

Spring/Summer 2012 ISSUE



the
**Kitchen
Shoppe, inc.**
AND COOKING SCHOOL SINCE 1974
COOKING CLASSES 2012



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Sign up
Online!

The Kitchen Shoppe Cooking School Class Enrollment Policy

Full payment is required at the time of registration. You must provide a credit card number, expiration date and CV# if you wish to register by phone, fax or online. Gift cards may be used over the phone or online for classes. If you cannot attend a class, you may send a substitute in your place.

No Refunds. No Credit issued. No Transfers. No Exceptions.

The Kitchen Shoppe reserves the right to change any menu or instructor, or to cancel any class at its discretion. Students attending class receive a **10%** discount at the time of class on their purchases (sale and discounted merchandise not included).

Private Group Cooking Class Guide

Demonstration Classes:
Seating for 20-50 guests, Six Course

Hands-On Experience:
Seating for 15-32 guests

Demonstration Lunch:
Seating for 30-50 guests, Three Course

Room Rental:
Call for details.

Class key Icons



Lunch & Learn



Food & Wine Pairing



Couples Classes



Wine Trip



Hands-On



Food & Beer Pairing



Bring Your Own Beverage
for designated classes only

Demonstration Classes

Title	Date	Time	Fee	Class	Page
Trivia Day	Sun. March 4	1-4pm	\$49	324	4
Two For One!	Tues. March 6	6-9pm	\$50/2	328	4
Two For One!	Wed. March 7	6-9pm	\$50/2	330	4
Seafood	Sat. March 24	1-4pm	\$69	356	5
Pan Sauté	Sun. March 25	1-4pm	\$59	358	6
Simply Shrimp	Fri. March 30	6-9pm	\$59	364	6
Simply Fish	Wed. April 4	6-9pm	\$69	370	6
Poultry 101	Fri. April 13	6-9pm	\$59	378	7
Pan Sauces For Pasta	Sat. April 14	10-1pm	\$59	382	7
Five Meals	Sun. April 15	1-4pm	\$49	384	7
Open House	Sat. April 21	9-5pm	FREE		8
Moosewood	Fri. April 27	6-9pm	\$59	394	8
Time For Tea	Sun. April 29	1-4pm	\$49	398	9
Asian Street Food	Fri. May 4	6-9pm	\$65	402	9
Thai Made Easy	Sat. May 5	5-8pm	\$65	408	9
Fast Pasta Sauces	Sun. May 6	1-4pm	\$65	410	9
Fast & Fresh	Sat. May 12	10-1pm	\$59	416	10
Italian Roots	Wed. May 16	6-9pm	\$59	426	10
Taste Of The South	Sun. May 20	1-4pm	\$59	436	12
Memphis In May	Fri. May 25	6-9pm	\$59	438	12
Hors d'/grill	Sat. June 2	12-3pm	\$59	442	12
Seafood	Sun. June 3	1-4pm	\$59	444	12
Summer Magic	Sat. June 16	4-7pm	\$59	458	14
Kayaking	Sat. June 23	11-3pm	\$59	460	14
Car Show Cookin'	Fri. August 24	6-9pm	\$59	474	14

Hands-on! Classes

(Some Class Participation Welcome But Not Required)

Title	Date	Time	Fee	Class	Page
Beg. Cake Deco.	Mon. March 5 & 12	5:30-8pm	\$39	326	4
This Room...	Sat. March 10	2-5pm	\$59	338	4
Basic Pres. Cooking	Sat. March 17	10-1pm	\$49	344	5
Flower Making	Mon. March 19 & 26	5:30-8pm	\$39	350	5
Pup Treats!	Wed. March 21	6-8pm	\$39	352	5
Easter Candy!	Wed. March 28	6-9pm	\$59	360	6
Strudel Workshop	Thurs. March 29	6-9pm	\$59	362	6
Puff Pastry	Sat. March 31	10-2pm	\$59	366	6
Pierogies	Mon. April 2	6-8pm	\$49	368	6
From Scratch	Sat. April 7	2-5pm	\$59	376	7
Open House	Sat. April 21	9-5pm	FREE		8
Intro. To Carving	Sun. April 22	12:30-2:30pm	\$49	390	8
Level 2 Carving	Sun. April 22	3-5pm	\$49	392	8
Messermeister Knives	Sat. April 28	10-11:30am	\$20	396	9
Cupcakes!	Wed. May 2	6-8pm	\$49	400	9
Perfect Pizza!	Sat. May 19	9-12pm	\$59	432	11
Bobby Flay Cooking	Sat. May 19	1-4pm	\$59	434	12
Pizza & Mozz.	Fri. June 8	5:30-9:30pm	\$79	448	13
Beg. Cheese Making	Sat. June 9	12-4pm	\$79	450	13
Cheese Making Part 2	Sun. June 10	12-4pm	\$79	452	13
Dehydrating	Mon. August 13	6-8pm	\$39	470	14
Water Bath Canning	Mon. August 20	6-8pm	\$39	472	14
Pressure Canning	Mon. August 27	6-9pm	\$39	478	14



Title Date Time Fee Class Page

Food & Wine Classes

Lent Around...	Fri. March 9	6-9pm	\$59	332	4
Paris In Spring	Sun. March 18	1-4pm	\$59	348	5
Wine & Tapas	Sun. May 13	1-4pm	\$69	418	10
Food/Wine Dinner	Fri. May 18	6-9pm	\$69	430	11
Backyard Grill	Fri. June 15	6-9pm	\$59	456	13

3 Wine Flight Classes

Two Can Dine!	Mon. May 14	6-9pm	\$69/2	420	11
Two Can Dine!	Tues. May 15	6-9pm	\$69/2	422	11

Food & Beer Classes

St. Patrick's Day	Sat. March 17	4-7pm	\$59	346	5
American with Roy Pitz	Fri. April 20	6-9pm	\$59	388	7

Lunch & Learn Classes

Classic...	Wed. March 14	11-12:30pm	\$25	340	4
Curry In A Hurry	Wed. April 18	11-12:30pm	\$25	386	7
Say Cheese	Wed. May 9	11-12:30pm	\$25	412	10
Rachael Ray	Wed. May 16	11-12:30pm	\$39	424	11
Kitchen In Tuscany	Fri. May 18	11-12:30pm	\$39	428	11
How Corny...	Wed. June 6	11-12:30pm	\$25	446	13

Couples Cooking Classes-Partial Hands-on!

(Some Class Participation Welcome But Not Required)

Hot! Hot! Hot!	Fri. March 16	6-9pm	\$120/2	342	5
Tuscan Dinner	Fri. March 23	6-9pm	\$130/2	354	5
Couples in the Kit.	Fri. May 11	6-9pm	\$130/2	414	10
Couples in the Kit.	Fri. June 1	6-9pm	\$130/2	440	12

Trips

Finger Lake Wine Tour	Sat. Apr. 14	5:30am	\$129/149	380	7
Brewery Tour	Sat. May 12	8am	\$89/109	414	10

Big Hands/Little Hands

(1 Adult & 1 Child-Ages 4-7 years old)

Mini Me!	Sat. March 10	9-10:30am	\$35/2	334	17
Easter Treats	Sat. April 7	9-10:30am	\$35/2	372	17
Mothers Day!	Sat. May 5	9-10:30am	\$35/2	404	17

Tweens (Ages 8-12 NO ADULT)

Rachael Ray	Sat. March 10	11-1pm	\$30	336	17
Easter!	Sat. April 7	11-1pm	\$30	374	17
Mothers Day!	Sat. May 5	11-1pm	\$30	406	17

Kids Summertime Classes

(Ages 6-15 NO ADULT)

Kids Camp!	Mon-Fri. June 11-15	10-12pm	\$175	454	16
Perfect Pie	Tues. July 10	10-11:30am	\$20	462	16
Pasta Please!	Tues. July 17	10-11:30am	\$20	464	16
Good Food Fast!	Tues. July 24	10-11:30am	\$20	466	16
Mystery Menu!	Tues. July 31	10-11:30am	\$20	468	16
Car Show Kids	Sat. August 25	11-1pm	\$29	476	16



Any of our cooking class formats can be tailored to meet your group or organization's specific requirements to make for the perfect event.

Just call for details.

Call us toll-free: 1(800) 391-2665

Tel.: (717) 243-0906 Fax: (717) 258-5162

Write us: 101 Shady Lane, Carlisle, PA 17013

E-mail: dan@kitchenshoppe.com

Regular Shoppe Hours:

Monday - Friday: 9:00 A.M. - 5:00 P.M.

Saturday: 9:00 A.M. - 5:00 P.M. Sunday: 12:00 P.M. - 5:00 P.M.

Driving Directions

- We're at 101 Shady Lane, Carlisle, PA.
 - From 1-81 (Exit 52 toward Carlisle take US Rt. 11 south one mile to Shady Lane.
 - From 1-76 Pennsylvania Turnpike (Exit 226) take US Rt. 11 south for 200 yards Shady Lane on the left.
 - Drive back Shady Lane - we're on the left with the big parking lot.
- ...Buses Welcome!**

Our Location:



March

TRIVIA DAY

Tammy Miller

Sunday, March 4, 2012

1 p.m. - 4 p.m. 

\$49 - Class #324

Join us for a fun-filled afternoon of cooking and culinary trivia. Enjoy a laid-back Sunday afternoon with friends as we prepare the foods and ask you trivia questions pertaining to food, cooking, and more.... So, put on your thinking cap and bring your appetite! A prize will be awarded for the most points earned!

- Hot Corn Dip
- Sun-dried Tomato & Italian Sausage Tarts with Muenster Cheese
- Crab, Artichoke & Jalapeno Dip
- Sausage-Stuffed Mushrooms
- White Chicken Chili with Onion Parmesan Bread
- Snicker Bar Snack Cake

BEGINNER CAKE DECORATING

HANDS-ON!

2 part Series-Monday evenings

Monday, March 5, 2012 & Monday, March 12, 2012

5:30 p.m. - 8 p.m.

\$39 for 2 nights - Class #326

Beginners cake decorating; a two part series. On two evenings, you will be guided through any and all cake questions, fears and phobias, with these simple and easy basics to make and decorate a great cake.

Night one: **Demonstration on cake made from scratch; **Unmolding cake properly;

**How to make icing; **How to tint icing;

**Crumb coating a cake

Night two: You will be shown how to smooth your icing, apply basic borders, simple flowers, and finish with a personalized message. Design a beautiful cake to show off to friends and family.

**Bring a baked cake for practice-optional

**Please note: There is homework required after night one. The Kitchen Shoppe will provide a SMALL list of tools/equipment available for purchase at the store, during the time of enrollment. AFTER you have enrolled in the class, you will receive a 10 percent discount to apply toward purchases for the class.



CUSTOMER LOYALTY PROGRAM

Our Way of Saying "Thank-You"

Earn points toward Kitchen Shoppe cooking classes. Simply show your card before each purchase and start earning points. Ask for a "Customer Loyalty card." No forms to fill out.

TWO FOR ONE!

Amber Clay


Tuesday, March 6, 2012

6 p.m. - 9 p.m. 

\$50 for 2 people - Class #328

OR

Wednesday, March 7, 2012

6 p.m. - 9 p.m. 

\$50 for 2 people - Class #330

Welcome to the Kitchen Shoppe! If you or a friend have NEVER attended one of our classes, now is the chance. Join us for food and fun in our state of the art cooking school! Don't miss your opportunity for a fun and informative cooking class, with delicious food as well.

- Mini Bacon & Cheese Toasts
- Chicken, Mushroom & Cabbage Salad with Soy-Lemon Dressing
- Butternut Squash Soup with Shrimp
- Skirt Steak with Southwestern Creamed Corn
- Roasted Cauliflower with Goat Cheese & Lemon
- Frozen Lemon Souffle

LENT AROUND THE WORLD



Chef Ryan Clay

Friday, March 9, 2012

6 p.m. - 9 p.m.

\$59 - Class #332

See how lent is celebrated across the globe!

- German-Baked Potatoes with Quark (Goats Milk Cheese)
- French-Goat Cheese Crostini with Shrimp
- Spanish-Shrimp Paella
- Mexican-Cheese Enchiladas
- Italian-Chicken Cacciatore
- American-Baked Trout with Fennel & Lemon
- Traditional Almond-Anise Biscotti

THIS ROOM IN MY HOUSE... PARTIAL HANDS-ON!

Amber Clay

Saturday, March 10, 2012

2 p.m. - 5 p.m.

\$59 - Class #338

This is a class for ANYONE and EVERYONE! Every house or apartment comes with this room called a kitchen....Let's get you started the right way with some basic methods, techniques, tips and recipes to make this the best room to be in. We will start the class by going over: what to do at the grocery store, when you get it home, how to prepare your food and so much more. All of the basics will be covered to help you feel comfortable and ready to make freshly prepared meals.

- Stocking your kitchen: refrigerator, freezer, pantry, tools/equipment
- Basic Cooking Techniques
- Simple Recipes
- Product/food ID and proper storage & preparation of foods-small hands-on with knife skills
- Basic Salad Preparation & Basic Vinaigrette
- Ground Burger: learning how to form Hamburgers, Meatballs & Meatloaf
- Chicken: trimming, pounding, preparing methods
- Basic Pie Crust: sweet & savory recipes
- Pasta and Sauce preparation: proper cooking, small batch (demo only) homemade pasta dough, basic sauces made from scratch
- Utilizing Ingredients for more than one recipe: quiche of the day, soup of the day....

CLASSIC WITH A TWIST

Amber Clay

Wednesday, March 14, 2012

11 a.m. - 12:30 p.m.

\$25 - Class #340

Our favorites updated with a modern day twist!

- Tomato Soup with Cheese & Bacon Toasties
- Meatloaf Sandwiches with Stovetop Mac-n-Cheese
- Ultimate Chocolate Chip Cookies

Attend cooking class
and receive a
10%
Discount
on non-sale merchandise

HOT! HOT! HOT!

COUPLES PARTIAL HANDS-ON!

Amber Clay

Friday, March 16, 2012

6 p.m. - 9 p.m. 

\$120 per couple (2 people) - Class #342

Tired of the winter comfort foods? Let's look toward spring as we spice up the cookin' with your mate!

- Spicy Chicken & Cilantro Wontons
- Spicy Garlic & Lemon Crusted Shrimp in Lettuce Cups
- Roasted Corn Chowder with Colby Jack Cheese & Cajun Croutons
- Asian Marinated Flank Steak with Wasabi Mashed Potatoes
- Skewered Pork with Spicy Asian Mango Sauce
- "Hot" Chocolate Lava Cakes

BASIC PRESSURE COOKING TECHNIQUES

PARTIAL HANDS-ON!

Tracee Clepper

Saturday, March 17, 2012

10 a.m. - 1 p.m.

\$49 - Class #344

This class will teach the basic techniques for healthy, tasty, successful, and safe cooking using the pressure cooker. Put your fears to rest and prepare to learn how to cook stocks, grains, rice, beans, vegetables and more. Then learn how to use the finished foods in recipes.

- Stocks
- Grains
- Rice
- Beans
- Vegetables

SAINT PATRICK'S DAY CELEBRATION WITH MAGICAL HOMEBREWS

Chef Ryan Clay

Saturday, March 17, 2012

4 p.m. - 7 p.m.

\$59 - Class #346



Start your St. Patrick's Day celebrating off on the right foot with good home brews and good food!

- Homebrewed Drunkin' Meatballs
- Traditional Irish Potato Soup
- Creamy Cod Cobbler with Cheese Scone Topping
- Mustard Glazed Corned Beef Brisket
- Stuffed Chicken with Bacon & Cabbage
- Bailey's Irish Cream & Coffee Sabayon

PARIS IN THE SPRING



Grayson Bowman & Dennis Dragas

Sunday, March 18, 2012

1 p.m. - 4 p.m.

\$59 - Class #348

Enjoy the spring time foods and wine of this great French city and the surrounding countryside. There is nothing quite like it!

- Marinated Olives & Cheese Rounds
- Bouillabaisse
- Baby Greens with Pears & Creamy Blue Cheese Dressing
- Hanger Steak with Onion Jam & Green Bean Almandine
- Chicken a la Diable with Gratin Dauphinois
- Cherry Quarter Cake with Chocolate Sauce

FLOWER MAKING FOR CAKES 2 PART SERIES-MONDAY EVENINGS

HANDS-ON! LEVEL 2

Monday, March 19, 2012 & Monday, March 26, 2012

5:30 p.m. - 8 p.m.

\$39 for 2 nights - Class #350

Now that you know how to bake the proper cake and make icing, join us for the next level of cake decorating. Learn to make more detailed flowers and intricately designed cakes.

Night One: Before coming to class, whip up a recipe of flower icing and come to class to learn to make new flowers to put on your cake that you will finish on night two of this series. Be ready to tint your icing (or tint ahead). You will be shown how to make daisies, pansies, five-petal flowers, tiger lilies, petunias and roses. Don't forget the vines and leaves too!

Night Two: Bring the flowers you have made during the week. It is time to complete all of your flowers and apply more finishing techniques shown to you during the class.

- Fondant Rose
- Black-Eyed-Susan
- Dogwood

**Students please note: You may make a cake and ice a cake to apply your flowers to. This is optional and not required.

**Please note: There is going to be homework required for this class. The Kitchen Shoppe will provide a SMALL list of tools/equipment available for purchase at the store, during the time of enrollment. AFTER you have enrolled in the class, you will receive a 10 percent discount to apply toward purchases for the class.

PUP APPROVED-YUMMY DOG TREATS!

PARTIAL HANDS-ON!

Vivian Kline

Wednesday, March 21, 2012

6 p.m. - 8 p.m.

\$39 - Class #352

Your favorite pup will love you for learning to make these tasty treats for him or her. Come in and learn how to make 5 healthy, better for your pup, dog treats.

- Peanut Butter Dog Biscuits
- Chicken Jerky
- Pup Cakes
- Buster's Brownies
- Oat & Banana Cookies

A TUSCAN DINNER

COUPLES PARTIAL HANDS-ON!

Diana Albanese

Friday, March 23, 2012

6 p.m. - 9 p.m. 

\$130 per couple (2 people) - Class #354

Take an express trip to Florence this time of year and enjoy all the amenities, plus save on your Euros.

- Sautéed Scallops with Roasted Peppers & Garlic
- Risotto with Porcini Mushrooms
- Braised Lemon Chicken with Capers
- Tuscan Steak with Home Style Fries & Herbs
- Parmesan Spinach
- Almond & Anise Biscotti

SEAFOOD

Diana Albanese

Saturday, March 24, 2012

1 p.m. - 4 p.m. 

\$69 - Class #356

Great new ideas for seafood dishes that are "oh so good"!

- Honey Garlic Shrimp in Portobello Cups with Young Salad Greens
- Miso Marinated Salmon with Cucumber Relish
- Halibut Provencal Style
- Seafood Lasagna
- Herb Stuffed Fish Fillets Poached in Shiitake Broth
- Individual Lemon Trifle with Raspberries



HOW TO PAN SAUTÉ

Diana Albanese

Sunday, March 25, 2012

1 p.m. - 4 p.m. 

\$59 - Class #358

There's nothing faster than a great sauté prepared at home. Join Diana Albanese of La Cucina D'ana for this class and you'll have dinner on the table in 30 minutes.

- Sautéed Chicken Breasts with Artichokes & Mushrooms
- Pork Tenderloin with Hazelnuts & Balsamic Vinegar
- Steak with Red Wine Shallot Sauce
- Salmon with Asian Sauce
- Barley Risotto with Roasted Garlic
- Sautéed Escarole with Tomatoes & Sopressata
- Little Chocolate Cakes with Whipped Cream



EASTER CANDY

PARTIAL HANDS-ON!

Amber Clay

Wednesday, March 28, 2012

6 p.m. - 9 p.m.

\$59 - Class #360

The Easter Bunny has nothing on these sweet treats! We'll make some of our good, old, traditional stand-bys along with some new candies that will simply melt in your mouth.

****Students will get a box to take home with a sample of each recipe****

- Peanut Butter Eggs
- Coconut Eggs
- Homemade Marshmallow
- Tigers Butter
- Marbled Bark
- Chocolate Caramel Candy
- Stained Glass Marshmallow Candy
- Hard Candy with different flavors and colors
- Fudgy Chocolate Truffles
- Butterscotch Nut Fudge



REPEAT! BACK BY POPULAR DEMAND! STRUDEL WORKSHOP

PARTIAL HANDS-ON!

Arlene Ward

Thursday, March 29, 2012

6 p.m. - 9 p.m.

\$59 - Class #362

Is this a lost art? Hopefully not; let Arlene teach this neat dough to you. Time to keep alive the techniques that were once so important to us. Strudel is not that hard to handle, it just takes time and a little know how. Once you learn how to make the dough, the rest is easy sailing. Working in teams, each one will make a different type of strudel. You will pull and fill, bake and enjoy the labors of the day.

****Class size is limited**

- Apple Strudel
- Cheese Strudel
- Sour Cherry Strudel

SIMPLY SHRIMP

Arlene Ward

Friday, March 30, 2012

6 p.m. - 9 p.m. 

\$59 - Class #364

The desire for palatable dishes with style and flavor is still very much in demand. The need for less elaborate food is more compelling as busy households squeeze in a little extra time for entertaining with a style of my own, not classic, not funky, but definitely "right on" for today's living.

- Spring Green Pea Soup
- Cavatelli with Shrimp, Sun-dried Tomatoes & Shiitake Mushrooms
- Scallop & Shrimp Napoleon
- Spring Greens with Candied Fennel & Roasted Pecans
- Pineapple Nut Meringue Torte

PUFF PASTRY WORKSHOP

PARTIAL HANDS-ON!

Arlene Ward

Saturday, March 31, 2012

10 a.m. - 2 p.m.

\$59 - Class #366

The elegance of puff pastry has made this an untouchable product for many home cooks. Prepared by super chefs and pastry shops, the mystique of puff pastry frightens the most advanced cook. The only way to conquer this is to do it yourself. In class, you will prepare your own pastry to take home.

****Class size is limited**

April

MAKE & TAKE PIEROGIES

PARTIAL HANDS-ON!

Tracee Clepper

Monday, April 2, 2012

6 p.m. - 8 p.m.

\$49 - Class #368

Make and take home the holiday's best Pierogies made from scratch with a traditional potato filling, boiled and then sautéed in butter. This is a tasty side dish sure to please everyone.

- Pierogi Dough From Scratch
- Potato Filling

ANOTHER, ALL NEW SIMPLY FISH

Diane Phillips

Wed. April 4, 2012

6 p.m. - 9 p.m.

\$69 - Class #370



Join Diane as she takes us on another tour under the sea, and shows you how seafood at home can be simple, and stress free.

- "No filler" Crab Cakes with Remoulade Sauce
- Shrimp & Asparagus Risotto in the Pressure Cooker
- Pesto Glazed Cod on Garlic Mashed Potatoes
- Roasted Swordfish with Artichokes, Lemon & Parsley
- Field Green Salad with Roasted Apples, & Honey Dijon Vinaigrette
- Not Your Mama's Salmon Cakes with Lemon Veloute Sauce
- Baked Lemon Souffle Cakes with Blackberry Sauce

****Cookbooks will be available for autographing the evening of class; 10 percent student discount applies.**



MAKE YOUR OWN-FROM SCRATCH COOKING

PARTIAL HANDS-ON!

Amber Clay

Saturday, April 7, 2012

2 p.m. - 5 p.m.

\$59 - Class #376

Stop opening a bag or a box of those unhealthy, no taste processed foods. Making items from scratch does not have to be as hard, intimidating or time-consuming as you think!

- Basic Dough recipe: for bread or pizza
- Pasta Dough recipe: topped with an easy, basic cheese sauce from scratch
- Pie Dough: various ways to fill the crust
- Ground Burger: meatballs, hamburgers, meatloaf....
- Chicken: homemade chicken fingers
- Fresh Vegetables: new ideas on cooking techniques for fresh, not frozen vegetables

POULTRY 101

Kathleen Sanderson

Friday, April 13, 2012

6 p.m. - 9 p.m. 

\$59 - Class #378

- Thai Green Curry Coconut with Vegetables Cilantro Jasmine Rice
- Split Roasted Chicken Stuffed with Asiatoko, Artichokes & Roasted Red Pepper
- Sautéed Chicken Breast with Pomegranate Peppercorn Glaze
- Grilled Chimichurri Chicken Thighs
- Orange & Arugula Salad
- Croissant Bread Pudding with Caramel

PAN SAUCES FOR PASTA

Kathleen Sanderson

Saturday, April 14, 2012

10 a.m. - 1 p.m.

\$59 - Class #382

- Shiitake, Prosciutto & Arugula Sauce
- Roasted Tomato Sauce
- Pesto Sauce with Variations
- Pasta Carbonara-Updated
- Seasonal Salad
- Strawberries with Mascarpone
- Lemon Pistachio Biscotti

WINE TRIP ALL DAY FINGER LAKES TOUR



Dan Hoffman

Saturday, April 14, 2012

5:30 a.m. - 10 p.m.

Class #380

\$139.00 ea. Before March 1st.

\$149.00 each After March 1st.

\$129.00 each Group Rate 4+

Escape for the day to the crown jewel of wine regions on the East Coast. We will leisurely go from one winery to another with a stop for lunch and dinner. Whether you have been there countless times or it's your first time, this trip is the perfect get away: (Bully Hill, Dr. Franks, Hermann J. Weimer, Anthony Road)

Included:

- Full Hot Breakfast
- Packed Lunch
- Transportation
- Guided Tour
- Bus Driver Gratuity

Hermann J. Wiener
VINEYARD



ANTHONY ROAD
WINE COMPANY

UNION BLOCK
ITALIAN WINERY

Considerations:

This is an all day event where dinner and tastings are not included. In consideration of time restrictions and expediency tastings (Approx. \$20) are required to be paid before departure.

ONE CLASS=FIVE MEALS

Tammy Miller

Sunday, April 15, 2012

1 p.m. - 4 p.m. 

\$49 - Class #384

We know everyone is busy.... This class will give you a shopping list of pantry staples and groceries for these meals so you can shop for your family with ease. Taste these wonderful week night dinners and be prepared to make them for your family in a flash!

- Chicken Hot Dish
- Skillet Pizza Casserole
- Vegetable Pie
- Five-Ingredient Beef Stroganoff
- Seafood Stuffed Peppers
- Spinach, Strawberry & Brie Salad with Honey-Almond Vinaigrette

CURRY IN A HURRY!



Amber Clay

Wednesday, April 18, 2012

11 a.m. - 12:30 p.m.

\$25 - Class #386

New takes on curry dishes...

- Red Curry Shrimp Dumplings
- Beef & Pineapple Red Curry with Green Vegetable Curry
- Chocolate Chip Angel Food Cake

FOODS OF THE NEW AMERICAN KITCHEN WITH ROY PITZ BREWING COMPANY



Grayson Bowman

& Dennis Dragas

Fri.

April 20,

6 - 9 p.m.

\$59

Class #388



Come and enjoy this food and beer class with some of the new blends of food from the American kitchen paired with the tastiest beers of Roy Pitz Brewery. What a great combo!

- Three Potato Leek Soup with Gruyere Cheese & Homemade Croutons
- Butterhead Lettuce Salad with Warm Shrimp Vinaigrette
- Guinness Braised Short Ribs with Grain Mustard Mashed Potatoes
- Orecchiette Risotto with Country Ham, Peas & Goat Cheese
- Balsamic Marinated Hanger Steak with Sweet & Sour Green Beans
- Pecan Tart with Maple Cream





**KITCHEN SHOPPE OPEN HOUSE!
CELEBRATING 38 YEARS!**

**Saturday, April 21, 2012
9 a.m. - 5 p.m.**

FREE!

We are celebrating 38 years of business and would like to say Thank You to everyone who has made this possible. Join us on this fun-filled day, as we also honor all of our wonderful customers and their support over the years. This day of customer appreciation is jam-packed full of...

- Food Demonstrations
- Prizes & Giveaways!
- Try Me Stations
- Meet & Greet with Instructors
- Food Samples & Tastings

Bring your friends and family, no reservations needed! This is a great opportunity if you have never been to the Kitchen Shoppe to see how we can satisfy the wants and needs of every foodie! Hope to see you here!

Just two of many
Open House Specials

Santoku
\$59.99
~~\$99.99~~

Stove Top Smoker
\$39.99
~~\$69.99~~

One Day--- ONLY
While Supplies Last! Saturday, April 21st, 2012



CUSTOMER LOYALTY PROGRAM

Our Way of Saying "Thank-You"

Earn points toward Kitchen Shoppe cooking classes. Simply show your card before each purchase and start earning points. Ask for a "Customer Loyalty card." No forms to fill out.

INTRODUCTION TO VEGETABLE & FRUIT CARVING LEVEL 1

PARTIAL HANDS-ON!

Dr. Robert Weil, M.D.
Sunday, April 22, 2012
12:30 p.m. - 2:30 p.m.
\$49 - Class #390

Vegetable and Fruit Carving (VFC) is an important part of home entertainment and food presentation. Caterers frequently use intricate designs to enhance the appearance of their special dishes. For a busy home cook/parent, there is often not enough time to prepare elaborate carvings, such as flowers carved into watermelons that can take 30 minutes to many hours. For the majority of chefs, a VFC that takes less than 20 minutes to prepare is ideal. For young children, it is an excellent way to introduce them to fruits/vegetables, as well as encourage them to take an interest in these healthy foods. If carved attractively, they may even ask to eat the finished product! Integral to the art of VFC is the use of very sharp knives (caution is advised). Many food preparers don't understand the purpose of, or the need to use, a honing steel on a regular basis. This tool is critically important to keeping your cutlery operating most efficiently. Its proper use will be demonstrated. We'll also discuss why a high quality cutting board is mandatory.

- Apple Swan
- Banana Dachshund
- Carrot Flower
- Cucumber Chain Links
- Cucumber Fan
- Cucumber Shark
- Lemon Smiley Face
- Lemon V-Cut
- Radish Mouse
- Tomato Rose
- Zucchini Carrot Basket with Carrot Sticks

**Please note class size is limited!
**Please note class time!
**This class does not provide food. Please eat BEFORE coming to class.

VEGETABLE & FRUIT CARVINGS LEVEL 2 (VFC)

PARTIAL HANDS-ON!

Dr. Robert Weil, M.D.
Sunday, April 22, 2012
3 p.m. - 5 p.m.
\$49 - Class #392

**Students must have completed Level 1 (Introduction To Vegetable & Fruit Carving) prior to taking the Level 2 class. Vegetable and fruit carving (VFC) is an important part of home entertainment and food presentation. Caterers frequently use intricate designs to enhance the appearance of their special dishes. This 2-hour, level-2 class will build on the basic cuts of level 1 VFC and make more complex carvings.

- Cucumber Bucket
- Cucumber Leaf
- Apple Blowing Out Candles
- Eggplant Penguin
- Grapefruit Heart
- Kiwi Songbird
- Leek Bouquet
- Crying Orange
- Green Pepper Serving Bowl

**Please note class size is limited!
**Please note class time!
**This class does not provide food. Please eat BEFORE coming to class.

SPRING GREEN WITH MOOSEWOOD

David Hirsch
Fri. April 27
6 p.m. - 9 p.m.
BYOB
\$59 - Class #394

David is back by great demand! His menus and recipes are so popular he is back with more, straight from the cookbook Moosewood Restaurant Cooks for Health.

- Zuppa Verde-a Minestra with Escarole & Tomatoes
- Italian Tofu Spread with Toasted Almonds, Sun-dried Tomatoes & Basil
- Baby Greens with Avocado Citrus Dressing
- Greener Spanakopita-an updated Greek classic filo pastry
- Roasted Baby Artichokes with Lemon, Fennel & Balsamic Vinegar
- Silken Chocolate Pudding-smooth & very chocolatey with fresh berries

**Cookbooks will be available for autographing the evening of class; 10 percent student discount applies.



KNIFE SKILLS

PARTIAL HANDS-ON!

Ethan Hamme-Messermeister
Representative

Saturday, April 28 10 a.m. - 11:30 a.m.

\$20 - Class #396

Prepping fruits and vegetables with a chef's knife to achieve the right shape and size is essential to creating the proper presentation for your meals. Learn how to chop, slice and dice like a trained chef and add a decorative touch to your meal presentations. You will receive hands-on instruction on how to grip a fine German chef's knife like trained chefs and make all the basic preliminary cuts required to prep meals, plus a few classic cuts used in finer restaurants. Knives and tools will be provided for your hands-on experience.

**This class does not provide food. Please eat BEFORE coming to class.



TIME FOR TEA

Amber Clay & Joan Sunday
Sunday, April 29, 2012

1 p.m. - 4 p.m.

\$49 - Class #398

- Cold Cucumber Soup
- Savories: Italian Chop Salad In Shells, Mini Smoked Gouda Cheese Balls, Roasted Asparagus Wrapped In Prosciutto, Curried Chicken Salad Cups, Jarlsberg, Onion & Apple Canapes
- Scone: Traditional with Clotted Cream, Lemon & Jam
- Sweets: Strawberry Mousse Dessert Cups, Lemon Tea Cakes with Lavender, Butter Pecan Thumbprints

May

CUPCAKES FOR MOTHER'S DAY, SPRING & SUMMER

PARTIAL HANDS-ON!

Vivian Kline

Wednesday, May 2, 2012

6 p.m. - 8 p.m.

\$49 - Class #400

One batter and one icing, with 6 different styles for you to learn about. Your cupcakes will never look better! Come in to class and learn to use tips and other add-ons, to make some very creative cupcakes for Mother's Day, Spring and Summer! Yummy!

- Vanilla Cupcakes with Decorator Buttercream
- Ice Cream Cone Cupcake
- Five Petal Flower
- Surprise Inside Cupcake
- Large Rose
- Birds Nest & Eggs
- Decorating with Extras

ASIAN STREET FOOD

Hugh Carpenter

Friday, May 4, 2012

6 p.m. - 9 p.m.

\$65 - Class #402



Spain may pride itself on "tapas", but all across the vast expanse of Asia, street food has been raised to an art form. Walk down any street in China, Thailand, or Singapore, and you see vendors grilling meat on skewers, portable "soup kitchens" serving lemon grass scented coconut soup, and cooks pan-frying Pot Stickers on cast iron grills. Asian street foods are intensely flavored, quickly cooked, deeply satisfying, and easy to make. Hugh has been traveling extensively this year in China and Thailand and he returns for a class featuring some of Asia's most exciting street foods! Take this class and then return home to stage your own street food party!

- Singapore BBQ Chile Shrimp
- Vietnamese Submarine Sandwiches
- Shanghai Pot Stickers Glazed with Citrus & Ginger
- Beef Satay on Skewers with Classic Peanut Dipping Sauce
- Coconut-Chile-Shooters
- Wok Seared Vietnamese Lamb with Mint Wrapped in Lettuce
- Coconut Ice Cream

**Cookbooks will be available for autographing the evening of class; 10 percent student discount applies.

THAI COOKING MADE EASY

Hugh Carpenter

Saturday, May 5, 2012

5 p.m. - 8 p.m.

\$65 - Class #408

Hugh Carpenter has returned from his 8th visit to Thailand, carrying back wonderful recipes that he has incorporated in his cookbooks and when teaching his classes. All the ingredients for the following recipes are readily available and all the recipes are easy to prepare! The recipes are presented as a menu, but can easily be extracted to include them as an international style dinner.

- Stir Fried Lamb & Shredded Mint Wrapped in Lettuce (Larb)
- Papaya Pine Nut Salad with Jicama-Cucumber Crown
- Classic Green Curry Shrimp with Three Herbs served on Coconut Rice
- Banana Ice Cream with Chocolate Caramel

**Cookbooks will be available for autographing the evening of class; 10 percent student discount applies.



FAST PASTA SAUCES FOR GREAT ENTREES

Hugh Carpenter

Sunday, May 6, 2012

1 p.m. - 4 p.m.

\$65 - Class #410

This class is based on Hugh's best-selling cookbook, Hot Pasta. You will receive a list of great pasta sauces, all of which can be used interchangeably. The class features a selection of easy yet sophisticated pasta. Using a selection of high quality dried pastas, you will see how easy it is to make simple variations so that your favorite pasta recipes have a new twist.

- Fresh Pasta with Wild Mushroom Sauce
- Fusilli Pasta with Mussels, Tomatoes & Basil
- Thai Red Curry Pasta with Shrimp
- Penne Pasta in Green Peppercorn Sauce
- Bow Tie Pasta with Grilled Asparagus & Beef

**Cookbooks will be available for autographing the day of class; 10 percent student discount applies.



SAY CHEESE...

Amber Clay

Wednesday, May 9, 2012

11 a.m. - 12:30 p.m.

\$25 - Class #412

- Cheese Stuffed Portobellos
- Goat Cheese & Mushroom Stuffed Chicken Breasts with Shiitake Mushroom Sauce over Rice
- Cheesecake Stuffed Peaches



COUPLES IN THE ITALIAN KITCHEN-



Diana Albanese

Friday, May 11, 2012

6 p.m. - 9 p.m. 

\$130 per couple (2 people) - Class #414

Couples can cook together and enjoy this very special extravaganza for intimate occasions. Bring your favorite partner and join Diana Albanese of La Cucina D'ana for this exciting menu.

- Zuppa di Clams with Garlic Bread
- Penne with Vodka Sauce
- Chicken Saltimbocca
- Green Beans with Parmesan & Gremolata
- Caesar Salad with Fresh Homemade Croutons
- Farmhouse Pear Cake with Whipped Cream



FAST & FRESH

Diana Albanese

Saturday, May 12, 2012

10 a.m. - 1 p.m.

\$59 - Class #416

Watch and enjoy Diana Albanese cook up fast and fresh meals in less than 40 minutes with easy to find ingredients.

- Zucchini & Basil Cheese Melt Bruschetta
- Tomato & Herb topped Wild Salmon over Roasted Thin Potatoes
- Sautéed Chicken with Prosciutto & Orange Gremolata
- Pork Tenderloin Milanese with Tomato & Arugula Salad
- Shrimp with Tomatoes, Spinach & Parmesan Rice
- Double Chocolate Pudding with Whipped Cream

BEER TRIP

ALL DAY MICRO BREWERY TOUR

Saturday, May 12th, 2012

8 a.m. - 6 p.m. Class #414

\$99.00 ea. Before April 1st

\$109.00 each After April 1st.

\$89.00 each Group Rate 4+

This trip is an absolute blast and if you love beer or know someone that does, this is the trip. Bring your empty growler and your thirst this is a full day of Tastings and Tours. (Troegs, Victory, Boxcar)

Included:

- Full Hot Breakfast
- Transportation
- Guided Tour
- Tasting and Cheese Paring/Tour Troegs Brewery with Chris Trogner
- Tasting/Tour Boxcar Brewing
- Bus Driver Gratuity

Not Included:

Lunch on your own Victory Brewing



WINE TASTING CLASS WITH ACCOMPANYING TAPAS EXPLORING THE ART OF FOOD & WINE PAIRING



Chef James Lupia

Sunday, May 13, 2012

1 p.m. - 4 p.m.

\$69 - Class #418

Wine and food are natural companions. A carefully chosen wine can increase the appreciation of the food it accompanies. But are there any rules? What makes one wine the perfect accompaniment, while another falls short of the mark? In this delightful wine tasting class, Chef Lupia will pair 7 savory tapas, 1 sinfully rich chocolate dessert, and bring with him all the way from Brussels, a limited edition selection of artisanal crafted Belgian chocolates developed especially for wine-lovers. Note that this is a wine-tasting class with a selection of accompanying tasting dishes to highlight each wine.

- Rustic Tuscan Onion Olive Tart- Paired with Italian Prosecco
- Miniature Crispy Deviled Crab Cakes with Aioli-Paired with French Gamay
- Asparagus & Garlic Frittata Slices- Paired with South African Pinotage
- Grilled North African Chicken Strips- Paired with German Gewürztraminer
- Talapia with Olives, Pine Nuts & Wine- Paired with California Chardonnay
- Smoked Pork Loin in Ginger Marinade- Paired with Italian Tempranillo
- Grilled Peppery Steak Bruschetta with Roquefort Butter-Paired with Australian Cabernet Sauvignon
- Chocolate Decadence Cake- Paired with Orange Muscat
- Neuhaus Belgian Chocolate Wine-Lovers Assortment-Paired with Vintage Port



TWO CAN DINE-WITH 3 WINE FLIGHT!



Chef James Lupia

Monday, May 14, 2012

6 p.m. - 9 p.m.

\$69 for 2 people - Class # 420

OR

Tuesday, May 15, 2012

6 p.m. - 9 p.m.

\$69 for 2 people - Class #422

Reserve a place in this class and bring along a guest for FREE! Chef Lupia has created a menu to die for that's packed with goodness. With easy to make recipes that are a tasteful treat, you and your guest will enjoy a meal fit for a Prince without paying a King's ransom for the experience. Sign-up early for a class that's sure to be a quick sell-out!

- Vidalia Marinated Portobello Stuffed with Grilled Sweet Onion & Chorizo, Spinach Fresh Basil & Smoked Mozzarella
- "Blushing" Portuguese-style Crab Soup Kissed with Sweet Sherry & Parmesan
- Oven-baked Ziti Ratatouille with Red Wine Tomato Sauce & Fresh Italian Sausage
- Herb Crusted Smoked Pork Tenderloin with Port-soaked Saltanas, Porcini & Crimini Mushroom-scented Hunter's Sauce & Brown-Bacon Saffron Rice
- Market Garden Roasted Vegetables with Balsamic Glaze
- Chocolate Macadamia Cheesecake Bars

THE MAGIC OF RACHAEL RAY A LUNCH & LEARN INSPIRED BY THE CULINARY "DIVA OF DELIGHT"

Chef James Lupia

Wednesday, May 16, 2012

11 a.m. - 12:30 p.m.

\$39 - Class #424

Known for her simple and direct approach to good food that's not a chore to make, Rachael Ray proves that quick and easy recipes can be just as delightful and delicious as expensive, time-consuming and stress-filled ones. This lunch and learn class features a number of Rachael Ray-style recipes that you'll instantly fall in love with and return to make again and again.

- Ham & Asparagus Toasts with Spring-Fresh Arugula, Pear, Crumbled Gorgonzola & Walnut Salad
- Thai Chicken Wrap with Spicy Peanut Sauce Accompanied with Roasted Oven Fries with Sweet Paprika Butter
- Lemon Ginger Snap Cups

MY ITALIAN ROOTS-A CULINARY JOURNEY TO MAGICAL CUISINE OF ITALY

Chef James Lupia

Wednesday, May 16, 2012

6 p.m. - 9 p.m.

\$59 - Class #426

Living in Europe has given Chef Lupia the unique opportunity to study, observe and experience Italian Cuisine at its source. In this class you'll come face-to-face with the joy of authentic Italian cuisine in all its style, simplicity and flavor – Italy on a plate as you've never before experienced it.

- Oven-Roasted Charred Cherry Tomato Bruschetta with Prosciutto, Ricotta, Lemon & Parmesan
- Sicilian Crab Soup
- Pecorino Romano-Topped Baked Pasta e Fagioli al Forno with Cannellini Beans & Pancetta in a Bubbling Roman-Style White Wine Béchamel Sauce
- Red Wine Marinated Stuffed Flank Steak Filled with Prosciutto, Fontina & Basil Napped with Cabernet-Shallot Reduction
- Risotto Milanese with Marinated Tuscan-Style Vegetables
- Cognac & Bailey's Irish Cream Tiramisu



FROM MY KITCHEN IN TUSCANY

Chef James Lupia

Friday, May 18, 2012

11 a.m. - 12:30 p.m.

\$39 - Class #428

Frequent trips to Florence, the home of the Italian Renaissance, has given Chef Lupia a chance to become intimate with the food of Tuscany and his love for its cuisine continues to grow. Join us for a lunch and learn full of Tuscan delights.

- Spice-Rubbed Grilled Chicken & Shrimp Toscana on Tomato-Basil Bread Pudding with Lemony Garlic-seasoned Sauce alla Panchetta
- Loin of Pork Medici with Portobello Mushroom Sauce Fricassee, Asparagus/Parmesan Champagne Risotto with Olive & Sun-Dried Tomato Vegetables
- Amoretto & Orange Florentine-Style Panna Cotta with Dolce Orange Sauce & White Chocolate & Almond Topped Chocolate Raspberry Torta Bars

A FOOD & WINE CELEBRATION DINNER-A KITCHEN SHOPPE FOOD & WINE EVENT



Chef James Lupia

Friday, May 18, 2012

6 p.m. - 9 p.m.

\$69 - Class #430

Chef Lupia's food and wine paring classes are always a delight. Enjoy an evening of great food, uncomplicated recipes, helpful techniques and, of course, a delightful selection of wines paired to accompany your meal.

- Cheese-Topped Three-Onion, Mushroom, Prosciutto & Italian Sausage Tart
- Brandied Shrimp & Sweet Corn & Sun Dried Tomato Bisque
- Fresh Grape & Arugula Salad with Apricot Glazed Grilled Chicken Tossed with Chardonnay & Mustard Vinaigrette
- Beefy Beer Braised Short Ribs with Garlic, Ginger, Hoisin & Sesame Snow Peas
- Bubbling Garlic-Laced Savoy Cabbage-Potato Gratin with Porcini & Crispy Pancetta Topped with Molten Cheese
- Savannah Chocolate Cake with Hot Fudge Sauce

PERFECT PIZZA, STROMBOLI & CALZONE-TIPS, TECHNIQUES & SECRETS FOR SUCCESS

PARTIAL HANDS-ON!

Chef James Lupia

Saturday, May 19, 2012

9 a.m. - 12 p.m.

\$59 - Class #432

Perfect pizza, savory stromboli and crusty, cheesy calzone aren't difficult to make when you know the tips, tricks and secrets. Chef Lupia will show you how fun and easy it can be.

- Perfect Pizza Dough with Herbal and Semolina Variations
- Classic Perfect Pizza with Fresh Mozzarella, Basil & Tomato
- Perfect Meat lovers Pizza
- Perfect 4 Cheese Pizza
- Perfect Thai-style Chicken Pizza
- Perfect BBQ-style Pizza
- Perfect Buffalo Wing & Blue Cheese Calzone
- Perfect Meat lovers Italian Deli-stuffed Stromboli





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- Evening Hospitality Reception (Days Vary)



ASK FOR SPECIAL KITCHEN SHOPPE COOKING SCHOOL RATE

COOKING LIKE BOBBY FLAY

PARTIAL **HANDS-ON!**

Chef James Lupia
Saturday, May 19, 2012
1 p.m. - 4 p.m.
\$59 - Class #434

Gutsy, flavorful, brash and bold, the food and style of Bobby Flay seizes your taste buds and takes no prisoners! How does he do it? What makes the Bobby Flay experience unique and special. It's a style Chef Lupia has always agreed with and often takes advantage of when preparing his own food. This workshop features a number of Flay-style recipes that will take you on a new and bold path when working in your own kitchen.

- Flay-style Champagne Cocktail
- Three-Cheese Chorizo & Green Onion Tart with Jalapeno Pesto Drizzle
- Hot Smoked Salmon & Japanese Soba Noodles with Salad of Apples, Dried Cherries, Hazelnuts & Greens Tossed with Apple Cider Vinaigrette
- Brined Pork Loin with Molasses-Mustard Glaze, Sour Mash Whisky Sauce & Quick Homemade Apple Butter Roasted Brussels Sprouts & Baby Yukon Gold Potatoes with Crispy Pancetta
- Toasted Couscous with Vegetables & Lemon-Balsamic Vinaigrette
- Rum Raisin Cupcakes with Rum Raisin Buttercream



A TASTE OF THE SOUTH-FOODS OF THE LOW COUNTRY

Grayson Bowman & Dennis Dragas
Sunday, May 20, 2012
1 p.m. - 4 p.m. **BYOB**
\$59 - Class #436

What better foods to enjoy than the Spring-time foods of Charleston and Savannah. Real deep south home cookin' at its finest.

- Ham Chowder
- Savannah Red Rice
- Creamy Grits with Shrimp, Scallops, Sausage & Ham
- Grilled Beef Tenderloin with Brandied Chevre & Sweet Potato Casserole
- Pan Roasted Wahoo with Bacon & Corn Stew
- Praline Cheesecake with Caramel Sauce

MEMPHIS IN MAY

Chef Ryan Clay
Friday, May 25, 2012
6 p.m. - 9 p.m. **BYOB**
\$59 - Class #438

BBQ Southern foods, just in time for picnic season and summertime fun! Yummy!

- Memphis Style BBQ Ribs
- Pulled Pork on Fresh Rosemary Rolls
- Cajun Catfish
- Shrimp & Tasso Jambalaya
- Southern Style Coleslaw
- Sausage Stuffing
- Old Fashioned Peach Cobbler with Ice Cream

June

COUPLES IN THE KITCHEN

COUPLES PARTIAL HANDS-ON!

Diana Albanese
Friday, June 1, 2012
6 p.m. - 9 p.m. **BYOB**
\$130 per couple (2 people) - Class #440

What's better than cooking with your favorite love? Join Diana Albanese for a social evening that will bring out the best in you and your partner.

- Shrimp Stuffed with Crabmeat
- Hanger Steak with Mushroom Ragù
- Basil Mashed Potatoes with Herbed Potato Chips
- Stuffed Peppers with Zucchini & Parmesan Cheese
- Endive Salad with Arugula, Red Onion, & Warm Tomato Dressing
- Belgium Chocolate Crepes with Vanilla Bean Ice Cream & Berries

HORS D'OEUVRES ON THE GRILL

Diana Albanese
Saturday, June 2, 2012
12 p.m. - 3 p.m. **BYOB**
\$59 - Class #442

Bring out more flavors this summer and grill your hors d'oeuvres for easy entertaining.

- Grilled Mozzarella & Sun Dried Tomato Skewers
- Grilled Steak Au Poivre Bruschetta
- Grilled Clam Casino Teriyaki Style
- Grilled Chicken Wings with Ancho-Apricot Barbecue Sauce
- Grilled Vegetables Salsa in Toasted Corn Cups
- Grilled Tuna with Bacon & Avocado & Wasabi Mayonnaise

NATIONAL SEAFOOD MONTH

Chef Ryan Clay
Sunday, June 3, 2012
1 p.m. - 4 p.m. **BYOB**
\$59 - Class #444

New and delicious ways with seafood! De-mystify any and all worries about proper purchasing, storage and preparation of fish and seafood.

- Sautéed Calamari Salad with Fresh Seasonal Vegetables
- Pan-Fried Seafood & Rice Cakes
- Grilled Tuna with Asian Sesame Mayonnaise
- Lemon Swordfish with Scallop & Lump Crab Herbed Rice
- Maryland Style Vegetables
- Chocolate Mousse Filled Crepes with Strawberries



HOW CORNY...

Amber Clay

Wednesday, June 6, 2012

11 a.m. - 12:30 p.m.

\$25 - Class #446

'Tis the season, new ways with corn as our main ingredient.

- Corn & Ham Chowder
- Corny Sammies: Crab & Corn Melts with Homemade Potato Wedges
- Fresh Fruit with Creme Brûlée Ice Cream

Attend cooking class and receive a

10% Discount

on non-sale merchandise

STRETCHING & SHAPING PIZZA & MOZZARELLA

PARTIAL HANDS-ON!

Mary Karlin

Friday, June 8

5:30 - 9:30 p.m.

\$79 - Class #448



**Please note class size is limited!

What a perfect combination! Learn to make delicious pizza AND fresh mozzarella in one class! You'll stretch, shape and then enjoy baked and grilled pizzas topped with your own handmade mozzarella.

- Make basic pizza dough
- Stretch & shape Mozzarella from ready made curds
- Make simple Mozzarella from whole cow's milk
- Stretch & shape pizzas:
- Make & bake pizza: Topped with Pesto, Italian Sausage & Fresh Mozzarella
- Make & grill pizza: Topped with Brew-braised Mushrooms, Onion Jam & Fresh Mozzarella
- Simple Seasonal Greens Salad to accompany

**Cookbooks will be available for autographing the evening of class; 10 percent student discount applies.

BEGINNERS CHEESE MAKING: FRESH CHEESE WORKSHOP REPEAT! BACK BY POPULAR DEMAND!



PARTIAL HANDS-ON!

Mary Karlin

Saturday, June 9, 2012

12 p.m. - 4 p.m.

\$79 - Class #450

**Please note class size is limited!

De-mystify cheese making! Learn the foundational basics of cheese making and ways to use fresh cheeses from Chef Instructor and cookbook author Mary Karlin. Mary will share tips from her new book, Artisan Cheese Making At Home. Students will taste cheeses that have been made ahead and then discuss the styles and flavors. Working in teams, students will make all four cheeses to take home and share with friends and family.

- Panir-From India: a dense, firm cow's milk cheese
- Mascarpone-From Italy: the unctuous filling in Tiramisu
- Ricotta-From Italy: the creamy, mild cow's milk cheese
- Chevre-From France: the soft, tangy, goats milk cheese

**This class does not provide food. Please eat BEFORE coming to class.

**Cookbooks will be available for autographing the day of class; 10 percent student discount applies.



CHEESE MAKING PART 2

PARTIAL HANDS-ON!

Mary Karlin

Sunday, June 10, 2012

12 p.m. - 4 p.m.

\$79 - Class #452

**Please note class size is limited!

Ready to take your cheese making to the next step? If you've made some fresh cheeses and want to explore a bit more, this class is for you! Join Chef Instructor and cookbook author, Mary Karlin, for a workshop focused on a few of your favorite cheeses. Mary will share tips from her book, Artisan Cheese Making At Home, by Ten Speed Press, including some shaping, and curing techniques built on the foundational basics of cheese making. Students will sample made ahead cheeses, then discuss the styles and flavors. Students will work in teams to make all of the cheeses, then share what they've made to take home. Some cheeses will be finished at home. Previous cheese making experience is recommended.

- Feta (goat)
- Dill Havarti (cow)
- Plain Jack (cow)
- Blue Jack (cow)
- Jalapeno Curds (cow)

**This class does not provide food. Please eat BEFORE coming to class.

**Cookbooks will be available for autographing the day of class; 10 percent student discount applies.

FLAVORFUL TREATS FROM THE BACKYARD GRILL WITH CALIFORNIA WINES



Grayson Bowman & Dennis Dragas

Friday, June 15, 2012

6 p.m. - 9 p.m.

\$59 - Class #456

Come and enjoy the tasty foods you can make right in your own backyard and pair them with great California wines. An unbeatable pair!

- Tortilla Chip Encrusted Chicken Over A Herb Romaine Salad
- Cajun Halibut with Praline Sauce & Dirty Rice
- Shrimp Skewers with Cilantro Pesto Over Cheddar Polenta
- Florentine Style Strip Steaks with Grilled Red Potatoes
- Mojo Brined Pork Chops with Apple Salsa
- Triple Berry Cobbler



SUMMER MAGIC

Chef Ryan Clay

Saturday, June 16, 2012

4 p.m. - 7 p.m. 

\$59 - Class #458

Enjoy the summer bounty with these wonderful, mouthwatering dishes.

- Arugula with Fresh Fruit & Mandarin Vinaigrette
- Carrot & Broccoli Soup with Scallops
- Fresh Herb Crusted Half Chicken with Wild Mushroom Mashed Potatoes & Balsamic Braised Summer Vegetables
- Italiano Burger with Pancetta, Topped with Fresh Mozzarella & a Side Of Spicy Sriracha & Sambal Coleslaw
- Grand Marnier Macerated Strawberries with Vanilla Bean Whipped Cream over Pound Cake

FOODS FOR KAYAKING & OTHER OUTDOOR SPORTS PLUS PADDLING ON THE LETORT

Tracee Clepper

Saturday, June 23, 2012

(Rain date Sunday, June 24, 2012)

**Must be available for rain date, no refunds or transfers will be issued!

11 a.m. - 3 p.m.

\$59 - Class #460

All ages and skill-levels welcome!

Every outdoor adventure deserves good food that is portable. Recipes and secrets of making gourmet foods for those on-the-go will be demonstrated and enjoyed. Then all students will go down to the meadow for a 20-minute paddle on the beautiful Letort Stream. If you have a boat, please bring it with a pick-up vehicle. Boats will be supplied to those who do not have one and want to see what kayaking is all about. (Limited boats available) Please let us know at the time of registration if you have a boat.

Breakfast:

- Made-to-order Baggy Omelet
- Baked Sausage Sticks with Lyles Golden Syrup
- Texas Toast Rafts with Jelly Cheese Filling

On The Float:

- Maple Apple Chips
- Fruit, Ham & Apple Stacks
- Banana Coconut Paddles
- Crunchy Dirt Balls

After The Float:

- Vegetable Corn Boat
- Spiced Potato Boat a la Salad
- Flakey Skewered Apple Sausage with Honey Dipping Sauce
- Vanilla Rice Pudding with Raisins



August

DEHYDRATING FRUITS, VEGETABLES & MORE!

PARTIAL HANDS-ON!

Tracee Clepper

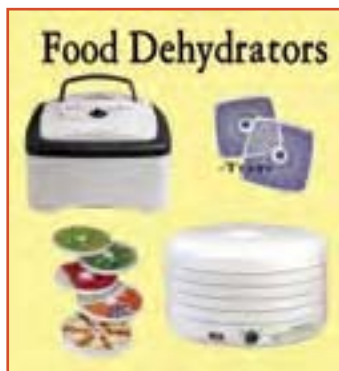
Monday, August 13, 2012

6 p.m. - 8 p.m.

\$39 - Class #470

All ages and skill levels welcome! Learn the skills to dehydrate fruit, vegetables, meats and more... Then use the finished foods in a variety of recipes. Dehydrating saves time and money, retains flavor for years and uses less space than canning!

**This class does not provide food. Please eat BEFORE coming to class.



MAKE THE MOST OF THE HARVEST WATER BATH CANNING

PARTIAL HANDS-ON!

Tracee Clepper

Monday, August 20, 2012

6 p.m. - 8 p.m.

\$39 - Class #472

Preserve the bounty of your garden's fruits and vegetables by canning them as they are picked. Bring your in-season fruits and vegetables to class and take home completed canned items. Each student will bring the foods they wish to preserve along with pint jars, lids and rings to preserve their foods. We supply the pantry ingredients, equipment and recipes. Please bring an ample amount of food to preserve, such as:

- Cucumbers for pickles
- Tomatoes-whole or for salsa
- Cucumber or Zucchini & Onions with Peppers for relish

**This class does not provide food. Please eat BEFORE coming to class.

CAR SHOW COOKIN'

Amber Clay

Friday, August 24, 2012

6 p.m. - 9 p.m. 

\$69 Original Price

\$59 Car Show Special price - Class #474

Cruise on in to the Kitchen Shoppe and park your wheels for a few hours of fun, and tasty foods.

- "Jacked Up" Crab Cakes with Roasted Garlic Dipping Sauce
- V6 Onion Soup with Standard Feature Cheesey Croutons
- "Tuned Up" Pepper Encrusted Ahi Tuna Salad with Wasabi Vinaigrette
- V8 Marinated Flank Steak with Parmesan "Rimmed" Potato Cups
- "Tanked Up" Pork Tenderloins (Stuffed with Feta, Sun-dried Tomatoes & Mushrooms) Over "Fully Loaded" Pasta with Seasonal Vegetables
- Show Stopping, Award Winning "Basic" Cheesecake with Super Slick Chocolate Ganache

MAKE THE MOST OF THE HARVEST PRESSURE CANNING

PARTIAL HANDS-ON!

Tracee Clepper

Monday, August 27, 2012

6 p.m. - 9 p.m.

\$39 - Class #478

Preserving the bounty of the vegetable garden may mean more than just water bath canning. Low acid foods require the pressure canning method for safe food preservation. Students should bring the vegetables to class they wish to pressure can along with pint jars, lids and rings. Students will take home their finished items. We supply the pantry ingredients, equipment and recipes. Please bring an ample amount of food to preserve, such as:

- Mixed Vegetables: Carrots, Potatoes, Celery, Onions & Peppers
- Green or Waxed Beans
- Apples for sauce or filling mix
- Tomatoes, Onions & Peppers for a red sauce

**This class does not provide food. Please eat BEFORE coming to class.



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Summer Series



Ages 6-14 years old

PERFECT PIE

Amber Clay

Tuesday, July 10, 2012

10 a.m. - 11:30 a.m.

\$20 - Class #462

One dough and two fillings is the start to some great fun and food! Roll out a basic pie dough and learn how to make a sweet filling, **Quick Key Lime Mousse**, for a dessert, and a savory **Chicken Pot Pie** filling ready in time for lunch or dinner.

PASS THE PASTA PLEASE!

Amber Clay

Tuesday, July 17, 2012

10 a.m. - 11:30 a.m.

\$20 - Class #464

Today you will take **Homemade Pasta Dough** and run it through our pasta machines for some delicious fresh pasta. Chef Amber will have the perfect marinara sauce to pour over **Homemade Traditional Italian Meatballs**, made by you!

GOOD FOOD FAST!

Amber Clay

Tuesday, July 24, 2012

10 a.m. - 11:30 a.m.

\$20 - Class #466

Let's re-create one of our favorite fast foods, but in a healthier way! The ever popular **Chicken Nuggets (in panko and baked, not fried)** and **French Fries (baked not fried)**. This make and create menu will let you customize your meal and whip up a dipping sauce of your choice. Yummy!

MYSTERY MENU!

Amber Clay

Tuesday, July 31, 2012

10 a.m. - 11:30 a.m.

\$20 - Class #468

Today's menu provides a little mystery to our day. The mystery is not what the final item will be, but the ingredients you combine to make it. That's right, make and create your own **Hamburger (with all the extras to go along)**, and **Twice Baked Potato of the Day, filled your way**. Choose from our wide selection of pantry ingredients for some new and creative ways to take these ordinary foods and make them sizzle!

KID'S Cooking Camp

Ages 6-14 years old

Amber Clay

Monday, June 11, 2012

to Friday, June 15, 2012

10 a.m. - 12 p.m. each day

\$175 for 5 days - Class #454

This is the best kids camp yet! A TWO for one deal! This week we are going to get to make a recipe from scratch, BEFORE we put it to use in a recipe used by one of our favorite Food Network Stars! Wow what a great way to get in the best of both cooking worlds.



Monday:

- **Homemade Pasta Dough**, used to make: Chicken Piccata Pasta Toss (Rachael Ray)

Tuesday:

- **Homemade Pizza Dough**, used to make: Pizza Pockets (Giada De Laurentiis)

Wednesday:

- **Homemade Pie Dough**, used to make: Individual Chicken Pot Pies (The Neelys)

Thursday:

- **Homemade Pastry Day**, used to make: Cookies & Desserts for Iron Chef Friday

Friday:

- **IRON CHEF COMPETITION!!** Let the games begin... Time to bring all of our days together for this always exciting event!



UNDERAGE DRIVERS

(6-14 YEARS OLD, NO ADULT)

Amber Clay

Saturday, August 25, 2012

11 a.m. - 1 p.m.

\$39 Original Price

\$29 Car Show Special Price - Class #476

Drive in to the Kitchen Shoppe with your young aspiring chef, and let them assemble and manufacture some great food!

- "Paint" & Detail Your Own Customized Cut-out Car Cookie
- "Carberator" Carbonara (fresh, homemade pasta dough tossed cream sauce and contains bacon products)
- Hot Rod Hot Dogs
- White Walled Pizza



16

BIG HANDS LITTLE HANDS

Ages 4-7 years old (1 Adult and 1 Child)

MINI ME!

Amber Clay

Saturday, March 10, 2012

9 a.m. - 10:30 a.m.

\$35 per team - Class #334

Small versions of big foods! Today we are going to whip up **Mini Lemon-Filled Vanilla Cakes, Baby Cheesecakes & Bite-Sized Mini Chocolate Chip Cookies.**

EASTER TREATS & SWEETS

Amber Clay

Saturday, April 7, 2012

9 a.m. - 10:30 a.m.

\$35 per team - Class #372

Easter is almost here....Time to prepare the last minute Easter delights together

- **Orange Sticky Rolls with Orange Glaze** for breakfast....
- **Nonpareils** for the Easter basket....
- **6 Extra Large Eggs** to color for the Easter Bunny to hide....

HAPPY MOTHER'S DAY!

Amber Clay

Saturday, May 5, 2012

9 a.m. - 10:30 a.m.

\$35 per team - Class #404

The day to honor our favorite MOM! Let's treat mom to a whole day of her favorite things. She will enjoy a delicious breakfast of **Homemade Waffles with Lyle's Golden Syrup** drizzled over the top, a small bouquet of **Edible Flowers**, and a mystery box of **Chocolate Treats!**

TWEENS CLASSES

Ages 8-12 years old No Adult

RACHAEL RAY ALL THE WAY!

Amber Clay

Saturday, March 10, 2012

11 a.m. - 1 p.m.

\$30 - Class #336

Today we are going to try to re-create TWO of Rachael Ray's easy and tasty recipes! Let's get a complete meal together with **Chicken and Dumplings, Fresh Greens Salad** (made by Chef Amber), and **Super Stuffed Baked Apples with Whipped Cream.**

EASTER MADE EASY!

Amber Clay

Saturday, April 7, 2012

11 a.m. - 1 p.m.

\$30 - Class #374

Now you can help to put a great Easter meal on the table. Chef Amber will work on the **Easter Ham**, while you help to create the side dishes. **Mashed Potatoes of the Day, Ranch Style Oven Roasted Vegetables**, and don't forget dessert, **Sour Cream Lemon Pound Cake with Sour Cherries.**

MOTHER'S DAY MADNESS!

Amber Clay

Saturday, May 5, 2012

11 a.m. - 1 p.m.

\$30 - Class #406

Mom deserves only the best when it comes to EVERYTHING, especially a good breakfast to get her special day started off just right! Let's treat mom to a breakfast of **Baked Cheesy Egg Cups, Ham Loaf and Cinnamon Streusel Muffins.** Such a delight!

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SPRING/SUMMER 2012 ISSUE



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