

TOOLS & CLASSES for expanding
culinary creativity



2024 FALL
Cooking Classes

Welcome to the **Chef's Center** **2024 Fall Cooking Classes**

The Chef's Center is an exciting and innovative environment for cooks of all skill levels. We provide the knowledge, products and tools for you to succeed in expanding your culinary creativity. We invite you to join us and experience the true joy 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 7, 2024 at 8 am

for classes from September through December 2024

Call Grebe's at 715-675-2341

or visit the Chef's Center to secure your spot.

*Due to the popularity of these classes,
please limit registration to 4 people per class.*

POLICIES & PROCEDURES

Your Class Fee Includes: instruction, printed recipes, a sample of the food prepared in class and a coupon offering discounts on purchases in our retail store. Menus can be changed at the instructor's discretion. The amount of food available to eat varies from class to class, and we cannot guarantee portion sizes. We ask that you do not bring your own alcoholic beverages to class. Classes may be canceled 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 the time of registration. We cannot hold a place in class without payment. You may register in person or by phone with Visa, Mastercard or Discover.

Cancellation Information: You will receive a 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 to attend.

Want to keep in touch?

Follow us on  Facebook &  Instagram

Email: grebechefs@dwave.net **Online:** www.grebesonline.com

If you'd like to receive our email newsletter that features unadvertised specials, featured products, culinary tips and recipes – call us at 715-675-2341, or email us at grebechefs@dwave.net to join our mailing list.

All classes are 6:30 – 9pm unless otherwise noted

ROMANCING THE RAVIOLI

Monday, September 23

We all grew up with Chef Boyardee ravioli and I will let you in on a little secret; it is not the real deal. This class will be featuring uniquely flavored pastas, and out of the ordinary fillings and sauces.

Menu: Chicken Stuffed Basil Ravioli in Pesto Leek Broth, Hummus Stuffed Turmeric Ravioli with Butter Cucumber Sauce, White Tuna Stuffed Dill Ravioli with Lemon Dill Sauce, Beef Ravioli with Tomato Sauce, Spiced Apricot Filled Chocolate Ravioli with Orange Honey Sauce

Class Type: Demo

Instructor: Erin Hoogendyk

\$55



~ Hands-on ~

RAISED DOUGHNUTS

Thursday, September 26

Who doesn't enjoy a freshly made raised donut, or perhaps you have never had the pleasure? Bobie has perfected them and has graciously offered to pass on her skills to you.

Menu: Raised donuts, handmade and frosted by you.

Class Type: Hands-On

Instructor: Bobie Tomczak

\$65



COOKING WITH STAINLESS STEEL

Friday, September 27

With all the information regarding the effects of non-stick on the environment and the body, people are realizing that cooking with stainless steel is the best choice for their family. This class will focus on techniques to properly sear, sauté, deglaze and clean stainless steel. Fully clad stainless steel cookware is the preferred choice by professional chefs around the globe.

Participants will receive 20% off their American made Heritage Steel cookware purchase the night of the class.

Menu: Pan Seared Chicken Parmesan with Stovetop Roasted Spaghetti Squash, Mediterranean Eggs, Stovetop Chocolate Cake

Class Type: Demo

Instructor: Bobby Griggs with Heritage Steel

\$50



AN EVENING IN PERSIA

Monday, September 30

Persian cuisine is known for its balance of flavors and textures, and typically features fresh herbs, rice, stews, vegetables, and grilled meats. David will be presenting a menu that includes all these facets and more.

Menu: Cabbage lemon cumin harissa, Harissa and lemon roasted chicken legs, Addas polo - rice with lentils, raisins, walnuts, and dates, Shirazi salad, Eggplant, zucchini, roasted vegetable casserole and dessert

Class Type: Demo

Instructor: David Yunis

\$55



A ROYAL AFGHAN DINNER

Thursday, October 3

Just one small country away from both China and India, Afghan cuisine has elements of each but is still distinctly its own. Kabuli, the treasured national dish, is bursting with flavor and served at most celebrations. Susan will be preparing a classic meal for you, referred to as "A Royal Afghan Dinner."

Menu: Kabuli Palau (rice with lamb, carrots, and raisins), Banjan Borani (eggplant with tomato and yogurt), Saland-E-Kachaloo (potato stew), Salata (Afghan salad)

Class Type: Demo

Instructor: Dr. Susan Ksiazek

\$60





~ Hands-on ~

WÜSTHOF KNIFE SKILLS

Friday, October 4

Whether you are a beginner or have been slicing and dicing for years, we guarantee Chef Lance will teach you a new skill or two. He comes equipped with a variety of knives for everyone to practice with, and skillfully instructs you in their uses. You will leave with more knife skills and confidence.

Class Type: Hands-On

Instructor: Chef Lance Maharry

\$30



FAMILY TRADITIONS

Monday, October 7

When siblings, Dan and Jodi, are in the kitchen it is a family affair. Laughter, good food and other family (mom) join in for a delicious and memorable meal. We are excited to have them return to our kitchen, after a few years absence, and prepare some family classics.

Menu: Cucumber Dill Salad, Traditional Yooper Pasties with Brown Gravy, Vanilla Cake with Crisp Caramel Frosting

Class Type: Demo

Instructor: Chef Dan Dillabough & Chef Jodi Bouchard

\$60



ONE POT CAST IRON MEALS

Tuesday, October 8

Kris is well known in our community for her baking and marvelous soups, but here at Grebe's she is also legendary for her mastery of cast iron cooking. This class will explore the world of one pot cast iron meals.

Menu: The Breakfast Queen's Pasta Frittata, Chicken Tortilla Soup, Easy Skillet Tamale Pie with Cornbread Crust, Pan Roasted Chicken Breasts with Roasted Tomatoes and White Beans

Class Type: Demo

Instructor: Kris Rasmussen

\$55



NEAPOLITAN PIZZAS

Friday, October 11

We are delighted to have Christian teach the art of truly authentic Neapolitan pizza. Born and raised in Naples, Italy, he has a passion for pizza that will inspire us all. This class will be featuring the Ooni pizza oven.

Participants will receive 15% off the purchase of an Ooni pizza oven the night of the class.

Menu: Salsicce e Friarielli, Margherite, Nocina, Nocciolata (a hazelnut cocoa spread) with Strawberries

Class Type: Demo

Instructor: Christian Reiff

\$55



MERINGUE

Monday, October 14

This is the class we have all been waiting for. Dana has been talking about meringue for a while now and we are so pleased that the time has come. You will learn how to expertly whip, shape and bake the perfect meringues, creating classic timeless desserts.

Menu: Pavlova, Baked Alaska, Frozen Lime Coconut Terrine, Swiss Meringue Buttercream

Class Type: Demo

Instructor: Chef Dana DeWinter

\$60

THE PINERY & PASTRIES

Thursday, October 17

We are pleased to welcome The Pinery, Wausau's newest roastery and coffee café, to Grebe's. Owner Nolan will be talking about brewing coffee to compliment the baked treats.

They are fortunate to have Esme' (formerly of Grebe's) helping with their baked goods. She is adding her own touch to scones, cookies, muffins, and "toaster" pastries. She will be sharing new bakes that you will have the opportunity to rate and decide if they will become future menu items.

Menu: Scones, Muffins, Cookies and Toaster Pastries

Class Type: Demo

Instructor: Nolan Baker & Esmé Hoogendyk

\$55

EAST MEETS WEST!

Monday, October 21

Mike has recently taken on the mantle of Executive Sous Chef at the highly rated Muse at Sentry restaurant. We are delighted to have him return after a brilliant opening salvo this past February. His culinary skills are impressive, and he is a wonderful teacher.

Menu: Chef Mike will be presenting an Asian Fusion menu

Class Type: Demo

Instructor: Chef Mike Piltz

\$60



SQUASHBUCKLING

Tuesday, October 22

Everyone knows that vegetables are good for you, but they rarely take center stage in our meals. Enter the delicious and versatile squash! Although butternut squash is her personal favorite, Sandy's menu features several types of squash to extend your appreciation.

Menu: Butternut Caprese Salad, Autumn Bisque Squash Soup, Squash Souffle, Squash & Apple Bake, Flourless Squash Muffins

Class Type: Demo

Instructor: Sandy Pearce

\$55



• Kids in the Kitchen •

~ Hands-on ~

HARRY POTTER TEA

Thursday, October 24 • 6:30-8:30pm

Kids will imagine their own Harry Potter fantasy and create a delightful themed English Tea. Featuring Wausau's own Veronica Hinke, author of *Harry Potter Afternoon Tea Magic*.

Veronica's autographed cookbook will be available for purchase the night of the class.

Menu: Blueberry-Sage Fizz, "Bowtruckle" Island Butter Board, Deathly Hallows Bread, Professor McGonagall's Sticky Toffee Pudding Bites

Class Type: Hands-on, **Kids Ages 8-14**

Instructor: Veronica Hinke

\$55

FATHER FATS

Monday, October 28

Chef Christian has made a name for himself in Stevens Point and surrounding cities with his restaurant Father Fats. He is known for his unique cutting-edge cuisine served with beautiful precision and flare.

Menu: Chef's Menu

Class Type: Demo

Instructor: Chef Christian Czerwonka

\$60



~ Hands-on ~

CARAMEL APPLE CREATIONS

Tuesday, October 29

Few things are more evocative of Fall than the classic caramel apple. Fresh crisp apples dipped in dreamy creamy caramel, plain or fancy, draw sighs of pleasure from young and old alike. Learn how to create these marvels and bring five of them home to the delight of friends and family.

Menu: Classic Caramel, Apple Pie, Turtle, Chocolate Drizzle and Custom (your choice)

Class Type: Hands-on

Instructor: Suzi Richetto & Erin Hoogendyk

\$70



• Tweens in the Kitchen •

~ Hands-on ~

MEAL ON MY OWN

Friday, November 1 • 6:30-8:30pm

At Grebe's we like to encourage everyone to learn to cook; from the basics to gourmet. This class will hone in on knife skills and safety, sautéing eggs and vegetables and roasting potatoes and chicken.

Menu: Eggs - cracking and sautéing, Vegetables - cutting and sautéing, Chicken Fingers - coating, roasting, food safety, Potato Planks - cutting and roasting

Class Type: Hands-on, **Tweens Ages 10-14**

Instructor: Suzi Richetto & Erin Hoogendyk

\$55



DUTCH OVEN ARTISAN BREADS

Monday, November 4

Caught somewhere between classic yeast bread and sourdough, is overnight proofed bread. Its' crumb and flavor are better than the former, but much easier and less labor intensive than the latter. In other words, show-stopping bread with little effort and spectacular results.

Menu: Artisan White, Irish Brown Bread, Bacon Rolls, Carrot-Currant-Walnut, Coconut-Chocolate with Homemade Almond Joy Spread

Class Type: Demo

Instructor: Erin Hoogendyk

\$55



CHOUX PASTRY

Thursday, November 7

Join Pride Stanford as he shares his knowledge on the art of pâte à choux dough. In this demonstration you will discover the secrets of this versatile dough, elevate your baking skills and learn how to create delicious pastries.

Menu: Eclairs, Cream Puffs and Churros

Class Type: Demo

Instructor: Pride Stanford

\$55



PASSION FOR ORGANIC

Monday, November 11

Get ready for a night of food that tastes clean on the outside and clean inside your body. Tracy and Ted will engage your brain and taste buds to look at food in a delicious but more informed way. Not only will you savor the goodness, but you will also learn about how to focus your shopping to fit your budget. Learn various cooking methods like baking, searing, indoor grilling, and the sous vide method. You will no longer fear the mandoline and learn a little bit about a blow torch, kitchen-approved, for a delicious finish.

Menu: Herb and Egg Baked Mushroom Caps, Balsamic Fig Jam Roasted Chicken, Kaleidoscope Root Tart, Flank Steak with Garlic Compound Butter, Sous Vide Pork Loin with Raspberry Balsamic Sauce, Honey Orange Posset with a Brulee Crust

Class Type: Demo

Instructor: Tracy Hougum & Ted Medow

\$60



SCONES, SCONES, SCONES

Tuesday, November 12

Cassandra loves scones and most would agree she has perfected them. Back by popular demand she is devoting an entire class to these confections that are appropriate whenever you choose to serve them.

Menu: Gluten-free Currant Scones, Sweet Potato & Sage Scones, Pear Chai Scones, Ginger Cream Scones, Oat Scones

Class Type: Demo

Instructor: Cassandra Glassford

\$55



IT'S A WISCONSIN CRANBERRY WORLD

Thursday, November 14

Cranberries are a welcome addition to any meal, but at brunch they excel. With their cheery color and tart sweet flavor they bring excitement to any dish. As a former Bed & Breakfast owner, Marie, knows exactly what appeals to the morning palate.

Menu: Waffles with Cranberry topping and Cinnamon Cream Syrup, Hot Caramel Apple Dip, Cranberry Walnut Scones, Cranberry Cabbage Borscht, Sunrise Juice

Class Type: Demo

Instructor: Marie Cimino

\$55





FOOD FOR THE SOUL

Monday, November 18

"All soul food is southern food, but not all southern food is soul food." Join us for an authentic southern cooking experience! Immerse yourself in the rich flavors and traditions of southern cuisine with a talented cook from South Carolina. London Franklin, owner of the Palmetto Grill food truck, brings authentic southern charm and expertise to the table, guiding you through each step of the cooking process. You'll learn not only how to make these delicious dishes but also the history and traditions behind them.

Menu: Fried Okra – crispy and golden, a true southern classic, Mac and Cheese – creamy and cheese, comfort food at its finest, Jambalaya – a flavorful one-pot dish brimming with spices and savory ingredients, Cornbread – perfectly baked with a golden crust and tender inside, Green Beans with Potatoes – simmered to perfection with just the right blend of seasonings, Peach Dump Cake – a sweet and fruity dessert that captures the essence of Southern sweetness.

Class Type: Demo

Instructor: London Franklin

\$60





Special Event!

LADIES' NIGHT - TINSEL TOWN

Friday, November 22

The Chef's Center has created a wonderful evening to help ease the impending stress of the holidays. This is a joy filled evening, a time for you to relax, enjoy, and be inspired! Sample delicious holiday foods, learn simplified entertaining menus and techniques. Browse unique gift ideas, and see the latest in seasonal decor to bring the magic of the season in to your home. Join us for this festive evening and get a jump-start on the holidays.

Participants receive a special swag bag of holiday goodies.

Enjoy Savings of 20% off your purchases.

10% off small appliances.

\$45

~ Hands-on ~

KRINGLES

Monday, November 25

This always popular class features one of Wisconsin's signature delights, the iconic Kringle. You will be impressed with the ease of preparing these classics and enjoy sharing them with friends and family.

Menu: Each participant will go home with one baked Kringle and the dough for another.

Class Type: Hands-on

Instructor: Suzi Richetto & Erin Hoogendyk

\$65

GET THE PARTY STARTED

Monday, December 2

Redeye head chef, Nathan, is back to show you how to have the most memorable holidays ever with his wow-worthy hors d'oeuvres, canapés, appetizers or whatever you wish to call them.

Menu: The Chef's selection of hors d'oeuvres

Class Type: Demo

Instructor: Chef Nathan Bychinski

\$65

COFFEE CAKES

Tuesday, December 3

The origin of coffee cake is somewhat a mystery, but we know it has its beginnings in Europe. The earliest versions can be traced back to Dresden, Germany, where sweet yeast breads called "Kaffee kuchen" were enjoyed with coffee.

Menu: German Fruit Kuchen, French Apple Cake, Espresso Coffee Cake, Lemon Curd & Ginger Coffee Cake, Tuscan Coffee Cake

Class Type: Demo

Instructor: Erin Hoogendyk

\$55



DEMO DAY

Saturday, December 7

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. Sample delicious food 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

Save 20% off

Regular-priced

Chef's Center items

10% off Small Appliances

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



MEXICAN CAKES ~ CHRISTMAS STYLE

Monday, December 9

Jackie has made a name for herself in the Wausau area with her exceptionally delicious and beautifully decorated cakes. She will be putting a holiday touch on her two most beloved cakes. You will not want to miss these authentic and traditional Mexican delights.

Menu: Tres Leches and Chocoflan (Impossible Cake)

Class Type: Demo

Instructor: Jackie Romero

\$55

• Kids in the Kitchen •

~ Hands-on ~

GIFTS FROM THE KITCHEN

Thursday, December 12 • 6:30-8:30pm

Kids and gift giving go hand in hand. When the gifts are homemade, they are so much better. Participants will sample and assemble four different gifts to take home and give.

Menu: Christmas Simmerpots, Brownie Chocolate Chip Mug Cake, Trail Mix Filled Sugar Cones, Italian Tomato & Pasta Soup Mix Gift in a Jar

Class Type: Hands-on, **Kids Ages 7-12**

Instructor: Suzi Richetto & Erin Hoogendyk

\$60

Santa Sale



DEC
9-14



Save

20% off All Non-sale Merchandise

10% off Small Appliances

ABOUT OUR INSTRUCTORS

Nolan Baker...at The Pinery Coffee Company, we are on a mission to create a vibrant gathering place for the city of Wausau, where exceptional coffee and meaningful connections come together. Our focus extends beyond serving great coffee; it's about fostering a sense of belonging and sharing a little hope with every cup. Our space in downtown Wausau serves as a coffee shop, roastery, and community center. Each month we have a focused "cause of the month": a non-for-profit that rotates monthly chosen specifically for the good that it does in our greater Wausau community.

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.

Marie Cimino...comes with over 40 years of experience in the food service industry, with the later 23 years running a Bed and Breakfast Inn in Southwest Wisconsin alongside her husband, Mike. In December 2020 the inn was sold at which time they retired to Marie's hometown of Mosinee.

Christian Czerwonka...is a local chef and co-owner of Father Fats Public House and Chef's Kitchen. Born in Poughkeepsie, NY he began his culinary career at the Culinary Institute of America at Hyde Park, NY. After graduation, he trained under Chef Emeril Lagasse in New Orleans, Las Vegas, and Atlanta. He brings his talent to the Stevens Point area with his wife and business partner,

Leah Czerwonka. In addition to the restaurants, they own and operate 2 mobile food operations, Chef C's Munchie Mobile and the newly opened OmNoms. Outside of his work in the kitchen, Chef Christian is a father to three girls, Peyton, Sophie, and Ella. When not in the restaurants he enjoys spending time with his family, or outside enjoying all that Central Wisconsin has to offer.

Dana De Winter...is a native of Milwaukee and has cooked her way through five states, drawing inspiration from her experience working in New York, Texas, Napa Valley, and Seattle. She is a graduate of the Culinary Institute of America and received the title of Certified Executive Chef in 2003 from the American Culinary Federation. After a short stint at L'Étoile in Madison, she became the Executive Chef of the Woman's Club of Wisconsin. She currently works part-time doing consulting, catering and classes, but she loves making time to teach cooking classes at the Chef's Center.

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 as a food distributor. His goal is to create cuisine that is innovative, fresh, fun and affordable.

London Franklin...is the owner of the Palmetto Grill food truck, featuring authentic southern cooking, right here in Wausau. Being a native of South Carolina, London knows how to bring the rich flavors and traditions of Southern cuisine to life. With authentic southern charm and expertise, he will guide you through each step of the cooking process.

Cassandra Glassford...was raised in a family where affection is expressed through food, and gatherings are never short on food, especially sweets. After all, Grandma's wedding cake extras made a perfectly acceptable breakfast! Her dad taught her how to handle a knife and attempted to teach her how to improvise at dinnertime. When her mom finally let her help bake Christmas cookies, things really took off. Cassandra enjoys cooking, but baking is her sweet spot, the science of which led to a master's degree in genetics. If she's not gallivanting all over the countryside with her husband, you'll find Cassandra baking or crocheting.

Bobby Griggs...is the Vice-President of Heritage Steel, and has over 30 years of experience in the cookware industry. He has become an industry expert in stainless steel cookware and has been sought out by Food Republic, Food & Wine, Cooking Light, Delish, Southern Living and numerous other blogs and media brands for his expertise on how

to best cook with stainless steel cookware.

Veronica Hinke... is a food historian and author of *The Last Night on the Titanic: Unsinkable Drinking, Dining and Style* and *Titanic: The Official Cookbook*. She specializes in early 20th century drink and dining. To learn more about the Titanic and the depth of Veronica's historic and culinary expertise visit her website at FoodStringer.com

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 five children, who also value wholesome, home-cooked food (and know how to make it), and her 13 grandchildren. Erin credits her mother for helping her to be fearless in the kitchen.

Esmé Hoogendyk... started helping her mother in the kitchen as a toddler and has never stopped. Following in the footsteps of her mother, father, grandmother and great-grandmother she is a fearless chef. Her Black Forest Cake has won praise and winning votes at local events.

Tracy Hougum... has been a home-grown chef since high school. She started feeding school staff at DC Everest as a school

psychologist, then moved home to advocate for and parent her now 17-year-old son. She loves the challenge of cooking unique and beautiful food as a creative outlet. She has taken over 40 classes at Grebe's and taught a few. Her first class was all-dairy and gluten-free holiday baking for her autistic son and sister-in-law with severe celiac disease. Her most commonly used cooking phrase is, "This is highly experimental."

Dr. Susan Ksiazek... is an ophthalmologist with the Marshfield Clinic. She came to Wausau from Chicago in 2019. She has been passionate about food since high school and draws her interests from her travels. She seeks out recipes for the home kitchen to recreate foods she enjoyed in her travels. One of her favorite cuisines is Peruvian.

Chef Lance Maharry... grew up in Des Moines, IA and moved to Chicago after High School to attend culinary school at Kendall College. He worked in restaurants while in school and graduated with an associate's degree in Culinary Arts. He has worked in professional kitchens for the last 5+ years and is now at Wusthof.

Ted Medow... owns Medow Farms Organics LLC. He is a proud third-generation certified organic farmer. Ted supplies many high-end, wonderful restaurants and grocery stores. He delivers all over the state beef, dry-aged steaks, pork and leaf lard, chicken, honey,

dog bones, and the occasional catnip pulled with the roots attached for Tracy's three cats. He has a wealth of knowledge and a passion for organic and responsibly raised food. Get ready to learn about cuts of meat and various organic terminology to help you understand what you buy in a grocery store or your local farmer's market. Ted has a Bachelor of Science in Resource Conservation from the University of Montana –Missoula. That degree includes forestry, silva culture, and botany.

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.

Chef Mike Piltz...has been cooking in Portage County for 22+ years. He has a great passion for food and enjoys learning new dishes and working with local farms to create seasonal dishes. He is the Executive Sous Chef at Muse at Sentry in Stevens Point.

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.

Christian Reiff...was born and raised in Naples, Italy so you could say true Italian cooking is in his blood. He is eager to share his first hand knowledge of the culture and cuisine in the kitchen. His speciality is Neapolitan classics!

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 30 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.

Jacqueline Romero...was born in Mexico City but has called Wausau home for the past 4 years after her husband took a job up here. Needless to say, this has 16 been a big change going from a city of 21 million people to a small city like Wausau. She has grown to love living without the stress of the big city, being able to raise her kids near nature and making new friends. Jacqueline has a bachelor's degree in Architecture and still works as an architect in Mexico for her family's company, started 40 years ago by her parents. Twelve years ago she took some cookie classes just for fun. This was the beginning of her

passion for baking and decorating cakes, cookies, cupcakes, cakepops, and tarts. She is self-taught with a lot of hard work. She believes there is a strong connection between Architecture and Pastry; both are an art form. Prior to moving to Wausau, Jacqueline owned a cake shop in Mexico City for 10 years where she was able to showcase her skills. In her free time she enjoys gardening, reading cookbooks, watching cooking TV shows.

Pride Stanford...has always loved the culinary arts, a love that was fostered by his family's love of food. From an early age he was taught to be fearless in the kitchen, allowing himself the freedom to try new things, learn new techniques and perfect the recipes that he loves. Pride has worked across the United States in the food service industry and has been exposed to all aspects of the culinary landscape. For the past 25 years he has been adding baked goods to his repertoire. It started as a desire to offer organic, healthier breads for his family, it has bloomed (pardon the pun) into a thriving baked goods cottage bakery.

Bobie Tomczak...is the owner of Katherine Margaret Cakes and More LLC., located in Wittenberg, WI, Old Fashioned style bakery focusing on providing from scratch bakery utilizing fresh ingredients from Wisconsin. Katherine Margaret Cakes and More LLC. sells several goods

including cakes, cupcakes, cake pops, gourmet cookies, specialty cut outs, cookies, quick breads, pies and more. Bobie has 20 plus years baking. As an empty nester of three amazing young adult children. Bobie took her passion for baking and love of her Gram to build a growing business to share all those amazing goodies with the others.

David Yunis...was born in Colombia from a Lebanese family on both sides; David grew up eating Middle Eastern food. His family has had a farm from the time he was a kid. The vegetables, milk and food were organic. David emigrated to the US and went to graduate school in Michigan. He has been cooking since he was a teenager. Although his tastes have changed, Middle Eastern food has always been his preference: salads, vegetables, kebabs, fish, etc. His ancestors come from the mountains in Lebanon but within half an hour from the shores of the Mediterranean and the port of Byblos; the foods he will prepare are very basic staples of Lebanese cuisine.

September



Pizza Month

Save 20% off Pizza Stones

Save 10% off  Pizza Ovens

October



Stockpot Month

Save 20% off
all Stockpots

November



Roasters & Baking Dishes Month

Save 20% off
Baking Dishes, Roasters, & Pie Dishes

December



Demo Day

Saturday, December 7 10am - 2pm

Save 20% off Everything*
Save 10% on Small Appliances
Lots of Manufacturer Specials

* Excludes previously reduced merchandise.



DEC 9-14

Santa Sale

Save

20% off All Non-sale Merchandise
10% off Small Appliances



2024 FALL COOKING CLASSES

Registration Begins Saturday, September 7, 2024 at 8am

Call Grebe's at 715-675-2341 or visit the Chef's Center 703 N. 3rd Ave.

All Classes 6:30 – 9pm unless noted

- ROMANCING THE RAVIOLI Monday, September 23
- RAISED DOUGHNUTS *~Hands-on~* Thursday, September 26
- COOKING WITH STAINLESS STEEL Friday, September 27
- AN EVENING IN PERSIA Monday, September 30
- A ROYAL AFGHAN DINNER Thursday, October 3
- WÜSTHOF KNIFE SKILLS Friday, October 4
- FAMILY TRADITIONS Monday, October 7
- ONE POT CAST IRON MEALS Tuesday, October 8
- NEAPOLITAN PIZZAS Friday, October 11
- MERINGUE Monday, October 14
- THE PINERY & PASTRIES Thursday, October 17
- EAST MEETS WEST Monday, October 21
- SQUASHBUCKLING Tuesday, October 22
- HARRY POTTER TEA *~Hands-on~ Kids Class Ages 8-14 6:30-8:30pm* Thursday, October 24
- FATHER FATS Monday, October 28
- CARAMEL APPLE CREATIONS *~Hands-on~* Tuesday, October 29
- MEAL ON MY OWN *~Hands-on~ Tweens Class Ages 10-14 6:30-8:30pm* Friday, November 1
- DUTCH OVEN ARTISAN BREADS Monday, November 4
- CHOUX PASTRY Thursday, November 7
- PASSION FOR ORGANIC Monday, November 11
- SCONES, SCONES, SCONES Tuesday, November 12
- IT'S A WISCONSIN CRANBERRY WORLD Thursday November 14
- FOOD FOR THE SOUL Monday, November 18
- LADIES NIGHT – TINSEL TOWN Friday, November 22
- KRINGLES *~Hands-on~* Monday, November 25
- GET THE PARTY STARTED Monday, December 2
- COFFEE CAKES Tuesday, December 3
- MEXICAN CAKES ~ CHRISTMAS STYLE Monday, December 9
- GIFTS FROM THE KITCHEN
~Hands-on~ Kids Class Ages 7-12 6:30-8:30pm Thursday, December 12