

# What's Cooking in Autumn

with Chef & Master Gardener Cynthia Triolo  
at The Frelinghuysen Arboretum

Chef and Master Gardener Cynthia Triolo has cooked and baked at many New Jersey restaurants and has been teaching children and adults the joys of food for just about two decades. A wide range of topics will be covered but the focus of Cynthia's Cooking Series will be on seasonal, locally-grown food. Recipes will be given as well as a tasting of each of the items made in class.

**Time:** 1pm—3pm • **Cost per Class:** \$20 members / \$25 non-members



Sunday, November 14 - *Register by November 1*

Cranberries, apples, and pears abound at this time of year and Professional Chef and Master Gardener Cynthia Triolo, will demonstrate some unique desserts to make with them. Add something new to your holiday baking repertoire and impress your friends and family. Cynthia will be demonstrating four different tart recipes using these luscious fruits. What's the difference between a pie and a tart? You'll learn the answer when you sign up! Space is limited.

*The Friends of The Frelinghuysen Arboretum*



[www.arboretumfriends.org](http://www.arboretumfriends.org)

53 East Hanover Avenue, Morristown, NJ 07962

Call 973.326.7603 to register



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