CULINARY CLASSES: SUMMER/FALL 2018

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

INTRO TO FRESH PASTA MAKING
Saturday, June 16 11 a.m.–2 p.m.  $55
Enjoy samples and sips in this hands-on class as you learn the basics of making fresh handmade pasta, including how to prepare, roll, and cut dough. Then, learn how to prepare classic tomato, pesto, and alfredo sauces.
15 people maximum

FOOD & WINE PAIRING – A REASON FOR ROSÉ*
Saturday, June 23 6–9 p.m.  $80
Explore the world of Rosé wines. Start your evening with a wine reception with hand-passed appetizers and then enjoy a five-course dinner.
30 people maximum

JULY

SUMMER BBQ
Saturday, July 14 11 a.m.–2 p.m.  $55
Gather helpful tips on summer barbecue in this hands-on class. Learn new sauces, marinades, rubs, brines, and techniques that will make you a pro on the outdoor grill.
15 people maximum

FARM-TO-TABLE DINNER – SUMMER HARVEST*
Saturday, July 21 6–9 p.m.  $80
Loyola’s first farm-to-table dinner of the season includes wine pairings. Dinner starts with a wine reception in the garden with hand-passed appetizers and leads to a five-course dinner.
30 people maximum

AUGUST

VEGAN/VEGETARIAN COOKERY 101
Saturday, August 11 11 a.m.–2 p.m.  $55
In this hands-on class, learn helpful tips and recipes on how to prepare vegan and vegetarian meals.
15 people maximum

FARM-TO-TABLE DINNER – VEGETARIAN*
Saturday, August 18 6–9 p.m.  $80
This marvelous dinner showcases Loyola’s own farm-fresh produce and locally sourced products. Farm Operations Coordinator Rachel Catlett will discuss the farm and “growing” tonight’s dinner. Enjoy a wine reception, appetizers, and five-course wine dinner.
30 people maximum

SEPTEMBER

BREAKFAST COOKERY
Saturday, September 8 11 a.m.–2 p.m.  $55
Gather helpful tips and recipes to help you master the best of breakfast cookery in this hands-on class.
15 people maximum

FARM-TO-TABLE DINNER – HARVEST BOUNTY*
Saturday, September 15 6–9 p.m.  $80
Enjoy the fall harvest and a discussion with Farm Operations Coordinator Rachel Catlett. Start the evening with a wine reception with hand-passed appetizers and then enjoy a five-course dinner with wine pairings.
30 people maximum

OCTOBER

AMERICAN REGIONAL FAVORITES
Saturday, October 20 11 a.m.–2 p.m.  $55
Learn about and explore regional foods from all over the United States in this hands-on class.
15 people maximum

FOOD & WINE PAIRING – OKTOBERFEST*
Saturday, October 27 6–9 p.m.  $80
Celebrate Oktoberfest Loyola-style. The evening starts with a German beer reception with appetizers and leads to a five-course, authentic Oktoberfest dinner paired with German wines.
30 people maximum

NOVEMBER

HOLIDAY PIE WORKSHOP
Saturday, November 17 11 a.m.–2 p.m.  $55
Prepare classic pie dough, streusel topping, and delicious fillings in this hands-on class as you construct four pies to take home for holiday feasting.
15 people maximum

DECEMBER

HOLIDAY COOKIE WORKSHOP
Saturday, December 15 11 a.m.–2 p.m.  $55
Make an assortment of festive holiday cookies in this hands-on class. Enjoy samples, coffee, wine, and a little bubbly, and finish class with a cookie swap.
15 people maximum

*Denotes a chef-demonstrated class

REGISTER  LUC.edu/cookingclasses

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 e-mail 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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