



**DANIELLE WECKSLER**  
*General Manager & Instructor*

Fans of cable TV marinate 24/7, in food competitions, recipes and creative ideas for entertaining. Yet many avowed foodies achieve full adulthood with little or no training in how to cook - really cook. That's where Danielle Wecksler and her crew come in – transforming raw desire into mad kitchen skills.

Danielle is a born foodie who began cooking as a kid, shadowing her mom baking cakes, concocting fried rice and building lasagna; all pretty advanced stuff for a young culinarian. “Cooking was a way we connected, and it was creative. I loved it.”

She still loves it, and clearly enjoys spreading the gospel of homemade to the students who gather at Charleston Cooks! store and teaching kitchen buzz every day of the week with those seeking tips and tools.

While she began her professional career in software with Apple, Danielle soon felt drawn from Silicon Valley to the stove. She took her passion for cooking to school, studying at the prestigious Tante Marie Cooking School and Italy's Apicius Professional Cooking School in Florence. Both took her natural talent and added professional technique. “But I still come from a place of home cooking; the professional training just supplements that.”

She also worked at the Sur La Table specialty store in California, which proved great prep for the retail side of Charleston Cooks! “It all starts with a good chef's knife, and the other tools just make it more fun.”



Danielle laughs that the most common question new cooks ask is: “When is it done?” She always asks them to clarify: what will “done” mean to them. What are they looking for? “The keys to cooking well, and with confidence, are practice and experience.”

When she’s not at the stove, you’ll find Danielle and her husband enjoying the laidback Lowcountry life with their two dogs.