



[santafeschoolofcooking.com](http://santafeschoolofcooking.com)



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## Cooking Classes: Demonstration

Taught by our talented resident chefs, demo classes feature approximately 30 menus highlighting traditional New Mexican, contemporary Southwest, Native American, and Mexican cuisine. Classes are three hours and include recipes and a full meal.



## Cooking Classes: Hands-On

Get to know your ingredients while learning new approaches from our chefs. In our family classes you can cook side-by-side with your children. Two of our most popular hands-on classes, Chile Amor and Salsas, run about an hour and a half and includes tastings.





## Restaurant Walking Tours

SFSC has arranged for some of the world's finest chefs to cook just for you! On our walking tour of selected restaurants in downtown Santa Fe, sample the talents of chefs from La Boca, Amavi, and Coyote Café, among others. Expect to walk about two miles during the three-hour tour — and expect food and drink along the way.







## Private & Group Events

Whether you're looking for one-on-one instruction or a special corporate event, we'll tailor a class to your needs. Cooking classes can add an unusual twist to birthday parties, bridal showers, and family reunions.



## Team Building in the Kitchen

We partner with the eight-year-old teambuilding and training company Cookin' up Change for cooking classes that promote organizational teambuilding.





## Wines of New Mexico Class

New Mexicans have been making wine since the seventeenth century; currently there are nearly 40 wineries in our state. Explore this rich history and taste wines from some of the finest vineyards, including Gruet and Casa Rondeña.



## Outdoor Cooking

Learn outdoor-cooking techniques and experience the singular sensory natural environment of New Mexico. A guided tour in the mountains north of Santa Fe culminates in a delicious meal cooked over an open flame.





## The Market

We specialize in the finest quality New Mexico food items, including chile, herbs, and salsas, and we carry a large selection of regional cookbooks. Our popular black La Chamba pottery is functional as well as stunning. We take great care with holiday and corporate gift baskets — and don't forget that our gift cards can be used for classes and at the market!

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800 982 4688

*Photography by Eric Swanson*



Dear friends of Santa Fe School of Cooking,

This year we're looking forward to many changes and new initiatives, including — if all goes as planned — a move to a new location we're calling "a cook's paradise." We've also created this new brochure to introduce you to SFSC's offerings. Detailed information about classes, pricing and registration, and goodies from our market can be found on our website.

Back in the old days, our multi-day culinary tours proved extremely popular — so we're bringing them back. Our four-day Culture & Cuisine Tour sold out almost immediately for 2008, and we have just a few spaces left for 2009! You might consider giving a loved one the gift of a Culture & Cuisine Tour this holiday season.

Lastly, we're pleased to announce that Rocky Durham has accepted the position of culinary director for SFSC. As many of you already know, Rocky's passion for New Mexico and its cuisine translates to classes and experiences that inspire even the most seasoned students. In addition, we've brought in a couple of dynamic new chefs as well.

Thank you for all of your support these past 19 years!



Susan Curtis & Nicole Curtis Ammerman



116 W. San Francisco St.  
Santa Fe, NM 87501  
505 983 4511 for Classes  
[santafeschoolofcooking.com](http://santafeschoolofcooking.com)  
800 982 4688 for Market

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