

# MUKAI MASTER CLASS

MUKAI FARM & GARDEN PRESENTS

## Winter Warmers: Hot libations for Cozy Social Distancing

Monday, December 14th ~ 12:00pm

### Instructors: Cheryl Lubbert of Nashi Orchards & Lia Lira of Bramble House



Looking for something other than eggnog this season? Inspired by the Nashi Orchards mission of passionately pursuing delicious libations, Cheryl Lubbert of Nashi Orchards and Lia Lira of Bramble House will demonstrate finding a variety of aromatics to make a selection of hot spiced drinks perfect for the Holiday season. The course will cover different variations on mulled wine, spiced cider, and hot spiced Asian Pear perry, using both familiar spices as well as some you might not yet know. We will also discuss how to adapt the recipes into non-alcoholic concoctions.

Click below for more info & to register for this online class



Cheryl Lubbert

Cheryl & Lia will be donating their instructor fee to an island non-profit!

**REGISTER NOW**

**\$25**  
per person



Lia Lira

Cheryl Lubbert is a gardener, home chef, and co-owner of Nashi Orchards, an award-winning producer of Heirloom cider and Asian Pear perry. Her Japanese inspired home sits on an old Vashon Island orchard that produces far too many Asian pears, a problem that led her to experiment with how to preserve the fruit and extend the season. Initial projects with pickling led to more ambitious fermentations using fruits and vegetables from her own garden, and today she delights in making everything from umeboshi to pickled daikon. Nashi Orchards is also one of the only American perry producers currently fermenting Asian pear juice. While Cheryl approaches most projects with the practicality of a home cook, she's also received professional training at the French Pastry School in Chicago on preserving. She's fascinated by food and drink as expressions of culture and sees every new dish as an opportunity to learn.

Lia Lira is the chef and owner of Vashon Island restaurant Bramble House, currently featuring the Lia's Chicken Shack pop up. After growing up on Island, Lia moved to New York to pursue cooking and worked in a number of Michelin starred restaurants, including The River Café and Jean Georges, culminating in joining Jean-Georges' culinary team and traveling the world as a trainer, then Culinary Director of the team. During this time in New York she also competed on season three of Top Chef, set in Miami. After living in Mexico for a few years, Lia returned to the Pacific Northwest to open Bramble House. Here, she has been able to use her experience with ingredients from around the world to create high quality, modern American cuisine.



**MUKAI**  
FARM & GARDEN

Mukai Master Classes offer fun, on-line get-togethers and access to Mukai Farm & Garden programs that explore Japanese and Asian American culture. Most classes will be offered on-line, and we may gather in-person when we can ensure safe social distancing.

[CLICK HERE](#) to subscribe to Mukai Farm & Garden email newsletter for class additions and updates.