

Winter 2009



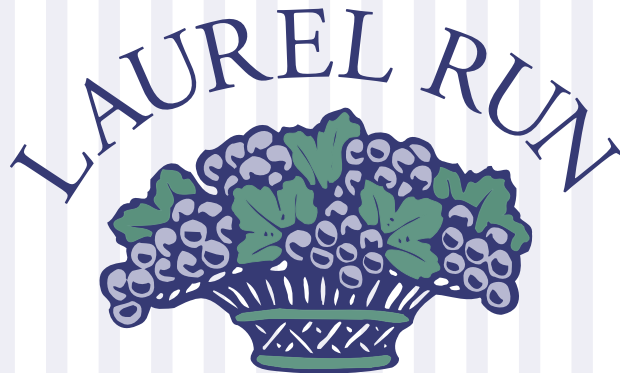
~Welcome to Laurel Run~

The History of Laurel Run Cooking School and the Family Behind It

In 1996, Laurel Run opened for business in the upstairs of the Carriage House behind our home. After growing and using herbs for many years, I planned to teach classes on herbs, their uses and how to cook with them. Early on students began asking for simple cooking classes. I began teaching cooking classes and, in those first few years, taught hands-on cooking classes in my home kitchen. Within five years the business grew beyond my expectations with the demand for more. Prompted by this demand, I soon involved my husband Dan, my carpenter father Harry Cogar, and son Brian to remodel the first floor of the carriage house into the cooking school it is today.

When you enter the drive at Laurel Run you will view our home and the school behind it, a labor of love that began in 1988 when it was eleven acres of bare farm land. We are proud of what we have created as a family. When you see someone on a tractor mowing the many acres of grass, or plowing snow on the long drive or entering the back door of the school to "see what's cooking", it's my family.

It is through their wonderful support and willingness to give up their personal privacy to share Laurel Run with you, our guests and students. Our friendly and down-home atmosphere is unique and I think this has continued to make Laurel Run a relaxing place to be. We hope you enjoy your experience here. Welcome to Laurel Run!



COOKING SCHOOL

"The Cooking School In The Country"

Dear Friends

At Laurel Run I find the winter months the perfect time for our hands-on classes. From the thirty-something classes on this schedule, twenty of them are "Hands-On". You will find a variety of classes in baking, bread making, knife skills, and more. New on this schedule is a class idea I have had for sometime. Titled "Ladies Lunch & Learn", this class offers a chance to meet at Laurel Run for lunch where you can learn, cook, get menu ideas and enjoy what you have made.

The Basic Cooking Techniques Level I filled before the class schedule was even printed. I will be offering it again in the next few months. Level II and Level III will be in October.

LOOKING AHEAD: With the emphasis on eating fresh, locally grown foods, the Spring-Summer class schedule will offer classes on growing and cooking with herbs, cooking fresh-from-the-garden, and "Putting Food By", classes on canning and freezing techniques.

NOTE TO NEW STUDENTS: Classes that are taught at Laurel Run Cooking School offer valuable cooking techniques and basic cooking foundations to build on. The staff of experienced, knowledgeable cooking instructors and trained chefs will increase your cooking knowledge each time you are here. You not only go home with recipes, but you have the opportunity to taste, ask questions, discover and understand flavors and enjoy the delicious food prepared in class.

See you in the Kitchen. Bon Appetit!

Marcia DePalma

Laurel Run Cooking School

"The Cooking School In The Country"
2600 North Ridge Road Vermilion, Ohio 44089

Tel: 440/984-LRCS (5727)

www.laurelruncookingschool.com

Laurel Run Cooking School is a limited liability company. Est. 1996

January

INTERNATIONAL HORS D'OEUVRES

Tuesday, January 27 * 7:30-9PM

\$48 * Demonstration

Marcia Thomas, Cooking Instructor

Inspired by her week at the Culinary Institute of America's "Appetizer Boot Camp", Marcia returns with five sensational flavor-packed hors d'oeuvres for your next party. After a discussion of hors d'oeuvres vs. appetizers, you will enjoy *Chai Smoked Shrimp, Green Curry Thai Meatballs, Fish and Shellfish Ceviche served in Cucumber Cups, Shrimp Empanadas and Moorish Pork Kabobs*. Presentation and serving ideas. You are welcome to bring wine.

BEAUTY OF BRAISING

Thursday, January 29 * 6:30-9PM

\$50 * Demonstration

Marcia DePalma, Cooking Instructor

Braising is a technique that uses tougher but more flavorful cuts of meat, cooking them to buttery perfection filled with deep rich flavors. The beauty of a braised dish is that it can be made ahead, allowing you to relax while dinner cooks. We will discuss braising techniques and different cuts of meat suitable for braising. *Short Rib Ragu served on homemade Rosemary Pasta with Horseradish Cream Sauce, Zinfandel-braised Lamb Shanks over Garlic Mashed Potatoes, classic Coq au Vin (chicken with wine) and Laurel Run's popular "Beef au Jus" with crusty bread*. Valuable cooking techniques for all levels.

BAGELS, BIALYS AND PRETZELS WORKSHOP

Saturday, January 31 * 10:30AM-1PM

\$65 * Hands On

Katy Lehr, Restaurant Consultant & Bread Expert (see bio)

Join bread expert Kathy Lehr as she shows you how to make delicious *bagels, bialy, and pretzels* at home. Making the bagel will show how breads can be made chewy by using a water bath before baking. Next we will dive into making incredibly chewy, soft pretzels. The traditional bialy is a chewy yeast roll similar to a bagel. Unlike a bagel, which is boiled before baking, a bialy is simply baked, and instead of a hole in the middle it has a depression. Before baking, this depression is filled with diced onions and other ingredients. The bialy will become a weekly treat after you experience this class! All class supplies included.

February

HOMEMADE SOUPS IN 30 MINUTES

One of Laurel Run's Most Popular Repeats!

Monday, February 2 * 6:30-9:00 PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

Nothing compares to the goodness of homemade soup on a cold day. Using items from your pantry and refrigerator, you can sit down to a hot bowl of soup in 30 minutes or less.

We will discuss stocking your pantry and make FIVE soups in class. *Potato, Broccoli and Cheese Soup, classic New England Clam Chowder, savory Ham & Bean, creamy Tomato Bisque and Spicy Southwest Black Bean with Cilantro & Chipotle*. Round out the menu homemade *Biscuits, Cornbread, and Focaccia*.

CHILI MADNESS III

Wednesday, February 4 * 6:30-9PM

\$48 * Demonstration

George Soos, Cooking Instructor

Join chili connoisseur George Soos as he brings back his award winning "*Papa Willie's Chili*" (always served with a Kosher hot dog) along with two new chili recipes you're sure to enjoy. Enjoy an *Andouille Sausage and Black Bean Chili* (served 2way or 3way). Learn George's helpful technique to customize individual servings to make it just as HOT as you like with his "*Some Like It Hot Chili*", a spicy, all-meat, no bean chili served with a home made Jalapeño Corn Bread. Join in the fun and serve three distinctly different chili's this winter. Feel free to bring some beer to enjoy with your chili tasting.

GLORIOUS GARLIC

Thursday, February 5 * 7-9PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

Garlic has an infamous reputation of being too strong in flavor but depending on how you cook it, garlic can be mellow and sweet or punchy and assertive. We will learn how to buy, choose and store garlic and how to cook it in ways to tame it down or bring it to the spotlight. We will roast it for *Roasted Garlic Mashed Potatoes with Braised Lamb*, sauté it for *Garlicky Shrimp with Basil*, and braise it in *French Farmhouse Chicken with 40 Cloves of Garlic*. Techniques: braising, sautéing, roasting.

CLASSIC FRENCH BREAD WORKSHOP

Saturday, February 7 * 10:30AM-2:00PM

\$65 * Hands On/Make & Take

Kathy Lehr, Restaurant Consultant & Bread Expert (see bio)

Classic French Bread takes you step by step through the art of bread making & will give you a formula to create any bread you desire! Follow Kathy through the basic chemistry to observe what happens when you combine yeast, flour, water, and salt. Once these are mastered, you should be producing beautiful and tasty breads. We will be working with various mixing and shaping techniques as well as baking methods for the perfect French Bread. You will also learn about various grains and how they react to yeast. There are many tips for the busy, working person and how to eliminate many of your fears and misconceptions. You will leave with baked bread and dough. Soup served.

LADIES LUNCH AND LEARN "A Meal to Share"

Tuesday, February 10 * 10:30am-1:30pm

\$45 * Hands-On

Marcia DePalma, Cooking Instructor

Instead of *meeting* friends for lunch...join us for lunch and learn new recipes and cooking techniques! Bring a friend for a fun day of cooking, learning and conversation as you prepare the following menu and then sit down to enjoy it with

friends. You learn many cooking tips and techniques. *Creamy Carrot-Ginger Soup, Mixed Baby Greens with Pear, Walnuts, Feta Cheese and Orange-Honey Vinaigrette*, the perfect sautéed *Chicken Cutlet with Orange-Rosemary Pan Sauce, buttery Spaetzle, and Green Beans with Almonds*. Dessert will be *Ice Cream with our best Homemade Caramel*.

MAKING SENSE OF SAUCES * Two Part Series

Tuesday, February 10 * 6:30-9PM Understanding Stocks and Basic Sauces

Tuesday, February 17 * 6:30-9PM Mastering Pan Sauces \$95 for series * Demonstration (Note: due the amount of information, this class is offered as a series)

Chef David Lowe, Instructor

Class I: Stocks and Basic Sauces. A great sauce first starts with a great stock. The French call a stock *fond* (base), as it is the foundation for all basic or “Mother” sauces which in turn create the classic repertoire of hot sauces. After learning to make veal and chicken stock and the five basic sauces (Béchamel, Velouté, Hollandaise, Tomato and Espagnole), you will learn how to season them to create a wide variety of compound sauces. These will be used in dishes such as Flounder with *Beurre Blanc*; simple Corn and Chicken Chowder; Classic *Mac’n’ Cheese*, and *Veal Oscar*.

Class II Mastering Pan Sauces. Building on the information from the previous class, you will first learn to reduce stock to make *Demi-Glace* before moving on to *Basic Reduction Sauces* for meats, poultry, and “stand-alone sauces” (sauces that do not require de-glazing the pan). Chef Lowe will demonstrate several sauces and recipes. You will receive a comprehensive recipe packet on stocks and sauces.

COOKING WITH FRIENDS: Fondue Party

Wednesday, February 11 * 6:30-9:30PM

\$65 * Hands On/Dinner Class

Marcia Thomas, Cooking Instructor

Escape the cold of February and join us for a Fondue Party! You will make and sit down to enjoy: classic *White Wine Swiss Cheese Fondue* served with crusty French bread and apples; *European- Style Hot Oil Fondue* with marinated steak, chicken breast, potatoes and portabella mushrooms. Dessert will be *Hazelnut Chocolate Fondue and a Flamed White Chocolate Amaretto Fondue* served with brownie chunks, strawberries, angle food cake, and bananas. Sample a *Chocolate Martini* with dessert. All supplies included. You may bring wine.

KIDS IN THE KITCHEN: Valentine Cookie Class

Parent/Child Cookie Class

Saturday, February 14 * 10:30am-12:30pm

\$55 Hands On/Make & Take

Karen Wirtz, baker/owner Specialty Catering

Put a smile on your Valentine’s face when you show off your beautifully decorated Valentine Cookies. Karen will demonstrate rolling & cutting out the perfect sugar cookie and making frosting for decorating. After a demonstration of making the frosting and piping frosting, each child will get one dozen pre-baked heart cookies in various sizes to decorate and take home. All decorating supplies, food, aprons and cookies included. Light lunch served.

PIEROGI WORKSHOP

Monday, February 16 OR Wednesday, February 19 * 6:30-9PM

\$65 * Hands-On/Make & Take

Marilou Suszko, Cooking Instructor

Register early for one of the school’s most requested classes. This hands-on class will give you the confidence to make any type of pierogi. Learn to make pierogi dough, which we’ll fill with a variety of fillings including the *classic Potato and Cheese, Sauerkraut and Onion, and Apricot Lekvar*. Bring a rolling pin and a few sturdy cookie sheets to *take home three dozen pierogis* ready for the freezer. Dare to wear your best babushka and enjoy an evening of polka tunes with friends!

MAKING SENSE OF SAUCES

Tuesday, February 17 * 6:30-9PM Mastering Pan Sauces

(See February 10 for entire description)

PIEROGI WORKSHOP

Wednesday, February 18 * see previous description

PIE AND TART WORKSHOP

Thursday, February 19 * 6:30-9PM

\$55 * Hands-On/Make & Take

Marilou Suszko, Cooking Instructor

Be it ever so humble, there’s nothing that compares to a homemade pie. It all begins with the perfect crust and we’re here to show you how to achieve perfection every time using great ingredients and good technique. Learn to make a *Classic Apple Pie* and which apple varieties go into the perfect pie. You’ll also learn to make a *Rustic Pear Tart and a Savory Potato and Gruyere*. We’ll explore crimping techniques and decorative crusts. Everyone will make their own *Classic Apple Pie*, ready for the oven when you get home. Be sure to bring your favorite pie tin (glass preferred). All ingredients will be supplied.

CAKES FOR KIDS Cake Decorating

Saturday, February 21 * 11am-1:30pm

\$45 * Hands On/Make & Take

Ages 8-14

Barbara Imes, Cake Decorator

Our Jr. Bakers will learn the ‘fun-damentals’ of cake decorating during this 2-hour hands-on class. Learn how to level your cake in preparation for icing. You will ice the cake and work with bags and tips to learn techniques to decorate it. NOTE: Please bring to class 2 pre-baked 8” cake layers. All other cake decorating supplies provided plus aprons, refreshments and snacks.

SIMPLE SAUTES AND SAUCES FOR THE BUSY COOK

Laurel Run’s Most Popular Technique Class

Monday, February 23 * 7:00-9:00 PM

\$48 * Cooking Demonstration

Marcia DePalma, Cooking Instructor

This class is a must for all busy cooks wanting to serve good food from scratch in short time. With this simple method of quick sautéing cutlets of meat and finishing with a simple pan sauce you will turn out flavorful entrees like a pro.

Chicken Cutlets with Mustard Cream Sauce or Orange Rosemary Sauce, Pork Medallions with Port & Cranberry Sauce, and Chicken with Lemon Caper Sauce. Add a side of *Whipped Garlic Mashers, buttery Spaetzle, Rice Pilaf or Capellini pasta* and you can get a meal on the table in 30 minutes. Kitchen organization and basic cooking skills will be discussed.

MARDI GRAS CELEBRATION

Tuesday, February 24 * 6:30-9pm
\$55 * Demonstration/Dinner

Marcia Thomas, Cooking Instructor

Mardi Gras is a time filled with traditional foods filled with brilliant flavors. The school will be decorated for Mardi Gras and when you arrive and you will sample a classic "Hurricane". Learn to make *Shrimp, Chicken, and Andouille Gumbo, Spicy Cajun Slaw, Red Beans and Rice, and Bourbon Creamed Corn.* Dessert is a recipe straight from 'N'awlins' Bon Ton Restaurant, a golden *Bread Pudding with a Whiskey Butter Sauce*, baked in an iron skillet. You are welcome to bring wine.

CUTTING UP IN THE KITCHEN

Knife Skills for Vegetables

Thursday, February 26 * 6:30-9PM

\$55 * Hands On/Class Size Limited to 12

Marcia DePalma, Instructor

Learning to properly use your knife is an essential skill that will give you confidence and help you to enjoy cooking more. In this hands-on class you will learn how to sharpen and hold this essential kitchen tool. You will be chopping, dicing, slicing and mincing as you prepare a variety of vegetables, which we will then blanch, caramelize, roast, and sauté. We'll make *classic French Onion Soup, blanched/sautéed Julienne Carrots and Zucchini in Garlic Butter, roasted Sweet Potatoes and Vegetable Pizza.* Class Requirements: Cooks knife or Santoku knife. All other food supplies included.

NUT ROLL AND POPPY SEED ROLL WORKSHOP

Saturday, February 28 * 9:30AM-1:30PM

\$65 * Hands On/ Make & Take/Class size limited

Marcia DePalma, Instructor

Learn to work with yeast dough as we make delicious nut and poppy seed rolls. You will make the sweet dough, then turn it into 4 nut and/or poppy seed rolls to bake and take home. Yeast dough basics covered, so beginners are welcome. Please specify how many poppy seed or nut when registering. All food supplies included: please bring a rolling pin and a large cookie sheet to take home your baked goods.

March

HOOKED ON FISH

Monday, March 2 * 6:30-9PM

\$48 * Demonstration

Marilou Suszko, Cooking Instructor

It's so good for you yet for many cooks, how to prepare fish remains a mystery. This class will introduce you to a variety

of fish filets and the perfect cooking or preparation techniques that guarantee success and great flavor. *Broiled Flounder with a Parmesan Caesar Glaze and Roasted Cherry Tomatoes; Sautéed Indian Style Sea Bass with a cooling Raita; Oven Braised Salmon with Lemon Tarragon Cream Sauce and lightly steamed Green Beans; Baked Tilapia with Chive Stuffing and a Champagne Butter Sauce* and a fabulous *Foil Baked Cod with Orange, Ginger, and Cumin.* Each technique is quick, each recipe good enough for company.

SEAR, ROAST AND SAUCE for Restaurant Results

Wednesday, March 4 * 7-9PM

\$48 * Demonstration

Chef David Lowe, Instructor

Have you ever wondered how your favorite restaurant perfectly sears fish, meat and chicken to achieve that crusty exterior with a moist interior? Join Chef David Lowe to learn the searing/roasting technique that you can do at home. This simple two-step technique sears on the stove and finishes in a hot oven. Enjoy sear/roasted *Pork Chops, Beef Tenderloin Medallions, Chicken Breasts, and Salmon Fillets,* each with a delicious sauce and side dish to accompany them. This will be a very informative class.

COOKING UNDER PRESSURE

Thursday, March 5 * 7-9PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

Banished to the basement as the feared kitchen tool, the improved, safe pressure cooker is the true time saver in the kitchen. No cooking tool in your kitchen saves time and produces meals in short order like the pressure cooker. (No, it will not blow up.) We will discuss the pressure cooker and safety features. From "scratch" we'll make *30-Minute Split Pea and Ham Soup, classic 'Risotto' (the only other way to make it successfully), Wine Braised Short Ribs over polenta, Braised Swiss Steak and Gravy with Garlic Mashed Potatoes, and Old Fashioned Chicken and Dumplings.*

LADIES LUNCH AND LEARN "Winter Comfort Foods"

Tuesday, March 10 * 10:30AM-1:30PM

\$45 * Hands-On

Marcia DePalma, Cooking Instructor

Instead of *meeting* friends for lunch...join us for lunch and learn new recipes and cooking techniques! Bring a friend for a fun day of cooking, learning and conversation as you prepare the following menu and then sit down to enjoy it with friends. You learn many cooking tips and techniques with our menu that you can make at home for dinner. *Cream of Potato Soup with Chives, Apple, Cranberry & Walnut Salad with Creamy Maple Dressing, Chicken Potpie with Phyllo-Parmesan Bundles.* Dessert will be *Carrot Cake Muffins with Cream Cheese Frosting.*

COOKING WITH FRIENDS: Sushi Workshop

Tuesday, March 10 * 6:30-9PM

\$55 * Hands On/Class Size Limited

Marcia Thomas, Cooking Instructor

Join us for a fun interactive class on sushi making. Learn to prepare the sushi rice and make a variety of *sushi rolls (Maki), hand-rolls, sushi on rice (Nigiri).* You will display and

serve them decoratively with all of the garnishes. We will discuss the fish (sashimi) used and where to purchase it. We will sit down as a class to enjoy the sushi you made. You are welcome to bring wine.

SPRING INTO LAMB

Wednesday, March 11 * 6:30-9PM

\$48 * Demonstration

George Soos, Cooking Instructor

Have you always been a little afraid of lamb or do you need new lamb entrees for spring? Staff Instructor George Soos brings his meat cutting expertise and three new lamb recipes for our annual spring lamb class. This year the recipes include: *Grilled Lamb Focaccia Sandwich*, perfect for a spring buffet. *Pulled Lamb*, a slow roasted shoulder roast with feta, pine nuts, a special *Tzatziki Sauce* all served on grilled pita bread. For a more elegant presentation, enjoy *Sear Medallions of Lamb with a Rosemary-Port Wine Reduction served with Garlic Custard*. Bring wine and enjoy an evening at Laurel Run as we spring into Lamb!

COOKING LIGHT Dinner Ideas for Everyday

Thursday, March 12 * 6:30-9PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

We have recipes for special dinners and holidays, but we still need recipes for everyday...recipes that are lighter and healthier. Even as a cooking instructor, I am aware of the challenges we all face because we want delicious food with great flavor. This class will offer some of my favorite 'lighter' recipes and menus and suggestions to cut fat. A starter of *Curried Cream of Cauliflower Soup*, (no cream), *Salad with Orange-Honey Dressing with Pears, Walnuts, and Feta*; *Pork Tenderloin with Ginger-Curry Pineapple Salsa*; *Ginger Shrimp and Green Bean Stirfry with Soba Noodles, Sear-Roasted Salmon with Thai Pesto, Jasmine Rice and sautéed Spinach*. Dessert is a deliciously moist, no fat *Pineapple Cheese Cake*. (P.S. I serve these recipes to guests).

SHAMROCK AFTERNOON TEA

March 17 * 12PM-2PM

\$38 * Demonstration

Marcia DePalma, Instructor

The tradition of the English tea, dating back to the 1800's, is a perfect way to relax with friends. Join us for one of our popular tea classes where you will learn ideas to host a tea. Recipes: *Irish Soda Bread Scones with Devonshire Cream, Assorted Tea Sandwiches*. The Sweets will consist of *Madeleine Cookies and 'Pots of Gold'* (Pot de Crème, a silky rich custard). We will take tea and enjoy all the foods we prepare in class. A perfect way to spend a cold March afternoon! "*Love and scandal are the best sweeteners of tea.*"

GIRLS NIGHT OUT

Cookie Decorating and Appetizer Party

Wednesday, March 18 * 6:30-9PM

\$65 * Hands-On/Make & Take

Karen Wirtz, baker/owner Specialty Catering

Have you always admired the colorful, gorgeous, perfect cookies seen in magazines? Now you can present the same lovely cookies! Karen will walk you step-by-step to flow on the icing, pipe edges, add fancy designs and decorate with flair! Each person will receive one dozen pre-baked cookies

in shapes we love (purses, high heels, martini glasses, etc.) to decorate and take home. While you are relaxing with friends, there will be appetizers for your enjoyment (with recipes.) All decorating supplies, food, aprons and cookies included. You are welcome to bring wine.

FOOD AND WINE SAMPLER

Seductive Spanish Wines & Tantalizing Tapas

Thursday, March 19 * 6:30-9:30PM

\$60 * Wine Tasting and Dinner

Marcia DePalma, Cooking Instructor

Gary Twining, Certified Wine Educator

The little plates of Spain offer an opportunity to taste a variety of foods and tonight's class will be filled with delicious tapas. *Olive Tapenade, Flatbreads with Grapes, Rosemary and Blue Cheese, Gambas al Ajillo* (shrimp with garlic) *Pechuga de pollo en jerez* (Chicken in Sherry) *Lamb Skewers in Rioja Wine Sauce, Patatas Alioli* (Potatoes in Garlic Mayonnaise), *Roasted Sweet Onions with Blue Cheese & Toasted Almonds, Fried Goat Cheese with Red Onion Marmalade*. Re-create this tapas menu for your own wine tasting at home! Marcia's cooking demonstration will be combined with Gary's wine lecture and pairing.

CREATIVE CUPCAKES FOR KIDS

Saturday, March 21 * 10:30am-12:30pm

\$45 * Hands On/Make and Take

Barbara Imes, Instructor

Kids will enjoy learning to mix frosting, fill and use a pastry bag, mix colors, and decorate cupcakes in a variety of creative ways. Each child will decorate and take home one dozen pre-baked and personally decorated cupcakes. All supplies included. Snacks and refreshments served.

MASTERING PHYLLO

Monday, March 23 * 6:30-9PM

\$55 * Hands On/Make & Take

Marilou Suszko, Instructor

Take the "fear factor" out of working with phyllo in this hands-on class. Everyone will make & take home a *Pear, Walnut and Gorgonzola Appetizer Strudel* for your freezer. For our enjoyment in class, we'll work in groups to *make Greek Pizza, Chicken Tarts in Roasted Garlic Cream, Salmon Wrapped in Phyllo, Cream Filled Phyllo Cones and Cranberry and Feta Pouches*. You'll also receive a package of phyllo dough for your next phyllo project at home.

LADIES LUNCH AND LEARN "Italian Express"

Tuesday, March 24 * 10:30AM-1:30PM

\$45 * Hands-On

Marcia DePalma, Cooking Instructor

Bring a friend for a fun day of cooking, learning and conversation as you prepare the following menu and then sit down to enjoy it with friends. You learn many cooking tips and techniques with our menu that you can make at home for dinner. We will make three main dish pastas: baked Ham and Cheese Rigatoni al Forno (from the oven), Penne with Vodka Cream Sauce, Fussili with Caramelized Onions and Bacon. We will make simple vinaigrette for salad. Dessert: Warm Mixed Berry Compote with Vanilla Ice Cream. Techniques: making béchamel sauce, caramelizing onions.

ENTERTAINING MADE EASY: Appetizers from Your Freezer

Tuesday, March 24 * 6:30-9PM

\$48 * Demonstration

Marcia Thomas, Cooking Instructor

One of the most frequently asked questions in our appetizer classes is "Can I freeze this ahead?" This menu will allow you to make and freeze appetizers so you can enjoy your party more. *Raspberry Braided Bread Brie Ring, Vietnamese Spring Rolls-Shrimp and Pork, Asparagus Rolls with Lemon-Almond Dipping Sauce, Hot Dates* (stuffed with pineapple, wrapped in bacon, rolled in a mixture of sweet and spicy,) *Risotto Balls* (stuffed with Mozzarella and served with Marinara Sauce) and *Chinese Dumplings*. You are welcome to bring wine.

GRANDMA'S ETHNIC CLASSICS

Wednesday, March 25 * 6:30-9PM

\$48 * Demonstration

George Soos, Cooking Instructor

Reaching into his past culinary experiences, instructor George Soos will prepare three "Grandma's classic" dishes from three different cultures. First on the menu is George's grandmother's *Chicken Paprikash* served over the easiest *Dumplings* you'll ever make. Next is *Mama Presutti's* (college roommate's grandmother) *Braised Braciola with Tomato Gravy and Pasta*. From the Deep South is "*Grandma Buford's*" *Pulled BBQ'd Pork with Coleslaw*. Bring some beer or wine and share your own stories of Grandma's classics at Laurel Run!

PIZZA, FOCCACIA & CALZONE WORKSHOP

Saturday, March 28 * 10:30AM-2PM

\$65 * Hands-On/Class Size 12/ Make & Take

Kathy Lehr, Restaurant Consultant and Bread Expert

The importance of learning how to make one dough and have it versatile enough to turn into three different breads is the basis of this class. Along with these three delicious Italian creations you will be making Caesar Salad and croutons with your leftover (if there is any!) stale bread. This is a valuable class for all baking enthusiasts.

WELCOME SPRING EASTER MENU

Tuesday, March 31 * 7-9PM

\$48 * Demonstration

Chef Michael Edwards

Join Chef Edwards as he creates a flavorful spring menu with recipes to add a something new to your Easter table. *Field Greens with Citrus Vinaigrette, Sweetened Dinner Rolls, Ham* with a variety of chutneys, salsa and marmalade (*Cranberry-Jalapeño Chutney, Pineapple Salsa, Orange - Mint Salsa, Sweet-n-Hot Apple Chutney, Mango Salsa and Cherry-Onion Marmalade*) *Steamed New Potatoes with Parmesan Sauce, Asparagus with Hazelnut Oil*, and *Almond-Orange Hazelnut Cakes*. The focus will be the ham will be served with many unique sauces!

REGISTRATION & CANCELLATION POLICY

HOW TO REGISTER...

Registrations can be made on-line on our website or by phone. If you register by phone, you may pay with a Visa or MasterCard. If you choose to pay by check, please note that checks must be received 5 days before the class or *your reservation will be cancelled*. We cannot guarantee your seat until payment is received. We do not accept payment at class when we are busy prepping.

CANCELLATION POLICY...

All class reservations are non-refundable, much like purchasing a ticket for a cultural or sporting event. If you need to cancel a class, we require a 4-day notice to receive a credit. This credit is good for 6 months. After 4 days, no credit will be issued. If you are unable to attend a class, we encourage you to send someone in your place. If you cannot fill your seat we will send you the recipe packet from the class. Please mark your class dates on your calendar, as we do not call with reminders.

Classes with insufficient enrollment will be cancelled no later than 5 days before the class. In these instances, students will be notified by phone and receive a full refund. If we cancel a class due to inclement weather you will be notified as soon as that decision is made and a refund issued. If we hold a class, there are no refunds due to weather.

We reserve the right to modify classes or menus as dictated by the market and available ingredients.

What to Expect at Our Classes

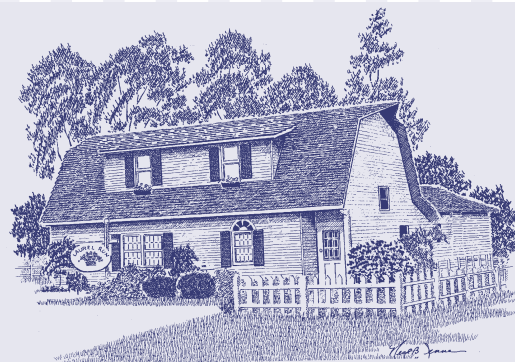
Demonstration classes allow you to sit back and relax while you watch and learn from the instructor.

Hands-On classes provide allow you to do the cooking. Event classes such as our *Cooking with Friends* allows you to help cook, then sit down to enjoy the meal with fellow guests. You are welcome to bring wine; a waiver must be signed before class. All classes include generous food samples and recipe packets. Portion sizes range from class to class from generous samples to meal size portions.

Seating is on a first come-first serve basis. If you are coming with a group we will do our best to reserve a table for you if we are notified in advance.

Since the temperature in the school fluctuates with cooking, please bring a sweater should you get cold when the air conditioning is on.

Meet Laurel Run's Instructors



Marcia DePalma, Owner of Laurel Run Cooking School and staff cooking instructor. Marcia studied under the tutelage of the renowned Zona Spray at the Western Reserve School of Cooking. Marcia and her husband Dan travel extensively and she draws much of her inspiration for classes from these travels. She enjoys teaching classic technique for French, Italian, Spanish and German cuisine. She is a member of the International Dutch Oven Society and has been a member of the International Association of Culinary Professionals (IACP) since 1999.

Chef David Lowe is a graduate of the Culinary Institute of America in Hyde Park, NY. He worked in Manhattan after graduation at the famed Union Square Café and currently works for Premier Produce in Cleveland. He is a Staff Instructor and has been teaching at Laurel Run Cooking School for 5 years.

Marilous Suszko has been an instructor at Laurel Run since 2001. She is the author of *Farms and Foods of Ohio: From Garden Gate to Dinner Plate* which includes 123 recipes using locally grown ingredients and stories about the farmers who bring them to our tables. Look for her on episodes of *Our Ohio*, a weekly television show about farms, food and people in Ohio, which airs on your local PBS station. She is also a member of the Ohio Ecological Food and Farm Association and is the president of the Cleveland Chapter of Les Dames d'Escoffier.

Marcia Thomas attended the Personal Chef program at Loretta Paganinni's Cooking School and does in-home catering parties. She recently attended an "Appetizer Boot Camp" at the Culinary Institute of America. She brings her catering expertise to Laurel Run with her creative entertaining ideas.

George Soos, An accomplished cook, George learned to cook at home and was trained as a meat cutter while working at Cleveland's West Side Market. He has continued to hone his cooking skills with classes at the Hotel Inter-Continental in Paris, The Greenbrier Resort in West Virginia and participated in Gourmet Magazine's Chef's Challenge in Beaver Creek, Colorado. He has just returned from a trip to Germany where he cooked with restaurant owner and family member for 3 days. This is George's third fall teaching.

Gary L. Twining, a Certified Wine Educator, has taught wine classes at Laurel Run since 2004. He has taught at Ohio State University's Continuing Education and many other locations.

Chef Michael Edwards, Executive chef at Sandusky Yacht Club for 6 years, executive chef at Nor Easter Club for 7 years. He has been the Culinary Arts instructor for 13 years at Sandusky High School and EHOVE Career Center.

Kathy Lehr is an educator, restaurant consultant, and bread expert. She was mentored by French chef, Danielle Forrester who was Julia Child's bread consultant. Along with being a graduate of the Zona Spray Cooking School, she has also received training by other leading bread authorities such as Jeff Hamelman, Peter Reinhart, and James MacGuire. Over the past 19 years Kathy has developed a style of teaching which makes bread making easy for anyone from the novice to the professional. Her recently released DVD, "Classic French Bread and More..." takes you step by step through the art of bread making.

Chef Chris Moore is taking time off from teaching at Laurel Run due to a very busy schedule with family and school.

Guest Instructors & Chefs

Karen Wirtz, owner SpecialtyCateringonline.com

Barbara Imes, cake decorator and certified instructor.

Private Cooking Classes

*I*s your business, organization or group of friends looking for a fun evening of food and fellowship or just something different to do? Try one of our private *Cooking With Friends* classes. We can custom design a class to fit your taste, interest and skill level. Laurel Run's *Cooking With Friends* classes have proven to be a delicious and relaxing evening in the kitchen. Call 440-984-5727 (LRCS) today for more information.



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Owned & operated by Marcia DePalma since 1996, Laurel Run has been featured in the Wine Buzz and Ohio Magazine and televised on The Food Network's 'Top 5' in October 2004, 2005 and 2006.

Located on eleven acres in historic Brownhelm Twp., it is just five miles south of Vermilion, four miles west of Amherst, and 30 minutes from downtown Cleveland.

Cooking classes are conducted in a 1600 sq. ft. Carriage House, complete with a 30-person classroom, demonstration counter & kitchen, a prep kitchen & Kitchen Shoppe.

<http://www.laurelruncookingschool.com>

How To Find Us...

From Cleveland...

I-90/Rt. 2 West to the Baumhart Road exit.
Drive one mile south to North Ridge Road
intersection. Turn right.

From Sandusky...

Rt. 2 East to the Baumhart Road exit.
Drive one mile south to North Ridge Road
intersection. Turn right.

From the Turnpike...

From the Vermilion Exit #135. At the
bottom of the exit, turn left and travel two
miles to the North Ridge Road intersection.
Turn left.