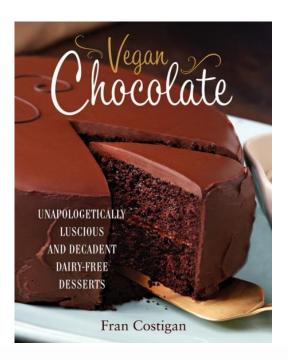
## Read an EVEN Exclusive Interview with



## Chef Fran Costigan Pastry Chef, Culinary Educator, Cookbook Author

Chef Fran Costigan is internationally renowned as the authority on vegan desserts. Her unapologetically luscious treats lack nothing—except dairy, eggs, white sugar, and cholesterol. Professionally trained, Fran worked in both traditional and vegan pastry kitchens before moving into teaching over 20 years ago. Her lively classes include the Costigan Vegan Baking Boot Camp Intensive®. Fran's latest book, Vegan Chocolate Dessert: Unapologetically Luscious and Decadent Dairy-Free Desserts, has been translated into three languages, and >> Click here to read EVEN's complete interview with Fran Costigan.



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www.eugeneveg.org

**Eugene Veg Education Network** 

---EVEN - serving as a vegan resource since 2005---

The Eugene Veg Education Network (EVEN) is an official 501(c)(3) non-profit based in Eugene serving as a resource for those seeking information on a healthful, vegan lifestyle. EVEN's emphasis is one of non-violence, compassion and sustainability. Focus is on the interconnectedness of all life and how a plant-based diet benefits the earth, non-human animals, and the individual. EVEN's Mission Statement is to inform, educate & encourage our members--- as well as the larger community ---by providing pertinent information on veganism and its positive impact on the health of the planet and all its inhabitants. www.eugeneveg.org