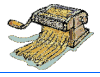
Available for:
Special Occasions
Corporate Team Building
Birthday Parties

The Kitchen Workshop

Hands-on Cooking Classes

Open House
4th Anniversary
Sept. 30th

September 2007

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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			**5**	**6** 6:00pm-9:00pm Mediterranean Masterpieces Almost Full 	**7** 6:00pm-9:00pm Sorry, Charlie! 	**8** 10:00am-1:00pm Grilling Class: Southwestern Grilling 2:00pm-5:00pm Parent and Child Cooking Together: Italian
9 10:00am-1:00pm Healthy Cooking: Primary Colors 2:00pm-5:00pm A Budapest Blast	**10** 6:00pm-9:00pm The French Connection Almost Full	**11** 6:00pm-9:00pm Healthy Cooking: Global Beans and Rice	**12** 6:00pm-9:00pm Summer's Bounty: Corn, Zucchini and Tomatoes 	**13** 6:00pm-9:00pm Indian Cooking: It's All the Raj' 	**14** 6:00pm-9:00pm Casual Suppers or "One Pot Wonders" Almost Full 	**15** 2:00pm-5:00pm How to Stock Your Pantry and Make Delicious Meals From It 6:00pm-9:00pm Private Party 10:00am-1:00pm Tailgating Treasures
16 10:00am-1:00pm Pizza and Company 2:00pm-5:00pm Grilling Class: Upstream Dreams	**17** 6:00pm-9:00pm Saladarity: Rediscovering the Salad! 	**18** 5:30pm-8:30pm Corporate Team-Building/ Vanguard 	**19** 6:00pm-9:00pm C.C.N.S. 29 Minute Meals 	**20** 6:00pm-9:00pm Let's Wok and Roll! 	**21** 6:00pm-9:00pm Magical Mexican 	**22** 9:00am-12:00pm C.C.N.S. Let's Get Stewed 1:00pm-3:30pm Birthday Party 6:30pm-9:30pm Private Parson/ Gail Conner
23 10:00am-1:00pm The Kitchen Work-shop Test Kitchen 2:00pm-5:00pm Young Adults: Pasta from Scratch 	**24** 11:00am-2:00pm Private Party/ Helen Castrucci 6:00pm-9:00pm C.C.N.S. A Sourdough Starter	**25** 6:00pm-9:00pm Under the Tuscan Sun Sold Out 	**26** 6:00pm-9:00pm Healthy, Quick and Easy Pasta Dishes from the Skillet Almost Full 	**27** 6:00pm-9:00pm C.C.N.S. Upstream Dreams 	**28** 6:30-9:30 Private Party/ Wendy 	**29** 9:00am-12:00pm Soup-Making 101 1:00pm-4:00pm Parent and Child: Fall Baking 6:00pm-9:00pm Knife Skills Class: Let's Salsa!
30 9:00am-3:00pm **Open House: Happy Fourth Anniversary Kitchen Workshop!**						

Please join us for a day of free gifts, cooking demonstrations and an all-around good time celebrating the fourth year incarnation of The Kitchen Workshop! There will be special discounts on classes for all that show up! No reservation necessary, just show up! Free tastings, recipes and MORE!!!!

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, September 6, 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: Roasted Feta with Olives and Red Peppers Bruschetta, Phyllo Triangles with Basil, Zucchini and Pine Nuts, Greek Country Salad, Chermoula (Spiced Herb Marinade for Fish),Chicken Athena, Couscous with Dates and Almonds, Greek-Style Green Beans and Rice Pudding with Pistachios, Raisins and Saffron

· **Friday, September 7, 2007 ~ 6:00pm-9:00pm Sorry, Charlie!** $49.00
Description: Dazed and confused when standing in front of the seafood counter? So many choices and utter confusion as how to prepare the food item that you're constantly told to eat more of. After this informative and delicious class, you'll be shopping and cooking seafood with confidence!
Menu: Almond-Crusted Tilapia, Cornmeal-Crusted Tilapia Salad, Sea Bass Crusted with Moroccan Spices, Salmon en Papillote with Dill-Yogurt Sauce, Salmon on Greens with Lime-Ginger Dressing and Halibut with Tomato, Orange and Dill

· **Saturday, September 8, 2007 ~ 10:00am-1:00pm Grilling Class: Southwestern Grilling** $25.00
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

· **Saturday, September 8, 2007 ~ 2:00pm-5:00pm Parent and Child Cooking Together: Italian** $49.00
Description: Time cooking together in the kitchen with your child is a great way to bond with him or her. This afternoon, you'll learn new Italian dishes and maybe spark a desire to spend more time cooking with your child. The cost of $49.00 is for both parent AND child.
Menu: Chopped Italian Salad, Egg Pasta Dough, Cheese Ravioli, Spaghetti with Tomato-Basil Sauce, Focaccia and Almond Biscotti

· **Sunday, September 9, 2007 ~ 10:00am-1:00pm Healthy Cooking: Primary Colors** $49.00
Description: Have you heard the latest food news? All brightly colored fruits and vegetables are especially healthy for you. Join us this evening in learning how to incorporate all that photogenic produce into a more balanced diet for your loved ones.
Menu: Creamy Parmesan Swiss Chard Gratin, Kale and White Bean Soup with Croûtons, Chipotle Mashed Sweet Potatoes, Orange-Glazed Carrots and Onions, Grilled Chicken with Tomatoes Roasted with Rosemary and Lemon and Blueberry Bread Puddings with Lemon Curd

· **Sunday, September 9, 2007 ~ 2:00pm-5:00pm A Budapest Blast** $49.00
Description: If you're ready to discover a new culture through its cuisine, join us tonight! Hungarian cuisine is a prominent feature of Hungarian culture, with traditional dishes such as goulash (gulyás or gulyásleves) a main feature of the Hungarian diet. Dishes are often flavored with paprika. Stews are often to be found with typical elements such as pork or beef, for example as used in pörkölt. There are also many desserts that are usually flavored with fruit and pastry based (Food is a big part of the Hungarian culture & it is viewed often as rude to not accept it when offered. As an added bonus, we may have a real live Hungarian present for show & tell!
Menu: Hungarian Goulash, Hungarian Cucumber Salad, Mushroom Ragout w/Paprika, Hungarian Porcini-Potato Latkes, Veal Paprikash and Hungarian Nut Cookies

· **Monday, September 10, 2007 ~ 6:00pm-9:00pm The French Connection** $49.00
Description: If you think French food has to be stuffy, (the people are another story) please think again. This evening we'll rediscover many French classics and learn a many new French culinary techniques (they do know their way around the kitchen!).
Menu: French Onion Soup, Miniature Gougeres (Cheese Puffs), Pissaladiere (a French Onion Tart from Provence), Mesclun with French Vinaigrette, Bouillabaisse, Contemporary Cassoulet and French Apple-Almond Tart

· **Tuesday, September 11, 2007 ~ 6:00pm-9:00pm Healthy Cooking: Global Beans and Rice** $49.00
Description: Although humble in nature, Beans and rice make wonderfully good eating and are incredibly versatile and healthy for those of us who are trying to reduce the amount of meat we consume. We will discuss different types of rice and beans along with creating lip-smacking dishes to dine on.
Menu: Summer Minestrone with Pesto, Warm White Bean and Green Bean Salad with Tune, Chick Pea Salad with Olives, Green Onions and Herbs, Brown Rice Tabbouleh, Rice Salad with Scallops, Cherry Tomatoes and Saffron, Mexican Layered Tortillas and Pinto Beans, Red Bans and Rice, Southern Style and Risotto Primavera

· **Wednesday, September 12, 2007 ~ 6:00pm-9:00pm Summer's Bounty: Corn, Zucchini and Tomatoes** $49.00 Description: This month's motto...Get it while the gettin's good!!! Yes, you may be tired of the ubiquitous BLT, the never ending plethora of corn-on-the-cob, and the proverbial loaf of zucchini bread...BUT...in only a matter of weeks, all this fresh produce will be a mere memory. Join us for an evening of many new ways to lat the produce of the season shine on your family's dinner table.
Menu: Zucchini-and-Corn Skillet, Zucchini Pie, Zucchini, Olive, and Cheese Quesadillas, Corn-and-Black-Bean Salad, Corn and Chipotle Bread Pudding, Bow Tie Pasta with Cherry Tomatoes, Capers, and Basil and Chicken-and-Brie Sandwich with Roasted Cherry Tomatoes

· **Thursday, September 13, 2007 ~ 6:00pm-9:00pm Indian Cooking: It's All the Raj'** $49.00
Description: You'll may be surprised to know that Indian food which you enjoy at Indian restaurants is a snap to make with the proper know-how in your own kitchen at home! Delight in the fragrances and sounds of this ever-popular cuisine.
Menu: Raita (Indian Yogurt and Cucumber Condiment), Beef Curry with Toasted Spices, Indian Potatoes, Peas and Cauliflower, Chicken Tikka with Mango and Red Pepper chutney and Mint Raita, Red Lentil Dal, Chapatis, Naan, and Indian-Spiced Rice Pudding

· **Friday, September 14, 2007 ~ 6:00pm-9:00pm Casual Suppers or "One Pot Wonders"** $49.00
Description: These quick and delicious get-to-the-table quickly meals will keep you out of the kitchen and make it possible for you, too, to enjoy a delicious meal with your family. A lot of the recipes to be made this evening are also ideal for entertaining!
Menu: Shepherd's Pie, Beef Stew, Chicken Stir-Fry with Vegetables and Walnuts, Chicken 'N Dumplings, Chicken, Rice and Broccoli Bake, Aunt Ruth Ann's Macaroni and Cheese, Lasagna Roll-Ups and Cioppino

· **Saturday, September 15, 2007 ~ 2:00pm-5:00pm How to Stock Your Pantry and Make Delicious Meals From It** $49.00 Description: With a well-stocked pantry, you're assured of being able to produce a satisfyingly tasty meal with little or no effort at all. This class is chock full of information on what to include in your pantry and we'll be making meals depending on what's in Art's at the time of the class! So get ready to learn many new kitchen techniques and essentially, how to cook with out a recipe!
Menu: Recipes to be discussed at the time of class with students.

· **Saturday, September 15, 2007 ~ 6:00pm-9:00pm Private Party/ Carol Brady** $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.
Menu: Grilled Shrimp 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 Reduction, Grilled Vegetables, Grilled Pineapple with Butter-Rum Glaze and Vanilla Mascarpone

· **Saturday, September 15, 2007 ~ 10:00am-1:00pm Tailgating Treasures** $49.00
Description: You may, or may not, be one of those tail-gaters we see interviewed on the local news during football season. It really doesn't matter if you'd like to attend this awesome class! After three hours of hands-on cooking, you'll leave filled to the gills and armed with a delicious array of recipes to be enjoyed either near a 55-gallon drum full of burning wood or in the comfort of your own home. (That's where I will be!)
Menu: Mango and Pepita Salsa, Spicy Skirt Steak, Roasted Garlic, Poblano, and Pepper Guacamole, Antipasto Plate, Curried Pecans, Salad With Candied Pumpkin Seeds and Cappuccino-Frosted Brownies

· **Sunday, September 16, 2007 ~ 10:00am-1:00pm Pizza and Company** $49.00 Description: Nothing can beat the taste and economical saving of making pizza at home! Not only is it a great activity for parents and children to do together, but your pizza will be MUCH healthier than any pizza delivered to your home!
Menu: Basic Pizza Dough, Whole Wheat Pizza Dough, Pizza Margherita, Reuben Pizza on Rye Crust, Ricotta Calzones and Roasted Vegetable Stromboli

· **Sunday, September 16, 2007 ~ 2:00pm-5:00pm Grilling Class: Upstream Dreams** $49.00
Description: Dazed and confused when standing in front of the seafood counter? So many choices and utter confusion as how to prepare the food item that you're constantly told to eat more of. After this informative and delicious class, you'll be shopping and grilling seafood with confidence!
Menu: Grilled Shrimp with Pineapple-Cucumber 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 and Grilled Seafood Salad Nicoise

· **Monday, September 17, 2007 ~ 6:00pm-9:00pm Saladarity: Rediscovering the Salad!** $49.00
Description: Are you, like many, in a salad rut? Even if you've traded "old-school" Iceberg lettuce in for darker green Romaine, you may still want to join us for a class dedicated in helping you to make salads once again enjoyable for your family!
Menu: Salad with Apples, Walnuts, Dried Cherries and Herbed Goat Cheese, Wilted Spinach Salad (three different ways), Orange-Jicama Salad with Sweet and Spicy Peppers, Orange and Radish Salad with Arugula and many different salad dressings

· **Tuesday, September 18, 2007 ~ 5:30pm-8:30pm Corporate Team-Building/ Vanguard** $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.

· **Wednesday, September 19, 2007 ~ 6:00pm-9:00pm C.C.N.S. 29 Minute Meals** $49.00
Description: Are you pressed for time, but still want to eat healthy and delicious? If so, this class will arm with time-saving shortcuts and tricks do you can prepare a meal fit for a king, or queen in under a half hour!
Menu: Chicken 'n' Sage Dumplings, Stir-Fry 101, Zucchini-and-Corn Skillet, Grilled Chicken Tostadas, French Onion Salisbury Steak with Cheese Toasts and Tilapia in Tomato-Tarragon Broth

· **Thursday, September 20, 2007 ~ 6:00pm-9:00pm Let's Wok and Roll!** $49.00
Description: Wok cookery is quick, easy, delicious and healthy! If you love Chinese food, we can't guarantee your food will be served from one of those cute little boxes, but you'll be eating well!
Menu: Asian Barbecued Pork with Broccoli, Asian Primavera with Udon Noodles, Beef-and-Vegetable Stir-Fry, Black Pepper Shrimp, Chicken-Peanut Chow Mein, Fried Rice and Hoisin Pork and Snow Pea Stir-Fry

· **Friday, September 21, 2007 ~ 6:00pm-9:00pm Magical Mexican** $49.00
Description: Delicioso and incredible, Mexican food remains to be one of the most popular cuisines in America today. Join us for an awesome evening of cooking, eating and learning! Ole!
Menu: Mexican Seafood Cocktail, Mexican Chopped Salad with Honey-Lime Dressing, Mexican-Grilled Shrimp with Smoky Sweet Sauce, Chicken and Black Bean Taquitos with Adobo Sour Cream, Chicken Enchiladas with Salsa Verde and Almond Flan

· **Saturday, September 22, 2007 ~ 9:00am-12:00pm C.C.N.S. Let's Get Stewed** $49.00
Description: Hearty and warming fare all contained in one pot...what more could you ask for? This class will teach you basic stew-making techniques as well as a few different breads to accompany that steaming hot bowl of stew!
Menu: Clam Stew, Colombian Chicken, Corn, and Potato Stew, Turkey-Tomato Stew with Onions and Raisins, Irish Beef Stew and Chicken and Dumplings

· **Saturday, September 22, 2007 ~ 1:00pm-3:30pm Child's Birthday Party/ George** $25.00

· **Saturday, September 22, 2007 ~ 6:30pm-9:30pm Private Parson/ Gail Conner** $49.00

· **Sunday, September 23, 2007 ~ 10:00am-1:00pm 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, September 23, 2007 ~ 2:00pm-5:00pm Young Adults: Pasta from Scratch** $49.00
Description: Cooking is a life-long skill and your child will one day thank you for having them attend a cooking class or two! It's very similar to the piano lessons at age six. Along with learning how to measure properly, read a recipe and various cooking techniques, your child will be socializing with their peers in a new setting.
Menu: Egg Pasta Dough, Spinach Pasta Dough, Patches and Peas, Linguine with Tomato-Basil Sauce, Parsley and Lemon Taggliatelle, Pappardelle with Pancetta, Broccoli Rabe and Pine Nuts, Cheese Ravioli with Herbs in a Sage Cream Sauce

· **Monday, September 24, 2007 ~ 11:00am-2:00pm Private Party/ Helen Castrucci** $49.00

· **Monday, September 24, 2007 ~ 6:00pm-9:00pm C.C.N.S./ A Sourdough Starter** $49.00
Description: This particular class will teach you how to start, maintain and cook with a sourdough starter. If you've always wondered about the mystique of sourdough, join us for a great class!
Menu: Centennial Sourdough, Chili-Cheese Sourdough, Hearth-Baked Centennial Sourdough, Hearth-Baked Chili-Cheese Sourdough and Sourdough Waffles and Pancakes

· **Tuesday, September 25, 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 & 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

· **Wednesday, September 26, 2007 ~ 6:00pm-9:00pm Healthy, Quick and Easy Pasta Dishes from the Skillet** $49.00
Description: With a little know-how, dried pasta from your pantry shelf can be turned into a five star dish with very little effort. Don't believe that to be true, attend this class and be surprised!
Menu: Pasta with Sun-Dried Tomato Pesto and Feta Cheese, Penne with Turkey, Arugula, and Sun-Dried-Tomato Vinaigrette, Campanelle Pasta with Sausage and Beans and Large Shell Pasta with Seafood Sauce

· **Thursday, September 27, 2007 ~ 6:00pm-9:00pm C.C.N.S. Upstream Dreams** $49.00
Description: Dazed and confused when standing in front of the seafood counter? So many choices and utter confusion as how to prepare the food item that you're constantly told to eat more of. After this informative and delicious class, you'll be shopping and cooking seafood with confidence!
Menu: Almond-Crusted Tilapia, Cornmeal-Crusted Tilapia Salad, Sea Bass Crusted with Moroccan Spices, Salmon en Papillote with Dill-Yogurt Sauce, Salmon on Greens with Lime-Ginger Dressing and Halibut with Tomato, Orange and Dill

· **Friday, September 28, 2007 ~ 6:30-9:30 Private Party/ Wendy** $49.00

· **Saturday, September 29, 2007 ~ 9:00am-12:00pm Soup-Making 101** $49.00
Description: If you've always wanted to make a soul-soothing soup from scratch but thought it was way too complicated, let this class change your mind. You'll learn how to create delicious homemade soups that will have your family and friends begging for more!
Menu: Beef Barley with Mushroom, Cream of Asparagus with Parmesan Custards, Garden Vegetable, Lemon Chicken with Brown Rice and Turkey Frame Soup

· **Saturday, September 29, 2007 ~ 1:00pm-4:00pm Parent and Child: Fall Baking** $49.00
Description: What better place to spend time with your child than in the kitchen? You'll spend three hours baking fall goodies hands-on with your child along with a few other parent/child teams. The fee of $49.00 is per couple.
Menu: Old-Fashioned Apple Pie, Pumpkin Roll, Pumpkin Bread, Spiced Biscotti and Cranberry-White Chocolate Cookies

· **Saturday, September 29, 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!

· **Sunday, September 30, 2007 ~ 9:00am-3:00pm Open House: Happy Fourth Anniversary Kitchen Workshop!** $**FREE**
Description: Please join us for a day of free gifts, cooking demonstrations and an all-around good time celebrating the fourth year incarnation of The Kitchen Workshop! There will be special discounts on classes for all that show up! No reservation necessary, just show up! Free tastings, recipes and MORE!!!!