

# Cooking Classes at



Sharpen Your  
Culinary Skills

Spring 2012

Whether you're a beginner or a passionate cook, plan to attend these educational and entertaining classes running from February through May 2012.

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

\*Registration will begin  
Saturday, January 28, 2012 at 8:00 a.m.

**Due to the popularity of these classes, we are asking that you 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 Chef's discretion. The amount of food available to eat varies from class to class and we cannot guarantee meal/size portions and 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: All class reservations are non-refundable, much like purchasing a ticket for a cultural or sporting event. If you find you are unable to attend a class, we encourage you to send someone in your place or call to inquire if there are individuals on our waiting list.

## SKI COUNTRY FONDUE

Thursday, February 9

6:30-9:00 pm

The national dish of Switzerland has been bringing food and friends together since the 1800s, and now you can bring this communal Alpine tradition to your table. Fondue is an instant party-maker—all you need is a melting pot, skewers, a circle of friends and an assortment of savory foods and sauces for dipping. Join our resident Chef's Center experts for a mouthwatering menu of Traditional Swiss Fondue with Bread and Boiled Potatoes, Classic Fondue au Boeuf with Béarnaise and Mustard Dipping Sauces, Alpine Salad and Chocolate Fondue – everything you need to enjoy a long, relaxed meal that's as rich in conversation as it is in flavor.

Suzi Richetto and Leslie Gazzolo

\$45.00

## DOWNTOWN BISTRO EATS

Monday, February 13

6:30-9:00 pm

You've eaten his bistro-inspired meals at City Grill in downtown Wausau. Now meet the man behind the apron as Chef Joshua Braatz prepares four delicious courses from prep to plate, including Spinach Salad with Hot Bacon Vinaigrette (followed by a palate-cleansing Raspberry Sorbet), Beef Bourguignonne with Roasted Fingerling Potatoes, Sautéed Haricot Verts and Stem-On Baby Carrots and a sweet conclusion of Fresh Fruit with Sabayon Sauce.

Chef Joshua Braatz

\$55.00

## THE KITCHEN SESSIONS: FEATURING CHEF TRAVIS TESKA

Thursday, February 16

6:30-9:00 pm

Think of it as the ultimate cooking apprenticeship—a night in Chef's Center kitchen learning from a master while creating a meal of delicious proportions together. Grab a patch of countertop next to Chef Travis Teska in this unique, hands-on class that will teach you the culinary techniques you need to prepare a smorgasbord of seafood and sauces. You'll learn how to sear a scallop, roast salmon fillets, make traditional New England Clam Chowder, create classic sauces like Beurre Blanc and Hollandaise and thicken sauces properly using a roux and cornstarch.

**Sign up early, as this hands-on class will be limited to 12 people.**

Chef Travis Teska

\$75.00

## SENSATIONAL SIDES

Thursday, February 23

6:30-9:00 pm

Side dishes are often thrown-together afterthoughts, overshadowed by the more prominent main entrée. But with the right recipe and an artful presentation, you can get your side dishes off the sidelines and into the spotlight. Ann Liebmann returns to the Chef's Center with an exciting series of tasty side dishes ready to bring any meal to life: Acorn Squash Custard, Artichoke and Prosciutto Gratin, Gruyère and Parmesan Cheese Soufflé, Corn Flan and Lemon and Herb Risotto Cake.

Personal Chef Ann Liebmann

\$40.00

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Classic Stoneware:  
Square Baker + GWP  
Reg. \$60.00  
Sale Price \$40.00

8" H.A. Shallow Fry Pan  
Reg. \$75.00  
Sale Price \$55.00

# SPECIAL EVENT: BAKE YOUR HEART OUT

Saturday, February 25

10:00 am-2:00 pm

Bring on the flour, sugar and eggs! For one day only, the Chef's Center will transform into the ultimate bake shop, serving up a sampling of fresh-baked goodies and offering baking seminars and demonstrations. Brush up on your baking acumen and stock up on bake ware with special Chef's Center discounts.

## Event Highlights

- 20% off all in-stock, regular-priced bake ware
- No charge baking seminars
- Baking demonstrations and sampling
- Nespresso coffee machine samples

## Schedule of Events

10:00 am	<b>Muffins &amp; Scones</b> (Diane & Camille Vanden Heuvel)
10:00 am – 2:00 pm	<b>Grains Demo</b> (Kris Rasmussen) Featuring: Sesame-Walnut Whole Wheat Bread Herbed Potato Bread Snacking Cake
10:00 am – 2:00 pm	<b>Vanilla &amp; Chocolate Flavoring Demo</b> (Jane Kores)
11:15 am	<b>Pie Crust Basics</b> (Caroline Imig)
12:30 am	<b>Tasty Tarts</b> (Pastry Chef Valerie Buch)

**Seminars are no charge and have 20 seats available.  
Seating is first come, first served.**

## THE ART OF NATIVE AMERICAN COOKING

Monday, March 5

6:30-9:00 pm

The Native American culture is rich with traditions and stories passed down from generation to generation—and cooking is no exception. The Chef's Center is excited to introduce Brian Pekah, Executive Chef of the Wausau Country Club, who will pass along signature Native American dishes that are a beautiful expression of his culinary heritage, including Traditional Comanche Frybread, Thah-Ah Corn Soup, Koo-ee-nop (Comanche-Style Buffalo) Meat Pies and Green Chili Stew.

Chef Brian Pekah

\$50.00

## MUCHO CILANTRO

Monday, March 19

6:30-9:00 pm

Cilantro may look like the rest of the mild, unsuspecting herbs, but it packs a distinctive, pungent punch of flavor—a secret that Mexican cuisine infuses into nearly every dish. This go-to ingredient complements the colorful foods and flavors native to Mexico and serves as the muse for a lively menu of Mexican fare that you'll learn to make from scratch, including Homemade Masa Tortillas, Cilantro Cream Soup, Nopal Stuffed with Rancher Cheese and Cilantro, Enchiladas with Cilantro and Salsa with Cilantro.

Monica Valdez Perez

\$40.00

### February Chef Center Coupon 15% Off

Excludes Sale Merchandise. Effective February 1-29, 2012.

### February Tea Special 15% Off

Teapots, Tea & Accessories. Effective February 1-29, 2012.

## THE LE CREUSET WAY: BRAISING MADE SIMPLE

Thursday, March 22

6:30-9:00 pm

Le Creuset cookware is versatile enough to go from stovetop to oven—the ideal scenario for braising, which involves quick searing followed by slow cooking to seal in juices and intensify flavor. Our favorite Le Creuset rep, Deb Apuli, is teaming up with Chef Travis Teska to showcase how this cookware can help you create a meal of braised perfection, including Classic Coq au Vin, a quick Breakfast Frittata, Vegetable Stir Fry and a Dutch Baby Pancake with Stewed Fruit Sauce.

**This class includes a Le Creuset non-stick 8" stainless steel fry pan valued at \$55.00.**

Deb Apuli & Chef Travis Teska

\$65.00

## BREAD BY DESIGN

Monday, March 26

6:30-9:00 pm

Baking bread from scratch may sound daunting, but baker Johanna Vang breaks it down into easy steps that will inspire you to become a bread-baking connoisseur. She'll start with Russian Black Bread made with caraway, fennel, shallots and coffee and then transition to Brioche—a classic French creation that flirts with the line between bread and pastry. Her final bread will be one of her own creation, where she'll teach the ratios needed to develop your own signature bread recipe using a variety of grains and ingredients. And when the dough is ready, you'll learn different shaping techniques including rolls, rounds, loaves and batards.

Johanna Vang

\$40.00



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magazine subscription to either  
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## BAVARIAN RHAPSODY

Monday, April 2

6:30-9:00 pm

Best known for its beer and bratwurst, German cuisine is the inspiration behind much of the Midwestern comfort food we know and love. Join Chef Adam Jamgochain as he dresses up classic German plates with a tasty modern edge while staying true to its traditional flavors. This hearty menu includes German Weiner Schnitzel with Lemon Demi-Glace, Bread Dumplings, German Sauerkraut and Sweet and Sour Purple Cabbage that will have you raising your beer stein to the chef and saying, "Schmeckt gut!"

Chef Adam Jamgochain

\$55.00

## SMART NUTRITION FOR BUSY MOMS & KIDS

Tuesday, April 3

6:30-9:00 pm

Moms are always on the go, making it tough for them to get the nutrition they need. So when Chef Elizabeth Hinner found out she was going to be a mom, she developed a food strategy that would be both practical and healthy—for herself and her baby. This class will teach you how to make simple, homemade baby food and teething biscuits, start the day off right with Smoothies, Quick Muffins and Granola Sticks, whip up kid-friendly snacks like Hummus, Quesadillas and Natural Energy Bars and wind down after a busy day with sweet treats and non-alcoholic cocktails. Even experienced moms will discover some new ways to help their kids eat and stay healthy.

Chef Elizabeth Hinner

\$40.00

**March Chef Center Coupon**  
**15% Off**

Excludes Sale Merchandise. Effective March 1-31, 2012.

*"The only time to eat diet food is while  
you are waiting for the steak to cook." – Julia Child*

## THE KITCHEN SESSIONS: BUILD-YOUR-OWN SUSHI BAR

Tuesday, April 10

6:30-9:00 pm

Sushi might have big-city reputation, but Chef Brian Pekah is bringing the popularity of the modern sushi bar to the small town table—with all the big flavors and bold spices that have made it a foodie favorite around the world. In this hands-on class, you'll learn how to prepare perfectly sticky Sushi Rice and use it to create fresh California Rolls, Spicy Tuna Rolls, Veggie Delight Rolls and Shrimp Rolls using both classic and inside-out rolling techniques—everything you need to throw a savvy sushi-making party that feels anything but small town.

**To help you get rolling right away, this class includes a Sushi Kit, which contains a Bamboo Rice Paddle, Rolling Mat and Instruction Booklet.**

Chef Brian Pekah

\$55.00

## LET THEM EAT PASTRY!

Thursday, April 12

6:30-9:00 pm

Imagine walking into a European bakery, wandering among piles of buttery pastry and indulging in that first, flaky bite. Baking guru Johanna Vang will help bring that daydream to life in your very own kitchen with an exciting pastry class that begins with the art of making Basic French Pastry Dough. This basic dough will serve as the recurring staple in a three-course, French-inspired meal of Brie en Croute, Beef Wellington and Fruit-Filled Pastries.

Johanna Vang

\$45.00



## *Bridal Registry*

Before you walk down the aisle, visit the Chef's Center and let us help you choose all the essentials for the kitchen. Our registry consultants will help you with all the details and ensure that your guests also enjoy care-free shopping.

## SPICED UP DATE NIGHT

Monday, April 16

6:30-9:00 pm

Want to add some fire to your relationship? Chef David Lorio of Red Eye Brewing Company turns up the heat with a spicy menu that will stimulate your taste buds and add a fiery kick to your date night. This romantic dinner for two includes Chile Pequin Scallops and Angel Hair Pasta, Five Pepper Tenderloin with Voo-Dinero Sauce, Roasted Turnip Soup with Spicy Pistachio Pesto and Chocolate Cayenne Fondue—a menu that proves variety is the spice of life.

Chef David Lorio

\$55.00

## THE KITCHEN SESSIONS: CHOP, SIZZLE & STIR FRY

Thursday, April 19

6:30-9:00 pm

Did you know that using the right knife can significantly slash your meal prep time? Our Wüsthof rep, Clark Stone, is back to teach you how to carve, mince, slice and dice your way to tasty Chicken Stir Fry and Roasted Corn and Black Bean Salad. Then brush up on your knife know-how as Clark shares how to care for your knives and choose the right knife for the job, as well as proper knife sharpening, honing, storage and safety.

**This is a hands-on class, which includes a 3-inch paring knife valued at \$40.00. Sign up early, as registration will be limited to 14 people.**

Clark Stone

\$55.00

### April Chef Center Coupon 15% Off

Excludes Sale Merchandise. Effective April 1-30, 2012.

*"As long as you have food in your mouth, you have solved all questions for the time being." – Franz Kafka*

# SPECIAL EVENT: WÜSTHOF KNIFE EVENT & DEMOS

Saturday, April 21

10:00 am-2:00 pm

Are you a fan of Wüsthof knives but unsure if they fit into your culinary budget? We're offering you a rare opportunity to get deep discounts on world-famous Wüsthof cutlery! Peruse our large collection of reduced-price overstocks and slight seconds while enjoying product demos, Q&A with Wüsthof expert Clark Stone and great savings.

## **Wüsthof Knife Demos**

10:00 am & 11:00 am

### **Fish Filleting Demo**

(Jeremy & Jason Buch)

Love to fish but hate to fillet? These Wisconsin-raised anglers will teach you how to turn the day's catch into well-cut fillets that can be frozen for later or fried up fresh for dinner. Be sure to stop by and sample their traditional fish batters, Fish Tacos and more.

10:00 am-2:00 pm

### **Garnishing Demo**

(Brenda Nakhla)

The list of eye-catching, easy-to-make garnishes is endless—a strawberry fan, tomato rose, honeydew swan or zucchini flower to name a few. Stop by and learn how to dazzle your guests with creative garnishes that are as easy as they are beautiful.

**Demos are no charge, and seating is first come, first served.**

## THE GREAT AMERICAN SANDWICH

Monday, April 23

6:30-9:00 pm

The Earl of Sandwich started the craze when he asked for his meat between two pieces of bread during a card game. Today, the craze continues around the world, with America boasting some of the best sandwiches this side of the Atlantic. Join Carol Buch for a tasty tour of the nation's finest sandwiches. The trip begins in New York City with a Classic Reuben. Then, you'll travel to Maine for their famous Lobster Roll. Next, it's a stop in Louisville for their signature Hot Browns. Finally, you'll end up back in the Dairy State for Ultimate Wisconsin Grilled Cheese. Join us for the tastiest road trip ever!

Carol Buch

\$45.00

## FRESH-PICKED DESSERTS

Thursday, April 26

6:30-9:00 pm

Sinking your teeth into that first piece of fruit each Spring is one of life's sweetest joys. And Chef Hannah Steege is pairing the juicy sweetness of seasonal fruit with one of life's great indulgences—dessert! This delectable menu of fresh, fruit-infused desserts includes a Berry Tart with Vanilla Bean Pastry Cream, Fresh Fruit Minestrone with Frozen Yogurt, Strawberry Rhubarb Cobbler with Fresh Whipped Cream, a refreshing Watermelon Granita and Tarte Tatin with Pears.

Chef Hannah Steege

\$40.00

## MOLE OLE!

Monday, April 30

6:30-9:00 pm

Celebrate Cinco de Mayo on May 5 with an authentic Mexican feast that will be the spice of the party! The Chef's Center is excited to introduce Chef Roy of El Tequila Salsa restaurant in Wausau. Roy is originally from Puebla, Mexico, where he learned the fine art of making Mole Sauce. Experience the rich flavors and culinary heritage of Mexico as you learn how to make his signature Mole Sauce from scratch and serve it with a traditional menu of Chicken, Rice and Tortillas.

Chef Roy

\$40.00

## COMING SOON: SPRING VEGETABLES

Thursday, May 3

6:30-9:00 pm

Seeing your vegetable plants pushing up through the damp soil is the sign of great meals to come. Cathy Matel will help you think ahead to the vegetable harvest with exciting new recipes that feature some of the garden's best gems, including Crostini with Green Pea Pesto, Spring Vegetable Salad with Fresh Herb Vinaigrette, Green Pea Pesto-Stuffed Chicken Breasts, Crockpot Barley with Greens, Forest Mushrooms and Green Onions, Herb-Infused Panna Cotta and a finishing spot of Chamomile Tisane Tea.

Master Gardener Cathy Matel

\$40.00

## CORNER BISTRO CARTE DU JOUR

Monday, May 7

6:30-9:00 pm

American bistro cuisine is known for its ever-changing menus inspired by fresh, local foods in season—a concept that Chef Christian Czerwonka has mastered at his successful bistro restaurant in Plover. Get ready for a seasonal menu infused with farm-fresh foods that will tempt your taste buds and get you excited to bring the bistro flair to your own cooking at home. The menu will include Grilled Asparagus & Nueske's Country Ham Salad with Roasted Red Peppers, Aged Cheddar Cheese and Baby Arugula; New Orleans BBQ Gulf White Shrimp with Creole Cornbread Cake and finishing with a Banana's Foster Bread Pudding with Whiskey Anglaise Sauce.

Chef Christian Czerwonka

\$55.00

## SUMMER PICNIC SALADS

Thursday, May 10

6:30-9:00 pm

Summer means weekend picnics and family get-togethers. That's why Carol Buch and Suzi Richetto are excited to share a variety of salads that will add a fresh splash of summer colors and flavors to any outdoor gathering. Their exciting sampler of bright, hearty salads topped with fresh-picked summer fruits and vegetables includes Strawberry Spinach Almond Poppy Seed Salad, Avocado Citrus Toss, That Good Salad, Cowboy Caviar and Jane's Potato Salad. They'll also share their best homemade salad dressing recipes and tips for keeping your salads crisp and fresh—even in the heat of summer.

Carol Buch & Suzi Richetto

\$40.00

## COOKBOOK CLUB: *Gale Gand's Brunch!* by Gale Gand

Monday, May 14

6:30-8:00 pm

Back by popular demand, this season's Cookbook Club is all about creating a bountiful brunch spread for family and friends. Food Network host Gale Gand offers over 100 delicious recipes to help you pull off the perfect brunch. Here's how it works: Select your favorite recipe from the book, make it at home and bring it to the cookbook club for an ultimate brunch sampler. If you love sharing cooking stories and want to expand your recipe repertoire, let's get cooking!

**Your own copy of *Gale Gand's Brunch!*, valued at \$28.00, is included in the price of the class.**

Hosted by Carol Buch

\$35.00

## BBQ TOUR: Kansas City

Monday, May 21

6:30-9:00 pm

Join Kitchen Window's grillmasters from Minneapolis, Daniel and Doug, as we kick-off our cross-country BBQ Tour in the buckle of the barbecue belt – Kansas City, MO. This class is filled with expert barbecue techniques and a delicious KC BBQ menu. Whether it's pork, beef or chicken, the barbecue plate in Kansas City is drenched in sauce and loaded with sides. And our menu is no different. We'll start with two Kansas City style classics: Masterpiece Rib Tips and BBQ Chicken with a thick & tangy Tomato BBQ Sauce. We'll sample two of the best barbecue sides around – both straight off the grill: Sour Pickle Grilled Potato Salad and Grilled Mac 'n Cheese. And finally, we'll finish off with a rich and moist Ozark Pudding – Apple Cake with Pecans.

Daniel Darvell & Doug Huemoeller

\$70.00

## GRILLMASTER'S TRIO: SAUCES, MARINADES & RUBS

Tuesday, May 22

6:30-9:00 pm

Hear that? It's the sizzle of the grill, which means the official start of summer! So drag your charcoal grill out of storage, and get fired up for a menu that features your favorite meats smothered in mouthwatering sauces, marinades and rubs. Grill maestro Jim Kavanagh returns to share his three most-requested recipes, starting with Baby Back Pork Ribs with a Chili Rub, moving on to Marinated Chicken and finishing with his number one fan favorite—Pork Chops with Red Sauce. Learn why, when and how to use sauces, marinades and rubs as well as the 10 Commandments of Charcoal Grilling. Be sure to come hungry!

Jim Kavanagh

\$50.00

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# MEET OUR CHEFS & INSTRUCTORS

## Carol Buch...

may not have a culinary degree, but she's got 40+ years of experience in the kitchen! She is no stranger to the art of cooking, entertaining, and hospitality, and she is thrilled to be involved in bringing cooking classes to the Wausau community. Carol enjoys reading cookbooks for inspiration, trying new recipes, and ensuring her guests have an outstanding experience at her table. When she's not working in the Grebe's Chef's Center or coordinating the Cooking School classes, you're likely to find her curled up in front of the fire with a cup of tea, perusing the open pages of a cookbook.

## Jeremy & Jason Buch...

are brothers who share a passion for fishing, hunting and the great outdoors. Born and raised in Wausau, Wisconsin, they grew up fishing with their dad and have caught—and eaten—a wide variety of freshwater fish over the years. They enjoy taking destination trips to fishing hotspots together, including the Boundary Waters in Minnesota, Devils Lake in North Dakota and Canada. One of their favorite things to do after a long day of fishing is to enjoy a meal of fresh fish that is battered and fried to perfection.

## Valerie Buch...

is an Occupational Therapist in the Merrill Public School District, a wife, a mom and a pastry chef on the side for her family's enjoyment. She graduated with high honors from DuBrulle Culinary School in Vancouver, British Columbia, Canada in 1998. Valerie is trained primarily in french style pastries, and European style tortes. From 1998-2003 she ran a small dessert catering business in Wausau. As family is very important to her, Valerie gave up the business. Since then she has taught several dessert classes for Grebes Cooking Classes as her schedule allows.

## Joshua Braatz...

discovered his love of food at age 17 when he worked at the Chateau Resort and Conference Center in Tannersville, Pennsylvania, and was introduced to his first professional kitchen. When he was 18, he moved to Shawano, Wisconsin, and worked at various diners and corporate restaurants to save up for culinary school. While in culinary school, he apprenticed—and eventually became a Sous Chef—under a very talented chef at Oneida Golf and Country Club in Green Bay, who became his mentor and taught him classical French cuisine. From there, he worked as Executive Chef at several country clubs, including the Lacrosse Country Club and Thornberry Creek Country Club. He is currently Executive Chef at City Grill in downtown Wausau. Joshua has had the pleasure of working with many great chefs in the industry, including Master Chef and author Monique Hooker. He has been a guest Sous Chef for many special occasions, including multi-billionaire David Saperstein's wedding in Malibu, California. Joshua has also served as a Green Bay representative on the board of directors for the American Culinary Federation.

## Christian Czerwonka...

with a combined 25 years of experience opening and running multi-million-dollar restaurants around the country, Leah and Christian Czerwonka have finally made their dream to open a New Orleans-style bistro a reality.

Christian Czerwonka is an acclaimed chef with an A.O.S. Degree from the New York Culinary Institute. Beginning as a line cook for superstar chef and TV personality, Emeril Lagasse, at his famous New Orleans eatery, NOLA Restaurant, he gained his southern cuisine flair and refined the art of food and wine pairings. Over the years, he moved his way up to the Chef de Cuisine, designing the menus and running Emeril's Delmonico Steak House in the Venetian Hotel, Las Vegas, and his Atlanta restaurant. Under Christian's supervision, the Delmonico was voted the "Best Steakhouse" for two years running.

Leah Czerwonka has managed the front-of-the-house staff at several of Lagasse-owned restaurants including Atlanta and Orlando. She also spent a year managing the high stakes London Club inside the Aladdin Hotel in Las Vegas. She has worked as a consultant for five of Emeril's restaurants, establishing high training standards and working with staffs of over 600 employees. In Florida, she worked with the Sommerlier to develop a storage system for a 10,000 bottle wine program.

Leah and Christian's love for cooking and entertaining caused their paths to cross while working in the restaurant industry, and it's what drove them to start a place of their own.

"The bistro is a natural extension of our own home and we want our guests to feel comfortable and enjoy good food and drink when they're with us," says Leah.

## **Leslie Gazzolo...**

started working in the Chef's Center in the fall of 2006. Leslie is an enthusiastic home cook and has a true love of all things culinary. Leslie is excited to once again be co-hosting a class this Spring.

## **Elizabeth Hinner...**

developed a passion for food and cooking at an early age. Growing up in a pre-Food Network era, one of her favorite things to do as a child was watch late-night infomercials about knife sets and kitchen gadgets. In 2006, Elizabeth turned her love of food into a career. She took a leap of faith, quit her job as an account service representative and began attending Nicolet Technical College in Rhinelander. Two years later, she graduated at the top of her class with a degree in Culinary Arts. Elizabeth went on to become the Chef at Downtown Grocery—an organic food store and vegetarian deli in Wausau—for three years. Elizabeth is currently Chef de Cuisine at Red Eye Brewing Company where she strives to use as many locally sourced and organic ingredients as possible. As a new mom, she enjoys finding creative ways to expand her love of locally sourced, healthy cuisine into simple at-home versions for moms on the go.

## **Doug Heumoeller...**

is the owner of Kitchen Window located in Minneapolis, MN that has been awarded Best Independent Gourmet Store in the USA and awarded one of four international awards. The Kitchen Window also conducts a variety of cooking classes—everything from basics to gourmet that are designed for the home chef.

## **Caroline Imig...**

is a professional pie baker. Growing up and living on a farm in Wisconsin all her life, she has a passion for baking, gardening and all the bounty of beautiful Wisconsin's dairyland. She has been baking over 40 varieties of pies professionally for almost 12 years. She bakes everything from scratch and provides pies to an appreciative clientele at a local dining establishment in Oconto County.

## **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 reigns as Executive Chef at the Hiawatha. After his family acquired Michael's in Rib Mountain, Chef

Adam decided to leave the Hiawatha in the very capable hands of his (then) Sous Chef and head over to Michael's to don the Executive Chef's hat on the West side of the river.

## **Jim Kavanagh...**

was born in north Minneapolis back in the day when cars were cars and grilling was done with charcoal. Grilling was a reason for neighborhood gatherings and turned into a passion for Jim early in life. He grills everything year round, from beef, pork, fowl and fish to vegetables and pizza. Only wood charcoal grilling is good enough for his friends and family.

## **Ann Liebmann...**

Personal Chef Ann has owned and operated Time Savor, a Personal Chef Service since 2002. Originally from New York State, she has lived in Florida, Pennsylvania, Louisiana, Arizona and now Wisconsin. Taking something from each “culture”, she delights in bringing something new to the table. Additionally, Chef Ann is a food writer for the Wausau Daily Herald providing restaurant reviews, cooking tips and a food oriented column. She has a small cooking school in her home and also provides consulting services for the food industry. She is a strong proponent of supporting area farmers and food producers by purchasing locally produced, seasonal foods whenever possible.

## **Dave Lorio...**

grew up in New Orleans and experienced his first Creole culinary masterpieces from Mildred Hugo and Janis Lorio—his grandmother and mother. At the age of 15, David took a position at Sal and Sam's, an Italian family restaurant where he learned traditional cooking techniques and the art of tableside service. But David found his real culinary passion at Commanders Palace in New Orleans where he worked under Chef Jamie Shannon and experienced a new take on traditional Creole cuisine. Through the years, David has worked with major restaurant groups, becoming a General Manager for Ruby Tuesday and a Culinary Manager for Red Lobster on the Gulf Coast. After Hurricane Katrina destroyed the area where he lived and worked, he joined Chef Paul Sturkey's group and opened a restaurant in Naples, Florida. Two years later, David succumbed to his passion for business and accepted his current position as Chef and General Manager for Red Eye Brewing Company.

## **Cathy Matel...**

is a busy mother, a master gardener, an obstetrical nurse and oh yea... a cook. A main interest for Cathy is growing and using herbs. Cathy's interest in cooking developed in stages. As a child she worked with her grandma who lived in a small town in Western ND and woke daily at 4:00 to make bread and cook the meals for all of the schools. There were no grocery stores for 50 miles and no mass produced food service. Whole foods, fresh garden produce and herbs were used. Then when the kids came along and life got busy Cathy used her nutrition training from nursing school to make healthy choices in cooking for the family, while taking “necessary shortcuts”. Although Cathy has always been an herb enthusiast; when moving to the Wausau area, Cathy joined the Thymekeepers Herb Club, and with the assistance of this group of great cooks, Cathy fine tuned her cooking skills. Cathy will not only give you some delicious ideas on how to cook with herbs, but will also give tips on growing, processing, and storing herbs and where to get fresh ingredients.

## **Brenda Nakhla...**

has a passion for baking, cooking and food art that she has been pursuing for the past 25 years. Some of her more prominent creations include carving fruit into beautiful flower bouquets and creating a variety of original wedding and birthday cakes. Attention to detail and exceptional presentation have always been signatures of Brenda's creations. She is always eager to try new recipes and enjoys making exquisite dishes from a wide range of cuisines. Her husband Edward and their three daughters have been wonderful taste-testers over the years and can vouch for her adventurous and delicious dishes, desserts and everything in between!

## Brian Pekah...

was born and raised in the small reservation town of Indianola, Oklahoma, and is a proud member of the Comanche Tribe. His culinary career began at age 14 when he was hired as a dishwasher/prep cook at a small Cajun restaurant. After graduating from the Culinary Arts program at Southeastern Oklahoma Area Vo-Tech in 1994, he began working as a banquet cook for the Southern Hills Marriot in Tulsa, Oklahoma. A few years later, he moved to Albuquerque, New Mexico, and received an Associate (A.A.S.) degree in Culinary Arts from Southwest Indian Polytechnic Institute. He went on to receive a full scholarship at New Mexico State University where he received a Bachelor's (B.S.) degree in Hotel, Restaurant and Tourism Management. Today, he works for Troon Golf, LLC and manages the Wausau Country Club along with multiple properties worldwide. He currently works as Executive Chef at the Wausau Country Club.

## Monica Valdez Perez...

is originally from Querétaro, Mexico, but she came to Wausau in 2010 to attend Northcentral Technical College, where she is currently a student. Monica has experience working at restaurants and doing catering for hotel events. In both these roles, she prepared a wide variety of her native Mexican cuisine as well as other ethnic foods from around the world. She is excited to be sharing her Mexican cooking heritage and expertise at the Chef's Center.

## 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, realizing the benefits of eating the whole of the wheat, and, with a family recipe from her sister, the adventure of milling and baking the “natural way” began.

## Hannah Steege...

says that her biggest passion since graduating from Le Cordon Bleu in Minneapolis, MN, has been working locally and teaching classes on baking and pastry. After many years of waiting, planning, and praying, she has finally become the proud new owner of Sugar 'n Spice Cheesecakes, LLC, right here in Wausau. And while Sugar 'n Spice Cheesecakes specializes in the obvious—delicious homemade cheesecakes—you can also order made-from-scratch pies, muffins, sweet breads, and custom orders for your special celebrations at [www.sugarnspicecheesecakes.com](http://www.sugarnspicecheesecakes.com).

## Travis Teska...

has been cooking since he was four years old; he spent 12 years in the food service industry, seven as an Executive Chef and five of those years at the Wright Place on 6th here in Wausau. Travis was formerly trained at Johnson & Wales University and interned at The Canyon Ranch Health Spa. He recently chose a new career path in his other passion, automobiles. He is now in automotive sales at Ballweg's Wausau Auto Collection. He enjoys cooking at home for friends and family, working on his turn on the century home and driving his vintage corvette. He looks forward to cooking more for enjoyment.

## Diane & Camille Vanden Heuvel...

are a mother-daughter team that delight in spending time together in the kitchen creating tantalizing smells and delectable fare. Particularly interested in cooking with whole foods and grains, they have purposed to excel in maximizing the flavors from the everyday pantry. Inspired by the importance of relationships, they sprinkle into each dish the special ingredients of conversation and laughter. They realize the value of time spent with family and friends, and know that specific food shared at those occasions adds to the memories and traditions.

## Johanna Vang...

runs Jo Jo's Bakery, a small, family-run bakery located near Stevens Point, WI, that offers a wide variety of items including whole grain breads, cookies, pies, and pastries. Johanna began selling baked goods at her mother-in-law's vegetable stand at the Wausau Farmers' Market only one year ago and is now a regular vendor during the summer and fall seasons. She recently organized a winter market outside of the Cedar Creek Mall in Rothschild, WI for herself and other vendors to continue selling their local goods during the winter months. For more information or to place a custom order, visit [www.jojosbakery.com](http://www.jojosbakery.com)



## KNIVES OF THE QUARTER

January, February & March

**Classic Set:** 3 1/2" Paring & 8" Chef's \$129.99

**Classic 2 pc. Set:** 3 1/2" Paring & 6" Hollow Ground Chef's \$99.99

**4 Stage Hand Held Sharpener:** \$24.99

**Buy any 5 pieces of regular priced  
open stock cookware from any  
manufacturer and enjoy 20% off!**



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EMERILWARE™

# FEBRUARY 2012

Sunday      Monday      Tuesday      Wednesday      Thursday      Friday      Saturday

			1	2	3	4
5	6	7	8	9 <b>SKI COUNTRY FONDUE</b> 6:30-9:00 pm	10	11
12	13 <b>DOWNTOWN BISTRO EATS</b> 6:30-9:00 pm	14	15	16 <b>THE KITCHEN SESSIONS: FEATURING CHEF TRAVIS TESKA</b> 6:30-9:00 pm	17	18
19	20	21	22	23 <b>SENSATIONAL SIDES</b> 6:30-9:00 pm	24	25 <b>SPECIAL EVENT: BAKE YOUR HEART OUT</b> 10:00 am-2:00 pm
26	27	28	29			

~ 20 ~

# MARCH 2012

Sunday

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

				1	2	3
4	5 <b>THE ART OF NATIVE AMERICAN COOKING</b> 6:30-9:00 pm	6	7	8	9	10
11	12	13	14	15	16	17
18	19 <b>MUCHO CILANTRO</b> 6:30-9:00 pm	20	21	22 <b>THE LE CREUSET WAY: BRAISING MADE SIMPLE</b> 6:30-9:00 pm	23	24
25	26 <b>BREAD BY DESIGN</b> 6:30-9:00 pm	27	28	29	30	31

# APRIL 2012

Sunday

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

1	2 <b>BAVARIAN RHAPSODY</b> 6:30-9:00 pm	3 <b>SMART NUTRITION FOR BUSY MOMS &amp; KIDS</b> 6:30-9:00 pm	4	5	6	7
8	9	10 <b>THE KITCHEN SESSIONS: BUILD-YOUR-OWN SUSHI BAR</b> 6:30-9:00 pm	11	12 <b>LET THEM EAT PASTRY!</b> 6:30-9:00 pm	13	14
15	16 <b>SPICED UP DATE NIGHT</b> 6:30-9:00 pm	17	18	19 <b>THE KITCHEN SESSIONS: CHOP, SIZZLE &amp; STIR FRY</b> 6:30-9:00 pm	20	21 <b>SPECIAL EVENT: WUSTHOF KNIFE EVENT &amp; DEMOS</b> 10:00am-2:00 pm
22	23 <b>THE GREAT AMERICAN SANDWICH</b> 6:30-9:00 pm	24	25	26 <b>FRESH PICKED DESSERTS</b> 6:30-9:00 pm	27	28
29	30 <b>MOLE OLE!</b> 6:30-9:00 pm					

# MAY 2012

Sunday

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

		1	2	3 <b>COMING SOON: SPRING VEGETABLES</b> 6:30-9:00 pm	4	5
6	7 <b>CORNER BISTRO CARTE DU JOUR</b> 6:30-9:00 pm	8	9	10 <b>SUMMER PICNIC SALADS</b> 6:30-9:00 pm	11	12
13	14 <b>COOKBOOK CLUB: GALE GAND'S BRUCH!</b> 6:30-9:00 pm	15	16	17	18	19
20	21 <b>BBQ TOUR: KANSAS CITY</b> 6:30-9:00 pm	22 <b>GRILLMASTER'S TRIO: SAUCES, MARINADES &amp; RUBS</b> 6:30-9:00 pm	23	24	25	26
27	28	29	30	31		