

Winter Schedule '08-'09

Cooking Classes with Gourmet Godmother
Fort Collins, Colorado



www.gourmetgodmother.com

Enjoy new tastes for the winter days ahead with *Gourmet Godmother*, Sharon Miller, as your guide to creative, fun, and nutritious food art. Classes include hands-on experience, and ample food tasting of all dishes prepared.

Saturday, December 6 "Cookies With Class!" (9:00-11:00 am)

If I'm going to make cookies for the holidays, I want them to look great and taste delicious. This time I am sharing some of my all time favorites: English gingerbread men, Mexican mocha, Swedish bird nests, German spritz, crème de menthe balls, and chocolate chow meins. Together they become a beautiful and delicious tray of international color and flavor. After this final class of the year, everyone takes home their own tray of assorted cookie experiments to test out at home!

Saturday, January 17 "Chinese Dim Sum" (9:00-11:00 am)

You will be ready to celebrate Chinese New Year, January 26, with these recipes and practice of making the traditional small bites of Chinese cuisine. You will perfect the art of using the bamboo steamer and learn quick fry techniques to create these classic: chicken vegetable dumplings, golden shrimp balls, fried rice, and almond pudding with berries & mango. As we sample these "little heart warmers", enjoy the fragrance and taste of an assortment of Chinese teas.

Saturday, January 31 "Homemade Soups & Breads (9:00-11:00 am)

I have gathered a new assortment of recipes to repeat this most popular class on quick and easy comfort food! Our three soups will include: Mexican chicken tortilla, a creamy tomato/carrot bisque, and a hearty Italian wedding soup. The three bread recipes have been voted family and friend favorites for years... and some of my easiest to prepare. We will be baking a southern corn bread, parmesan herb breadsticks, and every child's favorite...cinnamon monkey bread☺

Saturday, February 7 "Fondue & Chocolate Too!" (9:00-11:00 am)

When I saw how fun this class was last year, I knew we needed to bring it back! Few cooking styles bring people together better than fondue. We will experiment with various cooking pots and enjoy the blend of beef, chicken, veggies, and cheese while learning the history and techniques of fondue cookery. We conclude the Valentine's Day theme with sweet bites of fruit and cakes dipped in dark and white chocolate. You will be ready to entertain like a fondue pro!

Saturday, February 28 "Extreme Make-Over Dining" (9:00-11:00am)

O.K....I know some of you call them leftovers, but I prefer to call them inspirations for creative cuisine! This class is designed to save you time, and lots of money, while learning to find a second meal life for food at your refrigerator finger tips. You will be part of the magic as we prepare and dine on a delicious four course meal of soup, entrée, salad, and of course dessert using just leftovers and a few well placed essential pantry items. Don't miss this class if you are tired of throwing out good food that simply needs a new life with a simple makeover recipe.

Time??? Date??? "It Takes Four Or More"

Do you and your friends have an idea of something you want to learn together in the kitchen? For the first season, *Gourmet Godmother* is offering custom tailored classes for groups of four or more (no more than 12 please). Talk to me about your wishes, and we will plan a time for a class that fits your special needs. Maybe it is a class you missed in the past, or a new idea from your own group. The \$25 per person class fee remains the same, with advance payment. A minimum of four reserved students is required to book a date.

All classes meet at: 1108 Parkwood Drive, Fort Collins

Cost: \$25 per person (includes all food and recipes) Advanced payment required

Contact: 970-988-5700 or www.gourmetgodmother.com to reserve your space & apron!

Note:

*****Classes can also be arranged and tailored for special events. Let the Godmother know your wishes to plan: Bridal or Baby Showers...Birthday & Tea Parties...Special Diet Cooking Lessons...Office Team Building Events...



Class Registration Form for “Gourmet Godmother” Classes

See class listings at www.gourmetgodmother.com

Name _____

Title _____

School _____

Address _____

Phone _____ E-mail _____

All two hour classes include food preparation demonstrations, hands-on lab experience, information sharing, and tasting with a fee of \$25.00 for each participant. All food, and a folder of recipes and information are included in the fee.

The following hour of mentoring is designed for food educators who can apply elements of this experience to their own classroom setting. Additional information relating to foods lab teaching and management will be included in this training session. A fee of \$10.00 is added for this additional hour of instruction. A signed certificate of attendance and participation will be include for credit documentation.

Requested class or classes

Class Date

Fee enclosed

Total enclosed: _____

Please send a copy of this form and payment in advance of class date to:

Sharon Miller

1108 Parkwood Drive

Fort Collins, CO 80525

Administrative approval signature (if required by school for funding or credit)
