

# **Cookin Something Up Events**



## **Sushi, Tuesday, October 16<sup>th</sup>, 6pm-9pm \$35.00**

Learn how to roll and make your own sushi. We will go over how to make the rice, sauces, cutting the fish, and rolling sushi. The best part of the night, you get to eat everything you make.

## **BBO with BoarCephusBBO, Thursday, October 18<sup>th</sup>, 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](http://www.boarcephusbq.com) will teach you how to make the best meat in town. We will be making *Fried and Smoked Turkey, Smoked Sausage Dressing* plus delicious sides and a 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.

## **River Lights Book Club “Blood, Bones & Butter”, Thursday, October 25<sup>th</sup>, 6pm-9pm \$30.00**

Love food? This book isn't only fun to read but you will be ready to cook when you're done! Stop into River Lights and pick up the book, read it and be ready for some great food from the book.

## **Halloween Kids Party, Saturday, October 27<sup>th</sup>, 11am-1pm \$15.00 (ages 5 – 10)**

Ghost and goblins are all invited to this party! Come dressed in your favorite costume and enjoy the party. Kids will frost, decorate, assemble and eat all the creepy, crawly, and spooky treats, so come hungry! Lunch is provided!

## **Fall Baking 101, Saturday, November 3<sup>rd</sup>, 2pm-5pm \$35.00**

Breads, pies, crisps and more! What's not to love about the fall? We will be making wonderful homemade goodies with all of our fall harvests.

As most of you know baking is an all day process and we want you to try everything you make in class. With that said, we may not get everything baked by the end of class so we ask that you make plans to stop in the next day to pick up your treats.

## **Soups and Stews, Thursday, November 8<sup>th</sup>, 6pm-9pm \$35.00**

Yes it's that time of year again, winter is nearing and it's nice to have something warm and cozy to come home to. We will be making soups that are easy to freeze, make in a slow cooker or even make after a long day at work.

## **Pressure Cooking 101, Tuesday, November 13<sup>th</sup>, 6pm-9pm \$35.00**

Pressure cookers are not just for canning. We will walk you through the steps and process of using a pressure cooker and how to get the most out of it. We will make quick meal ideas for your family on a cold fall/winter days.

## **Thanksgiving Kids Party, Saturday, November 17<sup>th</sup>, 11am-1pm \$15.00 (ages 5 – 10)**

Let your little turkeys celebrate Thanksgiving with food. We will be making, decorating, assembling and eating all kinds of thanksgiving goodies. Make sure your little turkeys come hungry, lunch is provided.

## **Holiday Cupcake Decorating, Saturday, December 1<sup>st</sup>, 2pm-4pm \$35.00**

With cupcakes being “all the craze” why not join in! We will be decorating winter wonderland cupcakes. Cupcakes will be pre-baked and ready to decorate but you will still get to take home the recipes and the cupcakes, so please bring a box or sheet pan for 2 dozen cupcakes.

## **Holiday Feast “Cooking for the Holidays”, Tuesday, December 4<sup>th</sup>, 6pm-9pm \$35.00**

Are you ready for something new for this Christmas dinner? Chef Stephanie will be making some show stopping entrées, sides and dessert your family is sure to love.

**Holiday Appetizers, Thursday, December 13<sup>th</sup>, 6pm-9pm \$35.00**

Don't get in that same old funk you got into last year trying to come up with fun and creative appetizers, let us help. Chef Stephanie will show you how to make quick, elegant and fun appetizers that won't keep you in the kitchen during your holiday party.

**Kids Holiday Party, Saturday, December 15<sup>th</sup>, 11am-1pm \$15.00 (ages 5-10)**

This is a fun-filled day for the kids to make goodies for the holidays! We will frost, decorate, assemble and eat all kinds of goodies that day. We will provide lunch so make sure the little elf's come hungry!!

**Holiday Cookie Decorating, Sunday, December 16<sup>th</sup>, 1pm-4pm \$35.00**

We bake, you decorate! Create beautifully decorated cookies that you will want to show off. Chef Stephanie will help you create snowman, 4D Christmas trees, ornaments, and other holiday favorites to fill your winter wonderland.

You will take your cookies home so please bring a box or sheet pans for 3 dozen cookies and a box for a cookie tree about 10" tall.

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](http://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.