

In The Kitchen



SPECIAL GUESTS

Ken Bothman *La Fiamma Wood Fired Pizza*

Jeremy Brown

Glenn Denkler

Robert Fong

Claire Niland *Cuisine by Claire*

Brandon Pettit & Molly Wizenberg *Orangette*

Winter 2008

Cooking Class Schedule

JANUARY | FEBRUARY | MARCH

WINE SERIES

Basilio Rodriguez Grueso

Margarita Jones

Laurent Martel

Tom Saunderson

RESIDENT INSTRUCTORS

Doug Doolittle

Mataio Gillis

Jessica Gillis

Ashley Rodriguez

inthekitchenbellingham.com
207 Unity Street
Bellingham, WA 98225
360.733.1267

private events • cooking classes
wine • fine foods • cookbooks
cookware • knives

Who's In The Kitchen?

Molly Wizenberg & Brandon Pettit

Molly Wizenberg is a Seattle-based food writer and creator of the blog Orangette (www.orangette.net). She comes from a family of avid home cooks and firmly believes that anyone can make a gorgeous soufflé and a good-tasting brussels sprout. Beginning in February 2008, Molly will be a monthly columnist for Bon Appetit magazine, and her first book, a food memoir with recipes, will be published by Simon & Schuster in the fall. (Look for her cookbook class within the next year!)

Brandon Pettit is a composer, sound artist, and chef. A native of New Jersey, he moved to Seattle in 2006, where he is pursuing a Ph.D. in music composition at the UW. In his spare time, he works at Boat Street Cafe and Kitchen and as a private chef for local families and is in the process of opening a brick-oven pizzeria.

Basilio Rodriguez Grueso

Casa Ventura Imports

Laurent Martel

Noble Wine

Tom Saunderson

Young's Columbia

Margarita Jones

Elliott Bay Distributing

Claire Niland

Claire Niland Dunn, owner of Cuisine by Claire personal chef service, was an accomplished home cook before starting her business 8 years ago. A member of the US Personal Chef Association, she holds several certificates from Seattle's Bon Vivant School of Cooking and has developed her skills on her own and with renowned chefs. In addition to cooking for private clients, Claire teaches in the intimate setting of her Bellingham home kitchen. As a breast cancer survivor, she has a special interest in sharing her knowledge of nutrition and wholesome cooking methods, to help others maintain healthy lifestyles that celebrate delicious, exciting food.

Ken Bothman

In 1998, a great location and the desire to produce superb pizza led Dan and Ken Bothman to create La Fiamma Wood Fire Pizza. An immediate sensation, Ken's restaurant was showered with acclaim, winning the Best New Business and Bellingham's Best Pizza awards, as well as garnering two Best Recipe awards in the National Association of Pizza Operators (NAPO) International Recipe Contest.

Jeremy Brown

Fisherman Jeremy Brown homeports his troller "Barcarole" in Bellingham, longlining for halibut and blackcod off Alaska and trolling for salmon and albacore up and down the coast. A fish and food activist, he was a 2002 Food and Society Policy Fellow, and delegate to the 2004 and 2006 Terra Madre conferences in Turin and the 2007 World Forum for Food Sovereignty in Mali.

Robert Fong

This Whatcom County chef needs no introduction. As the chef of Pacific Cafe, Robert tantalized our palettes for more than 20 years. Be sure to reserve your seat for a private dinner with Robert on February 2nd and experience his legendary cuisine again.

Glenn Denkler

Glenn has been a culinary instructor for 16 years. He has won numerous awards including Alaska Chef of the year in both 1993 and 1996. He is an honors graduate of the Culinary Institute of America and a Fullbright Instructor to Wales.

Jessica and Mataio Gillis started a little catering company called Ciao Thyme in Bellingham in 2001. Their passions for food, travel, sustainability and people made them a natural fit in this community. Now, almost seven years later, they have built their dream kitchen and dining room to share with you! Mataio's culinary training at Western Culinary in Portland gave him a great foundation. Real world experience cooking in restaurants, consulting and catering have built his repertoire and skill base. Mataio's love of cooking and hunger to learn keeps him traveling around the world to expand his culinary knowledge. Jessica is a willing travel partner and eater! Her influence has shaped the sustainable model of their business. Jessica often joins Mataio in class to share stories of their travels and field questions from the group. The Gillis' look forward to seeing you In the Kitchen.

Ashley Rodriguez

Ashley has been creating in the kitchen before she could reach the top of the counter. She received an art degree & teaching certification from Seattle Pacific University before realizing that her heart was in the kitchen. She studied under William Leaman (captain and winner of the 2005 Coupe du Monde de la Boulangerie) in Seattle before moving to L.A. to work under Sherry Yard at Wolfgang Puck's Spago, in Beverly Hills. Ashley lives in Bellingham with her husband, Gabriel, son, Baron, and baby number two on the way.

Doug Doolittle

Doug has been an exceptional home cook for over 30 years. Now retired after 30 years of working at WWU he has time to play in the kitchen. Doug has been Mataio's right hand man for the past three years while working at Ciao Thyme. Doug and his wife Charlotte spend many hours cooking together and travel often to expand their culinary repitoires. For the love of cooking Doug even volunteered to be the resident cook on-board a friend's boat for a 6 week trip to Alaska last Summer.

Culinary Technique

Knife Skills

In this beginning course you will learn fundamental knife skills including: safety, knife mechanics and maintenance, and classical cuts. Please bring your favorite chef's knife from home for this hands-on class. You may also purchase one of our favorite knives at a discounted price that evening.

Instructor: Mataio Gillis
Date: Tuesday, January 8 at 2:00 pm,
Tuesday February 12 and
Tuesday March 25
at 6:30pm
Fee: \$30

6-Week Culinary Intensive

A Great gift idea for the food lover in your life!

Cooking Essentials (30 hours)

If cooking is your passion, you may need a course that guides you through the fundamentals of cooking. Join Mataio Gillis In the Kitchen for this 6 week series to build your culinary repertoire. Classes will provide both hands-on and lecture style lessons and will include one full meal each class period. This class also includes a Global chef's knife.* Classes are designed to develop essential cooking skills and knowledge and will touch on the skills and techniques below:

- Safety, sanitation and knife skills
- Stocks, sauces and soups
- Cooking methodology including: searing, roasting, sautéing, braising, frying and grilling
- Salads, vinaigrettes and vegetable side dishes
- Fish and shellfish handling and cooking
- Poultry—trussing, boning, brining and cooking
- Red meats—tenderizing, seasoning, cooking
- Desserts—basic baking skills

*We highly recommend the knife skills class as a precursor to this class. If you plan to take both, please let us know so that we can get you your knife in time for the knife skills class.

**The April 1st class will be 12pm-6 pm with a special dinner for you and a guest at 6 pm so you can show off all you have learned.

Instructor: Mataio Gillis
Dates: Tuesdays
February 26 through April 1** from
10 am - 3 pm
Fee: \$800

Eggs 101

Join Molly and Brandon as they teach us the fundamentals of eggs in all their many splendid forms. We will learn how to perfectly poach and hard boil eggs, make a simple homemade mayonnaise and delicious aioli. Molly and Brandon will also take the mystery out of creating a flawless, crowd-pleasing soufflé

Instructor: Brandon Pettit & Molly Wizenberg
Date: Tuesday, March 18 at 6:30 pm
Fee: \$55



W i n t e r H a r v e s t

Winter Soups

As winter bears on, you can warm-up with some new soup recipes for you and your family. Join Mataio Gillis for this soup making class with soups like Zuppa di Farro, Carrot-orange bisque and Pasta e Ceci. You'll learn the art of the perfectly smooth bisque and how to make an incredible garbanzo bean soup with three simple ingredients!

Instructor: Mataio Gillis
Date: Tuesday,
January 15 at 6:30 pm
Fee: \$45

Misunderstood Vegetables

Despite what we may think, winter holds a bounty of spectacular produce. Molly and Brandon will introduce us to a delectable variety of vegetables we often overlook. The menu will include fennel salads, braised brussels sprouts and roasted cauliflower.

Instructors:
Molly Wizenberg &
Brandon Pettit
Date: Tuesday, January 29
at 6:30 pm
Fee: \$55

Savory Resolutions for the New Year

Join guest instructor Claire Niland of Cuisine by Claire as she introduces us to delicious tasting and healthful dishes. This two part series will focus on Winter Vegetables and Whole Grains and Legumes. Students will be taught recipes including quinoa-stuffed bell peppers with corn, spinach, red onions and feta, and French green lentil salad with goat cheese, roasted red pepper and mint.

Instructor: Claire Niland
Dates: Wednesday,
January 9 at 6:30 pm and
Wednesday, January 23 at
6:30 pm
Fee: \$50 for each class
or \$90 for this class series

Winter Braising/ Roasting

Winter seems like it may never end...how can you coax some flavor out of the root vegetables in the pantry and the meat in the freezer? This class will teach you braising and roasting techniques to get you through to spring with great food on the table. Mataio Gillis will prepare winter recipes like braised lamb and root vegetable pave to warm your belly and your spirit.

Instructor:
Mataio Gillis
Date: Tuesday,
January 8 at 7 pm
Fee: \$55

Team Building Classes

In the Kitchen is open for your private team building event. These hands-on classes will encourage members of your team to work together as they prepare a multi-course meal to be enjoyed family style. Please call for availability.

Wine Series

We are very proud to welcome four knowledgeable guest instructors who will take us on a wine tasting tour from Washington to Italy. These regional tastings will include: Washington, Oregon, Italy and Spain. You will be served a variety of wines from each region and sample some delectable nibbles paired to complement each wine.

Classes begin at 6:30 pm
\$55 each class

- January 16 - Tom Saunderson - Italian Wines
- February 11 - Basilio Rodriguez Grueso - Spanish Wines
- February 20 - Laurent Martel - Washington Wines
- March 19 - Margarita Jones - Oregon Wines

Temptations

Sweet Resolutions

The holidays always bring an abundance of rich heavy foods; when January rolls around it is nice to know that we can still indulge in some delicious sweets without feeling the guilt.

In this class we will look at the lighter side of desserts without sacrificing taste and quality of ingredients. We will learn how to maximize flavor and minimize calories.

Instructor: Ashley Rodriguez
Date: Wednesday,
January 14 at 6:30 pm
Fee: \$40

For the Love of Chocolate

Who doesn't love this seductively rich, mysterious food of the gods? Ashley will dispel some of the mystery of this often-misunderstood ingredient. In this course you will learn where this heavenly food comes from and how we can use it to make sensuous chocolate desserts and candies. Students will take home some delicious chocolates and chocolate body scrub to enjoy with their Valentine.

Instructor:
Ashley Rodriguez
Date: Wednesday,
February 13 at 6:30
Fee: \$50

Easter Basket Goodies

This class comes just in time to start filling those Easter Baskets. Ashley will be teaching simple candy making techniques. Covering everything from molded chocolates to handmade vanilla marshmallows.

Instructor: Ashley Rodriguez

Date: Monday, March 17 at 6:30 pm
Fee: \$40

Restaurant-Style Dessert Series

Week One Favorite Restaurant Desserts

Desserts served in your favorite restaurants can often seem impossible to recreate at home. In this first class of a two part series we will uncover the mystery of some of our favorite gourmet desserts. Recipes may include: crème brulee, sweet soufflés and chocolate truffle cake (a.k.a. molten chocolate cake)

Week Two Restaurant Plating Techniques

In this final course of the two part series we will discover some simple techniques to make your home desserts look as if they were created by award winning pastry chefs. We will learn a variety of sauce techniques as well as some simple sugar and chocolate décor.

Instructor: Ashley Rodriguez
Date: Wednesdays, March 5 & March 12 at 6:30 pm
Fee: \$45 or \$80 if taken as a series

Cookbook Club 1st Quarter

In the Kitchen's version of a book club: Cookbook Club!! This three part series will feature specially selected books by our resident instructors. January's focus will be appetizers; in February we move on to cooking meat; and finally we end on a sweet note in March. By joining the club you will receive each book and we will guide you through the principles and a few recipes from each book.

Instructors:

Mataio Gillis, Doug Doolittle, and Ashley Rodriguez

Dates: Last Monday of the month
January 28, February 25, & March 24
Fee: \$250

Pizza by Ken

Students will receive Ken's pizza handbook explaining everything from the origin of pizza to basics of pizza dough science and hand stretching. You will learn how to prepare your pizza at home so it tastes just like your favorite pizza joint (La Fiamma, of course). At the end of the class you will top your own pizza and enjoy it with an organic green salad and wine or Rosemary Lemonade.

Instructor:

Ken Bothman
Date: Wednesday
February 27 at 6:30
Fee: \$45

Chocolate Tip

Chocolate should be kept well wrapped and stored at a constant temperature of 55 to 60 degrees Fahrenheit. Do not store chocolate in the fridge or freezer because when coming up to room temperature condensation will form on the chocolate and affect its ability to melt. Chocolate and water are not friends! For more useful chocolate information book the class "For the Love of Chocolate" February 13.

Book One

Fantastico!
by Rick Tramonto

Book Two

The River Cottage MEAT Book
by Hugh Farnley Whittingstall

Book Three

Desserts by the Yard
by Sherry Yard

Seafood Basics

This two part series will focus on northwest seafood. Week one will teach you the skills to work with shell fish including: oyster shucking and de-veining shrimp. You'll also learn how to use shellfish in preparations such as seiche, raw and grilled oysters, seared scallops and killer crab cakes! Join Mataio for this introduction to Shellfish!

Week two will focus on fish with Mataio Gillis and special guest Jeremy Brown. Jeremy, an avid fisherman, will teach Students the art of making Graylax, which is a Scandinavian preparation of raw salmon cured in salt, sugar, and dill. You're encouraged to ask questions at this demonstration class!

Instructors:

Mataio Gillis & Jeremy Brown
Date: Mondays March 3 & 10 at 6:30
Fee: \$50 for each class
\$90 if taken as a series

Book a party In the Kitchen

Special occasions will be even more fabulous with great food, wine and your family and friends to share it with. In the Kitchen warmly invites you to host your next celebration in our beautiful new space. You can host a private cooking class (hands-on or demonstration) or simply sit back and enjoy as Ciao Thyme does all the work. We will help you create the perfect menu to suit your function. Call 360.733.1267 to book your next party.

Special Events In The Kitchen

Valentine's Day

Valentine's Day In the Kitchen - we'll pull out all the stops for you and your sweetie. Food, wine, music and great service will all be served up In the Kitchen. You'll share the multi-course meal with other couples at our beautiful family style tables and we'll send you home with something sweet for later. The full menu will be posted at least two weeks prior on www.inthekitchenbellingham.com, but don't wait to reserve your seat! We'll have two seatings—5:00 pm and 8:30 pm--and space is limited.

Chefs: Mataio Gillis, Doug Doolittle, and Ashley Rodriguez

Date: February 14 at 5 and 8:30 pm

Fee: \$140 per couple

A Night with Robert Fong

It is our honor to have Chef Robert Fong In the Kitchen. This evening is sure not to disappoint as Chef Fong leads us on a culinary journey with an eclectic multi-course meal. This intimate evening will include fine dining and a discussion with the Chef as he tells stories from his culinary experiences and invites an open conversation.

Chef: Robert Fong

Date: Saturday, February 2

Fee: \$85

Hawaiian Super Bowl Party

Mataio Gillis may not be a football fan, but any excuse to make Hawaiian pupus is a touchdown with this chef! The Superbowl is the perfect time to pull out the Hawaiian classics. Mataio will take you back to his childhood home for some home cookin' including: BBQ chicken wings, Kalua pork sandwiches, potato salad and more! Take your new recipes and knowledge home to impress your football fan friends.

Instructor: Mataio Gillis

Date:

Wednesday, January 30 at 6:30 pm

Fee: \$45

Northern Italian

In this course Glenn will teach students how to create favorite dishes from Northern Italy. Glenn will share what he learned while living in Florence and traveling around Tuscany and Umbria and teach us the simplicity of authentic Italian cuisine.

Instructor: Glenn Denkler

Date: Tuesday, March 11

at 6:30 pm

Fee: \$50

Easter Brunch

Join us for Easter brunch In the Kitchen. We will serve a family style meal for the first 44 guests to RSVP! This multi-course meal will begin with a passion fruit champagne cocktail and savory tuile followed by several savory courses and one sweet one to finish. The full menu will be posted at least 2 weeks prior to the event at www.inthekitchenbellingham.com But don't wait to reserve your seat!

Chefs: Mataio Gillis, Doug Doolittle, and Ashley Rodriguez

Date: Sunday, March 23 at 11 am

Fee: \$35

Incognito Dinners

Join us for a very special night In the Kitchen as we create a fantastic feast for an intimate group of diners. These dinners will vary from casual family style to more formal, multi-course, plated affairs. Menus will be posted prior to the event.

These monthly dinners are sure to fill up quickly so grab your seats fast! Dates are specified on the calendar.

International Inspirations

Thai Street Food

Join Mataio Gillis for a flavor journey through the streets of Thailand. Thai street food brings sweet, salty, spicy and sour together in flavor bursts that will wow your palette. Learn to roll the perfect spring roll, make pad thai, pound chilies into red curry paste for your peanut sauce and more as you listen to Mataio's stories from his walks through Thai markets.

Instructor: Mataio Gillis

Date: Tuesday, February 26 at 6:30

Fee: \$45

Working Lunch

Once a month we open our doors for lunch and you will not want to miss this opportunity. Join us In the Kitchen as we demonstrate a three-course lunch to be served while you enjoy class.

Check the calendar for dates.

Fee: \$30

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3	4	5
6		8 2 pm Knife Skills 7 pm Winter braising/roasting	9 6:30 pm Savory Resolutions 1	10	11	12
13	14 6:30 pm Dessert Resolutions	15 12 pm Working Lunch 6:30 pm Winter Soups	16 6:30 Wine Series Italy	17	18	19
20	21	22 Private Event	23 6:30 pm Savory Resolutions 2	24 Incognito Dinner	25	26
27	28 6:30 pm Cookbook Club	29 6:30 pm Misunderstood Vegetables	30 6:30 pm Superbowl Recipe Party	31		

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2 An Evening with Robert Fong
3	4	5	6	7	8	9
10	11 6:30 pm Wine Series Spain	12 12pm Working Lunch 6:30 pm Knife Skills	13 6:30pm For the Love of Chocolate	14 Valentine's Dinner	15	16
17	18	19 12 pm Working Lunch 6:30 pm Breadfarm Class	20 6:30 pm Wine Series Washington	21	22	23
24	25 6:30 pm Cookbook Club	26 10 am 6-week Culinary Intensive 6:30 pm Thai Street Food	27 6:30 pm Pizza by Ken	28	29	

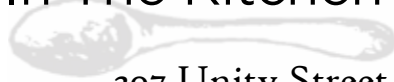
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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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2	3 6:30 pm Fish Series 1	4 10 am 6-week Culinary Intensive	5 6:30 Restaurant Dessert Series 1	6	7	8
9	10 6:30 pm Fish Series 2	11 10 am 6-week Culinary Intensive 6:30 Northern Italian	12 6:30 Restaurant Dessert Series 2	13 Incognito Dinner	14	15
16	17 12 pm Working Lunch 6:30 Easter Candies	18 10 am 6-week Culinary Intensive 6:30 Eggs	19 6:30 Wine Series Oregon	20	21	22
23 Easter Brunch	24	25 10 am 6-week Culinary Intensive* 6:30 Knife Skills	26	27	28	29

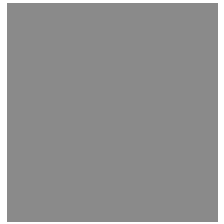
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* April 1st
12pm - 6pm
6-week Culinary Intensive

In The Kitchen



207 Unity Street
Bellingham, WA 98225



Join our mailing list by emailing us at classes@inthekitchenbellingham.com to receive updates about new classes, changes and cancellations.



A big Thank You to all of those at In the Kitchen and our Resident and Guest Instructors who really helped to put this inaugural quarter together. A special thanks to Claire Nevels for all her long hours and dedication. Without her our kitchen would be more chaotic and less entertaining.

Payment and Cancellation Policy

In the Kitchen reserves the right to change menu items based on seasonal availability and instructor's preference. Classes may run longer than their allotted time. Classes will begin promptly at the time noted on the schedule. Please arrive early as class seating is on a first come, first serve basis. The doors will open 30 minutes prior to the scheduled start time.

Registration is available by phone, in person, by mail or email. To complete registration, payment must be made in full. You may pay with cash, check or credit card. If the class you wish to attend is full, you will be put on our waiting list. Registration is first come, first serve so don't delay! To assure your registration we will call or email you to confirm.

Cancellation

A refund will be given if you are able to cancel your registration with at least seven days notice. After that up to 48 hours before the class you will be given In the Kitchen credit to be used for another cooking class to be taken at your convenience. With less than 48 hours notice, we regret that we are unable to give a refund or credit.

Although we prefer email (classes@inthekitchenbellingham.com) please feel free to call us at 360.733.1267 to register.

Registration Form

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____

Email _____

Class Name _____

Date & Fee _____

Class Name _____

Date & Fee _____

Class Name _____

Date & Fee _____

Total Amount _____

check MC Visa

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