

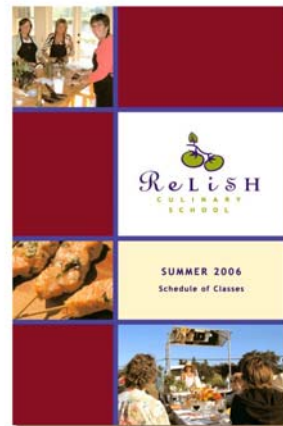


FOR IMMEDIATE RELEASE:

Relish Culinary School Releases Summer 2006 Schedule of Classes

Artisan food tour and restaurant classes added to outdoor "roving" events

HEALDSBURG, California — May 18, 2006 — Relish Culinary School announces the release of its Summer 2006 Schedule of Classes for June through August. The new schedule contains a wide variety of class themes delivered by an array of local chef-instructors and restaurateurs. Relish continues to offer “roving” cooking classes, transporting a virtual kitchen in its 1952 Chevrolet Panel Truck to support culinary events at scenic locations in Sonoma County.



In addition to "roving" events, Relish is offering two new culinary adventures:

Healdsburg Artisan Food Tours and classes **In the Kitchen at Santi**.

The half-day **Healdsburg Artisan Food Tour** provides participants a behind-the-scenes peek at some of Sonoma County's artisan food producers and world-class restaurants located on the downtown plaza in Healdsburg. Participants will stroll between locations as they tour the restaurant kitchen at **Charlie Palmer's Dry Creek Kitchen** with Chef de Cuisine Michael Ellis, taste olive oil with Colleen McGlynn of **DaVero Olive Oil**, sample cheeses with the Callahan family of **Bellwether Farms**, and make seasonal fruit galettes with **Downtown Bakery and Creamery** owner/chef Kathleen Stewart. The tour

also includes a family-style lunch with wine at Bovolo. The tour is limited to 15 people and will be held Fridays each month in the summer on June 30, July 28 and August 11.

Authentic, old-world Italian cooking can be expected **In the Kitchen at Santi** where guests roll up their sleeves and make a four-course lunch with Executive Chef **Dino Bugica** and Chef Emeritus **Franco Dunn**. The resulting lunch with wine will be shared by all on the lush restaurant patio of this historic Alexander Valley building. Two regional Italian cuisines are offered: Tuscany in June and Piemonte in August.

In the Summer schedule, classes move outdoors and feature summertime menus at **De La Montanya**, **Gary Farrell**, **La Crema** and **Stryker Sonoma** Wineries, plus private wine country homes and other scenic Healdsburg area locations.

The **On The Farm** series returns with more events that connect farm-to-table and provide creative cooking ideas for farm-fresh produce at the peak of harvest. Farm classes feature **Dry Creek Peach and Produce** with chef/author **John Ash**, chef/restaurateur **Jeff Mall** in his private **ZIN Garden**, and heirloom tomatoes at **Soda Rock Farm** with **Kevin McKenzie**, with more farm classes to be added in September and October.

Tom Simoneau will again lead his popular monthly wine seminars at the **Healdsburg Inn on the Plaza**. In June the topic is *Are you Now Drinking More Pinot Noir?* comparing excellent pinots with other red varietals. July will focus on comparing wines made from *Old Vines vs. New Vines* and August finishes with *Drink Pink—Rosé*, a look at this increasingly popular summertime varietal. Simoneau hand-selects the wines that provide a basis for entertaining, lively and educational discussions.

The complete schedule of classes is available on the Relish website at www.relishculinary.com. A printed catalog is automatically mailed to everyone on the Relish mailing list. Catalogs are also available at Big Johns Market, the Gift Horse,

Costeaux French Bakery, the Jimtown Store, Windsor and Healdsburg Farmers Markets, winery event locations, and other Healdsburg area establishments.

Advanced registration is required for all Relish classes. To register for a class or join the mailing list, contact Relish via the website or by phone at 877.759.1004.

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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