



## 2018 Ashland Culinary Festival Culinary Hands-on Workshops Saturday and Sunday, 10:00am to 11:30am

### Saturday Workshops:

- 1) 2018 Junior Chef Competition
- 2) Sip + Paint (**SOLD OUT**)
- 3) Learn the tips and trades of a Top Mixologist! (Beginner Class – Part 1)
- 4) Sushi Workshop (**SOLD OUT**)
- 5) Vineyard Walk
- 6) Brewery Tour

### Sunday Workshops:

- 1) Learn the tips and trades of a Top Mixologist! (Advanced Class – Part 2)
- 2) The Marriage of Food and Wine (**SOLD OUT**)
- 3) Wine Education: Tantalizing Tempranillo (**SOLD OUT**)
- 4) Vegan & GF Entertaining: A Family Style Tasting Menu (**SOLD OUT**)

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### Saturday Workshops:

#### 2018 Junior Chef Competition

- **3rd annual:** Four teams of two students will be competing from local High School Culinary Programs - **Ashland High School, South Medford High School, North Medford High School and Grants Pass High School**. Junior Chefs will be given a secret ingredient or challenge to complete much like the Top Chef Competition. The winning team of the Junior Chef competition will have a chance to shadow our Festival Judges during the Top Chef Competition and will win a college scholarship.

We are also excited to announce that **Chef Melissa McMillian** of [Sammich Ashland, Sammich PDX and Pastrami Zombie](#), will be a celebrity judge and mentor for this competition only. Melissa's Restaurants were recently featured on the *Food Network*.

**For ticket holders who have a VIP Package, Premier Pass or tickets which include workshops, this will be included for workshop registration.**

**Location: Ashland Hills Hotel & Suites (Main Ballroom), 2525 Ashland Street**

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**SOLD OUT: MINI Sip + Paint** with the [Ashland Art Center](#) and [Platt Anderson Cellars](#)

- Have you ever wanted to Sip and Paint? **Platt Anderson Cellars** will provide the Sip as [Melody Blore](#), **Studio Artist** at Ashland Art Center, provides the Paint! Taste and see how fun it is as you create a small canvas, adorned with a glass of wine. All supplies will be provided.

**Max. Capacity: 12**

**Location: Ashland Art Center (Studio 2), 357 East Main Street, Ashland, OR 97520**

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**Learn the tips and trades of a Top Mixologist! (Part I – Beginner Class)**, sponsored by [Hearsay Restaurant, Lounge and Garden](#)

- Hosted by some of the best Mixologists in town -- **Blake Henry**, [Brickroom](#) & [Uncle B's Liquor Cabinet](#) (2016 Ashland Culinary Festival Top Mixologist) / **Freddie Herrera**, [Hearsay](#) (2017 Ashland Culinary Festival Top Mixologist) / **Kolton Schooley**, [Alchemy](#) / **Tiffney Allen**, [Ostras](#). Learn everything you need to know about mixing up your favorite libations with some of the Top Mixologists in Ashland.
- **NOTE:** You can take this class without taking the Advanced Class on Sunday

**Max. Capacity 30**

**Location: Hearsay Restaurant, 40 S. First Street, Ashland, OR 97520**

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**SOLD OUT: Sushi Workshop** with [Sakana Co](#) Owner and Master Sushi Chef, **Ibong Subagdja**

- Listen and learn how to craft the technique of sushi making at Ashland's newest Sushi Restaurant. Based in Southern Oregon, with a location in both Medford and Ashland, Sakana Co is an American Izakaya restaurant serving sushi, sake, and craft cocktails.

**Max. Capacity 20**

**Location: Sakana Co, 145 East Main Street, Ashland, OR 97520**

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**Vineyard walk with Owner & Vintner, Al Silbowitz, of [Grizzly Peak Winery](#)**

- Nestled on the slopes of Grizzly Peak, just minutes from downtown Ashland, Oregon, it is Grizzly Peak Winery's goal to grow their grapes with care and to make their wines with love of the craft. Al will walk you through the vineyard and you will get a behind the scenes tour and vineyard walk at one of Ashland's award-winning wineries.

**Max. Capacity 25**

**Location: Grizzly Peak Winery, 1600 E. Nevada Street, Ashland, OR 97520**

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### **Brewery Tour at [Caldera Brewery & Restaurant](#)**

- Enjoy an in-depth tour and get a behind the scenes look at the award-winning Caldera Brewery & Restaurant. Learn all about how Caldera brews their famous beer and sodas, all while getting a mini lesson in brewing beer. The tour will be led by one of their Brew Masters and promises not to disappoint!

**Max. Capacity: 30**

**Location: Caldera Brewery & Restaurant, 590 Clover Lane, Ashland, OR 97520**

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### **Sunday Workshops:**

**Learn the tips and trades of a Top Mixologist! (Part 2 – Advanced Class), sponsored by [Hearsay Restaurant, Lounge and Garden](#)**

- Hosted by some of the best Mixologists in town -- Blake Henry, [Brickroom](#) & [Uncle B's Liquor Cabinet](#) (2016 Ashland Culinary Festival Top Mixologist) / Freddie Herrera, [Hearsay](#) (2017 Ashland Culinary Festival Top Mixologist) / Kolton Schooley, [Alchemy](#) / Tiffney Allen, [Ostras](#). Learn everything you need to know about mixing up your favorite libations with some of the Top Mixologists in Ashland. **This class will teach different and more advanced techniques from Saturday's class, so guests can take both and become a master Mixologist.**
- **NOTE:** You can take this class without taking the Beginner Class on Saturday

**Max. Capacity 30**

**Location: Hearsay Restaurant, 40 S. First Street, Ashland, OR 97520**

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**SOLD OUT: The Marriage of Food and Wine, taught by the “Father of Wine Country Cuisine” himself, [Chef John Ash](#), our 2018 Festival Judge**

- For many of us the task of putting food and wine together harmoniously is a mystery. Too often wine professionals have over analyzed or rhapsodized about wine and used jargon that is both unfamiliar and intimidating. As a result, many of us have felt some angst about the subject and are afraid of getting outside our comfort zone. Chef Ash has long been an advocate of taking the fear out of wine and this class is about learning the really simple basics about putting food and wine together. Chef Ash is a two-time **James Beard** award-winning author.

**Max. Capacity: 20**

**Location: Ashland Hills Hotel & Suites (Galaxy Ballroom, downstairs), 2525 Ashland Street**

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**SOLD OUT: Tantalizing Tempranillo** with the “Wine Guys”, Chris Clough and Gill Anderson, sponsored by [Platt Anderson Cellars](#)

- Tempranillo is an amazing grape varietal that makes wonderful wine which is extremely food friendly. Our Rogue Valley is one place this grape calls home. In this class we will learn where Tempranillo came from, it’s flavor profile, the regions of the world where it is grown and what foods that it pairs with. Best of all we will be tasting Tempranillo’s from those regions where it excels.

**Max. Capacity: 25**

**Location: Ashland Hills Hotel & Suites (Cosmos Ballroom, downstairs), 2525 Ashland Street**

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**SOLD OUT: Vegan & GF Entertaining: A Family Style Tasting Menu – taught by Owner & Head Chef, Melissa Jones-Hanscom, of [Figgy’s Food Truck](#)**

**Class start time: 10:30 AM**

**Class end time: 12:00 PM (*note different start & end time*)**

- During this class, attendees will have the opportunity to learn how to create tasty vegan and gluten-free dishes that will wow your guests. During the workshop, Chef Melissa will make –
  - Heirloom Tomato Bisque with Herb Oil
  - Marinated White Bean, Tuscan Kales, Piquillo Pepper Warm Salad with Preserved Lemon
  - Mediterranean Ancient Grains with Spiced Nuts, Seeds, and Charred Veggies

**Max. Capacity 16**

**Location: Ashland Food Co-op Classroom, 300 N Pioneer Street, Ashland, OR 97520**

**Directions:** Please note – The Co-op Classroom is NOT located inside the Co-op Grocery store, by off of Pioneer Street in a small building behind Umpqua Bank. For Directions from the Ashland Hills Hotel & Suites, click here - <https://goo.gl/maps/YRH45gaBKfD2>.