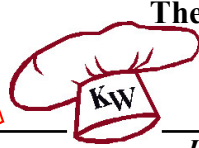


Available for:
Special Occasions
Corporate Team Building
Birthday Parties



The Kitchen Workshop

Hands-on Cooking Classes

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

January 2008

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>2 6:00pm-9:00pm Private Party/ Julie Crystal Sold Out</p> 	<p>3</p>	<p>4 6:00pm-9:00pm Healthy Cooking/ Warming Winter Vegetarian Soups, Stews and Chilies</p>	<p>5 10:00am-1:00pm C.C.N.S. / The Italian Baker</p> <p>2:00pm-5:00pm Child's Birthday Party/Narducci</p>
<p>6 10:00am-1:00pm Healthy Cooking/ The Cure For the Common Carrot and Other ...</p> <p>2:00pm-5:00pm Roast Chicken 101 and Friends</p>	<p>7 6:00pm-9:00pm Quick and Easy Weeknight Meals Sold Out</p>	<p>8 6:00pm-9:00pm Healthy Cooking/ Warming Winter Vegetarian Soups, Stews and</p> 	<p>9 6:00pm-9:00pm Craving Creole?</p>	<p>10 6:00pm-9:00pm Healthy Cooking/ Soups, Stews and Chowders</p> 	<p>11 6:00pm-9:00pm Couples Cooking in the Kitchen Sold Out</p>	<p>12 11:00am-1:30pm Child's Birthday Party/ Shannon Crowe Sold Out</p> <p>2:00pm-5:00pm Healthy Cooking/ Southern Favorites</p>
<p>13 9:00am-5:00pm Artisan Bread- Baking</p> 	<p>14 6:00pm-9:00pm "Meat" Your Match/ Beef Cookery 101</p> 	<p>15 6:00pm-9:00pm C.C.N.S. / Tapas: Small Plates, But Big Bites</p>	<p>16 6:00pm-9:00pm Italian Soups and Breads</p> 	<p>17 6:00pm-9:00pm Soup-Making 101</p> 	<p>18 6:00pm-9:00pm Private Party/ Carey Burke/ CCIU Sold Out</p> 	<p>19 11:00am-1:30pm Child's Birthday Party/ Elizabeth Lawton Sold Out</p> <p>2:00pm-5:00pm Chilies and Corn- breads</p> <p>6:00pm-8:30pm Birthday Party</p>
<p>20 10:00am-1:00pm Parent and Child/ Cooking Italian</p> <p>2:00pm-5:00pm Our Daily Bread/ Bread Baking 101</p> 	<p>21 6:00pm-9:00pm Grilling Class: Global Burgers</p> 	<p>22 6:00pm-9:00pm Vegetarian Class: Where's the Meat? Ladle, Leaf and Loaf...</p> 	<p>23 6:00pm-9:00pm Cooking and Baking with Beer and Wine</p> 	<p>24 6:00pm-9:00pm Seafood, Soups and Chowders</p> 	<p>25 6:00pm-9:00pm Singles Cooking Class</p> 	<p>26 10:00am-1:00pm C.C.N.C. / Let the Sun Shine In: Celebrating Citrus Fruit</p> <p>2:00pm-5:00pm Young Adult/ Soup and Bread Making</p> <p>6:00pm-9:00pm Couples Cookin' in the Kitchen</p>
<p>27 10:00am-1:00pm Master Gardener's Appreciation Cooking Class</p> <p>3:00pm-6:00pm Private Party</p>	<p>28 6:00pm-9:00pm Knife Skills Class/ Soup's On!</p> 	<p>29 6:00pm-9:00pm Roast Chicken 101 and Friends</p> 	<p>30 6:00pm-9:00pm C.C.N.S. / More Restaurant Recipes Revealed</p>	<p>31 6:00pm-9:00pm If The Cap Fits.../ Cooking with Mushrooms</p> 	<p>Art's Cookbook Collection Art is down-sizing his collection of cook- books that have served him well for the last two decades... Several thousand of his cookbooks are being offered for sale at The Kitchen Workshop. So please stop in and browse through them. New books arriving everyday!</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**

· **Friday, January 4, 2008 ~ 6:00pm-9:00pm Healthy Cooking/ Warming Winter Vegetarian Soups, Stews and Chilies** \$49.00

Description: What could be more satisfying than a steaming bowl of homemade healthy goodness from your kitchen? I'd be willing to say absolutely "NOTHING!" Join us for an evening of learning soup-making techniques highlighting winter produce. We will also be making a vegetarian stew, chili and accompaniments (breads) to round out our "liquid gold" creations. Menu: Winter Vegetable Soup with Goat Cheese Croûtons, White Bean, Kale and Roasted Vegetable Stew, Broccoli, Red Pepper, and Cheddar Chowder, Lentil Stew with Spinach and Potatoes and Spicy Two-Bean Vegetarian Chili

· **Saturday, January 5, 2008 ~ 2:00pm-5:00pm Child's Birthday Party/ Jenica Narducci** \$25.00

Description: If your birthday child is a budding chef or knows what E.V.O.O stands for and is at least seven years old, perhaps The Kitchen Workshop is the place to hold their birthday party this year. Please call Art for further details. We ask there be a minimum of eight party goers and a maximum of twelve. Please call Art for available dates and times at 610.993.2665. Menu: Caesar Salad, Chix Parm., Pasta, Garlic Bread and Chocolate Walnut Biscotti

· **Sunday, January 6, 2008 ~ 10:00am-1:00pm Healthy Cooking/ The Cure For the Common Carrot and Other Winter Root Veggies** \$49.00

Description: Oh, yes, the lowly root vegetable...Join us for a delicious class where we will shed new light upon these hidden underground treasures! Not only are root vegetables tasty and economical, they are also very nutritious! Menu: Root Vegetable Cobbler with Chive Biscuit Topping, Parsnip Puree, Roasted Beets and Carrots with Cumin Vinaigrette, Chickpea Puree, and Flat Bread, Carrot Orzo and Roasted Turnips, Sweet Potatoes, Apples, and Dried Cranberries

· **Sunday, January 6, 2008 ~ 2:00pm-5:00pm Roast Chicken 101 and Friends** \$49.00

Description: It is often said that a measure of a chef is how successful he or she is able to roast a chicken. Although you're not cooking for a four-star restaurant, your friends and family will be amazed at how delicious a properly roasted chicken can taste! Along with roasting two chickens differently, we will also prepare several delicious side dishes to complete this wonderful Sunday dinner staple.

Menu: Roast Chicken with Lemon and Thyme, Roast Chicken with Artichokes and Gremolata Butter, Brussels Sprouts with Shallots and Mustard Seeds, Maple Winter Squash Puree, Goat Cheese and Sage Mashed Potatoes

· **Monday, January 7, 2008 ~ 6:00pm-9:00pm Quick and Easy Weeknight Meals** \$49.00

Description: Delicious and nutritious, the meals that will cook this evening are both and can be made in a few "New York" minutes! Along with making many delicious recipes, Art will share time-saving tips to cut down on the amount of time spent in the kitchen during the busy work week. Menu: Chicken Athena with Feta and Mint Rice, Tilapia in Tomato Tarragon Broth, Stir-Fried Rice, French Onion Salisbury Steak with Cheese Toasts and Balsamic Chicken

· **Tuesday, January 8, 2008 ~ 6:00pm-9:00pm Healthy Cooking/ Warming Winter Vegetarian Soups, Stews and Chilies** \$49.00

Description: What could be more satisfying than a steaming bowl of homemade healthy goodness from your kitchen? I'd be willing to say absolutely "NOTHING!" Join us for an evening of learning soup-making techniques highlighting winter produce. We will also be making a vegetarian stew, chili and accompaniments (breads) to round out our "liquid gold" creations. Menu: Winter Vegetable Soup with Goat Cheese Croûtons, White Bean, Kale and Roasted Vegetable Stew, Broccoli, Red Pepper, and Cheddar Chowder, Lentil Stew with Spinach and Potatoes and Spicy Two-Bean Vegetarian Chili

· **Wednesday, January 9, 2008 ~ 6:00pm-9:00pm Craving Creole?** \$49.00

Description: Although you may be a little tired at the end of the work day, but your taste buds will be alive and jumping by 7:00pm as we prepare a delicious Creole meal for dinner. Indigenous Creole ingredients and cooking techniques will be discussed and we'll try to figure out just what makes Creole food, well, Creole! Menu: Seafood and Turkey-Sausage Gumbo, Louisiana Deviled Crab Cakes atop Mesclun and Drizzled with Spicy Rémoulade Sauce, Spicy Shrimp with Andouille Sausage on Grits, Andouille Succotash and White Chocolate Bread Pudding with White Chocolate Sauce

· **Thursday, January 10, 2008 ~ 6:00pm-9:00pm Healthy Cooking/ Soups, Stews and Chowders** \$49.00

Description: Delicious and nutritious, all the recipes to be taught in class this evening are a joy to make and "sure-fire" hits for your family to ask you to make over and over again. Please bring suitable containers for leftovers.

Menu: Chesapeake Chowder, Quick Chicken-Corn Chowder, Albóndigas Soup, Gingered Winter Squash-and-Root Vegetable Soup, Brunswick Stew and Chickpea, Chard, and Tomato Stew served with Seeded Whole Wheat Bread Sticks

· **Friday, January 11, 2008 ~ 6:00pm-9:00pm Couples Cooking in the Kitchen** \$98.00

Description: Join us for an evening of learning and cooking in the kitchen this evening as a couple. If you enjoy cooking as a couple, you'll really enjoy preparing a meal at The Kitchen Workshop with five other couples! The fee of \$98.00 is per couple. Menu: Traditional Greek Salad, Homemade Pasta, Shrimp or Chicken Sauté with Artichoke Hearts, Tomatoes and Feta Cheese, Whole Wheat Bread Sticks and Chocolate Fondue

· **Saturday, January 12, 2008 ~ 11:00am-1:30pm Child's Birthday Party/ Shannon Crowe** \$25.00

Please call Art for further details. We ask there be a minimum of eight party goers and a maximum of twelve. Please call Art for available dates and times at 610.993.2665. Menu: Lemonade, Pizza, Cupcakes

· **Saturday, January 12, 2008 ~ 2:00pm-5:00pm Healthy Cooking/ Southern Favorites** \$49.00

Description: If you think that all foodstuffs below the Mason-Dixon Line are fried, think again! Join us this afternoon for a healthy interpretation of many class Southern Favorites. Please bring your appetite!

Menu: Ambrosia, Southern Shrimp and Grits, Bourbon and Brown Sugar Flank Steak with Garlic-Chive Mashed Potatoes, Brussels Sprouts with Pecans, Catfish with Dill Sauce, Crab Hoppin' John, Double Corn Bread, Honey-Roasted Onions, Plantation Beans and Cabbage, and Peach Cobbler

• **Saturday, January 12, 2008 ~ 6:00pm-9:00pm Private Party/ Sandie Mather** \$49.00

Description: When you're looking for a new place to get the extended family, your girlfriends or neighbors together, remember The Kitchen Workshop! We can accommodate up to thirteen of your guests and Art will work with you on developing a menu for your evening of great food, learning and socializing.

• **Sunday, January 13, 2008 ~ 9:00am-5:00pm Artisan Bread-Baking** \$150.00

Description: This hands-on class covers the fundamentals of successful bread baking, including ingredient fundamentals, how to mix and shape dough, and different baking techniques. You will make some amazing artisan baguettes and loaves that you will be able to replicate in your own home.

• **Monday, January 14, 2008 ~ 6:00pm-9:00pm "Meat" Your Match/ Beef Cookery 101** \$49.00

Description: Have you always been at a loss as to which cooking method to use with a specific cut of beef? After this evening you'll be able to pair different cuts of meat with their proper cooking technique to maximize its flavor and never be perplexed again! Menu: We will be cooking many different cuts of beef and appropriate side dishes.

• **Tuesday, January 15, 2008 ~ 6:00pm-9:00pm C.C.N.S. / Tapas: Small Plates, But Big Bites** \$49.00

Description: Find out why Tapas are all the rage since sliced bread in this delicious class featuring "little meals."

Menu: Sangria, Stuffed Poblano Peppers, Seafood Cocktail, Sherried Mushroom Empanadas, Walnut and Blue Cheese-Coated Grapes, Tortilla Espanola (Spanish Omelette), Garlic Shrimp, Cauliflower with Serrano Ham and Tomato

• **Wednesday, January 16, 2008 ~ 6:00pm-9:00pm Italian Soups and Breads** \$49.00

Description: Join us for a tasty evening of Italian soups and breads. Stick-to-your-ribs delicious, these soups are not only very satisfying, but healthy, too! Please bring containers for leftovers! Menu: Italian Wedding Soup, Minestrone, Pasta Sausage and Bean Soup, Broccoli-Mascarpone Soup, Ciabatta and Focaccia with Olives and Rosemary

• **Thursday, January 17, 2008 ~ 6:00pm-9:00pm Soup-Making 101** \$49.00

Description: Certainly one of our most popular classes this time of year, people just seem to love the thought of throwing things in a pot, letting them simmer and then feasting on a delicious bowl of healthy homemade soup. And yes, with a grasp of proper soup-making technique, it's just that easy. Please bring containers with you to class in case there are leftovers! Menu: Turkey Noodle, Southwestern Pumpkin, Split Pea with Sautéed Cabbage and Topped with Gruyère and Rye Croutons, New England Clam Chowder and Beef Barley Soup with Mushrooms

• **Friday, January 18, 2008 ~ 6:00pm-9:00pm Private Party/ Carey Burke/ CCIU** \$49.00

Description: When you're looking for a new place to get the extended family, your girlfriends or neighbors together, remember The Kitchen Workshop! We can accommodate up to thirteen of your guests and Art will work with you on developing a menu for your evening of great food, learning and socializing.

• **Saturday, January 19, 2008 ~ 11:00am-1:30pm Child's Birthday Party/ Elizabeth Lawton** \$20.00

• **Saturday, January 19, 2008 ~ 2:00pm-5:00pm Chilies and Cornbreads** \$49.00

Description: A great combination of flavors...spicy chili, with all the toppings, and ever-so-sweet cornbread. Discover many new recipes for each in this afternoon class. Menu: Southwestern Chili, Chunky Two-Bean and Beef Chili, Green Chili Stew, Vegetable Chili, Cornbread Muffins with Maple Butter and Cheddar-Buttermilk Corn Bread

• **Saturday, January 19, 2008 ~ 6:00pm-8:30pm Child's Birthday Party/ Spader**

• **Sunday, January 20, 2008 ~ 10:00am-1:00pm Parent and Child/ Cooking Italian** \$49.00

Description: Time cooking together in the kitchen with your child is a great way to bond with him or her. This morning you'll learn new Italian dishes and maybe spark a desire to spend more time in the kitchen 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, January 20, 2008 ~ 2:00pm-5:00pm Our Daily Bread/ 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

• **Monday, January 21, 2008 ~ 6:00pm-9:00pm Grilling Class: Global Burgers** \$49.00

Description: Albeit cold outside, who could possibly argue with grilling a nice juicy burger in the middle of January? No one that I know! Join us for an evening of various types of burgers hot off the grill. No snow date!

Menu: Andouille and Beef Burgers with Spicy Mayo and Caramelized Onions, Dominican Chimichurri Burger, Southeast Asian Turkey Burgers, Jamaican Jerk Burgers with Orange-Chipotle Mayonnaise and Moroccan-Spiced Lamb Burgers with Beet, Red Onion and Orange Salsa

• **Tuesday, January 22, 2008 ~ 6:00pm-9:00pm Vegetarian Class: Where's the Meat? Ladle, Leaf and**

Loaf... \$49.00 Description: What could be more satisfying than a steaming bowl of homemade healthy goodness from your kitchen? I'd be willing to say absolutely "NOTHING!" Join us for an evening of learning soup-making techniques highlighting winter produce. We will also be making a vegetarian stew, chili and accompaniments (breads) to round out our "liquid gold" creations. Menu: Winter Vegetable Soup with Goat Cheese Croûtons, White Bean, Kale and Roasted Vegetable Stew, Broccoli, Red Pepper, and Cheddar Chowder, Lentil Stew with Spinach and Potatoes and Spicy Two-Bean Vegetarian Chili

· **Wednesday, January 23, 2008 ~ 6:00pm-9:00pm Cooking and Baking with Beer and Wine** \$49.00

Description: Why do things cooked with alcohol seem to taste so much better? Well, it may be because more of it finds yourself in you than in whatever you're cooking, but if that's not the case, it's simply because beer, wine or hard liquor all act as a powerful flavor extractors when cooking. Come to this flavor-bolstered class and discover how an added spirit can take your cooking to a whole, 'nother, level!

Menu: Beef Bourguignonne over Homemade Pappardelle, YES, HOMEMADE!, Skirt Steak with Red Wine Sauce, Chipotle Cheese Fondue, Italian Sausage Meatball Rigatoni with Vodka Tomato Sauce and Rustic Pear Tart with Late-Harvest Riesling

· **Thursday, January 24, 2008 ~ 6:00pm-9:00pm Seafood, Soups and Chowders** \$49.00

Description: Soups alone are always delicious, but when seafood is added...now there's a meal in a bowl when paired with a crisp green salad and crusty loaf of bread...and please don't forget the wine! Join us for a lip-smacking class of hearty seafood soups and chowders. Please bring containers in order to take home leftovers!

Menu: Sweet Corn and Lobster Chowder, New England Clam Chowder, Manhattan Clam Chowder, Seafood Chowder, Salmon and Dill Chowder, Poblano Corn Chowder with Shrimp and Irish Soda Bread

· **Friday, January 25, 2008 ~ 6:00pm-9:00pm Singles Cooking Class** \$49.00

Description: Visit web site <http://www.kitchen-workshop.com> for more details.

· **Saturday, January 26, 2008 ~ 10:00am-1:00pm C.C.N.C. / Let the Sun Shine In: Celebrating Citrus Fruit** \$49.00

Description: Nothing can wake the taste buds up faster than a bite of "liquid sunshine!" This afternoon we will celebrate all fruits citrus to wake up our taste buds from the winter doldrums. Join us for an inspiring class of grilling, baking and many more kitchen techniques.

Menu: Avgolemono, Mache Salad with Blood Oranges, Pistachios, and Pomegranate, Chicken with Tangerine, Honey and Chipotle Glaze, Grilled Garlic Pork Tenderloin, Blood Orange Sorbet, Blood Orange Tart with Orange Caramel Sauce

· **Saturday, January 26, 2008 ~ 2:00pm-5:00pm Young Adult/ Soup and Bread Making** \$49.00

Description: Soup-making is a wonderful culinary skill for your child to have in their back pocket! The making of a delicious and healthy soup are easy concepts to grasp when presented in an easy and user-friendly atmosphere. Please send containers along with your child to bring home the fruits of their labor! Menu: Cream of Broccoli with Cheddar Cheese, Lentil Soup with Spicy Sausages, Vegetable Soup, Chicken Noodle Soup and Irish Soda Bread

· **Saturday, January 26, 2008 ~ 6:00pm-9:00pm Couples Cookin' in the Kitchen** \$98.00

Description: Join us for an evening of learning and cooking in the kitchen this evening as a couple. If you enjoy cooking as a couple, you'll really enjoy preparing a meal at The Kitchen Workshop with five other couples! The fee of \$98.00 is per couple.

Menu: Traditional Greek Salad, Homemade Pasta, Shrimp or Chicken Sauté with Artichoke Hearts, Tomatoes and Feta Cheese, Whole Wheat Bread Sticks and Chocolate Fondue

· **Sunday, January 27, 2008 ~ 10:00am-1:00pm Master Gardener's Appreciation Cooking Class**

Description: This class is only open to Master Gardeners that completed their certification this past December.

· **Sunday, January 27, 2008 ~ 3:00pm-6:00pm Private Party/ Qamara Edwards** \$49.00

Description: When you're looking for a new place to get the extended family, your girlfriends or neighbors together, remember The Kitchen Workshop! We can accommodate up to thirteen of your guests and Art will work with you on developing a menu for your evening of great food, learning and socializing.

Menu: 1 chix, 1 fish, 1 seafood chowder and chocolate dessert

· **Monday, January 28, 2008 ~ 6:00pm-9:00pm Knife Skills Class/ Soup's On!** \$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 Your Mama Vegetable Soup, Irish Soda Bread with Dried Apricots and Apple Pie

· **Tuesday, January 29, 2008 ~ 6:00pm-9:00pm Roast Chicken 101 and Friends** \$49.00

Description: It is often said that a measure of a chef is how successful he or she is able to roast a chicken. Although you're not cooking for a four-star restaurant, your friends and family will be amazed at how delicious a properly roasted chicken can taste! Along with roasting two chickens differently, we will also prepare several delicious side dishes to complete this wonderful Sunday dinner staple.

Menu: Roast Chicken with Lemon and Thyme, Roast Chicken with Artichokes and Gremolata Butter, Brussels Sprouts with Shallots and Mustard Seeds, Maple Winter Squash Puree, Goat Cheese and Sage Mashed Potatoes

· **Wednesday, January 30, 2008 ~ 6:00pm-9:00pm C.C.N.S. / More 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!

· **Thursday, January 31, 2008 ~ 6:00pm-9:00pm If The Cap Fits.../ Cooking with Mushrooms** \$49.00

Description: Love them or hate them...mushrooms are all the craze in the culinary world these days. Join us for a morning of wonderful eating, learning and camaraderie in the kitchen! Please bring containers for left-overs!

Menu: Cream of Mushroom Soup, Basic Crepe Batter, Crab and Mushroom Crepes, Wild Mushroom Bread Pudding,