

MARCH 2010

DATE	HOURS	SUBJECT	PRICE
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Mondays (March 1, 8, 15, 22) **BASIC TECHNIQUES COOKING 101** Series of 4/\$325.00



Series of
4 classes
Monday nights
6:30-9:00 PM

*Hands-on.
Limited to 15.*

**Each participant will receive a
Wüsthof Knife Roll**



Try this popular series of hands-on cooking classes that are designed for those interested in cooking but not sure where to start. Whether you're planning on developing skills in the kitchen or considering a career in the culinary arts, we can help you. Learn basic cooking techniques working with stocks, soups and sauces, vegetables, poultry and meats from **CHEF JEREMY REED**, chef instructor in the *School of Culinary Arts and Culinary Management* at the *Art Institute of Pittsburgh*.

- Class I **Soups, Stocks and Sauces**
- Class II **Poultry**
- Class III **Vegetables and Salads**
- Class IV **Meats**

Check out Chef Jeremy's new Building on Basics Series beginning Monday night April 12th.

Basic Techniques Cooking 101 will be repeated on Thursday nights August 5, 12, 19 and 26.

Monday 1 6:30-9:00 PM **Soups, Stocks, Sauces** 1st class in Basic Cooking 101 (above) Series price

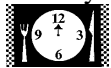
LUNCH & LEARN

Limited to 24



This is the 12th year of our most popular classes. Grab a friend or meet a new one and "lunch" at Crate. On most Wednesdays from 12 noon to 1:30 PM enjoy sit-down classes (45 minute instruction-45 minute lunch). Taught and served to you by our staff.

Wednesday 3 12 NOON-1:30 PM **LUNCH & LEARN** \$28.00



Glazed Pork Tenderloin with a Rich Plum-Shallot Sauce • Truffle Pasta Ribbons • Bittersweet Greens with Champagne Vinaigrette • "Bar None" Cookie Platter.

Thursday 4 6:00-8:30 PM **SUSHI** \$50.00



Learn how to prepare your own sushi. This hands-on class is taught by **HENRY DEWEY**, owner of *Penn Avenue Fish Company* and **JONNY HAN**, Master Sushi Chef from Tai Pai, Taiwan. **JONNY** will be helping you learn skills to make different shapes and styles of Japanese sushi. The blending of Sushi with American tastes has created many new sushi combinations. **JONNY** will properly prepare the vegetables and sushi rice then teach you how to make California and Boston Rolls, Tuna Maki and the fancy Typhoon Roll (salmon, avocado, asparagus topped with spicy cilantro salsa and crispy potato chips) **HENRY** has put together a starter kit for you to take home so you are ready to "roll"! **Limited to 18.**

**CHECK OUT OUR WEBSITE WWW.CRATECOOK.COM
FOR COOKING CLASSES NOT IN THE BROCHURE**

Saturday 6 1:00-4:00 PM **KNOW YOUR SKINS** \$55.00



Try your hand at making a variety of Chinese stuffed wrappers. Whether it is: Wonton Soup • Thai Spring Rolls with a Spicy Plum Sauce • Fresh Vegetable Rice Paper Rolls with an Orange Dipping Sauce • Thai Steamed Chicken Dumplings with a Peanut Sauce • Mu Shu Pork in Mandarin Pancakes with Hoisin Sauce, **DOROTHY TAGUE** will help you learn the techniques to create these bundles of flavor. When you put in the effort, you will be successful and comfortable in "your own skin" making these wrappers for others! *Everyone in the class will receive Dorothy's favorite julienne peeler \$16.00 value.*

Limited to 12.

Monday 8 6:30-9:00 PM **Poultry** 2nd class in Basic Cooking 101 Series price

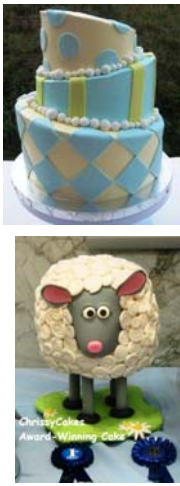


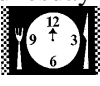



Wednesday 10 12 NOON-1:30 PM **LUNCH & LEARN** \$28.00





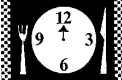

Cheddar Cheese Soup with Black Pepper Croutons • Open-Faced Flat-Iron Steak Sandwich with Horseradish Cream • Individual Mixed Berry Cobbler. *Repeat of January 6, 2009 Sold Out class.*

1960 Greentree Road • Pittsburgh, PA • 15220 • (412) 341-5700 • Fax (412) 341-6231 • www.cratecook.com

MARCH 2010

DATE	HOURS	SUBJECT	PRICE
Thursdays 11 & 18	6:00-8:30 PM	CAKE DECORATING-2 Part Series	\$130.00
	<p>CHRISSEY CORRADO's love of baking helped her find a great way to express her creativity through her cake decorating business, Chrissy Cakes. She specializes in unique cake designs using buttercream and fondant. These 2-part hands-on, step-by-step instructional classes are on consecutive Thursday nights.</p> <ul style="list-style-type: none"> • In the first class Chrissy will teach you how to decorate a buttercream cake. We will provide you with a 6" cake to work on. You will get an overview of decorating tools, types of icing, making icing, applying icing, smoothing surface, using a piping bag, colorings and borders, messages and simple decorations. • In the second class Chrissy will teach you how to cover and decorate a cake you made using fondant icing. You will learn insider tips and tricks for smoothing fondant and troubleshooting flaws. Learn about fondant decorating tools, discuss the properties in fondant, coloring fondant, rolling fondant, making borders with fondant, decorating shapes and letters, storing fondant cake. <p><i>1st class: You will need an offset icing spatula, disposable piping bags or regular icing bags and regular tips.</i> <i>2nd class: You will need a rolling pin, offset spatula for icing and a cake to decorate.</i> <i>Crate will provide a cake for the 1st class only, toothpicks, 2# of fondant per person and color paste.</i> <i>Each student in the class will get a decorating turn table (worth \$30.00)</i> Limited to 15.</p>		
Saturday 13	11:00 AM-2:00 PM	SRIRACHA-SOME LIKE IT HOT!	\$50.00
	<p>Sriracha is made from sun-ripened chilies which are ground into a smooth paste along with garlic and packaged in a convenient squeeze bottle with a well-known Rooster logo. This Chinese ketchup adds punch to the ordinary. <i>Bon Appetit</i> just named it "the ingredient of the year." So CHEF JEREMY REED is kicking everything up a notch: Coconut Shrimp with a Spicy Aioli • "Bite You" Blue Fin Crab with Penne • New Orleans "Jazzed-up" Chicken and Sausage Jambalaya • Sweet and Spicy Duck Pizza. <i>Everyone will go home with a 17 oz. bottle of Sriracha.</i></p>		
Monday 15	6:30-9:00 PM	Vegetables/ Salads 3rd class in Basic Cooking 101	Series price
Wednesday 17	12 NOON-1:30 PM	LUNCH & LEARN	\$28.00
	<p>Hearty Salmon Chowder with Dill and Parmesan Crisps • Fluffy Biscuits • Homemade Lemon Custard with Warm Spiced Fruit.</p>		
Thursday 18	6:00-8:30 PM	2nd class of Cake Decorating	Series price
Monday 22	6:30-9:00 PM	Meats 4th class in Basic Cooking 101	Series price
Wednesday 24	12 NOON-2:00 PM	BRUNCH & LEARN	\$40.00
	<p>Farm-Fresh Eggs with Aged Cheddar nestled in Bacon-Wrapped Polenta Cups • Spring Greens with Sherry Vinaigrette • Nutella (Hazelnut Chocolate) French Toast Sandwiches dusted with Powered Sugar • Whipped Crème de Cocoa Coffee. <i>Everyone will go home with a 13 oz. jar of Nutella.</i></p>		
Thursday 25	6:00-9:00 PM	COOKING WITH A PARTNER	couple/\$130.00
	<p>Grab a friend, family member or new interest and join us for a fun evening of cooking. What better way to share something we all enjoy doing; cooking and eating! Upon arrival you will have hors d'oeuvres and a glass of Prosecco, then ROSEMARY BARKER will guide the group through the preparation of this sensational menu: Medallions of Roasted Pork Tenderloin with an Apple-Shallot Sauce • Pennsylvania Apple and Celery Salad with Toasted Pecans served in a Lettuce Cup • Poached Pears with Saffron in a White Wine Reduction Sauce. Appropriate wine served with dinner. Sit-down dinner. Limited to 9 couples/friends.</p>		
Saturday 27	1:00-4:00 PM	DO-AHEAD FLOURLESS DESSERTS	\$40.00
	<p>These desserts are great for Passover. These desserts are perfect for gluten-intolerant diets. These desserts are great for people who want to do things ahead, not at the last minute. These desserts are great. Using ordinary grocery store items, JANET LASZEWSKI will please any "foodie". Watch JANET as she whips up: Chocolate Fudge Tart with a Walnut Crust • Chocolate-Peanut Butter Drop Cookies • Rich Dense Chocolate Cake • Light and Fluffy Strawberry Fool.</p>		
Wednesday 31	12 NOON-2:00 PM	EASTER LUNCH & LEARN	\$40.00
	<p>Spring Rib Lamb Chops on a Bed of Swiss Chard drizzled with a Rich Balsamic Reduction • Golden Potato Gratin • Spring Asparagus Bundles • "Our Summer" Cherries Jubilee!</p>		

APRIL 2010





DATE	HOURS	SUBJECT	PRICE
Thursday 1	6:00-9:00 PM	MOROCCO: ON THE ROAD TO MARRAKESH	\$55.00
	<p>This popular cuisine is one of the big surprises in our cooking school. You don't even have to leave the country, state or even the south hills with the help of DOROTHY TAGUE. You will make and eat: Beef and Lamb Briouts (phyllo appetizers) • Minty Tomato Salad • Couscous with Olives, Scallions, Mint and Preserved Lemons • Lamb Tagine with Honey, Apricots and Yogurt Sauce • Dried Fruit Tart with Orange Cardamom Whipped Cream • Iced Moroccan Mint Tea and Moroccan Coffee.</p> <p>New menu.</p>		Limited to 12.
<p>We have a limited amount of space in our work-study program. Volunteers assist teachers and staff with class preparation, serving and clean-up. We ask that you commit to a number of classes during the current cooking school brochure. Call Linda J. (412) 341-5700 or fax at (412) 341-6231 or email linda@cratecook.com if you are interested.</p> <p><i>Pictured: Janice Cook.</i></p>			
Saturday 3	11:00 AM-1:30 PM	PIZZA AROUND THE CLOCK FOR KIDS (9-12 yrs old)	\$45.00
	<p>CHRISSA SULLIVAN will teach our young chefs how to create fresh pizza dough, how to knead it and yes, even how to toss it! The homemade pizza crust will then serve as the base for: Farmhouse Breakfast Pizza • Personalized Pizzas with "From Scratch" Sauce • Caramel Apple Dessert Pizza. Children will take home a pizza dough ball. With the dough they can treat their own families to a pizza night to remember.</p>		Limited to 12.
Wednesday 7	12 NOON-1:30 PM	LUNCH & LEARN	\$28.00
	<p>Lemony Hummus with Homemade Baked Pita Chips • Mediterranean Lettuce Wraps filled with a Couscous Vegetable Medley • Our favorite Ginger Snap Ice Cream.</p>		
Saturday 10	1:00-4:00 PM	LET THE PARTY BEGIN WITH CAROL TABONE	\$65.00
	<p>CAROL TABONE returns to CRATE with an exciting class showing you how to prepare an impressive selection of hors d'oeuvres for your next special occasion. Welcome your guests with recipes that have a creative twist, great eye appeal and tempting flavors.</p> <p>This January CAROL retired as <i>Director of the Cooking School at Jungle Jims</i> in Cincinnati after 15 years. We are so delighted to have CAROL back after a long absence.</p> <p>Try her: Baked Brie en Croute with a Tomato Chutney • Beef Tenderloin Crostini with Three Sauces • Miniature Alsatian Pizzas with Onion and Bacon • Ginger Roulades • Herbed Chicken Salad in Phyllo Cups • Cherry Tomato Polenta Tartlets with a Basil Mayonnaise.</p>		

Monday (April 12, 19, 26) BUILDING ON BASICS Series of 3/\$210.00

Series of 3 classes

Monday nights 6:30-9:00 PM

This course is taught by **CHEF JEREMY REED**


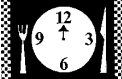



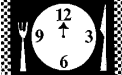

We had many requests for this series of hands-on classes. If you have already taken the basics and now want to continue learning about fish, seafood and grains or are beyond the basics, come join **CHEF JEREMY REED**. **CHEF JEREMY** is a chef instructor in the *School of Culinary Arts and Culinary Management* at the *Art Institute of Pittsburgh*. **Limited to 15.**

Class I Fish: Poached Salmon with Orange Beurre Blanc • Mediterranean-style Tilapia (tomatoes, garlic capers and onions) • BBQ Seafood Quesadillas • Potato-Encrusted Salmon with Sweet Red Onion.


Class II Shellfish: Scallops au Poivre with Risotto • Mussels in Garlic and White Wine • New England Clam Chowder • Coquille St. Jacques.

Class III Grains: Black Bean Soup • Falafel • Red Beans with Rice • White Beans and Greens Ragout.


APRIL 2010

DATE	HOURS	SUBJECT	PRICE
Tuesday 13	11:00 AM-2:00 PM	FISH	\$70.00
	CHEF JEREMY REED offers this class to all of you who want to learn about fish. It is the same as Class I in the Building on Basics class in the Monday night series (April 12). Poached Salmon with Orange Beurre Blanc • Mediterranean-style Tilapia (tomatoes, garlic capers and onions • BBQ Seafood Quesadillas • Potato-Encrusted Salmon with Sweet Red Onion. Limited to 15.		
Wednesday 14	12 NOON-1:30 PM	LUNCH & LEARN	\$28.00
	Caramelized Onion Salisbury Steak on Cheese Toasts • Rich Roasted Sweet Potato Salad with Citrus Vinaigrette • Strawberry Dream Roulade.		
Frídays (April 16, 23, 30, May 7-Dinner)		ITALIAN "BOOT CAMP"	Series of 4/\$250.00
	Series of 4 classes 3 FRIDAYS 11:00 AM-2:00 PM Last FRIDAY 5:00 PM-8:00 PM	ROSEMARY BARKER is teaching the cuisine of her ancestors. You will feel the tradition and culture, the sauces and spices, the aromas and flavors from Italy. Food lovers and novices will get the opportunity to learn classic cooking techniques, taste wonderful ingredients and share a unique experience. Class I Antipasti and Insalata: Ricotta Stuffed Eggplant Rolls with Basil and Parsley Pesto • Savory Sicilian Hummus with Toasted Focaccia • Skewered Pancetta Wrapped Rosemary Shrimp • Fennel and Blood Orange Salad with Radicchio and Toasted Pine Nuts • Sicilian Arugula Salad with a Red Wine Vinaigrette. Class II Pasta and Salse: Homemade Fettuccine with Fresh Tomato-Basil Cream • Ricotta Gnocchi with Brown Butter Sage Sauce • Ravioli with Sunday Gravy (pork and beef red sauce). Class III Carne e Pollame: Rose's Homemade Italian Sausage with Sautéed Hot Peppers and Onions • Pork Braciola with Ragu • Nina's Chicken Romano with Fried Capers and Lemon Butter Sauce. Class IV: Class participants will cook dinner and invite one guest to join them for the concluding class: ROSE makes Giuliano Bugialli's Torta al Limone (lemon tart) for a special ending to this unique class. • Lemoncello served. Appropriate wines served. Limited to 12.	
Saturday 17	10:00 AM-2:00 PM	*KNIFE SHARPENING	* \$2.00 PER KNIFE/3 max.
ED BARTUSH (<i>Regional Sales Manager for Wüsthof Trident Cutlery Co.</i>) will sharpen up to 3 knives per customer. *(Donation made to Family Hospice and Palliative Care).			
Saturday 17	12:30-3:00 PM	 KNIFE SKILLS	\$50.00
	Students will hone their knife skills through hands-on application. You will learn how to properly hold the knife, position your body, and cut vegetables and fruit. You will dice, slice and learn when it is appropriate to use particular cuts for specific styles of cooking. This cut food will be used to make Hash Brown Potatoes, French Fries, Pesto Pasta and Fajitas. CHEF JEREMY REED will cover dicing, chiffonade, batonnet, mincing, julienne and more. <i>Each participant will receive a Wüsthof knife sharpener FREE (\$25.00 suggested retail value).</i> Limited to 18.		
Monday 19	6:30-9:00 PM	Seafood	2nd class in Building on Basics Series price
Wednesday 21	12 NOON-1:30 PM	LUNCH & LEARN	\$28.00
	Sautéed Stuffed Chicken Breasts with Chèvre and Caramelized Spring Onions • Creamy Polenta and Broccoli • Berry Buttermilk Cake with Vanilla-Scented Crème Fraîche.		
COOKING SCHOOL CERTIFICATES OR MERCHANDISE GIFT CERTIFICATES ARE GREAT FOR MOTHER'S DAY			
Thursday 22	6:00-8:30 PM	EASY AS....TARTS!	\$40.00
	When people think of tarts they usually think of a filled bottom crust in a fluted pan, but tarts can be so much more. There are free form tarts, uniquely shaped tarts, sweet and savory tarts to name just a few types. So our baker, LINDA MASON , is here to expand your repertoire. You'll learn how to make: Roasted Tomato Tart • Apple and Raspberry Galette • Sinfully Rich Chocolate Truffle Tart • Fresh Fruit and Vanilla Pastry Cream Tart and Individual Tartlets.		
Friday 23	11:00 AM-2:00 PM	Class II	2nd class Italian "Boot Camp" Series price

APRIL 2010

DATE	HOURS	SUBJECT	PRICE
Saturday 24	11:00 AM-1:30 PM	THE BUTCHER-GOOD TO THE BONE!	\$45.00
	For over 33 years JIMMY D (D'ALESSANDRO) has been a butcher for <i>Giant Eagle</i> . He is passionate about food. He'll explain how people should cook different cuts of meat including prime cuts that are "good to the bone". Don't be embarrassed, JIMMY will explain about types and cuts of meat. He's the real McCoy, an old-time butcher. Along with Jimmy's butchering, RANDY TOZZI (<i>Regional Prepared Food Specialist for Giant Eagle and Market District</i>) will be cooking up a storm. We love Randy's enthusiasm about everything! We are so glad to bring back this dynamic duo. You will be tasting: Short Ribs (Osso Bucco and Korean-Style) • Rack of Elk • Thick-cut Pork Chops with Sauerkraut • Slab Spare Ribs cut and made into Southern BBQ St. Louis-style • Market District's Prime-Aged Standing Rib Roast. Come with plenty of questions and an appetite. <i>Everyone will receive a \$10 Gift Card from Giant Eagle.</i>		

Monday 26	6:30-9:00 PM	Grains	3rd class in Building on Basics	Series price
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Wednesday 28	12 NOON-1:30 PM	LUNCH & LEARN		\$28.00
	New Orleans Shrimp Étouffée over Rice • French Quarter Chopped Salad with Lemon Vinaigrette • Beignets dusted with Cinnamon and Sugar.			

Friday 29	11:00 AM-2:00 PM	Class III	3rd class Italian "Boot Camp"	Series price
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MAY 2010

DATE	HOURS	SUBJECT	PRICE
Saturday 1	11:00 AM-2:00 PM	LORETTA PAGANINI'S ROMAN HOLIDAY	\$65.00



LORETTA PAGANINI, owner of *Loretta Paganini's School of Cooking* from the Cleveland area, is back again! The ICASI division of the *Loretta Paganini School of Cooking* was created in response to the food industry's great demand for professionally trained chefs. **LORETTA**, we love having you at **CRATE**.

Don't miss this demonstration class on the foods of Rome. The Roman kitchen centers on vegetables, especially artichokes, grapes and products from local farms. Join **LORETTA** as she creates these delicious dishes that leave you wanting more of her classes.

Menu: Artichoke Shrimp Strudel • Vegetable Salad with Shaved Pecorino Cheese • Homemade Fettuccine alla Carbonara • "Porchetta" Pork Tenderloin stuffed with Herbs and Pancetta • Rosemary Roasted Potatoes • Rapini alla Romana • Lemon Mascarpone Tart with Fresh Strawberries *A crisp Italian white wine will be served.*

Monday 3	6:00-8:30 PM	SUSHI	\$50.00
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Learn how to prepare your own sushi. This hands-on class is taught by **HENRY DEWEY**, owner of *Penn Avenue Fish Company* and **JONNY HAN**, Master Sushi Chef from Tai Pai, Taiwan. **JONNY** will be helping you learn skills to make different shapes and styles of Japanese sushi. The blending of Sushi with American tastes has created many new sushi combinations. **JONNY** will properly prepare the vegetables and sushi rice then teach you how to make California and Boston Rolls, Tuna Maki and the fancy Typhoon Roll (salmon, avocado, asparagus topped with spicy cilantro salsa and crispy potato chips) **HENRY** has put together a starter kit for you to take home so you are ready to "roll"! *Same Sushi class as March 4th.*

Limited to 18.

Wednesday 5	12 NOON-2:00 PM	MOTHER'S DAY LUNCH & LEARN		\$40.00
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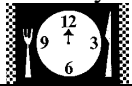

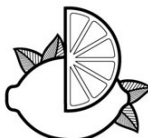


Mediterranean Coastal Salmon Salad on a Bed of Salad Greens • Parmesan Cheese Straws • Strawberry Short "Cake" with Layered Whipped Cream and Fresh Strawberries • Strawberry Margarita • Toffee Taboo.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
MARCH 2010	1) Basics 101 Series Class I 6:30-9:00 PM Series of 4 for \$325	2)	3) Lunch & Learn Noon-1:30 PM \$28	4) Sushi 6:00-8:30 PM \$50	5)	6) Know Your Skins 1:00-4:00 PM \$55
7) CLOSED	8) Basics 101 Class II 6:30-9:00 PM	9)	10) Lunch & Learn Noon-1:30 PM \$28	11) Private Class The Icing on the Cake (Part 1) 6:00-8:30 PM Series of 2 for \$130	12)	13) Sriracha Some Like it Hot! 11:00 AM-2:00 PM \$50
14) CLOSED	15) Basics 101. Class III 6:30-9:00 PM	16)	17) Lunch & Learn Noon-1:30 PM \$28	18) The Icing on the Cake (Part 2) 6:00-8:30 PM	19)	20) PRIVATE CLASS
21) CLOSED	22) Basics 101. Class IV 6:30-9:00 PM	23)	24) Brunch & Learn Noon-2:00 PM \$40	25) Cooking with a Partner 6:00-9:00 PM 2 for \$130	26)	27) Flourless Desserts 1:00-4:00 PM \$40
28) CLOSED	29)	30)	31) Easter Lunch & Learn Noon-2:00 PM \$40	APRIL 2010 1) Moroccan 6:00-9:00 PM \$55		3) Pizza Around the Clock (9-12 yrs olds) 11:00 AM-1:30 PM \$45
4) CLOSED EASTER	5)	6)	7) Lunch & Learn Noon-1:30 PM \$28	8)	9)	10) CAROL TABONE 1:00-4:00 PM \$65
11) CLOSED	12) Building on Basics-Series Class I 6:30-9:00 PM Series of 3 for \$210	13) Fish Building on Basics Class I only 11:00 AM-2:00 PM \$70	14) Lunch & Learn Noon-1:30 PM \$28	15)	16) Italian "Boot Camp" Series Class I 11:00 AM-2:00 PM Series of 4/\$250	17) Knife Sharpening 10:00 AM-2:00 PM \$2 ea knife/3max. Knife Skills Class 12:30-3:00 PM \$50
18) CLOSED	19) Building on Basics Class II 6:30-9:00 PM	20)	21) Lunch & Learn Noon-1:30 PM \$28	22) Easy as... Tarts! 6:00-8:30 PM \$40	23) Italian "Boot Camp" Class II 11:00 AM-2:00 PM	24) The Butcher Good to the Bone 11:00 AM-1:30 PM \$45
25) CLOSED	26) Building on Basics Class III 6:30-9:00 PM	27)	28) Lunch & Learn Noon-1:30 PM \$28	29)	30) Italian "Boot Camp" Class III 11:00 AM-2:00 PM	
MAY 2010						1) LORETTA PAGANINI 11:00 AM-2:00 PM \$65
2) CLOSED	3) Sushi 6:00-8:30 PM \$50	4)	5) Mother's Day Lunch & Learn Noon-2:00 PM \$40	6)	7) Italian "Boot Camp" Dinner Class IV 5:00-8:00 PM (Dinner)	8) Mother's Day Lunch (9-12 yrs olds) 11:00 AM-2:00 PM \$50
9) CLOSED MOTHER'S DAY	10)	11)	12) Lunch & Learn Noon-1:30 PM \$28	13) Get Your Fill of ...Fuller Goes Thai 6:00-8:30 PM \$50	14)	15) Lemon with a Twist 1:00-4:00 PM \$40
16) CLOSED	17) Pierohi 6:00-8:00 PM \$40	18) Tour of the Strip 10:00 AM-1:00 PM \$45	19) Fashion Show Lunch & Learn Noon-2:00 PM \$40	20)	21)	22) Rollin' in Dough 11:00 AM-2:00 PM \$50
23) CLOSED	24)	25)	26)	27)	28)	29)
30) CLOSED	31) CLOSED MEMORIAL DAY					

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
JUNE 2010						
		1)	2)	3)	4) All Clad Cookware 2nds Sale 9:30 AM-9:00 PM	5) All Clad Cookware 2nds Sale 9:30 AM-5:00 PM
6) All Clad Cookware 2nds Sale 11:00 AM-3:00 PM	7)	8)	9) Lunch & Learn Noon-1:30 PM \$28	10) It's a Burgh Thing! Cookie Table 6:00-8:30 PM \$45	11)	12) PRIVATE CLASS
13) CLOSED	14) Dim Sum II and Then Some 6:00-9:00 PM \$60	15)	16)	17)	18)	19) CAROL TABONE Stellar Salads 11:00 AM-2:00PM \$60
20) CLOSED	21)	22)	23) Lunch & Learn Noon-1:30 PM \$28	24)	25)	26)
27) CLOSED	28)	29)	30)	JULY 2010		3)
4) CLOSED	5) CLOSED INDEPENDENCE DAY Observed	6)	7)	8)	9) Girls Night Out! 6:00-8:30 PM \$50	10)
11) CLOSED	12) Wines Around the World with Café Zao Dinner 6:30-9:00 PM \$70	13)	14) Lunch & Learn Noon-1:30 PM \$28	15) Men Only BBQ 6:30-9:00 PM \$55	16)	17)
18) CLOSED	19)	20)	21)	22) Shrimp Boats a' Coming 6:00-9:00 PM \$45	23)	24)
25) CLOSED	26)	27)	28) Lunch & Learn Noon-1:30 PM \$28	29)	30)	31)
August 2010						
1) CLOSED	2) Wild Rosemary 6:00-8:30 PM \$40	3)	4)	5) Basics 101 Series Class I 6:30-9:00 PM Series of 4 for \$325	6)	7) Sicilian Farmhouse Dinner 1:00-4:00 PM \$55
8) CLOSED	9)	10)	11)	12) Basics 101 Class II 6:30-9:00 PM	13)	14)
15) CLOSED	16)	17)	18) 32nd Anniversary Lunch & Learn Noon-2:00 PM \$32	19) Basics 101 Class III 6:30-9:00 PM	20)	21)
22) CLOSED	23)	24)	25) 32nd Anniversary Lunch & Learn Noon-2:00 PM \$32	26) Basics 101 Class IV 6:30-9:00 PM	27)	28)
29) CLOSED	30)	31)				


MAY 2010

DATE	HOURS	SUBJECT	PRICE
Friday 7	5:00-8:00 PM	Class IV 4th class Italian "Boot Camp"	Series price
Saturday 8	12 NOON-2:00 PM	MOTHER'S DAY LUNCHEON (9-12 yrs old)	\$50.00
	<p>It's every mother's dream...drop off the children, go shopping and then come back to CRATE for a sit-down lunch made by your child, especially for you. Have lunch with your child: Sorbet Spritzers • Pretzel Crusted Chicken with Golden Cheddar-Mustard Sauce • Apple Slaw • Chocolate Mousse Baskets. This class is taught by a very enthusiastic CHRISIA SULLIVAN. Mothers are invited back to CRATE for lunch at 1:30 PM. <i>Please have your child bring a 3" photo of him/herself for a personalized surprise.</i> Limited to 12.</p>		
Wednesday 12	12 NOON-1:30 PM	LUNCH & LEARN	\$28.00
	<p>Savory Sausage Stuffed Summer Tomatoes topped with Aged Provolone Cheese • Roasted Potato and Corn Salad with Fresh Tomatoes • Trio of Summer Ice Cream Snowballs.</p>		
Thursday 13	6:00-8:30 PM	GET YOUR FILL OF... FULLER GOES THAI	\$50.00
	<p>We know CHEF BILL FULLER, executive chef of the <i>big Burrito group</i>, loves Thai food. So we asked him to teach this class. He calls it "Cooking a bunch of Thai Small Plates with a Big Polak" in true FULLER fashion! We can never get enough of this guy! BILL'S menu in tonight's class: Pork and Shrimp Spring Rolls with Plum Sauce • Todd Mun (fish cakes) with Hot and Sour Sauce • Larb Gai (chicken lettuce wraps) • Nam Prik Ong (northern spicy Thai pork and vegetable dip) • Thai Iced Coffee.</p>		
Saturday 15	1:00-4:00 PM	LEMON WITH A TWIST	\$40.00
	<p>There is something so pleasing and refreshing about lemons especially in the summer. Lemon lovers enjoy the intensely aromatic fruit that is the heart of these recipes LINDA MASON is demonstrating. Learn how to make: Homemade Crepes with Fresh Lemon Curd • Preserved Lemons (for use in stews, soups and salads) • Lemon-Blueberry Upside Down Cake with Lemon Whipped Cream garnished with Candied Lemon Rind • Lemon Meringue Tart • Lemon Ice Cream with a Lemon Cookie. <i>Two lucky participants will win a microplane zester.</i></p>		
Monday 17	6:00-8:00 PM	PIEROHI	\$40.00
	<p>When JANET LASZEWSKI's mother, Sophia Kurylo passed away, JANET decided to continue the tradition of teaching pierohi classes that she and her mother had done together at Crate. In this interactive class, participants will watch the dough being made and pinched. Although most of the class will be demonstration, participants may use the instructors-prepared dough and Potato-Cheddar or Sauerkraut filling to roll, cut, fill, pinch and cook these delectable "little pies". At the conclusion of the class, you will sample the prepared pierohi with accompaniments.</p>		

**BRING YOUR GROUP TO CRATE FOR A PRIVATE PARTY.
DEMONSTRATION, HANDS-ON, TEAM BUILDING CLASSES
CREATED FOR YOUR SPECIFIC NEEDS.**

Tuesday 18	10:00 AM-1:00 PM	TOUR OF THE STRIP	\$45.00
	<p>The "Pittsburgh Strip" is where we find the ethnic foods that are not available in our super markets. To navigate the strip you'll need one of our able-bodied "foodies". You'll be introduced to the foods and the characters that make the "strip" a truly exciting culinary experience. <i>We will meet at La Prima on 21st between Penn and Liberty. Lunch at Penn Ave Fish Co is included.</i> Limited to 15.</p>		
Wednesday 19	12 NOON-2:00 PM	SUMMER FASHION LUNCH & LEARN	\$40.00
	<p>We had so much fun last session we asked Nancy Gilmore of MoZaic Boutique in Bridgeville to return. Her store features artisan jewelry, handbags, spectacular apparel and unique accessories. So today you'll enjoy a fashion show with her unique one-of-a-kind items during our class featuring: Zucchini Vichyssoise • Roasted Vegetable Orzo Salad with Oven-Roasted Shrimp • Freeform Pecan-Nectarine Cookie Tart. <i>One of you will win a \$100 gift certificate to MoZaic Boutique.</i></p>		

We "foodies" have something to sink our teeth into with the Market District stores. We purchase the food for our Crate classes at these stores...and love it!


Saturday 22	11:00 AM-2:00 PM	ROLLIN' IN DOUGH	\$50.00
	<p>Try your hand at making all kinds of filled or pancake-style foods that will please your palate. DOROTHY TAGUE will teach you how to make: Chrusciki (fried dough sprinkled with powdered sugar) • Chinese Scallion Pancakes • Spanakopita • Fried Apple Empanadas (homemade dough) • Puff Pastry • Homemade Savory Beef filled Empanadas with Potatoes, Onions, Olives and Raisins. Limited to 12.</p>		


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JUNE 2010


DATE	HOURS	SUBJECT	PRICE
ALL-CLAD COOKWARE SECONDS SALE			
Friday, June 4 • Saturday, June 5 • Sunday, June 6			
Details online. New Hours for Sale (on center page June calendar)			

Wednesday 9	12 NOON-1:30 PM	LUNCH & LEARN	\$28.00
	Watermelon Gazpacho • Mouth-Watering Chicken Thighs with Roasted Peaches and Leeks • Southwestern Creamy Potato Salad • Surprise Dessert.		

Thursday 10	6:00-8:30 PM	"IT'S A BURGH THING"-THE COOKIE TABLE	\$45.00
	The wedding cookie table is a tradition reflecting the ethnic communities of steel-mill towns, especially in western Pennsylvania. Its roots have been traced to Italy and Eastern Europe. We in Pittsburgh are "the masters" of the cookie table. We have been written and talked about nationally in the <i>New York Times</i> and <i>NPR</i> . For many months mothers, aunts, neighbors, friends, grandmothers and in-laws bake traditional and new cookie creations in their kitchens (freezing them for the big day). So LINDA MASON will help you get started participating in this "Burg" custom: Mexican Wedding Cookies • Coconut Macaroons Drizzled with White Chocolate • Traditional Lady Locks • Raspberry-Almond Shortbread Thumbprints • Apricot Kolachi • Chocolate Chip Lace Cookies • Pizzelles with a hint of Lemon.		



Monday 14	6:00-9:00 PM	DIM SUM II AND THEN SOME	\$60.00
	Dim Sum is perfect for entertaining or for a special Sunday brunch. DOROTHY TAGUE will help you prepare: Puffy Shrimp Balls with a Lemon Cherry Sauce • Steamed Chicken Sui Mai Dumplings with a Chili Sauce • Chinese Honey Hoisin Ribs • Chinese Vegetarian Pizza • Thai Fresh Rice Paper Wraps • Chili Beef Wonton Purses with a Sweet and Sour Sauce. Limited to 12.		

REMEMBER TO VISIT OUR WEBSITE AT WWW.CRATECOOK.COM
FOR THE LATEST INFORMATION ON SPECIAL EVENTS, CLASSES AND PRODUCTS





Saturday 19	11:00 AM-2:00 PM	FIVE STAR STELLAR SALADS THAT MAKE A MEAL	\$60.00
	Salads give the imaginative cook free creative license! CAROL TABONE captures the spark and excitement of creating these salads in a modern way. This fun-filled class has a variety of textures, tastes and colors perfect for the summer. These salads are the center of the meal: Caesar Salad with Pepper-Crusted Tuna and Parmesan Crisps • Curried Couscous Salad with Roasted Vegetables, Peach Chutney and Cilantro Yogurt • Ascot Chicken Salad (Carol's favorite layered salad from England's Ascot Races) with Homemade Cracker Bread.		

Wednesday 23	12 NOON-1:30 PM	LUNCH & LEARN	\$28.00
	Herb-Marinated Flank Steak with Grilled Tomatillo Sauce • Cantaloupe Ribbon Salad with Honey-Lime Dressing • Frozen Raspberry-Peach Parfait Cake.		


JULY 2010


DATE	HOURS	SUBJECT	PRICE
Friday 9	6:00-8:30 PM	GIRLS NIGHT OUT!	\$50.00
	What a night! Our store will be closed so we will have only "girls" having a great night out. On arrival, JOYCE PITTMAN and KAREN CAHALL will serve you Hummus with Pita Chips and Roasted Feta with Olives and Red Peppers and an AB...racadabra Martini. They will demonstrate how to make: Grape Leaves • Tabouleh with Minted Citrus Shrimp • Mediterranean Chicken Phyllo Triangles • Ya Ya's Blanghetta. Then, you will watch a live performance by Carenza, a belly dancer who teaches dancing locally. Those of you who would like to try dancing will have an opportunity at the end of her performance with the aid of Carenza. The rest can watch us all try our "belly" at it. (You can burn up to 300 calories an hour-that might be an incentive). No previous dance experience required! Limited to 24.		
Monday 12	6:30-9:00 PM	WINES AROUND THE WORLD WITH CAFÉ ZAO DINNER	\$70.00
	Try a knockout "tasting dinner" with four different wines from around the world that will accompany the four courses. Parts of each course will be taught by TONI PAIS , <i>Chef/Owner of Café Zao and Café Zinho</i> (cafezao.com). Dining on: Mediterranean Clam Cataplana-style with Portuguese Honey Corn Bread • Ostrich Scaloppini with Quail Egg and Tuaca (Tuscany) Sauce • Pork Tenderloin with Syrah-Misu (mascarpone) Sauce • Salad • Chocolate Pot de Crème. Join us for a most enjoyable evening with one of the nicest chefs in the city. Visit his restaurants this summer. Sit down dinner. Limited to 24.		


JULY 2010

DATE	HOURS	SUBJECT	PRICE
Wednesday 14	12 NOON-1:30 PM	LUNCH & LEARN	\$28.00
		Cilantro Chicken with Grilled Pineapple Salsa • Poblano Rice Au Gratin • Layered Ice Cream Cake with Homemade Fudge Sauce.	
Thursday 15	6:30-9:00 PM	MEN ONLY-BBQ II	\$55.00
		MEN - this is your opportunity to cook big, bold flavors, Extreme BBQ Edition II. CHEF JEREMY REED will teach you how to make: Carolina Pulled Pork • Jamaican Jerk Chicken • BBQ Seafood Tostada • BBQ Chicken Pizza • Spicy Corn. This class is about pressure cooking, slow cooking, braising, grilling, sauce making and marinating. Limited to 15.	
Thursday 22	6:00-9:00 PM	SHRIMP BOATS A' COMING	\$45.00
		Using wild-caught Gulf Shrimp is one of the ways to create tastier selections for this menu that MARLENE DEGEORGE has put together. Enjoy her creative menu: Lemon Grilled Shrimp Cocktail with a Spicy Cocktail Sauce • Shrimp Rémoulade on Belgian Endive Spears • the Ultimate Shrimp Scampi served over Linguini • Roasted Shrimp and Vegetable Gazpacho Salad. <i>A glass of white wine will be served.</i>	
Wednesday 28	12 NOON-1:30 PM	LUNCH & LEARN	\$28.00
		Layered Chopped Summer Salad with a Creamy Avocado Dressing • Grilled Ciabatta with Parmesan Cheese • Strawberry-Rhubarb Crisp.	

AUGUST 2010

DATE	HOURS	SUBJECT	PRICE
Monday 2	6:00-8:30 PM	WILD ROSEMARY	\$40.00
		Take one very talented chef/part owner, GLORIA FORTUNATO match her with an extremely tasteful designer friend/house manager/part owner Cathleen Enders and add a really good baker/part owner, Lynne Bielewicz , and you come up with a fabulous restaurant called <i>Wild Rosemary Bistro</i> . GLORIA is highlighting fresh produce from local farmers in her restaurant and at CRATE tonight. On arrival you will taste House-made Crackers with Gorgonzola and Mascarpone Pâté. GLORIA will demonstrate: Bedner Fresh Ratatouille on Crostini • Bistro BBQ Roasted Organic Chicken • Summer's Bounty Salad Niçoise with Capers, Olives, Grilled Potato, Haricot Vert and more • Grilled Pound Cake with Nectarines and Vanilla Drizzle. "Today good things indeed will come to you."	
Thursdays (August 5, 12, 19, 26)	6:30-9:00 PM	BASIC TECHNIQUES COOKING 101	Series of 4/\$325.00

	This popular hands-on cooking series on how "to survive" in the kitchen is offered on four consecutive Thursday nights with CHEF JEREMY REED . Repeat of March Basic series (see page 1 for details). Remember to bring an apron. Each participant will receive a Wüsthof Knife Roll.
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Saturday 7	1:00-4:00 PM	SICILIAN FARMHOUSE DINNER	\$55.00
		A long overdue trip to southern Italy and Sicily reinforced ROSEMARY RIZZO BARKER'S love of her Italian heritage. This menu is based on her childhood memories. Never one to skimp on quantities, ROSE will teach you how to make: Qualche Cosa Di Mangiare "a little something to munch on" • Caponata di Peperoni (sweet and sour eggplant/pepper appetizer) • Insalata di Olive (marinated olive salad with fresh garden vegetables) • Gamberi alla Griglia con Salsa De Limone (grilled shrimp with a lemon, garlic and olive oil marinade) • Aunt Santina's Pasta con Melanzane (homemade pappardelle with sautéed eggplant in a fresh marinara sauce) • Nona Rizzo's Salsiccia alla Griglia (homemade grilled Italian sausage) • Mocha Chip Gelato with Homemade Pizzelles • served with an Italian wine. <i>Repeat of a sellout from last summer.</i>	

AUGUST 18TH CRATE MARKS ITS 32ND ANNIVERSARY

Crate opened on August 18, 1978 on the 2nd floor at 306 Beverly Road

WE'LL CELEBRATE WITH SPECIAL LUNCH AND LEARN CLASSES

Wednesday 18	12 NOON-2:00 PM or	ANNIVERSARY LUNCH & LEARN	\$32.00
Wednesday 25	12 NOON-2:00 PM		

	Filet Mignon Sliders with Two Sauces (Béarnaise and Roasted Onion Jam) • "Wild Rosemary" Slaw • Hollywood Cheesecake with Fresh Fruit • Sparkling Wine with "Crate-picked" Fresh Frozen Cherries.
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I was looking over a new pamphlet from the government on medical and pharmaceutical plans to supplement medicare coverage. It's not for me yet, although I don't have long to go! I thought I might help my mother. There had been a note included with the new information that said "...take a minute to review new information received so you become familiar with it". Take a minute are they crazy, it's over one hundred pages of jargon unfamiliar to any human I know. My mother is one of the smartest people I know and someone who has been on medicare for twenty-four years. She said the most profound thing, "All I know is I don't know anything." And we started laughing and couldn't stop. I mean I still can't stop. Now when I look at tax forms, class action suits or even simple contracts I can't stop laughing.

What has happened to us all? Can't we communicate in simple sentences? I was good at sentence structure in third grade, but now...there are brackets, references, words that represent "they", words that represent seller and words that were not in my dictionary when I went to school. No wonder I can't remember things anymore, they don't come into my head clearly.

The computer, cell phone, i-pod, wii: I use them but they are not my primary means of communication. I still like to converse with someone. I use a lot of technology for my business and I hate it if I have a problem on the computer especially when I push the button for Contact Us and it is an email that says we will get back to you, please write the problem in 50 words or less. I hate the answering machines that ask you to spell peoples' last names who work there so you can leave a message just for them. I don't know their last names, they never tell me and if they are from another country and are helping me solve a problem they are all named "Bob" and I can't understand a word they say even if they had a last name.

So come and visit us. We speak English (simply). We won't put you in a voice mail (we have none). A lot of you know our last names from the cooking classes. We will help you solve your problems or we will direct you to a person who can help you.

Now grab a cup of coffee or tea, and browse through our brochure. Sign-up as soon as you can. Register online, by mail, over the phone, fax or stop in and see us. Remember to use those gift certificates.

I look forward to seeing you at CRATE.

Linda

✂-----I

WISH TO REGISTER FOR THE FOLLOWING CLASSES:

Class Title	Date	Attendee's Names	# of Attendees	Fee	Total Fee
				\$	\$
				\$	\$
				\$	\$
				\$	\$
				\$	\$
				\$	\$
				\$	\$

PAYMENT IN FULL is required at the time of registration. We will be glad to take online, phone or fax reservations if Master Charge or Visa is used at the time. This form may be photocopied for additional registrations. Please make sure you can attend, as REFUNDS will not be made. If there is a waiting list for your class, we will try to find a replacement for you. CRATE reserves the right to cancel or reschedule any class because of insufficient enrollment. We may have to substitute food items based on availability. Our classes are for adults (18) unless otherwise stated.

Total Fees	\$
Gift Certificate	\$ -
Amount Paid	\$

A 10% DISCOUNT will be given to our students on the day of their class (except sale merchandise, electrical appliances and food items).

Please remove me from your regular mail and add me to your email list _____

I am already on email and do not need a brochure sent in the mail.

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE (home) _____ (work) _____

MASTERCARD or VISA # _____ EXP. DATE _____

LAST 3 DIGITS ON BACK OF CHARGE CARD _____

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