SEPTEMBER–OCTOBER
2017
CLASS SCHEDULE

GERMAN CHOCOLATE BREAD PUDDING
(For recipe, go to dierbergs.com/recipes)

Registration begins
9:00 AM, TUESDAY, AUGUST 8
AT DIERBERGS.COM
DATE NIGHT ......................................................... 3
Don’t just have dinner together, make dinner together.
GIRLS’ NIGHT OUT ..................................................... 3
Grab your girlfriends, roll up your sleeves, and cook some fabulous food.
WEEKENDS IN THE KITCHEN ........................................ 3
A lot of great food happens between Friday and Sunday.
SEASONAL EATS ......................................................... 4-5
Here are the flavors that are happening now.
BAKING – THE BASICS & BEYOND ................................. 6
Create sweet temptations that are perfect for sharing.
ART OF COOKING ....................................................... 7
Get to know your ingredients and brush up on your techniques.
EAT. LIVE. WELL™ ...................................................... 8
Discover great food that you can feel good about.
HEAD START FOR THE HOLIDAYS .................................. 8
This popular class has become a cooking school tradition.
OUT TO LUNCH ......................................................... 8
Have a great lunch with us and take home recipes for easy weeknight dinners.
CHEERS! ................................................................. 9
Here’s to what’s new in the world of great beers, fine wines, and trendy cocktails.
WORLD FLAVORS ....................................................... 9
Where in the world? Pull up a plate and find out!
CHEFS, RESTAURATEURS, & AUTHORS .......................... 10
Pull up a seat in our kitchen to meet some of Saint Louis’ culinary pros.
KIDS IN THE KITCHEN ............................................... 11
Fun cooking classes for children grades K-8.
SEPTEMBER CALENDAR .............................................. 12-13
OCTOBER CALENDAR .................................................... 14-15

• ALL ADULT CLASSES ARE DEMONSTRATION UNLESS OTHERWISE NOTED IN DESCRIPTION.

• HANDS-ON CLASSES
ROLL UP YOUR SLEEVES BECAUSE YOU’RE DOING THE COOKING IN THESE CLASSES.

• ALL CHILDREN’S CLASSES ARE HANDS-ON.
CRAST BEER & BODACIOUS BBQ
Grilled Salmon Skewers with Tangerine Teriyaki BBQ Sauce • Grilled Romaine with Avocado Caesar Dressing & Parmesan Grilled Bread • Whiskey Basted Grilled Strip Steak • Campfire Potatoes with Caramelized Red Onions & Goat Cheese • Blueberry Buttermilk Tarts with Lemon Cream • Dinner will be paired with craft beers. for each couple $110
DP Sat., Sept. 9 7:00-9:00 PM
Christie Maggi
Dierbergs Culinary Event Center Chef

ITALIAN SURF & TURF
Wedge Salad with Honey Mustard Glazed Pancetta • Fresh Fettuccine & Roasted Shrimp in Fried Prosciutto Cream Sauce • Tuscan Grilled Beef topped with Crab & Caper-Garlic Olive Oil • Mascarpone Cheese Cake with Candied Pears – Dinner will be paired with Italian wines. for each couple $110
DP Fri., Oct. 13 7:00-9:00 PM
Christie Maggi
Dierbergs Culinary Event Center Chef

BUON APPETITO!
Limoncello Cosmopolitan • Panzanella • Chicken Marsala • Risotto Primavera • Pancetta Brussels Sprouts • Chocolate-Dipped Pistachio Apricot Biscotti for each couple $90
DP Sat., Oct. 21 7:00-9:00 PM
Nancy Raben, DTR, Culinary Professional

ROAD TRIP USA
Cape Cod Cocktail • Manhattan Martini • Individual Three Cheese New York Style Pizza with & Roasted Tomatoes • San Francisco Crab Bisque with Toasted Sourdough Croutons • Nashville Hot Chicken Bites with Honey Biscuits • Hometown Homemade Toasted Ravioli with Sweet Marinara Sauce • Cowboy Cookies • Texas Butterscotch Sheet Cake with Toasted Pecan Frosting $45
DP Fri., Sept. 8 7:00-9:00 PM
Christie Maggi
Dierbergs Culinary Event Center Chef

A FEAST FROM THE ORCHARD
Apple Cider Sangria • Gruyère, Rosemary, & Apple Puffs on Mixed Greens with Apple Cider Vinaigrette • Crab Cakes with Apple Parsley Slaw & Granny Smith Aioli • Nectar Brieed Pork Loin with Pear-Red Onion Compote & Winter Spiced Sweet Potatoes & Cider Braised Kale • Apple Spiced Cream Cheese Bundt Cake with Pear Sorbet $45
DP Fri., Oct. 6 7:00-9:00 PM
Christie Maggi
Dierbergs Culinary Event Center Chef

THE MEAT & POTATOES CROWD
Knob Creek “Country Classic” Manhattan • Savory Cranberry Cocktail Meatballs • Stuffed Beef with Port Wine Sauce • Hasselback Potatoes with Cheese & Bacon • Autumn Vegetable Gratin • Dark Chocolate Tart with Almond Pastry Cream for each couple $90
BH Fri., Oct. 20 7:00-9:00 PM
Chef Linda Walton, Cookbook Author
Cooking Through the Seasons with Herbs CL Fri., Sept. 22 7:00-9:00 PM
Nancy & Joe Arndt, Instructors
ED Fri., Sept. 29 7:00-9:00 PM
Loretta & Tim Evans, Instructors
SR Fri., Sept. 29 7:00-9:00 PM
Jennifer Kassel, Dierbergs Culinary Professional
WO Sat., Sept. 23 7:00-9:00 PM
Brandie Wininger, Culinary Professional

WEEKENDS IN THE KITCHEN

FRIDAY NIGHT DINE: RISTORANTE ITALIANO
Contessa Cocktail • Caprese Skewers • Homemade Focaccia with White Bean Spread & Olives • Arugula Salad with Pancetta, Dates, Oranges, & Extra Virgin Olive Oil • Herb Gnocchi with Spicy Tomato Cream Sauce • Lemon Pesto Roasted Salmon on Ricotta Polenta with Roasted Shallots & Garlic • Zeppole [Fried Italian Donuts] with Honey & Orange Biscotti with Limoncello – Dinner will be paired with Italian wines. $50
DP Fri., Oct. 20 7:00-9:00 PM
Christie Maggi
Dierbergs Culinary Event Center Chef

SUNDAY FUNDAY: BAGELS, BIALYS, & PRETZELS
New York Everything Bagel • Montreal Poppin Seed Bagel • Salted Cheddar Pretzel • Cinnamon Raisin Bialy • Sesame Bialy $40
DP Sun., Oct. 29 12:00-2:00 PM
Christie Maggi
Dierbergs Culinary Event Center Chef

* Back by popular demand.
SEASONAL EATS

GHOSTS AMONG US: TRUE STORIES OF THE PARANORMAL
Scary local ghost stories and great food – what could be better this time of year? Author Steve Walker returns with his new book, Ghosts Among Us: True Stories of the Paranormal, about St. Louis haunts and who’s haunting them. Enjoy a great meal and stories about hometown apparitions. His new book and Lemp: The Haunting History, will both be available for purchase at each class. (Cash or check only. No credit or debit cards.)

Classic Spinach Salad with Mayfair Dressing • Sunday Special Pan-Fried Chicken • Roasted Smashed Spuds • Homestyle Green Beans • Homemade Biscuits • Cherries Jubilee $45

BH Mon., Oct. 30 6:30-8:30 PM
CL Fri., Oct. 20 6:30-8:30 PM
DP Mon., Oct. 23 6:30-8:30 PM
ED Wed., Oct. 25 6:30-8:30 PM
SR Fri., Oct. 27 6:30-8:30 PM
WO Wed., Oct. 18 6:30-8:30 PM

Dierbergs Culinary Professionals
With Special Guest Instructor
Steve Walker, Author
Lemp: The Haunting History
Ghosts Among Us: True Stories of the Paranormal

COOKING THROUGH THE DECADES: 1970s HALLOWEEN PARTY
Orange Spirit Cocktail • Six-Layer Spider Web Dip • Scaredy-Cat Greek Salad • Raven’s Talons with Fowl Sauce • Bubbling Cauldron with Dippers • Poisonberry Parfaits $40

BH Tues., Oct. 3 11:00 AM-1:00 PM
BH Tues., Oct. 17 6:30-8:30 PM
ED Tues., Oct. 24 11:00 AM-1:00 PM
SR Thurs., Oct. 26 11:00 AM-1:00 PM

Chef Linda Walton, Cookbook Author
Cooking Through the Seasons with Herbs

THE GREAT PUMPKIN FEAST
Roasted Pumpkin Bisque • Mixed Greens with Parmesan & Creamy Pumpkin Vinaigrette • Pumpkin Seed Crusted Pork Tenderloin with Cran-Apple Chutney • Pumpkin & Potato Gratin $38

WO Mon., Oct. 30 6:30-8:30 PM
Chef Beth Wilkinson
Dierbergs Culinary Professional

PUMPKIN... THE NOT SO TRADITIONAL APPROACH
Mixed Green Salad with Honey Cumin Vinaigrette • Pepita Crusted Chicken Paillards with Brandy Pan Sauce • Savory Pumpkin Herb Bread Pudding • Sweet & Spicy Pumpkin Seed Cookies $38

SR Mon., Oct. 23 6:30-8:30 PM
Jennifer Kassel, Dierbergs Culinary Professional

OKTOBERFEST*
Beer & Brat Bruschetta • Cheesy Ale Soup • Beer-Brined Pork Roast • German-Style Sweet Potato Salad • Beer Cheese Biscuits • Chocolate Stout Cake $38

SR Thurs., Oct. 19 6:30-8:30 PM
Jennifer Kassel, Dierbergs Culinary Professional

WHEN SALLY MAKES DINNER... FALL CRAVINGS
Baked Shrimp Dip • Soup de Provence • Bacon Wrapped Pork Filet with Bourbon Glaze • Cornbread Yeast Rolls with Maple Butter • Butternut Squash & Caramelized Onion Risotto • Toffee & Chocolate Ribbon Cake $40

CL Thurs., Sept. 21 11:00 AM-1:00 PM
Nancy Lorenz Arndt
Dierbergs Culinary Professional

SAVORY SOUPS & MORE*
Grab a bowl and warm up this fall with Sally’s incredible soups
Chicken-Vegetable Tortellini • 15 Bean & Ham Soup • Vegetable Beef & Barley Soup • Broccoli Cheddar Soup • Autumn Salad • Blueberry Lemon Bars $38

BH Mon., Sept. 11 6:30-8:30 PM
BH Fri., Oct. 20 11:00 AM-1:00 PM
Sally Bruns, Dierbergs Culinary Professional

NEW-FASHIONED COMFORT FOODS*
Roasted Chicken with Herb Rolled Dumplings • Crab Florentine Rolls with Sun-Dried Tomato Alfredo • Turkey Spiedini à la Carbonara • Sweet Potato Gratin • Cherry Almond Bread Pudding with Cherry Cream Sauce $40

BH Wed., Sept. 27 11:00 AM-1:00 PM
Sally Bruns, Dierbergs Culinary Professional

SNAP APPLE NIGHT – THE ORIGINAL HALLOWEEN PARTY
Long before American kids trick-or-treated, the Celtic Irish celebrated Snap Apple Night. Suzanne will share tales and traditions of this ancient holiday and prepare harvest menu featuring its main ingredients – apples and nuts.

Pumpkin Bisque • River Pecan Chicken • Bacon Wrapped Curried Apples • Cheddar Nut Cheese with Herbed Rye Triangles • Apple Black Walnut Cake $40

BH Wed., Sept. 20 6:30-8:30 PM
SR Wed., Sept. 27 6:30-8:30 PM

Suzanne Corbett
Certified Culinary Professional & Cookbook Author
The Gilded Table, Recipes & Table History from the Campbell House

RUSTIC FALL DINNER
Harvest Salad with Roasted Pears • Crab-Stuffed Pork Tenderloin with Jack Daniel’s Sauce • Garlic Mashed Potatoes • Green Beans with Caramelized Onions & Bacon • Praline Caramel Apple Pie $40

BH Thurs., Sept. 14 11:00 AM-1:00 PM
Sally Bruns, Dierbergs Culinary Professional

ED Thurs., Oct. 19 11:00 AM-1:00 PM
Loretta Evans, Dierbergs Culinary Professional

BURGER BONANZA*
Buffalo Chicken Burgers with Creamy Buffalo Sauce • Ballpark Pretzel Burgers • Whiskey BBQ Burgers with Gouda & Caramelized Onions • Mini Black Bean Burgers with Cheddar & Salsa Cream • Creamy Blue Cheese Cole Slaw • White Chocolate Raspberry Bars $38

BH Thurs., Sept. 28 6:30-8:30 PM
ED Tues., Sept. 19 11:00 AM-1:00 PM
SR Wed., Oct. 18 11:00 AM-1:00 PM
Loretta Evans, Dierbergs Culinary Professional

CROCKPOT OR NOT!*
Loretta has designed each of these recipes for both the stovetop and the slow-cooker so you can enjoy a great dinner whether you have time to cook or not.

Easy Queso Dip • Stuffed Pepper Soup • Crockpot Mac & Cheese • Simple Slow Cooker Salsa Chicken • Italian Beef Sandwiches with Caramelized Onions & Horsey Sauce • Slow Cooker Brownie Pudding $38

ED Tues., Oct. 3 6:30-8:30 PM
Loretta Evans, Dierbergs Culinary Professional

DINNER ST. LOUIS RESTAURANT STYLE*
Blue Cheese Soufflé • Pasta Primavera • Strip Steaks with Mushrooms & Provolone Cheese • Chicken Spiedini with Lemon Wine Sauce • Brownie Snickers Cheesecake $40

CL Thurs., Sept. 21 11:00 AM-1:00 PM
Nancy Lorenz Arndt
Dierbergs Culinary Professional

SAVORIE SOUPS & MORE*
Frozen Creampoolles & Crab & Artichoke Quiche • Apple-Cinnamon Scones with Vanilla Glaze • Overnight Blueberry French Toast • Autumn Brunch Parfaits $36

BH Sun., Oct. 22 12:00-2:00 PM
WO Sun., Oct. 29 12:00-2:00 PM
Sally Bruns, Dierbergs Culinary Professional

ED Wed., Oct. 11 11:00 AM-1:00 PM
Sally Bruns, Dierbergs Culinary Professional

* Back by popular demand.
POT PIES LIKE THEY OUGHTA’ BE

Forget those little frozen foil things. These deep-dish delights are what pot pies are all about. Beef Pot Pie Casserole • Cast Iron Skillet Chicken & Biscuit Pot Pie • Meaty Pizza Pot Pie • Easy Vegetarian Pot Pie • Individual Cherry Pot Pies with Creamy Vanilla Dessert Sauce $38

CL Wed., Sept. 20 6:30-8:30 PM
ED Thurs., Oct. 26 6:30-8:30 PM
WO Wed., Oct. 4 6:30-8:30 PM

Loretta Evans, Dierbergs Culinary Professional

WAFFLES WHenever*

Waffles – they’re not just for breakfast anymore. Start with a basic batter and add all kinds of fun stuff to make tasty sweet and savory waffles – 24/7.

Classic Chicken & Cornmeal Waffles • Pumpkin Chipotle Waffles with Peppitas • Chocolate-Banana-Hazelnut Waffles • Belgian Waffle Sundaes with Homemade Hot Fudge Sauce $38

SR Tues., Sept. 26 11:00 AM-1:00 PM

Jennifer Kassel, Dierbergs Culinary Professional

STEAKHOUSE AT YOUR HOUSE

Steakhouse Chopped Salad with Dijon Vinaigrette • Pepper Grilled Steak with Shallot Wine Sauce • Roasted Mushrooms with Creamy Polenta • Creamed Spinach • Chocolate Mousse $38

BH Mon., Sept. 25 6:30-8:30 PM
CL Mon., Oct. 23 6:30-8:30 PM
SR Mon., Oct. 30 6:30-8:30 PM
WO Mon., Oct. 9 6:30-8:30 PM

Liz Parker, Culinary Professional

MAKE-AHEAD BREAKFASTS

Don’t skip breakfast! Make it ahead instead so you’re fueled up and out the door on busy weekday mornings. Rainbow of Smoothies • Granola for the Week • Huevos Ranchero Wraps • Morning Time Fried Rice • Morning Glory Muffins $36

WO Tues., Oct. 24 6:30-8:30 PM

Chef Beth Wilkinson
Dierbergs Culinary Professional

DISSERTS IN THE EXPRESS LANE

Chef Beth shows you how to find healthy dinner options and turn them into fast and flavorful dinners.

Spicy Sausage Sauce & Polenta • Herb Roasted Beef Tenders with Potato Wedges • Szechuan Snow Peas with Ground Pork • Fettuccine with Tomato Cream Sauce • Brown Sugar Banana Spring Rolls $38

WO Mon., Sept. 11 6:30-8:30 PM

Chef Beth Wilkinson
Dierbergs Culinary Professional

RESTAURANT KNOCK-OFFS*

Solve the mystery of how to create these popular restaurant dishes at home. You’ll love every bite!

Bacon-Wrapped Stuffed Shrimp • Pecan Encrusted Chicken Salad • BLT Pizza • Rustic Penne Pasta with Grilled Chicken • Shrimp • White Chocolate Walnut Brownies with Warm Maple Sauce $40

ED Fri., Oct. 6 11:00 AM-1:00 PM

Loretta Evans, Dierbergs Culinary Professional

COOKING FROM THE WINE CELLAR*

Mixed Greens with Champagne Vinaigrette • Chicken Marsala • Baked Shrimp Scampi • Pasta with Chardonnay Cream Sauce • Riesling Poached Pears with Crème Chantilly $40

SR Tues., Sept. 12 6:30-8:30 PM

Jennifer Kassel, Dierbergs Culinary Professional

EASY SHEET PAN DINNERS

A sheet pan and an oven are all you need to whip up these easy and delicious dinners in minutes.

Crispy Fish Tacos with Chile Roasted Corn • Chicken Saltimbocca with Roasted Potatoes • One-Pan Sausage & Veggies • Philly Cheesesteaks • No-Bake Chocolate-Covered Cheesecake Bites $40

BH Tues., Sept. 26 6:30-8:30 PM
ED Fri., Sept. 15 11:00 AM-1:00 PM
WO Wed., Sept. 6 6:30-8:30 PM
WO Thurs., Oct. 5 11:00 AM-1:00 PM

Chef Beth Wilkinson
Dierbergs Culinary Professional

MAKE IT – TAKE IT: SPA-Tacular (Hands-On Class)

Make and take some fabulous smelling beauty products using things you may already have in your kitchen! You’ll enjoy light appetizers and sparkling wine.

Milk & Honey Bath Melts • Baked Apple Bath Fizz • Neroli Rose Tub Tea • Lemon Lavender Sugar Scrub • Winter Spice Lip Balm $36

WO Tues., Sept. 19 6:30-8:30 PM

Chef Beth Wilkinson
Dierbergs Culinary Professional

THE COMFORT KITCHEN

As the temperatures drop, we all crave something warm and hearty. Get a head-start on cooler weather menu plans with these cozy comfort food recipes.

Individual Stuffed Meatloaf with Mushrooms & Peppers • Cheesy Bacon Twice-Baked Potatoes • Bacon Roasted Brussels Sprouts with Onion & Tomatoes • Chive Cheddar Biscuits • Rustic Apple Pie $38

CL Thurs., Sept. 28 6:30-8:30 PM
SR Tues., Sept. 19 6:30-8:30 PM

Jan Ford, Culinary Professional

SEASONAL SOUPS

Bacon Black Bean Soup • Spicy Thai Coconut Chicken Soup • Cream of Cauliflower & Chevre Soup • Spinach Salad with Apples & Feta • One-Hour Dinner Rolls • Chilled Blueberry Riesling Dessert Soup $38

WO Fri., Oct. 13 11:00 AM-1:00 PM

Chef Beth Wilkinson
Dierbergs Culinary Professional

MEAL KITS

These delectable and healthy meal kits are perfect for those busy days where you need to whip up these easy and delicious dinners in minutes.

Spicy Sausage Sauce & Polenta • Herb Roasted Beef Tenders with Potato Wedges • Szechuan Snow Peas with Ground Pork • Fettuccine with Tomato Cream Sauce • Brown Sugar Banana Spring Rolls $38

WO Mon., Sept. 11 6:30-8:30 PM

Chef Beth Wilkinson
Dierbergs Culinary Professional
BAKING – THE BASICS & BEYOND

AUTUMN BAKING WARM-UP
Old School Apple Dumplings with Salted Caramel • Sweet Potato Sage Biscuits • Squash Focaccia • Chocolate Milk Stout Brownies • Crispy Cranberry Spice Toasty Granola $38
ED Wed., Sept. 20 6:30-8:30 PM SR Tues., Oct. 3 6:30-8:30 PM WO Wed., Sept. 27 6:30-8:30 PM
Robin Wheeler, Owner Subterranean Homemade Foods

MACARONS V. MACAROONS
Hands-On Class
Don’t be confused. These two confections with similar names may look totally different but they are equally divine. Christie shares her secrets so you can create French macarons and American macaroons that are simply irresistible.
Caramel Apple Macarons • Almond Macarons with Pistachio Buttercream • Cinnamon Macarons with Whiskey Ganache Filling • Coconut Pecan Macarons • Almond Grapefruit Macarons $40
DP Mon., Sept. 11 6:30-8:30 PM Christie Maggi Dierbergs Culinary Event Center Chef

RICH FALL DESSERTS
Hands-On Class
Learn to make yeast dumpling dough, an eight-layer cake, a soufflé, tart pastry, and more!
Amish Apple Dumplings with Caramel Cream Sauce • Dulce de Leche Honey Eight-Layer Cake • Gooey Collapsing Chocolate Bourbon Soufflé Cake • Pumpkin Spice Cookies • Pear Almond Custard Tart • Hot Apple Brandy Tea $40
DP Sun., Oct. 15 1:00-3:00 PM Christie Maggi Dierbergs Culinary Event Center Chef

COOKIES & BARS BY THE DOZEN
Hands-On Class
Whether you like ’em chewy, crisp, or somewhere in between, you’ll find lots of new flavors to love. Each guest will take home a dozen cookies.
Salted Toffee Oatmeal Cookies • White Chocolate Filled Pistachio Cookies • Carmel Apple Crisp Cookies • Praline Blondies • Pretzel Butterscotch Bars • Tequila Lime Coconut Macaroon Bars • Chocolate Chip Kahlúa Milk Shakes $40
DP Mon., Oct. 9 6:30-8:30 PM Christie Maggi Dierbergs Culinary Event Center Chef

BAKE IT – TAKE IT: HOW DO YOU CHOUX?
Hands-On Class
This oh-so-very French sweet cream puff pastry is so surprisingly easy to make. Learn to work with pastry bags and tips to make eclairs and cream puffs. You’ll take home three of each. We’ll serve a light salad and warm yeast rolls at the start of class.
Chocolate-Glazed Eclairs with Almond Pastry Cream • Cream Puffs with Lemon Bavarian Cream $38
BH Tues., Oct. 24 6:30-8:30 PM Sally Bruns, Dierbergs Culinary Professional

MAKE IT – TAKE IT: FALL CUPCAKE BOUQUET
Hands-On Class
Whether you need a creative centerpiece or a special surprise gift, this colorful cupcake bouquet will make everyone smile. We’ll bake the cupcakes in advance which you’ll decorate in class and then make into a flowerpot full of 10 cupcakes. Learn tricks to change them up for other occasions all year long. All supplies will be provided.
Fall Cupcake Bouquet $40
BH Tues., Oct. 10 6:30-8:30 PM ED Mon., Sept. 25 6:30-8:30 PM

CAKE SCHOOL

Meet Liz Kraatz Owner, Liz’s Cake Art, LLC
Liz is the owner of a custom cake art company in St. Louis that creates sculptured cakes that are modeled using realism techniques.
Her artistic style landed her a spot in the 2016 season of Cake Wars Christmas on Food Network and won her a Golden Ticket to the amazing World Food Championships.

NAKED CAKE WITH CARAMEL DRIZZLE
Hands-On Class
It’s what’s inside that counts and beautiful cakes that bare it all are at the top of the trend list. You’ll skip the outer coating of frosting and learn to make Swiss Meringue Buttercream to stack and fill a double-barrel cake, then finish it with a Salted Caramel Drizzle.
Naked Cake with Swiss Meringue Buttercream Frosting topped with Salted Caramel Drizzle $35
BH Sun., Sept. 24 1:00-3:30 PM CL Sat., Sept. 16 1:00-3:30 PM SR Thurs., Sept. 14 6:30-9:00 PM WO Thurs., Sept. 21 6:30-9:00 PM

THE GREATEST PUMPKIN CAKE OF THEM ALL
Hands-On Class
Make a beautiful and easy cake that’s pumpkin in every way – traditional pumpkin shape, rich pumpkin flavor, and brilliant fall color – and so much fun to take to any fall party.
Pumpkin Bundt Cake with Cream Cheese Buttercream Frosting $30
CL Wed., Sept. 27 6:30-9:00 PM SR Thurs., Oct. 12 6:30-9:00 PM

MAGICAL WITCH CAKE
Hands-On Class
This enchanting cake is sure to cast a sweet spell just in time for Halloween. You will work with buttercream, modeling chocolate fondant, and more while you learn all the tricks for making this special treat.
Magical Witch Cake with Vanilla Swiss Meringue Buttercream Frosting & Easy Modeling Chocolate $35
BH Wed., Oct. 25 6:30-9:00 PM ED Sat., Oct. 28 1:00-3:30 PM WO Thurs., Oct. 26 6:30-9:00 PM

These cake classes are appropriate for children 12 and older when accompanied with an adult.
ART OF COOKING

Sally Bruns, Dierbergs Culinary Professional

• Pound Cake with Lemon Custard & Asparagus with Hollandaise Sauce
• Deluxe Four-Cheese Macaroni & Cheese
• Spaghetti with Meatballs & Marinara Beef with Bordelaise Sauce
• Chicken

See how they transform into these you can create just about anything.

Hollandaise, and tomato – and béchamel, velouté, espagnole,

Master the Five Mother Sauces

FIVE MOTHER SAUCES*

Jennifer Kassel, Dierbergs Culinary Professional

• Sauce Diane • Roasted Vegetables with Mushroom Vermouth turns into Southwest Beef Vegetable Soup • Crab & Shrimp Stuffed Tilapia turns into Seafood Manicotti with Sun-Dried Tomato Alfredo Sauce • Chocolate Walnut Rum Torte turns into Nutty Mudslide Parfaits

COOK ONCE, EAT TWICE*

Sally Bruns, Dierbers Culinary Professional

• Harvest Grilled Chicken Wraps • Apple-A-Day Grain Salad • Apple-Sausage-Cheddar Pizzettes • Apple Nut Bread

ALL ABOUT APPLES*

Jennifer Kassel, Dierbers Culinary Professional

• Roasted Garlic French Onion Soup • Roasted Pork Loin with Branded Pan Sauce • Lemon Herb Roasted Chicken Breasts • Roasted Twice-Baked Potatoes • Roasted Cauliflower • Roasted Apple Brown Betty

QUICK & FAST – LOW & SLOW

Hands-On Class

Skip the middle ground for weeknight dinners and go for Katie’s specialties that cook super-quick or simmer all day in the slow cooker.

Super Meaty Paleo Chili with Cornbread • Slow Cooker Chicken & Noodle Alfredo • Unstuffed Shells with Loaded Garlic Cheese Rolls • Fall’s Everyday Side Salad • Apples with Caramel Fluff Dip & Nutty Cream Cheese Dip

Chef Katie Wilson, Culinary Professional

CAST IRON COOKING 101

Whether your skillet is a cherished family heirloom or brand new, Jen’s fantastic recipes will make this heavy-hitter your go-to pan. Learn how to season, use, cook, and bake in classic cast iron cookware.

Butter Banana Upside-Down Cake

Hands-On Class

Learn the secrets to roasting meat, chicken, veggies – even fruit for a fabulous dessert!

Roasted Garlic French Onion Soup • Roasted Pork Loin with Branded Pan Sauce • Lemon Herb Roasted Chicken Breasts • Roasted Twice-Baked Potatoes • Roasted Cauliflower • Roasted Apple Brown Betty

Hands-On Class

The Basics: Chicken 101

Learn the basic cooking skills needed to whip up flavorful recipes that feature chicken. From roasting to braising, there is something for everyone to enjoy.

Classic Roasted Chicken • Smothered Baked Chicken with Buttered Rice • Parmesan Chicken Bites • Braised Asian Chicken with Onions & Mushrooms

WD Mon., Sept. 18 6:30-8:30 PM

Eluka Moore, Culinary Professional

CHICKEN CLASSICS*

They’re called classics for a reason – everybody loves them! You can’t go wrong when one of these timeless chicken entrées is on your menu.

Roasted Garlic Chicken • Chicken Piccata • Chicken Marsala • Fettuccine Alfredo • Strawberry Layered Pound Cake

CR Fri., Oct. 13 11:00 AM-1:00 PM

CL Wed., Oct. 25 6:30-8:30 PM

Nancy Lorenz Arndt

Dierbers Culinary Professional

THE BASICS: A TOAST TO ROASTING*

Learn the secrets to roasting meat, chicken, veggies – even fruit for a fabulous dessert!

Roasted Garlic French Onion Soup • Roasted Pork Loin with Branded Pan Sauce • Lemon Herb Roasted Chicken Breasts • Roasted Twice-Baked Potatoes • Roasted Cauliflower • Roasted Apple Brown Betty

Hands-On Class

Skip the middle ground for weeknight dinners and go for Katie’s specialties that cook super-quick or simmer all day in the slow cooker.

Super Meaty Paleo Chili with Cornbread • Slow Cooker Chicken & Noodle Alfredo • Unstuffed Shells with Loaded Garlic Cheese Rolls • Fall’s Everyday Side Salad • Apples with Caramel Fluff Dip & Nutty Cream Cheese Dip

DP Mon., Oct. 2 6:30-8:30 PM

Katie Wilson, Culinary Professional

COOK ONCE, EAT TWICE*

Get two terrific dinners in about the same amount of time it takes to cook one! Sally will show you how to transform fabulous dishes into deliciously different encores.

Hungarian Beef Medallions with Mushroom Vermouth turns into Southwest Beef Vegetable Soup • Crab & Shrimp Stuffed Tilapia turns into Seafood Manicotti with Sun-Dried Tomato Alfredo Sauce • Chocolate Walnut Rum Torte turns into Nutty Mudslide Parfaits

Sally Bruns, Dierbers Culinary Professional

ALL ABOUT APPLES*

• Harvest Grilled Chicken Wraps • Apple-A-Day Grain Salad • Apple-Sausage-Cheddar Pizzettes • Apple Nut Bread

Jennifer Kassel, Dierbers Culinary Professional

COOKING SKILLS*

HANDS-ON CLASS

Learn how to make basic, egg, and wheat doughs, and shape them into spaghetti, fettuccine, pappardelle, and cavellini. Top them off with these tasty classic sauces: Bolognese, puttanesca, bacon tomato cream, and caramelized onion cheese. Then run wild with your newfound knowledge to whip up pasta in your casa.

Cheese Tortellini Soup • Sausage Tomato Lasagna • Se-Bobad Cannelloni with Basil Cream Sauce • Butternut Agnolotti with Sage Butter • Spinach Ravioli with Chilled Tomato Sauce

DP Sat., Sept. 9 11:00 AM-3:00 PM

Christie Maggi

Dierbers Culinary Event Center Chef

BASIC PREP & COOKING SKILLS*

HANDS-ON CLASS

Pull up a cutting board and get a grip on your knife skills. Then use all of the ingredients you prep to create these great-tasting dishes. (Knives and cutting boards will be provided for use in class.)

Pad Thai with Stir-Fried Chicken & Peppers • Mushroom & Butternut Squash Soup with Grains • Citrus Salad with Honey Red Wine Vinaigrette • Roasted Pork Loin with Grape & Balsamic Vinegar Sauce • Broiled Flank Steak with Soy Steamed Green Beans • Seared Scallops with Brown Butter & Roasted Cauliflower • Moroccan Braised Chicken with Dried Fruit Couscous • Honey Poached Apples with Caramel Sauce • Chocolate Dump Cake with Raspberry Glaze

DP Sat., Oct. 7 11:00 AM-3:00 PM

Christie Maggi

Dierbers Culinary Event Center Chef

SERIOUSLY SEAFOOD*

HANDS-ON CLASS

Tour the seafood department for the catch of the season, learn how to select, store, and cook your favorites, then step into our kitchen to create a medley of great-tasting dishes.

Shrimp Pasta with Garlic Red Pepper Cream Sauce • Pistachio-Crusted Seared Scallops • Steamed Mussels with Saffron Chorizo Broth • Hoisin-Glazed Grilled Tuna • Pan-Roasted Cod with Ratatouille • Salmon with Apple Cider Barbecue Sauce • Chipotle Lime Tilapia Tacos • Lobster Risotto • Crab Bisque • Trout Stuffed with Wild Mushrooms • Crawfish & Andouille Jambalaya • Fresh Clam Chowder with Bacon & Leeks

DP Sat., Oct. 21 11:00 AM-3:00 PM

Christie Maggi

Dierbers Culinary Event Center Chef
HEART & SOUL – POWER BOWLS
One-dish meal bowls are everywhere. Are they on your table yet? We’ll show you how to build better bowls with good tasting stuff that’s good for you, too.

Southwest Bean & Broth Bowl • Curried Chicken Bowl • Mediterranean Veggie-Feta Bowl • Pumpkin Pie Smoothie Bowl • Spiced Oat & Raisin Bars $36

DH CL Mon., Oct. 18 6:30-8:30 PM
SE Mon., Oct. 18 6:30-8:30 PM
TR Mon., Oct. 18 6:30-8:30 PM
Trish Farano, NDTR Dierbergs Culinary Professional
Dana Medaris, RD Missouri Baptist Medical Center

A LITTLE BIT ITALIAN
Italian Minestrone • Turkey Artichoke Panini • Stuffed S’more Sandwich Cookies $18

BH BH Fri., Sept. 29 11:30 AM-12:30 PM
CL CL Thurs., Sept. 14 11:30 AM-12:30 PM
ED ED Wed., Sept. 27 11:30 AM-12:30 PM
SR SR Fri., Sept. 8 11:30 AM-12:30 PM
SR SR Wed., Sept. 20 11:30 AM-12:30 PM
WO WO Thurs., Sept. 21 11:30 AM-12:30 PM
Dierbergs Culinary Professional

FALING INTO HEALTHY FOODS
Join us to learn about the health benefits of your favorite fall foods and pick up some healthy cooking tips. Ask a St. Anthony’s registered dietitian your nutrition questions while Dierbergs culinary expert prepares a quick and delicious lunch. Participate in a fun, interactive food label game to help you better understand how to read food labels and shop smart. The winner will receive a Dierbergs gift card!

Baby Greens with Mustard Herb Vinaigrette • Cuban Pork, Sweet Potato, & Black Bean Chili • Roasted Brussels Sprouts & Apples • Oat & Nut Topped Pear Crisp $25

SR SR Fri., Sept. 22 11:30 AM-1:00 PM
Jennifer Kassel, Dierbergs Culinary Professional
Alison Brinker, RD, LD, CDE St. Anthony’s Medical Center

DING WITH DIABETES – LUNCH ‘N LEARN
Trying to figure out the best things to eat for preventing or managing diabetes? Chat with a St. Luke’s dietitian while Dierbergs’ culinary expert cooks you a healthy and tasty lunch.

Hearty Barley Soup • Greens with Pear Vinaigrette • Cocoa & Oat Drop Cookies $25

DP DP Wed., Oct. 18 11:00 AM-12:30 PM
Trish Farano, NDTR Dierbergs Culinary Professional
Gloris Xynos, MS, RD, CDE, St. Luke’s Hospital

OUT TO LUNCH

HARVEST SOUP & SALAD
Ham, Potato, & Corn Chowder • Mixed Greens with Oranges, Feta, & Cranberry Vinaigrette • Pumpkin Butterscotch Gingerbread Parfaits $18

BH BH Wed., Oct. 18 11:30 AM-12:30 PM
CL CL Tues., Oct. 24 11:30 AM-12:30 PM
ED ED Fri., Oct. 20 11:30 AM-12:30 PM
SR SR Fri., Oct. 13 11:30 AM-12:30 PM
SR SR Tues., Oct. 24 11:30 AM-12:30 PM
WO WO Fri., Oct. 20 11:30 AM-12:30 PM
Dierbergs Culinary Professional

HEAD START FOR THE HOLIDAYS

CHRISTMAS ON THE HILL
Buon Natale! Chef Marianne channels her Italian heritage into a fabulous Christmas feast that’s elegant and easy. Gather everyone around your table for a little holiday fun inspired by the traditions of St. Louis’ famous Italian neighborhood. Mangia bene! Antipasti • Ravioli Quattro Fromaggi with Browned Butter & Nuts • Pork Loin Braciole stuffed with Italian Sausage & Spinach with Chianti Reduction • Butternut Squash & Sage Risotto • Tiramisu Tarts $55

Chef Marianne Moore, Creative Director Dierbergs Culinary Program

STORE TOUR
Learn to shop for a smarter and healthier you. Let us show you around! Sign up for our store tours.

DIABETES STORE TOUR
Learn how to make better food choices, decode food labels, and get meal planning tips, samples, and the opportunity to get your nutrition questions answered by a St. Luke’s dietitian and a Dierbergs culinary expert. $5

• Meet at the Culinary Center Event. 
  • Receive a $5 Dierbergs gift card at the end of the tour. (Must be present at tour to receive gift card.)

BH BH Wed., Sept. 27 6:30-8:00 PM
Trish Farano, NDTR Dierbergs Culinary Professional
Gloris Xynos, MS, RD, CDE, St. Luke’s Hospital

GLUTEN-FREE 24/7
Making great tasting gluten-free meals just got a lot easier! Start Right™ Baking Mix and Frozen Waffles are delicious and versatile for breakfast and beyond. Tonight’s menu is loaded with simple, delicious recipes that you’ll make again and again.

Breakfast Dogs • Seriously Savory Waffles • Oven-Fried Chicken & Waffles • Apple Pie with Brown Sugar Oat Topping • Ultimate Chocolate Chip Blondies • Cake Pops $36

ED ED Mon., Oct. 9 6:30-8:30 PM
Clint Matthews, Owner Chef Culley Freese Start Right™ Foods, Inc – St. Louis MO

Butternut Squash & Sage Risotto
Spinach with Chianti Reduction
Braciole stuffed with Italian Sausage & with Browned Butter & Nuts • Pork Loin traditions of St. Louis’ famous Italian Chef Marianne channels
CHRISTMAS ON THE HILL Dierbergs Culinary Program
Chef Marianne Moore, Creative Director

STOLVEGIRL Caryn Dugan helps you continue your delicious journey to eating plant-based meals and loving every bite.

Butternut Squash Soup with Sautéed Green Peas & Pesto Sauce • Radicchio Salad with Cranberry Orange Dressing • Skillet Falafel Patties with Tahini Sauce • Mixed Autumn Curry Vegetables • Pumpkin Parfait with Vanilla Cashew Cream $40

DP DP Wed., Oct. 4 6:30-8:30 PM
Caryn Dugan, STLVeGIRL

EAT. LIVE. WELL.
ANHEUSER-BUSCH
BEER TASTING DINNER – GERMAN OKTOBERFEST
Spinach Salad with Warm Bacon-Mushroom Dressing • Pork Wiener Schnitzel with White Wine Sauce • Classic Potato Pancakes • Homemade Chunky Applesauce • Apple Strudel Cups with Caramel Cream

$40
BH Thurs., Oct. 12 6:30-8:30 PM
Chef Linda Walton, Culinary Professional
With Special Guest Instructor
Mike Amad, Brewmaster
Anheuser-Busch InBev Brewery
St. Louis MO

WORLD FLAVORS

A PARISIAN GETAWAY
Jet off to a night in Paris for your next get-together. With a French-inspired menu, your guests will be impressed with this simple yet delicious menu.

- Heart Green Salad • Coq au Vin • Creamy Mashed Potatoes with Parsley • Milk Chocolate Raspberry Clafoutis

$38
BH Mon., Oct. 16 6:30-8:30 PM
WO Tues., Oct. 10 6:30-8:30 PM
Erika Moore, Culinary Professional

ITALIAN BISTRO
Bring the taste of Italy to your dinner table tonight with these easy-to-make recipes.

- Classic Italian Salad • Garlic & Wine Steamed Mussels with Toasted Herb Crostini • Sicilian-Style Beef Tenders with Horseradish on Herb Roasted Potatoes • Classic Tiramisu

$40
CL Mon., Sept. 25 6:30-8:30 PM
CL Thurs., Oct. 26 11:00 AM-1:00 PM
Nancy Lorenz Arndt
Dierbergs Culinary Professional

A TASTE OF ITALY
The beauty of learning to cook Italian food is that you don’t have to go to a restaurant every time the craving strikes.

- Fennel Salad • Spinach-Stuffed Pasta Shells with Marinara Sauce • Prosciutto-Wrapped Asparagus • Sun-Dried Tomato Artichoke Bread • Very Berry Crisp

$38
CL Wed., Oct. 11 6:30-8:30 PM
SR Tues., Oct. 17 6:30-8:30 PM
Jan Ford, Culinary Professional

NATIONAL BEER LOVER’S DAY
Homemade Pretzel Bites with Beer Cheese Dipping Sauce • Spicy Double Fried Korean Chicken Wings • Skillet Chicago Deep-Dish Pizza with Pepperoni, Sausage, Mushrooms, & Black Olives • Fried Fish Tacos with Chipotle Salsa & Pickled Radishes • Coffee Sundaes with Salted Peanuts & Caramel Chocolate Sauce

$45
DP Thurs., Sept. 7 6:30-8:30 PM
Christie Maggi
Dierbergs Culinary Event Center Chef

OKTOBER BEERFEST
Raise a glass to these German-inspired favorites flavored with local beers. Prost!

- Potato Beer Soup • Beer-Braised Bratwurst Burgers • Roasted Root Veggies with Beer Mustard • Dunkelweiss Black Forest Cherry Bars $38

ED Wed., Oct. 11 6:30-8:30 PM
WO Tues., Oct. 17 6:30-8:30 PM
Robin Wheeler, Owner
Subterranean Homemade Foods

ASIAN TAKE-OUT
Pot Stickers with Dipping Sauce • Cashew Chicken • Shrimp Fried Rice • Beef & Broccoli • Pork Lo Mein • Mango Sorbet with Tea Cookies

$38
BH Thurs., Oct. 26 6:30-8:30 PM
Sally Bruns, Dierbergs Culinary Professional

TAMALES & SANGRIA 2017*
Mixed Berry Rosé Sangria Spritzer • Hot Mexican Spinach Dip • Hot Tamales • Green Chile & Cheese Tamales • Citron Lime Crema • Salsa Verde • Apple Caramel Tamales with Cinnamon Whipped Cream

$40
WO Fri., Sept. 29 6:30-9:00 PM
Chef Beth Wilkinson
Dierbergs Culinary Professional

MEXICAN IN MINUTES
These tasty Mexican dishes are perfect for busy weeknight dinners.

- Avocado Lime Chicken Soup • Hearty Bean & Sweet Potato Tacos • Tomatillo Cilantro Lime Crema • Salsa Verde • Green Chile & Cheese Tamales • Hot Mexican Spinach Dip • Hot Tamales • Mixed Berry Rosé Sangria Spritzer • Hot Mexican Tamales with Cinnamon Whipped Cream

$38
CL Mon., Sept. 25 6:30-8:30 PM
SR Mon., Sept. 25 6:30-8:30 PM
WO Sun., Oct. 22 1:00-3:00 PM
Chef Beth Wilkinson
Dierbergs Culinary Professional

* Back by popular demand.
DATE NIGHT WITH QUINTESSENTIAL DINING & NIGHTLIFE

Shrimp Bruschetta • Q Wedge Salad • Steak Bourbon Style with Creole Bourbon Sauce • Fingerling Potatoes • Roasted Brussels Sprouts • Bananas Foster for each couple $100

BN Mon., Oct. 2 6:30-8:30 PM
Eric Sohn, General Manager, & Brandon Stout Quintessental Dining & Nightlife St. Charles MO

IN THE KITCHEN WITH CHEF JACK MAC*

Baked Brie en Croûte with Spiced Candiedpecans & Raspberry Preserves • Potato Leek Soup • Tortellini Sausage Soup • Smoked Turkey & Wild Rice Soup • Pumpkin Gooey Butter Cake $45

DP Wed., Oct. 25 6:30-8:30 PM
Executive Chef Jack West MacMurray III Jack Mac’s Distinctive Taste

TONY’S ON MAIN STREET* Toasted Cannelloni • Tony’s Italian Salad • Chicken Marsala • Pasta con Broccoli • Pumpkin Cheesecake with Bourbon Pecan Praline Sauce $50

BH Mon., Oct. 23 6:30-8:30 PM
Tony Bethmann, Owner, & Ryan Lynch Tony’s on Main Street – St. Charles MO

QUEEN’S CUISINE... FALL HARVEST

See how to make the most popular food items of the fall season at the tea room. Pear & Cheddar Cheese Salad • Cornish Pasty • Apple & Cinnamon Scones • Fresh Local Pumpkin Pie • House Made Clotted Cream • A Perfect Cup of Tea $38

BH Tues., Sept. 19 6:30-8:30 PM
ED Mon., Oct. 30 6:30-8:30 PM
SR Mon., Oct. 9 6:30-8:30 PM
Jane Muscroft, Owner Queen’s Cuisine Tearoom Edwardsville IL

KICKIN’ BACK WITH CHEF JACK MAC*

Italian Wedding Soup • Roasted Chicken Tortilla Soup • Clams Casino Bisque • Spinach with Shiitakes, Toasted Macadamias, Sun-Dried Tomatoes & Maple Raspberry Herb Vinaigrette • Hot Berry Cobbler $45

CL Wed., Oct. 4 6:30-8:30 PM
Executive Chef Jack West MacMurray III Jack Mac’s Distinctive Taste

TONY’S*

When it comes to fine dining, nothing compares to the elegant atmosphere, impeccable service, and superb menu of this celebrated St. Louis restaurant. Lobster Albanello with Angel Hair Pasta • Roasted Peppers & Fresh Mozzarella with Balsamic Vinaigrette • Grand Marnier Soufflé with Crème Anglaise $50

DP Thurs., Oct. 19 7:00-9:30 PM
WO Wed., Sept. 20 7:00-9:30 PM
Executive Chef Gerard Germain Tony’s Restaurant – St. Louis MO

MAKE THIS: FROM SAUCE MAGAZINE SAY GOODBYE TO SUMMER Hands-On Class

Give summer flavors one last hurrah with simple and delicious dishes that are perfect for transitioning to fall. Watermelon Agua Fresca (with or without gin) • Summer Strawberry Salad with Creamy Lemon Dressing • Red Hot Riplets Chicken Tenders • Mac & Cheese with Smoked Sausage & Applesauce • Berry Fool with Angel Food “Croutons” $38

DP Thurs., Sept. 28 6:30-8:30 PM
Dee Ryan, Contributing Writer Sauce Magazine – St. Louis MO

JUST FIVE: FROM SAUCE MAGAZINE FLANNELS & BOOTS

It’s that time or the year that has you reaching for your flannels and boots and embracing the rich, warm flavors of fall. Join Sauce Magazine’s Dee Ryan as she cooks up simple, flavorful comfort food with just five ingredients. Mr. Autumn Man Cocktail (bourbon & apple cider cocktail) • French Onion Grilled Cheese • Carrot & Orange Salad with Harissa • Moroccan Chicken • Pasta with Lemon & Arugula • Pear & Cardamom Crisp $38

SR Tues., Oct. 10 6:30-8:30 PM
Dee Ryan, Contributing Writer Sauce Magazine – St. Louis MO

Rosalie Serving presents...

ON THE GRILL AT ROSALIE’S

Summer Cucumber Salad with Garden Fresh Tomatoes with Red Wine Vinaigrette • Grilled Strip Steaks with Thyme & Fresh Lemon Rub served with Italian Peppermint Sauce • Rosalie’s Awesome Homemade Potato Salad with Bacon • Grilled Zesty Zucchini with Lemon Splash • Crusty Sugar Peach Cobbler $38

Her cookbook, Rosalie Serving Best Loved Italian ($24.95 each), will be available for purchase at each class.

CL Wed., Sept. 13 6:30-8:30 PM
DP Tues., Sept. 19 6:30-8:30 PM
Rosalie Fiorino Harpole, Cookbook Author Rosalie Serving Italian, Rosalie Serving Country, & Rosalie Serving Best Loved Italian

Rosalie Serving presents...

MY BIG ITALIAN TABLE

Two-Case Garlic Bruschetta • Italian Salad with Balsamic Vinaigrette topped with Provolone Ropes • Breaded Italian Stuffed Chicken Rolls over Linguine with Savory Marinara • Rosalie’s Four-Layer Cannoli Cake with Sweet Ricotta Filling & Mascarpone Frosting topped with Fresh Raspberries $38

Her cookbook, Rosalie Serving Best Loved Italian ($24.95 each), will be available for purchase at each class.

BH Wed., Oct. 18 6:30-8:30 PM
ED Tues., Oct. 17 6:30-8:30 PM
WO Thurs., Oct. 5 6:30-8:30 PM
Rosalie Fiorino Harpole, Cookbook Author Rosalie Serving Italian, Rosalie Serving Country, & Rosalie Serving Best Loved Italian

BOGEY HILLS (BH) | Clarkson (CL) | DES PERES (DP) | Edwardsville (ED) | Southroads (SR) | west oak (WO)
KIDS IN THE KITCHEN

JUNIOR CHEF

“BONE” APPETIT
Grades 2nd-5th
Breadstick “Bones” with “Marrow”-nara
Dipping Sauce • Oven-Fried Italian
Chicken “Legs” • Roasted “Finger”-ling
Potatoes • “Bones” in the Graveyard
Pudding Cups • Bag of “Bones”
Snack Mix $25

CL Fri., Oct. 27 6:30-8:30 PM
ED Sat., Oct. 21 1:00-3:00 PM
SR Sat., Oct. 14 10:00 AM-12:00 PM
WO Sat., Oct. 21 11:00 AM-1:00 PM
Dierbergs Culinary Staff

FAMILY AFFAIR

MY LITTLE PONY PARTY
Parent & Child Grades K-4th
Twilight Sparkle Strawberry Smoothies
• Rainbow Dash Rainbow Salad
• Pinkie Pie Spaghetti Pie • My Little Pony
Pull-Apart Bread • Apple Jack Friendship
Snack Mix for each team of two $50

BH Sat., Sept. 16 10:00 AM-12:00 PM
CL Sun., Oct. 1 1:00-3:00 PM
ED Fri., Sept. 29 6:30-8:30 PM
SR Sat., Sept. 30 10:00 AM-12:00 PM
WO Sat., Sept. 30 11:00 AM-1:00 PM
Dierbergs Culinary Staff

BOO-LICIOUS HALLOWEEN
Grades 2nd-5th
BOO-licious Ghostly Crackers & Dips
• BOO-Burgers • BOO-Baked Potato
Skins • BOO-Brownie Pops • BOO-Gooey
Caramel Apples $25

BH Sat., Oct. 21 1:00-3:00 PM
Dierbergs Culinary Staff

FAMILY GAME NIGHT
Parent & Child Grades K-4th
“Operation” Orange Freeze • “Monopoly”
Mucho Taco Dip • “Chutes & Ladders”
Chicken Strips with Dipping Sauce •
“Candyland” Cookie Pizza • “Go Fish!”
School of Fish Snack Mix for each team of two $50

BH Fri., Sept. 22 6:30-8:30 PM
CL Fri., Sept. 8 6:30-8:30 PM
ED Fri., Sept. 8 6:30-8:30 PM
SR Sat., Sept. 16 10:00 AM-12:00 PM
WO Sat., Sept. 16 11:00 AM-1:00 PM
Dierbergs Culinary Staff

YOUNG CHEF

FALL INTO BAKING
Grades 5th–8th
Apple Crumble • Pumpkin Cupcakes with
Cream Cheese Icing • Mini Muffins with
Lemon Glaze • Best-Ever Chocolate Chip
Cookies • Hot Buttered Cider $25

BH Sat., Oct. 7 10:00 AM-12:00 PM
Dierbergs Culinary Staff

GHOST WITH
THE MOST BOO-FET
Parent & Child Grades K-4th
Hallow-bean Salsa & Ghostly Chips
• Baked BOO-sghetti • Berry Scary
Ghosts • Ghostly Fun-Due • BOO-tiful
Brownie Parfaits for each team of two $50

BH Sat., Oct. 21 10:00 AM-12:00 PM
CL Sat., Oct. 28 10:00 AM-12:00 PM
ED Fri., Oct. 27 6:30-8:30 PM
SR Sat., Oct. 21 10:00 AM-12:00 PM
WO Sat., Oct. 28 11:00 AM-1:00 PM
Dierbergs Culinary Staff

“FRANKIE” & FRIENDS
Parent & Child Grades 5th-8th
Mrs. Frankenstein’s Taco Dip • Werewolf’s
Potato Chip Chicken Fingers • Frankie
Boo-ritos • Dracula’s Mini-Pretza-bagel
Bites • Ghostly S’more Brownie Bars
for each team of two $50

CL Sat., Oct. 28 1:00-3:00 PM
ED Fri., Oct. 20 6:30-8:30 PM
SR Sat., Oct. 28 10:00 AM-12:00 PM
WO Sat., Oct. 14 11:00 AM-1:00 PM
Dierbergs Culinary Staff

CHILDREN’S CLASS WAIVER
All children age 18 and younger
are required to have a completed
Children’s Waiver to participate
in classes at Dierbergs School
of Cooking. Please bring the
completed form (available at
www.dierbergs.com/school)
when your child attends a class.
## SEPTEMBER 2017 CALENDAR

<table>
<thead>
<tr>
<th>SUNDAY</th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
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</thead>
<tbody>
<tr>
<td><strong>EDWARDSVILLE (ED)</strong></td>
<td><strong>WEST OAK (WO)</strong></td>
<td><strong>24</strong></td>
<td><strong>26</strong></td>
<td><strong>28</strong></td>
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<tr>
<td><strong>LABOR DAY</strong></td>
<td><strong>SR</strong></td>
<td><strong>4</strong></td>
<td><strong>10</strong></td>
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<tr>
<td><strong>BH</strong></td>
<td><strong>SR</strong></td>
<td><strong>5</strong></td>
<td><strong>11</strong></td>
<td><strong>21</strong></td>
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<tr>
<td><strong>DIERBERGS SCHOOL OF COOKING</strong></td>
<td><strong>CLARKSON (CL)</strong></td>
<td><strong>6</strong></td>
<td><strong>12</strong></td>
<td><strong>22</strong></td>
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<tr>
<td><strong>SR</strong></td>
<td><strong>CL</strong></td>
<td><strong>7</strong></td>
<td><strong>13</strong></td>
<td><strong>23</strong></td>
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<tr>
<td><strong>DIERBERGS</strong></td>
<td><strong>DES PERES (DP)</strong></td>
<td><strong>8</strong></td>
<td><strong>14</strong></td>
<td><strong>24</strong></td>
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<tr>
<td><strong>SR</strong></td>
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<tr>
<td><strong>BH</strong></td>
<td><strong>SR</strong></td>
<td><strong>10</strong></td>
<td><strong>16</strong></td>
<td><strong>26</strong></td>
</tr>
</tbody>
</table>

### SUNDAY
- **BOGEY HILLS (BH)**
  - **Sunday Funday: Southern Brunch**
    - **DP**
      - **12:00-2:00 PM**
      - **P.3**
- **SCHOOL OF COOKING**
  - **SR**
    - **3:00-5:00 PM**
    - **P.4**

### MONDAY
- **CLARKSON (CL)**
  - **Breakfast-for-Dinner Party**
    - **WO**
      - **6:30-8:30 PM**
      - **P.5**
- **DIERBERGS**
  - **SR**
    - **8:30-11:30 AM**
    - **P.5**

### TUESDAY
- **SCHOOL OF COOKING**
  - **SR**
    - **11:00 AM-1:00 PM**
    - **P.7**
- **CLARKSON (CL)**
  - **SR**
    - **10:00 AM-1:00 PM**
    - **P.6**

### WEDNESDAY
- **SCHOOL OF COOKING**
  - **SR**
    - **10:00-11:30 AM**
    - **P.8**
  - **CLARKSON (CL)**
    - **SR**
      - **6:30-8:30 PM**
      - **P.9**
  - **BH**
    - **SR**
      - **11:00 AM-1:00 PM**
      - **P.8**

### THURSDAY
- **CLARKSON (CL)**
  - **SR**
    - **6:30-8:30 PM**
    - **P.9**
  - **BH**
    - **SR**
      - **11:00 AM-1:00 PM**
      - **P.8**
  - **SOUTHROADS (SR)**
    - **SR**
      - **6:30-9:00 PM**
      - **P.6**

### Cakes
- **SR**
  - **Cake School: Naked Cake with Caramel Drizzle**
    - **BH**
      - **1:00-3:30 PM**
      - **P.6**
    - **WO**
      - **6:30-8:30 PM**
      - **P.7**
  - **SR**
    - **Cake School: Naked Cake with Caramel Drizzle**
      - **BH**
        - **1:00-3:30 PM**
        - **P.7**
    - **WO**
      - **6:30-8:30 PM**
      - **P.8**
Family Game Night (Parent & Child Grades K-4th) 6:30-8:30 PM
Girls' Night Out: Road Trip USA 7:00-9:00 PM
Food Truck Friday: Sliders, Sliders, & More Sliders 11:30 AM-1:00 PM
Out to Lunch: A Little Bit Italian 11:30 AM-12:30 PM
Date Night: Dinner Across the States 7:00-9:00 PM

My Little Pony Party (Parent & Child Grades K-4th) 6:30-8:30 PM
Date Night: Dinner Across the States 7:00-9:00 PM
Date Night: Dinner Across the States 10:00 AM-12:00 PM

Out to Lunch: A Little Bit Italian 11:30 AM-12:30 PM
A Taste of the Bourbon Trail 11:00 AM-1:00 PM
My Little Pony Party (Parent & Child Grades K-4th) 6:30-8:30 PM
Date Night: The Meat & Potatoes Crowd 7:00-9:00 PM
Date Night: The Meat & Potatoes Crowd 11:00 AM-1:00 PM

Make It – Take It: Apple Pie Workshop 11:00 AM-1:00 PM
My Little Pony Party (Parent & Child Grades K-4th) 10:00 AM-12:00 PM
My Little Pony Party (Parent & Child Grades K-4th) 11:00 AM-1:00 PM
### OCTOBER 2017 CALENDAR

- **Bogey Hills (BH)**
- **Clarkson (CL)**
- **Des Peres (DP)**
- **Edwardsville (ED)**
- **Southroads (SR)**
- **West Oak (WO)**

#### SUNDAY

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
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<tbody>
<tr>
<td>1</td>
<td>My Little Pony Party*</td>
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<tr>
<td></td>
<td>(Parent &amp; Child Grades K-4th)</td>
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<td></td>
<td>CL  1:00-3:00 PM P.11</td>
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<tr>
<td>2</td>
<td>Date Night with Quintessential Dining &amp; Nightlife</td>
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<tr>
<td></td>
<td>BH  6:30-8:30 PM P.10</td>
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<td></td>
<td>quick &amp; Fast – Low &amp; Slow</td>
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<tr>
<td></td>
<td>DP  6:30-8:30 PM P.7</td>
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<td>Heart &amp; Soul – Power Bowls</td>
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<td>ED  6:30-8:30 PM P.8</td>
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<td></td>
<td>Cast Iron Cooking101</td>
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<td>WO  6:30-8:30 PM P.7</td>
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<tr>
<td>3</td>
<td>Make It – Take It: Fall Cupcake Bouquet</td>
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<tr>
<td></td>
<td>BH  6:30-8:30 PM P.6</td>
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<td>Cookies &amp; Bars by the Dozen</td>
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#### MONDAY

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<tr>
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<tr>
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<td><strong>HAPPY HALLOWEEN</strong></td>
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#### TUESDAY

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<tr>
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<tr>
<td>1</td>
<td>Date Night with Quintessential Dining &amp; Nightlife</td>
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<tr>
<td>2</td>
<td>Autumn Sunday Dinner*</td>
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<td>3</td>
<td>Autumn Baking Warm-Up</td>
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#### WEDNESDAY

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<td>Kickin’ Back with Chef Jack Mac*</td>
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<td>2</td>
<td>Crockpot or Not*</td>
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<td>Autumn Baking Warm-Up</td>
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#### THURSDAY

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<td>When Sally Makes Dinner...</td>
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<td>Fall Cravings</td>
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<td>Fall Cravings</td>
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<td>When Sally Makes Dinner...</td>
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#### SPECIAL EVENTS

- **My Little Pony Party**
- **Autumn Sunday Brunch**
- **Autumn Sunday Dinner**
- **Summer’s Last Stand Brunch**
- **My Little Pony Party**
- **Autumn Sunday Dinner**
- **Autumn Sunday Brunch**
- **Cast Iron Cooking 101**
- **Making it – Take it: Fall Cupcake Bouquet**
**FRIDAY**

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<tr>
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<tr>
<td>6</td>
<td>Girls’ Night Out: A Feast from the Orchard</td>
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<td>Restaurant Knock-Offs</td>
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<td>Fall into Baking (Grades 5th-8th)</td>
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<td><strong>P.11</strong></td>
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<tr>
<td>13</td>
<td>Date Night: Dinner &amp; Wine – Wine Caskel Supper</td>
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<td><strong>P.3</strong></td>
</tr>
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<td>14</td>
<td>Sliders, Sliders, &amp; More Sliders</td>
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<td><strong>BH</strong></td>
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<td><strong>P.5</strong></td>
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<td>Savory Soups &amp; More</td>
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**SATURDAY**

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<td><strong>P.3</strong></td>
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<td>Cast Iron Cooking</td>
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<td><strong>P.11</strong></td>
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<td>Ghost with the Most Boo-fet (Grades 5th-8th)</td>
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<td><strong>P.11</strong></td>
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**Policies**

**ADULT CLASSES**

- A separate account is needed for each School of Cooking location.
- Register online (Dierbergs.com/school) using credit card.
- Register by phone (636-812-1336) using credit card or Dierbergs Gift Card.
- Register in person using credit card, Dierbergs Gift Card, cash, or check.
- Payment is required at time of registration.
- Sign up for the wait list if a class is sold out; you will not be charged. If a seat becomes available, everyone on the wait list will be notified by email, and the seat will be filled on a first come basis.
- Reserve a chair for yourself and one other registered guest no earlier than 30 minutes prior to class.
- Check in begins 10 minutes prior to class.

**CHILDREN’S CLASSES**

- Children’s Class Waiver: All children age 18 and younger are required to have a completed Children’s Waiver to participate in classes at Dierbergs School of Cooking. Please bring the completed form (available at www.dierbergs.com/school) when your child attends a class.
- Follow grade requirements according to the grade your child will be attending this fall.
- Parents accompany their child to class only for Parent/Child classes.
- Appropriate dress includes closed toe shoes and long hair tied back.
- Check in begins 10 minutes prior to class.
- Pick up your child at the School of Cooking promptly at the end of class.

**CANCELLATION**

- Dierbergs reserves the right to cancel a class due to enrollment or emergency situations, including inclement weather.
- Cancellations or transfers are accepted up to 4 days prior to class.
- If you are unable to attend a class, you may send a substitute in your place.

**REFUNDS**

- Cancel online at least 4 days prior to class and receive full credit in your online School of Cooking account.
- Cancel by phone at least 4 days prior to class and receive either full credit in your online School of Cooking account or a full refund on your credit card.
- If you cancel less than 4 days prior to class or are a no-show, we regret that we are unable to refund any portion of your registration fee.

**INCLEMENT WEATHER POLICY**

- In the event of inclement winter weather conditions or predictions, each Dierbergs School of Cooking location will determine whether or not to cancel a class approximately 4 hours prior to the start of the class.
- We make every reasonable effort to conduct classes as scheduled.
- If the class is cancelled, Dierbergs will attempt to notify all enrolled students.
- If class is held and you choose not to attend, we will mail the class recipes to you.
HOLIDAY head start
ALREADY?! THAT’S RIGHT!

BOOK YOUR HOLIDAY PARTY OR EVENT EARLY AND SAVE 10%

Must book by August 31, 2017 to receive 10% discount.
Call your preferred cooking school location to redeem.