

# A Taste of Class

May 2003


THE COMPLETE GOURMET KITCHEN

Vol. 6 #2

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

**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)

**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 start times are:  
**Course I**  
 May 5 (Monday) 6:00-8:00 PM  
 (This course will end on June 2 and skip May 26 because of Memorial Day.)  
 June 17 (Tuesday) 6:00-8:00 PM  
**Course II**  
 July 22 (Tuesday) 6:00-8:00 PM  
 Call us for future class dates.

**WE HAVE BRIDAL REGISTRY!!!**  
 Come in and register with us and receive a SPECIAL gift.  


## 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.

### MAY & JUNE CLASSES

May 3 (Saturday) 9:30-Noon  
**Kelly Pound, Founder, Principal, and Author**

**HERBS, FROM DIRT TO DINNER**  
 Kelly Pound, a telecom refugee, is the founder and principal of Emerald Edibles. Emerald Edibles has a growing *Garden-to-the-Table* product line that has stemmed from the culmination of Kelly's love for gardening and passion for cooking utilizing freshly grown herbs throughout the year. Kelly will demonstrate a few of the culinary uses of fresh herbs by preparing recipes from her book *The Herbery Complete Seed Cookbook Kit: Crab Cakes with Artichoke Dill Pesto; Butternut Pecan Ravioli with Sage Broth and Fried Sage Leaves; Herb Rubbed Steak with Cherry Jalapeno Glaze.*

Cost: \$35.00

May 24 (Saturday) 9:30-Noon  
**Chef James Buehler**

**EARTH & VINE CUSTOMER APPRECIATION CLASS**  
*Earth & Vine Provisions*, nestled in the heart of America's fruit basket, is a company known for creating unique recipes that have resulted in award-winning products. Chef James has chosen a selection of recipes highlighting the inspiring flavors of Earth & Vine products. **Chicory, Pear & Stilton Salad with Honey Pear Vinaigrette; Bora Bora Papaya and Shrimp Sauté with Papaya Orange Habanero Preserve; Rice Noodle Sake Salad with Pineapple Sake Teriyaki Marinade; Tropical Wrap with Mango Tequila Jalapeno Grill Sauce; Goat Cheese Stuffed Won Tons with Red Bell Pepper & Ancho Chili Jam.**

Cost: \$10.00

June 11 (Wednesday) 6:30-9:00 PM

**Chef Bill O'Marrow**  
**THE ART OF GARDE MANGER-ARTS & CRAFTS WITH FOOD**

This class will provide instruction on basic knife skills and advanced techniques to include fruit and vegetable carving methods for fabulous presentations for all your summertime favorites. Demonstrations for a variety of presentations include **Tourne', Gaufrette, Allumette, Bruinoise, etc.; Fruit and Vegetable "Flower Carving" Techniques for Garnishing and Crudités; Carving Melon Baskets and Gourd Containers for Centerpieces or Buffet Presentation.**

Cost: \$35.00

(Chef Bill's bio continued next column)

### JUNE CLASSES

*Welcome Chef Bill O'Marrow. He is a Colorado native, who has practiced his culinary skills since 1966. With 35 years experience in food service operations, his work culminated in a degree in Culinary Arts from the Colorado Institute of Art and certification from the American Culinary Federation as Chef de' Cuisine. Chef Bill's experiences have taken him from Adam's Mark Hotel in Downtown Denver to McGraff's and the Summit Restaurant in Loveland. He is currently a Personal Chef.*

June 18 (Wednesday) 6:30-9:00 PM

**Chef Bill O'Marrow**  
**SAUCIER INSTRUCTION-GREAT BEGINNINGS WITH THE FIVE MOTHER SAUCES**

Learn the "classical" techniques to develop the base sauces that are "key" to all the classical favorites. Learn to apply the different applications for each of the **Five Mother Sauces** and their variations. We will explore alternatives for low fat, no fat sauces and the ingredients that turn classical dishes into today's cutting edge creations.

Cost: \$35.00

June 28 (Saturday) 9:30-Noon

**ELEGANT & CASUAL SUMMER GRILLING**  
**Chef Steve Collins**

Elegant and Casual an oxymoron? Not in the sultry nights of summer entertaining! Put on your coolest casual attire and join Chef Steve as he shares and creates his own elegant menu all prepared on the grill. He will share his secrets of "Kettle Grilling" as he prepares **Grilled Artichokes with Avocado Butter; Grilled Lemon Zest Asparagus; Rosemary Grilled New Potatoes; Smoked Duxelle-Stuffed Chicken Breast with Sherry and Green Peppercorn Sauce; Applewood Smoked Peaches with Mascarpone Cream.**

Cost: \$35.00

*Welcome Chef Steve Collins. He is a personal chef and cooking instructor. Steve has been passionate about food for over 25 years. Grilling and smoking have been a central part of that passion. Steve finds the elemental aspect of cooking directly with fire a great source of pleasure and he enjoys sharing this with others. Chef Steve has authored *Grilling & Smoking with the Home Chef* which can be purchased in our store. We hope to see you at the class, but if you can't come, join Chef Steve for his book signing from 12:30-1:00 PM on Saturday, June 28<sup>th</sup>.*

## JULY CLASSES

July 10 (Thursday) 6:30-9:00 PM  
**Chef Julie Kinnaird & Tia Thomps on,**  
**Wine Sales Representatives**  
**THE MARRIAGE OF WINE & FOOD**  
 Experimenting with food and wine pairings is both a pleasurable and challenging task! Learning a few basic pairing principles can lead to rewarding results and the challenge of more adventurous wine buying. **Come and experience the effects of both harmonious and conflicting food and wine combinations with a variety of wines from around the world.**  
 Cost: \$35.00

July 16 (Wednesday) 6:30-9:00 PM  
**Chef James Buehler**  
**AMERICAN WESTERN TRADITION**  
 The days are longer and the nights are warmer. There is no better American Tradition than to get together in the backyard and enjoy the summer sunsets with good friends and delicious food. Try this wonderful menu: **Spinach Enchiladas with Red Bell Pepper Sauce; Crisp Rainbow Trout with Cowboy Cous Cous; Roasted Half Chicken with Charizo Stuffing; Beef Short Ribs with Blueberry BBQ Sauce.**  
 Cost: \$35.00

July 19 (Saturday) 9:30-Noon  
**Chef Wanda Wong**  
**DIM SUM**  
 In a hands-on class, Chef Wong will teach you how to make dim sum. Literally translated, dim sum means "bit of heart". Dim sum comprises of a variety of dishes served for brunch. They are typically steamed in a bamboo steamer over a wok. She will demonstrate some basic folding techniques as she makes **Siu Mai (Steamed Pork Dumplings); Steamed Turnip Cake (a Savory Dish) and her Spicy Shrimp Dumplings.**  
 Cost: \$35.00

*Welcome Chef Wanda Wong. She was born and raised in Wichita, Kansas where her grandfather helped open one of the first Cantonese Restaurants in the area. Her parents owned and operated two very successful Chinese Restaurants. Chef Wanda worked for David Waltuck at Chanterelle of New York City and the Maccioni brothers at Osteria del Circo (their father owns Le Cirque 2000)*

## JULY & AUGUST CLASSES

July 23 (Wednesday) 6:30-9:00 PM  
**Chef Ken Rosander**  
**SUMMER SLOW & EASY**  
 Keep the house cool and the family happy with these recipes designed to help you enjoy summertime's best offerings-fresh fruit and beautiful weather. Breakfast is nicer when you serve **Slow Cooker Brunch** instead of slaving over a hot stove in the morning. Take advantage of the barbecue season with **Cedar Plank Barbecue Prime Rib and Chef Ken's Best Barbecue Pork Ribs.** Summer wouldn't be the same without **Summer Cobbler** to top it all off.  
 Cost: \$35.00

July 24 (Thursday) 6:00-9:30 PM  
**Chef Bruno Gerard Krioussis**  
**FRESH RECIPES FOR SUMMER**  
 Summer is a favorite time for fresh vegetables and fruits. Enjoy a tasty luncheon or a light dinner with these fresh recipes with a summer flare: **Gazpacho Cold Tomato Spinach Soupe; The Art of Salty Crepes and Fillings: The Galette; Fresh Salad: The French Creole Salad with Shrimp and Raspberry Vinaigrette.**  
 Cost: \$35.00

August 13 (Wednesday) 6:30-9:00 PM  
**Chef James Buehler**  
**SUMMER BUFFET**  
 Vacations and parties bring lots of people together. Preparing food for a group can be successful and enjoyable with the right knowledge. Chef James will teach you all the techniques of **Food preparation and set-up for the successful buffet: Sunday Brunch Buffet, Dinner Buffet, and Backyard Buffet.**  
 Cost \$35.00

## AUGUST CLASSES

August 20 (Wednesday) 6:30-9:00 PM  
**Chef Ken Rosander**  
**LIGHT & SPICY SURF & TURF**  
 Just steak and shrimp? No way! Not when Chef Ken offers **Elk Medallions and Mussels with Chorizo-Wild Rice and Celery Slaw.** Or maybe you'd prefer **Rockfish and Quail Salad, Marinated in Chipotle and Lime and Roasted on a Cedar Plank, Dressed with a Wild Blackberry Vinaigrette.** In between, we'll cleanse your palate with various **Summer Citrus Granitas.**  
 Cost: \$35.00

## Kuhn Rikon of Switzerland DUROMATIC PRESSURE COOKER

This is not your grandmother's pressure cooker. Kuhn Rikon, which has specialized in pressure cookers for over 50 years, invented the spring-loaded valve system that revolutionized pressure cookers and made them extremely safe to use. You will experience years of satisfaction and enjoyment from a quality Swiss product, not to mention better tasting food, lower energy bills, and less time spent in the kitchen.

*Duromatic Duo*  
**5 Liter Pressure Cooker with 22cm Frypan and "Quick Cuisine" Cookbook**  
 Open Stock Price \$348.95  
 Your Price  
 \$199.00

## SPRING OPEN HOUSE

Friday, May 2<sup>nd</sup> & Saturday, May 3<sup>rd</sup>  
 9 AM-6 PM

**Door Prizes©Sale on Select Merchandise©Food Sampling**  
 First 60 customers receive a potted herb compliments of Gulley's Greenhouse.

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