



Your Bi-Monthly Newsletter March 30, 2023



UPCOMING EVENTS

- **April 1:** Afternoon Tea at Vintage Tea & Cakes **Last Call**
- **April 22:** Food Justice: Growing a Healthier Community through Art exhibit at the Fuller Craft Museum + lunch at The Farmer's Daughter
- **May 6:** Afternoon of wine tasting at Aaronap Vineyards
- **May 20:** Rescheduled The Herb Lyceum Cooking Class
- **June 22:** Strawberry Cocktail Party at Verrill Farm

EVENTS IN THE WORKS

- Baking class at Yafa Bakery & Cafe in Somerville

MEMBER NEWS

- Half-year Culinary Guild memberships still available

Upcoming Events

Last Call: 5 Spots Remaining!
Afternoon Tea at
Vintage Tea & Cake Company

Saturday, April 1
11:00 AM-12:30 PM

Location: Vintage Tea & Cake Company in
Lexington

Cost: \$30 (+ tax & gratuity)

Sign up by Friday, March 31



Join fellow Guild members as we indulge in a traditional, but relaxing afternoon tea at The Vintage Tea and Cake Company's brand new tea room in Lexington.

February's sample menu includes:

Pastries

Chocolate Strawberry Mousse Tarts
Lemon Squares
Plum French Macaron
Pistachio Vanilla Cream Puffs (N)
Traditional Scones served with Jam & Butter (Clotted Cream – \$3 extra)

Finger Sandwiches

Classic Cucumber w/ Dill & Radish
Goat Cheese & Caramelized Onion
Coronation Chicken
Smoked Salmon with zesty dill spread

And of course, a generous selection of teas!

Food Justice: Growing a Healthier
Community through Art exhibit +
lunch

Saturday, April 22
(exact time TBD)

Location: Fuller Craft Museum in Brockton &
The Farmer's Daughter in Easton

Cost: Free museum admission + pay your own way
for lunch



Food security is among the most basic of human needs, but contemporary issues prevent equitable access to food. Economic inequality and structural racism, corporate agricultural practices, food waste, climate change, and domestic and geopolitics are among the many factors that contribute to disparity in food resources around the globe.

The exhibit "Food Justice: Growing a Healthier Community through Art" critically explores complex human issues that can shape and influence positive change in food security. Art's transformative potential will enable viewers to understand food insecurity in meaningful ways and be inspired towards change.

After visiting the exhibit we will have lunch at The Farmer's Daughter in Easton, known for their fresh and interesting farm-to-table cuisine, where we will discuss ways in which the Culinary Guild can help prevent food insecurity.

Aaronap Cellars Private Wine Tasting

Rescheduled!

Saturday, May 6, 4:00 PM

Location: Aaronap Cellars
28 Carlisle Rd., Westford

Cost: \$12
Capacity: 8



Enjoy an afternoon or evening (exact time TBD) sampling Aaronap's innovative, artisanal, hand-crafted wines among the winery's barrels and fermentation tanks.

Includes extensive wine sampling, souvenir tasting glass, winemaker trivia, inside info, and general merriment. Open to member and plus 1's.

Aaronap sources the highest quality grapes and fruit from their estate vineyard and other carefully selected partner vineyards and orchards in New England and beyond. In the winery, their winemaker guides each batch by hand, using techniques that elevate and enhance the qualities of the fruit to produce innovative artisanal wines.

Vegetable & Side Dish Cooking Class + Lunch at The Herb Lyceum

Sunday, May 20, 12:00

Location: The Herb Lyceum
368 Main St., Groton

Cost: \$87.21 (includes snacks, lunch, herbs to take home & cooking class)

Capacity: 12

Sign up by May 15



Please note: If you previously signed up for this class, you still have to sign up again, but you do not have to pay again.

Chef Wil Gilson (Puritan & Co, The Lexington, Geppetto, Cafe Beatrice) worked as the chef at his family's farm, The Herb Lyceum @ Gilson's, when he was just 18 (but worked at Marcuccio's in the North End when he was just 15!). He recently took over management of the farm, where he holds exquisite monthly five-course farm to table dinners in the property's cozy barn, as well as cooking classes.

This private class for Culinary Guild members only, will focus on vegetables and side dishes, starts with a demonstration followed by group instruction.

Light snacks and beverages will be served throughout the class, which concludes with a communal lunch featuring the dishes we made, as well as a salad and dessert. If the weather is nice we will eat outdoors overlooking the farm!

Each attendee will also receive some herb staples to take home.

Sign up with the link below; you will then be sent a private link to sign up with The Herb Lyceum directly.



Strawberry Cocktail Party

Thursday, June 22, 6-8 PM

Location: Verrill Farm, Concord
Cost: TBD

Verrill Farm put on quite a spectacular event in celebration of the short-seasoned strawberry last year, so we're going as a group this year! Join us at this fairly new tradition: Strawberry Cocktail Party featuring out-of-this-world strawberry-centric appetizers and sweets made by Guild member Jen Verrill and her staff, plus a strawberry cocktail. Water and a special non-alcoholic strawberry beverage will be available; beer and wine will be available at a cash bar.

Sign up now so we can book a block of tickets when they become



available--pay later!

Member News

Save \$45 on half-year Culinary Guild memberships!

*please
join us*

Do you know someone who wants to try the Culinary Guild on for size? Starting March 1, we're offering a very sweet deal: **pay just \$50** for a half-year membership, a \$45 savings, that lasts until August 31, 2023. You can buy one for a friend; they make great gifts!

As a member they'll receive the benefits you've come to expect, such as:

- **Discounts** from our fabulous partners--membership pays for itself
- **Cooking** demonstrations and hands-on experiences
- **Meet** local chefs, purveyors, producers, cookbook authors and more
- **Networking** with people who share your passion

Have questions? Contact Membership Chair Lisa Jacobs at membershipcgne@gmail.com.

[Buy memberships](#)

The Culinary Guild
of New England 