

Winterfest Cooking Class Schedule



February 13th & 14th: Valentine's Cooking Class for Couples Only

February 14th Valentine's Day

February 20th: Cooking with Local Foods in Winter

February 26th – 28th: Winterfest Cooking Weekend – Sleigh, Stay & Cook!

March 6th: Roasts, Stews & Sautés

March 10th: Wednesday Girls Night Out!

March 12th – 14th: A Cooking Weekend with Adirondack Liquid Gold!

March 20th: Classic & Contemporary Sauces

March 24th: Girls Night Out: Date Nite – Making A Dinner to Remember!

March 26th – 28th: A Cooking Weekend with Adirondack Liquid Gold!

April: Week-long Program - Mastering the Basics of Healthy Cooking!

February 13th & 14th: Valentine's Cooking Class for Couples Only



Adding Spice to Your Life: Culinary Aphrodisiacs! This hands-on and fun workshop will focus on natural ingredients, sensual foods, herbs and spices designed to zest up your food and scintillate your relationship – or at least have fun in the making! This “how-to” afternoon workshop includes a history of foods thought to be aphrodisiacs plus recipes and tastings. \$125 per couple includes all instruction, ingredients, recipes and a special tasting (you will need to bring the romance)! Limited seating – register now!

[Click for info on Valentine's Weekend.](#)

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February 14th Valentine's Day

An after-dinner chocolate dessert tasting with chocolate beers & ice wines from the Adirondacks only hand-crafted Wine & Beer Keller with over 250 specialty beers from around the world and 350 boutique wines.

[Click for more info on Valentine's Weekend.](#)



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February 20th: Cooking with Local Foods in Winter

Afternoon Cooking Class: Come in from the Cold -Warming & Healing Soups, Stews and Stocks. How do you cook with local foods in winter? One of the best foods you can offer your family and friends are a soup or meal made from homemade stocks and broths – and they are very economical too! This afternoon workshop is \$75PP and includes all instruction, materials, recipes and a special tasting! Group value plans available. Participation limited and reservations required with deposit.



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February 26th – 28th: Winterfest Cooking Weekend – Sleigh, Stay & Cook!

Begin with a Friday night romantic sleigh ride, enjoy a before dinner cooking demo with Executive Chef and co-owner Cathy Hohmeyer and savor our unique Winterfest pub menu in the warmth of the Fireside Rathskeller.



On Saturday start the day with Chef Cathy's famous breakfast and then don the Chef's apron for a series of cooking workshops that focus on "Spark your Winter Salads, Warm your winter stews, diversify your side dishes and sweeten your desserts"! A fun and diverse class with hands on learning and add a touch of love to different facets of your meals! A key part of the experience is cooking parts of the evenings meal, sampling a Wine & Bier tasting that is paired with Winterfest appetizers in the Fireside Rathskeller

and together with other participants a 4-course tasting menu. Retire to one of our hand-crafted lodgings with fireplace and jacuzzi! On Sunday, enjoy another scrumptious breakfast and a workshop! Hands-on fun, recipes, tastings amidst NYS's only wilderness canoe region in one of the last original Adirondack lodges open to the public is all part of the experience!

[Click here for Winterfest Cooking Weekend specials and schedule.](#)

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March 6th: Roasts, Stews & Sautés

Ah, the art of making different sauces can make the same meal feel like different culinary worlds! Learn how to cook once for the whole week and the secrets to getting the most out all parts of your meat. Have fun with sassy sauces and meals that are economical and healthy with gourmet touches!

This afternoon workshop is \$75PP and includes all instruction, materials, recipes and a special tasting! Group value plans available. Participation limited and reservations required with deposit.

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March 10th: Wednesday Girls Night Out!

Share a laugh while you learn tips on quick but healthy and savory appetizers that you may not have tried before with simple entrees and fun desserts. Have some fun with your friends while you make dinner! Oh yes, proprietor and Wine & Bier connoisseur Ernest Hohmeyer has a special sampling from the Adirondacks only hand-crafted Wine & Bier Keller with over 250 specialty beers and over 350 boutique wines focusing on ladies specialties such as Belgium fruit biers and sweet wines/! Cooking class, instruction, materials, recipes, dinner and wine & bier tasting: \$50PP! Group value plans available including personalized dates. Participation limited and reservations required.

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[March 12th – 14th: A Cooking Weekend with Adirondack Liquid Gold!](#)

Spring is starting to awake in the Adirondacks and what great times to still take in winter joy with the warm days and cool nights. Those warm days and cool nights also mean that Adirondack liquid gold – maple syrup will begin to flow from our Great Woods. Maple syrup is such a diverse product that you can use on appetizers, salads right down to desserts! We begin on Friday night with the last planned weekend of our sleigh rides, a cooking demo, and Adirondack Alps Pub menu and then relax in one of our 3 styles of hand-crafted lodgings - many with fireplaces and jacuzzis! On Saturday start the day with Chef Cathy's famous breakfast and then don the Chef's apron for a series of cooking workshops that focus on "Adirondack Liquid Gold" that can spark your spring salad, flavor your roasts and sautés, diversify your side dishes and sweeten your desserts! A fun and diverse class with hands on learning and add a touch of love to different facets of your meals! A key part of the experience is cooking parts of the evenings meal, sampling a Wine & Bier tasting that is paired with Springfest appetizers in the Fireside Rathskeller and together with other participants a 4-course tasting menu. Retire to one of our hand-crafted lodgings with fireplace and jacuzzi! On Sunday, enjoy another scrumptious breakfast and a workshop! Hands-on fun, recipes, tastings amidst NYS's only wilderness canoe region in one of the last original Adirondack lodges open to the public is all part of the experience!

[Click here for A Cooking Weekend with Adirondack Liquid Gold specials and schedule.](#)

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[March 20th: Classic & Contemporary Sauces](#)

Tired of the same old meals? Learn how to spice up those tired dishes with simple, healthy, natural and absolutely scrumptious sauces. The art of making sauces is often viewed as complicated and time consuming. Learn 5 easy tricks to make a sauce while you are cooking something else and 5 different sauces using the same key ingredients! This afternoon workshop is \$75PP and includes all instruction, materials, recipes and a special tasting! Group value plans available. Participation limited and reservations required with deposit.

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[March 24th: Girls Night Out: Date Nite – Making A Dinner to Remember!](#)

With budgets tight, the importance of cooking at home for a special or romantic meal is becoming important. Learn some fun ways to surprise that special someone or family and ways to make cooking a meal together an entertainment in itself! Also learn simple garnishes that are both romantic and edible! Have some fun with your friends while you make dinner! Oh yes, proprietor and Wine & Bier connoisseur Ernest Hohmeyer has a special sampling from the Adirondacks only hand-crafted Wine & Bier Keller with over 250 specialty beers and over 350 boutique wines focusing on ladies specialties such as Belgium fruit biers and sweet wines/! Cooking class, instruction, materials, recipes, dinner and wine & bier tasting: \$50PP! Group value plans available including personalized dates. Participation limited and reservations required.

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March 26th – 28th: A Cooking Weekend with Adirondack Liquid Gold!

[\[register online – click here\]](#)

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April: Week-long Program - Mastering the Basics of Healthy Cooking!

Details forthcoming! Contact Executive and co-proprietor Chef Cathy Hohmeyer for preliminary information as space will be limited!

Lake Clear Lodge & Retreat

www.AdirondackAlps.com

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