

FALL COOKING CLASSES AT THE SILO

Slow and Savory:

Soups and Stews for Autumn

Friday, October 2nd • 6:30pm-9:30pm

Chef Catherine Felix

Full Participation, \$100

The culinary equivalent of slipping into your favorite sweater on a crisp autumn evening.

Bread and Pizza Workshop

Saturday, October 3rd • 11am-2pm

Chef Catherine Felix

Full Participation, \$100

Let "bread-head" Catherine Felix show you how to make tasty versions of bread and pizza.

Big Chef, Little Chef: Brunch

Sunday, October 4th • 10am-1pm

Nancy Stuart

Full Participation, \$80

Junior chefs ages 6-10 accompanied by a parent. Price is per parent-child team.

Lunch From The Book:

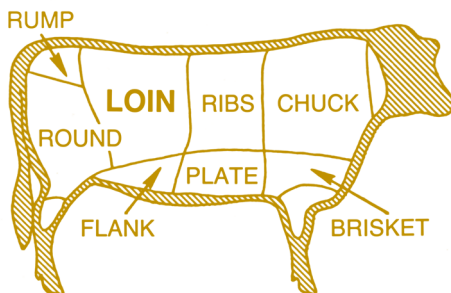
Comfort Me with Apples by Ruth Reichl

Wednesday, October 7th • 11am-2pm

Cassandra Purdy & Sandy Daniels

Full Participation, \$85

We will make lunch using her recipes from around the world flavored with her stories of cooking with famous chefs.



Bountiful Baking for Junior Bakers

Monday, October 12th • 1-4:30pm

Sandy Daniels

Full Participation, \$60

Create fresh baked goods filled with the bounty of the fall harvest. Ages 11-15. \$60 (includes Silo apron!)

A Sublime Vegetarian Meal

Friday, October 16th • 6:30-9:30pm

Cassandra Purdy

Full Participation, \$85

Come learn a few versatile crowd-pleasing recipes as you embark into the world of vegetarian food.

Tasty Thai

From Your Own Kitchen

Saturday, October 17th • 11am-2pm

Suchada Palmer

Demo, \$85

Share Suchada's passion for Thai food as she unlocks time honored secrets of family recipes.

Big Chef, Little Chef: Supper

Sunday, October 18th • 10am-1pm

Nancy Stuart

Full Participation, \$80

Junior chefs ages 6-10 accompanied by a parent. Price is per parent-child team.

Holy Cow! Happy Acres Farm

Anatomy of a Roast Complete with A Fall Harvest Dinner

Friday, October 23rd • 6pm-9:30pm

Butcher Sal Dileo & Sandy Daniels

Demo, \$95

Demystify the cuts of beef and enjoy a seasonal meal featuring produce from Finnegan's Farm, West.

FALL COOKING CLASSES AT THE SILO



East Coast Food Meets West Coast Wine

Saturday, October 24th • 6pm-9pm

Anne McClelland

Demo and Wine Tasting, \$125

Join us for an evening of California wines paired with delicious local produce and delicacies.

Halloween Magic

Sunday, October 25th • 10am-1pm

Nancy Stuart

Full Participation, \$45

For kids ages 5-10. Celebrate Halloween through cooking!

New England Open-House Cookbook

Saturday, November 7th • 11am-2pm

Sarah Leah Chase

Demo, \$100

Learn "simple and elegant" New England-inspired recipes from Sara's newest cookbook. Price of book included in class.

**Register for Classes at
www.hunthillfarmtrust.org**



Italian Thanksgiving

Sunday, November 8th • 11am-2pm

Chef William Cosgrove

Full Participation, \$100

Shock the Pilgrims with these palate delights! With Upper Crust's own Bill Cosgrove.

International Feast of the 7 Fishes

Saturday, November 14th • 11am-3pm

Chef Daniel Rosati

Full Participation, \$110

An international twist on the traditional Italian Christmas Eve seafood feast.

Great Holiday Baking

Sunday, November 15 • 10am-3pm

Chef Daniel Rosati

Full Participation, \$90

Mix up your holiday dessert table with a new dish!

Questions?

Contact

Cooking School Director

Sandy Daniels

sdaniels@hunthillfarmtrust.org

