



**From the Farm Cooking School**  
*Heritage Farmhouse – September 28th*

**Escape to days gone by and discover the joy of cooking on a wood oven and a modern one too!**

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 Heinz will review the menu and the day's activities. This also could include picking a few ingredients in her vegetable and herb gardens. Following your class, lunch will be enjoyed in the farmhouse dining room or in the screened in porch. 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 in Hillier...

***Corn Chowder with pork sausages***  
***No-knead pioneer bread***

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***Stuffed Roasted Chicken with Apples, Onions & Herbs***

***Mushroom Ragout in a cream sauce***

***Fresh Herb Spatzle***

***Seasonal vegetables***

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***Pear & Raisin Bread Pudding with a Vanilla sauce***