

Chef Chu's

A Summer of Fun

Basic Chinese Cooking
at its Best

*Summer 2010
Cooking Class Schedule*

Chef Chu's

1067 North San Antonio Road (at El Camino Real)
Los Altos, CA 94022
Phone: 650 948-2696 Fax: 650 948-0121

Registration Information

- All classes are taught demonstration-style
- A full set of printed recipes provided
- Ample sampling of all dishes

WHERE ARE CLASSES HELD?

Chef Chu's Cooking Studio in the restaurant (corner of 1067 N. San Antonio Road at El Camino Real. Free parking.)

CLASS FEES

Chef Chu's CLASS FEES ARE LISTED by EACH CLASS

REGISTRATION

PREREGISTRATION & PREPAYMENT are required when you sign-up to reserve your seat in class.

Fill out the attached Sign-Up Form. Check off the classes that you are signing up for. Include names, address and phone numbers of all persons registering with you on the back of the form, or, fill out a separate sheet with their necessary information. No class confirmations will be sent.

PHONE RESERVATIONS

Reservations made by phone will be held for 7 days after your call. Please confirm your phone reservation with immediate payment in full by mail within 7 days. Payment can be made at the restaurant by credit card, check or cash within 7 days. Paid registrations are given first priority. If your phone reservation is not PAID IN FULL within 7 days of your call, your seating will be given to the next paid registrant on a first-come, first-serve basis.

CANCELLATION POLICY

Cancellation must be made by phone 48 hours prior to the class date and time, which means by 6:30 PM, Sunday evening prior to your scheduled class meeting. Prior to the 48 hour cancellation deadline, you can transfer your registration to another open class or receive a full refund. To confirm registration, cancel or transfer to another class, call Arlene at 650 592-1437. Send Sign-Up Form and Fees to:

Chef Chu's Summer Cooking Classes
c/o Arlene McKellar
355 Quay Lane
Redwood City, CA 94065-1012

Additional brochures can be sent to you or
picked up at the restaurant

Please call or e-mail Arlene if you have any questions.
Ph: 650 592-1437
E-mail: arlenemc@ix.netcom.com

Sign-Up Form - Chef Chu's Summer 2010 Cooking Classes

Name _____ Daytime Phone _____

Address _____ Evening Phone _____

City _____ ST _____ Zip _____ E-mail _____ Pymt Rec'd _____
Office Use Only: Method Amt. Date Pd

_____ June 22 BEGINNER'S BASICS - \$50 Mark your class dates & times on your calendar!

_____ July 20 BUILDING ON THE BASICS - \$50 My payment is enclosed for the TOTAL AMOUNT.

_____ Aug 10 COOKING YOUR FAVS WITH CONFIDENCE - \$50

- PREREGISTRATION and PREPAYMENT are required: Make your check out to Chef Chu's for the total amount.
- Please include additional persons' names, addresses & phone numbers on the back of this form or on a separate sheet.

Chef Chu's Summer Cooking Classes • c/o Arlene McKellar • 355 Quay Lane • Redwood City, CA 94065

Chef Chu's Summer Cooking Classes 2010

Evolve your cooking techniques and gain confidence as you learn how to handle and cook great food. Know how to look for quality and value when shopping for ingredients. Use the right cooking techniques and equipment to produce the flavor and textures you want in each recipe. We guarantee—delicious meals will ensue!

June

June 22 - Tuesday 6:30pm \$50

Beginner's Basics

Chef Lawrence Chu teaches you the **basics** of Chinese Cooking. He'll share how to select food products, cooking techniques and equipment. Learn how to make rich chicken broth, stuffing and folding won tons, deep-frying, stir-frying, marinating seafood and meats and cooking rice.

Soup: Won Ton
 Entrees: Lemon Chicken
 Prawns with Assorted Vegetables
 Mongolian Beef
 Steamed Rice

July

July 20 - Tuesday 6:30pm \$50

Building on the Basics

Evolve your cooking techniques by cooking some of these yummy recipes. Ever wonder how to make our restaurant favorites? You'll learn the secrets to how to assemble our famous Chicken Salad, what makes Hot & Sour Soup so zesty, deep-frying to produce two different results and stir-frying fried rice.

Appetizer: Chef Chu's Famous Chicken Salad
 Soup: Hot & Sour
 Entrees: Sweet & Sour Pork
 Candied Pecans with Prawns
 Vegetable Fried Rice

All classes are taught by Chef Lawrence Chu,
 Chef-owner of Chef Chu's

New cookbooks are available at the restaurant:

Commemorative Hardcover \$30
 Paperback \$25

Books gladly autographed

August

August 10 - Tuesday 6:30pm \$50

Cooking Your Favs with Confidence

Practice makes perfect! Go beyond our basic cooking techniques to learn important cutting techniques, combining different textures in a single dish, advanced stir-frying, pan-frying and quick hot-braising to bring a dishes together. Try these intriguing dishes to impress your family and friends.

Appetizer: Minced Chicken in Lettuce Cup
 Soup: Sizzling Rice
 Entrees: Dry-braised Prawns
 Black Pepper Steak
 Hong Kong Style Angel-Hair Noodles

Join our

E-mail list to get our latest news, activities and cooking class schedules!

Please send your name, home address,
 home phone and
 e-mail address to:

Arlene McKellar
arlenemc@ix.netcom.com

Help us go green and get our news faster!



We will not share your e-mail information with any person or organization, period.

Give a Gift

*If you have a special occasion or celebration,
 or want to show how much you care,
 give a cooking class
 or Chef Chu's new cookbook,
 "Celebrating Your Place at Our Table"*

Gift Certificates

*are available and redeemable at any time
 for cooking classes, meals or takeout.*

No expiration date.

*To purchase gift certificates or cookbooks,
 please contact or visit the restaurant.*

Phone: 650 948-2696

Please include the names of additional
 persons registering with you below:
PLEASE PRINT

Name _____

Address _____

City _____ ST _____ Zip _____

Day Ph _____

Eve Ph _____

E-Mail: _____

Name _____

Address _____

City _____ ST _____ Zip _____

Day Ph _____

Eve Ph _____

E-Mail: _____