

<p><b>NEW! Truffles 101</b>          Monday 11/06          2pm-4pm (#3063)          \$45</p>	<p>Chef Monica Midgette guides you step-by-step to make decadent chocolate truffles to enjoy throughout the holidays and all year long. These also make thoughtful gifts for friends and family. Sample your creations in class and take home a packet of recipes that are easy to modify.</p>
<p><b>NEW! Get Your Pie On</b>          Thursday 11/09          9am-12:30pm (#3064)          \$45</p>	<p>Never purchase a pre-made pie again! Chef Erin Ducker guides you through the process of making four traditional pies, as well as, how to finish your pies with traditional lattice or streusel topping. Leave this class with the know-how to make delicious home made pies every time, a recipe packet, and best of all, a pie to share at home.</p>
<p><b>Thanksgiving Sides and Leftovers</b>          Tuesday 11/7, 9am-12noon (3056)          Monday 11/13, 9am-12noon (3057)          \$75</p>	<p>Thanksgiving may be all about the turkey but the sides make the meal! Whether you're hosting or carrying a dish, this class will make your side dishes shine. Then, with a few simple additions, learn to refashion your leftovers for a completely different meal and equally delicious. Join us for some great ideas.</p>
<p><b>NEW! Truffles Part II</b>          Monday 11/13          2pm-4:oopm (#3065)          \$45</p>	<p>Continue what you learned in Truffles 101 by working with molded chocolate truffles, infusing flavors, and making your creations truly one-of-a-kind. Missed the first class? No worries! Chef Monica Midgette will lead you through this easy and delicious dessert making process and give you the confidence you need to make these tasty treats at home.</p>
<p><b>Elegant Holiday Party</b>  <b>Hors d'oeuvres</b>          Monday 12/4, 9 am-12 noon (3058)          Thursday 12/7, 3pm-6 pm (3061)          \$75</p>	<p>It's holiday party season! Whether you're a host or a guest, your food can be outstanding. Join us for this class where we'll share great recipes and tips for making elegant party hors d'oeuvre.</p>
<p><b>Christmas Cooking</b>          Monday, 12/11, 9am-12noon (3060)          Thursday 12/14, 3pm-6pm (3062)          \$75</p>	<p>Whether it's Christmas ham, goose or tofu it's just not a special holiday dinner without those amazing side dishes. This is the class to attend for inspiration for rounding out your holiday table.</p>