



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



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 *Food & Wine* 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 [here](#).

We've been waiting to try this restaurant for far too long, so it's high time we went!



Lisa Kouchakjdian of **Love on a Plate-Armenia** has cheerfully agreed to lead this two part class!

Part one includes a tour of Armenian food shops on Saturday, June 11, in Watertown and Belmont, where she'll explain the different ingredients that go into Armenian dishes, introduce us to some of the owners, and help us buy ingredients, if interested. She'll also take us to a great falafel place for lunch afterward, if you want to join her.

During part two on Saturday, June 18, Lisa will teach us how to make two mezzes (Armenian appetizers), stuffed grape leaves and eetch, and one dessert, khatayif (with shredded phyllo dough). We'll enjoy samples of both mezzes as we cook too!

There is a misconception that traditional Armenian foods are too hard to make, or too time-consuming to make in this busy, modern-day world. Love On A Plate-Armenia dispels those myths. We'll learn how to cook healthy, traditional Armenian dishes that will be the hit of your summer (and year-round) parties.

Please sign up for both the tour and the cooking class when responding

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

- Bedding (bring your own towel)
- Cleaning fees

If you'd like to be put on the **wait list**, RSVP to Lisa using the email in the sign-up button & then either Venmo or mail a check payable to the Culinary Guild to:

Lisa Jacobs
8 Lakeshore Drive
Wayland, MA 01778

www.culinaryguild.org

info@culinaryguild.org

// CONNECT WITH US //



Culinary Guild of New England | c/o Ellen Gitelman, President, Sudbury, MA 01776
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