

KIDS' AND TEENS' CLASSES

FALL 2008 SESSION

Registration is now open for kids' and teens' cooking classes at the Chopping Block in Lincoln Square. Available as a 10-class series, these classes provide an opportunity for budding chefs to get comfortable and have fun in the kitchen, working with recipes geared for their age group.

In the **Kids' Program**, kids 7 to 11 years old learn fundamental kitchen skills, focusing on measuring, mixing, following recipes, working cleanly and safely

in the kitchen, and exploring new foods.

The **Teens' Program** is for young teens ages 12 to 16. Each week they focus on specific skills while experimenting with simple yet sophisticated menus that they'll enjoy recreating at home. They'll learn the basics of knife skills, cooking and baking techniques, menu planning, and organizing prep work.

Register online or call (773) 472-6700 today!

Kids' Cooking Program • TUESDAYS 4-5PM

\$200 FOR 10-WEEK SESSION, OR \$25 PER CLASS

SEPTEMBER 9

Back-to-School Breakfast

Homemade biscuits split and filled with bacon, egg and cheese.

SEPTEMBER 16

Souper Cheesy Lunch

Tomato-cheddar soup with mini grilled cheese sandwiches.

SEPTEMBER 23

Cupcake Creations

Chocolate and vanilla cupcakes with chocolate frosting and sprinkles.

SEPTEMBER 30

Home Cookin'

Chicken pot pie and mashed sweet potatoes.

OCTOBER 7

Fall Festival

Warm chili and caramel apples!

OCTOBER 14

Go Nuts for Donuts

Freshly made donuts!

OCTOBER 21

Now That's a Meatball

Meatball subs topped with marinara sauce and melted cheese.

OCTOBER 28

Spooky Snacks

Halloween cookies and crunchy popcorn balls.

NOVEMBER 4

Mexican Fiesta

Build-your-own quesadillas and *churros y chocolate*.

NOVEMBER 11

No class for Veterans Day.

NOVEMBER 18

The Great Pumpkin

Pumpkin soup with crispy pepitas and mini pumpkin pies.

Teens' Cooking Program • THURSDAYS 4-5PM

\$250 FOR 10-WEEK SESSION, OR \$30 PER CLASS

SEPTEMBER 11

Introductory Knife Skills

Learn how to slice, dice and mince a variety of vegetables.

SEPTEMBER 18

More Knife Skills and Saute Pan Handling

Brush up on your knife skills and learn to sauté vegetables while preparing frittata and a fresh fruit salad.

SEPTEMBER 25

Biscuits, Browning and Roux

Giant buttermilk biscuits topped with thick sausage gravy, and home fries.

OCTOBER 2

Scones and Muffins

Learn the basics of quick breads. Double blueberry muffins and orange scones with chocolate chips.

OCTOBER 9

More Knife Skills, Sauteing and Muffins

Practice, Practice, Practice those knife skills while building a big pot of vegetable-filled chili and cornbread muffins.

OCTOBER 16

Yeast Doughs

Let your creativity flow onto the doughy canvas as we combine different flavors to make individual, rustic flatbreads with various toppings.

OCTOBER 23

Roasting

Roast herb-garlic chicken breasts with cheesy potato-celery root gratin.

OCTOBER 30

Baking Delectable Desserts

Tricks and lots of treats! Best chocolate chip cookies and dark chocolate cupcakes with chocolate frosting.

NOVEMBER 6

Spices and Simmering, Knife Skills Review

Curry in a Hurry! Discover the flavors of India with a vegetable curry and homemade naan bread.

NOVEMBER 13

Pie Dough and Mousse

Learn how to bake, whisk and whip your way to a perfect pumpkin pie topped with freshly whipped cream and toasted sweet and spicy pumpkin seeds!

For the wee ones...

Tater Tots • THE LAST SUNDAY OF EVERY MONTH, 10-11AM AND 11:30AM-12:30PM

In these 1-hour classes, kids ages 3 to 7 get to help cook snacks, learn about ingredients, and have fun in the kitchen. Parents are encouraged to attend with kids.

PRICES ARE PER PERSON. 1-WEEK NOTICE REQUIRED TO CANCEL ENROLLMENT IN ANY CLASS. ALL CLASSES SUBJECT TO CANCELLATION OR RESCHEDULING.

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