

Cooking with Winter Produce



New Class Added - Space Limited!

Our local winter produce is so varied, beautiful and delicious. The winter squashes that store up all that sunlight for us to enjoy on our plates in the gloomy months and the bright green kales and mustards and collards, not to mention the sturdy roots, are all ours for the taking every day, all winter long, especially if you have a 47th Ave Farm/Luscher Farm Winter CSA Share.

Join Katherine Deumling of Cook With What You Have and Laura Masterson of 47th Ave Farm for this special cooking class

Saturday, November 10, 2-4pm at Luscher Farmhouse Kitchen

We use produce from the 47th Ave Farm's fields at Luscher to make a variety of dishes illustrating simple ways, both raw and cooked, to enjoy this season's produce. The class will offer opportunity for participation and lots of interaction. So bring your questions about winter produce and come cook with us.

Katherine Deumling is the owner and operator of Cook With What You Have – a small business in Portland, Oregon devoted to making cooking a regular, fun, and creative part of people's lives. Katherine teaches cooking classes in her home-based school as well as in corporate wellness programs and in private homes. She partners with area farmers markets to promote local produce and works with non-profits and public agencies to empower people to create healthy, delicious meals. She also works with local CSA (Community Supported Agriculture) Farms, creating weekly, customized recipes packets for CSA members. She writes a food blog, celebrating the area's food and farmers.

Sign up now as space is limited! Click here to go to the registration page.

Source URL (retrieved on 06/22/2017 - 11:38am): <http://www.ci.oswego.or.us/luscher/cooking-winter-produce>