

# A Taste of Class

FEBRUARY 2005

THE COMPLETE GOURMET KITCHEN

Vol. 9 No. 1

## WHAT'S COOKING IN OUR KITCHEN?

**COOKING CLASS RESERVATION POLICY:** We require payment when registering for a class. All classes are \$35 each unless otherwise noted. The only way to receive a refund if you are unable to attend is to notify A Taste of Class at least 3 days before the class is scheduled. WHAT WILL I DO AT THE CLASS? You will help with the preparation, receive the recipes and enjoy the prepared dishes. **In order to hold classes we will have to have a minimum of 6 people per class. Registration for each class closes 24 hours prior to the class so that our chefs can prepare for the number of people.**

### WE HAVE REFORMATTED OUR NEWSLETTER ON OUR WEBSITE.

Based on your feedback, we have reformatted our newsletter on the website so that the pages are now 8 ½ by 11. If you wish to receive this newsletter as well as future newsletters, please call or E-mail us with your name and e-mail address. We will notify you by e-mail when our newsletter is available. If you do not have a computer, you are welcome to pick up a copy at the store.

[heusink@earthlink.net](mailto:heusink@earthlink.net)

### IT'S HIP, IT'S HOPPIN'—IT'S COMING YOUR WAY! COME TO A TASTE OF CLASS EASTER EGG DECORATING CONTEST!

We invite you to our Hippity-Hoppin' Easter Egg Decorating Contest on Saturday, March 26. Creatively decorated hard-boiled eggs must be brought to a Taste of Class Thursday, March 24, until noon, Saturday, March 26 Judging will begin at 1:00 p.m. Participants are limited to two entries with categories ranging from *Most Original, Funniest, and Most Colorful*. The age categories are 6 and under, 7-12, 13-18 and adults. Prizes will be awarded in each age category. Parents, bring your cameras, as the Easter Bunny will be available throughout the day. Enjoy one-day savings on Easter items in the store.

### Introducing Jura-Capresso Super Automatic Coffee Center

Featured in "Wired Magazine" as the editor's pick in coffee centers that bridge the coffee-espreso divide, serving single shots and mugs o'mud on demand. It's the fastest, easiest way to make the absolute best tasting crema coffee, espreso, latte or cappuccino!

Just press a button and our Super Automatic will grind, tamp, brew (under high pressure for maximum flavor and aroma), stop and clean...in less than 50 seconds! Have your own coffee shop at home or the office! Come in and we will show you how it works!

## FEBRUARY CLASSES

Feb. 9 (Wednesday) 6:00 – 8:30 p.m.  
Chef Barb Lance

### DECADENT CHOCOLATE DESSERTS

Satisfy your cravings for chocolate with three desserts guaranteed to impress your guests. We will be making: **White Chocolate Bread Pudding, Chocolate Mousse and Chocolate Velvet Cake.** Any one of these three will be the perfect dessert for that special sweetheart!

Feb 12 (Saturday) 9:30 – 11:30 a.m.  
Wilton Instructor, Ann Kessler  
Cost of Class \$10 plus supplies

### FONDANT VALENTINE CAKE

Just in time for Valentine's Day, learn the art of working with Fondant icing as you will make and take home a **Fondant Valentine's Cake.** Surprise your family!

Feb 14 (Monday) 6:00 – 8:30 p.m.  
Chef Ken Rosander

### Over the Top! Valentine's Dinner

Why fight the restaurant crowds when you can have an intimate dinner together (with a few friends), and learn the recipes at the same time? We'll start with **Hot Artichoke Dip for Two**, then feast on your choice of **Stuffed Prime Rib** or **Chicken Tornadoes** (a huge chicken "filet mignon" with portabello marsala sauce), **Hasselbeck Potatoes**, and **Vegetables Au Gratin.** And of course, a **Chocolate Ladyfinger Torte** for dessert.

*Cost: \$37.50 (\$75 per couple) Entrée selection to be made at registration.*

## FEBRUARY CLASSES

Feb 23 (Wednesday) 6:00 – 8:30 p.m.  
Chefs & Authors Cyndi Duncan and  
Georgie Patrick

### CROCKERY COOKING AT ITS BEST

Is cooking getting you down or eating out cutting into your budget? Local authors, Cyndi Duncan and Georgie Patrick, of a series of award-winning cookbooks will present a laughter-filled, relaxed evening by giving you money-saving quick cooking tips and great-tasting recipes for delicious meals in your crockpot. **Hot Crab Fondue, Stacked Enchiladas, Chicken Chile Soup, Mexican Summer Squash, and Cobbler in a Crockpot** will be featured. *They will be glad to sign their award-winning cookbooks that will be available for purchase.*

Feb 24 (Thursday) 6:00 – 8:30 p.m.  
Chef Ken Rosander

### SOUPS, PART III

Brrrr! Nothing goes better in February than to expand your recipes with these original Chef Ken soups and sides. Warm up with delicious **Rum Butternut Squash Soup**, sensational **Soup Fragiole**, and this one you'll make again and again—**Smoked Seafood Chowder** with homemade **Jalapeno-Cheddar crackers!**

Feb. 26 (Saturday) 9:30 a.m. – Noon  
Chef Adrian Yañez

### MORE SOUPS

#### Theme: Comfort Food

Here's some classic food for cold days. This class will feature homemade **Cream of Mushroom Soup, Classic Tomato Bisque** and Mom's cure-all, **Chicken Noodle Soup.** You're sure to warm up with these great classic soups.

## MARCH CLASSES

March 3 (Thursday) 6:00 – 8:30 p.m.  
Chef Ken Rosander  
**MANLY FOOD!**

In response to many requests for a manly food course, this course is offered to anyone with a manly appetite for good food and fun! We'll start with appetizers and learn **Perfect Fry Breading**—we'll have with mushrooms, mozzarella sticks and chicken wings! We'll dunk our chunks in Ken's own **2-Step Salsa**. Then you'll catch on to the new barbecue treat, **Kofta** (like a huge burger, but sooo much better!) Finally, Chef Ken will walk you through Stromboli, which will be done **Philly Cheesesteak** style. You'll then be able to fill it with your heart's desire after you learn the basics.

March 9 (Wednesday) 6:00 – 8:30 p.m.  
Chef Barb Lance  
**PORK TENDERLOIN FOUR WAYS**

Ever wonder what to do with those pork tenderloins? Chef Barb will prepare them four different and easy ways that are all incredibly delicious and different. You will enjoy **North Carolina BBQ Pork Tenderloin with Mop Sauce, Pork Tenderloin Stuffed with Peppers and Onions, Pork Tenderloin with Sun Dried Cherry Sauce and Pork Tenderloin with Chipotle Aioli.**

March 12 (Sat.) 9:30 a.m. – Noon  
Chef Adrian Yañez  
**BREAKFAST—THE FORGOTTEN MEAL**

Start your day off right. Chef Adrian will show you how to take an ordinary meal and make it extraordinary. You will learn to prepare **Homemade Buttermilk Pancakes to die for with a Glaze made with Apples and Walnuts, Techniques for Perfect Crispy Bacon, Gourmet Yogurt Delight and Fruity Apple Juice.**

## MARCH & APRIL CLASSES

March 14 (Monday) 6:00 – 8:30 p.m.  
Chef Kristian Johnson  
**FLASH IN THE PAN: QUICK & DELICIOUS SAUTE**

Join Chef Kristian as he creates a three-course meal consisting of all sautéed items. Learn the fundamentals of sauté: from staging the items to finishing them with a proper sauce. You will learn that sauté is a quick and healthy way to prepare delicious meals. The menu for the evening will include: **Sizzling Shrimp and Vegetables served over Delicate Spring Greens, Chicken Saltimbocca served with Broccoli-Rabe and Potato Pancakes and Bananas Foster Flambe served over Vanilla Ice Cream.**

March 23 (Wednesday) 6:00 – 8:30 p.m.  
Chefs & Authors Cyndi Duncan and Georgie Patrick  
**INVITE QUICK & EASY COOKING TO EASTER DINNER**

Welcome your family and friends to a traditional Easter dinner with a twist. Start with **Sneaky Pete's**, a nice refreshing drink and tasty hors d'oeuvres **Shrimp Stuffed Eggs and Open Faced Cucumber Sandwiches**. Earn accolades with **Cherry Glazed Pork Roast and Strawberry Spinach Salad**. Finish with an elegant dessert of **Fruit Trifle**. *They will be glad to sign their award-winning cookbooks that will be available for purchase.*

April 9 (Saturday) 9:30 a.m. – Noon  
Chef Adrian Yañez  
**CLASSIC BROWN AND WHITE SAUCES**

Learn two of the five classic sauces that can be modified in a number of ways to improve your cooking repertoire. **The basic brown sauce will feature Meatloaf and Mashed Potatoes. The white sauce will include Broccoli/Cauliflower Béchamel and Apple Pie for dessert.**



April 16 (Saturday) 9:30 a.m. - Noon  
Chef Adrian Yañez  
**CLASSIC RED ITALIAN SAUCES**

Chef Yañez will feature several Italian dishes—some you'll recognize; others are specials of Chef Yañez. He will be preparing **Ravioli Stuffed with Ricotta and Spinach, Potato Gnocchi Caesar Salad and Pine Nut Cookies.**

## APRIL CLASSES

April 21 (Thursday) 6:30 – 8:30 p.m.  
Chef Kristian Johnson  
**UNFORGOTTEN SAUERBRATTEN**  
Chef Kristian will take you on a 2-hour culinary tour of Germany. This class will not only satisfy the tummy but it will also teach you the cooking technique known as "Braising," which is commonly used for stews and pot roasts. Kristian will use the German variation as an example but give you the knowledge to create much more. Along with the entrée, he will also prepare **Spatzle**, a German drop dumpling, and a vegetable that will compliment the dish. Salad and dessert will be added to the class to create a wonderful three-course meal.

April 30 (Saturday) 9:30 a.m. - noon  
Chef Adrian Yañez  
**KANSAS CITY BARBECUE**  
Learn the secrets of the most renowned area for barbecue in the country. Chef Adrian will instruct you in the fine art of barbecuing the "Kansas City" way. The menu features **Barbecue Chicken and Baked Beans featuring a delicious Kansas City sauce, Coleslaw, Cottage Fries and Homemade Country Biscuits.**

### WILTON CAKE DECORATING CLASSES

We have certified Wilton Method Instructor, Ann Kessler, who conducts classes throughout the year. Course I, II, and III are each 4 weeks long with 2-hour sessions.. **Remember** that we carry an extensive line of Wilton products for cake and candy making including wedding supplies. Call us at 669-5653 for class times and dates.

### CUSTOM GIFT BASKETS

**Valentine's Day, Easter and Mother's Day are right around the corner.**

Have you thought about one of our custom gift baskets for that special someone? Examples of themes have included bath, southwestern, breakfast, Coloradoan, snack, and pasta. We have many food products, beautiful pottery, and fun ideas to choose from. We are even glad to ship or deliver for you. Call us now to place your order.

970-669-5653; FAX 970-663-0997  
Toll free 1-877-288-7980

**YOU CAN ALSO VISIT OUR WEBSITE FOR SAMPLES OF BASKETS.**

[www.tasteofclass.com](http://www.tasteofclass.com)