

October

OCTOBER 9 THURS. - 6:00 PM **\$40.00**

"Party! Party! Party!"

David Allen

Get the holiday party started with some great & easy hors d'oeuvres.

- Brie & Cherry Tart
- Salmon Terrine with Olive Tapenade
- Steak & Olive Bruschetta
- Chicken Satay

OCTOBER 15 WED. - 6:00 PM **\$40.00**

"Festive Without A Fuss"

Susan Worrell

Just in time for the holidays! Planning a party for 10 - 20 guests, includes the timeline for preparation, bar requirements and menu planning.

- Holiday Martini (also "virgin" version)
- My Mother's Secret Cheese Puffs
- Tuscan Hot Olives
- Chanterelle Mushrooms & Bacon Tartlets
- New Orleans Shrimp Dip

OCTOBER 29 WED. - 6:00 PM **\$40.00**

"A Southern Holiday Dinner"

Meredith Beckett

With little advance preparation, you can make this traditional Southern menu for your holiday guests and not spend the evening in the kitchen!

- Oyster Stew
- Homemade Sweet Potato Biscuits with Smithfield Ham
- Winter Greens with Citrus Vinaigrette
- Williamsburg Orange Cake with Sherry Buttercream Icing

OCTOBER 2, 9, 16, 23, 30 **\$17.00**

Thursdays in the Kitchen at Noon

November

NOVEMBER 13 THURS. - 6:00 PM **\$40.00**

"Gingerbread Dream House"

Joan Hailstalk

Be the architect of your gingerbread dream house. Candy canes and gumdrops; sweet tarts and lollipops; those are the tools of the trade for baking & building this home for the holidays.

INSTRUCTORS

DAVID ALLEN is a native of Charlottesville and has worked as a 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.

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 D.C. and the Ritz-Carlton in Pentagon City. He is currently chef/owner of Poppy Hill Tuscan Restaurant, located at 1000 Charles Street in downtown Fredericksburg.

SUSAN WORRELL is the Director of Operations at the Jepson Alumni Executive Center at UMW, having expertly honed her culinary skills at Marriott, the Wood Company, Sodexo USA and her own catering concern, Susan's expertise covers many styles, with Asian cookery as her first love.

JOAN HAILSTALK, owner/chef of Simply Sweet has been creating beautiful wedding cakes with her husband Richard since 1991. Simply Sweet is located at 4413 Plank Road Fredericksburg, VA 22407.

PRIVATE PARTIES Call to plan a private class, at The Kitchen for that special occasion. \$45.00 per person with a 10 person minimum.



THE KITCHEN

AT WHITTINGHAM



COOKING CLASSES

2008

July - November

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

July

JULY 17 THURS. - 6:00 PM **\$40.00**
"Eat Your Veggies" Meredith Beckett

Enjoy the bounty of the Farmer's Market with seasonal recipes.

- Fresh Roasted Beets on Mixed Greens with Feta, Pickled Onions, Pine Nuts & Cumin-Yogurt Dressing
- Summer Cole Slaw with Savory Sausage & Blue Cheese
- Grilled Corn Soup with Red Pepper Creme Fraiche
- Fresh Berries & Oranges Macerated in Grand Marnier & Black Pepper

JULY 24 THURS. - 6:00 PM **\$40.00**
"Spectacular Summer Salads" David Allen

Cool and quick salads for hot summer nights!

- Chicken Roulade with Olive & Herb de Provence Stuffing
- Baby Spinach with Goat Cheese Crouton
- Chardonnay Shrimp Salad
- Asian Green Bean Salad with Bacon & Chili Vinaigrette

JULY 26 SAT. - 1:00 PM **\$45.00**
"Italy Al Dente" Scott Mahar

The methods used in the Italian kitchen at home, with stuffed pastas and gnocchi.

- Traditional Cheese Tortellini with Pink Vodka Sauce
- Chicken & Arugula Ravioli with Pesto
- Gnocchi with Marinara

JULY 3, 10, 17, 24, 31 **\$17.00**

Thursdays in the Kitchen at Noon

Eat lunch while you learn! Join us in the kitchen every Thursday for a 1 hour course in fast and easy dishes using local, seasonal ingredients from the market.



August

AUGUST 4 MON. - 6:00 PM **\$40.00**
"Attack of the Killer Tomatoes" David Allen

Three wonderful dishes with Virginia Heirloom tomatoes.

- Heirloom Tomato Salad with Orange Vanilla Vinaigrette
- "Aunt Charlie's" Fried Green Tomatoes
- Tomato Pisan Italian Style

AUGUST 12 TUES. - 6:00 PM **\$40.00**
"Hot . . . Flash!" Meredith Beckett

It's too hot to cook, except if it's quick and easy!

- Chilled Avocado Soup
- One-minute Salmon with Tarragon Butter
- Pork Tenderloin Medallions with Mustard Sauce
- Ten-minute Pineapple-Upsidedown Cake

AUGUST 20 WED. - 6:00 PM **\$40.00**
"Chop, Chop, Chop" Susan Worrell

Learn the techniques for a perfect, easy Chinese dinner.

- Egg Drop Soup
- Autumn Vegetable Stir Fry
- Broccoli Chicken with Black Bean Sauce
- Fried Rice with Shrimp

AUGUST 28 THURS. - 6:00 PM **\$40.00**
"Don't Chicken Out" David Allen

Rescue your evening with rotisserie chicken from your grocer.

- Spinach & Chicken Souffle
- Smokey Chipotle Chicken Tacos
- Chicken & Dumplings in a Minute

AUGUST 7, 14, 21, 28 **\$17.00**

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Eat lunch while you learn! Join us in the kitchen every Thursday for a 1 hour course in fast and easy dishes using local, seasonal ingredients from the market.

September

SEPTEMBER 17 WED. - 6:00 PM **\$40.00**
"Chinese Little Bites" Susan Worrell

Little Chinese wonders, how to make what you order in a restaurant.

- Wonton with Plum Sauce Shu Mai
- Mini Asian BBQ Ribs
- Egg Rolls with Chinese Mustard Sauce

SEPTEMBER 24 WED. - 6:00 PM **\$40.00**
"Breakfast for Dinner!" Meredith Beckett

Enjoy these dishes for breakfast or an unusual dinner.

- Spanish Egg, Potato & Chorizo Omelet
- Crispy Brown Sugar Bacon
- Apple & Manchego Salad with Lemon Vinaigrette
- French Toast with Caramel Sauce

SEPTEMBER 25 THURS. - 6:00 PM **\$40.00**
"Secrets of a Great Cake" Joan Hailstalk

A memorable occasion deserves a beautiful cake.

SEPTEMBER 27 - 1:00 PM **\$45.00**
"Baked Pasta" Scott Mahar

Learn the perfect baked pasta recipes for entertaining. Each dish can be prepared ahead of time & baked just before serving.

- Seafood Lasagna with Creamy Parmesan Sauce & Fresh Herbs
- Roasted Vegetable Manicotti with Fresh Basil Marinara
- Bolognese Baked Ziti with Fresh Mozzarella

SEPTEMBER 30 - 6:00 PM **\$40.00**
"Sunday Saviors" David Allen

Brunch with friends

- Puff Pastry Baked Eggs with Apples, Cheese & Bacon
- Quick Quiche
- Heavenly Home Fries
- Late Summer Berry Tart

SEPTEMBER 4, 11, 18, 25 **\$17.00**

Thursdays in the Kitchen at Noon

