



cavallopoint
the lodge at the golden gate

601 murray circle fort baker sausalito ca 94965
tel+415.339.4700 fax+415.339.4792
www.cavallopoint.com

Harvesting and Preserving with Cannard Farm and June Taylor Jams

September 14-19, 2008

Program Overview:

Join sustainable food experts Bob and Charlene Cannard, June Taylor and Kelsie Kerr, the Director of the Cooking School at Cavallo Point, for five nights and four days of tours, presentations, hands-on cooking classes, and delicious farm house meals. Learn to preserve fruits and vegetables, and make memorable meals using produce straight from the farm. Tours and field trips include Cannard Farm, June Taylor's Still Room, and the Farmer's market. Guy Davis of Davis Family Vineyards will introduce wines to taste and news of this year's vintage.

Program Highlights:

Sunday, September 14

Check in to Cavallo Point at your leisure any time after 3 pm* Enjoy the basking pool at the Healing Arts Center or join a group hike in the Marin Headlands * Group welcome dinner and reception

Monday, September 15

Start each day with a buffet breakfast * Tour Cannard Farms, purveyor of biodynamic veggies to Chez Panisse * Dine al fresco on a harvest lunch with a Sonoma County farmhouse backdrop * Enjoy free time to schedule a massage or take in an oceanfront hike at Cavallo Point * Roll up your sleeves with Kelsie Kerr in the cooking school to transform Cannard Farms ingredients into a luscious dinner.

Tuesday, September 16

Meet Charlene Cannard at the cooking school who awaits with fresh baskets of produce to teach the art of preserving * Lunch in the cooking school* Enjoy a free afternoon: sign up for a guided hike or healing arts treatment * Hands-on cooking class with Kelsie * Discover the intricacies of grapes from a wine presentation with winemaker Guy Davis before dining on the evening's creations.

Wednesday, September 17

Join June Taylor at her Still Room in Berkeley for a tasting of prized preserves such as Fig, Port and Lemon Thyme Conserve or Quince Fruit Butter followed by a hands-on class * Walk to Berkeley's eclectic Fourth Street for lunch and shopping* Enjoy free time * Book dinner at Murray Circle restaurant

Thursday, September 18

Tour the San Rafael Farmer's Market with Kelsie where we'll introduce you to Marin County's local farmers * Create lunch using the morning's bounty * Enjoy free time at Cavallo Point * Gather for a grand finale dinner prepared by Murray Circle's award-winning Executive Chef Joseph Humphrey





Bios:

Charlene Cannard began her cooking career under the aprons of her French grandmothers on Corsica. Inspired by the fresh ingredients of her island's Mediterranean-influenced French cuisine, she continued this tradition when she moved to Napa Valley and, eventually, Chez Panisse, where she stayed for almost 10 years. She moved back to her earthy roots and now lives on an organic Sonoma County farm with her husband Bob, a champion of sustainable farming.

Bob Cannard left his professional landscaping business more than 30 years ago to become a farmer. As part of his mission to support biodiversity and sustainability, he grows over 400 varieties of organic fruits and vegetables. He's been called a 'carrot shaman' by the founder of Odwalla, and many of the San Francisco Bay Area's finest restaurants count on Bob's spectacular produce. In addition, Bob devotes much of his time to a campaign to have GMO (genetically modified organisms) foods labeled.

June Taylor was born in London, England, to parents who grew most of their food in the back garden. After moving to California, June continued her love of naturally-grown ingredients by working as a pastry chef and baker in some of the Bay Area's top restaurants. After coming up empty handed in a search for quality, organic marmalades, she created the June Taylor Company in 1987. She makes each batch of her unique organic products by hand, purchasing her ingredients from small, local organic farmers. www.junetaylorjams.com

Kelsie Kerr is a passionate chef and teacher. Over the past 20 years she has contributed to the success of many well-known restaurants in the Bay Area, most recently as the chef of Chez Panisse restaurant. She collaborated with Alice Waters on her latest book, *The Art of Simple Food*. Kelsie operated an intimate cooking school in her home, which received rave reviews from students and media alike.

At-a-Glance:

- **The week begins with dinner on Sunday night and ends after breakfast on Friday.**
- **The class is limited to 16 guests. The fee is \$2100 and includes market visits; four hands-on cooking classes; all tastings; transportation for local visits; all breakfasts, lunches, dinners Sunday, Monday, Tuesday and Thursday; and the hotel parking fee.**
- **2008 Sign-Up Specials: Sign up with a friend and receive complimentary lodging for two for two for 5 nights - a value of \$1425 or more. Or sign up alone and receive one night's accommodations free.**

Please see www.cavallopoint.com or contact our reservations staff at 888.651.2003 for more details.

