

Kitchenware *Outfitters* of Savannah

Twelve Oaks Shopping Center
5500 Abercorn St.
Savannah GA 31405
912.356.1117
Between Lenscrafters and Publix

**Join Us!
Cooking Classes
Are A Great
Evening Out!**

October-December 2009

Cooler weather means cool new items in the store

Make you own sodas, try a new line of knives from Tyler Florence, give Cuisinart's new food processor a spin and set aside our special event days for a jam-packed fall!

It's starting to cool off. The firecracker hot Savannah days and drippy nights are gone. This summer was not as hot as usual, but I still felt obligated to complain to my neighbor who moved here from Pennsylvania. I thought I would find a fellow sufferer with whom to commiserate.

NO!!!

He said that this was coastal summer weather at its best; weather you can put on and wear. But, now that our special weather is behind us, it means that fall and the holidays are bearing down on us like a hurricane.

Barbara and I went to market this year with two objectives. We wanted to find some things that are useful, unusual, and totally cool, and we wanted to bring in moderately priced hostess and school teacher gifts. Here are some of the cool things.

Soda Stream: The earth-friendly small appliance that transforms water into fresh, fizzy soda and sparkling water in just seconds. No electrical plug required -- it is powered by an exchangeable CO2 carbonator. It makes soda, ginger ale, fruit drinks and carbonated water for mixers.
www.sodastream.com

Tyler Florence Knives by Outset: Each of these cool knives comes with a block which has a strong magnet built into it so you can hook the blocks together and create your own set. They make a



Visit with the Le Creuset rep on one of several Special Events Days planned for this fall. Le Creuset Day in Saturday, Sept. 19.

phenomenal moderately priced gift.

Cuisinart Food Processor: This is not new!! They reinvented it. As we would say here in the South, M-R-2 new. Cuisinart has come out with a well designed, new food processor that has 3 different sized bowls for different sized jobs, and Cuisinart redesigned the lid to make it easy to take off and put on.

Viking: Power and stainless steel rule at Viking. Tim "The Tool Man" Allen would be proud and make gorilla noises. Viking is introducing a coffee machine with a real boiler inside and a stainless hand mixer. We hope they will be released in time for the holidays.

Magnetized Measuring Spoons: They stay together. What a concept!!

We welcome the return of **Mason Cash** to the US market. This British Company makes the "old fashioned" looking mixing

bowls like your grandmother had. Mason Cash bowls are being recovered from the wreck of the Titanic. They were the kitchen bowls being used by the White Star Line for which the Titanic was the flagship.

Pep Art Pepper Mills: We purchased a large supply of these artist designed pepper mills for the holidays, and we will begin offering them for sale on Saturday, October 31.

Lasagna Edge Pan: This is a lasagna pan with 3 channels that are the same width and length as standard lasagna noodles. Make 3 meals from one batch.

Special Events

There are some special event days I would like to tell you about.

Please turn to **Page 4**

Nathalie Dupree headlines an impressive roster of new, returning chefs

This quarter we have a short but stellar line-up of classes to choose from. First, we welcome one of my mentors, the legendary **Chef Nathalie Dupree** on November 12, to share her comfortable entertaining secrets for an almost care-free Thanksgiving Dinner.

Nathalie needs no introduction for any of us: a Cordon Bleu graduate and host of more than half a dozen PBS cooking series, she's a true culinary star in the best sense of the word.

We also welcome back a popular guest teacher from last spring, **Chef Dorette Snover**, with a delicious menu from the South of France.

We're also pleased to have two new teachers in the line-up this fall, **Chef Man Nguyen**, sharing the secrets for perfect sushi, and **Chef Chris McDonald**, sharing his expertise as the catering director for Vic's on the River with a menu of easy, delicious holiday party appetizers.

One of our most popular teachers, **Chef Chris Chalmers** shares a brand new menu that has my mouth watering already and finally has agreed to bring back some of his most requested dishes from past classes in a menu of all-star favorites.

Closer to home, I've coaxed **Barbara Freeman** out of the back office to teach another of her fun and informative pressure cooker classes, with a whole new menu that will get you beyond stew and have you thinking about this versatile tool in a whole new way.

Finally, I will be celebrating the legacy of two of my own favorite teachers, **Julia Child** and **Marcella Hazan**, with classes on classic French and Italian technique. It's a short but delicious schedule and I hope you will all enjoy.

As Julia herself would say, Bon Appetit!

– *Damon Lee Fowler,*
Culinary Director

Registration for classes will begin at
10A.M., ON

WEDNESDAY, SEPT. 23

Classes are from 6:30-9 p.m., unless otherwise specified. Please read the section entitled "Registration" for important details. Registration is not necessary for FREE events.

Tuesday, October 6

Damon Lee Fowler
Dinner with Julia, \$45

Join Damon as he celebrates the life and legacy of the indomitable Julia Child with a classic French dinner from the pages of her masterwork, *Mastering the Art of French Cooking*. Forty years after its publication, this classic has once again hit the best-seller list. Damon finds its long, thorough recipes perfect for teaching classic technique, and disagrees with the criticism that they are unwieldy and too difficult for the average cook. In this class he'll demystify the famous Boeuf Bourguignonne, preceding it with Coquille St. Jacques à la Parisienne, accompanying it with Butter-Braised Brussels Sprouts, and finish with a simple but delicious Gratin of Pears baked with Macaroons and served with crème anglaise.

Saturday, October 10
Nordicware Day FREE

Tuesday, October 13
Barbara Freeman
Dinner Under Pressure, \$40

Barbara is always looking for better ways to think outside the envelope and use the pressure cooker beyond basic pot roasts and stews. In this class, she will show you how to make a rich, concentrated brown chicken stock in less than an hour, and how to use that stock with the pressure cooker to make a full dinner in just minutes. Begin with velvety butternut squash soup with butter-toasted pecans and crème fraîche, chicken breast with coarse mustard butter sauce, and mixed vegetable fruit salad. She'll finish with apple-cranberry bread pudding—yes, bread pudding, made entirely in the pressure cooker.

Thursday, October 15

Chef Dorette Snover
A Country French Supper, \$65

We are very pleased to welcome back Chef Dorette Snover, owner/director of C'est Si Bon Cooking School in Chapel Hill, NC. As you can guess from the name of her school, Chef Dorette specializes in the best of French home cooking and takes groups of budding young chefs to France to experience the culture and cuisine first hand. In this class she will take you from the South of Georgia to the South of France with a lovely menu from Provence, including Provencal mushroom tarts, Socca (chickpea flour crepes), Fricot d'bargues (Rhone-style beef braised with anchovies, bay leaves, and onions), and a classic Tarte Tatin.

Friday, October 16

Knife Skills
Adam Fischer, Wüsthof Corporation
Knife Skills, \$45

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 knives 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. Taught by Wüsthof corporation representative Adam Fischer, this class will be limited to only 10 participants. Please note that there is no day class this time. As our gift, each participant will take home a Wüsthof Silverpoint paring knife.

Saturday, October 17
Sharpening Day, \$3 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 scholarships for the students of The Savannah Culinary Institute.

Tuesday, October 20
Damon Lee Fowler
A Hearty Italian Fall Dinner, \$45

Fall is the perfect time for celebrating the rustic flavors of the Italian country table. In this class, Damon shares the best from his own kitchen, beginning with Onion and Potato Frittata, followed by Baked Pasta with Mushrooms, Pancetta,

and Rosemary, Braised Pork Tenderloins with Fennel and Onions, Broccoli alla Parmigiana, and Cinnamon Panna Cotta with Caramelized Apples.

Tuesday, October 27

Chef Chris Chalmers
All Star Favorites, \$45

Chef Chris Chalmers has been teaching for us for nearly 6 years and in that time has introduced a lot of spectacular recipes that many of you have asked us to repeat. Here's your chance to get reacquainted with some of these favorites. He'll begin with a red potato and goat cheese tart and spinach-artichoke dip, progress to his famous Shrimp and Grits, and finish with the unusual and unusually delicious fried strawberries.

Thursday, October 29

Lee Wooding
All About Food Processors, \$50

The Food Processor can be your best friend. Veteran cooking teacher and former Cuisinart test kitchen director Lee Wooding will show you the ins and outs of the food processor with Olive and Fig Tapenade, Savory Herb & Aged Gouda Yeast Rolls, Boned Chicken Thighs stuffed with mushroom walnut pâté and served with apple onion glaze and Ginger Sweet Potato Turnip Tian, Green Salad with Pears, Dried Cherries & Toasted Almond Vinaigrette, and Scrumptious Carrot Cupcakes with White Chocolate Cream Cheese Frosting. After this class you will never put your processor in a cupboard again!

Saturday, Oct. 31

Cuisinart Day AND Pep Art Kick-Off Day, FREE

The representative from William Bounds will be in the store from 11 a.m.-4 p.m. to help introduce these beautiful and unusual artist-designed wooden pepper mills.

In addition, a Cuisinart expert will be demonstrating Cuisinart's new food processor and other Cuisinart appliances to make your life easier.

Enjoy looking at the art of pepper mills while enjoying treats from our Cuisinart demonstration.

Tuesday, November 3

Chef Marvis Hinson
Bite-sized Beginnings and Endings, \$45

In time for all your holiday entertain-

ing, Chef Hinson offers recipes and tips for bite-sized appetizers and sweet treats for beginning and ending the party.

Saturday, November 7

Viking Day FREE

Preview the newest products and favorite standards from this legendary cookware and appliance manufacturer -- just in time for holiday gift-giving!

Tuesday, November 10

Chef Chris Chalmers
An Early Winter Supper, \$45

Chef Chris brings magic to winter's table, beginning with Duck quesadillas and caramelized onion chutney, followed by mesclun, fennel, and orange salad, roast pork tenderloin and balsamic-orange reduction, served with sweet potato-andouille hash and roasted Brussels sprouts, and finishing with a spectacular pumpkin crème brûlée.

Thursday, November 12

Nathalie Dupree
A Comfortable Thanksgiving \$ 65

We are very excited to welcome Nathalie Dupree, the celebrated cookbook author and television cooking teacher, to our school. Host of numerous PBS cooking shows and author of more than nine

cookbooks, including *New Southern Cooking* and *Comfortable Entertaining*, Nathalie is a master of the easy dinner party. In this class she will show you how to conquer Thanksgiving dinner and make it what it should be—a relaxing, fun time with family and friends, and not a frantic cooking marathon.

Tuesday, November 17

Chef Man Nguyen
Sushi Basics \$45

You've been asking for a good sushi teacher and we'd been looking for one for a while, when long-time friend, customer, and Asian knife aficionado Chef Man Nguyen spoke up and said he'd love to teach for us. For his first class, he'll share the basics for perfect homemade sushi, from making the rice to choosing fish to making neat, perfect rolls, and choosing

the right knife and technique for cutting them.

Thursday, November 19

Chef Chris McDonald
Vic's on the River
Holiday Party Appetizers from Vic's, \$45

When it comes to holiday entertaining, Savannah native Chef Christopher McDonald believes it should be fun, simple and of course delicious. As catering chef for the award winning restaurant Vic's on the River, Chef Chris knows a thing or two about crowd pleasing with food that is elegant but easy. He aims to craft food that is bold and elegant while preserving the simple, rustic charm of his native southern cooking. Among the appetizers and canapés that he will share are Herbed goat cheese stuffed cherry tomatoes, Vic's celebrated Southern meatballs, and Smoked Salmon Mousse. He will also share tips for using up party leftovers.

Registration

All class registrations are on a first-come, first-served basis. Class reservations may be made either at the store or by phone.

If you "call in" and the phone is busy, which it probably will be, please leave a message, speak slowly, and leave your name and phone number. We will call you back. Messages are returned in the order in which they are received. Payment is required at the time the reservation is made. Don't forget you get a 10% discount on most purchases the day of your class. The only exclusions are electrics, sets and items already on "special." The store will be open both before and after class for your convenience.

Cancellation

If circumstances force you to cancel your registration, please do so at least 5 days or more prior to a class in order to obtain a refund. The classes are much like a concert or a sporting event. The Chef, much like a musician or ball player, must be paid even if no one comes to the event. If you find that you are unable to attend a class we encourage you to send someone in your place. They will love you for it. Although we do not like last minute changes to our schedule, and we know you don't either, we do reserve the right to cancel any class or substitute any instructor in the event of an emergency. Please know that we will always do our best to accommodate you.



Holiday Party Planning

Simple ideas reduce the stress of planning and serving a holiday menu

First and foremost, choose a menu that pleases your guests, but doesn't keep you locked away in the kitchen.

Build menus around dishes you know how to make, and add one or two new recipes. Plan as many make-ahead dishes as you can. That way, you'll have time to enjoy your party. Combine foods with contrasting colors, textures and temperatures. Avoid dishes that are all the same color or all creamy or all crunchy. Plan a combination of hot and cold foods.

Be sure your home smells pleasant and inviting by avoiding foods with overpowering aromas. Also, simmer some of your favorite potpourri or stick cinnamon and whole cloves in water to create an appealing holiday scent.

For guests with diet restrictions, include some foods to meet their needs. For example, offering fat-free angel food cake with a fruit topper will please anyone on a low-fat diet.

Convenience is a priority when you're deciding how to serve food. Choose the style of service that's best suited to the type of party and number of guests you're having. A sit-down dinner is an elegant and relaxing way to serve four or six, while an informal buffet is a practical and easy way to serve 25.

For a smooth and efficient buffet, arrange the foods so guests can help themselves easily. Position the foods in a logical order: salad, rolls, main dish, vegetables, relishes and beverages. Arrange the setting, if possible, so guests can serve themselves from either side of the table.

There are few hard and fast rules about centerpieces. You can use everything from a sophisticated floral arrangement to a simple collection of greenery, pine cones and cranberries. Or take a look at the knickknacks around your house. A favorite Victorian candy dish filled with tiny baubles may work perfectly. For sit-down dinners, remember to keep centerpieces low enough that guests easily can see each other.

From PAGE 1

September 19, Saturday is Le Creuset Day. Our rep from Le Creuset will be in the store, demonstrating uses of various Le Creuset pieces. We worked with Le Creuset this year and have some "exclusive" items in the store. You don't want to miss this event. Special pricing on selected items will save you money and put this beautiful and functional cookware in your kitchen!

October 10, Saturday is Nordicware Day. We will be baking up a storm making delicious pound cakes for you to sample. Nordicware cake pans are heavy duty pans with intricate designs to help you create stunning works of "cake art."

October 17, Saturday is Charity Sharpening Day. We will sharpen up to 5 of your non-serrated knives for \$3 per knife, and all of the money raised will be donated to Savannah Technical College to benefit students in the Culinary Arts Program.

October 24, Saturday. The representatives from All-Clad, Swiss Diamond, and Krups will be in the store cooking delicious tidbits in our kitchen and making coffee and espresso for you to enjoy.

October 31, Saturday is Cuisinart Day. A Cuisinart expert will demonstrate the new food processor to show you how to get the most out of your machine. We will also be demonstrating Cuisinart's new Green Gourmet, eco-friendly cookware, coffee machines, and other interesting and useful small appliances.

November 7, Saturday will be Viking Day, and a Viking Representative will be demonstrating the Viking cookware and small appliances. Vicki Holmes is a great cook so come in and taste a few delicious tidbits to brighten your day.



Kitchenware Outfitters
Twelve Oaks Shopping Center
5500 Abercorn St.
Savannah GA 31405

www.kitchenwareoutfitters.com