**Food and Wine Enthusiast Program**

**2013 Summer Class Schedule**

"Pop Up Restaurant"

Chef's Table with Adam and Barbara

Another pop up restaurant dinner class from our chef duo! In this class--part demonstration--part reality cooking show, you will be In the midst of 2 chefs cooking together to make a 5 course dinner. You will receive recipes, a complete prep timetable, and may be invited to join in the plating, or stir the sauce! Come alone or with friends and share an evening with fellow foodies, eating, tasting wines and watching 2 chefs prepare a modern California menu using only the freshest, farm-grown, seasonal ingredients. You will be ready to pull this one off at home and make it look easy. Tonight's menu features:

- **Amuse Bouche of "Fish and Chips"**
  - Heirloom Tomato Consommé with Crab and Avocado
  - Timbale
  - Pan Seared Day Boat Scallops with Cauliflower Cream, Crispy Pancetta, Agra-Dolce and Herb Salad
  - Grilled Boneless Quail with Sweet Corn Succotash Scallions and Bacon Vinaiqrette
  - Brown Sugar Meringue with Strawberry "Salad" Créme Fraîche Ice Cream, Strawberry Black Pepper "Mignonette"

**Demonstration and Dinner #64301 Aug 15 (Fall Class – you may register, payment will not be processed until after June 4)**

- **Hands On**
  - **$100** Upper Valley Campus Kitchen
  - Thurs, 6:00-9:30pm, Alexander, Busby

**Perfect Pies--Summer Berries and Stone Fruit ALL NEW**

In response to those who took Perfect Pies (autumn and winter fruits) and Perfect Savory Pies, here is a whole new class on making the perfect summer fruit pie! Using the freshest organic berries and stone fruits from the farmers’ markets, we will make exceptional and simple summer fruit pies! Nothing compares to homemade pie dough and tonight Chef Barbara will walk you through making your own simple Pâte Sucrée (Sweet Crust), Sable (Shortbread Crust), Blitz Puff and Simple Pâte Brisée (Basic Pie Dough) to pair with your delectable summer fruit fillings. Tonight’s menu will be at the whim of the perfection of the fruit at the farmers’ markets, and will likely include Chef B’s famous “Holy” Blackberry Pie, Mile-High Lemon Meringue, Fresh Cherry Cheesecake Tart, Roasted Apricot and Frangipane Galette, Fresh Strawberry Pie and Raspberry Sablè “Tarts”

**Bring a container or box to take home your pie!**

- **Hands On**
  - **#64302 Aug 27 (Fall Class – you may register, payment will not be processed until after June 4)**
  - **$75** Upper Valley Campus Kitchen
  - Tue, 6:00-9:30pm, Alexander

**Coastal Fish Butchery with Master Chef Adam Busby "NEW"**

An all new class from the Master of Butchery and a request from the food enthusiasts! Tonight’s class will focus on butchering fish--fresh line-caught, never-farmed, coastal fish from California to British Columbia. In the style of the meat butchery classes, this class will be hands-on; learn to fillet, pin bone, cut, portion and package fish for your freezer, just in time for summer and fall outdoor grilling--Chef Adam might even throw a few recipes for tasty marinades and sauces your way! Tonight you will cut and package, **1 whole wild king salmon into 2 fillets or portions the size you like; fillet and tunnel- bone 2 whole Rainbow Trout, fillet and portion 1 whole Local Halibut, 2 pounds Ahi Tuna, 2 pounds of Mahi Mahi, 2 pounds of Swordfish, cut to steaks of your specification.** Here’s your chance to get perfectly fresh fish, never frozen, cut the way you like it at wholesale prices--this class essentially pays for itself!

- **Hands On**
  - **#64304 Jul 11**
  - **$350** Upper Valley Campus Kitchen
  - Thurs, 6:00-9:30pm, Busby

**The World of Cheese**

Explore the amazing world of Cheese with John Raymond, California’s preeminent cheese monger. John will share a plethora of knowledge and research about affinage, bloomy and washed rinds blues and raw milk cheeses. Learn how to select, store and serve the perfect cheese course and finish with a tasting of cheeses from our own backyard to around the world.

- **Demonstration & Tasting #64313 Aug 22 (Fall Class – you may register, payment will not be processed until after June 4)**
  - **$95** Upper Valley Campus Kitchen
  - Thu, 6:00-9:30pm, Raymond

**Blade Master**

Preparing great food begins with a sharp knife and solid hand skills. None of us are born with great knife skills, but a good teacher can get you on the road to professional results! Knives are the tools of the trade and it’s important to know how to use them correctly.

- **Hands On #64305 Aug 15 (Fall Class – you may register, payment will not be processed until after June 4)**
  - **$100** Upper Valley Campus Kitchen
  - Thurs, 6:00-9:30pm, Alexander, Busby
We begin the class with a brief discussion of knife types, what to look for when purchasing, sharpening stones, how to sharpen, and honing with the steel. Next we all work in the kitchen under the watchful eye of Chef Adam to ensure proper hand movements while learning various important vegetable cuts that every serious food enthusiast should know. Spend a few hours with Chef Adam and let a professional show you the tricks of the trade. This is a great class to take in conjunction with "Making of the Home Chef”, coming this Fall.

Hands On
#64307 Aug 29 (Fall Class – you may register, payment will not be processed until after June 4)
$75 Upper Valley Campus Kitchen
Thurs, 6:00-9:30pm, Busby

Teen's Pastry Chef Boot Camp ALL NEW—4 days
Another exciting new class for your teens this summer! This class is perfect for those students interested in a career in pastry arts, love baking as a hobby or just exploring their options. In our professional culinary kitchen, Pastry Chef Krista Garcia will teach the tasty art of pastry. This 4 day intensive will focus on technique and proper pastry handling while gaining new skills to increase the students’ confidence in the kitchen. The week will consist of:
Day 1—Cake Batters and Cupcakes
Day 2—Pastry and Fruit Pie
Day 3—English Tea—Scones, Donuts, Jam, Finger Sandwiches
Day 4—Cake Decorating—Buttercream, Frostings and Fillings
Each day will include a light lunch. Be sure to bring a Tupperware container to take your finished product home in. Join this onto the Culinary Teens Camp for a great summer food experience

Hands On
#64305 Jun 25-28
$300 Upper Valley Campus Kitchen
Tue/Wed/Thu/Fri 10:00am-3:00pm, Garcia

Viennoiserie—The Delicate Art of the French Pastry
In this exciting class offered by Pastry Chef Krista Garcia, students will explore a realm of the bakery called Viennoiserie. This French term describes those items made from raised or leavened breads, taken from the traditions of Vienna, Austria. Such delicacies will include Bear Claws and Cream Cheese Pinwheels made from Danish Dough, Savory Tarts and Sweet Buns from Brioche, and Seasonal Fruit Turnovers from Rough Puff Pastry. Of course everyone will be taking a box of pastries home! Light supper provided.

Hands On
#64309 Jul 16
$75 Upper Valley Campus Kitchen
Tues, 6:00-9:30, Garcia

Teen’s Culinary Boot Camp— ALL NEW—3 days
An exciting new class for your teens this summer! This is perfect for those students interested in a career in the culinary arts or just exploring their options. In our professional culinary training kitchen, Chef Maggie will guide your foodie teens through basic skills, soups, salads, pastas, simple meat and vegetarian main courses, and sides all with an emphasis on healthy eating and cooking. Focusing on produce from our organic student garden, your budding “chef” will learn the “math” required to convert recipes, build their confidence in the kitchen, and turn out some wonderful new talents, that just might end up with your teens cooking dinner a couple of nights a week! Price of the course includes a logo apron and chef’s toque. Ages 12-17

Hands On
#64310 Jul 9-11
$195 Upper Valley Campus Kitchen
Tue/Wed/Thu, 9:00am-12:00pm, Chutz

Exploring Vegan Options from 4 Chefs Perspectives
Although this seems out of character for the Napa Valley Cooking School, this class is the result of an experiment of four chefs challenging themselves to eat “Vegan” and “Gluten Free” for one month. Well, we all did it, and not only did we survive, but we unanimously changed our eating habits to be more vegetable centric. Tonight’s class is a collaboration of the recipes that tasted the best, were the simplest to prepare, and were enjoyed the best, the signature items that helped us to get through the month! Ranging in world flavors from Asian, Mexican, Indian, Italian and down-home American, we created tasty, nutritious, low-carb, zero gluten foods that really left us thinking that after all we weren’t missing much. Whether you want to make a lifestyle change or just add more healthy vegetable options to your repertoire---this class is a great beginning!

Hands On
#64312 Aug 12
$75 Upper Valley Campus Kitchen
Mon, 6:00-9:30 pm, Orlando

Tomatoes and Pasta
In this class Chef Orlando combines his amazing skills in fresh pasta making and his wonderful tomato sauces! This class will focus on the bounty of summer tomatoes…both the heirloom varieties available at the local Farmer's Market and those fresh from your bountiful garden. Chef Mariano will show you classic family favorites to modern and innovative fresh sauces and pair them with hand and machine-made pastas using only the best of seasonal ingredients. Enjoy Chef Mariano’s special heathy approach to summer eating. This class is bound to sell out early, so register soon!

Hands On
#64311 Aug 7
$75 Upper Valley Campus Kitchen
Wed, 6:00-9:30 pm, Chutz

TO REGISTER FOR A CLASS:
Phone-In
Use our 24 hour voicemail registration service at (707) 967-2900, Ext 1301
Or
Mail-In
Please include your checks or credit card info with the completed enrollment form available on the Community Education webpage. Mail to: Napa Valley College Upper Valley Campus 1088 College Ave., St Helena, CA 94574