

FOR: **THE OSTHOFF RESORT**
101 Osthoff Avenue
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FOR IMMEDIATE RELEASE
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**LEARN TO PREPARE AN INCOMPARABLE THANKSGIVING DINNER DURING AN
AUTUMN GETAWAY TO THE OSTHOFF RESORT**

November & December Jill Prescott Culinary School Classes Announced

ELKHART LAKE, WISCONSIN – Spend one day with Jill Prescott learning the culinary techniques used by French chefs for centuries and you'll create the perfect Thanksgiving dinner that will have your guests raving about your Harvest table.

This holiday cooking course, Thanksgiving Dinner on November 3, is part of the November and December line-up announced by The Osthoff, home to an extraordinary culinary school opened earlier this year. Tucked into the beautiful, rolling terrain of the Kettle Moraine State Forest in southeastern Wisconsin, The Osthoff just earned its tenth consecutive AAA Four-Diamond rating. It also provides a perfect venue for the widely acclaimed talents of Jill Prescott.

Classically trained in Paris, Prescott returned to France time and again to learn from artisan chefs, work in Michelin-starred restaurants and bakeries, and escort culinary tours to France. A cookbook author and host of the popular PBS cooking series, *Jill Prescott's Ecole de Cuisine*, she is founder of one of the first authentic French-style cooking schools for home chefs in the United States.

Recently opened at the Osthoff Resort, Prescott's culinary school announces a robust schedule providing a wide range of experiences, from casual, fun cooking—such as one of her popular workshops (one-to-four hours) on creating the “perfect breakfast”—to total immersion into the basics of French cooking during a five-day course. Also offered are weekend courses, one-day courses (five-to-six hours) and wine tasting workshops (one and one-half hours).

Also in November, Prescott continues the holiday theme with two one-day courses on baking beautiful and delicious Christmas cookies, then exchanging them with others in the class (Nov. 17 and 18) and her popular five-day course, “Basic French Cuisine” (Nov. 5-9).

December leads off with three one-day workshops: foie gras and duck (Dec. 1); holiday hors d'oeuvres (Dec. 2); and a reprise of Christmas cookie-making (Dec. 6). A workshop on French truffles follows (Dec. 7), then a one-day workshop on preparing a French Christmas dinner (Dec. 8), winding up with a one-day workshop devoted to preparing *Buche de Noël*, Yule log cake (Dec. 15). The French Champagne Tasting scheduled for December 30th is the perfect gift for Champagne connoisseur.

Private customized classes for groups of any size are fast becoming a popular venue for an interactive holiday party or celebrations of all kinds.

To reserve your Osthoff culinary experience, call 800-876-3399, Ext. 830 or visit www.osthoff.com and click on Cooking School.

About The Osthoff Resort

The Osthoff Resort offers 245 spacious suites and guest rooms. One-, two- and three-bedroom suites range in size up to 2,300 square feet and feature a kitchen or kitchenette, dining and living room, TV, fireplace and private balcony. Guest rooms feature a king-size bed, private balcony, two-person whirlpool bath, wet bar and TV.

The Osthoff Resort is just an hour north of Milwaukee, less than two hours from Madison and about two and one-half hours from Chicago. For more information, contact The Osthoff Resort, 101 Osthoff Avenue, Elkhart Lake, WI 53020-0151, 800-876-3399, or visit www.osthoff.com.

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