



Shully's  
CUISINE & EVENTS

## COOKING CLASS SCHEDULE 2011-2012 Season

### Adult Classes

**Stocks and Soups**                      **Wednesday, January 11, 2012**                      **6:00pm**                       Number of attendees x \$40pp = \_\_\_\_  
Learn the basic techniques for the fundamentals of classical cuisine with Chef Peter Piwoni. To include chicken, beef, and vegetable stocks.

**Homemade Pastas**                      **Sunday, January 29, 2012**                      **1:00pm**                       Number of attendees x \$40pp = \_\_\_\_  
Chefs Bridget Nagorsen and Diana Ehlers will teach you how to make gnocchi with mushrooms, pappardelle, and ravioli, as well as Alfredo/cream, red, and pesto sauces.

**Mixology**                                      **Sunday, February 12, 2012**                      **3:00pm**                       Number of attendees x \$30pp = \_\_\_\_  
Taught by Chefs Bridget Nagorsen and Diana Ehlers, and Shully's Beverage Manager, Mary O'Donoghue.  
(Another date may be added due to demand)

**Mexican Foods**                              **Sunday, March 25, 2012**                      **2:00pm**                       Number of attendees x \$40pp = \_\_\_\_  
Chef Yrma Cortez de Torres demonstrates Mexican specialties including tamales, egg in a tortilla, mole, tomatilla salsa, and fresh tomato salsa.

### Young Adult Classes

*Taught by Nina Shully. Ages 8 and up. Maximum of 35 attendees each.*

**Holiday Desserts**                              **Sunday, December 11, 2011**                      **Noon**                       Number of attendees x \$35pp = \_\_\_\_  
Prepare holiday desserts (Snowball Cake Pops, Melted Snowman Candy, Sugar Cookies with Exciting Frosting and Toppings, and Hot Chocolate) with Grandparents or Parents

**Play With Your Food**                              **Saturday, March 24, 2012**                      **1:00pm**                       Number of attendees x \$35pp = \_\_\_\_  
Come to Shully's and PLAY! Learn fun and funny kitchen tricks while you're making your creations (Candy Sushi, Cucumber Hummus Snakes, Dirt Cake with Squirmly Worms, and Edible Creepy Crawlers).

**Please use this as your order form. Fill out the reverse side.**



### Order Form

Total from selected classes	\$ _____
Tax (5.6%)	\$ _____
<b>GRAND TOTAL</b>	<b>\$ _____</b>

Name \_\_\_\_\_

Phone # \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Zip \_\_\_\_\_

Email address \_\_\_\_\_

Credit Card \_\_\_\_\_ Exp. Date \_\_\_\_\_

Class(es) and # of attendees \_\_\_\_\_

\_\_\_\_\_

All classes are held at Shully's Cuisine & Events' kitchen in Thiensville. All adult classes are demonstration and have no maximums. The young adult classes are all hands-on and have a maximum of 35.

Cancellation Policy – Classes may be canceled up to seven days prior to the class for a full refund.