

JUNE/JULY

Peanut Brittle and Barques \$32

You will make peanut brittle with an easy to use recipe and experiment with barques.

DATE	TIME	LOCATION	MAXIMUM
Wed. 06/06/12	7:00 pm	Palatine	12 people
Tues. 06/12/12	11:00 am	Palatine	12 people
Wed. 06/13/12	7:00 pm	Algonquin	12 people
Wed. 06/20/12	1:00 pm	Algonquin	12 people

Fun with Caramel \$26

You will learn about, and experiment with, the different versions of caramel and explore your candy making options.

DATE	TIME	LOCATION	MAXIMUM
Tues. 07/10/12	7:00 pm	Algonquin	12 people
Thurs. 07/12/12	11:00 am	Algonquin	12 people
Tues. 07/17/12	7:00 pm	Palatine	12 people
Thurs. 07/19/12	1:00 pm	Palatine	12 people

AUGUST

Graduation Party!!

For any student who has completed 12 or more of our classes at either location.

- Receive your diploma
- Raffles
- Graduation Gift card
- Finger food and drinks
- Surprises!

DATE	TIME	LOCATION
Wed. 08/01/12	7:00 pm	Algonquin
Thurs. 08/02/12	7:00 pm	Palatine

Buy twelve or more instructional classes and receive one additional class for FREE.

All classes purchased must be for the same person, and purchased at the same time.

The Free class can either be for a new class or for a friend who wants to join you in one of the classes.

Free class will be applied to the least expensive class of the 13.

Reservations & Cancellations

Reservations are taken with full payment. Only cancellations with at least a one week notice from scheduled class will be given a refund. Payments can be moved to a different scheduled class with at least one week notice. Morkes Chocolates reserves the right to cancel a class with a 24 hour notice. If we cancel the class, you will receive the option to apply your payment to another class or receive a full refund.

Class Size

The class sizes vary depending on space requirements for the individual projects. If a class sells out, we will open a waiting list for another scheduled class. Our reservation and cancellation policies apply for added classes.

Class Details

There are a variety of times and days at both Palatine and Algonquin. Most classes are about 1 hour long but have been known to run longer.

Food and Drinks

You are welcome to bring food and drink. Alcohol is allowed at our Palatine location only.

Take Home Items

You will take home all the products you make in the class. The additional supplies and tools used will remain at Morkes Chocolates.

Age Requirements

Some of the classes have you “working” with high temperatures. Children are welcome but need to be accompanied by an adult.

Private Classes

Why not? Pick your favorite class—any class—and reserve a time for *your own group* of 10 or more. Maximums will still apply. You can also reserve the private room for up to 1 hour after your class to enjoy food and drinks. *Additional charges apply:*

Monday – Thursday (day/night)	\$35.00
Friday (day)	\$35.00
Friday or Saturday (night)	\$35.00
Saturdays and Sundays (day)	N/A

Private Classes—at your location

You can have us bring a class to your designated location; however based on the specific facilities, we can not guarantee all of our instructional classes are doable. Prices start at \$400.00 for 10 participants.

We also offer The Morkes Original™ and the Fondue and Truffle™ and Xtreme Fondue™ Please see our website for their descriptions.

Book Your Class Today!

Palatine: 847-359-3454

Algonquin: 847-458-8585

Online: www.morkeschocolates.com



2011–2012 Schedule

Instructional Candy Making Classes

Hands-on and fun! From brittles to molded chocolates—you will learn a variety of candy making tricks.

Surprise your family and friends with your wonderful creations.

Join one of our scheduled classes or book a class for your own group.

Entice Your Senses. **Indulge** Your Imagination.
Experience Your Inner Child.

Palatine: 1890 N. Rand Rd., ph: 847-359-3454

Algonquin: 2755 W. Algonquin Rd., ph: 847-458-8585



SEPTEMBER

Make Caramel Apples \$24

Learn how to make the perfect caramel apples using our made-from-scratch caramel and a variety of toppings.

DATE	TIME	LOCATION	MAXIMUM
Wed. 09/14/11	11:00 am	Algonquin	12 people
Thurs. 09/15/11	11:00 am	Palatine	12 people
Wed. 09/21/11	7:00 pm	Palatine	12 people
Thurs. 09/22/11	7:00 pm	Algonquin	12 people

OCTOBER

Techniques for 3D Solid & Semi-Solid Molding . . \$26

Learn tricks & techniques for more challenging molding.

DATE	TIME	LOCATION	MAXIMUM
Wed. 10/05/11	7:00 pm	Algonquin	12 people
Thurs. 10/06/11	11:00 am	Palatine	12 people
Wed. 10/12/11	7:00 pm	Palatine	12 people
Thurs. 10/13/11	1:00 pm	Algonquin	12 people

NOVEMBER/DECEMBER

Cream Centers and the Art of Hand Dipping . . . \$26

Learn how to make a basic vanilla butter cream and learn all about the variations for an exciting box of assorted chocolates. Plus, you will practice the art of hand dipping.

DATE	TIME	LOCATION	MAXIMUM
Wed. 11/02/11	11:00 am	Palatine	12 people
Thurs. 11/03/11	7:00 pm	Algonquin	12 people
Wed. 11/09/11	1:00 pm	Algonquin	12 people
Thurs. 11/10/11	7:00 pm	Palatine	12 people

Make Peanut Brittle and Peppermint Barque . . . \$29

Learn to make some very popular confections from scratch.

DATE	TIME	LOCATION	MAXIMUM
Tues. 11/15/11	7:00 pm	Algonquin	12 people
Thurs. 11/17/11	1:00 pm	Palatine	12 people
Wed. 12/07/11	7:00 pm	Palatine	12 people
Thurs. 12/08/11	1:00 pm	Algonquin	12 people

DECEMBER

Make Fudge & 'Turtles' \$32

Learn how to make a few of the most popular chocolate treats.

DATE	TIME	LOCATION	MAXIMUM
Thurs. 12/01/11	11:00 am	Palatine	12 people
Mon. 12/05/11	7:00 pm	Algonquin	12 people
Tues. 12/06/11	7:00 pm	Palatine	12 people
Fri. 12/09/11	11:00 am	Algonquin	12 people

Learn How to Temper \$26

Tempering is a professional technique when using the highest quality chocolate. Be prepared to get your hands "dirty."

DATE	TIME	LOCATION	MAXIMUM
Mon. 12/12/11	7:00 pm	Algonquin	16 people
Tues. 12/13/11	11:00 am	Palatine	16 people
Wed. 12/14/11	7:00 pm	Palatine	16 people
Thurs. 12/15/11	1:00 pm	Algonquin	16 people

JANUARY

Make All-Butter Toffee & Marzipan \$34

Learn to make the popular all-butter toffee confection from scratch with a very easy-to-use recipe. Make and decorate marzipan.

DATE	TIME	LOCATION	MAXIMUM
Fri. 01/06/12	11:00 am	Palatine	12 people
Mon. 01/09/12	7:00 pm	Palatine	12 people
Tues. 01/10/12	7:00 pm	Algonquin	12 people
Thurs. 01/12/12	11:00 am	Algonquin	12 people

Make Caramel & Chocolate Popcorn \$32

Keep everyone happy with these two recipes! Create caramel from scratch and make a recipe for chocolate dipped popcorn.

DATE	TIME	LOCATION	MAXIMUM
Wed. 01/18/12	7:00 pm	Algonquin	12 people
Fri. 01/20/12	11:00 am	Algonquin	12 people
Tues. 01/24/12	11:00 am	Palatine	12 people
Thurs. 01/26/12	7:00 pm	Palatine	12 people

FEBRUARY

Make European Truffles \$32

One of our most popular classes! Make the chocolate truffle center and fill molded shells. Learn decorating tricks for a professional look.

DATE	TIME	LOCATION	MAXIMUM
Wed. 02/01/12	1:00 pm	Algonquin	12 people
Tues. 02/07/12	7:00 pm	Algonquin	12 people
Wed. 02/08/12	11:00 am	Palatine	12 people
Thurs. 02/09/12	7:00 pm	Palatine	12 people

FEBRUARY/MARCH

Learn to Make Chocolate Clay \$32

Molding chocolate clay opens up so many options for making show pieces. Try out a great recipe and make a chocolate rose.

DATE	TIME	LOCATION	MAXIMUM
Wed. 02/29/12	7:00 pm	Algonquin	12 people
Thurs. 03/01/12	1:00 pm	Algonquin	12 people
Tues. 03/06/12	11:00 am	Palatine	12 people
Wed. 03/07/12	7:00 pm	Palatine	12 people

Make and Design Chocolate Easter Eggs \$28

Tricks with shell molding and hollow molding will be explored when you make and decorate your own chocolate molded Easter egg and basket.

DATE	TIME	LOCATION	MAXIMUM
Tues. 03/13/12	7:00 pm	Algonquin	12 people
Thurs. 03/15/12	11:00 am	Algonquin	12 people
Tues. 03/20/12	11:00 am	Palatine	12 people
Thurs. 03/22/12	7:00 pm	Palatine	12 people

APRIL/MAY

Decorating Your Own Chocolate Shoe \$28

You will receive an almost life-size, size 6 high heel shoe in your choice of milk, dark or white chocolate to decorate with a variety of tools and options.

DATE	TIME	LOCATION	MAXIMUM
Tues. 04/17/12	11:00 am	Algonquin	12 people
Wed. 04/18/12	7:00 pm	Algonquin	12 people
Tues. 04/24/12	11:00 am	Palatine	12 people
Thurs. 04/26/12	7:00 pm	Palatine	12 people

Chocolate Strawberry Dipping, Decorating and Designing \$24

Learn how to do more with your chocolate dipped strawberries. You'll experiment with tuxedo and sport designs.

DATE	TIME	LOCATION	MAXIMUM
Wed. 05/02/12	1:00 pm	Algonquin	12 people
Thurs. 05/03/12	7:00 pm	Algonquin	12 people
Tues. 05/08/12	1:00 pm	Palatine	12 people
Wed. 05/09/12	7:00 pm	Palatine	12 people

Make Fudge and Popcorn \$29

Make this class a party! Learn some fun popular recipes for summertime parties.

DATE	TIME	LOCATION	MAXIMUM
Mon. 05/21/12	1:00 pm	Algonquin	12 people
Tues. 05/22/12	7:00 pm	Algonquin	12 people
Wed. 05/23/12	7:00 pm	Palatine	12 people
Thurs. 05/24/12	11:00 am	Palatine	12 people