



Summer 2010 Classes

Our grilling season continues through the months of July and August. Living in this part of the Midwest we wait all year for the start of summer and only want to participate in activities outdoors. These grilling classes should give each of us a good reason to do so.

If you have ever visited an outside market in Spain or Southern France, you will be familiar with the large (and I do mean LARGE) pans filled with bubbling Paella. Pass by it early in the day and you can't imagine that it will all be sold; pass by 2-3 hours later and the only morsels left in the pan are a few grains of rice. Originally from Valencia, we will prepare a version of Paella from Barcelona.

Confused and anxious about canning, pickling and preserving? Our August 28th class should help. Learn how easy it can be to capture the fresh flavors of summer and for sure, worlds away from anything on the store shelves.

July – The deck is open and the grill is heating up, summer is in full swing.

1040 – Casual Gatherings, Invite the Neighbors
July 15 10:00am -2:00pm \$65.00

Grilled Baby Artichokes w/Olive Oil and Lemon, Herb Crusted Flank Steak w/Cherry Tomatoes and Olives, Garlic Smashed Potatoes, Rustic Jam Shortbread Tart

1041 – A Taste of Italy in Your Back Yard with this Flavorful Grilling Menu
July 24 10:00am -2:00pm \$65.00

Bocconcini Garlic Bread, Lemon-Sage Shrimp, Fusilli Pasta w/Grilled Summer Vegetables, Grilled Peaches Topped w/Rosemary Mascapone

August – The grill is still hot.

1042 – Fresh Food, Local Food, Isn't that what Summer is All About?
August 5 10:00am -2:00pm \$65.00

Grilled Zucchini w/Tomato, Olive and Chevre Salad, Orange and Rosemary Glazed Pork Tenderloin w/Fruit Salsa, Grilled Corn on the Cob w/Thyme and Roasted Red Pepper Butter, Warm Apricot Tart

1043 – Paella on the Grill – It's a Party
August 7 10:00am -2:00pm \$65.00

Grilled Seafood, Chicken, Sausages and Summer Vegetables Served w/Rice, Individual Nectarine and Raspberry Cobblers

1044 – Preserving the Taste – Summer in a Jar
August 28 9:30am -2:00pm* \$65.00

Strawberry Jam w/Apples, Bread and Butter Pickles, Chicken Herb and Spice Rub, Cranberry-Sage Chutney, Opal Basil Infused Vinegar, Fresh Ricotta *Please note time of class start. Each student will bring home a sample of each item. A salad lunch will be served.

Class Format

Class size is limited to 6 students. The instruction portion of the classes will run for 3 hours during which we will introduce and prepare the menu. Most of our classes are participatory but if any student prefers to sit back and relax that is their option. The class will then sit down to enjoy the meal and discuss the techniques learned.

Registration

Registration is first come first served. You are encouraged to register on our web site (www.georgeannbrown.com).

Cancellation Policy

Students who cancel their registration 5 days or more before the class will receive a 100% refund. If you are unable to attend a class you may send a friend in your place. Please mark your calendar; we are not responsible for missed classes. We reserve the right to modify classes without notice based on availability or quality of ingredients.

Liability

By registering for a class, the student agrees to hold un coup de main, its owners, officers, members, manager, employees and agents, if any, harmless from any and all costs or liabilities arising out of student's attending or participating in classes conducted by un coup de main.

Have you always wondered how to prepare that special dish or menu? Plan a class with your family or friends. All it takes is 4-6 people, Georgeann's kitchen or yours.

Looking for a gift idea for a wedding, shower or just because.....we offer Gift Certificates for any amount. Visit our website or call.

Look for my monthly recipe in dot!



Please Print

Class Registration

Name _____

Class Number(s) _____

Address _____

Total Fee \$ _____

City _____ State _____ ZIP _____

Make checks payable
and send to:
un coup de main
12695 Eggert Road
Dundee MI 48131

Phone _____ e-mail _____

To register by phone contact:
Georgeann Brown 734-529-2318

To register on the web:
www.georgeannbrown.com

Important: If paying by check please call first to confirm the availability of classes.