Cooking Classes: Summer/Fall 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 Father’s Day brunch to Octoberfest. Led by Loyola’s executive chef and former restaurateur, John Schnupp, all classes will be held in Woodstock.

FATHER’S DAY BRUNCH
Sunday, June 19 · 10 a.m. & 1 p.m. seatings · Adults: $39.95, Children 5-12 years: $19.95, Children 4 and under: free
Come celebrate dad with an expansive buffet of appetizers, entrees, side dishes, sweet treats, and some Mimosas and Bloody Mary’s.

FOOD AND WINE PAIRING—ITALIAN INSPIRED
Saturday, June 25 · 6–9 p.m. · $80
Enjoy delicious Italian-inspired food up against the sensational Super Tuscan wines of Italy. This evening starts with a wine reception followed by a five-course dinner.

FARM-TO-TABLE DINNER—CELEBRATING THE PIG
Saturday, July 16 · 6–9 p.m. · $80
Learn about locally raised pork and our own farm’s bounty while enjoying local micro/craft brews. The evening features a garden reception and five-course dinner.

STEAKHOUSE 101
Saturday, July 23 · 11 a.m.–2 p.m. · $65
Start cooking as if your home were a famous steakhouse. Make some traditional favorites, while learning how to choose and prepare the right cuts of beef.

A TASTE OF “URBAN STREET FOODS” FROM AROUND THE WORLD
Saturday, August 6 · 11 a.m.–2 p.m. · $55
Street food is a delicious window into new cultures and history. Enjoy authentic libations, and prepare classics like banh mi, durum, jerk chicken, and ceviche.

FARM-TO-TABLE DINNER—PINN-OAK RIDGE FARM LAMB
Saturday, August 13 · 6–9 p.m. · $80
Wisconsin-based Pinn-Oak Ridge Farms will showcase its finest locally raised lamb. This evening starts with a garden reception followed by a five-course dinner.

FARM-TO-TABLE DINNER—VEGETARIAN HARVEST AND MONTINORE WINES
Saturday, September 10 · 6–9 p.m. · $80
Enjoy summer’s final harvest with our farm’s organic produce and Montinore wines. The evening includes a garden reception and a five-course, all-vegetarian dinner.

BAKE SHOP 101
Saturday, September 24 · 11 a.m.–2 p.m. · $55
Learn the basics of baking fruit pies, tarts, eclairs, and pizza dough. Don’t worry though, there will be plenty of sampling and treats to take home.

GERMAN BEER & WINE FEST/OCTOBERFEST
Saturday, October 8 · 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.

SOUP, STEWS, AND STOCKS
Saturday, October 22 · 11 a.m.–2 p.m. · $55
Learn the basics of savory soups and stews. Prepare chicken, beef, and vegetable stocks, and discuss their versatile uses along with proper freezer storage.

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
LUC.edu/cookingclasses • lurec@LUC.edu • 815.338.1032
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