



Field and Kitchen Workshops

Workshops are private and require a **5 person minimum/10 person maximum** or the financial equivalent of five to ten persons. Field and Kitchen Boot Camp has a 2 person minimum/10 person maximum. Put together a group and choose your date. Poultry and Rabbit Butchering workshops are available mid-May to November.

Table Top Tour of Regional Wine and Cheese

Cost: \$85 per person - 4 p.m. - 6:30 p.m.

Explore local and New York regional 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: \$75 per person – 2 p.m. – 5 p.m.

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

Cooking with the “Budget Cuts” of Meat

Cost: \$75 per person - 2 p.m. – 5 p.m.

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 other slow cooking methods. Tastings of pork, beef, lamb, goat and chicken. Recipes included.

Sausage Making

Cost: \$85 per person - 2 p.m. – 5 p.m.

Learn the authentic style of sausage making with Stone & Thistle Farm's grass-fed meats. You make and bring home to three different sausages. Sausage tastings included.

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

Cost: \$75 per person - 11 a.m. – 2 p.m.

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

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

Cost: \$200 person 10 a.m. – 3 p.m.

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

Poultry and/or Rabbit Butchering

Cost: \$85 person 9 a.m. – Noon (mid May to 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 pens 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: \$200 per 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 one-day workshop you will tour the farm and learn how our food is raised. You will enjoy a farm fresh lunch which you planned and prepared (including slaughtering and butchering).

Overnight lodging available on the farm in the Farmhouse Suite or Farmhand Cabin or at The Pond House, a stone’s throw from the farm.

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