



## Spring/Summer Cooking Class Schedule 2010

Sundays 4pm to 6pm

Classes are held at 23 Acosta St. Stamford, Ct.

*Please bring an apron and wear long sleeves and sneakers*

Register with Chef Lynn Manheim, Director ([Lmanheim@auxdelicesfoods.com](mailto:Lmanheim@auxdelicesfoods.com)) 203 326-4540  
ext.108

Please note: There is a 48 hour cancellation policy. No credits or refunds are issued after 48 hours prior to class.

<p><b>April 25- Italian for Food Lovers – ages 9 to 13 \$65</b> Begin with rigatoni in a luscious tomato and eggplant sauce and top it off with shreds of mozzarella melting on top. Additional menu items: Spinach Salad with Proscuitto and Balsamic Vinaigrette Zeppole, a Traditional Sweet Fried Dough</p>	<p><b>June 13 – Father’s Day Breakfast in Bed- ages 8 to 13- 2 hours- \$65</b> Treat your Dad like a king on his special day! Menu: Whole Wheat Blueberry Pancakes Fresh Fruit Salad with Lavender Syrup Individual Frittatas</p>
<p><b>May 2- Bring Dad and Make Mother’s Day Favorites- ages 8 to 13 \$65</b> Take this class with Dad and share the fun of making Mom breakfast in bed! Just don’t forget to clean up! Menu: Scrambled Eggs and Omelets Banana Bread Puffy French Toast</p>	<p><b>June 27- Cake Baking and Decorating – ages 7 to 14 – 2 hours- \$65</b> Learn how to create beautiful cakes with the tricks of the trade like frosting, piping, flower making, and writing. And of course, take your yummy cake home!</p>
<p><b>May 16-Teens Cook – ages 12 to 16- 2 ½ hours \$75</b> <b>Save this date for 2 hours of serious cooking!</b> Menu: Korean Fried Chicken Asian Style Cole Slaw Corn Bread with Honey Blueberry Cobbler</p>	<p><b>July 11 – BFF Chefs – ages 8 to 13 – 2 hours - \$65</b> <b>Bring Your Best Friend and Get 10% off Your Class!</b> Menu: Watermelon Lemonade Pasta Salad with Mozzarella, Basil and Tomato Easy Breadsticks Coconut Cupcakes</p>
<p><b>May 23- All About Bread- ages 8 to 13- 2 hours- \$65</b> Making bread is so relaxing and satisfying and nothing’s more delicious than golden biscuits right out of the oven! Menu: Buttermilk Biscuits Treacle Bread Whole Wheat Zucchini Bread Cinnamon Muffins</p>	<p><b>July 25 – Super Foods – ages 8 to 13 – 2 hours - \$65</b> It’s easy to eat delicious foods that are healthy too! Menu: Stir Fried Broccoli, Chicken and Tofu Veggie Brown Rice Steamed Dumplings Blueberry Bran Muffins</p>
<p><b>June 6 - Appetizers and Snacks- ages 8 to 13 – 2 hours - \$65</b> I always loved making gourmet snacks when I was a kid and I suspect you do too! Stuffed Celery Sticks Mexican Cheese Pockets Dip in a Bread Bowl</p>	<p><b>August 8 – Fun Desserts – ages 8 to 13 – 2 hours - \$65</b> What fun to set aside the afternoon and just bake! Menu: Ice Cream Sandwiches Blueberry Tarts Strawberry Napoleans</p>

### August 15 – Summer Dinner – ages 8 to 13 – 2 hours - \$65

Play chef to your family and make them dinner from soup to nuts!

Menu:

Summer Breeze Punch

Bruschetta

Shrimp Cocktail with Cocktail Sauce

Meatballs with Fresh Tomato Sauce

Hot Fudge Pudding