

· Thursday, December 1, 2005 ~ 6:00pm-9:00pm Italian Holiday Cookies \$49.00

<u>Description:</u> The Italians know how to do many things right in the kitchen, one of them is being able to make delicious holiday cookies

Friday, December 2, 2005 ~ 6:00pm-9:00pm Rajun Cajun* \$45.00

<u>Description:</u> 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 and Cafe Ole

Saturday, December 3, 2005 ~ 9am-noon Parent and Child Cookie Baking* \$78.00

<u>Description:</u> Spend a delightful morning baking with your child a scrumptious array of delicious holiday cookies. Please be sure to bring a tin to take some home with you.

<u>Menu:</u> Gingerbread Cookies...Cranberry Lemon Iced Drops...Pignoli Cookies...Old-Fashioned Peanut Butter Cookies...Chocolate Pizzelles

- Saturday, December 3, 2005 ~ 2:00pm-5:00pm Parent/Child Baking Together: Gingerbread Houses \$49.00 <u>Description:</u> Bring your child to this delightful holiday class at The Kitchen Workshop. You'll be decorating pre-assembled gingerbread cottages this afternoon and learning the tricks of decorating these edible treasures with many, many different types of candy and tricks!
- Sunday, December 4, 2005 ~ 9:00am-noon Parent and Child Cookie Baking* \$78.00

<u>Description</u>: Spend a delightful morning baking with your child a scrumptious array of delicious holiday cookies. Please be sure to bring a tin to take some home with you.

<u>Menu:</u> Gingerbread Cookies...Cranberry Lemon Iced Drops...Pignoli Cookies...Old-Fashioned Peanut Butter Cookies...Chocolate Pizzelles

· Sunday, December 4, 2005 ~ 2:00pm-6:00pm Young Adults Cooking Class \$49.00

<u>Description</u>: 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.

<u>Menu:</u> 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.

· Sunday, December 4, 2005 ~ 6:00pm-9:00pm Private Party: Esther Sim \$49.00

<u>Description:</u> 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

Menu:

- Monday, December 5, 2005 ~ 6:00pm-9:00pm An Old-Fashioned Cookie Exchange* \$49.00
- Tuesday, December 6, 2005 ~ 6:00pm-9:00pm Private Party: Marie Pettinos
- Wednesday, December 7, 2005 ~ 6:00pm-9:00pm Italian Holiday Cookies* \$49.00

<u>Description:</u> Come celebrate the joys of making holiday cookies...Italian style! Please be sure to bring a container, or two, as you'll be taking a lot of cookies home with you after class.

Menu: Pignoli Cookies...Chocolate-Walnut Biscotti...Italian Fig Cookies...Anise and Chocolate Pizzelles

· Thursday, December 8, 2005 ~ 6:00pm-9:00pm Saveur Cooks "Spanish" \$49.00

<u>Description</u>: 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) 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)

• Friday, December 9, 2005 ~ 6:00pm-9:00pm What's the Catch? \$49.00

<u>Description:</u> 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.

<u>Menu:</u> Baked Flounder with Tomato Caper Sauce...Cod with Mediterranean Salsa...Salmon and Rice Wrapped in Pastry with Dill Sauce...Crab Louis

· Saturday, December 10, 2005 ~ 9:00am-noon Gifts From the Kitchen* \$49.00

<u>Description</u>: Nothing is more greatly appreciated than a gift from your home kitchen. Join us for this ever-popular class featuring sweet and savory treats that will make wonderful gifts for your loved ones.

Menu: We'll be making bread, candy, mustards and other food gifts, as well as discussing wrapping techniques and tips!

Saturday, December 10, 2005 ~ 2:00pm-5:00pm Sensational Soups and Chilies \$49.00

<u>Description:</u> Have you always wanted to make a delicious pot full of homemade soup but have never been quite able to make it happed? If so, then is the class for you! Art will teach you soul-warming soups and chilies to make from scratch that will impress your family and holiday guests. Please bring containers to class.

Menu: Southwestern Pumpkin Mushroom....Beef Barley....Old-Fashioned Chicken Noodle...New-England Clam Chowder...Chicken and White Bean Chili...Chili Con Carne...and several different types of breads as accompaniments

· Sunday, December 11, 2005 ~ 9:00am-noon Holiday Confections* \$49.00

<u>Description:</u> DO you think candy-making is difficult? Please join us for this class to find out that it isn't! Candy is a wonderful gift to give as a gift, as well. Please bring a tin to class with you in order to take candy home with you. <u>Menu:</u> Chocolate Walnut Toffee...Fudge...Divinity....many others

- Sunday, December 11, 2005 ~ Daylesford Abbey Bake Sale
- · Sunday, December 11, 2005 ~ 2:00pm-6:00pm Young Adults Cooking Class \$49.00

<u>Description</u>: 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, December 12, 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: Spicy Whipped Feta...Spanakopita...Greek Country Salad...Greek-Style Pasta (Handmade) with Shrimp...Almond Baklava with Rose Water

· Monday, December 12, 2005 ~ 11:00am-2:00pm Holiday Appetizers \$49.00

<u>Description</u>: Get ready to dazzle your family and friends with a delicious array of appetizers especially suited for this wonderful holiday season.

Menu: Curried Pecans...Savory Pistachio Meatballs...Honey-Pecan Cheddar Bites...Baked Feta with Roasted Red Peppers on Crostini...Curried Vegetable Dip...Havarti Cheese Ball...Layered Cheese Tortas

Tuesday, December 13, 2005 ~ 6:00pm-9:00pm Private Party: Junior League of Philadelphia

<u>Description:</u> 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

· Wednesday, December 14, 2005 ~ 6:00pm-9:00pm Quick and Easy Holiday Entertaining \$49.00

<u>Description</u>: Take the stress out of the holidays by learning how to prepare a full course meal in steps which can be done prior to your evening of entertaining with family and friends.

Menu: Chicken Satays with Spicy Peanut Dipping Sauce...Holiday Spinach Salad...Herb-Roasted Turkey Breast with Pan Gravy and Sausage Fennel Stuffing...Maple Winter Squash...Brussels Sprouts with Mustard Seeds...Pumpkin-Pecan Roll

Thursday, December 15, 2005 ~ 6:00pm-9:00pm Soups, Stews and Chili \$49.00

<u>Description:</u> Have you always wanted to make a delicious pot full of homemade soup but have never been quite able to make it happed? If so, then is the class for you! Art will teach you soul-warming soups and chilies to make from scratch that will impress your family and holiday guests. Please bring containers to class.

Menu: Southwestern Pumpkin Mushroom....Irish Beef Stew....Old-Fashioned Chicken Noodle...New-England Clam Chowder...Chicken and White Bean Chili...Chili Con Carne...and several different types of breads as accompaniments

· Friday, December 16, 2005 ~ 6:00pm-9:00pm Holiday Appetizers \$49.00

<u>Description</u>: Get ready to dazzle your family and friends with a delicious array of appetizers especially suited for this wonderful holiday season.

Menu: Curried Pecans...Savory Pistachio Meatballs...Honey-Pecan Cheddar Bites...Baked Feta with Roasted Red Peppers on Crostini...Curried Vegetable Dip...Havarti Cheese Ball...Layered Cheese Tortas

Saturday, December 17, 2005 ~ 9:00am-12:00pm Parent/Child Baking Together: Gingerbread Houses \$78.00

<u>Description</u>: Bring your child to this delightful holiday class at The Kitchen Workshop. You'll be decorating pre-assembled gingerbread cottages this afternoon and learning the tricks of decorating these edible treasures with many, many different types of candy and tricks!

• Saturday, December 17, 2005 ~ 1:00pm-4:00pm Parent/Child Baking Together: Holiday Cookies \$49.00 <u>Description:</u> Spend a delightful afternoon baking with your child a scrumptious array of delicious holiday cookies. Please be sure to bring a tin to take some home with you.

<u>Menu:</u> Gingerbread Cookies...Cranberry Lemon Iced Drops...Pignoli Cookies...Old-Fashioned Peanut Butter Cookies...Chocolate Pizzelles

- · Saturday, December 17, 2005 ~ 6:00pm-9:00pm Private Party: Gotti Cookie Exchange \$49.00 Description: Yes, even they enjoy baking cookies!
- Sunday, December 18, 2005 ~ 11:00am-2:00pm Private Holiday Brunch

<u>Description:</u> 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.

· Sunday, December 18, 2005 ~ 2:00pm-5:00pm Celebration Breads \$49.00

<u>Description</u>: Nothing beats the smell of freshly baking bread. Come to this class to find out just how satisfying bread-baking can be! This is a great class for beginners or novices.

Menu: Challah...Panettone...and many other to be determined by participants requests...

Monday, December 19, 2005 ~ 11:00am-2:00pm Gifts from the Kitchen \$49.00

<u>Description</u>: Nothing is more greatly appreciated than a gift from your home kitchen. Join us for this ever-popular class featuring sweet and savory treats that will make wonderful gifts for your loved ones.

Menu: We'll be making bread, candy, mustards and other food gifts, as well as discussing wrapping techniques and tips!

· Monday, December 19, 2005 ~ 6:00pm-9:00pm Gifts from the Kitchen \$49.00

<u>Description</u>: Nothing is more greatly appreciated than a gift from your home kitchen. Join us for this ever-popular class featuring sweet and savory treats that will make wonderful gifts for your loved ones.

Menu: We'll be making bread, candy, mustards and other food gifts, as well as discussing wrapping techniques and tips!

Tuesday, December 20, 2005 ~ 6:00pm-9:00pm Holiday Appetizers \$49.00

<u>Description</u>: Get ready to dazzle your family and friends with a delicious array of appetizers especially suited for this wonderful holiday season.

Menu: Curried Pecans...Savory Pistachio Meatballs...Honey-Pecan Cheddar Bites...Baked Feta with Roasted Red Peppers on Crostini...Curried Vegetable Dip...Havarti Cheese Ball...Layered Cheese Tortas

· Wednesday, December 21, 2005 ~ 11:00am-2:00pm Crazy for Casseroles! \$49.00

<u>Description:</u> Quick, easy and delicious, casseroles are just the ticket for this often busy holiday season. Along with a salad and jug of wine, casseroles fit the bill!

Menu: Polenta and Black Bean Casserole...Chicken and Artichoke Lasagna...Chicken Enchilada with Mole Sauce Casserole...Retro Tuna-Noodle Casserole

• Wednesday, December 21, 2005 ~ 6:00pm-9:00pm Holiday Appetizers \$49.00

<u>Description</u>: Get ready to dazzle your family and friends with a delicious array of appetizers especially suited for this wonderful holiday season.

Menu: Curried Pecans...Savory Pistachio Meatballs...Honey-Pecan Cheddar Bites...Baked Feta with Roasted Red Peppers on Crostini...Curried Vegetable Dip...Havarti Cheese Ball...Lavered Cheese Tortas

- Thursday, December 22, 2005 ~ 6:00pm-9:00pm Holiday Cookies from Around the World \$49.00 <u>Description:</u> We'll be cookie "globe-trotting" in this deliciously sinful class. Please be sure to bring tins with you to class. Menu: Rugelach...biscotti...Italian Fig Cookies...Greek Sesame Twists
- · Friday, December 23, 2005 ~ 11:00am-2:00pm or 6:00pm-9:00pm Parent/Child Baking Together: Holiday Cookies \$78.00

<u>Description:</u> Spend a delightful morning baking with your child a scrumptious array of delicious holiday cookies. Please be sure to bring a tin to take some home with you.

<u>Menu:</u> Gingerbread Cookies...Cranberry Lemon Iced Drops...Pignoli Cookies...Old-Fashioned Peanut Butter Cookies...Chocolate Pizzelles

Tuesday, December 27 thru 31, 2005 ~ 9:00am-12:00 or 1:00-4:00pm

Young Adults Winter Cooking Camp \$225.00

<u>Description</u>: What a better gift to give to your child than the gift of cooking. During this five day winter camp for children ages twelve and above, they will be introduced to the culinary basics of cooking, baking, nutrition and kitchen safety. The class will culminate in an open house on Saturday afternoon from 3-4pm at The Kitchen Workshop.

<u>Menu</u>: Recipes and topics to be discussed in class will be decided by camp participants prior to the beginning of class.

• Thursday, December 29, 2005 ~ 6:00pm-9:00pm New Appetizers for a New Year \$49.00

<u>Description</u>: Let me get through the Christmas holidays first, please! I'm sure we'll be dining on many delicious nibbles for a great pre-New Year celebration!

Menu: Please call Art for specific recipes.610.993.2665.

Friday, December 30, 2005 ~ 6:00pm-9:00pm New Appetizers for a New Year \$49.00

<u>Description:</u> Let me get through the Christmas holidays first, please! I'm sure we'll be dining on many delicious nibbles for a great pre-New Year celebration!

Menu: Please call Art for specific recipes.610.993.2665.

Coming in January 2006!

The Kitchen Workshop's 10-week-long Cooking Boot Camp Series

From Sunday, January 8th until Sunday March 19th, and every Sunday in between from 2-5pm, we'll be conducting an intense hands-on introduction to the culinary basics. All those gadgets in your kitchen drawers will NOT make you a better cook; it's truly about technique and a firm foundation in the kitchen. From learning how to stock a pantry, basic knife skills, and many basic cooking and baking techniques is a great course for those who are serious about coming better home cooks. All the many recipes taught in class will be chosen by attending students. Classes may be taken separately, but if purchased as a whole course (fee is \$495.00 which includes personal hands-on instruction, copies of all recipes taught in class and ample servings of meals and beverages), the student is able to attend any other class during January 8th and March 19th at NO additional charge, provided the class is being held and there is space available. A student may take an unlimited number of extra classes, all included in the course fee of \$495.00.

The Boot Camp series is limited to ten participants and half of those spots are already filled. Please call Art to register at 610.993.2665 or visit our web-site at www.kitchen-workshop.com. What a great gift idea for the cook in your family!

Also Coming in January... A five week series on French Cuisine... Stay tuned for further details...