



**GOOD  
FOOD**

**STORE**

1600 S. 3rd. St. West  
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406-541-FOOD (3663)

# November 2009 Cooking Classes

Please join us for the following classes in the GFS Cooking Classroom. To register for any upcoming class, just stop by the Good Food Store Customer Service Desk or call 541-FOOD.

## *A Ronald McDonald House Holiday Benefit: "Hands On" Gingerbread Houses*

**Tuesday, November 3, 6:30 pm, \$25**

Join us for a special evening in the cooking school as Janice Mineer, author of *Gingerbread from the Heart*, guides you through the winter wonderland of gingerbread. She'll present basic gingerbread recipes and guide you through the construction of a wonderfully wintry gingerbread house, complete with icicles and snow drifted fences made of royal icing. You'll build the foundation for a holiday tradition you and your family will enjoy for years to come and you'll be helping those in need – the proceeds from tonight's class will be donated to Missoula's Ronald McDonald House.

## *Chef's Table: Ray Risho's Celebration Meals*

**Thursday, November 5, 6:30 pm, \$35**

Whether you're celebrating Thanksgiving, Christmas or Hanukkah, Ray Risho has the recipe for a feast your family and friends will be talking about forever. Inspired by cuisines from nearly every continent, tonight's menu will demonstrate how easy it is to give your holiday celebrations a world of new flavors. One ingredient that will be prominent in tonight's recipes is "wild" mushrooms – fungi you can forage in Western Montana forests or get here at GFS. And as with all of Ray's classes, you'll also get to share in the culinary and cultural history of his creations.

- Kashmeri Braised Mushrooms
- Shanghai Seafood & Mushroom Soup
- Linguini with Wild Mushrooms, Herbs & Cheese
- Roast Quail Stuffed with Fall Vegetables & Wild Mushrooms

## *Easy & Elegant: Five Courses of Comfort*

**Tuesday, November 10, 6:30 pm, \$30**

There's nothing like the first cold snap of the season to remind us of the pleasures of preparing family favorite comfort foods in a warm kitchen. This evening Josh Drage, inspired by simple, peasant-style dishes that utilize abundant and affordable locally-grown ingredients, will walk you through a menu that's elegant enough for the fanciest holiday entertaining. Executive Chef of *The Ranch at Rock Creek*, Josh will treat you to:

- Charred Eggplant Antipasti with Roasted Red Pepper
- Caramelized Onion Tart
- Roasted Squash Trio with Apple Salad
- Quick & Easy Cassoulet with Lamb Sausage
- Sweet Bread Pudding with Whiskey Sauce

## *Easy & Elegant: Holiday Salads & Sides*

**Thursday, November 12, 6:30 pm, \$25**

We're thinking the Thanksgiving turkey has definitely earned its spot in the center of your holiday table. But why not start some new traditions with the salads and side dishes that surround The Bird? Come taste and learn to prepare a selection of recipes so delicious that they just might steal some of the turkey's thunder. Andrew Dolan, personal chef and owner of *Applewood Smoked Pork*, leads tonight's fun.

- Butter Lettuce & Endive with Shaved Fennel, Tangerine & Avocado
- Grilled Radicchio Salad with Oranges, Bacon & Toasted Pecans
- Sweet Potato Purée with Chipotle & Smoked Paprika
- Celery Root Mashed Potatoes
- Braised Cipolini Onions
- Brioche Rolls



Please see back for more November classes.

## *Flavors of the World: More Japanese with Satomi*

**Tuesday, November 17, 6:30 pm \$25**

Satomi Kawauch proves it again – Japanese food is about more than sushi, tempura and teriyaki. Join Satomi as she demonstrates an everyday Japanese meal made elegant and easy. One of the highlights of this evening's class will be a hands-on demonstration of the ancient art of *onigiri*. These stuffed rice balls just might become your new favorite quick meal. You'll learn a variety of other simple and affordable recipes, plus Satomi will discuss traditional Japanese table settings and dining etiquette.

- Onigiri – Plain, Pickled Plum, and Tuna
- Daikon Radish Miso Soup
- Dashi Squash Stew
- Ginger Tofu Salad
- Spinach Salad with Bonito Flakes
- Japanese Pickles

## *4 - 10 - 30: Turkey & Potato Curry*

**Thursday, November 19, 6:00 pm \$10**

Just in time for Thanksgiving, here's a deliciously different way to utilize your leftover turkey. Like all of our 4-10-30 entrées, this traditional dish from Laos is both very quick (you'll only be actively cooking for about 20 minutes) and very affordable (we're talking leftovers as the main ingredient). Layne Rolston, former GFS cooking school coordinator, leads tonight's class and will send you home with a spicy bag of ingredients for you to use when you prepare the curry in your own kitchen.

### **Good Food Store Cooking Classroom Information**

**General Class Information.** Most classes in the GFS Classroom are demonstration style and last one-and-a-half to two hours, unless otherwise noted. Printed recipes are provided. Participants often tell us they wish they'd skipped dinner before attending class because you will be served a tasting of prepared recipes. Doors open 10 minutes prior to class. Seating is on a first-come, first-served basis. Instructors may need to alter menus due to seasonal availability of ingredients. GFS cannot accommodate guests bringing children under age 10 to class. Children over the age of 10 are welcome to attend class at the full price of admission. For "Kids in the Kitchen" classes, appropriate age for attendees is specified in class description. **Registration.** You may sign up for classes at the GFS Customer Service Desk (406-541-3663). Payment is due at time of registration. Cash, check or credit cards are accepted. Class size is limited. GFS reserves the right to cancel any class due to insufficient enrollment. If a class is cancelled, registered guests will be contacted by phone and given the option of transferring the fee to an alternate class or receiving a refund. **Cancellation.** All cancellations must go through the GFS Customer Service Desk, either in person or you may call us at 406-541-FOOD (3663). Cancellations made at least 48 hours prior to the class will be eligible for a full refund. Cancellations made less than 48 hours in advance are not refundable unless the class is sold out AND we are able to fill your spot with someone on the waiting list. You may choose to send someone in your place if you are unable to attend. **Sold Out Classes.** To be added to the waiting list of a sold out class, either visit or call the GFS Customer Service Desk at 406-541-FOOD (3663). If spaces become available, those on the waiting list will be contacted by phone. Make sure we have a daytime phone number that aids us in reaching you. Calls will be made in the order of waiting list sign-up, but fill-in registrations will be accepted on a first-response, first-served basis.