

THE APPLE FARM KITCHEN



BATES AND SCHMITT

FARM WEEKEND SCHEDULE

Over the course of the weekend we will prepare and consume four meals. You will receive a packet of recipes and menus when you arrive. It is really like a house party with everyone participating at whatever level they are comfortable with. The mood is casual and there is plenty of time for questions and discussion. We prefer to work on one recipe at a time so that everyone learns them all.

The menus and recipes are selected to take advantage of the best the season, the farm, and the region has to offer. We also try to cover a wide variety of cooking techniques. It can be quite a puzzle with so many repeat customers and the uncertain nature of food procurement. Friday morning finds us still working out the details as we gather the ingredients.

We begin the weekend at 5pm with preparations for our three course Friday night dinner. Usually we sit down to our meal by around 8pm, by around 10 most people are ready to wander off to their cottages.

Both Saturday and Sunday mornings start off with a simple repast of toast, coffee, our good apple juice and a selection of our jams. There is a farm tour with Tim at 9am on Saturday. Cooking begins at 10am. Often we will work on Saturday night's dessert, then prepare lunch and get to the table around 12:30. By 2pm we are usually ready for a break. You can walk in the woods, visit a winery, lie by the river or lounge in your cottage. We come back to the kitchen by 5pm and get to work. Our Saturday night menu is the most ambitious and usually includes a salad and cheese course.

On Sunday morning after coffee and toast we are back in the kitchen preparing our last supper by 10am or so. We try to be at table by around noon. Everyone is usually fully sated, hopefully inspired, and on their way home by about 2pm.