



Class Schedule September 2009– July 2010

Season VI *“Sampling the World!”*

*Whether you love to cook & bake, or have never turned on the stove,
this is an experience you won't want to miss!*

Gift Certificate's & Private Classes Available

Perfect for Girl Get Away , Book Clubs, Showers & Birthdays!

Wednesday classes start at 10am until 1pm (includes lunch from what's been prepared!)

All classes are held at the “Farmhouse Kitchen” 1450 South Harbor Road, Southold
Total class fee is \$95. Due prior to class (\$50 instruction, \$45 ingredient fee)

**Returning Students” class fee is \$90!

“Mini”Classes are \$35 & run from 8:30 to 9:30 am the same day as 10am class

Students who take “Mini” class & 10am class receive \$5. off too!

Reservations required (space is very limited)

When Wednesday classes fill, a Thursday, then Tuesday class is opened!

“New Students” taking (3) or more classes, receive \$5. off 3rd & future class fee!

48 hour cancellation notice or Class fee will be retained.

Pre-registration required, space is very limited! Payment insures your space in the class!

Paula S. Croteau

Farmhouse Kitchen, 1450 South Harbor Road, Southold, New York 11971 (631)765-6032

To Registration or Information: email: Paula@farmhousekitchen.us website: www.farmhousekitchen.us

Croteaux Vineyard (631)765-6099 email wine@croteaux.com website: www.croteaux.com

“Sampling the World” 2009

September 30th - Cornucopia Fresh from the North Fork

Canning made simple! All students leave with a basket full of preserves! Pickles - Chutney's - Relish - Jams - Fruit Butters - Compote -Sauces

Rhubarb Ginger Jam, Curried Zucchini Relish, Velvet Apple Sauce, Pickled Spiced Cauliflower, Pumpkin Butter, Spiced Cranberry Sauce and Bread & Butter Pickles

Mini class - Knife Skills Vegetables & Fruits from the North Fork

Students will leave comfortable using a chef's knife!

October 21st - Morocco North Africa, the exotic!

The art of simmering for those who love lamb & spices! Tagine - Cumin - Couscous - Chickpeas - Lamb - Cinnamon - Dried Apricots
“Harira” Chickpea, Lamb & Coriander Soup, Root Vegetable Tagine, Lamb Shank & Braised Beans, Moroccan Carrot Salad, Lamb Kefta & Garlic Yogurt Sauce and Vegetable Couscous

Mini class - Spice Trail Experience the variety that will Spice up your Life!

Students will roast, mix and taste the Spices of the World!

November 18th - Provence Seaside market approach to French cooking!

The simplicity of freshness, the romance of Cote du Azur! Bouillabaisse - Fennel - Bouquet Garni - Nicoise - Rosé - Dijon - Citron
Bouillabaisse, Soupe au Pistou, Lentils de Puy in Red Wine, Roasted Fennel L'Orange, Endive & Aioli, Salade Nicoise with Dijon Vinaigrette and Tart au Citron!

Mini class - Citron For Lemon & Citrus Lovers!

Students will zest, section, juice and learn how to use citrus in everyday cooking & why it makes everything taste fresher & brighter!

“Sampling the World” con’t

December 9th - Barcelona Mediterranean Seafood Holiday Feast!

Experience Southern Spain's passion for seafood. Paella - Mussels - Fish - Shell Fish - Saffron - Smoked Paprika
“Soupa Pescado” Seafood Stew, Traditional Seafood Paella, Barcelona Whole Baked Snapper, Mussel Salad with Saffron Sauce,
Clams a la Marinera and Roasted Red Pepper Salad

Mini class - Rice The daily staple for over half the world's population!

Students will learn about the variety of rices, how to cut cooking time & infuse flavor!

2010

January 13th - Bread Basket Making bread from around the world!

Baking bread at home is more about the voyage than the destination. Flour - Yeast - Oil - Butter - Salt - Sugar - Milk - Raisins
Homemade White Bread, Multi Grain Bread in the Bread Machine, Rosemary Focaccia, Indian Naan, Cheese Filled Babka
and Panettone

Mini class - French Toast What to do with left over bread e's rolls!

Students will learn how to flavor, fill & grill with scrumptious results!

February 10th - Poland The Polish kitchen where “Food is Love”!

A country near & dear to my heart! Potatoes - Cabbage - Beets - Poppyseeds - Babka - Kielbasa - Caraway Seeds
Rustic Borscht, Crispy Potato Pancakes, Assorted Pierogi, “Kapusta” Sauerkraut, Sweet & Sour Red Cabbage, “Bigos” Kielbasa
Stew, “Golabki” Stuffed Cabbage and Polish Poppyseed Cake

Mini class - Potatoes A “Potato Farmer’s” daughters guide to potatoes!

Students will learn about the wide variety of potatoes. How to make perfect mashed, smashed, fry, roast & stuffed flavor
filled potatoes!

March 10th - Ireland Gourmet style St Patrick’s celebration

This is NOT a “boiled dinner” class! Corn Beef - Cabbage - Carrots - Potatoes - Irish Soda Bread-Guinness
Orange Glazed Baked Corn Beef, Braised Napa Cabbage with Currants & Caraway, Roasted Organic Carrots with Honey &
Cinnamon, Assorted Baked Stuffed Mini Potatoes, “Moist” Irish Soda Bread and Guinness Black & Tans!

Mini class - Roasting Vegetables Simple e's flavorful, an essential guide!

Students will learn about this reliable technique, plus flavoring ideas.

April 14th - Tuscany Let’s make fresh pasta Tuscan style!

Rustic, homemade pasta with simple, savory sauces! Ravioli - Basil - Fettuccini - Pesto - Spaghetti - Olive Oil -
Tomatoes - Parmesan
Spaghetti Bolognese, Fettuccini Alfredo, Herb & Ricotta filled Ravioli Pomodoro, Farfalle Primavera, Linguini Carbonara, Pici
Puttanesca & Pesto Parpadelle!

Mini class - Olive Oil Sample Oil Oils from around the world!

Students will learn how to select flavorful olive oils make & taste simple dressings & infusions.

May 12th - Thailand The land of noodles, curry e's a balance of bold flavors!

Add unique Asian ingredients & noodles into your cooking repertoire! Green & Red Curry - Lime Leaves - Soba - Coconut
Milk - Rice Noodles - Fish Sauce
Hot & Sour Soup with Rice Sticks, Red Chicken Curry on Hokkien Noodles, Pad Thai, Green Shrimp Curry Sauce on Soba Noodles
and Thai Beef Salad!

Mini class - Bok Choy A guide to using Asian greens!

Students will learn how to use Asian greens in soups, salads & stir fry.

June 9th - Argentina Outdoor grilling South American style! (\$100 class)*

An introduction to South American Beef Cuisine! Fajitas - Carne - Lime - Guacamole - Cilantro - Tortilla
Asada Skirt Steak in Lime Marinade, Sirloin Beef Sticks with Chimichurri Sauce, Picadillo Burgers, Asada Flank Steak Fajitas,
Guacamole & Frijoles (Bean) Salad & Kahlua Brownies!

Mini class - Avocados The creamy, delicious good for you fat!

Students will learn to select, ripen, slice & serve avocados.

July 21st - Summer Small Gatherings Fun e's Fast “Tinger Foods”!

Simple outdoor entertaining by the Pool! Grilled Antipasto - Grilled Pizza - Grilled Vegetables - Grilled Meats - Grilled Bread
Summer Antipasto Platter, Mini Grilled Pizza Samplers, Satays & Kebab's, Assorted Bruschetta, Mini Burgers Bites and Frozen
Blender Bar drinks!

Mini class - Peaches My Summer favorite fruit!

Students will learn about the wide variety of peaches available. Learn how to ripen, cut & serve in innovative ways on the grill,
in salads & salsa's!

Farmhouse Kitchen Registration

September 2009– July 2010

Name _____
 Address _____ Zip Code _____
 Phone # _____ Email _____

Pre-registration required, space is limited!

I would like to take this class marked with an (X)

2009:	September 30th - North Fork Cornucopia	_____	
	Mini - Knife Skills	*	_____
	October 21st - Morocco	_____	
	Mini - Spice Trail	*	_____
	November 18th - Provence	_____	
	Mini- Citron	*	_____
	December 9th - Barcelona	_____	
	Mini - Rice	*	_____
2010:	January 13th - Bread Basket	_____	
	Mini - French Toast	*	_____
	February 10th - Poland	_____	
	Mini - Potatoes	*	_____
	March 10th - Ireland	_____	
	Mini - Roasting Vegetables	*	_____
	April 14th - Tuscany	_____	
	Mini - Olive Oil	*	_____
	May 12th - Thailand	_____	
	Mini - Bok Choy / Asian Greens	*	_____
	June 9th - Argentina	_____	
	Mini - Avocado	*	_____
	July 21st - Summer Small Gatherings	_____	
	Mini - Peaches	*	_____
	Total # of Classes	#	_____
	# of Classes X \$95 Class Fee (Returning Students \$90)	X	_____
	<u>Mini classes are \$35</u>	#	_____ *mini
	<u>Students who take "Mini" class & 10am class receive \$5. off too!</u>	X	_____
	Total Payment enclosed	\$	_____

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"See you with your apron on!"
 - Paula Croteau