



Your Monthly Newsletter June 4, 2022

UPCOMING EVENTS

- **June 9: Commonwealth Kitchen Food Festival**
- **June 11 & 18: Armenian Food Tour & Cooking Class**
- **June 22: Next Culinary Book Club: Black, White and The Grey**
- **June 24-26: Berkshires Weekend**
- **August 6: Pool Party at Corinne Meyer's in Cohasset**
- **September 19: Opening Meeting**

EVENTS IN THE WORKS

- Dinner in the Field at Wilson Farm EatUp
- Miznon EatUp
- Indian Food Tour & Cooking Class with Pallavi Mehta

CommonWealth Kitchen Food Festival

Thursday, June 9

4:00-7:00 PM

Location: Parking Lot adjacent to Seaport
Common, 85 Northern Avenue, Boston

Cost: \$15 in advance, \$20 at the door



CommonWealth Kitchen, a nonprofit food-business incubator in Dorchester that helps

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



some of the most interesting and diverse artisan food companies in our region make it from a pipe dream to your plate, presents an evening of sipping, sampling, and shopping that you won't want to miss!

The event includes:

- Almost 100 local vendors serving up everything from arepas and vegan burgers to Jamaican sauces, Middle Eastern sweets, and gourmet chili sauce.
- Craft beer from local Black-owned breweries (ticket includes one free beer or non-alcoholic beverage)
- The opportunity to explore and purchase unique, handcrafted food products, including small-batch hot sauces, artisanal fair-trade chocolate, all-natural energy bites, gourmet cocktail mixers, and so much more!
- A fleet of food trucks
- The chance to support locally-owned businesses founded by women and minorities.

Visit their [event page](#) for a complete list of participating businesses.

Purchase tickets using the link below, then email cgne.communications@gmail.com to let us know you're coming, so we can arrange to meet!

Lisa Kouchakdjian 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

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 to share (please indicate what you'll bring in SignUp Genius)

Wait List Only! **Culinary Weekend in the Berkshires**

June 24-26

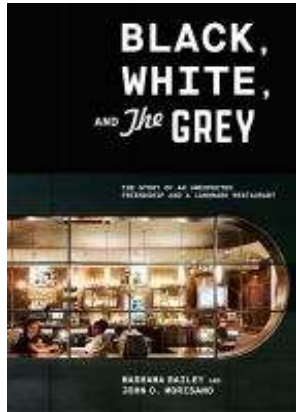
Home of Lisa Jacobs

in Stockbridge

Capacity: 8

Cost: \$120, includes lodging & some meals





If there's one book you read this year, it's this one! 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." We think you'll agree!

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

Besides the fascinating story of the restaurant's creation, there are some terrific recipes that you can use for your next party.

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

If you would rather arrange your own accommodations, please also let Lisa know by using the link.

Mark Your Calendar!

Save the Date!

Summer Pool Party

Saturday, August 6

1:00-4:00 PM

Location: Home of Corinne Meyer
in Cohasset

Cost: TBD



Guild Treasurer Corinne Meyer has graciously opened her home in Cohasset overlooking the Atlantic Ocean to Guild members for this fun afternoon around the pool.

It wouldn't be a Guild event without food, of course. It will likely either be pot luck or a catered clambake. We'll keep you posted as soon as we know, but make a point to be around for what will surely be an unforgettable event.

Annual Culinary Guild Opening Meeting

Monday, September 19

Location: TBD

Cost: TBD

We're still more than two weeks away from summer, but June is when we traditionally start thinking about our Opening Meeting, if you can believe it!

We'll provide more details as they develop, but we promise the meeting will be something wonderful, so please put the date in your calendar now. And think about who you might want to invite!

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The Culinary Guild
of New England 