The Weekender
Wallau Wallau Community College

Featuring Finer Points of Learning ~ Experiences in Food, Wine, & the Arts

Saturday, February 24, 2007 • 1-5 pm
WWCC Center for Enology & Viticulture
Session 1 ~ Workshops
1:00-2:25 pm

1. **Tapas: Wine Friendly First Courses**
   **Greg Schnorr, instructor**

   Noted regional cuisine from France, Italy, Asia, South America, and the Mediterranean will be created with the tapas featured here. You’ll help to make, as well as sample, ceviche, salmon won ton, gouger (French puff pastry), capresse (Italian salad) carasau (Italian flat bread), and satay (skewer). You’ll be eager to start an evening of entertaining at home the way you like to be treated at trendy restaurants by creating these doable first courses served with a complimentary wine.

   *Greg Schnorr* trained at the culinary program at the Colorado Institute of Art and the Culinary Institute of America in Napa Valley and has 16 years of restaurant experience. He has worked as head chef at Creektown Café and as the pastry chef for Whitehouse Crawford. He now teaches culinary classes at WWCC and manages an organic farm, providing specialty produce to restaurants, colleges, the Farmer’s Market and home subscribers.

2. **Chocolates to Live For**
   **Matthew Zack, instructor**

   Prepare to be dazzled as you learn to make the chocolate art for which this instructor is known. You will learn how to make truffles and you will learn the skill of tempering chocolate. Chocolate was once said to be “the food of the Gods” and you will leave knowing why.

   *Matthew Zack* is the owner/chef of The Colville Street Patisserie.

3. **Wine Flavored Sauces**
   **Jay Entrikin, instructor**

   The finer points of sauce making will be demonstrated and you, of course, will be sampling the results. Classical French sauces, one from a white wine and another from a red wine, will be demonstrated and used to enhance particular food.

   *Jay Entrikin* was schooled at Western Culinary Institute and worked for a short time for chefs in France and Italy. Classical French and fusion cooking are his specialties. He has been an instructor/chef for Walla Walla Community College for three years.

4. **Write the Song & Make the World Sing**
   **Jesse Burgess, instructor**

   You do not need to be a musician to enjoy and benefit from learning about song structure and how to write songs. How to start and end a song, verse and chorus, lyrics, basic melody structure in song, harmony and chords, rhythm, instrumental sections, key-related chord patterns, such as the relative minor, and basic instrumentation will be discussed. Bring a guitar if you play one. Portable keyboards will be available.

   *Jesse Burgess* studied orchestration with William Bailey and Jose Rambaldi and has composed, written soundtracks, arranged jingles, led workshops, operated his own recording studio, and worked as an independent recording engineer in Seattle. He has played in bands and now performs as a duo with his 11 year old daughter.

5. **Discovering Handmade Cheeses**
   **Bill Krieger, instructor**

   Like good wine, there is a significant taste difference between good cheeses and ordinary ones, but you won’t learn about the ordinary ones here. Artisanal (handmade) and farmstead (handmade from single-source milk supplies) will be presented and the types and styles of premium imported and domestic cheese will be discussed. Make sure you have the right cheese to back up the nice wine you are drinking.

   *Bill Krieger* and his wife, Tamara, own “Cheese Louise” in Walla Walla where premium imported and domestic cheeses are sold. He teaches humanities at WWCC and is an experienced actor and friend to the stage.

Session 2 ~ Workshops
2:30-3:55 pm

1. **Wine and Food Pairing: Creating a Perfect Union**
   **Mike and Krista Davis, instructors**

   Red wine with fish? (Gasp!) But of course! Red wine can be a delightful match with all sorts of sea creatures… you just need the right fish, the right sauce, and the right wine. Learn all about the (simple) art of food and wine pairing from Mike and Krista Davis who will walk you through a number of small tastes—savory, sweet, and vinous—to illustrate the basic principles of creating perfect wine and food synergy.

   *Mike and Krista Davis.* Mike Davis relocated from Seattle and established 26brix restaurant in Walla Walla. Krista McCorkle Davis, originally from Walla Walla, is the former director of the Walla Walla Wine Alliance and continues to offer consulting services with regards to marketing and public relations within the wine industry.
Virtual Tour of Public Art
Jeana Garske, Janice James, instructors

The City of Walla Walla’s art in public places collection enhances the ambiance and livability of our community and is the envy of other small towns in the Pacific Northwest. Take a multi-media virtual tour of the collection of Walla Walla’s art in public places and learn about the specific pieces, the artists, and the historical perspective of the public art project.

Jeana C. Garske is the Director of ArtWalla and was instrumental in acquiring the public art for downtown Walla Walla. Janice James has a Ph.D. in art history and teaches for WWCC.

Incomparable Creole
Jay Entrikin, instructor

Are you going to miss Mardi Gras again this year? Here’s some consolation: the cuisine is coming to you. Chef Jay will guide you through the basics of Cajun cuisine and create some of the traditional dishes. Not for the faint of palate!

Chef Jay Entrikin (See Session 1)

Tapas: Wine Friendly First Courses
Greg Schnorr, instructor

Noted regional cuisine from France, Italy, Asia, and South America, and now shared by the Mediterranean, will be sampled when you create ceviche, salmon won ton, gougé (French puff pastry), caprese (Italian salad) and carasau (Italian flat bread), and satay (skewer). You’ll be able to start an evening of entertaining at home like the trendy eateries by making these doable first courses served with a complimentary wine.

Greg Schnorr (See Session 1)

The Life of a Vintner
Brett Isenhower, instructor

The life of a vintner may not be about glamour, and has even been compared by some to the life of a dairy farmer. Get the inside story on how to start and grow your wine business, and an outline of what you need to do to get started in the industry.

Brett Isenhower combined his career as a pharmacist with that of a wine maker until giving up his dual career and focusing solely on the life of professional vintner. He and his wife, Denise, own and operate Isenhower Cellars.

Salud!
Wine and Your Health
Michael Bernstein, instructor

Is it the grapes, the tannins, or the alcohol, that make a glass of wine a healthy addition to one’s diet? The “French Paradox” will be explored including the current understanding of the cardiovascular benefits of red wine and alcohol. A review of other health effects of alcohol consumption and a survey of health issues related to the wine industry will be presented.

Michael Bernstein, M.D., practices pulmonary, critical care and sleep medicine in Walla Walla. He is medical director of the Pulmonary/Respiratory Therapy Dept. and co-director of the Intensive Care Unit at St. Mary Medical Center.

Call Now!
The Weekender Registration
Item 2525 - $59

To Register:
1. Choose a single workshop from each of the three sessions.
   Session 1: __________________________
   Session 2: __________________________
   Session 3: __________________________

2. Call Tracy at 509-527-4443 from 8:30 a.m. - 4:30 p.m. M-F

3. Pay using Visa or MasterCard

For more information contact:
Nancy Kress, Coordinator of the Office of Community Education & Lifelong Learning
Tel.: 509-527-4561 E-mail nancy.kress@wwcc.edu.
Designer Labels: From Conception to Consumption
Krista McCorkle Davis, facilitator

Consider that you want to try a new wine to accompany your meal. How do you choose it over its competitors on the shelf, by its price, or by the looks of the label? Though the wine inside may keep you coming back for more, the first bottle is often chosen for its looks. Wine label creation is indeed an art and a very vital part of selling wine. This panel discussion features some of the most successful label “producers” in the Walla Walla Valley, including hot designers, a local winemaker, and a marketing expert focusing on premium brands. Discover how artists design labels, the criteria used for winning labels, and the labels that have successfully propelled wines onto the national market.

Krista McCorkle Davis originally from Walla Walla, is the former director of the Walla Walla Wine Alliance and continues to offer consulting services with regards to marketing and public relations within the wine industry.

Convergences: Unity of Art and Artists
Ian and Jennifer Boyden, presenters

The size of the enormous basalt art piece alone is daunting but working together on the piece, Convergences, as an artistic couple was another weighty aspect of the artistic project. Local artists Ian and Jennifer Boyden speak about how they developed the idea, obtained the material, worked on the stone, and completed the installation of this monolith. The duo address what the piece represents to them and how the public’s own involvement and interpretations have contributed to an ever-evolving understanding of this piece. Convergences stands near the corner of Main and Third St. in downtown Walla Walla.

Ian Boyden is an artist, founder of Crab Quill Press, and Director of the Sheehan Gallery at Whitman College. Jennifer Boyden is a writer who teaches at Walla Walla Community College.