Cooking with Douglas Katz:

Potato Latkes Ingredients:
2 russet potatoes, peeled and grated
1 onion peeled and grated
Salt and pepper to taste (I use cayenne pepper instead of black)
2 Tbl Flour
2 large eggs
½ c canola oil

Macramé with Ellie LeMasters Materials:

4mm Macramé Cord – 1 x 33 Yard roll (100 Feet in Total) of Single Strand Macramé Cord - Beige Macramé Cotton Cord - Make A Macramé Plant Hanger or Macramé Wall Hanging with Cotton Macramé Cord 4 mm

https://www.amazon.com/dp/B07RQM1CS/ref=cm_sw_r_oth_api_i_SHotFbRG00M9H
https://www.amazon.com/dp/B07MHBZ858/ref=cm_sw_r_oth_api_i_RIotFb5E0ND4Y

Wine Tasting with Shelley Taxel:

The wines for the wine pairing class can be ordered online, through Zhug restaurant, https://zhugcle.com
Select the "order" tab
Choose the "providence house" tab once you are in the order screen.
Orders may be placed starting at 4:00 pm Wednesday September 2, 2020 through Saturday September 19, 2020

If you have any questions regarding your order, or the wines, please contact Shelley Taxel at shelley@firefoodanddrink.com.

The wines are as follows:
Scharffenberger, Brut Excellence Methode Traditional, Mendocino County, CA, NV: $29.00
Frog’s Leap, Sauvignon Blanc, Napa Valley, CA, 2018: $27.00
Domaine Jean-Louis Chave, "Mon Coeur," Cotes-du-Rhone, FR, 2018: $25.00
Selection of all three wines: $81.00

Floral Arranging with Urban Orchid:
Check back later for updates on where you can buy your flowers!

Yoga with Sarah Ezzie Haines:
Yoga mat optional

Photography with Kayla Lupean: No materials needed

Training session with Mark Harris: No materials needed