

Thursdays at Noon

Join Chefs David Allen & Laurie Beth Gills in The Kitchen every Thursday for a 1-hour course in fast & easy dishes using local, seasonal ingredients from the market. Eat while you learn!

APRIL 1, 8, 15, 22, 29 \$17.00

MAY 6, 13, 20, 27 \$17.00

JUNE 3, 10, 17, 24 \$17.00

CHILDREN'S CLASSES ALSO AVAILABLE

Have a cooking class birthday party for a child.
Call for details.

PRIVATE PARTIES

Find out about a private class at The Kitchen for your next club meeting or that special occasion. \$45.00 per person with a 10 person minimum.

GIFT CERTIFICATES

Need something different for a special person? Gift certificates are available for birthdays, bridal showers, or office parties.

QUESTIONS?

Give us a call at (540) 374-0443

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.

Laurie Beth Gills is a professional Chef, Baker and Culinary Instructor at Laurie Beth's Classic & Contemporary Cooking, a Personal Chef and Catering Service. Chef Laurie Beth holds great passion for the art of eating well, with an emphasis on Mediterranean Cuisine. She is also the founder of Fredericksburg's First Dining Group.

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 Special Assistant to the President for University Events and Conferencing 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.

THE KITCHEN AT WHITTINGHAM



COOKING CLASSES

FOR

April, May & June, 2010

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

April

APRIL 10 \$ 40.00
SAT. 1:00 PM SCOTT MAHAR

“Easter Traditions”

- Baby Beet Salad with Blood Oranges
- Roast Lamb with Mint Pesto
- Spring Pea Risotto

APRIL 13 \$ 40.00
TUES. 6:00 PM DAVID ALLEN

“Spring Chicken”

- Spring Poussin - Tiny French Chickens with Crimini Mushrooms & Truffle Stuffing
- Poached Chicken ala Tomato over Fresh Greens
- Chicken Tikka - Spicy Indian Chicken with Jasmine Rice

APRIL 15 \$ 40.00
THURS. 6:00 PM SUSAN WORRELL

“Chinese Cooking from Home”

- Chinese Egg Rolls
- Crispy Fried Wonton
- Steamed Pork Dumplings
- Fried Rice
- Beef with Broccoli

APRIL 25 \$ 40.00
SUN. 1:00 PM LAURIE BETH GILLS

“Delectable Desserts”

- Chocolate Bundt with Chocolate Butter Cream
- Cheese Blintzes with Rhubarb Sauce
- Creamy, Berry Scone Cakes with Pure Vanilla Glaze

May

MAY 1 \$ 40.00
SAT. 1:00 PM SCOTT MAHAR

“Pasta Pronto”

Quick and Easy Pasta Dinners

- 30 Minute Marinara
- Pasta Primavera with Alfredo Sauce
- Shrimp with Herb Garlic & Olive Oil

MAY 11 \$ 40.00
TUES. 6:00 PM SUSAN WORRELL

“Five Wonderful Soups”

- Italian Wedding Soup
- Strawberry Soup with Cream & Riesling
- Crispy Wonton Soup
- Cream of Crab Soup
- Egg Drop

MAY 19 \$ 40.00
WED. 6:00 PM DAVID ALLEN

“Baby Vegetable Extravaganza”

- Vegetable Terrine with Goat Cheese & Early Vegetables
- 3 Easy Vinaigrettes for Tender Greens
- Baby Vegetable Quiche

MAY 27 \$ 40.00
THURS. 6:00 PM LAURIE BETH GILLS

“A Crab Celebration”

Our favorite Spring catch - the American Crab

- Crab Rangoon with Pineapple Chili Sauce
- Crab Pepper Pot Chowder
- Beer Steamed Crab
- Crab Fluffs - from Maryland's Famous Crab Shack!

June

JUNE 8 \$ 40.00
TUES. 6:00 PM DAVID ALLEN

“Cook What You Catch”

- Croaker Fish Fry
- Marlin Steaks with Fresh Tropical Salsa
- Catfish with Cheese Grits & Pickled Onions

JUNE 13 \$ 40.00
SUN. 1:00 PM SUSAN WORRELL

“Let's Party”

- Buffalo Wings
- Venetian Sausage Bites
- New Orleans Shrimp Dip
- Hot Tuscan Olives
- Creamy Avocado Dip
- Chanterelle Mushroom & Bacon Tartlets
- Mojito Cocktail

JUNE 19 \$ 40.00
SAT. 1:00 PM SCOTT MAHAR

“Summer Steak & Salad”

- Spinach Salad with Poppyseed Dressing
- Porcini Mushroom & Garlic Steak Rub
- Fresh Berry Panna Cotta Tarte

JUNE 22 \$ 40.00
TUES. 6:00 PM LAURIE BETH GILLS

“Seeing Red”

- Very Cherry Lamb Rib Chops with Cherry Pan Sauce
- Baby Greens and Cherry Salad with Warm Goat Cheese
- Cherry-Cormeal Upside-Down Cake