



*Remember, what ever happens in class, you did your best. If things don't turn out just right.....*

# It's Arthur's Fault!™

**For Information & Reservations Call (802) 899-5433 or Email [itsarthursfault@yahoo](mailto:itsarthursfault@yahoo).**

## COOKING CLASSES

Classes are held in our home at 4 John Davis Drive (off Skunk Hollow Road), Jericho, Vermont in our licensed commercial kitchen. Attendance is limited to six students per class. You'll find my approach is very "hands on" and regardless of the class, the curriculum has techniques applicable to everyday cooking. The classes include dinner for the student and a guest. The menu for the classes are a guide; student input, needs and availability of some ingredients all conspire to change. Preparation occurs from 1PM until 7:00PM at which time your guest should arrive to join us for a six to nine course meal depending on class attendance and menu choices. The dinner typically concludes after four hours. **Please notify us of any food allergies you or your guest may have before attending a class.**

### Reservation & Cancellation Policy

*Reservations may be made by phone or email, but will not be held if the a deposit is not received within 10 days of reservation, but no less than two weeks prior to class.*

Cancellations 14 days prior to class will receive a full refund. Seven to fourteen days, a 50% refund. Less than seven days, no refund.

### Class Schedule Winter-Spring 2010

#### January

Pizza Night \* Saturday, January 30th

#### February

Appetizers & Hors d' Oeuvres Saturday, February 6th

8th Annual  
French Bistro Saturday, February 13th  
Valentine's Dinner

Asian Take Out Night \* 新年好 Saturday, February 20th  
Moroccan Cooking Saturday, February 27th

#### March

Vegetarian Cooking Saturday, March 6th  
Soups, Stews & Sauces Saturday, March 13th  
Eastern Mediterranean Saturday, March 20th

#### April

Italian Cooking Saturday, April 3rd  
Tex- Mex Take Out \* Friday, April 9th  
Gluten Free Cooking Saturday, April 10th

#### May

Mexican & Southwestern Cooking Saturday, May 1st  
Burger Night \* Friday, May 14th  
BBQ & Grilling Saturday, May 22nd

\* Denotes Take-out Class

### **Pizza Night** • \$60 per student • 3PM to 7:30PM

We will teach all aspects of creating pizza; doughs, sauces, cheeses and enough variety of toppings to make something for everyone in your home. We'll sample and in the end you'll take home four 10" pies for your freezer, dough for four more and the knowledge so you can duplicate gourmet results in your own kitchen.

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### **Asian Take Out** • \$60 per student • 3PM to 7:30PM

After the success of Pizza Night, I was looking for another way for people to get back into the kitchen and cook without it being overwhelming. Each student will cook 1-2 recipes and share with others so everyone can take home a variety of food containers. Due to time constraints, some items that have to be prepared in advance will be provided with recipes so they can be duplicated. Some items can be frozen, but with most take out, it's better the day after.

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### **Burger Night** • \$60 per student • 3PM to 7:30PM

Tired of the of mediocre burgers? Maybe it's time to get local and learn how to grind your own Vermont grass fed beef. And topped with favorites, five kinds of cheese, locally smoked bacon, mushrooms, caramelized onions, roasted garlic, more onions than you can imagine. What is the best sides; oven roasted steak fries, pasta or potato salad, you decide.

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### **Tex-Mex & Southwestern** • \$60 per student • 3PM to 7:30PM

Need a change of pace? Ready for some foods to excite your life? Give this class a try! Lots of great flavors, veggies and spiced to where you want it to be, mild, hot or somewhere in the middle. Home made chorizo, chicken and steak. Jicama, peppers, chiles, cilantro and more. You'll make it fresh to take home for a great meal.

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## Dinner Classes

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### **Appetizers and Hor d'oeuvres** • \$110 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

This class incorporates a wide variety of recipe techniques that include many ethnic foods; cooking, marinating and sauces. The menu may include an Antipasto Platter, Carbonatta, Crostini, Saté, Brie en Croute, Stuffed Mushrooms, Pizza with arugula and gorgonzola, Cucumbers filled with Roasted Garlic Gazpacho, Tiropetes, Hummus, Roasted Red Pepper & Yogurt Cheese Dip, Mock Drumsticks, Cho Cho, Rumaki, Paté, Shu Mei, Dim Sum, Stuffed Mushrooms, Baby Red Potatoes with Horseradish & Bacon Sour Cream. Okonomi-zushi, Samosa, Curried Skwered Chicken with Chutney & Yogurt Sauce, Pralined Pecans. Apple Kuchen Tarts, Gateau de Volcan de Chocolat, Oreillers de Chocolat et de Crème Anglaise and Bouquet des Fraises Enrobées par Chocolat.

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### **French Bistro Valentine's Dinner** • \$110 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

This is our eighth year for this popular class. Learn many of the classics in French Bistro Cuisine and create a romantic dinner. Basic techniques such as sauté, sauces from deglazing and reduction that can be used with many recipes will be taught. The eight course menu may include: Crepes de Asparagus à la Laurel, Brie Sautés avec les Raisins secs imbibés par Rhum, Coquilles St. Jacques, Moules a la Provençal, Crevette Poached d'ail de Beurre, Salade au Roquefort, Chiffonade de Romaine a la l'Orange Sanguine Vinaigrette, Salade Nicoise, Penne au Gratin à la Roquefort, Poulet Rôti au Vin Chardonnay, Filet de Porc au Céleris, Ballottine de Poularde, Asparagus, Truite Almondine, Tournedos de Boeuf à la Bernaise, Gratin Dauphinois, Entrecôte au Poivre d' Vermont, Beurre d' Échalote, Haricots Verts Sautés au Beurre, Pommes de Terre Rôties, Champignon à la Crème, Gateau au Gianduja à la Ganache de Frangelica, Cappuccino Mousse, Tart Tatin, Poires Poached en Caramel d'Acajou and a Chocolate Mousse Torte.

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### **Moroccan Cuisine** • \$110 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

Maybe tonight should be called a trip to Athur's Café American, but the only intrigue will be the food. Casablanca, Rabat, Marrakech and Tanger stir the imagination with foods that combine Berber, Arabic and Andalusian traditions. Join us as the aromas of coriander, cumin, marjoram, mint, rose, saffron and sandalwood will delight our senses. The menu may include: Harira, Bastilla, Kebab Koutbane, Loubia, Couscous Marrakesh, Tajine of Vegetables, Batinjaan Zalud, Lamb and Honeyed Pear Tangine, Slippers with Seafood, Kouah, Feqqas with Almonds, Griouch.

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### **Vegetarian Cooking** • \$110 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

This class will be a departure from our regular curriculum, the class will provide input on what they would like to make and learn ahead of time (with some guidance). I'll incorporate foods from all over the world, Italian, French, Moroccan, Indian/Pakistani, Southeast Asian, Chinese, Mexican, literally anywhere. There will be some vegan recipes as well as others using eggs and dairy for ingredients.

The menu may include: Crêpes Florentine, Dian Xin, Tomates de Chapeau Fromage, Cassoulet, Pumpkin Quiche, Croquettes Champignon d'Aubergine, Légumes Rôtis de la Provence, Chili Rellenos, Fusilli alla Mediterranea, Grilled Tofu Saté, Malaysian Curry Puffs, Baked herbed Breaded Zucchini, Grilled Vegetable Ragout, Blueberry Custard Tart, Chocolate Strawberry Torte.

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*Dinner Classes Continued*

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***Soups, Stews & Sauces*** • \$110 per student (includes dinner for guest) • *1PM to 11PM, Dinner starts at 7PM*

For this class, a series of stocks will be prepared in advance to use as well as those created during class. The entire process of stock making, straining, and reduction process for vegetarian, meat and seafood will be covered. The timing of this class lets you be prepared and confident to cook everything you need for the holidays.

With these stocks we'll create an assortment that may include: Asian Hot & Sour Chicken Soup with Noodles, Pork and Sausage Jambalaya, Corn and Zucchini Chowder, Poulet Sauté Vallée d'Auge, Asian 5 Mushroom Soup, Flounder en Papillote, Moroccan Lamb Stew, Beef Barley, Shrimp Etoufee, Boeuf Bourguignon, Champignon à la Crème, Bouillabase, Amande Torte de Chocolat avec de la sauce à framboise and Apple Dumplings with a Calvados Caramel Sauce.

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***Eastern Mediterranean Cooking*** • \$110 per student (includes dinner for guest) • *1PM to 11PM, Dinner starts at 7PM*

The thought evokes images of the sun and sea, flavorful foods that seem to be the right combination for healthy living. We'll tour the Eastern Mediterranean, from Greece to the Middle East, Iberian flavors and more. When you're done cooking this evening of dining might seem like a vacation to exotic locations.

The menu may include: Baba Ganoush, Roasted Red Pepper & Goat Cheese Dip, Tiropetes, Salatit Khair bi Laban, Tzatziki, Kolokythia Krokettes, Borani Esfanaj, Marinated Herbed Shrimp with Lemon, Butterflied Herbed Chicken Stuffed with Kalamata Olives, Sun Dried Tomato & Feta Cheese, Bulgar Pilaf, Lamb Kibbeh, Avgolemono, Leeks in Olive Oil, Spinach with Lemon Dressing, Hummus, Koulourakia, Pumpkin Almond Cake and Cream Filled Apricots

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***Italian Cooking*** • \$110 per student (includes dinner for guest) • *1PM to 11PM, Dinner starts at 7PM*

Discover the variety of foods available beyond spaghetti or lasagna. Experience the difference from northern, southern and regional cuisines. We'll use a variety of ingredients to demonstrate the simple, but incredible combinations that can be achieved.

The menu may include: Crostini, Asparagi di Campo, Carpaccio, Linguini tutu Mare, Mitili Cotti a Vapore, Minestra di Ovoli, Bucatini all'Amatriciana, Risotto di Scampi, Filette di Sogiole Alle Mandorle, Lonza di maiale cotta con Rosmarino, Bistecche e Radicchio All'Aceto Balsamico, Zucca alla Parmigiana, Pollo alla Marengo, Amaretti di Gavi, Torta di Formaggio del Espresso Cioccolato, Tiramisu, Ginetti, and Crepinette di Capretto alle Mandorle.

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***Mexican & Southwestern Cooking*** • \$110 per student (includes dinner for guest) • *1PM to 11PM, Dinner starts at 7PM*

As summer departs, learn about foods that will have you thinking of warm climates. This class will let you experience foods that are beyond burritos, taco and chili. It doesn't have to be hot, but it can be, that's up to you.

Your menu choices may include: Mango Salsa, Chorizo Corn Quesadillas, Tampico Shrimp, Mango Chili Shrimp, Tequila Pork Tenderloin, Jicama Citrus & Onion Salad, Texas Barbeque Pork Ribs, Carne Asada Grilled Steak, Cornbread Crusted & Stuffed Chicken, Calabacitas Squash & Corn, Chili Rellenos, Rice Verde, Jicama Hash Browns, Mango Lime Sorbet, Queso Fresco, Pumpkin Pecan Corn Cake with Lime Icing and Capirotada de Norteño Bread Pudding.

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***Gluten Free Cooking*** • \$110 per student (includes dinner for guest) • *1PM to 11PM, Dinner starts at 7PM*

With the success of the Low Glycemic & Low Carb Cooking classes and friends and family members discovering they have problems with wheat, I felt it was time to put my creativity to work. In this class I'll utilize techniques and ingredients that will help you forget you have to forgo gluten products. The recipes include ingredients that have been used for centuries by many cultures.

The menu may include: Farinata (Mediterranean pizza), Tempura Seafood & Veggies, Szechuan Noodles, Shrimp Balls, Kushikatsu with Tonkatsu Sousa, Champignons Remplis par Quiche, Fried Chicken, Pad Thai, Almond Crusted Meyer Lemon Cheese Cake and Flourless Bittersweet Chocolate Cake.

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***BBQ & Grilling with Local Produce*** • \$110 per student (includes dinner for guest) • *1PM to 11PM, Dinner starts at 7PM*

I've scheduled this class to take advantage of the wonderful local harvest. You will be learning both indoor and outdoor grilling techniques and a variety of marinades for meats and vegetables, making your own barbecue sauce, salads and other side dishes to accompany grilled food. The chickens for the class are being supplied by Applecheek Farm, Hyde Park, VT.

The menu may include: Chicken & Pork Saté, Marinated & Grilled Eggplant and Zucchini, Marinated Grilled Portobello & White Mushrooms, Bulgogi, Grilled Stuffed Chicken Breasts, Lamb Kabobs, Grilled Eye of the Round Steak, Grilled Potatoes, Barbecued Pork Ribs, Marinated and Grilled Ginger Chicken, Grilled Summer Vegetable Ragout, Cowboy Sirloin Steaks, BBQ Beef, Brined Roast Pork, Insalata di Patate, Grilled Vegetable Salad, Marinated & Grilled Salmon, Marinated & Grilled Ahi Tuna Steak, Romaine Salad with Grilled Pears and Parfait Grillé de Bananna.

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## *Private Classes*

These classes have been proven ideal for team building, class reunions, women's groups and even a bridal shower. Out of town friends often choose our kitchen as their meeting space, spending the day together while learning new techniques and enjoying delicious food. Classes are generally held in our commercially licensed kitchen but we can consider your space, especially for those needing gluten free or an allergy free space. We are able to arrange class menus around your specific needs.

*What is your dream menu?*

Rich savory sauces drizzled over succulent cuts of meat. Melt in your mouth scallops. Sinfully rich Belgian chocolate covering juicy strawberries. Tenderly roasted pork loin, with robust herbs and spices. More vegetables than you new existed, perfectly cooked into side dishes that make the main portion of the meal pale in comparison. Layers of spongy cake, baked with layers of sweet cream, topped with layers of fresh fruit.

*What foods do you want to indulge in that are so divine you salivate at the thought of having them?*

Whatever you can imagine, whether it be the finest meal or a day devoted to chocolate, it only requires your imagination and a group of six friends, family or colleagues for a private class.

*Call or email us to discuss the possibilities of anything you have in mind.*

*Please try our two new caramel creations.*

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# Maple

## Crème Caramel

*Described by our fans as maple cream bruleé by the spoonful. Use it wherever you normally drizzle maple syrup.*

# Spiced Pumpkin

## Caramel Sauce

*The taste of pumpkin pie, spiced up just a touch, and made perfect to drizzle over all your favorite sweets and treats.*