
















Available for:  
Special Occasions  
Corporate Team Building  
Birthday Parties

The **Kitchen Workshop**  
Hands-on Cooking Classes

Things are cooking  
at The Kitchen  
Workshop!

**April 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 <a href="http://www.kitchen-workshop.com">www.kitchen-workshop.com</a></p>		<p><b>Young Adult Cooking Camps</b> Weekly classes beginning June 27th What a great opportunity for kids ages 12 and older this summer!</p>			<p><b>1</b> 6:00pm-9:00pm Here Chicken Little... </p>	<p><b>2</b> 9:00am-noon Let the Good Times Roll!  2:00pm-5:00pm Sweet and Savory Pies and Tarts</p>
<p><b>3</b> 9:00am-noon Cake Walk Favorites  3:00pm-5:00pm L. J.'s Birthday</p>	<p><b>4</b> 6:00pm-9:00pm Stick Me With A Fondue Fork! I'm Done!</p>	<p><b>5</b> 6:00pm-9:00pm <b>An Evening with the Butcher / Beef</b> </p>	<p><b>6</b> 6:00pm-9:00pm One Pan Pasta Meals </p>	<p><b>7</b> 6:00pm-9:00pm <b>Cookbook Discussion</b> </p>	<p><b>8</b> 6:00pm-9:00pm Pizza and Company </p>	<p><b>9</b> 11:00am-2:00pm Hynd Private Bride Maids Party  3:00pm-5:00pm Joan Levin Birthday Party</p>
<p><b>10</b> 9:00am-11:00am <b>Basic Knife Skills</b> </p>	<p><b>11</b> 6:00pm-9:00pm Take a WOK on the Wild Side</p>	<p><b>12</b> 6:00pm-9:00pm Say Cheese! </p>	<p><b>13</b> 6:00pm-9:00pm Meatless Meals</p>	<p><b>14</b> 6:00pm-9:00pm 30 Minute Meals</p>	<p><b>15</b> 6:00pm-9:00pm Sensational Springtime Salads </p>	<p><b>16</b> 9:00am-noon Think Spring!  2:00pm-5:00pm Play It Again, Ham...</p>
<p><b>17</b> 10am-1pm Philadelphia Business Singles Network...Crazy for Crepes</p>	<p><b>18</b> 6:00pm-9:00pm If the Choux Fits... </p>	<p><b>19</b> 6:00pm-9:00pm Cooking for One OR Two</p>	<p><b>20</b> 6:00pm-9:00pm Lost in Spice </p>	<p><b>21</b> 6:00pm-9:00pm It's Greek To Me </p>	<p><b>22</b> 6:00pm-9:00pm All the Raj </p>	<p><b>23</b> 9:00am-noon <b>Parent and Child Grilling Together</b>  2:00pm-5:00pm <b>Cooking Italian Classics with Saveur Magazine</b></p>
<p><b>24</b> 9:00am-noon Cooking with Phyllo and Puff Pastry  2:00pm-5:00pm Classic Southwestern</p>	<p><b>25</b> 7pm-9pm Longwood Gardens</p>	<p><b>26</b> 6:00pm-9:00pm Art's Egg-celent Adventure </p>	<p><b>27</b> 6:00pm-9:00pm At the Italian Table</p>	<p><b>28</b> 6:00pm-9:00pm <b>Cooking French Classics with Saveur Magazine</b></p>	<p><b>29</b> 6:00pm-9:00pm Make it with Mushrooms </p>	<p><b>30</b> 11:00am-1:00pm Laura McQuestin's Birthday Party </p>

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

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



**The Kitchen Workshop**  
Hands-on Cooking Classes

- **Friday, April 1, 2005 ~ 6:00pm-9:00pm Here Chicken Little...** \$45.00  
Description: The many delicious dishes that chicken is the main attraction in, is truly amazing. Join us for an evening of some revamped retro dishes and perhaps some new ones for you to add to your recipe files.  
Menu: Chicken Satays with Spicy Peanut Dipping Sauce...Chicken Kiev...Chicken Curry...Chicken Cacciatore
- **Saturday, April 2, 2005 ~ 9:00am-noon Let the Good Times Roll!** \$45.00  
Description: What a way to get the weekend started! We'll discuss common 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
- **Saturday, April 3, 2005 ~ 2:00pm-5:00pm Sweet and Savory Pies and Tarts** \$45.00  
Description: We will help you demystify the entire pie-making and tart experience from crust to filling. Paying extra-special attention to crusts and thickeners. Have NO fear!  
Menu: Apple Pie...Quiche Lorraine...Pecan Pie...Rustic Pear and Walnut Galette...Lemon Tart
- **Sunday, April 3, 2005 ~ 9:00am-noon Cake Walk Favorites** \$45.00  
Description: Join us for a great Saturday morning class featuring delicious Spring cakes.  
Menu: Hummingbird Cake...Lemon Layer Cake with Lemon Curd and Mascarpone...Chocolate-Peanut Butter Cake with Cream Cheese and Butterfinger Frosting
- **Sunday, April 3, 2005 ~ 3:00pm-5:00pm L. J.'s Birthday** \$  
Description: And he returns again this year to celebrate his birthday with more pizza and cupcakes! Interested in having your child's or grandmother's birthday party at The Kitchen Workshop? Please call Art for more information at 610.993.2665.
- **Monday, April 4, 2005 ~ 6:00pm-9:00pm Stick Me With A Fondue Fork! I'm Done!** \$45.00  
Description: Dust off the old avocado green fondue pot after you bring them up from the basement...what's old is new again...one more time! Learn what a great and fun piece of cooking equipment to have at the ready when you want to entertain. We'll enjoy many delicious savory and sweet types of fondue this evening, so come hungry!  
Menu: Gruyere Fondue...Cheddar Tomato Fondue...Caramel Cognac Fondue...Chocolate and Coconut Cream Fondue
- **Tuesday, April 5, 2005 ~ 6:00pm-9:00pm An Evening with the Butcher/Beef** \$ 45.00 **Bring a friend for FREE!**  
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 you 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...French Onion Salisbury Steak
- **Wednesday, April 6, 2005 ~ 6:00pm-9:00pm One Pan Pasta Meals** \$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 your 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
- **Thursday, April 7, 2005 ~ 6:00pm-9:00pm Cookbook Discussion** \$45.00 **Bring a friend for FREE!**  
Description: Please join us for our cookbook discussion group! Jo-An Rehtin, food contributor to The Daily Local News 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.
- **Friday, April 8, 2005 ~ 6:00pm-9:00pm Pizza and Company** \$45.00  
Description: Think pizza from your home oven is possible? Think again. Once you tasted a pizza fresh from your oven, you won't ever care again how many pizzas you can get from Dominos for ten bucks. Simple, easy & delicious. Trust us!  
Menu: Basic Pizza Crust...Whole Wheat Pizza Crust...Pizza Sauce...Ricotta Calzones...Grilled Vegetable Stromboli...Pizza Margherita
- **Saturday, April 9, 2005 ~ 11:00am-2:00pm Hynd Private Bride Maids Party** \$45.00  
Description: Interested in holding a private party here in a unique and educational setting? Contact Art at 610.993.2665.
- **Saturday, April 9, 2005 ~ 3:00pm-5:00pm Joan Levin Birthday Party** \$15.00  
Description: Yes, you can hold birthday parties at The Kitchen Workshop! Please call Art for further details at 610.993.2665.
- **Sunday, April 10, 2005 ~ 9:00am-11:00am Basic Knife Skills** \$25.00  
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: We'll make a huge pot of Vegetable Soup, so please bring containers to take extra soup home with you!
- **Monday, April 11, 2005 ~ 6:00pm-9:00pm Take a WOK on the Wild Side** \$45.00  
Description: After attending this class, you'll be able to whip up some scrumptious Wok dishes which you never dreamed possible, in no time flat! Better than Chinese take-out!  
Menu: Tropical Spring Rolls with Dipping Sauce...Spicy Beef with Peppers...Stir-Fried Bok Choy with Ginger...Shrimp and Scallops with Snow Peas



# The Kitchen Workshop

Hands-on Cooking Classes

• **Tuesday, April 12, 2005 ~ 6:00pm-9:00pm Say Cheese!** \$45.00

Description: Who doesn't like cheese? This is a cheese lover's class taking common "cheese dishes" and making them into something very special. A class to double up on your Lipitor if you plan to attend!

Menu: Parmesan and Cheddar Cheese Soufflé...Classic Gruyere Fondue...Tomato, Mozzarella and Basil Appetizer  
Tart...Ricotta Cheesecake with Fresh Berries

• **Wednesday, April 13, 2005 ~ 6:00pm-9:00pm Meatless Meals** \$45.00

Description: Are you trying to cut down on the amount of meat you consume each week? This is just the class for you. You'll learn flavor-packed dishes without missing the oink, moo, or cluck!

Menu: Mushroom Ragu with Soft Polenta...Lentil Burritos...Swiss Chard Gratin

• **Thursday, April 14, 2005 ~ 6:00pm-9:00pm 30 Minute Meals** \$45.00

Description: Short on time but still want a delicious home-cooked and nutritious meal? This class is for you. We'll discuss time-saving techniques and learn delicious new recipes.

Menu: Catfish with Lemon Herbed Cream...Southwest Turkey Burgers...Chicken Athena...French Onion Salisbury Steak

• **Friday, April 15, 2005 ~ 6:00pm-9:00pm Sensational Springtime Salads** \$45.00

Description: You'll learn in this class how to "compose" a salad and be introduced to new ingredients to make this quick but healthy entree interesting and delicious.

Menu: Tuna and White Bean Salad...Warm Ginger Steak Salad...Pear, Blue Cheese and Curried Pecan Salad...Island Pork Tenderloin Salad

• **Saturday, April 16, 2005 ~ 9:00am-noon Think Spring!** \$45.00

Description: A great menu highlighting dishes which are great to have in your arsenal when entertaining.

Menu: Watercress, Radish, and Endive Salad with Mustard Vinaigrette...Roasted Salmon with Cucumber Sour Cream...Roasted Sugar Snap Peas with Fleur De Sel...Lemon-Cream Meringue Tarts

• **Saturday, April 16, 2005 ~ 2:00pm-5:00pm Play It Again, Ham...** \$45.00

Description: Do you, too, have leftovers from a ham dinner with no unearthly idea as to how to disguise them from your family the week after at dinnertime? The recipes which 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"

• **Sunday, April 17, 2005 ~ 10am-1pm Philadelphia Business Singles Network...Crazy for Crepes** \$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! What's old is new again...how true! Learn the basics of crepe making and how creative you can be in filling them for lunch, dinner, or dessert.

Menu: Basic Crepe Batter...Crab and Mushroom Crepes...Ham and Gruyere Crepes...Crepes Suzette If you would like further information about the Professional Business Singles Network, visit [www.pbsninfo.com](http://www.pbsninfo.com) or call Ralph Israel at 610.348.5544.

• **Monday, April 18, 2005 ~ 6:00pm-9:00pm If the Choux Fits...** \$45.00

Description: 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

• **Tuesday, April 19, 2005 ~ 6:00pm-9:00pm Cooking for One OR Two** \$45.00

Description: Don't want the endless leftovers when living by yourself or with just one other person? This is the class for you!

Menu: Curried Chicken Salad...Peperonata Shrimp with Almond Orange Couscous...Greens and Chops with Parmesan Pasta...Ham and Potato Chowder

• **Wednesday, April 20, 2005 ~ 6:00pm-9:00pm Lost in Spice** \$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 with? 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.

Menu: Not sure yet, but we'll definitely be eating well and discovering the secrets of using herbs and spices to your culinary advantage!

• **Thursday, April 21, 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...Baklava

• **Friday, April 22, 2005 ~ 6:00pm-9:00pm All the Raj** \$45.00

Description: A great introduction to Indian cooking concentrating on indigenous Indian ingredients and techniques. Please join us for this exotic cuisine.

Menu: Tandoori-Style Chicken...Cucumber-Mint Raita...Green Beans with Fresh Tomato Chutney...Cardamom-Almond Custard



# The Kitchen Workshop

Hands-on Cooking Classes

- **Saturday, April 23, 2005 ~ 9:00am-noon Parent and Child Grilling Together** \$70.00  
**Description:** Rise and shine this Saturday morning and get grilling with your kids! The season is almost upon us where the grill will be fired-up frequently. A great introductory class featuring grilling do's and don'ts, grilling safety and sanitation. The fee of \$70.00 includes both parent AND child.  
**Menu:** Cheddar Cheese Stuffed Burgers...Homemade Ketchup...Honey Mustard...BBQ Chicken...Grilled Vegetables...Vanilla Ice Cream with Grilled Fruit
- **Saturday, April 23, 2005 ~ 2:00pm-5:00pm Cooking Italian Classics with Saveur Magazine** \$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...Pollo Alla Cacciatora...Cime di Rapa Affogate Alla Pugliese...Tiramisu
- **Sunday, April 24, 2005 ~ 9:00am-noon Cooking with Phyllo and Puff Pastry** \$45.00  
**Description:** Attend this class to see how versatile these readily available products are to use. From appetizers to desserts, you'll be amazed at just how easy both are to use.  
**Menu:** Apple and Walnut Strudel...Spanakopita triangles...Brie en Croute...Chicken Wellington with Bearnaise Sauce
- **Sunday, April 24, 2005 ~ 2:00pm-5:00pm Classic Southwestern Cooking** \$45.00  
**Description:** Learn all about the staples of the "South-western Kitchen" and how to combine these ingredients to awe your family and friends!  
**Menu:** Corn Soup Ole...Chicken Flautas...Chilies Rellenos...Baked Squash Casserole...Frozen Margarita Pie
- **Tuesday, April 26, 2005 ~ 6:00pm-9:00pm Art's Egg-celent 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...Cheese Soufflé...Quiche Lorraine...Individual Chocolate Soufflés
- **Wednesday, April 27, 2005 ~ 6:00pm-9:00pm At the Italian Table** \$45.00  
**Description:** Who doesn't love Italian food? Join us for a great class featuring dishes from the country shaped like a boot!  
**Menu:** Leek, Bread and Tomato Soup...Pistachio Apple Salad...Pork Chops Pizzaiola...Spinach Gnocchi...Tuscan Stuffed Peppers...Cannoli Cookie Stacks
- **Thursday, April 28, 2005 ~ 6:00pm-9:00pm Cooking French Classics with Saveur Magazine** \$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...Gratin Dauphinois...Soufflé au Chocolat
- **Friday, April 29, 2005 ~ 6:00pm-9:00pm Make it with Mushrooms** \$45.00  
**Description:** Learn about the familiar, as well as the unusual mushrooms available in the produce department of your local grocery store and their many uses.  
**Menu:** Wild Mushroom Bread Pudding...Grilled Chicken Breasts with Wild Mushroom Sauté...Baked Penne Pasta with Wild Mushroom Ragout
- **Saturday, April 30, 2005 ~ 11:00am-1:00pm Laura's McQuestin's Birthday Party** \$15.00  
**Description:** Would you like to celebrate your well child's birthday here? Call Art for further details. Call 610.993.2665.

## Take one of the following classes and bring a friend for FREE!!!

### April 5th—An Evening with the Butcher/Beef

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 you beef questions to this class and learn "hands-on" from a true expert! We'll also do a lot of cooking as well.



### April 7th—Cookbook Discussion

Please join us for our cookbook discussion group!

Jo-An Rehtin, food contributor to The Daily Local News and Culinary Consultant, will lead our discussion of Ruth Reichl's "The Gourmet Cookbook" and then we'll cook several recipes from the cookbook.

