

# WELCOME HOME!

## Welcome to the Lair of the Golden Bear

**Food and Wine Experience: Friday, Aug. 27 - Sunday, Aug. 29, 2021**

### Schedule of Events - Subject to Change

*Please make note of our updated health and safety protocols and that many programs will be modified. Come prepared to all programming with a face mask to prevent the spread of Covid-19. Thank you!*

Note that the cooking classes are limited to 20 campers each, yet there are 2 sessions where the same skills are taught at each. So these classes have enough spots that everyone can attend. Please sign up for the classes you'd prefer at the Friday evening reception.

## Food and Wine Schedule of Activities

<b>Friday</b>	2:00-5:00 PM	<b>Camper Greet and Check-In at the Gold Store.</b> Unpack, swim, play tennis, check out your neighborhood, or just find some shade and relax in the fresh mountain air!
	Always Open	<b>The pool is open</b> , and baby pool is heated and marvelous! No lifeguard on duty.
	4:00-5:00 PM	<b>Store Open:</b> come shop and treat yourself to some Lair wear! Want to tie-dye and didn't bring something white? We've got you!
	5:00 PM	<b>Join Chef John Thiel and Chef Mike Gardiner for a French wine reception</b> with appetizers on the deck of the Camp Gold Lodge.
	6:00 PM	<b>French Bistro dinner</b> served in the Gold Dining Hall. We'll enjoy French onion soup and Coq Au vin. Bon Appetit!
	7:00 PM	<b>Time for dessert!</b> Live crepe-making demo with Nutella & Strawberries.
	After dinner	<b>Lodge</b> is open for card and board games
<b>Saturday</b>	7:30 AM	<b>Peet's Coffee Tasting</b> with Jon Spevack in the Gold Dining Hall
	8:00 - 9:00 AM	<b>Breakfast Buffet</b>
	9:30 AM - noon	<b>Hike around Pinecrest Lake</b> - a moderate hike (5 Miles) that will take about 2-12 hours from Gold. Meet at the store. Bring water and wear sunscreen.
	10:00 - 10:45 AM	<b>Morning knife skills class #1:</b> Improve your knife skills. 1st of two sessions, sign-up at the welcome mixer. Same skills taught at both classes.
	11:00 - 11:45AM	<b>Morning knife skills class #2:</b> Improve your knife skills. 2nd of two sessions, sign-up at the welcome mixer. Same skills taught at both classes.
	10:15 - 11:15 AM	<b>Store Open:</b> last call to buy that white t-shirt to tie-dye!
	11:45 AM	<b>Behind-the-scenes in our kitchen:</b> Arrive early for lunch and learn about preparing and plating our lunch.
	12:15 - 1:00 PM	<b>Lunch:</b> Niçoise salad & rose -- oui oui!
	Always Open	<b>Pool is open!</b> Do some laps or relax before the afternoon activities.
	2:00 - 4:00 PM	<b>Art Arbor:</b> Make a lanyard or tie-dye a t-shirt!
	2:00 - 3:00 PM	<b>French cooking class</b> (session 1): learn how to prepare a French meal at home. (Same information will be shared at each session)
	3:15 - 4:15 PM	<b>French cooking class</b> (session 2): learn how to prepare a French meal at home.
	5:00 - 6:00 PM	<b>Italian Wine Tasting</b> and Reception on Gold Lodge Deck
	6:00 PM	<b>Dinner:</b> California Heirloom tomato caprese salad, Chicken Milanese with arugula, lemon, shaved parm, salsa verde. Paired with Italian wines.
7:30 PM	<b>Gourmet s'mores</b> with Port tasting at the Gold Stage and campfire	

<b>Sunday</b>	8:00 - 9:00 AM	<b>Breakfast Buffet</b>
	10:00 - 11:30 AM	<b>Italian cooking class:</b> Chef John will demonstrate how to make a magnificio Italian meal with appetizers. No sign-up needed. At Gold Dining Hall.
	12:15 PM	<b>Lunch:</b> Killer grilled cheese sandwiches and summer tomatoe soup paired with Thiel Chardonnay.
	1:30 - 2:00 PM	<b>Store is Open:</b> Last call for an awesome piece of Lair wear or soft drink for the road.
	2:00 PM	<b>Check Out.</b> THANKS for joining us -- it's been a DELICIOUS weekend. Share your photos on social media using #lairofthegoldenbear See you next summer!

**You can enjoy John's cooking when you return to the Bay Area!**

**Visit his restaurant PAPPO in Alameda: [papporestaurant.com](http://papporestaurant.com)**