

## Cooking classes back in session at MCCC



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### FOOD NOTES

**K**nife skills, soup, meats, wine, sushi and chocolate all will help brighten the winter landscape for home cooks who make their way to Mercer County Community College's non-credit culinary classes. Classes, which take place evenings and weekends in the culinary center, begin Jan. 31 when chef Bill Conrad reprises his hands-on basic knife skills class.

He follows that Feb. 21 with "Soup's On," "Meats" on April 25 and "Poultry" May 2. In a separate series of celebrity-demonstration classes, on Jan. 31 he will teach "Hot Off the Grill," followed by "Hell's Kitchen" Feb. 21, "Gotham Style" April 25 and "Top Chef" May 2. The mysteries of sushi will be unraveled by chef Benson Yu, who will teach Sushi 101 on Feb. 2 and Sushi 102 March 9. Chocolate 101 on Valentine's Day will be taught by chef Ann Lumberger, followed by Chocolate 102 April 4. On Feb. 20, students become the chefs and the guests when chef Doug Fee teaches "Dinner Party," covering party menus and cooking methods. Fee will teach a class on flambé-style cooking April 24 with "Get Fired Up."

"On Feb. 23 chef Elizabeth Di-nice presents "French Bistro Cooking," followed by chef Frank Campione's "That's Italian" series. He teaches "Pasta Pasta" Feb. 13,

"Romantic Italian Candelight Dinner" March 6; and "Dolci, Dolci" May 8. Chef Lawrence Frazer teaches how to make pasta March 28 with "Playing with Pasta." Spring classes include "Cooking in the American Southwest" on March 30, "Lobsterfest" April 27, "Thailand" April 13 and "Chicken Dishes Around the World" May 11. Wine enthusiast Bruce Smith takes participants on a trip to wine country with "Wines of the Northern and Southern Rhone Valleys" March 18; "Varietal Comparison of Merlot" March 25; "Wines of Italy-Piedmont" on April 1; and "Wines of Italy-Northeastern" April 15. Registration for classes is open up to two weeks in advance. For more information or to register, call (609) 570-3311 or see the website ([mccc.edu/ccs](http://mccc.edu/ccs)).

### Winter farmers market

Farmers are busy in the winter too, and as proof, an indoor farmers market is scheduled for Sunday at Tre Piani Restaurant. Slow Food Central New Jersey will sponsor the latest market from 11 a.m. to 3 p.m. in the three-level restaurant in Plainsboro's Forrestal Village. Local chefs will offer cooking demonstrations while customers shop for local mushrooms, cheeses, breads, meats, baked goods and produce. A \$2 donation is suggested. Proceeds benefit Slow Food Central New Jersey. For more information, call (609) 577-5113 or visit the website ([slowfoodcentralnj.org](http://slowfoodcentralnj.org)) and click on the Winter Markets link.

### Baking in a beehive oven

History comes to life again on Jan. 31 when two colonial cooking experts demonstrate the finer points of baking in a beehive oven. Connie Unangst and Mercy Ingraham will teach fundamental baking, colonial style, from 10 a.m. to 3 p.m. at Washington Crossing Historic Park in Washington Crossing, Pa. The historic Hibbs House in

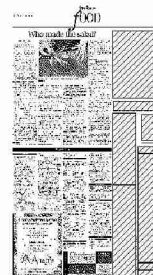
the park will be the site of the class, which will feature 18th-century recipes prepared in ways that will challenge everyone from the novice to the expert. The class is \$60 per person and is limited to eight participants. For more information or to reserve a spot, call (215) 493-4076 or send an e-mail to [japril@state.pa.us](mailto:japril@state.pa.us). For more information, see the website ([ushistory.org/washingtoncrossing](http://ushistory.org/washingtoncrossing)).

### Five-course wine dinner

Wines from Provence, the south of France and the Rhône Valley will highlight each course of a five-course dinner set for Jan. 30 at Anton's at the Swan in Lambertville. Chef/owner Chris Connors will prepare the hearty wintertime prix fixe meal featuring smoked trout, sautéed bay scallops with sweet potato ravioli, beef béarnaise and braised beef short ribs. Dessert will be a rustic apple and almond tart with crème anglaise. The meal is \$95 per person. Reservations are required and can be made by calling (609) 397-1960.

### A day made for pie

Warm apple pie with a scoop of ice cream, a hot wedge of beef pot pie or a cool slice of key lime. Any or all will do on Friday if you choose to join the nation in celebrating National Pie Day. This will be the 26th anniversary of National Pie Day, a holiday that is designed to celebrate the nation's love affair with the all-American pie. Pie programs are scheduled around the country, some as fund-raising activities for charities. At the White House, if President Obama may have the chance to enjoy his favorite pie, which one of his daughters reported on the Today Show is pumpkin. Elsewhere, Republican candidate Sen. John McCain may take time to enjoy his family's favorite pie, Patriotic Twinkie Pie, from the Twinkies Cookbook. It features layers of blue Jell-O, blueberries, instant vanilla pudding, strawberries and Twinkies. New chef at Za Jean Giunta, whose loyal customers dined on her cuisine at the former Andiamo in Lambert-



ville, has joined the staff of Za in Pennington as chef de cuisine. The arrival of Giunta means Za will be open seven days a week, according to a release from chef/owner Mark Valenza. (zarestaurants.com).

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**Chefs Benson Yu, left, and Bill Conrad will teach noncredit culinary classes for home cooks at Mercer County Community College.**