

COOKING CLASSES 2026

Spring/Summer 2026 ISSUE



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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



Food & Wine Pairing

HANDS-ON!

Hands-On



Bring Your Own Beverage
for designated classes only



Outdoor Grilling



Olivelle

most classes
All Ages Welcome
call for details



Youth Cooking (ages 8 - 12)



Back to Basics



Homesteading

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.

UPDATE:

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.

Driving Directions

We're at 101 Shady Lane, Carlisle, PA.

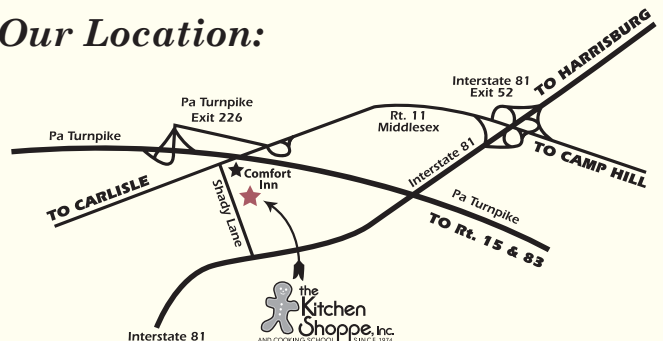
From 1-81 (Exit 52 toward Carlisle take U.S. Rte. 11 South one mile to Shady Lane.

From 1-76 Pennsylvania Turnpike (Exit 226) take U.S. Rte. 11 South for 200 yards 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
March Madness.....	Tues., March 3.....	6:00-8:00 p.m.....	\$89	400	4
Serious Make-Ahead Comfort Food.....	Wed., March 4.....	6:00-8:00 p.m.....	\$89	402	4
Gone Fishing	Fri., March 6.....	6:00-8:00 p.m.....	\$89	404	4
One Pot Wonders	Sat., March 7.....	11 a.m.-1 p.m.....	\$89	406	4
Springtime Entertaining	Sun., March 8.....	1:00-3:30 p.m.....	\$79	408	4
Bring a Friend for Free	Wed., March 11.....	6:00-8:30 p.m.....	\$99	412	4
Bring a Friend for Free	Thurs., March 12.....	6:00-8:30 p.m.....	\$99	414	4
Joys of Seafood	Fri., March 13.....	6:00-8:30 p.m.....	\$89	416	4
St. Patrick's Day Celebration	Sun., March 15.....	1:00-3:30 p.m.....	\$79	420	5
Spring Fling	Wed., March 25.....	6:00-8:30 p.m.....	\$69	434	5
Murder Mystery Dinner Party.....	Fri., March 27.....	6:00-8:30 p.m.....	\$79	436	5
Fur, Fin & Feather-Wild Game Dinner	Sat., March 28.....	1:00-3:30 p.m.....	\$89	438	5
Seafood Any Way You Like	Fri., April 3.....	6:00-8:30 p.m.....	\$89	444	6
Mushroom Paradise w/ Setas Farms	Thurs., April 9.....	6:00-8:30 p.m.....	\$69	450	6
The Art of Sausages	Fri., April 10.....	6:00-8:30 p.m.....	\$79	452	6
Easy Spring Dishes	Sat., April 11.....	1:00-3:30 p.m.....	\$69	454	6
Spring is in the Air	Sun., April 12.....	1:00-3:30 p.m.....	\$79	456	6
The Angus Beef Story w/ Uncle Bob	Sat., April 18.....	1:00-3:30 p.m.....	\$79	464	7
Night at the Movies-Classic Film Charades, Trivia & Karaoke	Fri., April 24.....	6:00-8:30 p.m.....	\$79	470	7
Spring Seafood Sampler	Sat., April 25.....	1:00-3:30 p.m.....	\$89	472	8
Kentucky Derby	Sun., April 26.....	1:00-3:30 p.m.....	\$79	474	8
Mother's Day L'Occitane-Inspired Makeover Brunch	Tues., April 28.....	10 a.m.-1 p.m.....	\$69	476	8
French Inspired	Wed., April 29.....	6:00-8:30 p.m.....	\$69	478	8
Swedish Fare	Thurs., April 30.....	6:00-8:30 p.m.....	\$69	480	8
Armenian Food Cruise	Fri., May 1.....	6:00-8:30 p.m.....	\$69	482	8
Easy Fun Foods	Sat., May 2.....	1:00-3:30 p.m.....	\$69	484	8
Taste of Persia	Sun., May 3.....	1:00-3:30 p.m.....	\$79	486	8
Celebrate 5 De Mayo w/ 5+1 Mexican- Inspired Recipes	Tues., May 5.....	6:00-8:30 p.m.....	\$69	488	9
Cast Iron Cooking	Fri., May 8.....	6:00-8:30 p.m.....	\$69	490	9
Mother's Day Tea	Sat., May 9.....	1:00-3:30 p.m.....	\$79	492	9
Fiesta! – A Taste of Southern California.....	Tues., May 12.....	6:00-8:00 p.m.....	\$89	496	9
Do-Ahead Sides & Desserts	Wed., May 13.....	6:00-8:00 p.m.....	\$89	498	9
Springtime Pastas	Fri., May 15.....	6:00-8:00 p.m.....	\$89	500	9
Main Course Salads	Sat., May 16.....	11 a.m.-1 p.m.....	\$89	502	9
New England Spring Seafood Festival	Sun., May 17.....	1:00-3:30 p.m.....	\$89	504	9
Lisa's Lush Favorites Skincare Demo & Zesty Brunch	Wed., May 20.....	10 a.m.-1 p.m.....	\$69	506	10
Bourbon Barrel Classics	Fri., May 22.....	6:00-8:30 p.m.....	\$89	508	10
Mother Sauces	Sun., May 24.....	1:00-3:30 p.m.....	\$79	512	10
Saturday Night Fever-A Disco Trivia & Karaoke Dinner	Fri., May 29.....	6:00-8:30 p.m.....	\$79	518	10
Scottish Heritage	Sat., May 30.....	1:00-3:30 p.m.....	\$69	520	11
Perfect Summer Picnic	Sun., June 7.....	1:00-3:00 p.m.....	\$69	528	11
Summer Grilling Secrets	Sat., June 13.....	1:00-3:30 p.m.....	\$79	532	11
The Burnt Ends	Sun., June 14.....	1:00-3:00 p.m.....	\$69	534	12
Plant-Based Campfire Cookout	Thurs., June 18.....	6:00-8:30 p.m.....	\$69	536	12
The Asian Kitchen	Fri., June 19.....	6:00-8:30 p.m.....	\$79	538	12
Father's Day Special Weekend Menu	Sat., June 20.....	1:00-3:30 p.m.....	\$79	540	12
Father's Day Beer Bash	Sun., June 21.....	1:00-3:30 p.m.....	\$89	542	12
Canning Meats & Green Beans- Homesteading	Tues., June 23.....	10 a.m.-1 p.m.....	\$79	544	12
Batter Up! All-American Baseball Trivia & BBQ Bash	Fri., June 26.....	6:00-8:30 p.m.....	\$79	548	13
An Afternoon of Grilling	Sat., June 27.....	1:00-3:30 p.m.....	\$69	550	13
Summer Risottos	Sun., June 28.....	1:00-3:30 p.m.....	\$79	552	13

Demonstration Classes (continued)

Title	Date	Time	Fee	Class ...	Page
Best of State Fair	Fri., July 10.....	1:00-3:30 p.m.....	\$79	558	13
BBQ Food, Fire & Outdoor Fun	Sun., July 12.....	1:00-3:30 p.m.....	\$79	562	14
Let's Do Brunch	Tues., July 14.....	11 a.m.-1 p.m.....	\$89	564	14
Fish on the Barbie	Wed., July 15.....	1:00-3:00 p.m.....	\$89	566	14
Summertime Easy Entertaining	Fri., July 17.....	6:00-8:00 p.m.....	\$89	568	14
Avocado-Recipes for A Better Life	Sun., July 19.....	1:00-3:30 p.m.....	\$79	572	14
Just Skewer It	Sat., July 25.....	1:00-3:30 p.m.....	\$79	578	15
Luscious Lemon	Sun., July 26.....	1:00-3:30 p.m.....	\$79	580	15
Instant Pot-Yogurt & B-Fast Bites	Tues., July 28.....	10 a.m.-1 p.m.....	\$69	582	15
B2B Summer Must - Have Canning	Wed., July 29.....	10 a.m.-1 p.m.....	\$69	584	15

Hands-On Classes

Title	Date	Time	Fee	Class ...	Page
My Fair Lady	Tues., March 10.....	10 a.m.-1 p.m.....	\$69	410	4
Easter Pies	Sat., March 14.....	1:00-3:30 p.m.....	\$69	418	4
Pierogi Hands-On	Thurs., March 19.....	6:00-8:00 p.m.....	\$69	424	5
Swedish Cinnamon Rolls	Fri., March 20.....	6:00-8:30 p.m.....	\$69	426	5
Knife Skills	Sat., March 21.....	10 a.m.-12 p.m.....	\$99	428	5
Knife Skills	Sat., March 21.....	2:00-4:00 p.m.....	\$99	430	5
Ravioli Hands-On	Sun., March 22.....	1:00-3:30 p.m.....	\$69	432	5
La Pasqua-Italian Easter Brunch	Tues., March 31.....	10 a.m.-1 p.m.....	\$69	442	6
Spring Soups & Salads in Jars	Tues., April 14.....	10 a.m.-1 p.m.....	\$69	458	7
Paris Perfumes & Pastries Homesteading Spring Pampering	Thurs., April 16.....	10 a.m.-1 p.m.....	\$69	460	7
It's All About the Cheese	Sun., April 19.....	1:00-3:30 p.m.....	\$69	466	7
Spring Canning & Candle Making	Wed., April 22.....	10 a.m.-1 p.m.....	\$69	468	7
Middle Eastern Foods & Flavors	Sat., May 23.....	10 a.m.-1 p.m.....	\$79	510	10
Classic Hard Pretzels & Mouthwatering Mustards	Wed., May 27.....	10 a.m.-1 p.m.....	\$69	514	10
Ultimate Biscuits & Gravy Masterclass	Thurs., May 28.....	10 a.m.-1 p.m.....	\$69	516	10
Spring Sourdough	Thurs., June 4.....	10 a.m.-1 p.m.....	\$79	522	11
Serious Mediterranean Eats	Sat., June 6.....	1:00-3:30 p.m.....	\$79	526	11
Women's Wellness Workshop – Pamper, Learn & Glow Homestead	Wed., June 24.....	10 a.m.-1 p.m.....	\$79	546	12
All Things Cherries	Tues., June 30.....	10 a.m.-1 p.m.....	\$69	554	13
Summer Tea Blending- Homesteading	Thurs., July 9.....	10 a.m.-1 p.m.....	\$69	556	13
Swiss Food Experience	Sat., July 11.....	1:00-3:30 p.m.....	\$69	560	14
English High Tea	Sat., July 18.....	1:00-3:30 p.m.....	\$69	570	14
Potpourri-Delicious Herb & Pressed Flower Creations Homesteading	Wed., July 22.....	10 a.m.-1 p.m.....	\$69	574	14
Couples Under the Tuscan Sun-Romantic Culinary Experience	Fri., July 24.....	1:00-3:30 p.m.....	\$79	576	15
Summertime Cheesecake Workshop	Fri., July 31.....	10 a.m.-1 p.m.....	\$69	586	15

Food & Wine Classes

Title	Date	Time	Fee	Class ...	Page
The Islands of Italy-Food & Wine Adventure	Sun., March 29.....	1:00-3:30 p.m.....	\$89	440	6
Happy Hour Easter Brunch	Sat., April 4.....	1:00-3:30 p.m.....	\$89	446	6
Gourmet Cooking w/ 4-Wine Flight	Fri., April 17.....	6:00-8:30 p.m.....	\$89	462	7
Mother's Day Spectacular-A Food and Wine Event	Sun., May 10.....	1:00-3:30 p.m.....	\$89	494	9
Summer Foods and Wines from N.Y. Finger Lakes	Fri., June 5.....	6:00-8:30 p.m.....	\$89	524	11

Youth - Friendly Classes

Title	Date	Time	Fee	Class ...	Page
Young Chefs Culinary Camp: Around the World in 5 Tastes!	Mon., June 8-Fri., June 12.....	10 a.m.-12 p.m.....	\$225	530	11



MARCH

MARCH MADNESS

DEMONSTRATION

Diane Phillips

Tuesday, March 3, 2026

6:00 p.m. – 8:00 p.m.

\$89.00/person #400

Join Diane for delicious bites while watching your favorite teams battle their way into the Final Four. These recipes will tickle your taste buds and rock the house as you make them all ahead of time, so you have a chance to watch the action.

- Cheddar Beer Dip w/ Smoked Sausage
- Pecan Crusted Chicken Tenders w/ Creamy Bourbon Dipping Sauce
- Romaine Salad w/ Lemon Vinaigrette
- Grilled Salmon Sliders w/ Lemon Dill Aioli
- "Sweet 16" Brookies (layered brownie and cookie dough) with vanilla ice cream and the World's Best Hot Fudge Sauce

SERIOUS MAKE AHEAD COMFORT FOODS

DEMONSTRATION

Diane Phillips

Wednesday, March 4, 2026

6:00 p.m. – 8:00 p.m.

\$89.00/person #402

This isn't your Mama's pot pie! It's refined, do-ahead comfort food to add warmth on a cold night or spark a date night.

- Marinated Parmigiano Cheese w/ Baguette Slices
- Field Greens w/ Garlic Herb Vinaigrette
- Steak Pizzaiola w/ Pasta
- Gyro Style Meatloaf w/ Greek Salad
- Chicken and Sausage Gumbo w/ Rice
- Athens Shrimp w/ Feta and Basil
- Chocolate Tiramisu Cake

GONE FISHING

DEMONSTRATION

Diane Phillips

Friday, March 6, 2026

6:00 p.m. – 8:00 p.m.

\$89.00/person #404

Dive into flavor as seafood takes the spotlight! Diane brings us more great meals with seafood as the star. Join us for a night of delicious seafood specialties.

- Creamy Corn & Crab Chowder
- Field Greens w/ Lemon Basil Vinaigrette
- Pan Roasted Cod w/ Miso Butter Breadcrumbs (the ultimate 10-minute fish)
- Zucchini Bread Pudding
- Margaritaville Salmon w/ Orange Salsa
- Greek Fisherman-style Fresh Catch w/ Orzo Pasta
- Key Lime Pie Parfaits

ONE POT WONDERS

DEMONSTRATION

Diane Phillips

Saturday, March 7, 2026

11 a.m. – 1:00 p.m.

\$89.00/person #406

Tired of a sink full of dishes after dinner? Easy one pot wonders make magic in the kitchen. When made in one pot, you can easily serve from the same pot and clean-up is a breeze.

- Crostini w/ Artichoke Tapenade
- Field Greens w/ Basil Vinaigrette
- Seafood Jambalaya
- Asian Style Braised Short Ribs w/ Sesame Greens
- Balsamic Chicken w/ Roasted Potatoes
- Polenta Berry Pudding w/ Caramel Pecan Sauce

SPRINGTIME ENTERTAINING

DEMONSTRATION

Blake Swihart

Sunday, March 8, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #408

Welcome spring early with Blake's menu to awaken and tickle your taste buds. This is the perfect March menu to celebrate spring's fresh arrival.

- Minted Pea Broth w/ Lardons
- Grilled Scallops on Asparagus Salad
- Crisp Duck Breast w/ Wild Mushrooms & Onion Confit
- Waffled Crisp Roasted Potatoes w/ Herbs
- Strawberry Panna Cotta

MY FAIR LADY

Partial **HANDS-ON!**

Lisa Martin

Tuesday, March 10, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #410

Step into the elegance of My Fair Lady with Chef Lisa for a partial hands-on Spring Garden Party celebrating early spring flavors, blooms and the whimsical charm of an Edwardian garden soiree. Guests will roll up their sleeves to prepare, assemble and taste six garden-inspired dishes, each reflecting the refinement and playful spirit of Eliza Doolittle's transformation from flower girl to lady of society. Dress in your favorite floral dress and hat, if you wish. We'll toast the season in true garden style!

- Spring Pea & Mint Crostini
- Herbed Chicken Salad Tartlets
- Radish Tea Sandwiches w/ Lemon Butter
- Mini Asparagus & Gruyere Galettes
- Lemon Posset w/ Shortbread Crumble
- Strawberry Rhubarb Pavlovettes

BRING A FRIEND FOR FREE

DEMONSTRATION

Chef Grayson Bowman

Wednesday, March 11, 2026

6:00 p.m. – 8:30 p.m.

\$99.00/two people #412

OR

Thursday, March 12, 2026

6:00 p.m. – 8:30 p.m.

\$99.00/two people #414

Start off the spring and summer Kitchen Shoppe season by bringing a friend for free. Chef Grayson will be introducing some new spring flavors, fresher tastes and easy to prepare recipes for the home cook.

- Italian Wedding Soup
- Strawberry Arugula Salad
- Spinach Mushroom & Gruyere Strata
- Mustard Roasted Mahi Mahi
- Lemony Roasted Asparagus
- Blueberry Mint Cheesecake

JOYS OF SEAFOOD

DEMONSTRATION

Chef Grayson Bowman

Friday, March 13, 2026

6:00 p.m. – 8:30 p.m.

\$89.00/person #416

Come join Chef Grayson as he demonstrates how to prepare delicious bounties from the sea. The freshest seafood makes for some delicious meals that can be enjoyed at any time of the year.

- Buttermilk Salmon Chowder
- Lobster Waldorf Salad
- Seafood Potpie
- Swordfish in Tomato Sauce
- Grilled Tuna w/ Orange Walnut Vinaigrette over Couscous
- New Orleans Bread Pudding w/ Bourbon Sauce

EASTER PIES

Partial **HANDS-ON!**

Kirsten Houghton

Saturday, March 14, 2026

1:00 p.m. – 3:30 p.m.

\$69.00/person #418

Roll up your sleeves and master the art of the perfect pie crust! In this partial hands-on class, you'll learn how to make tender, flaky dough from scratch. Kirsten will demonstrate a variety of pie baking methods for you to sample, then guide you step-by-step through creating your own crust. You'll leave with your own beautifully prepared crust and the confidence to tackle your favorite pie at home.

- Julia Child's Pate Brisée
- Dubai style Chocolate Pistachio Pie
- Mixed Berry Pie



ST. PATRICK'S DAY CELEBRATION OF FOOD AND DRINK

DEMONSTRATION

Chef Grayson Bowman
Sunday, March 15, 2026
1:00 p.m. – 3:30 p.m.
\$79.00/person #420

Join Chef Grayson as you taste and enjoy the wonderful foods of Ireland on this most happy holiday. You won't need the luck of the Irish to duplicate these delicious meals for your own family.

- Guinness Beef Stew w/ Irish Bread
- Dublin Coddle
- Corned Beef & Colcannon
- Irish Shepard's Pie
- Guinness Brownies
- St. Patrick's Day Mint Schnapps Shakes

PIEROGI HANDS-ON

HANDS-ON

Lu Shuey
Thursday, March 19, 2026
6:00 p.m. – 8:00 p.m.
\$69.00/person #424

All ages welcome! This hands-on class has a made-from-scratch pierogi dough recipe. The pierogis will be filled with a traditional filling.

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

SWEDISH CINNAMON ROLLS

HANDS-ON

Lu Shuey
Friday, March 20, 2026
6:00 p.m. – 8:30 p.m.
\$69.00/person #426

Love breakfast sweet rolls. Come learn to make "from-scratch," the best rolls for your morning coffee. You'll leave with a full pan to bake for Saturday morning and one for another day.

- Swedish Cinnamon Rolls



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KNIFE SKILLS

HANDS-ON - No BYOB

**Alex Lapiana – Zwilling
J.A. Henckels**
Saturday, March 21, 2026
10 a.m. – 12:00 p.m.
\$99.00/person #428

OR

2:00 p.m. – 4:00 p.m.
\$99.00/person #430

Learn the fundamentals of good knife skills from the experts. A Zwilling sales manager will teach you what makes a good quality knife, which knife to use for each task, and how to maintain/clean your knives. You will practice the circular rocking motion; the chopping motion; how to dice an onion; supreme citrus fruits; mince herbs and learn to use a flexible fish file knife. From brunoise to julienne, you'll master a range of essential cutting techniques making meal prep easier and more fun! You will take home a **Pro 4" Paring Knife FREE** (\$79.99 retail value).



RAVIOLI HANDS-ON

HANDS-ON

Lu Shuey
Sunday, March 22, 2026
1:00 p.m. – 3:30 p.m.
\$69.00/person #432

Join Lu in learning how to make homemade ravioli – from dough to filling. You will make 3 types of filling along with the dough and take everything home with you to cook for your dinner that night!

- Pasta Dough
- Cheese Filling
- Spinach & Sausage Filling
- Lobster Filling

SPRING FLING

DEMONSTRATION

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

Jamie Lynn
Wednesday, March 25, 2026
6:00 p.m. – 8:30 p.m.
\$69.00/person #434

Join Jamie Lynn for a celebration of spring produce in this flavorful, gluten-free, plant-based class. Healthy never tasted so good!

- Lemon Thyme Arborio Rice w/Bell Peppers & Spinach
- Roasted Carrots w/Lentils & Orange Dressing
- Creamy Spring Soup
- Citrusy Amaranth & Quinoa
- Mango Fruit Tart

MURDER MYSTERY DINNER PARTY

DEMONSTRATION

Lisa & Lynn Martin
Friday, March 27, 2026
6:00 p.m. – 8:30 p.m.
\$79.00/person #436

A brand-new Murder Mystery Dinner Party, the Good, the Bad and the Guilty. Step back in time to the rugged Wyoming frontier where the saloons are smoky, the stakes are high and justice is hanging by a thread...quite literally. Chef Lisa and her local Sheriff husband, Lynn, invite you to an immersive Old West Murder Mystery dinner show, for the Good, the Bad and the Guilty. Throughout the evening you'll feast like a true frontier citizen on a delicious three-course menu crafted by Chef Lisa. Each dish is infused with a hint of danger, a splash of intrigue, and a whole lot of flavor – perfect for fueling your sleuthing skills. Dress in your best Western attire, channel your inner detective, and prepare for a night of suspense, laughter and culinary delight.

- Red-Handed Roasted Pepper & Tomato Bisque
- Deputy's Herb-Crusted Chicken
- Sheriff's Garlic & Rosemary Roasted Baby Potatoes
- Stagecoach Sautéed Seasonal Vegetables w/Lemon Butter
- Hanging Judge's Chocolate Mousse w/Raspberry Coulis

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FUR, FIN AND FEATHER – WILD GAME DINNER

DEMONSTRATION

Chef Grayson Bowman
Saturday, March 28, 2026
1:00 p.m. – 3:30 p.m.
\$89.00/person #438

Elevate your culinary skills and transform your harvest into gourmet meals. Enjoy delicious wild game recipes that Chef Grayson will prepare for you. These recipes will inspire you with ideas to make and enjoy your own game even more.

- Simple & Spicy Venison Chili
- Duck Andouille & Shrimp Gumbo
- Rustic Wild Boar Ragout over Pasta
- Smoked Wild Salmon over Avocado Toast
- Rocky Mountain Elk Stew
- Dark Chocolate Bread Pudding



THE ISLANDS OF ITALY – FOOD AND WINE ADVENTURE

DEMONSTRATION – No BYOB

Chef Grayson Bowman

Sunday, March 29, 2026

1:00 p.m. – 3:30 p.m.

\$89.00/person #440

Come along with Chef Grayson and enjoy the foods from the Islands off Italy. These great foods will be paring with outstanding Italian Wines. It will be an Italian food and wine adventure to remember.

- Pesche Al Vino Bianco (Peaches with White Wine)
- Pasta e Patate con Provola (Pasta with Potatoes and Provolone)
- Insalata di Foglie di Capperi (Caper Leaf Salad)
- Cernia alla Lampedusana (Grouper with Tomatoes and Capers)
- Pasta alla Norma (Pasta with Eggplant and Ricotta Salata)
- Torta Caprese (Capri's Flourless Chocolate Cake)

LA PASQUA – ITALIAN EASTER BRUNCH

Partial **HANDS-ON!**

Lisa Martin

Tuesday, March 31, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #442

Step into the warmth of an Italian spring as Chef Lisa leads you through a partial hands-on celebration of La Pasqua – Easter, Italian style. Inspired by the beauty and simplicity of the Tuscan countryside, this immersive cooking class blends tradition, storytelling, and rustic flavors in a joyful event of seasonal cooking and shared connection. Roll up your sleeves to help craft delicate ricotta gnocchi, marinate and roast chicken and learn the Italian art of preparing fresh artichoke with gremolata. End with the sweet scent of freshly baked Pane di Pasqua – your own braided loaf to take home warm from the oven.

- Limoncello Spritz
- Handmade Ricotta Gnocchi w/ Lemon Butter & Spring Peas
- Herb Roasted Tuscan Chicken
- Roasted Artichokes w/ Lemon Gremolata
- Pane di Pasqua – Traditional Braided Easter Bread



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APRIL

SEAFOOD ANY WAY YOU LIKE

DEMONSTRATION BYOB

Chef Grayson Bowman & Brian Copeland

Friday, April 3, 2026

6:00 p.m. – 8:30 p.m.

\$89.00/person #444

Dive into the ocean's bounty! Come join Chef Grayson and Brian Copeland on a deep-sea adventure with tastes from the ocean. These recipes will surely impress your guests when you duplicate them at home.

- Smelt & Chips w/ Dipping Sauce
- Lobster Salad
- Oyster Stew
- Halibut with Asparagus Risotto
- Strawberry Frango

HAPPY HOUR EASTER BRUNCH

DEMONSTRATION – No BYOB

Chef Grayson Bowman

Saturday, April 4, 2026

1:00 p.m. – 3:30 p.m.

\$89.00/person #446

Elevate your hosting game this season! What better way to celebrate the holidays than with a terrific brunch and happy hour cocktails to go with them. Chef Grayson's recipes will ensure you're ready to host, recreating these at home with confidence and flair.

- Denver Omelet Nachos w/ Bloody Mary's
- Bread & Butter Spiced Pudding w/ Berry & Citrus Spritzers
- Italian Brunch Torte w/ Cherry Bellinis
- Dilled Salmon Bake w/ Peach Vanilla Gelato
- Maple Roasted Apple & Brie w/ Citro Nata

MUSHROOM PARADISE WITH SETAS MUSHROOM FARMS

DEMONSTRATION BYOB

Chef Grayson Bowman

Thursday, April 9, 2026

6:00 p.m. – 8:30 p.m.

\$69.00/person #450



Be ready for more exciting tastes and treats as Chef Grayson teams up with the owners of Setas Mushroom Farm for more wonderful recipes. Come find out what mushrooms are all about from the experts!

- Creamy Chestnut Mushroom Soup
- Pioppino Mushroom Risotto
- Broccoli, Mushroom & Beef Stir Fry
- Creamy Chicken, Mushroom & Ricotta Pasta
- Lion's Mane Mushroom Pizza
- Toasted Coconut Crème Brûlée

THE ART OF SAUSAGES

DEMONSTRATION BYOB

Chef Grayson Bowman & Brian Copeland

Friday, April 10, 2026

6:00 p.m. – 8:30 p.m.

\$79.00/person #452

Enjoy an evening of great sausage recipes while learning the art of sausage making. Chef Grayson and Brian are teaming up to bring you this adventure in food! You don't want to miss this one!

- Sausisse de Toulouse in a Cassoulet (Traditional French Sausage)
- Cevapi w/ Bean Stew
- Guatemalan Longaniza w/Tortillas and Salsa
- Thüringer Brats on German Brötchen w/Sauerkraut and Mustard
- Macedonian Sausage w/ Cream Sauce over Potatoes
- Sopapilla Cheesecake

EASY SPRING DISHES

DEMONSTRATION BYOB

Rita Breitenbach

Saturday, April 11, 2026

1:00 p.m. – 3:30 p.m.

\$69.00/person #454

We are pleased to welcome Rita to our family of Instructors. She has taken many culinary classes in the past and has also been a volunteer here at the Kitchen Shoppe. Her philosophy on food is that it is easy to prepare and delicious!

- Italian Olive Tapenade Dip
- Wrapped Prosciutto
- Asparagus, Goat Cheese & Herb Tart
- Crispy Mushroom Chips
- Salmon Wellington
- After Dinner Mint Pie

SPRING IS IN THE AIR

DEMONSTRATION BYOB

Chef Lindsey Clinton

Sunday, April 12, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #456

There's spring fever here with the menu that Lindsey will share with us. These recipes are sure to please any time of the year.

- Lemon Lavender Empress Spritzer
- Heirloom Tomato Salad
- Mushroom & Brie Bisque
- Roasted Rack of Lamb with Mediterranean Sauce
- Roasted Broccolini w/ Garlic & Lemon
- Raspberry Napoleon



SPRING SOUPS & SALADS IN JARS

Partial **HANDS-ON!**

Lisa Martin

Tuesday, April 14, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #458

Chef Lisa invites you to roll up your sleeves in this hands-on creative, interactive class. You'll layer vibrant soups and salads in jars, perfect for meal prep or gifting. Chef Lisa will share tips on keeping fresh ingredients crisp and colorful. Each guest will make and take home two custom jars – a beautiful (and delicious) reminder that healthy, seasonal eating can be both practical and fun.

- Asparagus & Lemon Orzo Salad Jar
- Rainbow Veggie Mason Salad
- Greek Salad Jar
- Tuscan White Bean Soup Jar
- Thai Noodle Salad Jar
- Spring Lentil & Spinach Soup Jar



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PARIS PERFUMES & PASTRIES HOMESTEADING SPRING PAMPERING PARTY

Partial **HANDS-ON!**

Lisa Martin

Thursday, April 16, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #460

Step into the charm of Paris, where the air is fragrant with roses, lavender, and the promise of something sweet. During this Parisian pampering event, Chef Lisa will guide you through the art of perfume blending, exploring three iconic fragrances. You'll watch as each scent is expertly combined, then take home mini perfumes inspired by the classics. Next enjoy a partial hands-on pastry session with easy-to-make French treats, that are as beautiful as they are delicious. An afternoon of elegance and creativity awaits – perfect for those who love fragrance, flavor and a touch of Parisian luxury!

- Three Parisian Perfumes – mini bottles of iconic fragrance inspired blends
- Mini Raspberry Rose Tarts
- Lemon Lavender Madeleines
- Vanilla Cream Eclairs

GOURMET COOKING W/ 4-WINE FLIGHT

DEMONSTRATION – No BYOB



Chef Grayson Bowman

Friday, April 17, 2026

6:00 p.m. – 8:30 p.m.

\$89.00/person #462

If there is a better way to start the spring and summer season with good food and wine pairings, then we don't know what it is. Unlock the secrets to a truly memorable dining experience matching recipes with the perfect vintage.

- BBQ Shrimp w/ Avocado Salad
- Smoked Salmon Corn Chowder
- Big Italian Salad
- Farfalle with Spicy Sausage & Butternut Squash
- Flank Steak with Garlic & Ginger w/ Stewed Tomatoes
- Lemon Ripple Cheesecake Bars

THE ANGUS BEEF STORY WITH UNCLE BOB

DEMONSTRATION

BYOB

**Chef Grayson Bowman
& Uncle Bob**

Saturday, April 18, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #464



Join us for an exclusive culinary experience dedicated to unlocking the rich flavor and incredible health benefits of 100% grass-fed Angus beef. In this continuation of our very successful classes with Uncle Bob and Chef Grayson, our newest recipes will be sure to please any meat-lovers' palate.

- Pasta Fagioli
- Sliced Flank Steak over Spring Garden Salad
- Mock Tender or Chicken Steak w/ Mashed Potatoes & Asparagus
- Amish Beef & Noodles
- Snickers Cheesecake

IT'S ALL ABOUT THE CHEESE

HANDS-ON!

BYOB

Chef Grayson Bowman

Sunday, April 19, 2026

1:00 p.m. – 3:30 p.m.

\$69.00/person #466

Get ready to prepare these cheesy recipes with Chef Grayson. He'll explain how to melt, grate and savor your way around the kitchen. If you are a cheese lover, you are sure to enjoy these Cheesy Comfort Food Recipes!

- Broccoli and Cheddar Cheese Soup
- Classic Caesar Salad
- Roasted Brussels Sprouts with Blue Cheese
- Roasted Cauliflower Au Gratin
- Three Cheese Mac & Cheese w/ Brown Butter Breadcrumbs
- Carrot Cake with Cream Cheese Frosting

SPRING CANNING & CANDLE MAKING

HANDS-ON!

HOMESTEADING

Lisa Martin

Wednesday, April 22, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #468



Step into the freshness of spring, where fragrant herbs, sweet fruits and blossoming flowers inspire creativity and delight. In this hands-on workshop, Chef Lisa will guide you through the art of spring canning, transforming seasonal produce into beautiful jams, jellies and syrups. Then she'll awaken your senses in a candle-making session crafting your own spring-inspired candles with natural soy wax, essential oils and decorative touches like dried flowers and herbs. You'll leave with your handmade creations and the know-how to continue your springtime projects at home

- Strawberry-Basil Jam
- Rhubarb-Ginger Preserves
- Lavender-Lemon Syrup
- Handmade Spring Candle – scented with lilac, wildflower or lemon verbena

NIGHT AT THE MOVIES – CLASSIC FILM CHARADES, TRIVIA & KARAOKE

DEMONSTRATION

BYOB

Lisa & Lynn Martin

Friday, April 24, 2026

6:00 p.m. – 8:30 p.m.

\$79.00/person #470

Step into Hollywood's golden glow for an unforgettable evening of food, fun and pure entertainment. In this lively event, emcee Lynn will host a joyful blend of classic movie charades, rapid-fire trivia, and karaoke favorites from the silver screen to the 80's. Teams will compete, laugh, act, guess and sing their way through iconic scenes and beloved soundtracks while enjoying a retro-inspired small plates menu. It's playful, nostalgic and full of big laughs. The perfect weekend escape.

- Gourmet Popcorn Trio
- Mini Croque Monsieurs
- Shrimp Cocktail Shooters
- Caprese Skewers w/ Basil Oil
- Chocolate Malt Mousse Cups
- Sparkling Film Star Mocktail



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While They Last!

4 qt Dutch Oven

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SPRING SEAFOOD SAMPLER

DEMONSTRATION

Chef Blake Swihart

Saturday, April 25, 2026

1:00 p.m. – 3:30 p.m.

\$89.00/person #472

Welcome the warmer weather with a vibrant and light seafood feast! Join Chef Blake as he prepares recipes that savor the fresh tastes from the sea. These spring-inspired recipes can be recreated at home for a memorable meal any time of the year.

- Grilled Cucumber & Scallop Bites w/Preserved Lemon & Ginger
- Korean-Grilled Shrimp on Seaweed Slaw
- Seafood Stew with Lemon Grass, Lime Leaves & Roasted Garlic w/Mango-Garlic Toasts
- Roasted Salmon with a Citrus Crust
- Coconut-Coconut Cake

KENTUCKY DERBY PARTY

DEMONSTRATION

Kirsten Houghton

Sunday, April 26, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #474



Put on your favorite fascinator and join Kirsten for sampling the official Kentucky Derby Day recipes, fun hosting tips and a signature Mint Julep!

- Classic Mint Julep
- Oaks Lilly
- Mini Hot Browns
- Prosciutto & Pimento Cheese Cups
- Grilled Corn & Tomato Salad
- Lemon Honey Harvest Brussels Sprouts
- Grilled Beef Tips with Kentucky Peppercorn Sauce
- Bourbon Butter Shrimp & Orzo
- Salted Potato Chip Chocolate Chip Cookies a la mode



MOTHER'S DAY L'OCCITANE-INSPIRED MAKEOVER BRUNCH

DEMONSTRATION HOMESTEADING

Lisa Martin

Tuesday, April 28, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #476



Join Chef Lisa for a luxurious Mother's Day celebration that's all about pampering, fragrance, and fresh flavors! This demo-style class is designed to delight all the senses. Lisa will guide us through her version of L'Occitane-inspired beauty products including a soothing lavender hand cream, nourishing almond lip & cheek balm, gentle face wash, refreshing verbena body mist, and a shea & honey foot scrub. Learn her tips and tricks and then take home mini versions of each product – perfect for indulging yourself or gifting to someone you love. While the beauty magic happens, enjoy a photo-worthy French-inspired brunch with light, fresh flavors elegantly presented. It's a morning of pampering, inspiration and Mother's Day magic – all wrapped into one beautiful experience.

- Sparkling Rosé w/ Citrus Twist
- Lavender Honey Yogurt Parfaits
- Mini Quiche Lorraine w/ Herbs
- Almond & Rosewater Scones
- Lemon Verbena Tartlets

FRENCH INSPIRED

DEMONSTRATION

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

Jamie Lynn

Wednesday, April 29, 2026

6:00 p.m. – 8:30 p.m.

\$69.00/person #478

Enjoy a delicious gluten free, plant-based twist on some French classics as Jamie Lynn reimagines them.

- Potato Leek Soup
- Carrot Salad
- Chickpea Crepes w/ Sautéed Mushrooms, Asparagus & Basil "Crème"
- Orange Chai Madeleines w/ Orange Curd

SWEDISH FARE

DEMONSTRATION

Lu Shuey

Thursday, April 30, 2026

6:00 p.m. – 8:30 p.m.

\$69.00/person #480

Join Lu as she showcases cherished recipes from her Swedish heritage.

- Pannkakor (Pancake)
- Ärtsoppa (Pea Soup)
- Rårakor med Ljörm (Meatballs w/ Potato Cakes)
- Lutfisk (Cod)
- Kifflin (Cookies)

MAY

ARMENIAN FOOD CRUISE

DEMONSTRATION

Lu Shuey

Friday, May 1, 2026

6:00 p.m. – 8:30 p.m.

\$69.00/person #482

Embark on a culinary journey featuring authentic Armenian recipes – including the best tasting duck you'll ever try.

- Tolma (Stuffed Grape Leaves w/ Yogurt-Mint Sauce)
- Gata (Sweet Bread)
- Roasted Eggplant Salad
- Red-Currant & Orange Sauced Roasted Duck w/ Rice Pilaf
- Paklava

EASY FUN FOODS

DEMONSTRATION

Rita Breitenbach

Saturday, May 2, 2026

1:00 p.m. – 3:30 p.m.

\$69.00/person #484

Ease in meal preparation is always appreciated, but adding the element of fun to it brings it to the next level. Join Rita as she shares her easy and fun recipes with us.

- Sausage Spread Bread
- Pina Colada Infused Pineapple Bites
- Salad w/ Poppyseed Dressing
- Roasted Parmesan Carrots
- Peanut Butter Pie

TASTE OF PERSIA

DEMONSTRATION

Kirsten Houghton

Sunday, May 3, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #486

Experience the fragrant herbs, saffron-kissed rice, bright citrus and rich aromas of Persian cuisine. As you taste each dish you'll learn about the cultural roots behind the recipes, clever kitchen tips and easy ways to bring Persian flavors into your everyday cooking.

- Saffron Corn Soup
- Naan
- Eggplant Walnut Dip
- Carrot & Pistachio Salad
- Persian Rice
- Lamb Kebabs
- Grilled Shrimp w/ Dried Limes & Parsley Olive Oil Sauce
- Pomegranate Semifreddo w/ Blood Orange Compote



CELEBRATE 5 DE MAYO WITH 5+1 MEXICAN-INSPIRED RECIPES

DEMONSTRATION

Juan Londoño

Tuesday, May 5, 2026

6:00 p.m. – 8:30 p.m.

\$69.00/person #488

Meet our newest Instructor, Juan! He is excited to share the insights and discoveries from his two decades of culinary adventure, blending the warmth of his Colombian heritage with the bold spirit of Mexican cooking here at the Kitchen Shoppe.

- Margarita de Piña (pineapple margarita)
- Salsa del Sol
- Sopa de Albóndigas (meatball soup)
- Tacos de Chorizo Casero (homemade chorizo tacos)
- Tacos de Carne Asada (skirt steak tacos)
- Mexican Cheesecake

CAST IRON COOKING

DEMONSTRATION

Brian Copeland

Friday, May 8, 2026

6:00 p.m. – 8:30 p.m.

\$69.00/person #490

Come and enjoy some down-home food cooked in cast iron and discover how versatile cast iron is to cook with.

- Hush Puppies w/ Spicy Honey Butter
- Charred Summer Vegetable Salad
- Creamy Asparagus Chowder
- Mississippi Pot Roast w/ Roasted Root Vegetables
- Dutch Oven Dump Cake

MOTHER'S DAY TEA

DEMONSTRATION – No BYOB

Lu Shuey

Saturday, May 9, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #492

Give that special lady in your life a delightful afternoon filled with bite-size treats and three plates of irresistible sweets and savories, plus a fun lesson in hosting your own tea.

- Carrot-Raisin Scones w/ Jam
- Crustless Quiche
- Blueberry Tea Bread w/ Lemon Cream Spread
- Herbed Cream Cheese Toast Cups
- Curried Chicken & Apple Tea Sandwich
- Shrimp, Radish & Cucumber Canapes
- White Chocolate Mascarpone Stuffed Strawberries
- Lime Cupcakes

MOTHER'S DAY SPECTACULAR – A FOOD AND WINE EVENT

DEMONSTRATION – No BYOB

Chef Grayson Bowman

Sunday, May 10, 2026

1:00 p.m. – 3:30 p.m.

\$89.00/person #494

Treat Mom to an impressive gourmet menu on her special day, complete with delicious foods and wines just for her!

- Prosciutto, Olive & Tomato Bruschetta
- Mexican Street Taco Soup
- Warm Broccoli Salad w/ Bacon Dressing
- Chicken Piccata Pasta
- Cider Brined Thick Pork Chops w/ Patatas Panderas
- Chocolate Cherry Cheesecake

FIESTA! – A TASTE OF SOUTHERN CALIFORNIA

DEMONSTRATION

Diane Phillips

Tuesday, May 12, 2026

6:00 p.m. – 8:00 p.m.

\$89.00/person #496

Fiesta! A taste of Southern California with its Mexican influence. This make-ahead menu is perfect for an evening on the patio, or a night watching sports on TV.

- Chili con Queso dip w/ Tortilla Chips
- Jalapeno Corn Poppers (tiny spicy corn muffins)
- Layered Salad w/ Orange Chipotle Ranch-Style Dressing
- Slow Cooker Beef Ranchero
- King Ranch Casserole (roasted vegetables layered with tortillas in a creamy sauce)
- Mexican Hot Chocolate Cake w/ Salted Caramel Frosting

DO-AHEAD SIDES AND DESSERTS

DEMONSTRATION

Diane Phillips

Wednesday, May 13, 2026

6:00 p.m. – 8:00 p.m.

\$89.00/person #498

Join Diane, the Diva of Do-Ahead, for another fun-filled evening of sides and desserts for Summer Entertaining! Learn how to use these sides and desserts to complement any meal.

- Marinated Tortellini & Olive Skewers
- Smoky Blue Cheese Dip w/ Potato Chips
- Stuffed Artichoke Bread
- Romaine Salad w/ Fresh Herb Ranch Dressing
- Orzo Salad w/ Cucumber, Red Onion & Mint
- Creamy Swiss Green & Yellow Beans
- Roasted Peaches w/ Cornbread & Maple Bacon Sauce and Vanilla Ice Cream
- Strawberry Eton Mess (strawberries, meringue and whipped cream)

SPRINGTIME PASTAS

DEMONSTRATION

Diane Phillips

Friday, May 15, 2026

6:00 p.m. – 8:00 p.m.

\$89.00/person #500

Diane will show us how to create some unique Springtime Pastas, while the water boils. As always, she will provide some tips and tricks on how to make-ahead so you can spend more time with family and friends.

- Bruschetta w/ Roasted Tomatoes & Fresh Mozzarella
- Field Greens w/ Meyer Lemon Basil Vinaigrette
- Stanley Tucci's Life Changing Pasta al Nerano (zucchini, basil, Parmigiano)
- Lemon Penne w/ Salmon & Fennel
- Tortellini w/ Corn & Basil Cream Sauce
- Tagliatelle w/ Prosciutto & Peas
- Strawberry Rhubarb Cobbler w/ Vanilla Ice Cream

MAIN COURSE SALADS

DEMONSTRATION

Diane Phillips

Saturday, May 16, 2026

11 a.m. – 1:00 p.m.

\$89.00/person #502

Diane will show you how to make salad the star of the show. You don't have to sacrifice flavor when serving salad as a main course – at least not when it comes to Diane's recipes!

- Asian Chopped Chicken Salad w/ Candied Almonds
- Salad Nicoise
- Cold Sesame Noodle Salad w/ Spicy Peanut Sauce
- Chicken Tortellini Salad w/ Field Greens
- Atlantic Beach Pie (saltine crust, lemon/lime filling, and copious amounts of whipped cream)

NEW ENGLAND SPRING SEAFOOD FESTIVAL

DEMONSTRATION

Chef Grayson Bowman & Brian

Sunday, May 17, 2026

1:00 p.m. – 3:30 p.m.

\$89.00/person #504

Let Brian and Chef Grayson take you on a ride across the shores of New England for this grilling adventure.

- New England Clam Chowder
- Grilled Shrimp Arugula Salad
- Spicy Swordfish Steaks w/ Grilled Asparagus
- Seafood Grill Medley (Scallops, Lobster, Halibut, etc.)
- Lemon Tart



LISA'S LUSH FAVORITES SKINCARE DEMO & ZESTY BRUNCH

DEMONSTRATION HOMESTEADING

Lisa Martin

Wednesday, May 20, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #506

Join Lisa for a demo-style class celebrating the playful, fragrant world of Lush-inspired skincare. Lisa will show us how to make her versions of some of Lush's most beloved products including gorgeous moisturizer, sticky dates bath gel, Karma soap, a fizzy bath bomb, and a zesty body butter. Watch, learn and take home mini jars and bottles of each product – perfect for pampering yourself or gifting to someone special. While we explore scents, textures, and simple DIY techniques, enjoy a light, zesty brunch that pairs perfectly with this citrusy, fresh and indulgent theme. You will leave with inspiration to create a little spa magic at home.

- Grapefruit Verbena Spritzer
- Lemon & Ricotta Crostini
- Spring Citrus Salad
- Lemon Poppyseed Scones
- Mini Passionfruit & Lemon Mousse Cups

BOURBON BARREL CLASSICS

DEMONSTRATION BYOB

Chef Grayson Bowman

Friday, May 22, 2026

6:00 p.m. – 8:30 p.m.

\$89.00/person #508

The sweetness of good bourbon combined in recipes make an amazing and savory taste that you need to experience yourself. Chef Grayson put together the perfect menu to tantalize your tastebuds.

- Bourbon Sweet Potato Bisque w/ Brown Butter Cinnamon Sugar
- Bourbon Bacon Jam Crostini
- Grilled Ribeye in Bourbon Marinade Topped w/ Grilled Bourbon Onions
- Bourbon Glazed Carrots
- Bourbon Peach Glazed Pork Chops w/ Grilled Squash
- Cherry Bourbon Pie w/ Ice Cream

MIDDLE EASTERN FOODS AND FLAVORS

HANDS-ON!



Chef Grayson Bowman

Saturday, May 23, 2026

10 a.m. – 1:00 p.m.

\$79.00/person #510

Learn to make some great flavorful dishes as Chef Grayson takes you on a delicious food journey through the middle East.

- Creamy Hummus w/ Pita
- Shorba Red Lentil & Rice Soup
- Batinjan Salad
- Channa Masala Bowl w/ Beef Kafta
- Egyptian Koshari
- Riz bi Haleeb (Rice Pudding)

MOTHER SAUCES

DEMONSTRATION BYOB

Chef Lindsey Clinton

Sunday, May 24, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #512

Join Lindsey as she takes us through the various sauces, the techniques on how to prepare and use them to make fabulous dishes and accompaniments.

- Bechamel – Mushroom Crepes w/ Gruyere Bechamel
- Velouté – Potato Leek Velouté w/ Truffle Oil
- Tomato – Prawn Provencal
- Espagnole – Seared Filet w/ Bordelaise Sauce
- Hollandaise – Roasted Asparagus w/ Bearnaise Sauce
- Sabayon – Classic Sabayon w/ Roasted Berries

CLASSIC HARD PRETZELS AND MOUTHWATERING MUSTARDS

Partial HANDS-ON!

Lisa Martin

Wednesday, May 27, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #514

Step into a warm artisan kitchen as Chef Lisa leads you through a delicious hands-on workshop celebrating two perfect partners: crunchy sourdough hard pretzels and small-batch mustards. Students will mix, knead, shape and bake their own handcrafted pretzels using real sourdough and the safer baked-baking-soda dip that gives them that beautiful golden color and irresistible snap. While the pretzels are baking, Chef Lisa will demo a trio of classic mustards – grainy Bavarian beer mustard, silky honey-Dijon and a zesty stone-ground version. Students will taste each mustard and learn how to balance heat, tang, sweetness and spice and discover how easy it is to create their own signature blends at home. Everyone leaves with a package of crisp pretzels and a jar of freshly made mustard for the perfect pairing. To end on a sweet note, Lisa brings out her pre-made cinnamon sugar sourdough pretzel minis for a delightful final bite. A cozy, rustic and wildly fun culinary experience!

- Sourdough Hard Pretzel Twists
- Pretzel Rods
- Crunchy Pretzel Nuggets
- Bavarian Beer Mustard
- Honey Dijon
- Zesty Stone Ground Mustard
- Cinnamon Sugar Sourdough Pretzel Minis



ULTIMATE BISCUITS & GRAVY MASTERCLASS

Partial HANDS-ON!

HOMESTEADING

Lisa Martin

Thursday, May 28, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #516

Get ready for the coziest, most comforting Southern morning in the kitchen! In this partial hands-on masterclass, Chef Lisa will guide you through crafting sky-high, buttery buttermilk biscuits – the real, tactile, flour-dusted magic of Southern baking. While your biscuits bake, settle in for a delicious brunch experience as Chef Lisa demos three incredible gravies right before your eyes. You'll learn classic techniques, taste each gravy as it's made, enjoy warm biscuits during class, and take home your own fresh batch to share with family. A warm, welcoming Southern feast from start to finish!

- Southern Buttermilk Biscuits
- Classic Sausage Pepper Gravy
- Vegetarian Creamy Milk Gravy
- Traditional Red-Eye Gravy
- Orange & Rosemary Fruit Salad
- Chef Lisa's Mini Skillet Cinnamon Biscuits w/ Whipped Honey Butter

SATURDAY NIGHT FEVER – A DISCO TRIVIA & KARAOKE DINNER

DEMONSTRATION BYOB

Lisa & Lynn Martin

Friday, May 29, 2026

6:00 p.m. – 8:30 p.m.

\$79.00/person #518

Get ready to boogie! Step back into the glittering days of disco for a night of music, laughter and delicious 70's inspired bites. Lisa and Lynne will host an unforgettable evening where culinary creativity meets trivia and karaoke under the mirror ball. Guests will enjoy a retro menu inspired by the era – think fondue, shrimp cocktail and colorful cocktails – while competing in fun rounds of music and pop-culture trivia from the disco decade. Between courses, the lights go low, and the mic turns on for a round of karaoke classics from the Bee Gees to Donna Summer. Whether you sing, laugh or just tap your toes, it's an evening of food, friends and fabulous fun – pure Saturday Night Fever style.

- Shrimp Cocktail Shooters
- Creamy Cheese Fondue w/ Artisan Dippers
- Mini Chicken à la King vol-au-vents
- Pineapple Upside-Down Cake Cups
- Disco Punch



SCOTTISH HERITAGE

DEMONSTRATION



Brian Stewart

Saturday, May 30, 2026

1:00 p.m. – 3:30 p.m.

\$69.00/person #520

Embark on a culinary journey to the heart of the Highlands. Brian will share with you recipes of enduring tradition and authentic flavors, sure to stir up the distant sound of bagpipes and a warm embrace of Còmhla (togetherness).

- Cullen Skink Soup
- Balmoral Chicken
- Whipped Feta Salad w/ Pickled Cherries
- Lamb Haggis w/ Whiskey Sauce
- Cranachan

JUNE

SPRING SOURDOUGH

Partial **HANDS-ON!**

HOMESTEADING

Lisa Martin

Thursday, June 4, 2026

10 a.m. – 1:00 p.m.

\$79.00/person #522



Celebrate the art of slow, living bread in this partial hands-on spring sourdough workshop with Chef Lisa Martin. Learn to nurture your starter, master shaping and scoring techniques, and bake loaves that are as beautiful as they are wholesome. Lisa will guide you through the sourdough process from start to finish – from reviving your starter to achieving that perfect open crumb and golden crust. Together, you'll mix, fold and shape a fragrant country loaf, create a herb-infused focaccia, and learn how to use your discard for savory garden crackers or lemon-thyme flatbreads. Along the way Lisa shares her favorite spring-inspired add-ins – think fresh herbs, edible flowers, citrus zest, and roasted garlic – plus tips for maintaining your starter year-round. You'll leave with confidence, recipes and a little jar of bubbly starter to keep your bread journey rising.

- Country Sourdough Loaf
- Spring Herb Focaccia
- Sourdough Discard Crackers & Flatbreads

SUMMER FOODS AND WINES FROM N.Y. FINGER LAKES

DEMONSTRATION

– No BYOB



Chef Grayson Bowman

Friday, June 5, 2026

6:00 P.M. – 8:30 P.M.

\$89.00/person #524

What better way to spend a summer evening than by enjoying food with wines of the Finger Lakes region of New York. Savor the flavors of that culinary scene along with a few of the regions signature wines with Chef Grayson -- it'll be sure to please.

- Bruschetta w/ White Bean Salad
- Barbecue Chicken Soup
- Greek Shrimp & Orzo Salad
- Chili Spiced Pork Tenderloin w/ Caramelized Blackberry Sauce
- Cedar-Planked Salmon w/ Honey Glazed Carrots
- Bananas Foster

SERIOUS MEDITERRANEAN EATS

HANDS-ON!



CHEF GRAYSON BOWMAN

Saturday, June 6, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #526

A great event for making Mediterranean dishes from scratch. Let Chef Grayson show you in this hands-on class how to blend flavors from that region for great taste.

- Spanish Tomato Soup w/ Paprika Roasted Potatoes
- Mediterranean Tuna Salad w/ Mixed Greens
- Spanish Snapper w/ Sofrito Kale
- Shrimp & Goat Cheese Linguine
- Greek Meatballs in Tomato Sauce
- Sokolopatita (Greek Chocolate Cake)

PERFECT SUMMER PICNIC

DEMONSTRATION



Kirsten Houghton

Sunday, June 7, 2026

1:00 p.m. – 3:00 p.m.

\$69.00/person #528

Level up your picnics with vibrant, travel-friendly dishes that are easy to pack and even easier to love! You'll learn to make flavorful, portable recipes designed to hold up beautifully on the go. Perfect for road trips, beach days, concerts and outdoor adventures – this class will leave you inspired to picnic with style.

- Orange Slaw
- Watermelon & Feta Skewers
- Spiced Nuts
- Olivier Salad
- Buffalo Chicken Baguettes
- Roast Beef & Watercress Sandwiches
- Date & Walnut Squares

YOUNG CHEFS CULINARY CAMP: AROUND THE WORLD IN 5 TASTES!

HANDS-ON!

SUMMER COOKING CAMP AGES 8+

Lisa Martin

Monday, June 8 to Friday, June 12, 2026

10 a.m. – 12:00 p.m.

\$225.00/person for 5 days #530

Give your young chef an unforgettable culinary adventure this summer! Join Chef Lisa for a fun, interactive 5-day camp where kids "travel the world" through food while building real kitchen skills, exploring global flavors and creating delicious dishes they'll be proud to share. Each day features a new theme and taste – tropical island favorites, Italian comfort foods, sweet bakery treats, international street snacks, and a kid-friendly MasterChef style challenge. Chef Lisa brings her warm, encouraging teaching style to every activity, making the kitchen a joyful place where kids feel confident and creative.

- Basic Kid-Safe Knife Skills
- Measuring, Mixing & Following Recipes
- Dough Shaping & Basic Baking
- Flavor Building w/ Global Ingredients
- Kitchen Confidence, Teamwork & Creativity

Day 1: Tropical Island Kitchen

Day 2: Italian Pasta Party

Day 3: Bake Shop & Sweet Science

Day 4: Global Street Food Tour

Day 5: Kid's MasterChef Challenge

All ingredients and supplies provided. Let your young chef explore, create and discover a whole new world of flavor with Chef Lisa – all in a positive, joyful, and safe kitchen environment.

Spaces are limited for this hands-on camp!

SUMMER GRILLING SECRETS

DEMONSTRATION



**Outdoor
Grilling**

Chef Grayson Bowman

Saturday, June 13, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #532

Join Grayson for a festive party on the patio and learn a few secrets to grilling while you are here.

- Grilled Pizza
- Bacon Cheeseburgers w/ Spicy Mayo
- Mustard Pork Chops w/ Carrot Salad
- Buffalo Style Flank Steak w/ Grilled Corn
- Grilled Aloha Chicken
- Berry Peach Campfire Cobbler



THE BURNT ENDS

DEMONSTRATION



Outdoor Grilling

Brian Stewart

Sunday, June 14, 2026

1:00 p.m. – 3:00 p.m.

\$69.00/person #534

What once were considered “scraps of meat” are now the Pit-Master’s favorite. Caramelized and crisped for their flavor, these smoky cubes of meat aren’t burnt in a bad way. Brian will show you how to achieve the signature flavor of Burnt Ends in this outdoor grilling class.

- Momma’s Baked Beans
- Brisket Burnt Ends
- Poor Man’s Burnt Ends
- Pork Belly Burnt Ends
- Bourbon Apple Crisp w/ Ice Cream

PLANT-BASED CAMPFIRE COOKOUT

DEMONSTRATION



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

Jamie Lynn

Thursday, June 18, 2026

6:00 p.m. – 8:30 p.m.

\$69.00/person #536

In this indoor class, Jamie Lynn will demonstrate gluten-free, plant-based recipes that easily translate from your kitchen to a cookout or campfire just in time for summer gatherings.

- Cast Iron Cornbread
- Vegan Chili
- “Crabcake” w/ Slaw
- Sweet Potato & Shiitake Mushroom Packets
- Cast Iron Brownie

THE ASIAN KITCHEN

DEMONSTRATION



Chef Grayson Bowman

Friday, June 19, 2026

6:00 p.m. – 8:30 p.m.

\$79.00/person #538

Enjoy the bold flavors of Spicy, Sour, Sweet and Savory that these Asian kitchen recipes have to offer. Chef Grayson will share his recipe secrets of the orient in this flavor filled class.

- Tom Kha Ghi (Coconut Chicken Soup)
- Sweet & Sour Pork w/ Pineapple
- Spicy Basil Beef
- Kimchi Fried Rice
- Mongolian Beef
- Coconut Sticky Rice w/ Mango

FATHER’S DAY SPECIAL WEEKEND MENU

DEMONSTRATION



Outdoor Grilling

Chef Grayson Bowman

Saturday, June 20, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #540

Get ready to join Chef Grayson as he fires up the grill and unleashes his inner grill master techniques! This class celebrates Dad with a menu packed with hearty, flavorful dishes perfect for Father’s Day.

- Stuffed Jalapenos w/ Red Pepper Sauce
- Sloppy Cheesesteak Sliders
- Grilled Steak & Caesar Salad
- Grilled Grouper w/ Pineapple Salsa
- Sun-Dried Tomato & Sausage Pasta
- Chocolate Peanut Butter Cheesecake

FATHER’S DAY BEER BASH

DEMONSTRATION



Chef Lindsey Clinton

Sunday, June 21, 2026

1:00 p.m. – 3:30 p.m.

\$89.00/person #542

Welcome beer lovers! Join Chef Lindsey with the ultimate Father’s Day Beer Bash – think flavorful recipes that Dad will love. Forget boring gifts, make memories and taste some great food for the man, the myth, the legend: Dad!

- Lagerita Cocktail
- Grilled Romaine Salad w/ Gorgonzola & Bacon Beer Balsamic Vinaigrette
- Roasted Garlic & Beer Bisque
- Beer Marinated Rib Eye w/ Cowboy Butter
- Beer Cheese Mashed Potatoes
- Beeramisu (Dessert)



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CANNING MEATS & GREEN BEANS – HOMESTEADING

DEMONSTRATION HOMESTEADING

Lisa Martin

Tuesday, June 23, 2026

10 a.m. – 1:00 p.m.

\$79.00/person #544



Step into Chef Lisa’s kitchen for a Pressure Canning Demo that will change the way you preserve and cook! In this class you’ll learn the safe and effective techniques for pressure canning beef, chicken, green beans, and homemade vegetable stock. Chef Lisa will demonstrate how to turn these pantry staples into quick, flavorful meals that save you time without sacrificing taste. You’ll leave inspired with tips on proper canning, storage, and practical recipes that let you enjoy the flavors of home-canned foods all year long. Perfect for anyone wanting to preserve seasonal ingredients while creating delicious meals in a flash!

- Canned Beef – Beef & Noodles
- Canned Chicken – Chicken Salad
- Canned Green Beans – Clean Green Bean Casserole
- Canned Vegetable Stock – Asparagus Risotto

WOMEN’S WELLNESS WORKSHOP – PAMPER, LEARN & GLOW

Partial **HANDS-ON!**



HOMESTEADING

Lisa Martin

Wednesday, June 24, 2026

10 a.m. – 1:00 p.m.

\$79.00/person #546

Step into a world of self-care, natural beauty, and wellness at our exclusive Woman’s Wellness Workshop! This is your chance to see and experience luxurious, DIY wellness creations in action, learn insider tips from Chef Lisa, and even leave with some of your own pampering treats. During this demo-only section you’ll watch Lisa create serums, facial oils, bath salts, sunscreen, deodorants and elixirs, just to name a few. Then as a hands-on highlight, you will create your own Sweet Dreams pillow – a calming, scented pillow to support restful sleep and relaxation! You’ll sip herbal teas and enjoy a selection of delicious finger foods, and immerse yourself in a relaxing, fun, and empowering wellness experience.

- Mini Avocado Toasts
- Mediterranean Skewers
- Mini Fruit & Nut Energy Balls
- Golden Turmeric Latte Shooters
- Herbal-Infused Sparkling Water
- Mini Dark Chocolate & Raspberry Bites



BATTER UP! ALL-AMERICAN BASEBALL TRIVIA & BBQ BASH

DEMONSTRATION 

Lisa & Lynn Martin

Friday, June 26, 2026

6:00 p.m. – 8:30 p.m.

\$79.00/person #548

Join Lisa and Lynn for the ultimate summer bash where food, fun and baseball collide! In this indoor interactive demo-only class, Chef Lisa will take you on a flavor-packed journey through classic BBQ favorites, gourmet hot dogs and summer sides, all while you enjoy baseball-themed trivia, games and prizes led by Lynn. Dress in your favorite team's colors, grab a scorecard, and get ready for an unforgettable evening of food, fun and Americana flair.

- Gourmet Hot Dogs w/ Toppings & Sauces
- BBQ Chicken Skewers
- Grilled Corn on the Cob w/ Flavored Herb Butters
- Classic Potato Salad & Coleslaw
- Strawberry Shortcake Cups
- Lemonade & Iced Tea Bar
- Fruit Punch Mocktails

AN AFTERNOON OF GRILLING

DEMONSTRATION 

**Outdoor
Grilling**

Brian Stewart

Saturday, June 27, 2026

1:00 p.m. – 3:30 p.m.

\$69.00/person #550

Join Brian for an afternoon filled with delicious food and a lot of information on outdoor grilling. This class is sure to please with a great menu of flavorful new favorites.

- Bacon Wrapped Shrimp
- Pineapple Ginger Pork Chops
- Green Bean Bundles
- Apple & Walnut Salad
- Gingerbread w/ Lemon Sauce

SUMMER RISOTTOS

DEMONSTRATION 

Chef Blake Swihart

Sunday, June 28, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #552

Forget heavy winter stews! Risotto is a wonderfully versatile Italian dish that beautifully highlights the vibrant flavors of summer's bounty. In this class, Blake will demystify the process of creating perfectly creamy, yet light risotto from scratch.

- Grilled Spring Onion Risotto w/ Manchego & Crispy Capers
- Wild Mushroom Farro Risotto w/ Red Wine & Red Onions
- Seafood Risotto w/ Lemongrass, Ginger, Black Garlic & Saffron
- Three-Citrus Risotto w/ Lemon-Curd & Cardamom Crema & Shortbreads

ALL THINGS CHERRIES

Partial 

Lisa Martin

Tuesday, June 30, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #554

Celebrate cherry season in the most delicious way with Chef Lisa! In this partial hands-on workshop, students will dive into the sweet, juicy world of cherries as they make beautiful jars of cherry almond jam, rustic cherry hand pies, and chewy cherry chocolate chunk cookies – all to take home. While your treats bake, relax and enjoy a stunning trio of cherry-themed demos from Chef Lisa, including roasted cherry & whipped ricotta crostini, a light and silky cherry clafoutis, and a sparkling cherry shrub mocktail. A joyful, fruit-forward class filled with color, flavor, and all things wonderful...all things cherries!

- Cherry Almond Jam
- Sweet Cherry Hand Pies
- Cherry Chocolate Chunk Cookies
- Roasted Cherry & Whipped Ricotta Crostini
- Cherry Clafoutis
- Sparkling Cherry Shrub Mocktail

JULY

SUMMER TEA BLENDING – HOMESTEADING

 **HOMESTEADING**

Lisa Martin

Thursday, July 9, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #556



Step into a Summer Tea Wonderland with Chef Lisa! Sip, smell and savor the flavors of summer in this hands-on tea blending experience. In this class you'll explore a variety of herbs, flowers and fruits while learning the art of creating your own signature tea blends. Chef Lisa will demo techniques for both hot and iced teas, teach you how to balance flavors, and show you how to make your blends beautiful and aromatic. You will also be treated with mini treats to accompany your tea blending experience.

- Mini Cucumber & Herb Tea Sandwiches
- Mini Peach Hand Pies
- Mini Lemon Blueberry Scones

BEST OF STATE FAIR

DEMONSTRATION 

Lisa & Lynn Martin

Friday, July 10, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #558

Step into a kitchen transformed into a vibrant State Fair celebration, complete with festive banners, playful midway décor, and all the joyful energy of a summer fairground. In this lively class, Chef Lisa will lead a full demo of the most iconic, beloved foods from the Minnesota and Pennsylvania State Fairs – reimagined for the home cook and served as delicious tastings throughout the afternoon. While Chef Lisa cooks, Lynn will share fascinating state fair history, traditions and fun facts from two states – stories of famous foods, quirky legends, blue-ribbon winners, and the unexpected dishes that became cult favorites. It's part cooking class, part entertainment, and all-around fairground fun. Come enjoy the flavors, the memories, and the festive spirit of two of America's greatest fairs – brought to life right here, without the crowds or the heat. You'll head home with a full recipe packet and plenty of inspiration to host your own fair-style feast.

- PA Dutch Milkshakes (PA Farm Show favorite)
- Amish Whoopie Pies (PA Fair)
- Stuffed Soft Pretzels (PA Fair)
- Hamline Church Diner Meatloaf Sandwich (MN State Fair)
- Fawaffle (Falafel Waffle - MN)
- Somali Herb "Fries" (Baked version - MN)
- Dill Pickle Lemonade (MN)

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SWISS FOOD EXPERIENCE

Partial **HANDS-ON!**



Kelly Seiders

Saturday, July 11, 2026

1:00 p.m. – 3:30 p.m.

\$69.00/person #560

Embark on a culinary journey through the heart of Europe in Kelly's immersive Swiss Foods class. In this partial hands-on class, you will learn some techniques behind iconic Swiss specialties and explore the hearty, diverse and comforting traditions of Switzerland's regional cuisine.

- Alper Makaroni (Swiss Alpine Macaroni & Cheese)
- Zopf (Braided bread)
- Rösti (Potato cakes)
- Bratwurst
- Onion Sauce
- Gingerbread

BBQ – FOOD, FIRE & OUTDOOR FUN

DEMONSTRATION



**Outdoor
Grilling**

Chef Grayson Bowman

Sunday, July 12, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #562

Ready to become a neighborhood grill master? Join Chef Grayson for an afternoon of smoke, sizzle and serious flavor. This class is less about complicated techniques and more about having fun while creating delicious food.

- Best Ever Ribs w/ BBQ Beans
- Bratwurst w/ Grilled Potato Salad
- Grilled Pork Tenderloin w/ Bourbon Sauce & Creamy Coleslaw
- B-B-Que Rib Eyed Steak w/ Blue Cheese & Grilled Pears
- Strawberry Cheesecake Pie

LET'S DO BRUNCH

DEMONSTRATION



Diane Phillips

Tuesday, July 14, 2026

11 a.m. – 1:00 p.m.

\$89.00/person #564

The secret to a truly memorable brunch isn't a complicated menu; it's a relaxed host. Impress family and friends with Diane's do-ahead brunch recipes that are sure to please. Diane will share with you tips and techniques to "make-ahead" so you can relax and enjoy time with your guests, rather than being stuck in the kitchen.

- Summer Sangria
- Pesto Egg Muffins
- Eggs Benedict Casserole
- Blueberry Lemon Overnight French Toast
- Cheesy Sausage Hash Brown Casserole
- Peach Upside Down Cake

FISH ON THE BARBIE

DEMONSTRATION



Diane Phillips

Wednesday, July 15, 2026

1:00 p.m. – 3:00 p.m.

\$89.00/person #566

G-day Mate! Let's chuck some fish on the barbie. Join Diane in this indoor class that celebrates fresh seafood cooked on a grill -- the Big Green Egg to be exact. As always, Diane will share her delicious, easy to prepare recipes for you to taste and duplicate at home.

- Prosciutto Wrapped Shrimp w/ Sweet Chili Garlic Sauce
- Field Green Salad w/ Honey Grilled Scallops
- Grilled Shrimp Burgers w/ Remoulade Slaw on Brioche Buns
- Grilled Swordfish w/ Roasted Potato Salad
- Summer Fruit Pizza

SUMMERTIME EASY ENTERTAINING

DEMONSTRATION



Diane Phillips

Friday, July 17, 2026

6:00 p.m. – 8:00 p.m.

\$89.00/person #568

Summer is all about relaxed vibes and spontaneous gatherings, not slaving over a hot stove. Diane will share with us some easy entertaining recipes designed for the host who wants to enjoy the party, too!

- Cajun Shrimp Caesar Salad
- Lemon Oregano Chicken
- Pulled Pork Sandwiches w/ Peach Barbecue Sauce
- Mexican Street Corn Salad
- Orzo Salad w/ Basil Dressing
- Strawberry Shortcake Brown-Sugar Balsamic Strawberry Sauce

ENGLISH HIGH TEA

Partial **HANDS-ON!**

Kelly Seiders

Saturday, July 18, 2026

1:00 p.m. – 3:30 p.m.

\$69.00/person #570

In an age of unparalleled elegance and refined society, the ritual of the afternoon or "high" tea emerged as a cornerstone of civilized gathering. Kelly Seiders shares with us the authentic tastes and techniques required to present a truly splendid repast in this English High Tea class. From delicate finger sandwiches to rich sweet treats and scones, you will leave feeling elated with a taste of history.

- Cucumber Sandwiches
- Egg & Cress Sandwiches
- Chicken Salad Sandwiches
- Scones
- Cinnamon Rolls
- Lemon & Blueberry Mini Muffins
- Victoria Sponge Cake

AVOCADO – RECIPES FOR A BETTER LIFE

DEMONSTRATION



Chef Grayson Bowman

Sunday, July 19, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #572

If you enjoy avocados, you will love this class. Join Chef Grayson in exploring this culinary powerhouse with its rich content of healthy fats, fiber and essential vitamins in recipes sure to please.

- White Bean Avocado Dip w/ Spiced Crackers
- Smoky Beef, Black Bean & Corn Chili
- Grilled Steak & Romaine Salad w/ Avocado-Horseradish Dressing
- Goddess Chicken Veggie Bowls
- Succotash w/ Buttermilk Avocado Dressing
- Chocolate Pistachio Cheesecake

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POTPOURRI – DELICIOUS HERB & PRESSED FLOWER CREATIONS

Partial **HANDS-ON!**



HOMESTEADING

Lisa Martin

Wednesday, July 22, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #574

Celebrate the beauty of summer herbs and dried flowers in this fragrant, hands-on workshop with Chef Lisa. Guests will enjoy an immersive, sensory experience as we explore herb-infused cooking, pressed flower artistry, and the basics of building beautiful potpourri blends. This class blends culinary inspiration with creative crafting for a truly soothing, elegant, and joy-filled session. During the workshop, Chef Lisa demos a delicious herb-inspired tasting menu, sharing tips for cooking with fresh garden herbs, layering flavors, and plating them with edible florals. Guests will sip refreshing herbal drinks while learning how different herbs affect aroma, flavor and mood.

- Dried Flower Suncatcher
- Pressed Flower Bookmark
- Potpourri Basics & Sachet Making



COUPLES UNDER THE TUSCAN SUN – ROMANTIC CULINARY EXPERIENCE

Partial **HANDS-ON!**

Lisa & Lynn Martin

Friday, July 24, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #576

Step into a sun-drenched Italian villa without leaving town! Chef Lisa & Lynn invite you and your special someone to an intimate, hands-on cooking class inspired by the romance and flavors of Tuscany. Together you'll craft an unforgettable Italian meal, learning the secrets to classic dishes while enjoying laughter, learning and a touch of romance. This class is designed for couples to share the joy of cooking, create beautiful plates, and toast to your connection with a glass of Tuscan-inspired wine. From fresh pasta to decadent desserts, every dish is crafted to delight your senses – and your heart. Bring your love for cooking, your sense of adventure and a playful spirit for this romantic culinary escape. You'll leave with new skills, delicious recipes, and memories to savor together.

- Bruschetta Trio
- Handmade Fettuccine w/ Creamy Mushroom & Truffle Sauce
- Tuscan Herb-Roasted Chicken w/ Lemon & Rosemary
- Sautéed Seasonal Vegetables w/ Garlic & Olive Oil
- Chocolate & Limoncello Torte
- Fresh Berry & Mascarpone Parfaits

JUST SKEWER IT

DEMONSTRATION **BYOB**

**Outdoor
Grilling**

Brian Stewart

Saturday, July 25, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #578

If you're looking for a fast and easy bite that doesn't require a formal place setting, then skewered food is the way to go! Join Brian for a skewer class menu that offers a diverse array of flavors to satisfy any palate.

- Honey Bourbon Steak Skewers
- Grilled Seafood Boil Skewers
- Garlic Parmesan Chicken Skewers
- Colorful Roasted Veggie Skewers
- Caramel Apple Skewers

LUSCIOUS LEMON

DEMONSTRATION **BYOB**

Chef Lindsey Clinton

Sunday, July 26, 2026

1:00 p.m. – 3:30 p.m.

\$79.00/person #580

Join Lindsey as the versatile lemon takes center stage in her menu. This vibrant citrus can elevate every course from zesty cocktails to sophisticated desserts. These recipes are fresh, fast and lemony delicious!

- Limoncello Lemon Drop
- Creamy Lemon Bisque
- Pasta alla Limone
- Seared Scallops w/ Lemon Beurre Blanc
- Grilled Asparagus w/ Charred Lemon
- Lemon Mascarpone Caramel Tart

INSTANT POT - YOGURT & B-FAST BITES

DEMONSTRATION **HOMESTEADING**

Lisa Martin

Tuesday, July 28, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #582

Start your morning the delicious way! Join Chef Lisa for a warm and welcoming demo-style class where she'll show you how to turn your Instant Pot into a yogurt-making powerhouse and create a full lineup of beautiful, do-ahead breakfasts that make every day feel effortless. This relaxing class allows you to sip coffee, taste everything, and watch as Lisa walks you through her favorite nourishing morning recipes. Perfect for beginners and seasoned home cooks alike, this class focuses on attainable homestead-style cooking that makes you feel like, "I can totally do this at home." You'll learn Lisa's step-by-step method for making silky homemade yogurt, how to flavor it naturally, how to strain for Greek-style thickness, and how to use it all week long in wholesome breakfast dishes that come together in minutes.

- Creamy Homemade Yogurt Trio
- Instant Pot Egg Bites
- Mini Yogurt Parfait Cups
- Overnight Oats Sampler
- Savory Mediterranean Yogurt Bowl
- Smoothie Tasting Shot

B2B SUMMER MUST-HAVE CANNING

DEMONSTRATION

Lisa Martin

Wednesday, July 29, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #584



Get ready for a summer of flavor with Chef Lisa's Summer Must-Have Canning demo! Learn how to make classic, crowd-pleasing pantry staples that are perfect for picnics, backyard parties, and quick weeknight meals. In this demo, Chef Lisa will show you how to safely and effectively can Mama's Hoagie Spread, Cowboy Candy and Melinda's Pickles – three versatile, flavor-packed recipes that elevate any meal. You'll discover tips for preserving seasonal produce and transforming your canned creations into mouthwatering dishes.

- Mama's Marvelous Hoagie Sandwich
- Spicy Grilled Cheese
- Pickle Pasta Salad

SUMMERTIME CHEESECAKE WORKSHOP

HANDS-ON!

Lisa Martin

Friday, July 31, 2026

10 a.m. – 1:00 p.m.

\$69.00/person #586

Celebrate summer with Chef Lisa in a hands-on, interactive cheesecake workshop. Learn professional techniques, insider tips, and enjoy fresh, seasonal flavors that are perfect for sunny days. In this sunny, summer-inspired class you'll learn to build the perfect crust, whip up luscious fillings and decorate like a pro. Each participant leaves with 1-2 mini cheesecakes, ready to chill at home. Leave inspired, refreshed and with your own sweet, summery masterpiece in hand!

- Classic Vanilla Cheesecake
- Strawberry & Blueberry Bliss Mini Cheesecake
- Citrus Swirl Cheesecake
- Caramel Drizzle Cheesecake Bites

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SPRING / SUMMER
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