

## October

**OCT. 12** \$ 45.00  
**TUES. 6:00 PM** LAURIE BETH GILLS

### “Finest Holiday Hors D’Ouevres”

- Mixed Shellfish Ceviche Spoons
- Lemongrass Snowball Cookies
- Carrot, Honey & Ginger Shots
- Maple-Glazed Duck Breast on Sweet Potato Guafrette with Blackberry Chutney
- Pork-Wrapped Figs with Farmer’s Cheese & Balsamic Glaze

**OCT. 16** \$ 65.00  
**SAT. 1:00 PM** DOMENICA MARCHETTI

### “Big Night In”

- Italian Cheese Board
- Cannellini Bean Spread with Rosemary & Sage on Crostini
- Spinach Fettucine with Bolognese Sauce
- Veal & Mushroom Stew in a Puff Pastry Crust
- Holiday Radicchio Salad with Parmagiano Dressing
- Rosemary Shortbread Cookies with Fleur de Sel
- Dried Figs stuffed with Walnuts

**OCT. 21** \$ 40.00  
**THURS. 6:00 PM** DAVID ALLEN

### “Cooking with Beer”

- Guinness-Braised Short Ribs with Cheesy Mashed Potatoes
- Aged Cheddar & Ale Soup
- Beer Soda Bread

**OCT. 23** \$ 40.00  
**SAT. 1:00 PM** SCOTT MAHAR

### “French Bistro”

- Tomato Tart
- Mussels Marinieres
- Pistachio Encrusted Chicken with Mustard Cream Sauce

**OCT. 28** \$ 40.00  
**THURS. 6:00 PM** SUSAN WORRELL

### “Breakdown-Free Holiday Cocktail Party”

- Mushroom Tartlets with Manchego Cheese
- Butternut Squash Shooter & Chilled Bisque Shooter
- Basil-Wrapped Shimp with Chili Dipping Sauce
- Cranberry Meatballs

## November

**Nov. 11** \$ 40.00  
**THURS. 6:00 PM** JOAN HAILSTALK

### “Gingerbread Dream House”

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 and 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.

**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.

**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.

**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.

**DOMENICA MARCHETTI** is a writer and cooking teacher who specializes in contemporary Italian home cooking. Her articles have appeared in The Washington Post, Cooking Light, Fine Cooking, and other publications. She is the author of The Glorious Soups and Stews of Italy, from Chronicle Books. She lives with her family in Virginia and can be reached through her Web site, [www.domenicacooks.com](http://www.domenicacooks.com).

**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.

**LET US ARRANGE A PRIVATE CLASS FOR YOUR NEXT PARTY. \$45.00 PER PERSON WITH A 10 PERSON MINIMUM.**

**GIFT CERTIFICATES ARE AVAILABLE!**

# THE KITCHEN

## AT WHITTINGHAM



### ❖❖❖ COOKING CLASSES ❖❖❖

2010

July - November

1021 Caroline Street  
Fredericksburg, Virginia  
(540) 374-0443  
[www.shopwhittingham.com](http://www.shopwhittingham.com)

## July

**JULY 8** **\$ 40.00**  
**THURS. 6:00 PM** **SUSAN WORRELL**

### “Summer Entertaining”

- Cantaloupe Frenzy (Fabulous Drink)
- Fresh Tomato Shrimp Pasta
- Summer Grilled Vegetables
- Fruit Salsa & Cinnamon Chips

**JULY 14** **\$ 40.00**  
**WED. 6:00 PM** **LAURIE BETH GILLS**

### Three-Part Top Chef Series - *Tasty Travel Escapes* Part I: Foods of Spain with Jose Andres

- Tomato & Watermelon Skewers “Ferran Adria”
- Castilian Garlic Soup
- Catalan Style Chicken with Lobster
- Route 11 Potato Chips Omelet

**JULY 24** **\$ 40.00**  
**SAT. 1:00 PM** **SCOTT MAHAR**

### “Summer Brunch”

- Mushroom & Bacon Frittata
- Sun Dried Tomato & Potatoes
- Fresh Berry Trifle
- Peach Bellini

**JULY 29** **\$ 40.00**  
**THURS. 6:00 PM** **DAVID ALLEN**

### “BBQ that Sizzles”

- Grilled Pizza with Arugula & Gourmet Cheeses
- Grilled Mushrooms with Garlic & Herb Butter
- Lamb Kebabs with Tzatziki & Grilled Eggplant

## August

**AUGUST 7** **\$ 40.00**  
**SAT. 1:00 PM** **SCOTT MAHAR**

### “Maine Lunch”

- Clam Chowder
- Lobster Rolls
- Blueberry Cobbler

**AUGUST 10** **\$ 40.00**  
**TUES. 6:00 PM** **LAURIE BETH GILLS**

### Three-Part Top Chef Series - *Tasty Travel Escapes* Part II: Foods of the Napa Valley with Michael Chiarello

- Quail with Bacon & Honey
- Skillet Fried Corn & Tomatoes
- Potatoes “Da Delfina”
- “Free-Form” Cheesecake over Summer Fruit

**AUGUST 17** **\$ 40.00**  
**TUES. 6:00 PM** **SUSAN WORRELL**

### “Chinese”

- Pan Fried Pork Dumplings
- Egg Rolls with Hot Mustard Sauce
- Chicken Fried Rice
- Mushroom Variety with Vegetables in Chili Peanut Sauce
- Choy Sum in Oyster Sauce
- Shrimp in Black Bean Sauce

**AUGUST 25** **\$ 40.00**  
**WED. 6:00 PM** **DAVID ALLEN**

### “Top-Notch Tapas”

- Fried Sweetbreads Wrapped in Bacon
- Chicken in Paprika & Capers
- Quick Pickled Vegetables
- The Best Fried Calamari

## September

**SEPT. 18** **\$ 40.00**  
**SAT. 1:00 PM** **SCOTT MAHAR**

### “Savory Spain”

- Red Snapper Baked in Salt
- Shrimp Romesco
- Orange Flan

**SEPT. 21** **\$ 40.00**  
**TUES. 6:00 PM** **LAURIE BETH GILLS**

### Three-Part Top Chef Series - *Tasty Travel Escapes* Part III: Foods of Shanghai with Anthony Bourdain

### “Is There a Perfect Dumpling?”

- Shanghai’s Signature Soup Dumplings
- Shoa Mai Dumplings
- Perfect Potstickers

**SEPT. 23** **\$ 40.00**  
**THURS. 6:00 PM** **DAVID ALLEN**

### “Weekday Luncheon”

- Light Lemon Chicken Soup
- Ham Biscuits with Sweet Mustard Butter
- Asparagus Grisini Wrapped in Crisp Seasoned Pastry Crust

**SEPT. 29** **\$ 40.00**  
**WED. 6:00 PM** **SUSAN WORRELL**

### “German Oktoberfest Fun”

- Butter Lettuce Salad with Cucumber
- Pork Schnitzel
- Hot German Potato Salad
- Red Cabbage