



Cookin' Something Up

1640 JFK Rd., Dubuque, IA 52002
563-583-3761/ CookinSomethingUp.Com

HOURS: Mon – Fri 10a.m. – 6 p.m.,
Sat 10 a – 5 p.m., Sun 12 p.m. – 4 p.m.
Classes per schedule.
Usually 6 pm. – 9 p.m, Tuesday or Thursday
Parties by appointment
RESERVATIONS: Required for all classes or parties.
PAYMENT OPTIONS: Cash, Check, Debit,
MasterCard, Visa & Discover.



by rich belmont

Perhaps you have seen a TV ad on Bravo or the Food Network for Cookin Something Up. You have probably driven by it on JFK Road in Dubuque. It's in the Plaza with Jimmy John's, Rent-A-Center, James Martin Jewelers and Hartig Hearing & Optical. If you looked in the window you saw a place you thought was just a kitchen store.

That perception, though, doesn't even begin to capture the activities taking place at this highly unusual establishment.



First and foremost, there is the cooking school. Classes are conducted in cooking techniques, pasta making, wok cooking, preparing world cuisines, knife handling, basic skills for kids, and so much more.

You see, it all started when the store's owner, Doris Gorius, decided to fulfill her lifelong dream. She was always a cooking fanatic and when her children were little she operated a catering business out of her home. After a while Doris took a break from cooking and became the sales manager for Cumulus Media in Dubuque. During that time she didn't lose her dream to help her fellow

Dubuquers discover fun in the kitchen. She still had a passion for cooking and finally concluded it was too tiring having to go out of town to find fellow foodies.

Why not create a food Mecca right here in Dubuque? Summing up all her courage she resigned from the media sales business and invested her life savings in her own one-stop cooking emporium.

The idea was simple enough. First, she would share her knowledge with anybody wanting to learn more about cooking. She soon found teenagers, young adults, grown-ups, seniors and even little kids who wanted to improve their culinary skills. Second, she needed a full commercial kitchen complete with cameras and monitors for teaching. Third, different kinds of cuisine would require specialized kitchen equipment not usually found around town. And fourth, all the ingredients used in the recipes would have to be readily available.

So the idea became a little more complicated. People began asking for classes on all types of ethnic cooking and techniques. It soon became apparent a full time chef was needed. Luckily, Doris's daughter, Stephanie Gorius, shares her mom's passion. She began her cooking career at the Chicago Culinary School, and soon after, transferred to the French Pastry School of the City College of Chicago. She interned at the Chicago Hilton & Towers.

Stephanie moved back to Dubuque and was delighted to assume the duties of Executive Chef. Today she researches recipes, procures ingredients and develops all cooking classes. She ensures all recipes will be prepared from scratch with all fresh, healthy ingredients. Then she arranges each session to be completed in 2 and a half to 3 hours. Recent classes were on Thai, Indian, Greek, Spanish, Mexican,

Japanese, Italian, Irish and Sushi cuisines. All equipment and ingredients necessary for each session are provided so you only have to bring yourself. You even get to leave at the end of the class without having to clean up!

Currently scheduled classes are Apr 29th – Knife Skills; May 4th – Wok Cooking; May 13th – Summer TAPAS; Jun 15th – Thai Cooking; Jun 24th – Summer Tuscan; Aug 5th – Fresh Summer Garden; and Aug 12th Cooking With Beer.

Prior to culinary school, Stephanie loved working in a day care facility, so now she uses that experience to form kid's programs. There are classes for ages 4 to 10, and teens 11 and up. There are also cooking parties for Girl Scouts, Boy Scouts, Big Brothers and Big Sisters. On May 8th there is a special Kid's Mother's Day class. The little ones will make their own Sloppy Joes for lunch and then a gift for their moms.



The children are taught basic skills like using a stove, can opener, knives (they start with kid safe cutlery like lettuce knives), how to crack an egg and how to roll dough. The fun of learning can be continued at home too. Most of the kid sized utensils used in class can be purchased in the store.



Cookin Something Up continually looks for ways to partner with other entertainment venues in the area. For instance on Apr 24th they had a wine and hors d'oeuvres tasting followed by attendance at Mid-Life Crisis! The Musical at the Bell Tower Theater. There are regular book group cooking classes in association with River Lights Book Store. The next one is Jun 10th when they will be discussing Gourmet Rhapsody by Muriel Burbery.

Of course, learning to cook a new dish and trying something you're not used to wouldn't be very exciting if you couldn't go home and duplicate it for your family and friends. This is where the store comes in. Every class is designed around the local availability of all kitchen equipment, ingredients and spices. You can purchase anything not available in your local grocery supermarket or mass merchandiser right on the premises. If you need new pots and pans, cutlery or a rice cooker, rolling pin, pepper grinder or spatula it's all right here.



Expect to see hard to find and unusual kitchen utensils. Most of the items are not

found anywhere else within 100 miles. Featured products include Le Creuset cookware, Capresso coffee machines, Fagor pressure cookers, and Wusthof, Messermeister, and Shun cutlery.



When a recipe calls for an unusual spice or oil you know you will find it right in the store. Many flavors of oils and balsamic vinegars are sold in bulk. Featured spices include Robert Rothschild Gourmet Mustards and Dips and Wind & Willow mixes.

The kitchen also provides you with an opportunity to try before you buy. Many appliances come in different models and you can experiment to see what you are most comfortable with. In fact, Cookin Something Up is certified as a test kitchen for several manufacturers.



All of the meals are so tasty, they demand to be accompanied by a good bottle of wine. This is where the wine store comes in. When you need a certain wine for cooking, it's right

there. If you feel like a good chardonnay or shiraz to enjoy with your culinary masterpiece you will find one you like right on the shelf! Most of these wines are not found in the grocery store and can be savored by the glass.

There are many requests for seafood classes so fresh seafood has to be available. If you are preparing fish in your class and need more to take home, you don't have to go far. Doris searched for a seafood distributor she could trust to consistently deliver the highest quality flash frozen products. Currently there are approximately 36 seafood items available. They range from lobster, catfish, oysters, sushi-grade tuna and salmon, scallops and shrimp just to name a few.



With all this cooking expertise and high quality ingredients in one place you would expect Cookin Something Up to do catering. You can arrange for everything you need for a picnic or any size gathering. Doris and Stephanie will arrange the party you want and will take care of all the details. They prepare holiday or anytime parties, family reunions, bridal parties and showers, bachelorette and corporate parties.

A growing segment of their business is Team Building programs. These are events where managers, sales or operations people get together to learn how to work more effectively with each other. They do this through interacting while preparing and presenting food. Companies can arrange for contests, blind taste tests and even pop quizzes concerning aspects of their businesses. Executives are finding these kinds of programs cost effective because instead of planning meeting events including meals, the meeting events are the meals!



We have been talking about cooking classes, catering, bridal showers and parties, team building programs, all inside a wine, seafood and kitchen equipment depot. But we aren't done yet!

Birthday parties for kids are very popular. Instead of having the little tykes over for pizza, cake and ice cream bring them to Cookin Something Up where they will make their own! Little people think the pizza is so much better when they roll out the dough themselves!

There are also wine pairings and beer

tastings. You can order bridal cakes, birthday and special occasion cakes or your favorite cookies. Did I mention Stephanie went to French Pastry School?

Talk to Doris about gift baskets. You can specify any theme such as wine, sushi, picnic, back yard BBQ, coffee and tea, or oils and vinegars. You don't even have to get a basket; you can request a colander, pot or bowl to put the other stuff in to make your gift more useful. And while you're at it get your coworkers together and attend the free Winedown wine tasting parties held once per month, usually on the 3rd or 4th Wednesday. These usually showcase 4 or 5 different wines. You sample them while munching on free heavy hors d' oeuvres. In case you don't know, "heavy" means the tiny morsels are big enough to substitute for dinner.

Or you can get 10 or more friends together and arrange for your very own wine pairing party where you can experience delightful flavor combinations of wine and food.

All aspects of food preparation are covered at this store. It is even a pick up point for two local CSA (Community Supported Agriculture) farms.

If you have just been driving by Cookin Something Up its time you stop in. You will be amazed because you thought it was just a kitchen gadget store. In fact you will be impressed because you, your kids, and maybe even your parents have all been missing an opportunity to rediscover the joy of cooking.



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