



The Lodge at Woodloch Makes The Earth Turn

With an early spring, the ground is tilled for the upcoming Farm-To-Table Garden

For Immediate Release: Hawley, PA, May 1, 2012- After the announcement of the new 75 acres of private land added to the surroundings at The Lodge at Woodloch last summer, management wasted no time in planning how to make big things happen to put the land to use. The planning started with gathering together several master-minds to create the ultimate garden. The plan was created pulling from the expertise of newly appointed Outdoor Adventure and Grounds Manager, Josh Heath, the Executive Chef team, Master Gardener Alison Peck and organic advisor as well as former Executive Director of the Northeast Organic Farming Association of New York, Greg Swartz of Willow Wisp Organic Farm. With a common goal of creating the ultimate garden for TREE Restaurant and a learning environment for our guests and community, the master-minds went to work.

The new Farm-to-Table Garden measures approximately 100' wide x 170' deep and is in walking distance of the 57-room destination spa resort. While building the footprint of the farm, a 50-year old hand-built cistern was discovered that will eventually be restored and used as a resource to help water the plants along with rainwater management techniques. In addition, three compost bins were created to ensure a constant supply of fertilization and food recycling.

The Farm-To-Table Garden will provide a selection of the vegetables and herbs that will be used at TREE Restaurant. In addition, occasional Farm-To-Table Cooking Demonstrations and Outdoor Community-Style Dinners will be served right at the garden. New gardening classes will begin on Earth Day and will allow guests to get practical tips to practice in their own gardens.

"It was important that we planned this garden with every consideration of the environment. Knowing the importance of every detail, we elicited the help of Greg Swartz, Organic Advisor to help ensure our organic practices were established from the start," explains Paul Fitzpatrick, managing director of The Lodge at Woodloch. In addition to the Farm-to-Table Garden, the new property will provide new walking trails and a Wildlife Overlook. Also in the plans are distinctive relaxation nooks throughout the property to help guests unwind and truly let nature nurture.

About The Lodge at Woodloch:

The Lodge at Woodloch is one of the finest full-service luxury destination spas in the U.S., offering complete spa programs, treatments, outdoor adventure activities, golf, classes and packages in a pristine mountain retreat environment. Located on over 150 wooded acres with a private lake in the Lake Region of Northeast Pennsylvania, The Lodge provides an oasis for personal awakening and renewal just 2 ½ hours outside of New York City. The exclusive property features 57 luxury accommodations and a 40,000-square-foot spa. Additional information and reservations are available toll-free at 1-866-953-8500 or on the Web site at www.thelodgeatwoodloch.com.

Media Contact: Brooke Jennings Roe, Director of PR & Marketing
347.256.1598 bjennings@thelodgeatwoodloch.com