



12th Anniversary Event
Wednesday, September 12

Time	Event
9:00 - Noon In Kitchen	Francois Picard is bringing you a taste of France by making sweet and savory French crepes with the famous De Buyer carbon steel pans! These pans have some key features that set them apart from the rest: Coating-Free carbon steel with beeswax finish protection, perfect for grilling, searing, frying and browning and they are made in France since 1830 and have a lifetime warranty! Come meet Francois, check out these awesome pans, test your skills at flipping crepes ... and eat a real French crepe!
9 am - Noon By Window on Cart	Julie Lamb is here for Progressive Products and will be showing you the strength and versatility of our Professional Apple Machine: Peel – Core – Slice perfect apple ribbons for pies, tarts, desserts and more--- Unique, tilted, ergonomic base and silicone wrapped feet provide stability and eliminate the need for suction cups or clamping base and Stainless-Steel legs fold for storage. Julie will also demonstrate the Dual Speed Chop & Whip: Two speed setting is ideal for chopping and whipping – insert handle in different gears for faster or slower speeds. Handle can be rotated in in both directions and the large flat soft-grip lid and non-skid base are for secure spinning. Place parts in container for storage. It has a 6cup capacity. Come try for yourself and see!
9 am - Noon Coffee Lab	Vessel Coffee Roasters started with a small team of passionate individuals who share a love for coffee and heart for people. In November of 2014, Vessel began to think of how they could tangibly share this passion with others. With a goal in mind of creating space that produces community and conversation. Vessel opened its first cafe on North Monroe in 2016. Come meet some of the Team from Vessel and taste some samples and learn about brewing great coffee, both with espresso and the drip methods.
9:30 am - 12:30 pm In Atrium	Sharon Brown with Michel Design Works —who creates beautiful, affordable gifts for your kitchen, such as aprons, pot holders, hand soaps, napkins, placemats, etc. for over 30 years. They also do special lines for the holidays. Come see these beautiful and elegant items that can dress up any gathering.
10 am - 2 pm In Kitchen Area	We are proud to feature Angelina Olive Oil Company from Spokane. Olives don't grow in the In-land Northwest — but that didn't stop local cook Catherine Travo Herron from creating her own line of infused olive oils and vinegars. She sought out the best Californian olive oils and infusions to bring here to you. Catherine will have her Italian Anisette cookies, made with her Mandarin Olive Oil, for you to try. She will also have most of her products out for your sampling delight!

Time	Event
11 am - 3 pm In Coffee Lab	Lynda Hardwick from Breville will be here demonstrating The Oracle Touch Espresso Machine . <i>The Oracle®</i> Touch creates café quality coffee that tastes like you'd get in your favorite café. <i>The Oracle®</i> Touch has automatic grinding, dosing, tamping and milk texturing, automating the two most difficult parts of manual espresso. You can extract espresso and texture milk simultaneously, enabling you to go from beans to latte in under a minute. Stop by to see this amazing machine and enjoy an Affogato!
12:30-3:30- pm By Window on Cart	Heidi from Campbell and Associates will show you how Prepara's Tastemaker Infuser works. This New to the market infuser, can create craft infused liquors. Become your own mixologist at home flavoring Vodka's, Whiskey's, Tequila's, using the Tastemaker in only 9oz. servings rather than the expense of a 750 ml. bottle. The kit comes with 3 recipe cards From Jimmy Kimmel's favorite NYC mixologist Thierry Sighel. Heidi will be infusing iced tea for customers to taste.
1 - 4 pm In Kitchen	You're invited to come "Test Drive" some of Wusthof's new special knives . Wusthof professional, Hank Allen will be on hand to give instruction and answer questions. You can learn the different types of blades, correct cutting angles, safety, and more. The first 20 people to complete the 4 "Test Drive" stations will receive a FREE Wusthof Zest Paring knife
1 - 5 pm In Atrium	Rio Seasonings will be providing samples of all their seasonings- Original, Hot and Chicken . Come see and taste to see why people rave about this stuff! For those who love to cook; For those who love to eat.
2:30-5 pm In Kitchen Area	Molly Boulange who reps NordicWare and ISI Cream Whippers , will show you the unique qualities of these great products. The practical ISI Easy Whip PLUS makes light, fluffy whipped cream quickly and easily. Create endless flavors of fresh whipped cream at home without preservatives or additives . So, go ahead and indulge your cravings in an instant using the Easy Whip PLUS - the quickest, most practical way to make fresh whipped cream at home. Come see how great this is as Molly puts whipped cream on little cakes for you to try! She will also be making a lovely harvest leaves wreath Bundt out of a salted caramel cake. On top of that, she will have a surprise from NordicWare...stay tuned. Now that's just something you can't pass up!
4 - 7 pm By Window on Cart	Come on by and have a taste of Boeey's Original Pepper Sauce . Be warned; this sauce is addictive. You'll start using it as a marinade or to finish off some ribs on the grill. Next thing you know, you're pouring it on everything — breakfast burritos, tacos, burgers!
4:30- 7 pm In Kitchen	TBA <p style="text-align: center;">Please Note: This is a tentative schedule and subject to updates and changes. Please call (509-328-3335) if you have any questions. Thanks!</p>



12th Anniversary Event Thursday, September 13

Time	Event
9 am - Noon By Window on Cart	<p>Julie Lamb is here for Progressive Products and will be showing you the strength and versatility of our Professional Apple Machine:</p> <p>Peel – Core – Slice perfect apple ribbons for pies, tarts, desserts and more---</p> <p>Unique, tilted, ergonomic base and silicone wrapped feet provide stability and eliminate the need for suction cups or clamping base and Stainless-Steel legs fold for storage.</p> <p>Julie will also demonstrate the Dual Speed Chop & Whip:</p> <p>Two speed setting is ideal for chopping and whipping – insert handle in different gears for faster or slower speeds. Handle can be rotated in in both directions and the large flat soft-grip lid and non-skid base are for secure spinning. Place parts in container for storage. It has a 6cup capacity.</p> <p>Come try for yourself and see!</p>
10 am - 2 pm In Atrium	<p>You have all heard of Chef'n products! They are amazing inventions to let your time in the kitchen be fun and quick. Laura Kelly will be showing you 3 items that you will love.</p> <p>The Loose-leaf, the small but mighty, this handy tool strips leaves from stems in seconds and works on everything from kale to thyme.</p> <p>The iconic GarlicZoom® just got zoomier. This updated take on the Chef'n classic fits more garlic cloves, opens completely for easy access to the good garlicky stuff, and is designed for quick and easy cleaning without having to handle those sharp little blades. Like the original, it still this garlic chopper creates the perfect mince every time!</p> <p>Question: how is it possible to chop large pieces of fruit, vegetables, boneless meats, herbs, nuts -- or even ice -- by hand? What makes creating perfect salsa and pesto simple, with just a few pulls of a handle? Answer: The VeggiChop™ from Chef'n. Come and try out these great products!</p>
10 am - 2 pm In Kitchen Area	<p>We are proud to feature Angelina Olive Oil Company from Spokane. Olives don't grow in the In-land Northwest — but that didn't stop local cook Catherine Travo Herron from creating her own line of infused olive oils and vinegars. She sought out the best Californian olive oils and infusions to bring here to you. Catherine will have her Italian Anisette cookies, made with her Mandarin Olive Oil, for you to try. She will also have most of her products out for your sampling delight!</p>
10 am - 1 pm In Kitchen	<p>Robert Johnson of LloydPans Kitchenware will demonstrate the Fry Pan by making Roasted Red Pepper Omelets with Onions and Shredded Cheese. Lloyd Pans Kitchenware is a Spokane Valley manufacturer of environmentally friendly and toxin-free Bakeware, Cookware, and Pizza ware. The company offers an alternative to non-stick cookware that performs in your kitchen for many years. Robert will also be demoing the Stir Fry and Steamer with aromatics in the liquid to steam sausages! Come taste the results and see the action.</p>
11 am - 1 pm Coffee Lab	<p>Start your morning out perfect! Come to The Kitchen Engine and meet Zoe Walsh from DOMA Coffee Roasting Company. She will be creating delicious samples of our coffees using a pour over coffee dripper. Customers will be able to experience a pour over cup of coffee being crafted from start to finish. Great chance to meet and talk to a coffee pro!</p>

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<p>2 - 5 pm In Kitchen</p>	<p>You know home-made things are the best, so let Bob Kelly show you the USA Pan! The USA Pan has perfected the nonstick coating process, so you can trust that your cookies, muffins, pies, and cakes will not be ruined by sticking to the pan. This bakeware is warp resistant, heavy-duty, and reliable. They are designed to be your best friend in the kitchen. The USA Pan products are very easy to clean and have a unique fluted surface for added strength and to facilitate even baking and heat distribution. Come say hi to Bob and taste and see how these pans really are way above all the rest!</p>
<p>2 - 5 pm In Kitchen Area</p>	<p>Jennifer Morhaim from Zwilling JA Henckels will be showing you how cooking with Staub Cast Iron can be very versatile. This French enameled cast iron cookware will produce the ultimate in comfort food. Featuring a special black matte enamel interior for non-stick braising and self-basting spikes, Staub cookware excels in providing the perfect environment for slow-cooked, flavor-enhanced meals.</p> <p>You can roast, braise, steam, grill, sear and even bake in your cocotte. Today we will be making German Beer Cheese Soup. Don't miss seeing this wonderful cookware line.</p>
<p>2 - 5 pm In Atrium</p>	<p>Rio Seasonings will be providing samples of all their seasonings- Original, Hot and Chicken. Come see and taste to see why people rave about this stuff! For those who love to cook; For those who love to eat!</p>
<p>2 - 5 pm By Window on Cart</p> <p>5 - 8 pm By Window on Cart</p>	<p>Ann Rhees from RSVP will feature a super-HOT item on the market now. RSVP's collection of stainless steel and silicone straws. With the "green" movement spreading across the country to cut down on waste, these reusable and colorful straws can help. Choose from our sets of four stainless steel straws or our sets of six silicone straws. Either way they are all ideal for cold beverages, milk shakes, smoothies and dinner party cocktails. You can feel good about going green with these stylish, sleek, and modern straws! The stainless straws are durable, scratch and rust resistant, are made from 18/8 stainless steel and come in 2 different lengths. The silicone straws come in an assortment of colors, two different lengths and include their own cleaning brush. Both styles are dishwasher safe! Come check them out!</p> <p>Come on by and have a taste of Boeey's Original Pepper Sauce. Be warned; this sauce is addictive. You'll start using it as a marinade or to finish off some ribs on the grill. Next thing you know, you're pouring it on everything — breakfast burritos, tacos, burgers!</p>
	<p>Please Note: This is a tentative schedule and subject to updates and changes. Please call (509-328-3335) if you have any questions. Thanks!</p>



12th Anniversary Event
Friday, September 14

Time	Event
Coffee Island	Come check out all our amazing espresso machines, coffee grinders, coffee brewers and accessories. We have the best in town and the great thing is you can try them out first!
9:30 am - 3 pm In Kitchen Area	We are proud to feature Angelina Olive Oil Company from Spokane. Olives don't grow in the Inland Northwest — but that didn't stop local cook Catherine Travo Herron from creating her own line of infused olive oils and vinegars. She sought out the best Californian olive oils and infusions to bring here to you. Catherine will have her Italian Anisette cookies, made with her Mandarin Olive Oil , for you to try. She will also have most of her products out for your sampling delight!
10 am - 2 pm By Window on Cart	Jason of Spiceologist , invites you to stop by and taste to believe! He will show you how their spice rubs can be used for far more than bellied up to the BBQ. Their rubs are super versatile and easy to use in a multitude of cooking applications, but 1st and foremost, they are great... Come see (taste) for yourself! Spiceologist is a local company that is innovative in flavor and true to natural ingredients. Creators of the Smoky Honey Habanero and the Black & Bleu Spice Rubs
10 am - 2 pm At Cutlery Counter	Cutlery connoisseurs value Shun knives because of their extreme sharpness and good looks . This superbly crafted, top quality brand is made in Japan by knife experts, trained to make only the best. Knives are one of the most important tools for any chef, home or pros, shouldn't you have the best? Marty Nakayama of Shun Cutlery will be on hand to show you this fantastic line of knives. Marty will let you try out the knives and will answer any questions you have. Come see the difference!
11:30 am - 2 pm In the Atrium	Meet the Food Editor for The Spokesman-Review, Adriana Janovich! She will be having a FREE drawing for cookbooks. Come by, say "Hi", take a number and see if you win!! Also check out the great food coverage she has for Spokane and the Inland Northwest!
2:30 - 5 pm By Window on Cart	TBA
2:30 - 5:30 pm In the Atrium	Christ Kitchen will be here with samples of some very new products they have added to their collection. Christ Kitchen is a job-training project providing work, instruction, discipleship, support, and fellowship for women living in poverty in the Spokane area. Through the production and sales of gourmet dried food products and catered meals, this project enables women to learn to work, to become employable and, eventually, to support themselves and their families without reliance on government programs or destructive relationships. Come taste how yummy these foods are!
2:30 - 5 pm By Window on Cart	Come on by and have a taste of Boeey's Original Pepper Sauce . Be warned; this sauce is addictive. You'll start using it as a marinade or to finish off some ribs on the grill. Next thing you know, you're pouring it on everything — breakfast burritos, tacos, burgers!

Time	Event
3 - 6 pm In Kitchen	<p>The FINEX Cast Iron Skillet was inspired by a time when a polished cast iron skillet was at the heart of every American kitchen. Come meet the people from FINEX and they will show you the sturdiness, versatility of this product and its ability to retain heat by sautéing some tasty mushrooms in the 12” skillet. Don’t miss the chance to taste a sample and see this updated version that meets the expectations of today’s cooks and how it would be a staple in your kitchen!</p> <p>Please Note: This is a tentative schedule and subject to updates and changes. Please call (509-328-3335) if you have any questions. Thanks!</p>