APRIL • MAY • JUNE • 2018 CLASS CALENDAR

Cooking Classes

Clever Kitchen Hacks Class
Minute to Win-it Day Camp
Cooking with Cast Iron Classes
Summer Camps Preview

...And More!

ROCHESTER 3507 MT. READ BOULEVARD, PHONE: 585-663-5449
TOPS COOKING SCHOOL ONLINE - 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.**

**MEXICAN FIESTA**
Friday, May 4, 6:00-8:00pm
$20 per person or $60 for Family of 4
We are going to start the fiesta early for this family fun night. Cinco de Mayo is just around the corner but we can’t wait to celebrate with great food and friends.
*Fajitas with Homemade Flour Tortillas, Taco Soup, Fresh Pico de Gallo, Mexican Wedding Cookies*

**GAME NIGHT**
Friday, June 1, 6:00-8:00pm
$20 per person or $60 for Family of 4
It’s time for some family fun and maybe even a little competition. Miss Amie often has family game night at her house and thought it would be fun to have one with her cooking school family too. After we make a delicious dinner together we will play a few games to include candy bar bingo!
*Tossed Salad with Homemade Dressing, Pasta Bake, Garlic Bread Knots, Dessert Pizza*
MAKING BREAD AND BUTTER • $15
Instructor: “Miss Linda”
Saturday, April 14, 10:00am-12:00pm
Making Homemade bread and butter is not only fun and educational but a science lesson with a tasty result. We will learn about microbes, fermentation and transformation from liquid to solid. In just two hours we will produce the tastiest science experiment you have ever tried.

Mini Loaves of Bread, Butter from Cream, Honey Cinnamon Butter

EVERYTHING’S COMING UP RAINBOWS! • $15
Instructor: “Miss Ilene”
Saturday, April 28, 10:00am-12:00pm
So many beautiful colors, it is so hard to choose a favorite. Join Miss Ilene as we celebrate all of our favorite colors with these yummy and fun recipes. Feel free to come dressed in your favorite rainbow colors!

Rainbow Spaghetti and Meatballs, Roy G. Biv’s Favorite Super Salad, Spectacular, Stupendous, Ridiculously Rainbow Cupcakes

OH WE OH! WE LOVE OUR OREO’S! • $15
Instructor: “Miss Ilene”
Saturday, May 19, 10:00am-12:00pm
How do you like to eat your Oreo’s? Whether you like to dip them in milk or break them open to eat the filling first you will love this class. Join us as we celebrate all the really cool ways you can use these chocolate sandwich cookies in all sorts of yummy desserts.

Oreo Truffles, Oreo Milkshakes, Oreo Cupcakes, Cookies N Crème Ice Cream Pie

DROP, MASH AND SPLASH • $15
Instructor: “Miss Marie”
Saturday, June 2, 10:00am-12:00pm
This class will be an explosion of creativity. Have you ever been caught playing with your food? Whoops. Let’s get creative with these fun and EDIBLE art projects. We will create and eat cupcakes and cookies decorated with your art skills.

Edible Finger Paint, Sugar “Sand” Art, Vanilla Cupcake Canvases, Cookie Pottery Cups

TEDDY BEAR PICNIC • $15
Instructor: “Miss Ilene”
Saturday, June 16, 10:00am-12:00pm
If you go to this class, this day, you are sure to be surprised! There will be lots of yummy things to eat and super fun games to play!

Teddy Bear Taco Tart, Beary Good Individual Pizza’s, Magic Veggie Forest, Individual Honey Cakes

BUTTERFLY LOVE • $15
Instructor: “Miss Linda”
Saturday, June 30, 10:00am-12:00pm
Spread your wings and cook up some fun, flavorful food with a butterfly theme. Colors and change will be highlighted in this brunch menu. Learn how food changes with temperature and imagination.

Puffy Crescent Butterfly Smookies, Butterfly Fruit Kabobs, Butterfly Pasta, Butterfly Fruit Pizza

TASTY TEA PARTY • $15
Instructor: “Miss Linda”
Saturday, May 5, 10:00am-12:00pm
This will be a tea party like no other! Together we will be building fun, unique teacups that we will be able to eat. No dishes to wash when you eat the tea cups! What a fun way to clean up!

Edible Tea Cups, Crazy Freckle Sandwiches, Fairy Bites
**JUNIOR CHEFS**  **AGES 8–15**

**COOKING WITH MY PEEPS! • $20**

Instructor: “Miss Marie”
**Friday, April 13, 6:00-8:00pm**

It’s a Peep party! Just in case you have too many Peeps in your Easter basket, let’s bake some delicious treats with everyone’s favorite marshmallow. Get creative with Spring’s tastiest treats.

*Layered Peeps Rice Treats, Peeps Chocolate Chip Stuffed Cookies, Ultimate Peeps S’mores Brownies, Rocky Road Peeps Pie, Toasted Peeps Milkshakes*

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**PETER RABBITS RIDICULOUS ADVENTURES • $20**

Instructor: “Miss Therese”
**Friday, April 27, 6:00-8:00pm**

If you saw the movie, you’d know this updated version made Peter quite the character. His quick humor and knack of getting in trouble will keep a smile on our face!

*Carrot Patch Muffins, Mr. McGregor’s Mini Turkey Meat Loaves, Cottontail’s Cupcakes, Floppy’s Fruit Punch, Peter Rabbit’s Gorgeous Garden Salad*

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**LET’S PARTY! • $20**

Instructor: “Miss Therese”
**Friday, June 8, 6:00-8:00pm**

You may have the opportunity to host or attend birthday parties, sports team parties, sleepovers, scout meetings and so on. When it’s time to provide the food, we’ve got you covered with an awesome menu. Join us tonight so you can learn these show-stopping recipes.

*Loaded Cheeseburger Bread, Multi Layered Taco Dip, Pizza Ring, “Fanned” Favorite Roasted Cheesy Potatoes*

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**TO INFINITY AND BEYOND • $20**

Instructor: “Miss Marie”
**Friday, May 18, 6:00-8:00pm**

Come join our out-of-this-world-class! We’ll be making space themed foods. No, not freeze-dried ice cream, but tasty space foods that are totally stellar!

*Space Cakes, Saturn Sliders, Milky Way Delights, Moon Munchie Dip with Asteroid Chips, Alien Juice*

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**FIVE STAR CUISINE • $20**

Instructor: “Miss Therese”
**Friday, June 29, 6:00-8:00pm**

Let’s get classy! Tonight, we are stepping it up a notch as we make five-star quality dishes. We’ve got your sophisticated palates covered.

*Chicken Cordon Bleu, Asiago Orzo, Sweet Roasted Root Veggies, Triple Chocolate Bars*
Spring Day Camp

Ages 6-12

Minute to Win-It Day Camp • $35 per student

Instructor: “Miss Therese”

Back by popular demand, our minute to win it camp will be full of fun games and tasty treats. What better way to spend the day then making great brunch recipes and playing exciting and challenging minute to win it games.

Saturday, April 7, 10:00am-1:00pm

We will be preparing:

Lemon Pancakes, Farmer’s Hash Brown n Egg Casserole, Snickerdoodle Bread, Fruit Kabobs, Chicken Tenders with Southern Style Gravy, Oreo Fluff Dessert

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.

663-5449
**MADE WITH LOVE • $25**

**Instructor:** Chef Therese Bertrand  
**Tuesday, April 10, 7:00-9:00pm**

Food is love! Delivering a special meal to someone who just had a baby, is grieving or has a family member ill is a great way to show you care and help someone out. Tonight’s class will be filled with delicious options you may want to share with those you love. Great for family dinners and pot lucks too! **Beef Bourguignon, Chicken Tetrazzini, Twice Baked Potato Casserole, Peanut Butter Cup Stuffed Brownies**

**CLEVER KITCHEN HACKS 2018 • $25**

**Instructor:** Chef Amie Liming  
**Friday, April 20, 11:00am-1:00pm**

MVP Sponsored Class: MVP Members $15 (MUST call Cheryl Minchella at MVP directly at 585-327-5752 to register and receive discount) *Non-MVP Members $25 (Call the Cooking School to register)*

People who frequently cook meals at home eat healthier and consume fewer calories. Chef Amie will share a variety of clever culinary tricks to help you plan ahead and master getting healthy meals on the table. **Overnight Oats, Make Ahead Asian Salad, Power Bowl, Blueberry Clusters**

**HANDS-ON DELIGHTFULLY DIFFERENT APPETIZERS • $25**

**Instructor:** Linda Murray  
**Wednesday, April 18, 7:00-9:00pm**

What a great way to tell your guests you are excited to see them. Welcome them with appetizers! This class is packed with good ideas for your next party. Bring a friend or a date and get cooking with these delicious finger foods. **Bacon Cheeseburger Cup-cakes, Shrimp Taco Dip, Bourbon Cocktail Meatballs, Melon Basil Summer Rolls with Dipping Sauce**

**SKILLET AROUND THE WORLD • $25**

**Instructor:** Ilene Stella  
**Tuesday, April 24, 7:00-9:00pm**

Let’s go on a culinary tour and explore how we can use our cast iron skillet to create these global favorites. Ilene will show you how you can master any cuisine with your favorite pan! Don’t be fooled, a cast iron pan isn’t just for making steak and potatoes. **Spinach Pesto Flatbread Appetizer, Skinny Beef N Broccoli Noodles, Tex Mex Southwest Pasta Salad, Dutch Boy Fruit Tart**
HANDS-ON SODA FLAVORED BAKED DELIGHTS • $25
Instructor: Marie Mayfield
Thursday, April 26, 7:00-9:00pm
Shhh, don’t tell anyone, but soda is a secret ingredient in making a tasty baked good. Come learn the secret. One bite and you will know why! 7-Up Pound Cake, Cola Chocolate Cake, Blood Orange Soda Cake, Root Beer Float Cupcakes

RICH INDULGENCE • $25
Instructor: Chef Therese Bertrand
Tuesday, May 1, 7:00-9:00pm
These recipes conjure up a warm hug, favorite memories and the comforts of home. Maybe they will remind you of a special night out or a celebration. This class is sure to give you a smile on your face and a happy tummy. Mixed Perfect Pork Chops Slathered in Gravy, Spaghetti Carbonara, Artichoke Gratinata, Apple Rose Pastry

NOT YOUR AVERAGE SALAD • $25
Instructor: Linda Murray
Wednesday, May 9, 7:00-9:00pm
Bursting with flavor, these salads are not boring but out of this world! The recipes are elegant enough for entertaining and simple enough for a summer weeknight meal. Linda will also share with you tips and ideas for presentation and portability. Cilantro Lime Chicken Taco Salad, Panzanella with Marinated Chickpeas and Chimichurri, Wild Rice Salad, Strawberry Bacon Salad

COOKING FOR ONE OR TWO • $25
Instructor: Chef Amie Liming
Friday, May 11, 11:00am-1:00pm
MVP Sponsored Class: MVP Members $15 (MUST call Cheryl Minchella at MVP directly at 585-327-5752 to register and receive discount) *Non-MVP Members $25 (Call the Cooking School to register)
Cooking for one or two has some unique challenges, especially when it comes to eating healthy. Chef Amie will share some ideas for being more efficient when planning and cooking meals, to help you streamline and maintain good eating habits. Fast Breakfast Muffins, Salmon Sheet Pan Dinner for Two, Asian Lettuce Wraps, Chicken Corn Chowder
FUN AND SUN SKILLET • $25
Instructor: Ilene Stella
Tuesday, May 15, 7:00-9:00pm
Cast iron skillets have endless uses and so many great attributes. Let’s use our skillets to cut down on calories and time spent in the kitchen. We need to get outside and enjoy some sun, it’s almost Summer! **Shrimp Scampi, Flatbread, Cilantro Lime Churri Grilled Steak, Lemon Spaghetti with Feta and Basil, Peanut Butter Cup Brookie Bake**

FAMILY REUNION FAVORITES • $25
Instructor: Marie Mayfield
Wednesday, May 23, 7:00-9:00pm
Summer is the time for relatives from near and far to come together for food and fun family time. Family gatherings aren’t complete without treasured recipes, but there’s always room for new ones. Your family is sure to enjoy these easy, tasty family favorites. **Bacon Pea Salad, Honey Lime Cole Slaw, Salsa Deviled Eggs, Peach Crumb Bars, Iced Raspberry Tea**

HANDS-ON HOMEMADE PASTA • $25
Instructor: Chef Therese Bertrand
Tuesday, June 5, 7:00-9:00pm
Join us tonight as we discover that you really can make pasta without a fancy, expensive pasta machine. There is nothing like fresh made pasta with your favorite sauce. We will learn the shortcuts tonight as we make delicious pasta with a twist. **Homemade Potato Gnocchi, Easier Spinach and Mushroom Ravioli, Beef and Cheese Stuffed Manicotti, Hearty Bolognese from Scratch**

CELEBRATE “POP” • $25
Instructor: Linda Murray
Thursday, June 7, 7:00-9:00pm
Father’s Day is June 17 but these “Pop” recipes are delicious and can be enjoyed anytime! The Dr. Pepper marinade has been one of Linda’s family favorites for years. Everybody loves potato tots and bacon and when you bake them together, something magical happens! To top it off, a heavenly red velvet cake made with an unlikely ingredient, Diet Pepsi. **Dr. Pepper Marinated Flank Steak, Loaded Tots with Coca Cola Glazed Bacon, Red Velvet Diet Pepsi Cake**
SUMMER LOVIN’ SLOW COOKER • $25
Instructor: Marie Mayfield
Wednesday, June 13, 7:00-9:00pm
No one wants to stand over a hot grill or stove in the Summer heat. Come and learn how to use your slow cooker to make these favorite Summertime dishes.
* Root Beer Pulled Pork Sandwiches
* BBQ Baked Beans
* Carolina Style Vinegar BBQ Chicken
* Cajun Corn on the Cob

SUMMER SOLSTICE PARTY • $25
Instructor: Chef Amie Liming
Friday, June 15, 11:00am-1:00pm
MVP Sponsored Class: MVP Members $15 (MUST call Cheryl Minchella at MVP directly at 585-327-5752 to register and receive discount) *Non-MVP Members $25 (Call the Cooking School to register)

The Summer Solstice—the longest day of the year—is June 21. Join Chef Amie in getting Summer off to a healthy start with these, fresh, almost no-cook recipes, to share and celebrate with friends and family.
* Tabbouleh Salad
* Mini Spinach and Cottage Cheese Frittatas
* Veggie Olive Wraps with Mustard Vinaigrette
* Noodle Bowl Salad

CAST IRON SKILLET GRILLIN’ AND CHILLIN’ • $25
Instructor: Ilene Stella
Tuesday, June 19, 7:00-9:00pm
Did you know your cast iron skillet is great for keeping food cold as well as hot? The possibilities really are endless with cast iron skillets. Tonight, Ilene is back to show us another fantastic application using our favorite pan!
* Cilantro Lime Shrimp Salad
* Fajita Chicken Salad
* Skillet Strawberry Cobb Salad
* Margherita Pie
The Cooking School offers an approved Scout cooking program, that has been revised in accordance with the new scout program. What a fun way to work toward your cooking badges!

Looking for a unique hands-on team building experience? TOPS Cooking School Team Building Events are a fun and productive way for group bonding in a private environment. Whether you are a corporation, small business, church group, social club or sports team, our team building cooking program is a great way to pull your group together and leave you and your team members with a lasting, shared memory.

While booking your event, you will have your choice from select cooking school team building event menus. At the event your team will be given the tools, ingredients and instructions they will need to complete the food preparation and cooking tasks. When the cooking is finished your team will sit down and enjoy “the fruits of your labor”– a nice tasting/lunch.

Call the TOPS Cooking School at: **585-663-5449** for more information or to book your event today!

**ATTENTION SCOUT LEADERS!**

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

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.

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

Class Registration Form

Name:________________________________________
Address:______________________________________
Email:________________________________________
Day Phone:_________ Evening Phone:___________
TOPS BonusPlus #:____________________________
Credit Card #:________________________________
Expiration Date:_______________________________

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Like us on Facebook at Tops Cooking School - Greece
CAMP 1 - Only $150
Junior Chefs - Ages 8-12
SUN UP TO SUN DOWN
Monday, July 23 - Thursday, July 26
10:00am-1:00pm
From make your own meals to delicious desserts we will cook our way through the day. In this camp we will be making breakfast, lunch, dinner and dessert and even a few snacks. You will be able to learn new recipes so you can make many delicious family friendly meals at home.

CAMP 2 - Only $150
Junior Chefs - Ages 8-12
INTERNATIONAL BAKING CAMP
Monday, July 30 - Thursday, August 2
10:00am-1:00pm
We are going on a culinary tour around the globe as we make and sample baked good recipes from around the world. English Scones, Russian Tea Cakes, Italian Sprinkle Cookies just to name a few of the delicious and decadent desserts we will be baking up.

CAMP 3 - Only $150
Aspiring Chefs - Ages 10 thru Teens
CHEF’S SECRET RECIPE COLLECTION
Monday, August 6 - Thursday, August 9
10:00am-1:00pm
You are not going to want to miss this camp! We will be creating a variety of fail proof recipes as we learn trade secrets and kitchen tips. Not sure what to do with unique produce? How do you use herbs and spices? Join us in this camp to get the answers to these questions and more.

CAMP 4 - Only $150
Junior Chefs - Ages 8-12
NATURE INSPIRED COOKING CAMP
Monday, August 13 - Thursday, August 16
10:00am-1:00pm
Summer break is about being outside hiking, camping, fishing and enjoying the outdoors. To celebrate the great outdoors we will be making nature inspired foods like Pretzel Fishing Rods, Campfire Cookies, Owl S’mores and Beaver Dams and more.

Classes Fill-Up Fast So Register Your Kids Today!