



**Dow Gardens**

**2010 Summer Cooking Classes**

**with Donna Frawley of Frawley's Fine Herbarry**



**“Grilling” with Herbs**

**Wednesday, June 23**

- Pink Lavender Lemonade*
- Grilled Pizza*
- Marinated Chicken Kabobs with veggies*
- Steak with Beefed Up Steak Rub*
- Grilled Veggies*
- Sage Potatoes*
- Grilled Cherries on Pound Cake*

**Tapas II**

**Wednesday, July 28**

- Spiced Spanish Almonds (back by popular demand)*
- Tomato Gazpacho with Garlic Croutons*
- Garlic Bruschetta*
- Watercress Salad with Peaches and Sherry Vinaigrette*
- Spanish Spinach and Tomato Pizzas*
- Empanadas*
- Chicken in Lemon and Garlic*
- Orange Sangria with Lemon Syrup*

**“Harvesting, Freezing, Canning, Preserving”**

**Wednesday, August 25**

- Hands on: Canned tomatoes, peaches,*
- Freeze broccoli, basil*
- Fruit jam and Jelly*
  
- Hot Pepper Jelly on Cream Cheese with Crackers*
- Salsa*
- Chili*
- Cornbread*
- Pesto*
- Peach Cobbler*

**“ Everything Apple”**

**Wednesday, October 6**

- Cider*
- Apple Muffins*
- Apple Chutney*
- Sweet and Sour Red Cabbage*
- Apple with Sauer Kraut*
- Apple and Onion Casserole*
- Apple stuffed Pork Loin*
  
- Chunky Applesauce*
- Waldorf Salad*
- Applesauce cake with Browned Butter Frosting*
- Apple Pie*

**Register for a delicious class  
---plan to come hungry!**

All classes will be held from 6-8 p.m.  
at the Whiting Forest  
kitchen/classroom

**Registration Fee:** \$25.00 per class.  
Space is limited please call 631-2677  
to register.

**Special:** Register for all four classes  
for just \$75.00.

