

CALLING ALL CHEFS, HOME COOKS AND FOODIES

September 8, 2026

The Food Coop Cooking Class Squad
is looking for members who want to
join our amazing group!

We produce monthly hybrid cooking classes
hosted by local chefs and home cooks.

Want to know more?



foodcoopcooks.org/about-us

September 8, 2026

Cooperation is at the heart of the Coop's mission, and so is food! Did you know that the Park Slope Food Coop hosts monthly cooking classes and that you, as a Coop member, can participate and help organize them? The Cooking Committee is looking for members to share their food expertise, digital and video production skills and organizational skills. Learn more at <https://foodcoopcooks.org/> and inquire about joining the squad.

COOKING CLASS: SALADS FOR A CROWD

September 8, 2026

THE PARK SLOPE FOOD COOP COOKING SQUAD PRESENTS

SALADS FOR A CROWD

~~JUNE 17~~ @ 7:30 PM EDT



**NEW
DATE!!!**

TUE JUN 23



**Shredded Potato
Salad**



**Seasonal Herb
Salad with Hippy
Vinaigrette**

IN-PERSON COOKING
CLASS AT THE FOOD
COOP (WITH A \$10
INGREDIENT FEE) OR
ONLINE (FOR FREE!)

WWW.FOODCOOPCOOKS.ORG
IG: FOODCOOPCOOKS

SIGN UP NOW!



Meet your instructor: Betsy Andrews!



Betsy is a James Beard Foundation and IACP award-winning food and drink writer and award-winning poet. She'll feature salads from her forthcoming, co-authored cookbook, [Coastal: 130 Recipes from a California Road Trip](#).

<https://www.instagram.com/explore/search/keyword/?q=%23coastalthecookbook>



*[Editor's note: This class was originally scheduled for June 17. Due to a scheduling conflict with our chef, this class is **rescheduled to** Tuesday, 6/23 at 7:30 PM EDT! If you reserved a spot to attend in-person and can no longer make it, please let us know ASAP by emailing parkslopefoodclass@gmail.com or kindly cancelling your reservation on Eventbrite so that we can keep seats open for other attendees.]*

Kick off your summer with guest chef *Betsy Andrews* on Wednesday, June 23, at 7:30 PM EDT as part of the Coop's monthly cooking series. Betsy will show us how to make two salads: seasonal herb salad with hippie vinaigrette and a shredded potato salad.

The class will be in-person at the Coop *and* streamed online via Zoom. For in-person attendees, there is a \$10 cash-only fee taken at the door to help cover the cost of ingredients. Attendees will get to interact with the chef and sample some salads!

ABOUT THE CHEF

Betsy Andrews is a James Beard Foundation and IACP award-winning food and drink writer, and an award-winning poet! She'll feature salads from her forthcoming co-authored cookbook *Coastal: 130 Recipes from a California Road Trip*.

RSVP, PARTICIPATE AND FOLLOW

Sign up for classes, download recipes and find shopping lists to cook along from home at foodcoopcooks.org. As classes are added, they will show up on the Squad's home page. Check back regularly for updates! Follow the Cooking Squad on Instagram at [instagram.com/foodcoopcooks](https://www.instagram.com/foodcoopcooks) for more content including shopping sessions with guest chefs!

TEACH A CLASS

Though cooperation is at the heart of the Coop's mission, so is food! The Cooking Committee is looking for guest chefs to share their food expertise, traditions and special treats. Members receive FTOP credit for preparing and delivering classes. Tell us what you want to teach!

FOOD CLASS: QUICK PICKLES FOR SPRING

September 8, 2026



Learn how to make and use delicious seasonal pickles like garlic, asparagus, beets, herbs and more! Join us with chef Ronna Welsh on Wednesday, May 20, at 7:30 p.m. as part of the Coop's monthly cooking series.

The class will be in person at the Coop and streamed online via Zoom. For in-person attendees, there is a \$10 cash-only fee taken at the door to help cover the cost of ingredients. Attendees will get to interact with the chef and sample some pickles!

The Park Slope Food Coop presents

QUICK PICKLES FOR SPRING

Learn how to make and use delicious seasonal pickles, including garlic, asparagus, beets, herbs, and more!

with guest chef
Ronna Welsh

Ronna is the chef and owner of Purple Kale Kitchenworks, a mighty little cooking school and event space in Sunset Park.

She is also author of the award-winning cookbook, *The Nimble Cook*. Ronna's favorite pickle is a half-sour tomato.
www.purplekale.com

MAY 20TH 7:30PM
at the Park Slope Food Coop
\$10 cash fee for the in person class
(online is free!)



REGISTER HERE
foodcoopcooks.org/rsv
IG: foodcoopcooks



Flyer by Ronna Welsh

For the class, Ronna will introduce three favorite pickle brines to pair with a range of spring produce. She'll show off each pickle with a different bite to eat.

- **Garlic cloves** (tasting: pickled garlic dressing on collard greens)
- **Asparagus** (tasting: egg salad toast, walnut oil)
- **Golden beets** (tasting: labneh and walnuts)
- **Herbs** (tasting: ham and pickled parsley relish)
- **Rhubarb** (tasting: pulled pork and pickled rhubarb) — IF AVAILABLE

ABOUT THE CHEF

Ronna Welsh is the chef and owner of Purple Kale Kitchenworks, a beloved cooking school and event space in Sunset Park. She is also the author of the award-winning cookbook, “The Nimble Cook.” She has loved pickles all her life!

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