

Cooks' Wares

....For a finer kitchen

Culinary Class Schedule January – April 2009



15" Paella Pan \$29.99

18" Paella Pan \$44.99

Paella Paella Cookbook 128 pp \$19.95

The Shops at Harper's Point
11344 Montgomery Road (at Kemper Road)
Cincinnati Ohio 45249
513-489-6400

The Marketplace at Settlers' Walk
756 North Main Street (by Dorothy Lane Mkt)
Springboro Ohio 45066
937-748-4540

All New Dewey's Pizza

Chuck Lipp

Tue. Jan 13 Harper's Point 6:30 - 9:00 pm \$35
Tue. Jan 20 Settlers' Walk 6:30 - 9:00 pm \$35



Chef Chuck Lipp is the Regional Manager of Dewey's Pizza. He is responsible for menus and develops the recipes for Dewey's very popular offerings. With 20+ years of experience in the restaurant business, Chuck certainly knows how to "Take Pizza to the Next Limit!"

Indulge your pizza cravings with Chuck's newest class menu. Create a pizzeria at home by reproducing his one-of-a-kind pizzas!

Strawberry Macadamia Nut Salad

Dewey's Socrates Revenge – a favorite menu item with Garlic, Mozzarella-Fontina Blend, Spinach, Black Olives, Feta Cheese, Tomatoes and Parsley

Philly Cheese Steak Pizza – Chef's Creation

Cooking for the Week

Creative Casseroles

Sean Schmidt

Wed. Jan 14 Harper's Point 6:30 - 9:00 pm \$45
Thu. Jan 22 Settlers' Walk 6:30 - 9:00 pm \$45



Chef Sean Schmidt has pursued his culinary career as the Executive Chef for Chef's Choice Catering, Chef at Kingfish Grill in Symmes Township, and Executive Chef at Parker's Blue Ash Grill. Now Executive Chef for Kroger, Sean's focus is on the Bistro in the new Kenwood Kroger Marketplace.

Through training chefs, Sean has developed a teaching style that is easy to follow for both newer and more advanced cooks.

Be ready for any mealtime with satisfying, prepared ahead dinners. Create succulent baked casseroles on Sunday, and pop them in the oven each night. Efficiency never tasted better!

Baked Sausage, Eggplant and Ziti

Broccoli-Cheese Casserole

Turkey, Basmati and Wild Rice Casserole

Zesty South of the Border Casserole

Homemade Chicken Pot Pie

A Great Gift Idea!

Give a Cooks'Wares Gift Certificate!

Our customers tell us Cooks'Wares Gift Certificates are welcome gifts that anyone with a kitchen.

Good for cooking classes or merchandise, they are sure to please, always fit, and so easy for you.

Dinner Tonight ~ Pasta!

Courtney Rathweg

Wed. Jan 14 Settlers' Walk 6:30 - 9:00 pm \$40
Thu. Jan 22 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!

Pasta, our favorite pantry staple! With Courtney's easy approach, you can have any of these four new, inspired, great tasting pasta dinners on the table in no time and with minimal effort!

Lasagna Rolls with Roasted Red Pepper Sauce

Rigatoni with Mushrooms, Garlic and Thyme

Pesto Pasta Salad

Linguini with Shrimp, Lemon Oil and Arugula

Nutella Ravioli Dessert

More Flavor, Fewer Calories

Jaime Carmody

Thu. Jan 15 Harper's Point 6:30 - 9:00 pm \$45



Chef Jaime Carmody, owns and operates her own personal chef service, **Out of Thyme, Ltd.** With over fifteen years of professional culinary experience, her range of cuisines is extensive. Jaime's knowledge of food and flavors is sumptuous and will surely intrigue and delight your palate.

Jaime's 4 full dinners of 400 calories or less are just the solution for your New Year's Resolution! Explore enticing, nourishing meals that quench your appetite while watching your figure.

Steak and Potato Stir Fry with Green Beans

Cheesy Mushroom and Fish Bake with Asparagus

Chicken and Spinach Risotto

Shrimp Citrus Grillers with Roasted Red Peppers & Broccoli

Cheerful Soup & Salad Suppers

Edward Stanziano

Thu. Jan 15 Settlers' Walk 6:30 - 9:00 pm \$45



Certified Executive Chef Edward Stanziano has been active in the food industry for over 35 years. He works as an independent culinary consultant, writes a local newspaper column and has been the Senior Culinary Instructor at **Miami Valley Career Technology Center** for over 20 years. Edwards'

motto is to enjoy food and make everyday a party!

Savor Edward's three nourishing supper combinations, sure to ward off winter's chill. As his salads perk up your appetite, these comforting soups will keep you bubbling all winter long.

Crab & Cheese Soup

Salad of Spinach, Bibb Lettuce, Bartlett Pears, Red Onions, Toasted Walnuts, Bacon Bits, Balsamic Citrus Vinaigrette

Sausage Lentil Soup

Salad of Endive, Radicchio, Sliced Mushrooms, Chopped Ripe Olives, Roma Tomatoes, Red Wine Basil Seasoned Vinaigrette

Traditional Italian Wedding Soup

Salad of Escarole, Romaine, Julienne Zucchini, Yellow & Red Sweet Pepper, Orange/Lemon Juice/Olive Oil Vinaigrette

Dessert: Fuzzy Navel Sundae

All New from Dewey's Pizza

Chuck Lipp

Tue. Jan 20 Settlers' Walk 6:30 - 9:00 pm \$35

For full information, see Tuesday, Jan. 13, Harper's Point

Rice Rules the World

Marilyn Harris

Wed. Jan 21 Harper's Point 6:30 - 9:00 pm \$65



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 each week. Marilyn's interest and enthusiasm brings something special to each class.

Marilyn really appreciates rice and its versatility. From her collection of international recipes, she has selected dishes that work as delicious main courses, or as heartier sides. All are as different as they are delicious.

Tomatoes Stuffed with Brown Rice and Feta

Three Mushroom Risotto

Elegant Wild Rice Soup with Ham and Toasted Almonds

Caribbean Crab Basmati Pilaf with Coconut Milk

Jasmine Rice Pudding with Cherry Sauce

Dinner Tonight ~ Pasta!

Courtney Rathweg

Thu. Jan 22 Harper's Point 6:30 - 9:00 pm \$40
For full information, see Wednesday, Jan. 14, Settlers' Walk

Cooking for the Week

Creative Casseroles

Sean Schmidt

Thu. Jan 22 Settlers' Walk 6:30 - 9:00 pm \$45
For full information, see Wednesday, Jan. 14, Harper's Point

Be Your Guest ~ Chicken Tonight

Leigh Ochs

Sat. Jan 24 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. A former Personal Chef and Café Owner, Leigh uses easy to find ingredients. Her experience brings quick, healthy answers to the question "What's for dinner?".

Guaranteed to ease your schedule, Leigh's prepped and ready chicken recipes yield big flavors that are sure to please. Perfect for busy cooks and their table mates.

Chicken Tortellini Soup

One Pot Jambalaya with Chicken and Andouille

Chicken Divan "Manicotti" with Cheddar Sauce

Lemon and Fig Chicken Thighs

Bittersweet Chocolate Mousse

Fabulous Fare from your Slow Cooker

Nancy Pigg

Tue. Jan 27 Settlers' Walk 6:30 - 9:00 pm \$40
Wed. Jan 28 Harper's Point 6:30 - 9:00 pm \$40

Recently retired, Nancy Pigg served as Class Coordinator at Cooks'Wares Harper's Point location for over 10 years. She has taught cooking at numerous schools and at the University of Kentucky's Farm Extension Program, and also taught Spanish at all levels. Her food and cooking knowledge earn respect while her easy style makes classes fun.

In this fast paced world nothing beats the versatility of the slow cooker, a true friend to the busy cook. Discover how many ways your slow cooker can work for you!

Grandma's Old Fashioned Beef Stew

Kansas City Steak Soup

Slow-Cooker Barbecue Beef Sandwiches

Nancy's Quick and Easy Rice Pudding

"The Best" German Favorites

George Stengl *New Instructor!*

Thu. Jan 29 Harper's Point 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 issues of *Midwest Living*, *The Cincinnati Enquirer*, and more. Best of all, George loves to teach and to spread the joy of cooking!

German cuisine is bursting with ways to make this cold dark season cozy. Rich, hearty and full of flavor – ideal for a long winter's night!

Savory Cabbage Strudel

Pork Schnitzel

Potato Pancake

Cucumber Salad

Crustless Apple Tart

Slow and Easy – The Basics of Braising

Gabe Gardner

Thu. Jan 29 Settlers' Walk 6:30 - 9:00 pm \$40

Gabriel (Gabe) Gardner, a culinary school graduate, has been working in the hospitality industry since he was thirteen. His resume includes working at many prestigious establishments in the region. He currently is training others as a Chef/Instructor at **Sinclair Community College**. Chef Gabe loves to teach, to entertain friends, and to continue to learn new types of cuisines and techniques to pass on to his students.

Often used with less expensive cuts of meat, the lengthy, lower heat method of braising develops deep flavor and tenderizes foods. Gabe explains why it works, when it works best, and how longer can be both easier and so much better!

Salad of Field Greens, Dried Cherries, & Balsamic Vinaigrette

Braised Beef Osso Buco served with Gremolata

Spaetzle with Brown Butter

Braised Endive in Natural Jus

Fresh Berries and Cream

Cooks'Wares Coffee Club

Cooks'Wares Coffee Club program is a great way to enjoy our fine coffee, always fresh and save money at the same time. Cooks'Wares coffee comes in many different types, light, city, and dark roasts. Our flavored coffee is made with Columbian Supremo Beans for the highest quality. Our roaster, Boston Stoker, is a local company, highly regarded in the industry. The coffee is roasted in small batches as we order, for maximum freshness and taste.

Here's how the Coffee Club works: After 11 purchases at regular price the 12th is on us. Free 12th must be of the same quantity and price as those purchased. We keep the card; just let us know you're in **Cooks'Wares Coffee Club** and we'll do the rest. Serve great coffee and save money too!

The Whole Grain Story

Lori Cole

Tue. Jan 27 Harper's Point 6:30 - 9:00 pm \$40
Tue. Feb 10 Settlers' Walk 6:30 - 9:00 pm \$40



Lori Cole started her personal chef business, **Savory Melodies**, because she loves the art of cooking. Lori has had numerous past careers, but her true passion is feeding people! She always finds new ways to serve her clients and her family wholesome, great tasting food.

Have you been hearing "eat more whole grains"? You may be more familiar with rices; come learn more about some of the other great grains and how easily they fit into in your daily meals. Lori knows their nutrition values and gluten issues. Recipe ideas? Try these for satisfying great taste!

Wheat Berry Salad with Citrus and Mint

Sesame Shrimp Stir-Fry with Quinoa – delicate, lighter than rice

Colorful Torta with Mushroom, Spinach, Ricotta and Polenta – an Italian corn meal

Hearty Stew Pot – using tender and chewy Bulgur Wheat

Cooks'Wares Tea Club

Cooks'Wares Tea Club (for all us tea lovers) works the same way as our coffee club. When you purchase 11 full-size tins of the Republic of Tea, your 12th one is free. Cooks'Wares carries 31 different teas in Black, Green, Red, White and Herb. Just let us know you're in our **Cooks'Wares Tea Club** and we'll do the rest. Enjoy a cozy cup of tea and save money too!

"Braise Worthy" Dinner Party

Jackson Rouse

Mon. Feb 2 Harper's Point 6:30 - 9:00 pm \$50



Chef Jackson Rouse developed his interest in food as a boy working in family owned grocery stores. He is well versed in Cincinnati's tastes from working at local top rated restaurants and his many years of fine dining experience. His current position at **The Murphin Ridge Inn**, with its

beautiful Adams County setting and abundance of local produce, pairs with his passion for the finest fresh foods.

When you need an stunning entrée for your guests, easy on preparation and clean-up, braising is the answer. Jackson's mouth-watering combinations are sure winners for your nicest dinner parties!

**Pear, Arugula, Slab Bacon, and Caramelized Walnut Salad
Port Braised Lamb Shanks and Roasted Root Vegetables,
Parmesan Polenta, Toasted Walnut & Horseradish Gremolata
Pot Roast Style Short Ribs with Crispy Herb Bread Crumbs
and Torn Pasta
Guinness Stout Cake with Coffee Ice Cream & Salted Caramel**

Did you know? Braising can be done on top of the range or in the oven. A tight fitting cover is needed to keep the liquid from evaporating.

Savona Ristorante

Keith Taylor

Mon. Feb 2 Settlers' Walk 6:30 - 9:00 pm \$45



Executive Chef Keith Taylor, owner of the new **Savona Ristorante/Enoteca** is no stranger to Dayton area diners. A graduate of a local culinary arts program, he has worked at several well known Dayton restaurants furthering his career and

gaining knowledge at each one before launching his own upscale, authentic Italian restaurant. In addition to being an accomplished chef, Keith is also a talented teacher – as you will see.

With his gifted touch, Keith's focus is on delivering authentic Italian taste. Flavor is the heart of Italian cooking, and he'll show you how to achieve it with this contemporary Italian menu.

**Italian Sausage Salad with Frisée Lettuce, Red Onions,
and Sweet Peppers with a Chili and Mustard Vinaigrette
Polenta Fries with an Exotic Mushroom Ragout
Decadent Macaroni and Cheese with Prosciutto, Asparagus,
White Cheddar and Truffle Seared Sea Scallops
Savona's Berry Tiramisu**

Mushroom Masterpieces

Dan Berger

Wed. Feb 4 Harper's Point 6:30 - 9:00 pm \$40

Lifelong cook **Dan Berger** is the owner and chef of **Maple Grove Farm Catering**, in Lebanon. Dan produces a variety of foods on his farm, but maple syrup is his favorite. Dan's farm bred insight for ingredients, extensive travel, and love of cooking have enhanced his journey through professional ranks. His catering wins rave reviews, and he loves to share his knowledge of cooking in his own unique way.

Learn about mushroom buying, cooking, storing and preserving from this expert. Then, as Dan's menu pleases your palate, his information and inspiration will go beyond your expectations.

**Cream of Shiitake and Fennel Soup with Curry and Thyme
Chardonnay Creamed Crimini Mushrooms on Toast Points
Duxelles Crostini with Pecorino Romano
Herb, Lentil, and Parmesan Stuffed Portobello Caps
Mushroom and Boursin Stuffed Chicken Breasts**

Phyllo and Puff Pastry

Rhonda Clark

Partial Hands on

Sat. Feb. 7 Harper's Point 11 am - 1:30 pm \$40

Rhonda Clark has loved food - eating, cooking and serving it - since she was a small girl. After her first career in Theater, Rhonda returned to her love of all things edible and graduated from a culinary arts program. She honed her skills working in several Manhattan restaurants and then returned to Cincinnati where she established **Flash in The Pan**, her personal chef service. Her business continues to grow but she still finds time to share and teach her passion for food with you.

Create light, crisp delicacies that are melt-in-your-mouth delicious with Rhonda's tips and tricks for using specialty doughs. They will puff up your baking confidence, and your culinary reputation!

Spanakopita Student participation

Picadillo Pastelitos – Cuban Pies with Meat Filling

Apple Tarts in Phyllo Cups with Flavored Whipped Cream

White Chocolate Raspberry Napoleons

Love at First Bite ~ Chocolate Workshop

Beth Klosterboer

Hands On! Limited to 16 Students

Sat. Feb 7 Settlers' Walk 11 am - 2:00 pm \$60

Beth Klosterboer, owner of **Candy Garden**, began her chocolate making career at age 13 by selling her creations to classmates and teachers. Beth has owned two successful retail candy stores, and currently concentrates on corporate sales. Sharing her knowledge with hundreds of kids and adults, she ranks teaching as one of her most rewarding activities.

What could be more appealing to give to your favorite someone? Your beautifully handmade sculptures will express "I Love You" in a very thoughtful way, any day of the year.

Beth will train students in the techniques of working with **modeling chocolate**. During this workshop, each student will make and assemble a beautiful **white chocolate heart shaped box** adorned with **chocolate clay decorations**. The finishing touch will be making **dark chocolate truffles** to fill your lovely box. A light meal will be provided.

Classic Romantic Valentine for Two

David and Liz Cook

Couple's Class - Limited to 8 Couples

Tue. Feb 10 Harper's Point 6:30 - 9:00 pm \$110/per couple



David Cook is **Chef/Owner of DāVeed's at 934**, in Mt. Adams. Combining his culinary inventiveness and innovative concepts with wife Liz's restaurant management experience, he has created a highly acclaimed restaurant. Perennially ranked among the top ten restaurants by *Cincinnati Magazine*, DāVeed's reflects

the culinary and creative talents of Chef David.

Celebrate Valentine's Day with a classically romantic menu for two. Enchanting culinary delights, perfect for a charming evening. Join this lovely couple, David and Liz for a enchanting culinary experience.

**Shrimp "Maisonette" with Fine Herbs and Garlic Toast
Escoffier Salad (DāVeed's Way) Avocado, Tomato, Artichoke
Hearts, Maison Dressing
Tournedos Flambé with Dauphinoise Potatoes
White Chocolate Mousse**

The Whole Grain Story

Lori Cole

Tue. Feb 10 Settlers' Walk 6:30 - 9:00 pm \$40

For full information, see Tuesday, Jan. 27, Harper's Point

Flavor Rich Beef - on a Budget

Christopher Weist

Wed. Feb 11 Harper's Point 6:30 - 9:00 pm \$50

Christopher Weist, a graduate of The Culinary Institute of America, is the **Executive Chef of Elegant Fare Catering** in Cincinnati, his hometown. He has worked coast-to-coast with several nationally known chefs and TV celebrities. Chef Weist and Elegant Fare provide gourmet meals and services for many area weddings, social events, and charitable functions.

A great cook knows how to create great food within a budget. Discover new ways to prepare beef without "breaking the bank".

Tenderloin Tip Salad with Spicy Peanut Dressing

New Age Swiss Steak

Skirt Steak Chimichurri

Flat Iron Montreal

Citrus Panna Cotta with Berry Sauce

The meat and poultry served in many Cooks'Wares Harper's Point classes are purchased at Holzman Meats.



Holzman
MEATS

1-275 and Montgomery Rd.
489-1411

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

Turn up the Heat

Craig Zimmerman

Thu. Feb 12 Harper's Point 6:30 - 9:00 pm \$40

Craig Zimmerman developed an interest in gourmet cooking as a teenager, while experimenting on his own and working in various restaurants in his home town Columbus, Ohio. Deciding the long hours were not for him, Craig's turned to engineering for 30 years. Changing his path once more, Craig is currently the owner/chef of **Chef 2 Go**, a personal chef service, providing valuable service to his clients while doing what he loves.

With the mercury in deep freeze, heat up your kitchen! Start a warming trend with fast recipes afire with flavor; the perfect antidote to winter's chill.

Pork Tenderloin with Roasted Apples and Onions

Turkey Enchiladas Adobo

Seared Peppered Scallops with Orange-Soy Glaze

Steak and Onion Sandwiches with Horseradish Mayo

A Table for Two - or More

George Stengl *New Instructor!*

Thu. Feb 12 Settlers' Walk 6:30 - 9:00 pm \$40

For biography, see Thursday, Jan 29, Harper's Point

Love is in the food. Create the perfect romantic evening with foolproof dishes. Simple, fresh, meals that can be easily adapted to dinner for two - or more.

Pork Medallions with Apricot-Orange Glaze

Shrimp and Broccoli Stir Fry

Moroccan Chicken with Fruit and Olive Topping

Chocolate Covered Strawberries with Crème Chantilly

Cookin' Cajun and Creole

Matthew Hayden

Mon. Feb 16 Settlers' Walk 6:30 - 9:00 pm \$40



Executive Chef Matthew Hayden, born and raised in Dayton, learned the basics of cooking from his mother. Matt has been a co-owner of the family business, the Pourhaus restaurant, and the chef/owner of **The Chimneys Inn Restaurant**. After much thought, he recently closed the restaurant to spend more time on his catering business and with family. He classifies

his fare as *Southern Metro*, specializing in a wide variety of cuisine, and loves to prepare improvisational dishes for his guests. *As homage to the great cuisine of Louisiana, Chef Matt highlights the basics of Cajun and Creole cooking. Recreate the magic of New Orleans with his tempting menu from the Big Easy.*

Chicken and Sausage Jambalaya

Seafood Gumbo

Crawfish Étouffée

Bread Pudding

Beignets

Wild Bill's All New Cajun/Creole Feast

Bill Schroeder

Tue. Feb 17 Harper's Point 6:30 - 9:00 pm \$40

Bill Schroeder, owner and chef of **Wild Bill's** in Lebanon, Ohio for six years, boasts a fresh from scratch approach to food preparation. Bill uses local produce when available to create his "nothing is pre-made" philosophy of cooking. Bill loves to share his secrets of preparing and seasoning Ohio's best Cajun cuisine.

Bill takes Cajun/Creole food seriously. With hundreds of ways to make these famous recipes, don't miss learning from the best!

New Orleans Barbecue Shrimp Po-Boy

Filé Gumbo with Chicken and Andouille Sausage

Red Beans and Rice with Smoked Tasso

Grilled Fish with Creole Crawfish Sauce

Bill's Signature Ancho Chile Chocolate Crème Brûlée

Warm Welcome Soups

Marilyn Harris

Wed. Feb 18 Harper's Point 6:30 - 9:00 pm \$65

For biography, see Wednesday, Jan 21, Harper's Point

Mmmm, Marilyn's secret for cold evenings and winter entertaining - extend the warmth of your welcome with a soup course. The fragrance alone will add cozy comfort to your gathering.

Easy Spinach Soup with Herbed Croutons

Cream of Cauliflower Soup with Herbed Goat Cheese

Mushroom Velvet Soup

Butternut Squash Soup with Ginger and Toasted Hazelnuts

Hearty Vegetable Soup with Tiny Basil Meatballs

Artisan Bread Baking

Matthew Boosalis

Wed. Feb 18 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!

***Artisan Bread!** Can't you just smell it now? Freshly baked, just out of the oven and smelling great! Matt will take you step-by-step through the bread making process for superior results at home.*

Cinnamon-Raisin-Walnut Bread

Cinnamon Rolls with Cream Cheese Icing

Cheese Loaf

Focaccia

9-Grain Bread

Classic French Bread Workshop

Kathy Lehr *New Instructor!*

Hands On! Limited to 12 Students

Sat. Feb 21 Harper's Point 10 am - 1:30 pm \$60

Kathy Lehr is a bread authority. She was mentored by French Chef Danielle Forrester, and trained with Jeff Hamelman, James McGuire, and Peter Reinhart. and has been teaching cooking classes for 20 years. Her recently released DVD, "**Classic French Bread and More...**" is a guide through the art of bread making. Kathy is an expert on helping people understand the chemistry of breadmaking, building confidence and the ability to bake perfect breads any time!

This hands on workshop will give you a formula to create any bread you desire! Follow Kathy through the basic chemistry of combining yeast, flour, water, and salt. Once these are mastered, you will be producing aromatic, tasty breads!

A light meal of soup will be served with the fresh bread you make! Students will learn proper **mixing** and **shaping** techniques as well as **baking methods** for the perfect French Bread. Kathy will talk about various grains and how they react to yeast. With Kathy's tips even the busy working person can produce wonderful breads at home. You will go home with bread and dough to share your accomplishments with your family.

Please bring or purchase: flexible bench scraper, instant read thermometer to use in class.

Fish Cookery

Jeff Simmons

Mon. Feb 23 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.

Explore the bounty of the seafood available during the winter. Delicious fish is easy to prepare and Jeff will prove it to you!

Jeff's Signature Grilled Salmon with Dill Sauce over Potato Pancakes

Fish Tacos with Herbed Aioli and Black Bean Salsa

Sesame Seed Coated Marinated Yellowfin Tuna over Spring Greens Mix

Basa Fried Fish with Homemade Tartar Sauce

Meatless Meals & Lenten Favorites

Eric Boston *New Instructor!*

Mon. Feb 23 Settlers' Walk 6:30 - 9:00 pm \$40

Eric Boston, a Dayton native, is a graduate of the Culinary Arts program from Sinclair Community College. Honing his cooking skills at Bravo! Italian Kitchen and Brio Italian Grille, he then continued on as a Sous Chef at Truffles Café and Catering and then as Executive Chef at Madison's Bistro. Currently the Executive Chef at **Chef's Touch Catering** in Miamisburg, Eric is an enthusiastic advocate for eating healthy and balanced meals, *Discover quick meatless meals for easy dinner fare. Perfectly suited for the Lenten season or the healthy vegetarian appetite.*

Aromatic Carrot and Lentil Soup

Prasopita – Greek Lenten Pie with White Cheese & Vegetables

Succulent Salmon Patties

Rich Linguini and Clams

Herbed Tilapia baked in Parchment Paper

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.

Pockets Full of Flavor

Sean Schmidt

Thu. Feb 26 Settlers' Walk 6:30 - 9:00 pm \$40

Wed. Mar 4 Harper's Point 6:30 - 9:00 pm \$40

For biography, see Wednesday, Jan 14, Harper's Point

Discover the pleasure of dumplings of every type. Hot and satisfying, stuffed or dropped, you'll love them all!

Savory Chicken and Rosemary Dumplings

Spicy Beef Jalapeno Empanadas

Appetizing Steamed Pork and Vegetable Wontons

Saucy Seafood Ravioli with a Crab Dill Cream

Spaetzle Baked with Ham and Gruyere

Adult Basic Culinary Skills Series

Greg Genetti

Harper's Point 3 Class Series \$210/Series of 3 Classes

Thu. Feb 26 6:00 - 9:00 pm Thu. Mar 5 6:00 - 9:00 pm Thu. Mar 12 6:00 - 9:00 pm

Sign up early. Our Basics Series fills quickly and always has a long waiting list!



Executive Chef Greg Genetti started cooking in 1992, moving through 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. Greg has been an extremely popular instructor and is excited to work with the novice cook.

*This **Basics Series** has been designed by Chef Greg for the food enthusiast (whether a beginner or advanced beginner) who wants to develop **basic culinary skills** and **gain confidence** in the kitchen. The series will cover the backbones of cooking, including **basic techniques, vocabulary, ingredients, and food safety.***

*In addition, we'll build "tools" such as **knife skills, kitchen safety** and **product knowledge** while teaching you the proper techniques for a variety of popular cooking methods. Greg will introduce new concepts in each class including **roasting, pan searing** and **sautéing, poaching, sauces** and **stocks**, building on those covered in previous classes. The series will leave you with a great deal of comfort in the kitchen, and a great joy of cooking.*

Class 1 February 26 6 - 9 pm

- Chicken Noodle Soup
- Pan Seared Chicken Marsala
- Fried Potatoes
- Poached Asparagus
- Carrot Cake Cupcakes

Class 2 March 5 6 - 9 pm

- Italian Salad
- Seafood Pasta with Alfredo Sauce
- Italian Sausage and Peppers with Marinara and
- Bowtie Pasta
- Strawberry Shortcake

Class 3 March 12 6 - 9 pm

- Tomato Bruschetta
- Roasted Tenderloin of Beef
- Stir Fry Vegetables
- Basmati Rice Pilaf
- Banana Cream Pie

Carrabba's ~ "Simply Delicious"

Dan Rodabaugh

Tue. Mar 3 Harper's Point 6:30 - 9:00 pm \$45



Dan Rodabaugh is the owner and managing partner of Carrabba's Italian Grill in Mason. Dan has been in the restaurant business for over

twenty years, and in his twelve years with Carrabba's he has had numerous opportunities to cook with the founders, to master the family's recipes. Dan has toured Sicily sampling the food and culture first hand. His goal is to welcome you to an authentic Italian dinner in a casual, warm, and festive atmosphere.

Be Dan's guest for a wonderful experience. Then re-create these flavorful, family recipes in your own kitchen with expert results.

Bruschetta con Pesto Grilled Bread with Pesto, Tomatoes, and Ricotta Salata Cheese

Tomato Caprese Fresh Roma Tomato, Mozzarella and Basil

Chicken Marsala Grilled Chicken topped with Mushrooms and Prosciutto in a Marsala Wine Sauce

Cavatappi Amicianna Spicy Tomato Sauce with Prosciutto, Onion and Red Pepper

John Cole Dessert Rum Roasted Pecans served over Ice Cream and Caramel

Pockets Full of Flavor

Sean Schmidt

Wed. Mar 4 Harper's Point 6:30 - 9:00 pm \$40

For full information, see Thursday, Feb. 26, Settlers' Walk

BRAVO! Italian Kitchen

Curtis Sizemore or Ben Draughn

Wed. Mar 4 Settlers' Walk 6:30 - 9:00 pm \$40

Tue. Mar 31 Settlers' Walk 6:30 - 9:00 pm \$40

Executive Chef Curtis Sizemore of Bravo Italian Kitchen in Dayton, Ohio earned his culinary degree from Columbus State and his BA from Ohio State University. His career with Bravo began in Columbus, then Cincinnati, now he's in the Dayton location.

Dayton native, Ben Draughn started cooking at a young age. He studied as an apprentice under the guidance of several Dayton chefs. Ben began working at Bravo 11 years ago as a dishwasher, working his way up to his current position as Sous Chef. He loves being a chef and working for the Bravo Corporation.

The talented chefs from BRAVO are back with a spectacular all new menu. Enroll now. Always crowd pleasers, these classes fill quickly!

Primi – Black Pepper Shrimp

Insalata – Pecan Crusted Tilapia on a Mixed Greens

Pasta – Pasta Primavera

Campanelle – with Chicken, Prosciutto, and Vodka Sauce

Chefs Choice Dessert

Adult Basic Culinary Skills Series

Greg Genetti

Thu. Mar 5 Harper's Point Class II 6:00 - 9:00 pm

For full information, see Class I, Thu., Feb 26, Harper's Point

Sauté Away

Gabe Gardner

Thu. Mar 5 Settlers' Walk 6:30 - 9:00 pm \$35

For biography, see Thursday, Jan 29, Settlers' Walk

With a few tips and tricks from Chef Gabe, you can master the sauté cooking method for endless quick and easy dishes. This class is perfect for new cooks or those looking to extend their skills.

Salad of Field Greens, Charred Onions, Homemade Croutons Sautéed Chicken Breast with Roasted Red Peppers and Kalamata Olives

Toasted Israeli Couscous with Fresh Basil

Sautéed Zucchini and Yellow Squash Julienne

Fresh Berries and Cream

Small Bites

Joanne Drilling *New Instructor!*

Mon. Mar 9 Harper's Point 6:30 - 9:00 pm \$35

Commencing her culinary career at the helm of a toaster oven, Joanne Drilling at age of six, attempted to master the art of toast. She continued to experiment with food, but it was while studying in Germany that she first encountered gustatory gems. Starting at the Maisonette, her formal training was provided by Jean Robert de Cavel, learning French techniques and inspiration. Motivated to use the highest quality ingredients available, Joanne is an avid patron of local farmers, producers and small business owners.

Relish this array of friendly French small bites with a Mediterranean touch. No matter the dish, Joanne's touches are fresh and exuberant from start to finish.

Fondue with Bread and Crudités

Piadini, a tender flaky flat bread, topped with Caramelized

Onion, Olive and Bacon

Steak Tartare

Panna Cotta, a silky custard, with Preserved Fruit

Heart Healthy Choices

Robin Miley *New Instructor!*

Tue. Mar 10 Settlers' Walk 6:30 - 9:00 pm \$35

Robin Miley has over 30 years experience in planning, shopping, preparing, and cooking meals for a large family. A self-taught cook, Robin has always had a passion for cooking. A member of the Personal Chef Network and owner of **Chef Robin's Eggs and More**, Robin strives to deliver "the best meals for your nest."

By popular request, we're happy to offer heart healthy cooking. With planning and a few simple substitutions, you can eat with your heart in mind. You'll see that Robin proves, "Heart healthy food can be good too!"

White Bean Salad

Tangy Ginger-Glazed Carrots

Savory Shrimp and Okra Étouffée

Mild Catfish complemented with Tropical Fruit Salsa

Raspberry Lemon Parfaits

Adult Basic Culinary Skills Series

Greg Genetti

Thu. Mar 12 Harper's Point Class III 6:00 - 9:00 pm

For full information, see Class I, Thu., Feb 26, Harper's Point



JANUARY



Sun	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11	12	13 <i>HP</i> ALL NEW! DEWEYS PIZZA Chuck Lipp 6:30 - 9 pm \$35	14 <i>HP</i> COOKING for the WEEK CREATIVE CASSEROLES Sean Schmidt 6:30 - 9 pm \$45 <i>SW</i> DINNER TONIGHT PASTA! Courtney Rathweg 6:30 - 9 pm \$40	15 <i>HP</i> MORE FLAVOR, FEWER CALORIES Jaime Carmody 6:30 - 9 pm \$45 <i>SW</i> CHEERFUL SOUP & SALAD SUPPERS Edward Stanziano 6:30 - 9 pm \$45	16	17
18	19	20 <i>SW</i> ALL NEW! DEWEYS PIZZA Chuck Lipp 6:30 - 9 pm \$35	21 <i>HP</i> RICE RULES THE WORLD Marilyn Harris 6:30 - 9 pm \$65	22 <i>HP</i> DINNER TONIGHT PASTA! Courtney Rathweg 6:30 - 9 pm \$40 <i>SW</i> COOKING for the WEEK CREATIVE CASSEROLES Sean Schmidt 6:30 - 9 pm \$45	23	24 <i>HP</i> BE YOUR GUEST CHICKEN TONIGHT Leigh Ochs 11 a - 1:30 p \$45
25	26	27 <i>HP</i> THE WHOLE GRAIN STORY Lori Cole 6:30 - 9 pm \$40 <i>SW</i> FABULOUS FARE from SLOW COOKER Nancy Pigg 6:30 - 9 pm \$40	28 <i>HP</i> FABULOUS FARE from SLOW COOKER Nancy Pigg 6:30 - 9 pm \$40	29 <i>HP</i> "THE BEST" GERMAN FAVORITES George Stengl 6:30 - 9 pm \$45 <i>SW</i> SLOW & EASY - BASICS of BRAISING Gabe Gardner 6:30 - 9 pm \$40	30	31

FEBRUARY

Sun	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 <i>HP</i> "BRAISE-WORTHY" DINNER PARTY Jackson Rouse 6:30 - 9 pm \$50 <i>SW</i> SAVONA RISTORANTE Keith Taylor 6:30 - 9 pm \$45	3	4 <i>HP</i> MUSHROOM MASTERPIECES Dan Berger 6:30 - 9 pm \$40	5	6	7 <i>HP</i> PHYLLO & PUFF PASTRY Rhonda Clark Partial Hands On 11 a - 1:30 p \$40 <i>SW</i> LOVE at FIRST BITE CHOCOLATE WORKSHOP Beth Klosterboer Hands On 11 a - 2 pm \$60
8	9	10 <i>HP</i> ROMANTIC VALENTINE for 2 David & Liz Cook 6:30-9pm \$110/couple <i>SW</i> THE WHOLE GRAIN STORY Lori Cole 6:30 - 9 pm \$40	11 <i>HP</i> FLAVOR RICH BEEF - ON A BUDGET Christopher Weist 6:30 - 9 pm \$50	12 <i>HP</i> TURN UP THE HEAT Craig Zimmerman 6:30-9 pm \$40 <i>SW</i> A TABLE for 2 - or MORE George Stengl 6:30 - 9 pm \$40	13	14
15	16 <i>SW</i> COOKIN' CAJUN & CREOLE Matthew Hayden 6:30 - 9 pm \$40	17 <i>HP</i> WILD BILL'S ALL NEW CAJUN/CREOLE Bill Schroeder 6:30 - 9 pm \$40	18 <i>HP</i> WARM WELCOME SOUPS Marilyn Harris 6:30 - 9 pm \$65 <i>SW</i> ARTISAN BREAD BAKING Matthew Boosalis 6:30 - 9 pm \$35	19	20	21 <i>HP</i> CLASSIC FRENCH BREAD WORKSHOP Kathy Lehr Hands On 10 a - 1:30 p \$60
22	23 <i>HP</i> FISH COOKERY Jeff Simmons 6:30 - 9 pm \$50 <i>SW</i> MEATLESS MEALS & LENTEN FAVORITES Eric Boston 6:30 - 9 pm \$40	24	25	26 <i>HP</i> ADULT BASICS SERIES - CLASS 1 Greg Genetti 6-9 pm \$210/3 Class Series <i>SW</i> POCKETS FULL OF FLAVOR Sean Schmidt 6:30 - 9 pm \$40	27	28

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

www.cookswaresonline.com

Registration starts THURSDAY, DECEMBER 4TH. See Registration and Cancellation Policies, and general information.

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".

MARCH & APRIL

Sun	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
M A R C H	1	2	3 <i>HP</i> CARRABBA'S 'SIMPLY DELICIOUS' Dan Rodabaugh 6:30 - 9 pm \$45	4 <i>HP</i> POCKETS FULL OF FLAVOR Sean Schmidt 6:30 - 9 pm \$40 <i>SW</i> BRAVO! ITALIAN KITCHEN C. Sizemore/B. Draughn 6:30 - 9 pm \$40	5 <i>HP</i> ADULT BASICS SERIES - CLASS 2 Greg Genetti 6-9 pm \$210/Series <i>SW</i> SAUTÉ AWAY Gabe Gardner 6:30 - 9 pm \$35	6	7
	8	9 <i>HP</i> SMALL BITES Joanne Drilling 6:30 - 9 pm \$35	10 <i>SW</i> HEART HEALTHY CHOICES Robin Miley 6:30 - 9 pm \$35	11	12 <i>HP</i> ADULT BASICS SERIES - CLASS 3 Greg Genetti 6-9 pm \$210/Series <i>SW</i> IRELAND'S CULINARY TREASURES Chris Cavender 6:30 - 9 pm \$40	13	14 <i>HP</i> BONBONNERIE MINIATURE DESSERTS Angela Columbus 11 am-1:30 pm \$35
	15	16 <i>SW</i> FRESH ALTERNATIVES SATISFYING SALADS Eric Boston 6:30 - 9 pm \$40	17	18 <i>HP</i> A TOUR OF SPRING IN THE DORDOGNE Diane Phillips 6:30 - 9 pm \$70	19 <i>HP</i> EUROPE WITH AN EVENING IN PARMA Diane Phillips 6:30 - 9:00 pm \$70	20 <i>HP</i> DIANE PHILLIPS SPRING INTO SPAIN Diane Phillips 6:30 - 9:00 pm \$70	21 <i>SW</i> CUP CAKE DECORATING WORKSHOP Pat Deal 11 a - 1:30 pm \$60
	22	23	24 <i>HP</i> DINNER PARTY - INCAHOOTS STYLE Richard Rogers 6:30 - 9 pm \$40 <i>SW</i> STUFFED FULL OF GOODNESS Jaime Carmody 6:30 - 9 pm \$35	25	26	27	28
29	March 30 <i>HP</i> CHEF PAUL'S FAVORITE MENU Paul Dagenbach 6:30 - 9 pm \$50	March 31 <i>SW</i> BRAVO! ITALIAN KITCHEN C. Sizemore/B. Draughn 6:30 - 9 pm \$40	APRIL 1 <i>HP</i> AMERICAN CUISINE - A MELTING POT Marilyn Harris 6:30 - 9 pm \$65	2 <i>SW</i> FABULOUS FRESH FISH Herbert Schotz 6:30 - 9 pm \$45	3	4	
A P R I L	5	6	7 <i>SW</i> TOP STYLE QUICK & EASY MEALS Glen Pyle 6:30 - 9 pm \$40	8 <i>HP</i> SIMPLY IMPRESSIVE CREPES Heather Poast 6:30 - 9 pm \$35 <i>SW</i> SAUCY FRENCH CRÊPES Lorraine Gose 6:30 - 9 pm \$40	9	10	11
	12	13 <i>SW</i> SYCAMORE CREEK APPETIZER SAMPLER William Smith 6:30 - 9 pm \$40	14 <i>HP</i> MEDITERRANEAN CASUAL Jeff Lachter 6:30 - 9 pm \$40	15 <i>HP</i> 30 MINUTE MOM FOOLPROOF DINNERS Courtney Rathweg 6:30 - 9 pm \$40	16 <i>HP</i> STUFFED FULL OF GOODNESS Jaime Carmody 6:30 - 9 pm \$35	17	18 <i>SW</i> HOW TO COOK A BOOK Tricia Jacoby Ages 6-8 11a - 1p \$30
	19	20	21 <i>HP</i> SPOTLIGHT on ASPARAGUS Dan Berger 6:30 - 9 pm \$35 <i>SW</i> 30 MINUTE MOM FOOLPROOF DINNERS Courtney Rathweg 6:30 - 9 pm \$40	22 <i>SW</i> AMELIA'S BISTRO SPRINGTIME SUPPER Greg Fitzgerald 6:30 - 9 pm \$40	23 <i>HP</i> QUICK BREAKFAST BREADS & ROLLS George Geary 6:30 - 9 pm \$70	24 <i>HP</i> THE BEST OF THE BLUES - CHEESE George Geary 6:30 - 9 pm \$70	25 <i>HP</i> A WELL-PREPARED PARTY Maggie Green 11 a - 1:30 p \$40
	26	27 <i>HP</i> 2 SPRING MENUS from POLO GRILLE Thom Milliken 6:30 - 9 pm \$50	28 <i>HP</i> FLAVORS of the OLD SOUTHWEST Nancy Pigg 6:30 - 9 pm \$35	29 <i>SW</i> FLAVORS of the OLD SOUTHWEST Nancy Pigg 6:30 - 9 pm \$35	30 <i>HP</i> PACIFIC RIM FLAVORS from EDDIE MERLOT'S Alan Pope 6:30 - 9 pm \$50 <i>SW</i> MEADOWLARK'S BEST OF BRUNCH Elizabeth Wiley 6:30 - 9 pm \$40	<p>HP = Harper's Point (513) 489-6400</p> <p>SW = Settlers' Walk (937) 748-4540</p> <p>www.CooksWaresOnline.com</p>	



Our classes make your kitchen the best in town!

Ireland's Culinary Treasures

Chris Cavender

Thu. Mar 12 Settlers' Walk 6:30 - 9:00 pm \$40



Chef Chris Cavender has earned a following with his appreciation of seasonal menus and wine expertise. Growing up in Kettering, he worked at local fine restaurants before earning his Culinary Arts degree at Johnson & Wales. Currently Chris and his wife own **Cuvée Wine Bar and Cellar**, where he continues to showcase his culinary

talents with pairings of food and wine on Saturdays.

Go beyond "corned beef and cabbage." Experience Irish cooking at it's most-loved and finest, with a few extra treasures from leprechaun Chris.

**Traditional Irish Stew
Dublin Coddle**

**Authentic Shepherd's Pie
Irish Trifle**

Celtic Marinated Sliced Steak

The meat and poultry served in many Cooks'Wares Settlers' Walk classes are purchased at Greg's Prime Meats.



GREG'S PRIME MEATS

230 W. Central Ave.
Springboro, Ohio 45066

(937) 748-1800 • (Fax) 748-0883

Featuring USDA Prime Certified Angus Beef

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- Chickens & Brisket To Go
- Prepared Meals

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

Bonbonerie – Miniature Desserts

Angela Columbus **New Instructor!**

Sat. Mar 14 Harper's Point 11 am - 1:30 pm \$35



Pastry Chef Angela Columbus has been working in the baking industry close to 30 years. Born and raised in Cincinnati, a graduate from the Scarlet Oaks Commercial Baking and Food Chemistry program, Angela has worked at various bakeries around town.

Owner of a pastry shop, Torta for 10 years, Angela is presently working at the **Bonbonerie**, delighting sweet tooth citywide!

Cap off your next party with a variety of sweet small bites for the buffet table. Tantalizing choices will make the ultimate grand finale!

Mini Chocolate Cakes soaked in Kahlua topped with 7-Minute Frosting

Marshmallow Peeps

Cranberry-Almond Tartlet

Freckled Lemon Clouds - Lemon Tartlet with Whipped Cream and Blueberries folded in

Fresh Alternatives ~ Satisfying Salads

Eric Boston

Mon. Mar 16 Settlers' Walk 6:30 - 9:00 pm \$40

For biography, see Monday, Feb 23, Settlers' Walk

Chef Eric Boston offers fresh alternatives to fast-food super-sizing. Enjoy healthier foods with amazing taste and balanced nutrition. Salad, the perfect pick with surprising satisfaction!

Flank Steak with Sweet Onion Vinaigrette over Mixed Greens

Poached Shrimp with John's House Dressing

Salmon Orzo Salad with Lemon-Thyme Vinaigrette

Lemon-Basil Broccoli Salad

Roasted Pork and Chimichurri Vegetable Salad

A Tour of Europe with Diane Phillips

Diane's visits are always a joy. This spring, Diane joins us for three evenings so she can truly share the flavor of her European classes. Take a 'virtual' tour through Europe with Diane, focusing on European regional cuisines. While each class is distinctive from the others, these classes complement each other beautifully. If you have attended Diane's classes you know to sign up early. If you have missed Diane in the past, this is the ideal opportunity to enjoy her charm, expertise and enticing menus!



Diane Phillips, one of our most popular instructors, is known as the "Diva of Do-Ahead". Trained at the Le Cordon Bleu, Diane specializes in teaching an easy, elegant, do-ahead approach to cooking. Diane's relaxed style and comfortable manner puts students at ease, and with her tips and techniques she makes every party or meal a

joy for the host as well as the guests. She is the author of 14 cookbooks including **Happy Holidays from the Diva of Do-Ahead**, **Perfect Party Foods** and her newest cookbook, **You've Got it Made, Deliciously Easy Meals to Make Now and Bake Later**, belongs in every cook's kitchen.

Spring in the Dordogne

Wed. Mar 18 Harper's Point 6:30 - 9:00 pm \$70

Imagine yourself staying in an 18th century country house in the southwest of France: shopping the Farmer's markets, enjoying the local history, culture and cuisine. This is a typical menu from the region as taught by Diane at La Combe in Perigord. Diane's do-ahead instructions for each recipe will make this meal simple to prepare and lovely to serve.

Goat Cheese Stuffed Gougères

Creamy Leek and Roasted Asparagus Soup, with Crispy Ham
Braised Loin of Pork with Port Wine, Dried Figs and Red Onion Confit

Potato Gratin with Wild Mushrooms and Goat Cheese

Field Green Salad with Dijon, Shallot Vinaigrette

Individual Caramel Chocolate Soufflé Cakes with Warm Vanilla Crème Anglaise

An Evening in Parma

Thu. Mar 19 Harper's Point 6:30 - 9:00 pm \$70

Come to Italy for a taste of "La Dolce Vita". Considered the "food valley" of Europe, Parma is known for its trademark cheese Parmigiano-Reggiano. So lush are the flavors and aromas of this region that surely the pleasure of eating, "savoir vivre", is even greater in Parma.

Oven Roasted Herbed Tomatoes with Fresh Ricotta on Toasted Baguettes

Insalata Mista – Mixed Greens with Red Wine Vinaigrette

Chicken Balsamico with Roasted Potatoes

Braised Pork with Peppers and Parmesan Polenta

Sweet Rosemary Pear Pizza with Custard Sauce

Spring into Spain

Fri. Mar 20 Harper's Point 6:30 - 9:00 pm \$70

Venture to Spain and enjoy the ultimate one-pot meal: Paella. A mélange of aromatic ingredients and traditional flavors, the meal is easily prepared ahead. With only 17 minutes of additional cooking time needed before serving, you'll be shouting Ole!

Tapas Little plates to stimulate the appetite

Roasted Mushrooms on Crusty Bread garnished with Manchego Cheese

Marinated Orange Salad with Olives and Red Onions

Paella Valenciana (Party in a Pot!)

Blood Orange Sorbet with Almond Tuilles

Cup Cake Decorating Workshop

Pat Deal *New Instructor!*

Hands On! Limited to 16 Students Ages 12 to Adult
Sat. Mar 21 Settlers' Walk 11 am - 1:30 pm \$60

Pat Deal has lived all but two years of her life in the Dayton area. With over 30 years experience in the baking industry she is currently sharing her knowledge with students at her alma mater, **Sinclair Community College**. Pat's love of art has been expressed in decorating wedding cakes ~ she never grows tired of creating these masterpieces. Pat is excited to share her special knowledge with our Cooks'Wares students.

Pat will offer decorating, baking and filling ideas to transform an ordinary cupcake into an exquisite work of art. Her methods will translate to any size cake. We'll use cupcakes – a popular trend for any event today. From animals to beautiful flowers, you will enjoy working on your own creations during class and taking them home to show off your talents.

Provided for each student: Cupcakes, Icing, recipes
Tools to bring/purchase: 2 Pastry Bags (cloth or disposable)
 2 Couplers
 Tips # 2 or 3, 8 or 9, 16 or 18, 33 or 32, 79 or 80,103 or 104
 Small Offset Spatula
 A container or box to pack cupcakes (no stacking please) to carry home your creations

Dinner Party ~ InCahoots Style

Rick Rogers *New Instructor!*

Tue. Mar 24 Harper's Point 6:30 - 9:00 pm \$40



Chef Rick Rogers' culinary background is from working in regional country clubs and prestigious restaurants. Rick became Managing Chef at **InCahoots** in 2007 after finishing a 5 year stay as Executive Sous Chef at Kenwood Country Club. While InCahoots is in the process of changing locations, Rick is on loan to Symmes Tavern in Fairfield. Patrons are eagerly waiting to enjoy Rick's classic style of cooking when InCahoots reopens in February 2009.

Every course of this dinner is outstanding, a perfect combination of fabulous flavor with mouthwatering eye-appeal. Bon Appétit!

Potato Crusted Scallops with Cajun Aioli
Horseradish Crusted Tenderloin of Beef with Port Wine Demi-Glace
Yukon and Red Parmesan Crusted Potatoes
Eggplant Szechuan
Dessert: Chef's Surprise



Stuffed Full of Goodness!

Jaime Carmody

Tue. Mar 24 Settlers' Walk 6:30 - 9:00 pm \$35

For biography, see Thursday, Jan 15, Harper's Point

Chef Jaime Carmody shows how easy and fun it is to stuff foods full of flavor. Whether loaded with savory stuffing or brimming with sweet fillings, this cuisine makes dining twice as nice!

Sausage and Vegetable Stuffed Mushrooms
Piquant Parmesan Cone filled with Baby Green Beans
Tender Chicken Breast Roulade, filled with Sundried Tomato and Goat Cheese
Filo Pouches of Caramelized Pears & Vanilla Ice Cream

Chef Paul's Favorite Dinner Menu

Paul Dagenbach

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



Cincinnati native **Executive Chef Paul Dagenbach**, a graduate of the Cincinnati Culinary Arts Academy, began at La Rosa's at age 15. After spending time at the award winning Palace restaurant, Paul moved to Lexington where he further developed his skills. Returning to Cincinnati, much to our delight, Paul served as Executive Chef for Sturkey's and Encore Bistro.

Cooks'Wares is delighted to have Paul at nearby **deSha's**. With their wonderful new menu, Paul continues to delight diners with his flair for fabulous food.

Ever wonder what a talented chef considers his favorite dinner menu? This class provides Chef Paul's answer. What a menu it is – an impressive assembly of courses worthy of a most gala event.

Soup: Duet of Soups of Asparagus & Brie
Salad: Spinach Salad with Pecans
Appetizer: Mozzarella Stuffed Portobello Mushroom
Entree: Ribeye Steak with a Horseradish Dijon Crust, Oven Roasted New Potatoes and Steak Sauce
Dessert: Chef's Choice

BRAVO! Italian Kitchen

Curtis Sizemore or Ben Draughn

Tue. Mar 31 Settlers' Walk 6:30 - 9:00 pm \$40

For full information, see Wednesday, Mar 4, Settlers' Walk

**Cooks'Wares
 Knife Sharpening Service**

Cooks'Wares carries the finest knives made today in Germany and Asia, and this is a good reason to trust us to restore and recondition the edge on your blades. There is nothing more dangerous in the kitchen than dull knives, and all knives lose their edge over time, even if you maintain them regularly.

Periodic sharpening by a professional will ensure that you have knives that are safer to use and perform well, doing the work as you guide them through your food. Periodic professional sharpening will help extend the life of your knives by making it possible to maintain the edge longer. Just drop off your knives at either Cooks'Wares location and we will have them ready in a few days.

We will be happy to show you how to properly store your cutlery and maintain the edges, too.

**Precision Knife Sharpening
 \$2.50 per blade**

Cooks'Wares also sharpens Asian knives!

No serrated knives, cleavers, or scissors.

American Cuisine - A Melting Pot

Marilyn Harris

Wed. Apr 1 Harper's Point 6:30 - 9:00 pm \$65

For biography, see Wednesday, Jan 21, Harper's Point

What influences the cooking in Marilyn's melting pot? She magically blends the essences descended from many cuisines! Take pride and pleasure in serving these dishes lovingly brought to America from around the world.

Spicy Couscous Soup – Middle Eastern goodness
Shrimp Étouffée – French influenced, Cajun perfected
Soft Chicken Tacos with Great Guacamole – gracias, Mexico
Homemade Pappardelle with Bolognese Sauce – now that's Italian!
German Apricot-Apple Tart with Whipped Cream

Fabulous Fresh Fish

Herbert Schotz *New Instructor!*

Thu. Apr 2 Settlers' Walk 6:30 - 9:00 pm \$45

Raised and trained in Germany, **Chef Herbert Schotz** came to America in 1975. After landing in Tampa, he found a shortage of European-trained chefs and abundant options. He decided while he was here to train other people, and he's been training ever since. Schotz has been at **The University of Dayton** for 22 years and particularly enjoys helping students learn the finer points of the profession. He's precise, practical, and states, "I know I am only as good as my last meal."

A wealth of information, Chef Herbert will explain the different types of fish and their cooking methods. You'll find preparing flavorful fish so simple you will enjoy serving it at home.

Baked Bluefish with Pineapple Salsa
Sautéed Filet of Sole Lightly Breaded with Soy Ginger Glaze
Halibut Poached with Pineapple Salsa
Baked Salmon with Soy Ginger Glaze
Broiled BBQ Salmon

The fish and seafood served in many Cooks'Wares Settlers' Walk classes is provided by Oceanwide Seafood.



475 Victory Drive Springboro 10 am - 5:30 pm Tues - Sat
937-610-5740

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

Top Style Quick & Easy Meals

Glen Pyle *New Instructor!*

Tue. Apr 7 Settlers' Walk 6:30 - 9:00 pm \$40

Glen Pyle, is a self proclaimed lover of food who started cooking at the age of 4. Glen started his restaurant career after college as a restaurant manager in Cleveland. He later moved to Dayton and extended his knowledge as Proprietor of Carrabba's Italian Grill. As partner of **The Deli and Top of the Market** at 3rd and Webster Streets in Dayton since 2004, he emphasizes the importance of consistently creating meals with the freshest, finest ingredients.

Convenience foods combined with fresh ingredients can evolve into outstanding quick and easy meals. Learn what to look for when shopping and how to stock your pantry. Using some shortcuts, as Glen demonstrates, can actually lead to more imaginative cooking!

Chilled Chicken Salad
Mediterranean Orzo Salad
Linguine with Clam Sauce
Hamburger / Vegetable Wellingtons
Bacon and Boursin Stuffed Chicken Breast
Special Steamed Broccoli

Simply Impressive Crêpes

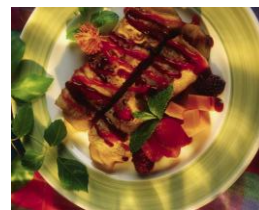
Heather Poast

Wed. Apr 8 Harper's Point 6:30 - 9:00 pm \$35

The Unwritten Chef, **Heather Poast**, has no boundaries as far as creativity is concerned. After attending college in Chicago and enjoying the city's fine restaurants, Heather returned to Cincinnati to enroll in the Pastry and Culinary Arts Program at Cincinnati State. Currently working at **The Clifton House Bed and Breakfast** as the Breakfast Chef, Heather is continuing her education to become a Registered Dietician. As your chef she will prepare you tasty and creative dishes!

Making crêpes can be swift and often done ahead. For breakfast, luncheons, dinner, or entertaining, crêpes always add to the occasion. With a stack of these tender thin pancakes on hand and these delicious fillings, you can serve them quickly and impressively at a moment's notice.

Sweet Coffee Crêpes
Satisfying Spinach and Cheese Crêpes
Sumptuous Seafood Crêpes
Seasonal Strawberry-Rhubarb Crêpes



Saucy French Crêpes

Lorraine Gose

Wed. Apr 8 Settlers' Walk 6:30 - 9:00 pm \$40

Chef Lorraine Gose was born in Japan and moved to the United States as a teenager. A graduate of **Sinclair Community College's** Culinary Arts Program, Lorraine is now a Chef/Instructor there, specializing in classes for Professional Home Cooking and International Cuisine. Lorraine has been teaching, catering and consulting for many years in the Dayton area.

Lorraine brings you crêpes as impressive as those she found in a French Crêperie. May these recipes bring pleasure to your table!

Chèvre Galettes - Buckwheat Savory Crêpe filled with Goat Cheese and Baby Spinach with Toasted Walnuts
Crêpes Forestière - Mushroom Crêpe with Chicken served with a Traditional Béchamel Sauce
Crêpe Normande - Sautéed Apples Flambéed with Calvados served with French Vanilla Ice Cream
Strawberry and Cream Cheese Crêpes with Chantilly Cream and Decadent Chocolate Sauce

Sycamore Creek Appetizer Sampler

William Smith *New Instructor!*

Mon. Apr 13 Settlers' Walk 6:30 - 9:00 pm \$40

Chef William Smith has made **Sycamore Creek Clubhouse** a wonderful place to relax with friends and family for an outstanding dining experience. He has been with the club since 2003 and has developed an absolutely delicious menu sure to please the most discerning palate. Bill comes to Cooks'Wares highly recommended and we are happy to introduce him to our students. *Impress your guests with the variety of this wonderful array of appetizers. Simple to prepare, yet sure to please all, these make an ideal assortment for every affair from casual to sophisticated.*

Baked Chorizo in Puffed Pastry with Onion Marmalade and Cajun Aioli
Sautéed Crab Wonton with Smoked Salmon & Tomato Relish
Grilled Chicken Satay with Soba Noodles Salad, Peanut Sauce
Goat Cheese Bruschetta with Oven Roasted Plum Tomatoes and Balsamic Syrup

Mediterranean Casual

Jeff Lachter

Tue. Apr 14 Harper's Point 6:30 - 9:00 pm \$40

Jeff Lachter is recently retired after successfully operating **Lazy Gourmet Catering Company** for 16 years. A graduate of the Culinary Institute of America he has been in the food industry for over 30 years. Jeff has contributed articles to local newspapers and articles as well as appearances on television. After spending time traveling, Jeff is eager to return to teaching. He brings a flare to every cuisine and loves to present a variety of foods.

Create a big family dinner with an authentic menu of this healthy and sunny cuisine. Bring Spring to those weary winter palates!

Skewered Rosemary Shrimp with Mint Pesto
White Bean Puree with Sun Dried Tomatoes
Mediterranean Chicken with Portabella Risotto
Spinach and Roasted Red Pepper Gratin
Orange-Almond Cream Cake

30 Minute Mom ~ Foolproof Dinners

Courtney Rathweg

Wed. Apr 15 Harper's Point 6:30 - 9:00 pm \$40

For biography, see Wednesday, Jan 14, Settlers' Walk

Courtney Rathweg knows how to get dinner on the table. Learn how to prepare, sauce and serve a first rate entrée in 30 minutes or less!

Tilapia with Lemon-Peppercorn Sauce
Turkey Cutlets with Orange-Cranberry Pan Sauce
Chicken and Mushrooms with Balsamic Vinegar Sauce
Sea Scallops with Artichokes and Capers in a Vermouth Pan Sauce

Stuffed Full of Goodness!

Jaime Carmody

Thu. Apr 16 Harper's Point 6:30 - 9:00 pm \$35

For full information, see Tuesday, Mar. 24, Settlers' Walk

How to Cook a Book

Tricia Jacoby



Hands On! Kids Class Ages 6-8 Limited to 16 Students
Sat. Apr 18 Settlers' Walk 11 am - 1:00 pm \$30

Springboro resident and active mother of two, **Tricia Jacoby** enjoys cooking with children. She has taught cooking to her own children and developed cooking programs with a local YMCA and Bright Beginnings Preschool. Tricia believes cooking is a great learning opportunity for children, exploring new foods while developing other skills. She enjoys helping children create fun, easy, kid-friendly snacks and recipes.

Turn an ordinary day into treasured, mouth-watering memories! Kids will delight in these recipes inspired by four favorite children's books. They have fun in the kitchen while learning basic skills.

Breakfast Quiche

Green Eggs and Ham by Dr. Seuss

Italian Sub Sandwich served with Veggies and Dip

Very Hungry Caterpillar by Eric Carle

Spaghetti with Hand Rolled Meatballs and Marinara

Cloudy with a Chance of Meatballs by Judi Barrett

Apple Dumplings

Andy & Elmer's Apple Dumpling Adventure by Andrew J. Shoup

30 Minute Mom ~ Foolproof Dinners

Courtney Rathweg

Tue. Apr 21 Settlers' Walk 6:30 - 9:00 pm \$40

For full information, see Wednesday, Apr. 15, Harper's Point

Spotlight on Asparagus

Dan Berger

Tue. Apr 21 Harper's Point 6:30 - 9:00 pm \$35

For biography, see Wednesday, Feb 4, Harper's Point

Subtly sweet, asparagus is one of the most anticipated arrivals of spring. Dan Berger believes it to be the perfect accompaniment for any spring meal!

Garlic Sautéed Purple Passion Asparagus with Orzo and Pan-Seared Salmon

Roasted Asparagus Crudités with Yogurt Hummus Dill Sauce
Spring Salad Mix with Shaved Asparagus and Maple Balsamic Vinaigrette

Cream of Curried Asparagus Soup

Deep Fried Rice Paper Wrapped Asparagus with Thai Sauce

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



Fruit & 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.

Amelia's Bistro Springtime Supper

Greg Fitzgerald

Wed. Apr 22 Settlers' Walk 6:30 - 9:00 pm \$40

Greg Fitzgerald is a native Daytonian who began his restaurant career at age 16. He graduated from The Cincinnati Culinary Arts Academy and was an instructor for the culinary arts program at Sinclair Community College. Greg, former chef-owner of the Blue Moon, is a respected trendsetting chef with a reputation for starting fashionable food combinations. He is currently the Executive Chef for **Amelia's Bistro and Catering**. Recently opened in Bellbrook, Greg is sure it will be one of Miami Valley's nicest restaurants.

For an easy to prepare bistro style supper, serve Greg's seasonal menu with class. Call a few friends and plan a casual evening around the dinner table.

Asparagus Soup with Lemon Herb Crème Fraîche

Fennel Salad with Parmesan

Fish en Papillote with Lobster Couscous

Sautéed Greens with Cannelloni Beans and Garlic

Strawberry Cheesecake Cookie Stacks

*Perfect for Shower, Wedding,
 Birthday, Thank You, Mother's Day,
 Teacher's Gift, or just because...*

A Cooks'Wares Gift Certificate!

Gift certificates for cooking classes or merchandise are welcome gifts for anyone interested in food and cooking

George's Quick Breakfast Breads & Rolls

George Geary

Thu. Apr 23 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.

Using yeast and easy methods you will learn breakfast rolls and breads for brunch with one dough and many methods. The *Orange County (Calif.) Register* named George's cinnamon rolls the best. Now you too will be able to make these great breakfast breads.

World's Best Cinnamon Rolls

Caramel Pecan Rolls

Cheese Pockets,

Lemon Danish

Raspberry Pinwheels

Spiced Apple Pull-Aparts

The Best of the Blues - Cheese

George Geary

Fri. Apr 24 Harper's Point 6:30 - 9:00 pm \$70

For biography, see above.

The world of blue cheese will be taught in this very informative all meal class - from appetizers to dessert. Blue cheese is a specialty cheese known all over the world, but with variations in each region. You find Roquefort in France, Gorgonzola in Italy, Stilton in England and the best blue cheese in America.

Blue Cheese Peppercorn Dressing on a Bed of Greens

Stuffed Mushrooms with Tarragon and Blue Cheese

Gorgonzola Pistachio Cheesecake with stone crackers

French style New Red Potatoes with Roquefort

Butterflied Pork chops with Gorgonzola

Cinnamon Nutmeg Baked Apples

The Well Prepped Party

Maggie Green

Sat. Apr 25 Harper's Point 11 am - 1:30 pm \$40



Maggie Green, a Registered Dietician and Certified Chef is the owner of **The Green Apron Company**, providing culinary and nutrition services to corporate and personal clients. Graduating from Kentucky schools, Maggie works as a freelance cookbook and recipe editor, teaches cooking classes, writes a food column, and is a consultant on a food

advisory panel. Maggie has served as an editor and editorial liaison with **Joy of Cooking** co-author Ethan Becker, on the 75th Anniversary Edition. Hailing from a large family, Maggie appreciates the value of family meals and continues the tradition of serving and eating healthy home-cooked meals.

When entertaining, Maggie believes it is best to choose appetizers that don't require last-minute cooking. Sure to be a hit, pass this selection of enticing beginners at your next gathering.

Quick Cheese Straws

Lemon Rosemary Chicken on Skewers

Smoked Turkey and Arugula Rolls

Salmon Pâté

Raspberry Streusel Bars

Two Spring Menus from Polo Grille

Thom Milliken

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



Born and raised in Cincinnati Ohio, **Thom Milliken** trained at the Greater Cincinnati Culinary Academy. After working just a few years in the industry, Thom attained the position of Executive Chef at Ciao Cucina. Thom took his love for seafood and left to pursue a business of his own, opening The Outer Banks Seafood Market. Then in July 2004, Thom

returned to the restaurant business as the Executive Chef of **The Polo Grille** in Mason. His innovative menu brings a distinct culinary style to the popular suburban restaurant.

Is there a celebration in your future? Either of these elegant, yet not too fussy menus is just the thing to serve.

Menu 1:

Tomato Français Tomatoes, Hard Boiled Eggs, with Lemon Tarragon Dressing

Light and Creamy Spring Seafood Chowder

Low Country Boil Potato, Sausage, Shrimp and Clams

Menu 2:

Crab Cakes with Corn Salsa and Tarragon Aioli

Spring Greens with Fried Oysters

Poached Salmon with White Wine Butter Sauce

Dessert:

Spring Strawberries with Sour Cream Dressing and a Port Wine Reduction

Flavors of the Old Southwest

Nancy Pigg

Tue Apr 28 Harper's Point 6:30 - 9:00 pm \$35

Wed. Apr 29 Settlers' Walk 6:30 - 9:00 pm \$35

For biography, see Tuesday, Jan 27, Settlers' Walk

Discover the festive dining of the Southwest. Nancy Pigg's easy-to-prepare, flavor-intense recipes will provide meal after meal of exciting sumptuous food. Nancy always makes her classes fun, so let the fiesta begin!

Chili Quesadillas with Salsa Cruda

Cheese and Green Chile Strata

Chicken Flautas with Guacamole

Frijoles Refritos

Pineapple Ice with Easy Buñuelos

Pacific Rim Flavors from Eddie Merlot's

Alan Pope

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



Beginning his career at a riverboat café, **Executive Chef Alan Pope** has moved up the ranks in the culinary field. Starting as a kitchen manager he worked his way up to Executive Chef at several upscale and award winning restaurants. While at the Napa Grille, he spent time refining his knowledge of wine. Currently he is showcasing his talents treating

diners to a truly unique dining experience at **Eddie Merlot's Prime Aged Beef and Seafood**.

Already well known for their exceptional beef, Chef Alan's menu highlights his and Eddie Merlot's excellent way with seafood. Your taste buds will swim with pleasure!

Macadamia Nut Crusted Goat Cheese Roulade, Field Greens, Blueberry Sweet Thai Chili Oil

Thai Spring Rolls with Citrus Chili Dipping Sauce

Citrus Ginger Salmon with Pacific Rim Sauce, Cucumber Slaw and Hawaiian Rice Medley

Tempura Banana topped with Honey, Sesame Seeds and Chocolate Syrup over Vanilla Bean Ice Cream

Meadowlark's Famous Sunday Brunch Elizabeth Wiley

Thu. Apr 30 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, becoming a partner in 1994. Wiley left several times to cook and to gain knowledge in all aspects of the restaurant business, with stints around the country. She always returned to the Dayton area, loving the quality of life and in 2004 opened **The Meadowlark**. Her goal is for people to feel at home with simple, delicious food and friendly service.

It's the best time of year to host a brunch. For bridal and baby showers, graduations, Mother's Day and Father's Day, perhaps a leisurely weekend at home, this delightful in-between meal is the perfect celebration of Spring. With Wiley's new twists you are sure to have a please every palate.

Shrimp n' Grits

Migas - Austin, Texas' famous Tortilla & Eggs Scramble

Eggs Benedict - not your Daddy's Eggs Benny!

Pecan Crusted Fillet of Trout - a West Virginia Brunch Must
Savory Baked Egg Frittata

Join our First Class Volunteer Team!

If you are a passionate cook who enjoys providing customer service and working as part of a team, consider becoming a Culinary Assistant with our Cooking School. Members are responsible for setting up before classes, serving beverages and food, and clearing and washing dishes. Those with the needed skills may be asked to assist with prep prior to class. The usual work shift is 4 to 5 hours.

Benefits include a 15% discount coupon valid on most items in the store within one week of the class, a complimentary class after assisting in 5 classes within 120 days, and the opportunity to learn some tips and techniques from professional chefs and instructors.

To apply for this exciting volunteer opportunity with Cooks'Wares Culinary Crew, pick up an application in either store. Qualified applicants will be contacted.

COOKS'WARES CULINARY CLASS REGISTRATION POLICY

Registration for this schedule begins Thursday, December 4 at 7 pm.

We make every effort to present classes as described, but we do reserve the right to cancel or modify classes and menus.

Discount: All class registrants receive a **10% discount on merchandise purchases** on the day of the class! Class discounts do not apply to kitchen electrics, or during a storewide sale, or with coupons stating "No other discounts".

Registration Policies:

1. You may register by telephone, on-line, in person, or by mail. Remember, payment must be made at the time of registration.
2. Our On-Line Registration—www.CooksWaresOnline.com— is fast, easy, safe, convenient, and secure. We will not share your information. You may use your VISA, MasterCard, or Discover, and easy step-by-step instructions will be on your screen.
3. You may register by telephone or in person at the store during regular store hours.
4. As always, all registrations are on a first-come, first-served basis. No preference is made for registering on-line, or for registering through the store, whether in person or by telephone.
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.

Cancellation Policies:

1. To cancel a Class Reservation, you must contact the store. Cancellation cannot be done through our web site.
2. 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.
3. 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.*

What to Expect in Our Classes: Portion sizes may vary, ranging from samples to meal size 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 in case you are cold. 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.

Cooks' Wares

....For a Finer Kitchen

Culinary Class Schedule for January – April 2009



Swiss Diamond 10-Pc. Cookware Set \$730 value **\$549.99**

From Switzerland, our EXCLUSIVE SET includes 2.2 and 3.2 Qt Covered Sauce Pans, 8½ Qt Covered Stockpot, 8" and 10" open Fry Pans, and an 11" open Sauté. This revolutionary cookware is made using diamond crystals – the hardest material known to man – to form a virtually indestructible non-stick surface. No peeling, cracking or blistering. The thick 6mm pressure cast aluminum pans will not warp. Ergonomically designed handles are stay cool and oven safe to 500°F. Lids are steel rimmed, tempered glass.

Also available: Swiss Diamond Open Fry Pans: 8" \$49.99; 10" \$74.99; 11" \$84.99; 12" \$114.99