

# Cooking

*Nitda Phongcharern has been training intensely in Asian food carving for the last 6 years. Meet Nitda and see her incredible work at her demo February 6, during our Peddler's Market.*

## Beginning to Intermediate Food Carving CK005

Imagine how tasteful and elegant your dish and food trays would be with food carving from radishes, cucumbers, carrots, green onions, turnips and more! Nitda will take you step-by-step into this time honored craft. Each month you will have the opportunity to advance your skills. All levels

1 Session \$40.00, Fee includes all supplies. Nitda Phongcharern  
**Sat, Jan 30 (10:00-12:00) OR Tue, Feb 9 (5:30-7:30) OR Sat, Feb 27 (10:00-12:00) OR Sat, Mar 20 (10:00-12:00)**



## Fresh Fruit Arrangements CK006

Getting ready for entertaining? Learn to make an elegant fruit platter that your guests will enjoy. Nitda's years of experience in food carving will be shared with you in this hands-on class. Creating with watermelon, cantaloupe and pineapple, you will learn some easy to make shapes such as a pineapple butterfly and more. All Levels

1 Session \$40.00, plus materials fee Nitda Phongcharern  
**Sat, Mar 20 (1:30-3:30)**



*Todd Porter and Diane Cu are a dynamic cooking couple who specialize in preparing foods ranging from gourmet vegetarian to South East Asian and Cattle Ranch Cooking. We will be scheduling their Little Saigon Tour of Westminster, California. Join them as they explore and feast on all the delicious Vietnamese specialties available there! In addition their ever popular Crispy and Fresh Springrolls classes will be offered again. Please contact us if you are interested in their classes!*

*John's interest in cake decorating and sugar flower modeling started years ago. Now he is recognized not only for his artistic talents in producing lifelike flowers, but also for his informative and relaxed teaching style. He has served as President for two years of the local Orange County Sweet Arts Cake Club that meets the first Monday of every month (7-9) at Piecemakers — Everyone is welcome!*

## Filler Flowers for Cakes CK009

Make stephanotis, lily of the valley and hydrangea out of gumpaste — popular bridal flowers on a wedding cake. Techniques taught include how to make each type of flower, and buds and leaves for the lily of the valley. Also learn how to apply dusting powder to the flowers, buds and leaves and make a quick arrangement.

1 Session John Jennison Level 1  
 \$55.00, Fee includes all supplies.  
**Sat, Jan 30 (9:30-3:30)**



## Sugar Roses for Cakes CK014

The Sugar Roses are popular bridal flowers on a wedding cake. Techniques taught include how to make roses, buds and leaves, and how to apply dusting powder to the rose petals, buds and leaves which then seem to bring the flower to life. The final step is assembling the rose, bud and leaves together to create a floral spray. Level 1

1 Session \$55.00, Fee includes all supplies. John Jennison  
**Sun, Feb 28 (9:30-3:30)**



## Baby Under a Blanket for Cakes CK010

Learn how to make this adorable baby under a quilt using fondant and gumpaste, and have a perfect keepsake cake topper for a baby shower. Techniques taught include using freehand molding, silicone molds and embossers to make the baby under a quilt. All the necessary tools will be available for student use. Level 1

1 Session \$55.00, Fee includes all supplies. John Jennison  
**Sun, Mar 28 (10:00-3:30)**



## Home Cookin'

### Simple Country Cooking — Soups CK141

Learn how to make some wholesome and hearty soups with Piecemakers' recipes that will open doors to creativity and simple and easy approaches to soup making. You will eat soups we make, go home with Piecemakers' original soup cookbook and soups cooked in class. 1 Session

\$30.00, fee includes all supplies Nevenka & Shirley  
**Fri, Jan 29 (6:00-8:00)**



### Homemade Scones & Lemon Curd CK155

Take the mystery out of making a moist delicious scone. Make Piecemakers' apricot, white chocolate scone and homemade lemon curd in class and take some home to treat your family!

1 session Joanna & Jean  
 \$30.00, Fee includes all supplies.  
**Fri, Feb 19 (6:00-8:00)**



### Apple Pie Making CK142

We will walk you through step-by-step and help dispel any pie making fears you may have. You will make the finest mouth watering apple pie anyone has ever tasted, take home a pie ready to bake, and some ingredients for your next pie! 1 Session

\$37.00, Fee includes all supplies Donna & Di  
**Fri, Mar 26 (6:00-8:00)**



## Red Hatters

Call for info to schedule a luncheon and workshop to create a nice "Red Hat" gift of a pen or a pin.

