



Parent's Hour Packing List

The basics:

- Table
- Corkscrew
- Glasses

Augusta Style:

- Table Cloth
- Your favorite wine to pair with a warm summer's eve
- A selection of your favorite cheeses
**Please see our chef's recommended wine and cheese pairings*
- A selection of your favorite crackers – with alternative diet options, if so required
- A selection of your favorite berries – strawberries, blue berries, and cherries are our go to :)
- Bug spray (as needed)
- Comfortable seating or standing room depending on your preference
- Oh yeah and.....Parents!

The extra mile:

- Twinkle lights
- Flowers

For music, be serenaded by former Cedar counselor McD's band:

[Steel Betty](#)

And, if you're in Piedmont, check out Mulberry's for some parent's hour favorites!



For more activities visit campaugusta.org





Wine & Cheese Pairings

Dry whites

Sauvignon Blanc, Gruner Vetliner, Pinot Grigio

- Goat cheese, like Laura Chenel chèvre
- Chocolate dipped strawberries
- Crudité platter, especially crispies, like radishes and carrots

Rich whites

Chardonnay, Rhône whites, Chenin Blanc

- Brie, or really any triple crème, basically you're looking for butter in cheese form
- Crostini or crackers with fig jam
- Hummus and roasted vegetables (it's almost squash and eggplant season!)

Light reds

Pinot Noir, Grenache

- European semi-hard and gentle cheeses like Comté or Gruyere
- Salami platter, especially prosciutto, olives, and crackers
- Dried fruit

Bold reds

Cabernet Sauvignon, Nebbiolo, Syrah

- Aged cheddar, perhaps Jasper Hill Farm
- Chips and salsa
- Charcuterie, there's very little way to go wrong here

Rosé

on the drier side

- Goat cheese or feta, think tangy and bright
- Bruschetta
- Crudité

Sparkling

- Gouda or a triple crème like St. Andre, bubbles love fat and salt
- Oysters
- Popcorn and watermelon! A Camp Augusta classic
- Fried chicken

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