



Cornwall & District Horticultural Society

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Culinary Herbs Workshop



Herbs are a great way to enhance any dish. They can add flavour, add aromatics, garnish your food or drink and have wonderful health benefits! Master Gardener Rebecca Last-Guenette and her husband Richard will be talking to us all about growing herbs and how to utilize them in your dishes!

What can you expect?

- **Seminar**
Rebecca will start us off by speaking on the herbs that will be presented in the food tasting. (30 min)
- **Food Tasting**
We will be focusing on 4 herbs and have a sampling item for each. **Note that these are subject to change at their discretion**
 - Basil - Pesto Noodle Dish
 - Rosemary - Red Wine & Rosemary Jelly on Crackers
 - Cilantro - Guacamole with Corn Chips
 - Tarragon - Fried Shrimp or Chicken
- **Live Cooking Demonstration**
Our final sampling will be prepared live in order to experience the lovely aromas of cooking with herbs.
- **Recipes**
You will receive the recipes for all the dishes sampled at this event.

COST:

\$10.00 per person

Note that family and friends of members are welcome to participate in this event!

Registration and payment must be received by:
Tuesday, June 11th, 2024.

To sign up simply add your name to our sign up sheet present at our general meetings. Payment can be done in cash as well as e-transfer to:
cornwhortsociety@gmail.com

*a minimum of 25 people is required for this workshop.

Tuesday, July 9th, 2024
at St. Therese Church from 6:45 P.M. - 8:45 P.M.
1304 Lisieux Street, Cornwall, Ontario