

# FEZZIWIG'S

• MARKET PLACE •

## Calendar of Events

### STORE HOURS

10am-5pm Tuesday, Wednesday, Friday & Saturday  
**10am-7pm Thursday** 12pm-4pm Sunday  
 Closed Mondays



No reservations...just show up!

**Every Thursday in June!  
 4pm-6pm**

### It's CRUSH HOUR!

Enjoy wines by the glass specials every Thursday at FEZZIWIG'S. We're the only place in downtown O'Fallon where you can enjoy wine outdoors! Our private Garden Courtyard is a great getaway spot to meet up with friends.

**Thursday, June 15, 4:00-6:00pm "Crush Hour"**



**Thursday, June 15, 4:00-7:00pm  
 Farmers & Artisans Market**

Delicious locally-grown produce and flowers, fresh-baked artisan goods, amazing farm raised beef, pork and chicken and other home-made products are yours for our 2<sup>nd</sup> annual markets. Come and enjoy fresh-brewed iced tea or wines by the glass while you meander through the carriage house, garden courtyard and our store. **Join the many that make Thursdays a Fezziwig's Farmers Market Day!**

**Friday, June 16, 6:00-8:00pm**

### "Forks & Corks" Wine, Appetizers & Live Jazz!

\$39 per person / 60 guest limit / reserve by 5pm June 13



It's Summertime and the Livin' IS Easy! Join us for a lovely summer night in our courtyard & carriage house for an indulgent night of wine, appetizers & great live jazz music. Your ticket will include 2 drink tickets, appetizer buffet & passed hoes d oeuvres. Additional wines may be purchased. Some cafe tables will be in

carriage house & courtyard plus lots of mingling space. Enjoy catching up with friends under the romantic ambiance of European string lights, candle light! Book this event early! Space is limited. *Tax additional, but no tipping!*

**Wednesday, June 21, 11:00am-12:30pm**

### Parisian Omelettes & Crepes Hands-on Class

\$30 per person / 12 guest limit / reserve by June 18

There is a special skill to flipping, folding, and creating beautiful french crepes & omelettes. Learn from one of the best teachers on the subject, **Jen Mueller from The EGG & I**. Jen is a favorite instructor at Fezziwig's and you'll enjoy all she has to teach you. You'll learn how to create these masterpieces and taste all the goodies afterwards. Sweet & savory crepes & omelettes will be on the menu today! Wines by the glass available for purchase **Storewide savings on purchases following the class.** Ages 12 and up with an accompanying adult class participant.

**Thursday, June 22, 4:00-6:00pm "Crush Hour"**



**Thursday, June 22, 4:00-7:00pm  
 Farmers & Artisans Market**

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**Thursday, June 22, 6:00-7:30pm**

### "Cooking with Wine" Hands-on Class

\$45 per person / 10 guest limit / reserve by June 19

We all know that you should only cook with the wines you would drink, right? Tonight chef Joele Pinkerton will guide you through what wines are great to cook with and how to create spectacular recipes for the summer season. Scallops in a ginger citrus sauce, pork with pinot noir sauce and other great recipes! You don't want to miss this class! A glass of wine of your choosing is included in the price and additional wines may be purchased. **Storewide savings on purchases following the class. Age 21 and over...i.d. required**

**Saturday June 24, 11:00am-1:00pm**

### "Sweet Summer Pies" Hands-on Class



\$35 per person / 10 guest limit / reserve by June 21



She's back! Carol Tucker is a customer favorite pie & bread baking instructor at FEZZIWIG'S and is always at our Farmer's Market each

Thursday during the summer! Today Carol will teach you the art of the "no fail" pie crust, what pans are best to use, and how to use this summers fresh fruits to create amazing pies! Now all you need is ice cream! Bring your own apron and a rolling pin! Ages 12 and older please accompanied by an adult participant. **Storewide savings on purchases following the class.**

**Sunday June 25, 1:00-2:30pm**

### "Grilled Flat Bread Pizzas & Summer Salad" Demonstration Class

\$29 per person / 18 guest limit / reserve by June 21

Need some quick, easy and delicious summertime meals that won't heat up the kitchen? Then you should come to this class! Chef Joele will whip up spectacular summertime pizzas to throw right on the grill. We'll show you some new & different ideas to shake up your menus. All participants will get generous tasting portions of each pizza and a nice big ice cold salad to accompany the flatbread pizzas. Ages 12 and up accompanied by an adult participant. Wines by the glass available for purchase. **Storewide savings on purchases following the class.**

**Tuesday, June 27, 11:00am-1:00pm**

### "Skinny BBQ" - Hands-on Class



\$25 per person / 12 guest limit / reserve by June 24

It's always a challenge to host or go to a BBQ and keep your girlish figure! Let us help you! Chef Joele & Ellen will create gorgeous recipes on the grill such as perfectly grilled vegetables with our famous Balsamic vinaigrette, a trick to perfect kabobs and grilled fruit - yep...fruit! YUM! Generous tasting portions and recipes are given out at class. Wines the by the glass are available for purchase. **Storewide savings on purchases following the class.**

**Make reservations at [www.shopfezziwigs.com](http://www.shopfezziwigs.com)**

**Thursday, June 29 11:00am-1:00pm**

## “Eat Your Rainbow- Colorful Power Foods”

### Demonstration Class

\$25 per person / 18 guest limit / reserve by June 25

Your body may find a pot of gold in health benefits if you eat your rainbow of power foods. Chef Joelle will explain which fruits & vegetables are best for your body and in what ways. She will share why the colors of these foods matter and what they will do for your overall health. The best part is you'll taste several recipes using these amazing foods and get the recipe cards to create them at home. Wines by the glass available for purchase. **Storewide savings on purchases following the class.**

**Thursday, June 29, 4:00-6:00pm “Crush Hour”**



**Thursday, June 29, 4:00-7:00pm**

### Farmers & Artisans Market

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**Monday, July 3 & Tuesday, July 4**  
**FEZZIWIG'S CLOSED for Independence Day**

We will reopen Wednesday at 10:00am.

**Thursday, July 6, 4:00-6:00pm “Crush Hour”**



**Thursday, July 6, 4:00-7:00pm**

### Farmers & Artisans Market

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**Sat, July 8, 11am-4pm and Sun, July 9, 12-4pm**

## “Vintage Vibes” in the Carriage House

No reservations necessary – open to the public!

As part of our “Art in the Barn” series this summer, we are inviting Vintage collectors & vendors to come share their finds or creations with you all weekend long. Peonies & Milk Furniture & décor will be there with spectacular new pieces, as well as other vendors with vintage jewelry, aprons, hats, glass collections and much, much more! If you enjoy vintage, you don't want to miss this special one weekend only presentation. Bring your checkbook, cash & credit cards. You'll purchase items directly from these vendors. Fezziwig's will be open from 10-5 on Saturday and 12-4 on Sunday. Wines by the glass are available for purchase!

**Saturday, July 8, 6:00-8:00pm**

## “Chefs Table- Mediterranean Cuisine.”

\$59 per person / 24 guest limit / reserve by 5pm, Wednesday, July 5



A few times a year, we are able to host a “chef's table” experience at Fezziwig's. Tonight we will create a Mediterranean escape in our courtyard (weather permitting) where you'll enjoy appetizers, lemon cous-cous, Greek salads, rosemary infused lamb and dessert all prepared by Guest chef Shaine Khanamuenwai. Wines by the glass are available and bottles of wine too with a small corking fee. What a great date night or just even a chance to catch up with friends! Book this event quickly! It's sure to sell out fast. This is an adult event.

**Sunday, July 9, 1:00-3:00pm**

## “Vintage Baking” Hands-on Class

Back in Time with the Betty Crocker Cookbook

\$30 per person / 12 guest limit / reserve by July 6

Put on your best red lipstick, don your favorite vintage apron (or go get one at the vintage vibes show in the carriage house) and get prepared to bake through back recipes in vintage bakeware that Fezziwig's has for sale. How fun will this be! Grab your friends, go to the vintage market before the class and enjoy an afternoon from days gone by. Ages 12 and older please and must be accompanied by an adult participant in the class. Wines by the glass available for purchase. **Storewide savings on purchases following the class.**

**Thursday, July 13, 4:00-6:00pm “Crush Hour”**



**Thursday, July 13, 4:00-7:00pm**

### Farmers & Artisans Market

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**Saturday, July 15, 1:00-4:00pm**

## First Annual Perfect Pie Baking Contest

Judging 10am-12:30pm, Awards 12:45pm, Public tasting 11am-1pm

**Register to participate beginning June 10**



Register in-store as early as June 10 to compete in this fun and exciting “Old Fashioned County Fair-themed” pie baking competition. Entry fee is \$25 per person which includes a required Mason Cash pie baking dish and Fezziwig's 800 degree spatula. **Limit 10 competitors per category (two categories).** Pies will

be judged by special guests behind closed doors on Saturday, July 15 from 10am til Noon. Awards for 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> place in each category and special awards for Best Crust and Best Presentation beginning at 1:00pm. People's Choice Award at 2:00pm. Sponsored by Fezziwig's Marketplace and Mason Cash (Established in England in 1800). See in-store for complete details.

**Watch for our entire July event schedule coming soon!**

**Make reservations at [www.shopfezziwigs.com](http://www.shopfezziwigs.com)**

#### PLEASE NOTE:

Reservations for most events must be made at least 72 hours prior to the event so we know how much food preparation is required. Also, if we do not receive enough reservations by 72 hours in advance, there is the possibility an event will be postponed to a later date or cancelled.