

May 20, 2022

EVENTS

- May 25: Guild-sponsored EatUp at MIDA in Boston
- June 11 & 18: Armenian Food Tour & Cooking Class
- June 22: Next Culinary Book Club: Black, White and The Grey
- June 24-26: Berkshires Weekend

Wait List Only Culinary Guild EatUp: MIDA Wednesday, May 25 7:00 PM Location: MIDA Boston 782 Tremont Street, Boston Cost: Pay your own way

MIDA



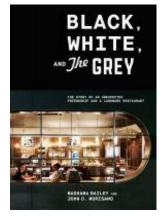
New Date! Armenian Food Tour & Cooking Class with Lisa Kouchakdjian of Love on a Plate Watertown & Belmont Food Tour: Saturday, June 11, 11 AM-1 PM Cooking Class: Saturday, June 18, 4-7 PM Location: Verrill Farm in Concord Cost: \$55 Capacity: 10



ARMENIA

| If you would like to be put on the wait list, please click on the link below, and if someone cancels or another table opens up, we will contact you! Named by <i>Food & Wine</i> as one of the top 10 Best New Chefs in America 2020, owner Chris Douglass calls MIDA "an inspired Italian neighborhood restaurant." All the restaurant's pastas are made in- house, leaning toward Southern Italian, mixed in with some northern dishes. You can view the menu <u>here</u> . We've been waiting to try this restaurant for far too long, so it's high time we went! | <text><text><text><text><text><text></text></text></text></text></text></text> |
|---|--|
| | |

New Book! Culinary Book Club: Black, White, and The Grey Wednesday, June 22 7:00 PM Location: TBD Cost: Free, but please bring a dish related to the book (if possible) to share (please indicate what you'll bring in SignUp Genius)



Please join us to discuss **Black**, **White and The Grey: The Story of an Unexpected Friendship and a Beloved Restaurant** by Mashama Bailey and John Morisano, a memoir about the trials and triumphs of a Black chef from Queens and a white media entrepreneur from Staten Island who built a relationship and a restaurant in the Deep South, hoping to bridge biases and get people talking about race, gender, class, and culture.

The Grey refers to the restaurant the two founded in an abandoned Greyhound station in Savannah, Georgia. Chef and restaurant owner David Chang, whose memoir we read as our first book club book, said the book "blew him away."

Guild member Elaine Haffey loves The Grey so much that she recommended it to member Corinne Meyer, who has been there numerous times!

Wait List Only!

Culinary Weekend in the Berkshires June 24-26 Home of Lisa Jacobs in Stockbridge Capacity: 8 Cost: \$120, includes lodging & some meals



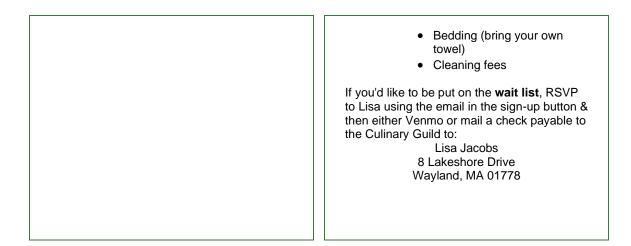
Guild Membership Chair Lisa Jacobs is once again graciously opening her home in Stockbridge for a weekend of food and fun.

We'll cook in, dine out, visit some of the area's foodie hangouts and maybe take in a cultural experience or two. Choose from a variety of activities (or do them all!):

- A visit to Cricket Creek Farm, MassMOCA, and the Clark Museum
- Visiting the Farmer's Market and Rubiner's Cheese Shop in Great Barrington on Saturday.
- Visiting Baldwin & Sons (vanilla extract makers) in West Stockbridge.
- Visiting Chocolate Springs & Highlawn Dairy Farm in Lee.
- Visiting cultural institutions, such as the Norman Rockwell Museum, Hancock Shaker Village, The Mount (Edith Wharton's home), Naumkeag, and Ventfort Hall Mansion and the Gilded Age Museum.
- Kayaking or canoeing in Lisa's backyard.

The price includes:

- Two nights lodging at Lisa's home
 - Two breakfasts + one dinner on Saturday night



www.culinaryguild.org info@culinaryguild.org // CONNECT WITH US //





Culinary Guild of New England | c/o Ellen Gitelman, President, Sudbury, MA 01776 <u>http://www.culinaryguild.org</u>

> Unsubscribe tomrarich@alum.mit.edu Update Profile | Constant Contact Data Notice Sent by cgne.communications@gmail.com powered by

