

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 to 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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LorisKitchenStoreWashington



Follow us on Instagram!
loriskitchenstore



STORE HOURS

MONDAY - FRIDAY 10 - 5

SATURDAY 10 - 4

CLOSED SUNDAYS

STORE SPECIAL HOURS/CLOSINGS



CLOSED FEB. 27 & 28, & MARCH 2
MARCH 3-6 OPEN FROM 11-4

WE'RE LOOKING FOR NEW INSTRUCTORS!

WE ARE ALWAYS LOOKING TO ADD NEW INSTRUCTORS FOR A VARIETY AND MIX TO OUR WEEKLY CLASSES. STOP ON IN AND ASK US MORE ABOUT IT.

Gift Certificates Available

Can be used towards Classes or Products.
Available for purchase and printable online 24/7!

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



www.LorisKitchenStore.com

Lori's Kitchen Store

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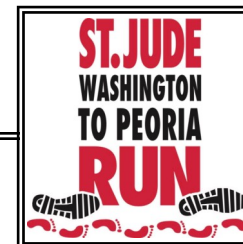
309-444-LORI (5674)

www.LorisKitchenStore.com



Lori's Kitchen Store

March 2020 Newsletter



Cooking for a Cause at Lori's Kitchen Store

Taught by –
Washington First Responders!

You read that right! The Washington First Responders: Fire vs. Police! We are turning them loose in the store kitchen and each team is making a Pizza and Dessert in this Cook-Off and you get to be the judges. They will make the recipes right in front of you, providing the recipes in your handout, and a sample of each. You'll get to vote which team was the "Best of the Kitchen" that night, but no matter which team wins everyone wins because 100% of class registration costs go to St. Jude Washington to Peoria Run!

GIVE-AWAYS coming soon...

Are you following us on

Instagram [loriskitchenstore](https://www.instagram.com/loriskitchenstore)

Facebook [LorisKitchenStoreWashington](https://www.facebook.com/LorisKitchenStoreWashington)

Thursday, April 30th

Ladies Night Downtown 5 - 8pm

An evening with demos, shopping, and free items for Ladies on the Square in Downtown Washington.



Just for the Ladies we have... Free Wine Tasting by Tres Rojas Winery, Free Appetizers with Mini Demo, Free Popcorn Samples, Free Painting Demonstration, a Free "How to See Shades" Demo, Special Chair Massages, and a Cocktail Special at the Blacksmith! More information on each demo/special will be available at:

www.Facebook.com/WashingtonSpecialtyShops

Many of the Specialty Stores will be open late for your shopping enjoyment. Check online to see participating stores, specials, and hours at each.

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 Massaman Curry, balancing sweet, not-too-spicy, and tangy flavors into the perfect comfort food. Class Fee \$40.

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.

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.

Fri., March 27th - Cooking for a Cause at Lori's Kitchen Store

Taught by – Washington First Responders! You read that right! The Washington First Responders: Fire vs. Police! We are turning them loose in the store kitchen and each team is making a Pizza and Dessert in this Cook-Off and you get to be the judges. They will make the recipes in front of you, provide the recipes in your handout, and a sample of each. You'll get to vote which team was the "Best of the Kitchen", but no matter which team wins everyone wins because 100% of class registration costs go to St. Jude Washington to Peoria Run! Class Registration Fee/Donation Minimum \$60 Please. We kindly ask no Lori's Gift Certificates to register for this class.

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.



Don't forget classes are BYOB!

Make it a Date Night,

Couples Night, or Ladies Night Cooking Class.

April 2020 Classes

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

Thurs., April 2nd - 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, April 7th - Royal Icing: Hands-On Workshop

Taught by Lori Peifer - Did you ever want to learn how to decorate perfectly smooth, beautifully decorated sugar cookies? Here's your chance! Learn the basics of Royal Icing, including how to outline, "flood", and add details. You will also take home our trusted sugar cookie recipe. Bring Nothing, All Provided in this Hands-On Class. You'll get to decorate and take (or eat) 10-12 cookies per person. Class Fee \$45.

Thursday, April 9th - Cake It!

Taught by Chef Sandra Brumfield - Sandra is back with another fun baking class all about CAKE. Who doesn't love cake?! In this class you will learn to bake, torte, fill and frost a cake. And what's a cake class without samples to enjoy?! You will enjoy samples of her Very Berry Good Cake, Chocolate Raspberry Dream and Luscious Limoncello cakes. Those samples will include learning the following recipes: Vanilla Cake, Triple Berry Preserve, Triple Berry Buttercream Filling, and Swiss Buttercream Frosting. Class Fee \$45

Tuesday, April 14th - There's a Pig in my Salad

Taught by Lynda Detmers - Oh no!! It's happened again. Somehow Bacon has landed in every recipe. We'll just have to make our way through. Bacon & Egg Salad with fresh basil & red onion, Bacon wrapped Asparagus with Soft Cooked Eggs, Green Bean & Potato Salad with Cashews & Lardons, Farro & Bacon salad, and Curried Broccoli Salad with Bacon. Class Fee \$40.

Thursday, April 16th - 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.

Tuesday, April 21st - Pasta Sauces Pronto!

Taught by Dustin Draggist - Pasta sauces don't have to be simmered all day to be delicious. Add variety to your pasta repertoire. Meaty Bolognese will be ready in a flash with the help of the Instant Pot. Cincinnati Chili is made rich with spices and is served on top of spaghetti with cheddar cheese and oyster crackers. Pastalaya takes the best Creole flavors and marries them with penne for a weeknight feast. And the best appetizer becomes a main dish with Spinach Artichoke Pasta. Class Fee \$40.

Thursday, April 23rd - The Beef on Healthy Beef

Taught by Barb Woods - I know this Beef is Healthy... The Cow was a Vegetarian! Curious about why grass-fed beef is so healthy? Barb Woods will discuss this question while demonstrating simple and tasty Paleo meals of Earnest Hemingway Burgers, Shepherd's Pie, Skillet Tamale Pie and Korean Sizzling Beef Lettuce Wraps with Sriracha Mayo. Class Fee \$40.

Monday, April 27th - We Love Brunch

Taught by Kenna Pope - Brunch is always inviting, always fun, and always delicious! Come join us for Cheesy Artichoke Egg Casserole that you can choose to make in one large dish or as individual servings, Gingered Angel Food Cake with a light zing and covered in refreshing Fruit Salad Sauce, upscale Avocado Toast with porcini mushrooms & pancetta, and Mocha-Berry Smoothies (which we'll make with coffee in class but you can make with Kahlua at home!) Class Fee \$40.

May 2020 Classes

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

Tuesday, May 5th - Feed Me Tacos & Tell me I'm Pretty

Taught by Lori Peifer - ...actually, Tell me there's Guacamole! Come ready to learn and sample some great tacos and okay a nacho which is really a broken taco in my books. Get ready for Sheet Pan Steak Nachos and a great Guacamole, Barbacoa Short Rib Tacos, Chipotle Chicken Tacos with a Pineapple Salsa, and Bang Bang Shrimp Tacos. It's Cinco de Mayo night at Lori's Kitchen. Class Fee \$40.

Thursday, May 7th - LeCreuset in the Kitchen

Taught by Trish Ranallo of LeCreuset - We're delighted to have Trish back in our kitchen cooking and baking and teaching us some new recipes, tips and techniques as well as learning more about our cookware and bakeware. Recipes details to follow later. This class usually sells out quickly! Class Fee \$40.

Tuesday, May 12th - Lynda's Cravings

Taught by Lynda Detmers - Time to make some restaurant favorites at home, because sometimes you just want; Queso (like Qdoba's), the perfect Baked Potato Soup (like Panara's), and then some Asian Chicken Lettuce Wraps (like PF Chang's), even some Chicken Parmesan (like your favorite Italian Place but oh so better), and for dessert Raspberry Walnut Torte with Cream Cheese Frosting (like they used to have River Station). These recipes are not actually from the restaurants but Lynda's version of them, and very close to them. You are sure to enjoy them! Class Fee \$40.

Thursday, May 14th - A Chicken in Every Pot

Taught by Barb Woods - Barb shows us how to make quick, easy, nutritious and satisfying weeknight dinners using deli rotisserie chicken or inexpensive chicken thighs: Umami Chicken Thighs with Ginger Sesame Forbidden Rice and Pea Pods, Chicken Asparagus Dinner Omelet, savory Braised Chicken with Mushrooms and Potatoes, and Chicken and Cauliflower Gratin. Class Fee \$40.

Monday, May 18th - Baby Got Bundt

Taught by Lori Peifer - One might say Lori has a Bundt Cake Problem. It is true. They're just so pretty and perfect. You're gonna pull out those Bundt Pans to start whipping up these new recipes from class: Fresh Strawberry Bundt Cake, The Supreme Chocolate Cake, Pecan Praline Buttermilk Pound Cake, and Kentucky Butter Bundt. Class fee \$40.

Thursday, May 21st - Biscuits & Jam

Taught by Kenna Pope - Berry season will be here soon, so let's learn 3 techniques for homemade jam, plus 3 biscuits styles to enjoy it on! Fluffy French-style Cream Biscuits, the easiest recipe for Buttermilk Drop Biscuits, and convenient Freezer Biscuits to make ahead and pop into the oven whenever you want. Plus fresh & easy Strawberry Freezer Jam, Black Raspberry Quick Jam made on the stovetop, and a traditionally canned but very tempting Cherry Amaretto Jam. Enjoy them for breakfast or brunch or a simple but satisfying treat! Class Fee \$40.

Register for Classes Online at:
www.LorisKitchenStore.com