

Food and Life Connoisseurs !!??

Interested in cooking, trying out new things, love to entertain, learn how food / raw materials are grown and processed, love to see and experience anything about food, wine etc, etc

Likes to tour to interesting places and to have fun without stringent rules and etiquettes.

If your answer is **YES**, then read on

We'd like to start a group of food and life connoisseurs. A mixture of "Les Marmitons" www.lesmarmitons.org and "slow food" <http://www.slowfood.com/> taking the good parts from both worlds.



POSSIBLE ACTIVITIES:

The Cooking Part

Plan a three or more course dinner with drinks, shopping for the ingredients, preparation, cooking and enjoying the meal and company

BBQing and smoking: more than just flipping burgers

The Making Part

Bread baking: how to bake your special bread with your own sour dough

Sausage making: make your own bratwurst, smoked Polish,

Cheese making: make your own Mozzarella, soft cheese and Camembert

Pasta making: Spaetzle, spaghetti, linguine, ravioli, maultaschen

Sauerkraut making: Learn how to make your own Sauerkraut. Easy to do, fun event and afterwards dinner to enjoy last year's Sauerkraut.

Growing Herbs and veggies

The happy Juice Part

Apple Cider Making: This is a German, Austrian/Swiss tradition. It produces a dry 5% alcoholic drink, which is very refreshing in summertime (mixed 50/50 with soda water or sprite)

Schnaps Distilling: Take a bottle of apple cider and produce apple schnaps (Calvados) or a bottle of wine to do a Grappa. The French call it L'eau du vie, the water of life

Champagne making: How to get the bubbles into the wine

The Tours

Tours to local farms, food producers, wineries, maybe a trip to Italy/France/Germany

The lazy Part

Trying out a new restaurant, a special place, ...

Projects:

I'd like to build next year a wood fired pizza/bread oven, a traditional smoker and charcoal BBQ. Anyone interested in helping?

Other Ideas