



The Getaway

Words: Lynn Nicholson

Sherry Page, the owner and founder of Culinary Getaways, has a wonderful story of how she began and she is an inspiration to us all. Her love of food began as a small child when she lived with her Grandmother, Estelle Lawson, on a farm within rural Georgia. All of her family were fantastic cooks along with being serious farmers. The perfect combination.

By having great fresh food on her doorstep and the opportunity to learn how to cook the food to perfection, the passion for food became ingrained within Sherrys soul and whilst learning she made memories to last a lifetime.

Every child should have the opportunity to forage through the countryside searching for berries only to return home to create fantastic jams or pies and for Sherry this was a yearly treat. There was a scraggly bush on the land and once a year this bush produced the most amazing fruits, rough and autumnal in colour on the outside but inside they were filled with beautiful little red jewels loaded with juice and flavour, they were, of course, pomegranates. I remember myself, when our family first moved to Spain, seeing a pomegranate tree and being so excited that I had seen them growing wild. They stick in my memory as the start of a life changing journey and for Sherry, they are a permanent memory of her Grandmother, a symbol of love and of great seasonal food. Sherry made the pomegranate her logo and you can see why.

Sherry eventually moved away from the farm to begin, and build, a very successful high-tech career and in 2005 she stepped away from this life. Like all true passions they are always just below the surface and when the time is right they emerge. Sherry formed Culinary Getaways.

Culinary Getaways focuses on introducing its guests to the riches of the Napa Valley, Paris, Provence and very soon Tuscany.

Sherry has always been an avid chef, she leads all the courses, but she spent a great deal of time travelling to really hone her skills including Raymond Blanc's cookery school in Oxford, Le Cordon Bleu in London and culinary weeks with Patricia Wells in both Paris and Provence. Added to this she has studied a number of professional wine classes at the Culinary Institute of America.

Using all her life skills, Sherry has created a business that appeals to everyone. You can customise classes to your own requirements, even hold them in your own home if you wish or you can attend a course within North America or Europe but one thing that I loved was the Team Building courses.

Having come from the corporate world myself, and having spent countless days and weeks on hideously boring courses, the idea of bringing people together to team build within a kitchen is just genius. If more than one person is going to work in a kitchen you have to work as a team otherwise you will fail. You have to identify each others strengths and weaknesses as well as your own and of course, there is the added benefit of great food to finish rather than yet another print out to stuff in your suitcase. Any business can work with Sherry to create the perfect team building course and any employee will simply love it.

Classes are kept to around 7 people, depending on the course and the location, but team building courses can be extended.

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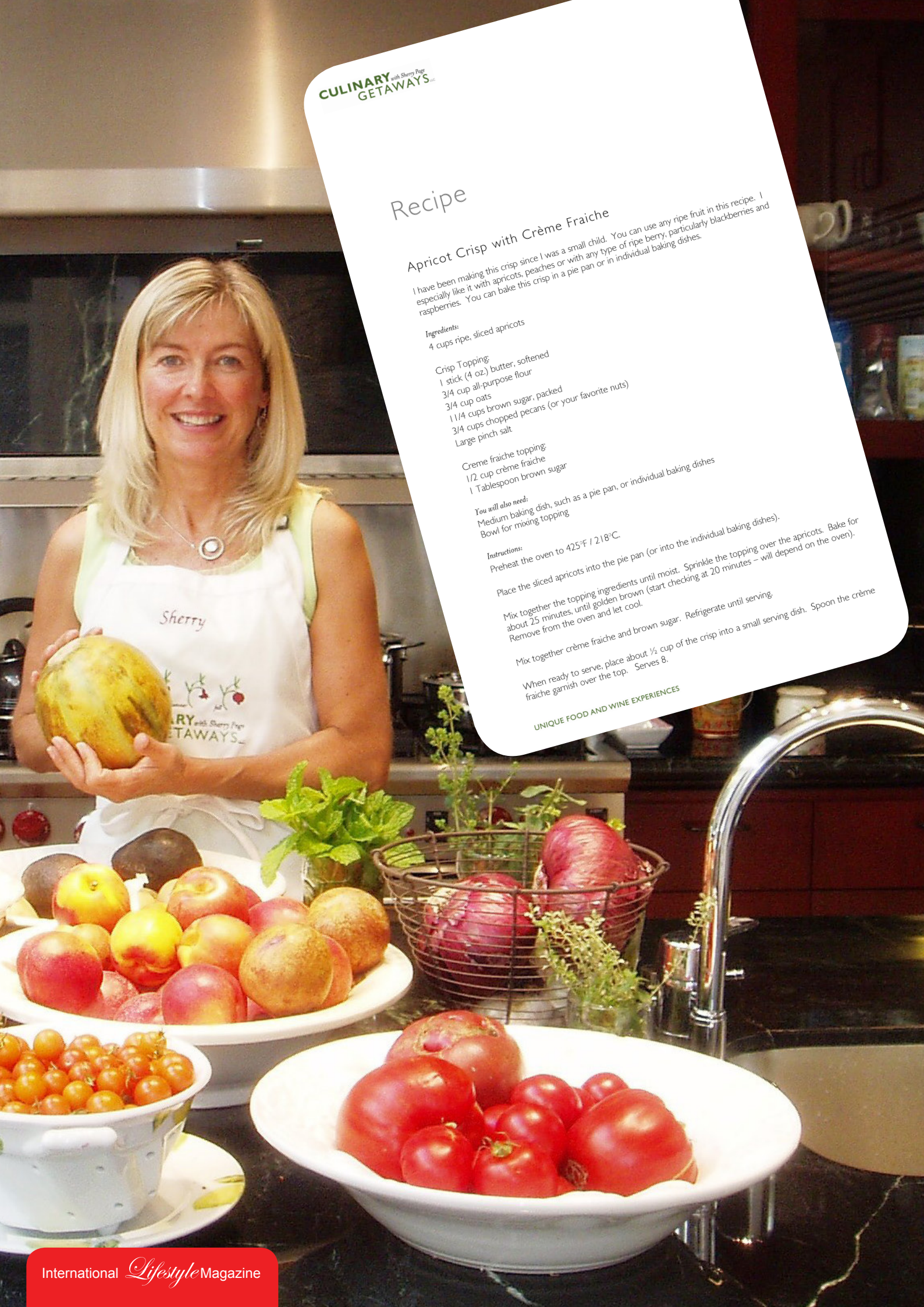


There is a great deal more on the web site and I really recomend you take a look. Sherry has bought everything together to perfection, do read some of her reviews, but the main ingredient of success is the passion she has for food and her ability to share her experience with others either through a course or by a personal event.

You will leave with your personalised Culinary Getaway apron, as well as a personalised book of recipes and information, but you also leave having met Sherry, a lady living her dreams.

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Recipe

Apricot Crisp with Crème Fraiche
I have been making this crisp since I was a small child. You can use any ripe fruit in this recipe. I especially like it with apricots, peaches or with any type of ripe berry, particularly blackberries and raspberries. You can bake this crisp in a pie pan or in individual baking dishes.

Ingredients:
4 cups ripe, sliced apricots

Crisp Topping:
1 stick (4 oz.) butter, softened
3/4 cup all-purpose flour
3/4 cup oats
1 1/4 cups brown sugar, packed
3/4 cups chopped pecans (or your favorite nuts)
Large pinch salt

Crème fraiche topping:
1/2 cup crème fraiche
1 Tablespoon brown sugar

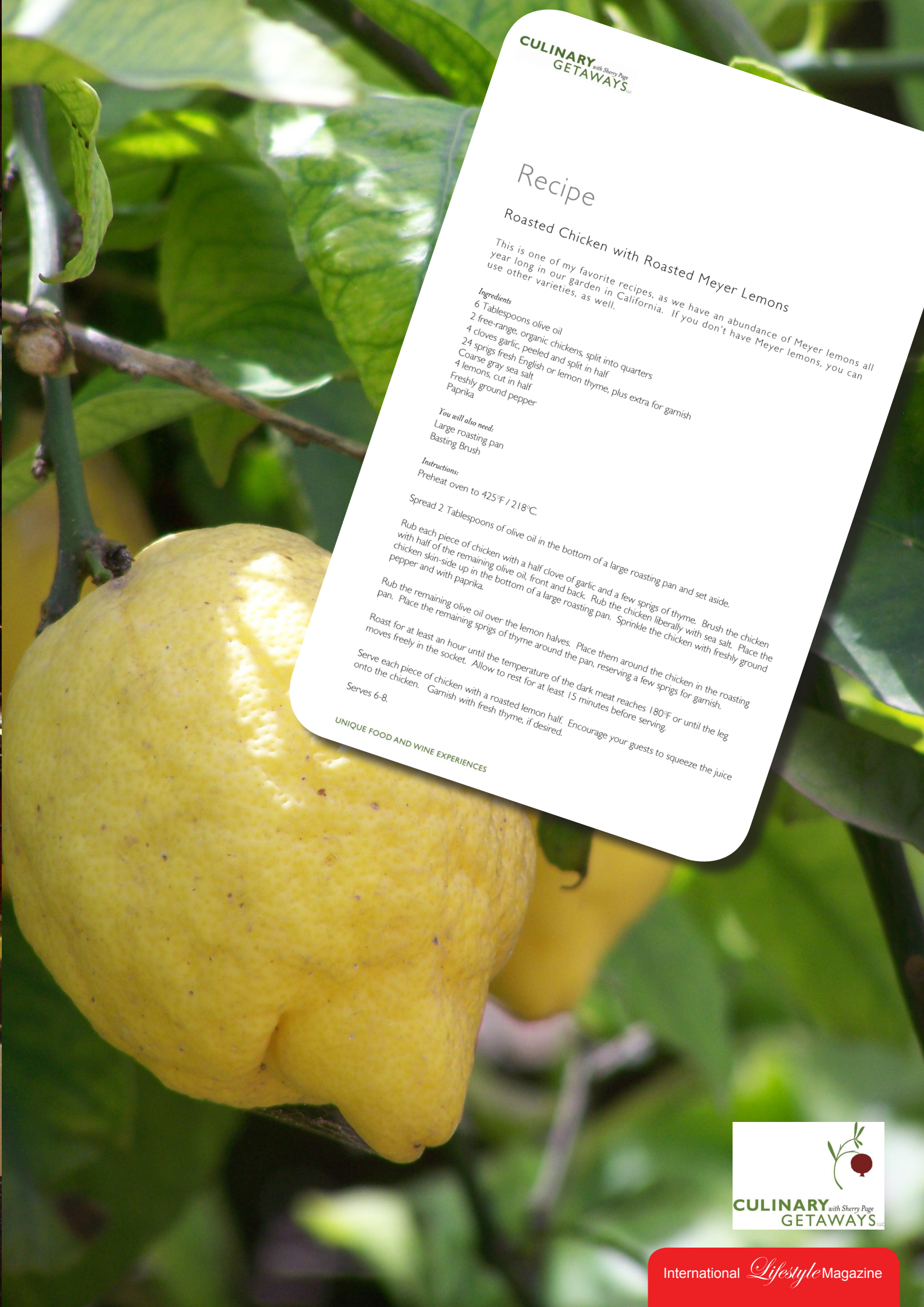
You will also need:
Medium baking dish, such as a pie pan, or individual baking dishes
Bowl for mixing topping

Instructions:
Preheat the oven to 425°F / 218°C.

Place the sliced apricots into the pie pan (or into the individual baking dishes).
Mix together the topping ingredients until moist. Sprinkle the topping over the apricots. Bake for about 25 minutes, until golden brown (start checking at 20 minutes – will depend on the oven).
Remove from the oven and let cool.

Mix together crème fraiche and brown sugar. Refrigerate until serving.
When ready to serve, place about 1/4 cup of the crisp into a small serving dish. Spoon the crème fraiche garnish over the top. Serves 8.

UNIQUE FOOD AND WINE EXPERIENCES



Recipe

Roasted Chicken with Roasted Meyer Lemons
This is one of my favorite recipes, as we have an abundance of Meyer lemons all year long in our garden in California. If you don't have Meyer lemons, you can use other varieties, as well.

Ingredients

6 Tablespoons olive oil
2 free-range, organic chickens, split into quarters
4 cloves garlic, peeled and split in half
24 sprigs fresh English or lemon thyme, plus extra for garnish
Coarse gray sea salt
4 lemons, cut in half
Freshly ground pepper
Paprika

You will also need:
Large roasting pan
Basting Brush

Instructions:

Preheat oven to 425°F / 218°C.

Spread 2 Tablespoons of olive oil in the bottom of a large roasting pan and set aside.

Rub each piece of chicken with a half clove of garlic and a few sprigs of thyme. Brush the chicken with half of the remaining olive oil, front and back. Rub the chicken liberally with sea salt. Place the chicken skin-side up in the bottom of a large roasting pan. Sprinkle the chicken with freshly ground pepper and with paprika.

Rub the remaining olive oil over the lemon halves. Place them around the chicken in the roasting pan. Place the remaining sprigs of thyme around the pan, reserving a few sprigs for garnish.

Roast for at least an hour until the temperature of the dark meat reaches 180°F or until the leg moves freely in the socket. Allow to rest for at least 15 minutes before serving.

Serve each piece of chicken with a roasted lemon half. Encourage your guests to squeeze the juice onto the chicken. Garnish with fresh thyme, if desired.
Serves 6-8.

UNIQUE FOOD AND WINE EXPERIENCES