

Instructors

David Allen is a native of Charlottesville and has worked as chef at Symphony Hall in Boston, as well as Granite on Grove, The Tobacco Company and The Berkeley Hotel in Richmond.

Meredith Beckett is a 1996 graduate of the professional culinary career program at L'Academie de Cuisine in Gaithersburg, MD, and is a private chef, caterer and cooking instructor in the Fredericksburg area.

Jamie Gulden works in Richmond as sous chef at Groovin' Gourmet Catering. He also works as a line cook at Chez Max, a fine dining restaurant.

Chaz Kilby has worked professionally as a caterer and currently owns Feast-O-Rama, a specialty and gourmet food store located at 1008 Sophia Street.

Eun-Hee Randalow was born in South Korea and lived in Japan before moving to the United States. She is chef/owner of Little Tokyo Restaurant, located at 1320 Jefferson Davis Highway in Fredericksburg.

Susan Worrell is currently employed as the Director of Operations at the Jepson Alumni Executive Center at UMW, having previously worked for Marriott, the Wood Company and Sodexo. She has taught Asian cooking at "Susan's cooking" in Seattle.

Private Parties Call to plan a private class, in your home or at the kitchen, for that special occasion. Fee: \$45.00 per person.

The Fine Print Class sizes are limited to 10 participants, with wait-listing available. Class reservations are accepted with full payment only. Phone reservations will be taken only with credit card information. Cancellations must be made at least 48 hours in advance. The Kitchen at Whittingham reserves the right to cancel classes due to weather or instructor illness, with a full credit towards another class.

The KITCHEN

AT WHITTINGHAM

Schedule of Cooking Classes Winter 2007

January

February



1021 Caroline Street
Fredericksburg, Virginia
(540) 374-0443

January: Dine out...at home!!

Fredericksburg and The Kitchen at Whittingham celebrate restaurant week January 11-22. Join us in The Kitchen every day for 1 hour participation classes. Eat and learn! All classes: \$15 (includes beverages).

California Rolls

Thursday, January 11 at 5 P.M. Instructor: Susan Worrell

The Earl of Sandwich

Friday, January 12 at 12 P.M. Instructor: David Allen

Smoked Salmon Cake Appetizers

Saturday, January 13 at 5 P.M. Instructor: Meredith Beckett

Quesadillas for a Crowd

Sunday, January 14 at 12 P.M. Instructor: Meredith Beckett

Easy Corn Pudding, 4 Cheese & Mac

Monday, January 15 at 12 P.M. Instructor: Chaz Kilby

The Popover Pancake

Tuesday, January 16 at 12 P.M. Instructor: David Allen

Black Bean Chicken with Rice

Wednesday, January 17 at 5 P.M. Instructor: Susan Worrell

Veggie Stuffed Chicken & Rice

Thursday, January 18 at 12 P.M. Instructor: Chaz Kilby

Apple & Sausage Bake

Friday, January 19 at 12 P.M. Instructor: David Allen

Curry in a Hurry

Saturday, January 20 at 12 P.M. Instructor: Meredith Beckett

Eggs Benedict

Sunday, January 21 at 12 P.M. Instructor: David Allen

Turkey and Orzo Soup

Monday, January 22 at 12 P.M. Instructor: Meredith Beckett

January						
SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11 California Rolls 5 P.M.	12 Earl of Sandwich 12 P.M.	13 Smoked Salmon 5 P.M.
14 Quesadilla 12 P.M.	15 Mac & Cheese 12 P.M.	16 Popover Pancake 12 P.M.	17 Black Bean Chicken 5 P.M.	18 Veggie Stuffed Chicken 12 P.M.	19 Apple & Sausage 12 P.M.	20 Curry in a Hurry 12 P.M.
21 Eggs Benedict 12 P.M.	22 Turkey & Orzo Soup 12 P.M.	23	24	25 Great Panini 6 P.M.	26	27
28	29 Comfort Food 6 P.M.	30	31			
February						
SUN	MON	TUE	WED	THU	FRI	SAT
				1 Thursday at Noon!	2	3 Sushi 11 A.M.
4	5	6	7	8 Thursday at Noon!	9	10
11	12 Winter Soups 6 P.M.	13	14 Stir-Fry, Part 1 6 P.M.	15 Thursday at Noon!	16	17
18	19	20	21 Stir-Fry, Part 2 6 P.M.	22 Thursday at Noon!	23	24 Braised Cabbage 6 P.M.
25	26	27 Paella 6 P.M.	28			

January

The Great Panini

Tasty sandwiches...hot off the grill!

Thursday, January 25 at 6 P.M. Instructor: Meredith Beckett

\$40.00

Comfort Food

Chase away winter chills with cozy dishes like mom cooked.

Monday, January 29 at 6 P.M. Instructor: Jamie Gulden

\$40.00

February

Thursday's in The Kitchen at noon returns!

Join us in The Kitchen every Thursday in February for a one hour course in quick and easy dishes for those cold winter days. Eat lunch while you learn!

February 1, 8, 15, & 22

Instructors vary. Classes start promptly at 12 P.M.

\$15.00 (Includes beverages)

Winter Soups

Quick and easy recipes using seasonal ingredients.

Monday, February 12 at 6 P.M. Instructor: Jamie Gulden

\$40.00

The International Series in February

Japan: Sushi

Hands on instruction in making this healthy and tasty dish.

Saturday, February 3 at 11 A.M.

Instructor: Eun-Hee Randalow

\$40.00 (Limit 9 participants)

China: Stir Fry

This two-part class will teach you the basics of stir-fry and how to create authentic Chinese meals.

\$80.00

Part 1: Learn the basic techniques of stir-fry cookery.

Wednesday, February 14 at 6 P.M. Instructor: Susan Worrell

Part 2: Build on skills learned in Part 1 to create authentic Chinese meals.

Wednesday, February 21 at 6 P.M. Instructor: Susan Worrell

Germany: Sauerbraten, Braised Cabbage and Spaetzle

Saturday, February 24 at 6 P.M. Instructor: Meredith Beckett

\$40.00

Spain

A delicious fiesta featuring Paella!

Tuesday, February 27 at 6 P.M. Instructor: Chaz Kilby

\$40.00

More international courses to follow in March!