



**April 22, 2023**

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#### **UPCOMING GUILD EVENTS**

- **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 in Westford
- **May 20:** The Herb Lyceum Cooking Class in Groton
- **June 6:** Baking class at Yafa Bakery & Cafe in Somerville
- **June 11:** Let's Dish in Lincoln
- **June 22:** Strawberry Cocktail Party at Verrill Farm

#### **NON-GUILD EVENT IDEAS**

If you decide to go to any of these events, please email us at [cgne.communications@gmail.com](mailto:cgne.communications@gmail.com), and we'll connect you with other members.

- **April 28:** [Dames Delicious - Evening of Culinary Adventures](#)
- **May 2:** [Spring Supper Club at Frank in Beverly](#)
- **May 7:** [Project Bread's Walk for Hunger returns](#)

#### **MEMBER NEWS**

- Half-year Culinary Guild memberships still available

## Upcoming Events

### Last Call!

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

**Saturday, April 22**

11:00 AM

**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

**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, 12:00-4:00 PM**

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

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

**Capacity:** 12

**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

**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**



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?

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.

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.

**Save the date!**  
**Let's Dish Again!**  
**Sunday, June 11**

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

**Cost:** Bring a dish  
**More details to come**



It's been, what, at least four years since we've held a Let's Dish, the Culinary Guild's signature event where everyone brings a different dish that ties into a selected theme.

We are very excited about returning to one of our most popular events. Please stay tuned for more details!

**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](mailto:membershipcgne@gmail.com).

[Buy memberships](#)



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