Dear Friends of the Cooking School,

Thank you for making our summer cooking classes successful; we know the season is busy with vacations, celebrations and parties and appreciate your continued attendance.

Once again we combined two culinary trips to Italy. Participants enjoyed classes, winery tours, countryside excursions and shopping in Tuscany and Emilia-Romagna, Italy. The trips were stellar experiences in the heart of Italy’s food and wine paradise. New to the trip this year was FICO Eataly World in Bologna – an immersion experience into the best food and wine traditions Italy has to offer. It is a culinary experience that is hard to describe! We will definitely be returning in 2020, so look for details on the website in October or November.

Please help us welcome the arrival of our new wine expert, Jack Keegan. Many of you know Jack from his years at Miami University, teaching Viticulture and Enology, also known as the “Wines” course at Miami since 1995. We say goodbye to Dave Schmerr, who has been an indispensable part of our team. I have truly enjoyed all the Wine and Food classes, wine tastings and advice Dave has provided over the years. We will miss him and wish him the best!

We can’t forget the upcoming Holiday season! We invite you to join us in our traditional classes for holiday dinners, parties and gift giving. If you haven’t taken a wine tasting class, consider spending a Saturday afternoon at a Tasting Room class with Jack Keegan – you’ll really enjoy it! Those of you who like hands-on classes will find several tempting, new menus. We have a great new schedule with something to appeal to every palate.

We look forward to seeing you in the kitchen this fall!

Seasons Greetings and Best Wishes for the New Year!

Bon Appétit!
Leigh Barnhart Ochs
Leigh Barnhart Ochs
Leigh is the director of The Cooking School at Jungle Jim’s International Market. She was a guest instructor at The Cooking School from 2005-2010 when she assumed directorship. Her training includes ten years of cooking school sessions at LaVarenne at The Greenbrier in West Virginia, cooking and studying with Julia Child, Anne Willan, Lynne Rossetto Kasper, Todd English and other top chefs in the industry. Leigh has worked as both a personal and private chef and owned a cafe in Cincinnati. She has made appearances in the cooking segments for “The List”, WCPO Channel 9, WKRC Channel 12, WDTN, and Fox’s 19 Morning Extra Show along with radio and newspaper features. Leigh has served in recipe development as well as recipe testing for a James Beard Award winning author. Be Your Guest (2005), Leigh’s first cookbook, teaches busy people how to prepare simple, make-ahead recipes for maximum flavor with minimum work. She compiled and edited The Cooking School’s 15 Years of Cooking School Recipes (2010). Currently she is working on another cookbook. Leigh holds a Bachelor’s degree from Miami University and a Master’s degree from the University of Cincinnati.

Don Govoni
Don Govoni is a professional chemist and chemistry professor with a passion for Italian cooking, in particular the regional cuisine of Emilia-Romagna. Over the past 25 years, Don has been refining his skills at making homemade pasta that he learned from his grandmother and relatives who live in the fertile plain outside of Bologna. He lives part of the year in the town of Cento, which is situated between the cities of Bologna, Modena and Ferrara, and may be the gastronomic epicenter of Italy. Don combines his passion for Italian cooking with his passion for teaching and is also an experienced winemaker, sausage maker and makes the cured meats of his region.

Rita Heikenfeld
Rita is a certified herbalist and a featured national speaker. She’s a member of IACP, a certified Professional Level II instructor, an award winning syndicated food columnist in the Community Press Newspapers and author of several cookbooks. The founder of her website “Abouteating.com” and her blog “Cooking with Rita” on Cincinnati.com, Rita also has an international weekly cooking segment on Sacred Heart Radio and is resident herbalist for Granny’s Garden School, Natorp’s Garden stores and Fox 19’s Morning Extra show.

Jack Keogan
Recently retired from Miami University, Jack is a Certified Wine Educator (CWE) from the Society of Wine Educators, and has been to the Napa Wine Educators academy, the German Wine Academy, and has certifications in the wines of Spain and as a Bordeaux Wine Educator. He does numerous wine tastings for charitable groups and alumni and is a judge for the Cincinnati Wine Festival. He is probably best known for teaching Biology 244, Viticulture and Enology, also known as the “Wines” course at Miami since 1995. This 15 week course is an overview of grapes and wines throughout the world, and has had over 5,000 students through the years.

Debbie Lavoie
Hailing from the Great Plains, Debbie and her husband, Craig – an avid cook himself, have made their home in Cincinnati where she has united her commitment to lifelong learning with her passion for all things emanating from the kitchen. A baker at heart, Debbie has expanded her culinary knowledge exponentially since joining The Cooking School team in 2012.

Catrina Mills
Catrina was born and raised in two great food cities: Chicago and New Orleans. After serving in the Air Force, she spent 21 years working for the VA. She is a trained chef having graduated from the Midwest Culinary Institute and the University of Cincinnati, a cooking instructor, mother, culinologist, published author and creator of her own line of spices. She owns her own catering business in Cincinnati.

Bryn Mooth
Bryn is the editor of Edible Ohio Valley magazine and author of “The Findlay Market Cookbook.” She also writes the Midwest-based food blog Writes4Food.com, which shares recipes, kitchen wisdom and explores regional foods and producers. While she doesn’t hold a formal cooking degree, she trained in the kitchens of her mother and grandmothers. She and her husband, Rob, are avid cooks, wine lovers and advocates for the Cincinnati food community.

Ellen Mueller
Ellen loves to cook and entertain family and friends. Since Ellen is Greek, food is the cornerstone of many family functions and traditions. She has been a sous chef at Jungle Jim’s for 15 years and teaches hands-on classes. Her love of cooking continues to be inspired by the many chefs she assists at the school.

Rob Seideman
Rob is the founder of Cooking School of Aspen. He served as the food columnist for the Aspen Daily News, and has led culinary adventures throughout Italy, Morocco and South Africa. He now assists food companies around the globe with strategy and innovation.

James Trent
Executive Chef at Jungle Jim’s Oscar Event Center, James has been cooking professionally for over twenty years in various states throughout the country. In 1998 he toured with the Beastie Boys as a chef for the kitchen team. For the last 11 years he was the Executive Chef and Partner at Funky’s Catering. He has an extreme passion for learning and teaching food and culture.

Joe Westfall
A self taught cook, Joe caught the cooking bug early in life when he took a Home Economics class in junior high school. He was previously the Culinary School Director at Cooks’Wares for over 5 years and learned at the side of many local and national chef/instructors over the past 20 years.

Our Staff
Jenny Rupp is our office manager, most of the time you’ll hear her voice over the phone and she assists at classes. Ellen Mueller, Catrina Mills, and Joe Westfall are the cooking school sous chefs and are instrumental in preparing for classes and keeping the school in good running condition. Lora Allen, Anne Burkhart, Doris Delaney, Sheryl Jones, Marilyn McKnight, Lyn Plummer, Laura Rinsky, and Mike Sprinkel are the classroom assistants and the backbone of the school. Their efforts before and during class enable our program to run smoothly and efficiently. All of our instructors are most grateful for the help they provide during their classes.
Demonstration Class

**Dinner in Marrakech**
With Bryn Mooth

Inspired by the dishes she experienced and learned to cook while in Morocco, Bryn brings stories and recipes from this fascinating country with Arab, French and Spanish influences. It’s a class you won’t want to miss!

- **Savory Apricot-Pistachio Shortbread** - perfect with a glass of white wine
- **Salad of Roasted Vegetables with Preserved Lemon-Ginger Yogurt** - the typical “salad” course in Marrakech
- **Preserved Lemon** – learn how to make and use
- **Chicken Tagine** - Bryn’s adaptation will cook this traditional dish in a Dutch oven, aromatic with Moroccan spices
- **Couscous studded with Raisins and Almonds**
- **Saffron Orange Blossom Crème Brûlée**

*Thursday, September 5
11:00am – 1:30pm     $55*

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Wine and Food Demonstration Class

**The Wine and Food of Italy – A Salute to the 2019 Culinary Trips**
With Leigh Barnhart Ochs and Jack Keegan

Experience the delizioso food inspired by our culinary trips to Tuscany and Emilia-Romagna. There’s never enough time to indulge in the fabulous food and wine of these iconic regions of Italy. We’ll do our best to give you a taste of what we enjoyed – one bite at a time!

- **Charcuterie and Cheese Board**
- **Parsnip, Pear and Gorgonzola Soup**
- **Roast Pork Stuffed with Asparagus, Pistachio and Amarena Cherries**
- **Braised Radicchio with Apples and Cream Roasted Potatoes**
- **Torrone Semifreddo with Bittersweet Chocolate Sauce**

*Jack will select 4 Wines to pair with the meal
Saturday, September 7
12noon – 2:30pm     $75*
Classes

Hands-On Class

Date Night - Distinctive Dining
With Ellen Mueller
Join us for a white-tablecloth dining experience. It’s a new four course menu that is special for any date night celebration – or just a quiet night in. Unexpectedly easy to prepare and very expectedly delicious!
Clementine, Apple and Spinach Salad
Prosciutto-Wrapped Filet Mignon with Blue Cheese Pecan Butter
Mashed Potato and Rutabaga Gratin
Chocolate Raspberry Cakes with Chambord Sauce
Tuesday, September 10
6:00pm – 8:30pm  $150 per couple

Hands-On Class

Weeknight Sheet Pan Chicken Fajitas
With Ellen Mueller
Sheet pan dinners are all the craze and rightly so. Easy to prepare and easy to clean up! Make dinner a fiesta with this fun and tasty fajita sheet pan entrée everyone is sure to enjoy.
Mexican Street Corn Dip
Weeknight Sheet Pan Fajitas with Peppers and Onions
Black Beans and Rice with Sofrito
Homemade Churros with Chocolate Sauce
Thursday, September 12
6:00pm – 8:30pm  $75

Wine Tasting Class

The Tasting Room
Wine and Small Bites for an Italian Picnic
With Leigh Barnhart Ochs and Jack Keegan
The wine and small bites series brings you a selection of sensational Italian food and drink. We are pleased to offer you a savory celebration perfect for a picnic in your favorite spot.
Baked Ricotta with Olives, Tomatoes and Herbs
Sautéed Shrimp and Prosciutto
Italian Pressed Picnic Sandwiches
Torta Sbrisolona – Italian Almond Cookie
Saturday, September 14
1:00pm – 3:00pm  $50

Hands-On Class

The Marvelous Mediterranean
With Ellen Mueller
With the spotlight on the healthy benefits of the Mediterranean cuisine, we offer a delicious menu that brings the best flavors of the Mediterranean to your table. Dine and delight in the bountiful goodness you’ll enjoy in our kitchen.
Beet, Orange and Fennel Salad with Herb Vinaigrette
Baked Chicken with Dates and Olives
Fall Tabbouleh – Bulgur with Walnuts, Currants and Apples
Glazed Orange and Olive Oil Cake
Tuesday, September 17
6:00pm – 8:30pm  $75

Demonstration Class

Dinner at the Pub
With Leigh Barnhart Ochs
We offer a gastropub food experience that emphasizes fresh combinations of top-notch food. Hearty, comforting and casual, Leigh’s menu will satisfy the craving for a night out on the town.
Leigh’s Beer Cheese Soup
Sun-Dried Tomato Pesto Bread
Chicken in Mustard Sauce with Pancetta and Herbs
Roasted Curried Sweet Potatoes
Creamed Spinach
Rustic Lemon Polenta Cake with Berries and Cream
Thursday, September 19
6:00pm – 8:30pm  $55

Demonstration Class

Flavors of India
With Rob Seideman
Join Rob for an introduction to Indian cuisine. Learn about the spices and herbs that give the distinctive flavors so enjoyed by fans of Indian food. You’ll absorb the aromas and flavors and then will take a step towards confidently creating these delicious dishes at home.
Butternut Squash Soup with Turmeric, Cumin and Coriander
Grilled Yogurt-Marinated Chicken Kebabs
Red Lentils with Ginger and Garlic
Pan-Roasted White Fish with Mango Chutney and Basmati Rice
Orange Lassi with Whipped Cream and Toasted Almonds
Tuesday, September 24
6:00pm – 8:30pm  $55

Hands-On Class

Grilling Shrimp and Scallops
With Ellen Mueller
Seafood is a favorite in the Cooking School kitchen. Allow us to teach you how to perfectly grill this delicious shrimp and scallop dinner. You’ll enjoy classic fall flavors that pair wonderfully with these delightful seafood ingredients.
Fall Salad with Walnuts, Celery and Pears with Cambozola Vinaigrette
Spice-Rubbed Grilled Shrimp and Scallop Skewers
Orzo with Parmesan, Shallots, Red Peppers and Herbs
Sautéed Broccoli Rabe
Old Fashioned Apple Crisp
Thursday, September 26
6:00pm – 8:30pm  $75

Cooking School Gift Certificates
Give the gift of a cooking class to your favorite foodie!

Can be purchased for $55, $75 or $100. Does not expire and can be purchased online or in store.

A Gif t of Cooking Classes
Jungle Jim’s International Market
$75
$55
$100
GIFT CERTIFICATE
A Gif t of Cooking Classes
Jungle Jim’s International Market
$55
$100
GIFT CERTIFICATE

Can be purchased for $55, $75 or $100. Does not expire and can be purchased online or in store.
Hands-On Class

**The Greek Grill**

With Ellen Mueller

Bring the traditional tastes of the Greek Isles to your backyard grill party. Impress your guests with grilled grape leaves – a tasty new way to serve this traditional Greek dish. Enjoy an evening of fun with Ellen at the grill.

- Greek Farmer’s Salad with Lemon-Oregano Vinaigrette
- Grilled Beef-Stuffed Grape Leaves with Tomato Sauce and Feta Dressing
- Lemon Pearl Couscous
- Green and Yellow Beans with Olive-Shallot Butter
- Orange Yogurt Cake

Tuesday, October 1
6:00pm – 8:30pm  $75

Beer and Food Class

**BBQ and Brews**

With Leigh Barnhart Ochs and Daniel Schmerr of Sonder Brewing

We extend a hearty welcome to beer enthusiasts who are up for a night of BBQ and Sonder Brewing beer! Sure-fire pairings are on the menu and each course will be accompanied with a beer that highlights the best attributes of brew and food. Don’t miss this evening especially crafted for beer lovers!

**BBQ Spiced Peanuts**
- Cedar-Planked Brie with Raspberries, Almonds and Honey
- Grilled Smoked Tri-Tip Steak with BBQ Sauce Drizzle
- Cheese Grits
- Homemade Bratwurst Sliders with Spicy Mustard Sauce
- Baked German Potato Salad
- Fudgy Chocolate-Cherry Brownies

A Sonder Brewing Beer will be paired with each course

Thursday, October 3
6:00pm – 8:30pm  $75

Demonstration Class

**Flavor Bombs**

With Bryn Mooth

Want to update or upgrade even the most basic dishes? Ready to give your cooking a flavor boost? We’ll explore three flavorings — two condiments and one spice — that take any dish to the next level. Learn about Gremolata (an Italian combination of parsley, garlic and lemon), Romesco (a Spanish sauce of roasted red pepper and almonds), and Pimenton (a smoked version of paprika), and find out how to make them essential ingredients in your kitchen.

- Gremolata:
  - Crostini with White Bean Puree and Gremolata
  - Roasted Fall Vegetables with Gremolata Romesco:
  - Grilled Pork Tenderloin with Carrot Romesco
  - Roasted Salmon with Red Pepper Romesco
- Pimenton:
  - Fettuccine with Red Pepper Cream Sauce
  - Smoky Dark Chocolate Tart

Tuesday, October 8
6:00pm – 8:30pm  $55

Demonstration Class

**Fall Entertaining**

With Leigh Barnhart Ochs

Discover delicious food suitable for upcoming holiday entertaining! Let Leigh introduce you to the best ingredients, tips and techniques that will be sure to make this holiday season inviting and exciting.

**Apple Parsnip Soup**
- Prosciutto Wrapped Pork Tenderloin with Herbs and Apple Ginger Chutney
- Goat Cheese Mashed Potatoes
- Green Beans with Grape Tomatoes
- Intense Chocolate Terrine with Kahlua Custard Sauce

Thursday, October 10
11:00am – 1:30pm  $55

Wine Tasting Class

**The Tasting Room Oregon Pinot Noir**

With Jack Keegan

Oregon is most famous for its Pinot Noir, which is produced throughout the state. Join Jack to learn more about this popular wine. Wine will be paired with cheese and bread.

Saturday, October 12
1:00pm – 3:00pm  $40

Hands-On Class

**Fall Comforts Foods**

With Joe Westfall

Comfort food brings a feeling of well-being and Joe will introduce you to new favorites that will deliver great flavor and satisfaction. Come and soothe your soul with fall comfort foods.

- Grilled Peach and Goat Cheese Bruschetta
- Garlicky Chicken Thighs with Scallions and Lime
- Roasted Redskin Potatoes
- Winter Trifle with Pumpkin, Apples and Gingerbread Streusel

Tuesday, October 15
6:00pm – 8:30pm  $75

Hands-On Class

**Flank Steak – Delivering Big Flavor!**

With Catrina Mills

Learn to love this cut of meat packed with big, beefy flavor. The secrets of tender flank steak will be revealed to you by our expert staff as you gather around the grill on our deck. You won’t want to miss this new menu starring a perfectly grilled flank steak.

**Honey Garlic Shrimp Bruschetta**
- Grilled Flank Steak with Gorgonzola Cream Sauce
- Creamy Mushroom-Potato Bake
- Sheet-Pan Apple Crumble

Thursday, October 17
6:00pm – 8:30pm  $75

Hands-On Class

**Couples at the Grill for Filet Mignon on Sweetest Day**

With Ellen Mueller

Looking for a great date experience? Join our staff as they take the party out to the patio for a fun day of food and laughter as you grill steaks on our indoor grilling deck. Enjoy a glass of wine while learning to cook a delicious meal and meeting new friends who love to eat!

- Cajun BBQ Shrimp
- Grilled Filet Mignon with Horseradish Butter
- Potato Gratin with Cheddar, Shallots and Rosemary
- Carrot and Zucchini Ribbons
- Nutella Brownie Tart

Saturday, October 19
11:00am – 1:30pm  $150 per couple
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Demonstration Class

Party Perfect Appetizers
With James Trent

Busy holidays are less stressful when your culinary arsenal includes a delicious array of easy-to-make appetizers. Enjoy your guests and the party with these tried and true – yet delicious and irresistible - holiday hors d’oeuvres.

**Bacon-Wrapped Balsamic Onions with Blue Cheese**

**Shrimp and Grits Canapé with Green Tabasco Aioli**

**Creole Pecans**

**Apple Butter and Bourbon BBQ Meatballs**

**Teriyaki Beef and Vegetable Mushu Wraps**

**Smoked Gouda and Bacon Dip with Homemade Everything-Spiced Crackers**

**Derby Bars**

Tuesday, October 22
11:00am – 1:30pm     $55

Thursday, October 24
6:00pm – 8:30pm     $55

Hands-On Class

Grilling Salmon
With Ellen Mueller

Don’t let the fear of fish stop you from getting your grill on! Our staff will help you confidently learn to prepare this popular fish as a showcase for your dinner.

**Homemade Flatbread with Prosciutto, Fig and Goat Cheese**

**Grilled Salmon with Almond Tarragon Romesco**

**Mashed Cream Cheese Potatoes**

**Individual Pumpkin Bundt Cakes with Homemade Cinnamon Gelato**

Tuesday, October 29
6:00pm – 8:30pm     $75

Demonstration Class

Light Up the Holidays with Gifts from the Kitchen
With Leigh Barnhart Ochs

’Tis the season to bake, make and share homemade edible gifts from the kitchen. For your gift giving pleasure, we’ve planned a foodie’s paradise of delicious, delectable and decadent gifts you can wrap up and present to the people on your “Nice” list. If you are looking for some unique ideas to prepare for the holidays, join us for a celebration of gifts from the kitchen.

**Pomegranate-Raspberry Shrub served with Prosecco in class**

**Amor Polenta – Italian Polenta-Hazelnut Cake**

**Chocolate Chip-Espresso Biscotti Bites**

**Jam-Filled Breakfast/Snack Bars**

**Za‘atar Marinated Goat Cheese**

**Curried Party Snack Mix**

**Pub Cheese**

**Smoked Garlic and Sun-Dried Tomato Pesto Five Meat and Sausage Ragu served with pasta in class**

Wednesday, November 6
11:00am – 1:30pm     $75

Thursday, November 7
6:00pm – 8:30pm     $55

Saturday, November 9
11:00am – 1:30pm     $55

Hands-On Class

Stuffed Shells Bolognese
With Ellen Mueller

A fine dish of pasta always stands the test of time. This Italian-themed dinner will hit the spot with friends and family. If you’ve been wanting to spend more time around the table, this menu will please your hungry guests – and you!

**Sliced Orange Salad with Arugula, Fennel and Parmesan**

**Stuffed Shells Bolognese**

**Eggplant with Balsamic, Basil and Capers**

**Italian Almond-Lemon Cake**

Tuesday, November 12
6:00pm – 8:30pm     $75

Demonstration Class

Flavors of Mexico
With Rob Seideman

Rob will share with you the knowledge he’s gained cooking Mexican food for family and friends. This will be a fun night of inspiring food and entertaining stories at the Cooking School cantina!

**Chips and Salsa with Blood Orange Margaritas**

**Seafood Ceviche**

**Posole with Avocado and Lime**

**Pork and Green Chili Burritos Enchilada-style**

**Sweet Tamales with Banana and Mexican Chocolate Sauce**

Thursday, November 14
6:00pm – 8:30pm     $75

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**Apple Chutney**

2 large Granny Smith apples, unpeeled, ¼-inch dice
1 medium onion, chopped
1 teaspoon minced garlic
2 teaspoons fresh ginger, minced
¼ teaspoon ground coriander

¾ teaspoon dry mustard
¼ teaspoon ground cinnamon
¼ teaspoon cayenne pepper
½ cup packed light brown sugar
¼ cup cider vinegar

Combine chutney ingredients in a 2-quart saucepan. Bring to a boil, reduce heat and simmer, stirring occasionally, until mixture is thick and liquid is syrupy, 20-30 minutes. Remove from heat and cool; cover and refrigerate.

Makes 1½ cups
Wine Tasting Class

The Tasting Room
Wines of Alsace
With Jack Keegan

Jack will provide a guided tour of the characteristics of Alsace varietals. Wine will be paired with cheese and bread.
Saturday, November 16
1:00pm – 3:00pm $40

Hands-On Class

Date Night - Couples in the Kitchen
With Catrina Mills

Bring your date to the Cooking School for a fun night of food and laughter. Meet new friends and enjoy a glass of wine while learning to cook a decadent and delicious meal you’ll love to recreate at home!

- Steak au Poivre with Cognac Sauce – a perfect match for a filet
- Mashed Potatoes with Goat Cheese and Chives
- Oven Roasted Ratatouille
- Nutella Brownie Tart
Tuesday, November 19
6:00pm – 8:30pm $150 per couple

Wine and Food Demonstration Class

An Afternoon with Burnet Ridge Winery
With Leigh Barnhart Ochs, Jack Keegan and Chip Emmerich

Relax and enjoy a weekend meal that applauds the pairing of local wines by Chip Emmerich with the sumptuous autumn menu prepared by Leigh and our staff. Rich food and wine and good company are always part of our anticipated wine and food classes.

- Baked Apples Stuffed with Sausage, Calvados and Goat Cheese served with Fall Salad and Cider Vinaigrette
- Braised Beef and Vegetables in Red Wine Sauce
- Roasted Polenta with Sherry Mushrooms and Herbs
- Cheese Course with Dried Fruit and Spice Bread
- Flourless Chocolate Espresso Cake with Chocolate Sauce Drizzle

This menu will be paired with 4 Burnet Ridge Winery selections
Saturday, November 23
12noon – 2:30pm $75

Hands-On Class

Cold Weather Filet Mignon
With Joe Westfall

You can’t go wrong with this menu of elevated comfort food. Classic dishes that satisfy friends and family on a cold night are just what is on the menu. These are dishes you won’t regret cooking!

- Gouda with Brandy and Walnuts
- Grilled Citrus-Herb Filet Mignon with Olive Tapenade
- Warm Potato Salad with Arugula
- Spiced Carrot Cake
Tuesday, November 26
6:00 – 8:30pm $75

Hands-On Class

Exceptional Chicken
With Ellen Mueller

This menu gives you one more reason to love chicken. This delicious dinner basic combines a classic sweet-savory profile that elevates chicken to another level of goodness. When paired with cold weather comfort sides, you have a winner!

- Winter Salad with Persimmons and Pomegranate with Ginger Vinaigrette
- Blackberry-Sage Roast Chicken
- Pesto Mashed Potatoes
- Green Beans with Gorgonzola
- Apple-Cheddar Crisp
Tuesday, December 3
6:00 – 8:30pm $75

Hands-On Class

“Ciao, Bella!” Chicken
With Ellen Mueller

Create an Italian-inspired feast for your guests. Entertain your family and friends with a host of flavors reminiscent of the rustic countryside.

Enjoy a glass of wine with dinner and new friends who share a love of good food.

- Penne with Pesto Trapanese
- Chicken with Pecorino-Truffle Sauce
- Roast Potatoes with Pancetta
- Chocolate-Almond Biscotti
Thursday, November 21
6:00 – 8:30pm $75

Demonstration Class

Holiday Sweets
With Leigh Barnhart Ochs

Cookies, cakes and more! Your holiday baking will be warm and inviting with all the goodies Leigh is making for gift giving and sharing. There are so many sweet treats to try that we have started a new tradition and have expanded the menu to include so much more! Nibble cookies and sweets and enjoy a light snack while we bake for you.

- Ultimate Chewy Ginger Cookies
- Double Chocolate Biscotti
- Swedish Almond Cake
- Cinnamon Roll Bars – a convenient, staff-favorite dessert
- Mini Toffee-Chocolate Chip Cheese Balls
- Coconut Caramel Bars
- Ellen’s Baklava
Thursday, December 5
11:00am – 1:30pm $55

Students will receive a discount coupon during the class. The 10% discount is valid for seven days on entire purchase of items located in the Gourmet Galeria. (Discount not valid in other departments)
Wine Tasting Class

The Tasting Room Sparkling Wines
With Jack Keegan
Our last tasting of the year showcases bubbly wine from around the world. Perfect for holiday parties! Cheese and bread will be served.
Saturday, December 7
1:00pm – 3:00pm $40

Hands-On Class

Home for the Holidays
With Ellen Mueller
Edible elegance will adorn your holiday table with this special menu that is just right for guests this winter. Learn the techniques that will help you plate this dinner with precision and confidence.
Herbed French Mushroom Soup
Pork Tenderloin Stuffed with Figs and Goat Cheese with Red Wine Reduction
Yukon Gold Gratin
Chocolate-Orange Marmalade Cakes with Grand Marnier Sauce
Tuesday, December 10
6:00pm – 8:30pm $75

Demonstration Class

Simple Soups 10
With Leigh Barnhart Ochs
We have been offering soup classes for over a decade! Our traditional end-of-year class brings bowls of warm, hearty soup to the table. We all crave a bowl of hot soup when the air turns cold. Join Leigh for a “souper” menu of delicious soup recipes you can serve all winter long.
Roasted Corn and Poblano Chowder Ribolita
Tomato, White Bean and Kale Soup with Sausage
Cheeseburger Soup
Three Cheese Bread with Herbs
Gingerbread Bars
Tuesday, December 17
11:00am – 1:30pm $55

Wine and Food Demonstration Class

Wine and Food for the Yuletide Season
With Leigh Barnhart Ochs
This decadent holiday menu delivers a gift of edible elegance to our guests. Paired with just the right wine, this menu will be a five-star treatment for the people gathered around the table. Join us this season and enjoy!
Mixed Seafood with Sun-Dried Tomatoes and Olives
Prosciutto-Wrapped Filet Mignon with Blue Cheese and Pecan Butter
Mashed Potato and Rutabaga Gratin
Cheese Course
Bittersweet Chocolate Almond Flour Torte
Saturday, December 14
12noon – 2:30pm $75

Healthy Hint!

Parsnips are a member of the parsley family. To retain the maximum nutrients, peel parsnips after cooking them. Almost 50% of the nutrients in parsnips are water-soluble, meaning they will leach out during cooking. Like carrots, well-scrubbed fresh parsnips may not need peeling at all.

2019 Tuscany & Emilia - Romagna Trips

Visit Italy with us!
Watch our website later this fall for 2020 trip information.
www.junglejims.com/cookingschool

Cooking School Gift Certificates are a special gift for birthday or anytime.
Classes

Helpful Tip!

Pre-measure, prepare and arrange all of the ingredients and equipment for each recipe before you start cooking. This is called, "mise en place", the French term for everything in its place.

Application Policy

Six Easy Ways to Register

Online
junglejims.com/cookingschool

In Person
Pay by check, cash, Visa, MasterCard, America Express or Discover.

By Phone
Pay by Visa, MasterCard, American Express or Discover. Call 513-674-6059. One of our staff will receive your call. Due to our varied schedule, we are not always available to answer personally, so please leave your name and phone number on our answering machine and we will return your call as soon as possible.

By Mail
Pay by check, Visa, MasterCard, American Express or Discover. Send to: The Cooking School at Jungle Jim’s International Market, 5440 Dixie Highway, Fairfield, Ohio, 45014.

By Fax
513-674-6001 Attn: Cooking School

By E-mail
cookingschool@junglejims.com

• For same day reservations please call to confirm availability.
• Make checks payable to The Cooking School at Jungle Jim’s International Market. Please include your driver’s license number on your check.
• All reservation requests will be confirmed by phone or email.
• Full payment must be made at the time of registration to reserve a place in class.

Cancellation Policy

Students may cancel registrations up to 7 days prior to the day of class. After that deadline, no refunds or credit will be issued. You may send a substitute. For registering three or more people for a class, a 14 day notice is required for canceling out of a class. This is the amount of time needed to find replacements for the class. When a refund is issued, students who pay in cash or check will receive a refund check. Those paying by credit card will be issued a credit towards their account.

The Cooking School reserves the right to cancel a class should it be necessary due to weather, other emergencies or insufficient enrollment; and to substitute teachers and food items as required.

Questions? Or Reservations

Phone: 513-674-6059
9am to 3pm Monday through Friday
*Students must be 16 years of age and older unless otherwise noted.

Schedule a Private Cooking Class

Hands-On and Demonstration Classes are out-of-the-ordinary activities for Team-Building Events, Reunions, Showers, Anniversaries or Parties.

For information and reservations
Call: 513.674.6059 or Email:
cookingschool@junglejims.com

Reminder

• As our classroom is sometimes chilly, please bring a sweater, or jacket.
• Seating at the school is on a first come basis. If you need to save a seat, please come early.

Reminder

Looking for a gift for your favorite foodies?

Give them a copy of the 15th Anniversary Cooking School Cookbook. A compilation of recipes from the school’s past and current instructors.

Available Online at junglejims.com/shoponline

Brochure Symbols

Hands-On Class
Demonstration Class
Day Class
Wine and Food Class
Couples Class
Wine Tasting Class
Beer and Food Class

Reminder

Beer and Food Class
## At A Glance

<table>
<thead>
<tr>
<th>Date(s)</th>
<th>Class Name</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thursday, September 5</td>
<td>Dinner in Marrakech</td>
<td>11:00am – 1:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Saturday, September 7</td>
<td>Wine and Food: The Wine and Food of Italy – A Salute to the 2019 Culinary Trips</td>
<td>12:00noon – 2:30pm</td>
<td>$75</td>
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<tr>
<td>Tuesday, September 10</td>
<td>Hands-On: Date Night - Distinctive Dining</td>
<td>6:00 – 8:30pm</td>
<td>$150 per couple</td>
</tr>
<tr>
<td>Thursday, September 12</td>
<td>Hands-On: Weeknight Sheet Pan Chicken Fajitas</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Saturday, September 14</td>
<td>The Tasting Room: Wine and Small Bites for an Italian Picnic</td>
<td>1:00 – 3:00pm</td>
<td>$50</td>
</tr>
<tr>
<td>Tuesday, September 17</td>
<td>Hands-On: The Marvelous Mediterranean</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Thursday, September 19</td>
<td>Dinner at the Pub</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Tuesday, September 24</td>
<td>Flavors of India</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Thursday, September 26</td>
<td>Hands-On: Grilling Shrimp and Scallops</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
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<tr>
<td>Tuesday, October 1</td>
<td>Hands-On: The Greek Grill</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
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<tr>
<td>Thursday, October 3</td>
<td>Beer and Food: BBQ and Brews</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
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<tr>
<td>Tuesday, October 8</td>
<td>Flavor Bombs</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Thursday, October 10</td>
<td>Fall Entertaining</td>
<td>11:00am – 1:30pm</td>
<td>$55</td>
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<tr>
<td>Saturday, October 12</td>
<td>The Tasting Room: Oregon Pinot Noir</td>
<td>1:00 – 3:00pm</td>
<td>$40</td>
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<tr>
<td>Tuesday, October 15</td>
<td>Hands-On: Fall Comforts Foods</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Thursday, October 17</td>
<td>Hands-On: Flank Steak – Delivering Big Flavor!</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Saturday, October 19</td>
<td>Hands-On: Couples at the Grill for Filet Mignon on Sweetest Day</td>
<td>11:00am – 1:30pm</td>
<td>$150 per couple</td>
</tr>
<tr>
<td>Tuesday, October 22</td>
<td>Party Perfect Appetizers</td>
<td>11:00am – 1:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Tuesday, October 24</td>
<td>Party Perfect Appetizers</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Tuesday, October 29</td>
<td>Hands-On: Grilling Salmon</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
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<tr>
<td>Wednesday, November 6</td>
<td>Light Up the Holidays with Gifts from the Kitchen</td>
<td>11:00am – 1:30pm</td>
<td>$55</td>
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<tr>
<td>Thursday, November 7</td>
<td>Light Up the Holidays with Gifts from the Kitchen</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
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<tr>
<td>Saturday, November 9</td>
<td>Light Up the Holidays with Gifts from the Kitchen</td>
<td>11:00am – 1:30pm</td>
<td>$55</td>
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<tr>
<td>Tuesday, November 12</td>
<td>Hands-On: Stuffed Shells Bolognese</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Thursday, November 14</td>
<td>Flavors of Mexico</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
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<tr>
<td>Saturday, November 16</td>
<td>The Tasting Room: Wines of Alsace</td>
<td>1:00 – 3:00pm</td>
<td>$40</td>
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<tr>
<td>Tuesday, November 19</td>
<td>Hands-On: Date Night - Couples in the Kitchen</td>
<td>6:00 – 8:30pm</td>
<td>$150 per couple</td>
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<tr>
<td>Thursday, November 21</td>
<td>Hands-On: “Ciao, Bella!” Chicken</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Saturday, November 23</td>
<td>Wine and Food: An Afternoon with Burnet Ridge Winery</td>
<td>12noon – 2:30pm</td>
<td>$75</td>
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<tr>
<td>Tuesday, November 26</td>
<td>Hands-On: Cold Weather Filet Mignon</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Tuesday, December 3</td>
<td>Hands-On: Exceptional Chicken</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Thursday, December 5</td>
<td>Holiday Sweets</td>
<td>11:00am – 1:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Saturday, December 7</td>
<td>The Tasting Room: Sparkling Wines</td>
<td>1:00 – 3:00pm</td>
<td>$40</td>
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<tr>
<td>Tuesday, December 10</td>
<td>Hands-On: Home for the Holidays</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Saturday, December 14</td>
<td>Wine and Food: Wine and Food for the Yuletide Season</td>
<td>12noon – 2:30pm</td>
<td>$75</td>
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<tr>
<td>Tuesday, December 17</td>
<td>Simple Soups 10</td>
<td>11:00am – 1:30pm</td>
<td>$55</td>
</tr>
</tbody>
</table>

## Registration

Online at Junglejims.com/cookingschool  
By Phone: 513-674-6059
Helpful Information
Register early. Enrollment is limited. Seating in our classes is on a first-come, first-served basis. Our overhead mirrors provide a good view for everyone. When you arrive, please take a minute to check in. During class you’ll receive a copy of the recipes to take home. All classes are taught by demonstration unless specifically stated as a “Hands-On” class which take lower enrollment since students will participate in preparing the dishes. An apron and equipment will be provided for your use. You will receive a generous sampling of all the dishes prepared... this is one of the best parts of the class! As a bonus, sample specially selected wine or beer that complements the menu.

Help yourself to the complementary coffee or tea before and during the class. Whether cooking is your hobby or passion, you’ll love your cooking classes and you’ll meet many new friends; so relax and enjoy this instructive and social event!

Recipe Corner

Leigh’s Recipe Corner

Grilled Potato Salad

2 pounds small new potatoes
Olive oil, for brushing potatoes
Salt and pepper
¼ cup celery, finely diced
¼ cup onion, finely diced
3 green onions, minced

6 slices cooked bacon, crumbled
2 hardboiled eggs, sliced
¾ cup mayonnaise
2 tablespoons Dijon mustard
2 tablespoons fresh chopped dill
2 tablespoons sweet pickle relish

Cook potatoes in boiling salted water until just tender when pierced with a sharp knife. Run under cold water until cool. Pat potatoes dry and cut into ½-inch thick slices. Brush potatoes with olive oil, sprinkle with salt and pepper and grill over medium heat until grill marks appear and potatoes are warm.

Combine potatoes, celery, onion, green onions, bacon and eggs in a large bowl.

Combine mayonnaise, mustard, dill, relish and salt and pepper to taste in a small bowl and stir well. Add dressing to potatoes and toss well. Serve warm or at room temperature.

Serves 6