

Please prioritize your schedule by writing a number from one to five in the blocks for each class. For example in Class 1 if your top choice is **Pesto-Tomato Crostini**, write the numeral 1 in that block. If your second choice is **Pizza on a Grill**, write the numeral 2 in the block; then if your third choice is **Spicy Shrimp with Mango Salsa** write 3 in that block; and so on. **Do this for all four sessions.** The participants who get their paid registrations in earliest will have the best chance of getting the exact schedule that they request.

All scheduling will be done on a first-come-first serve basis. **PLEASE PRIORITIZE SCHEDULING

COOKING CLASS I Appetizers 4:30 to 5:00 p.m.	Spicy Shrimp with Mango Salsa Chefs Anthony & Phyllis Olin AngeNetta's	Pesto-Tomato Crostini Private Chef Dr. Joe Mosca	Calamari Creole Style Chef Victor Calautti Hiram College	Thai-Style Grilled Beef in Lettuce Cups Chef Chad Scianna Jeremiah Bullfrogs	Pizza on a Grill Private Chef Diane Buser
Break 5:00 to 5:30 p.m.	Chinese & Silent Auctions - Expo Viewing - 50/50 Raffle - Cash Bar				
COOKING CLASS II Salads/Sides/Soups 5:30 to 6:00 p.m.	Tortellini Salad Chef Dave Phillips Gia Russa	Potato Crepes Chef Linda Oddo Linda's Country Catering	Creamy Seafood Soup Private Chef Bob Liller	Tabouli Salad Chef Izdihar Mansour Zenobia	Grilled Mediterranean Veggies Chefs Lynn Porch & Claudia Wheland Thymely Events
Break 6:00 to 6:30 p.m.	Chinese & Silent Auctions - Expo Viewing - 50/50 Raffle - Cash Bar				
COOKING CLASS III Entrees 6:30 to 7:00 p.m.	Braciolo Private Chefs Joe Sylvester & Jeff Keel	Salmon Omelet for a Crowd Private Chef Joan Schwebel	Scallops Danielle Chefs Alan & Danielle Donatelli DonaVito's	Rosemary-scented Stuffed Pork Loin Private Chef Sandy Furano	Gordy's Tuscan Pork Tenderloin on the Grill Chef Gordy Super Suppers
Break 7:00 to 7:30 p.m.	Chinese & Silent Auctions - Expo Viewing - 50/50 Raffle - Cash Bar				
COOKING CLASS IV Desserts 7:30 to 8:00 p.m.	Banberry Tart Chefs Susan & Jim Tropea Tropea's Fine Pastries	Vanilla Bean Cupcake Chef Ellen Harvischak Clarencedale Cake	White Chocolate Raspberry Mousse Private Chefs Glenn Stevens & Regina Reynolds	Coconut "Joy" Cream Pie Private Chef Susan Silvashy	Pumpkin Cheesecake Chef Lisa Marx Cheesecakes By Design
8:00 to 8:30 p.m.	DRAWINGS WILL BE HELD AT THIS TIME				

During each break you will sit in the dining area to enjoy your full portion of food with friends, taste each other's food item, and share some of the cooking techniques you have just learned. Break time also gives you a chance to walk around the Expo Area, check out our Chinese Auction items and purchase tickets for the 50/50 raffle and bid on the Silent Auction items. (A cash bar is available.)

Please return this with your payment by **Friday, September 4, 2009.**

Name _____

Address _____

City _____

State _____ Zip _____

Phone: _____

For information call (330) 743-9275, ext. 112 for Nancy Flinn or ext. 114 for Kathe Klem.

**Send Registration to: *Chefs' Secrets* c/o Burdman Group
284 Broadway Avenue, Youngstown, OH 44504
or Fax: 330-743-6110**

Cost: \$50.00 per person (\$25 is tax deductible)

**Make check payable to *Burdman Group Inc.* OR charge to
VISA _____ Master Card _____**

Card No. _____

Exp. Date _____

Signature of cardholder _____

Chefs' Secrets



Sunday, September 13, 2009

4:00 p.m. to 8:30 p.m.

(doors open at 3:15 p.m.)

Stambaugh Auditorium

1000 Fifth Avenue

Youngstown, Ohio 44504

benefiting

**SOJOURNER HOUSE
DOMESTIC VIOLENCE
PROGRAM**

*a division of
Burdman Group Inc.*

For Information

Call (330) 743-9275

or

www.SojourneyHouse.com

Join us for an evening of fine food and fun
at Stambaugh Auditorium

~ Schedule ~

3:15 to 4:00	Registration
4:00 to 4:15	Welcoming remarks
4:30 to 5:00	Cooking Class I (Appetizers)
5:00 to 5:30	Break
5:30 to 6:00	Cooking Class II (Salads/Sides/Soups)
6:00 to 6:30	Break
6:30 to 7:00	Cooking Class III (Entrees)
7:00 to 7:30	Break
7:30 to 8:00	Cooking Class IV (Desserts)
8:00 to 8:30	Drawings

EXPO AREA

Tropea's Fine Pastries * Gia Russa
A.M. Party Rentals * Catullo Prime Meats
Fun Flavored Fudge * Ghossains
Tastefully Simple * Great Harvest Bread
Grillstone * The Kitchen Shoppe
* Vino Novello Winery
* Party Smarties
Lemon Grove Café * Pampered Chef

Tickets will be on sale for the
Chinese & Silent Auctions & 50/50 Raffle.

There will be a cash bar
and live entertainment.

Sojourner House is a safe, confidentially located place for women and their children to stay while they are trying to escape an abusive environment. In addition to offering food and shelter, Sojourner House gives women an opportunity to initiate solutions to the problems they are experiencing and make positive change in their lives.



~ APPETIZERS ~

Spicy Shrimp with Mango Salsa: Corn, tomatoes, cilantro and mangos are just part of this tangy mango salsa served with shrimp.
Taught by Chefs Anthony and Phyllis Olin of AngeNetta's.

Pesto-Tomato Crostini: French baguette bread thinly sliced and oven toasted, topped with basil pesto, fresh tomato and crumbled goat cheese.
Taught by Dr. Joe Mosca, area gourmet chef, sponsored by Jim and Dee Tripp.

Calamari Creole Style: Calamari prepared with tomatoes, peppers, onion, spinach and Cajun seasonings in a clam and white wine broth.
Taught by Chef Victor Calautti.

Thai-Style Grilled Beef in Lettuce Cups: Asian seasoned flank steak placed in a lettuce cup and topped with a special Thai sauce.
Taught by Chef Chad Scianna of Jeremiah Bullfrogs.

Pizza on a Grill: This dish starts with a grilled pizza shell, add broccoli, cauliflower and several different cheeses plus a variety of sauces for a tasty summer meal.
Taught by Diane Buser, area gourmet chef, sponsored by Tom and Linda Arens.



~ SIDES/SALADS/SOUPS ~

Tortellini Salad: Tri-colored tortellini salad with sun-dried tomato vinaigrette.
Taught by Chef Dave Phillips of Gia Russa.

Potato Crêpes: Cheese and potato-filled crêpes sautéed in onions and butter.
Taught by Chef Linda Oddo of Linda's Country Catering.

Creamy Seafood Soup: Scallops, shrimp and mussels in a creamy Italian broth.
Taught by Bob Liller, area gourmet chef, sponsored by Morelli's Restaurant.

Tabouli Salad: An exotic flavored salad of cracked wheat, mint, parsley, tomatoes, lemons and oil – as if straight from the Syrian Queen's cookbook.
Taught by Chef Izdihar Mansour of Zenobia.

Grilled Mediterranean Veggies: Delicious marinated, grilled vegetables with hummus.
Taught by Chefs Lynn Porch and Claudia Wheland of Thymely Events.



~ ENTREES ~

Braciolo: Flattened, seasoned round steak rolled and stuffed with ricotta, mozzarella, provolone and Romano cheese. The braciolo is roasted in the oven and covered with a light marinara sauce.
Taught by Joe Sylvester and Jeff Keel, area gourmet chefs, sponsored by Turning Point Counseling Center.

Salmon Omelet for a Crowd: Mix salmon, eggs, spinach, cheeses and seasoning; bake together and serve for brunch, lunch or dinner.
Taught by Joan Schwebel, area gourmet chef, sponsored by Audrey Schwebel, LISW.

Scallops Danielle: Scallops Danielle served over top garlic red-skin mashed potatoes.
Taught by Chef Alan and Danielle Donatelli of DonaVito's Italian Grille.

Rosemary-scented Stuffed Pork Loin: Rosemary-scented festive pork loin stuffed with roasted garlic, dried apricots and cranberries with a port wine pan sauce.
Taught by Sandy Furano, area gourmet chef, sponsored by Mahoning County Career and Technical Center.

Gordy's Tuscan Pork Tenderloin on the Grill: Tuscan fig balsamic glaze over pork tenderloin with gorgonzola polenta and grilled grapes.
Taught by Chef Gordana Jelic-Lettieri of Super Suppers.



~ DESSERTS ~

Banberry Tart: A hundred-year-old recipe of cherry and golden raisins with a citrus flavor in a short bread crust.
Taught by Jim and Susan Tropea of Tropea's Fine Pastries.

Vanilla Bean Cupcake: Luscious vanilla bean cupcake with a French vanilla frosting.
Taught by Chef Ellen Harvischak, of Clarendale Cake.

White Chocolate Raspberry Mousse: A wonderful, smooth easy-to-eat dessert. Very flavorful and beautiful to serve.
Regina Reynolds and Glenn Stevens, local celebrity chefs, sponsored by Marc and Nancy Flinn.

Coconut "Joy" Cream Pie: A flaky pastry crust covered with a layer of chocolate and chopped almonds, then finished with coconut cream filling and topped with toasted coconut and chocolate covered almonds.
Taught by Susan Silvashy, area gourmet chef, sponsored by Dr. and Mrs. Keith Kuppler.

Pumpkin Cheesecake: Creamy pumpkin cheesecake with a ginger crust.
Taught by Chef Lisa Marx, of Cheesecakes By Design.