

Cooking Along the Crooked Road

Explore your creativity with local chefs and accomplished cooks!



Tie up your apron and join us!

Nourish your Passion! Feed your Curiosity!
New recipes, New skills, New friends

Feature Instructors of the Month



John and Jo Johnston have always had a keen interest in ethnic and healthy cooking. They have prepared Indian and other special dinners for William King Arts Center Fundraisers. Jo maintains a kitchen herb garden on their farm and likes to use fresh produce and locally grown meats



Shawn Crookshank is one of our most popular teachers and has taken an interest in helping promote our culinary classes. His classes are fun as well as instructional. Shawn is also a big supporter of our local Farmer's Market and The William King Regional Arts Center.



Chef Nate Breeding began his career in Abingdon, VA at the Starving Artist Cafe. Nate learned the importance of community and bringing people together with good food prepared with passion and spirit. Nate is currently sous chef at House on Main under Chef Jassen.

For more information about classes or to register online visit
www.swcenter.edu/cooking or call 276 619-4300

Class Schedule



June 6, 2011 6:00 - 9:00

A Taste of India \$30.00

Join John and Jo Johnston as they teach all about Indian Cooking. Students will prepare many traditional dishes. Vegetarian recipes will be included.

June 13, 2011 6:00 - 9:00

Summer Appetizers and Chilled Soups \$30.00

Shawn Crookshank will focus on making summer appetizers and chilled soups. Students will use fresh, seasonal ingredients to prepare several different appetizers and chilled soups.

June 20, 2011 6:00 - 9:00

Low Country Cooking \$30.00

Chef Nate Breeding will introduce students to some of the secrets of low country cooking and will prepare a proper four course meal Charleston Style.

Upcoming Events

June 14 -17 Summer Sizzlin in the Kitchen \$100.00
A Four Day Teen Cooking Camp

• **Day 1: Rise and Shine Breakfast of Champions:**

Students will learn different ways to prepare eggs, including omelets and quiche. Chef Jassen Campbell will show you how to cook meats as well as tasty and quick grits and potato dishes. Homemade granola, yogurt and smoothies will finish out the day!

• **Day 2: Chillin' on the Patio:**

From specialty wraps and meatballs to quick and nutritious appetizers using fresh ingredients. Caterer, Penny Hite will get you ready for with some partyin' ideas.

• **Day 3: Sweet Tooth Time!**

Natalie Shortridge will teach students baking skills as they try their hand making cookies, brownies, cupcakes and frosting as well as other sweet treats to share.

• **Day 4: Pizza, Pizza, Party!**

Evan Monahan will teach how to prepare a proper pizza from dough to mouth! Students will learn about making salads from fresh seasonal produce as well as learning how to make their own dressings. Students will also learn the proper way to set a table.

July 23-28

Homecoming Chef 2011 and Jr. Iron Chef.

Be sure to check our website in July for our Fall Class Schedule