

LOOKING FOR A HANDMADE REMINDER OF YOUR VISIT

TO BALTIMORE? Sign up for a workshop at one of these local businesses, and you'll walk away with a one-of-a-kind memento of your own making. All you need is a little creative spirit!

Create: Original Artwork

Each weekend, the Walters Art
Museum hosts a free kid-friendly
art project geared toward families.
Find inspiration first in the museum's
expansive collection, then drop in to a
class to create your own work of art.
No registration required.

600 N. CHARLES ST.

Build: A Terrarium

Local plant and gift shop **B. Willow** hosts a variety of plant-care workshops at its Remington location. Learn how to build terrariums, plant succulents, mount tropical plants on wood and more. A green thumb is within reach!

220 W. 27TH ST.

Craft: Cocktails

Mix cocktails like the pros during a hands-on workshop led by local whiskey distillery **Sagamore Spirit**. You'll get an inside glimpse at how rye whiskey is made, then learn how to make two cocktails that are easy to recreate at home.

301 E. CROMWELL ST.

Knit: Clothing

From beginner-level knitting to experimental weaving, basketry and lots more, **Lovelyarns** offers a broad selection of small-group workshops at its Hampden yarn shop. You'll leave with a wearable or display-worthy hand-crafted creation.

3610 FALLS RD.

Make: A Candle

Pour your own scented soy candle at a Knits, Soy & Metal workshop, where you'll get to try every step in the candle-making process—from selecting your own custom fragrance to mixing the wax.

229 W. READ ST.



GET COOKING

If you're more into cooking than crafting, head to one of these locations to snag a lesson straight from a Baltimore chef. Then take these recipes home to your own kitchen!

LEARN TO MAKE

Neapolitan Pizza

WHERE

Verde Pizza 641 S. Montford Ave.

WHAT YOU'LL LEARN

Unearth the history of traditional Neapolitan pizza as you make an authentic pie.

LEARN TO MAKE

Sicilian Specialties

WHERE

Cosima

Mill No. 1, 3000 Falls Rd.

WHAT YOU'LL LEARN

Learn to create authentic, seasonal Sicilian dishes and match them to regional wines.

LEARN TO MAKE

Seasonal Favorites

WHERE

Baltimore Farmers' Market and Bazaar E. Saratoga St. & Holliday St.

WHAT YOU'LL LEARN

Tour the market with Baltimore's own Chef Egg and then learn to prepare simple seasonal favorites.