



FOR IMMEDIATE RELEASE:

Relish Culinary School Releases Summer 2005 Catalog

*Wine education, farm series, and more hands-on classes
added to “roving” class offerings*

HEALDSBURG, California – May 19, 2005 – Relish Culinary School announces the release of its **Summer 2005 Schedule of Classes**. Participants can choose from over thirty classes that cover a wide range of culinary topics delivered by talented local chef-instructors. Relish’s summer classes will be held among the farms, vineyards, and gardens of Northern Sonoma County from June through September, 2005. This season’s catalog includes many hands-on courses as well as the return of cooking classes for kids.

The tastes and aromas of each roving class are complimented by its unique location. In our new **ON THE FARM** series, classes are conducted at local farms using products grown on location. Vineyard classes, held at Dry Creek, Martin Family, Bella, Forth, and Seghesio Family Vineyards, feature menus that pair perfectly with vineyard wines. At The Gardener, the class will take place amidst the stylish gardens. Most of the hands-on classes will be held at The Clubhouse at Tayman Park, a charming 1920s bungalow nestled in the foothills overlooking Healdsburg.

Students will learn new techniques, wine pairings, and recipes from our exceptional returning chefs, as well as the new chef-instructors introduced this season—Aaron Brown, pastry chef and instructor at the Culinary Institute of America at Greystone, Deborah Dal Fovo, Italian chef and cultural expert, Maria deCorpo, food consultant and SRJC instructor, and Kevin McKenzie, executive chef at Dry Creek Vineyard.

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Two new series enhance our summer season: **ON THE FARM** and **Tasting and Talking Wine**.

The **ON THE FARM** series illustrates the connection between farm and table by allowing students to see and touch and taste the source of their food. Students will enjoy a total experience, starting with a personal tour by the farmer as they touch, feel, and smell the origins of the gourmet meal that they'll learn how to prepare and, lastly, share around the farm table. Farms include Tierra Vegetables, Carrot Top Farm, Giacomini Farm/Point Reyes Farmstead, Dry Creek Peach and Produce, and Middleton Farm. The **ON THE FARM** chefs—all local chefs who specialize in innovative farm-fresh menus—will share practical knowledge about choosing and cooking with farm-fresh ingredients as they highlight the particular farm's products, whether it's heirloom vegetables, summer fruit, or farmstead cheese. Each class includes lunch or dinner paired with fine local wines.

The **Tasting and Talking Wine** series features Tom Simoneau, “The Wine Guy” on News/Talk 1350 KSRO, hosting three evening gatherings where students will taste and talk about popular wines—Pinot Noir, Merlot, and Cabernet Sauvignon. Simoneau is hand-selecting wines that will provide the basis for engaging and lively discussions in a relaxed environment.

Relish's June classes illustrate the scope and range of the classes offered throughout the season:

- From Sourdough to Sustainability: The History of Food in California
- Tasting and Talking Wine: What's all the Hubbub About Pinot Noir?
- Cool Kitchen—Sizzling Food (hands-on)
- Breakfast Pastries (hands-on)
- Thai Curries (hands-on)
- Kids 3-Day Cooking Camp (hands-on)
- On The Farm: Dinner at Carrot Top Farm
- Bread and Flatbread Workshop (hands-on)
- Apricots! (hands-on)

The complete schedule of classes is available on the Relish website at www.relishculinary.com. A printed catalog is mailed to everyone on the Relish mailing list. To register for a class or join the mailing list, visit the Relish website or contact us at 877.759.1004. Advanced registration is required for all Relish classes.

About Relish Culinary School

Relish Culinary School is a culinary education business based in Healdsburg, California, in the heart of the Sonoma County wine country. Relish combines talented chefs, fabulous cuisine, and captivating Sonoma County locations to create one-of-a-kind wine country cooking classes and other culinary events for individuals, groups, and businesses. Our goal is to celebrate good food and provide a fresh and stimulating learning experience for everyone in every class. For more information, visit www.relishculinary.com.

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