



Pepperberries

Tools For The Cook

SEPT 2019-JAN 2020 CLASSES

REGISTRATION DATE:

SEPT 17, 2019

*“A fallen leaf is nothing more than a
summer's wave goodbye”*

...source unknown

MISSION

*Our business is enhancing the quality of
everyday life.*

PASSION

*Providing an exceptional product selection
that satisfies those hungry for new
adventures in food and entertaining.*

COMMITMENT

*Providing unparalleled attention to our
customers with gracious service.*

CONTACT

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Pepperberriesinc.com

POLICIES

*Classes are demonstration and run for two
hours unless otherwise noted. Classes are
subject to*

*a minimum and maximum enrollment.
Due to the popularity of classes,
registration is based on a first-come, first-
served basis. If a class fills early,
additional sessions may be scheduled.*

*Children over the age of 12 may register
for an adult class when accompanied by a
paid adult.*

*Some menu items may change due to
product availability.*

*Cancellation Policy: Our chefs require a
minimum of 72 hours for cancellation.*

*Liability: Cooking can be dangerous, due
to the use and presence of sharp
instruments, flames, hot surfaces, spills
and slippery floors. Pepperberries will not
be held responsible for any loss, injury or
damage to students or their property, due
to any act of omission of Pepperberries, its
agents or employees.*

The first day of Autumn is not till September 23rd but I feel like Mother Nature is already changing seasons. With cooler weather and rocking thunderstorms I feel that the leaves will start falling soon and we will have to say goodbye to summer. I am a big fan of summer. I love the heat, the sunshine, the bounty that grows in my garden and being barefoot. I am not a big fan of fall. The leaves dying, dropping to the ground causing messes everywhere and the need to wear shoes are not my favorites. Fall also signals the beginning of the holiday seasons (Halloween, Thanksgiving, Christmas) and these seem to come upon us faster each year. So, I guess we better prepare to say goodbye to Summer...and hello to the rest of the year!

Here is our newest cooking class schedule full of classes that will help you move from summer cooking into fall, winter and holiday meal creating. We welcome a new chef and welcome back returning ones from across the U.S. With holiday times comes our holiday open houses: November 8th and 9th, and December 13th and 14th. Mark your calendars and plan to drop by to see what is new. Also watch our Facebook and Instagram pages for announcements of special events. We no longer mail out our newsletters/class schedules so make sure we have your e-mail address so you can get all the updates.

Registration begins Tuesday, Sept. 17th at 10am. Drop by or give us a call.

As always, we thank you for being our customers and our friends.

Mary

for Tammy and the Pepperberries Staff



OCTOBER

SEPTEMBER

SOUTHERN COMFORT

Taught by Phil Williamson

As the weather picks up a chill, there is nothing better than some comfort food done southern style.

Menu:

- + Chicken and Dumplings
- + Drunken Collard Greens
- + Homemade Chocolate Pudding

Tuesday, September 24th

Time: 6-8pm

Fee: \$47.50

TAKE ALONG SANDWICHES

Taught by Kim Davaz

The sandwiches would be great to serve at your next tailgate or maybe to take along on a winery tour. And these tasty portable treats taste even better when you make them ahead.

Menu:

- + Steak Sandwich with Chimichurri
- + Grilled Pork Sandwich with Kimchi and Dressing
- + New Orleans Style Muffaletta

Thursday, September 26th

Time: 6-8pm

Fee: \$47.50

GLOBAL SUPPER SALADS

Taught by John Carlile of Kitchout

Take a tasty tour around the globe as John shares these international salads that work great as a dinner main dish.

A gluten free menu

Menu:

- + Awesome Taco Salad
- + Italian Antipasto Salad
- + Chinese Chicken Salad

Monday, September 30th

Time: 6-8pm

Fee: \$47.50

GAME DAY FINGER FOODS

Taught by Mark McCourt of Against the Grain BBQ

No silverware needed for this menu of finger foods. They will delight your guests at your next game day gathering.

Menu:

- + Bacon Wrapped Dates Stuffed with Apricot Goat Cheese
- + Bacon Wrapped Dates with Maple, Chili and Mint
- + Kielbasa Fondue with Garlic and Chives
- + Gringo Green Chile Nacho Dip
- + Swedish Meatball Skewers

Tuesday, October 1st

Time: 6-8pm

Fee: \$50.00

GAME DAY SWEETS

Taught by Sara Cintron

Show up to game day with these fun treats and you are sure to score a touchdown!

Let's explore the sweeter side to game day snacks.

Menu:

- + "Hamburger" Cupcakes: look like they are straight off the grill
- + Apple Tacos
- + Smores Rice Krispy Pinwheels
- + Guinness Brownies

Thursday, October 3rd

Time: 6-8pm

Fee: \$47.50

POPULAR THAI DISHES

Taught by Jeem Peterson

This class covers some of the classic Thai dishes. They are quick, simple and always real crowd pleasers.

Menu:

- + Tom Ka Gai: creamy coconut chicken soup
- + Phad Thai: sauteed rice noodles
- + Cashew Chicken
- + Green Curry with Rice

Tuesday, October 8th

Time: 6-8pm

Fee: \$47.50

LOOK WHO IS VISITING US FROM NYC!!

Nick Malgieri, cookbook author and pastry instructor, returns to Pepperberries .

A JULIA CHILD MENU FOR FALL

Taught by Nick Malgieri

Julia Child's innovative approach to French cooking influenced American food for the last quarter of the twentieth century. Join Nick, who appeared in several episodes of Baking with Julia, for a nostalgic menu based on the recipes Julia made for friends at her second home in Provence.

Menu:

- + Pissaladiere Nicoise: yeast crust with savory onion and olive topping
- + Soupe au Pistou: a light vegetable soup flavored with "pistou" of basil
- + Daube a la Provencale: braised beef with tomatoes, wine and herbs
- + Macaronade: Shell pasta finished with the juices of the daube
- + Gratin de Courgettes: an easy dish of baked zucchini, onions and herbs
- + Tarte au Citron: creamy lemon tart from Julia's favorite pastry shop in Cannes

Friday, October 11th

Time: 6-9pm

Fee: \$95.00

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BRUNCH WITH AN ITALIAN FLAIR

Taught by Nick Malgieri

Tired of eggs Benedict and the last sighs of the departing bacon craze? Try an Italian themed brunch with all the makings of a memorable meal. The best part is that all the dishes can be made in advance and then gently reheated. Throw the strata overboard and sail full speed ahead to Italy.

Menu:

- + Focaccia alla Barese: unique focaccia from Puglia with cherry tomato and olives
- + Tortino di Zucchine: baked frittata with mozzarella and parmigiano reggiano
- + Salsicce alla Siciliana: Italian sausage braised in an onion sauce
- + Giambotella di Peperoni: bell peppers cooked with garlic, tomatoes and oregano
- + Semifreddo di Fragole; frozen strawberry mousse with strawberry sauce
- + Tozzetti: Toman hazelnut and almond biscotti

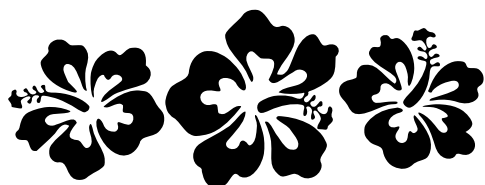
Saturday, October 12th

Time: 1-4pm

Fee: \$95.00

LOOK WHO IS VISITING US FROM HAWAII!

Rosa Mariotti returns to us for two classes.



BRINNER DONE ITALIAN STYLE

Taught by Rosa Mariotti

When you eat breakfast for dinner it becomes brinner. Here Rosa adds an Italian gourmet approach to dishes that would be welcomed any time of the day. Includes wine pairings with Buzz

Menu:

- + Peccorino Cheese Waffles with Fried Chicken and Rosemary Pecan Maple Syrup served with crispy bacon and avocados
- + Montecristo Croissants Bake: Rosa's creation for the Bakeshop in Maui, croissants filled with ham, cheese and bacon, baked in a quiche with chives
- + Orange and Coconut Cinnamon Rolls served with Haupia (coconut) sauce

Monday, October 14th

Time: 6-9pm

Fee: \$65.00

THE WORLD OF ROSA

Taught by Rosa Mariotti

Rosa brings a menu of Italian inspired dishes. Each unique creation is pleasing not only to the palate but also to the eyes. Includes wine pairings with Buzz

Menu:

- + Focaccia "Parisienne": Rosa's mom's pizza dough topped with meats, cheese and a homemade quick puff pastry dough, served with a light salad
- + Mahi Mahi Puttanesca
- + Gnocchi alla Romana: Italy's oldest gnocchi
- + Pink Panthers: sponge cake minis filled with milk frosting, coated with chocolate ganache and served with quick caramel sauce

Tuesday, October 15th

Time: 6-9pm

Fee: \$65.00

FAST SOUP SUPPERS

Taught by John Carlile of Kitchout

As the weather turns colder, a warming bowl of soup can sure hit the spot. Add some bread or a salad and supper is served. a gluten free menu

Menu:

- + Beef and Bean Chili
- + Gluten Free Corn Bread
- + Vegetable Beef Soup
- + Simple Slaw
- + Chinese Egg Flower Soup

Monday, October 21st

Time: 6-8pm

Fee: \$47.50

SIMPLE SUPER SIDES

Taught by Mary Minor Diehl

Interesting and delicious sides can take an ordinary meal to extraordinary. Whip up some of these dishes, add a roast chicken and you have a great family meal.

Menu:

- + Baked Parmesan Green Beans
- + Syracuse Salt Potatoes: tiny boiled potatoes that are fluffy on the inside
- + Ceci alla Siciliana: an unusual garbanzo and celery salad
- + Lemon Bread Pudding with Whipped Mascarpone Cream and Fruit

Wednesday, October 23rd

Time: 6-8pm

Fee: \$50.00

PHIL'S SOUTHERN CLASSICS

Taught by Phil Williamson

You will be ready to bless everyone's pea picking heart after trying out these southern classics.

Menu:

- + Fried Pork Chops and Dirty Rice
- + Super Creamy Mac and Cheese
- + Black-eyed Peas
- + Chocolate Meringue Pie

Thursday, October 24th

Time: 6-8pm

Fee: \$50.00

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NOVEMBER

A HEARTY WINTER DINNER

Taught by Kim Davaz

As winter arrives, it's time to turn on the oven and warm up the house. This meal is a hearty seasonal treasure.

Includes wine pairing with Buzz

Menu:

- + Roast Pork
- + Roasted Root Vegetables
- + Apple/Pear Compote
- + Vanilla Pots de Crème

Monday, October 28th

Time: 6-8pm Fee: \$50.00

Pepperberries welcomes our newest instructor, Jeff Gardner, CSC.

Jeff is a trained chef from The CIA in Hyde Park, NY. He has spent a decade traveling the U.S. and parts of Europe to refine his skills and his knowledge of cuisines. His food specialties include Italian, French and Pacific Northwest.

SEASONAL COOKING

Taught by Jeff Gardner, CSC

Is the term "seasonal" challenging for you? Don't worry, we will tackle it together in this class. Jeff will show you how to put a 3 course meal together with ingredients found at the Farmer's Market. (menu could change depending on what is in season)

Menu:

- + Local Melons with Roast Peppers and Mint
- + Roast Leeks with Corn, Kohlrabi and Poached Egg
- + Seared Scallops with Butternut Squash and Brussel Sprouts
- + Stone Fruit Cobbler

Tuesday, October 29th

Time: 6-8pm Fee: \$50.00

JEEM'S THAI FAVORITES

Taught by Jeem Peterson

In this class, Jeem will introduce you to some Thai dishes that you don't normally see in local restaurants. The combination of dishes in this class make for a great light meal and they happen to be some of Jeem's favorites.

Menu:

- + Welcome Dish
- + Son-in-law Eggs
- + Prawn and Pomelo Salad
- + Cellophane Noodle Shrimp

Monday, November 4th

Time: 6-8pm Fee: \$47.50

SOUTHERN DECADENCE

Taught by Phil Williamson

Sweets done the southern way. No dieting allowed!!

Menu:

- + Banana Pudding
- + Bourbon Pecan Pie
- + Sweet Potato Pie
- + Creamy Rice Pudding

Wednesday, November 6th

Time: 6-8pm Fee: \$47.50

THANKSGIVING FOR TWO

Taught by Kim Davaz

Sometimes it becomes impossible to gather the family for holidays, like Thanksgiving. If there are only the few of you, you probably don't want to cook a whole turkey. Kim has got you covered! Here is her plan for a festive meal for two.

Menu:

- + Cranberry Brie Bites
- + Turkey Scallopini
- + Creamy Polenta
- + Brussel Sprouts with Balsamic Glaze
- + Apple Tart

Tuesday, November 12th

Time: 6-8pm Fee: \$50.00

Thankful



SHARED HOLIDAY

Taught by Sara Cintron

You can show up ready to impress with these desserts...and they are best shared with loved ones.

Menu:

- + Mulled-Berry Crumb Bars
- + Fruity Hand Pies
- + Pumpkin Praline Pie
- + Spiced Tea Loaves
- + Dessert Dip: ready for dunking

Thursday, November 14th

Time: 6-8pm Fee: \$47.50

MIDDLE EAST FEAST

Taught by John Carlile of Kitchout

Time for a trip. Let's go to the Middle East.....maybe not in reality but at least through our taste buds. A gluten free menu.

Menu:

- + Flavor Bomb Chicken Shawarma
- + Cabbage and Parsley Salad
- + Creamy Hummus
- + Yogurt Lemon Sauce
- + Gluten Free Pita Style Flat Bread

Monday, November 18th

Time: 6-8pm Fee: \$47.50

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LET'S GO TO THE ITALIAN RIVIERA

Taught by Jeff Gardner, CSC
Jeff has traveled through this colorful and beautiful area of Italy and wants to share his take on their Ligurian cuisine. It is full of bright vegetables and delicate pastries. It is one of Jeff's favorite regions.

Menu:

- ✚ Chickpea Fritters with Sauces
- ✚ Sweet Chicory Insalata
- ✚ Trofie Pasta with Green, White and Red Pestos
- ✚ Berry Good Crostata

Wednesday, November 20th
Time: 6-8pm Fee: \$50.00

ONE MAGIC INGREDIENT

Taught by Karen Reid of McKenzie Orchards Bed and Breakfast

In this class every recipe is using one magic ingredient, Balsamic Vinegar. It isn't just for salad dressings. This condiment gives dishes depth and wonderful flavor. A repeat class

Menu:

- ✚ Sweet and Sour Spareribs
- ✚ Yummy Kung Pao Chicken with Jasmine Rice
- ✚ Maple Glazed Balsamic Carrots
- ✚ Green Beans with Bacon, Sweet Onion and Balsamic
- ✚ Cream Scones Shortcake with Balsamic Berries and Homemade Ice Cream

Thursday, November 21st
Time: 6-8:30pm Fee: \$55.00

DECEMBER

WUSTHOF KNIFE SKILLS CLASS

This class will cover basic knife skills needed for the home cook. We will discuss the types of knives and their uses, the use of a honing steel, safety issues and variety of cutting methods. This is a hands on class so everyone gets involved. Each class member will receive an Epicurean cutting board, valued at \$20.00

Tuesday, December 3rd
Time: 6-8pm Fee: \$40.00

CHRISTMAS BREADS

Taught by Ann Schar

In this class Ann will teach you how to make 3 different breads from one dough recipe. These are family favorites passed down from her great grandma, her grandmother and her mother-in-law. A repeat class...this is a daytime class

Menu:

- ✚ Basic Dough Recipe
- ✚ Christmas Tree Bread
- ✚ Cinnamon Poppy Seed Rolls
- ✚ Family Dinner Rolls

Wednesday, December 4th
Time: 11am -1pm Fee: \$45.00



JANUARY 2020

SOUPS AND GO-WITHS!

Taught by Kim Davaz

Did you know that the existence of soup can be found as far back as 20,000 BC? But you won't have to delve into history for this class. Kim will teach you three warming soups and a little something extra to pair with each one.

Menu:

- ✚ Cream of Spinach Soup with Feta Phyllo Triangles
- ✚ Tomato Soup with Cheddar Gougeres
- ✚ Chicken Soup with Dumplings

Tuesday, January 14th
Time: 6-8pm Fee: \$47.50

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STOCKS AND SOUPS

Taught by Jeff Gardner, CSC

Stocks are the building blocks to creating many delicious dishes. In this class you will learn the fundamentals of making 2 stocks and then how to use them as the backbone for your soups. Three types of soups will be created: a pureed, a raw and a thick.

Menu:

- + Vegetable Stock
- + Chicken Stock
- + Black Bean Soup with Salsa Verde
- + Carrot Soup with Crab
- + Famous Split Pea Soup

Wednesday, January 15th

Time: 6-8pm Fee: \$50.00

“SAVORY” DESSERTS

Taught by Sara Cintron

Your taste buds will be going on a wild ride with savory takes on traditionally sweet desserts.

Menu:

- + Savory Bread Pudding
- + Blueberry and Brie Grilled Cheese: a combo of sweet and savory
- + Apple and Cheddar Galette
- + Fried Goat Cheese Balls with Honey Dip
- + Herbed Savory Shortbread Cookies

Thursday, January 16th

Time: 6-8pm Fee: \$47.50



AN ALTERNATIVE POZOLE

Taught by Mary Minor Diehl

Mary loves the traditional Mexican pozole, a rosy broth full of pork and hominy. But she may have found her new favorite. This one has a green broth, chicken and hominy. This one is often served in Mexico for holidays. She adds an unusual salad, a dessert and a margarita so we will be ready to fiesta!

Menu:

- + Pozole Con Pollo
- + Honeydew and Cucumber Salad
- + Mexican Chocolate Brownies
- + Pink Grapefruit Margaritas

Tuesday, January 21st

Time: 6-8pm Fee: \$50.00

BREAKFAST, SOUTHERN STYLE

Taught by Phil Williamson

You won't get hungry after this southern style breakfast. It has some stick to your ribs goodness!!

Menu:

- + Cheesy Grits with Sausage and Tomatoes
- + Buttermilk Biscuits
- + Sausage Gravy
- + Sweet Potato Hash Brown and Sausage Casserole

Thursday, January 23rd

Time: 6-8pm Fee: \$47.50

FLAT BREADS

Taught by Kim Davaz

Kim will teach you how to make 4 different types of flat breads from just a basic pizza dough recipe.

Menu:

- + Pizza Dough
- + Pizza
- + Focaccia
- + Breakfast Focaccia
- + Pitas

Wednesday, January 29th

Time: 6-8pm Fee: \$47.50

*Come and Join
the FUN!*

*Remember:
Registration
Begins on
September 17,
at 10am.*

*Drop by or give
us a call .*

541-485-6922

