



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

Guests can enjoy the gift of \$5 general garden admission January 2-31

DALLAS, Texas-(December 27, 2019) – To kick off the new year and encourage people to enjoy the gardens and the outdoors, the Dallas Arboretum offers **\$5 general admission**, beginning **January 2** for the entire month, and tickets are also available to purchase [online](#). Parking is \$15 or \$10 if purchased [online](#) in advance. The Rory Meyers Children's Adventure Garden is closed for preventative maintenance **January 1 to February 28**.

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 peaceful or beautiful place to come out and walk at the Dallas Arboretum. We encourage people to see the winter plantings and our horticulture staff prepare for the upcoming Dallas Blooms festival."

Visitors can also enjoy an elegant, three-course Friendship Tea served January 4 to March 1 for guests 13 and older. Teas are available Monday through Friday with seatings at 11 a.m. and 2 p.m. Prices are \$49 per person or \$59 with champagne and include parking and admission to the garden. Reservations are required and can be made by calling 214.515.6511 or purchased online at www.dallasarboretum.org.

Winter Activities for A Tasteful Place:

Free and Repeating Programs:

**Free activities are included with paid garden admission*

Seasonal Tastings

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

Try three free different samples featuring a hero vegetable, fruit or herb from the garden. Visit dallasarboretum.org/recipes for past, current and future recipes.

El Centro College Cooks, Every Monday, 11 a.m.-Noon

Participate in this popular cooking demonstration, taught by Chef Lisa Roark from El Centro College's nationally recognized Hospitality and Culinary Institute. Two new recipes are demonstrated each month.

January

Hungarian Creamy Garlic Soup

Beet and Cabbage Slaw

February

Mustard Green Salad & Onion Jam Open Faced Grilled Cheese Sandwich

Seasonal Tastings and Demonstration Cooking with Chef Isabel Snetsinger

Every Wednesday, January 1-February 19, 1-2 p.m.

Chef Isabel Snetsinger demonstrates how to prepare her weekly samples given out at A Tasteful Place.

Tasteful Tuesdays

Every Tuesday, 11 a.m.-Noon

Learn from the pros how to creatively work with flowers by attending these free demonstrations. Each week's class follows the music theme celebrated in the Main Garden.

January 7: Ruibal's

January 14: Avant Garden

January 21: Lane Florist

January 28: Token Flowers

February 4: Ruibal's

February 11: Avant Garden

February 18: McShan's

February 25: Michael Hamilton

DEMONSTRATION COOKING

Chef-Tastic Cooking Series

Wednesdays & Saturdays, 11 a.m.-Noon

Watch a demonstration from local chefs as they demonstrate how to make one of their signature dishes with a small taste for attendees to sample.

January 8: The Market Local Comfort Café: Chef Jordona is in the kitchen with a delicious kosher brunch recipe straight from her menu.

January 15: Imoto: Acclaimed Chef Kent Rathbun demonstrates one of his popular dishes from Pan-Asian restaurant Imoto, gearing guests up for Chinese New Year.

January 22: Unrefined Bakery: Learn and taste a gluten-free, soy-free, non-GMO, and organic recipe.

February 1: Yelibelly Chocolates: Yelibelly Chocolates is in the kitchen to present a special chocolate tasting and sale right in time for Valentine's Day.

February 5: My French Recipe: Join My French Recipe as they demonstrate a homemade chocolate hazelnut spread recipe for World Nutella Day.

February 15: One 90 Smoked Meats: Watch a demonstration and get a taste of craft meats that are smoked to perfection.

February 19: Petro Bar & Bistro: Watch a demonstration of modern American bites, presented by Executive Chef Nathan Enders, prepared with local ingredients sourced from top vendors' right here in Dallas.

February 22: Shell Shack: Watch Shell Shack present a recipe and get a taste from their Mardi Gras-inspired menu.

February 25: Haute Sweets Patisserie: Join Chef Tida Pichakron for a special Fat Tuesday-themed demonstration of King's Cake. ***1-2 p.m.**

February 29: Meat Church: Appearing on the hit TV show BBQ Pitmasters, enjoy a demonstration from top BBQ supply store, Meat Church.

Learn to Grow Horticulture Presentation

Select Fridays, 11 a.m.-Noon

Presented by the North Texas Master Gardeners or the Dallas Arboretum horticulture staff. Enjoy special tips and presentations on spring and early summer gardening.

January 17: Yearning for something pretty, green, and cheerful? Houseplants are your answer.

January 31: Spring is right around the corner. Time to start planning your spring garden

February 14: Want to save time, money, and water? Fill your landscape with native and adaptive plants

February 28: Ready to start planting? Propagate your favorite plants from seeds or cuttings.

Veganuary Series

Every Saturday in January, 11 a.m.-Noon

Enjoy some of Dallas' top vegan chefs and restaurants. Watch as they make amazing and flavorful dishes that are meat and dairy free. Small samples of their creations are provided after the demonstration.

January 4: Fineapple Vegan: Enjoy mini pulled no-pork sliders, made using jackfruit.

January 11: Reverie Bakeshop: Join Reverie Bakeshop for a tasty plant-based pastry demonstration.

January 18: Bam's Vegan: Popular Dallas Farmer's Market and vegan vendor, Bam's Vegan, demonstrates one of his favorite plant-based recipes.

January 25: Spiral Diner: Join popular Dallas chain, Spiral Diner, for a demonstration of a plant-based comfort food classic.

New Year Refresh Series with Bee Organized

Every Sunday in January, 1-2 p.m.

Bee Organized is in the garden every Sunday in January to help start off the new year by sharing helpful tips and tricks on how to organize all different areas of home life.

January 5: New Year – New You: Who are you in your relationship with your stuff?

January 12: Pantry and Kitchen Organizing Made Easy: Tips, tricks and our favorite products.

January 19: Master Closet Madness: Step-by-step instruction and tips on how to organize your master closet.

January 26 Office and Electronic Organization Made Easy

Urban Composting Basics with Turn Compost

January 9, January 16, January 23 & January 30, 1-2 p.m.

At least 30 percent of what goes into landfills is compostable kitchen and yard waste. Learn about urban composting basics and how to compost from Turn Compost Founder Lauren Clarke.

Houseplant Appreciation Day Talk with Vice President of Gardens Dave Forehand

January 10, 1-2 p.m.

Celebrate Houseplant Appreciation Day with an informative talk by plant enthusiast, Dave Forehand. He shares his knowledge and tips on choosing and caring for houseplants.

National Day Celebration Series

Select dates and times

Join us throughout the winter with this series that highlights national days where guests can watch a cooking demonstration with samples. Enjoy unique and tasty products also available for purchase.

January 30 Croissant Day: Des Patisseries ***11 a.m.-noon**

January 31 Hot Chocolate Day: Hive Coffee ***sale only, 10 a.m.-2 p.m.**

February 5 Nutella Day: My French Recipe ***11 a.m.-noon**

Heart Healthy – Culinary Demo

Cindy Kleckner, RDN, LD, FAND, February 6, 11 a.m.-Noon

Join Chef Cindy for a unique program in February dedicated to heart month. Get all the secrets of heart-healthy eating. Watch Cindy share her favorite recipes that use fresh ingredients and bold flavors, making wholesome food taste delicious.

Sugar Free Series

Presented by UT Southwestern, February 9 & 16, 1-2 p.m.

Keep the healthy “new year, new me” mentality going strong and learn from nutrition experts on why it’s important to cut back on sugar, and easy ways to translate this tip into

everyday cooking. This two-part series includes informative presentations, tips and tricks, and is followed by samples of sugar-free snacks and drinks.

Mysteries of Seafood Cookery Revealed - Culinary Demonstration

Cindy Kleckner, RDN, LD, FAND, February 13, 11 a.m.-Noon

Expand seafood horizons featuring the freshest catch from the fish market. Kleckner offers a wealth of information on savvy seafood shopping, handling and preparing tasty coastal recipes. Reel in some new dishes featuring treasures from the sea – easy enough for a midweek meal and fabulous enough to add panache to any dinner party.

Paid Classes in A Tasteful Place:

*To see full details and purchase tickets, click [here](#).

Chinese New Year

Garden to Table Dinner by Imoto

January 23, 6:30-8:30 p.m., \$145

Acclaimed Chef Kent Rathbun brings a delectable menu for this Chinese New Year-themed Garden to Table Dinner. Enjoy a three-course menu which includes a variety of dumplings, pot stickers and Mongolian BBQ ribs as an entrée with signature beer and wine pairings for each course. Guests also enjoy a special presentation and demonstration by Chef Kent.

Super Bowl Spread Class

Presented by Chef Jayson Jones

January 24, 6-8 p.m., \$90

Join Chef Jayson Jones to learn to create the ultimate Super Bowl spread with five different recipes featuring smoky chili and loaded queso dip. This interactive class is the best way to prep a game day menu while sipping on beer and wine. Learn all the tips to create a “touchdown” spread.

Butter Croissant & Chocolate Croissant Class

Presented by My French Recipe

February 8, 10:30 a.m.-12:30 p.m., \$80

Be transported to France and learn all the secrets to succeed with croissant dough from My French Recipe. Make puff pastry from scratch, learn to shape delicious butter croissants, chocolate croissants and strawberry rolls. Leave the class with a recipe booklet and perfect pastries to enjoy, or share with loved ones.

Heart Shaped Macaron Class

Presented by My French Recipe

February 8, 2-4 p.m., \$80

My French Recipe teaches attendees how to bake heart-shaped macarons with a delicious dark chocolate ganache with a touch of fresh raspberry – the perfect treat to prepare before Valentine’s Day. All attendees leave with a gift box of macarons and a recipe booklet.

Galentine’s Pressed Flower Class

Designs by Andrea Pressed Flowers

February 9, 3-5 p.m., \$80

Gather the girls for a fun afternoon to create a timeless piece of art utilizing gorgeous blooms. Andrea leads attendees on how to work with beautiful pressed flowers to achieve a unique work of art. It’s the perfect class for bridal showers and Galentine’s gatherings.

Galentine’s Day Garden to Table Dinner

Presented by Gil’s Elegant Catering

February 13, 6:30-8:30 p.m., \$120

While Valentine’s Day is a day to celebrate romantic love, Galentine’s Day is dedicated to celebrating friendship. Bring a bestie or group for a fun evening with a three-course menu inspired by the most beloved Chick-Flick films. Champagne pairings are included.

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 to 31, general garden admission is \$5.** (The Dallas Arboretum is closed January 1). The Rory Meyers Children's Adventure Garden will be closed **January 1 to February 28** for preventative maintenance. On-site parking is \$15, or \$10 if purchased in advance [online](#) beginning January 2. 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.

###