



Mix It, Make It, Celebrate It!

THURSDAY, AUGUST 31, 2017

12:15 PM **Emily Ellyn**, Cask & Crew Whiskey

Mixing Up Fun with Cask and Crew! Chef Emily Ellyn will be sipping exciting new whiskeys while you get to play bartender and mix your own cocktail. It's whiskey fun for everyone!

MONDAY, SEPTEMBER 04, 2017

12:15 PM **Amanda Lauder**, The Ganachery, Disney Springs™

Create your own Pixie Pops! Pick up tips and tricks from Disney's finest while creating your own enchanting treat. Raspberry ganache pops swirled with color and a sprinkling of pixie dust will be sure to add a bit of magic to your day.

TUESDAY, SEPTEMBER 05, 2017

12:15 PM **Daniella Malfitano**, Delicious Discoveries, Los Angeles, CA

The Kids Kitchen! Chef Daniella Malfitano is calling all kid and adult cooks alike. Chef Daniella will put your culinary knowledge to the test and teach you how to make fun and easy dishes that you can make for your family and friends. Get ready to impress!

WEDNESDAY, SEPTEMBER 06, 2017

12:15 PM **Daniella Malfitano**, Delicious Discoveries, Los Angeles, CA

Health and Happiness! Chef Daniella Malfitano will share tips and tricks for how to eat healthier without even trying. Chef Daniella will fill up your culinary toolbox so you can learn how to make nutritious and balanced appetizers that are everything but boring. These recipes will make your kitchen and body a happy and healthy one!

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot® 6/15/2017 © Disney*





Mix It, Make It, Celebrate It!

THURSDAY, SEPTEMBER 07, 2017

12:15 PM **Marc Tiberia & Keith Kerkhoff**, Templeton Rye

Sip on Templeton Rye, learn the stories behind whiskey and create a delicious cocktail with Templeton Rye owner Keith Kerkhoff.

MONDAY, SEPTEMBER 11, 2017

12:15 PM **Bronwen Weber**, Frosted Art Bakery, Dallas, TX

Sweet Succulents! Learn from renowned cake master Bronwen Weber on how to decorate your own edible planter! Prune your cupcake decorating skills and cultivate a garden of delicious treats!

TUESDAY, SEPTEMBER 12, 2017

12:15 PM **Bronwen Weber**, Frosted Art Bakery, Dallas, TX

Sweet Succulents! Learn from renowned cake master Bronwen Weber on how to decorate your own edible planter! Prune your cupcake decorating skills and cultivate a garden of delicious treats!

WEDNESDAY, SEPTEMBER 13, 2017

12:15 PM **Andrea Robinson**, Master Sommelier, “The One” Stemware

Pair like a Pro: It's the Prep Not the Protein – *Beef meets its match*. Steak and Cabernet are a match made in heaven, right? See what happens when you add herbs, heat, or sweet white wine with red meat. A palette of condiments and seasonings will show you how to mix flavors and match wines in surprising new beef-and-wine combinations. This lively, hands-on pairing demo featuring four world-class wines will have you playing with your food like a pro.

THURSDAY, SEPTEMBER 14, 2017

12:15 PM **Andrea Robinson**, Master Sommelier, “The One” Stemware

Pair like a Pro: It's the Prep Not the Protein – *Don't be chicken to spice things up!* Roast chicken pairs perfectly with classic wines, but simple is not always best. This hands-on, forks-on, pairing demo will give you the pairing prowess to master the best flavors for chicken, whether it's blackened, BBQ'd, or Caesar'ed! With four world-class wines and a palette of spunky condiments, you'll quickly see (and taste) how to pair perky flavors with chicken like a pro.

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot® 6/15/2017 © Disney*





Mix It, Make It, Celebrate It!

MONDAY, SEPTEMBER 18, 2017

12:15 PM **Ivar de Lange**, Lucas Bols

Negroni's, Italians, The Dutch, and the Gold Rush! Learn how to make a Negroni two different ways with Damrak Gin and Bols Genever. Learn the history of the cocktail, Amaro's, and the migration from Italy to the USA.

TUESDAY, SEPTEMBER 19, 2017

12:15 PM **Ivar de Lange**, Lucas Bols

Let's have a Tiki party! Learn about how the Tiki culture found its roots, along with the roles that the East India Trading Company & pirates played. Mix up a perfect Tiki cocktail garnished with a good time!

WEDNESDAY, SEPTEMBER 20, 2017

12:15 PM **Laurie Sadowski**, The Allergy Free Cook, St. Catherine's, ON

Cookies and Chemistry! There's something about chocolate chip cookies – everyone loves them. However, some go for “crispy on the edges and chewy in the middle,” and some like soft all around. When you take gluten, dairy, eggs and soy out of the ingredient list, you have to tap into your inner chemist. With a few simple swaps you can customize your chocolate chip cookie experience!

THURSDAY, SEPTEMBER 21, 2017

12:15 PM **Laurie Sadowski**, The Allergy Free Cook, St. Catherine's, ON

Popcorn Panache! How “pop”-ular is popcorn these days? There's no need to rely on a hot-air popper or microwaveable bags, nor should you stick to pre-mixed seasonings from the supermarket. Sure, you can keep it simple with a bit of salt, but once you start making your own DIY popcorn and seasonings, you'll never turn back. Laurie Sadowski will lead you through custom mixes that are vegan, allergy-friendly, and gluten-free, but with a whole lot of taste!

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot ® 6/15/2017 © Disney*





Mix It, Make It, Celebrate It!

MONDAY, SEPTEMBER 25, 2017

12:15 PM **Chris Hopkins, Bacardi USA**

Vive Le France: Cocktails for any Occasion! Start with the perfect breakfast and brunch cocktail, then move to a late afternoon "pick me up" before ending the evening with an elegant cocktail. It's a day in France you won't forget!

TUESDAY, SEPTEMBER 26, 2017

12:15 PM **Marc Tiberia, Crystal Head Vodka**

Come mix up a refreshing and fun Watermelon Cooler featuring Crystal Head Vodka!

WEDNESDAY, SEPTEMBER 27, 2017

12:15 PM **Kevin Denton, Jameson Irish Whisky**

The Irish Whiskey Experience by the Midleton Distillery! Journey to the Emerald Isle to learn about and sample one of Ireland's greatest exports, Irish Whiskey. Enjoy a thorough and insightful walk through the distillery that proudly produces nearly 85% of the world's Irish Whiskey. With familiar faces like Jameson, Powers, Red Breast, and many more, the Irish Whiskey Experience will certainly have you leaving with a new-found thirst for Whiskeys of the Irish variety.

THURSDAY, SEPTEMBER 28, 2017

12:15 PM **Tonda Corrente, Lisa Wilk and Jill Ramsier, Orlando, FL**

Three of life's greatest joys: Wine, Cheese, & Chocolate! What more do you need? Join our local "Tasty Trio" as you journey through different wines and pair them with cheeses and chocolates that will make your mouth water.

MONDAY, OCTOBER 02, 2017

12:15 PM **Pam Smith, P.S. Flavor, Orlando, FL**

Become a spice blend mix-master! Learn how to blend spices the P.S. Flavor way and become a top chef in your own kitchen!

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot ® 6/15/2017 © Disney*





Mix It, Make It, Celebrate It!

TUESDAY, OCTOBER 03, 2017

12:15 PM **Chris Chamberlain**, EJ Gallo Spirits Specialist

LOCO for COCONut Cocktails! Come learn the history of coconut and its historic use in beverages. From classic tiki cocktails to daiquiris, and everything in between, learn how coconut fits in to some of your favorite drinks, and make one of your own!

WEDNESDAY, OCTOBER 04, 2017

12:15 PM **Chris Chamberlain**, EJ Gallo Spirits Specialist

The Moscow Mule Re-invented! Educate yourself on the history of a Moscow Mule and how it has become one of the most popular cocktails today. Learn how this classic drink can be reinvented as you mix one with a spirit specialist!

THURSDAY, OCTOBER 05, 2017

12:15 PM **Erika Cline**, Bleu Chocolat, Tortola, British Virgin Islands

Twisted Tiramisu- learn how to make your own delicate chocolate dessert! Gain tricks and tips to create your own chocolate creations at home as you build your very own “tiramisu cup” under the guidance of skilled chocolatier Erika Cline. It may be too beautiful to eat!

MONDAY, OCTOBER 09, 2017

12:15 PM **Dana Herbert**, Desserts by Dana, Newark, DE

A Study in Strawberries! Today strawberries are one the most widely used fruits throughout Europe, North America, and South America due to the variety of species and their ability to adapt to different climates. Together we will explore ways to indulge these versatile berries into sweet and savory creations for all to enjoy.

TUESDAY, OCTOBER 10, 2017

12:15 PM TBD, Campari USA

WEDNESDAY, OCTOBER 11, 2017

12:15 PM **Matt Lewis**, BAKED, Brooklyn, NY

The Great Pancake Experiment! Join BAKED extraordinaire Matt Lewis as he takes you on a delicious and unique journey through the sweet art of baking and pastries! Pick up tips and tricks that you can take home to wow your friends and family.

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot ® 6/15/2017 © Disney*





Mix It, Make It, Celebrate It!

THURSDAY, OCTOBER 12, 2017

12:15 PM Jennifer Bushman, Verlasso® Salmon, Patagonia

Sustainability: From Ocean to Plate. Saving the oceans and eating well is Verlasso® Salmon's mission. Join Jennifer Bushman for this incredible interactive experience that goes well beyond the making of a delicious dish and into the nuts and bolts of how to make every piece of the journey through your kitchen more sustainable!

MONDAY, OCTOBER 16, 2017

12:15 PM Jessie Lane & Lucas Smith, St. Augustine Distillery

Discover Florida's Original Bourbon and meet Lucas Smith, head distiller for St. Augustine Distillery, and Bartender Jessie Lane. Together they will take you on a journey from farm-to-bottle-to-cocktail of what Esquire Magazine and Whiskey Advocate call "one of best new American Whiskies". This is a rare opportunity to meet one of the pioneers of the American Craft Spirit movement and learn how to make a delicious world-class Old Fashioned!

TUESDAY, OCTOBER 17, 2017

12:15 PM Jessie Lane & Lucas Smith, St. Augustine Distillery

Discover Florida's Original Bourbon and meet Lucas Smith, head distiller for St. Augustine Distillery, and Bartender Jessie Lane. Together they will take you on a journey from farm-to-bottle-to-cocktail of what Esquire Magazine and Whiskey Advocate call "one of best new American Whiskies". This is a rare opportunity to meet one of the pioneers of the American Craft Spirit movement and learn how to make a classic Mint Julep!

WEDNESDAY, OCTOBER 18, 2017

12:15 PM Chris Morris, Master Distiller, Woodford Reserve

Sip the entire Woodford Reserve Family of Brands and learn from Master Distiller Chris Morris about the history, flavors, and cocktail blending. Take a walk with Chris through the production process and the 5 sources of flavor in producing fine Bourbon.

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot® 6/15/2017 © Disney*





Mix It, Make It, Celebrate It!

THURSDAY, OCTOBER 19, 2017

12:15 PM **Tonda Corrente, Lisa Wilk and Jill Ramsier, Orlando, FL**

Three of life's greatest joys: Wine, Cheese & Chocolate! What more do you need? Join our local "Tasty Trio" as you journey through different wines and pair them with cheese and chocolate that will make your mouth water.

MONDAY, OCTOBER 23, 2017

12:15 PM **Geraldine Randlesome, Creative Cutters, Richmond Hill, ON**

Holiday Treats: Chocolate Pizza. Be among the first to see Geraldine Randlesome's latest idea: themed chocolate pizza. Explore chocolate pizzas that can be themed to any holiday by using creative colors and toppings. While it may look difficult, it is easy to make and decorate and is suitable for any occasion!

TUESDAY, OCTOBER 24, 2017

12:15 PM **Geraldine Randlesome, Creative Cutters, Richmond Hill, ON**

Holiday Treats: Chocolate Bark. Bark can be a treat for all seasons and every member of the family. This irresistible, quick, and easy to make idea starts with melted chocolate and then embellished to taste. Use nuts, dried fruit, pretzels, crushed cookies, or candy to suit any family member's taste!

WEDNESDAY, OCTOBER 25, 2017

12:15 PM **Greg Johnston, Hornitos Tequila**

The Margarita might be the most popular cocktail in the U.S. but what about all the other great cocktails made with Tequila? Join the Master Mixologist for Hornitos Tequila as they introduce you to and explore some of the more obscure and forgotten cocktails crafted with Tequila.

THURSDAY, OCTOBER 26, 2017

12:15 PM **Emeline Fines, Casa Dragones Tequila**

Come sip and learn about this unaged silver tequila that is handcrafted to deliver the true essence of agave through an innovative process that focuses on purity. Come learn and indulge an exceptionally well-crafted sipping tequila.

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot® 6/15/2017 © Disney*





Mix It, Make It, Celebrate It!

MONDAY, OCTOBER 30, 2017

12:15 PM **Nirmala Narine, Nirmala's Kitchen, Highland, NY**

Painting for the Senses! Join Nirmala in an interactive activity utilizing spices that could be in your own pantry! Focus on your sense of smell to inspect new spices and blend your own creation. You will also get the opportunity to create your own piece of artwork utilizing spices as your medium. Aromatic fun for the whole family!

TUESDAY, OCTOBER 31, 2017

12:15 PM **Nirmala Narine, Nirmala's Kitchen, Highland, NY**

Painting for the Senses! Join Nirmala in an interactive activity utilizing spices that could be in your own pantry! Focus on your sense of smell to inspect new spices and blend your own creation. You will also get the opportunity to create your own piece of artwork utilizing spices as your medium. Aromatic fun for the whole family!

WEDNESDAY, NOVEMBER 01, 2017

12:15 PM **John D. Meisler, Don Q Rum**

In this exciting demo you'll learn how to use rum as an ingredient in your food, as well as create your own rum cocktail!

THURSDAY, NOVEMBER 02, 2017

12:15 PM **Frank Nasso, Blue Chair Bay Rum**

Mojitos the Blue Chair Bay Way – Taking new twists on the classic favorite Mojito! Don't like lime? No worries! Mint not your thing? No problem! There are lots of fun and flavorful ingredients for you to Mix It and Make It your own!

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot ® 6/15/2017 © Disney*





Mix It, Make It, Celebrate It!

MONDAY, NOVEMBER 06, 2017

12:15 PM **Jaime Salas, Trevor Schneider & Charlotte Voisey, William Grant & Sons**

Whether it's making margaritas by the BBQ, creating a bespoke new drink of your own or simply mastering the classic Martini, this hands on session will take guests through the essential tricks and techniques for making great cocktails at home. Our panel of expert mixologists will lead an interactive mixology demo complete with samples to try and interesting stories from cocktail culture through the ages. Featuring Reyka Vodka, Milagro Tequila and Hendrick's Gin

TUESDAY, NOVEMBER 07, 2017

12:15 PM **Jaime Salas, Trevor Schneider & Charlotte Voisey, William Grant & Sons**

Whether it's making margaritas by the BBQ, creating a bespoke new drink of your own or simply mastering the classic Martini, this hands on session will take guests through the essential tricks and techniques for making great cocktails at home. Our panel of expert mixologists will lead an interactive mixology demo complete with samples to try and interesting stories from cocktail culture through the ages. Featuring Reyka Vodka, Milagro Tequila and Hendrick's Gin

WEDNESDAY, NOVEMBER 08, 2017

12:15 PM **Stephanie Hersh, Oceania Cruises, South New Brighton, Christchurch, New Zealand**

Dessert Designs! Who doesn't love a quick, easy to prepare, and delicious dessert? Join Chef Steph to unleash your creativity with yogurt-painted glasses filled with a tiramisu trifle and a chocolate rose. Learn some great techniques to turn an ordinary dessert into something extraordinary to impress family and friends.

THURSDAY, NOVEMBER 09, 2017

12:15 PM **Stephanie Hersh, Oceania Cruises, South New Brighton, Christchurch, New Zealand**

Plentiful Confections! Don't miss this opportunity to join Chef Steph as she teaches how to make a delicious chocolate basket perfect to set the mood for your Thanksgiving table. This hands-on experience will show you how to prepare modeling

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot ® 6/15/2017 © Disney*





Mix It, Make It, Celebrate It!

chocolate and give you a chance to weave a basket or make your own chocolate cornucopia filled with peanut butter acorns.

MONDAY, NOVEMBER 13, 2017

12:15 PM **Anthony LoGerfo**, Publix Aprons Cooking School, Tampa, FL

Wrap It Up - Lettuce Wraps from Around the World! Explore some amazing flavors from across the globe and learn how to create an interactive experience for your next dinner party.

*All appearances, menu items, presentations and events are subject to change without notice.
All Mix It, Make It, Celebrate It programs will take place in the Festival Center,
located in Future World, Epcot ® 6/15/2017 © Disney*

