SCHEDULE OF EVENTS
SATURDAY, NOV. 9TH • 12-4PM

COOKING DEMONSTRATIONS & WORKSHOPS

12-4PM  ASK THE CHEF  Thanksgiving Advice and Recipes with Chef Theodore from Sur La Table - P10
12-4PM  OLIVE OIL PRESS  with Temecula Olive Oil Company - Plaza
12PM   CEVICHE  making with Stephane Strouk and Chef Christophe from Monsieur Marcel Seafood Market - East Patio
1-3PM   THANKSGIVING PLACEMAT CRAFT  with Sticker Planet - Stall 220
1PM     HOW TO MAKE YOUR OWN CHEESE BOARD  with Mark Hames from Itty’s Cheese - East Patio
1:30PM  HOLIDAY PORCHETTA  with butchers Johnny Escobedo and Jim Cascone from Huntington Meats & Sausage - East Patio
2:30PM  HOLIDAY CENTERPIECE-MAKING  with lead floral designer Kristine from WildFlora - East Patio
3PM     THANKSGIVING TURKEY MADE EASY  with poultry experts Bob Ore and Jim Cascone from Farmers Market Poultry - East Patio
3:45PM  PECAN PIE TARTS  for the home and gourmet chef with Vincent Benoliel and Pastry Chef Natalie from Michelina Artisan

SAMPLING STATIONS

DRAGUNARA SPICE BAZAAR  -  Golden Milk Tea
FARM FRESH PRODUCE  -  Assorted Salsas
GREEN MAYA  -  Specialty Roasted Single Origin Coffee
ITY’S CHEESE  -  Assorted California Cheese
MAGEE’S HOUSE OF NUTS  -  Fresh Peanut Butter
MONSIEUR MARCEL GOURMET MARKET  -  
  • Olio Nuevo from Olivaia
  • Hot Pepper Jams from Jenkins Jellies with Cheese
  • French Honey from Famille Mary
  • Monsieur Marcel Mustard
MARCONDA’S MEATS  -  Niman Ranch Meats
T & Y BAKERY  -  Pumpkin Pie
TEMECULA OLIVE OIL COMPANY  -  Olive Oil Tasting Bar

VISIT THE INFO TABLE IN THE EAST PATIO FOR A CHANCE TO WIN A $500 FARMERS MARKET SHOPPING SPREE!

*Schedule subject to change