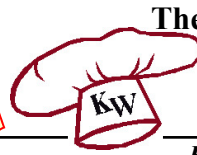


Available for:  
Special Occasions  
Corporate Team Building  
Birthday Parties



# The Kitchen Workshop

Hands-on Cooking Classes

Stop in and  
check out Art's  
Cookbook Collection!

## January 2007

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>Gift Certificates Available</b>	<b>HAPPY NEW YEAR!!!</b>	<b>2</b>	<b>3</b> 6:00pm-9:00pm Soup Makes the Meal! 	<b>4</b> 6:00pm-9:00pm Where's the Meat? Ladle, Leaf and Loaf... Vegetarian Class	<b>5</b> 6:00pm-9:00pm Under the Tuscan Sun 	<b>6</b> 9:00am-12:00pm Roasting 101 1:00pm-4:00pm Seafood Soups
<b>7</b> 9:00am-12:00pm Wacky for Waffles and Crazy for Crepes 1:00pm-4:00pm The Kitchen Workshop Test Kitchen	<b>8</b> 6:00pm-9:00pm New Comers Club of Central Chester County <b>Sold Out</b>	<b>9</b> 6:00pm-9:00pm Comfort Food or Diner Blue Plate Specials 	<b>10</b> 6:00pm-9:00pm Private Party / SPCA 	<b>11</b> 6:00pm-9:00pm Wrap it Up! 	<b>12</b> 6:00pm-9:00pm Private Party/ Keryl Lane <b>Sold Out</b> 	<b>13</b> 9:00am-12:00pm Pasta-Making 101/ Stuffed Pastas 6:00pm-9:00pm Cooking from Basque Country
<b>14</b> 9:00am-12:00pm Take a "Wok" on the Wild Side 1:00pm-4:00pm Young Adult Cooking Class: Pasta from Scratch	<b>15</b> 6:00pm-9:00pm Art's a "Soul Man"....	<b>16</b> 6:00pm-9:00pm The Spice Caravan: Herbs and Spices 101 	<b>17</b> 6:00pm-9:00pm Mediterranean Masterpieces	<b>18</b> 11:00am-2:00pm Staying Warm with Italian Soups 6:00pm-9:00pm H.R. "Puff"-Pastry Stuff and His Friend Phyllo	<b>19</b> 6:00pm-9:00pm Tapas: Small Plates and Bites 	<b>20</b> 9:00am-12:00pm Parent and Child Cooking Mexican 1:00pm-4:00pm Ladle, Leaf and Loaf 6:00pm-9:00pm Pizza 101: A Slice of Life...
<b>21</b> 9:00am-12:00pm Get to the Point: Basic Knife Skills 1:00pm-4:00pm Stuff It! The Art of Sausage-Making 	<b>22</b> 6:00pm-9:00pm Classic French Favorites 	<b>23</b> 6:00pm-9:00pm Shoo-Fly Pie, and More!: Amish Delights 	<b>24</b> 6:00pm-9:00pm It's Chilly in Here! Darn That's Corny! 	<b>25</b> 6:00pm-9:00pm Soups, Global-Style 	<b>26</b> 6:00pm-9:00pm Light, Easy and Healthy 	<b>27</b> 9:00am-12:00pm Middle Eastern Cooking 1:00pm-4:00pm Let's "Thai" One On! 6:00pm-9:00pm "Clawing Your Way to the Top!": Cooking with Crab and Lobster
<b>28</b> 9:00am-12:00pm Soup and a Sandwich, Please 6:00pm-9:00pm Bread Winners: Bread Baking Basics	<b>29</b> 6:00pm-9:00pm Here Piggy, Piggy 	<b>30</b> 10:00am-noon Coffee Klatch 6:00pm-9:00pm Main-Dish Winter Salads	<b>31</b> 6:00pm-9:00pm Seafood Soups and Chowders	<b>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 <a href="http://www.kitchen-workshop.com">www.kitchen-workshop.com</a></b>		

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

### Art's Cookbook Collection

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!

**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, January 1, 2007 ~ HAPPY NEW YEAR!!!**

· **Wednesday, January 3, 2007 ~ 6:00pm-9:00pm Soup Makes the Meal!** \$49.00

Description: Certainly one of our most popular classes this time of year, people just seem to love the thought of throwing things in a pot, letting them simmer and then feasting on a delicious bowl of healthy homemade soup. And yes, with a grasp of proper soup-making technique, it's just that easy. Please bring containers with you to class in case there are leftovers!!!

Menu: Turkey Noodle, Southwestern Pumpkin, Split Pea with Sautéed Cabbage and Topped with Gruyere and Rye Croutons, New England Clam Chowder and Beef Barley Soup with Mushrooms

· **Thursday, January 4, 2007 ~ 6:00pm-9:00pm Where's the Meat? Ladle, Leaf and Loaf...Vegetarian Class** \$49.00

Description: An evening of healthy and delicious soups sans anything with a face! You won't even miss the absence of meat in these soul-southing soups which is just the thing to keep your insides warm on these bone-chilling winter days...wishful thinking, I know! Please bring containers with you in case there are leftovers.

Menu: Vegetable Soup, Ribollitta, Cream of Broccoli, Puerto Rican-Style Black Bean Soup, Gazpacho

· **Friday, January 5, 2007 ~ 6:00pm-9:00pm Under the Tuscan Sun** \$49.00

Description: Join us for a culinary journey exploring the tastes of the Tuscan region of Italy this evening. You'll learn about common ingredients used in this region of Italy and feast on an awesome Tuscan meal. Sign up early as this class is sure to fill up quickly!

Menu: Cannellini Dip with Crostini, Ribollita, Pollo al Marsala con Peperoni Rossi, (Chicken breasts with Marsala and Red Peppers), Homemade Egg Pasta, Tuscan Cinnamon and Almond Biscotti

· **Saturday, January 6, 2007 ~ 9:00am-12:00pm Roasting 101** \$49.00

Description: Re-discover the wonderful age-old cooking technique of roasting in this informative class. Choosing the proper cuts of meat to roast will be discussed and a bevy of delicious recipes will be prepared to delight your family for years to come.

Menu: Curried Pecans, Herbed and Spiced Roasted Beef Tenderloin with Red Wine-Shallot Sauce, Roast Pork with Mustard Herb Coating, Roast Chicken with Lemon and Thyme, Roasted Vegetables

· **Saturday, January 6, 2007 ~ 1:00pm-4:00pm Seafood Soups and Chowders** \$49.00

Description: Soups alone are always delicious, but when seafood is added...now there's a meal in a bowl when paired with a crisp green salad and crusty loaf of bread...and please don't forget the wine! Join us for a lip-smacking class of hearty seafood soups and chowders. Please bring containers in order to take home leftovers!

Menu: Sweet Corn and Lobster Chowder, New England Clam Chowder, Manhattan Clam Chowder, Seafood Chowder, Salmon and Dill Chowder, Poblano Corn Chowder with Shrimp and Irish Soda Bread

· **Saturday, January 6, 2007 ~ 5:00pm-7:30pm Child's Birthday Party/ Lisa Eberwein** \$20.00

Description: If your birthday child is a budding chef or just knows what E.V.O.O is, perhaps The Kitchen Workshop is the place to hold their birthday party this year. From ages seven to ninety-seven, consider having your loved ones fiesta here! Please call Art for further details.

Menu: Tossed Salad, Homemade Pasta with Tomato-Basil Sauce, Garlic Bread and Chocolate Cupcakes

· **Sunday, January 7, 2007 ~ 9:00am-12:00pm Wacky for Waffles and Crazy for Crepes** \$49.00

Description: Discover or re-discover the versatility of both waffles and crepes in this deliciously filling class. Both are great on a brunch or breakfast menu and wonderful paired with a crisp green salad for a light lunch or dinner. A class not to miss!

Menu: Waffles with Frizzled Ham and Maple Mustard Cream, Pecan Waffles with Canalized Bananas, Cream Chicken on Waffles, Cornmeal Crepes with Ricotta and Ham and Crepes Suzette

· **Sunday, January 7, 2007 ~ 1:00pm-4:00pm The Kitchen Workshop Test Kitchen** \$25.00

Description: 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, January 8, 2007 ~ 6:00pm-9:00pm New Comers Club of Central Chester County** \$49.00

Description: The Kitchen Workshop is a great place to have get-togethers with family and friends. Experience first-hand why so many people come to The Kitchen Workshop for a night of learning, delicious food and great company! Call Art to discuss a girl's-night-out-party or simply a gathering of neighborhood friends. We can accommodate any group up to fourteen participants.

· **Tuesday, January 9, 2007 ~ 6:00pm-9:00pm Comfort Food or Diner Blue Plate Specials** \$49.00

Description: It's quite amazing how food memories from childhood last us a lifetime. If you're sick or just need some comforting, everyone has a few dishes that remind them of their childhood. Please join us for this tasty class of perennial favorites when someone is asked to name a food that gives them comfort.

Menu: Macaroni and Three Cheeses, Stewed Tomatoes, Meatloaf and Smashed Potatoes, Chicken Noodle Soup, Turkey Croquettes, Old-Fashioned Chocolate Cake

- **Wednesday, January 10, 2007 ~ 6:00pm-9:00pm Private Party / SPCA** \$49.00  
Description: The Kitchen Workshop is a great place to have get-togethers with family and friends. Experience first-hand why so many people come to The Kitchen Workshop for a night of learning, delicious food and great company! Call Art to discuss a girl's-night-out-party or simply a gathering of neighborhood friends. We can accommodate any group up to fourteen participants.
- **Thursday, January 11, 2007 ~ 6:00pm-9:00pm Wrap it Up!** \$49.00  
Description: You've probably never given it much thought, but how many of the foods which we eat and enjoy are "wrapped?" Join us this evening for rediscovering how culinary exciting "Wrapped" foods can be!  
Menu: Shrimp and Cilantro Rolls with a Spicy Dipping Sauce, Empanadas, Salmon Wrapped in Phyllo with Sautéed Red Peppers and Leeks, Brie en Croute and Baked Alaska
- **Friday, January 12, 2007 ~ 6:00pm-9:00pm Private Party/ Keryl Lane** \$49.00
- **Saturday, January 13, 2007 ~ 9:00am-12:00pm Pasta-Making 101/ Stuffed Pastas** \$49.00  
Description: Making your own hand-made Italian stuffed treats is truly a labor of love, but anything other than stuffed pastas made by you with love, pale in comparison. Please join us for a morning of pasta making and sauce pairing.  
Menu: Assorted Ravioli and Tortellini paired with appropriate sauces
- **Saturday, January 13, 2007 ~ 2:00pm-5:00pm Private Party/ Megan Walton** \$49.00  
Description: The Kitchen Workshop is a great place to have get-togethers with family and friends. Experience first-hand why so many people come to The Kitchen Workshop for a night of learning, delicious food and great company! Call Art to discuss a girl's-night-out-party or simply a gathering of neighborhood friends. We can accommodate any group up to fourteen participants.
- **Saturday, January 13, 2007 ~ 6:00pm-9:00pm Cooking from Basque Country** \$49.00  
Description: Q: What do you get when you mix a little Spanish cuisine with some French cuisine? A: Awesome Basque Food! If you're unfamiliar with this particular cuisine, please join us for an evening of delicious food.  
Menu: Basque-Style Tortilla with Tuna and Tapenade, Tuna and Potato Kebabs with Basque Tomato Sauce, Chicken and Rice and Walnut Cake
- **Sunday, January 14, 2007 ~ 9:00am-12:00pm Take a "Wok" on the Wild Side** \$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, January 14, 2007 ~ 1:00pm-4:00pm Young Adult Cooking Class: Pasta from Scratch** \$49.00  
Description: Three hours of hands-on culinary learning for your eleven to sixteen year old budding chef or cheffette. This morning will be making pasta from scratch and pairing it with several delicious sauces. Even if it's a purely selfish reason in you sending your child this morning, that's okay! Knowing one's way around in the kitchen is a life-long skill that will only benefit your child for years to come.  
Menu: Tossed Salad with Italian Vinaigrette, Fresh Pasta with Tomato and Basil Sauce, Garlic Bread and Chocolate-Walnut Biscotti
- **Monday, January 15, 2007 ~ 6:00pm-9:00pm Art's a "Soul Man"....** \$49.00  
Description: In a past life, Art truly believes that he had a VERY DEEEEEP tan! When asked which are some of his favorite food, he's sure to mention Country-Fried Steak, Collards and Sweet Potato Pie. Art's a Soul Man...well, at least for tonight's class!  
Menu: Chicken with Dumplings, Mississippi Red Beans, Collard Greens, Old-Fashioned Cole Slaw, Candied Sweet Potatoes, Hush Puppies and Peach Cobbler
- **Tuesday, January 16, 2007 ~ 6:00pm-9:00pm The Spice Caravan: Herbs and Spices 101** \$49.00  
Description: If you're unfamiliar with all those wonderful herbs and spices found in your spice cabinet, a great adventure awaits you! In this spicy class, you'll learn how to choose, store and use specific herbs and spices in many delicious dishes. Bring your appetite!  
Menu: Curried Pecans, Southwestern Pumpkin Soup, Tilapia in Tomato Tarragon Broth, Chicken Athena, Saffron Rice with Cashews and Golden Raisins, Cardamom-Pear Bread and Raspberry Fool with Black Pepper
- **Wednesday, January 17, 2007 ~ 6:00pm-9:00pm Mediterranean Masterpieces** \$49.00  
Description: Join us for flavors and foods of the Mediterranean this evening. You'll recognize familiar favorites and be introduced to many new tasty treats.  
Menu: Dolmas (Stuffed Grape Leaves), Mediterranean Lamb Shanks with Creamy Polenta, Mediterranean Couscous Salad with Roasted Vegetables and Honey-Glazed Doughnuts with Raisins and Pine Nuts
- **Thursday, January 18, 2007 ~ 11:00am-2:00pm Staying Warm with Italian Soups** \$49.00  
Description: Can a big 'ole pot of homemade soup ever get any better? Well, soups specifically from Italy sure are healthy, tasty and delicious! Attend this class for soup-making basics and then putting those skills to good use by creating many Italian-inspired classis soups. Please bring containers for left-overs.  
Menu: Italian Wedding Soup, Ribollita, Italian Tomato and Chick Pea Soup, Italian Fish Soup, Foccacia

- **Thursday, January 18, 2007 ~ 6:00pm-9:00pm H.R. "Puff"-Pastry Stuff and His Friend Phyllo** \$49.00  
Description: People not only confuse puff pastry and Phyllo dough, but most have a fear of working with them. After this class not only will you learn the difference, you'll also be able to prepare new appetizers, entrée and dessert using your two new friends in the kitchen...and be able to do it with NO fear!  
Menu: Apple Raisin Strudel, Spanakopita, Brie en Croute, Chicken Gorgonzola Wellington and Almond Baklava with Rose Water
- **Friday, January 19, 2007 ~ 6:00pm-9:00pm Tapas: Small Plates and Bites** \$49.00  
Description: All the rage now, "small bites" are a great way to entertain or even make a complete meal of several different "small plates." Attend this class to find out what all the excitement is about!  
Menu: Breadsticks with Rosemary Aioli, Potatoes with Chorizo, Salt Cod in Tomato Garlic Confit, Cauliflower with Serrano Ham and Tomato, Chicken Empanadas with Chorizo, Raisins and Olives and Flan
- **Saturday, January 20, 2007 ~ 9:00am-12:00pm Parent and Child Cooking Mexican** \$49.00  
Description: Spend the morning bonding with your child at The Kitchen Workshop while making delicious Mexican dishes. The cost of \$49.00 is for both parent and child.  
Menu: Assorted Quesadillas, Assorted Salsas and Sopapillas
- **Saturday, January 20, 2007 ~ 1:00pm-4:00pm Ladle, Leaf and Loaf** \$49.00  
Description: Soup, salad and bread. What more does one require for a delicious lunch or light dinner? Okay, a glass or two of wine wouldn't hurt! This evening will be jam-packed with delicious food, so please don't be fooled in thinking that you won't have to be rolled out of The Kitchen Workshop to your car after class.  
Menu: Beef Barley Soup, Cream of Cauliflower, Old-Fashioned Chicken Noodle, Cobb Salad, Iceberg Lettuce Wedge with Bleu Cheese Dressing, Irish Soda Bread and Popovers
- **Saturday, January 20, 2007 ~ 6:00pm-9:00pm Pizza 101: A Slice of Life...** \$49.00  
Description: Homemade pizza. YUM! Not only will you learn how to make healthier pizza than what you may be normally used to getting delivered to your home, you'll learn many new topping...all at a fraction of the cost of ordering out.  
Menu: Basic Pizza Dough, Whole Wheat Pizza Dough, Pizza Margherita, Ricotta Calzones and Roasted Vegetable Stromboli
- **Sunday, January 21, 2007 ~ 9:00am-12:00pm Get to the Point: Basic Knife Skills** \$49.00  
Description: Chop chop in registering for this class. Always popular, people are forever inquiring to which knives they need in the kitchen, how to sharpen them and how to use them. Attend this very informative class to learn all the answer! You'll be practicing your new-found knife skills by chopping a lot of fresh vegetables, herbs and fruits and with these, you'll be making a delicious lunch. Please bring containers for left-over soup.  
Menu: Slap Yo Mama Vegetable Soup, Irish Soda Bread with Dried Apricots and Apple Pie
- **Sunday, January 21, 2007 ~ 1:00pm-4:00pm Stuff It! The Art of Sausage-Making** \$49.00  
Description: Why, you ask? Why not, I answer. Easy to do and delicious to eat, the art of making different types of sausages is a very rewarding culinary endeavour. Not only will you know specifically what goes into your sausage, but you can tailor it to the taste of your family and friends.  
Menu: Sweet Italian Sausage with Fennel, Breakfast Sausage, Cajun Chaurice and Rosemary Mustard Sausage
- **Monday, January 22, 2007 ~ 6:00pm-9:00pm Classic French Favorites** \$49.00  
Description: Please join us for a glimpse into the tasty world of French Cuisine without all the frills. You'll be making wonderful French dishes which you'll find a breeze to recreate at home.  
Menu: French Lentil Soup with Sausages, Grilled Chicken with Mustard and Red Pepper, Dauphine Potatoes, Haricots Verte and French Apple Almond Tart
- **Tuesday, January 23, 2007 ~ 6:00pm-9:00pm Shoo-Fly Pie, and More!: Amish Delights** \$49.00  
Description: We'll prepare many stick-to-your-ribs dishes which would be common in our Amish neighbors houses. Along with the usual suspects, you'll learn how to prepare a few new dishes which I'm sure will become family favorites.  
Menu: Chicken and Corn Soup, Corn Fritters, Chicken and Dumplings, Pork and Sauerkraut and Apple Dumplings
- **Wednesday, January 24, 2007 ~ 6:00pm-9:00pm It's Chilly in Here! Darn That's Corny!** \$49.00  
Description: Along with it being "soup season," it is a great time of year to sharpen up on your chili-making skills. Spend an evening learning new recipes for chilies and delicious new recipes for cornbread to make a complete meal! Please bring containers for leftovers.  
Menu: Chili con carne with Chili Cheddar Shortcakes, White Bean and Chicken Chili, Vegetable Chili and many types of cornbread
- **Thursday, January 25, 2007 ~ 6:00pm-9:00pm Soups, Global-Style** \$49.00  
Description: Almost every country has a celebrated soup associated with it. I know, never end a sentence with a preposition...get over it! We'll be traveling on our magic carpet and visiting many countries this evening. After our last soup, we may have to look for an alternative way home since I really don't care how magical that carpet is, it won't be able to fly home with twelve people who all have fully bellies!  
Menu: Hot and Sour Soup, Thai Crab and Corn Soup, Ribolitta, Avogolemeno, Chicken and Tortilla Soup with Lime, French Onion Soup and Beef Barley Soup with Sautéed Mushrooms

- **Friday, January 26, 2007 ~ 6:00pm-9:00pm Light, Easy and Healthy** \$49.00

Description: Who says eating healthy has to be boring? If you think that, come to this class which is packed full of flavor and goodness. Menu: Hummus with Crudités, Caponata, Tuna and White Bean Salad, Seared Salmon with Orange Glaze, Chicken Athena, Brown Rice with Feta and Mint, Spiced Biscotti

- **Saturday, January 27, 2007 ~ 9:00am-12:00pm Middle Eastern Cooking** \$49.00

Description: Many people have yet tasted the foods of the Middle East. In fact, it may seem exotic for some! Many spices and herbs used in Middle Eastern cooking aren't commonly found in western food. Let us introduce you to the exotic flavors of this mysterious cuisine.

Menu: Dolmas (Stuffed Grape Leaves), Middle Eastern Pita Salad, Hummus with Toasted Pine Nuts, Cumin Seeds, and Parsley Oil, Middle Eastern Chicken, Middle Eastern Sesame Lamb Meatballs with Minted Yogurt Dip, Rib Eye Steaks with Harissa-Style Relish, Rice Pudding with Cardamom and Pistachios

- **Saturday, January 27, 2007 ~ 1:00pm-4:00pm 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

- **Saturday, January 27, 2007 ~ 6:00pm-9:00pm "Clawing Your Way to the Top!": Cooking with Crab and Lobster** \$49.00

Description: Who doesn't enjoy dining on the kings of the ocean? This evening you'll learn many new recipes to highlight these perennial favorites of chefs around the world. Come hungry to this class!

- **Sunday, January 28, 2007 ~ 9:00am-12:00pm Soup and a Sandwich, Please** \$49.00

Description: Simplicity at it's best. An awesome hearty sandwich and a piping hot bowl of soup. Any questions? Join us for a morning class to rediscover the joy of such a simple meal.

Menu: Beef Barley Soup, Cream of Mushroom, Cuban Sandwiches, French Dip with Au Jus, Old-Fashioned Patty Melt, Grilled Gorgonzola, Pear, and Watercress Sandwiches and Turkey Wraps with Chipotle Mayonnaise

- **Sunday, January 28, 2007 ~ 3:00-5:30pm Child's Birthday Party/ Weiner** \$20.00

Description: If your birthday child is a budding chef or just knows what E.V.O.O is, perhaps The Kitchen Workshop is the place to hold their birthday party this year. From ages seven to ninety-seven, consider having your loved ones fiesta here! Please call Art for further details.

Menu: Tossed Salad, Homemade Pasta with Tomato-Basil Sauce, Garlic Bread and Chocolate Cupcakes

- **Sunday, January 28, 2007 ~ 6:00pm-9:00pm Bread Winners: Bread Baking Basics** \$49.00

Description: Have you always wanted to be able to produce a bakery-quality loaf of bread at home or are you one of the many who are intimidated by yeast? Either, or...this particular rare Sunday evening class is just for you!

Menu: Ultimate Sticky Buns, Honey Whole Wheat Bread, Challah, Pizza Margherita, Focaccia, Loads of Blueberries Coffecake

- **Monday, January 29, 2007 ~ 6:00pm-9:00pm Here Piggy, Piggy** \$49.00

Description: The "other white meat" is taken to greater heights in this delicious class! You'll learn about the many different cuts of pork and how to cook them with the proper cooking technique in order to "WOW" your family and friends.

Menu: Pork Tenderloin with Dried Fruit Chutney, Pan-fried Brined Loin Chops Stuffed with Walnuts and Stilton Cheese, with Spiced Apples, Chicken/Pork Athena, Feta and Mint Rice, Island Pork Tenderloin Salad

- **Tuesday, January 30, 2007 ~ 10:00am-noon Coffee Klatch** \$FREE

Description: Spend the morning talking about food, drinking coffee or tea, browsing cookbooks and helping Art cook a recipe. Which recipe you ask? Art won't know until 9:45 today! Yes, it's free...Art will also share new items he's discovered in the grocery store and pass on recipes he's found to be worthy during the past month. Please stop in and say hello to Art!

Menu:

- **Tuesday, January 30, 2007 ~ 6:00pm-9:00pm Main-Dish Winter Salads** \$49.00

Description: Do you think you can only enjoy a delicious salad in the throws of summer? You'll be pleasantly surprised when you learn of all the wonderful available ingredients to you this time of year!

Menu: Greek Country Salad, Grilled Salad Nicoise, Cobb Salad, Island Pork Tenderloin Salad, Tuna and White Bean Salad

- **Wednesday, January 31, 2007 ~ 6:00pm-9:00pm Seafood Soups and Chowders** \$49.00

Description: Soups alone are always delicious, but when seafood is added...now there's a meal in a bowl when paired with a crisp green salad and crusty loaf of bread...and please don't forget the wine! Join us for a lip-smacking class of hearty seafood soups and chowders. Please bring containers in order to take home leftovers!

Menu: Sweet Corn and Lobster Chowder, New England Clam Chowder, Manhattan Clam Chowder, Seafood Chowder, Salmon and Dill Chowder, Poblano Corn Chowder with Shrimp and Irish Soda Bread