

# Half & Half

Cooking & Creating Together



**Ages 3 – 4 with parent**

12:15pm – 1:15pm

Burr Ridge Park District Community Center

**Fee: \$15 (\$18) per class**

One-half hour with Chef Laura, & one-half hour creating crafts, listening to a story and fun finger play. **Min/Max 5/10 BR, WB**

## Instructors

Barb Slade and Chef Laura Valcour



Wednesday February 10

**Happy Valentine's Day**

Code KK15-2

Wednesday March 10

**Green Eggs & Ham**

Code KK15-3

Wednesday April 21

**Let's Do Lunch**

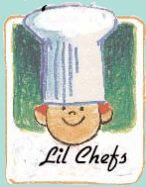
Code KK15-4

Wednesday May 5

**Happy Mother's Day**

Code KK15-5





# Lil Chefs

Ages 4-5 without parent BR, WB

All 'Lil Chef cooking classes are held at Burr Ridge Community Center

**Time** 4:00 – 5:00pm

**Fee** \$15 (\$18)

January 26 (Tue)

Code LICH1



## Designasaur-A-Pizza

Create an awesome pizza shaped like a dinosaur using colorful veggies and toppings.

February 9 (Tue)

Code LICH2

## Be My Valentine

Heart cookies filled with stawberry jam and dip fresh strawberries.



March 2 (Tue)

Code LICH3



## Let's Eat a Rainbow!

How? Create colorful kabobs and then eat your way through a rainbow of fruits and veggies.

April 21 (Wed)

Code LICH4

## Berrylicious Spring

Make a Sunshine Breakfast Scrabble with a Berrylicious Parfait and Silly Fruity Apple Frogs



**BOOK PRIVATE COOKING PARTIES & BIRTHDAY PARTIES. CALL or EMAIL CHEF LAURA ABOUT THEME-BASED PRIVATE COOKING PARTIES.**

630-835-7026 – [lvalcour@brparks.org](mailto:lvalcour@brparks.org)

# Cooking

with Chef Laura



# Pee Wee Chefs

Ages 5-8

BR, WB



January 28 (Thur) Code YL 32-1

## Breakfast!!

Green Eggs n Ham Sunny Surprise,  
Chocolate Tower French Toast,  
Fruity Parfait

February 10 (Wed) Code YL 32-2

## Valentine's Day Treats

Apple Cinnamon Cupcakes,  
Strawberry Angelfood Trifle,  
Double Chocolate Pudding Cones

March 11 (Thur) Code YL 32-3

## Yummy Snacks

Quick Pizza Dip with Cheezy  
Breadsticks, Meatball Quesadillas,  
Cinnamon Sweet Potato Fries

March 24 (Wed) Code YL 32-4

## April Fool's Wacky Dinner

Meatloaf in a Mug, Wacky Mashed  
Potato Cones, Carrot Fries,  
S'More Campfire Sundaes

Promotes awareness of nutrition

Develops independence

Enhances math, reading and science skills

Makes cooking fun!

All Pee Wee Chef cooking classes are held at  
Burr Ridge Community Center

**Time** 4:00 – 6:00pm

**Fee** \$30 (\$35)

**Includes chef hat or tool, and recipes**

**PRIVATE COOKING PARTIES AND BIRTHDAY PARTIES AVAILABLE!!**

**CALL or EMAIL CHEF LAURA ABOUT BOOKING A THEME-BASED PRIVATE COOKING PARTY.**

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# Cooking

with Chef Laura

# Jr. Chefs

Ages 9-14

BR, WB



January 21 (Thur)

Code YL 32-5

## Pasta Chef!

My-O-My Spaghetti Pie, Easy Roll-Up Cannelloni  
Meatball Alphabet Soup

All Jr Chef classes are held at  
Burr Ridge Community Center

**Time** 4:00 – 6:00pm

**Fee** \$30 (\$35)

February 11 (Thur)

Code YL 32-6

## Sweetheart Fondue Party

Cheese, Meat & Chocolate Fondue  
for a special party

March 8 (Mon)

Code YL 32-7

## World Tour Desserts

Crepe Brulee (France), S'More Pie (USA)  
Strawberry Tiramisu (Italy)

March 23 (Tues)

Code YL 32-8

## April Fools' Supper

Meatloaf in a Mug, Wacky Mashed Potato Cones  
Carrot Fries, S'More Campfire Sundaes

April 7 (Wed)

Code YL 32-9

## Best Breakfast Ever

Banana Nestle Crunch Pancakes, Ooey, Goey  
Cinnamon Rolls, Tex-Mex Breakfast Burrito



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## Adult Cooking

# Cook Like A Pro

for Life with Chef Laura

Hands On Classes For Adults BR, WB

7:00 – 9:00pm

\$35 (\$40) Min/Max 6/12

Burr Ridge Community Center Kitchen

### Dinner on a Dime "Pork Series"

January 20 (Wed) AL31-1

MuShu Pork  
Bar-B-Que Pulled Pork  
Lettuce Wrap with Asian Vegetables

### Left Over Gourmet Fresh Ideas

February 4 (Thur) AL31-2

Three-Day dinner plans using leftovers!  
Chicken Saltimbocca  
Parmesan Chicken Subs  
Chicken Tortilla Soup

### Real Men Can Cook (It's True!)

February 5 (Fri) AL31-3

Sauteed Chicken Breast topped with fresh  
Asparagus and Smoked Gouda Cheese covered  
with Mushroom Madeira Wine Sauce,  
Field Greens with Goat Cheese and  
Raspberry-Orange Vinaigrette, Double-Baked  
Potatoes and Creme Brulee.

### Dinner on a Dime "Fish Series"

March 4 (Thur) AL31-4

Stuffed Sole  
Asian Glazed Salmon  
Tilapia Tacos

### Spring Recipes

April 15 (Thur) AL31-5

Easy to fix, and delicious!  
Baked Salmon with Orange Glaze,  
Mascarpone, Ham & Asparagus Tart,  
Pasta Roll-Ups with Turkey and Spinach

**Bring a chef knife, sharpening steel  
and an apron to cooking classes.**

### About the Chef

Chef Laura implemented a hands-on cooking program in 1998 for Kindergarten through 8th grades for local schools. She earned the prestigious Illinois State Board of Education "Those Who Excel Award of Excellence" for her contribution in promoting nutrition education. She is a graduate of the Cooking and Hospitality Institute of Chicago (Cordon Bleu Program) and has over 19 years experience in restaurant, catering, and cooking instruction. Chef Laura is currently pursuing a Masters Degree in Holistic Nutrition.

## Cook Like a Pro Demo Classes

### From A to Z: Stock your Kitchen

January 28 (Thur) 7:00 – 9:00pm

Fee \$35 (\$40) Code AL31-5

Burr Ridge Community Center Kitchen

An informative class for all cooks. Learn how to save money in the kitchen .... where to shop ... what to purchase ... kitchen must-haves from knives to tools to cookware.

### Foodies on Tour

March 13 (Sat) 10:00am – 2:00pm

Fee \$35 (\$40) Code AL31-6

Depart from Burr Ridge Community Center

Find the best in the suburbs from olive oil, to wine, to ethnic foods. Try on designer aprons until you find "your" look. Bring all your knives for a professional sharpening.

**Min/Max for both Demo Classes: 6/12 participants**

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