SKUGGA MAE ON AGRICULTURAL LEARNING CENTRE
Skugga Farm · Ban Sahakorn · Mae On · Chiang Mai

# From Cow to Cone!

## A hands-on ice cream & yogurt workshop for kids and grown-ups







**Make it, decorate it, eat it!**

WHEN
**2:00 – 5:00 pm**
Tuesday, Friday,
Saturday, Sunday

ADULTS
**฿1,100**
per person

CHILDREN
**฿950**
per child

## The whole journey, in one afternoon

Meet the cow → Fresh local milk → Mix & churn → Make yogurt → Fill the cone → Decorate & enjoy!

**Book now**

- LINE ID : skuggaworkshop
- Wechat ID : skuggaworkshop
- Phone / WhatsApp : +662 294 7542
- Website : www.skuggalife.com
- Email : chocolate@skuggalife.com

# What happens on the day

Ban Sahakorn and Mae On are dairy country. In this workshop, children and parents follow the milk from local dairy farmers all the way to a finished cone: how fresh milk is made safe, how it becomes creamy ice cream and yogurt, and how to fill and decorate a cone to take the first bite.



Cow to Cone class



## 1. Where milk comes from

Meet the cow and learn why there is no milk without a calf.



## 2. Milk to ice cream

Mix, flavour and churn your own ice cream, and set a pot of yogurt.



## 3. Into the cone

Scoop, fill and decorate your cone, then enjoy what you made.

## Good to know

**Time:** 2:00 – 5:00 pm,

**Days:** Tuesday, Friday, Saturday, Sunday

**Where:** Skugga Farm, Ban Sahakorn, Mae On,

**Group size:** 6-12 people

**Price:** Adults ฿1,100 · Children ฿950

**Provided:** Aprons, hair nets and all ingredients

**Ages:** Ages 8 years and above, children under 15 must be accompanied by at least one adult

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