

OCTOBER • NOVEMBER • DECEMBER

# Delightful

## 2016 Classes for the Holidays

### Kids Classes:

Gifts from the Kitchen

### Bring On the Holidays!

Spooky & Delicious Halloween Snacks,  
Thanksgiving Dishes, Holiday Sweets

### Make & Take Gingerbread Houses!

### Family Fun Classes

### Hands-On Christmas Cookies!



the  
cooking school  
presented by **Tops**

ROCHESTER 3507 MT. READ BOULEVARD, PHONE: 585-663-5449

TOPS COOKING SCHOOL ONLINE - [TopsMarkets.com](http://TopsMarkets.com) > Departments > The Cooking School







# Family Fun Classes

These special classes are designed to be fun for the whole family! We will be creating a delicious menu then we will enjoy quality family time as we eat together and play a few games. Please join us for these very special events! **\*Please note for safety reason only children 4 years of age and older.**

## SPOOKY HALLOWEEN SUPPER

Instructor "Miss Amie"

Friday, October 14, 6:00-8:00pm

**\$15 per person or \$50 for family of four**

Calling all ghosts and goblins! Tonight we will be scaring up a delicious menu of some Halloween favorites. Come in costume as we cook together and then enjoy our scrumptious meal fit for anyone or anything. Prizes will be awarded for best costume and we will play a few Halloween party games. *Trick or Treat Nachos, Mummy Dogs, Halloween Cupcakes, Swamp Juice*



## TV DINNER NIGHT

Instructor "Miss Amie"

Friday, November 4, 6:00-8:00pm

**\$15 per person or \$50 for family of four**

Dust off the TV trays and get ready for a flash from the past. Tonight we will be making our own homemade TV dinners. Join "Miss Amie" as she teaches your family how to make new and improved TV dinners that are homemade and much healthier than the frozen processed ones. Movie night just got kicked up a notch! *Mini Barbecue Meatloaf, Smooth Mashed Potatoes, Dilled Peas, Homemade Biscuits, Hot Fudge Pudding Cakes*

## CHRISTMAS PARTY AND COOKIE BAKING

Instructor "Miss Amie"

Friday, December 2, 6:00-8:00pm

**\$15 per person or \$50 for family of four**

With a little more than three weeks till Christmas it seems like it is time for a Christmas Party! We will be preparing a couple of brunch entrees that will be a hit at your Christmas brunch. Of course we can't forget the great tradition of baking Christmas Cookies. *Holiday Brunch Casserole, Pumpkin French Toast, Triple Chocolate Candy Cane Cookies, Gingersnap Creams*





# BIRTHDAY PARTIES

AT THE COOKING  
SCHOOL ARE

# FUN!



Trying to plan your child's birthday party?  
Let us do the work for you! Call today to book your party.

## ATTENTION SCOUT LEADERS!

The Cooking School offers an approved Scout cooking program, for boys and girls, that has been revised in accordance with the new Scout program. What a fun way to work toward your cooking badges!





# Kids' Kitchen

## LITTLE CHEFS AGES 4-7

Moms and Dads, feel free to leave the little ones at class in The Cooking School in the hands of our capable teachers and assistants, or stay in the back of the classroom and watch; you choose whatever you and your child are most comfortable with.

### LET'S GO FISHING! • \$15

**Instructor "Miss Linda"**

**Saturday, October 1, 10:00am-12:00pm**

Let's go fishing with fun food and even a few fun fish games. No need to bring your fishing pole, Miss Linda will have everything you need to have a successful fishing trip. The fish are sure to be jumping for fun in this class!

*Jellyfish Hotdogs, Grilled Starfish Sammies, Aquarium Grahams, Blue Lagoon Milkshakes*

### IT CAME FROM...CLASSIC MONSTER MOVIE RECIPES • \$15

**Instructor "Miss Marie"**

**Saturday, October 15, 10:00am-12:00pm**

Come and prepare recipes to go along with your favorite classic Halloween films. Frankenstein, the creature from the Black Lagoon, Wolfman and Vampires will be sure to enjoy these favorites. You'll have a frightfully good time!

*Frankenfurters, Creature From the Black Lagoon Bottomless Chili, Wolfman Moon Pies, Vampire Yogurt Parfaits, Green Slimed Popcorn, Swamp Juice*



### MEXICAN FIESTA! • \$15

**Instructor "Miss Ilene"**

**Saturday, October 22, 10:00am-12:00pm**

It doesn't have to be Cinco De Mayo in order to have a Mexican Fiesta and there is no need to go out to a Mexican restaurant. Today Miss Ilene will show you how easy it is to create your own delicious snacks so you can throw your own Fiesta any day of the year.

*Homemade Chips N' Salsa, Guacamole, Mexican Fiesta Quesadillas*

### WE CAN DO IT! THANKSGIVING APPETIZERS AND DESSERTS • \$15

**Instructor "Miss Ilene"**

**Saturday, November 5, 10:00am-12:00pm**

Thanksgiving is a time when we pull out all the stops in creating our feasting menus. Our little chefs can take part in the preparation of our holiday meal. We will be showing our talented class how to make delightful accompaniments to your delicious Thanksgiving feast.

*Mini Cornucopias, Tom T's Veggie Tray, Maple Cinnamon Spiced Nuts, Pumpkin Umpkin Mini Sugar Cookies*

### YOU CAN'T CATCH ME! I'M THE GINGERBREAD MAN! • \$15

**Instructor "Miss Ilene"**

**Saturday, November 19, 10:00am-12:00pm**

Back by popular demand, this fun class features the classic holiday story of the gingerbread man! We will read his story and make him and his friends to gobble p or take home and share.

*Gingerbread Cookies, Perfect Buttercream Icing*



### REINDEER FUN • \$15

**Instructor "Miss Linda"**

**Saturday, December 3, 10:00am-12:00pm**

Let's have creative food fun with Santa's reindeer friends. We will have a reindeer themed party with story and game time too!

*Reindeer Cupcakes, Cookies, Candy and Special Reindeer Food*



### GIFTS FROM THE KITCHEN • \$15

**Instructor "Miss Ilene"**

**Saturday, December 17, 10:00am-12:00pm**

A homemade gift is one of the best kind of gifts. It is always a treasured and welcome surprise to receive a gift that was hand crafted by someone you love. These gifts will be perfect for anyone.

*Hot Chocolate On A Stick, Rudolph Pops, Friendship Tea, Holiday Quick Breads*



# JUNIOR CHEFS AGES 8–15

## POKEMON WHOA!! • \$20

**Instructor “Miss Therese”**

**Friday, October 21, 6:00-8:00pm**

Tonight we will celebrate the Pokemon Go craze. We won't be chasing them but will be making wonderful foods based on the characters and game. Join the fun as we uncover these tasty, fun foods.

*Philemon Cookies, Pokemon Cupcakes, Moo Moo Milkshakes, Mystic Red Team Pizza Snacks, Pikachu Puffins*

## A TRIP TO THE ORIENT • \$20

**Instructor “Miss Therese”**

**Friday, November 11, 6:00-8:00pm**

No need to pack your bags for this fun and exciting trip! Come travel with us as we explore Asian tastes deliciously. Learn the techniques of Asian cuisine. You won't need your passport for this vacation for your tastebuds.

*Egg Rolls, Chicken Stir Fry, Fried Rice, Wontons, Almond Cookies*

## JUNIOR CHEF THANKSGIVING • \$20

**Instructor “Miss Linda”**

**Friday, November 18, 6:00-8:00pm**

Stuffing, gravy and mashed potatoes are all Thanksgiving favorites. We will be learning how to properly execute these traditional feast favorites. To give a twist on the usually Thanksgiving spread we will also introduce a few new and exciting dishes.

*Turkey Rollups, Mashed Potatoes And Gravy, Candy Corn Fruit Cups, Fun Thanksgiving Themed Cupcakes*

## BUH-NA-NAH • \$20

**Instructor “Miss Marie”**

**Friday, December 9, 6:00-8:00pm**

Let's go bananas! Who doesn't love bananas? They are one of nature's fast foods and energy boosters. These recipes are sure to make any Minion happy.

*Breakfast Banana Splits, Graham Cracker Banana Supreme Bars, Extreme Banana Bread, Maple-Banana Baked Oatmeal, Banana Smoothies*

## HOLIDAY BAKING • \$20

**Instructor “Miss Therese”**

**Friday, December 16, 6:00-8:00pm**

We are baking up tempting, exquisite holiday desserts. These recipes are great for a family meal or to package and give away as gifts. Join Miss Therese as she guides you through these all stars.

*Seven Layer Bars, English Toffee, Cranberry Orange Streusel Mini Breads, Mini Cheesecakes, Peppermint Swirl Bark*





# Adult Classes



**Note** - Classes without a symbol are demonstration classes.

## **HOLIDAY CUPCAKES • \$25**

**Culinary Instructor Linda Murray**  
**Wednesday, October 5, 7:00-9:00pm**

Learn new and enhanced cupcake recipes and decorating techniques. You will make, bake and take a variety of decorated cupcakes using fondant, frosting and fillings. This will be a fun class to take with friends!

## **FLAVORS OF FALL • \$25**

**Personal Chef Ellen Adams**  
**Thursday, October 13, 7:00-9:00pm**

There is a chill in the air, but the kitchen is warm and inviting with the wonderful aromas of fall. Tonight we will be creating a delicious menu filled with all of the best flavors of Fall.

*Roasted Butternut Squash, Pork Chops With Apples and Sweet Potatoes, A Fall Salad with Candied Walnuts and Craisins, Green Apple and Brie on Crostini Appetizers.*

## **APPLE HARVEST • \$25**

**Chef Therese Bertrand**  
**Tuesday, October 18, 7:00-9:00pm**

Crisp, sweet, fresh Fall apples are one of the joys of the brisk autumn weather. We are so fortunate to have apples growing in our area. Take full advantage of the apple varieties New York has to offer. Learn how apples can be prepared in a variety of ways both sweet and savory!

*Individual Apple Strudels, Moist Apple Cake, Robust Kale Salad with Apples and Pomegranate, Stuffed Pork Loin with Apples*



## **EATING WELL FOR THE HEALTH OF IT!** **RAINY DAY ONE-POT MEALS**

**Personal Chef Brenda Monahan**  
**Friday, October 21, 11:00am-1:00pm**

MVP Sponsored Class: MVP Members \$10 (MUST call MVP directly to register and receive discount)

Non-MVP Members \$20

There is nothing better than a hearty, home-cooked meal to warm your heart and tummy. Learn how easy it is to prepare these nutritious and satisfying comfort meals.

*Ribollita (Italian Vegetable Stew), Sweet Potato Enchiladas Skillet, Slow-Cooker Chicken and Sausage Cassoulet, Baked Spaghetti Squash, Chicken Parmesan Boats*

## **BACON -NEED WE SAY MORE? • \$25**

**Chef Amie Liming**  
**Monday, October 24, 7:00-9:00pm**

It's that time again! Time to indulge in our secret guilty pleasure...BACON. Back by popular demand Chef Amie has created another enticing bacon themed menu. If bacon is one of your favorites join us tonight to find a few new favorite ways to use bacon.

*Bacon Crostini, Tomato Cucumber Salad with Pancetta, The Best Ever Bacon Macaroni and Cheese, Caramel and Bacon Muffins*

## **CAST IRON COOKING III – THE PERFECT STEAK! • \$25**

**Culinary Instructor Ilene Stella**  
**Thursday, October 27, 7:00-9:00pm**

Join us tonight as Instructor Ilene shows us what to do with our cast iron pans that may have been pushed to the back of the cabinet. Whether you have attended all of Ilene's incredible and informative cast iron classes or if this is your first one you are sure to learn a few tricks and secrets of how wonderful cast iron cooking really is.

*Restaurant Quality Steak, The Perfect Baked Potato, Caesar Salad, Bananas Foster*



## **HANDS-ON FOOD TRUCK (NO TRUCK REQUIRED!) • \$25**

**Personal Chef Brenda Monahan**  
**Tuesday, November 1, 7:00-9:00pm**

Food truck rodeos have become so popular. They are a fun way to spend time with friends and give your taste buds a new and exciting sensation. Join Chef Brenda tonight as she introduces you to the wonderful world of food truck eats. She will inspire your culinary dreams to take a ride on the flavor side of town so you can create your own food truck favorites at home.

*Cambodian-Style Spring Rolls, Okonomiyaki (Japanese Shrimp Pancake), Coconut-Lime Pork Tacos with Black Beans and Avocado, Korean Garbage Plate: French Fries with Bulgogi and Caramelized Kimchi*

## **MY OH MY HOW WE LOVE PIE! • \$25**

**Culinary Instructor Ilene Stella**  
**Thursday, November 3, 7:00-9:00pm**

It is as easy as pie. Well some times not so much. Don't let your perfect pie crumble. Learn some of the secrets and techniques in making a delicious picture perfect pie. Join us tonight to learn it really can be as easy as pie!

*Perfect Pie Crust, Individual Turkey Pot Pies, Bourbon, Bacon and Pecans Pie Oh My, Triple Chocolate Chiffon Pie, Retro Pumpkin Pie*



**UPDATED THANKSGIVING SIDES • \$25****Personal Chef Ellen Adams****Monday, November 7, 7:00-9:00pm**

Take your holiday dinner up a notch with a few innovative recipes that will be sure to please the pickiest of palates. Chef Ellen will show you how to take the same old, same old out of your holiday menu and add some excitement to the holiday spread. Your friends and family will thank you!

*Sausage-Cranberry Stuffing, Sage Mashed Potatoes, Orange Glazed Carrots and Sweet Potato Casserole.*

**HANDS-ON ASIAN FARE • \$25****Chef Amie Liming****Wednesday, November 9, 7:00-9:00pm**

Put down that phone, there is no need to call for take out! It is easy and fun to make your own Asian menu at home. You can create this tasty and exciting menu and save money in no time.

*Wonton Soup, Chicken Meatballs with Sweet Peanut Sauce, Thai Sesame Edamame, Spicy Turkey Lettuce Wraps, Almond Cookies*

**EATING WELL FOR THE HEALTH OF IT! ENTERTAIN WITH ELEGANT (AND HEALTHY!) HOLIDAY APPETIZERS****Personal Chef Brenda Monahan****Friday, November 18, 11:00am-1:00pm**

MVP Sponsored Class: MVP Members \$10 (MUST call MVP directly to register and receive discount) Non-MVP Members \$20

Cheese cubes? Pepperoni slices? 7-Layer dips? Take the stress out of entertaining with delicious and healthy alternatives to standard party fare. Your holiday guests will thank you!

*Roasted Mushrooms and Garlic, Beef and Blue Endive Petals, Blackened Shrimp and Crisp Cucumber, Honey Ricotta Dip, Baba Ghanoush with Pomegranate*

**TREASURED SHARED FAMILY RECIPE BOOK • \$25****Chef Therese Bertrand****Tuesday, November 29, 7:00-9:00pm**

Tonight we will build a recipe book together. Therese will be sharing four of her family and friends' favorite all time recipes. We would like you to send in or submit one of your favorites when you register for the class. We may prepare one of them in class along with our listed recipes but they will all be in your recipe packet at class!! Great way to build your recipe collection with tried and true favorites!

*Brenda's Chicken Marbella, Cathy's Carrot Cake, Joanne's BBQ Brisket, Lucille's String Bean Patties*

**HANDS-ON GLUTEN-FREE HOLIDAY****Personal Chef Brenda Monahan****Thursday, December 1, 7:00-9:00pm**

Not sure where to start when cooking gluten free? Maybe you would like a few new recipes for the holidays that are gluten free. Chef Brenda will guide you through some of her favorite tempting gluten free holiday favorites. She will discuss how to adapt your favorite recipes using the cup-for-cup flour blend, and share key tips on baking gluten-free.

*Crusty Rosemary and Kalamata Olive Bread, Divine Chewy Chocolate Cookies, Gluten Free Crepes, Gluten-Free Lemon Bars*





## HOLIDAY APPETIZERS • \$25

**Personal Chef Ellen Adams**

**Tuesday, December 6, 7:00-9:00pm**

Get ready for your holiday party with some unique appetizers! Wow your guests with innovative recipes that will be sure to impress the most discerning of palates. Learn how to take the stress out of entertaining as Chef Ellen shares her tips and tricks to preparing these delicious recipes.

*Meatballs in a Tomato Orange Sauce, Sweet Onion Tartlets, Sweet and Hot Kielbasa, Bruschetta with Clams and Pancetta*



## HANDS-ON COOKING FOR A CAUSE • \$25

**Chef Therese Bertrand**

**Tuesday, December 20, 7:00-9:00pm**

Tonight we will learn and take home holiday gifts from the kitchen. In addition we will be showing gratitude and encouragement to our local Law Enforcement team for the courageous work they do. In Perfect time for the holidays, we will be making and packaging wrapped gifts from the kitchen and delivering them to our Greece Police Department.

*Bacon and Cashew Caramel Corn, Mocha Cocoa in a Jar, BBQ Snack Mix, Raspberry Almond Bread, Cherry Pistachio Granola*



## HANDS-ON CHRISTMAS COOKIES • \$25 PER SESSION

**Chef Amie Liming**

**Wednesday, December 7, 7:00-9:00pm**

**Friday, December 9, 2:00-4:00pm**

**Saturday, December 10, 2:00-4:00pm**

One of our favorite traditions here at The Cooking School is our Christmas cookie classes. If you have joined us before for these delightful classes you know how much fun they are! We will get our aprons on and get down to business as we create our beautiful cookies to bring home. You will be sure to leave with a plate of delicious cookies to get your holiday baking under way. We look forward to seeing you in one of these sessions!

*Cranberry Cookies with Browned Butter Glaze, Mocha Fudge Drops, Raspberry Almonettes, Tangerine Ricotta Cookies, Peanut Butter Chocolate Fudge, Thin Mint Bark*







## HANDS-ON GIFTS FROM THE KITCHEN • \$25

**Culinary Instructor Ilene Stella**

**Thursday, December 15, 7:00-9:00pm**

Could there be anything better than a homemade gift from the heart? Well maybe a gift that you can eat and enjoy. Gifts from the kitchen are great for the hard to buy for friend, teacher, co-worker or bus driver. Tonight you will be making holiday food gifts that you can give or treat yourself.

*Beef Jerky, BBQ Spice Rubs, Chai /Exotic Tea Kits, My Favorite Cookies Chocolate Bark*



## HANDS-ON MUFFIN CUP MEALS • \$25

**Culinary Instructor Marie Mayfield**

**Monday, December 19, 7:00-9:00pm**

Muffin cups can be used to make more than just cupcakes. Come and learn how to use your muffin tins to make recipes for breakfast, lunch and dinner. Not only is this a fun way to serve your entrees but they are portion controlled and super fast. You're sure to find some new family favorites!

*Maple Toast and Egg, Quiche Pastry Cups, Mini Spinach Frittatas, Corned Beef and Swiss Mini Pot Pies, Chicken Taco Cups*



# Make & Take Gingerbread House Creations

**\$25 for a family of four (making one house)**

**Choose one of the following sessions to create your masterpiece!**

**Saturday, December 17, 2:00-3:30pm**

**Sunday, December 18, 2:00-3:30pm**

Join us again this year as we create our traditional gingerbread houses. We will be making full-size gingerbread houses with loads of sweet treats to add to our masterpieces. We will have Christmas music playing and even hot cocoa to drink to create a festive atmosphere while you let your creative juices flow.







the  
cooking school  
presented by **Tops**

October, November, December, 2016



## Looking for a holiday gift for the person who has everything?

Purchase gift certificates from the cooking school where you choose the price, they choose the classes!

***With each \$100 you spend, get a FREE \$25 certificate for yourself!***

**Gift Certificate**

This certificate may not be redeemed for cash.  
If lost or stolen, this certificate cannot be replaced.

TO: \_\_\_\_\_

FROM: \_\_\_\_\_

FOR: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_

AUTHORIZED SIGNATURE: \_\_\_\_\_

**the cooking school**  
presented by **Tops**

**Tops**  
Friendly Markets

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3507 Mt. Read Blvd., Rochester, NY 14616 • 585-663-5449

[www.topsmarkets.com](http://www.topsmarkets.com) > Departments > The Cooking School

Amherst

## *Cook Up Some Great Gifts!*



# Class Registration

## Registration is easy and convenient!

We are able to take credit card payments over the phone. To register for a cooking class at our Mt. Read Blvd. TOPS, please note the following:

- To register by phone: Call The TOPS Cooking School in Rochester at 585-663-5449.
- You must provide a credit card number and expiration date to register by phone. Card cannot be debit only – card must have a VISA/MasterCard/American Express/Discover logo. Please have your credit card ready when calling.
- Preregistration for all classes is recommended at least three business days in advance, as the class may be canceled for low attendance after that time.

Amie Liming  
Cooking School Manager  
3507 Mt. Read Blvd., Rochester, NY 14616  
585-663-5449

### Cancellation Policy

- If you cannot attend a class, you may send a substitute in your place.
- TOPS reserves the right to change any menu or instructor or to cancel any class at their discretion. The Cooking School will attempt to notify students of cancellations.
- In order to better prepare for our classes and to better serve our customers, **we now require three business days advance notice if you cannot attend a class or your credit card will be charged.** No refunds will be made after that time. Just call The Cooking School and leave your name and the date of the class you need to cancel. We will call to confirm. We regret any inconvenience this may cause.
- School is handicap-accessible.

## Class Registration Form

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
Email: \_\_\_\_\_  
Day Phone: \_\_\_\_\_ Evening Phone: \_\_\_\_\_  
TOPS BonusPlus® #: \_\_\_\_\_  
Credit Card #: \_\_\_\_\_



Expiration Date: \_\_\_\_\_

Payment Code	Class Name	Date	Time	Price
Cashier please use PLU 17100				

Payment Code	Class Name	Date	Time	Price
Cashier please use PLU 17100				



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Tops Cooking School - Greece**





the  
cooking school  
presented by **Tops**

## Featured Events

# HANDS-ON CHRISTMAS COOKIES

**Chef Amie Liming**

**Wednesday, December 7, 7:00-9:00pm**

**Friday, December 9, 2:00-4:00pm**

**Saturday, December 10, 2:00-4:00pm**

**\$25 per session**

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