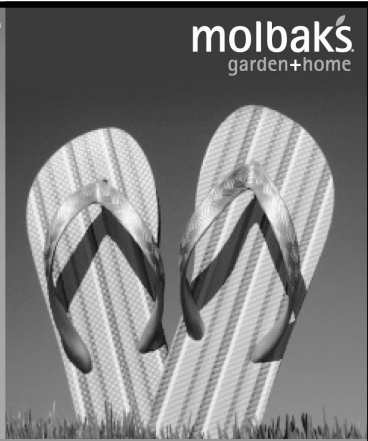


simply summer



**molbak's**  
garden+home

## July & August Events & Workshops

**July 17, 10-11am**

### **SEMINAR: Lavender Uses for the Soul—Promoting Wellness & Stress Relief**

*Featuring Jenny Perez, Garden Manager and adjunct faculty member, Bastyr University*

Join Jenny as she discusses the therapeutic properties of lavender and shows how to creatively utilize this lovely plant for promoting wellness. Includes wonderful lavender recipes.

**July 24, 10-11am**

### **SEMINAR: The Outdoor Room**

*Featuring Marianne Binetti, author, garden expert and international garden tour leader*

Set your patio or deck for the summer season. Learn how to define your personal style then create a unique gathering area using plants, lighting, structures, outdoor art, tableware, outdoor furniture and more.

**July 24, 11am-1pm**

### **TABLE SIDE CHAT: with PCC Healthy Recipes for Summer**

Redmond PCC Natural Market cooking experts will be sharing delicious recipes using fresh herbs and veggies.

**July 31, 10-11am**

### **SEMINAR & BOOKSIGNING:**

#### **Fresh Ways to use Harvested Herbs**

*Featuring Mary Preus, author and photographer of The Northwest Herb Lovers Handbook and former owner of Silver Bay Herb Farm in Silverdale*

Most herbs are easy to grow and reward you with an abundant harvest of beauty, fragrance, and flavor. Join Mary to learn fresh ways to utilize herbs in teas, crafts and cooking. Walk away with tips and recipes.

**July 31 & August 1, 10am-3pm**

### **EVENT: Artists in Action**

*Featuring the Cottage Lake Artist Guild*

Interact with artists from Cottage Lake Artist Guild as they create their art at Molbak's.

**August 7, 10-11am**

### **SEMINAR & BOOKSIGNING:**

#### **Canning & Preserving Your Own Harvest**

*Featuring Lorene Edwards Forkner, Seattle-based writer, co-author of Canning & Preserving Your own Harvest, former owner of Fremont Gardens, and blogging at plantedathome.com.*

Lorene will share advice and recipes on how to best can, pickle and preserve the bounty from your veggie garden. Walk away with helpful tips and delicious recipes.

**August 14, 9:30am-noon**

### **EVENT: Molbak's hosts the**

#### **Seattle Rose Society's Public Rose Show**

*Featuring show organizer & Molbak's rosarian, John Harmeling*

Calling all rose enthusiasts! This show is open to the public and is a great opportunity for gardeners of all skill levels to display their blooms in a judged competition. We will provide the vase and name tag for each rose to be displayed, you provide the bloom. The Seattle Rose Society will also be showing their roses. Learn from the experts and enjoy a breathtaking display of roses. Look for guidelines and prize information at the Information Booth in the Garden Store starting August 1.

**August 22, 3-5pm**

### **GARDEN CAFÉ CLASS & DEMO:**

#### **Grilling Beef Tenderloin and Veggies**

*Featuring Garden Café Chef Russell Dean Lowell*

Watch how to cut, clean, season & grill beef tenderloin. Learn how Chef Russell utilizes all of the meat & how to cut a filet mignon. Discover fresh ways to use herbs and easy to grow veggies. Sample delicious food while savoring a glass of NW wine. \$30 per person, includes tax.