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JAN. COOKING CLASS WITH HAVEN CHEF RANDY EVANS *Series begins Jan. 27 with first class: Soup or Bowl*

HOUSTON... With Super Bowl fever heating up this month (well, at least among supporters of some NFL teams not calling Houston home), Haven Chef Randy Evans will have his own kick-off at 4 p.m. Sunday, Jan. 27.

It's the first of a series of cooking classes he will be leading in 2013. Appropriately, the first is called Soup or Bowl, which will create a hearty three-course winter meal.

Evans, executive chef and co-owner of the green-inspired restaurant Haven at 2502 Algerian Way, will take the class through a step-by-step cooking lesson and then join the class in dining on what they have made. Paired wines will also be served.

The three, themed classes will be held Sunday afternoons at 4 p.m. in the restaurant. The cost is \$60 per person which includes the class, a three-course meal and the wine.

Other classes on the schedule will be Sunday, Feb. 10, when he will show how to create a perfect Mardi Gras meal, and on Sunday, March 24, when he'll show how to create dishes taking the best advantage of springtime in Texas.

The informal classes will all delve into the fun and flavors of the restaurant's now famed "Modern Texas Cuisine." Evans is the culinary pioneer who put a spotlight on the state's remarkable diversity of cultural influences in the foods it produces - with the many contributions of the state's Vietnamese, Mexican, Acadian, German, Czech and Polish communities.

Space is limited for all the classes. To purchase a spot, call 713-581-6101.

Haven is open for lunch and dinner Monday through Friday from 11 a.m. to 10 p.m., and Saturday from 5 p.m. to 11 p.m. Haven is open for brunch on Sundays from 11 a.m. until 2 p.m. For more information or reservations, visit www.havenhouston.com or call 713-581-6101.