

## Event Schedule & Program

### Saturday August 7<sup>th</sup> 2010

9:00 am – 11:00am - Early Entry for VIP guests and Wine Club Members

11:00am – 5:00pm – Event Hours

Live Music 1-4 –Gallery

Cheese Seminars and Cooking Demonstrations – Barrel Room

\*\*Seating is limited to 72 participants each class and is first come first serve

Saturday 1:30pm Chef Bill John from Scott's Seafood Grill & Bar

Saturday 3:30pm Artisan Cheese Basics taught by Judy Creighton of SF Cheese School and C'est Cheese in Sacramento

Old Sugar Mill Tour with Barrel Tasting on the Crush Pad- Meet Sally out front by the main office to the right of the front entrance.

\*\*Tours are limited to the first 36 people and is first come first serve

Saturday 1:00 Sally King Historian and Writer Specializing in the Old Sugar Mill

Saturday 3:00 Sally King Historian and Writer Specializing in the Old Sugar Mill

### Sunday August 8<sup>th</sup> 2010

9:00 am – 11:00am - Early Entry for VIP guests and Wine Club Members

11:00am – 5:00pm – Event Hours

Live Music 1-4 – Gallery

Cheese Seminars and Cooking Demonstrations – Barrel Room

\*\*Seating is limited to 72 participants each class and is first come first serve

Sunday 1:30pm Chefs Molly Hawks and Michael Fagnoni of Hawks Restaurant in Granite Bay

Sunday 3:30pm Artisan Cheese Basics taught by Judy Creighton of SF Cheese School and C'est Cheese in Sacramento

Old Sugar Mill Tour with Barrel Tasting on the Crush Pad- Meet Sally in the Gallery by the Old Sugar Mill display

\*\*Tours are limited to the first 36 people and is first come first serve

Sunday 1:00 Sally King Historian and Writer Specializing in the Old Sugar Mill

Sunday 3:00 Sally King Historian and Writer Specializing in the Old Sugar Mill

