



ROGUE FLAVOR

SHOWCASE



EVENT SCHEDULE

CLASSROOM SCHEDULE

Presenters	Time	Name
Wylde Kraut - Demo	2:15 – 3:00 pm	How to Make Sauerkraut!
Chefs and Farmers - Panel Discussion	3:15 – 4:15 pm	Telling Our Stories: Chefs and Farmers
Rogue Valley Farm to School - Demo	4:30 – 5:15 pm	One Chicken, Many Meals
Z Spice - Demo	5:30 – 6:15 pm	Z Spice Chai - Yum!

CULINARY STAGE SCHEDULE

Chef	Time	Demonstration
Chef Carl Krause <i>Wilder Cooking</i>	2:30 – 3:15 pm	Edible Jazz: featuring Local Sturgeon from Oregon Royal Sturgeon Company in Fort Klamath
Chef Stacey Givens <i>Side Yard Farm and Kitchen</i>	3:30 – 4:15 pm	Cooking with FIRE: Local Beef, Bread and Vegetables on the Grill and How to Make Them Shine!
Chef Kristen Lyons <i>Jefferson Farm Kitchen</i>	4:30 – 5:15 pm	Beautiful Butter! Tips and tricks for wowing your guests with Butter Boards and Local Cheeses adorned with Edible Flowers
Chef Deanna Waters-Senf <i>Gourmet Vegetarian</i>	5:30 – 6:15 pm	Slow-Cooked Local Rabbit with Homemade Sorghum Lavash and Pickled Toppings



Funding for the Rogue Flavor Showcase was made possible by a grant from the U.S. Department of Agriculture (USDA) Agricultural Marketing Service. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of USDA.



ADDITIONAL INFORMATION, TICKETS & VENDOR INFORMATION AT:
RVFOODSYSTEM.ORG/ROGUE-FLAVOR-SHOWCASE

