

## Adults

### (High School Students can take Adult Classes)

Thurs., Sept. 29th 6:30 pm to 9:30 pm

**Sushi:** Learn the art of making California Rolls, Spicy Tuna, Dumplings & more.

\$65.00

Thurs. Oct. 13th—6:30 pm to 9:30 pm

**Tour of Italy**—Embark on a tour of Italy with mouth watering dishes from various regions.

-Risotto Milanese: classic techniques for all Risottos

-Porchetta alla Romana: Rome is the centerpiece of the Lazio Region and this specialty originated there.

-Semifreddo Gianduja: Celebrating the Piedmont Region where hazelnuts and Chocolate are bountiful.

\$65.00

Thurs. Nov. 17th— 6:30 pm to 9:30 pm

**Everything but the Turkey:** From foolproof Gravy to various Stuffings, Sides and Desserts, to help make your Thanksgiving stress free

\$65.00

Sat. Dec. 17th—Noon to 4 pm



**Christmas Baking:** They'll come back for more when you serve your guest Home-made Eggnog; Struffoli; Fig Cookies AND Croquembauche (Tower of Cream Puffs)

\$70.00

We would like to take this opportunity to say "thank you" to all the wonderful parents who have encouraged their children to learn the art of cooking and to all of the adults who have attended our classes.

We hope to see you all again this year and look forward to sharing with you and your children the new and exciting menu's we have prepared.

*Chef's Judy and Michele*

*There is a minimum student requirement to hold each class. Please register at least one week prior to class date so that we can prepare accordingly.*

*All classes are hands on! Let us know what themed cooking class you would like us to offer.*

*Doggie Bags encouraged!*

Classes will be held in the  
High School Cafeteria  
25 Landis Avenue  
Staten Island NY 10305

Please make checks payable to  
St. John Villa Academy  
Return to:  
Development Office  
57 Cleveland Place  
Staten Island, NY 10305

Please include a list of classes that you or your child will be taking.

Any questions contact Gina or Vivian at  
(718)447-4150 ext 130 or 171



Let's  
**Cook** Cooking Classes  
at  
St. John Villa Academy



All kids classes are \$35 each. A 10% discount is offered if you take all nine classes.  
Classes are based on participants age and grade.

Child must be registered at least one week prior to the class. Registration fee due prior to the class.

Girls must have their hair pulled back. There is a minimum student requirement to hold each class.

**Please let us know of any food allergies or dietary restrictions!**

### Grades K—2

#### Wednesdays 2:30—4 pm

- Oct. 5: *Puff the Magic Pastry!* Learn how to work with puff pastry making Cheese Straws and Pigs in a Blanket.
- Oct. 12: *Pizza! Pizza!* Create your own personal Pizza.
- Oct. 19: *Gnocchi.* Learn how to make Sweet Potato /Ricotta Gnocchi.
- Oct. 26: *Boo!! Cupcakes.* Decorate your cupcakes with home made frosting and sweet treats.
- Nov. 2: *Pretzels.* Roll your own pretzel.
- Nov. 9: *Pop Tarts.* You choose the filling. Fill your own pop tart.
- Nov. 16: *Everyone Loves Brownies.* Make Chocolate Brownies
- Nov. 30: *Quick Bread.* Learn how to make Applesauce Crumb Muffins.
- Dec. 14: *Cookies:* Make and decorate cookies in Time for Christmas.

### Grades 3—5

#### Wednesdays 4:30—6 pm

- Oct. 5: *Puff the Magic Pastry!* Learn how to Make pinwheels and pastry tarts!
- Oct. 12: *Pizza! Pizza!* Create your own Savory and Dessert personal Pizza.
- Oct. 19: *Gnocchi.* Make Pumpkin Gnocchi and Spinach Nudi (a form of Gnocchi)
- Oct. 26: *Boo!! Cupcakes.* Make your own cup cake batter and decorate for Halloween
- Nov. 2: *Pretzels.* Roll and top your own pretzel.
- Nov. 9: *Pop Tarts.* Make your own pop tart dough and filling.
- Nov. 16: *Everyone Loves Brownies.* Make Chocolate and Blondie Brownies
- Nov. 30: *Quick Bread.* Learn how to make Banana Bread and Monkey Bread.
- Dec. 14: *Cookies:* Make and decorate cookies in Time for Christmas.

### Grades 6—8

#### Thursdays 2:30—4:30 pm

- Oct. 6: *Puff the Magic Pastry!* Make Elephant Ears—Turnovers and Cheddar Sticks with Puff Pastry
- Oct. 13: *Pizza! Pizza!* Learn how to make Pizza Dough from scratch. Make a Margherita and Pizza Bianco (White Pie)
- Oct. 20: *Gnocchi.* Aside from the art of making Gnocchi learn how to make a Sage Butter and Alfredo Sauce to top it!
- Oct. 27: *Boo!! Cupcakes.* Make the batter and frosting from scratch. Learn some special decorating techniques.
- Nov. 3: *Pretzels.* Make pretzels, toppings and dipping sauces from scratch. Ever make a stuffed pretzel?
- Nov. 17: *Everyone Loves Brownies.* Make Chocolate, Blondies, Marble Swirl Brownies and Brownie Cups.
- Dec. 1: *Quick Bread.* Make Polenta Bread and Monkey Bread.
- Dec, 8: *Pop Tarts.* Learn advanced techniques for making Pop Tarts.
- Dec. 15: *Cookies:* Make and decorate Christmas cookies and Walnut Puffs.