

Cooking

A warm welcome to Gaye Gurney! Gaye has been an active student at Piecemakers for many years, and a student of John Jennison for three years. From age five on, Gaye loved to work with her hands, in all kinds of crafts and is a cosmetologist, who has been creating art on people for 38 years. Piecemakers has always been her Disneyland, "the happiest place on Earth".

Blue Iris Edible Gumpaste CK049

(All Levels) Bring your creativity and make this edible Iris made from gumpaste..

1 or 2 Sessions Gaye Gurney

\$45.00, includes all supplies

Sun, Jan 29 (10:00-4:30) OR

Mon, Feb 20 & Tue, Feb 21 (5:30-8:00)



Starburst Lily Edible Gumpaste CK048

(All Levels) Create an edible Starburst Lily that will look beautiful on any cake.

1 Session Gaye Gurney

\$45.00, includes all supplies

Sun, Feb 26 (10:00-4:30)



Dogwood Edible Gumpaste CK050

(All Levels) Gumpaste is fun and easy to work with to create fantastic edible flowers. The dogwood flowers will be a lovely adornment on a cake or cupcakes.

1 Session Gaye Gurney

\$45.00, includes all supplies

Sun, Mar 18 (10:00-4:30)



Add another dimension to your entertaining!

Beginning to Intermediate Food Carving CK005

(All Levels) Imagine how tasteful and elegant your dish and food trays would be with hand carved radishes, cucumbers, carrots, green onions, turnips and more! This is a progressive class, and students are invited to return each month to learn additional skills. Returning student fee is \$30.00.

1 Session Nitda Phongcharern

\$40.00, includes all supplies and use of tools

Sat, Jan 21 (10:00-12:00) OR Sat, Feb 25 (10:00-12:00) OR

Sat, Mar 31 (10:00-12:00)



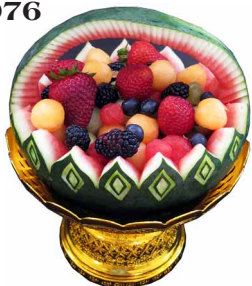
Fresh Fruit Centerpieces CK076

Nitda will teach you some basic skills to make a fresh fruit centerpiece using a small watermelon and more to add a sparkle to all of your holiday entertaining! Everyone will make one in class to take home!

1 Session Nitda Phongcharern

\$40.00, plus materials fee

Sat, Mar 31 (1:00-3:00)



Jennifer Kosman works professionally as a pastry chef and all of her classes are hands-on.

Cream Puffs CK081

Start with the classic paté choux dough used to make elegant cream puffs and éclairs, then learn how to pipe them, and the tricks to baking, assembling and finishing them off with chocolate ganache.

1 Session \$40.00, includes all supplies Jen Kosman

Fri, Jan 13 (6:00-8:00)



Toffee and Hand Rolled Truffles CK032

Come to class and learn to make your own small batch of toffee. Then see a demo to make a super simple ganache center, and make your own truffles from premade ganache (because it needs to set before using) — just in time for Valentine's Day!

1 Session \$40.00, includes all supplies Jen Kosman

Fri, Jan 27 (6:00-8:00)



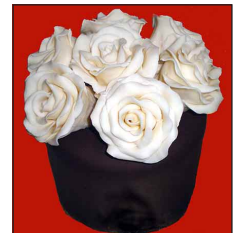
Chocolate Roses for Cakes CK067

(Level 1) In this hands-on class you will learn quick and easy techniques to make a beautiful chocolate rose with a limited number of tools. Learn how to make the modeling chocolate and we will discuss other decorating techniques.

1 Session Jen Kosman

\$30.00, includes all supplies

Mon, Feb 6 (6:00-8:00)



Mexican Night CK044

Jen's expertise in cooking is turning south of the border! Learn to make salsa from scratch and all the components of enchiladas, how to assemble them and the different variations possible.

1 Session \$40.00, includes all supplies Jen Kosman

Fri, Feb 17 (6:00-8:00)



Gluten Free Baking CK028

In this completely gluten free class, we will bake three great gluten free treats. Everyone will make their own brownies to take home, and blueberry muffins and chocolate almond cookies will be demonstrated and tasted in class. There will be discussions on how to convert your favorite recipes to gluten free, too!

1 Session \$40.00, includes all supplies Jen Kosman

Fri, Mar 2 (6:00-8:00)



S'mores Pops CK045

Learn how to make marshmallows from scratch, then cut your own marshmallows, assemble them, roast them, dip them in chocolate, graham crackers and other toppings, to make the most delectable s'mores you have ever eaten!

1 Session \$40.00, includes all supplies Jen Kosman

Fri, Mar 23 (6:00-8:00)



Home Cookin' (Class fees include all supplies.)

Simple Country Cooking — Soups CK141

Make wholesome and hearty soups with Piecemakers' recipes that will open doors to simple and easy approaches to soup making. Eat the soups we make in class and go home with Piecemakers' original soup cookbook.

1 Session \$30.00 Nevenka & Shirley
Fri, Feb 3 (6:00-8:00)



Apple Pie Making CK142

Dispel any pie making fears you may have as you make the finest mouth watering apple pie anyone has ever tasted. Take home a pie ready to bake, too!

1 Session \$30.00 Donna & Di
Fri, Mar 9 (6:00-8:00)



Homemade Scones & Lemon Curd CK155

We'll take the mystery out of making a moist, delicious scone. Make Piecemakers' apricot white chocolate scone and homemade lemon curd in class, plus, receive recipes for several other variations!

1 Session \$30.00 Joanna & Jean
Fri, Mar 16 (6:00-8:00)



Class Information

1. Class fees are nonrefundable.
2. All day classes include lunch.
3. Supply list given when you sign up.
4. We stock supplies for classes.
5. Register early; classes fill quickly.
6. Class signups are upstairs during the day, downstairs at night.
7. Fee of \$5.00 per session will be charged for using Piecemakers' sewing machines during class.
8. We are always adding classes. Ask for an *Added Class List* in the store, or check online at www.piecemakers.com/events/classes.
9. Check the lighted board in the entrance when you come for your classes. Class meeting locations may change weekly.



See Piecemakers Class Schedule online in FULL COLOR at:
www.piecemakers.com/events/ca_classes.html



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