



Let's Talk Cooking



Let's Talk Cooking combines years of Teaching and TESOL experience with American baking expertise to bring you an effective and fun approach to learning English.

Effective:

- Small class Size
- Communicative Approach
- Hands-on Lessons
- Gardner's Multiple Intelligences Implemented
- Individualized Instruction
- Meaningful Context

Fun:

- The classroom is a kitchen
- Set your own language goals
- Learn about American, English, and French food
- Conversation is natural and encouraged
- Take a snack home after each class to share

Our students have busy schedules - school, families, work. So we offer a range of courses and ways to schedule classes. Times can often be tailored to fit your schedule. Daily or weekly classes are the most popular, but weeklong and special courses can be arranged too. A visiting friend or an exchange student are great reasons to sign up for a custom class.

Class fees cover the cost of ingredients and instruction and are quite affordable. In fact, classes are generally lower than fees for tutoring alone elsewhere. We are passionate about quality ingredients, sharing culture, swapping stories, and learning.

Two class lengths are available.

Short Classes are 1 hour (1 credit)

Regular Classes are 2½ hours (2 credits)

\$45 for 1 credit, \$75 for 2 credits, \$25 for each additional credit

Determining Class Fees (Tuition)

Short Classes (1 hour lessons) are \$75 for the first two classes and \$25 for additional lessons.
($\$75 + \$25 + \$25 + \$25 + \$25 + \$25 + \$25 = \225 for an eight week class)

Regular Classes (2½ hour lessons) are \$75 for the first class and just \$50 for additional lessons.
($\$75 + \$50 + \$50 + \$50 = \$225$ for a four week class)

Supper Classes (2½ hour lesson) are \$75 for one person or \$112.50 for two.
($\$75 + 50\%$ for a second student. Purchase additional credits and save on a second class.)

Special Classes (2½ hour lesson) are \$75 for one person, \$112.50 for two, or \$150 for three.
($\$75 + 50\%$ for a second student + 50% for a third student.)

Market Classes (2½ hour lesson) are \$75 for one person, \$112.50 for two, or \$150 for three.
($\$75 + 50\%$ for a second student + 50% for a third student.)

Weeklong Class (Five 2½ hour lessons) are \$275 for one person.
($\$75 + \$50 + \$50 + \$50 + \$50 = \275 for a full week class.)

Frequently Asked Questions (FAQ's)

- Classes can skip a week
- Classes can be scheduled for two or three days during the week
- A second or third student can be added to a class for half price
- Class size is limited to three students
- Tuition can be paid by PayPal, cash, or check
- Classes will be adjusted for students 6-12 years old to minimize safety risks
(e.g. knives, butane torches, skewers)
- Regular classes allow time to prepare more interesting recipes. Bring an appetite for learning and great food!
- Partial scholarships are available for students with an educational referral and financial hardship - ask for details
- Bus routes are just 3 blocks away
- Room and Board may be possible for week-long classes during the Summer for international students.

Let's sip a cappuccino and bake some tarts in our kitchen classroom.
Sign up today and *Let's Talk Cooking!*

ABOUT



Let's Talk Cooking specializes in English instruction in the kitchen. Classes are most effective when taken consecutively - but can be adjusted to meet your availability and interests. Classes are available Monday through Saturday by appointment.



Weekly Classes (Short or Regular Classes)

Weekly classes provide a foundation for developing English proficiency. Short classes are great for younger students and those with limited time. Regular classes allow more time for conversation and cooking. Schedule two or three short classes a week to learn more quickly - and not have to wait for your next fun conversation in the kitchen!

Single Class (Short or Regular Class)

Individual classes are popular as a gift. They are based on weekly classes, but can also be used for assessing English proficiency and developing an outline for enrichment.

Special Class (Regular Class)

Individual or group lessons can be arranged for special occasions - such as an exchange student or visiting friend.

Cultural Exchange

Bring your exchange student and share recipes, stories, and culture.

Across Cultures

Spend an afternoon or evening in the kitchen with a friend.

Supper Class (Regular Class)

Schedule a memorable date with a close friend. Prepare the meal together and then sit down to share it. Contact us to explore ideas and options!

Dinner with Friends

Prepare and share a meal with a friend.

Dinner for Two

Start with soup, add a vegetable and an entree, and finish with dessert. Remember to invite your date!

Market Class (Regular Class)

Combine a trip to the market with brunch or lunch. Nearby farmers markets, natural food stores, and neighborhood favorites are great starting points for a memorable meal. A great option for Saturday mornings, but weekdays are possible too.

Pike Place Market

Almost anything can be found here to work with for a delightful brunch or lunch. Vegetables, seafood, fruit, and flowers. Teas and spices too. Plan a meal or make one up using 'found' ingredients.

Farmers Market

Explore a local market and choose fresh, local ingredients to prepare a wholesome and refreshing taste of the Northwest in the kitchen...

Pioneer Square

We'll pick up some artisan bread, parma ham, and other items to prepare a rustic and tasteful lunch.

Pastries, Chocolate and Coffee

We'll step out of the kitchen to enjoy local pastries, coffee, and chocolate. Bring a paper to read together and discuss local news and world events.

SCHEDULE

Weeklong Class (5 Regular Classes)

Join us for a full week of classes for a more intensive language immersion opportunity. Classes are Monday through Friday with enough time to explore a broad range of complementary recipes. Choose from the following classes or propose a class of your own. Some are seasonal, but many can be adjusted to incorporate available ingredients.

Breads and Scones from the British Isles

Hands-on techniques and recipes for Irish Soda Bread, Rock Cakes, Banana Tea Loaf, and Scones.

Classic American Cookies!

Techniques and recipes for Chocolate Chip, Oatmeal, Ginger, Snickerdoodles, Peanut Butter, and Coconut-Raisin cookies.

The American South

This week includes hands-on techniques and recipes from my family's heritage: Buttermilk Biscuits, Coconut Cake, Sweet Potato Pie, Corn Bread, Pecan Tassies, and Banana Pudding.

American Brunch

Of course, this week includes breakfast together! Hands-on techniques and recipes include the following: Egg Strata, Dutch Baby, Waffles, Pancakes, French Toast, Biscuits, and Coffeecake.

Sweet and Savory Muffins

Sweet and Savory American Muffins: Hands-on techniques and recipes for a variety of American muffins, including Blueberry, Morning Glory, Espresso, Pumpkin, Banana, and Savory Corn muffins.

Halloween Traditions

This week includes some of our family favorites, with a special Halloween luncheon at the end of the week. Hands-on techniques and recipes for Pumpkin Cookies, Black and White Cupcakes, Dark Chocolate Brownies, and Baked Potato Soup.

French Week I

Hands-on techniques and recipes for the following: Pate Brisee, Quiche, Madeleines, Gougere, Soufflé, and Crepes Normandie.

French Week II

We will make Crème Caramel, Normandie Terrinee (Caramelized Rice Pudding), Tarte aux Fraises, Madeleines, Alsatian Apple Tart, Almond Genoise Cake, and Chocolate Mousse.

Autumn Traditions

This week includes: Applesauce (Old-fashioned and Contemporary versions), Poached Pears, Apple Crisp, Baked Apples, Cranberry Bars, Spice Cake, and Gingerbread.

Thanksgiving Traditions - Pies, Pies, Pies!

Pie pastry and other varieties of crusts. We bake pumpkin, pecan, cranberry, apple, and macadamia nut cream pies.

English Baking

This week includes a special Cream Tea at the end of the week. Also, hands-on techniques and recipes for Scones, Rock Cakes, Trifle, Sticky Toffee Pudding, and Bakewell Pudding.

Cheesecakes

Explore cheesecake crusts and fillings, including a savory “cheesecake” version. Hands-on technique and recipes include New York style, Chocolate, Pumpkin, Apricot-Almond, Fresh Banana, and a Gorgonzola-Pistachio savory variety.

Yeast Breads

Hands-on techniques and recipes this week include Rosemary Breadsticks, Oatmeal Honey Loaf, Parkerhouse Dinner Rolls, Cinnamon Rolls, English ‘Granary’ Loaf, and Classic American Sandwich Bread.

Italian Week

Buon Giorno! Let’s make Tiramisu, Biscotti, Pine Nut Tarts, Almond Cake, and Cassata.

Chocolate Week

For the week of Valentine’s Day, we will engage in everything chocolate! Mousse, Ganache and Truffles, Brownies and Cookies. And, yes, drinking chocolate.

Classic Cakes

Hands-on techniques and recipes for this week of classic American cakes includes Carrot, Coconut, Pineapple Upside-Down, Chocolate, and Pound cake!

Classic American Cookies!

Hands-on techniques and recipes for several classic cookies, including: Chocolate Chip, Oatmeal, Ginger, Peanut Butter, and Boiled Chocolate-Oatmeal Cookies.

Spring Celebration

This week we bake some of my favorites! Hands-on techniques and recipes include the following: Rhubarb Crisp, Rhubarb Cheesecake, Hummingbird Cake, Macadamia Nut Tart, and a savory Rosemary and Goat Cheese Tart.

Classic and Modern Muffins

Hands-on techniques and recipes for both classic and modern muffins: Espresso, Morning Glory, Apricot-Poppyseed, Almond-Raspberry, Bran, Pear, and Blueberry Muffins.

Waffles!

This week we explore the waffle in its entirety: Waffles for breakfast, lunch, dinner, and even dessert!

Crackers, Flatbreads, and Breadsticks

This week includes Rosemary Flatbread, Cheese Straws, Herb Breadsticks, Benne Seed Wafers, and Cheese Crackers. Perfect for a wine and cheese party!

Summer Desserts I

Celebrate Summer with delicious fruit desserts. This class includes techniques and recipes for Cherry Clafouti, Apricot and Cherry Tart, Blueberry Sour Cream Pie, and Strawberry Shortcake.

Summer Desserts II

More delicious fruit desserts, including Blackberry Pie, Peach Cobbler, Huckleberry Muffins, Chocolate Zucchini Cake, Apple Tart, and Chocolate-Strawberry Tart.

Bar Cookies

These lessons focus on cookies that bake in one pan. Easy and delicious. Recipes include Nanaimo Bars, Lemon, Raspberry-Streusel, Toffee Bars, and Brownies.

Holiday Baking

Christmas Sugar Cookies, Italian Biscotti, Pecan Tartlets, Buche de Noel, Panettone, and Danish Pastry.

Birthday Cakes

These fun cakes are nice for birthdays or any occasion. Techniques and recipes are included for Strawberry-White Chocolate, Chocolate Hazelnut, Carrot-Pineapple, Almond Genoise, and Lemon cakes.

American Breakfasts

This class includes techniques and recipes for the following breakfast dishes: French Toast, Dutch Baby, Blueberry Pancakes, Waffles, Pear Coffee Cake, and Strawberry Cheese Blintzes. Of course, we will be eating breakfast together, also.



Registration is confirmed with your first class payment. Include your name, contact information, first language, food allergies, and payment preference (Cash, Check, PayPal.) Our policy agreement includes permission to share student photos, refund details (full refund up to a week prior to class), and notes about food allergies, knife use, etc.



Instructor: Mrs. Annette Stephenson
BAE, TESOL

- Native of Seattle, Washington
- Studied Japanese in Nagoya, Japan
- Lived in Bristol, England
- Studied French cuisine at the Bon Vivant School of Cooking
- TESOL certificate from Washington Academy of Languages
- Elementary school teacher, graduate Pacific Lutheran University
- ELL Volunteer
- Mother, Gardener, Reader, Traveler, Chef, and Author

Living abroad and hosting many international students in Seattle helped Annette recognize the value of teaching and practicing English in the context of cooking. This approach was refined last summer while completing her TESOL certificate.

Annette is currently working with English language learners - in the kitchen, in the classroom, and through community volunteer work. Besides experience as an elementary school and pre-K teacher, she has a TESOL certificate.

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