

KITCHENART THE STORE FOR COOKS

Cooking Class Schedule

Volume 14.1
Spring 2009

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Family, Food, and Fun... KitchenArt has the Tools and Knowledge to Get it Done

Cooking Classes Teach Practical Culinary Skills and Techniques

Besides the impressive array of culinary tools available at the store, KitchenArt offers cooking classes taught by professionals to help you get your culinary jobs done. Chefs Diane Phillips, George Geary, Stephen Lee, Judith Fertig, Karen Adler, Bev Shaffer, Christopher Lee, Frank Farmer, Lynn Schwartzberg, and Clark Stone all return this spring with classes ranging from "Gourmet Basics" to "Eat Like Lincoln" to "The Versatility of French Pastry Cream" to "Basic Knife Skills."

KitchenArt is honored to welcome a new instructor to our talented team. Chef Thomas England, a graduate of the Culinary Institute of America and an culinary instructor for Ivy Tech Community College in Indianapolis, teaches two classes using locally produced and Indiana-native food products.

Have you traveled with KitchenArt to Chicago on one of our culinary tours yet? This spring's adventure is definitely one not to miss! Check out page 3 to see what is in store!

Registration Begins Wednesday, 4 February 2009 at 6 pm

1. Registration for classes will begin on Wednesday, 4 February 2009, at 6 pm. You may register for classes on our web site—www.k-art.com—with your VISA, MasterCard, or Discover. Remember, payment must be made at the time of registration.
2. **Anyone holding a KitchenArt gift certificate or store credit certificate** who would like to use it to pay for all or a portion of their classes, **must register for classes in person at the store and bring the certificate with them.** **Gift certificates from our online product website cannot be used for class registration.** There will be no preference given to persons who register at the store. The KitchenArt staff will be required to access the website like anyone else to complete the transaction.
3. If you are uncomfortable using the internet to register for classes, you may register in the store. No preference is given to persons who register at the store—the KitchenArt staff will be required to access the web site like anyone else to complete the transaction. KitchenArt will be open until 7:00 pm on Wednesday, 4 February 2009.
4. No registrations will be taken over the telephone.
5. While you are not limited to the number of classes you may purchase per transaction, the ticket agency will limit you to purchasing **no more than 2 seats in any specific class per transaction.** For example, a person wanting to purchase 2 seats in each of 4 classes would be able to do that in a single transaction. However, if the person wanted to purchase 4 seats in 1 class, the person would only be able to purchase 2 seats for that class at a time. If additional class seats are required, the person would have to complete a second transaction.
6. There are no refunds on cooking class/tour tickets, unless KitchenArt fails to hold the class.
7. As always, for your protection, we do NOT store any credit card information in our database; consequently, you will be required to enter that information on registration day. And be assured, we do not sell or transfer our customer information to anyone.

Classes fill-up quickly. Don't be disappointed—register as soon as possible. Class attendees are entitled to a 10 percent discount on all in-store merchandise (except sale items, gift certificates, and other classes) purchased at the time of their class attendance.

Double-Check your Registration Password Today!

Do you recall your KitchenArt/tix.com registration password? Here's how to confirm your password today:

1. Point your browser to www.k-art.com. Click on the "Cooking Classes" link on the left side.
2. Scroll to the bottom of the page, and click on the "Click here to register for classes" link.
3. Scroll to the bottom of the "Schedule Page." Near the bottom, just above the tix.com logo, is the "Account" link. Push the "Account" link.
4. If you are an existing class customer and know your password, enter your email address and password. You will now be able to correct your personal information, change your password, and view your class purchasing history. You are ready for registration day.
5. If you are an existing customer and do not recall your password, push the "I am an existing customer but I do not know my Tix password, click here." On the "Password Request" page, enter your email address, and push "Send Password." Your password will be immediately sent to your email address. Once you receive your password, start this process again at Step 1 to confirm your information. If you get the error "Invalid email address. Please try again," make sure your email address is correctly entered, and try again. If the error persists, go to the next step.
6. If your email address is not recognized, or if you are a new customer to our cooking class registration system, follow Steps 1 through 3 above. When the "Sign-In" page appears, enter your email address, and check the "No, I am a new customer box." Follow the on-screen instructions to obtain a password. Once you get your password, start the process again at Step 1 to confirm your information.

*Please run this check **BEFORE** class registration night.* If you have problems, please contact us at KitchenArt, and we'll help.

Christopher Lee

Chef Christopher Lee has taught cooking classes for us on every schedule we have offered. His classes have ranged from basic techniques to complex ethnic cuisines. Chef Chris gained extensive culinary experience on the west coast and as executive chef at various area eating establishments, including the Lafayette Country Club, C-Rays, Sorrento's, Patout's, and McGraw's Steak, Chop, and Fish House. Chef Chris is currently the executive chef for the Alpha Phi sorority at Purdue University.

A Taste of the Southwest

Wednesday, 18 February 2009 6:30 to 9pm
\$45.00

Join us as we take a culinary journey to the Southwest: the world of cacti, armadillos, cowboys, and dusty roads. Much of the cuisine of the Southwest carries some culinary heat with it—the spiciness provides a way for diners to “feel” cooler in desert climate of the region. Chef Christopher Lee provides our taste buds with a panoply of flavors in this menu featuring chicken fajita soup; jalapeño cheddar muffins; baked chicken with black bean corn salsa; and, beef enchiladas. The Southwest flavors even dominate our dessert as Chef Christopher prepares chocolate chile pots. If you like a hint of pepper in your food, this class is for you! Don't get “stuck” without a mess kit, sign up today.

Gourmet Basics

Monday, 20 April 2009 6:30 to 9pm
\$42.00

An elegant dinner party for friends is a delight once you learn the basic skills to make your kitchen experience enjoyable. Chef Christopher Lee spends this evening giving you the required knowledge to allow you to “culinarily” impress your friends and without “breaking the bank.” His delightfully delicious dinner debuts with tomato bisque and field greens with a homemade creamy garlic balsamic vinaigrette. Chef Chris prepares the classic chicken Dijonnaise (pan sautéed chicken breasts in a creamy Dijon mustard and brandy sauce) as the main entrée. Sunshine carrots (a flavorful melding of carrots and oranges) and oven roasted red potatoes serve as our tasty accompaniments. Chef Chris finishes with the showy flambé of cherries jubilee over vanilla ice cream. With this menu and the know-how to make it happen, your dinner with friends will be a night to remember!

A Soirée with a Snacking Attitude

Tuesday, 2 June 2009 6:30 to 9pm
\$45.00

Tasty food and ease of preparation are the hallmarks of any summertime soirée. Chef Christopher Lee shows you how to plan your next party to allow you to savor the flavors and enjoy the event. We begin with Chef Chris' red chile spiked deviled eggs—they bring a modern flavor twist to a classic summertime favorite. Chicken and pork satay accented with a peanut curry sauce entice all. Exclamations of praise will resound when you serve homemade chicken salad in wonton cups and spinach and cheese stuffed bread. To round out the party fare, Chef Chris delights all with the quintessential 7-layer taco dip. Easy-to-eat, bite-sized taste explosions...who wouldn't have a snacking attitude?



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A robust all-American roast
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Perfect for everyday use or
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just **\$149.99**

Prices valid until 28 February 2009, and while supplies last.

Chicago Ethnic Markets Culinary Tour XVIII

Saturday, 25 April 2009 7:45am to 7:45pm

\$90.00

Join KitchenArt for a tasty day in the City of Chicago. This tour will leave from the KitchenArt parking lot at **7:45am** (please park at the east end of our parking lot so as to allow ample parking for the other businesses in the center—a KitchenArt associate will direct you). Our climate-controlled motor coach (with restroom facilities) will whisk us on our way to the Windy City. Coffee and pastries will be provided.

Our day in Chicago is cram-packed with delicious activities. Our senses will be inundated with a plethora of sights, sounds, tastes, and smells of the ethnic neighborhood market areas. We will begin our day at a historical Chicago fish market—the one that supplies most of Chicago's fine restaurants. Here you will be able to choose from over 100 different species of fish and shellfish (bring a large cooler and plenty of ice if you plan on purchasing seafood). We next move to the area of Chicago known as Chinatown. An early lunch will be on your own at any one of the many Chinese restaurants, serving Dim Sum, Cantonese, and Szechwan cuisines (approximate cost \$12.00). After perusing the myriad of Chinese culinary markets, bakeries, and gift shops, we're off to Old Town. We will visit the ever popular Spice House (a specialty herb and spice shop) and Treasure Island Supermarket (a Chicago-landmark gourmet grocery store). Our final stop will be in the Clybourn Corridor District where we will visit Sam's Wines and Spirits and Whole Foods Market. Sam's (not related to Sam's Club) has the most extensive selection of and best prices for wines in the City of Chicago. It also features liquors and specialty meats and cheeses. Meanwhile, Whole Foods is a gourmet grocery store, stocking organics, specialty, bulk, and better quality food products. Other stops are in the works and the tour offering may be adjusted to reflect these opportunities. If anyone on the trip can resist purchasing the fresh fish, sausages, cheeses, breads, spices, and spirits that will be available, I will be surprised.

Portions of this tour require walking, so make sure that you wear comfortable shoes. If you wish to purchase items, we strongly suggest that you bring a cooler (a large-sized one is fine) and ice to hold and protect your "treasures." **This tour is subject to change!** *We apologize, but for logistical reasons, we cannot make intermediate stops to pick up or drop off tour participants.* As traffic conditions are beyond our control (especially with the current road construction projects in the City of Chicago), the return time is an approximation.

Culinary Tour

Thomas England

Chef Thomas England graduated from the Culinary Institute of American in Hyde Park, New York. He operated the only 4-star and 4-diamond rated country inn in the state of New York; was executive sous chef at the Summit Club in Fort Wayne, Indiana; and, was general manager of Chateau Thomas Winery in Plainfield, Indiana. Chef Thomas currently teaches culinary arts at Ivy Tech Community College in Indianapolis, and is the recipe editor for DINE magazine in Indianapolis.

Back Home Again in Indiana

Thursday, 2 April 2009 6:30 to 9pm

\$48.00

One of Chef Thomas England's areas of expertise is the "foods of Indiana." To allow other Hoosiers to experience their own culinary heritage, Chef Thomas enjoys infusing native Indiana flavors and ingredients into his classes. This is your chance to experience "true Hoosier cuisine!" Chef Thomas starts the class by creating a mixed greens salad with apple and molasses-cured bacon. Sous vide (a method of cooking in vacuum-sealed plastic pouches at low temperatures for long times) braised beef short ribs accompanied by horseradish mashed sweet potatoes and gingered green beans are sure to please. For dessert, Chef Thomas prepares the "very Indiana" persimmon pudding with maple syrup whipped cream. Wow! Don't miss your opportunity to learn from a professional from whom the professionals are learning. Sign up today.

Early Spring Treasures from the Sagamore West Farmers' Market

Thursday, 7 May 2009 6:30 to 9pm

\$48.00

One of the best parts of living in the Midwest is the vast variety of fresh fruits and vegetables available at local farmers' markets. In this class, Chef Thomas England uses the in-season produce available from the Cooley Family Farm at the Sagamore West Farmers' Market [Wednesdays, 3 to 6:30pm, Cumberland Park (at the intersection of LaGrange and Salisbury), West Lafayette]. Chef Thomas' menu includes beet and goat cheese layer cake and coffee-roasted pork loin with braised pak choi and garlic mashed potatoes. For dessert, Chef Thomas delights all with a luscious rhubarb soup. Plus, Farmer Kevin Cooley will be in attendance to answer your questions about product growing techniques, current produce availability, and community supported-agriculture. This truly is a class where you will experience food from its source to your table.

Bev Shaffer

Chef Bev Shaffer is a chef, cooking school instructor, columnist, author, and food-junkie. When she's not working as bakery director of Mustard Seed Market or teaching cooking classes throughout the Midwest, Chef Bev is the weekly food columnist for the *Cleveland Plain Dealer*, writes the "Gadget Freak" column for *Northern Ohio Live Magazine*, and hosts a weekly "radio cooking segment" on WAKR-AM. Her latest book, *Cookies to Die For!* will be published this spring; she is also the author of three other books: *No Reservations Required*, *Brownies to Die For!*, and *The Mustard Seed Market and Café Cookbook*. Chef Bev's edible Christmas tree ornaments have been hung on four "culinary" trees in the Grand Foyer at the White House.

A Celebration of Strawberries

Tuesday, 9 June 2009 6:30 to 9pm
\$50.00

Strawberries are, undoubtedly, a "just can't wait to enjoy them" harbinger of sunny days, juicy flavors, and fresh from the garden (or local Farmer's Market) enjoyment. Join Chef Bev Shaffer as she returns to delight you with this menu of sensational strawberry recipes: fresh strawberry spinach salad with sugar and spiced nuts and screamin' strawberry vinaigrette; chilled strawberry soup; strawberry praline mascarpone spread; strawberries, simply served with homemade fudge sauce; double strawberry white chocolate mousse; and, strawberry green tea cooler. Of course, Chef Bev provides her usual measure of tips and techniques along with some strawberry trivia!

The Art of Preserving: "Can" Do!

Wednesday, 10 June 2009 6:30 to 9pm
\$50.00

If you're interested but have stayed away from canning for a perfectly good reason—you found it incredibly intimidating—Chef Bev Shaffer is your answer. (No pressure cooker is required for these recipes.) She's been pickling and preserving local produce for ages (well, not THAT long!). After this class, you'll want to integrate canning into your home kitchen as well...it's something you'll truly enjoy doing, and a jar of your preserved gems will make a gift without measure (if you can bear to part with it!). Chef Bev will show you how to make and preserve spicy tomato salsa; fresh fruit jam (depending on what's ripe at class time); barbecue sauce; and, some other surprises. She'll also include handouts with the most up-to-date canning and freezing information. After this class you, too, will be saying, "Yes, I Can!"

www.k-art.com

Cutlery Expert Clark Stone represents Wüsthof Trident Cutlery and has been in the cutlery business for almost 20 years. Clark teaches a number of knife skills classes each year.

Basic Knife Skills

Tuesday, 7 April 2009 6:30 to 9pm
\$45.00

Wüsthof Trident Cutlery Expert Clark Stone teaches how to properly use a chef's knife (on the food and not your fingers), carve a turkey, garnish fruits and vegetables, bone whole chickens, and care for and sharpen your knives. As a special bonus, KitchenArt will give each attendee a free Wüsthof Trident Classic paring knife (suggested retail of \$67.00—Wüsthof Trident was rated the best by three different consumer testing publications!) for participating in this class. The perfect way to learn how to use cutlery and save money. Hands-on participation will be required as students will use an array of knives to chop, carve, cut, and garnish.

**Clark
Stone**

Chef Lynn Schwartzberg is a gourmet cook and was a manufacturers' representative for several housewares companies. She has worked in the coffee and foods industry since 1978, including stints at *Goods* and the *2-Bit Rush*—an espresso bar in Bloomington, Indiana—which in 1978 was one of a few such establishments in the Midwest. Chef Lynn was in charge of the cooking classes at *Goods* for a number of years and had the opportunity to learn at the side of many creative chefs. Chef Lynn writes a bi-weekly food column for the *Bloomington Herald-Times*. She delights in the preparation of ethnic cuisines and teaches classes frequently in regional cooking schools.

A Greek Odyssey

Wednesday, 4 March 2009 6:30 to 9pm
\$45.00

Derived from Homer's classic poem of the escapades of the Greek hero, Odysseus, an "odyssey" is an intellectual or spiritual wandering or quest. In this class, our quest is to gain a culinary appreciation of the foods of Greece. Our guide, Chef Lynn Schwartzberg tantalizes our taste buds with *avgolemono*—the classic Greek lemon rice soup. The main attraction looms just around the corner as Chef Lynn prepares artichoke-stuffed chicken served with herbed rice. A side trip to procure carrots *ala Greque* (cooked with lemon juice, shallots, herbs, and wine) amazes all participants. Chef Lynn finishes the journey with *galatoboureko*—Greek custard seasoned with grated orange peel and vanilla and layered with phyllo. With food, flavors, and fellowship this remarkable, even Homer would consider this class to be an epic. Please plan on joining our quest!

Fabulous Food with Mediterranean Flavors

Monday, 1 June 2009 6:30 to 9pm
\$45.00

A celebration of the aromas and flavors of the Mediterranean forms the basis for this class by Chef Lynn Schwartzberg. Chef Lynn's menu includes ratatouille served in individual olive tarts (so easy, yet so elegant); a "bouillabaisse-style" seafood casserole (an array of seafood cooked with onions, garlic, lemon juice, and tomatoes); and, polenta with vegetables. The finale for the evening will be a fig and orange tart. Make sure you get into this class or your taste buds will never let you forget it.

**Lynn
Schwartzberg**

15th Anniversary Celebration

Saturday, February 21

9 am to 4 pm

Come join KitchenArt as we celebrate our 15th anniversary

**Gourmet Food Sampling • Product Demonstrations
Unbelievable Merchandise Specials**

Frank Farmer

Chef Frank Farmer is a culinary graduate of Johnson and Wales University in Rhode Island. He has worked at several restaurants, including McGraw's Steak, Chop, and Fish House; Frank's Café West; and Sarge Oak on Main; and, was a teaching assistant in the culinary department at Johnson and Wales. Currently, Chef Frank is the executive chef for a catering company which provides food service solutions to several fraternity and sorority houses at Purdue University.

Souper Soups

Tuesday, 3 March 2009 6:30 to 9pm
\$45.00

Nothing is better than a warm bowl of soup on a blustery winter day. But did you know that soup originally did not come out of a can? Chef Frank Farmer demonstrates how to prepare a variety of homemade soups for immediate consumption and for storage for later use. Chef Frank's menu features loaded potato soup; roasted garlic and onion soup; chicken taco soup (can also be cooked in a slow cooker); cream of wild mushroom with roasted red pepper puree soup; and white bean and fennel soup. Be forewarned: Chef Frank's soup classes are extremely popular: the class will be one of the first to sell out—early registration is a must!

A Brunch for Family and Friends

Wednesday, 13 May 2009 6:30 to 9pm
\$47.00

Brunch—the melding of delicacies from both breakfast and lunch—provides a wonderful opportunity to enjoy both fellowship and food among family and friends. In this class, Chef Frank Farmer highlights the flavor possibilities of this “combined” meal. Our day begins with a flavorful twist on a sweet breakfast favorite: bananas Foster French toast. Chef Frank then switches gears to the savory lunchtime offering of chicken saltimbocca (chicken wrapped with prosciutto, sautéed in olive oil, and served with a tomato, basil, and olive oil sauce) ; asparagus with roasted tomatoes drizzled with a balsamic glaze; and, potato croquettes. We finish our meal with the signature dessert many will remember from the old Sarge Oak on Main restaurant in Lafayette: chocolate amaretto pie. With Chef Frank's menu, family and friends will be waiting at the kitchen door for brunch to begin. Won't you join us?

Class Registration Begins Wednesday, 4 February 2009 at 6 pm at k-art.com!

Registration begins on Wednesday, 4 February 2009 at 6 pm. All classes are limited in size and will be filled on a first-come basis. PAYMENT MUST BE MADE AT THE TIME OF REGISTRATION with your MasterCard, VISA, or Discover. To register, visit our website at www.k-art.com. No phone registrations will be accepted. Anyone holding a KitchenArt gift certificate or store credit certificate who would like to use it to pay for all or a portion of their classes, must register for classes in person at the store and bring the certificate with them. Gift certificates from our online product website cannot be used for class registration. If you are not comfortable using the internet to register for classes, you may register in the store. There will be no preference given to persons who register at the store. The KitchenArt staff will be required to access the website like anyone else to complete the transaction. Again, registration starts at 6 pm on Wednesday, 4 February 2009.

FULL PAYMENT IS REQUIRED AT TIME OF REGISTRATION.

Refund Policy: No refunds of class/tour registration fees will be given. You are encouraged to send someone in your place if you cannot attend a class/tour. We make no exceptions to this policy. We look forward to having you in class. Those classes with insufficient enrollment will be cancelled prior to their starting date. Therefore, early enrollment is desirable. If KitchenArt cancels a class for any reason, we will notify you as soon as that decision is made and fully refund your registration fees; but if we hold a class, no refund will be given. KitchenArt reserves the right to cancel or modify classes or change faculty assignments when necessary.

We are required by the Indiana State and Tippecanoe County Departments of Health to advise that food of animal origin served undercooked or raw may impose increased health risks to certain individuals.

**Registration
Policy**

Chef Karen Adler is an outdoor cooking expert. She is the author of 10 cookbooks, ranging from barbecuing and smoking to Provençal and Mediterranean cooking. Her cohort in this culinary endeavor is Chef Judith Fertig. Chef Judith specializes in Prairie, or Midwestern, cuisine. Her highly successful *Prairie Home Cooking* was nominated for both the James Beard and IACP cookbook awards. Having received her training from *Le Cordon Bleu* and *La Varenne Ecole de Cuisine*, Chef Judith is ready, willing, and able to answer all of your culinary questions. Together, Chefs Karen and Judith—The “BBQ Queens”—have published *Fish & Seafood Grilled and Smoked Cookbook*, *The BBQ Queens’ Big Book of Barbecue*, *Weeknight Grilling with the BBQ Queens*, and *BBQ Bash* (The Be-all, End-All Party Guide, from Barefoot to Black Tie). Their new book, *300 Big and Bold Barbecue and Grilling Recipes*, will be published in late spring 2009.

The BBQ Queens

Soo...Soo...Soooooeeee in Style

Tuesday, 23 June 2009 6:30 to 9pm
\$60.00

Pork is one of the most popular grilled or slow smoked foods on the planet. With the help of Chefs Karen Adler and Judith Fertig—The BBQ Queens—we’ll find out “why?” The evening begins with a dish with a “greased-pig-slick trick:” all-American “butts in a bag”—the Queens demonstrate how to slow smoke a pork butt in a double-thick brown paper bag (without a smoker!). Wood-grilled Filipino pork steaks with pineapple tangerine glaze and Memphis piggy sandwiches with mustard coleslaw and mango chipotle barbecue sauce are sure to have you “squealin’.” For a sweet end to the evening, we’ll “pig-out” on blistered bananas with Puerto Rican brown sugar butter. This menu is so delicious that you’ll be calling for more: SOOOOEEEE!

Around the World Barbecue

Wednesday, 24 June 2009 6:30 to 9pm
\$60.00

The next evening Chefs Karen Adler and Judith Fertig—The BBQ Queens—return to take you on chaise-lounge-chair culinary tour of the world. With the grill as their mode of transportation, the BBQ Queens begin the journey with tapas-style grilled fingerlings with Portuguese aioli. Our travels continue through the Middle East with grilled Afghan flatbread stuffed with cilantro and green onions and grilled escarole with Persian feta and toasted walnut vinaigrette. Asian grilled chicken thighs with gingered teriyaki glaze will prove to be a tour-stopping favorite. We will end our voyage back in the United States with grilled California grape clusters with brown sugar crème fraîche. Do you have your ticket yet?

Feeling Flaky?

We won’t think that you are flaky for using a blending fork instead of a pastry blender to produce your buttery homemade pie crust. In fact, from rolling pins to pastry cloths to pie pans, we have all the tools necessary to make the perfect pie.

KITCHENART
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Original Sin!

Chocolate truffles—the Joseph Schmidt way. Each truffle is a handmade original tempting you with a delectably smooth flavored center completely encased in a sensual chocolate outer shell. Bite one today and you’ll know that they must be sinful.

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Formerly the award-winning executive pastry chef for Disneyland, Chef George Geary now teaches his delicious craft to students from coast-to-coast. He is a Certified Culinary Professional with the International Association of Culinary Professionals. Chef George's pastry creations have been featured on numerous network television programs and in feature films. He's even baked exquisite birthday cakes for Elizabeth Taylor. Chef George is the author of *Best 125 Cheesecake Recipes*, *Best 125 Biscuit Mix Recipes*, *Best 125 Food Processor Recipes*, *The Complete Baking Cookbook*, and, his new book, *The Cheesecake Bible*. As always, we are pleased and honored to have Chef George return to our store for four classes. *His classes have sold out every time Chef George has taught for us.* Come enjoy a delightful evening of delicious food as Chef George explains the hows and whys of the culinary arts while regaling you with stories of the culinary habits of the Hollywood elite—from Robin Leach to Elizabeth Taylor.

Go Bananas!

Thursday, 30 April 2009 6:30 to 9pm
\$65.00

Americans love their bananas! While they taste great fresh, bananas are also a phenomenal baking ingredient. Pastry Chef George Geary goes "ape" over the elongated fruit. His repertoire includes banana and toasted pecan pudding; rich banana cake with cream cheese icing; banana oatmeal pecan chocolate chip muffins; New Orleans bananas Foster; and, banana sour cream pound cake. Go bananas over the banana!!! Sign up today.

It's All about the Chocolate

Friday, 1 May 2009 6:30 to 9pm
\$65.00

A schedule of Pastry Chef George Geary's classes without a chocolate class would be...unthinkable! Come join the master chocoholic himself, Chef George, as he creates delicious chocolate treats. His irresistible temptations include milk chocolate macadamia pudding; rich and delectable five chocolate brownies; the ever popular Ohio buckeyes; citrus white chocolate macaroons; and deep dark chocolate fudge cheesecake. My sweet tooth is already aching. Bring on the chocolate!

The Versatility of French Pastry Cream

Monday, 4 May 2009 6:30 to 9pm
\$65.00

At the beginning of any given day at any French pastry shop you will find a vat of rich and flavorful French pastry cream...and at the end of the day, that vat will be completely empty. Join Pastry Chef George Geary as he explores the versatility of this pastry-shop staple. Mocha éclairs filled with mocha pastry cream and topped with glaze; vanilla bean pastry éclairs; Boston crème pie (a rich vanilla cake filled with pastry cream and drenched with chocolate ganache); and, fresh fruit of the season English trifle will be featured in this class. Additionally, Chef George arms you with tips and secrets of using pastry cream to make you a professional. This class will sell out. Make it a priority on your list!

Meringues: Whipping the Egg White

Tuesday, 5 May 2009 6:30 to 9pm
\$65.00

In its simplest form, a meringue consists of stiffly whipped egg whites and granulated sugar. A meringue, however, can be so much more. Pastry Chef George Geary teaches and demonstrates each of the classic meringues: French, Swiss, and Italian. With those meringues he creates angel food cake with an espresso glaze; key lime pie with no-weep meringue and graham cracker crust; angel pie filled with pastry cream and fresh fruits; chocolate drizzled meringue cookies; and, chocolate cupcakes with French chocolate buttercream frosting (made with an Italian meringue). Don't let everyone else beat ("whip") you to register for this class. Sign up today!

Chef Judith Fertig specializes in Prairie, or Midwestern, cuisine. She is the author of the highly successful *Prairie Home Cooking*, which was nominated for both the James Beard and IACP cookbook awards, *Prairie Home Breads*, and *All-American Desserts*. Chef Judith was also the "food stylist" (the person who prepares and arranges all the food for inclusion in photographs) for Paul Kirk's *500 Barbecue Dishes*. Having received her training from Le Cordon Bleu and La Varenne Ecole de Cuisine, Chef Judith is ready, willing, and able to answer all of your culinary questions. Chef Judith is also one half of the "BBQ Queens," who have published *Fish & Seafood Grilled and Smoked Cookbook*, *The BBQ Queens' Big Book of Barbecue*, *Weeknight Grilling with the BBQ Queens*, and *BBQ Bash*. Their new book, *300 Big and Bold Barbecue and Grilling Recipes*, will be published in late spring 2009.

Judith Fertig

A Prairie Sunrise

Tuesday, 14 April 2009 6:30 to 9pm
\$60.00

The slow color change at sunrise of the prairie horizon on a crisp cool clear spring morning can't be beat. The freshness and newness of the day permeates all of your senses. Chef Judith Fertig uses that influence to create a wonderful meal for the beginning of the day. Grilled pink grapefruit with orange salad and avocado beckons us out of our sleepiness. Chef Judith will "stretch" our culinary repertoire with savory bread pudding with asparagus, cheese, and herbs that will make those old "ho-hum" breakfast casseroles taste, well, "ho-hum." Double-smoked ham with whiskey-cider sauce perks us for the day ahead. Chef Judith's sweet blueberry cornmeal muffins served with easy-to-make artisan butter spreads sunshine through us all. Now we're ready to go! Are you? Get signed up for this class before the sun sets...

Italian Comfort Foods to Soothe the Taxman Effect

Wednesday, 15 April 2009 6:30 to 9pm
\$60.00

Join us for an evening of comfort and relief as Chef Judith Fertig celebrates the passing of another income tax filing date. When it is time to turn to comfort food, nowhere can you find more of it than an Italian kitchen. Food that is comforting, appealing, and won't break the bank (since the IRS already has...). Chef Judith starts the evening with Italian sausage, spinach, and ricotta toasts. Roast chicken and potatoes with lemon, garlic, and herbs accompanied by Italian bean salad serve as our main course. For dessert, Chef Judith delights all with lemon-zested baked fruit. Now, doesn't that make you feel better already? Sign up today!

**Registration begins Wednesday, 4 February 2009
 at 6 pm at www.k-art.com**

Knife Sharpening



There is nothing more dangerous than a dull knife in the kitchen. To correct this situation, KitchenArt sharpens kitchen knives. Just drop-off your fine-edged kitchen cutlery at the store. We will restore and recondition the cutting edge. You pick up your knife a couple of days later. It couldn't be easier!

each knife **\$3**

No cleavers, serrated-edge knives, or scissors

The Finest Bulk Bean Coffee Available

40 TYPES OF COFFEE

Columbian Viennese
 Kenya AA
 N'Orleans Café
 Mocha Java
 Costa Rican

Snickerdoodle
 Boilermaker Blend®
 Almond Amaretto
 Swiss Chocolate Orange
 Spiced Butter Rum

Buy 12 pounds of coffee from us over time and get the 13th pound free. It's our way of saying "thanks." Plus, we keep the coffee club cards at the store for you! There's no downside...just the best coffee you've ever tasted -- free! See store for details.

JOIN OUR COFFEE CLUB!

The HerbMeister®, Chef Stephen Lee, studied at the stovetop of his southern-cooking mother, at the hand and in the herb garden of his country-cooking grandmother, in the fields of his melon and strawberry-growing grandfather, and in the kitchen of a century-old Germanic neighborhood bakery. Chef Steve received culinary training at the University of Kentucky and personal tutoring by Master Chef Harvey Colgin (the last pupil of French Master Chef Auguste Escoffier). Chef Steve teaches cooking classes across the United States and has authored two cookbooks: *About 8 Herbs* and *Go Withs*. Chef Steve recently became the executive chef for the Catholic Archdiocese of Louisville's Cathedral Free Lunch Program for the Homeless where he serves homemade lunches to over 160 patrons each day.

Eat Like Lincoln

Monday, 23 February 2009 6:30 to 9pm
\$55.00

In celebration of the 200th birthday of Abraham Lincoln, this class consists completely of foods known to be greatly enjoyed by our 16th president. It's a journey back to the 1850s and to a table of tasty vittles. Chef Stephen Lee, our resident culinary historian, begins with an appetizer of herb scalloped oysters to savor while our main entrée of fricassée of chicken with wild mushrooms simmers on the stove. Our meal is accompanied by rail splitters (tangy cornmeal biscuits); country fried apples; and, roasted carrots with onions. Chef Steve finishes the evening with a spice-laden Kentucky sorghum cake with blackberry sauce. Please join us as we celebrate this milestone presidential birthday.

Cooking with Herbs on Hand

Wednesday, 22 April 2009 6:30 to 9pm
\$50.00

Are you looking to have a tasty, economical meal just using the dried herbs and spices you have on hand in your cupboard? Welcome to Chef Stephen Lee's world! Chef Steve shows you how to work with the flavoring agents you have on hand and present a delicious dinner to family and friends. An Italian influence will be featured throughout Chef Steve's menu. The class begins with a highly flavorful, but somewhat unusual, mine-strome salad. A baked beef and smoked cheese calzone (in which Chef Steve prepares the Bolognese sauce and herb-smoke cheese in class) serves as our main plate. The very tasty roasted cauliflower with onions accompanies. Chef Steve delights all with showy chocolate-topped ginger pear muffins for dessert. Will you be on hand for this class?

Herbs of Provence

Tuesday, 19 May 2009 6:30 to 9pm
\$55.00

Of all of the herb blends known world-wide, the combination known as "herbes de Provence" is undoubtedly the most famous. Join Chef Stephen Lee as he creates his own herbes de Provence mixture from scratch and uses it to season this south-of-France influenced meal. The classic tastes of potato and leek soup begin our class. Chef Steve then prepares a beautiful herb-encrusted pork roast, which he will serve with a simmering pot of French white beans. To cleanse our palates, a spinach salad with baked Chevre will be served. A wonderful fresh plum clafouti (a pudding-like dessert baked with a plum topping) ends the evening on a high note. This is not a class to miss! Bon appétit.

**Register for KitchenArt
Cooking Classes Online at
www.k-art.com**

"Cooking shouldn't feel like a root canal," is the philosophy of Cookbook Author and Chef Diane Phillips. Dubbed "the Do-Ahead Diva," Chef Diane is the author of 14 cookbooks—with the latest book—*You've Got It Made: Deliciously Easy Meals to Make Now and Bake Later*—receiving much praise. She attended *Le Cordon Bleu* and was a national spokesperson for Pepperidge Farms and Lipton Soups. Chef Diane's "make it simple and easy" style is the hallmark of her success. The response to every one of Chef Diane's visits has been unbelievable. If you missed out on Chef Diane in the past, this is your chance; if you've attended her classes before, we don't have to remind you to sign-up immediately. She's here for just three nights this spring, and each class is very different from the others!

One Sauce—Five Dinners—It's Italian Tonight!

Wednesday, 25 March 2009 6:30 to 9pm
\$65.00

Sometimes, there are just not enough hours in the day. Between working and driving the "kids' activity bus," there are days when nothing gets prepared for dinner. You don't have to panic if you follow Chef Diane Phillips' do-ahead strategies. In this class, Chef Diane—the Do-Ahead Diva—uses a flavorful and easy-to-make marinara sauce to make five different dinner entrees, keeping your weeknight cooking simple, economical, and delicious. Chef Diane starts by making the sauce (which can easily be frozen for future use). While the sauce simmers, she'll throw together a simple Italian salad: insalata mista with red wine vinaigrette. Once the marinara sauce finishes cooking, Chef Diane uses it to bring the following dishes to life: penne with basic marinara and parmesan cheese; linguine with puttanesca; penne alla vodka; classic bolognese with pappardelli; and, fusilli with red wine and mushroom sauce. Of course, Chef Diane provides a dessert: Italian-inspired cappuccino bars to make any family happy. The only thing better would be to add a couple of hours to the day...

A Spring Evening in the Dordogne

Thursday, 26 March 2009 6:30 to 9pm
\$68.00

Imagine yourself staying in an 18th century country house in the Dordogne region of southwest France; shopping in farmer's markets, and enjoying the local history, culture, and cuisine. Chef Diane Phillips brings reality to your world with this menu typical of the tastes from the French region where Chef Diane has taught at the legendary *La Combe en Perigord*. Her menu includes roasted red pepper and goat cheese tart; field green salad with crispy ham, and Dijon shallot vinaigrette; roasted pork tenderloin with golden raisins and port sauce; Yukon Gold smashed potatoes with chives and tarragon; and herb sautéed cherry tomatoes. Chef Diane concludes the class with red wine poached pears with Roquefort cream. (All of the recipes have do-ahead components to help make this meal simple to prepare and serve.) You can't imagine how delectable this food is: so join us today!

Venture into Spain

Friday, 27 March 2009 6:30 to 9pm
\$68.00

Chef Diane Phillips takes us on a culinary adventure to the land of Don Quixote and Pancho Villa. Chef Diane stimulates our appetites with tapas—the Spanish small plates: roasted wild mushrooms on crusty bread topped with Manchego cheese and sautéed confetti peppers on crusty bread. A marinated orange salad with olives and red onions follows. Paella Valenciana (filled with sausage, chicken, various seafood, vegetables, and rice) serves as the main attraction. (The base for the paella can be made ahead and frozen: then you only have 17 minutes of cooking time left before serving the dish.) A refreshing citrus sorbet served with delightful almond tuelles completes our journey. Get your ticket ASAP!

Diane Phillips

LE CREUSET
2³/₄-Quart Soup Pot

Regularly \$149.99
\$99.99

Prices valid until 15 February 2009, and while supplies last.



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Cumberland Park
Wednesdays • 3 to 6:30pm
May through October 2009



KITCHENART

THE STORE FOR COOKS

Calendar of Classes

| <i>Day</i> | <i>Date</i> | <i>Instructor</i> | <i>Class</i> | <i>Time</i> |
|------------|--------------|-------------------|--|------------------|
| Wed | Feb 18, 2009 | C Lee | A Taste of the Southwest | 6:30 to 9pm |
| Mon | Feb 23, 2009 | S Lee | Eat Like Lincoln | 6:30 to 9pm |
| Tue | Mar 3, 2009 | Farmer | Souper Soups | 6:30 to 9pm |
| Wed | Mar 4, 2009 | Schwartzberg | A Greek Odyssey | 6:30 to 9pm |
| Wed | Mar 25, 2009 | Phillips | One Sauce—Five Dinners—Italian Tonight! | 6:30 to 9pm |
| Thu | Mar 26, 2009 | Phillips | A Spring Evening in the Dordogne | 6:30 to 9pm |
| Fri | Mar 27, 2009 | Phillips | Venture into Spain | 6:30 to 9pm |
| Thu | Apr 2, 2009 | England | Back Home Again in Indiana | 6:30 to 9pm |
| Tue | Apr 7, 2009 | Stone | Basic Knife Skills | 6:30 to 9pm |
| Tue | Apr 14, 2009 | Fertig | A Prairie Sunrise | 6:30 to 9pm |
| Wed | Apr 15, 2009 | Fertig | Italian Comfort Food to Soothe the Taxman | 6:30 to 9pm |
| Mon | Apr 20, 2009 | C Lee | Gourmet Basics | 6:30 to 9pm |
| Wed | Apr 22, 2009 | S Lee | Cooking with Herbs on Hand | 6:30 to 9pm |
| Sat | Apr 25, 2009 | Culinary Tour | Chicago Ethnic Markets Culinary Tour XVIII | 7:45am to 7:45pm |
| Thu | Apr 30, 2009 | Geary | Go Bananas! | 6:30 to 9pm |
| Fri | May 1, 2009 | Geary | It's All about the Chocolate | 6:30 to 9pm |
| Mon | May 4, 2009 | Geary | The Versatility of French Pastry Cream | 6:30 to 9pm |
| Tue | May 5, 2009 | Geary | Meringues: Whipping the Egg White | 6:30 to 9pm |
| Thu | May 7, 2009 | England | Spring Treasures from the Farmers' Market | 6:30 to 9pm |
| Wed | May 13, 2009 | Farmer | A Brunch for Family and Friends | 6:30 to 9pm |
| Tue | May 19, 2009 | S Lee | Herbs of Provence | 6:30 to 9pm |
| Mon | Jun 1, 2009 | Schwartzberg | Fabulous Food with Mediterranean Flavors | 6:30 to 9pm |
| Tue | Jun 2, 2009 | C Lee | A Soiree with a Snacking Attitude | 6:30 to 9pm |
| Tue | Jun 9, 2009 | Shaffer | A Celebration of Strawberries | 6:30 to 9pm |
| Wed | Jun 10, 2009 | Shaffer | The Art of Preserving: "Can" Do! | 6:30 to 9pm |
| Tue | Jun 23, 2009 | BBQ Queens | Soo...Soo...Soooooeeee in Style | 6:30 to 9pm |
| Wed | Jun 24, 2009 | BBQ Queens | Around the World Barbecue | 6:30 to 9pm |

Class Registration Begins
Wednesday, 4 February 2009 at 6 pm!