

SAY CHEESE! ARTISANAL TASTING AND PAIRING AT THE COOP

February 10, 2026



The Park Slope Food Coop Cooking Squad Presents

# SAY CHEESE!

Tastings and pairings from the Coop's own cheese buyer, Yuri Weber

Learn about cheese sourcing, seasonality, and selection.



**Yuri Weber** has been the coop cheese, olive, bulk, and fine foods buyer for 16 years. He enjoys cooking and singing (not always at the same time).



**TO REGISTER:**

[foodcoopcooks.org/rsvp](https://foodcoopcooks.org/rsvp)

IG: [foodcoopcooks](https://www.instagram.com/foodcoopcooks)



**Note:** In-person attendance is limited to 30 seats.

Feb 18th

7:30 pm EDT

upstairs at the Park Slope Food Coop  
\$10 cash fee for  
the in person class  
(online is free!)

Courtesy of venue

Ever wonder how the Coop selects cheeses? Or, wish you knew how to shop the case like a pro? Join the PSFC Cooking Squad for **a practical, approachable cheese class** with our very own cheese buyer, **Yuri Weber**, on **Wednesday, Feb. 18, at 7:30 p.m. EST** as part of the Coop's monthly cooking series. This Cheese 101-style session offers a behind-the-scenes look at sourcing, seasonality and selection, along with practical advice for choosing cheeses for different occasions and budgets.

The class will focus on artisanal regional cheeses with an emphasis on standout producers from Wisconsin and Vermont. From understanding flavor profiles to creating thoughtful pairings with what's currently available, Yuri will share tips for building a seasonal cheese board and delve into the many practical facets of cheese—like which ones melt best and how to avoid quesadillas that drip!

DID YOU KNOW THE COOP SELLS OVER 5,000 POUNDS OF CHEESE EVERY WEEK?

Join us for an hour filled with practical advice from someone who knows the cheese case inside and out. 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 ask questions, meet Yuri and eat cheese! This class is perfect for anyone looking to elevate everyday snacking or hosting without overcomplicating things.

ABOUT THE CHEF

**Yuri Weber** has been the Coop's cheese, olive, bulk and fine foods buyer for 16 years. He enjoys cooking and singing (but not always at the same time). Yuri is also full of useful and interesting tips and facts about cheese! ***Did you know the Coop sells over 5,000 pounds of cheese every week?***

## RSVP, PARTICIPATE, AND FOLLOW

Sign up for classes, download recipes and find shopping lists to cook along from home at [foodcoopcooks.org](http://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 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!

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## FOOD CLASS: MUSHROOMS 101

February 10, 2026

The Park Slope Food Coop Cooking Squad Presents:

# mushrooms 101

Kick off your culinary adventures in the new year with mushrooms! Guest chef and squad member William Doran will be joined by some of the Coop's mushroom suppliers to talk *all things mushroom* and share three different ways to prepare the humble fungi, including an *oyster mushroom ragout with polenta* and a *mushroom pâté*. Both recipes are vegan.



**Wed., Jan 21, 2026 7:30 PM EST**

**Park Slope Food Coop - 2nd Floor Kitchen**

\$10 cash fee for in-person attendees or join online for free!

**Register:**

[foodcoopcooks.org/rsvp](https://foodcoopcooks.org/rsvp) or scan the QR code.

Find us on Instagram [@foodcoopcooks](https://www.instagram.com/foodcoopcooks)



January 20, 2026

Kick off your culinary adventures in the new year with mushrooms! Join us with guest chef and squad member William Doran to talk all things mushroom on Wednesday, January 21, at 7:30 p.m. as part of the Coop's monthly cooking series. William will demonstrate three different ways to prepare mushrooms, including an oyster mushroom ragout with polenta and a mushroom pâté.

The class will be in-person at the Coop *and* streamed online via Zoom. For in-person attendees, there is a ten-dollar cash-only fee taken at the door to help cover the cost of ingredients. Attendees will get to interact with the chef and sample the recipes! (Both recipes mentioned above are vegan.)

## ABOUT THE CHEF

William Doran is a licensed architect, educator and food writer based in Brooklyn, NY. He was born and raised in New Orleans and has spent most of his life stoking a passion for cooking and bringing people together through food. In 2021, he started publishing recipes and food stories at [adventurouscooks.com](http://adventurouscooks.com) and began hosting virtual and in-person cooking classes the following year. His passions for food and architecture brought him to New York City in 2022, when he also joined the Coop—and subsequently the Cooking Squad. William publishes a free quarterly newsletter and you can also find him on social media as [@adventurouscooks](https://www.instagram.com/adventurouscooks).

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### FOOD CLASS: A COOKIE PARTY!

February 10, 2026

The Park Slope Food Coop Cooking Squad Presents

# A COOKIE PARTY

November 19 @ 7:30 pm

— Bake three different cookies in one hour —

**NO MIXER NEEDED!**



Thumbprints



Lemon Crinkles



Crystallized Ginger  
& Molasses

Class is FREE,  
online, and  
open to all!



TO REGISTER:  
[foodcoopcooks.org/rsvp](https://foodcoopcooks.org/rsvp)  
IG: foodcoopcooks



Meet Camille, your cookie chef!

Three fun facts about Camille:

- 1 Camille bakes cookies and eats cookies.
- 2 Camille has been a member of the Park Slope Food Coop for 22 years.
- 3 Camille has been on staff for 18 years.

IG: camillecooks1

Join us with Guest Chef Camille to make “Three Different Cookies” on Wednesday, Nov. 19, at 7:30 p.m. EST as part of the Coop’s monthly cooking series. The class will be streamed online via Zoom. We will be making Thumbprints, Lemon Crinkles, and Crystallized Ginger and Molasses Cookies!

## **ABOUT THE CHEF**

Camille has been a member of the Coop for 22 years and bakes and eats cookies! She has also been on the Coop staff for 18 years. Follow her on Instagram @camille-cooks1.

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**FOOD CLASS: WINTER COMFORT FOOD FROM PAKISTAN**

February 10, 2026

park slope  
**FOOD COOP**  
**COOKING SQUAD**

# Winter Comfort Food from Pakistan

with guest **Chef Hamza Iqbal**

**WED. OCTOBER 22 / 7:30P**

**Home-style Haleem**  
 3 kinds of lentils in this warming dish. (not vegetarian)

**Kashmiri Chai**  
 Learn why this green tea turns pink!

**FREE & ONLINE!**

TO REGISTER:  
[foodcoopcooks.org/rsvp](http://foodcoopcooks.org/rsvp)  
 IG: foodcoopcooks

October 7, 2025

By William Doran

Join us with Guest Chef **Hamza Iqbal** to make **Home-Style Haleem** and **Kashmiri Chai** on **Wednesday, Oct. 22, at 7:30 p.m. EDT** as part of the Coop's monthly cooking series. The class will be streamed online via Zoom. Haleem is a warming dish with three kinds of lentils and Kashmiri Chai is made with green tea. Hamza will teach us why it turns pink!

**HOME-STYLE HALEEM**  
 3 kinds of lentils in this warming dish.  
 (not vegetarian)

**KASHMIRI CHAI**  
 Learn why this green tea turns pink!

## **ABOUT THE CHEF**

**Hamza Iqbal** is excited to share two favorite winter recipes from childhood in Pakistan. Both of them are reminiscent of foggy, misty winters in Lahore that are rather mild and allow for cozy community gatherings over food and drink.

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SECRET SHIFTS, PART II: AN INSIDE LOOK AT THE COOP'S COOKING SQUAD AND VITAMIN SHIFT

February 10, 2026



September 16, 2025

*By Nikia Dawkins*

Co-chair of the Food Class Committee, otherwise known as the Cooking Squad, Mandira Ghai has been preparing for her role at the Coop since she was a child. “I’m from a Punjabi family where we plan from meal to meal,” she said, “and my parents are great cooks who taught Indian cooking classes in our home after immigrating to the United States.” In fact, if you’d asked her what she wanted to be when she grew up, she would have said a grocery store checkout clerk. “Anytime we went to the supermarket, my mom would patiently wait while I ‘rescanned’ all of our items on the kitchen floor, imitating the barcode beeps, before putting them away, some partially melted.” Since then, Ghai has worked as a research associate and docent at the Museum of Food and Drink, as a career mentor for the Food Education Fund, and currently

serves on the advisory board of the Street Vendor Project. So in 2018, when she saw an ad in the *Linewaiters' Gazette* about joining the Cooking Squad, she jumped at the opportunity.



PHOTO BY COOKING SQUAD

Co-chair of the Food Class Committee, otherwise known as the Cooking Squad, Mandira Ghai

The Cooking Squad's mission is simple—to create informative and engaging cooking classes for Coop members and nonmembers alike. The virtual classes are free for all, while newly restored in-person classes require a \$10 cash-only fee to cover the cost of ingredients for the tasting.

“IT’S IRONICALLY MADE ME A LAZIER COOK, BUT IT’S ALSO OPENED MY EYES TO A PLETHORA OF PREVIOUSLY UNKNOWN INGREDIENTS. I DON’T THINK I’D HAVE CONSIDERED ADDING CAROB MOLASSES OR ALGAE OIL TO MY SHOPPING BASKET BEFORE.”

*MANDIRA GHAI*

The squad is particularly interested in reflecting the diversity of the Coop and incorporating seasonal produce and multicultural traditions (like the Sichuan class hosted in honor of Lunar New Year this past January and the second annual Nowruz class hosted in March).



PHOTO BY COOKING SQUAD

Chef Ronna Welsh ran a recent Cooking Squad session.

The classes are designed to be as transformative as they are engaging, and Ghai's work on the squad has changed the way she cooks at home. "I feel much more laid-back and spontaneous," she said, "not fretting too much if I don't have everything on hand, but equipped with more freedom and confidence to substitute and experiment." On top of that, the quality of the Coop's products is so stellar that a very simple preparation is all that's required to create a beautiful and satisfying meal. "So, in some ways," Ghai shared, "it's ironically made me a lazier cook, but it's also opened my eyes to a plethora of previously unknown ingredients. I don't think I'd have considered adding carob molasses or algae oil to my shopping basket before Jeffrey Mason, a personal chef on our squad, highlighted ways to use them on our Instagram account."



Dumplings in Spring Stock was prepared during Ronna Welsh's recent class.

One of the best ways to support the squad is by becoming an instructor yourself, and

professional experience is not required. Home cooks eager to share their signature dishes shouldn't hesitate to reach out. "Anyone in the membership is encouraged to propose an idea. You do not need to be a trained chef to teach a class. Our environment is welcoming, so please don't be intimidated! If you've got enthusiasm for a family recipe and its accompanying traditions, have a dinner party dish everyone requests, went down a sourdough rabbit role or are about to publish a cookbook, we want to hear from you at [info@foodcoopcooks.org](mailto:info@foodcoopcooks.org)."



Jeffrey Mason, a personal chef on the squad, recommended ingredients like algae oil and molasses.

The squad's first in-person class since the pandemic was hosted on July 30 by Rebecca Gorena who shared her love of Texas-style breakfast tacos. Its second (and last) in-person class of the year, "Eggplant 101," will be held at 7:30 p.m. on September 24

at the Coop, where guest chef Leila Darabi (who also writes for the *Gazette!*) will teach participants how to make two Persian eggplant dips: kaleh kabob (a vegan dip with walnuts, pomegranate and herbs) and kashk-e bademjan (a vegetarian dip with whey). To register, visit [foodcoopcooks.org/rsvp](http://foodcoopcooks.org/rsvp).

To stay up to date on the Food Committee's classes and openings, please follow them on Instagram.



PHOTO BY COOKING SQUAD

Austin-style Papa Con Huevo breakfast tacos prepared during Rebecca Gorena's class

To the average Coop member, the vitamin aisle probably looks a little overwhelming, with so many products, so many categories, and so much fine print, but it's actually an incredibly well-organized machine. "Sometimes when I'm working in the aisle, members will ask me about a product, and they will be absolutely astonished that I can get them to it," said Martha Hoffman, a Receiving Coordinator who supervises the department. "If they have time, I'll show them how the computer has the precise location—not just the aisle but also the column and the shelf number. Ninety-five percent of the time, that information is accurate. Sometimes, members will ask if it's new, but that system has been in place for at least a decade, which is how long I've worked in the aisle."



PHOTO BY ROD MORRISON

Martha Hoffman and Julie Tarney reviewing items that need replenishing on Aisle 4's vitamin shelves.

Although the vitamin shift doesn't require any prior experience, it does help to have a good eye for detail and a desire to learn the system. "Sometimes it is meticulous work!" Hoffman noted. "For example, all NOW products have very similar packaging, and certain ones are particularly hard to tell apart. Stocking can also be a challenge on a busy day as there is often a U-boat of products in the aisle for the other side of Aisle 4, as well as the checkout line."

According to Hoffman, the ideal person for this shift is generally interested in vitamins, shops in the aisle regularly, and enjoys a little problem-solving while they figure out the products and learn their proper locations. "It does help to work the shift more than once." During a typical day, vitamin shift workers will check in orders, stock products, put away back stock and on Sundays, help do inventory. "Once in a while there are special projects like rearranging products, putting up labels and cleaning."



Danny Lee, on his first day with the vitamin shift, stocking vitamins and supplements that require refrigeration

Although Hoffman has learned a lot about vitamins as a result of her job, she doesn't like to be prescriptive because the main thing she's learned is that no product works the same for everyone. Even different forms of a particular supplement (such as capsules, softgels, liquids or gummies) have varying degrees of effectiveness depending on the person who's taking them.

"On the whole, I don't give advice, just information. Sometimes members will ask what products I use, and I say, 'Whatever samples the companies send!'" Recently, Hoffman found herself on the receiving end of good advice when a member suggested she try something new: "The Herbalist & Alchemist Osteoherb, which we have in Column C, Shelf 9, among the joint/skin/nails support products. I really like it! It's an

herbal formula, more subtle than some other approaches, but I really feel it has helped. The packaging says it promotes healthy bone structure. I don't know for sure that it's doing that for me, but it's improving my nails and skin."

"SOMETIMES WHEN I'M WORKING IN THE AISLE, MEMBERS WILL ASK ME ABOUT A PRODUCT, AND THEY WILL BE ABSOLUTELY ASTONISHED THAT I CAN GET THEM TO IT."

*MARTHA HOFFMAN*

Hoffman believes that one of the best parts of the vitamin shift is learning about new products, and even though she doesn't like to give advice, she did want to draw attention to a great skincare line. "One last thing I will mention are the Peak Scents and Super Salve products," she said, "most of which we've moved from the back endcap to Aisle 4, Column C, Shelf 5." "They're a nice small-batch product from a small company. I just hope people who like those products are finding them in their new location!"



PHOTO BY ROD MORRISON

*Nikia Dawkins is a creative writer and journalist.*

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FOOD CLASS: EGGPLANT 101

February 10, 2026

The Park Slope Food Coop Cooking Squad presents

# eggplant 101

with guest chef Leila Darabi

September 24 @ 7:30 pm EDT

LEARN TO MAKE TWO  
PERSIAN EGGPLANT DIPS



## KALEH KABOB

with walnuts, pomegranate,  
and herbs  
(vegan)



## KASHK-E BADEMJAN

with whey  
(vegetarian)



Leila is an Iranian-American home cook and storyteller. You may recognize her voice from the Linewalters' Gazette or PBS Frontline's Tehran Bureau, where she occasionally wrote about food.

Check out her IG: [@persian\\_ish](https://www.instagram.com/persian_ish).



**Coop cooking  
classes are NOW  
both in person  
and online!**



### **Come meet Leila!**

In-person classes are held at the Park Slope Food Coop. \$10 cash-only fee is taken at the door to help cover the cost of ingredients (for tastings—yum!) Online is still free.

**TO REGISTER:**  
[foodcoopcooks.org/rsvp](https://foodcoopcooks.org/rsvp)  
IG: [foodcoopcooks](https://www.instagram.com/foodcoopcooks)



September 16, 2025

Join us with Guest Chef Leila Darabi to make two Persian eggplant dips on Wednesday, September 24, 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 the recipes!

### **About the Chef**

Leila Darabi is an Iranian-American home cook and storyteller. You may recognize her voice from the *Linewaiters' Gazette* or PBS Frontline's Tehran Bureau, where she occasionally wrote about food. She will be sharing two Persian eggplant dips: kaleh kabob with walnuts, pomegranate and herbs (vegan), and kashk-e bademjan with whey (vegetarian). Find her on Instagram here: @persian\_ish.

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FOOD CLASS: BREAKFAST TACOS, TEXAS STYLE!

February 10, 2026

The Park Slope Food Coop Cooking Squad Presents

# TACOS

Breakfast tacos, Texas style!

Make breakfast  
tacos with Food  
Studies scholar  
and community  
organizer,

**Rebecca Gorena**

@hardfeelingstacos



Rebecca shares  
her passion for  
food and  
community-  
building through  
classes, dinner  
parties, and  
breakfast taco  
pop ups!

[foodcoopcooks.org/rsvp](https://foodcoopcooks.org/rsvp)

IG: foodcoopcooks



July 30th  
7:30 pm EDT

NOW in person  
*and online!*



July 15, 2025

Join us with Chef **Rebecca Gorena** to make **Texas-style breakfast tacos** on **Wednesday, July 30, at 7:30 p.m. EDT** as part of the Coop's monthly cooking series. The class will be in person at the Coop and feature Austin-style Papa con Huevo breakfast tacos!

### **About the Chef**

**Rebecca Gorena** grew up on the Texas-Mexico border, where breakfast tacos are a beloved part of everyday life. After 14 years in Austin, she moved to Brooklyn to pursue a master's degree in food studies at NYU and to share her passion for food knowledge and community-building through cooking classes, dinner parties and breakfast taco pop-ups around the city. With a background in culinary research and community organizing, Rebecca likes to explore the powerful connections between food, culture and identity. She loves helping others reconnect with their culinary roots while discovering new flavors and stories along the way. You can find her on Instagram: **@hardfeelingstacos**.

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## FOOD CLASS: COOK THE GREEN MARKET!

February 10, 2026





THE PARK SLOPE FOOD COOP  
COOKING SQUAD PRESENTS



# Cooking the Greenmarket

Ricotta Dumplings  
with Spring Stock and  
Seasonal Vegetables  
from *The Nimble Cook*

JUNE 25 @ 7:30 PM EDT

A FREE, ONLINE COOKING CLASS,  
OPEN TO ALL!

WWW.FOODCOOPCOOKS.ORG  
IG: FOODCOOPCOOKS



Ronna is the owner of Purple Kale Kitchenworks, a mighty little cooking studio in Brooklyn, NY. She has also worked as a chef in restaurants and pastry shops in NYC and abroad and all told, has been cooking professionally for over 30 years. She is also author of *The Nimble Cook*, and her recipes and writings have been featured in the NYTimes, Food52, Bon Appetit, Martha Stewart, and more.  
[www.purplekale.com](http://www.purplekale.com)



**SIGN UP NOW!**

June 24, 2025

Join us live from Chef and Coop Member Ronna Welsh's kitchen studio in Sunset Park for *Cook the Green Market* on Wednesday, June 25, at 7:30 p.m. EDT as part of the Coop's monthly cooking series. The class will be broadcast live on Zoom and will feature Ricotta Dumplings with Spring Stock and Seasonal Vegetables. Ronna is the owner of Purple Kale Kitchenworks, a mighty little cooking studio right here in Brooklyn!

### **About the Chef**

Ronna Welsh has worked as a chef in restaurants and pastry shops in NYC and abroad and has been cooking professionally for over 30 years. Author of *The Nimble Cook*, her recipes and writings have been featured by the *New York Times*, *Food52*, *Bon Appétit*, *Martha Stewart*, and more. She has been a Coop Member since 2001 and currently resides in Park Slope. Connect and see her work at [purplekale.com](http://purplekale.com).

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# COOK WITH THE COOP!

February 10, 2026

THE COOP  
COOKING SQUAD  
PRESENTS

4-23-2025  
7:30 - 8:30 PM EDT

# SIMPLE SIPS AND BITES

## A FREE, ONLINE COOKING CLASS



THE BEST SHRIMP  
COCKTAIL



BUTTER BEANS  
WITH RICOTTA  
AND PESTO



HERB LEMONADE

TAUGHT BY PARK  
SLOPE FOOD  
COOP MEMBER  
RACHEL LUO



REGISTRATION IS  
NOW OPEN

FOODCOOPCOOKS.ORG  
IG: @FOODCOOPCOOKS

April 22, 2025

*By William Doran for the Cooking Committee*

Join the Cooking Squad and Coop Member **Rachel Luo** for *Simple Sips and Bites* on **Wednesday, April 23, at 7:30 p.m. EDT on Zoom** as part of the Coop's monthly cooking series. Rachel will share some entertaining basics and three elegant recipes for entertaining: the best shrimp cocktail, butter beans with ricotta and pesto and an herb lemonade! Born into Houston's diverse food scene, she grew up constantly exploring new foods and fell in love with the ways food could translate stories and bring people together. Formerly the head of a bartending agency and a bartender for private events across the city, Rachel has hosted countless events.

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**COOK WITH THE COOP!**

February 10, 2026

the park slope food coop cooking class squad presents

# NOWRUZ

## Cooking for the Persian new year

Tuesday, March 18th

7:30 - 8:30 pm EST



In this virtual class, you'll learn how to make

- Kookoo Sabzi - a Persian-style frittata.
- Ashe Reshteh - a filling bean and noodle stew
- Baghali Polo - fava bean rice.

RSVP



[www.foodcoopcooks.org](http://www.foodcoopcooks.org)



Siavash Haghtalab was born and raised in Iran in a family of musicians. He has a passion for cooking Persian cuisine with its complex flavors and spices.

March 11, 2025

*By William Doran for the Cooking Committee*

Black and tan sesame seeds popped and danced under a delicate stream of screaming hot oil as the camera eased in to capture the sound. Chef and Coop Member Wen Xie dazzled onlookers with her beloved family recipe for traditional Sichuan noodles (and fed the few of us in the room filming the class).

Xie joined a long history of Coop members sharing and teaching in the Coop's monthly cooking series, which typically takes place the last Wednesday of each month. Classes have been hosted on Zoom since 2020, but the team is hoping to return to in-person classes sometime later this year.

The next class is **Tuesday, Mar. 18, at 7:30 pm EST** on Zoom. Coop member **Sia-vash Haghtalab** will demonstrate three Nowruz dishes to ring in the Persian New Year: kookoo sabzi (a Persian-style frittata), ashe reshteh (a filling bean and noodle stew) and baghali polo (fava bean rice).

#### RSVP, PARTICIPATE AND FOLLOW

Sign up for classes, download recipes and find shopping lists to cook along from home at [foodcoopcooks.org](https://foodcoopcooks.org). Members Rachel Luo and Srishti Jain will lead classes in April and May. As classes are added they will show up on the [foodcoopcooks.org](https://foodcoopcooks.org) home page. Check back regularly for updates! Follow the Cooking Committee on Instagram for more content, including shopping sessions with guest chefs!

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