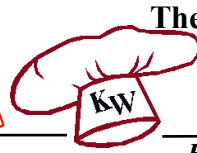


Available for:
Special Occasions
Corporate Team Building
Birthday Parties















The Kitchen Workshop

Hands-on Cooking Classes

Be sure to check out the 5
different **Grilling Classes**
being offered this month!

August 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 10:00am-1:00pm Summer Kid's Camp/ WEEK 6 6:00pm-9:00pm Summer Berries	2 6:00pm-9:00pm BTG	3 6:00pm-9:00pm Grilling Class : Pizza on the Grill 	4 6:00pm-9:00pm Just Peachy! 	5 6:00pm-9:00pm I'm Just Wild About Curry!	6 6:00pm-9:00pm Grilling Class: Burgermeister, Meisterburger 
7	8 10:00am-1:00pm Summer Kid's Camp/ WEEK 7 6:00pm-9:00pm Juicy Fruits	9 6:00pm-9:00pm Pasta Fresca 	10 Linda Eder at the Mann 	11 6:00pm-9:00pm The Rajun Cajun	12 6:00pm-9:00pm Cooking with Summer Herbs 	13 5:00pm-8:00pm Private Party: Nicole Fisher
14	15 10:00am-1:00pm Summer Kid's Camp/ WEEK 8 6:00pm-9:00pm Grilling Class: A Mid-Summer's Grill Night	16 6:00pm-9:00pm You Say Tomato!, I Say Toma-toe! 	17	18 6:00pm-9:00pm Private Party: Joellyn	19 6:00pm-8:00pm Anna's Birthday Party 	20 10:00am-1:00pm Singles Cooking Class: Grilling 
21	22 10:00am-1:00pm Summer Kid's Camp/ WEEK 9	23 6:00pm-9:00pm It's Greek to Me! 	24 6:00pm-9:00pm Meatless in Paoli	25 6:00pm-9:00pm Crazy for Corn 	26 6:00pm-9:00pm Grilling Class: A Summer Seafood Celebration 	27 9:00am-noon Summer's Bumper Crop 2:00pm-5:00pm Saveur Cooks American
28	29 Out to Lunch	30 Out to Lunch	31 Out to Lunch	Young Adult Cooking Camps What a great opportunity for kids ages 12 and older this summer!		

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.

· **Monday, August 1, 2005 ~ 10:00am-1:00pm Summer Kid's Camp/ WEEK 6** \$225.00

· **Monday, August 1, 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

· **Tuesday, August 2, 2005 ~ 6:00pm-9:00pm BTG**

Description: **Corporate team-building event. Call Art for further details.**

Menu: Grilling menu.

· **Wednesday, August 3, 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

· **Thursday, August 4, 2005 ~ 6:00pm-9:00pm Just Peachy!** \$45.00

Description: Now's the time of year to eat your share of freshly picked locally grown peaches! You'll learn many new delicious recipes using this fuzzy fruit.

Menu: Peach Cheesecake with Gingersnap Crust...Peach Tarte Tatin...Peach and Arugula Salad...Grilled Peach, Prosciutto and Goat Cheese Pizza

· **Friday, August 5, 2005 ~ 6:00pm-9:00pm I'm Just Wild About Curry!** \$45.00

Description: Curry does NOT mean spicy and hot!!! Curried dishes are full of flavor and absolutely delicious any time of year. Bring your appetite to this popular class.

· **Saturday, August 6, 2005 ~ 6:00pm-9:00pm 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

· **Monday, August 8, 2005 ~ 10:00am-1:00pm Summer Kid's Camp/ WEEK 7** \$225.00

· **Monday, August 8, 2005 ~ 6:00pm-9:00pm Juicy Fruits** \$45.00

Description: Are you tired of making the same old fruit desserts? Join us this evening for a delicious desserts class featuring fruits which are in season at your local market.

Menu: Peach and Mixed Berry Crisp...Plum Cobbler with Cinnamon Biscuits...Opened Faced Apricot Galette...Blueberry Coffee Cake

· **Tuesday, August 9, 2005 ~ 6:00pm-9:00pm Pasta Fresca** \$45.00

Description: Learn the joys of making fresh pasta at home. Pasta-making is truly one of the most rewarding foods from the home kitchen.

Menu: Egg Pasta Dough...Spinach Pasta Dough...Stilton-Hazelnut Ravioli with Stilton Cream Sauce...Spinach Fettuccini Alfredo...Mushroom Cannelloni...Patches and Peas

· **Thursday, August 11, 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, August 12, 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: Flounder in Tarragon Tomato Broth...Creamy Dill Dressing...Lemon-Rosemary Chicken Skewers...Basil Pesto...Tomato and Mozzarella Puff Pastry Tart...Assorted Compound Butters on Pan-Seared Salmon...Sweet Corn and Lobster Chowder

· **Saturday, August 13, 2005 ~ 5:00pm-8:00pm Private Party: Nicole Fisher**

Description: Are you interested in having a party at The Kitchen Workshop? Please call Art for further details and availability.

· **Monday, August 15, 2005 ~ 10:00am-1:00pm Summer Kid's Camp/ WEEK 8** \$225.00

· **Monday, August 15, 2005 ~ 6:00pm-9:00pm Grilling Class: A Mid-Summer's Grill Night** \$45.00

Description: Can you believe that summer is almost over? Please join us for one of our last popular grilling classes this year. Avid or new grillers alike, will pick up new tips, tricks and recipes from Art.

Menu: Grilled Peach, Prosciutto and Goat Cheese Pizza...Grilled Spice-Rub Flank Steak...Grilled Balsamic Vegetables with Goat Cheese...Grilled Pineapple with Tequila-Brown Sugar Glaze

· **Tuesday, August 16, 2005 ~ 6:00pm-9:00pm You Say Tomato!, I Say Toma-toe!** \$45.00

Description: Who doesn't enjoy eating a sun-ripened tomato right out-of-hand with a generous shaking of salt? Not only will we be creating delicious salads with these beauties, we'll also be making several new and delicious recipes featuring this glorious fruit, or is it a vegetable??? Stay tuned!

Menu: Spicy Gazpacho...Grilled BLT Salad with Homemade Mayonnaise...Tomato and Ricotta Salata Bruschetta...Tomato Orange Marmalade which will be used in preparing a Grilled Salmon, Monterey Jack, and Tomato Orange Marmalade Pizza with Chives

· **Thursday, August 18, 2005 ~ 6:00pm-9:00pm Private Party: Joellyn**

Description: Are you looking for a unique place to have a party? Call Art for details and available dates in September.

· **Friday, August 19, 2005 ~ 6:00pm-8:00pm Anna's Birthday Party** \$15.00

Description: Are you interested in having your child's birthday party at The Kitchen Workshop? Please call Art for all the details.

· **Saturday, August 20, 2005 ~ 10:00am-1:00pm Singles Cooking Class: Grilling** \$45.00

Description: Join us for our first singles cooking class. We're sure to get a good mix of people cooking grill-side at this now monthly class.

Menu: Grilled Shrimp with Strawberry-Mango Salsa...Tandoori-Style Grilled Chicken...Grilled Flank Steak...Assorted Grilled Vegetables...Grilled Bananas Foster

· **Monday, August 22, 2005 ~ 10:00am-1:00pm Summer Kid's Camp/ WEEK 9** \$225.00

· **Tuesday, August 23, 2005 ~ 6:00pm-9:00pm It's Greek to Me!** \$45.00

Description: Join us for an evening of good food, drink and learning about this delicious cuisine.

Menu: Eggplant Puree with Walnuts...Spanakopita...Greek Country Salad...Greek-Style Pasta (Handmade) with Shrimp...Almond Baklava with Rose Water

· **Wednesday, August 24, 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 Ragù with Soft Polenta...Lentil Burritos...Swiss Chard Gratin...Grilled Vegetable Quesadillas with Pineapple-Cucumber Salsa

· **Thursday, August 25, 2005 ~ 6:00pm-9:00pm Crazy for Corn** \$45.00

Description: Now's the time to enjoy this summer treasure. Please join us for this wonderfully tasty class.

Menu: Lobster Corn Chowder...Barley and Corn Salad with Basil Chive Dressing...Chicken Cheddar Quesadillas with Tomato and Corn Salsa...Corn Fritters with Warm Tomato Salad

· **Friday, August 26, 2005 ~ 6:00pm-9:00pm Grilling Class: A Summer Seafood Celebration** \$45.00

Description: What more needs to be said? Seafood on the grill is truly good eats!

Menu: Grilled Seafood Salad Nicoise...Grilled Salmon with Assorted Compound Butters...Grilled Seafood with Tomato, Capers and Olive Vinaigrette...Grilled Shrimp Greek Salad

· **Saturday, August 27, 2005 ~ 9:00am-noon Summer's Bumper Crop** \$45.00

Description: We'll be using the proceeds of the prolific summer garden in this early morning Saturday class. Learn new ways with familiar vegetables.

Menu: Spicy Gazpacho...Grilled BLT Salad with Homemade Mayonnaise...Tomato and Ricotta Salata Bruschetta...Chicken Cheddar Quesadillas with Tomato and Corn Salsa...Corn Fritters with Warm Tomato Salad...Zucchini Bread

· **Saturday, August 27, 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

Young Adult Cooking Camps

What a great opportunity for kids ages 12 and older this summer!

This summer at The Kitchen Workshop's **Young-Adult Cooking Camps**, your kids will learn fundamental cooking techniques and skills, proper food storage and kitchen sanitation practices, as well as many new and exciting recipes. The Cooking Camps are offered weekly at the cost of \$225.00, which includes all materials, copies of recipes, food and beverage. There will be a maximum of 8 students allowed in each weekly session and there is generally a balanced mix of boys and girls. Each class is held Monday-Friday from 10:00am-1:00pm. At the end of the class, they will dine on the fruits of their labor. The curriculum for each week of classes IS DIFFERENT!

What events are The Kitchen Workshop GREAT for???

Children's Birthday Parties

**Birthdays, from ages three to ninety-nine
Parent and child cooking together**

Retirements

Corporate team building

Girl's night out

Bachelorette parties

Bridal and Baby showers

Employee parties

Scout troops

Camps and Fundraising groups

Cooking clubs

Guy's night out

Singles

Neighborhood get-togethers

**Book your Office and Family
Holiday Parties NOW!**



Why are people so excited to attend The Kitchen Workshop?

- We offer unparalleled "hands-on" instruction .
- Classes are limited to 12 students.
- Classes on different cuisines.
- In-depth series on kitchen basics, sauces, grilling and baking.
- It's a fun and social atmosphere to learn new cooking techniques and make new friends who are also passionate

- about cooking.
- Centrally located on Route 30, in Paoli, Pennsylvania.
- What a tremendous value! \$45.00 includes "hands-on" instruction, your meal with beverage included, complimentary wine served in the evenings, and a copy of all recipes taught in class.

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!