

Which one of these 6 photography and food workshops interests you the most?

Why not go back home with more than just fond memories of your stay at our 18th-century Saxon property?

Workshop 1: Photography

When?: April 4-6

Architect and photographer [Teofil Mihailescu](#), PhD, moderates this workshop. The village of Crit serves as the backdrop for this photography workshop, which introduces you to Teofil's perspective on subjects ranging from photography to history and architecture to the region's environment. Workshop includes presentations, discussions and practical sessions. You will stay at our newly renovated 18th-century Saxon property, and enjoy traditional Transylvanian food, culture and hospitality.

[View details and make a reservation . . .](#)

Workshop 2: La Cucina delle Feste (The Kitchen of the Feasts)

When?: April 11-15, 17-21; May 1-5

If you are a foodie and also like immersing yourself in the traditional culture of the place you visit, La Cucina delle Feste introduces you to a Transylvanian smorgasbord. Your home for 5 days is an 18th-century Saxon property, which has been recently renovated. Package includes cooking classes, visits to UNESCO Heritage Sites, cheese tasting, meals made using livestock and produce sourced from local farmers, and traditional music. Special itinerary for Easter and the other spring holidays.

[View details and make a reservation . . .](#)

Workshop 3: Cooking with fruits in the traditional Saxon way

When?: June 2-6, 12-16

Fruits form an integral part of the Saxon food culture. Besides desserts, they are used even in soups and meat dishes, or served as stews. We will cook a number of dishes and preserves featuring fruits in season in the traditional way. Your home for 5 days during the workshop is an 18th-century Saxon property, which has been recently renovated.

[View details and make a reservation . . .](#)

Workshop 4: Fresh from the garden

When?: Book any 5 days between July 5 and August 20

For centuries, the garden served as the larder for the villagers, as it does even today. Working with only the produce of the season and their peasant ingenuity, the villagers created hearty dishes that were as majestic as they were simple. We will pick vegetables and fruits from the garden of our 18th-century Saxon property and put our culinary imagination to work. A woman from the village will cook the season's traditional dish with us.

[View details and make a reservation . . .](#)

Workshop 5: Traditional Transylvanian food preservation

When?: September 4-8

Learn the Transylvanian way to preserve tomatoes and other vegetables in season. We will also make zacusca (a tomato-eggplant stew), and tomato ketchup, sauces & chutneys, which can be enjoyed fresh or months later. The produce is local, and the venue for the workshop is our 18th-century Saxon property.

[View details and make a reservation . . .](#)

Workshop 6: Cooking with wine

When?: October 11-15

Tarnava Mare, the local region, has a vibrant, centuries-old winemaking tradition. Up until the early part of the 20th century, the local villages exported wine to many cities and towns on the continent. Our 18th-century Saxon property is also home to an old vineyard, and we make our own wine every year. We will harvest the grapes, make the *must* (fermented grape juice), taste wine from previous years, and use wine generously to create and enjoy some traditional dishes. Package includes trips to some local vineries, including Villa Vinea.

[View details and make a reservation . . .](#)

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NOTE: Extra workshop days can be reserved on request. You don't have to know how to or want to cook to be our guest!

E-mail us for more information about a workshop or to reserve a spot:

contact@convivium-transilvania.ro