

July 2008 Cooking Classes at Pans on Fire

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
Book a private Cooking Party for you and your friends at Pans on Fire!			First Wednesday-Tastings in the Food Studio			11-1 Grilling Workshop 5:30-8:30 Celebrating American Cuisine
6	7	8	9	10	11	12
	Kids Cooking Camp! Ages 8-12, Monday-Friday, 10:00 a.m. to 1:00 p.m.					11-Noon Culinary Asst Orientation 5:30-8:30 Guys Night Out: Earn your Chops
13	14	15	16	17	18	19
	This week, our Food Studio Director is teaching teen cooking classes for the City of Pleasanton.					Pleasanton Wine Stroll! 5:30-8:30 Couples Night: Cool Jazz Dinner
20	21	22	23	24	25	26
	Kids Cooking Camp! Ages 8-12, Monday-Friday, 10:00 a.m. to 1:00 p.m.					5:30-9 pm Girls Night Out: Light Mexican Grill
	4-7 pm College Cooking Boot Camp (M-W)	4-7 pm College Cooking Boot Camp (M-W)	4-7 pm College Cooking Boot Camp (M-W)	(Private Event)	5-9 pm Family Dinner & A Movie: Bee Movie	
27	28	29	30	31		
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Here's the fun part: YOU'RE doing the cooking (with the help of our skilled instructors). Then, everyone sits down together to enjoy the complete meal you've prepared! **Due to limited class size, registration & class fee is requested at least 3 days prior to the scheduled class. Please see our website for cancellation and class policies.**

To register for classes, give us a call at (925) 600-PANS, visit the store, or sign up online at www.pansonfire.com
All classes are held at Pans on Fire, 310-B Main Street, Pleasanton

July Class Details:

Grilling Workshop: Marinades, Rubs & Sauces (Sat, Jul 5, 11-1 pm) Spice up summer menus with this sampling of marinades, rubs and sauces. This part hands-on, part demo class will lay a good foundation for your indoor and outdoor grilling success. Class will include tastings. (\$40)

Celebrating American Cuisine (Sat, Jul 5, 5:30-8:30 pm) Just in time for Independence Day, let's take a tour of regional American cuisine. Start at Hidden Valley Ranch in Santa Barbara, then Seattle for Martini Salmon, a side order of Cincinnati Chili, then to the Florida Keys for a Key Lime Tart with Mango Coulis. We'll sample American wines along the way. (\$75.00)

Kids Cooking Camp (Mon thru Fri, July 7-11 or July 21-25, 10-1 pm) Send us your bored kids, your picky eaters, and your would-be chefs! Kids ages 8-12 will learn important kitchen skills and responsibilities while working in teams to prepare their own lunches every day. Each day includes a lecture, prep work, cooking, serving, eating, and cleaning up. Menus become increasingly challenging as the week progresses. At the end of the week, parents take part as the audience at lunch time as kids put on a TV-style Cooking Demonstration & Tasting! Choose one of two repeated week-long sessions. (\$295)

Friday Night Lite Supper (Fri, Jul 11, 5:30-8:30 pm) You asked for it, so here it is – fast, tasty food that tickles the taste buds without emptying the wallet or overspending your calorie allowance. Tonight, you'll prepare Pineapple-Chipotle Salsa, Rum Pepper Steak Sandwiches, Marinated Potato-Artichoke Salad, and Strawberries with Crunchy Almond Topping. (No alcohol served.) (\$55)

Culinary Assistant Orientation (Sat, Jul 12, 11-Noon) Would you like to work behind the scenes in our Food Studio? If you've taken one of our Knife Skills classes, you may qualify to volunteer to help run our classes. This 1-hour orientation will go over the responsibilities and opportunities available to our Culinary Assistant staff. (Free)

Guys Night Out: Earn Your Chops (Sat, Jul 12, 5:30-8:30 pm) Join us for our quarterly Guy Night Out, where Instructor Ryan Richardson will "guy-ed" you through a wonderful collection of dishes including Corn Chowder, Lamb Chops with Pomegranate Sauce and Chocolate Souffle. A robust red wine will complement the meal. (\$75)

Knife Skills (Sat, Jul 19, 11-1 pm) Prep work is easy once you've learned how to select, use and maintain the most important tool in your kitchen – the knife! In this hands-on class, Food Studio director Linda Wyner will lead you through various cutting techniques essential for building the confidence needed to carve, slice, dice and mince your next masterpiece! (\$50)

Couples Night: Cool Jazz Dinner (Sat, Jul 19, 5:30-8:30 pm) From our "Menus and Music" recipe card series, you'll cook up Green Curry Shrimp, Tom Scott's Chopped Green Salad, Ginger Salmon, and Little Apple Pies. Smooth wine selections will accompany the meal. (\$150 per couple)

College Cooking Boot Camp (Mon thru Wed, Jul 21-23, 4-7 pm) College-bound teens will learn basic cooking skills and techniques while learning how to prepare tasty, nutritious meals on a budget. This three-day program will repeat in August. (\$175)

Family Dinner & A Movie: "The Bee Movie" (Fri, Jul 25, 5-9 pm) Working together, families will prepare a honey-centric menu to enjoy while watching Dream Works' "The Bee Movie." Menu TBA. (\$50 adults, \$15 children ages 7-17) (Please, limit 2 children per adult.)

Girls Night Out: Light Mexican Grill (Sat, Jul 26, 5:30-8:30 pm) Ladies, learn some of the secrets to preparing light and healthy Mexican cuisine. We'll focus on using indoor grilling and other low-fat cooking techniques and ingredients. Menu TBA. (\$75)