



BROWNSTONE

**Go Local! Go Fresh! Eat Well!**

## **Class Descriptions**

### **Thursday, January 28th**

#### **Winter Soups – Demonstration**

Chef Glen is back at it again. His fall soups class was sold out, so we are offering another soup only class! Come learn some great hearty soups to get you through the winter.

### **Thursday, February 4th**

#### **Cake decorating for Valentines Day - Participation Class**

Patty will offer basic cake decorating techniques, as well as cake, and frosting recipes, including red velvet cake. Three different cakes will be demonstrated, and small cakes will be provided for each student to decorate. A decorator supply kit, that will include decorator tips, spatulas, parchment paper, and other items necessary for participation will be available at The Brownstone Café, or Di Amore gift store.

This is a separate cost of \$20, and you will only need to purchase one kit, but it will be used at many of the below listed classes.

### **Thursday, February 11th**

#### **Everything Chocolate – Demonstration**

Chef Glen takes chocolate to a new height! You will learn all about chocolate with recipes for cocktails, appetizers, main dishes and especially dessert! Valentine's is just around the corner so this would be perfect for you sweetheart!

### **Thursday, February 18th**

#### **Cupcakes! Creative and fun to make - Participation Class**

Learn to make clever, decorative cupcakes for children and adults too! These are not your "Sprinkly" cupcakes! The decorator supply kit will be needed for this class. Cupcakes will be provided for each student to decorate.

### **Thursday, February 25th**

#### **Mardi Gras – Demonstration**

Come learn some great tastes of the south including jambalaya, ma' slaw, and cornbread are just a few of the recipes that will be demonstrated during this class.

### **Thursday, March 4th**

#### **Chocolate, Caramel Chocolate Apples, and more!- Participation Class**

Candy molds, melted chocolate, apples on a stick, chocolate dipped strawberries and other fruit...come prepared to have fun, and create delectable treats for young and old!

### **Thursday, March 11th**

#### **Cheese It Up! – Demonstration**

Everything Cheese! Chef Glen loves his cheese and will demonstrate some of his fun and easy recipes with various types of cheese, including fudge!



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**Thursday, March 18<sup>th</sup>**

**Panorama Easter Eggs – Participation Class**

In this class, the fine art of sugar eggs will be demonstrated, and all students will be decorating their own panorama sugar egg! The decorator supply kit will be needed for this class.

**Thursday, March 25<sup>th</sup>**

**Easter Brunch – Demonstration**

Are you planning a brunch this spring? Chef Glen will demonstrate some basic and delicious recipes to make your brunch easy and fun. You will learn some cooking tricks that will allow you to enjoy the holiday with your family instead of spending all your time in the kitchen!

**Thursday, April 1<sup>st</sup>**

**Easter and Spring Cakes – Participation Class**

Coconut cake, basket-weave technique, adorable cupcakes, cute-as-a-button bunny cake... lots of spring to this class! The decorator supply kit will be needed.

**Thursday, April 8<sup>th</sup>**

**Spring Saver Menus – Demonstration**

With tax day around the corner, this class will demonstrate how you can create gourmet meals on a budget! Three complete meals to feed the family will be demonstrated.

**Thursday, April 22<sup>nd</sup>**

**Celebrate the fun of summer! – Participation Class**

Get ready for watermelon cake, a day by the pool, and seashore fun! More fun cake ideas for you to enjoy. The decorator supply kit will be needed for this class.

**Thursday, April 29<sup>th</sup>**

**South of the Border – Demonstration**

Cinco de mayo is just around the corner! Chef Glen will teach you how to entertain your guests with a fund an festive menu complete with cocktails, appetizers, entrée and dessert for the perfect occasion.

**Thursday, May 6<sup>th</sup>**

**Mother's Day, Father's Day, and our last day...- Participation Class**

Lemon cake for mom, chocolate cake for dad, and a lady bug cake for you! The decorator supply kit will be needed for this class. This will be our last class until next September!

**Thursday, May 13<sup>th</sup>**

**Kick-Off Summer BBQ– Demonstration**

Summer is upon us and Chef Glen will help you plan for the summer season. If you have a BBQ or picnic to go to this summer, we will have the perfect dish for you to take and it won't take all day to prepare!

305 N Harbor Blvd. #115  
Fullerton, CA 92832  
Email: [thebrownstone2@aol.com](mailto:thebrownstone2@aol.com)  
Website: [www.brownstonefood.com](http://www.brownstonefood.com)

Café: (714) 526-9123  
Café Fax: (714) 526-9125  
Catering: (714) 454-3356  
Catering Fax: (714) 441-1974



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**Cooking Classes Registration Form**

Name: \_\_\_\_\_

Phone #: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Address: \_\_\_\_\_

City: ST: Zip: \_\_\_\_\_

**Packages**

Qty	Description	Price	Total
	One Class	\$50	
	Three Classes	\$125 (Save \$25)	
<b>Total</b>			

\*Pre-Registration Prices. Prices at the door increase \$10.

**Names of Participant(s):**

1. \_\_\_\_\_

2. \_\_\_\_\_

**CLASS SCHEDULE (THURSDAYS 6pm to 7:30pm)**

Please mark which classes you wish to attend. You will receive a confirmation of registration based on availability on a first come first serve basis. Space is limited to 25 people per class.

- |                                                      |                    |                                                  |                 |
|------------------------------------------------------|--------------------|--------------------------------------------------|-----------------|
| <input type="checkbox"/> "Winter Soups"              | January 28, 2010   | <input type="checkbox"/> "Easter Brunch"         | March 25, 2010  |
| <input type="checkbox"/> "Valentine Cake Decorating" | February 4, 2010*  | <input type="checkbox"/> "Easter & Spring Cakes" | April 1, 2010*  |
| <input type="checkbox"/> "Everything Chocolate"      | February 11, 2010  | <input type="checkbox"/> "Spring Savers"         | April 8, 2010   |
| <input type="checkbox"/> "Cupcakes!"                 | February 18, 2010* | <input type="checkbox"/> "Celebrate Summer"      | April 22, 2010* |
| <input type="checkbox"/> "Mardi Gras"                | February 25, 2010  | <input type="checkbox"/> "South of the Border"   | April 29, 2010  |
| <input type="checkbox"/> "Chocolate, Caramel Apples" | March 4, 2010*     | <input type="checkbox"/> "Mother and Father's"   | May 6, 2010*    |
| <input type="checkbox"/> "Cheese It Up"              | March 11, 2010     | <input type="checkbox"/> "Kick-Off BBQ"          | May 13, 2010    |
| <input type="checkbox"/> "Panorama Easter Eggs"      | March 18, 2010*    |                                                  |                 |

\*Classes are Participation and Require One Time Additional Fee of \$25 for Baking Kit.

\*\*We reserve the right to cancel a class with less than 5 participants. No refunds will be given. Any registered participants will have first choice for another class.

**Payment Information**

Check or Money Order Enclosed

Visa

Mastercard

Card Number:

Expiration Date:

Security 3-Digit Code:

Name on the Card:

**Terms of Agreement**

No refunds available. Participant agrees to attend selected class unless space capacity has been fulfilled and participant will be contacted for other available class space. If participant is absent for scheduled class, participant may be rescheduled if space permits otherwise payment is forfeited.

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