Back to the Table

Cooking Classes

Taught by Susie Cork
at St. Johns' Episcopal Church

Celebrate community & fellowship as we learn to cook together.
Meet new people or get to know your spouse and family all over again.

Classes are held the first Thursday of the month at 6:15pm to about 8:30pm in the kitchen of St. John's. All classes are hands-on style and require participation in the cooking and clean up. We pair wine with the menu and it's available for a reasonable fee with the meal. Every participant receives a set of typed recipes and will have dinner during the class. Class size is limited to 14 participants. A percentage of the proceeds benefits St. John's Church.

The Classes - Spring and Summer 2011

April 7: Adult Class***- Spring Chickens

Macadamia Crusted Chicken with Roasted Pineapple Lime Butter,
Spring Mushroom Marsala with pan seared Chicken, Roasted New Potato & Pepper Medley. $35/person

May 5: Family Night** - South of the Border

Chile Braised Pulled Chicken Tacos, Pico de Gallo, Guacamole, Cinnamon Churros
$35/person or $60 for 1 adult accompanied by 1 child 10 or younger

June 2: Kids Only Class*- Making Dinner for Your Family

Roasted Lemon Herb Chicken, Mashed Cheesy Potatoes, Green Beans, Apple Cherry Crisp $35/person

July 7: Adult Date Night*** - Some Enchanted Evening

Steak Diane, Sautéed Blue Cheese Polenta Cakes, Bittersweet Chocolate Cake $40/person

August 4: Family Night** - Farm to Table

We will use local produce and have a Guest Speaker from a local farm
Fried Green Tomatoes with Local Corn Succotash Salad, Almond Sesame-Crusted Chicken, Fresh Peach Melba
$35/person or $60 for 1 adult accompanied by a child 10 or younger

Details

*The Kids Classes are for kids 8-17 years of age.
**Family Classes are for any age group or combination of family members, provided the children under 17 are accompanied by an adult.
***Adult classes are for 18 years and older

The Instructor

Classes are designed and taught by Susie Cork, who is also the General Manager of Shaw's Restaurant & Inn. A Lancaster native and member of St. Johns', Susie is a graduate of The Culinary School at Kendall College in Chicago and honed her skills at Chicago's top restaurants for 17 years. She has taught cooking classes at A La Carte Gourmet Kitchen in Chicago, The Chopping Block Cooking School in Chicago and currently at Sur La Table at Easton in Columbus & at Shaw's every Saturday.

Payment & Cancellation Policy

All classes require a prepaid reservation by cash or check made payable to St. Johns'. Reservations can be made at St. Johns' Church Services or by calling St. John's Monday-Thursday 9am-1pm. 740-653-3052.
Paid reservations are non-refundable. You are welcome to send someone to take your place in the class.
Reservation Deadline: Payment must be received the Sunday before the day of the class.

St. Johns' Episcopal Church www.stjohnlancaster.org 134 N. Broad St. Lancaster, Ohio 43130 740-653-3052