

### **Ivy Tech: Unique Soups and Date Bread**

Saturday, February 24, 10am-noon

David Davenport & Jan Bulla-Baker

Keep the kitchen warm with chefs David Davenport and Jan Bulla-Baker as they help you create the perfect hearty soup buffet. You'll learn to make a luscious Sweet Potato with Rosemary soup, a hearty Indian Mulligatawny soup, the classic Cream of Tomato, and a Creamy White Bean Soup with Chorizo. To complete the meal, we'll supply a bit of green salad and lots of David's date bread. Registration is through Ivy Tech. Call 812-330-4400 for more information. \$59

### **Knife Skills**

Saturday, March 10, 10am-noon

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! \$59

### **Kids love to Cook: Cooking for St. Patrick's Day**

Saturday, March 17, 10am-noon

David Davenport & Jan Bulla-Baker

Chef Davenport instructs kids on how to create an Irish inspired meal to enjoy for lunch. \$35

### **Ivy Tech: Younger than Springtime Wines**

Friday, March 23, 6-8pm

Jack Baker

Discussing styles and nuance, Jack will enhance your appreciation of a variety of wines in celebration of spring. You'll explore the classic Chardonnay and Sauvignon Blanc, as well as Torrontes, Arneis, and other lesser known whites and reds. This class will include a tasting of wines and a light dinner to compliment the selections of spring wine. Registration is through Ivy Tech. Call 812-330-4400 for more information. \$65

### **Fresh Pasta Perfect**

Tuesday, March 27, 6-8 p.m.

Jan Bulla-Baker

This hands-on class is all about fresh pasta. Working together, we'll make a variety of fresh egg pasta, our own raviolis and several sauces to create tasty Italian cooking. Adding an arugula salad and panna cotta with a chocolate and/or berry sauce for dessert, and we'll have sampled a typical Trattoria meal. \$59

**Ivy Tech: Scott's Scones and Shortbread**

Saturday, April 14, 10am-noon

Scott Marsh

This class features Scott Marsh, former owner of the Red Chair Bakery, and his marvelous scones. You'll get hands-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. Registration is through Ivy Tech. Call 812-330-4400 for more information. \$59

**Wild about Chocolate Truffles**

Saturday, April 21, 10am -noon

Jan Bulla-Baker

Chocolate makes us happy and in this class, you'll be creating a variety of wonderful chocolate truffles to give away or indulge in. The class includes a light lunch featuring chocolate as well as classic Amaretto truffles, deep dark truffles, and lemon truffles. \$59

**Ivy Tech: Mother's Day Brunch**

Saturday, May 12, 10-noon

Dave Davenport

This early Mother's Day class is a fun fest of perfectly scrambled butter eggs, Fried Green Tomatoes, Potatoes O'Brian, Oven fried Bacon, finished with crepes with several fillings. Both mom and dad will enjoy this class. Registration is through Ivy Tech. Call 812-330-4400 for more information. \$59