

To Register for Classes

It's easy! You can register in person, mail a check or gift certificate with your phone number and info, call us with credit card information, or register on our website. **Payment is required to register and reserve your seat.**

Class attendees receive recipe handouts, sample-size servings of recipes, and a CLASS DISCOUNT* of 10% off all regularly priced products purchased the evening of class. Classes are demonstration style, unless otherwise noted. Hands-on classes require a signed participant waiver. All class attendees must be 12 years or older; those under 16 must also have a parent/adult register AND attend the class with them. We kindly ask that attendees not bring minor children/infants with them to class. Class is for only paid attendees please.

Instructors reserve the right to change recipes, if needed, based on ingredients available at time of the class. Our kitchen is NOT allergen-free; food samples may come in contact with equipment that has handled nuts, wheat, eggs, dairy, fish, and/or other allergens.

* Sorry, no class discount is given for mini classes, free or discounted classes. Class discount cannot be combined with any other discount or sale price, nor used toward gift certificates or class fees.

Cancellation Policy

We must have at least 8 paid attendees for each class. Although we make every effort not to cancel, classes will be rescheduled as necessary. If your class has a date change, you will be offered first chance to register for the new date or be given a full refund. We will notify you 5 days before class date if your class has been cancelled/changed.

If you cannot attend the class for which you're registered, please notify us at least 5 days before the day of the class to receive a full refund or store credit, or to switch to a different class. You may even call and leave a message or email to cancel. **NO refund, store credit, nor alternate class will be given after the 5-day cut-off.** Your class registration is like an event ticket; we sell a limited number, and we have a cancellation policy so that instructors can plan recipe amounts accordingly, shop, and prep without sudden changes. We encourage you to sell or gift your seat to a friend if you are unable cancel before the cut-off date. If you cannot attend AND no one is sent in your place, you may pick up your class handout and shop with your 1-time class discount within 1 week after the class date.

BYOB Alcohol Policy

When you attend classes (and are over 21), you are welcome to bring your own beer, wine, or wine coolers to class. No hard liquor please. We currently have No uncorking fee! Enjoy!



Private Classes

For 12 or more attendees, \$50 per person. Includes 4 recipes, with several to choose from! Demonstration-style class. Attendees receive recipe handouts, samples of recipes, and 10% off products purchased that evening. Great for corporate outings or ladies' night out!

Private Mini Classes

For 12 or more attendees, \$35 per person. Includes 2-3 recipes. Several recipes to choose from! Demonstration-style class. Attendees receive recipe handouts and samples of recipes. 10% discount does not apply to mini class.

Call for more information and availability. To guarantee your private class/date, payment for the minimum attendees is required when you make your reservation. One week before your date, deposit is no longer refundable so we may plan accordingly, staff and shop for your class. Thank you!

You can always find our class list, events, specials, a sampling of our products, recipes, and more at...

www.LorisKitchenStore.com

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loriskitchenstore



CLOSED FOR FAMILY VACATION

DECEMBER 29 - JANUARY 4:

STARTING JANUARY 5, 2020

WINTER STORE HOURS

CLOSED SUNDAY & MONDAYS

TUESDAY - FRIDAY 10 - 5

SATURDAY 10 - 4



Gift Certificates Available

Can be used towards Classes or Products.

Available for purchase and printable online 24/7!

Lori's Kitchen Store

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Washington, IL 61571

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309-444-LORI (5674)

www.LorisKitchenStore.com



Lori's Kitchen Store

January 2020 Newsletter

Starting Jan 5, 2020

Winter Store Hours

Closed Sunday & Monday

Tuesday - Friday 10 - 5

Saturday 10 - 4



**We're looking for
New Instructors!**



We are always looking to add new instructors for a variety and mix to our weekly classes.

Please contact us if you are interested in teaching a cooking class.

Winter Inventory Sale

Saturday, January 11

10am - 4pm

Storewide Savings!



Register for Classes and find our
Class List on our website,
24 hours a day, 7 days a week!
www.LorisKitchenStore.com



Don't forget we have BYOB!

**Make it a Date Night, Couples Night,
or Ladies Night out Cooking Class!**

**Discover the
Washington Specialty Shops
and the Historic Square**



www.WashingtonILSquare.com

January 2020 Classes

Classes start at 6:30pm and end about 9:00pm.

Tuesday, January 14th- Along the North Shore

Taught by Lynda Detmers - Fresh from the North Shore of Lake Superior here are Lynda's favorites: Smoked Fish Spread, Wild Rice Soup with Mushrooms and Chicken, Warm Winter Market Salad Winter Veggies with dried cranberries, bacon and feta, Roast Pork Loin with Hard Cider, and Pears stewed with Port. Class Fee \$40.

Thursday, January 16th- Soup of the Day

Taught by Lori Peifer - Time to warm up with some of our favorite soups. Garlic Chick Pea Soup, Loaded Baked Potato Soup (nice and thick that the spoon stands up in it), the perfect Lasagna Soup, and Vietnamese Chicken Noodle Soup (Pho Ga). Class Fee \$40.

Tuesday, January 21st- Almost Instantly

Taught by Lori Peifer - We're firing the Instant Pot® back up and making some new recipes in the kitchen. Learn how to make Hard Boiled Eggs in minutes that we turn into Egg Salad, learn a warm Creamy White Bean Dip served with Pita Chips, Pulled Adobo Pork Tacos on Homemade Corn Tortillas and also learn pickled red onions, and for dessert Flan (a layer of sweet caramel on a custard made in your pressure cooker). We will also go over how to make the Pork and the Bean Dip not in the cooker. Class Fee \$40.

Thurs., Jan. 23rd- Nutritious Make-Ahead Breakfasts

Taught by Barb Woods - Barb will demonstrate and discuss how eating a highly nutritious breakfast that is in sync with our ancient biology can keep you from feeling hungry and having sugar cravings. These delicious make-ahead breakfasts avoid grains and processed sugars and feature healthy fats and carbs to keep you satisfied until lunch: Beef Bone Broth Breakfast Soup, Sweet Potato Cheese Muffin with Turkey Apple Sausage Sandwiches, Ham Egg and Potato Impossible Pie and Chocolate Coconut Chia Pudding with Raspberries. Class Fee \$40.

Tuesday, January 28th- Meat Me in the Kitchen

Taught by Dustin Draggist - It's a carnivore's delight! Four meats in one evening! Join us to learn the tricks of how to make delicious one pot Beef Stroganoff with Egg Noodles, Turkey Meatloaf will show how to lighten up a dense classic into something savory and satisfying. Dr. Pepper Pulled Pork Sliders are sweet and smoky and perfect for a cold winter day. And add variety to your winter lunches with full-flavored Curried Chicken Salad. Class Fee \$40.

Thursday, January 30th- Better with Cheddar

Taught by Kenna Pope - The name says it all... Enjoy these delectable dishes with American's favorite cheese! Herbed White Cheddar Potato Soup, Toasted Cheddar Pinwheels with a variety of fillings, Farmhouse Cheddar Mac-n-Cheese made with a homemade egg-based sauce then baked to gooey perfection, and learn the proper way to double-coat outlets with Cheddar-Crusted Baked Chicken. Class Fee \$40.

Register for Classes online at:
www.LorisKitchenStore.com

February 2020 Classes

Classes start at 6:30pm and end about 9:00pm.

Thursday, February 6th- Oh Good Gravy!

Taught by Lori Peifer - You asked for a gravy class so here we go. Lori's favorite Poutine with Dutch Oven Brisket and Cheese Curds a base of homemade French Fries and covered in a brown gravy, White Sauce Chicken Cheesy Enchiladas smothered in a Chili Gravy Sauce, and Homemade Buttermilk Biscuits topped Sausage Gravy that's not skimpy on the sausage and not runny! Class Fee \$40

Tuesday, February 11th- Dinner with Wine & Friends

Taught by Kenna Pope - Whether you're a wine connoisseur or don't really drink, there's no question that spirits enhance the flavor of many foods! We're incorporating wine and more into these recipes for unique and delicious results: Martini Chicken braised in classic ingredients of gin & vermouth & juniper, Basil Vinaigrette over a green salad with mixed olives, White Wine Carrots, savory Asiago Bread, and for dessert, Red Raspberry Ricotta Cake with a decadent Merlot Fudge Sauce. Class Fee \$40.

Thurs., February 13th- Be Mine: Valentine Couples Class

Taught by Lynda Detmers - Register as a couple and come enjoy a cooking class with wonderful recipes. Learn and Sample: savory Italian Sausage Stuffed Mushroom Caps, a crisp Wedge Salad, delicious Filet of Beef with a Port Wine Reduction, a Roasted Garlic Potato Gratin, and for dessert Caramel Crème Brulee. Special Couple Class Fee: Class Fee \$70

Tuesday, February 18th- Weeknight Dinner Party

Taught by Dustin Draggist - Having friends over during the week can seem stressful, but never fear! Greet your guests with Almond Butter, Cheese and Fig Jam Crostini. A refreshing Citrus, Fennel and Goat Cheese salad will awaken everyone's palates for the main dish, Chicken Pot Pie. I'll show you how to serve it with a super crispy and elegant crust. For dessert we will go retro with a Peach Melba that combines sugar-simmered peaches with vanilla ice cream & homemade raspberry sauce. Bon appétit! Class fee \$40.

Thurs., February 20th- Kick Sugar w/ Make-Ahead Lunches

Taught by Barb Woods - Barb will discuss how eating in sync with our ancient biology helps knock down those sugar cravings while never feeling hungry or deprived. These delicious make-ahead lunches avoid grains and processed sugars and feature healthy fats and carbs to keep you satisfied until dinner. The Perfect Country Pate', Roasted Butternut Squash Salad, Chicken Vegetable Soup with Parmesan Dumplings, Tuna and Radish Salad with Olive Oil Mayo and a treat of Chocolate Banana Brownies. Class Fee \$40.

Tuesday, February 25th- Bakin' with Bacon

Taught by Lynda Detmers - Lynda's back with another Bacon overload class. She'll be whipping up: Bacon Parmesan Flat bread, a Bacon Palmiers with bacon jam and goat cheese, requested one of our favorites ... her Bacon Cheddar scones, a Short bread with Bacon and Rosemary, and irresistible Profiteroles with Bacon Hazelnut Mousse. Class Fee \$40.

Thursday, February 27th- Better than Take-Out

Taught by Lori Peifer - Recipes well worth the some effort for their flavor instead of takeout. You are sure to love these easy recipes, perfect for any night of the week. Mojo Shrimp, Chicken Noodle Bowl with a Peanut Sauce, Crab Corn Cakes that can be an appetizer or the meal, and Mongolian Beef Ramen. Class Fee \$40.

March 2020 Classes

Classes start at 6:30pm and end about 9:00pm.

Tuesday, March 3rd- Everyday Exotic Soups and Stews

Taught by Dustin Draggist - Stamp your culinary passport with this itinerary of beloved soups and stews. Peanut and Sweet Potato Soup and Moroccan Lamb and Prune Tagine will show off the spices and cooking techniques of North Africa. Nearby Portugal serves Caldo Verde, a tasty melding of potatoes, onions, greens and garlicky sausage. And distant Thailand is well known for Massuman Curry, balancing sweet, not-too-spicy, and tangy flavors into the perfect comfort food. Class Fee \$40.

Thursday, March 5th- Pasta Palooza: Hands On Workshop

Taught by Lori Peifer - YOU get to make pasta! You'll be making and shaping Spaghetti, Fettuccini, Ravioli, & Tortellini! Then choose from prepared "bonus" sauce recipes to top your bowl: Alfredo, Bolognese, Marinara, plus Sweet Italian Bread! Come hungry! Bonus recipes are sampled but *not* demonstrated, but the recipes are still in your handout. (Since we'll be using the kitchen, a waiver must be signed by each participant. Please have long hair pulled back, and no open-toed shoes, please.) Seating limited to 16. Class Fee \$45.

Tuesday, March 10th- There's a Pig in my Soup

Taught by Lynda Detmers - Soups you're gonna love now are even better with Bacon in them! Discover Bacon Broth, Onion and Bacon and Red Wine Soup, Bacon Croutons, Butternut and Bacon Soup, Summer Veggie and Bacon Soup with Pistou, and a Mushroom and Barley Soup with Bacon. Class Fee \$40.

Thursday, March 12th- Great with Guinness

Taught by Kenna Pope - Even if you don't drink stout beer, it adds richness to many recipes, both savory & sweet! Learn to appreciate it in Stout-BBQ Pulled Chicken Sliders with mustard and blue cheese/gouda, yummy Guinness Chocolate Chunk Cookies, gooey Irish Hot Cheese Dip, and of course, an authentic English recipe for Guinness Stew with beef & root vegetables in a gravy made robust with stout but balanced with orange peel and herbs. Class Fee \$40.

Thursday, March 19th- Pasta 2.0

Taught by Lori Peifer - We're gonna expand on homemade pasta by adding lots of flavor and natural color to it. Learn and enjoy Roasted Beet Pasta, Homemade Pesto Pasta, Chipotle Pasta, and Sundried Tomato & Basil Pasta. Plus, a perfect quick red sauce, and even a white sauce! Class Fee \$40.

Tues., March 24th- Farm to Table - Eating Local & Seasonal!

Taught by Barb Woods - Local produce in March? You betcha sweet rutabaga! Barb Woods cooks up locally grown and organic root vegetables, beef and eggs for delicious, deeply satisfying and nutritious dishes. Grass-fed Beef Osso Buco with Fresh Horseradish Mashed Potatoes; Herbed Root Veggie Fries; Local Eggs and Radish Salad and Wheat-free Carrot Cake with Coconut Cashew 'cream cheese' Frosting. Class Fee \$40.

Tuesday, March 31st- Crepe Crazy

Taught by Lori Peifer - Crepes for breakfast, lunch, dinner, dessert, snack... okay they're good all day and anytime of day! Savory & Sweet. Learn to make Crêpes Suzette, Stuffed Chocolate Crêpes, Chicken and Mushroom filled Crêpes, plus Spinach and Goat Cheese-Filled Crêpes. Class Fee \$40.