

Hi, Simply Impressive Friends.

Welcome to 2010. The holidays are behind us and we have a whole new year to look forward to. The economy finally seems like it's on the upswing and life is looking pretty good right now.

Simply Impressive will be celebrating our 5th Anniversary on 3/23/2010 and we are going to plan something special.

We are developing quite a few new classes for this quarter, along with a beginners cooking program. Check out our class schedule to see the perfect classes just for you. Our beginners series will be added to the calendar as soon as it is finalized. It should begin in February

Our most requested topics are ethnic classes. We have Brazilian and Irish classes along with of our more traditional ethnic classes. Learn to make something really different for dinner

You will enjoy our classes. Unlike many other schools, you will work on every menu item in our hands-on classes. You'll love the tips & tricks in each class.

We also offer gift certificates so remember to give the thoughtful gift of a class to those who love to cook or want to learn how to cook.

See www.simplyimpressive.com, call 480.654.1981 or e-mail us at judy@simplyimpressive.com. Follow us on Twitter *SimplyImpressive* and become a Facebook fan. Looking forward to seeing you soon.

Judy



CLASS SCHEDULE
THROUGH
MARCH 2010



Make this delicious chicken piccata in our Valentines Day class
Photo courtesy of David Rampton

SIMPLY IMPRESSIVE COOKING SCHOOL

Judy A. Toth, Owner
3345 E. Downing St.
Mesa, AZ 85213

December Classes

Thu 12/17 & Sat 12/19 — Uptown Brunch— make an upscale brunch that is sure to please all of our guests. \$63 per person

January Classes

Tue 1/5 & Sat 1/9 — Healthy Eating—Vegetarian — prepare a great satisfying meal without meat that even meat eaters will enjoy. \$63 per person

Sat 1/12 — Hearty Dinner Soups — prepare 3 different soups to keep you warm during the chilly winter months. \$63 per person

Tue 1/19 & Sat 1/23 — Healthy Salmon — prepare a Moroccan-inspired meal featuring salmon as a main course. \$63 per person

Thu 1/28 & Sat 1/30 — Lighter Stuffed Chicken Roulade— make an upscale brunch that is sure to please all of our guests. \$63 per person

February Classes

Tue 2/2 & Sat 2/6 — Super Bowl 2010 — Entertain your guests with a fabulous football meal. \$63 per person

February Classes (cont'd)

Thu 2/11 — Chinese New Year — Celebrate the new year Chinese Style with our delicious Asian meal. \$63 per person

Sat 2/13 — Couples Cooking for Valentines — Enjoy our valentines day menu but couples only, please. \$63 per person

Tue 2/16 & Sat 2/20 — Comfort Food — Sometimes we need comfort food to get us through the day. We will make several comfort food dishes that will bring you back to simpler times. \$63 per person

Thu 2/25 & Sat 2/27 — Casseroles — prepare simple and tasty casseroles as a great way to get dinner on the table quickly. \$63 per person

March Classes

Sat 3/6 — Healthy “Fried” Chicken — Prepare a meal with crunchy chicken and all the fixings. \$63 per person

March Classes (cont'd)

Tue 3/9 & Sat 3/13 — St. Patty’s Day Meal — Make an Irish-inspired meal that even the leprechauns will enjoy. \$63 per person

Thu 3/18 & Sat 3/20 — Brazilian — We will make an authentic Brazilian dinner. If you have never tried Brazilian food, you’re going to love it. \$63 per person

Tue 3/23 — BBQ Ribs — Who says ribs are a summer meal? We will prepare our favorite BBQ meal featuring ribs. \$63 per person

Thu 3/25 & Sat 3/27 — Polish Pierogi— Make classic Polish filled dumplings in this Easter holiday class. \$63 per person

Tue 3/30 — Easter Dinner — Prepare a simple yet elegant meal for your Easter dinner. \$63 per person

April Classes

Sat 4/3 — Easter Dinner — see Tuesday, 3/20 for details

Adult classes times unless otherwise noted — Tues 9:30 a.m.—12:30 p.m.; Thurs PM — 6:30 to 9:30 p.m.

Sat — 10:00 a.m. to 1:00 p.m.; Sun—1:00 p.m. to 4:00p.m.;

All classes are priced as shown. Prices and menus are subject to change without notice.