



THE 2009 FEARRINGTON HOUSE CULINARY SCHOOL SERIES

March 31, 2009, Pittsboro, NC – Polish your culinary skills with one of our hands-on cooking class retreats at [The Fearington House Restaurant](#) this year. Executive Chef [Colin Bedford](#) shares his culinary knowledge on topics ranging from including cooking with herbs, seasoning and cooking meats, and creating great fall cuisine. The retreat includes afternoon tea, wine and hors d'oeuvres reception, dinner, an overnight stay at the award-winning country Fearington House Country Inn, breakfast and a full morning of hands-on cooking instruction. The series is open to those with a range of culinary skill levels, and equally ideal for couples and groups of friends. Chef Bedford's accessible instructional approach includes hands-on and group work and tips for making these dishes at home. Class size is kept small to facilitate the learning experience.

The first day of the retreat is designed to introduce class attendees to each other and to the team at The Fearington House. Chef Bedford and Wine Director Max [Kast](#) will host the wine and hors d'oeuvres reception in the adjacent Garden House before a gourmet dinner is served at the Fearington House Restaurant. Following dinner, a tour of the wine cellar, kitchen and culinary class kitchen are given by Chef Bedford and [Wine](#) Director [Kast](#).

After a [restful](#) evening and a hearty breakfast, students join Chef Bedford in the teaching kitchen for a full morning of hands-on culinary work. In addition to covering the topic at hand, innovative techniques, knife skills and seasoning methods are shared in every class.

The 2009 Culinary School Series includes:

July 12th and 13th, 2009: The Herb Kitchen

The ideal class for gardeners and gourmands alike, the Herb Kitchen class focuses on organic produce from local farms and the Fearington gardens. Colin will teach students how to create and enhance recipes with herbs. Our organic gardening specialist will also share information about cultivating herbs.



August 16th and 17th, 2009: Grilling Class

Roll up your chef's jacket sleeves for the annual Ferrington grilling class. Get expert advice on grilling techniques from Colin while mastering innovative recipes for your next cook-out. Max Kast will offer beer and wine pairing suggestions to complement your grilling creations.

September 6th and 7th, 2009: Fall Harvest

North Carolina's bounty of Autumn produce will be highlighted in our hands-on Fall Harvest Class. Colin will lead this class through the process of preparing, cooking and presenting fall cuisine.

About The Ferrington House Restaurant

The Ferrington House Restaurant is a member of Relais & Chateaux, an association of the finest restaurants and hotels in the world, and is the only Green Certified™ AAA Five Diamond restaurant in the country. Awarded the 'Best Of Award of Excellence' from The Wine Spectator since 2004, the farmhouse restaurant is recognized for its sophisticated contemporary American cuisine. Opened in 1980 and surrounded by extensive gardens, The Ferrington House Restaurant is located 8 miles south of Chapel Hill, NC. For further information, visit www.ferrington.com.

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For immediate release

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