

# 2018 Fall Cooking Classes



**TOOLS & CLASSES** for expanding  
*culinary creativity*



## *Welcome* to the **Chef's Center 2018 Fall Cooking Classes**

- The Chef's Center is an exciting and innovative environment for cooks of all skill levels.
- We provide the knowledge, the products and the tools for you to succeed in expanding your culinary creativity.
- We invite you to join us and experience an evening of exploring new recipes, learning new skills and enjoying the camaraderie of fellow foodies.
- **We look forward to seeing you at the table!**

**Registration begins**  
**Saturday, September 8, 2018 at 8 am**  
**for classes running from**  
**September through December 2018**

**Call Grebe's at 715-675-2341**  
**or visit the Chef's Center.**

*Due to the popularity of these classes, please limit your registration to 2 people.*

### **POLICIES & PROCEDURES**

**Your Class Fee Includes:** Instruction, printed recipes, a small sample of the food prepared in class and a coupon offering discounts on purchases in our retail store. Menus can be changed at the Chef's discretion. The amount of food available to eat varies from class to class and we cannot guarantee meal/size portions. We ask that you do not bring your own alcoholic beverages to class. Classes may be cancelled and rescheduled, if possible, due to inclement weather or illness of the instructor. You will be contacted by phone or email if any changes are made. In the event that Grebe's cancels a class, we will refund your fee or issue a store credit toward another class.

***Payment is required at time of registration. We cannot hold a place in class without payment. You may register by phone with VISA, MasterCard or Discover, or in person.***

**Cancellation Information:** Full refund only if you cancel one week prior to the class. NO EXCEPTIONS. If space is available, you may move to another class if you cannot make the class you were scheduled for.

### **WANT TO KEEP IN TOUCH?**

Follow us on  **Facebook**

Email: [grebechefs@dwave.net](mailto:grebechefs@dwave.net)

Online: [www.grebesonline.com](http://www.grebesonline.com)

***If you'd like to receive our email newsletter that features unadvertised specials, featured products, culinary tips, great cookbooks, our favorite recipes and inspirational websites to visit – give us a call at 715-675-2341, or email us at [grebechefs@dwave.net](mailto:grebechefs@dwave.net) to join our mailing list.***

*All Classes 6:30 – 9pm unless noted*

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## **COOKING ON THE GREAT LAKES & BEYOND**

**Monday, September 10**

All hands on deck! Gather round and get ready for a delightful evening of good stories and great food as Chef Dan and Chef Jodi share their tales of living and cooking aboard cruise ships. As siblings, they share a love of the sea and preparing hearty meals for seafaring guests. Join us as we cast off for an evening of adventure.

**Menu:** Apple-Spiced Pork Loin with Wilted Spinach and Potato Pancakes, Pumpkin Corn Bread and Triple Chocolate Cheesecake.

**Class Type:** Demo

**Instructors:** Chef Dan Dillabough & Chef Jodi Bouchard

**\$55**

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*– Make & Take –*

## **MASON JAR MAGIC**

**Monday, September 17**

Behold the magic of the humble mason jar as Tracy Hougum transforms the use of this steadfast utilitarian jar into a wondrous vessel for making delicious meals and desserts. This hands-on class is designed to ignite your culinary creativity - taking this beloved jar to an entirely new dimension when using it for preparing, storing and transporting meals and desserts you love.

**Menu:** BBQ Chicken Ranch Salad, Antipasto Salad, Overnight Oats, and Cheesecake Parfaits.

**Class Type:** Hands-on, 14 seats

**Instructor:** Tracy Hougum

**\$80**

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## **MAKING THE MOST OF YOUR MULTI-COOKER**

**Tuesday, September 18**

Instant Pot or other multi-cookers are all the rage. Erin is a multi-cooker veteran who will help you understand the features and functions of this versatile appliance.

**Menu:** Sausage and Pepper Pasta, Perfect Chicken Breast with 3 different sauces, Creamy Mushroom Polenta, Sun-dried Tomato-Herb Polenta, and 4 variations of Cheesecake.

**Class Type:** Demo

**Instructor:** Erin Hoogendyk

**\$45**

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## **GLUTEN-FREE GOODNESS**

**Thursday, September 20**

You have found an amazing recipe, but you are gluten-free—and the recipe is not. Don't despair! Kris will teach you how to adapt recipes using gluten-free flour. You'll learn to make your own GF bread and other flavorful delights.

**Menu:** Plain Bean Bread with Almond Flour, Gluten-Free Lasagna, Green Salad with Multi-Colored Quinoa and Babykakes Kris' Chocolate Chip Cookies.

**Class Type:** Demo

**Instructor:** Kris Rasmussen

**\$45**

## HMONG KITCHEN

Monday, September 24

The history of the Hmong people centers around their travels to and through many different nations and their delicious cuisine has picked up glimmers of different culinary traditions along the way. The result? A globally-inspired fusion of food and flavor that is uniquely theirs. Sa Sor Lee is back to share some more of her favorite recipes. Watch, listen and try your hand at rolling an egg roll.

**Menu:** Beef Jerky, Pad Thai, Eggrolls and Coconut Jelly.

**Class Type:** Demo

**Instructor:** Sa Sor Lee

\$45



– Cookbook Club –

## THE LAKE MICHIGAN COTTAGE COOKBOOK

Tuesday, September 25

Cook or bake your way around Lake Michigan with the help of this cookbook. This charming book features over 115 "Regional Favorites" from which to choose. Pick one of your favorites recipes, make it at home, and bring it to share with your fellow cookbook enthusiasts. Don't miss this night of feel-good food made with a whole lot of Midwest love.

**A copy of *The Lake Michigan Cottage Cookbook* by Amelia Levin (valued at \$19.95) is included in the price of this class.**

**Host:** Hayley Schoeppler

\$30



## ANYTHING BREWS

Thursday, September 27

Learn a variety of brew methods and how they differ in optimizing the inherent flavor of the coffee bean roasts. Coffee enthusiasts will love learning about aroma, flavor, texture, body and sweetness of coffee. Tea lovers will enjoy learning techniques for maximizing the flavors of leaves and flowers. Francisco will share recipes for flavoring and infusing coffee with spices and techniques of forced carbonation. Enjoy a little sweetness and a little savory with the coffee and tea samples.

**Menu:** A variety of coffees and teas, Espresso Roasted Almonds, Coffee Vinaigrette on Spring Greens, Chicken Mole with Coffee Extract, Chai Tea Shortbread and Hibiscus Tea Shortbread.

**Class Type:** Demo

**Instructor:** Francisco Guerrero and Erin Hoogendyk

\$40



– Kids' Class –

## GRILLED CHEESE, PLEASE!

Monday, October 1 • 6:30 - 8:00pm

Maggie is a busy mother who, with her husband, owns Navieve Fromagerie in Wausau. As a mother, and a cheese expert, Maggie is excited to teach this family-friendly class. She'll share age-appropriate cheese knowledge and wonderful recipes. You and your child will work together applying what you've learned to craft your own grilled cheese creations.

**Kids 6-12 are welcome.**

**Menu:** Classic Grilled Cheese, Grilled Cheese Extra (Cheese, Meats, Veggies, Fruits, all of it!) and Pound Cake Grilled Cheese with Chocolate and Fruit.

**Class Type:** Hands-on, 6 adults, 6 children ages 6 – 12

**Instructor:** Maggie Christians

**Adult & Child \$65**

## CHINESE KITCHEN

Tuesday, October 2

More than 1,800 years ago, a Chinese healer returned to his village during winter to find many villagers suffering from frostbite on their ears. Using healing herbs and meat, he crafted the first recorded dumplings, called jiaozi for their ear-shape. Learn how to make 2 kinds of authentic Chinese dumplings - the traditional Chinese method of boiling dumplings and Joy's pan-fried technique.

**Menu:** Shrimp with Celery & Chinese Chives Dumplings, and Pork & Cabbage Dumplings.

**Class Type:** Hands-On, 12 seats

**Instructor:** Joy Clendenning

\$65

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## WICKEDLY VEGAN

Monday, October 8

From the Wicked Willow Restaurant in Stevens Point comes a delicious vegan menu! Learn tips and tricks of vegan cooking and taste some of CJ's delicious recipes including her famous vegan mac and cheese.

**Menu:** Spring Rolls with Sweet Chili Sauce or Peanut Sauce, BBQ Sandwich with Creamy Coleslaw, Mac 'n' "Cheese," and Black Bean Brownies with Strawberries.

**Class Type:** Demo

**Instructor:** CJ DeWitt

\$50

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## FALL HARVEST

Thursday, October 11

Wander the farmer's market in autumn, and come home with a bag of root vegetables, apples, and maybe even some cranberries. What will you make?

Learn how to use the flavors of fall all through the day with Lee Martino of 6th Street Filling Station.

**Menu:** Flannel Hash: Root Vegetables with Chorizo topped with a Poached Egg, Roasted Butternut Squash Bisque, Spaghetti Squash and Cranberry Apple Torte.

**Class Type:** Demo

**Instructor:** Lee Martino

\$45

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## BREAKFAST AT CAFÉ ON MAIN

Monday, October 15

Who doesn't love breakfast? Chef Ryan does, and he serves breakfast all day at Tomahawk's Café on Main. Learn tasty gourmet recipes to zest up your mornings, afternoons . . . or dinners!

**Menu:** Smoked Salmon Eggs Benedict, Bananas Foster French Toast, Reuben Scrambler, and Biscuits & Gravy.

**Class Type:** Demo

**Instructor:** Chef Ryan Petrouske

\$55

## AN ITALIAN EVENING

Wednesday, October 17

Classic Italian perfection! Chef Adam's menu transports us to Italy for an evening of pure gastronomic delight! Layers of perfectly textured pasta filled with specially seasoned meat and cheese smothered in the ultimate red sauce. Bring a friend and buon appetito!

**Menu:** Braised Beef & Pork Lasagna, Panzanella Salad, Strawberries with Balsamic Vinegar and Mascapone Cheese.

**Class Type:** Demo

**Instructor:** Chef Adam Jamgochian

**\$55**

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– Kids' Class –

## CUPCAKE CLUB

Saturday, October 20 • 10am - Noon

It's time for kids in the kitchen! Melissa will start with the basics. Learn to make a buttercream frosting and practice getting the right consistency for piping, mixing colors, and more. Finally, decorate a batch of seasonally-themed fall cupcakes!

**Kids 7-12 are welcome.**

**A Cake Decorating Kit (retail \$15) is included in the class price.**

**Menu:** Cupcakes decorated as daisies, sunflowers, pumpkins, apples, mummies, campfire cupcakes, turkey, spiders, a fall tree and more.

**Class Type:** Hands-on, 12 seats

**Instructor:** Melissa Flees

**\$60**

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## FRESH FROM THE GARDEN WITH CHEF NATHAN

Monday, October 22

Using his garden-fresh finds from the local farmers' market, tonight's class will be a unique opportunity to witness a culinary master at work as Chef Nathan creates an extraordinary meal bursting with ultra fresh flavors, colors and textures. Join us for an evening you and your taste buds will remember for a long time.

**Menu: To be determined by farm-fresh finds that inspire Chef Nathan on class day.**

**Class Type:** Demo

**Instructor:** Chef Nathan Bychinski

**\$60**

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– Make & Take –

## ARTISAN BREAD LAB

Tuesday, October 23

Roll up your sleeves; you'll "knead" to be active for this class! With a wealth of knowledge and a passion for bread, Gina will guide you through making both whole grain and rye artisan loaves. This is a hands-on class so you'll "knead" to rise to the occasion. You'll take home your creations, warm from the oven.

**Class Type:** Hands-on, 12 seats

**Instructor:** Gina Eggers

**\$65**

– Make & Take –  
**BREAD BASICS 101**  
Thursday, October 25

What smells better than freshly baked bread? We don't know, but this class will be smelling delicious. Learn how to make your own sandwich bread, as Kris demystifies the bread-making process. Learn tips, tricks, and more so you can make your own bread at home.

**Class Type:** Hands-on, 12 seats

**Instructor:** Kris Rasmussen

**\$65**

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– Cookbook Club –  
**THE UNOFFICIAL HARRY POTTER COOKBOOK**  
Friday, October 26

From Cauldron Cakes to Knickerbocker Glory, have you ever wanted to try the food in Harry Potter's world? Now is your chance, be you wizard or muggle. Pick your favorite recipe from the pages of the cookbook, make it at home, and bring it to share with your fellow Harry Potter enthusiasts for a night of fun, food, trivia, and a little taste of magic! And yes, there will be butterbeer.

**This is a family-friendly event, and costumes are encouraged.** (Hayley is trying to decide between a special Harry Potter t-shirt or Hogwarts robes.)

**A copy of *The Unofficial Harry Potter Cookbook* by Dinah Buckholz (valued at \$19.95) is included in the price of this class.**

**Host:** Hayley Schoepler

**\$30 per person includes 1 book  
Each additional child is \$10**

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**TWO'S COMPANY**  
Monday, October 29

Tired of overbuying and leftovers? Erin, a recent empty-nester, shares her ideas and recipes for buying, storing, and cooking for a household of 1 or 2.

**Menu:** 4 different variations of Cucumber Salad, 3 versions of Basic Chowder, 2 variations of Moroccan Chicken with Green Olives and Free Form Fruit Tarts.

**Class Type:** Demo

**Instructor:** Erin Hoogendyk

**\$45**

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– Teens' Cook –  
**PIZZA PARTY**  
Friday, November 2

Join the fun! So how cool would it be to learn to make your own pizza from crust to sauce, and your own salad dressing, all from scratch! Learn to make the crust as the perfect base for pizza toppings. We'll make both a red sauce and a white sauce. This class will teach you the foundation of a great pizza and from there you can let your imagination run wild.

**Teens 13-18 are welcome**

**Menu:** Classic Pizza, Chicken Bacon Ranch Pizza and a Gourmet Salad with Ranch Dressing.

**Class Type:** Hands-on, 12 seats

**Instructor:** Suzi Richetto & Erin Hoogendyk

**\$65**

## A TASTE OF INDIA

Monday, November 5

Travel the streets of Delhi, step out into a market and inhale the intoxicating fragrance of exotic spices, curry, and freshly baking naan bread. Learn how to create the amazing flavors of India in your own kitchen and how to make naan on a baking stone.

**Menu:** Hare Masale Wali Murghi (Corriander & Lemon Chicken), Masaledar Basamiti (Spiced Basmati Rice), Masoor Dal Aur Band Gobi (Red Lentils & Cabbage), Naan, Apricot Chutney and Hot Red Pepper Chutney.

**Class Type:** Demo

**Instructor:** Sara Ann Busby

\$45

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## HOLIDAY TEA & SCONES

Monday, November 12

Maggie shares her secrets to making the ultimate scone. It all begins with selecting the ingredients and then learning the technique of creating the perfect dough. You'll learn to make a variety of scones and clotted cream! Then, enjoy the samples with Maggie's recommended tea pairing.

**Menu:** Lavender Lemon Scones, Cherry Almond Scones, Bacon Cheddar Chive Scones, Brown Butter Rye Scones, Assorted Teas and Clotted Cream.

**Class Type:** Demo

**Instructor:** Maggie Christians

\$45

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– Make & Take –

## BABKA DELIGHTS

Tuesday, November 13

Buttery, yeasty and delicious! Babka, is a traditional holiday bread from Eastern Europe. Join Gina for a hands-on evening of Babka making. The intricate layers of rich delicious filling make this extraordinary bread the highlight of holiday gatherings. An added benefit of Babka is that it freezes well. Enjoy yours while it's fresh or freeze it for the holidays..

**Menu:** Chocolate Babka and Pumpkin Pecan Spice Babka.

**Class Type:** Hands-on, 12 seats

**Instructor:** Gina Eggers

\$65

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## TANSY HILL FARMHOUSE FORMAL

Thursday, November 15

Becky, from Tansy Hill Farm in the Town of Easton, is ready to help you plan your next fall dinner—with a farmhouse twist. She will share elegantly simple courses that emphasize individual flavors. Enjoy and celebrate fall. Bring out the china and maybe the burlap, too!

**Menu:** Butternut Squash Bruchetta with Carmelized Onions & Thyme, Carrot Dill Bisque, Pastry Wrapped Chicken Thighs, Roasted Medley of Potatoes with Sweet & Sour Red Cabbage and Bourbon Caramel Mousse & Dark Chocolate Mousse.

**Class Type:** Demo

**Instructor:** Becky Teichroew

\$55



## A CULTURAL HISTORY OF SPICES

Thursday, November 29

Did you know tarragon can be used as a salt-substitute? That saffron costs more than gold? Or, that Julia Child brought Herb de Provence to international fame? Travel the aisles of the supermarket, and you'll find spices and seasonings imported from around the world, each with its own story and background. Join Kris for a flavorful evening of adventure as she redefines the meaning of "seasoned" traveler.

**Menu:** Chicken Makhani, Yellow Rice with Turmeric, Couscous Provencal, Green Beans with Tarragon and Sage Shortbread.

**Class Type:** Demo

**Instructor:** Kris Rasmussen

**\$45**



– Make & Take –

## CHEESECAKES EXTRAORDINAIRE

Tuesday, December 4

You know it's going to be amazing when you have a cheesecake caterer teaching the class! Make and take home Emily's famous no-fail cheesecake. She'll share variations with a classic base, how to make a decadent ganache, and demonstrate making her best-selling Marble Cheesecake.

**A 9" springform pan (retail \$18.99) is included in the class price.**

**Menu:** Classic Cheesecake, Chocolate Ganache and Raspberry Topping.

**Class Type:** Hands-on, 12 seats

**Instructor:** Emily Pearce

**\$75**



– Make & Take –

## KRUSTS AND KRINGLES

Wednesday, December 5

The weather is getting colder, and it's time to warm up the kitchen with some baking. Looking for inspiration? Sandy will teach you how to make the perfect crust. You will fill it and have an apple pie to take home and enjoy. Then, you'll make 2 variations of a kringle. Kringles make wonderful breakfast food and lovely gifts.

**A 9" Emile Henry pie dish (retail \$40.00) is included in the class price.**

**Menu:** Fruit Kringle, Cream Cheese Kringle, and Apple Pie.

**Class Type:** Hands-on, 12 seats

**Instructor:** Sandy Pearce

**\$80**

– Make & Take –

## INTERNATIONAL COOKIES

Tuesday, December 11

Many of our most cherished memories center around traditional holiday foods. These foods are steeped in the rich cultural heritage of their county of origin. Join us as we bake and explore the origins of an extraordinary variety of cookies!

**Menu:** Apricot and Walnut Filled Jewish Rugelach, Dutch Speculaas, French Korova and German Zedernbrot.

**Class Type:** Hands-on, 12 seats

**Instructor:** Gina Eggers

**\$65**

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– Make & Take –

## WREATH BREADS FROM AROUND THE WORLD

Thursday, December 13

Come explore the rich cultural heritage of wreath breads. Learn how to make the dough, cut, shape and braid these delightfully festive and delicious holiday breads. Perfect for entertaining and gift giving. These breads are treasured for both their time honored traditions and knowing they are made with love.

**Menu:** Individual Chocolate Brioche Wreaths, Estonian Kringle, Swedish Saffranskrans, Finnish Joululimppu and Curry Pumpkin Braid.

**Class Type:** Hands-on, 12 seats

**Instructor:** Erin Hoogendyk

**\$65**

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*Special Event!*

**LADIES' NIGHT - A HOLIDAY IN FRANCE**

**Friday, November 16 • 7:00 - 9:00 pm**

Beau nuit pour la femmes. Join us for a French-themed evening of sipping, sampling, and savings as the Chef Center treats you to a very special evening. Created for your enjoyment, and entertaining inspiration, will be an extraordinary array of gourmet foods and beverages, demonstrations and recipes. You will receive a swag bag filled with goodies and gratitude. From the heart of our kitchen to our special friends, who share our love of cooking and good food and who support us through out the year - Joyeux Noel!

**Save 15% throughout the Chef's Center**

Space is limited to 70.

**\$15**

*Special Event!*

**DEMO DAY**

**Saturday, December 1 • 10:00 am - 2:00 pm**

Save the date, culinary friends! It's a Chef's Center Holiday Tradition. The biggest party and savings day of the year is always the first Saturday in December! Come experience everything the Chef's Center has to offer. Samples delicious foods, and drinks. Learn tips and tricks from the manufacturer's reps and culinary specialists.

Come see what's new for cooking and baking, cleaning and decorating. Linens, candles and so much more to create the perfect ambiance for holiday memories.

**DEMO DAY SPECIAL SAVINGS**

**20% off regular-priced Chef's Center items**

**10% off small appliances**

**Amazing manufacturer specials exclusively for this event!**



**Santas  
are you  
listening?**

*Special Event!*



**Saturday, December 15 • 10:00 am - 1:00 pm**

Join the reps from Le Creuset and Wusthof as they share their extensive product knowledge and culinary expertise with you. This event gives you the opportunity to watch demos, ask questions, and learn about the unique qualities and characteristics that make these two brands internationally recognized and praised.

**Special discounts being offered today only!**



## ABOUT OUR INSTRUCTORS

**Jodi Bouchard...** has been in the food business since she was 16 years old, starting in fast food and moving up to running the kitchen/galley for the past 14 years on some of the largest ships that sail the Great Lakes. Sharing a passion for cooking runs deep with her family, from growing up in the kitchen with homemade meals to training under her brother (Chef Dan) on Great Lakes' freighters. She has since then developed her own reputation of preparing some of the tastiest meals on the freighters.

**Nathan Bychinski...** After studying Culinary Arts at the Art Institute International, Nathan trained under esteemed chefs Jean Georges Vongerichten and Tim McKee at their restaurants The Chambers and Solera in downtown Minneapolis. Then he spent a decade honing his culinary skills at some of the best restaurants in Minneapolis, Milwaukee, and Boulder, Colorado. In Boulder, Nathan worked as executive chef at Mateo, a French Provencal fine dining restaurant. Nathan is now executive chef at Red Eye Brewing Company in Wausau. He enjoys cooking with bold flavors, quality ingredients and locally sourced products whenever possible. Nate draws inspiration from his formal training, love of Midwestern comfort food, interest in modernist cuisine and fond memories of cooking with his grandmother.

**Maggie Christians...** is the co-owner and founder of Navieve Fromagerie, Wausau's only specialty cheese shop. She loves chatting with her customers about food—especially cheese—and believes that novelist Howard Jacobson said it best: "Life without cheese is no life at all." This is the mantra and guiding principle she tries to embody every day at Navieve, where she combines her love of fine artisan foods with her desire to run the friendliest small business in Central Wisconsin. Her mother and grandmother taught her to fall in love with

cooking, and she spends hours in both her kitchens creating tempting flavor combinations.

**Joy Clendenning...** is originally from Xi'an, China, her hometown is famous for its homemade noodles. She has been teaching Chinese in Wausau since 2012, and she also owns Chinese Express which provides Chinese private lessons, group lessons and cooking lessons. She loves authentic Chinese food, especially dumplings. She has been making homemade dumplings since she was 10.

**CJ DeWitt...** You don't see a lot of vegetarian restaurants in the middle of Wisconsin, but CJ is hoping to change that with the Wicked Willow in Stevens Point. They buy local and organic produce whenever possible. Plus, all of their furniture, plates, cups, flatware even décor is all sourced from resale markets. Stop in soon to try some wicked awesome food!

**Dan Dillabough...** has always focused on people and food throughout his career, and he is committed to serving them both with distinction. For more than fourteen years, he was a chef on various vessels sailing the Great Lakes, and his career also includes running his own restaurant and working for a food distributor. His goal is to create cuisine that is innovative, fresh, fun and affordable.

**Gina Eggers...** Her specialties are bread and pasta. She is a member of the Bread Bakers Guild of America. Gina writes a monthly food column for the Blue Beret, a magazine dedicated to Airstream travel. During her early studies at Schoolcraft culinary school in lower Michigan, she focused on baking, mentored by master chef Jeff Gabriel. In the last few years she attended a course on alternative grain breads using only natural leavening by Peter Reinhart at Johnson & Wales University and spent a week at the Bread Lab learning from professional

bakers and pasta makers. With a German grain grinder at home, she has explored alternative grains and stone-grinding grains into flour. In addition to teaching bread and pasta classes, she loves working with children. "I feel there is no greater value than teaching a child how to feed themselves. This is a skill for a lifetime of good health."

**Melissa Flees...** began decorating cakes, cookies, and cupcakes after attending a cupcake class. She has made multi-tier wedding cakes, 3-D unicorn cakes and countless cupcakes for weddings and special events. Melissa enjoys creating her own frosting shades and combining both color and texture to accent her decorating projects. She loves experimenting and getting her kids involved in frosting creations.

**Francisco Guerrero...** and his wife Krystle first started their adventures together in the wine industry. In 2013, Francisco was trained as a coffee roaster at Diedrich Roasting and Manufacturing Company in Idaho. Francisco creates amazing coffees that focused on balancing and developing each coffee to its most pleasing potential. Today, they are drawing on their years of experience to run their own family-owned company, Redwood Street Roasters.

**Erin Hoogendyk...** started baking at age 7 and cooking dinner at age 14, with most of her skills being self-taught through being an avid reader and collector of recipes since she was in high school. Her passion is making healthy, from-scratch food with real ingredients. Her proudest achievements are her 5 children, who value wholesome, home-cooked food (and know how to make it), and her 12 grandchildren. She credits her mother for helping her to be fearless in the kitchen.

**Tracy Hougum...** has been enjoying cooking since high school. For years, her happiest times have been in her home filled with friends, family, and amazing food. She also loves the quiet

simplicity of being alone with a cutting board chopping vegetables and considers her kitchen a palette for unleashing her creativity. Mason jar salads have become a weekly ritual that fuels her week with beautiful color, amazing taste, and more time to enjoy life. As a former working mom and professional life coach, expect more than just cooking tips. Tracy loves being with people who are looking for more ways to savor both food and life.

**Adam Jamgochian...** has been in the food business since he was 8 years old. His childhood was spent amidst the sights and smells of the family owned Hiawatha Restaurant and Lounge on Grant Street. Upon completion of high school, he attended L'Academie de Cuisine in Washington D.C. During and after his schooling, Chef Adam worked with some of the most well respected chefs in D.C. He has spent time in the kitchens of such prestigious establishments as The Historic Georgetown Club, The Inn at Little Washington and Kindcaids. Returning to Wausau after 5 years of apprenticing to chefs in D.C. and in Colorado, Chef Adam took over the reins as Executive Chef at the Hiawatha. After his family acquired Michael's in Rib Mountain, Chef Adam embarked on a new culinary adventure as the Executive Chef at Michael's.

**Sa Sor Lee...** currently works as a Corrections Officer for the Marathon County Sheriff's Department, but during her free time, she enjoys volunteering with the Hmong community. She is also heavily involved in her own Hmong youth group called H.M.O.N.G. (Help Making of Next Generation Organization), which volunteers for the Hmong community throughout Wisconsin. Due to her community involvement and love of Hmong cooking, she is well-known in the Hmong community of Marathon County.

**Lee Martino...** from a young age has had a fondness for not only eating delicious food, but also harvesting and preparing it. With mentors such as his grandparents, who kept lavish gardens and made authentic raviolis from

scratch in their kitchens, it was only natural for Lee to develop a career in culinary world. He started off washing dishes in local restaurants and, then moved to cooking in restaurants such as Bijou Bistro in Eau Claire, Duncan Creek in Chippewa Falls and Canoe Bay Resort in Chetek. His experience and passion led him back to Wausau where he is now owner/operator of the 6th Street Filling Station with his sister Jaime.

**Emily Pearce...** is 23 years old and made a name for herself in the baking industry when her Emily's Chocolate Raz Pataz Pie won first place at the 2012 National Pie Competition in Florida. She loves baking with her mom, Sandy, and went to the National Pie Competition with her prize-winning, pie baking grandmother, Caroline Imig, who has taught many pie classes at the Chef's Center.

**Sandy Pearce...** is a lover of the good life—organic, whole foods, natural products, her herd of 15 milking goats and her family that lives in Sheboygan Falls, WI. Sandy is passionate about bringing the gift of nature to the public. Her sprawling organic garden, homemade cheeses and garden fresh soups attest to her dedication. She currently owns a business called Me and My Girls known for its kringles, cheesecakes, goat cheese and handcrafted soaps.

**Ryan Petrouske...** with 20 years in the business, Ryan is a culinary graduate from Nicolet College, where he graduated with honors. One highlight in Ryan's culinary experience occurred when he won a bronze award in a cooking competition at Midwest food show via Wisconsin Restaurant Association. He is currently Chef and owner at Cafe on Main Tomahawk as well as an adjunct instructor at Nicolet College.

**Kris Rasmussen...** has been a whole grains proponent for over 25 years. She heard about milling and whole wheat from Paul Stitt of Natural Ovens in Manitowoc. He was a pioneer in whole grain commercial baking and Kris

realized the benefits of eating the whole of the wheat. With a family recipe from her sister, the adventure of milling and baking the "natural way" began.

**Suzi Richetto...** grew up on a dairy farm in Northeast Wisconsin, where she learned the value of hard work, family and good food. After moving to Wausau 25 years ago, she became involved in her husband's family business. The Chef's Center evolved at that time and has continued to grow ever since. Suzi's favorite part of the business is the people she has met and the friends she has made in the cooking classes.

**Hayley Schoeppler...** was born in a library and raised by books. Well, not really! Born into a book-loving family, Hayley acquired an early love of reading, writing, and literature. Following high school, she interned in South Korea and Japan. Since then, she has traveled within the U.S. and farther afield, mostly recently to Slovenia and Bulgaria. Needless to say, she loves traveling, learning about other cultures, and trying new food.. At the Chef's Center, Hayley is happy to recommend food, kitchen supplies —and books!

**Becky Teichroew...** grew up in a family that lived by the garden in the summer and off canned garden goodness throughout the winter, so she loves to find creative ways to turn the summer's harvest into comforting winter soups and simmers. She believes that even without a garden, you can still eat from farm to table. There's nothing Becky loves more than cooking for a crowd, which manifested itself into Tansy Hill Farm, a family-owned wedding and event venue and garden. You can always find something simmering on her stove.



# 2018 FALL COOKING CLASSES

Registration Begins Saturday, September 8, 2018 at 8am

Call Grebe's at 715-675-2341 or visit the Chef's Center  
703 N. 3rd Avenue on Wausau's West Side

*All Classes 6:30 – 9pm unless noted*

- COOKING ON THE GREAT LAKES & BEYOND ..... Monday, September 10
- *Make & Take* MASON JAR MAGIC ..... Monday, September 17
- MAKING THE MOST OF YOUR MULTI-COOKER ..... Tuesday, September 18
- GLUTEN-FREE GOODNESS ..... Thursday, September 20
- HMONG KITCHEN ..... Monday, September 24
- Cookbook Club THE LAKE MICHIGAN COTTAGE COOKBOOK ..... Tuesday, September 25
- ANYTHING BREWS ..... Thursday, September 27
- Kids' Class GRILLED CHEESE, PLEASE! 6:30 - 8pm ..... Monday, October 1
- CHINESE KITCHEN ..... Tuesday, October 2
- WICKEDLY VEGAN ..... Monday, October 8
- FALL HARVEST ..... Thursday, October 11
- BREAKFAST AT CAFÉ ON MAIN ..... Monday, October 15
- AN ITALIAN EVENING ..... Wednesday, October 17
- Kids' Class CUPCAKE CLUB 10am - Noon ..... Saturday, October 20
- FRESH FROM THE GARDEN WITH CHEF NATHAN ..... Monday, October 22
- *Make & Take* ARTISAN BREAD LAB ..... Tuesday, October 23
- *Make & Take* BREAD BASICS 101 ..... Thursday, October 25
- Cookbook Club THE UNOFFICIAL HARRY POTTER COOKBOOK ..... Friday, October 26
- TWO'S COMPANY ..... Monday, October 29
- Teens' Cook PIZZA PARTY ..... Friday, November 2
- A TASTE OF INDIA ..... Monday, November 5
- HOLIDAY TEA & SCONES ..... Monday, November 12
- *Make & Take* BABKA DELIGHTS ..... Tuesday, November 13
- TANSY HILL FARMHOUSE FORMAL ..... Thursday, November 15
- A CULTURAL HISTORY OF SPICES ..... Thursday, November 29
- *Make & Take* CHEESECAKES EXTRAORDINAIRE ..... Tuesday, December 4
- *Make & Take* KRUSTS AND KRINGLES ..... Wednesday, December 5
- *Make & Take* INTERNATIONAL COOKIES ..... Tuesday, December 11
- *Make & Take* WREATH BREADS FROM AROUND THE WORLD ..... Thursday, December 13



**Special Event!**  
**LADIES' NIGHT -**  
**A HOLIDAY IN FRANCE**  
Friday, November 16  
7 - 9pm



**Special Event!**  
**DEMO DAY**  
Saturday, December 1  
10am - 2pm



**Special Event!**  
Saturday, December 15  
10am - 1pm