

MCCC Culinary Center Offers Fall Courses

The Culinary Center at Mercer County Community College offers area residents a chance to sharpen their cooking skills this fall with 40 different courses.

Classes begin on September 12 and will be held on Mercer's West Windsor campus at 1200 Old Trenton Road. They may be taken on an individual basis. Those who enroll in any seven series will receive a discounted rate. Weekday classes meet in three-hour evening sessions, while weekend classes are offered in morning and afternoon blocks.

Combining demonstration and hands-on participation, classes will be taught by area chefs Bill Conrad, Elizabeth Dinice, Lawrence Frazer, Wendy Jaeger, Anne Lumberger, Mamta Puri, Bruce Smith, Benson Yu, and Douglas Fee, coordinator of MCCC's hospitality programs.

A number of new courses make their debut this fall. In "Meat Fabrication" on October 13, Chef Dinice will demonstrate how to portion out whole tenderloin and chicken, and discuss the right cuts of meat for specific dishes. Taste-testing and recipes are part of the experience. "Buffet Wars," on November 12, will be a demonstration class featuring Chefs Conrad and Dinice. The audience will be the judge as the chefs battle it out with identical ingredients and one hour to prepare an appetizer, entrée and dessert. Another new offering is Chef Dinice's "Culinary Night to Remember," on November 17, when he will recreate the last meal served

to first-class passengers on the Titanic, from Consomme Olga, to poached salmon, to luscious desserts. On December 7, Chef Jaeger will share her "Simple Yet Elegant Meals."

A series featuring authentic Indian cuisine will reflect Mercer's growing international kitchen. Chef Mamta Puri will present "Street Foods from Northern India" on September 12; "From the Tan Door," on October 3; and "Northern India Gourmet Dinner," on December 5.

Chef Jaeger will provide the French answer to comfort food with "Soups and Stews from France" on November 9, while Chef Dinice will explore the great Italian holiday tradition, "The Seven Fishes Dinner," on November 10. Chef Yu focuses on three of his specialties: "Thailand," on September 24; "Chicken Dishes from Around the World," on October 29; and "Red Hot Fire and Spice," on November 12.

Three returning classes will focus on the fundamentals of cooking and baking. Chef Conrad teaches a "Culinary 101" series for those who want to learn or improve their culinary technique, with "Knife Skills" on September 6; "Soups On!" on September 27; "Meats" on October 4; "Poultry" on October 11; and "Fish" on October 18. In "Fat Busters," Chef Fee will teach classes how reduce the fat in dishes while retaining the flavor with classes that will include "Saute Pan" on September 17; "Sensational Sauces" on October 1; and "Awesome Appetizers" on October 22.

Baker Anne Lumberger re-

prises her "No Fear" series, offering "Bread Basics" on September 19; "Cakes from Scratch," on October 24; and "Pie Dough," on November 14.

Food and wine will be combined when Chef Conrad presents "Pairing for Beginners" on September 27, and "Pairing and Purchasing for Your Cellar and for Gifts," on October 25. In the "5 x 5 series," classes taught by Chefs Lumberger and Jaeger will pair five foods with five wines, including "Chocolate and Wine," on September 26; "Cheese and Wine," on October 10; and "Dessert and Wine," on November 7.

Chef Lawrence Frazer will teach "From Sauce to Salsa" September 20, and Chef Fee invites participants to a "Dinner Party" on October 17, where participants will be both chefs and guests as he demonstrates simple techniques for entertaining.

Holiday season classes taught by Bill Conrad include "Thanksgiving and Other Holiday Entertaining," on November 8, and "Thanksgiving 101, the Ultimate Turkey and Trimmings Class," on November 12. Participants will make sweet treats for friends and family in "Holiday Candies," taught by Elizabeth Dinice on December 1.

Two classes are aimed at fostering the joy of cooking in the younger set. Chef Fee will present "Cookies! A Kid's Workshop," on November 20, and Chef Lumberger will offer a "Gingerbread Workshop" on December 6.

For more information or to register, call (609) 570-3311 or visit www.mccc.edu/ccs.

