



*Cooking Classes
Summer 2008 Series*

Capturing Summer Fruits Canning Made Easy

Cooking with Marinda

Our grandmothers were green and they didn't even know it! Come learn how to preserve the bounty of summer fruits and vegetables, just like our grandmothers did. Discover how easy it is to make jams, preserves, relishes, chutneys and more! You will be inspired to bring home beautiful produce from the local farmers market and make goodies for gifts and to use at home - straight from the jar or to enhance another recipe.

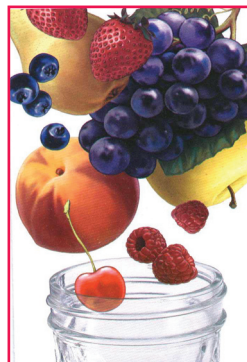
Recipes and samples provided. Hands-on learning! Fun!

<i>When:</i> Tuesday Evening Series	6:00 to 9:00 pm	June 24, July 15, August 12
Thursday Morning Series	10:00 am to 1:00 pm	June 26, July 17, August 14
Saturday Morning Series	10:00 am to 1:00 pm	June 28, July 19, August 16

Cost: Series of Three Classes: \$200 Individual Classes: \$75
Class size is limited. Register early!

Location: Chez Marinda
228 Golden Hind Passage, Corte Madera
415-924-9145
marinda@mfproductions.net

Marinda has a life-long passion for cooking. She grew up watching her grandmother and mother make jams and jellies and has been canning for over 35 years. In the early 1980's, she was Executive Director for Martha Stewart, Inc. where she worked with clients, chefs and staff, and participated in several of Martha's books including Weddings, Hors d'oeuvres and Pies & Tarts. Marinda has taught cooking classes in NYC and Marin for over 25 years.



Ask about Cooking Parties at your house or Chez Marinda.