



Baking Series with guest Pastry Chef Karin Desveaux-Potters

Join Cynthia and Karin in the kitchen and learn the art of baking some new & traditional favorites for the season.

Your class begins at 9:30 am at the farmhouse. The first 3 hours (or so) are devoted to a combined instruction and hands on cooking class. Your morning will start with a coffee or tea in the sunny breakfast room where Cynthia and Karin will review the menu and the day's activities.

Following your class, lunch will be enjoyed in the farmhouse dining room. Students will learn about the region, its food and wine and the stories behind the menu they will be creating together. Your day will finish around 1:30- 2pm...giving you time to visit some local wineries in the area.

Saturday, October 2nd

“Flatbreads and Spreads”

Learn to make a variety of easy flat breads, and some accompanying spreads. Impress your family and guests!

Saturday, October 16th

“Traditional Savory Pies and Phyllo appetizers”

With holiday entertaining around the corner, learn how to make some great one-dish meals and unique appetizers for your freezer.

Saturday, October 30th

“Breakfast Breads & Sunday Brunch”

Looking for some new ideas for weekend guests? Learn the art of baking breakfast rolls & breads and some quick Brunch entrees.