

A Rustic Spring Menu

Greg and Summer Genetti

Tue. May 5 Harper's Point 6:30 - 9:00 pm \$45



Executive Chef Greg Genetti started cooking in 1992, and has held positions in the kitchens of several prestigious local restaurants, including the Maisonette. 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 and continues working toward additional certifications.

Summer Genetti is largely self-taught and rarely uses recipes. One taste of her desserts proves that she shares a passion for perfection and great tastes. Summer began creating desserts at The Vineyard in Hyde Park. She now delights the patrons of **The Palace Restaurant**, as she offers a wide range of dessert experiences.

Savor the taste of the countryside in spring – every ingredient at its peak flavor, fresh from the farm and perfectly prepared. Bon Appétit!

Baked Stuffed Artichokes

Herb Crusted Lamb Roulade - Goat Cheese & Lemon Vinaigrette

French Green Beans and Citrus Segments

Dijon Mustard Potato Salad

Orange Scented Buttermilk Panna Cotta

Fresh Strawberry Rhubarb Jam served with

Pistachio Shortbread Cookies

Genuine German Goodness

George Stengl

Wed. May 6 Harper's Point 6:30 - 9:00 pm \$45
Tue. Aug 4 Settlers' Walk 6:30 - 9:00 pm \$45



Certified Chef George Stengl, of **Stengl's Catering**, owned "The Best Cafe" in Lebanon, Ohio for fifteen years. Quite a few of his recipes are local classics, and many have appeared in publications such as *Midwest Living*, *The Cincinnati Enquirer*, and others. Best of all, George loves to teach and to spread the joy of cooking!

Experience real German food with these popular dishes. George will show you how to make your own fresh bratwurst and other sausages.

Refreshing Fennel – Tomato Salad

Authentic Homemade Bratwurst, cooked in Beer and Red Cabbage

Hot German Potato Salad

Traditional Linzer Torte

Cook Once, Enjoy Twice

Courtney Rathweg

Wed. May 6 Settlers' Walk 6:30 - 9:00 pm \$40
Wed. Jun 3 Harper's Point 6:30 - 9:00 pm \$40

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!

To fulfill the many requests she's received from students, Courtney has created a menu to show you how to transform extra portions from one meal into a second gratifying dinner for your family.

Savory Roasted Chicken

Appetizing Grilled Vegetables

Roasted Seasoned Potatoes in Foil

Transforms to: Chicken Salad with Grilled Vegetables

Roasted Succulent Pork Tenderloin

Transforms to: Pulled Pork Sandwich with Asian Slaw

Fabulous Fresh Garden Salad

Transforms to: Exuberant Gazpacho

Sushi 101 – Springtime in Japan

Lorraine Gose

Limited to 18 Students Hands On!

Thu. May 7 Settlers' Walk 6:30 - 9:00 pm \$45

Chef Lorraine Gose was born in Japan and moved to the United States as a teenager. She is an experienced, well-qualified teacher, caterer and consultant. She has taught Gourmet and Oriental Cooking at local Adult Schools and has been 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.

If you have wanted to try making sushi, but didn't know how to start, here's your class! Chef Lorraine will teach you the basic techniques and methods for creating flawless sushi and complementary dishes as well. You'll be making and enjoying it at home in no time!

Assorted Greens with Ginger Dressing

Traditional Miso Shuri (Miso Soup)

California Rolls Perhaps the most popular of all!

Barazushi Mixed Vegetarian Sushi

Inarizushi Tofu Pockets stuffed with Sushi Rice

Caterpillar Roll Demonstration

Pineapple Sherbet with Macerated Strawberries

*Perfect for Mother's Day,
Wedding, Showers, Birthday, Thank
You,*

*Teacher's Gift, or just because...
A Cooks'Wares Gift Certificate!
And, don't forget Dad!*

*Gift certificates for cooking classes or merchandise are
gifts welcomed by **everyone** interested in food and cooking*

Vibrant Cuban Cuisine

Betty Rodriguez-Hakes New Instructor!

Tue. May 12 Harper's Point 6:30 - 9:00 pm \$50



Betty Rodriguez-Hakes grew up in Miami FL amid her family's Cuban culture and foods. Owner of **GourmetBetty.com**, Betty enjoys teaching and cooking for private events. Betty is often seen as a guest chef on local shows, as a featured writer in area publications, and at many events such as the 2008 Fine Food Show within the Cincinnati Flower

Show. She truly enjoys teaching others how to simplify their time in the kitchen, while creating dishes they will enjoy for years to come. She believes in delicious yet simple meals that help to draw families together at the dinner table.

Betty's enticing recipes are a blend of family memories and authentic flavor. Join her as she captures the essence of this vibrant cuisine.

Toasted Pita Chips with Corn and Pepper Salsa

Cuban Style Tilapia with Saffron & Potato White Wine Sauce

Citrus Marinated Nuevo Cuban Chicken

Garlic White Rice

Individual Orange Butter Cakes with Crème Anglaise

Chips, Dips, Drizzles, and Tips!

Lisa Cooper-Holmes

Tue. May 12 Settlers' Walk 6:30 - 9:00 pm \$40
Wed. May 13 Harper's Point 6:30 - 9:00 pm \$40



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! Lisa says "Let them eat cake! Keep the brownies for yourself!"

Emerging from her vat of chocolate, Lisa will teach you everything you need to know about dipping, and double dipping – in chocolate of course. Divided into four segments, dip into chocolate ecstasy!

Melting and Tempering Chocolate for Dipping

How to not lose your temper, when you dip your favorite Cookies, Crackers, Caramels, and Cheeses

How to dip your favorite seasonal fruit and eat it too...

Strawberries, Cherries, Grapes, Oh My!

Get yourself into a little Truffle

Blue Cheese Truffles Bacon Truffles

Black Raspberry Chip Truffles

We will literally and figuratively Cover a Lot of...

Crispy treats, Brownie Petit Fours, Pretzels, Pizzelles

Brown Dog Café

Shawn McCoy

Thu. May 14 Harper's Point 6:30 - 9:00 pm \$50

Shawn McCoy, discovered his love of cooking while working at local restaurants to pay for college. He began his career at the age of 21 and quickly advanced at several area establishments. He opened Classic Catering to save toward buying a restaurant, ultimately purchasing **The Brown Dog Café** in Blue Ash with his wife, Sandra. This respected restaurant serves unique fine food in a comfortable atmosphere, and Shawn is having the time of his life.

Shawn thrives on presenting popular foods with fresh interest.

With these eclectic dishes and sophisticated flavors your table will be the place to be!

Tangerine Thyme Cured Salmon with Grand Marnier Crème,

White Balsamic and Tangerine Gastrique

Pan Seared Flat Iron Steak, Cauliflower Purée, Haricot Verts with Roasted Garlic, Perigoux Sauce

Three Amigos – Warm Fruit Soup with Fruit Salsa, Three Sorbets and Cinnamon Tortilla Strips

Dinner's Made Ahead & Ready!

Ross Fischer *New Instructor!*

Thu. May 14 Settlers' Walk 6:30 - 9:00 pm \$40

Ross Fischer is a self-taught cook who believes in family meals around the dinner table. After growing up in Vandalia, Ross attended Miami University and worked in sales after graduating.

He is now co-owner of **Main Dish Kitchen**, in Centerville. He stresses the importance of eating healthy meals together with those you love, and the joys that home-cooked meals bring to your family!

Ross will introduce you to his "express kitchen" with an easy-to-fix, make ahead approach to meals. Reclaim those family dinners with these tried and true recipes that freeze well and reheat quickly!

Baby Ray's Stuffed Meatloaf

Cordon Bleu Penne

"Down Under Chicken" with Honey Mustard Sauce, Bacon,

Mushrooms and Cheese

Cinna-Peach Pie



Summer Fresh Fare

David Sauer

Mon. May 18 Settlers' Walk 6:30 - 9:00 pm \$40

David Sauer, an Ohio native, graduated from Ohio State University with a degree 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 Dayton as the opening General Manager of a new restaurant, and later sold to area restaurants as a food distributor. Now the owner-operator of **Bella Vino Wine Merchant & Bar** in Springboro, David is combining his passion for cooking with his knowledge of beer and wine.

David anticipates the arrival of Summer with exactly what we need - quick fixes for tempting fresh fare!

Antipasto Platter of Tempting Meats and Cheeses
Grilled Crostini with Fresh Olive Artichoke Tapenade
Cool and Convenient Couscous Summer Salad
Perfect Peach Bread Pudding



Three Tarts and a Galette!

Jessica Zimmerman and Michael Andresen

Tue. May 19 Harper's Point 6:30 - 9:00 pm \$40

Jessica Zimmerman has always enjoyed cooking 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 Wyoming, **Michael Andresen** didn't really think of food as anything other than dinner! When his family moved to Kentucky he had aspirations of becoming a firefighter and EMT. After high school Michael became an EMT and then a volunteer firefighter, but then developed a new plan of becoming a baker and pastry chef. He was accepted to Sullivan University the same semester as Jessica.

They both work for a local bakery in Louisville, but have big dreams of opening their own bakery one day.

Creating tarts is easier than you think! Start with the perfect crust, add a tempting filling, and enjoy the compliments to the baker!

A light meal of soup or salad will be provided.

Lemon Curd and Poppy Seed Tart

Apple Streusel Tart

Pear and Walnut Freeform Galette

Best of the Season Fruit Tart

Marilyn's Memories of Istanbul

Marilyn Harris

Wed. May 20 Harper's Point 6:30 - 9:00 pm \$60



Marilyn Harris, CCP, has written 3 of our all time best-selling cookbooks: **Cooking with Marilyn**, **Marilyn Harris Cooking School** and **Live from Marilyn's Kitchen**. Her radio show on WKRC 550 AM and column "Cooking with Marilyn" for *The Cincinnati Enquirer*, sparkle with freshness. Her knowledge is legendary throughout our area, and the enthusiasm she shares brings something special to each class.

Marilyn's latest culinary adventure took her to Istanbul. There she explored a colorful cuisine influenced by both its ancient Oriental history and by modern European flavors and concepts. From the simple traditional food she tasted in the Grand Bazaar to an 8 course dinner in a beautiful contemporary restaurant overlooking the Bosphorus River, Marilyn gathered exciting new flavor ideas and recipes to share with her students. "Memories of Istanbul" is a meal she has created based on her sojourn in that exotic city. Keeping the flavors and techniques of these Turkish food, she has tailored the recipes so they will be easy for you to prepare in your kitchen.

Red Lentil Soup with Sizzling Mint Butter

Shepherd's Salad A Classic Turkish Mixed Salad

Chicken Breasts in Pistachio-Sesame Crumbs

Fresh Tomato Pilaf

Homemade Pita Bread

Nightingale Nests Phyllo Pastry, Walnuts & Cinnamon Syrup

Artisan French Breads

Matt Boosalis

Wed. May 20 Settlers' Walk 6:30 - 9:00 pm \$35

An avid baker, **Matthew Boosalis** gave up his career in finance to lay the groundwork for opening his own bakery. Moving from California to Dayton, he noticed there were few bakeries in the area. His passion for creating breads took hold and Matt is now operating **Boosalis Bakery** in Miami Township. He's thrilled to be doing what he's always wanted!

Matt's first bread class was so popular, he is returning to teach the basics of French Breads. Bread baking is a very satisfying and rewarding experience once you learn a few skills; come learn from a pro!

Classic French Bread

Baguette

Pain de Campagne Country Bread

Brioche

Let's Grill

Sean Schmidt

Thu. May 21 Harper's Point 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 for **Kroger**, Sean is managing and operating the Bistro in the new Kenwood Kroger Marketplace. By training local chefs, Sean has

developed a teaching style that is easy to follow for both beginning and more advanced cooks.

Cooked over the flame, chicken, pork and beef make for swift suppers. Tonight, Sean combines them for the perfect class.

Bourbon Peach Barbecued Pork Chops

Caribbean Marinated Chicken Breast with Mango Salsa

Grilled Mixed Vegetables

Sesame Sweet Chili Flat Iron Steak

Grilled Pizza

Inspired Tastes of India

Nandini Cherukuri *New Instructor!*

Tue. May 26 Settlers' Walk 6:30 - 9:00 pm \$40

Nandini (Nan) Cherukuri, an Indian home cook and mother of two, was raised in Toronto. Brought up on authentic Indian homemade dishes, Nan is always trying to find new ways to mix Indian cuisine with American foods. Cooking for her friends and family has been her passion for the last 10 years. Nan comes highly recommended to us and in response to many requests by our students.

Foods comes to life with the wonderful flavors produced by Indian spices and combinations. Bring your enthusiasm and appetite; this promises to be an evening of creativity and fun.

Appetizer: Veggie Samosas - Savory Vegetable Filled Pastries

Main Course: Chicken Makhani in Velvety Tomato Cream Sauce

Matar Paneer - Peas and Carrots in Fragrant Gravy Sauce

Aromatic Vegetable Basmati Rice

Mint Cucumber Raita

Spinach Dahl

Dessert: Mango Lassi Cool, Creamy, Sweet Drink

Sweet Vermicelli with Saffron and Nuts

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.

More Sushi Rolls Made Easy

Jeff Simmons

Limited to 18 Students Hands On!

Wed. May 27 Harper's Point 6:30 - 9:00 pm \$50

Fish expert **Jeff Simmons**, is the owner/operator of the **Seafood Station** in Loveland, Ohio. Once an insurance agent, Jeff switched careers to follow his lifelong interest in cooking and seafood, and opened a seafood market. He is a wealth of information about seafood and fish and the proper cooking techniques for the wide variety now available.

Jeff returns with an creative new array of sushi rolls. Practice the techniques and skills to easily make deliciously fresh sushi at home.

Soft Shell Crab Roll

Chipotle Shrimp Roll

Mango Vegetable Roll

Philly Roll with Smoked Salmon

Intimate Summer Entertaining

Dave Taylor

Thu. May 28 Harper's Point 6:30 - 9:00 pm \$45

Chef Dave Taylor began his career like many other self-learned chefs: he came from the dish tank. Over the last thirteen years Chef Dave has been honing his skills in various kitchens around Cincinnati, such as The Chokolate Morel and Honey. Dave's hard work and talent were rewarded with the opportunity to help open **Lavomatic**. Dave's vision is to provide a food experience that involves no pretense, that his food will be approachable by everyone.



Summer is a busy time for special celebrations or a casual dinner with friends. Dave reveals his entertaining secrets for small gatherings to help you plan and prepare the ultimate summer party.

Cucumber and Mango Gazpacho

Crab Salad with Quinoa and Pickled Watermelon

Flank Steak Roulade with Roasted Red Pepper

Mushroom Wild Rice

Chili-Lime Sorbet

Competition Grade BBQ

Curt McAdams and Mark Peebles

"Bucky McOinkum's Barbecue"

Sat. May 30 Settlers' Walk 2:00 - 5:00 pm \$50

Curt McAdams & Mark Peebles have won several awards in Kansas City Barbecue Society competitions as **Bucky McOinkum's** Barbecue, thanks to their love of cooking using traditional methods of low temperature barbecue for long periods of time. They not only compete on the professional level, they also enjoy cooking for others in their own backyards—and they are not afraid to cook anything.

Curt & Mark use wood smoke to create authentic barbecue flavor. Learn how to smoke ribs, brisket, pork and chicken the way the pros do it! You will receive information on different methods of barbecue to achieve great results at home. Curt and Mark will talk about techniques, tools, and traditions, and share what they do at competitions. Part of the team's cooking demonstration will be outdoors at their large competition-style smoker. You'll get more than great barbecue know-how; you'll have fun, too!

St. Louis Ribs

Pulled Pork

Tomato Pie

Cole Slaw

Brisket

Smoked Beer Can Chicken

'Krispy Kreme' Bread Pudding with Maker's Mark Sauce

