

FISCHER & WIESER[®]

INSPIRING YOUR CULINARY ADVENTURE[®]

FOR IMMEDIATE RELEASE

For More Information

Contact: Katie Meier

830-990-8311

'CULINARY ADVENTURE' INSPIRES COOKING SCHOOL

Deep in the heart of the Texas Hill Country, visitors and locals alike can learn to cook, taste, share and laugh – all part of Fischer & Wieser's new Culinary Adventure Cooking School opening within the historic Das Peach Haus in Fredericksburg.

Each 2-3 hour class features a four-course lunch or dinner with wines from the Hill Country (now America's second most visited viticultural region, after only Napa Valley), and each opens a window onto one of the Lone Star State's dazzling cuisines. The flavorful journey also includes notes on local history and culture, techniques from chefs and grandmothers, tips on Fredericksburg wineries and restaurants, and no shortage of wisdom about food, wine and life. All classes will be given in Das Peach Haus, on US 87 about one mile south of Main Street.

"My family and I always enjoy taking cooking classes when we travel," offers Fischer & Wieser President/CEO Case D. Fischer. "Besides the pleasures of eating and drinking local favorites, a cooking class is a place you can share stories, thoughts and feelings, not only with your instructors but with your fellow students from all over the world. We believe Fredericksburg deserves a culinary adventure of this caliber."

The cooking school writes the next chapter in a story that began with peach trees growing on the Wieser family's land in the 1920s and the official founding of Fischer & Wieser by Fischer and Mark Wieser in 1969. In recent years, as Americans not only traveled more broadly in foreign countries but purchased more "ethnic" food products from the shelves of their own supermarkets, Fischer & Wieser noticed a growing sense of openness, curiosity and discovery. The company motto became "Inspiring Your Culinary Adventure," and the push began to develop an expanded spectrum of products as well as share interesting kitchen techniques in a cooking school format.

Guests are invited to sign up for one of the school's scheduled theme classes, or to inquire about a customized class for groups of 8 to 24, in the new theater classroom or gathered around the friendly Cooking Table. For more information and bookings, call Fischer & Wieser's Director of Culinary Hospitality, John DeMers, at **830.990.8132**.

SAMPLE MENUS

HILL COUNTRY FEAST

Raspberry Chipotle Shrimp & Pasta Salad
Chicken Fajita Pizza
Chili Queen Chili (sin frijoles!)
Banana Pudding with 'Nilla Wafers

HILL COUNTRY GERMAN FEAST

Sauerkraut Soup
Jaegerschnitzel with Mushroom Gravy
Warm Bacon Potato Salad
Schnapps Apple Cake

HILL COUNTRY TUSCAN FEAST

Tomato-Basil Bruschetta
White Beans & Greens Ribolitta
Penne Strasciate (or vegetarian Penne con Piselle)
Peach Biscotti Crumble with Vin Santo Whipped Cream

HILL COUNTRY NEW ORLEANS FEAST

Muffaletta Quesadilla
Shrimp & Okra Gumbo
Boudin-Stuffed Chicken Breast
Bananas Foster Bread Pudding

Fischer & Wieser was founded on a family peach orchard in Fredericksburg in 1969. The company produces more than 150 jellies, preserves and sauces, including The Original Roasted Raspberry Chipotle Sauce. John DeMers is the author of 56 published books, most about food, wine and travel. As part of eating his way through 136 foreign countries, the New Orleans native has served as food editor of United Press International and the Houston Chronicle.

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