

**Jacksonville**

**10500 San Jose Blvd Ste 36, Jacksonville FL, 32257-6209**

**(904) 262-4187**

To make a reservation for a class, please visit [publix.com/cookingschools](http://publix.com/cookingschools) or call the school.

**August, 2019**

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				<b>1</b> <b>Private Classes</b> 10 a.m. (D) Aprons Staff	<b>2</b> <b>Couples</b> <b>Cooking: Street Eats Greece</b> 6 p.m. (H) Aprons Staff  <b>Couples</b> <b>Cooking: Street Eats Mexico</b> 6 p.m. (H) Aprons Staff	<b>3</b> <b>Wine &amp; Dine: Willamette Valley</b> 6:30 p.m. (D) Aprons Staff
<b>4</b> <b>Sunday Jazz Brunch</b> 12 p.m. (D) Aprons Staff	<b>5</b> <b>Private Classes</b> 10 a.m. (D) Aprons Staff  <b>Kitchen Fundamentals: Sautéing &amp; Saucemaking</b> 6 p.m. (H) Aprons Staff	<b>6</b> <b>Private Classes</b> 5:30 p.m. (D) Aprons Staff	<b>7</b>	<b>8</b> <b>Look at the Thyme!</b> 6 p.m. (H) Aprons Staff	<b>9</b> <b>Private Classes</b> 10 a.m. (D) Aprons Staff  <b>Aprons Collaborative Beer Dinner Series: Veterans United Brewery &amp; Intuition Ale Works</b>	<b>10</b> <b>Private Classes</b> 2 p.m. (D) Aprons Staff  <b>Wine &amp; Dine: Summer Grilling</b> 6:30 p.m. (D) Aprons Staff
<b>11</b>	<b>12</b> <b>Basics of Culinary - Part 2 (3-day series) 1/3</b> 10 a.m. (H) Aprons Staff	<b>13</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff	<b>14</b>	<b>15</b>	<b>16</b> <b>Taste of Argentina</b> 6:30 p.m. (D) Aprons Staff	<b>17</b> <b>Kitchen Fundamentals: Sautéing &amp; Saucemaking</b> 10 a.m. (H) Aprons Staff  <b>Chefs Table: Sous Vide vs. Traditional - Parallel Tasting</b>
<b>18</b>	<b>19</b> <b>Basics of Culinary - Part 2 (3-day series) 2/3</b> 10 a.m. (H) Aprons Staff	<b>20</b> <b>The Art of the Sandwich</b> 6 p.m. (H) Aprons Staff	<b>21</b> <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>22</b> <b>Couples Cooking: Street Eats Mexico</b> 6 p.m. (H) Aprons Staff	<b>23</b> <b>An Evening with Evaton Winery</b> 6:30 p.m. (D) Alonso	<b>24</b> <b>Publix Poolside Wines with Thom Horsey, Wine Educator</b> 6:30 p.m. (D) Horsey

<b>25</b> <b>Sunday Jazz Brunch</b> 12 p.m. (D) Aprons Staff	<b>26</b> <b>Basics of Culinary - Part 2 (3-day series) 3/3</b> 10 a.m. (H) Aprons Staff  <b>Private Classes</b> 10 a.m. (D) Aprons Staff  <b>Private Classes</b> 12 p.m. (D)	<b>27</b> <b>Private Classes</b> 4 p.m. (D) Aprons Staff  <b>Couples Cooking: Street Eats Greece</b> 6 p.m. (H) Aprons Staff	<b>28</b> <b>Pucker Up!</b> 6 p.m. (H) Aprons Staff	<b>29</b> <b>Cast Iron Cooking</b> 6 p.m. (H) Aprons Staff	<b>30</b> <b>An Evening with Master Cicerone Ryan Daley</b> 6:30 p.m. (D) Daley	<b>31</b>
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Class dates, times, pricing and menu are subject to change. Please visit [publix.com/cookingschools](http://publix.com/cookingschools) for the latest class updates.