



WHAT'S COOKING IN COLUMBUS

Experience the many flavors and aromas of Columbus on this three-day tour.

DAY ONE

Discover why **Gahanna** is known as the Herb Capital of Ohio. Turn ordinary garden herbs into extraordinary varieties of pesto. You'll also learn how to use herbs to do everything from creating one-of-a-kind herbal teas to culinary treats like herb-infused vinegar.



Create herbal treats in Gahanna

Continue your herbal experience at **ZenCha Tea Salon**, where you'll learn the history of Japan during a traditional Japanese tea ceremony and sample teas from around the world. Or opt for a wine tasting at **Wyandotte Winery** and learn to use your sense of smell, sight and taste to identify characteristics of several vintages.

Enjoy a snack at **Graeter's Ice Cream**, where you'll see ice cream being made from start to finish using a French Pot process that makes just two gallons of ice cream at a time—for the ultimate in creaminess.

Enjoy dinner at the happening **Hyde Park Prime Steakhouse**, located at The Cap at Union Station which connects downtown with the Short North Arts District.

DAY TWO

Start with breakfast at **Mozart's Bakery & Cafe**. Splurge with one (*or two!*) of their pastries and petit fours.

Explore the **North Market**, a public market filled with unique shops, fresh food and flowers. Meet Ohio farmers at the weekly farmers' market or take a cooking class in The Columbus Dispatch Kitchen. Eat lunch at a Columbus institution, **Schmidt's Restaurant und**

Sausage Haus in German Village, a charming neighborhood listed on the National Register of Historic Places. Save room for dessert: The cream puffs are worth the trip alone!

Explore art galleries, antique stores and boutiques in the **Short North Arts District**. At **Camelot Cellars**, you can taste wines made with grapes from around the world and create your own wine from start to finish. Begin at the fermentation process, then bottle, cork and even design the label for your own private wine reserve.

Dine in the Short North at **Rigsby's Kitchen**, known for its menu of naturally grown foods. Owner and chef Kent Rigsby often makes table-side visits to welcome tour groups.

DAY THREE

Indulge your sweet tooth during a tour of **Anthony-Thomas Candy Company**, a family-owned confectionery founded in 1952, or **Krema Nut Company**, the oldest manufacturer of peanut butter in the country.

Prepare tempting meals under the guidance of Tami Cecil, a Culinary Institute of America trained chef, at **Woodhaven Farm**. Pick fresh herbs from the organic garden, then prepare your meal in the state-of-the-art indoor kitchen or the outdoor kitchen. Take the recipes home to re-create on your own.



Woodhaven Farm

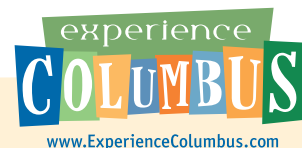
Time your visit with one of these 2010 special events:

- Asian Festival, May 29-30
- North Market Food & Ohio Wine Festival, July 9-11
- Greek Festival, Sept. 3-6
- German Village Oktoberfest, held in early October

CONTACT US

For more information about this itinerary and other group-friendly destinations, contact Alissa Preston, Experience Columbus Tourism Sales Manager, at 800-354-2657,

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