



Farmers' Thanksgiving Cooking Class and Dinner

at **KIDS INC.**

#5 on the
Apple Hill Map

November 12, 2011

Dinner at 5:30

Join us for a one day, hands-on class in the **Kids Inc Kitchen**. This four hour class will feature **Chef Rhonda Barsotti** and Barsotti Juice. Class begins at 1:00: You will learn to create a farm fresh, Thanksgiving feast including the secrets of making the perfect pie crust. At 5:30 that same day, our students will enjoy a farm-style four-course meal overlooking the apple orchard and vineyard (If weather permits—inside, if not.) Each course will be paired with a delicious wine from **Boeger Winery**, an Apple Hill Grower.

Course fee is \$90: Includes cooking class, dinner and wine. Must be 21 years old to register.
Pre-registration required: email Robyn Delfino at rjdelfino@aol.com or call (530) 622-0184. Class size limited.

Farmer's Thanksgiving Class MENU

Sugar & Nut Glazed Brie * Crostini with Sun Dried Tomato Jam
Butternut Squash & Apple Soup
Turkey with Herbs of Provence & Citrus
Cranberry, Apple & Sausage Stuffing
Bourbon Cream Corn * Sweet Potato Puree
Cider Gravy
French Apple Pie and Pumpkin Pie