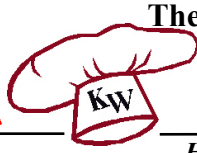


Available for:
Special Occasions
Corporate Team Building
Birthday Parties



The Kitchen Workshop

Hands-on Cooking Classes

Be sure to check out the 9
different Grilling Classes
being offered this month!

July 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>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.</p>		<p>Young Adult Cooking Camps Weekly classes throughout July! What a great opportunity for kids ages 12 and older this summer!</p>			<p>1 6:00pm-9:00pm Fourth of July Picnic Treats</p> 	<p>2 9:00am-noon Grilling Class: Grilling 101</p> <p>2:00pm-5:00pm Grilling Class : Burgermeister,</p>
<p>3 9:00am-noon Are You Blue?</p> 	<p>4 10:00am-1:00pm Summer Kid's Camp/ WEEK 2</p> 	<p>5 6:00pm-9:00pm GSK Team-Building</p>	<p>6 6:00pm-9:00pm Frozen Summer Desserts</p> 	<p>7 6:00pm-9:00pm The Rajun' Cajun</p>	<p>8 6:00pm-9:00pm Meatless in Paoli</p>	<p>9 2:00pm-5:00pm Private Party/ Heather Lewis</p> <p>9:00am-noon Grilling Class : Burgermeister,</p>
<p>10 9:00am-noon Grilling Class : Pizza on the Grill</p> <p>2:00pm-4:00pm Basic Knife Skills: Salsa</p>	<p>11 10:00am-1:00pm Summer Kid's Camp/ WEEK 3</p>	<p>12 6:00pm-9:00pm Tracey Rhode's Book Club</p> 	<p>13</p>	<p>14 6:00pm-9:00pm Grilling Class : Grilling 101</p> 	<p>15 2:00pm-5:00pm Team Building/ Davita</p>	<p>16 9:00am-noon Morning Glories</p> <p>2:00pm-5:00pm Parent and Child Grilling Together</p>
<p>17 11:00am-2:00pm Philadelphia Business Singles Network... Grilling 101</p>	<p>18 10:00am-1:00pm Summer Kid's Camp/ WEEK 4</p> <p>6:00pm-9:00pm Cupcakes: All Grown Up</p>	<p>19 6:00pm-9:00pm I Scream, You Scream, We All...</p> 	<p>20 6:00pm-9:00pm Grilling Class: Please Don't Rub Me The Wrong Way!</p> 	<p>21 6:00pm-9:00pm Grilling Class : Pizza on the Grill</p> 	<p>22 6:00pm-9:00pm A Taste of Cuba</p>	<p>23 2:00pm-5:00pm Pool-Side Summer Appetizers</p>  <p>6:00pm-9:00pm Private Party/ Lynch</p>
<p>24</p>	<p>25 11:00am-1:00pm Summer Kid's Camp/ WEEK 5</p> <p>6:00pm-9:00pm Grilling Class: Please Don't Rub Me The Wrong</p>	<p>26 6:00pm-9:00pm Summer Berries</p>	<p>27 6:00pm-9:00pm Food of the Sun</p>	<p>28 6:00pm-9:00pm Are You Blue?</p> 	<p>29 6:00pm-9:00pm Grilling Class: Hail to The Beef!</p> 	<p>30 9:00am-noon Raising the Bar</p> <p>2:00pm-5:00pm Parent and Child Baking Together / Pizza, Pizza</p>
<p>31 9:00am-noon Perfect Picnic Salads</p>	<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, Paoli, PA 19301 (Behind the Burger King)</p>					

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

• **Friday, July 1, 2005 ~ 6:00pm-9:00pm Fourth of July Picnic Treats** \$45.00

Description: Doesn't time fly! It just seems like yesterday that we were putting the holiday decorations away. Well, I'm almost finished! Now it's in the nineties and it seems like every weekend you're constantly being asked to bring food to neighborhood get-togethers, pool parties and picnics. Learn some delicious and make-ahead appetizers, salads, and desserts that are sure to be the hit of any party!

• **Saturday, July 2, 2005 ~ 9:00am-noon Grilling Class: Grilling 101** \$45.00

Description: Are you new to the grilling scene? Please join us for a morning of discussion focusing on types of grills, grilling equipment and grilling techniques along with many delicious recipes! Learn different recipes from last month's Grilling 101!

Menu: Apple-Stuffed Pork Chops...Chimichurri Burgers with Grilled Plantains...Jamaican Pork Kebabs with Melon...Marinated Grilled Corn with Chili-Avocado Butter...Strawberry Croque Monsieur

• **Saturday, July 2, 2005 ~ 2:00pm-5:00pm Grilling Class : Burgermeister, Meisterburger** \$45.00

Description: Are you always striving for that perfect burger from your grill? Attend this tasty class to find out what types of beef can best be used to make a succulent burger like no other. We'll also make some not-so-ordinary burgers as well as several accompaniments to top your perfect burger.

Menu: The Perfect Beef Burger...Asian-Style Turkey Burger with Pickled Cucumbers...Lamb Burgers with Mint-Yogurt Sauce...Salmon Burgers with Dill Tartar Sauce

• **Sunday, July 3, 2005 ~ 9:00am-noon Are You Blue?** \$45.00

Description: Get 'em while they're hot! Blueberries are now in great abundance at the market so stock up and freeze them to be used during the upcoming months! Attend this class to learn many new and delicious ways to use this versatile berry.

Menu: Loads-Of-Blueberries Coffee Cake...Blueberry Cheesecake...Blueberry-Lemon Cake with Lemon-Cream Cheese Frosting...Blueberry Coleslaw

• **Monday, July 4, 2005 ~ 10:00am-1:00pm Summer Kid's Camp/ WEEK 2** \$225.00

Description: Please visit our web site or call Art for further information regarding our summer camp!

• **Tuesday, July 5, 2005 ~ 6:00pm-9:00pm GSK Team-Building**

Description: If you're interested in having a cooking class as a team-building exercise here at The Kitchen Workshop, please call Art at 610.993.2665 or visit our website.

• **Wednesday, July 6, 2005 ~ 6:00pm-9:00pm Frozen Summer Desserts** \$45.00

Description: Cool, refreshing and delicious. Learn how to make all these delicious and impressive "do-ahead" desserts to serve any time during the hot summer months tonight at The Kitchen Workshop.

Menu: Lemon and Amaretti Semifredo with Raspberry Sauce...Frozen Chocolate Truffles...Sweet Cherry Sorbetto.. Coconut Ice Cream Sandwiches...Lemon-Buttermilk Sorbet

• **Thursday, July 7, 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, July 8, 2005 ~ 6:00pm-9:00pm Meatless in Paoli** \$45.00

Description: Are you trying to eat a few meatless meals each week? Let us introduce you to several new recipes to help you achieve that goal. You'll learn flavor-packed meals without missing the oink, moo, gobble-gobble or cluck!

Menu: Mushroom Ragu with Soft Polenta...Lentil Burritos...Swiss Chard Gratin...Grilled Vegetable Quesadillas with Pineapple-Cucumber Salsa

• **Saturday, July 9, 2005 ~ 2:00pm-5:00pm Private Party/ Heather Lewis**

Description: Looking for a unique venue for your monthly gatherings? Call Art for details to see what The Kitchen Workshop has to offer.

• **Saturday, July 9, 2005 ~ 9:00am-noon Grilling Class : Burgermeister, Meisterburger** \$45.00

Description: Are you always striving for that perfect burger from your grill? Attend this tasty class to find out what types of beef can best be used to make a succulent burger like no other. We'll also make some not-so-ordinary burgers as well as several accompaniments to top your perfect burger.

Menu: The Perfect Beef Burger...Asian-Style Turkey Burger with Pickled Cucumbers...Lamb Burgers with Mint-Yogurt Sauce...Salmon Burgers with Dill Tartar Sauce

• **Sunday, July 10, 2005 ~ 9:00am-noon Grilling Class : Pizza on the Grill** \$45.00

Description: Tired of paying big bucks for gourmet-style pizza in restaurants? Think you can't enjoy home-made pizza in the summertime without heating up the entire house and turning the air conditioner on? This evening you'll learn how to grill pizza! Yes, grill pizza! It will be simple, easy and delicious after this class.

Menu: Basic Pizza Dough...Whole Wheat Pizza Dough...Pizza Margarita...BBQ Chicken and Smoked Gouda with Chives...Cheddar and Grilled Vegetable Pizza

• **Sunday, July 10, 2005 ~ 2:00pm-4:00pm Basic Knife Skills: Salsa** \$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. Be prepared to CHOP CHOP!!

Menu: Pico De Gallo...Strawberry-Mango Salsa...Pineapple-Cucumber Salsa

- **Monday, July 11, 2005 ~ 10:00am-1:00pm Summer Kid's Camp/ WEEK 3** \$225.00
Description: Please visit our web site or call Art for further information regarding our summer camp!
- **Tuesday, July 12, 2005 ~ 6:00pm-9:00pm Tracey Rhode's Book Club** \$45.00
Description: Looking for a unique venue for your monthly gatherings? Call Art for details to see what The Kitchen Workshop has to offer.
- **Thursday, July 14, 2005 ~ 6:00pm-9:00pm Grilling Class : Grilling 101** \$45.00
Description: Are you new to the grilling scene? Please join us for a morning of discussion focusing on types of grills, grilling equipment and grilling techniques along with many delicious recipes! Learn different recipes from last month's Grilling 101!
Menu: Apple-Stuffed Pork Chops...Chimichurri Burgers with Grilled Plantains...Jamaican Pork Kebabs with Melon...Marinated Grilled Corn with Chili-Avocado Butter...Strawberry Croque Monsieur
- **Friday, July 15, 2005 ~ 2:00pm-5:00pm Team Building/ Davita**
Description: If you're interested in having a cooking class as a team-building exercise here at The Kitchen Workshop, please call Art at 610.993.2665 or visit our website.
- **Saturday, July 16, 2005 ~ 9:00am-noon Morning Glories** \$45.00
Description: Are you a fish out of water when it comes to cooking a decent breakfast from scratch? Dive into the delights of breakfast cookery in this lip-smacking-good class. Join us for a fun morning of cooking with friends!
Menu: Tropical Fruit Salad with Lemon-Poppyseed Dressing...Banana Macadamia Pancakes with Orange Butter...Eggs Benedict...Pecan-Praline Bacon...Summer Vegetable Frittata...O.J...Coffee
- **Saturday, July 16, 2005 ~ 2:00pm-5:00pm Parent and Child Grilling Together** \$70.00
Description: Come and spend the morning with your child at The Kitchen Workshop learning the basics of grilling and many new delicious recipes to be enjoyed throughout the summer. The fee of \$70.00 is for both the parent and child.
Menu: we'll be grilling burgers, chicken, and dessert along with making many tasty accompaniments for any cookout!
- **Sunday, July 17, 2005 ~ 11:00am-2:00pm Philadelphia Business Singles Network... Grilling 101** \$45.00
Description: Join us for a great social event like no other! Good food and drink. A good time is always had by all! Please register early! This event IS open to the single public! Spend a late morning/early afternoon grill side while cooking lunch and making new friends.
Menu: Grilled Shrimp with Strawberry-Mango Salsa...Tandoori-Style Grilled Chicken...Grilled Flank Steak...Assorted Grilled Vegetables...Grilled Bananas Foster
 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, July 18, 2005 ~ 10:00am-1:00pm Summer Kid's Camp/ WEEK 4** \$45.00
Description: Please visit our web or call Art for further information regarding our summer camp!
- **Monday, July 18, 2005 ~ 6:00pm-9:00pm Cupcakes: All Grown Up** \$45.00
Description: Cupcakes are HOT, HOT, HOT! Cupcakes are easy to make and just enough dessert to end any meal. They are also great for road-trip snacks and take-alongs to family gatherings.
Menu: Brownie Cupcakes with Peanut Butter Frosting...Carrot Cupcakes with Molasses Cream Cheese Icing...Buttermilk Cupcakes with Two Frostings...Cinnamon Scented Devil's Food Cupcakes
- **Tuesday, July 19, 2005 ~ 6:00pm-9:00pm I Scream, You Scream, We All...** \$45.00
Description: Do you, too, have an ice cream maker that has never been taken out of the box? Dust it off, plug it in and come to our ice cream class. Along with different ice creams, we'll be making sorbet and sherbet. A mandatory summer class for all you foodies out there.
Menu: Assorted Ice Creams, Sorbets and Sherbets
- **Wednesday, July 20, 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: 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!
- **Thursday, July 21, 2005 ~ 6:00pm-9:00pm Grilling Class : Pizza on the Grill** \$45.00
Description: Tired of paying big bucks for gourmet-style pizza in restaurants? Think you can't enjoy home-made pizza in the summertime without heating up the entire house and turning the air conditioner on? This evening you'll learn how to grill pizza! Yes, grill pizza! It will be simple, easy and delicious after this class.
Menu: Basic Pizza Dough...Whole Wheat Pizza Dough...Pizza Margarita...BBQ Chicken and Smoked Gouda with Chives...Cheddar and Grilled Vegetable Pizza
- **Friday, July 22, 2005 ~ 6:00pm-9:00pm A Taste of Cuba** \$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 de Aguacate...Fried Chicken Morsels with Mojo Criollo...Refried Black Beans and Rice...Coconut Flan

- **Saturday, July 23, 2005 ~ 2:00pm-5:00pm Pool-Side Summer 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...Gazpacho...Pico de Gallo...Curried Pecans
- **Saturday, July 23, 2005 ~ 6:00pm-9:00pm Private Party/ Lynch**
Description: Looking for a unique venue for your monthly gatherings? Call Art for details to see what The Kitchen Workshop has to offer.
- **Monday, July 25, 2005 ~ 11:00am-1:00pm Summer Kid's Camp/ WEEK 5** \$225.00
Description: Please visit our web site or call Art for further information regarding our summer camp!
- **Monday, July 25, 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!
- **Tuesday, July 26, 2005 ~ 6:00pm-9:00pm Summer Berries** \$45.00
Description: Now is the time to get your fill of locally grown summer berries. By taking this class, you'll learn several new recipes to highlight these annual garden treats.
Menu: Strawberry Pie...Blueberry-Lemon Cake with Lemon-Cream Cheese Frosting...Blueberry Grunt...Blackberry Upside-Down Cake...Blackberry Cobbler
- **Wednesday, July 27, 2005 ~ 6:00pm-9:00pm Food of the Sun** \$45.00
Description: We'll be taking a fresh look at cooking from Morocco to the Middle East in this evening's class. Come and experience the exotic.
Menu: Filo-Wrapped Asparagus and Prosciutto...Shrimp Chermouls Sauté...Sea Bass with Olives and Roasted Tomatoes...Oven Roasted Vegetables...Saffron Sultana Cake
- **Thursday, July 28, 2005 ~ 6:00pm-9:00pm Are You Blue?** \$45.00
Description: Get 'em while they're hot! Blueberries are now in great abundance at the market so stock up and freeze them to be used during the upcoming months! Attend this class to learn many new and delicious ways to use this versatile berry.
Menu: Loads-Of-Blueberries Coffee Cake...Blueberry Cheesecake...Blueberry-Lemon Cake with Lemon-Cream Cheese Frosting...Blueberry Coleslaw...Blueberry Grunt
- **Friday, July 29, 2005 ~ 6:00pm-9:00pm Grilling Class: Hail to The Beef!** \$45.00
Description: Nothing smells more like summer than the scent of a burger or steak grilling. If beef's your bag, this is certainly the class for you!
Menu: Goat Cheese Burgers with Onion Jam...Fajitas with All the Trimmings...Flank Steak (using a wet marinade and dry rub)...Garlic and Pepper T-Bones with Grilled Corn Relish
- **Saturday, July 30, 2005 ~ 9:00am-noon Raising the Bar** \$45.00
Description: Bar cookies are wonderful this time of year. Perfect for whipping up in at a moments notice and decadent enough to impress the pickiest of palates. You'll be sure to use the recipes from this evening over and over again!
Menu: Pecan Pie Bar Squares Drizzled with Chocolate...Lemon Bars...Almond Bar Cookies...Seven Layer Bars
- **Saturday, July 30, 2005 ~ 2:00pm-5:00pm Parent and Child Baking Together / Pizza, Pizza** \$70.00
Description: Spend an afternoon with your child at The Kitchen Workshop learning the basics of pizza making. All ages are welcome and the fee of \$70.00 covers both the parent and the child. Sign up early as these classes fill up quickly!
Menu: Basic Pizza Crust...Whole Wheat Pizza Crust...Ricotta Calzones...Grilled Vegetable Stromboli... Pizza Margarita
- **Sunday, July 31, 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.
Menu: Potato and Bleu Cheese Salad...Grilled Lemon Chicken Salad with Dill Cream Dressing...Curried Chicken Salad with Apples and Toasted Walnuts...Quinoa and Grilled Pepper Salad...Pasta Salad with Mozzarella, Sun-Dried Tomatoes and Olives

About us...

We are The Kitchen Workshop. A hands-on cooking school offering in-depth classes on specific culinary subjects as well as classes in which entire meals will be prepared and eaten. Amateurs and seasoned cooks alike will learn technique and the fundamentals of cooking in order to cook with confidence. We offer a wide range of classes including healthy and low-fat cooking, baking, entertaining, and basic cooking techniques.

Watching recipes demonstrated on television or cooking solo from a cookbook at home can not equal the learning experience of a hands-on cooking class. At The

Kitchen Workshop, you have a chance to interact with the instructor and ask questions in class to help you better understand the concepts and techniques of cooking. In class you have the opportunity to use your five senses to see, hear, smell, touch, and taste everything, including the final prepared dishes.

Wonderful things happen in the kitchen! Sure, that's where the food and drink are, but it is also where people tend to feel more comfortable. Come to The Kitchen Workshop to learn, have fun, and meet others who are passionate in learning about Food, Drink, and Entertaining. See you in class!