

Available for:  
Special Occasions  
Corporate Team Building  
Birthday Parties

The **Kitchen Workshop**  
Hands-on Cooking Classes

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

April 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>Young Adult Cooking Camps</b></p> <p>Weekly classes beginning June 26th</p> <p>What a great opportunity for kids ages 12 and older this summer!</p>			<p><b>1</b> 2:00pm-5:00pm Let's Do the Chicken Dance</p> <p>6:00-8:30 Kid's Birthday Party/ Eileen Dombrowski</p> 
<p><b>2</b> 6:00pm-9:00pm Private Birthday Party/ Cyndy McKeown</p> <p>2:00pm-5:00pm Kitchen Boot Camp Make-Up</p>	<p><b>3</b> 6:00pm-9:00pm Wok this Way</p> 	<p><b>4</b> 6:00pm-9:00pm Here Piggy, Piggy</p> 	<p><b>5</b> 6:00pm-9:00pm C.C.N.S. Lip- Smacking Appetizers</p> 	<p><b>6</b> 6:00pm-9:00pm C.C.N.S. Amish Delights</p> 	<p><b>7</b> 6:00pm-9:00pm Crazy for Quesadillas, Sassy Salsas and Sangria! Ole,Ole!</p> 	<p><b>8</b> 2:00pm-5:00pm Parent and Child Cooking Italian</p> <p>6:30pm-9:30pm Private Party/ Lana Hill</p>
<p><b>9</b> 9:00am-12:00pm Kitchen Boot Camp 1/ Week 1</p> <p>2:00pm-5:00pm Kitchen Boot Camp Make-Up</p>	<p><b>10</b> 6:00pm-8:00pm Basic Knife Skills: Salsas</p> 	<p><b>11</b> 6:00pm-9:00pm Cooking with Beer</p> 	<p><b>12</b> 6:00pm-9:00pm C.C.N.S. Making Home-made Pasta</p> 	<p><b>13</b> 6:00pm-9:00pm M.L.N.S./ Upstream Dreams</p> 	<p><b>14</b> 6:00pm-9:00pm Flavors from the Mountains, Woods and Waters: Pacific North West Cookery</p>	<p><b>15</b> 2:00pm-5:00pm Southern Comfort</p> 
<p><b>16</b> <b>Happy Easter</b></p> 	<p><b>17</b> 6:00pm-9:00pm Quick and Easy Pasta Sautés from the Skillet</p>	<p><b>18</b> 7:00pm-10:00pm Private Party/ Kelly McIntyre</p> 	<p><b>19</b> 6:00pm-9:00pm Private Party/ Russo</p> <p>2:00pm-5:00pm Corporate Team- Building: Vanguard/ Duncombe</p>	<p><b>20</b> 6:00pm-9:00pm Private Party/ Lyn Joyce</p> 	<p><b>21</b> 6:00pm-9:00pm It's as Easy as "Thai-ing" Your Shoes</p>	<p><b>22</b> 2:00pm-5:00pm Living on "The Veg"</p> 
<p><b>23</b> 9:00am-12:00pm Kitchen Boot Camp 1/ Week 2</p> <p>2:00pm-5:00pm More Kitchen Boot Camp</p>	<p><b>24</b> 6:00pm-9:00pm C.C.N.S. Pie in the Sky</p> 	<p><b>25</b> 6:00pm-9:00pm C.C.N.S. Kitchen Essentials/ Week 1</p>	<p><b>26</b> 6:00pm-9:00pm C.C.N.S. Cooking for One, or Two</p> 	<p><b>27</b> 6:00pm-9:00pm C.C.N.S. Cooking for One, or Two</p>	<p><b>28</b> 6:00pm-9:00pm Put a Lime in the Coconut! Tropical Desserts</p> 	<p><b>29</b> 2:00pm-5:00pm Parent and Child Grilling Together</p> <p>6:00pm-9:00pm Private Party/ Helen Macmahon</p>
<p><b>30</b> 10:00am-5:00pm Malvern Blooms</p> 	<p>Fee for class includes instruction, all food and beverages. Complimentary wine will be served during evening classes.</p>					<p><b>Gift Certificates</b> Available on-line at: <a href="http://www.kitchen-workshop.com">www.kitchen-workshop.com</a></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)**

· **Saturday, April 1, 2006 ~ 2:00pm-5:00pm Let's Do the Chicken Dance** \$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 dishes 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, April 1, 2006 ~ 6:00-8:30 Kid's Birthday Party/ Eileen Dombrowski** \$15.00

Description: The Kitchen Workshop offers a unique setting in which to have your child's birthday party. For ages five to fifteen, we have specially tailored menu options to specifically suit you and your child's needs. Please call Art for further details, or visit our web-site!

· **Sunday, April 2, 2006 ~ 6:00pm-9:00pm Private Birthday Party/ Cyndy McKeown** \$49.00

Description: See Above

· **Monday, April 3, 2006 ~ 6:00pm-9:00pm Wok this Way** \$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

· **Tuesday, April 4, 2006 ~ 6:00pm-9:00pm Here Piggy, Piggy** \$49.00

Description: Pork...the other white meat, but so much more than that! Learn of its versatility in the kitchen by attending this deliciously informative class.

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

· **Wednesday, April 5, 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

· **Thursday, April 6, 2006 ~ 6:00pm-9:00pm C.C.N.S. Amish Delights** \$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 (yes, we'll be making the pie crust from scratch!)

· **Friday, April 7, 2006 ~ 6:00pm-9:00pm Crazy for Quesadillas, Sassy Salsas and Sangria! Ole,Ole!** \$49.00

Description: Spring is in the air and summer-entertaining is not far behind! Come and explore the world of quesadillas and sassy salsas in this flavorful class. Along with making many different quesadillas and fresh salsas, we'll teach you how to make Sangria, refried beans and other accompaniments for you to be able to throw a Fiesta for friends!

Menu: Sangria, Assorted Seafood, Beef, Chicken, and Vegetable Quesadillas, Pineapple-Cucumber Salsa, Strawberry Mango Salsa, Pico de Gallo, Refried Beans, Mexican Rice, and Key Lime Tart

· **Saturday, April 8, 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, April 8, 2006 ~ 6:30pm-9:30pm Private Party/ Lana Hill** \$49.00

Description: Are you always looking for something new and different to do with family or friends? Schedule a private cooking class with Art at The Kitchen Workshop! All the cooking fun and learning happens in the kitchen, then sit down to a delicious meal! What a great way to spend three hours with those you care about! Please call Art for available dates, times and menu options.

· **Sunday, April 9, 2006 ~ 9:00am-12:00pm Kitchen Boot Camp 1/ Week 1** \$450.00

Description: In this ten-week series, you'll be taught basic cooking techniques, proper knife skills, food handling safety and dozens of delicious recipes spanning all aspects of the five food groups. The fee for the entire series also entitles you to take any additional classes at The Kitchen Workshop during the ten weeks for free (provided the class is occurring and has ample room in which for you to attend). What a bargain!

· **Monday, April 10, 2006 ~ 6:00pm-8:00pm Basic Knife Skills: Salsas** \$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 practicing our knife skills by chopping fruits and vegetables to make many types of salsas to be paired with food we grill this evening.

- **Tuesday, April 11, 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

- **Wednesday, April 12, 2006 ~ 6:00pm-9:00pm C.C.N.S. Making Home-made Pasta** \$49.00

Description: Nothing is more satisfying and delicious than homemade pasta! Yes, it does take a little effort, but the reward are great...melt in your mouth fresh, light pasta served with delicious homemade sauces. Yumm-O!

Menu: Egg Pasta Dough, Patches and Peas, Linguine with Tomato-Basil Sauce, Parsley and Lemon Tagliatelle, and Fettuccine Alfredo

- **Thursday, April 13, 2006 ~ 6:00pm-9:00pm M.L.N.S./ Upstream Dreams** \$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

- **Friday, April 14, 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

- **Saturday, April 15, 2006 ~ 2:00pm-5:00pm Southern Comfort** \$49.00

Description: You're in for a real treat if you like foods south of The Mason-Dixon Line! We'll be throwing caution to the wind AND concern for fat grams in this evening's Southern Comfort food class. Don't eat lunch before this Southern Spread!

Menu: Spicy Shrimp and Andouille Sausage on Grits, Southern Fried Chicken, Yellow Squash Casserole, Buttermilk Biscuits, and Lemon Chess Pie

- **Sunday, April 16, 2006 ~ Happy Easter**

- **Monday, April 17, 2006 ~ 6:00pm-9:00pm Quick and Easy Pasta Sautés from the Skillet** \$49.00

Description: Are you always pressed for time but want to feed your family a healthy and delicious dinner? Join us this evening for an informative class featuring pasta from the sauté pan. Not only are the dishes great-tasting, they all only require one pan to make!

Menu: Linguine with Leeks, Prosciutto and Lemon...Penne with Sausage, Swiss Chard and Pine Nuts...Pasta Shells with Chicken, Mushrooms and Capers

- **Tuesday, April 18, 2006 ~ 7:00pm-10:00pm Private Party/ Kelly McIntyre** \$49.00

Description: "Girl's Night Out" has been re-defined! Gather your peeps together and learn some new dishes for you family, all while you're catching up with your girlfriends on the latest news! Please call Art for further details about what The Kitchen Workshop has to offer.

- **Wednesday, April 19, 2006 ~ 6:00pm-9:00pm Private Party/ Russo** \$49.00

Description: Are you always looking for something new and different to do with family or friends? Schedule a private cooking class with Art at The Kitchen Workshop! All the cooking fun and learning happens in the kitchen, then sit down to a delicious meal! What a great way to spend three hours with those you care about! Please call Art for available dates, times and menu options.

Menu: Fish t.b.a.

- **Wednesday, April 19, 2006 ~ 2:00pm-5:00pm Corporate Team-Building: Vanguard/ Duncombe** \$49.00

Description: Gather your team for a new and exciting way to be able to work together and be more productive in your office setting. In three hours, your group will have to put their differences aside and work as a cohesive group to produce an entire meal to which they will sit down and eat after class. A cooking class really offers a unique insight into what makes your coworkers tick and how to appreciate their uniqueness and individuality. Please call Art for further details.

- **Thursday, April 20, 2006 ~ 6:00pm-9:00pm Private Party/ Lyn Joyce** \$49.00

Description: "Girl's Night Out" has been re-defined! Gather your peeps together and learn some new dishes for you family, all while you're catching up with your girlfriends on the latest news! Please call Art for further details about what The Kitchen Workshop has to offer.

- **Friday, April 21, 2006 ~ 6:00pm-9:00pm It's as Easy as "Thai-ing" Your Shoes** \$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

- **Saturday, April 22, 2006 ~ 2:00pm-5:00pm Living on "The Veg"** \$49.00

Description: If you're looking to go meat-less a day, or two, a week, this is the perfect class for you. Discover how satisfying and delicious going meat-less can be!

Menu: Black Bean Chili, Tomato-Basil Puff Pastry Tart, Soft Polenta with Mushroom Ragout and Assorted Stir Fry Dishes

- **Sunday, April 23, 2006 ~ 9:00am-12:00pm Kitchen Boot Camp 1/ Week 2** \$49.00
- **Sunday, April 23, 2006 ~ 2:00pm-5:00pm More Kitchen Boot Camp** \$450.00

**Description:** For those of you who finished Boot-Camp 1, join Art for ten more weeks of kitchen fun and learning. We'll tackle a different cooking technique each week and cook suggested recipes from class participants. As with Boot Camp 1, the fee for the series includes your ability to take any other classes being offered at The Kitchen Workshop for free during these ten weeks! What a bargain!

- **Monday, April 24, 2006 ~ 6:00pm-9:00pm C.C.N.S. 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:** Old-Fashioned Apple Pie, Quiche Lorraine, Chocolate Pecan Tart, Key Lime Tart, Rustic Pear and Walnut Galette

- **Tuesday, April 25, 2006 ~ 6:00pm-9:00pm C.C.N.S. Kitchen Essentials/ Week 1** \$49.00

**Description:** A five week series of basic cooking techniques being offered through the Chester County Night School.

- **Wednesday, April 26, 2006 ~ 6:00pm-9:00pm C.C.N.S. Cooking for One, or Two** \$49.00

**Description:** Not enough time or energy to cook after an exhausting day at work? Please join us for a class featuring healthy, delicious and easy meals to prepare for one, or two people. **Menu:** Chicken Athena, Stir-Fry, Assorted Pizzas, Island Pork Tenderloin Salad, Philly-Style Cheese Steak and Curried Chicken Salad

- **Thursday, April 27, 2006 ~ 6:00pm-9:00pm C.C.N.S. Cooking for One, or Two** \$49.00

**Description:** Not enough time or energy to cook after an exhausting day at work? Please join us for a class featuring healthy, delicious and easy meals to prepare for one, or two people. **Menu:** Chicken Athena, Stir-Fry, Assorted Pizzas, Island Pork Tenderloin Salad, Philly-Style Cheese Steak and Curried Chicken Salad

- **Friday, April 28, 2006 ~ 6:00pm-9:00pm Put a Lime in the Coconut! Tropical Desserts** \$49.00

**Description:** Crazy for desserts? If so, then this is the class for you! This class is appropriate for beginning and advanced bakers alike. **Menu:** Key Lime Tart, Fudge-Coconut Cheesecake, Pineapple Upside Down Cake, Mango-Banana Cake

- **Saturday, April 29, 2006 ~ 2:00pm-5:00pm Parent and Child Grilling Together** \$78.00

**Description:** Are you always looking for something new and different to do with family or friends? Schedule a private cooking class with Art at The Kitchen Workshop! All the cooking fun and learning happens in the kitchen, then sit down to a delicious meal! What a great way to spend three hours with those you care about! Please call Art for available dates, times and menu options. **Menu:** BBQ Chicken, Beef Fajitas, grilled Vegetables and Grilled Bananas Foster Sundaes

- **Saturday, April 29, 2006 ~ 6:00pm-9:00pm Private Party/ Helen Macmahon** \$49.00

- **Sunday, April 30, 2006 ~ 10:00am-5:00pm Malvern Blooms**

**Description:** [Visit us at our booth in the heart of Malvern!](#)

## Kitchen Boot Camp

Looking to learn kitchen fundamentals? In this introductory course, you'll learn many basic cooking techniques by cooking many different dishes "hands-on". You will learn knife skills, many tricks of the trade, as well as many recipes to "WOW" your friends and family.

The cost of this 10-week-long series is \$495.00. Sign up for the entire series and pay only \$450.00. Or, \$45.00 per session. Boot Camp begins on Sunday, April 9th. The fee includes all supplies, food, beverages, and text. In addition, you can take any other classes being offered at The Kitchen Workshop for FREE during these ten weeks! What a GREAT Bargain! See you in class! If you have any questions, or wish to register for this series, please call Art at 610.993.2665.

## **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 begin the week of June 26, 2006. Early registration is recommended!!!