

Kitchenware *Outfitters* of Savannah

Twelve Oaks Shopping Center
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Between Lenscrafters and Publix

Join Us! Cooking Classes Are A Great Evening Out!

2nd Quarter 2012

Spring Made Easy

New For the Table: MYDrap Disposable Table Linens

Imagine having the toss-away convenience of a roll of paper towels combined with the beauty and durability of real fabric. It's not only possible, it's here! Just arrived in our showroom are **MYDrap Disposable Table Linens** from Spain. Developed in the mid-nineties for the hospitality industry, these **100 % cotton, perforated table linens on a roll** are now available for home use. We have placemats and napkins in three sizes, in a handsome array of colors that are perfect for casual summer entertaining.

What is a Corkcicle?

It is a new way of keeping a bottle of white wine at the perfect serving temperature for up to an hour after opening. It looks like an icicle with a cork on the end. All you do is freeze the Corkcicle; pour a glass of wine then insert the Corkcicle into the bottle to keep it cold. Enjoy!

New Designs for Spring from Le Creuset

For eight years, we have been the area's largest dealer of **Le Creuset**, the fine enameled iron cookware from France. Still handmade in the same factory

since 1925, Le Creuset set a standard that has been widely imitated but never surpassed. In those eight years, we've seen colors come and go, but the classic look has remained unchanged. Until now.

This spring Le Creuset is not only launching a fresh new blue, but also a new design for their French ovens and braisers. The body of the pot remains much the same, but will sport larger, comfortable side handles, a new lid design, and a more ergonomic lid handle.

We'll be receiving the new line soon, which means savings for you! To make room for the new **Signature Collection**, we're continuing to offer substantial discounts on our remaining stock of all retiring **Cobalt** pieces, as well as all **Classic** braisers, and round and oval ovens (except for remaining try-me specials). If you've been thinking of investing in one of these fine pots, or simply adding to your collection, now is the time to do it!

A New Look for Our Cooking School

For the last few days, Culinary Director **Damon Lee Fowler** has been like a kid in a candy store. You may have noticed that we have been updating and expanding our lines of fine **Fortessa** tableware, the beautiful yet durable restaurant-grade white china, to include the elegantly simple **Ilona** pattern, he and Barbara have chosen new tableware for the cooking school. It has arrived, and Damon has been happily packing up the old dinnerware, cleaning shelves,

and washing and putting the new things away. He hasn't even minded chasing down teachers for the new schedule. Well, not as much.

Thinking Outside the (Gift) Box: Charity Registry

You've probably realized that our gift registry isn't just for Brides. It's ideal for all kinds of housewarmings, whether the home belongs to newlyweds, a single young person just starting out, or an older couple starting over. But think beyond home kitchens. **Churches, synagogues, and social charities** such as **Ronald McDonald House** often have communal kitchens that are all-too-often woefully under-equipped with worn out cast-offs donated by members who may not have considered what the facility really needs.

Consider creating a **charitable gift registry** that will let members know what the kitchens need. It helps prevent duplications and insures that the kitchen is well equipped with tools that are new and in good working order. We recently started a registry for both a synagogue and a church. Give us a call and let us help your organization build a well-equipped kitchen.

And while we're talking about registries, regardless of the occasion, a number of our vendors are now offering incentive gifts when their products are purchased for a registry. Talk to one of our sales associates when you begin to build your gift list.

Class Registration begins at 10:00 AM ON WEDNESDAY, March 28, 2012. All classes are from 6:30 to 9:00 PM, unless otherwise specified. Registration includes a 10% discount on most purchases only on the evening of the class (exceptions are sale items, electronics, sets, and special orders). Please read about Registration and Cancellation policy at the end of the class schedule for important information on classes. Registration is not necessary for FREE events.

Tuesday, April 3, 6:30 PM

Damon Lee Fowler

Champagne Easter Dinner, \$50

One of Culinary Director Damon Lee Fowler's favorite cooking holidays is Easter, so he's kicking off the new quarter by offering a fresh new take on some of Easter's traditional menu items—carrots, lamb, asparagus, eggs, and, of course, chocolate and Champagne. Best of all, everything can be made ahead, so you can relax and show off your Easter Bonnet. It begins with **Carrot and Leek Soup with Chive Cream**, followed by Hardwood-grilled Marinated **Butterflied Leg of Lamb with Mint Pesto, Potato Gratin with Ham and Onions**, and **Lemon-Roasted Asparagus**. He finishes with his own signature Easter dessert, **Chocolate Pots de Crème**. To enhance the menu, we'll be serving it with Damon's idea of the ultimate holiday beverage, **Champagne**.

Tuesday, April 10, 6:30 PM

Chef Frederick Nussbaum

**Executive Chef, The Oglethorpe Club
An Elegant Spring Dinner, \$ 45**

We are very pleased to welcome **Chef Frederick Nussbaum** back to our cooking school. Formerly executive chef at The Chatham Club, Chef Nussbaum took a break from teaching while he took over the kitchen at **The Oglethorpe Club**. His first menu celebrates the flavors of spring in an intimate dinner that begins with **Littleneck Clams and Orzo bathed in Garden Herbs, Garlic, White Wine**, followed by **Grilled Spice-Rubbed Pork Tenderloin** with Creamy **Stone Ground Grits** and **Golden Raisin Jam**, and finishes with a sumptuous **Chocolate Terrine** with **Strawberry Consommé**.

Thursday, April 12, 6:30 PM

**Food and Wine Writer Tim Rutherford
With an Iron Skillet, \$ 50**

Food and Wine Writer **Tim Rutherford** is an hardcore Iron Man. Not the Tri-athlete kind—but the cooking kind. His favorite cookware is cast iron, the old fashioned kind that turns black over time and develops its own natural non-stick coating that just gets better with

use. This class is all about the cast iron skillet. He begins with **Fresh Mozzarella and Chiles** on pan-toasted crostini; **Pan-fried Pork Medallions** with old fashioned **Cream Gravy**, and **Catfish Court-Bouillon** made in an iron Dutch oven. He'll finish with **Hot Skillet Peaches** for topping ice cream (and other things). And of course, he'll also share three white wines that are ideal for warmer weather sipping – **Picpoul Pinet**, an oaked **California Chardonnay** and a **Riesling**.

Tuesday, April 17, 6:30 PM

Chef Mac McInerney

Spring Berry Celebration, \$ 45

Chef Mac McInerney has been a busy guy with his recently opened café appropriately called “Mac’s Place” in Bloomingdale. He’s taking a break with tonight’s class to invite you to think beyond shortcake with the season’s first fresh berries. Featuring berries from nearby Ottawa Farms, the evening begins with **Strawberry Bisque with Red Wine, Warm Lobster Salad with Red Onion, Mint, & Warm Raspberry Vin**, followed by a palate cleansing intermezzo of **Citrus Sorbet with Champagne Float/ Berry Garnish** to prepare you for **Steamed Halibut with Wilted Spinach and Blackberry Buerre Blanc**. For the grand finale, **Fresh Berry Almond Crisp** with Chantilly Cream.

Thursday, April 19, 6:30 PM

Chef Rebecca Lang

**Southern Fast and Simple Porch Supper
\$ 50**

30 PARTICIPANTS

Entertaining is never easier than when **Chef Rebecca Lang** is in the kitchen, and we’re pleased to have her back in ours, with a fresh menu just right for inaugurating the porch swing and patio supper table. She begins with **Chilled Dilled Cucumber Soup, Honeyed Tomatoes and Ricotta, Baked Chicken Breasts Stuffed with Goat Cheese and Country Ham** accompanied by **Spinach and Vidalia Soufflé**, all featured in her bestselling cookbook, **Southern Fast and Simple**. For the grand finish, she’ll give us a sneak peak into her next book with **Ice Box Lemon Squares**.

Tuesday April 24, 6:30 PM

Chef Roberto Leoci

Spring Risotti, \$ 50

Chef Roberto Leoci, owner of one of downtown Savannah’s hottest restaurants, Leoci’s Trattoria, is a master of the risotto, and we’re glad to have him back with a whole new crop of classic rice dishes for warm weather. He begins with a classic **Risotto Primavera**, a medley of mixed spring vegetables, Arborio rice, and fresh herbs, and follows up with a signature **Seafood Risotto**, made with fresh local clams and shrimp with Prince Edward Island Mussels and a light tomato broth. To satisfy the sweet tooth in us all, he’ll finish with an unusual but traditional vanilla-scented **Sweet Risotto** with fresh seasonal berries and mint.

Tuesday, May 1, 6:30 PM

**Chef Frederick Nussbaum,
The Oglethorpe Club**

A Special Spring Fish Dinner, \$ 50

For his second class, **Oglethorpe Club Executive Chef Frederick Nussbaum** celebrates spring in the Lowcountry with a very special fish dinner. It begins with **Grilled Romaine Salad with Poached Egg and Pickled Mushrooms**, and features **Pan-Roasted Striped Bass with Vegetable Risotto sauced with Crab, Tomato and Basil Cream**, and finishes with a Tasting of the season’s first **Watermelon Three Ways: served as a “Carpaccio,” a Sorbet, and Grilled and layered in a “Napoleon”**.

Thursday, May 3, 6:30 PM

Damon Lee Fowler

Mastering the Art of Homemade Noodles, \$45

Because you’ve been asking for it, Damon will share his secrets for making perfect **homemade egg pasta** using the attachments for your **stand mixer**. He’ll then show you how simple it is to make the dough, to knead, roll, and cut it into tagliatelle, the classic ribbon noodles of Emilia Romagna, and will share tips for troubleshooting and rescuing the pasta when things don’t quite go as planned. He’ll put the noodles to use with **Tagliatelle al Gamberi**—shrimp in tomato cream, an unusual instance when seafood and cream are used together. To whet your appetite, he’ll begin with **Scallops Gratinéed with Lemon and Herbs**, and finish with a simple refreshing dessert of **Marinated Oranges in Orange Brandy Syrup**.

Saturday, May 5, 11 AM-3 PM

Big Green Egg Day FREE

Getting Ready for Mother’s Day

We’d like to politely point out that cooking out isn’t just for Dad. Why not give Mom a break on her day by conjuring up a truly special meal (without making a mess of the kitchen) on our favorite outdoor cooker, **The Big Green Egg**. Join us as we show you how to make Mom happy by cooking everything—whether it’s the traditional breakfast in bed or supper on the patio—on the Egg.

Tuesday, May 15, 6:30 PM

**Chef Cynthia Creighton-Jones and
Tim Rutherford**

**The Chef and The Wine Guy
Cuisine of the Sun, \$ 50**

The dynamic food and wine duo **Chef Cynthia Creighton Jones** (Cape Creations Catering) and **Food and Wine Writer Tim Rutherford** know that there’s nothing quite like the Provençal countryside in the spring, when the lavender is in full bloom and the wine is fresh and young. For this class they go exploring what has aptly been called “the Cuisine of the Sun.” Chef Cynthia will start the evening with Tapenade (Caper & Black Olive Spread), **Mesclun Aux Chapons** (Mixed Salad with Garlic Croutons), followed by **Merou a**

La Provençale (Baked Grouper). Finish the evening with classic **Sabayon with Fresh Seasonal Berries**. Tim will mate and pour lush wines of the region wines, so don't bring wine unless you also bring a designated driver!

Thursday, May 17, 6:30 PM

Friday, May 18, 11:00 AM

Adam Fischer, Wüsthof Corporation Knife Skills, \$ 25

TEN PARTICIPANTS PER CLASS

One of our most popular offerings each quarter is basic knife skills, a hands-on experience in which you will learn how to choose, use, and care for quality cutlery for your kitchen. Whether you are a complete novice or an experienced cook, there is always something worth learning about getting the most from your cutlery, and nobody does this better than **Wüsthof Corporation** representative **Adam Fisher**. Culinary Director Damon Lee Fowler will also be on hand to show you both basic and advanced techniques, from slicing and dicing to carving. **Each class is limited to only 10 participants, so you will want to reserve your seat quickly.** As our gift, each participant will take home a **Wüsthof Silverpoint paring knife**.

Saturday, May 19, 11:00 AM-4:00 PM

Knife Sharpening for Charity

\$ 3.00 per knife/5 knife limit

Bring in up to **five knives** (except serrated) and let a representative from **Wüsthof Corporation** get them razor sharp while helping a favorite charity. Every dollar you spend on sharpening will be donated to **Ronald McDonald House of the Coastal Empire**, a home away from home for the families of children who are struggling with life-threatening illnesses. The minimum donation is \$3.00 per knife, but since it all goes to such a worthy cause, we hope you will be generous, and are always glad to accept more.

Tuesday, May 22, 6:30 PM

Chef Mac McInerney

Mac's Place Barbecue 101, \$ 45

Chef Mac is back again with the perfect backyard barbecue/beach menu for Memorial and Independence Day. Featuring dishes from his brand new restaurant, **Mac's Place** in Bloomingdale, he opens with a signature **Barbecue Shrimp Salad** and will then show you how to **get the most from rubs, smoking wood, and finishing sauce** with **Bronzed Beef Brisket with Blueberry Barbecue Sauce**. To round out your cookout menu, he'll reveal the secrets to his unique **Baked Beans** (here's a hint: **sausage, chilies, and Mac's Special Barbecue Sauce**) and will share a **Trio of Coleslaws—Asian Style**, with **Mac's own Mustard**, and his **Creamy Celery Seed**. There's sure to be one that's perfect for your holiday cookout!

Thursday, May 24, 6:30 PM

Cookbook author Chef Robin Asbell

Spring Fresh Mediterranean Feast, \$ 50

30 PARTICIPANTS

We are very pleased to welcome cookbook author and veteran cooking teacher **Chef Robin Asbell** to our kitchen for the very first time. The author of three cookbooks, **The Big Vegan Cookbook**, **The New Vegetarian**, and **The New Whole Grains Cookbook**, she has been teaching for almost thirty years. Don't let the names of her cookbooks fool you; Robin has taught pretty much everything from Dim Sum and Sushi to Classic French and Italian. For her debut with us, she offers a lush and vibrant menu fresh from all around the Mediterranean basin, beginning with **Spicy Spanish Chickpea Fritters with Romesco Sauce** and **Lemon-Parmesan Asparagus in Phyllo**. Next she will offer tender **Goat Cheese Gnocchi with Lemony Broccoli-Rabe Sauce**, followed by **Shrimp Scampi Pizza with Artichokes and Asiago**, and finish with luscious **Chocolate Custard Tartlets in Phyllo Nests**.

Tuesday, May 29, 6:30 PM

Chef Nathalie Dupree

Cookbook Author and Television Cooking Show Host

Nathalie's Comfortable Supper on the Piazza, \$ 50

30 PARTICIPANTS

We're always glad to have Damon's mentor, the celebrated cookbook author and cooking show host **Chef Nathalie Dupree** in our kitchen. Nathalie lives in Charleston, where the natives take advantage of those long, shady porches (called piazzas up there) to move warm weather entertaining outdoors. For this visit, she shares a favorite supper on the piazza menu, which begins with a simple **Tomato Conserve** that she loves to have on hand through the summer months. She'll serve it over **Grilled Seasonal Asparagus**, as a European-style first course, then follow up with one of her favorite entrees from her **Shrimp and Grits Cookbook** and finish with a luscious **Fresh Berry Biscuit Shortcake** from her newest book, *Southern Biscuits*.

Thursday, May 31, 6:30 PM

Bonnie Gaster

The Tybee Diva's Beachside Fish Dinner, \$ 45

Our ever-popular **Tybee Seafood Diva Bonnie Gaster** returns to get you ready for summer and over your fear of frying. She loves to fry fish in the summer, because while it's hot, it's also quick and simple once you get the hang of it, and everybody loves crisp-fried fish whether they admit it or not. She'll begin with her celebrated **Crab Puffs**, and follow with one of her favorite dishes for summer entertaining, an old-fashioned **Shrimp Creole** accompanied by piping hot **Fried Grouper Fingers** and contrastingly cooling **Bok Choy Slaw** with **Tropical Poppy Seed Dressing**. Bonnie thinks

nothing finishes a fish dinner better than **Ginger Ice Cream** with her **Spicy Shortbread Cookies**.

Tuesday, June 5, 6:30 PM

Cookbook author Chef Sheri Castle

The New Southern Garden Cookbook Dinner from the Farmer's Market, \$ 50

30 PARTICIPANTS

The delightful North Carolina cookbook author and raconteur **Chef Sheri Castle** returns with a fresh summer menu that will help you get the most from all the luscious fresh produce coming into season at your local farmers' market. It begins with **Tomato Biscuits with Basil Butter**, followed by **Roasted Salmon with Creamy Fresh Herb Sauce**, **Summer Vegetable Potato Salad**, and **Summer Squash Gratin**. For a grand finish, she'll offer **Cornmeal Pound Cake with Blackberries and Peaches in Sweet Basil Syrup**.

Thursday, June 7, 6:30 PM

Food and Wine Writer Chef Tim Rutherford

Beyond Beef on a Bun, \$ 45

Just in time for your summer grilling, food and wine writer **Tim Rutherford** fires up our **Big Green Egg** and **Weber grill** to take the burger beyond plain old beef on a bun. He'll offer **Chipotle Pork Cheeseburgers**, **Andouille and Beef Burger with Spicy Mayo and Caramelized Onions**, and **Turkey Burgers with Tomato Chutney, Olives and Feta**. He'll also grill up a variety of other burger topping and accompaniments. And because nothing is more perfect with a burger than a good beer, he'll give you a taste of some of his **favorite beers** that are perfect for summer refreshment.

Saturday, June 9 11:00 AM-3:00 PM

Big Green Egg Day FREE

Summer Favorites

The weather is already hot, but cooking is still a pleasure when you do it outdoors on **The Big Green Egg**. Join us as **David** and friends cook up some of their favorite summer fare on this versatile outdoor cooker. Whether you already own an **Egg**, or have just been thinking about investing in one, this is a great opportunity to come and learn how to get the most from them, and taste how truly delicious everything is when it's cooked over hardwood.

Thursday, June 14, 6:30 PM

Chef Damon Lee Fowler

Under the Tuscan Sun, \$45

To welcome summer, **Damon** reprises his popular **Tuscan beef class**. It's a menu to savor on a hot summer afternoon as **Tuscans** would, not actually under the sun, but in the shade of an obliging loggia. The main feature will be that great Florentine classic, **Bistecca alla Fiorentina**, thick-cut grass-fed porterhouse steaks from **Hunter Cattle** grilled to perfection and simply finished with fruity **Tuscan olive oil**. He will precede it with **Pasta**

with a **Quick fresh Tomato Basil Sauce** and accompany it with the **Fresh Young Beans** that Florentines love in the spring, dressed with **garlic, oil, and lemon breadcrumbs**. We'll finish with a cooling **Strawberry and Prosecco Granita**.

Saturday, June 16 11:00 AM-3:00 PM
Weber Grill Day FREE

Getting Ready for Father's Day

To help you get ready for **Father's Day**, David is firing up our **Weber Grill**, and will be cooking up some of his own favorites for the holiday. In honor of Father's Day all of the grilled items will be the testosterone rich Dad type items: **Steak, Burgers, Sausages**. No veggies except for large slabs of onion. Come in and taste the goodness.

Tuesday, June 19, 6:30 PM

Cookbook Author Martha Nesbit

Tybee Porch Supper, \$ 50

30 PARTICIPANTS

We're pleased to welcome back **Martha Nesbit**: veteran food writer, cookbook author, and former **food editor** for **The Savannah Morning News**. Martha was such a hit last year that we couldn't wait to have her back. For this class, she will feature recipes from her cookbook, **Savannah Celebrations**. She begins with **Classic Tomato Pie**, a savory Southern warm weather staple, followed by one of her favorite summer luncheon dishes, **Curried Shrimp with Rice Ring**, accompanied by a **Fresh Green Beans with Almonds**, and finish with **Sherry Cream Cake** and **Lace Cookies**. It's a sure hit for casual outdoor entertaining or for family summer gatherings at the beach.

Thursday, June 21, 6:30 PM

Chefs Adam and Erin Matthews, Creekside Catering

Creekside Summer Dinner, \$ 45

The dynamic duo from Creekside Catering is back and ready for summer with a beautiful menu that's comfortable enough for the back patio but elegant enough for the dining room. It begins with **BLT Salad with Creekside Blue Cheese Dressing**, followed by **Pan Seared Red Fish** served over a **Black-Eyed Pea Cake** and finished with a **Tabasco Onions** and **Chipotle Aioli** and **Sautéed Haricots Verts**, and finishes with an irresistible **Raspberry and Lemon Curd Tart**.

Tuesday, June 26, 6:30 PM

Chef Roberto Leoci

Leoci's Trattoria

Fresh Summer Pasta, \$ 45

Chef Leoci's restaurant is perhaps best known for its house-made fresh pasta. For tonight's class, he shares his pasta-making secrets, and will show you how to use it to make **Handmade Cavatelli with Sweet Peas, Leoci's house-made pancetta, and a touch of Cream**, Vegetable Lasagna of fluffy sheets of fresh pasta layered with sautéed Leeks and mixed mushrooms and bound by a light Béchamel. He'll also offer an unusual Sardinian Fregola Salad, with fregola (a small, round pasta similar to Israeli couscous) toasted and tossed with fresh pesto, cherry tomatoes, and toasted Pine Nuts.

Thursday, June 28, 6:30 PM

Culinary Director Chef Damon Lee Fowler
Simple Summer Favorites Champagne Supper, \$ 50

Last year, Damon offered a sellout class of simple summer favorites. His **Chilled Avocado Soup Garnished with Shrimp and Crab** and **Lavender Honey Ice Cream** were such a hit that he's bringing them back, this time as the start and finish of a menu tailor made for enjoying with a glass of crisp, ice-cold bubbly. It will also feature **Butter-Broiled Flounder with Lemon and Caper Brown Butter** accompanied by make-ahead **Braised Summer Vegetables** that are as good at room temperature as they are warm. He'll be pairing it all with **two sparkling wines**, so if you bring wine, be sure to bring a designated driver as well!

Registration Policy

All class registrations are on a first-come, first-served basis. Registration may be made in person or by phone. If you call in, the phone will probably go directly to voice mail. Speaking slowly, please leave your name, phone number, and classes that you are interested in. We will return the calls in the order in which they are received. Payment is required at the time of registration.

Cancellation

If circumstances force you to cancel your registration, please do so at least 5 days prior to the class in order to receive a refund. Classes are like a concert or sporting event: the chef must be paid just like an entertainer, and the food must be planned and purchased. If you are unable to attend, we encourage you to send someone to fill your seat. They'll love you for it. If you are forced to cancel less than five days prior to the class, we can only issue a refund if the class is sold out and we are able to resell your seat. Although we don't like last minute changes and know that you don't, either, we do reserve the right to cancel any class or substitute any instructor in an emergency. Please know that we will always do our best to accommodate you.

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