



[[Search again](#)]

About your archives purchase: Your purchase of **30** articles expires on **03/20/2006 9:12 PM**. You have viewed **3** articles and have **27** articles remaining.

ANNUAL COOKING SCHOOL GUIDE

Author(s): Denise I. O'Neal **Date:** August 18, 2004 **Page:** 3 **Section:** Food

Chicago's Community Kitchens, which is administered by the Greater Chicago Food Depository, offers a 12-week hands-on foodservice program. Classes are taught by Chef Richard Margotta, a graduate of the School of Culinary Arts and Hotel Restaurant Management at Kendall College.

The program was created to prepare unemployed and underemployed adults for an entry-level position in the foodservice industry. In addition to basic culinary skills, the course includes a two-week internship at a foodservice entity, a state-approved sanitation course and job skills training. Students prepare up to 1,000 meals per day to be distributed to local Kids Cafes. Classes, free to qualifying individuals, are held from 7:30 a.m. to 3:30 p.m. Monday-Friday. Applications are now being accepted for the next 12-week session, which begins Sept. 12.

Call (773) 843-5414; www.chicagofoodbank.org.

The following is a list of area schools:

ASIAN:

Heat Restaurant/Up, 1507 N. Sedgwick. Master Chef Kee Chan teaches sushi-making skills while providing insight into the Japanese culture during demonstrations held from noon to 2 p.m. Saturdays and Sundays. The cost is \$65 per person. Call (312) 397-9818.

BARTENDING:

The American Professional Bartenders School, 634 S. Wabash. Weekly classes are offered at various locations throughout the city and suburbs. Call (773) 227-8363; www.773bartend.com.

DESSERTS:

Chocolate Inspirations, Inc., 233 Town Acres Lane, Roselle. Beginning, advanced and professional level chocolate-making classes. Topics include: tempering, molding, decorative techniques, dipping, caramels, toffee, brittles, ganache and specialty holiday classes. New sessions begin in Sept. Call (630) 894-0898; www.chocolateinspirations.com.

Eli's Cheesecake World, 6701 Forest Preserve Dr. Cooking classes and demonstrations. Reservations are required for all classes. Other classes include: dessert and wine dessert lecture and tasting, 6 p.m. Aug. 27, \$25; Sweetest Day desserts, 11 a.m. Oct. 9, \$30; Halloween cookie baking, 11 a.m. to 2 p.m. Oct. 23, \$20; cooking with pumpkin, 11 a.m. Nov. 13, \$30; gingerbread house decorating, 11 a.m. Nov. 27, \$30; Bouche de Noel and holiday desserts, 11 a.m. Dec. 4, \$30; holiday cookie baking, 11 a.m. Dec. 11, 18, \$20; family cookie baking, 11 a.m. Jan 8, \$20, and Teddy Bear Valentine cookie baking, 11 a.m. Feb. 12, \$20. Non-dessert classes include: Jolene's tomato class, 11 a.m. Aug. 26, \$12; soups and stews, 11 a.m. Jan. 15, \$30, and romantic dinner for two, 11 a.m. Feb. 12, \$40. Call (773) 308-7002; www.elicheesecake.com.

FRENCH:

Chez Madelaine Cooking School, 425 Woodside Ave., Hinsdale. Chef Madelaine Bullwinkel conducts fall cooking workshop. Classes include fall menu from Provence; crepes, sweet and savory; greens and grain side dishes; holiday menu from Cognac; Thanksgiving in Paris; holiday food gifts and buche de Noel.

Classes begin Oct. 9. The cost per class is \$90. Call (630) 655-0355; www.chezmn.com.

Let's Go Bistro, 970 Warren, Downers Grove. Hands-on and demonstration classes held in a professional kitchen. Classes vary and include: cooking with wine; soups and stocks, and introduction to sauce making. The average cost per class is \$50. A 12-week series of three-hour classes, "bistro basics," will be offered beginning Sept. 4. The cost is \$895 and includes a textbook. Demonstration dinners and interactive cooking parties are available. Call (630) 795-0100; www.letsgobistro.com.

GENERAL:

Bloomington's Kitchen, 600 N. Wabash. Chicago's hottest chefs visit for cooking sessions in September. On Sept. 1 series of demonstrations will be held as part of the Shopping Benefit at Bloomington's at 11 a.m.: David Richards, Sweets and Savories, 2 p.m.: Todd Stein, and 5 p.m.: Rick Bayless, Frontera. Other classes offered in September are George Jewell, Basel and Balfour, 2 p.m. Sept. 12; Fred Ramos and pastry chef Paula Haney, Pili.Pili., 1 p.m. Sept. 18.

Bloomington's Kitchen, 4 Oakbrook Center, Oakbrook. Participating in this location's Shopping Benefit Sept. 1 are: 11 a.m.: Bloomington's Culinary Director Ruth Law offering apple treats; 1 p.m.: Bobby Hull, Chinn's Crab House, and 6:30 p.m.: a Nambé wine tasting with Sam's Wine & Spirits. Other September classes include: Asian delights with Ruth Law, 1 p.m. Sept. 10; Drue Kennedy, Vivre, 1 p.m. Sept. 12; Indian spices with Ruth Law, 1 p.m. Sept. 17; Jason Rosenburg, Bin 36, 1 p.m. Sept. 19.

Bloomington's Kitchen, 376 Old Orchard Center, Skokie. The Sept. 1 event will feature: 10 a.m.: John des Rosiers, Bank Lane Bistro; noon: Drue Kennedy, Vivre, and 6 p.m.: Schaefer's Wines, Food & Spirit. Other classes in September include: Aaron Walter, The Glen Club, 1 p.m. Sept. 12, and Marty Rogak, FIO, 12:30 p.m. Sept. 18. For all locations, call (312) 440-4515.

Calphalon Culinary Center, 1000 W. Washington. Classes offered throughout the year. The center features a hands-on teaching kitchen, demonstration kitchen and formal dining room. A variety of topics will be covered with classes ranging from intermediate to advanced. Single and series classes available. Fall classes include: lobster lovers, 6:30 p.m. Sept. 2, Oct. 27, \$40; Oktoberfest, 1 p.m. Sept. 25, \$80; dine 'n dance: salsa, 6:30 p.m. Oct. 9, \$100 per couple; fall desserts, 6 p.m. Oct. 20, Nov. 18, \$80; India's exotic cuisine, 6:30 p.m. Oct. 21, \$40; Italian favorites, 6 p.m. Oct. 28, Nov. 19, \$160; Thanksgiving workshop, 10 a.m. Nov. 13, 20, 21, \$300 for three-part series (includes a Calphalon roasting pan and rack). Call (312) 529-0100 or (866) 780-7799; www.calphalonculinarycenter.com.

Cook From Scratch, Inc. The program features hands-on sessions teaching cooks how to prepare quick, creative meals without the use of recipes. Classes are offered by request and range from private sessions to a class of 50. The cost is \$45-\$75. New this fall is the "bring your baby to class," designed to be quick and comfortable for all. A demonstration class, \$40, and hands-on class, \$65, will be offered. Classes are held at several locations and in students' homes. Call (312) 559-0052; www.cookfromscratch.com.

The Cooking School at Treasure Island, 2121 N. Clybourn. Chef Diane Juergens, director of the school, will be joined by visiting chefs from popular area restaurant to offer demonstration and hands-on classes. Day sessions are 1-3 p.m. Evening classes are 7-9 p.m. The cost is \$15 per class unless otherwise posted. Reservations are required. Call (773) 880-8880; www.tifoods.com.

Corner Cooks, 507 Chestnut, Winnetka. Chef Larry Smith and his staff conduct a series of classes, which includes a full-portion serving of every dish. August classes are the best of party appetizers, 6:30 p.m. Aug. 24; \$55; method and technique: working with spices, chiles and salsa, 6:30 p.m. Aug. 25, \$55; just like Emeril, class for couples, 6 p.m. Aug. 28, \$65; Japanese-style dinner with friends, 6:30 p.m. Aug. 31, \$60. Call (847) 441-0134; or e-mail info@cornercooks.com.

Dinner at Eight, 1167 Wilmette, Wilmette. Retail store with demonstration kitchen to hold lunch and dinner cooking classes taught by guest chefs. Hands-on class for the fall will include tasty tailgating; French Quarter night; Spanish classics and Salvadoran cena. Classes are \$35-\$50. A complete schedule is at www.dinnerateight.net. (847) 251-8380.

Field's Culinary Studio, 111 N. State. A year-round cooking school facilitated by Minnesota-based culinary

retailer and school Cooks of Crocus Hill. The school features demonstrations and cooking classes by well-known chefs in a state-of-the-art kitchen. In addition to desserts and holiday foods, the fall session will offer a series of ethnic classes/tours:

Asian: Dinner and a movie with Leyla Franklin, 6 p.m. Oct. 8, \$65; a studio tour to Chinatown with Franklin, 10 a.m. Oct. 23, \$100; the basics of Thai cooking with Rebecca Wheeler, 6 p.m. Nov. 3, \$55; Asian appetizers with Andrew Zimmern, 6 p.m. Nov. 18, \$50; wok and roll with Andrew Zimmern, 6 p.m. Nov. 19, \$75; street food with Andrew Zimmern, 11 a.m. Nov. 20, \$50.

French: French degustation with Grant Achatz, 6 p.m. Oct. 21, \$65.

Indian: Indian feast with Hema Potla, 6 p.m. Oct. 1, \$60.

Italian: The Spiaggia Cookbook with Tony Mantuano, 11 a.m. Nov. 5, \$85.

Other classes being offered: fall pudding with mk, Mindy Segal, 6 p.m. Sept. 15, \$55; fall flavors, Shawn McClain, 6 p.m. Oct. 6, \$65; fall braising with Bin 36, John Caputo, 6 p.m. Oct. 28, \$65; apples and pears, Heather Terhune, 6 p.m. Nov. 4, \$60. Call (800) 265-2665.

Fox Valley Park District Cooking Classes, Eola Community Center, 555 S. Eola, Aurora. A new series of classes, all from 7-9 p.m. Cost is \$50, residents, \$75, nonresidents. Classes begin Sept. 9 with beef stew, peas, cornbread and wine: just like grandma used to make it; homemade apple pies, Sept. 23; Tex-Mex chili in a bread bowl with Chef Lady Simone, Oct. 14; chowders with Chef Lady Simone, Oct. 31; tagliatelle and bolognese ragu, Nov. 4; red velvet cake, Dec. 1; holiday ham with gourmet glazes, Dec. 9; Jamaican jerk chicken, Jan. 6; spiced chicken and Parmesan chicken, Jan. 13; and honey poached and caramelized pears, Feb. 17. Call (630) 859-8606.

Frankie J's Cooking Class, 4437 N. Broadway. Head chef Frank Janisch provides entertainment and kitchen kivetching during his theatrical cooking show, "a show with class, a class and a show," taking place at 6:30 p.m. Aug. 29. The cost is \$50. Call (773) 769-2959.

Giselle's, 1967 N. Halsted. Chef Ryan Stewart and pastry chef Carolyn Engelmann conduct informal demonstrations of European and American-style comfort foods. Fall classes begin Sept. 7 with "A Taste of Spain." Sept. 14, vacation in Tuscany, and Sept. 21, Oktoberfest. Classes begin at 6 p.m. The cost is \$50 per session. Space is limited. Custom cooking classes for small private parties are available. For more details and complete schedule, call (312) 266-7880; www.gisellesonline.com.

Insignia Kitchen and Bath, 1435 S. Barrington, Barrington. Live cooking classes and consumer seminars offered throughout the year. Three-chef panel discussion on "matching your cooking style with the right equipment," 3 p.m. Sept. 18; successful entertainment food for the busy holiday season, 10 a.m. Oct. 30; pies and pastries, 9 a.m. Dec. 4. For more listings, visit www.insigniakitchenandbath.com and click on seminars and classes. Call (847) 381-7950.

La Cucina LLC, 2130 45th St., Highland, Ind. Instructor Susan Skertic Dedelow offers demonstration and hands-on classes with topics covering: Spanish tapas, food and wine pairings, easy and elegant appetizers, and one-pot meals. Demonstration classes are \$35. Hands-on classes are \$50. Call (219) 922-4534; www.lacucinallc.com.

Rustic Kitchen, Instructor Janine MacLachlan offers classes in casual entertaining. Call (773) 935-4239; www.rustickitchen.com.

Sur La Table, 52-54 E. Walton, Chicago; 55 Main, Naperville. Both locations offer a variety of classes throughout the year including: essential cooking classes, childrens, entertaining, ethnic and special classes with noted guests chefs. Call (866) 328-5412.

Whole Foods, 1000 W. North. Will conduct classes in its new teaching kitchen, the Whole Lifestyle Center, which is outfitted with Viking appliances. Classes vary in subject and will include: grilling 101, raw foods, and vegan cooking. The average cost is \$30 per class. On Sept. 12 at 11 a.m., Dr. Weil's 8 Weeks to

Optimal Health will be the topic. Celebrity chef Rocco DiSpirito visits in October. Call (312) 587-0648; www.wholefoods.com/stores/lincolnpark/index.html.

Whole Foods Market Willowbrook, 201 W. 63rd, Willowbrook. Classes for both adults and children are held in the new Free Range Kitchen. Call (630) 655-5000 for upcoming classes.

The Wooden Spoon, 5047 N. Clark. Ongoing demonstration and hands-on cooking sessions covering a wide range of culinary classes for beginners and experienced cooks. Classes include: great Greek, tantalizing tapas, Vietnamese, friendly French, cake decorating, everything chocolate, 30-minute meals, classic tart and pie making. Demonstration classes, \$45; hands-on, \$65. Culinary market tours are offered. Call (773) 293-3190; www.woodenspoonchicago.com.

GRILL:

Backyard Barbeque Store, 1147 Greenleaf, Wilmette. Some of Chicago's best-known chefs will teach everything from grilling appetizers to dessert. Chefs will explain each recipe and demonstrate how to prepare and display. Private classes available. Classes begin Sept. 11. Call (847) 251-2272; www.backyardbbqstore.com.

HERBS AND SPICES:

Heat and Spice Cooking School, 925 W. Cullom. Chef Joe Sochor teaches hands-on introductory classes in Thai, Indian and Mexican cuisine. There will be global barbecue classes and market tours during warm-weather months. Cost per class is \$50-\$60. Call (773) 742-2331; www.heatandspicecooking.com.

Heaven on Seven, 111 N. Wabash. Chef/owner Jimmy Bannos demonstrates how to cook dishes from his cookbook, which includes recipes and instructions. Classes are at 7 p.m. the first Friday of every month. The cost is \$75, which includes registration fee, demonstration and all-you-can-drink beer, wine and hurricanes; \$95, for all of the above, plus an autographed copy of Bannos' cookbook. Private classes are offered to groups of 10 or more by appointment and based on availability. Call (312) 446-8949.

INDIAN:

Four-part Vegetarian Indian Class, 6730 S. Euclid. Taught in the home of Ranjana Bhargava. Each three-hour course emphasizes the authentic way of Indian cooking. Sessions will feature a complete meal from a different region. Pre-registration required. Call (773) 363-3684 or send an e-mail to: ranjan67@yahoo.com.

ITALIAN:

Rosebud Culinary Series, 1419 W. Diversey. Summer and fall classes are in session. Grilling Rosebud style, 7 p.m. Aug. 25; Autumn begins, 7 p.m. Sept. 21-22; Phantom of the kitchen, 7 p.m. Oct. 26-27, and mille grazie, 7 p.m. Nov. 16-17. The cost is \$75 per class. Call (773) 325-9700.

Va Pensiero, 1566 Oak, Evanston. Owner Jeff Muldrow conducts Friday night food/wine classes that include five to seven courses, samples of each item, recipe books and drinks. Upcoming classes include: sailing along the Adriatic, 6:30 p.m. Aug. 20; and lobster! caviar! Champagne!, 6:30 p.m. Sept. 10. Classes are \$50. Call (847) 475-7779.

KIDS:

Creative Kids Corner, 3009 Central, Evanston. Chef instructors will teach children how to prepare sweet and savory treats. The class is designed for preschool and primary school age children. Classes begin the week of Sept. 20. Registration is under way. Call (847) 869-1199.

Maggiano's Little Italy Kids in the Kitchen Cooking Class, at all three locations. For children ages 8 to 12. Class will be held from 11 a.m. to 12:30 p.m. Aug. 28. The hands-on session will feature thin crust sausage and fontina cheese pizza, spaghetti with marinara sauce, and Italian meatball sandwich. Call

(312) 644-7700.

LATIN:

Mas, 1670 W. Division. Chef instructor John Manion will conduct a wine cooking class at 7:30 p.m. Aug. 27 and a chile picante cooking class at 2 p.m. Aug. 28. Call (773) 276-8700; www.masrestaurant.com.

ORGANIC:

Global Organic Designs, Simple! Sensational! Cooking, 1528 W. Thome, suite 200. Instructor Bret S. Beall, M.S. Ph.D., provides quick, easy, earth-friendly global cuisine taught in the comfort of your home. Call (773) 508-9208; www.god-dess.com.

SCHOOLS:

Cooking Hospitality Institute of Chicago, 361 W. Chestnut. A fully accredited school offering a complete education in foodservice industry. Specialized certificate programs in baking and pastry and associate degree in culinary arts. Financial aid available. Call (312) 944-0882.

Dominican University, 7900 W. Division, River Forest. Offers four degree programs leading to a bachelor's degree in food science; food service and management; nutrition and dietetics, and culinary arts and management. Call (708) 524-6906; www.dom.edu.

Elgin Community College Hospitality Program, 1700 Spartan Dr., Elgin. Accredited by the North Central Association of Colleges and Secondary Schools and by the American Culinary Federation Educational Institute. Offers programs of study leading to an associate applied science degree in hospitality management/culinary arts, pastry chef or hospitality management/restaurant management, or leading to a vocational specialist certificate in catering services, cook's helper, lead baker or baking assistant. Call (847) 214-7461 or (847) 214-7900.

The college offers noncredit cooking courses. Classes begin in September. To register, call (847) 622-3036.

The French Pastry School, 226 W. Jackson. Master pastry chefs Jacquy Pfeiffer and Sebastien Canonne offer a professional 24-week training program, "L'art de la Patisserie." The program focuses on creating exquisite desserts and teaches classic French methods, contemporary aesthetics and cost-effective techniques of the pastry industry. Accredited by the American Culinary Federation, the school offers financial aid and a placement service. The next 24-week course begins in January. Another session is in July 2005. Call (312) 726-2419; www.frenchpastryschool.com.

Kendall College, 2408 Orrington, Evanston. Fully accredited program offering associate and bachelor degrees in culinary arts, restaurant hospitality, management, general education and baking and pastry. Certificates are offered in baking and pastry art, professional cookery, personal chef and catering. In addition, the school offers skill building classes for the home cook. Classes include: cooking with the bounty of fall, 10 a.m. Oct. 2; tailgating: sports food, 10 a.m. Oct. 9; delicious fruit desserts, 10 a.m. Oct. 30; holiday floral and table decorations, 10 a.m. Nov. 6; traditional Thanksgiving (turkey 101), 10 a.m. Nov. 13; gourmet Thanksgiving, 10 a.m. Nov. 14; holiday pies, 10 a.m. Nov. 20; two-part gingerbread house series, 6:30 p.m. Dec. 3 and 10 a.m. Dec. 4, and New Year's Day brunch, 10 a.m. Dec. 11. A four-part holiday entertaining workshop will be held in October. Also, basic knife skill, 9 a.m. Oct. 16, and advanced knife skill, 9 a.m. Oct. 23. Call (847) 448-2550.

Lexington College, 310 S. Peoria. Offers bachelor's or associate's degree in hospitality management for women. Classes include professional food production, purchasing, menu planning and financial management. The cost is \$7,245 per semester. Classes begin Aug. 30. Call (312) 226-6294; www.lexingtoncollege.edu.

The Illinois Institute of Art-Chicago, 180 N. Wabash. Accredited by the American Culinary Federation and the Accrediting Commission of Career Schools and Colleges of Technology. Now offering a bachelor of

applied science in culinary management, an associate of applied science in culinary arts, along with certificate programs. The classes are based on classical principles emphasizing modern techniques and trends. Courses in basic skills and advanced techniques include: international cookery, a la carte, garde manger, baking and pastry, safety and sanitation, and nutrition. A solid business background is established through sessions in kitchen management, food and beverage control, cost control, catering, and dining room operation. Classes begin Oct. 4 Call (312) 280-3500 or (800) 351-3450.

Robert Morris Institute of Culinary Arts, 905 Meridian, Aurora. This year the school expanded its culinary program to include the downtown Chicago school, 401 S. State; and Orland Park campus. The school now offers an associate of applied science of culinary arts degree. Classes cover baking and pastry, classical cuisine, wine and beverage management, American cuisine, and world classes. Students who complete the program have the option to continue their education to earn a bachelor's of business administration in hospitality management. Call (800) 762-5960; www.robertmorris.edu.

St. Augustine College, 1333-45 W. Argyle. Offers a bilingual (English/Spanish) associate's degree program and a certificate in culinary arts. Preparation for city and state food sanitation license exams. Classes begin Aug. 23. Call (773) 878-8756.

Washburne Culinary Institute, on the campus of Kennedy-King College, 6800 S. Wentworth. In November the school will move to its new facility in the South Shore Cultural Center, 7059 S. South Shore Dr. The school offers a basic certificate, which is a one-semester session, \$2,510; an advanced certificate, which is a three-semester program, \$6,752; and an associate of applied science in culinary arts degree program, which is five semesters, \$9,186. The school offers a job placement service. Call (773) 602-5487; www.ccc.edu/washburne.

NONCREDIT PROGRAMS:

The Chopping Block, 1324 W. Webster; 4747 N. Lincoln. Chef Shelley Young and others conduct a wide range of classes for all levels. A series of special classes highlighting seasonal and holiday favorites is offered. This month they will offer two "drop-in" classes on Aug. 21 and 28 on kitchen shortcuts, designed to cut meal preparation time in half. The cost is \$20. For both locations, call (773) 472-6700; www.thechoppingblock.net.

College of DuPage Continuing Education, 425 22nd St., Glen Ellyn. Hands-on cooking courses will be offered through the school. Call (630) 942-2208.

Jill Prescott Culinary School, Luxe Home Showroom at the Merchandise Mart. The French-inspired culinary school moved from Wisconsin to Chicago on June 1. Classes are designed to teach professional cooking skills to the home chef. Executive Chef Mark Weber leads teaching staff skilled in conducting informative but non-intimidating classes. The state-of-the-art facility features three teaching kitchens, a reception area and cookware store. Several class programs are available. Participation classes, which are conducted on an hourly, weekend or extended basis, meet weekly for a six consecutive weeks or for five successive days. Participation classes range in price from \$175-\$225, which includes a meal with a complimentary glass of wine. Demonstration classes, which include tastings and recipe sharing, range in price from \$55-\$85. Call (312) 822-8100; www.jillprescott.com.

Wilton Method of Cake Decorating, 2240 W. 75th, Woodridge. Offering more than 90 different classes throughout the year. Classes run from three to 67 hours. Topics include: American and continental cake decorating using buttercream, fondant, pulled sugar and flowers. New classes coming in 2005 are: advanced fondant art, advanced sugar artistry, chocolate artistry and marzipan magic. Fees range from \$55-\$900. Call (630) 810-2211; www.school.wilton.com.

The school also offers two-hour classes at craft and specialty retailers. The cost is \$10-\$25 per class. Call (800) 942-8881; www.wilton.com.

Prairie Kitchens Cooking School offers single and series classes teaching the fundamental principles and techniques of fine dining. Advanced classes available. Ten area locations; (847) 998-0700; www.prairiekitchens.com.

SEAFOOD:

Burhops Seafood at Plaza del Lago, 1515 N. Sheridan, Wilmette. Free demonstrations/tastings every Saturday from noon to 3 p.m. Upcoming classes include: campfire-style grilling, Aug. 21; citrus topped tilapia, Aug. 28; grilled shrimp scampi, Sept. 4; seafood crepes, Sept. 11; smoked fish sampler, Sept. 18; seafood enchiladas, Sept. 25. Call (847) 256-6400.

Parkers' Ocean Grill, 1000 31st, Downers Grove. Chef Patrick McLaughlin will demonstrate the art of preparing fresh fish with a variety of foods at noon Aug. 28. Five courses, using different fish products, will be prepared: heirloom tomato carpaccio with grilled California sardines; roasted Georges Bank whole yellowtail sole with roasted shallots and garlic flan tomato bearnaise; grilled Georges Bank swordfish, soft polenta and olive oil poached tomatoes; grilled wild Alaskan king salmon with sun-dried tomato gnocchi, and grilled figs with mascarpone, almonds and honey. The cost is \$35. Reservations are required. Call (630) 960-5701.

SPANISH:

Cafe Ba-Ba-Reeba!, 2024 N. Halsted. Chef Angel Gandarilla will hold an interactive paella cooking class at 10 a.m. Sept. 11. A lunch of tapas, paella, dessert and wine will be served. The cost is \$35. Reservations are required. Call (773) 935-5000.

Technical problems: If you have a technical problem with your account please contact Newsbank at 1-800-896-5587 or by e-mail at newslibrary@newsbank.com.

Return to the
[Chicago Sun-Times](#)
? Digital Chicago Inc.