

**June 24-28: Farm to Fork**

Ever wonder how the food you eat gets from the farm to your fork? Spend a week visiting local farmers and cooking with professional chefs, all while you harvest and eat right from the garden. Experience your food all the way from the soil to your plate!

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Drop-off and pick-up at [SAGE Garden](#) everyday

**Monday: Fermentation and Pickling**

- Explore the bountiful garden and take a tour of the community garden
- Grind flour and make sourdough starters.
- Pickle veggies and make cheese filling for raviolis.
- Play garden jeopardy.

**Tuesday: Garden Art and Meet the Farmer**

\*Field Trip to [Gathering Together Farm](#)

- Make nature bracelets and stained glass windows.
- Create beeswax candles using herbs and flowers from the garden.

**Wednesday: Meet the Chef**

\*Field Trip to [Corvallis Farmers Market](#) and [Castor](#)

- Take a field trip to the Downtown Corvallis Farmers' Market. Tour the market, meet local farmers, and work as a team to purchase ingredients for tomorrow's recipe!
- Tour Castor and meet Executive Chef, Danielle Lewis.
- Make pesto with a mortar and pestle using fresh herbs and greens from the garden.
- Prepare raviolis.

**Thursday: Food Preservation**

\*Special Visit from the Master Food Preservers

- Slug hunt!
- Harvest berries from around the garden.
- Mash berries with mortar and pestle to make jam.
- Learn about the process of canning and can garden jam.

**Friday: Pollinators and Cob Oven**

\*SAGE Garden Family Pollination Celebration at 2:00

- Make sourdough flatbreads and honey butter.
- Gather flowers from the garden to make bouquets.

- Decorate for our Pollinator Party!
- Party!