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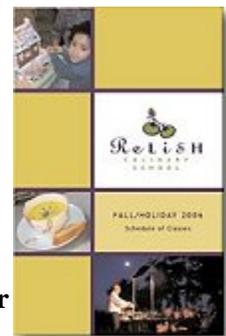
## **Relish Culinary School releases Fall/Holiday 2006 Schedule of Classes**

*Fall classes feature harvest bounty of Sonoma County*

**HEALDSBURG, California** — August 31, 2006 — Relish Culinary School announces the release of its Fall/Holiday 2006 Schedule of Classes for September through December. Relish continues to offer “roving” cooking classes, transporting a virtual kitchen in its 1952 Chevrolet Panel Truck to create recreational culinary events at scenic locations in Sonoma County. The new schedule contains a wide variety of cooking classes and events, from harvest menus to fall flavors to holiday gatherings, lead by an array of talented local chef-instructors and restaurateurs.

Relish is offering a new culinary adventure this season: **Paella on the Beach** with "Paella Guy" Gerard Nebesky leading a hands-on paella workshop on the Sonoma coast featuring seafood he gathers from the sea earlier that day.

In addition, the **On The Farm** series, enhancing the connection between farm and table, continues with chef and *San Francisco Chronicle* writer Marlena Spieler using Sonoma County produce to share how **Naples is a State of Mind**, plus a **Chili Pepper Harvest** class with Yucatan chef Mateo Granados featuring a tour at Tierra Vegetables, recognized by *Saveur* magazine and many others for their sustainably-grown chilies and sweet peppers.



As the weather cools, classes will shift to heartier fare including **Autumn In Piemonte** with Chef Deborah Dal Fovo inspired by the cuisine of this beautiful region of Northern Italy, and **Cooking on the Wild Side** with Chef John Ash featuring wild game and other local fall flavors at Hanna Winery.

Hands-on cooking classes include **Appetizers and Art** where students will make and share seasonal appetizers at the private home of local art patrons, **Gourmet Brunch** with crowd-pleasing recipes perfect for holiday entertaining and houseguests, and **Classic Thai** with Thai chef Phant Worakul.

Relish will also continue to offer its monthly **Tasting and Talking Wine** series with Tom Simoneau and half-day **Healdsburg Artisan Food Tours**. Later in the season, Relish turns its attention to holiday classes for adults, children and families.

The complete schedule of classes is available on the Relish website at [www.relishculinary.com](http://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, the 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](http://www.relishculinary.com).

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