



## Your Bi-Monthly Newsletter June 25, 2022

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### A NOTE FROM THE BOARD

Since we are heading into the July 4th holiday, and many people will be on vacation during the month, this will be our last newsletter until late July. Please make sure to read the entire newsletter and mark your calendar for any upcoming events and activities that interest you, including becoming a Culinary Guild board member!

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### UPCOMING EVENTS

- **August 6: Pool Party at Corinne Meyer's in Cohasset**
- **September 21: Opening Meeting featuring Elle Simone's Scott's *Boards***

### MEMBER NEWS & IDEAS

- Cook Up Something Wonderful: Join the Culinary Guild board
- Wilson Farm Annual Dinner in the Field
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### EVENTS IN THE WORKS

- Guild-sponsored EatUps at Miznon, de la Posta, and more
- Armenian Food Tour & Cooking Class with Lisa Kouchakjian
- Indian Food Tour & Cooking Class with Pallavi Mehta
- Next Book Club:

## Upcoming Events

### Summer Pool Party

**Saturday, August 6**

1:00-4:00 PM

**Location:** Poolside at Corinne Meyer  
in Cohasset (as shown below)

**Cost:** Bring a summery dish to share (sign up  
for your course on SignUp Genius)

### Annual Culinary Guild Opening Meeting Featuring America's Test Kitchen's Elle Simone Scott

**Wednesday, September 21**

**Location:** Verrill Farm

11 Wheeler Road, Concord

**Cost:** \$35 members; \$45 non-members (add'l  
\$10 can be applied toward a membership)



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

Please bring a dish or beverage, preferably with a summer seaside theme. Please also bring your own towel.

**Note:** There are quite a few steps at the house, some of which do not have railings.



With charcuterie boards all the rage these days, what better way to start the new membership year than with a meeting devoted to them, featuring a demonstration by one of our own: food stylist and America's Test Kitchen cast member Elle Simone Scott!

Elle recently published **Boards: Stylish Spreads for Casual Gatherings** for America's Test Kitchen. During this fun evening, when all our members are together, she'll share some of the contents of the book, including letting us in on trade secrets ranging from plating techniques to how she keeps things looking fresh on set (and all party long).



## Member News & Ideas

### Cook Up Something Wonderful: Join the Culinary Guild Board



The Guild is only as good as its members, particularly its board members, so we are

### Wilson Farm's Annual "Dinner in the Field"

Thursday, July 21, 4-7 PM

**Location:** Wilson Farm in Lexington

**Cost:** \$140



Wilson Farm's "Dinner in the Field" used to be one of the highlights of summer, pre-Covid. Well, we're happy to see that the event is finally back!

looking toward new people to join our board during the 2022-23 membership year.

Requirements include interest in and enthusiasm for all things culinary! The board meets once or twice a month for about an hour on Zoom. Occasionally we get together in person.

Being on the board is not only fun, but it allows you to make connections with some amazing people.

Contact Culinary Guild president Ellen Gitelman with your interest by clicking on the button below. She'll also be reaching out to members individually to discuss the future of the Culinary Guild, so look for a note from her soon.



Over the years many Guild members have put together a table of 10 to enjoy this wonderful pretty much self-explanatory event featuring a gourmet four course meal created by Master Chef of France Raymond Ost (formerly of Sandrine's Bistro in Harvard Square) paired with wine/champagne.

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