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## **Agri-tourism Thrives at Sleeping Lady Resort with Organic Garden Tours, Cooking Classes Led by Locals, and a Series of Harvest Dinners**

**Leavenworth, Wash. (April 9, 2010)** — [Sleeping Lady Mountain Resort](#) is connecting guests and visitors to the local food community through a new agriculturally-focused guest program that includes tours of the resort's certified organic garden (where they grow their own fruits, vegetables, herbs and flowers), seasonal harvest dinners, and two new overnight packages that include hands-on cooking classes. The offerings will be available starting in May, when the local growing and harvest season gears up.

"Connecting our guests with local food is such an important part of the culture of this area," said Ken MacDonald, executive chef at Sleeping Lady. "We've been growing our own produce for years and are working with a growing number of producers of locally produced gourmet foods, and now we have several wonderful ways to share that unique experience with our guests."

As travelers seek out new ways to connect with the places they visit through tasting regional specialties like wine and cheese, the idea of "agri-tourism" has grown in popularity. With a strong agricultural community producing everything from world famous Wenatchee apples to Quincy asparagus, Wenatchee Valley wine and local hand-crafted cheeses, both Leavenworth and Sleeping Lady offer ample opportunities for visitors to take part in culinary exploration. Guests can connect with the region through the following offerings from Sleeping Lady:

- ❖ **Organic Garden Tours – May through September**  
Certified organic by the Washington State Department of Agriculture in 1996, Sleeping Lady's Organic Garden is managed by an expert staff that uses only environmentally-sound gardening techniques. The menus at Sleeping Lady are often inspired by what's in season at the Organic Garden and the garden team harvests fresh ingredients daily for inclusion in the Sleeping Lady's meals. Beginning in May, guests and visitors will be able to take part in tours of the garden led by the garden's manager, Eron Drew. The Organic Garden is open to the public daily with free tours provided Saturdays, May–September, at 5 p.m.
- ❖ **Harvest Dinner Series – Multiple Dates from May to October**  
Join Executive Chef Ken MacDonald and KOHO Radio's "Cooking Local" radio chef Isaac Kaplan-Woolner for a series of harvest dinners highlighting locally sourced ingredients and the farmers that produce them. Guests will take part in a tasting of local wine and cheese during a tour of the Organic Garden. The evening also includes a sumptuous multi-course dinner crafted from local ingredients and featuring local wine pairings. Sleeping Lady's Harvest Dinners will take place May 23, June 20, August 29, September 26, and October 24. These dinners are \$40 per person and overnight packages are available.
- ❖ **Cheese-Making Package – Available Select Dates, May through September**  
Learn the art of cheese-making with a class led by Wenatchee Valley artisan cheese makers Alpine Lakes Sheep Cheese, coupled with the superb cuisine and the rustic luxury of an overnight stay at Sleeping Lady.

Package includes:

- One night's accommodations for two at Sleeping Lady.
- A gourmet dinner and hearty breakfast served in the newly remodeled Kingfisher Dining Lodge.
- A hands-on cheese-making class in the kitchen of the artisan cheese makers at [Alpine Lakes Sheep Cheese](#). The class is for beginner to intermediate cheese lovers (Saturdays, 9 a.m. to 1 p.m.) and includes cheese sampling and a recipe booklet.

Rates start at \$378, based on double occupancy. Additional adults \$129 per person, kids (5-12), \$23 each.

❖ **Taste of the Valley Package – Available Select Dates, June through August**

Get immersed in the unique culture of Leavenworth and the Wenatchee Valley with a three-day agri-tourism package featuring a variety of cooking classes led by local chefs.

Package itinerary includes:

- Day 1 (Thursday):
  - Check in at Sleeping Lady (3–6 p.m.)
  - Visit to the [Leavenworth Community Farmer's Market](#) (open 4-8 p.m.)
- Day 2 (Friday):
  - Breakfast at Sleeping Lady (served 7:30–9 a.m.)
  - Heirloom apple butter cooking class at [Cashmere Cider Mill](#) (9 a.m.–1 p.m.). Samples, lunch and special recipes included.
  - Tour Leavenworth's National Fish Hatchery (open 9 a.m.–4 p.m.)
  - Dinner at Sleeping Lady (served 6–7:30 p.m.)
- Day 3 (Saturday):
  - Breakfast at Sleeping Lady (served 7:30–9 a.m.)
  - Cheese-making class with [Alpine Lakes Sheep Cheese](#) (9 a.m. – 1 p.m.). Cheese sampling and a recipe booklet are included.
  - Tour of Sleeping Lady's Organic Garden with Garden Manager Eron Drew (5 p.m.)
  - Dinner at Sleeping Lady (served 6–7:30 p.m.)
- Day 4 (Sunday):
  - Breakfast at Sleeping Lady (served 7:30–9 a.m.)
  - Check out

Rates start at \$472 per person, based on double occupancy. Additional adults, \$247, kids (5-12), \$175.

For reservations and more information on any of Sleeping Lady's agri-tourism offerings, call (800) 574-2123 or visit [www.sleepinglady.com](http://www.sleepinglady.com).

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