



CLASS SCHEDULE October
November
December
2007

THE
NEW SCHOOL
OF **COOKING**

AUTUMN

SOME BACKGROUND ON THE NEW SCHOOL OF COOKING

The New School of Cooking opened in its Culver City location in June 2000. We have classes to serve every kind of cook, from beginners to advanced. We feature part time professional cooking and baking programs which give students the training they need to become professional chefs without the cost or time commitment of a full time culinary academy. The professional series are designed to fit within the schedule of working people and meet once a week for four hours. Students in the professional programs will learn all the essentials of classic culinary technique with a focus on seasonality and receive basic training in ethnic cuisines and recipe development.

In addition to the professional programs, we offer recreational classes on a variety of subjects, featuring seasonal produce and focusing on proper technique. Classes generally run for three hours and virtually all our classes are hands-on, so students truly learn through participation. If you would like more information please call **310-842-9702**.

ABOUT THE STAFF

Anne Smith is the owner and director of the New School of Cooking. Smith cooked professionally as a young adult in restaurants, catering companies and a Wyoming dude ranch before pursuing a career first as a graphic designer and then in commercial television production for ten years. She spent most of her production career fantasizing about how to return to a career in food. In 1999, she moved to Los Angeles to create The New School of Cooking which she opened in 2000. Smith has always been passionate about food and is well educated in international cuisine, culinary trends and specialty ingredients.

Chef Carol Cotner Thompson has worked as a culinary professional for over twenty six years. She graduated from the California Culinary Academy in 1986. Cotner Thompson has cooked in many positions in the food industry and has taught cooking for eighteen years. She cooked at City Restaurant, was co-owner of a successful Los Angeles catering company, has been a food stylist, private chef, on-camera chef and menu designer. Cotner Thompsom designed our professional baking series. She teaches Pro 1, Pro 11, Pro Baking and recreational classes.

Chef Jet Tila is the owner of Bangkok Market, the nation's first Thai food importer and grocery store. He owns the Royal Thai restaurants and works with the Thai government as the food ambassador to the Americas. Tila graduated from the California School of Culinary Arts and the California Sushi Academy. He has published articles and recipes in the Los Angeles Times Food section, and has appeared frequently on the Food Network. Tila has taught cooking for seven years.

Chef May Parich graduated from the Culinary Institute of America in 1998. She has worked as a private chef, pastry chef, food writer and food buyer. Prior to joining the New School of Cooking Parich was the director of the cooking program at HomeChef Kitchen Store in Pasadena and Newport Beach. Parich is also experienced in specialty food production and sales. She has taught cooking for nine years and teaches our professional program as well as many recreational classes.

Chef Cindy Mushet graduated from Tante Marie's Cooking School in San Francisco in 1988. She apprenticed at Chez Panisse, was the pastry chef at Oliveto Restaurant and Cafe in Oakland and has been a pastry chef and menu consultant for restaurants and bakeries in Northern and Southern California since 1992. Mushet has taught cooking and baking for fifteen years. She published the critically acclaimed Desserts: Mediterranean Flavors, California Style, and contributed to the most recent edition of the Joy of Cooking. She is currently writing the Sur la Table baking book.

Chef Margaret Ferrazzi, a member of Les Dames D'Escoffier is originally from Wales. She has cooked professionally for 24 years in the U.S. and the U.K. She has worked as a teacher, demonstrator, food stylist, recipe developer, restaurant chef, caterer, culinary events planner and as a private chef. She was also an organizer and manager for London Farmers' Markets and contributed recipes and food styling to the London Farmers' Market Cookbook. After setting up a farmers' market in her home town in Wales, she returned to the US where she now works as a culinary consultant, teacher and private chef.

Chef Erik Oberholtzer studied psychology at Temple University before pursuing a culinary career. He then earned degrees from Johnson and Wales and Ecole Supérieure de Cuisine Française. He cooked at San Francisco's Lark Creek Inn, Aqua and Campton Place before becoming executive sous Chef at Oahu's Kahala Mandarin Oriental. Since then, Oberholtzer has been executive chef at San Francisco's Left Bank and the Pan Pacific Hotel and here in Venice at Shutters on the Beach. In 2006, Oberholtzer launched Tender Greens in Culver City to spectacular reviews and great success. He has taught with us since 2006.

Chef Jamie Cantor Ginsburg graduated from the Culinary Institute of America in 1998. Upon graduation, she was awarded the 1998 Women Chefs and Restauranterus Scholarship and continued her education at the CIA Greystone campus in Napa Valley. After completing her term there, she worked at the French Laundry as Chef de Partie. She also cooked at the Ritz Carlton Hotel in Marina Del Rey and at Miraval Resort in Tucson, Arizona. In 2001, Chef Ginsburg founded platine Cookies in Los Angeles. She has taught cooking and baking for five years.

REGISTRATION

You can register with a visa or mastercard by calling us at 310-842-9702. If you would like to pay with a check, please call ahead and let us know so we can save you a spot. Then mail in your check with your name, address and phone number and the name of the class you would like to attend.

OTHER INFORMATION

We have designed our cooking classes to cover as much material as possible in a relatively short period of time, so students work in groups of two in order to complete all the recipes.

Cooking classes make an excellent gift. You can order gift certificates with a mastercard or visa by phone or come in to the office to purchase gift certificates. We include a current catalogue with all gift certificates so recipients can choose any class they like. Call **310 842 9702** for office hours. **Please be sure to review our cancellation policy on page 18.**

PROFESSIONAL CLASSES

PRO I

The first twenty weeks of our professional cooking course are designed to give students the training they need to pursue a career in cooking or to cook like a professional.

Classes meet once a week for four hours. The program is limited to twelve students per series. Students work with a partner in order to cover a substantial amount of material.

Tuition includes a professional cookbook, hat, chef jacket and all equipment and ingredients. Students can miss up to three classes and still receive their diploma. **\$2500**

SESSION 1 Carol Cotner Thompson
Begins Wednesday, October 17 10:00 a.m.-2:00 p.m.

SESSION 2 Jamie Cantor Ginsburg
Begins Sunday, October 21 2:30-6:30 p.m.

SESSION 3 Erik Oberholtzer
Begins Monday, November 5 6:30-10:30 p.m.

CLASS 1 Introduction: Present the school's philosophy and teaching approach as well as rules and policies. Familiarize students with the kitchen and equipment, safety and sanitation, some techniques and terms. Practice basic knife skills.

CLASS 2: Stocks and Roux-Based Sauces: Stocks, Roux-Based Mother Sauces

CLASS 3 Sauces: Reductions, Emulsifications, Purees and Infusions

CLASS 4 Dairy and Eggs: Composition, Types of Milk, Cream and Butter, Cheese, Eggs, Hollandaise. Uses and Cooking Techniques

CLASS 5 Soups: Classifications of Soup. Consommé, Puree, Bisque and Chowder

CLASS 6 Fruits and Vegetables I: Salads and cold preparations for fruits and vegetables

CLASS 7 Fruits and Vegetables II: Cooking techniques for fruits and vegetables: roast, sweat/sauté, fry, bake, grill

CLASS 8 Vegetables III: Starches, Potatoes, Dried Legumes, Grains

CLASS 9 Fin Fish: Round and Flat Fish, Saltwater and Freshwater Fish, Composition, Handling, Storage, Fabrication, Cooking Techniques

CLASS 10 Shellfish: Crustaceans, Mollusks, Cephalopods. Handling, Storage, Cooking Techniques

CLASS 11 Poultry I: Young Birds, Dry Heat Cooking Methods, Market Varieties, Storage, Handling, Fabrication. Fry, Sauté, Roast and Grill

CLASS 12 Poultry II: Moist Heat Cooking Techniques, Braising and Stewing

CLASS 13 Meat I: Beef, Lamb, Pork, Veal, Composition, Cuts, Fabrication. Dry Heat Cooking Techniques

CLASS 14 Meat II: Moist Heat Cooking Methods, Braising and Stewing

CLASS 15 Yeast Breads: Commercial and Wild Yeast, Enriched Breads and Sweet Doughs

CLASS 16 Quick Breads and Pastry Dough: Non-Yeasted Baked Goods, Pie and Tart Dough

CLASS 17 Plated Desserts: Basic Dessert Components, Plating and Garnishing Techniques

CLASS 18 Menu Test: Each student prepares the same menu from appetizer to dessert. Students use techniques learned in class to complete recipes where only ingredients, quantities and simple procedures are given.

CLASS 19 Menu Test: Each student prepares a simple menu, given only the names of the dishes and the ingredients.

CLASS 20 Final Exam: Each student prepares a simple menu, given only the names of the dishes.

PRO II

Sundays, Sept. 9, 16, 23, 30, Oct. 7, 14, 21, 28, Nov. 4, 11 9:30 a.m.-1:30 p.m.

Pro I prerequisite. In Pro II, students focus on principles and techniques of ethnic cooking, palate development and food pairing. Students build upon the skills and techniques learned in Pro I and prepare more specialized dishes. Pro II also introduces wine basics as well as wine and food pairing. Chef Carol Cotner Thompson instructs. **\$1400**

WEEK 1 Italian

WEEK 2 French

WEEK 3 Mediterranean

WEEK 4 Mexican

WEEK Chinese and Japanese

WEEK 6 Indian

WEEK 7 Seasonal Menu featuring Farmer's Market Ingredients

WEEK 8 Menu Development

WEEK 9 Wine Tasting

WEEK 10 Wine and Food Pairing

PRO BAKING

Thursdays, Sept. 20, 27, Oct. 4, 11, 18, 25, Nov. 1, 8, 15, 29 10:00 a.m.-2:00 p.m.
or Sundays, December 2, 9, 16, January 6, 13, 27, February 3, 10, 17 9:30 a.m.-1:30 p.m.

The professional baking program teaches the foundations of classic baking technique for anyone who loves to bake and wants to understand baking in depth, or for students who are interested in a pastry career. We will teach technique as well as the chemistry of baking so that students will truly understand what they are making. Classes meet once a week for four hours and emphasize seasonally appropriate ingredients. Each student works on their own. Chef Carol Cotner Thompson instructs. Students can miss two classes and receive their diploma. **\$1300**

CLASS 1 Quick Breads: Muffins, Scones and Quick Breads

CLASS 2 Custards, Bread Pudding and Ice Cream

CLASS 3 Soufflés, Pate a Choux and Pastry Cream

CLASS 4 Tarts, Pies, Cobblers and Crisps

CLASS 5 Chocolate Tasting, Double Chocolate Cake with Milk Chocolate Buttercream; Flourless Chocolate Cake with Ganache Glaze

CLASS 6 Classic White Cake with Buttercream; Meringues

CLASS 7 Artisan Breads

CLASS 8 Flat Breads and Brioche

CLASS 9 Puff Pastry

CLASS 10 Cookies and Dessert Sauces

PRO BAKING II

Sundays, September 9, 16, 23, 30, October 7, 14 2:30-6:30 p.m.

Pro Baking Prerequisite. In Pro Baking II, students develop the skills they have learned in Pro Baking I to incorporate advanced baking and pastry techniques. Chef Cindy Mushet instructs. **\$900**

CLASS 1 Croissants and Danish

CLASS 2 Sugar and Candy

CLASS 3 Gelatin, Mousse, Pudding and Tuiles

CLASS 4 Sponge Cakes: Separated Egg and Genoise, Petit Fours, Marzipan

CLASS 5 Poured and Rolled Fondant

CLASS 6 Chocolate Techniques: Tempering, Modeling, Truffles

RECREATIONAL SHORT SERIES

Please note: There are no makeups for missed series classes, so plan your schedule accordingly. Please review our policies on page 14. All classes are hands-on. To register for any class, call **310-842-9702**.

BASIC COOKING

\$325

Wednesdays, Sept. 19, 26, Oct. 3, 10 10:30 a.m.-1:30 p.m. or
Fridays, October 19, 26, Nov. 2, 9 7:00-10:00 p.m. or
Thursdays, October 25, Nov. 1, 8, 15 6:30-9:30 p.m. or
Saturdays, October 27, Nov. 3, 10, 17 10:00 a.m.-1:00 p.m.

This series focuses on essential cooking techniques for beginners. Students learn how to select, handle and prepare ingredients to make successful, inspired meals at home for family and friends. Basic knife skills and tool orientation is included in the program. The dishes we prepare include California Chopped Salad; Mexican Vegetable Soup with Lime, Cilantro and Avocado; Thai Vegetable Soup; Caesar Salad; Halibut Tostadas with Black Beans and Mango Salsa; Maryland Crab Cakes with Caper Dill Dipping Sauce; Grilled Albacore with Thyme Butter and Grilled Vegetables; Roasted Tri Tip with a Tuscan Spice Rub; Roasted Lemon Rosemary Chicken with Roasted Green Beans; Vietnamese Chicken Salad; Real Macaroni and Cheese; Chocolate Decadence Cake; Fresh Fruit Crisp; Fresh Ginger Cake.

BASIC VEGETARIAN COOKING

\$325

Wednesdays, Sept. 19, 26, Oct. 3, 10 6:30-9:30 p.m.

This series focuses exclusively on techniques and principles for cooking vegetarian. Chef May Parich will guide students through purchase, storage and preparation of seasonal vegetables, as well as introduce appropriate herb and vegetable combinations. Students will learn classic cooking techniques and how to work with substitutions so that they become less reliant on recipes and more reliant on their own skill base. Please note: The New School of Cooking does not advocate cooking with processed foods, so we will not be cooking with seitan. While we will discuss basic food combinations, this is not a nutrition class. The dishes we prepare include Roasted Summer Vegetable Salad with Pistou Vinaigrette; Seasonal Thai Curry; Grilled Fontina and Thyme Pizza with Onions and Eggplant; Corn Chowder with New Potatoes and Golden Peppers; Roasted Beet and Mache Salad with Chevre; Summer Squash Gratin; Vegetable Lasagne; Grilled Vegetables with Seasonal Orzo; Mujadarrah with Minted Yogurt Sauce; Vegetable Fried Rice with Tofu; Cheese and Vegetable Enchiladas with Pepita Mole Sauce; Risotto with Roasted Corn and Fresh Herbs; Veracruz Style Greens and Beans

Class 1 Knife Skills, Vegetable Identification, Basic Techniques, Stock, Salads

Class 2 Soups and Stews

Class 3 Roasting, Baking and Gratins

Class 4 Grill, Sauté and Stir Fry

INDIVIDUAL CLASSES

All classes are hands-on. Please review our policies on page 14. To register for any class, call **310-842-9702**.

PAELLA \$85
Thursday, September 6 6:30-9:30 p.m.
When we think of paella, we think of a party, because this festive dish must be made for at least a small group, and because paella is fun to prepare and share. There are literally hundreds of ways to make paella, and the ingredients are flexible and varied. Tonight, we will introduce four distinct paellas as well as recipes for a red sangria and a white sangria. Paella from the Sea; Roasted Vegetable Paella; Chicken and Chorizo Paella; Paella with Seafood and Meats.

A TASTE OF PERU \$85
Thursday, October 11 6:30-9:30 p.m.
Earthy, elemental, yet light: Peruvian cuisine is South America's celebrated sleeper, a mixture of lime-cured ocean ceviche, grilled anticucho appetizers, and high-altitude stews of potato, corn, quinoa, and spicy aji peppers. Join us today to explore some of the classic dishes from the culinary capital of the Americas. Ceviche Mixta with Salsa Criola and Sweet Potatoes; Peruvian Corn with Queso Fresco and Salsa de Aji; Shrimp Chowder; Clams with Quinoa; Arroz con Pollo; Steak with Plantains, French Fries and Eggs; Butternut Squash and Corn Stew; Alfajores.

TRATTORIA \$85
Wednesday, September 12 6:30-9:30 p.m.
The foods found on the menu of any good trattoria feature simple, informal dishes which bring people together. Tonight students will learn how to combine a few high quality ingredients to create classic Italian dishes. Pizza Margherita; Semolina Dumplings with Basil Pesto; Herb Scented Green Bean Salad; Pork Chops with Fennel; Frito Misto of Calamari, Lemon, Onions and Zucchini; Spinach and Chickpeas with Olive Oil and Lemon; Gnocchetti Sardi with Greens and Pecorino; Amaretti Cookies.

CANDY \$85
Saturday, December 1 10:00 a.m.-1:00 p.m. or
Saturday, December 15 2:00-5:00 p.m.
Candy makes the sweetest holiday gift of all. It's easy to make as long as you have a candy thermometer and it is always received with profound gratitude. In today's class, we'll explore the world of cooking sugar and melting chocolate and teach the proper techniques for making this assortment, and students can take a box of candy home: Chewy Butter Caramels; Peanut Brittle; Assorted Lollipops; Peanut Butterballs; Pecan Turtles; Pralines; Homemade Marshmallows; Chocolate Fudge; Assorted Truffles; Caramel Corn; English Toffee.

THE CHEATER'S INDIAN \$85
Saturday, October 20 2:00-5:00 p.m.
One of the most intimidating things about preparing fresh Indian food is shopping for, grinding and toasting all the exotic spices. So to make Indian cooking more accessible,

chef Neelam Batra has planned this class with spices that are either readily available at any supermarket, or spice blends that you can pick up at your local Indian store. This is authentic Indian fare made easy—and delicious! Potato Tikki Patties with Tamarind Chutney; Grilled Tandoori Masala Chicken; Crispy Lahori Shrimp; Ground Lamb Curry; Classic Channa Masala; Tikka Masala Paneer and Vegetable Skewers; Garlic Naan.

FRESH PASTA WORKSHOP \$85
Friday, December 14 7:00-10:00 p.m.
In this class, students will learn the simple art of making fresh pasta, and will practice shaping ravioli, tortellini and agnolini, as well as taglietelle and papardelle. We will make a mushroom filling, a meat filling, a butternut squash filling and a filling of cheese and fresh greens and the following accompanying sauces: Classic Tomato Sauce; Italian Parsley Pesto; Leek, Sage and Cream Sauce; Brown Butter and Rosemary.

YEAST BREADS \$85
Sunday, November 18 9:30 a.m.-1:30 p.m.
Making homemade breads can be one of the single most satisfying creative endeavors. There is something very appealing and relaxing about kneading dough and then baking, smelling and enjoying the final product. This four hour class introduces breads made from commercial yeasts. While the doughs are proofing, we will also make a variety of flavored butters and spreads to serve with the hot finished product. Italian Rosemary Bread; Classic White Bread; Walnut Bread; Sage Focaccia; Pesto Bread; Sticky Buns.

THE WINTER GRILL \$90
Thursday, October 18 6:30-9:30 p.m. or
Wednesday, December 5 6:30-9:30 p.m.
In southern California, we are able grill year round, so we have prepared a winter menu to illustrate the simple techniques for grilling vegetables, fish, chicken and meat. As with our summer grilling class, we will introduce a variety of rubs, marinades and sauces as well as appropriate side dishes. Grilled Rack of Lamb with Parsley, Mint and Walnut Sauté; Grilled Prosciutto Wrapped Whole Trout with Winter Orzo; Chipotle-Orange Grilled Chicken with Green Rice and an Arugula Lime Salad; Rosemary and Fennel Rubbed Pork Tenderloin with Grilled Fennel and Radicchio; Kentucky Bourbon Grilled Flank Steak with Polenta; Grilled Mushroom Salad with Frisée and Hazelnuts; Thai Style Fish Satay with Cucumber Salad; Argentinean Grilled Steak with Chimichuri Sauce.

PIZZA WORKSHOP \$75
Saturday, September 15 10:00 a.m.-1:00 p.m.
Vegetarian Class. Many people are daunted by the idea of making pizza at home due to a fear of baking with yeast, but in this class, we will show just how easy and delicious homemade pizza can be. We will explore different styles of doughs and shapes, and explain ideal baking conditions. Pizzas will include Grilled Pizza with Basil Pesto; Pizza Margherita; French Pissaladiere with Niçoise Olives and Onions; Deep Dish Polenta Pizza with Fontina, Thyme, Onions and Summer Squash; Spinach and Ricotta Calzone; Thin Crust Pizza with Red Pepper Pesto and Chevre.

AUTUMN PIES \$85

Wednesday, November 14 6:30-9:30 p.m. or
 Saturday, November 17 2:00-5:00 p.m.

If there is a quintessential pie season, autumn is it. As the days get shorter, and sometimes cooler, we find more and more reasons to bake, and with family gathered around throughout the next month, these pies will find a very warm reception. Today, participants will master the art of perfect pie crust making and we will make, sample and take home slices of these fantastic pies: Cardamom Pear Pie with Pistachio Crumb Topping; Pumpkin Meringue Pie; Sweet Potato Pie with Candied Pecan Topping; Cranberry Orange Lattice Pie; Bourbon Pecan Pie; Three Apple Pie.

AUTUMN VEGETABLES, THE INDIAN WAY \$85

Saturday, November 3 2:00-5:00 p.m.

Vegetarian Class. Join Indian chef and award winning cookbook author Neelam Batra again as she presents gorgeous interpretations of our fall bounty. Indian Cole Slaw with Spicy Yogurt Dressing; Traditional Saag Paneer; Ginger Spiced Split Urad and Mung Beans; Soft Cooked Baby Turnips with Tomatoes; Fenugreek Spiced Acorn Squash with Onion; Pan Smoked Broccoli and Brussels Sprouts; Basmati Rice Pullaw with Sauteed Red Chard.

ROASTING \$85

Thursday, October 4 6:30-9:30 p.m. or
 Saturday, December 1 2:00-5:00 p.m. or
 Thursday, December 6 10:30 a.m.-1:30 p.m.

Here we teach the principles of baking at high temperatures with dry heat—keeping the moisture in vegetables and meats, while creating a crisp, browned exterior. This simple technique brings out the very best flavors in foods. Cumin Roasted Chicken with Oregano Butter, Black Beans and Rice; Herb and Mustard Rubbed Tri Tip with Roasted Heirloom Potatoes and Garlic; Roasted Beet and Chevre Salad with Walnut Vinaigrette ; Roasted Mushroom Caps with Herb Nut Butter; Roasted Halibut with a Fresh Herb Sauce; Roasted Pork Tenderloin in a Chinese Ginger Lemon Sauce; Thyme and Lemon Roasted Green Beans.

BOUCHE DE NOEL \$100

Saturday, December 8 2:00-5:00 p.m.

Pastry Chef Cindy Mushet joins us again to guide students through production of a perfect French Christmas yule log cake. Each team of two students will make a beautiful Bouche de Noel, complete with meringue mushrooms, hazelnut buttercream, ganache glaze and pistachio moss. Bring your cameras, because while you will be able to take cake home, you'll be sharing one half with your teammate.

SINGAPORE \$85

Saturday, December 8 10:00 a.m.-1:00 p.m.

Eating in Singapore has been the national pastime for centuries. This may be because Singaporean cuisine so perfectly showcases the multi-cultural population of this tiny country. In Singapore, Chinese, Malay-Indonesian and Indian traditions have fused to make one of the most remarkable cuisines in Asia. Today, chef May Parich will introduce

classic Singaporean dishes which represent all the country's cultures. Singaporean Vegetable Samosas; Gado Gado (Mixed Vegetables with Peanut Sauce and Shrimp Chips); Braised Chicken Thighs Nonya Style; Chili Crab; Mee Goreng (Indian Style Fried Noodles); Shrimp Laksa.

AN INTRODUCTION TO WINE \$110

Friday, October 12 7:00-9:30 p.m. or
 Saturday, November 10 7:00-9:30 p.m.

Tonight, we will serve a dinner of autumn vegetable lasagne and seasonal sides, followed by a comprehensive wine tasting. Cheese Store of Beverly Hills Sommelier Erik Kelley will present a flight of eight wines from sparkling through deepest red and explain the characteristics of familiar varietals. Students will learn how to evaluate wine and what to look for when choosing wine. The wines we taste tonight will also be available for purchase through the Cheese Store of Beverly Hills.

HOLIDAY COOKIES \$85

Thursday, December 13 10:30 a.m.-1:30 p.m. or
 Saturday, December 15 10:00 a.m.-1:00 p.m.

It's time once again to prepare some of our favorite holiday cookies, for giving and for enjoying throughout the season. We will make a huge assortment, and students can take samples of each kind home. Crystallized Gingersnaps; Classic Sugar Cookies and Gingerbread for Decorating; Florentines; Raspberry Thumbprints; Coconut Macaroons; Pecan Sandies; Chocolate Crackles; Miami Beach Peanut Flats; Rugelach; Chinese Almond Cookies; Toffee Triangles; Chocolate Chip and Almond Biscotti.

AN INTRODUCTION TO WINE AND FOOD PAIRING \$125

Thursday, September 20 6:30-9:00 p.m.

Tonight we are joined again by sommelier Eric Kelley who will instruct participants in the basics of food and wine pairing. Students will learn how to evaluate the critical flavor components for matching foods with appropriate wines. Most importantly, Eric will help students identify what foods and wines do not work together, comparing regional wine pairing and flavor profile pairing. We will serve these dishes, designed to support the instruction: Assorted Cheeses; Gazpacho with Mixed Peppers; Smoked Trout and Spinach Salad; Seared Yellowtail with a Sesame Soy Sauce; Red Wine Braised Short Ribs; Summer Squash Gratin; Chocolate Brownie Tart. The wines we taste tonight will also be available for purchase through the Cheese Store of Beverly Hills. This is not a beginner class—participants must have taken a beginning wine class in order to register.

ESSENTIAL KNIFE SKILLS \$75

Saturday, September 15 2:00-4:30 p.m. or
 Wednesday, October 17 6:30-9:00 p.m. or
 Wednesday, November 28 6:30-9:00 p.m.

This class provides a foundation for all culinary education and teaches the correct knife techniques needed to be a safe and successful cook. We will demonstrate proper handling and sharpening of knives and students will learn how to slice, dice and mince a variety of ingredients. The chef will also demonstrate how to cut up a chicken. After class, we will serve a meal prepared with the cut ingredients.

HOLIDAY SIDES

\$85

Wednesday, November 7 6:30-9:30 p.m. or
 Saturday, November 10 2:00-5:00 p.m.

At least some of these vegetarian side dishes are certain to become part of your holiday tradition for years to come. Plus, several of them can be paired together for an all-vegetarian meal. For the carnivores in the house, Chef May Parich will cook a small turkey and demonstrate proper carving technique and how to make gravy. Butternut Squash Gratin with Onions and Sage; Crispy Acorn Squash Rings; Maple Mashed Sweet Potatoes; Roasted Cauliflower with Italian Salsa Verde; Chestnut Sage Mushroom Stuffing; Arugula Salad with Roasted Squash and Cabrales Cheese; Brussels Sprouts and Pearl Onions in Horseradish Cream; Escarole and Mushroom Dressing; Broccoli Puree with Crème Fraiche.

THE FOODS AND FLAVORS OF THE YUCATAN

\$85

Saturday, September 29 2:00-5:00 p.m.

The Yucatan peninsula features beautiful beaches, glorious Mayan ruins and jungle and mangrove landscapes which provide unique food supplies. Yucatecan cooking reflects a merging of ancient native traditions with Caribbean and traditional Mexican flavors. In this class, we'll present some of the best examples of this regional fare. Pumpkin Seed Dip with Crudités and Corn Chips; Sopa de Lima; Shrimp Tacos with Lime and Vegetables; Snapper alla Veracruzana; Yucatecan Tamales with Greens, Pumpkin Seeds and Egg; Plantain Turnovers; Yucatecan Grilled Pork with Onions.

SIMPLE CONTEMPORARY SAUCES

\$85

Saturday, October 27 2:00-5:00 p.m.

Often, all it takes to make simply prepared foods taste extraordinary is a great sauce. In this class, we focus on modern sauce alternatives that beautifully complement fish, chicken and meat, and which can be found on restaurant menus throughout the country. Each pair of students will make two easy sauces and we will serve them with Salmon, Chicken and Grilled Steak. Classic Salsa Verde; Aioli; Pumpkin Seed Mole; Tropical Salsas; Cilantro Pesto; Assorted Compound Butters; Chermoula; Harissa; Mint, Ginger and Cilantro Yogurt Sauce.

GARDEN COOKING AT TENDER GREENS

\$100

Sunday, October 28 10:00 a.m.-2:00 p.m.

This class offers students an exclusive opportunity to cook side by side with chef Erik Oberholtzer at Tender Greens Restaurant. Tender Greens works in partnership with Scarborough Farms so they can bring the farm to the table only hours after harvest. Erik will discuss selection and storage of farmer's market produce and show simple preparations that showcase its flavors. After the demonstration, he will teach students how to prepare this gorgeous autumn menu: Roasted Butternut Squash Soup with Pepita Pesto; Autumn Harvest Salad of Napa Valley Grapes, Fuji Apple, Anjou Pears, Candied Walnuts and Cider Vinaigrette; Grilled Heritage Pork Tenderloins with Brussels Sprouts, Pork Belly and Reisling; Sonoma Squab Confit with Baby Potatoes, Black Mission Fig and Endive Salad.

FISH BASICS

\$85

Wednesday, October 31 6:30-9:30 p.m. or
 Thursday, December 13 6:30-9:30 p.m.

In this class, students learn proper purchasing, storing and handling of fresh fish. We will show how to filet and remove bones from a whole fish, and practice a variety of cooking techniques including baking, sautéing, roasting, grilling and frying. Artichoke Crusted Salmon with a Mint Vinaigrette; Almond Coated Snapper Fillets with a Red Onion Fennel Salad; Grilled Fish with Parsley Caper Sauce and Roasted Potatoes; Fish Tacos; Salmon and Lime Cakes with Asian Watercress Salad; Chinese Steamed Bass with Ginger Black Bean Sauce.

WINTER IN TUSCANY

\$90

Wednesday, December 12 6:30-9:30 p.m. or
 Thursday, December 20 6:30-9:30 p.m.

Because Tuscany is rural farm country, many of its most memorable dishes are rustic peasant foods which utilize inexpensive ingredients like beans, bread, olives and a few vegetables. Modern Tuscan cooking takes the best of the classic dishes and improves upon them with more contemporary techniques and newly available ingredients. In this class, we introduce a feast of authentic seasonal dishes that showcase the country's finest. Cecina (Chickpea Flatbread); White Bean Salad with Fresh Sage and Thyme; Arugula, Pine Nut and Parmesan Salad; Bistecca alla Fiorentina; Chicken Under a Brick; Penne alla Vodka; Bread and Swiss Chard Gnocchi; Tiramisu.

CHICKEN FUNDAMENTALS

\$85

Saturday, October 13 2:00-5:00 p.m. or
 Thursday, November 29 6:30-9:30 p.m.

This class is designed to teach students how to cook chicken and introduces a range of easy and delicious recipes. The chef will demonstrate how to cut up a whole bird and how to bone chicken breasts. Students will learn proper cooking techniques for whole chickens and chicken pieces. We will utilize cooking techniques including roasting, braising, pan-frying and grilling. Roasted Lemon Rosemary Game Hens with Pan Sauce and Mashed Potatoes; Braised Chicken with Olives, Cilantro and Mint; Sautéed Chicken Cutlets with Snow Peas and Shiitake Mushrooms; Crispy Five Spice Chicken with Stir Fried Asian Greens; Grilled Chicken with a Mediterranean Spice Paste.

THAI VEGETARIAN COOKING

\$85

Wednesday, October 24 6:30-9:30 p.m.

While Vegetarianism in Thailand is a relatively new phenomena, Thais have always used an abundance of vegetables in their cooking. Demand for vegetarian Thai food is on the rise all over the world, and chef May Parich has developed this class to showcase meals which rely on gorgeous produce and classic Thai flavor to deliver exceptional results. Sweet Corn Cakes with Cucumber Dipping Sauce; Fried Tofu Salad; Pineapple Fried Rice; Grilled Spicy Mushrooms with Mint and Long Beans; Red Curry with Mixed Vegetables; Lemongrass Spicy Vegetables; Chiang Mai Curry Noodles.

CHEESE SEMINAR

\$50

Tuesday, September 25 6:30-8:00 p.m. or
 Tuesday, October 16 6:30-8:00 p.m. or
 Thursday, November 8 6:30-8:00 p.m. or
 Thursday, December 6 6:30-8:00 p.m.

In this special program, we host a field trip to The Cheese Store of Beverly Hills, where owner Norbert Wabnig and his knowledgeable staff will describe the history and technique of cheese making. We will sample many of their imported and domestic cheeses as well as wines and other specialty foods which are appropriate for serving with cheese. If you haven't been to The Cheese Store yet, this is one of the only resources of its kind in the L.A. area and you are in for a treat. The seminar will meet at the store, 419 N. Beverly Drive. Note: There is no seating at the store.

JAPANESE HANDROLL TECHNIQUE

\$85

Thursday, December 6 6:30-9:30 p.m.

Chef Jet Tila has developed this class to introduce students to proper handroll and maki preparation. Students will learn how to make perfect sushi rice and how to form classic sushi rolls and cones. We will also prepare a perfect Miso Soup. California Roll; Spicy Tuna Handroll; Tuna and Salmon Nigiri; Tempura Roll; Eel Avocado Roll.

WINTER IN PROVENCE

\$85

Wednesday, December 19 6:30-9:30 p.m.

Located in southeastern France on the Mediterranean Sea and adjacent to the Italian border, Provence is one of the most exciting culinary regions in the world. Cooks in Provence look to the sea, the earth, tradition and the seasons for inspiration, and the resulting cuisine is among the most pure and flavorful in the world. Today, chef May Parich will introduce the region as well as these classic and modern Provençal dishes. Tuna Tapenade; Savory Swiss Chard Tart; Monkfish Soup with Garlic Cream; Roast Leg of Lamb on a Bed of Artichokes, Potatoes and Herbs; Braised and Gratinéed Fennel; Pear and Watercress Salad; Chickpea Salad with Nyons Olives; Pear Clafoutis.

REVISITING THE WOK

\$90

Saturday, October 6 2:00-5:00 p.m. or
 Friday, November 30 7:00-10:00 p.m.

Asian chef Jet Tila will reintroduce students to techniques for this highly versatile tool. Students will learn how to season their wok, how to store it, and how to cook a variety of Asian foods, not simply stir fry. Tuition includes a wok for each student to take home. Spicy Shrimp Pad Thai; Tofu with Lemongrass Sauce; Dan Dan Mien Shanghai Noodles; Prik King Green Beans with Chicken in Dry Curry Sauce; Indonesian Fried Chicken; Steamed Egg Cake with Scallions.

POLICIES

All classes require advance registration. Payment for all recreational classes, including four week series, is expected in full at the time of registration. Cancellations must be made at least three business days in advance of the class date in order to receive a refund. Cancellations made one business day in advance of the class are eligible for a credit towards another class. Cancellations received less than twenty four hours ahead are not eligible for credit, but you can send someone in your place. We require 50% payment for professional classes at the time of registration and the remaining 50% is due at the beginning of the first class. In the event that we have to cancel a class, students will receive a full refund. There are no refunds or credits for cancellation of short series or professional classes after the class has started.

In the interest of health and safety, we ask all students to wear long pants, closed shoes with rubber soles, and to tie back long hair. Please bring your own apron and pen to classes. Unless otherwise stated, you are welcome to stuff yourselves silly while you are here, but food does not leave the school.

Students who register for four individual classes or more at a time are eligible for a 5% discount on those classes.

OCTOBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
	1 6:30 Pro 1-16	2 10:00 Pro 1-4 6:30 Pro 1-4	3 10:30 Basics 6:30 Basic Vegetarian	4 10:00 Pro Baking-3 6:30 Roasting	5	6 10:00 Basics 2:00 Wok
7 9:30 Pro 2-5 2:30 Pro Baking 2-5	8 6:30 Pro 1-17	9 10:00 Pro 1-5 6:30 Pro 1-5	10 10:30 Basics 6:30 Basic Vegetarian	11 10:00 Pro Baking-4 6:30 Peru	12 7:00 Wine	13 10:00 Basics 2:00 Chicken
14 9:30 Pro 2-6 2:30 Pro Baking 2-6	15 6:30 Pro 1-18	16 10:00 Pro 1-6 6:30 Pro 1-6 6:30 Cheese Seminar	17 10:00 Pro 1-1 6:30 Knife Skills	18 10:00 Pro Baking-5 6:30 Winter Grill	19 7:00 Basics	20 10:00 Basics 2:00 Cheater's Indian
21 9:30 Pro 2-7 2:30 Pro 1-1	22 6:30 Pro 1-19	23 10:00 Pro 1-7 6:30 Pro 1-7	24 10:00 Pro 1-2 6:30 Thai Vegetarian	25 10:00 Pro Baking-6 6:30 Basics	26 7:00 Basics	27 10:00 Basics 2:00 Simple Sauces
28 9:30 Pro 2-8 10:00 Tender Greens 2:30 Pro 1-2	29 6:30 Pro 1-20	30 10:00 Pro 1-8 6:30 Pro 1-8	31 10:00 Pro1-3 6:30 Fish			

NOVEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
				1 10:00 Pro Baking-7 6:30 Basics	2 7:00 Basics	3 10:00 Basics 2:00 Fall Vegetables, Indian Style
4 9:30 Pro 2-9 2:30 Pro 1-3	5 6:30 Pro 1-1	6 10:00 Pro 1-9 6:30 Pro 1-9	7 10:00 Pro 1-4 6:30 Holiday Sides	8 10:00 Pro Baking-8 6:30 Basics 6:30 Cheese Seminar	9 7:00 Basics	10 10:00 Basics 2:00 Holiday Sides 7:00 Wine
11 9:30 Pro 2-10 2:30 Pro 1-4	12 6:30 Pro 1-2	13 10:00 Pro 1-10 6:30 Pro 1-10	14 10:00 Pro 1-5 6:30 Pies	15 10:00 Pro Baking-9 6:30 Basics	16 2:00 Pies	17 10:00 Basics 2:00 Pies
18 9:30 Yeast Breads 2:30 Pro 1-5	19 6:30 Pro 1-3	20	21	22 THANKSGIVING	23	24
25	26 6:30 Pro 1-4	27 10:00 Pro 1-11 6:30 Pro 1-11	28 10:00 Pro 1-6 6:30 Knife Skills	29 10:00 Pro Baking-10 6:30 Chicken	30 7:00 Wok	

DECEMBER						
SUN	MON	TUE	WED	THUR	FRI	SAT
						1 10:00 Candy 2:00 Roasting
2 9:30 Pro Baking-1 2:30 Pro 1-6	3 6:30 Pro 1-5	4 10:00 Pro 1-12 6:30 Pro 1-12	5 10:00 Pro 1-7 6:30 Winter Grill	6 10:30 Roasting 6:30 Sushi 6:30 Cheese Seminar	7	8 10:00 Singapore 2:00 Bouche de Noel
9 9:30 Pro Baking-2 2:30 Pro 1-7	10 6:30 Pro 1-6	11 10:00 Pro 1-13 6:30 Pro 1-13	12 10:00 Pro 1-8 6:30 Winter in Tuscany	13 10:30 Cookies 6:30 Fish	14 7:00 Pasta	15 10:00 Cookies 2:00 Candy
16 9:30 Pro Baking-3 2:30 Pro 1-8	17 6:30 Pro 1-7	18 10:00 Pro 1-14 6:30 Pro 1-14	19 10:00 Pro 1-9 6:30 Winter in Provence	20 6:30 Winter in Tuscany	21	22 last day for gift certificates
23 closed	24 closed	25 closed	26 closed	27 closed	28 closed	29 closed

REGISTRATION

You can register with a credit card by calling us at **310-842-9702**. If you would like to pay by check, please call ahead and let us know what classes you want, so we can save you a spot. Then mail in a check including your name, address and phone number and what class(es) you are signing up for.

DIRECTIONS

We are located on the southeast corner of Washington Boulevard and Helms Avenue, catty corner from the Helms Bakery Building. From Interstate 10 East, take the Robertson Boulevard exit and drive south to Washington. Turn left and drive about four blocks to Helms. From the 10 West, exit Fairfax/Washington Boulevard. Turn left on Washington Boulevard and drive about eight blocks down.



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