



FACT SHEET

About 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.

Events Relish is dedicated to offering cooking classes that are entertaining, relaxed and fun while providing practical techniques and ideas that students can use at home. Relish supports the bounty of local chefs, farmers, and food purveyors in Sonoma County from whom we build an impressive list of class instructors. We pride ourselves in highlighting local and organic ingredients whenever possible.

Relish publishes three seasonal catalogs each year (Winter/Spring, Summer, Fall/Holiday), each containing an average of 16 classes. Because of the itinerant nature of the events, most classes are demonstration style where the chef-instructor presents each recipe classroom-style. The remaining classes are hands-on where students do the cooking under the guidance of the chef-instructor (including our kids' classes.) All classes include either a full meal or generous portions of each menu item paired with wine, beer or other cocktail. Students receive copies of all recipes.

The unique combination of the chef-instructor, the menu or theme, and the location results in each class being a story unto itself. Examples of recent classes include:

- “the girl & the fig on the Farm” with chef John Toulze and owner Sondra Bernstein of the girl & the fig who presented a farm-fresh menu at the organic Middleton Farm (featured in the Food Section of the *Santa Rosa Press Democrat* on November 3, 2004)
- “Holiday Cocktail Party” with chef and restaurateur Charlie Palmer and Dry Creek Kitchen chef de cuisine Michael Voltaggio showing festive appetizers paired with holiday cocktails at Hotel Healdsburg
- “Flavorful Small Plates” with chef/owner Mark Stark who demonstrated favorite dishes from his Willi’s Wine Bar and Willi’s Seafood restaurants at the scenic Passalacqua Winery

Other Offerings In addition to the wide variety of cooking classes in each of its seasonal catalogs, Relish offers private events for groups and businesses, including:

- Private cooking parties for a memorable birthday, anniversary, bridal shower, business gathering, dinner party, or other special event, even in a private home
- Team-building classes that bring employees together
- Wine club cooking classes where wine club members create and taste dishes that perfectly match a winery's specified wines
- Other business events, such as sales or distributor meetings, where a festive culinary experience complements the communication of a business strategy

Owner Relish Culinary School was created in 2003 by Healdsburg home chefs who were passionate about exploring and sharing the food and wine that make Sonoma County a culinary destination. Founder Donna del Rey continues to tap into this passion and apply her background in high-tech marketing to design and present culinary events that highlight the region.