



**USA TODAY**

NO. 1 IN THE USA • USATODAY.COM

CELEBRATE LI

660  
DAYS  
UNTIL

2011

Xcaret!  
MEXICO

Xel-Ha

XP

# The Little Mexican Cooking School tops the charts in the Yucatan

TLMCS

Headed to the Yucatan Peninsula in Mexico?

Then Puerto Morelos, midway between Cancun and Playa del Carmen, is worth a stop. One of this region's best kept secrets with its world class snorkeling and a LIVE music nightlife to envy, has a new claim to fame that is putting Puerto Morelos on the map. A map that some visitors to Cancun may not discover.

The Little Mexican Cooking School has been awarded the designation of #1 Attraction on the entire Yucatan Peninsula by popular travel website TripAdvisor.com, topping the charts of over 600 attractions offered in this area. But, some visitors to the Cancun area won't find out. That's because, oddly, the destination is unable to be listed on Trip Advisors Cancun listings page. There's something about the geographical delineation between Cancun and

its 'next door' neighbor, Puerto Morelos.

For those in the know, The Little Mexican Cooking School offers a one-day, in-depth introduction to authentic Mexican cuisine, 5 days a week. Dishing up recipes for original dishes with a modern touch, it gives tourists the opportunity to try their hand at some Mexican staples, like tortillas and tamales, while demonstrating many recipes per class in a 4-menu rotation. You laugh, you learn, you taste, you sip, and you eat. There's an abundant feast that caps the day.

Since launching in December 2009, The Little Mexican Cooking School has quickly become a 'must do' tourist experience. Food and Travel writers are flocking there and Rough Guide's Zora O'Neill has promised to boast about it in her next edition of Rough Guide to the Yucatan. Students are raving about the knowledge and enthusiasm of Mexican-born



chef Pablo Espinosa. Pablo's passion took him to Canada's West Coast, a hot bed for foodies and the organic farming movement. After the rave reviews for his novel "Café Maya" in Squamish BC, he was eager to share the love for "what a Mexican really eats," with tourists, here. Pablo says: "I am proud to show people that Mexican food is not just about American franchises. The food and culture of the Mexican people is fascinating, and I just love surprising our students."

Catriona Brown and Patti Murphy, the founders of the

school, are proud of their unique concept. "We wanted to create an experience like we seek out when we travel. A place where one can learn about an intriguing culture through their intellect and their senses." Murphy says.

On the key to their success, Brown says "We give people more than what they expect. Tourists in this region are fatigued with the hard sell. We take a more elegant approach, do our homework and deliver the goods."

To book a class go to: [www.thelittlemexicancookingschool.com](http://www.thelittlemexicancookingschool.com)



By Mike Stone, AP

Aiming high: Andy Dalton, TCU's QB.

## Utah will test TCU's title quest

Loss to Utes could foil the bowl dreams of the No. 4 Horned Frogs. College football, 1, 5-6B



Friday, November 13, 2009

### Cooking

# A Taste of Mexico

La Voz de Mexico

Puerto Morelos, just south of Cancun and the last little colonial town on Mexico's Caribbean Riviera, has a new attraction for the 'curious vacationer.'

The Little Mexican Cooking School officially hangs out its shingle on Dec. 8 and will continue with what they call 'cooking class adventures' every Tuesday and Thursday until the end of April.

The school was born as a result of the passions of Australian, Catriona Brown and Canadian, Patti Murphy, both 'foodies' and world travelers.

The classes will be six hours per day and involve an introduction to all the ingredients of our famous Mexican palette. School and guest chefs will offer expert advice on the techniques of Mexican cuisine; participants will have the opportunity to prepare a full menu of dishes. The finale of the day promises to be a true Mexican feast.

'Cat' Brown is a well-known business owner and Charity Leader in Puerto Morelos. She fell in love with the Yucatan while on holiday a few years ago, and decided to plant her

roots here. Patti Murphy had her first career in the restaurant business and now produces FOOD TV. She has an insatiable desire to extend her knowledge of local cuisines to the rest of the world.

Their idea is to create fabulous daylong food adventures for tourists at resorts in



Top Chef: Claudia Ramos

Cancun and Playa del Carmen. Brown claims that the school will also entice the growing community of expats in the area.

There are three main reasons why people will enjoy these cooking classes accord-



ing to the dynamic duo heading the school. The School chef is Mexican, Claudia Ramos Celis who was trained in several Mexican universities with graduate training at NYC's Culinary Institute of America and who speaks four languages. Claudia brings to the table a vast knowledge of all regions of Mexican cuisine, and her portfolio of world classics. Brown and Murphy are offering a special "Chef Week" once a month when one of a several International Celebrity Chefs will take over the spatula. They also promise a rotating menu each week during the month to whet everyone's appetite.

Billed as an Authentic Food Adventure for Curious Travelers The Little Mexican Cooking School looks like a sure bet for fun, excitement and taste. Visit their website at [www.thelittlemexicancookingschool.com](http://www.thelittlemexicancookingschool.com) for booking information.

By  
Le  
yz

m  
St  
an  
fa  
op  
we  
be  
ab  
lu  
be  
no  
af  
pa  
ha  
  
th  
th  
fir  
an  
su  
th  
an  
the  
rec  
  
tov  
col  
sio  
An  
Ma