

## Every Other Thursday at Noon

Join Chef Laurie Beth Gills in The Kitchen every other Thursday for an approximately 1-hour course in fast & easy dishes.

Eat while you learn!

\$18.00 per person

January 12—"No Reservations"

Cook like Kate, Master Chef at one of the trendiest restaurants in Manhattan.

- Kate's Pick: Seared Sea Scallops with Saffron Sauce
- Zoe's Pick: Spaghetti Oreganato with Tomato Sauce
- Everyone's Pick: Baguette Pizza!

January 26—"Tortilla Soup"

With the help of Chefs Susan Finiger and Mary Sue Milliken, let's recreate their best recipes!

- Panuchos Stuffed Tortillas
- Timeless Tortilla Soup
- Tequila Morning Sunrise

February 9—"Chocolat"

These sweet and savory recipes will be sure to please the devout chocolate lover's palate.

- Super Rich, Moist and Gooey Chocolate Bread Pudding
- Rustic Bread with Dark Chocolate, Olive Oil and Sea Salt
- The Morning After... Smooth Chocolate Gravy on Warm Biscuits

February 23—"Woman On Top"

Exotic, Brazilian dishes.

- Brazil's National Treasure: Black Bean Pork and Sausage Stew
- Palm Oil Farofa with toasted manioc flour
- Quejadinhas: Classic but simple Coconut Cheese Drops

March 8—"Breakfast at Tiffany's"

Sophisticated dishes for the Manhattanite.

- Mini Herb Pancakes with Crème Fraiche and Red Onion Confit
- Egg, Caper and Cress Finger Sandwiches
- Luscious Lemon Meringues
- Pink Pearl Champagne

March 22—"Eat, Drink, Man, Woman"

We will create an elaborate Asian lunch.

- Crab Dumpling Soup
- Hokkien Noodle Salad – Sesame Lime Dressing
- Tofu in Black Bean Sauce

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 **FOODE** 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 **LB'S Classic & Contemporary Cooking**, a Personal Chef and Catering Service. Chef LB holds great passion for the art of eating well, with an emphasis on Mediterranean Cuisine. Her raw talent for the culinary arts was ignited at a very young age on frequent trips to her family's culinary villa in Italy. 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; he also worked at the Ritz-Carlton in Pentagon City. He is currently Chef/Owner of **Poppy Hill Tuscan Restaurant**, located at 1000 Charles Street in downtown Fredericksburg.

**RAYMOND RENAULT** is a graduate of Johnson & Wales Culinary Institute and apprenticed under Todd Gray at The Equinox in D.C. 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 the University of Mary Washington, 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.

### 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.

# The KITCHEN

## AT WHITTINGHAM



## COOKING CLASSES

"At the Movies"

for

January—March, 2012

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

# January

January 18 \$42.00  
Wednesday 6:00 PM Susan Worrell  
“Mystic Pizza”

Can't decide what to have with pizza? Learn to make:

- Antipasto Salad
- Artichoke Gratinata
- Cannoli Dessert Calzone

January 19 \$42.00  
Thursday 6:00 PM Laurie Beth Gills  
“SIDEWAYS”

Allow your taste buds to take you on a ride through Santa Barbara Wine Country!

- Lamb and Leek Pizza
- Stir-Fried Undon Noodles with Wild Mushrooms
- Salmon & Arugula Frittata
- Double Chocolate Almond Torte

January 23 \$42.00  
Monday 6:00 PM Raymond Renault  
“Julie and Julia”

Rediscover the magic and enthusiasm of Julia Child.

- Onion Soup Gratinee
- Duck Confit on Puy Lentils, Toulouse Sausage
- Chocolate Soufflé

January 28 \$42.00  
Saturday 1:00 PM Scott Mahar  
“Titanic”

A classic British menu.

- Fish & Chips
- Shepherd's Pie
- Bangers & Mash

January 29 \$42.00  
Sunday 1:00 PM Joy Crump  
“Attack of the Killer Tomatoes”

Here are a few basics that will help you showcase canned tomatoes... at least until summer rolls around again.

- Rustic Marinara with fresh herbs
- Roasted Tomato Cumin Soup
- Spicy Chipotle Ketchup
- Oven-roasted Tomato Vinaigrette

# February

February 12 \$42.00  
Sunday 1:00 PM Joy Crump  
“The Breakfast Club”

These power starters will keep you going all day long.

- Classic Buttermilk Biscuits
- Belgian Waffle
- Sausage Gravy
- Lemon-Ginger Scones

February 16 \$42.00  
Thursday 6:00 PM Laurie Beth Gills  
“Guess Who's Coming to Dinner”

A sure-fire Oscar Winner from your kitchen.

- Petite Horseradish-Radish Canapés
- Warm Winter Fruit Soup
- Fennel/Lime-Crusted Beef Tenderloin
- Potato and Celery Root Puree
- Tillie's Chocolate Peanut Butter Pie

February 18 \$42.00  
Saturday 1:00 PM Scott Mahar  
“Like Water for Chocolate”

Why drink water when you can eat chocolate?

- Truffles
- Chocolate Candies
- Hot Chocolate

February 22 \$42.00  
Wednesday 6:00 PM Susan Worrell  
“A Fish Called Wanda”

A simple and easy catch.

- Fish Tacos
- Best Ever Fish and Chips
- Portuguese Fish Stew

February 27 \$42.00  
Monday 6:00 PM Raymond Renault  
“Ratatouille”

Remy the Rat would approve of this gastronomic adventure.

- Escargots with Garlic Butter
- Roulade of Lamb on Ratatouille, Sauce Bordelaise
- Crème Brulee

# March

March 5 \$42.00  
Monday 6:00 PM Raymond Renault  
“Meatballs”

Celebrate Bill Murray's film debut with this fitting menu.

- Cannellini Beans and Baby Arugula with Toast Points
- Polpette on Homemade Angel Hair Pasta
- Tiramisu

March 17 \$42.00  
Saturday 1:00 PM Scott Mahar  
“Big Night”

Assemble this feast to share among friends and family.

- Spaghetti and Meatballs
- Bolognese Lasagna
- Sicilian Cannoli

March 18 \$42.00  
Sunday 1:00 PM Joy Crump  
“Diner”

Diner food is comfort food. Sometimes naughty, typically indulgent, always delicious.

- Grilled Cheese for Grown-Ups
- Mac & Cheese
- Turkey Meatloaf
- Apple Pie Sundae

March 20 \$42.00  
Tuesday 6:00 PM Laurie Beth Gills  
“Food, Inc.”

“Conscience Eating” for an organic and delicious five-course meal.

- Falafels with Cucumber Yogurt Sauce
- Beet Tabbouleh with Lemon, Mint and Feta
- Almond Crusted Organic Chicken
- Olive Oil Smashed Red Potatoes
- Vanilla-Based Rice Pudding with Honey-Soaked Berries

March 22 \$42.00  
Thursday 6:00 PM Susan Worrell  
“Three Musketeers”

It is Very French!

- French Onion Soup
- Coq au Vin
- Broccoli Raab
- French Apple Tart