

# We're Always Cookin' Something Up!

Imagine yourself working alongside a professional chef learning how to make an exotic Greek dish or a succulent seafood dinner. Or, if cooking is not your cup of tea, how about calling in an order for a made-from-scratch meal to be catered for your next party? Don't overlook the idea of unwinding with a group of friends or your spouse after a hard day's work sampling great wines and appetizers.

If any of these scenarios appeal to you, then Cookin Something Up is the place for you to visit. If not, then you still must go for the many other products available, from kitchen gadgets to gourmet ingredients to flash frozen seafood. Knife sharpening and homemade cookies are even available.

Established in December 2007, Cookin Something Up is the dream-come-true of owner Doris Gorius. Doris has had a lifelong love of cooking. Her store reflects that passion.

Cookin Something Up offers a wonderful blend of products, classes, and services. There is literally something for everyone.



The gourmet kitchen store is an important component of the business. Here one can buy gourmet ingredients and gadgets, small kitchen appliances, pots, pans, kitchen tools and much more. The store now carries a full line of Delizia All Natural Olive Oils and Vinegars that you can sample before you buy. Also available are Gramps Gourmet Pickles, Beets, and Apple Pie in a Jar, plus Galena Garlic Company's full line of spices, salts and blends.

Flash frozen seafood is available for purchase as well. Flash frozen means the seafood is frozen

instantly and not thawed out until you buy it and thaw it out to eat. The great inventory includes sushi grade tuna, salmon, tilapia, mahi mahi, lobster, crab, sea bass, halibut, mussels, and much more. Choose from our in-stock selection or order the seafood on Monday and pick it up on Wednesday.

Wine is also on the menu. Purchase a bottle, sample during a wine tasting, or buy a glass to sip while you shop. Cookin Something Up stocks a great selection of wines including organic.

Looking for that last-minute gift and want something different and maybe a little more personal? Visit the kitchen store and let the staff custom make a gift basket for you. Wine, cheese, spices, gadgets – any of the store products – can be included in the basket. They also feature a bridal registry for the perfect wedding present.

If you have dreamed of cooking up that fabulous gourmet meal for your family but have never made it past hotdogs and

hamburgers, then you are a prime candidate for taking a cooking class from Cookin Something Up. Each month, there are classes open to the public, such as Mexican Night, Beer and BBQ, and Seafood Sensations. Or, grab a group of 10 or more coworkers, family members, or friends, and you can customize a cooking class to suit your needs.

An exciting asset of Cookin Something Up is Professional Chef Stephanie Gorius. She attended culinary school in Chicago and graduated from Chicago's French Pastry School. She teaches many of the classes, an added dimension of this already unique business. Chef Stephanie excels in wedding cakes, pastries, sorbets, and the like.



Doris (L) and Stephanie Gorius

Want a made-from-scratch meal without making it yourself? Have the chef at Cookin Something Up cater the meal for you. The menu will be custom made to your desires. Everything is homemade, including pastries. Weddings, party packages, theme parties, kids' parties, and business functions are just some of the occasions for catering.

When it comes to gourmet cooking, Cookin Something Up has it all, and then some. If you have questions, to get the schedule of cooking classes being offered or prices of the seafood, or just to get a feel for this unique business, check out its informative Web site at [www.cookinsomethingup.com](http://www.cookinsomethingup.com); or, better yet, visit in person. The store is located at 1640 JFK Road, Dubuque. It is open Monday through Friday 10:00 a.m. to 7:00 p.m., Saturday 10:00 a.m. to 5:00 p.m., and Sunday noon to 4:00 p.m. Phone 563-583-3761 for more information or to register for classes.

People of all ages and both genders are taking a renewed interest in cooking and food, thanks partly to the success of the Food Network. Cookin Something Up provides a local outlet for trying out the network's suggestions and uses many of the same ingredients and kitchen products. It channels people's enthusiasm and offers a fun way to experiment with food. Take the time to visit Doris, Stephanie, and the rest of the staff and check out this fascinating business. Maybe you too can become a gourmet "chef".



1640 J.F.K. Road  
(563) 583-3761

[cookinsomethingup.com](http://cookinsomethingup.com)

Cakes For  
All  
Occasions

