



FUTURE PROOF YOUR
BAR!

A GIN BLENDING MASTERCLASS

with Mrs Baker

**THE CLASS WILL BE HELD ON SUNDAY, 25TH FEBRUARY
FROM 11AM - 1.45PM. BOOKINGS CLOSE 17TH FEBRUARY**

A perfect accompaniment to the 150km Feast Food Truck & Wine Festival, Jane from Mrs Baker's Still House will teach you how to blend your own bottle of gin when she visits the 150km Feast.

Explore the flavour components harnessed by distillation and taste up to 15 individual distillations such as juniper, citrus, coffee, and peppercorn and deciding upon your own signature gin.

Harness the scientist within as you use beakers and test-tubes to blend your own gin and bottle it into one of Mrs Baker's elegant apothecary-style bottles.

Drink a gin and tonic made from your own gin blend and graze on a delicious 150km Feast platter.

Your take home a bundle includes a 200mL bottle of your own signature gin, a record of your gin components, plus a wonderfully illustrated booklet with botanical insights.

TICKETS