

News Release

South Seattle Community College

6000 16th Avenue, SW, Seattle, WA 98106-1499 • www.southseattle.edu • (206) 764-5300

FOR IMMEDIATE RELEASE

September 2, 2009

Pacific Northwest: Cuisine & Culture

Your Northwest culinary adventure begins here!

Continuing Education

South Seattle Community College

6000 16th Ave. SW, Seattle, WA 98106-1499

(206) 764-5339

www.learnatsouth.org

Wednesdays & Fridays, October 7-23, 2009 (six sessions)

6-9 pm, Alhadeff Grill Dining Room

Cost: \$350 (includes materials fee)

Immerse yourself in Northwest cuisine and culture, while learning to create and present an array of dishes you can replicate at home. South Seattle Community College's non-credit, continuing education course – ***Pacific Northwest: Cuisine & Culture*** – takes food and wine enthusiasts on a fun, informative, and tasty six-session adventure.

The course, the second in a series of ***Cuisine & Culture*** offerings, features hands-on cooking lessons in a small group setting, taught in the college's state-of-the-art kitchens. Noted Chef Steve Brendlinger will share his passion for innovative dishes that showcase the use of fresh, local, and seasonal ingredients.

Class members will prepare Northwest culinary delights while exploring the rich history and traditions behind the cuisine. At the same time, Chef Brendlinger will also help the student-chefs hone techniques in braising, grilling, knife skills, brining, and marinating. Each session features wine tasting, and instruction on the best food and wine pairings.

The ***Pacific Northwest: Cuisine & Culture*** menu includes:

Appetizers – Quilcene Bay Oysters; Marinated Port Madison Chèvre with Garlic Crostini; Penn Cove Mussels; Smoked Salmon Spread

Starters – Gazpacho; Dungeness Crab Cakes and Salad; Fresh Herb Salad; Tartlet of Black Mission Figs, Cheese and Prosciutto; Carmalized Onion and Bacon Tartlet

Entrées – Grilled Wild Salmon; Braised Mangalita Pork Shoulder with Cherry/Chipotle Glaze; Roasted, Brined, and Marinated Chicken dishes

Desserts – Pear Upside Down Cake; Local Cheeses with Seasonal Fresh Fruit

(Note: Menu subject to change.)

This is Pacific Northwest cooking at its best!

Class size is limited and early enrollment encouraged. Enroll online at: www.learnatsouth.org, or call (206) 764-5339.

Coming in February, 2010 – ***France: Cuisine & Culture à la Julia.***

Chef Steve Brendlinger

Chef Brendlinger is a noted culinary veteran whose talents have graced numerous West Coast dining establishments. Prior to assuming the executive chef position at Salty's on Alki (1996-2000), where he infused the concept of “fresh” into the menu, he spent 13 years in posts at some of the San Francisco Bay area’s finest restaurants. Those included Bay Wolf, Wolfgang Puck’s Postrio, and the nationally acclaimed Restaurant Lulu.

He is currently a popular instructor with the college’s non-credit Continuing Education Department, where he teaches *Cut Like a Chef*, *Secrets of Seafood*, and *Creating Delicious Salsa*. He has also been a guest chef at Seattle’s Fare Start program and is a restaurant consultant.

Chef Brendlinger is passionate about using fresh local and seasonal ingredients to create memorable dishes that anyone can learn how to cook.

South Seattle Community College

The college’s Continuing Education division offers 150 classes each quarter, ranging from computer skills to cooking to home repair. Designed to fit into busy schedules, these classes offer the lifelong learner variety and flexibility, with online and classroom instruction. South Seattle Community College is a leader in culinary arts education, with a highly regarded and award-winning Culinary Arts program accredited by the American Culinary Federation. The program offers degree and certificate programs in Restaurant & Food Service Production, Catering & Banquet Operations, and Pastry & Specialty Baking. The college is also site of the Northwest Wine Academy, a first-of-its-kind program in Western Washington that offers certificate programs in Wine Making, Wine Marketing & Sales, and Food & Wine Pairing. In addition, the college offers a four-year Bachelor of Applied Science (BAS) degree in Hospitality Management.

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Media Inquiries

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