

# BEECHWOOD INN

Clayton, Georgia

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706-782-5485



JUNE  
24 - 26:

## *Cooking with Chef/Author Joanne Weir*

Join Author/Chef Joanne Weir in the Beechwood Inn professional kitchen for a weekend of hands on culi-

nary experience. Joanne Weir is a James Beard Award-winning cookbook author, cooking teacher, chef and public television personality. She spent five years cooking with Alice Waters at Chez Panisse in Berkeley, California and studied with Madeleine Kamman in New England and France and was awarded a Master Chef Diploma. Her ultimate calling has been in her teaching, which has taken her around the world.

Joanne's approach to cooking can be wrapped up in three words - simple, seasonal, and local. You will get to prepare recipes from Joanne's favorite food and wine regions, her latest cookbooks, TV shows, and from her travels around the world. She will teach you classic cooking techniques, share some fantastic recipes and tips for entertaining, and of course she will show you some of her favorite cooking tricks! We are thrilled to have someone of Joanne's caliber and reputation coming to the North Georgia Mountains.

**SCHEDULE:** On Friday afternoon June 24th we will visit a local organic farm, and based on Joanne's needed ingredients we will harvest vegetables and herbs to use over the next three days. Starting at 5:30pm Chef Weir will host a wine reception on the inn's front porch featuring appetizers from her "Wine Country Cookbook." You will have an opportunity to talk to Chef Weir and she will be pleased to autograph copies of her cookbooks.

On Saturday and Sunday mornings, after a hearty breakfast, students will assemble with Chef Weir and she will explain the day's recipes. This will be two intensive days of hands-on cooking. But we have to warn you, the class size is very small which guarantees lots of individual attention. Plus another added benefit is that we really get to know each other. After



a morning of cooking, we sit down at Beechwood Inn dining tables with great wines (and special wine guests) and enjoy the meal we've just prepared together.

This course costs \$750 per person, plus tax. The cost includes farm tour, Friday wine reception, hands-on cooking instruction, copies of all recipes, an apron, an autographed cookbook, and a multi-course lunch each class day complete with wine pairings. Full payment for the course must be made in advance. Due to limited availability we cannot provide any refunds for cancellations unless we can refill your position.

**\*NOTE:** *Course fee does not include accommodations.*

Class begins at 10am Saturday and Sunday and finishes at approximately 3pm. The farm tour departs the Beechwood Inn at 3:00pm Friday. The Class is limited to 10 students so everyone gets lots of personal attention and a real hands-on experience. We recommend wearing closed-toe, rubber-soled shoes and comfortable clothes for the cooking classes.

*Joanne Weir lives and writes in her home in San Francisco, California. She has authored over one-dozen cookbooks. View her Biography at [www.joanneweir.com](http://www.joanneweir.com).*

