



Seattle Culinary Academy

Announces the renaissance of Evening Culinary Classes
for those who appreciate cuisine and want to have fun improving their skills.

The First and ONLY Series offered this fall:

“Channeling Julia” Taught by Chef Sally McArthur

The 4 week series will enhance your abilities to tackle important fundamentals of French cuisine by mastering the centerpiece of each class. The series will encompass techniques that will form or enhance skills to have the freedom to have fun in any cuisine as Julia promised. All who appreciate delicious food and want to learn more about French cuisine in the tradition of Julia Child are welcome.

About Chef Sally

Trained in France in the early 80's, Chef Sally has been the Executive Chef/Restaurateur for some of Seattle's most successful restaurants including the Metropolitan Grill, Elliott's Oyster House, and the entire Anthony's Group including Chinooks and Pier 66. For five years she owned her own cooking school in France's Loire Valley at the historically important Chateau du Rivau and in the Skagit Valley, near La Conner, where she furthered her work with local farmers, fishermen and artisans. Her annual work in France has included working with many of the great master chefs including Michel Peignaud, Christian Gaborit, and Michel Guerard. She represented Washington State female chefs at the James Beard House in New York. Along the way, darling Julia, became part of her coterie and she shares her devotion to the techniques of la cuisine francaise. Educated at the University of California with degrees in history and secondary education, Sally is a passionate teacher with a commitment to hospitality, and the concept of learning as fun.

Series Description

Four classes are offered in the series as listed below. Classes are limited to 16 students, and are offered individually or as a series. Each class is a combination of game plan, stories, principles and hands-on participation. There is an advantage (more than price) to participating in sequence.

Class Details

In addition to the master subjects, we will prepare starters, side dishes, and/or desserts which will further increase your mastery of technique. Classes will begin with a short description of what we will accomplish, why, and how you will get there. Next is hands-on action guided by Chef Sally and her sous chefs to the delicious outcomes which we will enjoy along with an appropriate wine tasting. Fear not, if your French or culinary knowledge is minimal, Chef Sally and her team will guide you to grand new culinary heights as long as you have a willing attitude.

Dates:

November 5, 2009 Boeuf Bourguignon

November 12, 2009 Le Grande Bouillabaisse de Marseille

November 19, 2009 Coq au Vin

November 26, 2009 No Class/Thanksgiving Holiday

December 3, 2009 Cassoulet

All classes will be held at the Seattle Culinary Academy, located at Seattle Central Community College on Thursday evenings from 6-9 pm, in our demo kitchen, room 2119. Parking is available on the street, various parking lots on Harvard, or the school parking lot on Harvard & Pine for \$7 for the evening.

The school address is 1701 Broadway. The best entrance to use is the North entrance across from Bonney Watson. As you walk in the North door, a large Seattle Culinary Academy sign is hanging off to your right (close to the elevators). Walk up the ramp and continue down the hall, following the Mise en Place evening class signs.

Please bring your knives, apron and be on time; class begins promptly at 6pm.

Class size is limited to 16 student .BE PREPARED TO HAVE FUN!

Prices:

Each individual class is \$50 or \$45/each if you sign up for the entire series. If you are unable to attend a class, please notify Chef Sally at chefsally@earthlink.net and send a substitute in your place.

Please make checks payable to Seattle Culinary Academy; or, if you prefer, you can pay by any major credit card by contacting Joy Gulmon-Huri @ jgulmo@sccd.ctc.edu.

Unfortunately there will be no refunds.

