



FOR IMMEDIATE RELEASE:

Relish Culinary School Releases Winter/Spring 2006 Catalog

Romance and Springtime featured in classes from February through May

HEALDSBURG, California – January 13, 2005 – Relish Culinary School announces the release of its Winter/Spring 2006 Schedule of Classes running from February through May, 2006. The catalog contains a wide variety of class themes delivered by several local chef-instructors and restaurateurs. Relish continues to offering “roving” cooking classes, transporting a virtual kitchen in its 1952 Chevrolet Panel Truck to support culinary events at scenic locations in Sonoma County such as wineries, farms, and private homes.



In the Winter/Spring schedule, Relish will host **themed culinary demonstrations at several scenic wineries**, including Bella Vineyards, Lambert Bridge Winery, Martin Family Vineyards, Passalacqua Winery, Roshambo Winery, and Stryker Sonoma Winery, featuring menus that pair with vineyard wines. For example, February winery events include a Truffles, Chocolate and Art event at Roshambo Winery and an Aphrodisiac Dinner in the romantic Bella wine cave.

Hands-on classes will be held at a variety of private wine country homes equipped with beautiful gourmet kitchens and stunning views. In February alone, hands-on classes include a Winter Provencal Dinner featuring MacPhail Family Wines, a Cozy Winter Brunch class and a Classic Thai workshop.

Students will discover new cooking techniques, receive recipes and learn from **experienced and engaging chef-instructors**, such as Phant Worakul of Thai Essence, Mark Stark, owner and chef of Willi's Wine Bar and other Sonoma County establishments, Jeff Mall, chef/owner of Zin Restaurant, Josh Silvers, chef/owner of Syrah Bistro, and Franco Dunn and Dino Bugica of Taverna Santi.

The **Tasting and Talking Wine** series with Tom Simoneau, “The Wine Guy” on News/Talk 1350 KSRO, continues with more Thursday evening gatherings where students taste and talk about popular wines. In February, the topic is **Sparkling Wines of France and California** just in time for Valentines Day, and in March, the discussion will focus on the effects of **Vineyard Elevation** on a variety of wines. Simoneau hand-selects the wines that provide a basis for entertaining, lively and educational discussions.

As winter begins to thaw, the classes move outdoors and the topics shift to seasonal Spring cuisine, including Springtime in Rome, Spring Soups and Salads, and Seafood and Herbs.

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. Catalogs are also available at Plaza Gourmet, Big Johns Market, Jimtown Store, Flying Goat Coffee, and other Healdsburg area establishments.

Advanced registration is required for all Relish classes. To register for a class or join the mailing list, visit the Relish website or phone Relish 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.

Contact:

Donna del Rey, Owner
877.759.1004
donna@relishculinary.com

Relish Culinary School

P.O. Box 933
Healdsburg, CA 95448
toll free 877.759.1004
fax 707.431.8446
www.relishculinary.com

Add Two
September 13, 2005