

The Fine Print:

CAMP COST: The price of each camp is listed by the description of the week's theme. There is no sibling discount offered, however if your child attends more than one camp, there will be a multi-week discounted price of \$25 less per camp week.

REGISTRATION: ALL registrations must be done online at www.29cooks.com. Space is limited.

DEPOSIT: A non-refundable deposit of \$50 is due upon registration. Deposits AND FULL PRE-PAYMENTS MUST BE MADE THROUGH PAYPAL, CASHIERS CHECK, OR CERTIFIED BANK CHECK. WE DO NOT EVER TAKE PERSONAL CHECKS. Final payments will be taken by credit card in person or over the phone. You can email us with the best number to call you at for final payment at 29cooks@gmail.com. Reservations made within three weeks of a camp date, available spots permitting, must be paid in full with the registration online.

BALANCE DUE: The balance of the camp fee if it was not paid in full at the time of registration, is due no later than 3 weeks prior to the date of the camp. It is your responsibility to follow up with final payment as listed above. No invoice will be sent.

CANCELLATION: All cancellations prior to one month before the start date of the camp, will result in a \$50 cancellation fee. Cancellations 29 days to 15 days will result in a \$100 cancellation fee. Cancellations 14 days to 8 days will result in a \$200 cancellation fee. Cancellations within 7 days will result in the full price of the camp as a cancellation fee.

MISSED DAYS AND NO SHOWS: No refunds will be given for missed days or no shows for the full camp due to the fact that we have already purchased and prepared for your child's camp days.

BEHAVIOR ISSUES: Our camps are very creative and have plenty of time for the kids to have free time and enjoy an open environment of learning. Behavior issues that are deemed as causing emotional or physical harm to other kids or our staff will be dealt with by a call or in person conversation with a parent and we do reserve the right to remove your child from camp with no refund.

CLOTHING: NO OPEN TOED SHOES. Clothing should be comfortable clothing that can get messy. Sleeves should be tight around the wrist so they don't end up in the food.

2019 Junior Chef Summer Cooking Camps

Ages 8-14 years old

(must be age 8 by November 1, 2017
to register as an 8 year old)



***All registrations must be done online at
www.29cooks.com/kids-in-the-kitchen***

***Camp Times:
Monday – Friday 8:30-2:30***

LOCATION: VERY IMPORTANT!!!

***OUR CAMP LOCATION HAS CHANGED TO OUR NEW VENUE
GATHER MEETINGS & EVENTS AT HILLTOP GARDENS
5402 CHESTNUT STREET, Emmaus, PA 18049
(Our new 6000 square foot space will allow us to do more cooking and camp
activities)***

484-951-0442 ~ www.29cooks.com ~29cooks@gmail.com

Cooking Thru the Decades

GET READY FOR A SUMMER FULL OF FOOD, FUN, GAMES AND AMAZING RECIPES! UNLOCK A TREASURE CHEST OF FLAVORS COOKED BY YOU!
Our camps are great for both the novice and the experienced. Kids are split into age appropriate smaller groups and have plenty of coaching!

June 24th-June 28th – “Cooking Extremes”

From the roaring 20’s of high end parties and a time of revolution, to the depression era of the 30’s followed by the War, we will explore so many fun and delicious old school recipes that are really the base for much of the cooking we do today. We will teach the oldies, but add in some new techniques and update ingredients. Every day will include baking from each decade, along with party appetizers, dinner entrees, and side dishes. From Wacky Cake, to deviled eggs, to mac & cheese and chicken and dumplings plus so many more recipes, we will be busy, chopping, sautéing, boiling, baking, molding, and just having a great time cooking! **\$495**

July 8th-July 12th – “Cool Cat Cooking”

Who wouldn’t still love to experience the 50’s & 60’s with fun burger joints to the meals fit for a king? With TV Dinners on the rise and the influx of Julia Child inspired French cooking...there is no shortage of really fun foods to make from this decade.

We will be all over the map with some great quick breads, tunnel of fudge cakes, milkshakes, and burgers, dips, and fun cocktail party foods. But then to explore the classic French recipes of Coq Au Vin, Beef Stroganoff, and Crème Brulee, and many more dishes, we will teach a wide variety of techniques, knife skills, baking, cooking and creating. **\$495**

\$25 Multi-week camp discount per camp



July 22nd-July 26th “Retro Restaurant Week”

The 70’s, 80’s and 90’s merged together with old recipes with new looks, new flavors infused and any update that made it feel and taste current. From MTV and Food Network to the influence of the internet, the world of food changed. What seemed like you could only order it in a restaurant rapidly made way to home tables. Chef’s came on the scene and restaurants became the inspiration to our home meals. We will explore everything from the Italian, Asian and Tex Mex food explosion on the food scene with Olive oils, focaccia bread, hot dips in bread vessels, and a whole lot of cooking including everything from fondue to buffalo wings, and enjoy learning some recipes inspired from Food Network chef’s like Emeril! We will be baking, cooking, majorly creating and just enjoying the excess of these decades! **\$495**

July 29th-August 2nd “Meals of the Millennial”

Our current food tastes come from the decades of the 2000’s and the 2010’s. While we took the 90’s and added a lot of new foods, the internet and food styling became a “thing.” Our food now had to be stacked high and tight and the flavors....we added a new taste to our vocabulary “umami.” Chef’s began to question waste and demanded local produce and proteins. Farming became an artisan endeavor and we cared about the story behind the food on our plate and what we put in our bodies. At the same time the true flavors of food have become the stars. International cuisine such as Ramen and Pho, Sushi, Indian Chicken Tikka Masala, Korean BBQ Ribs, have joined Gastro pub fare such as chicken and waffles, fried chicken, artisan steak sandwiches and baked goods with pies, cupcakes and cake pops being the fun way to present food. **\$495**

All camps include snacks, lunch and drinks available all day. All creations will be brought home daily (minus what they eat).