

Richmond

5400 Wyndham Forest Dr, Glen Allen VA, 23059

(804) 527-1498

To make a reservation for a class, please visit publix.com/cookingschools or call the school.

October, 2019

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

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|--|--|-----------|--|--|--|---|
| | | 1 | 2 | 3 | 4 Private Classes 8 a.m. (D) Aprons Staff | 5 Private Classes 8 a.m. (D) Aprons Staff |
| 6 | 7 | 8 | 9 Couples Cooking: Octoberfest 6 p.m. (H) Aprons Staff | 10 Chinese Take Out 6 p.m. (H) Aprons Staff | 11 Low Country Favorites 6 p.m. (H) Aprons Staff | 12 |
| 13 Join us for our Complimentary OPEN HOUSE!!! 2 p.m. (D) Aprons Staff | 14 Couples Cooking: World Tour of Soups 6 p.m. (H) Aprons Staff | 15 | 16 Private Classes 5:30 p.m. (D) Aprons Staff | 17 A Fall Celebration of Beer with Lagunitas Brewery 6:30 p.m. (D) Aprons Staff | 18 Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall) 6:30 p.m. (D) Aprons Staff | 19 Kitchen Fundamentals: 2-Day Baking Series 1/2 10 a.m. (H) Aprons Staff Cooking with Wine 6:30 p.m. (D) Aprons Staff |
| 20 Kitchen Fundamentals: 2-Day Baking Series 2/2 10 a.m. (H) Aprons Staff | 21 Private Classes 1 p.m. (D) Aprons Staff | 22 | 23 Private Classes 6 p.m. (D) Aprons Staff Private Classes 6:30 p.m. (D) Aprons Staff | 24 Cold Weather Comfort Food 6 p.m. (H) Aprons Staff | 25 Private Classes 12:15 p.m. (D) Aprons Staff Couples Cooking: Octoberfest 6 p.m. (H) Aprons Staff | 26 |

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|--|--|-----------|--|---|--|--|
| 27 Sunday Jazz Fall Brunch 12 p.m. (D) Aprons Staff | 28 Private Classes 6:30 p.m. (D) Aprons Staff | 29 | 30 Private Classes 12 p.m. (D) Aprons Staff Kitchen Fundamentals: Sous Vide & Pressure Cooker 6 p.m. (H) Aprons Staff | 31 Halloween with Casillero del Diablo & Hells Kitchen Season Winning Chef 6:30 p.m. (D) McCutchen | | |
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Kitchen Fundamentals: 2-Day Baking Series

Description - (H) Learn the process of laminated doughs.

Menu - Day 1 - Puff Pastry, Danish Dough, Assorted Fillings Day 2 - Formations, Baking, and Finishing

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Oct 19, 20, 10 a.m.

Kitchen Fundamentals: Sous Vide & Pressure Cooker

Description - (H) Whether under vacuum (Sous Vide) or under pressure (Pressure Cooker), learn why these two modern cooking techniques are dominating the culinary landscape as we show you how they can save you time and stress.

Menu - (Sous Vide) Rosemary-Garlic Shrimp Cocktail Pressure Cooked Mojo Pork Tostadas (Sous Vide) Double-Seared Ribeye with Grilled Asparagus and Steak Fries Pressure Poached Peach and Almond Parfait

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 30, 6 p.m.

A Fall Celebration of Beer with Lagunitas Brewery

Description - (D) The folks at Lagunitas Brewing Company have a passion for award winning beers. From the humble beginnings in the early 90's to now serving beers in over 20 countries and growing. Join us in sampling 5 of their awesome brews paired with some great Aprons inspired dishes.

Menu - Welcome Aperitif - DayTime Lagur paired with Spicy Fried Shrimp Tacos & Avocado Salsa Little Sumpin Sumpin paired with Mojo Pork Cuban Panini Born Yesterday paired with Braised Oxtail, Cambozola Cream, Fettuccini & Fresh Peas IPA paired with Pumpkin Crème Brulee & Toasted Breakfast Bread

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Oct 17, 6:30 p.m.

Cooking with Wine

Description - (D) Trained culinarians know the secret to enhance flavor. The acidity in wine is a perfect ingredient to heighten the flavors in dishes. Wine---not just for drinking.

Menu - Scallops with Beurre Blanc and Lemon Orzo Roasted Duck and Red Wine Glaze with Lentils and Roasted Vegetables Red Wine Marinated Lamb with Herbed Polenta Red Wine Chocolate Truffles

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 19, 6:30 p.m.

Halloween with Casillero del Diablo & Hells Kitchen Season Winning Chef

Description - (D) Come enjoy an evening at our Aprons Cooking School with a season winner of Hell's Kitchen! They will be pairing their favorite dishes with the official wines of Hell's Kitchen – Casillero Del Diablo! Celebrate this night by letting your "Diablo" out to play and dress-up for the occasion!

Menu - Welcome Aperitif - Casillero del Diablo Sauvignon Blanc Casillero del Diablo Merlot paired with Seared Scallops, Butternut Squash Caponata, Cranberry Gastrique & Micro Basil Casillero del Diablo Carmenere paired with Portuguese-Style Mussels & Chorizo, Grilled Baguette, Confit Garlic & Sweet Baby Peppers Casillero del Diablo Cabernet Sauvignon paired with Veal Chop Saltimbocca, Roasted Garlic Potato Puree & Charred Tomato Cream Sauce Casillero del Diablo Malbec paired with Drunken-Pear Panna Cotta, Spiced Autumn Fruit Compote & Whipped Chantilly

Cost - \$50.00

Instructor(s) - McCutchen

Date and Time - Oct 31, 6:30 p.m.

Private Classes

Description - (D) Aprons is proud to offer private, customized classes at affordable prices. Your event is sure to be a memorable experience, whether you prefer a Hands-On format, a Demonstration class, or a Party-Style event. We have numerous menu selections and themes to choose from, or you can create your own unique class tailored specifically to your special occasion. Prices range from \$40 to \$80 per person, depending on the class type selected, the day of the week, and the size of your group. For children's parties, the cost is as low as \$40 per child. Aprons private classes are a perfect fit for corporate team-building events, birthday parties, bridal showers, anniversaries, and any other special occasions. To speak with an Aprons representative and to schedule your own private class, call or visit your local Aprons Cooking School. Classes book quickly; don't delay!

Menu -

Cost - \$0.00

Instructor(s) - Aprons Staff

Date and Time - Oct 4, 5, 8 a.m.

Date and Time - Oct 16, 5:30 p.m.

Date and Time - Oct 21, 1 p.m.

Date and Time - Oct 23, 6 p.m.

Date and Time - Oct 23, 28, 6:30 p.m.

Date and Time - Oct 25, 12:15 p.m.

Date and Time - Oct 30, 12 p.m.

Couples Cooking: Octoberfest

Description - (H) No passport needed for this trip to Germany. Skip the lines and enjoy our plate of "gemutlichkeit" served hospitality and good cheer (and beer).

Menu - (Gurkensalat) Cucumber Salad(Kartoffelpuffer) Potato Pancakes with Apple Sauce and Sour Cream Rouladen with Spaetzle and Braised and Braised Red Cabbage(Zwetschgendatschi) Plum Sheet Cake with Whipped Cream

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Oct 9, 25, 6 p.m.

Chinese Take Out

Description - (H) Why pick up take out when you can learn to cook these dishes at home.

Menu - Char Sui Pork Fried Rice Kung Pao Chicken Vegetable Spring Rolls Wonton Soup

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Oct 10, 6 p.m.

Low Country Favorites

Description - (H) Charleston is a culinary destination of the deep South, with its own unique style of Southern cuisine that stands out from other regional foodie hotspots. Charleston chefs and restaurants take advantage of a warm climate and an unseen bounty of local produce, meats, and of course, seafood from the surrounding inlets and harbors.

Menu - Boiled Peanuts and Savory Benne Wafers Frogmore Soup (Low Country Boil) Country Captain Chicken (sautéed chicken breast smothered in a tomato curry sauce with currants & toasted almonds over jasmine rice) Cheerwine Glazed Pork Belly with Corn Cakes and Pickled Radishes Buttermilk Chess Pie

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Oct 11, 6 p.m.

Join us for our Complimentary OPEN HOUSE!!!

Description - (D) MEET THE CHEFS AND DISCOVER ALL THAT OUR APRONS COOKING SCHOOL HAS TO OFFER. Curious about our Aprons Cooking School? Join us for our Complimentary Open House! Whether you're a culinary expert or wanting to learn the basics, stop by! Meet our chefs, sample some food and beverage pairings from our upcoming Featured classes, and discover all that our cooking school has to offer. See you there! When you register for one of our Aprons Cooking School classes, you will get a delicious meal wrapped up with fine wine, entertaining chefs, and cooking techniques you can do at home. We offer a variety of classes: **FEATURED CLASSES** – experience the hottest classes, masterfully taught by some of the industry's best chefs. **SPECIAL TOPICS** – Learn about a wide variety of culinary topics, regional cuisines, and cooking for special occasions. **COOKING TECHNIQUES** – Take your cooking skills up a notch in a small-group setting. **KID'S TOPICS** – Children aged 8 to 12 learn fundamentals of cooking for a lifetime in these engaging, fun classes. (We offer some classes for kids as young as 5 with a parent/guardian 18-yr or older) **TEEN'S TOPICS** – Kids aged 13 to 18 enjoy these classes, and their parents enjoy gaining another cook in the house. **PAIRING TOPICS** – Discover how the right wine or beer can enhance a meal. **CELEBRITY CHEF** – You know these famous chefs from their books or television. Now you can learn from them in person. **TALK OF THE TOWN** – These masters have made their mark on the restaurant scene, and now they'll teach you the tricks of the trade. **PRIVATE CLASSES** – Create your own private, customized classes at affordable as Hands-On, Demonstration, or party-style event. **HANDS-ON** – Master various skills while actually doing the work under the guidance of our chef/instructor(s). **DEMONSTRATION CLASSES** – Sit back and relax while the chef/instructor(s) prepares the menu for you and/or your party.

Menu - EVENT DATE AND TIME: SUNDAY, OCTOBER 13th, 2019, 2 p.m. to 4 p.m. PICK UP OUR LATEST QUARTERLY CALENDARS IN STORE. Visit publix.com/cookingschools for up-to-date class details and to sign up and pay. *all class times/dates are subject to change

Cost - \$0.00

Instructor(s) - Aprons Staff

Date and Time - Oct 13, 2 p.m.

Couples Cooking: World Tour of Soups

Description - (H) Nothing warms your belly like a nice bowl of soup, so come with us and explore different recipes from around the globe.

Menu - French Onion Soup
Cola Chili with Baked Tortilla Chips
Hungarian Goulash
Hot-n-Sour Soup

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Oct 14, 6 p.m.

Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall)

Description - (D) Sous vide is one of the most popular ways to cook. Each course will be prepared both with the sous vide method and traditional cooking methods. You compare the dishes and be the judge! Come and enjoy our fall Chefs Table class.

Menu - Sous Vide Korean Duck Tostada with Apple Slaw
Sous Vide Turkey Breast with Cornbread Stuffing Waffle, Herbed Gravy and Roasted Cranberries
Sous Vide Halibut with White Bean, Garlic and Kale Brodo

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Oct 18, 6:30 p.m.

Cold Weather Comfort Food

Description - (H) As the weather changes and Jack Frost starts nipping at them toes fight back with these warming comfort flavors.

Menu - Chicken Pot Pie with Herbed Biscuit Crust
Beef and Bulgur Wheat Stew
Sweet Potato Casserole
Andouille Macaroni and Cheese
Chef's choice dessert

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Oct 24, 6 p.m.

Sunday Jazz Fall Brunch

Description - (D) Sweet sounds of soul-soothing jazz will accompany brimming glasses filled with mimosas, sangria, or Bellini's. Sit back and enjoy a relaxing brunch experience as our Chefs serve you an array of creative mouthwatering dishes.

Menu - Fresh Baked Carrot Cake Muffins & White Chocolate-Apricot Scones
Bacon, Asparagus & Cheese Quiche
Ricotta Pancakes with Maple Syrup
Corned Beef & Brussels Sprouts Hash with Poached Eggs

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Oct 27, 12 p.m.

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