

WINTER 2010 COOKING CLASSES

CLASS REGISTRATION POLICIES: First Date For Phone Registration: (Strongly Recommended!) Tuesday, November 24. On 11/24, please Call: 452-8841 (OR 454-1983 on 11/24 only) from 6 – 7:30 p.m. Phone registrations always accepted after 1125. **First Date Mail Registration Accepted:** Wed., Nov. 25. **Class Limitations:** Maximum of 2 Classes, 2 People per Class from Nov. 25-Dec. 11. After Dec. 11, you may register for as many classes and people as you wish. **Payment:** Classes are \$35 each, except where noted. Payment must be made in **Cash or Check ONLY!** (No credit or debit cards accepted!) Payment must be received within 5 days of registration, Monday, Nov. 30 for those who register on 11/24. After 5 days, unpaid seats will be released to those on waiting lists. **Times/Policies:** Classes are held from 6-9 p.m. Sorry, **No** alcohol is allowed at classes. **Refunds:** ONLY given if cancellations are received 3 days before class date. If you cancel at other times class recipes will be issued.

Healthy Pasta Dinners—with Sandi Knapp. With the holidays behind us, it's time to commit to those New Year's Resolutions. Tonight's class offers both hearty & healthy dinner choices with one of our favorite cold weather foods. Join Sandi for Coal Miner's Fettuccini; lighten up the Classic Pasta Bolognese; Old Fashioned Tomato Gravy on Penne; Broccoli Rabe & Sausage Pasta; Wild Mushroom Ragout; and Sicilian Eggplant Sauce. Healthy? You have to taste to believe!
Monday, February 8

Eat, Drink & Be Merry—with Michael Pullin. Add a kick to your dinner menu by pairing the right spirit with the right food – and savor the outcome. Tonight Michael will share a special menu of dishes, classically prepared with alcohol and you'll taste the richness that a little splash can make. Enjoy Chicken Cutlets withodka Sauce; Brandied Mushroom Ragout; Lobster Mashed Potatoes; Field Greens with Michael's House Dressing; and Jefferson Davis Pie with Bourbon Whipped Cream. Perfect for an upcoming romantic holiday!
Tuesday, February 9

Quick & Easy Breakfast for Family & Friends—with Gene Larson. Last fall Gene taught a "Quick & Easy Elegant Buffet" cooking class that was so well received that he's teaching two more classes in the same theme. Tonight he will feature a breakfast menu that is easy to prepare, yet high on flavor & flair. Join him for Breakfast Pizza, Berry Torte with Crème Fraiche; Fruit Medley with Frozen Yogurt; Blueberry Pancakes; and Oatmeal (not like your mothers'). Brew a special pot of our Dean's Beans Organic Regular or Decaf. Coffee to complement the menu and you'll be set for a special Sunday morning meal.
Monday, February 15

Sustainable Eating in a Midwest Winter—with Chef Ken Myszka & Epiphany Farms. Last year, Carol Hiebert, one of our wonderful longtime teachers did us a favor. She brought a chef & farmer from the Downs Farmer's Market (which she organizes) to teach a couple classes with her and now, we welcome Ken to our kitchen to teach his own on cooking from farm-to-table during the winter. Tonight's class will feature Root Vegetables of Beets, Turnips, Carrots & Radishes, simply dressed; Winter Hardy Greens with White Balsamic Vinaigrette; Squash Soup with Ginger Spiced Croutons; Slow Roasted Strip Loin with Caramelized Onions, Potatoes & Carrots; and De-Constructed Apple Pie. This is a great opportunity to learn terminology & techniques from trained chefs, working towards a future sustainable, organic restaurant with Epiphany Farms in Downs. Don't miss out on this one!
Tuesday, February 16

Sky High Pies – 20 Crusts for Pies & More—with Gretchen Norton. What's the secret to great pie? Gretchen's secret is being prepared, so tonight she will teach you a 20-pie crust technique that makes enough crust to serve some & freeze the rest to use later – up to one year! Join her as she prepares a Double Crust Chicken Empanada Main Dish Pie; Classic Chocolate French Silk Pie; her family favorite Deep Dish Apple Pie with Streusel Topping; and a Rustic French Style Blueberry Galette with Lemon Ice Cream. A great learning experience for novice & experienced cooks.
Wednesday, February 17

Southern Comfort—with Sandi Knapp. If I didn't know better, I'd think Sandi was a Southern Belle! Tonight's menu is a celebration of Southern fare and will make your mouth water like a Georgia peach. You'll start with Cheddar Pecan Rounds; Spinach Salad with Grapefruit & Poppy Seed Vinaigrette; Sweet Potato, Corn & Shrimp Chowder; Angel Biscuits; Pork Tenderloin with Bourbon Pecan Sauce; Baked Vidalia Onions; and Italian Cream Cake (a personal favorite!)
Monday, February 22

Saturday Night Supper—with Michael Pullin. Make it easy, make it fun and make it a party with this casual, menu that delivers of flavor. Join Michael for a trio of Mini Sandwiches with L.S. Ayres Sloppy Joe, Mabel's BBQ Pork' and Sweet & Sour Ham; Winter Turnip Coleslaw; Franco-Prussian Green Beans; Crunch-Top Potatoes; and Michael's Favorite Chocolate Chip Cookies. A great meal for family night or for a casual get-together with friends.
Tuesday, February 23

A Literary Food Fest—with Tom McCulley. For those of you who don't know it, by day Tom is an English Professor at Heartland. Tonight he brings both his passions to the table to teach us about the long relationship literature & foods have shared from ancient times to the present. Join Tom (along with friends from Sigma Kappa Delta, the English Honor Society for 2-year colleges) with a menu adapted from "The Literary Gourmet". He will prepare Opal Colored Plovers' Eggs; Tomato Omelet Henry James; Olla Podrida – Rotten Pot Stew; Pork Loin with Honey, Grapes & Raisins; Green Beans with a Poem; and Apricot Gateau. Yes, this is supposed to be fun and we're certain the food will be fabulous!
Monday, March 1

Everything Tastes Better with Sausage!—with Brandy Jo Rossiter. When it comes right down to it, Brandy Jo can whip up anything. From delectable variations of her signature Tamale Pies in the café to simple dishes in her kids cooking classes, but when it comes down to it she has a passion...for sausage. Join her tonight as she shares hearty winter dishes, where sausage rules! Enjoy Potato, Kale & Sausage Soup; "Green Tomato" & Andouille Sausage Gravy (over everything!); Not Your Ordinary Homemade Breakfast Sausage; and a delicious Rustic Root Vegetable & Sausage Tart. You won't go home hungry tonight.
Monday, March 15

CREPES 101—with Gretchen Norton. Even an accomplished cook is sometimes shy about tackling a dish they've never prepared before and that's how Gretchen felt about preparing crepes. But after completing an intensive 5-hour hands-on instructional course, there are no more fears. Tonight she will take the intimidation out of crepe cooking and pass along her skills to you. Join her for basic crepe cooking skills as she prepares Egg, Tomato & Basil Crepes; Asparagus & Chicken Crepes baked in an elegant Cream Sauce; sumptuous Italian Cannelloni Crepes; and classic Flaming Crepes Suzette. Many ideas for an Easter Brunch!
Tuesday, March 16

Quick & Easy with an Italian Flair—with Gene Larson. When nights are busy with the kids or late nights at work, don't fall victim to fast food; just learn how to make food fast at home. Gene will show you how to make Italian at home, quick & easy, and better than eating out. Try a menu of Italian Beef Barley Soup, Caesar Salad with a Twist; Pan Seared Italian Style Tuna; Linguine with White Clam Sauce and New York Style Cheesecake. Sounds delicious!
Monday, March 22

Just Like Mom Used to Make (Almost!)—with Michael Pullin. Celebrate everything you learned from Mom in the kitchen – then add your own special twists. Tonight you will enjoy those classic comfort foods Mom used to make, but made your way. Join Michael for his Glazed Meatloaf; Waldorf Salad; Green Bean Casserole (not a can in sight); Potatoes AuGratin; and Apple Pie with a Cream Cheese Crust. It's not that Mom doesn't know best, but we think even she will appreciate the improvement!
Tuesday, March 23

Wusthof Cutlery Knife Skills Class—with Clark Stone. Learn to slice & dice or masterfully carve your way through an Easter turkey with our hands-on knife skills class, led by Wusthof Cutlery representative Clark Stone. He will guide you through the basic skills of using knives confidently; teach you how & when to sharpen your knives; and teach you which knife is the right one for different jobs. LIMITED TO 15 STUDENTS! Each participant will go home with a piece of authentic German cutlery! **CLASS FEE INCLUDES WUSTHOF PARING KNIFE - \$40 per person.**
Wednesday, March 24

An Italian Easter Dinner—with Sandi Knapp. Get ready for the Easter holiday and make it extra special for your loved ones this year with an elegant dinner. Tonight Sandi will glide through an impressive menu of Artichoke Bruschetta; Zuppa Siciliano; Balsamic Glazed Chicken with Onions, Carrots & New Potatoes; Baked Pasta Timballo with Meat Sauce & Chard; Rigatoni with Creamy Mushroom Sauce; Tuscan Style Peas; and White Chocolate Hazelnut Tartlets. An evening you won't want to miss!
Monday, March 29

Cooking for Kids – Comfort Foods—with Brandy Jo Rossiter. Let your kids give you a hand in the kitchen with simple snacks and kid-friendly versions of some of the most often prepared family style dishes. Students will work in this hands-on children's cooking class to prepare Homemade String Cheese; Cheddar Bread Puffs; Stuffed Surprise Individual Meatloaf; Classic Mac-n-Cheese with Ham & Cauliflower; and Strawberry Nachos with Cinnamon Chips. **Limited 10 children, (ages 6-12), with 1 parent for \$50.**
Monday, April 12

Celebrating Spring—with Carol Hiebert. The weather will soon change! Snow will melt, birds will sing and we always look forward to a change in our cooking, with a yearning for early spring flavors. Join Carol for a special "do-ahead" menu that welcomes the season with Mushroom & Leek Tartlets; Oven Steamed Salmon with Black Lentil Salad; Sweet Pepper & Onion Confit; Baby Greens with Spiced Pecans; and a fantastic Flourless Almond Torte with Chocolate Sauce & Candied Orange Peel. Sounds delicious!!
Wednesday, April 14

Mark Your Calendars for Class Registration Tuesday, November 24th!!!



Hours: M-F: 10-7 Sat. 9:30-7 Sun 11-4
CAFE: T-F: 7-7 Sat. 9:30-7 Sun 11-4
The Garlic Press
108 North Street
Normal, IL 61761
309-452-8841
Cafe 309-452-0987
www.thegarlicpress.com

Winter 2009

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Holiday Open House Saturday and Sunday Nov. 13th & 14th—The Garlic Press elves will have toiled late into the night to dazzle you with artful displays, stocked the shelves with all the best gifts and filled the little red buckets to the brim with chocolates, candy canes and marzipan pigs! Food in the kitchen, fine cheeses and meats in the café and on Saturday we are honored to have Christiane Thurston of **Rubens fine chocolates** for a chocolate tasting in the store. Boxed Christmas cards and Old World ornaments will be 20% off!



All of Uptown Normal will be celebrating the season with a **FREE** family movie on either day at the Normal Theater with **free Goodie Bags** for those attending, choirs performing, Santa sightings and free carriage rides all around our beautiful new uptown! Show us your Parking Deck Ticket and we'll give you a voucher for an additional hour of **free parking** in the Deck with your Garlic Press purchase! Sundays are always free!--Dottie, Sarah, Jackie, and Pam

Holiday Open House Sat. and Sun. Nov 14th & 15th

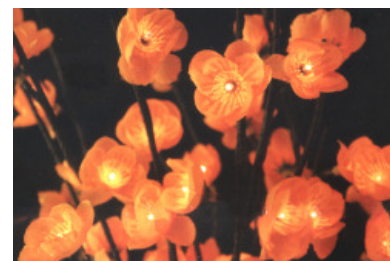
“Civilized” Shopping Special, 10am Nov. 27th

1st 35 customers get 25%, 2nd 35 customers get 20%

Cuisinart Demo in Class Kitchen, Saturday Nov 28th 10:30-1:30

Ladies Night Out in Uptown, Thursday Dec. 17th

Guys Buy Presents & Get Pizza Night, Wed. Dec. 23rd



LIGHTEN UP

We've got an easy and dramatic way to warm your home with a touch of nature, illuminated! Beautiful natural looking **lighted floral stems** in white, amber, green and red

are a new fun decorative touch to create a statement. The stems come in attached groups of three with an extra long thin cord that is easy to disguise trailing down the back of your vase. A stunning stand-alone piece is the white **Bonsai Tree** (tabletop size) that has a short "trunk" attached to a sturdy metal base, \$65.95. You'll have to visit to see what Pam does with these in our displays!



KNITWITS

So fun and adorable, our new silly **hats** are irresistibly happy and cozy warm. Made from 100% New Zealand wool lined with fleece for extra warmth and comfort with matching **mittens** too! Choose from a sock monkey, a punk rock sock monkey, an owl, frog and a cute striped hat with cherries on top! We've already spotted a sock monkey mom at a local football game! From \$26.95.

COOKS UPDATE

This year we have several exciting new appliances and we are always glad to talk to you about their features, and some we can even demonstrate. We've used them in our cooking classes or our own homes. The **new Food Processors from Cuisinart** are truly innovative with many new features including 3 nesting bowls and choice of six slicing thicknesses. Class instructor, Gretchen



Norton, will be demonstrating it on Saturday, Nov. 28th from

10:30-1:30. The **Cuisinart Stand Mixer** received *Cook's Illustrated's* top recommendation!

For dedicated coffee drinkers we love to demonstrate the **Jura Capresso ENA 4** which grinds fresh beans for each cup of coffee and lets you choose the strength and



size of each cup. A luxurious home coffee center it would also be perfect for the office where clients and staff can be offered a superior cup of coffee in minutes. The **Capresso Water Kettle** received top awards as well and we can show you how it works in our class kitchen!

If you are considering any of these appliances for the holidays it would be wise to reserve one as early as possible. Supplies this year may be limited.

25TH ANNIVERSARY SPECIAL



Our customers keep telling us how much they love their **Kyocera Ceramic knives**. These fantastic knives are light and comfortable in the hand and they literally glide through their cutting jobs saving time and effort. Take advantage of a great special on the **5 1/2" Santoku** regularly priced at \$79.95 in a handsome gift box for only \$50 and a "try me" 3" parer for only \$29.95.

CHOP-STIR



We laughed at this gadget when we first saw it but have changed our tune. One of our cooking teachers touted it for so many uses we sold out our first order. The **Chop & Stir** was originally for breaking up ground meat in the frying pan, other uses include mashing berries, breaking up frozen juice or other frozen foods, and chopping cookies for a dessert crust. \$5.95

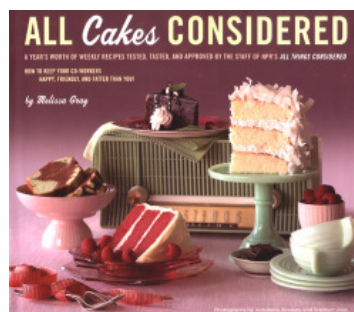
TOAST IT

We've all tried warming up that piece of pizza in the microwave with sad results. This miraculous little sandwich bag solves the problem. Slip a cheese sandwich, a piece of pizza, or cold buttered toast into the **Toast It Bag** and pop it in your toaster. The bread will toast but the butter or cheese won't get into the toaster! A small but oh so convenient invention. Two bags for \$5.99.



ALL CAKES CONSIDERED

Everyone needs a Melissa Gray at their office. She's National Public Radio's "Cake Lady" (and also a producer for *All Things Considered*) and every Monday she brings a cake to the office for her NPR colleagues to savor – each week a different cake, never a repeat, and all made from scratch. This is a fantastic collection of recipes, from Gray's family recipe for Black Walnut Bundt Cake to Dorie Greenspan's Rum-Drenched Vanilla Cakes. Filled with photographs and baking tips. Learn a little about the inside of NPR with stories about some of your favorite voices. A great holiday gift for bakers, \$24.95.



FROM THE MOUNTAINS TO THE PRAIRIE

One taste and we're sure you'll love the new sheep's milk Pecorino cheese we've added and the eye appeal of the pistachios studded throughout make it a perfect complement to a holiday cheese tray. The **Pecorino Primo Pistachio** is a young cheese from the Mountains of Sicily, with a milky sweetness, slightly grassy flavor and a smooth texture. Add a glass of crisp white wine and enjoy, \$13.99/lb.



LOCALLY MADE CHEESE

How fortunate are we to have freshly made artisan goat cheese made so close to home from **Prairie Fruits Farm of Champaign**. Leslie Cooperband and her herd of Nubian goats have a special relationship, each goat has a name! **Little Bloom on the Prairie** is a mild goat cheese with a dense creamy core suitable for adorning with honey, toasted nuts or topped with *Froehlich's Olive Relish*. **Moonglo** is a 3-4 month aged semi-hard goat milk cheese that has been bathed in a "tea" of Moonglo Pear leaves, slightly nutty with notes of ripe fruit.

WUSTOF KNIFE of the MONTH

Small knife. Big possibilities.



Take advantage of a short term sale on the Wusthof Classic 3 1/2" Parer, reg. \$39.95, sale \$29.9. The Classic 6" Cook's, reg. \$89.99, on special for \$49.99 and a December special on the Classic 7" Santoku for \$89.99.

SHELLS WON'T FLY

This isn't your run of the mill nutcracker. This is good design at its most functional. Part vice grip and part art piece. The **nutcracker** cleverly traps nuts where they can't escape. Just drop a nut in and squeeze the ergonomic handle. Nuts won't pop out. Shells won't fly, and fingers won't be pinched. \$15.95



THE DAILY GRIND

Two interesting **new pepper grinders** to show you. The "**Sharp Shooter**" is a cool looking one-handed battery operated mill. Grasp the soft-grip ergonomic housing, tilt the mill toward your food and the grinding begins. Adjustable ceramic mill for use with pepper or salt, \$34.99. Do you get annoyed by the specs of pepper that always accumulate on the counter? Then the **Zak Peppermill** is for you. After grinding pepper with this tall acrylic mill, a brief reverse turn will close the outlet. No mess! \$32



THE FIT OF THE MIT



If you have smaller hands most mitts make you feel a bit clumsy, but The **Petite Mitt** actually fits your hand without space left over and gives you the feeling of control. The closer fit plus the non-slip water repellent surface are welcome safety features. \$18.95

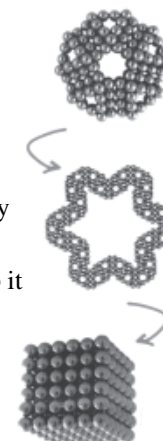


This sleek polished chrome pen feels like a jewel in your hand. What you don't see is the technology that caused this pen to be selected by NASA and used by astronauts on all manned space flights, American and Russian.

Fisher pens write longer, cleaner, and more consistently, even in extreme heat or cold, over most grease, at any angle, even upside down and underwater! What makes them work so well--a sealed pressurized ink cartridge, specially formulated inks and tungsten-carbide ballpoints. A great pen for use on earth! \$22.95

BUCKY BALLS

The amazing magnetic toy you can't put down! "This is Silly Putty for the 21st century." When we ran across this at a recent gift show we had to stop and play. The toy consists of a box of 216 tiny **magnetic balls**. Pick up one ball and move it slowly away and you will have a long chain. Wrap it around your finger, twist it, bend it any way imaginable and you will create unlimited shapes and patterns. A great stress reliever. How fun is that? \$29.99



Get your kids cooking in the kitchen! It's all about stirring the creative and curious side of children with a little guidance from the grown-ups. We've had such a great response with our classes for children we added a line of uniquely designed **tools for budding chefs** to learn a lifelong love of cooking. The tools are made to fit smaller hands with soft grip handles. Tools include: **measuring cups and spoons**, a **pizza cutter** with a unique guard to keep fingers from the blade, **whisk**, **cookie turner**, a nylon **knife** with serrated cutting edge with a blunt tip and more, \$1.99-\$5.75.



FUN SCIENCE TOYS

Build a **Dynamo Torch** with this simple science kit. Turn the handle to a simple toy motor and it becomes a generator which converts hand motion to electric energy and powers an led light bulb! No battery, no pollution, just amazement. Caution: high voltage of inspiration and fun! \$11.50 Also new in our toy section, a fun mechanics kit, the **Propeller Racer**! Construct an incredible propeller racer with a chassis, propeller, axles and supports. Switch on and watch it zoom along powered by a jet of wind. \$15.95



CULTIVATE YOUR STYLE

Add a beautiful scarf to your outfit and watch it all come together! We've been having such fun matching up **scarves** in the clothing section of the store. It all started with a benefit fashion show for the Symphony Guild when we went to town accessorizing the outfits for our models, Marilyn and Fran! There are silk, soft knit cotton, cozy multi-colored accordion styles, embroidered and some with shimmering tassels. Bring in an outfit or coat and we'll help you bring it all together with a dash of color!



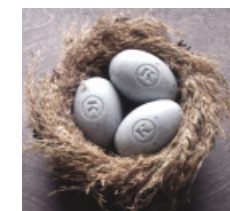
In the Jewelry Case

The BEST selection of jewelry comes to the store this time of year and it's arriving every day. From **New Zealand**, a new line of colored wrapped wire and light-weight aluminum earrings and necklaces are very modern. Back again this season is one of my personal favorites, **DosRiberas from Argentina** made from beaded fabric, sterling and gems. Introduced this fall, **Solares**, earrings and necklaces are made from recycled wine bottles in beautiful muted shades of brown, green, blues and whites in artful combinations and at a very good price too. Come see and give a unique gift this season.



BRING THE OUTDOORS INSIDE

Winter is just around the corner but for those of you that want summer to last all year, capture the scent of a summer day with our new **K. Hall Toiletries** in the clean scent of **Washed Cotton**. The blend of lavender & chamomile create a fresh, clean scent available in **bath & body products**, as well as **candle, reed diffuser and room spray**. Also offering holiday evoking **Cypress & Cassis**; earthy sandalwood based **Moss**; and soothing, creamy **Milk**. Come in to sample the lotions, from \$4.95.



SAY IT, WEAR IT

Create your own message, and mean it, on this "cool" rubber **Message Bracelet**! The bracelet comes with the entire alphabet, extra useful letters and 7 icons to create your own "text" and change it whenever you want. There are additional icons such as lips, peace sign, heart, smiley face and more. Made from recycled materials and recyclable when you are done. \$12.95, card of 4 icons, \$1.00. Great stocking stuffer.

