

Cookin Something Up Events



Knife Skills Class, Thursday April 5th, Noon-2pm \$35.00

This class is taught by Clark Stone of Wusthof Trident Cutlery. This is a hands-on class that will teach you how to sharpen knives, chop, dice, carve, and mince meats and vegetables like a pro. Basic use, care, and maintenance are covered. Students will receive a new Wusthof Peeler with the class.

Knife Skills Class, Thursday April 5th, 6pm-8pm \$35.00

This class is taught by Clark Stone of Wusthof Trident Cutlery. This is a hands-on class that will teach you how to sharpen knives, chop, dice, carve, and mince meats and vegetables like a pro. Basic use, care, and maintenance are covered. Students will receive a new Wusthof Peeler with the class.

Kids Easter Party, Saturday April 7th, 11:30 - 1:30 \$25.00

Easter Bunny Cupcakes, Ham and Cheese Easter Egg Pockets, Carrot Patches, and Jelly Bean Carrot Craft

Sushi, Thursday April 12th, 6pm – 9pm \$35.00 (sold out)

Next class May 15th (info below)

“Wine Down Wednesday” April 25th, 5pm-7pm No Charge Event

Join us for Administrator Professional Day

Date Night: Food and Wine Paring Friday April 27th, 6pm – 9pm \$115.00 per couple

Master Sommelier Evan Goldstein notes that food and wine pairing is like two people having a conversation: "One must listen while the other speaks or the result is a muddle". Menu: Shaved radish and asparagus salad, white bean and artichoke bruschetta, roasted pork loin with fruit compote and quinoa, strawberry rhubarb crisp. *Each course will be paired with a different wine.*

If you've never tried a CSA membership, now is the time to try it.

We have invited our CSA's (Community Supported Agricultural Farms), "Small Family Farm", "Two Onion Farm", "Tree of Life" and the new "Dubuque Food CO-OP", to Cookin Something Up

Saturday April 28th from noon - 2pm to answer any questions you have about their products and services.

Indian Cooking with Sunil Malapati, Thursday May 3rd, 6pm-9pm \$35.00

Enjoy the wonderful flavors of India. Sunil will be making flavorful dishes with spring vegetables.

Cake Decorating With Fondant, Saturday May 5th, 11am-2pm \$35.00

Chef Stephanie will show you how to cover a cake with fondant and make basic fondant decorations. We will be working with the new Fondirific Fondant which is buttercream flavor with a rich, creamy texture and comes in 13 colors. Please bring a container to take home a small 6 inch cake.

Paella, Thursday May 10th, 6pm – 9pm \$35.00

Paella is a Spanish rice dish which is made in a large skillet called a paella pan. Chef Stephanie will be making three types of paella for you to enjoy.

Mommy and Me Brunch, Saturday May 12th, 10am – 1pm \$35.00 (Includes one adult and one child)

French Toast with a twist, Mini Quiche, Mixed Green Spring Salad, Fruit Smoothies, and Dessert

Sushi, Tuesday May 15th, 6pm-9pm \$35.00

Enjoy sushi your way! You will be making your own sushi the way you like it. Enjoy salmon, tuna, crab and other favorites in your sushi rolls.

BBO with BoarCephus Bar-B-Q, Thursday May 17th, 6pm-9pm \$35.00

Learn from the best pit master in Dubuque County! Steve Geisz owner and pit master for BoarCephus Bar-B-Q www.boarcephusbq.com will teach you how to make the best meat in town. We will not only be making Bar-B-Q but some delicious sides and dessert as well. Steve will have his rig to show-off as well as show you how it works. You will be going home with, not only a full stomach, but a whole lot of Bar-B-Q ideas.

KIDS CAMP JULY 16TH – 21ST, 10am – 1pm Monday through Friday \$140.00

Saturday Parents Picnic 11am – 1pm (ages 5-8)

Kids will enjoy making food from around the world in this week long kid's camp. Saturday is a day for the kids to show off and let you taste all the great things they learned during the week.

KIDS CAMP JULY 16TH – 21ST, 3pm – 6pm Monday through Friday \$140.00

Saturday Parents Picnic 11am – 1pm (ages 9-12)

Kids will enjoy making food from around the world in this week long kid's camp. Saturday is a day for the kids to show off and let you taste all the great things they learned during the week.

Please call 563-583-3761 to register for classes, catering, private parties and team building.

Cookin Something Up is located at 1640 JFK Rd. Dubuque, IA 52002. Check out our website for additional Events: www.cookinsomethingup.com. Let us help you with your last minute shopping needs: Gift Cards, Wine and Cheese Baskets, or customize the perfect basket for that hard-to-buy-for person.