

Summer Camp 2017

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

Kid's & Youth Summer Camps

Ages 4 thru 9

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. June 26, 27, 28, & 29
9 AM-Noon

\$199.00 per week per child ages 4 thru 6

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

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. June 26, 27, 28, & 29
1-4 PM

\$199.00 per week per child ages 7 thru 9

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

3 Day Youth Summer Culinary Cooking Camp
Weds. Thurs. & Friday July 5, 6, & 7, 9 AM-Noon
\$159.00 per week per child ages 7 thru 9

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

3 Day Kid's Summer Culinary Cooking Camp

Weds. Thurs. & Friday July 5, 6 & 7, 1-4 PM

\$159.00 per week per child ages 4 thru 6

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

4 Day Kid's Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. July 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

Mon. Tues. Weds. Thurs. July 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 Youth Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. July 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.

4 Day Kid's Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. July 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.

4 Day Kid's Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. July 24, 25, 26, & 27

9 AM-Noon

\$199.00 per week per child ages 4 thru 6

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

4 Day Youth Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. July 24, 25, 26, & 27

1-4 PM

\$199.00 per week per child ages 7 thru 9

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

4 Day Youth Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. July 31, Aug. 1, 2, & 3

9 AM-Noon

\$199.00 per week per child ages 7 thru 9

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

4 Day Kid's Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. July 31, Aug. 1, 2, & 3

1-4 PM

\$199.00 per week per child ages 4 thru 6

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

4 Day Kid's Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. August 7, 8, 9, & 10

9 AM-Noon

\$199.00 per week per child ages 4 thru 6

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

4 Day Youth Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. August 7, 8, 9, & 10

1-4 PM

\$199.00 per week per child ages 7 thru 9

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

4 Day Youth Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. August 14, 15, 16, & 17

9 AM-Noon

\$199.00 per week per child ages 7 thru 9

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

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 14, 15, 16, & 17
1-4 PM

\$199.00 per week per child ages 4 thru 6

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

4 Day Kid's Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 21, 22, 23, & 24
9 AM-Noon

\$199.00 per week per child ages 4 thru 6

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

4 Day Youth Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 21, 22, 23, & 24
1-4 PM

\$199.00 per week per child ages 7 thru 9

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

4 Day Extended Kid's & Youth Combination Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 28, 29, 30, & 31
9 AM-1 PM - \$259.00 per child ages 4 thru 9

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

4 Day Afternoon Kid's & Youth Combination Summer Culinary Cooking Camp
Mon. Tues. Weds. Thurs. August 28, 29, 30, & 31
2-5 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.

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.

Again - Last Year's Prices Held - \$199.00

**The Classic Thyme
Edible and Living Garden Schoolyard
Farm-to-Table Summer Camp Program
with Kathy Sherman & Sue Constantine**

Now in our third 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 week of July 4th which is a 3 day camp running Wednesday July 5th through Friday July 7th. All camps are 3 hours per day, which includes time for eating whatever we prepare from the day's harvest.

**(Continued) The Classic Thyme
Edible and Living Garden Schoolyard
Farm-to-Table Summer Camp Program
with Kathy Sherman & Sue Constantine
All Camps Combined Age Groups
Kids & Youth ages 4-9**

Week 1 (4-Day Camp)

Monday June 26-Thursday June 29

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 2 (3-Day Camp)

Wednesday July 5-Friday July 7

9AM-Noon - \$149.00 per child ages 4 thru 9

1-4PM - \$149.00 per child ages 4 thru 9

Week 3 (4-Day Camp)

Monday July 10-Thursday July 13

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 4 (4-Day Camp)

Monday July 17-Thursday July 20

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 5 (4-Day Camp)

Monday July 24-Thursday July 27

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 31-Thursday Aug. 3

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 7 (4-Day Camp)

Monday Aug. 7-Thursday Aug. 10

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 8 (4-Day Camp)

Monday Aug. 14-Thursday Aug. 17

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 9 (4-Day Camp)

Monday Aug. 21-Thursday Aug. 24

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Week 10 (4-Day Camp)

Monday Aug. 28-Thursday Aug. 31

9AM-Noon - \$199.00 per child ages 4 thru 9

1-4PM - \$199.00 per child ages 4 thru 9

Pre-Teen Teen Summer Camps

Ages 10 - 18

4-Day Intensive Baking Workshop I with Suzanne Lowery

Mon. Tues. Weds. Thurs June 26, 27, 28, & 29

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 12 -18

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

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

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

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

Based on class discussions recipes changes or additions are possible.

4 Day Pre-Teen Summer Culinary Cooking Camp

Mon. Tues. Weds. & Thurs. June 26, 27, 28, & 29

2-5 PM \$279.00 per student ages 10 - 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.

Special Chef's Kitchen Camp - 3 Day Intensive Culinary Camp

Weds. Thurs. Fri. July 5, 6, & 7, 9AM-1PM

\$299.00 per student

Teen & Pre-Teen Ages 12 -18

This 3 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1. We sometimes change-up menus based on class discussions.

(No open toe footwear.)

3 Day Pre-Teen Summer Culinary Cooking Camp

Weds. Thurs. Friday July 5, 6, & 7

2-5 PM \$229.00 per student ages 10 - 12

This 3 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 Intensive Baking Workshop II

with Suzanne Lowery

Mon. Tues. Weds. Thurs. July 10, 11, 12, & 13

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 12 -18

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

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

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

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

Based on class discussions recipes changes or additions are possible.

****All New Summer Teen & Pre-Teen**

Pasta Making Workshop **

with Suzanne Lowery

2 Days, Monday, July 10, & Tuesday, July 11

2-5 PM Full Participation, Ages 10 -18 \$159.00 per student

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

****All New Summer Teen & Pre-Teen**

Pizza Workshop**

with Suzanne Lowery

2 Days, Wednesday, July 12, & Thursday, July 13

2-5 PM Full Participation, Ages 10 -18 \$159.00 per student

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

Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp

Mon. Tues. Weds. Thurs.

July, 17, 18, 19, & 20 9AM-1PM

\$399.00 per student

Teen & Pre-Teen Ages 12 -18

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

(No open toe footwear.)

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

2 Days, Monday, July 17, & Tuesday, July 18

2-5 PM Full Participation, Ages 10 -18

\$179.00 per person including starter set of tools

THE BASICS OF CAKE DECORATING:

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

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

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

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

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

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

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

Wednesday, July 19, & Thursday, July 20, 2-5 PM

Full Participation \$159.00 per person

ages 10 -18, includes all materials

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

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

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

Mon. Tues. Weds. Thurs. July 24, 25, 26, & 27

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 12 -18

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

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

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

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

4 Day Pre-Teen Summer Culinary Cooking Camp

Mon. Tues. Weds. & Thurs. July 24, 25, 26, & 27

2-5 PM \$279.00 per student ages 10 - 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 Intensive Baking Workshop IV

Mon. Tues. Weds. Thurs. July 31, Aug. 1, 2, & 3

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 12 -18

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

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

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

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

Based on class discussions recipes changes or additions are possible.

Pre-Teen & Teen

2-Day Bread & Baking Workshop

Monday July 31, & Tuesday Aug. 1, 2-5 PM

Full Participation \$159.00 per person ages 10 -18

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

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

Pre-Teen & Teen 2-Day Cookie Workshop

Wednesday Aug. 2, & Thursday Aug. 3, 2-5 PM

**Full Participation \$159.00 per person
ages 10 -18, includes all materials**

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

Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp

Mon. Tues. Weds. Thurs.

Aug., 7, 8, 9, & 10 9AM-1PM

\$399.00 per student

Teen & Pre-Teen Ages 12 -18

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

(No open toe footwear.)

4 Day Pre-Teen Summer Culinary Cooking Camp

Mon. Tues. Weds. & Thurs. Aug. 7, 8, 9, & 10

2-5 PM \$279.00 per student ages 10 - 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 Intensive Baking Workshop V

Mon. Tues. Weds. Thurs. August 14, 15, 16, & 17

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 12 -18

Menu Forthcoming

****All New Summer Teen & Pre-Teen Pasta Making Workshop ****

2 Days, Monday, Aug. 14, & Tuesday, Aug. 15

2-5 PM Full Participation, Ages 10 -18

\$159.00 per student

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

****All New Summer Teen & Pre-Teen Pizza Workshop****

2 Days, Wednesday, Aug. 16, & Thursday, Aug. 17

2-5 PM Full Participation, Ages 10 -18

\$159.00 per student

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

'All New 'Chopped'

4-Day Intensive Teen Camp

Mon. Tues. Weds. Thurs. Aug. 21, 22, 23, & 24

9:00 AM -1:00 PM Full Participation \$399.00 per person Ages 12 -18

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert. Each day a different team member will be designated as the scribe and will document and write the recipes as they are formulated. At the end of each camp the recipes will be scanned and emailed to all the participants.

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

Class size limited and fills up quickly so register early.

4 Day Pre-Teen Summer Culinary Cooking Camp

Mon. Tues. Weds. & Thurs. Aug. 21, 22, 23, & 24

2-5 PM \$279.00 per student ages 10 - 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.

'Chopped'

4-Day Intensive Teen Camp

Mon. Tues. Weds. Thurs. Aug. 28, 29, 30, & 31

9:00 AM -1:00 PM Full Participation

\$399.00 per person Ages 12 -18

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert. Each day a different team member will be designated as the scribe and will document and write the recipes as they are formulated. At the end of each camp the recipes will be scanned and emailed to all the participants.

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

Class size limited and fills up quickly so register early.

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

2 Days, Monday, Aug. 28, & Wednesday, Aug. 30

2-5 PM Full Participation, Ages 10 -18

\$179.00 per person including starter set of tools

THE BASICS OF CAKE DECORATING:

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

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

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

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

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

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

Pre-Teen & Teen

2-Day Bread & Baking Workshop

Tuesday Aug. 29, & Thursday Aug. 31, 2-5 PM

Full Participation \$159.00 per person ages 10 - 18

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

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