

Thursdays at Noon

Join Chef 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!

JANUARY 7, 14, 21, 28 \$17.00

FEBRUARY 4, 11 18, 25 \$17.00

MARCH 4, 11, 18, 25 \$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

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 Fredericksbur's First Dining Group.

BRIAN JOHN GRIMLEY, was born in the west country of England and moved to America 25 years ago. His influences exhibit a southern bias with his love of the cuisine of New Orleans and Charleston. Brian and his wife currently operate a full-service restaurant in the Victorian town of Colonial Beach, VA.

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.

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

QUESTIONS?

Give us a call at (540) 374-0443.

THE KITCHEN

AT WHITTINGHAM



COOKING CLASSES

January - March

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

January

JAN. 27 WED. - 6:00 PM
THREE PART SERIES , FEATURING JULIA CHILD, ERIC RIPER & LIDIA BASTIANICH
\$40.00 PER CLASS OR
\$105.00 FOR ALL THREE CLASSES

Mastering the Master Chefs - Part 1
Mater Chef Julia Child “Mastering the Art of French Cooking”
Laurie Beth Gills

- Coq Au Vin
- Gratin Dauphinois (Scalloped Potatoes with Milk, Cheese & a Pinch of Garlic)
- Carottes à la Forestiere (Braised Carrots with Artichoke Bottoms & Mushrooms)

February

FEB. 11 THURS. - 6:00 PM
\$40.00

“Rough Cuts from the Butcher”
David Allen

- Lamb Stew with Winter Vegetables
- Korean-Style Short Ribs
- Winter Warm Up - The Best Ginger & Roasted Garlic Soup with Kale

FEB. 16 TUES. - 6:00 PM
\$40.00

“Weekend Baker”
Laurie Beth Gills

- Quick Pizza Dough - Pepperoni Bread
- Lemon & Wild Blueberry Bread
- Traditional Irish Soda Bread
- English Muffins - Raspberry Compote



FEB. 18 THURS. - 6:00 PM
\$40.00

“Chili Night Dinner”
Brian Grimley

- Roasted Pepper with Chilies & Tomatoes
- Salt-Baked Chicken with Cauliflower Puree
- Fresh Horseradish Creme Fraiche
- Mixed Berry Cobbler with Chantilly Cream

FEB. 20 SAT. - 1:00 PM
\$40.00

“Saucy”
Scott Mahar

- Bolognese Lasagne
- Shrimp Vodka Sauce
- Sun-Dried Tomato Pesto Sauce

FEB. 24 WED. - 6:00 PM
\$40.00

Mastering the Master Chefs - Part 2
Master Chef Eric Riper “A Return to Cooking”
Laurie Beth Gills

- Olive & Pesto Salad
- Salmon, Crab & Scallop Chowder
- Sautéed Melon & Phyllo Crisps with Balsamic-Port Sauce

March

MARCH 11 THURS. - 6:00 PM
\$40.00

“St. Patrick’s Day Dinner”
Brian Grimley

- Mini Scotch Eggs with Arugula Shoestring Potatoes & Remoulade
- Beef & Guinness Casserole with Colcannon
- Rhubarb & Sticky Ginger Crumble

MARCH 16 TUES. - 6:00 PM
\$40.00

“Seafood Science”
David Allen

- Shrimp Ceviche with Chilies & Herbs
- Poached Chilean Seabass in a Fragrant Court Boullion
- Atlantic Cod in Parchment with Baby Vegetables & Fresh Spring Herbs

MARCH 20 SAT. - 1:00 PM
\$40.00

“Get Stuffed”
Scott Mahar

- Stuffed Artichokes
- Sausage Stuffed Pork Chops
- Limoncello Trifle

MARCH 24 WED. - 6:00 PM
\$40.00

Mastering the Master Chefs - Part 3
Mater Chef Lidia Bastianich “Lidia’s Family Table”
Laurie Beth Gills

- Rabbit Cacciatore
- Handmade Potato Gnocchi
- Skillet Market Fresh Vegetables with Lemon Sauce