Weekends in July...

Elements carries wine from seven different lowa wineries. Join us each Saturday and Sunday and sample one of our featured wines.

Foodies will enjoy our signature line of gourmet foods from Elements' Kitchen House. Sample our Raspberry Rum Sauce over a brick of cream cheese. Spread it on crackers or use with tortilla chips. Bruschetta wraps are always a party favorite. Galli Italian Bruschetta sauce is one of the hottest sellers in the Kitchen House!

Cooking Classes

Each month, Elements hosts a cooking class. Our well-planned demos interest both the kitchen novice and the seasoned chef. Class size is limited so call and reserve your seat today!

JULY 14 @ 6:00 p.m.

Always a favorite, pizza pleases the whole family. Join Guest Chef Joni Sievers as she takes this Italian tradition to the grill. Joni comes from the advertising industry. She tosses that creativity into her cooking and flips a new spin on the old classic. Grills aren't just for pork chops and steaks anymore!

Tasting is mandatory so don't eat before you come!Call 712-732-2385to sign up. Class size is limited.\$20 preregistration fee

Recent Arrivals

Wine enthusiasts can enjoy selections from our latest winery – White Oak Vineyard in Cambridge Iowa.

For the griller, check out our latest barbeque gadgets. Seamless stainless steel barbeque tools from Outset will turn a backyard chef to the BBQ King!

Complete your room with one of our newest drink tables. Or kick back and relax on one of the latest arrivals from Norwalk Furniture.

Weekends in August...

Elements carries wine from seven different Iowa wineries. Join us each Saturday and Sunday and sample one of our featured wines.

Foodies will enjoy our signature line of gourmet foods from Elements' Kitchen House. Chill out with some of our signature Peach Pineapple Salsa - a new twist on a Mexican favorite and one of the hottest sellers in the Kitchen House!

Cooking Classes

Each month, Elements hosts a cooking class. Our wellplanned demos interest both the kitchen novice and the seasoned chef. Class size is limited so call and reserve your seat today!

August 13 @ 6:00 p.m.

Jordan Roberts began his culinary career at a local restaurant in his hometown of Marengo Iowa. After completing his business degree at Kirkwood Community College Jordan headed to West Palm Beach to complete his culinary training. While studying, he worked as the head chef at a fresh seafood restaurant.

After several years in Florida Jordan felt the pull to return home to be near family and friends. He currently serves as executive chef at Buena Vista University

Summers are hot in Storm Lake so Jordan will be treating us to some light and fresh dishes. Chef Jordan will be demonstrating a quick and easy bruschetta, crab salad with grilled fruit and sesame beef skewers with a citrus chili glaze.

Tasting is mandatory so don't eat before you come! Call 712-732-2385 to sign up. Class size is limited. \$20 preregistration fee

Recent Arrivals

More and more praise arrives for the wines produced by Little Swan Lake Winery - an Estherville, Iowa winery. American Cabernet Sauvignon, a new addition - is a dramatic red with hints of currant and cherry. Strawberry Jam is a sweet white that's an all-time summer hit!

Java junkies will jump start their day with one of our LaCafetiere French coffee presses. Considered by some to be the best and only way to brew fine coffee, the filterless press doesn't bind the coffee's natural flavors in a filter!

Is there a dark corner you need to brighten up? Or are you squinting when you're curled up reading a favorite book. An apothecary lamp may be the answer. The perfect marriage of style and function, these lamps occupy very little space but provide big impact to your room.