



Dorothy Lane Market's School of Cooking

Schedule of Classes

WINTER-SPRING 2009

Wine & Food

WINE – NOW IN THE SOC!

Beginning with the Winter-Spring term, the School of Cooking will be offering wine for sale by the glass and the bottle. You can enjoy a bottle of selected wine with the class, take it home, or purchase the same labels by the glass for consumption during the class. Of course the standard 2-oz 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.

Mardi Gras Party: Cooks Gone Wild!

FEB 12 • 6-9 p.m. • \$65

Celebrate Mardi Gras as we turn the DLM School of Cooking into The Big Easy. Join **Chef Jenn and George Punter** for this fun and festive evening sampling some great wines paired with an incredible array of New Orleans cuisine. *Crawfish, Tasso Ham, and Goat Cheese Beignets*; A salad of *Baby Spinach, Spiced Pecans, and Mushrooms* in a creamy *Smoky Bacon Vinaigrette*; *Gulf Shrimp Étouffée* with rice; *Sautéed Asparagus with Rémoulade Sauce*; unbelievable *Bread Pudding with Bourbon Crème Anglaise*.

Rustic French Table

MAR 26 • 6-9 p.m. • \$65

The foods of the French table are rustic and real, and partner beautifully with an abundant offering of incredible French wines which are the fruits of the Frenchman's labor. Join **Chef Jenn DiSanto and George Punter** as they take you on a culinary tour of France—rustic and real. *Alsatian Leek and Onion Tart*; a salad of *Mesclun Greens with Caramelized Beets, Bacon Lardons, and Goat Cheese with a Dijon Vinaigrette*; *Cassoulet* – the famous white bean stew from Toulouse with white beans, Toulouse sausage, and a variety of other meats; *Braised Radicchio and Endive Gratin*; and *Tarte Tatin* – the famous upside-down apple tart, dating back 100 years.

Celebrity Chefs



Lilly Zanetti

The Zanetti and Mayne families have been friends for over ten years. They met when Norman was in Italy, where the Zanettis spend eight months of the year operating their cooking school and renting the lovely villas they have in Tuscany. Norman and Alex, Lilly's son, worked out an arrangement to import our own Vera Jane's Extra-Virgin Olive Oil. After that operation was up and running, Calvin worked with Alex to begin importing other great Italian products such as balsamic, red, and white vinegars; Parmigiano-Reggiano cheese, San Marzano tomatoes, and mini toasts — all products you continue to enjoy at DLM. Since then, Norman and his wife Terry have traveled to Italy many times to visit the small town of Lucignano. Join us for this Taste of Tuscany. For more information on the cooking school and the tours in Italy visit www.atasteoftuscany.com

A Tuscan Luncheon

FEB 28 • 11:30 a.m.–2:30 p.m. • \$65

Lilly Zanetti and her son **Alex** will be team teaching this wonderful class on Tuscan cuisine. The Zanetti family has long, strong ties to DLM, since they are responsible for the importation of our Vera Jane's Extra-Virgin Olive Oil and our sun-dried tomatoes. Join Lilly as she creates an appetizer of *Tuscan Antipasti* featuring *Crostini* topped three ways; *Ravioli with Radicchio and Artichoke*; *Lemon Chicken*; *Roasted Turkey with Ricotta* wrapped in *DLM Uncured Bacon*; and for dessert, our own *DLM Gelato*.



George Geary

George Geary, author of 15 cookbooks, is back in Dayton at our School of Cooking to present an array of cakes, with a cheesecake thrown in for good measure. His newest cookbook is *The Cheesecake Bible* (August 2008). He is the author of *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.

Spring Cakes with Flair

April 29 • 6–9 p.m. • \$65

George Geary returns for his pastry and dessert class at the SOC. Along with a new batch of witty stories from his travels, George will share a variety of recipes from his books *The Complete Baking Cookbook* and his newest book, *The Cheesecake Bible*. The menu includes *Blue Ribbon Cheesecake with Fresh Raspberry Sauce*; *Red Velvet Cake with Cream Cheese Icing*; *Hummingbird Cake*; *Chocolate Chunk Cake with Sour Cream Cheese Chocolate Icing*; and *Pineapple Upside-Down Cake*.



More Celebrity Chefs on page 7 >

Registration begins Wednesday, January 14 at 10 a.m.

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

Hand Knife Skills

JAN 19 OR FEB 2 OR APR 27 • 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.

Hand Crêpes: Savory And Sweet

JAN 27 • 6–9 p.m. \$60

The focus of this class is making crêpes — with lots of hands-on practice while whipping up an array of fillings. With a basic batter versatile enough for both savory and sweet crêpes, **Jack Zindorf** will show you the technique of making crêpes that turn out perfectly every time.

Crêpes will be stuffed with a breakfast filling of eggs and cheese topped with crème fraîche and fresh chives; savory herbed cream cheese and smoked salmon, perfect for a first course; and a rich seafood filling of shrimp, scallops, and crabmeat. Last but not least, our dessert crêpe simply oozes with Jack's special pastry cream and is topped with balsamic-drizzled strawberries.

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 cuisine. He has made a hobby of researching, replicating, and refining recipes for the best dishes he has discovered along the way. A sales manager for The Finke Company, Jack also works as a School of Cooking kitchen assistant.

Hand Upscale Pizza

JAN 28 OR FEB 25 • 6–9 p.m. \$60

Join **Chef Carrie Walters** as she leads you through the creation of some wonderful pizzas using our DLM pizza dough. You will make *Pizza Margherita*; *BBQ Chicken Pizza*; *Smoked Salmon Pizza*; *Thai Chicken Pizza*; and *Oriental Duck Pizza*.



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 Hands-On Fresh Pasta

FEB 18 • 6–9 p.m. \$60

Mary Cooney's family has been enjoying her delicious fresh pasta for years, and 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 class is hands-on, which means the students will make pasta in class, so please bring an apron.

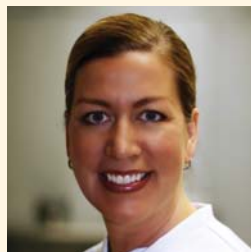
Mary Cooney is a first-generation Italian-American who learned to cook and bake at her mother's side. She has an extensive repertoire of recipes and a thorough knowledge of cooking authentic Italian dishes. Known throughout the community as a great cook and baker, Mary has managed the Italian Pastries Booth at Dayton's annual Italian Fall Festa for the past six years. She is 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!

Wine 101

FEB 19 • 6–8 p.m. \$40

From the class evaluations, many of our students have requested a wine 101 type of class. Springboro Wine Manager **George Punter** will take us through the basics of red, white, and rosé wines. Paired with these wines will be snacks and cheese spreads created in the DLM kitchen.

George Punter has been with DLM for over six 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 Springboro store. He has traveled to France, Austria, Italy, and the Napa and Sonoma Valleys in search of great wine.



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.

A recent transplant to the Miami Valley, Jenn relocated 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.

Chef Jenn DiSanto teaches these hands-on, 1½-hour classes focused on a basic cooking technique or method.

Hand Gravy

FEB 9 • 7–8:30 p.m. \$35

Does your gravy have lumps? We'll show you how to make chicken gravy, beef gravy, and au jus. Recipes include *Sautéed Chicken with Pan Gravy*; *Mom's Meatball Stroganoff*; and *Roast Beef au Jus*.

Hand Eggs

FEB 16 • 7–8:30 p.m. \$35

Egg cookery basics including frying and how to make an omelet, along with proper techniques for separating eggs and making meringue.

Hand Pan Roasting

FEB 23 • 7–8:30 p.m. \$35

From cooktop to oven, pan roasting is an essential cooking skill every good cook needs. Recipes include *Salmon with Herbed Crust*; *Double Thick Pork Chops with Apple Cider Jus*; and *Beef Tenderloin with Maître d' Butter*.

Hand Pan Sauces

MAR 2 • 7–8:30 p.m. \$35

Simple pan sauces are easy to make by deglazing the pan with wines and vinegars. Recipes include *Chicken Marsala*; *Steak au Poivre*; and *Swordfish with Balsamic Vinegar Glaze*.

Hand Pasta & Sauces

MAR 16 • 7–8:30 p.m. \$35

We'll teach you how to properly cook dried pasta and pair shapes and sauces for best results. Recipes include *Roasted Vegetable Radiatore Pasta* – vegetables are slow roasted to golden brown and tossed with pasta; *Greek Penne Pasta* – Feta, spinach, and penne pasta; *Rigatoni with Wild Mushroom Mascarpone Sauce*.

Hand Vegetables

MAR 23 • 7–8:30 p.m. \$35

Basic preparation of fresh vegetables and best cooking techniques for optimal results. Recipes include *Roasted Tomatoes with Sautéed Spinach*; *Green Beans Amandine*; and *Steamed Asparagus*.

Hand Side Dishes

APR 6 • 7–8:30 p.m. \$35

It can be a challenge to choose sides dishes and select the appropriate cooking method. Chef Jenn will show you how to roast, sauté, and prepare a perfect rice pilaf. Recipes include: *Crispy Rosemary Potatoes*; *Roasted Root Vegetables*; *Grilled Vegetables* with fresh herb pesto; and *Classic Rice Pilaf*.

Hand Marinades & Rubs

APR 20 • 7–8:30 p.m. \$35

Marinades and rubs are quick and simple to make. Besides tenderizing, they add lots of flavor to lean meats, fish, and poultry without adding fat. Recipes include *Herb Rubbed Flank Steak*; *Lemon Rosemary Chicken*; and *Oregano-Garlic Pesto Tuna*.

Hand Fish


MAY 4 • 7–8:30 p.m. \$35

Many people are intimidated trying to prepare fish. "How long do I cook it?", "What should I serve with it?" are both questions that will be answered in this hands-on class. Students will learn three preparations: grilling, sautéing, and steaming via "en papillote". Recipes include *Grilled Swordfish with Mango Salsa*; *Red Snapper en Papillote* – fish baked in parchment paper; and *Sautéed Shrimp and Scallops with Tomato Pernod Sauce*.


Fast & Fabulous

New Class Series!


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 really eat well.

 FEB 20 • 10–11:30 a.m. \$35

Boneless Pork Chop Stuffed with Apples and Porcini Mushrooms finished with a *Creamy Port Reduction* served with *Potato and Parsnip* (healthy choice to lower the carbs!) *Purée and Haricot Vert.*

 MAR 20 • 10–11:30 a.m. \$35

Chicken Breast Stuffed with Spinach, Ricotta, and Sun-Dried Tomatoes sautéed and finished with a *Saffron Sauce* served with *Garlic Parsley Orzo Pasta* and *Grilled Asparagus.*

 MAY 15 • 10–11:30 a.m. \$35

Chicken en Papillote – chicken breast paired with *Julienned Fennel Zucchini, Artichoke Hearts, and Oven-Roasted Tomatoes* on top of a bed of *Cous Cous* baked in parchment paper – served with a *Mixed Green Salad* with *Homemade Herb Vinaigrette.*



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.

Basic Cookery

Gnocchi: Italian Potato Pasta

FEB 24 • 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's Ciabatta.

Intro To Wok Cookery

April 21 • 6-9 p.m. • \$60

Let **Jack Zindorf** "wok" you through the steps of wok cookery and teach you the basics from start to finish. Jack's culinary passion is oriental cookery – he's been cooking oriental cuisine for over 25 years and teaching at DLM since 1993. He'll show you how to select and properly season your wok, make quick and easy sauces, and improvise with both fresh and convenience ingredients from the market to create your own favorite wok dishes. Recipes include *Chicken Corn Soup; Egg Rolls & Spring Rolls; Fried Rice; Stir-Fried Shrimp with Vegetables;* and *Almond Cream* for dessert.

Culinary Cupboard

Chinese New Year

FEB 3 • 6–9 p.m. • \$60

Come celebrate the Year of the Ox with **Jack Zindorf** as we prepare a Chinese New Year feast. 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.*

Kicked Up Comfort Food

FEB 5 • 6–9 p.m. • \$60

Who says you have to eat out to enjoy comfort food? To quote Emeril, "kick it up a notch", and join **Stacy Kibler** for her take on comfort foods you can prepare at home. In this hands-on class you will make *Crabbys* – French bread slices baked with a crab and cheese mixture; *Meat-loaf with Marchand de Vin; Black Truffle Mac n' Cheese,* and *Chocolate Crème Brûlée* served with Kona coffee.

Stacy Kibler is a busy mom of three daughters, and she has always enjoyed cooking for friends, family, and events at her church. Pursuing her passion for cooking as more than a hobby; she started her own personal chef business, Food Fetish, in 2006. Stacy is a member of Women Chefs and Restaurateurs and supports the Slow Food From Farm to Table philosophy.

Let's Have A Soup Party

FEB 10 • 6–9 p.m. • \$60

Ok, it's winter and it's cold and blustery. What warms you up more than hot, delicious soup? DLM Corporate Chef **Carrie Walters** will show you how to create great-

Earth Day Vegetarian Style

April 22 • 6-9 p.m. • \$50

Many times in your feedback forms from previous classes, you have expressed a strong desire for a vegetarian class. **Chef Jenn DiSanto** will celebrate Earth Day with a vegetarian menu that is sure to please true vegetarians and carnivores alike. Great flavors and healthy options! *Arancini-Risotto Croquettes filled with Fontina Cheese* served with *Smoked Tomato Dipping Sauce; Fennel, Orange, and Arugula Salad; Roasted Portobello Mushroom stuffed with Barley, Lentils, Currants, Olives, and Fresh Herbs; Traditional Ratatouille;* and for dessert, *Three Berry and Apple Crisp.*

Hands-On Pasta: Part 2

MAY 21 • 6–9 p.m. \$60

Now that we have mastered the basics of making fresh pasta with **Mary Cooney**, it's time to experiment with new flavors and preparations. She will guide you step-by-step and teach you how to make *Homemade Ravioli* – made from scratch with her meat or cheese filling; and *Vegetable Spinach Lasagna* – chock-full of veggies with layers of pasta sheets flavored with fresh spinach. With a basic knowledge of the how-to of fresh pasta, the sky's the limit! Pasta classes are messy – please bring an apron!

tasting soups such as *Warm Salad with Crisped Bacon and Egg; Chicken Pasta Soup* (a Dayton Favorite); *Tomato with Black Pepper Croutons; Tuscan Bean Soup;* and to top it all off *Coconut Chip Ice Cream Sandwiches.*

Winter Baking

FEB 17 • 6–9 p.m. • \$60

Marilou Guy will guide you in this hands-on class through preparing a trio of yeast breads to chase the winter chill: *Apple Walnut Braid* – this riff on the usual raisin walnut bread will fill your kitchen with the warmth and irresistible aroma of apples and cinnamon; *Cranberry Chocolate Chip Rolls* and a mug of fresh coffee will surely get you out of the bed even in the coldest morning; and how about a *Prosciutto Ring Bread* with a bowl of soup and a glass of red wine by the fireside?

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.

Marilou has worked as an artisan bread baker and cake decorator for the DLM Bakery for the past five years. She has studied pastry and baking techniques with Nick Malgieri at The Institute of Culinary Education and cake decorating at the ICE 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.

More Culinary Cupboard on page 6 >

January/February 2009

25	26	27	28	29	30	31
		Crêpes: Savory & Sweet Jack Zindorf 6-9 p.m. • \$60	Upscale Pizza Chef Carrie Walters 6-9 p.m. • \$60			
1	Groundhog Day 2 Knife Skills Chef Carrie Walters 6-9 p.m. • \$60	3 Chinese New Year Jack Zindorf 6-9 p.m. • \$60	4	5 Kicked Up Comfort Food Stacy Kibler 6-9 p.m. • \$60	6	7
8 Couples: Foods of Love Chef Jenn DiSanto 1-4 p.m. • \$135/couple	9 All About: Gravy Chef Jenn DiSanto 7-8:30 p.m. • \$35	10 Let's Have A Soup Party Chef Carrie Walters 6-9 p.m. • \$60	11 Petite Chefs: Homemade Valentines Zebbie Borland 4:30-6 p.m. • \$35	12 Wine & Food: Mardi Gras Party Chef Jenn DiSanto and George Punter 6-9 p.m. • \$65	13	Valentine's Day 14
15	President's Day 16 All About: Eggs Chef Jenn DiSanto 7-8:30 p.m. • \$35	17 Winter Baking Marilou Guy 6-9 p.m. • \$60	18 Hands-On Fresh Pasta Mary Cooney 6-9 p.m. • \$60	19 Wine 101 George Punter 6-8 p.m. • \$40	20 Fast & Fabulous Chef Jenn DiSanto 10-11:30 a.m. • \$35	21
22	23 All About: Pan Roasting Chef Jenn DiSanto 7-8:30 p.m. • \$35	24 Gnocchi: Italian Potato Pasta Mary Cooney 6-9 p.m. • \$60	Ash Wednesday 25 Upscale Pizza Chef Carrie Walters 6-9 p.m. • \$60	26	27	28 Celebrity Chefs: A Tuscan Luncheon Lilly Zanetti 11:30 a.m.-2:30 p.m. • \$65
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY


March 2009

1 Couples: A Visit to Napa Stacy Kibler 1-4 p.m. • \$135/couple	2 All About: Pan Sauces Chef Jenn DiSanto 7-8:30 p.m. • \$35	3	4 Junior Chefs: Pizza, Pizza, Pizza Zebbie Borland 4:30-6 p.m. • \$35	5 Beginning Baking: Quick Breads Marilou Guy 6-9 p.m. • \$60	6	7
Daylight Savings Begins 8	Purim 9 Celebrity Chefs: All About Braising Molly Stevens 6-9 p.m. • \$65	10 Southern Hospitality Chef Jenn DiSanto 6-9 p.m. • \$60	11 Mastering Beef Chef Carrie Walters 6-9 p.m. • \$50	12 Italian Appetizers Mary Cooney 6-9 p.m. • \$50	13	14
15 Couples: Cajun/Creole Jack Zindorf 1-4 p.m. • \$135/couple	16 All About: Pasta & Sauces Chef Jenn DiSanto 7-8:30 p.m. • \$35	St. Patrick's Day 17	18 Mini Desserts Mary Cooney 6-9 p.m. • \$60	19	Spring Begins 20 Fast & Fabulous Chef Jenn DiSanto 10-11:30 a.m. • \$35	21
22	23 All About: Vegetables Chef Jenn DiSanto 7-8:30 p.m. • \$35	24 Party Time Chef Jeff Blumer 6-9 p.m. • \$50	25 Rock and Roll Sushi Chef Carrie Walters 6-9 p.m. • \$60	26 Wine & Food: Rustic French Table Chef Jenn DiSanto and George Punter 6-9 p.m. • \$65	27	28
29	30	31			RENT THE SOC FOR YOUR SPECIAL EVENT! For additional information, or to schedule your event, contact Sandy Martz, School of Cooking Director, at (937) 434-1294 or cooking@dorothyane.com	

April 2009

			April Fool's Day 1	2	3	4
5	6 All About: Side Dishes Chef Jenn DiSanto 7-8:30 p.m. • \$35	7 Springtime Brunch Chef Carrie Walters 6-9 p.m. • \$60	Passover 8 Mini Desserts Mary Cooney 6-9 p.m. • \$60	9	10	11
Easter 12	13	14	15	16	17	18
19 Couples: London Calling Stacy Kibler 1-4 p.m. • \$135/couple	20 All About: Marinades & Rubs Chef Jenn DiSanto 7-8:30 p.m. • \$35	21 Intro to Wok Cookery Jack Zindorf 6-9 p.m. • \$60	22 Earth Day Vegetarian Style Chef Jenn DiSanto 6-9 p.m. • \$50	23 Junior Chefs: Aloha Luau Zebbie Borland 4:30-6 p.m. • \$35	24	25
26	27 Knife Skills Chef Carrie Walters 6-9 p.m. • \$60	28 Wine & Food: Beer and Buddies Chef Carrie Walters and Jerry Post 6-9 p.m. • \$65	29 Celebrity Chefs: Spring Cakes with Flair George Geary 6-9 p.m. • \$65	30 Wine & Food: Culinary Tour of South America Chef Jenn DiSanto and George Punter 6-9 p.m. • \$65		
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY

May 2009

 <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@dorothylane.com for more information.</p>					1	2
3 Couples: Cooking with Mary Mary Cooney 1-4 p.m. • \$135/couple	4 All About: Fish Chef Jenn DiSanto 7-8:30 p.m. • \$35	Cinco de Mayo 5 Celebrity Chefs: A Night in Sorrento Loretta Paganini 6-9 p.m. • \$65	6 Wine & Food: Gastropub Chef Carrie Walters 6-9 p.m. • \$65	7 Petite Chefs: Lady Bug Picnic Zebbie Borland 4:30-6 p.m. • \$35	8	9
Mother's Day 10	11	12	13 Wine & Food: Spanish Tapas Chef Jenn DiSanto and George Punter 6-9 p.m. • \$65	14	15 Fast & Fabulous Chef Jenn DiSanto 10-11:30 a.m. • \$35	16
17 Couples: Cooking with Mary Mary Cooney 1-4 p.m. • \$135/couple	18	19 Wine & Food: Girl's Night Out - Spring Fling Chef Carrie Walters and DLM Wine Women 6-9 p.m. • \$65	20	21 Hands-On Pasta: Part 2 Mary Cooney 6-9 p.m. • \$60	22	23
24/31	Memorial Day 25	26 Elements of Flavor Chef Jeff Blumer 6-9 p.m. • \$50	27 Cupcakes 2 Marilou Guy 6-9 p.m. • \$60	28	29	30

Beginning Baking: Quick Breads

MAR 5 • 6–9 p.m. • \$60

Learn the basics of baking quick breads in **Marilou Guy's** hands-on class. The different recipes will produce various flavors and the use of baking powder as the leavening agent will demonstrate different results. Join us to make *Best Banana Bread*; *Lemon Scones* served with *Strawberry Jam* and *English Devon Cream*; *Touch of Grace Biscuits* served with *Sausage Gravy* and *Blueberry Muffins*.

Southern Hospitality

MAR 10 • 6–9 p.m. • \$60

The flavors of the south are deep in tradition and history. Join **Chef Jenn** as she shares with you some of the best flavors of the South with an upscale twist that makes them even more “Smack Your Mama Good!” Recipes include *Fried Green Tomatoes with Goat Cheese* and *Roasted Red Pepper Rémolade*; *Butter Lettuce, Bacon, Vidalia Onion, and Tomato Salad* tossed in a *Creamy Buttermilk Garlic Dressing*; *Shrimp, Scallops, and Andouille Sausage over Creamy Stone-Ground Grits*; *Slow Cook Southern Greens*; and *Georgia Peach Cobbler with Vanilla Bean Ice Cream*.

Mastering Beef

MAR 11 • 6–9 p.m. \$50

A step up from our basic skill “All About” classes, this advanced technique class with **Chef Carrie Walters** features classic and popular beef dishes: *Châteaubriand* – a small roast cut from the center of the tenderloin, pan-roasted and served with *Béarnaise sauce* – a romantic main course for two at a special dinner party; *Steak Diane* – an impressive flambé, changed up a bit using the full-flavored and lower-fat tri-tip cut, sautéed and flamed with a rich Cognac cream sauce; *Hanger Steak with Black Olive Butter* – grilled and topped with a pat of compound butter adding flavor but without overwhelming the beef; and *Classic Pot Roast* – a rich, juicy, and flavorful braised dish that's perfect for Sunday night dinner.

Italian Appetizers

MAR 12 • 6–9 p.m. • \$50

Starters and appetizers are always fun to make and having a recipe file full of them is a huge help in party planning. Join **Mary Cooney** to learn how to give them an Italian spin. Mary will show you how to make: *Stuffed Cremini Mushrooms*; *Wonton Cheese Cups filled with Ricotta, Parmesan, and Eggs*; *Crisp Rosemary Flatbread with Goat Cheese, Olives, Lemon, and Thyme*; *Puff Pastry Purses* – filled with mushrooms, onion, and red peppers that are sautéed in Marsala wine and fresh Asiago cheese; *Filo Triangles “Italian style”* – filled with spinach, shallots, ricotta, and Parmesan; *Skewered fresh Marinated Mozzarella Balls with Prosciutto, Grape Tomatoes, and Fresh Basil*.

Mini Desserts

MAR 18 OR APR 8 • 6–9 p.m. • \$60

In this brand-new mini dessert class, **Mary Cooney** will once again dazzle you with her ability to show you in this hands-on class how to make mini desserts. You will prepare *Mini Cheesecakes topped with Blueberries and Cherries*; *Raspberry Lemon Tartlets*; *Italian Chocolate Macaroons*; *Fig Pastry with Flaky Crust* – heavy cream flaky pastry filled with dried figs and nuts; and *Pecan Tassies* – miniature pecan pies.

Party Time

MAR 24 • 6–9 p.m. • \$50

Spring is here...that means we'll be planning and attending some great parties. From showers to graduation celebrations, chilled platters to grilled items, appetizers to desserts. **Chef Jeff Blumer** will show you how to create tasty, impressive items that will thrill your guests and give you the opportunity to adapt for flavor preferences. Whether you are bringing one of these great dishes to a potluck or hosting the party yourself, these recipes will be a hit. *California Salad Rolls*; *Stuffed Mushroom Trio— Tomato, Blue Cheese, and Sausage*; *Crostini Platter with Fresh Bruschetta, Walnut Pesto, and Kalamata Tapenade*; *Pan-Seared Pistachio-Encrusted Lamb Chop Lollipops*; *Spicy Limon Shrimp Skewers*; and *Fresh Berry Tiramisù*.

Chef Jeff Blumer is the owner/chef of Bellyfire Catering, an all-occasion, off-premise, Dayton-based catering company. Jeff has been cooking for nearly 20 years for restaurants, resorts, and cruise ships from San Diego to Chicago and New York, and holds a degree from the Cornell Hotel School. Bellyfire Catering is a preferred caterer at Carillon Park, Boonshoft Museum of Discovery, Sunwatch Village, and Taj Ma Garage, and provides catering services at private homes and other venues. Jeff and his wife have three young children and live in Oakwood.

Rock and Roll Sushi

MAR 25 • 6–9 • \$60

These American-style sushi rolls are packed with flavor and are perfect for entertaining – pass them around as appetizers or throw a roll-it-yourself sushi party – it's incredibly fun and you'll be rocking and rolling in no time. This hands-on class taught by **Chef Carrie** includes: *Sesame Shrimp and Mango Roll with Jalapeño Soy Sauce*; *Roasted Asparagus Roll with Goat Cheese, Sun-Dried Tomatoes and Balsamic Sauce*; *BLT Hand Roll with Crisp DLM Bacon, Avocado, and Tomato*; back by popular demand, the *Cowboy Roll filled with Roast Beef, Blue Cheese, and Wasabi Mayo*; and don't forget the dessert – *Rice Krispie Sushi with Chocolate and Peanut Butter*.

Elements of Flavor

MAY 26 • 6–9 p.m. • \$50

Chef Jeff Blumer is often asked what style of cuisine that he specializes in at Bellyfire. His answer is “Flavor.” Often when creating menus for large groups it is tempting to shy away from the true flavors that make a dish great. Understanding the elements of flavor and exploring them in the foods we love will make us better cooks and eaters. From the basics of sweet, salty, bitter, and sour, to umami, spicy, and cool, we will explore how these elements make some of our favorites great and how we can combine these to create amazing flavor: *Classic Pad Thai*; *Risotto with Peas, Basil and Mint*; *Shiitake Mushroom Chicken with Shaved Parmigiano-Reggiano*; *Aloo Samosas with Cilantro Sauce*; *Sweet and Sour Stir-fry*; *Salt Baked Snapper*; and *Mascarpone Cream with Aged Vinegar-Marinated Strawberries*.

Our 3-hour Couples Classes will teach you how cooking can be exciting, delicious, and best of all, fun in our hands-on couples 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.

Foods of Love

FEB 8 • 1–4 p.m. \$135

With Valentine's Day in mind, **Chef Jenn DiSanto's** menu features an array of romantic foods of love. Recipes include *Roasted Oysters and a Creamed Artichoke and Leek Topping* with a garnish of Caviar; *Spinach Salad with Pine Nuts and Gorgonzola-Stuffed Figs wrapped in Prosciutto with a Balsamic Reduction Dressing*; *Seared Filet Mignon with a Wild Mushroom Zinfandel Demi-Glace* served with *Truffle Potato Purée* and *Roasted Asparagus*; and for dessert warm and decadent *Chocolate Mocha Cake*.

A Visit to Napa

MAR 1 • 1–4 p.m. \$135

Join **Stacy Kibler** for this hands-on couple's class that will focus on bringing Napa to your home with a wonderful menu of *Puff Pastry Pinwheels with Gruyère*; *Homemade Pesto and Sun-Dried Tomatoes*; *Panzanella*; *Herb Roasted Cornish Game Hens*; *Parmesan Baked Mashed Potatoes*; *Roasted Asparagus Bundles*; and for a stay-at-home dessert, *Mixed Berry Callouts with Crème Fraîche*.

Cajun/Creole

MAR 15 • 1–4 p.m. \$135

Spicy and fun! Enjoy this class with a tasty menu presented by **Jack Zindorf**.

Corn and Crab Bisque; *Shrimp Creole with Steamed Rice*; *Creole Cheese Potato Puffs with Broiled Tomatoes and Greens*; and *Sweet Potato Pecan Pie with Chantilly Cream*.

London Calling

APR 19 • 1–4 p.m. \$135

The popularity of English food has been influenced by renowned chefs Jamie Oliver and Nigella Lawson. **Stacy Kibler's** casual and relaxed English pub-style menu features a few of her favorite dishes: *Caramelized Onion and Goat Cheese Puff Pastry Tart*; *Field Greens Salad with Shallots, Tomatoes, and Garlic Croutons dressed with Balsamic Vinaigrette*; *Gordon Ramsay's Shepherd's Pie* – minced lamb and beef simmered with Guinness, seasoned with fresh rosemary and thyme, and topped with *Parmesan Mashed Potatoes*; and *English Trifle*.

Cooking with Mary

MAY 3 OR MAY 17 • 1–4 p.m. \$135

Don't miss out – if you have cooked with **Mary Cooney** before, you know that she has a passion for teaching that is hard to equal. Mary's dinner party menu includes: Appetizer of *Roasted Asparagus Wrapped with Prosciutto and Parmesan Cheese*; *Fusili Pasta with Spinach, Sun-Dried Tomatoes, Mushrooms, and Onions*; *Chicken Marsala*; *Broccoli*; *Greens with Italian Vinaigrette*; and *Individual Chocolate Cheesecake*, covered in Grenache and topped with fresh raspberries.

Kids in the Kitchen

Make your reservations early; these classes sell out quickly!

Petite Chefs (grades 1, 2, & 3)

Homemade Valentines

FEB 11 • 4:30–6 p.m. \$35

With this day of hearts and flowers fast approaching, join us for a fun and creative class. You will prepare *Heart Shaped Ham Salad Sandwiches*; *Magic Heart Parfaits*; *Heart Window Cookies*; and *SweetTarts Slushies*.

Lady Bug Picnic

MAY 7 • 4:30–6 p.m. \$35

Spring is here and soon summer will be upon us. 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. Enjoy making *Tadpoles in a Hole*; *Caterpillar Pasta Salad with Homemade Ranch Dressing*; *Lady Bug Cupcakes*; and wash it all down with *Bug Juice*.

Junior Chefs (grades 4, 5, & 6)

Pizza, Pizza, Pizza

MAR 4 • 4:30–6 p.m. \$35

Who doesn't like pizza? Now you will learn how to make it yourself. Think about enjoying *Funny Face Pizza*; *Veggie Pizza*; and *Glazed Fruit Pizza*.

Aloha Luau

APR 23 • 4:30–6 p.m. \$35

From the North Shore to the beaches of Waikiki, share with us the flavors of the islands. You will make *Exotic Fruit Kabobs with Piña Colada Dip*; *Pork Chops Waikiki*; *Hawaiian Cheesecake*; and sip *Tropical Fruit Punch*.



Zebbie Borland has been on the DLM School of Cooking team as a kitchen assistant for over 18 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 has earned her teaching certification from Miami University.

Culinary Cupboard

Springtime Brunch

APR 7 • 6–9 p.m. • \$60

Mmm...brunch. One of the best inventions ever! Brunch has it all; sweet and savory, the best dishes of the entire day. **Chef Carrie Walters** whips up some of our favorites included in this springtime menu: Begin with sparkling wine and mimosas; *A Brunch Bruschetta Buffet* – with all sorts of toppings full of the freshest ingredients; *Crab Benedict*; *Sweet Potato Home Fries*; *DLM Lacquered Bacon*; and last but not least, *Grand Marnier French Toast*.

Cupcakes 2

MAY 27 • 6–9 p.m. • \$60

Cupcakes are the rage these days. Shops in both New York and Los Angeles make and serve “over the top” cupcakes. Join **Marilou Guy** in this hands-on class and learn some really great cupcake recipes. Included are *Salted Caramel Cupcake* – chocolate Genache topped with a homemade chocolate-dipped caramel and sprinkled with pink sea salt; *Chocolate Covered Cherry Cupcakes* – chocolate cupcakes topped with a dollop of Kirsch-flavored whipped cream and a chocolate-dipped Bing cherry; *Bananas Foster Cupcakes* – Banana cupcakes iced with a swirl of banana brown sugar buttercream and fresh banana slices; *Almond Green Tea Cupcakes* – delicate almond cupcakes iced with refreshing green tea buttercream.

Celebrity Chefs



Molly Stevens

Recently honored by *Bon Appétit* magazine as 2007 “Cooking Teacher of the Year,” Molly Stevens has been described in the *New York Times Book Review* as “a beautifully clear writer who likes to teach.” Previously, she received the “IACP 2006 Cooking

Teacher of the Year” award. Classically trained as a chef in France, Molly has directed programs and taught at the French Culinary Institute, New England Culinary Institute, and L'Ecole de Cuisine La Varenne in Burgundy, France and Venice, Italy. Molly continues to travel and teach cooking classes across the country. She lives near Burlington, Vermont and serves on the board of directors for the Vermont Fresh Network.

All About Braising: The Art of Uncomplicated Cooking

MAR 9 • 6–9 p.m. • \$65

How can one of the least complicated cooking techniques create dishes with the most alluring flavors and luxurious textures? Learn why the time-honored technique of braising — gently cooking meats, seafood, poultry, or vegetables in a covered pot — has become the culinary darling of chefs and cooks everywhere. In addition to creating memorable dishes, braises are simple to master and great for make-ahead entertaining. **Molly Stevens** will demonstrate a selection of favorite recipes from her award-winning book, *All About Braising*. Molly will explain the principles of braising, starting with choosing the right pot, the right cut of meat, poultry, or fish, the proper browning technique, the aromatics, the timing, and ultimately how to finish a braise to make a truly memorable dish. You're in store for a great treat as Molly prepares: *Honey-Glazed Five-Spice Baby Back Ribs*; *Minty Pea Soup with Crispy Pancetta and Sour Cream*; *Zinfandel Pot Roast with Glazed Carrots and Fresh Sage*; *Potato and Leek Gratin*; and *Farmhouse Chocolate Cake*.



Loretta Paganini

Loretta Paganini was born in Bologna and learned her culinary skills in the family “*Pasticceria*” from her mother, a renowned chef in Italy. She studied at the cooking schools of Fulvia Sesani, The Simili Sisters, Lorenza de' Medici, and Franca Perriz, then continued her

education at Le Cordon Bleu in Paris.

She is the founder and director of The Loretta Paganini School of Cooking and the International Culinary Arts and Sciences Institute, the LPSC professional program in culinary arts and pastry arts. Loretta recently established a European Center in Chiavari, a small town on the Italian Riviera, where cooking classes are offered for professional students studying abroad.

She has extensive television and radio experience. She stars in her own video, *Pasta Pronto*, and has written a cookbook, *Bologna Mia*. Loretta regularly contributes to cooking articles in numerous Ohio magazines and newspapers, including *The News-Herald* and *The Plain Dealer*.

A Night In Sorrento

MAY 5 • 6–9 p.m. • \$65

Welcome **Loretta Paganini** back to the Dorothy Lane Market School of Cooking. It was 2007 when Loretta was last here, and we are thrilled to present a wonderful menu! Be sure to look for her latest book, *A Passion for Cooking*, available this spring. The menu is *Neapolitan Grilled Pizza with Artichokes*; *Caprese Salad with Tomatoes and Fresh Homemade Mozzarella*; *Homemade Cavatelli Pasta with San Marzano Tomato Sauce*; *Pork Scaloppini with Prosciutto and Pine Nuts*; *Zucchini alla Scapece*; *Rosemary Potatoes*; and *Delizia Cake with Mascarpone and Limoncello*.

Beer And Buddies

APR 28 • 6–9 • \$65

The Guys Night Out classes are so popular, and we're finding more and more women are interested in beer as well. So we decided to have a class featuring beer for everyone. Bring a buddy or not, and we will explore the vast world of pairing great beers with a menu created by **Chef Carrie Walters**. **Jerry Post** will join us as our beer expert and show us the best beers for: *Firehouse Shrimp*; *Road House Macaroni and Cheese*; *Trio of DLM Sliders*; *BBQ Beef Short Ribs with Fried Onion Straws*; and *Guinness Brownies à la mode*.

A Culinary and Wine Tour of South America

APR 30 • 6–9 p.m. • \$65

The tastes of South America are fresh and rich in flavor. South America also produces some of the best wines in the world. Join **Chef Jenn and George Punter** as they take you on this exciting culinary and wine tour of South America and experience the beauty of the South American passion for great food and wine. Recipes include: *Shrimp and Avocado Ceviche* – fresh shrimp is “cooked” in citrus and then tossed with avocado and a gazpacho-style sauce; *Endive and Hearts of Palm Salad* with a *Honey Citrus Vinaigrette*; *A Traditional Gaucho BBQ* complete with an array of marinated and grilled meats and sausages accompanied by *Argentinean Salsa*; *Peruvian Cilantro Rice*; and for dessert *Dulce de Leche Flan* – South American caramel custard.

Jerry Post is the Beer & Wine Manager at our Washington Square store, and has been with DLM for over 13 years. Along with carrying a strong wine knowledge, he is also a self-declared “hop-head”. Jerry has spent time in Washington and Montana studying with brewmasters and brewery owners about craft beers and the micro-brewing movement in America.

Gastropub

MAY 6 • 6–9 p.m. • \$65

Gastropub (N); A new type of eating place bridging the gap between booze joints and upscale restaurants. These cuisine-conscious taverns started to appear about 15 years ago in England. Gastropubs have become the London equivalent of the French brasserie, with good food that's also a good value. The name is a combination of pub and gastronomy and was coined in 1991 when David Eyre and Mike Belben opened a pub called The Eagle in Clerkenwell, London. Many restaurant trends begin on the coasts, and this one is no exception. Gastropubs such as The Red Drum, Victoria, and Horse and Hound have sprung up along both the East and West coasts. Our own trend setter, **Chef Carrie Walters**, has developed a menu to introduce students to the concept by preparing: A charcuterie plate of *Goat Cheese*, *Fig*, *Arugula*, and *Speck Ham*; *Scotch Eggs* – hard-boiled egg wrapped in DLM store made sausage; *Spring Salad with Roasted Beets*; *Herb Roasted Chicken with Jus Rôti*; and *Stilton and Pear with Shortbread*.

Spanish Tapas

MAY 13 • 6–9 p.m. • \$65

Spanish Tapas are small plates with big tastes — served with some great Spanish wines. It's not only a way to eat, it's also a way of life! Join **Chef Jenn and George** as they take you on a culinary tour of Spain with exceptional tastes and perfect wines to pair. *Clams and Chorizo Sausage*; *Spanish-Style Brushetta* – grilled bread rubbed with roasted tomato and garlic served with *Manchego Cheese and Olives*; *Gambas al Ajillo* – sizzling garlic shrimp; *Spanish Meatballs*; *Balsamic-Glazed Spare Ribs*; and *Figs with Cabrales Cheese and Honey*.

Girl's Night Out: Spring Fling

MAY 19 • 6–9 p.m. • \$65

Make plans now to bring a friend and join us in what has become a SOC tradition. The girls party hard with the DLM “wine divas” and the food from **Chef Carrie Walters** is over the top. Come and join in the fun with: *Smoked Salmon Napoleons*; *Seared Scallop Salad with Bacon and Herbs*; *Rack of Lamb with Rosemary Garlic Cornmeal Crust*; *Saffron Risotto*, *Roasted Tomatoes and Sautéed Spinach*; and *Vanilla Pane Cotta with Fresh Berries and Lemon Zest*.

DLM Wine Women

Teresa Kearney has been with DLM for eight 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 nine 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. **Stephany Madliger** has been with DLM for nine years and is our new Beer & Wine Manager at Oakwood. A professional opera singer before coming to DLM, she feels the study of music and wine is similar – creative, always changing, and ever challenging. Steph is one of our resident beer experts at DLM.

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 September. 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	Peggy Neary
Mary Cooney	Ruth Neely
Jennifer Grubb	Sharon Savage
Emily Jackson	Jack Zindorf
Julie Jackson	
Lisa Mays	