

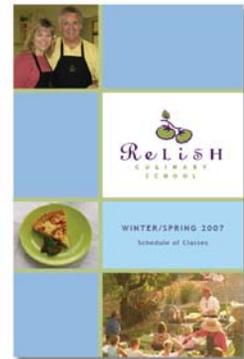


FOR IMMEDIATE RELEASE

Relish Culinary School releases Winter/Spring 2007 Schedule of Classes

Seasonal schedule includes wide variety of recreational classes and tours

HEALDSBURG, California — February 1, 2007 — Relish Culinary School announces the release of its Winter/Spring Schedule of Classes containing classes thru April, 2007. 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 culinary classes and tours, from cocktail workshops to romantic gatherings to spring events, led by an array of talented local chef-instructors and restaurateurs.



In addition to its **Tasting and Talking Wine** series with Tom Simoneau and half-day **Healdsburg Artisan Food Tours**, Relish adds **The Cheese Series** with local importer Doralice Handal. Each class in The Cheese Series will feature a different theme, from “Cheese 101” to the Cheeses of France. In addition to discussion and tasting, a winemaker will pour wines specially selected to pair with the evening’s cheese selection. The Cheese Series classes are held on Wednesday evenings at the stylish Healdsburg Inn on the Plaza and cost \$60 per person.

Wintertime classes feature seasonal products such as Sonoma coast Dungeness crab and oysters and locally-foraged wild mushrooms. In celebration of Valentines Day, chef Mark Stark is back to lead the **Aphrodisiac Dinner in the Cave** at Bella Winery. Relish returns to Seghesio Family Winery for a **Northern Italian Feast, Sonoma Style** with winery chef Jon Helquist. And chef Kevin McKenzie will demonstrate a **Contemporary Irish Supper** in celebration of St. Patrick’s Day.

As the buds break, classes will shift to springtime fare including **Antojitos and Cocktails** with chef Mateo Granados and spirits expert Ziggy Eschliman. We'll leave the area for a **Cultural & Culinary Tour of the Mission District** in San Francisco with Mexican chef Agustin Gaytan. Chef John Ash features local products in **Spring in Sonoma** at Hanna Winery at the end of April.

Hands-on cooking classes include **Thai Favorites** with native Thai chef Phant Worakul, **In the Kitchen at Santi** where students make authentic Italian dishes in the Santi restaurant kitchen with chef Dino Bugica , a Mediterranean theme at **Taverna Soups and Sides** with chef Jack Burton, **Fearless Fish** at a historic winery home with chef Maria deCorpo, and **Springtime Brunch** with chef Martin Courtman.

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, Jimtown Store, Hotel Healdsburg, Plaza Farms, 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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