



**Your monthly
newsletter**

June 6, 2023

UPCOMING EVENTS

- **June 11:** Food on a Stick Let's Dish at Janet O'Brien's in Lincoln
- **June 22:** Strawberry Cocktail Party at Verrill Farm
- **July 6-8:** Culinary Weekend in the Berkshires at Lisa Jacobson's in Stockbridge
- **July 22:** End of Year Member Pool Party at Corinne Meyer's in Cohasset
- **August 24:** Union Square Market Tour

IN THE WORKS FOR NEXT MEMBERSHIP YEAR

- Opening Meeting!
- Hudson Food Tour
- Butchering class at Walden Meats
- Pastry making class at Yafa Cafe
- Beekeeping and honey lecture & tasting

Upcoming Events

Last Call

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

Order tix before they sell out

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.

If you already signed up with the Guild previously, you still need to purchase your tickets, if you haven't done so already!

Culinary Weekend in the Berkshires

July 6-8

Location: Home of Lisa Jacobs in Stockbridge

Cost: Pay your own way (lodging fees TBD + food + entertainment)

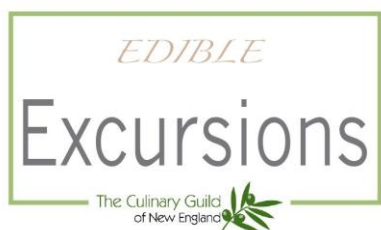
Capacity: 8

End of Year Member Pool Party

Saturday, July 22, 1:00-4:00 PM

Location: Poolside at the home of Corinne Meyer in Cohasset

Cost: Bring a summery dish to share (tell us your dish when you sign up) & BYO wine or alcoholic beverages, if desired (water & iced tea will be provided)



Membership Chair Lisa Jacobson is again graciously hosting us 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!):

- Cricket Creek Farm, MassMOCA, and the Clark Museum in Williamstown
- Farmer's Market and Rubiner's Cheese Shop in Great Barrington
- Baldwin & Sons (vanilla extract makers) in West Stockbridge.
- Chocolate Springs & Highlawn Dairy Farm in Lee.
- Cultural institutions, such as the Norman Rockwell Museum, Hancock Shaker Village, The Mount (Edith Wharton's home), Naumkeag, and Ventfort Hall
- Kayaking or canoeing

Lodging costs include:

- One or two nights at Lisa's home
- Bedding (bring your own towel)
- Cleaning fees

RSVP to Lisa using the email in the sign-up button & then either Venmo or mail a



Celebrate the end of our 2022-23 year with fellow members enjoying the pool and the magnificent views of the Atlantic Ocean in Cohasset at the home of Guild Treasurer Corinne Meyer.

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

If you'd like to drink wine or other alcoholic beverages, please bring your own. Water & iced tea will be provided.

check payable to the Culinary Guild to:
Lisa Jacobson
8 Lakeshore Drive
Wayland, MA 01778

If you would rather arrange your own accommodations, please also let Lisa know.

Nibble Kitchen-Led Union Square Somerville Market Tour

Thursday, August 24, 6-7:30 PM

Location: A market near Nibble Kitchen, 1 Bow Market Way, Somerville

Cost: Free, but you are encouraged to purchase a few things during the tour to support Union Square's small and family-owned businesses!



Union Square's numerous markets offer a wealth of culinary delights. These small markets are not only ethnically diverse – ranging from Brazilian to Bengali – but they also serve a surprisingly broad clientele.

We will visit three markets, and we will finish the tour in Nibble Kitchen where we will learn more about their international chefs and cuisines.

