



FOR IMMEDIATE RELEASE:

Relish Culinary Adventures Celebrates Fifth Anniversary

*Fall/Holiday season includes harvest menus, holiday events
and anniversary commemoration*

HEALDSBURG, California — September 29, 2008 — Relish Culinary Adventures (Relish) celebrates its fifth anniversary in October as part of its Fall/Holiday 2008 calendar. Relish began offering “roving” cooking classes and culinary events in the fall of 2003 with a small number of classes at a variety of locations in northern Sonoma County. After more than four years on the move, Relish opened the Relish Culinary Center, a state-of-the-art teaching kitchen and event center in downtown Healdsburg, in March 2008 and expanded its offering of culinary events, private parties and catering services.

This season’s events begin with a number of harvest-related classes such as **Savory Tarts and Sweet Pies** emphasizing fresh seasonal produce with chef Maria deCorpo, **Fall Vegetable Workshop** with vegetarian chef and author Jill Nussinow, and a seasonal **Wine Pairing Dinner at Copain Wine Cellars** with wine country chef Todd Muir.

October ends with a “flashback” class—pastry chef Amy Schaefers revives her **Decadent Chocolate and Coffee Desserts** class, originally offered as a demonstration class in October 2003 at Flying Goat Coffee in Healdsburg. This time around, Schaefers will lead a hands-on version of this class at the Relish Culinary Center on October 24 featuring Flying Goat Coffee.

In November, the classes shift to cool weather menus. Award-winning cookbook author Aliza Green leads a hands-on baking workshop featuring **Global Baking** recipes and using the Mugnaini Wood Fired Oven in Relish’s outdoor kitchen. Celebrity chef John Ash is **Cooking on the Wild Side** at a class featuring wild game and foraged foods, chef and cheesemaker Sheana Davis leads a **Holiday Cheese Course** class, and Downtown Bakery owner Kathleen Stewart leads a **Perfect Pies, Galettes and Tarts** workshop just before Thanksgiving.

Relish puts its unique spin on **A Braising Feast** lead by chef Doug Nicosia where students will prepare the braises in the late morning, enjoy a few hours of free time in Healdsburg, and return for a hearty dinner in the early evening. Participants will also enjoy some fresh air as they search for wild mushrooms in the scenic Sonoma County hills as part of the **Wild Mushroom Foraging and Cooking** class at the end of the month with chef and mushroom expert Elissa Rubin-Mahon.

In December, classes focus on holiday entertaining, starting with Relish's ever-popular **Seasonal Holiday Cocktails** class with mixologist and author Scott Beattie, a **Dungeness Crab** class with chef John Ash, and a **Contemporary Desserts** class with pastry chef Patricia Taan of Charlie Palmer's Dry Creek Kitchen. Later in the month, Relish offers children's and family classes, including the fourth annual **Christmas Teddy Bear Tea**, the fifth annual **Family Gingerbread House Decorating** and the sixth annual **Kids Holiday Treats Workshop**.

For details about these events, Relish Culinary Adventures and the Relish Culinary Center, visit the Relish website at www.relishculinary.com.

About Relish Culinary Adventures

Relish Culinary Adventures is a culinary education business based in Healdsburg, California, in the heart of the Sonoma County wine country. Relish combines talented chefs, fabulous cuisine created from seasonal, local ingredients, and captivating Sonoma County locations, including the new Relish Culinary Center, 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 at every event. For more information, visit www.relishculinary.com.

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