

Adirondack Harvest Oktoberfest

Friday Night Reception 7PM – 9PM: Meet the Artist!

- Adirondack Alps Pub Dinner
- Cooking Demonstration: Holiday Spatzle!
- Meet the Artists with an Overview of the week-end workshops
- Relax afterwards in the *Fireplace Rathskeller*
- Spend a relaxing evening in your *hand-crafted lodgings* with fireplace or bubbling Jacuzzi
- Add to your experience with a special flower arrangement or specialty Oktoberfest wine & bier sampler awaiting you in your hand-crafted lodging as part of our *special Romance Package*.

Saturday

- 8:45 AM-9:30AM Adirondack Alps Breakfast
- 10:00 AM – 2:00PM Free Time to Explore, Relax or Contemplate!
- 2:00PM - 5:00PM Concurrent Workshops/Demo

An Adirondack Cooking School Workshop on Old World Holiday Recipes with Executive Chef Cathy

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- 5:30 PM **An All Adirondack Weekend Reception with a Special History of Oktoberfest with Wine & Bier Tastings with connoisseur and proprietor Ernest Hohmeyer:**

Experience Oktoberfest in the Adirondack Alps! Learn interesting and fun historical accounts of the development of Oktoberfest as you sample from the Adirondacks only hand-crafted *Wine & Bier Keller with over 250 specialty biers and 350 boutique wines*. Learn and taste as we meander through the history of Oktoberfest from the medieval monks, to the Bavarian Purity law of 1516, to the development of Oktoberfest wines and beers in the New World. Reap what you sow! *Taste appetizer samplers from the Adirondack Cooking School class!*

- **6:30 PM-8:30PM Four (4) course Adirondack Harvest Tasting Dinner** prepared by Executive Chef Cathy Hohmeyer and Adirondack Cooking School participants! Celebrate cooking with local ingredients with Old World flair as Chef Cathy gives an interpretive discussion on her doctoral work in naturopathy with tastings of essential oils, herbs and spices. Delight in a special Adirondack Harvest “100 Mile” local dinner as Chef Cathy and her staff explain key ingredients and how each dish is prepared with a fun and whimsical historical background to key recipes. Finish off the evening with Old World holiday delights – as prepared by the Adirondack Cooking School as well as a few specials from Chef Cathy such as Adirondack Harvest Apple Strudel, Bavarian Chocolate Cake and others.

Sunday

- 8:45 AM - 9:30 Adirondack Alps Breakfast
- 9:45 AM - 11:AM Where do we go from here?

Resources on cooking will be discussed with handouts and web sites. How to use your complimentary 1 year subscription to our blog for follow-up questions, on-line forums and up-coming classes will be featured.

Take It Home With You!

A take-it-home-to-your-friends *Adirondack Alps Wine & Bier Basket* [starting at \$25] with 2 commemorative Adirondack Alps wine glasses. Pick out your own sampler! Include a copy of our Adirondack Alps cookbook!

Ask for a late check-out!

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