



VISIT OUR SHOP ~ 3729 Lexington Rd | JOIN US FOR A CLASS ~ 3739 Lexington Rd
Louisville, KY 40207 | 502-893-6700

SUMMER 2024 Cooking Class Schedule

ABOUT OUR COOKING CLASSES - Cooking at the Cottage is Louisville's premier cooking class destination. Winner of the Best of Louisville's 2011 Critic's Choice Award for our classes, we strive to make our classes a means of discovering the pleasures of the kitchen. Our instructors will share their knowledge, techniques, and tips with you, giving you the confidence needed to make cooking a simple, fun, and creative experience!

Whether you choose a demonstration or hands-on class, bring your appetite, as you will have the opportunity to sample each dish that has been prepared. Whether you are a gourmet chef, seasoned home cook or don't know the difference between a stockpot and a sauté pan, you'll find classes that give you the confidence and skills to cook great food.

We offer a number of different styles of classes:

DATE NIGHT is a HANDS-ON class, designed as a way for two individuals (a couple, two friends, girls' night out, family members, etc.) to enjoy an evening together, creating their own meal to enjoy that evening, socializing with others, and in the process, learning a thing or two! These classes are extremely popular, so sign up early to ensure your spot! Remember when registering ~ 1 table = 2 individuals, so please use the number(s) of tables you desire when making your reservation.

DEMONSTRATION is a class where the chef prepares each dish, step-by-step, as the students follow with a recipe packet and are encouraged to ask questions of the chef. Everyone is served a large appetizer portion of each dish.

HANDS-ON is a class where students work at tables raised to counter height, use an induction cooktop, knives, cookware, etc., to prepare each recipe under the direction of the chef instructor. Everyone is served a large appetizer portion of the food prepared.

PARTIAL HANDS-ON is a class that combines demonstration, lecture, and taking a turn at making the "subject food" under the direction of the chef instructor. Everyone is served a large appetizer portion of each dish.

BASIC TRAINING & INTERMEDIATE TRAINING are 6-weeks', hands-on series, where students meet once a week to thoroughly explore various topics & techniques, including basic knife skills, stock & sauce making, working with various proteins – beef, chicken, fish & seafood – and pasta from scratch, to name a few. Everyone is served a large appetizer portion of what is prepared each evening.

GIVE A GIFT CERTIFICATE FOR A COOKING CLASS OR MERCHANDISE – Looking for that perfect gift? A gift certificate for a class, Date Night, or for merchandise is the answer, and it can be purchased online!

HOW TO REGISTER – We have a fantastic line-up of classes coming your way, so choose your favorites and register early to ensure your spot! We will be continuing to add classes to the schedule, so check back often! We have ONLINE REGISTRATION for our classes or call us at 502-893-6700 to make your reservation! If you have a split payment or a store credit, please call the store to register.

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CANCELLATION POLICY – Our cancellation & classroom policy is listed on the last page of this schedule; please take a moment to review before making your reservation. If you have any questions, please call, and let us answer your question before making your reservation.

Jung Classes

Saturday, June 1st • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: French Onion Soup Gratinee • Poached Filet of Salmon with Spinach and Feta Velouté served with Risotto and Asparagus and Carrots topped with Herb Butter • Lemon Mousse with Macerated Strawberries. .
**Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Wednesday, June 5th • 6:30 – 9:00 pm • “Perfect Homemade Pizza ~ Technique Class” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00 Pizza is the ultimate simple comfort food that everybody can love, when done right. Turn up the Heat! Angie will give you the knowledge of how to properly mix, shape, and bake your own pizza. After this class, and with a little planning on a work night, you should be able to get a pizza in the oven in 30 minutes so you will have time to pour yourself a glass of wine and change your clothes before you eat. This is a hands-on class, so wear something that looks good with flour on it, and a little sauce. You will mix dough to take home and bake later and assemble a pie to take home and bake that day, or sometime soon. You will taste some samples in class, but it won't be a full meal. *Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Friday, June 7th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Jessica Jones – Cooking at the Cottage • \$130.00 for TWO individuals. Menu: Strawberry Balsamic Bruschetta with Whipped Goat Cheese • Creamy Lemon Basil Chicken served with Angel Hair Pasta and Sautéed Zucchini, Peas, and Asparagus • Peach Raspberry Crisp served with Whipped Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Saturday, June 8th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: New England Seafood Chowder topped with Garlic Croutons • Seared Breast of Chicken with Fresh Rosemary, Olives, and Lemon served with Rice and Barley Pilaf and Roasted Root Vegetables • Pineapple Upside Down Cake served with Vanilla Ice Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Monday, June 10th • 6:30 - 9:00 pm • “Fabulous French Macarons ~ Summer Edition” • Hands-On Class • Jessica Jones - Cooking at the Cottage • \$70.00. Learn to perfect the skills needed to create stunning French almond macarons, perfectly domed, and footed, as well as make two types of buttercream for the filling. You will practice the preparation of ingredients, a foolproof way of mixing the batter, and piping and baking these popular cookies. Each student will take home a small package of macarons to enjoy! Please bring an apron with you to class. Menu: Cherry Almond Flavored Macaron with Cherry Almond Preserves Filling • Pineapple Rum Macaron with Pineapple Rum Chutney Filling • Coconut Lime Macaron with Lime Curd Filling. **One glass of wine is included in the price of each seat. No BYOB.*



KIDS CLASS! Tuesday, June 11th • 11:30 - 1:30 pm • “All Time Favorites ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Jessica Jones – Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! This class is for children only. Menu: Ham and Cheese Quiche • Make your own Pizza Pinwheels with Marinara Dipping Sauce • Strawberry Toaster Pastry with Vanilla Icing and Sprinkles. *** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child's name and age in the comment section along with any allergies.*



Tuesdays, June 11th through July 16th • 6:30 – 9:00 pm • “Basic Training 101 ~ Technique Classes” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$595.00. A six-week series of HANDS-ON training is guaranteed to have you cooking like a pro in no time! This class is designed for all students, from the beginning cook to the cook who wants to fine-tune his or her skills, and understand the “whys” of cooking! During this course, you will learn proper knife skills, stocks, soups, basic sauce making, and techniques such as sautéing, roasting, braising, slow roasting, pan-frying, and deep-frying. You will learn how to break down a whole chicken into individual pieces, and how to truss meat correctly. You will learn about cooking beef, chicken, seafood, vegetables, and starches. After this course, you will feel much more confident in the kitchen, and motivated to try out new dishes and create your own recipes! *Feel free to bring your cook’s knife if you wish. Class is limited in size, so sign up early to ensure your seat! Aprons are not provided. *No alcohol will be served. No BYOB.*



Wednesday, June 12th • 6:30 - 9:00 pm • “Basics of Cake Decorating ~ Technique Class” • Hands-On Class • Jessica Jones - Cooking at the Cottage • \$70.00. Learn all the basics of cake decorating. Some of the topics covered in this class are assembly, filling, crumb coating, and flat icing the cake, borders, and piping techniques, coloring the frosting, making Swiss Meringue buttercream frosting, and more. Each student will be provided with an 8 inch cake to decorate and take home, show off, and enjoy! This is not a Wilton cake class--it’s SO much more! Please arrive early, with your supplies, as we will begin promptly at 6:30 pm. ****Ask for your supply list at signup. We offer these items for sale at the Cottage, along with a 10% class discount on your purchase. We would be happy to put a kit together for you ahead of time. Just let us know. *One glass of wine is included in the price of each seat. No BYOB.*



Thursday, June 13th • 4:00 – 6:30 pm • “Private Event” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting.



Friday, June 14th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Jessica Jones – Cooking at the Cottage • \$130.00 for TWO individuals. Menu: Stuffed Mushrooms, Sausage, Onion, Garlic, and Roasted Tomatoes filled Baby Bella Mushrooms • Roasted Shrimp and Orzo Salad with Cucumber, Dill, Feta Cheese, and Red Onion • Lemon Curd Tartlets with Fresh Raspberries and Whipped Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



KIDS CLASS! Saturday, June 15th • 11:30 - 1:30 pm • “Picnic Time ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Heidy Michel – Sullivan University & Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! This class is for children only. Menu: Devilled Eggs • Pigs in a Blanket • Potato Salad • Strawberry Cheesecake Dip with Fruit and Crackers. *** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child’s name and age in the comment section along with any allergies.*



Saturday, June 15th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Heidy Michel – Sullivan University & Cooking at the Cottage • \$130.00 for TWO individuals. Menu: Crab Cakes with Remoulade Sauce • Creamy Spinach Mushroom Ravioli served with a Garlic Breadstick • Lemon Cake with Whipped Cream Cheese Frosting and Macerated Berries. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Sunday, June 16th • 1:00 – 2:30 pm • “Cookbook Club ~ June ~ NO MEETING THIS MONTH IN HONOR OF FATHER’S DAY” • Free to all those who love to cook. This unique take on the traditional book club will be hosted by Cooking at the Cottage in our classroom. Each participant will choose a cookbook from his/her collection or a favorite recipe, cook one recipe to bring and share with the club, and a printed copy of the recipe to share. Choose an offering/dish – this could be appetizer, vegetable, entrée, dessert, or snack. The Cottage will provide plates, napkins, serving utensils, and beverages. The club will offer a place to discover new food, new books, and new friends. Please register through our website. The meetings will be held on the 3rd Sunday of each month from 1 – 2:30 pm. **NO MEETING IN JUNE!**

Monday, June 17th • 6:30 – 9:00 pm • “An Evening with Le Relais” • Demonstration Class • Ronnie Dunning – Le Relais • \$70.00. The response to Ronnie’s first class at the Cottage was such a hit, he has agreed to come back this summer and let us enjoy more offerings from Le Relais. Menu: Oysters Rockefeller • Caesar Salad • Lamb Lollipop served with Carrots and Au Gratin Potatoes • Floating Island. **Two glasses of wine are included in the price of each seat. No BYOB.*

Wednesday, June 19th • 6:30 – 9:00 pm • “A Tour of Italy ~ Emilia Romagna” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers & Delizie Italiane • \$70.00. Emilia Romagna is located in the middle north western part of Italy and is broken into two smaller sub sections: Reggio Emilia and Romagna. These two regions differ geographically as Reggio Emilia is landlocked whereas Romagna has both the Appenines and the Adriatic Sea as its borders. Three of the most recognizable cities of the region are Parma, Bologna and Rimini, which sits on the white rock beached of the Adriatic Sea. Menu: Tortelloni con Patate y Ragu di Carne ~ homemade egg noodle tortelloni filled with a potato, ricotta and pancetta filling and then tossed with a beef ragu • Tonno alla Bolognese ~ braised whole tuna loin with vegetables, butter, and lemon • Patate in Insalata ~ Italian potato salad tossed with freshly minced parsley, garlic, onions red wine vinegar, and extra virgin olive oil • Bensone ~ specially of Modena ~ a simple butter cake with a hint of lemon dusted with ground almond sugar and baked. **Two glasses of wine are included in the price of each seat. No BYOB.*

Thursday, June 20th • 11:30 – 2:00 pm • “Light and Fresh Summertime Salads” • Demonstration Class • Jesica Jones – Cooking at the Cottage • \$65.00. Summer is officially here and what could be more refreshing for lunch or a light dinner other than cool salad bursting with the season’s flavors? Join us and enjoy the best this season has to offer. Menu: Watermelon, Feta, Red Onion, and Cucumber Salad • Fiesta Street Corn Salad • Thai Cucumber Salad • Mango and Peach Tropical Salad with Barley served with a Honey Lime Vinaigrette • Pavlova served with Orange Laced Whipped Cream and Fresh Fruit. **Two glasses of wine are included in the price of each seat. No BYOB.*



Thursday, June 20th • 6:30 – 8:30 pm • “Girls Night Out ~ June” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00. Grab a girlfriend, sister, mom, or daughter and spend a relaxing evening together cooking, laughing, and learning! Menu: Veggie Nori Wraps with Fresh Mango and Avocado with Asian Chili Sauce • Pad Thai (No Egg) with Seared Chicken and Sugar Snap Peas • Japanese Cheesecake with Berries and Whipped Cream. **Remember when registering to let us know if you would like to be seated with someone (and their name) who is registering separately. You will be cooking in pairs. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



KIDS’ CLASS! Saturday, June 22nd • 11:30 – 1:30 pm • “Summer Fun ~ Cupcake Decorating ~ Kids’ Class” • Ages 7 – 12 years old • Hands-On Class • Jesica Jones – Cooking at the Cottage • \$60.00. Cupcakes are so much fun to eat, but even more fun to make and decorate! Learn to make the batter and “bakery” buttercream from scratch, bake the cupcakes, and decorate them to take home and enjoy. You will also learn how to fill the cupcakes, as well as fun decorating and piping techniques. Menu: Vanilla Cupcakes • Bakery Buttercream Icing • Flip Flop Cupcake • Beach Theme Cupcake • Summer Sun Cupcake • Popsicle Cupcake • Create Your Own Cupcakes. *There is no supply list for this class. ** (Parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision.) *** When registering, please list the child’s name and age in the comment section and allergies.*



KIDS CLASS! Tuesday, June 26th • 11:30 - 1:30 pm • “Crazy for Crepes ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Jessica Jones – Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! This class is for children only. Menu: Crepe Batter • Ham and Cheese Crepe • Chicken and Broccoli Crepe • Dessert Crepe filled with Hazelnut Spread and Berries. ** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child's name and age in the comment section along with any allergies.



Wednesday, June 26th • 6:30 – 9:00 pm • “Farmstand Favorites and All American Desserts” • Demonstration Class • Janine Washle “The Flavor Queen” – Flavor Queens Kitchen in Clarkson, KY • \$65.00. Revisit some classics and learn a few new recipes for the variety of garden offerings hitting the markets right now! In a few weeks we'll need a patriotic dessert so these are sure to add a little pop of sweetness! Menu: Summer Corn Salad in Corn Shuck Boats • Peach Slaw • No Cook Tomato Sauce and Pasta • Italian Meatloaf Stuffed Peppers • Refrigerator Flag Cake • Red, White and Blue Tiramisu • Watermelon Lemonade.

Thursday, June 27th • 6:30 – 9:00 pm • "Introduction to Sushi" • Hands-On Class • Lelia Gentle –Cooking at the Cottage • \$85.00. In this class, you will learn how to make proper Sushi Rice, and how to select sushi-grade fish. We will enjoy a discussion of necessary ingredients and equipment, and review all the different kinds of sushi, including Maki Sushi (Hosomaki, Futomaki), Nigiri Sushi, Gunkan Sushi, Temaki Sushi, Oshi Sushi, Chirashi Sushi, and Inari Sushi. The class will include the hands-on making of an Inside Roll and an Outside Roll. In class, you will sample our version of a Cucumber Roll, Ebi Nigiri, Spicy Squid Roll, Philadelphia Roll, and a Dragon Roll with Eel. For dessert, we will have Fresh Fruit Splashed with Midori. *Two glasses of wine are included in the price of each seat. No BYOB.



Friday, June 28th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Classic Caesar Salad • Beef Forestiere served with Sauteed Vegetables and Whipped Yukon Gold Potatoes • Chocolate Mousse with Fresh Whipped Cream. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Saturday, June 29th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Fusilli with Shrimp and Vegetables tossed in an Alfredo Sauce • Beef Tenderloin Medallion with Green Peppercorn Demi-Glace served with Roasted Potatoes and Brussels Sprout and Carrots • Brown Sugar Maple Bread Pudding with Sauce Anglaise. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



July Classes

Thursday, July 11th • 6:30 – 9:00 pm • “Perfect Homemade Pizza ~ Technique Class” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00 Pizza is the ultimate simple comfort food that everybody can love, when done right. Turn up the Heat! Angie will give you the knowledge of how to properly mix, shape, and bake your own pizza. After this class, and with a little planning on a work night, you should be able to get a pizza in the oven in 30 minutes so you will have time to pour yourself a glass of wine and change your clothes before you eat. This is a hands-on class, so wear something that looks good with flour on it, and a little sauce. You will mix dough to take home and bake later and assemble a pie to take home and bake that day, or sometime soon. You will taste some samples in class, but it won't be a full meal. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Friday, July 12th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Shrimp and Grits with Andouille Gravy • Chicken with Parma Ham, Fresh Mozzarella, Tomatoes, White Wine and Basil Pesto Sauce, Sautéed Vegetables and Roasted New Potatoes • Bourbon Pecan Bread Pudding with Caramel Sauce. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Saturday, July 13th • 11:30 – 2:00 pm • “Gluten Freedom Summertime Treats ” • Demonstration Class • Christina Faust – Cooking at the Cottage • \$60.00. One of the hardest things about a gluten-free lifestyle is finding breads, pastas, and treats that have the taste and texture you had previously enjoyed. Loved ones also are not always as eager as you are about the idea of wheat-free bread or pasta. Until now! In this class Christina will teach you some of her favorite gluten-free recipes and tricks of cooking without wheat. After 9 years of wheat-free baking, she has finally found, as well as developed, recipes that people have no idea are made without any wheat. Menu: Jalapeño and Cheddar Corn Dog Bites • Slider Buns with Pulled BBQ Chicken • Salted Chocolate Chip Cookie • No-Churn Salted Caramel Ice Cream • No-Churn Cookies and Cream • Waffle Cone Bowls. **Two glasses of wine are included in the price of each seat. No BYOB.*

Saturday, July 13th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Manhattan Seafood Chowder with Garlic Croutons • Seared Breast of Chicken with Sauce Piccata served with Cheesy Polenta and Medley of Vegetables • Bananas Foster Bread Pudding topped with Cinnamon Creme. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Monday, July 15th • 6:30 – 8:30 pm • “Hone Your Knife Skills ~ Technique Class” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$65.00. Whether you are just learning or need a refresher course, don’t miss out on this class! Learn the ins and outs of choosing your cutlery, how to maintain the edges, and the proper handling of each knife. You will learn the correct way to slice, dice, chiffonade, and mince. Proper knife skills will give you much more confidence when working in your kitchen! Ask anyone who has taken this class – it’s worth every penny! This class is very popular, so sign up early to ensure your spot! (no meal will be served in this class, so eat a little something before you come) Remember, you get a 15 % discount off all purchases on the class night only, so if you have wanted to begin or add to your knife collection, this is a great time to do so! Look at our large selection of Wusthof cutlery; we have the lowest authorized prices. Don’t forget, we have knife sharpening available every day with a quick turnaround time! **No alcohol will be served. No BYOB.*



KIDS CLASS! Saturday, July 16th • 11:30 - 1:30 pm • “Mexican Fiesta ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Jessica Jones – Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! This class is for children only. Menu: Homemade Guacamole, Homemade Salsa, Fiesta Chicken served with Rice and Mexican Beans • Churro Cheesecake. *** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child’s name and age in the comment section along with any allergies.*



Wednesday, July 17th • 6:30 – 9:00 pm • “Cooking with Beer and Bourbon” • Demonstration Class • Janine Washle “The Flavor Queen” – Flavor Queens Kitchen in Clarkson, KY • \$65.00. Get ready to explore the diversity and flavor nuances that beer and bourbon can bring to your favorite dishes, and baked goods. Menu: Cheesy Beer & Bacon Spread • Bourbon Poached Chicken with Garden Herbs Chimichurri • Bourbon Mushrooms over Sausage Biscuits • Green Chile Chicken Stew (beer) • Chocolate Stout Brownies • Bourbon Kuka (Louisville colloquialism for Kuchen).

Thursday, July 18th • 6:30 – 9:00 pm • “A Tour of Italy ~ Toscana” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers & Delizie Italiane • \$70.00. This region (Tuscany) is known best for its hearty cuisine from thick bean soups to delicious grilled meats. It has been described by locals as rustic, but refined using only quality local

ingredients. The full-bodied red wines from the region are also some of Italy's most prized exports. The most famous of all cities is Florence known highly for its art and history. The regional landscape ranges from grape covered hilly vineyards to mossy covered mountains. Menu: Cacciucco di Ceci alla Toscana ~ a chick pea and chard spread spooned atop crusty sliced European garlic rubbed toast • Pastasciutta alla Fornaiia ~ egg noodle fettuccine pasta tossed with a basil, walnut, and Parmigiano pesto topped with cracked black pepper • Manzo in Umido ~ braised beef ~ seared in extra virgin olive oil and butter then slow cooked with red wine, garlic, and fresh sage • Fave al Prosciutto ~ fava beans sauteed with extra virgin olive oil, minced prosciutto, fresh parsley, and onion • Frittelle di Riso ~ sweet fried rice cakes ~ rice cooked in milk and seasoned with lemon and orange zest, then fried until golden and dusted with powdered sugar; served warm. *Two glasses of wine are included in the price of each seat. No BYOB.

Friday, July 19th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Jesica Jones – Cooking at the Cottage • \$130.00 for TWO individuals. Menu: Creamy Bacon Spinach Dip served warm with Tortilla or Pita Chips • Parmesan Crusted Cod with Tomato Basil Cream Sauce served with Wild Rice Pilaf and Zucchini • Orange Laced Cheesecake topped with Strawberries and Fresh Cream. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Saturday, July 20th • 11:30 – 1:30 pm • “Basics of Cake Decorating ~ Kids Class” • Hands-On Class • Jesica Jones – Cooking at the Cottage • \$65.00. Learn all the basics of cake decorating. Some of the topics covered in this class are assembly, filling, crumb coating, and flat icing the cake, borders, and piping techniques, coloring the frosting, making Swiss Meringue buttercream frosting, and more. Each student will be provided with a 5 inch cake to decorate and take home, show off, and enjoy! This is not a Wilton cake class--it's SO much more! **Please arrive early, with your supplies, as we will begin promptly at 11:30 am.** ***Ask for your supply list at signup. We offer these items for sale at the Cottage, along with a 10% class discount on your purchase. We would be happy to put a kit together for you ahead of time. Just let us know.



Saturday, July 20th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Classic Caesar Salad with Garlic Croutons • Seared Boneless Pork Chop with Sundried Cranberry Sauce served with Savory Bread Pudding and Ratatouille of Vegetables • Chocolate Cheesecake with Cinnamon Meringue. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Sunday, July 21st • 1:00 – 2:30 pm • “Cookbook Club ~ July ~ Red/White/Blue ~ OUR 2ND ANNIVERSARY!” • Free to all those who love to cook. This unique take on the traditional book club will be hosted by Cooking at the Cottage in our classroom. Each participant will choose a cookbook from his/her collection or a favorite recipe, cook one recipe to bring and share with the club, and a printed copy of the recipe to share. **JULY MEETING WILL BE A THEMED EVENT – RED/WHITE/BLUE.** Choose an offering/dish that is red, white, or blue or represents one of these colors – this could be appetizer, vegetable, entrée, dessert, or snack. The Cottage will provide plates, napkins, serving utensils, and beverages. The club will offer a place to discover new food, new books, and new friends. Please register through our website. The meetings will be held on the 3rd Sunday of each month from 1 – 2:30 pm. **WE ASK YOU TO BRING SOMEONE NEW WITH YOU TO THIS MEETING WHO LOVES TO COOK IN CELEBRATION OF OUR 2ND ANNIVERSARY AND TO PROMOTE OUR CLUB!**

KIDS CLASS! Monday, July 22nd • 11:30 - 1:30 pm • “Chinese Takeout ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Jesica Jones – Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! This class is for children only. Menu: Wonton Soup • Chicken and Vegetable Fried Rice • Chinese Sugar Doughnuts. ** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child's name and age in the comment section along with any allergies.



Monday, July 22nd • 6:30 – 9:00 pm • “Decadence from Le Relais” • Demonstration Class • Ronnie Dunning – Le Relais • \$70.00. Get out of the heat and join us as we learn and enjoy these French dishes sure to make your mouth water! Menu: Pan Seared Duck Breast on top of House Made Toast Point, finished with Duck Demi-Glace • Honeynut Squash Salad • Trout with Caper Beurre Blanc Sauce served with Haricot Verts and Mashed Potatoes • Classic Crème Brûlée. **Two glasses of wine are included in the price of each seat. No BYOB.*

Tuesdays, July 23rd through August 13th • 6:30 – 9:00 pm • “Intermediate Training ~ Technique Series” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$400.00. A four-week series of HANDS-ON training, designed for those who have completed the Basic Training series and are looking for more. No worries: If you haven’t taken the Basic Training series, but are comfortable with elementary cooking skills and want to fine tune your techniques or challenge yourself, this series is perfect for you! During this course, you will concentrate on working with a variety of starches including rice, quinoa, risotto, and grits. Explore the diversity of the egg by making both savory and sweet applications. Learn different preparations for veggies, such as blanching, searing, stir-frying, grilling, and pureeing and souffléing. We will demystify how to use herbs and spices in all aspects of your cooking, discuss how to mix spices, teach you how to bloom spices, and explore the difference of using fresh versus dried herbs and spices in different applications. *Feel free to bring your cook’s knife and an apron to class each week.*



Wednesday, July 24th • 5:00 – 9:00 pm • “Beginner’s Sourdough Workshop – 4 hours” • Hands-On Class • Bethany Evans – Chillspice • \$95.00. Sourdough is the rage right now both for its taste but also for its health benefits. Join me in a four hour workshop where you’ll learn all about making sourdough bread! I’ll teach you how to make a loaf of sourdough, feed and maintain a sourdough starter, explain fermentation basics, and show you how to shape the dough. We’ll cover the entire process, from start to finish. You’ll learn: My super simple sourdough method which requires only 20 minutes of hands on time from start to finish, including the baking! • Sourdough starter basics • Understand what a sourdough starter is and how to maintain it • Fermentation and Proofing: Discover how these processes improve your bread’s texture and flavor • Shaping and Scoring: See how to shape boule(round loaf) and score it for your desired look • Dough Strengthening: Learn tips to build dough tension during bulk fermentation. You will take home: dough in a tea towel and colander to bake the next day • an Aliquot jar (dough clock) • a printed workbook with the recipe and instructions • a container of sourdough starter (that is 230+ years old from San Francisco) • an online digital course with lessons and video tutorials via email • an option to join Chillspice’s Beginner’s Sourdough Workshop private Facebook group • And finally the knowledge to bake sourdough all on your own over and over again which is priceless! I can’t wait to see you there. It’s going to be a blast! Required for class: bring a digital food scale; if you don’t have one, they are available for purchase in the Cottage’s retail store at 10% off. Needed for baking the next day: high quality parchment paper and a round 6 quart Dutch oven, roaster pan, or stainless steel pot (not needed in class) are also available in the retail store if you don’t have one at 10% off. *Aprons are not provided. Please eat before you come. *One glass of wine is included in the price of each seat. No BYOB.*



Thursday, July 25th • 6:30 – 8:30 pm • “Girls Night Out ~ July” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00. Grab a girlfriend, sister, mom, or daughter and spend a relaxing evening together cooking, laughing, and learning! Menu: Mozzarella Whipped Dip with Sundried Tomatoes and a Garlic Herb Baguette • Seared Tuna Steaks with Olive Tapenade, Creamy Risotto and Roasted Asparagus • Strawberry Blondies with Cream Cheese Frosting. **Remember when registering to let us know if you would like to be seated with someone (and their name) who is registering separately. You will be cooking in pairs.* *Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Friday, July 26th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Tomato Basil Bisque with Chevre Croutons • Pork Loin Chops with Bacon and Cider Gastrique served with Polenta and Roasted Vegetables • Lime Ginger Custard Parfait with Macerated Berries. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation.* *Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



KIDS CLASS! Saturday, July 27th • 11:30 - 1:30 pm • “Summer Time Fun ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Heidi Michel – Sullivan University & Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! This class is for children only. Menu: Build Your Own Snack Mix • BBQ Pulled Pork Sliders • Macaroni and Cheese • Fudge Brownies. ** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child's name and age in the comment section along with any allergies.



Saturday, July 27th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Corn and Seafood Chowder • Seared Beef Tenderloin Au Poivre served with a Medley of Potatoes, Garbanzo Beans, and Bacon and Honey Glazed Carrots • Bananas Foster over Vanilla Ice Cream. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Monday, July 29th • 6:30 - 9:00 pm • “Fabulous French Macarons ~ Summer Edition” • Hands-On Class • Jessica Jones - Cooking at the Cottage • \$70.00. Learn to perfect the skills needed to create stunning French almond macarons, perfectly domed, and footed, as well as make two types of buttercream for the filling. You will practice the preparation of ingredients, a foolproof way of mixing the batter, and piping and baking these popular cookies. Each student will take home a small package of macarons to enjoy! Please bring an apron with you to class. Menu: Cherry Almond Flavored Macaron with Cherry Almond Preserves Filling • Pineapple Rum Macaron with Pineapple Rum Chutney Filling • Coconut Lime Macaron with Lime Curd Filling. *One glass of wine is included in the price of each seat. No BYOB.



Wednesday, July 31st • 11:30 – 2:00 pm • “Tasty Tomatoes” • Demonstration Class • Jessica Jones – Cooking at the Cottage • \$65.00. It's tomato time in your garden. The farmer's markets are brimming with an abundance of garden ripe heirloom tomatoes in an array of different colors, shapes, and sizes. Here are just a dishes to try and enjoy. Menu: Tomato Chutney Bruschetta served with Mozzarella Cheese and Balsamic Glaze • Tomato Basil Tortellini Soup • Heirloom Tomato Galette with Pecorino Cheese • KY Fried Green Tomatoes with a Dilled Horseradish Sauce. *Two glasses of wine are included in the price of each seat. No BYOB.



August Classes

Thursday, August 1st • 6:30 – 9:00 pm • “Classic French Souffles” • Hands-On Class • Angelina Bruner – Angelina's Culinary Consulting • \$70.00. Learn the techniques needed to make the perfect souffle. Souffles can be sweet or savory, can be served as a light meal, used as a side, or served for dessert. They are impressive to look at and even better to eat. Menu: Savory ~ Gruyere Cheese Souffle • Sweet ~ Chocolate Souffle. *One glass of wine is included in the price of each seat. No BYOB.



Saturday, August 3rd • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Penne Pasta with Roasted Vegetables, Shrimp and Spicy Tomato Cream Sauce • Poached Salmon Filet with a Saffron Velouté served with Barley Pilaf with Dried Fruit and Green Beans Almondine • Apple Ginger Cobbler topped with Vanilla Ice Cream. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Monday, August 5th • 6:30 – 9:00 pm • “Heirloom Tomato Time ~ Annual Dinner” • Demonstration Class • Josh Moore – Volare Italian Ristorante • \$95.00. Summer wouldn't be the same without this dinner! Each year Josh and his wife Lindsey grow thousands of pounds of a huge variety of heirloom tomatoes on their farm. Each one is hand-picked at its peak and paired with an offering that highlights its unique facets. Certainly, is a reason to celebrate this vegetable/fruit. This class sells out quickly each year so sign up immediately to reserve your seat! Menu: Chef's Whim ~ four courses. **Two glasses of wine are included in the price of each seat. No BYOB.*

Thursday, August 8th • 6:30 – 9:00 pm • “Let's Get Saucy ~ Mother Sauces ~ Technique Class” • Hands-On Class • Angelina Bruner – Angelina's Culinary Consulting • \$70.00. In this class, you will learn the basics of how to prepare the five mother sauces ~ Béchamel, Espagnole, Tomato, Hollandaise, and Velouté. You will become familiar with terms like Mise en place, Mirepoix, and the different types of Roux, such as white, blonde, and brown. After you make each of these five sauces hands-on. Menu: Béchamel Sauce • Espagnole Sauce • Tomato Sauce • Velouté Sauce • Hollandaise Sauce. **Two glasses of wine are included in the price of each seat. No BYOB*



Friday, August 9th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Roasted Pepper and Goat Cheese Empanadas with Spicy Aioli • Seared Beef Tips with Tomato, Avocado, Roasted Corn, and Chipotle Relish, and Potatoes Bravas • Berry Clafoutis with Whipped Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



KIDS CLASS! Saturday, August 10th • 11:30 - 1:30 pm • “Good Morning! ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Heidi Michel – Sullivan University & Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! This class is for children only. Menu: Cheesy Bacon Egg Breakfast Tacos with Potatoes • Filled Toaster Pastry • Fruity Pebbles Yogurt Parfaits • Peanut Butter Chocolate Chip Mini Loaf. *** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child's name and age in the comment section along with any allergies.*



Saturday, August 10th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Herbed Macaroni and Cheese with Shrimp and Crab topped with a Garlic Crust • Seared Breast of Chicken with Sauce Provençal served with Saffron Rice and Asparagus and Carrots topped with Herb Butter • Bourbon Peach Crème Brûlée with Caramel Crème. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Monday, August 12th • 6:30 – 9:00 pm • “European Splendor” • Demonstration Class • Ronnie Dunning – Le Relais • \$70.00. Rich and flavorful best describes the offerings that Chef Ronnie will be demonstrating in this class. Some of the dishes typically found in Europe will be reviewed and enjoyed. Don't miss out! Menu: Roasted Fingerling Potatoes with Cheese Fondue • Caprese Salad • Cheese Souffle • Gelato Trio ~ Pistachio, Chocolate, Coffee. **Two glasses of wine are included in the price of each seat. No BYOB.*

Wednesday, August 14th • 11:30 – 2:00 pm • “Getting Ready for your Labor Day Cookout” • Demonstration Class • Jessica Jones – Cooking at the Cottage • \$65.00. Labor Day is just around the corner marking the end of summer for most of us. Plan a festive cookout and celebrate those last days of summer. Menu: Peach Bourbon Barbecue Chicken • Three Bean Bake • Off the Cob Fiesta Skillet Corn • Dilled Potato Salad • Lemon Thyme Cake served with Lemon Mascarpone Frosting. **Two glasses of wine are included in the price of each seat. No BYOB.*



Thursday, August 15th • 6:30 – 8:30 pm • “Girls Night Out ~ August” • Hands-On Class • Angelina Bruner – Angelina’s Culinary Consulting • \$70.00. Grab a girlfriend, sister, mom, or daughter and spend a relaxing evening together cooking, laughing, and learning! Menu: Roasted Peach Strawberry Ricotta Bruschetta with Balsamic Reduction • Fresh Basil Shrimp Lemon Pasta with Roasted Summer Squash, Zucchini and Grape Tomatoes • Lemon Raspberry Butter Cake with Vanilla Ice Cream and Lavender Honey. *Remember when registering to let us know if you would like to be seated with someone (and their name) who is registering separately. You will be cooking in pairs. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Friday, August 16th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • David Moeller – Sullivan University • \$130.00 for TWO individuals. Menu: Mushroom and White Truffle Macaroni and Cheese with Asparagus Tips and Parmesan Cheese • Pork Tenderloin with Green Pepper Cognac Sauce served with Sauteed Vegetables and Whipped Yukon Gold Potatoes • Bananas Foster with Nutella, Whipped Cream, and Biscotti. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Saturday, August 17th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Goat Cheese Crème Brûlée served with Herb Crackers and Savory Meringue • Boneless Pork Chop with Sauce Chasseur served with Whipped Potatoes and Roasted Brussels Sprouts • Molten Chocolate Cake with Ice Cream. *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.



Sunday, August 18th • 1:00 – 2:30 pm • “Cookbook Club ~ August ~ Tomatoes” • Free to all those who love to cook. This unique take on the traditional book club will be hosted by Cooking at the Cottage in our classroom. Each participant will choose a cookbook from his/her collection or a favorite recipe, cook one recipe to bring and share with the club, and a printed copy of the recipe to share. **AUGUST MEETING WILL BE A THEMED EVENT – TOMATOES.** Choose an offering/dish that is made with tomatoes – this could be appetizer, vegetable, entrée, dessert, or snack. The Cottage will provide plates, napkins, serving utensils, and beverages. The club will offer a place to discover new food, new books, and new friends. Please register through our website. The meetings will be held on the 3rd Sunday of each month from 1 – 2:30 pm.

Monday, August 19th • 6:30 - 9:00 pm • “Fabulous French Macarons ~ Summer Edition” • Hands-On Class • Jessica Jones - Cooking at the Cottage • \$70.00. Learn to perfect the skills needed to create stunning French almond macarons, perfectly domed, and footed, as well as make two types of buttercream for the filling. You will practice the preparation of ingredients, a foolproof way of mixing the batter, and piping and baking these popular cookies. Each student will take home a small package of macarons to enjoy! Please bring an apron with you to class. Menu: Cherry Almond Flavored Macaron with Cherry Almond Preserves Filling • Pineapple Rum Macaron with Pineapple Rum Chutney Filling • Coconut Lime Macaron with Lime Curd Filling. *One glass of wine is included in the price of each seat. No BYOB.



Tuesday, August 20th 6:30 – 9:00 pm • “Over the Top Finger Foods” • Demonstration Class • Serge Katz – Flavaville Food Truck • \$70.00. On Serge’s food truck the most popular item is the Buffalo Chicken Egg Roll. Thinking about this, the idea was born to have a class of “finger foods” that are unique, international, and an example of a true fusion of flavors. What a fun class this will be! And if you haven’t taken one of Serge’s classes you need to sign up – we have a ball! Menu: Buffalo Chicken Egg Roll with Ranch Dressing • Crab Rangoon with Sweet Chili Sauce • Ground Lamb Kebab with Tzatziki Sauce • Philly Cheese Egg Roll with Beer Cheese • Steamed Pork Dumpling with Soy Herb Chili Sauce • Sticky Rice with Fresh Mango Chunks. *Two glasses of wine are included in the price of each seat. No BYOB

Wednesday, August 21st • 6:30 – 9:00 pm • “A Tour of Italy ~ Umbria” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers & Delizie Italiane • \$70.00. This region of Italy is the most centrally located in the country. It is also one of Italy’s smallest regions. Its capital is Norcia. One of the most recognizable cities of the region is Perugia, known mostly for its chocolate. This region uses mostly pork as a staple meat and the black truffle as a favorite culinary delight which are available seasonally from Christmas through March. Wild caught birds are also a delicacy in this region as they are often hunted & served both at home and in local restaurants. Menu: Salsa Ghiotta ~ a cooked prosciutto salsa spooned atop crusty bread • Minestra alla Perugina ~ a beef broth with leeks, carrot, celery, egg white, and Parmigiano reggiano cheese • Castratello con Patate ~ braised lamb shank with potatoes seasoned with pancetta, onion, basil, garlic, anchovy, and white wine • Tisichelle ~ baked egg white and anise cookies . **Two glasses of wine are included in the price of each seat. No BYOB.*

Thursday, August 22nd • 6:30 - 9:00 pm • “Basics of Cake Decorating ~ Technique Class” • Hands-On Class • Jesica Jones - Cooking at the Cottage • \$70.00. Learn all the basics of cake decorating. Some of the topics covered in this class are assembly, filling, crumb coating, and flat icing the cake, borders, and piping techniques, coloring the frosting, making Swiss Meringue buttercream frosting, and more. Each student will be provided with an 8 inch cake to decorate and take home, show off, and enjoy! This is not a Wilton cake class--it's SO much more! Please arrive early, with your supplies, as we will begin promptly at 6:30 pm. ****Ask for your supply list at signup. We offer these items for sale at the Cottage, along with a 10% class discount on your purchase. We would be happy to put a kit together for you ahead of time. Just let us know. *One glass of wine is included in the price of each seat. No BYOB.*



Friday, August 23rd • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Jesica Jones – Cooking at the Cottage • \$130.00 for TWO individuals. Menu: Baked Brie with Cherry Almond Compote served with Crackers and Apple Slices • Herbed Roasted Chicken Breast served with a Lemon Thyme Cream Sauce with Boursin Mashed Potatoes and Garlicky Green Beans • Triple Berry Oat Crisp served with Chantilly Cream. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



KIDS CLASS! Saturday, August 24th • 11:30 - 1:30 pm • “ South of the Border ~ Kids Class” • Ages 7 - 12 years old • Hands-On Class • Heidy Michel – Sullivan University & Cooking at the Cottage • \$60.00. Learn to make some of your favorites at home! Then show off your newfound skills to family and friends! This class is for children only. Menu: Homemade Guacamole with Chips • Chicken Fajitas • Fiesta Corn Dip with Chips • Sweet Pineapple Empanadas. *** (parents will not be permitted to stay during class; our staff will be on hand to assist the chef and the students and provide extra supervision) *** when registering, please list the child's name and age in the comment section along with any allergies.*



Saturday, August 24th • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: KY Eggs Benedict served with Red Eye Gravy • Seared Medallion of Beef with Sauce Diane served with Cheese Grits and Roasted Root Vegetables • Peach and Pecan Bread Pudding topped with Bourbon Caramel Sauce. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



Wednesday, August 28th • 6:30 – 9:00 pm • “Poolside/Lakeside; Recipes for Entertaining” • Demonstration Class • Janine Washle “The Flavor Queen” – Flavor Queens Kitchen in Clarkson, KY • \$65.00. Menu: When you’re entertaining at home or at the lake, these recipes will feed a crowd without keeping you stuck in the kitchen. Menu: Jalapeno Popper Pinwheels • Kentucky Hot Brown Spread • Tomato Cucumber Salad • Colorful Cornbread Salad • Chicago-Style Italian Beef • Blackberry Dumplings • Summer S’mores Cones which include these ingredients ~ Double D (Dark & Dense) Brownies • Marshmallow Frosting. **Two glasses of wine are included in the price of each seat. No BYOB.*

Thursday, August 29th • 6:30 – 9:00 pm • “Late Summer Feast” • Demonstration Class • Michael Bowe – Red Yeti • \$70.00. Back by popular demand welcome back Chef Michael Bowe! His first class got rave reviews so don't miss this one! It will be an amazing evening. Menu: Salad of Watermelon, Whipped Greek Yogurt, Basil, Baby Arugula, Watermelon Vinaigrette, Wildflower Honey and finished with Mountain Salt • Cauliflower Gratin, Artisan Mushrooms, Peas, Shallots, Grana Padano Cheese, and finished with Brown Butter Breadcrumbs • Roasted Strip Loin, Parsley Gremolata, Smoked Pepper Horseradish Cream, Roasted Turnips and Potatoes • Lemon Olive Oil Cake with Vanilla Bean Whipped Cream and Candied Almonds. **Two glasses of wine are included in the price of each seat. No BYOB.*

Saturday, August 31st • 6:30 – 8:30 pm • “Date Night” • Hands-On Class • Mike Cunha – Sullivan University • \$130.00 for TWO individuals. Menu: Linguini with Spicy Tomato Sauce and Capers • Poached Filet of Salmon with Citrus Herb Supreme served with Rice Pilaf and Eggplant Caponata • Chocolate Peanut Butter Bread Pudding topped with Cinnamon Meringue. **Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided. *Two glasses of wine are included in the price of each seat. No BYOB.*



**... and of course, this is not all!
Check back throughout the summer for new classes
that will be added!**

CLASS REGISTRATION & CANCELLATION POLICY

Cooking at the Cottage classes are a ticketed event, filled on a first-come basis and payment must be made at the time of registration. **ONLINE** registration is **NOW AVAILABLE**, or can be done in person or by phoning the Cottage at (502) 893-6700. (No email requests honored.) Payment is due at time of registration. We accept all major credit cards. If paying by Gift Card, please have your card available, since we will need the numbers printed on the back of the card. Please bring your card with you to class for redemption. If paying with a split payment (gift card & credit card) or using a store credit, you must call the store to register.

REQUESTS FOR REFUNDS OR TRANSFERS MUST BE MADE SEVEN (7) FULL DAYS PRIOR TO THE SCHEDULED CLASS. CANCELLATIONS MUST BE MADE BY 11:59 PM THE NIGHT BEFORE THE 7 DAY PERIOD. WE ARE SORRY, BUT WE CANNOT MAKE EXCEPTIONS.

Cooking classes are like tickets to a performance, concert, or sporting event: the show must go on, so we encourage you to send a substitute if you are unable to attend.

If you cannot attend class and can't find a substitute, please let us know anytime during the 7-day period before class. If we can sell your seat(s) from a waiting list, we will issue you a store credit to be used for another class (not merchandise) during the next 12 months.

Due to the availability of ingredients, sometimes the chef must substitute recipes in class. And because of time constraints, not every recipe scheduled is necessarily prepared. We will provide the class with a packet of written recipes, but you are encouraged to make your own notes.

All classes are held in our classroom at Cooking at the Cottage, unless otherwise noted. Participation in a Cooking at the Cottage hands-on class places you in a typical cooking environment with inherent risk. By registering for a Cooking at the Cottage event, you agree to release Cooking at the Cottage and its staff, employees, and contractors from all liability arising from direct or indirect damages or injury. We reserve the right to substitute instructors in a given class, if necessary.

We want all our students to have a great classroom experience, so please arrive on time, keep talking to a minimum during class, and silence your cell phone. You may wish to bring a sweater to class because the temperature in the classroom does vary.

If we cancel a class due to inclement weather or other unforeseen circumstances, you will be notified by phone or email as soon as the decision is made, and a credit for another class will be issued. However, if we hold a class, there will be **NO CREDITS or REFUNDS** due to the weather, whether you attend or not.

Don't forget ... all classes are held at Cooking at the Cottage, 3739 Lexington Rd., Louisville, KY 40207. Visit our website at www.cookingatthecottage.com and sign up for our newsletter, sent by e-mail twice monthly!

Thank you for your patronage, loyalty, and friendship! We look forward to seeing you in our kitchen!

