



A Southern Season[®]

CLASS: CULINARY LESSONS AT A SOUTHERN SEASON



CLASS provides an epicurean education dished up with a heaping serving of expertise and style. Learn from regional notables and internationally renowned celebrity chefs as they share secrets, techniques, and recipes in a cooking classroom that redefines the concept. Enjoy frequent formal and informal wine tastings, affordable stovetop opportunities for every skill level and interest, exciting greet-the-chefs, plus much more. From the fabulous state-of-the-art Viking kitchen to the outdoor grilling veranda, this CLASS has class.

University Mall • 201 S Estes Drive • Chapel Hill, NC 27514

JANUARY

3 Tuesday • 5^{PM} • \$40 

TEMPTING TACOS

Cooking School Staff

Tacos are the consummate Mexican sandwich. They can be so creative, and make a complete meal—all in one pocket. Join the cooking school staff as we transform the traditional taco.

Menu: Portobello, Corn and Jalapeño Tacos with Homemade Corn Tortillas; Duck Confit Tacos with Salsa Cruda; Smoked Chicken Tacos with Roasted Salsa Verde C1201031700

4 Wednesday • 5^{PM} • \$45 

HANDMADE PASTA

Susan Hearn

Susan is a graduate of culinary arts at Alamance Community College and the owner of a new North Carolina product line, Satisfy your Soul. In this class, she will teach how to make fresh pasta, with such a delicate texture it practically melts in your mouth. There is nothing like it!

Menu: Mixed Greens Salad with Toasted Hazelnuts and a Thai-Inspired Lime Vinaigrette; Choice of Fresh Pasta—Lemon Pepper, Curry, Black Pepper, Saffron, Parsley, or Whole Wheat; Choice of Sauce—Fresh Tomato, Alfredo, Basil & Parsley Pesto; Tangerine Soufflé with a Citrus Coulis C1201041700

5 Thursday • 4^{PM} • \$35   Ages 9-12

KIDS IN THE KITCHEN: SOUP AND SANDWICHES

Cooking School Staff

When it’s cold outside, there is nothing better than warming up with steamy soups and satisfying sandwiches. Join the us as we get busy in the kitchen and bring a fresh look to soups and sandwiches.

Menu: Spaghetti and Meatball Soup; Pressed Cheese Paninis; Cajun Creole Soup; “Kid-friendly” Muffalettas; Creamy Hot Chocolate C1201051600



7 Saturday • 11^{AM} • \$35 



THE TALE OF TWO SCONES

Amanda Fisher and Marilyn Markel

Which came first, the English or American scone? The English scone is a little denser and less crisp than its American cousin, and is a tea time treat rather than a side bread at the dinner or breakfast table. Join Amanda, a talented British cooking school instructor, and Marilyn, CLASS Manager, as they explore this tradition in English and American homes.

Menu: Irish Scones with Potatoes; “Americanized” Scones with Herbs and Cheese served with Winter Vegetable Soup; Traditional English Scones with Homemade Jam; Amanda’s Secret Recipe for Clotted Cream and Tea C1201071100

JAN 8 Sunday • Noon or 3^{PM} • \$50  

FEB 25 Saturday • 11^{AM} or 2^{PM} • \$50  

BASIC KNIFE SKILLS

Brian Adornetto

Brian is a personal chef, food writer, owner of Love At First Bite, and a graduate of the Institute of Culinary Education in Manhattan. Learn basic cutting and chopping techniques, how to hold a knife properly, as well as how to care for and sharpen your knives. After this hands-on class, a snack will be served. Feel free to bring your own chef’s knife, otherwise, one will be provided. JAN 8 • Noon - C1201081200 | JAN 8 • 3PM - C1201081500
FEB 25 • 11AM - C1202251100 | FEB 25 • 2PM - C1202251400

9 Monday • 4^{PM} • \$65 for 2   Ages 7 and up

KIDS AND PARENTS IN THE KITCHEN:

HOMEMADE PASTA

Cooking School Staff

Making pasta is great fun for adults and children alike; the satisfaction of making the perfect dough and the joy of creating different pasta shapes is a delight at any age. After we roll lots of pasta we will enjoy savory pasta delights.

Menu: Homemade Pasta; Spaghetti with Butter and Parmesan; Spinach and Cheese Ravioli; Fettuccini Alfredo C1201091600

2

To register or get more information, visit southernseason.com or call **877-929-7133** toll-free.

12 Thursday • 5^{PM} • \$45 

GIRLS’ NIGHT OUT: GLOBAL TAPAS

Cooking School Staff

Grab your girlfriends and head over to the cooking school for some hands-on cooking instruction. The class will include small bites from all over the world. It will be a taste sensation!

Menu: Seasoned Olives and Feta Cheese on Crostini; Homemade Potato Chips with Sharp Cheddar and Applewood-Smoked Bacon; Edamame Dip with Flat Bread; Teriyaki Salmon C1201121700



14 Saturday • 11^{AM} • \$20

EXPLORING ESPRESSO BEVERAGES

Lem Butler, Zach Neuman and Daniel Faucette

Lem was the 2010 Southeast Regional Barista Champion from Counter Culture Coffee in Durham. Zach is the 2011 Brewers Cup Champion from Helios in Raleigh. Daniel is a 2012 Southeast Barista Competitor from Jubala Village Coffee in Raleigh. These baristas will introduce CLASS to the barista competition and explain how they prepare for one segment of the competition: the Signature Beverage. They will teach how to pair food with coffee to bring out the best in your espresso. Delicious coffees will be sampled and assorted breads and pastries will be served.

C1201141100

15 Sunday • 2^{PM} • \$50  

CAKE DECORATING

Rhonda Mullen

Come learn the basics from Rhonda, Weathervane Pastry Chef. She is a skilled and accomplished Cake Artist and will teach everyone in this hands-on class many of the need-to-know techniques for making your own professional looking cake using molds and basic piping. A light snack will be provided. Each guest will leave with the small cake they decorated. C1201151400

17 Tuesday • 5^{PM} • \$100 for 2 

DINNER DUET: COUPLES COOK!

Cooking School Staff

Ready for a creative date night to learn something new together? Bring your partner and we’ll whip up a scrumptious meal together.

Menu: Triple Cream Cheese Crostini with Basil Pesto; Smoked Trout Salad with Arugula and Mustard Vinaigrette; Seared Beef Tenderloin with Horseradish Cream Sauce; Ganache-Covered Chocolate Cake Hearts C1201171700

18 Wednesday • 5^{PM} • \$45 

WINTER SOUPS AND STEWS

Katie Coleman

Winter is the perfect time for warming, comforting soups and stews. Katie is a graduate of the Culinary Institute of America and chef/instructor at the Art Institute of Durham. Work alongside this well-seasoned chef and instructor to learn to make sippable, slurpable, scrumptious soups.

Menu: Cream of Celeriac with White Truffles; Potato Soup with Mushrooms and Leeks; Bœuf Bourguignon C1201181700

19 Thursday • 6^{PM} • \$40

TASTE OF THE TRIANGLE: GUGLHUPF CAFÉ

David Alworth

Since the early 1990s, David has been an intrinsic part of the Triangle’s culinary scene. At Durham’s Guglhupf Café, he uses local, seasonal ingredients to create a wide variety of exciting, German-inspired dishes. Join David for this delightful winter meal.

Menu: Creamy Sweet Potato Soup with Spiced Pumpkin Seeds; Salsify Tart with Onion Jam; Schweinshaxe (Slow Braised Pork Shank with Red Cabbage and Whole-Grain Mustard Sauce); Pear Brown Butter Almond Tart with Cranberry Compote C1201191800

Special thanks to:

THE
SIENA
HOTEL

JAN 22, FEB 5 & MAR 11

\$30 each or \$75 for all three events

DINNER AND A BOOK:

A DISCUSSION OF FAMILY FOOD STORIES AND LORE

Sheri Castle

Sheri leads a food-inspired book club and cooking class that will meet three times this quarter for interesting literary conversation over a warm winter meal. She is the author of *The New Southern Garden Cookbook: Enjoying the Best from Homegrown Gardens, Farmers’ Markets, Roadside Stands, and CSA Farm Boxes*. Together we will discuss the compelling and evocative nature of food and home cooking. Feel free to bring in and share examples of food narratives that you enjoy—not recipes, but stories that show the role of food in our families, communities, and culture. Later sessions will include a discussion of favorite cookbooks and why they are so beloved. Dinner will be served during the discussion.

JAN 22 • 4PM - C1201221600 Menu: Apple and Fennel Salad with Apple Cider Vinaigrette; Onion Soup with Gruyère Croutons; Roast Beef Panini with Red Wine and Onion Marmalade; Fresh Apple Cake with Caramel Glaze

FEB 5 • 4PM - C1202051600 Menu: Chicken and White Bean Chili; Fish Tacos with Radish Slaw and Southwestern Vegetables; Fresh Grape Cake with Luscious Lemon Sauce

MAR 11 • 4PM - C1203111600 Menu: Arugula and Roasted Pepper Salad with Warm Olive Oil; Smoked Tomato Soup and Herbed White Beans with Broccoli Rabe and Salami Calzones; Almond Cake with Sautéed Pears and Red Wine Syrup

ALL THREE CLASSES - C1201221600S3

20 Friday • 12^{PM} • \$25

LEARN AT LUNCH: ZESTY ITALIAN

Marilyn Markel

Most everyone loves hearty and delicious Italian food. The Italians have a passion for food that marries their country’s culture and local ingredients in perfect harmony. Join Marilyn, CLASS Manager, as she shares some of her favorite Italian recipes.

Menu: Roasted Beet and Radish Salad with Shaved Fennel; Hearty Pasta with Bolognese Sauce; Espresso Panna Cotta with Chocolate Sauce C1201201200

21 Saturday • 1^{PM} • \$35

HEALTHY ITALIAN

Breana Lai

When she is not teaching, Breana is busy with her catering company, Cork & Spoon. A graduate of Le Cordon Bleu in London, Breana also studies nutrition and teaches at UNC in Chapel Hill. Join her today for healthy Italian food that does not skimp on great taste.

Menu: Chicken Marsala with Artichokes; Radicchio- and Cremini-Stuffed Shells; Sautéed Kale with Garlic; Pistachio and Cranberry Biscotti C1201211300

24 Tuesday • 5^{PM} • \$35 

CORNBREAD

Willard Doxey and Marilyn Markel

Willard, House and Home Manager, prefers his cornbread a little sweet. Marilyn, CLASS Manager, prefers it on the savory side. Join these two as they seek to settle the score on whose cornbread reigns supreme.

Menu: Spoonbread with Shrimp and Lemon Cream; Hushpuppies with Caramelized Onions; Hoe Cakes with Pork Carnitas; Cornbread Panzanella with Black-Eyed Peas, Spinach, Corn, and Tomatoes; Buttermilk Pie with Cornmeal Crust C1201241700

25 Wednesday • 5:30^{PM} • \$30

QUICK DINNER: COOK ONCE, EAT THREE TIMES

Marilyn Markel

Marilyn, CLASS Manager, is skilled at getting dinner on the table as quickly as possible. She’s learned that planning ahead can save a lot of time on busy weeknights. Join Marilyn for great ideas on how to quickly produce a satisfying meal.

Menu: Whole Roasted Chicken with Potatoes, Carrots, and Gravy; Chicken and Pecan Salad on Baby Greens; Chicken Pot Pie C1201251730

CLASS CODES BASIC:  ADVANCED:  WINE:  FOR KIDS:  HANDS ON: 

26 Thursday • 6^{PM} • \$25

CHEESE: A TUTORIAL

Alexander Kast

If you are interested in exploring cheese beyond just its taste, this is the class for you! Alexander, Cheese Buyer at A Southern Season, will discuss pasteurization, how it affects cheese and its flavor, and the myth that pasteurized cheeses are inferior to unpasteurized varieties. Alex also will also explain which cheeses are safe for pregnant women and which are not, and the misconceptions about lactose intolerance. A variety of cheeses and wines will be served. C1201261800

28 Saturday • 12^{PM} • \$35  

SOUTHERN BISCUITS II

Willard Doxey and Marilyn Markel

Willard and Marilyn have been teaching the Triangle how to make biscuits since 2004. The popularity of their basic Southern Biscuits class led them to develop this advanced, hands-on class. Learn how to make four different types of biscuit dough with Willard, House and Home Manager, and Marilyn, CLASS Manager.

Menu: Pimento Cheese Biscuits with Pimento Cheese; Sweet Potato Biscuits with Shredded Pork; Chicken & Dumplings; Fruit Cobbler with Vanilla Bean Ice Cream C1201281200

28 Saturday • 5^{PM} • \$40

ELEGANT ENTRÉES

Chip Smith

Chip is returning to the Triangle and promises to take this class on another culinary adventure, this time focusing on savory entrées. We are so excited that Chip is back and is actively planning to open a new restaurant somewhere in our backyard (perhaps we can glean a few details during this class!). Simple, yet ingenious, his recipes delight CLASS audiences. Join this talented restaurateur and cooking school instructor for innovative cuisine.

Menu: Tuna Tartare; Hand-rolled Pasta stuffed with Pear, Ricotta, and Walnuts in Browned Butter; Braised Short Ribs C1201281700


29 Sunday • 2^{PM} • \$35

SWEETS!

Chip Smith

Chip’s talent for cooking is equaled by his talent for baking—a rare combination to have a flair for both! Join Chip and learn some excellent desserts for your own repertoire.

Menu: Pot de Crème; Bakewell Tart; Tropical Fruit Grog C1201291400

31 Tuesday • 5^{PM} • \$45 

BASICS OF BAKING

Gwen Cummings Maller

When baking, do you ever wonder when to use pastry flour and when to use all-purpose flour? Ever wonder when to sift, how to stir and measure, how to substitute ingredients, and how to get the right consistency and texture of the final product? Gwen is a graduate of The French Culinary Institute in New York with years of baking experience, and is a cooking school supervisor in CLASS. Promising to de-mystify baking at the very basic level, she will discuss ingredients, tools, and techniques, and demonstrate three basic recipes to build on to become a successful baker.

Menu: An Exploration of Muffins, Cookies, and Chocolate Cake C1201311700

FEB 18 & MAR 3 \$30  

SOUTHERN BISCUITS I

Willard Doxey and Marilyn Markel



Can a biscuit class be any more popular? Yes, it can! Willard, House and Home Manager, and Marilyn, CLASS Manager, share their biscuit recipes and demonstrate classic side dishes. Get hands-on experience making your own biscuits and go home with biscuit mix to practice your technique again.

Menu: Biscuits Two Ways (Willard’s Stunning Rolled Biscuits and Marilyn’s Light Biscuits); Homemade Jam; Sausage Gravy; Creamy Grits; Country Ham; Fruit Salad

FEB 18 • Noon - C1202181200 | MAR 3 • Noon - C1203031200

3

FEBRUARY

1 Wednesday • 4^{PM} • \$35   Ages 9-12

KIDS IN THE KITCHEN: LET’S ROLL

Cooking School Staff

Who says food can’t be fun? We’ll take traditional dishes and rock-and-roll them up to make some entertaining, delicious and innovative rolled foods.

Menu: Palmiers; Biscuit and Sausage Rolls; Party Pinwheels;

Milk Chocolate Truffles rolled in Three Toppings

C1202011600

2 Thursday • 12^{PM} • \$25

LEARN AT LUNCH: HEARTY WINTER MEAL

Marilyn Markel

Winter is a great time for preparing slow-cooked meats that melt in your mouth and provide the base for quick weeknight meals. Join her for this hearty but elegant meal.

Menu: Spinach Salad with Warm Ginger Vinaigrette; Beef Daube with Buttered Noodles;

Hazelnut, Caramel, and Chocolate Tartlets

C1202021200

4 Saturday • 11^{AM} • \$40 

FARM TO FORK: SHOP THE FARMERS’ MARKET

Marilyn Markel

It’s chilly outside, but that doesn’t stop our loyal farmers and it will not stop us! We’ll meet in CLASS, then head down to shop the market and see what’s available this winter. Afterward we’ll cook our bounty, sit down together, and enjoy a warm meal and the company of new friends. No formal recipes are provided for this class.

C1202041100

4 Saturday • 5^{PM} • \$35

COUPLES COOKING HEALTHY

Breana Lai

When she is not teaching, Breana is busy with her catering company, Cork & Spoon. A graduate of Le Cordon Bleu in London, Breana also studies nutrition and teaches at UNC in Chapel Hill. Join her as she shares recipes perfect for bringing you and a loved one together in the kitchen.

Menu: Pomegranate Sparkling Wine Cocktails; Braised Lamb with a Cranberry-Port Reduction;

Sweet Potato, Mushroom, and Goat Cheese Ravioli; Haricot Vert Bundles;

Yin and Yang Crème Brûlée

C1202041700

7 Tuesday • 5^{PM} • \$45 

TASTY THAI

Hana Mastro

Take a hands-on Thai cooking journey with Hana, a Thailand native. She will share recipes and tips for preparing delicious Thai meals in your own kitchen.

Menu: Pad Thai; Massaman Beef Curry; Ground Pork Salad with Mint, Lime Juice, and

Roasted Peanuts (Nam Sod); Mango & Sticky Rice

C1202071700

8 Wednesday • 4^{PM} • \$65 for 2   Ages 7 and up

KIDS AND PARENTS IN THE KITCHEN: VALENTINE TREATS

Cooking School Staff

Valentine treats are fun to make, and even more fun to eat. Join the cooking school staff and whip up some treats to take home and enjoy all week. We’ll make pizza to eat during class.

Menu: Conversation Heart Cookies; Petits Fours; Pink Marshmallows with Hot Chocolate Mix;

Decorated Cake Hearts

C1202081600

9 Thursday • 5^{PM} • \$45 

SWEETS FOR YOUR SWEETIE

Katie Coleman

Valentine’s Day is near and sweets are on everyone’s mind. Katie is a graduate of the Culinary Institute of America and chef/instructor at the Art Institute of Durham. Work side by side with this talented chef/ instructor and learn to make memorable sweets for your sweetheart.

Menu: Salted Chocolate Toffee; Unbelievable Chocolate Truffles; Honey Ice Cream; Rosemary

Chocolate Shortbread; Chocolate Apple Bread Pudding

C1202091700

JAN 23, FEB 21 & MAR 20

\$40 each or \$100 for all three events

YOGA

Susan Hearn

Susan is co-owner of Om Shanti yoga studio in Burlington and a graduate of culinary arts at Alamance Community College. In this class, Susan will introduce you to basic poses, the importance of breath, and the meaning of yoga. Feel free to bring your own mat, otherwise, one will be provided. Afterwards enjoy a revitalizing lunch, along with a cooking demonstration by Susan.

JAN 23 • 11:30AM - C1201231130 Menu: Curried Chicken Salad with Cashews, and Apricots served on Chapati Flat Bread; Spicy Chickpea Soup topped with Greek Yogurt and Crispy Seeded Pita Chips; Tangerine Semifreddo with Salted Almond Brittle

FEB 21 • 11:30AM - C1202211130 Menu: Salmon Burger on a Whole Wheat Bun with Red Chile and Pecan Slaw; Roasted Root Fries with Gremolata; Pineapple Mousse Cup

MAR 20 • 11:30AM - C1203201130 Menu: Brie, Apple, and Arugula Quesadillas; Roasted Tomato and White Bean Soup with Basil Parmesan Croutons; Spiced Pumpkin Soufflé with Bourbon Molasses Sauce

ALL THREE CLASSES - C1201231130S3

11 Saturday • 1^{PM} • \$40

WINTER FIRESIDE SUPPER:

A LITTLE SOUTHERN, A LITTLE ITALIAN

Sheri Castle

Author of *The New Southern Garden Cookbook: Enjoying the Best from Homegrown Gardens, Farmers’ Markets, Roadside Stands, and CSA Farm Boxes*, Sheri celebrates delicious, healthful homemade meals made possible by the diverse array of seasonal fruits and vegetables grown in the South. She melds culinary expertise, storytelling, and humor to inspire people to cook with confidence and enthusiasm.

Menu: Carrboro Minestrone with Hot Cornbread; Stuffed Italian Meatloaf Roulade; Winter Squash and Cheese Grits Gratin; Romano Beans Simmered in Tomato and Bacon; Cranberry Pecan Pound Cake with Blood Orange Sorbet

C1202111300

12 Sunday • 2^{PM} • \$45

TASTE OF THE TRIANGLE: PAPA MOJO’S ROADHOUSE

Mel Melton and the Wicked Mojos

Mel parlayed his unique cooking and musical talents into a new restaurant venture in 2007, Papa Mojo’s Roadhouse in Durham. Papa Mojo’s Roadhouse blurs the lines between food and entertainment featuring Mel’s renowned Cajun recipes, appearances by his own band, and other live musical acts from Louisiana and the Southeast. Join Mel and the band for a rockin’ afternoon.

Menu: Fried Cheese Grits and Crab Croquettes with Creole Sauce; Cream of Chicken and Artichoke Bisque with Sourdough Croutons; Roast Pork with Maque Choux Cornbread Stuffing; Grasshopper Pie

C1202121400

13 Monday • 5^{PM} • \$45 

TRUFFLES FOR YOUR VALENTINE

Susan Hearn

What’s better for Valentine’s Day than exquisite, mouthwatering truffles? Susan guides you through making these delectable treats that you can take home to share with your Valentine. Susan is a talented cooking instructor and graduate of Alamance Culinary program. Join her for this festive walk down Chocolate Lane.

Menu: Dark Chocolate Raspberry Truffles; Milk Chocolate Banana Rum Truffles;

White Chocolate Passion Fruit and Macadamia Nut Truffles; Chocolate Cayenne Truffles;

Peanut Butter Truffles

C1202131700

14 Tuesday • 6^{PM} • \$125 for 2

A ROMANTIC DINNER FOR TWO

Willard Doxey and Marilyn Markel

This Valentine’s Day, Willard, House and Home Manager, and Marilyn, CLASS Manager, present unique, romantic dishes. We will start with a cooking demonstration, then dim the lights, light the candles and serve you this special meal.

Menu: Lobster Ravioli with Sherried Cream and Tomato Sauce; Salad of Baby Greens, Beets and Candied Spiced Walnuts with Creamy Vinaigrette; Beef Tenderloin with Cognac Sauce atop Gorgonzola Polenta; Molten Chocolate Cakes

C1202141800

15 Wednesday • 5^{PM} • \$50 

FESTIVAL OF THE WOMEN: ROUGH PUFF PASTRY

Marilyn Markel

Pâte feuilletée is what the French call puff pastry. This rich, delicate pastry is made in layers; the butter creates steam that results in layer after layer of delectable pastry. Join Marilyn, CLASS Manager, as we celebrate the kickoff of our annual Festival of the Women by sharing this remarkably easy technique. Each guest will have dough to take home and use later. Plan to spend three hours in this class.

Menu: Sun-Dried Tomato Tart; Camembert and Walnut Pastry; Spicy Palmiers; Jam Pinwheels;

Chocolate Mousse Napoleons

C1202151700

16 Thursday • 5^{PM} • \$45 

BASICS TO BRILLIANT PORK

Amanda Fisher

Perfect the best way to cook pork tenderloin roasted whole or sliced into cutlets. Amanda, a talented chef, will cover techniques for seasoning, brining, and marinating pork and show other ingredients that go best with pork as great add-ons and side dishes. Join Amanda for this informative hands-on class.

Menu: Master Recipe—Pan Roasted Pork Tenderloin; Add on—with Sage and Cranberries;

Add on—with Roast Peaches and Pomegranate Molasses with Polenta

C1202161700

17 Friday • 12^{PM} • \$30

ALEXANDER CALDER & CONTEMPORARY ART:

FORM, BALANCE, JOY

Sarah Schroth, Ph.D. of Nasher Museum of Art

at Duke University

CLASS pairs up with the Nasher Museum of Art to bring you a luncheon and a unique look at this wonderful new exhibit. This is the first exhibition exploring Calder’s significance for an emerging generation of sculptors, contemplating his innovation through a presentation of his own work alongside the work of contemporary artists. Sarah is a Nancy Hanks Senior Curator at the Nasher Museum of Art at Duke University, and Adjunct Professor of Art History in the Department of Art, Art History and Visual Studies at Duke University. Sarah will talk about the acquisition, installation, and significance of this important exhibit. During her presentation, wine and a vivid, artful lunch will be served.

Menu: Piquillo Peppers with Seasoned Goat Cheese and Balsamic Drizzle;

Colorful Roasted Beets with Smoked Duck and Pistachio Pesto; Poached Pears with Crème

Anglaise and Raspberry Sauce

C1202171200

19 Sunday • 2^{PM} • \$35

UMAMI: EXPLORE THE FLAVOR

Gwen Cummings Maller

Since the 1980s, umami has been accepted as the fifth basic taste, in addition to salty, sweet, bitter and sour. Gwen is a graduate of the French Culinary Institute in New York, and Cooking School Supervisor at A Southern Season. She will guide you through this exploration of umami and explain why certain combinations of foods provide longer, more satisfying tastes.

Menu: Salad with Prosciutto and Parmesan; Roasted Fish with Miso Butter and Rice; Grilled

Beef with Tomatoes and Swiss Chard

C1202191400

21 Tuesday • 6^{PM} • \$40

TASTE OF THE TRIANGLE: CROOK’S CORNER

Bill Smith

Bill is the author of *Seasoned in the South* and is the chef at Crook’s Corner in Chapel Hill. Crook’s Corner won the 2011 James Beard Foundation America’s Classics Award. Join Bill as he shares this warming winter menu including one of Crook’s beloved favorites, Cheese Pork.

Menu: Soup Dakar; Cheese Pork with Madeira Sauce and Wilted Spinach; Pineapple Upside-

Down Cake

C1202211800

22 Wednesday • 6^{PM} • \$35

THE BROTHERS KAST, PART DEUX

Alexander Kast and Maximilian Kast

Join brothers Maximilian, Sommelier at The Farrington House, and Alexander, Cheese Buyer at A Southern Season, for a cheese and wine journey through The Golden State. Tonight the Kast brothers will present Sonoma wines paired with artisanal California cheeses.

C1202221800

23 Thursday • 5^{PM} • \$45 

A TASTE OF TURKISH FARE

Deniz Ender

Deniz is the Cooking Instructor for the American Turkish Association here in North Carolina. This hands-on class introduces Turkish fare and offers a glimpse into Turkish culture.

Menu: Bride soup (Ezogelin Çorbası); Hummus; Eggplant Casserole (Patlıcan Kır Kebabı); Rose

Pastry (Gül Böreği); Meringues (Beze)

C1202231700

25 Saturday • 6^{PM} • \$40 

INTRODUCTION TO FRANCE: BORDEAUX & BURGUNDY

Mary Margaret McCamic

Mary Margaret began her career in wine at Balthazar in New York City, where she managed the cellars. She has since worked in many facets of the wine industry, and is currently an instructor at The Chef’s Academy in Morrisville, NC. She holds the prestigious Diploma of Wine & Spirits through the Wine & Spirit Education Trust. Join her as she explores the differences between two famous regions in France.

C1202251800

26 Sunday • 12^{PM} • \$30

FARM TO FORK: BRUNCH AT THE FARMSTEAD WITH BRINKLEY FARMS

William and Dianne Brinkley with Marilyn Markel

Mildred and Abram Brinkley started Brinkley Farms in 1941 as a tobacco farm. In 1973, their son William and his wife Dianne took over the operation. Join William and Dianne for a candid discussion about farming today and its evolution over the years. Marilyn, CLASS Manager, will demonstrate recipes using gems plucked from Brinkley Farms.

Menu: Winter Greens Salad; Brinkley’s Whole Wheat and Cornmeal Pancakes with Sausage Links; Baked Farm Fresh Eggs atop Grits with Bacon “Bits”; Molasses Bread Pudding with

Pecan Pralines

C1202261200

28 Tuesday • 6^{PM} • \$40

FRIED CHICKEN & CHAMPAGNE

Lisa Dupar

For nearly 30 years, this Seattle-based chef and author has earned a reputation for creating food inspired by her Southern roots, honoring classic techniques and amazing local ingredients. In 2005, Lisa opened Pomegranate Bistro, a casual restaurant outside of Seattle which she lovingly calls her “culinary playground”. In 2010, Lisa penned her first cookbook, *Fried Chicken & Champagne: A Romp through the Kitchen at Pomegranate Bistro*. She was honored to receive the IACP Award for First Book: the Julia Child Award in June of 2011. As part of our storewide Festival of the Women celebration, the 2012 Peggie Currie Memorial Culinary Arts Scholarship will be awarded during class.

Menu: Sparkling Peach Mint Julep; Pom-Fried Chicken & Buttermilk Waffles with Maple Syrup;

Brussels Sprout Petals Salad with Pickled Cranberries; Toasted Fennel Seed-White Balsamic

Dressing; Burnt Caramel Cheesecake with Salted Pecans

C1202281800

29 Wednesday • 6^{PM} • \$25

SOUTHERN COMFORT

Peggy Rose, with her son Jeff

From Wake Forest, NC, Peggy Rose’s Southern-style sweet and hot pepper jellies have been made with fresh, natural, premium ingredients since 1976. Peggy and her son Jeff will join us to present a delicious country menu of recipes passed down from her Grandmother, “Big Mama”, and her mother. Join Peggy and Jeff for a lively discussion as they present this satisfying Southern menu.

Menu: Pepper Jelly Cheese Bites; Pork Roast with Rosemary Potatoes and Pepper Jelly;

Fresh Turnip Greens with Diced Turnips; Country-Style Hush Puppies;

Old-Fashioned Sweet Potato Bread with Lemon Sauce

C1202291800

4

To register or get more information, visit southernseason.com or call **877-929-7133** toll-free.

CLASS CODES

BASIC: 

ADVANCED: 

WINE: 

FOR KIDS: 

HANDS ON: 

5

MARCH


1 Thursday • 5:30^{PM} • \$30

QUICK DINNER: EASY MEXICAN ENTRÉES

Marilyn Markel

Mexican food can be the best choice for a quick and easy weeknight dinner. Join Marilyn, CLASS Manager, for some great tips on how to get dinner served, ¡Rápido!

Menu: Hibiscus Margaritas; Chicken Chalupas with Confetti Salad and Crema; Carnitas Tacos with Onions and Cilantro; Cajeta Sundaes C1203011730

3 Saturday • 6^{PM} • \$30  

BASICS OF WINE TASTING

Mary Margaret McCamic

Mary Margaret began her career in wine at Balthazar in New York City, where she managed the restaurant’s cellars. She has since worked in many facets of the wine industry, and is currently an instructor at The Chef’s Academy in Morrisville, NC. She holds the prestigious Diploma of Wine & Spirits through the Wine & Spirit Education Trust. In this class, learn how to identify and describe a wine’s flavors and how to determine the quality of a wine, as well as basic winemaking concepts. C1203031800

4 Sunday • 2^{PM} • \$50 

TASTE OF THE TRIANGLE: WARAJI

Masa Tsujimura

Sushi has been around for centuries and is an art form in Japan. It is normally filled with seafood and raw or pickled vegetables and wrapped in seaweed to create bite-sized packages. Masa, of Waraji in Raleigh, has over thirty years of experience in sushi preparation. He has trained dozens of chefs throughout his career. Come learn from the best how to prepare four popular sushi rolls using the finest ingredients.

Menu: California Roll; Tuna Roll; Kappamaki Roll; Nigiri C1203041400

5 Monday • 6^{PM} • \$40

TASTE OF THE TRIANGLE: VIN ROUGE

Gwen Cummings Maller and Michael Maller

Gwen and Michael are graduates of the French Culinary Institute in New York and are married with two young children. Gwen is a Cooking School Supervisor at A Southern Season and Michael is General Manager and Wine Director at Vin Rouge in Durham. They will share some recipes they enjoy preparing together. Michael will also introduce wines that are fabulous to keep around for an impromptu get together.

Menu: Lemony Chick Pea Dip (NOT Hummus); Chicken Corn and Greens Stew with Fire Roasted Tomatoes; Cast Iron Skillet Steak with Sherried Leeks; Chocolate Tart with Pretzel Crust; Coconut Milk Rice Pudding C1203051800

6 Tuesday • 6^{PM} • \$25

FARM TO FORK: GOAT LADY DAIRY

Steve Tate of Goat Lady Dairy with Alexander Kast

Steve is from Goat Lady Dairy, located in the lovely rolling hills of northeastern Randolph County. Goat Lady Dairy uses sustainable agriculture practices that work with nature to enrich the environment rather than deplete it. Alexander, Cheese Buyer at A Southern Season, will join Steve in describing the cheesemaking process and demonstrating how to make a basic farmer’s cheese. Assorted cheeses and condiments will be served. C1203061800

Please have the class code number and date available when you register.

Reservations are accepted on a first come, first served basis, and are non-refundable. Classes include recipe packets, sample tastings, and demonstrations of technique. Wine is included most evenings.

Adult classes are open to students 16+ years old.

Class participants are welcome to attend an informal instructional preparation period 1 to 3 hours before each class commences. Please call 919-929-7133 for more information.

For CLASS Policies please visit www.southernseason.com/class/policies.asp or call 919-929-7133.

6

To register or get more information, visit southernseason.com or call **877-929-7133** toll-free.

7 Wednesday • 6^{PM} • \$35

SPANISH TAPAS NIGHT

Lynn Edgar

Lynn graduated with honors from L’Academie de Cuisine in Gaithersburg, Maryland, and now teaches classes at the UNC Wellness Center in Chapel Hill. She is the proprietor of her own personal chef business called Dinner Is Served! She has a passion for cooking and a fun-loving style that cannot be contained. Learn to make these classic tapas.

Menu: Warm Olives; Garlic Shrimp; Classic Gazpacho; Tortilla Española (Spanish Omelet); Orange Flan C1203071800

8 Thursday • 5^{PM} • \$45 

CLASSIC SAUCES

Katie Coleman

Katie is a graduate of the Culinary Institute of America and chef/instructor at the Art Institute of Durham. In this hands-on class, Katie will explore basic sauce concepts and teach you to make classic sauces and some of their variations. Join her for an informative, hands-on class that will elevate your sauce-making skills.


Menu: Sautéed Sirloin with Two Sauces (Béarnaise Sauce and Port Demi-Glace); Seared Scallops with Beurre Blanc; Wasabi-Tobiko Beurre Blanc; Ragù alla Bolognese; Roasted Onions and Asparagus with Romesco C1203081700

10 Saturday • 11^{AM} • \$40 

FARM TO FORK: SHOP THE FARMERS’ MARKET

Marilyn Markel

We are on the verge of spring, a time when the farmers’ markets start bursting with lettuces, beets, radishes, carrots and, of course, meats and cheeses. What we cook today is up to the farmers at the Chapel Hill Farmers’ Market. We’ll grab our jackets and wear comfortable walking shoes to survey the market before deciding what to cook during this hands-on class with Marilyn, CLASS Manager. No formal recipes are provided for this class. C1203101100

11 Sunday • 11^{AM} • \$45 

EASTER BRUNCH

Susan Hearn

Susan is a graduate of culinary arts at Alamance Community College and owner of a new North Carolina product line, Satisfy your Soul. She is a talented instructor and offers fabulous tips for cooking and entertaining for family and friends. Join Susan for this hands-on class and innovative look at Easter Brunch.

Menu: Mimosas; Banana Crêpes with Rum Raisin Sauce; Baked Stuffed Tomatoes; Crab and Artichoke Egg Puff with White Wine Sauce; Brabrant Sweet Potato and Andouille Sausage Hash; Chocolate Mocha Roulade with Kahlúa Sauce C1203111100

13 Tuesday • 6^{PM} • \$30

AUTHENTIC FIREHOUSE COOKING



Byron Greeson, Fire Captain, Chapel Hill Fire Department

Firehouse cooking has a reputation for being delicious and hearty. Amongst his colleagues at the Chapel Hill Fire Department, Byron is known for his culinary prowess. Byron has been in the fire service for over 27 years and has been in Chapel Hill since July 1999. He has always enjoyed cooking, not only at the fire station but also at home for his family. Join Byron and his crew as he demonstrates a popular firehouse meal that pleases the entire department.

Menu: Roasted Asparagus with Red Bell Peppers; Moist and Saucy Meatloaf; Herb Potato Pie; Apple Dumplings C1203131800

CLASS is sponsored by:



14 Wednesday • 4^{PM} • \$65 for 2   Ages 7 and up

KIDS & PARENTS IN THE KITCHEN: ST. PATRICK’S DAY

Cooking School Staff

The cloverleaf, often associated with good luck, is the widely recognized symbol of St. Patrick’s day. We’ll celebrate the occasion with great Irish food. Don’t forget to wear something green!

Menu: Broccoli Spears with Cheddar; Miniature Reuben Sandwiches; Shepherd’s Pie; Colcannon with Homemade Butter; Chocolate Mint Brownies with Mint Chocolate Chip Ice Cream C1203141600

15 Thursday • 6^{PM} • \$40

THE NEW SOUTHERN-LATINO TABLE

Sandra Gutierrez

Sandra returns to teach a new menu from her recently released book, *The New Southern-Latino Table*. Sandra documents this exciting, new culinary movement filled with vibrant, colorful, and flavorful recipes that are practical and fun to prepare. Sandra’s classes sell out quickly, so reserve your seat soon!

Menu: Romaine, Orange, Avocado, and Pepita Salad with Creamy Serrano Vinaigrette; Pimento and Cheese Chilaquiles; Cola Brisket with Dried-Chile Gravy; Hearts of Palm and Rice Casserole; Chile-Chocolate Brownies C1203151800


16 Friday • 12^{PM} • \$25

LEARN AT LUNCH: QUICK ASIAN

Gwen Cummings Maller

Gwen is a graduate of the French Culinary Institute in New York, and Cooking School Supervisor at A Southern Season. At home, Gwen is a big fan of Asian-influenced food. Enjoy fast and easy Asian cuisine as Gwen demonstrates this appetizing menu.

Menu: Sesame Soy Chopped Salad; Chicken Wraps with Hoisin Sauce; Passion Fruit Panna Cotta with Lychee Tea Cookies C1203161200


17 Saturday • 4^{PM} • \$50 

GUYS ON THE GRILL: AROUND THE WORLD ON A STICK

Brian Adornetto

Brian is a personal chef, food writer, owner of Love At First Bite, and a graduate of the Institute of Culinary Education in Manhattan. Brian is an outstanding cooking instructor and our resident “grill master”. Join him for another great hands-on Guys on the Grill class.

Menu: Cheese Steak Kabob; “Stir Fried” Chicken Kabob; Polynesian Ham Kabob; Mediterranean Lamb Kabob C1203171600

20 Tuesday • 5^{PM} • \$100 for 2 

DINNER DUET: COUPLES COOK!

Cooking School Staff

Today is the first day of spring, so bring your partner and celebrate the season together. Enjoy the bounty spring has to offer and join us for a fun evening of hands-on cooking.

Menu: Spring Lettuces and Roasted Radishes with a Fried Egg and Creamy Vinaigrette; Cumin-Scented Carrot Soup; Slow-Roasted Ham; Lemon Brûlée Tartlets C1203201700

21 Wednesday • 4^{PM} • \$35   Ages 9-12

KIDS IN THE KITCHEN: CHEESE PLEASE

Cooking School Staff

Cheese can be a great compliment to other ingredients, as well as the star of the show. Spend time with the cooking school staff exploring the fabulous world of cheese.

Menu: Homemade Farmer’s Cheese Spread; Creamy Mac ‘n’ Cheese with Ham Tidbits; Broccoli Crowns with Cheese Sauce; Cannolis C1203211600

22 Thursday • 6^{PM} • \$50

BASIC TO BRILLIANT, Y’ALL!

Virginia Willis

Virginia is the author of the acclaimed cookbook, *Bon Appétit, Y’all! Recipes and Stories from Three Generations of Southern Cooking*. Her second book is *Basic to Brilliant, Y’all: 150 Refined Southern Recipes and Ways to Dress Them Up for Company*. She is a graduate of L’Academie de Cuisine and Ecole de Cuisine La Varenne. Virginia honed her attention to detail as the Kitchen Director for “Martha Stewart Living”, where she supervised the food segments for the Emmy-award winning television show. With MSLTV, Virginia also was responsible for preparing private meals and events for Martha and her guests—including President Clinton, Aretha Franklin, and Julia Child. Join Virginia as she demonstrates delightful recipes from her second book.

Menu: Basic Celery Ribbons with Tarragon Vinaigrette; Brilliant Spiced Skirt Steak with Shallot Marmalade; Basic Mushroom Ragoût; Brilliant Savory Rice Gratin Timbales; Brilliant Bittersweet Chocolate Bread Pudding with Chèvre Caramel Sauce C1203221800

24 Saturday • 1^{PM} • \$35

YANKEE MEETS DIXIE

Brian Adornetto and Marilyn Markel

Brian is a food writer, owner of Love At First Bite, and a graduate of the Institute of Culinary Education in Manhattan. Marilyn, CLASS Manager, and Brian will team up again for round two of the Yankee/Dixie showdown. This time, the ingredients will be Greens, Pork, Apples, and Corn. Each will prepare three dishes with these ingredients—Brian’s representing his Northern roots and Marilyn’s, her Southern roots. Join them for a lively cooking demonstration and good-humored competition.

Menu: Stuffed Polenta with Escarole and Sausage; Turnip Green and Black-Eyed Pea Salad with Cornmeal Cakes; Pork Chops with Vinegar Peppers; Grannie’s Ham; Apple Cheddar Crisp; Fried Apple Pies C1203241300

25 Sunday • 2^{PM} • \$35

PROTEIN, CARBOHYDRATES, AND FAT: CREATING A BALANCED AND HEALTHY PLATE

Breana Lai

When she is not teaching, Breana is busy with her catering company, Cork & Spoon. A graduate of Le Cordon Bleu in London, Breana also studies nutrition and teaches at UNC in Chapel Hill. She loves delicious food and has a knack for using healthy ingredients to produce delicious results. Breana will demonstrate how satisfying it can be to eat well.

Menu: Homemade Granola Bars; Turkey and Three Bean Chili; Roasted Carrots with Avocado; Lemon Yogurt Cake with Honey-Roasted Pears C1203251400

27 Tuesday • 5^{PM} • \$45 

CREATIVE CUPCAKES

Gwen Cummings Maller

Gwen is a graduate of the French Culinary Institute in New York and cooking school supervisor at CLASS. She is a talented pastry chef, back by popular demand to guide you through the challenges of buttercream frosting (which can be tricky until you know her secrets!). Learn to make and fill a variety of delicious cupcakes, and to ice them with crowd-pleasing results.

Menu: Ghirardelli Grand Fudge Cake; Yellow Butter Cake; Swiss Meringue Buttercream; American Buttercream; Pastry Cream C1203271700

28 Wednesday • 12^{PM} • \$25

LEARN AT LUNCH: SALAD MEALS

Marilyn Markel

It’s March and we’re starting to get early greens at the farmers’ markets. But salads are about more than just greens—in fact, they can make substantial, hearty meals. Join Marilyn, CLASS Manager, for helpful tips and great ideas for making enjoyable and fulfilling salads.

Menu: Marilyn’s own Cobb Salad; Smoked Duck Salad with Roasted Beets, Goat Cheese and Asian Vinaigrette; Spinach and Barley Salad with Grilled Portobello Mushrooms and Lemon Olive Oil C1203281200

CLASS CODES BASIC:  ADVANCED:  WINE:  FOR KIDS:  HANDS ON: 

7

SPRING PREVIEW

APR 26 Thursday • 6^{PM} • \$50

QUICK-FIX SOUTHERN

Rebecca Lang

Rebecca, author of *Southern Entertaining for a New Generation* and *Mary Mac's Tea Room*, recently released her latest book, *Quick-Fix Southern*. In her new book, Rebecca debunks the myth that Southern food requires a long and slow cooking process. Come enjoy this wonderful menu with lots of Southern charm to boot. C1204261800

MAY 8 Tuesday • 6^{PM} • \$50

ASIAN STREET FOOD

Hugh Carpenter

Walk down a street in China, Thailand, or Singapore, and you'll see vendors grilling meat on skewers, portable "soup kitchens" serving coconut soup, and cooks pan-frying pot stickers on cast-iron grills. Hugh has traveled extensively this past year in China and Thailand, and he returns to share some of Asia's exciting street foods. C1205081800

MAY 9 Wednesday • 6^{PM} • \$50

THAI COOKING MADE EASY

Hugh Carpenter

Hugh has been traveling to Asia for 30 years and has visited Thailand eight different times. He always returns with wonderful recipes to incorporate into his cookbooks and cooking classes. All the ingredients for the following recipes are readily available, and the recipes are easy to prepare. C1205091800

MAY 16 Wednesday • 6^{PM} • \$50

THIRTY MINUTE PASTA: 100 QUICK AND EASY RECIPES

Giuliano Hazan

Giuliano was the recipient of the prestigious IACP Cooking School Teacher of the Year Award in 2007. Giuliano cooks from his book, *Thirty Minute Pasta: 100 Quick and Easy Recipes*, introducing us to summer pasta sauces that make weeknight fine dining a breeze. C1205161800

MAY 19 Saturday • 1^{PM} • \$50

FROM AN ITALIAN OVEN

Nick Malgieri

Today, Nick introduces us to the wealth of savory and sweet Italian recipes. In this class you'll learn some of the best techniques from all over Italy, garnered in Nick's 35+ years of frequent travel to "Il Bel Paese." C1205191300

MAY 20 Sunday • 2^{PM} • \$50

WIENER SÜBSPEISEN (VIENNESE SWEETS)

Nick Malgieri

The glory of Viennese sweets derives partly from the joining of culinary traditions upon the formation of the Austro-Hungarian Empire, and partly from the glittering extravagance of Emperor Franz-Josef's court. One taste is all you'll need to be convinced that Vienna is truly the world capital of dessert. C1205201400



FRIDAYS UNCORKED 5-8PM

Fridays Uncorked is a great way to start the weekend. Every Friday between 5:00pm and 8:00pm enjoy a selection of wines in a casual, self-directed tasting. It's an inexpensive way to expand your wine knowledge, plus it's so much fun.

JANUARY

6 | USA: CLASSIC NAPA CABS \$15
Napa Valley Cabernet Sauvignons that show off the power and finesse possible from this region. C1201061700

13 | ITALY: SICILY \$13
Nero d'Avola and Insolia and beyond—try these native favorites as well as a few other varieties that express Sicily's ability to produce other great varietal wines. C1201131700

20 | SPAIN: PRIORAT & MONTSANT \$14
Rich and powerful reds from Priorat and refined, complex reds from Montsant. C1201201700

27 | AUSTRALIA \$15
Celebrate Australia Day (one day late) with five of our favorite wines from the Land Down Under, mate! C1201271700

FEBRUARY

3 | AROUND THE WORLD WITH: PINOT NOIR \$15
Break away from Burgundy and explore what this well-traveled grape variety has to offer in other corners of the world. C1202031700

10 | VALENTINE'S DAY: JUST DESSERTS \$15
Find the perfect dessert wine to share with your special someone. C1202101700

17 | FRANCE: CRU BEAUJOLAIS \$15
Beaujolais produces a wonderful variety of wine styles using a single grape: Gamay. Try five wines from five different Crus of Beaujolais. C1202171700

24 | SPAIN: DON'T BE AFRAID OF SHERRY \$16
Break the misconception that Sherry is for cooking and see how it can be perfect as an apéritif. C1202241700

MARCH

2 | SOUTH AFRICA \$14
Come taste Chenin Blanc, Sauvignon Blanc, and Pinotage from a dynamic wine country. C1203021700

9 | ITALY: ANKLE, HEEL, AND TOE \$15
Discover the wealth of wines that southern Italy has to offer. C1203091700

16 | FRANCE: 2009 BURGUNDIES \$17
We resisted opening these bottles for two years; come taste what we have been waiting for. C1203161700

23 | USA: WASHINGTON STATE \$15
From fresh Rieslings and Chardonnays to big bold Cabs and Merlots, see what Washington's winemakers have to offer. C1203231700

30 | WHAT'S IN OUR BEER NOOK: NEW SPRING ARRIVALS \$12
Taste the fresh, spring brews that are arriving to our beer nook. C1203301700