



Fall/Winter Class Schedule 2011

Take Me to the Tailgate—We'll kick off our cooking class season with this fun one! Even though the football season is well underway, you don't have to bring the same old thing again next weekend! Try these yummy to-go foods that will travel well...you'll come out on top, even if your alma mater doesn't!

~Tuesday, **October 11th**

Always popular, Soup, Soup, Soup-We'll make stock and create a handful of luscious soups with it!

~Tuesday, **October 18th**

~Wednesday, **November 9th**

~Thursday, **January 12th**

Best Ever Thanksgiving Turkey-If this is your year to be in charge of the bird, there are a few insider hints and tips to make your bird moist and delicious, let us help you make it the best Thanksgiving yet!

~Tuesday, **November 1st**

Happy Holiday Appetizers-Be ready for any and all holiday festivities by becoming familiar with three important pastries. Learn to handle these basic doughs and make all your holidays brighter! We will show you how.

~Tuesday, **November 15th**

~Thursday, **December 1st**

Artfully Easy Artisan Breads-Bread making simplified! You can have fresh bread on your table tonight! (Even a no knead bread that tastes like you really gave your arms a workout!)

~Thursday, **November 17th**

~Thursday, **February 16th**

Decadent Desserts-croquembouche! An unbelievably beautiful dessert sure to delight and amaze even the dourest holiday Scrooge! It tastes just as good as it looks! This dessert will be work, but so worth it!

~Thursday, **December 8th**

~Tuesday, **December 13th**

Put on your PJ's Comfort Foods –These foods are always comforting and sure to put your family in a warm and fuzzy mood, our recipes will make even the cooler days of this season a bit warmer! We'll do Mac and Cheese, Chicken Pot Pie, and Meatloaf with Mashed Potatoes, Yum!

~Thursday, **January 26th**

~Tuesday, **February 21st**

Glorious Whole Grains—a compare and tasting class. You've heard about the health benefits of eating whole grains, but you haven't had a chance to see and taste them. That ends here, tonight! We will be making some of the healthiest ancient grains to be found! We'll try amaranth, quinoa, millet...just to name a few...as the basis for delicious dishes to bring you better health!

~Tuesday, **January 10th**

~Thursday, **March 8th**

Sunday Suppers Take the stress out of your "day of rest" by making some healthy simple meals that satisfy, (and if you plan well, you may have some leftovers for Monday lunch!!).

~Tuesday, **January 17th**

~Wednesday, **February 8th**

Romantic Dinner—Our annual class gets an even fancier menu this year! We'll be making Chicken Wellington a few side dishes and top it off with Hot Fudge topped Cream Puffs!

~Thursday, **February 2nd**

Make and Take- Vegetable Lasagna -- A hands-on class! You will learn how to make pasta dough, clean and chop vegetables, make a delicious sauce and put it all together in a take home tray for you to cook for tomorrow's dinner or freeze for later.

~Thursday, **March 1st**

Make and Take- Chicken and Dumplings-- A hands-on class! You will learn how to break down a chicken and roast it to the right temperature, make a delicious sauce and create light and fluffy dumplings. Assemble in our take away trays to heat up later!

~Tuesday, **March 13th**

Essence on Main cooking classes begin at 7:00 pm and run about 2 ½ hours, and are held in our store kitchen. Class fees are \$45 per person, unless otherwise noted. Your attendance is secured when you pay in full upon registration. All class attendees will be able to taste the foods prepared, so come hungry! Recipes will be provided. Class sizes are limited, so register early! Call us at 248-942-4949 and sign up today...