



Eve and Chris Kaplan-Walbrecht
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Organic Cooking Classes!

*Come explore our farm fields, harvest fresh produce;
together we'll cook a meal like you have never experienced!*

CALENDAR OF CLASSES:

Saturday May 9, 11am–1pm,
Saturday June 20, 11am–1pm,
Sunday July 12, 11am–1pm,
Friday July 3, 11am–1pm,
Sunday July 19, 11am–1pm,
Sunday August 2, 11am–1pm,
Friday August 7, 11am–1pm,
Saturday August 22, 11am–1pm,
Monday August 24, 3-5pm,

“Hunt & Gather” Egg Brunch
Beyond Basil - Pesto and Pasta Exploration!
Make Your Own Vegetarian Dumplings!
Farm Fresh Infusions and Herb Oils
“Hunt & Gather” Egg Brunch
The Pizza Garden Party Lunch
The Pizza Garden Party Lunch
Pie Brunch . Easy Like Sunday Morning.
Eggplant Exploration!

Join us at our Organic Farm Market for creative cooking classes with our **own organic produce** led by our Farmstand Manager and Chef, Melissa Rebholz. All classes are \$25 per person, or \$100 for any 5 classes. Register by calling 722-8777 or email info@gardenofvefarm.com with contact information of all attendees. Registrations will be accepted until 1 week prior to date of class, please contact us to check availability after this time. Class size will be limited to 10; if enrollment is insufficient we reserve the right to cancel and pre-registrations will be refunded. Classes will be held rain or shine. Children over 10 years old are welcome. \$5 discount on all classes for Community Supported Agriculture members.

CLASS DESCRIPTIONS

“Hunt & Gather” Egg Brunch: The Incredible, Edible Pastured Egg

11am – 1pm, Saturday May 9 and again Sunday July 19

Have you ever collected your own eggs, right from the chicken? Join this class and you'll have a chance to do so! Garden of Eve's eggs are unique because our chickens are pastured. They live out in the field and eat grass and bugs which make these eggs super-flavorful, deep yellow, and packed with healthy Omega-3's. Eggs are a savory complete source of protein and one of the most versatile, year-round farm fresh items in your refrigerator. Come learn how easily you can make some of your favorite restaurant dishes at home!

Recipes we'll be making will include:

- Eggs Benedict (hollandaise and poached eggs)
- Fresh Mayonnaise (herbed and roasted garlic)
- Zabaglione/Sabayon (a creamy sweet custard sauce for cakes and berries)
- Gelato (the most EGGcellent of all frozen desserts)

Beyond Basil - Pesto and Pasta Exploration!

11am – 1pm, Saturday June 20th

Fresh pasta is one of the easiest things to make at home, and once you have tasted the difference you will never go back! We will get creative with pesto using our organic spring greens that we'll pick ourselves on the farm during class. By the end of class we will have eaten the product of our explorations, and have some to each take home. Recipes we'll be making will include:

- Arugula & Ricotta Gnocchi with Brown Butter and Sage
- Fresh Spinach Fettuccini
- Sugar Snap or Snow Pea and Mint Pesto
- Sweet Marjoram and Basil Pesto
- Toasted Sunflower Seed and Parsley Pesto

Make Your Own Vegetarian Dumplings!

Special Class taught by Cathy Erway of www.NotEatingOutinNY.com

11am – 1pm, Sunday July 12

Learn how to make dumplings from scratch using fresh organic vegetables from our farm. We'll be making a variety of vegetarian dumplings that are easy to make at home. Enjoy them during class and take some home for the family!

Farm Fresh Infusions and Herb Oils

11am – 1pm, Friday July 3

Learn how to make simple and tasty oils and vinegars that spruce up any summer meal. Learn about the qualities of different oils such as olive, sunflower, sesame seed, coconut, grapeseed, etc. and the benefits of unrefined oils. We'll go out into the farmfields to harvest what we need together, then learn the technique to make drizzles, dressings, sauces, and beautiful gifts to take home. Last but not least, we'll taste our creations with some fresh greens from the farm. Recipes we'll be making will include:

- Herb Oils & Vinegars such as basil, oregano, marjoram, thyme, rosemary, cilantro.
- Vegetable Juice Oils include beet and zucchini

Pie. Easy Like Sunday Morning Brunch.

11am – 1pm, Saturday August 22

Nothing is sweeter than a fresh summer pie when berries and peaches are at their ripest. Learn some creative ideas so that you can enjoy your own homemade local fruit pies year round! We'll also cover simple decorating ideas to help make your pie the prettiest at the picnic, such as lattice crusts. Recipes we'll be making will include:

- Peach Cobbler with Maple Lattice Crust and Raspberry Sauce
- Mixed Berry Tartelettes with Vegan Crust
- Peach and Berry Crust-less Custard Pie
- Mini Berry Pies in Jars (great for preserving and presents)

The Pizza Garden Party Lunch

11am – 1pm, Sunday August 2 and again on Friday August 7

Learn how to plan your garden so you have all your own ingredients for healthy pizzas that the whole family will love! We'll pick our ingredients from our pizza garden and then together make a delicious pizza using all of our own fresh organic ingredients. Then we'll eat our own personal grilled pizzas, and bring some home to share! Recipes we'll be making will include:

- Grilled Mini Pizza
- Fresh Mesclun Salad
- Fresh Mint Lemonade

Eggplant Exploration!

Monday August 24, 3 – 5pm

From an entrée to a snack to a main dish, eggplant can be paired with so many in-season local vegetables, fruits, and herbs. Learn to take advantage of the eggplant that is everywhere in August by expanding your eggplant repertoire. Learn about the different varieties of eggplant, how to select the right eggplant for your recipe and how to ready it for cooking.

Recipes we'll be making will include:

- Eggplant Burgers with Homemade Ketchup
- Fried Eggplant with Peach Salsa
- Baba Ghanoush (roasted eggplant) with Roasted Pepper Dip