

# What's Cookin'

## at The Cook's Nook



The Cook's Nook • 219 N. Main • McPherson, Kansas 67460 • (620) 241-7180 • (800) 215-7995  
Store Hours: Mon.-Fri. 9-8, Sat. 9-5

## New Product News

We're always finding great new products to stock on our shelves, either from new companies or from our old favorites. These are the latest, which are quickly becoming popular with our regular customers.

### **Fiesta Dinnerware**

Fiesta continues to be our most popular tabletop line and each year we can hardly wait to see what new color will be introduced. We are very excited about the new introduction of "Paprika" and the new pieces, which include a larger oval baker, loaf pan, and a jam jar. We carry an extensive stock, but if we're out, we can easily special order. If you are looking for durability and a U.S.A.-made product, we continually recommend Fiesta.

### **Fruit Infusion Pitcher**

Not crazy about drinking plain water? Then this one's for you! Simply add lemons, limes, strawberries, raspberries, or cucumbers to the infusion rod, which allows liquid and fruit to mix naturally. The pitcher may be continually refilled without having to replace the fruit. It's a refreshing way to get the liquids we need.

### **Tervis Tumblers**

Tervis is a fantastic line of insulated drinkware that has always enjoyed a strong customer following. If you haven't experienced the quality of these products, you should. They have been around since 1946, carry a lifetime guarantee, come in a variety of colors and patterns, and, most importantly, are still made in the U.S.A. We have extended our selection so check them out.

### **Swing-A-Way**

The Swing-A-Way manufacturing company was founded in the 1930s and its principal owners are the nephews of the founder. The company initially

made wall-mounted can openers, which attached to a hinged bracket that could swing back and forth – hence the firm's name. We're excited about their new product, an easy-release grease separator. I have one at home and absolutely love it. Stop in and we'll show you how it works.

### **Strawberry Slicester**

We love this little gadget! It's great for slicing grapes, cherry tomatoes, mushrooms, olives, and, of course, strawberries. It is so quick and easy to prepare condiments for pizza, salads, tacos, etc. When vacation rolls around, it is always an item I pack for cooking. Here's a helpful hint: When slicing cherry tomatoes for topping on pizza, place them in a salad spinner and it will remove the seeds and all of the juice that can cause a soggy pizza.

### **Sodastream**

Turn water into fresh sparkling water and soda in seconds. No more lugging or storing heavy cases of bottles or cans from the market. No batteries, no electricity ... and no clean-up. Save over 2,000 bottles and cans each year! Reusable, BPA-free bottles let you enjoy sparkling water and soda without empty cans or bottles to discard. A Sodastream home soda maker is an ideal gift for the entire family. Check out the full demo on [www.sodastream.com](http://www.sodastream.com) or stop by and ask for a live demo at the store. Assorted flavors and sugar-free mixes are available.

### **Swedish Dishcloths**

This marvelously absorbent dishcloth is a wonder in the kitchen. You'll never want to go back to sponges or regular cloths when you see how it works. It softens when wet and washes and dries like a dream. Kitchen surfaces are left virtually streak-free! Made of 70% cellulose and 30% cotton, they're durable and machine washable.

# Priscilla's Corner

## A Note from the Boss



A lot has changed in the past 22 years. Landline phones to cell phones, typewriters to computers, checks to debit cards, and newsletters to websites and Facebook pages. For that very reason, we feel it necessary to also make changes, so this will be our last newsletter. Instead, you can

catch us on Facebook ([www.facebook.com/TheCooksNook](http://www.facebook.com/TheCooksNook)) as well as our website, [www.thecooksnookmcperson.com](http://www.thecooksnookmcperson.com). If neither of these work for you, send us your e-mail address ([info@thecooksnookmcperson.com](mailto:info@thecooksnookmcperson.com)) and we will keep you posted on events, classes, new products and specials. I am the world's worst at changing, but due to the ever-increasing expense of mailing a newsletter, it just doesn't make sense to send out hard copies anymore.

It's funny how we're always ready for the next season. We can't wait for spring so things green up, then for summer for all the fresh produce, then we want fall so the weather cools down and we can enjoy a bowl of chili and other warm foods. I hope you try the recipe in this newsletter as it is so easy and yummy. We have been so hung up on the *America's Test Kitchen* cookbooks and have not made a loser recipe yet. You will have to stop in and browse through our selection.

The store is looking very much like autumn, I think fall colors are so very pretty. I just wish the season would last a little longer.

BUT...we are gearing up for the upcoming holiday season! When it is 100 degrees outside, many times you'll find us in the back room checking in Christmas merchandise. A lot of it is already in and waiting in our basement to be carried up and put in place! Be sure to mark your calendars for November 6th and 7th for our Christmas Open House. For those of you looking for the Byers Choice carolers, we are still carrying them and we will have the new ones out.

Jonna has put together a very good selection of cooking classes, so don't wait too long to sign up. Remember your check is your reservation confirmation and if we don't receive it, we will assume that you decided against attending.

Thank you all for taking such an interest in receiving our newsletter. We have loved doing it over the years and loved having people walk in with it in hand and looking for what we had featured or calling and asking for a recipe that had been in one several years ago. We will miss that but hope you will check us out on Facebook or our website.

*Priscilla*



## The Cook's Nook Holiday Open House

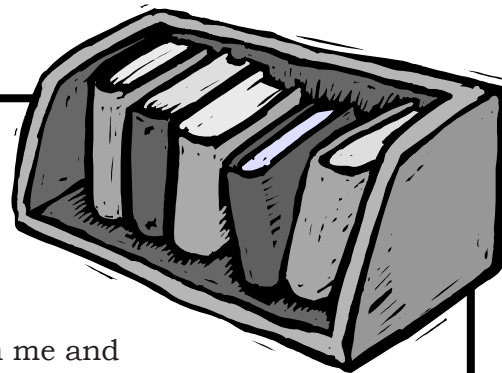
Saturday, Nov. 6, 9 a.m. to 5 p.m.

Sunday, Nov. 7, 1 to 5 p.m.

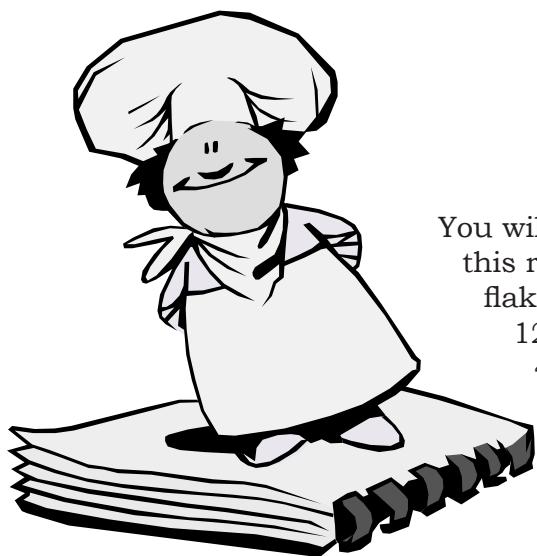
Please join us for our Holiday Open House to kick off the holiday season. It's a great chance to get your holiday shopping started and see all the new products we have in for the season. It's sure to be a great weekend in McPherson.

# Cookbook Corner

## *The New Best Recipe* (From the editors of *Cook's Illustrated*)



For the past few months, I have carried this cookbook around with me and I must say, everything I've made has been excellent. The book explains the science of cooking (for instance, how brining works to ensure juicy meat and why butter should be added before dairy to get the silkiest mashed potatoes) because understanding the science of food can help anyone become a better cook. For years, I did things the way my mother did and I'm sure she did them the way her mother did. This book explains ways of cooking that just might be a little better. I would highly recommend it for both novice and experienced cooks.



## What's Cookin'?

### Skillet-Baked Spaghetti with Meat Sauce

You will need either 1 large or 2 small links of Italian sausage for this recipe. If you choose hot, use just 1/8 teaspoon of red pepper flakes.

- 12 ounces lean ground beef
- 4 ounces hot or sweet Italian sausage (see note above), casings removed
- 4 garlic cloves, minced
- 1/4 teaspoon red pepper flakes
- 1/4 teaspoon dried oregano
- 1 28-ounce can crushed tomatoes
- 8 ounces spaghetti, broken into rough 2-inch pieces
- 2 cups water
- 1 1/2 teaspoon salt
- 1/4 cup heavy cream
- 6 tablespoons chopped, fresh basil
- 4 ounces shredded Italian cheese blend (about 1 cup)

Adjust an oven rack to the upper-middle position and heat the broiler. Cook the beef and sausage in a large, oven-safe nonstick skillet over medium heat on the stove-top, breaking up the meat with a wooden spoon, until no longer pink. (About 5 minutes.) Drain the meat on a paper towel-lined plate and pour off the fat from the skillet. Return the meat to the skillet. Add the garlic, pepper flakes, and oregano and cook until fragrant. (About 1 minute.)

Stir in the tomatoes, spaghetti, water, and salt. Cover and cook, stirring often, until the spaghetti begins to soften. (About 7 minutes.) Reduce the heat to medium-low and continue to simmer, covered, until the spaghetti is al dente. (About 7 minutes.)

Stir in the cream, basil, and 1/3 cup of the cheese. Sprinkle the remaining 2/3 cup of cheese on top and broil until the surface is spotty brown. (About 3 minutes.) Let cool 5 minutes. Serve.

# The Cook's Nook Calendar

## October

### Girls' Night Out: Fiesta on Main!

Chef Alli

Friday, Oct. 1                      6:30 p.m.                      \$30.00

Calling all Señoritas! Join Chef Alli at The Cook's Nook for another great GNO party, this time done Mexican-style. The fun begins with Golden Margarita Shooters and Mexican Mojitos followed by a Smokin' Black Bean Nacho Tray (learn how to make DELISH homemade tortilla chips), Roasted Corn Chowder, and Chicken Enchiladas with Salsa Gravy. Don't forget dessert – Warm Chocolate Burritos drizzled with Berry Sauce! Generous tastings of all dishes created in class, plus recipes for take-home.

### Easy Meals for Busy People: Homemade Meatballs

Chef Alli

Saturday, Oct. 2    10:00 a.m.                      \$30.00

With schedules the way they are, it's good to have a dish that serves up several meals, and meatballs do just that. Juicy, aromatic, and full of flavor, homemade meatballs can do way more than simply sit atop a bowl of pasta! This menu begins with Chef Alli's preferred recipe for Italian meatballs and goes on to include the creation of her favorite (fast!) Stove-Top Marinara Sauce, Meatball Subs and Mini Meatball Italian Wedding Soup. Plus, learn how to create great quickie focaccia bread, too. Generous tastings of all dishes created in class, plus recipes for take-home. Come hungry – you'll leave happy!

### Pizzeria Pizza at Home

Karen Julian

Thursday, Oct. 7                      6:30 p.m.                      \$30.00

The trick to making homemade pizza taste like it came from the pizzeria is a great crust! If you want to WOW your family with pizza made right in your own kitchen, come and learn about the right crust, delicious toppings, and the tools it will take to have your family saying "Grazie!" after one bite.

### New Holiday Entertaining Ideas

Debbie Meyer-Gore

Friday, Oct. 8                      6:30 p.m.                      \$35.00

Cookbook author and Kansas native Debbie Gore travels from Texas to bring you new and exciting entertaining ideas. Come sip wine and sample some new flavors for your holiday buffet! Debbie loves getting things done ahead of time and she wants the food to be memorable. Enjoy Shrimp Balls with Apricot Dipping Sauce, Herbed Swiss Bites, Blue Cheese Tenderloin Crostini, Warm Crab Dip, and Easy Baklava. Join us for a night of tips and techniques!

### Never Get Tired of Meals Again!

Debbie Meyer-Gore

Saturday, Oct. 9                      10:00 a.m.                      \$35.00

Debbie is back to bring you her flavorful recipe favorites so every meal is enjoyable. With her trusted palate, you'll never tire of meals again. On the menu: Ginger Beef and Vegetables, Chicken Saltimbocca, Pork with Smoked Paprika Sauce, Orange Roughy with Herbed Artichoke Sauce, and Creamed Shrimp in Puff Pastry. Debbie has a way with shortcuts so these sauces can be used interchangeably. Good for every day meals or for company and sure to impress!



## Fall and Halloween Cookie Decorating

Michelle Unruh

Tuesday, Oct. 12 6:30 p.m. \$25.00

Michelle from The Cake Lady will be here to give you some tips on how to decorate your Fall, Halloween, and Thanksgiving cookies. Your cookies will be perfect to take to school parties or family gatherings. This is a hands-on class, so sign up early because space is limited.

## A Fall Menu Featuring Bierocks

Meta & Barry West

Saturday, Oct. 16 10:00 a.m. \$30.00

Fall is here and it's time to begin firing up the oven again. This casual menu, great for lunches, tailgating, or relaxed at-home parties, is a perfect way to get started. It begins with the bierock, the savory meat and cabbage filled sandwich that has been heralded "the food most representative of life on the Kansas plains." Autumn-flavored accompaniments also use the state's abundant produce and include German Potato Salad, Pickled Cucumber Salad, and Fruit Crisp. The Wests will not only provide preparation techniques and secrets but will also include make-ahead tips for this fall menu.

## Mealtime Revolution

Meta & Barry West

Saturday, Oct. 16 2:00 p.m. \$30.00

Nutritionally sound and delicious to eat – we believe that Jamie Oliver would approve! Meta and Barry will cover basic techniques that will help you rethink cooking and eating as they utilize whole grains, lean meats, and lots of fresh foods in recipes that will form the basis for your mealtime revolution. The recipes provided in this class include some of the top foods for healthy eating and Meta and Barry will provide insight and tips as they prepare Mississippi Caviar, Almond-Crusted Chicken Fingers, Lentil & Vegetable-Barley Stoup, Saucy Oat Muffins served with So-Easy Apple Butter, and Avocado-Citrus Salad.

## Let's Get Ready for a Holiday Party!

Jeanne Asbury

Saturday, Oct. 23 10:00 a.m. \$30.00

Are you in need of a few new appetizer ideas for your upcoming holiday parties? This class is perfect for just that, plus Jeanne will give you some ideas for setting up the serving table to showcase your delicious food.

## No Need to Knead Holiday Breads

Joyce Esfeld

Saturday, Oct. 30 12:00 p.m. \$25.00

Learn to make quality yeast breads without kneading that are full of flavor and extremely easy to make. Joyce will show you how to make a variety of breads for the holidays, including a Cranberry Walnut Oatmeal Loaf. No prior bread making experience needed.

## November

### Christmas Cookie Decorating

Michelle Unruh

Tuesday, Nov. 9 6:30 p.m. \$25.00

Michelle from The Cake Lady will be here to give you some tips on how to decorate Christmas cookies. Your cookies will be perfect to take to school parties or family gatherings. This is a hands-on class, so sign up early because space is limited.

### Holiday Meats

Jack Lee & Marlin Unruh

Saturday, Nov. 13 10:00 a.m. \$35.00

We love to have this class every year because we have two experts who can give you some great tips on how to perfect your holiday meats. We also love to have their wives come along because they always have great side dishes to go along with your meal.





THE COOK'S NOOK

*Gifts & Gourmet*

219 N. MAIN  
MCPHERSON, KS 67460  
(800) 215-7995  
(620) 241-7180

WWW.THECOOKSNOOKMCPHERSON.COM

Return Service Requested

---

# The Cook's Nook Calendar

## Super Sandwiches for Kids Laura & Brenda

Sunday, Nov. 14      2:00 p.m.      \$25.00

Come create and make tasty sandwiches. We'll make a variety: grilled, filled, Stromboli, paninis, and more! Don't miss this fun class.

## Snacks that Rock for Kids Brenda & Laura

Sunday, Nov. 21      2:00 p.m.      \$25.00

These snacks will surely conquer your snack attacks. We'll show you how to make salty, sweet, crunchy, gooey, and fun recipes to share with your family and friends.

## Cinnamon Rolls Karen Julian

Thursday, Nov. 18      6:30 p.m.      \$25.00

Here it is again. Karen will show you how to make her famous Cinnamon Rolls, along with delicious Crescent Rolls and Beignets, all from one dough recipe. These would be perfect to serve any holiday guest that you may be entertaining this season.



---

Please call us at (620) 241-7180 to reserve a seat for a class, as class sizes are limited. Your reservation is confirmed when we receive your payment. If you must cancel, a 48-hour advanced notice is necessary for a refund.