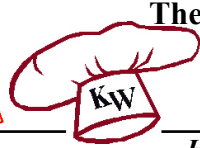




Available for:
Special Occasions
Corporate Team Building
Birthday Parties
















The Kitchen Workshop

Hands-on Cooking Classes



Looking for a fun and unique
place to hold your holiday party
this year? Call the Kitchen
Workshop for information.

NOVEMBER 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>Looking for that perfect holiday gift? How about a Kitchen Workshop Gift Certificate! For a limited time: Buy 4 and receive 1 free Buy 8 and receive 2 free Buy 12 and receive 3 free</p>		<p>1 6:00pm-9:00pm M.L.N.S. / An Evening in Greece</p> 	<p>2 11:00am-2:00pm What's the Catch?</p> 	<p>3 6:00pm-9:00pm Sensational Soups*</p> 	<p>4 6:00pm-9:00pm Private Party: Stacy Dillon</p> 	<p>5 9:00am-noon Tasty Tailgating Treats</p> <p>2:00pm-4:30pm Birthday Party: Jackie Minnis</p>
<p>6 10:00am-1:00pm Kitchen Boot Camp/Week 8</p> <p>6:00pm-9:00pm Parent/Child Cooking Together (Mexican)</p>	<p>7 6:00pm-9:00pm Holiday Pies and Tarts*</p> 	<p>8 6:00pm-9:00pm And the Greek Goes On...</p> 	<p>9 11:00am-2:00pm Fearless Holiday Baking</p> <p>6:00pm-9:00pm M.L.N.S. / Quick and Easy Holiday Appetizers</p>	<p>10 6:00pm-9:00pm Easy and Elegant Holiday Appetizers*</p> 	<p>11 6:00pm-9:00pm Easy and Elegant Holiday Appetizers*</p> 	<p>12 9:00am-noon Gifts From the Kitchen*</p> <p>1:00pm-3:30pm Laura Garrard's Birthday Party</p>
<p>13 10:00am-1:00pm Kitchen Boot Camp/Week 9</p> <p>2:00pm-5:00pm Holiday Pies and Flavors of the Season</p>	<p>14 11:00am-2:00pm Make-Ahead Cooking</p> <p>6:00pm-9:00pm New Thanksgiving Side Dishes*</p>	<p>15 6:00pm-9:00pm M.L.N.S. / The Best of New Orleans (Cajun Specialties)</p>	<p>16 6:00pm-9:00pm Fearless Holiday Baking</p>	<p>17 6:00pm-9:00pm Three Cheers for Chocolate!</p> 	<p>18 6:00pm-9:00pm Private Party: Betsy Natale</p> <p>2:00-5:00pm Birthday Party: McDade</p>	<p>19 9:00am-noon Soup Makes the Meal</p> <p>2:00pm-5:00pm New Thanksgiving Side Dishes</p>
<p>20 10:00am-1:00pm Kitchen Boot Camp/Week 10</p> <p>2:00pm-6:00pm Young Adults Cooking Class</p>	<p>21 6:00pm-9:00pm Let's Do the Chicken Dance</p> 	<p>22 6:00pm-9:00pm Jaw-Dropping Holiday Desserts</p> <p>11:00am-2:00pm Thanksgiving Loose-Ends</p>	<p>23 6:00pm-9:00pm Savour Cooks "Italian"</p> 	<p>24 Happy Thanksgiving!</p> 	<p>25 6:00pm-9:00pm Let's Get Stewed!</p> 	<p>26 9:00am-noon The Perfect Croissant</p> <p>6:00pm-8:00pm Basic Knife Skills Workshop: Soup</p>
<p>27 9:00am-noon Cookbook Discussion: "The Monsoon Diary"</p> <p>2:00pm-6:00pm Young Adults Cooking Class</p>	<p>28 11:00am-2:00pm It's Getting Chili in Here!</p> <p>6:00pm-9:00pm Paoli Ladies Aux</p>	<p>29 6:00pm-9:00pm Vanguard Group: Dan Hansen</p>	<p>30 11:00am-2:00pm Soup Makes the Meal</p> <p>6:00pm-9:00pm Savour Cooks "Spanish"</p>	<p>Coming in December to The Kitchen Workshop... Young Adults Winter Cooking Camp! 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>		

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.

- **Tuesday, November 1, 2005 ~ 6:00pm-9:00pm M.L.N.S. / An Evening in Greece** \$45.00
Description: Come and let your taste buds be tickled by the cuisine of this colorful Mediterranean island. Join us for an evening of delicious Greek food and wine.
Menu: Whipped Feta with Pita Triangles...Spanakopita...Greek Country Salad...Chicken Athena...Feta Mint Rice...Almond Baklava with Rose Water
- **Wednesday, November 2, 2005 ~ 11:00am-2:00pm What's the Catch?** \$49.00
Description: Are you baffled by all the fish eyes staring up at you from the fish display case, each pair beckoning you to take them home? This class will help to demystify the many choices you have when looking to buy fish at the market.
Menu: Baked Flounder with Tomato Caper Sauce...Cod with Mediterranean Salsa...Salmon and Rice Wrapped in Pastry with Dill Sauce...Crab Louis
- **Thursday, November 3, 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.
Menu: Southwestern Pumpkin Soup with Toasted Pepitas and Cheddar Cheese, Cream of "Any" Soup...Beef Barley with Mushrooms...Old-Fashioned Chicken Noodle
- **Friday, November 4, 2005 ~ 6:00pm-9:00pm Private Party: Stacy Dillon**
Description: Are you interested in having a private party in a unique learning setting? Call Art to find out what The Kitchen Workshop has to offer! 610.993.2665
- **Saturday, November 5, 2005 ~ 9:00am-noon Tasty Tailgating Treats** \$49.00
Description: Everyone is always looking for new and exciting appetizers to take to parties and for when they entertain at home, especially for the fast-approaching holiday season. This class will feature many new and delicious appetizers which will soon become favorites of your family and friends!
Menu: Layered Cheese Tortas...Spicy Grilled Flank Steak with Pineapple-Cucumber Salsa...Grilled Salmon Burgers with Yogurt Dill Dressing...Nut-Coated Garlic-Herb Cheese...BBQ Shrimp...Grilled Pizza
- **Saturday, November 5, 2005 ~ 2:00pm-4:30pm Birthday Party: Jackie Minnis**
Description: Have your child's birthday party at The Kitchen Workshop. Please call Art for further details. 610.993.2665
Menu: Tossed Salad...Homemade Pasta...Spaghetti and Meatballs...Garlic Bread...Old-Fashioned Chocolate Cake with Chocolate Buttercream Frosting
- **Saturday, November 5, 2005 ~ 6:00pm-9:00pm Private Party: Sue Blackmore**
- **Sunday, November 6, 2005 ~ 10:00am-1:00pm Kitchen Boot Camp/Week 8** \$45.00
- **Sunday, November 6, 2005 ~ 6:00pm-9:00pm Parent/Child Cooking Together: Mexican** \$78.00
- **Monday, November 7, 2005 ~ 6:00pm-9:00pm Holiday Pies and Tarts*** \$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 can be!
Menu: Apple Pie...Cranberry Walnut Tart...Quiche Lorraine...Wet-Bottom Shoo Fly Pie
- **Tuesday, November 8, 2005 ~ 6:00pm-9:00pm And the Greek Goes On...** \$49.00
Description: More delicious recipes from the island of Greece. This class is sure to sell out often, so please register early!
Menu: Avgolemono...Dolmades with Yogurt-Mint Sauce...Moussaka...Greek Green Beans...Rice Pudding
- **Wednesday, November 9, 2005 ~ 11:00am-2:00pm Fearless Holiday 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
- **Wednesday, November 9, 2005 ~ 6:00pm-9:00pm M.L.N.S. / Quick and Easy Holiday Appetizers** \$45.00
Description: Are you always looking for new and delicious appetizers to serve at holiday gatherings? If so, then this is just the class for you! Easy and elegant, you're sure to find many new favorites in the recipes will be making in class.
Menu: Artichoke-Parmesan Triangles...Curried Pecans...Praline Bacon Bow-Ties...Ranch Roll Ups...Tropical Shrimp Rolls with Spicy Dipping Sauce...Shrimp Lejon...Pimento Cheese...Artichoke Dip
- **Thursday, November 10, 2005 ~ 6:00pm-9:00pm Easy and Elegant Holiday Appetizers*** \$49.00
Description: Are you always looking for new and delicious appetizers to serve at holiday gatherings? If so, then this is just the class for you! Easy and elegant, you're sure to find many new favorites in the recipes will be making in class.
Menu: Artichoke-Parmesan Triangles...Curried Pecans...Praline Bacon Bow-Ties...Ranch Roll Ups...Tropical Shrimp Rolls with Spicy Dipping Sauce...Shrimp Lejon...Pimento Cheese...Artichoke Dip
- **Friday, November 11, 2005 ~ 6:00pm-9:00pm Easy and Elegant Holiday Appetizers*** \$49.00
Description: Are you always looking for new and delicious appetizers to serve at holiday gatherings? If so, then this is just the class for you! Easy and elegant, you're sure to find many new favorites in the recipes will be making in class.
Menu: Artichoke-Parmesan Triangles...Curried Pecans...Praline Bacon Bow-Ties...Ranch Roll Ups...Tropical Shrimp Rolls with Spicy Dipping Sauce...Shrimp Lejon...Pimento Cheese...Artichoke Dip
- **Saturday, November 12, 2005 ~ 9:00am-noon Gifts From the Kitchen*** \$49.00
Description: What can say more than a gift from your kitchen? Join us for a morning of making delicious gifts along with many packaging ideas, as well.
Menu: Lemon-Nut Biscotti...Pepper Jelly...Panettone...Cranberry-Raisin Chutney...lemon Curd...Truffles

- **Saturday, November 12, 2005 ~ 1:00pm-3:30pm Laura Garrard's Birthday Party**
Description: Are you looking for a unique place to have your well-behaved child's birthday party? Please call Art for further details. 610.993.2665.
Menu: Tosses Salad...Fresh Pasta...Meatballs and Spaghetti...Garlic Bread...Chocolate Cake with Chocolate Buttercream Frosting
- **Sunday, November 13, 2005 ~ 10:00am-1:00pm Kitchen Boot Camp/Week9** \$45.00
- **Sunday, November 13, 2005 ~ 2:00pm-5:00pm Holiday Pies and Flavors of the Season: Maple Syrup, Cranberries and Pumpkins** \$49.00
Description: We're celebrating the flavors of the season in this class. Please join us for this delicious class.
Menu: Pumpkin Cheesecake...Southwestern Pumpkin Soup...Sour Cream Maple Cake...Biscotti with Cranberries and Pistachios...Stilton Tart with Cranberry Chutney
- **Monday, November 14, 2005 ~ 11:00am-2:00pm Make-Ahead Cooking** \$49.00
Description: Are you busy and always on the go? If so, then this is the perfect class for you. We'll make meals which can be stored for days, weeks, or months in advance. We'll also address in class freezing techniques and proper food storage issues. Menu: Two-Meat Meatloaves...Parmesan Chicken and Broccoli...Minestrone...Picadillo Chicken Loaves...Make-Ahead Burritos...
- **Monday, November 14, 2005 ~ 6:00pm-9:00pm New Thanksgiving Side Dishes*** \$49.00
Description: see description below for Saturday, November 19th.
Menu: see menu below for Saturday, November 19th.
- **Tuesday, November 15, 2005 ~ 6:00pm-9:00pm M.L.N.S. / The Best of New Orleans (Cajun Specialties)** \$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...Beignets
- **Wednesday, November 16, 2005 ~ 6:00pm-9:00pm Fearless Holiday 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...Apple Pie...Orange-Almond Biscotti...Pignoli Cookies...Pecan-Pumpkin Roll
- **Thursday, November 17, 2005 ~ 6:00pm-9:00pm Three Cheers for Chocolate!** \$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
- **Friday, November 18, 2005 ~ 6:00pm-9:00pm Private Party: Betsy Natale** \$49.00
- **Friday, November 18, 2005 ~ 2:00-5:00pm Birthday Party: McDade**
- **Saturday, November 19, 2005 ~ 9:00am-noon Soup Makes the Meal** \$49.00
Description: Have you always wondered how to make GOOD homemade soup? Please join us this morning for a delicious class on basic soup-making techniques. Please bring containers to class for leftovers!
Menu: New England Clam Chowder...Poblano Corn Chowder with Shrimp...Southwestern Pumpkin Soup...Beef Barley with Mushrooms...Old-Fashioned Chicken Noodle
- **Saturday, November 19, 2005 ~ 2:00pm-5:00pm New Thanksgiving Side Dishes** \$45.00
Description: The clock is ticking to the all-important "big" dinner!!! Are you still looking for some delicious side-dishes to complete your holiday meal? If so, then we'll see you in class!
Menu: Cranberry Compote with Maple and Ginger...Yukon Gold Potato and Wild Mushroom Gratin...Creamy Mashed Potatoes with Goat Cheese and Fresh Sage...Caramelized Spiced Carrots
- **Sunday, November 20, 2005 ~ 10:00am-1:00pm Kitchen Boot Camp/Week 10** \$49.00
- **Sunday, November 20, 2005 ~ 2:00pm-6:00pm Young Adults Cooking Class** \$49.00
Description: Does your child like to cook and bake? Our young adult cooking classes are open to children twelve years of age and older. Each week is different and the recipes taught in class are up to the participating students! We also cover kitchen safety and nutrition in each four-hour class. Each week is different.
Menu: If your child registers, please have him or her email art at art@kitchen-workshop.com with recipes that they would like to make in class.
- **Monday, November 21, 2005 ~ 6:00pm-9:00pm Let's Do the Chicken Dance** \$49.00
Description: The undisputed work-horse 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 with Peanut Dipping Sauce...Chicken Enchiladas with Mole Sauce...Curried Chicken Salad with Grapes and Toasted Walnuts
- **Tuesday, November 22, 2005 ~ 6:00pm-9:00pm Jaw-Dropping Holiday Desserts** \$49.00
Description: You're family and friends will be quite impressed when you make for them what you learn in this class. A great class for dessert lovers!
Menu: Pumpkin-Pecan Log...The Ultimate Chocolate-Nut Tart...Coconut Cake...Assorted Biscotti

- **Tuesday, November 22, 2005 ~ 11:00am-2:00pm Thanksgiving Loose-Ends** \$49.00
Description: Bring all of your question and concerns regarding Thanksgiving Dinner. We will cook/bake items of interest to attendees. Menu: Recipes to be determined by attending students.
- **Wednesday, November 23, 2005 ~ 6:00pm-9:00pm Saveur Cooks "Italian"** \$49.00
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
- **Thursday, November 24, 2005 ~ Happy Thanksgiving**
- **Friday, November 25, 2005 ~ 6:00pm-9:00pm Let's Get Stewed!** \$49.00
Description: Yes, more comfort food! It's that time of year. Please join us for this stick-to-your-ribs class on how to make many delicious different stews. Please bring a container for leftovers!
Menu: Irish Beef Stew....Moroccan Lamb Stew...Country Pork Stew...Spicy Red Fish Stew....all served with many different accompaniments
- **Saturday, November 26, 2005 ~ 9:00am-noon The Perfect Croissant** \$49.00
Description: DO you enjoy eating the deliciously flakey fresh croissant from the local bakery? Take this workshop to demystify the entire process of making this buttery gems in your own kitchen at home! YUM!
Menu: Croissants...Chocolate Croissants...Almond Croissants...Cheese Croissants...and perhaps a few more!
- **Saturday, November 26, 2005 ~ noon-2:30pm Birthday Party: Traci Regal**
- **Saturday, November 26, 2005 ~ 6:00pm-8:00pm Basic Knife Skills Workshop: Soup** \$29.00
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: We'll be making a big pot of vegetable soup with our practice vegetables. Please bring containers to take soup home with you!
- **Sunday, November 27, 2005 ~ 9:00am-noon Cookbook Discussion: "The Monsoon Diary"** \$49.00
Description: Please see our web-site for further details on this great class!!!
- **Sunday, November 27, 2005 ~ 2:00pm-6:00pm Young Adults Cooking Class** \$49.00
Description: Does your child like to cook and bake? Our young adult cooking classes are open to children twelve years of age and older. Each week is different and the recipes taught in class are up to the participating students! We also cover kitchen safety and nutrition in each four-hour class. Each week is different.
Menu: If your child registers, please have him or her email art at art@kitchen-workshop.com with recipes that they would like to make in class.
- **Monday, November 28, 2005 ~ 11:00am-2:00pm It's Getting Chili in Here!** \$49.00
Description: Nothing says comfort like a spicy steaming bowl of homemade chili! When topped with chopped tomatoes, onions, cheese and sour cream, and paired with a delicious wedge of homemade cornbread, chili is certainly good eating! Please bring containers to this class to take home leftovers.
Menu: Chili Con Carne...Black Bean Vegetable Chili...Chicken Cashew Chili...Chicken Chili Verde...Cornbread
- **Monday, November 28, 2005 ~ 6:00pm-9:00pm Paoli Ladies Aux**
- **Tuesday, November 29, 2005 ~ 6:00pm-9:00pm Vanguard Group: Dan Hansen** \$49.00
Menu: Maple-Black Pepper Bacon Knots...Tzatziki (a Middle Eastern Yogurt, cucumber and dill dip) served with pita triangles...Chicken Satays with Spicy Peanut Dipping Sauce ...Hummus (a garbanzo bean spread) served with fresh vegetables...Caponata (an Italian eggplant appetizer) Shrimp Rolls with a Spicy Dipping Sauce...Curried Pecans...Grilled Shrimp Pineapple and Cucumber Salsa...Pumpkin Pecan Roll...Pumpkin Cheesecake
- **Wednesday, November 30, 2005 ~ 11:00am-2:00pm Soup Makes the Meal** \$49.00
Description: Have you always wondered how to make GOOD homemade soup? Please join us this morning for a delicious class on basic soup-making techniques. Please bring containers to class for leftovers!
Menu: New England Clam Chowder...Poblano Corn Chowder with Shrimp...Southwestern Pumpkin Soup...Beef Barley with Mushrooms...Old-Fashioned Chicken Noodle
- **Wednesday, November 30, 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)