



# COLLEYVILLE CULINARY SCHOOL

## SEPTEMBER 2011

### ADULT CLASSES

#### 5 COUNTRIES, 5 SIMPLE MEALS

Wednesday, September 7, 6:30-8:30 p.m.

\$40

Take a journey with us around the world for taste-tempting simple meals you will be serving up to family and friends for years to come. From France we will sample **Rich and Creamy Roasted Shrimp and Corn Crème Brulee**. Spain will offer us easy weeknight **Paella with Spicy Chorizo and Chicken** guaranteed to please. We will visit Italy for delicious **Homemade Pesto Penne** that is sure to become a family favorite and on to Lebanon for the fresh whole grain goodness of **Tabbouleh served with Succulent Beer Marinated Barbeque Pork Loin**. From Greece we will try yummy **Chicken Souvlaki with Creamy Ziziki Sauce served with Pickled Onions and Cucumbers**. For a sweet finish we will serve you a slice of Americana. You guessed it, **Crisp Apple Crumble**.  
Instructor: Lorie Fangio, host of 97.5 KLAK's "Home Hints with Lorie Fangio"

#### INDIAN CUISINE - BLUE HOUSE

Thursday, September 8, 6:30-9 p.m.

\$55

Join us for a culinary journey of discovery with exciting textures, vibrant colors, produced by a range of spices; this is what has made Indian cuisine popular. For the appetizer we will start with silky **Chicken Kabobs with Mint and Spinach Chutney**; **Vegetable Samosas**; **Salad Cucumber with Spiced Yogurt**; **Vegetable Korma with Lemon Laced Basmati Rice**; and finish the evening with **Caramelized Pineapple over sweet Saffron Rice**. The class will be held at 1959 W Southlake Blvd, Ste 150, Southlake. **BYOB**  
Instructor: Chef Andrew Huszar, [tastefullyyours.com](http://tastefullyyours.com)

#### KNIFE SKILLS

Saturday, September 10, 11 a.m.-1:30 p.m.

\$60

Learn to care for and use the most vital tool in any good cook's arsenal: your knives. You will align and/or sharpen your knives prior to learning the professional's techniques for dicing (chopping), slicing (shredding) and mincing. Though you may feel awkward at first, with practice you will gain a measure of skill and safety that will last a lifetime! **You must bring a chef's knife and a paring knife to class**. A meal will be made with the food you "practice" on. **Class size is limited to 10 students**.  
Instructor: Chef Anne Legg

#### ELEGANT ENTERTAINING

Tuesday, September 13, 6:30-8:30 p.m.

\$45

Molly Fowler, The Dining Diva, is a traveling culinary instructor, television personality, recipe developer, product spokesperson, and cookbook author (*Menus for Entertaining*) who demonstrates entertaining with ease, flair and impact. Her credo, "Make every day an occasion," reflects her attitude and approach to cooking. **Salad of Mixed Greens with Roquefort, Pears & Celery Vinaigrette**; **Pan-Seared Salmon with Mushroom Sauce on Wilted Spinach**; **Creamy Lemon Rice**; **Oven-roasted Asparagus**; and **Chocolate Mousse Cake with Ganache**.  
Instructor: Chef Molly Fowler, [www.TheDiningDiva.com](http://www.TheDiningDiva.com)

#### FLORAL DESIGN 101

Wednesday, September 14, 6:30-8:30 p.m.

\$40

Ever wonder how the florist knows exactly how many flowers to use in an arrangement and where to place them? In Floral Design 101, we'll show you the tips to making a perfect arrangement from the vase up. Class will include all materials for making your own arrangement to take home. A light snack will be provided.  
Instructor: Meryl Williams, Floral Designer and Manager

#### GLOBAL CULINARY TOUR

Thursday, September 15, 6:30-8:30 p.m.

\$45

A lifetime of passion and a desire to create are the ingredients that make up Chef Jason Harper. Once again he demonstrates his talent and love of food in this menu of **Chinese Chicken Salad**; **Fennel Crusted Wild Salmon with Citrus Olive Couscous**, and **Tarragon Champagne Gastrique**; **Porcini Braised Short Ribs with Cauliflower Scallion Puree and Natural Jus**; and **Dark Chocolate Soup with pound cake croutons**.  
Instructor: Chef Jason Harper, [tricolleyville.com](http://tricolleyville.com)

#### GLUTEN-FREE BAKING CLASSICS

Saturday, September 17, 11 a.m.-1 p.m.

\$30

No need to panic when you first start a gluten-free diet. Join Dr. Claudia Pillow Ph.D. (chef and speaker on gluten intolerance) and experience this gluten-free baking class that will form the foundation of your gluten-free repertoire. The class will conclude with smart tips for healthy gluten-free eating and strategies for recipe conversions. Menu includes chewy artisan style **Submarine Sandwich Bread**; tender flavorful **Hot Dog Buns**; luscious **Coconut Cream Pie**; and velvety **Chocolate Cupcakes with Fudge Icing**.  
Instructor: Chef Claudia Pillow, Ph.D., Author and Speaker

#### CARIBBEAN CRUISING

Sunday, September 18, 1-3 p.m.

\$40

Take a Caribbean cruise with Chef Brenden Mesch of the International Culinary School at the Art Institute of Dallas. Our focus will be on the ingredients, cooking techniques, and professional tricks necessary for success. Menu to include **Jamaican Jerk Chicken (Jamaica)**, **Moros y Christianos (Cuba)**, **Salt Cod Accras (Martinique)**, **Creole Dorado (St. Lucia)**, and **Fried Plantains**.  
Instructor: Chef Brenden Mesch, Ed.D., CEC, CCE

#### COCKTAIL PARTY IN A FLASH

Thursday, September 22, 6:30-8:30 p.m.

\$40

Learn to whip up easy and elegant hors d'oeuvres perfect for the time-deprived. Chef Callie Salls will share culinary tips and tricks to streamline cooking into beautiful and mouth-watering appetizers. **White Gazpacho Shooters with Lemon Butter-Roasted Apples**; **Spicy Turkey Meatball Skewers with Cucumber Fennel Slaw**; **Sweet Pepper & Corn Cakes with Pancetta & Marjoram Aioli**; **Mini Chocolate Éclair Parfaits with Toasted Hazelnuts**.  
Instructor: Callie Salls, [www.linguineanddirty martinis.com](http://www.linguineanddirty martinis.com)

#### OKTOBERFEST BEER TASTING

Friday, September 23, 6:30-8 p.m.

\$30 each or \$55 per pair

It's time for a good "Oktoberfest" beer tasting, and no better time than September! Kryston Lopez has picked a great lineup for this class and of course we'll have a few "brats" and other favorites to pair with the beers. So join us for a tasting of **Avery Brewing—"The Kaiser" Imperial Oktoberfest Lager**; **Breckenridge Brewery— Vanilla Porter**; **Sierra Nevada Brewing Co.— "Tumbler" Autumn Brown Ale**; **Buffalo Bill's Brewery— Pumpkin Ale**; and **Brouwerij Lindeman's— Framboise Lambic**.  
Instructor: Kryston Lopez, Market Street Wine Manager

- Hands-On
- Wine Tasting
- Beer Tasting

To view scheduled classes for the next three months, visit [marketstreetunited.com](http://marketstreetunited.com)



To register for a class, call Dish Event Center at  
**817-577-5047**  
 or email  
**560event@marketstreetunited.com**

**POTS & PLOTS**

Monday, September 26, 6:30-8:30 p.m.

*Labor Day* by Joyce Maynard pulls you into the fragile lives of three vulnerable characters. It's a perfect late-summer book, a page-turner that also makes you think. As usual, tonight we will cook delicious recipes and then sit, dine, and discuss the book. Sign up early. Space is limited.

Instructor: Judy Waitkus, Market Street



**GLUTEN-FREE VEGETARIAN ASIAN FUSION**

\$40

Thursday, September 29, 6:30-9 p.m.

In this course, we'll show you how to make our favorite Asian dishes from China to Japan and teach you how to balance salty, sweet, spicy and savory flavors in your dishes. If you thought you were stuck with cucumber and carrot rolls for the rest of your life, think again! From sushi to noodles to Asian Fusion, we have you covered in this fantastic trip to the East. Menu includes **Sushi; Asian Salad; Crispy Tofu with Spicy Tamari Drizzle; and Peking Style Sweet and Spicy Noodles Teriyaki.**

Instructor: Christina MacMicken, Executive Chef, T+T Gluten Free

**TOUCH-OF-THAI DINNER PARTY**

Tuesday, September 27, 6:30-8:30 p.m.

The flavors of Southeast Asia abound but familiar western cooking techniques are used in these dishes to create a pan-Asian dinner. Menu includes; **Green Mango & Crab Salad; Ginger Roast Chicken with Jasmine Rice; Lemongrass Stir-fry Vegetables; and Creamy Coconut Rice Pudding with Fruit.**

Instructor: Chef Anne Legg



# REGISTRATION & CULINARY SCHOOL INFORMATION

**What is Dish Event Center?**

Located on the second floor of Market Street in Colleyville and McKinney, Dish Event Center is a meeting place for community and customer gatherings, as well as our own offerings of scheduled culinary events. Enjoy:

- a culinary center
- an event room for private gatherings
- a specialty shop of gifts and gadgets for the cook

We also offer other culinary and educational events. Most classes are demonstrations, unless specified as a hands-on class. **Participants enjoy tasting the dishes prepared.** Classes are offered days, evenings and weekends to accommodate busy schedules. Prices vary based on content.

**What kinds of cooking classes will you offer?**

At Market Street's Dish Event Center, you can learn everything from jazzing up your everyday menus to creative after-school snacks — and from gourmet menus from some of the country's best chefs to basic grilling techniques.

**How do I register for a cooking class?**

Call the Dish Event Center in Colleyville at **817-577-5047.**

Classes seat approximately 25 students and payment (cash, check or credit card) is due at time of registration. Class registrations are taken on a first-come, first-served basis. Once a class is full, you will be added to a waiting list.

We're happy to honor requests for refunds or transfers to another class as long as they are made in accordance with the confirmation agreement per class. Cancellations must be received five (5) days prior to class for a full refund. Certain classes may have a two-week cancellation notice. Please see your emailed confirmation for terms. No credit, refund or transfer will be issued if cancellation is made within 72 hours of schedules class time. You may send a substitute if you cannot attend.

For classes that involve student participation, **closed-toe shoes and kitchen-safe clothing are required.** Market Street will not be held liable for lost or damaged items or injuries to students.

**Team Building!**

We also offer team building activities that enable you and your staff to cook together and share a meal. Allow our specially trained instructors to guide you through exercises that will not only build team unity and creativity, but also are rewarding and fun. Class sizes are limited and based on availability of the room and instructor. Prices are determined based on the menu chosen.

**Fabulous Party Classes!**

Celebrating a birthday, holiday event, baby or bridal shower or having a girls night out or book club meeting? Do you need to entertain your church group, gourmet club or bunco group?

Why not let the Culinary School staff create a fun private cooking party for your special occasion? Invite your friends to come tie on an apron and either we can cook or you can have a cooking "event" that we will help you customize to fit your needs! When you finish your party, you and your guests will sit down and enjoy your culinary feats. After dessert, your happy guests will depart with recipes, new cooking skills and the memories of a fun and interactive event.

**Do you love food? Would you like to assist?**

Volunteers are rewarded. For every two times you volunteer to assist with a cooking class or demonstration, you may attend one class free. Volunteer duties include assisting with room set up, serving food and cleanup. Call the Dish Event Center to volunteer. **Those wanting to volunteer must attend one class as a paid attendee before registering to volunteer.**

**Private Kids Events**

Do you have a Girl Scout Troop? Our program includes the necessary requirements for completing many of the badges. Call your store location for details. Subject to availability due to previously arranged events.

Prices on brochure are per person per class.

FOR RESERVATIONS  
**817-577-5047**