



Winter 2010 Classes

Chefs and authors talk about food trends each year and they do seem to have a pulse on what is happening in food and how we eat. But I do believe that we all have thoughts and ideas of what we want to accomplish in the kitchen. Whether or not you are a cook, you need to eat. Naturally the economy will factor into our decisions. *Will we be cooking more at home? Will we be looking for simpler, healthier food, value for our money? Will our choices include comfort food, slow cooking, and potluck dinners with family and friends? How will these choices impact our local and extended world? Whatever the answers, join me in my kitchen to explore.*

January-Soup making brings sustenance and satisfaction

1010-Soups On

January 28 10:00am-2:00pm \$65.00

Cannellini (Italian Bean) and Farro Soup; Onion Soup Gratinée (inspired by Julia and Jacques); Fennel and Potato Soup; Pressure Cooker Homemade Chicken Broth; No-Fuss Fruit Pie

February-If we can just get past February, can spring be too far away?

1011-"All You Need Is Love"

The Beatles released this song in 1967, I was onlyoh never mind. Let's return to a heart-filled fun over the top menu of that decade.

February 6 4:00pm-8:00pm* \$75.00/2/\$130.00

Shrimp Cocktail; Caesar Salad; Beef Wellington; Aligot Gratin (puréed mashed potatoes and cheese); Roasted Asparagus w/Hollandaise Sauce; Dark Truffle Brownie Cheesecake

**Note special time*

1012-Make Meals Easy

Give weeknight cooking a "helping hand" with these 1-dish dinners

February 25 10:00am-2:00pm \$65.00

Baked Ziti w/Tomato, Mozzarella and Turkey Sausage; Moroccan Chicken Tagine w/Preserved Lemon, Chickpeas and Apricots; Braised Cod w/Mediterranean Vegetables; Greek Yogurt Parfait

1013-Après Ski

After a day on the slopes or trails, these dishes will be comforting, delicious and filling.

February 27 10:00am-2:00pm \$65.00

Greens w/Gruyère napped w/Raspberry Walnut vinaigrette (Salade de Savoie); Julia's Roasted Chicken (Poulet Rôti); Sautéed Potatoes and Cheese (Reblochon Tartiflette); Chocolate Fondue w/Fresh Fruit

March-Kitchen Not So Basics.

The 1st two classes in March will focus on confusions and small disasters in the kitchen Through various dishes in our 3/6 class we will put to the test "what happens if"...and how to fix it. In our 3/20 class, we will work with YEAST. Join us for this fun and informative class.

1014-Inquiring Cooks Need to Know

March 6 10:00am-2:00pm \$65.00**

"If I burn the garlic or butter do I really need to start over?" (Pork Tenderloin Sauté)

"Why does GB always make us smell the cooking oil?"

"What do overbeaten egg whites look like? Is a copper bowl necessary and about that drop of yolk?" (Spinach Soufflé)

"Does it make a difference how I measure the flour; scoop, spoon or weigh?" (Chocolate cake)

"Will the eggs really scramble if the custard boils?" (Crème Anglaise)

1015-Fear No Yeast

Yeast may not make the sun rise but is surely the most important part of bread and roll making. By using instant and rapid-rise we will prepare the following:

March 20 9:30am-2:30pm \$65.00**

Caramel Pecan Cinnamon Rolls; Braided Pesto Herb Bread; Whole Wheat Pizza Dough; Twice-Baked Brioche w/Almond Cream

***Sign up for both 3/6 and 3/20 classes and receive an un coup de main apron and 7in. santoku knife.*

1016-Cozy Fireside Supper from the Hearth

Using our breakfast room fireplace, we can prepare a wholesome meal.

March 25 10:00am-2:00pm \$65.00

Dried Figs w/Bacon and Feta on Skewers; Flaky Buttermilk Biscuits; Beef Bourguignon; Caramelized Pear Cake

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.

Gift Certificates are Available. Visit Our Website or Call

Ask About our Private Classes

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<p>Please Print</p> <p>Name _____</p> <p>Address _____</p> <p>City _____ State _____ ZIP _____</p> <p>Phone _____ e-mail _____</p> <p>To register by phone contact: Georgeann Brown 734-529-2318</p>	<p style="text-align: center;">Class Registration</p> <p>Class Number(s) _____</p> <p>Total Fee \$ _____</p> <p style="text-align: center;">Make checks payable and send to: un coup de main 12695 Eggert Road Dundee MI 48131</p> <p>To register on the web: www.georgeannbrown.com</p>
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Important: If paying by check please call first to confirm the availability of classes.