

# SEPTEMBER 2010

DATE	HOURS	SUBJECT	PRICE
	<b>LUNCH &amp; LEARN:</b> <i>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. Limited to 24. (45 minute instruction-45 minute lunch). Taught and served to you by our staff.</i>		
Wednesday 8	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
	Seared Flat-Iron Steak with Shallot Mustard Sauce • "Big Girl" Tomato and Avocado Stack • Lemon Vodka Cream Pops.		
Thursday 9	6:00-8:30 PM	<b>PACIFIC NORTHWEST ENTERTAINING IN THE 'BURGH</b>	\$50.00
	He didn't tell us but <b>ADAM KAPLAN</b> got an invite from the casting crew to audition for a "Top Chef" slot in February of 2009. With his good looks, confident style and his eclectic array of great tasting food, we know why. His youthful approach to Oregon entertaining will add wonderful taste combinations to your next cocktail party. Watch <b>ADAM</b> prepare: Cured Salmon (with pickled fennel, red onion, dill and cucumber) • Gorgonzola Dolce Mousse Stuffed Mission Figs • Tuna Tartare • Seared Beef Tenderloin with Smokey Pepper Salad and Focaccia • Chicken Liver Pate with Sweet Onion and Currants • Stuffed Crimini Mushrooms. <i>Pairings with affordable Pacific Northwest wines.</i>		
Saturday 11	11:00 AM-2:00 PM	<b>MEN ONLY-MEAT "LOVERS"</b>	\$55.00
	<b>CHEF JEREMY REED</b> has created this class for meatatarians. You'll cook these different cuts of meat for optimum texture and taste. You'll add great sides and sauces that make a beef meal complete.		
	<ul style="list-style-type: none"> <li>• <i>From the left Flank</i>-BBQ Flank Steak with Roasted Corn and Vegetable Salad</li> <li>• <i>Chasing Skirt</i>-Teriyaki Skirt Steak with Fried Rice</li> <li>• <i>Love and Tenderness</i>-Beef Wellington with Bordelaise Sauce.</li> </ul>		<b>Limited to 15.</b>
Mondays (Sept. 13, 20, 27 and Oct. 4)	<b>BASIC TECHNIQUES OF COOKING 101</b>	Series of 4/\$325.00	
	<p><b>Monday nights</b> 6:30-9:00 PM</p> <p><b>September 13, 20, 27 and October 4</b></p> <p>Series of 4 classes \$325.00</p> <p><i>Each participant will receive a Wüsthof Knife Roll</i></p>	  	
	<p><b>This popular series of hands-on cooking classes is on Monday nights.</b> The classes 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. <b>CHEF JEREMY REED</b> is a chef instructor in the <i>School of Culinary Arts and Culinary Management</i> at the <i>Art Institute of Pittsburgh</i>.</p> <p><b>Remember to bring an apron. Hands-on.</b> <b>Limited to 15.</b></p> <p>Class I <b>Soups, Stocks and Sauces</b>      Class III <b>Vegetables and Salads</b>            Class II <b>Poultry</b>      Class IV <b>Meats</b></p> <p><b>See Chef Jeremy's Knife Skills • Men Only Meat "Lovers" • Beyond Basic Series classes and more.</b></p>		
Monday 13	6:30-9:00 PM	<i>Soups, Stocks and Sauces</i> 1st class in <i>Basic Cooking 101</i> (above)	Series price
Wednesday 15	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
	Roasted Eggplant, Zucchini and Mascarpone Lasagna • Grilled Herb-Buttered Baguette • Lake Erie Concord Grape Jam Tart.		
Friday 17	11:00 AM-1:00 PM	<b>PICK A PECK OF PICKLED...</b>	\$35.00
	Peppers (red, green, yellow, hot and sweet) • Refrigerated New Kosher Pickles • Bread and Butter Pickles • Beets • Refreshing Watermelon Rind • Tomato Chow Chow • Spicy Plums are ready to eat within days and do not need processing. This pickling technique calls for immediate cooling down and refrigeration. <b>JANET LASZEWSKI</b> picks up produce at the farmers markets and then she stocks our refrigerator with these delightful treats. Learn how to pickle this way for the perfect gift for family and friends with the bounty in September. How many pickled peppers can you pick? The list is endless!		
Monday 20	6:30-9:00 PM	<i>Poultry</i> 2nd class in <i>Basic Cooking 101</i>	Series price

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**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!**

Monday 20	6:00-8:30 PM	<b>THE REAL HOUSEWIVES OF PITTSBURGH, PA</b>	\$50.00
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Move over Bethenny, Jill, Ramona, LuAnn...and Andy Cohen (reunion emcee). Tonight Caterer **ROBERT SENDALL**, owner of *All in Good Taste Productions and Toffee Taboo* will host our four prominent business women, wives, mothers, and hostesses who know how to entertain. Add **BOB'S** insights into their present and past lives with his knack for gossip and drama and it will be "real". Watch **JUDY LINABURG** (Salmon and Leek Puff pastry Pie with Sour-Cream Chile Sauce), **LORI HARDIMAN** (Roasted Rack of Lamb with a Pistachio Crumb Crust), **CAROLE SCALO** (Porcini Tortellini with Pesto Sauce) and **YVETTE FLAXMAN** (Lemon Tart) create their favorite dishes for entertaining or family. Bravo to our very accomplished Pittsburgh "housewives".

*When you register \$10 will be donated to Women's Center and Shelter of Greater Pittsburgh.*

Wednesday 22	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
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Raspberry and Kiwi Gazpacho garnished with fresh Melon • Grilled Chicken Sandwiches with Mozzarella, Tomato and Basil • Summer Sour Cherry Cobbler.

Thursday 23	6:00-8:30 PM	<b>LOCALLY GROWN - LAUREL VISTA FARMS</b>	\$35.00
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Laurel Vista Farms, in Somerset, has been a working family farm for more than 100 years. In 1988 two families purchased the farm from its original owners, saving it from residential development. Originally raising potatoes for Snyder of Berlin potato chips, the farm transformed its crops to meet the increased demand for local produce. Their green beans, sweet onions and potatoes are available at local retailers. Supporting these local farmers, **RHONDA SCHULDT** uses their fresh products to make: Marian's Potato Pancakes with Sweet Onion Applesauce • French Onion and Potato Soup • Potato-Encrusted Roasted Salmon with a Horseradish Glaze • Roasted Green Bean Bundles • Stone Fruit Clafouti. *"Products you trust from people you know."* Meet the farmers tonight.

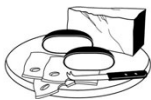
Saturday 25	10:30 AM-2:00 PM	<b>CAKE DECORATING-Mini Workshop</b>	\$65.00
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**CHRISSEY CORRADO'S** love of baking helped her find a great way to express her creativity through her cake decorating business, *ChrissyCakes*. She specializes in unique cake designs using buttercream and fondant. In this hands-on class, Chrissy will teach you how to cover and decorate a cake with buttercream and use fondant to decorate your cake. **CRATE** will provide you with a 6" cake to work on and 1 lb. of fondant per person. *You will need to bring or purchase disposable piping bags or regular icing bags and regular tips, rolling pin, offset spatula for icing (Crate sells them).* **Limited to 15.**

Monday 27	6:30-9:00 PM	<b>Vegetables and Salads 3rd class in Basic Cooking 101</b>	<i>Series price</i>
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Tuesday 28	10:00 AM-1:00 PM	<b>TOUR OF THE STRIP</b>	\$50.00
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The "Pittsburgh Strip" is quite a unique culinary adventure. It's where we find some of the ethnic foods that are not available in our super markets. To navigate around the strip you'll need our able-bodied "foodie" so join **LINDA WERNIKOFF** at some of the popular stores on Penn Avenue and Smallman Street. You'll be introduced to the foods and the characters that make the "strip" a truly exciting culinary experience. Put on good walking shoes!  
*We will meet at La Prima on 21<sup>st</sup> Street. Lunch at Penn Avenue Fish Co. is included. Limited to 15.*

Wednesday 29	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
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"Ms. Marlene's" Panko-Crusted Salmon Fish Sticks with Homemade Tartar Sauce • Baked Potato "Chips" • Frozen "Creamsicle" Torte.



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

# OCTOBER 2010

DATE	HOURS	SUBJECT		PRICE
Fridays (October 1, 8, 15, October 22-Dinner)		<b>ITALIAN "BOOT CAMP"</b>		Series of 4/\$250.00
<p><b>Series of 4 classes</b></p>  <p><b>ROSEMARY BARKER</b> is teaching the cuisine of her ancestors. You will feel the tradition and culture, the sauces and spices, the aromas and flavors of Italy. Food lovers and novices will get the opportunity in this hands-on class series to learn classic cooking techniques, taste wonderful ingredients and share a unique experience.</p> <p>Class I <b>Antipasti</b>: Ricotta Stuffed Eggplant Rolls with Basil and Parsley Pesto • Savory Sicilian Hummus with Toasted Focaccia • Skewered Pancetta Wrapped Rosemary Shrimp • Caponata di Peperoni (sweet and sour eggplant/pepper appetizer)</p> <p>Class II <b>Pasta and Salse</b>: Homemade Fettuccine with Fresh Tomato-Basil Cream • Ricotta Gnocchi with Brown Butter Sage Sauce • Ravioli with Sunday Gravy (pork and beef red sauce).</p> <p>Class III <b>Carne e Pollame</b>: 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.</p> <p>Class IV: <b>Class participants will cook dinner</b> and invite one guest (arriving at 7:00 PM) to join them for the concluding class: <b>ROSE</b> makes Lemoncello Gelato for a special ending to this unique class. <i>Appropriate wines served. Repeat from Spring 2010. Limited to 12.</i></p>				
<p><b>3 FRIDAYS</b> <b>11:00 AM-2:00 PM</b></p> <p><b>Last FRIDAY</b> <b>5:00 PM-8:00 PM</b></p>				
Monday 4	6:30-9:00 PM	Meat	4th class in Basic Cooking 101	Series price
Wednesday 6	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>		\$28.00
 <p>Cornbread-Crusted Pork Tenderloin • Twice Baked Butternut Squash • Belgian Chocolate-Mint Pudding Cakes.</p>				
Thursday 7	6:00-8:30 PM	<b>"THE GREAT" PUMPKIN</b>		\$50.00
 <p>Last year there was a shortage of canned pumpkin. Heavy rains in the middle of Illinois made harvesting impossible. That's where 90% of Libby's brand is grown. So buy canned pumpkin early or harvest your own for these culinary favorites of <b>ADAM KAPLAN</b>: Thai Pumpkin Curry with Jasmine Rice • Goat Cheese and Pumpkin Tarts with Caramelized Onions • Pumpkin Gnocchi in Sage and a Brown Butter Sauce • Pumpkin Chowder • Pumpkin Risotto. <b>ADAM</b> was the chef at <i>Genoa</i> in Portland, Oregon. He came to Pittsburgh last year and worked at the <i>Round Corner Cantina</i> in Lawrenceville.</p>				
Friday 8	11:00 AM-2:00 PM	2nd class Italian "Boot Camp"		Series price
Saturday 9	10:00 AM-2:00 PM	<b>KNIFE SHARPENING</b>		* \$2.00 PER KNIFE/3 max.
<p><b>ED BARTUSH</b> (<i>Regional Sales Manager for Wüsthof Trident Cutlery Co.</i>) will sharpen up to <b>3 knives per customer</b>. *(Donation made to DSRTF Down Syndrome Research and Treatment Foundation).</p>				
 <p><b>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 session. Call Linda J. (412) 341-5700 or fax at (412) 341-6231 or email <a href="mailto:linda@cratecook.com">linda@cratecook.com</a> if you are interested.</b></p> <p><i>Pictured Nina DeBon</i></p>				
Saturday 9	1:00-3:30 PM	<b>KNIFE SKILLS</b>		\$50.00
 <p>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. <b>CHEF JEREMY REED</b> will cover dicing, chiffonade, batonnet, mincing, julienne and more. <i>Each participant will receive a Wusthof knife sharpener FREE (\$25.00 suggested retail value).</i></p> <p style="text-align: right;"><b>Limited to 18.</b></p>				
Monday 11	6:00-9:00 PM	<b>BEST OF HOLIDAY COOKIES WITH CAROL TABONE</b>		\$60.00
 <p><b>CAROL TABONE</b> has taught for years, first at Lazarus and then as Director of <i>Jungle Jims Cooking School in Cincinnati</i>. She has taught a lot of cookie classes. Today she brings her best recipes to <b>CRATE</b> just in time to prepare for the holidays. She's a planner. So start your baking now!</p> <p>Stock your freezer with: Almond Fingers • Spicy Cardamom Crisps • Chocolate Nonpareil Cookies • Fig Rugelach • Cranberry Walnut Shortbread Squares • Carol's Little Piggy Cookies.</p>				

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# OCTOBER 2010

DATE	HOURS	SUBJECT	PRICE
Wednesday 13	12 NOON-2:00 PM	<b>FALL FASHION LUNCH &amp; LEARN</b>	\$40.00
Or Thursday 14	12 NOON-2:00 PM		
		MoZaic Boutique has a bounty of artisan jewelry, handbags, spectacular apparel and accessories overflowing its store this fall. So today and tomorrow you can enjoy a fashion show with their unique one-of-a-kind items during our cooking class featuring our fashionable staff and the following menu: Corn and Crab Chowder garnished with Chives • Delicate Tea Sandwiches including Smoked Salmon, Dill Egg Salad, Turkey with Arugula Mayonnaise, Roast Beef with Blue Cheese • Individual Butterfly Cakes with Lemon Curd. <i>One of you will win a \$100 gift certificate to MoZaic Boutique.</i>	<i>Always a sell-out!</i>
Friday 15	11:00 AM-2:00 PM	<b>3rd class Italian "Boot Camp"</b>	<b>Series price</b>
Saturday 16	1:00-4:00 PM	<b>CUPCAKES-Mini Workshop</b>	\$65.00
		<b>CHRISSEY CORRADO</b> from <i>ChrissyCakes</i> will provide hands-on instruction for decorating unforgettable cupcakes for your child's birthday. You will first learn the basic techniques used in decorating cupcakes with buttercream and fondant and then step-by-step instructions for cupcake themes for the kid in all of us, including balloons, bugs, baseball and more! Please bring 1 doz. cupcakes with you. If you have piping bags, tips, an X-Acto knife, and rolling pin that would be great. If not you can purchase all but the knife at the store. <b>CRATE</b> will provide ½ pound fondant and icing for each person. <b>Limited to 15.</b>	
Monday 18	6:00-8:30 pm	<b>CHOC-O-LOTS! (Lots of Chocolate)</b>	\$40.00
		Cacao literally translated means "food of the gods", certainly an appropriate accolade for this ingredient that's adored more than any other. Research has found that chocolate eaten in moderation can lower blood pressure and elevate serotonin levels in the brain. So indulge your senses without feeling the least bit guilty. <b>LINDA MASON</b> creates: Semisweet Fallen Soufflé Cake • Black Russian Brownies with Kahlúa and Crème Fraîche • White Callebaut Chocolate Bark with Dried Cranberries and Pistachios • Chocolate and Amaretto Cheesecake with Almond Crust • Bittersweet Pot de Crème. We ♥ chocolate.	
Wednesday 20	12 NOON-2:00 PM	<b>PUMPKIN EATER LUNCH &amp; LEARN</b>	\$40.00
		Peter, Peter Pumpkin Eater Lunch: Bayou Pumpkin Bisque • Harvest Salad with Honey Glazed Ham and Toasted Pumpkin Seeds • Fast and Easy Pumpkin Ravioli • Pumpkin Cheesecake with Gingersnap-Pecan Crust and Maple Sour Cream Topping. <i>Appropriate wine with meal.</i>	
Thursday 21	6:00-8:30 PM	<b>LOCALLY GROWN – PENNS CORNER FARM ALLIANCE</b>	\$35.00
		Fifteen years ago we had a Farmers Market at <b>CRATE</b> with a loosely formed group of farmers. In 1999 they founded, <b>Penn's Corner Farm Alliance</b> , a farmers' cooperative in Southwestern Pennsylvania. Now with almost 30 members; they deliver farm food products to customers in the Pittsburgh area and sell directly to fine restaurants. <b>RHONDA SCHULDT</b> uses their fresh products to make: Corn, Potato and Sweet Onion Empanadas • Seared Flat-Iron Steak with Chimichurri Sauce • Pear and Goat Cheese Salad • Late Harvest Ratatouille • Locally Made Bread and Butter • Free Form Apple Tart. <i>Meet Karlin Lamberto (CSA manager) and Lydia Vanderhill (Farm Market Manager).</i>	
Friday 22	5:00-8:00 PM	<b>4th class Italian "Boot Camp"</b>	<b>Series price</b>
Monday 25	6:00-9:00 PM	<b>RISOTTO – THREE WAYS</b>	\$55.00
		For the perfect risotto you need a certain amount of practice. Risottos are very sensitive to timing. This is why what is served in a restaurant rarely has the texture and just-right doneness that a good home-made risotto does. Using Arborio rice <b>SERGIO MARAGNI</b> , will have you making risotto in this hands-on class: Traditional Risotto with Fresh Vegetables) • Seafood Risotto (shrimp and scallops) • Arancini (risotto balls stuffed with fresh mozzarella). <b>Limited to 14.</b>	
Wednesday 27	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
		Polpettone Di Manzo (Italian-style meatloaf over creamy polenta with marinara sauce) • Shaved Fennel and Celery Root Salad • Sweet Wine and Honey-Roasted Pears.	
Saturday 30	11:00 AM-2:00 PM	<b>LORETTA PAGANINI – THE TUSCAN KITCHEN</b>	\$65.00
		<b>LORETTA PAGANINI</b> , owner of <i>Loretta Paganini's School of Cooking</i> from the Cleveland area, is back! Her ICASI division of the <i>Loretta Paganini school of Cooking</i> was created in response to the food industry's great demand for professionally trained chefs. Don't miss this demonstration class on the Tuscany region. Here are some of her favorite recipes: Roasted Red Pepper Ciabatta Bruschetta • Homemade Pappardelle Pasta with Pomodoro Basil Sauce • Chicken Piccata with Artichoke Caper Berries Sauce • Tuscan Caesar Salad with Toasted Pine Nuts • Sour Cherry Crostata with Gelato. <b>White wine will be served.</b>	

# NOVEMBER 2010

DATE	HOURS	SUBJECT	PRICE
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When you register for any Crate Cooking classes totaling \$250\* or more on a single registration form, your name will be entered in a drawing for a fabulous dining experience. You and seven of your guests will enjoy extraordinary food and wine pairing by Chef Morrison of *Habitat* at *Fairmont Pittsburgh*. The drawing will be on November 1st at Chef Andrew Morrison's cooking class. (See below)

\*\$250 = 1 entry, \$500 = 2 entries and so on. Date of the dining event will be based on availability.

Monday 1	6:00-8:30 PM	<b>THE ROOT OF THE MATTER</b>	\$55.00
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Executive chef **ANDREW MORRISON** of the *Habitat* at *Fairmont Pittsburgh* will be sharing his passion for seasonal root vegetables tonight. The menu is: Puree of Celery Root with Poached Egg • Seared Scallop with Parsnip Puree and Pistachio Vinaigrette • Roast Beef with Assorted Root Vegetables • Roasted Butternut Squash Crème Brûlée. His root vegetables, like most of the ingredients at *Habitat*, are all from farms within hours of the *Fairmont Pittsburgh*. He even butchers his own grass-fed beef. **CHEF MORRISON'S** British wit will no doubt keep you on your toes. Tonight is the special drawing for "A Dinner for Eight at *Habitat's Chef's Table*". (Information above). Also a participant in tonight's class will win a weekend (two nights) at *Fairmont Pittsburgh*. **WOW!** Both gift certificates are based on availability. **Sit down dinner. Appropriate wines. Limited to 24.**



Tuesday 2 OR Wednesday 3	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
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Stuffed Chicken Breasts with Chèvre and Caramelized Leeks • Acorn Squash Rings Glazed with Honey • Mache and Cherry Tomato Salad • Harvest Deep Dish Apple Pie.



Thursdays (November 4, 11, 18)	<b>BUILDING ON BASICS</b>	Series of 3/\$195.00 OR \$70.00 each
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Series of 3 classes



Thursday nights  
6:30-9:00 PM



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

**November 4 Hearty Soups:** Hearty and Heartwarming Beef Vegetable • Cioppino • Butternut Squash Soup with Apple Butter • Cream of Mushroom with Tarragon Essence.

**November 11 Vegetables:** Zucchini and Corn Fritters • Grilled Portobello Mushroom with Fire-Roasted Vegetable Salad • Vegetable Chop Suey • Eggplant Parmesan

**November 18 Stews:** Veal Blanquette • Chicken Tagine • Lamb Navarin. **Limited to 15.**

Saturday 6	11:00 AM-1:30 PM	<b>THE BUTCHER: CHEAP-BUT NOT IN TASTE</b>	\$45.00
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For over 33 years **JIMMY D (D'ALESSANDRO)** has been a butcher for *Giant Eagle*. He'll explain how people should cook different cuts of meat including the less expensive cuts. He's the real McCoy, an old-time butcher. Along with Jimmy's butchering, **RANDY TOZZI** (*Regional Prepared Food Specialist for Giant Eagle and Market District*) will be cooking up a storm. We love Randy! We are so glad to bring back this dynamic duo. You will be tasting: Oven-Roasted Pork Roast • Lamb Shanks Osso Bucco • Meat Lovers Chili with Pork Butt and Chuck Shoulder • Burgundy Braised Pot Roast • Beef and Guinness Stew. Come with plenty of questions and a big appetite. *Everyone will receive a \$10 Gift Card from Giant Eagle.*



Monday 8	6:00-8:30 PM	<b>DO-AHEAD DINNER</b>	\$40.00
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Let **JEANNE LEWIS** help you with a do-ahead menu. Our light-hearted comedic chef will be making: Mozzarella Fritters with Roasted Cherry Tomato Sauce • Chicken Calabresi (cooked in wine with tomatoes, cannelloni beans, garlic and basil over orzo pasta) • Oven-Roasted Vegetables • Easy Tiramisu Cake. Her home-cooked dinners "to go" from *A Fare To Remember @ Home* take the stress out of everyday cooking or celebrations for home cooks. Enjoy home-cooked dinners again...the easy way!



Wednesday 10	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
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Lump Crab and Mushroom Crepes with a Rich Wine Sauce • Crunchy Sugar Snap Peas • Toasted Almond Semifreddo with Spiced Honey Winter Compote.



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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>September 2010</b>			1)	2)	3)	4)
5) <b>CLOSED</b>	6) <b>CLOSED LABOR DAY</b>	7)	8) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	9) <b>Pacific Northwest Entertaining</b> 6:00-8:30 PM \$50	10)	11) <b>Men Only</b> 11:00 AM-2:00 PM \$55
12) <b>CLOSED</b>	13) <b>Basics 101 Class I</b> <i>Soups, Stocks, Sauces</i> 6:30-9:00 PM \$325 for 4 (series only)	14)	15) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	16)	17) <b>Pickled Peppers</b> 11:00 AM-1:00 PM \$35	18)
19) <b>CLOSED</b>	20) <b>Basics 101 Class II</b> <i>Poultry</i> 6:30-9:00 PM  "Real" Housewives 6:00-8:30 PM \$50	21)	22) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	23) <b>Locally Grown</b> 6:00-8:30 PM \$35	24)	25) <b>Mini-Workshop</b> <b>Cake Decorating</b> 10:30 AM-2:00 PM \$65
26) <b>CLOSED</b>	27) <b>Basics 101. Class III</b> <i>Vegetables and Salads</i> 6:30-9:00 PM	28) <b>Tour of the Strip</b> 10:00 AM-1:00 PM \$50	29) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	30) <b>Private Class</b>		
<b>October 2010</b>					1) <b>Italian "Boot Camp" Series</b> Class I 11:00 AM-2:00 PM Series of 4/\$250	2)
3) <b>CLOSED</b>	4) <b>Basics 101 Class IV</b> <i>Meat</i> 6:30-9:00 PM	5)	6) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	7) <b>"The Great" Pumpkin</b> 6:00-8:30 PM \$50	8) <b>Italian "Boot Camp"</b> Class II 11:00 AM-2:00 PM	9) <b>Knife Sharpening</b> 10:00 AM-2:00 PM <u>\$2 ea knife/3max</u>  <b>Knife Skills</b> 1:00-3:30 PM \$50
10) <b>CLOSED</b>	11) <b>CAROL TABONE'S BEST HOLIDAY COOKIES</b> 6:00-9:00 PM \$60	12)	13) <b>Fall Fashion Lunch &amp; Learn</b> Noon-2:00 PM \$40	14) <b>Fall Fashion Lunch &amp; Learn</b> Noon-2:00 PM \$40 <i>Same as previous day</i>	15) <b>Italian "Boot Camp"</b> Class III 11:00 AM-2:00 PM	16) <b>Mini-workshop</b> <b>Cupcakes</b> 1:00-4:00 PM \$65
17) <b>CLOSED</b>	18) <b>Choc-O-Lots!</b> 6:00-8:30 PM \$40	19)	20) <b>Pumpkin Eater Lunch &amp; Learn</b> Noon-2:00 PM \$40	21) <b>Locally Grown</b> 6:00-8:30 PM \$35	22) <b>Italian "Boot Camp" Dinner</b> Class IV 5:00-8:00 PM (Dinner)	23)
24) <b>CLOSED</b>	25) <b>Risotto-3 Ways</b> 6:00-9:00 PM \$55	26)	27) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	28) <b>Private Class</b>	29)	30) <b>LORETTA PAGANINI</b> 11:00 AM- 2:00 PM \$65
31) <b>CLOSED</b>						
	1) <b>The Root of the Matter</b> 6:00-8:30 PM \$55	2) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	3) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28 <i>(repeat of previous day)</i>	4) <b>Building on Basics-Hearty Soups</b> 6:30-9:00 PM Series of 3/\$195 \$70	5)	6) <b>The Butcher</b> 11:00 AM-1:30 PM: \$45
7) <b>CLOSED</b>	8) <b>Do-Ahead Dinner</b> 6:00-8:30 PM \$40	9)	10) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	11) <b>Building on Basics-Vegetables</b> 6:30-9:00 PM \$70	12)	13) <b>Gifts from the Kitchen</b> 11:00 AM-1:30 PM \$50
14) <b>CLOSED</b>	15) <b>South American Mexican</b> 6:00-8:30 PM \$50	16)	17) <b>Thanksgiving Lunch &amp; Learn</b> Noon-2:00 PM \$40	18) <b>Building on Basics-Stews</b> 6:30-9:00 PM \$70	19)	20) <b>Cooking with a Partner</b> <b>1:00-4:00 PM</b> 2 for \$130
21) <b>CLOSED</b>	22)	23)	24)	25) <b>CLOSED THANKSGIVING</b>	26)	27)
28) <b>CLOSED</b>	29)	30)	<b>NOVEMBER 2010</b>			







**ALL-CLAD COOKWARE 2NDS SALE DECEMBER 3-4-5  
DON'T MISS THIS PITTSBURGH EVENT!**

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>December 2010</b>			1) <b>HANNUKAH</b> (begins at sundown)	2)	3) <b>All-Clad Cookware 2nds Sale and more</b> 9:30 AM-9:00 PM	4) <b>All-Clad Cookware 2nds Sale and more</b> 9:30 AM-5:00 PM
5) <b>All-Clad Cookware 2nds Sale and more</b> 11:00 AM-3:00 PM	6)	7) <b>Crespelles</b> 6:00-9:00 PM \$55	8) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	9) <b>Gluten-Free Holiday Sweets</b> 6:00-8:30 PM \$40	10)	11) <b>Christmas Present</b> 1:00-4:00 PM \$65
12) <b>OPEN</b>	13)	14)	15) <b>Holiday Lunch &amp; Learn</b> Noon-2:00 PM \$40	16)	17) <b>Cooking with a Partner</b> 6:00-9:00 PM 2 for \$130	18)
19) <b>OPEN</b>	20)	21)	22)	23)	24) <b>CLOSED at 4:00 PM</b>	25) <b>CLOSED CHRISTMAS</b>
26) <b>CLOSED</b>	27)	28)	29) <b>Girls Night Out!</b> 6:00-9:00 PM \$50	30) <b>CLOSED at 4:00 PM</b>	31) <b>CLOSED at 4:00 PM</b>	1) <b>CLOSED NEW YEARS</b> <b>January 2011</b>
2) <b>CLOSED</b>	3)	4)	5) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	6)	7)	8) <b>Cooking with a Partner</b> 1:00-4:00 PM 2 for \$130
9) <b>CLOSED</b>	10) <b>Wild Rosemary</b> 6:00-8:30 PM \$50	11)	12) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	13) <b>Get Fuller... Seafood Feast</b> 6:00-9:00 PM \$50	14)	15)
16) <b>CLOSED</b>	17)	18)	19) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	20) <b>Birthday Bash</b> 6:00-8:30 \$45	21)	22)
23) <b>CLOSED</b>	24)	25)	26) <b>Lunch &amp; Learn</b> Noon-1:30 PM \$28	27)	28)	29)
30) <b>CLOSED</b>	31)	1) <b>February 2011</b>	2) <b>Super Bowl Lunch &amp; Learn</b> Noon-1:30 PM \$28	3)	4)	5) <b>Cooking with a Partner</b> 1:00-4:00 PM 2 for \$130
6) <b>CLOSED</b>	7)	8)	9) <b>Valentine's Day Lunch &amp; Learn</b> Noon-2:00 PM \$40	10)	11)	12) <b>Winter Getaway</b> 1:00-4:00 PM \$50
13) <b>CLOSED</b>	14)	15)	16) <b>Think Spring Lunch &amp; Learn</b> Noon-1:30 PM \$28	17)	18)	19) <b>Yeast-Get a Rise out of It!</b> 1:00-4:00 PM \$40
20) <b>CLOSED</b>	21)	22)	23) <b>Oscar Party Lunch &amp; Learn</b> Noon-1:30 PM \$28	24)	25)	26)
27) <b>CLOSED</b>	28)					

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# NOVEMBER 2010

DATE	HOURS	SUBJECT		PRICE
Thursday 11	6:30-9:00 PM	Vegetables	2nd class in Building on Basics	Series price
Saturday 13	11:00 AM-1:30 PM	<b>BEST OF GIFTS FROM THE KITCHEN</b>		\$50.00
		 So many years, so many ideas, so many delicious gifts have come from <b>CRATE'S</b> kitchen. Today <b>LINDA MASON</b> and <b>JANET LASZEWSKI</b> have selected some of the best gifts from guest instructors and our own staff. These are perfect edible gifts for family, friends, teachers and co-workers. They are definitely the best gifts to give and get at the holiday. <b>LINDA</b> and <b>JANET</b> have great ideas for packaging too. Try: Hearty Pasta Soup Mix • Carol Tabone's Parmesan Crisps • Shirley's Pound Cake with Lemon Butter and Strawberry Jam • Rosemary and Maple Cashews • Cindy Scott's Granola • Raspberry Filled Linzer Cookies • <b>CRATE'S</b> Pesto and Sun-dried Tomato Torta.		
Monday 15	6:00-8:30 PM	<b>SOUTH AMERICAN/MEXICAN CUISINE</b>		\$50.00
		 The truth is told, <b>ADAM KAPLAN</b> blew our staff away when he served similar dishes at a meeting we had in the summer. So we want to get the recipes! We were mighty impressed with <b>ADAM'S</b> food and think you will be too. Try: Fluke Ceviche with Serrano Chiles, Lime and Cilantro • Chicken Tortilla Soup • Beef Empanadas with Raisins, Almonds and Tomato • Fried Plantains with Guacamole • Yellow Tomato Gazpacho with Chili Crema • Homemade Chorizo Tacos. <i>Beer will be served.</i>		
Wednesday 17	12 NOON-2:00 PM	<b>THANKSGIVING LUNCH &amp; LEARN</b>		\$40.00
		 Roasted Butternut Squash Soup with Spicy Pecan Cream Topping • Crispy Turkey Cutlets with Cranberry Sauce and Spiced Pumpkin Seeds • Shaved Brussels Sprouts and Shallot Sauté • David McKinney's Apple Cream Cheese Torte • Citrus-Scented Mulled Wine.		
Thursday 18	6:30-9:00 PM	Stews	3rd class in Building on Basics	Series price
Saturday 20	1:00-4:00 PM	<b>COOKING WITH A PARTNER</b>		couple/\$130.00
		 <b>MARLENE DEGEORGE</b> will have ten days in Paris this fall. She intends to participate in "eat and drink" by visiting local markets, bistros, wine bars and nearby vineyards. Her enthusiasm for all things French will certainly be at its peak when she helps you create this wonderful meal: Spinach and Gruyere en Croûte • Boeuf Bourguignon (beef and vegetable stew braised in red wine) • Garlic Infused Mashed Potatoes • Field Greens and Chèvre with Dijon Vinaigrette • Classic Crepes Suzette. <i>Appropriate wine served with dinner. Sit-down dinner. Limited to 9 couples/friends.</i>		





**CALL CRATE EARLY IN THE FALL TO BOOK THESE CLASSES  
HANDS-ON • PRIVATE EVENTS • TEAM-BUILDING • SHOWERS  
(Check availability of dates at [cratecook.com](http://cratecook.com))**

# DECEMBER 2010



DATE	HOURS	SUBJECT		PRICE
<b>ALL-CLAD COOKWARE SECONDS SALE AND MORE... (hours in center calendar)</b> <b>Friday, December 3 • Saturday, December 4 • Sunday, December 5</b>				
Tuesday 7	6:00-9:00 PM	<b>CREPESLES OR CREPES</b>		\$55.00
		 Once you learn the technique of making crespelles (Italian for crepes) the sky is the limit. You can make crepes for appetizers, first course, main course or dessert. <b>SERGIO MARAGNI</b> will have you making Pinwheels filled with Cream Cheese, Smoked Salmon and Dill • Prosciutto and Mozzarella Crespelle baked in a Besciamella Sauce • Mascarpone Crespelle in an Orange Flambé Sauce. <b>Limited to 14.</b>		
Wednesday 8	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>		\$28.00
		 Lattice-Crusted Minestrone Pot Pies • Arugula and Spinach Salad White Balsamic Vinaigrette and Parmesan Curls • Chicago Palmer House Brownies.		
Thursday 9	6:00-8:30 PM	<b>GLUTEN-FREE HOLIDAY SWEETS</b>		\$40.00
		 <b>LORI KARAVOLIS</b> , of <i>Lori Bakes</i> , demonstrates the baking of a variety of Gluten Free sweets. Enjoy: Traditional Nut Rolls • Butter Cutout Cookies • Chocolate Pecan Pie Squares • Old Fashioned Molasses Crackles • Fruitcake (actually Rum and Fruit Bundt Cake)! If you want or need to live Gluten Free, this array of gluten free goodies will help you celebrate all the festivities this joyous time of year.		

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# DECEMBER 2010

DATE	HOURS	SUBJECT	PRICE
Saturday 11	1:00-4:00 PM	<b>CHRISTMAS PRESENT</b>	\$65.00
	<p><b>CHRISSEY CORRADO</b> from ChrissyCakes will provide hands-on, step-by-step instruction for how to decorate the perfect Christmas gift – a cake that looks like a present! You will learn the basics of cake decorating including covering a cake using buttercream and making three types of fondant bows and other decorations. Please bring a rolling pin and some shaped cutters. <b>CRATE</b> sells cutters and rolling pins. <b>CRATE</b> will supply the cakes. <b>Limited to 15.</b></p>		
Wednesday 15	12 NOON-2:00 PM	<b>HOLIDAY LUNCH &amp; LEARN</b>	\$40.00
	<p>Traditional Prime Rib Roast • Horseradish Scalloped Potatoes • Honey-Glazed Carrots • Cappuccino-Caramel Crème Brûlée • Champagne Cosmo.</p>		
Friday 17	6:00-9:00 PM	<b>COOKING WITH A PARTNER</b>	couple/\$130.00
	<p>Grab a friend, relative...and head to Crate for a fun-filled, educational and delicious cooking class. What better way to share something we all enjoy doing; cooking and eating! <b>ROSEMARY BARKER</b> will guide the group through the preparation of this sensational menu: Creamy Fall Fennel and Potato Soup • Pork Tenderloin Medallions with a Mushroom Marsala Sauce and Homemade Parmesan Pappardelle • Sautéed Broccoli Rabe • Toasted Pine Nut Torta with Autumn Poached Fruit and Chantilly Cream. <b>Appropriate wine served with dinner. Sit-down dinner. Limited to 9 couples/friends.</b></p>		
Wednesday 29	6:00-9:00 PM	<b>GIRLS NIGHT OUT!</b>	\$50.00
	<p>You have company for the whole week during the holidays and now there is nothing to do. You're bored already! Bring your relatives and friends. We have the class for you! "Girls" just want to have fun. On arrival, <b>JOYCE PITTMAN</b> and <b>ROSE BARKER</b> will serve you Hummus with Pita Chips and Roasted Feta with Olives and Red Peppers and an <b>AB...racadabra</b> Martini. They will demonstrate how to make: Stuffed Grape Leaves • Tabbouleh • Spinach and Feta Phyllo Triangles • Ya Ya's Blanghetta. You will watch a live performance by Carezza, 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 Carezza. 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! <b>Our summer class was a sell out. Limited to 28.</b></p>		




# JANUARY 2011

DATE	HOURS	SUBJECT	PRICE
Wednesday 5	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
	<p>Black Bean Salad with Pita Chips • Poblano Peppers stuffed with Tex-Mex Meatloaf • CA Jalapeno Jack Mashed Potatoes • Famous Vanilla Bean Pound Cake with Grilled Pineapple.</p>		
Saturday 8	1:00-4:00 PM	<b>COOKING WITH A PARTNER an Italian Polenta Board</b>	couple/\$130.00
	<p>One of <b>CAROL TABONE'S</b> favorite restaurants in her hometown prepares "the polenta board" every Monday night. In this hands-on class you will make a rich and delicious Bolognese Sauce filled with tomatoes, meat and mushrooms. The sauce alone is worth the price of the class! Then smooth and creamy polenta. You and your partner will spread the polenta on a board, make a well, and fill it with the sauce. Add Parmesan cheese, you'll have fun sharing this luscious meal. A tossed salad and biscotti will also be prepared. Some Good Italian Vino, bread and cheese. <b>Limited to 24.</b></p>		
Monday 10	6:00-8:30 PM	<b>WILD ROSEMARY- Comfort foods from the Bistro</b>	\$50.00
	<p>Take one very talented chef/part owner, <b>GLORIA FORTUNATO</b> who knows what she likes and is full of personality. Match her with an extremely tasteful design friend/house manager/part owner <b>Cathleen Enders</b> and add a really good baker/part owner, <b>Lynne Bielewicz</b>, and you come up with this fabulous bistro in the south hills, <i>Wild Rosemary Bistro</i>. It's the time of year for comfort foods, so sign up for the cooking class featuring: Wild Mushroom Bisque • Shrimp Bisque • Grilled Vegetable Soup • Focaccia e fromaggio (grilled cheese)! <b>GLORIA</b> helps us remember our home-cooked favorites from our childhood. She adds a modern twist. "Today good things indeed will come to you".</p>		
Wednesday 12	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
	<p>Butternut Lasagna with a Wild Mushroom Sauce • Winter Salad with Apples and Crumbled Maytag Blue Cheese • Bittersweet Chocolate Truffle Tart with Salted Caramelized Pistachios. <b>Repeat of sell out.</b></p>		








**CHECK OUT OUR WEBSITE [WWW.CRATECOOK.COM](http://WWW.CRATECOOK.COM) THROUGHOUT THE FALL AND WINTER SEASON.**

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# JANUARY 2011

DATE	HOURS	SUBJECT	PRICE
Thursday 13	6:00-9:00 PM	<b>GET FULLER...AT THE WINTER SEAFOOD FEAST</b>	\$50.00
		When the spring class was over, everyone wanted to know when <b>CHEF BILL FULLER</b> , executive chef of the <i>big Burrito group</i> , would be teaching again. No one even cares what he will be preparing. You all just can't get enough of this guy! Mediterranean-style Mussels • Warm Bay Scallop Salad with Apples, Arugula, Polenta Croutons and Bacon Vinaigrette • Fresh Ricotta Cavatelli with Rock Shrimp, Braised Fennel and Orange • Rosemary-Pine Nut Cookies with Meyer Lemon Ice Cream. Let's have a beer too!	
Wednesday 19	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
		Hearty Escarole and Orzo Soup with Turkey-Parmesan Meatballs • Grilled Apple and Havarti Cheese Sandwich Triangles • Lemon Basil Cupcakes.	
Thursday 20	6:00-8:30 PM	<b>BIRTHDAY BASH</b>	\$45.00
		Are you the forgotten child? Do you know one? January birthdays don't get the billing they should. So let's celebrate all your birthdays in honor of my mother's 90 <sup>th</sup> birthday, today. <b>JEANNE LEWIS</b> will make: Bacon, Leek and Chèvre Cheese Flat Bread • Multi-Bean Salad (black, garbanzo, edamame, corn) • Artichoke, Spinach and Ricotta stuffed Portobello Mushrooms • Mom's Hot Chicken Salad • White Rice with Brown Butter Scallions and Pine Nuts • <i>ChrissyCakes</i> Unique Birthday Cake (give us the names ahead of time to put on the cake). It's always a party when we have <b>JEANNE</b> in our kitchen!	
Wednesday 26	12 NOON-1:30 PM	<b>LUNCH &amp; LEARN</b>	\$28.00
		Pork Chops with a Mustard Cream Sauce • Duchess Potatoes • Sautéed Swiss Chard • Assorted Individual Fruit Galettes.	

# FEBRUARY 2011

DATE	HOURS	SUBJECT	PRICE
Wednesday 2	12 NOON-1:30 PM	<b>SUPER BOWL LUNCH &amp; LEARN</b>	\$28.00
		"Beefed-Up" Pot Pie with Homemade Boursin Mashed Potato Crust • Ice "Burgh" Wedge with Homemade Green Goddess Dressing • Kick A** Brownies.	
Saturday 5	1:00-4:00 PM	<b>COOKING WITH A PARTNER</b>	couple/\$130.00
		Grab a friend, relative...and head to <b>CRATE</b> for a fun-filled, educational and delicious cooking class. What better way to share something we all enjoy doing; cooking and eating! <b>ROSEMARY BARKER</b> will guide the group through the preparation of this sensational menu: Creamy Fall Fennel and Potato Soup • Pork Tenderloin Medallions with a Mushroom Marsala Sauce and Homemade Parmesan Pappardelle • Sautéed Broccoli Rabe • Toasted Pine Nut Torta with Autumn Poached Fruit and Chantilly Cream. <b>Appropriate wine served with dinner. Sit-down dinner. Repeat of December 17, 2010</b>	
Wednesday 9	12 NOON-2:00 PM	<b>VALENTINES DAY LUNCH &amp; LEARN</b>	\$40.00
		Roasted Red Pepper Soup with Toasted Heart Croutons • Medallions of Pork with Scotch-Currant Sauce • Individual Spinach Soufflés • Tiramisu • Glass of wine.	
Saturday 12	1:00-4:00 PM	<b>WINTER GETAWAY</b>	\$50.00
		Can't get away this winter? Close your eyes today and you can visualize white sands, blue ocean, freshly cooked fish and seafood and tropical fruit drinks. <b>MARLENE DEGEORGE</b> created this Caribbean inspired menu: Two Turtles Beach Bar's Mango Coladas • Bahamian Crabmeat Fritters with Spicy Tartar Sauce • Grilled Jumbo Shrimp with a Jamaican Rum and Brown Sugar Glaze • Salt-encrusted Red Snapper • Sunrise Cove Key Lime Chiffon Pie. <b>MARLENE</b> is an avid fisherwoman. She has fished in the Caribbean, Alaska, Cape Cod and Pennsylvania.	
Wednesday 16	12 NOON-1:30 PM	<b>THINK SPRING LUNCH &amp; LEARN</b>	\$28.00
		Roasted Golden Beets with Triple Cream Brie • Farfalle Primavera with Spring Vegetables • Rhubarb Tea Cakes with Strawberry Compote.	
Saturday 19	1:00-4:00 PM	<b>YEAST-GET A RISE OUT OF IT!</b>	\$40.00
		Take the fear out of making yeast breads. <b>LINDA MASON</b> will mix, knead, shape, braid, stuff, make rolls and a pull-apart bread with versatile sweet dough. In this interactive class you can feel the bread dough; in fact you can take over the kneading if you volunteer! You will be tasting: Cinnamon Rolls • Cloverleaf Rolls • Swedish Apricot Tea Ring • Hawaiian Coffee Braid filled with Raspberry Jam • Nutty Monkey Bread. It's cold outside so start the ovens!	
Wednesday 23	12 NOON-1:30 PM	<b>OSCAR PARTY LUNCH &amp; LEARN</b>	\$28.00
		"3D" Pizza: Duck (smoked duck breast), Double Cream Brie and Dried Fruit • Best Supporting Side Salad • Star-Studded Oscar Cookie Dessert with Red Carpet "Treat" Mint.	

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**Bad winter, bad economy, bad behavior.....I am tired of hearing about it all!**

- **Bad winter...I loved “shoveling out” with my neighbors help. My plants loved the bad winter. They were damaged, leaning and buried in snow but they flourished in the summer. Better than ever.**
- **Bad economy...not everything did well this past season but the cooking school in our store had the best spring session I can remember.**
- **Bad Behavior...many self-absorbed politicians, bad mortgages for personal gain, celebrities with major problems. My customers are 99.9% wonderful. My staff I adore, although we are quite a mix! My friends are good and kind and try to do the right thing.**

**Let’s talk about the positives. Stop all the negativity. Give us information on what is going on right in the world. I need some role models, not celebrities. Bravo to the idealists working on the future of the “green” planet, not constant information on who is damaging it and at what expense. Let’s build up not tear down everything and everybody.**

**I have new classes, new instructors, and a heck of a lot of positive energy at CRATE. Let’s enjoy the “simple pleasures” together. I look forward to seeing you at CRATE.**

**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.**

**Linda**

✂-----I

**WISH TO REGISTER FOR THE FOLLOWING CLASSES:**

Class Title	Date	Attendee’s Names	# of Attendees	Fee	Total Fee
				\$	\$
				\$	\$
				\$	\$
				\$	\$
				\$	\$
				\$	\$
				\$	\$
				<b>Total Fees</b>	\$
				<b>Gift Certificate</b>	\$ -
				<b>Amount Paid</b>	\$

**PAYMENT IN FULL is required at the time of registration. We will be glad to take online, phone or fax reservations if MC, Discover 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.**

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

*Please include your gift certificate with registration.*

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_ E-mail \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

PHONE (home) \_\_\_\_\_ (work) \_\_\_\_\_

MASTER CHARGE or  VISA # \_\_\_\_\_ EXP. DATE \_\_\_\_\_

LAST 3 DIGITS ON BACK OF CHARGE CARD \_\_\_\_\_

**GENERAL INFORMATION**

Crate reserves the right to cancel a class should it be necessary due to weather, emergencies or insufficient enrollment (full refund). We may possibly have to substitute teachers and food items. Children are not permitted in adult classes. Full payment is due at time of registration. Seating is on a first-come first-serve basis. You will receive generous samplings of all the dishes prepared. Participants are not allowed to bring alcoholic beverages to the cooking classes. Allegheny County Health Department regulations do not allow you to take leftovers home.