

JUNGLE JIM'S INTERNATIONAL MARKET

THE cooking school

with Leigh Barnhart Ochs



Dear Friends of the Cooking School,

Each season has its own charm, but bright days and warm weather seem especially appealing after an Ohio winter without much sun. We are looking forward to the eighth annual culinary trip to Emilia-Romagna,

led by Don Govoni, and the third annual trip to Tuscany. Each year brings new experiences along with excellent food and wine. Please consider joining us for 2021.

The Cooking School is getting some welcome updates. You'll notice our new and improved flooring and the counter has had a facelift. More changes are on the horizon, and we hope you will enjoy the improvements.

Fresh ingredients are a vital concern for our trusted chefs. They will show you the best Jungle Jim's has to offer as they sauté, steam, bake and grill their way through spring and summer. The goal of the school is to go beyond just teaching a recipe. We strive to teach you about the tools, skills and techniques involved in the cooking process so that the knowledge learned applies to cooking as a whole.

Wine tastings are always a popular event and Jack Keegan will have some exciting tastings planned for this summer. He enjoys sharing his knowledge and love of wine with our students. If you haven't had a wine tasting class, please consider joining us to gain an appreciation for this most popular beverage.

We hope you will take some time to enjoy summer's bounty in our kitchen. It looks to be a flavorful season at the Cooking School at Jungle Jim's!

Bon Appétit!

Leigh Barnhart Ochs

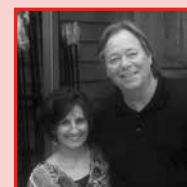
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Cooking Class
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Summer Classes: May - August 2020

Instructors

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 might 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 founding editor of her website "Abouteating.com" and her blog "Cooking with Rita" on Cincinnati.com, Rita also has an international weekly segment cooking on Sacred Heart Radio and is resident herbalist for Granny's Garden School, Natop's Garden stores and Fox 19's Morning Extra show.

Jack Keegan

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.

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 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.

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 five 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 in classes. Ellen Mueller, Pamela Acito, Katrina Mills, and Joe Westfall are the cooking school sous chefs. They are instrumental in preparing for classes and keeping the school in good running condition. Lora Allen, Anne Burkhart, Sheryl Jones, Marilyn McKnight, Lyn Plummer, Laura Rinsky, Mike Sprinkel, and Nancy Roach 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.

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Classes

What to Expect at Class

Where are classes held?

All cooking classes and The Tasting Room wine tastings are held at the Fairfield Location only!

How long are the classes?

Our classes are 2 – 2 ½ hours in length.
(4-person workshops are an exception)

What kind of class format do you offer?

We offer both hands-on and demonstration classes.



If you want full participation, look for “Hands-On” in the title and a hand icon beside the class description.



The chef will explain and prepare all menu items during demonstration classes, so look for the chef hat icon.

In both types of classes, students receive a complete recipe packet, enjoy a generous taste of each dish and are served wine as part of the class. Experienced chef instructors lead each class.

Should I call to register for a class with a wait list?

Yes. Occasionally seats become available and we fill available seats from the waitlist.

What should I wear to class?

Wear comfortable clothing and shoes. Please do not wear open-toed shoes to hands-on classes. We provide aprons and all the equipment you will need to use for hands-on classes.

Who can attend?

Due to class format and size, only paid participants may attend class. Infants and children may not accompany adults to class. The minimum age to participate in our classes is 16 years old.

What is your cancellation policy?

We require 7 days advance notice to cancel a class and receive a full refund. For groups of 3 or more, we need 14 days advance notification.

No refunds will be given within the 7 or 14-day cancellation policy unless we can fill those seats from the waitlist. You are welcome to send other people if you are unable to make the class.

Hands-On Class

It's Taco Tuesday!

With Joe Westfall



Taco Tuesdays are unbeatable dining experiences – especially on Cinco de Mayo! Believe us when we say tacos are easy and fun to make. We will help you fill them with all kinds of delicious ingredients and you will have an excuse to throw your own taco party.

Mexican Green Salad with Jalapeño Cilantro Dressing

Grilled Shrimp Tacos with Sriracha Salsa
Caribbean Chicken Tacos with Mango Lime Salsa

Grilled Rum-Soaked Pineapple Sundae with Rum Sauce

Tuesday, May 5

6:00 pm – 8:30 pm \$75

Demonstration Class

The Flavors of Vietnam

With Rob Seideman



Anthony Bourdain said, “I’ll come back to Vietnam, always.” And you will too with these delicious dishes! Join Rob for another globe-trotting

culinary adventure focused on the captivating, fresh cuisine of Vietnam.

Vietnamese Egg Rolls

Bahn Mi - French/Vietnamese Baguette Sandwich

Sweet and Sour Chicken with Jasmine Rice

Grilled Banana with Toasted Coconut Tapioca

Thursday, May 7

6:00 pm – 8:30 pm \$55

Wine Tasting Class

The Tasting Room A Spring Tasting of Wine and Small Bites

With Leigh Barnhart Ochs and Jack Keegan



The wine and small bites series offers you a selection of party-worthy small bites paired with sensational wine.

We are pleased to present a spring array of excellent food and drink.

Ginger and Arugula Roulade

Baked Provolone with Spiced Tomato Jam

Country Pork Pâté with Apples and Pistachios

Bittersweet Chocolate Mousse

Jack will expertly select eight wines to pair with the menu.

Saturday, May 9

1:00 pm – 3:00 pm \$50

Classes

Hands-On Class

Grilled Beef Tenderloin Satay

With Ellen Mueller



Journey on a quick trip to Asia for a flavor extravaganza! A bright and tasty menu features a colorful and healthy plate that will impress guests and family alike. Only the freshest ingredients will do!

Artichoke, Feta and Roasted Pepper Bruschetta

Beef Tenderloin Satay with Coconut Peanut Sauce

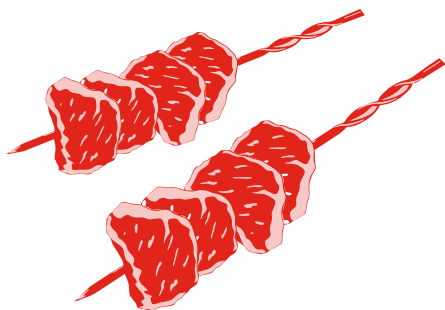
Rice Pilaf with Mango, Scallions and Almonds

Sauteed Snow Peas with Garlic

Mocha Brownies

Tuesday, May 12

6:00 pm – 8:30 pm \$75



Hands-On Class

Weeknight Summer Chicken

With Ellen Mueller



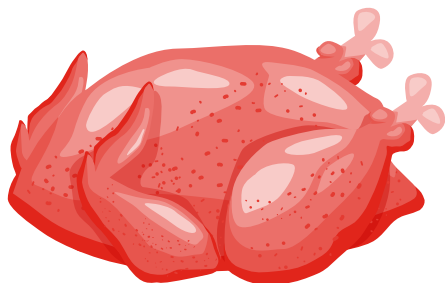
Poblano peppers elevate chicken with their smoky, sophisticated flavor. Chicken is a wonderful weeknight meal for the family and we predict your guests will enjoy this new menu for your weeknight summer rotation. We have an answer for "What's for dinner?!"

Avocado Salad with Oranges and Pistachios
Chicken with Southwest Poblano Sauce
Toasted Almond Orzo

Strawberry Jam Crumble Bars

Thursday, May 14

6:00 pm – 8:30 pm \$75



Demonstration Class

The Yardboy and the Cook: From Garden to Kitchen

With Rita Heikenfeld and Ron Wilson



Each spring Ron and Rita share their expertise for growing and cooking with herbs and produce. Ron will put on his garden-helper hat and Rita will tie on her apron for a class filled with DIY skills for use in the garden and kitchen.

Some lucky participants will go home with a free plant!

Homemade Fig Jam on Croustades with Goat Cheese

Petite Filets Mignon with Assorted Herb Compound Butter

Chilled Orzo Salad with Garbanzos, Tomatoes, Basil and Mint

Blistered Sugar Snaps with Shallots and Thyme

Lemon Possets with Edible Flowers

Tuesday, May 19

11:00 am – 1:30 pm \$55



Hands-On Class

Date Night – Couples at the Grill for Filet Mignon

With Catrina Mills



Looking for a great date night experience? Join our staff as they take the party out to the patio for a fun

night 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 Filets Mignon with Horseradish Butter

Potato Gratin with Cheddar, Shallots and Rosemary

Carrot and Zucchini Ribbons

Mini Nutella Bites

Thursday, May 21

6:00 pm – 8:30 pm \$150 per couple

Wine Tasting Class

The Tasting Room Wines of the Loire

With Jack Keegan



Take a trip down the Loire River, the longest in France. Pass grand chateaus and taste eight wonderful whites and summer reds to get your summer off to a great start.

Saturday, May 23

1:00 pm – 3:00 pm \$50

Hands-On Class

Fresh Mediterranean Cuisine

With Rita Heikenfeld



Cooking with fresh herbs and produce is the hallmark of Rita's cooking. Join her as she shares favorite recipes highlighting fresh flavors. You'll be treated to her storehouse of knowledge on gardening, so come prepared to cook and learn!

Grilled Haloumi Caprese Salad

Grilled Flank Steak with Mediterranean Herb "Crust"

Roasted New Potatoes with Herb Pesto

Mediterranean Almond Citrus Cake

Wednesday, May 27

6:00 pm – 8:30 pm \$75

Demonstration Express Class

Italian Trattoria-Style Brunch

With Joe Westfall



Our kitchen will transport you to a casual Italian café. What's better

than getting together with friends who enjoy delicious food? Joe has selected recipes for you to enjoy the art of a perfect brunch you can easily prepare at home.

Cinnamon Mascarpone Pancakes with Cherries and Hazelnuts

Frittata with Sausage, Tomatoes, Arugula and Ricotta

Rosemary Home Fries with Pancetta and Parmesan

Lemon Panna Cotta with Summer Berries

Friday, May 29

11:00 am – 12:30 pm \$45

Classes

Hands-On Class

Low-Country Shrimp Boil

With Ellen Mueller



The ultimate summer party experience! Be the first in your neighborhood to host a traditional shrimp boil. Perfect for laid-back, casual entertaining. Learn how to prepare the table and then make this easy prep, one-pot meal that turns an ordinary summer evening into a festive occasion.

Down South Pimento Cheese

Boil: Shrimp, Sausage, Corn and Potatoes

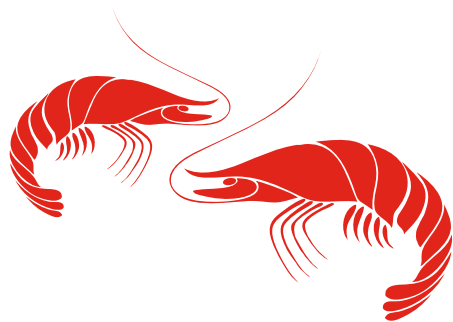
Lemony Cocktail Sauce

Buttermilk Cornbread

Fresh Blackberry Cobbler Cake

Tuesday, June 2

6:00 pm – 8:30 pm \$75



Hands-On Class

Slow-Roasted Salmon

With Ellen Mueller



Elegant simplicity is what to expect from this delightful salmon dinner. Slow roasting salmon is a foolproof technique that yields incredibly moist and meltily tender fish. Leave your fear of fish behind and enjoy a confident approach to preparing salmon.

Grilled Romaine with Cherries, Feta and Pine Nuts

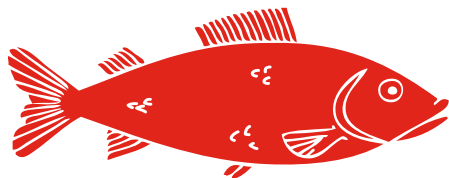
Slow Roasted Chipotle Salmon

Pineapple Cilantro Rice

Chocolate Brownie Cupcakes

Thursday, June 4

6:00 pm – 8:30 pm \$75



Hands-on class size is limited, so register early. Please wear closed-toe shoes at hands-on classes.

Hands-On Class

Early Summer Entertaining

With Ellen Mueller



Perfect for dinner or a special occasion, this meal comes together easily. Fresh flavors evoke the warm weather soon to come – so prepare to entertain your guests with a spring in your step!

Fennel, Orange and Spinach Salad

Grilled Chicken and Sausage Skewers with Herbed Vinaigrette

Pasta Salad with Currants, Olives and Pine Nuts

Gratinéed Tomatoes with Asiago and Herbs

Lemon Blueberry Cake

Tuesday, June 9

6:00 pm – 8:30 pm \$75

Demonstration Class

Company for Dinner

With Leigh Barnhart Ochs



Enjoy a great dinner party menu for entertaining guests or hosting a special occasion. Good food and

good company are always the best recipes for success. Not only is this menu beautiful on the plate, but it is also delicious too.

Pineapple Carpaccio with Shrimp and Pepper Salad

Filet Mignon with Brandy-Green Peppercorn Sauce

Lemon Roasted Potatoes with Smoked Paprika and Rosemary

Green Beans with Tomato Ricotta Pesto

Spanish Almond Cake with Berries

Thursday, June 11

11:00 pm – 1:30 pm \$55

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.

Wine and Food Demonstration Class

An Afternoon at Burnet Ridge Winery

With Leigh Barnhart Ochs and Chip Emmerich



This very popular on-site class celebrates its 11th year at Burnet Ridge Winery with local vintner, Chip

Emmerich. He discusses Burnet Ridge wines and leads the group on a tour of his North College Hill winery. He'll pair his delicious wines to Leigh's picnic menu. Class size is limited, so register early!

Smoked Salmon with Creamy Dill Sauce

Grilled Filet Mignon with Herb Butter

Smoked Mozzarella, Arugula and Penne

Salad with Parmesan Dressing

Grape Tomato Salad with Shallots, Basil and Tarragon

Double Chocolate Walnut Brownies

Chip generously provides five to six pairings to match the meal

Sunday, June 14

12 noon – 2:30 pm \$75



Demonstration Class

The Best of Summer Produce

With Bryn Mooth



Summer is ON, and there's no better way to celebrate than with the season's best produce - melon, tomatoes, squash, and berries. We'll use a variety of summer fruits and vegetables throughout this menu.

Cheddar Biscuits

Easy Blender Gazpacho

Summer Melon and Golden Tomato Salad

Spicy Chicken and Vegetable Sauté

Herbed Polenta Triangles

Strawberry Right-Side-Up Cake

Tuesday, June 16

6:00 pm – 8:30 pm \$55

May 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4	5 Hands-On It's Taco Tuesday! 6 – 8:30pm \$75	6	7 Demonstration Class The Flavors of Vietnam 6 – 8:30pm \$55	8	9 The Tasting Room A Spring Tasting of Wine and Small Bites 1 – 3:00pm \$50
10	11	12 Hands-On Grilled Beef Tenderloin Satay 6 – 8:30pm \$75	13	14 Hands-On Weeknight Summer Chicken 6 – 8:30pm \$75	15	16
17	18	19 Demonstration Class The Yardboy and the Cook: From Garden to Kitchen 11:00am – 1:30pm \$55	20	21 Hands-On Date Night – Couples at the Grill for Filet Mignon 6 – 8:30pm \$150 per couple	22	23 The Tasting Room Wines of the Loire 1 – 3:00pm \$50
24 31	25	26	27 Hands-On Fresh Mediterranean Cuisine 6 – 8:30pm \$75	28	29 Demonstration Express Class Italian Trattoria-Style Brunch 11:00am – 12:30pm \$45	30

June 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2 Hands-On Low- Country Shrimp Boil 6 – 8:30pm \$75	3	4 Hands-On Slow- Roasted Salmon 6 – 8:30pm \$75	5	6
7	8	9 Hands-On Early Summer Entertaining 6 – 8:30pm \$75	10	11 Demonstration Class Company for Dinner 11:00am – 1:30pm \$55	12	13
14 Wine and Food Class An Afternoon at Burnet Ridge Winery 12noon – 2:30pm \$75	15	16 Demonstration Class The Best of Summer Produce 6 – 8:30pm \$55	17	18 The Tasting Room Wine and Small Bites for Summertime Fun 6 – 8:00pm \$50	19	20 The Tasting Room Dad Wines! 1 – 3:00pm \$50
21	22	23 Hands-On Summer Entertaining for a Crowd 6 – 8:30pm \$75	24	25 Hands-On Date Night - Distinctive Dining 6 – 8:30pm \$75	26	27
28	29	30 Hands-On Pork Chop Sliders 6 – 8:30pm \$75				

July 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2 Hands-On All-American 4th of July 6 – 8:30pm \$75	3	4
5	6	7 Hands-On Date Night - Steak Diane - A Tableside Classic 6 – 8:30pm \$150 per couple	8	9 Private Event	10	11
12	13	14 Demonstration Class Summer Flavors of Mexico 6 – 8:30pm \$55	15	16 Hands-On A Tuscan Dinner 6 – 8:30pm \$75	17	18 The Tasting Room Wines of Sicily 1 – 3:00pm \$40
19	20	21 Hands-On Indian Fusion 6 – 8:30pm \$75	22	23 Hands-On Cruising the Caribbean 6 – 8:30pm \$75	24	25 Wine and Food Class Wine and Food for a Summer Feast 12noon – 2:30pm \$75
26	27	28 Hands-On The Greek Grill 6 – 8:30pm \$75	29	30 Hands-On Italian Summer Picnic 6 – 8:30pm \$75	31	

August 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4 Demonstration Class Fresh and Easy for Summer 6 – 8:30pm \$55	5	6 Hands-On Summer Lobster Pasta 6 – 8:30pm \$75	7	8
9	10	11 Hands-On Summer Surf and Turf 6 – 8:30pm \$75	12	13 Hands-On Fish Taco Fiesta 6 – 8:30pm \$75	14	15
16	17	18 Demonstration Class A Fantastic Filet Dinner Party 11:00am – 1:30pm \$55	19	20 Demonstration Class A Fantastic Filet Dinner Party 6 – 8:30pm \$55	21	22 The Tasting Room Springtime in Argentina 1 – 3:00pm \$40
23 30	24 31	25 Hands-On Date Grilled Pork Tenderloin – A New Classic 6 – 8:30pm \$75	26	27 Hands-On Date Night – Couples in the Kitchen 6 – 8:30pm \$150 per couple	28	29 Wine and Food Class Wine and Food For Summer Fine Dining 12noon – 2:30pm \$75

Classes

Wine Tasting Class

The Tasting Room Wine and Small Bites for Summertime Fun

With Leigh Barnhart Ochs and Jack Keegan



The summer installment of wine and small bites returns with a summer sample of food and drink best enjoyed with friends. We're saluting warm weather and weekend relaxation with good food and wine.

Roasted Red Pepper Hummus
Coeur à la Crème with Fresh Herbs
Country Pork Pâté with Cherries and Hazelnuts
Fig "Cake" with Manchego

Jack will expertly select eight wines to pair with the menu.

Thursday, June 18

6:00 pm – 8:00 pm \$50

Wine Tasting Class

The Tasting Room Dad Wines!

With Jack Keegan



What better way to celebrate Father's Day than taking a couple of hours tasting wine? It is certainly better

than cutting grass!! We will have eight West Coast full-bodied whites and "Dad-Bod" reds that will please the man of the hour.

Saturday, June 20

1:00 pm – 3:00 pm \$50

Hands-On Class

Summer Entertaining for a Crowd

With Joe Westfall



The more, the merrier when it comes to summertime entertaining. These recipes doubled can easily feed any size hungry crowd gathering on your

deck. You can't have too many friends or too much flavor!

Bloody Mary Tomato Salad
Grilled Flank Steak with Chimichurri Sauce
Quinoa with Mushrooms and Haricots Vert
Swirled Summer Berry Souffles

Tuesday, June 23

6:00 pm – 8:30 pm \$75

Hands-On Class

Date Night - Distinctive Dining

With Catrina Mills



Join us for a white-tablecloth dining experience. It's a three-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

Thursday, June 25

6:00 pm – 8:30 pm \$150 per couple

Hands-On Class

Pork Chop Sliders

With Ellen Mueller



Just in time for your 4th of July celebrations! This grilled sandwich packs a big punch of summertime flavor fireworks. When we say it's

a crowd-pleaser, we mean it! Grab some napkins and a chair and let the fireworks begin!

Queso Fundido with Chorizo
Pork Chop Sliders al Pastor with Pickled Red Onions and Spicy Mayo
Southwestern Potato Salad
White Chocolate Brownies

Tuesday, June 30

6:00 pm – 8:30 pm \$75

Hands-On Class

All-American 4th of July

With Ellen Mueller



It's time to gather with friends for a bang-up 4th of July celebration! It's all about the chicken in this made-for-summer menu. Once you've mastered this fried chicken, you can enjoy it all summer long!

Wisconsin Beer Cheese
Southern Fried Chicken
Potato and Grilled Corn Salad with Bacon and Blue Cheese Vinaigrette
Broccoli Slaw with Lime-Peanut Sauce
Limoncello Marinated Strawberry Shortcakes

Thursday, July 2

6:00 pm – 8:30 pm \$75

Hands-On Class

Date Night - Steak Diane- A Tableside Classic

With Ellen Mueller



We are bringing back a 1950's and 1960's restaurant classic – Steak Diane. You'll enjoy a fine

dining menu you can recreate at home. Each couple will take home an 8" Berndes open fry pan (\$69.00 retail value).

Arugula Salad with Roasted Shallots and Grapes
Steak Diane
Lemon Roasted Potatoes with Smoked Paprika and Rosemary
Sautéed Zucchini with Almonds and Pecorino

Raspberry Ice Cream

Tuesday, July 7

6:00 pm – 8:30 pm \$150 per couple



Demonstration Class

Summer Flavors of Mexico

With Rob Seideman



Nothing cools off hot summer days like the bright and healthy flavors of Mexico! Learn Rob's secrets for preparing Mexican cuisine. He's a

great chef and storyteller and we guarantee you'll enjoy this class!

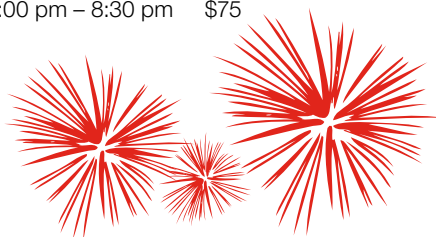
Mexican Shrimp Cocktail
Chicken Tamales with Tomatillo Salsa
Seared Ahi with Guajillo Sauce, Corn Fritters and Charred Corn Salsa
Ice Cream Sundaes with Mexican Chocolate and Caramel Sauces

Tuesday, July 14

6:00 pm – 8:30 pm \$55



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



Classes

Hands-On Class

A Tuscan Dinner

With Ellen Mueller



Tie on an apron and get ready to make a meal saluting Italy's bounty. You will chop, slice and grill your way to a delicious dinner. Bon appetito!

Shrimp, Lemon and Garlic Bruschetta
Sausage Stuffed Mushrooms
Steak Panzanella with Blue Cheese Vinaigrette
Pressed Chocolate Cake

Thursday, July 16

6:00 pm – 8:30 pm \$75

Wine Tasting Class

The Tasting Room Wines of Sicily

With Jack Keegan



It's already hot so why not go to one of the warmest wine places in the world? Due to the cool ocean

breezes and the slopes of the volcano, Etna, Sicily is making some exciting red and white wines. Join us for eight excellent wines in the air conditioning and explore Sicily!

Saturday, July 18

1:00 pm – 3:00 pm \$40

Hands-On Class

Indian Fusion

With Ellen Mueller



Indian food is big on flavor. Open yourself up to a world of exciting dishes in this Indian-inspired menu. Turn your kitchen into your favorite

take-out restaurant spot and enjoy spicing up your life!

Chicken with Garlic, Chilies, Ginger, Tomatoes, Coconut, Lime and Cilantro
Indian-Spiced Rice Pilaf with Dates and Parsley

Homemade Naan

Fresh Mango Tart

Tuesday, July 21

6:00 pm – 8:30 pm \$75



Hands-On Class

Cruising the Caribbean

With Ellen Mueller



Sandy beaches, sun-drenched days and blue waters set the mood for cool drinks and fresh food. Taste the tropics with Ellen as she puts to sea

for a culinary "vacation" to the islands.

Bahama Breeze Salad with Honey-Lime Dressing

Jerk Glazed Tilapia with Watermelon-

Honeydew Salsa

Coconut Rasta Pasta

Pastry-Wrapped Guava and Cheese

Thursday, July 23

6:00 pm – 8:30 pm \$75

Wine and Food Demonstration Class

Wine and Food for a Summer Feast

With Leigh Barnhart Ochs and Jack Keegan



Come and enjoy where the food and wine take you! Experience the taste of exceptional food and

wine that's perfect for a summer day. Fresh ingredients are fundamental to our kitchen and we know you'll appreciate the wines paired especially to complement the menu.

Greek Gazpacho

Fig and Prosciutto Bread

Grilled Pork Tenderloin with Date, Cilantro and Walnut Relish

Creamy Scallion Potatoes

Cheese Course

Chocolate and Almond Torte

Jack will expertly select four wines to pair with this menu

Saturday, July 25

12 noon – 2:30 pm \$75

Hands-On Class

The Greek Grill

With Ellen Mueller



We're using the grill to highlight the fresh flavors of the Mediterranean.

Your summer cookout will sizzle with goodness. Enjoy peak season

produce paired with excellent beef, and you have a recipe for success!

Grilled Romaine with Charred Lemon-Feta Vinaigrette

Grilled Filet Mignon with Greek Corn Salad

Lemon Linguine

Cake-Stuffed Peaches with Ice Cream

Tuesday, July 28

6:00 pm – 8:30 pm \$75

Hands-On Class

Italian Summer Picnic

With Ellen Mueller



Spread the blanket in your favorite park and prepare for a glorious picnic! We've included a fine menu for sharing. Plenty of napkins will be

needed! And an icy cold beverage, of course!

Baked Goat Cheese with Spicy Tomato Sauce

Grilled Flank Steak Pinwheels with Boursin,

Spinach and Sundried Tomatoes

Smoked Mozzarella, Arugula and Penne with

Parmesan Dressing

Torte Sbrisolona – Italian Almond Cookie

Thursday, July 30

6:00 pm – 8:30 pm \$75



Demonstration Class

Fresh and Easy for Summer

With Bryn Mooth



Our tastes and cooking habits shift in summertime to fresh flavors and easy meals. This menu features simple recipes that make delicious

use of summer's best ingredients.

Herb-Marinated Goat Cheese

Quick Pickled Cherry Tomatoes

Heirloom Bean and Tomato Panzanella

Breaded Chicken Cutlets with Corn Salad

Ice Cream Sundaes with Summer Fruit and

Buttered Cornbread Crumble

Tuesday, August 4

6:00 pm – 8:30 pm \$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)

Classes

Hands-On Class

Summer Lobster Pasta

With Ellen Mueller



Indulge in a memorable main course featuring succulent lobster paired with fresh produce plucked from the Jungle "garden." Light, luscious and ready for summer entertaining, this menu is just what your next dinner party is waiting for!

Warm Mozzarella and Sautéed Mushrooms on Crostini

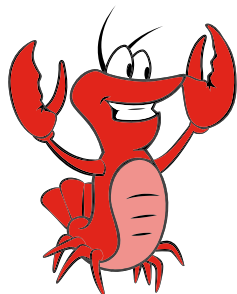
Fennel, Mushroom and Radish Salad

Grilled Lobster Pasta with Tomatoes and Basil

Citrus Olive Oil Cake

Thursday, August 6

6:00 pm – 8:30 pm \$75



Hands-On Class

Summer Surf and Turf

With Ellen Mueller



The siren call of steak is strong here! We've paired our ever-popular filet with light and luscious shrimp for a summer surf and turf extravaganza.

Learn how to grill steak and potatoes and then enjoy a decadent dessert.

Limoncello Shrimp Bruschetta

Grilled Filet Mignon with Roasted Corn Relish

Grilled Potato Salad with Lemon Aioli

Peanut Butter Mousse with Fudge Drizzle

Tuesday, August 11

6:00 pm – 8:30 pm \$75

Hands-On Class

Fish Taco Fiesta

With Ellen Mueller



You will learn the techniques to prepare our go-to fish taco recipe with fresh fruit salsa. Great any time of the year, this menu is fast, fresh and fun! We've got your any-day-of-the-week taco covered!

Smoky Guacamole

Fish Tacos with Lime Crema and Watermelon Mango Salsa

Mexican Rice with Black Beans

Dulce de Leche Bars

Thursday, August 13

6:00 pm – 8:30 pm \$75

Demonstration Class

A Fantastic Filet Dinner Party

With Leigh Barnhart Ochs



We think this steak dinner is suitable for a special occasion or a weeknight meal. Sure to become a favorite in your kitchen, this menu is party and family-friendly. Come and enjoy where the food takes you.

Arugula Salad with Gorgonzola Custards, Pears and Walnuts

Olive and Herb Bread

Filet Mignon with Red Wine, Olives and Pepperoncini

Yukon Gold and Sweet Potato Gratin with Fresh Herbs

Pressed Chocolate Cake

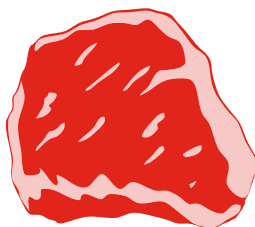
Tuesday, August 18

11:00 am – 1:30 pm \$55



Thursday, August 20

6:00 pm – 8:30 pm \$55



Wine Tasting Class

The Tasting Room Springtime in Argentina

With Jack Keegan



Springtime in Argentina. Springtime? Yes, as we head into fall, they are heading into spring. So let's taste eight excellent wines of that country as we get ready for great fall weather and wines.

Saturday, August 22

1:00 pm – 3:00 pm \$40

Hands-On Class

Grilled Pork Tenderloin – A New Classic

With Ellen Mueller



If you need a go-to menu or if you want to be known for just one amazing meal – this is it. Classic and delicious with an appeal that can't be denied, we are happy to introduce you to your signature dinner!

Arugula Salad with Roasted Grapes

Grilled Pork Tenderloin with Date, Cilantro and Walnut Relish

Creamy Scallion Potatoes

Tender Strawberry Shortcake Biscuits

Tuesday, August 25

6:00 pm – 8:30 pm \$75

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

Thursday, August 27

6:00 pm – 8:30 pm \$150 per couple

Wine and Food Demonstration Class

Wine and Food for Summer Fine Dining

With Leigh Barnhart Ochs and Jack Keegan



Leigh shows you how to perfectly prepare this mouth-watering main course. Jack has the wine paired to perfection. What better combination to teach you how to create a fine dining experience in your kitchen.

Crab and Wild Mushroom Cheesecake

Filet of Beef with Gorgonzola Sauce

Potato Salad with Ginger, Cilantro and Shallots

Cheese Course

Frozen Fudge Pie

Jack will expertly select four wines to pair with this menu

Saturday, August 29

12 noon – 2:30 pm \$75

Helpful Tip!

Get the best flavor from fresh herbs!



Add tender herbs such as basil, parsley, cilantro and dill toward the end of cooking time. Or sprinkle on top of the finished dish. Cooking these tender herbs rapidly diffuses their flavor. Add strong-flavored hardy herbs such as thyme, marjoram or rosemary earlier in the cooking process so they have time to mellow. Added at the end, these hardy herbs may be too overpowering.

Classes

Fresh Tomato Salsa

2 cloves garlic
1 fresh serrano or jalapeño pepper,
seeded if desired, cut in pieces
1 Handful fresh cilantro sprigs
½ small white onion, cut into pieces
2 pounds vine-ripened tomatoes,
seeded, cut in pieces
Juice of ½ lime
¼ teaspoon ground cumin
Salt and pepper to taste

Drop garlic into a running food processor fitted with the metal blade and process until finely chopped. Add pepper and cilantro and pulse until finely chopped. Add onion and pulse until finely chopped. Scrape onion mixture into a bowl.

Add tomatoes, lime juice, cumin and salt and pepper to food processor and pulse until tomatoes are finely chopped. Add tomato mixture to onion mixture and stir. Taste for seasoning and add more salt and pepper to taste.

Makes about 2½ cups

Brochure Symbols



Hands-On Class



Demonstration Class



Day Class



Wine and Food Class



Couples Class



Wine Tasting Class



Express Class

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 Email

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 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 seven days prior to the day of class; After that deadline, no refunds or credits 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

9 am - 3 pm Monday through Friday

*Students must be 16 years of age and older unless otherwise noted.

Reminder

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

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

At A Glance

Date(s)	Class Name	Time	Fee
<input type="checkbox"/> Tuesday, May 5	Hands-On: It's Taco Tuesday!	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, May 7	The Flavors of Vietnam	6:00 – 8:30 pm	\$55
<input type="checkbox"/> Saturday, May 9	The Tasting Room: A Spring Tasting of Wine and Small Bites	1:00 – 3:00 pm	\$50
<input type="checkbox"/> Tuesday, May 12	Hands-On: Grilled Beef Tenderloin Satay	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, May 14	Hands-On: Weeknight Summer Chicken	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Tuesday, May 19	The Yardboy and the Cook: From Garden to Kitchen	11:00 am – 1:30 pm	\$55
<input type="checkbox"/> Thursday, May 21	Hands-On: Date Night – Couples at the Grill for Filet Mignon	6:00 – 8:30 pm	\$150 per couple
<input type="checkbox"/> Saturday, May 23	The Tasting Room: Wines of the Loire	1:00 – 3:00 pm	\$50
<input type="checkbox"/> Wednesday, May 27	Hands-On: Fresh Mediterranean Cuisine	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Friday, May 29	Italian Trattoria-Style Brunch	11:00 am – 12:30 pm	\$45
<input type="checkbox"/> Tuesday, June 2	Hands-On: Low-Country Shrimp Boil	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, June 4	Hands-On: Slow-Roasted Salmon	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Tuesday, June 9	Hands-On: Early Summer Entertaining	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, June 11	Company for Dinner	11:00 am – 1:30 pm	\$55
<input type="checkbox"/> Sunday, June 14	Wine and Food: An Afternoon at Burnet Ridge Winery	12 noon – 2:30 pm	\$75
<input type="checkbox"/> Tuesday, June 16	The Best of Summer Produce	6:00 – 8:30 pm	\$55
<input type="checkbox"/> Thursday, June 18	The Tasting Room: Wine and Small Bites for Summertime Fun	6:00 – 8:00 pm	\$50
<input type="checkbox"/> Saturday, June 20	The Tasting Room: Dad Wines!	1:00 – 3:00 pm	\$50
<input type="checkbox"/> Tuesday, June 23	Hands-On: Summer Entertaining for a Crowd	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, June 25	Hands-On: Date Night - Distinctive Dining	6:00 – 8:30 pm	\$150 per couple
<input type="checkbox"/> Tuesday, June 30	Hands-On: Pork Chop Sliders	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, July 2	Hands-On: All-American 4th of July	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Tuesday, July 7	Hands-On: Date Night - Steak Diane – A Tableside Classic	6:00 – 8:30 pm	\$150 per couple
<input type="checkbox"/> Tuesday, July 14	Summer Flavors of Mexico	6:00 – 8:30 pm	\$55
<input type="checkbox"/> Thursday, July 16	Hands-On: A Tuscan Dinner	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Saturday, July 18	The Tasting Room: Wines of Sicily	1:00 – 3:00 pm	\$40
<input type="checkbox"/> Tuesday, July 21	Hands-On: Indian Fusion	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, July 23	Hands-On: Cruising the Caribbean	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Saturday, July 25	Wine and Food: Wine and Food for a Summer Feast	12 noon – 2:30 pm	\$75
<input type="checkbox"/> Tuesday, July 28	Hands-On: The Greek Grill	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, July 30	Hands-On: Italian Summer Picnic	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Tuesday, August 4	Fresh and Easy for Summer	6:00 – 8:30 pm	\$55
<input type="checkbox"/> Thursday, August 6	Hands-On: Summer Lobster Pasta	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Tuesday, August 11	Hands-On: Summer Surf and Turf	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, August 13	Hands-On: Fish Taco Fiesta	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Tuesday, August 18	A Fantastic Filet Dinner Party	11:00 am – 1:30 pm	\$55
<input type="checkbox"/> Thursday, August 20	A Fantastic Filet Dinner Party	6:00 – 8:30 pm	\$55
<input type="checkbox"/> Saturday, August 22	The Tasting Room: Springtime in Argentina	1:00 – 3:00 pm	\$40
<input type="checkbox"/> Tuesday, August 25	Hands-On: Grilled Pork Tenderloin – A New Classic	6:00 – 8:30 pm	\$75
<input type="checkbox"/> Thursday, August 27	Hands-On: Date Night – Couples in the Kitchen	6:00 – 8:30 pm	\$150 per couple
<input type="checkbox"/> Saturday, August 29	Wine and Food: Wine and Food for Summer Fine Dining	12 noon – 2:30 pm	\$75

Registration
Online at [Junglejims.com/cookingschool](https://junglejims.com/cookingschool)
By Phone: 513-674-6059

JUNGLE JIM'S INTERNATIONAL MARKET

THE cooking school

with *Leigh Barnhart Ochs*

5440 Dixie Highway Fairfield, Ohio 45014

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 the 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 takes 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!



Leigh's Recipe Corner

Herb-Marinated Chicken with Watermelon-Mango Salsa

Chicken:

- 2 tablespoons olive oil
- 1 teaspoon dried oregano
- 1 teaspoon chili powder
- 1 teaspoon cumin
- 1 teaspoon kosher salt
- 2 large cloves garlic, minced
- 4 boneless, skinless chicken breasts

Salsa:

- 1 cup diced watermelon
- 1 cup diced mango
- 2 tablespoons chopped red onion
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons minced jalapeño
- Juice of 1 lime
- ½ teaspoon kosher salt

Combine ingredients for chicken in a bowl or resealable plastic bag. Marinate in the refrigerator at least 2 hours or as long as overnight. Remove from refrigerator 30 minutes before grilling. Serve warm or at room temperature.

Combine salsa ingredients in a medium bowl. Top chicken with salsa and serve.
Serves 4