

Cooking Classes

Summer 2010

DAVIS FOOD CO-OP
TEACHING KITCHEN

For more information contact Julie Cross, Education Coordinator • jcross@davisfood.coop
Davis Food Co-op • 620 G Street, Downtown Davis • (530) 758-2667 • www.davisfood.coop

Classes for Kids

KIDS CAN COOK! ICE CREAM SANDWICHES

We'll make our own vanilla ice cream and, while it sets up, make cookies for our ice cream sandwiches! (gluten-free)

Instructor: Julie Cross \$20 x _____

- Level 1 Friday, June 4, 3:30
- Level 2 Friday, June 11, 3:30
- Level 1 Wednesday, June 23, 3:30
- Level 3 Friday, June 25, 3:30

KIDS CAN COOK! WATERMELON

Watermelon is the perfect summer treat, and there are many ways to use it. Try our watermelon salsa, a yummy rice noodle salad and more! (gluten-free)

Instructor: Julie Cross \$20 x _____

- Level 1 Friday, July 2, 3:30
- Level 1 Wednesday, July 7, 3:30
- Level 2 Friday, July 9, 3:30
- Level 3 Friday, July 30, 3:30

Kid Class Levels

Hands-on, 1.5 hours.

Choose the session at the right level for your child.

Level 1, roughly ages 3-5: potty-trained, speaks clearly & understands directions.

Level 2, roughly ages 5-8: can follow directions with help and supervision.

Level 3, roughly ages 8-12: reads and follows directions, needs help for new ideas & skills.

KIDS CAN COOK! FOR THE LUNCH BOX

Everybody needs lunch! We'll make yummy sandwich spreads and super-easy baked goods to make the best lunches for home or school.

Instructor: Julie Cross \$20 x _____

- Level 1 Wednesday, August 4, 3:30
- Level 1 Friday, August 6, 3:30
- Level 2 Wednesday, August 18, 3:30
- Level 3 Friday, August 20, 3:30

HANDS-ON VEGGIE GIRLS COOK!

Julie Loke has more in our continuing series for teen girls. For June, we'll fire up the Veggie BBQ and make homemade BBQ sauce for BBQ Tempeh, grilled veggies, and strawberry shortcake. For July we'll run the range of summer fruit recipes from smoothies, through salsas & salads to dessert. August will bring Camping Recipes, including our favorite Ziploc ice cream. Open to girls ages 12-19 only, class includes dinner.

Instructor: Julie Loke

Tuesday, June 29, 6:00 \$20 x _____

Tuesday, July 27, 6:00 \$20 x _____

Tuesday, August 24, 6:00 \$20 x _____

Series Class - Take all three for \$45 x _____

GROWN-UPS & KIDS COOKING - PIZZA TOGETHER Friday, August 13, 6:00 PM

If you'd love to cook more with your grown-up, this class is for you! We'll teach the pair of you to make delicious dough from scratch, then give you the opportunity to build yourself a fine pizza with a wide choice of sauces, cheeses & toppings.

Instructor: John Dailey \$40 for two people x _____



2 HOURS OF COOKING; 1 WEEK OF MEALS

Saturday, June 5, 2:00 PM

Dedicate 2 hours in the kitchen (and in this class!) and make 1 week of dinners. Easy, healthy, stress-free recipes include grilled mushroom tacos with salsa verde and Korean sweet potato noodles.

Instructor: Adrienne Capps \$25 x ____

INTRO TO GLUTEN-FREE FLOURS

Tuesday, June 8, 6:00 PM

The hard part of gluten free cooking is learning the whys & wherefores of the flour. This class is a prerequisite to our Gluten-Free Baking classes. Demonstration, about 1 hour.

Instructor: Amy Radbill \$7 x ____

POTLUCK STANDOUTS

Wednesday, June 9, 6:00 PM

Take the panic out of potlucks with three tasty, make-ahead favorites. We'll make Curried Tofu Salad with Cashews, Cold Sesame Noodles and Asian Cabbage Salad. **Instructor: Holly Istas \$25 x ____**

GLUTEN-FREE BREAD

Thursday, June 10, 6:00 PM

Gluten-free bread baking takes a little know how—and some weird ingredients—but you can eat sandwiches once again. Come learn Amy Radbill's tricks to getting terrific flavor and texture from your gluten-free breads.

Instructor: Amy Radbill \$25 x ____

NON-DAIRY ICE CREAMS

Tuesday, June 15, 6:00 PM

In this class, you'll learn how easy it is to make ice cream from a variety of milk substitutes, and dress it up with chocolate, fruits, nuts, & more. (gluten-free)

Instructor: Amy Radbill \$25 x ____

HANDS-ON PERFECT POTSTICKERS AND

SAVORY SPRING ROLLS*

Wednesday, June 16, 6:00 PM

This hands-on class will give you the basics for pan-fried pot stickers and rice paper wrapped fresh spring rolls. *Meat and Vegetarian options for both recipes.

Instructor: Stephanie Shimada \$30 x ____

SUMMERY CHICKEN SALADS

Thursday, June 17, 6:00 PM

We'll make several creative variations on the chicken salad theme involving fruits, veggies, and a range of flavors—all of which add up to light, satisfying summer meals.

Instructor: Amy Radbill \$25 x ____

HANDS-ON AMAZING ANTIPASTI

Friday, June 18, 6:00 PM

We'll make vegetarian dishes for a perfect summer evening with friends. Sicilian style eggplant caponata, roasted beet caviar, roasted garlic & white bean puree, fire roasted peppers and a delicious faro salad.

Instructor: Sarah Palmer \$30 x ____

SOLAR COOKING

Discover how to cook a variety of foods (from dinners to desserts) using the sun. Class is held outdoors. Items to be prepared during class: chili, corn bread and brownies (Sessions are identical).

Instructor: Dennis Zanchi

Saturday, June 19, 2:00 PM \$25 x ____

Saturday, July 17, 2:00 PM \$25 x ____

HENNA TATTOOS

Tuesday, June 22, 6:00 PM

Come learn exactly how to apply these traditional temporary decorations. Class will include application of tattoos (which last up to a month) to class members and an applicator to take home.

Instructor: Naomi Voosen \$30 x ____

BRENDON'S BETTER THAN TAKE-OUT

Saturday, June 26, 2:00 PM

Long for really good Pad Thai, or Chicken "nuggets" you're happy to serve your child? Brendon Ishikawa takes on a few classic take-out dishes with an eye to quality ingredients and, above all, taste!

Instructor: Brendon Ishikawa \$25 x ____

WINE TASTING: THE BASICS

Wednesday, June 30, 6:00 PM

Wine lover Doug Walter will try to strip away pretensions and illuminate some mysteries. We will taste wines sold by the Co-op with an emphasis on summery wines, discuss characteristics of wine, and plot some strategies for finding what you like to taste. This class is for beginners.

Instructor: Doug Walter \$25 x ____

HANDS-ON GLUTEN-FREE SCONES

Tuesday, July 6, 6:00 PM

Join us for this hands-on class, and learn to make a perfect gluten-free scone. You'll learn the basic recipe and get to choose your add-ins and flavorings.

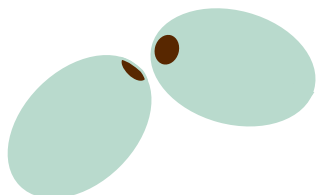
Instructor: Amy Radbill \$30 x ____

TOMATOES!

Thursday, July 22, 6:00 PM

Now, of course, is the time to eat tomatoes—when they're all local, and they're dripping with color and flavor. In this class, we'll use tomatoes as our base for main courses, salads, snacks, and appetizers.

Instructor: Amy Radbill \$25 x ____



VEGAN SUMMER SUPPERS

Thursday, July 8, 6:00

Light, fast, and satisfying—summer is the perfect time for easily assembled vegan meals. Come learn Amy Radbill's recipes that rely on fresh summer produce for their nutrition and flair. (gluten-free)

Instructor: Amy Radbill \$25 x _____

SAVORY SHORTBREADS

Tuesday, July 13, 6:00 PM

Picture a crisp, buttery wafer flavored with lemon and rosemary; or black pepper, sun dried tomatoes, and Parmesan; or cheddar and caraway. We'll explore these and more in this class. (This class uses gluten-free flours, but all-purpose flour will work well.)

Instructor: Amy Radbill \$25 x _____

HANDS-ON PERFECT PIES

Wednesday, July 14, 6:00 PM

Learn to make the perfect pie—flaky crusts and warm jammy fillings featuring local fruits with Bay Area pastry chef Leslie Peng.

Instructor: Leslie Peng \$30 x _____

FOOD ON STICKS*

Tuesday, July 20, 6:00 PM

If your sole experience of food-on-a-stick is a corn dog, you'll be pleasantly surprised to enter the world of satay, kebabs and devils on horseback. *Contains meat.

Instructor: Julie Loke \$25 x _____

EASIER THAN PIE:

STONE FRUIT KUCHENS, TARTS AND

SHORTCAKES

Wednesday, July 21, 6:00 PM

Just in time for summer's bounty of stone fruit! We'll create three scrumptious desserts: Plum Kuchen, Apricot Custard Tart and Peach Shortcake on Gingered Biscuits.

Instructor: Holly Istas \$25 x _____

PAIRING WINE & CHEESE

Friday, July 23, 6:00 PM

It's a rare month when we don't bring in new wines and cheeses. Wine Buyer Claire Snyder will take you on a tour of a few of her new favorites, along with her favorite cheese pairings old and new.

Instructor: Claire Snyder \$25 x _____

SUMMER COCKTAIL HOUR

Saturday, July 24, 2:00 PM

Wow your guests with simple, elegant and, above all, tasty bites to go with your white wine, beer and cocktails on the backyard patio. Spanish Romesco sauce, sun dried tomato hummus & more.

Instructor: Adrienne Capps \$25 x _____

IN GOOD TASTE – LOCAVORES!

Wednesday, July 28, 6:00 PM

We love local, and there's an amazing variety of delicious products available to make eating local easy. Join us for a few of our very favorites. Tasting Only, about 1 hour.

Instructor: Staff \$7 x _____

HANDS-ON FRESH & TASTY JAMS

You will learn the tools, techniques and science of making and canning jams. You'll enjoy this hands-on class where everyone takes home a jar of homemade jam. (Sessions are identical).

Instructor: Dennis Zanchi

Saturday, July 31, 2:00 PM \$30 x _____

Saturday, August 21, 2:00 PM \$30 x _____

SUMMER CONDIMENTS

Thursday, August 5, 6:00 PM

Julie Loke has the goods on fabulous summer finishes to your favorite dishes – homemade catsup, BBQ Sauce, fruit salsa, teriyaki and tzatziki sauce. Class includes canning tips so you can preserve your inspiration for the winter.

Instructor: Julie Loke \$25 x _____

SUMMER SALAD MEALS

Tuesday, August 10, 6:00 PM

Summer is the time for light, fresh dishes that make the most of the wonderful produce on hand. This class will provide you with recipes for salads that are meant to be full, easy, one-dish meals. (gluten-free)

Instructor: Amy Radbill \$25 x _____

HOLLY & MOLLY

Wednesday, August 11, 6:00 PM

Holly Istas has meals based on recipes from food writer/blogger Molly Wizenberg's "A Homemade Life", including bread salad with cherries, zucchini "noodles" with pesto and pistachio cake.

Instructor: Holly Istas \$25 x _____

SUMMERY FRUIT-BASED DESSERTS

Thursday, August 12, 6:00 PM

In this seasonally updated version of her fruit-based desserts class, Amy will introduce you to berry parfaits, fruit cobblers, and shortcakes. (This class will be taught using gluten-free flours, but it's easy to use all-purpose flour for the recipes.)

Instructor: Amy Radbill \$25 x _____



MORE TOMATOES!

Saturday, August 14, 2:00 PM

Overwhelmed with all your tomatoes? Looking for new and interesting tomato recipes? Want to eat your summer tomatoes? Tomato bread pudding, seared tomatoes with Gruyère & more.

Instructor: Adrienne Capps \$25 x _____

ICE CREAM

Tuesday, August 17, 6:00 PM

Amy Radbill will teach you to make a range of frozen desserts, from simple sorbets and ice milks to rich ice creams with a cooked custard base. **[gluten-free]**

Instructor: Amy Radbill \$25 x _____

GLUTEN-FREE DONUTS

Thursday, August 19, 6:00 PM

You'll learn about baked donuts, fried donuts, baking powder raised donuts and yeast raised donuts. After this, you'll be armed and ready for lazy weekend mornings of dunking.

Instructor: Amy Radbill \$25 x _____

HANDS-ON HANDMADE PASTA

Wednesday, August 25, 6:00 PM

Make cavatelli and gnocchi with seasonal veggies and sustainable ingredients from scratch. These pasta dishes are rustic, elegant, and sure to impress.

Instructor: Leslie Peng \$30 x _____

INTRO TO BACON*

Thursday, August 26, 6:00 PM

Crispy, smoky, delicious bacon – we'll taste several varieties, and try a recipe or three using bacon in different applications. Demonstration, about 1 hour.

* Contains Meat

Instructor: Julie Cross \$7 x _____

HANDS-ON CHARMOULA!

Friday, August 27, 6:00 PM

The class will be dedicated to making this exquisite sauce of grilled tomatoes, preserved lemons, toasted spices, roasted garlic, and fresh herbs.

Instructor: Sarah Palmer \$30 x _____

SUMMER WHITES WITH SUSAN LEONARDI

Saturday, August 28, 2:00 PM

We'll taste both European and California versions of wines like Albarino, Verdelho, Vermentino, Dry Chenin Blanc, Gruner Veltliner, and Viognier. We'll also discuss—and taste—some pairing possibilities.

Instructor: Susan Leonardi \$25 x _____



Classes seat up to 24 adults or 16 kids. Adult classes are marked as to whether they are tasting classes, demonstration-style with samples, or hands-on. All kids classes are hands-on. Most adult classes last roughly 2 hours; classes for kids are 1½ hours, and In Good Taste and Introduction classes 1 hour. Most classes are vegetarian with vegan and omnivore options discussed. Classes containing meat are marked with a *.

Fees for classes vary and are noted in the description. To register, fill in the number of seats for each class, total up your dollars at the end, and mail your form, along with your check to Davis Food Co-op, Attn.: Julie Cross, 620 G Street, Davis CA 95616. Classes are held at the Teaching Kitchen, 537 G Street. Please park in the Co-op parking lot.

NAME: _____

PHONE: _____

ADDRESS: _____

Payment in advance is required to reserve a seat. You may make payment by mail to The Davis Food Co-op, Attn.: Julie Cross, 620 G Street, Davis, CA 95616, or in person (cash or check only) to our store at 620 G St. Payment is accepted at the door only if seats are still available – most classes fill up quickly.

Fees may be applied to a different class if you cancel your reservation at least 48 hours before the class. Fees are refundable as a Co-op gift certificate if the Co-op cancels the class. Reservations may be cancelled by calling (530) 758-2667, x139.

Payment Total from Schedule: \$ _____

DFC Members 10% discount: -\$ _____

Total Amount Due: \$ _____