



Fall/Winter Cooking Classes at Dragonfly Cove Farm!

Oct/Nov/Dec 2023

Joe and I love to cook! Even more we love to share the cooking experience with others in our wonderful Farm Kitchen.

Classes are small (no more than 6-8) to allow individual instructor attention as you learn new skills. All supplies are provided and you take home the delicious products you have made! Each class includes a snack and time for chatting about cooking, farming or the weather! There is always a Farm Tour to visit the goats- who love to welcome visitors to the Barn- especially visitors with a treat!



To register or get additional information contact:

Marge Kilkelly & Joe Murray
Dragonfly Cove Farm
5 McCobb Road
Dresden, ME 04342

marge.kilkelly@gmail.com 207-380-7783 text or call

September 23 1-4:30pm Mozzarella and Ricotta with Diana Mosher



\$75pp Cheese is both mysterious and yet easy to make- once you know how! Diana has been making cheese and teaching cheese making for years. With her patience and methodical step by step instructions she will walk you through the process - answer your questions and even have snacks and recipes to share. After cooking and sampling- you take your own hand made cheese home to enjoy!

October 7, 1-4:30pm cow's milk "Chevre" (Bovre) and Mini Biscuits with



Joe Murray and Diana Mosher \$75pp As we get ready to entertain over the holidays, what better to delight your guests than your own homemade assortment of soft, flavored cheeses and flaky biscuits with a warm beverage? This class will provide the opportunity to make a cow's milk version of "Chevre" called Bovre! Flavored with herbs & garlic;

cranberry, honey, and walnut; lemon & dill; or any combination that suits you. Joe's "Blue Ribbon" Biscuits are the perfect pairing with soft cheese. Go home with a party in a bag ready to celebrate.

October 14 1-4:30 Pickles and Fermented delights with Mary Kate

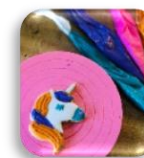
Reny \$75pp Mary Kate has been preserving food for years and recently completed Maine's Cooperative Extension's Master Food Preserver series.

After receiving a sourdough starter from a friend, Mary Kate has been fermenting all kinds of things! From kefir to kombucha, fermentation is a



delicious and easy way to bump up both the flavor and nutritional value of food. Join Mary Kate and learn how to both pickle AND ferment your favorite veggie. You'll take home your own pint-sized jar with your ferment, including a pickle pipe and veggie weight.

October 28 Scary, Yummy, and Cute Halloween Cookies with Kaite Thayer of Thayer Treats 1-4:30pm \$75pp



November 11 Cheesecake! with Kaite Thayer of Thayer Treats 1-4:30pm \$75pp Individual cheesecakes for the holidays. A unique and amazing treat!



November 19 1-4:30pm Make your Own Thanksgiving Pie with Diana Mosher \$75pp

Have you dreamed of walking onto a family dinner holding a golden brown, yummy pie that you made yourself? Diana's "Make Your Own Pie" class can make you the family pie baker in no time. Choose between apple or pumpkin - and surprise your family when you return home with your pie!

December 9 1:4:30pm Needhams! Quintessential Maine holiday treats!



With Diana Mosher \$75pp

Make and dip over a dozen of your own handmade Needhams. Decorate gift boxes with holiday stickers and ribbon and your holiday shopping is almost done!

December 16 Christmas Cookies with Kaite Thayer of Thayer Treats 1-4:30pm \$75pp



What says Christmas more than Christmas Cookies! Decorate your own special cookies and let us do the prep and clean up!

**Looking for an event for a group of family or friends? Book a class just for yourself or your group!
Is there something that you have always wanted to learn to cook? Let us know!**