



Restaurant Week and More Presents:

Farmers Market and More!

Thursday, June 1st 2017
11:00 am – 3:00 pm

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

We offer hands-on cooking classes that include trips to the Lake Geneva Farmers Market **Thursday June 1st** and the following Thursdays throughout summer from 11:00 am to 3:00 pm at \$75 per person 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 family farms and businesses.**



727 Geneva Street • Lake Geneva, WI 53147 • 262-248-3933 • Fax 262-248-3815

www.lakegenesaschoolofcooking.com • info@lakegenesaschoolofcooking.com