



David and I would like to introduce the newest member of the Clementine's Kitchen team - Dorothy McNett! You may remember Dorothy from her local television show and her store in Hollister, now she has joined us to teach classes and share her know-how with all of you.

The new class schedule is now on-line. You will see a lot of changes, including the new Lunch 'N Learn series on Tuesdays and Thursdays from 12 to 1! This is a great new idea to watch and learn and get a great meal of samples at the same time - all for just \$15

We've also added a double dose of demo classes on Wednesdays - with an evening version of the daytime class that adds wine pairing, one of our more popular topics. What a great way to spend an evening!

New Class Schedule - Starts TODAY!



Click on image to go to our website for the full details on the schedule or to print a copy

- **Tuesday June 6 Demo**
1 - 3:00 You Look Mahvelous - Some say it is all in the presentation. Dorothy McNett demonstrates garnishing and presentation techniques from our professional books on the subject and shows how some simple tools can make you an expert as well. \$25
- **Saturday June 10 Hands On**
1 - 3:30 Knife Skills Clinic - Our classic course for all skill levels. We'll teach you how to use your knives and how to keep them sharp. Learn the classic culinary cuts: Julienne, Batonnet, Brunoise, Small, Medium and Large dice, as well as a few 'pro' tips for cutting onions and peppers. Bring a dull knife to practice on! Get a \$10 discount on knife purchases this day only. \$10
- **Tuesday June 13 Demo**

See you soon!
Drew and David

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Dorothy Arrives at Clementines Kitchen



We're pleased to have Dorothy join our team.

Take a look at the new cooking class schedule and call today to reserve your place.

Here are just a few of Dorothy's credits:

- "Cooking With Dorothy McNett" television show since 2002 - Broadcast on CBS and Comcast
- Owner and President of Dorothy McNett's Place retail cookware store in downtown Hollister for 14 years
- Food columnist published in The Pinnacle and Free Lance for over a decade
- Published one of the first microwave cookbooks in 1978
- Led culinary tours abroad for over a decade
- Cooking instructor and food industry trend setter for 40 years

When she's not teaching a class you'll generally find Dorothy in the store on Tuesdays through Saturdays, so come on by!

1 - 3:00 Summer Soups! - It is the peninsula after all so we will explore both the hot and cold of fresh summer soups. Break free of the chicken noodle and tomato doldrums. Dorothy shows you some great new ideas! \$25

- **Thursday June 15 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person (know any of those?) featuring healthful nutritious natural foods prepared quickly and easily. Class includes ample samplings of salad, soup, sandwich and dessert. Great ideas, lots of fun, and printed recipes to take home. Class size is limited, registration is required. New recipes are presented each week, so sign up for every week!) \$15
- **Thursday June 15 EVENING Wine Tasting**
6 - 7:30 pm Wine Tasting and Cheese Pairing - Anna Whelan from The Henry Wine Group and Chef David Babcock host: • Côtes du Rhône from France, Red wine from the southern Rhône region. • Three Rings from Australia, Red wine (Shiraz wine) from the Barossa Valley. • Nora from Spain, White wine, Born on the banks of the Mino, the great river of Galicia. • Terra Rosa from Argentina, Red wine (Malbec) from Mendoza. • Amorone from Italie, Red wine from Valpolicella Italie. FREE
- **Saturday June 17 Hands On**
11 - 3:00 The Carmen Miranda Fruit Class - Fresh Fruit Tarts, Pies and such. Take advantage of the fruits of the season and learn how to make great pastry, quick and easy. Shaping tarts, curd fillings, fresh strawberry toppings, and learn how to assemble desserts that look great but are not excessively rich. Dorothy instructs while you help prepare. \$60
- **Tuesday June 20 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Class includes ample samplings of salad, soup, sandwich and dessert. Great ideas, lots of fun, and printed recipes to take home. Class size is limited, registration is required. New recipes are presented each week, so sign up for every week!) \$15
- **Wednesday June 21 Demo**
1 - 3:00 Gluten Free and Healthy Cooking - Dorothy's new version of our great class for those avoiding wheat gluten products, or just interested in a healthy alternative. Lasagna, Chicken Pot Pie (pie pastry) and Flourless

Wine Tasting and Cheese Pairing Events

Be sure to sign up early

June 15th

June 22nd

June 27th

See the schedule (right) for more details.

Chocolate Cake (yum!) \$25

- **Wednesday June 21 EVENING Demo**
6 - 8:00 pm Gluten Free with Wine Pairing - a repeat of the popular Gluten Free and Healthy Cooking class earlier in the day (see above) but with information and sample wine pairings. A great evening event! \$35
- **Thursday June 22 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Repeat of the menu from Tuesday June 20. \$15
- **Thursday June 22 EVENING Wine Tasting**
6 - 7:30 pm Wine Tasting and Cheese Pairing - Karherine Delis from Alexia Moore and Chef David Babcock host: • Sauvignon Blanc 2004, Lawson's Dry Hills family owned from the region of Malborough • Pinot Rose, Lawson's Dry Hills family owned from the region of Malborough • Huia Sparkling Wine 2000, Lawson's Dry Hills family owned from the region of Malborough • Pinot Noir Stewart 2003 from the Russian River Valley (limited production) FREE
- **Saturday June 24 Hands On NEW TIME**
12 - 4:00 Sushi! - The ORIGINAL Japanese "fast-food"! Learn the proper preparation of Seasoned Sushi rice, then create Nigiri, Maki, Uramaki, and Temaki styles of Sushi. Dorothy McNett instructs. \$60
- **Tuesday June 27 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett- a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Class includes ample samplings of salad, soup, sandwich and dessert. Great ideas, lots of fun, and printed recipes to take home. Class size is limited, registration is required. New recipes are presented each week, so sign up for every week!) \$15
- **Tuesday June 27 EVENING Wine Tasting**
6 - 7:30 pm Wine Tasting and Cheese Pairing - Dan Payne of Léal Vineyards and Chef David Babcock host: • 2004 Estate Chardonnay • 2004 Estate Merlot • 2003 Estate Cabernet Sauvignon • 2004 Estate Threesome Rhone Style Blend • 2004 Estate Syrah Léal Vineyards is located in San Benito County, started in 1998 by two wine enthusiasts, owner Frank Léal and Winemaker Dave Griffith. FREE
- **Wednesday June 28 Demo NEW DATE**
1 - 3:00 Summer Entertaining - Light and easy ideas for

appetizers, main courses and desserts that don't load you down. Recipes from our collection of summer books and magazines, demonstrated with tips from our expert Dorothy McNett. \$25

- **Wednesday June 28 EVENING Demo**
6 - 8:00 pm Summer Entertaining with Wine Pairing - a repeat of the popular Summer Entertaining class earlier in the day (see above) but with information and sample wine pairings. A great evening event! \$35
- **Thursday June 29 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Repeat of the menu from Tuesday June 27. \$15
- **Wednesday July 5 Demo**
1 - 3:00 A Trip to Spain- A wonderful menu including Paella Valencianna and exciting recipes from coastal and central Spain. Join Dorothy on this whirlwind tour without having to fly there yourself! \$25
- **Wednesday July 5 EVENING Demo**
6 - 8:00 pm A Trip to Spain with Wine Pairing - a repeat of the popular Trip to Spain class earlier in the day (see above) but with information and sample wine pairings. A great evening event! \$35
- **Thursday July 6 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Class includes ample samplings of salad, soup, sandwich and dessert. Great ideas, lots of fun, and printed recipes to take home. Class size is limited, registration is required. New recipes are presented each week, so sign up for every week!) \$15
- **Saturday July 8 Hands On**
12 - 4:00 That'sa Some Spicy Meatball! - Homemade pastas, sauces and much more. Classic recipes and new ideas too. Dorothy instructs this hands-on class while you help prepare. Class size is limited so sign up now! \$60
- **Tuesday July 11 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Class includes ample samplings of salad, soup, sandwich and dessert. Great ideas, lots of fun, and

printed recipes to take home. Class size is limited, registration is required. New recipes are presented each week, so sign up for every week!) \$15

- **Wednesday July 12 Demo**
1 - 3:00 Yummmm! Ice Cream and Sorbet - a cooking class that is all about delicious. Handmade Ice Cream, Sorbets and Sauces to liven up your summer dessert menu. Dorothy demonstrates and we'll all be there for sampling! \$25
- **Wednesday July 12 EVENING Demo**
6 - 8:00 pm Ice Cream and Sorbet with Wine Pairing - a repeat of the popular Ice Cream and Sorbet class earlier in the day (see above) but with information and sample wine pairings. A great evening event! \$35
- **Thursday July 13 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Repeat of the menu from Tuesday July 11. \$15
- **Saturday July 15 Hands On**
2 - 4:00 (Two Hours) Kids Cooking Playground - a great class for kids 8 to 12. A fun and educational class cooking a meal for family or friends. Get your kid inspired in the kitchen. Dorothy will have them laughing and learning in no time (and learning how to clean up too!) \$40 special price
- **Tuesday July 18 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Class includes ample samplings of salad, soup, sandwich and dessert. Great ideas, lots of fun, and printed recipes to take home. Class size is limited, registration is required. New recipes are presented each week, so sign up for every week!) \$15
- **Wednesday July 19 Demo**
1 - 3:00 Aloha Ho - A Trip to Polynesia - Watch and learn how to prepare a great island themed dinner party for your family. Add some variety and fresh new ideas to your menu at home with this new demonstration class taught by Dorothy McNett. \$25
- **Wednesday July 19 EVENING Demo**
6 - 8:00 pm A Trip to Polynesia with Wine Pairing - a repeat of the popular Polynesian Dinner Party class earlier in the day (see above) but with information and sample wine

pairings. A great evening event! \$35

- **Thursday July 20 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Repeat of the menu from Tuesday July 18. \$15
- **Tuesday July 25 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Class includes ample samplings of salad, soup, sandwich and dessert. Great ideas, lots of fun, and printed recipes to take home. Class size is limited, registration is required. New recipes are presented each week, so sign up for every week!) \$15
- **Wednesday July 26 Demo**
1 - 3:00 Alas D'Artanian (Skewered Foods) - Okay, maybe the title is a bit weird but Dorothy will show you how to make interesting food on a stick (there is more to life than a corn dog, really!). You're sure to have lots of fun with this one. \$25
- **Wednesday July 26 EVENING Demo**
6 - 8:00 pm Food on a Stick - With Wine - a repeat of the popular Skewered Foods class earlier in the day (see above) but with information and sample wine pairings. A great evening event! \$35
- **Thursday July 27 Lunch 'n Learn**
12:00 - 1:00 NEW - Lunch 'n Learn with Dorothy McNett - a cooking class designed for the busy person featuring healthful nutritious natural foods prepared quickly and easily. Repeat of the menu from Tuesday July 25. \$15
- **Saturday July 29 Hands On**
12 - 4:00 Cooking from Your Garden- Buying, preparing and serving at least a dozen different vegetables from the market, or your garden (there will be a zucchini in there somewhere!). Learn some knife skills along with some back-to-the-basics techniques for cooking vegetables so that even your kids will enjoy eating them! \$60

Click here for links to ...

[Class Schedules available online....](#)

[The Perfect Pantry - by David Babcock](#)



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Clementine's Kitchen | Stone Creek Shopping Village | Highway 68 and Canyon Del Rey | 465 Canyon Del Rey | Del Rey Oaks | CA | 93940