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MACY'S

 **macys**
111 North State Street
Chicago, IL 60602

**TAKE ME TO
STATE STREET™**



 **MACY'S
CULINARY
STUDIO**

MARCH APRIL MAY 2008

CLASS SCHEDULE

CULINARY STUDIO | MACY'S ON STATE STREET | 7TH FLOOR



MARCH

HEALTHY COOKING

Participation, Macy’s Chef, \$75

MONDAY, MARCH 24, 6–9PM

Still following your New Year’s resolution? Learn to create new dishes that are good for you, are low in fat and sodium and taste great. Menu: Mushroom Salad with Garlic and Parsley Vinaigrette, Herb-Marinated Chicken with Pan Sauce, Jicama Spinach Salad with Lime Yogurt Dressing and Pumpkin Flan.

TEENS IN THE KITCHEN

Participation, Macy’s Chef, \$75

SATURDAY, MARCH 1, 11AM–2PM

They’ve expressed an interest in better food! This class will explain basic culinary skills and teach several dinner recipes your teen can recreate for you at home. Menu: Grilled Chicken, Vegetable Stir Fry, Mandarin Orange Salad and Crème Brûlée.

TAPAS WITH A TOAST

Participation, Macy’s Chef, \$75

FRIDAY, MARCH 7, 6–9PM

Tapas, those savory little tidbits of Spanish culture, are delicious and deceptively simple to make and enjoy. Join our chefs as they take you on an exciting exploration of this enduring food trend and toast the occasion with White Sangria (recipe included). Menu: Chicken Empanadas with Roasted Poblano Chile Sauce, Chipotle Shrimp and Avocado Tostadas, Bacon-Wrapped Dates and Garlicky Potato Salad.

FRENCH FUSION

Participation, Macy’s Chef, \$75

WEDNESDAY, MARCH 12, 6–9PM

Learn the art of “fusion” by fusing old and new to create an incredible French meal. Menu: Roasted Cauliflower Soup, Spinach Soufflé, Cinnamon Crème Sables and Coq a Vin.

COOKING CLUB: ITALIAN

Demonstration, Macy’s Chef, \$60

SUNDAY, MARCH 16, NOON–3PM

Create new pasta dishes and enjoy Macy’s very own Fresh Noodle Lasagna. Enhance your skills with Italian cooking techniques. Menu: Fresh Noodle Lasagna, Pasta with Shrimp, Tri-Color Salad and Tiramisu.

EASTER SPLENDOR

Participation, Chef Karen Friedenberg, \$75

THURSDAY, MARCH 20, 6–9PM

Spice up your holiday dinner with some new ideas and flavors. Menu: Grilled Leg of Lamb, Garlic Smashed Potatoes, Roasted Vegetables and Cheesecake.

GLOBAL WINES

Participation, Chef Dee Coutelle, \$75

FRIDAY, MARCH 21, 6–9PM

Meet and savor new grapes you may have never tried—Falanghina, Mauzac and more from around the globe. Learn how these new finds compare to your old favorites and make three quick appetizers that pair especially well with the new wines.

KIDS IN THE KITCHEN: MOVIE TIME

Participation, Macy’s Chef, \$45 per adult, \$25 per child (1 adult for every 3 children, please)

SATURDAY, MARCH 22, 11AM–2PM

Join us to learn some fun, kid-friendly recipes featured in kids’ movies, featuring *Ratatouille*. We will create soups from the movie and the title dish, Ratatouille, combined with a variety of sauces.

MASSAGE AND MARGARITAS

Participation, Macy’s Chef, \$75

FRIDAY, MARCH 28, 6–9PM

Not just for the girls any more. Relax with your friends and learn to make tasty Mexican food inspired by the margarita. Cook, eat, sip and enjoy a professional massage by the team from Christopher Charles anti-aging skincare spa.

YEAST & BREADS 1-2-3

Participation, Chef Dee Coutelle, \$75

MONDAY, MARCH 31, 6–9PM

Yeast still a mystery? Step 1: Learn to handle yeast and make a no-knead, fast and easy, whole-wheat yeast bread. Step 2: Make beautiful yeast rolls from a “knead a little” dough. Step 3: An easy way to create bread with a rolled-in basil filling.

Above:
Dave Lieberman’s Asparagus, Egg and Radish Salad.
Great Gatherings cookbook.

On the cover:
Dave Lieberman’s Red Peppers Stuffed with Chorizo
and Couscous. *Great Gatherings* cookbook.

SINGLES NIGHT

Participation, Macy’s Chef, \$75

FRIDAY, APRIL 4, 6–9PM

Calling all singles. Learn to create dishes for one or two and reduce recipes from family size to fit your needs and possibly make a new friend. Menu: Grilled Tenderloin with Horseradish Cream, Yogurt Cucumbers, Spicy Shrimp Salad, Brandied Peach Pork Chops and Flourless Chocolate Cake.

CAJUN COOKING

Participation, Macy’s Chef, \$75

WEDNESDAY, APRIL 9, 6–9PM

Our very own Southern chef will inspire you with some hot and spicy dishes, teaching you to make different rubs that will spice up any meal. Menu: Blackened Steak, Gumbo, Hush Puppies, Cajun Shrimp and Sweet Apple Pie.

KIDS IN THE KITCHEN: COMFORT FOOD

Participation, Chef Karen Friedenberg, \$45 per adult, \$25 per child. (1 adult for every 3 children, please)

SATURDAY, APRIL 12, 11AM–2PM

Make light meals for kids that will have them asking for more and supply a burst of energy. Menu: Meatloaf Balls, Apple and Pear Salad with Raspberry Vinaigrette, Grilled Vegetables and Garlic Potatoes.

GREAT BIG GOOEY GOBS

Participation, Chef Dee Coutelle, \$75

MONDAY, APRIL 14, 6–9PM

Cakes, cookies, brownies—who doesn’t love gooey? Make the gooiest White Chocolate Mini Cakes, a no-fat Chocolate Nut Cookie and a Caramel Brownie that tastes more like candy. No diets today!

FRESH FROM THE SEA

Participation, Macy’s Chef, \$85

WEDNESDAY, APRIL 16, 6–9PM

Create great meals starring gifts from the sea. Cook seafood to perfection and learn not to over- or under-cook it. Menu: Tuna Steaks, Fresh Mussel Pasta, Butter Poached Lobster and Grilled Oysters.

TEENS IN THE KITCHEN

Participation, Macy’s Chef, \$75

SATURDAY, APRIL 19, 11AM–2PM

See March listing for class details.

WHET YOUR APPETIZERS

Participation, Chef Matt Zagorski, \$75

MONDAY, APRIL 21, 6–9PM

Looking for new hits for that family gathering or cocktail party? Impress your guests with these mini delights that taste like they took hours to prepare. Menu: Crab Stuffed Mushrooms, Brie and Apricot Kisses, Chicken Salad on Potato Latke and Mini Beef Wellington.

MEXICAN FIESTA

Demonstration, Macy’s Chef, \$75

THURSDAY, APRIL 24, 6–9PM

Do you want to make authentic Mexican dishes? We’ll share recipes for your favorites. Menu: Flautas, Fried Quesadillas, Guisado and Flan for dessert. Olé!

KIDS IN THE KITCHEN: ASIAN

Participation, Macy’s Chef, \$45 for adults, \$25 for kids. (1 adult for every 3 children, please)

SATURDAY, APRIL 26, 11AM–2PM

Join us for a cooking tour of Asia. Learn to wrap and roll delicious Asian creations. Menu: Egg Rolls, Chicken and Beef Yakitori, Lettuce Wraps, Veggie Fried Rice, Banana and Chocolate Won Tons with Whipped Cream.

WALNUT ROOM FAVORITES, OLD AND NEW

Participation, Macy’s Chef, \$75

MONDAY, APRIL 28, 6–9PM

Create the most requested menu items from the world famous Walnut Room. You’ve enjoyed these selections for years, so why not create them at home? Menu: Mandarin Chicken Salad, Mrs. Hering’s Chicken and Fresh Vegetable Potpie, Oven Baked Meatloaf and Frango® Cheesecake.



Rick Bayless’s Red Hot Margarita. *Great Gatherings* cookbook.

TAPAS WITH A TOAST

Participation, Macy’s Chef, \$75

THURSDAY, MAY 1, 6–9PM

See March listing for class details.

PROFESSIONAL APPROACH TO BASICS (5-PART SERIES)

Participation, Chef Craig Priebe, \$300

6–8:30PM EACH NIGHT

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.

WEDNESDAY, MAY 7

Part 1: Vegetables—Steaming, seasoning, green and root vegetables.

WEDNESDAY, MAY 14

Part 2: Fish—Poaching, meunière, paper cooking and sauces.

WEDNESDAY, MAY 21

Part 3: Stocks and Soups—Beef stock, chicken stock, cream soups and clear soups.

WEDNESDAY, MARCH 28

Part 4: Meats—Beef, pork, poultry, braising, roasting, gravies and sauces.

WEDNESDAY, JUNE 4

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

MASSAGE AND MARGARITAS

Participation, Macy’s Chef, \$75

FRIDAY, MAY 9, 6–9PM

See March listing for class details.

TEENS IN THE KITCHEN

Participation, Macy’s Chef, \$75

SATURDAY, MAY 10, 11AM–2PM

See March listing for class details.

SUMMER GRILLING

Participation, Chef Craig Priebe, \$75

FRIDAY, MAY 16, 6–9PM

Spice up summer with these grilled favorites. Learn grilling techniques for meat and shellfish plus how to maximize grilled flavor. Menu: Mango-Mint Marinated Grilled Shrimp, Mojo Marinated Grilled Skirt Steak with Warm Corn Tortillas and Tomatillo Salsa, Grilled Sweet Potatoes with Cilantro-Lime Vinaigrette, Thai Grilled Scallops with Tangy Dipping Sauce.

VEGETARIANS ARE HUNGRY, TOO

Participation, Chef Matt Zagorski, \$75

SATURDAY, MAY 17, 6–9PM

Eat your way to the top. Enjoy an entire meal of vegetarian entrees that will suit any palate. Menu: Assorted Puff Pastry Tarts and Pizzas, Summer Potato Soup with Avocado, Israeli Couscous with Feta, Roasted Vegetables with Lemon Vinaigrette and Cheese and Chive Soufflé.

KIDS IN THE KITCHEN: ITALIAN

Participation, Chef Karen Friedenberg, \$75

SATURDAY, MAY 24, NOON–3PM

A great afternoon with kid-friendly recipes to complete a three-course meal. Create the feast and we’ll do the clean up. Menu: Home-made Pasta, Pesto Sauce, Alfredo Sauce, Marinara Sauce, Garlic Pizza Knots, Tiramisu and Chopped Salad.

BASIC KNIFE SKILLS

Participation, Chef Karen Friedenberg, \$50

FRIDAY, MAY 30, 6–8PM

This class will change the way you work in the kitchen forever. Learn to handle kitchen knives safely with skill and confidence as Chef Karen demonstrates practical cuts and walks you through proper knife-handling techniques. Practice your skills and learn how to select knives for your kitchen.

COOKING CLUB: GREEK

Participation, Macy’s Chef, \$75

SATURDAY, MAY 31, 6–9PM

What’s the secret? Join us as we prepare some of our classic Greek favorites. We’ll tour Greece and learn how each area has different culinary styles. Menu: Lamb Raviolis, Spanikopita, Greek Salad and Gyros.

Takashi Yagihashi’s Prosciutto Shrimp Spring Rolls. *Great Gatherings* cookbook.



REGISTRATION INSTRUCTIONS

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

Registration begins February 18. Classes fill up quickly so register early to get the best selection.

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

BUY 2 CLASSES, GET A 3RD FREE

An extra course for all the food lovers. Receive a third class free when you purchase two classes from our spring schedule.

GET YOUR PARTY COOKING

For bridal showers, birthday celebrations, or office parties, heat things up 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 help turn your humdrum happening into a deliciously fun-filled festivity. Reserve your space today by calling 312-781-3660.

BECOME AN EXPERT CHEF

Learn the art of cooking delicious food at the 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.



COMPLIMENTS TO THE CHEFS

Great Gatherings: Star Chefs Entertain at Home

Find out how the 16 star chefs of the Macy's Culinary Council entertain their family and friends and learn how easy it is to pull off in your own home. From fantastic fiestas to the ultimate brunch, this book is packed with over 100 recipes and tons of great gourmet advice. 29.95.

To order your copy, please call 1-800-45-MACYS
(1-800-456-2297) or shop macys.com.

For mail, phone and online orders, applicable shipping fees and city and state taxes will be added.

MACY'S AMAZING CULINARY STUDIO

The 4,200 square foot Culinary Studio at Macy's on State Street was opened in 2004 and is home to the Macy's Culinary Council. Experience state-of-the-art equipment and try out all the latest kitchen conveniences. Enjoy cooking like a pro, while cooking with the pros.