

# A Taste of Class

September 2002

THE COMPLETE GOURMET KITCHEN

Vol. 5 #3

## **IMPORTANT NOTICE!!!**

**WE WILL HAVE OUR  
NEWSLETTER  
AVAILABLE TO YOU  
ON OUR WEBSITE.**

**Due to rising costs of postage and printing, we will be reducing our direct mail service by having our newsletter available to you on our website. 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 or call us with your name and address and we will be glad to mail you a copy.**  
**heusink@earthlink.net**  
**www.tasteofclass.com**

## **WILTON CAKE DECORATING CLASSES**

We have a certified Wilton Method Instructor-Debra Ann Saul-who conducts classes throughout the year. Course I, II, and III are each 4 weeks long with 2-hour sessions. A one-week break is taken before the start of a new course. Call us for future class schedules. **Remember** that we carry an extensive line of Wilton products for cake and candy making including wedding supplies.

## **WE HAVE BRIDAL REGISTRY!!!**

Come in and register with us and receive a SPECIAL gift.



## **Special Holiday Hours** *Beginning November 3*

*Monday-Saturday 9:00 AM-6:00 PM*  
*Sunday 12:00 Noon-5:00 PM*

## **WHAT'S COOKING IN OUR KITCHEN?**

**COOKING CLASS RESERVATION POLICY:** You must pay when registering for the class. **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.**

### **OCTOBER & NOVEMBER CLASSES**

October 23 (Wednesday) 6:30-9:00 PM  
Chef Ken Rosander

#### **COLD WEATHER MENUS**

With lower temperatures setting in, what better way to warm your loved ones' hearts and tummies with these perfect cold-weather classics. Chef Ken divulges his secrets to **Perfect Clam Chowder; Classic Italian Braciolo (a braised beef roast); Chicken Marsala with Roasted Pearl Onions over Red Lentils; and Pork Pot Roast Sandwiches.** Guaranteed to heat up more than just your kitchen.  
Cost: \$35.00

November 2 (Saturday) 9:30 AM-Noon  
Chefs & Authors Melissa Craven  
& Janis Judd

#### **COLORADO FARMERS' MARKET COOKBOOK SELECTIONS**

Colorado residents and visitors are discovering the allure of farmers' markets and roadside stands selling fresh local produce and specialty foods. Melissa and Janis have captured the essence and spirit of these markets in the *Colorado Farmers' Cookbook*. Join us as Melissa and Janis prepare a selection of recipes that focus on the flavors of the ingredients: **Tomatillo Salsa; Black Bean Soup with Cilantro Cream; Blue Corn Enchiladas with Goat Cheese; Peach and Raspberry Pie with Pecan Crust.**  
Cost: \$35.00

*Cookbooks will be available for purchase and author signing.*

November 9 (Saturday) 9:30 AM-Noon  
Chef Steve Herthel

#### **SOUPS AS A MEAL II**

On those cold evenings nothing warms as much as a hot steaming bowl of soup. Chef Steve will prepare several recipes known as the number one comfort food: **Sweet Corn Bisque with Crabmeat; Chinese Chicken with Asian Vegetables; Caribbean Black Bean Soup; Cheesy Vegetable Chowder.**  
Cost: \$35.00

November 16 (Saturday) 9:30 AM-Noon  
Chef Steve Herthel

#### **HOLIDAY VEGETARIAN COOKING**

When you think of the holidays you are probably thinking of special family gatherings and fabulous meals. This class is designed to provide new delicious recipes without the turkey or ham. Surprise your family with: **Artichoke**  
*(Continued next column)*

### **NOVEMBER CLASSES**

**with Roasted Red Pepper Dip; Pita Toast Points; Italian Style Zucchini Casserole; Rigatoni with Spinach, Garbanzo Beans and Feta; Asparagus-Cashew Rice Pilaf.**  
Cost: \$35.00

November 19 (Tuesday) 6:30-9:30 PM  
Chef Gail Bosch

#### **SWEET SENSATIONS FOR THE HOLIDAYS: CLASS I**

Learn a few high-altitude tips when preparing for holiday parties and gifts to give away! Together we will make **Coffee-Walnut Toffee; Chocolate Caramels, Chocolate Ganache; Pistachio Spirals; and Cashew Brittle.** Bring your sweet tooth and small containers to take home samples.  
Cost: \$35.00

November 20 (Wednesday) 11 AM-2 PM  
Chef Gail Bosch

#### **SWEET SENSATIONS FOR THE HOLIDAYS: CLASS II**

This class will master the high-altitude art of making **Almond English Toffee; Old-Fashioned Vanilla Caramels; Chocolate Mint Fudge; and Tiger Butter.** Join us to stimulate your taste buds or add to your holiday treats repertoire! Bring small containers to take home samples.  
Cost: \$35.00

November 20 (Wednesday) 6:30-9:00 PM  
Chef Ken Rosander

#### **HOLIDAY APPETIZERS**

Thanksgiving and Christmas are upon us, and with family gathering all around, these elegant holiday appetizers are sure to let your guests know exactly how much they mean to you all year long. Chef Ken will teach you some of his favorites, including **Crepe Beggar's Purses Stuffed with Cioppino (a spicy tomato & seafood filling); Chicken Spinoki (it's a Greek thing); Smoked Duck Pinwheels; and Honey Glazed Crispy Grilled Quail.** Your guests will thank you.  
Cost: \$35.00

November 23 (Saturday) 9:30 AM-Noon  
Chefs and Authors Carol Faino  
& Doreen Hazledine

#### **BED & BREAKFAST SELECTIONS**

Carol and Doreen have traveled Colorado, Washington, and the California Wine Country visiting charming bed and breakfasts and country inns. They have tested hundreds of new recipes. The results are deliciously compiled in several cookbooks. Come and meet Carol and

*(Continued on other side)*

## NOVEMBER & DECEMBER CLASSES

*(BED & BREAKFAST continued)*

Doreen as they prepare some favorite selections: **Spiced Wine Poached Pears and Provolone & Pesto Layered Cheese Torte** from *The Bed & Breakfast of the California Wine Country*; **Sausage Won Ton Appetizers** from *Colorado Bed & Breakfast 2<sup>nd</sup> Edition*; **Magic Strawberry Pancake Baskets** from *Washington Bed & Breakfast 2<sup>nd</sup> Edition*.

Cost: \$35.00

*All cookbooks will be available for purchase and author signing.*

December 7 (Saturday) 9:30 AM-Noon  
Chef Steve Herthel

### CUSTOMER APPRECIATION WITH ROBERT ROTHSCHILD

Robert Rothschild is a rich and varied line of award-winning specialty foods designed to bring your cooking to a whole new level of creativity and dress up any culinary occasion to make it truly special. In appreciation for our customers we have asked Chef Steve to surprise us with delicious ideas for appetizers and desserts for the holidays using selections from Robert Rothschild such as: **Raspberry Wasabi Dipping Mustard; Cilantro Lime Salsa; Red Raspberry Gourmet Sauce; Onion Blossom Horseradish Dip; and many more.**

Cost: \$10.00

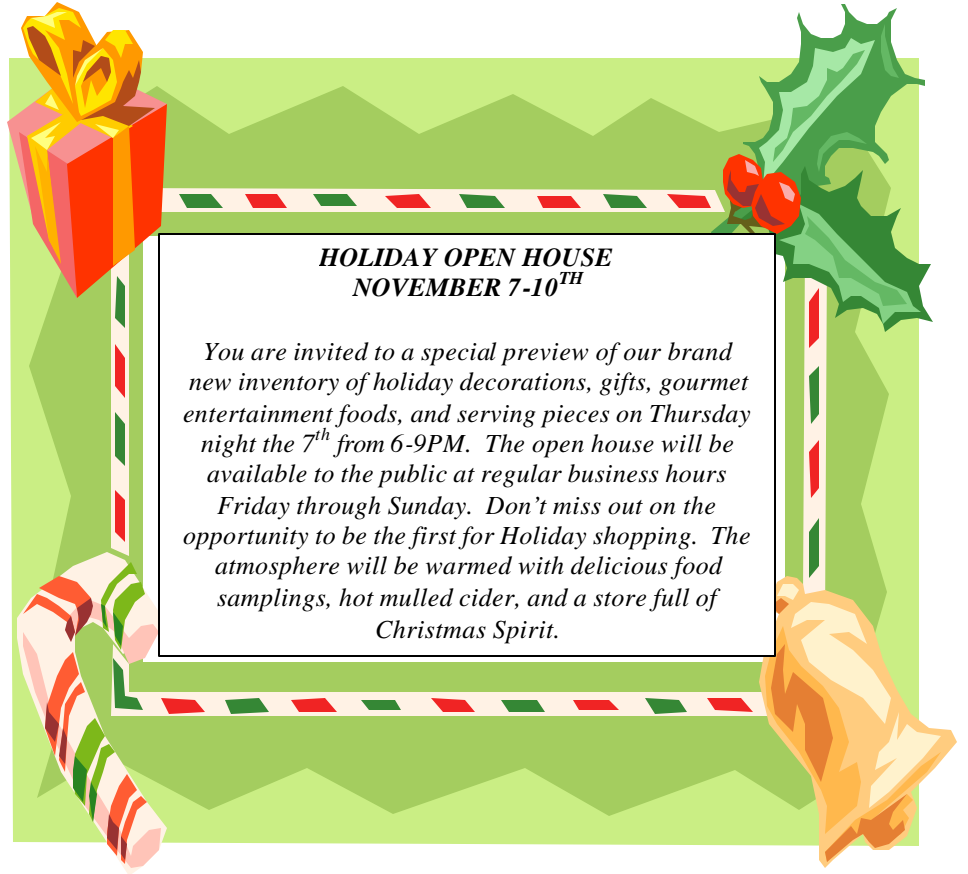
### CUSTOM GIFT BASKETS

Over 10 years ago A Taste of Class started out as a gift basket business designing and creating beautifully unique baskets for that perfect gift. Our personalized baskets have been given as corporate gifts, get well expressions, thank-you, congratulations, and much more. Themes have included bath, southwestern, breakfast, Coloradoan, snack, Christmas, 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 Christmas or gift order.

Stop in or order by phone:  
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)



### HOLIDAY OPEN HOUSE NOVEMBER 7-10<sup>TH</sup>

*You are invited to a special preview of our brand new inventory of holiday decorations, gifts, gourmet entertainment foods, and serving pieces on Thursday night the 7<sup>th</sup> from 6-9PM. The open house will be available to the public at regular business hours Friday through Sunday. Don't miss out on the opportunity to be the first for Holiday shopping. The atmosphere will be warmed with delicious food samplings, hot mulled cider, and a store full of Christmas Spirit.*



**SPECIAL GUEST AT  
THE OPEN HOUSE!!!  
NOV. 7<sup>TH</sup> 6:30 pm-8:30 pm &  
NOV. 8<sup>TH</sup> 11:30 am-1:30 pm**

### MEET ARTIST KIRK MORGENEGG

Kirk Morgeneegg is the creator and designer of the hottest new guardian angel figurine available now through RUSS at A Taste of Class. This delightful angel with an endearing, slightly mischievous expression has the look of filigree with golden metal wings and is known as Angel Cheeks. These tiny treasures are ready to deliver your message from happy birthday to get well soon to simply hello. They are available with tiny animals, Christmas designs, everyday, and teacher themes. Kirk, a Coloradoan, believes that when people choose an Angel Cheek as a gift for that special someone, it finds a way into their heart.

**Kirk will be here to meet our special customers and sign your Angel Cheek at the above times.**

## *a Taste of Class*

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1159 Eagle Drive

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