



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.



## OCTOBER 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
<b>1</b>  <b>Gift Certificates Available</b>	<b>2</b> 6:00pm-9:00pm Soup and a Sandwich, Please  	<b>3</b> 6:00pm-9:00pm "It's a Fall Celebration!"  	<b>4</b> 6:00pm-9:00pm Sensational Soups  	<b>5</b> 6:00pm-9:00pm C.C.N.S Southern Comfort  	<b>6</b> 6:00pm-9:00pm Birthday Party/ Steph Smith  	<b>7</b> 9:00am-12:00pm Bread Winners: Bread Baking Basics  1:00pm-4:00pm Married with Chicken	
<b>8</b> 9:00am-12:00pm Sugar and Spice... Fall Baking  1:00pm-4:00pm Art's a Soul Man!	<b>9</b> 6:00pm-9:00pm Light, Easy and Healthy  	<b>10</b> 6:00pm-9:00pm C.C.N.S Taking a Bite Out of "The Big Apple"  	<b>11</b> 6:00pm-8:00pm Private Party/ Pat Falcone  	<b>12</b> 6:00pm-9:00pm C.C.N.S The Great Pumpkin  	<b>13</b> 11:00am-2:00pm Private Party/ Julie Spak  6:00pm-9:00pm It's Greek to Me!	<b>14</b> 10:00am-1:00pm <b>Art at The Phoenixville Farmer's Market</b>  4:00pm-6:30pm Child's Birthday	
<b>15</b> 9:00am-12:00pm Parent and Child / Halloween Party  1:00pm-4:00pm <b>Young Adult Cooking Class</b>	<b>16</b> 6:00pm-9:00pm Chocolate Chaos  	<b>17</b> 6:00pm-9:00pm C.C.N.S An Orchard Odyssey: Fruit Pies, Tarts and Galettes	<b>18</b> 6:00pm-9:00pm C.C.N.S. Food from La Isla Bonita: Puerto Rican Cuisine	<b>19</b> 11:00am-2:00pm Corporate Team-Building: Shire  6:00pm-9:00pm Soup: A Chicken in Every Pot	<b>20</b> 6:00pm-9:00pm "Cheese-Man" of the Board  	<b>21</b> 9:00am-12:00pm C.C.N.S Bread-Baking for Beginners  1:00pm-4:00pm Pizza and Friends 101	
<b>22</b> 5:00pm-8:00pm Private Party/ Troy Patterson  11:00am-1:30pm Child's Birthday Party/ Anna Burris  	<b>23</b> 6:00pm-9:00pm The Devil's in the Details  	<b>24</b> 6:00pm-9:00pm C.C.N.S Ladle, Leaf and Loaf  	<b>25</b> 6:00pm-9:00pm C.C.N.S Living on "The Vege"  	<b>26</b> 6:00pm-9:00pm Private Party/ Marty Glidden  	<b>27</b> 6:00pm-9:00pm C.C.N.S. Living on "The Veg"  	<b>28</b> 9:00am-12:00pm C.C.N.S Seafood Soups and Chowders  1:00pm-4:00pm C.C.N.S. Ladle, Leaf and loaf  6:00pm-9:00pm Basic Knife Skills: Soup-Making	
<b>29</b> 9:00am-12:00pm "Wok" Like an Egyptian...  1:00pm-4:00pm <b>The Kitchen Workshop Test Kitchen</b>	<b>30</b> 6:00pm-9:00pm Let's Thai One On!!!  	<b>31</b> 6:00pm-9:00pm Oktoberfest/ Cooking with Beer  	<b>Book your Private Holiday Party Early!</b>			We are located in the Paoli Depot Shoppes 21 Plank Ave. Paoli, PA 19301 To register for a class call <b>610.993.2665</b> or on-line at <a href="http://www.kitchen-workshop.com">www.kitchen-workshop.com</a>	

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](http://www.kitchen-workshop.com)**

· **Monday, October 2, 2006 ~ 6:00pm-9:00pm Soup and a Sandwich, Please** \$49.00

Description: Comfort food at its best! A piping hot bowl of soup and a delicious sandwich! Please join us for these "good anytime of the day" foods. Menu: Beef Barley Soup, Cream of Mushroom, Southwestern Pumpkin Soup, Cuban Sandwiches, French Dip with Au Jus, Old-Fashioned Patty Melt, Grilled Gorgonzola, Pear, and Watercress Sandwiches and Turkey Wraps with Chipotle Mayonnaise

· **Tuesday, October 3, 2006 ~ 6:00pm-9:00pm "It's a Fall Celebration!"** \$49.00

Description: Join us for an evening of food celebrating this wonderful time of year. Changing leaves, crisp nights and pumpkins abound, fall is definitely in the air. Please join us for a hearty meal of delicious fall flavors.

Menu: Southwestern Pumpkin Soup, Baked Brie with Cranberry-Pear Chutney, Mixed Greens with Pears, Bacon, Hazelnuts and Shallot Vinaigrette, Pork Tenderloin with Sautéed Onions and Fennel served with Fennel Cream, Roasted Brussels Sprouts, Spiced Apple Cake with Walnuts and Currants

· **Wednesday, October 4, 2006 ~ 6:00pm-9:00pm Sensational Soups** \$49.00

Description: Being able to create a delicious pot of homemade soup is a sure sign of an accomplished home cook. Attend this evening's class just how uncomplicated it really is to make a pot of soul-soothing piping-hot soup. Please bring containers along for left-overs! Menu: Cream of Many Mushrooms Soup, Manhattan and New England Clam Chowder, Old-Fashioned Vegetable Beef Soup, Chicken and Lime Soup with Crispy Tortillas, Thai Crab and Corn Soup

· **Thursday, October 5, 2006 ~ 6:00pm-9:00pm C.C.N.S Southern Comfort** \$49.00

Description: All regional American cuisine is delicious, but nothing speaks more volumes about comfort when you're cooking from below the Mason-Dixon Line! This class will teach you many different cooking techniques and then plenty of time to feast on the fruits of your labor.

Menu: Southern BBQ Shrimp, Southern Fried Chicken, Southern Rice Pilaf with Ham, Greens and Pecans, Collard Greens, Corn Bread, Sweet Potato Pie with Bourbon Whipped Cream

· **Friday, October 6, 2006 ~ 6:00pm-9:00pm Birthday Party/ Steph Smith** \$49.00

· **Saturday, October 7, 2006 ~ 9:00am-12:00pm Bread Winners: Bread Baking Basics** \$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, October 7, 2006 ~ 1:00pm-4:00pm 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 work-horse of the kitchen! Menu: Old-Fashioned Chicken Noodle Soup, Chicken with Creamy Mustard Sauce, Chicken Roulade, Oven-"Fried" Chicken, Chicken Marabella and Balsamic Chicken with Peas

· **Sunday, October 8, 2006 ~ 9:00am-12:00pm Sugar and Spice...:Fall Baking** \$25.00

Description: Fall is definitely in the air which means it's time to dust off the cookware, purchase new spices, head to the orchard and start baking! Please join us for a morning of deliciously spiced fall treats featuring all the glorious autumnal flavors of fall. Menu: Pumpkin Roll, Cinnamon Raisin Biscotti, Spiced Apple Cake with Walnuts and Currants, Pumpkin Cranberry Bread, Cranberry Walnut Upside Down Cake, Apple Pie, with No-Fail Homemade Crust

· **Sunday, October 8, 2006 ~ 1:00pm-4:00pm Art's a Soul Man!** \$49.00

Description: Learn about many traditions and origins of flavorful "low-country" cooking in this evening's stick-to-your-ribs class! Menu: Southern BBQ Shrimp, Southern Fried Chicken, Southern Rice Pilaf with Ham, Greens and Pecans, Collard Greens, Yellow Squash Casserole, Corn Bread, Sweet Potato Pie with Bourbon Whipped Cream

· **Monday, October 9, 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, October 10, 2006 ~ 6:00pm-9:00pm C.C.N.S Taking a Bite Out of "The Big Apple"** \$49.00

Description: There's no other place on Earth where you can find the ethnic and cultural diversity in such a specific local other than New York City. Join us for a culinary adventure in preparing several dishes indigenous to "The Big Apple." Get ready to loosen the belt after this class. Menu: Cheese Blintzes with Blueberry Sauce, Black and Whites (Cookies), Lo Mein with Beef, Lindy's Cheesecake, New York Soft Pretzels

· **Wednesday, October 11, 2006 ~ 6:00pm-8:00pm Private Party/ Pat Falcone**

· **Thursday, October 12, 2006 ~ 6:00pm-9:00pm C.C.N.S The Great Pumpkin** \$49.00

Description: The poor orange pumpkin...spending six months under the hot sun in a field, then scared for life to entertain Halloween Trick-or-Treaters with a hot candle burning inside him...what a life! I say we treat him to a kinder, gentler demise...BAKE and EAT HIM!!! Along with many dishes featuring the Great Pumpkin, we'll be preparing some of his cousins, too.

Menu: Southwestern Pumpkin Soup with Toasted Pepita's, Pumpkin Cheesecake, Pumpkin Nutmeg Dinner Rolls, Fall Minestrone, Pumpkin-Pecan Roll, Maple Squash Puree, The Quintessential Pumpkin Pie with Homemade Crust

· **Friday, October 13, 2006 ~ 11:00am-2:00pm Private Party/ Julie Spak** \$49.00

· **Friday, October 13, 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 break any 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, October 14, 2006 ~ 10:00am-1:00pm Art at The Phoenixville Farmer's Market** (FREE)

Description: Art will be demonstrating fall soups and breads at The Phoenixville Farmer's Market. Please visit their website 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!!!

Menu: www.phoenixvillefarmersmarket.org Location: Taylor Alley & Bridge Street, Behind Family Dollar, Along French Creek join us at the market every Saturday, MAY 13 thru NOV 18! 9:00am - 1:00pm

· **Saturday, October 14, 2006 ~ 4:00pm-6:30pm Child's Birthday Party/ Delphine** \$20.00

· **Sunday, October 15, 2006 ~ 9:00am-12:00pm Parent and Child / Halloween Party** \$49.00

Description: Join us for a frighting morning of tricks and a lot of treats in the kitchen. We'll be making both sweet and savory party dishes perfect for teenagers & adults, alike! Menu: Many snacks, desserts and Halloween-themed dishes!

· **Sunday, October 15, 2006 ~ 1:00pm-4:00pm Young Adult Cooking Class** \$49.00

Description: If you're teenager or twelve-year-old enjoys cooking and baking, this is a class geared specifically for them! We'll touch on basic cooking techniques as well as kitchen safety and nutrition. Menu: Recipes to be taught in class are determined by attending students. Upon registration, recipe ideas can be sent to Art at art@kitchen-workshop.com.

· **Monday, October 16, 2006 ~ 6:00pm-9:00pm Chocolate Chaos** \$49.00

Description: Like changing her mind, chocolate is truly a woman's prerogative. You could lose a limb if standing between some of the women I know and ANYTHING chocolate! Tonight's class will be filled with everything chocolate!

Menu: Chocolate Cheesecake, Chocolate Roll with Cappuccino Cream, Chocolate Truffles, Cream Puffs with Vanilla Ice Cream and Chocolate Sauce

· **Tuesday, October 17, 2006 ~ 6:00pm-9:00pm C.C.N.S An Orchard Odyssey: Fruit Pies, Tarts and**

**Galettes** \$49.00 Description: Fall fruit is at its peak, so head to your local farm market, or orchard! But first, attend this class to learn many new ways to highlight the fresh fruit which you're going to buy at the market. Please bring containers for leftovers. We will also be sampling many different types of apples and pears! Menu: Old-Fashioned Apple Pie, Pear and Lemon Galette, Jewish Apple Cake, Rustic Apple Tarts with Calvados Whipped Cream

· **Wednesday, October 18, 2006 ~ 6:00pm-9:00pm C.C.N.S. Food from La Isla Bonita: Puerto Rican**

**Cuisine** \$49.00 Description: Delicious, flavorful and candy for the eye, this is one of Art's favorite cuisines to teach, but much more importantly, to EAT!!! Menu: Sofrito, Achiote Oil (Aceite de Achiote), Wet Rub for Meats and Poultry (Adobo Mojado), Dry Adobo (Adobo Seco), Recaito, Grilled Red Snapper, Chick Peas and Swiss Chard, Yellow Rice with Corn, Jelly Roll with Guava Cream Filling

· **Thursday, October 19, 2006 ~ 6:00pm-9:00pm Soup: A Chicken in Every Pot** \$49.00

Description: What's more comforting than a bowl of chicken soup? This class will teach you many useful soup-making techniques and get you ready for the cold winter season ahead! Please bring containers for left-overs!

Menu: Old-Fashioned Chicken Noodle Soup, Chicken Soup with Leek-Chive Matzo Balls, Thai Coconut Chicken Soup, Chinese Chicken Noodle Soup with Sesame Seeds and Green and Mexican-Style Chicken Soup with Crispy Tortilla Strips

· **Friday, October 20, 2006 ~ 6:00pm-9:00pm "Cheese-Man" of the Board** \$49.00

Description: Who doesn't love cheese? Join us for a delicious class that will be showcasing many new and different cheeses, as well as some usual suspects! Menu: Parmesan and Gruyère Soufflé, Classic Gruyère Fondue, Tomato, Mozzarella, and Basil Tart, Ricotta Cheesecake with Fresh Berries and a few others!

· **Saturday, October 21, 2006 ~ 9:00am-12:00pm C.C.N.S Bread-Baking for Beginners** \$49.00

Description: Afraid of yeast? Please join us for this beginning bread-baking class where we'll explain the hows and whys of baking with yeast. Once armed with all of this knowledge, we'll roll up our selves and show that yeast who's the boss!

Menu: Country White Bread, Parkerhouse Rolls, Pumpkin Spice Rolls, Challah, Irish Soda Bread, Poppy Seed Breakfast Bread and Seeded Whole Wheat Bread Sticks

· **Saturday, October 21, 2006 ~ 1:00pm-4:00pm Pizza and Friends 101** \$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

· **Sunday, October 22, 2006 ~ 5:00pm-8:00pm Private Party/ Troy Patterson** \$49.00

· **Sunday, October 22, 2006 ~ 11:00am-1:30pm Child's Birthday Party/ Anna Burris** \$20.00

· **Monday, October 23, 2006 ~ 6:00pm-9:00pm The Devil's in the Details** \$49.00

Description: Details, details, details...that's exactly what can make an ordinary meal extraordinary and very memorable! An interestingly ethnic dry rub on a piece of baked salmon, a little apple chutney served with the roast pork, or a garnish of berry compote with a piece of pound cake. Delicious details that you'll learn how to use in tonight's class.

Menu: Many different chutneys, vinegars, rubs, marinades and dessert sauces will all be prepared in tonight's class.

- **Tuesday, October 24, 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: 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
- **Wednesday, October 25, 2006 ~ 6:00pm-9:00pm C.C.N.S Living on "The Vege"** \$49.00  
Description: If you're trying to eat fewer meals whose main-ingredient has a face, then this is the class for you! Join us for a face-less ingredient class which is full of flavor and no meat! Menu: Southwestern Pumpkin Soup with Toasted Pepitas, Polenta with Porcini Mushroom Sauce, Risotto Primavera, Provolone and Broccoli Raab Panini, Veggie Burgers and Vegetable Lasagna
- **Thursday, October 26, 2006 ~ 6:00pm-9:00pm Private Party/ Marty Glidden** \$49.00
- **Friday, October 27, 2006 ~ 6:00pm-9:00pm C.C.N.S. Living on "The Veg"** \$49.00  
Description: If you're trying to eat fewer meals whose main-ingredient has a face, then this is the class for you! Join us for a face-less ingredient class which is full of flavor and no meat!  
Menu: Southwestern Pumpkin Soup with Toasted Pepitas, Polenta with Porcini Mushroom Sauce, Risotto Primavera, Provolone and Broccoli Raab Panini, Veggie Burgers and Vegetable Lasagna
- **Saturday, October 28, 2006 ~ 9:00am-12:00pm 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, Manhattan Clam & Seafood Chowder, Salmon & Dill Chowder, Poblano Corn Chowder with Shrimp & Irish Soda Bread
- **Saturday, October 28, 2006 ~ 1:00pm-4:00pm 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 afternoon of delicious food, learning 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, October 28, 2006 ~ 6:00pm-9:00pm Basic Knife Skills: Soup-Making** \$49.00  
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 making a big pot of vegetable soup with our practice vegetables. Please bring containers to take soup home with you!
- **Sunday, October 29, 2006 ~ 9:00am-12:00pm "Wok" Like an Egyptian...** \$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: Sesame Chicken, Hot and Sour Soup, Shrimp and Scallops with Snow Peas, Lemon Chicken, Stir-Fried Rice, Shrimp Rolls with Spicy Dipping Sauce and Sichuan Shredded Beef with Carrots and Broccoli
- **Sunday, October 29, 2006 ~ 1:00pm-4:00pm The Kitchen Workshop Test Kitchen** \$25  
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.
- **Monday, October 30, 2006 ~ 6:00pm-9:00pm Let's Thai One On!!!** \$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
- **Tuesday, October 31, 2006 ~ 6:00pm-9:00pm Oktoberfest/ Cooking with Beer** \$49.00  
Description: Great for drinking, better for cooking! How about the best of both worlds as we cook, drink, and learn!  
Menu: Beer Battered Asparagus, Steamers in Beer, Beer Battered Cod with Smoked Paprika Mayonnaise, Grilled Chicken with Beer and Molasses Barbecue Sauce, Beer Marinated Grilled New York Strip Steaks with Pepper Sauce Chocolate Stout Cake with Stout Crème Anglaise

## **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!