

Who doesn't love food? Include one or several of these locations in your itinerary and your group will experience a variety of sensory adventures.

**Beck's Farm** – Imagine 48 different varieties of fresh, homegrown peaches, plus a variety of other fruits and vegetable. You'll find all of that at Beck's Farm which is located between Wichita and Newton, Kansas. The folks at Beck's are happy to provide samples of the crops currently in season. Visitors can sit at picnic benches or they can take a walking tour of the original orchard and learn all about the different crops grown on the farm.

**Cero's Candies** – Located near Old Town, Cero's has been making gourmet quality chocolates in Wichita for more than 100 years. Visit their store and watch them make candy. Allow 45 minutes to 1 hour.

**Cocoa Dolce** - Kansas' only Master Chocolatier, Beth Tully, creates exquisite handcrafted artisan confections. Enjoy chocolates, coffees and gelato in Kansas' only chocolate lounge. Every chocolate is made by hand without preservatives. The master artisan researches and develops new flavor combinations that promise to tantalize and engage even the most discerning palates. Now offering wine and chocolate pairings.

**Cooking at Bonnie's Place** - is a beautifully designed, teaching kitchen with all the cozy warmth and atmosphere of being in someone's home. Guests are seated in comfortable chairs at counter-height tables while the instructor works from a long demonstration counter, with the latest in home appliances. Bonnie Aeschliman, CCP is a seasoned culinary teacher, who brings wit and wisdom into the kitchen and makes cooking fun. Coupled with her natural love for food and cooking, Bonnie has a wealth of experiences she draws upon freely. She was the Director of The Kitchen, a prestigious cooking school in Oklahoma City where she worked with such noted chefs as Jacques Pepin and Guilliano Bugiallo as well as many experts in major food companies. She has taken culinary courses at the Culinary Institute of American and studied in Italy. Time varies depending on program chosen.

**Nifty Nut House** - Family owned since 1937, the Nifty Nut House features every kind of nut you can imagine – roasted or raw – fresh daily. Also featured are a huge variety of candies, by the piece or in bulk, including nostalgic candies and a good selection of sugar-free candies. Allow 45 minutes to one hour.

**The Spice Merchant** – Housed in the building where Mentholatum was invented, The Spice Merchant is a family-owned business which began in 1980. The shop features coffee freshly roasted in the shop, spices, teas and specialty foods, bulk or small quantities, many cooking accessories and exceptional greeting cards. Demonstrations about teas and coffees are available for groups.

**Wyldewood Cellars Winery** – Just south of Wichita is Kansas's largest and most awarded winery – Wyldewood Cellars. A family operation, Wyldewood produces 51 fruit, berry, and grape wines – specializing in elderberry. Tours of the wine making process are available on DVD or by appointment. The gift shop features a free tasting bar for the wines; Pure Elderberry Concentrate (a proven health product-made in Kansas); old-fashioned jellies & syrups; as well as many gifts and wine accessories. A beautiful place for a wedding or event. Groups or bus tours welcome. Large restrooms, large parking area, and totally handicapped accessible.

All specialty venues subject to availability.