

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.

Loli Ibarra is a native of Mexico, currently living in Fredericksburg. She loves to cook and has taught highly successful cooking classes at Whittingham for several years.

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.

Scott Mahar was formally trained at le Cordon Bleu in New England and has worked at Chanterelle in NYC, Galileo and Poste Modern Brasserie in DC and the Ritz-Carlton in Pentagon City. He is currently chef/owner of Poppy Hill Tuscan Kitchen, located at 1000 Charles St. in downtown 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 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.

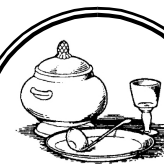
The KITCHEN

AT WHITTINGHAM

Schedule of Cooking Classes Early Spring 2007

March

April



1021 Caroline Street
Fredericksburg, Virginia
(540) 374-0443
www.ShopWhittingham.com

March

Thursday's in the Kitchen at Noon

Join us in The Kitchen every Thursday in March for a 1 hour course in quick and easy dishes, appropriate to the season. Eat lunch while you learn.

March 1, 8, 15, 22 and 29

Instructors vary. Classes start promptly at 12 pm.

\$15:00 (includes beverages)

The Wearin' O' The Green

Just in time for St. Patrick's day, a 3-course menu that features green in every dish!

Wednesday, March 7 at 6 pm. Instructor: Meredith Beckett

Participation, 2-3 hours.

\$40.00

Italian Celebration

Part of our international series, the menu features balsamic roasted pork loin, stuffed with mushrooms and figs, served with a potato galette, appetizer and dessert.

Saturday, March 10 at 12 pm. Instructor: Scott Mahar

Participation, 2-3 hours.

\$40.00

Dim Sum

Learn to make a variety of small Chinese delicacies

Wednesday, March 14, at 6 pm Instructor: Susan Worrell

Participation, 2-3 hours.

\$40.00

Easter Brunch

New ideas for a hassle-free holiday brunch menu.

Monday, March 19, at 6 pm Instructor: Jamie Gulden

Participation, 2-3 hours.

\$40.00

March						
SUN	MON	TUE	WED	THU	FRI	SAT
				1 Thursday at Noon!	2	3
5	5	6	7 Wearin' O' The Green 6 PM	8 Thursday at Noon!	9	10 Italian Celebration 12 PM
11	12	13	14 Dim Sum 6 PM	15 Thursday at Noon!	16	17
18	19 Easter Brunch 6 PM	20	21	22 Thursday at Noon!	23	24
25	26	27	28	29 Thursday at Noon!	30	31
April						
SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3 Road to Marrakesh 6 PM	4	5 Thursday at Noon!	6	7
8	9	10	11	12 Thursday at Noon!	13	14
15	16	17	18 Stir Fry Part 1 6 PM	19 Thursday at Noon! Spring Time Salads 6 PM	20	21
22 Event: Garden Week Begins	23	24	25 Stir Fry Part 2 6 PM	26 Thursday at Noon! Viva Mexico 6 PM	27 Spring Fling Hors d' Oeuvre 6 PM	28 Event: Roland Mesnier Book Signing
29	30					

April

Thursday's in the Kitchen at Noon

Join us in The Kitchen every Thursday in April for a 1 hour course in quick and easy dishes, appropriate to the season. Eat lunch while you learn.

April 5, 12, 19, 26

Instructors vary. Classes start promptly at 12 pm.

\$15.00 (includes beverages)

The Road to Marrakesh

Our international series continues with the exotic and enticing cuisine of morocco. Chicken tagine and couscous will be featured.

Tuesday, April 3, at 6 pm. Instructor: David Allen

Participation, 2-3 hours.

\$40.00

Stir Fry

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

\$80.00

Part 1: learn the basic techniques of stir fry cookery.

Wednesday, April 18, at 6 pm. Instructor: Susan Worrell.

Part 2: build on the skills learned in part 1 to create stir-fry dishes.

Wednesday, April 25, at 6 pm. Instructor: Susan Worrell

Spring Time Salads

A trio of fresh salads to usher in the new season.

Thursday, April 19, at 6 pm. Instructor: Chaz Kilby

Participation, 2-3 hours.

\$40.00

April continued

Viva Mexico!

Fresh and delicious flavors from south of the border.

Thursday, April 26, at 6 pm. Instructor: Loli Ibarra

Participation, 2-3 hours.

\$40.00

Spring Fling Hors d'oeuvre

Light bites for a spring luncheon or tea party.

Friday, April 27, at 6 pm. Instructor: Meredith Beckett

Participation, 2-3 hours.

\$40.00

Upcoming Special Events at The Kitchen

Roland Mesnier, pastry chef at the White House for decades, will sign his new book, "All the President's Pastries" on Saturday, April 28, from 12-4 pm

Garden Week starts April 22. Watch for details on activities at Whittingham.

Please check our website www.ShopWhittingham.com for additional cooking classes and upcoming events at The Kitchen.