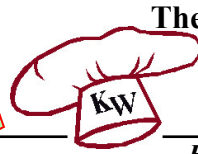


Available for:  
Special Occasions  
Corporate Team Building  
Birthday Parties



# The Kitchen Workshop

Hands-on Cooking Classes

Now enrolling for  
Young Adults &  
Children's Summer  
Camps!

## April 2007

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>1</b> 1:00pm-4:00pm Bountiful Breads 	<b>2</b> 6:00pm-9:00pm Delicious New Holiday Side Dishes and Desserts	<b>3</b> 6:00pm-9:00pm C.C.N.S. Quick, Easy, Delish 	<b>4</b> 6:00pm-9:00pm C.C.N.S. Chocolate Chaos <u>Sold Out</u> 	<b>5</b> 6:00pm-9:00pm Italy Bite By Bite: Bologna MAKEUP <u>Sold Out</u> 	<b>6</b> 6:00pm-9:00pm Mediterranean Masterpieces 	<b>7</b> 9:00am-12:00pm Parent and Child/ Cooking Indian  4:00pm-7:00pm Bridal Shower/ Amanda
<b>8</b> <b>Happy Easter</b> 	<b>9</b> 6:00pm-9:00pm Global Soups 	<b>10</b> 6:00pm-9:00pm Corporate Team- Building / Centocor 	<b>11</b> 6:00pm-9:00pm Corporate Team- Building / SAP 	<b>12</b> 6:00pm-9:00pm Italy Bite by Bite/ Venice MAKEUP 	<b>13</b> 6:00pm-9:00pm Cooking with Beer and Wine  2:00pm-4:30pm Child's Birthday Party/ Hellen Kuroki <u>Sold Out</u>	<b>14</b> 9:00am-12:00pm C.C.N.C. Fish Tales  11:00am-2:00pm Private Party/ Elaine Weiner <u>Sold Out</u>
<b>15</b> 1:00-4:00pm The Kitchen Workshop Test Kitchen  9:00am-12:00pm A "Taste" of The Kitchen Work- shop <u>Sold Out</u>  4:30pm-7:00pm Child's Birthday Party/ Rita	<b>16</b> 6:00pm-9:00pm C.C.N.S. I'm Just Wild about Curry! 	<b>17</b> 6:00pm-9:00pm C.C.N.S. Jamaican Me Crazy 	<b>18</b> 6:00pm-9:00pm Surf and Turf 	<b>19</b> 11:00am-2:00pm Corporate Team- Building / Centocor   6:00pm-9:00pm More Mediterranean Masterpieces	<b>20</b> 6:00pm-9:00pm C.C.N.S. New Pastas from the Skillet 	<b>21</b> 9:00am-12:00pm C.C.N.S. Goin' to the Dogs and Cats  2:00pm-4:30pm Girl Scout Troop 927 <u>Sold Out</u>  5:00p.m.-8:00pm Private Party/ Sherri <u>Sold Out</u>
<b>22</b> 9:00am-12:00pm Knife Skills Class: Salsa  1:00pm-4:00pm Professional Business Singles Network: Que- sadillas, Salsas and Sangria	<b>23</b> 6:30-9:30pm Book Club/ Erin Hill 	<b>24</b> 6:00pm-9:00pm C.C.N.S. Global - Warming: Soups 	<b>25</b> 10:30am-1:30pm New Comers Club of Central Chester County <u>Sold Out</u>  6:00pm-9:00pm Handmade Pasta	<b>26</b> 6:00pm-9:00pm C.C.N.S. The Healthy Grain and Elegant Bean 	<b>27</b> 6:00pm-9:00pm C.C.N.S. It's a Luau 	<b>28</b> 1:00pm-4:00pm Private Party/ Rich Bauer  6:00pm-9:00pm Private Party/ Kristen VanDusen <u>Sold Out</u>
<b>29</b> 9:00am-12:00pm Ordinary Ingredi- ents, Extraordi- nary Results!  1:00pm-4:00pm Extreme Leftovers!	<b>30</b> 6:00pm-9:00pm Magical Mexican 	Register now for our Summer Camps for Children! Now offer 3 different camps through out this summer: -Young Adult Summer Cooking -Young Adult Pastry Arts -Children's Summer Cooking  Visit our website for details!		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 <b>www.kitchen-workshop.com</b>		

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



# The Kitchen Workshop

*Hands-on Cooking 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)**

- **Sunday, April 1, 2007 ~ 1:00pm-4:00pm 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
- **Monday, April 2, 2007 ~ 6:00pm-9:00pm Delicious New Holiday Side Dishes and Desserts** \$49.00  
Description: If you're tired of the green bean casserole with the cream of mushroom soup and onions on top, then this is the class for you! Attend this class to discover many new and delicious side dishes to make any meal special.  
Menu: Savory Wild Mushroom Bread Pudding, Swiss Chard Gratin, Maple Squash Puree, Asparagus and Prosciutto Salad, Roasted New Potatoes with Spring Herb Pesto and Cherry Crostada a la mode
- **Tuesday, April 3, 2007 ~ 6:00pm-9:00pm C.C.N.S. Quick, Easy, Delish** \$49.00  
Description: Are you short on time but want your family to eat healthy and not complain? If so, then this is the class for you! Menu: Southwestern Pumpkin Soup, Chicken Athena, Greek-Style Pasta with Shrimp, Penne with Sausage, Swiss Chard and Pine Nuts, French Onion Salisbury Steak with Cheese Toasts and Pecan Pie Bar Squares
- **Wednesday, April 4, 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, April 5, 2007 ~ 6:00pm-9:00pm Italy Bite By Bite: Bologna MAKEUP** \$49.00  
Description: A night filled with the delicious scents of Italian ingredients, just like on a Sunday morning in South Philly forty years ago...the good 'ol days!  
Menu: Prosciutto, Fig and Parmigiana 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, April 6, 2007 ~ 6:00pm-9:00pm Mediterranean Masterpieces** \$49.00  
Description: 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 and Rice Pudding with Cardamom and Pistachios 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 and Rice Pudding with Cardamom and Pistachios
- **Saturday, April 7, 2007 ~ 9:00am-12:00pm 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
- **Saturday, April 7, 2007 ~ 4:00pm-7:00pm Bridal Shower/ Amanda Young** \$49.00  
Description: Bridal showers, birthday parties or wakes, you decide the occasion for bringing your guests to The Kitchen Workshop! Call Art for available dates and times to host your event at 610.993.2665.
- **Monday, April 9, 2007 ~ 6:00pm-9:00pm Global Soups** \$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, Ribollita, Avogolemeno, Chicken and Tortilla Soup with Lime, French Onion Soup and Gazpacho
- **Tuesday, April 10, 2007 ~ 6:00pm-9:00pm Corporate Team-Building/ Centocor**  
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: Coconut Battered Shrimp, Hawaiian Spinach Salad, Kahlua Chicken Salad with Pineapple Tomato Chutney, Island-Style Fish Tacos, Marinated Pork Tenderloin and Caramelized Banana Tart
- **Wednesday, April 11, 2007 ~ 6:00pm-9:00pm Corporate Team-Building/ SAP**  
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.



# The Kitchen Workshop

*Hands-on Cooking Classes*

- **Thursday, April 12, 2007 ~ 6:00pm-9:00pm Italy Bite by Bite/ Venice MAKEUP** \$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, April 13, 2007 ~ 6:00pm-9:00pm Cooking with Beer and Wine** \$49.00  
Description: see website
- **Friday, April 13, 2007 ~ 2:00pm-4:30pm Child's Birthday Party/ Hellen Kuroki** \$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: Pizza
- **Saturday, April 14, 2007 ~ 9:00am-12:00pm C.C.N.C 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 Capers Sauce, Cod with Mediterranean Salsa, Salmon and Rice Wrapped in Pastry with Dill Sauce, and Crab Louis
- **Saturday, April 14, 2007 ~ 11:00am-2:00pm Private Party/ Elaine Weiner** \$49.00  
Description: Bridal showers, birthday parties or wakes, you decide the occasion for bringing your guests to The Kitchen Workshop! Call Art for available dates and times to host your event at 610.993.2665.
- **Sunday, April 15, 2007 ~ 1:00-4:00pm 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.
- **Sunday, April 15, 2007 ~ 9:00am-12:00pm A "Taste" of The Kitchen Workshop** \$20.00  
Description: They were "in." They were no-fuss. They were the most awesome dishes of their day! Rediscover these casseroles and learn about their lore and how they came to be so darn popular!!!  
Menu: Shepherd's Pie, Tuna-Noodle Casserole, Tamale Pie and Chicken Divan Casserole
- **Sunday, April 15, 2007 ~ 4:30pm-7:00pm Child's Birthday Party/ Rita** \$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: Pizza, Lemonade, and she'll bring cupcake mix
- **Monday, April 16, 2007 ~ 6:00pm-9:00pm C.C.N.S. I'm Just Wild about Curry!** \$49.00  
Description: All curries are NOT created equal! Join us for an awesome class full of flavor and mystery. If you love Indian food OUT, you'll be so surprised how good it is made IN!  
Menu: Samosas, Lime and Coconut Shrimp with Red Curry Sauce, Chicken with Green Curry, Curry Coconut Mussels, Curried Potato and Spinach Soup with Onion Salsa and Minted Yogurt, Roti and Paratha
- **Tuesday, April 17, 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, April 18, 2007 ~ 6:00pm-9:00pm Surf and Turf** \$49.00  
Description: The best of both worlds, seafood and beef...join us for a night of delicious appetizer, salads and entrées featuring either land or sea creatures! Menu: Grilled Shrimp with Strawberry-Mango Salsa, Grilled Salad Nicoise, Flank Steak prepared two different ways, Assorted Sides and Chocolate-Walnut Biscotti
- **Thursday, April 19, 2007 ~ 11:00am-2:00pm Corporate Team-Building/ Centocor**
- **Thursday, April 19, 2007 ~ 6:00pm-9:00pm More 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
- **Friday, April 20, 2007 ~ 6:00pm-9:00pm C.C.N.S. New 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
- **Saturday, April 21, 2007 ~ 9:00am-12:00pm C.C.N.S. Goin' to the Dogs and Cats** \$49.00  
Description: see website
- **Saturday, April 21, 2007 ~ 2:00pm-4:30pm Girl Scout Troop 927** \$20.00  
Description: Yes, we even do classes for girl or boy scout troops!



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

· **Saturday, April 21, 2007 ~ 5:00p.m.-8:00pm Private Party/ Sherri** \$49.00

Description: Bridal showers, birthday parties or wakes, you decide the occasion for bringing your guests to The Kitchen Workshop! Call Art for available dates and times to host your event at 610.993.2665.

· **Sunday, April 22, 2007 ~ 9:00am-12:00pm Knife Skills Class: Salsa** \$49.00

Description: Please don't confuse this class with a dance class! We'll be doing our salsa in the kitchen and be serving it with many delicious grilled food items! Healthy, low-fat and delicious, not only is fresh salsa easy to make, it is good served on just about anything! Menu: Pineapple-Cucumber Salsa, Strawberry-Mango Salsa, Mango and Toasted Pepita Salsa and Pico de Gallo...We'll be pairing these salsas with different meats, seafood and vegetables from the grill!

· **Sunday, April 22, 2007 ~ 1:00pm-4:00pm Professional Business Singles Network: Quesadillas, Salsas and Sangria** \$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](http://www.PBSNinfo.com) or call Ralph Israel at 610.348.5544 or e-mail [YourEvents@aol.com](mailto:YourEvents@aol.com).

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

· **Monday, April 23, 2007 ~ 6:30-9:30pm Book Club/ Erin Hill** \$49.00

Description: Book club, birthday parties or wakes, you decide the occasion for bringing your guests to The Kitchen Workshop! Call Art for available dates and times to host your event at 610.993.2665. Menu: 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, April 24, 2007 ~ 6:00pm-9:00pm C.C.N.S. Global -Warming: Soups** \$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

· **Wednesday, April 25, 2007 ~ 10:30am-1:30pm New Comers Club of Central Chester County** \$49.00

Description: Bridal showers, birthday parties or wakes, you decide the occasion for bringing your guests to The Kitchen Workshop! Call Art for available dates and times to host your event at 610.993.2665.

· **Wednesday, April 25, 2007 ~ 6:00pm-9:00pm Handmade Pasta** \$49.00

Description: Please don't confuse this class with a dance class! We'll be doing our salsa in the kitchen and be serving it with many delicious grilled food items! Healthy, low-fat and delicious, not only is fresh salsa easy to make, it is good served on just about anything!

· **Thursday, April 26, 2007 ~ 6:00pm-9:00pm C.C.N.S. The Healthy Grain and Elegant Bean** \$49.00

Description: There are more grains and rices out there than kidney beans and white rice! If you're a "doubting Thomas", join us for an evening of great and healthy eats!

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

· **Friday, April 27, 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 leftovers. 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, April 28, 2007 ~ 1:00pm-4:00pm Private Party/ Rich Bauer** \$49.00

Description: Bridal showers, birthday parties or wakes, you decide the occasion for bringing your guests to The Kitchen Workshop! Call Art for available dates and times to host your event at 610.993.2665.

· **Saturday, April 28, 2007 ~ 6:00pm-9:00pm Private Party/ Kristen VanDusen** \$49.00

Description: Bridal showers, birthday parties or wakes, you decide the occasion for bringing your guests to The Kitchen Workshop! Call Art for available dates and times to host your event at 610.993.2665.

· **Sunday, April 29, 2007 ~ 9:00am-12:00pm Ordinary Ingredients, Extraordinary Results!** \$49.00

Description: See website

· **Sunday, April 29, 2007 ~ 1:00pm-4:00pm Extreme Leftovers!** \$49.00

Description: If you're clueless on what to do with leftover chicken, steak, vegetables or turkey the week after Thanksgiving please attend this class to learn innovative ways to use them up! You'll be pleasantly surprised at how delicious the dishes will turn out using what most people find undesirable.

Menu: Turkey Frame Soup, Chicken Croquettes, Ham Loaf with Dijon Mustard Sauce and many others

· **Monday, April 30, 2007 ~ 6:00pm-9:00pm Magical Mexican** \$49.00 Description: See website

# 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!