

**Alpharetta**

**4305 State Bridge Rd, Alpharetta GA, 30022-4471**

**(770) 751-8560**

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

**September, 2019**

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>1</b>	<b>2</b>	<b>3</b> <b>Couples Cooking: Italian Restaurant Favorites</b> 6 p.m. (H) Aprons Staff	<b>4</b> <b>Tasty Vegan Desserts</b> 6 p.m. (H) Aprons Staff	<b>5</b> <b>Private Classes</b> 6 p.m. (D) Aprons Staff	<b>6</b> <b>Wine &amp; Dine: Coastal Favorites</b> 6:30 p.m. (D) Aprons Staff	<b>7</b> <b>Envy™ Apple In-Store Blogger Event Sampling Food Stations</b> 2 p.m. (O) Apple Bloggers, in Alpharetta  <b>Big &amp; Little Chef: Sweet, Baked, &amp; Gluten-Free</b>
<b>8</b>	<b>9</b> <b>Southern Comfort Brunch</b> 6 p.m. (H) Aprons Staff	<b>10</b> <b>Kitchen Fundamentals: Sautéing &amp; Saucemaking</b> 6 p.m. (H) Aprons Staff	<b>11</b> <b>Cast Iron Cooking</b> 6 p.m. (H) Aprons Staff	<b>12</b> <b>Pucker Up!</b> 6 p.m. (H) Aprons Staff	<b>13</b> <b>Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Summer)</b> 6:30 p.m. (D) Aprons Staff	<b>14</b> <b>Light but Elegant Reds with Thom Horsey, Wine Educator</b> 6:30 p.m. (D) Horsey
<b>15</b> <b>Sunday Jazz Brunch</b> 12 p.m. (D) Aprons Staff	<b>16</b> <b>Couples Cooking: Italian Restaurant Favorites</b> 6 p.m. (H) Aprons Staff	<b>17</b> <b>The Art of the Sandwich</b> 6 p.m. (H) Aprons Staff	<b>18</b> <b>Private Classes</b> 8 a.m. (D) Aprons Staff  <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>19</b> <b>Private Classes</b> 12 p.m. (D) Aprons Staff  <b>Private Classes</b> 12 p.m. (D) Aprons Staff  <b>Private Classes</b> 6 p.m. (D) Aprons Staff	<b>20</b> <b>Couples Cooking: Street Eats Mexico</b> 6 p.m. (H) Aprons Staff	<b>21</b> <b>Big &amp; Little Chef: Sweet, Baked, &amp; Gluten-Free</b> 10 a.m. (K) Aprons Staff  <b>Private Classes</b> 10 a.m. (D) Aprons Staff
<b>22</b>	<b>23</b> <b>Private Classes</b> 6 p.m. (D) Aprons Staff  <b>Look at the Thyme!</b> 6 p.m. (H) Aprons Staff	<b>24</b> <b>Couples Cooking: Street Eats New Orleans</b> 6 p.m. (H) Aprons Staff	<b>25</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff	<b>26</b> <b>Southern Comfort Brunch</b> 6 p.m. (H) Aprons Staff	<b>27</b> <b>Private Classes</b> 7 a.m. (D) Aprons Staff  <b>VIP Food &amp; Wine Experience - France!</b> 6 p.m. (D) Aprons Staff  <b>French Wine Country (2-</b>	<b>28</b>

29	30 <b>Getting Curried Away</b> 6 p.m. (H) Aprons Staff					
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Class dates, times, pricing and menu are subject to change. Please visit [publix.com/cookingschools](https://publix.com/cookingschools) for the latest class updates.