



DENISE HANSON

Denise Hanson is a graduate of the Seattle Culinary School. She served as the executive chef at Osteria Giacomo's in Algonquin, Illinois and is now a banquet chef at the Hilton.



AUGIE MROZOWSKI

Direct from Italy—Augie Mrozowski (owner of the new August and popular Augie's Front Burner) recently toured Italy and will bring to class some of his favorite dining experiences.



ERIN PARIS

Erin Paris is a registered dietitian and has a passion for healthy cooking. She currently works in the local medical community advising and teaching.

BOOT CAMP SERIES

The "Boot Camp Series" will cover the basics in a particular culinary skill or cuisine. These classes will be more demonstration than participatory. Some work space will be provided, but the majority of the food preparation will be done by the chef. A light meal will be shared at the end of the class with the materials prepared by students.

HEALTHY HORS D'OEUVRES

Instructor: E. Paris

Date: Thursday, 4/5/07

Enjoy wonderful hors d'oeuvres without feeling guilty. Join Erin in preparing delicious nibbles for that next dinner party using low-fat ingredients with all the flair of Rachel Ray.

Course Code: CEW 102-X53P

Registration Fee: \$50

PASTA

Instructor: D. Hanson

Date: Thursday, 4/12/07

Learn to make your own noodles and shape them into fettuccine, ravioli and more. Plus, create authentic pasta sauces.

Course Code: CEW 102-X53R

Registration Fee: \$50

ITALIAN

Instructor: A. Mrozowski

Date: Thursday, 4/19/07

Come see what unique dish Augie will prepare. Participants will be sure to have a fun dining experience.

Course Code: CEW 102-X53N

Registration Fee: \$50

DATING A VEGETARIAN

Instructor: D. Hanson

Date: Thursday, 4/26/07

No need to end a relationship! Come to class and Denise will help you find your way to loving vegetables...and your vegetarian.

Course Code: CEW 102-X53V

Registration Fee: \$50

KNIFE SKILLS II

Instructor: D. Hanson

Date: Thursday, 5/3/07

For those who have taken Knife Skills I or are ready to progress to more complex knife techniques. Learn to cut up a whole chicken, skin a fish and prepare elementary meat cuts.

Course Code: CEW 102-X53T

Registration Fee: \$50

Each class meets one evening at 5:30 p.m. at the Pasfield House, 525 S. Pasfield, Springfield, and is limited to 14 participants.

GOURMET DINNER CLASSES

A complete dinner will be prepared by the chef in the intimate kitchen of the Pasfield House. Each dinner will consist of multiple courses and wine will be available.

VEGETARIAN

Instructor: D. Hanson

Date: Friday, 4/6/07

Not just for vegetarians...it's about vegetables. Denise will prepare a delicious meal that is low in fat and high in fiber. Students will get a taste of some of the new vegetables now appearing in stores.

Course Code: CEW 102-X53Q

Registration Fee: \$60/person

TAPAS

Instructor: D. Hanson

Date: Friday, 4/13/07

Tapas are delicious small plate dishes eaten as a snack, first course and even a complete meal. Denise will prepare a complete tapas meal from seafood, meats and vegetables.

Course Code: CEW 102-X53S

Registration Fee: \$60/person

LATIN

Instructor: D. Hanson

Date: Friday, 4/20/07

More and more of the sultry, spicy sensations of the Latin kitchen are finding their way into restaurants and home kitchens. Spend an evening exploring the ingredients, flavors and textures of its fascinating cuisine.

Course Code: CEW 102-X53U

Registration Fee: \$60/person

PACIFIC NORTHWEST

Instructor: D. Hanson

Date: Friday, 4/27/07

Denise is a graduate of the Seattle Culinary Program. She has worked in some of the fine restaurants there and promises to bring some of her Pike Street Market experiences to class.

Course Code: CEW 102-X53W

Registration Fee: \$60/person

NEW ENGLAND

Instructor: D. Hanson

Date: Friday, 5/4/07

Think yankee pot roast, chowders, stews, harvest of vegetables and cobblers, and you have the makings for a wonderful dinner. From Maine to Connecticut enjoy the New England specialties and make sure to leave room for a Fluffemutter sandwich.

Course Code: CEW 102-X53O

Registration Fee: \$60/person

Each class meets one evening at 6 p.m. at the Pasfield House, 525 S. Pasfield, Springfield, and is limited to 14 participants.

For more information, call 217.786.2432. To register, call 217.786.2292.

The Pasfield House is an elegant 1896 Georgian-style mansion and is a popular place for receptions and meetings.

