

**Tallahassee**

**3521 Thomasville Rd, Tallahassee FL, 32309-7134**

**(850) 893-3480**

To make a reservation for a class, please visit [publix.com/cookingschools](http://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
		<b>1</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff	<b>2</b> <b>"MEAT" the Substitute</b> 6 p.m. (H) Aprons Staff	<b>3</b> <b>Join us for our Complimentary OPEN HOUSE!!!</b> 5 p.m. (D) Aprons Staff	<b>4</b> <b>Couples Cooking: World Tour of Soups</b> 6 p.m. (H) Aprons Staff	<b>5</b> <b>Private Classes</b> 6:30 p.m. (D) Aprons Staff
<b>6</b>	<b>7</b> <b>Kitchen Fundamentals: Herbs &amp; Spices</b> 6 p.m. (H) Aprons Staff	<b>8</b> <b>Kitchen Fundamentals: Sous Vide &amp; Pressure Cooker</b> 6 p.m. (H) Aprons Staff	<b>9</b> <b>Couples Cooking: Octoberfest</b> 6 p.m. (H) Aprons Staff	<b>10</b> <b>Chinese Take Out</b> 6 p.m. (H) Aprons Staff	<b>11</b> <b>Low Country Favorites</b> 6 p.m. (H) Aprons Staff	<b>12</b> <b>VIP Food &amp; Wine Experience - Spain!</b> 6 p.m. (D) Aprons Staff  <b>Spanish Wine Country (2-course) Dinner</b> 7 p.m. (D) Aprons Staff
<b>13</b>	<b>14</b> <b>Couples Cooking: World Tour of Soups</b> 6 p.m. (H) Aprons Staff	<b>15</b> <b>Basics of Culinary - Part 1 (3-day series) 1/3</b> 10 a.m. (H) Aprons Staff  <b>Basics of Culinary - Part 1 (3-day series) 1/3</b> 6 p.m. (H) Aprons Staff	<b>16</b> <b>Private Classes</b> 6 p.m. (D) Aprons Staff	<b>17</b> <b>Private Classes</b> 6:30 p.m. (D) Aprons Staff	<b>18</b> <b>Private Classes</b> 12 p.m. (D) Aprons Staff  <b>Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall)</b> 6:30 p.m. (D) Aprons Staff	<b>19</b> <b>Kitchen Fundamentals: 2-Day Baking Series 1/2</b> 10 a.m. (H) Aprons Staff  <b>Cooking with Wine</b> 6:30 p.m. (D) Aprons Staff
<b>20</b> <b>Kitchen Fundamentals: 2-Day Baking Series 2/2</b> 10 a.m. (H) Aprons Staff	<b>21</b> <b>"MEAT" the Substitute</b> 6 p.m. (H) Aprons Staff	<b>22</b> <b>Basics of Culinary - Part 1 (3-day series) 2/3</b> 10 a.m. (H) Aprons Staff  <b>Basics of Culinary - Part 1 (3-day series) 2/3</b> 6 p.m. (H) Aprons Staff	<b>23</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff	<b>24</b> <b>Cold Weather Comfort Food</b> 6 p.m. (H) Aprons Staff	<b>25</b> <b>Private Classes</b> 5 p.m. (D) Aprons Staff  <b>Kitchen Fundamentals: Herbs &amp; Spices</b> 6 p.m. (H) Aprons Staff	<b>26</b> <b>Curries of the World</b> 6:30 p.m. (D) Aprons Staff

<p><b>27</b>  <b>Sunday Jazz Fall Brunch</b>  12 p.m. (D)  Aprons Staff</p>	<p><b>28</b>  <b>Sushi 101</b>  6 p.m. (H)  Aprons Staff</p>	<p><b>29</b>  <b>Basics of Culinary - Part 1 (3-day series) 3/3</b>  10 a.m. (H)  Aprons Staff</p> <p><b>Basics of Culinary - Part 1 (3-day series) 3/3</b>  6 p.m. (H)  Aprons Staff</p>	<p><b>30</b>  <b>Kitchen Fundamentals: Sous Vide &amp; Pressure Cooker</b>  6 p.m. (H)  Aprons Staff</p>	<p><b>31</b>  <b>Couples Cooking: Oktoberfest</b>  6 p.m. (H)  Aprons Staff</p>		
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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.