

Cooking on the Farm

Welcome to Cooking on the Farm.

Trevin Farms is excited to offer our guests a combination of our famous cheese classes and now added, cooking classes using fresh ingredients from the farm. You now have the opportunity to learn from two accomplished chefs. Our guests have often commented that we should offer cooking classes on the farm. We have taken our guests suggestions and now offer cooking classes using fresh, local ingredients in combination with our famous cheese making class.

On your first night at Trevin Farms, you will learn how to make our delicious Chevre Cheese from our own goat's milk. This class is the "made for T.V." version, meaning that we have done a lot of the work ahead of time so that the class moves quickly, but don't fret, there is plenty of time for questions and answers. Learn about the positive health aspects of goat's milk, how cheese began (well, at least our version) and how easy Chevre Cheese is to make at home.

The next morning after you learn to milk the goats and after eating our delicious Vermont Country Breakfast made with fresh local ingredients, most from here on the farm, the cheese making class continues for about another half hour to forty five minutes. You are then free to tour local attractions or take a hike through the wonderful Green Mountains. Later in the day (about 3:00 pm) you will start the cooking class in the kitchen. You will learn that cooking should not be intimidating and making dinner from scratch and using fresh ingredients really makes your dinner taste "fresh". From appetizer to dessert, your 4 course meal will be served for dinner.

Day three brings a brush up on goat milking (everyone leaves knowing how to milk a goat) and back to the house for another of our delicious Vermont Country Breakfasts. Take a leisurely stroll around the farm, relax and by 11:00 am, it is time to check-out (unless you just can't leave).

Included in your stay,

- 2 night's stay at Trevin Farms
- Cheese Making Class
- 2 delicious Vermont Country Breakfasts
- Learn to milk a goat
- Cooking class from one of two accomplished chefs
- Dinner on your second night

The above are all included with your stay. Price is \$450.00 per room based on double occupancy. Additional pricing will apply if additional occupants per room.