

CLASS INSTRUCTORS

TONY BERAN Tony is a local chef whose career has included stints at Lake Ave Restaurant & Bar, Nokomis, and Zeitgeist Arts Café. He currently runs the kitchen at the Duluth Grill.

NINA & TODD BUCHER Nina and Todd are the creators of the Delta Diner near Ashland, WI, where they offer an eclectic menu in a carefully restored classic 1940 diner.

ARLENE COCO Born and raised in Louisiana, Arlene is a longtime Duluth chef and culinary instructor and the author of several cookbooks.

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.

TAYLOR KLINE Taylor has worked in Duluth's food service industry for ten years and currently is a buyer for Northern Waters Smokehaus. He is also a co-owner of Prove Gallery.

PATRICK MOORE Currently the Food Service Director for the school district of Ashland, Patrick also enjoys teaching cooking as the Getaway Gourmet for the Lake and Cabin Show and as an instructor at WIIC.

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. He loves to explore world cuisines through a bowl and spoon.

COOKING CLASS SCHEDULE

WILD RICE, FROM START TO FINISH Patrick Moore. **Thurs., Sept. 6, 6:00 p.m. \$30.00.** Purchasing and cooking wild rice can be somewhat confusing. What's the difference between cultivated and lake wild rice? What's the best technique for cooking each variety? And what are some great new recipes for using it? Join us this evening as Patrick answers your questions and demonstrates some of his favorite recipes, including hash, a soup, and a side dish.

SOUTH AMERICAN SOUPS Todd Whitesel. **Thurs., Sept. 13, 6:00 p.m. \$30.00.** Vibrant and colorful soups full of flavor to take the chill out of fall are on the roster for this evening: Gazpacho with Roasted Bell Peppers; Paraguayan Carrot & Cheese Soup; Brazilian Cod Soup; and Quinoa Soup with Pork, Potatoes, Vegetables, & Peanuts.

CAJUN FAVORITES Nina & Todd Bucher. **Thurs., Sept. 20, 6:00 p.m. \$30.00.** Cajun food should be an experience to cook and to eat! Let Nina and Todd be your guides as they explore the techniques that make the difference when creating authentic Cajun recipes. On the menu: Classic Cajun Red Beans & Sausage over Rice; Seafood Gumbo; and fresh, hot, and delicious Beignets.

THE APPLE IS THE STAR Scott Graden. **Thurs., Sept. 27, 6:00 p.m. \$30.00.** Tonight's demonstration menu features apples in every course, beginning with a salad of Belgian endive, Honeycrisp apples, and Danish blue cheese, made all the better with Scott's very own dressing. Next up, Cider-Brined Pork Tenderloin; Tarte Tatin; and a hearty Apple Cider.

ROBUST VILLAGE FRENCH CUISINE Arlene Coco. **Thurs., Oct. 4, 6:00 p.m. \$40.00.** Tonight's class will take you on a glorious culinary tour of France, where you will discover that French village cuisine can be both rustic and refined. Arlene will begin with a classic puff pastry appetizer filled with cranberry and brie. Next up, you'll learn the secrets of preparing a classic Steak Diane and a Rustic Squash Gratin. And finally, a thin and elegant crepe for a sweet and delicious dessert.

FAVORITE FALL PIES Ilone Hamilton. **Thurs., Oct. 11, 6:00 p.m. \$30.00.** Expand your fall recipe repertoire with these sweet and savory pies that Ilone will demonstrate at this evening's class: Sweet Potato Pie; Tomato Feta Mushroom Tart; Apple Cranberry Pie; Mini Apple Roses; and Upside Down Apple Pie.

FERMENTATION & PRESERVATION Taylor Kline. **Thurs., Oct. 18, 6:00 p.m. \$30.00.** Learn simple and inexpensive ways of food preservation that will add deep and complex flavors to your fridge. Perfect for cheese pairings, sandwich accompaniments, and delicious late-night snacks. Join Taylor as he demonstrates how to lacto ferment kimchi and sauerkrauts followed by a lesson in making a variety of pickles with no canning equipment required.

ALL THINGS CRANBERRY Scott Graden. **Thurs., Oct. 25, 6:00 p.m. \$30.00.** Fresh cranberries are only available in the markets in our area for a short time each year, so it's a special treat to enjoy them as many ways as we can. Tonight Scott will demonstrate how to prepare Cranberry Curd; Cranberry Sauce; Cranberry Scones; Cranberry Crisp; and Pork Tenderloin with Apples & Cranberries.

FRENCH DESSERTS, OOH, LA, LA! Tony Beran. **Thurs., Nov. 1, 6:00 p.m. \$30.00.** The word dessert comes from the French word "desservir", which means "to clear the table". And what better way to celebrate a cleared table than with Tony's decadent French desserts? Galette; Flourless Chocolate Torte; Chocolate Mocha Dacquoise; and Crème Brûlée.

FALL IS IN THE AIR Kay Turk. **Thurs., Nov. 8, 6:00 p.m. \$30.00.** Favorite recipes from Kay's fall recipe collection are on tonight's class menu: Mulled Pear & Apple Cider; Baked Brie with Figs; Napa Coleslaw with Pecans & Peas; Twenty-Minute-Favorite Wild Rice Soup; Indian Spiced Shepherd's Pie; and Stuffed Baked Apples.

SQUASH EXTRAVAGANZA Scott Graden. **Thurs., Nov. 15, 6:00 p.m. \$30.00.** You'll get plenty of ideas for using the squash from your garden and area farmer's markets at this evening's class: Acorn Squash Maple Pie; Afghani Kaddo Bourani with Greek Yogurt, Sweet Harissa, & Fried Leeks; Butternut Squash Ravioli with Sologgiati Tomatoes & Pesto; Butternut Squash Soup; and Curried Squash with Goat.

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 ten percent discount, food samples, and recipes will be given at most classes. If you find you are unable to attend, please notify us three days in advance **in order to receive a refund**. Please understand we are unable to make exceptions to this policy.