

Available for:
Special Occasions
Corporate Team Building
Birthday Parties



The Kitchen Workshop

Hands-on Cooking Classes

It may be cold outside but
it's **HOT** in The Kitchen
Workshop!

FEBRUARY 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>To purchase Gift Certificates or to register for a class call us at (610) 993-COOK(2665) or visit us on-line www.kitchen-workshop.com</p>			<p>1 4:00pm-6:00pm Private Party/ Hughes' Girl Scout Troop</p> <p>6:00pm-9:00pm Main-Dish Salads</p>	<p>2 6:00pm-9:00pm Soups and Stews 101</p> 	<p>3 6:00pm-9:00pm Seafood Soups and Chowders</p> 	<p>4 3:00-5:00pm Private Party/ Riegel</p> <p>10:00am-1:00pm Let's Do the Chicken Dance</p> 
<p>5 10:00am-1:00pm Young Adults Cooking Class</p> <p>2:00pm-5:00pm Kitchen Bootcamp/ Week 5</p>	<p>6 6:00pm-9:00pm And the Greek Goes On...</p> 	<p>7 6:00pm-9:00pm What's the Catch?</p> 	<p>8 6:00pm-9:00pm Magnificent Main-Dish Salads</p> 	<p>9 6:00pm-9:00pm Chillin' (Literally) and Grilling</p> 	<p>10 6:00pm-9:00pm Pizza with Pizzazz</p> 	<p>11 11:00am-1:00pm Private Party/ Brinley Bartlett</p> <p>4:00pm-6:00pm Cara Treacy's Birthday Party</p> <p>6:00pm-9:00pm Private Party: Mimi Killian</p> 
<p>12 2:00pm-5:00pm Kitchen Bootcamp/ Week 6</p>	<p>13 6:00pm-9:00pm 29 Minute Meals</p> 	<p>14 6:00pm-9:00pm Absolutely Amish</p> 	<p>15 6:00pm-9:00pm Crazy for Chinese!</p> 	<p>16 Kids Summer Camp Fair at Exton Elementary</p>	<p>17 6:00pm-9:00pm Private Party/ Susan Greco</p>	<p>18 10:00am-1:00pm Pie in the Sky</p> <p>3:00-5:00pm Private Party/ Calvares</p> <p>6:00pm-9:00pm Soups, Stews and Chowders</p> 
<p>19 2:00pm-5:00pm Kitchen Bootcamp/ Week 7</p>	<p>20 6:00pm-8:00pm Basic Knife Skills Workshop: Soup</p> 	<p>21 6:00pm-9:00pm Liquid Sunshine</p> 	<p>22 6:00pm-9:00pm Ladle, Leaf and Loaf</p> 	<p>23 11:00am- 2:00pm Yeast Breads 101</p> <p>6:00pm-9:00pm Cooking from Hilda Crockett's House</p>	<p>24 6:00pm-9:00pm Feel the Braise</p>	<p>25 10:00am-1:00pm Parent and Child/ Soup Making</p> <p>2:00pm-5:00pm Private Party/ Claire Weingarden</p>
<p>26 10:00am-1:00pm Young Adults Cooking Class</p> <p>2:00pm-5:00pm Kitchen Bootcamp/ Week 8</p>	<p>27 9:00am- 12:00pm Agnes Irwin</p> <p>6:00pm-9:00pm Birds of a Feather</p>	<p>28 6:00pm-9:00pm Soup and a Sandwich, Please</p> 	<p>We are located in the Paoli Depot Shoppes 21 Plank Ave., Paoli, PA 19301</p> <p>To register for a class call 610.993.2665 or visit us on-line at www.kitchen-workshop.com</p>			

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

- **Wednesday, February 1, 2006 ~ 4:00pm-6:00pm Private Party/ Hughes' Girl Scout Troop**
- **Wednesday, February 1, 2006 ~ 6:00pm-9:00pm Main-Dish Salads** \$49.00
Description: Eating a healthy and hearty main-dish salad paired with a loaf of whole-grain bread is a sure fire way to liven up those dinner doldrums in your household. Join us for this class to find out how to orchestrate such a meal. We'll also discuss new salad greens and make many different salad dressings.
Menu: Tuna and White Bean Salad, Warm Ginger Steak Salad, Curried Chicken Salad and Island Pork Tenderloin Salad
- **Thursday, February 2, 2006 ~ 6:00pm-9:00pm Soups and Stews 101** \$49.00
Description: Join us for this class to learn how to make delicious homemade soups, stews and chowders. You'll see that with a few soup-making techniques under your belt, you'll be whipping up batch after batch of healthy and tasty soups and stews! Please bring containers with you to class.
Menu: Irish Beef Stew, Southwestern Pumpkin Soup with Toasted Pepitas, Poblano Corn Chowder with Shrimp, New England Clam Chowder, Old-Fashioned Chicken Noodle
- **Friday, February 3, 2006 ~ 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: Sweet Corn and Lobster Chowder, New England Clam Chowder, Seafood Chowder, Salmon and Dill Chowder, Poblano Corn Chowder with Shrimp and Irish Soda Bread
- **Saturday, February 4, 2006 ~ 3:00-5:00pm Private Party/ Riegel**
Menu: Salad, Pizza, Chocolate Cupcakes
- **Saturday, February 4, 2006 ~ 10:00am-1:00pm Let's Do the Chicken Dance** \$49.00
Description: If you're tired of the same chicken dish for dinner at least a few times a month, get excited once again about the versatility and ease of preparation when it comes to our fine-feathered friend the chicken!
Menu: Oven-Fried Chicken, Sesame Stir-Fried Chicken, Chicken Satays, Chicken Enchiladas with Mole Sauce and Curried Chicken Salad with Grapes and Walnuts
- **Sunday, February 5, 2006 ~ 10:00am-1:00pm Young Adults Cooking Class** \$39.00
Description: For ages twelve and up, our young adults cooking classes emphasize kitchen safety, proper knife handling, recipe reading and menu planning.
Menu: Recipes to be taught in class are to be submitted to Art at art@www.kitchen-workshop.com prior to class. Each class is different.
- **Sunday, February 5, 2006 ~ 2:00pm-5:00pm Kitchen Bootcamp/ Week 5** \$49.00
- **Monday, February 6, 2006 ~ 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 quickly, so please register early!
Menu: Avgolemono (Greek Lemon Soup), Dolmades with Yogurt-Mint Sauce(Stuffed Grape Leaves), Moussaka, Greek Green Beans and Rice Pudding
- **Tuesday, February 7, 2006 ~ 6:00pm-9:00pm What's the Catch?** \$49.00
Description: Are you baffled by the glassy little 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
- **Wednesday, February 8, 2006 ~ 6:00pm-9:00pm Magnificent Main-Dish Salads** \$49.00
Description: Eating a healthy and hearty main-dish salad paired with a loaf of whole-grain bread is a sure fire way to liven up those dinner doldrums in your household. Join us for this class to find out how to orchestrate such a meal. We'll also discuss new salad greens and make many different salad dressings.
Menu: Tuna and White Bean Salad, Warm Ginger Steak Salad, Curried Chicken Salad and Island Pork Tenderloin Salad
- **Thursday, February 9, 2006 ~ 6:00pm-9:00pm Chillin' (Literally) and Grilling** \$49.00
Description: Okay, we're a little crazy....but who can resist the smell of food cooking on the grill anytime of the year??? Join us for an evening of good food and drink grill-side as we count down the days to spring and summer!
Menu: Grilled Shrimp Pizza with Mango-Strawberry Salsa, Grilled Flank Steak with an Asian Wet Marinade and a Spicy Dry Rub, Grilled Sweet Potatoes with Chipotle Butter, Grilled Pound cake with Drunken Grilled Pineapple and Vanilla Ice Cream
- **Friday, February 10, 2006 ~ 6:00pm-9:00pm Pizza with Pizzazz** \$49.00
Description: Think pizza from your home oven is impossible? Think again. Once you have tasted a pizza fresh from your oven, you'll never order out again! Simple, easy and delicious you'll be amazed that you made it yourself. I still get amazed! We'll also grill pizza, yes, GRILL pizza! It's delicious!
Menu: Basic Pizza Crust, Whole Wheat Pizza Crust, Pizza Sauce, Ricotta Calzones, Greek Chicken and Feta Pizza, Pizza Margherita and a Reuben Pizza with Rye Crust
- **Saturday, February 11, 2006 ~ 11:00am-1:00pm Private Party/ Brinley Bartlett**
Menu: Lemonade, Pizza and Salad, cupcakes
- **Saturday, February 11, 2006 ~ 4:00pm-6:00pm Cara Treacy's Birthday Party**

- **Saturday, February 11, 2006 ~ 6:00pm-9:00pm Private Party: Mimi Killian**
- **Sunday, February 12, 2006 ~ 2:00pm-5:00pm Kitchen Bootcamp/ Week 6** \$49.00
- **Monday, February 13, 2006 ~ 6:00pm-9:00pm 29 Minute Meals** \$49.00

Description: Are you pressed for time and feel guilty in not feeding your family anything other than something out of a cardboard box? This is the class for you! Quick, wholesome and nutritious food are in your reach! Join us and we'll show you how!

Menu: Spicy Mustard Greens with Asian Noodles, Penne with Sausage, Swiss Chard and Pine Nuts, Spinach, French Onion Salisbury Steak with Cheese Toasts, Beef and Broccoli Stir-Fry and Philly Style Mushroom Cheesesteak

- **Tuesday, February 14, 2006 ~ 6:00pm-9:00pm Absolutely Amish** \$49.00

Description: Come to discover the fascinating lore and food of these local neighbors of ours. Get ready to loosen your belt after this class!

Menu: Amish Pork with Sauerkraut and Apples...Chicken and Dumplings...Corn Fritters...Shoo-Fly Pie

- **Wednesday, February 15, 2006 ~ 6:00pm-9:00pm Crazy for Chinese!** \$49.00

Description: Please join us this evening for a fun class featuring wok cooking fundamentals and techniques. You may never order Chinese take-out again!

Menu: Hot and Sour Soup...Shrimp and Scallops with Snow Peas...Lemon Chicken...Stir-Fried Rice...Shrimp Rolls with Spicy Dipping Sauce...Sichuan Shredded Beef with Carrots and Broccoli

- **Thursday, February 16, 2006 ~ Kids Summer Camp Fair at Exton Elementary**

- **Friday, February 17, 2006 ~ 6:00pm-9:00pm Private Party/ Susan Greco**

Menu: Grilled Pizza, Pork tenderloin Salad, Greek Pasta, Key Lime Pie

- **Saturday, February 18, 2006 ~ 10:00am-1:00pm Pie in the Sky** \$49.00

Description: We will help you demystify the entire pie-making experience from crust to filling with extra-special attention to crusts and thickeners.

Menu: Apple Pie...Quiche Lorraine...Chocolate Pecan Tart...Rustic Pear and Walnut Galette

- **Saturday, February 18, 2006 ~ 3:00-5:00pm Private Party/ Calvares**

Description: **If you are interested in having your child's birthday party here, please call Art for details!**

Menu: Lemonade, Pizza, Chocolate Cupcakes with Chocolate Butter Cream Frosting

- **Saturday, February 18, 2006 ~ 6:00pm-9:00pm Soups, Stews and Chowders** \$49.00

Description: Join us for this class to learn how to make delicious homemade soups, stews and chowders. You'll see that with a few soup-making techniques under your belt, you'll be whipping up batch after batch of healthy and tasty soups and stews! Please bring containers with you to class.

Menu: Irish Beef Stew, Southwestern Pumpkin Soup with Toasted Pepitas, Poblano Corn Chowder with Shrimp, New England Clam Chowder, Old-Fashioned Chicken Noodle

- **Sunday, February 19, 2006 ~ 2:00pm-5:00pm Kitchen Bootcamp/ Week 7** \$49.00

- **Monday, February 20, 2006 ~ 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!

- **Tuesday, February 21, 2006 ~ 6:00pm-9:00pm Liquid Sunshine** \$49.00

Description: We're celebrating cooking and baking with citrus fruit this evening. Wash away those winter blues with the bright sunny taste of everything orange, lemons and lime!

Menu: Spicy Pork Tenderloin Salad with Oranges and Black Beans, Lime and Coconut Shrimp with Red Curry Sauce, Couscous with Olives and Lemons, Key Lime Pie

- **Wednesday, February 22, 2006 ~ 6:00pm-9:00pm Ladle, Leaf and Loaf** \$49.00

Description: Soup, salad and a loaf of bread...what more do you need for an impromptu lunch or dinner? Please join us for an evening of delicious food and fun.

Menu: Cream of Broccoli and Cheddar Cheese Soup, Poblano-Corn-Shrimp Chowder, Sautéed Pears over Mesclun with Bleu Cheese and Curried Pecans, Irish Soda Bread with Currants and Caraway, Seeded Whole Wheat Bread Sticks

- **Thursday, February 23, 2006 ~ 11:00am-2:00pm Yeast Breads 101** \$49.00

- **Thursday, February 23, 2006 ~ 6:00pm-9:00pm Cooking from Hilda Crockett's House** \$49.00

Description: A diamond in the rough!!! Hilda Crockett's Chesapeake House on Tangier Island, Virginia. Can't make it there? Join us for a night of this delicious food.

Menu: Clam Fritters, Crab Cakes, Baked Ham, Potato Salad, Apple-sauce, Green Beans, Corn Pudding, Home-Made rolls and Butter Pound Cake.

- **Friday, February 24, 2006 ~ 6:00pm-9:00pm Feel the Braise** \$49.00

Description: Discover the art of braising in this flavor-packed class. Bring your appetites with you! Braising is a great quick and delicious way of cooking if your time is limited.

Menu: Braised Short Ribs in Ancho Chili Sauce, Braise Chicken with Apples and Sage, Moroccan Braised Beef along with appropriate side dishes

- **Saturday, February 25, 2006 ~ 10:00am-1:00pm Parent and Child/ Soup Making** \$78.00
Description: Our parent and child classes are geared toward well-behaved children between the ages of five and eleven. Remember that there are exceptions to every rule! During this class we'll make delicious soup and breads for our lunch. The fee of \$78.00 is for both parent and child.
Menu: Old-Fashioned Chicken Noodle Soup (with home-made noodles), Vegetable Beef, Irish Soda Bread, Whole Wheat Bread Sticks and Chocolate Cupcakes for Dessert
- **Saturday, February 25, 2006 ~ 2:00pm-5:00pm Private Party/ Claire Weingarden** \$49.00
- **Sunday, February 26, 2006 ~ 10:00am-1:00pm Young Adults Cooking Class** \$49.00
Description: For ages twelve and up, our young adults cooking classes emphasize kitchen safety, proper knife handling, recipe reading and menu planning.
Menu: Recipes to be taught in class are to be submitted to Art at art@www.kitchen-workshop.com prior to class. Each class is different.
- **Sunday, February 26, 2006 ~ 2:00pm-5:00pm Kitchen Bootcamp/ Week 8** \$49.00
- **Monday, February 27, 2006 ~ 9:00am-12:00pm Agnes Irwin**
- **Monday, February 27, 2006 ~ 6:00pm-9:00pm Birds of a Feather** \$49.00
Description: New ways with the "work-horse" of the kitchen will be featured in this evening's tasty class.
Menu: Chicken in Creamy Dijon-Sherry Sauce, Parmesan-Crusted Lemon Chicken, Curried Chicken Salad, Chicken and Lime Tortilla Soup and Apple, Currant and Caraway Stuffed Chicken Breasts
- **Tuesday, February 28, 2006 ~ 6:00pm-9:00pm Soup and a Sandwich, Please** \$49.00
Description: Comfort food at its best! A piping hot bowl of soup and a delicious sandwich! Please join us for these "good anytime of the day" foods.
Menu: Beef Barley Soup, Cuban Sandwiches, French Dip with Au Jus, Old-Fashioned Patty Melt, Grilled Gorgonzola, Pear, and Watercress Sandwiches and Turkey Wraps with Chipotle Mayonnaise

Young-Adult Cooking Camps

What a great opportunity for kids ages 12 and older this summer! At The Kitchen Workshop's Young-Adult Cooking Camps, they 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 \$245.00, which includes all materials, copies of recipes, food and beverage. There will be a maximum of 8 students allowed in each weekly session. All classes are hands-on. Each class is held Monday-Friday from 10:00am-1:00pm. The curriculum for all nine weeks of classes IS DIFFERENT! A discount will be offered if signing up multiple family members or for young-adults wishing to take 2 or more weeks of classes. Call Art to request a brochure outlining class schedules and dates, or visit our web-site www.kitchen-workshop.com for more information. Our Young-Adult Cooking Camps will begin the week of June 26, 2006. Early registration is recommended!!!

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!