

# "Buy Local" Cooking Classes

2009



Classes taught by Robyn Morris,  
Innkeeper at Goodwin House Bed &  
Breakfast in Burton, Ohio.

◆  
Sign up for one or many.

◆  
Class time for all dates is  
10:00 am to 4:00 pm.

◆  
A light lunch is included, as well as  
enjoying the "fruits" of our labor at the  
end of the day!

◆  
Class size is limited. Class will be held  
in Burton or Mesopotamia.

◆  
Transportation included in cost.

◆  
Cost is **\$68.00** (plus tax) for the  
shopping tour and cooking class.

**To sign up, call or e-mail:  
440-834-5050 or  
BuyLocalCooking@Gmail.com  
You must pre-register and  
pre-pay. No walk-ins.  
Minimum class size is 5.**

## Feb 17 (TUE) & Feb 20 (FRI)

Fresh Scones and Quickbreads. We will shop at B&R Bulk Foods for baking supplies, and Miller's Jams for spreads. We will learn to make and bake scones and other quickbreads. We will enjoy our baked products with tea at the end of the day. You will take home a package of scone dough, ready to freeze or make into fresh hot scones for your family.



## Apr 17 (FRI) & Apr 21 (TUE)

Pure Local Maple Syrup! We will visit a local Amish Farm to purchase their own pure maple syrup. Then, we'll pick up baking supplies from Parkman Pantry. We will make maple praline candy, and a great barbeque sauce for chicken, and the very old-fashioned "Sea-Foam" cake frosting. You don't know what this is? Ask your Grandmother! You will take home a bundle of goodies.



## Jun 12 (FRI) & Jun 16 (TUE)

Strawberries are in season! We will purchase berries from a local farm and baking supplies from B&R Bulk Foods. We will create lovely treats featuring the fresh strawberries, enjoy fresh fruit smoothies, and make quick strawberry preserves. You will take home some preserves. We will also show you how to prepare the mysterious *kohlrabi!*



## Aug 11 (TUE) & Aug 14 (FRI)

Fresh Tomato Sauce! It is so easy and so rewarding! We will visit Hershberger's certified organic farm for most of the ingredients. (Note: Some items will be purchased elsewhere and not certified organic.) With our fresh sauce, we will make Spanish Gazpacho soup. We will also make fresh corn fritters! You will take home some tomato sauce, ready to eat or freeze.



## Oct 2 (FRI) & Oct 6 (TUE)

Cooking over a Campfire! You will learn how to build a wood fire, what to cook over it, and how to clean up!



Our complete meal will include meat from Byler's, plus local produce, and cookies baked outdoors in a box oven! You will take home firestarters that we will make, and great ideas!

## Dec 4 (FRI) & Dec 8 (TUE)

Christmas Cookies! We will shop for supplies at Parkman Pantry. We will enjoy our fresh baked goods in the afternoon with locally packaged tea. You will take home a few dozen cookies and dough to bake more.



**BONUS!** We will learn to make the Goodwin House B&B *Creme Brulee!*

**All classes include other stops such as Middlefield Original Cheese for lunch supplies and an Amish bakery on Fridays**