

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.

JUNE 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>We are located in the Paoli Depot Shoppes 21 Plank Ave., Paoli, PA 19301 To register for a class call 610.993.2665 www.kitchen-workshop.com</p>			<p>Limited Space Available in our Young Adults Summer Camps!</p>	<p>1 6:00pm-9:00pm Grilling Class: Seafood on the Grill</p> 	<p>2 6:00pm-9:00pm Grilling Class: Blazing Bites Appetizers</p>	<p>3 9:00am-12:00pm Grilling 101</p> <p>1:00pm-4:00pm Grilling 101</p> 
<p>4 6:00pm-9:00pm Private Party/ Janet Donovan</p> 	<p>5</p>	<p>6 6:00pm-9:00pm Kitchen Essentials</p>	<p>7 6:00pm-9:00pm Corn, Tomatoes and Zucchini</p> 	<p>8 6:00pm-9:00pm Grilling: Blazing Bites Appetizers</p>	<p>9 6:00pm-9:00pm Grilling Class: Pizza on the Grill</p> 	<p>10 11:00am-1:00pm Art at The Phoenixville Farmer's Market</p>
<p>11 9:00am-12:00pm Parent and Child Grilling Together</p> 	<p>12 11:00am-1:00pm Private Birthday Party/ Stacey Dillon</p> 	<p>13 6:00pm-8:00pm Kitchen Essentials</p> 	<p>14 6:00pm-8:00pm Basic Knife Skills Class: Summer Salsas</p> 	<p>15 6:00pm-9:00pm Grilling Class: Rubs, Marinades and BBQ Sauces</p> 	<p>16 6:00pm-9:00pm Grilling Class: "Shore"-Fire Appetizers</p>	<p>17 10:00am-1:00pm Grilling Class: Pizza on the Grill</p> <p>6:00pm-9:00pm Private Party/ Betty Roberts</p> 
<p>18</p>	<p>19 6:00pm-9:00pm C.C.N.S. Tasty, Tasty Tomatoes!</p> 	<p>20 6:00pm-9:00pm Kitchen Essentials</p>	<p>21 6:00pm-9:00pm New Picnic Favorites</p> 	<p>22 6:00pm-9:00pm Grilling Class: Let's Salsa</p> 	<p>23 6:00pm-9:00pm Put a Lime in the Coconut: Tropical Desserts</p> 	<p>24 Art at Avalon, New Jersey</p>
<p>25</p>	<p>26 9:00am-12:00pm Young Adults Summer Camp Begins!!!</p>	<p>27 6:00pm-9:00pm C.C.N.S. Main- Dish Salads from the Grill</p> 	<p>28 6:00pm-9:00pm Grilling Class: Let's Get BBQ Sauced!</p> 	<p>29 6:00pm-9:00pm C.C.N.S. Firecracker Finger Foods from the Grill</p>	<p>30 6:00pm-9:00pm Corn, Tomatoes and Zucchini</p> 	<p>Gift Certificates Available</p>

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

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

· **Thursday, June 1, 2006 ~ 6:00pm-9:00pm Grilling Class: Seafood on the Grill** \$49.00

Description: Normally when "two worlds collide", it's not nearly as tasty as this! Who would think that fragile seafood would enjoyable being licked by the flames of a grill and turn into some darn good eats??? Seafood from the grill, a delicious summertime treat which will have your mouth watering for more! See you in class, with an appetite, please!

Menu: Grilled Scallops with Pineapple-Cucumber Salsa, Cedar-Planked Salmon on the Grill, Mediterranean Sea Bass, and other fine examples of seafood on the grill!

· **Friday, June 2, 2006 ~ 6:00pm-9:00pm Grilling Class: Blazing Bites Appetizers** \$49.00

Description: Gather around for some delicious treats hot off the grill! We'll inspire you to fire up your grill when preparing appetizers for the long-awaited summer months which are right around the corner! Grilled food can't be beat! You'll keep the heat and the mess outside during the hazy, hot and humid summer days! See you in class!

Menu: Chicken Satays with Spicy Peanut Dipping Sauce, Assorted Grilled Pizzas, Grilled Vegetable Quesadillas, Grilled Shrimp with Strawberry-Mango Salsa, Beer-Marinaded Chicken Tacos and Portabella Mushrooms Stuffed with Cajun Pork

· **Saturday, June 3, 2006 ~ 9:00am-12:00pm Grilling 101** \$49.00

Description: Why wait until July to hone your grilling skills and knowledge? Summer is half over by that time! NOW is the time to learn the basics of "mastering the flame" (either gas or charcoal) to insure a tasty summer grilling season! Please don't eat breakfast prior to this class!

Menu: We will discuss all aspects of grilling...types of grills, dry rubs versus wet marinades, pizza on the grill and be grilling many different vegetables, seafood, beef, and chicken! Please bring containers to class to take home leftovers.

· **Saturday, June 3, 2006 ~ 1:00pm-4:00pm Grilling 101** \$49.00

Description: Why wait until July to hone your grilling skills and knowledge? Summer is half over by that time! NOW is the time to learn the basics of "mastering the flame" (either gas or charcoal) to insure a tasty summer grilling season! Please don't eat lunch prior to this class!

Menu: We will discuss all aspects of grilling...types of grills, dry rubs versus wet marinades, pizza on the grill and be grilling many different vegetables, seafood, beef, and chicken! Please bring containers to class to take home leftovers.

· **Sunday, June 4, 2006 ~ 6:00pm-9:00pm Private Party/ Janet Donovan** \$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.

Menu: Greek

· **Tuesday, June 6, 2006 ~ 6:00pm-9:00pm Kitchen Essentials** \$49.00

· **Wednesday, June 7, 2006 ~ 6:00pm-9:00pm Corn, Tomatoes and Zucchini** \$49.00

Description: What three produce items say "summer's finally here" more than the arrival of locally grown corn, tomatoes and zucchini at the local produce stand? Join us for a delicious class full of tips on how to choose, store and cook with these awesome summer staples from the garden!

Menu: Lobster and Corn Chowder with Fresh Thyme, Corn Fritters, Tomato and Mozzarella Tart, Tomato, Onion and Goat Cheese Tart, Tomato Soup with Lemon-Rosemary Cream, Zucchini Bread (two ways), Zucchini, Bacon and Gruyere Quiche

· **Thursday, June 8, 2006 ~ 6:00pm-9:00pm Grilling: Blazing Bites Appetizers** \$49.00

Description: Gather around for some delicious treats hot off the grill! We'll inspire you to fire up your grill when preparing appetizers for the long-awaited summer months which are right around the corner! Grilled food can't be beat! You'll keep the heat and the mess outside during the hazy, hot and humid summer days! See you in class!

Menu: Chicken Satays with Spicy Peanut Dipping Sauce, Assorted Grilled Pizzas, Grilled Vegetable Quesadillas, Grilled Shrimp with Strawberry-Mango Salsa, Beer-Marinaded Chicken Tacos and Portabella Mushrooms Stuffed with Cajun Pork

· **Friday, June 9, 2006 ~ 6:00pm-9:00pm Grilling Class: Pizza on the Grill** \$49.00

Description: If you are a pizza fan (and who isn't?), and if you've never had grilled pizza, you're in for a big culinary surprise! We'll make the pizza dough, discuss pizza grilling techniques and the endless array of different toppings to make your grilled pizza delicious! Bring your appetite!

Menu: Basic Pizza Crust, Whole Wheat Pizza Crust, Rye Crust for an awesome "Reuben" Pizza with Rye Crust, Pizza Margarita, BBQ Grille Chicken with Smoked Gouda and Chives, and for all you others, Pepperoni Pizza with Homemade Pizza Sauce

· **Saturday, June 10, 2006 ~ 11:00am-1:00pm Art at The Phoenixville Farmer's Market**

Description: Art will be demonstrating grilling pizza at the site of the Phoenixville Farmer's Market. Please visit their web-site at stop by today to say "Hello" to Art. Like last year, we'll be raffling private cooking classes with all the proceeds going to sustain the market, so pick up some raffle tickets!!! Visit <http://www.phoenixvillefarmersmarket.org/> for more information.

· **Sunday, June 11, 2006 ~ 9:00am-12:00pm Parent and Child Grilling Together** \$78.00

Description: What a great way to spend quality time with your child...in the kitchen! Join us for a morning class by the grill learning basic BBQ techniques. Be prepared to eat!

Menu: BBQ Chicken, Beef Fajitas, Grilled Vegetables and Grilled Bananas Foster Sundaes

- **Monday, June 12, 2006 ~ 11:00am-1:00pm Private Birthday Party/ Stacey Dillon** \$15.00
Description: WOW!!! What a great place to hold a child's birthday party!!! The Kitchen Workshop can accommodate up to fourteen children in it's unique setting for a fiesta. Be the first on the block to have a "pizza" party where the kids actually make the pizza! Please call Art for available dates and times at 610.993.2664.
Menu: lemonade, pizza, chocolate cupcakes
- **Tuesday, June 13, 2006 ~ 6:00pm-8:00pm Kitchen Essentials** \$29.00
- **Wednesday, June 14, 2006 ~ 6:00pm-8:00pm Basic Knife Skills Class: Summer Salsas** \$29.00
Description: Need some "honing" of your knife skills? Than this is the class for you! We will discuss buying, sharpening and general care of knives in this information-packed class. You will also practice using your knives to make many delicious types of salsas which will be perfect for summertime meals! Please feel free to bring your own knives if you'd like.
Menu: Pineapple-Cucumber Salsa, Strawberry-Mango Salsa, Mango and Toasted Pepita Salsa and Pico de Gallo...We'll be pairing these salsas with different meats, seafood and vegetables from the grill!
- **Thursday, June 15, 2006 ~ 6:00pm-9:00pm Grilling Class: Rubs, Marinades and BBQ Sauces** \$49.00
Description: When it comes to grilling, the devil is in the details! Join us for an evening of tips, trick and techniques in making your summer by the grill truly restaurant-worthy! From dry-rubs to wet marinades to a crowning BBQ sauce, all will be covered in this lip-smacking class. See you in class!
Menu: We will be making dozens of dry-spice rubs, wet marinades and BBQ sauces to accompany every grilled food imaginable. Please bring small containers with you to class to take home samples of everything made in class. We will be pairing many of the recipes made in class to chicken, beef and seafood on the grill this evening.
- **Friday, June 16, 2006 ~ 6:00pm-9:00pm Grilling Class: "Shore"-Fire Appetizers** \$49.00
Description: Gather around for some delicious treats hot off the grill! We'll inspire you to fire up your grill when preparing appetizers for the long-awaited summer months which are right around the corner! Grilled food can't be beat! You'll keep the heat and the mess outside during the hazy, hot and humid summer days! See you in class!
Menu: Chicken Satays with Spicy Peanut Dipping Sauce, Assorted Grilled Pizzas, Grilled Vegetable Quesadillas, Grilled Shrimp with Strawberry-Mango Salsa, Beer-Marinaded Chicken Tacos and Portabella Mushrooms Stuffed with Cajun Pork
- **Saturday, June 17, 2006 ~ 10:00am-1:00pm Grilling Class: Pizza on the Grill** \$49.00
Description: If you are a pizza fan (and who isn't?), and if you've never had grilled pizza, you're in for a big culinary surprise! We'll make the pizza dough, discuss pizza grilling techniques and the endless array of different toppings to make your grilled pizza delicious! Bring your appetite!
Menu: Basic Pizza Crust, Whole Wheat Pizza Crust, Rye Crust for an awesome "Reuben" Pizza with Rye Crust, Pizza Margarita, BBQ Grille Chicken with Smoked Gouda and Chives, and for all you others, Pepperoni Pizza with Homemade Pizza Sauce
- **Saturday, June 17, 2006 ~ 6:00pm-9:00pm Private Party/ Betty Roberts** \$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.
- **Monday, June 19, 2006 ~ 6:00pm-9:00pm C.C.N.S. Tasty, Tasty Tomatoes!** \$49.00
Description: Now's the time to get your fill of these summer-only tasty treats. Full of delicious flavor and healthy nutritional benefits, they can surely shine in any menu course. Please attend this class BEFORE you begin to find baskets of these summer beauties left on your doorstep by your well-meaning gardening neighbor!
Menu: Icy Spicy Gazpacho, Pico de Gallo, Tomato Mozzarella Tart, Heirloom Tomato Salad, Panzanella (Italian Bread Salad), Tomato Bread Pudding, Tomato Black-Pepper Granita
- **Tuesday, June 20, 2006 ~ 6:00pm-9:00pm Kitchen Essentials** \$49.00
Description:
- **Wednesday, June 21, 2006 ~ 6:00pm-9:00pm New Picnic Favorites** \$49.00
Description: When you're asked to bring an appetizer or salad to a family or neighborhood get-together, are you tired of bringing the same old chips and dip or seven-layered salad? If so, join us for a delicious class with great new recipes to add to your summer entertaining recipe box!
Menu: Art's Favorite Potato Salad, Thai Cucumber and Peanut Salad, Grilled Summer Vegetable and Couscous Salad, Assorted Fruit and Vegetable Salsas, Grilled Zucchini and Summer Squash Salad with Basil-Parmesan Dressing and Turtle Brownies
- **Thursday, June 22, 2006 ~ 6:00pm-9:00pm Grilling Class: Let's Salsa** \$49.00
Description: Please don't confuse this class with a dance class! We'll be doing our salsa in the kitchen and be serving it with many delicious grilled food items! Healthy, low-fat and delicious, not only is fresh salsa easy to make, it is good served on just about anything!
Menu: Pineapple-Cucumber Salsa, Strawberry-Mango Salsa, Mango and Toasted Pepita Salsa and Pico de Gallo...We'll be pairing these salsas with different meats, seafood and vegetables hot off the grill!
- **Friday, June 23, 2006 ~ 6:00pm-9:00pm Put a Lime in the Coconut: Tropical Desserts** \$49.00
Description: Crazy for summer desserts? If so, then this is the class for you! This class is appropriate for both the beginning and more advanced baker.
Menu: Key Lime Tart, Fudge-Coconut Cheesecake, Pineapple Upside Down Cake, Mango-Banana Cake

· **Saturday, June 24, 2006 ~ Art at Avalon, New Jersey**

Description: If you're at the shore today, Art will be giving a demonstration at The Avalon Yacht Club.

· **Monday, June 26, 2006 ~ 9:00am-12:00pm Young Adults Summer Camp** \$245.00

Description: Please visit our web-site or call Art for further information regarding our summer camp!

· **Tuesday, June 27, 2006 ~ 6:00pm-9:00pm C.C.N.S. Main-Dish Salads from the Grill** \$49.00

Description: Why heat up the kitchen for a satisfying substantial lunch or main-dish salad in the sweltering hot weather? Grab a bag of salad greens in the produce section of the supermarket and fire up the grill to make a great meal!

Menu: Grilled Chicken Salad with Spicy Ranch Dressing, Grilled Panzanella Salad with Bell Peppers, Summer Squash and Tomatoes, Grilled Steak and Asparagus Salad with Hoisin Vinaigrette

· **Wednesday, June 28, 2006 ~ 6:00pm-9:00pm Grilling Class: Let's Get BBQ Sauced!** \$49.00

Description: Every "griller" has their favorite commercially bottled BBQ sauce, but after this class they may all be thrown out! We'll be making and bottling several different types of BBQ sauces and discussing how regional BBQ sauces differ.

Menu: Asian BBQ Sauce, Bourbon Barbecue Sauce, Beer and Molasses BBQ Sauce, Root Beer BBQ Sauce, Chili-Lime Sauce along with a few others and grilled chicken, seafood and beef to test our BBQ sauces on!

· **Thursday, June 29, 2006 ~ 6:00pm-9:00pm C.C.N.S Firecracker Finger Foods from the Grill** \$49.00

Description: Gather around for some delicious treats hot off the grill! We'll inspire you to fire up your grill when preparing appetizers for the long-awaited summer months which are right around the corner! Grilled food can't be beat! You'll keep the heat and the mess outside during the hazy, hot and humid summer days! See you in class!

Menu: Chicken Satays with Spicy Peanut Dipping Sauce, Assorted Grilled Pizzas, Grilled Vegetable Quesadillas, Grilled Shrimp with Strawberry-Mango Salsa, Beer-Marinated Chicken Tacos and Portabella Mushrooms Stuffed with Cajun Pork

· **Friday, June 30, 2006 ~ 6:00pm-9:00pm Corn, Tomatoes and Zucchini** \$49.00

Description: What three produce items say "summer's finally here" more than the arrival of locally grown corn, tomatoes and zucchini at the local produce stand? Join us for a delicious class full of tips on how to choose, store and cook with these awesome summer staples from the garden!

Menu: Lobster and Corn Chowder with Fresh Thyme, Corn Fritters, Tomato and Mozzarella Tart, Tomato, Onion and Goat Cheese Tart, Tomato Soup with Lemon-Rosemary Cream, Zucchini Bread (two ways), Zucchini, Bacon and Gruyere Quiche

Limited Space Still Available:

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!!!