

Teen

Parent & Teen Day (age 11-17)

Does your teen share your passion for cooking? Does he or she aspire to be a chef? Then you'll both enjoy Parent & Teen Day. Featuring hands-on cooking, chef demonstrations, and classic recipes, this class offers an unforgettable bonding experience for the two of you.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$55(R) \$72(N) (1 class)

Viva Latin America!

Join Chef Mann as we discover the flavors of Spain, Mexico, Argentina and Cuba.

59572 Sat Jun 2 10 a.m.-1 p.m.

A Tribute to Julia Childs

We offer the opportunity to walk in the shoes of the Master. Basics, important foundations and fabulous classics from Julia's kitchen.

59573 Sat Aug 18 10 a.m.-1 p.m.

Who's a Chocoholic? (age 11-17)

Join Chef Wynton and learn about the different types of chocolate, how they taste, look and are used. Each student will make a chocolate lava cake, be enchanted with a decadent chocolate mousse and much more.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$22(R) \$28(N) (1 class)

59718 Tue Jun 12 4:30-6 p.m.

59719 Thu Aug 9 4:30-6 p.m.

Much About Brunch (age 11-17)

From smoothies to perfect pancakes, learn the basics of making brunch. We'll show you how to modify basic recipes to customize your brunch menu. And we'll show you how to make the perfect omelet, too!

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$22(R) \$28(N) (1 class)

59716 Fri Jun 15 4:30-6 p.m.



Yo Quiero Tacos!

Yo Quiero Tacos! (age 11-17)

This class will focus on teens having fun making authentic tacos from scratch. Participants will make fresh tortillas and stuff them with their favorite ingredients. We will end the day with a classic flan (vanilla custard).

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$22(R) \$28(N) (1 class)

59797 Tue Jul 3 4:30-6 p.m.

Pizza with Pizzazz (age 11-17)

Teens! Sign up to have some culinary fun and learn how to cook the perfect pizza. Participants will learn how to make a calzone, a dessert pizza, home-made pizza sauce and more.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$22(R) \$28(N) (1 class)

59717 Thu Jul 5 4:30-6 p.m.

Teen Chef Boot Camp (age 11-17)

Learn how to read a recipe, prepare and cook delicious and healthy dishes with emphasis on nutrition and food science. In this four day course teens will be exposed to working in the kitchen and covering basic kitchen practices such as measuring, how to read a recipe, how to plan a menu, basic etiquette, how to set a table, proper serving techniques as well as learning how to prepare a simple menu.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$135(R) \$165(N) (4 classes)

59951 Mon-Thu Aug 13-16 4-6 p.m.

LOOK FOR ME!!

Look for The Teen Scene Man in this Brochure for Teen Friendly Events and Programs!



Adult

Lunch Club (age 16 & up)

While people have every intention of cooking from scratch and preparing more homemade, healthier meals, it may take some motivation to stay on task. Join Chef Mann in this hands on class as we prepare some traditional and classic meals for your afternoon delight.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$33(R) \$43(N) (1 class)

Chicken Francaise

Menu: classic chicken Francaise in a lemon reduction sauce, rice pilaf and a mouth watering chocolate mousse.

59529 Fri Jun 1 10 a.m.-1 p.m.

Turkey and Spinach Enchiladas

Menu: turkey and spinach enchiladas with a tomatillo cream sauce, Mexican rice and dulce de leche cookies.

59525 Tue Jun 12 10 a.m.-1 p.m.

Ay, Enchiladas

Menu: enchiladas verdes (mild green sauce), rojas (warm and savory red sauce) and even enchiladas Suiza (a regional specialty of Mexico City), Mexican rice and agua de tamarindo.

59528 Tue Jul 3 10 a.m.-1 p.m.

Jambalaya

Menu: shrimp, chicken and sausage jambalaya, some mouth watering Bojangle's homemade biscuits and of course flambé bananas fosters.

59527 Fri Jul 6 10 a.m.-1 p.m.

My Mediterranean

Menu: grilled shrimp dish called gambari; kufta, wonderfully seasoned meatballs; boreks, small pastries filled with a mixture of cheeses and herbs; baba ganoush, a hearty eggplant dip; hummus, that garlicky and tangy puree and other wonderful Mediterranean treats. Simple, savory and delicious!

59566 Tue Aug 7 10 a.m.-1 p.m.

Steamed Tilapia with Shitaki Miso Soup

Menu: bamboo steamed tilapia with shiitake mushrooms, miso soup and lemon custard with raspberries.

59526 Thu Aug 9 10 a.m.-1 p.m.

Registration Dates:

Apr 30 Cary Resident – EZ Reg Web,
EZ Reg Mail-In, EZ Reg Phone

May 7 Cary Resident – EZ Reg Walk-In

May 14 Nonresident – Any EZ Reg Method

Gourmet Burgers

Menu: pinto bean and quinoa burger with romesco mayonnaise, cabernet onions and Wisconsin cheddar burger, grilled turkey burgers with cheddar and smoky aioli, and chicken parmesan burgers to die for.

Fees: \$40(R) \$52(N) (1 class)

59567 Tue Aug 21 10 a.m.-1 p.m.

Cooking For One

Menu: marinated London broil sandwich with horseradish spread, roasted red pepper and arugula salad with balsamic vinaigrette, fajita with pico de gallo and beef and broccoli.

59565 Fri Aug 24 10 a.m.-1 p.m.

Elegant Sauces

Menu: seared duck breast with port wine-cherry sauce, beef tenderloin with béarnaise, roasted pheasant with Calvados and apples, and pan-fried snapper with chive beurre blanc.

Fees: \$40(R) \$52(N) (1 class)

59568 Tue Aug 28 10 a.m.-1 p.m.

Date Night for Couples (age 16 & up)

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$49(R) \$64(N) (1 class)

First Date!

Treat yourselves to an evening out with fabulous fare inspired simply by romance! This hands-on class for couples will prepare classic meals. Menu: sweet pear and gorgonzola salad, show-stopping jaw-dropping stuffed flounder with cream sauce, roasted asparagus, plus a classic French pear clafouti. Registration is per person.

59570 Fri Jun 1 6:30-9:30 p.m.

Second Date!

Treat yourselves to an evening out with fabulous fare inspired simply by romance! This hands-on class for couples will prepare classic meals. Menu: chicken saltimbocca (sautéed chicken cutlets with sage, prosciutto and provolone) with sauté vegetables, potato & gruyere gratin, mesclun salad with red wine vinaigrette, plus a luscious raspberry almond torte. Registration is per person.

59571 Fri Jul 6 6:30-9:30 p.m.

Tuscany for Two

The romance of Tuscany is the inspiration for a perfect date night in this hands-on class for couples. Menu: Tuscan white bean soup, marinated steak in a balsamic reduction, smokey shrimp with creamy parmesan and white cheddar polenta, roasted green beans and cherry tomatoes, and a tiramisu to die for. Registration is per person.

59569 Fri Aug 10 6:30-9:30 p.m.

You Had Me at Chocolate (age 16 & up)

Lose control with these insanely decadent chocolate masterpieces. Bring an assortment of your edible treats home for your tasting pleasure! Chocolate whoopie pies with marshmallow filling; chocolate pecan bars; chocolate cherry cupcakes with vanilla frosting, chocolate toffee cookies and to finish off the night--chocolate truffles!

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$49(R) \$64(N) (1 class)
59802 Tue Jun 12 6:30-9:30 p.m.

Crepes for You! (age 16 & up)

Remember when Grandma whipped up those extra thin pancakes and rolled them in any number of goodies from jam to chocolate to ham and cheese? Learn the art of perfect crepe batter, crepe spinning and experiment with a variety of fillings and folds using different crepe making tools. If you own a crepe pan feel free to bring it.

Location: Herbert C. Young Community Center
Instructor: Terri Pastrana, Owner of Coffee and Crepes--the Triangle's Creperie
Fees: \$22(R) \$29(N) (1 class)
59316 Thu Jun 14 7-8:30 p.m.
59317 Thu Aug 2 7-8:30 p.m.

The Art of Cupcakes (age 16 & up)

Chef Wynton shares his secrets on how to combine flavors, textures and contrast to create a beautiful and delicious cupcake. This hands-on class will create banana nut cupcakes with maple buttercream frosting, pumpkin cupcakes with maple and ginger buttercream frosting, strawberry and cream cheese-stuffed chocolate cupcakes with chocolate cream cheese frosting, and tiramisù cupcakes with mascarpone frosting and chocolate-covered espresso beans.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$49(R) \$64(N) (1 class)
59575 Fri Jun 15 10 a.m.-1 p.m.
59576 Thu Aug 9 7-10 p.m.

Dinner and Dance: Hot SALSA!!! (age 16 & up)

Grab your partner and join us for a unique experience of dancing and dining. The evening begins with a one-hour Latin salsa dance lesson that will spark your appetite for an incredible evening in the kitchen. Refresh your thirst with a selection of drinks from Latin America, as this hands-on class prepares Menu: black bean dip with plantain chips, grilled pork tenderloin with papaya-mango salsa and yellow Cuban rice, plus key lime pie.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$49(R) \$64(N) (1 class)
59700 Fri Jun 15 6:30-9:30 p.m.
59701 Fri Aug 24 6:30-9:30 p.m.



Great Crepes!

ServSafe (age 16 & up)

The ServSafe program is the industry's premier food safety education and training program recognized and accepted by more federal, state and local health jurisdictions than any other food safety training program. The program covers the flow of food from the time you purchase your products until the meals reach your customers' tables, and includes topics such as microorganisms that cause foodborne-illness breakouts, proper food storage, and cleaning and sanitizing. The student is responsible for bringing the required ServSafe Essentials 5th Edition book and exam answer sheet to class.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$140(R) \$170(N) (2 classes)
59930 Sat,Sun Jun 30-Jul 1 9 a.m.-5 p.m.
59931 Sat,Sun Aug 11-12 9 a.m.-5 p.m.

Taco Tuesday! (age 16 & up)

Create your own taquería with delicious fare, as this hands-on class learns to make blackened fish tacos with chipotle cream sauce, tacos al pastor with pineapple, tostadas de tinga (marinated pork,) tomatillo salsa and fresh guacamole with chips all made with homemade tortillas.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
59579 Tue Jul 3 6:30-9:30 p.m.

Delicious Pastries (age 16 & up)

Join Chef Mann in this in-depth course of the basics of pastry. This participation class will focus on making pastry cream to fill individual fruit tarts. Learn the skills of creating chocolate éclairs, profiteroles and napoleons using puff pastry and much more.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
60143 Thu Jul 5 10 a.m.-1 p.m.

Tamale Thursday (age 16 & up)

Genuine Mexican tamales are so much better than what you buy in stores! Learn to make delicious tamales and throw a Mexican fiesta at your own home or just prepare them for your family to enjoy. Explore authentic recipes and get ideas of where to shop for Mexican ingredients. In this hands-on cooking class you will learn what tools and ingredients you need, practice wrapping tamales, and learn how to make a variety of salsas to go with them. Menu: tamales Oaxacana (a classic from Oaxaca, Mexico), tamales with spinach & Manchego cheese and much more.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
59886 Thu Jul 5 6:30-9:30 p.m.

Healthy Lunch Box for Kids (age 16 & up)

Busy kids need a healthy school lunch to boost their energy and help them concentrate and learn in the afternoon. With our top lunch box tips and a 5-day lunch box meal plan, you'll find packing a healthy lunch to nourish your kids a breeze! Join Chef Norma as she will teach you to make delicious food for your kid in this hands-on class.

Location: Herbert C. Young Community Center
Instructor: Chef Norma Kessler
Fees: \$40(R) \$52(N) (1 class)
59915 Tue Jul 10 6:30-9:30 p.m.
59916 Tue Jul 24 6:30-9:30 p.m.

Cake Decorating for Beginners I (age 16 & up)

This 12-hour course prepares you for all aspects of cake decorating—personal pleasure, the workplace, or starting your own business. Learn the perfect techniques in creating beautiful flowers using royal icing. Learn new techniques in piping and using piping gel in transferring patterns. Gather basic tips the experts use to create beautiful cakes. You'll get the individual attention you need to be successful. Supply fee included in class fee.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$190(R) \$220(N) (4 classes)
59953 Wed Jul 11-Aug 1 6:30-9:30 p.m.

Stretch Your Food Budget and Trim Your Waistline by Cooking Healthy Meals at Home (age 16 & up)

We'll use what's in season at the local Farmer's Market, along with what's on sale at the grocery store to prepare delicious and healthy meals that are quick to fix, will fit your budget, and will help keep your waistline trim, too. Be sure to bring in your favorite recipes for our recipe make-over session.

Location: Herbert C. Young Community Center
Instructor: Marianne Crafts-Brandner
Fees: \$42(R) \$55(N) (3 classes)
59321 Thu Jul 12-26 6-8 p.m.

Macaroon Mania! (age 16 & up)

Jump on the bandwagon and discover why these colorful confections are popping up everywhere! Join Chef Norma Kessler in the kitchen creating a myriad of macaroon variations, including caramel apple, butterscotch, chocolate ice cream sandwich, vanilla pistachio, plus American coconut chocolate chip macaroon.

Location: Herbert C. Young Community Center
Instructor: Chef Norma Kessler
Fees: \$40(R) \$52(N) (1 class)
59724 Tue Jul 17 6:30-9:30 p.m.

Ethnic Vegetarian Cooking (age 16 & up)

This class will introduce students to the basics of plant-based cooking, including vegetarian nutrition, and serve as a hands-on introduction to cooking a variety of ethnic dinners that are vegan, or fully plant-based. We will cover cuisines of countries like India, Greece, Italy, Mexico, Thailand, Indonesia, and America. In each class, students will work in teams of four to make several side dishes, one or two main dishes, and a dessert. We will eat at the end, and generally have yummy leftovers to take home. \$80 supply fee, paid to instructor at the beginning of the first class.

Location: Herbert C. Young Community Center
Instructor: Dilip Barman, President of the Triangle Vegetarian Society, www.trianglevegsociety.org
Fees: \$140(R) \$170(N) (6 classes)
60076 Mon Jul 23-Sep 10 6-9:30 p.m.
(no class Aug 20, Sep 3)

Knife Skills (age 16 & up)

Knowing how to skillfully use knives is critical for cooks, yet many people have never mastered proper technique. In this class you'll learn to safely chop, julienne, chiffonade and slice to perfection—this will save you lots of time in your cooking! You will also learn proper care of your knife, sharpening and honing. You'll take home everything you cut up! Bring your own chef and paring knife to the class; however, we do have knives.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
59697 Tue Aug 7 6:30-9:30 p.m.
59698 Fri Aug 17 10 a.m.-1 p.m.

DON'T WAIT!

Please register early. Early registration allows us time to plan appropriately. Often we are able to accommodate those on waiting lists by adding additional spots in the class or adding additional classes. Classes that do not meet their minimum enrollment are generally cancelled; you could make the difference.



Chicken Satay

Cake Decorating for Beginners II (age 16 & up)

This 12-hour course is the continuation of Part 1. This course will prepare you for all aspects of cake decorating--personal pleasure, the workplace, or starting your own business. Learn the perfect techniques in creating beautiful flowers using royal icing. Learn new techniques in piping and using piping gel in transferring patterns. Gather basic tips the experts use to create beautiful cakes. Fondant is also introduced into this course. Supply fee included in class fee.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$190(R) \$220(N) (4 classes)
59954 Wed Aug 8-29 6:30-9:30 p.m.

A Tribute to Julia (age 16 & up)

After more than 40 years, Julia Child's cuisine continues to be popular because it tastes delicious. Experience first-hand why we always love Julia. Cook straight from the source as this class tackles Mastering the Art of French Cooking, including classic coq au vin, her signature cheesy gruyere au gratin and a mouth watering apple tarte tatin to die for.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
59601 Tue Aug 14 6:30-9:30 p.m.

Girl's Night Out (age 16 & up)

It makes perfect sense, that the girls are going to enjoy this hands-on evening sipping on an 'Indian summer'. Chef Mann prepares baked brie in puff pastry with caramelized apples, garlic-rosemary roasted chicken, basmati rice pilaf, cranberry-orange relish, oven-roasted carrots, plus chocolate-caramel pecan pie.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$49(R) \$64(N) (1 class)
59893 Wed Aug 15 6:30-9:30 p.m.

Amazing Appetizers (age 16 & up)

In minutes, we will prepare hors d'oeuvres that look and taste like they took hours to fix. We'll create a selection of recipes that can be made ahead, perfect for holiday entertaining, and of course, every class ends with a feast! Menu: bruschetta with tomato & basil, chicken satay with a peanut dipping sauce, smokey shrimp with parmesan polenta cakes, baked brie en croûte with apple compote and classic guacamole & chips.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$49(R) \$64(N) (1 class)
59578 Thu Aug 16 6:30-9:30 p.m.

Dinner and Dance: Last Tango in Paris (age 16 & up)

Grab your partner and join us for a unique experience of dancing and dining. The evening begins with a one-hour tango dance lesson, and then we'll waltz into the kitchen where this hands-on class will create Menu: butter lettuce and tarragon salad with vinaigrette, apple and goat cheese crostini, mouth watering steak Diane with pan sauce, duchess potatoes, plus strawberry tart with pastry cream.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$49(R) \$64(N) (1 class)
59704 Fri Aug 17 6:30-9:30 p.m.

Family Thai (age 16 & up)

Spend a fun evening with Chef Wynton, creating the wonderful flavors of Thai cuisine. This hands-on class will create this Menu: fried Thai spring rolls with sweet chile sauce, green chicken curry with jazmin rice and cucumber salad, and Tom Yum Goong (sweet and spicy) soup.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
60439 Tue Aug 21 6:30-9:30 p.m.

Breakfast at Tiffany's (age 16 & up)

Start your day off right with these sumptuous and seasonal gems. Class includes a full meal and complimentary mimosa, so come hungry. Menu: cranberry-orange muffins with masala tea; ham & herb quiche with asparagus salad; baked corn soufflé pudding; chocolate & rum-raisin crêpes with chocolate sauce.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
59925 Thu Aug 23 10 a.m.-1 p.m.

Registration Dates:

Apr 30 Cary Resident – EZ Reg Web, EZ Reg Mail-In, EZ Reg Phone
May 7 Cary Resident – EZ Reg Walk-In
May 14 Nonresident – Any EZ Reg Method



A Midnight's Summer Dream (age 16 & up)

Celebrate the bounty of summer with a fresh, seasonal menu inspired by summer flavors. Menu: chipotle shrimp with roasted corn cakes; poached sea bass in Napa cabbage with a lemongrass coconut milk reduction; steamed seasonal vegetables; and warm strawberry and raspberry cobbler with vanilla bean ice cream.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
59901 Thu Aug 23 6:30-9:30 p.m.

Viva Cupcakes! (age 16 & up)

Learn to make delicious and pretty cupcakes with Chef Wynton, as this hands-on class creates dark chocolate s'mores cupcakes with marshmallow frosting topped with a Hershey, Coconut cupcakes with coconut cream cheese frosting, mango cupcake with mango coulis and mango frosting, carrot cupcakes with white chocolate cream cheese frosting, and we'll end the night with a three milks cupcake with whipped cream frosting.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$49(R) \$64(N) (1 class)
60142 Tue Aug 28 6:30-9:30 p.m.

Casablanca (age 16 & up)

Inspired by the rich flavors of Morocco, this hands-on class will create honey-pomegranate lacquered chicken drumettes, stuffed dates, cucumber-feta salad, and lamb-artichoke tagine with home-made preserved lemons and harissa on apricot-pine nut couscous. Prepare a delicious honey cake with poached figs for dessert.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
59902 Thu Aug 30 10 a.m.-1 p.m.



Join us in celebration of the picnic, as Chef Mann prepares a menu that combines gourmet flavors with standard picnic fare. You'll also learn how to organize and pack for a picnic to make the most of your outdoor dining experience. Menu: Moroccan beef and onion sandwiches on focaccia served with German potato salad, watermelon, tomato & feta salad. Delicious and summery raspberry coconut squares round out the menu, and summer strawberry-raspberry punch puts on the final touch.

Location: Herbert C. Young Community Center
Instructor: Chef Wynton Mann
Fees: \$40(R) \$52(N) (1 class)
59890 Thu Aug 30 6:30-9:30 p.m.

DON'T WAIT!

Please register early. Early registration allows us time to plan appropriately. Often we are able to accommodate those on waiting lists by adding additional spots in the class or adding additional classes. Classes that do not meet their minimum enrollment are generally cancelled; you could make the difference.