

HARVEST TO TABLE

Vermont is most glorious in the autumn when the fever of summer slows, the hillsides prepare for the long silent winter ahead and the countryside gives up its bounty of fine ingredients for our harvest tables and stores. 🌸 We invite you to join us in several special programs to celebrate this extraordinary landscape and everything it has to offer. 🌸 Cuisine prepared during these programs will incorporate foraged ingredients, honeys, honey wines and organic cheeses from local producers.

Twin Farms Organic Gardens Cocktail Outing *September 13, Sunday*

Enjoy a cocktail and canapé in our organic gardens while our chefs discuss herbs, berries, vegetables and edible flowers and how best to incorporate these ingredients into recipes at home. Conversation will entail varieties, cultivation, organic methods and what organic really means, its benefits, how to harvest, and best of all, use in your kitchen.

A Taste of Vermont *September 14, Monday*

Tucked away in the jewel-toned mountains and just a few short minutes from Twin Farms are several fresh food producers including maple sugar houses, Fable Farm (a small

