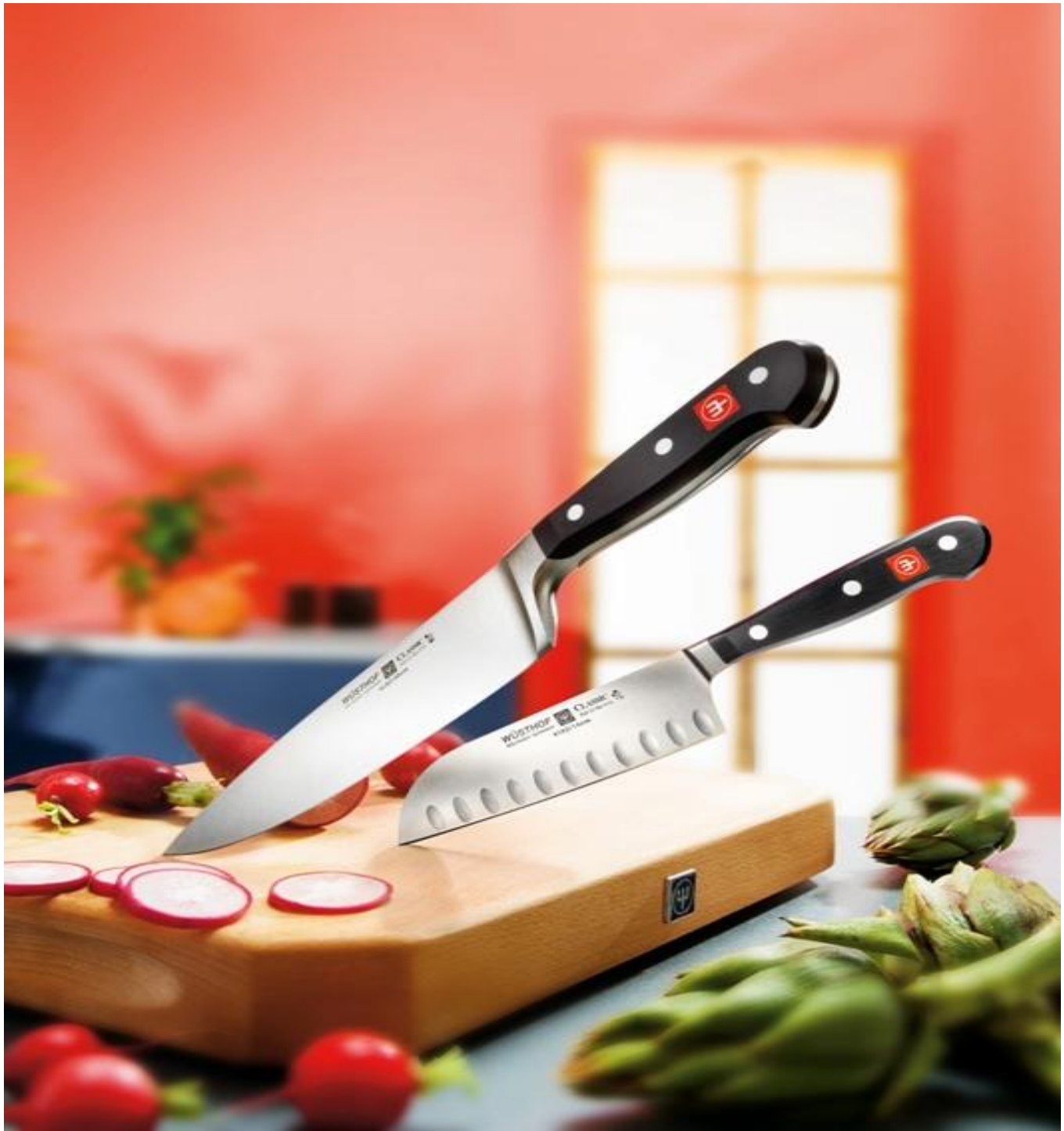


# Cooks' Wares

....For a Finer Kitchen

Fall 2008 Schedule of Classes

***New On-Line Registration  
begins Monday August 4<sup>th</sup> at 7 PM***



**Wüsthof Fine Cutlery**

See Back Page for 20% to 40% Savings

## IMPORTANT ANNOUNCEMENT!

You may now register for  
**Cooks'Wares Cooking Classes**  
**ON-LINE!**

**It's Fast, Easy, Secure and Convenient**  
– anytime! Details are on Page 9.

Just go to our website  
**www.CooksWaresOnLine.com**  
and follow the instructions.  
**Registration begins**  
**Monday, August 4<sup>th</sup> at 7 PM**

**All classes scheduled in September or**  
**later are available on-line!**

**NOTE: AS IN THE PAST, REGISTRATION FOR AUGUST**  
**2008 CLASSES (ONLY) MUST BE MADE BY CALLING**  
**THE LOCATION OF THE CLASS.**

## Bahn Mai Thai Café Favorites

**Bob Silva New instructor!**

**Tue. Sep 9 Settlers' Walk 6:30 - 9:00 pm \$35**



**Chef Bob Silva**, owner of **Bahn Mai Thai Café**, prepares dishes using choice ingredients, selected for flavor and health. Bob loves to chat with his customers, and always makes them feel at home in his cozy restaurant. When not at the restaurant, he is often to be found participating in local charity events, such as the recent Homearama Food Drive.

Bob is dedicated to bringing the area great authentic Thai cuisine. *The flavors of Thai come alive as Bob demonstrates how to make these aromatic dishes. With the easily available ingredients and his classic techniques, you'll be fit to be Thai in your kitchen, too!*

**Thai Iced Tea**  
**Cucumber Pork Dumpling Soup**  
**Mango Salad**  
**Pad Kapow** – a Basil Stir Fry  
**Chef's Choice Dessert**

## Cooking for the Week: Classic Italian

**Sean Schmidt**

**Wed. Sep 10 Harper's Point 6:30 - 9:00 pm \$45**

**Thu. Sep 18 Settlers' Walk 6:30 - 9:00 pm \$45**



**Chef Sean Schmidt** has pursued his culinary career in Cincinnati as the Executive Chef for Chef Choice Catering, Chef at Kingfish Grill in Symmes Township, and Executive Chef at Parker's Blue Ash Grill. Now Executive Chef at the Middletown Kroger Marketplace, Sean is involved with training their local chefs and the

openings of new and remodeled stores.

*Sean will share how he prepares a simmering pot of his all-purpose red sauce on Sunday – then uses it to build mouth-watering meals all through the week. Classic Italian- fast and easy!*

**Basic Marinara Sauce**  
**Three Cheese and Meat Lasagna**  
**Eggplant Parmigiana**  
**Classic Meatballs**  
**Chicken Puttanesca**  
**Shrimp Fra Diavolo with Penne Pasta**

## How to Preserve Fresh Flavor

**Cindi Remm New Instructor!**

**Thu. Sep 11 Settlers' Walk 6:30 - 9:00 pm \$35**

Area native **Cindi Remm** is passionate about supporting local farmers and growers by finding, gathering and preparing locally grown foods, and about reaping the benefits of healthy eating. Cindi and her husband share an interest in preserving foods to extend the freshly harvested flavor through the winter months. In addition to her Bachelor degree in Arts, and Master degree in Humanities, Cindi is a Master Gardener who currently focuses in container and herb gardens. She teaches at both Sinclair Community College and the University of Dayton. Cindi has a wealth of knowledge to share about local and organic foods.

*We have had many requests for a class on preserving, and are so happy to welcome Cindi to Cooks'Wares. She will share her techniques for finding and identifying the best of the season, then extending the life of its flavors. Whether you can, freeze, dry, pickle, or ferment foods, or raise sprouts for new growth, these methods yield fresh tastes to enjoy all winter long. So much better and less expensive than store-bought – and they make truly special gifts!*

<b>Pickles</b>	<b>Pickled Green Beans</b>
<b>Salsa</b>	<b>Tomatoes</b>
<b>Dried Herbs</b>	<b>Dried Apples</b>
<b>Sprouts</b>	<b>Berries</b>
<b>Sauerkraut</b>	<b>Herbal Vinegar</b>
<b>Pesto used to make a Pasta Dish with Basil</b>	

## Light, Luscious Bite Size Meals

**Philippe Audax**

**Sat. Sep 13 Harper's Point 11 am - 1:30 pm \$45**



Paris native **Chef Philippe Audax** was born to the kitchen. His father was private chef to the Governor in Paris; and his uncle was chef for Chanel! Philippe trained at L'École Hôtelière de Paris, served an internship at the Reagan White House, and worked in Bermuda and Boston before coming to Ohio. Philippe's local work includes the Riverview Revolving Restaurant in Covington, and opening Five Seasons Country Club.

Chef Philippe is currently **Aramark Campus Executive Chef** at the **University of Cincinnati** where he creates menus for the upscale Mick and Mack's Contemporary Café, and prepares menus and food for special UC occasions held at the President's home. Philippe is the 2007 and 2008 Gold medalist for the mid-Atlantic region, and the 2007 National Silver Medalist in the American Culinary Experience Challenge. He is competing in the National competition as we write this!

*The French have a bite-size meal they call "Slunch." It's a fun lunch/supper compilation of easy to prepare lighter dishes and desserts – perfect for sharing with friends. Individually these mouth-watering morsels brighten any menu; presented together, they create a dazzling display!*

**Gazpacho of Green Peas and Fresh Mint**  
**Carrot Velouté with Cinnamon and Orange**  
**Cantaloupe Soup and Licorice**  
**Avocado Smoothie**  
**Eggs "En Cocotte" with Chorizo**  
**Thai Fish Bites**  
**Pasta Salad with Duet of Salmon**  
**Smoked Paprika Brownies**  
**Zucchini Cupcakes with Walnut and Chocolate**  
**Iced Apple-Cinnamon Infusion with Raspberry**  
**Rose Infusion**

## Gluten, Dairy & Soy Free Baking

Laura Karasek

*Encore classes with all new recipes*

**Mon. Sep 15 Harper's Point 6:30 - 9:00 pm \$40**  
**Thu. Oct 2 Settlers' Walk 6:30 - 9:00 pm \$40**



Laura Karasek baked with her grandfather, who passed on many baking and decorating secrets to her. Over the years Laura has created many wedding and birthday cakes on commission. When her 6 month old son, along with other family members, was diagnosed with celiac disease, dairy, soy and other allergies, Laura

began to convert recipes to accommodate her family's allergies. Her recipes are so good that she is constantly asked to share them. Now, she has completed her first cookbook **Gluten, Dairy, and Soy Free Recipes the Whole Family Will Love**. Laura's business, **Allergy Concierge**, offers consulting to those with allergies and celiac disease.

*Back by popular demand, Laura shares her knowledge and experience with gluten-free baking. Whether you are searching for gluten-free information or simply looking for great new home-baked treats, you'll flip for these all new delicious recipes.*

**Thick and Thin Crust Pizza with Filling**  
**Tomato Soup with Garlic Breadsticks**  
**Belgian Waffles and Perfect Pancakes**  
**Pumpkin Pie with Flaky Pie Crust**  
**Gingersnap Crust with Butterscotch Filling**

## Organic – Quick & Delicious

Robin Gentry McGee **New Instructor!**

**Tue. Sep 16 Settlers' Walk 6:30 - 9:00 pm \$40**



Robin Gentry McGee is a board certified Health and Wellness Consultant. She has worked in many aspects of the holistic health field, from her business of growing herbs and organic gardening to opening our area's first organic whole foods restaurant, **Just Great Foods**. Robin is an accomplished food stylist

as well as interior designer. Specializing in eco-friendly and sustainable design, she has successfully combined her education and degree in communication with interior design, the culinary and the healing arts. Robin graduated with honors from the prestigious Institute for Integrative Nutrition in New York City and is also a graduate of Heartwood Institute Whole Foods Nutrition Intensive in California, where she currently teaches. She teaches private and group health and wellness classes, and is a certified Yoga Instructor. Robin comes highly recommended by local "foodies", who appreciate her vast knowledge of the health benefits of organics and eating locally, and of family friendly meals.

*Feed your family home-cooked, healthful meals, in a limited amount of time! This class will explore how to create quick, easy, and healthy dishes from limited numbers of ingredients. Robin will show you how to effectively use herbs and spices to create these completely different dishes and flavors without spending a lot of time in the kitchen.*

**Caribbean Beans and Rice** - Black Beans infused with Curry and other delightful spices, served over Coconut Rice  
**Southwest Beans and Rice Salad** with Lime, Scallions, and Corn  
**Mexican Layered Enchiladas** with Red Sauce, Roasted Vegetables, Beans, Rice, and Cheese  
**Savory Italian Potage** - A rich stew of Vegetables, Rice and Beans in a Roasted Tomato Base

## Elegant Dinner for Two – or more

Craig and Jessica Zimmerman **New Instructors!**

**Wed. Sep 17 Harper's Point 6:30 - 9:00 pm \$40**

Beginning as a teenager, **Craig Zimmerman** has been in the kitchen. His real interest in gourmet cooking started with watching Graham Kerr every day until he realized, "I could do that!" and did! He started by experimenting, and went on to work in various restaurants in his home town, Columbus, Ohio, but decided the long hours were not for him. After 30 years as an engineer, Craig was intrigued by an ad for personal chefs. It changed his life. Now he does what he loves while performing a real service to his clients. Craig is the owner/chef of **Chef 2 Go**. He provides nutritious, delicious meals for families to enjoy in the comfort of their own homes.

Joining her father as his pastry chef for the evening, is **Jessica Zimmerman**. Jessica has always loved to cook and has a natural love of pastries. She and her husband, Mike, are graduates of Sullivan University with a degrees in Baking and Pastry Arts. They live in Louisville, where she and her husband work together making pies and pastries for a living. We welcome Craig and his daughter Jessica and we'll see which Zimmerman rules the kitchen.

*This elegant all-season menu is so versatile. It can be served as a dinner for two, for a special family occasion, or for the fanciest seated dinner party. You will serve it with confidence every time!*

**Mushroom Stuffed with Crab, Shrimp and Parmesan**  
**Chicken Craig** - sautéed with Mushrooms and Onions, with a White Wine, Sour Cream Sauce  
**Pommes Anna**  
**Puff Pastry Vol-au-Vent** filled with Vanilla Pastry Cream, topped with Fresh Fruit and Blackberry/Orange Coulis



## It's Chili Time!

Ken Kavensky

**Thu. Sep 18 Harper's Point 6:30 - 9:00 pm \$38**



**Chef Ken Kavensky**, a graduate of Florida Culinary Institute, started cooking in Indianapolis during his teenage years. Ken's career began with Crystal Catering, where he worked on parties for numerous celebrities, government officials and foreign dignitaries for seven years. He then moved to

South Florida, serving as the Executive Chef at Bistro Zenith and Carmine's Ocean Grill. Ken was the regional chef for Cura Hospitality in Pennsylvania, and then found his way to Cincinnati where he is the owner of **Busy Bistro Catering** of Mason, Ohio. With his own unique style, Ken's meals are full of variety and taste! *A great bowl of chili makes a great meal anytime. There are so many ways to make it and almost nothing is off limits. Ken's goal is for you to know the basics, then have some fun and a make chili all your own. After all, who ever heard of a Stew Cook-off?*

**Game Day Beef and Bean Chili**  
**Southwestern White Chicken Chili con Queso**  
**Campfire Venison Chili**  
**Hearty Vegetarian Chili**

## Cooking for the Week: Classic Italian

Sean Schmidt

**Thu. Sep 18 Settlers' Walk 6:30 - 9:00 pm \$45**

For full information, see Wednesday, Sep. 10, Harper's Point



## A Fall Menu from 20 Brix

Paul Barraco *New Instructor!*

Mon. Sep 22 Harper's Point 6:30 - 9:00 pm \$45



**Chef Paul Barraco** attended the prestigious Midwest Culinary Institute at Cincinnati State, training under two master chefs. While still studying, he worked as Sous Chef at the historic Mill Street Manor. As he developed and fine-tuned his cooking skills, Paul took on larger roles as Executive Chef at such popular venues in the region as Tousey House and Silverglades and

Sons Specialty Foods. He spent several years as Executive Chef at O'Bannon Creek Restaurant, simultaneously running his own business as owner and chef of Barraco Culinary, a catering company. Paul is a firm believer in the "slow food" movement, and in using regional produce, thereby supporting local farmers and vendors. As Executive Chef at 20 Brix, Barraco hopes to create an adaptable, seasonal menu to showcase the uniqueness of the region, the restaurant, and the many wines it has to offer.

*In keeping with his offering of seasonal menus, tonight Paul is highlighting fall's flavors with this vibrant meal perfect for a family gathering or dinner with friends.*

**Roasted Cauliflower Puree with Sweet Pickled Gala Apples, Spiced Pine Nuts and Curry Oil**  
**Crispy Skin Wild Salmon with a ragout of Butternut Squash, Wild Mushrooms and Leeks with a Gewurztraminer Butter Sauce**  
**Caramel Apple Trifle with Vanilla Lime Custard and Homemade Pound Cake**

## Breakfast for Dinner

Heather Poast *New Instructor!*

Tue. Sep 23 Harper's Point 6:30 - 9:00 pm \$38

The Unwritten Chef, **Heather Poast**, has no boundaries as far as creativity is concerned. Heather realized her love of food while at Lake Forest College, as she found herself making culinary creations in the school cafeteria, and eating at the wonderful restaurants in Chicago. After graduating with a degrees in Environmental Studies and Spanish, Heather returned home to Cincinnati where she enrolled in the Pastry and Culinary Arts Program at Cincinnati State. While in school she worked at Busken Bakery and the BonBonerie. Heather currently works at **The Clifton House Bed and Breakfast** as the Breakfast Chef while working toward becoming a Registered Dietician. She is a member of the United States Personal Chef Association and is the owner/chef of **Unwritten Chef**, a personal chef business. As your chef she will prepare you tasty, creative, and healthy dishes!

*Craving a breakfast dish for dinner? Serve your family this delightful dinner menu based on breakfast foods and have the best of both! Enjoy the comfort of your favorite breakfast foods (who has time in the morning?), while talking and relaxing at the end of the day.*

**Jam and Mozzarella Stuffed Puff Pastry Bites**  
**Mini Blue Potato Frittata Squares** topped with Garlic Oil, Sour Cream and Cherry Tomatoes  
**Mixed Greens with Beet Dressing**  
**Cornmeal Waffles topped with Egg Spaghetti** and a Maple Dijon Cream Syrup with Peppered Bacon  
**Tea Poached Pears with Berry Sauce**

## Authentic German Comfort Food

David Sauer

Mon. Sep 29 Settlers' Walk 6:30 - 9:00 pm \$35

**David Sauer** is an Ohio native who graduated from Ohio State University with a Bachelor of Arts in Hospitality Management. After working in establishments throughout Ohio, he pursued further education in the Culinary Arts, graduating from Johnson & Wales University. David came to the Dayton area as the opening General Manager of a new restaurant, and later supported and sold to area restaurants as a food distributor. Currently he is the owner-operator of **Bella Vino Wine Merchant & Bar** in Springboro, combining his passion for cooking with his knowledge of beer and wine.

*Get into the spirit of Oktoberfest! Learn how to prepare these traditional German dishes so they burst with flavor and goodness. Then, put on your lederhosen, turn up the oom-pah, bring out the food, and celebrate!*

**Mushroom Turnovers**  
**Goulash**  
**Wiener Schnitzel**  
**German Potato Dumplings**  
**Braised Red Cabbage with Apples**  
**Bavarian Apple Tart**

The fish and seafood served in many

Cooks'Wares Harper's Point classes are purchased at Seafood Station.



We encourage you to join us in supporting our many fine locally owned merchants.

## Stir Frying Secrets

Lorraine Gose

Mon. Sep 22 Settlers' Walk 6:30 - 9:00 pm \$40

**Chef Lorraine Gose** was born in Japan and moved to the United States as a teenager. She has been teaching, catering and consulting for many years. She has taught Gourmet and Oriental Cooking at local Adult Schools and was involved in several children's programs in the Dayton area. A graduate of Sinclair Community College's Culinary Arts Program, Lorraine is now a Chef/Instructor there, specializing in classes in Professional Home Cooking and International Cooking.

*Come learn the ancient Chinese secret behind stir frying - a great way to get a quick, healthful, tasty dinner on the table in a flash. Once you know how to do it, you'll never need a recipe again. Lorraine's recipes feature different varieties of rice and the easy method using a rice cooker to steam them. These lusciously delicious stir fries make a feast fit for the Imperial Palace, surely your family will 'wok' away satisfied!*

**Simply Egg Blossom Soup**  
**Ultimate Fried Rice with Cha Shu BBQ Roast Pork**  
**Spicy Szechuan Fish and Shrimp Stir Fry with Jasmine Rice**  
**Quick Mongolian Style Beef and Vegetable Stir Fry**

## Cooks'Wares Gift Certificates!

*A perfect gift for hostess, teacher, bride, friend, and all your favorite cooks!*

*They are fast and easy for you, yet truly appreciated by everyone interested in food and cooking. Whoever receives them is sure to find that perfect kitchen helper they have wanted.*

*Our Gift Certificates are valid for cooking classes or merchandise, and they never expire.*

# For information on Harper's Point classes, please call 513-489-6400

## Adult Basic Culinary Skills Series

Greg and Summer Genetti

Harper's Point - 3 Class Series  
\$215/Series of 3 Classes

Thu. Oct 2  
Thu. Oct 9  
Thu. Oct 16

6:00 - 9:00 pm  
6:00 - 9:00 pm  
6:00 - 9:00 pm

**Register early! Limited to 18 students. This series fills quickly and always has a long waiting list!**



**Chef Greg Genetti** started cooking at Pasta al Dente on Erie Avenue in 1992. He moved upward through the kitchens of Chester's Roadhouse, Trio, the Maisonette, and the Quarter Bistro (where he first met Summer). He was named the Executive Chef at The Vineyard Café, moved on to Ivy Hills Country Club, and now holds that position at **The Camargo Club**. Chef Greg graduated from Midwest Culinary Institute in 1999 and continues adding certifications to his impressive resumé.

**Summer Genetti** is largely self-taught and often develops her creations as she works. One taste of her desserts proves that she shares a passion for perfection and great tastes. Professionally, she began by creating desserts at The Vineyard in Hyde Park, moved on to J's, and then to Pho Paris. Summer is now at the acclaimed **Chalk Food & Wine**, where she offers a wide range of dessert experiences.

*You cook well when you know how to choose ingredients, the proper techniques for handling and cooking those ingredients, and which equipment to use. This Basics Series has been designed by Chef Greg Genetti for all cooks, beginning or more practiced, who want to develop basic culinary skills and gain proficiency in the kitchen. The series will cover the essentials of cooking, including basic techniques, vocabulary, ingredients, and food safety. In addition, we'll build "tools" such as knife skills, kitchen safety, and equipment knowledge while teaching you the proper techniques for a variety of popular cooking methods. Greg will introduce new concepts in each class including roasting and braising, pan searing and sautéing, poaching, sauces and stocks, and plating while reinforcing those introduced in previous classes. The series will endow you with a confidence in the kitchen, so you can experience the great joy of cooking well.*

### CLASS 1 – October 2

#### Hors d'Oeuvres

Endive with Piped Boursin Cheese and Smoked Salmon  
Phyllo Cups with Warm Brie and Apples  
Polenta Diamonds with Garlic Aioli  
Goat Cheese and Fig Stuffed Mushrooms

#### Salads

Roasted Root Vegetables with Chicken and Celery Root Cream  
Mixed Apple and Walnut Salad with Beets and Blue Cheese

#### Stocks and Soup

Chicken Stock  
Vegetable Stock  
Chicken and Mushroom Soup with Wild Rice

### CLASS 2 – October 9

#### Appetizer

Pan Seared Sea Scallop served with Spinach tossed with Hot Bacon Dressing and topped with Maytag Blue Cheese

#### Entrées

Pan Seared Pork Loin with Parmesan Risotto and Pomegranate Demi Glace  
Pan Seared Lemon Sole with Braised Fennel & Winter Squash. Topped with Buerre Blanc

#### Dessert

Red Wine Poached Pear stuffed with Honey Mascarpone Cheese and served with Cream Biscuits

### CLASS 3 – October 16

**Appetizer** Pan Seared Pine Nut Crusted Goat Cheese served with Braised Mustard Greens & Swiss Chard with Tomato Aioli

**Entrées** Roasted Shallot tucked Chicken Breast with Basmati Rice Pilaf and Squash Ratatouille topped with Chicken Velouté  
Braised Beef Short Ribs served over Sweet Potato Puree with Caramelized Brussels Sprouts topped with Beef Jus

**Desserts** Summer Genetti will join this class to present desserts

## ALL-CLAD 6.5 Qt. STAINLESS STEEL SLOW COOKER



**LIMITED TIME PRICE \$149.99**

Price valid through 8/31/08


**BUY BEFORE 9/1/08 and SAVE 20%!**

**Beat All-Clad's price increase! After 9/1/08 \$179.99!**

**All-Clad's Slow Cooker** is a design masterpiece that will complement any kitchen and will be used often.

This high performance Slow Cooker has a 26 hour total cooking time and three temperature settings: high, low, and keep warm; stainless steel housing with integrated control panel and riveted All-Clad handles; removable ceramic insert, and glass lid. It saves energy, using only 320 watts. Add ingredients, set it, and you can have a hearty meal—ready when you need it. No more last minute dinner hassles! Slow cook, and take some stress out of your life!

Great items that make slow cooking even easier:

	<b>Not Your Mother's Slow Cooker!</b> (Not Shown)	<b>\$18.95</b>
	<b>Not Your Mother's Slow Cooker Cookbook for Entertaining</b>	<b>\$19.95</b>
	<b>Fresh Vegetarian Slow Cooker Cookbook</b>	<b>\$14.95</b>
	<b>Gourmet Slow Cooker Mixes</b>	<b>\$ 5.75</b>

## For information on Settlers' Walk classes, please call 937-748-4540

### Gluten, Dairy & Soy Free Baking

Laura Karasek *Repeated by Demand!*

Thu. Oct 2 Settlers' Walk 6:30 - 9:00 pm \$40

For full information, see Monday, Sep 15, Harper's Point

### Celebrate Apple Season

Matthew Hayden

Tue. Oct 7 Settlers' Walk 6:30 - 9:00 pm \$45



Matthew Hayden was born and raised in Dayton, where his mother taught him the basics of cooking. When family members purchased the Pour Haus Tavern & Eatery in 1998, he began cooking and catering professionally. He started The Chimneys BBQ and Catering, and developed such a following that he opened **The Chimneys Inn Restaurant** in the heart of historic downtown Miamisburg. Chef Matthew Hayden classifies his fare as *Southern Metro*. He serves a wide variety of cuisine, ranging from Creole and Cajun to Tex-Mex and Barbeque. You can usually find Matthew mingling with his guests, preparing improvisational dishes in his dining room - even performing with the entertainers who provide live music each evening.

Fall announces itself with a sudden abundance of juicy apples in every color. Chef Hayden offers you a perfect for the season dinner menu celebrating the many apple varieties now at local markets and orchards.

**Grilled Apple Salad with Walnuts and Gorgonzola, served with Sweet, Rum Raisin Vinaigrette** - a 'Chimneys' Signature Dish  
**Apple Pecan Cornbread Stuffed Chicken Breast with Bourbon Orange Cream Sauce** - a 'Chimneys' Signature Dish  
**Braised Baby Back Ribs with Pearl Onion, Apple-Jalapeno Compote**  
**Winesap Apple Dumplings with Cardamom Cinnamon Syrup**  
**Caramel Apple Spring Rolls**

### Adult Basic Culinary Skills Series

Greg and Summer Genetti

Thu. Oct 9 Harper's Point Class 2 6:00 - 9:00 pm

For full information, see Class 1, Thu., Oct 2 Harper's Point

### CUISINART PURE INDULGENCE FROZEN YOGURT, SORBET & ICE CREAM MAKER

#### Enjoy Home-Made Ice Cream!

- ✓ Double insulated freezer bowl
- ✓ Makes up to 2 quarts
- ✓ Brushed Stainless Steel Housing
- ✓ Fully automatic heavy-duty motor makes frozen desserts or drinks in as little as 25 minutes
- ✓ Large ingredient spout for adding mix-ins
- ✓ Recipe book included

Suggested Price \$125.00

**SPECIAL \$79.99**



and, do you need

**ZYLISS ICE CREAM SCOOP**  
\$9.99



Prices good through 12/31/08

### Soups, Stews and a Sweet

#### A Menu Presented at the James Beard House Bev Shaffer

Thu. Oct 9 Settlers' Walk 6:30 - 9:00 pm \$55  
 Fri. Oct 10 Harper's Point 6:30 - 9:00 pm \$55



Chef Bev Shaffer's resume only begins with listing chef, culinary instructor and author. As the Director of **Mustard Seed Market's** Cooking Schools in Cleveland, she has developed over 8,000 recipes! She teaches at the Cleveland Clinic and other organizations, has appeared on network and public television, has produced and hosted an award winning cooking show, and appears in weekly radio cooking segments. Bev has been a Chef in Residence on [www.vanilla.com](http://www.vanilla.com), and has been chosen as recipient of the International Culinary Writing Scholarships. She has edited, co-authored, and written cookbooks, including **BROWNIES to Die For!**, **No Reservations Required**, and the newly released **Mustard Seed Market & Café**.

Bev was invited to present a luncheon workshop at the acclaimed **James Beard House** in January. These prestigious workshops showcase culinary artists from around the world. Her workshop was such a success that she was toasted in grand style! We are proud to share with you the delicious menu Bev presented there. This collection of recipes features comfort foods enhanced with style, pizzazz and some culinary surprises. Congratulations Bev on this honor and great accomplishment in the culinary field!

**Warm Apple Cider Soup with Gingerbread Croutons**  
**Chipotle Chicken Stew with Bev's Favorite Cornbread**  
**Red Bean Stew with Vegetables and Chili Salsa**  
**Bev's Brownie Dessert with a Drizzle of Caramel Sauce**

### Haute Chocolate

Lisa Cooper-Holmes

Tue. Oct 14 Harper's Point 6:30 - 9:00 pm \$45  
 Wed. Oct 15 Settlers' Walk 6:30 - 9:00 pm \$45

Lisa Cooper-Holmes is proprietor of the fabulous **Haute Chocolate** on Montgomery Road in Montgomery. She has been tempting Ohioans for years, and markets her exquisite creations throughout the country. Lisa is passionate and knowledgeable about chocolate; she loves to teach, and makes every class fun! *Chocolate! Is there another ingredient more glorious? Lisa thinks not! Tonight she will incorporate chocolate into both sweet and savory dishes to create a meal that proves from start to finish that everything is better with chocolate. This is a stunning menu for holiday entertaining!*

#### Appetizers:

**Taleggio Cheese Truffles with Semisweet Chocolate**  
**Cabernet Cream Chocolate Truffles**  
**Chocolate Dip Wine Biscuits and Pretzels**

#### Salad:

**Ribbons of Romaine Terrine with Raspberries,**  
**Field Greens, Roasted Cacao Nibs, Asiago Cheese, White Balsamic Vinaigrette and Semisweet Chocolate**

#### Main Event:

**Garden Marinara with Pesto, Pecorino Romano, Piccollini Pasta and Bittersweet Chocolate Garni**

#### Desserts:

**Lisa's Chocolate Chip, Chocolate Dipped Biscotti**  
**Lisa's Bon-bon Brownies with Raspberry Almond Cream Cheese**  
**Lisa's Bouchon - Decadent Chocolate Teacakes**



**Autumn in Provence**

Marilyn Harris

Wed. Oct 15 Harper's Point 6:30 - 9:00 pm \$65



Marilyn Harris, CCP, called "Cincinnati's gastronomic guru" by *Cincinnati Magazine*, has written 3 top selling cookbooks: *Cooking with Marilyn*, *Marilyn Harris Cooking School* and *Live from Marilyn's Kitchen*. She also hosts a popular radio show on WKRC 550 AM. Her column "Cooking with Marilyn," has returned to *The Cincinnati Enquirer*, and her new podcasts offer an up to the minute way to learn. Marilyn shares her expertise at respected cooking schools and continually expands her knowledge, bringing new ideas and techniques every time. You always learn more than you expect from Marilyn! Come see why her classes are so popular! As autumn returns to the countryside of France, the fare becomes heartier. Marilyn has arranged a gourmet tour of the best of the season for us featuring these fall favorites.

Warm Crab Spread with Fresh Herbs and Crisp French Bread  
 Endive and Frisée Salad with Pears and Walnut Vinaigrette  
 Coq Au Vin – the Classic French dish cooked in red wine  
 Crème Fraîche-Dijon Mashed Potatoes  
 Apple Crisp with Sweet Ginger and Hazelnuts with Crème Chantilly

**Adult Basic Culinary Skills Series**

Greg and Summer Genetti

Thu. Oct 16 Harper's Point Class 3 6:00 - 9:00 pm

For full information, see Class 1, Thu., Oct 2 Harper's Point

**Cooks'Wares Knife Sharpening Service**



Cooks'Wares can professionally sharpen your knives on our professional machine.

Sharp knives are safer and easier to work with. A well-balanced, sharp knife does the work for you as you guide it through your meat, fish, vegetables, fruit, etc.

Properly cared for, fine knives will serve you for many years. Drop them off and let Cooks'Wares sharpen them for you.

Regular blades only, no scissors or cleavers. Just \$2.50/blade

**Everyday Gourmet**

Edward Stanziano

Thu. Oct 16 Settlers' Walk 6:30 - 9:00 pm \$45



Chef Edward Stanziano has been in the food industry for over 35 years. He is an active member in the American Culinary Federation Dayton Chapter holding the rank of Certified Executive Chef, and in 2004/2005 the chapter awarded him Chef of the Year. Chef Edward has been the Senior Culinary Instructor

at the Miami Valley Career Technology Center for the past 21 years. He works as an independent culinary consultant and writes a newspaper column, "Food for Thought," for a local community paper. Edward says to enjoy food and make everyday a party!

Whether you are a seasoned cook or a beginner, this class offers something for everyone. This complete dinner menu bursts with succulent fall flavors, and his easy to follow teaching method will boost your culinary confidence!

**Harvest Soup**

Rack of Pork Stuffed with Raisins, Granny Smith Apples, Walnuts, Dates Seasoned with Sugar, Cinnamon, Nutmeg and Cloves, served with a Cranberry Jack Daniel's Sauce  
 Yukon Gold Rosemary-Garlic Mashed Potatoes  
 Sautéed Carrots, Parsnips, Green Beans with Honey and Orange Juice Glaze topped with Toasted Slivered Almonds  
 Individual Baked Alaska with a base of Chocolate Ganache

**New Fall Apple Favorites**

Leigh Ochs

Sat. Oct 18 Harper's Point 11 am - 1:30 pm \$45



Be Your Guest author Leigh Barnhart Ochs shows busy people how to prepare simple, do-ahead recipes for maximum flavor with minimum work. As a former Personal Chef and Café Owner, Ochs uses her experience to develop quick, healthy alternatives to the question "What's for dinner?" She offers instructions for advance preparation and variations to increase your options, and uses easy to find ingredients. A portion of proceeds from her book, *Be Your Guest*, benefits the Free Store Food Bank of SW Ohio.

Due to the popularity of Leigh's apple class last fall, she is happy to present this **encore class with all new recipes!** Leigh will show you how to make the most of this popular fall fruit.

Apple and Bacon Salad with Cider Vinaigrette

Homemade Applesauce

Applesauce Bread

Apple Butter Pork Tenderloin

Cornbread and Sausage Stuffed Apples

Caramelized Apples with Cognac and Ice Cream

**A Haunting Halloween Party**

Lorraine Gose



**Kid's Hands on! Ages 6-8 Limited to 18 Students**

Sat. Oct 18 Settlers' Walk 11 am - 1:00 pm \$35

Chef Lorraine Gose was born in Japan and moved to the United States as a teenager. She has been teaching, catering and consulting for many years. She has taught Gourmet and Oriental Cooking at local Adult Schools and was involved in several children's programs in the Dayton area. A graduate of Sinclair Community College's Culinary Arts Program, Lorraine is now a Chef/Instructor there, teaching classes in Professional Home Cooking and International Cooking.

Chef "L" has dug up a gob of gruesome recipes for all Halloween goblins. Come have a haunting good time as we start with a fun craft, cook up some grub, and finish with a piñata filled with candy.

Bat Wings Smothered in Swamp Sauce (chicken wings in savory sauce)

Bugs All Over a Log (celery with cream cheese and raisins)

Banana Ghosts (frozen banana with melted white chocolate)

Swamp Algae Punch (green punch with lime sherbet)

**Appetizers by Chef Paul**

Paul Dagenbach

Mon. Oct 20 Harper's Point 6:30 - 9:00 pm \$50

Mon. Nov 17 Settlers' Walk 6:30 - 9:00 pm \$50



Cincinnati native Chef Paul Dagenbach, a graduate of the Cincinnati Culinary Arts Academy, began at La Rosa's at age 15 - well before moving on to the award winning Palace. He delighted diners in Lexington, KY at Roy and Nadine's and Roy's East High Diner, and through 'Catering By Donna Potter'. In Cincinnati, Paul served as the Executive Chef first at Sturkey's in Wyoming, then

for all Encore Bistro & Bar locations. Paul is now working with The Tavern Group as Executive Chef at De Sha's in Harper's Point.

Paul has always wanted to present a class on appetizers, and now we know why! These succulent, savory bites make appetizing first courses, or impressive buffet offerings. So let the entertaining begin with these tasty starters!

Crab Cakes with Chili Aioli

Bruschetta with Boursin, Roasted Tomatoes and Mushrooms

Artichoke, Spinach and Goat Cheese Dip with Pita


Nut Crusted Chicken Tenders with Soy Sweet Chili Sauce

Prime Rib Sliders and Horseradish Aioli

## SEPTMBER

Sun	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	<b>Closed 1</b> <b>Labor Day</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>
		SW <b>BAHN MAI THAI CAFÉ</b> Bob Silva 6:30 - 9 pm \$35	HP <b>COOKING for WEEK CLASSIC ITALIAN</b> Sean Schmidt 6:30 - 9 pm \$45	SW <b>HOW to PRESERVE FRESH FLAVOR</b> Cindi Remm 6:30 - 9 pm \$35		HP <b>LIGHT, LUSCIOUS BITE SIZED MEALS</b> Philippe Audax 11 a - 1:30 p \$45
<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>
	HP <b>GLUTEN, DAIRY &amp; SOY FREE BAKING</b> Laura Karasek 6:30 - 9 pm \$40	SW <b>ORGANIC - QUICK &amp; DELICIOUS</b> Robin Gentry McGee 6:30 - 9 pm \$40	HP <b>ELEGANT DINNER for 2 - OR MORE!</b> Craig and Jessica Zimmerman 6:30 - 9 pm \$40	HP <b>IT'S CHILI TIME!</b> Ken Kavensky 6:30 - 9 pm \$38		
<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>
	HP <b>FALL MENU from 20 BRIX</b> Paul Barraco 6:30 - 9 pm \$45 SW <b>STIR FRYING SECRETS</b> Lorraine Gose 6:30 - 9 pm \$40	HP <b>BREAKFAST for DINNER</b> Heather Poast 6:30 - 9 pm \$38				

## OCTOBER

Sun	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
SEP 28	SEPTEMBER 29	30	OCTOBER 1	2	3	4
	SW <b>AUTHENTIC GERMAN COMFORT FOOD</b> David Sauer 6:30 - 9 pm \$35			HP <b>ADULT BASICS SERIES-CLASS 1 of 3</b> Greg Genetti 6 - 9 pm \$215/Series SW <b>GLUTEN, DAIRY &amp; SOY FREE BAKING</b> Laura Karasek 6:30 - 9 pm \$40		
<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>
		SW <b>CELEBRATE APPLE SEASON</b> Matthew Hayden 6:30 - 9 pm \$45		HP <b>ADULT BASICS SERIES-CLASS 2 of 3</b> Greg Genetti 6:00 - 9:00 pm SW <b>SOUPS, STEWS, &amp; A SWEET</b> Bev Shaffer 6:30 - 9 pm \$55	HP <b>SOUPS, STEWS, &amp; A SWEET</b> Bev Shaffer 6:30 - 9 pm \$55	
<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>
		HP <b>HAUTE CHOCOLATE</b> Lisa Cooper Holmes 6:30 - 9 pm \$45	HP <b>AUTUMN IN PROVENCE</b> Marilyn Harris 6:30 - 9 pm \$65 SW <b>HAUTE CHOCOLATE</b> Lisa Cooper Holmes 6:30 - 9 pm \$45	HP <b>ADULT BASICS SERIES-CLASS 3 of 3</b> Greg & Summer Genetti 6:00 - 9:00 pm SW <b>EVERYDAY GOURMET</b> Edward Stanziano 6:30 - 9 pm \$45		HP <b>NEW FALL APPLE FAVORITES</b> Leigh Ochs 11 a - 1:30 p \$45 SW <b>HAUNTING HALLOWEEN</b> L. Gose Ages 6 - 8 11 am - 1 pm \$35
<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>
	HP <b>APPETIZERS by CHEF PAUL</b> Paul Dagenbach 6:30 - 9 pm \$50			HP <b>EAT WELL'S GOODIES from SCRATCH</b> Renee Schuler 6:30 - 9 pm \$40 SW <b>MEADOWLARK SALAD SECRETS</b> Elizabeth Wiley 6:30 - 9 pm \$40		HP <b>FUNNY TREATS</b>  Grammys Ages 6 - 8 11 am - 1 pm \$35 SW <b>PIES, TARTS, TURNOVERS</b> Todd Davis 12 n - 2:30 p \$40
<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b>	<b>30</b>	<b>31</b>	<b>NOVEMBER 1</b>
	HP <b>CLASSIC SOUTHERN CUISINE</b> Damon Lee Fowler 6:30 - 9 pm \$70	HP <b>PERFECT PIES</b> Jessica Zimmerman & Michael Andresen 6:30 - 9 pm \$40 SW <b>TRUE SOUTHERN HOSPITALITY</b> Damon Lee Fowler 6:30 - 9 pm \$70	HP <b>TIME SAVING, ENERGY SAVING COOKING</b> Lori Cole 6:30 - 9 pm \$35		<b>Halloween</b>	
				SW <b>TIME SAVING, ENERGY SAVING COOKING</b> Lori Cole 6:30 - 9 pm \$35		



## NOVEMBER

Sun	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	<b>HP DO AHEAD THANKSGIVING</b> Diane Phillips 6:30 – 9 pm \$70	<b>HP THE DAY AFTER THANKSGIVING</b> Diane Phillips 6:30 – 9 pm \$70	<b>SW DO AHEAD THANKSGIVING</b> Diane Phillips 6:30 – 9 pm \$70	<b>HP GIFTS FROM YOUR KITCHEN</b> Courtney Rathweg 6:30 – 9 pm \$35		<b>SW HOLIDAY from EL MESON</b> Bill Castro & Mark Abbott 11 a – 1:30 p \$35
9	<b>SW LEBANESE MEZZE</b> Karine Daddah 6:30 – 9 pm \$35		<b>HP CHEESECAKES, SWEET TO SAVORY</b> George Geary 6:30 – 9 pm \$70  <b>SW STRESS-FREE MAKE AHEAD HOLIDAY FOODS</b> Marilyn Harris 6:30 – 9 pm \$65	<b>HP FAST HOLIDAY CHOCOLATES</b> George Geary 6:30 – 9 pm \$70		<b>HP SOUPS ON!</b> Rhonda Clark 11 a - 1:30 p \$35  <b>SW GIFTS FROM YOUR KITCHEN</b> Courtney Rathweg 11 a – 1:30 p \$35
16	<b>HP WINE COUNTRY COOKING by JOANNE WEIR</b> 6:30 – 9 pm \$100  <b>SW APPETIZERS by CHEF PAUL</b> Paul Dagenbach 6:30 – 9 pm \$50		<b>HP UNDERSTANDING TEA 101</b> Zach Ware 6:30 – 9 pm \$35  <b>SW KNIFE SKILLS</b> Ed Bartush & Nancy Pigg 6:00 – 9:00 pm \$45	<b>HP KNIFE SKILLS</b> Ed Bartush & Nancy Pigg 11 am – 2 pm \$45 <b>Rare daytime midweek class!</b> 🙌  <b>KNIFE SKILLS Repeats</b> Ed Bartush & Nancy Pigg 6:00 – 9:00 pm \$45		
23				27 <b>Closed Thanksgiving Day</b>		
30	<b>DECEMBER 1</b>		<b>HP ENTERTAINING with ITALIAN FLAIR</b> Marilyn Harris 6:30 – 9 pm \$65		<b>SW HOLIDAY COOKIE DECORATING PARTY</b> Kara Lough 🙌 6:30 – 9 pm \$40	<b>SW HOLIDAY COOKIE DECORATING PARTY</b> Kara Lough 🙌 11 a – 1:30 p \$40

**HP = Harper's Point (513) 489-6400    SW = Settlers' Walk (937) 748-4540**

All class registrants receive a **10% discount** on purchases made at Cooks'Wares on the day of the class.

Class discounts do not apply to kitchen electrics, during a storewide sale, or with coupons stating "No other discounts".

## Cooking Classes at Cooks'Wares - Fall 2008.

### Registration for this schedule begins On-Line Monday, August 4th at 7 pm.

1. **New On-Line Registration begins with the Fall Schedule of Classes.** It will be fast, easy, safe, convenient, and private.
2. We will not share your information.
3. For September or later classes, you may register on our web site—[www.CooksWaresOnline.com](http://www.CooksWaresOnline.com)—using your VISA, MasterCard, or Discover. Remember, payment must be made at the time of registration. Step by step instructions will be on your screen.
4. As always, all registrations are on a first-come, first-served basis. You may register by telephone or in person at the store during regular store hours. However, no preference can be made for registering through the store, whether in person or by telephone. Cooks'Wares staff will need to access the web site to complete the transaction.
5. Anyone holding a Gift Certificate or Store Credit who would like to use it to pay for all or any portion of their classes must register for the classes by contacting the store. Again, no preference can be made for registering through the store. Cooks'Wares staff will need to access the web site to complete the transaction. The only difference is the ability to use the Gift Certificate or Store Credit as payment.
6. As always, we do not store credit card information in our database. You will provide that information as you register.
7. Please mark your calendar as soon as you register for a class. Cooks'Wares is not responsible for missed classes. However, we do make every effort to telephone you a day or two prior to your upcoming class with a reminder.
8. To cancel a Class Reservation, you must contact the store. Cancellation cannot be done through our web site.
9. There is no change to our Cancellation Policy. For a refund, cancellation of a registration must be made **five** or more days prior to the class date. If you find you are unable to attend a class, we encourage you to send someone in your place.
10. Classes with insufficient enrollment are cancelled five days prior to the class date; registered students are notified by telephone and receive a full refund. If we cancel a class due to inclement weather or other unforeseen circumstances, you will be notified as soon as the decision is made and full refund will be issued. However, if we hold a class, there will be no refunds due to the weather.
11. Cooks'Wares reserves the right to cancel or modify classes and menus.

**WHAT TO EXPECT IN OUR CLASSES:** Portion sizes may vary from sample to meal sized portions. Seating is on a first-come basis. The temperature in the school can fluctuate; you may want to bring a sweater or light jacket to class. Demonstration classes allow you to sit back and relax while you listen to and watch the instructor. Participation classes provide you with varying levels of hands-on experience.

**Eat Well's 'Goodies' from Scratch**

Renee Schuler

**Thu. Oct 23 Harper's Point 6:30 - 9:00 pm \$40**

After receiving a bachelor's degree from DePauw University, northern Kentucky native, **Chef Renee Schuler** trained in the culinary arts at Manhattan's Institute for Culinary Education. She remained in New York City for 5 years, working for Terrance Brennan at Picholine and with Bobby Flay's Mesa Gill Catering Company among others. Upon returning to Cincinnati, she accepted the position of Executive Chef at the Murphin Ridge Inn in Adams County, Ohio. While there, she collaborated with owner Sherry McKenney and the **Taste of Murphin Ridge Inn Cookbook**, published September of 2004, has received rave reviews and an enthusiastic response. A second printing is planned for this year. After working with Jeff Thomas Catering as Pastry Chef for two years, Chef Schuler has recently established a business of her own called **Eat Well, Celebrations and Feasts**. Her cooking highlights the fresh flavors of every season's bounty, and she seeks out locally grown and organic ingredients whenever possible. A true passion for food is the driving force behind Eat Well. With her commitment to authentic, balanced, and creative food wherever you are eating, Renee encourages everyone to live, love and eat well!

*This is the best time of year to bake with the ones you love, and it's a lot more fun if you know the best techniques! Renee is so well known for her made from scratch goodies at Eat Well, so who better to show you how to whisk, fold and roll them out? You'll be ready to make sweet surprises with your family for all your friends, teachers, and hostesses – and to indulge yourselves, of course!*

A light meal of soup and homemade bread will start the evening.

**Peppermint White Hot Chocolate****Port Wine Bars****Quick Fresh Fruit Tartlets****Peppermint Meringue Kisses****Easy Chocolate Truffles****Traditional Brandy Snaps****Meadowlark Salad Secrets**

Elizabeth Wiley

**Thu. Oct 23 Settlers' Walk 6:30 - 9:00 pm \$40**

**Wiley**, as she is known to everyone, grew up in Kansas and has been cooking professionally since 1979. She arrived, fresh from college, on the doorstep of The Winds in Yellow Springs, bursting to cook and asking for a job in 1980. She worked her way up to kitchen manager, and became a partner in 1994. Along the way she left several times to cook and to gain knowledge in all aspects of the restaurant business, with stints in Chicago, San Francisco and Key West. She always returned to the Dayton area, where she regards the quality of life offered as one of the best kept secrets in the Midwest. In 2004, Wiley left The Winds to open a small, neighborhood restaurant, **The Meadowlark**, just east of the Dayton Mall, Midwestern in nature and domestic in style. To Wiley, this means that when you walk in the door it smells like someone's cooking and you get a big hello. Her goal is for people to feel at home with simple, delicious food and friendly service.

*With the emphasis on whole grains and fresh vegetables these days, putting salad at the center of a meal is a fine way to eat healthy and create big, bold flavors that really satisfy. A passionate salad maker and eater, Wiley will show you her secrets to great supper salads, such as unique from-scratch dressings, hot and cold toppings for greens, and delicious additions like grains and noodles, meats, cooked veggies, and more.. She thinks of The Meadowlark as Salad Central in Dayton. Come find out why!*

**Fatoush** - a popular Lebanese Bread and Vegetable Salad**Vietnamese Noodle Salad with Steak****Chicago-style Dog Salad****Beets with Horseradish, Goat Cheese and Pecans****And some surprises along the way!****Funny Holiday Treats**

Ruth Cammerer &amp; Ann Nofziger

**Kid's Hands On! Ages 6-8 Limited to 18****Sat. Oct 25 Harper's Point 11 am - 1 pm \$35**

**Ruth Cammerer** and **Ann Nofziger** are experienced grandmothers and teachers of children of all ages. Both "Grammys" learned to cook from their own grandmothers and enjoy entertaining and sharing their cooking skills with others.

*November is a month filled with food holidays: everything from National Sandwich Day to National Homemade Bread Day! The Grammy's will be teaching child-friendly recipes featuring foods to celebrate these holidays. Because October 25 is National Make a Difference Day, the children will also be baking Surprise Cupcakes as a thank you treat for their favorite helpers.*

A recipe booklet, chef's hat, and apron will be provided.

**Orange Smoothies****Sandwich on a Stick****Deluxe Banana Carrot Bread****Cranberry Apple Mini-Pizzas****Surprise Cupcakes**

The fruit and vegetables served in many Cooks'Wares Harper's Point classes are purchased at Pipkin's.

**Pipkin's**

Fruit &amp; Vegetable Market

5035 Cooper Road  
Cincinnati Ohio, 45242  
Phone: (513) 791-3175  
Fax: (513) 791-3918

Ben Pipkin

We encourage you to join us in supporting  
our many fine locally owned merchants.

**Pies, Tarts and Turnovers Made Easy**

Todd Davis

**Sat. Oct 25 Settlers' Walk 12:00 - 2:30 pm \$40**

**Todd Davis** received both culinary and business degrees from the University of Toledo in 1989, and has been in the food service industry since. Todd spent 4 years in formal training in the kitchens of the Omni Netherland Plaza Hotel. He then taught Culinary Arts at Miami Valley Career Technology Center while working at The Savory, and helped with the founding of Yankee Trace. In 1997, Todd became Sous Chef at Lincoln Park Grille. Since leaving the "back of the house", Todd has worked in food sales and loves his current position as Territory Manager for US Foodservice. Happily for us, he shares his love for cooking as he continues as an instructor at Cooks'Wares.

*Discover how to easily make a flaky crust for pies and tarts that can be used with endless fillings. And as a special bonus, Todd will show how to use puff pastry for quick and easy turnovers.*

**Wild Mushroom Tart****Salmon Turnovers with Dill Cream Sauce****Goat Cheese Turnovers with Tomato Coulis and Basil Puree****Sour Cream Apple Pie****Lemon Meringue Pie****Fresh Fruit Tart**

## Classic Southern Cuisine

Damon Lee Fowler

Mon. Oct. 27 Harper's Point 6:30 - 9:00 pm \$70



Damon Lee Fowler is a nationally recognized authority on Southern cooking and its history. He was born in north Georgia and raised in upstate South Carolina. After receiving a Master of Architecture from Clemson University, he practiced architecture for more than a decade before turning to food writing, teaching, and culinary history. He is the author of six critically acclaimed cookbooks:

**Classical Southern Cooking: A Celebration of the Cuisine of the Old South** which was nominated for two Julia Child cookbook awards (including the Jane Grigson award for scholarship) and a James Beard Foundation award; **Beans, Greens, and Sweet Georgia Peaches**; **Fried Chicken: The World's Best Recipes**; **Damon Lee Fowler's New Southern Kitchen**; **Damon Lee Fowler's New Southern Baking** and, most recently, **The Savannah Cookbook**. He lives in Savannah, where aside from his work as a food writer, lecturer, cooking teacher, and culinary historian, he is the featured food writer for the *Savannah Morning News*. He is presently working on two novels, a short story collection, and a revised edition of **Classical Southern Cooking**.

*Cooks'Wares welcomes back Damon Lee Fowler after a (much too) long absence! Tonight Damon will delve deep into the heart of Southern cuisine, giving you the real flavor of the South. With Damon's usual wit and humor and these comforting, traditional dishes, this class will please your all your senses!*

Savannah Black Bean Soup

Sherried Shrimp

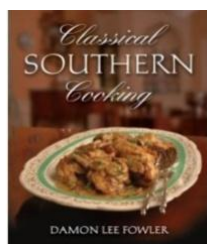
Steamed Rice

Green Beans and Mushrooms with Caramelized Onions

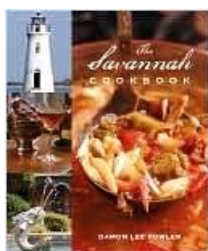
Ginger Ice Cream

Ask Damon to autograph copies of his books for you.

Signed books are thoughtful gifts, and Damon will be so pleased to be asked! These are his newest releases:



Rev. Ed. Fall 2008



Pub. May 2008

## True Southern Hospitality

Damon Lee Fowler

Tue. Oct. 28 Settlers' Walk 6:30 - 9:00 pm \$70

Damon Lee Fowler loves Southern cooking and its history. This tantalizing collection of mouthwatering recipes will bring the warmth and graciousness of the South to any kitchen. Come celebrate the rich flavors and culinary influences that make Southern food uniquely delicious.

Three Mushroom Consommé

Pork Tenderloin Medallions with Sage and Madeira

Walter Dasher's Celery Root Mashed Potatoes

Braised Broccoli, Georgia Style (with bacon and onions)

Pineapple Charlotte

## Perfect Pies

Jessica Zimmerman and Michael Andresen

New Instructors!

Tue. Oct 28 Harper's Point 6:30 - 9:00 pm \$40

Jessica Zimmerman has always loved to cook and has a natural love of pastries. She grew up in Hamilton, Ohio, and is a graduate of Sullivan University with a degree in Baking and Pastry Arts. In Jessica's third semester of school she met her husband over a beautiful batch of puff pastry.

Growing up in Cheyenne, Wyoming Michael Andresen didn't really think of food as anything other than dinner! When his family moved to Kentucky, he was fifteen and had aspirations of becoming a firefighter and EMT. After high school, Michael became first an EMT and then a volunteer firefighter after a move to Louisville. When he realized his true dream was becoming a baker and pastry chef, he applied and began studying at Sullivan University at the same time as Jessica.

They now live in Louisville and hope to open a bakery of their own one day. Until then Jessica and Michael are content working together for bakeries in the area while making pastries, wedding cakes and other pastries out of their home for friends and family!

*From harvest through holidays is the most popular time of year to make pies. This is your opportunity to expand your skills, conquer the melt in your mouth crust, learn the best techniques for rolling and filling, solve any problems you've experienced, and taste some of Jessica and Michael's expertly crafted pies in the process!*

A light meal of Bourbon Black Bean Soup and homemade bread will start the evening.

Sweet Potato Pie

Dad's Butterscotch Cream Pie

Cherry Apple Pie (A.K.A. The Roz)

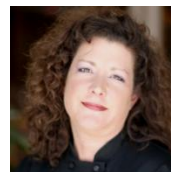
Roberts' Peanut Butter Pie

## Time Saving, Energy Saving Cooking

Lori Cole New Instructor!

Wed. Oct 29 Harper's Point 6:30 - 9:00 pm \$35

Thu. Oct 30 Settlers' Walk 6:30 - 9:00 pm \$35



Lori Cole started her personal chef business, **Savory Melodies**, because she loves the art of cooking. She is a graduate of Texas Woman's University and the Culinary Business Academy and a member of the United States Personal Chef Association. Lori has had past careers Real Estate and Accounting, but her true

passion is feeding people! She is always looking for new ways to feed her family and clients with wholesome, great tasting food.

*Would you like to improve the quality of the food you eat while saving time and energy? You can do this by making some easy, efficient changes to how you cook your meals. Lori will demonstrate as she uses a **Fagor pressure cooker** and **portable induction** cooktop to prepare this fragrant, satisfying meal.*

*Pressure cookers fit today's busy schedules by saving cooking time, yet they produce full-flavored succulent dishes. **Induction cooktops** save energy by concentrating heat only on your pan without creating additional heat as other cooktops do. Come, learn how Green cooking is simple, safe, and sustainable, and saves energy and time, with no sacrifice of aroma, texture or flavor!*

Savory Pot Roast

Black Bean Soup with Grilled Quinoa Cakes

No-Stir 8 Minute Risotto

Pumpkin Custard



# Holidays are coming - Bring your Knives in for Sharpening!

## Do-Ahead Thanksgiving Dinner

Encore Classes - Repeated by Demand!

Diane Phillips

Mon. Nov 3 Harper's Point 6:30 - 9:00 pm \$70  
Wed. Nov 5 Settlers' Walk 6:30 - 9:00 pm \$70



Diane Phillips is one of our most popular instructors. Known as the "Diva of Do-Ahead", Diane specializes in an organized approach, so every party or meal is a joy for the host as well as the guests. In addition to teaching throughout the country, Diane is a successful author, food editor, consultant, a frequent television and radio guest

and an active IACP member. She has written seven outstanding cookbooks including *Happy Holidays from the Diva of Do-Ahead* and *Perfect Party Foods*, which was nominated for the prestigious James Beard Award. Her newest cookbook, *You've Got it Made, Simply Delicious Meals to Make Now and Bake Later*, belongs in every cook's kitchen. Diane trained at Le Cordon Bleu and resides in San Diego.

*In an encore presentation of one of our most popular classes, Diane teaches you the secret to a stress-free holiday. All the dishes can be prepared ahead for Thanksgiving dinner. You just need to roast the turkey on Thanksgiving Day and enjoy your guests because you have prepared your feast ahead! This class will sell out quickly, please sign up early!*

**Triple Mushroom Soup with Brie**

**Roast Turkey**

**Do-Ahead Gravy**

**Do-Ahead Mashed Potatoes**

**Sweet Potato Apple Gratin**

**Gulliver's Corn**

**Cranberry Peach Chutney**

**Hot Apple Cake with Caramel Pecan Sauce**

**Ask Diane to autograph copies of her books for you. Diane is happy to personalize them for you or your friends. They make perfect hostess gifts, too!**

**New from Diane ~**

## The Day After Thanksgiving

Diane Phillips

Tue. Nov. 4 Harper's Point 6:30 - 9:00 pm \$70

For biography, see above.

*Thanksgiving is over, but the leftovers seem to be multiplying in the refrigerator. Diane Phillips, the Diva of Do-Ahead will give you plenty of ideas to transform those pesky bits into delicious new dishes to serve immediately or freeze for later use.*

*Leftovers? Never! You were simply planning ahead!*

**Creole Corn and Shrimp Chowder** (uses leftover corn)

**Turkey Stuffing Casserole** (turkey, veggies, soup)

**Turkey Florentine Casserole** (turkey, soup)

**Neapolitan Potato Casserole** - with Prosciutto,

Fresh Mozzarella and Garlic Crumb Topping (potatoes)

**Cranberry Chutney Cheesecake** (cranberry peach chutney)

**Layered Apple Cake and Caramel Sauce Trifle**

## Gifts from Your Kitchen

Courtney Rathweg

Thu. Nov 6 Harper's Point 6:30 - 9:00 pm \$35  
Sat. Nov 15 Settlers' Walk 11 am - 1:30 pm \$35

**Courtney Rathweg** is known as the 30 Minute Mom. This Jersey native is passionate about cooking and relentless about making it fun! Courtney is a local mother of two, who uses cooking as therapy. She specializes in quick easy meals that look (and taste) amazing on the table, yet are as easy as 1-2-3!

*Everyone loves a personally made gift. Courtney will demonstrate how to make a variety of gifts from your kitchen that anyone will enjoy! She will inspire you with ideas for combining items for 'bigger' gifts, and creative ideas for packaging. Your gifts from the kitchen will be welcomed by everyone on your list!*

**Chocolate Dipped Spoons**

**Pepper Jelly**

**Courtney's House Seasoning**

**Cheese Straws**

**Cookies in a Bag**

**Spiced Nuts**

**Infused Oils and Vinegars**

**Homemade Marshmallows and Cocoa Mix**



## Latin Style Holiday from El Meson

Bill Castro and Mark Abbott *New Instructors!*

Sat. Nov 8 Settlers' Walk 11 am - 1:30 pm \$35

**Bill Castro** is the son of Herman G. and Gloria Castro, who founded **El Meson Restaurant** on the site of their original pizza parlor on East Dixie in West Carrollton. For 19 years, the Castro family has been pleasing its patrons by serving an ever-evolving Hispanic-fusion menu at that location.

**Mark Abbott** has been part of the El Meson family for 15 years. As the chef, he travels with the family as they go on a culinary expedition each January. They venture out to find new recipes, concepts, and ideas to blend in at El Meson over coming year.

The Castros have traveled throughout Central America, South America, Caribbean, and Spain. Their mission is always the same, going to the heart of the markets and learning about foods and cultures that unite and intrigue us.

*El Meson will introduce you to a Latin style holiday dinner. From the seasonings on the turkey to the traditional pumpkin seeds, this menu is alive with flavor. When celebrating Latino style, it is said that family comes first, great food second!*

**Tapas: Spiced Pumpkin Seeds**

**Ensalada: Tropical Cranberry Salad**

**Entrada: Drunken Tequila Turkey**

**Chorizo and Bread Stuffing**

**Saffron Mashed Potatoes**

**Postre: Honey Pumpkin Muffins**

## Cooks' Wares Coffee Club

*Keep it in mind - for entertaining and gifts, too!*

**Cooks'Wares Coffee Club** program is a great way to enjoy our fine, always fresh coffee and save money at the same time. Cooks'Wares coffee comes in 28 different types, including light, city, and dark roasts. Our flavored coffee is made with Columbian Supremo Beans for the highest quality. Our roaster (Boston Stoker) is highly regarded in the industry and roasts in small batches at the time we order, to allow for maximum freshness and taste. Here's how it works: make 11 purchases at regular price and the 12<sup>th</sup> purchase is on us. Free 12<sup>th</sup> must be of the same size and price as 11 purchases. We keep the card; just let us know you're in **Cooks'Wares Coffee Club**, and we'll do the rest. Enjoy the great coffee and save money too!

**Lebanese Mezze**

**Karine Daddah**

**Mon. Nov 10 Settlers' Walk 6:30 - 9:00 pm \$35**

**Karine Daddah** has cooked for family and friends for many years. Her cooking style is influenced by her diverse background: a Vietnamese/French mother, a Lebanese father, growing up in West Africa and the south of France. With a B.A. in Marketing and a Masters Degree in International Business, Karine worked for NCR for six years as a marketing specialist. In order to spend more time with her young son, she has recently started a personal chef company, **Karine's Kitchen**.

*Traditionally a Lebanese meal starts with mezze – a selection of hot and cold appetizers. They can be enjoyed over an evening of conversation, and are the staple of Lebanese cuisine and hospitality. Join us as we savor these Mediterranean delights!*

Note: all these dishes will be served about the same time with some flat bread and fresh 'lime-onade'. Serving may be later in the evening.

**Hummus with Flat Bread**

**Black Oil Cured Olives with Fresh Lemon Juice**

**Tabbouleh** - Cracked Wheat, Mint, Parsley, Cucumber and Tomato Salad

**Kaftas** - Beef Patties with Fresh Onion, Garlic, Cumin, Cinnamon and Parsley served with a Yogurt Sauce

**Chicken Wings with Lemon, Garlic, Cilantro Marinade**

**Grilled Zucchini with Fresh Garlic and Lemon Juice**

**Nammoura** - Semolina Cake with Almonds and Simple Syrup

**Fresh Mint Tea**



**Cheesecakes from Sweet to Savory**

**George Geary**

**Wed. Nov 12 Harper's Point 6:30 - 9:00 pm \$70**



Award-winning Chef **George Geary** is always in high demand. He has taught culinary classes nationally for well over a decade and is a frequent guest on many favorite television shows. Hollywood has called upon his talents and featured his beautiful creations as props. He has written several of our

best selling cookbooks, including **125 Best Cheesecake Recipes**, **125 Best Food Processor Recipes**, and **The Complete Baking Cookbook**. George's ease in sharing tips and techniques make classes both fun and informative.

*George returns to get you ready for the holidays with these outstanding cheesecakes from his newest book: **The Cheesecake Bible**. With these all new recipes and George's techniques you will be creating divine cheesecakes to tempt your guests!*

To start the evening, a light meal of Indiana Harvest Sausage Lentil Soup and homemade bread will be served.

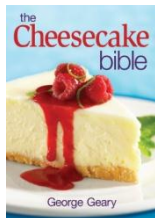
**Goat Cheese and Almond Cheesecake**

**Santa Fe Cheesecake**

**Lemon Shortbread Cheese Bars**

**Tin Roof Cheesecake**

**Tiramisu Cheesecake**

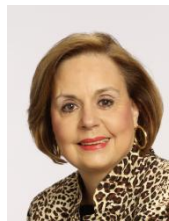


**George will be happy to sign copies of his books for you. Signed books are always more special, as gifts and in your own cookbook library!**

**Stress Free, Make-Ahead for the Holidays**

**Marilyn Harris**

**Wed. Nov 12 Settlers' Walk 6:30 - 9:00 pm \$65**



For biography, see Wednesday, Oct 15, Harper's Point

*The holiday season will soon be at its peak, and you will never have enough time! **Marilyn Harris** will relieve your stress with these superb holiday dishes. They can all be made in advance and be ready to serve with ease and pride whenever you are entertaining. Enjoy!*

**Spicy Holiday Nuts**

**Shrimp Mousse Crostini with Fresh Dill**

**Roasted Radicchio and Pancetta Lasagna with Fresh Noodles**

**Crispy Cornmeal-Gruyere Muffins**

**Three Cranberry Conserve**

**Chocolate-Orange Torte with Grand Marnier Whipped Cream**

**Fast, Easy Holiday Chocolates**

**George Geary**

**Thu. Nov 13 Harper's Point 6:30 - 9:00 pm \$70**

For biography, see above.

*Time is a factor during the holidays. This class considers your limited time to create great holiday desserts and confections – for gift giving and entertaining. **George Geary** demonstrates how quickly these great holiday desserts and confections come together to put a smile on every chocolate lovers face!*

To start the evening, a light meal of soup and homemade bread will be served.

**Chocolate Peppermint Cheesecake Bars**

**Chocolate Almond Linzer Torte**

**Peanut Butter Chocolate Bars**

**Rich Easy English Toffee**

**Creamy Chocolate Pecan Caramels**

**Soups On! Bowls of Comfort**

**Rhonda Clark New Instructor!**

**Sat. Nov 15 Harper's Point 11 am - 1:30 pm \$35**

**Rhonda Clark** has loved food – eating it, cooking it and serving it – since she was a small girl. Growing up in Roselawn, her love for the arts led to a degree in costume design from Univ. of Cincinnati-College Conservatory of Music. Theater was her first career, and living in New York re-ignited her love of all things edible. So after 4 years backstage on Broadway, Rhonda graduated from the the Art Institute of New York City's culinary arts program. She worked in two Manhattan restaurants, Bobby Flay's Bolo, and Dan Silverman's Lever House on Park Avenue. Back in Cincinnati to be near the grandmother who raised her, Rhonda established **Flash in The Pan** personal chef service. The business has grown dramatically since one of her satisfied clients, Bengal Rudi Johnson, mentioned her in USA Today, and Rhonda has been the subject of a full-length feature article in *The Cincinnati Enquirer*. Rhonda is a member of Women Chefs and Restaurateurs, the American Culinary Federation and the U.S. Personal Chef Assn. *Nothing provides cold weather comfort quite like a steaming bowl of soup. The soups Rhonda is presenting tonight do much more – they provide deeply satisfying flavor and aroma while they warm away the late autumn chill.*

**Cream of Broccoli**

**Garlic and Spinach Soup**

**Tomato Basil Crab Bisque**

**Guinness Steak and Mushroom Stew**

**Gifts from Your Kitchen**

**Courtney Rathweg**

**Sat. Nov 15 Settlers' Walk 11 am - 1:30 pm \$35**

For full information, see Thursday, Nov. 6, Harper's Point

# Award Winning Chef Joanne Weir comes to Cooks'Wares!

**MASTER CHEF \* JULIA CHILD AWARD WINNING TEACHER \* TELEVISION PERSONALITY**

## Wine Country Cooking by Joanne Weir

Joanne Weir *First time at Cooks'Wares!*

Mon. Nov 17

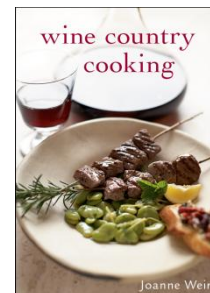
Harper's Point

6:30 - 9:00 pm

\$100



Joanne Weir is many things... a world traveler... a James Beard Award-winning cookbook author... a cooking teacher... a chef and television personality. Joanne has cooked with Alice Waters at *Chez Panisse* in California, studied with Madeleine Kamman in New England and France, and was awarded a **Master Chef Diploma**. Highlights of her career include being awarded the very first **IACP Julia Child Cooking Teacher Award of Excellence**. Her first book, *Tapas to Meze*, was selected by Julia Child as one of her 12 personal favorites of the 1000 or so published that year. She has published an entire series of books, and completed two PBS series "*Weir Cooking in the Wine Country*", and "*Weir Cooking in the City*". The companion books for both series were nominated for James Beard Awards, and "*Weir Cooking in the City*" was named **James Beard Cookbook of the Year**. To learn more about Joanne's accomplishments, go to [www.joanneweir.com](http://www.joanneweir.com).



*We are pleased and excited to bring acclaimed chef Joanne Weir to Cincinnati! Joanne specializes in simple, fresh, and flavorful dishes you will love. This menu highlights the 'alluring recipes that do not demand hours of work' (NY Times review) in her just released book "Wine Country Cooking". Joanne captures fresh flavors in Mediterranean-inspired bites and meals for a lifestyle of casual yet gracious eating and entertaining.*

*Joanne will be happy to autograph copies of her newest book, Wine Country Cooking, purchased the evening of the class. This class is co-sponsored by Chantal Cookware, which Joanne will be using in the class. **Each student will receive an 8" Chantal Copper Fusion Fry Pan, a \$60.00 value, to help you achieve the same fine results as Joanne!***

**Risotto with Lemon Shrimp  
Seared Scallops with Watercress and Lemon Relish  
Chicken Breasts Stuffed with Goat Cheese and Olives  
Pineapple Sorbet with Extra Virgin Olive Oil and Fleur de Sel**

**COOKING TEACHER \* JAMES BEARD AWARD WINNING AUTHOR \* TELEVISION CHEF**

### Appetizers by Chef Paul

Paul Dagenbach

Mon. Nov 17 Settlers' Walk 6:30 - 9:00 pm \$50

For full information, see Monday, Oct. 20, Harper's Point

### Understanding Tea 101

Zach Ware *New Instructor!*

Wed. Nov 19 Harper's Point 6:30 - 9:00 pm \$35



We hear so much about tea: green tea, white tea, black tea. Is there a red tea? Is tea healthy? How much caffeine does it have? Join **Tea Expert Zach Ware** for an exploration of all the qualities, mysteries, and myths about tea. He will inform you on tea processing, tea

varieties, caffeine levels, health benefits, and brewing techniques. He will discuss the history and ceremonies of tea. Each variety of tea is different, much like wine, and each will be tasted and discussed. This is your opportunity to learn the "Way of Tea" from Tea Expert Zach Ware, who will guide you to live 'sip by sip' rather than 'gulp by gulp'. The Republic of Tea will provide each attendee with free 'goodies', and there will be other surprises in this class. But be assured that this will be a typical Cooks'Wares cooking class – *not* an infomercial!



### Knife Skills with Wüsthof/Trident

Nancy Pigg and

Partial Hands On **Cutlery Expert Ed Bartush**

**Encore Classes-Repeated by Demand!**

Wed. Nov 19 Settlers' Walk 6:00 - 9:00 pm \$45

Thu. Nov 20 Harper's Point 6:00 - 9:00 pm \$45

**Rare Daytime Class!**

Thu. Nov 20 Harper's Point 11 am - 2:00 pm \$45

Meet Wüsthof knife expert **Ed Bartush** as he and Cooks'Wares Instructor **Nancy Pigg** teach you how to use knives safely and correctly, emphasizing techniques that are safe, efficient, easier on your hand and wrist, and produce more attractive results. Ed will guide you through proper cutlery handling, care and sharpening, plus techniques such as **mincing, chopping, dicing, and julienne, brunoise and chiffonnade**. You'll value Ed's tips on **carving and boning** poultry. Ed and Nancy will demonstrate skills as you enjoy a light meal, then offer advice as you practice hands-on in our kitchen.

This class *always* sells out! Please register early!

Each attendee will receive a Wüsthof 3½" Classic or Grand Prix II Paring Knife, a \$69.00 value!



**Holiday Entertaining with Italian Flair**

Marilyn Harris

Wed. Dec 3 Harper's Point 6:30 - 9:00 pm \$65

For biography, see Wednesday, Oct 15, Harper's Point

*Marilyn Harris is a perfect host, bringing pleasant company together over fine food that she chooses to bring her guests pleasure. This is the season for pleasing your family, friends, guests, and acquaintances. Italian food will gladden everyone – it is perennially popular, perfect for colder weather, and with Marilyn's recipes it is guaranteed to be delicious!*

**Tapenade Bruschetta**

Fresh Pappardelle with Tomato-Cream Sauce and Parmigiano Reggiano

Pork Loin with Rosemary-Balsamic Glaze

Creamy Polenta with Fresh Spinach

Tuscan Apple Cake with Honey Sour Cream

**Holiday Cookie Decorating Party**

Kara Lough

**Hands On! Limited to 18 Students**



Encore Classes - Repeated by Demand!

Fri. Dec 5 Settlers' Walk 6:30 - 9:00 pm \$40

Sat. Dec 6 Settlers' Walk 11 am - 1:30 pm \$40

**Kara Lough** baked in her grandmother's kitchen before learning to write her name. This eventually led her to study Cake Design at the International School of Confections, Gaithersburg, MD. Her education and experience culminated in **Sweet Ideas**, specializing in hand decorated and sculpted confectionary works of art. She recently relocated her business from Bellbrook to Dublin, Ohio, where her customers continue to delight in collaborating with her as she designs one of a kind cakes and cookies for them and brings that design to reality, using only the best ingredients.

*These classes will sell out quickly, please sign up early! This class repeats by popular demand! With a few simple tools and techniques, a pastry bag filled with royal icing, Kara will show you how to personalize cookies for this holiday season. She will provide each student with a dozen of her delicious cookies and royal icing for decorating. The class will enjoy a light meal of soup and homemade bread as she demonstrates, then everyone will work on their own designs.*

**Provided for each student:**

6 Sugar Cookies, 6 Gingerbread Cookies, Royal Icing, recipes

**Tools to bring/purchase:**

2 Pastry Bags (cloth or disposable),

2 Couplers, 2 Tips (#2 & #3), Small Offset Spatula

A flat container to pack a dozen cookies (no stacking please) to carry home your creations

**Cooks'Wares Coupon**

**20%\* Off Any Single Item**

Kitchen Electrics limited to 10%.

***purchased during August 2008!***

Limit one coupon per household. Must surrender coupon at time of purchase. In Store Purchases Only. Not valid for gift certificates, cooking classes, or in combination with any other special offers. Not valid for internet purchases.

Date \_\_\_\_\_ Trans \$ \_\_\_\_\_

**J. A. Henckels International Stainless Steel Cookware**



- Heavy Gauge Multi-Ply Clad Stainless Steel for Even Heating
- Ergonomic Handles
- Dishwasher Safe for Easy Cleanup
- Oven and Broiler Safe
- Flared Rims for ease of pouring
- Capacity Markings inside pans



**13 PIECE SET**

includes: 1 Qt, 2 Qt and 3 Qt Covered Saucepans, 10" Fry Pan with Lid, Steamer Insert for 3 Qt Saucepan, 3.6 Qt Utility Pan, 6 Qt Covered Stock Pot

OSV \$638.00 **SPECIAL \$399.99**

**10 PIECE SET**

also available, includes:

1 Qt and 2 Qt. Covered Saucepans, 8" and 10" Fry Pans, 3 Qt Cov. Sauté Pan, 6 Qt. Covered Stock Pot

OSV \$560.00 **SPECIAL \$299.99**

**NEW! 4 PIECE SET**

includes:  
2 Qt. Cov. Saucepan,  
10" Cov. Fry Pan  
OSV \$188.00



**SPECIAL \$99.99**



**YOUR CHOICE - "TRY-ME's"**  
8" Fry Pan or  
1 Qt Covered Saucepan  
Reg. \$50.00  
**SPECIAL \$29.99**

**Other open stock Henckels Saucepans, Fry Pans and Stock Pots also available.**

Prices valid through 12/31/08

# ALL WÜSTHOF 20-40% OFF!

## CLASSIC



3 1/2" Classic Parer 4066/9  
\$ 67.00 **TRY ME! 40% OFF** Sale \$ 39.99



5" Tomato 4109  
\$ 90.00 Sale \$ 69.99



5" Boning 4602  
\$ 100.00 Sale \$ 79.99



8" Bread 4149  
\$ 115.00 Sale \$ 89.99



8" Cook's, Hollow Ground 4572/20  
\$ 160.00 Sale \$ 119.99



10" Super Slicer 4532  
\$ 150.00 Sale \$ 119.99



Come-Apart Kitchen Shears



3 1/2" Parer



4 1/2" Utility



6" Sandwich



8" Bread



8" Cook's



9" Steel

8 Pc Block Set 8418  
\$ 617.00 Sale \$ 349.99

## CLASSIC IKON



3 1/2" Classic Parer 4086/9  
\$ 100.00 **TRY ME! 40% OFF** Sale \$ 59.99



5" Tomato 4136-7  
\$ 115.00 Sale \$ 89.99



5" Boning 4616  
\$ 125.00 Sale \$ 99.99



8" Bread 4166-7/20  
\$ 145.00 Sale \$ 114.99



8" Cook's 4596-7/20  
\$ 175.00 Sale \$ 139.99



7" Santoku 4176-7  
\$ 175.00 Sale \$ 129.99



Come-Apart Kitchen Shears



3 1/2" Parer



4 1/2" Utility



6" Sandwich



8" Bread



8" Cook's



10" Steel

8 Pc Classic Ikon Block Set 9908  
\$ 760.00 Sale \$ 449.99

**FREE GIFT** with purchase of either block set.



Prices valid through 12/31/08