

FOR IMMEDIATE RELEASE

April 2010



Fresh New Recipes for Mother's Day

Chef Timothy Jones to Host Special "Mother-Daughter" Cooking Class at The Oz.

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Bethesda, MD – Daughters will be making memories in the kitchen with their moms this Mother's Day. The Oz. restaurant is hosting a special Mother-Daughter cooking class on Saturday, May 8th from 2:00pm to 5:00pm. Led by [Executive Chef Timothy Jones](#), this exceptional class will focus on preparing simple, health-conscious cuisine.

Chef Jones was trained at the Culinary Institute of America and is especially experienced in the preparation of healthy, organic cuisine. Jones boasts exceptional experience in the hospitality food industry working at the Waldorf Astoria, as well as at The Four Seasons Resort Palm Beach. Jones also opened the elegant Regent Wall Street.

Mothers and daughters will learn delicious new recipes made from organic ingredients first-hand from Chef Jones, while sharing personal cooking stories and sipping champagne cocktails in the comfortable setting of the Oz. dining room.

A no-pressure environment, participants are welcome to be bystanders or to take a hands-on approach to Jones' cutting-edge cooking style. Featuring a Zen-like philosophy, this unique class will utilize techniques that summon the natural flavors of fresh, local ingredients to create healthy-alternative cuisine.

Participants will receive free parking, expert recipe cards, complimentary refreshments and a special gift. There is a limit of 20 people for this class.

- WHO:** Executive Chef Timothy Jones
- WHAT:** "Mother-Daughter" Cooking Class at The Oz.
- WHEN:** Saturday, May 8th from 2:00pm to 5:00pm
- PRICE:** \$59.00 per person
- WHERE:** [The Oz. at Doubletree Hotel Bethesda](#)
8120 Wisconsin Avenue
Bethesda, Maryland 20814
- REGISTER:** To register please call 301-664-7343



For more information about The Oz. at Doubletree Hotel Bethesda, please visit www.OzBethesda.com.

ABOUT THE OZ.

The Oz. is a unique, Zen-themed healthy fine dining establishment located in the heart of downtown Bethesda. Centering its offerings on mental and physical well-being, The Oz. uses only quality ingredients from local growers that are mostly organic and contain no preservatives. At The Oz., calorie conscious appetizers, salads, flatbreads and desserts are all less than 495 calories. All proteins are priced and served by the ounce, and desserts are “served by the spoon.” Learn more at www.OzBethesda.com and follow The Oz. on Twitter [@Ohzeefoodguru](https://twitter.com/Ohzeefoodguru).

Photo Caption: The Oz. Executive Chef Timothy Jones

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