

To The Last Drop

Culinary Class Schedule- January-June 2012

All classes are held at our Elm Street Location kitchen. We meet Thursdays from 6:30-8:30 p.m. unless otherwise noted on the schedule. All our classes are relaxed, fun, and designed to teach as well as provide an environment to explore and make your trials and errors in our kitchen first! We encourage full participation and welcome all levels of cooks.

Private cooking experiences are available upon request and we can schedule those to meet your personal needs and time frame.

Let's get cooking!

January 12 "Soups On!"

Fee: \$60.00

We will create three soups and learn the basics of soup making from stocks to base ingredients and techniques.

January 19 "Stews and Cassoulets"

Fee: \$60.00

Enjoy learning a few new recipes for winter months that will warm your evening and please your palate!

January 26 "Classic Sauces"

Fee: \$60.00

We will create some of the most classic sauces in cooking as well as some fun additions to accompany your dishes.

February 2 "Soups On!"

Fee: \$60.00

See January 12 class description, please

February 9 "Valentine Class...Cooking for Two/Couples Class"

Fee: \$60.00 person

Whether an empty nester or just a happy duo, cooking together is fun and a great way to spend a romantic evening! Create several dishes tonight and enjoy together here after class!

February 16 "Out the Door Breakfasts"

Fee: \$60.00

Muffins, Smoothies, Granolas, mini quiches...all great ways to start the day with a healthy meal and on the go!

February 23 "Reinventing the Bird"

Fee: \$60.00

Lots of ways you may not have thought of to prepare chicken duck and turkey!

March 1 "Italian Sauces"

Fee: \$60.00

Learn the basics of pastas and then create some classic sauces to enjoy with them!

March 8 "Veggies, Veggies, Veggies!"

Fee: \$60.00

There are many wonderful vegetables that get missed or avoided in the produce aisle. We will learn about some of them, make a few dishes and have you searching for them the next time you shop!

March 15 "Thai"

Fee: \$60.00

Discover the unique flavors and curries of Thai cuisine.

March 22 "Pastas"

Fee: \$60.00

Easy to cook...or is it? Master the basics of fresh and dry pastas and create a wonderful new dish with us!

April 12 "Using Fresh Herbs"

Fee: \$60.00

Unlock the taste that fresh herbs can add in your cooking and create your own countertop herb garden!

April 19 *“Easter Dinner without the Ham!”*

Fee: \$60.00

I know, I know...it is a tradition. However, we will explore many other favorites and some fun ideas for your holiday table.

April 26 *“Sushi!”*

Fee: \$70.00

Learn the basic skills to make your own rolls and wonderful accompaniments for a traditional sushi dinner. Have fun in the creative process as well!

May *“Ole Mole”*

Fee: \$60.00

In honor of Cinco de Mayo learn some interesting and delicious culinary secrets of this culture!

May 17 *“Simply Salads”*

Fee:\$60.00

Salads are a wide open road of delicious and healthy choices from basic to complex. Create some salads to add to a meal or be able to stand on their own!!

May 24 *“Bounty From the Waters- Shellfish and Crustaceans”*

Fee: \$60.00

Test out the waters with some gifts from the sea that you may not have ever tried or better yet, cooked!!

May 31 "Bounty from the Waters- Fish"

Fee: \$60.00

Explore the many ways to prepare fish as making good choices for your health and the conservation of our waters.

June 7 "Thai"

Fee: \$60.00

See March 15 entry for details, please.

June 14 "Sweet Days of Summer"

Fee: \$60.00

Desserts for the summer nights with friends and family.

June 21 "Men's Night Out!"

Fee: \$60.00

Beyond the grill we will go! A fun night to explore wonderful meals to prepare and some great sides that don't include the grill!

June 28 "Incredible Edible Egg"

Fee: \$60.00

Full of nutrients and protein, there is a lot more to do with an egg than the scramble! Enjoy the wealth of goodness from this tiny perfect egg!

To The Last Drop

CHEF FOR A DAY!!

This is a specially designed class that has two possible forms:

***A class for the person who loves to cook and wants to experiment with a new cuisine.*

***A class for the person that would like to have a dinner party and invite friends to share in a meal but may be hesitant to do so for lack of experience in cooking or space.*

The format for the class will include the entire day/evening in the To The Last Drop kitchen and dining room. You will arrive in the a.m., plan your schedule and prep work, cook the meal and then take a few hours break to go home and get dressed for the evening. When you return to a perfectly appointed table in the dining room and a kitchen filled with wonderful aromas, you will be able to serve and enjoy the meal that you have prepared with your friends and family. No dishes to clean, no house to clean, no ringing phones or interruptions! You will be having a dinner out that you have prepared!!We take care

of all the stress and worry- you just cook and enjoy the bounty of your efforts!

This class is scheduled by appointment only and requires a four week advance reservation. You may email Claudia at Claudia@tothelastdrop or call 979-2322 to reserve or with any questions.

Class portion.....\$200.00

Guests/dinner (minimum 6/maximum 10).....

\$80.00 per person

Hours: 10 a.m.-3 p.m. prepare and cook

6-9 p.m. dinner/dessert with guests!

Looking forward to sharing in this special and unique experience with you!

