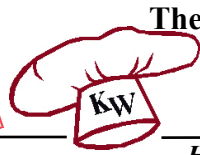


Available for:
Special Occasions
Corporate Team Building
Birthday Parties




















The Kitchen Workshop

Hands-on Cooking Classes

Things are cooking
at The Kitchen
Workshop!

March 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>To purchase Gift Certificates or to register for a class call us at (610) 993-COOK(2665) or visit us on-line www.kitchen-workshop.com</p>		<p>1 10:00am-1:00pm A Visit to Old Havana</p> <p>6:00pm-9:00pm M.L A Visit to Old Havana</p>	<p>2 6:00pm-9:00pm Cooking Under Wraps</p>	<p>3 6:00pm-9:00pm Here Piggy, Piggy</p> 	<p>4 6:00pm-9:00pm It's March and We're Grilling!</p> 	<p>5 9:00am-noon Got Milk?</p> <p>2:00pm-5:00pm One Pan Pastas</p>
<p>6 Out to Lunch</p>	<p>7 6:00pm-9:00pm M.L. Ole, Ole, Cooking from Mexico</p> 	<p>8 10:00am-1:00pm Art's Eggcellent Adventure</p> <p>6:00pm-9:00pm Art's Eggcellent Adventure</p>	<p>9 6:00pm-9:00pm An Evening with the Butcher/ Beef</p> 	<p>10 6:00pm-9:00pm M.L. Decadent Chocolate Desserts</p> 	<p>11 6:00pm-9:00pm Cookbook Discussion "The Gourmet Cookbook"</p>	<p>12 9:00am-noon Let Us Rise!</p> <p>5:00pm-8:00pm Meehan/Private Party</p>
<p>13 9:00am-noon If the Choux Fits...</p> 	<p>14 6:00pm-9:00pm Basic Knife Skills</p> 	<p>15 10:00am-1:00pm Chocoholics Unite!</p> <p>6:00pm-9:00pm Chocoholics Unite!</p>	<p>16 6:00pm-9:00pm M.L. Quick and Easy Spring-Time Appetizers</p> 	<p>17 6:00pm-9:00pm The Luck of the Irish!</p> 	<p>18 6:00pm-9:00pm Cooking with Herbs and Spices 101</p>	<p>19 9:00am-2:00pm An Easter Dinner</p> 
<p>20 10:00am-1:00pm Philadelphia Business Singles Network...Soups and Breads</p>	<p>21 6:00pm-9:00pm Play It Again, Ham...</p> 	<p>22 10:00am-1:00pm Flavors of the Middle East</p> <p>6:00pm-9:00pm M.L. Flavors of the Middle East</p>	<p>23 6:00pm-9:00pm Savour Cooks Italian</p> 	<p>24 6:00pm-9:00pm It's Greek To Me</p> 	<p>25 6:00pm-9:00pm Seafood Celebration!</p> 	<p>26 9:00am-noon Easter Breakfast Breads</p> <p>2:00pm-5:00pm Parent and Child Cooking</p>
<p>27 Happy Easter</p> 	<p>28 6:00pm-9:00pm Let the Good Times Roll!</p>	<p>29 10:00am-1:00pm Fearless Baking</p> <p>6:00pm-9:00pm Rice is Nice</p>	<p>30 6:00pm-9:00pm Savour Cooks French</p> 	<p>31 6:00pm-9:00pm Global Appetizers</p> 	<p>Young Adult Cooking Camps</p> <p>Weekly classes beginning June 27th</p> <p>What a great opportunity for kids ages 12 and older this summer!</p>	

Be sure to check out our weekday morning classes being offered every Tuesday from 10am-1pm!

To register for a class call **610.993.COOK (2665)**
or visit us on-line at
www.kitchen-workshop.com
Located on Rt. 30 in the Paoli Depot Shoppes
(Behind the Burger King)

Fee for class includes instruction, all food and beverages. Complimentary wine will be served during evening classes.

- **Tuesday, March 1, 2005 ~ 10:00am-1:00pm A Visit to Old Havana** \$45.00
Description: Join us for an exciting in-depth introduction to common Cuban ingredients and typical Cuban foods. After attending this class, you'll be able to bring the taste of the island, just miles off the Florida Coast, to your own home kitchen. Menu: Chick Pea Fritters with Salsa Aguacate...Fried Chicken Morsels with Mojo Criollo...Refried Black Beans and Rice...Cuban Opera Cake
- **Tuesday, March 1, 2005 ~ 6:00pm-9:00pm M.L. A Visit to Old Havana** \$45.00
Description: Join us for an exciting in-depth introduction to common Cuban ingredients and typical Cuban foods. After attending this class, you'll be able to bring the taste of the island, just miles off the Florida Coast, to your own home kitchen. Menu: Chick Pea Fritters with Salsa Aguacate...Fried Chicken Morsels with Mojo Criollo...Refried Black Beans and Rice...Cuban Opera Cake
- **Wednesday, March 2, 2005 ~ 6:00pm-9:00pm Cooking Under Wraps** \$45.00
Description: Many delicious things are "wrapped" in the culinary world. Join us for an evening of learning how to cook by using many different "wrapping" techniques. Art will NOT attempt to rap, he promises!
Menu: Potstickers...Baked Flounder with Chipotle Butter and Black Beans in Parchment Paper...Pierogies...Apple Dumplings
- **Thursday, March 3, 2005 ~ 6:00pm-9:00pm Here Piggy, Piggy** \$45.00
Description: Although a healthy alternative to chicken, pork leaves much to be desired in the flavor department. We'll remedy that situation in this class with many easy and quick flavorful pork recipes! Oink, Oink...
Menu: Grilled Pork Tenderloin with Dried Fruit Chutney...Pan-fried Brined Loin Chops Stuffed with Walnuts, Stilton, and Spiced Apples...Grilled Pork Loin Fillets on Latin-Style Salad with Sour Orange-Oregano Dressing
- **Friday, March 4, 2005 ~ 6:00pm-9:00pm It's March and We're Grilling!** \$45.00
Description: Yes, we are crazy. Who knows if it will be a balmy 50 degrees, or a cold 28 degrees, but we'll be the ones bundled up and hunkered down over the grill barbecuing! Please join us for a great introductory class to grilling. We'll also discuss dry rubs versus wet marinades and make many different types of each as well as barbecue sauces.
Menu: We'll be grilling beef, pork, chicken, vegetables and even desserts along with making several types of marinades rubs and BBQ sauces.
- **Saturday, March 5, 2005 ~ 9:00am-noon Got Milk?** \$45.00
Description: Who says cookies are only for kids and baked just at Holiday time?Certainly NOT the cookie monsters here at The Kitchen Workshop! Join us for delicious home-baked treats which will be welcomed by anyone you choose to share them with. Please bring containers for "cookies-to-go".
Menu: Art's Chocolate Walnut Biscotti...Coconut Macaroons...Shortbread...Black and White Cookies
- **Saturday, March 5, 2005 ~ 2:00pm-5:00pm One Pan Pastas** \$45.00
Description: Short on time but looking for delicious, healthy and flavorful dinner ideas? This is the class for you. With a few common pantry items, boxed dried pasta and a quick trip to the produce department of you local grocery store...you'll have a meal fit for a king!
Menu: Chicken Fettuccine with Mushroom Brie...Clam and Red Pepper Penne...Penne with Sausage, Chard and Pine Nuts
- **Monday, March 7, 2005 ~ 6:00pm-9:00pm M.L. Ole, Ole, Cooking from Mexico** \$45.00
Description: Miss your "Chi-Chi's" fix? Plan to attend this knock-out class of Mexican flavors and culinary delights from South of the Border! Let the Sangria flow...and it will!!! Menu: Mushroom Empanadas with Tomatillo Salsa...Green Chili and Chicken Tamales...White Rice...Refried Pinto Beans...Flan...Sangria
- **Tuesday, March 8, 2005 ~ 10:00am-1:00pm Art's Eggcellent Adventure** \$45.00
Description: An egg class, you say...Why an egg class? Well, I ask you, without this "taken-for-granted little gem," we'd have no soufflés, frittatas, quiche, lemon meringue pie, or deviled eggs for our Fourth of July picnic! So that's why we're celebrating the lowly egg this evening. Menu: Gruyere Cheese Puffs...Chocolate-Dipped Cream Puffs...Cheese Soufflé...Quiche Lorraine...Individual Chocolate Soufflés
- **Tuesday, March 8, 2005 ~ 6:00pm-9:00pm Art's Eggcellent Adventure** \$45.00
Description: An egg class, you say...Why an egg class? Well, I ask you, without this "taken-for-granted little gem," we'd have no soufflés, frittatas, quiche, lemon meringue pie, or deviled eggs for our Fourth of July picnic! So that's why we're celebrating the lowly egg this evening. Menu: Gruyere Cheese Puffs...Chocolate-Dipped Cream Puffs...Cheese Soufflé...Quiche Lorraine...Individual Chocolate Soufflés
- **Wednesday, March 9, 2005 ~ 6:00pm-9:00pm An Evening with the Butcher/ Beef** \$45.00
Description: Certainly a dying art, butchery is a unique aspect of the "food world." With all the different cuts, types, and grades of meats on the grocery shelf, it's certainly no wonder that there's so much confusion for the home cook. Bring all your beef questions to this class and learn "hands-on" from a true expert! We'll also do a lot of cooking as well.
Menu: Beef Bourguignon...All-American Flank Steak...Argentine Stuffed Flank Steak...French Onion Salisbury Steak
- **Thursday, March 10, 2005 ~ 6:00pm-9:00pm M.L. Decadent Chocolate Desserts** \$45.00
Description: Sinful, Sinful, Sinful...what more is there to say???
Menu: Chocolate Grasshopper Pie...Chocolate Pecan Torte...Almond Macaroon Tart
- **Friday, March 11, 2005 ~ 6:00pm-9:00pm Cookbook Discussion/"The Gourmet Cookbook"** \$45.00
Description: Please join us for our cookbook discussion group! Jo-An Rehtin, contributor to The Daily Local and Culinary Consultant, will lead our discussion of Ruth Reichl's "The Gourmet Cookbook" and then we'll cook several recipes from the cookbook.

Menu: Grilled Gorgonzola, Pear, and Watercress Sandwiches...page 185...Turkey Wraps with Chipotle Mayonnaise...page 189...Cuban Sandwich...page 192...Asparagus Soup with Parmesan Custards...page 97-98...Buttermilk Cupcakes...page 721 Please bring a copy of "The Gourmet Cookbook" to the discussion group.

· **Saturday, March 12, 2005 ~ 9:00am-noon Let Us Rise!** \$45.00

Description: Fun and rewarding are two things that come to mind when I think of bread-baking from scratch. Join me in this class to see if you don't agree... Menu: Anadama Bread...Ciabatta...Focaccia...Italian Bread

· **Saturday, March 12, 2005 ~ 5:00pm-8:00pm Meehan/Private Party** \$45.00

Description: Interested about holding your special occasion in a unique and relaxed learning setting? Call Art for further details.610.993.2665

· **Sunday, March 13, 2005 ~ 9:00am-noon If the Choux Fits...** \$45.00

Description: A must-attend class for the home baker. Learn all about the batter pate de choux and the many hats it wears in the culinary world! Also a great class for beginning bakers. Menu: Basic Pate de Choux Batter...Gruyere Cheese Puffs...Chocolate-Dipped Cream Puffs...Éclairs...Vanilla and Chocolate Pastry Cream

· **Monday, March 14, 2005 ~ 6:00pm-9:00pm Basic Knife Skills** \$20.00

Description: Register for this class to find out which knives you really need, how to hone them, take care of them, and use them safely. We will do a lot of chopping, dicing, and such...so be ready! Please bring your own knife to class if you'd like. Menu: A huge pot of Vegetable Soup...please bring containers to take extra soup home with you!

· **Tuesday, March 15, 2005 ~ 10:00am-1:00pm Chocoholics Unite!** \$45.00

Description: You people just can't get enough! More delicious and decadent chocolate desserts...all great for springtime entertaining, not to mention the upcoming holiday.

Menu: Chocolate Grasshopper Pie...Chocolate Pecan Torte...Almond Macaroon Tart

· **Tuesday, March 15, 2005 ~ 6:00pm-9:00pm Chocoholics Unite!** \$45.00

Description: You people just can't get enough! More delicious and decadent chocolate desserts...all great for springtime entertaining, not to mention the upcoming holiday.

Menu: Chocolate Grasshopper Pie...Chocolate Pecan Torte...Almond Macaroon Tart

· **Wednesday, March 16, 2005 ~ 6:00pm-9:00pm M.L. Quick and Easy Spring-Time Appetizers** \$45.00

Description: Quick, easy, and tasty, the appetizers that you'll learn in this class will quickly become family and friend favorites. Menu: Tropical Spring Rolls with Dipping Sauce...Asparagus Parmesan Pastry Rolls...Asparagus Soup with Parmesan Custards...Radish Canapes...Hazelnut and Olive Rugelach

· **Thursday, March 17, 2005 ~ 6:00pm-9:00pm The Luck of the Irish!** \$45.00

Description: So you don't think the Irish have made a serious contribution to the world's culinary palate? Learn differently by enjoying the fruits of your labor in this class of stick-to-your-ribs hearty fare. Did someone mention serving green Stout???

Menu: Irish Pub Salad, Irish Beef Stew, Irish Soda Bread, White & Dark Chocolate Bread Pudding with Irish Cream Sauce

· **Friday, March 18, 2005 ~ 6:00pm-9:00pm Cooking with Herbs and Spices 101** \$45.00

Description: Are you the cook who stands with the cupboard door open and absolutely no clue as to which herb or spice to season a dish? We'll help you demystify the exciting world of herbs and spices in this information-packed class. We'll discuss purchasing, storing, and rules-of-thumb regarding herbs and spices. Hopefully, Art's greenhouse will be producing a surplus of extra herb and spice plants that he'll be more than happy to share with you. Yes, he's just that kind of guy! Menu: Not sure yet, but we'll definitely be eating well and discovering the secrets of using herbs and spices to your culinary advantage!

· **Saturday, March 19, 2005 ~ 9:00am-2:00pm An Easter Dinner** \$75.00

Description: A five-hour course highlighting the selection process and cooking of several entree-worthy dishes. We'll also make appetizers, side dishes and a few desserts as well.

Menu: Tomato and Mozzarella Tart...Coleslaw...Baked Ham with Rum and Coke Glaze...Scalloped Potatoes...Green Beans with Roasted Red Onions...Tropical Carrot Cake with Coconut Cream Cheese Frosting

· **Sunday, March 20, 2005 ~ 10:00am-1:00pm Philadelphia Business Singles Network...Soups and Breads** \$45.00

Description: Join us for a great social event like no other! Good food and drink. And maybe some good new friends! A good time is always had by all! Please register early! This event IS open to the single public!!!

Menu: Southwestern Pumpkin Soup...Lemon Chicken and Brown Rice Soup...Beef Barley with Mushroom Soup...Irish Soda Bread...Focaccia...Cardamom-Pear Bread. If you would like further information about the Professional Business Singles Network, visit www.pbsninfo.com or call Ralph Israel at 610.348.5544.

· **Monday, March 21, 2005 ~ 6:00pm-9:00pm Play It Again, Ham...** \$45.00

Description: Trust me, you WILL have left-over ham to reinvent into other delicious meals the week after Easter. Let The Kitchen Workshop assist you on that journey! The recipes that you will learn to make this evening will force you to bake a ham in the future, for no other reason than to have leftovers...trust me! Menu: Ham and Potato Chowder...Ham, Cheese and Apple Toasts...Fried Noodles with Ham, Scallions and Cabbage...Cornmeal "Hamcakes"

· **Tuesday, March 22, 2005 ~ 10:00am-1:00pm Flavors of the Middle East** \$45.00

Description: Need an introduction to the foods of the Middle East? Jump on the flying culinary carpet and head due east this evening. Bring your appetite with you. Menu: Grilled Eggplant with Lebneh...Middle Eastern Chicken...Couscous with Dates and Almonds...Caramel-Pistachio Torte with Halvah and Dark Chocolate

· **Tuesday, March 22, 2005 ~ 6:00pm-9:00pm M.L. Flavors of the Middle East** \$45.00

Description: Need an introduction to the foods of the Middle East? Jump on the flying culinary carpet and head due east this evening. Bring your appetite with you.

Menu: Grilled Eggplant with Lebneh...Middle Eastern Chicken...Couscous with Dates and Almonds...Caramel-Pistachio Torte with Halvah and Dark Chocolate

· **Wednesday, March 23, 2005 ~ 6:00pm-9:00pm Saveur Cooks Italian** \$45.00

Description: This exciting class includes a recipe booklet, Saveur tote bag filled with samples and coupons and a one-year (9 issues) subscription to Saveur magazine so you can continue your culinary adventure through Italy and beyond. Bring a friend and register today! Registration will also include a raffle to win some outstanding prizes!!!! Sign up early!!!!

Menu: Crostini with Liver and Porcini Pate...Pasta Verde...Ragu Alla Bolognese...Lasagna Verdi Al Fornon...Pollo Alla Cacciatora...Cime di Rapa Affogate Alla Pugliese...Tiramisu

· **Thursday, March 24, 2005 ~ 6:00pm-9:00pm It's Greek To Me** \$45.00

Description: OOMPHA! This class features all new recipes. Always a huge hit, the flavors of Greece will once again shine at The Kitchen Workshop for three hours.

Menu: Tzatziki (A Cucumber Yogurt Dip with Dill)...Greek Country Salad...Greek-Style Shrimp with Pasta...Greek Sesame Seed Candy

· **Friday, March 25, 2005 ~ 6:00pm-9:00pm Seafood Celebration!** \$45.00

Description: Don't know the first thing about fresh seafood? Please join us for this introductory course celebrating how lucky we are to be able to go to our local supermarket and be bedazzled by the array of fresh seafood in the case! A class certainly worthy of the "Good Eats" seal! A great way to spend a Friday night with friends who enjoy cooking. Register early as this class fills up quickly.

Menu: Cod in Tarragon Tomato Broth...Seared Scallops with Orange-Ginger Sauce... Sear-Roasted Salmon Fillets with Lemon-Ginger Butter...Crab Cakes with Cucumber-Caper Tartar Sauce

· **Saturday, March 26, 2005 ~ 9:00am-noon Easter Breakfast Breads** \$45.00

Description: Afraid of yeast? Don't be! Attend this class to see how easy impressive breads can be made to adorn your morning breakfast table, as well as your palate. This is a great introductory class for the beginner bread baker.

Menu: Challah...Hot Cross Buns...Irish Soda Bread...Maple-Pecan Sticky Buns...

· **Saturday, March 26, 2005 ~ 2:00pm-5:00pm Parent and Child Cooking Together** \$70.00

Description: Spend this Saturday morning with your child at The Kitchen Workshop and build memories while learning how to make delicious food together in the kitchen. The fee of \$70.00 includes both parent and child. Fathers and sons are welcome, as well! We'll also discuss nutrition and kitchen safety issues in this class.

Menu: Tossed Green Salad with Homemade Dressing...Bacon-Wrapped Meatloaf...Whipped Ricotta Potatoes...Fresh String Beans...Black and White Cupcakes...

· **Sunday, March 27, 2005 ~ Happy Easter**

· **Monday, March 28, 2005 ~ 6:00pm-9:00pm Let the Good Times Roll!** \$45.00

Description: Cajun ingredients and how to make them into outstanding dishes. Bring your appetite to this class!

Menu: Shrimp Creole...Red Beans and Rice...Cajun-Style Corn and Tomatoes with Fried Okra...Lemon-Buttermilk Sorbet

· **Tuesday, March 29, 2005 ~ 10:00am-1:00pm Fearless Baking** \$45.00

Description: Have no fear, Art is here. Let me help you begin your journey into the wonderful world of scratch baking. It's really not as complicated as it appears. If you have the willingness to learn, you have fifty percent of the challenge conquered. With a few basic measuring rules and understanding, how certain ingredients work, you'll be well on your way to the joys of baking in no time at all!

Menu: Sticky Buns...Chocolata Cake with Chocolate Butter Cream Frosting...Pizza...Orange-Almond Biscotti

· **Tuesday, March 29, 2005 ~ 6:00pm-9:00pm Rice is Nice** \$45.00

Description: Are you only familiar with the Uncle Ben's package of converted rice? If you are, perhaps you should keep that information to yourself. If that is the case, a whole new world of rice possibilities awaits you! Rice is hot and tonight we'll learn about different types of rice and how to use this versatile grain we'll, it's actually a grass...we'll talk...You'll learn now versatile rice can be....everything from appetizers to desserts and all the courses in between! Bring your appetite please.

Menu: Rice with Spinach and Feta Cheese...Risotto with Butternut Squash and Leeks...Paella...Really Good Rice Pudding

· **Wednesday, March 30, 2005 ~ 6:00pm-9:00pm Saveur Cooks French** \$45.00

Description: This exciting class includes a recipe booklet, Saveur tote bag filled with samples and coupons and a one-year (9 issues) subscription to Saveur magazine so you can continue your culinary adventure through France and beyond. Bring a friend and register today! Registration will also include a raffle to win some outstanding prizes!!!! Sign up early!!!!

Menu: Grougeres...Salade des Moines...Soup a l'Oignon Gratinee...Sole Meuniere...Poussin Vallee d'Auge...Gratin Dauphinois...Soufflé au Chocolat

· **Thursday, March 31, 2005 ~ 6:00pm-9:00pm Global Appetizers** \$45.00

Description: Savory and delicious appetizers from around the world. Fasten your seat-belt...we'll be taking the Concord!

Menu: Tzatziki (A Cucumber Yogurt Dip with Dill)...Chicken Satays with Spicy Peanut Dipping Sauce...Hummus...Caponata (an Italian Eggplant Relish)...Potstickers with Spicy Dipping Sauce