

*Awaken to the Possibilities!*



**Save up to \$250**  
on our "Liquid Gold" Experiences  
**UP TO 10 SENSORY EXPERIENCES IN 1 GET-AWAY!**

***Come for the Day or Stay the Night!***

**Fun, Interactive, Taste!**

**March 12<sup>th</sup> through June 13<sup>th</sup>**



**COOK, LEARN & HAVE FUN!**  
**Adirondack Cooking School Workshops**

What Adirondack Life magazine calls "...an incredible sensory experience  
Featuring Adirondack "Liquid Gold" Maple Syrup.  
Cook & Visit a Maple Syrup Farm!

[Click for Info](#)



**SMELL THE AROMAS & TASTE...**  
**Unique Adirondack Alps Spring Tasting Dinners**

Featuring Adirondack "Liquid Gold" Maple Syrup.  
Adirondack Great Camp style...in 1 of the last original Adirondack lodges

[Click for Info](#)



**SNIFTER & SAMPLE...**  
**From the Adirondacks only hand-Crafted Wine & Beer Cellar**

With over 250 specialty Beers & over 350 Boutique Wines  
Featuring Our Own Version of "Liquid Gold"!

[Click for Info](#)



**RELAX & RESTORE...**

**Evenings in 3 choices of Adirondack Great Camp Style Lodgings**

With Jacuzzi tubs & Hydro-therapy steam showers or Romance Packages

Create Your Own Version of "Liquid Gold"!

[Click for Info](#)

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**ADIRONDACK SPRING LIQUID GOLD PACKAGES!**

Liquid Gold Experiences Starting @ \$349 Per person – no - \$149 Per person!

[Click for Info](#)

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**REJUVENATE & BREATHE THE SPRING GREAT WOODS AIR...**

Explore NYS only Wilderness Canoe region

Or do it All from our 25-acre Estate!

[Click for Info](#)

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***Lake Clear Lodge & Retreat***

[www.LodgeOnLakeClear.com](http://www.LodgeOnLakeClear.com)

(518) 891-1489



**COOK, LEARN & HAVE FUN!**  
**Adirondack Cooking School Workshops**

***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.

***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.

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

[Click for Info](#)

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!

***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.

### ***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 beers 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.

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

[Click for Info](#)

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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

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## UNIQUE ADIRONDACK ALPS SPRING TASTING DINNERS

Spring is in the air in our Great Woods! Adirondack “liquid gold” - maple syrup is flowing! Our unique Adirondack Alps seasonal menu will feature the many ways you can savor Adirondack liquid gold from traditional breakfasts usage to unique salads, main entrée and dessert embellishments! Executive Chef Cathy Hohmeyer believes that maple syrup is one of the most unique and versatile culinary features of any homegrown local product the Adirondacks produce. In her “100 Mile” emphasis of featuring Adirondack products with Old World flavors, spring is also a great time to feature Adirondack grass-fed lamb and grain salads. For a complete view of our cooking philosophy see our 4 season [menu](#) (they would click to culinary magic page). Experience our cuisine Great Camp style by relaxing in our Fireside Rathskeller where our menu which changes nightly is personally explained to you by proprietor Ernest Hohmeyer. Explore the hand-crafted Wine & Beer Cellar. Meander with glass in hand to our Lake front of pristine Lake Clear where Einstein contemplated, see the birthing of our spring loons and watch simply one of the world’s most incredible mountain-lake sunsets as it nestles on the St. Regis Mountain range. Then, stroll to our 1886 hand-hewn dining room to savor a spring “liquid gold” dinner. Our spring 3-course dinner with hand-crafted soup, spring salad and your choice of 8-12 main entrees with family style vegetables and a special Chef’s surprise is \$39.95 per person.

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## SPRING MAY BOCKS & MAY WINES: A HISTORY & TASTING WORKSHOPS



From the Adirondacks only hand-crafted Wine & Beer Cellar with over 250 specialty beers from around-the-world and over 350 boutique wines. Join connoisseur and proprietor Ernest Hohmeyer for a fun and interactive workshop that explores the history of spring wines and beers with a fun tasting! Learn interesting and fun historical accounts and sample as we meander through the history from the medieval monks, to the Bavarian Purity law of 1516, to the development of wines and beers in the New World. Reap what you sow! *Taste appetizer samplers from our “Liquid Gold” spring menu!*

*Workshop, Tasting and Liquid Gold Appetizer Samplers: \$45 per person.*

*Tasting and Appetizers (no workshop): \$30 per person*

*Tasting only: \$15 per person*

*2 Person minimum required.*

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## EVENINGS IN 3 CHOICES OF ADIRONDACK GREAT CAMP STYLE LODGINGS

### Hand-crafted Accommodations

We offer three (3) styles of accommodations:



- B&B rooms each with differing motifs and all with individual baths in our 1886 Lodge [\[click\]](#)
- Individual hand crafted chalets spread throughout our 25 acres finished from milled wood from our property. Each chalet has a fireplace with miniature Adirondack Great Camp feel. [\[click\]](#)
- Lakeside suites with fireplaces, sitting decks and incredible lake views. Built back from the shore to protect our lakefront where in season you will definitely hear the calls of the loons and may see our resident bald eagle. [\[click\]](#)

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## ADIRONDACK SPRING LIQUID GOLD PACKAGES!

Experiences (1 person for 1 Night)	Stay & Dine	Liquid Gold Packages*	Save Per Person
Lodge Rooms & Dine <a href="#">[click]</a>	\$150	\$105	\$45
Private Chalets & Dine <a href="#">[click]</a>	\$255	\$155	\$100
Lake-view Suites & Dine <a href="#">[click]</a>	\$255	\$155	\$100
Cooking Class Workshops*	\$75	\$65	\$10
Spring Wines & Beer Workshops*	\$45	\$30	\$15
Sleigh Rides thru Country Dreams Farm <a href="#">[click]</a>	\$35	\$30	\$5
Visitor Interpretive Center <a href="#">[click]</a>		Complimentary	
Historic Saranac Lake <a href="#">[click]</a>	\$10	\$0	\$10
Wild Center Museum <a href="#">[click]</a>	\$15	\$10	\$5
Olympic Venue Pass (ORDA) <a href="#">[click]</a>	\$30	\$25	\$5
<b>Total \$ Value Savings</b>			<b>Up to \$150 Per person!</b>

Does not include incidentals, tax/gratuities

\* To qualify for "Liquid Gold" value packages you must participate in 1 or more workshops.

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## REJUVENATE & BREATHE THE SPRING GREAT WOODS AIR...

[Explore NYS only Wilderness Canoe Region](#)

[Or do it All from our 25-acre Estate!](#)

[Sleigh & Dine](#)

[Paddle, Hike & Bike](#)

[Meander the NYS Visitor Interpretive Center Trails](#)

[Visit the new Wild Center Museum](#)

[Historic Saranac Lake](#)

[Olympic Venues of Lake Placid](#)

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