ABOUT OUR COOKING CLASSES - Cooking at the Cottage is Louisville’s premier cooking class destination. Winner of the Best of Louisville’s 2011 Critic’s Choice Award for our classes, we strive to make our classes a means of discovering the pleasures of the kitchen. Our instructors will share their knowledge, techniques, and tips with you, giving you the confidence needed to make cooking a simple, fun, and creative experience!

Whether you choose a demonstration or hands on class, bring your appetite as you will have the opportunity to sample each dish that has been prepared. Whether you are a gourmet chef, seasoned home cook, or don’t know the difference between a stockpot and a sauté pan, you’ll find classes that give you the confidence and skills to cook great food.

We offer a number of different styles of classes:

DATE NIGHT is a HANDS ON class, designed as a way for two individuals (a couple, two friends, girls’ night out, family members, etc.) to enjoy an evening together, creating their own meal, socializing with others, and in the process, learning a thing or two! These classes are extremely popular, so sign up early to ensure your spot! Remember when registering ~ 1 table = 2 individuals so please use the number(s) of tables you desire when making your reservation.

DEMONSTRATION is a class where the chef prepares each dish, step by step, as the students follow with a recipe packet and are encouraged to ask questions of the chef. You are served a large appetizer portion of each dish.

HANDS ON is a class where students work at tables, raised to counter height, use the gas cooktop, knives, cookware, etc. to prepare each recipe under the direction of the chef instructor. You will be served a large appetizer portion of what is prepared.

PARTIAL HANDS ON is a class that combines demonstration, lecture, and taking a turn at making the “subject food” yourself under the direction of the chef instructor. You will be served a large appetizer portion of each dish.

BASIC TRAINING & INTERMEDIATE TRAINING are 6 week, hands on series, where students meet once a week to thoroughly explore various topics & techniques including basic knife skills, stock & sauce making, working with various proteins – beef, chicken, fish & seafood – pasta from scratch, to name a few. You will be served a large appetizer portion of what is prepared each evening.

GIVE A GIFT CERTIFICATE FOR A COOKING CLASS OR MERCHANDISE – Looking for that perfect gift? A gift certificate to a class, date night or for merchandise is the answer and can be purchased online!

HOW TO REGISTER – We have a fantastic line-up of classes coming your way, so choose your favorites and register early to insure your spot! We will be continuing to add classes to the schedule so check back often! We have ONLINE REGISTRATION for our classes or call us at 502-893-6700 to make your reservation! If you have a split payment or a store credit, please call the store to register.

CANCELLATION POLICY – Our cancellation & classroom policy is listed on the last page of this schedule; please take a moment to review before making your reservation. If you have any questions, please call and let us answer your question prior to making your reservation.
Milk Street Cooking Classes are here! In Fall 2018, Christopher Kimball commissioned about ten cooking schools around the country to offer his classes in their classrooms. Cooking at the Cottage is among those schools. Recently, Lelia and Linda attended the Milk Street teacher education seminar at the Milk Street Cooking School in Boston and were taught in detail about the Milk Street philosophy of cooking. Now, we will be bringing that same philosophy of cooking to you right here at the Cottage.

If you follow the Milk Street magazine, television series, or radio show, then you are already aware of the Milk Street approach. Chris Kimball has travelled the world to bring ingredients, spices and techniques back to the home cook. The Milk Street theory is to have a diversity of tastes, textures and sensations in every dish. They like to create contrast between and among taste, texture and sensation as much as harmony and balance. If you really want to wake up your cooking, then don’t miss these. The Milk Street classes are expected to sell out quickly, so please sign up early.
Monday, August 12th • 6:30 – 9:00 pm • “Working with Russian Piping Tips ~ Baking & Decorating Class” • Hands On Class • Jesica Jones – Love at First Bite • $60.00 • Simply amazing! Create beautiful floral designs on your cupcakes and cakes with ease using Russian piping tips. Even if it felt challenging before when you used traditional piping methods, this is the secret to making flowers that look professional. Each student will be baking off “made from scratch” chocolate cupcakes, learning to make chocolate and strawberry buttercream frosting, filling the cupcakes as well as learning piping techniques using Russian piping tips! You will be amazed at how easy and professional your finished cupcakes will look. Menu: Chocolate Cupcakes • Chocolate and Strawberry Buttercream Frosting • Cupcake Filling • use of a large selection of Russian Piping Tips *no supply list required

Wednesday, August 14th • 6:30 – 9:00 pm • “Girls Night Out ~ Mediterranean Style” • Hands On Class • Angelina LaRosa – Angelina’s Culinary Consulting & Chelsea Warren – Cooking at the Cottage • $60.00 • Grab a girlfriend, sister or mom and spend a relaxing evening together cooking, laughing, and learning! Menu: Orzo Salad served in Parmigiano Reggiano Bowls • Spanakopita ~ spinach and feta wrapped in phyllo dough • Whipped Feta with Lemon Zest Drizzled Honey served with Pita • Chocolate Crème Brulee served with Macerated Berries and Merlot Whipped Cream *Remember when registering to let us know if you would like to be seated with someone (and their name) who is registering separately. You will be cooking in pairs. Aprons are not provided.

Friday, August 16th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • $105.00 for TWO individuals • Menu: Crab Cakes with Basil Pesto Cream Sauce • Seared Serrano Ham and Gruyere Stuffed Chicken Breast with Porcini Mushroom Sauce, Polenta and Ratatouille • Apple Crisp with Crème Fraîche *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.

Saturday, August 17th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • $105.00 for TWO individuals • Menu: Shrimp and Grits with Red Eye Gravy • Beef Tenderloin with Sauce Diane, Garlic Roasted Potatoes and Vegetable Medley • Chocolate Espresso Mousse with Chocolate Cream *Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.

Monday, August 19th • 6:30 – 9:00 pm • “A Tour of Italy ~ Campania” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • $55.00 • Naples is the city at the heart of this region. situated beautifully on the Mediterranean coast overlooking the sea near the infamous town of Pompeii. In the food world, two scents are said to reign here: the scent of items frying in olive oil and ragu. Ask any Italian and they will tell you that this region has been blessed with the freshest and best water and grain in the country. As a result, the pasta, pizza and espresso made here is unmatched. Famous for its pizzas, calzones and crostini, we will be sampling many different items. It will be more like an appetizer sampler of the various delicious toppings, fillings and open faced roasted sandwiches, so the simple but allowing the delicious flavors to come through. Menu: Pizze Varie ~ various homemade thin crust pizzas with variety toppings to sample; con funghi e pepperoncino • Calzoni ~ various homemade thin crust stuffed calzone with variety flavors • Crostini – Artisan sliced bread topped with variety meats and cheese and toasted in the oven and served warmed
**KIDS CLASS! Tuesday, August 20th • 11:00 – 12:30 pm • “Mommy & Me ~ Healthy Snacks ~ Parent/Child Class”**  
- Ages 2 – 6 years old • Hands On Class • Chelsea Warren – Cooking at the Cottage • $55.00 Welcome to mommy (or daddy) and me! This interactive class gets you and your child exploring textures and flavors in the kitchen, all while creating foods that they will love! In this class we will be making simple, healthy snacks that will be perfect for summer! On the menu: No bake oatmeal poppers, frozen yogurt bars with fresh fruits and granola, and honey crisp applesauce. Have a picky eater? No worries! All dishes from mommy and me will be custom made by you and your child in order to fit their needs! Menu: No Bake Oatmeal Poppers • Frozen Yogurt Bars with Fresh Fruits and Granola • Honey Crisp Applesauce  
*This class is designed for one parent and one child per registration*

**Tuesday, August 20th • 6:30 – 9:30 pm • “Flawless French Macarons” • Hands On Class • Gail Shackelford – ACF Certified Pastry Chef • $60.00** Learn to perfect the skills needed to create stunning French almond macarons, perfectly domed and footed, as well as making 2 types of buttercream for the filling. You will practice the preparation of ingredients, a fool proof way of mixing the batter, piping and baking these popular cookies. Each student will take home a small package of macarons to enjoy! Please bring an apron with you to class! Menu: Key Lime Macarons • Strawberry Macarons • Orange Macarons

**Wednesday, August 21st • 6:30 – 9:00 pm • “Change the Way You Bake ~ Milk Street Class” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • $65.00** When we bake at Milk Street, we draw on ingredients from the savory side of the kitchen and techniques we’ve learned around the world to make better sweets. In this baking class, you’ll learn how to fine-tune flavor by toasting flours, using fresh herbs and embracing bitterness; create better texture with rice flour and nut butters; and create lasting impact by using fewer, more intense, ingredients. After we’ve learned new techniques, the class will collaborate on how to put together a dessert using these new tastes and techniques. Menu: Rosemary Pine Nut Cookies • Sesame Almond Cookies • Filipino Coconut-Rice Cupcakes • Cream Puffs made with Pate a Choux, Ganache and Chocolate Tahini Pudding

**Thursday, August 22nd • 6:30 – 9:00 pm • “Pretty Little Petit Fours ~ Technique Class” • Hand On Class • Gail Shackelford – ACF Certified Pastry Chef • $60.00** Petit Fours are small bite-sized confections, served as a dessert or as a sweet treat with tea or coffee. The name “petit four” is French, which translates to “small oven”. There are many types of Petit Fours, but the most common are little cakes (often with some sort of filling) which are glazed and decorated. In this class Gail will demonstrate how to make fondant, ganache and marzipan flowers to decorate your finished cakes. You will then cut your own cakes in squares, melt fondant and cover half of the squares, melt ganache to cover the other half of squares, while those dry they can work on making marzipan flowers for garnish on the tops of each square. After you have learned these techniques, let your imagination run wild with new ideas and flavors you can use to create petit fours of your own.

**Friday, August 23rd • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • $105.00 for TWO individuals • Menu: Shrimp and Grits with Andouille Red Eye Gravy • Spicy Pasta with Lamb, Tomato, Mushrooms, Spinach, Pine Nuts, Prosciutto Ham, Sundried Tomato Pesto and Asiago Cheese • Lemon Cheesecake with Berry Compote  
*Remember when registering ~ 2 individuals = 1 table, so please use the number(s) of tables you desire when making your reservation. Aprons are not provided.*

**Monday, August 26th • 6:30 – 9:00 pm • “Garden Fresh Flavors ~ Plant Based/ Gluten Free” • Demonstration Class • Mat Shalenko – June Health & Wellness • $50.00** Take a trip to your local farmers market and utilize all of the awesome produce available this time of year to create some delicious new dishes for your table. Menu: Baba Ghanoush with Herbed Flatbread • Broccoli Cauliflower Salad • Roasted Sweet Potato with Red Onion and Baby Kale • Black Bean Cakes with Avocado and Pico de Gallo • Chocolate Zucchini Cupcakes
Tuesday, August 27th ● 6:30 – 9:00 pm ● “A Taste of the Islands” ● Demonstration Class ● Lelia Gentle – DreamCatcher Farm ● $50.00  Sit back, close your eyes, feel the warm breeze and the sounds of the ocean; without ever leaving home. That’s the feeling you will have when you dine on a menu packed with island flavors. Enjoy!
Menu: Classic Pina Colada ● Jerk Pork Tenderloin ● Beet Slaw ● Island Black Beans ● Coconut Ginger Rice

Wednesday, August 28th ● 7:00 – 9:30 pm ● “Private Event” ● Hands On Class ● Mike Cunha – Sullivan University

*The Fall class schedule is under construction and will be released in the next few weeks!*
CLASS REGISTRATION & CANCELLATION POLICY

Cooking at the Cottage classes are a ticketed event, filled on a first-come basis and payment must be made at the time of registration. ONLINE registration is NOW AVAILABLE and can be done in person or by phoning the Cottage at (502) 893-6700 (no email requests honored). Payment is due at time of registration. We accept all major credit cards. If paying by Gift Card, please have your card, available since we will need the numbers printed on the back of the card. Please bring your card with you to class for redemption. If paying with a split payment (gift card & credit card) or using a store credit, you must call the store to register.

REQUESTS FOR REFUNDS OR TRANSFERS MUST BE MADE SEVEN (7) FULL DAYS PRIOR TO THE SCHEDULED CLASS. WE ARE SORRY BUT WE CANNOT MAKE EXCEPTIONS.

Cooking classes are like tickets to a performance, concert or sporting event: the show must go on, so we encourage you to send a substitute if you are unable to attend.

If you cannot attend class and can’t find a substitute, please let us know anytime during the 7-day period before class and if we are able to sell your seat(s) from a waiting list, we will issue you a store credit to be used for another class (not merchandise) during the next 12 months.

Due to the availability of ingredients, sometimes the chef must substitute recipes in class or, because of time constraints, not every recipe scheduled is prepared. We will provide the class with a packet of written recipes, but you are encouraged to make your own notes.

All classes are held in our classroom at Cooking at the Cottage, unless otherwise noted. Participation in a Cooking at the Cottage hands-on class places you in a typical cooking environment with inherent risk. By registering for a Cooking at the Cottage event, you agree to release Cooking at the Cottage and its staff, employees, and contractors from all liability arising from direct or indirect damages or injury. We reserve the right to substitute instructors in a given class, if necessary.

We want all of our students to have a great classroom experience so please arrive on time, keep talking to a minimum during class and silence your cell phone. You may wish to bring a sweater to class because the temperature in the classroom does vary.

If we cancel a class due to inclement weather or other unforeseen circumstances, you will be notified by phone or email as soon as the decision is made and a credit for another class will be issued. However, if we hold a class, there will be NO CREDITS or REFUNDS due to the weather, whether you attend or not.

Don’t forget … all classes are held at Cooking at the Cottage, 3739 Lexington Rd., Louisville, KY 40207. Visit our website at www.cookingatthecottage.com & sign up for our newsletter, sent by e-mail twice monthly!

Thank you for your patronage, loyalty and friendship! We look forward to seeing you in our kitchen!

Mark: Linda