

Classes

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.

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

UW Experimental College

Seattle, WA (206.543.4375) www.experimental.asuw.org

February 11 **Chocolate Truffle Workshop:** 10:00 am - 4:30 pm
Learn the art and techniques of making your own chocolate truffles - lecture with hands-on experience making 8 different truffles. This is an comprehensive and information packed day!

North Seattle Community College

Seattle, WA (206.527.3705) www.learnatnorth.org

January 21 **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

January 31 **Chocolate Truffle Making:** 6:00 pm - 9:00 pm
Learn the art and techniques of making your own chocolate truffles! You will make a variety of different truffles using nuts, essential oils, herbs and spices, and liqueurs. Gain the basics of chocolate tempering, hand dipping and molding. Take home a box full of incredible truffles.

February 7 **Spirited Chocolates** 6:00 pm - 9:00 pm
Be a hit at your party! Learn how to make incredible rum and wine truffles in this adults only class. Discover the secrets of making pure liquor-filled chocolates including a super boozy liqueur one. Leave the class with samples to consume at home.

April 3 **Easter Special Chocolate Class:** 6:00 - 9:00 pm
Learn how to make wonderful Easter treats for your family and friends. Learn make chocolate molded bunnies, a chocolate molded egg, fresh truffles and other Easter goodies.

Dish-it-up

Seattle, WA (206.971.0400) www.dish-it-up.com

February 2 **Chocolate Truffle Workshop:** 6:00 pm - 9:00 pm

Learn the art and techniques of making your own chocolate truffles. The class will compare chocolate, learn about ganache and create your own! Learn about tempering chocolate then hand-roll truffles and make molded truffles. Take home samples of your creations!

Blue Ribbon Cooking School**

2501 Fairview Ave. E Seattle, WA 98102 (206.328.2442) www.blueribboncooking.com

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 12th - Sunday - 11:30 am - 5:30 pm
Open house is at the Peckham residence in the Wallingford/Fremont area of Seattle.

You are welcome to attend our annual Valentine's Day 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!

Easter/Spring Open House – April 1st – Sunday – 11:30 am – 5:30 pm.

You are welcome to attend our annual Spring Celebration Open House. We will have bunnies...chocolate, sweet bunnies. You will want to see this! Let us help you fill your loved ones Easter baskets. Sample our other items while you are here... truffles, cakes, bark and any new trial items I am playing with. I often have an extra artist or two joining in the event - stay tuned!