

Available for:
Special Occasions
Corporate Team Building
Birthday Parties



The Kitchen Workshop

Hands-on Cooking Classes

Things are cooking
at The Kitchen
Workshop!

May 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 10:00am-1:00pm Simple Secrets to Everyday Cooking	2 Out to Lunch	3 6:00pm-9:00pm Pizza and Friends 	4 11:00am-2:00pm Great Grains and Elegant Beans 6:00pm-9:00pm Great Grains and Elegant Beans 	5 6:00pm-9:00pm It's a Cinco de Mayo Fiesta!	6 7:00pm-10:00pm Eileen Private Party 	7 11:00am-2:00pm Private Party / Joe  3:00pm-6:00pm Savory and Sweet Pies and Tarts
8 9:00am-12:00pm Mother's Day Brunch	9 Out to Lunch 6:00pm-9:00pm Cooking Italian Classics with Saveur Magazine	10 11:00am- 2:00pm Are You A Fish Out of Water??? 6:00pm-9:00pm Are You A Fish Out of Water???	11 6:00pm-9:00pm Saveur Cooks American	12 6:00pm-9:00pm Quick, Healthy and Delicious	13 6:00pm-9:00pm A Taste of the Gulf Coast 	14 11:00am-1:30pm Emily's Birthday Party  2:00pm-5:00pm Main-Dish Salads 
15 9:00am-noon Cake Walk Favorites 1:00pm-3:00pm Basic Knife Skills 	16 Out to Lunch	17 6:00pm-9:00pm Pool-Side Appetizers 	18 6:00pm-9:00pm Use Your Bean- Vanilla Bean, That Is!	19 11:00am-2:00pm Cooking and Growing Fresh Herbs 6:00pm-9:00pm Cooking and Growing Fresh Herbs	20 6:00pm-9:00pm Philadelphia Business Singles Network... Gather Around the Grill	21 9:00am-noon Parent and Child Grilling Together  2:00pm-5:00pm Cake Walk Favorites
22 9:00am-noon Fresh Pasta 101 	23 Out to Lunch 6:00pm-9:00pm Cooking French Classics with Saveur Magazine	24 6:00pm-9:00pm The "Meat" Goes On 	25 6:00pm-9:00pm One Pan Pasta Sautés 	26 6:00pm-9:00pm The Rajun Cajun	27 6:00pm-9:00pm Meatless Meals	28 9:00am-noon Cold Summer Soups 
29 9:00am-noon Chocolate Desserts 	30 Out to Lunch	31 6:00pm-9:00pm New Ways with Chicken Breasts 	<h3>Young Adult Cooking Camps</h3> <p>Weekly classes beginning June 27th What a great opportunity for kids ages 12 and older this summer!</p>			

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

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

- **Sunday, May 1, 2005 ~ 10:00am-1:00pm Simple Secrets to Everyday Cooking** \$45.00
Description: Have the pen ready to jot down dozens of quick tips, tricks, and hints to make your time in the kitchen more fun and enjoyable. Art will pass on time saving hints he's learned (usually the hard way!) in his more than two decades spent in the kitchen.
Menu: We'll make many of Art's favorites which he finds to be easy, delicious, and tasty!
- **Tuesday, May 3, 2005 ~ 6:00pm-9:00pm Pizza and Friends** \$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 and delicious. Trust us!
Menu: Basic Pizza Crust...Whole Wheat Pizza Crust...Pizza Sauce...Ricotta Calzones...Grilled Vegetable Stromboli...Pizza Margherita
- **Wednesday, May 4, 2005 ~ 11:00am-2:00pm Great Grains and Elegant Beans** \$45.00
Description: Trying to add more beans and grains to your diet? Attend this mouth-watering class to find out how easy and delicious cooking with beans and grains can be. You'll be introduced to many new grains in this class.
Menu: Quinoa and Black Bean Salad...Soft Ragu with Mushroom Polenta...White Beans with Roasted Tomatoes...Summer Minestrone with Pesto
- **Wednesday, May 4, 2005 ~ 6:00pm-9:00pm Great Grains and Elegant Beans** \$45.00
Description: Trying to add more beans and grains to your diet? Attend this mouth-watering class to find out how easy and delicious cooking with beans and grains can be. You'll be introduced to many new grains in this class.
Menu: Quinoa and Black Bean Salad...Soft Ragu with Mushroom Polenta...White Beans with Roasted Tomatoes...Summer Minestrone with Pesto
- **Thursday, May 5, 2005 ~ 6:00pm-9:00pm It's a Cinco de Mayo Fiesta!** \$45.00
Description: Ole,Ole. It's a fiesta at The Kitchen Workshop. Come join us for an evening of delicious food and learning! Move over Taco Bell!
Menu: Sangria...Mushroom Empanadas...Mexican Chopped Salad with Honey-Lime Dressing...Chicken Enchiladas with Red Chili Sauce...Mexican Rice...Grilled Tequila-Lime Pineapple with Vanilla Ice Cream
- **Friday, May 6, 2005 ~ 7:00pm-10:00pm Eileen Private Party** \$45.00
Description: Interested in holding a private party here in a unique and educational setting? Contact Art at 610.993.2665.
- **Saturday, May 7, 2005 ~ 3:00pm-6:00pm Savory and Sweet 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
- **Saturday, May 7, 2005 ~ 11:00am-2:00pm Private Party / Joe** \$45.00
Description: Interested in holding a private party here in a unique and educational setting? Contact Art at 610.993.2665.
- **Sunday, May 8, 2005 ~ 9:00am-12:00pm Mother's Day Brunch** \$45.00
Description: Spend the morning with your mother at The Kitchen Workshop learning, eating well, and spending time with the only mother you have. We'll be preparing a delicious brunch together, having fun, and making new memories for the both of you.
Menu: Pear-Cardamom Bread...Mesclun, Apple, Pecan, and Bleu Cheese Salad...Crab and Roasted Red Pepper Strata...Pecan Praline Bacon...O.J...coffee and assorted teas
- **Monday, May 9, 2005 ~ 6:00pm-9:00pm 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. You'll receive a tote bag with culinary goodies from Saveur magazine, as well. Registration will also include a chance to win some wonderful door prizes!! Sign up early!!
Menu: Crostini with Liver and Porcini Pate...Pasta Verde...Pollo Alla Cacciatora...Cime di Rapa Affogate Alla Pugliese...Tiramisu
- **Tuesday, May 10, 2005 ~ 11:00am-2:00pm Are You A Fish Out of Water???** \$45.00
Description: If you have no idea about how to select or cook anything with fins, gills, and a tail, please join us for this informative class about everything fishy! A great introductory class to fish cookery.
Menu: Baked Flounder Rolls with Tomato, Red Pepper, and Bacon...Pan-Seared Talapia with Chile-Lime Butter...Haddock in Charmoula Sauce (a Moroccan marinade)...Pan-Seared Salmon with Assorted Compound Butters
- **Tuesday, May 10, 2005 ~ 6:00pm-9:00pm Are You A Fish Out of Water???** \$45.00
Description: If you have no idea about how to select or cook anything with fins, gills, and a tail, please join us for this informative class about everything fishy! A great introductory class to fish cookery.
Menu: Baked Flounder Rolls with Tomato, Red Pepper, and Bacon...Pan-Seared Talapia with Chile-Lime Butter...Haddock in Charmoula Sauce (a Moroccan marinade)...Pan-Seared Salmon with Assorted Compound Butters
- **Wednesday, May 11, 2005 ~ 6:00pm-9:00pm Saveur Cooks American** \$45.00
Description: Saveur magazines' latest class features true American cuisine. Registration fee includes a one year (9 month) subscription to Saveur magazine, a recipe booklet, tote bag full of culinary goodies, and a chance to win fabulous door prizes.
Menu: To be announced.

- **Thursday, May 12, 2005 ~ 6:00pm-9:00pm Quick, Healthy and Delicious** \$45.00
Description: Summer weekends at the shore are right around the corner. Attempting to eat a little better? Attend this class to find out easy and delicious eating healthier can be!
Menu: Crab Pot Stickers with Sesame-Ginger Dipping Sauce...Mixed Green Salad...Seared Salmon with Orange Glaze...Green Bean...Sesame Rice...Mixed Fruit Salad
- **Friday, May 13, 2005 ~ 6:00pm-9:00pm A Taste of the Gulf Coast** \$45.00
Description: Discover the local foods common to the surroundings near the Gulf of Mexico. A "gumbo" of Southern cooking, Cajun, Tex-Mex and cuisines from countries such as Greece, Italy, France, Africa to name a few. Don't eat lunch on the day of this class!
Menu: Hot Cuban Black Bean Dip...Crawfish Etouffe...'Sippi Slaw...Hush Puppies...Peanut Butter Pie
- **Saturday, May 14, 2005 ~ 11:00am-1:30pm Emily's Birthday Party** \$15.00
Description: Looking for a unique place to hold your child's birthday party? Please contact Art at 610.993.2665 for further details.
Menu: Lemonade, Homemade Pizza, Sugar Cookies
- **Saturday, May 14, 2005 ~ 2:00pm-5:00pm Main-Dish Salads** \$45.00
Description: Cool, refreshing, and a cinch to prepare, salads are a healthy and delicious way to eat in the summertime.
Menu: Tuna and White Bean Salad...Warm Ginger Steak Salad...Pear, Blue Cheese and Curried Pecan Salad...Island Pork Tenderloin Salad
- **Sunday, May 15, 2005 ~ 9:00am-noon Cake Walk Favorites** \$45.00
Description: Join us for a delicious Sunday 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, May 15, 2005 ~ 1:00pm-3:00pm Basic Knife Skills** \$45.00
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: Salsa of many sizes and shapes, including a fruit salsa, or two!
- **Tuesday, May 17, 2005 ~ 6:00pm-9:00pm Pool-Side Appetizers** \$45.00
Description: Are you always asked to bring a "nibble" when going to a friends house during the summer months? Join us for this class which is full of new and refreshing summer appetizer ideas. Some grilling required!
Menu: Tropical Shrimp Quesadillas...Chipotle Black Bean Salsa...Korean Grilled Beef Skewers with Far East Summer Slaw...Sangria Spiced Melon...Pico de Gallo
- **Wednesday, May 18, 2005 ~ 6:00pm-9:00pm Use Your Bean-Vanilla Bean, That Is!** \$45.00
Description: The new "Hot" flavor in the culinary world has been used mostly in the preparation of desserts in the past. Fasten your seat belts! Vanilla will now shine in many different places during the course of a meal. Please join us for this interesting and tasty class!
Menu: Vanilla Shrimp Crostini...Sweet and Sassy Vanilla Slaw...Honey Vanilla Glazed Pork Tenderloin...Vanilla Green Beans Almondine...Chunky Apple Cake with Vanilla Butter Sauce
- **Thursday, May 19, 2005 ~ 11:00am-2:00pm Cooking and Growing Fresh Herbs** \$45.00
Description: Hopefully, Art's greenhouse is now producing a surplus of extra herb plants which he'll be more than happy to share with you. Yes, he's just that kind of guy! Bring you herb questions to class, please.
Menu: Pesto...Chimichurri Sauce...Mixed Greens with Fresh Herb Vinaigrette...Fresh Herb Frittata...Cherry Tomatoes with Fresh Herbs...Fresh Herb Potato Salad
- **Thursday, May 19, 2005 ~ 6:00pm-9:00pm Cooking and Growing Fresh Herbs** \$45.00
Description: Hopefully, Art's greenhouse will be producing a surplus of extra herb and spice plants which he'll be more than happy to share with you. Yes, he's just that kind of guy!
Menu: Pesto...Chimichurri Sauce...Mixed Greens with Fresh Herb Vinaigrette...Fresh Herb Frittata...Cherry Tomatoes with Fresh Herbs...Fresh Herb Potato Salad
- **Friday, May 20, 2005 ~ 6:00pm-9:00pm Philadelphia Business Singles Network... Gather Around the Grill** \$45.00
Description: Join us for an evening of socializing and grilling at The Kitchen Workshop. You're sure to make new friends and learn some new and delicious grilling recipes, just in time for the summer grilling season.
Menu: Fresh Salsa with Tortilla Chips...Grilled Steak Salad...Grilled Shrimp Creole...Red Beans and Rice..Grilled Banana Sundaes If you would like further information about the Professional Business Singles Network, visit www.pbsninfo.com or call Ralph Israel at 610.348.5544.
- **Saturday, May 21, 2005 ~ 9:00am-noon Parent and Child GrillingTogether** \$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, May 21, 2005 ~ 2:00pm-5:00pm Cake Walk Favorites** \$45.00

Description: Join us for a great Saturday afternoon 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, May 22, 2005 ~ 9:00am-noon Fresh Pasta 101** \$45.00

Description: So much different than dried pasta, fresh pasta is easy and delicious to make without much effort at all.

Please join us for this wonderful class. Menu: Egg Pasta Dough...Spinach Pasta Dough...Patches and Peas...Cannelloni with Mushrooms...Linguini with Fresh Tomato and Basil Sauce

- **Monday, May 23, 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.

You'll receive a tote bag with culinary goodies from Saveur magazine, as well. Registration will also include a chance to win some wonderful door prizes!! Sign up early!!

Menu: Grougeres...Salade des Moines...Soup a 'l Oignon Gratinee...Sole Meuniere...Gratin Dauphinois...Souffle au Chocolat

- **Tuesday, May 24, 2005 ~ 6:00pm-9:00pm The "Meat" Goes On** \$45.00

Description: If you're trying to limit the amount of red meat in your diet, then you better be darn sure it's incredible when you do allow yourself this special treat! You'll discover the great taste and ease of preparation in grilling flank steak. Get ready to loosen your belt.

Menu: Grilled Beef Salad...Grilled Marinated Flank Steak with the following three different wet-marinades...Garlic-Shallot-Rosemary...Garlic-Ginger-Sesame...Garlic-Chile...Grilled Vegetables

- **Wednesday, May 25, 2005 ~ 6:00pm-9:00pm One Pan Pasta Sautés** \$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 Mushrooms and Brie...Clam and Red Pepper Penne...Penne with Sausage, Chard and Pine Nuts

- **Thursday, May 26, 2005 ~ 6:00pm-9:00pm The Rajun Cajun** \$45.00

Description: Learn all about 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

- **Friday, May 27, 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

- **Saturday, May 28, 2005 ~ 9:00am-noon Cold Summer Soups** \$45.00

Description: Easy, refreshing, and delicious...cold summer soups are a delicious addition to either a lunch or light dinner menu. Menu: Icy-Cold Spicy Gazpacho...Cold Curried Carrot and Coconut Milk Soup...Cold Avocado Soup with Chili

Coriander Cream...Strawberry Buttermilk Soup

- **Sunday, May 29, 2005 ~ 9:00am-noon Chocolate Desserts** \$45.00

Description: Summertime chocolate desserts...hmmmmmm...I'm going to have to give some thought to this! Please call if you'd like specific recipes! 610.993.2665 Art

Menu: I'm sure I'll do a chocolate ice cream something or other, a picnic-type brownie, and one more!

- **Tuesday, May 31, 2005 ~ 6:00pm-9:00pm New Ways with Chicken Breasts** \$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

Mother's Day Brunch

Sunday, May 8, 2005 ~ 9:00am-12:00pm

Spend the morning with your mother at The Kitchen Workshop learning, eating well, and spending time with the only mother you have. We'll be preparing a delicious brunch together, having fun, and making new memories for the both of you.

A Kitchen Workshop

Gift Certificate

Makes A Great Gift For Mother's Day, Father's Day, Graduations and Weddings!!!