

Available for:
Special Occasions
Corporate Team Building
Birthday Parties

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

Check out Art's
Cookbook Collection!
See back cover for
more information.

September 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3	4	5	6	7	8	9
<p>We are located in the Paoli Depot Shoppes 21 Plank Ave. Paoli, PA 19301 To register for a class call 610.993.2665</p>			<p>Book Your Private Holiday Party Early! Gift Certificates Available</p>			<p>11:00am-1:30pm Child's Birthday Party/ Emily Brisson</p> <p>2:00pm-4:00pm Child's Birthday Party/ Hope Bernhardt</p> <p>4:30pm-7:00pm Child's Birthday Party/ Marissa Calderin</p> 
<p>10 9:00am-12:00pm Cooking and Baking with "Joe"</p> <p>1:00pm-4:00pm It's A Fall Feast</p>	<p>11 6:00pm-9:00pm Married with Chicken</p> 	<p>12 6:00pm-9:00pm Corn, Tomatoes and Zucchini</p> 	<p>13 5:30pm-8:30pm Private Party/ Brandi Martin</p> 	<p>14 6:00pm-9:00pm Grilling Class: Upstream Dreams</p> 	<p>15 6:00pm-9:00pm It's Greek to Me!</p> 	<p>16 9:00am-12:00pm Pasta-Making 101</p> <p>1:00pm-4:00pm Juicy Summer Fruits</p> 
<p>17 9:00am-12:00pm The Kitchen Workshop Test Kitchen</p> <p>2:00pm-4:30pm Child's Birthday Party/ Mirabile</p>	<p>18 6:00pm-9:00pm C.C.N.S Italian Favorites</p> 	<p>19 6:00pm-9:00pm Taking a "Wok" on the Wild Side!</p> 	<p>20 6:00pm-9:00pm C.C.N.S Herbs and Spices 101</p> 	<p>21 6:00pm-9:00pm "It's As Easy As Thai-ing Your Shoes"</p> <p>11:00am-2:00pm Italian Favorites: Polenta, Risotto and Paninis</p>	<p>22 1:00pm-4:00pm Corporate Team-Building/ Davita</p> <p>6:00pm-9:00pm Mediterranean Cooking</p>	<p>23 9:00am-12:00pm Parent and Child Cooking Italian</p> <p>6:00pm-9:00pm Private Party/ Brenda March</p> 
<p>24 1:00pm-4:00pm Use Your Noodle!</p> <p>6:00pm-9:00pm Private Party/ Melinda Black</p> 	<p>25 6:00pm-9:00pm Light, Easy and Healthy</p>	<p>26 6:00pm-9:00pm C.C.N.S Hook, Line and Sinkers: New Ways with Fish</p> <p>11:00am-2:00pm The Perfect Pantry!</p>	<p>27 5:00pm-8:00pm Corporate Team-Building/ SAP</p>	<p>28 11:00am-2:00pm Got Milk?</p> <p>6:00pm-9:00pm C.C.N.S Italian Favorites</p>	<p>29 6:00pm-9:00pm C.C.N.S Cooking Tex-Mex</p> 	<p>30 9:00am-12:00pm Bread Winners... Bread-Baking 101</p> <p>1:30pm-3:30pm Birthday Party/ Ciara Smith</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.
For all others, please register on-line at www.kitchen-workshop.com**

- **Saturday, September 9, 2006 ~ 11:00am-1:30pm Child's Birthday Party/ Emily Brisson** \$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: Pizza
- **Saturday, September 9, 2006 ~ 2:00pm-4:00pm Child's Birthday Party/ Hope Bernhardt** \$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: Pizza
- **Saturday, September 9, 2006 ~ 4:30pm-7:00pm Child's Birthday Party/ Marissa Calderin** \$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.
- **Sunday, September 10, 2006 ~ 9:00am-12:00pm Cooking and Baking with "Joe"** \$49.00
Description: Only good for that morning jolt, you say? NOT! Coffee is an integral part of many savory dishes as well as many dessert, of course. Attend this class to find out how versatile this under-rated ingredient can be.
Menu: Coffee-Crusted Steaks with Red-Eyed Gravy, Coffee Bourbon BBQ Sauce, Coffee- Molasses Shoofly Pie, Jamaican Coffee Brownies with Pecans, Cappuccino Biscotti
- **Sunday, September 10, 2006 ~ 1:00pm-4:00pm It's A Fall Feast** \$49.00
Description: Come and join us for a celebration of fall flavors! A delicious fall-inspired entire meal prepared in less than three hours. It is possible and your family will thank you!
Menu: Maple Black-Pepper Bacon Knots, Glazed Pork Roast with Sage Dressing Muffins, Pan Gravy and Apple Salsa Topping, Sautéed Green Beans and Apple Pie a la mode
- **Monday, September 11, 2006 ~ 6:00pm-9:00pm Married with Chicken** \$49.00
Description: If you and your family are tired of the same old chicken recipes that are served at dinnertime, then this is a must-attend class for you. Join us this evening to learn how to prepare new recipes to add the "WOW-Factor" to this fine-feathered workhorse of the kitchen!
Menu: Old-Fashioned Chicken Noodle Soup, Chicken with Creamy Mustard Sauce, Chicken Roulade, Oven-"Fried" Chicken and Balsamic Chicken with Peas
- **Tuesday, September 12, 2006 ~ 6:00pm-9:00pm Corn, Tomatoes and Zucchini** \$49.00
Description: The cook celebrates this time of year with 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
- **Wednesday, September 13, 2006 ~ 5:30pm-8:30pm Private Party/ Brandi Martin** \$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.
- **Thursday, September 14, 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!
- **Friday, September 15, 2006 ~ 6:00pm-9:00pm It's Greek to Me!** \$49.00
Description: Don't throw the plates on the floor and shout "Oompha" until we make and eat this delicious meal! Join us for an evening of delicious flavors, fun and learning in this ever-popular class. If you want to brake and dishes, please bring your own from home.
Menu: Avgolemono (Greek Lemon Soup), Three Cheese Phyllo Triangles with Onions and Yogurt, Grilled Chicken, Red Onion and Mint Kebabs with a Greek Salad, Orzo Baked with Kasseri and Feta, Pasteli (Greek Sesame Seed Candy)
- **Saturday, September 16, 2006 ~ 9:00am-12:00pm Pasta-Making 101** \$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! Please bring your appetite to this class!
Menu: Egg Pasta Dough, Patches and Peas, Linguine with Tomato-Basil Sauce, Parsley and Lemon Taggliatelle, Pappardelle with Pancetta, Broccoli Rabe and Pine Nuts, Cheese Ravioli with Herbs in a Sage Cream Sauce

- **Saturday, September 16, 2006 ~ 1:00pm-4:00pm Juicy Summer Fruits** \$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
- **Sunday, September 17, 2006 ~ 9:00am-12:00pm The Kitchen Workshop Test Kitchen** \$20.00
Description: A new type of class being offered at The Kitchen Workshop!!! Art is always trying and perfecting new recipes to teach in his cooking classes but he doesn't need twelve portions of a new dessert sitting around in the refrigerator as he may (yeah, right) probably eat it! This is your chance to cook-along, give him constructive feed-back, eat and drink well and save a few dollars all at the same time! How exciting and what a bargain! All "Test-Kitchen" classes are hands-on, include all recipes taught in class, include a whole meal, and complimentary wine.
- **Sunday, September 17, 2006 ~ 2:00pm-4:30pm Child's Birthday Party/ Mirabile** \$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.
- **Monday, September 18, 2006 ~ 6:00pm-9:00pm C.C.N.S Italian Favorites** \$49.00
Description: Who doesn't love Italian food? Please join us for an evening of delicious Italian treats that you'll be cooking for family and friends over and over again...perfect hearty fare for the fast-approaching cold winter months.
Menu: Caponata, Wedding Soup, Risotto with Parmesan, Three Cheese Lasagna with Italian Sausage, Polenta Pie with Cheese and Tomato Sauce, Lemon-Anise Biscotti
- **Tuesday, September 19, 2006 ~ 6:00pm-9:00pm Taking a "Wok" on the Wild Side!** \$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
- **Wednesday, September 20, 2006 ~ 6:00pm-9:00pm C.C.N.S Herbs and Spices 101** \$49.00
Description: Are you perplexed by the dizzying array of herbs and spices on the grocery store shelf? Are you unable to figure out what herb or spice to use with what food? If yes to either question, then this is the class for you! You'll learn the basics of herb and spice choosing, storing and using in many delicious recipes.
Menu: Curried Pecans, Southwestern Pumpkin Soup, Tilapia in Tomato Tarragon Broth, Chicken Athena, Saffron Rice with Cashews and Golden Raisins, Cardamom-Pear Bread, Lemon-Anise Biscotti
- **Thursday, September 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
- **Thursday, September 21, 2006 ~ 11:00am-2:00pm Italian Favorites: Polenta, Risotto and Paninis** \$49.00
Description: Three of favorite Italian dishes all in one night! Get ready for an evening of great food, learning and fun! If you're a fan of Italian cuisine, then this is a must-attend class for you!
Menu: Polenta with Porcini Mushroom Sauce, Risotto with Peas and Prosciutto, Risotto Primavera, Provolone and Broccoli Raab Panini and Prosciutto, Mozzarella, Tomato and Basil Panini
- **Friday, September 22, 2006 ~ 1:00pm-4:00pm Corporate Team-Building/ Davita** \$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.
- **Friday, September 22, 2006 ~ 6:00pm-9:00pm Mediterranean Cooking** \$49.00
Description: Both casual and bursting with flavor, the sunny countries of the Mediterranean share a relaxed approach to living that is reflected in their cuisine. Join us for a culinary tour of the Mediterranean!
Menu: Tomato Soup with Mussels, Beet Salad with Feta, Dolmas (Stuffed Grape Leaves), Shrimp and Garlic Omelet, Bouillabaise, Pasta with Cauliflower, Pine Nuts and Raisins, Walnut Cake
- **Saturday, September 23, 2006 ~ 9:00am-12:00pm Parent and Child Cooking Italian** \$79
Description: What a great way to spend time with your child on a Saturday morning... cooking, learning and having fun with other parents and children. We'll be exploring Italian food in this lip-smacking class. Menu: Mixed Greens with Italian Vinaigrette, Fresh Cheese Ravioli with Tomato-Basil Sauce, Homemade Focaccia, Chocolate Biscotti
- **Saturday, September 23, 2006 ~ 6:00pm-9:00pm Private Party/ Brenda March** \$49.00
Description: If you're looking for a great night of learning, food and fun...how about a private hands-on cooking class for your family or friends? Call Art to find out how it's done at 610.993.2665.

- **Sunday, September 24, 2006 ~ 1:00pm-4:00pm Use Your Noodle!** \$49.00
Description: Yeah, yeah, yeah...I know, the carb police are furious! Get over it! Eaten in moderation, noodles provide you with long-lasting energy and besides that...they taste great! Attend this class and you be the judge...darn carb police!
Menu: Chinese Chicken Noodle Soup with Sesame and Green Onions, Spicy Asian Noodle and Chicken Salad, Tuna Noodle Casserole, Asian Steak and Noodle Salad, Pad Thai, Noodle Kugel
- **Sunday, September 24, 2006 ~ 6:00pm-9:00pm Private Party/ Melinda Black** \$49.00
Description: Are you a member of a gourmet dinner club? Are you looking for a new venue to hold your dinner, learn a many new cooking techniques and have someone else do the dishes? The Kitchen Workshop is just the place for you and your group! Call Art at 610.993.2665 for further details.
- **Monday, September 25, 2006 ~ 6:00pm-9:00pm Light , Easy and Healthy** \$49.00
Description: All quick and easy to prepare, tonight's recipes are still jam-packed with flavor, flavor, flavor! If you're looking to eat a little healthier, then this is the class for you!
Menu: Hummus with Crudités, Tuna and White Bean Salad, Seared Salmon with Orange Glaze, Chicken Athena, Brown Rice with Feta and Mint, Spice Biscotti
- **Tuesday, September 26, 2006 ~ 6:00pm-9:00pm C.C.N.S Hook, Line and Sinker: New Ways with Fish** \$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: Tilapia with Prosciutto and Sage, Baked Flounder with Tomato Caper Sauce, Pan-Seared Cod with Creamy Fennel Ragout, Sea Bass with Citrus and Soy and Salmon with Red Peppers, Shallot and Basil Wrapped in Puff Pastry
- **Tuesday, September 26, 2006 ~ 11:00am-2:00pm The Perfect Pantry!** \$49.00
Description: Find out the essential ingredients in stocking a home pantry. With a well-stocked pantry, a quick trip to the market for fresh produce and meat, you'll be able to create a delicious meal for your family!
Menu: Many recipes which will all highlight "pantry cooking."
- **Wednesday, September 27, 2006 ~ 5:00pm-8:00pm Corporate Team-Building/ SAP** \$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!
- **Thursday, September 28, 2006 ~ 11:00am-2:00pm Got Milk?** \$49.00
Description: Why do most people wait until the holidays to make these delicious snacks and treats? I don't know either! Join us for a class to perhaps find a cookie, or two, that might become a holiday tradition. Menu: Ranger Cookies, Cranberry, Pistachio and White Chocolate Biscotti, Shortbread, Pecan Pie Squares, Coconut-Apricot Triangles
- **Thursday, September 28, 2006 ~ 6:00pm-9:00pm C.C.N.S Italian Favorites** \$49.00
Description: Who doesn't love Italian food? Please join us for an evening of delicious Italian treats that you'll be cooking for family and friends over and over again...perfect hearty fare for the fast-approaching cold winter months.
Menu: Caponata, Wedding Soup, Risotto with Parmesan, Three Cheese Lasagna with Italian Sausage, Polenta Pie with Cheese and Tomato Sauce, Lemon-Anise Biscotti
- **Friday, September 29, 2006 ~ 6:00pm-9:00pm C.C.N.S Cooking Tex-Mex** \$49.00
Menu: Corn Chowder with Chipotle, Southwestern Shrimp Creole, Cheese and Chicken Enchiladas, Refried Beans, Cornbread and Bunelos
- **Saturday, September 30, 2006 ~ 9:00am-12:00pm Bread Winners...Bread-Baking 101** \$49.00
Description: Have you always marveled at people who can manipulate flour, water, yeast and salt into a delicious loaf of better-than-store bought bread? Well marvel no more! You'll be baking delicious homemade bread after this class!
Menu: Country White Bread, Parkerhouse Rolls, Pumpkin Spice Rolls, Challah, Irish Soda Bread, Poppy Seed Breakfast Bread and Seeded Whole Wheat Bread Sticks
- **Saturday, September 30, 2006 ~ 1:30pm-3:30pm Birthday Party/ Ciara Smith** \$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.

Art's CookbookCollection

Art is down-sizing his collection of cookbooks that have served him well for the last two decades... Beginning in September several thousand of his cookbooks will be for sale at The Kitchen Workshop. So please stop in and browse through them. Store hours have yet to be decided, but stay tuned for further updates on the new edition to The Kitchen Workshop!