

TOOLS & CLASSES for expanding
culinary creativity



2025
WINTER & SPRING
Cooking Classes

Welcome to the **Chef's Center** **2025 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!

For classes from
February through May 2025
Registration begins
Saturday, January 25, 2025 at 8 am

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

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

POLICIES & PROCEDURES

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.

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.

Stay Connected

Follow us on  Facebook &  Instagram

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

– Hands-on –
SWEETHEART PASTA

Thursday, February 6

Grab your bestie and join us for a fun filled evening of everything red and white. Master ricotta filled ravioli and colorful striped pappardelle. Top them with two classic sauces.

Menu: Ravioli with Vodka Sauce, Pappardelle with Italian Alfredo, Italian Chopped Salad, Chocolate Mousse

Class Type: Hands-on

Instructor: Erin Hoogendyk

\$70

WINE & DINE YOUR VALENTINE

Monday, February 10

Skip the crowds and late reservation times this Valentine's Day. Chef Mike is here to show you how to wow your sweetheart with a sumptuous meal at home. Even better, recreate the meal together!

Menu: Bacon Wrapped Oysters, Lobster and Saffron Risotto with Roasted Asparagus, Chocolate Stout Cake with Maple and Orange Buttercream Frosting

Class Type: Demo

Instructor: Chef Mike Piltz

\$65

– Hands-on –
CAKE DECORATING

Thursday, February 13

Tips, techniques, and time (okay, frosting and cake, too) are all you need to gain the confidence to create a cake for someone special. And just in time for Valentine's Day. ❤️

You will go home with a 6-inch cake.

Class Type: Hands-on

Instructor: Jackie Romero

\$70



ENERGY ON THE GO

Tuesday, February 18

If you have ever read the ingredient list on your typical energy bar, it probably gave you pause. What if you could make your own and control what goes into it? This class answers that question.

Menu: Fruit & Nuts Protein Bars, Multi-grain Energy Bars, Choco Chia Bars or Bites, Good Morning Muffins

Class Type: Demo

Instructor: Kris Rasmussen

\$55

NORTH INDIAN THALI

Thursday, February 20

We are always pleased to introduce new chefs. These two have made a name for themselves in Wausau with their native Indian inspired pastries, however this class will showcase a traditional meal from Northern India.

Menu: Paneer (Indian cottage cheese) Appetizer, Chana Masala (Chickpea Curry), Mixed Vegetables Curry, Double ka Meetha (Bread Pudding), Jeera Rice (Cumin Rice)

Class Type: Demo

Instructors: Sid & Vaishu Bhavanipurapu

\$60



GLUTEN-FREE GOODIES

Monday, February 24

Welcome to Gluten-Friendly Baking 101. In this class, we'll dive into the wonderful world of gluten-free flours and how to use them to create baked goods that are as satisfying for your taste buds as they are gentle on your tummy. We'll explore the unique properties of various flours, from almond to rice to tapioca, and how to combine them for the best results. Whether you're gluten-sensitive or just curious, this class will equip you with the skills to create baked goods everyone will love!

Menu: Traditional Sandwich Bread, Low-Carb Bread, Cinnamon Rolls, Cookie Bars

Class Type: Demo

Instructors: Kelly & Pride Stanford

\$60

SCULPTING YOUR SOUP

Thursday, February 27

Soup in itself is delicious but often lacks dimension. Join Becky, a resident favorite, as she recreates old favorites for today's tables.

Menu: Avgolemono (Greek Lemon Chicken Rice Soup), Sweet Potato Chowder, Redo Sunday Roast with French Onion, Rosemary Cannellini Bisque

Class Type: Demo

Instructor: Becky Teichroew

\$60



YOU HAVEN'T HAD MEXICAN LIKE THIS

Monday, March 3

We are pleased to have the author of the recently published cookbook, *They Call Me Chef Erica*, come and personally teach a class.

Join us for an evening of flavorful vegetarian delights.

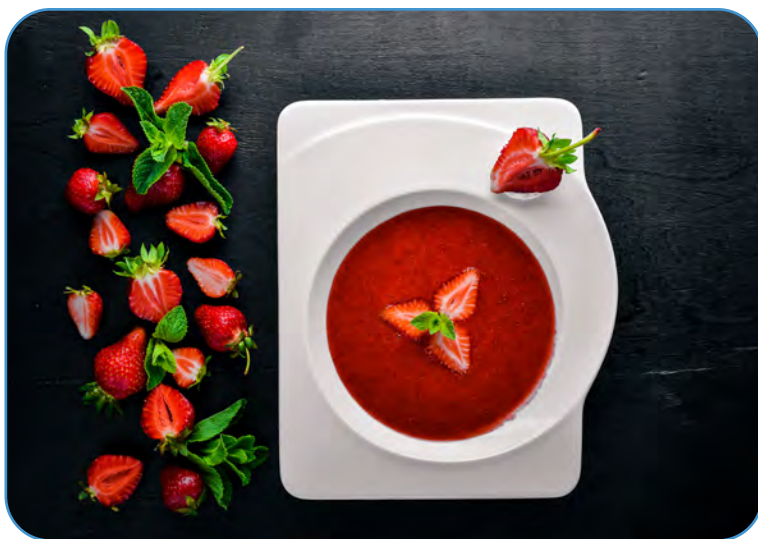
You will have the opportunity to purchase her book at the class.

Menu: White Bean Avocado Dip, Chocolate Soup, Chipotle Refried Black Beans, Roasted Sweet Potatoes with Calabrian Pepper Glaze, Vegetarian Tacos, Chocolate Flan Cake

Class Type: Demo

Instructor: Erica Tuchscherer-Huebner

\$60



SOUP FOR DINNER

Thursday, March 6

The fantastic produce duo of Mark and Scott from County Market are back. This time they're here to show you how to transform nutritious vegetables into hearty meals that are sure to satisfy.

Menu: Gazpacho, Hearty Vegetable Bean, Seafood Chowder, Butternut Velvet, Beef Vegetable, Strawberry Dessert Soup

Class Type: Demo

Instructors: Mark Pfaff & Scott Chenier

\$55

NOT YOUR MOTHER'S CHEESECAKE

Monday, March 10

The history of cheesecake can be traced back over 4,000 years to Ancient Greece. Tiropita is a descendant of those ancient pastries made to fuel athletes. You too will be fueled by these unique ethnic variations, the most modern and recent being the Japanese "Cotton" cheesecake, invented in the 60s.

Menu: Tiropita, Basque, Japanese, Triple Chocolate

Class Type: Demo

Instructor: Erin Hoogendyk

\$55

POSITIVELY PUDDING

Thursday, March 13

It's time to make puddings popular again! Those creamy dreamy confections of yore deserve a place on the dessert table. Universally appealing and easy to prepare, they are a natural go to for your next occasion.

Menu: Old Fashioned Tapioca with Peaches, Bread Pudding with Sauce, Rice Pudding, Classic Chocolate Pudding

Class Type: Demo

Instructor: Sandy Pearce

\$55

TASTE OF HANUMAN

Tuesday, March 18

Come for the best Thai in town, stay to learn the secrets of preparing it. If you have never experienced Chumpot's passion for his country's cuisine, you will soon learn why he has such a devoted fan base.

Menu: Yellow Chicken Curry, Spicy Basil, Crispy Fried Pork Marinade, Baby Boy Choy, Fried Spring Roll Mix, Sweet Thai Chili Sauce, Sweet Tamarind Sauce

Class Type: Demo

Instructor: Chumpot Rantanawong

\$65



SANDWICH BREADS

Thursday, March 20

Take sandwich making to the next level with a trio of classic breads and their variations. Sampling textures from soft to chewy, you are certain to find just the right ones for your favorite sandwiches.

Menu: 100% Whole Wheat Pain de Mie (Pullman loaf), White Sandwich Tangzhong, Asiago Ciabatta

Class Type: Demo

Instructor: Erin Hoogendyk

\$55



FIND TIME FOR SOURDOUGH

Monday, March 24

Curious about sourdough but worried about it taking over your life? Or maybe you've been dabbling and would like to expand your recipe repertoire? In this class Cassandra will teach you about the living process of sourdough. This includes what cues to look for, tips on fitting this wild-cultured bread into your schedule, and recipes to use up all that discard generated during feedings!

Menu: Artisan Loaf, Sandwich Loaf, Sourdough-Discard Seeded Crackers, Sourdough-Discard Tea Cakes/Muffins

Class Type: Demo

Instructor: Cassandra Glassford

\$55



• Kids in the Kitchen •

– Hands-on –

BREAKFAST BAKES

Friday, March 28 • 6:30 - 8:30pm

Whether breakfast is served in the morning or evening, it is always welcome. This class will encourage kids to become more independent in the kitchen as they acquire new skills.

Skills Taught: Measuring, Separating Eggs, Whipping Egg Whites, Folding, Piping, Scooping

Menu: Waffles, Blueberry Muffins, Baked Doughnuts

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

Instructors: Erin Hoogendyk & Suzi Richetto

\$55

BITTERS MAKE IT BETTER

Tuesday, April 1

These concoctions of herbs, spices, fruits, and roots steeped in alcohol may have started as medicinal potions, but bitters are now used in drinks for flavor, rather than health. They are not only refreshing additions to alcohol-free beverages, but to food, both sweet and savory. Join us as we move bitters from the bar cart to the kitchen.

Menu: Apple Compote with Spiced Cherry Bitters, Chocolate Bitters & Balsamic Macerated Berries, a Bitt-dazzled Beverage, Pasta with Jazzed Up Marinara, Tea-time Cake, Bittersweet Ice Cream

Class Type: Demo

Instructor: Cassandra Glassford

\$55



– Hands-on – KNIFE SKILLS

Thursday, April 3

Session #1: 3:30 - 5:00pm

Session #2: 6:30 - 8:00pm

Whether you are a beginner or have been slicing and dicing for years, we guarantee Chef Dan 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 Dan Rothstadt

\$30



MOROCCAN DELIGHTS: COOKING WITH STAUB

Friday, April 4

From cast iron to ceramic cookware, Staub is a go-to resource for anyone who loves to cook. These well-crafted kitchen essentials are known for their durability and duality as they can easily double as serving dishes. Join Chef Dan for a crash course in all things Staub.

Menu: Moroccan Spiced Chicken, Braised Chickpeas with Feta, Ginger Spice Cake

Class Type: Demo

Instructor: Chef Dan Rothstadt

\$60

OM-NOMS WITH CAT

Monday, April 7

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 bringing her culinary skills to Wausau and we could not be happier.

Menu: Churro Coffee Cake with Cinnamon Icing, Breakfast Spanakopita (Spinach, Eggs, Sundried Tomato, Balsamic) Mini Pot Pie (Pork, Queso, Eggs, Peppers), Grape Pop Tarts

Class Type: Demo

Instructor: Chef Catherine "Cat" Rietz

\$60



RAISING THE BAR

Thursday, April 10

Whether you call them traybakes, like the Brits, or bar cookies, they are simply irresistible for any number of reasons. Their one pan efficiency, chewy goodness, and brilliant versatility, make them a favorite for the baker and the lucky recipient.

Menu: London Smog (Nanaimo), S'more, Caramel Pecan, Classic Brownies, Fruit Filled Streusel, Raspberry Cream

Class Type: Demo

Instructors: Erin Hoogendyk & Suzi Richetto

\$55

• Kids in the Kitchen •

– Hands-on –

SPRING CUPCAKES

Friday, April 11 • 6:30 - 8:30pm



Cupcakes, frosting and kids have a natural affinity for each other and it all adds up to a deliciously creative fun time. A perfect way to kick off the onset of spring!

Each child will take home a cupcake box filled with their own creations.

Menu: Fun and engaging spring designs

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

Instructor: Kaye Behnke

\$60



THE GREAT GATSBY

Monday, April 14

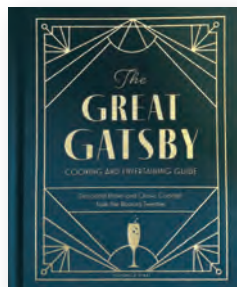
The Great Gatsby is turning 100 and you are invited to celebrate with cookbook author Veronica Hinke! Let her take you back in time to an era of elegance and garden parties.

***The Great Gatsby* cookbook will be available for sale during the class.**

Menu: Julia Arthur Salad, Salmon Loaf, Pastry Pigs, Daisy's Lemon Cake, Lime Rickey Mocktail (non-alcoholic version of F. Scott Fitzgerald's favorite cocktail, the Gin Rickey), Green Light Tea

Class Type: Demo

Instructor: Veronica Hinke



\$60



FAST, HEALTHY, DELICIOUS OLIVELLE

Thursday, April 17

Learn how Olivelle oils and vinegars can be an integral part of moving toward a healthier way of cooking and eating. Amp up flavor on good-for-you foods that will make you forget about higher calorie and lower nutrition alternatives; and do it all - FAST.

Menu: Olivelle Inspired Mocktail, Coconut Chai Carrot Soup, Mediterranean Stuffed Sweet Potatoes, Lamb Wraps with Lemon Tahini, Mojito Black Beans and Farrow, Masala Poached Eggs, Primavera Hassleback Chicken

Class Type: Demo

Instructors: Erin Hoogendyk & Suzi Richetto

\$60



DECADENT DESSERTS

Monday, April 21

Who doesn't long to impress once in a while? Ending a meal with a showstopping dessert will leave your guests feeling spoiled and satisfied. Camille will give you the confidence and knowledge to create them. Two are even gluten and dairy free.

Menu: Red-Wine Poached Pears with Candied Walnuts, Classic Pavlova, Chocolate Mousse in Phyllo Cups, White Chocolate Coconut Panna Cotta with Cherry Coulis

Class Type: Demo

Instructor: Camille Kooij

\$60

MY BIG FAT GREEK DINNER

Thursday, April 24

Our good friend Vasileos is back to teach a traditional Greek class showcasing Paeleon, his imported Greek Olive Oil.

Menu: Spinach Pie, Traditional Greek Salad, Tzatziki, Baklava with Olive Oil

Class Type: Demo

Instructor: Vasileios Stamatakos

\$60



HESTAN: COOK LIKE KELLER

Monday, April 28

America's number one chef, Thomas Keller, designs and uses Hestan cookware. Beautiful, durable, and perfectly wrought, it will inspire you to new culinary heights.

We are pleased to have Chef Mike Piltz from Muse to demonstrate this fine cookware. Our Hestan rep will be present to answer questions.

Menu: Salmon with Ponzu Sauce, Roasted Brussels Sprouts with Pancetta, Flourless Chocolate Torte with Vanilla Drizzle and Raspberries

Class Type: Demo

Instructor: Chef Mike Piltz

\$65



PORCH PARTIES: *ONE POTATO, TWO POTATO, THREE POTATO, MORE!*

Thursday, May 1

Eating outdoors is one of the best traditions of summer, and the resident Chef's Center ladies have created a lovely lunch menu with delicious salads and sides meant to be served and enjoyed on the porch. Win extra points with beautiful presentation ideas and tray displays that will make your guests want to sit and stay awhile.

Menu: Baked German Potato Salad, Mamsies Potato Salad, French Potato Salad, Old Settlers Beans, Snappy BBQ Beef, Fruit Pizza

Class Type: Demo

Instructors: Suzi Richetto & Carol Buch

\$55



STUFFED COOKIES

Monday, May 5

Baker extraordinaire Savanna is returning to our kitchen and will be bringing her beloved stuffed cookies with her. She will take us *through the seasons* with a delicious nod to flavor favorites of each period.

Menu: *Summer:* S'more, *Fall:* Pumpkin Cheesecake, *Winter:* White Chocolate Peppermint, *Spring:* Strawberry Cheesecake

Class Type: Demo

Instructor: Savanna Long

\$60



ALMOND JOYS

Thursday, May 8

Almonds are an incredibly versatile nut. Whether ground into flour, turned into milk, or simply enjoyed out of hand, they provide excellent nutrition with a chameleon-like ability to go with anything; savory or sweet.

Menu: Almond Milk, Spanish Albondigas in Almond Sauce, Green Beans Almondine, Almond Paste, Dutch Boterkoek, Gluten-free Almond Bars

Class Type: Demo

Instructor: Erin Hoogendyk

\$55



– Hands-on Grilling – IT'S ALL ABOUT THE FIRE

Thursday, May 15

Learn the basics of how to cook on a charcoal grill. With this hands-on class you will learn techniques to maintain the fire for flavorful meats.

Menu: Brats, Burgers, Steaks and Chicken

Class Type: Hands-on

Instructor: Jim Kavanagh

\$65



KEBABS

Monday, May 19

Kebab is a dish that originated in the Eastern Mediterranean. Kabab comes from an Arabic word meaning roasted meat. You will learn how to cut, marinate, season, and grill this delectable dish.

Menu: Vegetable and Halloumi Kebabs with Pomegranate Tahini Sauce, Beef Sirloin Kebabs with Rosemary and Horseradish Sauce, Chicken Satay with Peanut Sauce, Grilled Pineapple and Pound Cake Kebabs

Class Type: Demo

Instructor: Dana De Winter

\$65



SMOKING ~ IT'S ALL ABOUT THE MEAT

Thursday, May 22

Nothing can quite replicate the taste of smoked food. Dan is back and this time he is focusing on the meat.

Menu: Stuffed Pasta Shells, Bacon Cheeseburger Bombs, Poor Man's Burnt Ends, Pork Tenderloins Prepared 3 Ways

Class Type: Demo

Instructor: Dan Pearce

\$65

Greece October 2025 Trip

CULTURAL & CULINARY TOUR

Visit Greece With A Local Guide – Vasileios Stamatakos!

October 10th – 19th 2025



\$3,300/person*
(for double occupancy rooms)

**Price includes all the activities, 3 meals per day, ground transportation, hotels, tickets, guides, cooking classes etc. It does NOT include airfare to Greece.*

Meet Your Guide: Vasileios Stamatakos was born and raised in the beautiful Southern Peloponnese region of Greece where he spent endless hours in the olive groves with his grandfather, who taught him the family olive business. In 2003, he took over the family business and began managing the 250 acres of olive and citrus groves in Greece that once belonged to his father and grandfather. He and his wife moved to Merrill, Wisconsin in early 2009 to start their U.S. business, Paeleon Olive Oil Products, which are proudly sold in the Chef's Center. He and his family now live in McFarland, WI.

Greece October 2025 Trip

October 10th - 19th 2025 • 9 nights in Greece

7 nights in the Province of Laconia (Sparta), 2 nights in Athens

~ Itinerary ~

Day 0: Fly to Greece.

Day 1: Friday, October 10th 2025. Pick up at the Athens Airport (ATH) in Greece at 12:00 pm, drive south to the Hotel. Dinner in the area.

Day 2: Saturday, 10-11-25. Tour the Caves of Diros. Spend the rest of the day at the Mani area. Swimming. This area is famous for its stone towers and the vendettas (rough and beautiful scenery). Visit the "Entrance to Hades". Dinner in the town of Gytheio



Day 3: Sunday, 10-12-25. Day at the Grove. Explore the olive grove and the citrus orchards. Cooking lesson at Antonia's house. Tour the olive press. The press will not be working in September, but the owner of the

press and I will walk you through the process. You will see how EVOO is pressed, stored and bottled. Dinner at Antonia's house.

Day 4: Monday, 10-13-25. Acropolis of Ancient Sparta. Sparta Olive Museum. Vineyard tour, wine tasting and dinner.



Day 5: Tuesday, 10-14-25. Free day. Souvenir shopping in Gytheio. Dinner in the area

Day 6: Wednesday, 10-15-25. Cooking class and lunch in a small restaurant located on the hills of Southeastern Laconia. Castle of Monemvasia. Souvenirs. Dinner in the castle of Monemvasia.



Day 7: Thursday, 10-16-25. Day trip to Elafonisos island. Short ferry ride, beautiful waters and beach. Dinner in the area.

Day 8: Friday, 10-17-25. Leave for Athens. Short break at the Isthmus of Corinth (the canal that divides Central Greece and the Peloponnese). Visit the Museum of the Acropolis. Dinner in the Acropolis area. Bouzouki night (live music).

Day 9: Saturday, 10-18-25. We will visit the Acropolis, the Parthenon and the ruins of the Athenian Agora. We will continue to the Monastiraki bazaar (feel free to negotiate the prices of everything you buy there!) for a huge selection of souvenirs! We will have dinner in the Plaka area.

Day 10: Sunday, 10-19-25. Travel back to the US!

Please note that we may change the sequence of the activities listed above, depending on the weather. The weather in October in Laconia is expected to be very good. Temperatures may be anywhere between 60 and 85 F. Please, be prepared for both ends of that spectrum. There is a small chance we will encounter rain! Hiking or tennis shoes will be useful. Please, be prepared for clay mud on your shoes (especially the day we will be at my olive groves).

Contact Vasileios to Book Your Spot Now!

1-920-359-1796

Vasileios@paeleon.com

www.Paeleon.com

MEET OUR INSTRUCTORS

Kaye Behnke... A familiar face in the Chef's Center and at cooking classes, Kaye is excited to step into the role of instructor this semester. She lives on a hobby farm just outside of town with beef, sheep, chickens, a duck and a dog. When Kaye isn't running the farm she is probably baking. She loves trying new things and can't wait to share her wealth of knowledge with you.

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.

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 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.

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.

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

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 16 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.

Camille Kooij... Growing up in the Wausau area I was taught cooking and baking from an early age with a particular passion for baking. The last 10 years I have spent abroad; the first years as head baker amongst an international crew onboard a ship in worldwide ministry. There it was a joy to

learn from chefs and fellow bakers how to serve the crew of 400, plate multi-component desserts for special dinners, and cater large events. After meeting my husband, we moved to his country of birth- the Netherlands- where we lived for 6 years learning culture, food, language and more. Now stateside again I continue to bake with joy for our family of 4, and any other opportunities that come along!

Savanna Long... started her bakery out of her home roughly 2 years ago and is making a name for herself with the specialty treats she creates. She's a surgical scheduler by day and a baker by night. What started out as a hobby has turned into an ever growing business. With dreams of having a store front, she continually uses her creative tendencies to come up with new tasty treats for all occasions. Fireless s'mores are a newer creation which lend themselves to endless flavor combinations. They're a fun skill to learn for gifts, classroom treats, or personal enjoyment without the work of building a fire.

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.

Mark Plaff & Scott Chenier... were born and raised in central Wisconsin. Both started cooking at a young age at home and then, when able, started cooking at various types of restaurants. For the last 20+ years both have worked at Crossroads County Market with the last 15 years in produce. The creativity of cooking and the knowledge of produce fuels their passion. They hope to have your creativity come out and use a recipe as just a starting point.

Chef Mike Piltz... Chef Mike 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.

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 Twitter

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.

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!

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, cake ops, 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, and watching cooking tv shows.

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.

Vasileios Stamatakos... was born and raised in the beautiful Southern Peloponnese region of Greece where he spent endless hours in the olive groves with his grandfather, who taught him the family olive business. In 2003, he took over the family business and began managing the 250 acres of olive and citrus groves in Greece that once belonged to his father and grandfather. He and his wife moved to Merrill, Wisconsin in early 2009 to start their U.S. business, Paeleon Olive Oil Products, which are proudly sold in the Chef's Center. He and his family now live in McFarland, WI

Pride & Kelly Stanford... 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. Kelly has joined Pride in his love of baking and business and together they make the perfect combo. Their desire to offer organic, healthier breads for the family has bloomed (pardon the pun) into a thriving baked goods cottage bakery.

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.

Erica Tuchscherer Huebner...

Erica was raised by parents who gardened, cooked and baked. She grew up surrounded by incredible gardens, and continues by maintaining a 1200 square-foot organic garden, filled with vegetables and native flowers. Food to Erica represents love, mastery and accomplishment. For the last 4 years she

has been the chef for The Gathering, a quilter's retreat center owned by Primitive Gathering Quilt Shop in Larson, Wisconsin and her following has expanded. In 2024 she created her first cookbook, *They Call Me Chef Erica*, filled with 120 recipes, that are anything but average.

The **Great Grilling Event**

Saturday, June 7 • 10 -2

SEE THE 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.





Join Us for informative gatherings to learn about the uses, techniques and benefits of the latest products.

Free! Reservations not required.

February 15, Saturday

– Presentations at 11am, 12 noon, and 1pm –

SMALL APPLIANCES

Air Fryers, Sous-Vide Machine, Breville Food Processor



April 26, Saturday

– Presentations at 11am, 12 noon, and 1pm –

COOKWARE DIFFERENCES

Cast Iron, Carbon Steel, Stainless Steel



February



Tea Month

15% off

all Tea, Tea Pots & Tea Accessories

March



OLIVELLE THE ART OF FLAVOR Month

15% off

Oils, Vinegars and Seasonings

April



Cutlery Month

15% off

All Cutlery

May

Spring Sale

MAY 3 - 11

20% off

Everything in the Department

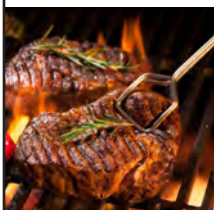
10% off

Small Appliances

Excludes Sale Items



June



Grill Month

25% off

Weber Grilling Accessories with purchase of a Weber Grill.



2025 WINTER/SPRING COOKING CLASSES

Registration Begins Saturday, January 25, 2025 at 8am

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

All Classes 6:30 – 9pm unless noted

- SWEETHEART PASTA *~Hands-on~* Thursday, February 6
- WINE & DINE YOUR VALENTINE Monday, February 10
- CAKE DECORATING *~Hands-on~* Thursday, February 13
- ENERGY ON THE GO Tuesday, February 18
- NORTH INDIAN THALI Thursday, February 20
- GLUTEN-FREE GOODIES Monday, February 24
- SCULPTING YOUR SOUP Thursday, February 27
- YOU HAVEN'T HAD MEXICAN LIKE THIS Monday, March 3
- SOUP FOR DINNER Thursday, March 6
- NOT YOUR MOTHER'S CHEESECAKE Monday, March 10
- POSITIVELY PUDDING Thursday, March 13
- TASTE OF HANUMAN Tuesday, March 18
- SANDWICH BREADS Thursday, March 20
- FIND TIME FOR SOURDOUGH Monday, March 24
- BREAKFAST BAKES *~Hands-on~ Kids Ages 7-12 6:30-8:30pm* Friday, March 28
- BITTERS MAKE IT BETTER Tuesday April 1
- KNIFE SKILLS *2 Sessions: 3:30-5pm & 6:30-8pm* Thursday, April 3
- MOROCCAN DELIGHTS: COOKING WITH STAUB Friday, April 4
- OM-NOMS WITH CAT Monday, April 7
- RAISING THE BAR Thursday, April 10
- SPRING CUPCAKES *~Hands-on~ Kids Ages 7-12 6:30-8:30pm* Friday, April 11
- THE GREAT GATSBY Monday, April 14
- FAST, HEALTHY, DELICIOUS OLIVELLE Thursday, April 17
- DECADENT DESSERTS Monday, April 21
- MY BIG FAT GREEK DINNER Thursday, April 24
- HESTAN: COOK LIKE KELLER Monday, April 28
- PORCH PARTIES: ONE POTATO, TWO POTATO, THREE POTATO, MORE! Thursday, May 1
- STUFFED COOKIES Monday, May 5
- ALMOND JOYS Thursday, May 8
- GRILLING ~ IT'S ALL ABOUT THE FIRE *~Hands-on~* Thursday, May 15
- KEBABS Monday May 19
- SMOKING ~ IT'S ALL ABOUT THE MEAT Thursday, May 22