

'The Art of Mosaics' Mosaic Workshop

Sat, Nov 7 @ 8:00 am - 5:00 pm | \$120



On November 7th, 8, 14, and 24th CNGF and local artist Christina Yaconelli will be hosting a series of workshops in the art of mosaics.

Attendees will learn how to cut plan, arrange, and cement complex artistic mosaics. You will have the chance to work on a massive dome mosaic and work on your own personal stepping stone piece that you can take home.



"Working with mosaics is like a giant puzzle ~ there is an immense pleasure that comes from seeing the image unfold from an original idea and emerge into the world. I get great joy from seeing past the pile of tiles, adhesive and grout into a reality that exists in my mind's eye. Like a musician, the mosaic artist transforms bits of pieces and fragments into a tangible work, as atoms will form a molecular whole." – **Christina Yaconelli**

A longtime collaborator of CNGF and Alrie Middle brook Christina has created several mosaics for the Middlebrook Center and sites throughout San Jose and the Bay Area. Many local Santa Clara and San Jose residents have already seen her work in Santana Row, Granada Native Park, and along Guadalupe River Park.





Christina, chief visionary of Yellow Cottage Mosaics, was born in North Los Angeles in 1959. Spending her first years in the quaint canyons of the Hollywood and Santa Monica Hills, Christina developed a deep love and appreciation for the beauty, warmth, and color of this area. To this day, she dreams of these times, and strives to allow others a glimpse into her vivid childhood through various art media.

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Menu OF Chef Farais' Native Edible Lunch.

Here is a special subscriber update of what chef Farais will be making for this Saturday's Eating California event.

Chef Farais will be making:

Corn Tartine with roasted chicken and Chevre

Baguette, with goat cheese and toasted in brick oven.

Wild Rice with Dried Blueberries

Vegetables Forno a Legna From the garden
Salad with a Prickly Pear Vinaigrette from the garden
\$25 for everything.

We hope to see you there!

Click here for tickets and further details.



