

TOOLS & CLASSES for expanding
culinary creativity



2026
WINTER & SPRING
Cooking Classes

Welcome to the **Chef's Center** **2026 Winter & Spring 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, January 31, 2026 at 8 am
(Store opens at 8am this date only)
for classes from
February through May 2026

To reserve a spot, visit the Chef's Center or call Grebe's at 715-675-2341.
Spaces fill quickly!

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 Grebe's cancels a class, we will refund your fee or issue a store credit toward another class.

~ Registration is limited to 4 spots per person, per class, on Registration Day ~

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, American Express or Discover.

*****Cancellation Information: You will receive a refund only if you cancel one week prior to the class. No exceptions.*****

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



– *Semi Hands-on* –

TIRAMISU #1

Monday, February 9

Chef Nic, aka Mr. Sweets, is back in our kitchen with another indulgence. This time it is the Italian classic Tiramisu. This delicious evening will feature a guided demonstration of each layered component, followed by a hands-on opportunity to craft your own Tiramisu masterpiece.

Participants will go home with a presentation box to enjoy.

Class Type: Semi Hands-on

Instructors: Chef Nic Ruffi

\$60

– *Semi Hands-on* –

TIRAMISU #2

Tuesday, February 10

Chef Nic, aka Mr. Sweets, is back in our kitchen with another indulgence. This time it is the Italian classic Tiramisu. This delicious evening will feature a guided demonstration of each layered component, followed by a hands-on opportunity to craft your own Tiramisu masterpiece.

Participants will go home with a presentation box to enjoy.

Class Type: Semi Hands-on

Instructors: Chef Nic Ruffi

\$60

HOLISTIC WELLNESS: HEALING WITH MUSHROOMS, HERBS & FOODS #1

Monday, February 16

This class explores holistic approaches to wellness through the use of medicinal mushrooms, herbs, and whole foods. Drawing from traditional wisdom and modern nutritional research, we will focus on immune-supportive mushrooms such as turkey tail, along with anti-cancer-supportive herbs and foods that promote cellular health. Students will learn safe, practical ways to incorporate these healing tools into daily life through food preparation, herbal remedies, and lifestyle integration.

*****This class is intended to educate and empower and does not replace medical care.***

Class Type: Demo

Instructors: Chef Jodi Bouchard

\$60

HOLISTIC WELLNESS: HEALING WITH MUSHROOMS, HERBS & FOODS #2

Tuesday, February 17

This class explores holistic approaches to wellness through the use of medicinal mushrooms, herbs, and whole foods. Drawing from traditional wisdom and modern nutritional research, we will focus on immune-supportive mushrooms such as turkey tail, along with anti-cancer-supportive herbs and foods that promote cellular health. Students will learn safe, practical ways to incorporate these healing tools into daily life through food preparation, herbal remedies, and lifestyle integration.

*****This class is intended to educate and empower and does not replace medical care.***

Class Type: Demo

Instructors: Chef Jodi Bouchard

\$60

ITALIAN BACKROADS

Monday, February 23

Legendary for its pasta, Italy is so much more than that. From a savory salad to a dreamy dessert, we will travel the backroads of Italy exploring its diverse flavors and unique gastronomy. PS: yes, there will be handmade pasta.

Menu: Insalata di Zucchine al Limone e Ricotta (Zucchini Salad with Lemon, Herbs and Ricotta), Panini Napoletani (Salami-Provolone Buns), Rotolo di Ricotta Spinaci (Pasta Rotolo with Spinach and Ricotta), Pollo alla Cacciatora Romana (Roman-Style Chicken), and Torta Caprese (Chocolate and Almond Torte)

Class Type: Demo

Instructor: Erin Hoogendyk

\$60



WARM & COZY SOUPS

Tuesday, February 24

You know it is going to be a warm and cozy winter's eve when Kris showcases her legendary soup-making skills. Laughter, tips, and pure deliciousness will be the hallmarks of this evening.

Menu: Rustic Tomato Soup, Zuppa Toscana, Lemon Chicken and Orzo Soup, and Irish Colcannon

Class Type: Demo

Instructor: Kris Rasmussen

\$60

INCLUSION INFUSION: SOURDOUGH FLAVOR EXPLOSION

Thursday, February 26

Elevate your sourdough game by mastering the art of inclusions — the star of the show! Discover endless ways to incorporate your favorite flavors, from savory garlic rosemary or jalapeño cheddar to sweet cranberry walnut or cinnamon raisin, turning ordinary loaves into mouthwatering masterpieces. We'll also cover starter care and streamlined processes to get you baking faster. Ideal for beginners and enthusiasts — no prior experience needed!

Menu: Sourdough: Garlic Rosemary, Jalapeño Cheddar, Cranberry Walnut, Cinnamon Raisin

Class Type: Demo

Instructor: Pride Stanford

\$60



EAT TO THRIVE: COOKING FOR HEALTH

Monday, March 2

Cooking for hormone balance and metabolic health with OB/GYN Dr. Anita Bublik-Anderson

Menu: Breakfast Bowl: High-Fiber & High-Protein; **Lunch:** Marinated Crudité with a Tahini Sauce with Spiced Nuts; **High-Protein Main:** Lemon-herb Salmon with Lentils and Greens; **Dessert:** Chocolate and Berries

Class Type: Demo

Instructor: Dr. Anita Bublik-Anderson

\$60



ANYTHING BREWS WITH REDWOOD STREET ROASTERS

Thursday, March 5

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. 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 samples.

Menu: Cocoa Cardamom Espresso Almonds, Balsamic Coffee Vinaigrette, Coffee Syrup, Espresso Chicken Mole, Coffee Cake

Class Type: Demo

Instructor: Erin Hoogendyk & Redwood Street Roasters

\$60



• Kids in the Kitchen •

— Hands-on —

FIESTA TACO NIGHT

Friday, March 6 • 6:30-8:30pm

In this just for kid's class, Suzi and Erin will walk young chefs through chopping, slicing, sautéing, stirring and other skills necessary to have a taco night at home.

Menu: Lime Slushies, Beef Tacos, Salsa, Queso, Fiesta Rice, Mexican Chocolate Lava Cakes

Class Type: Hands-on, **Kids Ages 8-12**

Instructor: Suzi Richetto & Erin Hoogendyk

\$60



MEXICAN SHRIMP FEST

Monday, March 9

Shrimp is versatile and universally loved. Join us for a variety of authentic Mexican dishes featuring these fast, flavorful crustaceans.

Menu: Chipotle Creamy Shrimp Tacos, Shrimp Cocktail Mexican Style, Chili Garlic Shrimp

Class Type: Demo

Instructor: Jacqueline Romero

\$65



– Hands-on –

CHARCUTERIE

Thursday, March 12

Think of a culinary board as a blank canvas just waiting for your creative genius to spark. Simply choose a theme, assemble a pile of delicious ingredients, and let your party guests do the rest. From a charcuterie buffet to snacks and sweets Becky will get you on board to host a party where everyone can graze to their heart's content.

Each participant will assemble their own charcuterie board to take home and share.

Class Type: Hands-on

Instructor: Becky Teichroew

\$70

– Hands-on –

THAI NIGHT WITH CHUMPOT

Tuesday, March 17

Fire up the rice cooker and chop up some aromatic herbs – it's Thai Night with Chumpot, who returns to help you recreate your favorite Asian dishes at home. With a few key ingredients and his essential cooking techniques for noodles and soups, you'll be ready to try your hand at Thai cooking.

Menu: Tod Mun Pla (Thai Fried Fish Cakes), Pad Kra Pao (Thai Basil Stir-fry), Tom Kha Gai (Chicken Coconut Soup)

Class Type: Hands-on

Instructor: Chumpot Ratanawong

\$70

FANCIFUL OVERNIGHT FOCACCIA

Thursday, March 19

Few breads are easier than soft, chewy focaccia. Five minutes and four basic ingredients are all you need to bring this Italian classic to life. Using dough as a blank canvas, Erin will create edibles to tantalize your eyes and palate.

Menu: Detroit-style Pizza, Edible Charcuterie Board, Apple Fritter, Jelly Donut Focaccia

Class Type: Demo

Instructor: Erin Hoogendyk

\$60



• Kids in the Kitchen •

– Hands-on –

SPRING CUPCAKES

Saturday, March 21 • 10 - 11:30am

Kids – get ready to put your aprons on! Melissa is back with her whimsical cupcake creations, and you are the artists! She will guide you step-by-step in creating cupcakes worthy of gift giving.

Each child will go home with nine decorated cupcakes in a carrier.

Menu: Spring Décor including Easter, April Fools' and Floral Botanical.

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

Instructor: Melissa Flees

\$60



COOKING WITH STAINLESS STEEL

Saturday, March 21 • 4:00pm-6:00pm

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: Orange-Ginger Chicken, Brilliant Brussels Sprouts, Chocolate Cherry Surprise Cake

Class Type: Demo

Instructor: Bobby Griggs with Heritage Steel

\$55

– Semi Hands-on –

GNOCCHI #1

Monday, March 23

Chef Nic is back with his enthusiasm and expertise. This time he is teaching the technique of making gnocchi. This potato-based dumpling is the perfect base for a variety of delicious sauces.

Menu: Gnocchi with Brown Butter Sauce, Marinara Sauce & Alfredo Sauce, Chef's Menu Salad, and Chocolate Chip Cannoli

Class Type: Semi Hands-on

Instructor: Chef Nic Ruffi

\$60

– Semi Hands-on –

GNOCCHI #2

Wednesday, March 25

Chef Nic is back with his enthusiasm and expertise. This time he is teaching the technique of making gnocchi. This potato-based dumpling is the perfect base for a variety of delicious sauces.

Menu: Gnocchi with Brown Butter Sauce, Marinara Sauce & Alfredo Sauce, Chef's Menu Salad, and Chocolate Chip Cannoli

Class Type: Semi Hands-on

Instructor: Chef Nic Ruffi

\$60





EFFORTLESS CHEESECAKES

Thursday, March 26

Explore the fundamentals of a perfectly smooth, creamy cheesecake in this demonstration-style class. We'll cover the classic method from start to finish and discuss a range of cheesecake flavor variations, offering inspiration for creating both timeless and creative desserts at home.

Menu: Traditional, Chocolate and Citrus Cheesecake flavors with a variety of toppings and garnishes

Class Type: Demo

Instructor: Caroline Imig

\$60

EXPERIENCING ETHIOPIAN

Monday, March 30

Megan is presenting us with the unique opportunity to experience Ethiopian cuisine. Few foods compare to this beautifully spiced and nuanced fare. Megan loves to explore and immerse herself in new cultures and will be presenting a classic Ethiopian menu that will delight your senses and leave you asking for more.

Menu: **Awaze Tibs:** Beef Stew with Traditional Spices; **Tikil Gomen:** Mild Cabbage Potatoes Stew; **Shiro:** A Traditional Dish of Spiced Ground Chickpeas

Class Type: Demo

Instructor: Megan Wrynski

\$60

– Hands-on –

BEGINNER COOKIE FLOODING

Thursday, April 2 • 1:00–3:00pm

Join us for a creative class where you will learn BEGINNER Cookie Decorating using Royal Icing. In this class instructed by Lisa Elliott from A Little Love from Lisa, you will do hands-on decorating and learn outlining, flooding, piping, and wet-on-wet techniques. You will create a themed set of cookies and take home a basic tool kit to decorate cookies for any holiday or occasion! Dough and icing recipes will be included also. Come have some delicious fun!

Class Type: Hands-on

Instructor: Lisa Elliott

\$70

– Hands-on –

ADVANCED COOKIE FLOODING

Thursday, April 2 • 6:30pm–8:30pm

Join us for a creative class where you will learn ADVANCED Cookie Decorating using Royal Icing. In this class instructed by Lisa Elliott from A Little Love from Lisa, you will do hands-on decorating and learn outlining, flooding, piping, and wet-on-wet techniques. You will create a themed set of cookies and take home a basic tool kit to decorate cookies for any holiday or occasion! Dough and icing recipes will be included also. Come have some delicious fun!

Class Type: Hands-on

Instructor: Lisa Elliott

\$70

OM NOMS BRUNCH

Monday, April 6

One of the delights of warmer weather in Stevens Point is when Chef C's Om Noms opens in Father Fats outdoor kitchen and Cat serves up her legendary brunch delights. She is back with her culinary skills and we could not be happier.

Menu: Pierogi: Kielbasa, Egg; **Potato:** Green Onion Crema; **Breakfast Sausage Meatballs:** Country Gravy; **Mini Bagels:** Dill Cream Cheese, Tomato & Cucumber Relish; **Banana Bread:** Chocolate Chip, Honey Butter

Class Type: Demo

Instructor: Chef Catherine Rietz

\$60

• Kids in the Kitchen •

– Hands-on –

EGG ROLLS

Friday, April 10 • 6:30-8:30pm

Who doesn't love an egg roll at any age? Participants will learn basic knife skills, using a food processor and how to use a fryer.

Menu: Vegetable and Pork Egg Rolls

Class Type: Hands-on, **Kids Ages 8-12**

Instructor: Sandy Pearce

\$60



• Kids in the Kitchen •

– Hands-on –

S'MORES

Saturday, April 11 • 10:00am-12:00pm

Summer's coming which means it's almost time for everyone's favorite sweet treat. Get a jump start on the season by learning how to make and assemble these delicious treats in your own home.

Menu: Homemade Graham Crackers, Homemade Marshmallow Fluff, and Homemade Chocolate Sauce

Class Type: Hands-on, **Kids Ages 8-12**

Instructor: Sandy Pearce

\$60

– Hands-on –

MICRO-GREENS GARDENS

Monday, April 13

No green thumb? No worries! Frank with Cricket Bow Farms is here to share his love of greens. Cricket Bow Farms specializes in fresh, locally grown micro-greens from organic, non-GMO and heirloom seeds. This class gives you the opportunity to sample a variety of seeds and learn growing techniques for flavorful greens.

Each participant will assemble 3 trays of micro-greens to take home, grow and harvest.

Menu: Sample a variety of micro-greens, salad and soup and learn how to use them.

Class Type: Hands-on

Instructor: Frank Stella

\$65

– Hands-on –

KOREAN FLAVORS: BANCHAN, BULGOGI & BIBIMBAP

Tuesday, April 14

Step into the heart of Korean cuisine in this immersive, hands-on cooking class designed for food lovers of all levels. You'll explore the vibrant and balanced flavors of a traditional Korean meal, starting with an introduction to **banchan** — a variety of small, flavorful side dishes that celebrate seasonal vegetables and fermentation. Learn how to make classics like kimchi, pickled radish, and spicy cucumber salad, each bursting with color and depth. Next, you'll dive into preparing two of Korea's most beloved main dishes. Master the art of **bulgogi** — tender, marinated slices of beef grilled to perfection with garlic, soy, sesame oil, and a hint of sweetness. Then, build your own beautiful **bibimbap** bowl, layering warm rice with an array of sautéed vegetables, a fried egg, gochujang, and optional bulgogi for a hearty, customizable meal. Along the way, you'll gain insight into Korean cooking techniques, pantry staples, and plating styles. Whether you're new to Korean food or looking to deepen your skills, this class promises delicious results and a deeper appreciation of Korean culinary culture.

Class Type: Hands-on

Instructor: Chumpot Ratanawong

\$70

INDIAN EVENING

Thursday, April 16

Explore the vibrant flavors of Indian cuisine in this class focused on bold spices, aromatic techniques, and balanced flavors. Learn how classic Indian methods can transform everyday ingredients into a satisfying, flavorful meal, with tips you can easily apply at home.

Menu: Hot and Sour Veggie Soup, Malai Broccoli (Broccoli Yogurt/Cheese Appetizer), Pudina Rice (Mint Rice), Fish Pan Fry (Tilapia), Semiya Payasam (Vermicelli Pudding)

Class Type: Demo

Instructor: Sid & Vashu Bhavanipurapu

\$60

— Hands-on —

KNIFE SKILLS- BEGINNER

Monday, April 20 • 1:30pm-3:30pm

Perfect for new cooks, this hands-on class covers the fundamentals of safe and effective knife use. You'll learn how to hold a knife properly, basic cuts like dice, slice, and chop, and tips for caring for your knives. Build confidence and speed while improving consistency in your everyday cooking.

Class Type: Hands-on

Instructor: Chef Dan Rothstadt

\$40

— Hands-on —

KNIFE SKILLS- ADVANCED

Monday, April 20 • 6:30pm-8:30pm

Designed for experienced home cooks and professionals, this class focuses on precision, efficiency, and advanced techniques. You'll refine speed and accuracy while mastering classic and decorative cuts, breakdown of vegetables and proteins, and professional workflow habits. Ideal for those looking to elevate their technique and performance in the kitchen.

Class Type: Hands-on

Instructor: Chef Dan Rothstadt

\$50

– Hands-on –

A TASTE OF ITALY

Tuesday, April 21

Experience the flavors of Italy in this hands-on cooking class. You'll learn classic techniques, work with fresh ingredients, and explore what makes Italian cooking simple, comforting, and timeless. Perfect for home cooks looking to build confidence in the kitchen while enjoying a fun, interactive experience.

Menu: Trio of Bruschetta, Bolognese with Fresh Papperdell, Zabaglione with Berries

Class Type: Hands-on

Instructor: Chef Dan Rothstadt

\$60



THINKING OUTSIDE THE POT WITH LE CREUSET

Thursday, April 23

Join us in learning how to use your everyday Le Creuset Cookware in unexpected ways! When it comes to using your Le Creuset Cookware you're limited only by your imagination. Introducing new colors and products.

Participants will take home a Le Creuset London Espresso Mug (valued at \$15)

Menu: Tomato Tart featuring Toughened Non-Stick Skillet; Baked Risotto featuring 6.5-quart Deep Round Oven & 5.5 Dutch Oven; Sausage & Peppers featuring Round & Oval Bread Oven & Stoneware Lasagna Pan; Chocolate Pot de Crème featuring Stoneware Espresso Mugs

Class Type: Demo

Instructor: Trisha Ranallo

\$65

FRESH-MILLED FOUNDATIONS

Thursday, April 30

Did you recently get a grain mill and aren't sure where to start? Have you tried fresh-milled flour and feel like the recipes just don't work? Fresh-Milled Foundations is designed to help you understand the basics so baking with fresh-milled flour finally makes sense. Together, we'll compare all-purpose and fresh-milled flour, explore wheat varieties, and walk through simple recipe conversions while explaining the why behind the changes. You'll leave feeling confident reading recipes, understanding your dough and bakes, and using your mill with clarity instead of frustration.

Menu: Chicken Pot Pie (with side-by-side all-purpose and fresh-milled biscuit crusts), No-Knead Artisan Bread (adapted to fresh-milled flour using the Jim Lahey method), and Grandma's Carrot Cake (a family favorite reworked with fresh-milled flour)

Class Type: Demo

Instructor: Jacqueline Staszak

\$60



SMOKING WITH DIJON BBQ

Monday, May 4

Come experience the smoky goodness of Bobby Xiong's Dijon BBQ. His unique and flavorful creations will inspire you to fire up and get smoking in no time.

Menu: Brisket, Smoked Shotgun Shells (Manicotti Stuffed with Cheese and Wrapped in Bacon), Confit Beef Cheeks, and Texas Style Chili.

Class Type: Demo

Instructor: Bobby Xiong

\$65



VIETNAMESE

Tuesday, May 5

Chef Dana is traveling all the way to Vietnam to bring back its authentic cuisine to Grebe's. It is celebrated for its freshness, balance of five tastes (sweet, sour, salty, bitter, spicy), and reliance on fresh herbs, rice, and fish sauce, for nutrient-rich, flavorful meals. We are excited to taste what she discovers!

Menu: Chef's Menu featuring Lemongrass Beef Bun Bowl

Class Type: Demo

Instructor: Chef Dana De Winter

\$65



PRETTY PLATED SALADS

Thursday, May 7

Learn the essential plating guidelines and techniques for artfully creating salads arranged for visual appeal. Think of the plate as your canvas, and the ingredients as your paints, adding color and texture to yield a beautiful salad that looks and tastes restaurant worthy.

Menu: Cha Cha Chicken Salad, Glazed Salmon Salad, Ranch Wedge Salad, Chicken Finger Salad with Grapefruit-Lime Vinaigrette, Fancy Tomato Plate, Homemade Rolls, Greens Tutorial and Homemade Dressings

Class Type: Demo

Instructor: Suzi Richetto, Carol Buch and Cassandra Glassford

\$55

SHEBOYGAN BRATS, BURGERS & BUNS

Thursday, May 28

Join us for a true Wisconsin experience with Sheboygan native Dan Pearce. Dan has mastered the art of grilling the legendary Sheboygan brats and burgers that are sure to please. Also featuring Johnston's Bakery's Sheboygan Hard Rolls.

Menu: Brats & Burgers (Sheboygan Style), German Potato Salad, Hungry Man Baked Beans, Strawberry Spinach Salad, Zucchini Chocolate Cake

Class Type: Demo

Instructor: Dan Pearce

\$65



SPRINGTIME WITH RHUBARB

Friday, May 29

Abundance of rhubarb and out of ideas? Sandy is bringing us delicious recipes to keep you cooking all season long.

Menu: Rhubarb Punch, Pork Loin with Rhubarb Chutney, Rhubarb Custard Pie, Rhubarb Meringue Dessert, Pistachio Pavlova with Rhubarb Cream

Class Type: Demo

Instructor: Sandy Pearce

\$65



MEET OUR INSTRUCTORS

Sid & Vaishu Bhavanipurapu...

Sid learned how to cook Indian food in college, often hosting Indian dinners and get togethers in central Wisconsin, he learned more about the local palate and culture. Vaishu moved to the States few years ago and thought that "if there comes a day when I move out of the house I don't want to miss these flavors." Her approach is to bring unapologetic authentic food. Both feel they can bring in a good balance and have started Vaishu's Indian Baked Goods & Crafts. Actively exploring the past to honor flavors of their mothers' cooking with a twist to adapt to the local culture.

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.

Dr. Anita Bublik-Anderson...

is board certified in both Family Medicine and OB/GYN and practiced in New York and then Wausau until 2014. She now enjoys the challenge of teaching and working with students for her alma mater here in Central Wisconsin. She lives in Wausau with her dentist-pilot husband, three kids and a German Shepherd, the most recent addition to the family. Outside of medicine she has many, many interests which include cooking and eating good food.

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 Chef's Center 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.

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'Etoile 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.

Lisa Elliott... grew up in Merrill and worked in the insurance industry until her retirement at the end of 2023. . She and her husband have lived in Tomahawk for 20+ years and have two adult daughters. She is looking forward to this exciting opportunity to share her joy of cookie decorating with you and to build your confidence in developing your skills to be creative with cookies!

Melissa Flees... began decorating cakes, cookies,

and cupcakes after attending a cupcake class. She has made multi-tier wedding cakes, three-dimensional 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 her frosting creations.

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.

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 14 grandchildren. Erin credits her mother for helping her to be fearless in the kitchen.

Caroline Imig... is a professional 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 Wisconsin's dairy land. She has been baking over 50 varieties of pies and cheesecakes professionally for almost 30 years. She bakes everything from scratch and provides pies to an appreciative clientele at a local dining establishment in Oconto County.

Dan Pearce... was born and raised in the Sheboygan Falls area and cut his teeth on some good Sheboygan brats. He is a builder by trade with a knack for detail. Dan has an appreciation for good food and a passion for smoking a wide variety of dishes.

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.

Trisha Ranallo... lives in Chicago with her husband and 2 children. She has been with Le Creuset for 23 years. Trisha started cooking for family from 10 years old and hasn't looked back since. She is a foodie who loves to attend and conduct cooking classes. Her favorite things to share are simple recipes that are adaptable to family preferences. Trisha loves to use Le Creuset products in out of the ordinary ways to illustrate versatility and value and is excited to share these "outside of pot" recipes with you.

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.

Chumpot Ratanawong... hails from Chicago, Illinois, and is the owner and chef of the Hanuman Express food truck, which hit the streets of Wausau in the summer of 2015. His

love of cooking began as a hobby while working in Chicago as a web developer. He would host Sunday dinners each week for his friends, trying out new recipes and old favorites. He eventually left his job in Chicago and relocated to Wausau to be closer to family and start his new food truck venture. To find out when and where the Hanuman Express food truck will be showing up next, follow him on Facebook and X.

Redwood Street Roasters... is a family owned and operated micro roastery in Edgar, WI. Their passion for distinctive food and drink has inspired their quest to perfect the art of roasting coffee. They use cutting edge technologies and small production methods to fine tune their coffees for the best flavors. All their coffees are roasted consistently to fully develop the ideal characteristics before reaching the customer. They carefully select their beans to provide premium quality to meet high standards. Redwood Street Roasters takes pride and joy in their mission to provide you the freshest roast that will compliment your day.

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 28 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 5+ years. Needless to say, this has been a big change going from a city of 21 million people to a small city like Wausau. 15 years ago, she took some cookie classes just for fun. This was the beginning of her passion for baking and decorating cakes, cookies, cupcakes, cake pops, and tarts. She is self-taught with a lot of hard work. Prior to moving to Wausau, Jacqueline owned a cake shop in Mexico City for 10 years where she was able to showcase her skills.

Chef Dan Rothstadt... is a Culinary Institute of America (Hyde Park) alum where he

also worked as a graduate assistant, piloting the school's program for non-commercial and contract dining. After graduation, he stayed in the Hudson Valley, working as a private chef and at Arielle and The Belvedere Mansion in Rhinebeck, New York. In 2011, Dan moved to New York City to become Banquet Chef at the Michelin Starred River Café in Brooklyn. He currently works for Zwilling JA Henckels as a Chef Instructor at the Zwilling Cooking Studio and a retail product specialist for the company.

Nic Ruffi... With just under a decade of experience as an aspiring chef, Nic Ruffi is proficient in most forms of cooking & baking, but specializes in pastries & desserts. His secret recipes contribute to the deliciousness found in each & every Mr. Sweets' premium goods. He ensures that each batch of premium sweets that are made under the Mr. Sweets' name ensures the utmost quality & appearance standards that he strives to achieve with each order that's fulfilled. Many failed attempts were made into making these recipes to the peak standards of Nic Ruffi

making them special to him regarding this to be a “dream” of his to run with.

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.

Jacqueline Staszak... is a stay-at-home mom of two beautiful daughters, proud wife, and devoted dog mom to Heartie (who firmly believes kitchen crumbs are her birthright). She homeschools her kids, grows a small jungle of veggies in her garden, and in 2024 started Back to the Grind Home Bakery, where she bakes with fresh-milled flour and thoughtfully

chosen ingredients with a goal of helping others feel confident using them at home. Jacqueline finds joy in turning simple ingredients into something warm and wonderful. Step through her door and you’ll quickly find a plate in your hand, because in her world, good food is meant to be shared—preferably with plenty of laughter. Come hungry, leave happy (and maybe with a little flour on you).

Frank Stella... Frank is the owner of Cricket Bow Farms, LLC, an urban farm specializing in freshly grown micro-greens. Micro-greens are basically seedlings that can be vegetables, fruits, edible flowers, or herbs. They are extremely nutrient-dense and a wonderful addition to any diet. Besides being extremely healthy, they are also delicious. They can be added to salads, soups, sandwiches, eggs, stir-fry, smoothies, and much more. You can find Frank at local farmers’ markets bringing live trays to the market and cutting them fresh for you. This way, you are able to see the health of the crop, taste available varieties before you buy, and create your own

personalized mixes. He also offers educational experiences for individuals, class projects, or groups. Visit him at the Wausau Winter Market on Saturdays from 9 am to 12 pm at John Marshall Elementary through April, and at the Farmers Market of Wausau, Saturdays from 7 am to 12 pm, May through October on River Drive.

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.

Chef Catherine Rietz...

Catherine is a talented chef who has worked in the restaurant industry for twenty years. Her creative and delicious food is often

showcased at Father Fats Public House, Chef's Kitchen-pop up events, the OM NOMs brunch camper and numerous private catering events. Her unique and fun food creations stretch from pastas to pastries and everything in between!

Megan Wrynski... is a home cook with a passion for unique ingredients and international cuisine. A native of Central Wisconsin, Megan cultivated her love of cooking in Southern California and traveling abroad. Whether home or abroad, she experiments with unexpected flavors and spices that make every dish an adventure not to miss.

Bobby Xiong... is the owner of Dijon BBQ, a catering and special events business in Wausau. He is a graduate of Northcentral Technical College's culinary arts program and specializes in Texas-style barbecue. In the summer and fall, you can find him and his wife at the Bull Falls Farmers Market on Saturdays selling what many consider the best barbecue in central Wisconsin.

Great Grilling Event

Saturday, June 6 • 10 -2

SEE THEM IN ACTION!



Grill, Griddle & Smoker

The Amazing



Outdoor Oven



Sample delicious sauces and seasonings.
Discover the latest in Tools & Accessories
for the Ultimate Outdoor Cooking Experience.



Grebe's Chef's Center Promotions Calendar



~ February ~

Tea Month

15% off

all Tea, Tea Pots & Tea Accessories



~ March ~



Month

15% off

Oils, Vinegars and Seasonings



~ April ~

Cutlery Month

15% off

All Cutlery



~ May ~

Spring Sale MAY 2 - 9

20% off

Everything in the
Department

10% off

Small Appliances

Excludes Sale Items



Great Grilling Event

Saturday, June 6 • 10 - 2

SEE THEM IN ACTION!



Grill, Griddle & Smoker

The Amazing



Outdoor Oven

Big Green Egg



The Ultimate Cooking Experience

Sample delicious sauces and seasonings.

Discover the latest in Tools & Accessories for the Ultimate Outdoor Cooking Experience.



2026 WINTER/SPRING COOKING CLASSES

Registration Begins Saturday, January 31, 2026 at 8am

To reserve a spot, visit the Chef's Center or call Grebe's at 715-675-2341.
Spaces fill quickly!

All Classes 6:30 – 9pm unless noted

- TIRAMISU #1 ~Semi Hands-on~ Monday, February 9
- TIRAMISU #2 ~Semi Hands-on~ Tuesday, February 10
- HOLISTIC WELLNESS: HEALING WITH MUSHROOMS, HERBS & FOODS #1... Monday, February 16
- HOLISTIC WELLNESS: HEALING WITH MUSHROOMS, HERBS & FOODS #2... Tuesday, February 17
- ITALIAN BACKROADS..... Monday, February 23
- WARM & COZY SOUPS..... Tuesday, February 24
- INCLUSION INFUSION: SOURDOUGH FLAVOR EXPLOSION Thursday, February 26
- EAT TO THRIVE: COOKING FOR HEALTH Monday, March 2
- ANYTHING BREWS WITH REDWOOD STREET ROASTERS..... Thursday March 5
- FIESTA TACO NIGHT ~Hands-on~ Kids Ages 8-12 6:30-8:30pm Friday, March 6
- MEXICAN SHRIMP FEST..... Monday, March 9
- CHARCUTERIE ~Hands-on~ Thursday, March 12
- THAI NIGHT WITH CHUMPOT ~Hands-on~..... Tuesday, March 17
- FANCIFUL OVERNIGHT FOCACCIA..... Thursday, March 19
- SPRING CUPCAKES ~Hands-on~ Kids Ages 7-12 10:00-11:30am Saturday, March 21
- COOKING WITH STAINLESS STEEL 4:00-6:00pm Saturday, March 21
- GNOCCHI #1 ~Semi Hands-on~ Monday, March 23
- GNOCCHI #2 ~Semi Hands-on~ Wednesday, March 25
- EFFORTLESS CHEESECAKE Thursday, March 26
- EXPERIENCING ETHIOPIAN Monday, March 30
- BEGINNER COOKIE FLOODING ~Hands-on~ 1:00-3:00pm Thursday, April 2
- ADVANCED COOKIE FLOODING ~Hands-on~ 6:30-8:30pm Thursday, April 2
- OM NOMS BRUNCH..... Monday, April 6
- EGG ROLLS ~Hands-on~ Kids Ages 8-12 6:30-8:30pm Friday, April 10
- S'MORES ~Hands-on~ Kids Ages 8-12 10:00am-12:00pm Saturday, April 11
- MICRO-GREENS GARDENS ~Hands-on~ Monday, April 13
- KOREAN FLAVORS: BANCHAN, BULGOGI & BIBIMBAP ~Hands-on~ Tuesday, April 14
- INDIAN EVENING Thursday, April 16
- KNIFE SKILLS - BEGINNER ~Hands-on~ 1:30-3:30pm Monday, April 20
- KNIFE SKILLS - ADVANCED ~Hands-on~ 6:30-8:30pm Monday, April 20
- A TASTE OF ITALY ~Hands-on~ Tuesday, April 21
- THINKING OUTSIDE THE POT WITH LE CREUSET..... Thursday, April 23
- FRESH-MILLED FOUNDATIONS..... Thursday, April 30
- SMOKING WITH DIJON BBQ Monday, May 4
- VIETNAMESE Tuesday, May 5
- PRETTY PLATED SALADS..... Thursday, May 7
- SHEBOYGAN BRATS, BURGERS & BUNS Thursday, May 28
- SPRINGTIME WITH RHUBARB Friday, May 29