LOYOLA UNIVERSITY RETREAT AND ECOLOGY CAMPUS

CULINARY CLASSES SUMMER/FALL 2017

Loyola University’s Retreat and Ecology Campus is excited to be hosting a series of culinary classes covering a number of topics and techniques—from bread baking to Napa Valley vintners. Led by Loyola’s executive chef and former restaurateur, John Schnupp, all classes will be held in Woodstock, Illinois.

MONTHLY OFFERINGS

SOCIAL HOUR
June 8 • July 13 • August 10 • September 14 • October 12 • November 9 • December 14
5 p.m.–7 p.m. • $25
Every second Thursday of the month, mingle with Loyola staff, local business owners, and other locals over a wine tasting and gourmet appetizers.

WINE CLUB*
June 21 • July 19 • August 16 • September 20 • October 18 • November 15 • December 20
5 p.m.–7 p.m. • $25
Every third Wednesday of the month, come sample a lineup of fantastic wines paired with our culinary staff’s favorite appetizer creations.

JUNE

CRUSTS, GLAZES, AND MARINADES WORKSHOP
Saturday, June 3 • 11 a.m.–2 p.m. • $55
Learn how to make and use the right crust, glaze, and marinade on your roasts, steaks, chicken, fish, and vegetable dishes.

TASTE OF ITALY DINNER*
Friday, June 23 • 6–9 p.m. • $80
Mangia! Mangia! Enjoy a wine reception with passed hors d’oeuvres followed by a five-course Italian feast.

JULY

KID’S BAKESHOP
Saturday, July 15 • 11 a.m.–2 p.m. • $35
Kids will get a hands-on tutorial in making pies, cookies, brownies, and doughnuts in this fun-filled class. Plus, there will be lots of sampling and goodie to take home.

JULY FARM-TO-TABLE DINNER—PINN-OAK RIDGE FARM LAMB*
Friday, July 21 • 5:30–9:30 p.m. • $80
Loyola’s first farm-to-table dinner of the season includes a tour of our farm. A wine reception will be followed by a five-course dinner paired with wine.

PAINT AND SIP
Saturday, July 22 • 11 a.m.–2 p.m. • $55
Sip a fine sparkling wine and enjoy a light lunch, while learning to paint from an artist who will guide you through the process of creating your own masterpiece.

AUGUST

PASTA 101—LEARN TO MAKE FRESH PASTA WORKSHOP
Saturday, August 5 • 11 a.m.–2 p.m. • $55
Get a hands-on experience making fresh pasta, including proper dough preparation, rolling, and cutting. Then, learn how to create classic tomato, pesto, and Alfredo sauces.

*Denotes a chef-demonstrated class

REGISTER • LUC.edu/cookingclasses

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W LUC.edu/cookingclasses • E lurec@LUC.edu • P 815.338.1032

LOYOLA UNIVERSITY CHICAGO
CHILDREN’S CULINARY CLASS
Monday, August 7  •  10 a.m.–2 p.m.  •  $75
$25 for additional luncheon ticket
Young chefs will prepare and serve a three-course luncheon to a guest of their choice. It’s a unique opportunity to learn basic techniques and gain confidence in the kitchen.

AUGUST FARM-TO-TABLE DINNER—ALDEN HILLS ORGANIC FARMS*
Saturday, August 12  •  5:30–9:30 p.m.  •  $80
Enjoy a tour of our farm, a wine reception, and a five-course dinner featuring our August harvest and ingredients from this Wisconsin farm.

SEPTEMBER
PERFECT SEAFOOD COOKERY
Saturday, September 9  •  11 a.m.–2 p.m.  •  $55
In this hands-on class, learn how to purchase, store, and prepare seafood in a variety of dishes, including ocean fish, fresh water fish, and shellfish.

CHILDREN’S BREAD BAKING 101
Saturday, September 16  •  11 a.m.–2 p.m.  •  $35
Kids will learn how to bake bread and rolls and practice their newly learned techniques in this hands-on class.

SEPTEMBER FARM-TO-TABLE DINNER—VEGETARIAN*
Friday, September 29  •  5:30–9:30 p.m.  •  $80
Loyola’s Farm Manager Emily Zack will talk about growing the evening’s ingredients. A wine reception will be followed by a five-course dinner.

OCTOBER
ARTISAN BREAD BAKING
Saturday, October 7  •  11 a.m.–2 p.m.  •  $55
Learn how to hand-mix and shape naturally fermented dough without commercial yeast. Bakers will also make sour dough starter for home use, baguettes, and a savory bread.

MOMMY AND ME HEALTHYCookING
Saturday, October 14  •  11 a.m.–2 p.m.
$35 for mother and one child,
$20 for an additional child’s ticket
Bring kids into the kitchen for a fun and healthy experience. Young chefs will learn to trust and enjoy fresh, healthy, and natural foods.

GERMAN BEER AND WINE FEST/ OCTOBERFEST*
Saturday, October 21  •  6–9 p.m.  •  $80
Celebrate the wedding anniversary of King Ludwig I and Princess Therese. Festivities include a beer reception and five-course authentic dinner paired with German wines.

NOVEMBER
KID’S COOKING CLASS—CUPCAKE CREATIONS
Saturday, November 4  •  11 a.m.–2 p.m.  •  $35
Ages 7-12 years
Budding chefs can learn fundamental kitchen skills with age-appropriate recipes. The class will focus on measuring, mixing, working cleanly and safely in the kitchen, and exploring new foods.

*Denotes a chef-demonstrated class

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PLEASE NOTE: A minimum of six guests must be registered for each class.

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, you will be charged in full for the class.

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