

Cooking Classes at Now We're Cooking

January - May, 2010

Register Today 322-0700

January

January 11 — Winter Warmers with Brouse and Benfer 6-9 PM — \$50

It's time to settle in for the long, cold winter. Scott and Mike will help soothe your soul with some great dishes to keep you cozy all winter long. Tuck into Creamy Potato Beef and Bacon Soup amongst other satisfying winter fare.

January 20 — Slide into Winter Lunch and Learn with Tina and Robin 12-1 PM — \$20**

Sliders are the mini-burgers that are the current rage! Learn some new favorites with: Salmon Sliders with Dill Dressing, Beer Burger Sliders topped with Beer Braised Onions, and Stuffed Danish Sliders with Caper Dill Sauce.

**Take all 4 classes for \$75

January 21 — Hearty Winter Soups with Linda Murray 6-9 PM — \$45

Create colorful, healthy one-dish meals for the cold winter months. Recipes include: Black bean and chipotle soup, Creamy onion and Fontina soup, Winter minestrone, Texas two bean soup, Cauliflower cheese and tomato soup, Pumpkin cornmeal biscuits.

January 25 — Quick and Easy Candies for Your Valentine with Suzann Major 6-9 PM — \$50

Sue Major, professor of Culinary Arts at Penn College, will teach you how to create a box of homemade assorted chocolates for your sweetie. Hands-on class, limited enrollment.

January 27 — Decorated Cookie Basket with Becky Yeagle 6-8:30 PM — \$50

Need a new and fresh idea for your Valentine Sweetie? Centerpiece? Festive occasion? Becky will show you how to make, decorate and assemble a cookie basket. You are limited only by your imagination. Hands on, enrollment limited. Materials list provided at enrollment.

January 28 — Elegant Dinner for 2 with John Roskowski and Andrea Frederico 6-8 PM — \$40

Just back in the area, new chefs Andrea and John bring much talent and energy to Williamsport. Join them as they prepare a wonderful meal, perfect to serve to your honey for Valentine's Day, or anytime for that matter. They will prepare: Creamy Corn Soup with Crispy Lardoons topped with a Bacon Vinaigrette, Pork Tenderloin with Cranberry, Apple Chutney topped with Apple, Balsamic Reduction, Roasted Mushroom Polenta and a Strawberry Sample Dessert.

February

February 1 — Nuts About You! with Brouse and Benfer 6-9 PM — \$50

It's all about nuts! In their typical over the top style, Scott and Mike will show you ways to incorporate nuts into dishes you never would have thought possible. If you like nuts than this class is definitely for you.

February 4 — Panini and Soup II with Alison Kaminski 6-8:30 PM — \$50

Back by popular demand- more Panini! Alison's first Panini and Soup class was so popular she wanted to offer another. Come and enjoy: Pear and Smoked Gouda on a Brown Rice Tortilla Panini (Gluten Free), Fig, Fontina and Prosciutto Panini on sourdough, Roast Beef and Gruyere Panini with dipping sauce, French Onion Soup and Creamy Asparagus Soup.

February 8 — Carnivale de Mardi Gras with Scott Willard 6-9 PM — \$50

Come and enjoy a Latin/Creole fusion of delicious food. Scott will prepare: Gumbo, Jerk Pork, Twice Cooked Fried Plantains with Warm Curry Sauce, Blackened Catfish topped with Papaya Hot Pepper Sauce, and Jamaican Coffee Flan.

February 9 — Men's Night Out! with Dave Miele 6-9 PM — \$50

OK gentlemen this is it! Dave has been asked to do a men's only class for years and here it is. Whether you're just a beginning cook, want to cook a special dinner to surprise your honey or just want to add some delicious new recipes to your repertoire Dave has some great recipes that are quick, easy and delicious. Included will be: Chicken Tortellini Soup, Hillside Spinach Salad, Haddock Parmesan, Chicken Scampi and Ham, Peas and Romano Cheese Sauce Pasta.

February 10 — Morning Glory with Richard Hoschar 6-8:30 — \$45

Chef Hoschar will show how to make wonderful, healthy breakfast and brunch items that are not only delicious and good for you, but quick and easy, too.

February 18 — Southwestern Favorites with Linda Murray 6-9 PM — \$45

Warm your winter evenings with delightful tastes and aromas. Recipes include: Santa Fe Chowder, Marinated Salad with Black Beans, Corn, and Crunchy Tortilla Strips; Chilaquile Casserole (a thick, pudding-like combination of soft tortillas, cheese and custard), Chocolate Fudge Eclipse Cake.

February 20 — Spring Gumpaste Flowers* with Kim Morrison 9AM-1 PM — \$80

Cake master Kim Morrison is back to show you how to make all new spring gumpaste flowers as well as the rosebud. This is a good class both for those new to gumpaste flowers, and those wishing to improve their skills. They are perfect embellishments for shower and tea party cakes. The flowers can be created with just a few cutters. Hands on class, enrollment limited. Materials list will be provided.

— Advanced Rose Gumpaste* with Kim Morrison 2-4 PM — \$55

Always Kim's most requested flower, this 2 hour class includes creation of the center, wiring the petals and leaves and assembly and coloring of the rose. This class is best for those with some gumpaste experience. This is a wonderful opportunity to learn from a true cake artist. Hand on class, enrollment limited. Materials list will be provided.

February 22 — Comforting Soups with Roger Fink 6-9 PM — \$50

Roger will warm you up with an assortment of rich, comforting soups to nurture your spirit and soul as you brave the winter months! A perennial favorite class.

February 24 — All Potatoes Lunch and Learn with Tina and Robin 12-1 PM — \$20**

Everyone's favorite comfort food! Come and get some new ideas! Featured will be: Ultimate Stuffed Baked Potato, Sausage and Scalloped Potato Pie and Potato Leek Soup.

**Take all 4 classes for \$75

February 25 — Beauty From The Inside Out with Phyllis Reynolds 6-8 PM — \$40

Macrobiotic expert Phyllis, will show you how choosing foods that create good quality blood can result in beautiful skin and hair, strong bones, and flexible muscles. Learn a few ways to turn back the clock by using good quality whole foods. Her menu will be: Azuki Bean and Squash Casserole, Hiziki Salad, Daikon and Shiitake Consommé and Hato Mugi Risotto.

February 27 — Grilled Pizza and Flatbreads with Kevin Nash 10 AM- 12:30 PM — \$50

Grilling in February? Of course! Whether done indoors or out, grilling pizza class was so popular he decided to offer another, this time adding flatbreads! We are thrilled to have Kevin back on the schedule with all new completely over the top recipes and ideas.

March

March 1 — The Spice is Right with Brouse & Benfer 6-9 PM — \$50

Spices add so much to any meal. Scott and Mike will introduce you to a whole new world incorporating new and exciting spices into your meals. Some of the recipes will include: Spicy Braised Chicken with Mushrooms and Star Anise and Sautéed Bananas with Cardamom and Praline Sauce just to name a few.

March 5 — Passport to Italy* with Grace Pilato 5-8:30 PM — \$90 for 2

Join Grace in this semi hands-on class priced for 2 as she takes you to Italy without leaving home. Grace's scrumptious menu will include: Mini Spinach and Olive Pies in Puff Pastry, Pasta with Sweet Red Pepper Sauce, Stuffed Shrimp, Mixed Baby Greens with Raspberry Almond Dressing, and Chocolate Custard with Nut Brittle.

March 8 — Irish Feast with Scott Willard 6-9 PM — \$50

Faith and Begorra, it's time to start your St. Patrick's Day celebration early! Dig into Corned Beef and Cabbage, Scotch Eggs, Irish Stew, Soda Bread and a wonderful Irish Dessert.

March 9 — Hillside Favorites II with Dave Miele 6-9 PM — \$50

There were so many wonderful dishes at the Hillside Dave couldn't fit them into the first class. So, by popular demand all new dishes that were Dave's most popular at the restaurant.

March 18 — Greek Feast with Alison Kaminski 6-9 PM — \$50

Join Alison on a trip to Greece without leaving the comfort of your home. She will prepare: Greek Salad, Mussels and Sun-dried Tomatoes in a wine sauce over Fettuccini, Lamb Meatballs with an Egg and Lemon sauce and Baklava.

March 22 — Sushi* with Roger Fink 6-9 PM — \$55

No one does sushi like Roger. Come and learn how to make all of your favorite rolls and the trick to making delicious sushi rice. This class is a yearly event and is always very popular-come and see why!

March 25 — Festive Winter Dinner with Linda Murray 6-9 PM — \$45

Brighten the dark winter nights with a delicious menu of: Creamy Fennel Leek Soup, Angel Hair Pasta Soufflé, Fresh Pear and Blue Cheese Salad, Cheesecake Bars.

March 31 — Easter Brunch Lunch and Learn with Tina and Robin 12-1 PM — \$20**

Easter is almost here! Celebrate the holiday with some wonderful new quick and delicious brunch dishes that will leave you time to enjoy your family and friends. Menu includes: Homemade Granola with Orange Yogurt, Ham and Cheese Mini Frittatas and Spinach and Cheese Strata.

**Take all 4 classes for \$75

April

April 6 — Italian Night with Dave Miele 6-9 PM — \$50

Mamma Mia this will be a great night! Dave will prepare; Italian Wedding Soup, Pasta with Marinara Sauce, Braciolo, Steamed Broccoli with Lemon and Garlic Aioli and Panettone with Mascarpone and Wild Berry Sauce.

April 12 — Chocolate, More.....than Dessert with Brouse and Benfer 6- 9 PM — \$50

According to us, chocolate is already a food group! Join Scott and Mike as they show how to incorporate that most tasty ingredient into all food courses! Recipes will include: Petit Pain au Chocolat, Black Bean and Espresso Chili, Chicken with Green Olive Enchiladas, and Braised Shortribs with Chocolate and Rosemary.

April 15 — European Sampler with Linda Murray 6- 9 PM — \$45

Take your taste buds on a tour of Europe with a dinner of: French Roasted Onion Soup Baked Ziti with Roasted Peppers and Tomato Mushroom Sauce, Roasted and Marinated Green Beans with Onions and Garlic Cloves, Linzer Tea Squares

April 19 — Hors D'oeuvres and Cocktails with Scott Willard 6- 9 PM — \$50

Get a head start on all of your spring and summer entertaining. Scott will prepare over the top hors d'oeuvres to wow your guests and some festive libations to accompany them!

April 26 — Main Dish Salads with Roger Fink 6- 9 PM — \$50

As the weather warms up, thoughts turn to lighter foods. Come and join us as Roger again will present his ever popular salads class. If you think salad is just for rabbits you need to take this class and see just how fulfilling a salad can truly be!

April 27 — Paella Party* with J. Scott McNeill 6- 9 PM — \$60

Come and sip sangria by the fire to see authentic paella cooked outdoors (in case of inclement weather- it'll be moved indoors). J. Scott will also make a few Spanish hor d'oeuvres to nibble on while you wait: Artichoke Hearts with Clams and Breadsticks dipped in honey and wrapped in ham.

April 28 — Mom's Tea Lunch and Learn with Tina and Robin 12- 1 PM — \$20**

Whether it is your mother, grandmother or just a special friend come and learn some new recipes to make and celebrate that special person in your life. Menu will include: Ham on Mini Corn Muffins topped with Cranberry Cherry Walnut Chutney, Lemon Cream Scones and Assorted Tea Sandwiches.

**Take all 4 classes for \$75

May

May 3 — A Couple of "Fun-gis" with Brouse and Benfer 6-9 PM — \$50

Scott and Mike are not only great chefs; they are truly "fun guys" to be around! Join them as they devote a class entirely to edible fungi—the Mushroom! All kinds, incorporated into each recipe.

* Denotes classes not eligible for a Free Class

Featured Chefs and Class Instructors

Scott Brouse, The Glass Onion – Scott spent four years in the Navy, in Key West, where he learned how to cook. He has cooked at the Sheraton, was the chef for 7 years at Front Street Station, and at the Inn at New Berlin. Scott has been featured twice nationally on PBS with Gail Grew and Country Inn Cooking. He is the co-owner of The Glass Onion.

Mike Benfer, Inn at New Berlin – Mike has cooked in various local restaurants since high school. He spent four years as the chef at the Hotel Pillow, four years as the chef at Wayne's Fairview Inn and is currently the chef at Gabriel's at the Inn at New Berlin.

Roger Fink – Roger is the Food and Beverage Manager of The James and Events by The James at The Holiday Inn in downtown Williamsport. He previously was the chef/owner of Pazzo and Executive Chef at The Williamsport Country Club. Roger is also on the advisory board of the Pennsylvania College of Technology Culinary Arts Department.

Andrea Frederico – Andrea is currently the pastry chef at DiSalvo's Restaurant in Williamsport. She attended culinary school in Charleston S. C. and is currently a student at Penn College finishing her degree in Baking and Pastry Arts.

Richard Hoschar – Chef "Hosch" graduated from the Culinary Institute of America in 1977. His experience includes owning his own restaurant, being the head chef at a country club, and starting up new large kitchens in hospitals and hotels. His current position is executive chef of the Susquehanna Health System. He has been teaching classes on healthy cooking for the past 20 years, and co-authored a recipe book which sold over 60,000 copies in the Nashville, TN area.

Alison Kaminski – Alison with the help of her husband owns and operates their business called "Simply Mediterranean" here in town where she sells her products at 2 local farmers markets, Williamsport on Saturdays, and Eagles Mere on Wednesday. She also takes orders through out the winter months. Alison has taught at Now We're Cooking, as well as several other cooking classes at local co-ops. Alison has created and developed the recipes that are on her menu. Her desire is to educate people about the importance of healthy eating; using moderation, and being choosy about the foods you eat, to maintain a healthy lifestyle. Substituting whole grains such as spelt and quinoa as an alternative for white and enriched flours, but not substituting taste.

Suzann Major – Sue has been an instructor at The Pennsylvania College of Technology for the past 26 years. She is the owner/operator of Grammy Sue's Cakes and Cookies and is a devoted chocoholic! She has studied chocolate and sugar under Ewald Notter and Albert Kumin.

J. Scott McNeill – Scott has long experience in Williamsport restaurants and clubs. He managed the 21 Club, now Franco's, for 7 years, the Ross Club for 5 1/2 years, and was the chef of the Peter Herdic House for 16 years. Scott is the owner of Crystal Palette Catering. He teaches Social Studies and Introduction to Cooking for the WASD, and has authored 2 cookbooks.

David Miele – David was the chef/owner of the popular Williamsport landmark; The Hillside Restaurant for many years. He currently is the chef/owner of Hillside Catering, Montoursville, PA.

Kim Morrison – Nationally recognized, Kim has been decorating cakes for the past 23 years, and specializes in gum paste flowers and buttercream-frosted cakes, done in the style of rolled fondant. She has been in business for the past 20 years and has won many awards for her cake designs. Her philosophy is: Cakes should taste even better that they look!

* Winner, Grand Prize at the National Wedding Cake Competition 2003 and 2004 * Featured on The Food Network, "Here Comes the Cake," 2004

Linda Murray, Spring Garden Foods – After leaving the corporate world twelve years ago, Linda has focused her energies on creating healthful, nutritious meals. She is an accomplished vegetarian cook who has prepared meals for groups, events and individuals. Currently she offers a take-out service in Mansfield, PA.

Kevin Nash – Kevin Nash graduated from Johnson and Wales University in Providence, Rhode Island. He moved to Williamsport in 1991 and was chef at the Old Corner Hotel until 2000. He opened 33 East in December of 2000 and Smokey Jo's in November of 2003. Kevin is a part time faculty member at Pennsylvania College of Technology and an advisory board member to the Culinary Arts department there. He also has a part time restaurant consultation service.

Grace Pilato – Grace Pilato was born in a Sicilian mountain village. From her close knit family she learned to make the homey traditional dishes of her mother country - and the joys of preparing and eating them together. Now a popular cooking instructor, cookbook author, and accomplished potter, Grace brings her talents, knowledge, and love of Italian cooking to her teaching.

Phyllis Reynolds – Phyllis Reynolds became macrobiotic in 2003 in order to heal from an illness. She attended The Strengthening Health Institute (SHI) in Philadelphia, PA. SHI is dedicated to Macrobiotic education and healing through the understanding of the power of whole foods. In 2006, Ms. Reynolds completed the Comprehensive Certification Program at SHI to become a Macrobiotic counselor and teacher. Because of the dramatic improvement in her life as a result of becoming Macrobiotic, she seeks to help others move toward health.

John Roskowski – John graduated from The University of Pittsburgh and attended culinary school in Charleston S.C. He worked as a chef at The Ocean Room on Kiawah Island, South Carolina and is currently a chef at DiSalvo's Restaurant in Williamsport.

Scott E Willard, The Glass Onion – Scott has recently returned to the Susquehanna valley after a 20 year absence. For nearly the last two decades, he has lived and cooked in America's southwest. In Phoenix, Arizona he was a private caterer and the owner-chef of the "Coronado Café". The restaurant was located in a quaint historic building in downtown Phoenix. The menu focused on regional farm cooking, which the media coined "gourmet home-style". He is happy to be back in the area, and eager to share his experience and love of food. He is the co-owner of The Glass Onion.

Becky (Johnson) Yeagle – Becky's love of baking was fostered by her mother, Barb Johnson. Together they started Barb and Becky's Confections over 10 years ago. Becky continues to carry on the tradition of making and decorating beautiful cakes for all occasions.

ASK ABOUT OUR PRIVATE CLASSES AND PARTIES!

Please Note: Now We're Cooking reserves the right to change any menu or instructor, or to cancel any class at its discretion.

How To Enroll

To enroll and pay for a class, please call us at 322-0700 or stop in at 457 River Avenue in Williamsport. We accept cash, check, Mastercard, Visa or a Now We're Cooking gift certificate.

Class Cancellation/No Show Policy

At Now We're Cooking, we know that life happens. If you cannot attend class, call us at 570.322.0700 MORE THAN 2 BUSINESS DAYS before the class and we will give you credit towards a future class. If you cancel after this time or miss a class, no refunds or credit will be given but you can have the class handout which includes the recipes. If you are unable to attend class, you may send someone in your place. Refunds will only be given if Now We're Cooking cancels the class. We truly appreciate your patronage and look forward to serving you for years to come.

For additional information log onto our website - www.nwcook.com