



**DALLAS ARBORETUM**  
**AND BOTANICAL GARDEN**

**FOR IMMEDIATE RELEASE**  
**Photos available upon request**

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**Summer Sizzles with Flavors at A Tasteful Place**

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

Just in time for the summer months, are plenty of summer vegetables at the Dallas Arboretum and Botanical Garden's A Tasteful Place where guests can experience exciting summer events. Visitors can sample the featured vegetable, ask experts about cooking and growing vegetables, purchase vegetables and related items from farms and vendors, watch chef demonstrations, take cooking classes and more. Unless specified, most events are free with paid garden admission.

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, opportunities to participate in cooking classes, chef demonstrations, and special events such as our garden-to-table dinners."

One of the most beautiful seasons in the garden, summer showcases plants full of blooms like ageratum, impatiens, petunias, cleome, begonias, salvia, marigolds and zinnias. As the temperatures warm, caladiums, sunpatiens, lantana, pride of Barbados, variegated tapioca, elephant ears and coleus are added to the gardens.

While experiencing the ever-changing explosions of colorful blooms, a highlight of Summer at the Arboretum is "Celebrate the Children," an art exhibition designed and created by Gary Lee Price, on display throughout the gardens through October 15. Ranging from two feet to seven feet, these beautiful, handcrafted bronze sculptures of children create the perfect photo opportunity for visitors. All of Price's sculptures on display are available for

purchase, along with smaller versions in The Hoffman Family Gift Store. The Dallas Arboretum receives a portion of the sale. The exhibition is presented by Reliant.

Visit <https://www.dallasarboretum.org/visitor-information/gardens-and-pavilions/a-tasteful-place/> for more information and the latest details.

A Tasteful Place: To learn more, register for cooking classes and special events, visit [www.dallasarboretum.org/cookingclasses](http://www.dallasarboretum.org/cookingclasses)

**Summer events at A Tasteful Place include the following:**

\*\*All events below are located in A Tasteful Place unless otherwise specified.

**DEMONSTRATION COOKING: El Centro College Cooks**

**Every Monday, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion, A Tasteful Place**

**Free with paid garden admission**

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

June: Zucchini Bread and Esquites (Mexican Street Corn)

July: Mashed Pumpkin Potatoes and Roasted Spiced Okra

**Daily Harvest**

**Every Tuesday and Thursday, 10 a.m.**

**Free with paid garden admission**

Watch and learn about the vegetables, fruits, or herbs harvested from the garden by the Horticulture Manager. Don't miss Gary Lee Price's Greenthumb bronze sculptures in the potager gardens.

**DEMONSTRATION COOKING**

**Healthy Eating Series Presented by Terri Finazzo, 3-4 p.m.**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Learn about the different varieties and nutritional values of the weekly "hero vegetables," while enjoying a cooking demonstration.

June 1: Tomatoes

June 8: Eggplants

June 15: Peppers

June 22: Okra

**INTERACTIVE COOKING**

**Summertime and the Cooking is Easy**

**Presented by Chef Carol Pock**

### **The Charlotte and Donald Test Pavilion**

**June 1, 11 a.m.-1 p.m., \$55**

Learn to make an easy, breezy meal with a new spin on chicken strips including a great mild halloumi cheese, Japanese panko bread crumbs and lemon pesto. The side salad is filled with vegetables and packed full of colors. Create an avocado, tomato and mozzarella pasta salad with toasted pine nuts and fresh basil, followed by a wonton wrapped fruit cup completed with an orange-chocolate glaze sauce.

### **Celebration of Summer-Garden to Table Dinner**

**Presented by Beyond the Box**

**June 2, 6-8 p.m., \$99**

Kick-off the summer with a gorgeous four-course meal overlooking White Rock Lake and the Dallas skyline at sunset. Enjoy passed hors d'oeuvres including avocado toast, prosciutto and fig crostini, Dallas Mozzarella Company Whipped Ricotta and Yellowfin tuna. Attendees then enjoy a summer salad, followed by a citrus marinated roasted Cornish game hen and will end the evening with Texas Blueberry Cheesecake. Wine and beer are included with ticket price.

### **Juice Bar Presentation**

**Presented by I Love Juice Bar**

**June 2, 9, & 16, 11 a.m.-2 p.m.**

**June 5 & June 12, 1-4 p.m.**

**A Tasteful Place**

Learn about the juicing process. They are vegetarian, gluten-free, organic when possible, and always use 100 percent whole fruits and vegetables.

### **Custom Café Foods Vendor**

**June 3 & June 10**

**11 a.m.-2 p.m., A Tasteful Place**

Enjoy delicious Custom Cafe Foods that go great with sandwich wraps, potato salad and even our favorite vegetables.

### **How-To Cooking Demonstration: Tomatoes**

**Presented by Cindy Cunningham and Bernadette Latson, retired UT Southwestern Nutrition Faculty**

**June 4, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Join Cindy Cunningham and Bernadette Latson for a "how-to" cooking demonstration featuring tomatoes. Learn tips and tricks about basic kitchen skills to get ready for family gatherings.

### **Siham Gourmet Desserts**

**June 4, 6, 11, 13**

**11 a.m.-2 p.m., A Tasteful Place**

Siham Gourmet Desserts offers scrumptious, beautiful, Mediterranean-style desserts including baklava, varba, date cookies, harissa, coconut drops and more. Guests can purchase items until 2 p.m.

### **Seasonal Tasting Demonstrations with Chef Isabel Snetsinger**

**June 5, 12, 19, 26 & July 3, 10, 17, 24, 31, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Throughout the summer, Chef Isabel Snetsinger, resident chef of the samples from Gil's Elegant Catering, demonstrates her weekly tastings and other ways to prepare the same recipe.

### **"Ask the Experts"**

**June 5 & June 12**

**Noon- 1 p.m., A Tasteful Place**

Dallas Arboretum Horticulture staff shares their expertise and will answer questions about growing eggplant and other summer vegetables.

### **Master Gardner's Table**

**June 6 & June 13**

**Noon- 2 p.m., The Charlotte and Donald Test Pavilion**

Master Gardeners share their favorite tips on growing vegetables and getting the most from the garden.

### **DEMONSTRATION COOKING: Chef-tastic Cooking Series**

**11 a.m.-Noon, The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Enjoy a demonstration from renowned chefs and restaurants as they take center stage in the demonstration kitchen.

June 6: Electric Kitchen \*2-3 p.m.

June 27: Tulum Restaurant

July 11: Local Urban Craft Kitchen

July 18: CiboDivino

July 28: La Duni

### **Frozen Fridays**

**Every Friday in June & July**

**11 a.m.-2 p.m., The Charlotte and Donald Test Pavilion**

June 7, July 5-Yelibelly Chocolates

June 14, July 12-Mr. Sugar Rush

June 21, July 19-Pop Star Popsicles

June 28, July 26-Steel City Pops

Come out each Friday and cool off with some fantastic frozen treats.

**DEMONSTRATION COOKING: Chef-tastic Cooking Series, Electric Kitchen**

**June 6, 2-3 p.m., The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Electric Kitchen demonstrates how to make their “rawcos,” a raw taco filled with a sun dried tomato, walnut taco meat and several different seasonal veggies, topped with a creamy avocado, lime, and cilantro vinaigrette.

**DEMONSTRATION COOKING:**

**Frozen Friday featuring Yelibelly Chocolates**

**June 7, 11 a.m.-2 p.m., The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Guests can enjoy a Frozen Friday with Yelibelly and watch her demonstrate how to make nitrogen ice cream and purchase products until 2 p.m.

**DEMONSTRATION COOKING**

**Savor the Flavor Series “Keep Cool and Fuel with Healthy Fats”**

**Presented by TWU**

**June 8, 1-2 p.m.**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Come discover the science behind ceviche. Learn about the changes that occur while tasting a variety of healthy fats for summer. Paired with a hydrating “mocktail,” enjoy this refreshing, delicious and nutritious break from the heat!

**INTERACTIVE COOKING**

**Garden-to-Table Cooking Class**

**Presented by Zen and Spice**

**June 9, 1-3 p.m., \$70**

**The Charlotte and Donald Test Pavilion**

This popular summer cooking series focuses on preparing healthy meals that are perfect for family gatherings. Enjoy an Asian-inspired hands-on cooking class and learn how to make favorite savory Asian dishes at home. Learn to hand roll fresh spring rolls with peanut sauce, fold warm dumplings with chili oil and cook lightened up fried rice.

**Drop Dead Delicious Pickles**

**June 10, 11 a.m.-2 p.m., A Tasteful Place**

Guests can purchase some of the Drop Dead Delicious Pickling Company's popular and delicious pickled peppers and other items.

**Farm Director Kim High, Paul Quinn College Presentation**

**June 10, 1-2 p.m., A Tasteful Place**

**Free with paid garden admission**

Join Kim High of Paul Quinn College tell about how the college's football field was converted into an organic farm. Hear this transformational story, and learn the great things Paul Quinn College is doing in the Metroplex.

**DEMONSTRATION COOKING**

**Budget Friendly Meals Cooking Series**

**Presented by Chef Carol Pock**

**June 11, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Learn tips and tricks for meal prepping and how to cook budget friendly, family meals that last the entire week. Enjoy a cooking demonstration on how to prepare a mozzarella, tomato and basil pizza flat bread.

**National Day Celebration Series**

**Demonstrations are from 11 a.m.-12 p.m.**

**The Charlotte and Donald Test Pavilion**

Enjoy a new series called "National Day Celebration," where guests can watch a cooking demonstration by local restaurants and chefs while enjoying unique and tasty products.

June 11 National Corn Day

June 14 National Strawberry Shortcake Day

July 6 National Fried Chicken Day

July 26 National Bagelfest Day

July 30 National Cheesecake Day

**DEMONSTRATION COOKING**

**National Corn Day Cooking Demo**

**Presented by David Schreiner and his son, Hobbs**

**June 11, 1-2 p.m.**

**The Charlotte and Donald Test Pavilion**

Free with paid garden admission

Come out for National Corn Day and enjoy a father-son cooking demonstration, and learn how to prepare "Elotes," which is street corn, two different ways.

**Texas Wildflower Honey**

**June 12, 11 a.m.-2 p.m., The Charlotte and Donald Test Pavilion**

Texas Wildflower Honey is onsite selling its unique delicious salsas.

### **Learn to Grow Horticulture Presentation**

**Presented by the North Texas Master Gardeners and the Dallas Arboretum**

**Horticultural Staff, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Enjoy special tips and presentations on summer and autumn gardening.

June 14: Refresh Your Decor – learn about easy-to-grow houseplants

June 28: Cactus and Succulents – learn the secrets for growing these popular plants

July 12: Basic Principles of Garden Design – take your gardening to the next level

July 26: Results of the Dallas Arboretum's 2018 Plant Trials

### **Heddin Family Farms: Pepper Sale**

**June 14, 10 a.m.-2 p.m., The Charlotte and Donald Test Pavilion**

Guests can purchase fresh grown peppers until 2 p.m.

### **National Strawberry Shortcake Day**

**Haute Sweets Patisserie Cooking Demonstration**

**June 14, 11 a.m.-Noon, The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Celebrate “National Strawberry Shortcake Day” with Haute Sweets Patisserie, and watch them demonstrate how to make a delicious Strawberry Shortcake.

### **Roots Juices Sale**

**June 15, 11 a.m.-2 p.m., A Tasteful Place**

Roots Juices are pressed fresh every day of the week and has nearly three pounds of fruits and vegetables, vital nutrients and vitamins to remain healthy. Guests may purchase juices until 2 p.m.

### **DEMONSTRATION COOKING**

**Savor the Flavor Series “5-9 in the Summertime”**

**Presented by TWU**

**June 15, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

This summer, guests can learn easy ways to incorporate more fruits and vegetables into their diet. Taste two summer-centric salad recipes that highlight the season’s freshest foods. Spice things up with southwestern corn salad then cool off with a sweet berry salad with Greek yogurt dip.

### **Just a Taste Demonstration Series**

### **The Charlotte and Donald Test Pavilion**

Throughout the summer, watch popular vendors demonstrate their products, try a sample and purchase items from The Jelly Queens, Rise Above Elotes, Twisted Treats, Yelibelly, Pajama Sweets, Rakkasan Tea, JR's Cookie Cottage, Steel City Pops, Pop Star, Mr. Sugar Rush, Empanada Cookhouse and many others. Check the website regularly for a complete list of vendors.

June 16: Empanada Cookhouse

June 18: JR's Cookie Cottage

June 20: Rakkasan Tea

June 21: Philly Pretzel Factory

July 23: The Jelly Queens

July 26: Steel City Pops

### **DEMONSTRATION COOKING**

**Just a Taste Series, Presented by Empanada Cookhouse**

**June 16, 11 a.m.-Noon (demonstration), Noon- 2 p.m. (sale)**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Celebrate Father's Day with Empanada Cookhouse. Guests can spoil the most important men in their lives with some delicious empanadas and learn to make them at home. After the demonstration, guests can purchase empanadas until 2 p.m.

### **DEMONSTRATION COOKING**

**Just A Taste Series**

**Presented by JR's Cookie Cottage**

**June 18, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

See how these one-of-a-kind cookies are made. JR's Cookie Cottage shares techniques on how to create the perfect cookie followed by small samples. Cookies are available for purchase until 2 p.m.

### **DEMONSTRATION COOKING**

**Just A Taste Series**

**Presented by Rakkasan Tea**

**June 20, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Join Rakkasan Tea and watch a demonstration on how they produce premium loose-leaf tea grown in post-conflict countries. A variety of their loose-leaf teas will be available to purchase until 2 p.m.



## **DEMONSTRATION COOKING**

### **Just A Taste Series**

**Presented by Philly Pretzel Factory**

**June 21, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Watch Philly Pretzel Factory twist and demonstrate the pretzel making process with prepared strings of dough. Guests can purchase homemade pretzels until 2 p.m.

## **DEMONSTRATION COOKING**

### **Savor the Flavor Series “Cool Down Your Summer with Refreshing Produce!”**

**Presented by TWU**

**June 22, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

Free with paid garden admission

Sample a delicious twist on homemade salsa while learning about how to eat and prepare seasonal fruits and vegetables. Learn how to create a refreshingly sweet and spicy snack from ingredients found in local markets and gardens.

## **INTERACTIVE COOKING**

### **Chef Zach Townsend Chocolate Class**

**June 23, 1-3 p.m., \$70**

**The Charlotte and Donald Test Pavilion**

One of Dallas’ premier chocolatiers, Chef Zach Townsend demonstrates the skills necessary to create sumptuous, easy chocolate desserts. This fun and informative class focuses on how to teach guests to prepare incredible chocolate mousses. Learn all of Zach’s professional secrets about the components of chocolate, how to make the best chocolate choices for desserts, and create easy chocolate decorations for a professional looking finish.

## **INTERACTIVE COOKING**

### **Chocolate and Candy**

**Presented by Yelibelly**

**June 30, 1-3 p.m., \$70**

**The Charlotte and Donald Test Pavilion**

This hands-on chocolate class teaches attendees how to make flavor-infused chocolate ganache, working with liqueur infusions and preparing truffles and bonbons. Each guest has the opportunity to sample a variety of chocolate, experiment with different flavors and take home boxes of their handmade chocolates.

## **DEMONSTRATION COOKING**

### **Cherry Pie**

**Presented by Emporium Pies**

**July 4, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

There's no better way to celebrate America's Birthday than with iconic cherry pie. Emporium Pies demonstrates how to make their signature cherry pie from scratch. Learn tips on how to make a traditional flaky pie crust, a delicious cherry filling and a beautiful lattice top. Guests can purchase pie until 2 p.m.

**DEMONSTRATION COOKING**

**Budget Friendly Meals Cooking Series**

**Presented by Chef Carol Pock**

**July 9, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Learn tips and tricks for meal prepping and how to cook budget friendly, family meals that last the entire week with Chef Carol Pock. Watch her demonstrate how to make beef, chicken and bean empanadas and the importance of cooking and freezing them.

**INTERACTIVE COOKING**

**Garden-to-Table Cooking Class**

**Presented by Zen and Spice**

**July 14, 1-3 p.m., \$70**

**The Charlotte and Donald Test Pavilion**

Explore Mediterranean cooking techniques and a classic menu featuring bold flavors the whole family will love with two Culinary Registered Dietitians, Dixya and Emily. In this fun, interactive class, learn how to build a Mediterranean flavor palate for marinades, pastes and dressings with basic ingredients such as olive oil, citrus and herbs.

**INTERACTIVE COOKING**

**Herbs Fresh from the Garden**

**Presented by Lorie Fangio**

**July 20, 11 a.m.-1 p.m., \$70**

**The Charlotte and Donald Test Pavilion**

Learn how to cook with fresh herbs from the garden or market with one of our most popular chefs, Lorie Fangio. Create a vibrant appetizer of fresh made chimichurri hummus, a crispy herbed Greek salad, a succulent herb and pistachio crusted chicken, fresh from-the-garden tomato gratin, herb and garlic Parmesan knots, and how to prepare basil infused berries and cream.

**INTERACTIVE COOKING**

**Lemon Macaron**

**Presented by My French Recipe**

**July 21, 11 a.m.-1 p.m., \$70**

**The Charlotte and Donald Test Pavilion**

Discover all the secrets to succeed at baking delicious lemon macarons with My French Recipe. Learn to make decadent lemon curd and prepare the perfect shell. At the end of the class, attendees get to take home a box of macarons.

**DEMONSTRATION COOKING**

**Just A Taste Series**

**Presented by The Jelly Queens**

**July 23, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

**Free with paid garden admission**

Learn the history of growing strawberries in Texas in this delicious jam demonstration. All attendees get a jar of fresh strawberry jam and a recipe from The Jelly Queens' new cookbook. Guests can purchase their homemade jam until 2 p.m.

**DEMONSTRATION COOKING**

**Christmas in July**

**Presented by Popbar**

**July 25, 11 a.m.-Noon**

**The Charlotte and Donald Test Pavilion**

Free with paid garden admission

It's never too early for Christmas in July! Cool off with a gelato demonstration from Popbar. Who knows, Santa might be looking to cool down too and might make an appearance. Guests can purchase gelato until 2 p.m.

**Summer BBQ: Garden-to-Table Dinner**

**Presented by Smoky Rose and Oak Highland Brewery**

**July 26, 6-8 p.m., \$75**

**The Charlotte and Donald Test Pavilion**

Celebrate being half way through the Texas summer heat with a True Texas barbecue dinner. Dinner includes three courses while overlooking the sunset and Dallas skyline on White Rock Lake. Enjoy smoked quail on a smoked burrata and tomato salad. The main course includes the famous Texas Trio plate with beef ribs, turkey and pulled pork, served with fried okra from the gardens and a fresh smoked succotash. Finish the evening with some Maker's Mark bourbon pecan pie. Each course includes a beer to accompany it, and Oak Highland Brewery gives some extra pours and history on their beer selections.

**INTERACTIVE COOKING**

**Cooking with Peaches Class**

**Presented by CiCi**

**July 27, 11 a.m.-1 p.m., \$70**

### **The Charlotte and Donald Test Pavilion**

Beat the heat and enjoy a hands-on experience learning to prepare a meal beginning with a peach and jalapeno sauce that is used for the appetizer and the entrée. Next, create a tasty peach caprese and a balsamic glaze salad, followed by two entrees of grilled salmon and pork chops, served with the peach and jalapeno sauce, along with garlic fondant potatoes. End the class by discovering how to make an easy dessert of Phyllo cups and puff pastry with a mascarpone and vanilla bean mixture, topped with fresh peaches.

### **Discounts:**

#### **BOGO Wednesdays\***

**Every Wednesday (\*excludes August), 9 a.m.-5 p.m.**

Buy one, get one admission every Wednesday.

#### **CC Young Senior Living Thursdays**

**Every Thursday, 9 a.m.-5 p.m.**

Seniors 65 and older get in for \$11 general garden admission on Thursdays and receive a 20 percent discount in the Hoffman Family Gift Store.

### **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. General admission is \$15 for adults, \$12 for seniors 65 and older, and \$10 for children 2-12 and free for Arboretum members and children under two. 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.

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