



CLASS SCHEDULE April
May
June
2008

THE
NEW SCHOOL
OF **COOKING**
SPRING

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 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 Laura Weinman graduated from the California Culinary Academy in 1986. Weinman developed and taught the two-year professional cooking program at UCLA Extension and has six years of teaching experience. She has extensive restaurant experience and worked for seven years as a corporate chef and private chef for celebrity clients. She has also cooked with local catering firms and has catered privately for the last six years. Weinman has twenty four years of pastry, cooking, nutritional and specialty foods experience.

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 12.**

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
Wednesdays, Beginning April 2 10:00 a.m.-2:00 p.m.

SESSION 2 Laura Weinman
Mondays, Beginning June 2 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, Beginning September 7 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

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. Students can miss two classes and receive their diploma. **\$1300**

SESSION 1	May Parich	
	Begins Tuesday, March 18	6:30-10:30 p.m.
SESSION 2	Carol Cotner Thompson	
	Begins Sunday, June 1	9:30 a.m.-1:30 p.m.

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 and Croissants

CLASS 10 Complete Puff Pastry and Croissants

PRO BAKING II

Thursdays, April 3, 10, 17, 24, May 1, 8 10:00 a.m.-2:00 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 Carol Cotner Thompson instructs. **\$900**

CLASS 1 Baguettes and Sourdough

CLASS 2 Danish

CLASS 3 Rolled Butter Dough, Linzer Torte, Royal Icing

CLASS 4 Butter Cakes, Fondant, Petit Fours

CLASS 5 Sponge Genoise, Gelatin, Mousse

CLASS 6 Candy: Soft Caramel, English Toffee, Truffles

SHORT SERIES

Please note: There are no makeups for missed series classes, so plan your schedule accordingly. Please review our policies on page 12. All classes are hands-on. To register for any class, call **310-842-9702**.

BASIC COOKING

\$325

Thursdays, April 3, 10, 17, 24	6:30-9:30 p.m.	or
Saturdays, April 26, May 3, 10, 17	2:00-5:00 p.m.	or
Mondays, April 28, May 5, 12, 19	6:30-9:30 p.m.	or
Saturdays, June 7, 14, 21, 28	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; Strawberry Shortcakes.

BASIC VEGETARIAN COOKING

\$325

Thursdays, June 5, 12, 17, 26	6:30-9:30 p.m.
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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 Seasonal Thai Curry; Corn Chowder with New Potatoes, Golden Peppers and Basil; Linguine with Summer Squash, Lemon and Summer Herbs; Mujadarrah with Minted Yogurt Sauce; Sweet Onion Gratin; Grilled Vegetables with Summer Cous Cous; Summer Vegetable Lasagne; Grilled Fontina and Thyme Pizza with Onions and Eggplant; Vegetable Fried Rice with Tofu; Vegetable Enchiladas with Pepita Mole Sauce; Gazpacho; Roasted Zucchini Risotto.

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

WORLD REGIONAL SERIES: ITALY

\$375

Wednesdays, June 4, 11, 18, 25 6:30-9:30 p.m.

The regional series are designed for students with some cooking experience who want to learn authentic cuisine, and the dishes we prepare are meant to inspire students to cook these foods often. Each week we will prepare dishes from a different region, moving from the northern part of Italy to the south. We will taste local wines, cheeses and other specialty items from each area.

WEEK 1 PIEDMONTE: Tomatoes with Green Piedmontese Dressing; Bagna Cauda; Semolina Gnocchetti with Basil Pesto; Sweet Pepper, Olive and Fontina Salad; Risotto alla Millanese; Trout with Herbs, Wine and Golden Raisins; Pollo alla Marengo; Pheasant with Mushrooms; Piedmontese Baked Peaches; Zabaglione Cream Cake.

WEEK 2 EMILIA ROMAGNA: Mixed Green Salad with Herbs, Prosciutto and Warm Balsamic Dressing; Tomatoes Stuffed with Onions and Herbs; Risotto of Red Wine and Rosemary; Tortellini in Brodo; Pasta with Marsala-Flavored Ragu; Pan Roasted Quail with Polenta; Tiramisu.

WEEK 3 LAZIO-ROMA: Peas with Prosciutto; Stracciatella; Spaghetti alla Carbonara; Pasta all'Amatriciana; Baby Lamb Chops with Artichokes; Zucchini stuffed with Meat, Herbs and Parmesan; Focaccia di Rosemarino; Mushrooms with Garlic and Mint; Green Beans with Tomatoes; Pistachio Gelato.

WEEK 4 NAPOLI-CAMPANIA: Fritto di Mozzarella; Pizza alla Napoletana; Vermicelli with Baby Clams; Spaghetti alla Puttanesca; Neopolitan Polenta; Seafood Salad; Saltimbocca alla Sorrentino; Meatballs in Tomato Sauce; Sweet Ricotta Turnovers.

INDIVIDUAL CLASSES

All classes are hands-on. Please review our policies on page 12. To register for any class, call **310-842-9702**.

ROASTING

\$85

Saturday, April 19 10:00 a.m.-1:00 p.m. or

Saturday, May 10 10:00 a.m.-1:00 p.m. or

Thursday, May 29 6:30-9:30 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.

YEAST BREADS

\$85

Thursday, March 27 10:00 a.m.-2:00 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.

BAKING WITH CHOCOLATE

\$90

Saturday, May 3 10:00 a.m.-1:00 p.m.

Because our winter class had such a long waiting list, we're giving our students another opportunity to take it. Chef Cindy Mushet joins us again to guide students through preparation of some of her favorite chocolate desserts, including: Chocolate Crackle Cake; Individual Molten Center Cakes; Bittersweet Chocolate Soufflé; Black Bottom Cupcakes; Warm Mocha Tarts; White Chocolate Cheesecake; Chocolate Silk Pie; Brown Sugar Chocolate Cake with Milk Chocolate Buttercream.

SPRING SOUFFLÉS

\$85

Saturday, April 5 2:00-5:00

Vegetarian Class. Nothing is quite as dramatic or delicious as a perfect soufflé. While they may seem intimidating, the only trick to making perfect soufflés is learning the simple techniques for their preparation, and to eat them as soon as they come out of the oven. Classic Cheese Soufflé; Asparagus Parmesan Soufflé; Goat Cheese and Herb Soufflé; Gran Marnier Soufflé; Chocolate Soufflé; Raspberry Soufflé.

EARLY SUMMER PIES

\$85

Saturday, June 7 2:00-5:00 p.m.

The summer fruit is just starting to burst onto the scene and we've slogged through the winter without a pie class, so let's make pie! Tonight, students will learn how to make a perfect pie crust and will bake, sample and take home slices of the following pies: Strawberry Rhubarb Pie; Apricot Pie with Amaretti Crisp Topping; Sweet Cherry Galette; Lemon Pie with Brown Sugar Meringue; Coconut Cream Pie; Peach Pie.

MARINADES, BARBECUE SAUCES AND DRY RUB GRILLING

\$90

Thursday, May 15 10:30 a.m.-1:30 p.m. or

Tuesday, May 27 6:30-9:30 p.m. or

Saturday, May 31 10:00 a.m.-1:00 p.m. or

As the days begin to warm, the smell of grilling emerges in the air. Get a jump on summer with a battery of great sauces, rubs and marinades, and learn the simple techniques for achieving perfectly grilled meats, fish and chicken. Grilled Mediterranean Chicken Skewers with Grilled Garlic Bread; Baby Back Ribs with South Carolina Barbeque Sauce;

Argentinean Steak with Chimichurri; Grilled Lime Chicken with Fresh Fruit and Ginger Chutney; Grilled Oregano Lemon Shrimp in Greek Summer Salad; Marinated Flank Steak; Grilled Tuna and Avocado Salad with Toasted Corn Vinaigrette.

ESSENTIAL KNIFE SKILLS \$75

Saturday, April 5 10:00 a.m.-12:30 p.m. or
 Thursday, May 8 6:30-9:00 p.m. or
 Tuesday, June 3 6:30-9:00 p.m. or
 Thursday, June 5 10:30 a.m.-1:00 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.

FISH BASICS \$85

Friday, April 11 7:00-10:00 p.m. or
 Thursday, May 1 6:30-9:30 p.m. or
 Tuesday, June 10 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.

JAPANESE NOODLES \$85

Saturday, June 14 2:00-5:00 p.m.

This afternoon, chef Jet Tila will introduce students to the traditions and proper techniques for preparing classic Japanese noodle dishes. We will prepare Cold Green Tea Noodles with Toasted Seaweed and Soy Citrus Dipping Sauce; Yaki-Soba (Stir Fried Ramen with Roast Pork); Nabayaki Udon; Hot Soba Soup with Tempura Shrimp and Vegetables; Sukiyaki.

SPRINGTIME IN TUSCANY \$85

Saturday, April 12 2:00-5:00 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. Artichoke Soufflé; White Bean Salad with Fresh Sage and Thyme; Farro with Spring Peas and Fava Beans; Bistecca alla Fiorentina; Chicken Under a Brick; Penne alla Vodka; Bread and Swiss Chard Gnocchi; Arugula, Pine Nut and Parmesan Salad; Tiramisu.

CHICKEN FUNDAMENTALS \$85

Thursday, March 20 10:30 a.m.-1:30 p.m. or
 Saturday, April 19 2:00-5:00 p.m. or
 Saturday, June 21 2:00-5:00 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; Poached Chicken with a Watercress Tarragon Sauce served with Spring Vegetables.

CHEESE SEMINAR \$50

Thursday, April 10 6:30-8:00 p.m. or
 Thursday, May 15 6:30-8:00 p.m. or
 Tuesday, June 3 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.

REVISITING THE WOK \$90

Friday, May 16 7:00-10:00 p.m. or
 Saturday, June 28 2:00-5:00 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. Chap Chae (Stir Fried Cellophane Noodles); House Special Fried Rice; Tom Kha Gai; Mixed Vegetables with Lemongrass; Hong Kong Style Chicken Chow Mein; Thai Shrimp Cakes with Cucumber Sauce.

SUMMER IN PROVENCE \$90

Wednesday, May 28 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; Ratatouille; Provençal Olive Fougasse; Herbed Goat Cheese Spread; Sea Bass in Parchment with Warm Pistou; Roast Rack of Lamb Persillade; Tarragon Green Bean Salad; Onion Parmesan Gratin; Provençal Honey Almond Cookies with Fresh Peach Ice Cream.

SKEWERED \$90
 Saturday, May 17 10:00 a.m.-1:00 p.m. or
 Tuesday, June 17 6:30-9:30 p.m.
 Everyone loves meat on a stick, so what better time than grilling season to learn how to prepare classic speared and grilled favorites? Today, we present this menu with traditional accompaniments: Souvlaki with Grilled Pita and Tzadziki; Chicken and Scallion Yakitori with Sake Mirin Sauce; Lamb Kibbeh Kebabs with Mediterranean Rice Pilaf; Saté with Peanut Dipping Sauce and Cucumber Salad; Grilled Shrimp with Tandoori Flavors and Cilantro Chutney; Kofte Kebabs with Middle Eastern Salad.

PIZZA WORKSHOP \$85
 Thursday, May 15 6:30-9:30 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; Pizza Bianca.

SIMPLE CONTEMPORARY SAUCES \$85
 Saturday, May 31 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.

DIM SUM \$85
 Saturday, April 12 10:00-1:00 p.m.
 In this class, chef May Parich will acquaint students with the traditions, techniques, varied doughs and flavors of these small, mouth-watering dishes which are consumed as snacks throughout China. Discover why the term Dim Sum translates to "heart's delight" and how to incorporate dim sum into a unique brunch or hors d'oeuvre menu. Steamed Pork Buns; Sew Mai Dumplings; Mini Vegetable Spring Rolls; Scallion Ginger Potstickers; Steamed Seafood Packets; Tamarind Glazed Spareribs; Scallion Pancakes; Assorted Dipping Sauces.

VANILLA LOVERS UNITE \$90
 Saturday, April 26 10:00 a.m.-1:00 p.m.
 Pastry chef Cindy Mushet has prepared a sophisticated menu designed to show off the deep, sensual flavor that is essential to so many desserts. She will also guide students through understanding of vanilla beans and vanillas from Mexico, Tahiti and the Bourbon Islands. Double Vanilla Ice Cream with Vanilla-Roasted Pineapple and Pink Peppercorns; Very Vanilla Bean Soufflé with Vanilla Custard Sauce; Double Vanilla Pound Cake with

Warm Rhubarb Compote; Vanilla Tapioca Parfait with Spiced Sour Cherry Layers and Cinnamon Toast; Vanilla Date Cupcakes with Buttermilk Fudge Frosting; Vanilla Bean Panna Cotta with Strawberries.

FLAVORS OF THE MEXICAN KITCHEN \$85
 Sunday, May 18 10:30 a.m.-1:30 p.m.
 This class introduces students to the foundation ingredients and techniques of Mexican cooking. Students will sample fresh and dried chiles and learn how to use them, as well as prepare sauces which can be paired with vegetables, fish, enchiladas and meat. Students will make Salsa Cruda, Red Chile Sauce, Pumpkin Seed Mole and Guacamole and we will serve the sauces with Carne Asada, Fresh Masa Tortillas, Quesadillas, Sopas, Grilled Salmon and Chicken Enchiladas. We will also make seasonal Agua Frescas to serve with the meal.

SUBSTANTIAL SALADS \$85
 Tuesday, June 24 6:30-9:30 p.m.
 As summer approaches and the sun stays up a little longer, we start to shed our winter layers and hunger for the fresh produce of the season. This class presents an assortment of significant salads to be the focal point of a great lunch or dinner. White Bean Salad with Tomato Vinaigrette and Tapenade Toasts; Chopped Salad of Grilled Seasonal Vegetables and Shrimp; Japanese Tofu Salad with Sesame Dressing; Grilled Summer Panzanella; Cold Sesame Noodles with Scallions and Cucumbers; Lentil and Arugula Salad with Assorted Vegetable Garnishes; Chinese Chicken Salad; Gingered Steak and Napa Cabbage Salad with Shiitakes and Slivered Snap Peas.

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.

KIDS AND TEEN COOKING CAMPS

Once again, we are holding summer camps for kids aged 9 to 12 and teens aged 13-15. Classes are hands-on, and students will prepare an ambitious menu each day. Students receive basic skill instruction in both our basic cooking weeks and our international weeks. Space is limited—we typically sell out by the end of March. To register for camp, please call us at 310 842 9702. Teens aged 16 and older are welcome in our adult classes. Note: **There are no refunds or credits for camps cancelled after May 26.**

KIDS WEEK ONE BASIC COOKING TECHNIQUES \$450

June 23-27, 2:30-5:30 daily
 Recipes will include Barbecued Chicken, Potato Salad, Caesar Salad, Chocolate Cupcakes, Grilled Shrimp, Marinated Grilled Flank Steak with Roasted Potatoes; Pineapple Upside Down Cake, Spaghetti and Meatballs; Savory Bread Pudding with Sweet Corn and Fresh Herbs; Rosemary Focaccia. There will be some repeat recipes from 2007, so if your child attended the basics week last year, consider week two.

KIDS WEEK TWO ALL TIME FAVORITES \$450

July 7-11, 2:30-5:30 daily
 Each day, we will make a complete meal of delicious food that the whole family will love. Grilled Chicken Teriyaki, Summer Vegetable Gratin, Crispy Breaded Fish with Homemade Remoulade Sauce; Macaroni and Cheese, Breadsticks, Lasagne, Italian Chopped Salad, Memphis Style Baby Back Ribs; New York Cheesecake; Homemade Hostess Cupcakes.

TEEN WEEK ONE BASIC COOKING TECHNIQUES \$425

July 14-18, 2:30-5:30 daily
 Recipes will include Summer Corn Chowder, California Chopped Salad, Lemon Rosemary Shrimp Skewers with Mint Pesto, Turkey Meatloaf and Mashed Potatoes, Linguine with Lean Beef Sauce, Maryland Crab Cakes, Roasted Lemon Rosemary Chicken, Fresh Fruit Crisp, Chocolate Decadence Cake, Summer Fruit Pavlovas. Basic Cooking recipes are the same as those in last year's camps, so if your child attended the Basics series last year, consider another week this year.

TEEN WEEK TWO INTERNATIONAL COOKING \$425

July 21-25, 2:30-5:30 daily
 Each day, we'll explore classic cooking from a different country. This year, our focus will be on the foods of France, Greece, Thailand, China and The Caribbean. Recipes include Assorted Crepes; Soupe a l'Oignon Gratinée; Chocolate Soufflé; Pastitsio; Spanikopita; Greek Summer Salad; Pad Thai; Chicken Satay with Cucumber Salad; Mango with Sweet Sticky Rice; Potstickers; Shrimp Fried Rice; Steamed Pork Buns; Chinese Almond Cookies; Jerk Chicken with Island Slaw and Hushpuppies; Fried Plantains; Key Lime Pie.

TEEN WEEK THREE BASIC COOKING TECHNIQUES \$425

July 28-August 1, 2:30-5:30 daily
 Recipes will include Summer Corn Chowder, California Chopped Salad, Lemon Rosemary Shrimp Skewers with Mint Pesto, Turkey Meatloaf and Mashed Potatoes, Linguine with Lean Beef Sauce, Maryland Crab Cakes, Roasted Lemon Rosemary Chicken, Fresh Fruit Crisp, Chocolate Decadence Cake, Summer Fruit Pavlovas.

APRIL						
SUN	MON	TUE	WED	THUR	FRI	SAT
30 9:30 Pro 2-5 2:30 Pro 1-19	31 6:30 Pro 1-18	1 10:00 Pro 1-7 6:30 Pro Baking 1-3	2 10:00 Pro 1-1 6:30 Pro 1-13	3 10:00 Pro Baking 2-1 6:30 Basics	4	5 10:00 Knife Skills 2:00 Spring Souffles
6 9:30 Pro 2-6 2:30 Pro 1-20	7 6:30 Pro 1-19	8 10:00 Pro 1-8 6:30 Pro Baking 1-4	9 10:00 Pro 1-2 6:30 Pro 1-14	10 10:00 Pro Baking 2-2 6:30 Basics 6:30 Cheese	11 7:00 Fish Basics	12 10:00 Dim Sum 2:00 Tuscanry
13 9:30 Pro 2-7 2:30 Pro 1-1	14 6:30 Pro 1-20	15 10:00 Pro 1-9 6:30 Pro Baking 1-5	16 10:00 Pro 1-3 6:30 Pro 1-15	17 10:00 Pro Baking 2-3 6:30 Basics	18	19 10:00 Roasting 2:00 Chicken Erev Passover
20 passover	21 passover	22 10:00 Pro 1-10 6:30 Pro Baking 1-6	23 10:00 Pro 1-4 6:30 Pro 1-16	24 10:00 Pro Baking 2-4 6:30 Basics	25	26 10:00 Vanilla 2:00 Basics
27 9:30 Pro 2-8 2:30 Pro 1-2	28 6:30 Basics	29 10:00 Pro 1-11 6:30 Pro Baking 1-7	30 10:00 Pro 1-5 6:30 Pro 1-17			

MAY						
SUN	MON	TUE	WED	THUR	FRI	SAT
				1 10:00 Pro Baking 2-5 6:30 Fish Basics	2	3 10:00 Baking with Chocolate 2:00 Basics
4 9:30 Pro 2-9 2:30 Pro 1-3	5 6:30 Basics	6 10:00 Pro 1-12 6:30 Pro Baking-8	7 10:00 Pro 1-6 6:30 Pro 1-18	8 10:00 Pro Baking 2-6 6:30 Knife Skills	9	10 10:00 Roasting 2:00 Basics
11 9:30 Pro 2-10 2:30 Pro 1-4	12 6:30 Basics	13 10:00 Pro 1-13 6:30 Pro Baking-9	14 10:00 Pro 1-7 6:30 Pro 1-19	15 10:30 Marinade, BBQ 6:30 Pizza 6:30 Cheese	16	17 10:00 Skewered 2:00 Basics
18 10:30 Mexican Kitchen 2:30 Pro 1-5	19 6:30 Basics	20 10:00 Pro 1-14 6:30 Pro Baking-10	21 10:00 Pro 1-8 6:30 Pro 1-20	22 closed	23	24 closed
25 closed	26 Memorial Day	27 10:00 Pro 1-15 6:30 Marinades, BBQ	28 10:00 Pro 1-9 6:30 Summer in Provence	29 6:30 Roasting	30	31 10:00 Marinades, BBQ 2:00 Simple Sauces

JUNE						
SUN	MON	TUE	WED	THUR	FRI	SAT
1 9:30 Pro Baking 1-1 2:30 Pro 1-6	2 6:30 Pro 1-1	3 10:00 Pro 1-16 6:30 Knife Skills 6:30 Cheese	4 10:00 Pro 1-10 6:30 Italy	5 10:30 Knife Skills 6:30 Basic Vegetarian	6	7 10:00 Basics 2:00 Pie
8 9:30 Pro Baking 1-2 2:30 Pro 1-7	9 6:30 Pro 1-2	10 10:00 Pro 1-17 6:30 Fish	11 10:00 Pro 1-11 6:30 Italy	12 6:30 Basic Vegetarian	13	14 10:00 Basics 2:00 Japanese Noodles
15 9:30 Pro Baking 1-3 2:30 Pro 1-8	16 6:30 Pro 1-3	17 10:00 Pro 1-18 6:30 Skewered	18 10:00 Pro 1-12 6:30 Italy	19 6:30 Basic Vegetarian	20	21 10:00 Basics 2:00 Chicken
22 9:30 Pro Baking 1-4 2:30 Pro 1-9	23 2:30 Kids Camp 6:30 Pro 1-4	24 10:00 Pro 1-19 2:30 Kids Camp 6:30 Substantial Salads	25 10:00 Pro 1-13 2:30 Kids Camp 6:30 Italy	26 2:30 Kids Camp 6:30 Basic Vegetarian	27	28 10:00 Basics 2:00 Wok
29 9:30 Pro Baking 1-5 2:30 Pro 1-10	30 6:30 Pro 1-5					

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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