

## *Classes*

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If you want to learn to make your own truffles, I co-teach classes with Bill Fredericks of Chocolate Man ([www.chocolateman.com](http://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](http://www.experimental.asuw.org)

November 10     **Chocolate Truffle Workshop:** 10:00 am - 5:30 pm  
Learn to temper chocolate, hand dip centers, and use several different kinds of molds. We will make eight different truffles using methods to flavor the ganaches by utilizing fresh fruits, nuts, essential oils, herbs and spices, and liqueurs. Learn about quality chocolate and make a box full of incredible truffles to take home. Bring a sack lunch to maximize class time.  
Class held at: Lake Forest Park Mall

### **North Seattle Community College**

Seattle, WA (206.527.3705) [www.learnatnorth.org](http://www.learnatnorth.org)

October 13     **Holiday Confections – 10:00 am – 1:00 pm**  
Creamy caramels, dark chocolate fudge, chocolate bark and cherry cordials! Learn to make these favorite confections from scratch, including your own fondant for the cordials. Confectionary work requires good measurements and proper temperature but technique is truly critical for superior results. Emphasis will be on explaining the how and why of each step in the various confectionary processes. Everyone leaves with a big box of delicious hand-made candies. No experience necessary.

October 20     **Chocolate Truffle Workshop:** 10:00 am - 4:00 pm  
Learn to temper chocolate, hand dip centers, and use several different kinds of molds. We will make eight different truffles using methods to flavor the ganaches by utilizing fresh fruits, nuts, essential oils, herbs and spices, and liqueurs. Learn about quality chocolate and make a box full of incredible truffles to take home. Bring a sack lunch to maximize class time.

### **South Seattle Community College**

Seattle, WA (206.764.5339) [www.southseattle.edu/programs/conted](http://www.southseattle.edu/programs/conted)

October 16     **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.

- October 23  
October 30  
November 6     **Advanced Chocolate Series (three sessions):** 6:00 - 9:00 pm  
Do one class or all three. Improve your skills and have questions answered. Pre-requisite: Chocolate truffle Making or equivalent training.
- October 23     **Temper, Temper, Temper (Class one of three):** 6:00 pm - 9:00 pm  
Increase your skills and knowledge in the art of tempering chocolate. Gain confidence and new techniques as you try 4 different tempering methods. Take home goodies from each technique. Bring your questions and your problems to solve. Experience necessary.
- October 30     **Mold, Mold, Mold (Class two of three):** 6:00 pm - 9:00 pm  
Gain experience using polycarbonate molds. Try different molds and gain techniques and tips on producing a professional looking chocolate shell. Experiment with colored cocoa butter decorations, transfer and texture sheets. Build the confidence of using these molds to mass produce chocolates for your holiday use. Experience necessary.
- November 6     **Dip, Dip, Dip (Class three of three):** 6:00 - 9:00 pm  
This class teaches hand dipping with elaborate shapes, designs, and results. Turn brown blobs into artistic masterpieces. Emphasis is on fork dipping, finishing and the use of non-standard methods. A wide variety of finishing techniques will be demonstrated. Step your chocolate work up a notch; your friends will not believe you made these yourself! Experience necessary.
- November 13    **New: Fancy Forms in Chocolate:** 6:00 am - 9:00 pm  
Learn to make incredible shapes and forms out of pure chocolate. Use these shapes to hold desserts, decorate, or make showpieces and holiday centerpieces. You will make chocolate cups, chocolate tulips, and tear shaped vessels for mousse, puddings or ice cream. Learn to put wood grain or stripes on chocolate pieces. Make ribbon-like bows, curls, fans and cigarettes. And lastly, try using transfer sheets to make patterned curls, ribbons, plaques, and flags.

**Blue Ribbon Cooking School\*\***

2501 Fairview Ave. E Seattle, WA

98102 (206.328.2442) [www.blueribboncooking.com](http://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](http://www.blueribboncooking.com).

**Private Classes Available**

Please contact Elizabeth Peckham at 206.547.0070.

## *Shows*

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**November 1 – 4<sup>th</sup>, 2012****Tom Kenyon Workshop – The Crystal Palace within the Halls of Amenti -**

<http://tomkenyon.com/events>

**Double Tree Inn at Southcenter Seattle, WA -October 29 – October 31, 2010**

I love attending Tom's sound healing workshops and sound plays a big part in making these creations. For this session, I have rented a room and will bring a collection of various products for those interested. If you are going, look for a note on the table outside the entry for our down time when I will have these little gems available.