



DALLAS ARBORETUM
AND BOTANICAL GARDEN

FOR IMMEDIATE RELEASE

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Fall into Flavor at the Dallas Arboretum's Newest Garden

A Tasteful Place offers cooking classes, tastings & demonstrations for everyone

DALLAS, Texas (Fall 2018) – The Dallas Arboretum invites foodies and foodies-to-be to its newest garden, A Tasteful Place, featuring 3.5 acres filled with vegetables, herbs, and fruit trees along with spectacular views of White Rock Lake and the downtown Dallas skyline. Guests learn how to grow, harvest and prepare produce in a healthy way through demonstrations, classes, special events and personal interactions with experts.

Dave Forehand, Dallas Arboretum's vice president of gardens, said, "A Tasteful Place provides many opportunities for family and friends to learn about plants they can grow themselves for better taste, cost, and proper preparation. Vegetables and herbs in season include eggplant, quinoa, peppers, squash, zucchini, artichokes and okra."

One of the most beautiful seasons in the garden, autumn showcases plants full of blooms like marigolds, pentas, ornamental peppers, vincas, lantanas and salvia.

While experiencing the ever-changing explosions of colorful blooms, Autumn at the Arboretum is in full swing and named one of the "Best Fall Festivals" by Country Living Magazine, and includes the nationally-acclaimed Pumpkin Village featuring pumpkin houses and creative displays incorporating more than 90,000 pumpkins, gourds, squash, cornstalks and a hay bale maze.

Autumn Activities for A Tasteful Place Include:

Seasonal Tastings

Daily, 10 a.m.-4 p.m.

Try three free different samples featuring a hero vegetable, fruit or herb from the garden. Visit www.dallasarboretum.org/recipes for all recipes.

El Centro College Cooks

Presented by El Centro College

Cooking demonstrations every Monday, 11 a.m.-Noon

Free with paid garden admission

Participate in this popular demonstration cooking class, taught by Chef Alison Matis from the college's nationally-recognized culinary school. Two new recipes are demonstrated each month.

September recipes feature glazed turnips and fava & snap bean salad.

October recipes feature bok choy & molasses pickled garlic and roasted beet & orange salad.

November recipes feature grilled broccolini with Cotjia cheese and lemon & Swiss chard with pine nuts & garlic.

Learn to Grow Horticulture Presentation

Every Friday, 11 a.m.-Noon

Presented by the North Texas Master Gardeners and the Dallas Arboretum Horticultural Staff

Enjoy special tips and presentations on autumn gardening in Texas gardens. Check the website weekly for specific topics.

Daily Harvest

Every Tuesday & Thursday, 10:30 a.m.

The horticulture staff demonstrates harvesting produce in the garden, and guests are welcome to ask questions and watch him work.

Tailgating Favorites Cooking Class

Presented by Tastebuds Kitchen

September 23, 1-3 p.m., \$65

Whether tailgating by the stadium or enjoying a BBQ at home, learn to make gourmet tailgating recipes for any dedicated sports fan including caramelized onion dip, Devils on Horseback, sweet and spicy chicken and three bean soup. BYOB. To register, visit www.dallasarboretum.org/cookingclasses

Chef-Tastic Series

11 a.m.-Noon, Free with paid garden admission

Join some of Dallas' renowned chefs as they demonstrate how to make one of their signature dishes using seasonal vegetables growing in the garden, with a small taste for attendees to try at the end. Visit www.dallasarboretum.org/demos to register.

September 26: Chef Mark Guatelara, Asador

October 3: Chef Sonny Pache, Ocean Prime

October 17: Chef James Johnson, Pappa Bros Steakhouse

October 24: Chef Graham Dodds, The Statler

November 7: Chef Tony Street, Y.O. Ranch Steakhouse

November 14: Chef Jon Thompson, Zaytinya

National Coffee Day Celebration

September 29, 10 a.m.-4 p.m.

Tastings and products for sale

On National Coffee Day, local and international coffee vendors will be on-site including: Hounds Tooth Coffee, Toasted Coffee House, Tazual Coffee, Steel City Pops, Baldo's Ice Cream, Coffee with a Twist, Coffee House Café, Oak Cliff Coffee, Nothing Bundt Cakes and One Day Bakery and French Pastries.

Rose Levy Beranbaum Cookbook Signing and Demonstration

September 30, 10-11 a.m.

Free with paid garden admission

Rose has been called the "Diva of Desserts," the "most meticulous cook who ever lived," and a legendary baker. Join her for a step-by-step baking demonstration from her new book, Rose's Baking Basics, followed by a book signing.

Farm to Fork Series:

An Apple a Day Cooking Class

Presented by Greer Farms

September 30, 1-3 p.m., \$65

Chef Eve Greer demonstrates in this step-by-step cooking class how to create caramelized onions, mushrooms and gruyere apple bites, sharp cheddar, apples and sausage quiche with hash brown crust, and individual salted caramel apple crisps.

Oktoberfest Texas Style Cooking Class, October 21, 1-3 p.m., \$65

Celebrate Oktoberfest Texas-style and learn to create unique German recipes including Rouladen with jalapeños, brined pickles and gravy, Spätzle with fresh dill, and Linzer torte with East Texas Greer Farm blackberry jam.

Butter Up with Butternut Squash Cooking class, November 11, 1-3 p.m., \$65

Learn to create crispy butternut fritters with creamy chipotle dipping sauce, butternut squash with chicken and spinach lasagna roll ups, and butternut squash harvest mousse with brandy snaps.

Visit www.dallasarboretum.org/cookingclasses to register for Farm to Fork Series cooking classes.

Healthy Eating Series

Presented by UT Southwestern Medical School

October 4 & 18, November 1, 11 a.m.-Noon

Free with paid garden admission

Experts from UT Southwestern Medical School discuss the latest research on healthy eating followed by a food sampling.

October 4: Jo Ann Carson- "Calming the Stormy Seas of the Fats We Choose"

October 18: Alicia Gilmore- "An update to Recommendations for Fighting and Prevention Cancer" (A discussion of new guidelines released from the American Institute of Cancer Research.)

November 1: Kathleen Eustace- "Nutrition for a Happy Gut"

Evil Cowboy

October 6, 11 a.m.-2 p.m., free with paid garden admission

Join Evil Cowboy and enjoy a sampling of unique smoky flavor sauces with just the right amount of heat, available for purchase.

Lightened-Up Comfort Food

Presented by Zen & Spice

October 7, 1-3 p.m., \$65

Learn cooking techniques for comfort food classics while incorporating garden fresh ingredients and tips to prepare a stress-free menu.

Visit www.dallasarboretum.org/cookingclasses to register.

Thyme with Friends: Author and Cook, Kay Goodman

October 10, 11 a.m.-Noon

Free with paid garden admission

Join Kay Goodman, author and local cook, as she demonstrates how to make a winter spice poached pear and arugula salad, a recipe from her newest cookbook that supports the North Texas Food Bank.

National Pumpkin Pie Day Demonstration

Presented by Humble Pie

October 12, 11 a.m.-Noon

Free with paid garden admission

Chefs of White Rock Lake's very own pie shop, Humble Pie, demonstrate how they make their acclaimed pumpkin pie. Samplings are available after demonstration, and pies are available to purchase.

Everything Cactus

Presented by Texas Association of Cactus and Succulent Societies

October 13, 9 a.m.-4 p.m.

Free with paid garden admission

Guests are invited to listen to professionals present ways to be successful with succulent gardens at home. Cactus and succulent enthusiasts can also peruse the vendor tables present with rare plants difficult to find anywhere else. At noon, join experts for an exciting demonstration that highlights fun ways to incorporate cactus into everyday meals.

Yelibelly Chocolate Tasting Cooking Class

October 20, Noon-2 p.m., \$45

Join a world tour of chocolate and learn what makes single-origin chocolate so unique. The event begins with a chocolatiers amuse bouche (a chocolate appetizer) and then moves into a guided chocolate tasting, where participants learn about how cacao is grown, manufactured, and turned into a delightful and melty treat.

Visit www.dallasarboretum.org/cookingclasses to register.

Floral Demonstrations Presented by McShan Florist

October 23 & November 6, 11 a.m.-Noon

Free with paid garden admission

Join expert florists from McShan Florist for ideas and tips to incorporate tasty vegetables into unique floral arrangements.

Fall French Cooking Class with Lorie Fangio

October 27, 11 a.m.-1 p.m., \$65

Participants learn to create a four-course fall-inspired French meal. This culinary event begins with a starter course of a Savory Au Bon Pain Tomato Basil, followed by a rich vibrant red pepper soup topped with crème fraiche. The main course includes juicy flank steak with a beautiful red wine and shallot sauce served alongside delectable Potatoes Dauphinoise. For a sweet finish, guests can enjoy Spiced Madeleines and Autumn Dark Chocolate Mendiants. Visit www.dallasarboretum.org/cookingclasses to register.

Garden to Table Dinner

Presented by Wolfgang Puck Catering

November 4, 6-8 p.m., \$160

Enjoy a four-course meal and a selection of wine. The menu includes passed hors d'oeuvres, roasted cauliflower cream soup, beef short rib with a semolina puree, mustard demi, crispy Brussel leaves and parmesan churros. The evening ends with a dessert of

sticky toffee pudding with verjus pears and brown figs.
Visit www.dallasarboretum.org/specialevents to register.

Holiday Pies Demonstration

Presented by Humble Pie

November 9, 11 a.m.-Noon

Free with paid garden admission

Chefs from White Rock Lake's very own pie shop, Humble Pie, will demonstrate how they create favorite holiday pies. Samplings will be available after the demonstration, and pies will be available for purchase.

Sushi & Dumpling Cooking Class

Presented by Tastebuds Kitchen

November 18, 1-3 p.m., \$65

Learn the basics of creating fresh and delicious Uramaki, Maki and Temaki rolls that look great and taste even better. Master the gentle art of preparing and folding signature dumplings with an oh-so-good honey soy dipping sauce. BYOB.

Visit www.dallasarboretum.org/specialevents to register.

**2018 programming for A Tasteful Place is supported by Dallas Tourism Public Improvement District.

About the Dallas Arboretum and Botanical Garden:

The Dallas Arboretum and Botanical Garden is located on the southeastern shore of White Rock Lake at 8525 Garland Road, Dallas, Texas 75218. The Dallas Arboretum is also the home of the internationally acclaimed Rory Meyers Children's Adventure Garden. The Arboretum is open daily from 9 a.m.-5 p.m. *The Dallas Morning News* is the principal partner of the Dallas Arboretum. The Arboretum is supported, in part, by funds from the Dallas Park and Recreation Department. WFAA is an official media sponsor for the Dallas Arboretum. For more information, call 214.515.6500 or visit www.dallasarboretum.org.

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