



Get Cooking With Corporate and Community Learning This Fall

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Godfrey, Ill. – From ethnic cuisine to better baking, wannabe chefs can learn to improve their culinary skills with these non-credit courses from Corporate and Community Learning at Lewis and Clark this fall.

Asian-Style Feast

Skip the take-out and join this hands-on class to learn how to use exciting, fresh ingredients to recreate some Asian-style favorites at home that will please the whole family. Featured recipes may include vegetable egg rolls with sweet and sour dipping sauce, plain fried rice, chicken lettuce wraps with peanut dipping sauce and dessert wontons.

Wed., Nov. 17, 6-9 p.m., Godfrey Campus

Make Ahead & Freeze Cookies

Get an early start on holiday baking with a one-day workshop on preparing dough now to bake at a later date. Participants should bring two cookie sheets, a handheld mixer and storage containers.

Saturday, Nov. 20, 9 a.m.-12 p.m., Carlinville Middle School

Easy & Impressive Holiday Desserts

In this hands-on class, participants will explore several ways to use frozen puff pastry and phyllo dough to create a variety of simple yet elegant dishes perfect for holiday entertaining. Featured recipes may include individual baked apple phyllo pies, strawberry turnovers, cheese pastry, chocolate hazelnut puff pastry rolls and cinnamon phyllo bites.

Monday, December 6, 6-9 p.m., Edwardsville High School

Holiday Cookie Bouquets

Cookie bouquets are just the thing to spice up any table and impress family and friends! In this one-evening, hands-on workshop, participants will

learn decorating skills to transform ordinary sugar cookies into edible works of art.

Friday, December 17, 6:30 to 8:30 p.m., Edwardsville High School

For more information on these classes and more, call Katie Sledge with Corporate and Community Learning at Lewis and Clark at (618) 468-5750. To enroll, call (618) 468-7000.