

NEW!



Classic Thyme Culinary Magic Bringing the Science Lab into the Kitchen with Miss Charlotte

**Four Mondays, 4-6 PM, April 16, 23, 30 & May 7,
Combined Kids & Youth, Ages 4 thru 9 year olds
\$199 per student**

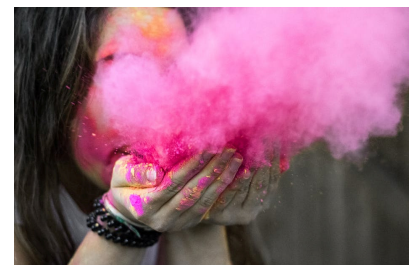
Calling all young food fanatics, budding scientists and curious kids!

**We are excited to launch this new four week series to guide students through
culinary based experiments exploring science through food.**

Spark or nurture your passion for science in this four-week series. From edible science experiments to creating art with food, students will delve into the fascinating worlds of chemistry, physics, biology and engineering through fun, interactive, and sometimes, *magical*, hands-on activities. Each week will feature exciting experiments and the creation of a delicious snack.

For the final class, students may invite one adult to come and watch a presentation of some of the students' favorite experiments
30 minutes prior to class ending,
5:30-6 PM on May 7.

Call for information at 908-232-5445 and Register on-line at www.classicthyme.com



****New and Expanded Program****
We added kitchen science and arts & crafts activities to our curriculum.

The Classic Thyme
Edible and Living Garden Schoolyard
Farm-to-Table Summer Camp Program
with Sue Constantine & Charlotte Lee

Classic Thyme Cooking School continues the summer camp series that will teach kids about gardening and what “farm to table” really means. When kids participate in any aspect of gardening and cooking it changes their approach to food and causes them to think about food differently. For years we have worked with kids, of all ages, teaching them basic culinary skills and introducing them to new foods through hands-on participation in culinary preparation and education. Now we are taking it to the grass-roots level by introducing this new program.

Campers will learn while participating in the planting, growing, weeding, watering, and harvesting, of a living schoolyard garden. Each day will consist of activities including hands on work in the garden, indoor classroom activities, science, preparation of all natural healthy foods and treats, as well as some good old fashion getting dirty with our hands in the dirt fun.

Each week is independent and the curriculum will change based on seasonally available vegetables and herbs. Recipes will be supplemented by purchased ingredients as necessary.

Camps run 4 days per week, Monday through Thursday, except the week of July 4th which is a 3 day camp. All camps are 4 hours per day, which includes time for eating whatever we prepare from the day’s harvest.

****New Extended 4 hour Class Times****
We added Kitchen Science plus Arts & Crafts activities to our curriculum.

****Extended hours 10AM-2PM**
\$249 per child**

Kids & Youth Ages 4 thru 9

Week 1 (4-Day Camp)

Monday June 25-Thursday June 28
10AM-2PM - \$249.00 per child ages 4 thru 9

Week 2 (3-Day Camp)

Mon. Tues. Thurs. July 2, 3, & 5
10AM-2PM - \$189.00 per child ages 4 thru 9

Week 3 (4-Day Camp)

Monday July 9-Thursday July 12
10AM-2PM - \$249.00 per child ages 4 thru 9

Week 4 (4-Day Camp)

Monday July 16-Thursday July 19
10AM-2PM - \$249.00 per child ages 4 thru 9

Week 5 (4-Day Camp)

Monday July 23-Thursday July 26
10AM-2PM - \$249.00 per child ages 4 thru 9

Week 6 (4-Day Camp)

Monday July 30-Thursday Aug. 2
10AM-2PM - \$249.00 per child ages 4 thru 9

Week 7 (4-Day Camp)

Monday Aug. 6-Thursday Aug. 9
10AM-2PM - \$249.00 per child ages 4 thru 9

Week 8 (4-Day Camp)

Monday Aug. 13-Thursday Aug. 16
10AM-2PM - \$249.00 per child ages 4 thru 9

Week 9 (4-Day Camp)

Monday Aug. 20-Thursday Aug. 23
10AM-2PM - \$249.00 per child ages 4 thru 9

Week 10 (4-Day Camp)

Monday Aug. 27-Thursday Aug. 30
10AM-2PM - \$249.00 per child ages 4 thru 9

Summer Camp 2018

Classic Thyme Summer Culinary Cooking Camps offer week long 4day sessions, for age groups starting at 4 years old. Our program introduces students to the culinary world giving them the opportunity to develop basic skills that will build the foundation to cook and create culinary treasures with proficiency throughout their entire life. On the first day of each class we get right down to the business of cooking. We always try to work in some of the foods they claim they don't like as this helps to broaden their horizons and make them more willing to be adventurous. I still remember a student claiming they would never eat snails. To this day conch fritters is one of the most popular dishes older campers request.

Perhaps after a week with us your aspiring chef will be preparing and eating foods you never imagined they would try. Unlocking and opening the door to develop good kitchen skills, sound nutrition and inspiring the gourmand in students is an important step for providing a better path for life.

**"Give a Man a Fish and you Feed Him For a Day.
Teach a Man to Fish and you Feed Him For a
Lifetime" - Lao Tzu**

**"Teach a man to fish and you feed him for a
lifetime. Unless he doesn't like sushi—then you also
have to teach him to cook." - Auren Hoffman,
Herald Philosopher**

Kid's & Youth Summer Camps Ages 4 thru 9

**4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. June 25, 26, 27, & 28
9 AM-Noon**

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. June 25, 26, 27, & 28
1-4 PM**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**3 Day Youth Summer Culinary Cooking Camp
Mon. Tues. & Thurs. July 2, 3, & 5, 9 AM-Noon
\$159.00 per week per child ages 7 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**3 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. & Thurs. July 2, 3, & 5, 1-4 PM
\$159.00 per week per child ages 4 thru 6**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 9, 10, 11, & 12
9 AM-Noon**

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 9, 10, 11, & 12
1-4 PM**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 16, 17, 18, & 19
9 AM-Noon**

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 16, 17, 18, & 19
1-4 PM

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 6, 7, 8, & 9
9 AM-Noon

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 23, 24, 25, & 26
9 AM-Noon

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 6, 7, 8, & 9
1-4 PM

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 23, 24, 25, & 26
1-4 PM

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 13, 14, 15, & 16
9 AM-Noon

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 30, 31, Aug. 1, & 2
9 AM-Noon

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 13, 14, 15, & 16
1-4 PM

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. July 30, 31, Aug. 1, & 2
1-4 PM

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 20, 21, 22, & 23
9 AM-Noon

\$199.00 per week per child ages 4 thru 6

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 20, 21, 22, & 23
1-4 PM

\$199.00 per week per child ages 7 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Extended Kid's & Youth Combination
Summer Culinary Cooking Camp**

Mon. Tues. Weds. Thurs. August 27, 28, 29, & 30
9 AM-1 PM - \$259.00 per child ages 4 thru 9

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

Pre-Teen & Teen Summer Camps
Ages 10 - 12 & 12 - 18

Intensive Baking Workshops

I, II, III, IV, & V

will run in a different order than previous years to allow students that are only available during similar weeks from year to year to take a different series this year. There are no prerequisites for any of the baking workshops.

**4-Day Intensive Baking Workshop V
with Suzanne Lowery**

Mon. Tues. Weds. Thurs. June 25, 26, 27, & 28
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 12 -18

Day 1 – FRUITS: Peach pop-tarts, Plum-crumb pie, Fresh Cherry Clafoutis, Lemon Cream Jelly Roll, Brown Sugar Grilled Pineapple

Day 2 – CHOCOLATE: Chocolate Ravioli, Chocolate Fudge Ice Cream, Cream cheese brownies, Chocolate covered coconut macaroons, Chocolate Fudge cake

Day 3 – CHEESE: Cherry cheesecakes, Strawberry Mascarpone Tart, Carrot Cakes with Cream Cheese Frosting, Blackberry Baked Brie, Ricotta Pancakes with Orange Syrup

Day 4 – BERRIES: Raspberry Poached pears, Blackberry Dumplings, Blueberry-Banana Bread, Strawberry Brownie Pie, Mixed Berry Sorbet

**Based on class discussions
recipes changes or additions are possible.**

Summer Teen & Pre-Teen

****Pizza Workshop****

with Suzanne Lowery

**2 Days, Monday, June 25, & Tuesday, June 26
2-5 PM Full Participation, Ages 10 -18
\$159.00 per student**

This class will cover pizza making starting with making fresh dough from scratch. Students will learn to make a simple pizza sauce and explore various pizza toppings. This two day pizza workshop will give students the experience and confidence to make great pizzas and ignite the spark to continue to enjoy fresh pizza at home any time. Class size is limited and will fill up quickly so register early.

**Pre-Teen & Teen 2-Day Cupcake Workshop
with Suzanne Lowery**

**Wednesday, June 27, & Thursday, June 28, 2-5 PM
Full Participation \$159.00 per person
ages 10 -18, includes all materials**

Day 1 Bake Vanilla, Lemon, Devil's Food and Red Velvet cupcakes, Prepare butter cream

Day 2 Prepare, Chocolate Ganache and Boiled Frosting, Frost and decorate with frostings, fondant, candies, and graham crackers to create, S'more, Jam-filled, Lemon meringue flavors, and flower , snowmen and polka dot designs

**3 Day Teen/Pre-Teen
Summer Culinary Cooking Camp
with Miss Staci
Appetizers, Salads**

**and Homemade Cheese Making
Mon. Tues. Thurs. July 2, 3, & 5,
2-5 PM \$229.00 per student ages 10 - 18**

This 3 day camp series of cooking classes is dedicated to teen and pre-teen students. During this session of hands-on classes we teach students:

**Day 1 - The basics of Salads
Day 2 - Appetizers and Finger Foods
Day 3 - Homemade Cheese Making.**

The students eat what they cook daily.

3 Day Teen Intensive with Pat Crew
World Cuisine Culinary Camp
Mon. Tues. Thurs. July 2, 3, & 5,
9:00 AM-1 PM
\$299.00 per student, Ages 12 & up

Recipes will be prepared from various cuisines around the world including France, Spain, Greece, Italy, Poland, India, and China

This 3 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Each day the students will learn to prepare recipes from various world regions. The students eat what they cook daily.

We sometimes change-up menus based on class discussions and or student skill ability.

(No open toe footwear.)

Recipes prepared will depend on the skill level of the class. We will attempt:

Day 1 - Creme Dubarry, Poulet Saute Chasseur, Dad's Burgundy Beef with Mushrooms Served over Ziti, Ratatouille, Creme Brulee, All Purpose Crêpes, Dulce de Leche, Onion Soup, Potage, The Cinnabon Recipe

Day 2 - Paella, Avgolemono Soup, Spanakopita, Easy Ricotta Gnocchi, Alfredo Sauce, Italian, Spinach Meatballs, Bigos, Chet's Sister Aunt Mary's Homemade Pierogi, Greek Style Orzo Cooked with Shrimp, Mussels, Tomato, Mint, and Ouzo

Day 3 - Pita Bread, Mulligatawny Soup, Curried Chicken and Rice, Vegetable Kebabs, Vegetable Wontons with Hoisin Dipping Sauce, Red Curried Shrimp, Sweet Coconut Dumplings with Ice Cream Grilled Pineapple with Brown Sugar-Macadamia Nut Topping, Pepper Steak, Handmade Egg Rolls with Spicy Dipping Sauce, Spicy Asian Dipping Sauce: Spicy Chicken Fried Rice with Tempeh

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

4-Day Intensive Baking Workshop I
with Suzanne Lowery
Mon. Tues. Weds. Thurs July 9, 10, 11, & 12
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 12 -18

Day 1 - Pie Dough - Chocolate Cream, Lemon Meringue and Peach Crumb Pies

Day 2 - Breads – Yeast, Banana & Zucchini Breads, Blueberry and Chocolate Chip Muffins

Day 3 - Pastry – Custard, Cream Puffs and Éclairs, Napoleons, Tartlets and Turnovers

Day 4 - Cookies - Cookies: Sugared Linzers, White Chocolate Oatmeal, Iced Cut-outs, Raspberry Bars, Mini-Cinnabuns

Based on class discussions recipes changes or additions are possible.

4 Day Teen/Pre-Teen
Summer Foods of the World
Culinary Cooking Camp
With Daniel Rosati

Mon. Tues. Weds. & Thurs. July 9, 10, 11, & 12
2-5 PM \$299.00 per student ages 10 - 18

Day 1: Italy: Tomato Crostata, Tuscan Ribollita Vegetable Soup, Handmade Ricotta Ravioli with Pesto, Butterflied Roasted Chicken with Rosemary, Sautéed Spinach with White Beans & Garlic, Frozen Tiramisu

Day 2: France: Gougere Cheese Puffs, Potage St.Germain - Fresh Pea Soup, Chopped Steak Haché with Rich Brown Sauce, Asparagus with Hollandaise Sauce, White Chocolate Mousse with Raspberries

Day 3: Asia: Chinese Shrimp & Pork Pot Stickers, Cold Sesame Noodle Salad with Chicken Sate, 5 Spice Roasted Baby Back Ribs, Summer Vegetable Stir Fry, Banana Wontons with Maple Glaze

Day 4: Spain: Potato Tortilla, Classic Shrimp with Garlic Sauce, Pork Tenderloin Piccadillo, Sautéed Collard Greens with Chorizo, Crema Catalana Custard

**Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
With Suzanne Lowery
Mon. Tues. Weds. Thurs.
July 16, 17, 18, & 19, 9AM-1PM
\$399.00 per student
Teen & Pre-Teen Ages 12 -18**

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1.

We sometimes change-up menus based on class discussions and or student skill ability.
(No open toe footwear.)

Day 1 - Crab and Brie Bisque, Gorgonzola Toasts
Herbed New Potatoes, Lyonnaise Salad with Poached Eggs and Mustard Vinaigrette, Mushroom Crusted Hanger Steak, Balsamic Zucchini and Tomatoes, Apple Tart Tatins, Vanilla Ice Cream Base

Day 2 - Chicken, Sausage and Shrimp Gumbo, Sticky Wings, Salmagundi Salad, Mexican Portobello Burgers with Chile Mayonnaise, Zucchini Casserole, Chocolate Brioche Bread Pudding with Cinnamon Whipped Cream, Raspberry Bars

Day 3 - Sausage and Kale Zuppa Toscana, Caesar Salad with Parmesan Croutons, Zucchini Lasagna Bow Ties with Fresh Basil Pesto Sauce, Grilled Rosemary and Lemon Chicken, Stuffed Strawberries, Biscotti, Chocolate Lava Cakes

Day 4 - Garlic and Herb Stuffed Mushrooms, Cream of Broccoli-Cheddar Soup, Buttermilk Cornbread, Broiled Salmon with Tomato Orange Salsa, Sweet Potato Pancakes, Tomato and Cucumber Quinoa Salad, Mixed Berry Shortcakes with Chocolate Sauce

**Summer Teen & Pre-Teen Cake Decorating
with Suzanne Lowery**

**2 Days, Monday, July 16, & Tuesday, July 17
2-5 PM Full Participation, Ages 10 -18**

**\$179.00 per person including starter set of tools
THE BASICS OF CAKE DECORATING:**

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

Students will completely decorate a pre-baked cake, we supply in the second class which they take home.

**Pre-Teen & Teen
2-Day Bread Baking Workshop
with Suzanne Lowery**

**Wednesday July 18, & Thursday July 19, 2-5 PM
Full Participation \$159.00 per person ages 10 -18**

Day 1: Rosemary Rolls, Tomato and Cheese Focaccia, Doughnuts, Apple Gingerbread, Cheddar Corn Muffins

Day 2: Potato Bread, Cloverleaf Rolls, Cinnamon Buns, Morning Glory Muffins, Tropical Coconut-Banana Bread

**4-Day Intensive Baking Workshop IV
With Suzanne Lowery**

**Mon. Tues. Weds. Thurs. July 23, 24, 25, & 26
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 12 -18**

Day 1 - Super Snacks - Granola Parfait, Nutella-Banana Muffins, Blondie Bars, Strawberry Sherbert, Sticky Buns, Orange=Cranberry Oatmeal Cookies

Day 2 - Breakfast Baking - Baked Apple French Toast, Sausage and Egg Strata, Banana-Cottage cheese Pancakes, Classic Quiche, Blueberry Muffins, Waffle Sundaes

Day 3 - Homestyle Desserts - Apple Crisp, Chocolate Fudge Cake, Strawberry Shortcakes, Blueberry Bread Pudding, Red Velvet Whoopie Pies, Magic Cookie Bars

Day 4 - Restaurant Desserts - Creme Brulee, Cherries Jubilee, Panna Cotta, NY cheesecake, Crepes Suzette, Chocolate Souffles, Tiramisu

**Based on class discussions recipe changes
or additions are possible.**

**4 Day Teen/Pre-Teen
Summer Culinary Cooking Camp
With Suzanne Lowery**

**Mon. Tues. Weds. & Thurs. July 23, 24, 25, & 26
2-5 PM \$299.00 per student ages 10 - 18**

This 4 day camp series of cooking classes is dedicated to teen and pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

Day 1 - Tomato-Garlic Soup, Asparagus Salad with Sweet Balsamic Vinegar, Crusty Yeast Rolls, Chicken Cacciatore, Pasta Dough, Strawberry Lemon Shortcakes

Day 2 - Tortellini-Sausage Minestrone, Rosemary Bread or Rolls, Grilled Panzanella Bread Salad, Zucchini Noodles with Seafood Arrabiata Roasted Tomato Sauce, Raspberry Poached Pears with Mascarpone Cream

Day 3 - Roasted Potato-Leek Soup, German Potato Salad, Beef Stroganoff, Quick Biscuits, Oatmeal-Raisin Baked Apples' Elephant Ears

Day 4 - Thai Coconut-Chicken Soup with Jasmine Rice Grilled Greek Romaine Salad, Herbed Flatbread Mu-Shu Pork and Pancakes, Sweet Coconut Dumplings with Ice Cream

**2 Day Pre-Teen & Teen
Cookie Baking
& Decorating Workshop
with Miss Staci**

**Monday July 30, & Tuesday July 31, 2-5 PM
Full Participation \$159.00 per person
ages 10 -18, includes all materials**

In this 2-Day workshop students will learn to prepare sugar, chocolate and spice cut-out cookies, in various shapes, and learn decorating techniques with buttercream, royal icing and fondant, as well as 'glitter', 'paint' and other specialty decorations.

**Summer Teen & Pre-Teen
2 Day Pasta Making Workshop
with Miss Staci**

**Weds. Aug. 1, & Thurs., Aug. 2, 2-5 PM
Full Participation, Ages 10 -18
\$159.00 per student**

Homemade pasta comes in a wide variety of styles and shapes. It involves different types of dough and some are stuffed or filled. This class will be a primer to explore the world of homemade pasta. Students will learn the art of making pasta dough, forming some shapes by hand, utilizing machines, some manual and some mechanized, to form the shapes, and finally some simple versatile accompanying sauces. Class size is limited and will fill up quickly so register early.

**Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
with Daniel Rosati**

**Mon. Tues. Weds. Thurs.
July 30, 31, Aug. 1, & 2, 9AM-1PM
\$399.00 per student
Teen & Pre-Teen Ages 12 -18**

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1.

We sometimes change-up menus based on class discussions and or student skill ability.

(No open toe footwear.)

Day 1: Essential Knife Skills, Beef, Chicken & Vegetable Stocks, Soups & Salads: A Trio of Potato Salads, Mixed Green Salad with Mustard Vinaigrette, Grilled Caesar Salad, Classic Minestrone, Creamy Corn Chowder, Italian Fruit Salad

Day 2: From Pan to Plate, The Art of Sautéing: Nacho Tuesday with Homemade Chips, Salsa & Guacamole, Crispy Chicken Strips, Turkey Cutlets Marsala Style, Pan Fried Pork Chops Milanese, Marinated Beef Flank Bulgogi Style with Thai Fried Rice, Bananas Foster

Day 3: Stove Top & Oven Braising: Beef Stew with Baked Polenta, Chicken Paprikash with Dumplings, Stuffed Meatballs with Marinara & Herbed Cavatelli, Milk & Herb Braised Pork Loin with Whipped Potatoes, Poached Pears

Day 4: Dry & Moist Heat Roasting & Baking: Stuffed Roasted Vegetables, Oven Fried Parmesan Chicken Legs, Butterflied Roasted Chicken with Herbs, Crispy Roasted Rosemary Potatoes, Roasted Cauliflower Salad, Chocolate Soufflé Cakes

**Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
with Pat Crew
Mon. Tues. Weds. Thurs.
Aug. 6, 7, 8, & 9, 9AM-1PM
\$399.00 per student
Teen & Pre-Teen Ages 12 -18**

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1.

We sometimes change-up menus based on class discussions and or student skill ability.

(No open toe footwear.)

Day 1 - Basic Knife Skills

Creamy Carrot Soup, Boiled Potatoes Fried Crisp, Cubes and Strips, Roasted Vegetables and Barley Salad, Fish en Papillote with Capers Olives Tomatoes and Basil, Fresh Cooked Tomato Sauce, Fettuccine Alfredo, Italian Spinach Meatballs, Nina's Breaded Cauliflower, Arugula Salad with Lemon-Herb Vinaigrette, Pate a` Choux Pastry, Chocolate Pastry Cream, Creme Brulee, Tiramisu

Day 2 - White or Blond Stock, Brown Stock, Be'chamel Sauce, Baked Macaroni & Cheese, Beef and Barley Soup, Sliced Pear Pomegranate Romaine and Sweet and Spicy Pecan Salad, Cream of Potato Leek Soup, Steak au Poivre, Shaved Brussels Sprout Salad, Spinach and Potatoes au Gratin, HERSHEY'S "PERFECTLY CHOCOLATE" Chocolate Cake, Basic Gelato, Baked Churros, All Purpose Crêpes, Dulce de Leche

Day 3 - Onion Soup, Red Snapper Filet with Fresh Vegetable and Lemon Confit, David's Bistecca alla Pizzaiola, Salsa alla Marinara, Sautéed String Beans with Bread Crumbs and Tomatoes, Spicy Salsa and Chips, Grilled Balsamic Vegetable Salad with Capers and Goat Cheese, Poulet Sauté Chasseur, Veal Scaloppini with Mushrooms Ilvento's Style, The Cinnabon Recipe, Bananas Flambé, Tuile Cookie Bowls, Tart Tatin

Day 4 - Asian Sticky Wings, Herb Crusted Salmon with Citrus Sauce, Meatloaf with Mashed Potatoes and Mushroom Gravy, Mashed Potatoes, Green Bean Caesar Salad, Butter Baked Croutons, Chicken Sausage and Shrimp Gumbo, Currant Glazed Pork Tenderloin, Sweet Potato Pancakes, Minted Snap Peas, Individual Warm Chocolate Cake, Pate Brisee Tart Crust, Deep Dish Blueberry Pie, Chocolate Chip Banana Bread, Oatmeal-Raisin Baked Apples, Chantilly Whipped Cream

**2 Day Teen/Pre-Teen
French & Italian Pastry Workshop
Summer Culinary Cooking Camp
with Daniel Rosati
Mon. Tues. Aug. 6 & 7
2-5 PM \$159.00 per student ages 10 - 18**

Day 1: French: Cream Puffs & Éclairs, Strawberry Napoleons, French Style Cheesecake, Lemon Tart, Chocolate Pot du Crème

Day 2: Italian: Cherry Crostata Jam Tart, Double Chocolate Biscotti, Vanilla Gelato, Panna Cotta with mixed Berries, Cannoli

**2 Day Teen/Pre-Teen
Miniature & Plated Dessert Workshop
Summer Culinary Cooking Camp
with Daniel Rosati
Weds. & Thurs. Aug. 8 & 9
2-5 PM \$159.00 per student ages 10 - 18**

Day 1: Warm Blueberry Cakes with Almond Brittle, Miniature Lemon Mousse/Coconut Domes, Pistachio & White Chocolate Brioche Bread Pudding Cups, Mocha Meringue Tartlets, Normandy Apple Tarts

Day 2: Strawberry Rhubarb Tarts, Miniature Flourless Chocolate Cakes, Tuscan Nutella Filled Bomboloni Doughnuts, Le Train Bleu Strawberry Phyllo Napoleon's, Sticky Toffee Pudding Cups

**4-Day Intensive Baking Workshop II
with Suzanne Lowery
Mon. Tues. Weds. Thurs. Aug. 13, 14, 15, & 16
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 12 -18**

Day 1 - Tarts - Mixed Berry Tart, Fresh Fruit Pizzas, Peach-Raspberry Galette

Day 2 - Breads and Muffins - Chocolate-cherry Scones, Cheddar Biscuits, Orange-Spice Muffins, Pita Bread with Peanut butter and banana

Day 3 - Pastries - Baked Apple Dumplings, Strawberry Ice Cream Baked Alaska, Fudge Brownies, Toasted Marshmallows

Day 4 - Chocolate - Truffles, Lava Cakes, White Chocolate Mousse with Raspberry Sauce, Chocolate Crackle Cookies, Chocolate Covered Strawberries

Based on class discussions recipes changes or additions are possible.

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

**2 Days, Monday, Aug. 13, & Tuesday, Aug. 14
2-5 PM Full Participation, Ages 10 -18**

**\$179.00 per person including starter set of tools
THE BASICS OF CAKE DECORATING:**

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

Students will completely decorate a pre-baked cake, we supply in the second class which they take home.

All New Summer Teen & Pre-Teen Puff Pastry 'Pâte Feuilletée' Workshop with Suzanne Lowery

**2 Days, Wednesday, Aug. 15, & Thursday, Aug. 16
2-5 PM Full Participation, Ages 10 -18**

\$159.00 per student

Day 1 - Students will make their own puff pastry dough, also known as pâte feuilletée, in the traditional as well as quick style. While this new dough students made rests and chills we will work with frozen prepared puff pastry dough to create sweet and savory turnovers, sticks, elephant ears and custard filled Napoleons.

Day 2 - Students work with the homemade puff pastry the chilled pastry dough students made in day 1 to create fruit, cheese, and chocolate fillings to create pinwheels, pockets, horns and rolls.

Class size is limited & will fill up quickly so register early.

2 Day Teen/Pre-Teen Artisan Bread Making Workshop with Daniel Rosati

**Mon. Tues. Aug. 20 & 21
2-5 PM \$159.00 per student ages 10 - 18**

Day 1: Yeast Breads I: Hearty Oatmeal Bread, Pecan Sticky Monkey Bread, Parmesan Pesto Ring, Braided Challah Bread, Soft Knot Rolls

Day 2: Yeast Breads II: Miniature Butter & Herb Focaccia, French Savory Walnut Onion Boule, Sesame Semolina Bread, English Muffins, Chocolate Swirled Loaf Bread

2 Day Teen/Pre-Teen Cookie Jar Cookie Baking Workshop with Daniel Rosati

**Weds. & Thurs. Aug. 22 & 23
2-5 PM \$159.00 per student ages 10 - 18**

Day 1: Bar, Sliced & Drop Cookies: Raspberry Pecan Bars, Blondie Bites, Chocolate Chunk Cookies, Everything Oatmeal Cookies, Ginger Cookies, Slice & Bake Cherry Almond Cookies

Day 2: Rolled & Shaped Cookies: Chocolate Dipped Coconut Macarons, Fork Pressed Peanut Butter Cookies, Nutella Linzer Hearts, Citrus Melt Away Cookies, Cinnamon Rugelach, Apricot Thumbprint Cookies

'Chopped' with Suzanne Lowery

**4-Day Intensive Teen Camp
Mon. Tues. Weds. Thurs. Aug. 27, 28, 29, & 30
9:00 AM -1:00 PM Full Participation
\$399.00 per person Ages 12 -18**

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

Each day a different team member will be designated as the scribe and will document and write the recipes as they are formulated. At the end of each camp the recipes will be scanned and emailed to all the participants.

Students should have a general knowledge of knife skills, measuring, prepping and cooking and should have attended cooking classes and or camps previously.

Class size limited and fills up quickly so register early.

4-Day Intensive Baking Workshop III with Suzanne Lowery

**Mon. Tues. Weds. Thurs. Aug. 20, 21, 22, & 23
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 12 -18**

Day 1 - Cookies-Cream Cheese Carrot Cake Sandwiches, Iced lemon Shortbreads, Cheesecake Brownies, Strawberry Thumbprints

Day 2 - Cupcakes & Frozen Treats-Vanilla, Devil's Food & Red Velvet Cupcakes, Vanilla Ice Cream, Fruity Frozen Bavarian Creams

Day 3 - Frostings and Cones - Butter Cream, Cream Cheese Frosting, Whipped Cream Frosting, Almond and Vanilla Cones

Day 4 - Pastries - Fruit Filled Phyllo Turnovers, Chocolate Napoleons, Dulce De Leche Caramel Cream puffs, Berry Filled Meringues, Iced Lemon Shortcakes

Summer Teen & Pre-Teen
****Pasta Making Workshop****
with Suzanne Lowery

2 Days, Monday, Aug. 27, & Tuesday, Aug. 28
2-5 PM Full Participation, Ages 10 -18
\$159.00 per student

Homemade pasta comes in a wide variety of styles and shapes. It involves different types of dough and some are stuffed or filled. This class will be a primer to explore the world of homemade pasta. Students will learn the art of making pasta dough, forming some shapes by hand, utilizing machines, some manual and some mechanized, to form the shapes, and finally some simple versatile accompanying sauces. Class size is limited and will fill up quickly so register early.

Summer Teen & Pre-Teen
****Pizza Workshop****
with Suzanne Lowery

2 Days, Wednesday, Aug. 29, & Thursday, Aug. 30
2-5 PM Full Participation, Ages 10 -18
\$159.00 per student

This class will cover pizza making starting with making fresh dough from scratch. Students will learn to make a simple pizza sauce and explore various pizza toppings. This two day pizza workshop will give students the experience and confidence to make great pizzas and ignite the spark to continue to enjoy fresh pizza at home any time. Class size is limited and will fill up quickly so register early.