

If you want to learn to make your own truffles, I co-teach classes with Bill Fredericks of Chocolate Man (www.chocolateman.com). We teach classes through several locations. If some classes are not full, Bill or I may take on the class alone.

Note: Please note these times have been made months in advance and may have changed in the meantime. Always check with the organization to confirm times and location. [Click here to download the class schedule as a PDF »](#)

Note: Classes taught by Elizabeth Peckham only are marked with **.

UW Experimental College
Seattle, WA (206.543.4375) www.experimental.asuw.org

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| March 13 | Chocolate Truffle Workshop: 10:00 am - 5:30 pm
Learn the art and techniques of making your own chocolate truffles - lecture with hands-on experience making 8 different truffles. |
| February 12 | Exploring Chocolate: 6:00 pm - 9:30 pm
Learn about the history of chocolate and how chocolate is processed. Sample over 40 different types of chocolate from all over the world. |

North Seattle Community College
Seattle, WA (206.527.3705) www.learnatnorth.org

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| February 20 | Chocolate Truffle Workshop: 10:00 am - 4:00 pm
Learn the art and techniques of making your own chocolate truffles - lecture with hands-on experience making 8 different truffles. |
| February 13 | Chocolate Truffle Workshop: 10:00 am - 4:00 pm
Learn the art and techniques of making your own chocolate truffles - lecture with hands-on experience making 8 different truffles. |

South Seattle Community College
Seattle,
WA (206.764.5339) www.southseattle.edu/programs/conted

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| February 6 | Chocolate Truffle Workshop: 10:00 am - 4:00 pm
Learn the art and techniques of making your own chocolate truffles - lecture with hands-on |
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- experience making 8 different truffles.
- February 9 NEW!! Adult Confections Class: 6:00 - 9:00 pm
Learn to make truffles using a generous supply of alcohol. You may need a designated driver going home!
- March 2 Sweet Treats: 6:00 pm - 9:00 pm
Sweet lovely treats will be taught this evening. Learn to make peppermint patties, and other wonderful items!

Blue Ribbon Cooking School**
2501 Fairview Ave. E Seattle, WA
98102 (206.328.2442) www.blueribboncooking.com

To be announced

NOTE: I am often an instructor at the Blue Ribbon Cooking School located on Eastlake in Seattle. They do corporate events, kids classes, progressive dinners, and even Open To the Public classes. This is a fun way to learn more about cooking from some very talented local chefs.

If you are interested in learning more about Blue Ribbon Cooking School, they can be reached at 206.328.2442 or can be found at www.blueribboncooking.com.

Private Classes Available
Please contact Elizabeth Peckham at 206.547.0070.

Shows

- VALENTINE'S DAY OPEN HOUSE – February 7th, 2010 - Sunday - Open house at the Peckham residence in the Wallingford/Fremont area of Seattle. 11:30 am - 5:30 pm

You are welcome to attend our annual Winter Open House. This is a great way to select and pick up your orders while sampling truffles, cakes, bark and testing new trial items! I often have an extra artist or two joining in the event - stay tuned!

- SPRING OPEN HOUSE – March 28th, 2010 - Sunday

- Open house at the Peckham residence in the Wallingford/Fremont area of Seattle. 11:30 am - 5:30 pm

You are welcome to attend our annual Spring Open House. This is a great way to select and pick up your bunnies, eggs and other wonders while sampling truffles, cakes, bark and testing new trial items! I often have an extra artist or two joining in the event - stay tuned!

Call for instructions of how to get to the Peckham residence: 206.547.0070