

Here's the plan – I'm attempting to retire from the Bloomington Cooking School- it may take a few years, but I know we'll continue to partner with our friends at WonderLab this summer for kids' classes and with Ivy Tech this fall. I'll be offering a few classes of our own with Chef David Davenport who works as a personal chef and helps with classes here at the school. Jack and I will be traveling this summer and fall on and off throughout the semesters.

I'll also continue to offer private group classes that range from \$260 to whatever it works out to be. I've looked around at cooking classes throughout the world, and we are still a bargain. I do think we may be offering a few more wine classes – maybe pop-up classes- in our cozy library – limiting the number of students and focusing on specific wines on the higher end and served with tapas style appetizers.

Wishing you all a great summer in which you expand your tastes and culinary interests.

Register by calling 812.333.7100 and for more information.

Summer Wines for Solstice (maybe in the garden) & Pasta Party

Friday, June 21, 6-8pm

Expand your wine knowledge by focusing on summer wines. Jack will introduce you to the nuances and subtleties of a variety of summer wines from cool Sauvignon Blanc to blushing Rosé to celebratory sparkling wines. And I've got summer pasta on the menu. We'll do one summer ravioli and fettucine with Pine Nut sauce, mixed green salad, with chocolate biscotti for dessert. Some of you are already enrolled and you know who you are. I'll have 6 slots available for some new faces. \$65

Knife skills

Saturday, June 29, 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! A light lunch is provided. \$65

Summer Pies, Sweet and Savory

Saturday, August 17, 10am-12pm

David Davenport

Everybody loves pie, and we do, too. Starting with a simple crust, we'll create a number of pies, both sweet and savory. Add a little salad and we'll all be singing songs of pie (think of the musical Waitress) at the end of this class. \$65

Ivy Tech: Picnic Fun

Saturday, September 14, 10am-12pm

David Davenport

Help David create the perfect Picnic fare. His menu include Country Potato salad, Gluten free fried chicken, Crispy Cole Slaw, and Cucumber Onion Salad, with Coconut Cake for dessert. We might have to head outside to enjoy this class. Registration is through Ivy Tech-812-330-4400/lifelonglearning@ivytech.edu. \$65

Ivy Tech: German Cuisine

Saturday, October 12, 10am-12pm

David Davenport

Chef David celebrates Octoberfest with a German inspired menu. His menu includes Sour cream salad, Potato Latkes, Sauerbraten finished with German Chocolate Cake for dessert.

Registration is through Ivy Tech-812-330-4400/lifelonglearning@ivytech.edu. \$65

Ivy Tech: Scott's Shortbread and Scones

Saturday, November 9, 10am-12pm

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-812-330-4400/lifelonglearning@ivytech.edu.

\$65

Ivy Tech: Holiday Wines with Party food

Saturday, Dec. 7, 6-8pm

Jack Baker & Jan Bulla-Baker

Discussing styles and nuance, Jack will enhance your appreciation of a variety of wines focusing on Holiday tastes. You'll also learn to create some accompanying appetizers and tasty tidbits to complement the wines. So join us in a tasting of wines with an assortment of goodies to celebrate the end of the year. Registration is through Ivy Tech-812-330-

4400/lifelonglearning@ivytech.edu. \$65