



The Lodge at Woodloch Provides A Forefront for Where the Forest and Foodies Unite

Food travel and spending time in nature are on a sharp upward trend and The Lodge at Woodloch is at the crossroads

For Immediate Release: August 8, 2017, HAWLEY, PA- The Lodge at Woodloch has long been at the forefront of showcasing artfully crafted meals that have a healthy twist. The award-winning destination spa has embraced the desire for guests to truly know where their food comes from and how it is prepared. Guests can tour the on-property Blackmore Farm-to-Table garden where the chef and garden team grow herbs and vegetables for the restaurant and spa. The orchard, bee hives and healing garden are also huge draws. But much to the teams surprise, the forest that surrounds the beautiful property is where the real harvest can be found.

Through the increased programming to meet the high demand of foodie offerings, the team has expanded the offerings to include Edible Plant Walks, Seasonal Foraging, Forest Bathing and XXX. One of the most popular new offerings is the Edible Plant Walk that ends with a gourmet tasting of what can be found on our forest nature trails. Naturalist Heather Housekeeper was brought on board this Summer and ends her classes with a tasting of such delights such as Stinging Nettle Pesto on Cucumbers, Fiddlehead and Chanterelle Risotto and Potato Ramp Soup. This class is often a huge awakening for guests because they realize that plants they sometimes consider to be weeds at home can be packed with nutrients and prepared to impress guests!

Executive Chef Josh Tomson values his hyper local relationships and is constantly looking to support local farms and artisans such as [The Lackawaxen Farm Company](#), [Quails R US](#), [Willow Wisp Farm](#), [The AntHill Farm](#), Calkins Creamery and The Hardler Farm.

Among some of the offerings designed to educated interested foodies to the exciting world of health conscious gastronomy include:

Chef Curated Garden Dinners:

For the second year in a row, Executive Chef Josh Tomson is switching up the typical Farm to Table dinner by bringing the Table to the Farm! The garden patio has been expanded and food preparation area enhanced. The intimate chef-led tasting dinners will occur weekly for up to XX guests and will take place right on the deck at the Garden Shed. The two-hour tasting will be led by Chef Josh (or one of his talented chefs) as he selects and prepares the harvest focus for the dinner. All dinners are paired with a wine or beer selected by sommelier, Leslie Britt. There is a slight up-charge for the intimate dinner experience of \$75++ per person which includes the beer or wine pairing. The reservations-only dinners will take place each Thursday evening. Guests meet in the Garden Hall at 6:00pm for a guided tour to the garden and dinner starts at 6:30. The seasonal dinners are weather dependent and require a minimum of 10 participants each week.

New Garden Fresh Cooking Demonstrations:

New to the summer calendar are Cooking Demonstrations taking place right at the Garden. The Chef Team will collaborate to highlight the garden harvest with recipes that will focus on summer outdoor entertaining and mastering the grill. The Tuesday Garden Cooking Demonstrations began in July and will continue while seasonable. Weather dependent. Advanced sign-up is required.

Chef in Residence Program:

Executive Chef Josh Tomson likes to keep up-to-date on the nation's food trends and regularly hosts talented chefs to work with his team and share information on the latest culinary tools, trends and techniques. This offers the chef team the ability to constantly grow and explore their own culinary creativity while also offering choice and

unique experiences for the guests. The Chef in Residence provides intimate interaction with the guests at quaint receptions and cooking demonstrations as well as being among the guests during the various fitness and wellness classes offered. The sharing of ideas, food and wine is an age-old recipe for celebration and personal growth for both the chef team and guests. The Chef in Residence line-up includes:

- **September 7 and 8: Sara Moulton.** Sara Moulton kicked off her sixth season as host of public television's Sara's Weeknight Meals this past fall. It was the latest milestone in a storied career that stretches back more than 30 years. In March of 2016, Sara released her latest book, Sara Moulton's Home Cooking 101: How To Make Everything Taste Better, a cookbook and teaching manual aimed at making readers more confident and efficient in the kitchen.
- **November 2 and 3: Madame Fromage.** (a.k.a. Tenaya Darlington), is an author, freelancer, and educator. She will share her passion and knowledge for cheese and cocktails.
- **March 8 and 9: Canal House,** Christopher Hirsheimer and Melissa Hamilton are the brilliant minds behind the iconic cookbooks that center on seasonality. Join the duo as they showcase what they do every day at the Canal House- go food mad!

The perfect way to truly get the full experience is by booking the [Gourmand Getaway Package](#):

- Bottle of wine, Lodge at Woodloch wine key and cheese plate upon check-in
- Cooking and baking demonstrations
- One recipe notebook
- Custom amuse bouche with dinner from our chef
- One Lodge at Woodloch cutting board and two Lodge at Woodloch aprons to take home
- Signature trail mix as a ride-home snack from our chef

The package requires a two-night stay and is based on the Intro to Spa Package. Rates start at \$482 per person, per night++.

Additional gourmand offerings include:

- [Cooking, Baking and Juicing Demonstrations](#)
- [Wine-tasting and Creative Cocktails Classes](#)
- Garden Classes such as the Farmicist Is In and Beekeeping 101
- Food inspired spa treatments such as: [Beer-Inspired Spa Treatments](#); [Caviar Facial](#); [Rosemary Awakening Body Treatment](#)
- [Nutritional Counselor Cooking Demos and Workshops](#)
- Unique [gourmand outdoor adventures](#) (seasonal) such as: Edible Plant Walks, Mushroom Foraging and Cranberry Bog Talk
- [Themed weekends](#) throughout the year such as November's Food & Wine Month

About The Lodge at Woodloch:

The Lodge at Woodloch is one of the finest all-inclusive luxury destination spa resorts 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 500+ 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 award-winning property features 58 luxury accommodations, a 40,000-square-foot spa, gourmet restaurant and more. Additional information and reservations are available toll-free at 1-800-WOODLOCH or visit TheLodgeatWoodloch.com, [Facebook.com/LodgeAtWoodloch](https://www.facebook.com/LodgeAtWoodloch), Twitter ([@LodgeatWoodloch](https://twitter.com/LodgeatWoodloch)) and Pinterest ([@LodgeatWoodloch](https://www.pinterest.com/LodgeatWoodloch)).

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