

## CLASS INSTRUCTORS

**DEB APULI** Deb is a Territory Sales Manager for Le Creuset who we have worked with for many years and now count as a dear friend. She is a knowledgeable and creative cook who loves to entertain.

**RITA BERGSTEDT & AMY NAKAMURA** Rita, co-founder and former co-owner of the New Scenic Café, and Amy, lifelong “foodie”, love to play and explore with food in their chef’s home kitchen.

**SCOTT GRADEN** Owner and chef of the New Scenic Café, Scott relishes using non-traditional cooking styles to create contemporary American cuisine with rustic overtones.

**ILONE HAMILTON** Ilone has been teaching community education classes for many years and truly enjoys sharing a variety of cooking experiences with her students.

**KAY TURK** Kay has been an instructor at the Blue Heron for over twenty years. Once employed as a private chef, Kay now makes her living as a nurse but still enjoys experimenting with new recipes and cooking styles.

**TODD WHITESEL** Todd is the head soup maker for the Wednesday Bakery in Superior and is the publisher of [esouprecipes.com](http://esouprecipes.com). He loves to explore world cuisines through a bowl and spoon.

## COOKING CLASS REGISTRATION

You may register for classes at the store or over the phone (218-722-8799), however, **payment must be received** before we can reserve a place for you in the class. Classes often fill quickly, but we very often have cancellations, so be sure to put your name on the waiting list if the class is full. A 10% discount, food samples, and recipes will be given at most classes. If you find you are unable to attend, please notify us 3 days in advance **in order to receive a refund**. Please understand we are unable to make exceptions to this policy.

### POPOVER HEAVEN

For fresh-baked popovers hot out of the oven, we’ve got you covered with your choice of four different pans:

- ◆ Nordic Ware’s gorgeous cast aluminum six-cup Grand or twelve-cup Petite popover pan.
- ◆ USA Pan’s non-stick aluminized steel popover pan with six wells.
- ◆ Fox Run’s six-cup carbon steel pan with a premium non-stick coating.

## COOKING CLASS SCHEDULE

### CITRUS IS THE MAIN ATTRACTION

**Ilone Hamilton. Thursday, April 5, 6:00 p.m. \$30.00.**

Learn new ways to add the bright, tart flavor of citrus to your menus by experimenting with the recipes that Ilone will demonstrate this evening: Cranberry Citrus Salad; Blood Orange Muffins; Citrus Mexican Marinade; Citrus Cream Pasta; and Pink Grapefruit Cake.

### SOUTH OF THE EQUATOR

**Scott Graden. Thursday, April 12, 6:00 p.m. \$40.00.**

Tonight’s menu features a creative medley of flavors with a South American flair: Black Radish Salad; Peruvian Ceviche; and Seis Leches Cake with wild blackberries, blackberry coulis, white chocolate and malt.

### TEAM EFFORT

**Scott Graden & Deb Apuli. Wednesday, April 18, 6:00 p.m. \$55.00**

Join us for this very special evening that features the combined talent and knowledge of two experienced culinary professionals. As a bonus, each student will receive a copy of the new “**Le Creuset**” cookbook (retail value \$35.00). On the menu: Curried Blue Mussels; Charred Asparagus with Belgian Endive & Prosciutto; Italian Braised Lamb Shank with Polenta Cake; and Seis Leche Cake with Wild Blackberries & White Chocolate.

### SOUTH AFRICAN COOKING

**Todd Whitesel. Thursday, April 26, 6:00 p.m. \$30.00**

Get ready to treat your taste buds to some interesting new flavor combinations as you sample these dishes from this evening’s demonstration: Cucumber & Potato Soup with Gherkins & Mint; Crayfish Curry; Frikkadels (braised meatballs with coriander & nutmeg); and Melktert, a custard pie flavored with tangerine peel, vanilla, & cinnamon.

### MIDDLE EAST FLAVORS

**Rita Bergstedt & Amy Nakamura. Thursday, May 3, 6:00 p.m. \$40.00.**

Explore Middle Eastern cuisine with a hummus you’ll not soon forget coupled with Lamb Raggu, Harissa, & Homemade Pita Bread. Next up, everyone’s favorite - Chicken Shawarma with Chermoula Sauce, paired with Za’atar Butternut Squash. And finally, dessert - Layali Libnan, a luscious Lebanese pudding.

### SPRING IS IN THE AIR

**Kay Turk. Thursday, May 10, 6:00 p.m. \$30.00.**

Tonight we’re setting our sights on warmer weather and sunshine with the spring recipes Kay will share: Sparkling Strawberry Cooler; Panzanella; Cherry Tomato Galettes; Polenta Puttanesca; Four Bean Salad; Roasted Potato Salad with Herbs; Southwestern Pasta Salad; Curried Chicken Salad; and Chinese Almond Cakes.

### THE ART OF BRUNCH

**Scott Graden. Thursday, May 24, 6:00 p.m. \$30.00.**

No need to head out to a busy restaurant for brunch when you can treat your family and friends to this sophisticated menu: Breakfast Radish Tartlet; Pork Loin en Tonato with Rustic Sourdough; and Semolina Cake with Apricot.

### NON-STICK TECHNOLOGY

Le Creuset’s toughened non-stick skillets deliver all the ease of nonstick cooking with a surface that’s free of harmful compounds and will never chip or flake. Sticky and delicate ingredients slide right off, minimizing the need for oil and making cleanup a breeze. And, with elegant design details patterned after iconic Le Creuset cast iron, these pans are as beautiful as they are functional. Their hard-anodized, fully encapsulated aluminum core conducts heat quickly and evenly. Dishwasher safe and available in three sizes.

### INTENTIONAL DESIGN, QUALITY, AND CRAFTSMANSHIP

We are proud to carry Finex fine cast iron cookware, crafted with precision in Portland, Oregon, USA. This hardworking team is dedicated to crafting heirloom quality cookware. They’ve worked diligently to combine the hardworking history of cast iron cookware with modern design. Several features set these pans apart from traditional cast iron pans: a patented octagonal “multi-pour” design - effective, efficient, and just plain convenient; polished, easy-to-release cook surface; thicker castings to optimize searing techniques to seal in flavors; and ergonomic spring handles that stay cooler so you can easily grip the pan while cooking. Backed by their “Guaranteed Good Forever” warranty.