



CULINARY CONNECTION STAGE SCHEDULE



Enjoy daily cooking demonstrations 11 a.m. – 5 p.m.
at the cooking stage in the Main Hall.

SATURDAY, JAN. 7 • MUSHROOM DAY

- 11 AM** Chef Instructor Mike Ditchfield and Students from the Pennsylvania College of Technology, Williamsport · *Pasta with Mushrooms, Leeks, and Dandelions*
- 12 PM** Lance Smith, Executive Chef at The Millworks, Harrisburg · *Warm Mushroom and Kale Salad with Pickled Mustard Seeds and a Smoked Walnut Vinaigrette*
- 1 PM** Thermador Chefs Challenge—"Iron Chef" Style Cook-Off with local Chefs and Media Personalities
- 2 PM** John Moeller, former White House Chef and Author of *Dining at the White House—From the President's Table to Yours* · *Sautéed Mushrooms with Shallots and Herbs, Cream of Mushroom Soup*
- 3 PM** John Brown, Winner of the 2016 Blue Ribbon Blended Burger Competition Big D's Blended Burger
- 4 PM** Kyle Mason, Executive Chef at Appalachian Brewing Company, Harrisburg · *Earthy Mushroom Duxelles Stuffed Chicken*
- 5 PM** John & Sukey Jamison, Owners of Jamison Farm, Latrobe · *Mushroom Lamb Stroganoff*
- 6 PM** David T. Mills III and Students from the LEAF Project · *Warm Mushroom and Ricotta Crostini*

SUNDAY, JAN. 8 • VEGETABLE DAY

- 11 AM** Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
- 12 PM** Kristin Messner-Baker, Owner and Executive Chef at Crave and Co., Harrisburg · *Comfy Vegan Winter Stuffed Pepper with a Cashew Lime Cream Sauce*
- 1 PM** Melissa d'Arabian, Cookbook Author and Host of Food Network's Cooking Series *Ten Dollar Dinners with Melissa d'Arabian* and *Drop 5 lbs with Good Housekeeping*
- 2 PM** Mandisa Horn, Owner & Executive Chef at Horn O' Plenty, Bedford · *Brown Butter Pumpkin Sage Risotto with Hazelnut Brussels Sprouts*
- 3 PM** Melissa d'Arabian, Cookbook Author and Host of Food Network's Cooking Series *Ten Dollar Dinners with Melissa d'Arabian* and *Drop 5 lbs with Good Housekeeping*
- 4 PM** Chef Instructor Todd Keeley and Students from the Pennsylvania College of Technology, Williamsport · *Focaccia*
- 5 PM** School Cooking Challenge with Students from the Pennsylvania College of Technology, Williamsport
- 6 PM** Maple Production Demonstration by the PA Maple Syrup Producers

MONDAY, JAN. 9 • WEIS DAY

- 11 AM** Maple Production Demonstration by the PA Maple Syrup Producers
- 12 PM** Kathryn Long, RDN, LDN, and Erin Long, MS, RDN, LDN, Healthy Living Coordinators for Weis Markets, Inc. · *Southwest Beef and Mushroom Lettuce Wraps*
- 1 PM** Mrs. Frances Wolf, First Lady of Pennsylvania and Barry Crumlich, Executive Chef at the Pennsylvania Governor's Residence · *Honey Rosemary Grilled Rack of Lamb with a Cherry Red Wine Jus, Roasted Root Vegetable and Butternut Squash Hash*
- 2 PM** Andrew Lookenbill, Bakery Field Specialist for Weis Markets, Inc. · *Pumpkin Cider Bread and Pear Crisp*

- 3 PM** Robert Dacko, Food Service Specialist for Weis Markets, Inc. John F. Martin · *Smoked Ham Hock Three Cheese Mac and Cheese*
- 4 PM** David Santucci, Regional Sales Manager at Country Fresh Mushrooms, Avondale · *Mom's Taco Meat and Chips a la Vincent*
- 5 PM** Chef Instructor Mike Ditchfield and Students from the Pennsylvania College of Technology, Williamsport · *Butternut Squash Rigatoni*
- 6 PM** Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association

TUESDAY, JAN. 10 • POTATO DAY

- 11 AM** Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
- 12 PM** Thomas J. Long, Director of Campus Dining at HACC's The Chef's Apprentice · *Crab Manicotti*
- 1 PM** Christian DeLutis, Executive Chef at Troegs Brewing Company's Snack Bar, Hershey · *Rainbow Trout Brandade with Fermented Fennel and Pine Nut Crème Fraiche*
- 2 PM** Greg Lieberman, Corporate Executive Chef at The Restaurant Store, Harrisburg · *Thai Corn Chowder*
- 3 PM** Chef Dawson "Chief Chili" Flinchbaugh, co-owner of Flinchy's Steak & Seafood House, Camp Hill
- 4 PM** Bill Collier, Executive Chef at BRICCO, Harrisburg · *Potato Gnocchi with Sage Brown Butter Sauce*
- 5 PM** Chef Autumn Patti and Students from HACC, Central Pennsylvania's Community College · *Sweet Potato Cobbler with Candied Pecans and Hall's Raspberry Honey Ice Cream*
- 6 PM** Maple Production Demonstration by the PA Maple Syrup Producers

WEDNESDAY, JAN. 11 • BEEF & VEAL DAY

- 11 AM** Maple Production Demonstration by the PA Maple Syrup Producers
- 12 PM** David Taddei, Executive Chef at DelGrosso's Amusement Park, Inc. and Marianna Foods, Inc. · *Beef Braciolo*
- 1 PM** Rick Fetrow, Tyson Foods, Inc and the Pennsylvania Beef Council · *Hot Beef Sundaes*
- 2 PM** Wes Trout, Sales Manager and Culinary Trainer for BOSCH and Thermador Appliances · *Stinco Polenta*
- 3 PM** Charlie Gipe, Executive Chef at the Hershey Entertainment Complex, Hershey · *Low and Slow Baked BBQ Short Ribs*
- 4 PM** Chef Instructor Robert Corle and Students from The Lebanon County Career and Technology Center, Lebanon · *Seared Veal Sweetbreads with Morel Dust And Brown Butter Citrus Sauce*
- 5 PM** School Cooking Challenge with Students from the Lebanon County Career & Technology Center, Lebanon
- 6 PM** Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association

THURSDAY, JAN. 12 • VETERANS DAY presented by Comcast NBCUniversal/APPLE DAY

- 10 AM** Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association

- 11 AM** Chef Instructor Robert Corle and Students from The Lebanon County Career and Technology Center, Lebanon · *Pan Seared Sausage with Lady Apples and Corn Bread with Caramelized Apples and Onions*
- 12 PM** Maureen Fowler, Chef de Cuisine at The Mill Restaurant & Bar, Hershey · *Apple and Sweet Potato Soup*
- 1 PM** Army vs. Navy Cook-Off
- 2 PM** Homegrown By Heroes™ Award Presentation
- 3 PM** Chris Cognac, Writer, Host of Food Network's *The Hungry Detective*, Judge on *Iron Chef America* and co-producer of *All Forked Up* on the Travel Channel Cher Harris, 2016 ACF Pastry Chef of the Year & Executive Pastry Chef at The Hotel Hershey · *Apple Cinnamon Crunch Cake*
- 5 PM** John Reis, Corporate Executive Chef at The Hilton Harrisburg, Harrisburg · *Pork Tenderloin with Apples and Onions, and Curried Apple Soup*
- 6 PM** Maple Production Demonstration by the PA Maple Syrup Producers

FRIDAY, JAN. 13 • PORK DAY

- 11 AM** Maple Production Demonstration by the PA Maple Syrup Producers
- 12 PM** 2016 Pork Producers Taste of Elegance Winner: Nate Weida, Executive Chef, House and Barn Restaurant, Emmaus
- 1 PM** Ben Beaver, Executive Chef, Café 1500, Harrisburg
- 2 PM** Ruthie Dell, Owner, Toasties Sustainable Table, Shippensburg · *Hog Maw with Corn Bread and Apple Butter*
- 3 PM** Allan Rupert, Executive Chef at Hollywood Casino at Penn National Race Course, Grantville · *Pan Roasted Talking Breads Farm Pork Tenderloin*
- 4 PM** Chef Instructor David T. Mills III and Students from HACC, Central Pennsylvania's Community College · *Sugar Cured Pork Belly and Pickled Asian Slaw on Brioche with a Sriracha Honey Aioli*
- 5 PM** School Cooking Challenge with Students from the Harrisburg Area Community College (HACC), Harrisburg
- 6 PM** Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association

SATURDAY, JAN. 14 • DAIRY DAY

- 10 AM** Honey Extraction Demonstration by the Pennsylvania State Beekeepers Association
- 11 AM** Jason Clark, Chef De Cuisine of Mountain view Terrace and Skybox Sports Bar · *Burrata Cheese Ravioli with Butternut Squash Consommé, Chestnuts, Brown Butter, Crispy Sage, Pumpkin Seed Oil*
- 12 PM** Tina Jackson, Owner of Hey Chef! Personal Chef Service, Philadelphia
- 1 PM** The Great Ice Cream Scooper Challenge
- 2 PM** Christopher Mohr, Head Chef, Otto's Pub & Brewery, State College · *Pan Seared Snapper over Leek Fondue with a Red Wine Reduction and Crispy Potatoes*
- 3 PM** Jason Viscount, Executive Chef, Graystone Public House, Harrisburg · *Smoke Signal Root Vegetable Gratin*
- 4 PM** Chef Instructor Chad Brumbaugh and Students from HACC, Central Pennsylvania's Community College · *Keswick Creamery's Big Hill Cider Wash Tomme with Roasted Beets and Apple Fennel Salad*



FREE FOOD SAMPLES offered after each cooking demo
and at the PA Marketplace booths



CULINARY CONNECTION STAGE SCHEDULE



SATURDAY, JANUARY 7, 2017

MUSHROOM DAY

- 11 AM** Chef Instructor **Mike Ditchfield** and Students from the Pennsylvania College of Technology, Williamsport · **Pasta with Mushrooms, Leeks, and Dandelions**
- 12 PM** **Lance Smith**, Executive Chef at The Millworks, Harrisburg · **Warm Mushroom and Kale Salad with Pickled Mustard Seeds and a Smoked Walnut Vinaigrette**
- 1 PM** Thermador Chefs Challenge—"Iron Chef" Style Cook-Off with local Chefs and Media Personalities
- 2 PM** **John Moeller**, former White House Chef and Author of *Dining at the White House—From the President's Table to Yours* · **Sautéed Mushrooms with Shallots and Herbs, Cream of Mushroom Soup**
- 3 PM** **John Brown**, Winner of the 2016 Blue Ribbon Blended Burger Competition Big D's Blended Burger
- 4 PM** **Kyle Mason**, Executive Chef at Appalachian Brewing Company, Harrisburg · **Earthy Mushroom Duxelles Stuffed Chicken**
- 5 PM** **John & Sukey Jamison**, Owners of Jamison Farm, Latrobe · **Mushroom Lamb Stroganoff**
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Ten Dollar Dinners with Melissa d'Arabian and Drop 5 lbs with Good Housekeeping
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The Weis logo, consisting of the word 'weis' in a white, lowercase, sans-serif font, centered within a red rectangular background.



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VETERANS DAY

presented by Comcast NBCUniversal

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