



FREE SEMINARS

Sat, January 5

WAPPINGER

Alternative Tools for Winter Blues with Anne Quick, Adams Bakery

Learn and experience techniques such as energy management and reiki

12:00 pm

POUGHKEEPSIE

How to Prepare the Perfect Steak with Debbie Decker and Dave Fraleigh, Adams Meat

Learn how to select, prepare and cook the perfect steak

1:00 pm

NEWBURGH

Hearty Winter Soups and Stews with Fresh Baked Bread

with Roger Dodge, Bakery Manager

Learn about soups, stews and bread baking

1:00 pm

Sun, January 6

WAPPINGER

Quick Pizza Ideas

with Priscilla Blair, Adams Deli

Time-saving ideas using a variety of crusts

12:00 pm

POUGHKEEPSIE

Cake Decorating Trends

with Kay Taylor, Adams Cake Decorator

How to decorate cakes using trends such as fondant figures, naked cake and more!

1:00 pm

NEWBURGH

Introduction to Japanese Home Cooking with Sayaka McCann, Kitchen Supervisor

Watch Sayaka demonstrate how to make Japanese curry and learn about Japanese food

1:00 pm

Wed, January 9

KINGSTON

All About Mushrooms

with John Michellotti, Catskill Fungi

6:00 pm

NEWBURGH

**High End v Standard Deli Meats and Cheeses
with Joshua Skeen, Adams Deli Manager**

An in-depth look at cold cuts from standard fair to charcuterie cuts

6:00 pm

Sat, January 12

WAPPINGER

Cooking with Anthony

with Anthony Michelin, West Main Kitchen

Learn how to make one of Anthony's favorite dishes

12:00 pm

Burrata, from Beginning to End

with Greg Laraia, Corporate Cheese

3:00 pm

NEWBURGH

Cupcakes with Kids

**with Joanna Coffey, Assistant Bakery Manager
and Katie Munoz, Adams Cake Decorator**

Pirate and mermaid themed cupcakes

1:00 pm

POUGHKEEPSIE

Sushi Making for Beginners

with Dennis and Sue Leung, Adams Sushi

Learn how to make and roll sushi at home

1:00 pm

Sun, January 13

WAPPINGER

Chocolate Bark

with Rosie Mendez, Adams Sweet Shop

Learn how to make this versatile treat

12:00 pm

NEWBURGH

Introduction to Japanese Home Cooking

with Sayaka McCann, Kitchen Supervisor

Watch Sayaka demonstrate how to make teriyaki chicken burgers

1:00 pm

KINGSTON

Baked Brie

with Rebecca Hasenflue, Adams Cheese Manager

1:00 pm

POUGHKEEPSIE

Fried Rice

with Mark Greene, Adams Kitchen Head Chef

How to make great fried rice recipes using leftovers

1:00 pm

**Authentic German Pretzel Making
with Hans Welker, Hudson Valley Pretzel Co**

Learn to make authentic German pretzels!

3:00 pm

Wed, January 16

KINGSTON

Feast!

with Mike and Joe, Store and Seafood Managers

5:00 pm

NEWBURGH

Big Game Stuffed Clams (Stuffies)

with John Istvan, Seafood Supervisor

Handmade stuffed clams. Score big when your guests
"touchdown" on these butter and Italian herbed delights

6:00 pm

Sat, January 19

WAPPINGER

Outdoor Birds

with Olympia Bernard, Adams Garden Center

Discussion on everything from feeding to watching

12:00 pm

POUGHKEEPSIE

Floral Design 101

with Michelle Flynn, Adams Florist

Learn the basics of floral design. Tips and tricks for
floral arranging

1:00 pm

NEWBURGH

Burrata and More!

with Greg Laraia, Corporate Cheese

The origin and making of this instant classic

1:00 pm

KINGSTON

Healthy Eats

with Jen Braun, Office Manager

Start the year off with healthy meals for you and your family

1:00 pm

Sun, January 20

POUGHKEEPSIE

Brunch with Friends

Learn from

• **Cancelled** •

1:00 pm

weekend brunch with friends

KINGSTON

Soups Made

with Terri

• **Cancelled** •

1:00 pm

Store Manager

Wed, January 23

KINGSTON

Maple Sugaring

with Bob Watzka, Garden Associate

5:00 pm

NEWBURGH

Tomato Soup and Grilled Cheese

with Joshua Skeen, Adams Deli Manager

A simple classic combination reimaged!

6:00 pm

Sat, January 26

WAPPINGER

National Cheese Lovers Day!
(Rescheduled from 1/20)

with Tina Costakis, Adams Cheese

Come celebrate with us!

12:00 pm

KINGSTON

Apple Dipping for Kids

with Alana Mayhon, Sweet Shop Manager

1:00 pm

NEWBURGH

Hereford Beef

with Sean Lacy, Adams Meat Manager

All about our Hereford beef and what makes it great

1:00 pm

POUGHKEEPSIE

Pasta Tour of Southern Italy

with Teresa Morgan, 825 Main Sauces,
825mainproducts.com

Sample pasta sauces and pasta shapes unique to different
towns in southern Italy

1:00 pm

Sun, January 27

WAPPINGER

Seasons of the Honey Bee

with Dan Girton, Obercreek Farm

Interactive discussion on the yearly cycle of the honey bee

12:00 pm

POUGHKEEPSIE

All Natural Skin Care

with Glen and Kathy, Hudson Valley Skin Care,
hudsonvalleyskincare.com

An education about local skin care products from
Pleasant Valley and their benefits

1:00 pm

Cheese 101

with Michael Trullinger, Coach Farm,
coachfarm.com

Talk cheese with Coach Farm's cheese expert

3:00 pm

KINGSTON

Healthy Eating Q&A

with Catie Dunham, MS, Registered Dietician

1:00 pm

NEWBURGH

Spanish Cheese

with Melissa Olivers, Adams Cheese

What to pair with Spanish cheeses

1:00 pm

Wed, January 30

NEWBURGH

Increasing Property Value

with Creative Landscape Design

with Maureen Drury, Adams Nursery
maureendrury.com

Landscaping tips from a professional gardener

6:00 pm

Sat, February 2

WAPPINGER

Italian Pasta Map, Part 1

with Teresa Morgan, 825 Main Sauces,
825mainproducts.com

Sample pasta sauces and pasta shapes unique
to different towns in southern Italy

12:00 pm

KINGSTON

Feast!
with Fred and Phil, Meat and Grocery Managers
1:00 pm

Make Your Own Terrarium
with Rory Schiafo, Tropical Greenhouse
3:00 pm

NEWBURGH

Big Game Appetizers
with Sean Lacy, Meat Manager
Classic and new Big Game appetizers
1:00 pm

POUGHKEEPSIE

Cupcake Decorating for Kids
with Jen Lauria, Adams Bakery Manager
Have fun making and decorating cupcakes with your kids
Please Note: Child must be accompanied by an adult
1:00 pm

Coffee Basics
with Feza Oktay, North River Roasters,
northriverroasters.com
Learn all about coffee, from how it's grown to how to pick
the right roast for you
3:00 pm

Sun, February 3

POUGHKEEPSIE

Big Game Appetizers
with Debbie Decker, Adams Brand Ambassador
Delicious snacks for the perfect party
1:00 pm

Making Kombucha Good for Everyone
with Carlye DiStasio, Aqua Vitea
Learn the basics of kombucha and sample offerings from
Aqua Vitea Kombucha
3:00 pm

NEWBURGH

Fun Recipes with Winter Squash
with Maureen Drury, Adams Nursery
maureendrury.com
Learn several ways to prepare and cook
an assortment of winter squashes
1:00 pm

Wed, February 6

NEWBURGH

Hydrangeas 101 - Pruning and Care
with Maureen Drury, Adams Nursery
maureendrury.com

Learn how to care for different types of hydrangeas
from a professional gardener

6:00 pm

Sat, February 9

WAPPINGER

Floral Design Tips
with Lyvia Pisanelli, Adams Flower Shop
Learn how we design arrangements for your office
or home using fresh flowers

12:00 pm

Chocolate and Wines for Your Valentine
with Viscount Liquor

Unique chocolate, cheese and wine pairings

3:00 pm

KINGSTON

Fish and Pond Care in the Hudson Valley
with Herbert Erhrich, Mid Atlantic Koi Club

1:00 pm

POUGHKEEPSIE



Adams History Seminar
with Mark Adams,
Mark Adams Greenhouses Owner

Mark Adams explains how Adams
has evolved over the past 100 years

1:00 pm

NEWBURGH

Handmade Fresh Fruit Pies and Tarts
with Roger Dodge, Bakery Manager

1:00 pm

Sun, February 10

WAPPINGER

Valentine Cookie Decorating for Kids
with Nikki Hannigan, Adams Bakery

Space is limited! Reserve your spot at Customer Service

12:00 pm

Sweet Tooth, Bitter Tooth
(Rescheduled from 1/20)

with Alyson Chuggerman, attaintruehealth.com

An in-depth look at the many names of sugar
and where to find them

3:00 pm

KINGSTON

Dinner with the Paulsons with Mackey Paulson, Adams Customer Service and Pat Paulson, Assistant Store Manager

1:00 pm

POUGHKEEPSIE

Flower Readings

with Sue Adams,
Mark Adams Greenhouses Co-Owner

The language of flowers, or floriography, was popular during the Victorian-era as a means of communication in which flowers were used to send coded messages, allowing individuals to express feelings which otherwise could not be spoken. Sue Adams has been researching flower meanings, and after a brief lecture will offer readings to participants.

1:00 pm

NEWBURGH



Adams History Seminar with Mark Adams, Mark Adams Greenhouses Owner

Mark Adams explains how Adams
has evolved over the past 100 years

1:00 pm

Wed, February 13

NEWBURGH

Valentine's Day Dinner with Frank Savarese, Deli Supervisor

Impress your Valentine with Caesar salad, lobster with
browned butter, risotto and crème brûlée

6:00 pm

Sat, February 16

POUGHKEEPSIE

Orchid Care with Peter Lai, TQM Orchids

Learn how to care for your orchids in your home

11:00 am

Beekeeping for Tomorrow and Beyond with Dennis Remsberger, Remsberger Honey, nyshoney.com

Workshop for first-time and novice beekeepers

3:00 pm

KINGSTON

Seed Starting Workshop with Phil Burley, Garden Center Manager

1:00 pm

WAPPINGER

Orchid Care

with Peter Lai, TQM Orchids

Discussion on different types of orchids and
how to care for them

3:00 pm

Sun, February 17

WAPPINGER

Roasting and Brewing

with Jonathan Barzts, Bear Mountain Coffee,
bearmountaincoffee.roasters.com

Learn about different roasting and brewing techniques

12:00 pm

KINGSTON

Orchids

with Peter Lai, TQM Orchids

1:00 pm

POUGHKEEPSIE

Locally Made Hand-Crafted Pet Supplies

with Lisa Massarelli, Finn's Café,
finns-cafe.com

Lisa talks about her locally made pet products

1:00 pm

Sat, February 23

WAPPINGER

Italian Pasta Map, Part 2

with Teresa Morgan, 825 Main Sauces,
825mainproducts.com

Sample pasta sauces and pasta shapes unique
to different towns in northern Italy

12:00 pm

Warm Bean Salad with Shrimp

with Doug Proto, Adams Seafood

Learn how to make this simple and nutritious meal

3:00 pm

POUGHKEEPSIE

Meatball Magic

with Yolonda Taranto, Adams Meat

A healthy start! Make healthy meatballs using ground turkey

1:00 pm

**Chicken, Shrimp and
Andouille Sausage Gumbo**

with Chris Brill, Adams Kitchen Manager

Learn to make a delicious gumbo just in time for Mardi Gras!

3:00 pm

KINGSTON

Pollinators
with John Benzinger, Garden Center
1:00 pm

Sun, February 24

WAPPINGER

Landscaping Basics
and Erick Jaworowski, Adams Nursery
Learn how to select, install and care for outdoor plants
12:00 pm

POUGHKEEPSIE

Garnishing with Vegetables 101
with Justin Corson, Poughkeepsie Cafe Manager
Creating fun and easy edible vegetable garnishes
that you can do at home
3:00 pm