

The Farmer's Kitchen

at



TURKEY HILL FARM

2010 Spring, Summer & Early Fall Cooking Classes

Visit TurkeyHillFarmVt.com for class details.

April: Old-Fashioned Maple Sweets

Sat, April 17, 10-1: *Maple Cream & Sticky Buns* -
\$45, includes light lunch

Sun, April 18, 10-1: *Old-Fashioned Raised Donuts
Dipped in Maple Syrup* - \$45, includes light lunch

May: Wild Edibles

Sat, May 8: *Demystifying the Nutrient-Dense Diet at the
Fiddlehead Festival* - free

Sat, May 15, 10-2: *Gather & Prepare a Creative
In-Season Wild Edibles Lunch* (includes making
raw milk soft cheese) - \$60

Sat, May 22, 10-2: *Gather & Prepare a Creative In-
Season Wild Edibles Lunch* (includes making raw cream
crème fraîche) - \$60

June: Dairy Month

Sat-Sun, June 5-6, 1-5: *The Family Cow Workshop*
- \$65 per day or \$120 for both, includes afternoon
refreshments and evening milking. Rustic camping and
farmers' breakfast: \$15 per person

Sat, June 5: *Caring for the Family Cow & Selling Raw Milk*

Sun, June 6: *Raw Milk Processing: Making Butter, Soft
Cheese, Crème Fraîche, Mozzarella & Ice Cream*

Sat, June 12, 10-1: Making Raw Cream Butter, Herbed Compound Butters & Artisan Bread- \$45, includes light lunch

Sat, June 19, 10-1: Growing & Preserving Herbs—Making Herb Vinegars, Raw Milk Soft Cheese with Herbs & Herb Butter - \$45, includes light lunch

July – Slaughtering & Processing Your Own Chickens – Date and details to be announced on TurkeyHillFarmVt.com

August: The Summer Garden

Sat, August 14, 10-2: Making Fresh Veggie Artisan-style Pizza & Raw Milk Mozzarella - \$60, includes a student-prepared lunch

Sat, Aug 21, 10-1: Preserving the Summer Garden: Canning, Freezing, Drying & Winter Storage - \$45, includes a light lunch

Lacto-Fermented Foods - Aug. or Sept. date and details to be announced on TurkeyHillFarmVt.com.

September: The Late Summer Garden

Sat, Sept 11, 10-1: Preserving the Late-Summer Garden: Canning, Freezing, Drying & Winter Storage - \$45, includes a light lunch

Sat, Sept 18, 10-2: Making Raw Milk Ricotta Cheese, Fresh Tomato-Herb Sauce & Fresh Pasta - \$60, includes a student-prepared lunch

October: Columbus Day Weekend 2nd Annual Apple Festival at the Farm

Fri, Oct 8, 10:30-11:30: Cooking with Boiled Cider Syrup - \$15

Fri, Oct 8, 1-3: Making Old German-Style Donuts - \$30

Sat, Oct 9, 10:30-11:30: Cooking with Boiled Cider Syrup - \$15

Sat, Oct 9, 1-3: Cooking with Apples - \$30

Sun, Oct 10, 10:30-11:30: Cooking with Boiled Cider Syrup - \$15

Sun, Oct 10, 1-3: Making Old German-Style Donuts - \$30

Visit TurkeyHillFarmVt.com for class descriptions and details. Classes are instructed by traditional farm cook Margaret Osha in *The Farmer's Kitchen* at Turkey Hill Farm. To register, call **802-728-7064** or **802-431-3028**, email **localfood@turkeyhillfarmvt.com**.

Turkey Hill Farm

55 Turkey Hill Road, Randolph Center, VT 05061

TurkeyHillFarmVt.com