

Every Other Thursday at Noon

Join Chef Laurie Beth Gills in The Kitchen every other Thursday for a 1-hour course in fast & easy dishes. Eat while you learn!

\$18.00 per person

SEPT. 8

LAURIE BETH GILLS

“Anytime Appetizers”

- Asian Chicken Skewers with Plum BBQ Sauce
- Crusted Goat Cheese with Spinach & Fresh Tomato Salsa
- Mini Chicken Alfredo
- Corn Relish Cone-Crisps

SEPT. 22

LAURIE BETH GILLS

“Bed & Breakfast”

- Pie Chips with Fruit Salsa & Dip
- Benedict Baskets
- Cheddar & Thyme Muffins with Cashew Butter
- Cappuccino Smoothie

OCT. 6

LAURIE BETH GILLS

“Party Snack Mixes!”

- Crunchy Munchies - Jalapeno Pepper Jelly
- Double Chocolate Spiced Snack Mix
- Sweet & Sea Salty Nuts
- Italian Herb Party Mix

OCT. 20

LAURIE BETH GILLS

“30 Minute Stove Top Stews”

- Pork & Mushroom Stew with Apple Potato Mash
- Steak Goulash Stew
- Sour Cream & Horseradish Noodles

GIFT CERTIFICATES

Gift certificates are available for birthdays, bridal showers, or office parties.

CHILDREN’S CLASSES ALSO AVAILABLE

Have a cooking class birthday party for a child.

❁ INSTRUCTORS ❁

JOY CRUMP is a graduate of the Art Institute of Atlanta in the Culinary Arts field. In 2006, she worked closely under the tutelage of Chef Michael Tuohy at the Woodfire Grill in Atlanta. She is founder and co-owner of FOODÊ, at 1006c/d Caroline Street, which specializes in local, market-fresh organic meals in a refined, yet comfortable style.

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.

RAYMOND RENAULT is a graduate of Johnson & Wales Culinary Institute and apprenticed under Todd Gray at the Equinox in DC. He currently works alongside his father at La Petite Auberge.

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

September - November 2011

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

September

SEPT. 10 **\$ 42.00**
SAT. 1:00 PM **SCOTT MAHAR**

“Stuffed, Rolled & Roasted”

- Roasted Vegetable Lasagna
- Shrimp & Crab Cannelloni
- Stuffed Pasta Half-Moons

SEPT. 17 **\$ 65.00**
SAT. 1:00 PM **DOMENICA MARCHETTI**

“Glorious Vegetable Pasta Dishes”

- Homemade Pappardelle alla Boscalola
- Penne Rigate with Peppers & Anchovies
- B.L.T. Bucatini
- Linguine with Slow-Cooked Zucchini, Basil & Cream

SEPT. 18 **\$ 42.00**
SUN. 1:00 PM **JOY CRUMP**

“Say Goodbye to Summer”

- Grilled & Roasted Mixed Fruit Salad
- Organic Beef Sliders on Brioche with Fall Greens & Tomato Jam
- Heirloom Potato Salad with Homemade Aioli
- Homemade Chips with Carmelized Onion Dip

SEPT. 19 **\$ 42.00**
MON. 6:00 PM **RAYMOND RENAULT**

“A Taste of Europe”

- Bagna Cauda with Blanched Vegetables
- Beef Wellington with Baby Spinach & Madeira Sauce
- Strawberry & Raspberry Napoleon

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.

SEPT. 21 **\$ 42.00**
WED. 6:00 PM **Laurie Beth Gills**

“Celebrate Hispanic Heritage Month”

- Hot Three Cheese Chiles Rellenos with Gazpacho Sauce
- Chili Chicken Skewers with Cilantro Pesto & Chunky Banana & Sweet Potato Mash
- Tequila Refried Beans
- Jicama, Chilies & Lime Salad
- Homemade Churros

SEPT. 24 **\$ 42.00**
SAT. 1:00 PM **Laurie Beth Gills**

“Pastry Perfection - The Road to Phyllo Dough”

- Four Nut Honey Baklava
- Savory Turkey Phyllo Strudel Wraps with Cucumber Tzatziki
- Pears & Brie in Phyllo
- Garlic Shrimp in Phyllo Tartlets

October

OCT. 12 **\$ 42.00**
WED. 6:00 PM **Susan Worrell**

“Take the Mystery Out of Truffles”

- Citrus
- Fennel
- Malt
- Chili

OCT. 15 **\$ 42.00**
SAT. 1:00 PM **SCOTT MAHAR**

“The Great Pumpkin”

- Pumpkin Ravioli in Brown Butter Sauce
- Pasta Pumpkin Surprise
- Pumpkin Cheesecake

OCT. 17 **\$ 42.00**
MON. 6:00 PM **RAYMOND RENAULT**

“Classic French Fare”

- Steak Tartare Appetizer
- Seared Duck Breast on Risotto
- Warm Apple Bourbon Crisp with Vanilla Ice Cream

OCT. 18 **\$ 42.00**
TUES. 6:00 PM **Laurie Beth Gills**

“Why Should Cinderella Have All the Fun with PUMPKINS?”

- Homemade Pumpkin Puree
- Cumin Toasted Pumpkin Seeds
- Pumpkin & Porcini Lasagna
- Pumpkin Spice Doughnuts with Apple Cider Glaze & Cinnamon Sugar

OCT. 19 **\$ 42.00**
WED. 6:00 PM **Susan Worrell**

“You Can’t Have Enough Chocolate?”

- Chocolate Popcorn
- Chocolate Chip Cream Cheese Dessert Ball
- Chocolate Whiskey Balls
- Chocolate Cherry Balls

November

NOV. 10 **\$ 42.00**
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. Take it home with you!