

Registration / Gift Certificates

To register for any of the four-week courses, first email or phone to make sure there is a place. Once accepted you have 14 days to send full payment (\$180). If you later must cancel, class fee (less a \$35 processing fee) is refundable only if you give notice at least 14 days before the first session. ***Because class size is limited, register early!***

Gift certificates are available for any of the class series.



Born and raised in Thailand, Kasma learned the art of cooking from an early age from her mother, a fine chef in Bangkok. Since 1986, thousands of Bay Area residents have taken Kasma's classes, many of whom returned for more. Her personal style of teaching has led her classes to be awarded the "Best of the Bay" by both the S.F. Bay Guardian and East Bay Express, and featured on KRON TV's "Bay Area Backroads" program. Kasma is author of *It Rains Fishes: Legends, Traditions and the Joys of Thai Cooking* (Pomegranate Artbooks), which won the Julia Child Award in 1996 as Best International Cookbook. Her second book, *Dancing Shrimp: Favorite Thai Recipes for Seafood*, was published in October, 2000 by Simon & Schuster. Both books are now out of print.

Register Early!

Kasma's beginning classes have been filling up ***two*** ***four*** months in advance. Please register early!

Thailand Travel Adventures

November 2011 to February 2012

As in the previous twenty years, Kasma will be leading trips to her home country, Thailand, again during the fall and winter months of 2011-12. In addition to one 20-day long trip of northeastern Thailand, departing in late-November 2011, Kasma will offer a 19-day trip of northern and central Thailand in early January 2012 and a 28-day trip to the South leaving late January 2012. Designed for spicy food lovers, these adventure-filled tours will explore the country, her culture and people in an intimately personal way. Kasma will provide you with an insider's view of Thailand, take you to unusual off-the-beaten-path destinations and give ample opportunities to observe and participate in the many facets of Thai life. Group size is kept small to preserve the quality of the individual experience.

The cost of these comprehensive trips will be between \$2,550 and \$3,650, (airfare not included) and includes all meals, lodging and land transportation. Check online or call or write Kasma for further details.

The Art of Thai Cooking



Schedule of Classes Spring/Fall 2011

Kasma Loha-unchit

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Beginning Thai Cooking*

May 4 Mondays, 6 – 10:30 p.m.*
May 2, 9, 16 & 23

September: 4 Mondays, 6 – 10:30 p.m.*
September 6, 13, 20 & 27

October: 4 Mondays, 6 – 10:30 p.m.*
October 3, 10, 17 & 24

Fall classes to be announced Spring 2011.

Thai cooking is a creative process that is simple and a lot of fun. In this beginner's course, you will learn the basic techniques and become familiar with the fresh herbs, spices, and other ingredients that make Thai food delightfully tasty – as well as nutritious and cleansing. Over the four weeks we will explore different ways to blend and balance the varied flavors to create a stimulating array of unique tastes. Through demonstration and hands-on experience, we will prepare and dine together on an assortment of exquisite dishes, from hot and sour soup and curries to coconut desserts. Each class series is intended for one person only (one person should attend all four sessions).

**** Class Ending Time***

Class ending time depends on many factors – number of questions, how fast people work, time spent enjoying the meal, etc. It may end as early as 10:00 pm but it is best to plan to stay until clean-up is done (all students participate) – this is typically by 10:30 p.m. (may be later).

Intermediate Thai Cooking*

May: 4 Tuesdays, 6 – 10:30 p.m.*
May 3, 10, 17 & 24

September: 4 Wednesdays, 6 – 10:30 p.m.*
September 7, 14, 21 & 28

Prerequisite: Beginning Thai cooking series

This series introduces additional techniques and ingredients with another set of favorite Thai dishes to add even more variety to your already interesting diet. It covers in greater depth the creative processes of combining and blending flavors to achieve new balances. We explore traditional methods of food preparation, particularly the use of the mortar and pestle to pound and grind herbs and spices to enhance their flavors and nutrition. We'll make everything from scratch with the freshest possible ingredients.

Advanced Thai Cooking*

May – Set H: 4 Wednesdays, 6 – 10:30 p.m.*
May 4, 11,, 18 & 25

Sept.– Set B: 4 Thursdays, 6 – 10:30 p.m.*
September 8, 15, 22 & 29

Oct. – Set C: 4 Wednesdays, 6 – 10:30 p.m.*
October 5, 12, 19 & 26

Prerequisite: Beginning & Intermediate Thai cooking series, or Beginning Weeklong Intensive

Continue your exploration of Thai cooking! You are further exposed to the incredible variety of Thai cuisine as you continue refining your techniques and learning delightful new dishes. Taste dishes seldom found in U.S. Thai restaurants. Advanced series may be taken in any order.

- * **COST:** The cost of each four-week series is \$180, which includes the food fee for four full meals. Classes are held in a private kitchen and are kept small (limit of 13) to ensure maximum participation and personalized instruction.
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Weeklong Intensives/Book News

There will be two beginning weeklong intensive classes in 2011: July 11 through 15 and August 8 through 12. There are two weeklong advanced intensives: Menu Set A will be held from July 25 through 29; Menu Set B will be held from August 22 through 26. To qualify for the advanced intensive, you must have completed the beginning weeklong or both the beginning and intermediate series. For more information, check the website or call for a brochure.

Kasma's two books – ***Dancing Shrimp: Favorite Thai Recipes for Seafood*** (Simon & Schuster, 2000) & ***It Rains Fishes: Legends, Traditions and the Joys of Thai Cooking (Pomegranate, 1995)*** – are now out of print. Read information on each book at: