

Instructors

Brent Battis has worked at some of Hanover's best restaurants with a huge commitment to buying and using local ingredients. Currently, he is the Catering Manager and Chef of Catering for Murphy's and 3 Guys Basement BBQ in Hanover, NH. He recently published his first cookbook, *The Easy Gourmet*, a collection of recipes from his professional and personal life.

Zoe Brickley began exploring the world of cheese while attending the French Culinary Institute of New York City. She currently directs sales and education for Cellars at Jasper Hill, a facility dedicated to preserving the working landscape in northern Vermont through farmstead cheese production.

Steve Ferraris is the head cook at Osteria Chiara in Norwich, Vermont, where he features fresh, home-made pasta at every dinner he presents. Growing up in New York City he watched and enjoyed his Italian grandmother's cooking and has since gained experience traveling, eating and cooking in Italy for the past 20 years. His qualifications include being invited to cook in numerous Italian households in Marche and Emilia-Romagna.

Lisa Johnson is founder, owner, and "Yambassador" at Yummy Yammy, her natural and specialty food company producing the world's only sweet potato salsas. She has managed natural food co-ops for 12 years, spent a decade connecting people with farmers, cooked for hungry apple-picking crews, and now feeds her growing family.

Meg Houston Maker is a freelance wine and food writer and managing editor of wine magazine *Grape Collective*. A Certified Specialist of Wine and juried member of the American Society of Journalists and Authors, she contributes frequently to food, wine, travel, and lifestyle publications, including *Serious Eats*, *Edible Communities*, and *Beverage Media*. Find her online at megmaker.com.

Daniel McCarthy has worked in the food industry for 30 years. A native of Ireland, he did his culinary school training in England and has worked in restaurants, hotels, and his own catering company, as well as teaching culinary arts for the past four years.

Eli Morse started out in restaurants as a teenager washing dishes and learned from others around him before enrolling at Culinary Institute of America. He currently serves as Director of Food Service at the Co-op.

Martin Murphy has been cooking for thirty years as a professional chef, most recently at Canoe Club and Stella's before he opened Ariana's in Orford, New Hampshire. Seasonal, local, and quality ingredients are offered in a welcoming setting. Sustainable seafood is a passion, as are Mediterranean and Asian cuisines. Martin has appeared as a guest chef at the James Beard House.

Growing up in Iran, **Maryam Paydarfar** observed her grandmother, mother, aunts, and female friends socialize while cooking. The fragrance of fresh cut herbs, the aromatic spices in the cooking pot, and the texture of different ingredients created those vivid, unique food memories so important to all of us. Maryam is proud to share this delicate, beautiful, and healthy part of Iranian culture.

Ken Weldon is an enthusiastic cheese lover. He shares his expertise through his position in the Hanover Co-op Cheese Department and blogs about cheese on the Co-op website.

Willow Moon Farm, in Plainfield, Vermont, raises certified Nigerian Dwarf Goats for their dairy production. The milk is used to produce delicious, award winning farmstead cheese.




December Cooking Class Schedule

Come to class prepared to learn and eat! All classes include extensive samples or a meal. Register and pay for the class at either the Hanover or Lebanon Service Desk or by phone at (603) 643-2667.

Payment is expected when you register and confirms your place in the class. You will receive a full refund when the Co-op has to cancel a class, or if you cancel your registration with the Service Desk staff at least five full days in advance.

Please note: Member discount applies to only fully vested Co-op Members who have at least 10 shares.

December 2014

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	1	2 <i>Holiday Entertaining with Chef Martin of Ariana's 5:30 to 7:30 p.m.</i>	3 <i>Lunch Break, Glorious Stew 11:30 a.m. to 12:00 p.m.</i>	4	5	6 <i>The Culture Club: Parnigiano Reggiano 5:30 to 7:30 p.m.</i>
7	8 <i>Lunch Break, Smoked Salmon Pasta 11:30 a.m. to 12:00 p.m.</i>	9 <i>Holiday Gifts, Truffle Assortment 11:00 a.m. to 1:00 p.m.</i> <i>Three Fantastic Italian Soups 5:30 to 7:30 p.m.</i>	10 <i>Sweet Potato Gnocchi 11:00 a.m. to 1:00 p.m.</i> <i>Giving A Gift of Wine 6:00 to 7:30 p.m.</i>	11 <i>Asian Inspirations 5:30 to 7:30 p.m.</i>	12 <i>Welcome, Willow Moon Farm! 5:30 to 7:30 p.m.</i>	13 <i>Stollen, a Holiday Treat 11:00 a.m. to 1:00 p.m.</i>
14	15 <i>Welcome, Yummy Yammy! Sweet Potato Salsas 11:00 a.m. to 1:00 p.m.</i>	16 <i>Holiday Beer Pairings 5:30 to 7:00 p.m.</i>	17 <i>Mu Shu Pork Tacos! 11:00 a.m. to 1:00 p.m.</i> <i>Persian Cooking 5:30 to 7:30 p.m.</i>	18 <i>Lunch Break, Antipasto 11:30 a.m. to 12:00 p.m.</i>	19 <i>Party On! Unique Finger Foods 11:00 a.m. to 1:00 p.m. or 5:30 p.m. to 7:30 p.m.</i>	20
21	22 <i>Lunch Break, Fish Cakes 11:30 a.m. to 12:00 p.m.</i>	23	24 Christmas Eve <i>All Locations Closed at 4:00 p.m.</i>	25 Christmas <i>All Locations Closed</i>	26	27
28	29	30	31 New Years Eve <i>All Locations Closed at 6:00 p.m.</i>	2	3	4

Class Descriptions

ASIAN INSPIRATIONS

In this participatory class you'll cook versatile recipes like Scallion Pancakes and go-to classics such as Lo Mein Noodle Salad. Add other Asian recipes to your arsenal, such as Chinese Chicken Dumplings and Shrimp Toasts, plus a lesson on using chopsticks as you enjoy dinner.

Hands-On Class

Instructor: Dan McCarthy

Cost: \$40 Non-member, \$36 Member

GIVING A GIFT OF WINE

Giving a gift of wine seems like a great idea, until you stand in the wine aisle scratching your head. What would my friend like? Which wines are sure winners? Are pricey wines always better? And if I want to give a bigger gift, which wines will go together? Join us to learn strategies for choosing wines that will suit a range of tastes, deliver a special sentiment, or give your loved ones a thoughtful suite of wines for their holiday table. In the class you'll also taste great wines with delicious holiday nibbles, and browse pre-made gift sets for the wine lovers on your list.

Instructors: Meg Maker and Eli Morse

Cost: \$40 Non-member, \$36 Member

HOLIDAY BEER PAIRINGS

Just in time for your holiday party, Zoe Brickley of Jasper Hill Farm delves into the world of beer and cheese pairing with combinations that really “click” and the stories behind the suds and the cheese. It's not rocket science, but deep knowledge of our local beer and cheese scene will doubtless provide you with some runaway hits that your friends and family will appreciate this holiday.

Instructor: Zoe Brickley

Cost: \$10 Non-member, \$9 Member

HOLIDAY ENTERTAINING WITH CHEF MARTIN OF ARIANA'S

You'll walk away from this class not only full and satisfied, but also inspired to host your next holiday party! Tips on how to make the perfect shrimp cocktail, scallops in puff pastry, spicy veal meatballs, and a few Spanish tapas. These appetizers can be made before your guests arrive, so you can be free to socialize and enjoy the food with your guests.

Instructor: Martin Murphy

Cost: \$40 Non-member, \$36 Member

HOLIDAY GIFTS, TRUFFLE ASSORTMENT

Learn how to work with chocolate and all about ganache. We'll temper chocolate so you can create luscious truffles that will keep for weeks outside of the refrigerator—a great gift to make ahead of time for friends and family. We'll also bake a pecan lace sandwich cookie that adds something special to any dessert assortment.

Hands-On Class

Instructor: Eli Morse

Cost: \$40 Non-member, \$36 Member

LUNCH BREAK, ANTIPASTO

Walk in to a social setting and help yourself to plattered and sliced meats, cheeses, fresh bread, tapenade, grilled vegetables, pickled beets, and more. As we munch, we'll talk food in this half-hour mini session: how to make tapenade, tips on making great starter platters for your holiday party, product selection, and more. Bring an appetite and food enthusiasm!

Instructor: Eli Morse

Cost: \$15 Non-member, \$12 Member

LUNCH BREAK, FISH CAKES

Crispy, fresh cakes, house made tartar sauce, and a big salad to round out lunch. Get it while it's hot and then relax in an inviting space to learn about how to utilize inexpensive fish to create delicious results. You haven't had tartar sauce like this before, and we'll share the easy recipe.

Instructor: Eli Morse

Cost: \$15 Non-member, \$12 Member

LUNCH BREAK, GLORIOUS STEW

Come in out of the cold, draw up a chair, and sit down for your lunch with a delicious bowl of expertly prepared stew. As you enjoy the tender meat and root vegetables with creamy polenta, we'll talk about some tricks on how we arrived at the finished result.

Instructor: Eli Morse

Cost: \$15 Non-member, \$12 Member

LUNCH BREAK, SMOKED SALMON PASTA

Think of those traditional accompaniments to salmon: capers, red onion, fresh dill, lemon, and spinach. Our chef layers these known classics into a satisfying cream-based pasta dish, perfect for the season. Enjoy lunch first, ask questions later in this mini class designed to fit into the working person's schedule.

Instructor: Eli Morse

Cost: \$15 Non-member, \$12 Member

MU SHU PORK TACOS!

Bring your appetite for this Far East version of a Latin-American inspiration. Slow braise and pull the pork, then make your own crispy taco shells with fresh masa dough. A hand tortilla press will be utilized for authentic preparation. Incredible eats!

Instructor: Brent Battis

Cost: \$40 Non-member, \$36 Member

PARTY ON! UNIQUE FINGER FOODS

In this hands-on class you'll make crowd pleasers like Sherried Mushrooms with Crab, Ahi on Wasabi Chip with Pickled Ginger, Mussel on the half shell with Tomato Vinaigrette, and learn some interesting cheese pairings.

Hands-On Class

Instructor: Eli Morse

Cost: \$40 Non-member, \$36 Member

PERSIAN COOKING

This class will leave you familiar with, and unafraid to cook, Persian dishes including *Adas Polo* (lentils and rice), *Koofteh No-khoachi* (herbed chicken meatballs), and *Must O'khiyar* (a delicious yogurt sauce and accompaniment). These recipes are streamlined for our busy lifestyles, but still deliver an authentic essence and authenticity.

Instructor: Maryam Paydarfar

Cost: \$40 Non-member, \$36 Member

STOLLEN, A HOLIDAY TREAT

Make a gift of this sweet dessert bread filled with rum-soaked dried fruit, candied orange peel, nuts, and finished with a decorative layer of powdered sugar. Discover the tricks from a professional for making this five hundred-year-old German classic so popular around the holiday season. You'll walk away with a loaf to gift, as well as one to enjoy yourself, and more importantly, the knowledge of how to make more for the holiday season!

Hands-On Class

Instructor: Keith McCormack

Cost: \$40 Non-member, \$36 Member

SWEET POTATO GNOCCHI

We'll supply the aprons and expertise, you bring a willingness to learn! Get your hands in the dough as you learn how to make and form gnocchi, the legendary potato-based pasta. We will taste and demo caramelized apples, charred onions, and an apple-cider cream sauce that brings the whole dish together.

Hands-On Class

Instructor: Brent Battis

Cost: \$40 Non-member, \$36 Member

THE CULTURE CLUB: PARMIGIANO REGGIANO

Get to know “The King” of cheeses. Smell, taste, and experience flavor and textural characteristics evident between 12, 24, and 36 month aged Parmigiano Reggiano. There is a world of knowledge out there, so join Ken Weldon as he gets into the nooks and crannies, and teaches about the signature crystalline structure of this heavyweight in the world of cheese.

Instructor: Ken Weldon

Cost: \$40 Non-member, \$36 Member

THREE FANTASTIC ITALIAN SOUPS

The talented Steve Ferraris—who has eaten his way through Italy—shares the fundamentals he learned there. Achieve delicious results using the four cornerstones: *battuto*, *sapori*, *brodo*, and *condimenti*. We will make three soups: *Verdure e Funghi* (vegetable and mushroom), *Pane* (bread-based), and *Legumi* (hearty bean).

Hands-On Class

Instructor: Steve Ferraris

Cost: \$40 Non-member, \$36 Member

WELCOME, WILLOW MOON FARM!

Learn more about this unique, local farm's great line-up of goat cheeses. We'll share crowd-pleasing holiday ideas like stuffed dates and prepare a delicious lemon vinaigrette to dress arugula and fresh goat cheese. Next, we'll make the best hummus ever and pair it with their creamy feta. Finally, we'll try a few of their seasonal aged cheeses, with local ales that show them off spectacularly!

Instructors: Kimberly Ingraham and Eli Morse

Cost: \$10 Non-member, \$9 Member

WELCOME, YUMMY YAMMY! SWEET POTATO SALSAS

Get to know the world's only sweet potato salsas, invented right here in the Upper Valley by Yummy Yammy owner and “Yambassador” Lisa Johnson. Lisa will guide us through using her three different flavors of salsa—Mexican, Tuscan, and Moroccan—to make quick, fun, delicious and superfood-nutritious breakfasts, lunches, dinners, and appetizers. Together we'll make and enjoy pasta, pizza, nachos, quesadillas, wraps, and more.

Hands-On Class

Instructor: Lisa Johnson

Cost: \$15 Non-member, \$12 Member