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CLASSIC THYME COOKING SCHOOL 2015 SUMMER CULINARY CAMP SCHEDULE



710 South Ave. West, Westfield, NJ (908) 232-5445

www.classicthyme.com

Summer Camp 2015

Classic Thyme Summer Culinary Cooking Camps offer week long 4day sessions, in 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 business cooking. We quickly assess skill levels and interests of each class and plan out the week's activities and menus. Allowing the students to have some input helps us identify their likes and dislikes with food choices. We always try and 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 and prepare. 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**

The Classic Thyme Edible and Living Garden Schoolyard Farm-to-Table Summer Camp Program

Now in our second year, 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.

Weekly camps start at the end of June and continue all through the summer ending the last week of August. Camps run 4 days per week, Monday through Thursday, except the last week of August which is a 3 day camp. All camps are 3 hours per day, which includes time for eating whatever we prepare from the day's harvest. Camp times change weekly to allow children to enjoy other scheduled activities throughout the summer.

23% Price Reduction ~~\$250.00~~ - \$100.00 (Continued) The Classic Thyme Edible and Living Garden Schoolyard Farm-to-Table Summer Camp Program with Kathy Sherman

Week 1 (4-Day Camp)

**Monday June 22-Thursday June 25
9AM-Noon - \$199.00 per child ages 7 thru 9
1-4PM - \$199.00 per child ages 4 thru 6**

Week 2 (4-Day Camp)

**Monday June 29-Thursday July 2
9AM-Noon - \$199.00 per child ages 4 thru 6
1-4PM - \$199.00 per child ages 7 thru 9**

Week 3 (4-Day Camp)

**Monday July 6-Thursday July 9
9AM-Noon - \$199.00 per child ages 7 thru 9
1-4PM - \$199.00 per child ages 4 thru 6**

Week 4 (4-Day Camp)

**Monday July 13-Thursday July 16
9AM-Noon - \$199.00 per child ages 4 thru 6
1-4PM - \$199.00 per child ages 7 thru 9**

Week 5 (4-Day Camp)

**Combined age groups Kids & Youth
Monday July 20-Thursday July 23
9AM-Noon - \$199.00 per child ages 4 thru 9
1-4PM - \$199.00 per child ages 4 thru 9**

Week 6 (4-Day Camp)

**Monday July 27-Thursday July 30
9AM-Noon - \$199.00 per child ages 7 thru 9
1-4PM - \$199.00 per child ages 4 thru 6**

Week 7 (4-Day Camp)

**Monday Aug. 3-Thursday Aug. 6
9AM-Noon - \$199.00 per child ages 4 thru 6
1-4PM - \$199.00 per child ages 7 thru 9**

Week 8 (4-Day Camp)

**Monday Aug. 10-Thursday Aug. 13
9AM-Noon - \$199.00 per child ages 7 thru 9
1-4PM - \$199.00 per child ages 4 thru 6**

Week 9 (4-Day Camp)

**Monday Aug. 17-Thursday Aug. 20
9AM-Noon - \$199.00 per child ages 4 thru 6
1-4PM - \$199.00 per child ages 7 thru 9**

Week 10 (3-Day Camp)

**Combined age groups Kids & Youth
Monday Aug. 24-Wednesday Aug. 26
9AM-Noon - \$149.00 per child ages 4 thru 9
1-4PM - \$149.00 per child ages 4 thru 9**

**Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
with Suzanne Lowery
Mon. Tues. Weds. Thurs.
June 22, 23, 24, & 25, 10AM-2PM
\$399.00 per student
Teen & Pre-Teen Ages 12 & up**

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years 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. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. **(No open toe footwear.)**

Knife Skills will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

Basic stocks and sauces will teach students how to make basic stocks and then use them to create soups and sauces.

Sauté skills develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

Pastry day will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

**4 Day Kid's Summer Culinary Cooking Camp
with Miss Donna**

**Mon. Tues. Weds. Thurs. June 22, 23, 24, & 25 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.

with Miss Donna

**Mon. Tues. Weds. Thurs. June 22, 23, 24, & 25
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 Intensive Baking Workshop I
with Suzanne Lowery**

**Mon. Tues. Weds. Thurs June 29, 30, July 1, & 2
9:00 AM -1:00 PM Full Participation**

\$299.00 per person Ages 12 & up

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 –Surprise Day

Based on class discussions recipes changes or additions are possible.

**4 Day Youth Summer Culinary Cooking Camp
with Miss Jackie**

**Mon. Tues. Weds. Thurs. June 29, 30, July 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
with Miss Jackie**

**Mon. Tues. Weds. Thurs. June 29, 30, July 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 Youth Summer Culinary Cooking Camp

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

2 Days, Monday, June 29, & Tuesday, June 30
2-5 PM Full Participation, Ages 10 & up
\$159.00 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 Cupcake Workshop with Suzanne Lowery

Wednesday, July 1, & Thursday, July 2, 2-5 PM
Full Participation \$139.00 per person
ages 10 & up, 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

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.

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

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years 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. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. **(No open toe footwear.)**

Knife Skills will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

Basic stocks and sauces will teach students how to make basic stocks and then use them to create soups and sauces.

Sauté skills develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

Pastry day will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

4 Day Pre-Teen Summer Culinary Cooking Camp with Chef Justin

Mon. Tues. Weds. & Thurs. July 6, 7, 8, & 9
2-5 PM \$279.00 per student ages 10 thru 12

This 4 day camp series of cooking classes is dedicated to 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.

**4 Day Teen Summer Culinary Cooking Camp
with Chef Justin**

**Mon. Tues. Weds. & Thurs. July 13, 14, 15, & 16
10AM-1 PM \$279.00 per student ages 12 & up**

This 4 day camp series of cooking classes is dedicated to 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.

**4 Day Pre-Teen Summer Culinary Cooking Camp
with Chef Justin**

**Mon. Tues. Weds. & Thurs. July 13, 14, 15, & 16
2-5 PM \$279.00 per student ages 10 thru 12**

This 4 day camp series of cooking classes is dedicated to 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.

**4 Day Youth Summer Culinary Cooking Camp
with Miss Jackie**

**Mon. Tues. Weds. Thurs. July 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 Kid's Summer Culinary Cooking Camp
with Miss Jackie**

**Mon. Tues. Weds. Thurs. July 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.

**Westfield Area YMCA Camp
at Classic Thyme 5 Day Session week
of July 6, Grades 2 thru 4, Noon -3 PM
Register for YMCA camps direct at
the YMCA office 908-233-2700**

**New 4-Day Teen Vegetarian & Vegan
Cooking Camp with Eileen Mallor**

**Mon. Tues. Weds. Thurs.
July 20, 21, 22, & 23 10AM-1PM
\$299.00 per student, Ages 12 & up**

“Vegan food” is just food. It’s not weird, processed, packaged or boring health food. It includes an endless variety of real, whole food – just from plants rather than animals. You already eat plenty of vegan food: fruits, vegetables, grains, nuts, seeds, beans, peas, and other “legumes.” Learn the basics for using these foods to create delicious and nutritious meals and snacks.

Day 1 – Fundamentals

We’ll cover basic kitchen techniques and safety; an overview of eating vegan and meal planning; and we’ll make a chickpea based tuna-style salad and chocolate chip cookies.

Day 2 - Focus on what to eat for breakfast.

We’ll make fruit smoothies, pancakes, tofu-scramble, and black bean-hash potato breakfast burritos.

Day 3 - Focus on what to make for lunch and snacks

We’ll make tempeh-bacon, lettuce, tomato and avocado sandwich; Mexican layered bean dip, including making our own homemade guacamole and sour cream; and tofu-based eggless salad.

Day 4 - We’ll focus on what to make for dinner

We’ll make burgers and sweet potato fries; pasta primavera, and Asian stir fry/sauté.

**4 Day Pre-Teen
Summer Culinary Cooking Camp
with Chef Justin**

**Mon. Tues. Weds. & Thurs. July 20, 21, 22, & 23
2-5 PM, \$279.00 per student, ages 10 & up**

This 4 day camp series of cooking classes is dedicated to 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.

**Westfield Area YMCA Camp
at Classic Thyme**
Two 5 Day sessions week of July 20
Age 4 thru Grade 2
9:30-11:30 AM & Noon-2 PM
Register for YMCA camps direct at
the YMCA office 908-233-2700

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 II
with Suzanne Lowery**

Mon. Tues. Weds. Thurs. July 27, 28, 29, & 30

9:00 AM -1:00 PM Full Participation

\$299.00 per person Ages 12 & up

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 - Surprise Day

Based on class discussions recipes changes or additions are possible.

**4 Day Kid's Summer Culinary Cooking Camp
with Miss Donna**

Mon. Tues. Weds. Thurs. July 27, 28, 29, & 30
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
with Miss Donna**

Mon. Tues. Weds. Thurs. July 27, 28, 29, & 30
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.

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

2 Days, Monday, July 27, & Tuesday, July 28

2-5 PM Full Participation, Ages 10 & up

\$159.00 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 Cookie Workshop
with Suzanne Lowery**

Wednesday July 29, & Thursday July 30, 2-5 PM

Full Participation \$139.00 per person
ages 10 & up, 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.

Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp with Chef Justin
Mon. Tues. Weds. Thurs.
August 3, 4, 5, & 6, 9AM-1PM
\$399.00 per student
Teen & Pre-Teen Ages 12 & up

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years 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. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. **(No open toe footwear.)**

Knife Skills will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

Basic stocks and sauces will teach students how to make basic stocks and then use them to create soups and sauces.

Sauté skills develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

Pastry day will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

4 Day Pre-Teen Summer Culinary Cooking Camp with Chef Justin
Mon. Tues. Weds. & Thurs. August 3, 4, 5, & 6
2-5 PM \$279.00 per student ages 10 thru 12

This 4 day camp series of cooking classes is dedicated to 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.

4 Day Youth Summer Culinary Cooking Camp with Miss Donna
Mon. Tues. Weds. Thurs. August 3, 4, 5, & 6
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 with Miss Donna
Mon. Tues. Weds. Thurs. August 3, 4, 5, & 6
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 Intensive Baking Workshop III with Suzanne Lowery

Mon. Tues. Weds. Thurs. August 10, 11, 12, & 13
9:00 AM -1:00 PM Full Participation
\$299.00 per person Ages 12 & up

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 Napoleans, Dulce De Leche Caramel Cream puffs, Berry Filled Meringues, Iced Lemon Shortcakes

Based on class discussions recipes changes or additions are possible.

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.

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

**2 Days, Monday, Aug. 10, & Tuesday, Aug. 11
2-5 PM Full Participation, Ages 10 & up
\$159.00 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 Aug 12, & Thursday Aug. 13, 2-5 PM
Full Participation \$139.00 per person ages 10 & up**

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 Youth Summer Culinary Cooking Camp with Miss Donna

**Mon. Tues. Weds. Thurs. August 10, 11, 12, & 13
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 Intensive Baking Workshop IV with Suzanne Lowery

**Mon. Tues. Weds. Thurs. August 17, 18, 19, & 20
9:00 AM -1:00 PM Full Participation
\$299.00 per person Ages 12 & up**

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 recipes changes or additions are possible.

4 Day Kid's Summer Culinary Cooking Camp with Miss Donna

**Mon. Tues. Weds. Thurs. August 10, 11, 12, & 13
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 with Miss Jackie

**Mon. Tues. Weds. Thurs. August 17, 18, 19, & 20
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.

Kid's Classes

4 Day Kid's Summer Culinary Cooking Camp with Miss Jackie

Mon. Tues. Weds. Thurs. August 17, 18, 19, & 20
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.

3 Day Intensive

World Cuisine Culinary Camp

with Suzanne Lowery

Mon. Tues. Weds. August 24, 25, & 26
10:00 AM-2 PM

\$299.00 per student, Ages 12 & up

This 3 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Each day students will focus on a particular cuisine. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions.

(No open toe footwear.)

Recipes will be prepared from:

**French Cuisine, Italian Cuisine, Greek Cuisine,
Polish Cuisine & Spanish Cuisine**

3 Day Extended Kid's & Youth Combination Summer Culinary Cooking Camp with Miss Donna

Mon. Tues. Weds. August 24, 25, & 26

10 AM-2 PM - **\$199.00 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.

Kids' Valentine's Day Class

with Eileen Rooney

Saturday, February 14, 12-2PM

Full Participation \$35.00 per child ages 5-10

Each child will bring home a decorated chocolate box filled with handmade chocolate candies and baked goods.

Kids Cook on their Day Off!

with Jackie Leischner

Monday, February 16, 10AM-1PM

Full hands-on, \$49.00 per child ages 5-10

Broccoli Cheddar Soup, Hot Pocket Sandwiches, Baby greens salad with citrus vinaigrette, Chocolate banana bread, oatmeal raisin cookies, Cookies and Cream Milkshake

Celebrate Dr. Seuss's Birthday

with Eileen Rooney

Sunday, March 1, 1:30 -3:30 PM

Full Participation \$35.00 per child ages 5-10

Green Eggs and Ham!

Let's celebrate Dr. Seuss's birthday by making **Green Eggs and Ham, Beezlnut Juice, Cat in the Hat Kabobs, and Cat in the Hat Ice Cream Cone**. Class time will allow for reading of a few good books to celebrate this wonderful author.

Kid's Baking Workshop

with Jackie Leischner

Saturday, March 14, 1:30-3:30 PM

Full hands-on, \$35.00 per child ages 5-10

Mini Carrot Cakes, Puff Pastry Pretzels, Apricot Granola Bars, Pizza Snack Cups, smoothie

Kids' St. Patrick's Day Baking Class

with Eileen Rooney

Sunday, March 15, 9:30-11:30AM

Full Participation \$35.00 per child ages 5-10

In class children will make and eat tea sandwiches and leprechaun shakes. Each child will make and bring home a mini loaf of Irish Soda Bread.

Miss Jackie's Easter Egg...Stravaganza

with Jackie Leischner

Saturday, March 28, 9-11 AM

Full hands-on, \$35.00 per child ages 5-10

Join us for a fun-filled class of coloring Easter eggs, making chocolate treats and baking cinnamon rolls. The class would not be complete without stuffing an adorable bunny to take home.

Kids Cook on their Day Off!

with Jackie Leischner

Tuesday, April 7, 10AM-1PM

Full hands-on, \$49.00 per child ages 5-10

Enjoy your spring break with us while we make Inside Out Cheeseburgers and homemade roll, Mac and Cheese Muffins, Carrot Fries, Homemade Ice Cream, Bake and decorate Vanilla Sheet Cake, Fruit Smoothies

Kids Cook on their Day Off!

with Jackie Leischner

Wednesday, April 8, 10AM-1PM

Full hands-on, \$49.00 per child ages 5-10

Enjoy your spring break with us while we learn the basics of making pasta and pizza dough from scratch. We will make homemade pizza, fresh pasta with broccoli, garlic and oil, breadsticks, garden salad, mini cheesecake cups, raspberry lemonade

Kids Taco Time with Jackie Leischner

Saturday, April 25, 12-2PM

Full hands-on, \$35.00 per child ages 5-10

Tacos and all the Fixins, Homemade Nachos – Homemade Tortilla Chips with Homemade Salsa, Twisted Churros, Hand-Dipped Ice Cream Sundaes, and Kids Fruit Sangria with Fresh Fruit

Mother's Day Breakfast in Bed for Mom

with Eileen Rooney

Saturday, May 9, 10AM-12PM

Full Participation Ages 5 thru 8, \$35.00 per child

Children will make and bring home breakfast in bed for mom! We will bake scones, Whip up honey butter, chocolate covered strawberries, blue berry muffins and hot chocolate mix.

Kids' Father's Day Class

with Eileen Rooney

Saturday, June 20, 10AM-12PM

Full Participation Ages 5 thru 8, \$35.00 per child

How many ties do Dads get for Father's Day? Never one like this! Children will decorate an edible tie cake to take home for a very special Father's Day surprise.

Pre-Teen/Teen Cooking Club

with Suzanne Lowery

**Full Participation \$59.00 per student
for each individual class, Ages 10 & up**

Monday, February 9, 4:00-7:00 PM

Chocolate Treats - Lava Cakes with Chocolate Creme Sauce, Chocolate Truffles, White Chocolate Mousse in Cookie cups, Chocolate Covered Strawberries, Chocolate Chip Ice Cream Sandwiches

Monday, March 9, 4:00-7:00 PM

Comfort Foods - Macaroni and Four Cheeses, Sausage Pizza, Spaghetti and Meatballs, Chicken Parmigiana, Hot Fudge Brownie Sundaes

Monday, April 13, 4:00-7:00 PM

Citrus Sweets - Iced Lemon Pound Cake, Orange Spice Yeast Rolls, Blueberry-Lemon Bread Pudding, Citrus Jelly Roll Cake, Crepes Suzette

Tuesday, May 12, 4:00-7:00 PM

Say Cheese - Broccoli-Cheddar Soup, Grilled Chicken Caesar Salad, Raspberry Baked Brie, Fresh Cheese Pizza, Classic Creamy Mac n' Cheese, Mini Chocolate Cheesecakes

Wednesday, June 10, 4:00-7:00 PM

Perfect Pastries - Lemon Meringue Pies, Chocolate-Coconut Tartlets, Chocolate Eclairs, Strawberry Napoleans, Berry and Cheese Phyllo Cups, Elephant Ears

Monday, September 28, 4:00-7:00 PM

Pasta Party - Bow Ties with Pesto, Fettucini Alfredo, Grilled Vegetable Orzo Salad, Lasagna, Shrimp Scampi, Tortellini with Citrus Cream

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.

Mommy and Me' with Jackie Leischner

These Classes are designed to introduce children to the kitchen in a fun and inventive way. Children love to stir, pour, roll dough, and experiment with volume. These full hands-on classes help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with Mom. **Each child is expected to be 2 yrs. old and accompanied by one adult; Mom, Dad, Grandparent, Caregiver, etc.**

*No children under 2 allowed in Cooking School.
No strollers please!*

St' Patrick's Day

Tuesday, March 17, 10-11:30AM

Full hands-on, \$49.00 per child with adult

Spring Potato Pizza, Irish Soda Bread, Shamrock lollipops and milkshake

Baking Class

Friday, April 24, 10-11:30 AM

Full hands-on, \$49.00 per child with adult

Vanilla Cupcakes, Snickerdoodle cookies, Bear Bread with honey butter, lemonade

'Working Parent and Me' Classes with Jackie Leischner

Come join in the fun and learning while spending some special quality time with your child.

This full hands-on class will help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with their parent. Each child is expected to be 2 years of age or older and accompanied by a parent or guardian.

Come and spend some real bonding time with your child!

Valentine's Day

Saturday, February 14, 11:30AM-1PM

Full hands-on, \$49.00 per child with adult

Red Velvet Cupcakes, Personal Pizza with Toppings, Chocolate Covered Strawberries, Heart Shaped lollipops, Valentine Milkshake

St' Patrick's Day

Saturday, March 14, 11:30AM-1PM

Full hands-on, \$49.00 per child with adult

Spring Potato Pizza, Irish Soda Bread, Shamrock lollipops and milkshake

Baking Class

Saturday, April 25, 10-11:30 AM

Full hands-on, \$49.00 per child with adult

Vanilla Cupcakes, Snickerdoodle cookies, Bear Bread with honey butter, lemonade

Breakfast Delights

Saturday, May 16, 9:30-11AM

Full hands-on, \$49.00 per child with adult

Ham and Cheese Strata, mini banana bread, fresh fruit parfaits, fresh squeezed orange juice

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