

Local Chef releases 100th episode of 'Cooking Coarse', daily internet cooking show and raises money for the Food Bank of NC

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Cary, NC – Chef Todd Mohr, founder of Savor Hospitality and The Cooking School, announced Cooking Coarse, his daily video blog (vlog), featuring cooking METHODS, tips and instruction, will release its 100th episode next Friday, January 9th. Since its launch on August 4th of this year, Cooking Coarse has gained an international following of fans who learn to cook through basic cooking methods rather than relying completely on recipes.

Included in the several hundred daily viewers are fans from Japan, England, Netherlands, and even Latvia. “I originally envisioned the video series for the local community. It is truly remarkable that people all over the world are also hungry for this knowledge,” says Mohr. “Every day I look forward to the comments, questions and words of encouragement from my viewers who are fed up with the frustration of the written recipe and want to practice standard cooking methods.”

To celebrate the release of Cooking Coarse, episode 100, Mohr is holding a cocktail reception and live taping party for fans, friends and clients on Thursday, January 8th at 6:00 PM at The Cooking School at Savor Hospitality, 815 West Chatham Street in Cary. Proceeds collected from the event will be donated in entirety to The Food Bank of NC. The event is expected to raise \$500-\$1000. Tickets to the event are \$10 per person and include beer/wine and light hors d’oeuvres. Register online at <http://www.SavorHospitality.com>.

Cooking Coarse has evolved from the classes taught at The Cooking School at Savor Hospitality, which was founded by Mohr in 2007 with a similar mission: to free people from written recipes and empower them to use basic cooking methods combined with their individual creativity to bring their families back to the dinner table. The first 100 episodes have included valuable cooking methods from sauté, poaching and grilling, to necessary kitchen equipment and correct knife skills, all mixed with Mohr’s own brand of humor. “I’m already planning episode 500, and thinking about number 1000,” says the Chef. Daily episodes are available at www.SavorHospitality.com/cookingcoarse.

Savor Hospitality was founded in 2002 on the premise that corporate catering had needs that were going unfulfilled by the typical “delivery” lunch options. Since then the company has grown to include a private event venue located at 815 West Chatham Street in Cary and The Cooking School, which opened in the summer of 2007 and has already seen over 400 local residents learn and improve their home cooking skills.

The vision of Savor Hospitality is to provide an extremely high level of cuisine and personalized service for all events, both on-site and off-site, including: corporate luncheons and team-building events, business meetings, weddings and rehearsal dinners, birthday and anniversary parties, and holiday events. The vision for The Cooking School is to teach “method” cooking over learning recipes so that clients re-enter their kitchens with confidence and joy in the knowledge that they can make great family meal times at home. Free Introductory Classes are held monthly so that local culinaires can get a “taste” of the program. For more information, please visit <http://www.SavorHospitality.com> Copyright © 2009 **CarolinaNewswire.com** All rights reserved.