

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!

March 2007

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>Gift Certificates Available</p>	<p>1 6:00pm-9:00pm Italy Bite By Bite: Rome</p> 	<p>2 6:00pm-9:00pm Mediterranean Masterpieces</p> 	<p>3 2:00pm-5:00pm Private Party/ Mary Ann Feeny</p>  <p>11:00am-1:30pm Child's Birthday Party/ Nadia Gerard</p> 
<p>4 1:00pm-4:00pm Let's Thai One On!</p> <p>9:00am-12:00pm Pastas from the Skillet</p> 	<p>5 6:00pm-9:00pm Soups from Around the World</p> 	<p>6 3:15-5:45pm Girl Scout Troop 1841/ Carolyn Craft</p> 	<p>7 6:00pm-9:00pm Private Party/ Jackie Reinish</p> 	<p>8 6:00pm-9:00pm Italy Bite By Bite: Florence</p> 	<p>9 12:30pm-3:00pm Birthday Party/ Kelsey Sivius</p>  <p>6:00pm-9:00pm Grilling Class: Where There's Smoke, There's Fire! Burgers on the Grill</p>	<p>10 4:00pm-7:00pm Private Party/ Betty Mason</p>  <p>9:00am-12:00pm Parent and Child: Crazy for Cupcakes</p> 
<p>11 9:00am-12:00pm Private Party/ Haverford School</p>  <p>1:00-4:00pm Professional Business Singles Network: Rolling in the Hay, Scratch That! Dough!</p>	<p>12 6:30-9:30pm Book Club/ Erin Hill</p> 	<p>13 6:00pm-9:00pm Corporate Team-Building/ USLI</p> 	<p>14 6:00pm-9:00pm C.C.N.S. Chocolate Chaos</p> 	<p>15 6:00pm-9:00pm Italy Bite By Bite: Bologna</p> 	<p>16 6:00pm-9:00pm Dublin Your Pleasure</p> 	<p>17 9:00am-12:00pm C.C.N.S. Fish Tales</p> <p>1:00pm-4:00pm Parent and Child: Cooking Indian</p> 
<p>18 9:00am-12:00pm The Kitchen Workshop Test Kitchen</p>	<p>19 6:00pm-9:00pm Vegetarian Cooking: The Elegant Bean and Versatile Grain</p>	<p>20 6:00pm-9:00pm C.C.N.S. Jamaican Me Crazy</p>	<p>21 6:00pm-9:00pm Crazy for Quesadillas, Sassy Salsas and Sangria! Ole, Ole!</p>	<p>22 6:00pm-9:00pm Italy Bite By Bite: Milan</p> 	<p>23 6:00pm-9:00pm C.C.N.S. It's a Luau</p> 	<p>24 6:00pm-9:00pm Private Party/ Chris Huey</p> 
<p>25 9:00am-12:00pm A Cut Above: Knife Skills Class</p> <p>1:00pm-4:00pm Yong Adult Class: Soups</p>	<p>26 6:00pm-9:00pm Knife Skills Class</p> 	<p>27 6:00pm-9:00pm Bountiful Breads</p> 	<p>28 6:00pm-9:00pm C.C.N.S. Let's Get Sauced!</p>	<p>29 6:00pm-9:00pm Italy Bite By Bite: Venice</p> 	<p>30 6:00pm-9:00pm Get Ready to Grill: An Ocean Explosion</p> 	<p>31 9:00am-12:00pm The Grill of My Dreams</p>  <p>6:00pm-9:00pm Private Party/ Quimby</p> 

Fee for class includes instruction, all food & beverages. Complimentary wine 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**

- **Thursday, March 1, 2007 ~ 6:00pm-9:00pm Italy Bite By Bite: Rome** \$49.00
Menu: Fettucine with roman ragu, Spaghetti with Fresh Tomatoes, Olives and Capers, Potato Gnocchi in Spicy Italian Sauce, Veal Scallopine with Prosciutto, Sage and Wine, Escarole with Garlic, Anchovies and Red Pepper Flakes and Tart Cherry Crostata
- **Friday, March 2, 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), Middle Easter Pita Salad, Hummus with Toasted Pine Nuts, Cumin Seeds, and Parsley Oil, Middle Eastern Chicken, Middle Eastern Sesame Lamb Meatballs with Minted Yogurt Dip and Rice Pudding with Cardamom and Pistachios
- **Sunday, March 4, 2007 ~ 1:00pm-4:00pm Let's Thai One On!** \$49.00
Description: Delicious food will be prepared in this incredible class. If you're new, but curious to the bold flavors of Indian Cuisine, this is the perfect class for you. Not only will you be introduced to an amazing array of herbs and spices used commonly in India, you'll also dine on some out-of-this-world delicious food. This is a class that shouldn't be missed! Menu: Chilled Indian-Spiced Soup with Grilled Scallops, Grilled-Indian Spiced Chicken, Indian Potatoes, Chapati and Roti (Indian Breads), Red Lentil Dal and Indian Rice Pudding with Cardamom and Pistachios
- **Sunday, March 4, 2007 ~ 9:00am-12:00pm 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, March 5, 2007 ~ 6:00pm-9:00pm Soups from Around the World** \$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 Gazpacho
- **Tuesday, March 6, 2007 ~ 3:15-5:45pm Girl Scout Troop 1841/ Carolyn Craft** \$20.00
Description: Are you a girl scout or boy scout troop leader and looking for a unique way to expose your children to the Culinary Arts? If so, plan a hands-on cooking class with Art at The Kitchen Workshop. Art will be more than happy to work with you to customize a class specifically for your troop.
- **Wednesday, March 7, 2007 ~ 6:00pm-9:00pm Private Party/ Jackie Reinish** \$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, March 8, 2007 ~ 6:00pm-9:00pm Italy Bite By Bite: Florence** \$49.00
Menu: Fettunata with Kale, Bakes Scamorza and Pear Skewers, Tomato, Bread and Cucumber Salad, Tuscan Farro Soup, Risotto with Spinach, Roasted Pork with Rosemary, Sage and Garlic and Chocolate Coated Zuccotto
- **Friday, March 9, 2007 ~ 12:30pm-3:00pm Birthday Party/ Kelsey Silvius** \$25.00
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.
- **Friday, March 9, 2007 ~ 6:00pm-9:00pm Grilling Class: Where There's Smoke, There's Fire! Burgers on the Grill** \$49.00
Description: Yes, we're just barely into March, but only a matter of weeks before families will be either pool-side or shore-bound. Wherever you're headed, you'll be able to "wow" your family and friends with the new recipe which you'll learn in this Smokin' class!
- **Saturday, March 10, 2007 ~ 9:00am-12:00pm Parent and Child: Crazy for Cupcakes** \$49.00
Description: Spend a Saturday morning with your child baking many different types of delicious cupcakes and decorating them to rival any bakeshop! The cost of \$49.00 is for both parent and child.
- **Sunday, March 11, 2007 ~ 9:00am-12:00pm Private Party/ Haverford School** \$49.00
- **Sunday, March 11, 2007 ~ 1:00-4:00pm Professional Business Singles Network: Rolling in the Hay, Scratch That! Dough!** \$49.00
Description: Meet other single professionals from the Philadelphia area in a relaxed non-threatening setting at The Kitchen Workshop. You'll be cooking hands-on with eleven other singles and then sitting down and dining on the delicious meal you've created with all participants. The fee includes hands-on instruction, a copy of all recipes taught in class, a full meal and complimentary wine. Join Chef Art this Sunday afternoon for fun, learning and good eats! If you would like further information about the Professional Business Singles Network, visit www.PBSNinfo.com or call Ralph Israel at 610.348.5544 or e-mail YourEvents@aol.com. Menu: Ultimate Sticky Buns, Honey Whole Wheat Bread, Challah, Pizza Margherita, Focaccia, Loads of Blueberries Coffeecake and Irish Soda Bread

· **Monday, March 12, 2007 ~ 6:30-9:30pm Book Club/ Erin Hill** \$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, March 13, 2007 ~ 6:00pm-9:00pm Corporate Team-Building/ USLI** \$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

· **Wednesday, March 14, 2007 ~ 6:00pm-9:00pm C.C.N.S. Chocolate Chaos** \$49.00

Description: Always a very popular class at The Kitchen Workshop, join us to learn many new and delicious recipes featuring every woman's favorite indulgence... chocolate! We'll discuss and taste many different varieties of delicious chocolate. Menu: Tuxedo-Clad Chocolate-Dipped Strawberries, Triple Chocolate Cheesecake with Raspberry Sauce, Chocolate Mousse, White Chocolate Bread Pudding with White Chocolate Sauce and Old-Fashioned Chocolate Cake with Chocolate Butter-Cream Frosting

· **Thursday, March 15, 2007 ~ 6:00pm-9:00pm Italy Bite By Bite: Bologna** \$49.00

Menu: Prosciutto, Fig and Parmaigiana with Balsamic Vinegar, Ricotta-Swiss Chard Tortelloni with Gorgonzola Sauce, Vegetable Risotto, Pasta Gnocchi with Classic Bolognese Ragù, Roasted Chicken with Pancetta, Potatoes and Herbs, Sautéed Swiss Chard with Hot Peppers, Apple Cake with Raisins and Almonds

· **Friday, March 16, 2007 ~ 6:00pm-9:00pm Dublin Your Pleasure** \$49.00

Description: Are you one who thinks that Irish food is washed-out and bland? If so, please come to this class to learn other wise...you're in for a delicious treat!

Menu: Irish Brown Bread with Smokes Salmon, Irish Pub Salad, Irish Beef Stew, Irish Bacon and Cabbage with Parsleyed Potatoes, Irish Soda Bread and White and Dark Chocolate Bread Pudding with Irish Cream Sauce

· **Saturday, March 17, 2007 ~ 9:00am-12:00pm C.C.N.S. Fish Tales** \$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: Baked Flounder with Tomato Caper Sauce, Cod with Mediterranean Salsa, Salmon and Rice Wrapped in Pastry with Dill Sauce, and Crab Louis

· **Saturday, March 17, 2007 ~ 1:00pm-4:00pm Parent and Child: Cooking Indian** \$49.00

Description: Spend a morning with your child exploring this delicious cuisine. We'll be making and eating many delicious dishes common in India. Please bring container with you to take home left-overs. The price of \$49.00 is payment for both parent and child.

Menu: Chilled Indian-Spiced Soup with Grilled Scallops, Grilled-Indian Spiced Chicken, Indian Potatoes, Chapati and Roti (Indian Breads), Red Lentil Dal and Indian Rice Pudding with Cardamom and Pistachios

· **Sunday, March 18, 2007 ~ 9:00am-12:00pm 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.

· **Sunday, March 18, 2007 ~ 1:00pm-4:00pm Private Party/ Rich Bauer** \$49.00

· **Monday, March 19, 2007 ~ 6:00pm-9:00pm Vegetarian Cooking: The Elegant Bean and Versatile Grain** \$49.00

Description: The absence of meat does not equate to boredom on your dinner plate! Let us prove that to you in this hunger-satisfying class!

Menu: Lemon Tabouli with Romaine, Polenta with Spicy Tomato Sauce, Kasha with Brown Onions, Walnuts & Dried Apricots, Quinoa Salad, Tomato, Chick Pea & Rosemary Soup and Black Bean & Corn Rice Salad

· **Tuesday, March 20, 2007 ~ 6:00pm-9:00pm C.C.N.S. Jamaican Me Crazy** \$49.00

Description: Let us tingle your taste buds with this spicy cuisine this evening! Learn of the wonderful ingredients and cooking techniques of this tasty island, known as Jamaica!

Menu: Jamaican Jerk Potato Salad, Jamaican Jerk Chicken, Jamaican Jerk Hamburgers with orange-Chipotle Mayonnaise, Jamaican Rice and Peas, Jamaican Coffee Brownies with Pecans

· **Wednesday, March 21, 2007 ~ 6:00pm-9:00pm Crazy for Quesadillas, Sassy Salsas and Sangria! Ole,Ole!** \$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, March 22, 2007 ~ 6:00pm-9:00pm Italy Bite By Bite: Milan** \$49.00
Menu: Crisp Risotto Cakes with Mushrooms, Prawns with Cannellini, Rosemary and Hot Peppers, Minestrone with Beans and Rice (Milan-Style), Roasted Capon with Pancetta, Sage and Rosemary, Milanese Meatballs Wrapped in Cabbage, and Milan's Crumbly Cake
- **Friday, March 23, 2007 ~ 6:00pm-9:00pm C.C.N.S. It's a Luau** \$49.00
Description: Okay, Art promises that he will not wear a grass skirt during class and never has worn a grass skirt. But even still, you'll be in for a good night and tasty Hawaiian treats in this tasty class! Please bring home containers for left-overs. Menu: Coconut Battered Shrimp, Hawaiian Spinach Salad, Kahlua Chicken Salad with Pineapple Tomato Chutney, Island-Style Fish Tacos, Marinated Pork Tenderloin and Caramelized Banana Tart
- **Saturday, March 24, 2007 ~ 6:00pm-9:00pm Private Party/ Chris Huey** \$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, March 24, 2007 ~ 9:00am-12:00pm Stick a Fork in It!: Fondue** \$49.00
Description: Fondue...all the rage back in the day! Join us for a delicious morning of a blast from the past. Please bring your appetite to class. Menu: Oka Cheese Fondue, Chipotle Cheese Fondue, Beef Fondue, Fish and Seafood Fondue, Thai Coconut-Lime Fondue, Chocolate Coconut Fondue with Fresh Fruit
- **Sunday, March 25, 2007 ~ 9:00am-12:00pm A Cut Above: Knife Skills Class** \$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. Special guest chef, Lorena Bobbit! Just kidding!
Menu: Slap Yo Mama Vegetable Soup, Irish Soda Bread with Dried Apricots and Apple Pie
- **Sunday, March 25, 2007 ~ 1:00pm-4:00pm Yong Adult Class: Soups** \$49.00
Description: Soup-making is a wonderful culinary skill for your child to have in their back pocket! The making of a delicious and healthy soup are easy concepts to grasp when presented in an easy and user-friendly atmosphere. Please send containers along with your child to bring home the fruits of their labor!
Menu: Cream of Broccoli with Cheddar Cheese, Lentil Soup with Spicy Sausages, Vegetable Soup, Chicken Noodle Soup and Irish Soda Bread
- **Monday, March 26, 2007 ~ 6:00pm-9:00pm Knife Skills Class** \$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. Special guest chef, Lorena Bobbit! Just kidding! Menu: Slap Yo Mama Vegetable Soup, Irish Soda Bread with Dried Apricots and Apple Pie
- **Tuesday, March 27, 2007 ~ 6:00pm-9:00pm Bountiful Breads** \$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 class is just for you! Menu: Ultimate Sticky Buns, Honey Whole Wheat Bread, Challah, Pizza Margherita, Focaccia, Loads of Blueberries Coffeecake and Irish Soda Bread
- **Wednesday, March 28, 2007 ~ 6:00pm-9:00pm C.C.N.S. Let's Get Sauced!** \$49.00
Description: A great luscious sauce is the sign of a great chef and home cook! Attend this class to be introduced to the five mother sauces, their cousins and how to prepare them and use them to make ordinary dishes...EXTRA-ordinary!
- **Thursday, March 29, 2007 ~ 6:00pm-9:00pm Italy Bite By Bite: Venice** \$49.00
Menu: Shrimp and Mushrooms with Soft Polenta, Risotto with Radicchio and Sea Scallops, Pasta and Bean Soup, Venetian-Style, Shellfish Soup, Sweet and Sour Shrimp and Hazelnut Cookies
- **Friday, March 30, 2007 ~ 6:00pm-9:00pm Get Ready to Grill: An Ocean Explosion** \$49.00
Description: Yes, it's a bit nippy outside and the short-sleeved shirts are absorbing the smell of moth balls, but when the weather breaks...You'll be ready to dazzle guests grill-side!!! Join us for an evening of delicious seafood off the grill. Bring your appetite and be sure to sign up early for this always popular class.
Menu: Grilled Shrimp with Strawberry Mango Salsa, Grilled Seafood Salad Nicoise, Grilled Cedar-Planked Salmon with Compound Butter, Pepper-Crusted, Maple Glazed Salmon, Tandoori Spiced Halibut Fillets with Cucumber and Yogurt Salad, Pumpkin Seed-Crusted Grouper
- **Saturday, March 31, 2007 ~ 9:00am-12:00pm The Grill of My Dreams** \$49.00
Description: Dust off the grill because Spring is right around the corner, believe it, or not! We'll be grilling, almost, everything in sight tonight. Please come and have a blast, grill-side, at The Kitchen Workshop!
Menu: Barbecued Chicken Pizza with Smoked Gouda and Chives, Grilled Pizza Margherita, Tortilla Chips or Grilled Shrimp with Mango and Strawberry Salsa Grilled Asian Flank Steak, Grilled Flank Steak with a Spicy Dry-Rub, Grilled Lime and Oregano Chicken, Grilling on Oak Planks (Chicken or Salmon), Grilled Vegetables, Grilled Bananas Foster Sundaes
- **Saturday, March 31, 2007 ~ 6:00pm-9:00pm Private Party/ Quimby** \$49.00

Summer Camp for Children

Does your child refer to extra virgin olive oil as E.V.O.O? If so, you may have a budding chef or cheffette on your hands! If your child loves to help you prepare dinner in the kitchen or is advanced enough to cook an entire meal... please fuel that passion by sending them to summer cooking camp at The Kitchen Workshop! Our summer programs will expose your child to many aspects of the culinary and pastry Arts world. Along with knife skills, nutrition, kitchen sanitation and safety, you child will spend a week cooking dishes "hands-on." The recipes which will be made in camp are determined by the participating campers. This gives each camper input to learn recipes which they will actually do in the future. Chef Art will have plenty of suggestions and no food is off the table. In past summer camps, campers have made Paella, grilled, delved into many ethnic cuisines like Greek, Chinese and Italian...so if you sign your child up for cooking camp, please tell them to consider what they would like to learn how to make at camp. Again, NOTHING is too complicated!

Why send your child to The Kitchen Workshop Summer Cooking Camp???

- *The fee of \$245.00 per week includes all supplies and food costs.
- *Reduced rate for multiple weeks of camps, siblings or friends. Please call Art for details.
- *Only eight campers per weekly session.
- *Personal hands-on instruction.
- *A friendly, adult supervised environment.
- *With some guidance, campers will decide what they will learn each day of camp.

Young Adult Summer Cooking Camp Sessions (ages 12-16, 9am-noon daily)

Session 1, July 2-July 6
Session 2, July 9-July 13
Session 3, July 16-July 20
Session 4, July 23-July 27
Session 5, July 30-August 3
Session 6, August 6-August 10
Session 7, August 27-August 31

NEW THIS YEAR!

Young Adults Pastry Arts Camp Session (ages 12-16, 1pm-4pm daily)

Session 1, July 23-July 27
Session 2, July 30-August 3
Session 3, August 6-August 10
Session 4, August 27-August 31

NEW THIS YEAR!

Children's Summer Cooking Camp (ages 8-11, 1pm-4pm daily)

Session 1, July 2-July 6
Session 2, July 9-July 13
Session 3, July 16-July 20

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!