



## **AT-THE-ORCHARD COOKING CLASSES**

Join us for a one day, hands-on class in our kitchen. Class begins at 12:00 noon. For five hours we will create, cook, taste, and you will learn how to make a five-course meal. At 5:30 that same day, we will sit down with our ten students and one guest each of their choosing for a farm-style, alfresco, five-course meal overlooking the apple orchard. Each course will be paired with a wonderful wine from one of the Apple Hill Grower Wineries. Course fee is \$100 + \$25 materials fee: Includes dinner and wine for two. Must be 21 years old.

### **AT-THE-ORCHARD MENU**

**OVEN-ROASTED TOMATO AND GOAT CHEESE BRUSHETTA**

**FRENCH ONION SOUP • POACHED SALMON ON WILTED BABY SPINACH**

**CORNISH GAME HEN • ROASTED ASPARAGUS • ZUCCHINI PANCAKES, POLENTA**

**CHEESECAKE WITH BLUEBERRY GARNISH • CHOCOLATE DIPPED STRAWBERRY**

To pre-register, go to *contact us* page of [kidsincapples.com](http://kidsincapples.com) web site and email Robyn Delfino at [rjdelfino@aol.com](mailto:rjdelfino@aol.com) or call (530) 306-6565. Class size limited.

#### **Class Dates:**

Friday, April 16 <sup>th</sup>	12:00-5:00	Dinner 5:30
Saturday, April 17 <sup>th</sup>	12:00-5:00	Dinner 5:30

## **HAPPILY-EVER-AFTER WEDDINGS:**

### **DISCOVER THE EXTRAORDINARY HIDDEN SECRET OF CAMINO**

Come to Kids Inc and meet Dottie from the Camino Flower Shop. Dottie is organizing a gathering of local wedding professionals who want to show you the secrets this area has to offer. This intimate wedding showcase will give you examples of the beautiful wedding and reception venues that some of the Apple Hill Growers and Wineries provide. On April 17 and 18, 2010, you can mingle with photographers, wedding cake makers, and more. If you have a wedding in your future or have a loved one who does, you WILL NOT want to miss this great event!

For Questions Contact Dottie  
at [www.caminoflowershop.net](http://www.caminoflowershop.net)  
or call (530) 644-5730