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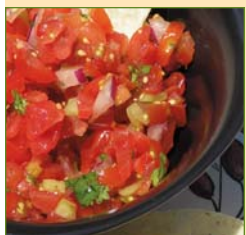
JAM & CANNING: PEACH JAM :: WORKSHOP

SATURDAY, SEPTEMBER 8, 2012 from 12-2 PM \$29.
Join us for this special hands on workshop taught by Jam and Canning expert Kathy Manley and hosted by board members of the Field & Fork Network. In this installment learn the basics of canning and take your very own Peach Jam home with you! You will be working hands on with local produce while supporting the on going efforts of the Field & Fork Network to connect us with fresh, healthy, local food.



JAM & CANNING: SALSA :: WORKSHOP

TUESDAY, SEPTEMBER 11, 2012 from 7-9 PM \$29.
Join us for this special hands on workshop taught by Jam and Canning expert Kathy Manley and hosted by board members of the Field & Fork Network. In this installment learn the basics of canning and take your very own Salsa home with you! You will be working hands on with local produce while supporting the on-going efforts of the Field & Fork Network to connect us with fresh, healthy, local food.



ITALIAN AUTUMN GRILL :: HANDS ON

MONDAY, SEPTEMBER 17, 2012 from 7-9 PM \$79.
Italian food is known for its straightforward cooking methods and fresh, vibrant flavors. Chef Mary Ann Giordano will teach you the cooking techniques needed to recreate this incredible seasonal menu so that you can indulge in the pleasures of la dolce vita (the sweet life).
MENU: Grilled Flatbread Pizza with Radicchio, Pancetta, Fontina and Taleggio; Arugula Salad with Grilled Wild Mushrooms and Fennel; Bistecca Sicilia- Charbroiled Delmonico Steak with Rosemary, Sea Salt and Extra Virgin Olive Oil; Polpettii di Swiss Chard, (Swiss Chard Patties); Limón cello Macerated Fresh Berries, Mascarpone Cream and Anise Cookies.



SEAFOOD AND PASTA :: CHEF DEMO

THURSDAY, SEPTEMBER 20, 2012 from 7-9 PM \$39.
Everyone loves fresh seafood and pasta! Join us in this demonstration class as we show you how to turn this combination into wonderfully decadent dishes you will want to recreate for family and friends.
MENU: Lobster Mascarpone Ravioli with a Tomato Saffron Cream Sauce; Angel Hair Pasta with Shrimp, Pesto, Peas and Parmigiano Reggiano; Linguini and Clams with Spicy Chorizo Sausage, Tomato and Basil.



A NIGHT IN PARIS :: HANDS ON

WEDNESDAY, SEPTEMBER 26, 2012 from 7-9 PM \$79.
Paris is the ultimate city of love – the love of romance, the love of art, the love of culture and above all – the love of fine food. Learn classical techniques from Chef Jennifer Stainrook and reproduce your favorite dishes from the twinkling city of Paris in this special hands on class.



MENU: Savory Tomato Tart Tatin (Tarte Tomate); Chicken Braised in Wine (Coq au Vin); Salad with Walnut Vinaigrette and Warm Chèvre (Salade avec Vinaigrette Noisette et Chèvre Chaud); Flambéed Orange Crêpes (Crêpes Suzette)

SUSHI 101 :: HANDS ON

TUESDAY, OCTOBER 2, 2012 from 7-9 PM \$79.
Enjoy an authentic Japanese edible art form that is both healthful and delicious. Learn just how fun, fast and easy rolling sushi can be as Chef So Kimura teaches you four fabulous techniques with variations.
MENU: Hand-Pressed Sushi with Shrimp, Smoked Salmon, Tuna and Eel (Nigiri Sushi); Inside-Out California Rolls (Uramaki Sushi); Spicy Tuna Rolls and Cucumber Rolls (Hosomaki); Hand Roll (Temaki); Sushi Rice (Sushi-Meshi)



JAM & CANNING: HOT PEPPER JELLY :: WORKSHOP

SATURDAY, OCTOBER 6, 2012 from 12-2 PM \$29.
Join us for this special hands on workshop taught by Jam and Canning expert Kathy Manley and hosted by board members of the Field & Fork Network. In this installment learn the basics of canning and take your very own Hot Pepper Jelly home with you! You will be working hands on with local produce while supporting the on-going efforts of the Field & Fork Network to connect us with fresh, healthy, local food.



FALL DINNER PARTY :: HANDS ON

MONDAY, OCTOBER 8, 2012 from 7-9 PM \$79.
This colorful, multi-textural menu celebrates the flavors of the season. Using fresh, seasonal and local ingredients Chef James Roberts of the Park Country Club will help you create a meal which is truly unforgettable.
MENU: Pan Seared Diver Scallops with Roasted Squash Risotto and Apple Cider Reduction; Roasted Pork Tenderloin with Hand Made Sage Gnocchi; Apple Streusel Tarts.



SAUCES :: CHEF DEMO

WEDNESDAY, OCTOBER 10, 2012 from 7-9 PM \$39.
A well-made sauce should enhance – never mask- the flavors of a dish. Let us teach you the basics of sauce making and take your skills to the next level in this demonstration class. You will learn to prepare four sauces and how to vary these sauces to suit your own tastes. Once you have mastered the basic techniques for these sauces, you'll be able to prepare any number of variations to complement meat, fish and poultry dishes. Learn how Hollandaise quickly and easily becomes Sauce Béarnaise and how to transform Béchamel Sauce into perfect mac n cheese.
MENU: Beurre Blanc with Roasted Salmon Phyllo Pouches; Hollandaise Roasted Asparagus Tips; Béchamel Sauce Mac n Cheese; Crème Anglaise over Fresh Berries.



CULINARY ARTS CENTER
at Auburn Watson

WALDEN DESIGN CENTER
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You can now
visit us and register online at
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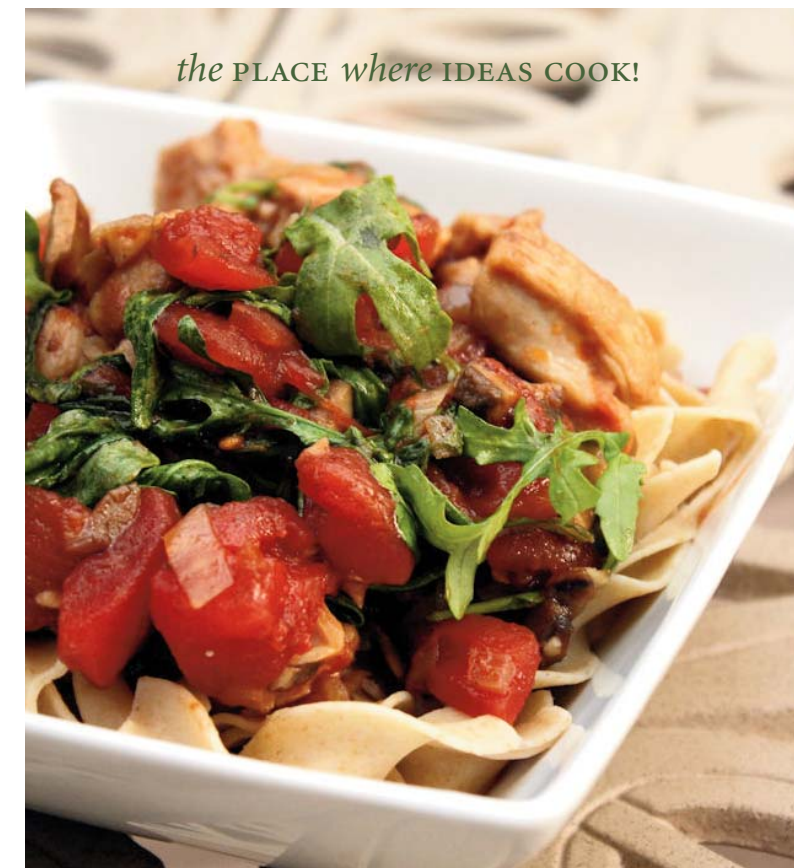


COOKING CLASSES :: SEPT. – DEC. 2012



CULINARY ARTS CENTER
at Auburn Watson

the PLACE where IDEAS COOK!



SAUCES ARE SIMMERING,
PANS ARE SIZZLING,
AND CONVERSATION IS
FLOWING...

MEDITERRANEAN DINNER :: HANDS ON

MONDAY, OCTOBER 15, 2012 from 7-9 PM \$79.

The people of the Mediterranean are known for their effusive hospitality, joy for life and passion for food and the simple, robust cuisines of the 15 sun-splashed countries that border the Mediterranean Sea weaves a common thread throughout the region. Join Chef Mary Ann Giordano in this hands on class as she teaches you her passion for cooking in the Mediterranean style.

MENU: Sicilian Sea Salt Cured Salmon Gravlax with Lavender Dijon Honey Mustard, Caper Berries and Grilled Crostini; Escarole Green Salad, Beets, Blood Orange Vinaigrette; Butternut Squash Risotto with Sage and Pancetta; Pork Scallopine with Cremini Mushrooms, Rosemary Juniper Berry Marsala, and Pomegranate Roasted Brussels Sprouts; Oranges in Gran Marnier.



CLASSIC STEAKHOUSE :: HANDS ON

MONDAY, OCTOBER 22, 2012 from 7-9 PM \$79.

Nothing is more comforting than juicy steaks and decadent side dishes from our beloved American Steakhouses.

During this class Chef Frank Mercado will help you develop the skills needed to select and prepare quality cuts of meats and teach you how to prepare a menu around them.

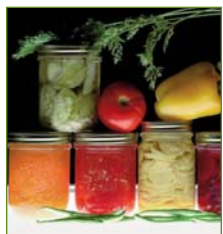
MENU: French Onion Soup Au Gratin; Iceberg Wedge Salad with Homemade Blue Cheese Dressing And Applewood Smoked Bacon; Individual Beef Wellingtons with Mushroom Duxelle and Demi Glaze; Roasted Broccoli with Lemon; Chocolate Pot de Crème with Chantilly Cream.



JAM & CANNING: JARDINIÈRE :: WORKSHOP

WEDNESDAY, OCTOBER 24, 2012 from 7-9 PM \$29.

Join us for this special hands on workshop taught by Jam and Canning expert Kathy Manley and hosted by board members of the Field & Fork Network. In this installment learn the basics of canning and take your very own seasonal canned vegetables home with you! You will be working hands on with local produce while supporting the on-going efforts of the Field & Fork Network to connect us with fresh, healthy, local food.



BREAD MAKING: NO KNEAD BATTER :: WORKSHOP

SATURDAY, OCTOBER 27, 2012 from 10 AM-1 PM \$39.

Join us for this special hands on workshop taught by Chef Bill Metzgar and hosted by board members of the Field & Fork Network. In this installment learn the basics of homemade no knead batter bread making (quick breads) and take your very own loaves home with you! You will be working hands on with local products while supporting the on-going efforts of the Field & Fork Network to connect us with fresh, healthy, local food.



INSPIRED BY THE HIT MOVIE "THE HELP" :: HANDS ON

THURSDAY, NOVEMBER 1, 2012 from 7-9 PM \$69.

Crafty cook Minny Jackson from Kathryn Stockett's The Help has a culinary cure for the blues. "Frying chicken always makes me feel a little better about life." If you left the movie itchin' to rustle up a fresh batch of crispy fried chicken and other soulful southern specialties, then we have just the class for you. Join Chef Chris Salvati and learn to make these craveable culinary delights.

MENU: Southern Fried Chicken; Slow Cooked Greens with Smoked Andouille Sausage; Fried Black Eyed Peas with Garlic and Sage; My Favorite Mashed Potatoes; Jalapeno Creamed Corn and Cheddar Biscuits



THAI TECHNIQUES :: HANDS ON

MONDAY, NOVEMBER 5, 2012 from 7-9 PM \$69.

The complex flavors of Thai cuisine literally explode in your mouth in this exciting hands-on class. Let Chef So Kimura teach you how to master Thai techniques for rolling light and crisp spring rolls, cooking in banana leaves and perfect curry every time!

MENU: Thai Spring Rolls with Sweet and Sour Dipping Sauce; Chicken Satay with Peanut Sauce; Thai Cucumber Salad; Banana Leaf-Wrapped Snapper with Thai Red Curry Sauce and Jasmine Rice; Lemon Ginger Sorbet



CHOCOLATE LOVERS :: CHEF DEMO

WEDNESDAY, NOVEMBER 7, 2012 from 7-9 PM \$39.

Many of us have chronic cravings for chocolate. Even the smell of chocolate relaxes the body and reduces stress, so it is no small wonder that it is the number one food craving in America. So join us for this special new demonstration class for chocoholics and learn to create blissfully indulgent desserts you'll want to make over and over again at home.

MENU: Double Fudge Chocolate Chunk Caramel Brownies; Drinking Chocolate; White Chocolate Pretzel Nut Bark; Balsamic Chocolate Truffles; Chocolate Caramels with Fleur del Sel.



THANKSGIVING HOLIDAY DINNER HANDS ON

MONDAY, NOVEMBER 12, 2012 from 7-9 PM \$79.

Join Chef James Roberts of the Park Country Club as he helps you liven things up this year at your house with some new twists on the classic recipes for your feast. Shopping list and preparation timelines are included to help make this an easy and successful meal!

MENU [ON WEBSITE]



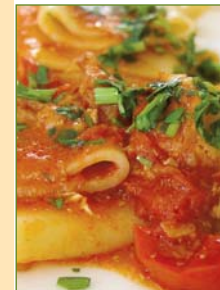
PASTA! PASTA! PASTA! :: CHEF DEMO

WEDNESDAY, NOVEMBER 14, 2012 from 7-9 PM \$39.

Learn how to make fresh pasta in this demonstration class and how to turn it into an irresistible meal.

You will learn to make a basic dough, how to use a pasta machine, and to work with and cook fresh pasta as you sample these delectable recipes.

MENU: Linguini tossed with Hot Peppers, Roasted Cauliflower, Black Olive Oil and Parmigiano Reggiano; Cavatelli Diablo with Spicy Italian Sausage and Vodka Tomato Sauce; Hand Cut Pasta Olivo with Peas, Garlic, and Parsley; Sweet Ricotta Ravioli, Fried and served with Chocolate Sauce.



BREAD MAKING: SOUR DOUGH :: WORKSHOP

SATURDAY, NOVEMBER 17, 2012 from 10 AM-1 PM \$39.

Join us for this special hands on workshop taught by Chef Bill Metzgar and hosted by board members of the Field & Fork Network. In this installment learn the basics of homemade sour dough bread making plus variations and take your very own starter dough home with you! You will be working hands on with local products while supporting the on-going efforts of the Field & Fork Network to connect us with fresh, healthy, local food.



PARISIAN DINNER PARTY :: HANDS ON

WEDNESDAY, NOVEMBER 28, 2012 from 7-9 PM \$79.

The influence of French culinary art is seen and felt in every corner of the world. For many years, the French have set the standard for transforming food into an art form, combining romance with food to feed every passion.

Let Chef Jennifer Stainrook help you prepare an outstanding meal you will be proud to serve to even the most discriminating palate.

MENU: Flammekueche (Alsatian Pizza with Bacon and Onions); Steak au Poivre (Peppercorn-Crusted Filet Mignon with Flambéed Cognac Sauce); Pommes Dauphinois; Green Beans Beurre Noisette; Chocolate Souffles with Grand Marnier Crème Anglaise

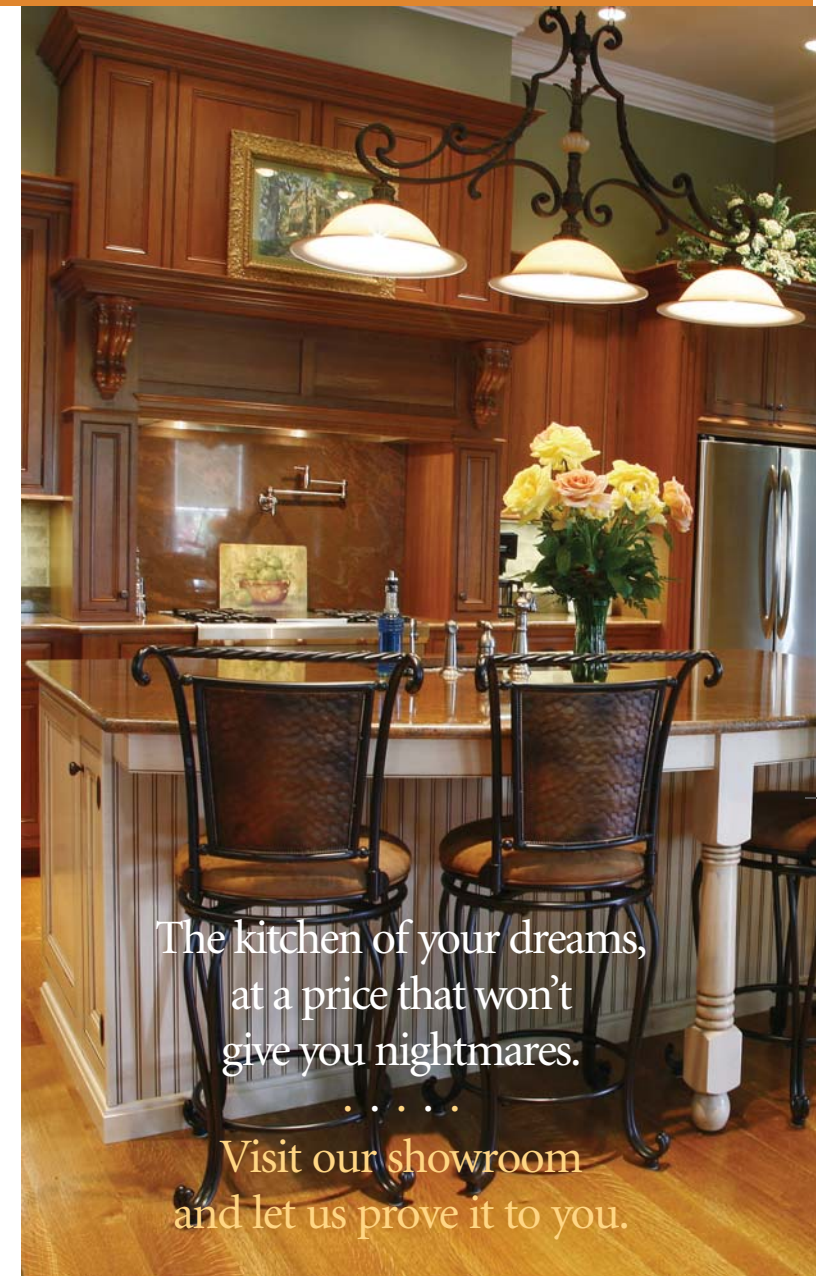


PROFITEROLES, CREAM PUFFS, GOUGERES AND ECLAIRS :: CHEF DEMO

TUESDAY, DECEMBER 4, 2012 from 7-9 PM \$39.

In this demonstration class you will master the mixing, piping and baking techniques required to make perfect Pate A Choux. This French dough, or "paste", is the main ingredient for several sweet and savory treats, including cream puffs and cheesy gougeres. Once you master Pate A Choux, you will have a whole new baking repertoire to share with your friends and family!

MENU: Profiteroles; Cream Puffs; Gougeres; Eclairs; Croquembouche.



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give you nightmares.

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Gift Certificates are available.

More classes available online.