

DLM SCHOOL OF COOKING

Schedule of Classes

Winter-Spring 2010

Celebrity Chefs



Foley Fish Company

Laura Foley Ramsden and Peter Ramsden are the fourth-generation owners of The M.F. Foley Fish Company. The Foley Fish Company, located in Boston and New Bedford, was founded by Laura's great-grandfather, M.F., in 1906. Laura's grandfather Frank Foley held the reins as second-generation owner and is known to this day as the "Dr. Deming of the seafood industry" for his commitment to exacting quality. Laura's father, Mike Foley, perhaps the tallest fishmonger in history, and her mother Linda represented the third generation of ownership.

Laura and Peter took over Foley Fish in 2005 with the mission of continuing a 101-year legacy for quality fish. The Foley Fish Company, from the top down, is almost religious in their commitment to providing their customers with the freshest, most flavorful fish – not the best available, the best, period. Even in times of tight supply, Foley Fish would rather their buyers walk away from a harvest of mediocre fish than risk providing Foley customers with anything less than top-notch, "differentiable" seafood. Consistency is a hallmark of the Foley credo.

Journey to the Sea

FEB 18 • 6–9 p.m. \$65

Laura will be signing copies of *The Foley Fish Cookbook*, along with giving us facts and destroying fallacies about the fishing industry in the U.S. today. Join DLM as we welcome one of our premier suppliers of seafood and watch as Laura prepares: *Yellowfin Tuna Tartare*; *Foley Fish Chowder* featuring Atlantic Blue Cod; *Mixed Greens with Baby Shrimp, Toasted Pecans and Mangos*; *This Sole Rocks* — pan-seared sole with toasted pine nuts, basil, and tomatoes; and *Baked Bacon Basil Pesto Haddock*.



David Grotto, RD, LDN (aka Dave the "Guy-titian")

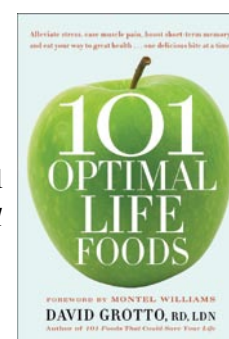
Dave Grotto is a registered dietitian who worked in the natural foods industry for over 25 years, which has given him a wide-angle view of the field of nutrition. Dave is the founder of Nutrition Housecall, LLC, a nutrition consulting firm that provides professional presentation services, nutrition communications, and also offers personalized at-home dietary services. He is a freelance writer and is the author of the book, *101 Foods That Could Save Your Life* (Bantam-Dell). He serves on the scientific advisory board at *Men's Health* magazine and was the chair for the 2007/2008 Produce for Kids/PBS Kids advisory board.

Dave has also served as national media spokesperson for the American Dietetic Association for the past six years and has been featured in hundreds of print, radio, and television interviews. He hosted the popular live radio program, *Let's Talk Health, CHICAGO!* and the television program, *Health and Lifestyles Weekly*. He is the former director of nutrition education at the Block Center for Integrative Cancer Care in Evanston, Illinois. He is a certified Laughter Leader and received training at Second City in Chicago. Dave lives in the Chicagoland area with his wife, three daughters, and two female dogs — making him an expert on the subject of "unopposed" estrogen.

101 Optimal Life Foods

MAR 2 OR MAR 3 • 6–9 p.m. \$65

If you had the pleasure of attending Dave's class with Chef Wiley in 2008, then you know how electrifying the class was. With Dave's banter and Wiley's cooking the whole atmosphere was educational, fun, and tasty. We have been anxiously awaiting his next book so he can join us again and this time **Dave will partner with Chef Carrie Walters** to prepare recipes from his new book: *101 Optimal Life Foods*. The new book features recipes submitted by both Chef Carrie and Wiley, so the material will be very familiar to both instructors.



Amy Tobin

Amy Tobin is the Culinary Director for EQ the Cooking School at The Party Source in Bellevue, Kentucky. Having an extensive career in the cooking industry, Amy serves as a recipe developer and consultant to several national food brands. A former contributor to *Cincinnati Magazine* and *Cincinnati Wedding*, Amy's career has also included the roles of interior designer, caterer, and cooking teacher, and she regularly leads European culinary adventures. Host of *Amy's Table: A Girl's Guide to Living* on Cincinnati's WKRC, and a cooking program on WCET, Tobin can be found weekly on local radio and television. She currently lives in Ohio with her husband, son, and daughter. Amy will be signing her cookbook, *Amy's Table Food for Families & Friends*.

Amy's Favorite Do-Ahead Dinner Party

MAR 11 • 6–9 p.m. • \$65 (Postponed from Fall 2009)

Amy's favorites include: *Wine-Glazed Brie with Herb Mosaic*; *Mustard Pork Tenderloin with Cherry Cabernet Sauce*; *Roasted Corn Custards/Haricots Vert*; and *Double Chocolate Mousse Tart*.

More Celebrity Chefs on page 8 >

Registration begins Wednesday, January 13 at 8 a.m.

6161 Far Hills Avenue • Dayton, OH 45459 • (937) 434-1294 • www.dorothylane.com • cooking@dorothylane.com

Hand Knife Skills

JAN 25 • 6–9 p.m. • \$60

Good knife skills are crucial to mastering basic culinary techniques. In this hands-on class, **Chef Carrie Walters** will demonstrate how to select, wield, sharpen, and store knives, and teach you how to chop, dice, and julienne your way to culinary success! Bring your own chef's knife or use ours. Each student will receive a complimentary J. A. Henckels Vegetable Parer.

Hands-On Fresh Pasta

FEB 2 • 6–9 p.m. • \$60

Mary Cooney's family has been enjoying her delicious fresh pasta for years, so she's an ideal teacher to take the mystery out of this Italian tradition! *Angel Hair with Olive Oil and Garlic* will introduce the texture and taste difference from the dried counterpart. *Cannelloni Stuffed with Spinach, Ricotta, and Parmigiano-Reggiano*, with a quick and easy tomato sauce, will prove how easily fresh pasta can be made for a weeknight dinner. The students will make pasta, so please bring an apron and get ready for plenty of fun!

Mary Cooney is a first-generation Italian-American who has a passion for teaching that is hard to equal. She loves to share her knowledge of authentic Italian dishes as well as baking pies and desserts. She has been on staff at the SOC since 2005. She was the winner of the 2008 DLM Associate Recipe contest and also took First Place in the 2005 DLM Holiday Cookie Contest. With Mary's approachable teaching style, it's no wonder her baking and cooking classes are so popular!

Hand Pie Pastry 101

FEB 17 • 6–9 p.m. • \$60

If the thought of preparing your own pie pastry sends you into a panic, we have the solution for you! This hands-on class will focus on the basics of making tender and flaky pie pastry: how to mix, roll, and bake a perfect pie crust, along with variations for fluting. **Mary Cooney** will guide you step-by-step as you make *Apple Pie*, an all-time American favorite. Spiced with cinnamon and freshly grated nutmeg, we promise this pie will become a family favorite! Each student will take home a ready-to-bake pie. Join this class and Mary will prove it really is "as easy as pie!" Please bring your own rolling pin and apron.



Carrie Walters is the Corporate Chef for Dorothy Lane Market and is responsible for researching and developing new recipes, menus, and programs. She plays a key role in our annual Food and Wine Show and other special events for DLM.

As a food stylist, she has designed in-house food shots for the DLM website, and electronic and print publications, in addition to television commercials and other multimedia venues. Carrie is an accomplished chef who has been the keynote speaker for many groups, ranging from ten to over 300 people.

One of our most popular instructors in the School of Cooking, Carrie teaches a variety of classes, always with her approachable demeanor, contagious enthusiasm, and interactive teaching style. A classically trained chef, Carrie earned her culinary degree in Seattle.

Hand Gnocchi: Italian Potato Pasta

MAR 18 • 6–9 p.m. \$60

Mary Cooney and her Mom have been making gnocchi (pronounced nee-ok'-kee) for over 25 years. These irresistibly light Italian dumplings are made with potatoes and are simply delectable napped with all sorts of sauces. The batches you make in this hands-on class will be savored with a quick and easy *Brown Butter Sage & Parmesan Sauce* along with a meaty *Bolognese Sauce*. We'll round out the menu with a simple green salad and thick slices of DLM Ciabatta.

Hand Cake Deco: Buttercream Basics

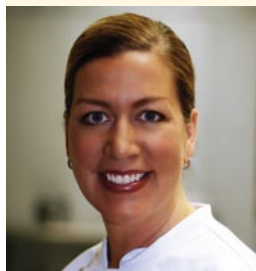
APR 27 • 6–9 p.m. • \$60

Marilou Guy will show you the right way to decorate, step-by-step, in this hands-on class on decorating cakes and cupcakes with buttercream icing. Basic skills taught in class include: pastry bag techniques; preparing and icing the cake: leveling, filling, crumb coating, and icing a cake smoothly; color tinting technique and proper consistency for piping and making flowers; using specialized tips for flowers, leaves, bows, and basket weave; finishing the cake: border designs and decorative writing; and finding inspiration and developing a creative eye for cake design. Each student will decorate a special occasion cake with a variety of flowers and write a personalized message. Supplies are provided and included in the class fee.

Hand Mini Desserts

MAY 19 • 6–9 p.m. • \$60

Delight your friends and family with the perfect "bite-size" dessert! **Mary Cooney** will once again dazzle you with her ability to show you how to make mini desserts. You will prepare *Mini Cheesecakes topped with Blueberries and Cherries*; *Raspberry Lemon Tartlets*; *Italian Chocolate Macarons*; *Fig Pastry with Flaky Crust* – heavy cream flaky pastry filled with dried figs and nuts; and *Pecan Tassies* – miniature pecan pies.



Chef Jenn DiSanto is the chef/owner of The Easy Way Out, offering personal chef and catering services. A classically trained chef, her style of cooking can be best described as simple and uncomplicated, but with a great depth of flavors. She has traveled extensively and believes in honoring the various

cultures through their cuisines. She believes that cooking should be simple and learning should be fun.

Jenn relocated to the Miami Valley from Brussels, Belgium, where in addition to running her catering business, she taught cooking classes for the American Women's Club. Prior to living in Europe, she owned and operated a successful catering business in Connecticut. Jenn earned her culinary arts degree from the Center for Culinary Arts in Connecticut. Jenn's website is www.theeasywayout.net

Chef Jenn DiSanto teaches these 90-minute hands-on classes (formerly All About classes), focused on various preparations of standard fare.

Hand Fish

FEB 1 OR APR 19 • 7–8:30 p.m. • \$35

Grilled Swordfish with Mango Salsa; *Red Snapper en Papillote* – fish baked in parchment paper; and *Sautéed Shrimp and Scallops with Tomato Pernod Sauce*.

Hand Beef

FEB 8 • 7–8:30 p.m. • \$35

Seared Tenderloin with Maître d' Hôtel Butter; *Grilled Herb-Rubbed Flank Steak with Mediterranean Salsa*; and *Braised Beef Brisket*.

Hand Pork

FEB 22 • 7–8:30 p.m. • \$35

Marinated and Grilled Tenderloin with Pineapple Salsa; *Pan-Seared and Oven-Roasted Thick-Cut Pork Chops with Apple Cider Jus*; and *Sautéed Pork Medallions with Porcini Mushroom Gravy*.

Hand Chicken

MAR 1 • 7–8:30 p.m. • \$35

Chicken Marsala; *Roasted Bone-In Chicken with Tarragon Mustard Cream Sauce*; and *Perfectly Grilled Boneless Chicken Breast with Roasted Red Pepper Coulis*.

Hand Pasta and Sauces

MAR 8 • 7–8:30 p.m. • \$35

Roasted Vegetable Radiatore Pasta – vegetables slow-roasted to golden brown and tossed with pasta; *Greek Penne Pasta* – feta, spinach, and penne pasta; and *Rigatoni with Wild Mushroom Mascarpone Sauce*.

Hand Vegetables

MAR 15 • 7–8:30 p.m. • \$35

Ratatouille; *Roasted and Steamed Asparagus*; *Braised Red Cabbage with Apples*; and *Sautéed Spinach with Roasted Tomatoes and Garlic*.

Hand Sides

APR 12 • 7–8:30 p.m. • \$35

Crispy Rosemary Potatoes; *Roasted Root Vegetables*; *Grilled Vegetables with Fresh Herb Pesto*; and *Classic Rice Pilaf*.

Kids in the Kitchen

Petite Chefs (grades 1, 2, & 3)

Bunnies! Bunnies! Bunnies!

MAR 24 • 4:30–6 p.m. \$35

Join us as we welcome spring with these fun bunny recipes! For nibblers, we'll make a delicious and healthy *Bunny Salad*. *Bunny Biscuits with Whiskers* will be a creation you can enjoy all year. We'll finish with a *Bunny Cake* that you will help decorate!

Barnyard Blast!

APR 21 • 4:30–6 p.m. \$35

Spring means mud and fun in the barnyard! Mrs. McGregor's Greens with *Homemade Buttermilk Dressing* will get you in the mo-o-od for our deliciously cute *Piggy Pot Pie*. *Butterscotch Haystacks* will be our sweet treat that you'll love to share with your friends. We promise you won't get muddy at our class, but you will have a blast!

Ladybug Picnic

MAY 12 • 4:30–6 p.m. \$35

Let's get out the red-checkered tablecloth, dust off the picnic basket, and learn to prepare a menu of summertime food perfect for your next picnic outing to the park. Learn to make *Tadpoles in a Hole*; *Caterpillar Pasta Salad with Homemade Ranch Dressing*; cute-as-a-button *Ladybug Cupcakes*; and to drink – what else but *Bug Juice*?

Junior Chefs (grades 4, 5, & 6)

South of the Border

FEB 23 • 4:30–6 p.m. \$35

This is the real deal; no Tex-Mex here. Make some *Mexican Cornbread* with us, a hearty treat. A *Steak Salad* could become a summertime favorite with all the good stuff going on here. A *Flan* for dessert, now that's a treat worth crossing the border for!

March Madness

MAR 16 • 4:30–6 p.m. \$35

We've got your Sweet 16 right here! Or at least the food that goes great with it. Score with our *Slam Dunk Party Sandwich* – big enough for you and all of your friends. We've got *Double Dribble Loaded Potato Skins* screamin' down the court on a breakaway. Nothin' but net at the buzzer with *Whoppie Pies* for dessert!

Mother's Day Breakfast

APR 28 • 4:30–6 p.m. \$35

Moms are special and here at DLM we know how to treat them right. We're planning an extra-special Mother's Day this year and we want you to join us! We're sure *Garden Quiche* will be a hit, as well as *Fruity Bagels*. Moms love a relaxing cup of tea, and the special *Spiced Tea* you'll make will be just right. She'll be even more impressed when you re-create your new recipes at home – all perfect for serving Mom breakfast in bed on this special day!

Zebbie Borland has been on the DLM School of Cooking team as a kitchen assistant for almost 20 years. She has taught our Kids' classes since 1998 and all of our summer camps for the past eight years. A busy mother of one daughter and six sons, Zebbie is also an active volunteer at her children's schools and in the community. She loves food and people of all ages. Her specialties are cheesecakes, children's parties, and growing and cooking herbs. Zebbie holds a B.S. in Business and earned her teaching certification from Miami University.

Culinary Cupboard

Thai One On

JAN 27 • 6–9 p.m. \$60

Thai food is full of fresh flavors and is easy to recreate at home. Join **Chef Carrie Walters** as we make a selection of her favorites in this hands-on class: *Thai Style Crab Rangoon Sticks*; *Green Papaya Salad*; *Pad Siew* (a stir-fried noodle dish); *Green Curry with Chicken*; and *Spicy Beef with Basil*.

Cupcakes to Love

FEB 3 • 6–9 p.m. \$60

It looks as though cupcakes are still all the rage these days, and why not? They speak of nostalgia and comfort food. But these aren't your mother's bake sale cupcakes! **Marilou Guy** is a master of anything baked and her frostings are to die for! Just in time to celebrate St. Patrick's day: *Guinness Chocolate Cupcakes filled with Irish Whiskey Chocolate Ganache* and iced with Bailey's Buttercream... yum! *Tender White Chocolate Macadamia Cupcakes with Raspberry Filling*; to satisfy that salty-sweet craving *Salty Pistachio Cupcakes iced with Honey Buttercream*; and *Tropical Coconut-Lime Cupcakes*.

Marilou Guy is the Assistant Manager for the School of Cooking. An avid cook and baker, she has a collection of over 2000 cookbooks which have provided inspiration for her culinary training.

She has studied pastry and baking techniques with Nick Malgieri at The Institute of Culinary Education, French Culinary Institute in New York City, French Pastry School in Chicago, and at the Wilton School of Cake Decorating and Confectionery Art.

A graduate of the University of Toledo with degrees in English and Political Science, Marilou is married and has three children.

Advanced Gnocchi

FEB 24 • 6–9 p.m. \$60

The art of making gnocchi is one **Mary Cooney** has perfected, and she will show you the keys to creating these fluffy potato pastas from the master. In this new hands-on class half the class will make the sweet potato, and the other half will make the spinach, and then you will all share. This is a bit more advanced than the gnocchi class in March so it would be helpful if you have made gnocchi before. Mary will lead you in learning how to make: *Sweet Potato Gnocchi* with four-cheese sauce; and *Spinach Gnocchi* in a tomato sauce made with ricotta.

Flat Breads

FEB 25 • 6–9 p.m. \$60

Join **Marilou Guy** on a whirlwind tour as we explore flat breads from around the world. *Lachmanjun*, meaning "bread with meat" in Arabic, is a Middle Eastern pizza topped with savory ground lamb and pine nuts. *Flaky Chinese Scallion Pancakes*, so delicious once you've made this one at home you'll never go back to the frozen store-bought kind! Soft and rich-tasting oval-shaped *Home-style Naan* accompanied by *Mint Yogurt Dipping Sauce*; and to round it out, a simple yet impressive-looking *French Fougasse*, crunchy on the outside and soft on the inside.

Bringing Home the Bacon

MAR 10 • 6–9 p.m. \$65

Everything is better with bacon, and since pork is the rage across the country **Chef Carrie** will feature DLM Uncured Bacon in all sorts of recipes from appetizers to

desserts. *Bacon Tasting Bar*; *DLM's Bacon-Wrapped Dates*; *Onion Bacon and Cream Pizza*; *Braised Pork Belly*; and *Mo's Bacon Chocolate Bar*.

Spring Afternoon with Friends

APR 14 • 6–9 p.m. \$60

There's something about spring afternoons that always sparks the urge to polish up tea or coffee cups and invite friends over. **Marilou Guy** will lead you through the steps to make: *Tender Victoria Sponge Cake* filled with jam and topped with the requisite shower of confectioners' sugar; *Lemon Cream Scones* served with dollops of Devon cream and strawberry preserves; *Milk Chocolate Macadamia Biscotti*; and *Green Tea Madelines dipped in White Chocolate*.

Homemade Ravioli and Lasagna

APR 15 • 6–9 p.m. \$60

What better way to chase away the doldrums of writing that check to good ole' Uncle Sam then getting your hands in dough and making fresh pasta? **Mary Cooney**, our Italian expert, takes the fear and guesswork out of this advanced class to make homemade *Lasagna Noodles "Mary's Way"*, and *Ravioli with Chicken Marsala Filling and Mushroom Cream Sauce*.

Great Tasting Food

That's Good for You Too!

APR 20 • 6–9 p.m. \$60

Combining very tasty whole foods to create positive nourishment is something **Robin Gentry McGee** is passionate about and would like to share with all of you. Join her while she shows the class how to make: *Spring Salad with Avocado and Strawberries*; *Spicy Black Bean Cakes*; *Orange Cashew Rice*; *Emerald Sesame Greens*; and *Raw Chocolate Truffles*.

Robin Gentry McGee is a food stylist and certified Holistic Health and Wellness Consultant and Chef specializing in organic whole foods. Former owner of Just Great Foods restaurant, Robin has had a long and varied career in the whole and natural foods industry. She has worked as a private and personal chef, as backstage catering coordinator for Frazee Pavillion, and cooking instructor for many private local clients. She is a graduate of Integrative Nutrition in New York City, Healing with Whole Foods Intensive in Garberville, California, Dr. James Gordon's Food as Medicine Program, and Dr. Neal Barnard's Food for Life Cancer Project Training Program, both located in Washington D.C.

Sophisticated Mini Desserts

APR 22 • 6–9 p.m. \$60

Individual and mini desserts are among the top food trends, and are perfect for serving at graduation, open houses, and wedding or baby showers. Join **Mary Cooney** in this hands-on class and see how easy it is to make some of these favorite recipes. Our dessert array includes *Strawberry and Cream Cupcakes* – made with Italian wedding cake batter, the cupcakes are halved and layered with strawberry jam, whipped cream, and fresh strawberries, then topped with whipped cream and a fresh strawberry fan; *Tiramisu Cups*; and a variety of miniature tarts, easily made with phyllo and puff pastry shells, and all dressed up for a beautiful presentation on your dessert table: *Key Lime with Meringue Stars*; *Chocolate & Almond Mousse with Chocolate Curls*; and *Raspberry Cream* garnished with raspberries and a sprig of mint.

More Culinary Cupboard on page 6 >

January/February 2010

JANUARY CLASSES JAN 25 Knife Skills. See page 2. JAN 27 Thai One On. See page 3. JAN 31 Couples: Gourmet on the Go. See page 6.	1	Groundhog Day 2	3	4	5	6
	Back to Basics: Fish Chef Jenn DiSanto 7-8:30 p.m. • \$35	Hands-On Fresh Pasta Mary Cooney 6-9 p.m. • \$60	Cupcakes to Love Marilou Guy 6-9 p.m. • \$60			
7	8	9	10	11	12	13
Couples: Elegant Brunch Stacy Kibler 1-4 p.m. • \$135/couple	Back to Basics: Beef Chef Jenn DiSanto 7-8:30 p.m. • \$35		Taste & Technique: Olive Oils & Vinegars Chef Carrie Walters 6-8 p.m. • \$45	It's Time for Mardi Gras Chef Jenn DiSanto & George Punter 6-9 p.m. • \$65		
Valentine's Day 14	President's Day 15	16	Ash Wednesday 17	18	19	20
		Girls' Night Out: Something Special Chef Carrie Walters & DLM Wine Divas 6-9 p.m. • \$65	Pie Pastry 101 Mary Cooney 6-9 p.m. • \$60	Journey to the Sea Laura & Peter Ramsden 6-9 p.m. • \$65	Fast & Fabulous Chef Jenn DiSanto 10-11:30 a.m. • \$35	
21	22	23	24	25	26	Purim 27
Couples: Gourmet on the Go Stacy Kibler 1-4 p.m. • \$135/couple	Back to Basics: Pork Chef Jenn DiSanto 7-8:30 p.m. • \$35	Junior Chefs: South of the Border Zebbie Borland 4:30-6 p.m. • \$35	Advanced Gnocchi Mary Cooney 6-9 p.m. • \$60	Flat Breads Marilou Guy 6-9 p.m. • \$60		
28				 <p>SOC PRIVATE CLASSES FOR CORPORATE AND PRIVATE GROUPS We will gladly assist you in developing an exclusive cooking program to meet your needs. Contact Sandy Martz, School of Cooking Director, at (937) 434-1294 or cooking@dorothyane.com for more information.</p>		
Couples: An Italian Flair in the Kitchen Mary Cooney 1-4 p.m. • \$135/couple						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY

March 2010

	1	2	3	4	5	6
	Back to Basics: Chicken Chef Jenn DiSanto 7-8:30 p.m. • \$35	101 Optimal Life Foods David Grotto 6-9 p.m. • \$65	101 Optimal Life Foods David Grotto 6-9 p.m. • \$65	Regional Food & Wine: Italy Chef Jenn DiSanto & George Punter 6-9 p.m. • \$65		
7	8	9	10	11	12	13
	Back to Basics: Pasta and Sauces Chef Jenn DiSanto 7-8:30 p.m. • \$35	Taste & Technique: Cast Iron Wonders Jack Zindorf 6-8 p.m. • \$45	Bringing Home the Bacon Chef Carrie Walters 6-9 p.m. • \$65	Amy's Favorite Do-Ahead Dinner Party Amy Tobin 6-9 p.m. • \$65		
Daylight Savings Begins 14	15	16	St. Patrick's Day 17	18	19	Spring Begins 20
Couples: An Italian Flair in the Kitchen Mary Cooney 1-4 p.m. • \$135/couple	Back to Basics: Vegetables Chef Jenn DiSanto 7-8:30 p.m. • \$35	Junior Chefs: March Madness Zebbie Borland 4:30-6 p.m. • \$35		Gnocchi: Italian Potato Pasta Mary Cooney 6-9 p.m. • \$60	Fast & Fabulous Chef Jenn DiSanto 10-11:30 a.m. • \$35	
21	22	23	24	25	26	27
Couples: Elegant Brunch Stacy Kibler 1-4 p.m. • \$135/couple			Petite Chefs: Bunnies! Bunnies! Bunnies! Zebbie Borland 4:30-6 p.m. • \$35	Regional Food & Wine: France Chef Jenn DiSanto & George Punter 6-9 p.m. • \$65		
28	29	Passover 30	31			

April 2010

				April Fool's Day 1	2	3
Easter 4	5	6	7	8	9	10
11	12 Back to Basics: Sides Chef Jenn DiSanto 7-8:30 p.m. • \$35	13 Taste & Technique: Condiments Chef Carrie Walters 6-8 p.m. • \$45	14 Spring Afternoon with Friends Marilou Guy 6-9 p.m. • \$60	15 Homemade Ravioli and Lasagna Mary Cooney 6-9 p.m. • \$60	16 Fast & Fabulous Chef Jenn DiSanto 10-11:30 a.m. • \$35	17
18 Couples: A Cozy Sunday Afternoon Jennifer Grubb 1-4 p.m. • \$135/couple	19 Back to Basics: Fish Chef Jenn DiSanto 7-8:30 p.m. • \$35	20 Great Tasting Food That's Good for You Too! Robin Gentry McGee 6-9 p.m. • \$60	21 Petite Chefs: Barnyard Blast! Zebbie Borland 4:30-6 p.m. • \$35	22 Individual and Mini Desserts Mary Cooney 6-9 p.m. • \$60	23	24
25	26 All Things Chinese Jack Zindorf 6-9 p.m. • \$60	27 Cake Deco: Buttercream Basics Marilou Guy 6-9 p.m. • \$60	28 Junior Chefs: Mother's Day Breakfast Zebbie Borland 4:30-6 p.m. • \$35	29 Regional Food & Wine: South America Chef Jenn DiSanto & George Punter 6-9 p.m. • \$65	30	
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY

May 2010

RENT THE SOC FOR YOUR SPECIAL EVENT! For information, or to schedule your event, contact Sandy Martz, School of Cooking Director, at (937) 434-1294 or cooking@dorothyane.com						1
2 Couples: Springtime Dinner Party Stacy Kibler 1-4 p.m. • \$135/couple	3	4 Paris in the Spring Betty Rosbottom 6-9 p.m. • \$65	5 Cinco de Mayo <i>Olé — It's Cinco de Mayo!</i> Chef Carrie Walters 6-9 p.m. • \$65	6 It's Salad Time George Geary 6-9 p.m. • \$65	7	8
9 Mother's Day	10	11 Taste & Technique: Dried Herbs & Spices Chef Carrie Walters 6-8 p.m. • \$45	12 Petite Chefs: Ladybug Picnic Zebbie Borland 4:30-6 p.m. • \$35	13 Regional Food & Wine: United States Chef Jenn DiSanto & George Punter 6-9 p.m. • \$65	14	15
16 Couples: Springtime Dinner Party Stacy Kibler 1-4 p.m. • \$135/couple	17	18 Girls' Night Out: Spring Fling Chef Carrie Walters & DLM Wine Divas 6-9 p.m. • \$65	19 Mini Desserts Mary Cooney 6-9 p.m. • \$60	20 Louisiana — A Visit to the Bayou Jack Zindorf 6-9 p.m. • \$60	21 Fast & Fabulous Chef Jenn DiSanto 10-11:30 a.m. • \$35	22
23/30	24/31 Memorial Day	25 A Different Kind of Tea — Dim Sum Marilou Guy 6-9 p.m. • \$60	26 Around the World Hors d'oeuvres Dottie Overman 6-9 p.m. • \$65	27	28	29

Culinary Cupboard

All Things Chinese

APR 26 • 6–9 p.m. \$60

Chinese food is so delightful, with the simplicity of the foods and the complexity of much of the preparation. It's really helpful to have someone who knows the "how to" and "why", and since **Jack Zindorf** has taught Chinese classes for many years in the School of Cooking he's just the person for the job. This hands-on class will feature *Hot and Sour Soup*; *Pork Pot Stickers*; *Almond Chicken Breast with Ginger Sauce* served over *Steamed Rice*; *Stir-Fried Green Beans with Fresh Ginger*; and *Banana Fritters with Vanilla Ice Cream*.

Jack Zindorf has been teaching cooking classes throughout the community for over 25 years. An avid cook and teacher, his favorite cooking specialties are Asian, Cajun, and Creole cuisines. He has made a hobby of researching, replicating, and refining recipes for the best dishes he has discovered along the way. Now retired, Jack works as a School of Cooking kitchen assistant.

Olé — It's Cinco de Mayo

MAY 5 • 6–9 p.m. \$65

Cinco de Mayo celebrates the victory of the Mexican army over the French at the Battle of Puebla in 1862. It is often erroneously called Mexican Independence Day, although Mexico declared its independence on September 16, 1810, some fifty years earlier. *Cinco de Mayo* is celebrated more enthusiastically by Mexican descendants in the United States than in its native Mexico. Celebrations include not

only wonderful Mexican foods, but also parades, mariachi music, and folk dancing. **Chef Carrie Walters** presents an array of flavors and tastes from South of the Border. She will show us how to prepare: *Chile con Queso with Chorizo*; *Tacos al Pastor*; *Chicken Mole Verde*; *Poblano Corn Puddings*; and *Dulce de Leche* 3 different ways.

Louisiana — A Visit to the Bayou

MAY 20 • 6–9 p.m. \$60

When it comes to Cajun and Creole cooking, **Jack Zindorf** is right there to lend a hand and teach you a couple of new techniques for your trip to the bayou. In this hands-on class Jack will help you prepare: *Mixed Green Salad with Green Onion Dressing*; *Sausage and Chicken Gumbo*; *Creole BBQ Shrimp*; *Cheesy Potato Puffs*; and as a finale, *Bananas Bliss*.

A Different Kind of Tea — Dim Sum

MAY 25 • 6–9 p.m. \$60

Since the nearest Chinese dim sum to be had is at least a half hour's drive away, learning to make these treats comes in handy when the craving hits. **Marilou Guy** will help you learn the art of preparing *Char Siu Bao*, soft pillowy steamed buns filled with Chinese barbecued pork. They are a great accompaniment for a pot of tea. Filled with pork and napa cabbage, *Jiaozi dumplings* are traditionally served during the Chinese Lunar New Year celebrations. *Egg Custard Tartlets* and *Sesame Seed Balls* are favorites from the dim sum cart.

Around the World

Hors d'oeuvres

MAY 26 • 6–9 p.m. \$65

Join **Dottie Overman** and travel the world via hors d'oeuvres! *Tunisian Couscous in Lemon Cups*; *Chevre Tartlets with Provençal Peppers*; *Dim Sum: Pork and Vegetable Dumplings*; *Skirt Steak with Porcini Rub Skewers*; *Basil Walnut Toasts*; and *Lemon Gelato with Vodka and Sparkling Wine*.

Dottie Overman, former DLM Consumer Affairs Director, has been teaching Daytonians for years. It's been over a year since she has taught, so we are really looking forward to the experience once again. Dottie always has so much to share with us when she teaches, and her menus and recipes are unique and flavorful.

WINE – NOW IN THE SOC!

You can enjoy a bottle of selected wine with the class, take it home, or purchase the same label by the glass for consumption during the class. Of course the standard 2-ounce pours will still be available and included with the class. Students have repeatedly asked for more wine in our classes, and now you can sit back, relax, and enjoy.

Couples Classes

Our three-hour Couples Classes will teach you how cooking can be exciting, delicious, and best of all, fun in our hands-on classes featuring all new recipes! We'll show you how to split the work and efficiently cook together as a couple while easily preparing a five-course dinner party menu. Seating is limited. Cost is \$135 per couple.

Gourmet on the Go

JAN 31 OR FEB 21 • 1-4 p.m. \$135

After all the holiday parties, it's really nice to focus on menus that are easy to prepare. **Stacy Kibler** will walk you through this hands-on class while you make: *Bruschetta* served on a DLM French Baguette; *Herb Butter Roasted Cornish Hens*; *Risotto Salad*; *Caesar Salad*; and *Pots de Crème au Chocolate*.

Stacy Kibler was a foodie before the term was popular. She is passionate about "real food" and teaching others how easy it is to prepare gourmet home-cooked meals in very little time. She teaches cooking classes, caters occasionally, and recently started her own food blog called "The Accidental Epicurean". Stacy's goal is to help average home cooks expand their culinary horizons. Using local and organic ingredients whenever possible, she develops classes that are both informative and fun, showing students how easy entertaining can be.

Elegant Brunch

FEB 7 OR MAR 21 • 1-4 p.m. \$135

Brunch is such a wonderful way to begin a slow, lazy Sunday. Get up, have some coffee, read the paper, and

when the mood strikes prepare this luscious brunch menu. **Stacy Kibler** leads the class in preparing: *Prosecco with Raspberries and Chambord*; *Fresh Fruit Salad with Honey Vanilla Yogurt*; *Crab Cake Benedict*; *Crispy Home Fries*; and *Pear Tarte*.

An Italian Flair in the Kitchen

FEB 28 OR MAR 14 • 1-4 p.m. \$135

Everyone so thoroughly enjoys **Mary Cooney's** couples' classes that we thought it was a great idea to have her come up with a new one to share with us twice this term. As always, the menu is creative, delicious, and true to her Italian heritage. You will prepare: *Prosciutto-Wrapped Rosemary Cheese Straws*; *Pappardelle with Asparagus*; *Prosciutto and Chives in a Cream Sauce*; *Parmigiano-Crusted Lemon Chicken*; *Sautéed Spinach*; *Baby Greens with Fennel, Tangerine, Dried Cherries, and Slivered Almonds dressed in Vinaigrette*; and for dessert, *Chocolate Praline Cake*.

A Cozy Sunday Afternoon

APR 18 • 1-4 p.m. \$135

The days are hinting of spring and warmer weather must be coming soon. Even then we are still enjoying some of the great produce of winter. **Jennifer Grubb** has developed this menu to combine some of winter and some of spring. The hands-on class features: *Roasted Butternut Squash Soup with Crispy Pancetta and Chive Crème Fraîche*; *Goat Cheese, Hazelnut, and Mixed Green Salad with Mini Savory Bread Puddings*; *Pan-*

Seared Scallops with Brown Butter Whipped Potatoes and Caramelized Brussels Sprouts; and *Pecan Shortbread and Sugar-Dusted Grapes*.

Jennifer Grubb has been with the School of Cooking for two years. She began as a volunteer and was later hired as a kitchen assistant. An aspiring food writer and historian, she has her own food weblog (jgrubb-manna.blogspot.com) where she focuses on the importance of buying local and organic, eating real food, and fostering a healthy and pleasurable relationship with what we eat. Jennifer is also involved in music; she is a member of The Bach Society of Dayton and has also sung with the Dayton Philharmonic Chorus. She holds a B.A. in Political Science from Indiana University.

Springtime Dinner Party

MAY 2 OR MAY 16 • 1–4 p.m. \$135

Spring is in the air! Join **Stacy Kibler** for a dinner party menu featuring foods of the season: *Stuffed Portobellos* – marinated with balsamic vinegar and stuffed with fresh mozzarella, herbs, and Parmigiano-Reggiano; *Spring Herb Salad* with pear, Gorgonzola, and toasted walnuts with a balsamic vinaigrette; *Prosciutto-Stuffed Pork Loin with Black Truffle Butter* – a beautiful spiral presentation served with roasted rosemary Yukon golds and roasted asparagus; and for dessert, *La Bête Noire* (The Black Beast) – a classic flourless chocolate cake topped with chocolate ganache and served with a dollop of freshly whipped cream and raspberries.

Taste & Technique

New Series! When it really gets down to it, taste and technique are probably the most important factors to develop while working in a kitchen, whether it be home or commercial. How we come to develop a palate for different tastes and textures, and then how we work on food preparation techniques to bring those tastes to their fullest potential is a talent and skill food lovers strive for. In this new series of 2-hour classes, DLM School of Cooking will introduce you to several food groups and techniques to work toward developing those tastes and techniques. Each class will feature a few dishes to complement and demonstrate the specific class subject matter. Recipes will be provided and wine will be served.

Olive Oils and Vinegars

FEB 10 • 6–8 p.m. \$45

DLM carries a vast array of some of the finest quality olive oils and vinegars along with our own Vera Jane label. Why does one cost \$15 and another cost \$60? Can you taste a difference? Why is there such a huge difference in the pricing of balsamic vinegars? Join **Chef Carrie Walters** as she takes you through tastings of several brands and types. Learn the basics about olive oils, how to taste and evaluate them, and more importantly the nuances of different varieties. We will sample a large variety of different strengths of acidity and flavor.

Cast Iron Wonders

MAR 9 • 6–8 p.m. \$45

For the longest time iron skillets were out of vogue and they could easily be picked up for next to nothing at garage sales and flea markets. Not any more. **Jack Zindorf** will spend some time teaching you how to choose and season a new cast iron or rescue an old rusty piece of cookware.

Condiments

Apr 13 • 6–8 p.m. \$45

Mustards, hot pepper sauce, pestos, harissa, sun dried tomatoes: all of those goodies make something simple into a more complex, fully flavored dish. **Chef Carrie** will sample some of the best condiments we have on our shelves, and teach some creative ideas to help use them in your everyday cooking.

Dried Herbs and Spices

MAY 11 • 6–8 p.m. \$45

“My recipe calls for herb or spice X, and I dutifully go to DLM and buy it. Now what do I do with it after the recipe? Let it sit in my spice cupboard for a year or two and then throw it out?” Learn all about what is on your shelf plus some! Find out about the certain profile and flavors that just seem to go with other ones. and the combinations that work well together. We will talk about storage tips, classic blends, and **Chef Carrie** will provide great recipes using herbs and spices that you have right now at home.

On the day of class, receive

**10% off
all purchases**
in The Cook's Nook!

Hours vary according to our class schedule. Feel free to call ahead, (937) 434-1294.

Wine & Food

It's Time for Mardi Gras — and the Beads Are Easy

FEB 11 • 6–9 p.m. \$65

It's that wild time right before we hunker down for Lent, and it's time to PARTY! If you have been to Chef Jenn DiSanto's last Mardi Gras party, you know how much fun was had and how much delicious food and wine you tasted. If you missed it last year, then get signed up now so you don't miss out on the gala event with **Chef Jenn and George Punter**. *Crawfish, Caramelized Onion, and Tasso Ham Tartlets; Salad of Bibb and Butter Lettuces with Spiced Pecans and Mushrooms in a Creamy Bacon Dressing; Traditional Red Beans and Rice; Creole-Dusted Gulf Shrimp with Andouille Sausage served with Sweet Potato and Grits Soufflé; and Apple Bread Pudding with Bourbon Sauce.*

Girls' Night Out — Treat Yourself to Something Special

FEB 16 • 6–9 p.m. \$65

This class is always the first to sell out, so we're having two this term – one for winter and one for spring. Join **Chef Carrie and the DLM Wine Divas** as they serve up the perfect dinner party menu: *Crostini with Figs and Prosciutto; Hanger Steaks with Shallots; Oven-Roasted Garlic Frites; Creamed Spinach with Bacon Chips; and Pink Peppercorn Panna Cotta with Bittersweet Chocolate Sauce.*

Regional Food and Wine

Chef Jenn DiSanto and George Punter will be joining forces to present several classes focusing on world cuisines by region, and wine pairings within that particular region to allow you to compare and contrast. There will also be a brief discussion of the food and ingredients indigenous to the region, the lifestyle of the people, and the nuances that make the wine and food of the regions so unique. For those of you who have joined George and Chef Jenn for other wine and food classes, you know you will always have an evening of great food, great wine, and a good time. Now you can also leave with a heightened appreciation of the labor of love the people of the regions put into the wine and food we so enjoy.

George Punter has been with DLM for over eight years after a long career at NCR. His love of wine has helped to create a new career as the Beer & Wine Manager of our Washington Square store. He has traveled to France, Austria, Italy, and the Napa and Sonoma Valleys in search of great wine.

Regional Food and Wine: Italy

MAR 4 • 6–9 p.m. \$65

Umbrian Bruschetta of truffled wild mushrooms on grilled ciabatta bread; *Insalata di Strada* — Traditional Italian street salad found in Naples — **Campagna and Sicily** regions with *Radichio, Romaine, and Arugula, Fennel and Fresh Herbs in a Citrus Vinaigrette*; Homemade (we will actually demonstrate making fresh homemade pasta) *Tagliatelle Pasta with Trapanese-Style Pesto of Sicily* with basil, almonds, and the addition of tomatoes to this pesto; *Tuscan Leg of Lamb* stuffed with pine nuts, spinach, and cheese, rolled and roasted to perfection — sure to please true lamb lovers and even the palate of non-lamb lovers; *Fig Tart with Vanilla Cream* from the **Veneto** region.

Regional Food and Wine: France

MAR 25 • 6–9 p.m. \$65

From **Bordeaux Country-Style Pâté** with leeks served with traditional accoutrements; *Alsatian Leek and Onion Tartlet*; A taste of **Corsica** (the French island, that sits 100 miles southeast of mainland France) with *Frisée and Endive Salad* with lardons, hand-torn croutons, and Corsican honey vinaigrette; *Provençal Braised Pork Shoulder* with tomatoes, fennel, and olives; and *Apple Tart with Calvados Cream* from the **Normandy** region.

Regional Food and Wine: South America

APR 29 • 6–9 p.m. \$65

Arepas – Savory cornmeal “cakes” traditionally enjoyed in **Venezuela and Colombia** filled with cheese and chorizo sausage; *Arugula and Brazilian Hearts of Palm Salad* with grilled tomatoes and lemon vinaigrette; *Ceviche* – seafood “cooked” in citrus from its birthplace – **Peru**; *Salt-Crusted Beef Tenderloin* roasted in the salt crust to seal in all of the succulent flavor and moisture with **Argentinean** Malbec reduction and dried fruit compote; and *Traditional South American Flan*.

Regional Food and Wine: United States

MAY 13 • 6–9 p.m. \$65

The South – *Vidalia Onion Tart*; **California** – *Traditional San Francisco Cioppino with Dungeness Crab*; **California** — *Spinach Salad* with toasted pine nuts, dry Jack cheese, and creamy garlic dressing; **Midwest** “meat and potatoes” — *Beef Tenderloin with a Maytag Blue Cheese Crust* served with morel mushroom and potato purée; and **Pacific Northwest** — *Oregon Apple Tart with Chantilly Crème Fraîche*.

Girls' Night Out — Spring Fling

MAY 18 • 6–9 p.m. \$65


Seats in this class move quickly, as its reputation for fun, food, and great wine precedes it. **Chef Carrie Walters and the DLM Wine Divas** will join forces to create a lively spring party. Each course will be perfectly paired with a wine. The menu: *Spring Herb Salad with Radishes; Salmon with Black Truffles and Celery; Lemon Risotto with Crème Fraîche and Morels; Asparagus with Tarragon; and Chocolate Pavola with Ripe Berries.*

DLM Wine Divas


Teresa Borros-Kearney has been with DLM for nine years and works as a Beer & Wine Consultant at Washington Square. She believes wine is for everyday enjoyment, not just for special occasions. An avid runner, Teresa balances food and wine with participating in triathlons. **Denise Hurst** has been with DLM for ten years and is our Assistant Beer & Wine Manager at Washington Square. She's a fun-loving girl with a great sense of humor. Fifi, as her friends call her, loves everything Australian, and is our most enthusiastic Australian wine expert.

Fast & Fabulous


Going to work, managing a household, dealing with kids, spouses, partners, etc. can be a daunting task that puts lots of pressure on that age-old question, "What's to eat?". **Chef Jenn DiSanto** will show you how to prepare fast, nutritious, and healthy meals, along with her tips on shopping, serving, and storing these great menus. Schedule a little time for yourself on Friday mornings this winter and spring, and you will learn a lot, have loads of fun, and eat really well.

 **FEB 19 • 10–11:30 a.m. \$35**


Pan-Crisped Chicken Breast with Roasted Pepper and Tomato Sauce, Crispy Rosemary Potatoes, and Sautéed Garlic Spinach.

 **MAR 19 • 10–11:30 a.m. \$35**

Pan-Seared Pork Medallions with a Creamy Caper Sauce; Angel Hair Pasta, and Roasted Asparagus.

 **APR 16 • 10–11:30 a.m. \$35**

Beef Tenderloin Filets with Peppercorn Pan Sauce; Potato Purée; and Haricots Verts.

 **MAY 21 • 10–11:30 a.m. \$35**

Pasta with a Mediterranean Sauce of Roasted Tomatoes, Artichoke Hearts, and Olives; Sautéed Shrimp; and Baby Greens with Homemade Vinaigrette.

Celebrity Chefs



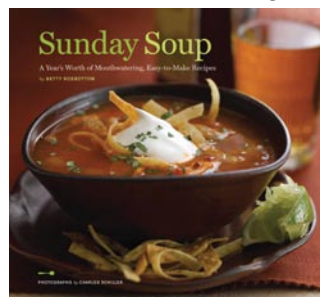
Betty Rosbottom

Betty Rosbottom writes a weekly syndicated column, "That's Entertaining", for Tribune Media Services Syndicate, which appears throughout the United States. She's also a frequent contributor to *Bon Appétit* magazine. She's the author of eight cookbooks, including her most recent, the best-selling *Sunday Soup* (Chronicle Books). In addition, she has written *The Big Book of Backyard Cooking* (Chronicle Books 2004), *Coffee* (Chronicle Books 2006), and *Waffles* (Chronicle Books 2005). She is the cooking school coordinator for the Different Drummer's Kitchen cookware store in Northampton, Massachusetts and the host of *On The Menu*, one of western New England's most popular cooking shows.

Paris in the Spring

MAY 4 • 6–9 p.m. \$65

It's been quite a while since DLM School of Cooking had the pleasure of welcoming **Betty Rosbottom** to teach. Betty has been spending a lot of time in Paris and her menu reflects the influence the French have on good food. Betty will be featuring one of her favorite soups from her latest book *Sunday Soup*. Of course she will be available to sign copies and chat with all of us during this great cooking opportunity! The menu will be: *Creamy Dreamy Artichoke Soup with Parmesan Cream; Herb-Coated Beef Tenderloin with Roasted Tomatoes, Goat Cheese, and Watercress; Creamy Potato Gratin Drizzled with Truffle Oil; Haricots Verts Dusted with Fleur de Sel and Fresh Chives; and Lemon and White Chocolate Mousse Parfaits with Strawberries.*



George Geary

George, probably best known as a baker, has once again branched out to author a new book, *305 Best Salads and Dressings*. He will be signing this new book at the class. George is the author of 15 books, including:

The Cheesecake Bible, The Complete Baking Cookbook, 125 Best Food Processor Recipes, the bestselling 125 Best Cheesecake Recipes, and 125 Best Biscuit Mix Recipes. George is the national spokesperson for Driscoll's Berries. An award-winning former executive pastry chef for the Walt Disney Company, George has appeared as a guest chef on the TV Food Network and numerous national television shows, and has created spectacular desserts for major television programs and feature films. George is a contributing editor of *Pastry Art and Design*, a professional publication by *Chocolatier* magazine; *Better Homes and Gardens*; and *Cooking Pleasures*, among others. As proprietor of George Geary Tours, he has conducted tours in the United States and Europe for over 16 years. A member of the IACP, George teaches cooking classes across the country.

It's Salad Time

MAY 6 • 6–9 p.m. • \$65

George Geary's seventh book is hot off of the presses — *350 Best Salads and Dressings*. All about fresh, fast, and fun...salads with fresh dressings and flavors. We will even make a few tasty muffins from his award-winning baking book to go with the salads. Join George with his great banter and wonderful stories as he makes: *Basil Mediterranean Pasta Salad; Heirloom Tomato Pasta Salad; Chicken and Roasted Corn Salad; Melon and Parma Salad; Cucumber and Pine Nut Salad; and Corn Muffins and Apple Cinnamon Muffins.*



Welcome to Dorothy Lane Market's School of Cooking

We offer both single-session and series classes Monday through Friday, with occasional weekend classes, in the building adjacent to our Washington Square store. Most classes are taught in the evening, but we also offer some daytime classes. Classes are taught by lecture and demonstration, with opportunity for lots of interaction between the students and instructor. Participation classes are noted as hands-on classes, and class size is limited. Generous samples and recipes are given in all classes (you must be 21 to be served alcohol, wine, and beer). We suggest you eat a snack or a light meal before arriving for class.



Sandy Martz joined our team as the new School of Cooking Director in 2008. With a solid business background, she enjoys the entrepreneurial spirit of running a small business. Sandy has a lifelong passion for great wine and food, and has developed an eclectic palate. She loves to entertain friends and family and pair her menus with unusual wines. Sandy comes from a 30-year career in business management. Prior to being promoted to the School of Cooking, she spent time in the Washington Square Deli and Gourmet Take Away. Sandy views her current position as the perfect marriage between her vocation of business and avocation of food and wine.

Reservations are filled on a first-come, first-served basis. Some classes fill quickly, so sign up early to avoid disappointment. You may register for classes online at www.dorothylane.com, by telephone, or in person. **Students registering online and in person are given preference.** For telephone registrations, please call 439-7210 ext. 22260, and leave a message. Calls are returned in the order received. **Payment must accompany registration to reserve space in class.** We accept MasterCard, Visa, Discover, American Express, Diners Club, personal checks, and cash. Make checks payable to Dorothy Lane Market. Unless you hear from us, your registration has been accepted as submitted. **You will receive a coupon for each 3-hour class you attend.** Collect 10 coupons and receive \$50.00 off your next class. Coupons must be presented when registering. **Students may cancel a registration up to 7 days prior to class, unless otherwise noted. No refunds or credit will be issued after that deadline.** Subsequent withdrawal results in forfeiture of payment. You may wish to send a friend in your place. **Classes with insufficient enrollment will be cancelled.** Students with reservations will be notified immediately, and a refund will be issued. **If on the day of class you find you are unable to attend, please call us as we often have waiting lists.** Dorothy Lane Market, Inc. and DLM's School of Cooking have the right to use all photographs taken at DLM's School of Cooking for promotional purposes.

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Guide to Icons



Denotes classes that are taught by lecture and demonstration with lots of opportunity for class participation.



The classes represented by this logo help celebrate the diversity of culinary cultures from around the world.



Denotes classes that take a more healthful approach to cooking.

School of Cooking Staff

Director — Sandy Martz
Assistant Manager — Marilou Guy

Zebbie Borland	Wendi Mosholder
Mary Cooney	Peggy Neary
Jennifer Grubb	Ruth Neely
Alex Guy	Amy Nevin
Julia Hoy	Sharon Savage
Julie Jackson	Jack Zindorf
Lisa Mays	

Register online at www.dorothylane.com, in person, or call us at 937-434-1294