



*Janice Thomas helps the cooking-impaired make friends with their new appliances.*

## ELLISON BAY: In-Home Christenings

Janice Thomas will christen your new baby, but it will be done in the kitchen, not in a church.

The co-owner of **Savory Spoon Cooking School**, open seasonally and by private arrangement, also travels nationwide to help new homeowners feel more at ease with their appliances.

These kitchen christenings began in 1999, in an old adobe house in Tucson, Ariz. The kitchen was tiny, and an interior designer had recommended that Thomas help acclimate the homeowners to their revamped space.

Today Janice tends to work with high-end appliances, such as lines produced by Madison's Sub-Zero/Wolf. She typically arrives when construction or remodeling has finished, the movers have left and it's time for a housewarming.

There's just one problem: You don't know how to use the stove. Or maybe that's the first of several technical challenges.

"A \$2 million house needs the right level of equipment to go with it, for resale value, if no other reason," Janice says.

What do you place in the kitchen's cold drawers? (Try ingredients that you need for a meal but are not quite ready to chop or shred.)

How about the warming drawer? (Heat plates, before adding food, or keep one component of a meal warm while waiting for another to get finished.)

Timing isn't everything, but it is important. This often is a part of the lesson plan when Janice is the teacher. She owned her own catering company for 14 years, studied at Le Cordon Bleu in Paris and has conducted classes at Savory Spoon since 2003.