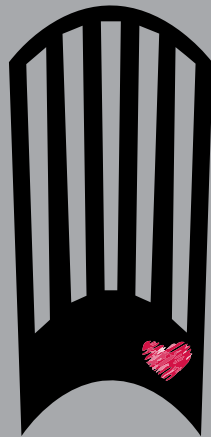


**Public cooking classes taught
by our chefs at L'École Culinaire**



**L'ÉCOLE
CULINAIRE**
Kitchens with a Mission

June 2010 – May 2011

www.lecoleculinaire.com



Kitchens with a Mission Culinary Calendar

Welcome! L'École Culinaire is pleased to present our next group of cooking classes for the public. Called Kitchens with a Mission, these classes offer the opportunity to learn fun, innovative ways of preparing meals with the added bonus of a percentage of the price benefiting a local charity.

Please join us for a cooking experience with polish, panache and some great recipes.

Fire up!:

Barbecue Rubs, Techniques and Sauces

Friday | June 25, 2010 | 6-8:30PM

From the simple to the sublime, barbecue has become an American pastime. Our chef will offer a variety of achievable and delicious new ways to sizzle up your outdoor parties this summer. \$75 per attendee. (50% of net proceeds will benefit Lydias House)

Marshmallow Madness

Saturday | June 26, 2010 | 10AM-12PM

Want to mold your own marshmallow? This class will help you do just that. \$35 per attendee. (50% of net proceeds will benefit Kidsmart)

Basic Knife Skills

Saturday | June 26, 2010
10AM-12PM

Our popular knife skills class returns! Julienne? Brunois? Batonnet?

Learn the culinary knife skills of real chefs. Understand the proper cutting

techniques for vegetables, fruits and other foods. Chef instructor will not only give

hands on instruction on knife skills but will also

talk about what to look for in a good professional

Chef's Knife, how to properly sharpen your knives and

proper care of your knife. Chef's knives will be supplied to use in class, but

attendees are also welcome to bring in their knife of choice from home. \$35 per attendee. (50% of net proceeds will benefit Operation Food Search)



Enrollment is limited, so sign up today by calling: 314.587.2433.
Classes subject to change.

Grill Master

Friday | July 09, 2010 | 6-8:30PM

Everyone wants to be King or Queen of the grill! Our chefs will teach you new approaches to standard fare, sauces and marinades and different techniques to make you a hit this summer at the backyard barbecue! \$75 per attendee. (50% of net proceeds will benefit Lift for Life)

Chill Out!

Ice Creams and Sorbets

Saturday | July 10, 2010 | 10AM-12PM

A summer time cool down. Ice cream and sorbet are two of the true joys of summer. This summer, why not make your own? You will be amazed at how much more delicious freshly prepared frozen treats can be! Our chefs will show you some basic techniques to help keep your cool for the summer. \$45 per attendee. (50% of net proceeds will benefit Kidsmart)



Who You Calling Shrimp?

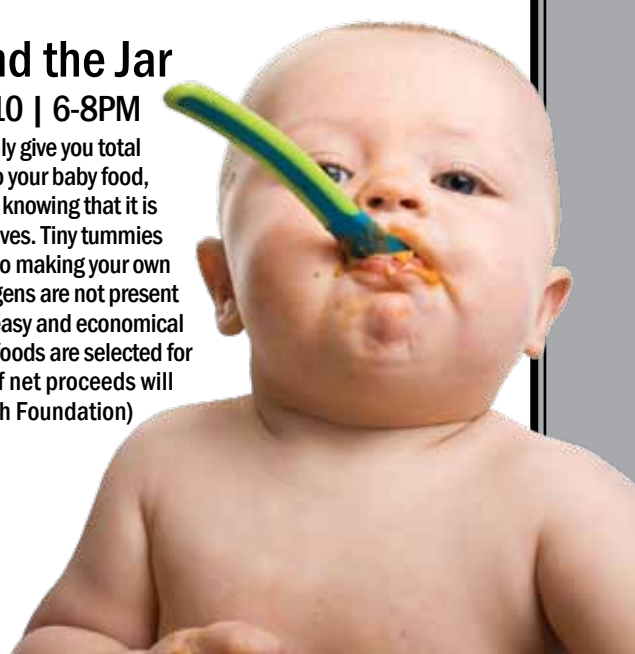
Friday | July 23, 2010 | 6-8:30PM

Shrimp is the fruit of the sea. A wonderful taste sensation, it readily lends itself to many preparation techniques and flavorful presentations. Join us for class that offers a new perspective on a seafood favorite. \$75 per attendee. (50% of net proceeds will benefit Cardinals Care)

Beyond the Jar

Friday | August 6, 2010 | 6-8PM

Making baby food at home, will not only give you total control over what is actually going into your baby food, but you will have a comforting sense of knowing that it is free of additives and free of preservatives. Tiny tummies are sometimes prone to food allergies, so making your own baby food will ensure that those allergens are not present in your little one's diet. Take the extra, easy and economical step to ensure that only high quality foods are selected for your baby. \$35 per attendee. (50% of net proceeds will benefit Juvenile Diabetes Research Foundation)



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Gift certificates available.

Hail to the Tomato!

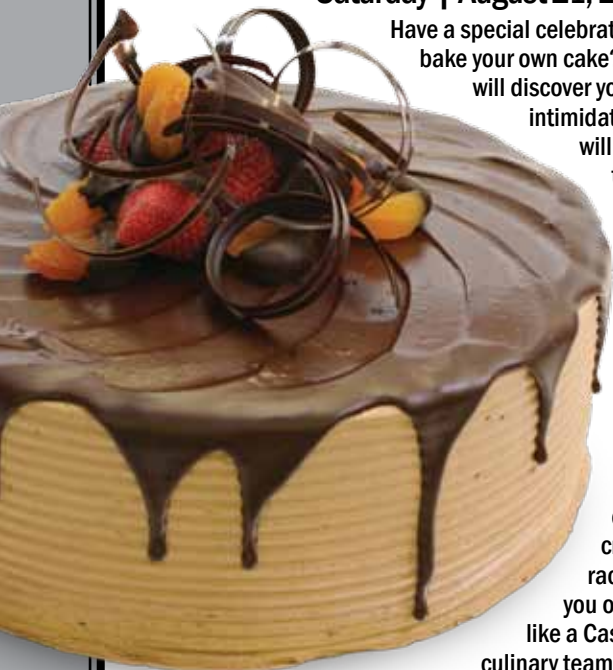
Friday | August 6, 2010 | 6-8:30PM

This seasonal fruit offers a bounty of preparation options. Join our chef to learn how to pick the perfect specimen, which varieties lend themselves to which preparations and find some unexpected uses for this bountiful item -- even a sorbet! \$75 per attendee. (50% of net proceeds will benefit Operation Food Search)

Basic Cake Decorating

Saturday | August 21, 2010 | 10AM-12:30PM

Have a special celebration coming up and wondering if you can bake your own cake? Why, yes you can! In this class, you will discover your inner cake decorator and take the intimidation out of making a cake that everyone will enjoy! Learn tips to make this next cake the one you will be proud of! \$50 per attendee. (50% of net proceeds will benefit Haven House)



Cast Iron Chef

Friday | September 17, 2010
6-8:30PM

Are you an Iron Chef fan? Does your pulse increase at the mere mentioning of the "Secret Ingredient"? Do you ever daydream about what it is really like to create outstanding dishes in a desperate race against the clock? This class will offer you our version of what it is like to compete like a Cast-Iron Chef. Our Chefs will lead the

culinary teams in an epicurean battle to the finish. The "Secret Ingredient" will be revealed at the beginning of the competition. Dishes will be judged by culinary professionals and the winning team will be awarded YES CHEF! T-shirts as well as the glory of bragging rights! Sweat, racing pulse and nail biting included! \$75 per attendee. (50% of net proceeds will benefit Lift for Life)

Pizza Time!

Parent & Child Class!
Structured for children ages 8 and up

Saturday | September 18, 2010 | 10AM-12PM

Parent and child class. Learn to make your own dough, select your toppings and make the pizza of your dreams. Chef will demonstrate the art of dough throwing and make this a fun family cooking experience. \$30 per parent and child pair. (50% of net proceeds will benefit

Kidsmart)

Petite Fours and Mousse

Saturday | September 18, 2010
10AM-12:30PM

Amaze your guests at your next dinner party by preparing delectable petit fours and creamy, rich mousses. \$65 per attendee. (50% of net proceeds will benefit International Center)

Cast Iron Chef

Friday | October 15, 2010
6-8:30PM

Are you an Iron Chef fan? Does your pulse increase at the mere mentioning of the "Secret Ingredient"? Do you ever daydream about what it is really like to create outstanding dishes in a desperate race against the clock? This class will offer you our version of what it is like to compete like a Cast-Iron Chef. Our Chefs will lead the culinary teams in an epicurean battle to the finish. The "Secret Ingredient" will be revealed at the beginning of the competition. Dishes will be judged by culinary professionals and the winning team will be awarded YES CHEF! T-shirts as well as the glory of bragging rights! Sweat, racing pulse and nail biting included! \$75 per attendee. (50% of net proceeds will benefit Cardinals Care)



It's the Fabulous Pumpkin: Pumpkin Carving

Parent & Child Class!
Structured for children ages 8 and up

Saturday | October 16 & 23, 2010
10AM-12PM

Halloween is right around the corner, and you need some new creepy and original ideas for your pumpkins this year! Chef will demonstrate and instruct hands-on carving technique for your big orange friends. Sip some hot cocoa, have a seat on a hay bale and get to work on making your Halloween masterpiece! \$30 per parent and child pair. \$5 for each additional family member. (50% of net proceeds will benefit Juvenile Diabetes Research Foundation)



Women's Night Out!

Friday | November 12, 2010 | 6-8:30PM

Looking for a chance to have some time with friends, learning to cook a great meal together at the same time? Join us for our annual women-only class! Grab your women friends and make an evening of it! \$75 per attendee. (50% of net proceeds will benefit Susan Komen Foundation)

PASTA, PASTA. PASTA!

Friday | November 12, 2010 | 6-8:30PM

Pasta...a delicious comfort food which has become a staple in our diets. Ever taste freshly made pasta? It is a completely different experience. In this class, you will learn to make your own spaghetti, linguini and ravioli! It is much easier than you might think! You'll be preparing it at home for friends and families before you know it.

\$65 per attendee. (50% of net proceeds will benefit Lift for Life)



Sweetie Pie!

Saturday | November 27, 2010 | 10AM-12:30PM

Pie making, baking and eating are a long American tradition. Come and explore this lost art and bake some great pies to share with other attendees. \$50 per attendee. (50% of net proceeds will benefit Kidsmart)



Holiday Hor d' Ouvre

Friday | December 3, 2010
6-8:30PM

Want to impress your holiday guests? Our chefs will share some tricks of the trade to make this holidays appetizers special this year. \$75 per attendee. (50% of net proceeds will benefit Lydia House)

Enrollment is limited, so sign up today by calling: 314.587.2433.
Classes subject to change.

Gingerbread House Decorating

Parent & Child Class!
Structured for children ages 8 and up

Saturday | December 4, 2010 | 10AM-12:30PM

Bring the whole family to decorate your holiday gingerbread masterpiece. Learn icing techniques and professional decorating tips from the chef and spend some quality time with your little ones during this hectic but happy time of year. \$40 per parent and child pair. (50% of net proceeds will benefit Lydia House)



Holiday Cookies for Kids

Parent & Child Class!
Structured for children ages 8 and up

Saturday | December 4, 2010 | 10AM-12:30PM

Making cookies with your children is one of the joys of the season. Our chef will teach simple sugar cookies which can become many different cookies as well other traditional cookies of the season. Bring out your little cookie decorator and create some great family memories while leaving the mess behind! \$35 per attendee. (50% of net proceeds will benefit Lydia House)

Holiday Cookie Swap

Saturday | December 18, 2010 | 10AM-12PM

Gather with family and friends to make those great holiday cookies, swap them for variety and take home cookies for the season. Chef will have groups create different cookies and then swap them at the end of the class. \$30 per attendee. (50% of net proceeds will benefit Juvenile Diabetes Research Foundation)

Quick Breads

Friday | January 7, 2011 | 6-8:30PM

This class will teach you how to make better biscuits, more scrumptious scones, fluffier pancakes, mountainous muffins, and cornier cornbread. The main topics for discussion will be how to use chemical leaveners, proper mixing methods, and correct baking and cooking techniques to achieve memorable baked goods in your kitchen. \$40 per attendee. (50% of net proceeds will benefit Operation Food Search)

Restoration Soups and Stocks

Saturday | January 8, 2011 | 10AM-12:30PM

The crackle of a warm fire, snowflakes outside our windows... it is time for the comfort food of the season - soup! They say the measure of a great cook is the ability to make great soups. And nothing warms the stomach and soul more than a warm bowl of home made soup. Chef will instruct how to make your own easy and delicious soups and stocks from scratch. \$45 per attendee. (50% of net proceeds will benefit Haven House)



For corporate team building events, please call 314.587.2433.
Gift certificates available.

Basic Knife Skills

Saturday | January 8, 2011 | 10AM-12PM

Our popular knife skills class returns! Julienne? Brunois? Battonet? Learn the culinary knife skills of real chefs. Understand the proper cutting techniques for vegetables, fruits and other foods. Chef instructor will not only give hands on instruction on knife skills but will also talk about what to look for in a good professional Chef's Knife, how to properly sharpen your knives and proper care of your knife. Chef's knives will be supplied to use in class, but attendees are also welcome to bring in their knife of choice from home. \$35 per attendee. (50% of net proceeds will benefit Juvenile Diabetes Research Foundation)

Chili Out Man!

Friday | February 4, 2011
6-8:30PM

One of the comfort foods of winter, chili can be created in many different forms. Our chefs will provide new approaches to standard chili as well teaching some new alternatives that will have you satisfied for years to come. \$55 per attendee. (50% of net proceeds will benefit International Center)

Healthy Snack Food for the Kids

Saturday | February 5, 2011
10AM-12PM

Put the chips and soda down! You will learn some tasty alternatives to traditional snack food that will give you some new ideas you and your child will love. \$35 per attendee. (50% of net proceeds will benefit Juvenile Diabetes Research Foundation)

Nuts!!!!!!

Friday | February 18, 2011 | 6-8:30PM

Nuts have been a vital part of our diet for thousands of years. Learn candied or spiced nuts, nut encrusted fish and a variety of other uses for this dietary staple. \$75 per attendee. (50% of net proceeds will benefit Kidsmart)

Enrollment is limited, so sign up today by calling: 314.587.2433.
Classes subject to change.



Sushi 101

Friday | March 4, 2011 | 6-8:30PM

Can you learn to make sushi in your own home? Hai! Sushi, sashimi, hand rolls all are achievable in your own kitchen.

Learn how to buy sushi quality fish, cook the rice to perfection and create an inviting presentation style. \$75 per attendee. (50% of net proceeds will benefit Kidsmart)

Basic Knife Skills

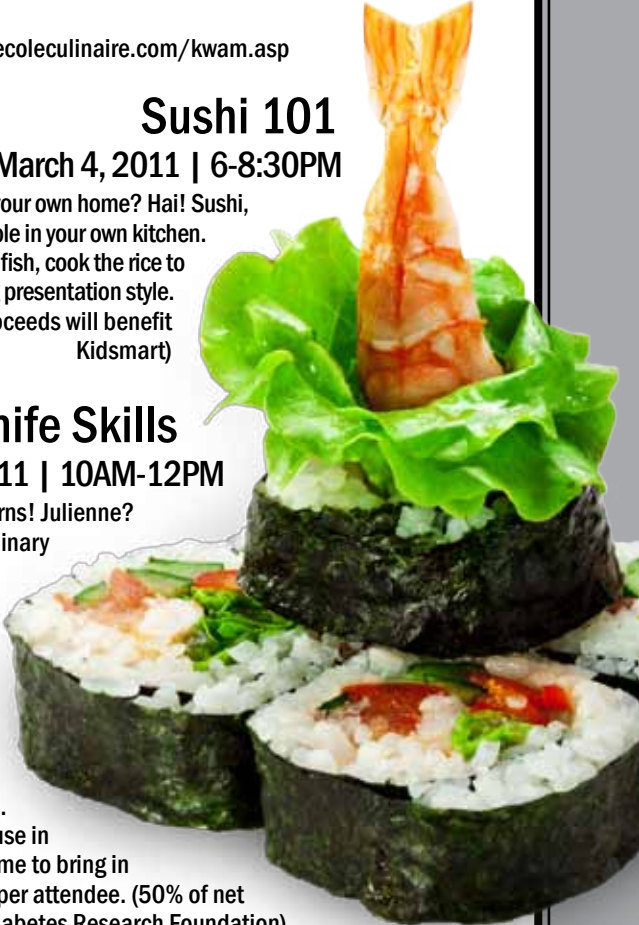
Saturday | March 5, 2011 | 10AM-12PM

Our popular knife skills class returns! Julienne?

Brunois? Battonet? Learn the culinary knife skills of real chefs. Understand the proper cutting techniques for vegetables, fruits and other foods.

Chef instructor will not only give hands on instruction on knife skills but will also talk about what to look for in a good professional Chef's Knife, how to properly sharpen your knives and proper care of your knife.

Chef's knives will be supplied to use in class, but attendees are also welcome to bring in their knife of choice from home. \$35 per attendee. (50% of net proceeds will benefit Juvenile Diabetes Research Foundation)



Marshmallow Madness

Saturday | March 5, 2011 | 10AM-12PM

Want to mold your own marshmallow? This class will help you do just that. Create beautiful and flavorful expressions with this medium. \$35 per attendee. (50% of net proceeds will benefit Lydia House)

Molecular Gastronomy

Friday | April 8, 2011 | 6-8:30PM

Observation of contemporary cooking methods and styles, including Sous Vide cooking, flavored gels, foams and the magical effects of liquid nitrogen. \$75 per attendee. (50% of net proceeds will benefit Operation Food Search)



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Ballpark Favorites

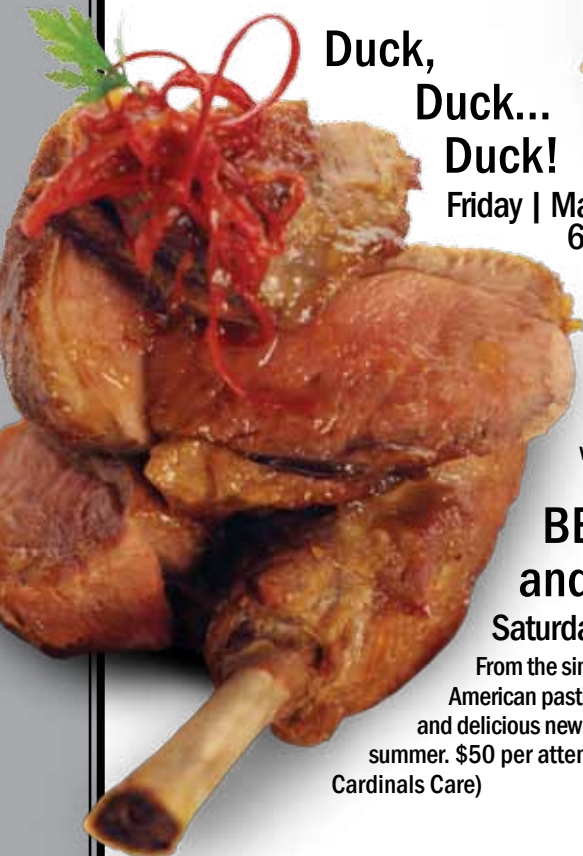
Friday | April 15, 2011 | 6-8:30PM

Celebrate the season by enjoying those great ballpark favorites, only with the extra tweak from our chefs. We'll make them better and in the in the comfort of air conditioning! \$55 per attendee. (50% of net proceeds will benefit Cardinals Care)

The Perfect Brunch

Saturday | April 16, 2011
10AM-12:30PM

Plan on having the family over for an upcoming brunch? Our chefs will show you some recipes that will make this an event to remember. \$45 per attendee. (50% of net proceeds will benefit Juvenile Diabetes Research Foundation)



Duck, Duck... Duck!

Friday | May 13, 2011
6-8:30PM

Skip the goose this time and focus on the wonders this fabulous fowl can produce! Classic recipes such as duck confit and duck l' orange will change your perspective on this sometimes overlooked delicious fare. \$75 per attendee. (50% of net proceeds will benefit Cardinals Care)

BBQ Rubs, Techniques, and Sauces

Saturday | May 14, 2011 | 6-8:30PM

From the simple to the sublime, barbecue has become an American pastime. Our chef will offer a variety of achievable and delicious new ways to sizzle up your outdoor parties this summer. \$50 per attendee. (50% of net proceeds will benefit Cardinals Care)

Sauces

Saturday | May 14, 2011 | 6-8:30PM

Sauces can completely change the way we experience the many of the foods we eat. Our chefs will teach a range of sauces, from simple coulis to pan sauces and in between. \$50 per attendee. (50% of net proceeds will benefit Kidsmart)



Thank You...

To our guests... We'd like to thank all of our participants who have made the Kitchens with a Mission classes such a success. Your involvement has contributed to the fiscal support of local charities and allowed those charities to continue their work in St. Louis. We hope you will continue to enjoy our fun and informative classes.

To our Chefs... Without your passion for quality instruction and dedication to charitable giving this program would have been a ship without a sail.

To our Student Ambassadors... Your time and assistance has been invaluable in creating the enjoyable and enriching environment our guests have enjoyed in each and every class.

Making a difference in St. Louis one meal at a time

If your charity would like to be considered as a beneficiary of the Kitchens with a Mission program, please submit the mission statement of your organization, a statement of request and a copy of your 501 (c) 3 to community@vatterott-college.edu. Please put "charity" in the subject line of your email. You will be contacted if your charity is chosen by our chefs to be a beneficiary.



L'ÉCOLE
CULINAIRE
Kitchens with a Mission

www.lecoleculinaire.com

9811 South 40 Drive, Ladue, MO 63124

Enrollment is limited, so sign up today by calling: 314-587-2433

Gift certificates available. Classes subject to change.