



Available for:  
Special Occasions  
Corporate Team Building  
Birthday Parties



# The Kitchen Workshop

Hands-on Cooking Classes

Be sure to reserve  
space for your Holiday  
Parties early!



## October 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p><b>You're invited to The Kitchen Workshop's Second Anniversary Open House</b>  <b>On Saturday, October 1st from 10:00am until 5:00pm</b>            Stop in and join in the celebration! Door Prizes, Special Class Discounts, East &amp; Drinks and much, much more!</p>						<p><b>1</b> 10:00am-5:00pm 2nd Anniversary <b>Open House</b></p>
<p><b>2</b> 10:00am-1:00pm Kitchen Boot Camp/ Week 3</p> <p>2:00pm-6:00pm Young Adults Cooking Class: And This Room Is Called The Kitchen!</p>	<p><b>3</b> 6:00pm-9:00pm Here Piggy Piggy*</p> 	<p><b>4</b> 11:00am-2:00pm Crazy for Casseroles</p> <p>6:00pm-9:00pm Hook, Line and Sinkers*</p>	<p><b>5</b> 6:00pm-9:00pm Meatless in Paoli*</p>	<p><b>6</b> 6:00pm-9:00pm Upstream Dreams</p> 	<p><b>7</b> 6:00pm-9:00pm An Oktoberfest Celebration</p> 	<p><b>8</b> 9:00am-12:00 Making Fresh Pasta*</p> <p>2:00pm-5:00pm Parent &amp; Child: Halloween Treats for Goblins</p>
<p><b>9</b> 10:00am-1:00pm Kitchen Boot Camp/ Week 4</p> <p>2:00pm-5:00pm Rolling in the Dough!</p>	<p><b>10</b> 6:00pm-9:00pm The Great Pumpkin and Some of His Winter Squashed Friends</p> 	<p><b>11</b> 11:00am-2:00pm Soups of Italy</p> <p>6:00pm-9:00pm Global Appetizers*</p>	<p><b>12</b> 6:00pm-9:00pm Classy Chocolate Desserts*</p> 	<p><b>13</b> 6:00pm-9:00pm Cookbook Discussion: "The New Basics" Julee Rosso and Sheila Lukins</p> 	<p><b>14</b> 6:00pm-9:00pm It's Greek to Me! *</p> 	<p><b>15</b> 9:00am-12:00 "A" is for Apple*</p> <p>2:00pm-5:00pm Lions and Tigers and Pears! Oh, My!</p>
<p><b>16</b> 10:00am-1:00pm Kitchen Boot Camp/ Week 5</p> <p>6:00pm-9:00pm Private Party: Zebraski</p>	<p><b>17</b> 6:00pm-9:00pm Savour cooks "Spanish"</p>	<p><b>18</b> 6:00pm-9:00pm M.L.N.S. / Fall Fruit Desserts: Pies, Crisps, and Cobblers</p>	<p><b>19</b> 6:00pm-9:00pm SAP Team- building class</p> <p>11:00am-2:00pm Ladle, Leaf and Loaf</p>	<p><b>20</b> 6:00pm-9:00pm Sensational Soups*</p> 	<p><b>21</b> 6:00pm-9:00pm Tex-Mex Cooking</p> 	<p><b>22</b> 9am-12:00 Picture Perfect Pizza*</p>  <p>2:00pm-5:00pm Art's "EGG"celent Adventure</p>
<p><b>23</b> 10:00am-1:00pm Kitchen Boot Camp/ Week 6</p> <p>2:00pm-5:00pm Picture Perfect Pizza*</p>	<p><b>24</b> 6:00pm-9:00pm Let's Do the Chicken Dance!*</p> 	<p><b>25</b> 11:00am-2:00pm Fearless Baking</p> <p>6:00pm-9:00pm Seafood Soups and Chowders*</p>	<p><b>26</b> 6:00pm-9:00pm Seafoods Soups and Chowders*</p> 	<p><b>27</b> 6:00pm-9:00pm M.L.N.S. / Soul- Soothing Soups and Chowders</p>	<p><b>28</b> 6:00pm-9:00pm Spanish Tapas</p>	<p><b>29</b> 11:00am-12:00 Art at The Phoenixville Farmer's Market</p> <p>3:00pm-6:00pm Pie-Making 101</p>
<p><b>30</b> 11:00am-1:00pm Kitchen Boot Camp/ Week 7</p>	<p><b>31</b> 6:00pm-9:00pm More Quick Dishes for Soccer Moms or Dads</p>	<p>Coming in December to The Kitchen Workshop... <u>Young Adults Winter Cooking Camp!</u> Tuesday, December 27th thru Saturday, December 31st. We'll be offering two sessions this year. Session #1 from 9am-12:00 and Session #2 from 1-4pm Please register on-line as only eight students are allowed in each session.</p>				<p><b>Gift Certificates Available</b></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, Paoli, PA 19301 (Behind the Burger King)

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

- **Saturday, October 1, 2005 ~ 10:00am-4:00pm 2nd Anniversary Open House** Description: Please join us for our second anniversary open house. Art will be baking and cooking all day highlighting the flavors of autumn! Stop maybe even win an exciting door prize. This is your perfect chance to stop by and check out what all the excitement is about at The Kitchen Workshop. Please stop in and say "Hi." No registration needed.
- **Sunday, October 2, 2005 ~ 10:00am-1:00pm Kitchen Boot Camp/ Week 3**
- **Sunday, October 2, 2005 ~ 2:00pm-6:00pm Young Adults Cooking Class: And This Room Is Called The Kitchen!** \$98.00 Description: No need to register here for series...register for September 18th class. This two-part class is designed for young adults twelve years of age and older. It is an introductory course touching on kitchen safety, nutrition and teaching many good basic recipes that are perfect to be used during a lifetime. The price is for both classes in the series. Menu: Recipes to be determined by attending students.
- **Monday, October 3, 2005 ~ 6:00pm-9:00pm Here Piggy Piggy\*** \$49.00  
Description: Although a healthy alternative to chicken, pork leaves much to be desired in the flavor department. We'll remedy that situation in this class with many easy and quick flavorful pork recipes! Oink, Oink...  
Menu: Grilled Pork Tenderloin with Dried Fruit Chutney...Pan-fried Brined Loin Chops Stuffed with Walnuts, Stilton, and Spiced Apples...Grilled Pork Loin Fillets on Latin-Style Salad with Sour Orange-Oregano Dressing
- **Tuesday, October 4, 2005 ~ 11:00am-2:00pm Crazy for Casseroles** \$49.00  
Description: Comfort food at its best! Economical, delicious and able to be made ahead, casseroles are an all-around sure-fire supper winner! Menu: Black Bean and Polenta Casserole...Tuna Noodle Casserole with Mushrooms and Fresh Herbs...Old-Fashioned Mac and Cheese...Traditional Lasagna...Chicken and Artichoke Lasagna
- **Tuesday, October 4, 2005 ~ 6:00pm-9:00pm Hook, Line and Sinkers\*** \$49.00  
Description: Are you as glassy-eyed as the fish looking up at you from the seafood case? This is your perfect opportunity to learn all about fish cookery. Menu: Cod in Tarragon Tomato Broth...Fish Fillets with Tomatoes and Olives in Parchment Paper...Baked Flounder Rolls with Tomato, Bell Pepper and Pancetta
- **Wednesday, October 5, 2005 ~ 6:00pm-9:00pm Meatless in Paoli\*** \$49.00  
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...Chili Rellenos Casserole
- **Thursday, October 6, 2005 ~ 6:00pm-9:00pm Upstream Dreams** \$49.00  
Description: Are you as glassy-eyed as the fish looking up at you from the seafood case? This is your perfect opportunity to learn all about fish cookery. Menu: Cod in Tarragon Tomato Broth...Sea Bass and Spicy Tomato Sauce over Braised Fennel...Baked Flounder Rolls with Tomato, Bell Pepper and Pancetta
- **Friday, October 7, 2005 ~ 6:00pm-9:00pm An Oktoberfest Celebration** \$49.00  
Description: Who doesn't like a lively party with good food and drink? Not only will this evening's class be a party, you'll be sure to learn a lot about German cuisine. Don't eat lunch before this class!  
Menu: Roast Pork Loin with Beer Sauce...Sweet and Sour Sauerkraut...Herbed Spaetzle...Sour Cherry Strudels...Beer-Simmered Grilled Sausages...Classic Sauerbraten
- **Saturday, October 8, 2005 ~ 9:00am-12:00 Making Fresh Pasta\*** \$49.00  
Description: Simply one of the most rewarding kitchen activities ever! Dust off your pasta machine and get ready to embark on the delicious culinary journey of making and eating pasta fresca.  
Menu: Egg Pasta Dough...Spinach Pasta Dough...Stilton-Hazelnut Ravioli with Stilton Cream Sauce...Spinach Fettuccini Alfredo...Mushroom Cannelloni...Patches and Peas
- **Saturday, October 8, 2005 ~ 2:00pm-5:00pm Parent & Child: Halloween Treats for Goblins** \$78.00  
Description: Spend this Saturday morning celebrating the glorious season of fall with your child at The Kitchen Workshop! We'll be making treats, no tricks, for the kids and parents, alike! The fee of \$78.00 is for both parent and child. Menu: We'll be making many different snacks and confections for upcoming Halloween parties and get-togethers.
- **Saturday, October 8, 2005 ~ 6:00pm-9:00pm Private Party: Joanne Sanford**  
Description: Are you interested in having a private party/cooking class at The Kitchen Workshop? Please call for details.
- **Sunday, October 9, 2005 ~ 2:00pm-5:00pm Rolling in the Dough!** \$49.00  
Description: Are you one of the many people who has always wanted to bake a fresh loaf of bread in your home oven but thought it impossible? If so, then this is the class for you! This is a great class for beginning bakers!  
Menu: Home-style White and Wheat Breads...Breakfast Breads (poppy seed twist and "mock" apricot braid)...Rolls in many shapes and sizes...Seeded Breadsticks
- **Monday, October 10, 2005 ~ 6:00pm-9:00pm The Great Pumpkin and Some of His Winter Squashed Friends** \$49.00  
Description: Full of vitamins and packed with flavor, the versatile pumpkin and related winter squash are not used often enough in the kitchen! Art is on a crusade to change this! From appetizers to desserts please join us for an evening of great food and learning.  
Menu: Southwestern Pumpkin Soup with Toasted Pepitas and Aged Cheddar Cheese...Pumpkin Cheesecake...Pumpkin Brittle...Pumpkin Nutmeg Dinner Rolls...Pumpkin-Pecan Roll...Fall Minestrone...Maple Squash Puree

• **Tuesday, October 11, 2005 ~ 11:00am-2:00pm Soups of Italy** \$49.00

Description: The blustery days of winter are certain to arriving in a few short weeks, so get ready for them with an arsenal of delicious stick-to-your-ribs Italian soups. This is a perfect class for beginning soup makers. Please bring containers to class in order to take soup home with you. Menu: Tomato, Chick Pea, and Rosemary Soup...Tomato Fennel Soup with Gremolata...Caldo Verde (Tuscan Kale Soup with Chorizo)...Italian Wedding Soup...Minestrone

• **Tuesday, October 11, 2005 ~ 6:00pm-9:00pm Global Appetizers\*** \$49.00

Description: Savory and delicious appetizers from around the world. Fasten you seat-belt...we'll be taking the Concord!

Menu: Tzatziki (A Cucumber Yogurt Dip with Dill)...Chicken Satays with Spicy Peanut Dipping Sauce...Hummus...Caponata (an Italian Eggplant Relish)...Pot stickers with Spicy Dipping Sauce

• **Wednesday, October 12, 2005 ~ 6:00pm-9:00pm Classy Chocolate Desserts\*** \$49.00

Description: What's there to say? Who doesn't like chocolate desserts? Please join us for an evening where we'll throw calories and fat grams into the wind! Menu: Chocolate Soufflés...Old-Fashioned Chocolate Cake with Chocolate Buttercream Frosting...Fallen Chocolate Soufflé Cake...Chocolate-Pecan Cranberry Tart. German Chocolate Cake Squares

• **Thursday, October 13, 2005 ~ 6:00pm-9:00pm Cookbook Discussion: "The New Basics,"Julie Rosso and Sheila Lukins** \$49.00

Description: This is one cookbook that I repeatedly pull from my collection of over four thousand cookbooks. The recipes are all tried and true and its pages well-stained and dog-marked. Please join us for a lively discussion of this classic contemporary cookbook and help us eat the fruits of our labor as we'll make many recipes from its pages. This class is open to anyone!!!

Menu: If you plan to attend this class, call Art and let him know which recipes you'd like to cook this evening.

• **Friday, October 14, 2005 ~ 6:00pm-9:00pm It's Greek to Me!\*** \$49.00

Description: Join us for an evening of eating, drinking and learning about this delicious cuisine.

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

• **Saturday, October 15, 2005 ~ 9:00am-12:00 "A" is for Apple\*** \$49.00

Description: Apples will soon be gracing the supermarket produce aisles. Attend this informative class to learn the different uses for specific apple varieties and how to put them to good use in entrées, as well as many different desserts. An apple a day... Menu: Apple Butter...Apple Sauce...Rolled Chicken Breast with Apples Caraway and Rye Bread Stuffing served with Apple Cider Pan-Gravy...Roast Pork Tenderloin with Apples, Calvados and Apple Cider...Apple Pie (yes, we'll be making the crust from scratch)...Apple and Calvados Tart

• **Saturday, October 15, 2005 ~ 2:00pm-5:00pm Lions and Tigers and Pears! Oh, My!** \$49.00

Description: Although this wonderful fall fruit takes a back-seat to the popular apple, it's versatility will be demonstrated during this popular class. We'll also be discussing particular uses for specific types of pears as well as tasting them.

Menu: Spiced Pear Cake...Grilled Salmon served with Spicy Pear Chutney...Pear, Pancetta and Pecan Salad...Pear and Cardamom Sorbet...Pear, Onion, and Cheddar Strudel...Pear and Almond Tart

• **Monday, October 17, 2005 ~ 6:00pm-9:00pm Saveur cooks "Spanish"** \$49.00

Description: Join SAVEUR Magazine as we voyage through regions of Spain to savor the tastes of this authentic cuisine. Learn the age-old techniques for preparing a complete menu of Spanish classics. From a traditional kitchen in Valencia, rich with the aroma of spicy paella cooking over the fire, to the crowded, boisterous tapas bars of Andalusia and Basque, this class will take you on a journey to explore the regions, culture and culinary specialties of a country rich in history and flavor. All participants receive a tote bag full of goodies, a chance to win raffle prizes and a 1-year (9-month) subscription to Saveur magazine. Menu: Tortilla Española Espinacas con Garbanzos (Spinach with Chickpeas) Alcachofas en su Salsa (Artichokes in Their Own Sauce) Boquerones en Adobo (Fried Marinated Anchovies) Paella de Marisco (Shellfish Paella) Patatas a la Riojana (Potatoes Stewed with Paprika and Chorizo) Gelat de Crema Catalana (Burnt Cream Ice Cream) Carquinyolis (Catalan Biscotti)

• **Tuesday, October 18, 2005 ~ 6:00pm-9:00pm M.L.N.S. / Fall Fruit Desserts: Pies, Crisps, and Cobblers** \$45.00

Description: Ahhhh...the smell of fall baking is in the air! Please join us for a mouth-watering class using fruits of the late summer and early fall seasons. Menu: Apple Crisp with Dried Cranberries and Ginger...Plum Cobbler with Cinnamon Biscuits...Apple Pie...Strawberry Rhubarb Crisp with Cardamom and Nutmeg

• **Wednesday, October 19, 2005 ~ 6:00pm-9:00pm SAP Team-building class**

Are you interested in using The Kitchen Workshop to hold a team-building event? Please call Art for further details.

• **Wednesday, October 19, 2005 ~ 11:00am-2:00pm Ladle, Leaf and Loaf** \$49.00

Description: Sometimes the perfect meal: soup, salad, and a loaf of bread! Join us in learning how to create several deliciously hearty and varied types of soups, salads, and breads during this morning class.

Menu: White Bean and Kale Soup...Southwestern Pumpkin Soup...Manhattan Clam Chowder (using fresh clams)...Sautéed Pears, Baby Spinach and Curried Pecans...Roasted Beet Salad with Ricotta Salata and Black Olive Croutons...Cloverleaf Rolls...Pear-Cardamom Bread

• **Thursday, October 20, 2005 ~ 6:00pm-9:00pm Sensational Soups\*** \$49.00

Description: Attend this class to learn fundamentals of soup-making and just how therapeutic and comforting the whole process of making a homemade pot of soup can be. Please bring containers to class so you can take some soup home with you. Menu: Southwestern Pumpkin Soup with Toasted Pepitas and Cheddar Cheese, Cream of "Any" Soup...Beef Barley with Mushrooms...Old-Fashioned Chicken Noodle

- **Friday, October 21, 2005 ~ 6:00pm-9:00pm Tex-Mex Cooking** \$45.00

Description: A big picture of Sangria and delicious border treats are a sure-fire way to get any party hopping! Watch it, those knives are sharp! Join is for as incredible Tex-Mex menu which you'll be able to duplicate at home. Menu: Traditional Nachos. Chicken Tortilla Soup. Crab Salad with Mexican Vegetables and Coriander-Cumin Vinaigrette. Grilled Red Snapper with Tomatillo-Sereno Chili Vinaigrette and Corn-Bread Oysters. Double Upside-Down Chocolate Cake

- **Saturday, October 22, 2005 ~ 9am-12:00 Picture Perfect Pizza\*** \$49.00

Description: Think pizza from your home oven is impossible? Think again. Once you have tasted a pizza fresh from your oven, you won't ever care again how many pizzas you can get from Dominos for ten dollars. Simple, easy and delicious. Trust us! Menu: Basic Pizza Crust...Whole Wheat Pizza Crust...Pizza Sauce...Ricotta Calzones...Grilled Vegetable Stromboli...Pizza Margherita

- **Saturday, October 22, 2005 ~ 2:00pm-5:00pm Art's "EGG"cellent Adventure** \$49.00

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 soufflés...Quiche Lorraine...Individual Chocolate soufflés...Walnut-Cranberry Tart

- **Sunday, October 23, 2005 ~ 10:00am-1:00pm Kitchen Boot Camp/ Week 6** \$49.00

- **Sunday, October 23, 2005 ~ 2:00pm-5:00pm Picture Perfect Pizza\*** \$49.00

Description: Think pizza from your home oven is impossible? Think again. Once you have tasted a pizza fresh from your oven, you won't ever care again how many pizzas you can get from Dominos for ten dollars. Simple, easy and delicious. Trust us! Menu: Basic Pizza Crust...Whole Wheat Pizza Crust...Pizza Sauce...Ricotta Calzones...Grilled Vegetable Stromboli...Pizza Margherita

- **Monday, October 24, 2005 ~ 6:00pm-9:00pm Let's Do the Chicken Dance!\*** \$49.00

Description: The no disputed workhorse of the kitchen, your family is probably praying for you to get some new and exciting chicken ideas! Here's your chance! Menu: Crispy Oven-"Fried" Chicken. Sesame Stir-Fried Chicken. Chicken Satays w/Peanut Dipping Sauce. Chicken Enchiladas w/Mole Sauce. Curried Chicken Salad w/Grapes & Toasted Walnuts

- **Tuesday, October 25, 2005 ~ 11:00am-2:00pm Fearless Baking** \$49.00

Description: Do you marvel at the decadent creations in the local bakery and think they are all unable to duplicate in your home kitchen? After attending this class, you'll think differently!

Menu: Old-Fashioned Chocolate Cake with Chocolate Butter-Cream Frosting...Shoo-Fly Pie...Orange-Almond Biscotti...Pignoli Cookies...Pecan-Pumpkin Roll

- **Tuesday, October 25, 2005 ~ 6:00pm-9:00pm Seafood Soups and Chowders\*** \$49.00

Description: It doesn't matter if you call it chowder or chowda, it's all comfort food and extremely delicious! Please bring containers to class to take soup home with you! Menu: Lobster Corn Chowder...New England Seafood Chowder...Salmon and Dill Chowder...Poblano Corn Chowder with Shrimp

- **Wednesday, October 26, 2005 ~ 6:00pm-9:00pm Seafoods Soups and Chowders\*** \$49.00

Description: It doesn't matter if you call it chowder or chowda, it's all comfort food and extremely delicious! Please bring containers to class to take soup home with you! Menu: Lobster Corn Chowder...New England Seafood Chowder...Salmon and Dill Chowder...Poblano Corn Chowder with Shrimp

- **Thursday, October 27, 2005 ~ 6:00pm-9:00pm M.L.N.S. / Soul-Soothing Soups and Chowders** \$45.00

Description: It doesn't matter if you call it chowder or chowda, it's all comfort food and extremely delicious! Please bring containers to class to take soup home with you! Menu: Lobster Corn Chowder...New England Seafood Chowder...Salmon and Dill Chowder...Poblano Corn Chowder with Shrimp

- **Friday, October 28, 2005 ~ 6:00pm-9:00pm Spanish Tapas** \$45.00

Description: Join us for an evening of homemade Sangria and plenty of delicious Spanish-style appetizers.

Menu: Chicken Empanadas with Chorizo, Raisins and Olives...Cauliflower with Serrano Ham and Tomato...Minted Eggplant...Potatoes and Peppers with Chorizo

- **Saturday, October 29, 2005 ~ 11:00am-12:00 Art at The Phoenixville Farmer's Market**

Description: Please visit Art at the Phoenixville Farmer's Market as he will demonstrate using locally grown and produced products. If you're unfamiliar with this incredible place, please visit them at [www.phoenixvillefarmersmarket.org](http://www.phoenixvillefarmersmarket.org) or <http://groups.yahoo.com/group/phoenixvillefarmersmarket>

- **Saturday, October 29, 2005 ~ 3:00pm-6:00pm Pie-Making 101** \$49.00

Description: Have you always wanted to be able to make a delicious buttery and flakey pie crust without any help from that little dough boy character? Here's your perfect opportunity to find out how simple and delicious the process really is!

Menu: Apple Pie...Cranberry Walnut Tart...Quiche Lorraine...Wet-Bottom Shoo Fly Pie

- **Sunday, October 30, 2005 ~ 11:00am-1:00pm Kitchen Boot Camp/ Week 7** \$49.00

- **Monday, October 31, 2005 ~ 12:00-2:00pm Karen D.'s Birthday Party!** \$

Are you looking for a unique place to have your well-behaved child's birthday party? Please call for further details.

- **Monday, October 31, 2005 ~ 6:00pm-9:00pm More Quick Dishes for Soccer Moms or Dads** \$49.00

Description: Back by popular demand with all new recipes, delicious and healthy food will be on the table in less than thirty minutes after attending this popular class. Menu: Chicken Cacciatore...Lasagna Roll-Ups with Quick Tomato-Basil



*You're invited to  
The Kitchen Workshop's  
Second Anniversary  
Open House!*

On Saturday, October 1, 2005 from  
10:00 a.m. until 5:00 p.m.

Stop in and join in the celebration!

Art will be cooking all day, so stop  
by and give him a hand!

**Door Prizes**  
**Special Class Discounts**  
**Eats and Drink**  
**And much, much more!**

***Bring a friend!***

Located at The Paoli Depot Shops,  
21 Plank Ave., Suite 204, Paoli, PA 19301  
Phone: (610) 993-2665 Fax: (610) 993-2664  
Web: [www.kitchen-workshop.com](http://www.kitchen-workshop.com) E-Mail: [info@kitchen-workshop.com](mailto:info@kitchen-workshop.com)