

CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

S	M	T	W	T	F	S	
						Ocean to Table (Paul Lindemuth) 6:30 - 9:00 pm \$80 1	
		free demo Maureen's Strawberry Lemon Sorbet 11:00 am - 2:00 pm Prep School: Indoor/ Outdoor Grilling (KJ) (Paul Lindemuth) 6:30 - 8:30 pm \$50 4		Girl's Night Out: The Best of Summer (Heidi Kise) 6:30 - 9:00 pm \$80 6	Backyard Summer Wines and Small Plates (Robin Nathan) 6:30 - 9:00 pm \$80 7		
Field Trip: Farmer's Market: Shop the Crop (Paul Lindemuth) 10:30 - 11:30 am Trip to Farmer's Market, 11:30 am - 1:30 pm Class \$50 9	LITTLE KIDS CAMP ages 6 - 8				All-American Cookout (KJ) (Heidi Kise) 6:30 - 9:00 pm \$80 13		Beach Bonfire (Robin Nathan) 6:30 - 9:00 pm \$80 15
	Asian Adventures (Cherise Slattery) 12:00 - 1:30 pm \$65 for both days 10	Asian Adventures (Cherise Slattery) 12:00 - 1:30 pm \$65 for both days 11			Corn Roast (Kelly Sears) 6:30 - 9:00 pm \$80 20	Tequila and Antojitos (Mexican Street Food) (Paul Lindemuth) 6:30 - 9:00 pm \$75 21	
Canning the Cream of the Crop Workshop (Kelly Sears) 12:00 - 5:00 pm \$75 16	MID KIDS CAMP ages 9 - 11						
	End of the Summer Harvest (Jamie Bordoshuk) 12:00 - 1:30 pm \$75 for both days 17	End of the Summer Harvest (Jamie Bordoshuk) 12:00 - 1:30 pm \$75 for both days 18					
		free demo Judy's Breakfast Burritos 11:00 am - 2:00 pm Cross Country BBQ (Jamie Bordoshuk) 6:30 - 9:00 pm \$80 25		Best Burger Cookout (KJ) (Robin Nathan) 6:30 - 9:00 pm \$80 27		Friends for the Weekend: On the Patio (Kelly Sears) 6:30 - 9:00 pm \$80 29	
							

Give the gift of a Class with a Marcel's gift card

Register early online, by phone or in store

They fill up fast!



Get your More at Marcel's Card punched each time and receive a free class after 20.

Registered Class participants receive a 10% discount on store merchandise

All prices are per person

No refunds or credits within 72 hours prior to the class.

CLASS, DEMO + EVENT DETAILS



AUGUST

COOK CREATE CELEBRATE

Saturday 1st hands on: **Ocean to Table** Paul Lindemuth 6:30 – 9:00 pm \$80
Sunshine dances over the ocean's surface, the waves are rolling in and the smell of summer hangs heavy in the air. Heading to the coast can be as simple as capturing the essence of what lives in the waters. Quick to cook and easy to prepare, these summer seafood dishes prove that sometimes less really is more. **Warm Scallop and Wild Mushroom Salad, Bacon-Laced Crab Cakes with Corn and Roasted Pepper Relish, Grilled Mahi-Mahi with Roasted Yellow Pepper Pesto, and Grilled Tuna Rolls with Shallot/Cilantro Vinaigrette**

Tuesday 4th hands on: **Prep School: Indoor/Outdoor Grilling (KJ)** Paul Lindemuth 6:30 – 8:30 pm \$50
Outdoor entertaining requires more than burgers and bug spray. Get your next party started with grilled favorites. Whether you have an outdoor grilling space that rivals the professionals, or are apartment dwelling with only an indoor grill pan, even the simplest cuts of meat can be elevated to an unforgettable meal when grilled. To get the perfectly crisp char and juicy medium rare, it helps to know the principals of great grilling. Here's how to get it right every time. **Grilled Calamari and Arugula Salad with Grapefruit Vinaigrette, Grilled Corn with Aleppo Pepper Aioli, and Grilled Banana Bread Ice Cream Sandwiches**

Thursday 6th hands on: **Girl's Night Out: The Best of Summer** Heidi Kise 6:30 – 9:00 pm \$80
Worth the wait...months seem to unfold in dog years between the last perfect berries of the previous season to the little gems now returning to the farmers markets. We can finally fill our basket and not wait a second longer to gobble them up. The season's stars – peaches, heirloom tomatoes, basil and more brighten everything from Chef Heidi's house-made ricotta to refreshing gazpacho. Roll up your sleeves, sip, prep, and dine on the best the summer has to offer. **Raspberry Ginger Beer Cocktail, White Gazpacho, House-made Ricotta Cheese with Heirloom Tomatoes, Grilled Bread and Basil Oil, Cilantro Corn Cakes with Avocado Salsa, Grilled Shrimp with Creamy Chimichurri, and Rosemary Grilled Peaches with Honeyed Goat Cheese**

Friday 7th hands on: **Backyard Summer Wines and Small Plates** Robin Nathan 6:30 – 9:00 pm \$80
Summertime means food that's bright yet effortless and nothing complements nice weather and sunshine quite like picnics and barbecues. We're bringing those elements indoors and serving them up small-plate style. Chef Robin offers up a selection of great bites that you can mix and match for a variety of occasions and pairs them with the perfect summer wine. Bring your friends and gather in the Marcel's kitchen as we take you through the art and science behind food and wine pairings. **Coconut Curry Pork Skewers - Prosecco & Peach Aqua Fresca, Mexican Elote Salad - Pinot Grigio, Steamed Mussels with Saffron - Pinot Grigio, Grilled Panzanella with Flank Steak - Rose, Vinegar Marinated Grilled Chicken Wings with Dijon Vinaigrette - Rose, and Chef Robin's spectacular Ice Creams for Dessert**

Sunday 9th hands on: **Field Trip: Farmer's Market; Shop the Crop** Paul Lindemuth \$50
10:30 – 11:30 am Trip to Farmer's Market and back 11:30 am – 1:30 pm Hands On Class Farmers' markets are overflowing. You're polishing off berries by the carton and enjoying tomatoes right out of hand. Join Chef Paul for a tour of the Glen Ellyn Farmer's Market for a look at the freshest produce of the season. Once the purchases are made, we'll return to the store to prepare a delicious seasonal lunch with just-picked freshness. **No set menu for this class as it will be dictated by the availability of ingredients at the market. We will make your purchases and return to the Marcel's kitchen to prepare our seasonal lunch; a true farm to table experience.**

LITTLE KIDS TWO DAY CAMP hands on: **Asian Adventures** ages 6 - 8

Monday 10th - Tuesday 11th Cherise Slattery 12:00 – 1:30 pm \$65 for both days
A pair of chopsticks, a wok, and your appetite is all you'll need for this two day trip. Travel to the orient for a tasty adventure and replace take out with homemade when craving your next batch of fried rice!
Day 1 - Pork Dumplings with Hoisin Dipping Sauce, Rainbow Fried Rice, and Chinese Almond Cookies
Day 2 - Stir Fried Chicken with Spicy Orange Sauce, Crispy Noodle Salad, and Rice Krispy "Sushi" Rolls

Thursday 13th hands on: **All-American Cookout (KJ)** Heidi Kise 6:30 – 9:00 pm \$80
Celebrate summer by throwing the ultimate outdoor party, the ever-popular All-American Cookout! There are only two requirements for this great cookout menu: ease and great taste, and Chef Heidi checked those off the list! Ribs, potato salad, and sweet corn—everyone's favorite barbecue updated for today. Go big this year and make those must-have favorites new. Think grilled salad, pickled onions, house-made barbecue sauce and salted caramel ice cream, now that's cooking! **Grilled Romaine with Pickled Onions and Grilled Lemon Dressing, Sweet Corn Soup with Crispy Prosciutto Gremolata, Fingerling Potato Salad, Coffee Rub Ribs with House-made Sauce, and Apple Pie with Hand Churned Salted Caramel Ice Cream**

Saturday 15th hands on: **Beach Bonfire** Robin Nathan 6:30 – 9:00 pm \$80
Soft sand, salty air and great waves are not the only reasons we love the beach. Join Chef Robin while you cook, create, celebrate, and discover dishes served best at the beach. Spread a beach towel, fill a basket and a cooler and call your best friends, we're heading beachside. **Shrimp and Prosciutto Skewers, Snapper Hobo Packets with Mango-Jalapeno Salsa, Mexican Grilled Corn Salad, and Brownies with Toasted Marshmallow and Graham Streusel**

Sunday 16th hands on: **Canning the Cream of the Crop Workshop** Kelly Sears 12:00 – 5:00 pm \$75
July and August are prime time for berries, cherries, peaches, plums, and nectarines. One bite into a fresh-picked peach, juices running down your arm, nature's sweetness on your tongue, makes you wish summer could last forever, and it can (small pun intended!). Preserve the fruits and vegetables that are so plentiful from Farmer's Markets, backyard gardens, and the local vegetable stands right now so you can savor and enjoy them later during the long, cold winter months. After preserving and pickling, we will create a meal from the produce we have "put up." **Pickled Heirloom Tomatoes, Pickled Peaches, Pickled Giardiniera, Plum Marsala Jam, and Raspberry Mango Jam. From these, we will create this meal: Arugula and Tomato Salad with Tomato Vinaigrette, Grilled Pork Chops with Pickled Peach Relish, Roasted Summer Vegetable with Pickled Giardiniera, and Ricotta Lemon Pound Cake with Whipped Cream and Jam**

MID KIDS TWO DAY CAMP hands on: **End of the Summer Harvest** ages 9 - 11

Monday 17th - Tuesday 18th Jamie Bordoshuk 12:00 – 1:30 pm \$75 for both days
School starts next week, but summer holds on for a couple more. Savor the best of summertime foods with roasted corn, fresh garden veggies, and the dessert that just screams summer, strawberry shortcake!

Day 1 - Lime-Marinated Shrimp and Cheddar Appetizers, Roasted Corn with Basil-Shallot Vinaigrette, and Inside-Out Cheeseburgers

Day 2 - Grilled Chicken with Cucumber, Radish and Cherry Tomato Relish, Ranch Mashed Picnic Potatoes, and Canning Jar Berry Shortcake

Thursday 20th hands on: **Corn Roast** Kelly Sears 6:30 – 9:00 pm \$80
The brief season when farm-grown ears of corn go straight from the truck into your kitchen is as anticipated as summer itself. Easy to prepare, and fun to eat, Chef Kelly is sharing kernels of wisdom for cooking and enjoying the season's sweet-salty, soft-crunchy staple. **Fresh Southwestern Corn Fritters with Roasted Tomatillo & Lime Salsa, Heirloom Tomato Salad with Corn Relish, Seared Tri-Tip over Warm Orzo Salad with Grilled Corn, Roasted Peppers, and Fresh Basil, and Sweet Corn Cake with Blueberry-Lavender Compote**

Friday 21st hands on: **Cocktail Party with Interactive Demonstrations: Tequila and Antojitos (Mexican Street Food)** Paul Lindemuth 6:30 – 9:00 pm \$75

Invite your spiciest friends to a fun Mexican Street Food inspired cocktail party. Street food is a way to intimately connect with communities different than our own. Street food is vibrant, social, humble, and diverse. Embrace the diversity of food, people, ethnicity, cultures and life as we guide you on this culinary journey with glasses readied filled with colorful margaritas and refreshing Mexican tequila cocktails. Chef Paul welcomes you to an evening of chalupas, tequila, carnitas, posole and more, all built to pair perfectly with summer cocktails. **Toronja (Tequila and Grapefruit Cocktail), Margarita Sangria, Carnitas with Avocado and Lime Crema, Esquites (Mexican Corn Salad), Seared Shrimp with Mojo de Ajo, Posole Rojo (Chicken and Hominy Soup), Chalupas con Chorizo (Masa Boats with Chorizo), and Hot Chocolate/Chile Cookies**

Tuesday 25th hands on: **Cross Country BBQ** Jamie Bordoshuk 6:30 – 9:00 pm \$80
With Glen Ellyn's very own Backyard BBQ just a few days away, it's time to brush up on your barbeque knowledge. Start with the vinegar based sauce of North Carolina and Memphis; move on to the sweet and distinctive tastes of Alabama, Georgia, and Tennessee and close with Kansas City and Texas-style barbecue and you will have experienced it all. Join Chef Jamie as he takes you on a tour of the different flavors, different cooking methods, different ingredients, and different cultural origins of America's best barbecue. **Bama Drumsticks with Alabama White BBQ Sauce, Beef Brisket with Texas Mop Sauce, BBQ Ribs with Tennessee Hollerin' Whiskey Barbecue Sauce, Road House Potato Salad, and Watermelon Slushy**

Thursday 27th hands on: **Best Burger Cookout (KJ)** Robin Nathan 6:30 – 9:00 pm \$80
If you agree that nothing says hello weekend like burgers on the grill, venture from the classic traditional to burgers with a twist. We'll combine and grind our own meats to create the perfect burger mix, whip up the perfect toppings, and chow down with creative side dishes and end with a sweet finish. **Sea Scallop, Serrano Chile & Vodka Shooters, Best Pub Burgers with Homemade Aioli, Caramelized Onion, Bacon and Cheese, Summer Succotash with Fresh Corn and Fava Beans, and Sweet Goat Cheese Ice Cream with Roasted Strawberries**

Saturday 29th hands on: **Friends for the Weekend: On the Patio** Kelly Sears 6:30 – 9:00 pm \$80
There's no better summer ritual than sharing the weekend with friends. Whether it's a weekend get-together with the neighbors, or sharing special time with out of town guests, half the fun is cooking and eating alfresco! One part excellent food, one part icy beverages, add good music, mix in great friends, and you have the perfect recipe for a patio party. **Blackberry and Ginger Cocktail, Crudit  with Avocado Hummus, Arugula and Grilled Corn Planks with Tarragon Cr me Fraiche, Seared Pork Tenderloin with Cherry Mostarda, Sweet Potato & Fingerling Wedges with Sriracha and Lime Aioli, and Raspberry Brown Butter Cake with Lemon-Berry Sauce**