Cooking Classes: Winter/Spring 2016

Loyola University Chicago’s Retreat and Ecology Campus is excited to be hosting a series of culinary classes covering a variety of topics—from holiday cookies to culinary legend Julia Child. Led by Loyola’s executive chef and former restaurateur, John Schnupp, all classes will be held in our inviting Duchossois Food Systems Lab and Kitchen in Woodstock.

**HOLIDAY SEASON FOOD AND WINE PAIRING—NAPA VS. SONOMA**
Saturday, December 5 • 6–9 p.m. • $85
For this holiday season, we will be pairing delicious food with sensational wines in a competition of Napa vs. Sonoma. The evening begins with a wine reception followed by a five-course dinner.

**HOLIDAY COOKIE SWAP SHOP**
Saturday, December 12 • 11 a.m.–2 p.m. • $55
’Tis the season for making and sharing holiday cookies! In this hands-on class, we will make an assortment of festive treats and finish class with an old-fashioned cookie swap to take home.

**FROM BEER TO ETERNITY**
Saturday, January 9 • 11 a.m.–2 p.m. • $55
Experience the unique taste and nuances that can be created when cooking with beer. A four-course meal will be prepared by the class and served with a flight of fine micro/craft beers.

**FOOD AND WINE PAIRING—WILD GAME**
Friday, March 11 • 6–9 p.m. • $85
Enjoy a marvelous meal showcasing a menu of wild game and the wines of Washington State. This evening starts with a wine reception followed by a five-course dinner.

**BEGINNERS FRESH PASTA WORKSHOP**
Saturday, March 19 • 11 a.m.–2 p.m. • $55
This hands-on class was designed for anyone who wants to perfect the art of making fresh pasta from scratch. We’ll also learn to prepare two classic Italian sauces as well as almond biscotti.

**FUNDAMENTALS OF A BLOODY MARY BRUNCH**
Saturday, April 2 • 11 a.m.–2 p.m. • $55
Learn how to make the perfect brunch to accompany this classic morning beverage. This hands-on class teaches basic knife skills and how to use a variety of spices to mix with your recipes.

**FOOD AND WINE PAIRING—SPANISH TAPAS**
Friday, April 15 • 6–9 p.m. • $95
Come for a night of “small bites” paired with the noble wines of Spain. This evening starts with a wine reception followed by a fifteen-course wine dinner.

**FOOD AND WINE PAIRING—PIONEERS OF THE WINE WORLD**
Friday, May 6 • 6–9 p.m. • $95
This meal brings together the old and new pioneers of the wine world and showcases the fruits of their labor. The evening starts with a wine reception followed by a five-course dinner.

**KIDS COOKING CLASS—CUPCAKE CREATIONS**
Saturday, February 6 • 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.

**FOOD AND WINE PAIRING—DOWN UNDER**
Friday, February 26 • 6–9 p.m. • $85
Explore the famous wine regions that helped put Australia on the gastronomy map. The evening starts with a wine reception followed by a five-course dinner.

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Saturday, March 19 • 11 a.m.–2 p.m. • $55
This hands-on class was designed for anyone who wants to perfect the art of making fresh pasta from scratch. We’ll also learn to prepare two classic Italian sauces as well as almond biscotti.

**GASTROPUB GASTRONOMY**
Saturday, May 14 • 11 a.m.–2 p.m. • $55
Come prepare sophisticated, upscale pub fare. A four-course lunch will be prepared by the class and will be perfectly paired with wine.

Registration: To register for any culinary classes, visit LUC.edu/cookingclasses.
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.

LEARN MORE
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