



### About Alex

Alex Reethof has worked in and around the Hotel, Restaurant industry since 1974. He started at age 16 as a “Pot Washer” and was promoted up to Dishwasher, then progressing several years to become Chef of some top fine dining restaurants from Seattle to Sarasota. In May of 2009 he was “Coaching” the Wheeler High School culinary team to provide behind the scenes support for the Metropolitan Cooking Show in the Galleria in Atlanta) when the head chef approached Chef Alex to get “Mike’d Up” and substitute for another on-stage chef presenter.

That started him back into the world of Culinary Education. He currently is a Chef Presenter at the Viking Cooking School. He has a BS Degree from Penn State in Food Service and Hotel Administration.

Alex has enjoyed shopping in our market for years and services his active catering business with hand chosen fresh ingredients from Buford highway Farmers Market.



## Chef Alex Reethof The Bounty of American Cuisine Culinary Ambassador Series

5600 Buford Highway  
Doraville, GA 30340  
770 455 0770

[www.bufordhighwayfarmersmarket.com](http://www.bufordhighwayfarmersmarket.com)



### Salmon Three Ways

Originally from the Northwest Alex loves salmon. This class will illustrate how to expand the use of our delicious sashimi salmon from appetizer to entrée and into lunch the next day. Start with stuffed salmon and sole spirals then enjoy chilled poached salmon with watercress and make a little extra for a lite lunch of Poached Salmon, Manchego cheese, Pear, Spicy Greens Salad. Of course you will try your hand as well and there will be plenty of samples to enjoy!

Wednesday July 7, Tuesday July 13, and  
Tuesday July 27, 7-9pm

### Cioppino, A San Francisco Eat

Sign up to take a stroll through the Market with Alex Reethof as you select fresh seafood and other accompaniments for this evening's recipe. As you all know our Market boasts a bounty of fresh seafood and this class will show you how to get the most from our many selections.

Be prepared to get right into the action, shopping, cooking and eating. But I warn you don't wear white as eating is messy because that big steaming bowl is full of seafood much of it still in the shell.

Wednesday August 11, Tuesday August 17 and  
Tuesday August 31 7-9 pm.

\$15 per person (includes \$10 Buford Highway  
Farmers Market Gift Card)

Contact Bill [bill.bhfm@gmail.com](mailto:bill.bhfm@gmail.com) or call 678 873  
7447 for class reservations