

REGISTRATION INSTRUCTIONS

ALL CLASSES ARE HELD AT THE MACY'S CULINARY STUDIO ON STATE STREET

Registration begins November 8, 2006. Classes fill up quickly so register early to get the best selection of classes.

Class Cancellations: Macy's has the right to cancel classes due to low attendance or scheduling conflict at any time. Guests will be notified via telephone 72 hours in advance and can reschedule at that time. Refunds will be issued upon request.

Guest Cancellations: Class credit will be offered to guests if cancellation is made at least 72 hours prior to the class date. No credits will be issued for cancellations made after these deadlines, but you may send someone in your place. No refunds.

CALL 1-800-265-COOK (2665) TO SIGN UP FOR OUR CLASSES



YOUR MAIN COURSE FOR HOLIDAY PARTIES

Get your office party, bridal shower or birthday celebration cooking this season by booking the Macy's Culinary Studio for your next event. Our impressive state-of-the-art facility features a 150-seat kitchen, professional appliances and innovative tools to turn your humdrum happening into a deliciously fun-filled festivity. Spaces fill quickly. Book your party today by calling 312-781-3660.



BECOME AN EXPERT CHEF

Learn the art of cooking delicious food at the amazing Macy's Culinary Studio. Classes for all interests and experience levels are held throughout the year and taught by Macy's executive chefs and celebrity experts. It's no wonder classes fill up fast.



Macy's Culinary Studio information and class schedule also at macys.com.



DECEMBER 2006-FEBRUARY 2007
CLASS SCHEDULE

DECEMBER

GIRLS’ NIGHT OUT: HORS D’OEUVRES AND HANDBAGS

(Participation)
Chef Juliet Greene and 1154 Lill Studio, \$85
FRIDAY, DECEMBER 1, 6:30–9:30PM

1154 Lill Studio, the original custom handbag boutique, lets you mix and match hundreds of limited-edition fabrics, styles and options to design your own one-of-a-kind Lill handbag. 1154 Lill Studio has been featured on the *Today* show and the Style Network, as well as in a variety of magazines and newspapers. When you’re finished creating your unique handbag, work with Chef Juliet Greene to prepare the following menu: Blinis with Sour Cream and Caviar, Stilton, Walnut and Port Reduction Canapés, Caramelized Onion and Sliced Beef Crostini, and Chocolate Espresso Cake with Crème Anglaise. Class fee excludes handbag prices.

EASY AND ELEGANT ENTERTAINING

(Participation)
Chef Juliet Greene and Event Specialist Mike Witzcak, \$85
SATURDAY, DECEMBER 2, 6–9PM

Home entertaining should be enjoyable and stress-free for everyone, including the host. Join us and learn to make a simple and elegant dinner party. Event Specialist Mike Witzcak shows you exciting techniques for creating a memorable dining experience and Chef Juliet Greene helps you prepare an easy three-course meal complete with wine pairings.

COUCH POTATO CLUB

(Participation optional)
Macy’s Executive Chef, \$40
SUNDAY, DECEMBER 3, 2–5PM

We are redefining “quality time” by offering one great location where the couch potato can relax while the shopper hits the aisles. Make yourself comfortable and we’ll do the work while you enjoy the Sunday game at Macy’s Couch Potato Club. Menu: Stuffed Jalapeños, Chicken Wings with Assorted Sauces and White Chicken Chili with White Beans.

MACY’S CULINARY COUNCIL CHEF TAKASHI YAGIHASHI

(Demonstration)
Chef Takashi Yagihashi, \$50
MONDAY, DECEMBER 4, 4–6PM

Meet Macy’s Culinary Council chef Takashi Yagihashi as he demonstrates four of his exciting new recipes. Enjoy a sampling of each menu item, including Homemade Tofu with Sweet Soy and Ginger, Shrimp Spring Rolls with Sauce Chinois, Barbecue Pork with Steamed Buns, and Sheep’s Milk Panna cotta with Yuzu Gelée and Sweet Red Beans.

GIRLS’ NIGHT OUT: MESSAGE AND MARGARITAS

(Participation)
Chef Juliet Greene, \$75
WEDNESDAY, DECEMBER 6, 6–9PM

Relax with your girlfriends and learn to make tasty Mexican food inspired by the margarita. Cook, eat, drink and enjoy a professional massage.

DISCOVER DUCK: HOLIDAY APPETIZERS

(Participation)
Register for this class and get a second class free.
Chef Michael O’Donnell, \$75
THURSDAY, DECEMBER 7, 6–8:30PM

Impress your family and friends this holiday season by serving delicious, elegant appetizers featuring duck. We’ll take the guesswork out of preparing duck and you’ll learn for yourself how easy it is to prepare and enjoy an assortment of appetizers featuring Maple Leaf Farms duck.

ULTIMATE DESSERTS

(Demonstration)
Chef Matt Zagorski, \$65
FRIDAY, DECEMBER 8, 6–9PM

Learn to make desserts that are beautiful, delicious and easy to prepare. Chef Matt Zagorski demonstrates the following menu: Ultimate Apple Pie, Bailey’s and Banana Trifle, Cheesecake Brûlée and Molten Chocolate Cakes.

KIDS IN THE KITCHEN: HOLIDAY

(Participation)
Macy’s Executive Chef, \$45 per adult, \$25 per child (1 adult for every 3 children, please)
SATURDAY, DECEMBER 9, NOON–3PM

Learn some fun, kid-friendly recipes while spending some quality time with your children. We’ll teach you and your kids how to put together a fun, fast, three-course meal. Bring your family and have a blast creating and eating a memorable dinner, and we’ll clean up afterward. Menu: Holiday Salad with Honey Mustard Vinaigrette, Pretzel-Crusted Chicken, Homemade Ranch Dressing and Holiday Sugar Cookies.

MACY’S FAVORITE LUNCH

(Demonstration)
Macy’s Executive Chef, \$25
SUNDAY, DECEMBER 10, NOON–1PM

Spend the noon hour learning how to make your favorite lunch items from Macy’s restaurants. Menu: Coconut Shrimp with Mango-Pineapple Dipping Sauce, Chicken Breast with Tomato-Basil Sauce and Poppy seed Cakes.

CHAMPAGNE AND OTHER DELIGHTS

(Semi-participation)
Chef Matt Zagorski and Sommelier Robert Bansberg, \$10
WEDNESDAY, DECEMBER 13, 6–9PM

Toast the beginning of the winter holiday season and learn about the beverage of celebration. We will go beyond the mystique and romanticism and discover why champagnes merit their reputation as the most complete and elegant beverage crafted by man. Explore the renowned “methode champenoise” from its serendipitous beginning and why Chicago is one of the most vibrant markets for sparkling wines in North America. All wines served will be paired with food samples and served in the style of an elegant multi-course meal.

GIRLS’ NIGHT OUT: MESSAGE AND MARGARITAS

(Participation)
Chef Juliet Greene, \$75
FRIDAY, DECEMBER 15, 6–9PM

See previous listing for class details.

DATE NIGHT: MARTINI MADNESS

(Participation)
Chef Juliet Greene, \$75
SATURDAY, DECEMBER 16, 6–9PM

Unwind from the turmoil of everyday life in a unique and pressure-free environment. Experiment with recipes for some fun martinis and easy-to-make hors d’oeuvres while making new friends. Drinks include chocolate, apple and cosmopolitan martinis. Menu: Herbed Cheese Twists, Smoked Salmon on Crisp Potato Pancakes, Grilled Beef with Asparagus and Gruyère and Pear Tartlets.

COOKING CLUB: FRENCH BISTRO

(Participation)
Macy’s Executive Chef, \$75
MONDAY, DECEMBER 18, NOON–3PM

Dine with friends or meet new ones while preparing a delicious meal in the theme of the French bistro. Beer, wine and soft drinks are provided to accompany the delicious dishes: Salad Lyonnaise, Steak Frites with Herbed Butter, Classic French Onion Soup and Apple Tarte Tatin.

GIRLS’ NIGHT OUT: FONDUE AND PARAFFIN DIP FOR HANDS

(Participation)
Chef Karen Friedenber and Premier Salon, \$65
WEDNESDAY, DECEMBER 20, 6–9PM

Cheese, chocolate and champagne—are you kidding me? And we’re adding a paraffin dip treatment to make your hands beautiful. This is perfect. Prepare and enjoy retro cheese and chocolate fondues while sipping on some bubbly with the girls. Dip to your heart’s delight with Welsh Rarebit, Three-Cheese and Champagne Fondue, Dark Toblerone Chocolate Fondue and Caramel Fondue.

REAL MEN WEAR APRONS

(Participation)
Chef Craig Priebe, \$75
THURSDAY, DECEMBER 28, 6–9PM

Men, expand your horizons and indulge your passion for food. Whether you’re cooking for one or an entire family, you’ll find that preparing a meal is fulfilling, invigorating and much more rewarding than ordering out or hitting the drive-thru. Menu: Blue Cheese, Bacon and Chive Stuffed Pork Chops, Chicken Tequila Fettuccine, Baked Cauliflower Au Gratin and Better-Than-Almost-Anything Cake.



JANUARY

VEGETARIANS ARE HUNGRY PEOPLE TOO

(Demonstration)
Chef Jason Henson-Myers, \$50
WEDNESDAY, JANUARY 3, 6–8PM

Tired of being stuck with pasta marinara or the grilled veggie plate? Its time for vegetarians to eat with flavor. Enjoy a full meal that includes assorted Savory Puff Pastry Tarts, Zucchini Carpaccio, Veggie Meatballs in Roasted Tomato Sauce, Moroccan Smoked Paprika-Spiced Vegetables and Stew with Currant-Mint Couscous.

COUCH POTATO CLUB

(Participation optional)
Macy’s Executive Chef, \$40
SUNDAY, JANUARY 7, 2–5PM

See December listing for class details.

PROFESSIONAL APPROACH TO BASICS (5-PART SERIES)

(Participation)
Chef Craig Priebe, \$250

A five-part series designed to expose both beginning and intermediate cooks to a myriad of cooking styles, a better understanding of the basics and a wealth of hands-on experience.

MONDAY, JANUARY 8, 6–8:30PM

Part 1: Fish—Poaching, meunière, paper cooking and sauces.
MONDAY, JANUARY 15, 6–8:30PM

Part 2: Vegetables—Steaming, seasoning, green and root vegetables.
MONDAY, JANUARY 22, 6–8:30PM

Part 3: Stocks and Soups—Beef stock, chicken stock, cream soups and clear soups.
MONDAY, JANUARY 29, 6–8:30PM

Part 4: Meats—Beef, pork, poultry, braising, roasting, gravies and sauces.
MONDAY, FEBRUARY 5, 6–8:30PM

Part 5: Graduation Menu—Enjoy a delicious complete menu in honor of your graduation.

DIM SUM

(Participation)
Chef Matt Zagorski, \$75
TUESDAY, JANUARY 9, 6–9PM

For a great new party idea, invite your family and friends over to ring in the Chinese New Year with this authentic and easy-to-create menu. Featured recipes include Egg Drop Soup, Fried Won tons, Crab Rangoon, Steamed Buns and Asian-Style Barbecued Pork.

GIRLS’ NIGHT OUT: MESSAGE AND MARGARITAS

(Participation)
Chef Juliet Greene, \$75
WEDNESDAY, JANUARY 10, 6–9PM

See December listing for class details.

MACY’S CULINARY COUNCIL CHEF TAKASHI YAGIHASHI

(Demonstration)
Chef Takashi Yagihashi, \$50
THURSDAY, JANUARY 11, 4–6PM

See December listing for class details.

KIDS IN THE KITCHEN: ITALIAN

(Participation)
Macy’s Executive Chef, \$45 per adult, \$25 per child (1 adult for every 3 children, please)
SATURDAY, JANUARY 13, NOON–3PM

Learn some fun, kid-friendly recipes while spending some quality time with your children. We’ll teach you and your kids how to put together a fun, fast, three-course meal. Bring your family and have a blast creating and eating a memorable dinner, and we’ll clean up afterward. Menu: Homemade Pasta, Pesto Sauce, Alfredo Sauce, Marinara Sauce, Garlic Pizza Knots, Quick Tiramisu and Chopped Salad.

MACY’S FAVORITE LUNCH

(Demonstration)
Macy’s Executive Chef, \$25
SUNDAY, JANUARY 14, NOON–1PM

Spend the noon hour learning how to make your favorite lunch items from Macy’s restaurants. Menu: Mom’s Shrimp Salad on Potato Chips, Salmon Filet and Cranberry Cake.

GRILLED PIZZA

(Participation)
Chef Craig Priebe, \$75
WEDNESDAY, JANUARY 17, 6–8:30PM

The hottest trend in pizza is grilling. Learn the secrets to making restaurant-style grilled pizza, indoors or outside on your home grill. This class covers basic dough and sauce preparation, grilled pizza techniques and five exotic pizza creations.

COOKING WITH BEER

(Participation)
Chef Matt Zagorski, \$75
THURSDAY, JANUARY 18, 6–9PM

Discover what serious food aficionados have known for a long time, that beer is one of the world’s greatest seasoning agents. Used properly, beer turns the most ordinary food into exceptional fare. In addition, learn tips on how to successfully incorporate beer into your own favorite recipes. Menu: Welsh Rarebit (a classic beer and cheese fondue), Mussels (cooked in lager), Beer-Brined Pork Chops with Chipotle Barbecue Sauce, Cole Slaw (featuring beer in the dressing) and rich and moist Chocolate Cake (using beer as a leavening agent).

GIRLS’ NIGHT OUT: FONDUE AND PARAFFIN DIP FOR HANDS

(Participation)
Chef Karen Friedenber and Premier Salon, \$65
FRIDAY, JANUARY 19, 6–9PM

See December listing for class details.

KIDS IN THE KITCHEN: MEXICAN

(Participation)
Macy’s Executive Chef, \$45 per adult, \$25 per child (1 adult for every 3 children, please)
SATURDAY, JANUARY 20, NOON–3PM

Learn some fun, kid-friendly recipes while spending some quality time with your children. We’ll teach you and your kids how to put together a fun, fast, three-course meal. Bring your family and have a blast creating and eating a memorable dinner, and we’ll clean up afterward. Menu: Chips and Guacamole, Mexican Wedding Cookies, Salsa Verde, Chicken Quesadillas, Mexican Confetti Rice and Skirt Steak Fajitas.

BRING ON THE WINTER WONDERLAND BRUNCH

(Participation)
Chef Karen Friedenber, \$75
SUNDAY, JANUARY 21, 11AM–2PM

Brrr...it’s cold outside! But we’ll stay warm and cozy with these delicious brunch creations. Join Chef Karen Friedenber as she teaches you to make Blueberry and Mascarpone French Toast with Blueberry Syrup, Scrumptious Egg Scramble and Heavenly Hot Tea Punch. Bring your appetite.

HOMEMADE PASTA

(Participation)
Chef Dee Coutelle, \$65
THURSDAY, JANUARY 25, 6:30–9:30PM

Learn to make easy pasta dough and use the hand crank machines to create all different pasta styles. The best part is when you get to sample your homemade creations. Bellissimo!

WINES 101: THE MECHANICS OF TASTING WINE

(Participation)
Chef Matt Zagorski and Sommelier Robert Bansberg, \$100
FRIDAY, JANUARY 26, 6–9PM

With Pinot Noir as the featured wine, this introduction to enjoying wines looks at the fundamentals of effectively matching food with wine. Robert Bansberg, rated by *Food & Wine* magazine as the “Best Sommelier in Chicago” in 2000, conducts the second half of the evening, which is devoted to the history of the “heartbreak” Pinot Noir grape. All of the wines will be skillfully paired with delicious food samples and served in the style of an elegant multi-course meal.

MAKE SOME DOUGH

(Participation)
Chef Dee Coutelle, \$75
TUESDAY, JANUARY 30, 6–9PM

Overcome your fear of working with yeast and learn to make a wonderful base dough recipe and variations (whole, wheat, fruit and nut) to turn into breads and rolls with no special equipment needed. All bread can be completely baked, frozen, defrosted and reheated so you can make special meals any time.

GIRLS’ NIGHT OUT: MESSAGE AND MARGARITAS

(Participation)
Chef Juliet Greene, \$75
WEDNESDAY, JANUARY 31, 6–9PM

See December listing for class details.



FEBRUARY

COOKING CLUB: FRENCH BISTRO

(Participation)
Macy’s Executive Chef, \$75
SATURDAY, FEBRUARY 3, NOON–3PM

See December listing for class details.

COUCH POTATO CLUB

(Participation optional)
Macy’s Executive Chef, \$40
SUNDAY, FEBRUARY 4, 2–5PM

See December listing for class details.

GIRLS’ NIGHT OUT: FONDUE AND PARAFFIN DIP FOR HANDS

(Participation)
Chef Karen Friedenber and Premier Salon, \$65
WEDNESDAY, FEBRUARY 7, 6–9PM

See December listing for class details.

NEW WINES FROM AROUND THE WORLD

(Demonstration)
Chef Dee Coutelle, \$65
THURSDAY, FEBRUARY 8, 6–9PM

From Europe to South Africa, introduce yourself to wines beyond the usual Chardonnay, Sauvignon Blanc and Cabernet. Learn how these new finds compare to traditional wines and how they compliment foods and budgets.

KIDS IN THE KITCHEN: ITALIAN

(Participation)
Macy’s Executive Chef, \$45 per adult, \$25 per child (1 adult for every 3 children, please)
SATURDAY, FEBRUARY 10, NOON–3PM

See January listing for class details.

BRING ON THE BRUNCH

(Participation)
Chef Karen Friedenber, \$75
SUNDAY, FEBRUARY 11, 5–8PM

Learn to make a brunch menu that leaves you time to enjoy conversations with your guests. Featuring colors of the season and comforting flavors. This intriguing menu will inspire everyone who tastes your creations. Menu: Tri-Color Egg Terrine, Praline and Apple French Toast and Tantalizing Hot Tea Punch.

MOST ROMANTIC FOOD AND WINE FOR VALENTINE’S DAY

(Participation)
Chef Dee Coutelle, \$75
TUESDAY, FEBRUARY 13, 6–9PM

Make your sweetheart the most romantic dinner of the year together and pair each course with a special wine. The menu includes Steak/Veal in Cognac Sauce, special heart-shaped appetizers, salad and Chocolate-Cherry Cake.

GIRLS’ NIGHT OUT: MESSAGE AND MARGARITAS

(Participation)
Chef Juliet Greene, \$75
FRIDAY, FEBRUARY 16, 6–9PM

See December listing for class details.

DATE NIGHT: DINNER AND A MOVIE

(Participation optional)
Macy’s Executive Chef, \$75
SATURDAY, FEBRUARY 17, 6:30–9:30PM

Ditch the noisy bars and enjoy a night out with a friend, spouse or significant other as we prepare a delicious dinner and mix up the drinks while enjoying a movie on us. Our featured movie is *Pleasantville* and our menu offers a number of ‘50s retro choices including Meat Loaf, Mashed Potatoes, Crinkle-cut Vegetable Medley, Fruit Cocktail, Chili Mac Casserole and Candy Clusters.

MACY’S FAVORITE LUNCH

(Demonstration)
Macy’s Executive Chef, \$25
SUNDAY, FEBRUARY 18, NOON–1PM

Spend the noon hour learning how to make your favorite lunch items from Macy’s restaurants. Menu: Ancho-Cherry Barbecue Chicken Pot Pie, Open-Faced Roast Turkey Sandwich and Double Chocolate-Peanut Butter Krispy Treats.

MOST REQUESTED RECIPES FROM 1976–2006

(Participation)
Chef Dee Coutelle, \$75
TUESDAY, FEBRUARY 20, 5–8PM

Dee Coutelle, named one of the “10 Best Cooking Teachers in Chicago” by the *Chicago Tribune*, has been teaching classes since the early ‘70s and has gathered her most-requested recipes that are sure to please. Menu: Smothered Filet Mignon and Mushrooms, Sweet and Sour Lemon Salad, Shrimp Appetizer with Thai Basil Sauce, Whole Wheat French Rolls and Italian Chocolate Cookie Cake with Rich Glaze.

COOKING CLUB: MEDITERRANEAN DELIGHTS

(Participation)
Chef Matt Zagorski, \$75
WEDNESDAY, FEBRUARY 21, NOON–3PM

Dine with friends or meet new ones while preparing a delicious meal. Beer, wine and soft drinks are provided to accompany a menu including Greek Spinach Pie, Moussaka including a classic Béchamel sauce, Bolognese Meat Sauce from Italy and Sun-Dried Tomato Tapenade Tapas from Spain.

MACY’S CULINARY COUNCIL CHEF TAKASHI YAGIHASHI

(Demonstration)
Chef Takashi Yagihashi, \$50
THURSDAY, FEBRUARY 22, 4–6PM

See December listing for class details.

KIDS IN THE KITCHEN: MEXICAN

(Participation)
Macy’s Executive Chef, \$45 per adult, \$25 per child (1 adult for every 3 children, please)
SATURDAY, FEBRUARY 24, NOON–3PM

See January listing for class details.

SPANISH HARVEST DINNER

(Demonstration)
Chef Matt Zagorski, \$65
TUESDAY, FEBRUARY 27, 6–9PM

Come and see why all the food and wine writers are excited about the renaissance of the Spanish culture. The foods and wine of Spain are as multi-layered as the country itself. Learn the country’s gastronomic history and gain an understanding of why all of the top American chefs and sommeliers are searching out the best menus in Spain, both creative and classic. The highly acclaimed wines of Rioja, Ribera del Duero and Priorat will be highlighted along with a general walkthrough of all the major wine regions. Please don’t eat before this class! As always, all of the wines will be paired with food samples indigenous to Spain and served in the style of an elegant multi-course meal.

GIRLS’ NIGHT OUT: MESSAGE AND MARGARITAS

(Participation)
Chef Juliet Greene, \$75
WEDNESDAY, FEBRUARY 28, 6–9PM

See December listing for class details.