

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

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Gift Certificates Available!

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



www.LorisKitchenStore.com

Lori's Kitchen Store

110 N. Main St.

Washington, IL 61571

LorisKitchenStore@gmail.com

309-444-LORI (5674)

www.LorisKitchenStore.com



Lori's Kitchen Store

ON THE SQUARE IN HISTORIC WASHINGTON, IL

May 2024 Newsletter

**May Saturday's mean
Enter to Win at Lori's**



We will be giving away a **Basket of Products worth over \$250** at the end of May. All you have to do is **STOP IN ON SATURDAY'S TO ENTER.** Giveaway open to Adults (18 years or older), no purchase necessary, and *enter once every Saturday* even! At the end of the month we will draw a winner!

Kneading Dough Bread Drop May 18th

at Lori's! PreOrder through the posted link on our Facebook Page, their page, or contact them for ordering *before* that weekend.

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

Starting in June there will be Food Trucks and participating Stores Open Late on Thursday Nights. We'll be open late several nights for shopping with a Free Demo, some with a PopUp Shop inside our store, and others we will have our regular classes. We hope you come out and join us 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.

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 is 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 Kijja 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's 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'll 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 beautiful Cinnamon Rolls, never fail 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 Berrymisu (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 waffles), and you have to have Banana Pudding for dessert! Class fee \$45.

Thursday, June 20th - No Class Tonight - FREE DEMO 6pm!

Rove & Ramble on Washington Square. Participating Stores Open Late. We're Open Late. 6pm Demo, Free Sample & Recipe! No registration.

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 Stores Open Late. We're Open Late. Special: 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.

July 2024 Classes

Tuesday, July 2nd - Bagel vs Pretzel

Taught By Mike Van Cleve - Why choose a favorite when you don't have to? At this class you get both! Authentic style Bagels (that you can even freeze), and traditional Bavarian-style Pretzels deeply browned and chewy in texture. We will also be sampling out half a dozen of our Dip Mixes we sell that night to go with these (all low in salt). Class fee \$45.

Tuesday, July 9th - It's a Crumbly Cookie

Taught By Beth Beachy - You've asked and we've listened. We're bringing back the best of both copycat Crumble Cookies® Classes and putting them into one class! Their Sugar Cookie, Turtle Cookie, Raspberry Cheesecake Cookie, and Crave Rockstar Cookie! Class fee \$45.

Thursday, July 11th - Midsummer's Dream in the Garden

Taught By Lynda Detmers - So many yummy recipes just waiting to be made from the garden's harvest. A Beet Slaw with Pistachios & Raisins (Pistachio Butter underneath the Slaw is like an Asian Peanut Sauce bringing more nut flavor than they could offer on their own), flavorful Whole Roasted Cauliflower with Tahini Sauce, Asian Green Beans like the ones at your favorite buffet, Parmesan Baked Summer Squash, and Bourbon Peach Upside Down Cake for dessert! Class fee \$45.

Tuesday, July 16th - Pizza Parlor

Taught by Lori Peifer - Two Types of Homemade Pizza Dough in this class. Classic Crust and The Pot Pie Pizza (A pizza we make like a unique pot pie then flip the whole thing over! The crust will stay nice and crisp then.) A Sweet Potato Herb Pizza, and a Italian Pizza Crust made with 00 Flour & Semolina Flour rolled thin and crafted into a Margherita Pizza. Class fee \$45.

Thursday, July 18th - No Class Tonight - FREE DEMO 6pm!

Rove & Ramble on Washington Square. Participating Stores Open Late. We're Open Late. 6pm Demo, Free Sample & Recipe! No registration.

Tuesday, July 23rd - Cold Kitchen

Taught by Rachel Siegle - When it's too hot to cook, you can still make a delicious multi-course meal! Honeyed Goat Cheese Crostini with Avocado & Grapefruit; Greek Salad & Homemade Hummus; mayo-free Herbed Chicken Salad, and refreshing Panna Cotta with Fresh Fruit. Class Fee \$45.

Thursday, July 25th - No Class Tonight - Rove & Ramble on the

Washington Square. Participating Stores Open Late. We're Open Late. Special: 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.

Tuesday, July 30th - Sourdough: Even More

Taught by Andrea Kempf of Kneading Dough - We're back in the kitchen using your growing sourdough or sourdough discard to make irresistible Cookies, Sandwich Bread (even shaped like the Sandwich Bread Shape), and English Muffins. Class Fee \$45.