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 CHEESE CENTRAL

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 CLASS SCHEDULE -- **May/June/July 2015**

**GIFT CERTIFICATES**

**FROM CHEESE CENTRAL**

a thoughtful gift for giving…

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Available in any dollar amount! Can be used to take home any delicious cheese or Delectable Pantry item, attend cooking classes, or apply to any service

FEATURING:  A MULTITUDE OF BREWS...

with Cindy Della Monica and Kacie Haskins

Wed, May 20 6-8 pm

$65 per person

A new brewer’s event, showcasing 8 local breweries in a flight of beers paired with seasonal food. Comparison of brewery styles should provide lively conversation, and each course will give the diner a great opportunity to see how beverages can change the flavor of foods! This event includes a full dinner, adult beverages, the recipe booklet and two hours of fun! Bring a date, a friend, or join us a group… *Registration ends 5/16/15 Minimum of 8 guests, maximum of 10 guests*

CHEESE 101A

Sat, June 6  11am-1pm

$25 per person

Cheese and cheese-making--an interesting and complex subject.  Explore an overview of the cheese families, how to taste cheese, and taste examples of a four of the cheese families: Mild/Buttery, Alpine/Mtn, Chevres, and Cremes.      *This class also available selected dates upon request.  Call to schedule your group's personal party.  Minimum of 8 guests, maximum of 10 guests   Registration ends 6/3/15*

FEATURING:  BOKISCH WINERY

with Cindy Della Monica, and Liz and Marcus Bokisch

Tues, June 9 6-8 pm

$65 per person

Liz and Marcus Bokisch will present a flight of their delicious Spanish wines paired specifically with delicious tapas by inspired Liz.  (I'm sure there will be cheese involved!) Informative and delicious, this evening is sure to bring awareness of this awesome winery’s craft, and a full dinner of Spanish small plates is sure to please! *Registration ends 6/3/15 Minimum of 8 guests, maximum of 10 guests*

PIZZA, STONE-BAKED

with Barry Morris

Sat, June 13 6-8 pm

$65 per person

New to the Grand Central Kitchen, Barry is excited to teach a hands-on class on how to make his fabulous pizzas in a home oven with pizza stones.  He has a wonderful pizza dough recipe and great tips on making multiples for pizza parties. The baking stone information alone is worth the visit to this class!! Come hungry and ready to prep some great “pizza-pie!” *Registration ends 6/9/15 Minimum 8 guests, maximum 10 guests*

SUMMER RACLETTE

Tues, June 16  6-8 pm

$65 per person

We do LOVE our traditional Raclette, rich with sausages, boiled potatoes and more, great accompaniments to the Swiss Raclette cheese. A non-traditional Raclette meal will be presented here, perfect for summer patio dining, Join us and learn about the history of this dish, as well as the traditional information, but have a full meal of summertime flavors. *Registration ends 6/12/15 Minimum 8 guests, maximum 10 guests*

FEATURING:  RUHSTALLER BREWING

with Cindy Della Monica and a Ruhstaller brewer

Fri, June 26 6-8 pm

$65 per person

A celebrated Sacramento brewer, Ruhstaller, will be featured in this dinner class… a flight of delicious seasonal beers will be paired with early summer foods. Perfect timing, too, as Farmer’s Market will be in full swing! Let’s use our fresh, seasonal produce to best advantage… Ready, set, go—bring on the summer parties! *Registration ends 6/20/15 Minimum 8 guests, maximum 10 guests*

BREAD BAKING BASICS

with Cindy Della Monica

Sat, June 27   10am-12N

$45 per person

Love bread? Want that ‘’fresh bread” aroma wafting through your home, and crusty deliciousness at your fingertips? Calling all beginner bread-bakers to come and learn the basic techniques for quick breads and scones, traditional yeast sandwich bread, and a surprising bread to bake in the microwave! Hands-on, light meal and take-home booklet included. *Registration ends 6/24/15 Minimum of 4 guests, maximum of 6 guests*

SAVORY & SWEET SUMMER FRUITS

with Chef Sara Blighton

Mon, June 29 6-8 pm

$65 per person

Chef Sara is excited to present a terrific dinner menu using perfectly ripe summer fruits. Creative methods to find ways to utilize fruit in every aspect of your meal, from salad dressing, sauces, dessert and more. *Registration ends 6/9/15 Minimum 8 guests, maximum 10 guests*

A.K.A.  PESTO...

with Cindy Della Monica

Tues, June 30 6-8 pm

$65 per person

We all love great basil pesto, and we have a recipe for it in our booklet. However, we will be making and exploring other flavored emulsions and how to use them that will ignite your tastebuds!  Summer's special flavors --with a twist—pesto will never be the same! A full dinner, and adult beverages in this class, and the booklet goes home with you. *Registration ends 6/26/15 Minimum 8 guests, maximum 10 guests*

FEATURING: ACQUIESCE WINERY

with Cindy Della Monica and Sue Tipton

Fri, July 24 6-8 pm

$65 per person

We are so excited to host Acquiesce Winery, Lodi’s only all white wine tasting room and winery. Beautiful, well-crafted Rhone-style whites will be so delicious to pair with summer specialty foods and cheeses. Each course will pair with one of Sue’s lovely wines, while she talks about her inspiration and experiences in the winemaking business. Join us for a full meal, paired with the wines, and the booklet of recipes goes home with you. *Registration ends 7/20/15 Minimum 8 guests, maximum 10 guests*

SUMMER SIPS & APPS

with Jill Silverman Hough

Tues, July 28 6-8 pm

$65 per person

Napa food and wine writer Jill Silverman Hough, author of the “100 Perfect Pairings” cookbook series, returns CHEESE CENTRAL to celebrate summer, with great ideas for deliciously easy appetizers and the wines to pair with them. As usual, she’ll talk about food and wine pairing and demonstrate some of her favorite recipes. All the while, you’ll sip a selection of summer-licious wines and enjoy the dishes designed to pair perfectly with them. Cheers indeed! *Registration ends 7/21/15 Minimum 11 guests, maximum 15 guests*

CLASSES FEATURED IN THE

NEXT NEWSLETTER

LET'S START WITH SUSHI...

Chef Sara's sold-out class had a waiting list, so back by popular demand will be Sushi.  Register early to secure your place at her Japanese table!

REGIONAL CHEESE,  and

PRESERVING, and

CRUISIN' THE FARMER'S MARKET, and

more fun topics to enjoy!