

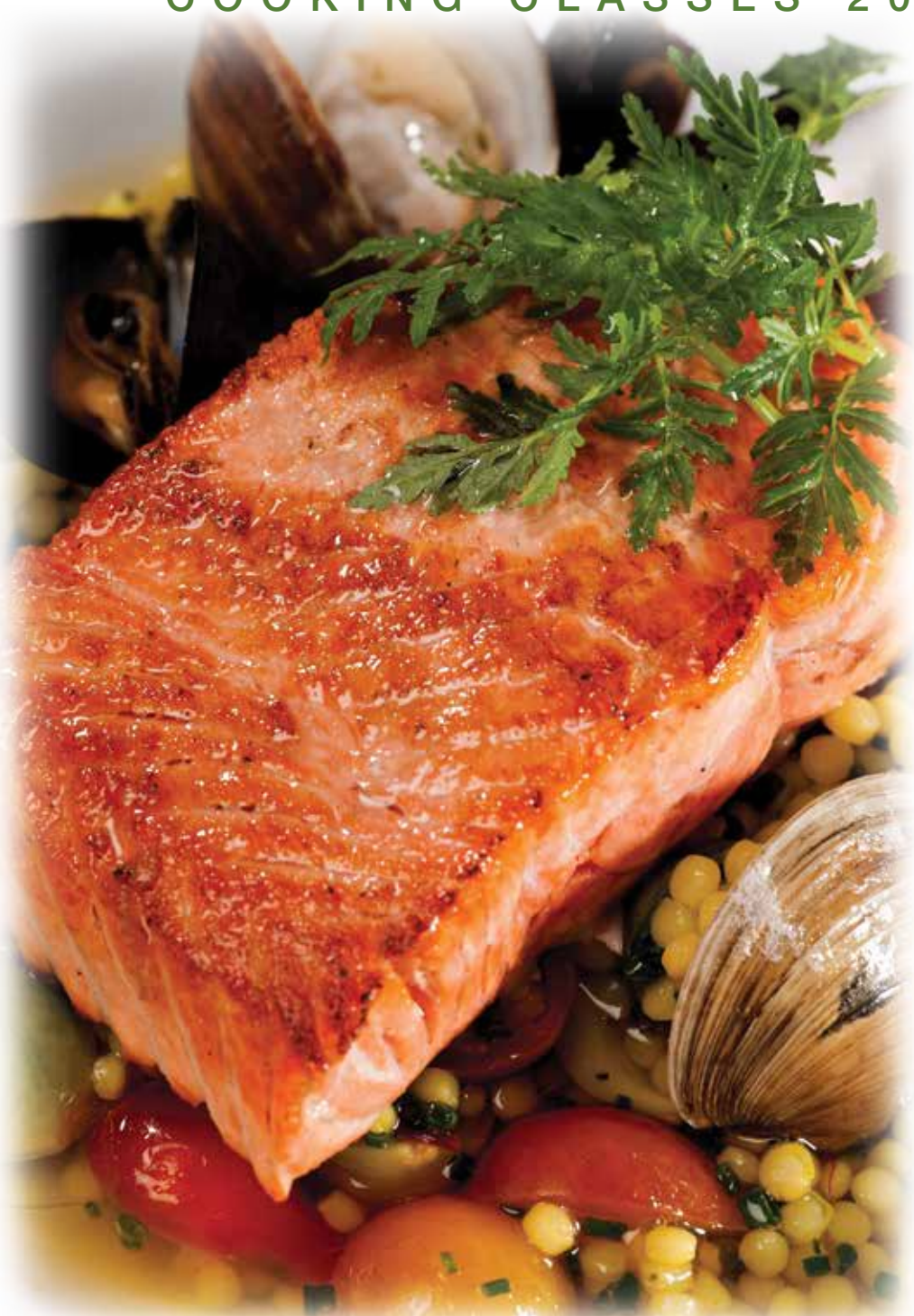
Fall/Winter 2012-2013 ISSUE



# the Kitchen Shoppe, inc.

AND COOKING SCHOOL SINCE 1974

COOKING CLASSES 2012 - 2013



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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

**Hands-On Experience:**  
Seating for 15-32 guests

**Demonstration Lunch:**  
Seating for 30-50 guests

**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
Bring a Friend	Tues., Sept. 11	6-9 p.m.	\$59/2	500	4
Herb & Spice	Sat., Sept. 15	1-4 p.m.	\$49	502	4
Bring a Friend	Tues., Sept. 18	6-9 p.m.	\$59/2	504	4
Culinary Expression	Fri., Sept. 21	6-9 p.m.	\$59	506	4
Nice 'n Easy	Sun., Oct. 7	1-4 p.m.	\$59	516	5
Italian Soups 'n Breads	Sat., Oct. 13	10-1 p.m.	\$59	524	5
Bosler Library	Sun., Oct. 14	1-4 p.m.	\$75	526	5
Make 'n Bake Pastas	Sat., Oct. 20	10-1 p.m.	\$49	534	6
Do Ahead Holiday	Sun., Oct. 21	1-4 p.m.	\$59	538	6
David's Favorite Moosewood	Fri., Oct. 26	6-9 p.m.	\$59	542	6
Doing Time w/ a Legend	Wed., Oct. 31	6-9 p.m.	\$59/69	554	7
Is it Soup Yet?	Sat., Nov. 3	9-12 p.m.	\$49/59	560	7
Cozy Italian Kitchen	Sat., Nov. 3	1-4 p.m.	\$49/59	562	8
Harvest Bistro Dinner	Sun., Nov. 11	12-3 p.m.	\$59	576	9
Fast & Fab Hors d'oeuvres	Fri., Nov. 16	6-9 p.m.	\$59	584	9
New Orleans Style Brunch	Sun., Nov. 18	12-3 p.m.	\$59	590	12
Steak Around World	Fri., Nov. 30	6-9 p.m.	\$59	594	12
Breakfast/Brunch Holidays	Sat., Dec. 1	10-1 p.m.	\$49	596	12
Updating the Classics	Fri., Dec. 14	6-9 p.m.	\$59	612	13
Cookie Tray Treats	Sat., Dec. 15	10-1 p.m.	\$59	614	13
Feast of Seven Fishes	Tues., Dec. 18	6-9 p.m.	\$59	618	13
Do Ahead Hors d'oeuvres	Wed., Dec. 19	11-2 p.m.	\$59	620	14
Do Ahead Brunch	Sat., Jan. 12	10-1 p.m.	\$49	632	14
Do Ahead Dinner	Sun., Jan. 13	12-3 p.m.	\$59	634	14
Seafood with Style	Fri., Jan. 18	6-9 p.m.	\$59	638	15
Winter Soups	Sat., Jan. 19	11-2 p.m.	\$59	640	15
A Fireside Tea	Sun., Jan. 20	1-4 p.m.	\$49	642	15
Stove Top Smoker	Fri., Jan. 25	6-9 p.m.	\$49	644	15
Amber Waves of Grain	Sat., Jan. 26	1-4 p.m.	\$49	646	15
Meatless Monday	Mon., Jan. 28	6-7:30 p.m.	\$25	650	15
Restaurant Style Seafood	Tues., Feb. 5	6-9 p.m.	\$49	660	16
Smoking/BBQ	Sat., Feb. 9	9-12 p.m.	\$69	666	16
Brining Makes it Better	Sat., Feb. 9	1-4 p.m.	\$75	668	16
Perfect Risotto	Sat., Feb. 16	10-1 p.m.	\$59	674	17
For Cod & Country	Fri., Feb. 22	6-9 p.m.	\$59	680	17
Comforting Winter Veggies	Sat., Feb. 23	1-4 p.m.	\$49	682	17
Diabetic Nutrition Class	Sun., Feb. 24	1-4 p.m.	\$49	684	17
Meatless Monday	Mon., Feb. 25	6-7:30 p.m.	\$25	686	18
Girls' Nite "In"	Thurs., Feb. 28	6-9 p.m.	\$49	690	18

## Hands-On Classes

Title	Date	Time	Fee	Class	Page
Going Bananas	Sat., Sept. 29	1-3 p.m.	\$45	510	4
Beginner Cake Decorating	Mon., Oct. 1 & 8	5:30-8 p.m.	\$39/series	512	4
Harvest Desserts	Wed., Oct. 10	6-9 p.m.	\$49	518	5
Pie Perfect	Thurs., Oct. 11	10-1 p.m.	\$49	520	5
Flower Making 2-part series	Mon., Oct. 15 & 22	5:30-8 p.m.	\$39/series	528	5
Knife Skills	Sun., Nov. 4	1-2:30 p.m.	\$20	564	8
Cupcakes	Wed., Nov. 14	6-8 p.m.	\$45	582	9
Strudel Workshop	Sat., Nov. 17	1-4 p.m.	\$59	588	12
Pumpkin Roll	Mon., Nov. 19	6-8 p.m.	\$45	592	12
Lemon-icious	Sun., Dec. 2	1-3 p.m.	\$45	598	12
Holiday Perogies	Wed., Dec. 5	6-8 p.m.	\$45	600	13
Candy	Tues., Dec. 11	6-8 p.m.	\$ 45	608	13
Dog Treats II	Sun., Jan. 6	1-3 p.m.	\$45	626	14
Gnocchi	Wed., Jan. 16	6-8 p.m.	\$45	636	15
Food Processor	Sun., Jan 27	1-3 p.m.	\$45	648	15
Whoopie Pies	Sun., Feb. 3	1-3 p.m.	\$45	658	16
Pressure Cooking	Sun., Feb. 17	1-3 p.m.	\$45	676	17
Ravioli	Wed., Feb. 27	6-8 p.m.	\$45	688	18



**Title Date Time Fee Class Page**

**Food & Wine Classes**

Partners in Crime	Sun., Oct. 28	1-4 p.m.	\$65/\$75	548	7
Secrets of Great Chefs	Fri., Feb. 8	6-9 p.m.	\$99	664	16

**3-Wine Flight Classes**

You Can Dine	Mon., Oct. 29	6-9 p.m.	\$49	550	7
You Can Dine	Tues., Oct. 30	6-9 p.m.	\$49	552	7
Man of La Mancha	Fri., Nov. 2	6-9 p.m.	\$59/69	558	7
Taste of Mexico	Fri., Nov. 9	6-9 p.m.	\$59	568	8
Christmas Eve	Fri., Dec. 7	6-9 p.m.	\$59	602	13
Winter Delight	Sun., Dec. 16	1-4 p.m.	\$59	616	13
Academy Awards	Fri., Feb. 1	6-9 p.m.	\$59	652	16

**Food & Beer Classes**

Celebrate Octoberfest	Fri., Oct. 5	6-9 p.m.	\$59	514	4
Cooking w/ Homebrew	Sun., Feb. 10	1-4 p.m.	\$59	670	17

**Lunch & Learn**

Meatless Mondays	Mon., Sept. 24	11-12:30 p.m.	\$25	508	4
Classic Seafood	Tues., Oct. 16	11-1:00 p.m.	\$39	530	5
Lunch by the Sea	Wed., Oct. 24	11-12:30 p.m.	\$30	540	6
Little Paris Kitchen	Fri., Nov. 2	11-12:30 p.m.	\$39/\$49	556	7
It's All About the Tea	Wed., Nov. 7	11-12:30 p.m.	\$30	566	8
Meatless Monday	Mon., Nov. 12	11-12:30 p.m.	\$25	578	9
New Wave Shellfish	Tues., Nov. 13	11-1:00 p.m.	\$39	580	9
Special Holiday Luncheon	Wed., Dec. 12	11-12:30 p.m.	\$30	610	13
A Simple, Yet Elegant	Wed., Jan. 9	11-12:30 p.m.	\$30	628	14
A Tuscan Table of Delights	Fri., Feb. 8	11-12:30 p.m.	\$45	662	16
It's the Creamiest	Wed., Feb. 20	11-12:30 p.m.	\$30	678	17

**Couples Cooking Classes**

Steak House Classics	Fri., Oct. 12	6-9 p.m.	\$130/2	522	5
Date Night in Italy	Sat., Oct. 20	5-8 p.m.	\$130/2	536	6
There's a Tuscan in Kitchen	Sat., Nov. 10	6-9 p.m.	\$130/2	574	8
Italian Surf & Turf	Fri., Jan. 11	6-9 p.m.	\$130/2	630	14
Be My Valentine	Fri., Feb. 15	6-9 p.m.	\$130/2	672	17

**Bus Trips**

Wine Trip	Fri., Oct. 19	7:30 a.m.-6 p.m.	\$89/\$99	532	6
Beer Trip	Sat., Nov. 17	7 a.m.-6 p.m.	\$99/\$109	586	9

**Big Hands/Little Hands**

(1 Adult & 1 Child Ages 4-7)

Halloween Treats!	Sat., Oct. 27	10-12 p.m.	\$35/2	544	19
Let's Give Thanks	Sat., Nov. 10	10-12 p.m.	\$35/2	570	19
Gingerbread Houses	Sat., Dec. 8	10-12 p.m.	\$25/2	604	19
Chinese New Year	Sat. Jan. 5	10-12 p.m.	\$35/2	622	19
I Love you Smores	Sat. Feb. 2	10-12 p.m.	\$35/2	654	19

**Creative Chefs**

(Ages 8-14 years)

Halloween Treats	Sat., Oct. 27	1-3 p.m.	\$30	546	19
Thanksgiving Dinner	Sat., Nov. 10	1-3 p.m.	\$30	572	19
Gingerbread Houses	Sat., Dec. 8	1-3 p.m.	\$25/2	606	19
Mexican Food	Sat., Jan. 5	1-3 p.m.	\$30	624	19
Valentine's Day Treats	Sat., Feb. 2	1-3 p.m.	\$30	656	19



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.**

*Holiday Hours Start:*

**Monday, Nov. 26 - Friday, Dec. 21: 9:00 A.M. - 7:00 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:*




# September

## BRING A FRIEND!

**Tammy Miller**

**Tuesday, September 11, 2012**

**6:00-9:00 p.m.** 

**\$59.00 for 2 people - class #500**

Grab a friend who has never had the experience of coming to the Kitchen Shoppe and enjoy a wonderful evening of great food and fun! Let us do the work and cook for you...all you have to do is sit back, relax and explore all the Kitchen Shoppe has to offer.

- Tomato Basil Tart with Mozzarella
- Creamy Cauliflower Parmesan Soup
- Teriyaki Marinated Pork Tenderloin with Honey Glaze
- Boursin-Stuffed Baked Potato
- Roasted Creamed Corn
- New York-Style Citrus Cheesecake

## HERB & SPICE FUSION

**Elaine Holland**

**Saturday, September 15, 2012**

**1:00-4:00 p.m.**

**\$49.00 - class #502**

Coveted by the ancients and used today in kitchens around the world, herbs and spices play a vital role in our lives. Hear about the healing properties of plants while enjoying their flavors in this class. You will also learn about complementary flavors, storing and cooking methods.


- Flavorful Herb Butters (served with French Baguette)
- Thai Style Coconut-Cilantro Soup
- Refreshing Tropical Italian Parsley Salad
- Polenta Triangles Provencal
- Seared Sea Scallops with Citrus & Marjoram Reduction
- Lemon Geranium Ice Cream



## BRING A FRIEND!

**Grayson Bowman & Dennis Dragas**

**Tuesday, September 18, 2012**

**6:00-9:00 p.m.** 

**\$59.00 for 2 people - class #504**

Welcome to The Kitchen Shoppe. If you have never attended one of our classes, now is your chance, and you can bring a friend, too. Join us for great food and fun in our state-of-the-art cooking school.

- Italian Sausage Soup
- Warm Berry and Spinach Salad with Maple Bacon
- Jambalaya Pasta
- Smoked Pork Loin with Basil Garlic Rub
- Venetian Macaroni and Cheese
- Lemon Yogurt Cake with Blueberry topping



## 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.

## CULINARY EXPRESSIONS!

**Normand Leclair**

**Friday, September 21, 2012**

**6:00-9:00 p.m.** 

**\$59.00 w/ a cookbook - class #506**

Join Normand Leclair, teacher, cookbook author and former chef and owner of the Red Rooster Tavern, in Rhode Island, as he shares recipes and ideas from over 50 years of experience in the food industry.

- Sausage Gorgonzola Stuffed Mushrooms
- Cold Strawberry Soup
- Mashed Potato Cake
- Salmon with a Dilled Mustard Topping
- Southwestern Chicken
- Maple Glazed Chicken
- Sautéed Bananas with Coconut

## MEATLESS MONDAYS



**Trace Clepper**

**Monday, September 24, 2012**

**11:00 a.m.-12:30 p.m.**

**\$25.00 - class #508**

Join the healthy movement! Choose to go meatless one day of the week for a healthier tomorrow. Enjoy foods in healthy portions and create an affordable meal the whole family will enjoy. Nibble on a delicious snack after a busy day, then sit down to a well proportioned meal. With fall fast approaching, let's enjoy what is left of the garden.

- Buttery-Smooth Broccoli Corn Muffins with Cheddar Cheese
- Radish Spread Sandwiches with Greens & Olives on All-Grain Bread
- Baked Rainbow Tomato Pie

## Make-n-Take GOING BANANAS!



**Trace Clepper**

**Saturday, September 29, 2012**

**1:00-3:00 p.m.**

**\$45.00 - class #510**

**All ages welcome**

Always left with one or two very ripe bananas and don't know what to do with them? Let's not waste them! New, fun, and easy recipes for all to make.

- Soft and crunchy Banana Cookies
- Afternoon Chipper-Banana Rice Bars
- Soft Banana Bars with Nuts and Berries



# October

## BEGINNER CAKE DECORATING 2 PART SERIES MONDAY EVENINGS



**Justin Wetzel and Vivian Kline**

**Monday, October 1 and**

**Monday, October 8**

**5:30 - 8:00 p.m.**

**\$39.00 for 2 nights - class #512**

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:** \*\*Decoration 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% discount card to apply toward purchases for the class.

## CELEBRATE OCTOBERFEST WITH GERMAN FOOD AND ROY PITZ BREWERY! FOOD AND BEER TASTING!



**Grayson Bowman and Dennis Dragas**

**Friday, October 5, 2012**

**6:00-9:00 p.m.**

**\$59.00 - class #514**

Octoberfest in Germany is a time for good food and great beer!

- Beef Goulash
- Apple Sausage Breakfast Ring
- Sauerbraten with Red Cabbage and Potato Dumplings
- Apple Dijon Pork Roast with Potato and Asparagus Casserole
- Beef Tenderloin Stroganoff
- Linzer Torte



## NICE 'N EASY 'N DELICIOUS

**Ryan Clay**

**Sunday, October 7, 2012**

**1:00-4:00 p.m.**



**\$59.00 - class #516**

Before you get wrapped up in the hustle and bustle of the holidays, join us as Ryan creates a delicious meal for you. Sit back, relax, and enjoy!

- Crab Cakes with a Prima Donna and Basil Corn Chutney
- Grilled Vegetable Salad with a Honey Mustard Vinaigrette
- Balsamic Glazed Duck Breast
- Wild Rice and Mushroom Risotto
- Spaghetti Squash with a Homemade Tomato Sauce
- Chocolate Amaretto Cream Puffs



## HARVEST DESSERTS

**HANDS-ON!**

**Suzanne Lowery**

(Suzanne has taught at several Cooking Schools in the New Jersey area and is a Chef Instructor at the County College of Morris. Welcome to The Kitchen Shoppe.)

**Wednesday, October 10, 2012**

**6:00-9:00 p.m.**

**\$49.00 - class #518**

The cinnamon-spice flavors used in these desserts will create the aromas we associate with autumn.

- Pumpkin Praline Pie
- Caramel Apple Crisp
- Individual Pear-Cranberry Trifles
- Plum Frangipane Tart
- Date-Nut Bread

## PIE PERFECT WORKSHOP

**HANDS-ON!**

**Suzanne Lowery**

**Thursday, October 11, 2012**

**10:00 a.m.-1:00 p.m.**

**\$49.00 - class #520**

Learn to make classic pie dough by hand and in the food processor.

- Old-fashioned Apple Pie
- Pumpkin Chiffon Pie
- Rustic Pear-Cranberry Crostada

## STEAK-HOUSE CLASSICS

**COUPLES**

**Diana Albanese**

**Friday, October 12, 2012**

**6:00-9:00 p.m.**



**\$130.00 per couple - class #522**

These recipes are so quick and easy to prepare, that we're sure they will become your go-to recipes whenever you want to impress your friends with your culinary skills.

- Crab Cakes with Classic Tartar Sauce
- Steak au Poirve
- Mashed Potatoes with Bacon, Sour Cream and Chives
- Four Cheese Stuffed Portobellos
- Grilled Romaine with Grape Tomato and Parmesan Vinaigrette Salad
- Bananas Foster

## ITALIAN SOUPS AND BREADS

**Diana Albanese**

**Saturday, October 13, 2012**

**10:00 a.m.-1:00 p.m.**

**\$59.00 - class #524**

There is nothing better than a hot bowl of soup with some freshly baked bread to make a perfect fall meal. No "knead" to worry, these breads and soups are easy to make.

- Pasta Fagioli
- Barley, Chickpea and Swiss Chard Soup
- Shellfish Soup
- Pasta and Escarole Soup with Tiny Meatballs
- No Knead Bread
- Focaccia with Herbs
- Zucchini and Walnut Cake with Lemon Glaze

## BOSLER LIBRARY FUND RAISER

**Tammy Miller**

**Sunday, October 14, 2012**

**1:00-4:00 p.m.**



**\$75.00 - class #526**

**Build a Better Bosler**

**Fundraising Dinner**



The Kitchen Shoppe and the Bosler Library have joined together to create a stronger community by offering this superb dinner class with proceeds benefiting the "Build a Better Bosler" Capital Campaign. The project features a two-story addition, expanding the Children's Wing and complete renovation of the library's current facility in downtown Carlisle. Expected completion: February 2013.

- Pecan and Cheese Stuffed Mushrooms
- Roasted Fresh Vegetables on Mascarpone-Montrechet Bruschette
- Field Greens, Dried Cranberries & Cashews with Balsamic Maple Dressing
- Roasted Corn and Crab Soup
- Filet Mignon Stuffed with Spinach, Prosciutto and Sun-Dried Tomatoes w/ Red Wine Sauce
- Sautéed Red Potatoes with Garlic and Herbs
- Chocolate Turtle Tart

## FLOWER MAKING

**HANDS-ON!**

**2-PART SERIES—Monday Evenings**

**Justin Wetzel and Vivian Kline**

**Monday, October 15 and**

**Monday, October 22, 2012**

**5:30-8:00 p.m.**

**\$39.00 for 2 nights - class #528**

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 a: carnation, mum, poinsettia, holly and berries, leaves, vines, and borders.

**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.

\*\*Students please note: You may make a cake and ice a cake to put your flowers on. 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% discount card to apply towards purchases for the class.

## CLASSIC SEAFOOD PREPARATIONS WITH A MODERN TWIST

**HUNCH & LEARN!**

**Chef Jim Woltman**

**Tuesday, October 16, 2012**

**11:00 a.m.-1:00 p.m.**

**\$39.00 - class #530**

For all those seafood lovers out there, this is the class for you. Chef Woltman is going to teach you some new twists on some classic seafood recipes.

- Clams Casino Shooters
- Sofrito Shrimp Cocktail
- Soup & Sandwich
- Lobster Bisque Cappuccino w/ Chorizo-Tomato Crostini



## WINE BUS TRIP

### ALL DAY PA WINE TOUR

Friday, October 19th, 2012

7:30 a.m. -6:00 p.m.

\$89.00 Before Sept. 15th

\$99.00 After Sept. 15th.

class #532

Grab a friend and take the day off! We will be meandering through the rolling hills and mountains of Schuylkill County in search of some great Pennsylvania wine. Pack your picnic or stroll through the Gratz Farmers Market. We will have plenty of opportunities to nibble and sip our way through the day while taking in truly stunning views.

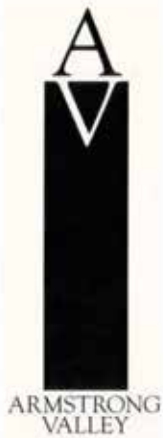
#### Included:

- Hot Breakfast
- Transportation
- Guided Tours
- Tastings
- Bus Driver Gratuity

#### Not included:

Lunch on your own Gratz Farmers Market or pack your picnic.

(We reserve the right to change any itinerary for reasons outside of our control)



## MAKE AND BAKE PASTAS FOR THE HOLIDAYS

Diane Phillips 

Saturday, October 20, 2012

10:00 a.m.-1:00 p.m.

\$49.00 - class #534

Pasta dishes are simple, and delicious, especially when they are waiting in the fridge or freezer for you to serve. Diane serves up three winners here, along with a salad and dessert to make these dishes the hit of the pot luck meals.

- Turkey Tetrazzini with Artichokes and Mushrooms
- Seafood Lasagna
- Ultimate Mac and Cheese with Caramelized Onion and Bacon
- Field Green Salad with Candied Pears, and Pear Vinaigrette
- Orange Upside Down Cake with Unsweetened Whipped Cream

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

## DATE NIGHT IN ITALY

 COUPLES

Diane Phillips

Saturday, October 20, 2012

5:00-8:00 p.m.

\$130.00 per couple - class #536 

Join Diane as she takes you to Tuscany and Umbria, located in the middle regions of Italy. The flavors here come from the olive oil, truffles, world famous Chianina beef, and hearty red wines. Tuscan and Umbrian food is defined by its simplicity and the environment that supports the agriculture.

- Minestrone di Farro
- Assorted Crostini: Sundried Tomato Pesto, Roasted Mushroom, and Argula Pesto
- Porchetta: Roasted Pork Shoulder with Onion, Fennel, Rosemary and Garlic
- Roasted Rosemary Potatoes
- Grilled Seasonal Vegetables with Red Wine Vinegar Drizzle
- Strawberry and Apricot Jam Tart with Vanilla Ice Cream

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



## DO AHEAD HOLIDAY DINNER

Diane Phillips

Sunday, October 21, 2012

1:00-4:00 p.m.

\$59.00 - class #538 



Whether you are entertaining family or friends, this simple and elegant meal can be made ahead of time, and you can reap all the applause. Shake up your holiday entertaining with a completely new set of recipes that will make you the star at the next family gathering.

- Caramelized Onion and Blue Cheese Tart
- Mixed Green Salad with Roasted Beets, Toasted Walnuts, Crumbled Goat Cheese and Raspberry Vinaigrette
- Roast Beef Tenderloin with Roasted Wild Mushroom Burgundy Wine Reduction Sauce
- Yukon Gold Potato, Butternut Squash and Leek Gratin
- Roasted Asparagus with Shaved Parmesan
- Chocolate Ganache and Raspberry Tart with Chambord Whipped Cream

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

## LUNCH BY THE SEA

 LUNCH & LEARN

Tammy Miller

Wednesday, October 24, 2012

11:00 a.m.-12:30 p.m.

\$30.00 - class #540

Let the sea breezes blow as we prepare a creamy crab soup, a delicious grilled salmon salad and, of course, our dessert with a surprise ingredient!

- Sweet Corn and Cajun Crab Soup
- Brown Sugar Rubbed Salmon over Mesclun Greens and Goat Cheese with Tomato Vinaigrette
- Sour Cream Bundt Cake with Chocolate, Walnuts and A Surprise Ingredient

## DAVID'S FAVORITE RECIPES

David Hirsch

Friday, October 26, 2012

6:00-9:00 p.m.

\$59.00 - class #542 



Join David as he selects recipes from four of the Moosewood Cookbooks: Moosewood Restaurant New Recipes, Moosewood Restaurant Simple Suppers, Moosewood Restaurant Low-Fat Favorites, and Moosewood New Classics.\*\*

- Potage Jacqueline [creamy sweet potato soup]
- Wilted Spinach with Pears and Asiago
- Tofalafels with Lemon Tahini Dressing
- Vegetable Filo Roll Extravaganza
- Roasted Caramelized Balsamic Onion
- Orange-Almond Polenta Cake

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



**WINE AND FOOD PAIRING  
PARTNERS IN CRIME: WINES PAIRED  
WITH THE FOOD IT WAS INTENDED FOR...**



**Chef Lupia**

**Sunday, October 28, 2012**

**1:00-4:00 p.m.**

\$65.00 per person before September 28th

\$75.00 per person after September 28th  
class #548

In this class you'll sample six great dishes, one scrumptious dessert and enjoy an after dinner selection of fabulous Belgian chocolates—all paired with the wines they were intended for. Note: this is a wine-tasting class with a selection of accompanying foods highlighting each wine.

- Garlicky Shrimp and Caramelized Chorizo with a Smoky Spanish Sherry Paprika Sauce accompanied by a Sparkling White Wine
- Grilled Pork Tenderloin Brochettes accompanied by a full-bodied Bordeaux
- Fresh Asparagus and Tomato Tuscan-style Fontina/Parmesan Frittata with Sweet Basil Balsamic Salsa accompanied by a Sunny Pinot Grigio
- Cannellini Bean Salad with Goat Cheese, Fire-roasted Red Peppers, Sundried Tomatoes and Fried Haloumi Cheese accompanied by a Light Pinot Noir
- Savory Beef Sliders on Brioche Toasts with Mayonnaise, Pepper Jack and Roasted Red Pepper served with a Fruity Merlot
- Crab-Stuffed Portobello Mushrooms served with a Rich Buttery Chardonnay
- Cheesecake with Grand Marnier Topping, Fresh Lemon Curd and Berries served with a Delightful Dessert Wine
- Artisanal Belgian Assortment of Wine-friendly Chocolates served with a Robust Port

**YOU CAN DINE FOR \$49.00  
AND 3-WINE FLIGHT**



**Chef Lupia**

**Monday, October 29, 2012 - class #550**

**OR**

**Tuesday, October 30, 2012 - class #552**

**6:00-9:00 p.m.**

\$49.00 per person

Join Chef Lupia for a fun-filled evening featuring a collection of great NEW recipes along with three chef-selected wines.

- Semolina Crust Focaccia-style four-cheese, Prosciutto, Chorizo, Italian Sausage and Salami Meat Lovers Pizza
- Fisherman's Shrimp, Crab and Bay Scallop Creamy Corn Chowder
- Brazilian Pork Tenderloin and Escarole Salad with Black Beans, Bacon Cubes and Mandarin Oranges tossed in a Tangerine Vinaigrette
- Chicken Scaloppini with Saltimbocca-style Stuffing and A Savory Crab Bread Pudding with Roasted Garlic Asparagus tossed in a Balsamic Glaze
- Jack Daniel's Bourbon & Chocolate Pecan Pie with Bourbon-flavored Whipped Cream and Vanilla Bean Ice Cream

**JULIA & ME: DOING TIME  
WITH A LEGEND**

**Chef Lupia**

**Wednesday, October 31, 2012**

**6:00-9:00 p.m.**

\$59.00 per person before September 30

\$69.00 per person after September 30

- class #554

Using Julia inspired dishes, Chef Lupia presents his own take and variations on the amazing food and life of Julia Child...a friend and inspiration to both himself and Sue Hoffman, owner of The Kitchen Shoppe.

- French Gruyere, Caramelized Onion, Mushroom & Bacon Quiche in a "Pat-in-Pan" Herbal Niçoise Crust with a Tomato, Basil & Balsamic Glaze Concassé
- Fresh Pear, Roquefort and Aged Goat Cheese Salad Tossed in a Toasted Walnut, Shallot and Honey Vinaigrette with a Goat Cheese, Pistachio and Dried Plum Boulangerie-style Loaf
- Fresh Herb Mustard Glazed Broiled Salmon on a Bed of Garlic Sautéed Spinach
- Classic Boeuf Bourguignon un hommage à Julia with Mushroom and Red Pepper Couscous
- French Roast Coffee, Chocolate, Cinnamon & Caramel Tartlet Squares with Bailey's Caramel-kissed Fresh Whipped Cream

*November*

**LITTLE PARIS KITCHEN: THE  
ELEGANTLY SIMPLE AND REAL  
FOOD OF TRUE PARISIANS**



**Chef Lupia**

**Friday, November 2, 2012**

**11:00 a.m.-12:30 p.m.**

\$39.00 per person before October 1

\$49.00 per person after October 1

- class #556

What do true Parisians really eat? Join Chef Lupia as he walks you through the side streets and alleyways of Paris, and invites you into the private flats and little kitchens of the city. You'll discover hidden delights you can only sample as a private guest in the home of a Parisian.

- Scallops Provençal in a Lemon and Shallot Wine Sauce with a Radicchio, Arugula and Baby Spinach Salad with Pear, Roquefort and Toasted Walnuts tossed with a Dijon and Champagne Dressing
- Spice-crusting Roast Loin of Pork in a White Wine Sauce of Shallot, Green Peppercorn and Sun Dried Tomato Pesto with Creamy White Oven-roasted Crab and Garlic-stuffed Mushrooms and a Gruyère-topped Zucchini Gratin
- Espresso-laced French Chocolate Tart

**MAN OF LA MANCHA— THE  
AMAZING FOOD AND WINE OF SPAIN  
3-WINE FLIGHT**



**Chef Lupia**

**Friday, November 2, 2012**

**6:00-9:00 p.m.**

\$59.00 per person before October 1

\$69.00 per person after October 1

- class #558

Help Chef Lupia tilt at a few windmills as he offers an evening of gustatory delights and opens your eyes and taste buds to the incredible food and wine of Spain.

- Iberian Quiche with Chorizo, Manchego Cheese Potato Quiches napped in a Smokey 3-Pepper Seranno Ham Vodka Sauce
- Sherry-kissed Smoked Tomato Catalonian Ham, Pumpkin and Three Bean Soup with a Picada of Garlic, Almond and Bread
- Pistachio-crusting Salmon on a Bed of Tagliatelle with a Rich Parmesan Lemon Cream Sauce
- Lemony Shrimp and Bacon Brochettes with Sautéed Zucchini, Onion, Aleppo Pepper and Fresh Oregano
- Chicken Paella a la Valencia
- Vanilla Bean Flan Caramel



**IS IT SOUP YET?**

**Chef Lupia**

**Saturday, November 3, 2012**

**9:00 a.m.-12:00 p.m.**

\$49.00 per person before October 3rd

\$59.00 per person after October 3rd

- class #560

There's canned soup, and instant soup, and the soup you must reconstitute, but real homemade soup is food for the soul. In this class, you'll find soups that will bloom in flavor as they sit patiently waiting to warm and revive you when you're tired and hungry and pull them from your fridge or freezer. Real soup...real good...real easy and REALLY delicious!

- Italian Sausage Stew with Braised Winter Vegetables and Barley
- Hardy Cheeseburger Supper-time Soup
- Soba Chicken Noodle Soup with Green Onions and Baby Vegetables
- Fully Loaded Welsh Rarebit-style Cheddar Cheese and Beer Potato Soup
- Amazingly Easy and Awesomely Delicious Taco Soup
- Ginger-scented Thai Chicken Coconut Soup with Fresh Mushrooms and Lemongrass





**Redeem or Purchase:  
On Line  
Over the Phone**  
Good For Anything We Sell

# November

## FROM A COZY ITALIAN KITCHEN

**Chef Lupia**

**Saturday, November 3, 2012**

**1:00-4:00 p.m.** 

**\$49.00 per person before October 3**

**\$59.00 per person after October 3**

**- class #562**

Italian cuisine is both earthy and elegant. Learn to make the food that fueled the Renaissance, nurtured da Vinci and Michelangelo, and reminded our immigrant ancestors of home after journeying to remote and foreign shores. Italians and non-Italians alike will want to join us and celebrate the joy of cooking Italian-style!

- Smoked Mozzarella-stuffed Meatballs in Fresh Marina Sauce
- Italian Sausage and Chicken, Artichoke and Cannellini Bean Stew
- Crusty Ciabatta Bruschetta with Melted Fontina, Garlic & Greens
- Romano, Parmesan and Lemon Chicken Soup with Pasta
- Penne with Parmesan, Spinach, Radicchio and Goat Cheese
- Ligurian-style Balsamic-Glazed Salmon with Pesto-tossed Fresh Green Beans, Snap Peas, Pine Nuts
- Roasted Pork Tenderloin with Smoky Paprika and Red Wine Sauce

**Ceramic Slicer / Santoku**



*Does Not Brown Fruit or Veg.  
-Stays Sharp 10x Longer  
and Half the Weight of Steel*

**KYOCERA**  
*Specials*

~~\$79.99~~ **\$59.95**

## 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.

**KNIFE SKILLS**  
HANDS-ON!



**Messermeister**  
The Knife For Life

Ethan Hamme—Messermeister Representative

Sunday, November 4, 2012

1:00-2:30 p.m.

\$20.00 - class #564

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.



**Mini Torch**  
\$24.99



**3 Pc. Edge Guards**  
\$9.99



**Peeler Set 3 Pc.**  
\$14.99



**Silicone Food Tongs**  
\$7.99  
Messermeister

IT'S ALL ABOUT THE TEA

LUNCH & LEARN

Tammy Miller

Wednesday, November 7, 2012

11:00 a.m.-12:30 p.m.

\$30.00 - class #566

Tea is not just for drinking. This menu proves how versatile tea can be as we use it in a vinaigrette, to enhance a succulent chicken dish, and in our deliciously creamy tart.

- Grilled Shrimp Salad with Sweet Tea Vinaigrette
- Sweet Tea Brined Chicken Breasts with Sweet Tea Rice and Caramelized Onions
- Sweet Tea Tart with Gingersnap Crust

TASTE OF MEXICO  
SIMPLE FOOD WITH BIG FLAVORS  
WITH A 3-WINE FLIGHT



Grayson Bowman & Dennis Dragas

Friday, November 9, 2012

6:00-9:00 p.m.

\$59.00 - class #568

Come and enjoy the exciting foods of Mexico and taste the great wines that can be paired with them.

- Mussels with Beer and Chipotle Garlic Sauce
- Tangerine and Jicama Slaw with Chicharron
- Marinated Grilled Pork Tenderloin in a Black Bean Sauce with Chipotle Garlic
- Mashed Potatoes
- Crab Tostadas
- Braised Beef Short Ribs with Molé and Blue Potatoes with Cilantro-Cotija Pesto
- Bananas Faustos

THERE'S A TUSCAN IN MY KITCHEN!

COUPLES

Diana Albanese

Saturday, November 10, 2012

6:00-9:00 p.m.

\$130.00 per couple - class #574

When you taste the food Diana has prepared, you'll think you have been transported to a beautiful villa where you are enjoying cibo delizioso (delicious food)!

- Mixed Shellfish Bruschetta with Lemon, Capers and Baby Greens
- T-Bone Florentine Steak
- Chicken alla Diavola
- Grilled Mixed Mushrooms
- Smashed Grilled Potatoes
- Pizza with Arugula and Artichoke Salad
- Nutella Panna Cotta

Work Study Program

Work + Study - **FREE** Classes & Recipes

A FREE COOKING CLASS? YES!

OUR WORK STUDY PROGRAM OFFERS YOU THIS EXPERIENCE!

BY JOINING THE PROGRAM, YOU RECEIVE THE CLASS YOU ASSIST WITH, THE RECIPES, AND A CHANCE TO WORK WITH THE INSTRUCTOR.  
(PLUS WASH LOTS OF DISHES!)

INTERESTED? CONTACT TRACEE OR SUE





## HARVEST BISTRO DINNER

**Diana Albanese**

**Sunday, November 11, 2012**

**12:00-3:00 p.m.**



**\$59.00 - class #576**

There is nothing as welcoming as the food found on the harvest table. Using fresh, seasonal ingredients, Diana prepares a deliciously, flavorful home-cooked meal.

- Roasted Sweet Potato Soup with Toasted Walnut and Basil Butter
- Medallions of Beef with Shiitake Mushrooms and Sun-dried Tomato Sauce
- Chicken Fricassee with Rosemary and Lemon
- Golden Potato and Celery Root Gratin with Saffron
- Warm Eggplant and Roasted Tomato Frisee Salad with Parmesan
- Apple and Clavados Galette with Cinnamon Crème Anglaise

## MEATLESS MONDAY



**Tracee Clepper**

**Monday, November 12, 2012**

**11:00 a.m. – 12:30 p.m.**

**\$25.00 - class #578**

Join the healthy movement! Choose to go meatless one day of the week for a healthier tomorrow. Enjoy foods in healthy portions and create an affordable meal the whole family will enjoy. Nibble on a delicious snack after a busy day, then sit down to a well-proportioned meal. Let's put a leftover to use, make a healthy pasta from scratch and side-it with a tasty sandwich.

- Leftover Risotto Balls with Dipping Sauce
- Hummus Spread Sandwiches with Crunch Veggies and Grains
- Zucchini and Tomatoes in a Lemon-Yogurt Sauce with Homemade Whole Wheat Pasta

## NEW WAVE SHELLFISH SHOCKERS



**Chef Jim Woltman**

**Tuesday, November 13, 2012**

**11:00 a.m.-1:00 p.m.**

**\$39.00 - class #580**

Aren't you just a bit curious about a Hawaiian Style Pork and Clam Bake? Join Chef Woltman as he pairs some old seafood favorites with totally new foods.

- Crab Stuffed Potatoes
- Hawaiian Style Pork and Clam Bake
- Unbelievable Lobster Risotto
- Pan Seared Scallops w/ Crispy Asian Slaw and Truffle-Yaki



## Make-n-Take CUPCAKES! FALL AND WINTER DESIGNS

**HANDS-ON!**

**Vivian Kline**

**Wednesday, November 14, 2012**

**6:00-8:00 p.m.**

**\$45.00 - class #582**

**All ages welcome**

One new batter, one icing, and six different decorating styles for you to learn. You will use tips to create great designs for the fall and winter season. Come join us and have fun learning to make your cupcakes be more than just cakes with icing!

- Apple Spice Cupcakes with Decorator Buttercream
- Wreath and Bow
- Pinecones and Pine
- Holly and Berries
- Candy Corn Cutie
- Tommy Turkey
- Filled Cherry Pie



## FAST AND FABULOUS HORS D'OEUVRES

**Arlene Ward**

**Friday, November 16, 2012**

**6:00-9:00 p.m.**



**\$59.00 - class #584**

My friend admittedly knows she is not a great cook. But boy can she assemble. Taking her lead, all my hors-d'oeuvres are very simple preparations with mostly store bought items. Using them in a creative style, each one is a vision of beauty. Do ahead, freeze and assemble and you are ready to party with ease.

- Miniature Gruyere Popovers with Onion Confit
- Spicy Apple and Cranberry Cheese Log with Candied Pistachios
- Cocktail Pickled Garlic and Rosemary Citrus Meatballs
- Scandinavian Shrimp
- Artichoke and Fontina Quiche Bites
- Cheddar Puffs

## BEER BUS TRIP

**All Day Micro Brewery Tour**

**Saturday, November 17, 2012**

**7:00 a.m. -6:00 p.m. Class#586**

**\$99.00 Before Oct. 15th**

**\$109.00 After Oct. 15th.**

**\$89.00 Group Rate 4+**

**- class #586**

If beer is your calling, this trip is calling you. Local Brew Masters will challenge your taste buds as they think out side the box with twists on old classics and new combinations you have yet to dream of. Bring your empty growler and your thirst this is a full day of Tastings and Tours. Do not delay this trip will sell out! (Weyerbacher, Brew Works, Prism)

### Included:

- Hot Breakfast
- Transportation
- Guided Tour
- Tasting Weyerbacher
- Tasting Prism
- Bus Driver Gratuity

### Not included:

Lunch/Tastings on your own Brew Works

(We reserve the right to change any itinerary for reasons outside of our control)





## 7 Qt. Stand Mixer



- 1000 Watts
- 12 Speeds
- Countdown Timer
- Die Cast Metal
- 5 Year Warranty
- Hook, Paddle, Whip and Splash Guard

(Available in 5.5 or 7 Qt--White, Black or Metal)

**\$349-\$449**

## Electric Pressure Cooker



- Set it and forget it.
- High or Low Pressure
  - Count Down Timer
  - Auto Warm

**\$99.99**

## Convection Oven

A Microwave that can Brown and Bake.

- 1000 Watts
- 1.2 Cubic Feet



**\$249.00**

## Immersion Blender

Blend, Whip, or Emulsify right in the pot, bowl, or cup.



**\$34.95**

## Food Processor



**14 Cup Elite**  
Accessories  
are Included



Available in 12 and 14 Cup--White, Black or Metal

**\$239-\$319**

## Blender



- Stainless Steel Housing and Blade
- 600 Watt
- 50 oz Glass Jar
- Ice Crush
- 3 Year Warranty

**\$69.95**

## Food Processor 14 Cup Promotion

While Supplies Last!  
Available in White, Red and Silver.

**\$185.00**



# WÜSTHOF

Sale



Classic 8" Bread



\$19.99

Classic 6" Bread



\$29.99

Classic 6" Utility



\$89.99

Classic 4.5" Utility



\$59.99

Universal Sharpener



\$29.99

Gourmet  
12 Pc.  
Set



\$199.99

Classic 10" Chef



\$145.99

Classic 8" Chef



\$129.99

Classic 10" Super Slicer



\$99.99

Peeling 2.75"



\$39.99

Limited Quantities!

## Fall/Black Friday Specials

Classic 7" Santoku



\$69.99

Classic 8" Chef



\$89.99

Classic 3.5" Paring Knife



\$29.99



Silverpoint II  
18-PC Block Set  
\$149.99

Gourmet  
4-Pc. Steak Set

\$39.99



## Premier



\$179.95



\$179.95



\$119.95

# 旬

EXTREME EDGES  
HANDCRAFTED  
IN JAPAN

## Ken Onion



\$219.95



\$219.95



\$119.95



32 Multi Clad Layers of Damascus Stainless for strength and incredible sharpness-- hand finished with hammered blade for easy food release and handcrafted beauty.



\$699.95



\$819.95

32 Multi Clad Layers of Damascus Stainless for strength and incredible sharpness-- ergonomic handle encourages "chef grip" for unmatched comfort.

**REPEAT: STRUDEL WORKSHOP!!  
BACK BY POPULAR DEMAND!**

**HANDS-ON!**

**Arlene Ward**

**Saturday, November 17, 2012**

**1:00-4:00 p.m.**

**\$59.00 - class #588**

Is this a lost art? Hopefully not; let Arlene teach this neat dough to you. It's 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

**BRUNCH, NEW ORLEANS STYLE!**

**Arlene Ward**

**Sunday, November 18, 2012**

**12:00-3:00 p.m.**

**\$59.00 - class #590**



When everyone gathers back home for the holidays, this do ahead casual menu allows you to enjoy the festivities of the season. As any good cook knows, brunch does not have to be just egg dishes. An amazing do ahead soufflé that never falls and a wonderful array of New Orleans inspired dishes will make this menu a favorite all year along.

- Baked Apple French Toast
- Crabmeat and Tarragon Soufflé
- Jambalaya
- Watercress and Endive Salad with Cajun "Red Hots"
- Pineapple Cornucopia of Fresh and Dried Fruits
- Citrus Pound Cake

**Make-n-Take  
PUMPKIN ROLL**

**HANDS-ON!**

**Tracee Clepper**

**Monday, November 19, 2012**

**6:00-8:00 p.m.**

**\$45.00 - class #592**

**All Ages Welcome**

This hands-on class is a made-from-scratch recipe for pumpkin roll cake with creamy icing filling. Bake and take home a Thanksgiving traditional dessert for your family to enjoy.

- Pumpkin Cake/Roll
- Cream Cheese Icing Filling

**THANSGIVING WEEKEND**

**Friday: 9:00 a.m.-5:00 p.m.**

**Saturday: 9:00 a.m.-5:00 p.m.**

**Sunday: 12:00-5:00 p.m.**

**TRY-IT BEFORE YOU BUY-IT DAY!**

**Friday: November 23, 2012**

Not sure if that gadget, tool or appliance is right for you? Then stop by our kitchen today only to try a wide array of innovative kitchen items that make great gifts for you and your family. Cookware, cutlery, gadgets and more.

**SOMETHING FOR THE KIDS!**

**Saturday: November 24, 2012**

Make & Take Home Old-Fashioned Homemade Ornaments for your family's holiday celebration! Children of all ages can walk in and sign up for this hands-on workshop and make the ornaments while the parents shop. String popcorn & cranberries, form popcorn balls and ribbon candy ornaments, candy cane cookies, and make cut-out applesauce cinnamon ornaments in holiday shapes. There is no charge for this workshop. Stop by and register the day of class. No adults please.

**BUILD-A-GIFT BASKET DAY!**

**Sunday: November 25, 2012**

Browse our kitchen and sample delicious gourmet foods and select your favorites to make a custom basket for someone on your shopping list. Purchase \$50 or more in products and receive a free basket and ribbon.

A wrap-your-own gift wrap station will be available for purchases made this weekend only. Limit one gift wrap per person, per visit.

**#1 Rated Food Processor**



**Super Wide Feed Tube  
Giant 16 Cup Capacity  
1200 Watt / 25 Year Motor  
5 Discs / 3 Blades Included**

**STEAK AROUND THE WORLD**

**Kathleen Sanderson**

**Friday, November 30, 2012**

**6:00-9:00 p.m.**

**\$59.00 - class #594**



Travel with Kathleen as she shows you how to prepare Steak from France, Argentina, Britain, and Mexico. Then she will tempt you with a delicious "all-American shortcake" dessert.

- Steak au Poivre (French) with Roasted Potatoes
- Chimichurri Steak (Argentinean) with Rice
- Steak with Stilton Herb Butter (English) with Popovers
- Mexican Dry Rubbed Steak with Tortillas and Mango Bean Salsa
- All-American Fruit Shortcake

*December*

**BREAKFAST/BRUNCH  
FOR THE HOLIDAYS**

**Kathleen Sanderson**

**Saturday, December 1, 2012**

**10:00 a.m.-1:00 p.m.**

**\$49.00 - class #596**

Join Kathleen as she prepares a delicious breakfast/brunch menu to help you ease into the holiday season.

- Mascarpone and Fruit Stuffed French toast w/ Maple Syrup
- Salmon and Asparagus Strudel
- Sweet and Spicy Keilbasa
- Omelet's Du Jour (a variety of fillings)
- Onion and Artichoke Frittata
- Fresh Fruit Kabobs w/ Ginger Cream Sour Cream Coffee Cake

**Make-n-Take  
LEMON-ICIOUS!**

**HANDS-ON!**

**Tracee Clepper**

**Sunday, December 2, 2012**

**1:00-3:00 p.m.**

**\$45.00 - class #598**

**All Ages Welcome**

Lemons make the palate come alive! Let's make delicious recipes that family and friends can't resist.

- My favorite Lemon Bars
- Melt-in-the-mouth Lemon Cookies with Lemon Frosting



# December

## Make-n-Take HOLIDAY PIEROGIES

HANDS-ON!

**Tracee Clepper**

**Wednesday, December 5, 2012**

**6:00-8:00 p.m.**

**\$45.00 - class #600**

**All Ages Welcome**

This hands-on class has a made-from-scratch Pierogi dough recipe and then we fill them with a traditional filling.

- Pittsburgh Pierogi Dough
- Potato and Cheese Filling
- Boiled and Sautéed in Butter



## CHRISTMAS EVE WITH A THREE-WINE FLIGHT



**Grayson Bowman and  
Dennis Dragas**

**Friday, December 7, 2012**

**6:00-9:00 p.m.**

**\$59.00 - class #602**

Tasty Foods and Drinks for the Holiday Season!

- Christmas Eve Seafood Chowder
- Spinach Salad with Warm Apple and Pistachio Dressing
- Mussels Saint-Ex with Crusty Bread
- Linguini with Bay Scallops and Sage Butter
- Shrimp on Grits with Crispy Prosciutto
- Caramel Pecan Pie

## Make-n-Take CANDY—OH, SUCH SWEET TREATS!

HANDS-ON!

**Vivian Kline**

**Tuesday, December 11, 2012**

**6:00-8:00 p.m.**

**\$45.00 - class #608**

**All Ages Welcome**

We are going to learn to make candy and take a wonderful box of goodies home. You will have hands-on training in this class and learn the proper technique as well as what tools to use. So, join us as we make four candy treats just right for the season.

- Peppermint Patties covered in dark chocolate
- Caramels
- Hard Candy
- Peanut Butter Fudge

## A SPECIAL HOLIDAY LUNCHEON

LUNCH & LEARN

**Tammy Miller**

**Wednesday, December 12, 2012**

**11:00 a.m.-12:30 p.m.**

**\$30.00 - class #610**

As the hectic holiday season gets in full swing, take some time to treat yourself to a delicious lunch. Relax and enjoy these tasty dishes then take the recipes home to prepare and enjoy them with family and friends during the busy weeks ahead.

- Roasted Butternut Squash Soup with Maple Ginger Sauce
- Penne and Ham with a Creamy Tomato Vodka Sauce
- Hot Fudge Cheesecake with Hot Fudge Sauce

## UPDATING THE CLASSICS!

**Arlene Ward**

**Friday, December 14, 2012**

**6:00-9:00 p.m.**



**\$59.00 - class #612**

Good food to me is like good music. Seldom do I tire of the familiar classics. The same score arranged or played by different artists has a fresh and new meaning. So be it with food. Look deeply into the pleasure of the updated classics for your holidays.

- Chilled Zucchini Paté with Vine Ripened Tomato Relish
- Filet of Beef on a String with Green Peppercorn Bordeaux Sauce
- Grilled Eggplant and Tomato Gratin
- Golden Potato Hay
- Sweet and Sour Spinach Salad
- Chocolate Pot de Crème



## COOKIE TRAY TREATS

**Arlene Ward**

**Saturday, December 15, 2012**

**10:00 a.m.-1:00 p.m.**

**\$59.00 - class #614**

Cookies: small edible temptations are offered in almost every country whenever fine coffee, teas or even the best hot chocolate is served. I never get tired of cookies and milk. Neither does Santa! The cookies can be light and airy, or chewy and crunchy, and they are always hard to resist.

- Victorian Current cookies
- Toasted Pistachio and Fruit Biscotti
- Rolled and Filled Hazelnut Butter Cookie
- Chocolate Dipped Java Bars
- Almond Cookie Wreaths
- Apricot Pillows
- Viennese Hot Chocolate

## WINTER DELIGHT/3-WINE FLIGHT



**Ryan Clay**

**Sunday, December 16, 2012**

**1:00-4:00 p.m.**

**\$59.00 - class #616**

This class features many delicious recipes that we are sure you'll enjoy and want to make every time you entertain.

- Baby Greens with Citrus Dressing
- Shrimp Stuffed Trout
- Thai Chicken Cakes
- Marinated Grilled Flank Steak w/ sweet and sour red onion slaw
- Broccoli and Bacon Au Gratin
- Wild Mushroom and Blue Cheese Risotto
- Kahlua Chocolate Chunk Cookies with Vanilla Bean Ice Cream

## FEAST OF THE SEVEN FISHES

**Diana Albanese**

**Tuesday, December 18, 2012**

**6:00-9:00 p.m.**



**\$59.00 - class #618**

Originally a Southern Italian Christmas Eve tradition, the Feast of the Seven Fishes has become a tradition for many Italian-Americans, too. Diana will show you how to prepare this meal so you can start your own Christmas Eve tradition.

- Clams Oreganata
- Shellfish Soup
- Lasagna with Seafood
- Stuffed Flounder with Crabmeat
- Fennel Salad with Red Peppers and Black Olives
- Panettone filled with Ice Cream, Orange Crème Anglaise and Pistachios





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### DO AHEAD HORS D'OEUVRES

**Diana Albanese**

Wednesday, December 19, 2012

11:00 a.m.-2:00 p.m.



\$59.00 - class #620

These do-ahead hors d'oeuvre recipes will spice up the menu for any holiday party you are planning.

- Sweet and Spicy Kielbasa
- Shrimp Guacamole with Mango Salsa in Tortilla Cups
- Meatball Sliders
- Caramelized Pears with Blue Cheese and Arugula Grilled Country Bread
- Thai Glazed Chicken Wings
- Brie en Croute with Sweet Pepper Confit
- Chocolate Caramel Truffles

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## January

### Make-n-Take DOG TREATS II—YUMMY FOR PUPPY!

**HANDS-ON!**

**Vivian Kline**

Sunday, January 6, 2013

1:00-3:00 p.m.

\$45.00 - class #626

#### All Ages Welcome

Come in and learn to make some great treats for your pup. We are going to make four different goodies for our best friend by using ingredients that will be good for them and healthy too. Let's have fun and learn some tricks ourselves!

- Peanut Butter Dog Biscuits (we are going to add extras)
- Cake for your pup w/ icing and bacon bits
- Training Treats
- Pup Stew

### A SIMPLE, YET ELEGANT LUNCHEON

**LUNCH & LEARN**

**Tammy Miller**

Wednesday, January 9, 2013

11:00 a.m.-12:30 p.m.

\$30.00 - class #628

We've taken simple comfort food and devised wonderful new ways to prepare them. You won't want to miss these delicious dishes!

- Tomato Gorgonzola Soup
- Herbed Chicken Salad in a Puff Pasty Ring
- Chocolate Paté with Raspberry Sauce

### ITALIAN SURF & TURF

**COUPLES**

**Diana Albanese**

Friday, January 11, 2013

6:00-9:00 p.m.



\$130.00 per couple - class #630

Surf and turf—yum. This menu provides the best of both land and sea, as well as some delicious pasta and veggies. What more could you ask for? Oh, well, maybe a nice dessert! You've got it.

- Skewered Shrimp wrapped in Basil and Prosciutto
- Steak with Rosemary Garlic Rub and Red Wine Glaze
- Linguine with Seafood Ragù
- Pancetta Stuffed Artichokes
- Arugula Salad with Blood Oranges, Pomegranates and Goat Cheese
- Chocolate and Walnut Torte with Mascarpone Cream and Warm Chocolate Sauce

### DO AHEAD BRUNCH

**Diana Albanese**

Saturday, January 12, 2013

10:00 a.m.-1:00 p.m.

\$49.00 - class #632

When you serve this menu to your guests, they'll wonder why you are so cool, calm, and collected. Unless you tell them, they'll never know this is a "do-ahead" menu.

- Pastrami Spiced Salmon with Fennel & Dill Sauce
- Bloody Mary Shrimp Cocktail
- French Toast Soufflés
- Baked Crepes with Ham, Zucchini and Fontina Cheese
- Blueberry Scones
- Artichoke and Spinach Frittata
- Banana Chocolate Chip and Walnut Coffee Cake

### DO AHEAD DINNER

**Diana Albanese**

Sunday, January 13, 2013

12:00-3:00 p.m.



\$59.00 - class #634

Oh, come on, you didn't make this meal ahead of time—it's too good! Want to know the secret? Come join Diana and she'll share her tips and tricks with you.

- Baked Wrapped Shrimp finished with Caper and Pernod Pan Sauce
- Individual Beef Wellington with Mushrooms and Spinach
- Potatoes Anna
- Green Beans with Caramelized Shallots
- Chocolate Soufflé with Crème Anglaise



## Make-n-Take GNOCCHI MADE EASY!

**HANDS-ON!**

**Tracee Clepper**

**Wednesday, January 16, 2013**

**6:00-8:00 p.m.**

**\$45.00 - class #636**

**All Ages Welcome**

This hands-on class is a made-from-scratch "easy" potato gnocchi recipe with a delicious sauce. Stop avoiding this easy-to-make dough, and the quick one-skillet, 30-minute meals you can make.

- Week night Potato Gnocchi Dough
- Skillet-made Gnocchi with Winter Greens, Beans and Tomatoes



## SEAFOOD WITH STYLE

**Kathleen Sanderson**

**Friday, January 18, 2013**

**6:00-9:00 p.m.**

**\$59.00 - class #638**



- Seafood en Papiotte w/ Citrus, Shallots and Spinach
- Provençal Steamed Mussels
- Roasted Cedar Plank Salmon w/ Horseradish Bread Crumbs
- Panko & Sesame Crusted Tilapia over an Asian Cabbage Slaw
- Salad with Lemon Vinaigrette
- Key Lime Tart

## WINTER WARMING SOUPS

**Kathleen Sanderson**

**Saturday, January 19, 2013**

**11:00 a.m.-2:00 p.m.**

**\$59.00 - class #640**

Is there anything better than the smell of homemade soup cooking on the stove or bread baking in the oven? Kathleen has some of each: wonderful winter soup recipes that are both satisfying and packed full of flavor, as well as some delicious bread and crackers. Add some chocolate chip cookies for a perfect finish.

- Roasted Tomato & Barley Soup
- Creamy Sherry & Wild Mushroom Soup
- Curried Lentil & Vegetable Soup
- Classic Chicken Soup
- Rosemary Focaccia
- Flax Seed Cracker
- Sea Salt Chocolate Chip Cookies

## A FIRESIDE TEA

**Tammy Miller & Vivian Kline**

**Sunday, January 20, 2013**

**1:00-4:00 p.m.**

**\$49.00 - class #642**

Join us for a collection of wonderful new recipes, perfect for cozying up next to the fire with a nice cup of hot tea. Enjoy a lovely afternoon as we pamper you with savory and sweet bites of delectable pleasures.

- Spice Butternut Squash and Pear Bisque with Cinnamon Cream
- Mini Orange Muffins with Smoked Turkey and Maple Butter
- Roast Beef Asparagus Rolls
- Basil Chicken Pinwheels
- Creamy Salmon Spread on Cucumber Rounds
- Blue Cheese Cream Puffs
- Homemade Mini Crabcakes with Mustard Caper Sauce
- Ginger Scones
- Lavender and Tea Shortbread
- Spice Tea Cake
- A Warm Pudding

## STOVE TOP SMOKER

**Grayson Bowman & Dennis Dragas**

**Friday, January 25, 2013**

**6:00-9:00 p.m.**

**\$49.00 - class #644**



Join Grayson and Dennis for great food and techniques for using your stove top smoker in and out of the kitchen.

- Smoked Tomatoes and Shrimp Chowder
- Apple Smoked Tuna and Spinach Salad with Balsamic Vinaigrette Dressing
- Cherry Smoked Chicken Breast and Smoked Vegetables with Lemon Oriental sauce
- Beer Smoked Hot Dogs with Twice Baked Smoked Potatoes
- Smoked Marinated Pork Loin with Smoky Tomatoes
- Smoked Pineapple Parfaits



## AMBER WAVES OF GREAT GRAIN

**Elaine Holland**

**Saturday, January 26, 2013**

**1:00-4:00 p.m.**

**\$49.00 - class #646**

Would you like to add more whole grain to your diet but don't know where to start? Lower your carbon footprint as well as your cholesterol? Remove the intimidation and learn how easy and tasty whole grain cooking can be. This class will familiarize you with some of the less familiar grains and new ways to use the common ones.

- Parmesan and Herb Quinoa Cakes with Sweet Bell Pepper Coulis
- Feta-Wheat Berry Salad
- Stuffed Pork Loin with Macerated Dried Fruits and Farro
- Vegetable Barley Terrine
- Pear-Cranberry Oat Crisp

## FOOD PROCESSOR— BACK TO BASICS

**HANDS-ON!**

**Tracee Clepper**

**Sunday, January 27, 2013**

**1:00-3:00 p.m.**

**\$45.00 - class #648**

The food processor is one of the most versatile and time-saving kitchen appliances: if we use it! So let's get down to basics and utilize all the blades and discs it comes with. Recipes made easy!

- Homemade Mayonnaise
- Year-round Sweet and Spicy Cole Slaw
- Ham & Cheese Spread with Green Peppercorns
- Quick Potato Anna
- Caramelized Onions
- Fresh Breadcrumbs
- Fast and Easy Meatloaf
- Homemade Peanut Butter
- Chocolate Chip Peanut Butter Cookies
- Crusty French Bread

## MEATLESS MONDAY

**Tracee Clepper**

**Monday, January 28, 2013**

**6:00-7:30 p.m.**

**\$25.00 - class #650**

Join the healthy movement! Choose to go meatless one day of the week for a healthier tomorrow. Enjoy foods in healthy portions and create an affordable meal the whole family will enjoy. Nibble on a delicious snack after a busy day, then sit down to a well proportioned meal. Snuggle in and enjoy a hearty, warm meal on a cold day.

- Sweet Carrot Fritters with a Creamy Dipping Sauce
- Vegetable Shepherds Pie with a Whipped Root Top
- Ultimate Meat-free Burger on a Brioche Bun

# February

## THE KITCHEN SHOPPE PRESENTS... THE ACADEMY AWARDS 3-WINE FLIGHT



**Tammy Miller**

**Friday, February 1, 2013**

**6:00-9:00 p.m.**

**\$59.00 - class #652**

Take a walk on the red carpet, past the paparazzi and into the Academy Awards presented by the Kitchen Shoppe! We will indulge you with an award-winning menu and let you pick your winners for the awards. Plan to vote for your favorite actors and movies then enjoy a gourmet meal worthy of the Governor's Ball. Prizes will be awarded after the presentation of the Academy Awards on February 24. Make it even more fun by dressing up for the occasion!

- "First Place" Rosemary Focaccia Bites with Goat Cheese and Sun-Dried Tomatoes
- "Show-Stopping" Gorgonzola Stuffed Endive with Caramelized Walnuts
- "Dramatic" Smoked Salmon on New Potatoes with Dill Sauce
- Chopped Salad a la "Beverly Hills"
- Creamy "McDreamy" Wild Rice Soup
- "Award-Winning" Rosemary Beef Tenderloin with Balsamic Peppers
- "Black Tie" Penne with Asparagus & Brie
- "Golden" Bananas Foster Cake

## Make-n-Take WHOOPIE!! PIES THAT IS!!

**HANDS-ON!**

**Vivian Kline**

**Sunday, February 3, 2013**

**1:00-3:00 p.m.**

**\$45.00 - class #658**

**All Ages Welcome**

Join us as we make three different flavors of the Whoopie Pie. We all love this belly filling treat and more flavors to choose from is even better. We will make the classic chocolate whoopie and go from there. We will make some different fillings, too. OH BOY!!!!

- Chocolate Whoopie Pie w/classic filling
- Red Velvet Whoopie Pie w/cream cheese filling
- Lemon Whoopie Pie w/ a lemon zest filling



## RESTAURANT STYLE SEAFOOD AT HOME

**Chef Jim Woltman**

**Tuesday, February 5, 2013**

**6:00-9:00 p.m.**

**\$49.00 - class #660**

If Oysters Rockefeller and Calamari are some of the favorite seafood dishes you order in a restaurant, Chef Woltman will show you how to make these and other seafood recipes at home.

- Coconut Crusted Calamari
- Jambalaya Rice Bites
- Classic Oysters Rockefeller
- Potato Crusted Snapper w/ Roasted Lobster Sauce
- Mustard Crusted Trout w/ Lemon Sage Sauce
- Chefs Surprise Dessert

## A TUSCAN TABLE OF ITALIAN DELIGHTS

**LUNCH & LEARN**

**Chef Lupia**

**Friday, February 8, 2013**

**11:00 a.m.-12:30 p.m.**

**\$45.00 - class #662**

Join Chef Lupia for a luncheon feast of Italian delights. You'll enjoy a delightfully entertaining class with recipes that are quick, easy and awesomely delicious.

- Crusty and Crusty Prosciutto, Fontina and Parmesan Cheese Spirals with Italian-style Grilled Shrimp, Red Cabbage and Pasta Salad with Sweet Honey and Red Wine Vinegar Dressing
- Red Pepper and Wine-braised Chicken with Crab, Prosciutto and Aleppo Pepper Stuffed Peppers and Parmesan-tossed Orzo with Garlic Sauce
- White Chocolate Pecan Raspberry Bars

## SECRETS OF THE GREAT CHEFS



**Chef Lupia**

**Friday, February 8, 2013**

**6:00-9:00 p.m.**

**\$99.00 per person - class #664**

You'll discover the secrets of the great chefs and master the techniques they use to create their amazing and delicious dishes. Six special courses and six amazing wines combined and presented in an unforgettable "master class" of culinary delight.

- Beef Bruschetta on Pesto-slathered Sour Dough with a Portobello Mushroom, Balsamic and Roquefort Sauce
- Black and White Bean Prawn Soup with Pancetta, Pasta and Sun-Dried Tomatoes
- Jerk-brined Duckling Breast with Pineapple-Rum Salsa on a bed of Coconut-scented Basmati Rice
- Prime Rib Roast with Chardonnay and Port au jus, Roasted Asparagus and Four-Cheese and Prosciutto Scalloped Potatoes
- White Chocolate Raspberry Cheesecake with Mixed Berry Compote and Warm White Chocolate Sauce

## TRICKS, TIPS AND TECHNIQUES FOR SMOKING, BRAISING, BBQING AND GRILLING

**Chef Lupia**

**Saturday, February 9, 2013**

**9:00 a.m.-12 p.m.**

**\$69.00 - class #666**

Take the work and worry out of meat cookery by learning some quick and easy tricks and techniques to create classic dishes with the greatest of ease.

- Thick and Succulent Smoked Burgers Cuban Style
- Fall-off-the-Bone Melt-in-your-Mouth Baby Back Ribs
- Perfectly Grilled Steak Salad with Roasted Tomatoes
- Savory Beer-braised Flemish Beef Stew
- Amazing and Easy BBQ Loin of Pork
- The Mother of all Italian Braised Meatballs



## BRINING MAKES IT BETTER: THE ART AND SECRETS OF BRINING

**Chef Lupia**

**Saturday, February 9, 2013**

**1:00-4:00 p.m.**

**\$75.00 - class #668**

Skilled chefs, experienced butchers and championship grillers all know the secrets of brining. See how brining increases moisture and taste. In this class, you'll learn how brining helps to create rich flavors that can be delicate or bold. You can even use these same techniques for wild game if you're a hunter or fisherman.

- Brined Baby Back Ribs with Raspberry, Ginger and Aleppo Pepper BBQ Sauce
- Apple Cider Brined Chicken with a Brined Smoked Turkey Breast Variation
- Brined Pork Loin with a Molasses-Mustard Glaze, Sour Mash Sauce and Apple Butter
- Maple and Dill Brined Salmon
- Chipotle Brined Tuna on a Bed of Greens with Champagne Vinaigrette
- Home-Cured Corned Beef
- Home-Cured Beef Pastrami

## COOKING WITH AND MAKING HOMEBREW 101



**Ryan Clay**

**Sunday, February 10, 2013  
1:00-4:00 p.m.**

**\$59.00 - class #670**

Join Ryan as he heads down to the brew cellar where he will explain about making, bottling and tasting homebrew. Then he'll select some beer to use in his "beer cuisine."

- Homebrewing 101
- Making a batch, bottling and tasting a homebrew
- Beer and Food Pairing
- 3-Cheese Spicy IPA Dip with Crostini
- Spicy Meatballs with a Tomato Stout Sauce
- Lager Chicken Salad Wraps
- German Potato Salad
- Double Chocolate Pudding

## BE MY VALENTINE

**COUPLES**

**Diana Albanese**


**Friday, February 15, 2013  
6:00-9:00 p.m.**

**\$130.00 per couple - class #672**

Unlike many holidays that are celebrated with friends and family, Valentine's Day is a special day just for the two of you. Let the "love" in your life know how special he/she is to you by attending this luscious meal Diana has prepared for you.

- Halibut on Lobster Risotto with Spring Vegetables
- Filet Mignon Stuffed with Spinach, Prosciutto & Sun-Dried Tomatoes
- Potato & Shiitake Mushroom Gratin
- Hearts of Palm, Avocado, Ruby Grapefruit Salad
- Champagne Sorbet with Strawberries and Chocolate Caramel Truffles

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## PERFECT RISOTTO

**Diana Albanese**

**Saturday, February 16, 2013  
10:00 a.m.-1:00 p.m.**

**\$59.00 - class #674**

Making risotto is something most people don't want to tackle because they think it is difficult. Diana will show you how easy and delicious these recipes are.

- Butternut Squash, Leek and Sage Risotto
- Easy Oven-Baked Risotto with Shrimp
- Pressure Cooker Risotto Milanese
- Clam and Zucchini Risotto
- Spinach Risotto with Italian Fontina
- Chocolate Biscotti with Berries in Wine Syrup

## PRESSURE COOKING FOR ALL MEALS OF THE DAY

**HANDS-ON!**

**Tracee Clepper**

**Sunday, February 17, 2013  
1:00-3:00 p.m.**

**\$45.00 - class #676**

Pressure cooking is back and popular for all meals of the day (and dessert!). This class will teach the basic techniques for successful and fear-less cooking for beginners and for those who may need a refresher course, or to learn new tricks. Never put your pressure cooker away again. Learn to use both stove-top and electric models. PIP=Pot-in-Pot Method will also be used.

- Breakfast Stuffed Peppers with Easy Hollandaise Sauce
- PIP Golden Vanilla Oatmeal
- PIP Fast and Easy Meatloaf
- Brown Rice with Winter Vegetables
- Whole Chicken with Vegetables and Sauce
- Savory Bread Pudding with Lettuce, Onion and Cheese
- PIP Chocolate pots de crème

## IT'S THE CREAMIEST

**LUNCH & LEARN**

**Tammy Miller**

**Wednesday, February 20, 2013  
11:00 a.m.-12:30 p.m.**

**\$30.00 - class #678**

Indulge yourself with our tasty, creamy dishes. From soup to dessert, savory to sweet, each dish will be the creamiest!!!

- Cream of Artichoke Soup
- Baked Scallop "Pie" with Cream
- Creamy Apple and Pecan Salad
- Rich and Creamy Peanut Butter Ice Cream

## FOR COD AND COUNTRY

**Grayson Bowman and**

**Dennis Dragas**

**Friday, February 22, 2013  
6:00-9:00 p.m.**

**\$59.00 - class #680**



Simple, delicious, sustainable seafood cooking.

- Oyster Stew with Sweet Potatoes and Bacon
- Frisee-Apple Salad and Pecan Sauce
- Mahi Mahi with Braised Brussels Sprouts and Feta Butter
- Lobster Linguini with Chives and Tomato
- Pacific Cod with ginger braised Asparagus
- Frozen Lime Cheesecake

## COMFORTING WINTER VEGETABLES

**Elaine Holland**

**Saturday, February 23, 2013**

**1:00-4:00 p.m.**



**\$49.00 - class #682**

Even in winter there is an abundance of fresh, colorful, seasonal produce in the market: ample roots and tubers, robust bitter greens and zesty citrus. Make the most of these to create heart-warming, "stick-to-the-ribs" dishes. You won't miss the meat in this hearty, cold-season menu.

- Russian Borsch
- Mache and Endive Salad with Gorgonzola and Walnuts
- Braised Winter Vegetable Ragout
- Rutabaga Potato Mash
- Lemon-kissed Sweet Potato Pie

## DIABETIC AND NUTRITION CLASS

**Jim Mader & Tammy Miller**

**Sunday, February 24, 2013**

**1:00-4:00 p.m.**



**\$49.00 - class #684**

Jim and Tammy team up for a "Healthy Eating/Living" class. Jim, a Certified Personal Trainer, Yoga Instructor, and Fitness Nutrition Coach, has a B.S. in Biology and will answer your questions about the importance of nutrition and exercise, as well as good foods for Diabetics. Tammy will do the cooking and address your questions about the menu she has prepared for you. Jim will also discuss gluten free cooking & health heart.

- Seared Scallops with Wilted Watercress and Bacon
- Grilled Shrimp and Spinach Salad
- Pork Medallions with Mushroom Brandy Sauce
- Tomato Pie
- Mushrooms and Asparagus with Sherry Vinaigrette
- Cheesecake Stuffed Pears



# February

## MEATLESS MONDAY

**Tracee Clepper**

**Monday, February 25, 2013**

**6:00-7:30 p.m.**

**\$25.00 - class #686**

Join the healthy movement! Choose to go meatless one day of the week for a healthier tomorrow. Enjoy foods in healthy portions and create an affordable meal the whole family will enjoy. Nibble on a delicious snack after a busy day, then sit down to a well-proportioned meal. With our eyes towards spring, let's celebrate what the garden will be bringing to our tables.

- Flatbread with Pimento Cheese Spread
- Spring Turnip and Broccoli Frittata
- Layered Sandwich with Eggs, Onions, Capers and Smoked Fish on Rye
- Banana Brûlée

## Make-N-Take RAVIOLI

**HANDS-ON!**

**Tracee Clepper**

**Wednesday, February 27, 2013**

**6:00-8:00 p.m.**

**\$45.00 - class #688**

**All Ages Welcome**

Let's make traditional pasta dough then fill them with an authentic Italian filling. Easy and homemade ravioli served with a red sauce and freshly grated parmesan cheese.

- Golden Pasta Dough from Scratch
- Traditional Beef Filling



## GIRLS' NITE "IN"

**Tammy Miller**

**Thursday, February 28, 2013**

**6:00-9:00 p.m.**



**\$49.00 - class #690**

Put on your favorite "jammies" or your favorite "comfy" clothes and get to the Kitchen Shoppe for a nite with your girlfriends. No need to get dressed up; it's just us girls who wanna have fun! From our shrimp "martini" appetizer to the orange charlotte for dessert, you are in for a real treat.

- Coconut Shrimp "Martinis" with Napa Cabbage Slaw
- Cream of "Wild" Mushroom Soup
- "Wedge" Salad with Bacon, Artichoke Hearts and Tomatoes with Homemade Blue Cheese Vinaigrette
- Spinach and Crab Stuffed Lasagna "Ruffles"
- "Spice It Up" Pepperoni Bread
- Orange "Ladyfinger" Charlotte



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### HALLOWEEN TREATS!

HANDS-ON!

**Tracee Clepper**

**Saturday, October 27, 2012**  
**10:00 a.m.-12:00 p.m.**

**\$35.00 per team - class #544**

Let's make our Spectacular Spooky Snacks then dress-up for a costume party; snacks that kids and grown-ups alike will enjoy. We encourage both parents and kids to wear a costume or make-up to participate in a parade through the store after the party.

- Homemade Pumpkin Pop-Tarts
- Skeleton Bones
- Toothless Bits
- Green Goblin Toes
- Monster Fingers
- Swamp Juice with Tadpole Eggs

### LET'S GIVE THANKS— FOR BREAKFAST!

HANDS-ON!

**Tracee Clepper**

**Saturday, November 10, 2012**  
**10:00 a.m.-12:00 p.m.**

**\$35.00 per team - class #570**

Thanksgiving celebration isn't just for dinner time. "Let's Give Thanks" and celebrate the taste of fall for breakfast.

- Good Morning Pumpkin Pancakes with Maple Brown Sugar Butter
- Oven Baked Porridge in a Pumpkin
- Mini Bacon Wrapped Surprises

### GINGERBREAD HOUSES

HANDS-ON!

**Vivian Kline**

**Saturday, December 8, 2012**  
**10:00 a.m.-12:00 p.m.**

**\$25.00 per couple with 1 house**  
**- class #604**

Start a family tradition! Join us to build a gingerbread house and take it home. This class is open to all children of all ages and one adult. (One additional child may be added for \$15) Decorate a pre-constructed edible house with royal icing and candies of your choice. Popcorn, cereal, pretzels and cookies will be supplied. **SPECIAL DECORATIONS MAY BE BROUGHT TO CLASS TO ENHANCE THE APPEARANCE OF YOUR HOUSE.**

### CHINESE NEW YEAR CELEBRATION

HANDS-ON!

**Tracee Clepper**

**Saturday, January 5, 2013**  
**10:00 a.m.-12:00 p.m.**

**\$35.00 per team - class #622**

Let's make "Lucky" foods to start the New Year (The Year of the Snake) off right. Delicious and easy Chinese foods served with Bubble Tea.

- Potstickers with Ginger Dipping Sauce
- Spring Rolls with Ponzu Sauce
- Chocolate Coated Chow Mein Noodles
- Bubble Tea

### I LOVE YOU S'MORE! VALENTINE CANDIES

HANDS-ON!

**Tracee Clepper**

**Saturday, February 2, 2013**  
**10:00 a.m.-12:00 p.m.**

**\$35.00 per team - class #654**

I love you S'more, let me count the ways! Made from scratch, no-bake candies for your mom or dad, gram or gramps, or best friend and sweetheart.

- S'more Bonbons
- Mini Cup Toasted S'mores
- S'mores on a Stick

### HALLOWEEN TREATS

HANDS-ON!

**Courtney Zimmerman**

**Saturday, October 27, 2012**  
**1:00-3:00 p.m.**

**\$30.00 - class #546**

Instead of bobbing for apples, we're going to learn to make caramel apples. Yummy! Then we're going to make cobweb cookies and some popcorn balls for you to take to your Halloween party.

- Caramel Apples
- Cobweb Cookies
- Popcorn Balls

### THANKSGIVING DINNER

HANDS-ON!

**Courtney Zimmerman**

**Saturday, November 10, 2012**  
**1:00-3:00 p.m.**

**\$30.00 - class #572**

Courtney is going to help you make delicious and easy Thanksgiving recipes to treat your family.

- Herb Roasted Turkey Breast
- Apple Cranberry Stuffing
- Mashed Potatoes
- Pumpkin Pie



**AGES 8-14 YEARS**

### GINGERBREAD HOUSES

HANDS-ON!

**Vivian Kline**

**Saturday, December 8, 2012**  
**1:00-3:00 p.m.**

**\$25.00 per couple with 1 house**  
**- class #606**

Start a family tradition! Join us to build a gingerbread house and take it home. This class is open to all children of all ages and one adult. (One additional child may be added for \$15)

Decorate a pre-constructed edible house with royal icing and candies of your choice. Popcorn, cereal, pretzels and cookies will be supplied. **SPECIAL DECORATIONS MAY BE BROUGHT TO CLASS TO ENHANCE THE APPEARANCE OF YOUR HOUSE.**

### MEXICAN FOOD

HANDS-ON!

**Courtney Zimmerman**

**Saturday, January 5, 2013**  
**1:00-3:00 p.m.**

**\$30.00 - class #624**

If you like to eat Mexican food, you are going to love this class because we are going to show you how make some of our favorites.

- Quesadillas
- Chicken Fajitas
- Tacos
- Peco de Gallo
- Guacamole
- Polvorones (Mexican Wedding Cookies)

### VALENTINE'S DAY TREATS

HANDS-ON!

**Courtney Zimmerman**

**Saturday, February 2, 2013**  
**1:00-3:00 p.m.**

**\$30.00 - class #656**

Treat the special people in your life to some deliciously sweet treats on Valentine's Day.

- Iced Heart Shaped Sugar Cookies
- Chocolate Covered Strawberries
- Vanilla Cupcakes
- Simple Buttercream Icing





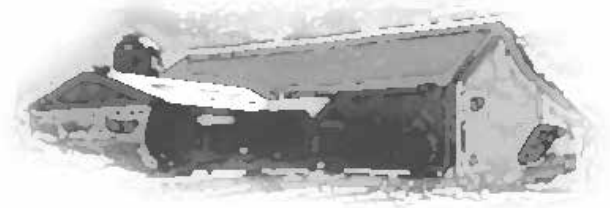
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