



FOR IMMEDIATE RELEASE

DATE: March 15, 2021

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**Highfield Hall & Gardens to introduce our newest online Culinary Series,
Meet the Chefs / Ethnic Cooking, every Thursday this Spring.
Beginning March 2020 through April 2020**

(Falmouth, Massachusetts): Highfield Hall & Gardens is pleased to announce two exciting culinary programs once again taken from the Highfield kitchen straight into your home via real-time ZOOM classes. Culinary Director, Gail Blakely along with Kay Benaroch and our newest addition Michelle Itzkowitz are excited to launch their robust program complete with trending recipes, comfort foods and delectable treats! After signing up, you will receive instructions and be provided the dedicated link to join via computer. Classes will be held online using the Zoom platform, and if you choose to use the video option, we have no doubt you will find friendly and familiar faces. We are excited to continue these opportunities for togetherness and community.

Schedule of Classes (Class topics and recipes are subject to change depending on availability)
Every Thursday, 1:00 pm – 2:30 pm

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| Mar. 18 | Meet the Chefs: Chef Marion Marcellino, Station Grill – Special guest Chef Marion, will be showing Gail how to prepare Jerk Pork, Curried Chicken, and vegetables “Jamaican style”. |
| Mar. 25 | Ethnic Cooking: Spanish Tapas – Enjoy your own tapas cocktail party at home! Culinary instructor Kay Benaroch will show us how to make Shrimp in Garlic Sauce, Meatballs in Almond Sauce, Mushrooms Tapas Style, and Chorizo in Puff Pastry. |
| April 1 | Meet the Chef/ Ethnic Cooking: The Foods of Portugal – Gail will host local Portuguese cooks Isabel Mello & Alda Barron as they will prepare Portuguese classics such as creamy red bean soup, Portuguese braised peas with eggs and chourico, and “Creams from Heaven” for dessert. |
| April 8 | Meet the Chefs: Chef Sarah Dufour, Quicks Hole Tavern – Special guest Chef Sarah Dufour will be demonstrating how to make classic stuffed clams, lobster two ways, and will also make one of her fabulous desserts! |
| April 15 | Ethnic Cooking: Korean Cooking – Kay Benaroch will show us how to enjoy an authentic Korean meal without buying a plane ticket by demonstrating Kimchi and Pork Stew with Tofu, Bulgogi (Korean barbecue beef), Korean style vegetable pancakes, and Korean style romaine salad. |

- April 22 **Ethnic Cooking: Making Sushi** - Sushi can be an intimidating process for many. This week Michelle Itzkowitz will demystify the process and show us how easy it can be. Recipes include making sushi rice, then creating California rolls and veggie rolls.
- April 29 **Meet the Chefs: Chef Matt Lombardo, Chef Rolands Catering** - Chef Matt Lombardo's mother was Jewish and his father Sicilian, so what better food to make than matzoh balls and mozzarella balls? Gail will assist the chef in preparing these delectable classics, and together she and Matt will discuss recipes and ways to present them to family and friends.

Sign up on-line for your seat at the table, \$25 non-members, \$20 Highfield members
Stay tuned, and watch our website for more information.

Gallery Hours

Highfield Hall will follow safety protocols by restricting the number of people in the gallery at one time

Wednesday– Friday, 10:00 am – 4:00 pm

Saturday, 10:00 am – 2:00 pm

About Highfield Hall & Gardens

The house is a rare surviving example of transitional Stick Style architecture, containing beautiful gardens located in the heart of Falmouth, Massachusetts. It is a unique combination of a historic house, expansive gardens and trails, and a vibrant cultural center. Built in 1878 as the summer home for Boston's Beebe family, the house sits on 5.5 pristine acres surrounded by nearly 400 acres of conservation land and public walking trails. Highfield Hall & Gardens is not your typical historic estate. It is an example of a historic building saved by grassroots community organizing. An effort of tenacity and vision that continues as new research on the structure and its story of the people who lived here add to the building's significance. It offers world-class music, international art exhibitions, culinary classes, family programs, and year-round special events. For more information, visit highfieldhallandgardens.org.

Mission

Highfield Hall & Gardens' mission is to honor the beauty and historic significance of the house and grounds by providing high-quality artistic, cultural, and educational programs for the enrichment of our community and visitors of all ages.