

**FOR IMMEDIATE RELEASE**

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## **Food Fanatics Spring Into The Oz. Kitchen**

***Chef Timothy Jones to Host Special “Spring Sensations” Cooking Class***

**Media Contact:**

Lauren Meley  
Enten & Associates, Inc.  
301-913-0010 x 127  
[lauren@enten.com](mailto:lauren@enten.com)

*Bethesda, MD* – Calling all Food Network junkies and "Top Chef" fans! The Oz. restaurant is hosting a special **Spring Sensations** cooking class on **Saturday, March 7th from 2:00pm to 5:00pm**. Led by Executive Chef Timothy Jones, this exceptional class will focus on preparing simple, health-conscious cuisine.

Participants will work with all things that spring to life in March, including all fresh produce, peas, ramps, leeks, spring potatoes and spring lamb. Chef Jones will guide participants through an entire spring meal, just in time for the Vernal Equinox on March 20th.

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:** “Spring Sensations” Cooking Class at The Oz.
- WHEN:** Saturday, March 7th from 2:00pm to 5:00pm
- PRICE:** \$59 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](http://www.OzBethesda.com).

Executive Chef Timothy 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 with stints at with the world-famous Waldorf Astoria, as well as at The Four Seasons Resort Palm Beach, a five-star, five-diamond property with south Florida's only five-diamond restaurant. Jones also opened the elegant Regent Wall Street, New York's only five-star, five-diamond hotel in the financial district. With over 20 years of experience, Jones brings dedication and professionalism to his position at The Oz.

#### **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."

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**The Oz. Executive Chef Timothy Jones**