

Available for:
Special Occasions
Corporate Team Building
Birthday Parties

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

Special \$10.00 Off
Coupon on Back

June 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Young Adult Cooking Camps Weekly classes beginning June 27th What a great opportunity for kids ages 12 and older this summer!			1 5:00pm-8:00pm Private Party/ Kimberly Veitch	2 6:00pm-9:00pm Wanna Salsa Anyone? 	3 6:00pm-9:00pm Grilling Class: Will You Marinate Me? 	4 9:00am-noon Perfect Picnic Salads 4:00pm-6:00pm Birthday Party/ Maria Morelli
5 10:00am-1:00pm Can't Boil Water??? Part 1	6 6:00pm-9:00pm Hook, Line and Sinkers 	7 10:00am-1:00pm Summertime Main-Dish Salads 6:00pm-9:00pm Team Building/SAP	8 6:00pm-9:00pm Quick, Light and Healthy	9 6:00pm-9:00pm Saveur Cooks Italian	10 6:00pm-9:00pm Grilling Class: Please Don't Rub Me The Wrong Way! 	11 9:00am-noon Strawberry Fields Forever... 2:00pm-5:00pm Parent and Child Cooking Mexican Food Together
12 10:00am-1:00pm Can't Boil Water??? Part 2	13 6:00pm-9:00pm Summer Fruit Tarts	14 11:00am-2:00pm Cool and Refreshing Summer Soups 6:00pm-9:00pm Cool and Refreshing Summer Soups	15 6:00pm-9:00pm Grilling Class: Grilling 101 	16 6:00pm-9:00pm Strawberry Fields Forever... 	17 6:00pm-9:00pm Private Party: Fitzgerald	18 2:00pm-5:00pm Saveur Cooks American 6:00pm-9:00pm Private Party: Pat Garland
19 9:00am-noon Father's Day Brunch/Private Party/Haggett SOLD OUT	20 11:00am-2:00pm Cooking with Summer Herbs 6:00pm-9:00pm Cooking with Summer Herbs	21 6:00pm-9:00pm Use Your Bean-Vanilla Bean, That Is!	22 6:00pm-9:00pm Summertime Main-Dish Salads 	23 11:00am-1:00pm Basic Knife Skills 6:00pm-8:00pm Basic Knife Skills	24 6:00pm-9:00pm Grilling Class: I Didn't Know You Could Grill That! 	25 9:00am-noon Grilling Class: Get Sauced, Barbecued, Sauced, That Is! 2:00pm-5:00pm Saveur Cooks French
26 10:00am-1:00pm Philadelphia Business Singles Network...Pizza, Pizza!	27 10:00am-1:00pm Summer Kid's Camp/ Week 1	28 6:00pm-9:00pm Grilling Class: Fire Starters 	29 6:00pm-9:00pm Private Party/ Karen MLFA Customer Appreciation	30 6:00pm-9:00pm Parent and Child Cooking Mexican Food Together	It's time to dust off your grill and get cooking! This month we are offering 6 Grilling Classes! Be sure to check them all out.	

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, Paoli, PA 19301 (Behind the Burger King)

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

- **Wednesday, June 1, 2005 ~ 5:00pm-8:00pm Private Party/Kimberly Veitch** \$45.00
Description: Looking for a unique place to gather with friends? Check out The Kitchen Workshop. Call Art for details.
- **Thursday, June 2, 2005 ~ 6:00pm-9:00pm Wanna Salsa Anyone?** \$45.00
Description: Think good salsa comes from opening up a jar? Learn how easy, delicious and versatile this condiment, which now out-sells ketchup, can be to make and enjoy! And if you think salsa is only made of tomatoes, you'll be in for a big surprise if you attend this class. We'll also cook several items which are perfect accompaniments to delicious homemade salsa.
Menu: Pico De Gallo...Strawberry-Balsamic Salsa...Pineapple-Mango Salsa...Salsa Verde...Cranberry-Avocado Salsa...Fresh Corn and Black Bean Salsa...and many accompanying grilled foods to serve them on
- **Friday, June 3, 2005 ~ 6:00pm-9:00pm Grilling Class: Will You Marinate Me?** \$45.00
Description: A perfect class for you grilling aficionados out there. We'll discuss marinating in depth and fire up the grill in order to sample the fruits of your new-found knowledge.
Menu: We will make more than a half dozen different marinades pairing them each with either beef, poultry or seafood and then cook them on the grill.
- **Saturday, June 4, 2005 ~ 9:00am-noon Perfect Picnic Salads** \$45.00
Description: Always in a quandary when asked to bring a food item to a picnic or family gathering? Worry no more after attending this class. Learn several new delicious salads to brighten up the "dog days" of summer.
- **Saturday, June 4, 2005 ~ 4:00pm-6:00pm Birthday Party/Maria Morelli**
Description: Interested in having your child's birthday party here? Call Art at 610.993.2665.
- **Sunday, June 5, 2005 ~ 10:00am-1:00pm Can't Boil Water???** / Part 1 \$45.00
Description: Obtain a basic working knowledge of the kitchen by attending this two-part series. We'll discuss stocking a pantry, knife selection, pots, pans, etc. We'll also cover several "master" recipes from which you can use to springboard from and make many additional delicious meals. Sign up for both weeks for only \$75.00.
- **Monday, June 6, 2005 ~ 6:00pm-9:00pm Hook, Line and Sinker** \$45.00
Description: Are you always perplexed by the vast selection of fresh fish at the grocery store? Let us help to decipher the fish counter for you. We will also cook many enticing fish dishes this evening. Menu: Salmon with Citrus-Mint Gremolata...Tuna with Mint-Mango Chutney.....Sea Bass with Citrus and Soy on Asian Couscous
- **Tuesday, June 7, 2005 ~ 10:00am-1:00pm Summertime Main-Dish Salads** \$45.00
Description: Healthy and light, but full of flavor, the new salads you learn how to make this evening are sure to soon become family favorites. See you in class.
Menu: Bib & Cilantro Salad with Shrimp & Toasted Corn...Asian Steak, Watercress & Spinach Salad with Hoisin Vinaigrette...Arugula & Fried Mozzarella Salad with Tomato-Basil Vinaigrette...Grilled Eggplant Salad with Feta, Pine Nuts & Garlicky Yogurt Dressing
- **Tuesday, June 7, 2005 ~ 6:00pm-9:00pm Team Building/SAP** \$45.00
Description: Looking for a new venue to get your employees to work together a little better or to just plain get out and have some fun? Check our web-site for team-building information or call Art at 610.993.2665.
- **Wednesday, June 8, 2005 ~ 6:00pm-9:00pm Quick, Light and Healthy** \$45.00
Description: What more is there to say? Are you pressed for time but want really healthy and delicious food to feed yourself and your family? This is the class for you. Menu: Thai Pasta with Turkey...Fish Tacos with Green Salsa...Greek Orzo with Shrimp, Feta and Artichokes...Lemon-Buttermilk Sorbet
- **Thursday, June 9, 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. 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
- **Friday, June 10, 2005 ~ 6:00pm-9:00pm Grilling Class: Please Don't Rub Me The Wrong Way!** \$45.00
Description: We'll cover the basics of making and applying dry rubs to poultry, seafood, beef and vegetables in order to add more flavor to foods cooked on the grill. Bring your appetite to this evening's class!
Menu: Basic Barbecue Rub...Kansas City Sweet and Smoky Rub...Lone Star Steak Rub...Failproof Fish Cure...Ragin' Cajun Rub...Fajita Rub...Jamaican Jolt...We'll be using these rubs when we grill beef, poultry and seafood.
- **Saturday, June 11, 2005 ~ 9:00am-noon Strawberry Fields Forever...** \$45.00
Description: Freshly picked and locally grown, strawberries are, unfortunately, not around for very long. Attend this class for mouth-watering new ways to prepare this popular spring berry.
Menu: Strawberry Crisp...Tuxedo-Clad Chocolate Dipped Strawberries...Roasted Strawberry Shortcakes with Vanilla Biscuits...Strawberry Salsa...Strawberry Buttermilk Soup
- **Saturday, June 11, 2005 ~ 2:00pm-5:00pm Parent and Child Cooking Mexican Food Together** \$70.00
Description: Plan to spend the morning with your child at The Kitchen Workshop discovering the flavors of Mexico. What a great way to spend quality time with your child and introduce them to new foods. The fee of seventy dollars covers both the parent and child. Menu: Pico de Gallo...Flour Tortillas...Chicken Fajitas with all the trimmings...Refried Black Beans...Mexican Chocolate Ice Cream

- **Sunday, June 12, 2005 ~ 10:00am-1:00pm Can't Boil Water???** / **Part 2** \$45.00
Description: Obtain a basic working knowledge of the kitchen by attending this two-part series. We'll discuss stocking a pantry, knife selection, pots, pans, etc. We'll also cover several "master" recipes from which you can use to springboard from and make many additional delicious meals.
- **Monday, June 13, 2005 ~ 6:00pm-9:00pm Summer Fruit Tarts** \$45.00
Description: Are you constantly impressed by those dazzling fruit tarts in the bakery case? Attend this class to see just how easy it is to make and assemble all the components of these works of art in less than an hour or two. The result will be delicious and beautiful. All attendee will take a finished fruit tart home with them.
Menu: Pate Sucre (Sugar crust)...Vanilla and Chocolate Pastry Cream...Fruit Tart...Lemon Tart
- **Tuesday, June 14, 2005 ~ 11:00am-2:00pm Cool and Refreshing Summer Soups** \$45.00
Description: Cold soups can be a delicious start to any summer meal or paired with a crisp green salad, a crusty loaf of bread and a glass of wine, an entire meal! Join us for this class highlighting these special treats enjoyed only during the hot summer months to come. And the great news is that ALL of our recipes today can be made ahead!
Menu: Cold Cucumber and Yellow Pepper Soup with Cram and Chives...Spicy Gazpacho...Strawberry-Buttermilk Soup...Moroccan-Spiced Cold Tomato Soup...Curried Carrot and Coconut Milk Soup
- **Tuesday, June 14, 2005 ~ 6:00pm-9:00pm Cool and Refreshing Summer Soups** \$45.00
Description: Cold soups can be a delicious start to any summer meal or paired with a crisp green salad, a crusty loaf of bread and a glass of wine, an entire meal! Join us for this class highlighting these special treats enjoyed only during the hot summer months to come. And the great news is that ALL of our recipes tonight can be made ahead!
Menu: Cold Cucumber and Yellow Pepper Soup with Cram and Chives...Spicy Gazpacho...Strawberry-Buttermilk Soup...Moroccan-Spiced Cold Tomato Soup...Curried Carrot and Coconut Milk Soup
- **Wednesday, June 15, 2005 ~ 6:00pm-9:00pm Grilling Class: Grilling 101** \$45.00
Description: Are you new to the grilling scene? Please join us for an evening of discussion focusing on types of grills, grilling equipment and grilling techniques along with some delicious cooking!
Menu: We'll be grilling a wide array of beef, pork, poultry, seafood and dessert.
- **Thursday, June 16, 2005 ~ 6:00pm-9:00pm Strawberry Fields Forever...** \$45.00
Description: Freshly picked and locally grown, strawberries are, unfortunately, not around for very long. Attend this class for mouth-watering new ways to prepare this popular spring berry.
Menu: Strawberry Crisp...Tuxedo-Clad Chocolate Dipped Strawberries...Roasted Strawberry Shortcakes with Vanilla Biscuits...Strawberry Salsa...Strawberry Buttermilk Soup
- **Friday, June 17, 2005 ~ 6:00pm-9:00pm Private Party: Fitzgerald**
Description: Yes, Heather's celebrating her twenty-ninth birthday, AGAIN! But this year she's doing it with her family and friends here at The Kitchen Workshop! Call Art to find out how you, too, can have your birthday party at The Kitchen Workshop...whichever birthday you're celebrating!
- **Saturday, June 18, 2005 ~ 2:00pm-5:00pm 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: Pimento Cheese...Artichoke Dip...Chilled White Corn Soup...Roasted Red Pepper & Tomato Salad...Grilled Sirloin Steak with Green Sauce...Fingerling Potatoes with Bacon...Raspberry Tart with Lemon Curd
- **Saturday, June 18, 2005 ~ 6:00pm-9:00pm Private Party: Pat Garland** \$45.00
Description: The Garlands are cooking and dining this evening at The Kitchen Workshop with a menu tailor-made for their group. Call Art to find out how you can do the same. We do the dishes, too!
- **Sunday, June 19, 2005 ~ 9:00am-noon Father's Day Brunch/Private Party/Haggett** \$45.00 **Class Sold Out**
Description: Celebrate Dad at The Kitchen Workshop on his special day. Menu: Sticky buns...Marmalade French Toast...Roasted Vegetable Frittata... Rosemary and Mustard Breakfast Sausage...Coffee...Assorted Juices
- **Monday, June 20, 2005 ~ 11:00am-2:00pm Cooking with Summer Herbs** \$45.00
Description: Confused about how and when to use fresh summer herbs? You won't be after attending this class. Bring along all your herb questions to class. Menu: Many New Herb Recipes...Call for details
- **Monday, June 20, 2005 ~ 6:00pm-9:00pm Cooking with Summer Herbs** \$45.00
Description: Confused about how and when to use fresh summer herbs? You won't be after attending this class. Bring along all your herb questions to class. Menu: Many New Herb Recipes...Call for details
- **Tuesday, June 21, 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
- **Wednesday, June 22, 2005 ~ 6:00pm-9:00pm Summertime Main-Dish Salads** \$45.00
Description: Healthy and light, but full of flavor, the new salads you learn how to make this evening are sure to soon become family favorites. See you in class.
Menu: Bib & Cilantro Salad with Shrimp & Toasted Corn...Asian Steak, Watercress & Spinach Salad with Hoisin Vinaigrette...Arugula & Fried Mozzarella Salad with Tomato-Basil Vinaigrette...Grilled Eggplant Salad with Feta, Pine Nuts & Garlicky Yogurt Dressing

- **Thursday, June 23, 2005 ~ 11:00am-1:00pm 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: Salsa of many sizes and shapes, including a fruit salsa, or two!
- **Thursday, June 23, 2005 ~ 6:00pm-8:00pm 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: Salsa of many sizes and shapes, including a fruit salsa, or two!
- **Friday, June 24, 2005 ~ 6:00pm-9:00pm Grilling Class: I Didn't Know You Could Grill That!** \$45.00
Description: We're pulling out all stops this evening and grilling things you may have never thought could be prepared on the grill! We'll also be using the latest trend in grilling....grilling on oak planks. Don't miss this evening of good eats!
Menu: Grilled Pizza...Seafood on Oak Planks...Dessert...Please call for specific recipes to be taught in class.
- **Saturday, June 25, 2005 ~ 9:00am-noon Grilling Class: Get Sauced, Barbecue Sauced, That Is!** \$45.00
Description: Still using the bottled BBQ sauce off the grocer's shelf? Join us this evening to find out just how fun and delicious it can be to prepare BBQ sauce from scratch in order to suite your own taste.
Menu: Ginger Molasses Barbecue Sauce...Root Beer Barbecue Sauce...Espresso Barbecue Sauce...Asian Barbecue Sauce...Bourbon Barbecue Sauce...We'll be sampling all these sauces on grilled food which we make this evening!
- **Saturday, June 25, 2005 ~ 2:00pm-5:00pm 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. 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
- **Sunday, June 26, 2005 ~ 10:00am-1:00pm Philadelphia Business Singles Network...Pizza, Pizza!** \$45.00
Description: Join us for a great social event like no other! Good food and drink. And maybe some new friends! A good time is always had by all! Please register early! This event IS open to the single public! 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 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, June 27, 2005 ~ 10:00am-1:00pm Summer Kid's Camp/ Week 1** \$225.00
Description: Please visit our web-site or call Art for further information regarding our summer camp!
- **Tuesday, June 28, 2005 ~ 6:00pm-9:00pm Grilling Class: Fire Starters** \$45.00
Description: Appetizers from the grill! a Great way to keep the house cool and enjoy the warm summer months...not to mention some deliciously lip-smacking food!
Menu: Prosciutto Wrapped Shrimp...Chicken Satays with Spicy Peanut Dipping Sauce...Grilled Vegetable Quesadillas...Grilled Flatbread with Coconut Dipping Sauce....Mini Pizzas
- **Wednesday, June 29, 2005 ~ 6:00pm-9:00pm Private Party/ Karen MLFA Customer Appreciation**
Description: Please call Art for more details regarding private evening classes built to suit your specific needs.
Menu: That's Italian!
- **Thursday, June 30, 2005 ~ 6:00pm-9:00pm Parent and Child Cooking Mexican Food Together** \$70.00
Description: Plan to spend the evening with your child at The Kitchen Workshop discovering the flavors of Mexico. What a great way to spend quality time with your child and introduce them to new foods. The fee of seventy dollars covers both the parent and child. Menu: Pico de Gallo...Flour Tortillas...Chicken Fajitas with all the trimmings....Refried Black Beans...Mexican Chocolate Ice Cream