

It's Arthur's Fault!™

Summer, Fall & Winter 2010 Cooking Class Schedule

July

Classic American BBQ

*At the Healthy Living Learning Center
South Burlington, VT (802) 863-2569
Healthylivingmarket.com to sign-up!*

Tuesday, July 20th

August

Asian Cooking Techniques

*At the Healthy Living Learning Center
South Burlington, VT (802) 863-2569
Healthylivingmarket.com to sign-up!*

Wednesday, August 11th

BBQ & Grilling

Saturday, August 28th

September

Pizza Night*

Tex-Mex To-Go*

Friday, September 17th

Friday, September 24th

October

Curries & Cuisine from the Bay of Bengal

Diabetes: A Delicious Food Adventure

Moroccan Cooking

Pizza Night*

Saturday, October 2nd

Saturday, October 16th

Saturday, October 23rd

Friday, October 29th

November

Eating Wheat Free & Loving It!

Art & Artisan's Holiday Market

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Soups, Stews & Sauces

Saturday, November 6th

Saturday, November 13th

Sunday, November 14th

Saturday, November 20th

December

Holiday Confections

Holiday Confections

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Holiday Confections

Holiday Confections

Holiday Confections

Holiday Confections

Holiday Confections

Holiday Confections for Kids

Holiday Confections for Kids

Saturday, December 4th

Sunday, December 5th

Tuesday, December 7th

Thursday, December 9th

Saturday, December 11th

Sunday, December 12th

Wednesday, December 15th

Saturday, December 18th

Sunday, December 19th

Wednesday, December 22nd

Arthur's classes are completely hands-on from the selection of the items within the extensive list provided, to the butchering of the meat, vegetable prep, determination of the seasonings, and even to the style of plating and presentation. Each participant makes 2 or more items and receives takes home the recipe booklet.

Friday Take Out Classes: 3:30PM - 7:30PM

\$65 per student

The pizza class provides each participant with four 10' pizzas to take home, in addition to those tasted and shared during the class. The Tex-Mex class provides 6 to 8 take-out dishes of assorted Southwestern and Latin foods based on the class participant choices.

Saturday Dinner Classes: 1PM – 11PM

\$115 per student

Each class starts with a choice of items to prepare from the list of options for the regional cuisine featured that day. Then an afternoon of prep followed by dinner for each student and their guest.

Holiday Confection Classes: 11AM – 10PM

\$130 per student

Join us for a day of sweet indulgences and take care of you Christmas list at the same time! Each participant takes home from 4 to 10 lbs. of truffles, turtles, caramel and other treats depending on their own energy level. Lunch and a light supper are provided.

Holiday Confection Classes for Kids: 10AM – 4:30PM

\$60 per student

Sugarplum Fairies won't be there, but there'll be no shortage of dark bittersweet Belgian chocolate, white and milk chocolate as well as a few buckets of caramel. Throughout the day you'll be snacking and tasting your creations, playing with sweets and feeling like you might find Mr. Wonka around the corner. When it's time to go, you will have made chocolate truffles, caramels or maybe hot fudge sauce, butterscotch sauce, turtles, nut clusters, caramel chocolate apples or other delights to (hopefully) share with others. Ages 11 and up. Includes all materials, lunch and snacks.

As always, Arthur loves to do private cooking classes!

So get 4 of your friends or family members together and give us a call: (802) 899-5433.

Email us anytime itsarthursfault@yahoo.com.