



DALLAS ARBORETUM
AND BOTANICAL GARDEN

FOR IMMEDIATE RELEASE

Media contacts:

Terry Lendecker | VP of Advertising & Promotions | 214.515.6523 | tlendecker@dallasarboretum.org

Juliette Coulter | The Coulter Group | 214.394.5532 | juliette@coultergroup.com

Krista Gabbert | Communications Specialist | 214.515.6525 | kgabbert@dallasarboretum.org

Begin the New Year with \$5 Admission to the Dallas Arboretum

DALLAS, Texas – To kick off the new year and encourage people to enjoy the gardens and the outdoors, the Dallas Arboretum is offering \$5 general admission beginning January 2 for the entire month. This offer is only available when purchased at the gate. **Parking is \$15 or \$9** if [purchased online](#) in advance. The Rory Meyers Children's Adventure Garden will be closed for preventative maintenance January 1 - February 22.

Dave Forehand, Dallas Arboretum's vice president of gardens, said, "After the holidays, we all need some motivation to get moving, and there is not a more beautiful place to walk than along the one-mile fitness trail at the Dallas Arboretum. This discount will also encourage more people to come and see the winter plantings and prepare for our upcoming festival."

Those coming out during January can also enjoy an elegant, three-course Friendship Tea, served **January 5 – February 22 for guests 13 and older. Prices are \$39 per person for traditional tea and \$49 per person for champagne tea** and include parking and admission to the garden. Friendship Teas are held on the DeGolyer Loggia January 2 through January 21. Reservations are required and can be made by calling 214.515.6511 or purchased online at www.dallasarboretum.org.

A Tasteful Place Activities:

Cooking Demonstrations and Tasting Events: (FREE with paid garden admission)

Seasonal Tastings

Every day, 10 a.m.-4 p.m.

Try three free different samples featuring seasonal vegetables, fruits or herbs from the garden. Visit www.dallasarboretum.org/recipes for past, current and future recipes.

El Centro College Cooks

Every Monday, 11 a.m.-Noon

Donald and Charlotte Test Pavilion

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

INTERACTIVE COOKING: Cindy Kleckner Nutrition Demonstration

Simple Swaps for a Fresh Start

January 4, 11 a.m.-Noon

Donald and Charlotte Test Pavilion

Free with paid garden admission

This class is the perfect solution to any new year's resolution! Learn to make nutritious and delicious decisions and create satisfying meals using visual cues and a fear-no-food attitude. Learn how to mix and match ingredients, make simple swaps to enhance the nutritional value and create some fun and fast recipes that families love. Menu includes comfort food and one skillet meals.

DEMONSTRATION COOKING: Chef Isabel Tastings

Every Wednesday in January 9, 16, 23 and 30

Wednesdays in February 6, 13 and 27

1-2 p.m.

Donald and Charlotte Test Pavilion

Join Chef Isabel as she demonstrates how to make one of the daily sample recipes using the hero vegetable that week and alternatives to that recipe.

DEMONSTRATION COOKING: Cindy Kleckner Nutrition Class

Cook with Heart

February 1, 11 a.m.-Noon

Donald and Charlotte Test Pavilion

Want to learn how to make heart smart choices without feeling deprived? Get all the secrets of a heart healthy diet that follow the American Heart Association guidelines. Learn how fresh ingredients and bold flavors can make a delicious difference. Heart smart substitutions to reduce fat, saturated fat, sodium, cholesterol and calories will be emphasized.

Hands-On and Interactive Cooking Classes (Registration and payment required)

Register for cooking classes at www.dallasarboretum.org/cookingclasses

INTERACTIVE COOKING: Tastebuds

Cooking with Wine

January 12, 1-3 p.m., \$65

Donald and Charlotte Test Pavilion

Whether a full-blown wine expert, or a leisurely drinker, there is no doubt that wine enhances the flavor of food. Learn to cook some of our favorite dishes in this delicious, gluten-free menu that just so happens to include wine. Learn to make perfectly baked Salmon En Papillote with seasonal vegetables, Bacon & Leek Risotto, and Red Wine Poached Pears with hand whipped cream. Perfect for a special date night or an evening out with friends! Gluten-free & BYOB.

HANDS- ON COOKING: Registered Dietitian Nutritionist, Cindy Kleckner

Game Day Grub - Get Ready for Super Bowl!

January 13, 1-3 p.m., \$65

Donald and Charlotte Test Pavilion

Super Bowl LII is fast approaching! For some, football means tailgating and drinking with friends, but for all fans, football means food. Registered Dietitian Nutritionist, Cindy Kleckner has scoured the country for the best football fare around. Come and get some new ideas that won't break the calorie bank! No matter whom you cheer for, and whether you're hosting or taking a dish, there will be great food and fun for everyone.

INTERACTIVE COOKING: Lorie Fangio

Soups, Stews and Bread

January 20, 1-3 p.m. \$65

Donald and Charlotte Test Pavilion

Lorie Fangio, teaching chef and owner of A Taste of Paris™ culinary trips leads a class on comforting soups, stews and breads. When it's cold outside, nothing warms your soul quite like fresh bread and soup. The tasty goodness begins with French loaves guaranteed to make your house smell amazing. The first soup prepared is the chef's favorite, Shrimp and Roasted Poblano Pepper Soup. Next, is a simplified Boeuf Bourguignon, an easier version does not sacrifice flavor. Then, a family favorite is Southwest Chicken Soup, served with Jalapeno Cornbread. The class finishes with a sweet, rustic Apple Crostata.

INTERACTIVE COOKING: Chef Zach Townsend

Chocolate Class

January 26, 11 a.m.-1 p.m., \$65

Donald and Charlotte Test Pavilion

This fun and informative demonstration focuses on incredible chocolate mousses. Mousses can serve as fillings for cakes or stand on their own as a single, decadent dessert, easy to whip up in just minutes, complete with decoration and toppings.

INTERACTIVE COOKING: You Don't Need a Grill to Grill Couples Class

January 27, 2-5 p.m., \$150 per couple

Donald and Charlotte Test Pavilion

A tutorial and hands-on instructional adventure that shows partners how to develop char and bold flavors commonly associated with outside charcoal grilling.

HANDS-ON COOKING: Cindy Kleckner Nutrition Class

Stirring the Pot Before Tying the Knot - Bride-to-be

February 10, 1-3 p.m., \$65

Donald and Charlotte Test Pavilion

Consider this innovative bride-to-be culinary party that helps unravel the mysteries of the kitchen. Registered Dietitian Nutritionist, Cindy Kleckner, helps choose a cuisine and recipes that speak to culinary personalities and gets guests interacting, laughing and sipping on some bubbly! A hands-on small group learning and eating experience is the perfect activity to be transformed from kitchen coward to a real gourmand!

INTERACTIVE COOKING: French Pastries

Presented by Lorie Fangio

February 17, 1-3 p.m., \$65

Donald and Charlotte Test Pavilion

Lorie Fangio, teaching chef and owner of A Taste of Paris™ culinary trips, introduces the wonderful world of French pastries. Lorie starts with Sundried Tomato and Basil Pailmers, a yummy appetizer or snack. Next, she prepares a Salmon Artichoke Tart served bistro style with salad greens. Two classic French recipes are taught while making Raspberry Eclairs stuffed with Pastry Cream. Next up, dense, versatile and delectable Chocolate Moelleux is a fantastic recipe to have. Precious Lemon Tarts with Sable crust make the perfect finish to any meal and Amaretto Vanilla Bean Madeleines are lovely with afternoon coffee or tea. *Oui, sil vous plait!*

INTERACTIVE COOKING: Let's Brunch

Presented by Tastebuds

February 24, 1-3 p.m., \$65

Donald and Charlotte Test Pavilion

Weekends are everyone's favorite part of the week, so take advantage and unwind with a sweet and savory homemade brunch. Learn to put a fresh spin on brunch staples and whip up some mouth-watering Sweet & Spicy Bacon to complement our Famous French Toast Sticks. And no brunch is complete without homemade Eggs Florentine and bottomless mimosas-orange juice is provided and participants are encouraged to bring champagne. BYOB.

Special Events (registration and payment required)

Register for special events at www.dallasarboretum.org/specialevents

Sherlock Holmes Murder Mystery Dinner

January 6, 6-8 p.m., \$140

A Tasteful Place

Celebrate Sherlock Holmes' birthday with a unique dining experience while overlooking one of the best views of the Dallas skyline. Enjoy a murder mystery interactive dinner catered by Two Sisters Catering and find out why it is "Elementary!" Guests are encouraged to come dressed in attire from the Victorian era. Registration closes December 30, 2018.

Wine & Movies: A Perfect Pairing with Hayley and Gary Cogill

January 27, 6:30-8:30 p.m., \$75

Rosine Hall

Emmy-award winning journalist and producer, Gary Cogill, and sommelier and founder of Dallas Uncorked, Hayley Hamilton Cogill, lead guests through an interactive and tasty experience, discussing top movies of the year. Gary speaks to a movie palette and lists five of his picks for "Best of 2018", while Hayley appeals to the taste palette with wines to match.

About the Dallas Arboretum and Botanical Garden:

The Dallas Arboretum and Botanical Gardens 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. **From January 2-31, general garden admission is \$5. (The Dallas Arboretum is closed January 1). The Rory Meyers Children's Adventure Garden will be closed Jan 1 - February 22 for preventative maintenance.** On-site parking is \$15, or \$9 if purchased in advance online. *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.