




















Available for:
Special Occasions
Corporate Team Building
Birthday Parties

The Kitchen Workshop

Hands-on Cooking Classes

Just a few spaces
left for Young Adults
& Children's Summer
Camps!

June 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>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</p> <p>Visit our website for details!</p>		<p>1</p>	<p>2</p>
<p>Young Adults & Children's Summer Camps begin July 2nd—limited space still available!!!</p>						
<p>3 6:00pm-9:00pm Private Parson/ Robin Davis</p> 	<p>4 6:00pm-9:00pm Grilling Class: High on the Hog Almost Full</p> 	<p>5 10:30am-1:00pm Child's Birthday Party</p> <p>6:00pm-9:00pm C.C.N.S. Grills Gone Wild: Meat- less!</p>	<p>6 6:00pm-9:00pm Raging' Cajun</p> 	<p>7 6:00pm-9:00pm Under the Tuscan Sun Almost Full</p> 	<p>8 6:00pm-9:00pm Grilling Class: Surf, Turf and Dessert!</p> 	<p>9 9:00-12:00pm C.C.N.S. Summer Ladle, Leaf and Loaf</p> <p>1:00pm-4:00pm Can you Bring Something to the Party, Please???</p>
<p>10 1:00pm-4:00pm Young Adult Class/ Bread</p> <p>9:00am-12:00pm The Perfect Patio Picnic</p>	<p>11 6:00pm-9:00pm C.C.N.S. Restaurant Recipes Revealed</p>	<p>12 6:00pm-9:00pm Grilling Class: Where's the Beef?</p> 	<p>13 6:00pm-9:00pm C.C.N.S. It's Too Hot to Cook: Summer Main- Dish Salads</p> 	<p>14 6:00pm-9:00pm I'm Just Wild About Curry!</p> 	<p>15 6:00pm-9:00pm Grilling Class; It's Greek to Me!</p> 	<p>16 1:00pm-4:00pm Grilling Class: Krazy for Kebabs</p> <p>6:00pm-9:00pm Private Party/ Anita O'Mara</p>
<p>17 Happy Father's Day!</p> <p>1:00pm-4:00pm Grilling Class: Salsas, Sangria and Quesadillas</p>	<p>18 6:00pm-9:00pm C.C.N.S. Get Fresh with Me: Corn, Zucchini and Tomatoes</p> 	<p>19 6:00pm-9:00pm Cooking with Summer Herbs</p> 	<p>20 6:00pm-9:00pm Grilling Class: The Lazy Salad Days of Summer</p> 	<p>21 6:00pm-9:00pm C.C.N.S. Grilling Class: Will you Marinate Me or Just Rub Me ?</p> 	<p>22 6:00pm-9:00pm Grilling Class: Upstream Dreams</p> 	<p>23 9:00am-12:00pm Grilling Class: High on the Hog</p> <p>1:00pm-4:00pm The Raging Cajun</p>
<p>24 1:00pm-4:00pm Young Adult/ Summer Desserts</p> <p>10:00am-1:00pm Grilling Class: Building a Better Burger</p>	<p>25 6:00pm-9:00pm Knife Skills Class: Let's Salsa!</p> 	<p>26 6:00pm-9:00pm C.C.N.S. Where There's Smoke There's Fire!</p> 	<p>27 6:00pm-9:00pm Private Party/ Lankenau Hospi- tal Sold Out</p> 	<p>28 6:00pm-9:00pm Grilling Class: Pizza on the Grill</p> 	<p>29 6:00pm-9:00pm Grilling Class: "Jamaican Me Crazy!"</p> 	<p>30 9:00-12:00pm C.C.N.S. CAN IT!!! Let's Relish the Chance to Get Pickled</p> <p>1:00pm-4:00pm Grilling Class: Shore-Fire Appetizers</p>

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

Young Adults & Children's Summer Camps begin July 2nd—limited space still available!!!
See back page for additional information.

**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**

- **Sunday, June 3, 2007 ~ 6:00pm-9:00pm Private Parson/ Robin Davis** \$45.00
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, June 4, 2007 ~ 6:00pm-9:00pm Grilling Class: High on the Hog** \$49.00
Description: Are you afraid to grill pork because you can't even cook it without becoming like shoe-lather in your kitchen? If this is the case, attend this informative grilling class featuring the pig. You'll learn how to brine and how to prepare many delicious recipes on our grill this evening!
Menu: Apricot-Ginger Pork Tenderloin, Brined Rosemary Pork Chops, Jerk Pork with Two Chutneys, Dry-Rubbed Pork Tenderloin with Fire-Roasted Tomato Sauce, and a few summer sides to accompany all of our dishes
- **Tuesday, June 5, 2007 ~ 10:30am-1:00pm Child's Birthday Party** \$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: Lemonade, Pizza and Vanilla Cupcakes with Vanilla Butter Cream Frosting
- **Tuesday, June 5, 2007 ~ 6:00pm-9:00pm C.C.N.S. Grills Gone Wild: Meatless!** \$49.00
Description: Not only is the grill ideal for meats, but the flavor it imparts to vegetables is amazing! If you're cooking for a Vegetarian or just looking to expand the veggie files in your recipe collection, this class is a must to attend! Menu: Acorn Squash with Spiced Pecan Butter, Fire-Roasted Tomato and Bread Soup, Italian-Style Grilled Corn on the Cob, Roasted Tomatoes Stuffed with Ratatouille, Spaghetti Squash with Roma Tomato Sauce, Taste of Provence Veggie Sandwich
- **Wednesday, June 6, 2007 ~ 6:00pm-9:00pm Raging' Cajun** \$49.00
Description: Let the good times roll in this lip-smacking class of wonderful Cajun fare! Please be sure to eat a light lunch if you're planning to attend this always popular class! Menu: Spicy Catfish Tenders with Cajun Tartar Sauce, Shrimp Creole, Red Beans and Rice, Cajun-Style Corn and Tomatoes with Fried Okra, Beignets and Café au Lait
- **Thursday, June 7, 2007 ~ 6:00pm-9:00pm Under the Tuscan Sun** \$49.00
Description: Who in their right mind doesn't like Italian food, especially regional Tuscan cooking? join us for a delicious evening of cooking, learning and camaraderie.
Menu: Cannellini Dip with Crostini, Ribollita, Pollo al Marsala con Peperoni Rossi (Chicken breasts with Marsala and Red Peppers, Homemade Egg Pasta and Tuscan Cinnamon and Almond Biscotti)
- **Friday, June 8, 2007 ~ 6:00pm-9:00pm Grilling Class: Surf, Turf and Dessert!** \$49.00
Description: We're covering all of our bases at the grill tonight! From start to finish, our entire meal will be cooked grill-side! If you're a novice or more advanced griller, this is certainly a class not to be missed!
Menu: Grilled Scallops with Pineapple-Cucumber Salsa, Grilled Spiced-Rubbed Skirt Steak served with Sweet Potato Salad with Mustard Vinaigrette, Grilled Pork Tenderloin with Apricot Habañero Glaze, Firecracker Grilled Salmon, Grilled New York Strip Steaks and Onions with Balsamic and Rosemary and Grilled Pineapple with Butter-Rum Glaze and Vanilla Mascarpone
- **Saturday, June 9, 2007 ~ 9:00-12:00pm C.C.N.S. Summer Ladle, Leaf and Loaf** \$49.00
Description: For myself, a perfect meal consisting of a refreshing soup, main-dish salad and a good muffin or scone is all that I require on most hot summer evenings. Join us for an evening on how to prepare delicious meals consisting all of the above and then at a later date, please feel free to invite Art over for dinner!
Menu: Crab and Corn Chowder, Gazpacho, Summer Corn and Orzo Salad with Cucumber-Feta Dressing, Tuna and White Bean Salad, Cheddar Scones, Pear-Cardamom Muffins and Whole Wheat-Seeded Breadsticks
- **Saturday, June 9, 2007 ~ 1:00pm-4:00pm Can you Bring Something to the Party, Please???** \$49.00
Description: When invited to a summer shindig, do you always bring the same vegetable dip or pepperoni bread? After this class, you'll soon become the person know to bring stellar delights to each and every party you're invited to!
Menu: Cheddar Scones with Ham and Honey-Mustard Butter, Grilled Summer Squash Salad with Basil-Parmesan Dressing, Thai Noodle Salad, Fruit Salad with Ginger Syrup, Peanut Butter and Fudge Brownies with Salted Peanuts, Pecan Pie Bar Cookies
- **Sunday, June 10, 2007 ~ 1:00pm-4:00pm Young Adult Class/ Bread** \$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: Ultimate Sticky Buns, Honey Whole Wheat Bread, Challah, Pizza Margherita, Focaccia, Loads of Blueberries Coffeecake
- **Sunday, June 10, 2007 ~ 9:00am-12:00pm The Perfect Patio Picnic** \$49.00
Description: Ahhhhh yes, the perfect summer picnic! Join us for this morning class featuring many new dishes which will soon become family favorites in no time at all!
Menu: Classic Picnic Potato Salad, Cheddar Scones with Ham and Honey-Mustard Butter, Grilled Summer Squash Salad with Basil-Parmesan Dressing, Thai Noodle Salad, Fruit Salad with Ginger Syrup, Pecan Pie Bar Cookies

- **Monday, June 11, 2007 ~ 6:00pm-9:00pm C.C.N.S. Restaurant Recipes Revealed** \$49.00
Description: Are you a person who has always wanted to duplicate recipes from your favorite restaurants? If so, then this is a must-attend class for you! Menu: Can't tell you, it's a secret! I'm sure you won't be disappointed!
- **Tuesday, June 12, 2007 ~ 6:00pm-9:00pm Grilling Class: Where's the Beef?** \$49.00
Description: The epitome of summer grilling is an All-American Weber grill loaded up with beef! Needless to say, we'll all be singing America the Beautiful this evening. Bring your appetites!!! You'll learn which cuts of beef work best for grilling and how to use dry rubs and wet marinades to your grilling advantage.
Menu: Filets and Crab with a Béarnaise Sauce, Beef Satay, Coffee-and-Pepper-Crusted New York Steaks, Classic Bacon Cheeseburger and Provencal Marinated Flank Steak with Portabello Mushrooms with a few grilled side dishes, too!
- **Wednesday, June 13, 2007 ~ 6:00pm-9:00pm C.C.N.S. It's Too Hot to Cook: Summer Main-Dish Salads** \$49.00
Description: This class will introduce you to many new techniques and short-cuts on how to prepare an delicious and healthy meal using no, or very little heat. Keeping the kitchen cool...
Menu: Summer Chef's Salad, Panzanella (Italian Tomato and Bread Salad), Tuna and White Bean Salad, Layered Cobb Salad, Paella Couscous Salad, Warm Pasta Salad with Roasted Corn and Poblanos
- **Thursday, June 14, 2007 ~ 6:00pm-9:00pm 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
- **Friday, June 15, 2007 ~ 6:00pm-9:00pm Grilling Class; It's Greek to Me!** \$49.00
Description: A delicious class full of wonderful flavors of the Greek islands!
Menu: Avgolemono, Dolmades, Greek Country Salad, Greek Lamb Brochettes with Cucumber and Tomato Tzatziki, Kolokythokeftedes (Zucchini, Cheese and Herb Fritters), Baklava
- **Friday, June 15, 2007 ~ 6:00pm-9:00pm Corporate Team-Building/ Centocor** \$49.00 Menu: Grilling
- **Saturday, June 16, 2007 ~ 1:00pm-4:00pm Grilling Class: Crazy for Kebabs** \$49.00
Description: Dinner on a stick? Yes! Easily prepared ahead of time, quickly grilled and served on a bed of greens or a grain, kebabs are all the rage in culinary circles.
Menu: Beef Satay, Sweet and Spicy Shrimp Kebabs, Greek Lamb Brochettes with Cucumber and Tomato Tzatziki, Brochettes De Kefta (Ground Meat Kebabs), Chicken and Summer Squash Kebabs and Vegetable Kebabs with Saffron Butter or a Mustard Basting Sauce all served with appropriate accompaniments.
- **Saturday, June 16, 2007 ~ 6:00pm-9:00pm Private Party/ Anita O'Mara** \$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, June 17, 2007 ~ 1:00pm-4:00pm Grilling Class: Salsas, Sangria and Quesadillas** \$49.00
Description: Full of flavor and spice, this grill-side class is sure to "get the party started!" 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 and Tequila-Glazed Grilled Pineapple on Grilled Pound Cake
- **Monday, June 18, 2007 ~ 6:00pm-9:00pm C.C.N.S. Get Fresh with Me: Corn, Zucchini and Tomatoes** \$49.00
Description: If you're lucky enough to have a neighbor who gardens or you're one yourself...then get ready for the annual onslaught of all the usual suspects. This class will feature everything from appetizers to desserts using corn, Zucchini or tomatoes.
Menu: Lobster and Corn Chowder, Corn and Tomato Gratin, Zucchini Carpaccio, Zucchini Patties with Feta, Corn, Zucchini and Tomato Pie, Panzanella (Italian Tomato and Bread Salad), Tomato Ginger Jam and Zucchini Bread
- **Tuesday, June 19, 2007 ~ 6:00pm-9:00pm Cooking with Summer Herbs** \$49.00
Description: Wonderfully fresh herbs are more than bountiful during the summer months, either from your local farmer's market or your own garden. Join us for this delicious class celebrating the summer herb garden.
Menu: Pizza with Yellow Squash, Mozzarella and Lemon Thyme, Tomato Mozzarella Puff Pastry Tart, Creamy Dill Dressing, Compound Herb Butters on Grilled Chicken and Grilled Planked Salmon, Sweet Corn and Lobster Chowder, Basil Pesto and Lemon Rosemary Chicken Skewers
- **Wednesday, June 20, 2007 ~ 6:00pm-9:00pm Grilling Class: The Lazy Salad Days of Summer** \$49.00
Description: Not up to cooking a whole meal in the sweltering heat? Then join us for an evening of delicious main-dish salads, some of which are grilled and others not.
Menu: Grilled Caesar Salad, Spicy Grilled Salad with Brown Rice, Mango Salad and Sesame Sugar Snap Peas, Grilled Ratatouille Salad with Feta Cheese, Panzanella (Italian Tomato and Bread Salad) and Grilled Salad Nicoise
- **Thursday, June 21, 2007 ~ 6:00pm-9:00pm C.C.N.S. Grilling Class: Will you Marinate Me or Just Rub Me ?** \$49.00
Description: You'll discover two amazing ways to flavor grilled items with little effort in this delicious class!
Menu: Grilled Shrimp or Scallops with Strawberry-Mango Salsa, Grilled Chicken with Beer and Molasses Barbecue Sauce, Grilled Asian Flank Steak, Grilled Flank Steak with a Spicy Dry-Rub, Tandoori Spiced Halibut Fillets with Cucumber and Yogurt Salad, Grilled Bananas Foster Sundaes

- **Friday, June 22, 2007 ~ 6:00pm-9:00pm Grilling Class: Upstream Dreams** \$49.00
Description: Normally when "two worlds collide", it's not nearly as tasty as this! Who would think that fragile seafood would enjoyable being licked by the flames of a grill and turn into some darn good eats??? Seafood from the grill, a delicious summertime treat which will have your mouth watering for more! See you in class, with an appetite, please!
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 & Yogurt Salad
- **Saturday, June 23, 2007 ~ 9:00am-12:00pm Grilling Class: High on the Hog** \$49.00
Description: Are you afraid to grill pork because you can't even cook it without becoming like shoe-lather in your kitchen? If this is the case, attend this informative grilling class featuring the pig. You'll learn how to brine and how to prepare many delicious recipes on our grill this evening!
Menu: Apricot-Ginger Pork Tenderloin, Brined Rosemary Pork Chops, Jerk Pork with Two Chutneys, Dry-Rubbed Pork Tenderloin with Fire-Roasted Tomato Sauce, and many summer sides to accompany all of our dishes
- **Saturday, June 23, 2007 ~ 1:00pm-4:00pm The Raging Cajun** \$49.00
Description: Let the god times roll in this lip-smacking class of wonderful Cajun fare! Please be sure to eat a light lunch if you're planning to attend this always popular class! Menu: Spicy Catfish Tenders with Cajun Tartar Sauce, Shrimp Creole, Red Beans and Rice, Cajun-Style Corn and Tomatoes with Fried Okra, Beignets and Café au Lait
- **Sunday, June 24, 2007 ~ 1:00pm-4:00pm Young Adult/ Summer Desserts** \$49.00
Description: see website
- **Sunday, June 24, 2007 ~ 10:00am-1:00pm Grilling Class: Building a Better Burger** \$49.00
Description: What's more satisfying than a burger on the grill? Now if you think that burgers can only be made of beef, think again! Join us to expand your burger brain.
Menu: The "Perfect" Beef Burger, Asian-Style Turkey Burgers with Pickled Cucumbers, Lamb Burgers with Mint-Yogurt Sauce and Salmon Burgers with Dill Tartar Sauce and many summer sides
- **Monday, June 25, 2007 ~ 6:00pm-9:00pm Knife Skills Class: Let's Salsa!** \$49.00
Description: 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.
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!
- **Tuesday, June 26, 2007 ~ 6:00pm-9:00pm C.C.N.S. Where There's Smoke There's Fire!** \$49.00
Description: If you have a smoker or a simple gas grill, you, too can smoke! Join us for this introductory class to learn the art of smoking. You'll be surprised at the satisfaction you'll receive by smoking your own meats, seafood and vegetables! Menu: T.B.A.
- **Wednesday, June 27, 2007 ~ 6:00pm-9:00pm Private Party/ Lanckenau Hospital** \$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.
- **Thursday, June 28, 2007 ~ 6:00pm-9:00pm Grilling Class: Pizza on the Grill** \$49.00
Description: If you are a pizza fan (and who isn't?), and if you've never had grilled pizza, you're in for a big culinary surprise! We'll make the pizza dough, discuss pizza grilling techniques and the endless array of different toppings to make your grilled pizza delicious! Bring your appetite!
Menu: Basic Pizza Crust, Whole Wheat Pizza Crust, Rye Crust for an awesome "Reuben" Pizza with Rye Crust, Pizza Margarita, BBQ Grille Chicken with Smoked Gouda and Chives, and for all you others, Pepperoni Pizza with Homemade Pizza Sauce
- **Friday, June 29, 2007 ~ 6:00pm-9:00pm Grilling Class: "Jamaican Me Crazy!"** \$49.00
Description: A hot grill and tongue-tingling spices from the island of Jamaica are sure to make for an evening of joyful taste buds! Grilling and Jamaican cuisine, truly a match made in heaven.
Menu: Jamaican Jerk Potato Salad, Grilled Jamaican Jerk Chicken, Jamaican Jerk Burgers with Orange-Chipotle Mayonnaise, Jamaican Rice and Peas, Jamaican Coffee Brownies with Pecans
- **Saturday, June 30, 2007 ~ 9:00-12:00pm C.C.N.S. CAN IT!!! Let's Relish the Chance to Get Pickled** \$49.00
Description: There's nothing more satisfying than preserving your own produce to be enjoyed at a later date. You'll learn the basics of canning and be taking home many jars of the season's bounty.
Menu: Old-Fashioned Strawberry Preserves, Country Garden Chutney, Rhubarb-Orange Jam and Gingered Spring Jam
- **Saturday, June 30, 2007 ~ 1:00pm-4:00pm Grilling Class: Shore-Fire Appetizers** \$49.00
Description: Gather around for some delicious treats hot off the grill! We'll inspire you to fire up your grill when preparing appetizers for the long-awaited summer months which are right around the corner! Grilled food can't be beat! You'll keep the heat and the mess outside during the hazy, hot and humid summer days! See you in class!
Menu: Chicken Satays with Spicy Peanut Dipping Sauce, Assorted Grilled Pizzas, Grilled Vegetable Quesadillas, Grilled Shrimp with Strawberry-Mango Salsa, Beer-Marinaded Chicken Tacos and Portabello Mushrooms Stuffed with Cajun Pork

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!