



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

It's Arthur's Fault!™

For Information & Reservations Call (802) 899-5433 or Email itsarthursfault@yahoo.com

COOKING CLASSES

Classes are held in our home at 4 John Davis Drive (off Skunk Hollow Road), Jericho, Vermont. Our kitchen is licensed for commercial cooking. 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. Two types of classes are offered. The Asian Take-out and Pizza Night offer a shorter class on Fridays. The results are packaged and taken home. The Saturday 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.

Private Classes

Please contact us for more information. Class fee dependent on time, menu and number of students

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 two weeks prior will receive a full refund. One week a 50% refund. Less than one week, no refund.

Winter - Spring 2009

Asian Take Out (Chinese New Year)
Soups, Stews & Sauces

Friday, January 23rd
Saturday, January 31st

Mexican & Southwestern Cooking
Pizza Night
French Bistro Valentine Dinner
Moroccan Cooking
Asian Take-Out
Flavors of the Caribbean

Saturday, February 7th
Friday, February 13th
Saturday, February 14th
Saturday, February 21st
Friday, February 27th
Saturday, February 28th

Vegetarian Cooking
Pizza Night
Italian Cooking
Asian Take-Out
Gluten - Free (Celiac) Cooking

Saturday, March 7th
Friday, March 13th
Saturday, March 21st
Friday, March 27th
Saturday, March 28th

Introduction to Culinary Techniques
Pizza Night
Curries & Cuisine from the Bay of Bengal
Asian Take-Out

Saturday, April 4th
Friday, April 10th
Saturday, April 18th
Friday, April 24th

Mexican & Southwestern Cooking
Pizza Night
Asian Take-Out
Barbeque & Grilling

Saturday, May 2nd
Friday, May 8th
Friday, May 22nd
Saturday, May 23rd

Pizza Night • \$50 per student • 3PM to 7:30PM

We started this shorter style class last spring which is held the first Friday of each month. 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 and the knowledge so you can duplicate gourmet results in your own kitchen.

Asian Take Out • \$50 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.

Soups, Stews & Sauces • \$100 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. 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, Asian 5 Mushroom Soup, Moroccan Lamb Stew, Beef Barley, Shrimp Etoufee, Bouillabaise (seafood stew) and Apple Dumplings with a Calvados Caramel Sauce.

Mexican & Southwestern Cooking • \$100 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.

French Bistro Valentine's Dinner • \$100 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

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 à la Provençal, Crevette Poached d'ail de Beurre, Salade au Roquefort, Chiffonade de Romaine à 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, 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, Paires Poached en Caramel d'Acajou and a Chocolate Mousse Torte.

Moroccan Cuisine • \$100 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

Maybe tonight should be called a trip to Arthur'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.

Flavors of the Caribbean • \$100 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

What better way to spend a winters night then with flavors of the caribbean. The West Indies, islands of spice. Colonies of Spain, France, Holland combined with the cultures of Africa to bring you variety of dishes unique to the world. Join us for a short vacation to the islands.

The menu may include: Bahamian; Mahi Mahi, Nassau Bread Pudding, Guava Duff, Cuban; Dip de Frijoles Negros, Cbuletas de Puerco, Bistec de Palomilla, Papas con Chorizo, Flan de Naranjas, Haitian; Tarte a l'oignon, Chictai, Tassot, Jamaican; Mackerel Rundown, Jerk Chicken, Barbecued Fish Rolls, Gizzadas with Coconut filling, Islands; Rikkita Beef, Callaloo Fritters, Cou Cou.

Vegetarian Cooking • \$100 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.

Italian Cooking • \$100 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.

Gluten Free Cooking • \$100 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.

Introduction to Culinary Techniques • \$100 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

This class provides many of the first steps to cooking on your own. From menu planning, timing, preparation and presentation will all be covered, basics for a successful dinner. The six to eight course meal allow the novice to experience a variety without being overwhelmed.

The menu will include: Hors d' Oeuvres, Appetizer, Soup or Salad, Fish, Beef or Pork Entree, Chicken and Dessert. Possible recipes may include: Brie Sauté, Mixed Green Salad with Crouton & Citrus Vinaigrette, Papillotes de Poisson, Coq au Vin, Steak au Poivre, Chocolate Lava Cakes & Apfel Kuchen.

Curries & Cuisine from the Bay of Bengal • \$100 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

The old world called places surrounding this as the East Indies, Sumatra, Ceylon, Bali, Siam, Mandalay and Burma. Now they're called Bangladesh, Myanmar, Malaysia, Thailand, Sri Lanka, Indonesia and India. Prized for their spices, the foods are varied, but with a common thread. We'll create our own curries, roasting and grinding concoctions that will fill your senses.

The menu may include: Indian Moghlai Raan, Madras Murgh, Channar Payesh, Bengali Choto, Maylay Curry Puff, Chingrir Chorchori, Mulligatawny Soup, Burmese Tatapaw, Bangladeshi Ragout, Pad Thai, Mandalay Nangyi, Sumatran Rujak, Thai Terong Belado, Balian Babi Guling, Malaysian Saté and Banana Coconut Crème Caramel.

BBQ & Grilling • \$100 per student (includes dinner for guest) • 1PM to 11PM, Dinner starts at 7PM

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 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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