



Cooking Club of America

Betsy Wray, *Executive Director*

Doug McDougal, *Member Benefits Director*

Kimberly Miltimore, *Senior Member Benefits Representative*

Kate Bowen, *Product Test Coordinator*

For News About Your Club, Visit

www.cookingclub.com

Contact Us If You Have Any Membership Questions Regarding:

- Change of address
- Missing materials or magazine issues
- Club billing
- Life Membership information
- Information on benefits
- Membership renewal
- CCA gift memberships

E-MAIL:

memberservices@cookingclub.com

PHONE:

888-850-8202

7:30 am - 6:00 pm (CST)

MAILING ADDRESS:

CCA Member Services Dept.

PO Box 3438

Minnetonka, MN 55343

IMPORTANT: *Please have your CCA member number ready when calling and always include your member number when corresponding with the Club.*

TABLE OF CONTENTS

Executive Director's Letter.....	3
Culinary & Wine Courses	
United States	4
Canada.....	14
Culinary Tours.....	15
In-Home Cooking Classes.....	21
Mail Order & Online Marketplace	26
North American Farmers' Markets	35
Web Site Information.....	36
Deals & Discounts	39
<i>Cooking Pleasures'</i>	
Most Popular Recipes	43

Cover Photo: Chocolate Crunch Mousse Cake;
see page 44 for the recipe.

Produced by Kimberly Miltimore

©2009 Cooking Club of America

May not be reproduced in whole or part without the express
written consent of North American Membership Group, Inc.

Dear Cooking Club of America Member:



If your love of food takes you outside your own kitchen and into your community, around the country or even abroad to learn more about cooking, this guide is for you.

We've contacted top cooking schools across the country and asked them to be a part of our Culinary Resource Directory. Many of them said yes and also agreed to offer discounts to members of the Cooking Club of America. Those schools are listed here; check to see what's available in your area of interest (if a discount is offered, it is noted at the end of the listing).

You'll also find:

- a listing of professionals who offer in-home cooking classes.
- a guide to travel operators who put together food and cooking-related tours.
- a compilation of mail-order and online resources for specialty foods and ingredients.
- a sampling of some of the most popular recipes from recent issues of *Cooking Pleasures*. See which tempting dishes other members said they make again and again.

If there are cooking schools, tour operators, or mail-order or online vendors you'd like to see in the next edition of the directory, write to C.K. Anderson, CCA– Culinary Resource Directory, P.O. Box 3430, Minnetonka, MN 55343. We'll contact them and ask if they'd like to be included in the next publication.

I encourage you to take advantage of these exclusive members-only benefits!

Sincerely,

Betsy Wray
Executive Director

CULINARY & WINE COURSES

Whether you are an experienced cook or a relative beginner, cooking classes have much to offer. The culinary schools listed in this directory offer classes which cover a wide range of topics such as confectionery arts, grilling techniques, instruction in various ethnic cooking, and even cheese-making. Enroll in a course that interests you and add to your knowledge with new and interesting techniques, or learn the basics of cooking.

The wine courses that are found throughout this section offer various aspects of wine knowledge such as smells and tastes of wines, wine and food pairing, the evaluation of old and new world wines, as well as tips on entertaining.

As an added incentive, besides the fun experience and wonderful new skills that will be yours, many of these culinary schools also offer discounts or a free gift to Members of the Cooking Club of America.

For easy reference, the schools are listed by state and then alphabetically by name. It is recommended that you visit the respective web sites or call the schools or tour agencies for further details about their programs and offers.

CULINARY & WINE COURSES KEY

Company	Carol's Cuisine, Inc.
Contact	Carol Frazzetta
Address	1571 Richmond Rd
City, State, Zip	Staten Island, NY 10304
Phone #	T: 718-979-5600
Fax #	F: 718-987-4509
E-Mail Address	carolscuisine@aol.com
Web Site Address	www.carolscafe.com
Cuisine(s)	Cuisine(s): Italian, French, Chinese
Course Emphasis	Course Emphasis: Classes in the technique and theory of cooking and baking.
Discount(s) Offered	Discount(s): 10% off Carol's cookbook (available on Web site)

United States

CALIFORNIA

A Taste of Provence

Tricia Robinson
925 Vernal Ave
Mill Valley, CA 94941
T: 415-383-9439
F: 415-383-6186
info@tasteofprovence.com
www.tasteofprovence.com
Cuisine(s): Regional cuisine—
Provencale
Course Emphasis: Six-day
cooking tour. Market visits
and more.

*Tip: EASY GARLIC
TOASTS To make garlic
toasts from a baguette, first
rub a cut garlic clove or two
on the outside of the loaf
before slicing the loaf. Then
cut the loaf into slices, brush
with olive oil and bake.*

Chez Cherie

Cherie Twohy
4638 Lsheart Dr
La Canada, CA 91011
T: 818-952-7217
cherie@chezcherie.com
www.chezcherie.com
Cuisine(s): Bistro, Weekend
Meals
Course Emphasis: Relaxation
and enjoyment in the kitchen
are hallmarks of Chez Cherie's
approach to classes.
Discount(s): 10%

*Tip: DRIPLESS PIPING
Here's a simple trick to avoid
having batter or icing ooze
out of a piping bag before
you're ready to start. Twist
the bag once or twice near
the tip, and tuck that twisted
fabric into the tip before you
fill the bag. That will create
a "cork" that will keep the
contents in place. Also, place
the bag in a measuring cup
before filling so you have
two hands free.*

Cooking in Sonoma

PO Box 1386
Sonoma, CA 95476
T: 707-996-0729
F: 707-996-5706
daryen@worldnet.att.net
Cuisine(s): Wine Country
Cooking
Course Emphasis: Culinary
vacation— all inclusive custom
hands-on classes for six or more.
Discount(s): 10%

Erna's Elderberry House Cooking School

Erna Kubin-Clanin
48688 Victoria Ln, Box 2413
Oakhurst, CA 93644
T: 559-683-6800
F: 559-683-0800
chateau@chateausureau.com
www.elderberryhouse.com
Cuisine(s): California-French
Course Emphasis: Hands-on
preparation of daily changing
6-course tasting menu.

Hugh Carpenter's Camp Napa Culinary

Hugh Carpenter
3960 Hagen Rd
Napa, CA 94558
T: 707-252-9773
hugh@hughcarpenter.com
www.hughcarpenter.com
Cuisine(s): California-Asian
Course Emphasis: Participation
cooking classes based on the
owner's 15 cookbooks. Wine
tours of Napa and Sonoma,
dining at famous restaurants
and meeting some of the best
known winery owners.
Discount(s): 10%

Tante Marie's Cooking School
Peggy Lynch
271 Francisco St
San Francisco, CA 94133
T: 415-788-6699
F: 415-788-8924
peggy@tantemarie.com
www.tantemarie.com
Cuisine(s): Pastries & Regional Cuisine
Course Emphasis: Several sessions to choose from. Hands-on classes in general and specific topics, pastries and regional cuisines.

The Jean Brady Cooking School
Jean Brady
680 Brooktree Rd
Santa Monica, CA 90402
T: 310-454-4220
bradyrusic@yahoo.com
Cuisine(s): California, French, Ethnic
Course Emphasis: Healthful food techniques to cut fat. Tours to France and India—classes with local chefs. Specializing in private groups and team building.
Discount(s): 10%

COLORADO

Culinary School of the Rockies
Joan Brett
637 S Broadway, Suite H
Boulder, CO 80305
T: 303-494-7988
info@culinaryschoolrockies.com
www.culinaryschoolrockies.com
Cuisine(s): Various

The Seasoned Chef Cooking School
Susan Stevens
999 Jasmine St, Suite 100
Denver, CO 80220
T: 303-377-3222
info@theseasonedchef.com
www.theseasonedchef.com
Cuisine(s): Various

Course Emphasis: Demonstration and hands-on classes for the home chef. Topics range from basic skills to gourmet cooking techniques, ethnic cuisine, market tours, wine and food pairings. Local celebrity guest chefs featured.

FLORIDA

Chef Jean-Pierre's Cooking School
Chef Jean-Pierre Brehier
1436 North Federal Hwy
Fort Lauderdale, FL 33305
T: 954-563-2700
jp@chefjp.com
www.chefjeanpierre.com
Cuisine(s): Mediterranean, Italian & French
Course Emphasis: All basic cooking methods from beginner to the more experienced cook. Prepare pasta, sauces, hors d'oeuvres and fish. Also gourmet and vegetarian classes.

Tip: COOKING GARLIC
To avoid acidity and bitterness, never overcook garlic.

GEORGIA

Culinary Vacations, Inc.
John Wilson
PO Box 747
Roswell, GA 30077
T: 888-636-2073
chefjohnwilson@hotmail.com
www.culinaryvacationsinc.com
Cuisine(s): Regional French & Italian, Spain & Croatia
Course Emphasis: An all inclusive culinary vacation— all accommodations, excursions, cooking classes & meals with wine. Traditional recipes & methods of preparation with seasonal ingredients indigenous to the region.

Tip: PEELING GINGER
When peeling fresh ginger, use an overturned teaspoon to scrape it off. It's easier because you can get into the tight places to remove the thin brown skin.

Herbert F. Spasser Wine Programs
Herbert F. Spasser, D.D.S., C.W.E
2660 Peachtree Rd NW
Atlanta, GA 30305
T: 404-842-1651
jill-herb@2660peachtree.com
Course Emphasis: Wines of the world.

Ursula's Cooking School, Inc.
Ursula Knaeusel
1764 Cheshire Bridge Rd, NE
Atlanta, GA 30324
T: 404-876-7463
F: 404-876-7467
ursula@ursulacooks.com
www.ursulacooks.com
Cuisine(s): Various
Course Emphasis: Four-session demonstration courses. Gingerbread house construction, advance preparations and time-saving methods.

Tip: USING SOUR CREAM
Drain any liquid from sour cream for firmer consistency. If liquid is stirred in, it will separate in the finished dish.

ILLINOIS

Cuisine Cooking School
Marysue Salmon
1100 23rd Ave
Moline, IL 61265
T: 309-797-8613
mscuisine@aol.com
Cuisine(s): French & Italian
Course Emphasis: Technique as applied to recipes. Class taught in menu form.

Wilton School of Cake Decorating & Confectionery Art
7511 Lemont Rd
Darien, IL 60561
T: 630-810-2888
F: 630-963-7299
wiltonschool@wilton.com
www.school.wilton.com
Cuisine(s): Celebratory Foods
Course Emphasis: Cake decorating & confectionery arts such as candy, cookies & desserts.

LOUISIANA

Cookin' Cajun Cooking School
Lissette Sutton
Riverwalk Mall, Store #116
#1 Poydras St
New Orleans, LA 70130
T: 800-786-0941
info@cookincajun.com
www.cookincajun.com
Cuisine(s): Creole & Cajun
Course Emphasis: Creole & Cajun recipes. Students learn to make a complete meal & have lunch with us.
Discount(s): 10% off admission price

Tip: NO-STICK MEASURING
Before you pour any sticky substances into a measuring cup, fill the cup with hot water. Pour the water out, but don't dry the cup. When you pour out the ingredients after measuring, you will notice how easily they slide out.

The John Folse Culinary Institute
Dr. Alton F. Doody, Dean
Nicholls State University
PO Box 2099
Thibodaux, LA 70310
T: 985-449-7100
F: 504-449-7089
rjh@nicholls.edu
www.nicholls.edu/jfolse
Cuisine(s): Cajun & Creole
Course Emphasis: Hands-on and participation. Market visits, sight-seeing, tours of food producers and dining in area restaurants.

MASSACHUSETTS

Home Cheese Making 101

Ricki Carroll
PO Box 85, 292 Main St
Ashfield, MA 01330
T: 413-628-3808
F: 413-628-4061
info@cheesemaking.com
www.cheesemaking.com
Cuisine(s): Cheesemaking
Course Emphasis: Cheesemaking 101—Hands-on class will make Creme Fraiche, whey ricotta, mozzarella, ricotta, marscapone, fromage blanc, and farmhouse cheddar. Class cooks for lunch what they have made in the morning.
Discount(s): A \$24.95 DVD free with registration

MICHIGAN

**Fonds du Cuisine
Cooking School**

David Beier
PO Box 459
Lake Village, MI 49796
T: 800-956-4665
wli@walloonlakeinn.com
Course Emphasis: Small classes that allow for focus on basic cooking. We endeavor to cover as many of the techniques that the instructor has learned over the last 30 years.

Renaissance Cuisine

Channon Mondoux
6924 Angling Rd
Portage, MI 49024
T: 269-323-2218
info@rencuisine.com
www.rencuisine.com
Cuisine(s): Gourmet, Comfort, Special Diets, Themes
Course Emphasis: Natural cooking, seasonal, fresh, healthy, inventive.
Discount(s): 5% off fee (discount does not include food supplies)

Tip: CREATING A PAN SAUCE Create the perfect sauce to accompany any meat dish: After sauteeing or roasting meats, add salt, pepper and wine to the pan (white for chicken, fish, pork, seafood; red for dark meats). Boil until the liquid is reduced by half, scraping up and stirring in any browned bits in the bottom of the pan.

MINNESOTA

Gabriele's Travels to Italy

Gabriele Dellanave
1610 14th St NW, Suite 302
Rochester, MN 55901
T: 507-287-8733
F: 507-287-9890
info@travelingtoitaly.com
www.travelingtoitaly.com
Cuisine(s): Regional Cuisine
Course Emphasis: Top-notch chefs instruct in regional cuisine. Exclusive accommodations, demonstrations and hands-on courses. Traditional home cooking and high cuisine. Vegetables, olive oil, fish, and pasta techniques.
Discount(s): 10% off Tour Packages, 5% off Independent Tour Packages

The Chef's Gallery

Stephanie Jameson
324 N Main St
Stillwater, MN 55082
T: 651-351-1144
F: 651-351-2165
sjameson@thechefsgallery.com
www.thechefsgallery.com
Cuisine(s): American & European
Course Emphasis: Recreational cooking school that offers classes in ethnic, seasonal, seafood, sauces, baking and much more. Also a fabulous gourmet retail store. Wine classes are also available.

NEW HAMPSHIRE

Chez Boucher Cooking School

Ron Boucher, CEC, AAC
611 Breakfast Hill Road
Greenland, NH 03840
T: 888-964-2439
F: 603-964-9909
info@chezboucher.com
www.chezboucher.com
Cuisine(s): French Cooking Principles
Course Emphasis: New Professional Accelerated Culinary Arts Training Program. Also offer an array of recreational cooking classes consisting of one-day, three-week and six-week courses.

NEW JERSEY

Adventures in Cooking

Arlene Ward
12 Legion Pl
Wayne, NJ 07470
T: 973-305-1114
F: 973-305-4810
arlene@adventuresincooking.com
www.adventuresincooking.com
Cuisine(s): Various
Discount(s): 10% off store items (excluding food and books) for students on the day of class

Classic Thyme Cooking School

David Martone, CCA
710 South Ave West
Westfield, NJ 07090
T: 908-232-5445
F: 908-789-4813
david@classicthyme.com
Cuisine(s): Various
Course Emphasis: International and theme classes; bread and dessert series.

NEW MEXICO

**Muy Sabrosa at Inn
on the Alameda**

Judith Moir
303 E Alameda
Santa Fe, NM 87501

T: 800-289-2122
F: 505-986-8325
info@inn-alameda.com
www.innonthealameda.com
Cuisine(s): Regional New Mexico
Course Emphasis: Classes held at the Santa Fe School of Cooking. Muy Sabrosa package includes 2 nights lodging, lavish continental breakfast, wine and cheese reception and a 20% off dining coupon.

Tip: CHILE PEPPER BURN When working with hot chile peppers, remember not to touch your face, lips or eyes until finished and your hands are thoroughly cleansed. The hot oils from the peppers can transfer to and irritate these sensitive areas.

Santa Fe School of Cooking

Nicole Ammerman
116 W San Francisco St
Santa Fe, NM 87501
T: 505-983-4511
F: 505-983-7540
cookin@nets.com
www.santafeschoolofcooking.com
Cuisine(s): Southwestern
Course Emphasis: Demonstration and hands-on classes in New Mexican and Southwestern cuisines. Vegetarian, Mexican cooking, market visits and more.

NEW YORK

**A la Carte Culinary
Services, Ltd.**

Polly Talbott, CCP
32 Atlantic Ave
Lynbrook, NY 11563
T: 516-599-2922
alacartecs@aol.com
www.alacartecs.com
Cuisine(s): American, Ethnic
Course Emphasis: Hands-on cooking classes, corporate team building, private parties, recipe development and food styling.

Altamont Wine School

Greg Giorgio
PO Box 74
Altamont, NY 12009
T: 518-861-5627
ggblackcat27@yahoo.com
Cuisine(s): Artisan cheeses and imported, marinated olives to accompany wines
Course Emphasis: Focused tastings on wines of the world, 10-12 wines per session. Classes are informal, but comprehensive. Goal is to 'de-snob' wine's image and create competent wine tasting ambassadors.
Discount(s): 50% off or 2 for 1 on standard fee of \$20; so CCA members can attend session for \$10 or 2 for \$20

Tip: SPICY SAUCE SECRET Use sherry, Madeira or Marsala in spicy tomato sauces early in the cooking, particularly when browning meats for incorporation into the sauce. This adds a sweeter, savory element to counterpoint the spiciness from hot sausages or other warm spices. Add red wines later in the finishing of the sauce.

Carol's Cuisine, Inc.

Carol Frazzetta
1571 Richmond Rd
Staten Island, NY 10304
T: 718-979-5600
F: 718-987-4509
carolscuisine@aol.com
www.carolscafe.com
Cuisine(s): Italian, French, Chinese
Course Emphasis: Classes in the technique and theory of cooking and baking.
Discount(s): 10% off Carol's cookbook (available on Web site)

Int'l Cooking School of Italian Food & Wine

Mary Beth Clark
201 E 28th St, Suite 15b
New York, NY 10016
T: 212-779-1921
F: 212-779-3248
marybethclark@internationalcookingschool.com
www.internationalcooking-school.com
Cuisine(s): Italian
Course Emphasis: Week-long hands-on cooking courses in Renaissance Palazzo in Bologna's beautiful Historic Center. Markets, exclusive countryside excursions, Michelin-Star dining. Deluxe accommodations. 4-, 6- and 7-day courses in May, June, September, & October

Miette Culinary Studio

Paul Vandewoude
109 MacDougal Street, Suite 2
New York, NY 10012
T: 212-460-9322
F: 212-460-9579
info@cookingwithmiette.com
www.cookingwithmiette.com
Cuisine(s): International
Course Emphasis: Fusion cuisine

Tip: COOKING WITH OIL Heat the pan before adding oil for cooking. This will help avoid burning the oil.

Soul of Sicily Cooking Tours

Renee Restivo
PO Box 2014
New York, NY 10101
T: 646-201-4928
renee@soulsofsicily.com
www.soulsofsicily.com
Cuisine(s): Sicilian, Mediterranean, Italian,
Hands-on classes and tastings in small hill towns of Sicily
Course Emphasis: Farm to table cooking, herbs, olive harvest, Sicilian lemons
Discount(s): Free Sicilian cookbook when a culinary tour is booked

Tip: STORING OLIVE OIL Keep extra-virgin olive oil stored in a cool dark cabinet. Refrigerate it if not cooking with it frequently.

Tasters Guild NY

Ronald A Kapon
230 W 79th St #42N
New York, NY 10024
T: 212-799-6311 ext. 212
Ron@tastersguildny.com
www.tastersguildny.com
Course Emphasis: At each event there is a speaker and you will taste 12-15 wines. This is the 25th year of wine education events conducted by Ron Kapon & Vivian Tramontana.
Discount(s): CCA Members may attend at Guild Members' price

The Cooking School — Tops International Super Center

Elizabeth Bauld — Manager
3507 Mt Read Blvd
Rochester, NY 14616
T: 585-663-5449
www.topsmarket.com
Cuisine(s): Seasonal American, International
Course Emphasis: Demonstration and participation classes change seasonally; adult and children's classes, birthday parties and Scout programs, celebrity chefs, and authors.
Discount(s): \$5 off first class

The Seasonal Kitchen Cooking School

Ginger & Dick Howell
610 W Bloomfield Rd
Pittsford, NY 14534
T: 716-624-3242
dickhcook@aol.com
www.seasonalkitchen.cjb.net
Cuisine(s): American Seasonal
Course Emphasis: Seasonal American cooking with an emphasis on menus for entertaining. Local celebrity guest chefs: wine and food pairing classes.
Discount(s): \$10 off first class

Tip: FRESH HERB CENTERPIECE Assorted fresh herbs make a perfect summer centerpiece. Falling gracefully from a pretty vase or rustic bucket, they smell divine, and they're always handy for you to snip a sprig for seasoning or garnish.

NORTH CAROLINA**Vantage World Travel**

Renato Vicario
PO Box 5774
Greenville, NC 29606
T: 800-826-8268
F: 864-233-3864
vantage@travelvantage.com
www.travelvantage.com
Cuisine(s): Italian, French, Spanish
Course Emphasis: Regional recipes and products
Discount(s): Free for tour organizers with groups of over 10 people

OHIO**The Loretta Paganini School of Cooking**

Loretta Paganini
8613 Mayfield Rd
Chesterland, OH 44026
T: 440-729-1110
F: 440-729-6459
lpinc@msn.com
www.lpinc.com
Cuisine(s): Various
Course Emphasis: Cooking techniques are the main emphasis. A large variety of classes covering many cuisines are offered with a great amount of hands-on opportunity. For amateur through professional, children's classes and dinners.

The Woodhaven Farm School of Cooking

Tami J. Cecil
11401 Woodhaven Rd
PO Box 595
Johnstown, OH 43031
T: 740-967-0076
info@woodhavenfarm.com
www.woodhavenfarm.com
Cuisine(s): Various
Course Emphasis: A large variety of foods covered in these hands-on and demonstration classes. Organic garden and greenhouse help provide the fresh produce for recipes.

Discount(s): 20%

OREGON**All About Wine**

Rick Ross
40934 Hwy 228
Sweet Home, OR 97385
T: 541-367-8485
redwine5@earthlink.net
Course Emphasis: Wine education/appreciation, winery tours

Caprial's Bistro

John Pence
7015 SE Milwaukee Ave
Portland, OR 97202
T: 503-236-6457
F: 503-238-8554
info@caprialandjohnskitchen.com
www.caprialandjohnskitchen.com
Cuisine(s): Various
Course Emphasis: Extensive culinary program taught by Caprial and John. Guest chefs and cookbook authors share their expertise.

Carl's Cuisine, Inc.

Carl Meisel
333 Chemeketa St NE
Salem, OR 97301
T: 503-363-1612
F: 503-363-5014
Cuisine(s): Ethnic & Regional
Course Emphasis: Classes in French, Italian, Thai, Chinese, Japanese, Regional American and East Indian cuisines.

Lullu's tutto cucina

Lullu Truitt
357 Court St NE
Salem, OR 97301
T: 503-364-7900
F: 503-364-7901
lullu@lullustuttocucina.com
www.lullustuttocucina.com
Cuisine(s): Italian
Course Emphasis: Classes cover Italian cooking from A to Z, also with regional guest chefs

PENNSYLVANIA**Albertson Cooking School**

Charlotte-Ann Albertson
PO Box 27
Wynnewood, PA 19096
T: 610-649-9290
cookline99@aol.com
www.albertsoncookingsschool.com
Cuisine(s): Italian, Asian, Fusion, Al Fresco, Grill, Wine Seminars
Course Emphasis: Demonstration and hands-on classes taught by leading chefs of Philadelphia. Culinary related programs in technique, wine, kitchen design, food and wine dinners and more. Also cooking vacations abroad.
Discount(s): Inquire about 2 for 1 offer

Julian Krinsky School of Cooking for Teens

Tina Krinsky
610 S Henderson Rd
King of Prussia, PA 19406
T: 610-265-9401
F: 610-265-3678
tina@jkcp.com
www.jkcp.com
Cuisine(s): American Regional, Ethnic
Course Emphasis: Ethnic and regional cuisine, healthy gourmet, fusion, celebrity chef demos and day trips to markets and restaurants.
Discount(s): 10% off tuition

The Cooking Cottage at Cedar Spring Farm

Peggi Clauhs
1731 B Old Bethlehem Pike
Sellersville, PA 18960
T: 215-453-1828
F: 215-259-0702
thecottage@aol.com
Cuisine(s): All types
Course Emphasis: Demonstration emphasis on the home cook. Culinary trips to France, Italy, and also day trips to New York City & Philadelphia. One-week cooking tours to Europe on a yearly basis. Multi-day cooking tours in USA.

TENNESSEE**John Iacovino**

John Iacovino
120 Westlook Circle
Oak Ridge, TN 37830
T: 865-483-8330
F: 865-423-2495
jiacovino@comcast.net
Cuisine(s): Italian
Course Emphasis: Intro courses to the health benefits and enjoyment of Burgundy and Italian wines.

TEXAS**Designer Events Cooking School**

Merrill Bonarrigo
4545 Old Reliance Rd
Bryan, TX 77808
T: 979-778-9463 ext. 34
F: 979-778-1729
event@messinahof.com
www.messinahof.com
Cuisine(s): International & Southwest
Course Emphasis: Hands-on cooking classes for small intimate groups that focus on culinary competency and vineyard cuisine. All foods are prepared with a wine marmade, or wine sauce, along with vegetables and herbs that are harvested at the estate.

Tip: COOKING WITH WINE Create easy wine and food pairings by using the same wine you will serve with the dish, in the dish. This helps produce similar flavors and a natural affinity between wine and food.

WISCONSIN**Living Adventure**

Gail Green
PO Box 874
Bayfield, WI 54814
T: 715-779-9503
info@livingadventure.com
www.livingadventure.com
Cuisine(s): Latino Foods
Course Emphasis: A week-long Yucatan cooking program in the atmosphere of the ancient Maya. Experience food ceremony, preparations, stories and intercultural themes. Visit Mayan archeological sites and shop in markets.
Discount(s): 5% and a free apron

Orange Tree Imports Cooking School

Dean Schroeder
1721 Monroe St
Madison, WI 53711
T: 608-255-8211
info@orangetreeimports.com
www.orangetreeimports.com
Cuisine(s): Various

Canada

BRITISH COLUMBIA

Hollyhock Retreat Centre

Box 127, Manson's Landing
Cortes Island, BC V0P 1K0
T: 800-933-6339

registration@hollyhock.ca
www.hollyhock.ca

Cuisine(s): Vegetarian & Seafood
Course Emphasis: Learn how to use fresh ingredients harvested from Hollyhock's Biodynamic Garden. Create healthy, abundant, innovative and delicious meals.

Discount(s): 10% off meals and accommodations when enrolled in a cooking course

ONTARIO

Healthy Gourmet Indian Cooking

Arvinda Chauhan
1334 Creekside Dr
Oakville, ON L6H 4Y2
T: 905-842-3215
info@hgic.ca
www.hgic.ca

Cuisine(s): Indian & Thai
Course Emphasis: Hands-on regional Indian cooking classes for small and large groups, emphasizing the healthier side of Indian cuisine; both vegetarian and non-vegetarian. Private, corporate, and cooking parties. Culinary trips to India.

Margaret Swaine Wine Programs

Margaret Swaine
2 Hawthorn Gardens, Suite 4
Toronto, ON M4W 1P3
T: 416-961-5328
m.swaine@rogers.com
www.margaretswaine.com

Course Emphasis: Individualized wine courses. Evening dinner and wine matching seminars.

Discount(s): 10%

McCall's School of Cake Decoration, Inc.

Nick McCall
3810 Bloor St W
Etobicoke, ON M9B 6C2
T: 416-231-8040
F: 800-541-3415
decorate@mccalls-cakes.com
www.mccalls.ca

Cuisine(s): Cake Decorating, Sugar Arts, Chocolate and Baking
Course Emphasis: These are small class sizes (maximum 10), and are all hands-on except the demonstrations

Discount(s): 10% off at retail location; Wholesale pricing as a McCall's club member

CULINARY TOURS

If you have ever considered going on a culinary tour, but maybe just weren't sure of what was offered, this guide can assist you. We have compiled a list of culinary tours that will take you to foreign countries, interesting marketplaces, and historic locations, and put you in contact with famous chefs. You can enjoy staying in a centuries-old villa while you learn about regional cuisine and local history. Many of these tours offer discounts to members of the Cooking Club of America, so take the opportunity to make lasting memories and come away with valuable new skills for your culinary enjoyment.

CULINARY TOURS KEY

Company	— Epiculinary, Inc.
Contact	— Catherine Merrill
Address	— 321 E Washington Ave
City, State, Zip	— Lake Bluff, IL 60044
Phone #	— T: 847-295-5363
Fax #	— F: 847-295-5371
E-Mail Address	— info@epiculinary.com
Web Site Address	— www.epiculinary.com
Cuisine(s)	— Cuisine(s): Cajun, Californian, French, Italian, MexicaSpanish
Course Emphasis	— Course Emphasis: Hands-on cooking lessons featuring regional cuisine, wine tours, olive oil tasting.
Discount(s) Offered	— Discount(s): 10%

United States

CALIFORNIA

A Taste of Provence

Tricia Robinson
925 Vernal Ave
Mill Valley, CA 94941
T: 415-383-9439
F: 415-383-6186
info@tasteofprovence.com
www.tasteofprovence.com
Cuisine(s): Regional cuisine —
Provencale
Course Emphasis: Six-day cook-
ing tour. Market visits and more.

Chez Cherie

Cherie Twohy
4638 Lsheart Dr
La Canada, CA 91011
T: 818-952-7217
cherie@chezcherie.com
www.chezcherie.com
Cuisine(s): Bistro, Weekend Meals
Course Emphasis: Relaxation
and enjoyment in the kitchen
are hallmarks of Chez Cherie's
approach to classes.
Discount(s): 10%

Cooking in Sonoma

PO Box 1386
Sonoma, CA 95476
T: 707-996-0729
F: 707-996-5706
daryen@worldnet.att.net
Cuisine(s): Wine Country
Cooking
Course Emphasis: Culinary
vacation — all inclusive custom
hands-on classes for six or more.
Discount(s): 10%

Hugh Carpenter's Camp Napa Culinary

Hugh Carpenter
3960 Hagen Rd
Napa, CA 94558
T: 707-252-9773
hugh@hughcarpenter.com
www.hughcarpenter.com
Cuisine(s): California-Asian
Course Emphasis: Participation
cooking classes based on my 15
cookbooks. Wine tours of Napa
and Sonoma, dining at famous
restaurants and meet some of
the best known winery owners.
Discount(s): 10%

Ruta's Kitchen — Regional Indian Cooking Classes and Culinary Tours to India

Ruta Kahate, Chef
373 Alcatraz Ave
Oakland, CA 94618
T: 510-655-7882
ruta@pacbell.net
www.eatseeindia.com
Cuisine(s): Indian
Course Emphasis: Regional
Indian Cooking

The Jean Brady Cooking School

Jean Brady
680 Brooktree Rd
Santa Monica, CA 90402
T: 310-454-4220
bradyrustic@yahoo.com
Cuisine(s): California,
French, Ethnic
Course Emphasis: Healthful
food techniques to cut fat. Tours
to France and India — classes
with local chefs. Specializing in
private groups and team building.
Discount(s): 10%

Weir Cooking

Joanne Weir
2107 Pine St
San Francisco, CA 94115
T: 415-776-4200
F: 415-776-4201
joanne@joanneweir.com
www.joanneweir.com
Cuisine(s): Mediterranean,
Californian, Italian, Spanish
Provence, France
Course Emphasis: Hands-on
classes in fabulous destinations
across the U.S. and Europe.
Experience food, wine and
shopping wherever you choose
your culinary adventure. Learn
to make seasonal salads, pizza,
flatbreads and desserts.

*Tip: VINAIGRETTE
TASTE TEST To check on
the flavor and balance of
a just-made vinaigrette, dip
some of the greens into the
dressing instead of using a
spoon to taste.*

GEORGIA

Culinary Vacations, Inc.

John Wilson
PO Box 747
Roswell, GA 30077
T: 888-636-2073
chefjohnwilson@hotmail.com
www.culinaryvacationsinc.com
Cuisine(s): Regional French,
Italian, Spanish, Croatian
Course Emphasis: An all
inclusive culinary vacation —
all accommodations, excursions,
cooking classes and meals with
wine. Traditional recipes and
methods of preparation with
seasonal ingredients indigenous
to the region.

IDAHO

Cook With Us

Frank Wiedemann
PO Box 3017
Coeur d'Alene, ID 83816
T: 208-665-0282
info@cookwithus.com
www.cookwithus.com
Cuisine(s): Authentic Mexican,
featuring Baja's fresh bounty;
seafood, organic produce,
regional spices/herbs
Course Emphasis: Cooking
vacations in Todos Santos,
Mexico and Baja, California
**Discount(s): 15% off for
authentic Mexican classes.
Registrants for 5-day series
receive a "Cook with Us" apron
and recipe booklet.**

ILLINOIS

Cuisine Cooking School

Marysue Salmon
1100 23rd Ave
Moline, IL 61265
T: 309-797-8613
mscuisine@aol.com
Cuisine(s): French & Italian
Course Emphasis: Technique as
applied to recipes. Class taught
in menu form.

Epiculinary, Inc.

Catherine Merrill
321 E Washington Ave
Lake Bluff, IL 60044
T: 847-295-5363
F: 847-295-5371
info@epiculinary.com
www.epiculinary.com
Cuisine(s): Cajun, Californian,
French, Italian, MexicaSpanish
Course Emphasis: Hands-on
cooking lessons featuring
regional cuisine, wine tours,
olive oil tasting.
Discount(s): 10%

LOUISIANA

The John Folse Culinary Institute
 Dr. Alton F. Doody, Dean
 Nicholls State University
 PO Box 2099
 Thibodaux, LA 70310
 T: 985-449-7100
 F: 504-449-7089
 rjh@nicholls.edu
 www.nicholls.edu/jfolse
 Cuisine(s): Cajun & Creole
 Course Emphasis: Hands-on and participation. Market visits, sightseeing, tours of food producers and dining in area restaurants.

MINNESOTA

Gabriele's Travels to Italy
 Gabriele Dellanave
 1610 14th St NW, Suite 302
 Rochester, MN 55901
 T: 507-287-8733
 F: 507-287-9890
 info@travelingtoitaly.com
 www.travelingtoitaly.com
 Cuisine(s): Regional Cuisine
 Course Emphasis: Top-notch chefs instruct in regional cuisine. Exclusive accommodations, demonstrations and hands-on courses. Traditional home cooking and high cuisine. Vegetables, olive oil, fish, and pasta techniques.
Discount(s): 10% off Tour Packages, 5% off Independent Tour Packages

NEW JERSEY

Classic Thyme Cooking School
 David Martone, CCA
 710 South Ave West
 Westfield, NJ 07090
 T: 908-232-5445
 F: 908-789-4813
 david@classicthyme.com
 Cuisine(s): Various
 Course Emphasis: International and theme classes; bread and dessert series.

NEW MEXICO

Santa Fe School of Cooking
 Nicole Ammerman
 116 W San Francisco St
 Santa Fe, NM 87501
 T: 505-983-4511
 F: 505-983-7540
 cookin@nets.com
 www.santafeschoolofcooking.com
 Cuisine(s): Southwestern
 Course Emphasis: Demonstration and hands-on classes in New Mexican and Southwestern cuisines. Vegetarian, Mexican cooking, market visits and more.

NEW YORK

Int'l Cooking School of Italian Food & Wine
 Mary Beth Clark
 201 E 28th St, Suite 15b
 New York, NY 10016
 T: 212-779-1921
 F: 212-779-3248
 marybethclark@internationalcookingschool.com
 www.internationalcooking-school.com
 Cuisine(s): Italian
 Course Emphasis: Week-long hands-on cooking courses in Renaissance Palazzo in Bologna's beautiful Historic Center. Markets, exclusive countryside excursions, Michelin-Star dining. Deluxe accommodations. 4-, 6- and 7-day courses in May, June, September, & October

Soul of Sicily Cooking Tours
 Renee Restivo
 PO Box 2014
 New York, NY 10101
 T: 646-201-4928
 renee@soulofsicily.com
 www.soulofsicily.com
 Cuisine(s): Sicilian, Mediterranean, Italian,
 Hands-on classes and tastings in small hill towns of Sicily

OREGON

Lullu's tutto cucina
 Lullu Truitt
 357 Court St NE
 Salem, OR 97301
 T: 503-364-7900
 F: 503-364-7901
 lullu@lullustuttocucina.com
 www.lullustuttocucina.com
 Cuisine(s): Italian
 Course Emphasis: Classes cover Italian cooking from A to Z, also with regional guest chefs

NORTH CAROLINA

Vantage World Travel
 Renato Vicario
 PO Box 5774
 Greenville, NC 29606
 T: 800-826-8268
 F: 864-233-3864
 vantage@travelvantage.com
 www.travelvantage.com
 Cuisine(s): Italian, French, Spanish
 Course Emphasis: Regional recipes and products
Discount(s): Free for tour organizers with groups of over 10 people

OHIO

The Loretta Paganini School of Cooking
 Loretta Paganini
 8613 Mayfield Rd
 Chesterland, OH 44026
 T: 440-729-1110
 F: 440-729-6459
 lpsscinc@msn.com
 www.lpsscinc.com
 Cuisine(s): Various
 Course Emphasis: Cooking techniques are the main emphasis. A large variety of classes covering many cuisines are offered with a great amount of hands-on opportunity. For amateur through professional, children's classes and dinners.

PENNSYLVANIA

Albertson Cooking School
 Charlotte-Ann Albertson
 PO Box 27
 Wynnewood, PA 19096
 T: 610-649-9290
 cookline99@aol.com
 www.albertsoncookingschool.com
 Cuisine(s): Italian, Asian, Fusion, AI Fresco, Grill, Wine Seminars
 Course Emphasis: Demonstration and hands-on classes taught by leading chefs of Philadelphia. Culinary related programs in technique, wine, kitchen design, food and wine dinners and more. Also cooking vacations abroad.
Discount(s): Inquire about 2 for 1 offer

The Cooking Cottage at Cedar Spring Farm
 Peggy Clauhs
 1731 B Old Bethlehem Pike
 Sellersville, PA 18960
 T: 215-453-1828
 F: 215-259-0702
 thecottage@aol.com
 Cuisine(s): All types
 Course Emphasis: Demonstration emphasis on the home cook. Culinary trips to France, Italy, and also day trips to New York City & Philadelphia. One-week cooking tours to Europe on a yearly basis. Multi-day cooking tours in USA.

TEXAS

Designer Events**Cooking School**

Merrill Bonarrigo
4545 Old Reliance Rd
Bryan, TX 77808
T: 979-778-9463 ext. 34
F: 979-778-1729
event@messinahof.com
www.messinahof.com
Cuisine(s): International
& Southwest

Course Emphasis: Hands-on cooking classes for small intimate groups that focus on culinary competency and vineyard cuisine. All foods are prepared with a wine marinade, or wine sauce, along with vegetables and herbs that are harvested at the estate.

WISCONSIN

Living Adventure

Gail Green
PO Box 874
Bayfield, WI 54814
T: 715-779-9503
info@livingadventure.com
www.livingadventure.com
Cuisine(s): Latino Foods
Course Emphasis: A week-long Yucatan cooking program in the atmosphere of the ancient Maya. Experience food ceremony, preparations, stories and intercultural themes. Visit Mayan archeological sites and shop in markets.
Discount(s): 5% and a free apron

IN-HOME COOKING CLASSES

Perhaps you have always wanted to take advantage of a cooking course, but you aren't able to do so outside your home. Now is your chance to hone your culinary skills right in your own kitchen! We've put together a list of professionals who would love to join you in your home and share their knowledge of cooking with you. Web sites and telephone numbers are listed so you can obtain more details.

United States

ARIZONA

Les Petites Gourmettes Children's Cooking School

Linda Hopkins
Scottsdale, AZ
T: 480-991-7648
lpgourmett@aol.com
www.lespetitesgourmettes.com
Cuisine(s): All cuisines
Course Emphasis: Children's cooking classes that cover basic techniques and all cuisines. Four- and five-day hands-on courses for children ages 8-17.

CALIFORNIA

Lucy's Kitchen

Lucy Seligman
Richmond, CA
T: 510-710-3917
F: 510-845-3654
seligman.lucy@gmail.com
Cuisine(s): Italian & Regional Japanese
Course Emphasis: Hands-on classes for the discerning gourmet, plus all other cuisines taught.

Ruta's Kitchen — Regional Indian Cooking Classes and Culinary Tours to India

Ruta Kahate, Chef
Oakland, CA
T: 510-655-7882
ruta@pacbell.net
www.eatseeindia.com

Cuisine(s): Indian
Course Emphasis: Regional Indian Cooking

The Jean Brady Cooking School

Jean Brady
Santa Monica, CA
T: 310-454-4220
bradyrustic@yahoo.com
Cuisine(s): California, French, Ethnic
Course Emphasis: Healthful food techniques to cut fat. Tours to France and India—classes with local chefs. Specializing in private groups and team building.
Discount(s): 10%

Weir Cooking

Joanne Weir
San Francisco, CA
T: 415-776-4200
F: 415-776-4201
joanne@joanne weir.com
www.joanne weir.com
Cuisine(s): Mediterranean, Californian, Italian, Spanish
Course Emphasis: Hands-on classes in fabulous destinations across the U.S. and Europe. Experience food, wine and shopping wherever you choose your culinary adventure. Learn to make seasonal salads, pizza, flatbreads and desserts.

DELAWARE

Abra...ca...dinner! LLC

Chef Kris Etze
Lewes, DE
T: 302-228-6125
keats1947@aol.com
www.abracadinner.com
Cuisine(s): Customized to clients' palates
Course Emphasis: Various; emphasis on healthy and quick, ethnic and family style.

Dinner Thyme

Lisa Brisch
Middletown, DE
T: 302-275-7401
cheflisa@dinner-thyme.com
www.dinner-thyme.com
Cuisine(s): Healthy, Quick, Fresh
Discount(s): The host's fee is waived when a cooking class with 6 guests is booked

Tip: BETTER CITRUS PEEL The new serrated vegetable peelers are an excellent tool for getting large strips of citrus peels without any pith.

GEORGIA

Culinary Vacations, Inc.

John Wilson
Roswell, GA
T: 888-636-2073
chefjohnwilson@hotmail.com
www.culinaryvacationsinc.com
Cuisine(s): Regional French & Italian, Spain & Croatia
Course Emphasis: An all inclusive culinary vacation — all accommodations, excursions, cooking classes & meals with wine. Traditional recipes & methods of preparation with seasonal ingredients indigenous to the region.

ILLINOIS

Cuisine Cooking School

Marysue Salmon
Moline, IL
T: 309-797-8613
mscuisine@aol.com
Cuisine(s): French & Italian
Course Emphasis: Technique as applied to recipes. Class taught in menu form.

MASSACHUSETTS

Home Cheese Making 101

Ricki Carroll
Ashfield, MA
T: 413-628-3808
F: 413-628-4061
info@cheesemaking.com
www.cheesemaking.com
Cuisine(s): Cheesemaking
Course Emphasis: Cheesemaking 101— Hands-on class will make Creme Fraiche, whey ricotta, mozzarella, ricotta, mascarpone, fromage blanc, and farmhouse cheddar. Class cooks for lunch what they have made in the morning.
Discount(s): A \$24.95 DVD free with registration

Let's Get Cooking

Ellie Deaner
Framingham, MA
T: 508-620-1009
F: 508-620-1009
ellie@elliideaner.com
www.elliideaner.com
Cuisine(s): Variety
Course Emphasis: Quick and healthy cooking. Both private lessons and small group classes are customized to meet the needs of the clients or groups and are held in their kitchen. Gift certificates are available.

MICHIGAN

Renaissance Cuisine

Channon Mondoux
Portage, MI
T: 269-323-2218
info@rencuisine.com
www.rencuisine.com
Cuisine(s): Gourmet, Comfort, Special Diets, Themes
Course Emphasis: Natural cooking, seasonal, fresh, healthy, inventive.
Discount(s): 5% off fee (discount does not include food supplies)

The Sage Chef, A Cooking School for Healthy Living

Sharon P. Sheldon
Lupton, MI
T: 989-473-2449 ext. 231
sheldon_sharon@hotmail.com
www.sagechef.com
Cuisine(s): Healthy
Course Emphasis: Heart healthy recipes ranging from breakfast to dessert. Special topics relating to ethnic foods & disease prevention issues that are in the media.
Discount(s): \$5 off for 2 attending the same class

MINNESOTA

Gabriele's Travels to Italy

Gabriele Dellanave
Rochester, MN
T: 507-287-8733
F: 507-287-9890
info@travelingtoitaly.com
www.travelingtoitaly.com
Cuisine(s): Regional Cuisine
Course Emphasis: Top-notch chefs instruct in regional cuisine. Exclusive accommodations, demonstrations and hands-on courses. Traditional home cooking and high cuisine. Vegetables, olive oil, fish, and pasta techniques.
Discount(s): 10% off Tour Packages, 5% off Independent Tour Packages

NEW JERSEY

Classic Thyme Cooking School

David Martone, CCA
Westfield, NJ
T: 908-232-5445
F: 908-789-4813
david@classicthyme.com
Cuisine(s): Various
Course Emphasis: International and theme classes; bread and dessert series.

Ted Can Cook Too! PCS

Ted Kanterman
Marlboro, NJ
T: 732-239-3014
ted@tedcancook.com
www.tedcancook.com
Cuisine(s): Custom Menus

Tip: SLICING SCALLIONS When slicing scallions, cut them on an angle instead of straight across. The slices will look better and they won't roll off the cutting board.

NEW YORK

Soul of Sicily Cooking Tours

Renee Restivo
New York, NY
T: 646-201-4928
renee@soulofsicily.com
www.soulofsicily.com
Cuisine(s): Sicilian, Mediterranean, Italian
Course Emphasis: Farm to table cooking, herbs, olive harvest, Sicilian lemons. Hands-on classes and tastings in small hill towns of Sicily.
Discount(s): Free Sicilian cookbook when a culinary tour is booked

**The Seasonal Kitchen
Cooking School**

Ginger & Dick Howell
Pittsford, NY
T: 716-624-3242
dickhcook@aol.com
www.seasonalkitchen.cjb.net
Cuisine(s): American Seasonal
Course Emphasis: Seasonal
American cooking with an
emphasis on menus for
entertaining. Local celebrity
guest chefs: wine and food
pairing classes.
Discount(s): \$10 off first class

NORTH CAROLINA**Vantage World Travel**

Renato Vicario
Greenville, NC
T: 800-826-8268
F: 864-233-3864
vantage@travelvantage.com
www.travelvantage.com
Cuisine(s): Italian, French,
Spanish
Course Emphasis: Regional
recipes and products
Discount(s): Free for tour
organizers with groups of
over 10 people

PENNSYLVANIA**Albertson Cooking School**

Charlotte-Ann Albertson
Wynnewood, PA
T: 610-649-9290
cookline99@aol.com
www.albertsoncookingschool.com
Cuisine(s): Italian, Asian, Fusion,
Al Fresco, Grill, Wine Seminars
Course Emphasis: Demonstration
and hands-on classes taught by
leading chefs of Philadelphia.
Culinary related programs in
technique, wine, kitchen design,
food and wine dinners and more.
Also cooking vacations abroad.
Discount(s): Inquire about
2 for 1 offer

TEXAS**Kitchen Friends**

K.A.Tieszen
Duncanville, TX
T: 972-298-5427
F: 972-283-8408
chefkat@kitchen-friends.com
www.kitchen-friends.com
Cuisine(s): Various
Course Emphasis: Hands-on
classes to improve culinary
skills, morning or evening.
Team-building

WISCONSIN**Wisconsin School of Cookery**

Richard J. Baumann
Cascade, WI
T: 920-528-8015
rbaumann4@wi.rr.com
www.geocities.com/heartland/
shores/4680/
Cuisine(s): Midwest Americana
Course Emphasis: For
recreational cooks only —
not for professionals.
Customized programs to
fit participants' interests.
Discount(s): 2 guests for the
price of one

Canada**ALBERTA****Saffron Personal Chef Service**

Dean Mitchell, CCC, CPC
Calgary, AB
T: 403-850-5008
F: 403-590-8820
saffron.chef@telusplanet.net
www.saffronpersonalchef.com
Cuisine(s): Variety
Discount(s): 10%

MAIL ORDER & ONLINE MARKETPLACE

When local shopping doesn't turn up the right ingredient for your new food adventure, why not try browsing the web sites below to see if you can find it there? You will find spices from other countries, coffees, salsas, dried fruits, recipes and exotic items as well. Along with food ingredients, a lot of these companies offer a variety of other non-food culinary related items: gifts, cookbooks, clothing and much more. Please keep in mind that many of these companies hold no special offers for CCA members, unless otherwise noted.

SPECIALTY FOODS AND INGREDIENTS

UNITED STATES

All Serve, Inc.

PO Box 43209
Cleveland, OH 44143
T: 800-827-8328
cooking@allserv.com
www.soupbase.com
Features: Premium flavor ingredients for the food service industry and the home cook

American Spoon Foods, Inc.

PO Box 566
Potoskey, MI 49770
T: 800-222-5886
www.spoon.com
Features: Dried red tart cherries, dried fruit and nut mixes, spoon fruit, fruit butter, salsas, relishes and fruit mustards, savorys, dressings, and spice grilling sauces

Asia Foods

141 Middlesex Trmpk
Burlington, MA 01803
T: 888-274-2380
www.asiafoods.com
Features: Over 600 Asian foods, ingredients, herbs, spices, teas, vinegars, oils, wines and more.

AsiaMex.com

2610 Breezy Point
O'Fallon, MO 63368
T: 636-272-0604
sales@asiamex.com
www.asiamex.com
Features: 1,252 products and delicious food and ingredients available from Asia, the Middle East, West Africa, Latin America, and the Caribbean

Barhyte Specialty Foods

PO Box 1499
Pendleton, OR 97801
T: 800-227-4983
F: 541-276-0317
guestservices@barhyte.com
www.mustardpeople.com
Features: Gourmet mustards for sandwiches, dipping and other use

Basse's Choice

PO Box 250
Portsmouth, VA 23705
T: 800-926-8448
F: 757-673-7004
smithfield@smithfieldhams.com
www.smithfieldhams.com
Features: Gourmet ham selection from one of America's finest and largest producers of Smithfield Hams. Also offer nuts, preserves, dessert items, and more.

Bella Cucina

489 Peachtree St NE
Atlanta, GA 30308
T: 404-897-1004, 800-580-5674
F: 404-872-8335
Features: Olive oils, vinegar, pesto, dips, crackers, preserved oranges, lemons, olives

Bland Farms

1126 Raymond Bland Rd
Glennville, GA 30427
T: 800-843-2542
www.blandfarms.com
Features: Yellow, white, red sweet onions; Vidalia, California, Peru, Rocky Mountain, Tampico, Texas '1015'.

Bob's Red Mill

5000 SE International Way
Milwaukie, OR 97222
T: 800-349-2173
F: 971-206-1259
www.bobsredmill.com
Features: Millers, manufacturers and distributors of whole grain natural foods and ingredients; flours and meals, oats, cereals, entrees, mixes, grains, beans, seeds, gluten free, baking aids, spices, herbs, books, merchandise

Cold Hollow Cider Mill

3600 Waterbury-Stowe Rd
PO Box 420
Waterbury Center, VT 05677
T: 800-327-7537
F: 802-244-7212
www.coldhollow.com
Features: Fresh Apple Cider, Cider Jelly, Apples, Cheeses, Maple Syrup, Vermont Maple Butter, Pancake Mixes, Pure Maple Candy

Dean & Deluca

PO Box 2259
Wichita, KS 67201
T: 800-221-7714
F: 800-781-4050
atyourservice@deandeluca.com
www.deandeluca.com
Features: Coffees & teas, side dishes, appetizers & hors d'oeuvres, herbs and spices, dinnerware and glassware, wine accessories

Delicæ Gourmet

1310 East Lake Drive
Tarpon Springs, FL 34688
T: 800-942-2502
F: 727-942-1837
sales@delicægourmet.com
www.delicægourmet.com
Features: Coffee and tea jellies, jams and jellies, mustards, chutneys, sauces and marinades, infused oils and vinegars, sea salt rubs, slow cooker dinners, slow cooker soups and more

Diamond Organics

1272 Highway 1
Moss Landing, CA 95039
T: 888-674-2642
www.diamondorganics.com
Features: Organic foods: fruits, vegetables, pastas, cheeses, beans, baking mixes, teas and juices. Also kitchen tools and gifts

Formaggio Kitchen

244 Huron Ave
Cambridge, MA 02138
T: 617-354-4750
contactus@formaggiokitchen.com
www.formaggiokitchen.com
Features: small production artisan cheeses and charcuterie, hand-made sweets, staples for the pantry, hard-to-find spices and salts

Gold Mine Natural Foods

7805 Arjons Dr
San Diego, CA 92126
T: 800-475-3663
F: 858-695-0811
www.goldminenaturalfood.com
Features: Organic foods, raw foods, macrobiotic, vegan, gluten free, Asian, gourmet and specialty foods and related natural cookware and natural home products

Goldwater's Taste of the Southwest

PO Box 9846
Scottsdale, AZ 85252
T: 800-437-2572
goldwaters@goldwaters.com
www.goldwaters.com
Features: Southwestern salsas, foods/ingredients & gifts

Green Mountain Sugar House

Rt 100 N Box 820
Ludlow, VT 05149
T: 800-643-9338
F: 802-228-2298
www.gmsh.com
Features: Pure Vermont maple syrups, pancake mixes, breakfast packages, select cheeses and gift packages

Harry and David

2500 S Pacific Hwy
Medford, OR 97501
T: 877-322-1200
www.harryanddavid.com
Features: Harry and David's special Royal Riviera® Pears, peaches, apples, grapefruit, cakes, chocolates, and much more; all carefully and beautifully packaged

Honolulu Fish Company

824 Gulick Ave
Honolulu, HI 96819
T: 808-833-1123, 808-833-1123
F: 808-836-1045
sales@honolulufish.com
www.honolulufish.com
Features: Many varieties of fish from the Hawaiian Pacific waters are available for consumers to order. The fish are delivered within 18-24 hours. Now you can have the same delicious, fresh fish that is served in your favorite restaurants

Indian Harvest Specialtfoods, Inc.

1012 Paul Bunyan Dr SE
PO Box 428
Bemidji, MN 56601
T: 800-346-7032
F: 218-751-8519
sales@indianharvest.com
www.indianharvest.com
Features: A premier provider of rice, rice blends, exotic grains, legumes, beans, seasonings, sugars and salts and more

Jaffe Bros. Natural Foods

28560 Lilac Road
Valley Center, CA 92082
T: 760-749-1133
F: 760-749-1282
jaffebros@att.net
www.organicfruitsandnuts.com
Features: Dried fruits, nuts, seeds and grains and more

Kalustyan's

123 Lexington Ave
New York, NY 10016
T: 800-352-3451
F: 212-683-8458
sales@kalustyans.com
www.kalustyans.com
Features: Over 4,000 variety of spices, herbs, sweets, coffee, tea and healthy snacks, 30 variety of dried whole chilies and chili powder, over 50 variety of beans and 105 variety of natural herbs

Katz and Company

101 S Coombs, Y-3
Napa, CA 94559
T: 800-676-7176
catalog@katzandco.com
www.katzandco.com
Features: Olive oil, vinegar, preserves, honey

King Arthur Flour - The Baker's Catalog

PO Box 876
Norwich, VT 05055
T: 800-827-6836
www.kingarthurflour.com
Features: Fine tools, ingredients, equipment, books, and recipes for the home baker

L. A. Burdick Handmade Chocolates

47 Main Street, PO Box 593
Walpole, NH 03608
T: 800-229-2419
sales@burdickchocolate.com
www.burdickchocolate.com
Features: Gourmet chocolates and baked goods

La Cuisine

323 Cameron St
Alexandria, VA 22314
T: 800-521-1176
F: 703-836-8925
info@lacuisineus.com
www.lacuisineus.com
Features: Products from the best manufacturers in the world, and ingredients that are either hard to find or simply outstanding products.

La Tienda

3601 La Grange Prkwy
Toano, VA 23168
T: 800-710-4304
contact@tienda.com
www.tienda.com
Features: Products from Spain such as ham, paella, wine, as well as kitchen and table, and bath products

Melissa Guerra

4100 North 2nd, Suite 200
McAllen, TX 78504
T: 877-875-2665
F: 956-682-5101
info@melissaguerra.com
www.melissaguerra.com
Features: Kitchenware, cutlery, ingredients, cookbooks, utensils and more. Melissa searches for the finest chiles and chocolate, to bring out the true flavor of Mexico in your dishes

Mister Spear

PO Box 1768
Stockton, CA 95201
T: 800-677-7327
F: 209-463-2102
misterspear@misterspear.com
www.misterspear.com
Features: Gourmet produce company specializing in California asparagus and artichokes, apples, strawberries and more

MoHotta-Mobetta

PO Box 1026
Savannah, GA 31402
T: 800-462-3220
F: 800-618-4454
mohotta@mohotta.com
www.mohotta.com
Features: A huge variety of hot sauces, spicy condiments and gifts

Nueske's Hillcrest Farm

Rural Rt 2, PO Box D
Wittenburg, WI 54499
T: 800-392-2266
www.nueske.com
Features: Premium-quality Applewood Smoked Meats

Ole Ole Foods, Inc.

54 Schuyler St
Belleville, NJ 07109
T: 888-653-8270, 973-759-0333
F: 973-759-0375
info@oleolefoods.com
www.oleolefoods.com
Features: Artisan cheese, beverages, cookies, sweets, nuts, fish, meat, olive oil, olives, preserves, rice, spices, fruit and vegetables, vinegar, cookware and ceramics

Penzeys Spices

19300 W Janacek Ct
Brookfield, WI 53045
T: 800-741-7787
F: 414-760-7317
www.penzeys.com
Features: Spices, herbs, seasonings

Pickle-Licious

763 River Rd
Teaneck, NJ 07666
T: 201-836-7800
www.picklelicious.com
Features: Full sour, half sour, kosher dill, sweet pickle chips, horseradish pickle, pickled peppers, mushrooms, sauerkraut, tomatoes, olives, sauces and dips

San Francisco Herb Company

250 14th Street
San Francisco, CA 94103
T: 800-227-4530
F: 415-861-4440
info@sferb.com
www.sferb.com
Features: Wholesale prices on quality herbs and spices, extracts, teas, dehydrated vegetables, nuts, seeds, botanicals, essential oils, potpourri ingredients and fragrance oils

Seabear Smokehouse

605 30th St
Anacortes, WA 98221
T: 800-645-3474
F: 888-847-6427
smokehouse@seabear.com
www.seabear.com
Features: Wild Alaskan salmon, crab, oysters, shrimp, halibut, lobster, catfish, tuna, sauces, rubs, marinades, seafood cooking utensils, shipped directly from the Northwest

Smucker's

PO Box 182232
Chattanooga, TN 37422
T: 800-742-6729
www.smuckers.com
Features: Jams, jellies, mixes, drinks, ketchup, gifts packages and more

Stonewall Kitchen

Stonewall Lane
York, ME 03909
T: 800-207-5267
guestservices@stonewall.com
www.stonewallkitchen.com
Features: Creators of specialty foods/ingredients. Kitchenware, miscellaneous products and gifts

The Cooking Post

The Pueblo of Santa Ana
2 Dove Road
Bernalillo, NM 87004
T: 888-867-5198
F: 505-771-0392
info@cookingpost.com
www.cookingpost.com
Features: Wild rice, maple syrups, blue corn mixes, coffee, tea, recipes, gift and sample packs

The Spice House

1031 N Old World 3rd St
Milwaukee, WI 53203
T: 414-272-0977
F: 414-272-1271
spices@thespicehouse.com
www.thespicehouse.com
Features: High quality, hand-selected & hand-prepared spices & herbs

The Spice House

1941 Central St
Evanston, IL 60201
T: 847-328-3711
F: 847-328-3631
spices@thespicehouse.com
www.thespicehouse.com
Features: High quality, hand-selected & hand-prepared spices & herbs

The Stash Tea Company

PO Box 910
Portland, OR 97207
T: 800-826-4218
www.stashtea.com
Features: Rare and exotic teas, accessories and gift packs

Tiny Trapeze Confections, Inc.

119 Business St
Hyde Park, MA 02136
T: 617-364-3200, 800-844-8469
F: 617-364-3266
ayis@tinytrapeze.com
www.theorganicpages.com
Features: Confections made from innovative recipes and all-natural and organic ingredients. The confections include Caramels, Sweet Barley Drops, Molasses Chews, Honey Nut Bites, Oven Toasted Caramel Kernels, Marshmallows

Torn Ranch

23 Pimentel Court
Novato, CA 94949
T: 415-506-3000
F: 415-459-5273
info@tornranch.com
www.tornranch.com
Features: Gourmet nuts, dried fruits, chocolates, baked goods, tea

Zingerman's

422 Detroit Street
Ann Arbor, MI 48104
T: 888-636-8162
F: 734-477-6988
toni@zingermans.com
www.zingermans.com
Features: A wide variety of traditionally-made foods, including breads, cheeses, olive oils, vinegar, and much more available for shipment across the country or around the world

CANADA**McCall's Bakers Warehouse**

Nick McCall
1290 Fewster Dr
Mississauga, ON L4W 1A4
T: 905-602-9622
F: 800-541-3415
decorate@mccalls-cakes.com
www.mccalls.ca
Features: Cakes, Pastries, Chocolate, Cake Decorating, and Sugar Art
Discount(s): 10% off at retail location; Wholesale pricing as a McCall's club member

Wildly Delicious Fine Foods

47 Rainside Road
Toronto, ON M3A 1B2
T: 888-545-9995, 888-545-9995
F: 416-444-2011
feedback@wildlydelicious.com
www.wildlydelicious.com
Features: Infused oils and vinegars, chocolate covered fruit and coffee beans, dried spice mixes, bruschetta, dips, tapenades and much more

CULINARY EQUIPMENT

UNITED STATES

A Cook's Wares

211 37th St
Beaver Falls, PA 15010
T: 800-915-9788
sales@cookswares.com
www.chaudier.com
www.cookswares.com
Features: Pans, cutlery, appliances, bakeware, cookbooks, utensils, recipes and more

Beryl's Cake Decorating & Pastry Supplies

PO Box 1584
N Springfield, VA 22151
T: 800-488-2749
beryls@beryls.com
www.beryls.com
Features: Cake decorating and pastry supplies

Books For Cooks

7910 Briarglen Dr
Elkridge, MD 21075
T: 410-799-0122
F: 410-799-0517
perry2@comcast.net
www.books-for-cooks.com
Features: Over 22,000 cookbooks, organized into more than 100 cookbook categories

Chefs

5070 Centennial Blvd
Colorado Springs, CO 80919
T: 800-338-3232
F: 800-967-2433
www.chefscatalog.com
Features: Top-quality cooking equipment from the world's top brands, for home chefs and cooking enthusiasts

Chefshop

PO Box 3488
Seattle, WA 98114
T: 800-596-0885
F: 206-267-2205
Shopkeeper@chefshop.com
www.chefshop.com
Features: Finding and making available the best-tasting foods and ingredients from small farmers and artisan producers from around the world

Cooks' Wares - The Marketplace at Settlers' Walk

756 N Main St, St Rte 741
Springboro, OH 45066
T: 937-748-4540
cookswares@aol.com
www.cookswaresonline.com
Features: Competitive pricing on reliable, quality kitchenware. Staff members provide product information, and will share their expertise in cooking techniques and food knowledge

Cooks' Wares - The Shops at Harper's Point

11344 Montgomery Road
Cincinnati, OH 45249
T: 513-489-6400
F: 513-489-1211
cookswares@aol.com
www.cookswaresonline.com
Features: Competitive pricing on reliable, quality kitchenware. Staff members provide product information, and will share their expertise in cooking techniques and food knowledge

Crate & Barrel

PO Box 3210
Naperville, IL 60566
T: 800-967-6696
www.crateandbarrel.com
Features: Housewares & gifts catalog

Geerlings & Wade, Inc.

960 Turnpike St
Canton, MA 02021
T: 800-782-9463
www.geerwade.com
Features: Accessories, stemware, racks, chillers, wine, gift presentations

Great Cookware by P4 Online.com

904 W Thadds Rd, Suite #2
Fairbury, IL 61739
T: 866-692-6922
customers@greatcookware.com
www.p4online.com
Features: High-quality kitchen cookware, specialty items

Grill Lovers

T: 800-241-8981
F: 706-565-2121
customerservice@grilllovers.com
www.grilllovers.com
Features: Outdoor cooking source for grills and smokers including replacement parts and accessories

House on the Hill, Inc.

650 W Grand Ave, Unit 110
Elmhurst, IL 60126
T: 877-279-4455
F: 630-279-5544
www.houseonthehill.net
Features: Working replicas of historic European baking equipment and tools

King Arthur Flour - The Baker's Catalog

PO Box 876
Norwich, VT 05055
T: 800-827-6836
www.kingarthurfour.com
Features: Fine tools, ingredients, equipment, books, and recipes for the home baker

Kitchen Accessories Unlimited

1136-1146 Stratford Avenue
Stratford, CT 06615
T: 800-667-8721
cserv@kitchensource.com
www.kitchenaccessoriesunlimited.com
Features: Cabinet hardware, racks, kitchen carts and counter-tops, lighting, and much more

Kitchen Krafts, Inc.

PO Box 442
Waukon, IA 52172
T: 800-298-5389
F: 800-850-3093
Service@kitchenkrafts.com
www.kitchenkrafts.com
Features: Foodcrafter's equipment and supplies

La Cuisine

323 Cameron St
Alexandria, VA 22314
T: 800-521-1176
F: 703-836-8925
info@lacuisineus.com
www.lacuisineus.com
Features: Products from the best manufacturers in the world, and ingredients that are either hard to find or simply outstanding products.

Star Chefs

9 East 19th Street, Floor 9
New York, NY 10003
T: 212-966-3775
F: 212-477-6644
www.starchefs.com
Features: Online culinary resource and marketplace

Stonewall Kitchen

Stonewall Lane
York, ME 03909
T: 800-207-5267
guestservices@stonewall.com
www.stonewallkitchen.com
Features: Creators of specialty foods/ingredients. Kitchenware, miscellaneous products and gifts

Sur La Table

1765 6th Ave S
Seattle, WA 98134
T: 800-243-0852
customerservice@surlatable.com
www.surlatable.com
Features: Premium quality equipment for professional and home chefs

Sweet Celebrations, Inc.

PO Box 39426
Edina, MN 55439
T: 800-328-6722
sweetcel@maidofscandinavia.com
www.sweetc.com
Features: Specialty cookware, decorations and supplies

The Container Store

7700 West Northwest Highway
Dallas, TX 75225
www.thecontainerstore.com
Features: The ultimate guide to kitchen and pantry organization

The Gourmet Depot

840 Folsom Street
San Francisco, CA 94107
T: 415-777-5144
F: 415-495-5141
sales@thegourmetdepotco.com
www.thegourmetdepotco.com
Features: In business since 1953, specializing in parts and accessories for small electric appliances, such as blenders, food processors, stand mixers, and other personal care products. Factory refurbished units are also offered at great savings

The Gourmet Kitchen

1141 Holland Dr, Suite 22
Boca Raton, FL 33487
info@gourmet.org
www.gourmet.org
Features: On-line cooking products and accessories store

The Knife Merchant

7933 Silverton Ave Suite 710
San Diego, CA 92126
T: 800-714-8226
F: 888-463-3117
Sales@knifemerchant.com
www.knifemerchant.com
Features: One of the best sources for quality knives, cookware, kitchen gadgets and furniture

Williams Sonoma, Inc.

3250 Van Ness Avenue
San Francisco, CA 94109
T: 877-812-6235
F: 702-363-2541
www.williamssonoma.com
Features: Thousands of cooking products and equipment from around the world

Wilton Industries

2240 W 75th St
Woodridge, IL 60517
T: 800-794-5866
F: 888-824-9520
info@wilton.com
www.wilton.com
Features: Baking & cake decorating supplies, books, and classes

CANADA**Ashton Green, Ltd.**

4-1960 Ellesmere Rd
Toronto, ON M1H 2V9
T: 800-609-1188
F: 888-609-3388
CustomerService@AshtonGreen.com
www.ashtongreen.com
Features: Kitchen tools and information about food and cooking

Golda's Kitchen

2885 Argentia Rd Unit 6
Mississauga, ON L5N 8G6
T: 866-465-3299
golda@goldaskitchen.com
www.goldaskitchen.com
Features: Quality kitchenware products: baking, cooking & measuring equipment, specialty cake decorating, chocolate and confectionery supplies, and a wide assortment of kitchen tools, knives, and appliances

McCall's Bakers Warehouse

Nick McCall
1290 Fewster Dr
Mississauga, ON L4W 1A4
T: 905-602-9622
F: 800-541-3415
decorate@mccalls-cakes.com
www.mccalls.ca
Features: Cakes, Pastries, Chocolate, Cake Decorating, and Sugar Art
Discount(s): 10% off at retail location; Wholesale pricing as a McCall's club member

Padinox, Inc.

489 Brackley Point Road
PO Box 20106
Winsloe, PEI C1A 9E3
T: 902-629-1500
F: 902-629-1502
chaudier@padinox.com
www.chaudier.com
Features: Quality Paderno cookware, utensils and housewares

NORTH AMERICAN FARMERS' MARKETS

It's wonderful to be able to enjoy the bounty of garden-fresh fruits and vegetables each summer. Even if you don't have your own garden, this great fresh food is still readily available to you at a local farmers' market. The web sites listed below will direct you to a market closest to you. Farmers' markets offer so many delicious foods as well as herbs and flowers. So in addition to finding great, fresh produce, you will also be able to enjoy a beautiful day in the fresh outdoors.

UNITED STATES

www.ams.usda.gov/farmersmarkets

CANADA**Alberta**

www.agric.gov.ab.ca/store/farmersmarket/index.html

British Columbia

www.bcfarmersmarket.org/directory/index.htm

Manitoba

www.gov.mb.ca/agriculture/food/upick/markets.html

Nova Scotia

<http://www.gov.ns.ca/agri>

Ontario

www.organicprinciple.com/CM_farmers_markets.htm

Prince Edward Island

www.organicpei.com/content/page/market_where
(call for location and hours of operation)
Charlottetown (902) 626-3373
Kensington Market (902) 836-5780
Sumerside (902) 436-7784

Saskatchewan

<http://www.saskfarmersmarket.com>

Produce, Home Canning & Food Safety Sites

www.dehydrators.com www.farmvisit.com
www.homecanning.com www.myownlabels.com
www.nal.usda.gov

WWW.COOKINGCLUB.COM

Recipes and Cooking Information at your Fingertips

At cookingclub.com you'll find information about food, cooking tools and equipment, and Club membership information. Plus, you'll get a chance to win some exciting prizes in the Club's various contests and sweepstakes. Log on to your cooking resource today and take a look at the following:

Recipes

Find recipes organized by category, or if looking for a specific recipe, use the Annual Recipe Indexes feature. This is a complete guide to each recipe featured in past issues of *Cooking Pleasures* magazine. Search our recipe archives for new ideas or old favorites. We'll be adding new recipes often so be sure to check back! Don't miss the special Featured Recipe.

Contests

Enter one or all of the contests and sweepstakes found on the Club site and you may be our next winner. There are many great prizes available, like this Capresso Ultima Espresso and Coffee Machine, so be sure to check it out.



Community

- **Member Forum: Features:** Website Feedback, New Members, What's Cooking, Recipe Swap, Member to Member, Everything But Cooking, Gourmet Club
- **Member Events:** Look here to see what fun member activities the Club has planned

Tests & Reviews

• **Kitchen Tested**

Members receive free products from the Club to test and keep. The member reviews and comments on the products are posted online. (To become a tester, click on Product Testing under the Member Benefits tab.)

• **Online Reviews**

Read reviews and write reviews of products in the marketplace, and even suggest products for review by the editors and fellow members

Member Benefits

Find information on your Club benefits such as the Product Test Program, Members-only Contests, E-Newsletter, Deals & Discounts, Life Membership, and the Member Store. Get updates and also access sign up pages.

• **Deals & Discounts**

Access great discounts from a variety of businesses partnering with the Club. Also, watch for opportunities to purchase Club merchandise at a discount

• **Life Membership**

Check out the perks and privileges of Life Membership in the Club, and see what gifts you'll receive by becoming a Life Member

• **Resource Directory**

The Culinary Resource Directory is also available online for members' convenience.

From Cooking Pleasures

• **Current Issues**

See features and articles from the current magazine issue

• **Past Issues**

Search past issues of *Cooking Pleasures* for articles and recipes

• **Web Extras**

Find Featured Links, Interviews, Accessories Information, Member Taste Panel, and more

My Account

Click on the My Account link to update your account information. The Member Services Help Desk is available to help with any membership problems or questions. If you can't find what you need, just email us at memberservices@cookingclub.com.

DEALS & DISCOUNTS

The Deals & Discount page of the Cooking Club of America web site features special offers from a wide variety of cooking-related manufacturers. As a member of the Cooking Club of America you are eligible to receive these exclusive discounts and special deals!

For complete details on each offer, and to check out new offers, visit www.cookingclub.com.

NOTE: Offers may change at the request of a manufacturer at any time. The Cooking Club of America is not responsible for offers that have changed or are no longer valid since the printing of this publication.



The Luggage Club

Save \$50 when you ship your luggage!! Club members who register with The Luggage Club will receive a \$50 TLC gift card to use on their next vacation. Registration is free and takes only minutes.

Stop hauling your luggage to, through and from the airport. The Luggage Club, your premier door-to-door pickup and delivery service, will pick up your luggage at your home, office or club and have it waiting for you at your final travel destination. No more waiting in long check-in lines or waiting forever at the baggage claim for your luggage to appear. Ship luggage and other sports equipment and begin traveling stress-free. Service is available world-wide.



Hertz Car Rental

Club members receive up to 15% off car rentals from Hertz.

Hertz is the largest general use car rental brand in the world, and the number one airport car rental brand in the U.S. Hertz has locations at 69 major airports in Europe, operating both corporate and licensee locations in cities and airports in North America, Europe, Latin America, Australia and New Zealand. In addition, the Company has licensee locations in cities and airports in Africa, Asia, and the Middle East. Product and service initiatives such as Hertz #1 Club Gold, NeverLost customized, onboard navigation systems, SIRIUS Satellite Radio, and unique cars and SUVs offered through the company's Prestige, Fun and Green Collections, set Hertz apart from the competition.

New West Knifeworks

Cooking club members are eligible for free shipping on all New West products.

New West Knifeworks designs and manufactures unique, high quality chef knives. The finest quality high-carbon steel is combined with Yankee ingenuity and the fine 'samurai' craftsmen of Japan. New West's partners in Seki, Japan (The city of swords) have a seven hundred year legacy of working with steel. New West's 'Fusionwood knives' are hand crafted and sold at the top juried art shows around the country. Fine knives for the culinary artist.



LifeLock—Stop Identity Thieves

30 days free and save 10%

With another identity stolen once every 3 seconds, don't you think it's time you were protected? LifeLock®, the leader in proactive identity theft protection, helps prevent thieves from ruining your good name. We essentially "lock up" your personal information, so it stays personal. And we back it all with our \$1 Million Total Service Guarantee. Get protected now!

Sentry Insurance

Win a set of Hartmann luggage valued at \$1,500!

Sentry Insurance is giving one lucky Cooking Club of America member a set of Hartmann luggage valued at \$1,500. In addition to this special offer, we will give you \$15 toward club dues or merchandise just for receiving a no-obligation quote on your auto or homeowners insurance.



MiniMate

Free Shipping & Free Batteries

This unit will reduce food spoilage and keep foods fresh longer. It kills bacteria, and will keep your refrigerator smelling fresh.



Salba, 16 oz can

20% discount: Original price \$29.99.

Club member special price—\$23.95

SALBA, nature's powerful whole food. Get the benefits of nature's highest known source of Omega 3's and fiber.

**Starfiber® Starmop Pro™**

Special offer—Buy the Starmop Pro™ for \$20.95 + shipping (Regular Price \$29.95)

The Starfiber® Starmop Pro™ can be used wet for polishing and cleaning floors, and dry for dusting. Excellent for cleaning hardwood floors, wood laminate, tile, linoleum, marble, Formica, stone, painted surfaces, etc.

**Bayes Premium Cleaners**

25% off and free shipping when ordering 3 or more products

Non-hazardous, biodegradable premium household surface cleaners for stainless steel, granite, furniture, teak and BBQ's.

**COOKING PLEASURES' MOST POPULAR RECIPES**

In this section are some of the most popular recipes from recent issues of *Cooking Pleasures*. These are the recipes most often requested by Club Members. Now you can try them and see why.

Bittersweet Chocolate Brownies

With only seven ingredients, these brownies are the perfect choice when you've just got to have chocolate now. The secret to their appealing texture—a cross between a very moist cake and a rich chocolate mousse—is to beat the eggs until thickened. Dress up the brownies by baking them in an 8-inch round pan, cutting them into wedges and topping with whipped cream.



8 oz. 70% bittersweet chocolate, chopped
6 tablespoons unsalted butter, cut up
3 eggs
1 cup sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
1/3 cup plus 1 tablespoon all-purpose flour

- 1) Heat oven to 350°F. Line 8-inch square baking pan with foil. Melt chocolate and butter in medium heatproof bowl set over saucepan filled with 1 inch almost simmering water (bowl should not touch water). Stir frequently until almost melted. Remove from heat; stir until melted.
- 2) Beat eggs, sugar, vanilla and salt in medium bowl at high speed 2 minutes or until thick and light-colored. At low speed, beat in melted chocolate until combined. Fold in flour.
- 3) Spoon batter into pan. Bake 25 to 30 minutes or until edges are puffed and slightly cracked and toothpick inserted 2 inches from edge comes out with a few moist crumbs attached. Cool completely on wire rack (center will sink slightly).

16 bars

PER BAR: 180 calories, 10.5 g total fat (6 g saturated fat), 2.5 g protein, 23 g carbohydrate, 50 mg cholesterol, 50 mg sodium, 1.5 g fiber

Chocolate Crunch Mousse Cake

If this cake's smooth, creamy chocolate mousse doesn't win you over, the crunchy crust and garnish will. Chopped walnuts and crisped rice cereal are coated with melted bittersweet chocolate. Part of the mixture becomes the crust, while the remainder is thinly spread on a baking sheet and allowed to chill until hardened. It's then broken into chunks for garnishing the cake.

CRUST & GARNISH

- 5 oz. bittersweet or semisweet chocolate, chopped
- 1 cup crisped rice cereal
- 1/3 cup finely chopped walnuts (size of rice cereal)

MOUSSE

- 9 oz. bittersweet or semisweet chocolate
(not more than 62% cacao content), chopped
- 1/2 cup unsalted butter, cut up
- 4 eggs
- 1/4 cup sugar

TOPPING

- 1/2 cup whipping cream
- 2 teaspoons sugar

- 1) Line bottom of 8-inch springform pan with parchment paper. Melt 5 oz. chocolate in medium heatproof bowl set over saucepan filled with 1 inch almost simmering water (bowl should not touch water). Stir frequently until almost melted. Remove from heat; stir until melted. Stir in cereal and nuts until completely coated.
- 2) Drop about 14 tablespoons of the mixture over bottom of pan; carefully spread into thin layer. Spread remaining mixture over parchment-lined baking sheet into thin layer. Refrigerate until hardened.
- 3) Meanwhile, melt 9 oz. chocolate and butter in large heatproof bowl set over saucepan filled with 1 inch almost simmering water (bowl should not touch water). Stir frequently until almost melted. Remove from heat; stir until melted.
- 4) Whisk eggs and 1/4 cup sugar in large heatproof bowl until well-blended. Whisk in 1/4 cup water. Place bowl in skillet of barely simmering water; whisk constantly until mixture reaches 160°F, 2 to 4 minutes. Remove bowl.



- 5) Beat egg mixture at high speed 3 to 4 minutes or until it resembles softly whipped cream. Fold one-fourth of the mixture into chocolate. Fold in half of the remaining mixture until nearly blended. Fold in remaining mixture just until blended. Spread over crust. Refrigerate overnight or until firm.
- 6) Beat cream and 2 teaspoons sugar in medium bowl at medium-high speed until firm but not stiff peaks form; spread over mousse. Run thin knife or spatula around side of pan to loosen cake; remove pan sides. Break refrigerated chocolate mixture into large pieces and garnish cake. Store in refrigerator.

8 servings

PER SERVING: 490 calories, 39.5 g total fat (22 g saturated fat), 7.5 g protein, 37.5 g carbohydrate, 155 mg cholesterol, 45 mg sodium, 4.5 g fiber



Blueberry Streusel Coffee Cake

Member Kathy LaPia loves recipes with blueberries, but she often feels they don't really have enough of the main ingredient. "I wanted my blueberry cake to be very blueberry," she says. "I found that layering the berries and the crumb topping between layers of batter gave me the blueberry taste I was looking for throughout the cake."

CAKE

- ¾ cup sugar
- ½ cup shortening
- 1 egg
- 2 cups all-purpose flour
- 2½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup whole milk
- 3 cups blueberries, divided

STREUSEL

- 1 cup sugar
- 1 cup all-purpose flour
- 1 teaspoon ground cinnamon
- ½ cup butter, chilled

- 1) Heat oven to 350°F. Grease and flour 10-inch tube pan with fixed bottom. In large bowl, beat ¾ cup sugar and shortening at medium speed 3 minutes or until smooth and creamy. Add egg; beat 1 minute or until fluffy.
- 2) In medium bowl, whisk together 2 cups flour, baking powder and salt. Beat into sugar mixture alternately with milk, beginning and ending with flour mixture. Spoon half of the batter into pan.
- 3) In medium bowl, stir together all streusel ingredients except butter. With pastry blender or 2 knives, cut in butter until mixture is crumbly. Top batter with 1½ cups of the blueberries and half of the streusel. With back of teaspoon, press berries and streusel into batter. Repeat with remaining batter, blueberries and streusel.
- 4) Bake 45 to 60 minutes or until wooden skewer inserted in center comes out with some moist crumbs attached and top is light golden brown. Cool on wire rack 20 minutes. Invert cake; remove pan. Turn cake top-side up. Serve slightly warm or at room temperature.

16 servings

PER SERVING: 305 calories, 13 g total fat (5.5 g saturated fat), 3.5 g protein, 44.5 g carbohydrate, 30 mg cholesterol, 160 mg sodium, 1.5 g fiber



Carrot Cake Muffins

"I love carrot cake, but it's too high in fat and sugar to eat often," says member Ellen Berg. So she created this alternative in muffin form to eat for breakfast or whenever she wants a healthy snack. Unlike traditional carrot cake, the muffins are made with whole wheat flour and a little wheat germ. And they're low in saturated fat.

- ¾ cup packed brown sugar
- ⅔ cup vegetable oil
- 3 eggs
- 1 teaspoon almond extract
- 1¾ cups whole wheat flour
- ¼ cup wheat germ
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- ½ cup raisins
- ¼ cup sweetened flaked coconut
- 2 cups grated carrots
- 1 cup chopped walnuts
- 1 (8-oz.) can crushed pineapple, drained
- ¼ cup milk

- 1) Heat oven to 400°F. Line standard 12-cup muffin pan with paper liners or spray bottom of muffin cups with cooking spray.*
 - 2) Whisk brown sugar, oil, eggs and almond extract in medium bowl until well-blended.
 - 3) Combine flour, wheat germ, baking soda, cinnamon and salt in large bowl. Stir in raisins and coconut. Stir into egg mixture; fold in carrots, walnuts, pineapple and milk. (Batter will be very thick but shouldn't be dry.)
 - 4) Spoon batter into muffin cups. Bake 20 to 25 minutes or until tops are golden brown and toothpick inserted in center comes out clean.
- * TIP: The yield will vary depending on the depth of your muffin cups.
- 12 muffins*

PER MUFFIN: 355 calories, 21 g total fat (3.5 g saturated fat), 6.5 g protein, 38.5 g carbohydrate, 55 mg cholesterol, 450 mg sodium, 4 g fiber



Butterflied Chicken with Garlic

“My family is crazy about beer-can chicken,” says life member Beth Sterner Colla. “But time and grilling constraints, especially in the winter, made me seek a faster alternative.” She found that butterflying the chicken makes it cook evenly and quickly. It’s now her family’s preferred way of preparing chicken. After straining the garlic from the pan juices, spread it on bread as a condiment.

20 garlic cloves*

1 (4-lb.) whole chicken, butterflied, or cut-up pieces**

$\frac{3}{4}$ cup white wine or additional chicken broth

$\frac{3}{4}$ cup lower-sodium chicken broth

2 teaspoons flavored sea salt

1 tablespoon chopped fresh rosemary

1 tablespoon chopped fresh thyme

$\frac{1}{2}$ teaspoon pepper

- 1) Heat oven to 400°F. Scatter garlic in bottom of roasting pan; top with chicken. Pour wine and broth over chicken; sprinkle with salt, rosemary, thyme and pepper. Cover with foil.
- 2) Bake 25 minutes. Remove foil; bake an additional 25 minutes or until internal temperature reaches 170°F. If desired, baste with accumulated juices every 10 minutes.
- 3) Pour pan juices and garlic into large skillet; boil over high heat 5 minutes or until reduced by half. Strain. Serve chicken with juices.

* TIPS: If green root is present in center, remove.

** Have the butcher butterfly chicken or, using kitchen shears, cut on either side of backbone. Remove and discard backbone. Place chicken breast-side up; press on breast bone to flatten slightly.

6 servings

PER SERVING: 325 calories, 17.5 g total fat (5 g saturated fat), 36 g protein, 2 g carbohydrate, 115 mg cholesterol, 700 mg sodium, 0 g fiber



Quick Chicken Parmesan

Chicken breasts are coated with mustard, bread crumbs and Parmesan cheese and then quickly sautéed, creating a crispy, flavorful crust.

4 tablespoons grated Parmesan cheese, divided

3 tablespoons Italian-seasoned dry bread crumbs

2 teaspoons Dijon mustard

4 boneless skinless chicken breast halves

2 tablespoons olive oil

2 cups purchased mushroom and olive spaghetti sauce

- 1) Combine 2 tablespoons of the cheese and bread crumbs in shallow dish. Spread mustard over top of chicken; dip mustard-coated side in bread crumb mixture to coat lightly.
- 2) Heat oil in large nonstick skillet over medium heat until hot. Add chicken; cook 8 to 10 minutes or until golden brown and chicken is no longer pink in center, turning once. (If chicken browns too quickly, decrease heat to medium-low.)
- 3) Meanwhile, heat spaghetti sauce in microwave until hot. Serve sauce over chicken; top with remaining 2 tablespoons cheese.

4 servings

PER SERVING: 385 calories, 17 g total fat (4 g saturated fat), 31.5 g protein, 26.5 g carbohydrate, 80 mg cholesterol, 880 mg sodium, 2 g fiber

Italian Sausage Meatball Rigatoni with Vodka-Tomato Sauce

Rich and flavorful pork sausage and beef meatballs make an ideal pairing for a creamy, mildly spicy vodka sauce. Rigatoni, large tubular-shaped pasta, are a nice size and shape for catching enough sauce for each bite. Garnish the pasta with chopped fresh Italian parsley.

- 1/2 cup fresh white bread crumbs
- 1/2 cup milk
- 3/4 lb. bulk mild Italian sausage
- 3/4 lb. ground beef (85% lean)
- 1 medium onion, coarsely grated
- 1 cup grated Parmesan cheese, divided
- 1/4 cup chopped fresh parsley
- 1 teaspoon salt, divided
- 1/2 teaspoon crushed red pepper, divided
- 12 oz. rigatoni
- 1/4 cup butter
- 2 large garlic cloves, minced
- 2/3 cup vodka or chicken broth
- 1 cup canned crushed tomatoes
- 3/4 cup whipping cream
- 1/4 teaspoon black pepper

- 1) Heat oven to 425°F. Combine bread crumbs and milk in large bowl; let stand 5 minutes. Mix in sausage, ground beef, onion, 1/2 cup of the cheese, parsley, 1/2 teaspoon of the salt and 1/4 teaspoon of the crushed red pepper until well-blended. Shape into 24 (1 3/4-inch) balls. Place on rimmed baking sheet. Bake 10 to 15 minutes or until cooked through and no longer pink in center. Cover loosely with foil.
- 2) Cook rigatoni in large pot of boiling salted water according to package directions; drain.



- 3) Meanwhile, melt butter in medium saucepan over medium-low heat. Cook garlic 30 seconds or until fragrant. Stir in vodka; reduce until slightly thickened, about 5 minutes. Add tomatoes, cream, remaining 1/2 teaspoon salt, remaining 1/4 teaspoon crushed red pepper and black pepper; bring to a boil. Simmer 5 minutes. Spoon sauce over rigatoni; sprinkle with remaining 1/2 cup cheese. Top with meatballs.

6 (1 3/4-cup) servings

PER SERVING: 775 calories, 41 g total fat (20.5 g saturated fat), 36 g protein, 58 g carbohydrate, 125 mg cholesterol, 1590 mg sodium, 4 g fiber



Green Chile-Three Cheese Enchiladas

These rich and tangy enchiladas are sprinkled with queso cotija, a firm, strongly flavored Mexican cheese used like Parmesan. For even more sauciness, spoon additional green chile sauce over the top of the dish before baking.

- 1 (8-oz.) pkg. shredded Mexican 4-cheese blend or cheddar cheese, divided
- 5 green onions, sliced
- 1 teaspoon ground cumin
- 1 (8-oz.) pkg. cream cheese, softened
- 8 (7- to 8-inch) flour tortillas
- 1 (10-oz.) can green chile enchilada sauce
- ¼ cup grated cotija or Parmesan cheese

- 1) Heat oven to 400°F. Lightly spray 13x9-inch baking dish with cooking spray.
- 2) Reserve half the shredded cheese for topping. Combine remaining cheese with onions and cumin in medium bowl. Spread cream cheese down center of each tortilla; sprinkle with onion mixture. Roll up tortillas; place, seam-side down, in baking dish. Pour enchilada sauce over enchiladas; sprinkle with reserved shredded cheese.
- 3) Bake 15 to 20 minutes or until sauce bubbles around edges and cheese begins to turn golden brown. Sprinkle with cotija cheese.

4 servings

PER SERVING: 700 calories, 46.5 g total fat (27 g saturated fat), 27 g protein, 44.5 g carbohydrate, 130 mg cholesterol, 1475 mg sodium, 3.5 g fiber



Chicken Penne Primavera

Fat-free sour cream is the key to keeping this vegetable-intensive dish nice and creamy—and low in calories. To reduce cooking time, the vegetables are cooked in the same pot as the pasta.

- ¾ cup penne (tube-shaped pasta)
- 1 lb. asparagus, cut into 2-inch pieces
- 2 large red bell peppers, sliced
- ½ cup fresh shelled or frozen peas
- 12 oz. boneless skinless chicken breast halves
- ¾ teaspoon salt, divided
- ¼ teaspoon pepper, divided
- 2 teaspoons olive oil, divided
- ⅓ cup chopped shallots
- ½ cup fat-free sour cream
- ½ cup sliced fresh chives
- ⅓ cup chopped fresh basil
- 1 tablespoon grated lemon peel

- 1) Cook penne according to package directions, adding asparagus, bell peppers and peas during last 2 to 3 minutes of cooking. Drain, reserving ¼ cup of the pasta cooking water; return penne to pot.
- 2) Meanwhile, sprinkle chicken with ½ teaspoon of the salt and ⅛ teaspoon of the pepper. Heat 1 teaspoon of the oil in large nonstick skillet over medium-high heat until hot. Cook chicken 8 to 10 minutes or until no longer pink in center, turning once. Remove chicken; cover loosely with foil.
- 3) Heat remaining 1 teaspoon oil in skillet until hot. Cook and stir shallots 1 minute or until crisp-tender. Add sour cream; bring to a boil. Stir in reserved cooking water, chives, basil, lemon peel and remaining ¼ teaspoon salt and ⅛ teaspoon pepper. Pour over penne. Thinly slice chicken; toss with penne.

4 (2-cup) servings

PER SERVING: 300 calories, 6 g total fat (1.5 g saturated fat), 27.5 g protein, 35.5 g carbohydrate, 55 mg cholesterol, 610 mg sodium, 6.5 g fiber



Classic Beef Stew

This old-fashioned beef stew has all the qualities of a timeless classic: rich taste, tender beef slow-cooked with fresh root vegetables, and a silky sauce. If prepared a day or two in advance, the flavors really blend and only improve.

- 1 tablespoon butter, divided
- 1 tablespoon vegetable oil, divided
- 1½ lb. boneless beef chuck, cubed (1½ inches)
- 2 tablespoons all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 1 cup dry red wine or tomato juice
- 1½ cups reduced-sodium beef broth
- 1 cup frozen pearl onions
- 3 medium carrots, cut into 1-inch pieces
- 3 medium parsnips, cut into 1-inch pieces
- 1 tablespoon tomato paste
- 1 large garlic clove, minced
- 1 bay leaf
- 1 teaspoon chopped fresh thyme
- ½ cup frozen peas
- 2 tablespoons chopped fresh parsley

- 1) Heat ½ tablespoon of the butter and ½ tablespoon of the oil in large pot over medium-high heat until hot and butter is melted. Add beef in batches; cook 6 to 8 minutes or until browned on all sides, adding remaining ½ tablespoon butter and ½ tablespoon oil between batches. Place in large bowl; stir in flour, salt and pepper.
 - 2) Discard excess drippings from pot. Add wine; bring to a boil. Boil 1 minute, stirring to scrape up any browned bits from bottom of pot. Add broth; bring to a boil. Stir in beef and any accumulated juices and all remaining ingredients except peas and parsley; bring to a boil. Reduce heat to low; cover and simmer 1 hour.
 - 3) Remove cover; simmer 30 minutes, adding peas during last 5 minutes of cooking. Remove bay leaf; sprinkle with parsley.
- 4 (1½-cup) servings

PER SERVING: 520 calories, 27.5 g total fat (10 g saturated fat), 37 g protein, 29.5 g carbohydrate, 105 mg cholesterol, 410 mg sodium, 5.5 g fiber



Herb-Stuffed Pork Chops

Melted cheese spiked with fresh basil oozes out when you cut into these chops. Streamline preparation by asking the butcher to make a pocket in each chop for you.

- 1 garlic clove, minced
- 1 teaspoon chopped fresh rosemary
- ½ teaspoon chopped fresh thyme
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 2 (8-oz.) bone-in rib pork chops (1 inch thick)
- 1 oz. provolone cheese, thinly sliced
- 3 tablespoons chopped fresh basil
- 1 teaspoon olive oil

- 1) In small bowl, stir together garlic, rosemary, thyme, salt and pepper.
- 2) With small knife, make horizontal slit in each pork chop to create a pocket, being careful not to cut all the way through. Fill each pocket with cheese and basil; brush with oil. Rub rosemary mixture over chops.
- 3) Heat grillpan or heavy medium skillet over medium-high heat until hot. Add pork; cook 10 to 12 minutes or until chops are pale pink in center, turning once.

2 servings

PER SERVING: 300 calories, 16.5 g total fat (6.5 g saturated fat), 34 g protein, 1.5 g carbohydrate, 95 mg cholesterol, 470 mg sodium, .5 g fiber

Crispy Onion-Topped Mashed Potatoes

Fried onions and shallots add a touch of decadence to these mashed potatoes; a few are double fried and reserved for a crispy garnish. Two types of potatoes are used: Yukon gold for its buttery flavor and golden color, and russet for its fluffiness.

ONIONS

- 1/3 cup butter
- 3 tablespoons olive oil
- 3/4 cup chopped onions
- 3/4 cup sliced shallots

POTATOES

- 1 lb. russet potatoes, peeled, cut into 2-inch pieces
- 1 lb. Yukon gold potatoes, peeled, cut into 2-inch pieces
- 1 1/2 teaspoons salt, divided
- 1/3 to 1/2 cup whole milk
- 1/4 teaspoon freshly ground pepper



- 1) Heat butter and oil in medium skillet over medium heat until butter is melted. Stir in onions and shallots; cover and cook 5 minutes or until softened. Remove cover; cook an additional 18 to 20 minutes or until onion mixture is golden brown, stirring occasionally.
- 2) Strain onion mixture through fine strainer, reserving butter mixture and pressing on onions to extract all liquid. Place on paper towels. Place 1 tablespoon of the onion mixture in small dry nonstick skillet; cook and stir over medium heat 1 to 2 minutes or until very crispy, taking care not to overbrown.
- 3) Meanwhile, place potatoes in large saucepan; add enough water to cover by 1 inch. Add 1 teaspoon of the salt; bring to a boil over medium heat. Boil gently 20 to 25 minutes or until tender when pierced with fork. Drain well.
- 4) Bring 1/2 cup of the milk and reserved butter mixture to a simmer in small saucepan over medium heat. Keep warm.
- 5) Return potatoes to large saucepan; cook over medium to medium-low heat 1 to 2 minutes or until excess moisture has evaporated, shaking pan (potatoes will look dull, not moist).
- 6) Press potatoes through potato ricer or food mill, or mash using potato masher until no lumps remain. Slowly stir in milk mixture, adding additional warm milk for creamier texture if desired. Add onion mixture and remaining 1/2 teaspoon salt and pepper; stir vigorously to fluff. Top with crispy onions.

6 (3/4-cup) servings

PER SERVING: 290 calories, 17.5 g total fat (7.5 g saturated fat), 3.5 g protein, 31.5 g carbohydrate, 30 mg cholesterol, 615 mg sodium, 3.5 g fiber