

Details on Silver Dollar City's New *Culinary & Craft School* Debuting With Signature Park Favorites

(Branson, Mo. 9/08) Silver Dollar City's *Culinary & Craft School* classes launch September 11 with *The Best of Silver Dollar City Cooking, Specialties of the Heartland* with Silver Dollar City's own culinary experts and guest chefs presenting classes including:

Bountiful Harvest Specialties

Savory Skillets

Blending fall harvest-fresh vegetables with seasonings and a variety of ingredients for hearty meal-in-a-bowl specialties, such as Silver Dollar City's Calico Potatoes and famous Savory Skillet Succotash, a favorite of Silver Dollar City guests and spotlighted in "Best of the Midwest" by *Midwest Living* Magazine. This traditional Ozarkian method of cooking uses old-time tips for preparing fresh-from-the-garden dishes.

Great American Pies

The Best of the Berries to Mile High Meringue

What's more American than homemade, fresh-baked pies? From creating the perfect crust to filling with the tastiest berries and the best of the fruits, become a Blue Ribbon expert! Plus learn tips for unique toppings, such as the fluffiest meringue, that not only look impressive but bring rave reviews. These pies will become part of family legacy recipe collections -- *Generations Past to Generations Future*.

American Classic Cookies

Favorite Cookies of the Heartland

Everyone loves cookies! Bake a variety of traditional American favorites -- but with secrets of generations mixed in. Each cookie featured will have its own unique recipe that's a tablespoon or two from the expected. Showcased cookies include many favorites of the Heartland, such as Silver Dollar City's famous made-from-scratch Ginger Cookies, an heirloom family recipe for soft, chewy cookies, named one of the top 20 recipes by *Midwest Living*.

The Great Pumpkin!

Perfect Pumpkin Treats: Creativity in Cooking & Carving

What's more synonymous with Fall than pumpkins? Participate in the creativity of cooking and carving, including baking the perfect pumpkin pie, treats, breads, fritters, cakes, cookies ... even soup! Plus expert instruction on unusual pumpkin carving and decorating with pumpkins, gourds and the colors of the season.

Soups to Warm the Soul

Pure Comfort in a Bowl

Serve a hearty helping of culinary comfort with homemade, fresh, slow-simmered soups and stews. Learn the art of creating specialties *From the Heart to Warm the Soul*, such as Silver Dollar City's famous Potato Soup and legendary Miners' Stew. Recipes range from soups and stews designed as a full meal or a gourmet first course to the perfect bring-along for gatherings with the gang!

Over...

Classes feature expert instructors, hands-on demonstrations, sampling and take-home recipes, all for a cost of \$10 per person. Classes are offered several times a day, with class size limited to 34, registration required. Future *Culinary & Craft School* offerings will include craft classes from holiday wreath-making to woodcarving, presented by Silver Dollar City experts and Master Craftsmen, as well as culinary special events, plus some for kids.

***Culinary & Craft School* classes are presented within an all-new 3,000 square-foot timberframe building at the park,** with a sweeping view of Echo Hollow from the back porch. Styled as a turn-of-the-century farmhouse, the building is a unique blend of American heritage traditions and state-of-the-art conveniences, including a spectacular Kitchen Showroom with Viking appliances, flat-screen TVs for overhead views and tiered seating for close-up viewing.

The Craftsmen's Showcase room presents the artwork of the park's expert craftsmen, with furnishings such as carved wood front doors with wrought iron overlays, copper exterior light sconces and hammered copper tiles framing the fireplace, a chip-carved wood mantle, a six-foot chandelier made with 500 amber blown glass spheres, and handmade wood furniture.

Showcased artwork includes pieces from Silver Dollar City Master Craftsmen, including:

- **Master Woodcarver Pam Gresham, internationally renowned Chip Carver and author of books on the intricate carving style,** creator of the carved wood doors and fireplace mantle
- **Senior Blacksmith Wayne Rice, a blacksmith for 30 years and specialist in hammered iron artwork such as metal roses,** creator of the cast iron cooking pot and scrolled fireplace crane
- **Master Glassblower Todd Nelson, glass design artist and specialist in colorful dichroic glass and encased designs,** creator of the 500-globe blown glass chandelier
- **Master Coppersmith Rex Morton, a coppersmith for nearly 40 years and specialist in copper weavings and free-form repoussé,** creator of the exterior sconces, fireplace tiles and copper weaving
- **Master Furniture maker Warren Cook, craftsman in fine wood furniture for over 20 years,** creator of sofa and coffee tables, and the recipe-box end table

Information, schedules, costs and registration for Silver Dollar City's *Culinary & Craft School* classes are online at www.silverdollarcity.com, or call 800-831-4FUN. The internationally-awarded theme park in Branson, Missouri, presents six world-class festivals from March through December, the fine artistry of 100 demonstrating craftsmen, music and entertainment, two dozen themed rides, and foods from festival specialties to home-cooked feasts.

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