

2010 Class Schedule

Visit us at www.maryrosecooks.com or call 847-650-9463



Where Everyone Cooks - We help bring family, friends and colleagues together for memorable events.

General information:

- Students are encouraged to roll up their sleeves and work in teams to prepare featured cuisine with hands on cooking style instruction and recipes. Everyone comes together at the end of class to enjoy a casual group dining experience. Recipes are provided.
- Please note that Kid/Teen classes and camps are in blue font.

Registration:

- To register for a class, visit www.maryrosecooks.com to enroll with a credit card or contact Mary Rose at 847-650-9463. Gift Certificates are also available on-line.

Cooking School Locations:

- Cucina Della Rosa teaches classes from multiple locations which are designated on the attached calendar. Field trip locations are also designated in the class descriptions.

McCauley Design	115 Hough Street Barrington, IL 60010	(847) 650-9463
Pasquesi Home & Garden	975 North Shore Drive, Lake Bluff, IL 60044	(847) 650-9463

Date	Time	Price	Ages	Class Location	Title
9-Feb-10	11-1pm	\$75	Adult	McCauley - Barrington	<u>Small Budget-Big Taste</u>
Eat Chic Cheap! Cook and entertain your way through the recession with help from Cucina Della Rosa. According to food and lifestyle experts the recession has brought back home cooking and entertaining in a big way! Learn to make some thrifty meals with a sophisticated twist. Conspicuous consumption is out, frugality is in, it's chic, and it's the new black. Three entire meals for 4, each under \$15! This is a BRING A FRIEND FOR FREE class.					
12-Feb-10	7-9pm	\$150	Adult	McCauley - Barrington	<u>Couples Night Out-Eat Your Way To A Happier Marriage</u>

Doesn't chocolate solve everything? Unleash the ancient and exotic flavors of chocolate in this class. Learn how to make a scrumptious multi-cultural five-course choco-dinner for that special person in your life. Buckle up because chocolate is incorporated into everything! Herbed Goat Cheese Balls/eggplant dipped in chocolate, Chocolate Pasta in Dolce-Forte, Beef Bracirole in Dolce-Forte and Chocolate Panna Cotta.

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5-Mar-10 7-9pm \$150 Adult McCauley - Barrington Couples Night Out –
Grab A Date and Create Your Plate

Grab a date and experience a fun-filled and hands on cooking event. We work in teams to prepare an appetizer, a steamy tilapia entree, lemon orzo plus a salad of fresh greens. Dessert is a surprise! Key techniques include learning how to wrap and dress fish in parchment paper to help it absorb all the wonderful aromas of herbs and citrus. We'll also sample various olive oils just for fun!

11-Apr-10 7-9pm \$75 Adult McCauley - Barrington Sushi With Michiko

Who wants Sushi? Prepare yourself for a challenging hands on cooking event with our guest, sushi master Michiko Wakamiya. This class is limited in size to help ensure everyone can participate and learn helpful tips and tricks for making basic sushi at home. As an added bonus, Michiko will demonstrate the relatively new sushi art form of Kazari Maki-zushi, or decorative sushi which is a feast for the eyes and taste buds! Visit our home page for some incredible photos of this work of art.

12-Mar-10 6-9pm \$75 Adult McCauley - Barrington Treasure Hunting with Trader Joe's

Stock your pantry with the right ingredients to master the art of making meals that are quick, nutritional and taste great! Start by meeting at Trader Joe's in Lake Zurich for 45 minutes to gain knowledge of the basic and exotic ingredients offered at this unique store. Then travel to Cucina Della Rosa in Barrington to make recipes that are a must for time-starved people. This fun five-course meal allows you to indulge in a complimentary non-alcoholic blood orange cocktail while everyone dines together.

15-Mar-10 1-3pm \$75 Adult McCauley - Barrington A Little Bit of Poland

Kasia and Mila from The Green Door Day Spa in Barrington have graciously offered to teach a class featuring wonderful and traditional dishes from their homeland, Poland. For some this will bring back many cherished memories of growing up in a Polish family. Join us while we make potato pancakes, a favorite stew and more. Plus get a discount for The Green Door Day Spa! Do zobaczenia wkrótce (see you soon!)

19-Mar-10 7-9pm \$75 Adult McCauley - Barrington I Sea Food

Tired of fried fish on Fridays? Let Cucina Della Rosa show you some awesome alternatives to enjoying seafood cooked on the grill, baked in salt, and also simmered in a savory stew. We'll also discuss how to shop for the freshest fish and settle the debate on which is best (farm raised or wild) by sampling and casting our votes

1-Apr-10 7-8:30pm \$45 Adult McCauley - Barrington Conquer Your Spice Cabinet

As they say, "Spice is the variety of life. The addition of exotic spices is generally one of the quickest, most economical and effective ways to transform your favorite recipe. In this demo style class we will discuss how to shop, substitute and store a comprehensive list of "must have" dried spices. We will make roasted beets with cumin, braised laurel potatoes, risotta al Milanese, hummus and a lavender shortbread. Students will also learn which spices are the easiest to grow and dry at home.

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6-Apr-10 7-9pm \$75 Adult McCauley – Barrington Vintage American Comfort Food

If you crave American comfort food, plan to cook and reminisce with us as we flip through the pages of "The I Hate to Cook Book" by Peg Bracken. We'll revisit the unique food culture of the 50's & 60's while cooking wholesome favorites such as "Stayabed Stew", "Hellzapoppin Cheese Rice", "Company Carrots" and "Hootenholler Whiskey Cake. A copy of the cook book is provided for you to take home and enjoy.

9-Apr-10 7-9pm \$150 Adult McCauley – Barrington Couples Night Out

Why Not Take Olive Me?

Surprise your date with a fun-filled hands on cooking event featuring olives; the quintessential snack food of the Mediterranean. Class begins with an olive oil sampling packed with historical insights and nutritional information about olives and olive oils. We'll work in teams to incorporate olives into a lemon salad with fresh pasta, sautéed green olives and bread crumbs. Olives will also be showcased in a zesty chicken fricassee with tomatoes. Our surprise dessert will fascinate your taste buds!

10-Apr-10 10am - 12pm \$35 7-9yrs McCauley - Barrington Kids Cooking: Flower Power

Flowers are on the menu in this girl's only cooking party. Students will learn how to make pasta from scratch and transform them into flower shaped cheese ravioli. Vegetables will be garnished into irresistible healthy flower shaped treats and dessert will include a bouquet of decorated cookie shaped flowers. Ages 7 to 9.

10-Apr-10 2-4pm \$35 10-12yrs McCauley – Barrington Kids Cooking: Flower Power

Flowers are on the menu in this girl's only cooking party. Students will learn how to make pasta from scratch and then transform them into flower shaped cheese ravioli. Vegetables will be garnished into irresistible healthy flower shaped treats. Dessert will include a bouquet of decorated cookie shaped flowers. Ages 10 to 12.

11-Apr-10 11-1pm \$75 Adult McCauley - Barrington It's Easy As Sunday Morning

You know the song and you know that easy Sunday morning feeling... but do you really know how to relax and enjoy them while cooking brunch for family and friends? This class teaches you how to prepare: Crespelle (crepes with ricotta and prosciutto), Zucchini and egg tart, Aranchini (stuffed rice balls) and Sfogliatella alla crema (Puff pastry filled w/an Italian pudding). Techniques explored are: making and using puff pastry, making Italian style pudding (crema). We'll even make coffee the way my family prepares it in Italy on their stove top! Slippers are optional – decaf only!

13-Apr-10 7-8:30pm \$45 Adult McCauley – Barrington My Favorite Condiment:

Sea Salt

Doctors preach the importance of using salt in moderation and chefs will tell you that life is too short - use only the best! This demo style class provides a brief history of salt and an extensive tasting of gourmet salts from around the world. Students learn recipes and cooking tips to help you enjoy the most popular mineral on this planet. We'll make a salt encrusted fish, Italian style dried peppers and a special dessert that is as fun to make as they are to eat. Students will also learn tips for hosting your own gourmet salt tasting which is a great ice breaker for entertaining dinner guests.

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18-Apr-10 10 - 11:30am \$30 4-6yrs McCauley - Barrington [Kids Cooking: Play Date](#)

Plan your child's next play date with us! We'll introduce your child to other kids and keep their idle hands busy decorating a keepsake apron and unique treats to share with family and friends. Bring your camera to capture moments in our kitchen that will last a life time! Ages 4 to 6.

20-Apr-10 7-9pm \$75 Adult McCauley - Barrington [Top These Tapas!](#)

Tapas are a vibrant, fun and flavor-packed cuisine steeped in tradition that have evolved from its origination as bar crawl food in Spain to a party favorite in America today. This hands on class teaches you how to make Spanish cheese marbles, Andalusian tortilla de berenjenas (eggplant frittata), pork meatballs, shrimp cooked in cazuelas (terra cotta casseroles) and garlic mushrooms. In the spirit of tradition, plan to bring your favorite bar beverage to this theme based class!

22-Apr-10 7-9pm \$75 Adult McCauley - Barrington [Going Green](#)

It's a fact-we don't eat enough veggies, especially green ones like arugula, chicory, dandelion greens, endive, escarole and rapini. These dark leafy greens are the Super Powers of the vegetable world. Explore new tastes at Cucina Della Rosa in Barrington as you incorporate these ingredients into soup, pasta, stuffed pizza, a tart and a healthy salad.

24-Apr-10 7-9pm \$75 Adult McCauley - Barrington [Sushi With Michiko](#)

Who wants Sushi? Prepare yourself for a challenging hands on cooking event with our guest, sushi master Michiko Wakamiya. This class is limited in size to help ensure everyone can participate and learn helpful tips and tricks for making basic sushi at home. As an added bonus, Michiko will demonstrate the relatively new sushi art form of Kazari Maki-zushi, or decorative sushi which is a feast for the eyes and taste buds! Visit our home page for some incredible photos of this work of art.

27-Apr-10 7-9pm \$75 Adult McCauley - Barrington [Ricotta is "Whey" Cool](#)

Fresh ricotta is Italy's unsung hero because it lends itself to a variety of uses. Just like little Miss Muffett, we will learn different ways to separate our curds and whey to make fresh Ricotta. We will incorporate homemade Ricotta into gnocchi, a savory torta di ricotta, stuffed artichokes and a baked turnover dessert. This class is a classic for any serious foodie.

7-May-10 7-9pm \$150 Adult McCauley - Barrington [Couples Night Out - Join us for Dessert!](#)

Plan an early dinner and then head to our kitchen for a 2hr dessert extravaganza that is too sweet to pass up! Be sure to save some room for Zabaglione, Almond Biscotti, Nonna's cornetti (jam or sugar-filled rolled pastries) and other traditional Italian treats. We work in teams to make these desserts from scratch and to brew Neapolitan style coffee to compliment the evening's activity. You'll learn treasured family recipes and special techniques to make pastries that are full of Amore

8-May-10 3-5pm \$75 10 to 12 McCauley - Barrington [Mother's Day Tea](#)

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Extend your Mother's Day celebration to include a special tea party with your 10-12 yr old. Mom will feel extra special with this additional day while making an assortment of tea sandwiches and cakes and sipping tea from fine vintage china. This class makes the perfect gift and grandmothers and aunts are welcomed based on one child per adult seating

11-May-10 10am to 1pm \$75 Adult McCauley – Barrington Get Down And Dirty

Before you plant your vegetable garden; plan to join us for a chef's tour of the Pasquesi's Home and Gardens Center in Barrington. Experts will share valuable gardening tips and reveal which tomato varieties are the best for making sauce or eating fresh sliced. Plan to caravan back to CDR for a hands on cooking class that incorporates fresh veggies into a zesty Panzanella Salad, Green Bean Salad and Lemon Potatoes. Learn how to roast and serve Beets and Peppers! Our feature recipe is a Mexican zucchini stew called Calabacita.

13-May-10 10am to 1pm \$75 Adult McCauley - Barrington Trader Joe's - What's New

As in the past, this popular class is inspired from the current products stocked at Trader Joes. Plan to meet me at the Lake Zurich Trader Joe's for a guided tour that includes a treasure hunt shopping experience as we sample our way through the store! Once we get past the registers, we will caravan back to the CDR studio in Barrington to cook several meals that easy to make, nutritional and economical. Tips will be provided on the best way to stock your pantry for quick weekday family meals and impromptu weekend entertaining.

15-May-10 3-5pm \$35 4th to 6th graders McCauley - Barrington Kids Cooking:

Can You Cook Better Than A Fifth Grader?

Back by popular demand, we've designed new questions to help young chefs compete for cooking ingredients, utensils and recipes! We'll make pasta from scratch, prepare a nutritious chicken entree and create a vegetable side dish to help students understand the importance of a well balanced meal. Kids learn valuable cooking techniques and how to work as a team in this class where everyone is a winner. Our special dessert is as fun to make as it is to partake! Ages 4th to 6th grade.

17-May-10 10am to 1pm \$75 Adult McCauley - Barrington Meet Me at Sur La Table

Meet me at Sur La Table in South Barrington for a guided tour of their distinctive products and to receive a 15% shopping spree discount! Once we get past the registers, we'll caravan back to the CDR kitchen in Barrington to prepare slow cook meals using the variety of ceramic cookware. Learn how to use a Tagine, Romertopf, Cazuela and other clay pottery to make Moroccan Lamb, a succulent meatloaf, baked Rice, Pollo Sotto Mattone (chicken under a brick) and bread pudding. This class pays for itself if you shop smart.

18-May-10 4-6pm \$75 Adult McCauley - Barrington Honey - Don't Bee Late

Learn about the land of honey with our guest speaker and bee keeping instructor from the Colleges of Lake and McHenry County, Larry Kregel. We will sample local honey, discuss the busy world of bees and cook up great recipes featuring honey. Come prepared to make a goat cheese appetizer, baked nutty chicken, roasted veggies, orange-almond cake and panna cotta.

18-May-10 7-9pm \$75 Adult McCauley - Barrington Honey - Don't Bee Late

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Learn about the land of honey with our guest speaker and bee keeping instructor from the Colleges of Lake and McHenry County, Larry Krengel. We will sample local honey, discuss the busy world of bees and cook up great recipes featuring honey. Come prepared to make a goat cheese appetizer, baked nutty chicken, roasted veggies, orange-almond cake and panna cotta.

20-May-10 11am to 12pm \$75 Adult McCauley - Barrington Lunch and Learn

Wrap Your Arms Around This – Cooking Tapas

Wrap Your Arms Around This - Cooking Tapas The beauty of eating tapas is that it's vibrant, fast and fun, it's also one of today's hottest food trends. Mary Rose from Cucina Della Rosa thinks the popularity is due to its origination in Spain. You will learn how to make the following recipes: aioli (garlic mayonnaise), gildas (skewered peppers with olives and peppers), meatballs served with aioli, and avocado and serrano ham toasts also served with aioli.

4-Jun-10 7-9pm \$150 Adult McCauley - Barrington Couples Night Out –
Authentic Italian Meal

Experience the tradition of an authentic family style Southern Italian meal in the comfort of the Cucina Della Rosa cooking studio. This intimate event includes an olive oil tasting, hands on cooking instruction and treasured family recipes to prepare a five course meal, with the caveat that everyone rolls up their sleeves to help cook. Menu includes: Dried Anaheim peppers for an appetizer, handmade pasta called Chiaccole, chicken in tomato sauce, bitter greens salad and a Crostata (jam tart) for dessert.

21-Jun-10 2-4pm \$140 10-12yrs McCauley - Barrington Kids Cooking - Italian Camp

Back by popular demand, this course has been redesigned with new recipes. Students will learn to identify the different Regions of Italy and how customs, cooking techniques and cuisine can vary. Kids will also learn fun facts about some of Italy's most famous exports: Olive Oil, Parmigianino Reggiano, Prosciutto Di Parma and kid-friendly Nutella. We cook in teams and share our meal at the end of the class. Ages 10 to 12. Meets June 21, 22, 23 & 25.

21-Jun-10 10am to 12 \$140 7-9yrs McCauley - Barrington Kids Cooking: Italian Camp

Back by popular demand, this course has been redesigned with new recipes. Students will learn to identify the different Regions of Italy and how customs, cooking techniques and cuisine can vary. Kids will also learn fun facts about some of Italy's most famous exports: Olive Oil, Parmigianino Reggiano, Prosciutto Di Parma and kid-friendly Nutella. We cook in teams and share our meal at the end of the class. Ages 7 to 9. Meets June 21, 22, 23 & 25.

26-Jun-10 7-9pm \$35 7 -12yrs McCauley - Barrington Kids Cooking –
Family Night Out

This is a great way to spend some quality time with your kids, feed them and keep your house clean at the same time! In this "eatertainment" style class the cooking experience is geared towards the kid and mom and dad play the supporting roles as sous chefs extraordinaire. Kids will be coached on basics skills such as pasta making, sauce making and baking. Everyone sits down for a four course dinner and double helpings of fun. Ages 7 to 12

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29-Jun-10 7-9pm \$75 Adult McCauley - Barrington Summer Sides and Antipasti

Perfect as a side dish or light dinner entrée; make some of Mary Rose's family favorites which include panzanella (Tuscan summer tomato salad with bread), ceci bean salad, mushrooms in parchment and codfish salad. In this special course at Cucina Della Rosa in Barrington you'll also create the best bruschetta you have ever eaten and Nonna's vegetable fritelle (Italian vegetable fritter). Key techniques covered embrace food preparation and extraordinary presentation. Don't forget to bring containers to take leftovers home with you!

5-Jul-10 10am to 12pm \$140 7-9yrs McCauley - Barrington Kids Cooking - Camp

Around The World

Help stretch your kid's imagination with a journey around the World to different countries via our kitchen. We'll help them learn about popular customs, cooking techniques and sumptuous cuisine through a variety of three course meals that are as fun to make as they are to eat. If your child loves the Food Network or Travel Channel, then this class is perfect for them - no passport required! Ages 7 to 9. Meets July 5, 6, 7 & 8.

5-Jul-10 2-4pm \$140 10-12yrs McCauley - Barrington Kids Cooking: Camp

Around The World

Help stretch your kid's imagination with a journey around the World to different countries via our kitchen. We'll help them learn about popular customs, cooking techniques and sumptuous cuisine through a variety of three course meals that are as fun to make as they are to eat. If your child loves the Food Network or Travel Channel, then this class is perfect for them - no passport required! Ages 10 to 12. Meets July 5, 6, 7 & 8.

5-Jul-10 7-9pm \$140 13-17yrs McCauley - Barrington Teens Cooking:

Seriously Mom, Is This All There Is To Eat

Teens are encouraged to bring their iPods to this class to help rock the summertime blues away! Classes are designed to teach students how to cook a variety of meals for themselves and host a dinner for friends and family. Each class includes hands on instruction and recipes to make teen-friendly meals which include a main dish, side and dessert. Ages 13 to 17. Meets July 5, 6, 7 & 8.

8-Jul-10 7-8:30pm \$45 Adult McCauley - Barrington My Favorite Condiment: Olive Oil

Please join us for an extensive tasting of olive oils from around the world. Learn about their nuances, how to shop for them and of course how to enjoy them with cuisine. This demo style class provides cooking tips, recipes and samples for Pinzimonio (A crudite style salad bar), Bagna Cauda (A fondue made of olive oil and spices) and a surprise for dessert that will amaze your taste buds! Students will also learn tips for hosting your own olive oil tasting which is a great ice breaker for entertaining dinner guests.

13-Jul-10 7pm to 8:30pm \$45 Adult McCauley - Barrington The Power of Green

It's no secret, our parents told us, their parents told them, and we preach it to our kids, "EAT YOUR GREENS." This demo style class shares recipes and cooking tips for a variety of greens that some of us would have otherwise walked

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past at the market. We will make an arugula appetizer, sautéed rapini with pasta, my son's favorite-Swiss chard soup, grilled kohlrabi, Spanish style spinach with raisins and pine nuts, and my Aunt's escarole pie. You can probably feel those vitamins already going to work on your metabolism.

16-Jul-10 7-9pm \$150 Adult McCauley - Barrington Couples Night Out –
String Me Along

It probably wouldn't surprise you to learn that Cucina Della Rosa's basement is packed with strings of colorful peppers hanging from the ceiling and tucked away on shelves in tubs between layers of parchment paper. Fact is, this is a very common tradition in Italian households because cool and dry basements have been used for centuries to dry peppers and other spices for ingredients used throughout the year. Students attending this class will learn all of the steps required to string, dry and store peppers and as an added bonus, will have a 5ft rope of their own for home which we will make in class! Dried peppers will be used to prepare unique appetizers and sides with recipes to help you recreate this experience at home.

21-Jul-10 7-9pm \$75 Adult McCauley - Barrington Italian Desserts - Summer Favorites

As summer heats up, take shelter in the air-conditioned kitchens of Cucina Della Rosa in Barrington. This hands-on course has been designed to satisfy any sweet tooth as you cool down with tasty desserts. Key techniques include food preparation and presentation as you make ciambello (citrus-scented cake), torta di Nonna (rustic custard cake), a refreshing panna cotta and of course--everybody's favorite--the classic almond biscotti. Remember to bring containers to take leftovers home with you!

6-Aug-10 7-9pm \$150 Adult McCauley - Barrington Couples Night Out –
Happy Birthday Julia Child

This hands on cooking party concludes with everyone singing happy birthday and blowing out candles on a special dessert of caramelized pears. Help us celebrate Julia Child's birthday while preparing a five course French inspired meal featuring a garden fresh soup, cheese soufflé, chicken Provencal and braised leeks. Trust that we'll refer to Julia's timeless cookbook, "The Way to Cook" for inspiration, recipes and cooking techniques. Lets' party - Bon Appetite!

17-Aug-10 11am to 1pm \$75 Adult McCauley - Barrington You Can Can Like An Italian

Learn how to organize a traditional Italian canning party which is guaranteed to make your kitchen a favorite destination for your foodie friends. Learn how Mary Rose's mom and her aunts from Calabria pickled zucchini, eggplant and mushrooms in olive oil. Tomatoes will also be preserved for sauce and peppers made into a versatile paste (conserva) to cherish long after the summer bounty disappears from backyard gardens and local farmers markets. A party checklist will be provided to include invites, supplies needed and fun ideas to create a cookie exchange environment where everyone shares their product.

10-Sep-10 7-9pm \$150 Adult McCauley - Barrington Couples Night Out - That's Amore

Plan to fall in love with your date, one course at a time, in this hands on cooking experience. Spice up your date night and learn how to work together in the kitchen while creating a delicious five course meal featuring an appetizer, hearty polenta, pan roasted chicken and a salad of fresh greens. Savor a warm pear tart for dessert. We'll also sample various

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olive oils just for fun at the beginning of class! Key techniques include learning how to get your partner to cooperate with polenta and work in harmony with you!

16-Sep-10 7-9pm \$75 Adult McCauley - Barrington Lets' Get All Souped Up!

Food historians tell us the history of soup is probably as old as the history of cooking and that recipes have generally evolved according to local ingredients and tastes. This class features traditional favorites such as Spanish gazpacho, Italian minestrone and French onion. Mary Rose will also share her recipes for family favorites: Thai soup with coconut and chicken, Roasted corn and zucchini soup and Potato leek inspired soup. Everyone attending the class goes home with a full belly and a FREE soup mug!

15-Oct-10 7-9pm \$150 Adult McCauley - Barrington Couples Night Out - Doesn't
Chocolate Solve Everything?

Couples learn to unleash the ancient flavors of chocolate while making an exotic multi-cultural five-course meal. Chocolate is incorporated into everything: Herbed Goat Cheese Balls, Dipped Eggplant, Pasta in Dolce-Forte, Beef Braciolo in Dolce-Forte. Save room for a creamy Chocolate Panna Cotta for dessert. Key techniques include working with the Dolce-Forte concept and discovering unique food combinations that work well together.

12-Nov-10 7-9pm \$150 Adult McCauley - Barrington Couples Night Out –
Culture Club - Peppers

Join the CDR culture club as we explore the world of peppers with unique recipes and cooking techniques from Italy, Mexico, Thailand and Spain. Learn how the Italians "Tame the Flame" by roasting peppers on a cook top and frying dried peppers in sizzling olive oil. Other recipes include Chile Rellenos, Coconut Chicken Tai soup and Spanish style stuffed peppers. Attendees also collaborate on ideas for a future Culture Club class.

20-Nov-10 10am to 12pm \$35 7-9yrs McCauley - Barrington Kids Cooking –
Cookie Exchange

Be sure to schedule some errands while we occupy your child for two fun-filled hours in our kitchen! We plan to teach our young pastry chefs how to decorate a cookie exchange container, read recipes, measure ingredients and how to bake. Trust that you will be greeted at the door with a cookie tub and an assortment of unique cookies that are as unique as the grin on their face! Ages 7 to 9.

20-Nov-10 1-3pm \$35 10-12yrs McCauley - Barrington Kids Cooking –
Cookie Exchange

Be sure to schedule some errands while we occupy your child for two fun-filled hours in our kitchen! We plan to teach our young pastry chefs how to decorate a cookie exchange container, read recipes, measure ingredients and how to bake. Trust that you will be greeted at the door with a cookie tub and an assortment of unique cookies that are as unique as the grin on their face! Ages 10 to 12.