

FOOD CLASS: HOT SAUCE 101

March 24, 2026

THE PARK SLOPE FOOD COOP COOKING SQUAD PRESENTS

**Wednesday, April 15th**

**7:30 pm**

In-person at the  
Park Slope Food Coop

OR live online

\$10 cash fee for  
the in person class  
(online is free!)

**TO REGISTER:**

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

IG: foodcoopcooks

# HOT SAUCE 101

Learn how to blend,  
simmer, and bottle your  
own hot sauce from  
scratch.

YOUR SAUCEMASTERS

**Jake Krassner**

**Max Green**

**Jocelyn Hung**

**Dahlia Coopersmith**

Collectively, they have  
been growing their own  
peppers and  
experimenting with hot  
sauce for years.



Learn how to blend, simmer and bottle your own hot sauce from scratch! Join guest chefs **Jocelyn Hung, Dahlia Coopersmith, Jake Krassner** and **Max Green** on **Wednesday, April 15, 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 chefs and sample the hot sauces!

## **ABOUT THE CHEFS**

Our sauce masters—**Jocelyn Hung, Dahlia Coopersmith, Jake Krassner** and **Max Green**—have been collectively growing their own peppers and experimenting with hot sauce for years and will guide us through the process.

## **RSVP, PARTICIPATE, AND FOLLOW**

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

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FOOD CLASS: MUSHROOMS 101

March 24, 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: WINTER COMFORT FOOD FROM PAKISTAN

March 24, 2026

park slope  
FOOD COOP  
COOKING  
SQUAD

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

Kashmiri  
Chai  
Learn why this green  
tea turns pink!

Winter  
Comfort Food  
from Pakistan  
with guest Chef Hamza Iqbal

WED. OCTOBER 22 / 7:30P

TO REGISTER:  
foodcoopcooks.org/rsvp  
IG: foodcoopcooks

FREE &  
ONLINE!

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!



## 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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