



**The Spice Lab**  
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*The Spice Lab is our multi-use event space. We invite our guests to embrace their creativity and curiosity through spice-focused classes, pop-ups, and events.*



## THE SPICE LAB: PRIVATE CLASSES

Join us for a memorable experience in The Spice Lab! Curio's private classes are designed to engage the senses and inspire creativity — perfect for team-building or a celebratory occasion. Explore our offerings below and reach out to start a conversation about your next event.

### Offerings

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Classes are taught by Curio team members or by our founder Claire Cheney. (More about the spice team on the next page.)

#### SPICE 101: MEET THE SPICES

Delve into the world of spices with this demonstration-style class.

We'll explore spice history, share pro techniques for using spices, and guide your group through a 'how to' spice-tasting exercise. And, we'll prepare a simple, seasonal recipe to bring the lessons to life.

**Fee:** \$850 for up to 10 participants. (Up to five participants may be added at \$60 per person).

Sample spice, beverage, and light tasting menu included.

#### THE ART OF SPICE BLENDING

Experience the enchantment of spice blending with this hands-on class, taught by Claire Cheney, Curio's blender-in-chief. Learn Claire's unique flavor theory and taste rare spices, exploring flavor and aroma. We'll make a classic blend together and then each participant will create their own custom blend, choosing from the over 80 spices in our Spice Lab cabinet

**Fee:** \$1200 for up to 10 participants (maximum for this class).

Coffee and a light snack included.

### Other Details

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**Scheduling** Classes must be scheduled at least one month in advance.

**Payment** A \$500 deposit is required to secure the class date; the balance is due two days prior to the class date.

**Cancellation/Refunds** The deposit is fully refundable up to 14 days before the scheduled class date. Canceling between 13 and seven days prior to class will incur a \$150 fee, deducted from the refund.

During the week prior to class, the deposit is not refundable.

If we cancel (due to illness or emergency), we'll work with you to reschedule the class or provide a full refund.

**Special Requests** We will accommodate special requests when possible.

**Custom Classes** We'd be delighted to discuss a custom event with you — email [sage@curiospice.com](mailto:sage@curiospice.com).

## Teacher Profiles



**Claire Cheney** founded Curio Spice Co. in 2015 to source spices directly from farmers and share their stories through her unique blends. She's worked in the specialty food and restaurant industry for the last decade and has spent years hunting sustainable and socially responsible

spices, most recently traveling to Ethiopia, Costa Rica and Madagascar. Since founding Curio, Claire has taught classes at Harvard University, Babson College, and Milk Street Cooking School. She is a member of the seminar teaching faculty at Cambridge School of Culinary Arts.

Curio Spice has been featured in *Saveur*, *Food & Wine*, *Bon Appetit*, *The Wall Street Journal*, *NYT Wirecutter*, as well as other national and regional media.



**Josh Mamaclay** has been fascinated by flavor since he first dove into the back of the pantry at 10 years old. His passion for food brought him to Johnson & Wales University and, since then, he's worked in pizza shops, fine dining restaurants, a chocolate factory, and a meal delivery kit test kitchen.

Now, when he isn't tasting every spice possible or photographing everything at Curio, Josh instructs on Milk Street TV and at the Milk Street Cooking School.



**Sarah Hartzell** has a passion for cooking that was stoked at an early age by her grandmothers. As a toddler, she would help pit cherries for pie. Her technique and culinary skills have improved since then — now she gets significantly less cherry juice on the walls! Sarah is owner of Two Knives and a

Pan where she provides both in-home personal chef services and a weekly meal delivery service. She is also a recipe developer for Curio Spice and loves creating recipes to make cooking with spices more approachable.

At home, Sarah enjoys cooking for (and with) her husband and two young daughters, who seem to love food just as much as their mom!



**Susan Turner** heads our recipe development program, creating and testing delicious dishes — and feeding our team many, many cookies to get the ratios just right. She also coordinates our class offerings and directs our graphics program. Susan has been cooking since childhood

and grew up in a family who gardened, cooked, canned, baked, and made things. She's fussy about tomatoes and crazy about Kampot red long pepper.