



the Kitchen Shoppe, inc.

AND COOKING SCHOOL SINCE 1974

COOKING CLASSES 2024-2025



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Sign up
Online!





Private Group Cooking Class Guide

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.

For a detailed description of our cooking class experiences, please visit our website:
www.kitchenshoppe.com/cooking-classes

Class Key Icons



Dinner Club



**Food & Wine Pairing
Couples**

HANDS-ON!

Hands-On



Bring Your Own Beverage
for designated classes only



Outdoor Grilling



Olivelle



Back to Basics



Youth Cooking
(ages 6 to 13)

most classes
All Ages Welcome
call for details

The Kitchen Shoppe Cooking School Class Enrollment Policy

All cooking classes must be paid in full at time of registration. Class registration closes 48 hours prior to event. 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, instructor, or to cancel any class at its discretion.

Students attending class receive a **10%** discount at the time of class on most purchases, see store for details.

If a cooking class is cancelled due to Federal, State, or local law, a store gift card will be issued that is good for anything we sell, does not expire and can be redeemed in store, online at check-out or over the phone.

Sign up early. Class size is limited.

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

Tel.: (717) 243-0906

Write us: 101 Shady Lane, Carlisle, PA 17013

E-mail: dan@kitchenshoppe.com

Regular Shoppe Hours:

Monday - Saturday: 9:00 a.m. - 5:00 p.m.
Sunday: 12:00 p.m. - 5:00 p.m.

Holiday Hours Start:

Monday, Dec. 9 - Monday, Dec. 23: 9 a.m. - 6 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.

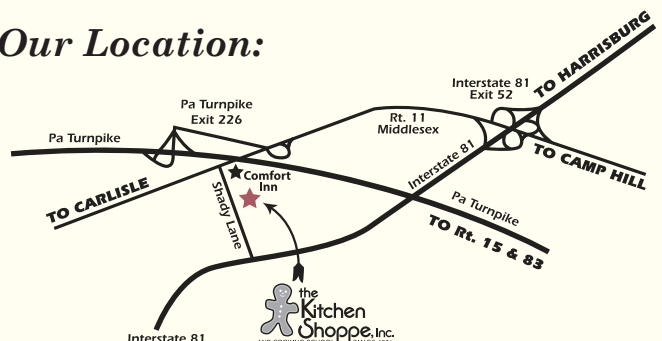
From I-81 (Exit 52 toward Carlisle take US Rt. 11 south one mile to Shady Lane.

From I-76 Pennsylvania Turnpike (Exit 226) take US Rt. 11 south 200 yards to Shady Lane on the left. Follow Comfort Inn signs.

Drive back Shady Lane - we're on the left, just past Comfort Inn.

...Buses Welcome!

Our Location:



DEMONSTRATION CLASSES

TITLE	DATE	TIME	FEE	CLASS	PAGE
End of Summer Salads.....	Wed., Sept. 4	10 a.m. - 1:00 p.m.	\$59	300	4
Mamma Mia Karaoke Dinner ..	Fri., Sept. 6	6:00 - 8:30 p.m.	\$69	302	4
Football Season Kickoff	Sat., Sept. 7	1:00 - 3:30 p.m.	\$79	304	4
Asian Inspired.....	Sun., Sept. 8	1:00 - 3:30 p.m.	\$59	306	4
Bring a Friend for Free	Wed., Sept. 11	6:00 - 8:30 p.m.	\$90/2	308	4
Bring a Friend for Free	Thurs., Sept. 12	6:00 - 8:30 p.m.	\$90/2	310	4
Pizza Party.....	Fri., Sept. 13	6:00 - 8:30 p.m.	\$69	312	4
Fall Harvest	Sun., Sept. 15	1:00 - 3:00 p.m.	\$59	316	4
Hot Off the Grill:					
Fall Food Adventure.....	Sat., Sept. 21	1:00 - 3:30 p.m.	\$69	322	5
Cooking w/ Pesto.....	Sun., Sept. 22	1:00 - 3:30 p.m.	\$69	324	5
Homesteading:					
Healing Garden.....	Thurs., Sept. 26	10 a.m. - 1:00 p.m.	\$59	326	5
Harvest Table.....	Fri., Sept. 27	6:00 - 9:00 p.m.	\$79	328	5
Global Soups	Sat., Sept. 28	10 a.m. - 1:00 p.m.	\$79	330	5
Thrill of the Grill in the Fall	Sat., Sept. 28	2:00 - 4:30 p.m.	\$69	332	5
Pickle Me This	Sun., Sept. 29	1:00 - 3:00 p.m.	\$59	334	5
Murder Mystery Dinner.....	Fri., Oct. 4	6:00 - 8:30 p.m.	\$79	338	6
Farmhouse Rules.....	Sat., Oct. 5	1:00 - 3:30 p.m.	\$69	340	6
Autumn Allure	Sun., Oct. 6	1:00 - 3:00 p.m.	\$59	342	6
Healthier Holidays	Fri., Oct. 11	6:00 - 8:30 p.m.	\$59	348	6
Fall Grilling: Flavorful Food.....	Sat., Oct. 12	1:00 - 3:30 p.m.	\$69	350	6
All Hallows' Feast.....	Sun., Oct. 13	1:00 - 3:00 p.m.	\$59	352	6
Simple, Healthy, Delicious					
Plant-Based Recipes	Fri., Oct. 18	1:00 - 3:30 p.m.	\$59	358	7
Fall Seafood Feast.....	Sat., Oct. 19	1:00 - 3:30 p.m.	\$89	360	7
Oktoberfest Brats & Bingo	Fri., Oct. 25	6:00 - 8:30 p.m.	\$69	368	7
Around the World Flavors.....	Sat., Oct. 26	1:00 - 3:30 p.m.	\$79	370	7
Eat, Drink, & Be Scary	Sun., Oct. 27	1:00 - 3:30 p.m.	\$69	372	7
A Different Thanksgiving.....	Fri., Nov. 1	6:00 - 9:00 p.m.	\$79	376	8
Gearing up for Cool Weather.....	Sat., Nov. 2	10 a.m. - 1:00 p.m.	\$79	378	8
Versatile Mushrooms					
w/ Setas.....	Sat., Nov. 2	2:00 - 4:30 p.m.	\$69	380	8
Fall Feast.....	Sun., Nov. 3	1:00 - 3:00 p.m.	\$59	382	8
PA State Grange					
Thanksgiving Dinner.....	Fri., Nov. 8	6:00 - 8:30 p.m.	\$69	390	8
Italian Dinner Club.					
St. Martin's Day Feast.....	Sat., Nov. 9	1:00 - 3:30 p.m.	\$69	392	8
Bistro Table.....	Sun., Nov. 10	1:00 - 3:30 p.m.	\$79	394	8
The Mother Sauces.....	Wed., Nov. 13	6:00 - 8:00 p.m.	\$79	396	9
Meatballs Around the World.....	Thurs., Nov. 14	6:00 - 8:00 p.m.	\$79	398	9
Everything Tastes Better					
w/ Bacon	Fri., Nov. 15	6:00 - 8:00 p.m.	\$79	400	9
Do-Ahead Thanksgiving.....	Sat., Nov. 16	1:00 - 3:00 p.m.	\$79	402	9
Dinner to Remember	Sun., Nov. 17	1:00 - 3:30 p.m.	\$69	404	9
Harry Potter Trivia &					
Potions Brunch	Wed., Nov. 20	10 a.m. - 1:00 p.m.	\$59	406	9
Italian Holiday Antipasti's	Fri., Nov. 22	6:00 - 8:30 p.m.	\$69	408	9
The Asian Kitchen	Fri., Nov. 29	5:00 - 7:30 p.m.	\$69	414	10
One Bowl Meals.....	Sat., Nov. 30	3:00 - 5:30 p.m.	\$69	418	10
'Tis The Season	Sun., Dec. 1	1:00 - 3:00 p.m.	\$59	420	10
Christmas Dinner & Karaoke.....	Fri., Dec. 6	6:00 - 8:30 p.m.	\$69	408	10
Christmas Eve					
w/ Food & Family	Sat., Dec. 7	1:00 - 3:30 p.m.	\$79	428	10
12 Days of Christmas Tea.....	Sun., Dec. 8	1:00 - 4:00 p.m.	\$69	430	10
Do-Ahead Sides & Desserts..	Tues., Dec. 10	6:00 - 8:00 p.m.	\$79	432	11
Do-Ahead Christmas Breakfast or					
NY Brunch	Wed., Dec. 11	6:00 - 8:00 p.m.	\$79	434	11
Do-Ahead Lasagna Trio	Thurs., Dec. 12	6:00 - 8:00 p.m.	\$79	436	11
Do-Ahead Holiday Dinner.....	Fri., Dec. 13	6:00 - 8:00 p.m.	\$79	438	11
Holiday Date Night	Sun., Dec. 15	1:00 - 3:30 p.m.	\$69	444	11
Fish of Seven Fishes:					
Italian Christmas Eve.....	Fri., Dec. 20	6:00 - 8:30 p.m.	\$79	448	11
Surf & Turf.....	Sat., Dec. 21	1:00 - 3:30 p.m.	\$79	450	11
Cran-Tastic.....	Sun., Dec. 22	1:00 - 3:00 p.m.	\$59	452	12
Savory Dishes from					
Around the World.....	Fri., Jan. 3	6:00 - 8:30 p.m.	\$69	454	12
Chilly Days call for Chili Nights					
Sun., Jan. 5	1:00 - 3:30 p.m.	\$69	458	12	
French Royalty for a Day.....	Mon., Jan. 6	6:00 - 8:00 p.m.	\$49	460	12
Cooking with Tea.....	Sat., Jan. 11	1:00 - 3:30 p.m.	\$59	464	12

DEMONSTRATION CLASSES

TITLE	DATE	TIME	FEE	CLASS	PAGE
Friendship Tea	Sun., Jan. 12	1:00 - 3:30 p.m.	\$59	466	13
New Year's Reset.....	Wed., Jan. 15	6:00 - 8:30 p.m.	\$59	468	13
Bourbon Barrel Classics	Fri., Jan. 17	6:00 - 8:30 p.m.	\$79	470	13
Italian Dinner Club:					
Fine Art of Italian Cooking.....	Sat., Jan. 18	1:00 - 3:30 p.m.	\$69	472	13
Winner, Winner,					
Buffalo Chicken Dinner.....	Sun., Jan. 19	1:00 - 3:30 p.m.	\$59	474	13
Homesteading:					
Cleaning Home & Body.....	Wed., Jan. 22	10 a.m. - 1:00 p.m.	\$55	476	13
English Countryside.....	Fri., Jan. 24	6:00 - 8:30 p.m.	\$69	478	13
Rich Soups & Hearty Stews.....	Sat., Jan. 25	1:00 - 3:30 p.m.	\$69	480	13
European Vacation	Sun., Jan. 26	1:00 - 3:00 p.m.	\$59	482	13
Grease...Is the Word: Karaoke ..	Fri., Jan. 31	6:00 - 8:30 p.m.	\$69	486	14
Great Flavors in Seafood.....	Sat., Feb. 1	1:00 - 3:30 p.m.	\$79	488	14
Mexican Festival	Sun., Feb. 2	1:00 - 3:30 p.m.	\$69	490	14
Homesteading:					
Spices & Herbs	Wed., Feb. 5	10 a.m. - 1:00 p.m.	\$59	492	14
Valentine's Dinner for Two	Fri., Feb. 7	6:00 - 8:30 p.m.	\$69	494	14
Persian Dinner Party	Sun., Feb. 9	1:00 - 3:30 p.m.	\$69	498	14
Mastering Apple Pie	Tues., Feb. 11	6:00 - 8:00 p.m.	\$49	500	14
Healthy Comfort Foods	Wed., Feb. 12	6:00 - 8:30 p.m.	\$59	502	14
Sip & Paint					
Valentine's Dinner	Fri., Feb. 14	6:00 - 8:30 p.m.	\$79	504	15
Chicken, Chicken, Chicken	Sat., Feb. 15	1:00 - 3:30 p.m.	\$69	506	15
Aloha	Sun., Feb. 16	1:00 - 3:00 p.m.	\$59	507	15
It's All about the Cheese.....	Sat., Feb. 22	1:00 - 3:30 p.m.	\$69	512	15
Middle Eastern Cuisine	Fri., Feb. 28	6:00 - 8:30 p.m.	\$69	518	15

HANDS-ON CLASSES

Cajun & Creole Cuisines	Sat., Sept. 14	1:00 - 3:30 p.m.	\$69	314	4
Holiday Pierogi.....	Tues., Oct. 8	6:00 - 8:00 p.m.	\$55	344	6
Everything WonTon.....	Thurs., Oct. 10	6:00 - 8:30 p.m.	\$65	346	6
Harvest Dinner.....	Wed., Oct. 16	6:00 - 9:00 p.m.	\$79	354	6
Choco-Palooza.....	Thurs., Oct. 17	10 a.m. - 1:00 p.m.	\$69	356	6
Scones Make & Take.....	Sun., Oct. 20	1:00 - 3:30 p.m.	\$59	362	7
B2B: Apples.....	Thurs., Oct. 24	10 a.m. - 1:00 p.m.	\$59	366	7
B2B: Fall Pasta	Wed., Oct. 30	10 a.m. - 1:00 p.m.	\$59	374	7
Comfort Classics.....	Tues., Nov. 5	6:00 - 9:00 p.m.	\$79	384	8
Holiday Dessert Workshop	Wed., Nov. 6	10 a.m. - 1:00 p.m.	\$79	386	8
Stromboli.....	Thurs., Nov. 7	6:00 - 8:00 p.m.	\$59	388	8
Holiday Pies.....	Sun., Nov. 24	1:00 - 3:30 p.m.	\$59	412	9
Hearty Feast & Sweet Treat.....	Sat., Nov. 30	10 a.m. - 1:00 p.m.	\$69	416	10
One Dough, Four Cookie Flavors					
Tues., Dec. 3	6:00 - 8:30 p.m.	\$49	422	10	
Gingerbread Cookie Wreath ..	Sat., Dec. 14	10 a.m. - 12 noon	\$55/2	440	11
Gingerbread Cookie Wreath ..	Sat., Dec. 14	1:00 - 3:00 p.m.	\$55/2	442	11
Christmas Movie Trivia &					
Cookie Decorating.....	Wed., Dec. 18	10 a.m. - 1:00 p.m.	\$59	444	11
Lowcountry Pleasures	Sat., Jan. 4	1:00 - 3:30 p.m.	\$69	456	12
Bagel Day.....	Wed., Jan. 29	10 a.m. - 1:00 p.m.	\$55	484	13
Festive Recipes to					
Celebrate the Season	Sat., Feb. 8	1:00 - 3:30 p.m.	\$79	496	14
Sushi Basics to Pro	Sun., Feb. 23	1:00 - 4:00 p.m.	\$69	514	15
B2B: Doughnuts.....	Wed., Feb. 26	10 a.m. - 1:00 p.m.	\$55	516	15

FOOD & WINE CLASSES

Great Wine w/ Comfort Food ..	Fri., Sept. 20	6 - 8:30 p.m.	\$79	320	6
Cooking w/ Wine:					
A Culinary Adventure.....	Sat., Nov. 23	1:00 - 3:30 p.m.	\$79	410	9
Spanish Tapas					
w/ 4 Wine Flight.....	Fri., Jan. 10	6:00 - 8:30 p.m.	\$79	462	12
West Coast Food & Wines.....	Fri., Feb. 21	6:00 - 8:30 p.m.	\$79	510	15

KID-FRIENDLY CLASSES

Homeschool Kitchen Chaos:					
Eat Your Science Projects	Wed., Sept. 18	10 a.m. - 1:00 p.m.	\$55	318	4
Homeschool Kitchen Chaos:					
Food Crafts for Kids	Wed., Oct. 2	10 a.m. - 1:00 p.m.	\$55	336	5
Homeschool Kitchen Chaos:					
All Things Christmas	Wed., Dec. 4	10 a.m. - 1:00 p.m.	\$55	424	10
Gingerbread Cookie Wreath ..	Sat., Dec. 14	10 a.m. - 12 noon	\$55/2	440	11
Gingerbread Cookie Wreath ..	Sat., Dec. 14	1:00 - 3:00 p.m.	\$55/2	442	11
Homeschool Kitchen Chaos:					
Cooking Around the World	Wed., Feb. 19	10 a.m. - 1:00 p.m.	\$55	508	15



SEPTEMBER

END OF SUMMER EVERYDAY SALADS

DEMONSTRATION

Lisa Martin

Wednesday, September 4, 2024

10:00 a.m. – 1:00 p.m.

\$59.00/person #300

Oh, the bounty of summer produce!

If you are anything like Lisa, your gardens are so plentiful in September and maybe you don't know what to do with everything. Spend the morning with Lisa and she'll share some of her favorite summer salad recipes with you. We will be using lots of the fabulous Olivelle line this morning.

- Flower Garden Salad
- Chicken Salad w/ Garlic Bread
- Frankfurter Salad w/ Mustard Dressing
- Mediterranean Pasta Salad
- Wild Mushroom Salad w/ Prosciutto
- Italian Fruit Salad & Ice Cream

MAMMA MIA KARAOKE DINNER EVENT

DEMONSTRATION

Lisa & Lynn Martin

Friday, September 6, 2024

6:00 p.m. – 8:30 p.m.

\$69.00/person #302

Take your Chance on Lisa & Lynn's Greek celebration meal. Does Your Mother Know you'll be singing for your supper? You just have to come and join in the fun – the baklava will have you Dancing Like a Queen. BYOB and your best singing voice, and don't forget to dress the part!

- Feta Dip Mezze
- Greek Salad
- Spanakopita
- Lamb Burgers
- Greek Lemon Potatoes w/ Tzatziki Sauce
- Baklava

FOOTBALL SEASON KICKOFF

DEMONSTRATION

Brian Ham & Chef Grayson Bowman

Saturday, September 7, 2024

1:00 p.m. – 3:30 p.m.

\$79.00/person #304

Come out Saturday afternoon to celebrate the start of football season with Brian and Chef Grayson. This touchdown menu is sure to please a crowd!

- Chips & Salsa
- Over the Top Chili
- Field Goal Tuna w/ Wasabi Glaze Pita (tuna shaped like a football over pita bread goal post)
- BBQ Brisket w/ Potato Salad
- Bratwurst
- Warmed Chocolate Chip Cookie w/ Ice Cream

ASIAN INSPIRED

DEMONSTRATION

Jamie Lynn

Sunday, September 8, 2024

1:00 p.m. – 3:30 p.m.

\$59.00/person #306

Join Jamie Lynn for an exploration of flavorful, healthy, Asian-inspired cuisine.

- Scallion Pancakes (df) (gf) (sf) (v) *contains nuts
- Simple Miso Broth (df) (gf) (sf) (v)
- Daikon Radish (df) (gf) (sf) (v) *contains nuts
- Japchae (sweet potato glass noodles) (df) (gf) (sf) (v) *contains nuts
- Cumin Curry Cashew Pineapple Rice (df) (gf) (sf) (v) *contains nuts
- Brownie w/ Miso Caramel (df) (gf) (sf) (v) *contains nuts

(df)=dairy-free; (gf)=gluten-free, (sf)=soy-free; (v)=vegan; (vt)=vegetarian

BRING A FIREND FOR FREE

DEMONSTRATION

Chef Grayson Bowman

Wednesday, September 11, 2024

6:00 p.m. – 8:30 p.m.

\$90.00/two people #308

OR

Thursday, September 12, 2024

6:00 p.m. – 8:30 p.m.

\$90.00/two people #310

Start off the fall and winter Kitchen Shoppe season by bringing a friend for free. Chef Grayson will introduce you to bold new flavors, fresher tastes, and easier recipes for the home cook.

- BLT Salad w/ Tomato Lime Vinaigrette
- Hoisin-Glazed Salmon w/ Spicy Garlic Asparagus
- No-Cook Tomato Sauce w/ Bucatini & Burrata
- Bourbon Bacon Mac & Cheese
- Banana Bread Pudding

PIZZA PARTY

DEMONSTRATION

Gene, Kathy & Nick Odato

Friday, September 13, 2024

6:00 p.m. – 8:30 p.m.

\$69.00/person #312

Learn to make pizza like a pro in your home oven! Join Kathy, Nick & Gene Odato, retired owners of Artisan Pizza, for a pizza party. They will share their famous pizza dough recipe, homemade sauce and party ideas. You will learn how to throw a great party and serve the best pizza pies from your home oven.

- Kathy's Home-Brewed Limoncello
- No-Cook Homemade Pizza Sauce
- Neapolitan Dough
- Detroit-Style Pizza Dough
- Cast Iron Pizza Dough
- Traditional & New Toppings
- Chef's Surprise Pizza

CAJUN & CREOLE CUISINES

HANDS-ON!

Chef Grayson Bowman

Saturday, September 14, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #314

Learn how to make delicious Louisiana food with good flavors and great taste in this hands-on class experience.

- Crab Salad-Stuffed Tomatoes & Cucumbers
- Crawfish White Bean Stew
- Squash Casserole
- Classic Shrimp Remoulade
- Smoky Shrimp Creole
- Peach Cobbler Pound Cake w/ Praline Sauce

FALL HARVEST

DEMONSTRATION

Emily Long

Sunday, September 15, 2024

1:00 p.m. – 3:00 p.m.

\$59.00/person #316

There are so many great fruits and veggies being harvested in the fall. Join Emily and she will share some of her favorite recipes that showcase these fall favorites!

- Apple Cheddar Puff Pastries
- Savory Butternut Cheesecake w/ Sesame & Cumin Crust
- Pecan-Crusted Salmon
- Stuffed Butternut Squash
- Apple Cider Fritters

HOMESCHOOL KITCHEN CHAOS CLUB: EAT YOUR SCIENCE PROJECTS

HANDS-ON!

Lisa Martin

Wednesday, September 18, 2024

10:00 a.m. – 1:00 p.m.

\$55.00/child (Ages 8 – 15) #318

Lisa is so excited to offer you the new Home-school Kitchen Chaos Club! Each class will offer a new opportunity to have fun and learn something new about food, science, crafts, nutrition, and basic kitchen skills. You will play games, build your knowledge, play with food, and laugh a lot too.

- Bread, Butter & Ice Cream in a Bag
- Butterfly Life Cycle
- Candy DNA Models & Crystals
- Edible Soil Layers
- Grape Molecules
- Oreo Moon Phases

Comfort Inn Pa Turnpike



CONVENIENTLY LOCATED NEXT TO THE KITCHEN SHOPPE

Take a cooking class with us same/next day you are eligible for the Cooking Class rate \$74 a night. Click the Link on kitchenshoppe.com



GREAT WINE PAIRINGS: COMFORT FOOD W/ 4-WINE FLIGHT

DEMONSTRATION – No BYOB



Chef Grayson Bowman
Friday, September 20, 2024
6:00 p.m. – 8:30 p.m.
\$79.00/person #320

Comfort foods and wine – a great team for a relaxing fall night or weekend!

- Beef Grillades & Cheesy Grits
- Bucatini Seafood Talay
- Cocoa-Spiced Steaks w/ Red-Wine Chocolate Sauce
- Charred Broccoli w/ Black Garlic Vinaigrette
- Pasta Ncasciata (Sicilian Baked Pasta)
- Guava Quesitos



HOT OFF THE GRILL: A FALL FOOD ADVENTURE

DEMONSTRATION **BYOB** **Outdoor Grilling**

Chef Grayson Bowman
Saturday, September 21, 2024
1:00 p.m. – 3:30 p.m.
\$69.00/person #322

Fall cooking on the Big Green Egg – there's no better way to spend an Indian summer day than enjoying delicious food and fantastic flavors.

- Herbed Strip Steak w/ Parmesan Tomatoes
- Scallion Sour Cream Potato Salad
- Rosemary Orange Pork Tenderloin w/ High Country Baked Beans
- Piñon-Crusted Chicken w/ Guacamole
- Grilled Pineapple Parfaits

COOKING WITH PESTO

DEMONSTRATION **BYOB**

Blake Swihart
Sunday, September 22, 2024
1:00 p.m. – 3:30 p.m.
\$69.00/person #324

When we think of pesto, our minds often go straight to basil and get stuck; but, there are so many other combinations of herbs, vegetables, and nuts that make fantastic pestos.

- Lavender Pesto w/ Melon
- Dried Tomato Pesto on Bruschetta
- Basil Pesto w/ Fresh Mozzarella
- Mint Pesto w/ Shrimp
- Pea Pesto w/ Pasta
- Pita hallow's Pesto w/ Grilled Chicken
- White Pepper Shortbread

HOMESTEADING: YOUR HEALING GARDEN DEMONSTRATION

Lisa Martin
Thursday, September 26, 2024
10:00 a.m. – 1:00 p.m.
\$59.00/person #326

Your home is your haven and it can also be your healing garden. We all have space to create a garden that will serve and provide for us year-round. Allow Lisa to share with you some wonderful recipes that will bring healing to your body in more ways than one.

- Crimson Cajun Salt Popcorn
- Basil Cucumber Lemon Water
- Lemon Balm Pesto Crostini
- Chive Garlic and Juniper Sage Compound Butters
- Dusky Desert Finishing Salt served on Baked White and Sweet Potatoes
- Minty Meadow Tea
- Lavender Lemon Bundt Cake Truffle
- BEAUTY BONUS: Whipped Calendula Body Butter

HARVEST TABLE

DEMONSTRATION **BYOB**

Kathleen Sanderson
Friday, September 27, 2024
6:00 p.m. – 9:00 p.m.
\$79.00/person #328

Kathleen's recipes will make you glad autumn is upon us. Join her as she walks you through this wonderful menu of fall favorites.

- Roasted Carrot & Parsnip Soup w/ Pistachio & Lemon Oil Drizzle
- Pork Tenderloin Stuffed w/ Figs & Gorgonzola with Balsamic au Jus
- Roasted Salmon w/ Winter Spices & Horseradish Sauce
- Oven Roasted Cauliflower
- Creamy Buttermilk Mashed Potatoes
- Spice Cake w/ Lemon Whipped Cream

GLOBAL SOUPS

DEMONSTRATION **BYOB**

Kathleen Sanderson
Saturday, September 28, 2024
10:00 a.m. – 1:00 p.m.
\$79.00/person #330

In this class, Kathleen will warm your body and your soul with comforting soups in a variety of flavors.

- Chicken Gumbo
- Thai Chicken & Rice
- Kale & White Bean Soup
- Chicken Tortilla Soup
- Salad Vinaigrette
- Cornbread
- Mexican Wedding Cookies

THE THRILL OF THE GRILL IN THE FALL DEMONSTRATION

BYOB

Outdoor Grilling

Chef Grayson Bowman
Saturday, September 28, 2024
2:00 p.m. – 4:30 p.m.
\$69.00/person #332

Nothing says great time and great tastes than fresh food off the grill. This class has fantastic recipes with layers of flavor and taste.

- Tuna Niçoise Bowls
- Grilled Chicken Salad w/ Piri Piri Sauce
- Grilled Potato Salad w/ Grape Tomatoes
- Grilled Beer Brats w/ Creamy Cole Slaw
- Bourbon Peach Crisp w/ Pecan Streusel

PICKLE ME THIS

DEMONSTRATION **BYOB**

Emily Long
Sunday, September 29, 2024
1:00 p.m. – 3:00 p.m.
\$59.00/person #334

Love that pucker you get when you eat pickles? Then this is the class for you. Emily will show you how to use pickled ingredients in recipes from appetizer to dessert!

- Pickled Cherry Tomatoes in Sweet, Salty, & Sour Brine (served on salad)
- Pickled Beet Hummus (served with pita chips, celery, and carrots)
- Polish Dill Pickle Soup
- Pickle-Lover's Pizza w/ Hot Honey
- Quick Taco Pickles (served over chicken tacos)
- Pickled Strawberries (served on cheese board)

OCTOBER

HOMESCHOOL KITCHEN CHAOS CLUB: FOOD CRAFTS FOR KIDS

HANDS-ON!

Lisa Martin
Wednesday, October 2, 2024
10:00 a.m. – 1:00 p.m.
\$55.00/child (Ages 8 – 15) #336

Lisa is so excited to offer you the new Home-school Kitchen Chaos Club! Each class will offer a new opportunity to have fun and learn something new about food, science, crafts, nutrition, and basic kitchen skills. You will play games, build your knowledge, play with food, and laugh a lot too.

- Animal Art Toast
- Candy Corn Slime
- Finger Painting Masterpieces
- Flower Tarts
- Jello Worms in Dirt
- Veggie Insects



MURDER MYSTERY DINNER

DEMONSTRATION 

Lisa & Lynn Martin

Friday, October 4, 2024

6:00 p.m. – 8:30 p.m.

\$79.00/person #338

Lisa & Lynn have a 'brand new' murder mystery all planned and ready for you to help them solve. Even the menu is a mystery! Bring some friends and a few bottles of wine for this Italian inspired dinner murder mystery evening.

- The Menu is a Mystery!

FARMHOUSE RULES: A FARM TO TABLE ADVENTURE

DEMONSTRATION 

Chef Grayson Bowman

Saturday, October 5, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #340

Simple, seasonal meals for the whole family to enjoy. Chef Grayson will share with you what fresh food means to him.

- Fall Butternut Squash Soup
- To Fall for Sumptuous Salad
- Sausage Pasta Casserole
- Venison Chili from the Land
- Apple Harvest Cake w/ Ice Cream & Caramel Sauce

AUTUMN ALLURE

DEMONSTRATION 

Emily Long

Sunday, October 6, 2024

1:00 p.m. – 3:00 p.m.

\$59.00/person #342

The word 'allure' is defined as the quality of being powerfully and mysteriously attractive or fascinating. This is also the perfect description of Emily's autumnal menu!

- Brie & Cheddar Apple Beer Soup w/ Cinnamon Pecan Oat Crumble
- Apple Cider-Braised Pork Shoulder
- Cheddar Sweet Corn Pie
- Maple Dijon Roasted Carrots
- Apple Cider Coffee Cake

HOLIDAY PIEROGI

HANDS-ON!

Lu Shuey

Tuesday, October 8, 2024

6:00 p.m. – 8:00 p.m.

\$55.00/person #344

This hands-on class has a made-from-scratch pierogi dough recipe, which will be filled with traditional, self-created, and a holiday-flavored filling.

- Pierogi Dough
- Potato & Cheese Filling
- Holiday Filling
- Boiled and/or Sautéed in Butter

EVERYTHING WONTON

Partial HANDS-ON! 

Lu Shuey

Thursday, October 10, 2024

6:00 p.m. – 8:30 p.m.

\$65.00/person #346

Come make and learn how to use wontons for great appetizers, an easy soup, and a ravioli meal. Take your creations home to treat your family.

- Wonton Soup
- Wonton Nachos w/ Ahi Tuna (*sample in class)
- Spinach Sausage Ravioli
- Philly Cheesesteak Wonton Cup
- Southwest Eggrolls
- Cheese Kale Triangles

HEALTHIER HOLIDAYS

DEMONSTRATION 

Jamie Lynn

Friday, October 11, 2024

6:00 p.m. – 8:30 p.m.

\$59.00/person #348

Coming together with family and friends over the holidays to celebrate and share a meal can pose certain challenges, especially when trying to accommodate different dietary needs. In this class, Jamie Lynn will show you how to accommodate the dietary needs of your guests by preparing creative holiday recipes.

- Red Quinoa w/ Butternut Squash, Cranberries, & Spinach (df) (gf) (sf) (v)
- Sweet Potato & Wild Rice Bake (df) (gf) (Sf) (v) *contains nuts
- White Quinoa Pilaf w/ Mirepoix (df) (gf) (Sf) (v)
- Haricot Verts w/ Almonds & Lemon Zest (df) (gf) (Sf) (v) *contains nuts
- Millet & Apples w/ Pecan Curry Dressing (df) (gf) (Sf) (v) *contains nuts
- Molasses Ginger Cookie (df) (gf) (Sf) (v) *contains nuts

(df)=dairy-free; (gf)=gluten-free, (sf)=soy-free; (v)=vegan; (vt)=vegetarian

FALL GRILLING: A FLAVORFUL TIME FOR FOOD

DEMONSTRATION  **Outdoor Grilling**

Chef Grayson Bowman

Saturday, October 12, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #350

What could be better on a nice, crisp fall day than grilling your favorite fall foods.

- Grilled Steak Burrito Bowls
- Bacon-Wrapped Filets w/ Blue Cheese Butter & Grilled Parmesan Asparagus
- Brazilian Pork Chops w/ Pineapple Salsa
- Shrimp Boil Foil Packs
- Apple Crumble w/ Ice Cream & Caramel Sauce



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ALL HALLOWS' FEAST

DEMONSTRATION 

Emily Long

Sunday, October 13, 2024

1:00 p.m. – 3:00 p.m.

\$59.00/person #352

It's no trick, this class and Emily's wonderful menu will be a treat!

- Brimstone Bread
- Grave Dirt Beef & Mushroom Puff Pastries
- Cemetery Soup (Beef Vegetable)
- Black Magic Salad w/ Salsa Cremosa Dressing
- Sleepy Hollow Cider Brine Chicken
- Black Velvet Cake

HARVEST DINNER

HANDS-ON! 

Suzanne Lowery

Wednesday, October 16, 2024

6:00 p.m. – 9:00 p.m.

\$79.00/person #354

Join Suzanne for this hands-on class. You'll help prepare the meal, learn her tips and tricks for some terrific recipes, and enjoy tasting some quintessentially fall dishes.

- Tomato-Garlic Soup
- Roasted Root Vegetable Salad w/ Feta & Honey-Mustard Vinaigrette
- Roasted Hasselback Potatoes
- Currant-Glazed Pork Tenderloin
- Cranberry-Pear Crisp à la mode

CHOCO-PALOOZA

HANDS-ON! 

Suzanne Lowery

Thursday, October 17, 2024

10:00 a.m. – 1:00 p.m.

\$69.00/person #356

You won't want to miss this chocolate-filled class. Not only will you roll up your sleeves and work on a recipe, you'll also get to taste all these scrumptious chocolate treats!

- Double Chocolate Eclairs
- Lava Cake w/ Raspberry Sauce
- Chocolate Banana Bread Pudding w/ Chantilly Crème
- Salted Chocolate Chunk Cookies
- Chocolate Cheesecakes



SIMPLE, HEALTHY, & DELICIOUS PLANT-BASED RECIPES

DEMONSTRATION

Dr. Nora Porter
Friday, October 18, 2024
1:00 p.m. – 3:30 p.m.
\$59.00/person #358

What could be better than simple, healthy, and delicious when it comes to preparing meals for your family. These recipes are so good no one will think twice about them being plant-based!!!

- Corn & Cilantro Pikelets (light, savory pancakes)
- Roasted Broccoli & Cauliflower "Steaks" w/ Drizzles
- Roasted Grapes on Ricotta Toasted Baguettes
- Shrimp & Veggie Sheet Pan Dinner
- Light, Crispy Pakoras (fried veggie balls to enhance any salad, appetizer, or brunch)
- Apple Frangipane Tart

FALL SEAFOOD FEAST

DEMONSTRATION **Outdoor Grilling**

Brian Ham & Chef Grayson Bowman
Saturday, October 19, 2024
1:00 p.m. – 3:30 p.m.
\$89.00/person #360

Come out for a relaxing afternoon with Brian and Chef Grayson. Enjoy an afternoon of seafood tastings.

- New England Clam Chowder
- Shrimp Arugula Salad
- Smoked Oysters on the Half Shell
- Seafood Medley
- Lemon Tart

SCONES MAKE & TAKE

HANDS-ON!

Kirsten Houghton
Sunday, October 20, 2024
1:00 p.m. – 3:30 p.m.
\$59.00/person 362

Learn the art of making flaky, tender scones. You'll taste the scones Kirsten demonstrates and then make & take your dough to pop in the oven at home whenever you want a fresh, warm one.

- Ham & Swiss Scones – hands-on
- Lemon Poppyseed Scones – hands-on
- Lemon Curd – demonstration
- Clotted Cream - demonstration



BACK TO BASICS: APPLES

HANDS-ON!

Lisa Martin
Thursday, October 24, 2024
10:00 a.m. – 1:00 p.m.
\$59.00/person #366



You asked so we delivered! Let Lisa teach you how to can. This will be a first ever 'hands-on' canning class. In this class you will learn water bath canning applesauce and apple butter. You will also make Lisa's favorite cake of all time – Roman Apple Cake. This menu comes straight from Lisa's family cookbook and she can't wait to share these recipes and skills with you.

- Applesauce
- Apple Butter
- Roman Apple Cake

OKTOBERFEST BRATS & BINGO BASH

DEMONSTRATION

Lisa & Lynn Martin
Friday, October 25, 2024
6:00 p.m. – 8:30 p.m.
\$69.00/person #368

Bring your own beer and join Lisa & Lynn for a fun evening of Oktoberfest-inspired bingo. Be sure to come dressed in your best German costumes and enjoy this traditional Bavarian dinner while playing BINGO! Prost!

- Soft Pretzels
- German Potato Salad
- Beef Broth
- Cheese Noodles
- Fresh Bratwurst
- Red Cabbage & Apples
- Gingerbread

AROUND THE WORLD FLAVORS

DEMONSTRATION

Blake Swihart
Saturday, October 26, 2024
1:00 p.m. – 3:30 p.m.
\$79.00/person #370

Blake will take you around the world with your tastebuds! Join him as he walks you through his delicious global-inspired menu.

- Pink Peppercorn Shrimp Salad
- Shichimi Grilled Pork Chops
- Ras el Hanout Roasted Yams
- Harissa-Grilled Beef Strip Steaks w/ Golden Rice
- Scottish White Peppercorn Shortbreads

EAT, DRINK, & BE SCARY

DEMONSTRATION

Chef Lindsey Clinton
Sunday, October 27, 2024
1:00 p.m. – 3:30 p.m.
\$69.00/person #372

Celebrate the scariest time of year with a menu that may sound frightening, but is completely delicious!

- Poisoned Apple Cocktail (alcoholic or non-alcoholic)
- Smoky Pumpkin Bisque
- Roasted Beet Salad w/ Goat Cheese, Marcona Almonds, Pickled Onions, & Blood Orange Vinaigrette
- Mussels & Garlic Over Squid Ink Pasta
- Bleeding Spiced Pavlova

BACK TO BASICS HANDS-ON: FALL PASTA CLASS

HANDS-ON!

Lisa Martin
Wednesday, October 30, 2024
10:00 a.m. – 1:00 p.m.
\$59.00/person #374



It's always a good time to make homemade pasta, but making it in the fall... Oh my goodness!! In this class you will be making a pepper lover's pasta dish, a delectable pumpkin cappellacci from the Emilia Romagna region, and a sweet apple sfogliata that you won't soon forget. Roll up your sleeves and join us for a morning of learning new pasta making skills and enjoying the delicious fall flavors of Italy together.

- Raschiattelli w/ Red Peppers
- Cappellacci w/ Pumpkin
- Crescia Sfogliata



NOVEMBER

A DIFFERENT THANKSGIVING

DEMONSTRATION 

Kathleen Sanderson
Friday, November 1, 2024
6:00 p.m. – 9:00 p.m.
\$79.00/person #376

Kathleen's Thanksgiving menu is just different enough to have your guests singing your creative praises. This is the class for you if you're tired of the same old, same old.

- Rosemary Ribbons
- Endive Spears Stuffed w/ Pears, Goat's Cheese & Nuts
- Prosciutto & Spinach-Stuffed Turkey Breast Au Jus
- Apricot & Sage Stuffing
- Creamy Roasted Garlic Mashed Potatoes
- Cranberry & Pear Chutney
- Sweet Potato, Parsnip & Fennel Au Gratin
- Pumpkin Cake w/ Vanilla Bean Sauce

GEARING UP FOR COOL WEATHER

DEMONSTRATION 

Kathleen Sanderson
Saturday, November 2, 2024
10:00 a.m. – 1:00 p.m.
\$79.00/person #378

This menu features cold weather dishes that are ideal for the freezer or to make ahead. Long simmering on the back burner creates an aroma that will make your family hungry! Winter will seem a little sweeter with these flavorful favorites in your repertoire.

- Roasted Chicken Soup w/ Mushroom, Barley & Spinach
- Buttermilk-Braised Pork Tenderloin w/ Flaky Buttermilk Biscuits
- Braised Chicken w/ 40 Cloves of Garlic & Creamy Oven Polenta
- Salad Vinaigrette
- Ginger Cookies w/ Poached Spiced Pears

VERSATILE MUSHROOMS W/ SETAS MUSHROOM FARM

DEMONSTRATION 

Chef Grayson Bowman
Saturday, November 2, 2024
2:00 p.m. – 4:30 p.m.
\$69.00/person #380

Be ready for additional mushroom flavors and tastes as Chef Grayson teams up with Setas Mushroom Farm to bring you a wonderful array of recipes. Come find out what value mushrooms have not only in recipes, but also in body health.

- King Trumpet & Tomato Sandwiches w/ Spicy Mayo
- Crispy Smashed Mushrooms w/ Gremolata
- Roasted Carrots & Mushrooms w/ Scallion Salsa Verde
- Broccoli, Mushrooms & Beef Stir Fry
- Creamy Chicken, Mushrooms & Ricotta Pasta
- Sautéed Lion's Mane w/ Apples, Delicata Squash, & Ginger

FALL FEAST

DEMONSTRATION 

Emily Long
Sunday, November 3, 2024
1:00 p.m. – 3:00 p.m.
\$59.00/person #382

Fall is when we start craving heartier dishes with rich flavors. Emily's menu will surely satisfy those cravings!

- Creamy Pumpkin Chicken Chili
- Fig-Glazed Skillet Chicken
- Brown Butter & Thyme Potato Torte
- Hasselback Butternut Squash
- Caramel Apple Pumpkin Pie

COMFORT CLASSICS

HANDS-ON! 

Suzanne Lowery
Tuesday, November 5, 2024
6:00 p.m. – 9:00 p.m.
\$79.00/person #384

Join Suzanne and roll up your sleeves as she walks you through this menu of classically comforting dishes. You'll work for your supper, but you'll be so glad you did!

- Bacon & Blue Cheese Deviled Eggs
- Creamy Macaroni & Cheese
- Baby Back Ribs
- Creamed Spinach
- Hot Fudge Brownie Sundaes

HOLIDAY DESSERT WORKSHOP

HANDS-ON!

Suzanne Lowery
Wednesday, November 6, 2024
10:00 a.m. – 1:00 p.m.
\$79.00/person #386

Get a head start on deciding what desserts to make for the holidays. There are so many good choices on this menu that you just might make them all!

- Classic Apple Pie in Flaky Food Processor Pie Dough
- Pumpkin Cheesecakes
- Cranberry Date Nut Hand Pies
- Chewy Sugar & Spice Cookies
- Wine Poached Pears w/ Raspberry Sauce

STROMBOLI HANDS-ON

HANDS-ON!

Lu Shuey
Thursday, November 7, 2024
6:00 p.m. – 8:00 p.m.
\$59.00/person #388

Love stromboli? Come and learn how to make your own, including the dough! Make two small boli's to bake at home for dinner that night.

- Boli Dough
- Traditional Boli Filling
- Create Your Own Boli

PA STATE GRANGE THANKSGIVING DINNER

DEMONSTRATION 

Lisa & Lynn Martin
Friday, November 8, 2024
6:00 p.m. – 8:30 p.m.
\$69.00/person #390

It's the cookbook every good Pennsylvanian has in their collection – and for good reason. The recipes are classic comfort foods. Lisa & Lynn are so thankful for each of you and they look forward to serving you a delicious Pennsylvania Thanksgiving dinner as this joyous holiday season draws near.

- New England Clam Chowder
- Spicy Pecans
- Frosty Apple Delight
- Swiss Steak Pie
- Baked Corn & Broccoli
- Do-Ahead Mashed Potatoes
- Pepper Slaw
- Maple Cream Apple Pie

ITALIAN DINNER CLUB: ST. MARTIN'S DAY FEAST

DEMONSTRATION 

Lisa & Lynn Martin
Saturday, November 9, 2024
1:00 p.m. – 3:30 p.m.
\$69.00/person #392



This traditional Venetian celebration of Patron St. Martin is celebrated every year in November and his story is one that will inspire everyone. Allow us to share an afternoon with you looking at the life of this man and share with you the tastes of the European dishes that are associated with this special holiday. Be sure to bring a bottle of Novello wine.

- Roasted Chestnut Pancetta Skewers
- Muffuletta Sliders
- Orecchiette w/ Sausage & Broad Beans
- St. Martin's Goose Dish w/ Red Cabbage
- St. Martin's Traditional Cake

BISTRO TABLE

DEMONSTRATION 

Blake Swihart
Sunday, November 10, 2024
1:00 p.m. – 3:30 p.m.
\$79.00/person #394

A menu fit for the best bistro in town. Delicious, interesting, but not too fussy.

- Shrimp Butterflies w/ Orange Horseradish Sauce
- Grilled Caesar Salad w/ Croutons
- Smoked Pork Chops
- Potato Muffins
- Leeks Vinaigrette
- Apple Tart Tatins w/ Cinnamon Cream



THE MOTHER SAUCES

DEMONSTRATION 

Diane Phillips

Wednesday, November 13, 2024

6:00 p.m. – 8:00 p.m.

\$79.00/person #396

Every chef knows these sauces and can prepare them without thinking. Each sauce is a technique that will allow you to perfect the sauces for your meals. Join Diane as she take you through the sauces, how to use them, and how to vary them to make fabulous dishes and accompaniments.

- Field Greens w/ Garlic Herb Vinaigrette
- Hollandaise – Broccoli w/ Hollandaise
- Bechamel – Croque Monsieur (French ham & cheese sandwich)
- Velouté – Roasted Salmon w/ Dilled Velouté
- Espagnole – Braised Beef w/ Polenta
- Tomato – Farfalle Pasta w/ Vodka Sauce
- Orange Olive Oil Cake w/ Amaretto Crème

MEATBALLS AROUND THE WORLD

DEMONSTRATION 

Diane Phillips

Thursday, November 14, 2024

6:00 p.m. – 8:00 p.m.

\$79.00/person #398

Every culture has some kind of meatball that is either a main course, snack, or appetizer. Join Diane as she cooks meatballs from many different places around the globe.

- Vietnamese Banh Mi – Chicken Meatballs, Asian Slaw on a French Roll
- Greek Meatballs – Lamb/Beef Meatballs, Greek Salad, Tzatziki Sauce, and Pita
- Italian Meatballs – Beef/Sausage Meatballs in Tomato Sauce w/ Farfalle Pasta
- Parisian Pork 'Pate' Meatballs – Country-Style Pork Meatballs seasoned w/ Herbs de Provence served with Fig & Onion Sauce
- Seafood Balls – Cod Balls served w/ Remoulade Sauce
- Strawberry Sorbet w/ Aged Balsamic Vinegar

EVERYTHING TASTES BETTER W/ BACON

DEMONSTRATION 

Diane Phillips

Friday, November 15, 2024

6:00 p.m. – 8:00 p.m.

\$79.00/person #400

Our favorite pork product, bacon, adds smoky, crispy succulent notes to any dish. Come explore the different ways to use bacon to jazz up your everyday dishes.

- Chopped Apple & Blue Cheese Salad w/ Warm Maple Bacon Vinaigrette
- Bacon Corn Chowder w/ Cheddar Biscuits & Bacon Jam
- Butternut Squash Risotto w/ Bacon & Fried Sage
- Baked Pasta Carbonara
- Coffee Ice Cream w/ Candied Bacon

DO-AHEAD THANKSGIVING

DEMONSTRATION 

Diane Phillips

Saturday, November 16, 2024

1:00 p.m. – 3:00 p.m.

\$79.00/person #402

Sweating over relatives coming for Thanksgiving? Avoid the stress by making all the sides and desserts ahead, then on Thanksgiving you only need to roast the turkey. Once you take the turkey out of the oven, you can reheat the side dishes while the turkey is resting and you can stir the drippings into the gravy. Then, dinner is served! Don't miss this class, it sells out quickly.

- Triple Mushroom Soup w/ Brie
- Roast Turkey w/ Do-Ahead Gravy
- Do-Ahead Mashed Potatoes
- Parmesan-Crusted Creamed Corn
- Green Beans w/ Roasted Shallots & Mushrooms
- Cranberry Peach Chutney
- Hot Apple Pie Sundaes w/ Vanilla Ice Cream

DINNER TO REMEMBER

DEMONSTRATION 

Chef Lindsey Clinton

Sunday, November 17, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #404

Chef Lindsey will have you begging for more with this fantastic menu. It truly will be a dinner to remember!

- Caramel Apple Crush Cocktail
- Classic French Onion Soup
- Roasted Rack of Lamb w/ Mediterranean Red Wine Sauce
- Roasted Broccolini w/ Garlic & Lemon
- Coffee Crème Brûlée

HARRY POTTER TRIVIA & POTIONS BRUNCH

DEMONSTRATION – No BYOB

Lisa Martin

Wednesday, November 20, 2024

10:00 a.m. – 1:00 p.m.

\$59.00/person #406

It's time for another Harry Potter trivia class. This time Lisa will take you to 'The Three Broomsticks Inn' to have brunch and serve up potions while searching for our Harry Potter trivia superstar. Come dressed in your signature Harry Potter house costume.

- Pepperup Potion
- Porridge
- Dementor's Kiss
- Pumpkin Soup
- Butter Beer
- Ron's Usual Sandwich
- Liquid Luck
- Centaur's Temperament Treat

ITALIAN HOLIDAY ANTIPASTI'S DEMO

DEMONSTRATION 

Lisa & Lynn Martin

Friday, November 22, 2024

6:00 p.m. – 8:30 p.m.

\$69.00/person #408

This is the class that will set you up for success for the entire holiday season. You will be able to wow your friends and family with these tantalizingly delicious appetizers. Come hungry, you're gonna love this class!

- Crostini di Crema di Sardine
- Fartine di Funghi e Spinaci
- Speck Bites
- Rotolini di Zucchini
- Spiedini di frutta e formaggio
- Sfiogiatelle di Parmigiano
- Focaccia alle Erbe
- Torta di Ricotta e Provolone
- Insalata di fagioli e Pancetta
- Melt Ripiene alla Salsiccia

COOKING WITH WINE: A CULINARY ADVENTURE

DEMONSTRATION 

Chef Grayson Bowman

Saturday, November 23, 2024

1:00 p.m. – 3:30 p.m.

\$79.00/person #410

Come on a culinary adventure with foods that enhance your taste buds to extremes with sauces, marinades, and poaching/steaming in wine.

- Cioppino w/ Mussels
- Poached Dijon Chicken on Apple, Walnut & Blue Cheese Salad
- Grilled Swordfish w/ Roasted Red Pepper & Macadamia Pesto
- Adobo-Grilled Filet Mignon w/ Red Bean Ragout
- Dried Apricot and Muscat Cheesecake with a Gingersnap Crust

HOLIDAY PIES HANDS-ON

HANDS-ON!

Kirsten Houghton

Sunday, November 24, 2024

1:00 p.m. – 3:30 p.m.

\$59.00/person #412

Make show-stopping pies for the holidays. Learn (hands-on) the technique for a perfectly flaky, delicious crust. Kirsten will demonstrate different types of filling for you to try and you'll take home your dough to bake the perfect pie at home.

- Pâte Brisée (pie crust) – hands-on
- Apple Cranberry Crumb Pie
- Pecan Pie
- Cream Cheese Pumpkin Pie



THE ASIAN KITCHEN

DEMONSTRATION 

Chef Grayson Bowman
Friday, November 29, 2024
5:00 p.m. – 7:30 p.m.
\$69.00/person #414

Enjoy the bold flavors of Spicy, Sour, Sweet, & Savory that the Asian kitchen recipes have to offer for great taste and enjoyment.

- Coconut Chicken Soup (Tom Kha Gai)
- Grilled Sesame Broccoli Salad
- Korean Spicy Grilled Chicken
- Korean BBQ Short Ribs on Coke w/ Szechuan-Style Green Beans
- Cinnamon & Five Spice Easy Donuts

HEARTY FEAST & SWEET TREAT HANDS-ON

HANDS-ON! 

Chef Grayson Bowman
Saturday, November 30, 2024
10:00 a.m. – 1:00 p.m.
\$69.00/person #416

In this hands-on adventure, Chef Grayson will walk you through a warming soup for the season, sheet pan dinners, healthy meals and out-of-this-world dessert. You won't want to miss it!

- Tomato Tortellini Soup w/ Basil Pesto
- Steak Diane
- Cheesy Twice-Baked Potatoes
- Maple Mustard Sheet Pan Salmon w/ Delicata & Broccoli
- Creamy Greek Pasta w/ Chicken
- Mulled Spice Jam Bars

ONE-BOWL MEALS

DEMONSTRATION 

Chef Grayson Bowman
Saturday, November 30, 2024
3:00 p.m. – 5:30 p.m.
\$69.00/person #418

Bowl-style eating is in the moment. These all-in-one dinners are full of flavor and freshness. Enjoy the different styles of bowls Chef Grayson has selected for you.

- Spicy Golden Chicken Chili
- Shrimp Pasta Salad Bowl w/ Ginger-Sesame Dressing
- Chili Beef Burrito Bowls
- Warm Potato & Chicken Salad Bowl
- Watermelon Poke Bowl



DECEMBER

'TIS THE SEASON

DEMONSTRATION 

Emily Long
Sunday, December 1, 2024
1:00 p.m. – 3:00 p.m.
\$59.00/person #420

Flavors of the holidays abound in this class! Emily will share with you some of her holiday favorites.

- Cranberry Brie Tarts
- Honey Balsamic-Roasted Carrots
- Rosemary Orange-Glazed Roasted Pork Tenderloin
- Cheesy Root Vegetable Gratin
- Cranberry Cheesecake Bars

ONE DOUGH, FOUR COOKIE FLAVORS

HANDS-ON!

Callan Wenner
Tuesday, December 3, 2024
6:00 p.m. – 8:30 p.m.
\$49.00/person #422

Create the ultimate spread of Christmas cookies with this time-saving recipe! One base dough gets split into four bowls to make peanut butter, snickerdoodle, chocolate peppermint, and gingerbread blossom cookies. Each blossom is topped with a chocolate kiss and decorated with festive sprinkles and sugar.

- Peanut Butter Cookies
- Snickerdoodle Cookies
- Chocolate Peppermint Cookies
- Gingerbread Blossom Cookies

Callan Wenner: www.thecozyplum.com

HOMESCHOOL KITCHEN CHAOS CLUB: ALL THINGS CHRISTMAS

HANDS-ON!

Lisa Martin
Wednesday, December 4, 2024
10:00 a.m. – 1:00 p.m.
\$55.00/child (Ages 8 – 15) #424

Lisa is so excited to offer you the new Home-school Kitchen Chaos Club! Each class will offer a new opportunity to have fun and learn something new about food, science, crafts, nutrition, and basic kitchen skills. You will play games, build your knowledge, play with food, and laugh a lot too.

- Angel Sandwiches
- Cookies for Santa Jars
- Grinch Fluff
- Ice Cream Cone Christmas Trees
- Penguin Marshmallows
- Poinsettia Pretzels
- Reindeer Treat Bgs
- Snowmen Donuts



CHRISTMAS DINNER & KARAOKE CELEBRATION

DEMONSTRATION 

Lisa & Lynn Martin
Friday, December 6, 2024
6:00 p.m. – 8:30 p.m.
\$69.00/person #408

Please join Lisa & Lynn in your finest Christmas attire to enjoy a lovely meal and 'classic carols of the holidays' karaoke. This will be an elegant evening meant to be shared with friends and family. Lisa & Lynn are so looking forward to this special, festive celebration.

- Cream of Mushroom Soup
- Coq au Vin
- Shrimp Tartlets à la Diable
- Spinach Balls a L'Italienne
- Apple & Celery Salad
- Hazelnut Cake w/ Coffee Icing

CHRISTMAS EVE W/ FOOD & FAMILY

DEMONSTRATION 

Chef Grayson Bowman
Saturday, December 7, 2024
1:00 p.m. – 3:30 p.m.
\$79.00/person #428

Chef Grayson's wonderful menu is full of Christmas food delights and flavors. You don't want to miss this one!

- Lobster Chowder
- Simple Caesar Salad w/ Parmesan Croutons w/ Blood Orange Prosecco Punch
- Oven-Braised Beef Brisket w/ Sour Cream Mashed Potatoes & Tasso Gravy
- Tuna Melt Casserole
- Cinnamon Roll Cake w/ Toasted Pecans

12 DAYS OF CHRISTMAS TEA

DEMONSTRATION

Lu Shuey
Sunday, December 8, 2024
1:00 p.m. – 4:00 p.m.
\$69.00/person #430

Lu invites you to begin the Christmas season with a very special tea party sharing twelve tea-worthy menu items served with three of Lu's favorite teas.

- Basic Scones w/ Lemon Curd
- Garlic Cheddar Biscuit
- Sweet Tea Spread
- Orange Currant Scone w/ Devonshire Cream
- Tuna Pinwheels
- Ham Filled Sandwich Spread
- Seafood Butter
- Arugula Sandwich
- Gumdrop Bread
- Peppermint Candy Cane Cookies
- Cream Cheese Mints
- Eggnog Holiday Bread

DO-AHEAD SIDES & DESSERTS

DEMONSTRATION 

Diane Phillips

Tuesday, December 10, 2024

6:00 p.m. – 8:00 p.m.

\$79.00/person #432

Everyone needs a bit of help during the holidays. These do-ahead sides and desserts will help make your holidays a bit easier, and more delicious!

- Mixed Greens w/ Roasted Butternut Squash, Blue Cheese & Cranberry Orange Vinaigrette
- Loaded Cauliflower Mash
- Steakhouse Creamed Spinach
- Roasted Smashed Goat Cheese Potatoes
- Green Beans w/ Caramelized Onions & Pancetta
- Black Forest Trifle
- Pumpkin Tiramisu
- Cranberry Almond Mini Cheesecakes
- Pistachio Chocolate Cookies

DO-AHEAD CHRISTMAS BREAKFAST OR NEW YEAR'S BRUNCH

DEMONSTRATION 

Diane Phillips

Wednesday, December 11, 2024

6:00 p.m. – 8:00 p.m.

\$79.00/person #434

Waking up at zero-dark-thirty and having to cook breakfast for a crowd can seem like a chore. This menu gives you a head start, by preparing the meal ahead, and then just popping it into the oven before serving.

- Field Greens w/ Strawberry Basil Vinaigrette
- Caramelized Apple, Onion, & Sausage Breakfast Casserole
- Crustless Boursin & Spinach Quiche
- Au Gratin Potatoes
- Blueberry Almond Coffee Cake
- Ham w/ Apple Cider Glaze

DO-AHEAD LASAGNA TRIO FOR THE HOLIDAYS

DEMONSTRATION 

Diane Phillips

Thursday, December 12, 2024

6:00 p.m. – 8:00 p.m.

\$79.00/person #436

A few make-ahead steps help you to have spectacular dishes during the holidays. Diane will show you how!

- Crostini w/ Whipped Ricotta & Balsamic Cherries
- Field Green Salad w/ Lemon Vinaigrette
- Traditional Lasagna Bolognese
- Artichoke Lasagna
- Seafood Lasagna
- Florentine Merengue Cake w/ Mascarpone Chocolate Crème & Raspberries

DO-AHEAD HOLIDAY DINNER

DEMONSTRATION 

Diane Phillips

Friday, December 13, 2024

6:00 p.m. – 8:00 p.m.

\$79.00/person #438

Whether you serve this for family or friends, at a party or your actual holiday meal, everyone will love this menu – especially you! The best part of do-ahead is that you're free to enjoy your company.

- Crostini w/ Marinated Goat Cheese
- Marinated Shrimp
- Field Greens w/ Prosecco Vinaigrette
- Braised Pork in Port Wine Sauce
- Butternut Squash & Potato Gratin
- Artichoke & Mushroom Sauté
- Chocolate Lava Cakes w/ Raspberry Coulis & Whipped Cream

GINGERBREAD COOKIE WREATH

HANDS-ON! All Ages Welcome

Lori Yingst

Saturday, December 14, 2024

10:00 a.m. – 12:00 p.m.

\$55.00/two people = ONE WREATH #440

OR

Saturday, December 14, 2024

1:00 p.m. – 3:00 p.m.

\$55.00/two people = ONE WREATH #442

What a wonderful way to start the holiday! Decorating gingerbread cookies and assembling them into an edible wreath to hang or use as a centerpiece. This is a 2-person team project. One wreath per team. All supplies included.

- Royal Icing Techniques
- Decorate Your Own Cookie Wreath

HOLIDAY DATE NIGHT

DEMONSTRATION 

Chef Lindsey Clinton

Sunday, December 15, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #444

Bring your favorite date and join Lindsey for an incredible meal that celebrates the best of the holiday season.

- Naughty but Nice Christmas Cocktail
- Corn-Crusted Eggplant w/ Arugula Pesto & Tomato Butter Sauce
- Wild Mushroom & Truffle Bisque
- Shiitake Mushroom Jumbo Lump Crab Cake w/ Rosemary Aioli & Butter-Poached Asparagus
- Flourless Chocolate Cake w/ Mocha Whipped Cream

CLASSIC CHRISTMAS MOVIE TRIVIA & COOKIE DECORATING PARTY

Partial **HANDS-ON!**

Lisa Martin

Wednesday, December 18, 2024

10:00 a.m. – 1:00 p.m.

\$59.00/person #446

Trivia and cookies! Sounds like a fabulous morning, doesn't it? Lisa's cookie decorating classes are always just so special and this year she's added Christmas movie trivia to the mix. Come dressed as your favorite holiday character and make some fun memories! You are going to love these sweet cookies to decorate and take home to share with friends and family. . . or maybe just eat all by yourself!

- Snow Globe Sugar Cookies
- Gingerbread
- Eggnog Snickerdoodles
- Melting Snowmen
- Rudolph Reindeer
- Dark Chocolate Candy Canes

FEAST OF THE SEVEN FISHES: AN ITALIAN CHRISTMAS EVE

DEMONSTRATION 

Chef Grayson Bowman

Friday, December 20, 2024

6:00 p.m. – 8:30 p.m.

\$79.00/person #448

A tradition in Italy, these recipes are served on Christmas Eve. The all seafood menu is a tradition of family and friends.

- Fregula cun Coccia (Sardinian Fregola w/ Clams)
- Roasted Sardines w/ Olives, Capers, & Parsley
- Insalata di Pesce (Premier Seafood Salad)
- Sea Bass w/ Cherry Tomato Sauce
- Cioppino (Seafood Stew)
- Bourbon Bread Pudding w/ Orange Bourbon Sauce

SURF & TURF

DEMONSTRATION 

Blake Swihart

Saturday, December 21, 2024

1:00 p.m. – 3:30 p.m.

\$79.00/person #450

If there's a better way to ring in the holidays than a surf & turf dinner, we sure can't think of what it is. Join Blake for this wonderful celebration of land and sea!

- Korean Croutons
- Scallop, Pea, & Shiitake Mushroom Broth
- Smoked Beef Ribeye & Red Snapper Surf & Turf
- Fennel Slaw
- Brown Butter-Roasted Caramelized Apples w/ Bourbon Crema



CRAN-TASTIC

DEMONSTRATION



Emily Long

Sunday, December 22, 2024

1:00 p.m. – 3:00 p.m.

\$59.00/person #452

Cranberries can add a pop of red in your holiday decorating, and they look terrific strung on garland; but, by far, the best way to use cranberries at the holidays is in your favorite dishes. Emily will make some of her favorite culinary cranberry creations to share with you.

- Cranberry Pecan Brie Crostini w/ Maple Sugar Glaze
- One-Pan Cranberry Rosemary Chicken
- Honey-Roasted Butternut Squash w/ Cranberries & Feta
- Cranberry Apple Sauce
- Cranberry Christmas Cake



JANUARY

SAVORY DISHES FROM AROUND THE WORLD

DEMONSTRATION



Chef Grayson Bowman

Friday, January 3, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #454

Taste these fabulous dishes from around the world that pack quite a flavor punch and are so savory. Every bite you taste will give you an umami feel.

- Bacalao al club Ranero (Basque Stew)
- Braised Pork al Pastor w/ Black Beans & Rice
- Sierra en Escabeche (Braised Swordfish)
- Herbed Chicken Pot Pie
- Jalapeno Mac & Cheese
- Torta de Cambur (Venezuelan Banana Bread)

LOWCOUNTRY PLEASURES

HANDS-ON!



Chef Grayson Bowman

Saturday, January 4, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #456

Let Chef Grayson guide you through these wonderful recipes from the Lowcountry. So flavorful and tasty!

- Venison Black-Eyed Pea Chili
- Spinach Oyster Salad w/ Country Ham Port Wine Dressing & Blue Cheese
- Smoked Gouda Mac & Cheese
- Blacked Rare Tuna
- Shrimp Pilau
- Key Lime Pie

CHILLY DAYS CALL FOR CHILI NIGHTS

DEMONSTRATION



Chef Lindsey Clinton

Sunday, January 5, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #458

One of the best antidotes for chilly days is chili nights! Chef Lindsey will teach you all her tips and tricks for the perfect chili, no matter the weather.

- Chili-Lovin' Corn Bread
- White Chicken Chili
- Chili Verde
- Black Bean Sweet Potato Chili
- Shredded Beef Chili
- Cinnamon Chile Brownies w/ Vanilla Ice Cream

FRENCH ROYALTY FOR A DAY

DEMONSTRATION

Callan Wenner

Monday, January 6, 2025

6:00 p.m. – 8:00 p.m.

\$49.00/person #460

The intricate and delicious Galette des Rois (King Cake) is enjoyed yearly in France during Epiphany. The person with the fève in their slice becomes King or Queen for the day!

- Galette des Rois

Callan Wenner: www.thecozyplum.com

SPANISH TAPAS W/ 4-WINE FLIGHT

DEMONSTRATION – No BYOB



Chef Grayson Bowman

Friday, January 10, 2025

6:00 p.m. – 8:30 p.m.

\$79.00/person #462

Spanish foods and Spanish wines pair wonderfully together. Let Chef Grayson help you explore the tastes of Spain.

- Tomato Bread
- Spanish Potato Salad
- Sautéed Shrimp & Garlic
- Meatballs w/ Serrano Ham in Tomato Sauce over Pasta
- Brûléed Custard w/ Berries

COOKING WITH TEA

DEMONSTRATION



Lu Shuey

Saturday, January 11, 2025

1:00 p.m. – 3:30 p.m.

\$59.00/person #464

Love tea? Well it's not just for drinking! You can cook with it too! Lu will show you how.

- Vendor Tea Eggs
- Chai Butternut Squash Soup
- Jasmine-Infused Fruit Salad
- Seared Pork Tenderloin w/ Oolong Tea Rice
- Green Tea Rice Pudding



FRIENDSHIP TEA DEMONSTRATION – No BYOB

LU SHUEY

Sunday, January 12, 2025

1:00 p.m. – 3:30 p.m.

\$59.00/person #466

Grab a favorite friend and celebrate the warmth and intimacy you can share with a tea, while learning how to host one of your own. Lu's delicious menu will be served with three of her favorite teas.

- Irish Oatmeal Scones w/ Devonshire Cream
- Orange Almond Sticky Rolls w/ Jam Tea
- Rosemary Cheddar Muffins
- Golden Curry Chicken Salad Celebration Sandwiches
- Smoked Salmon Pinwheels
- Elegant Fruit Tartlets
- Confetti Cookies
- Heart in Hand Cookies



NEW YEAR'S RESET

DEMONSTRATION

Jamie Lynn

Wednesday, January 15, 2025

6:00 p.m. – 8:30 p.m.

\$59.00/person #468

After the holiday gatherings, parties, and indulgences, the new year brings an opportunity to reset. Join Jamie Lynn to learn how to get back on track.

- Green Juice (df) (gf) (sf) (v)
- Beet Soup (df) (gf) (Sf) (v)
- Savoury Quinoa Porridge (df) (gf) (Sf) (v) *contains nuts
- Cauliflower Kale Salad w/ Balsamic Dressing (df) (gf) (Sf) (v) *contains nuts
- Kitchari (df) (gf) (Sf) (v)
- Matcha Pudding (df) (gf) (Sf) (v) *contains nuts

(df)=dairy-free; (gf)=gluten-free; (sf)=soy-free; (v)=vegan; (vt)=vegetarian

BOURBON BARREL CLASSICS

DEMONSTRATION

Chef Grayson Bowman

Friday, January 17, 2025

6:00 p.m. – 8:30 p.m.

\$79.00/person #470

Come with Chef Grayson on a much-requested food adventure with bourbon and Olive. So much flavor and so savory. It's a class you won't want to miss.

- Bourbon Chili
- Boozy Butternut Squash & Spinach Salad
- Mouthwatering Steak w/ Chocolate Espresso Bourbon Pan Sauce w/ Wild Garlic Mashed Potatoes
- Bourbon Shrimp & Cheesy Bacon Grits
- Salted Caramel Bourbon Sauce w/ Ice Cream

ITALIAN DINNER CLUB: 'THE FINE ART OF ITALIAN COOKING' DINNER

DEMONSTRATION

Lisa & Lynn Martin

Saturday, January 18, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #472

Come spend a wintery afternoon with Lisa & Lynn and allow them to share a warming menu of traditional Italian dishes with you. You'll learn about many things, from the Medici family to small Tuscan towns like Arezzo. Be sure to bring a friend and a few bottles of wine.

- Pan di Ramerino – Rosemary Bread
- Melanzane Marinate – Marinated Eggplant
- Pasta e Fagioli – Pasta & Bean Soup
- Lasagne all'Anitra all'Aretina – Lasagna w/ Duck
- Insalata Verde – Simple Salad
- Crostata di Frutta – Fruit Shortcake

WINNER, WINNER, BUFFALO CHICKEN DINNER!

DEMONSTRATION

Kirsten Houghton

Sunday, January 19, 2025

1:00 p.m. – 3:30 p.m.

\$59.00/person #474

Buffalo chicken isn't just for wings. Try this meal that perfectly pairs with buffalo chicken and learn the surprising secret ingredient in Kirsten's award-winning Buffalo sauce.

- Buffalo'd Celery Sticks
- Buffalo Deviled Eggs
- Baked Buffalo Chicken
- Long Grain & Wild Rice
- Green Beans Almandine
- Susie's Cheesecake

HOMESTEADING: HOUSE CLEANING HOME & BODY

DEMONSTRATION

LISA MARTIN

Wednesday, January 22, 2025

10:00 a.m. – 1:00 p.m.

\$55.00/person #476

It's a new year and Lisa would love to offer you an opportunity to learn recipes to clean your home naturally. She'll also share some body-cleansing recipes too. Removing toxins from your life will change everything for you and your family. This will be a 'breath of fresh air' morning of learning for y'all.

- Smoothies & Muffins
- All Purpose Cleaner
- Fabric Softener
- Produce Wash
- Glass Cleaner
- Hand Sanitizer
- Sleep Serum
- Deodorant
- Rosemary Mint Shampoo
- Vapor Rub
- Sweet Perfume



THE ENGLISH COUNTRYSIDE

DEMONSTRATION

Chef Grayson Bowman

Friday, January 24, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #478

English food is so delicious and savory that you just want more and more. Let Chef Grayson take you on a food journey across the pond.

- Spicy Lentil Soup
- Seared Salmon w/ Sushi Rice & Seared Broccoli
- Tomato & Burrata Tart
- Rib Eye Steak w/ Béarnaise Sauce & Spiced Carrots
- Pineapple Carpaccio

RICH SOUPS & HEARTY STEWS

DEMONSTRATION

Chef Grayson Bowman

Saturday, January 25, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #480

There's no better way to warm up your body on a chilly winter day than with a hearty bowl of soup or stew. Chef Grayson will show you some of his favorite soup recipes.

- Ham & Bean Soup
- All American Beef Stew
- Creamy Salmon Chowder
- Shrimp Étouffée
- Coconut Mango Sticky Rice Pudding

EUROPEAN VACATION

DEMONSTRATION

Emily Long

Sunday, January 26, 2025

1:00 p.m. – 3:00 p.m.

\$59.00/person #482

Travel to Europe without leaving PA. Emily will be your culinary tour guide.

- Baked Goat Cheese Bruschetta Dip
- Spanish Mushrooms
- Carrot Tarte Tatin w/ Whipped Feta
- Croque Monsieur Croissant Bake
- German Bee Sting Cake

BAGEL DAY

Partial HANDS-ON!

Lisa Martin

Wednesday, January 29, 2025

10:00 a.m. – 1:00 p.m.

\$55.00/person #484

Come spend the morning with Lisa learning to make the best bagels and schmears you've ever had!?! Get ready to roll up your sleeves and have fun.

- Plain Bagels w/ Strawberry Cream Cheese
- Cinnamon Raisin Bagels w/ Vanilla Bean
- Everything Bagels w/ Smoked Salmon
- Asiago Bagels w/ Garden Vegetable



GREASE... IS THE WORD: KARAOKE DINNER PARTY

DEMONSTRATION 

Lisa & Lynn Martin
Friday, January 31, 2025
6:00 p.m. – 8:30 p.m.
\$69.00/person #486

'The rules are . . . there ain't no rules!' Step back into the 50's for the evening and join us for a true diner dinner and an evening of singing together all the Grease classics. 'Come tell us about it all you studs and pinkies.' Dress in your 50's best and feel free to bring a beverage of your choice. 'When you hear this music, you just won't be able to make your feet behave.'

- Shake Shack's Chocolate Milkshake
- Beer Cheese Soup
- Double Polar Burger w/ Everything
- Frenchie's Chili Fries
- Rydell Apple Pie

FEBRUARY

GREAT FLAVORS IN SEAFOOD

DEMONSTRATION 

Chef Grayson Bowman
Saturday, February 1, 2025
1:00 p.m. – 3:30 p.m.
\$79.00/person #488

Not only will you see these great seafood dishes being made by Chef Grayson; but you will also get to enjoy the sensational flavors of each.

- Cajun Fried Rice
- Salmon Soup w/ Aioli Sauce
- Pike Place Poke
- Ceviche w/ a Kick
- Spicy Swordfish Steaks over Rice
- Bananas Foster Baked Rice Pudding

A MEXICAN FESTIVAL OF FOODS & FLAVOR

DEMONSTRATION 

Chef Grayson Bowman
Sunday, February 2, 2025
1:00 p.m. – 3:30 p.m.
\$69.00/person #490

We can't think of a better way to end the weekend than with a Mexican celebration of fresh foods!

- Cajun Shrimp & Red Pepper Guacamole
- Taco Bowl
- Braised Pork w/ Tomatillos
- Sweet Potato Enchilada Stack
- Ancho Mexican Brownies w/ Ice Cream & Sauce

HOMESTEADING: THE WONDERFUL WORLD OF SPICES & HERBS

DEMONSTRATION

Lisa Martin
Wednesday, February 5, 2025
10:00 a.m. – 1:00 p.m.
\$59.00/person #492

Can you imagine--a bowl of chili con carne with no chili? a ham sandwich without mustard? vanilla ice cream without real vanilla? Please, let's not go there! Understanding the proper way to use spice and herbs can change the way you prepare all your recipes. Lisa will demystify the fascinating world of flavorings! She will review spices from all over the world and discuss practical details of culinary uses for many of them. You will be able to smell and taste herbs and spices and learn about how to grow, store, and use them every day. Lisa will help you rediscover the extraordinary versatility of these simple, yet natural substances – spices and herbs!

- Chile con Carne
- Baked Ham Sandwiches
- Vanilla Ice Cream

VALENTINE'S DINNER FOR TWO

DEMONSTRATION 

Janice Groff & Lu Shuey
Friday, February 7, 2025
6:00 p.m. – 8:30 p.m.
\$69.00/person #494

Lu & Jan have been friends for years and one of the big things that bonded them was a shared passion for cooking. They've enjoyed meals together at one another's homes, shared meals out, spent time shopping for great food finds at the Italian Market in Philadelphia, and had many other culinary adventures. One of the most memorable was a dinner that they titled 'The Story of the Heart' dinner and hosted together for a group of friends. They've decided to collaborate in this class and share the menu from that dinner with you. Whether you bring a friend or your Valentine, this dinner is a celebration of cooking, friendship, and great food!

- Pan-Fried Gnocchi w/ Sage Brown Butter
- Chilled Roasted Peach Soup
- Tuscan Panzanella
- Pasta Trio – Eggplant Parmesan, Pink Ravioli w/ Shrimp, & Spinach and/or Meat Lovers' Lasagna Roll Ups
- Apricot & Brandied Fig Crostata

FESTIVE RECIPES TO CELEBRATE THE SEASON

HANDS-ON! 

Chef Grayson Bowman
Saturday, February 8, 2025
1:00 p.m. – 3:30 p.m.
\$79.00/person #496

Join Chef Grayson as you learn recipes that celebrate the seasons of Valentine's Day and Mardi Gras. Plenty of good food and fun for all in this great season.

- Seafood Pastalaya
- Corn & Shrimp Salad w/ Dill Vinaigrette
- Seafood-Stuffed Poblanos w/ Mango Salsa
- Rib Eye Steak w/ Mushroom Risotto
- Chocolate Mousse

PERSIAN DINNER PARTY

DEMONSTRATION 

Kirsten Houghton
Sunday, February 9, 2025
1:00 p.m. – 3:30 p.m.
\$69.00/person #498

Spend the afternoon with Kirsten and learn about the wonderful, warm, earthy flavors of Persian cooking.

- Mixed Herb & Flatbread Salad – Domaaj
o Yogurt w/ Spinach & Garlic – Borani
- Saffron Chicken – Morgh Zaferani
- Tamarind Shrimp w/ Herbs – Ghaleh Maygu
- Saffron-Steamed Rice – Chelow
- Cardamom Rose Shortbread Cookies
- Pistachio Saffron Ice Cream – Bastani

MASTERING APPLE PIE

DEMONSTRATION

Callan Wenner
Tuesday, February 11, 2025
6:00 p.m. – 8:00 p.m.
\$49.00/person #500

Learn how to make two fool-proof versions of a classic apple pie – one with a crumb topping and one with a double crust. We'll demonstrate two ways to make pie dough, create unique crust crimping techniques, assemble an intricate lattice top crust, and discuss apple varieties and assembly techniques to bake a perfect apple pie every time.

- Apple Pie

Callan Wenner: www.thecozyplum.com

HEALTHY COMFORT FOODS

DEMONSTRATION

Jamie Lynn
Wednesday, February 12, 2025
6:00 p.m. – 8:30 p.m.
\$59.00/person #502

It's cold outside! Stay warm and join Jamie Lynn to learn how to make some healthier versions of comforting dishes this winter season.

- Creamy Mushroom Wild Rice Soup
(df) (gf) (sf) (v) *contains nuts
- Cauliflower Potato Chowder (df) (gf) (Sf) (v)
- Butternut Squash Pasta Bake (df) (gf) (Sf) (v)
- Vegetable Lasagna Roll-Ups (df) (gf) (Sf) (v)
*contains nuts
- Cauliflower Hemp Seed Alfredo
(df) (gf) (Sf) (v) *contains nuts
- Citrus Cake w/ Berries (df) (gf) (Sf) (v) *contains nuts

(df)=dairy-free; (gf)=gluten-free, (sf)=soy-free; (v)=vegan; (vt)=vegetarian



SIP & PAINT VALENTINE'S DINNER PARTY

DEMONSTRATION 

Lisa & Lynn Martin

Friday, February 14, 2025

6:00 p.m. – 8:30 p.m.

\$79.00/person #504

What a romantic way to spend Valentine's Day together with the one you love – enjoying a wonderful dinner, painting, and sipping your favorite wine. Romantic music, a delicious meal by dimmed lights, and your creativity are all you need to make this evening perfect. It's sure to be an evening you'll cherish for years to come. Price includes painting.

- Sappale
- Minestrone alla Toscana
- Tagliatelle w/ Prosciutto & Peas
- Scaloppine di Vitello
- La Caprese
- Rum Cake

CHICKEN, CHICKEN, CHICKEN

DEMONSTRATION 

Chef Grayson Bowman

Saturday, February 15, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #506

How about a nice Valentine weekend treat with delicious recipes featuring our favorite feathered friend?

- Green Chile Chicken Soup
- Southern-Style Grilled Cobb Salad
- Shawarma Chicken & Orzo
- Chicken Madeira
- Raspberry White Chocolate Cheesecake

ALOHA

DEMONSTRATION 

Emily Long

Sunday, February 16, 2025

1:00 p.m. – 3:00 p.m.

\$59.00/person #507

In Hawaiian, 'aloha' means many things including: hello, goodbye, love, and fellowship. When you come to this class and try Emily's menu, you'll think it also means delicious!

- Lomi Salmon
- Huli Huli Chicken
- Coconut Rice
- Hawaiian Garlic Shrimp
- Huapia (Hawaiian Coconut Pudding)

HOMESCHOOL KITCHEN CHAOS CLUB: COOKING AROUND THE WORLD

HANDS-ON!



Lisa Martin

Wednesday, February 19, 2025

10:00 a.m. – 1:00 p.m.

\$55.00/child (Ages 8 – 15) #508

Lisa is so excited to offer you the new Home-school Kitchen Chaos Club! Each class will offer a new opportunity to have fun and learn something new about food, science, crafts, nutrition, and basic kitchen skills. You will play games, build your knowledge, play with food, and laugh a lot too.

- Indian Breakfast Burritos
- Mexican Horchata
- Lebanese Hummus
- Italian Flatbread Pizzas
- American Cheesecake Bars

WEST COAST FOOD & WINES W/ 4-WINE FLIGHT

DEMONSTRATION – No BYOB



Chef Grayson Bowman

Friday, February 21, 2025

6:00 p.m. – 8:30 p.m.

\$79.00/person #510

Join Chef Grayson as he takes you on a west coast adventure with some of the best recipes and wines the area has to offer.

- Santa Monica Fish Soup laced w/ Chardonnay & Saffron
- Saturday Salad
- California Fish Stew
- Grilled Chicken w/ Sugar Snap Peas & Red Peppers
- Grilled Steak & Baked Yams w/ Sour Cream & Chives
- Cinnamon Pecan Coffee Cake w/ Fresh Fruit

IT'S ALL ABOUT THE CHEESE

DEMONSTRATION 

Chef Grayson Bowman

Saturday, February 22, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #512

Cheese is the perfect food for any occasion and Chef Grayson will show you the many ways you can use this delicious ingredient.

- Cheesy Gnocchi Broccoli Soup
- Pepper Jack Corn Casserole
- Baked Risotto w/ Sausage & Artichoke
- Buffalo Chicken Totchos
- Mango Cheesecake

SUSHI BASICS TO PRO

HANDS-ON! 

Denise Soisson

Sunday, February 23, 2025

1:00 p.m. – 4:00 p.m.

\$69.00/person #514

This introductory class teaches you to make sushi while simplifying the process for everyday cooks and chefs. The class includes segments on buying ingredients, making sushi rice, and common Japanese terms. You will make several types of traditional sushi, like California rolls and tuna with green onion roll. Several sauces will be demonstrated. Bring your sense of adventure and your appetite.

- Sushi Rice
- Shrimp Ebi
- California Roll
- Tuna & Green Onion Roll

BACK TO BASICS: DOUGHNUTS

HANDS-ON! 

Lisa Martin

Wednesday, February 26, 2025

10:00 a.m. – 1:00 p.m.

\$55.00/person #516



Fastnaught Day is so close and you will be so thankful that you will be able to supply your family with the very best doughnuts you've ever tasted – doughnuts you will make yourself. This class will be informative and delicious! Lisa cannot wait to share this morning with you.

- Doughnuts & Coffee

MIDDLE EASTERN CUISINE

DEMONSTRATION 

Chef Grayson Bowman

Friday, February 28, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #518

Enjoy the foods and spices of the Middle East! Let Chef Grayson and a possible special guest take you on a journey marked with savory foods.

- Shorba (Red Lentil & Rice Soup)
- Batinjan Salad
- Chana Masala Bowl
- Beef Kafta Platter
- Koshari
- Persian Love Cake



We could not make our classes happen without our volunteers!

THANK YOU! for your hard work and dedication these past 50 years in the Kitchen Shoppe Cooking School. Special dinner by Diane Phillips for our volunteers!





101 Shady Lane, Carlisle, PA 17013
(717) 243-0906 or 800-391-2665
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