



CLASS COOKING

Another month that seemed more like a week has passed. The winery is fully in crush mode. Mark and I have been to Walla Walla twice already.

Now that the weather is getting cooler it's time to get back in the kitchen. If you're interested in comfort food or fancy dinner parties I have some great classes coming up. New classes have been filling up quickly so check your calendar and sign up soon.

October Classes:

Halloween Party

Wednesday, October 11th 10am \$60

Friday, October 13th 5:30pm \$80

I love pumpkin- anything with pumpkin! In this class we will be making some great recipes using pumpkin, and another that just looks like pumpkins. This will be a great menu to share this fall.



- **Argentine Beef Stew in a Pumpkin-** beef, peppers, potatoes, and dried apricots served in a baked pumpkin
- **Jack-o-lantern stuffed Orange Peppers**
- **Brussels Sprouts Slaw-** with dried cherries and pecans
- **Pumpkin Pecan Bread Pudding**



Argentinean Empanadas

Thursday, October 19th 10am \$60

Saturday, October 21st 5pm \$80 (sold out)

After our trip to Argentina I offered this empanada class. Several people have asked for me to offer it again. We will be making 3 kinds of empanadas, each with a different shape, so you can identify the filling.

- Beef Empanadas
- Butternut Squash Empanadas
- Cheese and Tomato Empanadas
- Tomato Salad with Onion and Oregano
- Dulce de Leche Coconut bars

November Classes:

Maggie's Holiday Cookie Exchange
Saturday, November 4th 1 to 3pm \$40
(sold out)

My good friend and class helper Maggie loves to bake and is always coming in with amazing treats. We decided she should share her passion! In this class she will bake the cookies and teach you how to decorate and talk about gift presentation. This class is half demo and half hands on. Everyone will leave the class with 12 cookies and there will also be some tasting during the class.



- Almond filled Cookies with Almond Glaze
- Old Fashion Gingerbread Men or Reindeer
- Lemon Short Bread with Lemon Glaze
- Pistachio Jam Cookies



Holiday Dinner Party 2017

Wednesday, November 8th 10am \$60 (sold out)
Friday, November 10th 5:30pm \$80 (sold out)
 (please check the December date or sign up on the wait list!)

I do a different Holiday Dinner Party class every year. It's meant to be a special class offering you something new to serve to friends and family over the holidays or any special occasions. These recipes will wow your guests visually and they are tasty.

- **Individual Beef Croustades with Herb Cheese and Mushrooms Wrapped in Filo**
- **Rice Blend with Toasted Almonds**
- **Roasted Butternut Squash and Pear Salad with Spicy Pecan Vinaigrette**
- **Hazelnut and Caramel Tart with a Chocolate Crust and Chocolate Drizzle**

December Classes:

Holiday Dinner Party

Saturday, December 9th 5pm \$80

This is the same class as the November Holiday Dinner Party classes. I do a different Holiday Dinner Party class every year. It's meant to be a special class offering you something new to serve to friends and family over the holidays or any special occasions. These recipes will wow your guests visually and they are tasty.



- **Individual Beef Croustades with Herb Cheese and Mushrooms Wrapped in Filo**
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Holiday Survival Brunch

Thursday, December 14th 10am \$60

This class will help keep your house full of guests happy. It will also let you make some dishes in advance so you too can enjoy the day.



- **Ham and Egg Lasagna-** a fun twist on a strata using noodles instead of bread
- **Ratatouille Gratin with Gruyere and Eggs-** great served with or without the eggs
- **Pear Streusel Coffee cake**
- **Baked Apples with Mascarpone and topped with Orange Sesame Granola**

January Classes



A Taste of Greece

Wednesday, January 10th 10am \$65

Friday, January 12th 5:30 pm \$80

I love the foods of Greece. In this class we will be making a lovely dinner menu for you to share with family and friends.

- **Chicken baked with Olives and Aromatics**
- **Lamb Shish Kebabs-** marinated lamb, mushrooms, peppers and onions
- **Lentil, Tomato and Feta Salad**
- **Rice with Spinach and Tomatoes**
- **Date and Almond Tart**

Spanish Paella Party

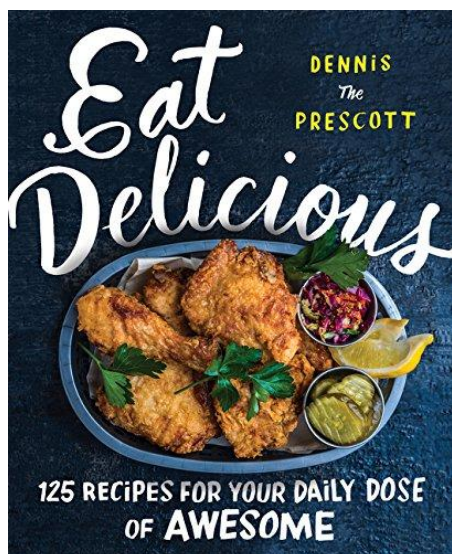
Wednesday, January 24th 10am \$65

Friday, January 26th 5:30pm \$80

I offer my Paella class one month per year. This is my traditional paella recipe made the way we had it while living in Spain. Paella is like casserole- once you have the technique you can make it your own with what you like.



- **Paella Valencia-** rice, chorizo, chicken and shellfish
- **Pan con Tomate-** tomato garlic bread
- **White Bean Salad-** beans, cucumber, tomatoes, and mint
- **Ensalada Mixta-** chopped salad, tomatoes, cucumber, olives, and capers with smoked paprika dressing
- **Torta de Santiago-** almond-lemon cake



Featured Cookbook: Eat Delicious by Dennis Prescott This is a really fun book, filled with amazingly flavorful comfort food. So far I've tried Pasta with Shrimp, Asparagus and Tomatoes. Our daughter Emilee's garden cherry tomatoes were perfect in this dish. The Five Spice Beef with Broccolini on rice with a squeeze of lime was outstanding. This book has menus for breakfast (my favorite meal), pizza, noodles and more. Beautiful photos and easy to follow recipes.



Classes meet at 110 E 15th St, Vancouver, WA 98663. There is parking behind the building, and there is also street parking (but remember that the meters in the immediate area operate during the weekdays and are good for only up to 2 hours—that's 8am to 6pm Monday through Friday, holidays excepted).