



**May 16, 2023**

## Upcoming Events

**Last call!**

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

**Sunday, May 20, 12:00-4:00 PM**

**Location:** The Herb Lyceum  
368 Main St., Groton

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

**Capacity:** 12



**Save the date!**

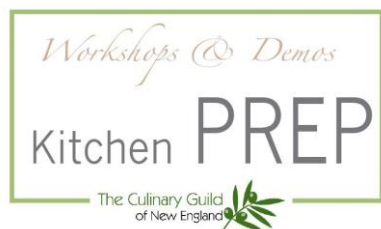
**Mediterranean Pastry  
Making Class  
at Yafa Bakery**

**Tuesday, June 6, 7:00-9:00 PM**

**Location:** Yafa Bakery  
594 Somerville Ave., Somerville

**More details to come**





This is your last chance to sign up! We're quite glad we had to reschedule since we will now be able to cook with local vegetables and we will be eating outside as long as it doesn't rain!

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.



Yafa means beautiful in Hebrew and Aramaic. Everything at Yafa Bakery is just that: the scratch-made treats are as eye-catching as the art on the walls, created by owner Abdul Awaad.

His delectable savory and sweet baked goods play with ingredients and ideas from Turkey, Tunisia, Morocco, France, and Italy, such as chocolate-covered dates embellished with 24-karat gold; fluffy honey-soaked buns with orange, cranberry, and coconut, and delicate confections made of pine nuts or pistachio.

He has graciously offered to teach us how to make one or two of his unique creations in this one evening workshop. Is your mouth watering yet?

More details to come, but take it from President Ellen Gitelman and Secretary Judi Kotanchik: you'll want to clear your calendar for this one! Details to come in the next newsletter.

**Let's Dish: Food on a Stick**  
**Sunday, June 11, 12:00-2:00 PM**

**Location:** Home of Janet O'Brien  
in Lincoln

**Cost:** Bring a dish to share

**Capacity:** 15

**Strawberry Cocktail Party**  
**Thursday, June 22, 6-8 PM**

**Location:** Verrill Farm, Concord

**Cost:** \$40 (and worth every penny)



Our first Let's Dish--the Culinary Guild's signature event where everyone brings a different dish that interprets a certain theme--in more than three years, has more possibilities than you can shake a stick at!

That's because this Let's Dish is all about putting food on a stick. The only caveat: you must grill your items at home, since a grill won't be available at Janet's home.

Think shishkebab, pintxos, satay, or throw some creative ideas up the wall and see if any of them "stick!" Or just Google "Food on a stick."

Sign up to bring an appetizer, a main course or a dessert. Janet will supply the beverages.



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.

**The link to purchase tickets is now live on Verrill Farm's web site: hurry because this event will sell out.** You'll have to navigate to the Events tab and then select the Strawberry Cocktail Party to purchase your ticket. If you already expressed interest by signing up with us previously, you should also use this link, if you haven't done so already!

## Member News

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



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](mailto:membershipcgne@gmail.com).

[Buy memberships](#)



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

[Unsubscribe tomrarich@alum.mit.edu](mailto:tomrarich@alum.mit.edu)

[Update Profile](#) | [Constant Contact Data Notice](#)

Sent by [cgne.communications@gmail.com](mailto:cgne.communications@gmail.com) powered by



[Try email marketing for free today!](#)