


CLASSIC THYME COOKING SCHOOL

April through September 2017



Classic Thyme
At Toscana

Cooking School
Summer Camps
Culinary Team Building
Children's Cooking Birthday Parties
Private Cooking Parties
Full Service Catering

Cooking Classes October 2016 thru March 2017



****Combined Kids & Youth Cooking Series****

Basic Baking Skills with Miss Kathy

Four Fridays, 4-6 PM, April 21, 28, May 5, & 12, Ages 4 thru 9 year olds, \$199 per student

Four Fridays, 4-6 PM, Oct. 13, 20, 27, & Nov. 3, Ages 4 thru 9 year olds, \$199 per student

To help children develop basic Baking skills giving them the ability to be successful in the kitchen, they need to be comfortable with measuring, mixing, using the utensils and ingredients at hand. Mathematics, precision, and timing become a focus as much baking shifts more to science and accuracy as well as artistic ability. This four session program will teach them patience and humility in the kitchen. We will inspire an added respect for safety, knife skills, precise measuring, along with the use of kitchen tools and small appliances.

As we work from basic preparation ('mis en place') to clean up, the students will practice these skills each week baking and sampling what they prepare. The capstone event for the last class, students will invite one adult to come and enjoy some of what they have learned and created.

Class One – precision measuring, mathematics of recipe conversion, accuracy and timing, reinforcement of safety and utilization of kitchen tools and general dexterity. Prepare and sample several types of cookies.

Class Two – repeat and continue to hone skills learned in class one, learn about the food groups and basic tastes, prepare, bake and taste cupcakes, cake, and frosting.

Class Three – reinforcement of general skills and prep. The focus of this session will be on creating pies and bread.

Class Four – The Grand Finale – Children invite one adult to come and enjoy a sampling of baked goods they learned in this series.

We will set a proper table, for our guests to all enjoy the fruits of the children's baked creations.





****Combined Kids & Youth Cooking Series****

Basic Kitchen Skills with Miss Kathy

Four Fridays, 4-6 PM, May 19, 26, June 2, & 9, Ages 4 thru 9 year olds, \$199 per student

Four Fridays, 4-6 PM, Sept. 15, 22, 29, & Oct. 6, Ages 4 thru 9 year olds, \$199 per student

To help children develop basic cooking skills giving them the ability to be successful in the kitchen, they need to be comfortable with measuring, mixing, using the utensils and ingredients at hand. This four session program will teach them safety in the kitchen, knife skills, food groups, proper measuring, kitchen lingo and the use of kitchen tools and small appliances.

As we work from basic preparation ('mis en place') to clean up, the students will practice these skills each week cooking and eating what they prepare. The capstone event for the last class, students will invite one adult to come and enjoy what they have learned and created.



Menus Kid's Favorite Foods

Class One – safety, tools, knife skills, prep, make and eat mac & cheese, non processed homemade chicken fingers, baked seasoned veggie and potato fries.

Class Two – continue skills, learn about the food groups and basic tastes, prep, cook and eat delicious moist brownies, homemade ice cream in a bag, chocolate chip cookies.

Class Three – continue skills, prep, cook and eat 'Zoodles' (zucchini noodles with butter), home baked pizza, grilled cheese dippers with tomato soup.

Class Four – The Grand Finale – Children invite one adult to come and partake in this meal. We will prep, cook, set a proper table, and eat a complete meal with their guest, for all to enjoy.



Summer Camp 2017

Classic Thyme Summer Culinary Cooking Camps offer week long 4day sessions, for age groups starting at 4 years old. Our program introduces students to the culinary world giving them the opportunity to develop basic skills that will build the foundation to cook and create culinary treasures with proficiency throughout their entire life. On the first day of each class we get right down to the business of cooking. We quickly assess skill levels and interests of each class and plan out the week's activities and menus. Allowing the students to have some input helps us identify their likes and dislikes with food choices. We always try to work in some of the foods they claim they don't like as this helps to broaden their horizons and make them more willing to be adventurous. I still remember a student claiming they would never eat snails. To this day conch fritters is one of the most popular dishes older campers request and prepare. Perhaps after a week with us your aspiring chef will be preparing and eating foods you never imagined they would try. Unlocking and opening the door to develop good kitchen skills, sound nutrition and inspiring the gourmand in students is an important step for providing a better path for life.

**"Give a Man a Fish and you Feed Him For a Day.
Teach a Man to Fish and you Feed Him For a
Lifetime" - Lao Tzu**

**"Teach a man to fish and you feed him for a
lifetime. Unless he doesn't like sushi—then you also
have to teach him to cook." - Auren Hoffman,
Herald Philosopher**

Kid's & Youth Summer Camps Ages 4 thru 9

**4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. June 26, 27, 28, & 29
9 AM-Noon**

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. June 26, 27, 28, & 29
1-4 PM**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**3 Day Youth Summer Culinary Cooking Camp
Weds. Thurs. & Friday July 5, 6, & 7, 9 AM-Noon
\$159.00 per week per child ages 7 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**3 Day Kid's Summer Culinary Cooking Camp
Weds. Thurs. & Friday July 5, 6 & 7, 1-4 PM
\$159.00 per week per child ages 4 thru 6**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 10, 11, 12, & 13
9 AM-Noon**

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 10, 11, 12, & 13
1-4 PM**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 17, 18, 19, & 20
9 AM-Noon**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 17, 18, 19, & 20
1-4 PM

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 24, 25, 26, & 27
9 AM-Noon

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 24, 25, 26, & 27
1-4 PM

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 31, Aug. 1, 2, & 3
9 AM-Noon

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 31, Aug. 1, 2, & 3
1-4 PM

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 7, 8, 9, & 10
9 AM-Noon

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 7, 8, 9, & 10
1-4 PM

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 14, 15, 16, & 17
9 AM-Noon

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 14, 15, 16, & 17
1-4 PM

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 21, 22, 23, & 24
9 AM-Noon

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 21, 22, 23, & 24
1-4 PM

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Extended Kid's & Youth Combination Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. August 28, 29, 30, & 31
9 AM-1 PM - \$259.00 per child ages 4 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

4 Day Afternoon Kid's & Youth Combination Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. August 28, 29, 30, & 31
2-5 PM - \$199.00 per child ages 4 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

Again - Last Year's Prices Held - \$199.00

The Classic Thyme
Edible and Living Garden Schoolyard
Farm-to-Table Summer Camp Program
with Kathy Sherman & Sue Constantine

Now in our third year, Classic Thyme Cooking School continues the summer camp series that will teach kids about gardening and what "farm to table" really means. When kids participate in any aspect of gardening and cooking it changes their approach to food and causes them to think about food differently. For years we have worked with kids, of all ages, teaching them basic culinary skills and introducing them to new foods through hands-on participation in culinary preparation and education. Now we are taking it to the grass-roots level by introducing this new program.

Campers will learn while participating in the planting, growing, weeding, watering, and harvesting, of a living schoolyard garden. Each day will consist of activities including hands on work in the garden, indoor classroom activities, science, preparation of all natural healthy foods and treats, as well as some good old fashion getting dirty with our hands in the dirt fun. Each week is independent and the curriculum will change based on seasonally available vegetables and herbs. Recipes will be supplemented by purchased ingredients as necessary.

Weekly camps start at the end of June and continue all through the summer ending the last week of August. Camps run 4 days per week, Monday through Thursday, except the week of July 4th which is a 3 day camp running Wednesday July 5th through Friday July 7th. All camps are 3 hours per day, which includes time for eating whatever we prepare from the day's harvest.

**(Continued) The Classic Thyme
Edible and Living Garden Schoolyard
Farm-to-Table Summer Camp Program
with Kathy Sherman & Sue Constantine
All Camps Combined Age Groups
Kids & Youth ages 4-9**

Week 1 (4-Day Camp)

Monday June 26-Thursday June 29

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 2 (3-Day Camp)

Wednesday July 5-Friday July 7

9AM-Noon - \$149.00 per child ages 4 thru 9

1-4PM - \$149.00 per child ages 4 thru 9

Week 3 (4-Day Camp)

Monday July 10-Thursday July 13

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 4 (4-Day Camp)

Monday July 17-Thursday July 20

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 5 (4-Day Camp)

Monday July 24-Thursday July 27

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 6 (4-Day Camp)

Monday July 31-Thursday Aug. 3

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 7 (4-Day Camp)

Monday Aug. 7-Thursday Aug. 10

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 8 (4-Day Camp)

Monday Aug. 14-Thursday Aug. 17

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 9 (4-Day Camp)

Monday Aug. 21-Thursday Aug. 24

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 10 (4-Day Camp)

Monday Aug. 28-Thursday Aug. 31

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

**Pre-Teen Teen Summer Camps
Ages 10 - 18**

**4-Day Intensive Baking Workshop I
with Suzanne Lowery**

Mon. Tues. Weds. Thurs June 26, 27, 28, & 29

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 12 -18

Day 1 - Pie Dough - Chocolate Cream, Lemon Meringue and Peach Crumb Pies

Day 2 - Breads - Yeast, Banana & Zucchini Breads, Blueberry and Chocolate Chip Muffins

Day 3 - Pastry - Custard, Cream Puffs and Éclairs, Napoleons, Tartlets and Turnovers

Day 4 - Cookies - Cookies: Sugared Linzers, White Chocolate Oatmeal, Iced Cut-outs, Raspberry Bars, Mini-Cinnabuns

Based on class discussions recipes changes or additions are possible.

4 Day Pre-Teen Summer Culinary Cooking Camp

Mon. Tues. Weds. & Thurs. June 26, 27, 28, & 29

2-5 PM \$279.00 per student ages 10 - 12

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

**Special Chef's Kitchen Camp - 3 Day
Intensive Culinary Camp**

Weds. Thurs. Fri. July 5, 6, & 7, 9AM-1PM

\$299.00 per student

Teen & Pre-Teen Ages 12 -18

This 3 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1. We sometimes change-up menus based on class discussions.

(No open toe footwear.)

3 Day Pre-Teen Summer Culinary Cooking Camp

Weds. Thurs. Friday July 5, 6, & 7

2-5 PM \$229.00 per student ages 10 - 12

This 3 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

4-Day Intensive Baking Workshop II with Suzanne Lowery

**Mon. Tues. Weds. Thurs. July 10, 11, 12, & 13
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 12 -18**

Day 1 - Tarts - Mixed Berry Tart, Fresh Fruit Pizzas, Peach-Raspberry Galette

Day 2 - Breads and Muffins - Chocolate-cherry Scones, Cheddar Biscuits, Orange-Spice Muffins, Pita Bread with Peanut butter and banana

Day 3 - Pastries - Baked Apple Dumplings, Strawberry Ice Cream Baked Alaska, Fudge Brownies, Toasted Marshmallows

Day 4 – Chocolate - Truffles, Lava Cakes, White Chocolate Mousse with Raspberry Sauce, Chocolate Crackle Cookies, Chocolate Covered Strawberries

Based on class discussions recipes changes or additions are possible.

****All New Summer Teen & Pre-Teen Pasta Making Workshop ** with Suzanne Lowery**

**2 Days, Monday, July 10, & Tuesday, July 11
2-5 PM Full Participation, Ages 10 -18
\$159.00 per student**

Homemade pasta comes in a wide variety of styles and shapes. It involves different types of dough and some are stuffed or filled. This class will be a primer to explore the world of homemade pasta. Students will learn the art of making pasta dough, forming some shapes by hand, utilizing machines, some manual and some mechanized, to form the shapes, and finally some simple versatile accompanying sauces. Class size is limited and will fill up quickly so register early.

****All New Summer Teen & Pre-Teen Pizza Workshop** with Suzanne Lowery**

**2 Days, Wednesday, July 12, & Thursday, July 13
2-5 PM Full Participation, Ages 10 -18
\$159.00 per student**

This class will cover pizza making starting with making fresh dough from scratch. Students will learn to make a simple pizza sauce and explore various pizza toppings. This two day pizza workshop will give students the experience and confidence to make great pizzas and ignite the spark to continue to enjoy fresh pizza at home any time. Class size is limited and will fill up quickly so register early.

Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp Mon. Tues. Weds. Thurs. July, 17, 18, 19, & 20 9AM-1PM \$399.00 per student Teen & Pre-Teen Ages 12 -18

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1. We sometimes change-up menus based on class discussions.
(No open toe footwear.)

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

**2 Days, Monday, July 17, & Tuesday, July 18
2-5 PM Full Participation, Ages 10 -18**

**\$179.00 per person including starter set of tools
THE BASICS OF CAKE DECORATING:**

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

Students will completely decorate a pre-baked cake, we supply in the second class which they take home.

Pre-Teen & Teen 2-Day Cupcake Workshop with Suzanne Lowery

**Wednesday, July 19, & Thursday, July 20, 2-5 PM
Full Participation \$159.00 per person
ages 10 -18, includes all materials**

Day 1 Bake Vanilla, Lemon, Devil's Food and Red Velvet cupcakes, Prepare butter cream

Day 2 Prepare, Chocolate Ganache and Boiled Frosting, Frost and decorate with frostings, fondant, candies, and graham crackers to create, S'more, Jam-filled, Lemon meringue flavors, and flower , snowmen and polka dot designs

4-Day Intensive Baking Workshop III

with Suzanne Lowery

Mon. Tues. Weds. Thurs. July 24, 25, 26, & 27

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 12 -18

Day 1 - Cookies-Cream Cheese Carrot Cake Sandwiches, Iced lemon Shortbreads, Cheesecake Brownies, Strawberry Thumbprints

Day 2 - Cupcakes & Frozen Treats–Vanilla, Devil's Food & Red Velvet Cupcakes, Vanilla Ice Cream, Fruity Frozen Bavarian Creams

Day 3 – Frostings and Cones – Butter Cream, Cream Cheese Frosting, Whipped Cream Frosting, Almond and Vanilla Cones

Day 4 – Pastries – Fruit Filled Phyllo Turnovers, Chocolate Napoleans, Dulce De Leche Caramel Cream puffs, Berry Filled Meringues, Iced Lemon Shortcakes

4 Day Pre-Teen Summer Culinary Cooking Camp

Mon. Tues. Weds. & Thurs. July 24, 25, 26, & 27

2-5 PM \$279.00 per student ages 10 - 12

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

4-Day Intensive Baking Workshop IV

Mon. Tues. Weds. Thurs. July 31, Aug. 1, 2, & 3

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 12 -18

Day 1 - Super Snacks - Granola Parfait, Nutella-Banana Muffins, Blondie Bars, Strawberry Sherbert, Sticky Buns, Orange=Cranberry Oatmeal Cookies

Day 2 - Breakfast Baking - Baked Apple French Toast, Sausage and Egg Strata, Banana-Cottage cheese Pancakes, Classic Quiche, Blueberry Muffins, Waffle Sundaes

Day 3 - Homestyle Desserts - Apple Crisp, Chocolate Fudge Cake, Strawberry Shortcakes, Blueberry Bread Pudding, Red Velvet Whoopie Pies, Magic Cookie Bars

Day 4 - Restaurant Desserts - Creme Brulee, Cherries Jubilee, Panna Cotta, NY cheesecake, Crepes Suzette, Chocolate Souffles, Tiramisu

Based on class discussions recipes changes or additions are possible.

Pre-Teen & Teen

2-Day Bread & Baking Workshop

Monday July 31, & Tuesday Aug. 1, 2-5 PM

Full Participation \$159.00 per person ages 10 -18

Day 1: Rosemary Rolls, Tomato and Cheese Focaccia, Doughnuts, Apple Gingerbread, Cheddar Corn Muffins

Day 2: Potato Bread, Cloverleaf Rolls, Cinnamon Buns, Morning Glory Muffins, Tropical Coconut-Banana Bread

Pre-Teen & Teen 2-Day Cookie Workshop

Wednesday Aug. 2, & Thursday Aug. 3, 2-5 PM

**Full Participation \$159.00 per person
ages 10 -18, includes all materials**

In this 2-Day workshop students will learn to prepare sugar, chocolate and spice cut-out cookies, in various shapes, and learn decorating techniques with buttercream, royal icing and fondant, as well as 'glitter', 'paint' and other specialty decorations.

Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp

Mon. Tues. Weds. Thurs.

Aug., 7, 8, 9, & 10 9AM-1PM

\$399.00 per student

Teen & Pre-Teen Ages 12 -18

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1. We sometimes change-up menus based on class discussions.

(No open toe footwear.)

4 Day Pre-Teen Summer Culinary Cooking Camp

Mon. Tues. Weds. & Thurs. Aug. 7, 8, 9, & 10

2-5 PM \$279.00 per student ages 10 - 12

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

4-Day Intensive Baking Workshop V

Mon. Tues. Weds. Thurs. August 14, 15, 16, & 17
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 12 -18

Day 1 – FRUITS: Peach pop-tarts, Plum-crumble pie, Fresh Cherry Clafoutis, Lemon Cream Jelly Roll, Brown Sugar Grilled Pineapple

Day 2 – CHOCOLATE: Chocolate Ravioli, Chocolate Fudge Ice Cream, Cream cheese brownies, Chocolate covered coconut macarons, Chocolate Fudge cake

Day 3 – CHEESE: Cherry cheesecakes, Strawberry Mascarpone Tart, Carrot Cakes with Cream Cheese Frosting, Blackberry Baked Brie, Ricotta Pancakes with Orange Syrup

Day 4 – BERRIES: Raspberry Poached pears, Blackberry Dumplings, Blueberry-Banana Bread, Strawberry Brownie Pie, Mixed Berry Sorbet

Based on class discussions
recipes changes or additions are possible.

'All New 'Chopped'

4-Day Intensive Teen Camp

Mon. Tues. Weds. Thurs. Aug. 21, 22, 23, & 24
9:00 AM -1:00 PM Full Participation
\$399.00 per person Ages 12 -18

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

Each day a different team member will be designated as the scribe and will document and write the recipes as they are formulated. At the end of each camp the recipes will be scanned and emailed to all the participants.

Students should have a general knowledge of knife skills, measuring, prepping and cooking and should have attended cooking classes and or camps previously.

Class size limited and fills up quickly so register early.

****All New Summer Teen & Pre-Teen Pasta Making Workshop ****

2 Days, Monday, Aug. 14, & Tuesday, Aug. 15
2-5 PM Full Participation, Ages 10 -18
\$159.00 per student

Homemade pasta comes in a wide variety of styles and shapes. It involves different types of dough and some are stuffed or filled. This class will be a primer to explore the world of homemade pasta. Students will learn the art of making pasta dough, forming some shapes by hand, utilizing machines, some manual and some mechanized, to form the shapes, and finally some simple versatile accompanying sauces. Class size is limited and will fill up quickly so register early.

4 Day Pre-Teen Summer Culinary Cooking Camp

Mon. Tues. Weds. & Thurs. Aug. 21, 22, 23, & 24
2-5 PM \$279.00 per student ages 10 - 12

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

'Chopped'

4-Day Intensive Teen Camp

Mon. Tues. Weds. Thurs. Aug. 28, 29, 30, & 31
9:00 AM -1:00 PM Full Participation
\$399.00 per person Ages 12 -18

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

Each day a different team member will be designated as the scribe and will document and write the recipes as they are formulated. At the end of each camp the recipes will be scanned and emailed to all the participants.

Students should have a general knowledge of knife skills, measuring, prepping and cooking and should have attended cooking classes and or camps previously.

Class size limited and fills up quickly so register early.

****All New Summer Teen & Pre-Teen Pizza Workshop****

2 Days, Wednesday, Aug. 16, & Thursday, Aug. 17
2-5 PM Full Participation, Ages 10 -18
\$159.00 per student

This class will cover pizza making starting with making fresh dough from scratch. Students will learn to make a simple pizza sauce and explore various pizza toppings. This two day pizza workshop will give students the experience and confidence to make great pizzas and ignite the spark to continue to enjoy fresh pizza at home any time.

Class size is limited and will fill up quickly so register early.

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

**2 Days, Monday, Aug. 28, & Wednesday, Aug. 30
2-5 PM Full Participation, Ages 10 -18
\$179.00 per person including starter set of tools**

THE BASICS OF CAKE DECORATING:

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

Students will completely decorate a pre-baked cake, we supply in the second class which they take home.

Pre-Teen & Teen 2-Day Bread & Baking Workshop

Tuesday Aug. 29, & Thursday Aug. 31, 2-5 PM

Full Participation \$159.00 per person ages 10 -18

Day 1: Rosemary Rolls, Tomato and Cheese Focaccia, Doughnuts, Apple Gingerbread, Cheddar Corn Muffins

Day 2: Potato Bread, Cloverleaf Rolls, Cinnamon Buns, Morning Glory Muffins, Tropical Coconut-Banana Bread

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

Kid's Classes

Miss Jackie's Easter Egg...Stravaganza with Jackie Leischner

Saturday, April 8, 9-11 AM

Full hands-on, \$39.00 per child ages 4-9

Join us for a fun-filled class of coloring Easter eggs, making chocolate treats and baking cinnamon rolls. The class would not be complete without stuffing an adorable bunny to take home.

Kid's Cook Breads & Muffins on their Day Off

with Jackie Leischner

Monday, April 10, 10AM-1PM

Full hands-on, \$49.00 per child ages 4-9

Scones, Uncle Mickey's Banana Bread, Pizza Popovers, raspberry muffins, mini chocolate chip muffins, smoothie

Kid's Cook Italian Kitchen on their Day Off

with Jackie Leischner

Tuesday, April 11, 10AM-1PM

Full hands-on, \$49.00 per child ages 4-9

Lasagna Roll-Ups, Marinara Sauce, Meatballs, Focaccia Bread, Chopped Salad, Devil's Food Cupcakes served with Apple Juice

Kid's Cook Yummy Favorites on their Day Off

with Jackie Leischner

Wednesday, April 12, 10AM-1PM

Full hands-on, \$49.00 per child ages 4-9

Chicken Tenders with dipping sauce, Macaroni & Cheese, Elephant Ear Cookies, Apricot Granola, Fruit Salad, Arnold Palmers

Kids Cook Brunch with Jackie Leischner Saturday, May 6, Noon-2:00 PM

Full hands-on, \$39.00 per child ages 4-9

Breakfast Pizza, Blueberry Muffins, Chocolate Chip Scones, Melon Salad, & Fresh Squeezed Orange Juice

Mother's Day Breakfast in Bed for Mom with Eileen Rooney

Saturday, May 13, 9-11 AM

Full Participation Ages 4 - 9, \$39.00 per child

Children will make and bring home breakfast in bed for mom! We will bake scones, Whip up honey butter, chocolate covered strawberries, blue berry muffins and hot chocolate mix.

Kids' Father's Day Class with Eileen Rooney

Saturday, June 17, 9-11 AM

Full Participation Ages 4 - 9, \$39.00 per child

How many ties do Dads get for Father's Day? Never one like this! Children will decorate an edible tie cake to take home for a very special Father's Day surprise.

An Apple A Day with Eileen Rooney

Saturday September 24, 9-11 AM,

Full Participation Ages 4 - 9, \$39.00 per child

Cultivated for over 3,000 years with varieties well into the thousands, apples have been a mainstay in our culture since the days of Johnny Appleseed. Lemony yellow to bright green to brilliant red, flavors from tart to sweet and a variety of textures. Apples are loaded with fiber and good source of Vitamins A & C. Apples are convenient to carry for snacking, low in calories, a natural mouth freshener, and still very inexpensive. Children will have fun working with apples creating Individual Apple Cakes, Homemade Applesauce and our special Apple Pie Drink made with Vanilla Ice Cream. We will also do a sample tasting of several apple varieties.

Pre-Teen/Teen Cooking Club with Suzanne Lowery

**Full Participation \$59.00 per student
for each individual class, Ages 10 -18**

Monday, April 3, 4:00-7:00 PM 'Chopped' Chicken

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

Monday, May 8, 4:00-7:00 PM

A Meal for Mom – Shrimp Cocktail Cups, Lemon Chicken Tenders, Creamy Risotto, Orange Spinach Salad, Double Dipped Chocolate Covered Strawberries

Monday, June 5, 4:00-7:00 PM 'Chopped' Beef

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

Monday, Sept. 18, 4:00-7:00 PM

Say Cheese Please – Mac n' Cheese, Broccoli Cheddar Soup, Four Cheese Pizza, Grilled Chicken Caesar, Baked Brie, Chocolate Cheesecakes

****All New** Pre-Teen/Teen**

Baking Club with Suzanne Lowery

**Full Participation \$59.00 per student
for each individual class, Ages 10 -18**

Thursday, April 27, 4:00-7:00 PM

Comfort Food Dessert Classics - Chocolate Chip Banana Bread, Chocolate Cream Pie, Oatmeal Raisin Cookies, Mixed Berry Crisp, and Cream Puffs

Thursday, May 18, 4:00-7:00 PM

Berry Bonanza - Chocolate Lava Cakes with Raspberry Citrus Sauce, Mixed Berry Cream Tarts, Blueberry Turnovers, Strawberry Lemon Shortcakes, Blackberry-Banana Sorbet

Thursday, June 15, 4:00-7:00 PM

Dad's Day Breakfast Baking – Blueberry French Toast, Cinnamon Buns, Morning Glory Muffins, Granola Parfaits, Spinach and Bacon Quiches

Thursday, September 28, 4:00-7:00 PM

Harvest Baking - Cinnamon Streusel Coffee Cake, Orange Spice Bread, Pumpkin White Chocolate Cookies, Dulce de Leche Cream Puffs, Cranberry-Pear Turnovers

Mommy and Me' with Jackie Leischner

These Classes are designed to introduce children to the kitchen in a fun and inventive way. Children love to stir, pour, roll dough, and experiment with volume. These full hands-on classes help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with Mom. **Each child is expected to be 2 yrs. old and accompanied by one adult; Mom, Dad, Grandparent, Caregiver, etc.**
*No children under 2 allowed in Cooking School.
No strollers please!*

Wednesday, April 19, 10-11:30AM

Full hands-on, \$59.00 per child with adult
Vegetable & Cheese Calzone, Carrot Cupcakes with Frosting, Fruit Kabobs, Berry Smoothie

Friday, May 5, 10-11:30AM

Full hands-on, \$59.00 per child with adult
Cinco de Mayo – Taco Fiesta, Homemade Tortilla Chips, Salsa, Baked Churros, & Fruit Sangria

‘Working Parent and Me’ Classes with Jackie Leischner

Come join in the fun and learning while spending some special quality time with your child.

This full hands-on class will help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with their parent. Each child is expected to be 2 years of age or older and accompanied by a parent or guardian.

Come and spend some real bonding time with your child!

Saturday April 8, 11:30AM-1 PM

Full hands-on, \$59.00 per child with adult

Vegetable & Cheese Calzone, Carrot Cupcakes with Frosting, Fruit Kabobs, Berry Smoothie

Saturday May 6, 10- 11:30 AM

Full hands-on, \$59.00 per child with adult

Cinco de Mayo – Taco Fiesta, Homemade Tortilla Chips, Salsa, Baked Churros, & Fruit Sangria

Pre-Teen/ Teen & Adult Classes Registration is per person

Basic Baking for Father’s Day with Arlene Ward

Saturday, June 17, 9:00 AM-12:00 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

No one can resist the fragrant smell of home baking.

Please join us as we hold hands with the young, exchange family recipes with the older and have the full pleasure of knowing that we are passing on a valuable memory. Basic it is, but certainly you may come as one or bring the kids as long as they are ten years or older. Perfect for Father’s day.

The Best Ever Popovers

Strawberry-Corn Mini Muffins

Chicago Style Quick Pizza

Amazing Blueberry Muffins

Pre-Teen/ Teen & Adult Classes Registration is per person

Basic Baking for Mother’s Day with Arlene Ward

Sunday, May 7, 9:00 AM-12:00 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

No one can resist the fragrant smell of home baking.

Please join us as we hold hands with the young, exchange family recipes with the older and have the full pleasure of knowing that we are passing on a valuable memory. Basic it is, but certainly you may come as one or bring the kids as long as they are ten years or older. Perfect for Mother’s Day.

Vanilla Butter Cupcakes

with Colorful Spring Flower Frosting

Wild Blueberry and Apple Tart

Fresh Plum Pudding Cake

Melt In Your Mouth Cookies

Pre-Teen/ Teen & Adult Classes Registration is per person

Basic Baking and Bonding Together with Arlene Ward

Sunday, October 1, 9:00 AM-12:00 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

No one can resist the fragrant smell of home baking.

Please join us as we hold hands with the young, exchange family recipes with the older and have the full pleasure of knowing that we are passing on a valuable memory. Basic it is, but certainly you may come as one or bring the kids as long as they are ten years or older. Perfect experience for bonding together.

Dark Chocolate Brownies

Black as Tar Chocolate Sauce

Oatmeal Jumbles

Burnt Sugar Cake

Ginger Snaps

Adult Classes

Holiday Easter Feast with Daniel C. Rosati

Weds. April 5, 6:30-9:30 PM Full Participation

Limited Enrollment \$70.00 per person

Children ages 12 & up may enroll with a Parent

Fresh Pea & Parmigiano Crostini

Citrus & Oregano Rubbed Roasted Butterflied Leg of
Lamb with Green Herb Sauce

Greek Roasted Fingeling Potatoes

Orzo Salad with Spring Onions, Roasted Asparagus &
Tahini Lemon Dressing

Carrot Sheet Cake with Hand Crafted Marzipan Carrots

Couples Cooking Comfort Foods for 2

with Suzanne Lowery

Friday, April 7, 7:00-10:00 P.M.

Full Participation \$70.00 per person

Classic Tomato Soup, Little Lasagnas,

Stuffed Pork Chops with Garlic Mashed Potatoes,

Sautéed Balsamic Broccoli, Mini Meatloaves,

Zucchini Casserole,

Oatmeal Raisin Bakes Apples with Whipped Cream

Couples in the Kitchen

The Well Seasoned Palate

with ARLENE WARD

Saturday, April 8, 6:00 -9:00 PM

Full Participation \$75.00 per person

It's time to squeeze in a night to escape the busy household. Leave the problems behind to enjoy sharing skills in the kitchen. This menu reflects dishes that are combined with spices and flavors that are familiar but used in an exciting and different way. Simple instructions for homemade pasta with powerful color and flavor will become a specialty in your kitchen. Perhaps you will consider some of these dishes for your holiday table.

Seared Sea Scallops

with Lime Gremolata and Dill Sauce

Rack of Lamb with Feta-Garlic Crust

Homemade Rainbow Cavatelli

with Asparagus, Black Olives and French Herbs

White Balsamic Grilled Multi-Vegetable Kebobs

Frozen Strawberry Margarita Pie

****2 Dates Offered****

**Last Dinner on the Titanic
with David P. Martone, CCP**

Friday, April 21, 7:00-?

Saturday, April 22, 7:00-?

Demonstration \$90.00 per person

Please dress in your best fancy ball outfit!

Put on your best dress and join Chef David on a voyage back in time to recreate one of the first class menus from the Titanic complete with boarding pass and 10 courses! Yes, I said 10 courses. We will have an elegant dinner filled with fun, laughs and culinary instruction. Don't be frightened by the sheer number of courses. This meal will be a leisurely walk down Escoffier Way. Portions will be petite and elegant.

2017 Titanic Menu

Welcome Amuse Bouche

(Mini Crab Cake with Marriella Rose sauce)

First Course

Seared Peppered Ahi Tuna over Baby Greens with
Sesame, Mirin, Tamari, Ginger Dressing

Second Course

Classic Bouillabaisse Topped with Saffron Aioli

Third Course

Fleur de Lys Rolled Chicken Breast Filet Stuffed with
Mushroom Duxelle and Spinach
with Hazelnut Jus

Fourth Course

Rosemary Infused Fruit and Nut Stuffed Pork Loin
with Calvados Sauce

Fifth Course

Roasted Brussels Sprouts Scented with Garlic, Honey,
and Orange Zest

Sixth Course

Pan Seared Filet Mignon with Red Wine Shallot Butter

Seventh Course

Miso Glazed Roasted Salmon Filet with Wasabi Dust

Eighth Course

Creamy Artichoke Risotto

Ninth Course

Fresh Orange Supremes with Berries Marinated in
Grand Marnier, Ginger and Pomegranate Syrup with
shaved chocolate

Tenth Course

Lavender Fragranced Coconut Toasted Almond Ice
Cream with Shaved Chocolate

International Pop-Up Dinners with Arlene Ward

**Thursday, April 20, 6:30 -9:30 PM,
Full Participation \$70.00 per person**

Children ages 12 & up may enroll with a Parent
“Pop Up” restaurants, bars, boutiques and what ever, are hitting the road with their unusual approach for survival. So too is the family that has little time and little patience for preparing dinner every night for busy households. What is needed is a little help in planning quick choices for your “pop up” dinners. Exciting dishes that reflect the changing home table scene will make getting dinner on the table a snap.

Country Style Chicken —USA

Spaghetti alla Carbonara —Italy

**Chicken with Cashew Nuts in Hoisin Sauce—China
Five Minute Flounder**

with Five Minute Tropical Salsa—USA

Shanghai Style Noodles with Meat Sauce—China

**Salad Fixings and Homemade Dressings of
Vinaigrette, Thousand Island
and Egg-less Caesar Dressings**

New Orleans Dinner

with Steven Capodicasa

Friday, April 28, 7:00-10:00 PM

Full Participation \$75.00 per person

Crab cakes with Lemon Mayo dipping sauce

Shrimp Gumbo bowls

Mediterranean chopped salad

with grilled lemon vinaigrette

Bacon wrapped beef tenderloin served

with grilled lobster tails, Roasted potato accordions

Carrot cakes with citrus frosting

Couples Zing into Spring

with Daniel C. Rosati

Saturday, April 29, 6:00-9:00 PM Full Participation

Limited Enrollment \$70.00 per person

Creamy Asparagus Soup with Asiago Cheese Crisps

Silky Braised Spring Chicken

with Caramelized Shallot Sauce

Tuscan Farro & Sugar Snap Pea Salad with Fresh Mint

& Lemon Chive Dressing

French Country Style Leek & New Potato Gratin

Strawberry Rhubarb April Fool

Pizza, Focaccia and Bread Workshop with Catherine Titus Felix & Dan Felix

Sunday, April 30, 10 AM-1 PM,

\$79.00 per person, Full Participation

Children ages 12 & up may enroll with a Parent

You might just want to live on bread after you’ve mastered making your own. Let “bread-head” Catherine Felix show you how with tasty versions of classic Italian Breads

**Pizza – Margherita, Roasted Vegetable, and
Traditional Sausage variations**

**Focaccia– Rosemary, Parmesan/Peppercorn and
Roasted Garlic Toppings**

Panelle

Bastone

Baguette

Herbed Butter

Zeppoles – sweet Italian “doughnuts”

Spring Dinner Party with Suzanne Lowery

Wednesday, May 3, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Shrimp and Crab Louis,

Sautéed Lemon Chicken, Prosciutto,

Asparagus and Mushroom Risotto,

Herb Salad with Chevre Croutons,

Mixed Berry Lemon Shortcakes

New York Style Steakhouse Classics

with Daniel C. Rosati

Saturday, May 6, 6:00-9:00 PM Full Participation

Limited Enrollment \$70.00 per person

Tomato & Sweet Onions

with Homemade "Famous Steak Sauce"

Sliced New York Strip Steak with Herb Butter

Hash Browned Potatoes

Iceberg Wedge Salad with Buttermilk Herb Dressing,

Blue Cheese Crumble & Bacon

Individual Baked Alaska

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

**Pre-Teen/ Teen & Adult Class
Registration is per person**

**Basic Baking for Mother's Day
with Arlene Ward**

Sunday, May 7, 9:00 AM-12:00 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

No one can resist the fragrant smell of home baking.

Please join us as we hold hands with the young, exchange family recipes with the older and have the full pleasure of knowing that we are passing on a valuable memory. Basic it is, but certainly you may come as one or bring the kids as long as they are ten years or older. Perfect for Mother's Day.

Vanilla Butter Cupcakes

with Colorful Spring Flower Frosting

Wild Blueberry and Apple Tart

Fresh Plum Pudding Cake

Melt In Your Mouth Cookies

**There's A Tuscan in my Kitchen
with Diana Albanese**

Thursday, May 11, 6:30-9:30 PM

Demonstration, \$70.00 per person

Children ages 12 & up may enroll with a Parent

Tuscany, the most traveled spot in Italy, offers wonderful flavors that can be accomplished with a little know how and a good recipe. Diana Albanese of La Cucina D'ana, well-traveled and experienced in Tuscan cooking, will share her mouthwatering menu with you.

So let the Tuscan into your kitchen this season and leave the cooking to Diana.

Sautéed Scallops

with Roasted Red Peppers and Garlic

Risotto with Porcini Mushrooms

Lemon Chicken with Capers and Green Olives

Tuscan Steak

with Home Style Fries and Herbs

Parmesan Spinach

Little Chocolate Cakes

with Salted Caramel Sauce and Ice Cream

Sushi Workshop

**The Feeding Frenzy is Back Again!
with Chef David P. Martone, CCP**

\$75.00 per person Full Participation

Friday, May 12, 7:00-10:00 PM

Children ages 12 & up may enroll with a Parent

Come and kick back and enjoy a night out. Here is an opportunity to learn the fundamentals of sushi. David will teach you the basic techniques of making great sushi rolls. More and more restaurants are featuring

Sushi due to customer interest.

Learn to create your own masterpiece!

David will cover all the essentials.

Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing, Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy Tuna Rolls, and a wide assortment of ingredients to create new and exciting rolls: regular and inside-out rolls.

Many ingredients to create vegetable and non-fish rolls.

David always has new ideas for interesting rolls!!!

**Couples Shrimp & Crab Dinner
with Steven Capodicasa**

Saturday, May 13, 7:00-10:00 PM

Full Participation \$70.00 per person

Shrimp cakes with Savory mayo dipping sauce

Romaine salad with Grilled Shrimp
served with lemon vinaigrette

Crab Gumbo bowls with Basmati rice pilaf

Black pepper and Cheddar biscuits

Sicilian oven roasted cauliflower

Chocolate Crater Cakes with Mango salsa

**Learn to Pack a Wonderful Picnic
with Kathleen Sanderson**

Monday, May 15, 6:30-9:30 P.M.

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Flavor Foods for Here or There

Spicy New Orleans Style Muffuletta

Asian Chopped Chicken Salad in a Mason Jar

Vegetable Spring Rolls with Peanut sauce

Grilled Country Bread w/ Toppings: Herbed Ricotta,

Grilled Balsamic Apricots, Sun

Dried Tomato Pest and Prosciutto

Mini Tomato & Boursin tarts

Lemon Pistachio Biscotti/Lemon Walnut shortbread

**The Weeknight Cook
Sensational Dinner Salads
with Daniel C. Rosati**

Wed., May 17, 6:30-9:30 PM Full Participation

Limited Enrollment \$70.00 per person

Children ages 12 & up may enroll with a Parent

Black Bean & Corn Salad with

Chimi-churri Grilled Skirt Steak

Cous Cous Salad with Moroccan Spiced Chicken

Turkish Copped Salad with Lamb Kafta

Asian Slaw with Pan Seared Tuna Burgers

Heirloom Tomato Salad

with Prosciutto Parmigiano Torta

**Seafood Five Ways Plus Dessert
with Steven Capodicasa**

Friday, May 19, 7:00-10:00 PM

Full Participation \$70.00 per person

Cioppino (Italian Fish stew served with grilled
sourdough bread & roasted garlic aioli)

Grilled jumbo shrimp wrapped in smoky bacon served
with chilled Yukon gold potato salad

Grilled wasabi nut coated Ahi tuna with chilled bowtie
pasta salad and pickled ginger dressing

Grilled clams casino calzones

Grilled swordfish kebobs with chilled citrus

Mediterranean couscous

Classic Sponge Cake with Butter cream frosting

**Master Class in Baking - Phyllo
with Daniel C. Rosati**

Sunday, May 21, 9AM-1 PM Full Participation

Limited Enrollment \$85.00 per person

High School Students may enroll with a Parent

Curried Crab Phyllo Purses

Classic Spinach Spanakopita

Moroccan Chicken B'Steeya Phyllo "Cigares"

Greek Spiced Meat Phyllo Spirals

Walnut & Pistachio Baklava

Easy Apple Strudel with Caramel Sauce

Basic French Bistro with Arlene Ward

Thursday, May 25, 6:30 -9:30 PM,

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Open the door to a French bistro and you are at once
embraced by an atmosphere of clamorous activity.

Through the swinging doors come deftly prepared
dishes that often include ingredients evocative of the
region in which they are served. It's easy to recreate a

bistro environment in your own home. An

unpretentious fare in generous portions served up in a
warm and friendly mood. You can do that.

Mussels in Wine Sauce

Hanger Steak au Poivre

Potato and Goat Cheese Galette

Roasted Peppers and French Feta

Salad Nicoise ,Cherry Clafouti

Everyone Loves Dumplings - Tasty Stuffed

Delights from Around the Globe with

Catherine Titus Felix & Dan Felix

Friday, May 26, 7-10 PM,

\$79.00 per person, Full Participation

Everything tastes better when wrapped in some kind of
delicious dough. Join Dan and Catherine Felix take you
traveling around the world of dumplings.

Asian Style Pork & Leek Dumplings,

Shrimp Shu Mai, Dee's Pierogis

Spicy Beef Empanadas

Lobster Ravioli

Old Fashioned Chicken & Dumplings

Apple Dumplings, Crepes Suzette

Spring Lobster Bake

with David P. Martone, CCP

Friday, June 2, 7:00-10:00 PM Demonstration

Limited Enrollment \$75.00 per person

Children ages 12 & up may enroll with a Parent

Yearning for that old fashion beachy lobster dinner? This
will quench your thirst. It's always frustrating trying to find
an old fashion lobster dinner; unless you live in New

England! David got the idea from this class while visiting St.
John Canada. Keep it simple, make sure it's fresh and serve
it hot. Roll up your sleeves and the rest is on you. David will

show you how to make this wonderful menu so you can
enjoy this wonderful meal anytime right at home.

Each student will enjoy:

Spicy Shrimp Appetizer, She Crab Soup,

White Wine Garlic Steamed Mussels

1 ¼ pound lobster, Double Stuffed Baked Potato

Corn on the Cob, and Blueberry Crumble

Italian Boot Camp with Diana Albanese

Sunday, June 4, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

Children ages 12 & up may enroll with a Parent

Join Diana Albanese and learn how to shape up your Italian culinary skills in this comprehensive instruction and hands on class. Learn Italian basics to create fresh flavors this summer for everyday cooking. As all Italians know the best meals are eaten at home.

**Fresh Apricots with Creamy Blue Cheese
and Basil Crostini**

**Gemelli with Fresh Shrimp, Sun Burst Tomatoes
and Baby Spinach**

Marinated Chicken a la Griglia

Fish with Grilled Fennel and Lemoncello

**Balsamic Glazed Pork Tenderloin
with Arugula Salad**

**Grilled Portobellos with Roasted Red Peppers,
Mozzarella and Pesto, Sicilian Cauliflower Rice
Lemon Glazed Cookies**

Strawberries Stuffed with Cannoli Cream

The Joy of Summer Cooking with Arlene Ward

Tuesday, June 6, 6:30 -9:30 PM,

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

As the mercury rises and days grow longer, you'll be looking for refreshing lighter menus—those with an unexpected twist. Combining some of my favorite ingredients for a winning South Western experience could easily get you into the swing of the hot season that's just stating.

**Green Grape and Marcona Almond Gazpacho
Crazy Screaming Mussels**

**Cornmeal Yeast Loaves with Roasted Peppers,
Monterey Jack and Cilantro**

**Mahi Mahi with Corn, Black Bean and Mango Salsa
Summer Greens**

with Heirloom Tomatoes and Watermelon

Minted Blueberries & Frangelico Hazelnut Sundays

Tuscan Summer with Daniel C. Rosati

Weds., June 7, 6:30-9:30 PM Full Participation

Limited Enrollment \$70.00 per person

Children ages 12 & up may enroll with a Parent

Tomato Basil Crostini with Herbed Ricotta

Pasta "Panzanella Style" with Grilled Shrimp

Pork Tenderloins alla Porchetta with Pancetta, Garlic,
Fennel & Rosemary

Twice Cooked Potatoes with Rapini

Cannellini Beans with Garlic & Sage

Summer Berry Tiramisu

Dinner for a Group with Steven Capodicasa

Saturday, June 10, 7:00-10:00 PM

Full Participation \$70.00 per person

Sicilian Cauliflower crostini

Saffron and ginger steeped mussels
with crusty garlic bread

Baby greens with roasted fennel
and citrus yogurt saffron dressing

Individual Crabmeat and lobster pot pies

Broccoli with 3 cheese panko topping

Baked Roma tomatoes with Parmesan cheese crackle
Homemade Olive oil cakes

Master Class in Baking

Summer Pies & Tarts

with Daniel C. Rosati

Sunday, June 11, 9AM-1 PM Full Participation

Limited Enrollment \$85.00 per person

High School Students may enroll with a Parent

Streusel Topped Strawberry Rhubarb Galette

Summer Cherry Berry Pie

No Bake Black Bottom Coconut Mousse Pie

Lemon Chiffon Tarts

Peach Almond Slab Pie

Raspberry Cheese Tart

Simple to Spectacular Shrimp Dishes with Diana Albanese

Wednesday, June 14, 6:30-9:30 PM

Demonstration, \$70.00 per person

Children ages 12 & up may enroll with a Parent

They may be little but it's no secret that dishes featuring shrimp are among the most popular. But if you think you've eaten and seen everything you could with shrimp, you're in for a surprise.

**Crispy Wonton Shrimp with Asian Lime
and Scallion Sauce**

Shrimp and Avocado Salad with Mango Dressing

Shrimp and Bay Scallop Cakes

with Chipotle Mayonnaise

**Brazilian Shrimp in Coconut Sauce
over Steamed Rice**

**Stuffed Shrimp with Crabmeat in Garlic
and Wine Sauce**

Lemon Herb Panna Cotta

Couples Early Bastille Day Celebration

A French Celebration

with Kathleen Sanderson

Friday, June 16, 7:00-10:00 P.M.

Full Participation \$75.00 per person

Caramelized Onion and Roquefort Tartlets

Rosemary Pastry Ribbons

Raspberry & Brie Tartlets

Classic French Poached Egg & Lardon Salad

Grille Hanger Steak w/ Herbed Butter

Pomme Dauphinoise

Tomatoes Persile/ Asparagus

Apple tart Tatin Sea Salted Caramel Sauce

Summer Seafood with Suzanne Lowery

Tuesday, June 20, 6:30-9:30 P.M.

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Bacon Broiled Scallops with Horseradish, Shrimp Burgers with Aioli Mayonnaise, Pan Seared Halibut with Black Bean Salsa, Lemon Herb Cod on Crispy Potato Rafts, Lemon Cream Jelly Roll

Classic Dinner

with Chef Steven Capodicasa

Friday, June 23, 7:00-10:00 PM

Full Participation \$70.00 per person

Cream of roasted tomato soup with Homemade Cheddar cheese crackers

Baby greens served with roasted pepper dressing
Savory Rib Roast

Panko and Parmesan Crusted Broccoli

Roasted potatoes with pancetta paste with onions
Coconut white cakes

Pre-Teen/ Teen & Adult Class **Registration is per person**

Basic Baking for Father's Day

with Arlene Ward

Saturday, June 17, 9:00 AM-12:00 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

No one can resist the fragrant smell of home baking.

Please join us as we hold hands with the young, exchange family recipes with the older and have the full pleasure of knowing that we are passing on a valuable memory. Basic it is, but certainly you may come as one or bring the kids as long as they are ten years or older. Perfect for Father's day.

The Best Ever Popovers

Strawberry-Corn Mini Muffins

Chicago Style Quick Pizza

Amazing Blueberry Muffins

Couples Cook Italian Dinner Party

with Daniel C. Rosati

Saturday, June 17, 6:00-9:00 PM Full Participation

Limited Enrollment \$70.00 per person

4 Cheese Roasted Portobello Mushrooms

Mixed Grilled SPIEDINI

with Chicken, Sausage & Veal

Calabrian Roasted Stuffed Peppers

Tuscan Zucchini Salad

Herb Potato Salad with Baby Arugula

Orange Scented Ricotta Cheesecake

Couples All-American Barbeque

with Catherine Titus Felix & Dan Felix

Friday, June 30, 7-10 PM,

\$79.00 per person, Full Participation

Our great American cook-out takes a step up from burgers and hot dogs with a little melting – pot flavor. Join Catherine and Dan Felix for a fun evening full of new ideas that will make your grill sizzle.

**Great Grilled Steak, Grilled Corn Salsa,
Hot Grilled Potato Salad**

**Spatchcocked Chicken with Tandoori Spices,
Grilled Naan, Grilled Peach Brown Rice Salad**

Grilled Salmon Steaks with Cajun

**Remoulade, Grilled Sweet Potato Wedges,
Spicy Collard Greens**

**Melt in Your Mouth Baby Back Ribs, Grilled
Corn Spoon Bread, Colorful Cabbage And
Apple Slaw**

**Strawberry Rhubarb Crisp with Mascarpone
Ice Cream**

Dinner with Steven Capodicasa

Friday, July 14, 7:00-10:00 PM

Full Participation \$70.00 per person

Gazpacho Soup with homemade cheesy croutons

Baby greens served with roasted pepper dressing
Savory Grilled Rib Eye

Grilled summer vegetables

Roasted potatoes with pancetta paste with onions
Classic Lemon Cake with Citrus Butter cream frosting

New Reasons to Love Italy with ARLENE WARD

Friday, July 7, 7:00 -10:00 PM

Full Participation \$75.00 per person

Traveling through Italy is always enchanting. At the present time, an armchair look and remembrance is all I need. My menu is a mixture of old classic talent and the newer younger food scene now being experienced.

This diverse menu of ingredients will give you the same thrill as when traveling was in your vacation plans. It's reason to love it all.

**Flatbread with Caramelized Onions,
Goat Cheese and Walnuts**

Mozzarella with Sun-dried Tomatoes and Herbs

Homemade Orecchiette with Clams and Mint

Fire Roasted Lemon Chicken

Watermelon and Tomato Salad with Basil Oil

Biscotti with Amarena Cherries

**Couples Cook - The Thrill of the Grill
with Daniel C. Rosati**

Saturday, July 15, 6:00-9:00 PM Full Participation

Limited Enrollment \$70.00 per person

Grilled Clams

with Homemade Balsamic Barbecue Glaze

Spanish Summer Salad with Grilled Asparagus,

Serrano Ham & Manchego Cheese

"Quick Marinade" Flank Steak

with Smoky Grilled Onion Sauce

Summer Sweet Corn Succotash

Greek Yogurt Panna Cotta with Grilled Apricots

**Summer Harvest Market Basket Cuisine
with Kathleen Sanderson**

Monday, July 17, 6:30-9:30 P.M.

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

What is growing at in the season. Techniques might include sautéing, blanching roasting or grilling.

Flat Breads with Various Toppings:

Fig & Goat Cheese, Parmesan Peppercorn

Sun-dried Tomatoes & Artichoke

Salmon Gremolata w/ Citrus Salsa

Roasted Pork Tenderloin stuffed with herbs and cheese

Asparagus Tart w/ Meyer Lemons

Orzo Salad with Lemon, Pine Nuts and Roasted red Peppers

Shaved Fennel Lemon & Parmesan

Desert Trio

Mini Fruit Cobbler

Key Lime tartlet

Mini Chocolate Pot de Creme

**Cooking with Herbs – Summer in Provence
with Daniel C. Rosati**

Wed., July 19, 6:30-9:30 PM Full Participation

Limited Enrollment \$70.00 per person

Children ages 12 & up may enroll with a Parent

Croutons with Caramelized Leeks,

Goat Cheese & Herbs

Summer Vegetable Soup with Hazelnut Herb Pistou

Provençal Herb Rubbed Grilled Lamb Steaks

with Roasted Garlic Sauce

Salt Roasted Potatoes

Roasted Provençal Stuffed Tomatoes

Cherry Almond Tart

Greek Night

**My Greek Adventure with the Most
Beautiful Woman in the World
with Chef David P. Martone, CCP**

\$75.00 per person Full Participation

Friday, July 21, 7:00-10:00 PM

Classic Greek Salad

Fried Tomato Balls

Greek Style Orzo with Shrimp, Mussels,

Tomato and Mint

Roasted Eggplant Saganaki

Lemon Oregano Marinated Grilled Lamb Chops

Greek Lemon Potatoes

Simple Greek Dessert – Thick Yogurt with Cinnamon,

Toasted Walnuts and Thick Greek Honey

Stuff It! - with Arlene Ward

Thursday, July 27, 6:30 -9:30 PM,

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

At the height of the season there is nothing that compares with home grown produce. Picked from your own garden or purchased at you favorite farm stand, these everyday vegetables take on an extra special taste and look. Easy to do, delightful to see, a make-ahead dinner choice works for me. Learn what to do with a zillion zucchini, tomatoes or peppers—"Stuff Them!"

Beefsteak Tomatoes filled with Sausage,

Rice and Pine Nuts

Red and Yellow Peppers Topped

with Israeli Couscous

Veal Stuffed Zucchini

with Fresh Tomato and Dill Sauce

Lamb Stuffed Tomatoes with Tropical Spices

Summer Salad of Garden Greens, White Peaches,

Raspberries and Goat Cheese

Baked In Strawberry and Macadamia Nut Cake

Summertime Grilled Steak

with Steven Capodicasa

Saturday, July 29, 7:00-10:00 PM

Full Participation \$75.00 per person

Grilled baby lobster tails with saffron herb drizzle
Mediterranean chopped salad with grilled lemon vinaigrette
Grilled Spanish chorizo and roasted tomato Bruschetta
Grilled Porterhouse steaks with warm savory potato salad
Oven Roasted Cauliflower Steaks
with grilled lemon drizzle
Strawberry Short cakes

The Bounty of the Summer Garden

with Daniel C. Rosati

Wed., Aug. 2, 6:30-9:30 PM Full Participation

Limited Enrollment \$70.00 per person

Children ages 12 & up may enroll with a Parent

Feta & Watermelon Salad
Spice Roasted Summer Vegetable & Chickpea Salad
Miniature Cauliflower Crust Pizzas
Sweet Pea Ricotta Cavatelli with Sicilian Lemon Mint
Basil Pesto
Double Chocolate Zucchini Bread

Couples Cook Backyard Supper

with ARLENE WARD

Friday, August 4, 7:00 -10:00 PM

Full Participation \$75.00 per person

Enjoy the pleasures of an outdoor party. A warm evening chatting with friends and a casual start to the week-end activities. Your menu, simple but special, packed with flavor and colorful fresh August ingredients will treat your guests to the Garden State's best.

Grilled Marinated Shrimp in Raspberry Soy Bath

Rib Eye Steaks with Spicy Dry Coffee Rub

Crisp Herb-Roasted Fingerlings with Scallions

Tomato and Zucchini Salad with Feta,

Green Olives and Capers

Green Beans, Red Peppers and Black Olives

Plum Sponge Cake with Vanilla Sauce

Surf & Turf with Steven Capodicasa

Friday, August 11, 7:00-10:00 PM

Full Participation \$75.00 per person

Crabmeat cocktail served with lemon aioli
Baby greens with grilled shrimp and chorizo bits
with homemade goat cheese croutons
Bacon wrapped beef tenderloin
served with grilled lobster tails
Redskin potatoes
served with seared chorizo and onions
Roasted cauliflower with Crispy Herb Breadcrumbs
Espresso Brownie Torte

Summer in Southern Italy

with Daniel C. Rosati

Saturday, Aug. 12, 6:00-9:00 PM Full Participation

Limited Enrollment \$70.00 per person

Summer Tomato Salad with Basil & Burrata Cheese
Zucchini Carpaccio & Crab Salad
Crispy Pan Fried Pork Chops
with Hot & Sweet Pepper Sauce
Apulian Shoestring Potato Salad
Zeppole - Sweet Ricotta Puffs with Chocolate Sauce

Romantic Couples

Late Summer Harvest Dinner

with Kathleen Sanderson

Friday, August 18, 7:00-10:00 P.M.

Full Participation \$75.00 per person

Panzanella Salad w/ Farm Fresh tomatoes, Herbs,
Shaved Parmesan & Arugula
Grilled Brined Pork Chops
with Gingered Tomato Relish
Roasted Split Chicken Stuffed with Zucchini,
Herbs & Farm Style Cheese
Roasted Tomato, Onion & Basil Sauce for Pasta
Port Wine Poached Peaches
with Raspberries Ice Cream
Lavender Palmiers

Couple Cook Late Summer Harvest

with ARLENE WARD

Friday, August 25, 7:00 -10:00 PM

Full Participation \$75.00 per person

The end of summer is a time of joy and sorrow. This menu reflects on some simple and easy to do dishes that depend on fresh picked ingredients. The market is full of beautiful choices for preparing a special dinner for friends and family. It's time now to close the summer with a new style for summer's best ingredients.

Roasted Eggplant and Cherry Tomatoes

with Grilled Bruschetta

Sauté of Sausage and Peppers in Red Wine

Skewered Mixed Grilled Swordfish and Shrimp

Parsley and Basil Pesto with Green Beans,

Potatoes and Pasta

Sweet Corn and Tarragon In Olive Oil

Cauliflower and Olive Salad

Plum and Rhubarb Tart

Summer BBQ with Steven Capodicasa

Saturday, August 26, 7:00-10:00 PM

Full Participation \$70.00 per person

Grilled Clams with bacon butter

Mediterranean chopped salad
with grilled lemon vinaigrette

Grilled Spanish chorizo and roasted tomato Bruschetta

Grilled Porterhouse steaks
with warm savory potato salad

Grilled vegetables, Tuscan Peach Tart

Taco Dinner with Steven Capodicasa

Friday, September 8, 7:00-10:00 PM

Full Participation \$70.00 per person

Sweet and Spicy Garlic Chipotle Chicken wings
with dipping sauce, Fried green Tomatoes

Lobster tacos, Skirt steak tacos

Grilled vegetable tacos, Crispy Cole Slaw

Crispy Bacon Mac & Cheese

Classic Blondies with Chocolate sauce

Couples Cook A French Dinner Party with Daniel C. Rosati

Saturday, Sept. 9, 6:00-9:00 PM Full Participation

Limited Enrollment \$70.00 per person

Mesclun Lettuce Salad with Shallot Dijon Dressing
& Fried Herbed Goat Cheese Rounds

Classic Braised Chicken with Forty Cloves of Garlic
Red Bliss Potatoes with Chive Butter

Haricot Vert Green Beans Roasted Hazelnuts

Chocolate Pot du Creme Cups with Fresh Raspberries

Antipasto, Tapas & Mezze: Small Bites that Make a Meal with Daniel C. Rosati

Wed., Sept. 13, 6:30-9:30 PM Full Participation

Limited Enrollment \$70.00 per person

Children ages 12 & up may enroll with a Parent

Sfincione - Sicilian Thick Crust Pizza Bites

Icy Cold White Gazpacho Shots

“Kataifi” Phyllo Pastry Wrapped Shrimp
with Raita Dipping Sauce

Pomegranate Molasses Glazed Grilled Beef Kabobs
with Tahini Sauce

Mixed Grain, Kale, Fruit & Nut Tabbouleh Salad
in Romaine Lettuce Boats

Grilled Clams with Spanish Romesco Sauce

Jubilee Chicken Salad in Savory Choux Pastry Puffs

Sushi Workshop

The Feeding Frenzy is Back Again! with Chef David P. Martone, CCP

\$75.00 per person Full Participation

Friday, September 15, 7:00-10:00 PM

Children ages 12 & up may enroll with a Parent

Come and kick back and enjoy a night out. Here is an opportunity to learn the fundamentals of sushi. David will teach you the basic techniques of making great sushi rolls.

More and more restaurants are featuring Sushi due to customer interest. Learn to create your own masterpiece!

David will cover all the essentials.

Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing, Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy Tuna Rolls, and a wide assortment of ingredients to create new and exciting rolls:

regular and inside-out rolls.

**Many ingredients to create vegetable
and non-fish rolls.**

David always has new ideas for interesting rolls!!!

Casual Company Dinners with ARLENE WARD

Saturday, September 16, 6:00 -9:00 PM

Full Participation \$75.00 per person

Capture the spirit of three early fall dinners that you will be ready to try out for a casual get together. Set the kitchen table and just in case the weather is still warm, take it outdoors. We will make our pasta here or you can purchase it at most markets.

Mushroom Soup

Cavatelli with Spicy Butternut Squash

Herb and Cheese Filled Chicken Thighs

Whipped Carrots and Garlic Potatoes

Soft Polenta w/ Spinach & Spicy Grilled Shrimp

Vanilla Panna Cotta w/ Fresh Pears in Rosemary

Italian Boot Camp with Diana Albanese

Sunday, September 17, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

Children ages 12 & up may enroll with a Parent

Come join us this fall with new recipes and ideas about Italian food. This 4 hour workshop we will visit Milan, Genoa, Venice, Tuscany and Calabria.

Pan Roasted Pancetta and Herb Butter Crostini

Shellfish Soup

Risotto with Milanese

**Spinach Gnocchi with Brown Butter
and Almond Sauce**

Chicken Fricassee with Lemon and Garlic

Braised Short Ribs with Creamy Polenta

Ciambotta, Italian Vegetable Stew

Calzone with Peppers, Onions and Sausage

Nutella Panna Cotta

Celebration Brunch with Suzanne Lowery

Thursday, September 21, 6:30-9:30 P.M.

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Turkey Sausage Patties,
Baked Apple French Toast,
Asparagus and Mushroom Egg Strata,
Arugula Salad with Lemon Vinaigrette,
Iced Cinnamon Buns,
Blueberry Crumb Muffins

Tenderloin Entertaining Menu

with Steven Capodicasa

Saturday, September 23, 7:00-10:00 PM

Full Participation \$70.00 per person

Grilled shrimp cocktail
with roasted tomato cocktail sauce
Classic Caesar salad
with homemade sourdough croutons
Beef tenderloin stuffed with Lobster
and served with burgundy wine reduction
with caramelized onions
Smashed baby Yukon gold potatoes
Sautéed green beans with puttanesca sauce
Homemade Peach and blueberry crumb pies

Daytime Class

**International Pop-Up Dinners
with Arlene Ward**

Friday, September 22, 10:00 -1:00 PM,

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

“Pop Up” restaurants, bars, boutiques and what ever, are hitting the road with their unusual approach for survival. So too is the family that has little time and little patience for preparing dinner every night for busy households. What is needed is a little help in planning quick choices for your “pop up” dinners. Exciting dishes that reflect the changing home table scene will make getting dinner on the table a snap.

Country Style Chicken —USA

Spaghetti alla Carbonara —Italy

Chicken with Cashew Nuts in Hoisin Sauce—China

Five Minute Flounder

with Five Minute Tropical Salsa—USA

Shanghai Style Noodles with Meat Sauce—China

Salad Fixings &

Homemade Dressings of Vinaigrette,

Thousand Island & Egg-less Caesar Dressings

Master Class in Baking

Summer Artisan Breads

with Daniel C. Rosati

Sunday, Sept. 24, 9AM-1 PM Full Participation

Limited Enrollment \$85.00 per person

High School Students may enroll with a Parent

Glazed Almond Danish Ring

Classic Challah Bread

Onion Rolls

Broccoli Rabe Stuffed Focaccia

English Black Walnut Raisin Bread

Caraway Sticks

Fresh Pasta Workshop with Diana Albanese

Wednesday, September 27, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Updated for fall, the focus of this workshop is the art of making fresh pasta three different ways. Diana Albanese will guide you through the process of preparing homemade pasta and share her family recipes for complimentary sauces.

Fresh Egg Pasta Dough

Semolina Dough

Potato Dough

Fettuccine with Wild Mushroom Sauce

Hand Rolled Orrechiette with Roasted Butternut

Squash, Kale and Caramelized Onions

**Potato Gnocchi with Simple Tomato
and Basil Sauce**

Fennel and Pear Salad with Walnuts and Parmesan

Zabaglione with Fresh Berries

Couples – A Flash in the Pan

with Kathleen Sanderson

Friday, September 22, 7:00-10:00 P.M.

Full Participation \$75.00 per person

Shiitake, Pancetta & Arugula Sauce with Pasta
Chicken with Balsamic Honey Glaze and Jasmine Rice
Shrimp with Citrus Ginger Sauce over Pasta
Steak with a Roquefort Rosemary Sauce
Served with Smashed Potatoes
Simple Salad Vinaigrette
Bake a Variety of Biscotti

**Endless Summer Couple Dinner
with Catherine Titus Felix & Dan Felix**

Friday, September 29, 7-10 PM,

\$79.00 per person, Full Participation

The bounty of a summer garden can last all year long with Catherine and Dan Felix's strategies. In this class they will share recipes for fresh fruits and vegetables and guidance on making preserves.

The Preserves

Basic Tomato Sauce, Quick Pickled Spicy Cucumbers,
Crab Apple or Grape Jelly,
Apple Sauce

The Menus

Shrimp Oreganata (with fresh tomatoes or
tomato sauce) Angel Hair Pasta,
Korean Barbecue Rib-Eye Steak with pickles, Rice
Smoked Pork Chops
with Grilled Corn and Apple Sauce,
Sautéed Sole with Cucumbers,
Grilled Eggplant Parmesan,
Buttermilk Scones with Jelly
Apple /Walnut Muffins

**Pre-Teen/ Teen & Adult Class
Registration is per person**

**Basic Baking and Bonding Together
with Arlene Ward**

Sunday, October 1, 9:00 AM-12:00 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

No one can resist the fragrant smell of home baking. Please join us as we hold hands with the young, exchange family recipes with the older and have the full pleasure of knowing that we are passing on a valuable memory. Basic it is, but certainly you may come as one or bring the kids as long as they are ten years or older. Perfect experience for bonding together.

Dark Chocolate Brownies

Black as Tar Chocolate Sauce

Oatmeal Jumbles

Burnt Sugar Cake

Ginger Snaps

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com.

Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice. No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

**Knife Skills I Workshop with
Steven Capodicasa**

Full Participation \$69.00 per person

Children ages 12 & up may enroll with a Parent

****2 Dates Offered****

Saturday, June 3, 9:00 AM-12:00 PM

Saturday, September 30, 9:00 AM-12:00 PM

Full Participation/ Limited Seating/ Book Early!

This is a sell out class!

This full hands-on techniques class is one you can't miss. Even the best of cooks can benefit from a class where you learn the proper way to use your knives. Selecting the proper knife is essential in staying safe and getting the job done effectively. Chef Steven, will teach you the basics while helping to reduce your prep time. Learn all the basics of cutting, slicing, shredding, and mincing. Also learn the proper way to keep your knives well maintained and sharp.

Knife Sharpening only \$3 per knife.

Corporate & Private Cooking Class Parties

Hosting a party at Classic Thyme is a unique way to entertain your guests.

We work with you to design a menu, select a format and customize the activities to suit your needs. Your guests can be prepping and sautéing away or simply enjoying a glass of wine as they watch a culinary demonstration. At Classic Thyme we have hosted events for all occasions:

- Birthdays
- Anniversaries
- Wedding Showers
- Rehearsal Dinners
- Baby Showers
- Gourmet Groups
- Civic Groups
- Family Reunions
- School Outings
- A Night Out with Friends



Private classes run for 3 hours, including dining time. We are happy to accommodate you if more time is needed at an additional charge. A \$250 nonrefundable deposit is required to reserve a date. Classes start at \$65 per person plus 20% gratuity. You are free to bring your own wine and beer and we will be happy to recommend wines to pair with your menu selections. Call the cooking school at 908-232-5445 to schedule and plan your next event.



www.classicthyme.com

710 South Avenue West
Westfield, NJ 07090
908-232-5445



Class Schedule Thru Sept. 2017