

## Inn at Baldwin Creek

Mary's Restaurant

# 2008 Cooking Class Series

"Hands-on" with Chef Doug Mack

Work directly with Chef-owner Doug Mack in a small, intimate group and learn the secrets of the culinary trade from a Slow Food, farm-fresh, made-from-scratch perspective. Prepare seasonal dishes from high-quality ingredients and then dine with the chef as you enjoy a delicious class-prepared meal with wine! Due to their popularity, **each 3 1/2 hour class, scheduled from 12:30 to 4:00 (unless otherwise noted)**, is offered on at least two separate occasions. Please check our website for any last minute changes.

Class size is limited to 12 and early reservations are encouraged as classes fill quickly. Customized classes may be additionally scheduled for groups of eight or more. And please keep in mind that gift certificates are available for any of our cooking classes!

January 19 & 20

### Braising and Stews

Come in from the cold and explore the techniques of slow cooking. The recipes focus on slow cooked and winter-hearty comfort food. Try braised fennel with thyme and black olives, spicy Vietnamese braised scallops, Moroccan lamb stew, and seared orange, olive oil cake. This class shows you a more leisurely way to cook.

February 9 & 10

### For the Love of Chocolate

If you are passionate about chocolate you will want to join us for this class. We use only the finest ingredients such as Callebaut Belgium chocolate to design sumptuous delights. Satisfy your inner chocolate desires with treats like hand rolled chocolate cherry charlotte, chocolate truffles, and chocolate mole sauce on oven-roasted pork loin.

March 15 & 16

### Pasta Perfecto!

Roll up your sleeves and hold on to your pasta machine! This Tuscan-style cooking class takes the fear out of pasta making as you learn the magic of turning simple ingredients into fun and pure pleasure. Roll out different shapes and colors of pasta, stuff ravioli and make gnocchi. Then create some terrific sauces to go with your pasta like classic sauce Bolognese, brown butter-sage sauce and savory duck ragout.

April 19 & 20

### Tapas and the Bold Flavors of Spain

The sunny flavors and bold spices of the Mediterranean are the basis of this class. We'll get things going with a variety of simple little tapas: such as cracked marinated olives, roasted pepper salad, scallop-squid seiche and mini pork brochettes. Then finish with paella: lots of seafood, a little rice and the world's most expensive spice.

May 3 & 4

### Vegetable Love

Learn to prepare unpretentious and uncomplicated vegetarian fare, from appetizers to main entrees in this class. This 'garden to table' class includes a visit to our early summer greenhouses to learn the latest gardening tips and to pick seasonal greens, vegetables and herbs. Be tempted by a potato-crustured farmhouse quiche, Roman-style artichokes over radicchio pancakes, and cornmeal crusted tofu with curried vegetables. Even if you think you don't like vegetables you will love this class!

June 1 & 8, July 13 & 20

### Island Cuisine

Summer's Caribbean influenced class will slow your world down with relaxing island food and drink. We navigate the perfect course for authentic Caribbean classics using tropical fruit and local ingredients. Sample a Caribbean colada, conch fritters, island hot sauces, jerk seared tuna with mango salad, and tamarind pork; finish with honey braised pineapple and mint ice cream.

June 15 & 22, July 27, August 3

### Thrill of the Grill

This alfresco class meets on the patio, at the grill, of course! (weather permitting!) Learn how to grill, smoke, skewer, and make a marinade. We'll start with shrimp, beef and bread Spiedini, then on to marinated lamb with tabbouleh and minted aioli and grilled vegetables. And for dessert – grilled peaches with balsamic glaze and blue cheese!

June 29, July 6, August 10 & 17

### Seafood Secrets

Discover some delicious seafood recipes that are quick and easy, yet perfect for casual entertaining. We'll discuss culinary seafood secrets and practice boning whole fish. And we'll make calamari Neapolitan-style, seared sea scallops with lemon, capers and tomato, paillards of swordfish with grapefruit and leeks, and red snapper with rosemary, new potatoes and garlic confit.

September 7 & 14

### Explore Argentina and Latin America

Travel the culinary trails of "the other America", the southern South American countries — especially Argentina. We'll tour the region sampling baked beef empanadas, parilladas – thick, grilled steaks with a tomato, onion and pepper relish (salsa criolla) and chimichurri, and Paraguayan corn bread. This often simple South American food is intensely flavorful. Come explore with us.

November 8\* & 9

### French Bistro

"French bistro" may conjure up romantic images and fancy French desserts, but bistro cooking is actually very rustic, down to earth food, sophisticated, yet simple. Bistro is also friends relaxing in the kitchen with good food and local wine, and the good food at this class includes country-style pate, duck confit salad, beef Burgundy and a lemon tart. Paris seems to be calling!

November 15 & 16

### Spice Up the Holidays

Come learn some new ideas to spice up the usual fare of the season. Our focus is on innovative, seasonal side dishes to pair with your turkey or lamb, but we'll also have some great hors d'oeuvres ready for those impromptu holiday guests. Be prepared for the holidays with a whole new set of recipes.

December 6 and 7

### Food Tour of Italy

Another recent fall trip to Italy and Terra Madre offers Chef Mack an expanded palette of flavors from the Piedmont, Tuscan and Friuli regions for this class. Recipes for this extremely popular class include warm fig tart with prosciutto, radicchio and mushroom risotto, chicken Milanese and to finish off – panna cotta with raspberry coulis.

\* BENEFIT FOR UNITED WAY OF ADDISON COUNTY on Saturday November 8. Class cost is \$125 per person and all proceeds donated to the United Way.

### Class Cost: Classes are \$75 per person.

Two students booking the same class at the same time: \$140. Classes are filled on a first-come basis and payment must be made at time of registration. We accept personal checks, MasterCard and Visa.

Gift Certificates for our cooking classes are the perfect gift for all your "foodie" friends.

**\*Cancellation Policy:** If you must cancel a cooking class, we will refund the full amount (or give you credit for another class) up to one week before the class is scheduled. If you cancel up to 48 hours before the class, we will give you credit for another class within the upcoming year. If cancellation occurs less than 48 hours prior to class, credit can be given only if we are able to re-book your space in the class.

We reserve the right to cancel a class due to insufficient enrollment with five days' notice. In this event, any prepaid class may be used for another upcoming cooking class or reimbursement will be made.

**Note:** You are welcome to bring with you your favorite knife and apron to use during the class. We also have knives and aprons for sale at the cooking classes. Our logo embroidered chef's aprons are \$12 each.

### Cooking Class Packages

#### Summer Cooking Class Series

This year our three summer cooking classes are offered as a complimentary series: **Caribbean Cuisine, Thrill of the Grill, and Seafood Secrets**. Each class runs on multiple occasions and you may choose which dates work best for you. Cost for the Summer Series is \$180 plus tax. Please reserve early to assure your dates.



#### Wine Pairing Dinners and Cooking Class Weekends

Four of our wine pairing dinners are planned as companion events to our cooking classes. Join us for one of our wine dinners and then receive a 15% discount on the cooking class that pairs with it.

**Friday January 18: The Red Heads Wine Dinner** pairs with the Braising and Stews Cooking Class on either January 19 or 20.

**Friday April 18: Bold Flavors of Spain Wine Dinner** pairs with the Tapas and Bold Flavors of Spain Cooking Class on either April 19 or 20.

**Friday September 5: Argentina Wine and Tango Wine Dinner** pairs with the Explore Argentina & Latin America Cooking Class on either September 7 or 14.

**Friday December 5: Tour of Italy Wine Dinner** pairs with the Culinary Tour of Northern Italy Cooking Class on either Saturday December 6 or 7.

For information call: 802-453-2432 • To register call toll-free: 888-424-2432

www.innatbaldwinwin creek.com • email: info@innatbaldwinwin creek.com

April 11  
Will Allen:  
Who Invited these  
Chemicals to Dinner?

March 15 & 16  
Pasta Perfecto!

2008

Inn at  
Baldwin  
Creek  
Mary's Restaurant

1868 North Route 116  
Bristol, Vermont 05443

# Cooking Classes & Table Talk Series

Inn at Baldwin Creek

Mary's Restaurant

# 2008 Table Talk Series

Side Dishes for Thought

**Dig into** our monthly Table Talk Series for good food and stimulating discussions on current food issues and trends. Invited guest speakers lead lively talks the second Friday of each month. A special three-course, farm-fresh pre-talk dinner includes preferred seating for these popular, free presentations!

So gather your friends, meet for dinner, and hear from Vermont's experts on important topics about food, farming and the environment. **A special pre-talk dinner, with arrivals between 6-6:30 PM, is \$25 per person** (plus tax and gratuity). A dessert and coffee option is also available at 7:15 PM for \$10 per person (plus tax and gratuity).

**Table Talks begin at 7:30 PM** and are **FREE OF CHARGE**, but reservations are required. Seating is limited and early reservations are recommended, as some talks fill quickly. Dinner and dessert guests are given preferred seating. A credit card guarantee is required and a 48-hour cancellation policy insures that waiting-listed guests are notified of openings.

Single reservations are encouraged with seating provided at a group table. Vegetarian offerings are always offered.

Dinner-Table Talks make great gifts! **Call 888-424-2432 for reservations** or you may purchase gift certificates on-line at our secure website [www.innatbaldwincreek.com/sales](http://www.innatbaldwincreek.com/sales).

*Held the second Friday of every month at the Inn at Baldwin Creek*

**For information call: 802-453-2432 • To register call toll-free: 888-424-2432**  
**[www.innatbaldwincreek.com](http://www.innatbaldwincreek.com) • email: [info@innatbaldwincreek.com](mailto:info@innatbaldwincreek.com)**

January 11

**John Elder**

## *The Importance of Celebration in a Time of Environmental Loss*

Author, poet and sugar maker, John Elder of Bristol, Vermont, is an English and Environmental Studies professor at Middlebury College. He received a 2006-2007 Guggenheim Fellowship to work on a book about sugaring, climate change, and the future of the environmental movement. In his talk, he'll be reading and chatting about that manuscript, whose working title is Green Mountain Mardi Gras.

[www.middlebury.edu/academics/ump/majors/english/hours/elder.htm](http://www.middlebury.edu/academics/ump/majors/english/hours/elder.htm)

February 8

**Robin McDermott**

## *Vermont Localvore in Off-Season*

Co-founder and director of Mad River Valley Localvores and host of The Dinner Hour on WMRW-LP radio, Robin, of Warren, Vermont, addresses the challenges, obstacles, and rewards of eating locally in the dead of winter. For dinner... a locally sourced menu of course!

[www.vermontlocalvore.org](http://www.vermontlocalvore.org)

March 14

**Jeff Roberts**

## *In Our Backyards:*

### *A Celebration of American Regional Artisan Cheese*

Author of the Atlas of American Cheese, co-founder of the Institute for Artisan Cheese at UVM, and a Slow Food USA director, Jeff Roberts, of Montpelier, Vermont, talks about his research, shares stories about artisan cheesemakers, and links them to broader changes in American agriculture. Dinner includes a guided tasting of several regionally-produced artisan cheeses.

[www.chelseagreen.com/authors/JeffreyRoberts](http://www.chelseagreen.com/authors/JeffreyRoberts)



April 11

**Will Allen**

## *Who Invited these Chemicals to Dinner?*

An international expert on organic cotton and a pioneer of the organic farming movement in California, Will manages Cedar Circle Farm, a 50-acre certified organic farm and education center in East Thetford, Vermont, with his wife Kate Dueterberg. His talk focuses on his newly published book, *The War on Bugs*, which chronicles how advertisers, editors, scientists, and government agencies convinced farmers to use toxic chemicals, hormones, and genetically modified organisms on food, while shouting that the time to stop poisoning our food, water, air, and ourselves is now!

[www.cedarcirclefarm.org](http://www.cedarcirclefarm.org)

May 9

**Morgan Wolaver**

## *Craft Brewed Beers:*

### *Linking Farm, Food & Friends*

Hear from Otter Creek Brewing's president on the history of farmhouse ales, farmers as brewers using the local



Linda Furiya

ingredients to make their beers, and why beer pairs so well with traditional farmhouse foods, cheeses and fruits. (Beer sampling during the talk is strongly encouraged!). Morgan Wolaver and his brother, Robert Wolaver, an organic farmer, founded Wolaver's Organic Ales in Middlebury, Vermont in 1997. Their mission is to brew great beer from organically grown barley and hops, and to connect with the local farming community.

[www.wolavers.com](http://www.wolavers.com)

June 13

**Marialisa Calta**

## *Vermont at the Plate:*

### *Tracing Vermont's Food History*

Cookbook author, food journalist and Vermont Life food editor, Marialisa Calta, of Calais, Vermont, traces Vermont's culinary history, from salt pork with milk gravy to braised pork bellies, on its journey to becoming a foodie state.

[www.marialisa.com](http://www.marialisa.com)

July 11

**Linda Furiya**

## *Sunday's Making Tofu: Preserving a Family Legacy, a Healthy Lifestyle, and the Environment*

Linda Furiya discusses her latest book, *Bento Box* in the Heartland and how watching her father make homemade tofu on Sunday mornings as a child in rural Indiana has influenced her writing, lifestyle, and view of the world. An author, San Francisco Chronicle food columnist, and cooking instructor, Linda has lived in San Francisco, Beijing and Shanghai before settling in Shelburne, Vermont.

[www.lindafuriya.com](http://www.lindafuriya.com)

August 8

**Joe Buley**

## *Season Extension as a Pathway to Sustainability*

Chef-turned-farmer, Joe Buley, owner of Screamin' Ridge Farm in Montpelier, Vermont, talks about "farming the backside of the calendar". Inspired by the season extension work of organic farmer and author Elliot Coleman, Joe quadruples his growing season by cultivating 12 months of the year on seven acres. A part-time chef instructor at New England Culinary Institute, Joe also participates in the Farm-to-School program at the Rumney Elementary School.

[www.screaminridgelfarm.com](http://www.screaminridgelfarm.com)

September 12

**Bill Suhr**

## *Champlain Orchards: Moving Beyond Apples*

To supply the growing demand for wholesome local food grown by a farmer you know, Champlain Orchards is attempting to diversify crops, create value-added enterprises, and extend the availability of their products. Bill Suhr, owner/orchardist, describes horticultural and business practices that are being implemented to respond to the farm-to-school and localvore movements.

[www.champlainorchards.com](http://www.champlainorchards.com)

October 10

**Chris Granstrom**

## *The Vermont Grapevine*

Lincoln Peak Vineyard owner and winemaker Chris Granstrom has been growing grapes, strawberries and apples for 25 years in New Haven, Vermont. He discusses Vermont's emerging grape and wine industry, the new grape varieties that make vineyards possible in our region, and the tasty wines that can be made from them.

[www.lincolnpeakvineyard.com](http://www.lincolnpeakvineyard.com)

November 14

**Bruce Hennessey**

## *Need for Diversity in Small Vermont Farms*

Owner of Maple Wind Farm in Huntington, Bruce and his wife Beth Whiting have used diversification as a means to remain viable as a small Vermont farm. Come learn how they developed "on the Loose" Adventure Camp and their Women's Winter Camp to promote environmental awareness and eco-tourism while continuing to raise grass-fed beef and pork for local restaurants and businesses.

[www.otloose.com](http://www.otloose.com)

[www.vtcommons.org/node/664](http://www.vtcommons.org/node/664)

December 12

**Chris Chaisson**

## *Root Cellar Revival*

Root cellar specialist Chris Chaisson of Whole Farms Services in Williston, Vermont, talks about using root cellars as a means to cut energy bills, increase winter food security, reduce dependence on fossil fuels, and encourage local food consumption. Join him to learn about the history of root cellars, their uses and types, and the storing food.



Chris Granstrom