

To Register for Classes

It's easy! You can register in-store or register on our website. **PAYMENT IS REQUIRED TO REGISTER AND RESERVE YOUR SEAT.** At this time phone registration is not taken, we are sorry. Please use our website for easy registration with a credit card. If you have a Gift Certificate purchased before July 2020 please bring it in or mail the Gift Certificate to register. Certificates must be turned in to complete your registration. If you have CLASS CREDIT please call, FB message, or email us. Class attendees receive recipe handouts, sample-size servings of each recipe, and a CLASS DISCOUNT* of 10% off all regularly priced products purchased the evening of class. Classes are demonstration style, unless otherwise noted. Attendees watch an instructor and learn each recipe step by step. We have coffee, tea and water available. You may bring your own beverage into class to enjoy with your samples. 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. Classes are for paid attendees only. We kindly ask that attendees not bring children or infants with them to class.

Instructors try not to, but reserve the right to change recipes if needed. 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.

** Class discount cannot be combined with any other discount or sale priced items, nor used toward gift certificates or class fees. Attendees that are at a FREE (Won or Baker's Dozen Card) Class do not receive a class discount.*

Cancellation Policy

Although we make every effort not to cancel, classes will be rescheduled if absolutely necessary. If your class has a date change or cancelled, you will be offered first chance to register for the new date, or given a full refund, or store/class credit. We will notify you 5 days before class date if your class has been cancelled/changed.

If you cannot attend a class for which you're registered, you will need to 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, FB message or email to cancel. **NO REFUND, STORE CREDIT, OR 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 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 month after the class date.

BYOB Alcohol Policy

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



STORE HOURS

MONDAYS - FRIDAYS 10 - 5
SATURDAYS 10 - 4
SUNDAYS CLOSED

Thank You for shopping locally and supporting this small business!



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Gift Certificates Available!

They can be used towards Classes or Products. Available for Purchase in-store and online 24/7



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Lori's Kitchen Store

ON THE SQUARE IN HISTORIC WASHINGTON, IL

April 2024 Newsletter

Ladies Night Cooking Classes

Thursday, April 11th: Sip, Savor & Spoil Yourself

Taught by Beth Beachy & cohosted with **Cloud Nine Massage of Washington** - You're in for a treat: Food, Drink, and Chair Massages! There will be a Door Prize Drawing for a *\$100 Gift Certificate to Cloud Nine Massage of Washington*. Beth will be in the kitchen showing you how to make: Veggie Pizza Dip, a Sweet Pepper Salad, a perfect Peach Spritzer, German Pretzel Sticks with Beer Cheese, & also Twisted Bacon! Yummy Berry Angel Food Cake for dessert. All of these and a *Mini Chair Massage* for everyone who would like one. Class for participants 18 years and older please. Class fee \$50.



Rove & Ramble Thursday Nights on the Washington Square with Food Trucks

Starting in June there will be Food Trucks and participating Stores Open Late on Thursday Nights.

We will be open late several nights for shopping, some with a PopUp Shop inside our store, and others we will have our regular classes. We hope you come out and enjoy the Washington Square this summer!

Hiring Class Instructors

Stop in for more information!

You do not have to have a Culinary Degree to teach classes. Looking for Cooks and Bakers knowledgeable about their recipes, and ready to teach and share them. Earn a little \$ and enjoy an Instructor Discount on Purchases. And you don't have to wash any dishes! Ask for details.

April 2024 Classes

Tuesday, April 2nd - Egg Roll Nation

Taught by Sarah Kilja Huenefeld - From the Traditional Chicken Egg Rolls to the loveable Southwestern Egg Rolls, a Spinach-Artichoke Wontons, and seal the deal with a sweet twist - Apple Pie Egg Rolls. Class fee \$45.

Thursday, April 4th - Dinner Discovery

Taught by Lori Peifer - Not the same old same old for dinner. Discover some new recipes you are sure to love any night of the week. Quicker recipes with tips and techniques. The best Cashew Chicken, simple Garlic Noodles, crazy delicious Chow Mein, and Savory Chinese BBQ Pork. Class fee \$45.

Tuesday, April 9th - Breakfast Bites

Taught by Lori Peifer - Breakfast anytime of day in our houses. We will have the coffee bar ready and be whipping up: Cinnamon Twist Rolls, Smash Burger Hack Fried Egg Taco (a weekend regular at our house), Bacon Gravy and homemade Buttermilk Biscuits. And an all time favorite... Wine Jelly! Class fee \$45.

Thurs, April 11th - Ladies Night! Sip, Savor & Spoil Yourself

Taught by Beth Beachy & cohosted with Cloud Nine Massage of Washington - You're in for a treat: Food, Drink, and Chair Massages! And did we mention a Door Prize Drawing for a \$100 Gift Certificate to Cloud Nine Massage of Washington. Beth will be in the kitchen showing you how to make: Veggie Pizza Dip, a Sweet Pepper Salad, a perfect Peach Spritzer, German Pretzel Sticks with Beer Cheese, & also Twisted Bacon! Yummy Berry Angel Food Cake for dessert. All of these and a Mini Chair Massage for everyone who would like one. Class for participants 18 years and older. Class fee \$50.

Tuesday, April 16th - Special Fundraiser Class for Sarah & Toby:

Sarah's a Few of her Favorite Things *Taught by Sarah Kilja Huenefeld* - We hope you can join us for this special class taught by our own Lori's Kitchen Store Instructor Sarah. The Class Fee will be 100% Donated to Fundraiser. The Staff is donating their time as well for this event. A portion of class product sales donated to fundraiser (instead of a class shopping discount). We would love you to join us for this special Fundraiser Class for Sarah & Toby. Sarah will be teaching some of her favorite recipes including: Korean Meatballs, Spanish Noodles & Beef Cantonese. \$60 Class Fee per person. Please no Gift Card or Store Credit for this class registration. Special Door Prize Drawing at Class by Lori's Kitchen Store (must be at class to enter). Class is for 12 years of age and older please. Must purchase a class seat/registration to be at the class fundraiser.

Thurs., April 18th - Oh the Pastabilities!

Taught by Lynda Detmers - Learn the art of Instant Pot Short Rib Ragu with handmade Parpadelle, enjoy Linguine with Clams, savor Rotini in a simple Red Sauce, delight in Spaghetti Carbonara, and master the craft of hand-made Ravioli filled with Pear, Pistachio, and Pecorino. Elevate your pasta skills! Class fee \$45.

Tues., April 23rd - Sourdough

Taught by Andrea Kempf of Kneading Dough - This class sold out so quickly Andrea agreed to REPEAT IT!! We've got a Sourdough Baker who owns her own local sourdough bakery business coming in to teach us the how, whys, and what's of Sourdough! She going to teach how to Start a Sourdough Starter from Scratch, Bring to life a Dehydrated Starter, How to make a Sourdough Loaf along with Shaping, and Scoring it, and also teach another loaf with Mixings! We will even have a bonus recipe and Compound Butter for you! This special class cost \$55 and INCLUDES a Dehydrated Sourdough Starter in your class fee.

Thurs., April 25th - Beyond Greens: Salads

Taught by Lori Peifer - Salads we just can't get enough of, ones that aren't "green leafy ones". Our newest favorite Roasted Broccoli & Cauliflower Salad, vibrant Balsamic Mediterranean Salad. Flavorful Street Corn Pasta Salad, and a twist on the Grinder sandwich for a for a Grinder Bean Salad. Class fee \$45.

Tues., April 30th - Crave-Worthy

Taught by Lori Peifer - It's hard to pick all time favorites but we narrowed it down to a few to share with you. The OMGosh Bagel: Stuffed Creamy Cheesy Garlic Butter Drowned Bagel, Crispy AirFryer Bang Bang Chicken Bites (or make in your oven), Pantry Brownie Mix in Bulk (so we can grab a little and whip up brownies whenever we want), and the best for last Jacques Torres Dipped Chocolate Chip Cookies. Class fee \$45.

May 2024 Classes

Thursday, May 2nd - Mexican Fiesta

Taught by Beth Beachy - Dishes full of flavor! You're in charge of bringing your own Margarita if you want one to go with! Carnitas Street Tacos, Mexican Rice, our go to Chicken Enchiladas, can never go wrong with Queso & Tortilla Chips, and No Fry Fried Ice Cream. Class Fee \$45.

Tuesday, May 7th - Cake Bake Shop

Taught by Lori Peifer - Ohhh Cakeee! And not your boxed cake mix! From scratch Twix Cake (chocolate cake with a filling and Caramel Buttercream and much more), Almond Cake with Roasted Almond Buttercream, Chocolate Peanut Butter Pie Cake (Oreo Crust and Crumbs meet Dark Chocolate, Peanut Butter and a Chocolate Ganache Buttercream). Learn icing and piping tips and techniques, even how to cut a cake evenly. Class fee \$45.

Thursday, May 9th - Kentucky Derby

Taught by Lynda Detmers - Derby Day here means celebrating with food! Some Benedictine Canapés, Hot Brown Sliders, scrumptious Bourbon Ham Balls, Derby Tarts, and hats off to a favorite Mint Julep Slush. Class fee \$45.

Tuesday, May 14th - Cooking Korean Bibimbap

Taught by Sarah Kilja Huenefeld - This class was requested to be repeated by several people. Lots of Tips and Techniques in learning how to make some great recipes used in Korean cooking. Sarah will be cooking marinated Beef Bulgogi which she will use as the protein in her Bibimbap (Rice and Veggie Bowl). Learn how to prep and cook a harmonious array of veggies symbolizing the harmony and balance in Korean Culture. You'll also enjoy one of Sarah's favorite appetizers... Crab Rangoons! Sure to please any palate. Class fee \$45.

Thursday, May 16th - Smoke & Sizzle

Taught by Lynda Detmers & Brandon Bressner - Our certified BBQ Judges are back at it taking over the parking spaces out front with Smokers fired up and teaching you about Smoking some great food! The line up includes Smoked Mac N' Cheese with Smoked Steak, Brandon's 2-1-.5 Ribs, Smoked Wings, and amazing smoked Pork Shoulder. Class fee \$55.

Tuesday, May 21st - Oh Cluck

Taught by Lori Peifer - You asked for more chicken recipes and boy do we have some great ones for you. We're addicted to Chicken & Broccoli Baked Ziti, BBQ Chicken Nachos for a crowd or for one, Chicken Bacon Ranch Sheet Pan Quesadilla, and Air Fried Chicken Kebabs. Class fee \$45.

Thursday, May 23rd - Ladies Night

Taught by Lori Peifer - Ready for another Ladies Night of great food, and drinks? We are! Lori's favorite Mexican Street Corn Dip, Irresistible Feta Mozzarella Buns, Puff Pastry Caramelized Onions & Goat Cheese Bites, and even Mini Churro Bites with an Easy no fail Caramel Dipping Sauce! We didn't forget a drink... a fruity Cinderella Mocktail to go with. Don't forget we're BYOB if you wish. Class fee \$45.

Tuesday, May 28th - Sourdough: Breakfast Recipes

Taught by Andrea Kempf of Kneading Dough - Continuing Andrea's amazing classes on Sourdough we've got a Breakfast focused class with Sourdough Breakfast Muffins, a family favorite Sourdough Pancakes with whipped honey butter, and ever popular Sourdough Scones. Class Fee \$45.

Thursday, May 30th - ChocoBerry Bliss

Taught by Lori Peifer - Say Yes! to Chocolate & Strawberries! A rich Chocolate Layered Cake with Chocolate Frosting, with Strawberries nestled in Chocolate Ganache over top. A no-bake Chocolate Crust Strawberry Cheesecake with fresh strawberries in the filling and on top in a glaze with chocolate drizzle. And last but not least, a Fresh Strawberry Tiramisu. Class fee \$45.

June 2024 Classes

Tuesday, June 4th - Bread Basics

Taught by Mike Van Cleve - Mike has mastered bread and is stepping into the kitchen here to teach us all about it. How using 4 simple ingredients in the right way make beautiful bread. He will cover ingredient importance, techniques, gluten, proofing the dough explaining yeast fermentation, shaping dough, baking processes and more. You will enjoy learning and sampling a White Bread and a French Bread. Class fee \$45.

Thursday, June 6th - Soooo Hungry

Taught by Lori Peifer - Sometimes you're just so hungry. Recipes with lots of flavor good for anytime of day! Crispy Smashed Potato, Garlic Sesame Noodles, Steak Chimichurri Bean Salad, and Pesto Chicken Tzatziki Salad Wraps. Class fee \$45.

Tuesday, June 11th - Beauty and the Yeast

Taught by Beth Beachy - Yeast recipes that turn into beautiful and delicious creations. You will learn to master Cinnamon Rolls, Amish Dinner Rolls, perfect Beignets, and even Potato Doughnuts. Class fee \$45.

Thursday, June 13th - Seasonal Sensations

Taught by Lynda Detmers - Time for some recipe with produce perfect for this time of season. Thai Cabbage Salad with Peanuts, Cock-a-Leeky Soup with Chicken, fabulous Pork loin with Cherry Wine Sauce, we will make you a radish believer with Roasted Radishes, and Berry-misu (Lynda's version or Tiramisu without coffee and heavy on the berries). Class fee \$45.

Tuesday, June 18th - Southern Style

Taught by Lori Peifer - No road trip needed for these southern greats. You can never go wrong with a down home serving of Southern Grits, Collard Green, family favorite Fried Chicken & Waffles (from scratch fluffy and tasty), and you have to have Banana Pudding for dessert! Class fee \$45.

Thursday, June 20th - No Class Tonight - Rove & Ramble on the Washington Square. Participating Store Open Late. We are Open Late.

Tuesday, June 25th - Sourdough

Taught by Andrea Kempf of Kneading Dough - This class sold out so quickly Andrea agreed to REPEAT IT!! We've got a Sourdough Baker who owns her own local sourdough bakery business coming in to teach us the how, whys, and what's of Sourdough! She going to teach how to Start a Sourdough Starter from Scratch, Bring to life a Dehydrated Starter, How to make a Sourdough Loaf along with Shaping, and Scoring it, and also teach another loaf with Mixings! We will even have a bonus recipe and Compound Butter for you! This special class cost \$55 and INCLUDES a Dehydrated Sourdough Starter in your class fee.

Thursday, June 27th - No Class Tonight - Rove & Ramble on the Washington Square. Participating Store Open Late. We are Open Late. Pop-up Shop inside our store for Kneading Dough Bakery. Preorder Online. Look under our Facebook Events for details on preordering, several cash and carry items available as well.



You can Register On-Line (even purchase a class for someone on-line as a gift) 24/7, or In-Store.

All classes start at 6:30 unless stated otherwise and end approximately 9pm with the door opening at 6:15.

Don't forget we have BYOB!