

# Let's Talk Food

of food traditionally served in small steamer baskets or on small plates.

Lisa added growing up, she was surrounded by family who enjoyed cooking and baking for home use only. But, after working with James, she said she found a growing interest in the many new ideas that his vast experience and teaching nature present.

James has been a chef in various restaurants, but said customers wanted to learn to make his food for their friends and families. He decided to start writing cookbooks and wanted to take the self-publishing route to write books he knew people want.

"Lisa is my editor, my public relations, my business manager, and my brand designer, so we keep everything under one roof to be more efficient and more cost effective," he said. "We really enjoy working so close and are a great team."

## A new venture

The pair will use their cookbooks to inspire a new venture that took off earlier this year at Backus Community Center. Passport to Cooking with Chef James Shipley will be offered to cooks of all levels for \$25 in the Backus kitchen.

"We take our topics from ideas from our students and are open to personalizing classes for a group," James said. "People will learn options for the recipes we make in class, so that they can personalize to their dietary restrictions and to their tastes."

The next class, Cooking with Kids, is planned for 6:30 p.m. Friday along with other classes planned for April. Backus officials say they will see how much interest is generated in the classes before offering them on a regular basis.

For more information on the cooking classes, contact Backus staff at 285-7225. The Shipley's cookbooks are available locally at City Drug as well as online at Amazon and Barnes & Noble. Readers can also contact the authors at [www.shipleypublishing.com](http://www.shipleypublishing.com).



(Above) Cooking student Beverly Mayfield takes a whiff of chef James Shipley's sweet-smelling pecan sauce.



Chef James Shipley and sous chef Lisa Shipley pose for a photo at Backus Community Center before teaching a Passport to Cooking class March 12.