Autumn 2024 October 1st – November 30th



Guided Trail Hike - the Carriage House

Explore our 400-acre property and 9-miles of trails
Seven Days a Week - 10:00 a.m. to 11:00 a.m.

Pickle Ball - the Courts at Copper Pond

All levels welcome — you'll have a blast!

Seven Days a Week - 11:00 a.m. to 12:00 p.m.

Guided E-Bike Tour - the Carriage House

Take in the picture sque back roads of V ermont

Seven Days a Week - 2:30 p.m. to 3:30 p.m.

Labyrinth Walk - the Carriage House

Let the labyrinth quiet your mind as you connect with nature. 2-miles roundtrip

Tuesday - 8:30 a.m.

Archery - the South Lawn

The bull's eye awaits!

Tuesday and Saturday - 10:00 a.m. to 11:30 a.m.

Mountain Golf - the Games Lawn

Chip, push and putt through the lawns and orchards
Monday, Thursday, and Saturday, 3:00 p.m.
to 4:00 p.m.

Watercolor Painting - the Main House

Join our resident artist, Myra, for guided painting lessons inspired by the seasons.

Wednesday and Sunday, 2:30p.m. to 4:00p.m.

Apiary Tours - the Bee Hives

Join Dave, the Twin Farms Beekeeper, for a look into the fascinating world of beekeeping.

Tuesday and Saturday, 3:00p.m. to 4:00p.m.

All activities are subject to the whims of Mother Nature. For additional offerings and availability connect with our Activities Team once on property.

WELLNESS ACTIVITIES

Yoga - the Cabana, the Yoga Deck, the Fitness Center (weather dependent)

Monday - 3:00 p.m.

Tuesday - 10:00 a.m.

Wednesday - 10:00 a.m.

Thursday - 10:00 a.m.

Saturday - 10:00 a.m.

Sunday - 10:00 a.m.

Private classes available by request. Additional fees apply

Mat Pilates - the Fitness Center

Friday - 8:30 a.m.

Guided Meditation

Available by request with 24-hours' notice.

Personal Training - the Fitness Center

Private training available by request. Additional fees

Apply

CULINARY ACTIVITIES

Reservations Required – 6 guest limit per class

Pasta Making - Twigg's

Try your hand at the ancient art of pasta making, from shaping a "well" out of flour, to mixing in farm-fresh eggs, to kneading... and kneading... and kneading (wine served throughout)... until you are ready to fold, cut, cook and taste! Pair your pasta with a simple sauce and savor the flavor!

Wednesday and Saturday, 2:00 p.m. to 3:30 p.m.

Surf or Turf Butchery - Twigg's

Science and art in equal measure, butchery is more than carving up the roast chicken on Sunday night. In this class, our Chefs will take you step by step through the process of breaking down and utilizing every part of the animal, be it chicken, duck, lobster or fish.

Friday, 2:00 p.m. to 3:30 p.m.

Classic Sauces - Twigg's

"In the orchestra of a great kitchen, the sauce chef is the soloist" – Fernand Point, father of modern French cuisine

As all professional chefs will tell you, there are no great dishes without great sauces. In this class, you will learn how to prepare one of the Five Mother Sauces – Béchamel, Velouté, Espagnole, Hollandaise, and Tomato – while getting an insider's look at easy variations that are sure to please.

Sunday, 2:00 p.m. to 3:30 p.m.

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