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Corporate Team Building  
Birthday Parties



# The Kitchen Workshop

Hands-on Cooking Classes

Now enrolling for Summer  
Kids Camps! See back  
cover for more  
information.

## MARCH 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>We are located in the Paoli Depot Shoppes 21 Plank Ave., Paoli, PA 19301</p> <p>To register for a class call <b>610.993.2665</b> or visit us on-line at <a href="http://www.kitchen-workshop.com">www.kitchen-workshop.com</a></p>			<p><b>1</b> 6:00pm-9:00pm Fabulous Fungi!</p> 	<p><b>2</b> 6:00pm-9:00pm M.L.N.S./ Comfort Foods Revisited</p> 	<p><b>3</b> 6:00pm-9:00pm Private Party / Anna Swanson</p> 	<p><b>4</b> 10:00am-1:00pm Let's Do the Chicken Dance, Again!</p> <p>2:00pm-5:00pm Parent and Child Cooking Italian</p> <p>6:00pm-9:00pm Seafood Soups and Chowders</p>
<p><b>5</b> 10:00am-1:00pm Soups and Stews 101</p> <p>2:00pm-5:00pm Kitchen Boot Camp/ Week 9</p>	<p><b>6</b> 6:00pm-9:00pm And the Greek Goes On...</p> 	<p><b>7</b> 6:00pm-9:00pm Make-Ahead Meals</p>	<p><b>8</b> 6:00pm-9:00pm C.C.N.S. No Fear of Phyllo</p>	<p><b>9</b> 6:00pm-9:00pm C.C.N.S. All- American Desserts</p> 	<p><b>10</b> 6:00pm-9:00pm Private Party/ Sharon Spaeder</p> 	<p><b>11</b> 10:00am-1:00pm Hail to the Beef!</p> <p>2:00pm-5:00pm No Fear of Phyllo or Puff Pastry</p> <p>6:00pm-9:00pm Private Party</p>
<p><b>12</b> 10:00am-1:00pm Young Adults Cooking Class</p> <p>2:00pm-5:00pm Kitchen Boot Camp/ Week 10</p>	<p><b>13</b> 6:00pm-9:00pm Flavors from the Mountains, Woods and Waters: Pacific North West Cookery</p>	<p><b>14</b> 6:00pm-9:00pm Out Of India</p> 	<p><b>15</b> 6:00pm-9:00pm Not Your Mother's Salt and Pepper!</p> 	<p><b>16</b> 11:00am-2:00pm Joyce Schultz</p> <p>6:00pm-9:00pm C.C.N.S. Cooking Mexican: The Basics</p> 	<p><b>17</b> 4:00pm-6:00pm Private Girl Scouts Party/ Joyce Dugan</p> 	<p><b>18</b> 10:00am-1:00pm Magnificent Main- Dish Salads</p> <p>2:00pm-5:00pm Ladle, Leaf and Loaf</p> <p>6:00pm-9:00pm Private Party</p>
<p><b>19</b> 10:00am-1:00pm Young Adults Cooking Class</p> <p>2:00pm-5:00pm Kitchen Boot Camp Make-Up</p>	<p><b>20</b> 6:00pm-9:00pm C.C.N.S. Main- Dish Salads</p> 	<p><b>21</b> 6:00pm-9:00pm Thai This on for Size!</p>	<p><b>22</b> 6:00pm-9:00pm M.L.N.S./ Picture Perfect Pizza</p> 	<p><b>23</b> 6:00pm-9:00pm Hook, Line and Sinker</p> 	<p><b>24</b> 6:00pm-9:00pm The Perfect Steak Dinner</p> 	<p><b>25</b> 10am-1:00pm Quick Pasta Sautés</p> <p>2:00pm-5:00pm Everything's Coming Up Chocolate</p> <p>6:00pm-9:00pm Private Party</p>
<p><b>26</b> 10:00am-1:00pm Yeast, Have No Fear!</p> <p>2:00pm-5:00pm Kitchen Boot Camp Make-Up</p>	<p><b>27</b> 6:00pm-9:00pm Cooking with Beer</p> 	<p><b>28</b> 6:00pm-9:00pm C.C.N.S. Lip- Smacking Appetizers</p> 	<p><b>29</b> 6:00pm-9:00pm Blue Plate Specials, Updated</p> 	<p><b>30</b> 6:00pm-9:00pm C.C.N.S. Let's Get Sauced!</p>	<p><b>31</b> 6:00pm-9:00pm C.C.N.S. Ladle, Leaf and Loaf</p> 	<p>Fee for class includes instruction, all food and beverages. Complimentary wine will be served during evening classes.</p>

**To Register for a Chester County Night School Class (C.C.N.S.) call 610.692.1964. To Register for a Main Line Night School Class (M.L.N.S.) call 610.687.0460. For all others, please register on-line at [www.kitchen-workshop.com](http://www.kitchen-workshop.com)**

- **Wednesday, March 1, 2006 ~ 6:00pm-9:00pm Fabulous Fungi!** \$49.00  
Description: It's usually a love/hate relationship with these little devils. Attend this class to learn of new mushroom varieties that you may be unfamiliar with and many incredible dishes to prepare featuring them. If you're a mushroom maven, this is the class for you. Please note that we will also making our Papardelle from scratch!  
Menu: Veal Scallops with Mushrooms and Herbs, Pappardelle with Mushrooms and Tomato Cream Sauce, Savory Mixed Mushroom Bread Pudding
- **Thursday, March 2, 2006 ~ 6:00pm-9:00pm M.L.N.S./ Comfort Foods Revisited** \$49.00  
Description: Everyone has their own idea of what foods provide them comfort. This evening will feature a wide array of dishes that most people will remember from their childhood. Menu: Swedish Meatballs with Home-made Pasta, Tuna Noodle Casserole, Really Good Macaroni and Cheese, Stewed Tomatoes, Chicken Pot Pie, Chicken-Artichoke Lasagna
- **Friday, March 3, 2006 ~ 6:00pm-9:00pm Private Party / Anna Swanson** \$49.00
- **Saturday, March 4, 2006 ~ 10:00am-1:00pm Let's Do the Chicken Dance, Again!** \$49.00  
Description: The ability of chicken to absorb surrounding flavors like a sponge truly makes it a versatile ingredient in the kitchen. Please join us for a night of delicious dished featuring our fine-feathered friend! Bring your appetite.  
Menu: Stir-Fried Sesame Chicken, Chicken Athena, Grilled Tandoori Chicken with Cucumber-Mint Raita, Chicken Empanadas with Chorizo, Raisins and Olives, Chicken Athena, Curried Chicken Salad with Grapes and Toasted Walnuts
- **Saturday, March 4, 2006 ~ 2:00pm-5:00pm Parent and Child Cooking Italian** \$78.00  
Description: Spend Saturday morning at The Kitchen Workshop with your child making delicious Italian food. It's all hands-on cooking highlighting kitchen safety, ingredients and basic cooking techniques. Who knows, you may be currently living with the next Julia or Emeril! The cost of the class is for both parent and child. Please bring containers for left-overs. Menu: Basil-Wrapped Cheese Nuggets, Homemade Egg Pasta, Tomato Sauce, Pasta and Peas, Focaccia and Chocolate-Walnut Biscotti
- **Saturday, March 4, 2006 ~ 6:00pm-9:00pm C.C.N.S. 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
- **Sunday, March 5, 2006 ~ 10:00am-1:00pm 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
- **Sunday, March 5, 2006 ~ 2:00pm-5:00pm Kitchen Boot Camp/ Week 9** \$49.00
- **Monday, March 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, March 7, 2006 ~ 6:00pm-9:00pm Make-Ahead 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 Cheese Steak
- **Wednesday, March 8, 2006 ~ 6:00pm-9:00pm C.C.N.S. No Fear of Phyllo** \$49.00  
Description: If you've ever attended one of Art's classes at The Kitchen Workshop, he's sure to have tried to impress on you the fact that in the kitchen you're dealing with food, nothing more..."Cooking is not World Peace!"  
Menu: Spanakopita Triangles, Phyllo-Wrapped Brie with Apricot and Rosemary Chutney, Phyllo-Wrapped Salmon with Leeks and Red Bell Peppers, Apple-Phyllo Strudel, Baklava
- **Thursday, March 9, 2006 ~ 6:00pm-9:00pm C.C.N.S. All-American Desserts** \$49.00  
Description: Join us for an evening of delicious desserts all worthy of a blue ribbon in the local county fair. Am I dating myself? Even if you don't submit it to the fair, you'll be a definite winner with whomever you're lucky enough to share it with! Menu: Boston Cream Pie, Orange Pound Cake, Apple Pie (yes, even the crust!), Turtle Cheesecake, To-Die-For, but please don't, Brownies
- **Friday, March 10, 2006 ~ 6:00pm-9:00pm Private Party/ Sharon Spaeder** \$49.00  
Description: Are you tired of gathering with friends in the smoky bar-room setting? Give Art a call to see what The Kitchen Workshop has to offer regarding private parties and girl's night out!
- **Saturday, March 11, 2006 ~ 10:00am-1:00pm C.C.N.S. Hail to the Beef!** \$49.00  
Description: Okay, I agree with "Dr. A" on one point, eat BEEF!!! Attend this class to learn how to match a cut of meat with the proper cooking technique. After this class there will be no more guessing...  
Menu: Irish Beef Stew, Flank Steak with a Spicy Dry Rub and a Wet Marinade, Beef Stroganoff over Egg Noodles, Many ways with New York Strip Steaks, Compound Butters

- **Saturday, March 11, 2006 ~ 2:00pm-5:00pm No Fear of Phyllo or Puff Pastry** \$49.00  
Description: These are the two ingredients that should be in every freezer across America! Both Phyllo dough and puff pastry are indispensable ingredients to always have on hand whether you're in need of a fancy appetizer, impressive entrée or jaw-dropping dessert, these two products are your ticket to great success!  
Menu: Puff Pastry Wrapped Brie, Spanakopita Triangles, Tomato and Mozzarella Puff Pastry Tart with Fresh Basil, Salmon and Rice Wrapped in Pastry with Dill Sauce, Puff Pastry Apple Tarts, Baklava
- **Sunday, March 12, 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, March 12, 2006 ~ 2:00pm-5:00pm Kitchen Boot Camp/ Week 10** \$49.00
- **Monday, March 13, 2006 ~ 6:00pm-9:00pm Flavors from the Mountains, Woods and Waters: Pacific North West Cookery** \$49.00  
Description: Truly a delicious region of the country, come help us celebrate the bounty of the great North West from stream to woods! After this class your taste buds will be jumping for joy!  
Menu: Salmon Chowder, Scalloped Oysters, Pasta with Scallops, Cauliflower Au Gratin, Blackberry Cobbler a la mode
- **Tuesday, March 14, 2006 ~ 6:00pm-9:00pm Out Of India** \$49.00  
Description: Oh, the flavors and aromas of cooking an Indian-inspired dinner wafting through the kitchen can not be beat! Please join us in celebrating one of my (Art's) favorite cuisines! Get ready to eat!
- **Wednesday, March 15, 2006 ~ 6:00pm-9:00pm Not Your Mother's Salt and Pepper!** \$49.00  
Description: If you're not afraid of flavor, NOT HEAT!, but flavor, this is the class for you! Discover how to purchase and store many new exciting spices and blends and the correct way to use them!  
Menu: Chai, Grilled Flank Steak with a Spicy Dry Rub, Jerked Scallops, Tandoori Chicken with Cucumber-Mint Raita, Pilaf-Stuffed Onions, Poached Spiced Fruit over Vanilla Pound Cake a la mode, Steak Au Poivre
- **Thursday, March 16, 2006 ~ 6:00pm-9:00pm C.C.N.S. Cooking Mexican: The Basics** \$49.00  
Description: Do you think you're unable to replicate the amazing dishes at your local Mexican restaurant? Surprise, surprise! You'll be amazed at the flavors you're able to obtain in your home kitchen after this delicious class. Ole!  
Menu: Chicken and Lime Tortilla Soup, Pico de Gallo, Chili Rellenos, Mole Sauce, Mexican White Rice, Mexican Bread Pudding
- **Friday, March 17, 2006 ~ 4:00pm-6:00pm Private Girl Scouts Party/ Joyce Dugan**
- **Saturday, March 18, 2006 ~ 10:00am-1:00pm 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
- **Saturday, March 18, 2006 ~ 2:00pm-5:00pm 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 afternoon 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
- **Saturday, March 18, 2006 ~ 6:00pm-9:00pm Private Party/ Robin Davis**
- **Sunday, March 19, 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, March 19, 2006 ~ 2:00pm-5:00pm Kitchen Boot Camp Make-Up** \$49.00
- **Monday, March 20, 2006 ~ 6:00pm-9:00pm C.C.N.S. 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
- **Tuesday, March 21, 2006 ~ 6:00pm-9:00pm Thai This on for Size!** \$49.00  
Description: If you're not familiar with the techniques or common ingredients of Thai cooking, this is the class for you as you will become acquainted with both in this wonderful class.  
Menu: Thai Fish Cakes, Spicy Pork and Prawns Lettuce Parcels, Corn and Crab Soup with Coriander, Green Chicken Curry with Steamed Rice, Bananas in Lime Juice with Coconut Pancakes, Chai
- **Wednesday, March 22, 2006 ~ 6:00pm-9:00pm M.L.N.S./ 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'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

- **Thursday, March 23, 2006 ~ 6:00pm-9:00pm Hook, Line and Sinker** \$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 Capers...Cod with Mediterranean Salsa...Salmon and Rice Wrapped in Pastry with Dill Sauce...Crab Louis

- **Friday, March 24, 2006 ~ 6:00pm-9:00pm The Perfect Steak Dinner** \$49.00

Description: We'll recreate a delicious steak dinner this evening with all the decadent trimmings. Yum!  
Menu: Shrimp Lejon with Remoulade Sauce, Iceberg Lettuce Wedge with Blue Cheese Dressing, New York Strip Steak with Bearnaise, Double Stuffed Baked Potato, Chocolate-Pecan Tart with Bourbon Whipped Cream

- **Saturday, March 25, 2006 ~ 10am-1:00pm Quick Pasta Sautés** \$49.00

Description: Are you looking to create a little bit of magic with that box of dried pasta on your pantry shelf? If so, then we'll see you in class! With just a little bit of know-how, you will be amazed at how a pound of shells will make you into a gourmet cook! Menu: Pasta with Chicken, Sun-Dried Tomatoes, Gorgonzola and Pine Nuts, Greek-Style Pasta and Shrimp, Pasta and Peas, Pasta with a Quick Tomato and Basil Sauce

- **Saturday, March 25, 2006 ~ 2:00pm-5:00pm Everything's Coming Up Chocolate** \$49.00

Description: Officially, the sixth basic food group, chocolate is just one of those ingredients in cooking that shines like the brightest star in the night sky. Join us for an evening of "everything chocolate!" Please bring home containers to take home your wares. Menu: Chocolate-Dipped Shortbread, Chocolate Orange Cheesecakes, Chocolate and Coconut Cream Fondue with Dippers (low-fat, of course!), Chocolate-Covered Raspberry Truffles

- **Sunday, March 26, 2006 ~ 10:00am-1:00pm Yeast, Have No Fear!** \$49.00

Description: This is an introductory baking workshop geared toward those of you who have always wanted to take a delicious-smelling loaf of homemade bread out of your home oven. Please join us on a brief discussion of proper measuring techniques, basic baking ingredients and then get ready to join Art as we'll be "rolling in the dough!"

Menu: Home-style White and Wheat Bread, Poppy Seed Twists, Pizza Dough, Seeded Bread sticks, Challah

- **Monday, March 27, 2006 ~ 6:00pm-9:00pm Cooking with Beer** \$49.00

Description: Thinks it's only for drinking? Well far be it from me to argue with that notion! Beer however is a very delicious ingredient used in food preparation as you'll see this evening as it's in everything from soup to dessert!

Menu: Beer-Battered Asparagus, Beer-Marinaded New York Strip Steaks with peppercorn Sauce, Beer and Molasses Barbecue Sauced Grilled Chicken, Steamers in Beer, Onion and Garlic Beer Soup, Chocolate Stout Cake

- **Tuesday, March 28, 2006 ~ 6:00pm-9:00pm C.C.N.S. Lip-Smacking Appetizers** \$49.00

Description: People usually have three or four appetizers which they constantly rotate when entertaining. Expand your horizons this evening by learning at least a half dozen others to add to your repertoire.

Menu: Chipotle Lime Dip with Crudités, Maple Black-Pepper Bacon Knots, Chicken Satays with Spicy Peanut Dipping Sauce, Assorted Grilled Pizzas, Tomato and Mozzarella Puff Pastry Tart, Beer-Battered Asparagus

- **Wednesday, March 29, 2006 ~ 6:00pm-9:00pm Blue Plate Specials, Updated** \$49.00

Description: Okay, okay...diner food! It may be simple diner food, but when properly executed, nothing is better! Pass up lunch if you're thinking about attending this awesome class.

Menu: Blue-Plate Special Meatloaf, Mashed Potatoes, Green Beans with Warm Bacon Dressing, Macaroni and Cheese with Stewed Tomatoes, Chicken and Dumplings, Apple Pie a la mode

- **Thursday, March 30, 2006 ~ 6:00pm-9:00pm C.C.N.S. Let's Get Sauced!** \$49.00

Description: This little thing called a sauce can make an ordinary dish absolutely extraordinary! Please join us for a night of intense sauce-making. We'll cover savory and sweet dessert sauces. Menu: Hollandaise, Bearnaise, Simple Tomato, White and Brown Sauces and their many variations, Sauce Soubise, Lemon and Lime Dessert Sauce, Caramel-Cognac Sauce, we will serve all sauces with appropriate food

- **Friday, March 31, 2006 ~ 6:00pm-9:00pm C.C.N.S. 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: Southwestern-Pumpkin Soup with Toasted Pepitas, Poblano-Corn-Shrimp Chowder, Sautéed Pears over Mesclun with Blue Cheese and Curried Pecans, Irish Soda Bread with Currants and Caraway, Seeded Whole Wheat Bread Sticks

## 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](http://www.kitchen-workshop.com) for more information. Our Young-Adult Cooking Camps will