

- Sept. 3** **Gourmet Club - TBA**
- Sept. 16** **Tuscan Favorites (Part One)**
Explore the foods from the heart of northern Italy, where porchetta and olive oil reign. Learn techniques from ancient Sienna to modern day Florence.
- Sept. 23** **Foods of France - Provence**
Sun-drenched south-east France has inspired artists and chefs alike. Learn the use of aromatic herbs in popular regional dishes.
- Oct. 1** **Gourmet Club - TBA**
- Oct. 7** **Foods of France - Lyon**
Known amongst chefs as France's culinary capital, Lyon's cuisine has delighted many a customer in its "bouchon" bistros and in its first restaurants. These palate-pleasers will never disappoint.
- Oct. 14** **Greece**
Typical Greek food is simple, colorful and packed with robust flavors. Olive oil, oregano, lamb and feta cheese are some of the ingredients we will focus on in this classic class.
- Oct. 28** **Italian Regional Cooking - Abruzzo**
Rustic cooking is the way in sunny southern Italy. Using the best ingredients from the Almafì coast and simple preparation, we will design a meal any Italian momma will be proud of.
- Nov. 5** **Gourmet Club - TBA**
- Nov. 11** **Cajun Creole**
In this part of our U.S. series, we'll explore the worldwide influences that have made Louisiana such an important part of American cuisine.
- Nov. 18** **Hors d'oeuvres for the Holidays (Part One)**
We'll show you how to plan the perfect party – how many hors d' oeuvres should I make? How much wine should I buy? Get the answers in this special class.
- Dec. 2** **Hors d'oeuvres for the Holidays (Part One)**
We'll show you how to plan the perfect party – how many hors d' oeuvres should I make? How much wine should I buy? Get the answers in this special class.
- Dec. 3** **Gourmet Club - TBA**

- Dec. 9** **Italian Holiday Classics - TBA**
- Jan. 6** **Italian Regional – Campagna**
Southern Italian cooking at its best. Well known for its simple dishes of beans and vegetables we will also explore some of this regions wonderful pasta dishes and cheeses.
- Jan. 7** **Gourmet Club – TBA**
- Jan. 13** **Soup Classics - TBA**
- Jan. 27** **Italian Regional Cooking - Sicily**
The largest and most Southern Italian island. Spaghetti al Tonno and fried eggplant are on schedule for this chef’s favorite of regional classes.
- Feb. 4** **Gourmet Club - TBA**
- Feb. 17** **Tuscan Favorites (Part Two)**
Explore the foods from the heart of northern Italy, where porchetta and olive oil reign. Learn techniques from ancient Sienna to modern day Florence.
- Feb. 24** **Foods of France – Dijon**
Midway between Lyon and Paris, Dijon is the capital of Burgundy and is famous for more than its mustard. Pain d’epices and La Campagne’s signature escargots Dijon are sure to make appearances.
- Mar. 4** **Gourmet Club - TBA**
- Mar. 10** **Recipes from the La Campagne Kitchen**
We’ll show our favorite recipes from the La Campagne cookbook and try out some new dishes as well.
- Mar. 17** **The Emerald Isle**
For St. Patrick’s Day! Lush green Ireland has a culinary life deeply rooted in family tradition, and her cities boast some of the best restaurants in the world today. Learn dishes designed to keep you warm when the north winds blow.
- Mar. 24** **Tuscan Favorites (Part Three)**
Explore the foods from the heart of northern Italy, where porchetta and olive oil reign. Learn techniques from ancient Sienna to modern day Florence.

- Apr. 7** **Caribbean Cooking**
Some of the chef's favorite recipes he perfected while living and working on the beautiful islands of the Caribbean.
- Apr. 21** **French Classics – Coq Au Vin - TBA**
- May 12** **Vintage French Recipes - TBA**
- May 19** **Trattoria Style - TBA**
- June 9** **Italian BBQ**
Class will be held on our patio (rain or shine – there's no stopping barbeque) as we fire up the La Campagne grills!
- June16** **American BBQ**
More time on the grill! This class we will apply our new barbecue skills to kebobs, salads and sides to serve with all those great summer grill dishes.
- June 23** **The Seafood Grill - TBA**