

# 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 • Website: [www.TheCooksNookMcPherson.com](http://www.TheCooksNookMcPherson.com)

## Hot New Products

We're always on the lookout for new products for the store and we keep our eyes and ears open as to what consumers are enjoying the most. These are our current favorites:

### **USA Pan**

USA Pan is the newest line of bakeware developed by American Pan, the world's largest manufacturer of industrial bakeware. Each pan is constructed of aluminized steel, the material of choice for commercial bakeries. Metal thicknesses have been selected that allow even heat distribution. They use steel wires in the rim construction of most pans to provide additional strength and resist warping. Each pan is coated with Americoat R Plus, a proprietary silicone coating that nearly all North American bakers prefer over dark non-stick coating. We are pretty excited to have found this USA-made product.

### **Fiesta/Tervis Tumbler**

These are two great companies and we love to carry their products. In our last newsletter, we mentioned the exclusive licensing agreement between these companies for creating Tervis Tumblers in Fiesta colors. We now have all the styles in stock. We love them and think you will, too!

### **Oxo**

As you all know, this is one of our favorite gadget lines. They are always introducing great new products. A few of the new ones that we do have in stock right now include their Digital Leave-In Meat Thermometer. It features pre-set temperatures for nine types of meat, poultry and fish and a large easy-to-read LCD screen, and it will

also give you a 10-degree warning alert to prevent overcooking. Another product we really like is their new TOP containers. This container has an airtight, watertight and leakproof seal. They can be stored in the freezer and reheated in the microwave and like Oxo's other storage containers, they stack great in a modular form.

### **Heartland Bakeware**

For all of you that love to bake on the air insulated cookie sheets, we now have the Aire Gourmet 9 x 13 air-insulated Convertible Covered Cake Pan. The lid on this pan also converts to the outer pan for the air-insulated baking. This creates the perfect moist cake. Stop in and check it out!

## The Cook's Nook Online

Don't forget about our website at [www.thecooksnookmcpherson.com](http://www.thecooksnookmcpherson.com).

Through it we hope to better serve you with up-to-date information about new items, specials, cooking classes, bridal registries, recipes, and more.

If you would like to hear from us electronically, we would like to add you to our contact list. Please send your email address to [info@thecooksnookmcpherson.com](mailto:info@thecooksnookmcpherson.com)

And please know we take your privacy seriously and will never share your address.

# Priscilla's Corner

## A Note from the Boss



Sometimes it takes a vacation to appreciate home, and this year happened to be one of those years.

Since Larry retired, we have been going south for three weeks to a much warmer climate as soon as the remains of the

holidays are put away and Dallas market is over.

This year I could not get inspired to write this letter before we left, so, no problem! I'll write it on the beach. Wrong! With a book in hand and the ocean for a background, the inspiration just wasn't there. No problem! I'll write it on the way home because we have a four-hour layover in Atlanta. Wrong again! Do you remember the 32 inches of snow that fell in the Washington DC area? Well, little did we know it affects a lot more than just that area. At our age, you have to develop a sense of humor or you can find yourself in the middle of a nightmare. And on our return trip, I'm glad we had the humor.

To make a long story short, the airport was packed, flights were either running late or being cancelled. Our luggage was checked to go to Wichita, but we had to spend the night (with very little) in Atlanta and found ourselves re-scheduled to come home on Monday (two days later). After a long wait in line, we were finally able to get a flight into Kansas City on Sunday. I have a whole new respect for the airlines now. I cannot imagine how they are able to maneuver it all. And yes, we rented a car in Kansas City, drove to Wichita to pick up our car and luggage, then finally headed home. That bed never felt so good. So here I am scratching out that letter that should have been done long before now.

As you all know I have one of the most reliable crews at the store. It looks a whole lot better than when I left. Honestly I can't say enough good words about them, including my own daughter, Jonna. They truly know how to carry on. Thanks!

Jonna and Laura attended the Dallas Market in preparation for 2010 holiday season as well as for the year. In March, three of the girls will travel to Chicago again for the Housewares Show, which is always a favorite place to see what's new in the housewares business.

Jonna was busy while I was gone putting together the cooking class schedule. That always takes awhile as we try to fit everyone in. She has come up with a very nice selection. Yes, for those of you asking for a knife skills class, Clark is back. Also, we've had a lot of requests for cake decorating, and Michelle has been kind enough to take some time out of her busy schedule for that. For those of you thinking you need to start looking at creating a healthier lifestyle but aren't sure where to begin, take a look at our Sneaky Healthy Eating class.

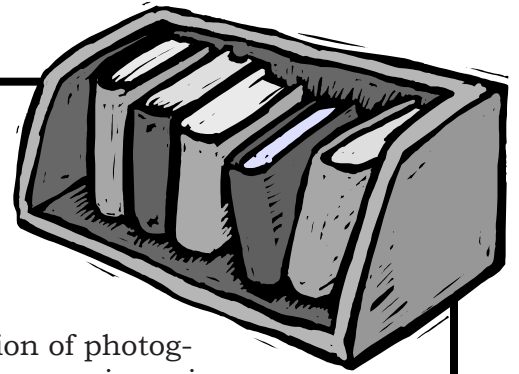
We are still trying to increase the size of our email list, so if you would like to be the first to know of new items or specials, please let us know by sending your email address to [info@thecooksnookmcperson.com](mailto:info@thecooksnookmcperson.com). Also, don't forget to check our bridal registry online at [www.thecooksnookmcperson.com](http://www.thecooksnookmcperson.com).

As always, thanks so much for your support this past year. That is the best part of this business—meeting so many people and learning from you what you'd like to see in the store. Again, THANKS!

*Priscilla*

# Cookbook Corner

## *The Pioneer Woman Cooks*



We all love this book by Ree Drummond. It is a homespun collection of photography, rural stories, and scrumptious recipes that have defined her experience in the country. She shares many of the delicious cowboy-tested recipes she's learned to make during her years as an accidental ranch wife – including Rib-Eye Steak with Whiskey Cream Sauce, Lasagne, Fried Chicken, Patsy's Black Berry Cobbler and Cinnamon Rolls – not to mention several “cowgirl-friendly” dishes, such as Sherried Tomato Soup, Olive Cheese Bread, and Crème Brulee. She shows her recipes in full color, step-by-step detail, so it's as easy as pie to follow along.



## What's Cookin'?

### Hot 'n' Spicy Corn and Black Bean Dip

Make this using the Hot 'n' Spicy Corn Relish we sell at the store.

- 1 jar Hot 'n' Spicy Corn Relish
- 1 15-oz can black beans, rinsed and drained
- 1 cup cherry tomatoes, quartered or diced
- 1 ripe avocado, peeled, cored, and cubed
- 4 oz Monterey Jack cheese, cubed

Combine all ingredients. Toss and serve with tortilla chips.

# The Cook's Nook Calendar

## March

## April

### Sneaky Healthy Eating from Thin & Healthy's Total Solution

Kathy Walline & Colleen Woker

Thursday, March 25 6:00 p.m. \$20.00

Can you keep a secret? We can help you get your family to eat their veggies tonight without a fight. How? By using this simple strategy for hiding healthy foods in your family's favorite meals. We will show you how to hide the foods that are super-rich in nutrients inside popular dishes. With recipes like Honey BBQ Chicken Nuggets, Triple Stuffed Potatoes and Brainy Brownies, your family will begin to eat the fruit, vegetables, and whole grains that will fortify their bodies and have no idea they are doing it.

### Cinnamon Rolls, Chocolate Babka, and Breakfast Bread

Joyce Esfeld

Saturday, March 27 12:00 p.m. \$25.00

Learn to make an unbelievably easy yeast dough that will make a variety of holiday breads. It's so easy, you can do this one with your eyes closed (almost) using a new technique that will amaze the novice or experienced bread maker. Joyce was even amazed the first time she made this dough. You won't want to miss this one.

### Cake Decorating 101 from The Cake Lady

Michelle Unruh

Tuesdays, March 30, April 6, April 13

6:00 p.m. \$30.00

Have you been wanting to learn how to decorate a cake? The Cake Lady will be here to show you how to ice cakes and make basic borders. She will also show you how to pipe on flowers and animals, how to set up tier cakes and make scallops and scroll work. This will be taught throughout the three sessions.

### Decadent Dinners

Debbie Meyer-Gore

Thursday, April 8 6:00 p.m. \$35.00

Debbie Meyer-Gore, author of the popular cookbook *Good Friends Great Tastes*, presents her favorite recipes for entertaining. Learn to make Stuffed Chicken in Phyllo with Herbed Cheese Sauce; Pasta with Chicken, Cream and Creole Spice; and Salmon with Shallots, Spinach, Shrimp, and Andouille in Puff Pastry. Once you've tasted these, they'll become family favorites!

### Salmon, Spinach, and Super Flavors

Debbie Meyer-Gore

Friday, April 9 10:00 a.m. \$35.00

Debbie Meyer-Gore, chef, cookbook author and speaker promotes a message of quality food that tastes good. Enjoy her favorite flavors and ingredients. Honeyed Salmon with Asian Slaw, Pasta with Mascarpone and Vegetables, Tilapia with Okra and Tomatoes, and Tumeric Turkey and Spinach Salad. Plus she'll have a decadent dark chocolate pots de crème for dessert!



## Girls' Night Out Chef Alli

Friday, April 9      6:30 p.m.      \$30.00

Indulge your inner diva! We're have a cooking party at the Cook's Nook. Wear your jammies (if you like), sip cocktails and enjoy some DELISH appetizers as Chef Alli sautés, stirs, and spices up a great menu of party hors d'oeuvres you'll love to recreate for your friends at home. Come relax, laugh and have fun with food – it's the perfect Friday night antidote us girls NEED! Wear your favorite jammies – we will vote for our favorites and prizes will be awarded. The menu will include: Sugar and Spice Shrimp, Grilled Salmon Crostini Towers with Key Lime Butter, Chocolate-Dipped Cheesecake-Stuffed Strawberries, Savory Sausage Pecan Tarts.....just for starters! Generous tastings of all appetizers, cocktails and complete recipes will be included for take home, too.

## Homestyle Southwest Chef Alli

Saturday, April 10      10:00 a.m.      \$30.00

Join Chef Alli for another comfort food class, this time with delicious Southwest flair and flavors. The menu will include Scallop and Shrimp Sevi-che, Fried Corn Cakes with Mango Pico de Gallo, and Oven Roasted Diablo Pork with Sweet Potato Mash. For dessert, we will enjoy Almond Cookie Tacos with Spiced Fruit – YUM! Generous tastings of all dishes we prepare in class along with one glass of wine, and complete recipes for take home are all included!

## Knife Sharpening Clark Stone

Thursday, April 15 3:00 to 5:00 p.m.

Does your cutlery drawer have a few dull knives? This is your chance to bring them in and have our Wüsthof representative professionally sharpen them for you. There will be a small fee of \$2.00 per knife.

## Knife Skills Clark Stone

Thursday, April 15      6:00 p.m.      \$10.00

Please join our Wüsthof representative for a hands-on knife skills class. He will teach you everything from how to hold a knife properly to cutlery care.

## Fillo, Filo, or Phyllo Barry & Meta West

Saturday, April 17      10:00 a.m.      \$30.00

No matter how you spell it, this flaky pastry is the basis for mouth-watering savory and sweet dishes. You'll banish any fears you might have of working with the paper-thin leaves as the Wests help demystify this classic Greek dough. Barry and Meta will demonstrate how to handle the dough and a variety of shaping techniques as they work their way through appetizers, and entrées....and, of course, dessert! You'll also learn the how-to's of preparing a scrumptious fudgey chocolate sauce and other meal accompaniments.

## May

### Backyard BBQ and Smoking Skills Jack Lee & Marlin Unruh

Saturday, May 1      10:00 a.m.      \$35.00

Do you have a grill or smoker just waiting for the spring weather to arrive? Jack and Marlin are ready to help you brush up on your grilling and smoking skills. They will show you different methods for beef, pork and chicken, and, as always, Bev and Rosa will have some great side dishes to serve along with their meat. You will not leave hungry after this class.



THE COOK'S NOOK

*Gifts & Gourmet*

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Return Service Requested

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# The Cook's Nook Calendar

## June

### Mexican Cooking for Kids Brenda and Laura

Monday, June 14 10:00 a.m. for ages 5-8 \$25.00  
2:00 p.m. for ages 9 and up

¡Hola, amigos! Come and learn to cook Mexican foods! We'll have fun and easy recipes for your whole family to enjoy. ¡Olé!

### Italian Cooking for Kids Brenda and Laura

Monday, July 12 10:00 a.m. for ages 5-8 \$25.00  
2:00 p.m. for ages 9 and up

Make Mama Mia proud and learn to make a delicious and nutritious Italian dinner!

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*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.*