



4TH ANNIVERSARY EVENT

WEDNESDAY, SEPTEMBER 15

Time	Event
8 - Noon	Start your morning out perfect! Come to The Kitchen Engine and meet JJ from Doma Coffee Roasting Company as he brews up a perfect cup of their organic, fair-trade locally roasted coffee in his brew bar. Coffee featured will be from Ethiopia, Kenya and Costa Rica.
9 - Noon	Get an exclusive first look at Microplane's new Herb Mill. Claudia will demo how it works and some lucky customer will even win one! You will also get to see Escali's new little hero, the Pico kitchen scale and Claudia will also feature the Zojirushi Bread Machine!
9 - Noon	Have you ever tasted French Green Lentils? You are in for a surprise! Come see Darlene Crosby of Lentils Naturally , a locally owned company, and she will let you see and taste the wonderful difference of this very nutritious and delicious food!
9 - Noon	We are proud to feature Angelina Olive Oil Company from Spokane. Catherine Herron, owner, will be on hand to let you sample her EVOO and Balsamic Vinegar and to answer any questions.
11 am - 5 pm	Have you heard of Swiss Diamond cookware ? They feature a revolutionary new diamond reinforced non-stick cooking surface that provides optimum non-stick performance. Paul Caraco will be here to show you this premium quality product.
9 - 4 pm	Marty Nakayama of Shun Cutlery will be on hand to show you how this fantastic line of knives will make you want to cook! Marty will let you try the knives out and answer any questions you might have. Come see the difference.
10 - Noon	Manufactured right here in Spokane, Lloyd Industries Man Pans will be featured by Paul Tiffany making omelets in the 8" pan from 10-11 am and then from 11 till noon Paul will show how fast and easy you can make Thai stir-fry beef in the 10" wok. Also see how the 10" steamer holds rice ready for dinner. You will be amazed at how great this local cookware is.
1-4 pm	At All-Clad performance is paramount, and quality will never be compromised. These are the principles that have guided All-Clad from the start and with passion and pride continue to turn this cookware into heirlooms. Bob Kelly of All-Clad will be on hand to demonstrate this great product for you.
1-4 pm	Have your heard of Fat Daddios of Spokane? Greg Skipper, owner, will be baking up some Brownie Bites in his pans! See and taste the difference of this great line of baking pans and products!
1- 4 pm	Everyone loves cookies! Drop by and Annette Jackson will help you decorate your own with some of India Tree's Sparkling Sugars, Party Decoratifs and French Dragees! Since every chef needs some top quality sea salt, you can taste some of SaltWorks of Seattle's finest!
2-5 pm	Meet Annie Rhees from R.S.V.P , a top quality line of kitchen tools and stainless steel products. Annie will be showing how their new Potato Ricer can work with ease and you won't believe how fantastic their Herb Scissors are! Come try for yourself.
6 -7 pm	FREE Cooking Demos by Spokane's own, Chef Adam Hegsted of The Wandering Table . Chef Hegsted was featured recently in The Spokesmen Review and The Inlander! He will be cooking up some quick and easy home-made pasta with some awesome quick and easy sauces. Come meet and talk to Chef Hegsted in this free come and go cooking demo.

THURSDAY, SEPTEMBER 16

Time	Event
9-11 am	Have you ever wanted a perfect latte or cappuccino in just a few minutes right in your own home? Come see the amazing Jura Capresso fully automatic Espresso maker. Paul Bang-Knudsen will be making your favorites all morning. Also see the new Milk Frother too! Perfect item for your business to serve your clients!
10 am-4 pm	You've heard of Spokane's Zak! Designs (Otto from the Spokane Indians has!) Some great people from Zak! will be on hand to show you one of their most unique and unbeatable products, The Garlic Peeler. This works so fast and easy that Martha Stewart has even made a fuss over it. See and try how it works and also see some of their other new items.
10-Noon	Manufactured right here in Spokane, Lloyd Industries Man Pans will be featured by Paul Tiffany making omelets in the 8" pan from 10-11 am and then from 11 till noon Paul will show how fast and easy you can make Thai stir-fry beef in the 10" wok. Also see how the 10" steamer holds rice ready for dinner. You will be amazed at how great this local cookware is.
11 am - 1 pm	Come by and meet Bev Fenton of Progressive International , your source for the widest range of functional, inventive, and fun kitchen tools and great ideas put into practice. Bev will show some of their newest items: Citrus Juicer & Measure, Reversible Chopping Mat Set, Julienne Mandolin Slicer and a new Fan Grater!
11 am - 1 pm	The expert knowledge of Zwilling J.A. Henckels together with the creativity of Matteo Thun has produced a strong, unmistakable knife, the Twin Protection. Nicholas Smith, of J.A. Henckels will help you experience this great cutlery!
1 - 3 pm	Wusthof Cutlery Knife Skills Class -Knives 101. You're invited to hone your knife handling skills. Wusthof professional, Hank Allen, teaches you how to use Wusthof knives in this hands-on class. Learn the different types of blades, correct cutting angles, which knives to sharpen, how to sharpen them, safety, and much more. You will get to practice the cutting basics and also do a few fun things! Selected knives will be offered at a discount. CLASS FEE INCLUDES WUSTHOF PARING KNIFE A \$40 VALUE. CLASS IS LIMITED TO 12 STUDENTS. Cost: Only \$30 CLASS FULL - WAIT LISTED
2:30 - 4:30 pm	Laura Kelly of Nordic Ware , a family-owned, American manufacturer of kitchenware products best known for it's Bundt Pan, will have samples for you to try! See all the possibilities! You can also get a "taste" of great whipped cream without additives or preservatives with the ISI Cream Whipper!
1-4 pm	See the amazing Epicurean Cutting Surfaces! Andrew Hudson will demonstrate how wonderful these environmentally friendly and knife friendly these boards are. Try them out!
3-5 pm	The best way to buy a top quality knife is to have a professional help you out. Hank Allen from Wusthof Cutlery will be on hand to help you pick out the perfect knife for you!
3:30-5 pm	Experience the Quality - Taste the Difference! Nicholas Smith of DeMeyere will be showing how to cook without fat by making Steak au Poivre with a Proline pan by DeMeyere. He will also show how wonderful a Frittata can be made with Staub Cast Iron Cookware! Come see & taste the results!
6 - 7 pm	Free Cooking Demos by Guest Chef David Blaine of Latah Creek Bistro. Chef Blaine will teach you a fun, new and very unique spread that will have all your friends talking - Bacon Jam! What's better than bacon? Nothing, unless it's a new way to get it in my mouth (that's what he said). We've seen bacon soap and bacon mayonnaise. Well here's bacon jam... it's bacon... you can spread! Chef Blaine will take you through making the bacon, turning it into a spreadable product and then sharing how you can use it. (Free Come and Go event)

FRIDAY, SEPTEMBER 17

Time	Event
9 am - 1 pm	Wow! Heather Swerk from Chef’N is coming from Seattle to share with you some of their new and wonderful products! See the new Bean Slice, for fresh, French-style green beans, the Garlic Zoom, Palm Peeler, Veggie Chop and Potato Ricer!
9 - Noon	Come see what the fuss is all about. Taste Doma Coffee and talk to Lance Goffinet , our Coffee Guru. He will be showing how to use a vacuum pot brewing system among others.
9 - Noon	Have you ever wanted a perfect Latte or Cappuccino in just a few minutes right in your own home? Come see the amazing Jura Capresso fully automatic Espresso maker. Paul Bang-Knudsen will be making your favorites all morning. Also see the new Milk Frother too! Perfect item for your business to serve your clients!
All Day	Roberta Milios, a specialist with Emile Henry - a Burgundy clay cook and bakeware, Rosle - a German engineered line of cooking tools, Cuisipro - quality gourmet kitchen products, EdgeCraft Corp. - a world renowned brand of advanced technology small kitchen electrics and several other leading companies in kitchen products, will be on hand for Q & A!
10 - Noon	Manufactured right here in Spokane, Lloyd Industries Man Pans will be featured by Paul Tiffany making omelets in the 8” pan from 10-11 am and then from 11 till noon Paul will show how fast and easy you can make Thai stir-fry beef in the 10” wok. Also see how the 10” steamer holds rice ready for dinner. You will be amazed at how great this local cookware is.
Noon-5 pm	Make a point to come see the Kyocera Ceramic Knives and Kitchen Tools and experience the incredible sharpness of ceramic blades. Nancy Thompson will be on hand to give you hands-on info about these strong and durable blades! Nancy will also feature The Cheese Knife - a revolutionary new knife that cheese won’t stick to! Come try - it works on butter boiled eggs, fudge, etc too!
1 - 3 pm	Everyone loves LeCreuset ! See the new colors and styles. Cathleen Arnold will cook up a fabulous Hungarian Mushroom Soup in a 5.5 Qt. Round Cast Iron. Stop by for a taste and info! A lucky customer will win a LeCreuset Stock Pot!
5 - 6 pm	Free baking demos featuring Executive Pastry Chef, Lynette Pflueger of Sante’ Restaurant making their Signature Coconut Macaroons , a simple but classic recipe that includes how to make the chocolate ganache dip! These were featured in The Inlander’s ‘09-’19 Annual Manual as the “Best Reason to Climb a Coconut Palm”. Also a Q & A time with Chef Lynette! (Free Come and Go event)

As always, there will be many fantastic door prizes and give-a-ways all 3 days!

Note: We have scheduled these events and we are doing our absolute best to keep them on time... BUT...there may be some exceptions or last minute changes. If you are coming for a very specific item, please call ahead to make sure it’s on schedule. Thanks!

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