

Thanks to Our Ticket Vendors:

Pemberely & Plum

52 E. Madison Avenue
Springfield, 325-0131

10-5:30 Tues-Fri; 10-4 Sat

**Bill's Enchanted
Flowers & Gifts**

221 N. Main Street
Urbana, 653-7104

9-5 M-F; 9-12 Sat.

Chandler House

735 N. Limestone St.
Springfield, 322-3108

M-F 10-5 Sat 10-4

**Frame Haven Art
Gallery, Inc.**

1300 Goodwin Ave.
Springfield, 323-9088

10-5 M-F; 10-5 Sat.

Heart of Country

Gift Shoppe

1600 East Leffel Lane
Springfield, 325-3030

10-5 M-Sat.; 11:30-4 Sun.

Katie's Hallmark

2984 Derr Road
Springfield, 399-5014

10-9 M-F; 10-6 Sat; 12-5 Sun.

Schneider's Florist

633 N. Limestone Street
Springfield, 323-4634

8-5:30 M-F; 8-3:30 Sat.

SSO Office

300 South Fountain
(Turner Studio Entrance)
Springfield, 325-8100

9-4 M-F

For More Information

Call The Springfield Symphony Orchestra Office
at 325-8100 or visit us online at
www.springfieldsym.com



All Proceeds to benefit

The Springfield Symphony Orchestra

Culinary Capers Presents



WASSO proudly presents its

2009 Tour of FIVE Cottage Kitchens

featuring

"Cottage Industries" at the homes plus Chef Chetty

An array of cooking specialities and utensils as well as tastes to tantalize the palate!

Saturday, April 25
11:00 am - 3:00 pm

\$15.00 Pre Sale
\$20.00 at the Door

WASSO's Culinary Capers Welcomes You to "Cottages on Harding Road"

Browse the homes and kitchens; then step out into the backyards to enjoy the cooking specialties, chef's utensils and tastes for various vendors to tantalize your palate. We hope you will plan to spend the afternoon on Harding Road!

222 West Harding Road



The Webb Cottage

The home of Jeff Webb was built in 1950, a little later than the other homes on the tour but still a cottage style. He has lived here since 2006 and his decorating style takes advantage of rich vibrant colors. He chose to showcase the beautiful red oak hardwood floors, the detailed oak fireplace mantle and antique oak tables.

His kitchen makes good use of space reminiscent of the style of the 50's. His dining room is a reminder of the days when families gathered for dinner and shared their daily activities.

Jeff grew up in Forest Hills, is a graduate of Shawnee H.S., has one grown son, and enjoys flea markets and antiques which reflects his home style. Enjoy the day.

207 West Harding Road



The Smith Cottage

The home of Patricia (Trish) Smith was built in 1926 in this area once known as the "Oak Grove", hence the stately 150 year old oak trees that adorn her front yard as well as the back yard. She has lived in this beautiful Ridgewood cottage home for over a year and a half and enjoys the neighborhood. Her decorating style incorporates buttery yellows, neutrals and vivid reds which compliment the stunning hardwood floors and classic beauty of an era and craftsmanship which her traditional furnishings bring to life.

Trish grew up in New Carlisle, graduated from Tecumseh, and has two grown children. She lived in the most exciting city in the U.S., Las Vegas several years but has enjoyed moving back to Springfield and being close to her children and friends.

Please enjoy her fresh touches in her home, especially her kitchen – any woman's dream.

201 West Harding Road



The Osseck Cottage

Welcome to this home in the Ridgewood area. Built in 1924, this red, brick colonial house has been home to Art & Maureen Osseck and their two daughters for over 20 years. The home is situated on the very picturesque W. Harding Road, where many of the neighbors engage in gardening. As you pass through the entry way, you will notice many of the updates to this home over the past years. From a new kitchen and remodeled baths, to re-plastering the walls, the owners have restored it to its original design.

Antiques are featured throughout the home in keeping with the period design. Crown molding is abundant on the first floor enhancing the historical colors used throughout the house. The open first floor plan has been the key to entertaining family and friends over the years.

The two-car detached garage is a design focal point. The garage has no wood framing; it is designed strictly by using bricks. This garage has survived 85 years without one brick becoming dislodged.

Art & Maureen welcome visitors to their home along with Chef Chetty and his culinary team.

120 West Harding Road



The Phillips Cottage

The Phillips family has lived at 120 Harding Road for 45 years and has enjoyed this neighborhood while raising the family. They looked at many homes in Springfield, and this neighborhood beckoned them, busy street and all.

The house is decorated with family treasures, happy colors and a kitchen with many windows bringing in wonderful sunshine, which is a must for Harriet. She has filled the kitchen with many favorite keepsakes and enjoys entertaining family and friends in the large space.

She has thoroughly enjoyed this home, built in the 20's along with her great neighbors and the fact that the area is convenient to everything she needs.

104 West Harding Road



The James Cottage

Built in 1926, this Dutch Colonial style home was drastically remodeled in the 50's. The best change was adding a large "picture" window to the kitchen overlooking the garden and back yard. This has been a great house for Fred and Janet James to restore, decorate and enjoy with family and friends. The original living room, library and sun-room was opened to create a large "great room" which suited the family to a "T."

The kitchen was gutted the first week the family moved in over 19 years ago and given a vintage look which is a fun background for use of color and collectibles. The painted gingham-patterned floor was featured on a Martha Stewart magazine cover in 1996 and adds to the theme of the kitchen.

We thank you for visiting with us today and invite you to stroll through the home and the backyard where you will enjoy many visual treats along the way.

Please note:

Parking is **not allowed** on the north side of West Harding Road.

Parking is permitted on the south side of the street, any side street, or in the parking lot at the apex of Hawthorn and Harding.

The Culinary Capers Kitchen Tour is proud to present Springfield's own **Chef Chetty** as our **celebrity chef** for the 2009 event.

Currently featured at Rudy's Restaurant at Northwood Hills Country Club, Chef Chetty is a native of the Fiji Islands and has been in this country for 20 years. He is married with two children and has made Springfield his home. His culinary training began at The Midwest Culinary Institute at Cincinnati State College in Culinary Arts and Restaurant Management.

Since his graduation, he has been chef at the Scioto Country Club in Columbus, Ohio, The Peasant Stock Restaurant in Dayton, Ohio, and The Northwood Hills Country Club. In addition to the various Ohio restaurants, he was also chef at the Turtle Island Resort located in the South Pacific. One of Chef Chetty's most memorable moments at The Turtle Island Resort was when he met and served Senator John McCain.

Now, as a business partner and executive chef of Rudy's at Northwood Hills Country Club, his number one objective is to make Northwood Hills the premier destination restaurant in this area for steaks and seafood. The steaks are hand cut, pepper crusted, and very delicious. Chef Chetty invites everyone to Northwood Hills, which is open to the public, to try his creations.

For the tour today, he has generously created samples of his favorite foods for tour visitors to enjoy.

Unbelievable Bakery

Tammy Wiseman

With a passion for baking and the idea of starting her own business, Tammy Wiseman was able to realize her vision in the fall of 2003 when the Unbelievable Bakery was born. Tammy developed three signature gourmet products: the Unbelievable Brownie, the Unbelievable Blondie, and the Twist & Twirl Pretzel. With the help of some very supportive local business people, she started selling her products through retailers and coffee shops.

As word spread, she expanded The Unbelievable brand and products in a variety of venues including farmers markets in Columbus, Springfield, Yellow Springs and Fairborn. To grow her business Tammy established corporate accounts, worked with groups on fund-raisers, catered special events, and began shipping custom gift boxes for special occasions and holidays.

While she has expanded her product line with other gourmet bakery treats, for today's occasion, you will be enjoying her Unbelievable Brownies and Blondies . . . Bon Appetite!

Pampered Chef

Mary Jo Leventhal

Every woman loves to be pampered, and why should it be any different in the kitchen. As a Pampered Chef Consultant, Mary Jo Leventhal has had the opportunity to provide the at-home-chef the tools that make cooking easier and fun.

When Mary Jo decided to take on this business, she said, "I'm about as far away from chef status as you can get, but this provides me the chance to show other kitchen-challenged as well as kitchen-savvy cooks that anyone can make a wonderful, delicious, and attractive meal. You just need the right tools."

Mary Jo is available to assist organizations with fundraisers, brides with showers or registries, and groups with cooking shows. Stop by to taste and see what is new with Pampered Chef. As always the company has redesigned some products and introduced some new items to their top quality line.

Today, Mary Jo will be providing a drawing give-away for a P.C. Product, as well as samples of dips and seasonings for tasting. Stop by and enjoy the "Pampered Chef" life.

Tastefully Simple

Lisa Sheehan

Six years ago Lisa Sheehan became involved with a growing company called Tastefully Simple whose motto was "The food you love; the time you deserve." She now has 55 consultants working for her while she is still able to work from her home, give quality time to her two children, and enjoy her "dream job."

She feels that she is using her God-given talents to make a difference in the lives of others as the company features over 50 easy-to-prepare gourmet products that possess quality, convenience, and uniqueness.

At this event, Lisa will feature samples of delicious and versatile goods for visitors to sample from her Spring 2009 line. She also has information on how to attend or host a taste-testing party. Thanks for checking her out today.

D. Sweets, Cookies & Gifts

Donyale Hill

Donyale Hill began her business so that she could stay at home with her young children. She tapped into her desire to own a home-based business developing ideas to supply baked goods to local eateries. Soon a cookie recipe she had "tweaked" to make her own was something people requested and seemed to be excited about. As she supplied coffee shops and her cookie began to circulate within local events, she began to branch out and still remain a cottage industry.

Today she has serviced as far as Centerville, OH, while supplying baked cookies for local coffee shops, eateries, and florists. She has also been part of major local events including Rocking Horse Center-Spring Rush 2008 and 2009, Junior Service League Gala Events, Springfield Symphony Orchestra, Community Mercy Health Partners Winter Gala, and now WASSO'S Culinary Capers Tour!

She plans to branch out this year and develop a website offering D. Sweets on another scale. She strives to supply events with custom cookie shapes and designs to fit any occasion.

Herbs & Lace

Gifts from the Garden

Lisa Quesne & Sarah Benedict

They are a partnership of two ladies who like to garden, bake and craft. Since 2004 they have had a small gift shop and a garden in Clifton, OH, for events and for wandering. Although the recently closed the gift shop due to the economic climate, they still operate the building as a studio for their own work and hope to host craft parties and classes soon. They continue to create pressed flower pictures and cards as well as wood-burned gourds. Custom work is available in both these categories. They also provide small-order English-style baked goods such as Lemon Thyme Shortbread and Rosemary Scones. In addition, using the herbs from their garden, they make and sell herbal jams and jellies.

The garden is used to host events such as the fourth annual Victorian Garden Party fund-raiser for The Greene County Council on Aging coming up June 6, 2009.

Come see them in the historic village of Clifton any weekend and spend a moment in the garden. They usually have tea and scones for visitors and lots of enthusiasm for organic gardening.

My Thai Chef

Gee Shreebauchchom

Chongkonnee (Gee) Shreebuahchom is the founder and creator of My Thai Chef and the "My Thai Chef – Authentic Thai Cuisine for the Western Taste" Cookbook. Gee was born in Thailand and as a young child developed her passion for cooking.

As a little girl she was not allowed in the kitchen with the older girls, and she always desired to be like them, telling herself that one day she would have a kitchen of her own.

Gee holds a Master's Degree in business and now has a kitchen in Columbus, OH, to call her own. She has created the My Thai Chef website so that everyone can bring the joy and tastes of the Thai cuisine to their own home. On this site you will find all of the tools, recipe kits, and instructional videos you need to help you prepare any dish in the My Thai Chef Cookbook.

Dream Cup Coffee Shop

Rebecca Lewis

The Dream Cup Coffee Shop on West North Street in Springfield was opened in 2007 by Rebecca Lewis and her family. Using re-establishment money from the hospital zone, they chose to invest in Springfield and provide a fun, family atmosphere for all ages.

Rebecca's business is located in an old gas station building with a 50's design, featuring a drive-thru as well as sit-down cafe. Recently she has opened a large seating area where young people can have a place to come.

Rebecca is excited about her accomplishments and hopes to be a positive influence in Springfield. Her husband Chris is a Tecumseh H.S. graduate, and she hails from Montgomery County. Before Dream Cup, she worked with at-risk children for the Clark County Board of Education.

Although she was unable to bring all her coffee making machines today, she will provide you with wonderful samples from her menu.