



ROGUE FLAVOR

SHOWCASE



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

DEMO 1 — Chef Carl Kraus
[2:30–3:15 pm]

Chef Carl Kraus believes food should tell the story of where it’s made — he sources locally whenever he can, for produce, meat, and fish, and he skips anything he can’t make from scratch. He trained at the Culinary Institute of America in New York, where he learned the value of precision and patience — principles that guide his cooking to this day. Carl describes his food as edible jazz: classical technique, rooted in the Rogue Valley’s bounty, with a little improvisation thrown in.

DEMO 2 — Chef Stacey Givens
[3:30–4:15 pm]

Chef Stacey Givens, farmer, chef, and owner of Side Yard Farm & Kitchen grew up immersed in food — her mother and grandmother taught her to grow, forage, and preserve, the way generations of women in Greece had before her. After years cooking across California and Oregon, she pioneered a seed-to-plate dining model in Portland, and recently brought that vision here to the Rogue Valley with a new farm and kitchen of her own.

DEMO 3 — Chef Kristen Lyon
[4:30–5:15 pm]

Chef Kristen Lyon of Chef Kristen Catering has a culinary journey rooted in a deep commitment to local food systems and community. She let seasonal ingredients inspire her menus as she built Jefferson Farm Kitchen more than a decade ago, and she’s since partnered with wineries, nonprofits, and farmers throughout the Rogue Valley. Kristen and her team also teach culinary classes to Logos Charter School students all year long and she also serves on the RVFSN Council.

DEMO 4 – Chef Deanna Waters-Senf

[5:30–6:15 pm]
Chef Deanna Waters-Senf grew up on a dairy farm in Aotearoa, New Zealand, and has spent twenty-five years cooking in New Zealand, the UK, and the US — in restaurants, bakeries, field kitchens, vineyards, and festivals. She specializes in farm-to-table and vegetarian cuisine, and since 2019 she’s served as a harvest educator with Rogue Valley Farm to School, where she manages twenty acres of pollinator habitat.



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

