

Self Up Yelp Reviews

01/14/2019

Anna M.

“Took a cooking class and we learned how to make gumbo!! it was my first time ever and it took about 3 hours. It was very authentic and we were nicely greeted at our Chef's home. It was super cozy and it was very nice for him to welcome us to his house. The gumbo was DELICIOUS! He taught us many tips and tricks about cooking and made the experience very enjoyable. He was also considerate and made it to my spice tolerance because it is quite low. Very friendly and knowledgeable about the dish”

11/20/2018

Colleen C.

“Five stars for both Selfup and for our Master Chef and great person, Joe Roy Pendarvis, the gumbo class.

Selfup was super easy to set up, there are many options, and the schedule is very flexible. We requested the gumbo class late, it was filled, we were offered other options or a different night. it was nice to have some calendar /option flexibility and to have communications be timely so we could plan.

Gumbo is something my husband loves, i have always been indifferent. But clearly i have never had delicious gumbo until i was at Joe's class. I cannot say enough good things about the food, the set-up, the hospitality, the clear and useful instructions, and the time with Joe. Interesting, informative and delicious.

I highly recommend this class--you will enjoy the time, the company and be exposed to a new approach to gumbo. Certainly, you will love the meal.”

11/20/2018

RJ T

“Chef Joe Roy Pendarvis gumbo class is the real deal. I lived in New Orleans. I know gumbo! What Chef Roy teaches you to make is the real deal...full stop! Not only was the gumbo delish, but it was a thoroughly pleasant evening talking his youth, his travels and the culture of the Gulf Coast. Those who live north of the Mason-Dixon line have no idea about how different bayou country it is from the stereotypic TV view of the "South". Furthermore, he has perfected the gumbo recipe to the fewest moving parts to give you a chance of reproducing what he can make. I especially like the way he makes the roux...a mysterious but key ingredient that is origins is wrapped in the mists of

time.... With his techniques, you have a fighting chance of success. Just do it. Attend the class.”

11/12/2018

Lisa D.

“My son and I learned how to make roux and gumbo with Chef Joe P last night and it was a positively delightful evening. Joe was so welcoming with his great conversation, talking about everything from food to wine, cookware and where to find ingredients.

Joe added a lot of depth to the class by sharing his background knowledge of southern cooking, including his childhood growing up on a shrimp boat in Alabama. We could participate as little or as much as we wanted and his class could easily accommodate any level of culinary skill. The class culminated with a sit down to amazing gumbo and biscuits, wine, and relaxing conversation.”

Verlocal Reviews

Feb 14, 2017

Annette W. -

“I would have to say if there was a 6 or 7 star rating I would have picked that instead! What a wonderful time we had. I set up this cooking class for my daughter, we were celebrating her 24th birthday, it was great! Joe was very communicative every step of the way. He welcomed us into his home and it truly felt like we were coming over to a friend's home for dinner. They had 2 adorable French bulldogs and were very respectful about them being around us. We did not see them until we insisted that they let them come out. So if you would prefer that the dogs not be out that was perfectly fine, you would never know they were there or even lived in the home. If you like dogs and would like them to be out be sure to ask to see them, they are adorable, especially that "butter bean" and very well behaved!! The location was easy to find, parking was free and right near his home. The home was lovely, beautifully decorated for Mardi Gras, warm and inviting. There were 4 of us plus Joe and plenty of room for all of us in the kitchen to hang out, cook, talk and be a part of the entire process. Joe served the most delicious cheddar and scallion biscuits when we arrived. We drank wine and talked and had such a good time. Joe is very passionate about his cooking and it shows, he is an excellent cook. He knows so much about New Orleans history and food from the area, very interesting, all the info he shared. Be sure to ask lots of questions he is a wealth of information! I have to say, none of us really had much experience with gumbo. One had never had it before and was a bit leery, one was "not a fan" of gumbo and the other two never really had much of it but everyone was willing to give it a try for the birthday girl :) You get to choose what kind of gumbo to make, so we ended up picking andouille sausage/pork tenderloin/crumbled bacon Joe confessed he had never made it but

OMG that was the BEST GUMBO EVER! I think we quickly realized that we really had no idea what good gumbo was even though most of us had had it at a restaurant in New Orleans. We found out that there is a big difference between gumbo that is cooked in a large quantity for a fast paced restaurant and being at home with a local who grew up with his mama cooking it his whole life, WOW, simply amazing, you HAVE to try it, even if you have had it before and was "not a fan"! Oh, and the cornbread that was served with it was incredible as well, never had cornbread that tasted that great. Not only did we have plenty to eat while we were there we were given large mason jars of left overs to take home with us :) Since we were celebrating a birthday I also wanted to have a dessert. After checking out Joe's blog I saw stuff about his great grandmother's pound cake recipe. I quickly followed up with Joe on that, "can you make one for us?" ... YES he said. We surprised my daughter with a beautiful homemade pound cake with a traditional port and whipped cream icing ... AMAZING. It was not super sweet but it was super dense and so so delicious! Make sure to ask Joe about that, he can make all sorts of flavors for the icing but if you want something traditional the port was really good. We did have to pay a little extra for the cake but so worth it. Great added bonus to be able to order a dessert as well. So, EXCELLENT food, great conversation, cold wine, new friends ... overall a BIG success, I highly highly recommend this class. Thanks so much Joe for everything, most appreciated!!!"

Nov 8, 2016

Ali E.

"What a wonderful experience this was. I bought this cooking class for my fiance's birthday. We're both big foodies and love to try something new. The pre-communication with Joe was great. He was very thorough about checking in, giving us directions and making sure that he could give us the best experience possible. Joe greeted us at the door with two wonderful and friendly dogs (we're both dog lovers). We entered his home, which was very clean and charismatic, and everything was set up and ready to go. He also made absolutely mouth watering homemade cheddar and scallion biscuits for us to snack on throughout the process as well. The class itself was great. He asks ahead of time how involved you want to be and then provides guidance and advice along the way. We learned how to make a roux, the best way to cut vegetables, and what ingredients are the most powerful when making a gumbo. The class was also filled with great conversations. Joe is very friendly and outgoing and is so passionate about southern cooking. We loved hearing about his family, growing up in the south, southern cooking and his opinions about Boston's cuisine. Once the gumbo was made, we insisted that he and his partner enjoy a bowl with us so we sat down to eat. He also packaged up two full containers, as well as a bag of biscuits and a delicious sweet pie to top it all off. This is a must do. We will definitely be reaching out to Joe again!"

Aug 22, 2016

Maria B.

“This class was so much fun and incredibly informative! (And delicious, too!) Joe walked my husband and I through how to make gumbo, step by step, explaining everything really clearly and giving us a lot of interesting background information on what we were doing. Joe is a fantastic host who makes you feel so welcome and goes the extra mile to make you comfortable and make sure you have a great experience. This class is such a unique opportunity in the Boston area and I can't recommend it enough. I can't wait to make gumbo at home now thanks to Joe's excellent teaching :)”

May 24, 2016

Lindsay F.

“The only way to describe my experience learning how to cook Shrimp Gumbo with Joe is fabulous. The minute Joe opens his door you feel his southern hospitality. He is delightfully funny, informative and passionate. His love for his family and southern roots are evident through the lesson. I prefer the hands-on type of classes and this lesson was easy to follow and Joe was patient on explaining every step along the way. The dish was super flavorful and even richer in taste the following day. If you're looking for a fun afternoon with a group of friends or a fun suggestion for a date, I highly recommend Joe's Gumbo lesson. You'll cook, drink lovely wine, eat and eat, and enjoy listening to Joe's family stories about Alabama. Can't wait to try another lesson :)”