

# 2009 Cooking Classes



2115 OAK RIDGE ROAD  
OAK RIDGE, NC 27310

336.643.9600

OakRidgeBandB.com

## Class Schedule for 2010

All cooking classes start at 9 am  
and end at 12.

Lunch is included

Hair is to be tied back and  
closed shoes are required.  
No flip flops or sandals.

### Six Can Mix \$60

A class for 6's  
Class limited to 4 children

June 21, 22, 23  
August 17, 18, 19

Please check our website for a list of  
foods we'll be doing. Limit 4 children.

### Beginners \$75

8 to 10 yrs

Class limited to 8 children

Session 1 June 28, 29, 30 9 am to 12pm  
Session 2 July 26, 27, 28 9 am to 12pm

### Advanced: \$75

10 to 12 year olds  
2 classes

Limit 8 June 14, 15, 16  
July 5, 6, 7

### Expert: \$75

For kids who have taken at least 2 classes with me.  
This is an all new class with new recipes.

Limit 8 July 19,20,21

### Gourmet:

By Invitation Only

Limited to maximum of 4 children

July 12, 13, 14, 15, 16  
9 to 2 each day

\$150 plus food budget of \$30 per child

Monday will last until about 4.  
Permission for car travel required.

## New Classes this Year

### Quilting for Kids \$100 plus \$25

Recommended for children 8 and older  
We'll be using rotary cutters, and sewing machines.

There will be a supply list.

August 2, 3, 4, 5, 6  
9 to 2 each day  
bring lunch

### Knitting for Kids: \$80 plus \$25

Recommended for children 8 and older

There will be a supply list

August 9, 10, 11, 12, 13  
9 to 12 each day

bring lunch

## CLASS DESCRIPTIONS

### Six Can Mix:

Recommended for 5,6 & 7's

We will be making a variety of foods, not necessarily full meals.

Included may be pasta from scratch, cream puffs, cookies of some kind,

Vegetables, sauces, and fruits. Our emphasis will be on proper handling of knives and peelers. Nutrition and other interesting food facts.

### Beginners: 8 to 10

Breakfast, Lunch and Dinner

We will introduce some new recipes this year for this beginning group.

Handling tools, kitchen safety and table setting will be incorporated.

### Advanced: 10 to 12

Breakfast, lunch and dinner

A more adventurous menu will be introduced this year, including omelets and bread puddings, tacos and wraps, and of course our outdoor barbeque with an added twist.

### Expert: This is a new class

For those who have completed 2 classes with me and still want to come back.

We'll be exploring familiar foods, but made from scratch rather than mixes.

This might include cakes, brownies, spaghetti sauce, and other things I haven't thought of yet.

I'll be taking suggestions from the class.

### Gourmet:

A truly advanced group of junior chefs with strong experience in the kitchen.

These individuals can function on their own and will plan and shop for the ingredients for their chosen menu. The final exercise will involve invited guests and the preparation and serving of the selected menu.

### Quilting for Kids:

Recommended for children 8 and older

They will make a lap quilt from sample blocks. The emphasis will be on selecting fabrics from a limited choice, considering colors both contrasting and blending. All of the common tools of today's quilting methods will be utilized, including rotary cutting, machine piecing, layering and tying. A supply list will be available several weeks before the class. Children will bring fabric and other items on their list. Other items will be provided. There will be a supply fee. This class will meet for 5 days from 9 to 2.

### Knitting for Kids:

Recommended for children 8 and older

A supply list will be provided. We will begin on scrap yarn (provided) and learn the basic stitches.

They will have a chance to use the new looms as well.

They will select yarn on their own for a small project. Our objective is to finish the chosen project by the end of class. This class will meet for 5 days from 9 to 12.

