

mixologist bar teams, too, with talent from the likes of Bradstreet, La Belle Vie, the Strip Club and Maude's going strong with risky recipes on the liquid refreshments tables. AND, for sweet tooth fans they featured our very own, not-to-be-forgotten Diva of Desserts—the one and only Michelle Gayer of the Salty Tart Bakery in the Midtown Global Market. I say “only” because not only was she the lone female chef featured in this “good-old boys” mix, but she has the prestigious honor of being the only Minnesota chef nominated in the national pastry category at this year's James Beard awards (see my Beard Awards story in the June/July FSN, and see some of my fun SOS party pics, too, in our August FSN blog).

GLOBAL MARKET REALLY COOKS...

thanks to a floating group of talented caterers and chefs who hang out at the specially designed “Kitchen in the Market” just inside the front door. Yes, you can get your mojo on and cook up a storm at this popular four-year-old marketplace where more than 50 independent, locally-owned businesses sell their wares. You'll tour and shop for some of those wonderful, exotic ingredients you spot around the market from meat and seafood to fresh produce and then head to the open kitchen where you prep, cook and then sit down and eat your



Midtown Global Market is a buzz each month when Chef Molly Herrmann gives a detailed tour for shopping ingredients with classmates prior to her cooking class, “Cooking the Market.”

freshly prepared meal—all under one roof. Cheers! Oh and best of all, there's wine, too! I'm sold.

I peeked into one of these fun monthly classes in July when chef/caterer Molly Herrmann taught the “Cooking in the Market” class. Herrmann, who owns Tastebud Catering, explained she can share this kitchen for special events and classes on a rotating schedule with nine other small caterers—and they love finding their fresh resources for any recipe needs just steps away. A former nutritionist at a retirement community in San Diego, she began her catering business as a personal chef to friends who liked her healthy and hearty approach to

cooking.

Her series of classes will be offered one Saturday afternoon from 5 to 8 p.m. each month through November, and for just \$50 you really get your money's worth. We started our afternoon class with a wine and cheese tasting as neighboring vendor, Vicki Potts, who operates the Grass Roots Gourmet just down the aisle, presented a show-and-tell about some of the great regional cheeses in her cooler. The small group (always 12 or less) then gets ready to tour the market with Chef Herrmann to get ideas on the ingredients they might gather for their own creative menu plans. She explained the goal of the classes is to introduce participants to the fresh, unique ingredients the MGM has to offer and to spark inspiration for creative meals—and she is succeeding. Classmates in groups of three or four shopped, prepped and cooked at four food stations, then sat down to eat the shared meal just created, along with fun food stories. You can experience this Global Market adventure by calling Kim Hanna at the MGM to register at 612-872-4041. Next class is August 14.

FHIMA OPENS FACES WITH A SMILE...and all faces were indeed smiling as the bubbly was flowing and people crowded into the new Faces Mears Park for the Ordway Circle of Stars benefit