

# A Taste of Class

January 2003

THE COMPLETE GOURMET KITCHEN

Vol. 6 #1

**WE WILL HAVE 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.*  
**heusink@earthlink.net**  
**www.tasteofclass.com**

## INTRODUCING CHEF BRUNO GERARD KRIOUSSIS

Tracing his ancestry to a Greek immigrant who settled in France in the 1860's, **Chef Bruno Gerard Krioussis** specializes in French, Italian, and Western Mediterranean cuisine. Although he considers Vendome, France, a small village in the Loire Valley, his home, he has lived in and traveled to over 35 countries learning about cultures, languages and cooking. He now lives in Loveland with his family and wishes to share his knowledge (avec vin evidentement!). Welcome **Chef Bruno** to A Taste of Class.

## WILTON CAKE DECORATING CLASSES

We have a 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. A one-week break is taken before the start of a new course. **Remember** that we carry an extensive line of Wilton products for cake and candy making including wedding supplies.

*Scheduled Course times are:*

### Course I

February 10 (Monday) 6:00-8:00 PM

### Course II

February 11 (Tuesday) 6:00-8:00 PM

### Course III

March 18 (Tuesday) 6:00-8:00 PM

Call us for future class dates.

## WELCOME BACK!!!

A Taste of Class would like to welcome back **Chef James Buehler** to our extraordinary talented cooking class chefs.

## 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.**

### JANUARY & FEBRUARY CLASSES

January 30 (Thursday) 6:30-9:00 PM  
**Chef James Buehler**  
**STOCK'S FOR SOUPS**

What could be better than a homemade stock for your next soup recipe? Chef James will teach the basic ingredient for all delicious soups-stock. You will learn **Beef Stock, Veal Stock, Fish Stock, Chicken Stock, and Shellac (Glacéde Viande).**  
 Cost: \$35.00

February 8 (Saturday) 9:30 AM-Noon  
**Chef James Buehler**  
**WINTER TIME SOUPS**

Imagine a hearty pot of delicious soup simmering in your kitchen on a cool winter evening. Come and learn how to create **New England Clam Chowder; Tomato Gin and Basil; Seafood and Tomato Bisque; and Anaheim Chili.**  
 Cost: \$35.00

February 12 (Wednesday) 6:00-9:30 PM  
**Chef Bruno Gerard Krioussis**  
**AN ITALIAN EXPERIENCE**

Learn the finest in Italian cuisine with **Tomato and Basil Soup; the art of Piccatas: Salmon, Veal and Chicken served with Linguine Pasta; Balsamic Vinaigrette Dressing with Garlic Croutons; Lime Sherbet served with Raspberry Sauce.** Enjoy this class with a glass of wine evidentment.  
 Cost: \$35.00

February 14 (Friday) 6:30-9:00 PM  
**Chef Ken Rosander**  
**VALENTINE'S DAY: LOVE, MOROCCAN STYLE**

On this day for lovers, take your partner on a trip to far-away lands, where you will feast and enjoy exotic dishes. Our starter will be **Lentils and Chickpeas with Seared Scallops in Garlic and Lemon;** followed by the main course, your choice of **Cornish Game Hens, or Leg of Lamb, both roasted to perfection with herbs and spices; accompanied by Minted Cous-Cous; Roasted Curried Root Vegetables; and a Moroccan Marinated Relish.** We'll finish it all off with **Moroccan Spiced Rice Pudding with Dried Fruits.** Truly a meal to rekindle the fires of romance on this Valentine's Day.  
 Cost: \$37.50 (\$75 per couple)

### PLEASE NOTE:

*At the Valentine's Dinner both the Cornish Game Hens and the Leg of Lamb will be prepared and served. However, you will need to designate which entrée you prefer to dine on when you register for the class. Register early, the maximum for this class is 16.*

### FEBRUARY & MARCH CLASSES

February 27 (Thursday) 6:30-9:00 PM  
**Chef James Buehler**  
**CURING AND SMOKING MEATS AND FISH**

Nothing beats the aroma and flavor of smoked and cured food. Come and learn for yourself the **Simple Approach to Preparing Meats and Fish Prior to Smoking; the Smoking Process; Different Woods, Temperatures and Timing.**  
 Cost: \$35.00

March 12 (Wednesday) 6:30-9:00 PM  
**Chef Gail Bosch**  
**SOMETHING DIFFERENT FOR DINNER.....???**

Ever shop at Home Depot for dinner? Ever soak rice paper in water to make spring rolls? Imagine a chocolatey dessert with almost *NO* fat? Come prepare and eat dinner with us and get a few new ideas about healthy, low-fat dining. We will prepare **Cedar-plank salmon, Thai spring rolls, raspberry spinach salad and a yummy dessert plus more!** Come eat, learn and have fun!  
 Cost: \$35.00  
 Maximum participants are 10

March 13 (Thursday) 6:30-9:00 PM  
**Chef James Buehler**  
**PERSONAL ENTERTAINING FAVORITES**

There is nothing more rewarding than entertaining friends and family. We don't even need a holiday to do so anymore. Make your next party a success by learning these new menus: **Salt and Pepper Crusted Beef Tenderloin with Chipolte Apple Glaze; and Pan Roasted Tortilla Coated CatFish with Cucumber Salsa.**  
 Cost: \$35.00

March 26 (Wednesday) 6:30-9:00 PM  
**Chef Ken Rosander**  
**FOOD CLASSICS**

Ever wonder what makes a food classic? Of course, it's so good that it stands up to the test of time! Which is why you'll flip when Chef Ken presents some great old-time favorites. Learn the construction and techniques of making a **Monte Cristo Sandwich; Veal Oscar; Duchesse Potatoes; and Chocolate Pot du Crème.** You'll never look at "the same old stuff" the same way again!  
 Cost: \$35.00

(Classes Continued on Side 2)

## APRIL CLASSES

April 9 (Wednesday) 6:00-9:30 PM

### **Chef Bruno Gerard Krioussis A FRENCH EXPERIENCE**

Enjoy a glass of wine while learning and enjoying delicious authentic French recipes from our newest chef who happens to be a French citizen. Chef Bruno will be preparing **Traditional Onion Soupe Gratinee; Shrimp Flambé with Cognac and Sauté A La Bretonne; Served with White Rice Pilaf (the French way, evidentment); French Vinaigrette; Traditional and Low Fat Crepes Suzette Flambé with Grand Marnier.**

Cost: \$35.00

April 23 (Wednesday) 6:30-9:00 PM

### **Chef Ken Rosander CARIBBEAN FEAST**

Take an island journey through Jamaica and the Bahamas, enjoying the culinary sensations of the tropics. We'll start with **Smoked Shark Salad with Piri Piri; then enjoy Roast Jerked Pork Loin with Grilled Plantains; and finish it all off with Tropical Fruit Panna Cotta.**

Cost: \$35.00



*Napresso*

### **THE FINEST COLLECTION OF COFFEE MAKERS AND ESPRESSO CAPPUCCINO MACHINES**

Come in and see a variety of high quality coffee makers and espresso machines designed for performance, convenience, taste, and reliability only offered in fine coffee and gourmet stores. We also offer coffee bean grinders, gold tone filters, and charcoal water filters.



## 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, birthdays, congratulations, and much more.

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.

**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)



### **WE ARE SHOPPING!!**

January and February are our shopping months at the trade show.

Over the next few weeks we will be receiving new and unique merchandise into the store. Be sure to stop in and see the latest and greatest for 2003!

### **Featured Recipe:**

#### **Roasted Pineapple & Habanero Cheeseball**

12 oz. Cream Cheese                      4-6 oz. Shredded Cheese  
4 oz. **Robert Rothschild**                ½ Red Onion (chopped)  
**Roasted Pineapple & Habanero Dip**

Blend together and serve with crackers or fresh bread.

*We carry the Robert Rothschild product featured in this recipe as well as many other yummy products and recipes. Come in and see!*

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

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



## *A Taste of Class*

THE COMPLETE GOURMET KITCHEN

1159 Eagle Drive

Loveland, CO 80537

970-669-5653, FAX 970-663-0997

Toll free 1-877-288-7980

[www.tasteofclass.com](http://www.tasteofclass.com), [heusink@earthlink.net](mailto:heusink@earthlink.net)