



## Field and Kitchen Workshops

### **Table Top Tour of Regional Wine and Cheese**

Cost: \$135 person 4 pm - 6:30 pm

Explore local and New York region wine and cheese by discovering their history, production and best of all their taste. Pâté, chutney and fruit served to accompany wine and cheese.

### **Meet the Meat Pie – Making Meat Pies the Old-Fashioned Way**

Cost: \$100 person 2 pm - 5 pm

The old-fashioned meat pie is making a comeback in healthy, budget conscious home kitchens. Learn to make and bring home three different meat pies with three different savory crusts. Recipes included.

### **Cooking with “Budget Cuts” of Meat**

Cost: \$100 person 2 pm - 5 pm

Using Stone & Thistle Farm’s grass-fed meats, you learn how to cook the lesser or budget cuts of meat using Dutch ovens, crock pots, instant pots and slow cooking methods. Tastings of pork, beef, lamb, goat and chicken. Recipes included.

### **Sausage Making**

Cost: \$100 person 2 pm – 5 pm

Learn the authentic style of sausage making with Stone & Thistle Farm’s grass-fed meats. You make and bring home pork or beef sausage. Sausage tastings included.

### **Cooking with Preserved Foods – You put it up – Let’s Put Together a Meal!**

Cost: \$100 person 11 am – 2 pm

Canning has made a comeback. Your cupboards are overflowing with canned tomatoes, beans, beets, cauliflower, apples, pears, jams and jellies. Bring them to Fable and together we will learn to create a gourmet lunch using the bounty from both our canning cupboards.

### **“Make Cheese” with Goat’s and Cow’s Milk**

Cost: \$200 person 10 am – 3 pm

A professional, local cheesemaker will lead you in an intensive hands-on workshop of making goat and cow cheese from the farm’s milk. You create and bring home two different cheeses. Cheese tastings included.

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### **Poultry and/or Rabbit Butchering**

Cost: \$100 person 9 am – Noon (June through November)

Broiler chickens are raised from day-old chicks that arrive via post to eight-week old chickens or broilers grown on pasture. See the different phases of raising chickens from critter proof brooder boxes to free range on pasture. The experience includes intensive hands-on learning about raising chickens on pasture, slaughtering chickens en plein air and preparing a whole chicken for roasting or the crock pot or breaking down the chicken for sautéing, grilling or baking. Rabbits are caged raised during kindling and transferred to pasture cages at weaning. Observe the rabbitry and pastured rabbit cages or rabbit fleet. Learn how to raise rabbits on pasture. The experience teaches you how to raise, slaughter and prepare rabbits for stewing, braising, sautéing and grilling.

### **Field and Kitchen Boot Camp**

Cost: \$250 person - 2 person minimum/10 person maximum

Working hands-on in the kitchen of Fable at Stone & Thistle Farm, you'll learn to think about buying and cooking organic, local and seasonal foods in a whole new way. You'll understand not only the "how tos" but also some of the "whys" behind cooking farm-fresh foods. During the half-day workshop, you will tour the farm and learn how our food is raised. You will enjoy a farm-fresh lunch which together we plan and prepare. Preparation includes foraging, harvesting vegetables and herbs from the kitchen gardens and slaughtering and butchering. Accommodations are available at the farm's Farmhouse Suite or Farmhand Cabin or at The Pond House (down the road from the farm).

Private workshops. You put together the group and choose your date. (Saturdays are not available from mid-May to the end of November.) Poultry and Rabbit Butchering is available June to October. Workshops have a four-person minimum/10-person maximum. Field and Kitchen Boot Camp has a two-person minimum/10-person maximum.

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