

Cooking with class

"Food Demonstrations with Flair"

Instructor: **Staci Joers**

website: www.cookingwithclass.us

email: Staci@cookingwithclass.us

(262)681-2908

Attend one of my fantastic demonstration-style cooking classes!

You'll enjoy an evening of cooking and entertainment.

Plus, you'll sample the food and take home the recipes.

French Cooking

Thursday, February 4, 2010--(6:30-9:00pm)

\$23.00/person

With the popularity of Julie & Julia, French Cooking has made a comeback! Join me this evening and learn how to prepare a few class French dishes that will WOW family and friends. You'll sample...

Bouillabaisse, Crepes with Spinach & Roquefort, Quiche Lorraine, Beef Bourguignon

And rumored to be Julia's favorite dessert...Chocolate & Almond Cake

Restaurant Knock-offs with Asian Inspirations

Thursday, March 4, 2010--(6:30-9:00pm)

\$23.00/person

Can't get enough of the fabulous foods served at your favorite restaurants? Well, you don't have to go out to eat well; you can make them all at home! I'll give you the tips and tricks to cook like you own your own restaurant.

You'll sample...*Grand Lux Café (Chicago) style Asian Chicken Nachos with Wasabi Cream,*

Bonefish Grill-style Bang Bang shrimp served with Benihana's-style Fried Rice and

PF Chang-style Banana Spring Rolls with coconut-pineapple ice cream and drizzled with caramel and vanilla sauces

Cuban Street Fare

Thursday, April 1, 2010--(6:30-9:00pm)

\$23.00/person

Cuban cuisine combines the flavors of Spanish, African, Caribbean and Chinese cooking using spices and techniques found in those regions with the help of the Taino-Arawak Indian of Cuba. This is a rich cuisine with a fusion flair that's not overly spicy.

I'll prepare...*Frita Cubana (Cuban Hamburger), Arepas (Cuban Grilled Cheese on corn pancakes),*

Sandwich Cubano (Roast Pork Sandwich), Frijoles Negros (Black Beans), Tostones (fried plantains) and Mango Bars

Incredible, Edible Egg

Thursday, May 6, 2010--(6:30-9:00pm)

\$23.00/person

May is National Egg Month and I'll show you some new uses for your old favorite such as...

Scotch Eggs (sausage-wrapped hard boiled eggs), Asparagus & Crab Quiche in Pepper Pots,

Italian Eggs in Tomato Sauce, Floating Island Meringues with Crème Anglaise and Classic Flan

****To attend a class, please fill out the registration form on the reverse side and mail along with your check****

Caledonia Area Cooking Class Registration Form

Classes held at:

The East Side Community Center

6156 Douglas Ave.

Racine, WI 53402

(Unless otherwise listed on program guide)

Program Registration

First/Last Name			
Address			
Phone #	Day:	Evening:	
Email Address			

Program #	Program Name	Program Date	Participant Name	Cost

Total Cost \$ _____

Please make checks out to:

Staci Joers

And mail payment along with this form to:

Cooking with class

Attn: Staci Joers

4330 4 Mile Rd.

Racine, WI 53404

Questions:

Phone #: (262)681-2908

Email: mjoers@prodigy.net

Website: www.cookingwithclass.us

Cancellation Policy:

No refund will be issued if cancellation occurs 48 hours or less prior to the date of the class. Fee can be applied toward a future class.

Full refund if cancellation is more than 48 hours prior to the class.