



Kids' Summer Cooking Camps 2011

<p>Summer Camp I: Baking & Pastry <i>June 20-24</i></p> <p><i>Ages 8-16</i> <i>Fee: \$225 per child</i></p>	<p>Monday - Friday 10am - 1pm</p>	<p>Monday: Chocolate Chip Bread, Jam Muffins, Pita Bread Tuesday: Fruit Galette, Pound Cake with Strawberries, Mixed Berry Crisp Wednesday: Truffle Brownies, Honey-Roasted Peanut Drop Cookies, Oatmeal-Blueberry Cookies Thursday: Raspberry Mousse, Key Lime Crème Brulee, Strawberry Sorbet Friday: Flower pot Cupcakes, Snickerdoodle Cupcakes, Strawberry Basket Cupcakes</p>
<p>Summer Camp II: International <i>June 27-July 1</i></p> <p><i>Ages 8-16</i> <i>Fee: \$225 per child</i></p>	<p>Monday - Friday 10am - 1pm</p>	<p>Monday (Italy): Bruschetta, Risotto, Gelato Tuesday (Thailand): Chicken Satay, Papaya Salad, Mango & Sticky Rice Wednesday (France): Puff Pastry Straws, Salad Nicoise, Chocolate Mousse Thursday (India): Samosas, Chicken Korma, Indian Rice Friday (Mexico): Guacamole & Salsa with Tortilla Chips, Carne Asada Tacos, Mexican Corn on the Cob</p>
<p>Summer Camp III: Bootcamp <i>July 11-15</i></p> <p><i>Ages 8-16</i> <i>Fee: \$225 per child</i></p>	<p>Monday - Friday 10am - 1pm</p>	<p>Monday (Knife Skills & Vinaigrettes): Fruit Salad, Vegetable Salad, French Fries with Fresh Herbs Tuesday (Blanching & Poaching): Vegetable Crudites, Shrimp Cocktail, etc. Wednesday (Roasting): Whole Roasted Chicken, Roasted Vegetables, etc. Thursday (Sautéing): Shrimp Scampi with Linguine, Sautéed Summer Squash with Parmesan, Thai Chicken Sauté Friday (Grilling): Grilled Pizza, Grilled Vegetables, Grilled Fruit</p>
<p>Summer Camp IV: Cooking Around the Clock <i>July 18-22</i></p> <p><i>Ages 8-16</i> <i>Fee: \$225 per child</i></p>	<p>Monday - Friday 10am - 1pm</p>	<p>Monday (Breakfast): Pain Perdu, Fresh Fruit, Blueberry Scones with Lemon Glaze Tuesday (Lunch): Shrimp & Sweet Corn Chowder, Turkey Burger Sliders, Watermelon-Feta Salad Wednesday (Snacks): Lettuce Wraps, Bruschetta, Berry Ricotta Danish Thursday (Dinner): Fish Taco Party Friday (Desserts): Whoopie Pies, Chocolate Roulade with Chocolate Cream</p>

<p>Summer Camp V: Vegetarian Goodies <i>August 1-5</i></p> <p><i>Ages 8-16</i> <i>Fee: \$225 per child</i></p>	<p>Monday – Friday 10am – 1pm</p>	<p>Monday: Vietnamese Summer Rolls, Fried Rice, Edamame with Miso-Carrot-Ginger Sauce Tuesday: Smoked Mozzarella Ravioli with Pesto & Roasted Red Pepper Sauce, Tomato-Basil Salad Wednesday: Sweet Corn – Shiitake Tart, Green Salad & Vinaigrette, Peach Sorbet Thursday: Grilled Ratatouille with Grilled Tofu, Lemony Cracked Wheat Salad, Grilled Fruit Friday: Veggie Burgers, French Fries with Herbs, Summer Corn Salad</p>
<p>Summer Camp VI: All About Cake <i>August 8-12</i></p> <p><i>Ages 8-16</i> <i>Fee: \$225 per child</i></p>	<p>Monday – Friday 10am – 1pm</p>	<p>Monday: Butter Cake Technique & Swiss Meringue Buttercream Tuesday: Sponge Cake Technique & Mousse Filling Wednesday: Chiffon Cake Technique & Other Icings Thursday: Cupcakes! Friday: Individual cake of your choice!</p>
<p>Summer Camp VII: American Favorites <i>August 15-19</i></p> <p><i>Ages 8-16</i> <i>Fee: \$225 per child</i></p>	<p>Monday – Friday 10am – 1pm</p>	<p>Monday: Corn Chowder, Cheeseburgers, Root beer Floats Tuesday: Roasted Tomato Soup, Grilled Cheese, Chocolate Chip Ice Cream Wednesday: Fish Sticks with Tartar Sauce, Cole Slaw, Watermelon Coolers Thursday: Mac-n-Cheese, Corn on the Cob, Pineapple Upside Down Cake Friday: Pizza, Caesar Salad, Chocolate Chip Cookies</p>