



FOR IMMEDIATE RELEASE:

Relish Culinary School Announces Unique Event Highlighting the History of Food in California

***San Francisco Chronicle* columnist GraceAnn Walden to speak
at Passalacqua Winery in Healdsburg**

HEALDSBURG, California – April 15, 2005 – Relish Culinary School announces a special culinary event titled **From Sourdough to Sustainability: The History of Food in California** to be lead by *San Francisco Chronicle* restaurant columnist GraceAnn Walden. This entertaining and informative talk will cover two hundred years of food mores in the Golden State, from Native American Ohlone to modern farmers and chefs dedicated to sustainable agriculture. The event will be held on Sunday, June 5, from 1:00 to 4:00 PM at Passalacqua Winery in Healdsburg. The cost is \$75 per person, with a discount for Passalacqua wine club members.

Walden's talk will be interspersed with generous tastes of representative dishes from California culinary history—Native American dishes to Gold Rush oysters to contemporary California cuisine.

The event will be held at Passalacqua Winery on the redwood-shaded deck overlooking the scenic vineyards of Dry Creek Valley. The Passalacqua family has its own history of winemaking in California beginning in the late 1800s. Food samples will be paired with award-winning Passalacqua wines. For more information about Passalacqua Winery, visit their website at www.passalacquawinery.com.

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Walden has written a weekly column entitled *Inside Scoop*, covering news of the restaurant industry and chefs, for more than fourteen years. She also contributes *Cook's Night Out* in the weekly *Sunday Datebook*. Walden has authored seven restaurant guidebooks, has been published in the *Traveler's Tales* book series, and leads popular gourmet-history tours of San Francisco neighborhoods. Assisting Walden with food preparation will be Chef Shanti Wilson, a graduate of the California Culinary Academy and talented cooking instructor.

This is a unique event for Relish," explained owner Donna del Rey. "Instead of demonstrating recipes or techniques, the food will be used to punctuate the presentation and give guests a sensual understanding of flavors from California's past. The class is sure to be entertaining due to GraceAnn's passion for and knowledge about food and dining, her extensive research on the topic, and her engaging personality."

Advanced registration is required via the Relish website www.relishculinary.com 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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