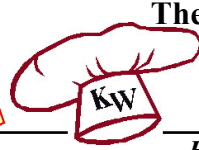


Available for:
Special Occasions
Corporate Team Building
Birthday Parties



The Kitchen Workshop

Hands-on Cooking Classes

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

July 2007

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>1 10:00am-1:00pm Grilling Class: Sauces, Rubs and Marinades</p> <p>2:00pm-5:00pm Grilling Class: Fowl Play</p>	<p>2 9:00am-12:00pm Summer Camp for Young Adults/ Week 1 Almost Full</p> <p>1:00-4:00pm Children's Summer Cooking Camp/ Week 1</p> <p>6:00pm-9:00pm C.C.N.S. New Picnic</p>	3	<p>4</p> <p>Happy Fourth of July!!!</p>	5	<p>6 6:00pm- 9:00pm Grilling Class: Plank Grilling</p>	<p>7 9:00am-12:00pm C.C.N.S Grilling Class: Pool-Side Appetizers</p> <p>1:00pm-4:00pm Juicy Fruit: Summer Baking</p>
<p>8 10:00am-1:00pm Grilling Class: Surf, Turf and a Dessert</p> <p>2:00pm-5:00pm Grilling Class: Sen- sational Starters and Fiery Finales!</p>	<p>9 9:00am-12:00pm Summer Camp for Young Adults/ Week 2 Almost Full</p> <p>1:00-4:00pm Children's Summer Cooking Camp/ Week 2</p>	10	<p>11 6:00pm-9:00pm C.C.N.S. Please Don't Rub Me the Wrong Way</p>	12	13	<p>14 9:00am-12:00pm Grilling Class: Crazy for Kebabs</p> <p>1:00pm-4:00pm The Perfect Patio Picnic</p>
<p>15 10:00am-1:00pm Ripe for the Pickin'</p> <p>2:00pm-5:00pm Smoking Class: Where There's Smoke, There's Fire</p>	<p>16 9:00am-12:00pm Summer Camp for Young Adults/ Week 3</p> <p>1:00-4:00pm Children's Summer Cooking Camp/ Week 3 Almost Full</p>	17	<p>18 6:00pm-9:00pm Corporate Team- Building/ Mars</p>	<p>19 6:00pm- 9:00pm Private Party: Holland/Bien</p>	20	<p>21 10:00am-1:00pm Grilling Class: Let's Get BBQ Sauced!!</p> <p>1:00pm-4:00pm & 6:00pm-9:00pm I'm Just Wild About Curry!</p>
<p>22 10:00am-1:00pm Grilling Class: Pizza on the Grill</p> <p>2:00pm-5:00pm Grilling Class: Grills Gone Wild! Meatless!</p>	<p>23 9:00am-12:00pm Summer Camp for Young Adults/ Week 4</p> <p>1:00-4:00pm Young Adults Pastry Arts Camp/ Week 1 Almost Full</p>	24	25	26	27	<p>28 10:00am-1:00pm It's Greek to Me!</p> <p>2:00pm-5:00pm Grilling Class: Southwestern Grilling</p>
<p>29 10:00am-1:00pm Grilling Class: It's a Steak Out</p> <p>2:00pm-5:00pm Grilling Class; Upstream Dreams</p>	<p>30 9:00am-12:00pm Summer Camp for Young Adults/ Week 5 Almost Full</p> <p>1:00pm-4:00pm Young Adults Pastry Arts Camp/ Week 2 Almost Full</p>	31	<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>	

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**

- **Sunday, July 1, 2007 ~ 10:00am-1:00pm Grilling Class: Sauces, Rubs and Marinades** \$49.00
Description: So you know how to grill, but are you stuck in a grilling "rut?" Do you constantly find yourself making the same BBQ chicken with the same old bottled barbecue sauce? Are you still using bottled Italian Salad dressing to marinate your chicken and beef in? If the answer is "yes" to either question, don't worry, your secret is same with us, although you better not waste any time in registering for this appetizing class. We'll delve in-depth to the hows and whys behind wet versus dry marinades and grill some delicious food with your new-found grilling knowledge!
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 and a few others
- **Sunday, July 1, 2007 ~ 2:00pm-5:00pm Grilling Class: Fowl Play** \$49.00
Description: There's chicken on the grill and then there's CHICKEN on the grill! Attend this class to learn how to make the latter. Your family and friends will appreciate the fact that you can do something more than slather bottled barbecue sauce on the bird. Menu: Grilled Jerk Chicken, Artichoke-Stuffed Chicken Breasts, Lime and Coriander Chicken, Grilled Chicken Breasts w/North African Spice Paste, Grilled Chicken Breasts w/Roasted Corn Salsa & accompanying side dishes
- **Monday, July 2, 2007 ~ 6:00pm-9:00pm C.C.N.S. New Picnic Favorites** \$49.00
Description: Are you tired of the same old potato or macaroni salad served along side the brownies from the local grocery store? If so, attend this tasty class full of picnic treats. 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
- **Friday, July 6, 2007 ~ 6:00pm-9:00pm Grilling Class: Plank Grilling** \$49.00
Description: Using an untreated wooden plank to grill is a method of cooking which dates back centuries ago. Once again, what's old is new again...it is now the "hottest" way to prepare foods on the grill. Please join us for a belt-loosening class where all aspects of plank-grilling will be covered.
Menu: Cedar-Planked Sea Bass with Fire-Roasted Pittances Relish, Cedar- Plank Salmon with Maple Glaze and Mustard Mashed Potatoes, Grilled Cedar-Planked Salmon with Sun-Dried Tomato Vinaigrette, Cedar-Plank Pork Loin, Cedar-Planked Honey-Spiced Chicken and Grilled Pound Cake Topped with Grilled Peaches
- **Saturday, July 7, 2007 ~ 9:00am-12:00pm C.C.N.S Grilling Class: Pool-Side 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 your pool-side entertainment needs. 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-Marinated Chicken Tacos and Portabella Mushrooms Stuffed with Cajun Pork
- **Saturday, July 7, 2007 ~ 1:00pm-4:00pm Juicy Fruit: Summer Baking** \$49.00
Description: Come celebrate the freshness and versatility of vine-ripened summer fruit this afternoon in this class a must-attend for dessert lovers. Please bring containers to take home leftovers. Menu: Peach and Mixed Berry Crisp, Plum Cobbler with Cinnamon Biscuits, Spiced Peach Pie with Lattice Crust and Blueberry Cheesecake
- **Sunday, July 8, 2007 ~ 10:00am-1:00pm Grilling Class: Surf, Turf and a 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
- **Sunday, July 8, 2007 ~ 2:00pm-5:00pm Grilling Class: Sensational Starters and Fiery Finales!** \$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 and desserts perfect for entertaining during the summer months. 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-Marinated Chicken Tacos, Portabella Mushrooms Stuffed with Cajun Pork, Bananas Foster Sundaes and Grilled Pound Cake with Grilled Peaches
- **Wednesday, July 11, 2007 ~ 6:00pm-9:00pm C.C.N.S. Please Don't Rub Me the Wrong Way** \$49.00
Description: An easy way to add a tremendous amount of flavor to any food prepared on the grill is to use a dry rub. Join us this evening to learn many different and delicious rubs to add to your grilling repertoire.
Menu: We'll make at least a dozen different dry rubs and use them to grill beef, chicken, pork, vegetables and seafood.
- **Saturday, July 14, 2007 ~ 9:00am-12:00pm 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, July 14, 2007 ~ 1:00pm-4:00pm 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

• **Sunday, July 15, 2007 ~ 10:00am-1:00pm Ripe for the Pickin'** \$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

• **Sunday, July 15, 2007 ~ 2:00pm-5:00pm Smoking Class: 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 the satisfaction you'll receive by smoking your own meats, seafood and vegetables!

• **Wednesday, July 18, 2007 ~ 6:00pm-9:00pm Corporate Team-Building/ Mars** \$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 us for details.

• **Saturday, July 21, 2007 ~ 10:00am-1:00pm Grilling Class: Let's Get BBQ Sauced!!** \$49.00

Description: Every "griller" has their favorite commercially bottled BBQ sauce, but after this class they may all be thrown out! We'll be making and bottling several different types of BBQ sauces and discussing how regional BBQ sauces differ.

Menu: Asian BBQ Sauce, Bourbon Barbecue Sauce, Beer and Molasses BBQ Sauce, Root Beer BBQ Sauce, Chili-Lime Sauce along with a few others and grilled chicken, seafood and beef to test our BBQ sauces on!

• **Saturday, July 21, 2007 ~ 1:00pm-4:00pm 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

• **Saturday, July 21, 2007 ~ 6:00pm-9:00pm I'm Just Wild About Curry!** \$49.00 Description: see above

• **Sunday, July 22, 2007 ~ 10:00am-1:00pm 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

• **Sunday, July 22, 2007 ~ 2:00pm-5:00pm Grilling Class: 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 w/Spiced Pecan Butter, Fire-Roasted Tomato & Bread Soup, Italian-Style Grilled Corn on the Cob, Roasted Tomatoes Stuffed with Ratatouille, Spaghetti Squash w/Roma Tomato Sauce, Taste of Provence Veggie Sandwich

• **Saturday, July 28, 2007 ~ 10:00am-1:00pm 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

• **Saturday, July 28, 2007 ~ 2:00pm-5:00pm Grilling Class: Southwestern Grilling** \$49.00

Description: The best of both worlds united! We'll be preparing dishes featuring Southwestern flavors on the grill. A true culinary match made in heaven. Menu: Adobo Flank Steak with Summer Corn-and-Tomato Relish, Adobo-Marinated Pork Tenderloin with Grilled-Pineapple Salsa, Butterflied Shrimp with Habañero Tomatillo Salsa, Cheese Quesadillas, Grilled Sweet Potatoes with Orange-Chipotle Glaze and Cream-Filled Grilled Pound Cake

• **Sunday, July 29, 2007 ~ 10:00am-1:00pm Grilling Class: It's a Steak Out** \$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 Provençal Marinated Flank Steak with Portabello Mushrooms with a few grilled side dishes, too!

• **Sunday, July 29, 2007 ~ 2:00pm-5:00pm Grilling Class; Upstream Dreams** \$49.00

Description: Seafood on the grill...if you've found that having success with this way of cooking is a little tricky, you're right! Join us for a this tasty class to learn how it's done. 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

YOUNG ADULT COOKING CAMPS

What a great opportunity for kids this summer!

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, your 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.

To register, visit our web site and download, complete and mail our "Camp Registration Form".

Camp Schedule

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

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

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

Hurry, many camps are close to being full!