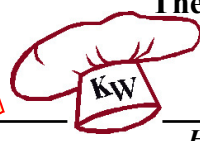




Available for:
Special Occasions
Corporate Team Building
Birthday Parties



The Kitchen Workshop

Hands-on Cooking Classes



Check out Art's
Cookbook Collection!
Makes a great gift for the Holiday

December 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 9:00am-noon Parent and Child/ Bread Baking 6:00pm-9:00pm Got Milk?/ Holi- day Cookies</p>	
<p>2 10:00am-1:00pm Open House 101 2:00pm-5:00pm Private Party/ Mary Ann Duffy Sold Out</p>	<p>3 6:00pm-9:00pm C.C.N.S / Puff the Magic Pastry </p>	<p>4 6:00pm-9:00pm A Night in Tus- cany Almost Full 11:00am-2:00pm C.C.N.S. / Christ- mas Fiesta! Sold Out</p>	<p>5 6:00pm-9:00pm C.C.N.S. Quick and Easy Holiday Ap </p>	<p>6 6:30pm-9:30pm Private Party/ Deb Bednar Sold Out </p>	<p>7 6:00pm-9:00pm Holiday Baking </p>	<p>8 9:00am-12:00pm Holiday Cookies from Around the World 1:00pm-5:00pm Holiday Confect. 6:00pm-9:00pm Parent and Child: Gingerbread House Decorating</p>
<p>9 1:00pm-4:00pm Private Party/ Dee Sold Out 6:00pm-9:00pm Young Adult: Holiday Baking</p>	<p>10 6:00pm-9:00pm Corporate Team- Building/ Wyeth/ Williamson Sold Out</p>	<p>11 6:00pm-9:00pm Easy and Elegant Holiday Entertaining</p>	<p>12 6:00pm-9:00pm It's an Old- Fashioned Cookie Exchange </p>	<p>13 6:00pm-9:00pm Dazzling Holiday Des: </p>	<p>14 6:00pm-9:00pm A Couples Pre- Hol Out </p>	<p>15 9:00am-noon Gifts for Fido 1:00pm-4:00pm Global Soups 8:00pm Linda Eder</p>
<p>16 1:00pm-4:00pm Private Party/ Corey Sold Out 9:00am-noon Young Adult: Soup Making 101</p>	<p>17 6:00pm-9:00pm Holiday Hor' od </p>	<p>18 6:00pm-9:00pm Make-Ahead Holiday Foods 11:00am-2:00pm Corporate Team- Building/ Nisha Pandya / JNJ</p>	<p>19 6:00pm-9:00pm Gifts From the Kitchen </p>	<p>20 6:00pm-9:00pm Bread Baking 101 </p>	<p>21 11:00am-2:00pm Parent and Child: Gingerbread House Decorating 6:00pm-9:00pm Parent and Child: Holiday Cookies</p>	<p>22 10:00am-1:00pm Private Party/ Henry P. Graef 2:00pm-5:00pm Parent and Child: Gingerbread House Decorating</p>
<p>23 9:00am-noon Young Adult Class/ Gifts From the Kitchen 2:00pm-5:00pm Last Minute Magic Appetizers</p>	<p>24 8:00am-3:00pm Open House</p>	<p>Merry Christmas </p>	<p>26</p>	<p>27 1:00pm-4:00pm Young Adult: Pasta Making 101 6:00pm-9:00pm New Year's Eve Appetizers</p>	<p>28 1:00pm-4:00pm Young Adult: Pizza Making 6:00pm-9:00pm Puttin' on the Ritz!</p>	<p>29 10:00am-1:00pm Parent and Child: Soup Making 2:00pm-5:00pm Knife Skills Class: Vegetable Soup</p>
<p>30 9:00am-noon The Kitchen Workshop Test Kitchen 1:00pm-4:00pm Soup and a Sandwich, Please</p>	<p>31</p>	<p>A Kitchen Workshop Gift Certificate Makes a Great Gift for Christmas or other holidays! Take advantage of our special pricing offer on The Kitchen Workshop Gift Certificates! Purchase 4 gift certificates and receive 1 free, Purchase 8 get 2 free, Purchase 12 get 3 free!</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**

- **Saturday, December 1, 2007 ~ 9:00am-noon Parent and Child/ Bread Baking** \$49.00
Description: Join us this morning baking delicious homemade bread. Not only will you be creating memories for your child and yourself, but your child will discover the "magic" behind mixing a few simple ingredients together and ending up with a delicious loaf of bread! The cost of the class is per for the child and parent.
Menu: Breakfast Braid, Honey Whole Wheat, Irish Soda Bread, Sticky Buns and homemade Strawberry Jam
- **Saturday, December 1, 2007 ~ noon-4:00pm Private Party/ Sharon Brenner**
- **Saturday, December 1, 2007 ~ 6:00pm-9:00pm Got Milk?/ Holiday Cookies** \$49.00
Description: Do you find yourself making the same holiday cookies every year and are you looking for new and exciting cookies to "Wow" your family and friends during the upcoming holiday season? If your answer is yes, then is definitely the class for you! Please bring a tin to class in order to take cookies home with you.
Menu: We'll be making five different cookies reminiscent of the holiday season. Which ones? Have you ever met a combination of flour, sugar, butter and eggs with a sprinkling of chocolate and nuts that you didn't like?
- **Sunday, December 2, 2007 ~ 10:00am-1:00pm Open House 101** \$49.00
Description: If you are in need of some new and impressive dishes to serve when you have guests over during the holidays? If so, then please register early for this ever-popular class. We'll be covering all bases: a soup, a few appetizers, an entrée, a few sides and definitely a dessert, or two! Menu: Gingered Winter Squash and Root Vegetable Soup, Caramelized Onion Dip, Hubba Hubba Hummus, Pork Tenderloin on Cornmeal Biscuits, Swiss Chard Gratin, Spicy Nutmeg-Glazed Carrots, Peppermint Bark and Cinnamon Almond Biscotti
- **Sunday, December 2, 2007 ~ 2:00pm-5:00pm Private Party/ Mary Ann Duffy**
- **Monday, December 3, 2007 ~ 6:00pm-9:00pm C.C.N.S / Puff the Magic Pastry** \$49.00
Description: Puff pastry is nothing to fear and an incredibly versatile food item that can turn any ordinary meal into an extraordinary meal without much work on your part. Join us to discover the versatility of this "chameleon" of the food world and find out how easy it is to use in savory AND sweet preparations.
Menu: Mushroom, Broccoli and Cheddar Bundles, Spinach Cheese Swirls, Asparagus and Cheese Rolls, Holiday Brie en Croute, Herbed Chicken in Puff Pastry, Cranberry Ginger Eggnog Torte, Apple Strudel and Apple Pecan Pastries
- **Tuesday, December 4, 2007 ~ 6:00pm-9:00pm A Night in Tuscany** \$49.00
Description: Always a sold-out class, come explore the delicious tastes of this incredible region of Italy this evening and be prepared to feast on a delicious meal! Menu: Cannellini Dip with Crostini, Ribollita, Pollo al Marsala con Peperoni Rossi, (Chicken breasts with Marsala and Red Peppers), Homemade Egg Pasta, Tuscan Cinnamon and Almond Biscotti
- **Tuesday, December 4, 2007 ~ 11:00am-2:00pm C.C.N.S. / Christmas Fiesta!**
- **Wednesday, December 5, 2007 ~ 6:00pm-9:00pm C.C.N.S. Quick and Easy Holiday Appetizers** \$49.00
Description: Looking to "bedazzle" your family and friends with an appetizer rather than the veggie tray from the supermarket, or that awful Onion Dip combining a packaged soup mix and sour cream? Please join us to find out just how easy great appetizers are to prepare with delicious results! Menu: Warm Spinach and Parmesan Cheese Spread, Honey-Pecan Cheddar Bites, Tomato and Mozzarella Tart, Mango and Strawberry Salsa, Havarti Cheese Ball. Curried Pecans, Shrimp Lejon, Chipotle-Lime Dip with Scallions and Sherried Mushroom Empanadas
- **Thursday, December 6, 2007 ~ 6:30pm-9:30pm Private Party/ Deb Bednar**
- **Friday, December 7, 2007 ~ 6:00pm-9:00pm Holiday Baking** \$49.00
Description: 'Tis' the season for the house to smell of freshly baked breads, cookies and luscious desserts. If this doesn't describe your abode, then join us to find out how to make the above happen!
Menu: A wonderful selection of different Holiday Breads, Cookies, Cakes and Pies
- **Saturday, December 8, 2007 ~ 9:00am-12:00pm Holiday Cookies from Around the World** \$49.00
Description: Join us for a whirl-wind evening of holiday cookies from around the world! Please bring containers to class with you in order to take cookies home with you!
Menu: Biscotti, Rugulech, Scandinavian Orange Cookies, Italian Fig Cookies, and Snickerdoodles
- **Saturday, December 8, 2007 ~ 1:00pm-5:00pm Holiday Confections** \$49.00
Description: Candy-making is truly an art that is being lost. This afternoon, discover the joys of making homemade candy to present to your loved ones for years to come. Please bring containers to take home your candy confections.
Menu: Greek Sesame Seed Candy, Assorted Chocolate Truffles, Peppermint Bark, Peanut Brittle, Candied Citrus Peel, White Chocolate Cranberry Fudge and Toffee
- **Saturday, December 8, 2007 ~ 6:00pm-9:00pm Parent and Child: Gingerbread House Decorating** \$49.00
Description: With dozens of different candies, you'll be able to create a "feast-for-the-eyes" gingerbread house that is only limited by your imagination...and you'll be able to take it home with you to enjoy for many years to come! Or not! The Fee of 449.00 is per pair of parent and child team!
- **Sunday, December 9, 2007 ~ 1:00pm-4:00pm Private Party/ Dee**
- **Sunday, December 9, 2007 ~ 6:00pm-9:00pm Young Adult: Holiday Baking** \$49.00
Description: 'Tis' the season for the house to smell of freshly baked breads, cookies and luscious desserts. If this doesn't describe your abode, then join us to find out how to make the above happen!
Menu: A wonderful selection of different Holiday Breads, Cookies, Cakes and Pies

- **Monday, December 10, 2007 ~ 6:00pm-9:00pm Corporate Team-Building/ Wyeth/ Williamson** \$49.00
- **Tuesday, December 11, 2007 ~ 6:00pm-9:00pm Easy and Elegant Holiday Entertaining** \$49.00

Description: If you are in need of some new and impressive dishes to serve when you have guests over during the holidays? If so, then please register early for this ever-popular class. We'll be covering all bases: a soup, a few appetizers, an entrée, a few sides and definitely a dessert, or two! Menu: Gingered Winter Squash and Root Vegetable Soup, Caramelized Onion Dip, Hubba Hubba Hummus, Pork Tenderloin on Cornmeal Biscuits, Swiss Chard Gratin, Spicy Nutmeg-Glazed Carrots, Peppermint Bark and Cinnamon Almond Biscotti

- **Wednesday, December 12, 2007 ~ 6:00pm-9:00pm It's an Old-Fashioned Cookie Exchange** \$49.00

Description: We'll be making four different cookies reminiscent of the holiday season. Which ones? Have you ever met a combination of flour, sugar, butter and eggs with a sprinkling of chocolate and nuts that you didn't like?

Menu: We'll be making five different cookies reminiscent of the holiday season. Which ones? Have you ever met a combination of flour, sugar, butter and eggs with a sprinkling of chocolate and nuts that you didn't like?

- **Thursday, December 13, 2007 ~ 6:00pm-9:00pm Dazzling Holiday Desserts** \$49.00

Description: Homemade holiday Desserts are much easier than you may think to create with a little know-how! We will create some very impressive dessert this evening and also learn several garnishing and serving suggestions to make your holiday dessert shine!

- **Friday, December 14, 2007 ~ 6:00pm-9:00pm A Couples Pre-Holiday Night Out** \$98.00

Description: As the holiday season approaches, our lives become crazily busy. So, before the shopping and parties start, take time together to enjoy a night of good food and fun. This couples class will help you both relax before the madness starts, and focus on what really matters this holiday season. The fee of \$98.00 is per couple. Menu: Gingered Winter Squash and Root Vegetable Soup, Caramelized Onion Dip, Hubba Hubba Hummus, Pork Tenderloin on Cornmeal Biscuits, Swiss Chard Gratin, Spicy Nutmeg-Glazed Carrots, Peppermint Bark and Cinnamon Almond Biscotti

- **Saturday, December 15, 2007 ~ 9:00am-noon Gifts for Fido** \$49.00 Description: Don't forget Spot! In Art's case, don't forget Sammy, Hershey, Midnight, Waffles, Turbo and Mr. Whiskers 2! Am I crazy???

Menu: A delicious, I'm sure, bevy of healthy treats geared for our canine friends. Yes, we're leaving the cats out because I've made many a cat treats and unfortunately the only four-legged creatures that would go near them are the dogs!

- **Saturday, December 15, 2007 ~ 1:00pm-4:00pm Global Soups** \$49.00 Description: Every country has a specific soup identified with it. Jump on the magic carpet and visit the world, celebrate their country and delicious indigenous soup. Please bring suitable containers to take soup home with you. Menu: Avgolemono, Curried Chicken-Coconut Soup, Spicy Gazpacho, French Onion Soup, Southwestern Pumpkin Soup and Irish Soda Bread

- **Saturday, December 15, 2007 ~ 8:00pm Linda Eder at The Lenape Performing Arts Center**

- **Sunday, December 16, 2007 ~ 1:00pm-4:00pm Private Party/Corey** \$49.00

- **Sunday, December 16, 2007 ~ 9:00am-noon Young Adult: Soup Making 101** \$49.00

Description: If you know or have a budding 12+ year old chef that you can't seem to keep out of the kitchen, this is a perfect class to introduce them to a very basic, but exciting aspect of cooking. They will learn proper knife techniques, kitchen safety and bring home some delicious soup for dinner! Please have your child bring suitable countries to class.

Menu: Old-Fashioned Chicken Noodle, "Stone Soup", Hearty Vegetable and Broccoli and Cheese

- **Monday, December 17, 2007 ~ 6:00pm-9:00pm Holiday Hor' odevoures** \$49.00

Description: Looking to "bedazzle" your family and friends with an appetizer rather than the veggie tray from the supermarket, or that awful Onion Dip combining a packaged soup mix and sour cream? Please join us to find out just how easy great appetizers are to prepare with delicious results! Menu: Warm Spinach and Parmesan Cheese Spread, Honey-Pecan Cheddar Bites, Tomato and Mozzarella Tart, Mango and Strawberry Salsa, Havarti Cheese Ball. Curried Pecans, Shrimp Lejon, Chipotle-Lime Dip with Scallions and Sherried Mushroom Empanadas

- **Tuesday, December 18, 2007 ~ 6:00pm-9:00pm Make-Ahead Holiday Foods** \$49.00 Description: If you're anything like me, you want to spend the holiday times together with your family and friends and NOT in the kitchen! Learn some "tricks" of the trade in preparing your holiday food festivities in this delicious class. Menu: Shrimp Lejon, Pan-Seared Roasted Tenderloin with Roasted Root Vegetables, Phyllo-Wrapped Salmon or Chicken with Red Pepper and Basil Sauté, Lemon-Roasted Green Beans with Marcona Almonds, Maple Squash Puree and Chocolate-Walnut Biscotti

- **Tuesday, December 18, 2007 ~ 11:00am-2:00pm Corporate Team-Building/ Nisha Pandya / JNJ**

- **Wednesday, December 19, 2007 ~ 6:00pm-9:00pm Gifts From the Kitchen** \$49.00

Description: Nothing says "I care about you" more than an edible gift from your kitchen! Please join us for an evening of making delicious gifts that you can make at home and deliver to your friends and loved ones this joyous holiday season.

Menu: Granola, Peppermint Bark, Curried Pecans, Seasoned Vinegars, Granola, Smoke Gouda Cheese Ball and Toffee

- **Thursday, December 20, 2007 ~ 6:00pm-9:00pm Bread Baking 101** \$49.00

Description: Have you always marveled at people who can manipulate flour, water, yeast and salt into a delicious loaf of better-than-store bought bread? Well marvel no more! You'll be baking delicious homemade bread after this class!

Menu: Country White Bread, Parker house Rolls, Pumpkin Spice Rolls, Challah, Irish Soda Bread, Poppy Seed Breakfast Braid and Seeded Whole Wheat Bread Sticks

- **Friday, December 21, 2007 ~ 11:00am-2:00pm Parent and Child: Gingerbread House Decorating** \$49.00

Description: With dozens of different candies, you'll be able to create a "feast-for-the-eyes" gingerbread house that is only limited by your imagination...and you'll be able to take it home with you to enjoy for many years to come! Or not! The Fee of 449.00 is per pair of parent and child team!

- **Friday, December 21, 2007 ~ 6:00pm-9:00pm Parent and Child: Holiday Cookies** \$49.00 Description: I dare you not to be in the Holiday mood after this evening's class! Harken back to days in the past and tap into that child's wonderment of everything Christmas! I know one thing, as "in the spirit" of the holidays you may be, the Sears Wish Book pales in comparison to the early 70's! Join us for an evening of making memories to last a lifetime. Please bring containers with you to class. Menu: Gingerbread Men, and Woman and...WOW! one needs to be so darn politically correct now it could drive a business owner over the edge! Holiday Sugar Cookie Cut-Outs, Chocolate Crinkles and more.
- **Saturday, December 22, 2007 ~ 2:00pm-5:00pm Parent and Child: Gingerbread House Decorating** \$49.00 Description: With dozens of different candies, you'll be able to create a "feast-for-the-eyes" gingerbread house that is only limited by your imagination...and you'll be able to take it home with you to enjoy for many years to come! Or not!
- **Sunday, December 23, 2007 ~ 9:00am-noon Young Adult Class/ Gifts From the Kitchen** \$49.00 Description: Nothing says "I care about you" more than an edible gift from your kitchen! Please join us for an evening of making delicious gifts that you can make at home and deliver to your friends and loved ones this joyous holiday season. Menu: Granola, Peppermint Bark, Curried Pecans, Seasoned Vinegars, Granola, Smoke Gouda Cheese Ball and Toffee
- **Sunday, December 23, 2007 ~ 2:00pm-5:00pm Last Minute Magic Appetizers** \$49.00 Description: Pressed for time and the husband's boss is stopping by for cocktails and snack? Did that even really happen in Beaver June Cleaver's time? Who knows? With a few pantry ingredients and some know-how from this evening's class, you'll be well on your way to charming anyone who may stop by unexpectedly. Menu: Warm Spinach and Parmesan Cheese Spread, Honey-Pecan Cheddar Bites, Tomato and Mozzarella Tart, Mango and Strawberry Salsa, Havarti Cheese Ball. Curried Pecans, Shrimp Lejon, Chipotle-Lime Dip with Scallions and Sherried Mushroom Empanadas
- **Monday, December 24, 2007 ~ 8:00am-3:00pm Open House** Description: We'll be open for last minute gift-giving today and Art will be doing hid last-minute cooking! So stop by and purchase a few cookbooks, gift certificates or just for a cup of hot coffee to keep your energies up...we'll be there!
- **Thursday, December 27, 2007 ~ 1:00pm-4:00pm Young Adult: Pasta Making 101** \$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 to 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: Tossed Salad with Italian Vinaigrette, Ravioli, Fresh Pasta with Different Sauces, Garlic Bread and Chocolate-Walnut Biscotti
- **Thursday, December 27, 2007 ~ 6:00pm-9:00pm New Year's Eve Appetizers** \$49.00 Description: What's the sense of drinking expensive champagne with chips and dip? You're absolutely right! It doesn't make any sense! This evening we'll make and feast on many delicious appetizers to help get you start the New Year with a "Bang"! Let us help you set the theme for the new year to come! Menu: Roasted Dates with Bacon, Grilled Shrimp with Rouille, Goat Cheese Crostini with Figs, Grilled Lamb Skewers with Feta Salsa, Bean Puree with Olives, Feta and Garlic Toast and Brie with Mango Chutney
- **Friday, December 28, 2007 ~ 1:00pm-4:00pm Young Adult: Pizza Making** \$49.00 Description: A great class to introduce your child to the world of baking and what kid doesn't like pizza? They will learn the science behind yeast and how to make several different types of pizza dough as well as Calzones and Strombolis! Menu: We'll be making a half dozen different variations of pizza, calzones and strombolis...with meat and without.
- **Friday, December 28, 2007 ~ 6:00pm-9:00pm Puttin' on the Ritz!** \$49.00 Description: What's the sense of drinking expensive champagne with chips and dip? You're absolutely right! It doesn't make any sense! This evening we'll make and feast on many delicious appetizers to help get you start the New Year to come! Menu: Roasted Dates with Bacon, Grilled Shrimp with Rouille, Goat Cheese Crostini with Figs, Grilled Lamb Skewers with Feta Salsa, Bean Puree with Olives, Feta and Garlic Toast and Brie with Mango Chutney
- **Saturday, December 29, 2007 ~ 10:00am-1:00pm Parent and Child: Soup Making** \$49.00 Description: Spend a morning making delicious homemade soup with your child. The fee of \$49.00 is per pair. Menu: Old-Fashioned Chicken Noodle, Real Tomato Soup and Vegetable Beef and Individual Irish Soda Breads
- **Saturday, December 29, 2007 ~ 2:00pm-5:00pm Knife Skills Class: Vegetable Soup** \$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 to take soup home with you. Menu: Slap Yo Mama Vegetable Soup, Irish Soda Bread with Dried Apricots and Apple Pie
- **Sunday, December 30, 2007 ~ 9:00am-noon The Kitchen Workshop Test Kitchen** \$30.00 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, December 30, 2007 ~ 1:00pm-4:00pm Soup and a Sandwich, Please** \$49.00 Description: Simplicity at it's best. An awesome hearty sandwich and a piping hot bowl of soup. Any questions? Join us for an afternoon class to re-discover the joy of such a simple meal. Menu: Beef Barley Soup, Cream of Mushroom, Cuban Sandwiches, French Dip with Au Jus, Old-Fashioned Patty Melt, Grilled Gorgonzola, Pear, and Watercress