



**Spring Semester 2008**

Bloomington Cooking School  
115 North College, Suite 014  
Bloomington, IN 47404

**(812) 333-7100**



January	Mon 21	6-8pm	P&R: A Hunk of Bread and a Bowl of Stew with Matt O'Neill	\$37/46	
	Tues 22	5:30-7pm	Kids Can Cook: Soup with Matt O'Neill	\$25	
February	Tues 29	6-8pm	B-Food: Cast Iron Cooking	\$40/45	
	Tues 5	6-8pm	Sauces: Great and Small with Matt O'Neill	\$45	
	Wed 6	6-8pm	Sweet Miniatures with Francie Hurst	\$45	
	Mon 11	6-8pm	P&R: Romantic Dinner with Matt O'Neill	\$37/46	
	Tues 12	5:30-7pm	Kids Can Cook: Breakfast with Matt O'Neill	\$25	
	Wed 13	6-8pm	Chocolate, Chocolate, Chocolate! with Francie Hurst	\$45	
	Tues 19	6-8pm	Perfect Duck with Matt O'Neill	\$45	
	Wed 20	6-8pm	Ivy Tech: What's for Breakfast? with Matt O'Neill	\$54	
	Mon 25	6-8pm	Brioche with David Davenport	\$45	
	Tues 26	6-8pm	Perfect Steak with Matt O'Neill	\$45	
	March	Sat 1	9-11 am	Scones & Shortbread with Scott Marsh	\$45
		Mon 3	6-8pm	P&R: Salmon with Matt O'Neill	\$37/46
Tues 4		6-8pm	Irish Bounty with Matt O'Neill	\$45	
Fri 7		6-8pm	Wine Basics with Jack Baker	\$58	
Tues 11		6-8pm	Tasting Tour of Turkey with Nejla Routsong & Matt O'Neill	\$45	
Mon 17		6-8pm	Easter Bread with David Davenport	\$45	
Tues 18		5:30-7pm	Kids Can Cook: Fish with Matt O'Neill	\$25	
Tues 25		6-8pm	Appetizers Celebrate Spring with Matt O'Neill	\$45	
Wed 26	6-8pm	Ivy Tech: An Evening of Greek Cooking with Olga Kalentzidou	\$54		
April	Tues 1	6-8pm	Hone Your Knife Skills with Matt O'Neill	\$45	
	Fri 4	6-8pm	White Wines of the World with Jack Baker	\$58	
	Tues 8	6-8pm	Secrets of Whisking and Slicing with Matt O'Neill	\$45	
	Wed 9	6-8pm	Perfect Pasta with Jan Bulla-Baker	\$45	
	Mon 14	6-8pm	Ciabatta Bread with David Davenport	\$45	
	Tues 15	6-8pm	Mediterranean Delights with Nejla Routsong & Matt O'Neill	\$45	
	Wed 16	6-8pm	Ivy Tech: Cooking with Herbs with Matt O'Neill	\$54	

April	Thurs 17 6-8pm	Fun with Phyllo with Aggie Sarkissian	\$45
	Mon 21 6-8pm	P&R: Spring Chicken	\$37/46
	Tues 22 5:30-7pm	Kids Can Cook: Chicken Fingers with Matt O'Neill	\$25
	Thurs 24 6-8pm	Southern Favorites with Francie Hurst	\$45
May	Thurs 8 6-8pm	Pie, Pie, Me 'O My with Francie Hurst	\$45
	Tues 13 6-8pm	Elegant Spring Menu with Matt O'Neill	\$45
	Sun 18 1-3pm	P&R: Sunday Brunch at Oliver Winery	\$37/46
	Wed 21 6-8pm	Ivy Tech: Fresh from the Garden and the Sea with Matt O'Neill	\$54



To register for classes or more information:

Parks and Recreation: (812) 349-3700

[www.bloomington.in.gov/parks](http://www.bloomington.in.gov/parks)

Ivy Tech:(812) 330-6044

[www.ivytech.edu/bloomington/CLL](http://www.ivytech.edu/bloomington/CLL)

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### Potato Blini

9 ounces warm smoothly mashed potatoes

3 tablespoons sour cream

2 tablespoons flour

2 whole eggs

1 egg yolk

1/4 cup corn

1/4 cup diced red bell pepper

Salt and pepper, to taste

Combine potatoes and flour.

Add sour cream.

Mix in the eggs and egg yolk one at a time. The mixture should look like a thick batter.

Sauté 3 minutes on each side over medium heat. Serve immediately.

Serves 2.