Dear Friends of the Cooking School,

Summer is quickly approaching and by the end of May, I will be taking our 7th group to Emilia-Romagna for the annual culinary trip. Because of the popularity of that trip, we have added our 2nd annual trip to Tuscany to enjoy the wine and food of that region. I would invite you to consider going with us in 2020 for this personal, unique and unforgettable trip to Italy’s popular culinary regions.

We try very hard to make you happy with our class offerings and your input on our evaluations gives us ideas for new classes. Just know that we hear you, steak lovers, and have added new classes featuring more beef! The power of beef continues to draw our hands-on students in for a night of fun, food and wine. Pork, chicken and seafood also find their way into hands-on classes, so for you non-beef lovers, we have new menus for you to enjoy.

Global cuisine continues to be a popular choice and James Trent brings Icelandic cuisine to the kitchen this summer. Mexican, Italian and Asian classes fill up quickly, so make your choices early. If you look forward to wine tasting classes, why not consider taking one of Dave Schmerr’s The Tasting Room classes? His classes are for beginners and elder statesmen alike. Two hours of drinking great wine and sampling cheese or small bites make for a memorable afternoon or evening. Wine and food lovers should not miss our 10th annual trip to Burnet Ridge Winery for a relaxing outdoor afternoon of grilling, wine tasting and winery tour.

Thank you for your continued support of The Cooking School. Because of you, we are again winners of The Best of Cincinnati Cooking School 2019 award! We look forward to seeing you in classes this summer.

Bon Appétit!

Leigh Barnhart Ochs

In This Issue

Ron & Rita
Cooking From the Marvelous Mediterranean with The Yardboy and the Cook

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Bryn Mooth
Easy Entertaining & One-Pan Dinners

James Trent
Icelandic Cuisine & Food for Thought – Melons
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.

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.

David Schmerr
Dave started making wine when he was a teenager and that started a lifetime of being in the wine business. Dave worked at Shillito’s for 3 years until he began working in the wholesale business with the 7th largest wholesaler in the United States, Allied Wine and Spirits. After a 9 year stint as a wine buyer/manager he came to Jungle Jim’s in 1987 as the wine buyer/director. Dave does wine tastings at Jungle Jim’s and travels extensively throughout the wine world.

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.

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, Debbie Lavoie, 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.
What to Expect at Class

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. Each class is led by experienced chef instructors.

Should I call to register for a class with a wait list?
Yes. Occasionally seats become available and we fill available seats from the wait list.

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. 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 require 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 wait list. You are welcome to send other people in your place.
Classes

Hands-On Class
Date Night – Couples at the Grill for Filet Mignon
With Debbie LaVoie
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 9
6:00pm – 8:30pm   $150 per couple

Hands-On Class
A Spring Bistro Dinner
With Ellen Mueller
Immerse yourself in a bistro-inspired dinner. You’ll celebrate a summery, flavor-packed dinner. Grilling flank is an art our staff will be happy to teach you, so join them for an evening of great food and do-it-yourself cooking!

- Spinach and Apple Salad with Fresh Citrus Vinaigrette
- Grilled Flank Steak with Bourbon-Chutney Sauce
- Chipotle-Cheddar Scalloped Potatoes
- Coconut-Lime-Berry Cake

Tuesday, May 14
6:00pm – 8:30pm   $75

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.

- Sliced Orange Salad with Arugula, Fennel and Parmesan
- Stuffed Shells Bolognese
- Eggplant with Balsamic, Basil and Capers
- Italian Almond-Lemon Cake

Thursday, May 16
6:00pm – 8:30pm   $75

Wine Tasting Class
The Tasting Room
Wine and Small Bites for an Italian Picnic
With Leigh Barnhart Ochs and David Schmerr
The wine and small bites series brings you a selection of sensational summer food and drink. We are happy to offer you a savory celebration perfect for a picnic in your favorite place.

- Baked Ricotta with Olives, Tomatoes and Herbs
- Sautéed Shrimp and Prosciutto
- Italian Pressed Picnic Sandwiches
- Torta Sbrisolona – Italian Almond Cookie

Saturday, May 11
1:00pm – 3:00pm   $50

Wine Tasting Class
The Tasting Room
Perfect Pinot Noirs
With David Schmerr
Fantastic wine areas like Burgundy, Oregon and California yield some of the best Pinots in the world. Let’s try 8 of them accompanied by bread and cheese.

Saturday, May 18
1:00pm – 3:00pm   $40

Demonstration Class
Cooking From the Marvelous Mediterranean with The Yardboy and The Cook
With Rita Heikenfeld and Ron Wilson
Through the years, this class has gained a cult-like following for anyone who wants to grow like a pro and cook like a pro! Cooking with home grown produce and herbs is an in-demand skill, so join Rita and Ron as they share tips and strategies on improving your DIY skills in the yard, garden and kitchen.

- Goat Cheese Croustades with Honey, Herbes de Provence and Toasted Walnuts
- Shepherd’s Salad with Sumac and Cumin
- Grilled Skirt Steak with Basil, Thyme and Pepperoncini Herb Paste
- Rainbow Potatoes with Butter and Mint
- Peach and Blueberry Clafouti with Lavendar Rose Petal Sugar

Tuesday, May 21
11:00am – 1:30pm   $55

Demonstration Class
Icelandic Cuisine
With James Trent
The basic elements of Icelandic cuisine – lamb, seafood and skyr – haven’t changed much over the years. Chefs have taken this cuisine to imaginative new heights, infusing old with new. Join James for an exciting introduction to Icelandic cuisine.

- Beetroot Cured Gravlax
- Braised Lamb and Vegetable Soup
- Pan-Seared Icelandic Cod with Apple Parsnip Puree, Roasted Sweet Onions and Dill Oil
- Oatmeal Cake with Homemade Blueberry Jam and Skyr

Thursday, May 23
6:00pm – 8:30pm   $55

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

The Cooking School at Jungle Jim’s International Market
Sign up Online at www.junglejims.com/cookingschool
Classes

Wine Tasting Class

The Tasting Room
Wines for a Girl’s Night Out
With David Schmerr
Dave will lead you through the tasting of fine wines that will go with different spring and summer cuisine. Be ready for 8 wines, bread and cheese!
Wednesday, May 29
6:00pm – 8:00pm  $40

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
Saturday, June 1
11:00am – 1:30pm  $75

Wine Tasting Class

The Tasting Room
Patrick Allen’s Southern French Tasting
With David Schmerr and Patrick Allen
Our favorite “King of Southern France” will guide us through some of his favorite new wineries and vintages he discovered on his recent trip to France.
Saturday, June 8
1:00pm – 3:00pm  $40

Wine and Food Class

An Afternoon at Burnet Ridge Winery
With Leigh Barnhart Ochs, David Schmerr and Chip Emmerich
Wine and food served al fresco at Burnet Ridge Winery is a summer favorite. We’ll take our 10th annual field trip to meet Cincinnati winemaker, Chip Emmerich, as he discusses Burnet Ridge wines and leads the group on a tour of his winery. He’ll pair his delicious wines to Leigh’s picnic menu. Class size is limited, so register early!
Roquefort Cheesecake with Pear Preserves and Pecans
Grilled Dry-Rubbed Filet Mignon
Pistachio-Apricot Orzo Salad with Ginger Dressing
Green Beans with Parsley and Sesame Tahini Sauce
Fudgy Chocolate-Raspberry Brownies
Chip generously provides 5-6 pairings to match the meal
Sunday, June 9
12noon – 2:30pm  $75

Demonstration Class

Fresh & Healthy Flavors of Asia
With Rob Seideman
Asian cuisine is so varied and holds enormous appeal. Rob’s menu will offer a welcome burst of flavor with a surprising, delicious and healthy spin. You’ll enjoy some new and noteworthy recipes to impress your friends and family. Rob is a great chef and entertainer, so join him!
Green Papaya Salad
Clams with Black Bean Sauce
Jasmine Rice
Grilled Chicken over Crispy Noodle with Lime Dipping Sauce
Blueberry-Ginger Granita
Wednesday, June 12
6:00pm – 8:30pm  $55

Hands-On Class

The Siren Call of Steak!
With Ellen Mueller
Variety is the spice of life, but when it comes to steak, our hands-on students clamor for it – often and in quantity! We present a restaurant-style steak experience you can recreate at home. We’ll light the fire and you can grill!

Green and Radicchio Salad with Grapefruit and Fennel and Skillet Croutons
Grilled Filet Mignon with Olive-Tomato Tapenade
Cheddar-Stuffed Twice-Baked Potatoes
Chocolate Pecan Toffee Bars
Thursday, May 30
6:00pm – 8:30pm  $75

Hands-On Class

Cruise to Jamaica!
With Ellen Mueller
Sandy beaches and gentle breezes beckon. Come on over, relax and savor the flavors of the islands. With a blend of pungent herbs, cooling spices and refreshing tropical fruit, you’ll be sailing in our kitchen!

Jamaican Salad with Spicy Ginger Dressing
Voodoo Jerk Chicken and Sausage Kebabs
Honey and Rum Black Beans
Citrus Couscous with Mango and Cucumber
Guava Sorbet
Tuesday, June 4
6:00pm – 8:30pm  $75

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

Hands-On Class

Sensational Tri-Tip
With Ellen Mueller
Tip top tri-tip! Not a tongue-twister, but a beef-lover’s dream. Join Ellen as she slathers tri-tip steaks with memorable sauces laced with personality. It’s a summer menu packed with flavor that you will undoubtedly enjoy.

Fresh Spinach Artichoke Dip
Grilled Tri-Tip Steaks with Brown Sugar BBQ Rub, Chipotle Chimichurri and Pico de Gallo
Grilled Corn, Tomato and Barley Salad
Mixed Berry Crisp with Ice Cream
Thursday, June 6
6:00pm – 8:30pm  $75

The Cooking School at Jungle Jim’s International Market
May • June • July • August 2019
### May 2019

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<td><strong>Hands-On Shuffled Shells Bolognese</strong> 6 – 8:30pm $75</td>
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<td><strong>Icelandic Cuisine</strong> 6 – 8:30pm $35</td>
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<td><strong>The Tasting Room Patrick Allen’s Southern French Tasting</strong> 1 – 3:00pm</td>
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<td><strong>Wine and Food An Afternoon at Burnel Ridge Winery 12noon – 2:30pm</strong></td>
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<td><strong>The Tasting Room Laura Landoll’s Wine Indulgence</strong> 1 – 3:00pm</td>
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<td><strong>Hands-On Grilling Cedar Planked Burgers</strong> 6 – 8:30pm</td>
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### August 2019

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6 The Cooking School at Jungle Jim’s International Market  Sign up Online at www.junglejims.com/cookingschool
**Demonstration Class**

**Marvelous Main Course Salads**
With Joe Westfall

Impressively delicious, these main dish salads will be the star of your weeknight meal. The incredible versatility of salad provides the perfect combinations of crisp veggies, sweet fruit and succulent meats all adorned in tangy, flavorful dressing.

- **Poached Salmon Salad with Asparagus and Fresh Thyme Dressing**
- **Tomato – Oregano Bread with Walnuts**
- **Curried Chicken and Apple Salad**
- **Grilled Steak Salad with Root Vegetables and Creamy Horseradish Dressing**

**Key Lime Tartlets**
Tuesday, June 18
11:00am – 1:30pm $55

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**Hands-On Class**

**Hands-On Mediterranean Grille**
With Ellen Mueller

Our resident grill expert will help you create a Mediterranean feast! Prepare and assemble a bountiful mezze platter and then enjoy succulent grilled kebabs. End the evening with a classic Greek dessert - with a twist.

- **Mezze Platter – Spicy Feta Cheese Spread, Hummus, Tzatziki and Grilled Pita**
- **Grilled Steak, Tomato and Halloumi Cheese Skewers**
- **Greek Orzo Salad with Artichoke Hearts, Olives and Mint**
- **Baklava Pastry Swirls**

Tuesday, June 25
6:00pm – 8:30pm $75

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**Hands-On Class**

**Grand Marnier Chicken**
With Catrina Mills

This bird is all dressed up and ready for company! Get in the spirit and join our staff for a night of summer fun and a menu to impress friends and family. There’s always room on the table for chicken!

- **Layered Spinach Salad with Honey Mustard Dressing**
- **Grand Marnier Chicken Brown Rice with Soy, Bacon and Green Onion**
- **Grand Marnier Chicken**
- **Shortbread Jam Bars**

Thursday, June 27
6:00 – 8:30pm $75

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**Hands-On Class**

**Date Night - Couples in the Kitchen**
With Debbie LaVoie

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, June 20
6:00pm – 8:30pm $150 per couple

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**Wine Tasting Class**

**The Tasting Room**

**Laura Landoll's Warm Weather Winners**
With David Schmerr and Laura Landoll

Join Laura, a Level Two Sommelier, as she discusses and tastes wines from around the world that you can enjoy with food this summer.

Saturday, June 29
1:00pm – 3:00pm $40

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**Demonstration Class**

**Grilling Cedar-Planked Burgers**
With Ellen Mueller

Craving a crazy good burger? This cedar-planked burger takes the grilled burger to new heights of hearty flavor. Great sides and a sweet treat complement this ultimate crowd-pleaser. Summer can’t get any better than this.

- **Cedar Planked Burgers with Cheddar Cheese, Grilled Onions, Red Wine BBQ Sauce**
- **Chipotle Potato Salad**
- **Ginger-Cilantro Confetti Slaw**
- **Shortbread Jam Bars**

Tuesday, July 2
6:00pm – 8:30pm $75

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**Wine Tasting Class**

**The Tasting Room**

**Washington State Wines**
With David Schmerr

Our second largest wine producing state also makes unbelievable reds and whites. Cabernet, Merlot and Chardonnay will be highlighted.

Saturday, July 13
1:00pm – 3:00pm $40

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**Watermelon and Honeydew Salsa**

- 1 cup watermelon, peeled, seeded and diced
- 1 cup honeydew, peeled, seeded and diced
- 1 scallion, white and green parts, chopped
- 1 small jalapeno pepper, seeded and finely chopped

Combine all ingredients in a glass mixing bowl and toss gently. Use immediately, or cover and refrigerate up to 3 hours. Serve with tortilla chips or over grilled fish, chicken or pork.

- 1 tablespoon chopped fresh cilantro
- Juice of ½ lime
- ¼ teaspoon salt

Combine all ingredients in a glass mixing bowl and toss gently. Use immediately, or cover and refrigerate up to 3 hours. Serve with tortilla chips or over grilled fish, chicken or pork.
Classes

Hands-On Class
An Israeli Brunch – or Dinner!
With Rita Heikenfeld
Enjoy a one-skillet egg dish that is delicious for brunch and substantial enough for dinner. Paired with a colorful and flavorful array of sides, you’ll enjoy this feast inspired by the noteworthy flavors of Israeli cuisine.
Shakshouka – eggs cooked in a skillet with tomatoes and pita
Israeli Hummus – velvety smooth Labneh with Za’atar
Marinated Olives
Chopped Tomato and Cucumber Salad
Mini Baklava Tarts with Pistachios, Almonds and Walnuts
Tuesday, July 16
6:00 – 8:30pm  $75

Hands-On Class
Date Night – Couples at the Grill for Filet Mignon
With Debbie LaVoie
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, July 18
6:00 – 8:30pm  $150 per couple

Hands-On Class
Entreating From Your Grill
With Joe Westfall
Get inspired with Joe’s favorite summer grill recipes. The grill is one of the best tools for making summer dinners – it’s easy to use and cooks delicious meals in a flash. You’ll want to get these recipes for your next cookout!
Grilled Caesar Salad
Ginger Lime Flank Steak
Grilled Sweet Potato Salad
Lemon Lime Mousse
Tuesday, July 23
6:00 – 8:30pm  $75

Demonstration Express Class
Classic Summer Fun
With Leigh Barnhart Ochs
Laid back summer fun awaits! Don’t let summer pass you by without a picture perfect evening highlighting sticky-finger ribs, lip-smacking sides and a chunk of fudgy chocolate cake to end the night. Napkins provided!
Roasted Red Pepper Dip
Homemade Crisp Flatbread
Perfect BBQ Ribs with Memphis in May Sauce
Pepper Jack Corn Pudding
Crunchy Napa Slaw with Creamy Soy Dressing
Fudgy Texas Sheet Cake
Thursday, July 25
6:00pm – 8:30pm  $55

Wine Tasting Class
The Tasting Room
A Late Summer Wine and Cheese Primer
With David Schmerr and Brad Hacker
Join Brad Hacker, Jungle Jim’s cheese expert, and Dave as they pair eight great wines with cheese selections from around the world.
Saturday, July 27
1:00 – 3:00pm  $50

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 willizzle with goodness. Enjoy peak season produce paired with fine beef and you have a recipe for success!
Grilled Romaine with Charred Lemon-Feta Vinaigrette
Grilled Filet Mignon with Greek Corn Salad
Lemon Pasta
Cake-Stuffed Peaches with Ice Cream
Tuesday, July 30
6:00pm – 8:30pm  $75

Demonstration Class
Food for Thought – Melons
With James Trent
Summer is the season when melon is abundant, inexpensive and at its best. James celebrates the melon with this innovative menu starring fresh melons that are available at Jungle Jim’s. If you enjoy the flavor of melons or would like to learn more about them, this is the place you need to be!
Watermelon Sweet Tea with Pickled Watermelon Rind
Heirloom Tomato Salad with Roasted Red Watermelon, Yellow Watermelon Sorbet, Fennel, Goat Cheese and Balsamic Pan Seared Salmon with Melon Salsa Verde, Minted Spanish Rice and Roasted Corn Musk Melon Mousse Trifle with Gingersnap Crumbs and White Chocolate Lava Rock
Thursday, August 1
6:00 – 8:30pm  $55

Hands-On Class
Date Night – Couples in the Kitchen
With Debbie LaVoie
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, August 6
6:00 – 8:30pm  $150 per couple

Knife Sharpening Event in The Cooking School
With Leigh Barnhart Ochs and the True Hone Knife Sharpener
If you need your forged kitchen knives sharpened, bring them in. The first knife is free! Each additional paring knife is $3.00 and all other knives in good condition are $5.00 per knife. No serrated knives, please.
Saturday, July 20
10:00am – 12:00noon

Wine Tasting Class
The Tasting Room
A Late Summer Wine and Cheese Primer
With David Schmerr and Brad Hacker
Join Brad Hacker, Jungle Jim’s cheese expert, and Dave as they pair eight great wines with cheese selections from around the world.
Saturday, July 27
1:00 – 3:00pm  $50

The Cooking School at Jungle Jim’s International Market  Sign up Online at www.junglejims.com/cookingschool
Hands-On Class
Summer Entertaining
With Ellen Mueller
Summer is the perfect time to introduce new family meals. This is a delightfully delicious and flavorful meal featuring great combinations for the grill and kitchen that make a beautiful plate to serve your family.
Grilled Romaine Salad with Creamy Lemon Dressing
Grilled Pork Tenderloin with Peach-Rosemary Sauce
Coconut Rice
Chocolate Cherry Croissant Pudding with Almonds
Thursday, August 8
6:00pm – 8:30pm   $75

Hands-On Class
Fine Dining with Filet Mignon
With Catrina Mills
We are playing up the power of steak. Elegant in its simplicity, this menu is new and noteworthy. If you love a good steak, you’ll find this dinner to be reminiscent of a fine bistro meal.
Pecan and Apricot Stuffed Brie en Croute
Grilled Filet Mignon with Onion Blue Cheese Sauce
Roasted Potato and Green Bean Salad
Lemon-Blueberry Cake
Thursday, August 15
6:00pm – 8:30pm   $75

Wine and Food Demonstration Class
Wine and Food for Summer Indulgence
With Leigh Barnhart Ochs and Dave Schmerr
Enjoy a welcome respite from the heat and join Leigh and Dave for a cool combination of fine food and spectacular wine. This menu invites you to indulge in a welcome celebration of fine food and wine.
Shrimp with Sundried Tomatoes and Capers on Polenta
Grilled Filet Mignon with Herb Butter
Red Wine Pasta with Gorgonzola and Walnuts
Asparagus Caprese
Cheese Course
Chocolate Raspberry Cake with Berry-Zin Drizzle
Saturday, August 10
12noon – 2:30pm    $75

Demonstration Class
Garden-to-Table
With Rob Seideman
Rob brings the unrivaled flavors and textures of garden fresh fruits and vegetables to the table with this summer-focused celebration of peak season produce. Treat yourself to the best summer has to offer.
Haricot Verts and Cherry Tomato Salad
Baba Ganoush with Dill-Yogurt Sauce
Salmon with Sorrel Sauce
Pan-Seared Cucumber
Buttermilk Cornbread with Blueberry Sauce
Tuesday, August 13
6:00 – 8:30pm   $55

Wine Tasting Class
The Tasting Room California’s Cabernets
With David Schmerr
Let’s look at Sonoma, Napa, Monterey, Paso Robles and other areas in the #1 state for wineries and vineyards.
Saturday, August 24
1:00pm – 3:00pm    $40

Hands-On Class
A Very Fine Filet
With Ellen Mueller
Gather around our grill deck for an evening of great food with our resident grill expert. Our staff will share tips and techniques for using the grill to create a made-to-order filet and succulent vegetables. Enjoy an evening learning new recipes and dining on delicious food.
Filet Mignon with Mustard and Mushrooms
Gruyère Potato Gratin
Marinated Grilled Zucchini with Oregano and Dried-Tomato Vinaigrette
Almond Semolina Cake with Fresh Berries
Tuesday, August 27
6:00pm – 8:30pm   $75

Demonstration Class
Summer Surf and Turf
With Leigh Barnhart Ochs
This is a white-tablecloth experience you won’t want to miss. Delicious, decadent and worthy of a special occasion, this menu invites you to sit down and enjoy great conversation and noteworthy food.
Chilled Roasted Shrimp with Lemony Cocktail Sauce
Grilled Bourbon-Balsamic New York Strip Steak Pasta with Marinated Tomatoes, Olives, Corn and Summer Herbs
Baked Brie en Croute with Honey, Cherries, Pecans and Rosemary
Dark Chocolate Tart
Tuesday, August 20
11:00 – 1:30pm    $55
Thursday, August 22
6:00pm – 8:30pm   $55

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.

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.

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.

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

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<td>Hands-On: Cinco de Mayo – a Tex-Mex Fiesta</td>
<td>6:00 – 8:30pm</td>
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<td>The Tasting Room: A Vintage Wine Tasting with Ardie Bonnano</td>
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<td>Tuesday, May 7</td>
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<td>Hands-On: A Spring Bistro Dinner</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
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<td>Hands-On: Stuffed Shells Bolognese</td>
<td>6:00 – 8:30pm</td>
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<td>The Tasting Room: Perfect Pinot Noirs</td>
<td>1:00 – 3:00pm</td>
<td>$40</td>
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<td>Cooking From the Marvelous Mediterranean with The Yardboy and The Cook</td>
<td>11:00am – 1:30pm</td>
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<td>Icelandic Cuisine</td>
<td>6:00 – 8:30pm</td>
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<td>The Tasting Room: Wines for a Girl's Night Out</td>
<td>6:00 – 8:00pm</td>
<td>$40</td>
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<td>Thursday, May 30</td>
<td>Hands-On: The Siren Call of Steak!</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Saturday, June 1</td>
<td>Hands-On: Low-Country Shrimp Boil</td>
<td>11:00am – 1:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Tuesday, June 4</td>
<td>Hands-On: Cruise to Jamaica!</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Thursday, June 6</td>
<td>Hands-On: Sensational Tri-Tip</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Saturday, June 8</td>
<td>The Tasting Room: Patrick Allen's Southern French Tasting</td>
<td>1:00 – 3:00pm</td>
<td>$40</td>
</tr>
<tr>
<td>Sunday, June 9</td>
<td>Wine and Food: An Afternoon at Burnet Ridge Winery</td>
<td>12:00noon – 2:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Wednesday, June 12</td>
<td>Fresh &amp; Healthy Flavors of Asia</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Friday, June 14</td>
<td>Private Event</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tuesday, June 18</td>
<td>Marvelous Main Course Salads</td>
<td>11:00am – 1:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Thursday, June 20</td>
<td>Hands-On: Date Night - Couples in the Kitchen</td>
<td>6:00 – 8:30pm</td>
<td>$150 per couple</td>
</tr>
<tr>
<td>Tuesday, June 25</td>
<td>Hands-On: Mediterranean Grille</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Thursday, June 27</td>
<td>Hands-On: Grand Marnier Chicken</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Saturday, June 29</td>
<td>The Tasting Room: Laura Landoll's Warm Weather Winners</td>
<td>1:00 – 3:00pm</td>
<td>$40</td>
</tr>
<tr>
<td>Tuesday, July 2</td>
<td>Hands-On: Grilling Cedar-Planked Burgers</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Tuesday, July 9</td>
<td>One-Pan Dinners</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Thursday, July 11</td>
<td>Private Event</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Saturday, July 13</td>
<td>The Tasting Room: Washington State Wines</td>
<td>1:00 – 3:00pm</td>
<td>$40</td>
</tr>
<tr>
<td>Tuesday, July 16</td>
<td>Hands-On: An Israeli Brunch – or Dinner!</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Thursday, July 18</td>
<td>Hands-On: Date Night – Couples at the Grill for Filet Mignon</td>
<td>6:00 – 8:30pm</td>
<td>$150 per couple</td>
</tr>
<tr>
<td>Saturday, July 20</td>
<td>Knife Sharpening Event in The Cooking School</td>
<td>10:00am – 12:00noon</td>
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<tr>
<td>Tuesday, July 23</td>
<td>Hands-On: Entertaining From Your Grill</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
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<tr>
<td>Thursday, July 25</td>
<td>Classic Summer Fun</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
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<tr>
<td>Saturday, July 27</td>
<td>The Tasting Room: A Late Summer Wine and Cheese Primer</td>
<td>1:00 – 3:00pm</td>
<td>$50</td>
</tr>
<tr>
<td>Tuesday, July 30</td>
<td>Hands-On: The Greek Grill</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
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<tr>
<td>Thursday, August 1</td>
<td>Food for Thought – Melons</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
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<tr>
<td>Tuesday, August 6</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, August 8</td>
<td>Hands-On: Summer Entertaining</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Saturday, August 10</td>
<td>Wine and Food: Wine and Food for Summer Indulgence</td>
<td>12noon – 2:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Tuesday, August 13</td>
<td>Garden-to-Table</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Thursday, August 15</td>
<td>Hands-On: Fine Dining with Filet Mignon</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
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<tr>
<td>Saturday, August 17</td>
<td>The Tasting Room: Dan Frey's French Portfolio</td>
<td>1:00 – 3:00pm</td>
<td>$40</td>
</tr>
<tr>
<td>Tuesday, August 20</td>
<td>Summer Surf and Turf</td>
<td>11:00am – 1:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Thursday, August 22</td>
<td>Summer Surf and Turf</td>
<td>6:00 – 8:30pm</td>
<td>$55</td>
</tr>
<tr>
<td>Saturday, August 24</td>
<td>The Tasting Room: California's Cabernets</td>
<td>1:00 – 3:00pm</td>
<td>$40</td>
</tr>
<tr>
<td>Tuesday, August 27</td>
<td>Hands-On: A Very Fine Filet</td>
<td>6:00 – 8:30pm</td>
<td>$75</td>
</tr>
<tr>
<td>Thursday, August 29</td>
<td>Hands-On: Weeknight Summer Chicken</td>
<td>6:00 – 8:30pm</td>
<td>$75</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
Spanish Baked Cod with Potatoes and Chorizo

2 tablespoons olive oil, divided use
4 ounces Spanish cooking chorizo, thinly sliced
1 pound Yukon gold potatoes with peel, sliced ¼-inch thick
2 leeks (white and light green parts), sliced into thin half moons
¼ teaspoon crumbled saffron threads
¾ cup dry sherry
Kosher salt and ground black pepper
1 (1½ pound) cod fillet
2 tablespoons chopped fresh parsley

Preheat oven to 400°F.
Heat 1 tablespoon olive oil in a large ovenproof skillet or shallow casserole over medium heat. Add sliced chorizo and cook, tossing occasionally, until lightly browned, 2-3 minutes. Add potatoes and cook, stirring occasionally, for 10 minutes, until they begin to brown. Add the leeks, saffron, sherry and salt and pepper to taste; stir gently. Arrange cod on top of the mixture in the skillet, sprinkle it with salt and pepper and drizzle with the remaining 1 tablespoon olive oil.
Transfer the skillet to the oven and bake until the cod flakes easily, 18-20 minutes.
Sprinkle with parsley and serve.
Serves 4