



# fbgca

FREDERICKSBURG CULINARY ARTS



**“Cooking is like love. It should be entered into with abandon or not at all.”**

Harriet van Horne

## OUR CLASS SCHEDULE FOR MAY, 2008

### Saturday, May 3

3-5 PM — \$50 person

#### Six Flavors Over Texas

Outdoor entertainment season is just around the corner and we thought a menu reflecting each of the six national flags that have flown over Texas would be a fun way to plan a party. Carol Seminara and Joe Houde will be presenting six dishes -- five hors d'oeuvres and a beverage -- one from each country.

After the cooking demonstrations, students will enjoy their own international party sampling all the dishes prepared.

### Saturday, May 10

2-4 PM — \$35 person/\$60 couple

#### Tea Time for Two

In honor of Mother's Day, we're having a tea party for mothers and daughters. Innkeeper and FBGCA founder Carol Seminara shares her favorite tea-time recipes featuring both savory and sweet treats. How to brew a perfect cuppa will be covered, as well as some fun pointers on proper tea party etiquette.

Wear your best hat and join us for tea.

### Saturday, May 17

3-5 PM — \$40 person

#### Farmer's Market Finds

Fredericksburg's Farmers' Market launches on Thursday, May 15, and FBGCA will be there to check out all the local offerings. For our class, we'll plan and prepare dishes that reflect the best of what's fresh from our area farms.

Joe Houde will share some images from the Farmers' Market launch.

### Saturday, May 24

3-5 PM — \$35 person

#### Exploring Mediterranean Herbs

In addition to her other skills, Carol Seminara is a certified Hill Country Master Gardener. Join her as she explores the lore, cultivation, and use of the herbs that demonstrate why Mediterranean cuisine is one of the most popular in the world.

Mangia! Bon Appetit!

### Saturday, May 31

1-3 PM — \$40 person

#### Easy Bakers

Let your family know they're special -- bake them something. We've got four pastries that please the palate and the cook. We're even sharing our technique for quick and easy English Muffins. So delicious (and simple), you may never eat store-bought again.

Make the house smell like love.



To reserve a class – email  
[learn2cook@fbgculinaryarts.com](mailto:learn2cook@fbgculinaryarts.com)

or Call 512.905.7737  
Classes are held at

*Fischer & Pfister's*



1406 South US Highway 87  
Fredericksburg, Texas 78624

At Fredericksburg Culinary Arts (FBGCA) our goal is to offer fun and informative culinary classes to fit a wide range of kitchen experiences. Whether you are a novice or have a great deal of food expertise, we plan to have something for everyone.

Most of our classes are demonstrations featuring a variety of menu ideas and incorporating techniques to help you expand your culinary skills.

All classes include ample samples of the prepared foods and some include wine pairings with tastings.

Our culinary philosophy is accessible gourmet using local products.

We define gourmet as delicious food, prepared with care using fresh ingredients, featuring dishes that are pleasing to your palate and something you wouldn't ordinarily make for yourself. It's special, but not so "different" you won't like it.



This is the premier issue of our newsletter. If you would like to continue to receive our culinary updates please email us at [learn2cook@fbgculinaryarts.com](mailto:learn2cook@fbgculinaryarts.com).



When visiting Fredericksburg, stay at The Cottages at Limestone on Main Bed & Breakfast. Each morning a gourmet breakfast is delivered to your cottage on silver trays.

Check availability at:  
[www.cottagesatlimestone.com](http://www.cottagesatlimestone.com)