

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

Like us on Facebook!
LorisKitchenStoreWashington

Follow us on Instagram!
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#classatloriskitchenstore



STORE HOURS

MONDAY - FRIDAY 10 - 5

SATURDAY 10 - 4

CLOSED SUNDAYS



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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Lori's Kitchen Store

JUNE 2020 Newsletter

We've Missed You!

We've missed your smiling faces.



Resuming normal store hours of
Monday - Friday 10am - 5pm
Saturday 10am - 4pm
Sundays Closed

We're excited to look ahead and start planning classes for August and beyond. We've been busy adding some individual seating class tables. Rearranged a little, cleaning, and even added some new displays. Stop on in and take a peek. We're here and we've missed you.

We are going to follow the state rules and guidelines for operating a retail business and ask that you please wear a mask when inside the store. If you could also please use some of the provided Hand Sanitizer when you walk in (if you wish to pick up and handle the products) we would greatly appreciate it. It will help us keep all our open store hours the same and still follow current cleaning requirements.

I appreciate it so very much. We will adjust things and modify as we can. We are still adjusting to a new normal as well. Thank you for your understanding and patience. We too are looking forward to the return of hugs and mask free days again in the future.

Thanks so much for supporting and shopping small.

Lori

Out with the old and in with the new....

We had to get a new Checkout Register during all of this and with that a **NEW WEBSITE!** Have you had a chance to take a peek at it?

www.LorisKitchenStore.com

Have you been following us on FB or IG for Give-aways and announcements?!
You could win Free Product, Gift Certificates and More!!

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

Let's get back to Cooking Classes...

We're excited to be back in the kitchen and offering cooking classes again. If you had been scheduled for a cooking class from mid March through June that had been cancelled due to Covid please call, message, or stop in to let us know what you'd like to take for a replacement class. No hurry... take your time. Your store credit/class credit does not expire. We still have a few postponed classes to put back on the books, so if you don't see your class here know that there will be more to come in the following months.

We've added a few Single Tabletops for social distancing and private seating. We will closely follow along with the rules provided for eating in restaurants and structure our seating, and classes accordingly. Including distancing and seating as needed. If you are in a group of participants for a class please tell us the other peoples names when you are registering. We may need this information when the time comes for class seating. Thanks!

Please note we clean, disinfect and follow all health department guidelines but there are still inherent risk when in a large group of people at a cooking class. By coming to class you accept those risks. We will keep classes under 24 or the maximum allowed at time of the phase we are at. We encourage you to bring your own drink to class at this time if you wish to do so. We still offer tea, water, or coffee. For awhile kitchen staff will be serving you your beverages instead of a self service area. We also will be providing disposable plasticware temporarily.

We have always provided regular coffee, and will still do so. But, if you would like to bring a your own K-Cup to be made for you please feel free to do so! We will pop it in the machine for you. Maybe you want Decaf, or your preferred flavor or brand.

We're looking forward to seeing everyone again at classes. We've missed cooking and talking together in our kitchen. Hope to see you soon!

Register for Classes Online at:
www.LorisKitchenStore.com

**Please note: If you have a Gift Certificate purchased prior to June 2020 to use towards classes you will need to bring it in-store or mail it in to complete your class registration. Thank you.*



Don't forget classes are BYOB!

Make it a Date Night, or Ladies Night Cooking Class.

August 2020 Classes

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

Monday, August 3rd - Breakfast Eats

Taught by Lori Peifer - Breakfast is great any meal of the day. These recipes are some go to recipes and some why didn't I make these before ones! A go to Egg & Croissant Bake, a Sheet Pan Pancake, Cream Cheese Chocolate Chip Scones, Polish Filled Donuts, and My Favorite Coffee Cake. Class Fee \$40.

Thurs., Aug. 6th - OOPA! Mediterranean Favorites w/Le Creuset

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. Ready for Kale Spinach & Yogurt Spanakopita Phyllo Tart, Artichoke Gratinata, Lamb Meatballs w/Orzo Tomatoes & Feta, and for our sweet tooth Blueberry & Lemon Grunt. Class Fee \$40.

Tuesday, August 11th - Allotta Frittata & Greeny Crostini

Taught by Lynda Detmers - Perfect for your Breakfast, Brunch, Lunch, Appetizer or Dinner. So I guess we are saying they are just about perfect anytime. Frittatas: Ham, Gruyere and Caramelized Onion. A Tomato and Goat Cheese with Arugula. And for Crostini: a Asparagus and Lemon, a Mushroom Artichoke, Olive Tapenade, Roasted Grape, and even a Green Apple with Fig. Class Fee \$40.

Thursday, August 13th - 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 your 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 Sandra will also bring some of her *My Sweet Nouveau* items for purchase in a special Pop-up shop that night inside our store!

Monday, August 17th - 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.

Thursday, August 20th - Pack a Gourmet Picnic Basket

Taught by Barb Woods - Barb demonstrates dishes fit for a gourmet picnic that are also gluten-free and Paleo. Pack your basket with Fresh Tomato and Mozzarella Tart with Sweet Potato Crust, Asian Barbequed Chicken, Forbidden Rice Salad with Snap Peas and Ginger Sesame Vinaigrette, Blueberries and Strawberries with Balsamic Cinnamon Glaze and super easy and delicious Carrot Raisin Paleo Cookies. Class Fee \$40

Tuesday, August 25th - 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, August 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.

September 2020 Classes

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

Tuesday, September 1st - 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, September 3rd - Chicken Delish

Taught by Lori Peifer - We don't know about you, but we're always looking for new ways to make chicken dishes and these are some great new go to recipes. Chicken & Sausage Meatball Noodle Bowls, Babish Chicken, Instant Pot® Butter Chicken, and Spatchcock Chimichurri Chicken. Class Fee \$40.

Tuesday, September 8th - 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.

Monday, September 14th - In a Skillet

Taught by Lori Peifer - Grab a skillet and let's make something delicious in it. Savory Skillet Popover, Pull-Apart Pretzel Skillet with homemade pretzel bites from scratch and Beer Cheese Dip, One Pan Asian Chicken & Rice, and rich Chocolate Overload Skillet Brownies. Class Fee \$40.

Thursday, September 17th - Fabulous Fall Sweets

Taught by Chef Sandra Brumfield - Sandra will be making some great recipes perfect for anytime of the year... but ones that scream Fall to us. Peach Cobbler Cupcakes, a Caramel Apple Galette (with a from scratch flaky pastry), and oh my oh my... a Pumpkin Pecan Bundt Cake with Brown Sugar Cream Cheese Icing. Sure to be some of your new fall sweet favorites. Class Fee \$45 Sandra will also bring some of her *My Sweet Nouveau* items for purchase in a special Pop-up shop that night inside our store!

Tuesday, September 22nd - 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, September 24th - Comfort Food

Taught by Barb Woods - Barb Woods puts a healthy twist on comfort foods for a deliciously satisfying meal as we head into fall. Turkey Pork Carrot Meatloaf with Apricot Glaze, Horseradish Mashed Potatoes, Buttery Herbed Vegetables, Warm Maple Rum Applesauce with French Vanilla Kefir Ice-cream. Class Fee \$40.

Tuesday, September 28th - 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.