



## Dow Gardens 2010 Cooking Classes with Donna Frawley of Frawley's Fine Herbarry



### Tuesday, March 23<sup>rd</sup> - **COMFORT FOODS**

Learn to use herbs when you create delicious comfort foods...

*CHILI, MEATLOAF, MACARONI AND CHEESE  
TORTELLINI AND SPAGHETTI SAUCE  
CHICKEN SOUP, and BREAD PUDDING*

### Tuesday, April 6<sup>th</sup> – **HERBAL DESSERTS**

Yum... desserts... it doesn't get much better than the following menu:

*MOLTEN CHOCOLATE CAKES with RASPBERRIES and CREAM  
LEMON, DILL AND PISTACHIO SHARING COOKIE  
CINNAMON BASIL CHERRIES JUBILEE ON ICE CREAM  
CHOCOLATE PUDDING WITH BAY  
RASPBERRY CHIFFON PIE  
ORANGE SLICES MARINATED IN MINT SYRUP ON POUND CAKE*

### Tuesday, April 27<sup>th</sup> – **INTERNATIONAL FARE WITH HERBS**

Around the world we'll go right at Whiting Forest...

*GUACAMOLE- MEXICAN  
GREEK SALAD – GREEK  
FENNEL and TOMATO in CREAM – GERMAN  
MEATBALLS - SWEDISH  
FRENCH BREAD –FRENCH  
BEEF AND BROCCOLI STIR FRY – CHINESE  
TIRAMISU - ITALIAN*

### Friday, May 7<sup>th</sup> – **TAPAS**

Make this Friday night special ... tonight you'll learn to prepare and combine tapas to make a full meal!

*ALBONDIGAS - (Meatballs In Garlic-Tomato Sauce)  
MOORISH KEBABS, SPICY SAUSAGE and CHEESE TORTILLA  
EMPANADA, BREAD with MUSHROOMS and ALIOLI  
ENSALADILLA RUSA (Spanish Potato Salad)  
SPICED SPANISH ALMONDS, GARLIC-TOMATO TOASTS*



### **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.