



# *Class Schedule*

## *October 2011– December 2011*

### **“FARMHOUSE KITCHEN FAVORITES”**

*Whether you love to cook & bake, or have never turned on the stove,  
this is an experience you won't want to miss!*

Classes start at 10am until 1pm (includes lunch from what's been prepared!)  
All classes are held at the “Farmhouse Kitchen” 1450 South Harbor Road, Southold  
Total class fee \$110 Due prior to class!  
\$105 for returning students that have taken 3 or more classes.

Pre-registration required, space is very limited!  
Payment insures your space in the class!  
48 hour cancellation notice or class fee will be retained.  
No refunds/class credit only!

*Paula S. Croteau*  
*Farmhouse Kitchen, 1450 South Harbor Road, Southold, New York 11971 (631)765-6052*  
*For Registration or Information: email: Paula@farmhousekitchen.us website: www.farmhousekitchen.us*  
*Croteaux Vineyard (631)765-6099 email wine@croteaux.com website: www.croteaux.com*

## *2011*

### ***October 19 - A Country French Brunch in the Vineyard***

Brunch has always been my favorite meal to prepare for family and friends. It's the in-between meal that has no rules. Not really breakfast or lunch, frees you from a pre-determined menu. For me it's a simple feast, simply prepared, meant for savoring over good conversation. And it's the meal no one wants to miss!

- Learn how to prepare a charming Country French Brunch served in the vineyard. Soupe au Pistou, Salade Lardon with Dijon Vinaigrette, Coq au Vin Blanc, Lentils du Puy in Red Wine, Spinach Gratin, Crepe Suzette and St Bart's Red Grapefruit-Rosé Sangria

### ***November 16 - Thanksgiving with everything but the Turkey***

Fall is the perfect season to take the plunge and become a Flexitarian or Semi-Vegetarian. I started my love affair with Fall vegetables when I became a vegetarian in college and I've never looked back.

- You can find complete satisfaction in the texture & flavors that are the foundation of my healthy, flavor-filled approach to cooking.

- Learn how to prepare Thanksgiving with everything but the turkey! Roasted Butternut Squash Soup, Caramel Apple Stuffed Acorn Squash, Sweet & Sour Red Cabbage, Watercress-Endive-Apple & Beet Salad, Wild Rice & Shitake Mushroom Stuffing, Maple Roasted Pear-Cranberry Sauce, Cardamom Baked Stuffed Apples.

### ***December 14 - Bring in the New Year with a Mediterranean Lifestyle***

For years, at the Farmhouse Kitchen, we have cooked our way around the Mediterranean! Isn't it time to finally commit to a Mediterranean lifestyle, in your kitchen? Let's travel to Spain-Italy-Morocco by cooking together!

- Learn to enjoy the health benefits of cooking Mediterranean Style! Olive Oil Tasting, Swiss Chard & Mahogany Bean Soup, Root Vegetable Tagine, Tuna & White Bean Salad, Sea Bass Puttanesca, Vegetable Paella, Pasta in Pine Nut Sauce.

*When Wednesday classes fill, a Thursday, then Tuesday class is often opened!*

# Farmhouse Kitchen Registration

October 2011– December 2011

Name \_\_\_\_\_

Address \_\_\_\_\_ Zip Code \_\_\_\_\_

Phone # \_\_\_\_\_ Email \_\_\_\_\_

## Pre-registration required, space is limited!

*I would like to take this class marked with an (X) below*

2011 **October 19th - A Country French Brunch in the Vineyard** \_\_\_\_\_

**November 16th - Thanksgiving with evermthing but the Turkey** \_\_\_\_\_

**December 14th - Bring in the New Year with a Mediterranean Lifestyle** \_\_\_\_\_

**Total # of Classes** # \_\_\_\_\_

# of Classes x \$110 Class Fee (Returning Students-3 or more classes \$105) X \_\_\_\_\_

Total Payment enclosed \$ \_\_\_\_\_

Payment insures your space in the class!

Classes start at 10am until 1pm (includes lunch from what's been prepared!)

All classes held at the "Farmhouse Kitchen" 1450 South Harbor Road, Southold

Total class fee is \$110. Due prior to class.

\*"Returning Students" having taken (3) or more classes, receive \$5. off/class or \$10/class.

48 hour cancellation notice or class fee will be retained.

Pre-registration required, space is very limited!

No refunds/class credit only!

For information: email Paula@FarmhouseKitchen.US or call (631)-765-6032

Website: www.FarmhouseKitchen.US

*"Cook Well - Eat Well - Be Well!"*

*- Paula Croteau*