



CO-OP
Culinary Learning Center
Holiday Class Schedule

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26 <i>November</i>	27	28 <i>Holiday Appetizers</i> 11 a.m. to 1 p.m.	29	30	1 <i>December</i>	2
3	4 <i>Meatless Mondays: Holiday Edition</i> 5:30 to 7:30 p.m.	5 <i>Lunch 'n' Learn: Bacon Jam</i> 11:30 a.m. to 12:30 p.m.	6	7 <i>Edible Holiday Gifts</i> 5:30 to 8:30 p.m.	8	9 <i>Little Elf Workshop</i> 10 a.m. to 4 p.m.
10 <i>Holiday Gifts: Floral Dyed Silk Scarves</i> 10 a.m. to 1 p.m.	11	12 <i>Knife Skills 101</i> 5 to 7:30 p.m.	13 <i>Lunch 'n' Learn: Potato Latkes</i> 11:30 a.m. to 12:30 p.m.	14	15 <i>Holiday Gifts: Chocolate Truffle Assortment</i> 5:30 to 8:30 p.m.	16 <i>Co-op Kids: Gingerbread Houses</i> 10 to 11 a.m.
17 <i>Tamales and Pasole</i> 2 to 5 p.m.	18	19 <i>Lunch 'n' Learn: Yorkshire Pudding</i> 11:30 a.m. to 12:30 p.m.	20	21	22	23
24 <hr/> 31	25	26	27	28 <i>New Year's Good Luck Foods</i> 5 to 7 p.m.	29	30

Click Here to Register Online
Or Call 603-643-2667

Simply in Season: Holiday Traditions

TAMALES AND PASOLE 🖐️

Co-op Food Educator Lindsay Smith shares her family's New Mexican tradition of making tamales and pasole for Christmas Eve. Pasole is a traditional pork stew that takes at least two days to make, so students will get to taste the end results. We will use the same pork in a spicy red sauce as the filling for the tamales, finished with some homemade tortillas—it is a meal to celebrate!

Sunday, December 17, 2 to 5 p.m.

Instructor: Lindsay Smith

Cost: \$20 Member; \$40 Non-member

NEW YEAR'S 🍷🍷

GOOD LUCK FOODS

We all want health, wealth, and heaping gobs of good luck. But are we being overly superstitious by following rituals to ensure we have a prosperous New Year? Superstition or not, why hedge your bets? These rituals are not only fun, they're absolutely delicious! Come learn a little lore, tasty recipes and start your New Year off right. Come ready to cook, eat and share your own stories.

Thursday, December 28, 5 to 7 p.m.

Instructor: Lindsay Smith

Cost: \$20 Member; \$40 Non-member

Everyday Cooking & Techniques

MY FAVORITE 🍷🍷

HOLIDAY APPETIZERS

It is holiday party season! Delight your guests with these holiday appetizer recipes perfect for celebrating the season. Find festive takes on stuffed mushrooms, crostini, cheese spread, spinach dip and more crowd-pleasing appetizers. Come learn some easy and quick appetizers and party foods that are guaranteed to wow your guests.

Tuesday, November 28,

11 a.m. to 1 p.m.

Instructor: Lindsay Smith

Cost: \$20 Member; \$40 Non-member

KNIFE SKILLS 101 🖐️🍷

Slice, dice, and mince like a chef! Learn basic knife handling skills that will build your confidence and make you feel like a pro all while making a tasty seasonal dish. Sharpen your skills with your own knife from home, or use one of ours. Added bonus- complete the class and earn a 10% off coupon for a new knife from Main Street Kitchens in Hanover!

Tuesday, December 12, 5 to 7:30 p.m.

Instructor: Lindsay Smith

Cost: \$20 Member; \$40 Non-member

Lunch 'n' Learn: Watch. Learn. Lunch!

BACON JAM 🍷

That's right- bacon jam. Come learn this fun, quick and show stopper of a jam that is great for gift giving, a party appetizer or just slathering on a grilled cheese. Yum.

Tuesday, December 5,

11:30 a.m. to 12:30 p.m.

Instructor: Lindsay Smith

Cost: \$10 Member; \$15 Non-member

POTATO LATKES 🍷🍷

This year, Hanukkah is from December 12 through December 20, and it wouldn't be complete without a plate of latkes. These delicious fried treats are crispy and salty on the outside, soft and melt-y on the inside. Perfect for celebrating this special time of year.

Wednesday, December 13,

11:30 a.m. to 12:30 p.m.

Instructor: Lindsay Smith

Cost: \$10 Member; \$15 Non-member

MEATLESS MONDAYS: 🍷🍷

HOLIDAY EDITION

In this special edition of our Meatless Monday series, we will focus on great holiday side dishes and even explore ways to make a whole vegetarian holiday meal that is sure to satisfy! And I promise, no Tofurkey in sight. Recipes may include dairy or eggs.

Monday, December 4, 5:30 to 7:30 p.m.

Instructor: Lindsay Smith

Cost: \$20 Member; \$40 Non-member

YORKSHIRE PUDDING 🍷

Yorkshire pudding is a holiday staple in many houses. Come learn the tips and tricks to making this savory popover come out perfectly!

Tuesday, December 19,

11:30 a.m. to 12:30 p.m.

Instructor: Lindsay Smith

Cost: \$10 Member; \$15 Non-member

Do-it Yourself: Holiday Gifts

EDIBLE HOLIDAY GIFTS 🖐️

Homemade gifts are the best, and even better when you can eat them! Participants will learn how to make several easy and oh-so-delicious treats perfect as gifts for the holiday season. Students will walk away with at least two gifts of their own. Menu includes items like: bacon jam, homemade artisan crackers, spiced nuts, caramel corn, and more! Light refreshments served.

Thursday, December 7, 5:30 to 8:30 p.m.

Instructor: Lindsay Smith

Cost: \$25 Member; \$50 Non-member

HOLIDAY GIFTS: CHOCOLATE 🖐️

TRUFFLE ASSORTMENT

Learn about how to work with chocolate including: what is a ganache and how to temper chocolate so you can make luscious truffles. We will then get hands-on and make several flavors, a perfect assortment. These are a great gift that you can make ahead of time. Light refreshments will be served

Friday, December 15, 5:30 to 8:30 p.m.

Instructor: Lindsay Smith

Cost: \$25 Member; \$50 Non-member

Co-op Kids Holiday Workshops

LITTLE ELF WORKSHOP 🖐️

We have a special Co-op Little Elf Workshop for kids ages 5-13! We will be turning the Co-op Learning Center into a holiday workshop where busy little elves can make presents to put under the tree. We will provide free gift wrapping with name tags. There will be 4 gift projects that will include culinary, ceramic, canvas, and beauty products. Parents are welcome to stay and help, or let the little elves do the work! Preregistration for a workshop time slot is appreciated, but space permitting, you can also pay at the door.

Saturday, December 9, 10 a.m. to 4 p.m.

Instructor: Lindsay Smith

Cost: \$25 Member and Non-member

CO-OP KIDS: GINGERBREAD 🖐️

HOUSE WORKSHOP

Holiday cheer for the kiddos, Co-op style! Kids will decorate their own graham cracker gingerbread houses. Brought to you by the uber-cool Emily Rogers of the Co-op Kids Club.

Saturday, December 16, 10 to 11 a.m.

Instructor: Emily Rogers

Cost: Free

FLORAL DYED SILK SCARVES 🖐️

In this special workshop we will be using natural plant materials to make one-of-a-kind silk scarves that would make a perfect gift (or keep it for yourself). While the scarves steam-set, we will enjoy a simple lunch (or go get your shopping done). At the end is the big reveal- no two scarves are alike!

Sunday, December 10, 10 a.m. to 1 p.m.

Instructor: Lindsay Smith

Cost: \$25 Member; \$50 Non-member

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Or Call 603-643-2667