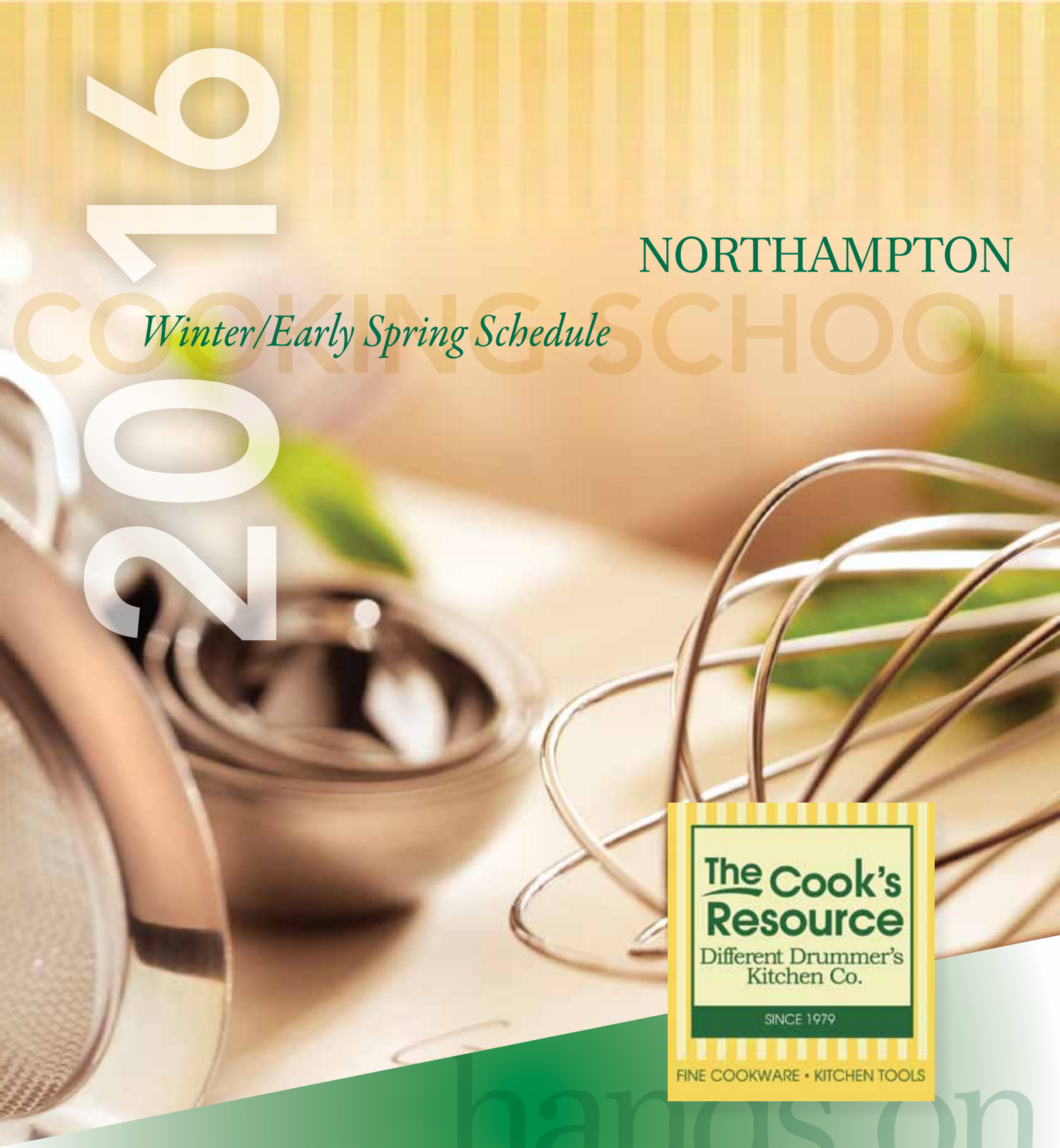
2016

# NORTHAMPTON

## *Winter/Early Spring Schedule*



The Cook's Resource
Different Drummer's Kitchen Co.
SINCE 1979
FINE COOKWARE • KITCHEN TOOLS

COOKING SCHOOL

hands on

patisserie

NORTHAMPTON

Soulé

COOKING CLASSES

Northampton, MA 413-586-7978
northampton@differentdrummerskitchen.com
www.differentdrummerskitchen.com

The Cook's Resource
Different Drummer's Kitchen Co.
SINCE 1979
FINE COOKWARE • KITCHEN TOOLS

Different Drummer's Kitchen Co. hosts demonstration and hands-on cooking classes throughout the year. Learn from professional chefs as they demonstrate techniques and prepare recipes. Maximum class size is 22 students. Class space is sold on a first come, first served basis. If classes are full, we will be happy to add you to our waiting list.

## REGISTER TODAY

Register in person at Different Drummer's Kitchen Co., call 413-586-7978, or online at www.differentdrummerskitchen.com.

## CLASS REGISTRATION INFORMATION

- All classes are held in the store.
- Please arrive 15 minutes early to ensure a timely start to the class.
- Most classes are demonstration format while some are hands-on. Recipes and a sample tasting are included.
- The cost for 2016 classes is per person per class.
- Payment is required at the time of reservation.
- Menus are subject to change at the chef's discretion.

## CANCELLATION POLICY

If you withdraw from a class 5 or more days in advance of the class, you will receive a full refund. Withdrawal after that date will result in forfeiture of payment. You are, however, welcome to send someone in your place. We reserve the right to cancel classes. In the event of cancellation, we will notify you and provide a full refund or credit.

## STORE HOURS

Monday–Wednesday 10:00 am–6:00 pm
Thursday 10:00 am–8:00 pm
Friday–Saturday 10:00 am–6:00 pm
Sunday Noon–5:00 pm

## DIRECTIONS

**34 Bridge Street, Northampton, MA 01060**

FROM INTERSTATE 91: Take Exit 18. Turn left onto Pleasant Street. Stay on Pleasant Street until traffic light. At light, turn right onto Main Street. Main Street becomes Bridge Street under the railroad overpass. Go straight through traffic light. We're in the Talbots shopping plaza, directly across from the Post Office.

Different Drummer's Kitchen Co. will not be held liable for any loss, injury, or damage to students or their property, due to any act, neglect, or omission by the company, its agents or employees.

# NORTHAMPTON instructors

MADELINE BAKER, a long-time home-baking enthusiast, spent six years working at the Henion Bakery in Amherst. Now an employee at Different Drummer's Kitchen, she enjoys the combination of food and craft in the decorative arts.

**JULIE COPOULOS** Julie is co-owner of Small Oven Bakery in Easthampton, Massachusetts. Her focus is hearth baked, traditional French and German bread, emphasizing the values of history and health. She has studied under Master Baker Jeffrey Hamelman and draws inspiration from the progressive food community in the Pioneer Valley.

**ALKA & ANGELA KANOUJIA** Alka and her daughter Angela share with us many family recipes and a keen insight on how to make truly delicious and authentic Indian cusine. Alka is a co-owner of the well-known India House Restaurant in Northampton. She is a native of Delhi. Alka arrived in the US in 1981 and opened her restaurant in 1984. For her the joy of "creating something special" never gets old, since she considers her cuisine comforting soul food.

**BARBARA MORSE** is a talented and well-known baker and personal chef starting Sherman Country Baker and Private A'fare located in Sherman, CT. She is also the Director of Operations for Gifford's Restaurant and J.P. Gifford Market & Catering Company, maintaining her role in the pastry operations of both eateries in Kent, CT.

**SIMONA POZZETTO,** a native of Milan, Italy, learned how to bake watching her mother and grandmother. Simona combined her passion for baking and her intolerance to gluten into "Simona's Gluten-free Baked Goods." Her purpose was to re-create the tastes and flavors of what she used to enjoy before her diagnosis. Simona closed her business in 2013 to dedicate more time to her family. Simona says, "If I cannot bake for people anymore, at least I can teach them how to do it themselves!" She enjoys teaching classes at Different Drummer's Kitchen, and is planning a cookbook.

**BETTY ROSBOTTOM** is the author of *Sunday Soup* from Chronicle Books and *Sunday Roasts,* also from Chronicle. She contributes to *Bon Appetit* Magazine, wrote a nationally syndicated column for over 20 years, and has been the host of WGBY's *On The Menu*.

**ELYSE SLAVICH** has been a part of the Pioneer Valley food scene since graduating from UMass in 2009. Starting at the Henion Bakery in Amherst, she then spent two years as a professional Thai cook until working under Chefs Christine Flynn and David Cordero at the Lumber Yard, also of Amherst. She is currently an employee of Different Drummer's Kitchen Company, where she teaches a variety of cooking techniques.

**LYNN SUNDERLAND,** a graduate of the Culinary Institute of America, has cooked across America in California, Nevada, Texas, Missouri, Tennessee, Florida, and New York. She has taught culinary arts to high school and adult education students and was a winner of the Grey Poupon and American Egg Board recipe contests for foodservice professionals.

**MARY ELLEN WARCHOL AND DENISE LEMAY** are sisters who have been cooking from scratch ever since they could reach the stove. Both have had careers in education while simultaneously creating and developing their interest in and knowledge of herbal flavors. They operate Stockbridge Farm Cooking School in South Deerfield and are frequently called upon to present culinary herbal programs to various clubs and organizations.

# NORTHAMPTON classes

*Winter/Early Spring 2016*

## Knife Skills Hands-On

**Saturday, January 16, 2016**
**11:00 AM - 1:00 PM**

Learn how to dice, slice, chiffonade, julienne, and perform other techniques. This hands-on workshop includes knife care, sharpening, and honing. Note that this class is limited to 12 students. A light fruit snack will be served. The school will provide a set of knives for each student's use.

**INSTRUCTOR: LYNN SUNDERLAND** **FEE: $55**

## Gluten-Free Bread Baking Hands-On

**Saturday, January 30, 2016 12:00-2:30 PM**

No more frozen breads for your gluten-free family! Sandwich bread and focaccia slabs will cheer up your sandwiches and complement your salads. Former owner of Simona's Gluten-Free Baked Goods, Simona Pozzetto, will teach you how to make honey-sweetened sandwich bread, tender dinner rolls and focaccia that is true to her Italian tradition. This is a semi-hands-on class, so space is limited.

**Sandwich Bread**
**Focaccia Slab**
**Dinner Rolls**

**INSTRUCTOR: SIMONA POZZETTO** **FEE: $65**

## Living in Bliss! Ayurvedic Cooking with Alka

**Tuesday, February 2, 2016**
**6:15-8:45 PM**

Alka and Angela will show us how to incorporate healing spices, wholesome grains, and bright vegetables to create a meal pleasing to all of the senses. Incorporating family favorites, this class brings together healthful and soul-satisfying dishes.

**Saffron-Asparagus Khichdi** (gluten-free) Therapeutic and nutritious! Healthy blend of Moong lentils, asparagus and rice prepared with digestive spices and pickled yogurt

**Warm Buttermilk Soup with Fresh Turmeric Root** (gluten-free) My family favorite! A warm concoction with fresh garlic, ginger and healing spices with fresh curry leaves with pappadum crisps

**Sweet Potatoes and Cauliflower with Dark Leafy Greens** (gluten-free) Blissfully yummy! This colorful trio is sautéed with a powerhouse blend of ginger, fenugreek and coriander

**Kalonji Beet Root and Kale** (gluten-free) Super delicious! Fresh beets and kale are cooked with fresh garlic, mustard seeds and hing

Assortment of chutneys and raita will be served but not demonstrated.

**INSTRUCTORS: ALKA & ANGELA KANOUJIA FEE: $65**

## Chocolate Making Workshop Hands-On

**Saturday, February 6, 2016 12:00-2:30 PM**

Who wouldn't want homemade chocolates for Valentine's Day? If you've wanted to try your hand a homemade chocolate candies, this is the class for you. Elyse will teach the tricks to successful candies and steer us clear of common pitfalls in the chocolate tempering process.

**Chocolate Cordial Cups** filled with quick chocolate mousse
**Romantic Raspberry Cream Candies**
**Salted Caramel Candies**

**INSTRUCTOR: ELYSE SLAVICH** **FEE: $69**

## Fabulous Soups for Cold Winter Nights Hands-On

**Wednesday, February 10, 2016**
**6:15-9:00 PM**

What could be better on a frosty winter night than a warming bowl of homemade soup! Betty has chosen three new soups for students to prepare in this hands-on class. Included will be a delicious Louisiana seafood gumbo (you'll learn how to make a quick roux), a fabulous chicken noodle soup, and a tempting red cabbage and apple soup, all perfect winter main courses. Salad and warm bread for sides and chocolate cashew brownies will complete the menu.

**Louisiana Seafood Gumbo** A shrimp and scallop gumbo, prepared with a quick roux that takes far less time than the traditional method, is served piping hot over bowls of rice

**Chicken Noodle Soup with Sautéed Mushrooms and Parmigiano** Tender diced chicken, sautéed mixed mushrooms, and egg noodles float in a homemade chicken stock enriched with half and half

**Red Cabbage and Apple Soup with Crispy Bacon Lardons** Red cabbage and apples with bits of smoky bacon form the foundation of this beautiful crimson soup. Crushed caraway and fennel seeds deepen the flavor while cider offers a sweet note

**Salad of Mixed Greens in White Wine Mustard Vinaigrette**

**Basket of Warm Peasant Bread**

**Dark Chocolate Cashew Brownies** These brownies are two-tiered with a dense, chocolate bottom layer studded with cashews and bits of chocolate and a silken smooth ganache topping

**INSTRUCTOR: BETTY ROSBOTTOM** **FEE: $69**

## February Break: Kids Winter Cooking Camp Hands-On

In this winter's cooking camp our young chefs will take on take-out. Let's master the sushi roll, pizza dough and a quick stir-fry all in one week! As with all of Elyse's kids classes, each day we will start with a basic knife skills lesson then class will break out into specific techniques for

each style of food. You'll take home essential cooking skills and plenty of tips along the way.

**DAY 1: SUSHI TAKE-OUT**
**Tuesday, February 16, 2016 11:00 AM-1:30 PM**

**Perfect Sushi Rice**
**Veggie Roll** Cucumber, Carrots, Tofu
**California Roll**

**DAY 2: PIZZA DELIVERY**
**WEDNESDAY, FEBRUARY 17, 2016 11:00 AM-1:30 PM**

**Homemade Cheese Pizza**
**White Pizza** Chicken, broccoli, and a mix of cheddar, mozzarella, and Gruyere
**Cinnamon Sugar Bread Sticks**

**DAY 3: CHINESE TAKE-HOME**
**THURSDAY, FEBRUARY 18, 2016 11:00 AM-1:30 PM**

**Veggie Lo Mein** Bok choy, bean sprouts, scallions
**Red Roast Pork Fried Rice**
**Homemade Fortune Cookies!!**

**INSTRUCTOR: ELYSE SLAVICH** **FEE: $39/DAY**

## Paris Winter Cooking Du Marché à la Table Hands-On

**Wednesday, February 24, 2016**
**6:15-9:00 PM**

Betty continues this popular series with a new market to table class perfect for cold winter days. You'll learn how to roast grapes and use them as a topping for toasted baguette slices. You'll discover how to use dried chanterelle mushrooms in a glorious chicken stew and how to sauté cubes of Camembert to garnish a green salad. The French have fallen in love with crumbles like the irresistible apple and cherry one served with ginger and honey crème fraîche we'll be making.

**Roasted Grape and Goat Cheese Toasts** Toasted baguette slices are spread with creamy chèvre, topped with roasted red grapes and sprinkled with chopped walnuts

**Winter Ragoût of Chicken, Chanterelle Mushrooms, and Tomatoes** A beautiful rustic stew of chicken thighs, dried chanterelle mushrooms, fresh crimini, tomatoes, and herbes de Provence simmered in stock and wine until the meat is fork tender

**Pommes Puree with Parsley, Rosemary and Sage** Creamy mashed potatoes with sautéed leeks with fresh herbs

**Mache Salad with Camembert Fritters** A salad of tender mache lettuce tossed in mustard vinaigrette is garnished with warm, crispy sautéed cubes of Camembert cheese

**Apple and Cherry Crumble with Ginger and Honey Crème Fraîche** Baked until the apples and cherries are warm and tender and the topping crisp and golden, this dessert is served with crème fraîche scented with honey and fresh ginger

**INSTRUCTOR: BETTY ROSBOTTOM** **FEE: $69**

## Creative Ways with Winter Fruits and Vegetables Hands-On

**Thursday, February 25, 2016**
**6:15-8:45 PM**

Enjoy the bounty of fresh ingredients long before peaches make their comeback. Your produce aisle is filled with cold weather produce and this class will teach you how to transform them into an array of different dishes. As main dishes or sides, these recipes will brighten up your winter blues. All these dishes are meat free.

**Roasted Vegetable Caponata** A versatile side dish with a sweet and tangy sauce

**Winter Jeweled Fruit Salad** with jicama and a honey citrus dressing

**Kale and Fennel Tartlets** with garlic and feta in puff pastry

**Aromatic Cauliflower and Goat Cheese Souffles** with baby greens

**Braised Medley of Winter Squash** with Asian flavors

**Easy Apple and Pear Tart with Walnut Streusel**

**INSTRUCTOR: BARBARA MORSE** **FEE: $69**

## Desserts for Easter! Hands-On

**Thursday, March 3, 2016 6:15-8:45 PM**

Once again Barbara Morse has given us a fabulous menu of irresistible desserts just perfect for the Easter holiday. Lovely and light, they'll make you dream of an early spring. Filled with fresh fruit and cream these treats will be instant favorites for the whole family.

**Best Ever Carrot Cake** Moist and bursting with flavor, iced with cream cheese frosting and toasted coconut

**Petite Eclairs** with fresh strawberries and cream

**Easter Pie** The traditional Italian treat with an orange-scented ricotta filling baked in layers of crisp phyllo

**Lemon Ricotta Cake with Fresh Berry Sauce**

**Double-Crusted Strawberry-Rhubarb Pie**

**INSTRUCTOR: BARBARA MORSE** **FEE: $69**

## Beautiful Brioche Hands-On

**Sunday, March 6, 2016 1:00-3:30 PM**

Learn to make a rich brioche dough and then transform it into delicate pastries that simply melt in your mouth. In this class we'll let the mixer do the kneading while we transform this delectable dough into three perfect treats: dinner rolls, cinnamon buns and finally, delicious danish.

**Basic Brioche**
**Dinner Rolls**
**Cinnamon Buns**
**Danish**

**INSTRUCTOR: JULIE COPOULOS** **FEE: $65**

# NORTHAMPTON classes

*Winter/Early Spring 2016*

## Trattoria Cooking – Easy and Delicious Italian Dishes Hands-On

**Wednesday, March 9, 2016 6:15-9:00 PM**

Betty has chosen some favorite Italian specialties for this class. As openers, you'll make gnocchi, prepared Roman style, with farina. For the main course, you'll discover the technique for spatchcocking (butterflying) a chicken so that when roasted it is extra crisp and golden. Broccoli rabe paired with raisins and pine nuts plus a sauté of honey glazed butternut squash are colorful sides, while a dark chocolate hazelnut torta marks the finale of this fabulous menu.

**Gnocchi Alla Romana** Farina gnocchi that are baked until golden and then garnished with shaved Parmigiano

**Spatchcocked Roast Chicken with Fresh Rosemary, Parsley and Sage** You'll learn how to spatchcock–or butterfly–a whole chicken by removing the backbone and flattening the bird so that it cooks faster and more evenly. A blend of fresh herbs, garlic, lemon, and pepper will coat the chicken while as it roasts

**Broccoli Rabe with Kalamatas, Capers and Pine Nuts** This slightly bitter Italian green is sliced, blanched and then sautéed with garlic, toasted pine nuts to add some crunch and raisins for a sweet note

**Sauté of Butternut Squash with a Light Honey Glaze** Butternut squash is cubed, sautéed, and then brushed with a glistening honey and balsamic glaze

**Dark Chocolate and Hazelnut Torta with Scoops of Coffee Ice Cream** A flourless chocolate cake scented with orange and coated with a luscious dark chocolate glaze

**INSTRUCTOR: BETTY ROSBOTTOM** **FEE: $69**

## Pressure Cooker Workshop Hands-On

**Tuesday, March 15, 2016 6:15-8:45 PM**

It's time to break the pressure cooker out of it's spot in the cabinet and get it on the stove. This class will not only focus on the delicious recipes that Elyse has developed, but also her techniques and tricks to cooking under pressure. You'll learn how to adapt your favorite slow-cooked dishes to the quick pressure cooker format.

**Creamy Mushroom Soup** Cream, white wine, shallots, crimini, shitake, porcini

**French-Style Perfect Pot Roast** with red wine jus

**Lemon Infused Chilled Beet Salad** with fresh herbs and goat cheese crumbles

**Lemon Ricotta and Mascarpone Cheesecake** with fresh strawberries

**INSTRUCTOR: ELYSE SLAVICH** **FEE: $65**

## Basic Cake Decorating Hands-On

**Saturday, March 19, 2016 12:00-2:30 PM**

Isn't it time you learned how to make a beautiful cake? Our beginner's cake decorating class will cover splitting, leveling and icing the cake, and different types of frostings. Then the fun begins! We'll learn how to handle a pastry bag, what different pastry tips do, how to mix colors and add flavors, and how to perform simple techniques, such as writing, borders and flowers. After we practice, each student will design and decorate a small cake.

**INSTRUCTOR: LYNN SUNDERLAND** **FEE: $65**

## Back to the Future: Reinventing Culinary Classics

**Tuesday, March 22, 2016 6:15-8:45 PM**

Join in the fun as we put these culinary classics into the time machine and bring them into the 21st Century. In this class we've transformed our favorite comfort foods to a more modern taste, while preserving just what it is we love about each. Join us as we make these go-to yummies. You're sure to be adding these to your cooking repertoire!

**Crab Dip** This popular starter is filled with aromatic herbs that highlight the flavor of fresh crab

**Tomato Soup with Grilled Cheese Croutons** Learn a simple, homemade way to make this ultimate comforting soup served with savory, cheesy croutons

**Turkey Meat Loaf with Roasted Red Pepper Coulis** This is the last recipe you will ever need for this ultimate comfort food. Absolutely delicious!

**Baked Mashed Potatoes** Creamy, flavorful and easy, this method of "mashing" potatoes will take your taste buds to new heights

**Minted Peas with Shallots and Herbs** Transform this common vegetable into a gourmet treat

**Baked Alaska** Remember this dessert? It's so much easier than you think

**INSTRUCTORS: MARY ELLEN WARCHOL & DENISE LEMAY** **FEE: $65**

## Knife Skills Hands-On

**Thursday, March 24, 2016 6:00-8:00 PM**

Learn how to dice, slice, chiffonade, julienne, and perform other techniques. This hands-on workshop includes knife care, sharpening, and honing. Note that this class is limited to 12 students. A light fruit snack will be served. The school will provide a set of knives for each student's use.

**INSTRUCTOR: LYNN SUNDERLAND** **FEE: $55**

# NORTHAMPTON classes

*Winter/Early Spring 2016*

## Fresh Pasta Hands-On

**Thursday, March 31, 2016**
**6:15-8:45 PM**

From simple to fancy, preparing fresh pasta is easy and fun. There is just no comparison to freshly made pasta; with its wonderful flavor and delicate tooth, it's always a winner at the table. This class explores several pasta shapes and flavors, along with creative and delicious sauces that complete each dish.

**Tagliatelle with Pears and Gorgonzola**

**Lemon-Scented Farfalle** with crab and garlic butter sauce

**Garganelli with Roasted Wild Mushrooms, Tallegio Cheese, Cream and Herbs**

**Eggplant and Walnut Ravioli** with fresh tomato-pesto sauce and shaved parmesan

**Straw and Hay Fettuccini** with spring peas and prosciutto in a creamy parmesan sauce

**INSTRUCTOR: BARBARA MORSE** **FEE: $69**

## Gluten-Free Pound Cakes Hands-On

**Saturday, April 2, 2016 12:00-2:30 PM**

Following a gluten-free diet requires a bit of sacrifice, and often that's in the taste and texture of your baked goods. It doesn't have to be that way. Join Simona Pozzetto, former owner of Simona's Gluten-free Baked Goods, for this wonderful hands-on class. She'll teach you an array of moist and delicious gluten-free pound cakes that have the taste and texture you crave. Because the original pound cake has a mild, buttery taste, it's the perfect cake to convey a host of flavors.

**Deluxe Pound Cake**
**Cherry Almond Pound Cake**
**Deep Chocolate Pound Cake**

**INSTRUCTOR: SIMONA POZZETTO** **FEE: $65**

## Thai Small Plates Hands-On

**Tuesday, April 5, 2016 6:15-8:45 PM**

Small dishes full of fragrance, flavor, and wonderful textures. Learn the easy way to make homemade curry pastes and restaurant-style spring rolls and dipping sauces. You will learn where to find and how to use typical Thai flours such as tapioca, rice, and arrowroot which are wheat-free and wonderful! This Thai menu is also naturally dairy-free!

**Tom Yum Goon Sour and Spicy Soup** Thai soup with shrimp, chili paste, lemon juice, fish sauce

**Saku Sai Mu** Tapioca dumpling with radish, ground pork, lemongrass, fish sauce, peanuts, cilantro, and topped with fried garlic

**Satay Neuua** Fragrant grilled beef sticks with a delicious peanut dipping sauce

**Fresh Spring Rolls** This easy and fresh appetizer is served with a sweet, spicy and tangy dipping sauce

**Tod Mun Gai** One of my favorite Thai dishes! This is a Thai chicken patty with lime leaf, green beans, red curry paste, topped with a tangy cucumber relish!

**Thai Layer Coconut Dessert** (Khanom Chan) Chewy and sweet layers of jasmine-scented coconut! Fun to make and fun to eat!

**INSTRUCTOR: ELYSE SLAVICH** **FEE: $69**

## A Vegetarian Dinner Party Hands-On

**Thursday, April 14, 2016 6:15-8:45 PM**

You'll love having these quick and delicious recipes in your repertoire when entertaining this spring. Just on the cusp of the season, we'll use the new spring greens and onions to brighten up the meal. Full of delightful flavors and textures this vegetarian menu is perfect for any spring gathering.

**A Trio of Hors D'oeuvres:**
Garlic Crostini with Camembert and Caramelized Onion
Sesame Sweet Potato Wedges with Peanut Dipping Sauce
Phyllo Pastries Filled with Spinach, Gorgonzola and Toasted Pine Nuts

**Polenta** with haricot verts, shitake mushrooms, peas and leeks

**Eggplant Ravioli** with goat cheese and roasted tomato tapanade

**Marsala Wine Cake with Citrus and Berries** A bright and satisfying close to a perfectly delicious evening

**INSTRUCTOR: BARBARA MORSE** **FEE: $69**

## Advanced Cake Decorating Hands-On

**Saturday, April 23, 2016 12:00-2:30 PM**

Take your decorating skills to the next level! Our own Madeline Baker will share her tips on how to advance your basic basket weave with buttercream to decorative details with marzipan and chocolate glazes. This intensive hands-on workshop will reinforce writing and decorating and elevate it to drawing and illustrating right on the cake.

**INSTRUCTOR: MADELINE BAKER** **FEE: $65**

## A Course of a Different Color

**Tuesday, April 26, 2016**
**6:15-8:45 PM**

Join Denise & Mary Ellen for this delightful class full of color and flavor. From the crisp blue corn chips and blueberry salsa to the bright orange salad, each dish will burst with bright flavors. Vegetables play a starring roll as they bring their natural pigment to the table. They will finish the meal with the ultimately comforting, rich-brown chocolate pudding cake. Yum!

**BLUE: Blue Corn Chips with Savory Blueberry Salsa** This fruity and delicious salsa will surprise you with its complex flavor

**ORANGE: Carrot and Mandarin Salad** Sweet, sunny and satisfying, this carrot salad will win you over

**RED: Red Onion Soup** A colorful twist on an old favorite

**YELLOW: Cheesy Pasta Pie** This incredibly tasty main dish will hold a prominent place in many of your future menus. Delicious, easy and very impressive

**GREEN: Green Vegetable Explosion with Lime Gremolata** A mélange of vegetables that burst with the bright flavors of citrus and garlic

**BROWN: Warm Chocolate Pudding Cake with Chocolate Cream** A fabulous finish to any meal

**INSTRUCTORS:**
**MARY ELLEN WARCHOL & DENISE LEMAY FEE: $65**

NORTHAMPTON

# schedule *at-a-glance*

## January 2016

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NORTHAMPTON

# schedule *at-a-glance*

## March 2016

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