



13th annual Ashland Culinary Festival – November 7th-10th, 2019

2019 Ashland Culinary Festival Culinary Workshops Saturday and Sunday, 10:00 AM to 11:30 AM

Workshops are from 10:00-11:30 unless otherwise noted

See LOCATIONS & ADDRESSES in descriptions – many are held off-site, not at the Ashland Hills

Saturday Workshops:

- 1) 2019 Junior Chef Competition, **begins at 9:00 AM**
- 2) Biodynamic – Organic Wine Education Class
- 3) Mixers, Mocktails & Shrubs
- 4) **SOLD OUT:** Tasting Oregon Cheese with the Rogue Creamery and Local Cheese Artisans (**21 + over**)
- 5) Learn how to make a Texas Beef Brisket

Sunday Workshops:

- 1) **SOLD OUT:** Cooking Class with *Figgy's*
- 2) Craft Cocktails & CBD Infused Bitters (**21 + over**)
- 3) Olive Oil & Balsamic Vinegar Pairing
- 4) Q&A, Book Signing and Meet & Greet with *Chef Shaun O'Neale*
- 5) Winter and Dried Fruit Desserts for the Holidays

Saturday Workshops – November 9th:

2019 Junior Chef Competition, 9:00 AM to 11:30 AM

- **4th annual:** Watch the excitement grow again this year at the 2019 Junior Chef Competition where SIX local High School Culinary Programs – **Ashland High School, Grants Pass High School, Hidden Valley High School, North Medford High School, Phoenix High School and South Medford High School** – compete for the **2019 Junior Chef** title.
- NEW for 2019: There will be THREE Rounds of Competition – Two Quick-Fire Rounds and the Final Round of four schools. Competitors 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.
- **Chef Cory Schreiber** of [Cooking from the Source](#), will be a celebrity guest Judge and mentor for this competition only. Cory has been a Festival Judge since this Festival's succession.

10-minute Quick-Fire Competitions, Round 1 & 2 – 9:00 AM

Round 1 – 9:00 AM, First four schools

1. Ashland High School
2. Hidden Valley High School
3. South Medford High School

Round 2 – 9:30 AM, Second four schools

1. Grants Pass High School
2. North Medford High School
3. Phoenix High School

Final Round of Four Schools – 10:00 to 11:30 AM

Max. Capacity: unlimited

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

Biodynamic – Organic Wine Education Class hosted by Joseph Shaugnessy, Certified Level II Sommelier at the [Lithia Springs Wine Garden](#)

- Featuring tastes, in-depth education and discussion on Biodynamic® Wines. Enjoy vintages from three nationally acclaimed partner wineries, [Cowhorn Vineyard & Garden](#), [Quady North](#), and [Troon Vineyard](#). Joseph, Lithia Springs Wine Garden expert Sommelier, will take you on an intimate wine education experience, showcasing these sustainably grown local vintages. Experience select Rhône style wine that echo those in France, with 90+ ratings.

Max. Capacity: 20

Location: Lithia Springs Wine Garden, 2165 West Jackson Road - Ashland, OR 97520. *Located 2.5 miles from downtown Ashland.*

Mixers, Mocktails & Shrubs hosted by [For Bitter for Worse](#) & [Bestow](#)

- Make signature, seasonal drinks that are versatile and hospitable for all your holiday guests. Each of the three recipes you'll sample and learn to make is delicious on its own or as a spiked option. **Taught by Shelley Elkovich, flavor maven and founder of 'For Bitter For Worse:** craft cocktails made with love, not alcohol. ***This class will end at 11:00 AM.***

Max. Capacity: 15

Location: Bestow, 1606 Ashland Street - Ashland, OR 97520. Next door to Remix Coffee.

SOLD OUT: Tasting Oregon Cheese with the [Rogue Creamery](#) and Local Cheese Artisans

- Learn about some of Southern Oregon's amazing AND award-winning local cheese, taught by Chelsea Troutman of the Rogue Creamery (Certified Cheesemonger) and a Panelist of Southern Oregon Cheese Artisans. Pairings will also be incorporated into the Workshop with local brews and cider. **(21+ and over)**

Max. Capacity: 30

Location: Ashland Hills Hotel & Suites (Cosmos Room, Downstairs), 2525 Ashland Street

Learn how to make a Texas Beef Brisket with Chef Melissa McMillan of [Sammich Restaurants](#), Ashland Native & FOOD NETWORK Star!

- Join Texas-born meat master [Melissa McMillan](#), chef/owner of Sammich Restaurants, for a class on all things Texas Brisket. Learn how to master your meat without fear of failure as Melissa walks you through the process from start to finish. A guaranteed good time and some tasty brisket at the end.

Max. Capacity: 20

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. The classroom is located 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>.

Sunday Workshops – November 10th:

SOLD OUT: Cooking Class taught by Owner & Head Chef, Melissa Jones-Hanscom, of [Figgy's Food Truck](#)

- During this class, attendees will have the opportunity to learn how to create tasty dishes offering Hearty & Healthy Fare with a Hip Twist! **MENU TBA**

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. The classroom is located 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>.

Craft Cocktails & CBD Infused Bitters with Ricky Price of [High Siskiyou Tours](#) – hosted at [Hearsay Restaurant](#)

- Learn how to make Craft Cocktails while using CBD infused Bitters. Ricky will be teaching attendees how to make classic variations while providing a deeper understanding for mixology and how incorporate CBD into your everyday routine – drinks, food, non-alcoholic drinks, and

more. This class will also feature **Blake Henry**, [Brickroom](#) (2016 Ashland Culinary Festival Top Mixologist) & **DuShawn McDaniel**, [Hearsay](#) (2019 Mixologist Competitor). (21 + over)

Max. Capacity: 25

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

Olive Oil & Balsamic Vinegar Pairing hosted by [Press for Oil](#)

- Learn how to pair a variety of Ultra-Premium Olive Oils and Fused/Infused Olive Oils from around the world with White and Dark Balsamic Vinegars from Modena, Italy. In this class you will enjoy a hands-on tasting experience and take-away recipes to try at home!

Max. Capacity: 12

Location: Press for Oil, 60 East Main Street - Ashland, OR 97520

Q&A, Book Signing and Meet & Greet with [Chef Shaun O'Neale](#), Winner of **MasterChef Season 7 on FOX** and Author of **"My Modern American Table."**

- Hear from Shaun about his experiences on the Show, what inspired him to follow his passion from at-home cook to Professional Chef, and more! Shaun will be selling his Books and will be offering a book signing at this class.



- **More about Shaun:** Shaun O'Neale is a world-recognized chef currently residing in Las Vegas, NV. A former DJ, Shaun was crowned Season 7 Champion of MasterChef on FOX in 2016 and completed his first cookbook in 2017 titled "My Modern American Table". He is a self-taught chef who developed his upscale, modern American style of cooking by reading cookbooks and traveling the world.

- Since his MasterChef win, Shaun has been traveling and performing at some of the most recognizable culinary events all over the world. Presently, he has traveled to over 61 US cities and 9 countries including Italy, Ireland, Canada, the Caribbean and Costa Rica. Shaun will also have performed at over 100 food festivals, expos and events with one of the highlights being a returning celebrity chef at both Disneyland's and Disney World's annual food festivals. Shaun has worked with both MLB and NHL teams creating menus for their luxury suites. He is a member of Macy's Culinary Council and has performed several cooking demos with them throughout the US.

- Shaun's talents spread far beyond the entertainment world as he became Newcastle Brown Ale's first culinary chef ambassador in 2018. He was the only MasterChef winner to be featured on three additional seasons of the show, not including hosting the MasterChef Celebrity Showdown in 2017. Shaun has also made appearances on Home and Family, Best in Food and starred in his own commercial for Morningstar Farms.

- Shaun has strong ties in the culinary community and was married to his wife by none other than Chef Gordon Ramsay himself. Beyond the kitchen, Shaun is passionate about traveling and reading up on culture and history. His future plans include opening his first restaurant in his home city of Las Vegas, NV.

Max. Capacity: 25

Location: Ashland Hills Hotel & Suites (Galaxy Room, Downstairs), 2525 Ashland Street

Winter and Dried Fruit Desserts for the Holidays with **James Beard Award Winner, Cory Schreiber**

- Looking forward to the Holiday Season? Join this class for the chance to learn from **Cory Schreiber, James Beard Winner**, and a great partner of ours here at the Ashland Culinary Festival. Cory has judged the Festival for over 12 years and this year is serving as a Festival Committee Member & Judges Liaison.
 - **Learn how to make:**
 - All Butter Pie Pastry
 - Vanilla Sauce
 - Creme Fraiche
 - Galette Dough
 - Fruit Sauces
 - **Items to taste:**
 - Quince and Apple Brown Butter Tart
 - Cranberry Upside-Down Cranberry Cake
 - Caramelized Pear Bread Pudding
 - Maple Apple Dumplings
- View his website for recipes and more at cookingfromthesource.com.
 - **More about Cory:** *After working for 13 years in restaurants from San Francisco to Chicago to Boston, Cory returned home to the West Coast in 1994, to open Wildwood Restaurant. He quickly joined the ranks of leaders of the region's bustling culinary scene, winning the James Beard Award for Best Chef Pacific Northwest in 1998. Currently, Cory is a chef consultant for Sysco, the nation's largest foodservice marketer and distributor. Whether cooking in the kitchen or meeting up with producers in the field, Cory is excited to have the opportunity to affect change by working for a company committed to conducting their business sustainably, especially in the areas of food, operations and community.*

Max. Capacity: 20

Location: Ashland Hills Hotel & Suites (Cosmos Room, Downstairs), 2525 Ashland Street