



THE HOLIDAYS ARE COMING TO THE KITCHEN WORKSHOP!

As the holidays approach we will be offering Parent & Child Cookie and Gingerbread-making classes, Soups/Stews classes and Holiday Entertaining classes. Class registration is available on-line at www.kitchen-workshop.com or by calling us at 610.993.2665.

The Kitchen Workshop is also available for your:
Office Holiday Party
Family Holiday Gathering
Or just a group of friends

Looking for that perfect Holiday gift?

How about a Kitchen Workshop Gift Certificate!

**For a limited time:
Buy 4 and receive 1 free
Buy 8 and receive 2 free
Buy 12 and receive 3 free**

A Gift Certificate makes for a great gift for that special someone in your life who loves to Cook.

Gift Certificates are good for any regular class.







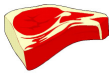















Available for:
Special Occasions
Corporate Team Building
Birthday Parties

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



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

NOVEMBER 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 or on-line at www.kitchen-workshop.com</p>			<p>1 6:00pm-9:00pm C.C.N.S Let the Feathers Fly!: New Chicken Recipes <u>Sold Out</u></p> 	<p>2 6:00pm-9:00pm C.C.N.S The Perfect Cake <u>Sold Out</u></p> 	<p>3 6:00pm-8:30pm Child's Birthday Party: Georgette Lawson <u>Sold Out</u></p> <p>12:30pm-3:30pm Private Party/ Sue Blackmore <u>Sold Out</u></p>	<p>4 9:00am-12:00pm C.C.N.S. Easy and Elegant Holiday Entertaining <u>Sold Out</u></p> <p>1:00pm-4:00pm Ladle, Leaf and Loaf</p>
<p>5 9:00am-12:00pm "Wok" Like an Egyptian...</p> <p>1:00pm-4:00pm The Kitchen Workshop Test Kitchen</p>	<p>6 2:00pm-5:00pm Team-Building Event: Main Line Financial Advisers <u>Sold Out</u></p> <p>6:00pm-9:00pm Chocolate Chaos</p>	<p>7 6:00pm-9:00pm C.C.N.S Soulfully Soothing Soups <u>Sold Out</u></p> 	<p>8 6:00pm-9:00pm Private Party/ Kris Morrison <u>Sold Out</u></p> 	<p>9 6:00pm-9:00pm C.C.N.S Where's the Beef? Or Meat or Match Almost Full</p> 	<p>10 6:00pm-9:00pm Private Party/ Sarah Grady <u>Sold Out</u></p> 	<p>11 1:00pm-4:00pm Private Party/ Mimi Roman <u>Sold Out</u></p> <p>6:00pm-9:00pm Private Party/ Zina Brinson <u>Sold Out</u></p>
<p>12 9:00am-12:00pm Talkin' Turkey</p> <p>1:00pm-4:00pm Incredible Italian Soups</p>	<p>13 6:00pm-9:00pm New Thanksgiving Favorites!</p> 	<p>14 6:00pm-9:00pm Pasta Perfection</p> 	<p>15 6:00pm-9:00pm C.C.N.S Need your Roots Touched Up?</p>	<p>16 6:00pm-9:00pm C.C.N.S Holiday Appetizers</p> 	<p>17 6:00pm-9:00pm C.C.N.S. Holiday Appetizers</p> 	<p>18 9:00am-12:00pm New Thanksgiving Favorites!</p> <p>6:00pm-9:00pm Private Party/ Stass</p>
<p>19 9:00am-12:00pm Holiday Appetizers</p> <p>1:00pm-4:00pm Pronto Pastas from the Skillet</p>	<p>20 6:00pm-9:00pm Private Party/ Surprise!!! <u>Sold Out</u></p> 	<p>21 6:00pm-9:00pm Let's Thai One On!!!</p> 	<p>22 6:00pm-9:00pm Crazy for Quesadillas, Sassy Salsas and Sangria! Ole,O</p> 	<p>23 Happy Thanksgiving!</p> 	<p>24 Happy Shopping!</p>	<p>25 9:00am-12:00pm Parent and Child Class: Got Milk?</p> <p>1:00pm-4:00pm Birds of a Feather</p> 
<p>26 9:00am-12:00pm Thanksgiving Left-overs, YUM!</p> <p>1:00pm-4:00pm Gifts for Fido & Fluffy</p> 	<p>27 6:00pm-9:00pm The Kitchen Workshop Test Kitchen</p> 	<p>28 6:00pm-9:00pm Jamaican Me Crazy, Again!</p> 	<p>29 6:00pm-9:00pm Gifts from the Kitchen</p> 	<p>30 6:00pm-9:00pm Private Party/ Lynn Joyce <u>Sold Out</u></p> 	<p>Book your Private Holiday Party Early!</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.
For all others, please register on-line at www.kitchen-workshop.com**

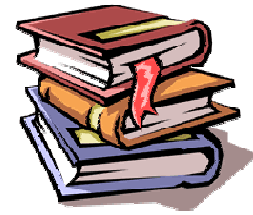
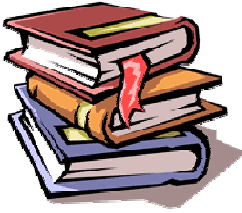
- **Wednesday, November 1, 2006 ~ 6:00pm-9:00pm C.C.N.S Let the Feathers Fly!: New Chicken Recipes** \$49.00
Description: We'll be shining new light on the common boneless, skinless, chicken breast this evening. From making delicious soup to holiday-worthy entrees, you'll never look at a chicken breast in the same manner ever again!
- **Thursday, November 2, 2006 ~ 6:00pm-9:00pm C.C.N.S The Perfect Cake** \$49.00
Description: Have you always wanted to learn how to make moist and delicious cakes like you see in the local bakery window? If so, this is the class for you. We will make several delicious types of cakes and frostings to accompany them.
- **Friday, November 3, 2006 ~ 6:00pm-8:30pm Child's Birthday Party: Georgette Lawson** \$15
Description: Are you looking for a unique place to hold your child's birthday? Why not here at The Kitchen Workshop? Please call Art for further details and pricing at 610.993.2665.
Menu: Italian for Kids and Chocolate Cupcakes with Chocolate Butter Cream Frosting
- **Friday, November 3, 2006 ~ 12:30pm-3:30pm Private Party/ Sue Blackmore** \$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 at 610.993.2665.
Menu: Fondue with a vegan
- **Saturday, November 4, 2006 ~ 9:00am-12:00pm C.C.N.S. Easy and Elegant Holiday Entertaining** \$49.00
Description: If you're looking to impress your family and friends this holiday season, join us for this class which will feature many delicious recipes from soup to dessert and a few things in between! Also, many of these dishes can be made well ahead of time...now that's a good thing!
Menu: Southwestern Pumpkin Soup, Spinach Salad with Sautéed Pears, Bleu Cheese, Curried Pecans and Dried Cranberries, Stuffed Turkey Breast, Maple Squash Puree, Swiss Chard Gratin and Pumpkin-Pecan Roll
- **Saturday, November 4, 2006 ~ 1:00pm-4:00pm 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
- **Sunday, November 5, 2006 ~ 9:00am-12:00pm "Wok" Like an Egyptian...** \$49.00
Description: Please join us this morning 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, November 5, 2006 ~ 1:00pm-4:00pm The Kitchen Workshop Test Kitchen** \$25.00
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.
- **Monday, November 6, 2006 ~ 2:00pm-5:00pm Team-Building Event: Main Line Financial Advisers** \$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.
- **Monday, November 6, 2006 ~ 6:00pm-9:00pm Chocolate Chaos** \$49.00
Description: Like changing her mind, chocolate is truly a woman's (and occasionally a male'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, November 7, 2006 ~ 6:00pm-9:00pm C.C.N.S Soulfully Soothing 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-southing 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 and Italian Wedding Soup
- **Wednesday, November 8, 2006 ~ 6:00pm-9:00pm Private Party/ Kris Morrison** \$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 at 610.993.2665.

- **Thursday, November 9, 2006 ~ 6:00pm-9:00pm C.C.N.S Where's the Beef? Or Meat or Match** \$49.00
Description: Have you always wondered how to prepare certain cuts of meats? Please join us for an informative class where we'll definitely answer the question..."Where's the Beef?"
Menu: Irish Beef Stew, Seared Steak, Pepper and Onion Fajitas, Beef and Broccoli Stir-Fry, Grilled Asian Flank Steak, Grilled Flank Steak with a Spicy Dry-Rub, French Onion Salisbury Steak with Cheese Toasts, Old-Fashioned Pot Roast
- **Friday, November 10, 2006 ~ 6:00pm-9:00pm Private Party/ Sarah Grady** \$49.00
Description: Tired of meeting friends and other couples at restaurants and Smokey bars to socialize? Why not a class at The Kitchen Workshop where you'll learn something, eat and drink well, all for a very reasonable price at ninety eight dollars per couple? Call Art at 610.993.2665 for further details.
- **Saturday, November 11, 2006 ~ 1:00pm-4:00pm Private Party/ Mimi Roman** \$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 at 610.993.2665.
- **Saturday, November 11, 2006 ~ 6:00pm-9:00pm Private Party/ Zina Brinson** \$49.00
Description: Tired of meeting friends and other couples at restaurants and Smokey bars to socialize? Why not a class at The Kitchen Workshop where you'll learn something, eat and drink well, all for a very reasonable price at ninety eight dollars per couple? Call Art at 610.993.2665 for further details.
- **Sunday, November 12, 2006 ~ 9:00am-12:00pm Talkin' Turkey** \$49.00
Description: In preparation for the upcoming holidays, we'll immerse ourselves in all things turkey...including different stuffings and the all-important leftovers!
Menu: We'll be making several different variations of turkey along with how to use up all those leftovers!
- **Sunday, November 12, 2006 ~ 1:00pm-4:00pm Incredible Italian Soups** \$49.00
Description: If you didn't have an Italian grandmother growing up...this class will give you a sense of what you missed...is that a good thing??? Hmmmmmmmm. But after this class you'll now be able to share many tasty, hearty and healthy soups like Italian grandmothers make with your family. Menu: Italian Wedding Soup, Pasta Fagiolo, Tomato and Chick Pea, Fall Minestrone and Caramelized Onion and Goat Cheese Focaccia
- **Monday, November 13, 2006 ~ 6:00pm-9:00pm New Thanksgiving Favorites!** \$49.00
Description: Are you tired if the green bean casserole or the marshmallow -topped sweet potatoes? If so, then this class is just in time to delight your guests at the holiday table! Menu: Holiday Spinach Salad, Herb-Roasted Turkey, Traditional Stuffing, Swiss Chard Gratin, Maple Squash Puree and Pecan Pumpkin Roll
- **Tuesday, November 14, 2006 ~ 6:00pm-9:00pm Pasta Perfection** \$49.00
Description: You'll learn how easy it is to make tender, mouth-watering pasta in this delicious class. We'll be using the fresh pasta in many delicious types of dishes featuring many different sauces.
Menu: Egg Pasta Dough, Patches and Peas, Linguine with Tomato-Basil Sauce, Parsley and Lemon Tagliatelle, Pappardelle with Pancetta, Broccoli Rabe and Pine Nuts, Cheese Ravioli with Herbs in a Sage Cream Sauce
- **Wednesday, November 15, 2006 ~ 6:00pm-9:00pm C.C.N.S Need your Roots Touched Up?** \$49.00
Description: Call me crazy, but many of my favorite vegetable dishes contain root vegetables. Please give these "winter wonders" a second chance...you may just be pleasantly surprised!
Menu: Celery Root Bisque with Thyme Croutons, Beet, fennel and Watercress Salad, Potato and Turnip Gratin, Parsnip Spice Cake with Ginger Cream Cheese Frosting and maybe a few others!
- **Thursday, November 16, 2006 ~ 6:00pm-9:00pm C.C.N.S Holiday Appetizers** \$49.00
Description: During this three hour class, we'll be cooking up a storm! You'll be introduced to many different appetizers which are perfect for the upcoming holidays...all with a global flair!
Menu: Parmesan Cheese Straws with Olive Teapanade, Jamaican Jerk Shrimp with Papaya and Pineapple, Chili-Toasted Pecans with Dried Cherries, Brie and Artichoke Dip, Curried Crab Cakes, Cheese and Chorizo Dip and Smoked Chicken and Mushroom Bites
- **Friday, November 17, 2006 ~ 6:00pm-9:00pm C.C.N.S. Holiday Appetizers** \$49.00
Description: During this three hour class, we'll be cooking up a storm! You'll be introduced to many different appetizers which are perfect for the upcoming holidays...many with a global flair!
Menu: Parmesan Cheese Straws with Olive Teapanade, Jamaican Jerk Shrimp with Papaya and Pineapple, Chili-Toasted Pecans with Dried Cherries, Brie and Artichoke Dip, Curried Crab Cakes, Cheese and Chorizo Dip and Smoked Chicken and Mushroom Bites
- **Saturday, November 18, 2006 ~ 9:00am-12:00pm New Thanksgiving Favorites!** \$49.00
Description: Are you tired if the green bean casserole or the marshmallow -topped sweet potatoes? If so, then this class is just in time to delight your guests at the holiday table!
Menu: Holiday Spinach Salad, Herb-Roasted Turkey, Traditional Stuffing, Swiss Chard Gratin, Maple Squash Puree and Pecan Pumpkin Roll
- **Saturday, November 18, 2006 ~ 6:00pm-9:00pm Private Party/ Stass** \$49.00
Description: If you're looking to have a private get-together with family or friends, please consider The Kitchen Workshop! Call Art at 610.993.2665 for further details!
- **Sunday, November 19, 2006 ~ 9:00am-12:00pm Holiday Appetizers** \$49.00
Description: During this three hour class, we'll be cooking up a storm! You'll be introduced to many different appetizers which are perfect for the upcoming holidays...all with a global flair!

- **Sunday, November 19, 2006 ~ 1:00pm-4:00pm Pronto Pastas from the Skillet** \$49.00
Description: Healthy and delicious, pasta from your cupboard can be a quick solution for the time-pressed cook in the family! Join us for an evening of cooking to find out just how quick an awesome meal can be prepared and fed to your family!
Menu: Patches and Peas, Linguine with Leeks, Prosciutto, and Lemon, Penne with Sausage, Swiss Chard, and Pine Nuts and Pasta Shells with Chicken, Mushrooms, and Capers
- **Monday, November 20, 2006 ~ 6:00pm-9:00pm Private Party/ Surprise!!!** \$49.00
Description: No clues here...we've been sworn to secrecy! Some one is in for a pleasant surprise for her birthday, or is it HIS birthday??? I'm not telling!
- **Tuesday, November 21, 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
- **Wednesday, November 22, 2006 ~ 6:00pm-9:00pm Crazy for Quesadillas, Sassy Salsas and Sangria! Ole,O** \$49.00
Description: It's a party! Let the Sangria flow...all to be paired with delicious grilled quesadillas and fresh salsas! YUM!
Menu: Sangria, Chicken and Caramelized Onion Quesadillas, Roasted Vegetable Quesadillas, Pan-Seared Salmon and Crab Quesadillas, Pico de Gallo, Grilled Shrimp with Mango and Strawberry Salsa, Pineapple and Cucumber Salsa with Mint, Grilled Chicken with Mango and Red Pepper Salsa with Toasted Pepitas, Flan
- **Thursday, November 23, 2006 ~ 6:00pm-9:00pm Happy Thanksgiving**
- **Saturday, November 25, 2006 ~ 9:00am-12:00pm Parent and Child Class: Got Milk?** \$49.00
Description: What a great way to spend a Saturday morning with your child...in the kitchen making delicious cookies and spending quality time together!
Menu: A selection of kid and parent friendly cookies!
- **Saturday, November 25, 2006 ~ 1:00pm-4:00pm Birds of a Feather** \$49.00
Description: we'll be shining new light on the common boneless, skinless, chicken breast this evening. From making delicious soup to holiday-worthy entrees, you'll never look at a chicken breast in the same manner ever again!
Menu: Chicken in Creamy Dijon-Sherry Sauce, Parmesan-Crusted Lemon Chicken, Curried Chicken Salad, Tortilla Soup with Chicken and Lime, Apple, Currant and Caraway Stuffed Chicken Breasts, Chicken Athena with Feta Mint Rice
- **Sunday, November 26, 2006 ~ 9:00am-12:00pm Thanksgiving Left-overs, YUM!!!** \$25.00
Description: Quite frankly, my favorite part of Thanksgiving is knowing what I'll be eating for the next week to come!
Menu: Many of Art's favorites!
- **Sunday, November 26, 2006 ~ 1:00pm-4:00pm Gifts for Fido and Fluffy** \$49.00
Description: You certainly can't forget the pets during the holiday season! Join us for an exciting class for our four-legged friends! Proceeds from this class will be donated to the Chester County SPCA.
- **Monday, November 27, 2006 ~ 6:00pm-9:00pm The Kitchen Workshop Test Kitchen** \$25.00
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.
- **Tuesday, November 28, 2006 ~ 6:00pm-9:00pm Jamaican Me Crazy, Again!** \$49.00
Description: Celebrate the island in this spine-tingling flavorful class!
Menu: Many Jamaican dishes...
- **Wednesday, November 29, 2006 ~ 6:00pm-9:00pm Gifts from the Kitchen** \$49.00
Description: Nothing is more greatly appreciated than a gift from your home kitchen. Join us for this ever-popular class featuring sweet and savory treats that will make wonderful gifts for your loved ones.
- **Thursday, November 30, 2006 ~ 6:00pm-9:00pm Private Party/ Lynn Joyce** \$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 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... Since September several thousand of his cookbooks have been offered for sale at The Kitchen Workshop. So please stop in and browse through them. Art is usually at The Kitchen Workshop everyday after 3pm.
 New books arriving everyday! Stop buy and browse!



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Art is at The Kitchen Workshop most days after 3pm for you to stop buy and browse. He's always adding new titles!