

CLASS INSTRUCTORS

ARLENE COCO Born and raised in Louisiana, Arlene is a longtime Duluth chef and culinary instructor and also 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.

PATRICK MOORE Patrick's twenty-eight years of experience as a chef at various regional restaurants is serving him well in his new profession as a marketing associate for Sysco MN.

CHAD NURMINEN An honor graduate of Le Cordon Bleu Culinary Program, Chad worked at Bennett's and the Boathouse and is now Executive Chef at Essentia Health.

KAY TURK 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.



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 may 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.

COOKING CLASS SCHEDULE

TASTE OF QUEBEC (Similar to a class offered Fall of 2017, but with changes.)

Todd Whitesell. Thursday, February 7, 10:00 a.m. \$30.

Today's class will feature French Canadian cuisine as Todd prepares Tourtiere (a savory meat pie); Pâté Chinois with Homemade Grape Tomato Ketchup (Quebec's version of a cottage/shepherd's pie); and Apples with Honey & Almonds.

WHEY CHEESES: PRIM-OST, MYSOST, GJETOST, BRUNOST

Scott Graden. Thursday, February 7, 6:00 p.m. \$30.

In this evening's class, you'll be treated to a variety of recipes using flavorful Scandinavian cheeses: Swedish Rye with Fruit Jam; Kalops (Swedish stew); Souvas & Gakko with Messmör (baked pancakes with cured and smoked reindeer with whey butter) and Gjetost Crème Brulee.

EASY ENTERTAINING

Patrick Moore. Wednesday, February 13, 6:00 p.m. \$30.

Easy but elegant is the name of the game for this evening's offering. Learn to prepare and serve a variety of flavorful recipes to use at your next gathering, including Crab Avocado Salad with Belgian Endive; Tomato Basil Bruschetta; and Roasted Garlic Artichoke Bruschetta.

CHEESE SOUPS

Todd Whitesell. Thursday, February 21, 10:00 a.m. \$30.

Warm up your winter menus with these yummy, creamy soups: English Cheddar Ale Soup with Popcorn Topping; Celery & Blue Cheese Soup; and Basque-Style Onion Soup with Idiazabal (farmhouse sheep's cheese).

ITALIAN LEGACY

Kay Turk. Thursday, February 21, 6:00 p.m. \$40.

This evening's class honors Kay's Italian heritage and her Iron Range roots. The menu would be perfect for a dinner party or buffet reception: Kay's Porketta (using an Instant Pot); Kay's Sugo Ragout (using an Instant Pot); From Scratch Gnocchi; Italian Green Beans; Crostino Assortment; and Molded French Mint Candies.

MEXICAN DINNER PARTY

Chad Nurminen. Thursday, February 28, 10:00 a.m. AND repeated at 6:00 p.m. \$30.

Come in from the cold and enjoy a sunny meal from south of the border: Roasted Corn & Poblano Soup; Mexican "Green" Salad; Pork Enchiladas; and Chili Chocolate Brownies.

SEAFOOD SOUPS

Todd Whitesell. Thursday, March 7, 10:00 a.m. \$30.

Nothing like a flavorful, steaming bowl of seafood soup to warm your stomach and your soul. At today's class, you'll learn to prepare Vietnamese Fish & Dill Soup; Sicilian-Style Chickpea Soup with Shrimp; and Smoked Salmon Chowder.

FIKA - SWEDISH COFFEE BREAK

Scott Graden. Thursday, March 7, 6:00 p.m. \$30.

In Sweden, a pause or a break in the day enjoyed with coffee and a bread pastry is referred to as Fika. In this class Scott will introduce you to the classic Fika with the addition of some innovative updates that will include cinnamon buns, cakes, cookies, and open-face sandwiches.

ALLONS MANGER! LET'S EAT!

Arlene Coco. Thursday, March 14, 6:00 p.m. \$40.

Arlene will share recipes and stories of her recent culinary tour of southern Louisiana. Authentic recipes will include Louisiana's Favorite Seafood Bread; All Seasons Salad with Figs & Blue Cheese; Pork Vermillion with Jezebel Sauce; and Creole Pralines.

THE FLAVORS OF BELGIUM

Todd Whitesell. Thursday, March 21, 10:00 a.m. AND repeated at 6:00 p.m. \$30.

Mix up your cooking repertoire this spring with these rustic Belgian recipes: Flemish Chicken Waterzooi (chicken in lemon cream soup); Fish & Shrimp Gratin; and Liege Waffles (buttery street-style waffle laced with pearl sugar).

CHOCOLATE DECADENCE

Ilone Hamilton. Thursday, March 28, 6:00 p.m. \$30.

It's all about the chocolate tonight! Pots de Crème; Deviled Brownies; Caramel/Chocolate Popcorn; Chocolate Pecan Pie Bites; Chocolate Breakfast Muffins; and Maple Nut Goodie Bars.

WE ARE TREMENDOUSLY GRATEFUL FOR YOUR SUPPORT
OF OUR LITTLE BRICK-AND-MORTAR SHOP.

Thank you for a terrific year!