



Culinary Center of Monterey
625 Cannery Row
Monterey, CA 93940

Contact: Betsy Slinkard
(831) 655-2098

FOR IMMEDIATE RELEASE

**CULINARY CENTER OF MONTEREY HOSTS BROWN-FORMAN'S
TEAM-BUILDING SESSION**

MONTEREY, Calif., July 17, 2007- -The Culinary Center of Monterey (CCM) on Cannery Row is gaining recognition not just for its state-accredited vocational school but also for the corporate team-building service it offers.

The three-to-four hour hands-on classes, including instruction, demonstrations and presentations by professional chefs, have fostered communication, cooperation and team spirit through team effort. Team-building classes at the 10,000-square-foot facility overlooking Monterey Bay include syllabi and complete meals.

Brown-Forman, one of the largest American-owned spirits and wine companies and among the top 10 largest global spirits companies, recently held one of its leadership programs in Pebble Beach, California. According to Patricia Schamore, director of Brown-Forman's Brand Building University, "The program was about the importance of teachers leading and learning. The session at the Culinary Center of Monterey was a teaching and learning experience. We learned from the chefs and each other," she stated. "We also had a lot of fun," she added.

Two teams competed, cooking and creating a meal. One team prepared South of the Border menu items such as Oven Dried Tomato & Goat Cheese Quesadilla and Chicken in

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Pumpkin Seed Sauce on Green Rice with Warm Tomato Pico de Gallo. The second team's theme was Trekking Around Europe with such items as Ciabatta Pockets filled with Grilled Chicken, Micro Greens and Wasabi Mayonnaise and Grilled Skirt Steak Stuffed Roasted Garlic Red Onion Filling on sweet Corn Risotto with Sautéed Asparagus Tips.

“The teams were judged on the presentation of the food, and the taste. We also had to write a song and insert our brand and product information into the song,” Schamore explained. “We worked some of our products into the South of the Border menu. Our tequilas were featured in the Harlequin Soup of Smoky Black Bean along side Cream of Poblano & Fontina with Tequila Cream Garnish. The dessert was Flaming Margarita Pie with a warm Chambord Berry Salsa.”

“It was good fun – good food, great people from our Kentucky headquarters and other locations. Anytime a team gets together and works together it's a step forward especially when it's so much fun,” Schamore concluded.

Brown-Forman Corporation, Louisville, KY, is a diversified producer and marketer of fine quality consumer products, including Jack Daniel's, Southern Comfort, Finlandia Vodka, Tequila Herradura, el Jimador Tequila, Canadian Mist, Fetzer and Bolla Wines, Korbel California Champagnes and Hartmann Luggage.

Offering a spectacular view of Monterey Bay and the Pacific Ocean from its 550 square foot, state-of-the-art kitchens, the Culinary Center of Monterey is located at 625 Cannery Row. For more information call (831)-333-2133, e-mail:

info@culinarycenterofmonterey.com or check out the website at

www.culinarycenterofmonterey.com