

2017 Classes for Fall

Ivy Tech: Picnic Fun

Saturday, September 23, 11am-1pm

David Davenport

Help David create the perfect Picnic fare. His menu includes Country Potato salad, Gluten free fried chicken, Barbecued Baked Beans, Crispy Cole Slaw with an Old fashioned Coconut Cake for dessert. We might have to head outside to enjoy this class. Registration is through Ivy Tech. www.ivytech.edu/cll or call 812-330-4400. \$59

Fresh Pasta for Fall

Tuesday, September 26, 6-8pm

Jan Bulla-Baker

This hands-on class is all about fresh pasta. Working together, we'll make fresh egg pasta served with a hearty meat sauce, a fall vegetable ravioli served with a light Alfredo sauce. We'll add salad and dessert and enjoy a celebration in honor of the start of autumn. \$59

Scones and Shortbread

Saturday, October 7, 10-noon

Scott Marsh

This class features Scott Marsh, former owner of the Red Chair Bakery, and his marvelous scones. You'll get hand-on experience making the best scones in town. Add to the mix Scott's shortbread and David Davenport's recipe for lemon curd, and you have the perfect breakfast or teatime treats. \$59

Knife Skills

Saturday, October 14, 10am-12pm

David Davenport

Half the fun of cooking is the joy of using the tools, and the satisfaction in expertly slicing, dicing, and chopping. When used skillfully, the knife becomes an extension of the good cook's hands. Gain confidence, competence, and pleasure in the work when we use our chosen tools as naturally as we use our own hands. All that practice is hungry work, and our chefs would never dream of having guests without feeding them! \$45

Ivy Tech: Surf & Turf

Tuesday, October 17, 6-8pm

David Davenport

Chef Davenport combines fish with steak with Indian Creamed Spinach to create the classic dining experience of surf and turf. Part hands on and demo, this class includes salad and a lemony dessert. Registration is through Ivy Tech. www.ivytech.edu/cll or call 812-330-4400. \$59

Kids Can Cook: Fall fun in the Kitchen

Saturday, October 21, 11-1pm

David Davenport

Kids (ages 8-12) learn how to make a meal using seasonal ingredients and fall's bounty. \$35

Octoberfest: German cooking

Wednesday, October 25, 6-8pm

David Davenport

Chef Davenport teaches you how to do a simplified version of sauerbraten with gravy, traditional Latkes (potato pancakes), stir-fried shredded Brussel Sprouts, with an apple strudel made with phyllo for dessert. You'll leave the class singing, "Wunderbar." \$59

Spanish Wine Tasting

Friday, November 3, 6-8pm

Jack Baker

Join us in this exploration of Spanish wine. We'll pair some lovely affordable Spanish wine with wonderful Spanish inspired dishes that include: Seafood Paella, Amanida (Composed Salad), Spinach with Raisin and Pine nuts, and Apple stuffed crepes for dessert. \$59

Ivy Tech: Not Your Momma's Thanksgiving Dinner

Saturday, November 11, 11am-1pm

David Davenport

This class takes elements of a traditional thanksgiving dinner and turns it loose.

Our menu includes a chicken liver pâté for our appetizer, a Roquefort pear salad, turkey hash as our entrée, with a cranberry upside down cake for dessert. Join us for this unconventional Thanksgiving lunch. Registration is through Ivy Tech. www.ivytech.edu/cll or call 812-330-4400. \$59

Kids Can Cook: Holiday Cooking

Saturday, November 18, 10am-12pm

Kids (ages 8-12) prepare holiday treats for the family, including tart, truffles and cookies. \$35

Asian Vegetarian Cooking

Tuesday, November 28, 6-8pm

David Davenport

Learn how to mix different tastes and textures to satisfy all appetites. Chef Davenport will lead students through the preparation of delicious vegetarian dishes that non-vegetarians will also enjoy. His menu includes Egg Fu Yung, Fried Rice, Brown Sauce, Hunan Onion Cakes, and a Vegan Bok Choi, Black Bean Stir-fry. \$59

Ivy Tech: Holiday Wine

Friday, December 8, 6-8pm

Jack Baker

To prepare for the holidays, Jack has designed a class to enhance your wine choices according to your festive menus. This class includes a selection of wines to sample, bacon wrapped pork

loin, and horseradish mashed potatoes with mushroom gravy, sautéed Brussel sprouts and for dessert, Chocolate cake to enjoy. Served in the in the best holiday spirit. Registration is through Ivy Tech. www.ivytech.edu/cii or call 812-330-4400. \$59

Wild about Chocolate Truffles

Tuesday, December 12, 6-8pm

Jan Bulla-Baker

Chocolate makes the perfect gift, and in this class, you'll be creating a variety of wonderful holiday truffles to give away or spread out for that holiday party. The class includes a light dinner featuring chocolate as well as classic Amaretto truffles, deep dark truffles, and fruit and nut truffles. \$59