



115 South Victory • Little Rock, Arkansas 72201 • (501) 372-2319

**Introducing a cooking school
emphasizing basic techniques – fresh
and seasonal foods.**

The cooking school is located in a Victorian house across from Union Station. The house has been completely renovated and redesigned to accommodate a large working and teaching kitchen.

The spacious, informal atmosphere is well suited for both participation and demonstration classes. Class size is limited so that students receive personalized attention.

Marilyn Myers has received her diploma in the professional study of classical French cuisine from L'Academie de Cuisine in Washington, D.C. Marilyn has also studied Italian cooking with Guliano Bugialli and classical Chinese menus with Florence Lin.

Marilyn Myers is a member of the Association of Cooking Schools and is listed in *Who's Who in the South and Southwest*.



**A variety of courses for different
levels of interest.**



115 South Victory • Little Rock, Arkansas 72201 • (501) 372-2319

INTRODUCING – OUR FIFTH SEASON OF CLASSES.

TUESDAY	WEDNESDAY	THURSDAY	SATURDAY
SEPT. 28 CELEBRATION! August House Marilyn Myers' Kitchen 7-9 pm	29 FALL FRUITS Apple ginger soup duck and pear salad Cranberry bread 7pm \$20	30 NOUVELLE CUISINE Stuffed acorn squash veal in cider Peach tart with almond crust 7pm \$20	OCT. 2 CHOCOLATE TRUFFLE CAKE! 10am \$15
5 BREAD & SOUP Butternut squash soup with apples Raisin pumper- nickel bread 7pm \$15	6 PASTA Homemade linguine with fresh clam sauce Green salad with garlic dressing 7pm \$15	7 MACHINE CUISINE Vegetable soup Spinach quiche Green salad/blue cheese dressing (Sally Flanzer) 7pm \$20	9 FALL BRUNCH Baked eggs Florentine zucchini muffins Fruit compote 10am \$20
12 BEEF WELLINGTON Individually wrapped – with garniture 7pm \$15	13 BREAD & SOUP Shellfish stew and Sour cream rolls 7pm \$15	14 PHYLLO DOUGH Baklava Apple strudel (Sally Flanzer) 7pm \$15	16 STACKED CREPES Sweet and savory. 10am \$15
19 PASTA Homemade green lasagna Grapefruit ice 7pm \$15	20 THEATER SUPPER Blinzles Marinated salmon Lime mousse 7pm \$20	21 SUDANS Cream puff suzans with vanilla custard floating on a chocolate lake (Sally Flanzer) 7pm \$15	23 MARJOLAINE La Pyramide's famous cake 10am \$15

See other side for special wine tasting class.



115 South Victory • Little Rock, Arkansas 72201 • (501) 372-2319

**A cooking school emphasizing basic
techniques – fresh and seasonal foods.
A variety of courses
for different levels of interest.**

The school opened in January with a full schedule of classes and an enthusiastic group of students, thanks in no small part to a feature story by Pat T. Patterson in the December 29, 1978 *Arkansas Gazette*.

Among the students were Bill and Louise Murphy who decided, in their retirement, to make cooking a recreation. While Louise studied breads and soups and French cooking, Bill started out with the class for men only.

Leacy Suddath, who works at Buster's and is a truly energetic cook, produced a superior loaf of French bread in class one Saturday. She may also have hit upon a new way to bake it.

Gene Walter has enlivened several of the Saturday classes and dazzled the French cooking class with a bottle of champagne on Valetine's Day. But Pat Brown, one of the contingent from Pine Bluff, carried the day when she appeared with country butter – the unsalted, incredibly fresh kind the country women make.

The school also claims a student who is a member of the

Capitol Zoning District Commission. Fred Darragh enrolled in the class for men only to more fully understand his elaborate kitchen and, we suspect, to get to know the "new kid" in the capitol neighborhood.

All the students in the cooking class for men only responded with great aplomb when Carolyn Long of KARK-TV joined the class to film a segment for their evening feature news spot which will be shown in late February.

With spring around the corner, the kitchen anticipates the joy of longer and warmer days, an increasing variety of vegetables in the market, and a lighter approach in preparing food.

Delicate sauces and outrageous desserts continue to be welcome additions to any meal – but simply prepared vegetables and fruits now begin to shine also. In March artichokes, asparagus, and green peas begin to appear; pineapples start to peak; and by April strawberries come in season. It is the time of year to begin plotting vegetable and herb gardens and to bring a wider variety of food into the kitchen.