



How It Works

Choose 1 - 6 menus and delivery dates
Cook at your convenience ~ the ingredients we supply are good for months

With each menu you receive:

- * Detailed recipes and cooking tips
- * Two-four special ingredients by Open View Gardens
- * Ideas for extended menus and pairings
- * A list of sources for additional ingredients
- * Tips on growing & preserving

(Note: Not all ingredients are included)

The Woodland Feast Menu, for example, provides
grog, mulled pears, pickled crabapples & cherries-eau-de-vie
but **not** duck, sausage, or ice cream, etc.

If you opt for the lesson, Barbara will show you how to make
mulled, spirited & pickled fruit as well as delicious duck stew.

Delivery Dates

January 18 & 27

February 10 & 24

March 10 & 24

April 14 & 28

Lesson dates arranged

How to Sign Up

Go to openviewgardens.com and complete the
enrollment form by January 10, 2011

Payment Due with Enrollment: \$35/menu
(+ \$5 shipping beyond Addison County, Vermont)
\$50/menu lesson

You may change the delivery dates
The number of subscriptions is limited

Questions? Contact Barbara at openviewgardens@gmail.com or 802 989 1885