



Farmers Market and More!

At the Lake Geneva School of Cooking, we are committed to purchasing a portion of our meats, fruits and vegetables from producers who are dedicated toward environmentally-friendly farming, and who meet our high quality standards.

During warm-weather months, we offer classes that include trips to the **Lake Geneva Farmers Market** every **Thursdays from 11:00 am to 3:00 pm** to enjoy a bountiful selection of locally-grown fruits and vegetables. We also meet with local farmers regularly throughout the year, to ensure that cooking enthusiasts who attend our classes use only the finest ingredients to create fabulous appetizers, entrées and desserts.



Benefits of "Buying Local"

Buying local helps us appreciate and utilize the flavors and variety of each season in our recipes, menus and classes. Produce that is locally grown can remain on the vine or branch longer, and is therefore fresher and more flavorful. In addition, local products have a reduced impact on the environment because they don't have to be trucked from California, Florida or Texas.

In addition, buying local helps sustain neighboring farmers, contributing to the success of Lake Geneva's local growers and economy. Each trip to a local farm or market generates more money, profiting these growers and the local economy. **We, at the Lake Geneva School of Cooking, are proud to support the following family farms and businesses:**

River Valley Mushroom Farm and Kitchens, Slades Corner, Wis. Mushrooms

In 1976, Bill Rose and his son, Eric, founded the River Valley Ranch Mushroom Farm, located on Highway 50 in Slades Corners, Wis., just eight miles east of Lake Geneva.

While focused on producing the finest quality White Button, Cremini and Portabella mushrooms, the farm also produces a variety of other crops, and thrives on local Farmers Market business and direct sales at their farm store.



Wilson Farm Meats, Elkhorn, Wis.

Homemade Sausage and Bacon

www.wilsonfarmmeats.com

The Wilson Farm dates back to 1836 and was founded by Scotsman John and his wife Jeannie Wilson. For the past 170 years or so, great care has been taken to ensure only the finest livestock and meats were produced at the Wilson Farm. In 2003, Scott Wilson decided to share his family's meats with the public and opened Wilson Farm Meats in Elkhorn. All processing and packaging of their meat products is done by hand on the premises. With Wilson Farm Meats, it's truly from the farm to your table.



Lake Geneva Country Meats, Lake Geneva, Wis.

Homemade Meats and Sausage

www.lakegenevameats.com

Lake Geneva Country Meats is not your average meat market because they still do things the old-fashioned way; from wrapping your purchases in butcher paper to using a German-style smokehouse, everything they do is dedicated to ensuring that the customer receives the highest quality meat products. John and Rita Leahy started the business together, operating with just a few employees strictly as a custom slaughtering plant. Through the years, the business has evolved into a multi-faceted enterprise with over 20 employees.

Yuppie Hill Poultry, Burlington, Wis.

Eggs

262-210-0264

Yuppie Hill Poultry strives to provide you with the best "fresh from the farm to your table" ingredients! Both broilers and hens are naturally raised and vegetarian fed, and eggs are Omega-3 enhanced. Birds are all cage-free, with no antibiotics or hormones used. Weather permitting, the birds have access to the outdoors and when the weather doesn't permit, the birds receive plenty of natural sunlight. Products range from whole birds to special cuts, to a variety of sausage and ground meat products. Only brown eggs are produced. It is recommended to call ahead before visiting the farm.