

## Schedule/Cost

This intensive (Set C) will be held on July 23 – 27, 2012. The schedule is:

Monday: 9:00 a.m. to 4:00/5:30 p.m.

Tuesday to Thursday: 9:30 a.m. to  
4:00/5:30 p.m.

Friday: 8:00 a.m. to 5:30/6:30 p.m.

Class ending time will vary based on group make-up and number of questions asked. Plan to spend all day.

The cost is \$650. Fee includes:

- personal instruction in a private kitchen setting
- all food costs
- selected beverages
- written recipes
- a certificate of completion of the course



As with all of Kasma's classes, enrollment in each Advanced Intensive class will be limited to thirteen participants, so that each and everyone can get hands-on experience and personal attention. Building on the fundamental principles learned in earlier classes, you will be introduced to a number of new ingredients and many new and exciting ideas on how to innovatively work with the multitude of ingredients to create exquisite dishes fit for the sophisticated palate.



## How To Sign Up

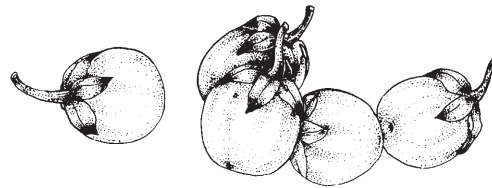
As a prerequisite, you must have completed the first week Thai intensive or the beginning and intermediate evening series. There are no exceptions to this policy.

To reserve your spot for Advanced Intensive C, first call, write or email to verify that there is a space available. Follow with a deposit of \$150 to confirm your reservation. Because spaces are limited, register early!

The balance of \$500 is due on June 11, 2012 (six weeks prior to the start date). **No moneys paid in will be refunded after that time.** Prior to that date you will receive your deposit less a \$50 processing fee. If an emergency should arise following that date and you are not able to attend, you may have a **qualified** friend come in your place.

Make checks payable to:  
Kasma L. Clark

and send to:  
PO Box 21165



Oakland, CA 94620

If you wish information on places to stay in the Bay Area, please request such information when you call or email to reserve your spot for the intensive.

# The Art of Thai Cooking



**Advanced Intensive C**  
**July 23 – 27, 2012**

**Kasma Loha-unchit**  
**PO Box 21165**  
**Oakland, California 94620**  
**Telephone: (510) 655-8900**

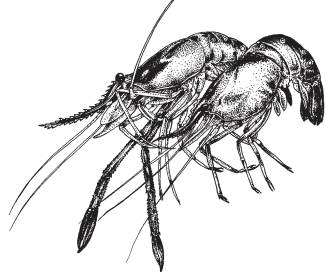
**[kasma@thaifoodandtravel.com](mailto:kasma@thaifoodandtravel.com)**  
**[www.thaifoodandtravel.com](http://www.thaifoodandtravel.com)**

## Ideas for Creating Fabulous Thai Dishes

Kasma offers four *Advanced Weeklong Intensives* for students who have completed either the first week weeklong intensive or both the beginning and intermediate evening cooking sets. Referred to as “*Advanced Intensive A*,” “*Advanced Intensive B*,” “*Advanced Intensive C*” and “*Advanced Intensive D*.” We recommend that you take A or B first. To take Advanced Intensive D you must take either A, B or C first.

These advanced intensive classes focus on Thai dishes that may be unknown to people who have not spent time in Thailand. The number of dishes offered in American restaurants is actually a very small percentage (Kasma estimates about 5% or less) of the incredible variety of dishes found in Thailand. Come taste and learn to cook some of the other dishes that Thai people love. If you’ve been to Thailand you will probably meet some old favorites and, hopefully, discover some new ones! If you’ve never traveled to Thailand be prepared to meet dishes that will redefine your standards for Thai food and food of all kinds!

Kasma will be offering Advanced Intensive C on July 23 – 27, 2012 & Advanced Intensive A on August 20 – 24, 2012. Dates for classes B & D will be announced later.



## Advanced Intensive C Menu

### Day 1

*Mamuang Yam Prik Gkap Gleua* – Hot-and-Sour Green Mango Snack  
*Tawd Mân Kao Pohd* – Spicy Fried Corn Fritters with Sweet-Sour Dipping Sauce  
*Lahb Moo Yahng* – Northeastern-Style Charcoal-Grilled Pork Salad  
*Gkaeng Cheud Mara Yad Sai* – Pork Stuffed Bitter Melon Soup with Pickled Mustard  
*Gkaeng Kee Lek* – Acacia Leaf & Grilled Fish Curry  
*Gkaeng Priktaï Neua* – Sliced Beef Steak Cooked in Hot Pepper Cream Sauce  
*Moo Neung Dtang Chai* – Mom’s Good and Easy Steamed Pork with Preserved Vegetable  
*Gkai Pad King* – Stir-fried Chicken with Slivered Ginger, Wood Ear Mushrooms and Chillies  
*Gkluay Kai Cheum* – Stewed Bananas Topped with Coconut Cream Sauce

### Day 2

*Kao Klook Keuy* – Southern-Style Hot Roasted Shrimp Paste Rice with Shredded Egg and Grilled Shrimp  
*Yam Pak Boong Gkrawp* – Crisped Morning Glory Salad with Sweet-Sour Roasted Chilli and Shrimp Dressing  
*Tawd Man Neua* – Pan-Fried Spicy Beef Patties  
*Plah Gkoong Yai* – Charcoal Grilled Prawns Topped with Aromatic Herbs Seasoned with Roasted Chilli-lime Sauce  
*Gkaeng Gkaree Gkai* – Southern-Style Home-made Yellow Curry with Chicken, Potato & Eggplant  
*Bplah Chon Chom Doeng* – “Kitchen Garden” Snakehead Fish – Crisp-Fried and Dressed in a Tart Sauce with Fresh Herbs, Diced Lime, Cashews and Crisped Shallots  
*Kao Kah Moo* – Stewed Spiced Pork Leg Rice with Pickled Mustard Greens, Blanched Asian Broccoli and Hot-Sour Sauce  
*Pad Nahm Dtao* – Stir-fried Bottle Gourd with Chopped Pork  
*Kanom Tuay* – Steamed Coconut-Rice Cakes in Small Dishes

### Day 3

*Tawd Man Hua Chai Tao* – Mom’s Good-and-Easy Pan-fried Daikon Cakes  
*Neau Dtom Kah* – Hot Galanga Beef Soup with Holy Basil  
*Yam Bplah Too* – Leaf-Wrapped Charcoal-Grilled Mackerel and Herb Salad  
*Kua Haeng Seekrohng Moo* – Southern Thai-Style Spicy Dried-Curried Pork Ribs  
*Gkaeng Tehpoh Moo Pak Boong* – *Tehpoh* Morning Glory and Pork Curry  
*Gkai Tawd Bpak Dtai* – Southern-Style Crispy Fried



Chicken with Crisped Shallots and Sweet-Sour Chilli Dipping Sauce  
Stir-fried Bitter Melon with Shrimp and Salted Black Beans – *Mara Pad Gkoong Dtow See*  
*Gkalabpaeng* – Southern Thai Banana-Ginger Griddle Cakes  
*Ai Dtim Gkati Maprao Awn* – Thai-Style Coconut Ice Cream Sorbet with Young Coconut

### Day 4

*Kai Loock Keuy* – “Son-In-Law” Eggs (Fried Boiled Eggs Topped with Sweet Tamarind Sauce)  
*Tawd Mân Bplah Meuk* – Crispy Fried Squid or Cuttlefish Cakes served with Sweet-Sour Plum Sauce  
*Kanom Gooy-chai* – Two kinds of Pan-Fried Chive Cakes, Served with Black Soy Chilli Sauce  
*Kanom Jeen Nahmyah Bpak Dtai* – Southern-Style Rice Vermicelli Topped with Spicy Fish Nahmyah Curry Sauce and Served with Assorted Herbs and Vegetables  
*Kao Yam Bpak Dtai* – Southern-Style Rice Salad with Assorted Vegetables and Aromatic Herbs, Toasted Coconut and Boodoo Dressing  
*Gkuay Dtiow Kaek* – Thai Muslim Curry Beef Noodles  
*Kanom Mân* – Steamed Cassava Cakes Rolled in Shredded Coconut  
*Mân Cheuam* – Caramelized Stewed Cassava (Yuca) in Syrup, Topped with Coconut Cream Sauce

### Day 5

*Saigkrawk Naem* – Northeastern-Style Grilled Soured Pork Sausage  
*Naem See Krohng Moo* – Northern Soured Pork Ribs, Served with Roasted Peanuts, Diced Ginger, Shallots and Thai Chillies  
*Yam Bped Gkrawb* – Crispy Shredded Duck, Lemon Grass and Cashew Salad  
*Gkai Dtom Kamin* – Southern-Style Turmeric Chicken Soup  
*Gkaeng Awm Mara* – *Gkaeng Awm* Curry with Bitter Melon and Catfish  
*Moo Pad Prik King* – Pork and Long Beans Stir-fried with Spicy *Prik-king* Chilli Paste  
*Gkoong Yahng Samunplai* – Charcoal-Grilled Hot Herbed Prawns  
*Gkai Gkaw Lae Yahng* – Southern-Style Grilled Chicken on Skewers with Sweet-Tangy Curry Sauce  
*Bplah Yad Sai Samunplai Yahngi* – Charcoal-Grilled Salt-Encrusted Whole Fish Stuffed with Crushed Herbs  
*Kao Dtom Pad* – Steamed or Grilled Banana Leaf-Wrapped Sticky Rice Stuffed with Banana and Black Beans