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The Best of Idaho: A Locavore's Holiday Dinner

What is a *locavore*? The New Oxford American Dictionary chose locavore as its word of the year in 2007 and defines it as a person who seeks out locally produced food. This holiday season – try your hand at being a Locavore. It's easy due the wide variety of foods grown here in Idaho.

Want to create a great holiday meal featuring local foods, but not sure your culinary skills are up to the challenge? Join us as the University of Idaho Extension, Idaho State Department of Agriculture's Idaho Preferred[®] program, Idaho Beef Council and local chef's team up to host "A Locavore's Holiday." This class will teach how to source local ingredients for an all-Idaho holiday meal including traditional favorites like prime rib, potatoes, winter vegetables and classic desserts. New cooks will learn how to prepare, cook and carve the perfect prime rib, make savory lump-free gravy, and create unique side dishes and traditional desserts.

This fun and informative cooking class will take place Tuesday, December 8, 2009 at Renaissance High School in Meridian. Cooking begins at 6:30 pm sharp and will conclude with sampling of all prepared dishes. Participants will receive recipes and information to help them prepare the best-of-Idaho holiday dinner. Seating will be limited and pre-registration is required. Cost of the class is \$25.00 which includes menus, recipes and samples. For information and registration contact Leah Clark at Idaho Preferred[®], leah.clark@agri.idaho.gov or 208-332-8684.