


# Foodista

## Interactive Culinary Adventures at the Iconic Salish Lodge & Spa

[Sheri Wetherell](#) October 7, 2015

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Just 30 minutes East of Seattle is home to the beautiful and iconic [Salish Lodge & Spa](#), one of the Pacific Northwest's most quintessential resorts. Our family has visited the lodge for years to celebrate birthdays, anniversaries, and any other occasion we can call "special" - even if it's a Wednesday. Each of their 84 rooms boasts an oversize jacuzzi tub and fireplace, many have a view of the Snoqualmie River, and all of them offer the utmost in luxurious relaxation.



I'd say the soaking tubs in the [award-winning spa](#) are my favorite thing at the lodge, or perhaps it's indulging in their famous waffles at breakfast. It could even be the simple pleasure of a nice glass of wine in [The Attic](#) while taking in the stunning view of the Snoqualmie Falls, which the lodge is perched on. Indeed, it's all of those things. And just as I thought Salish couldn't get any better they've introduced one more thing that's made it on my list of "favorites" - [interactive culinary adventures](#). To call them "classes" just wouldn't do them justice, as they go far beyond a cooking class. The year-round culinary experiences include everything from 3-course [Full Moon Dinners](#) (which you have a hand at creating), [interactive Happy Hours](#) (sip, cook, and go home armed with an apron and handful of recipes, plus get 30% off dinner in the Dining Room or The Attic), and 4-hour seasonal [canning classes](#) (you'll take home a dozen jars of your canned delights along with an apron and invaluable canning tips and tricks; lunch included).

Each adventure takes place in the lodge's new Chef's Studio, a beautiful kitchen overlooking the Falls. The Chef's Studio is connected to the main kitchen and the Salish garden from which you'll pick a few ingredients for your recipes. We picked a selection of fresh herbs to add to our blackberry jam during a fun, lively and educational canning course I took at the end of August (recipe below). Be sure to check out their [upcoming events](#). You'll have a ball honing your culinary skills and are in for some gourmet food as well!



### Salish Blackberry Jam

5 cups crushed blackberries (if using frozen, allow to thaw first)  
7 cups granulated sugar  
50 grams (1.76 ounces) fruit pectin  
Fresh herbs and/or spices, optional

Bring a large pot of water to a boil. Place jars in water and simmer until ready for use. Do not let the water boil. Wash lids in warm soapy water and set bands aside.

Pour blackberries into a 6-8 quart saucepan. Gradually stir in pectin. Bring mixture to a full rolling boil that cannot be stirred down, stirring constantly. Optional: add the zest of 1-2 oranges and 1 vanilla bean or fresh herbs such as thyme.

Add sugar and stir until dissolved. Let mixture return to a rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim foam if necessary.

Ladle hot jam into warm jars leaving 1/4 inch headspace. Clean off any excess jam



from the rim and sides of jars. Center lid on jar ensuring that the rubber ring on the bottom of the lid is in contact with the glass. Screw on rings but do not tighten completely.

Cook in a boiling water canner for 10 minutes. remove jars and cool.

Check lids for seal after 24 hours. Lids should not flex when center is pressed.



### **Salish Lodge & Spa**

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Reservations: 800.2.SALISH (800.272.5474)

