

ADVENTURES



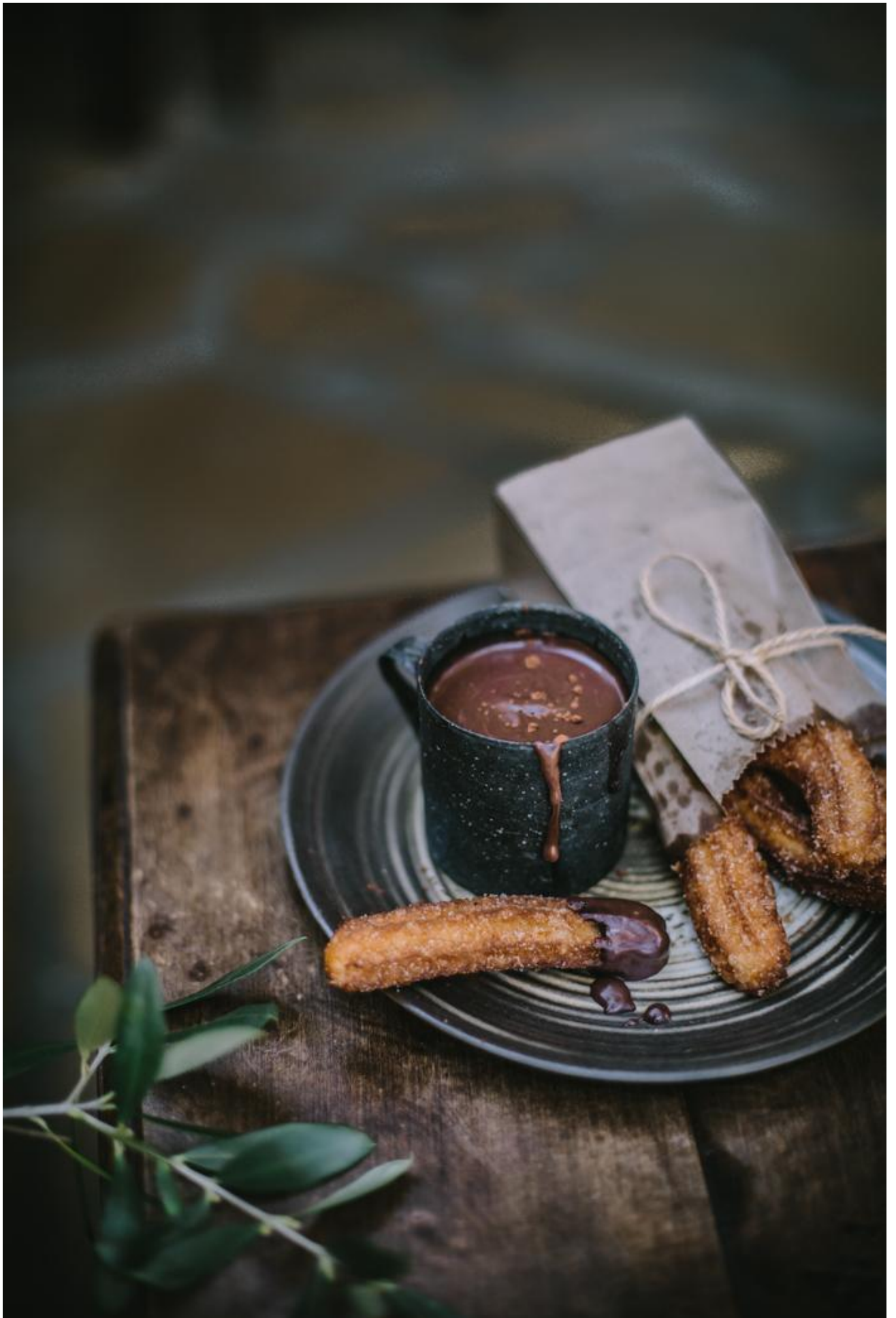
COOKING

seasonal living from a pacific northwest kitchen

An Oregon-based food and photography blog, where rustic and artisanal recipes are made simply and with heart.

JULY 5, 2016

BARCELONA WORKSHOP + 2017 WORKSHOPS







Our workshop in Barcelona was a deep immersion in the food and culture of Sitges and the wine region of Penedés of Spain; we ate traditional Iberico ham, sausages, arroz con costillas, miel y mato, and many more delicious dishes. [Linda Lomelino](#) made cakes, [Patricia Garcia](#) of [Sabores y Momentos](#) made Spanish omelettes, we had a [calçotada](#), and we kept a steady flow of local Spanish wines going from the vineyards we visited during the workshop. We tasted cava (a sparkling white Spanish wine) at [Cordorniu](#), a winery that has stood in the Barcelona province for over 500 years, and got to wander in their deep musty cellars. We also tried a delicious blend of different wines from [Villadellops](#), an organic winery specializing in red wines, and they let us run amok in their cellars, blending and bottling our own wines from different grape varieties grown on the vineyard. [Patry](#) and [Luisa Moron](#) also took us to a local farmer's market where we got to see and taste the vibrant produce and delicious cured meats of the area. I still dream about the food and wine we had at this workshop, and the amazing group of people that we shared it with. Elise, Inge, Jessica, Corey, Alison, Inge, and Juliet, thank you guys so much for joining us. And a huge thanks to [Carey](#), [Linda](#), [Maggie](#), [Patry](#), [Luisa](#), and [Erica](#) for making the workshop possible.

And speaking of workshops, Carey and I just opened registration for several of next year's workshops, and we'd love to have you join us! In January 2017 we'll be in Costa Rica, where in addition to photography and styling, we'll be touring a chocolate and a coffee farm and eating a lot of both. In March 2017 we'll be in Vermont, where we'll visit a local sap house and see the maple sugaring process from start to finish, and we'll also be enjoying and learning about wintery cocktails from Jake and Lauren of Red and Brown. In May, we'll hold our first workshop in the southern US, venturing into the mountains of Appalachia. We'll be visiting flower and berry farms, doing natural dying, and making our own plaster shooting surfaces. You can read more about each of the workshops below, we'd love to have you join us!!

{ [Costa Rica Photography + Coffee + Chocolate Workshop](#) }
{ [Vermont Maple Sugaring Winter Workshop](#) }
{ [Appalachia Spring Harvest Workshop](#) }



And a special thanks to our sponsors for all their generosity, including *Eric Vökel BCN suites* for giving us a home in the heart of Barcelona and *Villa Sitges* for our beautiful workshop location.

Pols Ceramics bowls + plates + mugs @polsceramic

La Chinata olive oil cosmetics and foods @lachinataoficial

Heirloomed Collection aprons @heirloomedcollection

Cordoniu wine @codorniu_ES

Viladellops wine @viladellops

Simón Coll Xocolaters chocolate @simoncollxocolaters

Nershi Woodworks carved wooden servers @nershiwoodworks

Club House 27 Masia Pairal villa @villassitges

Le Creuset cookware @lecreusetpain