

LEARN

the science of cooking

WITH FOOD FROM

around the world

Calling all kids and teens for 4 weeks of crazy and delicious food experimenting, while learning how to cook your favorite foods. Each week you will get a hands-on experience and cover fundamentals of food as a science!

July 31 - August 5

August 7 - August 11

August 14 - August 18

August 21 - August 25

Around the World

Day 1: Tuscan

Learn how to make traditional handmade "pici" pasta, polenta, and pesto sauce.

Day 2: Asian

Discover the East through Stir Fry, Steamed Wontons, Bao and Lucky Fried Rice.

Day 3: Indian

Roti Making Workshop: Learn to make classic flatbreads of India.

Day 4: Russian

Make delicious Russian favorites such as Balini, Luchen Kugel, and Shashlik.

Day 5: French

Make traditional Madeleines, Croque-Monsieur, and Croque-Madame.

Art & Science of Cooking

Day 1: Daring Dairy

Learn how to make fresh Homemade Cheese.

Day 2: Science of Baking

Discover baking with Pancakes, English Muffins, Jams & Jellies.

Day 3: Nature's Sweetener: Honey

Learn to make Baklava, Lucky Lebkuchen, and Ricotta Hot Cakes with Honey Glazed Bacon.

Day 4: Flatbread Festival

Learn to make classic Tarte Flambee, Chocolate Banana Pizza, and Pita Bread.

Day 5: Scream for Ice Cream

Ice Cream, Gelato, Fresh Fruit Yoghurt & Homemade Cones.

Farm to Table

New

Day 1: Refreshing Soups From the Garden

Classic Gazpacho, Russian Vegetable, and Cucumber Soup with "Fresh Herbs."

Day 2: Summer Veggie Combos

Learn to make Vegetarian Chili, Escalivada, Mixed Vegetables, and Tajine.

Day 3: Visit Murph Farm in Chatham

Visit Murph Farm and learn the farming process.

Day 4: Veggies & Farm-Fresh Eggs

Discover Summer Veggie Frittata, "Garden Fresh" Quiche, & Korean Pancakes.

Day 5: Handmade Freeform Pies

Learn to make fresh pies by hand.

Family Cooking Series

Day 1: "Little Bites" The World of Hors d'Oeuvres

Make Empanadas, Samosas, and Vegetarian Zakuski.

Day 2: Sushi Day

Learn the ins and outs of making your own sushi classics.

Day 3: Sandwiches & Naanwiches

Naanwich with turkey meatballs & rita, Smokey Chicken Reuben with Chipotle Spread, and Southwestern Coleslaw.

Day 4: "Oodles of Noodles"

Handmade Soba & Udon Noodles and Tasty Pad Thai.

Day 5: Brinner: Breakfast for Dinner

Discover Morning Glory Muffins & Baked Eggs with Shakshuka or Sweet Potato Hashbrowns.