



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.

November, 2019

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 Private Classes 8 a.m. (D) Aprons Staff	2
3	4 Sushi 101 6 p.m. (H) Aprons Staff	5 Couples Cooking: Fall Flavors 6 p.m. (H) Aprons Staff	6	7 Kitchen Fundamentals: Herbs & Spices 6 p.m. (H) Aprons Staff	8 Private Classes 6:30 p.m. (D) Aprons Staff	9 Big & Little Chef: Thanksgiving 10 a.m. (K) Aprons Staff
10	11	12 Private Classes 2 p.m. (D) Aprons Staff	13	14 Private Classes 11 a.m. (D) Aprons Staff Private Classes 6:30 p.m. (D) Aprons Staff	15 Holiday Entertaining with Applegate Farms & Chef Jason Clarke 6:30 p.m. (D) Clarke	16 Private Classes 12 p.m. (D) Aprons Staff Steakhouses Around the World 6:30 p.m. (D) Aprons Staff
17 Private Classes 12 p.m. (D) Aprons Staff	18 Big & Little Chef: Thanksgiving 6 p.m. (K) Aprons Staff	19 Creative Cookies 6 p.m. (H) Aprons Staff	20 Private Classes 6 p.m. (D) Aprons Staff	21 Private Classes 4:30 p.m. (D) Aprons Staff	22 Private Classes 11:30 a.m. (D) Aprons Staff	23 Couples Cooking: Thanksgiving Day Sides 10 a.m. (H) Aprons Staff

<p>24</p>	<p>25 Couples Cooking: Fall Flavors 6 p.m. (H) Aprons Staff</p>	<p>26 "MEAT" the Substitute 6 p.m. (H) Aprons Staff</p>	<p>27 Big & Little Chef: Turkey Day Desserts 2 p.m. (K) Aprons Staff</p> <p>Big & Little Chef: Turkey Day Desserts 2 p.m. (K) Aprons Staff</p>	<p>28</p>	<p>29 Gingerbread Houses 10 a.m. (K) Aprons Staff</p> <p>Gingerbread Houses 2 p.m. (K) Aprons Staff</p> <p>Private Classes 5 p.m. (D)</p>	<p>30 Gingerbread Houses 10 a.m. (K) Aprons Staff</p>
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Class dates, times, pricing and menu are subject to change. Please visit publix.com/cookingschools for the latest class updates.



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• Cooking Techniques

Kitchen Fundamentals: Herbs & Spices

Description - (H) Learn the basics of successfully incorporating herbs and spices into your cooking.

Menu - Roasted Garlic & Herb Hummus with Sweet Pepper Relish & Sesame-Cumin Lavosh
Chicken Tortilla Soup with Spiced Crema
Shrimp Tikka Masala with Jasmine Rice
BBQ Lamb Chops with Pistachio-Mint Pesto

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Nov 7, 6 p.m.

• Kids Topics

Big & Little Chef: Thanksgiving

Description - (K) Holiday meals bring families together. Learn how to efficiently prepare one of the most important meals of the year with SUCCESS not stress.

Menu - Oven Roasted Turkey
Stuffing and Gravy
Mashed Potatoes
Cranberry Sauce
Green Bean Casserole
Pumpkin Pie

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Nov 9, 10 a.m.

Date and Time - Nov 18, 6 p.m.

Big & Little Chef: Turkey Day Desserts

Description - (K) Finish this year's holiday meal with some home-made desserts. Work along with our Chefs to create 3 different items to take home to enjoy with friends and family.

Menu - Pumpkin Pie Crunch
Cranberry-Walnut Tart
Chocolate Cream Pie
Home Made Pie Dough

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Nov 27, 27, 2 p.m.

Gingerbread Houses

Description - (K) Forgo the mess at home, and bring the family here! This class allows you and your children (up to three kids) to decorate your own gingerbread house. One adult is required for each family group; children should be at least 4 years old.

Menu - We'll provide the materials, you bring your creativity and holiday spirit!

Cost - \$60.00

Instructor(s) - Aprons Staff

Date and Time - Nov 29, 30, 10 a.m.

Date and Time - Nov 29, 2 p.m.

● Pairing Topics

Holiday Entertaining with Applegate Farms & Chef Jason Clarke

Description - (D) The Mission for Applegate Farms is clear "Changing the Meat We Eat"That says it all!!!! Jason Clarke the Resident Culinologist at Applegate Farms will guide you through an interesting evening of foods and hand selected brews.

Menu - Crispy Genoa Chips with Herbs & Goat Cheese Dip Shrimp Arroz Caldo with Crispy Prosciutto Seared Prosciutto Wrapped Scallops with Blood Orange Beurre Blanc & Garlicky Wilted Watercress Roasted Beef Tenderloin, stuffed with Bacon, Sautéed Shallots, & Fresh Herbs with Chickpeas & Swiss Chard Salad with Green Harissa Sauce Baklava with Candied Bacon & Pistachio Crumble

Cost - \$50.00

Instructor(s) - Clarke

Date and Time - Nov 15, 6:30 p.m.

Steakhouses Around the World

Description - (D) A classic steakhouse meal is a meal that becomes hard to forget. Our Chefs are going to recreate some truly classic dishes made famous from around the world. These food and wine pairings are going to be amazing.

Menu - Mushroom & Gruyere Tart Wilted Spinach Salad with Warm Bacon Dressing NY Strip Steak with Smoky Bacon Slow Roasted Prime Rib with Horseradish Chantilly Cream Almond Tuile with Key Lime Sorbet

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Nov 16, 6:30 p.m.

• Special Topics

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 - Nov 1, 8 a.m.

Date and Time - Nov 8, 14, 6:30 p.m.

Date and Time - Nov 12, 2 p.m.

Date and Time - Nov 14, 11 a.m.

Date and Time - Nov 16, 17, 12 p.m.

Date and Time - Nov 20, 6 p.m.

Date and Time - Nov 21, 4:30 p.m.

Date and Time - Nov 22, 11:30 a.m.

Date and Time - Nov 29, 5 p.m.

Sushi 101

Description - (H) Discover sushi - without the raw fish. Learn the basics of making perfectly seasoned sushi rice, forming sushi rolls and nigiri using all the classic sushi ingredients like nori, wasabi, sushi rice, and pickled ginger.

Menu - Classic Sushi Rice California Roll Philadelphia Inside-Out Roll Tempura Shrimp and Asparagus Roll with Toasted Sesame Seeds Spicy Crab Hand Roll; Smoked Salmon Nigiri

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Nov 4, 6 p.m.

Couples Cooking: Fall Flavors

Description - (H) Bring along that someone special and learn how to bring the magical comfort of fall cooking to your kitchen.

Menu - Curried Butternut and Apple Bisque Brown Butter-Sage Gnocchi with Ham and Gruyere Cider-Brined Pork Tenderloin with Roasted Parsnips, Pears, and Fingerling Potatoes Pumpkin Cheesecake with Brown Sugar-Pecan Topping

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Nov 5, 25, 6 p.m.

Creative Cookies

Description - (H) Bring your sweet tooth and let us show you how to bake some of our favorite 'out of the box' holiday cookie recipes.

Menu - Caramel Apple Crisp Cookie Cups Key Lime Sandwich Cookies Caramel-Pretzel Chocolate Chip Cookies Baklava Wedges Chocolate Waffle Cookies with Mint-Chocolate Ganache

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Nov 19, 6 p.m.

Couples Cooking: Thanksgiving Day Sides

Description - (H) In this class, we'll show you how to make your Thanksgiving dinner shine with these sure-to-please side dishes.

Menu - Haricot Verts with Caramelized Onions and Almonds Charred Brussels Sprouts with White Beans And Pecorino Butternut Squash Casserole with Leeks, Prosciutto, and Thyme Parmesan Bread Pudding with Broccoli Rabe and Pancetta Molasses-Brined Turkey Breast

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Nov 23, 10 a.m.

"MEAT" the Substitute

Description - (H) With all the new products available let's revisit some classic meat focused dishes with the vegetarian substitute.

Menu - Grilled Brats with Beer Braised Onions Jack Fruit BBQ Sandwiches Burgers and Sweet Potato Fries Coconut Milk Shakes.

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Nov 26, 6 p.m.

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