Delicious Winter Events at the Boston Public Market on January 20th

Presented as a joint initiative by the Trustees of Reservations, the Beacon Hill Civic Association Green Committee, and the Conservation Committee of the Beacon Hill Garden Club, you're invited to attend a private tour of the Boston Public Market and/or a cooking class led by a local chef on Wednesday, January 20th. There's no better way to kick off a New Year's resolution to live more sustainably in 2016!

Explore the bounty of the season at the new Boston Public Market. We'll slice, season and sear as we sauté local Flatiron steaks, a tender, flavorful cut that has appeared on restaurant menus, but many people have not cooked at home. We'll pair our steak with roasted Delicata, a beautiful orange-fleshed, Winter squash with a thin, edible skin. We'll make a creamy potato puree scented with fresh horseradish and sweet, fried onions, and then a fresh, local green salad will be prepared with a sherry vinaigrette and toasted walnuts. Local wine? Of course!

The details for each event are as follows:

- **Free Tour of the Boston Public Market, provided by the Trustees of Reservations: 6:30-7:30 PM (40 people maximum)**

- **Cooking Class with a local chef ($50): 7:30-9:00 PM (24 people maximum)**

Separate reservations are required for each event. If you are interested in attending the Free Tour, please email info@bhcivic.org with your reservation. If you would like to attend the Cooking Class, please register through the Trustees of Reservations website (link: http://url.ie/z88f). Reservations for both events are first come, first served.

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