

our chef instructors

GLORIA GRISKOWITZ

is a co-owner of Putnam Market and Putnam Wine. She knows everything about turning out great food fast and on a budget—both for Putnam Market and at home. Besides working full-time, she's got four children under age 12.

CATHARINE HAMILTON

is also a co-owner of Putnam Market and Putnam Wine. It all started with cooking in the kitchen with Mom, took a detour through a career with GE and has evolved into an incredible passion for food, cooking and everything that goes with it.

KRISTINA CORDATO

joined Putnam Market in May 2007. Kristina has worked in a variety of positions here, from making sandwiches to Marketing Manager. She has found her calling, and is now our Sous Chef. She brings a wealth of food experience with her.

ALISSA WOODS

as a kid, she loved baking. But she decided on a real career... so Alissa went to work for an Executive Recruiter. Then she wised up, earned her Pastry Arts degree, and has been a Pastry Chef at Putnam Market since 2003.

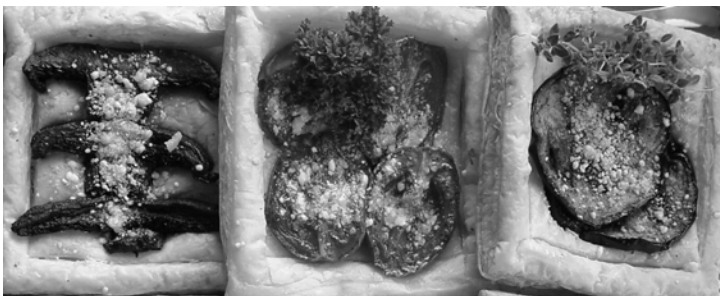
our classes

SPECTACULAR COOKING CLASSES

You don't have to be an expert to participate— we welcome all levels of experience. These classes are fast-paced and intensively hands-on, and focus on detailed recipes and techniques. Learn new methods and ingredients to expand your cooking repertoire. The cost is \$75 per class.

KID'S COOKING CLASSES

These classes are designed for children aged 8 to 12 years old. They are taught by an experienced Mom, and are designed to be hands-on, fun and healthy. Parents do not have to accompany their child for this class. The cost is \$35 per class.



call: 518.587.3663

fax: 518.583.1624

e-mail: info@putnammarket.com



PUTNAM MARKET

www.putnammarket.com
518.587.FOOD

COOKING SCHOOL

the best food and wine store between manhattan and montreal

we have held cooking classes at putnam market since 1997. we bring our customers into our kitchens and share our passion for food, wine, cooking & eating.

the classes have become wildly popular, so reserve early. Call us, or sign up on-line.

please join us!

Winter 2010

frequently asked questions

HOW DO I SIGN UP?

You can call us to reserve a place. We need your name and phone number, so we can contact you regarding the class. Payment is due when you register. Cancellations must be at least 72 hours prior to a class to qualify for a refund.

WHEN ARE THE CLASSES?

We meet from 5:30 to 8 pm on Tuesday evenings.

HOW LARGE ARE THE CLASSES?

We limit the classes to 6 participants. We demonstrate knife skills and cooking techniques, then you cook a number of recipes. The class will share the meal at the end, and you take the leftovers and the recipes home.

WHERE DO WE COOK, AND WHAT DO I WEAR?

We cook in the same kitchen where we do all the production for Putnam Market. We use the same pots and pans, stoves & ovens, and yes, the commercial dishwasher. We'll loan you an apron. Wear cool, comfortable clothes and closed-toe shoes.

INTERESTED IN A PRIVATE COOKING CLASS?

The price is \$440 for a customized private class, for a maximum of six attendees. We'll work out the date and the menu. It's a great idea for a get-together!

ARE GIFT CERTIFICATES AVAILABLE?

Of course! They are available for any amount. Classes cost \$75. Our gift certificates do not expire, and could be used for cooking classes or merchandise.

WHERE ARE YOU LOCATED?

At 435 Broadway in Saratoga Springs, across from the top of Caroline Street. There is plenty of parking behind our store.

We've got a great cookbook library here at Putnam Market, and will share it with you in this series of Cooking Classes. We learn from great chefs: Julia Child, Marcella Hazan, Mario Batali and *Gourmet* magazine.

spectacular cooking **\$75**

TUESDAY, 1/19. QUICK & EASY MEALS
Busy, right? Make time for this course. Whether you are cooking for one, or a family, we'll learn some recipes that will have a healthy, tasty dinner on the table in no time.

TUESDAY, 2/9. COOKING WITH JULIA
We'll explore recipes for soup through dessert in Julia Child's 1994 classic "The Way to Cook". We ground ourselves in French cooking fundamentals to bring alive distinctive yet simple meals.

TUESDAY, 2/23. COOKING WITH MARCELLA
Marcella Hazan's "Essentials of Classic Italian Cooking" appears on most "must-have cookbooks" lists. She builds a foundation of flavor in each recipe, employing time-tested techniques. Learn how to build flavor and turn out meals that are both classic and delicious.

TUESDAY, 3/9. COOKING WITH MARIO
We look at updated Italian cooking, using the recipes of Mario Batali. He employs rustic, inexpensive ingredients and simple, yet modern techniques to deliver explosions of flavor in each bite.

TUESDAY, 3/23. COOKING WITH GOURMET
Sadly, *Gourmet* magazine has finished its long, glorious run. We tap the *Gourmet* cookbook compilations to stir up recipes from around the world. We'll cook a variety of dishes, and compare our results to the reviews from *Gourmet* readers to build even better recipes.

TUESDAY, 4/13. TAPAS PARTY
Add Spanish-style entertaining to your repertoire. You'll make of variety of delicious bites with sunny Mediterranean flavors. From starters through desserts.

spectacular cooking classes are held in our kitchens here at putnam market. classes start promptly at 5:30, and we finish around 8 pm. we'll provide the apron. wear comfortable shoes.

kid's cooking classes **\$35**

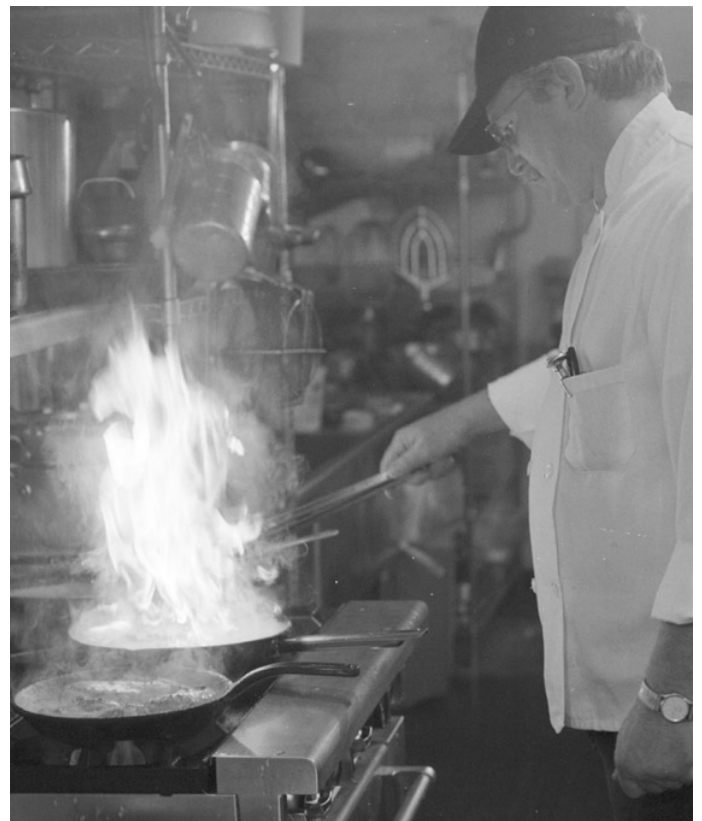
MONDAY, JAN 25. HEALTHY SNACKS
We whip up fruit smoothies, make granola, snack bars and more. Learn to make terrific snacks that will satisfy your hunger and give you energy.

MONDAY, FEB 8. VALENTINE SPECIAL
Valentine cookies, hot chocolate, tea sandwiches & chocolate truffles for a love-ly Valentine's Day.

MONDAY, MAR 1. PIZZA!
We start with basic pizza dough, and put together as many combinations as your imagination will allow.

MONDAY, MAR 15. LEPRECHAUNS UNITE!
Great St. Patrick's fun: Irish Potatoes, Soda Bread and an assortment of Shamrock treats.

MONDAY, MAR 29. EASTER TREATS
Coconut, chocolate and cookie treats just in time to help out the Easter Bunny.



kids cooking classes are held in our kitchens here at putnam market. classes start promptly at 4:00, and we finish around 5:30 pm. we'll provide the apron. kids should wear comfortable shoes.