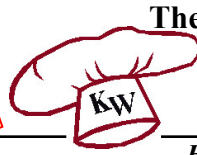


Available for:
Special Occasions
Corporate Team Building
Birthday Parties



The Kitchen Workshop

Hands-on Cooking Classes

Check out our
Summer Kids Camps!
See back cover for
more information.

July 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	Limited Space Available in our Young Adults Summer Camps for the weeks of July 17th, July 31st & Aug. 14th!					1 9:00am-12:00pm Grilling Class: Dinner on a Stick
2	3 9:00am-12:00pm Young Adults Summer Camp	4 	5	6	7 6:00pm-9:00pm C.C.N.S. Summer Garden Favorites: Corn, Tomatoes and Zucchini	8 6:00pm-9:00pm Orlando Shindig 
9	10 9:00am-12:00pm Young Adults Summer Camp 6:00pm-8:00pm Child's Birthday Party/ Madeline Hoot 	11 6:00pm-9:00pm Private Party/ Marty Glidden 	12 6:00pm-9:00pm C.C.N.S. Pizza from the Grill 	13 5:00pm-8:00pm Corporate Team- Building Vanguard	14 6:00pm-9:00pm C.C.N.S.Grilling: Jamaican Me Crazy! 	15 2:00pm-4:30pm Child's Birthday Party/ Heather Ward 6:00pm-9:00pm C.C.N.S. Will you Marinate Me, But Please Don't Rub Me The Wrong Way
16 9:00-11:00am Basic Knife Skills: Salsas 	17 9:00am-12:00pm Young Adults Summer Camp 6:00pm-9:00pm Summer Desserts	18 6:00pm-9:00pm Grilling Class: Dinner on a Stick 	19 6:30pm-9:30pm Private Party/ Jen Zarelli 	20 6:00pm-9:00pm C.C.N.S. Christmas in July 	21 6:00pm-9:00pm Grilling Class: Upstream Dreams 	22 9:00am-12:00pm Grilling Class: Let's Salsa! 
23	24 9:00am-12:00pm Young Adults Summer Camp	25 Linda Eder at The Mann 	26 11:00am-2:00pm Team-Building: Vanguard: Diane Lirili 6:00pm-9:00pm C.C.N.S. Global Appetizers	27 6:00pm-9:00pm New Picnic Favorites 	28 6:00pm-9:00pm Grilling Class: Building a Better Burger 	29
30	31 9:00am-12:00pm Young Adults Summer Camp	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			Book your private summer grilling fiesta!	Gift Certificates Available

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

- **Saturday, July 1, 2006 ~ 9:00am-12:00pm Grilling Class: Dinner on a Stick** \$49.00
Description: Both an A plus in visuals and taste, food served on a skewer is all the rage. Join us for a morning of a delicious array of foods grilled on skewers and served with appropriate accompaniments.
Menu: Pork Satay with Fresh Vegetable Pickles, Chicken Satay with Spicy Peanut Dipping Sauce, Tuna and Red Onion Spiedini, Lamb and Rosemary Spiedini
- **Monday, July 3, 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!
- **Friday, July 7, 2006 ~ 6:00pm-9:00pm C.C.N.S. Summer Garden Favorites: 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
- **Saturday, July 8, 2006 ~ 6:00pm-9:00pm Orlando Shindig** \$49.00
Description: Are you always looking for something unique and different to do with your family, friends or neighbors? The Kitchen Workshop is able to accommodate up to fourteen of your closest pals for a private cooking lesson and dinner. You will work with Art to come up with a menu which will please everyone in your group. Please call him for further details at 610.993.2665.
- **Monday, July 10, 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!
- **Monday, July 10, 2006 ~ 6:00pm-8:00pm Child's Birthday Party/ Madeline Hoot** \$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 our unique setting for child's party. Be the first on the block to have a "pizza" party where the kids actually make the pizza! Or for the older children, learn how to make pasta from scratch. Please call Art for available dates and times at 610.993.2665.
Menu: Tossed Salad with Italian Vinaigrette, Pasta, Tomato Basil Sauce, Meatballs, Chocolate Cupcakes with Chocolate Butter Cream Frosting
- **Tuesday, July 11, 2006 ~ 6:00pm-9:00pm Private Party/ Marty Glidden** \$49.00
Description: Girls night out at The Kitchen Workshop! Get your girlfriends together for an evening of cooking, fun, learning and eating! Please call Art for further details and available dates and times.
Menu: Artichoke and Cheddar Cheese Squares, Chicken Satays with Spicy Peanut Dipping Sauce, Sautéed Pears, Bleu Cheese and Toasted Walnuts over Mixed Greens, Shrimp Athena over Rice, Grilled Asparagus, Frozen Chocolate Truffles
- **Wednesday, July 12, 2006 ~ 6:00pm-9:00pm C.C.N.S. Pizza from 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
- **Thursday, July 13, 2006 ~ 5:00pm-8:00pm Corporate Team-Building/ Vanguard/ Daneen Summers** \$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 co-workers tick and how to appreciate their uniqueness and individuality. Please call Art for further details at 610.993.2665.
Menu: Greek with Pasta and Chicken Athena
- **Friday, July 14, 2006 ~ 6:00pm-9:00pm C.C.N.S. Grilling: Jamaican Me Crazy!** \$49.00
Description: A hot grill and tongue-tingling spices from the island of Jamaica are sure to make for an evening of joyful taste buds! Grilling and Jamaican cuisine, truly a match made in heaven.
Menu: Jamaican Jerk Potato Salad, Grilled Jamaican Jerk Chicken, Jamaican Jerk Burgers with Orange-Chipotle Mayonnaise, Jamaican Rice and Peas, Jamaican Coffee Brownies with Pecans
- **Saturday, July 15, 2006 ~ 2:00pm-4:30pm Child's Birthday Party/ Heather Ward** \$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 our unique setting for child's party. Be the first on the block to have a "pizza" party where the kids actually make the pizza! Or for the older children, learn how to make pasta from scratch. Please call Art for available dates and times at 610.993.2665.
Menu: Tossed Salad with Italian Vinaigrette, Pasta and Meatballs, Garlic Bread, Chocolate Cupcakes with Chocolate Butter Cream Frosting

· **Saturday, July 15, 2006 ~ 6:00pm-9:00pm C.C.N.S. Will you Marinate Me, But Please Don't Rub Me The Wrong Way** \$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 many different 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.

· **Sunday, July 16, 2006 ~ 9:00am-11:00am Basic Knife Skills: 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!

· **Monday, July 17, 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!

· **Monday, July 17, 2006 ~ 6:00pm-9:00pm Summer Desserts** \$49.00

Description: If you're looking to make impressive summer desserts, this is the class for you! You will learn basic baking techniques to last you a life-time. Please bring containers for left-overs.

Menu: Peach and Mixed Berry Crisp, Plum Cobbler with Cinnamon Biscuits, Summer Fruit Tart with Pasty Cream, Key-Lime Tart

· **Tuesday, July 18, 2006 ~ 6:00pm-9:00pm Grilling Class: Dinner on a Stick** \$49.00

Description: Both an A plus in visuals and taste, food served on a skewer is all the rage. Join us for an evening of a delicious array of foods grilled on skewers and served with appropriate accompaniments.

Menu: Pork Satay with Fresh Vegetable Pickles, Chicken Satay with Spicy Peanut Dipping Sauce, Tuna and Red Onion Spiedini, Lamb and Rosemary Spiedini

· **Wednesday, July 19, 2006 ~ 6:30pm-9:30pm Private Party/ Jen Zarelli** \$49.00

Description: Girls night out at The Kitchen Workshop! Get your girlfriends together for an evening of cooking, fun, learning and eating! Please call Art for further details and available dates and times.

Menu: Grilling Seafood

· **Thursday, July 20, 2006 ~ 6:00pm-9:00pm C.C.N.S. Christmas in July** \$49.00

Description: Why wait until two days before a holiday to start looking for new recipes to add to the holiday table? Join us for an evening of new entertaining ideas fit for a King's holiday table!

Menu: Baby Spinach with Blue Cheese, Sautéed Pears and Toasted and Curried Pecans, Stuffed Turkey Beast with Pan Drippings, Corn Pudding, Brussels Sprouts Almondine, Herbed Yeast Rolls, Chocolate Mousse Pie, Pumpkin Roll with Candied Ginger-Cream Cheese Filling

· **Friday, July 21, 2006 ~ 6:00pm-9:00pm Grilling Class: Upstream Dreams** \$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, Seafood Salad Nicoise, Cedar-Planked Salmon on the Grill, Mediterranean Sea Bass, and other fine examples of seafood on the grill!

· **Saturday, July 22, 2006 ~ 9:00am-12:00pm 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!

· **Monday, July 24, 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!

· **Wednesday, July 26, 2006 ~ 11:00am-2:00pm Team-Building: Vanguard: Diane Lirili** \$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 co-workers tick and how to appreciate their uniqueness and individuality. Please call Art for further details at 610.993.2665.

Menu: Grilling no fish...

· **Wednesday, July 26, 2006 ~ 6:00pm-9:00pm C.C.N.S. Global 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-Marinated Chicken Tacos and Portabella Mushrooms Stuffed with Cajun Pork

· **Thursday, July 27, 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

· **Friday, July 28, 2006 ~ 6:00pm-9:00pm Grilling Class: Building a Better Burger** \$49.00

Description: Are you always striving for that perfect burger from your grill? Attend this tasty class to find out what types of beef can best be used to make a succulent burger like no other. We'll also make some not-so-ordinary burgers as well as several accompaniments to top your perfect burger.

Menu: The Perfect Beef Burger...Asian-Style Turkey Burger with Pickled Cucumbers...Lamb Burgers with Mint-Yogurt Sauce...Salmon Burgers with Dill Tartar Sauce

· **Monday, July 31, 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!

Limited Space Still Available for the weeks of July 17th, July 31st and August 14th: 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!!!