

A close-up photograph of a yellow bowl filled with a hearty soup. The soup contains sliced carrots, broccoli florets, and long, thin noodles. A silver spoon is partially submerged in the soup. The background is softly blurred, showing a purple and orange knitted garment.

CO|OP
Learning Center

**Winter
2022
Classes**

Nourish. Cultivate. Cooperate.

Sign Up for Classes



Online

CLICK HERE TO REGISTER ONLINE
WWW.COOPFOODSTORE.COOP/CLASSES

Please note, **NEW** class protocols:

All of us at the Co-op Learning Center are thrilled to be back in the classroom! That said, keeping our participants and instructors safe and healthy is our top priority. Here are some of the extra steps we are taking to create a safe and awesome class experience:

- We are closely following all guidelines from the CDC and local public health officials. Given the rapidly changing nature of the pandemic, all policies and procedures are subject to change.
- All attendees will be required to wear masks. Masks must cover both nose and mouth. You can remove your mask briefly while tasting and dining, of course!
- We are restricting class size to allow for social distancing and better air circulation. Classes may fill up faster than usual, so please add your name to the wait list. If there is enough interest, we will add additional classes.
- For DEMO classes, we will sit one per table, or you may purchase a double ticket and share the table with your guest (each participant will receive all materials and full servings of food).
- For HANDS-ON classes, instead of group cooking and family style eating, participants will now have their own stations, utensils, equipment, and ingredients. You may bring a guest to share your table. You will be provided additional ingredients to share and prepare with your guest. Member and Non-member plus guest ticket pricing is marked in ().
- Come to class prepared to learn and eat! All classes include extensive samples or a meal.
- Class reminders will be sent by email 48 hours prior to class.
- Payment is expected at the time of registration to confirm your place in the class.
- Refunds will be given in full if we cancel a class or if you cancel your registration at least two days before class.
- Member discount applies to fully vested Co-op Members who have at least 10 shares.
- Co-op Learning Center is not an allergen free kitchen. If you have food allergies please contact us at classes@coopfoodstore.com as some classes can be adjusted accordingly.

Sustainability in the Learning Center

No Waste Kitchen

Although we have a dedicated farmer who takes all of our compost—food waste is still waste. In order to reduce our food waste we try to utilize the ingredients in our kitchen to the best of our advantage.

We rely on our bulk department for as many ingredients as possible, purchasing only what we'll need.

Reducing Plastic

In efforts to reduce our plastic consumption, we are doing away with purchasing plastic bottles of seltzer and sparkling waters for class. Water will be provided in each class and some classes may include the preparation of infused water or tea.

Reduce Packaging

Many times we send class participants home with additional food prepared in class. Participants may bring their own containers to take home this food if they wish. The Learning Center will provide compostable to-go containers as well.



Class Legend



HANDS-ON

Participants will take an active roll in cooking a meal that will be shared by the whole class.



DEMO

Participants will watch a guided demonstration of cooking techniques and skills and then enjoy the meal prepared.



BEER SAMPLING

A beer sample will be served with the meal.



WINE SAMPLING

A wine sample will be served with the meal.



VEGETARIAN OPTION

One or more recipe prepared in these classes is vegetarian.

Co-op Featured Classes

CHICKEN VESUVIO

This roast chicken and potato dish with white wine sauce is named after Mount Vesuvius in Italy, but its roots are in the Italian-American restaurants of Chicago. The sauce always includes a lot of oregano and lemon. Don't forget the bread to sop up the sauce!

Saturday, January 8, 5-6:30 p.m. *Virtual!*

Thursday, January 27, 5:30-7:30 p.m.

Instructor: Lindsay Smith

Ticket Prices:

In-person: \$20 Member (+guest \$30)

\$28 Non-member (+ guest \$42)

Virtual: \$7 Member and Non-member

WINTER SQUASH AND LEEK RISOTTO

This creamy and warming dish is a perfect weeknight meal that celebrates the flavors of the season. We will use a whole butternut squash in two different ways—both infusing the stock and adding it to the risotto. I love this dish because it employs various cooking techniques that are actually simple. They just take a bit of time and care.

Wednesday, January 19, 5:30-7 p.m. *Virtual!*

Thursday, January 20, 5:30-7:30 p.m.

Instructor: Lindsay Smith

Ticket Prices:

In-person: \$20 Member (+guest \$30)

\$28 Non-member (+ guest \$42)

Virtual: \$7 Member and Non-member

PAD THAI

This easy and approachable Pad Thai can be made in no time at all, and is fun for the whole family. It starts with fresh ingredients, including rice noodles, your choice of protein (chicken, shrimp, tofu), cilantro, bean sprouts, peanuts, and scrambled eggs, all tossed in a delicious homemade sauce that is so good it tastes like it came from your favorite Thai restaurant.

Friday, January 14, 5-6:30 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices: \$7 Member and Non-member

EASTERN SHORE CRAB CAKES

The secret to a great crab cake is fresh crabmeat, the right amount of filler, and being mindful to not break up the crab too much. And these crab cakes deliver! We will pair the cakes with a fresh remoulade sauce and herbed potatoes. Add a simple salad and cold beer and you are transported to summer at the shore. We recommend you buy the best crabmeat you can afford.

Tuesday, January 18, 5:30-7:30 p.m.

Wednesday, January 26, 5:30-7 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices:

In-person: \$30 Member (+guest \$45)

\$40 Non-member (+ guest \$60)

Virtual: \$7 Member and Non-member

SHRIMP 'N' GRITS

Join us for this delicious evening creating the classic Gullah-Geechee iconic dish: shrimp 'n' grits. Typically, Gullah-Geechee food is defined as a fusion of West and Central African cooking techniques and low-country ingredients, specifically seafood. There have been many spins and additions to the traditional recipe. Ours will start with smoky bacon, fresh gulf shrimp, and cheesy grits. Options for additional vegetables will be available.

Wednesday, February 16, 5:30-7:30 p.m.

Tuesday, February 22, 5:30-7 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices:

In-person: \$30 Member (+guest \$45)

\$40 Non-member (+ guest \$60)

Virtual: \$7 Member and Non-member

Special Event Class!

OSSO BUCO DINNER

Otherwise known as the "seduction dinner," this succulent, rich, warming dish is perfect for a winter date night. This demo multi-course class will include some small bites, a gorgeous salad of winter greens, and osso buco braised in a sophisticated tomato sauce and served over creamy polenta, finishing with a creamy ricotta cake. Wine pairings. Limited seating.

Saturday, February 12, 5-8 p.m.

Instructor: Lindsay Smith

Ticket Prices:

In-person: \$45 Member (+guest \$90)

\$55 Non-member (+ guest \$110)

Global Celebrations

CLASSIC KOREAN BIBIMBAP 🖐️

January 13 is the annual celebration of Korean American day, commemorating the arrival of the first Korean immigrants in 1903. Korean Bibimbap is arguably the best known Korean dish around the world. It is not only beautiful, but also healthy—easily tweaked for different palates and spice levels. So join me in observing this national day by learning how to make this delicious dish!

Thursday, January 13,
5:30-7:30 p.m.

Instructor: Lindsay Smith

Ticket Prices:

\$20 Member (+ guest \$30);
\$28 Non-member (+ guest \$42)

LUNAR NEW YEAR DUMPLINGS 🖐️ V

2022 is the Year of the Water Tiger. A positive, energetic year, which draws its strength and growth—despite adversity—dynamism and enthusiasm! So let us celebrate and start off on the positive foot by making traditional dumplings. We will offer multiple filling suggestions, wrapping options, cooking methods, and finally recipes, so you can truly make them to suit your tastes. Put on something red, grab your family, and let us celebrate the start to a new year! *Virtual!*

Tuesday, February 1, 5:30-7 p.m.
Instructor: Lindsay Smith

Ticket Price: \$7 Member or Non-member

SETSUBUN: EHO-MAKI SUSHI 🖐️ V

This is the Japanese festival held on February 3—meaning “seasonal division”—and signals the first day of spring. The primary food on Setsubun is a sushi roll called Ehō-maki. This special sushi roll is made with seven fillings, representing the Seven Deities of Good Fortune. So join us as we learn more about this Japanese celebration and try our hand at sushi-rolling.

Thursday, February 3,
5:30-7:30 p.m.

Instructor: Lindsay Smith

Ticket Prices:

\$30 Member (+guest \$45)
\$40 Non-member (+guest \$60)

GALENTINE’S DAY 🖐️ 🍷 V

Okay ladies, seating is limited, so grab your bestie, your mother, sister, or small entourage, and join us in this fun Sunday brunch class to celebrate ourselves! I will teach you my favorite indulgent brunch recipes: shirred eggs and red velvet donuts. Add a little fresh fruit and your choice of bubbly beverage and we have a party!

Sunday, February 13,
10 a.m.-12 p.m.

Instructor: Lindsay Smith

Ticket Prices:

\$20 Member (+guest \$30)
\$28 Non-member (+guest \$42)

MARDI GRAS! 🖐️ 🍷

Gumbo-yaya! Take a trip to the bayou as we create this Louisiana staple from scratch. We start with a rich roux, add chicken, sausage, and maybe some seafood, then add spices, rice, and just the right mix of veggies. Then we let the magic happen! While the gumbo simmers we will also make fresh skillet cornbread rice and of course a king cake! Laissez les bon temps rouler!

Saturday, February 26,
5:30-7 p.m. *Virtual!*

Tuesday, March 1, 5:30-8 p.m.
Instructor: Lindsay Smith

Ticket Prices:

In-person:
\$30 Member (+guest \$45)
\$40 Non-member (+guest \$60)

Virtual!

\$7 Member or Non-member

“NO ONE
IS BORN A
GREAT COOK,
ONE LEARNS
BY DOING”
—JULIA CHILD

Soup Season

Join us Sunday afternoons to make soup! These classes will be hosted virtually, so there is no need to venture out. Fill your home with the warm, cozy, atmosphere and delicious smells that a pot of soup on the stove provides.

MINISTRONE 🖐️ V

We will start at the beginning. I love this soup because it is great example of how to build flavor with simple ingredients. Bonus—take our knife skills class right before this class and you will have all the vegetables prepped and ready to go.

Sunday, January 9, 4-6 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices: \$7 Member and Non-member

BORSCHT 🖐️ V

Ukrainian borscht—hot, meaty, and beet red—is a classic hardy wintertime soup. Our version is loaded with tender chunks of beef and pork, plus an amazing array of vegetables, including beets and cabbage and celery root. It is a filling, deeply satisfying bowl of soup, with a sweet-sour finish. We will also offer a vegetarian option.

Sunday, January 16, 4-6 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices: \$7 Member and Non-member

IMMUNITY BOOSTING SOUP 🖐️ V

This time of year we are deep into winter and the respite after the holiday season, and our bodies could use an extra boost. This delicious red lentil and vegetable soup contains ingredients that can help your body fight off illness and fatigue by boosting your immune system! Loaded with garlic, sweet potatoes, chickpeas, ginger, turmeric, and vegetable broth, this soup has the healthy ingredients to fuel your body. Tastes delicious, too!

Sunday, January 23, 4-6 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices: \$7 Member and Non-member

MANDARIN HOT & SOUR SOUP 🖐️ V

February 1 is Chinese New Year. While Hot & Sour Soup is not a traditional dish on the standard Lunar New Year menu, when you have one this delicious, it's hard not to want to share it with friends and family. We will offer both a veggie and meat option for a wonderful celebration, such as the start of the Year of the Tiger.

Sunday, January 30, 4-6 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices: \$7 Member and Non-member

FISH AND POTATO CHOWDER 🖐️

What is more New England than a fish chowder? This homey version from Melissa Clark is a more complex and smoky interpretation of a classic New England fish chowder. Hot smoked paprika and a little Vermouth or white wine gives this chowder a bit more spunk than a simpler, more authentic recipe, without losing the spirit of the sea. This soup does not keep well, so we will be make a small pot to serve 3-4.

Sunday, February 6, 4-6 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices: \$7 Member and Non-member

CHICKEN TORTILLA SOUP 🖐️

We will be using a Texas recipe adapted by the New York Times. It uses chicken legs and beef bones (to add depth of flavor), onions, and garlic. Super simple. And then there are the toppings—fried tortillas, avocado, sour cream, cheese—that make this so much fun!

Sunday, February 13, 4-6 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices: \$7 Member and Non-member

WINTER VEGETABLE GARBURE 🖐️ V

Garbure is a soup so packed with vegetables that it is almost a stew. We will start with Michael Ruhlman's recipe, which includes bacon and fish sauce for body and seasoning, but you can omit these to keep it vegetarian. We will also discuss substitutes and additions to create variety.

Sunday, February 20, 4-6 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices: \$7 Member and Non-member

ONION BREAD SOUP WITH SAUSAGE 🖐️ V

This is NOT French onion soup, but rather, its more rustic Maine cousin. We start the same way, with a long caramelizing of a mix of onions. Then we thoughtfully add simple, good ingredients one at a time, giving each layer a bit of time to absorb flavors. You can always make this vegetarian by omitting the sausage and using a veggie-based broth.

Sunday, February 27, 4-6 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Prices: \$7 Member and Non-member

Lunch 'n' Learn Series

Fast. One dish. Lunching done right! All Lunch 'n' Learn classes are held from 11:30 a.m. to 12:30 p.m. and ticket prices are \$10 per Member and \$15 per Non-member.

QUINOA DESK SALAD

What is a desk salad? A salad for those of us who work through lunch! This salad from Vivian Howard is a great way to start off the new year. Packed with flavor and nutritious ingredients, it is not only brimming with yum, but also a great way to fuel your afternoon. You do not need to be a desk jockey to enjoy the benefits of this salad!

Thursday, January 6

Instructor: Lindsay Smith

VEGETABLE PAJEON (KOREAN SCALLION PANCAKES W/VEGETABLES)

Crisp at the edges, soft at the center, and filled with scallions and other vegetables, these irresistible, comforting pancakes make for a quick meal that you can throw together at any time. They are extremely forgiving, so feel free to use whatever vegetables you have on hand.

Thursday, January 13

Instructor: Lindsay Smith

SAVORY MASA CORN PANCAKES W/ GREEN CHILI & CHEESE

There are not enough savory pancakes in our lives, and these are the perfect way to start filling that void. These are studded with sweet corn, mild roasted green chilis, and Monterey Jack cheese, then rounded out with my personal favorite: lime crema. Yes, please!

Wednesday, January 19

Instructor: Lindsay Smith

SALADE LYONNAIS

This classic French bistro salad is as complex as it is simple. Made with tender inner leaves of frisée lettuce lightly dressed in a simple vinaigrette, perfectly poached eggs, and crispy bacon lardons. With French bread toast, this is a perfect simple and elegant lunch.

Wednesday, January 26

Instructor: Lindsay Smith

SHOYU RAMEN

This is not your college-days ramen. This ramen is packed with flavor, fresh ingredients, and yes, those noodles. Ramen from scratch can be an elaborate multi-day affair. For this class, we will explore the major components for making a Shoyu ramen from home, and learn some time-saving options. Pick a pork or vegetarian option.

Friday, January 28

Instructor: Lindsay Smith

SCALLION PANCAKES

Super crispy and flaky on the outside and slightly chewy inside, scallion pancakes are a wonderful way to kick off celebrating Lunar New Year. We will pair ours with an easy cabbage salad to round out our lunch.

Monday, January 31

Instructor: Lindsay Smith

SEKIHAN (JAPANESE RED BEAN RICE)

Today is Setsubun or “Bean Throwing Day” in Japan, a day that marks the change of season. Sekihan is not a traditional food on Setsubun; however, the red color of the rice symbolizes happiness and prosperity, so it is often served on happy occasions. Made with Adzuki beans and Mochi Gome rice, this dish can be very filling, so we will keep it simple for lunch and serve with a side of dashi broth. In addition, there might be some beans to throw—so join in and find out!

Thursday, February 3

Instructor: Lindsay Smith

LOUISIANA BBQ SHRIMP

Louisiana barbecued shrimp is that sort of magical dish that’s intensely flavored, super fast to cook, and perfect for entertaining. But don’t let the name fool you. As author Toni Tipton-Martin writes, “You won’t find any barbecue sauce in the model/chef/restaurateur B. Smith’s dish of shrimp in spiced butter sauce: ‘Barbecue shrimp’ is just the name Louisiana Creole cooks assigned to shrimp braised in wine, beer or a garlic-butter sauce.”

Tuesday, February 8

Instructor: Lindsay Smith

GOLDEN FORNICALIA LOAF

Fornicalia is the ancient Feast of the Ovens—a time to celebrate the baking of bread (the Roman Goddess, Fornax). This quick loaf is loaded with olives, capers, sundried tomatoes, and cheese and is a perfect way to warm up the house, honor simple bread making, and nourish your soul.

Thursday, February 17

Instructor: Lindsay Smith

CAROLINA PORK AND SLAW SANDWICHES

North Carolina BBQ is prepared with a vinegar-based sauce, of course, and the tangier the better! We will take slow-roasted, pulled-pork NC BBQ, match it with a tangy slaw, and create a sandwich perfect any season of the year. Bring napkins!

Wednesday, February 23

Instructor: Lindsay Smith

NO-LA STYLE BEIGNETS

It’s Fat Tuesday, and we are going to live it up NoLa style! And that means fluffy, fried donuts drowned in powdered sugar for lunch! Beignets are square, yeasted French donuts that are an iconic food of New Orleans’s Café Du Monde, dating back to 1862. Served with café au lait, and we will lunch Big Easy style!

Tuesday, March 1

Instructor: Lindsay Smith

Techniques, Skills, & DIY

KNIFE SKILLS 101

Slice, dice, and mince like a chef! We are bringing our popular knife skills class right into your own home. Learn basic knife-handling skills that will build your confidence and make you feel like a pro, all while making a tasty seasonal dish. We will also discuss knife choice, care, and sharpening. Great for chefs of all ages!

Sunday, January 9, 1-3:30 p.m. *Virtual!*

Sunday, February 6, 12:30-3 p.m.

Instructor: Lindsay Smith

Ticket Prices:

In-person:

\$20 Member (+guest \$30)

\$28 Non-member (+guest \$42)

Virtual!

\$7 Member or Non-member

DIY: PIEROGI

In the battle of best dumpling on earth, pierogi might just be the champion. These Polish pillows are usually filled with cheese, potatoes, sauerkraut, mushrooms, meat, or fruit. They are endlessly versatile and seriously comforting. Making your own pierogi is easier than you might expect. In this class we will make the classic cheese and potato.

Saturday, January 22, 4:30-6:30 p.m.

Instructor: Lindsay Smith

Ticket Prices:

In-person:

\$20 Member (+guest \$30)

\$28 Non-member (+guest \$42)

BRAISING 101

Often a cooking technique used for tougher cuts of meat, braising uses both dry and wet heat methods—starting with a high-heat sear and then a long, slow cooking in liquid. For our class, we will make vinegar-braised chicken legs to illustrate this technique in under an hour. While our chicken legs braise, each table will prepare a seasonal side dish to complete the meal.

Thursday, February 10, 5:30-8 p.m.

Instructor: Lindsay Smith

Ticket Prices:

In-person:

\$20 Member (+guest \$30)

\$28 Non-member (+guest \$42)

SPATCHCOCK CHICKEN AND GRAVY DINNER

Ultra-comforting chicken and gravy dinner that features one of my most requested techniques. This is a class you do not want to miss! Why spatchcock (or butterfly) your chicken? By removing the backbone of a chicken, you can flatten it, resulting in crispier skin and even, quicker cooking. While the chicken is cooking, we will make a proper gravy out of the backbone and scraps (if you can secure a chicken neck, do it!). Some mashed potatoes and side of veggies and you have a perfect supper. *please note: a 12-inch skillet is needed.

Thursday, February 24, 5:30-7 p.m. *Virtual!*

Instructor: Lindsay Smith

Ticket Price: \$7 Member or Non-member

JANUARY

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|--|--|---|--|--|---|---|
| | | | | | | 1 |
| 2 | 3 | 4 | 5 | 6 <i>Quinoa Desk Salad</i> 11:30 a.m.-12:30 p.m. | 7 | 8 <i>Chicken Vesuvio</i> <i>Virtual!</i> 5-6:30 p.m. |
| 9 <i>Knife Skills 101</i> <i>Virtual!</i> 1-3:30 p.m. <i>Soup Season:</i> <i>Minestrone</i> <i>Virtual!</i> 4-6 p.m. | 10 | 11 | 12 | 13 <i>Vegetable Pajeon</i> 11:30 a.m.-12:30 p.m. <i>Classic Korean</i> <i>Bibimbap</i> 5:30-7:30 p.m. | 14 <i>Pad Thai</i> <i>Virtual!</i> 5-6:30 p.m. | 15 |
| 16 <i>Soup Season:</i> <i>Borscht</i> <i>Virtual!</i> 4-6 p.m. | 17 | 18 <i>Eastern Shore</i> <i>Crab Cakes</i> 5:30-7:30 p.m. | 19 <i>Savory</i> <i>Masa Pancakes</i> 11:30 a.m.-12:30 p.m. <i>Winter Squash &</i> <i>Leek Risotto</i> <i>Virtual!</i> 5:30-7 p.m. | 20 <i>Winter Squash &</i> <i>Leek Risotto</i> 5:30-7:30 p.m. | 21 | 22 <i>DIY: Pierogi</i> 4:30-6:30 p.m. |
| 23 <i>Immunity</i> <i>Boosting Soup</i> <i>Virtual!</i> 4-6 p.m. | 24 | 25 | 26 <i>Salade Lyonnais</i> 11:30 a.m.-12:30 p.m. <i>Eastern Shore</i> <i>Crab Cakes</i> <i>Virtual!</i> 5:30-7 p.m. | 27 <i>Chicken Vesuvio</i> 5:30-7:30 p.m. | 28 <i>Shoyu Ramen</i> 11:30 a.m.-12:30 p.m. | 29 |
| 30 <i>Mandarin</i> <i>Hot & Sour Soup</i> <i>Virtual!</i> 4-6 p.m. | 31 <i>Scallion</i> <i>Pancakes</i> 11:30 a.m.-12:30 p.m. | | | | | |

FEBRUARY

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---|--------|--|---|---|--------|---|
| | | 1 <i>Lunar New Year Dumplings</i> <i>Virtual!</i> 5:30-7 p.m. | 2 | 3 <i>Sekihan</i> 11:30 a.m.-12:30 p.m. <i>Setsubun: Eho-maki Sushi</i> 5:30-7:30 p.m. | 4 | 5 |
| 6 <i>Knife Skills 101</i> 12:30-3 p.m. <i>Fish & Potato Chowder</i> <i>Virtual!</i> 4-6 p.m. | 7 | 8 <i>Louisiana BBQ Shrimp</i> 11:30 a.m.-12:30 p.m. | 9 | 10 <i>Braising 101</i> 5:30-8 p.m. | 11 | 12 <i>Osso Buco Dinner</i> 5-8 p.m. |
| 13 <i>Galentine's Day</i> 10 a.m.-12 p.m. <i>Chicken Tortilla Soup</i> <i>Virtual!</i> 4-6 p.m. | 14 | 15 | 16 <i>Shrimp 'n' Grits</i> 5:30-7:30 p.m. | 17 <i>Golden Fornicalia Loaf</i> 11:30 a.m.-12:30 p.m. | 18 | 19 |
| 20 <i>Winter Vegetable Garbure</i> <i>Virtual!</i> 4-6 p.m. | 21 | 22 <i>Shrimp 'n' Grits</i> <i>Virtual!</i> 5:30-7 p.m. | 23 <i>Carolina Pork & Slaw Sandwiches</i> 11:30 a.m.-12:30 p.m. | 24 <i>Spatchcock Chicken & Gravy Dinner</i> <i>Virtual!</i> 5:30-7 p.m. | 25 | 26 <i>Mardi Gras</i> <i>Virtual!</i> 5:30-7 p.m. |
| 27 <i>Onion Bread Soup with Sausage</i> <i>Virtual!</i> 4-6 p.m. | 28 | 1 <i>NoLa Style Beignets</i> 11:30 a.m.-12:30 p.m. <i>Mardi Gras</i> 5:30-8 p.m. | 2 | 3 | 4 | 5 |