

"Cooking in the Kitchen with Nina" Cooking Classes

- Learn culinary techniques and helpful food tips.
- Develop or expand your cooking confidence.
- Interact, eat and have fun in a relaxing and highly social atmosphere!

April 2025 Cooking Class Schedule

Heart-Healthy Brunch Class: *On the menu:* Citrus Compote, Fresh Spinach, Cheese and Bell Pepper Frittata; Sweet and Spicy Bacon; and Maple-Glazed Coffee Cake. \$55.00/\$50.00

April 4 (Friday) begins at 11 a.m.

Eggs – Deviled, Scrambled and Poached! *Get ready for Easter weekend. . . . I will teach you the best way to cook hard-boiled eggs and how to easily remove the shells. You'll be amazed!* ***On the menu:*** Curried Deviled Eggs with Shrimp, Creamy Scrambled Eggs with Tomatoes/Chives, and Eggs Benedict with Hollandaise Sauce. \$55.00/\$50.00

April 8 (Tuesday) begins at 6 p.m.

Easter Tasting Party: *Mark your calendar and save the date.* Come and bring your friends to my Easter Tasting Party. I'll be sampling lots of my food mixes and providing a mini cooking class for FREE. I have lots of helpful cooking gadgets for sale in Nina's Kitchen Gadget Boutique. *Please call 319-393-7675 to register to come at either 11 a.m., 1:30 p.m. or 4 p.m.*

FREE

April 12 (Saturday) 11 a.m., 1:30 and 4 p.m.

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FREE

April 15 (Tuesday) 4 and 6:30 p.m.

April 20th - Happy Easter!

Anything is "Pasta-ble!" *On the menu:* Roasted Vegetable Lasagna, Fettuccini con Broccoli, Gnocchi with Tomato, Basil and Browned Butter Sauce and Tuscan Bacon, Sundried Tomato and Cheese Pasta. \$55.00/\$50.00

April 25 (Friday) – starts at 6 p.m.

"Company-Ready" Italian Chicken Entrees: *Do you like to entertain and need some new recipes?* ***On the menu:*** Chicken Marsala, Chicken Piccata; and Chicken Vermouth – all with appropriate sides. \$55.00/\$50.00

April 29 (Tuesday) begins at 6 p.m.

You can always schedule a private class for your own family or group to attend. You can select the date that works best for your group and you can also select your favorite menu from a list of options (you can find the list online at my web site). Please call me to discuss at 319-393-7675.

"Cooking in the Kitchen with Nina"

1. Prices listed are per person unless otherwise stated.
2. To register for a class, call: 319-393-7675 or email: swankohler@cs.com or online at www.cookingwithnina.net
3. *I prefer when you pay with a check. Send to the address below.*
4. Classes are held @t 460 Hickory Court, Robins, IA 52328.
5. Classes are subject to cancellation if registration is insufficient.

Cancellation Policy: If your plans change, you will receive a full refund when canceling 48 hours in advance of the class. You will not receive a refund when you cancel less than 48 hours in advance.

Doors will not be open until 5 minutes prior to class. Please arrive on time for your class so that we can begin promptly.

Nina's Cooking Class Schedule is also available at www.cookingwithnina.net
Questions, please call Nina at 319-393-7675 or email: swankohler@cs.com

***Introducing new pricing structure. The higher price listed is the price when 6 people are registered for the class. If there are more than 6 people registered, then the lower price will be charged. When you register online, you will be asked to pay the higher price, but if more than 6 people attend and pay for the class, then you will receive a \$5.00 cash refund. Win-Win - It's a better deal for you when you encourage your friends to join you for the class. Please help me, help you. Call 319-393-7675 with questions.**