SUMMER/FALL 2019
JOIN US this season at the Loyola Retreat and Ecology Campus for exciting new culinary classes and popular returning favorites, from learning to make pasta to learning to cook vegan and vegetarian meals. Led by John Schnupp, Loyola’s executive chef, along with guest speakers, all classes will be held in Woodstock, Illinois.

JUNE

KNIFE SKILLS 101
Saturday, June 29 • 11 a.m.–2 p.m. • $55
Learn the proper technique on how to hold a knife, slice, dice, chop & mince. Discussion on types of knives, care of knives, sharpening & storage.

JULY

FOOD & WINE PAIRING – FARM TO TABLE, SUMMER HARVEST*
Saturday, July 13 • 6–9 p.m. • $80
First farm to table dinner of the season. Dinner starts with a wine reception in the garden with hand-passed appetizers and leads to the five-course dinner.

SUMMER BBQ
Saturday, July 27 • 11 a.m.–2 p.m. • $55
Learn and gather helpful tips on summer BBQ. Learn new sauces, marinades, rubs, brines and techniques that will make you a pro on the outdoor grill.

AUGUST

FOOD & WINE PAIRING – FARM TO TABLE, VEGETARIAN*
Saturday, August 10 • 6–9 p.m. • $80
A marvelous dinner showcasing Loyola University Retreat and Ecology Campus farm fresh produce, locally sourced products. Farm Coordinator Rachel Catlett will talk about the farm and discuss “growing” tonight’s dinner. Evening starts with a wine reception and appetizers and proceeds to a five-course wine dinner.

SEPTEMBER

FOOD & WINE PAIRING – FARM TO TABLE, HARVEST BOUNTY*
Saturday, September 14 • 6–9 p.m. • $80
Enjoy the Fall harvest and discussion with LUREC Farm Coordinator Rachel Catlett. It starts with a wine reception with hand-passed appetizers and leads to the five-course dinner.

INTRO TO FRESH PASTA MAKING 101
Saturday, September 28 • 11 a.m.–2 p.m. • $55
Learn the basics of making fresh hand-made pasta. Class will demonstrate proper dough preparation, dough rolling and dough cutting. In addition, preparation of classic Tomato, Pesto and Alfredo sauces will be demonstrated. Lots of sampling and libations.

OCTOBER

FOOD & WINE PAIRING – OKTOBERFEST*
Saturday, October 19 • 6–9 p.m. • $80
Celebrate the anniversary of King Ludwig I and Princess Therese of Saxe-Hildburghausen at LUREC’s Octoberfest. Traditionally a beer festival, this evening starts with a German beer reception with appetizers and proceeds with a five-course authentic Octoberfest dinner paired with German wines.

NOVEMBER

ARTISAN BREAD BAKING
Saturday, November 02 • 11 a.m.–2 p.m. • $55
Learn the basics of making authentic artisan breads. Learn to make starters, sour dough, French, focaccia, olive rosemary roasted garlic breads.

HOLIDAY PIE WORKSHOP
Saturday, November 16 • 11 a.m.–2 p.m. • $55
In this workshop, participants will prepare classic pie dough, streusel topping and various fillings to construct four pies each to take home for holiday feasting.

DECEMBER

HOLIDAY COOKIE WORKSHOP
Saturday, December 14 • 11 a.m.–2 p.m. • $55
Holiday Time! Time to prepare the holiday cookies for giving and enjoying throughout the season. In this class we will make an assortment of festive holiday cookies and finish class with an old fashioned cookie swap to take home to share. Lots of sampling along with coffee, wine and a little bubbly to sip.

*Denotes a chef-demonstrated class

REGISTER • LUC.edu/cookingclasses

PLEASE NOTE: A minimum of six guests must be registered in order for the class to run.

CANCELLATION POLICY: A two-week notice is required for cancellation of any class or event. If you do not cancel by email or telephone at least two weeks in advance of your scheduled class, we will charge your credit card in full for the class.

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