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# THE STOCKED POT

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Volume 8 Issue 2

Summer 2004

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## Greetings

The Stocked Pot/Fat & Sassy is in the process of going electronic! We're building a website ([www.fat-n-sassy.com](http://www.fat-n-sassy.com)) and soon you will be able go online and find our class schedules, recipes, product information and much more. However, like many construction projects, we are running behind. Therefore, we're sending out this abbreviated newsletter with our summer classes.

As soon as our website is up and running, we will send you a postcard with information regarding how to reach us online. And, for those of you who don't surf the web, we'll still be happy to send you our class schedule.

In the meantime, we have some great classes this summer. There is no registration form in this newsletter, so just give us a call at (812) 683-4802 to register. Hope to see you soon.

*Jean and Chuck*

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## Look Who's Cooking

**Brother Gabriel Hodges** is back to teach two classes this summer. His first offering is **Backyard Gourmet Barbeque (\$40)** on Wed., **July 7**, at 6:00 p.m. Are you tired of burgers and dogs on the grill? Brother Gabriel will help us expand our grilling menu to include things like fruit, lettuce, veggies and even desserts on the grill. The menu will feature Grilled Bread with Roasted Garlic Butter and Fresh Herbs; Butterflied Chicken with Lemon, Garlic and Basil; Garlic Shrimp Splashed with Sherry Vinegar; Black Pepper; Molassas Glazed Filet Mignon; Grilled Ratatouille; and Key Lime Pudding Cake.

**Regional Italian Country Cooking (\$40)** will be the topic for Brother's class on Wednesday, **August 11**, at 6:00 p.m. Italy is made up of more than 20 distinct regions and each has its own customs, flavor, and dialect. We will prepare various classic country or rustic dishes and look at some of the characteristics and differences between the regions. Get ready to feast on Soaked Bread with Sweet Onion, Tomatoes and Basil (Basilicata); Polenta Topped with Sausages and Spicy Tomatoe Sauce (Abruzzo); Hunter-style Chicken (Umbria); and Signora Baj's Apricot Jam Cookies (Liguria).

Next on our list of great chefs and teachers is **Stephen Lee**. He too will be grilling for us. On Tuesday, **June 22**, Stephen will present **Summer Thyme and the Grilling Is Slow Easy (\$40)** at 6 p.m. This class will explore the depth of flavors our favorite foods garner when

we learn to use our grills as slow cookers. We will begin with a savory Seven Herb Cheesecake for nibbling while our Slow-Grilled Pork Loin is perfecting itself on the grill. Side dishes include Barbeque Baked Lentils, a most unusual Turnip and Carrot Slaw and Grilled Vegetable Bulgur Salad with Caper Vinaigrette. As delicious as all this slow grill cooking may be, the real prize of our time together, could surely be the Chocolate Quinoa Cake we will prepare for dessert.

On Thursday, **July 29**, Stephen returns to offer **Herbal Lemon Aid (\$40)** at 6 p.m. Many of the culinary herbs are reminiscent of lemons — some very subtle and others that pop with that delicious lemony tang. In this class we will explore those "lemon herbs," and you'll discover how they add a unique nuance to your cooking. Our menu includes Creamy Summer Tomato Soup with Lemon Basil; Roulade of Pork and Chicken Stuffed with Lemon Balm Pesto; Lemon Verbena Risotto; Lemongrass Long Beans with Garlic; and Lemon Geranium Pound Cake.

**Jody Limbach**, owner of Café Driftwood in Newburgh, is offering something a little different this summer. She will teach us how to make some **Great Rolled Desserts (\$35)** on Monday, **August 16**, at 6:00 p.m. Rolled desserts are not only delicious, but they also make a beautiful presentation. We will begin with Jody's Frozen Mocha Roll made with chocolate cake

and homemade mocha ice cream. Next we'll create a Tropical Fruit roll made with spice cake and a banana/pineapple/ginger filling and a Lemon Roll made with angel food sponge cake filled with lemon curd. To wrap things up, Jody will share her Raspberry Bismarks recipe.

**Rosa Lee Sheard**, co-owner of Mary Rose Herb Farm & Retreat, is taking us on a **Summer Herbal Picnic (\$40)** on Monday, **July 19**, at 6 p.m. Because she chooses the freshest produce, herbs and meat available, we can't tell you exactly what the menu will be. We do know that it will feature fresh organic herbs, produce and meat.

We haven't forgotten the kids this summer. **Liz Souders** will team up with **Chuck Walk** to teach **Silly Snacks for Kids (\$20)** on Tuesday, **July 13**, at 2 p.m. These will be fast, easy and fun snacks that kids can make on their own. And, they provide a healthy alternative to chips and candy.

**Brent Tharp**, from the New Harmony Inn Conference Center and Red Geranium, will whip up an **Elegant Summer Dinner (\$40)** at 6 p.m., on Thursday, **August 5**. Come hungry because Brent has planned a full meal beginning with an appetizer of Chimaki (like Rumaki but made with chicken). Next will be Nuted Broccoli Salad, Grilled Yellowfin Tuna Smothered in Shiitake Mushrooms and Grilled Onions, and Zataran Potatoes. For dessert there will be Lemon-filled Angel Food Cake.

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# 2004 Summer Class Schedule

## June

Summer Thyme and the Grilling is Slow Easy (\$40), Stephen Lee, Tues., June 22, 6 p.m.

## July

Backyard Gourmet Barbeque (\$40), Brother Gabriel Hodges, Wed., July 7, 6 p.m.

Silly Snacks for Kids (\$20), Liz Souders & Chuck Walk, Tues., July 13, 2 p.m.

Summer Herbal Picnic (\$40), Rosa Lee Sheard, Mon., July 19, 6 p.m.

## July (cont.)

Herbal Lemon Aid (\$40), Stephen Lee, Thurs., July 29, 6 p.m.

## August

An Elegant Summer Dinner (\$40), Brent Tharp, Thurs., Aug. 5, 6 p.m.

Regional Italian Country Cooking (\$40), Brother Gabriel Hodges, Wed., Aug. 11, 6 p.m.

Great Rolled Desserts (\$35), Jody Limbach, Mon., Aug. 16, 6 p.m.



## **Bridal Registry**

When shopping for wedding and shower gifts, don't forget The Stocked Pot. Couples currently registered are listed below. If you know a couple planning to get married, bring them in, and we'll help them find everything they need for a well stocked kitchen.

**Sheena Kahle & Nick Seger**  
August 21, 2004

**Heidi Bender & Dave Hill**  
October 30, 2004

**Suzanne King & Chad Folk**  
November 27, 2004

## **THE STOCKED POT**

**401 N. Jackson Street  
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