



SPRING 2019 PCC COOKS CLASS CATALOG

GLOBAL GOURMET

Class Name: **Chinese Stir-frying: Spring Greens**

Class Type: HANDS-ON

Instructor: Christina Chung

Price: Members \$55, Non-members \$60

Join Christina for a stir-fry primer that highlights fresh, seasonal, springtime vegetables! Stir-frying green vegetables is one of the best ways to enhance textures and intensify and caramelize flavors. Students will learn step-by-step preparation, from cutting, marinating and spicing up ingredients to working their way around the wok.

Menu:

- Stir-fried Asparagus topped with Crabmeat Egg White Sauce
- Stir-fried Garlic Scapes with Chicken
- Caramelized Leek Fried Rice with Scallops and Goji Berries
- Garlic Bok Choy Stir-fry

Dietary Notes: With poultry, seafood and eggs; no dairy

Sun., May 19	3 to 5:30 p.m.	RD
Fri., May 24	6:30 to 9 p.m.	CC
Sun., June 2	3 to 5:30 p.m.	BR
Thur., June 6	6:30 to 9 p.m.	GV
Sun., June 9	3 to 5:30 p.m.	IS
Sat., June 15	3 to 5:30 p.m.	ED
Sun., June 23	3 to 5:30 p.m.	BT

Class Name: **Detroit-style Pizza**

Class Type: HANDS-ON

Instructor: Marianna Stepniewski

Price: Members \$50, Non-members \$55

New York is known for its thin, crispy slices; Chicago is known for its deep-dish pies; but what about Detroit? Marianna will show you the trick to the lesser-known pizza perfection that is Detroit-style: A

soft, pillow-y dough and uniquely rectangular shape. Plus, she'll walk you through ways to adjust your home oven to get the best bake.

Menu:

- Detroit-style Pizza Dough
- Classic Detroit Red Top Pizza
- Potato Pesto Pizza
- Romaine Salad with Cabbage, Radishes and Parmesan Vinaigrette

Dietary Notes: Vegetarian with dairy; no eggs.

Thur., April 4	6:30 to 9 p.m.	IS
Sat., April 6	3 to 5:30 p.m.	BT
Sat., April 27	3 to 5:30 p.m.	ED
Fri., May 3	6:30 to 9 p.m.	CC
Sat., May 4	3 to 5:30 p.m.	RD
Fri., May 10	6:30 to 9 p.m.	GV
Sat., May 11	3 to 5:30 p.m.	BR

Class Name: Flavors of Pakistan

Class Type: HANDS-ON

Instructor: Kausar Ahmed

Price: Members \$50, Non-members \$55

After years of cooking and teaching in Karachi, Chef Kausar is bringing the rich, diverse culinary traditions of Pakistan to your kitchen. In this class, you'll dive headfirst into some of Kausar's favorite recipes from her new cookbook, "Karachi Kitchen," while taking in the stories behind each vibrant dish.

Menu:

- Lentil and Rice Pilaf with Raita (Yogurt Sauce)
- Bun Kabab (Savory Potato Burger, a popular Pakistani street food) with Tamarind Chutney and Green Coconut Chutney
- Shahi Turka (Bread Pudding)

Dietary Notes: Vegetarian with dairy and eggs

Thur., April 25	6:30 to 9 p.m.	IS
Mon., April 29	6:30 to 9 p.m.	GV
Sat., May 4	3 to 5:30 p.m.	BT
Wed., May 8	6:30 to 9 p.m.	RD
Mon., May 13	6:30 to 9 p.m.	CC
Fri., May 17	6:30 to 9 p.m.	BR
Sun., May 19	3 to 5:30 p.m.	ED

Class Name: French Classics

Class Type: DEMO, SIP + SAVOR (Age 21+ with ID)

Instructor: Michael Diem

Price: Members \$60, Non-members \$65

Let's face it, French cuisine can be pretty intimidating — maybe it's the thousand-year-old traditions or the complex artistry. Chef Mike is here to break down the techniques that often are misunderstood as too complicated, so you can enjoy gorgeous dishes any time, no restaurant required. Sit back, sip on French wines and gain culinary confidence.

Menu:

- Baked Brie and Brioche with Quince Jam and Fresh Fruit Garnish
- Chicken Provençal (Chicken Sautéed with Tomatoes, Peppers and Capers)
- Flourless Chocolate Mousse Torte with Sauce Framboise
- French wines to pair

Dietary Notes: With poultry dairy and eggs.

Sun., April 7	3 to 5:30 p.m.	RD
Tue, April 9	6:30 to 9 p.m.	BR
Tue, May 21	6:30 to 9 p.m.	IS
Wed., May 22	6:30 to 9 p.m.	ED
Tues., May 28	6:30 to 9 p.m.	CC
Thur., May 30	6:30 to 9 p.m.	GV
Wed., June 12	6:30 to 9 p.m.	BT

Class Name: Gnocchi Workshop

Class Type: HANDS-ON

Instructor: Iole Agüero

Price: Members \$50, Non-members \$55

Little Italian potato dumplings, anyone? These versatile bites are a fitting component of meals both humble and elaborate. Join Iole and learn to make and shape the dough, cook the gnocchi and enjoy it three ways — the reward is well worth the effort!

Menu:

- Gnocchi with White Wine Mushroom Sauce and Shallots
- Gnocchi with Fresh Tomato and Basil Sauce
- Gnocchi with Herb-Garlic Butter Sauce

Dietary Notes: Vegetarian with dairy and eggs.

Tues., April 2	6:30 to 9 p.m.	GV
Wed., April 3	6:30 to 9 p.m.	IS
Thur., April 4	6:30 to 9 p.m.	BR
Mon., April 8	6:30 to 9 p.m.	ED
Tues., April 9	6:30 to 9 p.m.	RD
Wed., April 10	6:30 to 9 p.m.	CC
Tues., April 16	11 a.m. to 1:30 p.m.	GV
Wed., April 17	6:30 to 9 p.m.	BT

Class Name: Italian Baking

Class Type: DEMO

Instructor: Iole Agüero

Price: Members \$45, Non-members \$50

Desserts that are delicate in sweetness and light on richness? That's amore! Trade your pie and cookies for some signature Italian desserts. Iole will show you how to whip up a few classic treats that make for a delicious end to a meal and pair perfectly with coffee or tea.

Menu:

- Polenta Plum Cake
- Torta Caprese (Flourless Chocolate Cake with Almonds)
- Cherry Custard Tart

Dietary Notes: Vegetarian with dairy and eggs.

Thur., May 16	6:30 to 9 p.m.	IS
Fri., May 17	6:30 to 9 p.m.	ED
Mon., May 20	6:30 to 9 p.m.	CC
Thur., May 23	6:30 to 9 p.m.	GV

Class Name: Italian Pasta Tour

Class Type: DEMO

Instructor: Iole Aguero

Price: Members \$50, Non-members \$55

Travel the regions of Italy with Iole and get a taste of each area's distinct cuisine. She's recently returned from a long visit to her home country and has brought back classic pasta recipes to share, along with plenty of stories to round out the menu. Sit back and enjoy the culinary trip.

Menu:

- Spaghetti alla Siracusa with Sundried Tomatoes, Capers, Golden Raisins, Pine Nuts and Anchovies
- Fresh Pasta with Lucania Sauce, Sausages and Wine
- Sicilian Pesto with Ricotta, Tomatoes and Almonds served over Pasta
- Roman Spaghetti with Cacio and Pepe (Spaghetti with Romano Cheese and Black Pepper)

Dietary Notes: With meat, seafood, dairy and eggs.

Wed., May 29	6:30 to 9 p.m.	IS
Thur., May 30	6:30 to 9 p.m.	ED
Tues., June 4	6:30 to 9 p.m.	RD
Wed., June 12	6:30 to 9 p.m.	GV
Thur., June 13	6:30 to 9 p.m.	CC
Tues., June 18	6:30 to 9 p.m.	BT
Wed., June 19	6:30 to 9 p.m.	BR

Class Name: Japanese Okonomiyaki

Class Type: HANDS-ON

Instructor: Kanako Koizumi

Price: Members \$55, Non-members \$60

We can always use a bit of comfort food, and these Japanese savory pancakes are sure to do the trick. Kanako will lay the basis for this customizable dish as she guides you through crafting the batter, an array of fillings and Okonomiyaki Sauce to build your own pancake perfection.

Menu:

- Japanese Savory Pancakes
- Fillings include: Pork Belly, Ground Meat, Mochi, Shredded Cabbage, Egg, Seafood
- Okonomiyaki Sauce

Dietary Notes: With meat, seafood, dairy and eggs.

Wed., April 24	6:30 to 9 p.m.	CC
Mon., April 29	6:30 to 9 p.m.	ED
Wed., May 1	6:30 to 9 p.m.	RD
Tues., May 7	6:30 to 9 p.m.	BT
Thurs., May 9	6:30 to 9 p.m.	BR
Tues., May 14	6:30 to 9 p.m.	GV
Mon., May 20	6:30 to 9 p.m.	IS

Class Name: **Kurdish Springtime Flavors**

Class Type: HANDS-ON

Instructor: Pinar Ozhal

Price: Members \$55, Non-members \$60

Food has an unparalleled ability to transport you to another time and place. Pinar takes a trip back to her childhood home in Southeastern Anatolia as she walks you through classic recipes accompanied by stories of her family's traditions and Kurdish culture.

Menu:

- Şehriyeli Bulgur Pilavi (Bulgur Pilaf with Vermicelli)
- Bahar Türlüsü (Spring Ratatouille) with Vegetables and Lamb
- Cacik (Chilled Yogurt Soup) with Cucumber and Mint
- Halbur Hurmasi (Date-shaped Cookies imprinted on a sieve) with Walnuts

Dietary Notes: With meat, dairy and eggs.

Thur., April 11	6:30 to 9 p.m.	GV
Tues., April 16	6:30 to 9 p.m.	IS
Thur., April 25	6:30 to 9 p.m.	CC
Sat., April 27	4 to 6:30 p.m.	RD
Wed., May 1	6:30 to 9 p.m.	ED
Wed., May 29	6:30 to 9 p.m.	BT
Thur., June 6	6:30 to 9 p.m.	BR

Class Name: **Mediterranean Dinner Party**

Class Type: HANDS-ON

Instructor: Abby Canfield

Price: Members \$55, Non-members \$60

Not only is the Mediterranean way of eating good for you, it's also perfectly suited for entertaining. Learn to prepare an array of Mediterranean springtime bites that go beyond the staple tomatoes and olive oil as Abby teaches you how to make the most of local, seasonal ingredients.

Menu:

- Mezze Platter: Spiced Labneh with Za'atar, Spring Vegetables and Lentil Falafel

- Braised Beans with Farro, Herbs and Fennel
- Grilled Whole Fish with Lemon and Olive Sauce
- Honeyed Rhubarb with Rose-scented Frozen Yogurt, Poached Fennel and Pecans

Dietary Notes: With seafood and dairy; no eggs.

Tues., June 4	6:30 to 9 p.m.	CC
Thur., June 6	6:30 to 9 p.m.	IS
Tue., June 11	6:30 to 9 p.m.	RD
Thur., June 13	6:30 to 9 p.m.	ED
Tue., June 18	6:30 to 9 p.m.	GV
Thur., June 20	6:30 to 9 p.m.	BR
Tues., June 25	6:30 to 9 p.m.	BT

Class Name: **Spring Fling Feast**

Class Type: HANDS-ON, GLUTEN-FREE

Instructor: Thanh Tang

Price: Members \$55, Non-members \$60

Fall in love with spring in the Pacific Northwest, one course at a time. Thanh will get you dinner-party ready as you simmer, sear, sauce and sauté your way through a four-course meal using the freshest seasonal ingredients.

Menu:

- Creamy Asparagus Bisque with Caramelized Shiitake Mushrooms
- Smoky Mushroom and Cauliflower Bruschetta
- Seared Black Cod with Roasted Leek and Rhubarb Ginger Gastrique
- Apple Bottom Cakes

Dietary Notes: With poultry, seafood, dairy and eggs; no gluten.

Fri., April 5	6:30 to 9 p.m.	GV
Thur., April 11	6:30 to 9 p.m.	ED
Wed., April 17	6:30 to 9 p.m.	BR
Fri., April 19	6:30 to 9 p.m.	BT
Wed., April 24	6:30 to 9 p.m.	RD
Fri., April 26	6:30 to 9 p.m.	CC
Thur., May 2	6:30 to 9 p.m.	IS

Class Name: **Springtime in Liguria**

Class Type: HANDS-ON

Instructor: Paola Albanesi

Price: Members \$55, Non-members \$60

With fresh herbs, vegetables and seafood at our disposal, a Ligurian-inspired feast is first on our list. Paola will lead you on a tasting tour of this fertile Italian region, pairing the sustainable seafood of the Pacific Northwest with springtime veggies for a taste of the Italian Riviera's coastal cuisine.

Menu:

- Pasta Sugo di Noci (Pasta with Walnut Sauce)

- Cappon Magro (Seafood and Vegetable Salad) with Salsa Verde
- Baci di Alassio (Hazelnut-Chocolate Cookies filled with Dark Chocolate Ganache)

Dietary Notes: With seafood, dairy and eggs.

Wed., April 17	6:30 to 9 p.m.	ED
Sat., April 27	4 to 6:30 p.m.	CC
Tues., April 30	6:30 to 9 p.m.	BT
Sat., May 11	4 to 6:30 p.m.	IS
Thur., May 16	6:30 to 9 p.m.	GV
Sun., May 19	4 to 6:30 p.m.	BR
Thur., May 30	6:30 to 9 p.m.	RD

Class Name: **Salvadoran Pupusas**

Class Type: HANDS-ON

Instructor: James Gasser

Price: Members \$55, Non-members \$60

You can't go wrong with stuffed bread piled high with fixings — we're talking the Salvadoran specialty, pupusas. Dole out the dough, prepare satisfying fillings and craft classic toppings with a twist courtesy of James' step-by-step instructions. Plus, make traditional Horchata to sip on along the way.

Menu:

- Homemade Refried Beans and Carnitas
- Fermented Curtido (Cabbage Relish similar to sauerkraut)
- Pickled Red Onions and Salvadoran Salsa Roja
- Homemade Horchata
- Leche Poleada (Vanilla Custard)

Dietary Notes: With meat, seafood, dairy and eggs.

Mon., April 8	6:30 to 9 p.m.	GV
Tues., April 16	6:30 to 9 p.m.	CC
Mon., April 22	6:30 to 9 p.m.	IS
Tues., May 7	6:30 to 9 p.m.	RD
Mon., May 13	6:30 to 9 p.m.	BT
Mon., May 20	6:30 to 9 p.m.	ED
Tue, May 28	6:30 to 9 p.m.	BR

Class Name: **Southern Biscuit Workshop**

Class Type: HANDS-ON

Instructor: Marianna Stepniewski

Price: Members \$55, Non-members \$60

Where would we be without the beloved biscuit? These seemingly simple treats can be tricky to whip up. Marianna will teach you the ins and outs of one of the South's greatest culinary contributions as she walks you through three different styles of biscuits. Plus, you'll get tips on how to avoid common mixing and baking pitfalls.

Menu:

- Classic Buttermilk Biscuits with Sausage Gravy
- Laminated Black Pepper Biscuits with Chives and Sharp Cheddar
- Yeasted Angel Biscuits with Orange Honey Butter

Dietary Notes: With meat and dairy; no eggs.

Thur., May 16	6:30 to 9 p.m.	ED
Fri., May 17	6:30 to 9 p.m.	CC
Thur., May 23	6:30 to 9 p.m.	IS
Fri., May 24	6:30 to 9 p.m.	GV
Thur., May 30	6:30 to 9 p.m.	BR
Fri., May 31	6:30 to 9 p.m.	RD
Sat., June 1	3 to 5:30 p.m.	BT

Class Name: The Southwestern Kitchen

Class Type: HANDS-ON

Instructor: Marianna Stepniewski

Price: Members \$55, Non-members \$60

As we head into our own PNW summer, we'll take a cue from our southern counterpart and cook up a bit of Southwest flavor. Marianna talks southwestern pantry staples as she guides you through crafting some of the region's famed dishes.

Menu:

- Homemade Corn Tortillas
- Stacked Enchiladas with Chicken and Green Chile Salsa Verde
- Chiles Rellenos with Butternut Squash, Black Beans, Queso Fresco and Toasted Pepitas
- Baked Apples with Cajeta (Goat Milk Dulce de Leche) and Candied Almonds

Dietary Notes: With poultry, dairy and eggs.

Thur., June 6	6:30 to 9 p.m.	RD
Fri., June 7	6:30 to 9 p.m.	CC
Thur., June 13	6:30 to 9 p.m.	BR
Fri., June 14	6:30 to 9 p.m.	GV
Thur., June 20	6:30 to 9 p.m.	IS
Fri., June 21	6:30 to 9 p.m.	BT
Thur., June 27	6:30 to 9 p.m.	ED

Class Name: Taste of the Pacific Northwest

Class Type: DEMO, SIP + SAVOR (21+ with ID)

Instructor: Abby Canfield

Price: Members \$60, Non-members \$65

Once again, the Northwest is abundant with fresh produce! Celebrate the spring harvest in plant-forward style with a locally grown menu. Sit back, sip on regional wines and get inspired as Abby cooks up dishes worthy of a springtime soiree.

Menu:

- Roasted Carrot Soup with Spiced Crispy Chickpeas, Lime Yogurt and Mint Oil
- Asparagus, Radish and Spring Pea Salad with Burrata Cheese, Pickled Shallots, Pistachios and Spring Herb Vinaigrette
- Seared Romanesco with Kale, Caper and Meyer Lemon Salsa Verde
- Bay-poached Rhubarb with Cocoa Nib Shortbread Cookies and Orange-scented Mascarpone
- Local wines to pair

Dietary Notes: Vegetarian with dairy and eggs.

Thur., April 18	6:30 to 9 p.m.	CC
Tues., April 23	6:30 to 9 p.m.	IS
Thur., April 25	6:30 to 9 p.m.	GV
Tues., April 30	6:30 to 9 p.m.	RD
Thur., May 2	6:30 to 9 p.m.	BR
Tue., May 7	6:30 to 9 p.m.	ED
Thur., May 16	6:30 to 9 p.m.	BT

Class Name: **Thai Cooking from Scratch**

Class Type: DEMO

Instructor: Pranee Halvorsen

Price: Members \$50, Non-members \$55

If you're wondering where traditional Thai food gets its signature flavor, Pranee is here to guide you. She'll start by preparing Massaman Curry Paste and *Nam Prik Pow* (Thai Roasted Red Chili Paste) and show you how to incorporate these key condiments into four dishes, covering the basics of Thai cooking techniques along the way.

Menu:

- Yum Mamuang Goong (Thai Mango Salad with Prawns, Cashews and Thai Herbs)
- Phad Tow Hue Nam Prik Pow (Stir-fried Ginger Tofu with Chili Jam and Thai Basil)
- Gaeng Massaman Gai (Massaman Curry Chicken with Homemade Curry Paste and Onions)
- Tua Pap (Sweet Rice Dumplings with Coconut and Sesame Seeds)

Dietary Notes: With poultry and seafood; no dairy or eggs.

Tues., April 9	6:30 to 9 p.m.	CC
Thur., April 18	6:30 to 9 p.m.	RD
Thur., May 2	6:30 to 9 p.m.	GV
Thur., May 9	6:30 to 9 p.m.	ED
Thur., May 23	6:30 to 9 p.m.	BR
Tues., June 4	6:30 to 9 p.m.	BT
Tues., June 11	6:30 to 9 p.m.	IS

Class Name: **Vegetarian Vietnamese Table**

Class Type: HANDS-ON, GLUTEN-FREE

Instructor: Thanh Tang

Price: Members \$50, Non-members \$55

There may be no greater fusion than that of Northwest-grown produce and classic Vietnamese recipes! Thanh's vegetarian menu makes the most of peak-season, springtime goodies while marrying tradition with innovation.

Menu:

- Rice Vermicelli with Asparagus and Shiitake Mushrooms
- Soy-braised Mushrooms and Tempeh
- Potato and Goji Berry Soup
- Baby Spinach with Vietnamese Pepper Vinaigrette
- Turmeric Rice

Dietary Notes: Vegetarian; no dairy, eggs or gluten.

Thur., May 9	6:30 to 9 p.m.	IS
Fri., May 10	6:30 to 9 p.m.	BT
Wed., May 15	6:30 to 9 p.m.	BR
Wed., May 22	6:30 to 9 p.m.	RD
Thur., May 23	6:30 to 9 p.m.	ED
Wed., May 29	6:30 to 9 p.m.	GV
Thur., May 30	6:30 to 9 p.m.	CC

TO YOUR HEALTH

Class Name: **Cooling Inflammation with Food**

Class Type: DEMO, GLUTEN-FREE

Instructor: Kory DeAngelo, M.S., R.D.N.

Price: Members \$45, Non-members \$50

Food is the best medicine, especially when it comes to chronic inflammation. Join in a lively conversation as Kory, an integrative registered dietitian, helps you kick the tired, achy, congested feelings and cool down with delicious dishes for any day of the week.

Menu:

- Chickpea Spinach Curry with Garam Masala
- Shiitake Mushroom and Spring Greens Miso Soup
- Tangy Cabbage Salad with Lime Vinaigrette
- Cinnamon Beet Latte

Dietary Notes: Vegetarian; no dairy, eggs or gluten.

Fri., April 12	6:30 to 9 p.m.	GV
Fri., April 19	6:30 to 9 p.m.	IS
Fri., May 3	6:30 to 9 p.m.	BT
Fri., May 10	6:30 to 9 p.m.	ED

Class Name: **Everyday Detox**

Class Type: DEMO, GLUTEN-FREE

Instructor: Maribeth Evezich, M.S., R.D.

Price: Members \$45, Non-members \$50

After a long winter, your home isn't the only thing in need of spring cleaning — your body deserves a refresh, too! Culinary nutritionist, Maribeth, will make detoxing downright easy. She'll provide tips, techniques and substitutions for your everyday eats that will help rid your body of toxins and replace them with a healthy dose of nutrients.

Menu:

- Ginger Turmeric Healer Tea
- Roasted Cauliflower with Spicy Mustard Sauce
- Detox Slaw
- Cacao Brownie Bites with Cashew Cream

Dietary Notes: Vegetarian; no dairy, eggs or gluten.

Tues., April 23	6:30 to 9 p.m.	GV
Tues., April 30	6:30 to 9 p.m.	CC
Wed., May 8	6:30 to 9 p.m.	BR
Wed., May 15	6:30 to 9 p.m.	RD
Thur., May 30	6:30 to 9 p.m.	IS

Class Name: **Food and Mood**

Class Type: DEMO

Instructor: Marilyn Walls, M.S.

Price: Members \$5, Non-members \$10

Food can improve your mood, and not just because it hits the taste buds right. In this short, lecture-style class, PCC Cooks nutritionist, Marilyn, explains how the foods we eat can affect brain function and mood, both good and bad. Plus, you'll sample goodies from the PCC shelves that help maintain equilibrium.

Mon., May 13	7 to 8:30 p.m.	GV
Tues., May 14	7 to 8:30 p.m.	IS
Thur., June 6	7 to 8:30 p.m.	BT
Tues., June 11	7 to 8:30 p.m.	BR
Thur., June 20	2 to 3:30 p.m.	ED

Class Name: **Foods for Healthy Hormone Balance**

Class Type: DEMO, GLUTEN-FREE

Instructor: Michelle Babb, M.S., R.D., C.D.

Price: Members \$50, Non-members \$55

Hormones in flux can contribute to weight gain, mood swings and depression. Thankfully, diet and lifestyle changes can have a significant effect on hormone production and metabolism. Michelle will teach you what types of foods and supplements are helpful for PMS, menopause, andropause (male menopause) and thyroid issues.

Menu:

- We Got the Beet Smoothies
- Collard Rolls with Tofu and Veggies
- Curried Shrimp Kebabs with Spring Slaw

Dietary Notes: With seafood and eggs; no dairy or gluten.

Sun., April 14	2 to 4:30 p.m.	ED
Sun., April 28	3 to 5:30 p.m.	GV
Sun., May 5	3 to 5:30 p.m.	RD
Mon., May 6	6:30 to 9 p.m.	CC
Sun., June 2	2 to 4:30 p.m.	IS

Class Name: Walk, Talk and Taste

Class Type: DEMO

Instructor: Marilyn Walls, M.S. and Ami Karnosh, M.S., C.N.

Price: Members and Non-members \$5

Whether you're a foodie or a newbie, there's always something fresh to be discovered in the world of nutrition. In this discussion, we'll demystify food labels, delve into the latest research on what to eat for your health and the planet's, and snack from the aisles of PCC. Plus, you'll get a chance to have your burning questions answered by a nutritionist!

Wed., April 24	7 to 8:30 p.m.	GV
Tues., May 14	7 to 8:30 p.m.	ED
Mon., May 20	7 to 8:30 p.m.	BR
Tues., May 28	7 to 8:30 p.m.	IS
Mon., June 3	7 to 8:30 p.m.	BT
Tues., June 4	1 to 2:30 p.m.	GV
Mon., June 10	7 to 8:30 p.m.	CC
Wed., June 12	7 to 8:30 p.m.	RD

TECHNIQUES

Class Name: Cheese Tasting 101

Class Type: HANDS-ON

Instructor: Courtney Johnson, Ph.D., ACS, C.C.P.

Price: Members \$45, Non-members \$50

Learn how to taste cheese like a professional and craft the perfect party platter with help from one of PCC's resident cheese experts. In this class, you'll travel through cheeses of all families, made with all kinds of milk — cow, sheep, goat and even buffalo. Once you've honed your senses of sight, smell, touch and taste with cheese, you'll explore different pairings from a variety of fruits, nuts, meats and chocolates to discover which flavors play together just right. You'll come away knowing how to build a cheese board that's dressed to impress!

Menu:

- Horizontal Tasting with Brie-style cheese made from cow, goat, sheep and water buffalo milks
- Vertical Tasting with a fresh cheese, a soft-ripened cheese, a firm cheese, a hard cheese, a washed-rind cheese and a blue cheese
- Pairing with seasonal fruit, Marcona almonds, salami and dark chocolate

Dietary Notes: *With dairy and optional meat; no eggs*

Thur., April 25	6:30 to 9 p.m.	BR
Tues., May 7	6:30 to 9 p.m.	IS
Thur., June 13	6:30 to 9 p.m.	GV

Class Name: Dairy-free Cheese Workshop

Class Type: HANDS-ON, GLUTEN-FREE

Instructor: Birgitte Antonsen

Price: Members \$50, Non-members \$55

Let Chef Birgitte guide you through the delightful world of dairy-free cheese. In this class, you'll have the opportunity to craft several appealing cheese alternatives using coconut, nuts and seeds. Discuss the process of soaking and culturing ingredients to create a dairy-free cheese that not only looks the part but tastes scrumptious and is ready to share.

Menu:

- Pizza with Dairy-free Mozzarella Cheese
- Dairy-free Parmesan Crackers
- Vegetable Stir-fry with Coconut-Lime Cheese

Dietary Notes: *Vegetarian; no dairy, eggs or gluten.*

Sat., June 1	10 am to 12:30 p.m.	IS
Sat., June 1	4 to 6:30 p.m.	RD
Sun., June 2	3 to 5:30 p.m.	BT
Mon., June 3	6:30 to 9 p.m.	GV
Tues., June 4	6:30 to 9 p.m.	ED
Wed., June 5	6:30 to 9 p.m.	BR
Thur., June 6	6:30 to 9 p.m.	CC

Class Name: Ferment and Culture Your Meat-free Burger

Class Type: HANDS-ON, GLUTEN-FREE

Instructor: Birgitte Antonsen

Price: Members \$50, Non-members \$55

Learn how to supercharge a staple summertime meal with a health-oriented approach! In this class, Chef Birgitte will teach you how to create a meat-free burger that is an enzyme-rich, probiotic superfood that supports digestion and boosts immunity.

Menu:

- Sourdough Buns
- Nut and Veggie Patties
- Fermented Condiments
- Supercharged Dairy-free Milkshakes

Dietary Notes: *Vegetarian; no dairy, eggs or gluten.*

Sun., June 23	3 to 5:30 p.m.	IS
Mon., June 24	6:30 to 9 p.m.	CC
Wed., June 26	6:30 to 9 p.m.	GV
Sat., June 29	3 to 5:30 p.m.	ED

Class Name: Gluten-free Sweet Shoppe

Class Type: HANDS-ON, GLUTEN-FREE

Instructor: Thanh Tang

Price: Members \$50, Non-members \$55

Surprise! This class is packed with sweetness, and it's all gluten-free. Students will learn fundamental baking techniques as they prepare three delicious desserts. Designed to be approachable and flavorful, these recipes aim to please any guest, gluten-free or not.

Menu:

- Citrus Chiffon Cake with Strawberry Tarragon Salsa
- Southeast Asian Almond Cookies
- Coconut Dacquoise with Apricot-Lime Mascarpone

Dietary Notes: *Vegetarian with dairy and eggs; no gluten.*

Wed., June 5	6:30 to 9 p.m.	GV
Tues., June 11	6:30 to 9 p.m.	ED
Thur., June 13	6:30 to 9 p.m.	RD
Tues., June 18	6:30 to 9 p.m.	BR

Class Name: Homemade Bagels and Pretzels

Class Type: HANDS-ON

Instructor: Laurie Pfalzer

Price: Members \$50, Non-members \$55

It's easier than you think to craft New York-style bagels and chewy soft pretzels. First, we'll mix up doughs for these classic breads, then shape, boil and bake them. Add toppings and mix up some complementary cream cheese spreads for a perfect pairing.

Menu:

- Plain, Poppy Seed, Everything, Whole-Wheat and Cinnamon-Raisin Bagels
- Salted and Plain Soft Pretzels
- Cream Cheese Spreads

Dietary Notes: *Vegetarian with optional dairy and eggs.*

Thur., May 23	6:30 to 9 p.m.	BT
Fri., May 31	6:30 to 9 p.m.	GV
Wed., June 5	6:30 to 9 p.m.	IS
Sat., June 8	3 to 5:30 p.m.	ED
Fri., June 14	6:30 to 9 p.m.	RD
Thur., June 20	6:30 to 9 p.m.	CC
Thur., June 27	6:30 to 9 p.m.	BR

Class Name: Kitchen Basics: All About Eggs

Class Type: HANDS-ON

Instructor: Jennifer Reyes

Price: Members \$50, Non-members \$55

For many, eggs are a weekly staple. Expand your knowledge of this versatile ingredient, learning classic, reliable cooking techniques that will last a lifetime. Chef Jen will lead a discussion delving into all things egg and walk you through a variety of basic dishes. Come with questions!

Menu:

- Perfect Scrambled Eggs the French Way
- 6-minute Eggs on Toast with No-fail Hollandaise Sauce
- Leek and Bacon Quiche
- Classic Chocolate Mousse

Dietary Notes: *With meat, dairy and eggs.*

Mon., May 20	6:30 to 9 p.m.	GV
Tues., May 21	6:30 to 9 p.m.	RD
Tues., May 28	6:30 to 9 p.m.	ED
Mon., June 3	6:30 to 9 p.m.	BR
Tues., June 4	6:30 to 9 p.m.	IS
Mon., June 10	6:30 to 9 p.m.	BT
Tues., June 11	6:30 to 9 p.m.	CC

Class Name: **Knife Skills**

Class Type: HANDS-ON, ADULTS ONLY

Instructor: Seppo Farrey

Price: Members \$55, Non-members \$60

Sharpen your knife skills in this hands-on workshop where you'll learn to cut safely and efficiently while making a flavorful tortilla soup! You can bring the chef knife you're already familiar with or use one of ours. Chef Seppo will review knife selection as well as honing and sharpening, and you'll have ample time to practice several professional techniques.

Menu:

- Vegetarian Tortilla Soup with Avocado
- Chicken Tortilla Soup with Avocado

Dietary Notes: *With optional poultry; no dairy or eggs.*

Tues., April 9	6:30 to 9 p.m.	GV
Wed., April 10	6:30 to 9 p.m.	IS
Tues., May 28	6:30 to 9 p.m.	BT
Wed., June 5	6:30 to 9 p.m.	RD
Wed., June 12	6:30 to 9 p.m.	ED
Tues., June 18	6:30 to 9 p.m.	CC
Tues., June 25	6:30 to 9 p.m.	BR

Class Name: **Le Bébé Gourmet**

Class Type: DEMO

Instructor: Cam Zarcone

Price: Members \$50, Non-members \$55

Get creative with your little ones' food! Cam, mother of three and former Parents Magazine staffer, brings a chef's sensibility to the table and offers plenty of tips and techniques for making baby meals you'll be tempted to munch down, too. Flavors of vegetables and fruits truly shine when they're roasted. And grains we eat every day can easily and deliciously be adapted for little appetites. After learning to make a variety of meals and some scrumptious finger foods, you may find yourself banishing those jars of sweet potatoes to the back of the cupboard.

Menu:

- Turkish Barley and Apricot Porridge
- Pumpkin and Pea Risotto
- Chunky Roasted Cauliflower and Apple Purée
- Mini Veggie-loaded Chicken Meatballs
- Cheesy Polenta Sticks

Dietary Notes: *With poultry and dairy; no eggs.*

Wed., April 17	6:30 to 9 p.m.	CC
Sat., April 20	3 to 5:30 p.m.	GV
Wed., April 24	6:30 to 9 p.m.	IS
Mon., May 6	6:30 to 9 p.m.	BT

Class Name: Plan Ahead: Making Meals Work

Class Type: HANDS-ON

Instructor: Rachel Duboff

Price: Members \$55, Non-members \$60

Lock in your meal planning with personal chef Rachel. You'll learn how to both simplify and expand your weekly menu while avoiding monotony with techniques that are easy to master. Chef Rachel will start with a core meal and then show how it can be adapted and transformed for each new day. We'll review menu plans and pantry staples, then venture into crafting the actual dishes. One-stop shopping and minimal waste? Let's get started!

Menu:

- Teriyaki Chicken with Brown Rice and Grilled Bok Choy
- Thai-inspired Fried Rice
- Hearty Chicken Salad

Dietary Notes: *With poultry and eggs; no dairy.*

Sat., April 13	3 to 5:30 p.m.	IS
Sat., April 20	3 to 5:30 p.m.	RD
Sun., April 28	1 to 3:30 p.m.	BR
Sat., May 4	3 to 5:30 p.m.	CC
Sat., May 11	3 to 5:30 p.m.	ED
Fri., May 17	6:30 to 9 p.m.	GV
Sat., June 8	3 to 5:30 p.m.	BT

Class Name: Plant-based Kitchen: Sauces, Dips and Dressings

Class Type: DEMO

Instructor: MJ Conboy

Price: Members \$45, Non-members \$50

A good sauce can take a dish from so-so to scrumptious! Chef MJ will demonstrate how to mix up a variety of sauces, toppings, dips and dressings to make plant-based eating both easy and delicious. Plus, you'll have a chance to work hands-on to make fresh rolls with herbs, veggies, crispy tofu and noodles wrapped in rice paper.

Menu:

- Rainbow Spring Rolls with Almond-Ginger-Lime Dip
- Caesar Salad with Vegan Caesar Dressing and Crunchy Shiitake "Bacon"
- Japanese Carrot-Miso Dressing with Crudités
- Versatile Cashew Cheese Sauce

Dietary Notes: *Vegetarian; no dairy or eggs.*

Sun., April 7	1 to 3:30 p.m.	BT
Sun., April 14	3 to 5:30 p.m.	GV
Sun., April 28	1 to 3:30 p.m.	RD
Sat., May 4	3 to 5:30 p.m.	BR
Sun., May 5	1 to 3:30 p.m.	ED
Sat., May 18	3 to 5:30 p.m.	IS
Sat., June 1	3 to 5:30 p.m.	CC

Class Name: **PNW Springtime Gardening**

Class Type: DEMO

Instructor: Sarah Cassidy

Price: Members \$45, Non-members \$50

Chart the coming growing season with Sarah, organic farmer and educator of 20+ years. You'll learn how to care for your living soil, choose the right seed varieties and plant starts, and coax along hot crops in our cool Northwest climate. We'll talk about growing perfect tomatoes, peppers, eggplants and even watermelon. You'll receive lots of recipe ideas, plus a plant start to get you going! Backyard and balcony gardeners welcome.

Menu: *A light snack will be provided.*

Thur., April 4	6:30 to 8:30 p.m.	GV
Tues., April 9	6:30 to 8:30 p.m.	IS
Thur., April 11	6:30 to 8:30 p.m.	CC
Thur., April 18	6:30 to 8:30 p.m.	BT

Class Name: **Quick and Easy Main-Course Meats**

Class Type: DEMO

Instructor: Nancy Leson

Price: Members \$55, Non-members \$60

The meaty marvels you'll make in this class are on regular rotation at Nancy's house, and she's convinced they deserve a place in your quick-and-easy recipe repertoire. Learn a simple way to let

seasonal asparagus shine alongside your savory centerpiece and score a bonus recipe for roasted potatoes while you're at it.

Menu:

- Chicken Thighs with Preserved Lemons
- Spicy Mediterranean Lamb Chops
- Mel-Maw's "Marry Me" Pork Schnitzel
- Simple-as-can-be Asparagus
- Roasted Potatoes

Dietary Notes: *With meat, poultry, dairy and eggs.*

Wed., April 17	6:30 to 9 p.m.	IS
Sat., April 20	3 to 5:30 p.m.	ED
Wed., May 1	6:30 to 9 p.m.	BR
Thur., May 9	6:30 to 9 p.m.	GV
Tues., May 14	6:30 to 9 p.m.	RD
Tues., May 21	6:30 to 9 p.m.	CC
Wed., June 5	6:30 to 9 p.m.	BT

Class Name: **Savory Hand Pies and Tarts**

Class Type: HANDS-ON

Instructor: Laurie Pfalzer

Price: Members \$50, Non-members \$55

Chef Laurie introduces you to the savory side of hand pies and tarts as you discover the traditions of Cornish and Irish pasties, which incorporate meat and vegetables. Each student will make their own flaky pie dough using the techniques learned in class. Then, using general filling recipes as a guide, you'll choose a selection of seasonal vegetables, herbs and meat to create your own personal hearty hand pies and tarts to bake in class and take home.

Menu:

- Traditional Irish Pasties
- Seasonal Vegetable and Meat Hand Pies

Dietary Notes: *With dairy and optional meat; no eggs.*

Thur., April 4	6:30 to 9 p.m.	RD
Fri., April 12	6:30 to 9 p.m.	CC
Thur., April 18	6:30 to 9 p.m.	ED
Fri., April 26	6:30 to 9 p.m.	IS
Thurs., April 30	6:30 to 9 p.m.	GV
Sat., May 11	3 to 5:30 p.m.	BT
Thu., May 16	6:30 to 9 p.m.	BR

Class Name: **Toast with Toasts!**

Class Type: DEMO, SIP + SAVOR (21+ with ID)

Instructor: Jennifer Reyes

Price: Members \$60, Non-members \$65

Raise your glass for a toast — to toast! Chef Jen is crafting appetizers that elevate humble bread to elegant hors d'oeuvre status. Her recipes are perfect for any celebration, including a spur-of-the-moment cocktail party. To top it off, you'll learn to mix a couple of mini cocktails featuring local spirits.

Menu:

- Potato Blinis with Whipped Crème Fraîche and Smoked Salmon
- Crostini with Wild Mushroom Duxelle
- Classic Shrimp Toast
- Mini Lavender Lemon Drops
- Mini Basil Mojitos

Dietary Notes: *With seafood and dairy; no eggs.*

Mon., April 15	6:30 to 9 p.m.	GV
Tues., April 16	6:30 to 9 p.m.	RD
Mon., April 22	6:30 to 9 p.m.	BR
Tues., April 23	6:30 to 9 p.m.	BT
Tues., April 30	6:30 to 9 p.m.	ED
Mon., May 6	6:30 to 9 p.m.	IS
Tues., May 7	6:30 to 9 p.m.	CC

Class Name: Wrap Up the Spring

Class Type: HANDS-ON, GLUTEN-FREE

Instructor: Birgitte Antonsen

Price: Members \$50, Non-members \$55

This gluten-free class celebrates wraps from around the world. Savor spring flavor by adding these versatile, gluten-free sandwich alternatives into your regular meal rotation. Chef Birgitte will show you how easy they are to make and pack with your favorite ingredients!

Menu:

- Thai Salad Rolls with Lime Peanut Sauce
- Mexican Bean Taquitos with Guacamole and Salsa
- Sweet Crepes with Seasonal Berries

Dietary Notes: *Vegetarian; no dairy, eggs or gluten.*

Sat., June 15	3 to 5:30 p.m.	BR
Mon., June 17	6:30 to 9 p.m.	GV
Tues., June 18	6:30 to 9 p.m.	IS
Wed., June 19	6:30 to 9 p.m.	ED
Thur., June 20	6:30 to 9 p.m.	RD

PCC KIDS COOK

Class Name: We Love Bugs!

Instructors: Kim Trimmer and Lee Baker

Price: Members \$45, Non-members \$50

Ages 2 to 3, with one adult guest.

It's time to build some edible bugs! Kids will roll out sugar cookie dough, then cut and decorate Sugar Cookie Bugs. While our creations are baking, we'll have some healthy fun arranging cut vegetables to make colorful Veggie Bugs. We'll have some ideas to get everyone started, and then it'll be time to let imaginations shine!

Menu:

- Sugar Cookies
- Veggie Bugs made with a selection of cut vegetables

Dietary Notes: *Vegetarian with dairy and eggs.*

Sun., April 7	10 to 11:15 a.m.	BR
Sat., April 13	10 to 11:15 a.m.	CC
Sat., April 27	10 to 11:15 a.m.	IS
Sat., April 27	10 to 11:15 a.m.	RD
Sat., May 4	10 to 11:15 a.m.	ED
Sat., May 18	10 to 11:15 a.m.	GV
Sat., June 15	10 to 11:15 a.m.	BT

Class Name: **Dinosaur Romp**

Instructor: Marie Donadio

Price: Members \$45, Non-members 50

Ages 2 to 3, with one adult guest.

Send your kids back in time to an age when dinosaurs roamed the earth! We'll start by practicing our veggie-chopping skills, then mix the vegetables into soup with a tasty blend of herbs and beans. After that, we'll create a forest using dinosaur kale, complete with critters and landscape features made from a variety of colorful veggies and fruits.

Menu:

- Dinosaur Bean Soup (herbs, beans, vegetables)
- Dino Kale Forest (selection of vegetables and fruits)

Dietary Notes: *Vegetarian; no dairy or eggs. Gluten-free options available on request.*

Sat., June 1	10 to 11:15 a.m.	CC
Sun., June 2	10 to 11:15 a.m.	GV
Sat., June 8	10 to 11:15 a.m.	IS
Sun., June 9	10 to 11:15 a.m.	BT
Sat., June 15	10 to 11:15 a.m.	ED
Sat., June 22	10 to 11:15 a.m.	RD
Sun., June 23	10 to 11:15 a.m.	BR

Class Name: **Simple Simon's Pies**

Instructor: Marie Donadio

Price: Members \$50, Non-members \$55

Ages 4 to 6, with one adult guest.

“Simple Simon met a pie man going to the fair.” With Marie’s help, kids will turn into pie people, too! We’ll mix and roll out savory pot pies and sweet fruit turnovers, prepare fillings, then enjoy our scratch-made snacks as a group along with a fun rhyming word game.

Menu:

- Simple Pot Pies with Leek Sauce or Turkey Gravy
- Fruit Turnovers with Fruit Fillings
- Simple Salad

Dietary Notes: *With dairy, eggs and optional poultry.*

Sat., April 27	10 to 11:30 a.m.	GV
Sun., April 28	10 to 11:30 a.m.	BT
Sat., May 4	10 to 11:30 a.m.	BR
Sun., May 5	10 to 11:30 a.m.	RD
Sat., May 11	10 to 11:30 a.m.	CC
Sat., May 18	10 to 11:30 a.m.	ED
Sun., May 19	10 to 11:30 a.m.	IS

Class Name: **Springtime is Brunchtime**

Instructor: Lizzie Diehl

Price: Members \$50, Non-members \$55

Ages 4 to 6, with one adult guest.

We see spring weekends as opportunities to cook up delicious brunches with the family. In this class, kids will get to mix, mash, and fry up their own delicious and seasonally inspired brunchtime creations, perfect for a Mother’s or Father’s Day celebration!

Menu:

- Baked Egg Cups
- Whole-Wheat Banana Pancakes
- Honey Rhubarb Sauce

Dietary Notes: *Vegetarian with dairy and eggs.*

Sat., April 6	10 to 11:30 a.m.	CC
Sat., April 13	10 to 11:30 a.m.	ED
Sun., April 14	10 to 11:30 a.m.	IS
Sat., May 18	10 to 11:30 a.m.	BT
Sun., May 19	10 to 11:30 a.m.	GV
Sat., June 8	10 to 11:30 a.m.	BR
Sun., June 9	10 to 11:30 a.m.	RD

Class Name: **Snack Attack: Say Cheese!**

Instructor: Samantha Brumfield

Price: Members \$50, Non-members \$55

Ages 4 to 6, with one adult guest.

Young chefs will learn to make their own satisfying after-school or weekend afternoon snack boards!

We'll build tasty platters with cheese, scratch-made crackers and hummus. They'll have time to learn and practice proper knife techniques and plating skills, too!

Menu:

- Cheese
- Hummus
- Cheese Crackers with Rosemary
- Selection of cut vegetables

Dietary Notes: *With dairy, eggs and optional meat.*

Sat., April 6	10 to 11:30 a.m.	BR
Sun., April 7	10 to 11:30 a.m.	GV
Sat., April 13	10 to 11:30 a.m.	RD
Sun., April 28	10 to 11:30 a.m.	ED
Sat., May 11	10 to 11:30 a.m.	BT
Sat., June 15	10 to 11:30 a.m.	CC
Sat., June 22	10 to 11:30 a.m.	IS

Class Name: Muffin Tin Treats

Instructor: Lisa Palmatier

Price: Members \$50, Non-members \$55

Ages 7 to 9, kids only.

Muffin tins can be used to make all kinds of food in no time at all. Kids will practice recipes for any time of day, beginning with breakfast. We'll make cheesy lasagna rolls for a fun and hearty dinner, and finish with a sweet and simple no-bake treat.

Menu:

- French Toasties with Maple Syrup or Fruit
- Lasagna Rolls
- No-Bake Mini Cheesecakes with Jam

Dietary Notes: *Vegetarian with dairy and eggs.*

Sat., April 13	3 to 5 p.m.	BT
Sat., April 20	3 to 5 p.m.	BR
Fri., April 26	5 to 7 p.m.	ED
Sat., April 27	3 to 5 p.m.	GV
Fri., May 3	5 to 7 p.m.	RD
Fri., May 10	5 to 7 p.m.	IS
Sat., May 18	3 to 5 p.m.	CC

Class Name: Silliest Breakfast Ever!

Instructor: Cam Zarcone

Price: Members \$60, Non-members \$65

Ages 7 to 9, with one adult guest.

Toads and bubbles and babies? What kind of cooking class is this? An extremely silly one! In this class, we're cooking up three oddly named but delightfully flavored breakfast dishes, learning kitchen

essentials along the way.

Menu:

- Toad in the Hole (Oven-baked Casserole with Eggs and Sausage)
- Bubble and Squeak (Pan-fried Vegetable and Potato Cakes)
- Dutch Baby Pancakes

Dietary Notes: *With dairy, eggs, and optional meat.*

Sat., April 6	10 a.m. to noon	GV
Sun., April 7	10 a.m. to noon	ED
Sat., April 13	3 to 5 p.m.	CC
Sun., April 14	10 a.m. to noon	RD
Sun., April 28	10 a.m. to noon	IS
Sun., May 5	10 a.m. to noon	BT
Sat., May 18	10 a.m. to noon	BR

Class Name: After-school Cooking Club: What's for Lunch?

Instructor: Lee Baker and Cam Zarcone

Price: Members \$180, Non-members \$200

Ages 9 to 12, kids only.

You've got enough on your plate — let the kids handle some of the cooking! Over the course of four weeks, students will build their confidence in the kitchen as they learn to prepare four classic lunch dishes. They'll grow their culinary vocabulary and practice techniques, including knife skills and kitchen organization.

Menu:

- Homemade Tacos, Flan
- Croque Monsieur, Tomato Bisque, Madeleines
- Chili with Cornbread, Brownies
- Homemade Pita Bread, Falafel, Tzatziki Sauce, Greek Yogurt Parfaits

Dietary Notes: *With dairy, eggs and optional meat*

Wed. May 1, 8, 15, 22	4:30 to 6:30 p.m.	GV
Wed., May 1, 8, 15, 22	4:30 to 6:30 p.m.	IS
Thur., May 2, 9, 16, 23	4:30 to 6:30 p.m.	CC
Thur., May 2, 9, 16, 23	4:30 to 6:30 p.m.	RD

Class Name: Baked Doughnuts

Instructor: Lisa Crawford

Price: Members \$60, Non-members \$65

Ages 10 to 12 with one adult guest.

Everyone loves doughnuts and when baked, they're easy to make at home any time! Lisa will walk kids and their adult through the process, as we make three varieties of baked cake doughnuts and four tasty glazes. She'll also share the secret to baked raised doughnut twists, as we work hands-on to mix, bake, glaze and enjoy our delicious doughnut creations.

Menu:

- Baked Vanilla, Chocolate and Applesauce Spice Cake Doughnuts
- Vanilla, Chocolate, Raspberry and Maple Glazes
- Baked Raised Doughnut Twists

Dietary Notes: *Vegetarian with dairy and eggs.*

Sat., April 6	3 to 5:30 p.m.	CC
Fri., April 26	6 to 8:30 p.m.	BT
Sat., April 27	3 to 5:30 p.m.	BR
Sun., May 5	1 to 3:30 p.m.	IS
Fri., May 10	6 to 8:30 p.m.	RD
Sat., May 11	3 to 5:30 p.m.	GV
Fri., June 7	6 to 8:30 p.m.	ED

Class Name: **Ramen Rocks!**

Instructor: Tamara Guyton

Price: Members \$50, Non-members \$55

Ages 10 to 12, kids only.

Nix the classic microwave ramen for a delicious homemade version. Tamara will teach kids her own take on the famed Japanese fast food. We'll practice chopping skills while prepping ingredients, then cook up a personalized bowl with fresh noodles, variety of vegetables, condiments and optional chicken. For a sweet end-of-class treat, we'll make Butter Mochi, a chewy, rice flour cake made with coconut milk.

Menu:

- Vegetarian Miso Broth
- Chicken Broth
- Customized Ramen Noodle Soup
- Butter Mochi

Dietary Notes: *Vegetarian, with optional poultry; no dairy or eggs.*

Fri., April 19	6 to 8:30 p.m.	GV
Sat., April 20	3 to 5:30 p.m.	IS
Sat., April 27	3 to 5:30 p.m.	BT
Sat., May 4	3 to 5:30 p.m.	ED
Fri., May 10	6 to 8:30 p.m.	BR
Sat., May 11	3 to 5:30 p.m.	CC
Sat., May 18	3 to 5:30 p.m.	RD

Class Name: **The Global Baker**

Instructor: Cam Zarcone

Price: Members \$50, Non-members \$55

Ages 13 to 18, teens only.

Ready to branch out beyond boxed brownies? Discover what people in other parts of the world like to bake. Circle the globe with us as we whip up three very different and delightful recipes from Italy, Haiti and Denmark — including a customized cake person of your choice.

Menu:

- Pizzelle (Waffle Cookies) from Italy
- Mini Coconut Cakes from Haiti
- Kagemand (“Cake Man”) or Kagekone (“Cake Woman”) from Denmark

Dietary Notes: *Vegetarian with dairy and eggs.*

Sun., May 19	1 to 3:30 p.m.	BT
Sat., June 1	3 to 5:30 p.m.	BR
Sun., June 2	1 to 3:30 p.m.	RD
Fri., June 7	6:30 to 9 p.m.	GV
Sat., June 8	3 to 5:30 p.m.	CC
Sun., June 9	2 to 4:30 p.m.	ED
Sat., June 15	3 to 5:30 p.m.	IS

Class Name: **Peruvian Fusion**

Instructor: Lee Baker

Price: Members \$70, Non-members \$75

Ages 13 to 18, with one adult guest.

Peruvian cuisine is a colorful reflection of the country’s rich history and diverse landscape. Many cultures from around the world brought together their techniques in Peru and used an amazing variety of local ingredients to create an all-new style of cooking. In this class, students will prepare four dishes that capture a range of flavors and textures.

Menu:

- Lomo Saltado (Beef Tenderloin Stir-fried with Red Onion, Tomatoes and Tamari)
- Roasted Yukon Gold Potato Fries and Garlic Rice
- Peruvian-style Cucumber and Tomato Salad with Lime and Salt
- Rosquitas de Anis (Anise-Sesame Wreath Cookies)

Dietary Notes: *With meat, dairy and eggs.*

Sat., April 6	3 to 5:30 p.m.	RD
Sun., April 7	3 to 5:30 p.m.	BR
Sun., April 14	3 to 5:30 p.m.	BT
Sat., April 27	3 to 5:30 p.m.	IS
Sat., May 18	3 to 5:30 p.m.	GV
Fri., May 31	6:30 to 9 p.m.	CC
Sun., June 2	3 to 5:30 p.m.	ED