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Join The Family.

**** MEDIA ALERT ****

Messina Hof Winery and Resort hosts the “Northern vs. Southern Italian Cooking” Class

WHAT: There is a dash of Greek, Roman, Norman and Arab civilizations in Italian cuisine, but their presence certainly varies by region. There's no exaggeration when people pronounce Italian as one of the most diverse cuisines.

In Southern Italy, tomatoes and eggplant decorate each dish. However just a few hours north, plates are full of fresh egg pasta and white truffles.

Executive Chef Kenneth Ruud has prepared a cooking class outlining Northern and Southern culinary distinctions. There are plenty of patterns and customs along with much pride in Italian cuisine; that's what Messina Hof wants to showcase.

For more details or to make a reservation, call 800-736-9463, ext. 34.

WHEN: Thursday, May 15, 2008
6:30 p.m.

WHERE: The Vintage House Restaurant
Messina Hof Winery and Resort
4545 Old Reliance Rd
Bryan, Texas 77808

COST: Price per person \$65 plus tax and gratuity

MENU: Angel Hair Pomodor: Angel hair pasta tossed with a classic southern sauce of tomatoes, basil, garlic and white wine

Shrimp Genovese: Coming from the north this dish contains shrimp, mushroom, garlic, lemon and white wine

Osso Bucco: Braised veal shanks in a rich red wine demi with fresh herbs and white beans

Cannoli: The classic dessert pastry from southern Italy

About Messina Hof Winery and Resort

Messina Hof Winery and Resort was established in 1977 by Co-Founders Paul and Merrill Bonarrigo. Messina Hof was founded on family values, romance and tradition. Messina Hof is the leader in the establishment of the Texas wine industry and ranks as one of the fastest growing, most award-winning wineries in the state.

Four time winner of the "Top Texas Wine" at the Houston Livestock Show and Rodeo, Messina Hof wines are handcrafted at the winery, located in Bryan, Texas. Messina Hof Winery and Resort also boast on their 100 acre property the Vintage House Restaurant, origin of Vineyard Cuisine Cook Book, the Villa, which was voted "Most Romantic Bed and Breakfast in the USA" and the Wine Master's Room Wine Bar, voted best wine by the glass in the Brazos Valley.

About Chef Kenneth Ruud

Originally from upstate New York, Chef Kenneth Ruud is the Vice President of Culinary and Guest Services at Messina Hof. Ruud studied Culinary Arts at Johnson & Wales University in Providence, Rhode Island where he specialized in Italian Cuisine. He started his career as a chef at the Marriot Albany then moved on to become an executive chef and event coordinator at a jazz brewery in upstate New York. Before coming to Messina Hof, Chef Ruud perfected his Cajun cooking at the House of Blues in New Orleans.