

Making Life More *Satisfying*

Culinary Weekends In The Lush Allegheny Mountains

(NAPSA)—When it comes to great vacations, the meat of the matter is often a unique gourmet event. At an award-winning resort located in the lush landscape of the Allegheny Mountains, those events tend to climb in popularity.

That may explain the interest of an array of food and beverage events held at The Greenbrier resort in West Virginia. These culinary weekends kick off now and run through October 2008.

They include:

La Varenne With Anne Willan: March 26 – 29, April 6 – 11—The Greenbrier and Anne Willan, founder and director of Ecole de Cuisine La Varenne, present a three-day and a five-day demonstration course featuring the art of French cuisine. Participants will uncover the key to success in preparing tasty French cuisine while observing daily cooking demonstrations and participating in delightful meal tastings. The package includes three or five nights' room accommodations, daily demonstration and hands-on classes, daily lunch tastings, a kitchen and hotel interior tour and a guest chef dinner.

Symposium For Professional Food Writers: March 30 – April 3—Join The Greenbrier for an open forum designed for professional writers and editors to exchange thoughts on skills, trends, writing styles and themes prevalent in today's world of food writing. Included in the weekend are four nights' room accommodations and all meals.

Greenbrier Gourmet: May 4 – 7, May 18 – 21—Guests have the opportunity to learn new kitchen techniques in this hands-on, three-day demonstration course featuring The Greenbrier



Food for Thought: An historic and award-winning resort is hosting several unique culinary events.

Culinary Arts Center chefs. Three nights' room accommodations, a welcome reception, daily hands-on classes and lunch tastings, and a kitchen and hotel interior tour complete the gourmet weekend.

BBQ Mastery: June 29 – July 2; July 13 – 16; August 17 – 20—Join the “Masters of BBQ”—“Dr. BBQ” Ray Lampe, Chris Lilly and Myron Mixon—and become your own BBQ master during this three-day demonstration course filled with hands-on classes and tastings. Grill lovers everywhere will have the opportunity to receive a crash course in grilling and barbecuing meat with three of the nation's most well-known barbecue experts.

Club Chef's Institute: October 26 – 29—Open to chefs and managers across the country, this event focuses on trends, industry topics and instruction currently leading the culinary industry. The three-day event consists of culinary demonstrations and seminars featuring industry leaders and Certified Master Chefs.

Registration for all events is available at www.greenbrier.com.