



**Orlando - Dr. Phillips**  
**7524 Dr Phillips Blvd, Orlando FL, 32819-5148**  
**(407) 226-9796**

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

## September, 2017

(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>Not Your Typical Salads</b> 10 a.m. (H) Aprons Staff <b>Rub-A-Dub-Dub</b> 6:30 p.m. (D) Aprons Staff
<b>3</b>	<b>4</b>	<b>5</b> <b>Basic Knife Skills</b> 6 p.m. (H) Aprons Staff <b>Chef's Table How Can I Cook That?: Seafood</b> 6:30 p.m. (D) Aprons Staff	<b>6</b> <b>Caramel Creations</b> 6 p.m. (H) Aprons Staff	<b>7</b> <b>Weeknight Global Gourmet</b> 6 p.m. (H) Aprons Staff	<b>8</b>	<b>9</b> <b>Private Classes</b> 5 p.m. (D) Aprons Staff
<b>10</b>	<b>11</b> <b>The Basics of Culinary 4/6</b> 10 a.m. (H) Aprons Staff <b>The Basics of Culinary 4/6</b> 6 p.m. (H) Aprons Staff	<b>12</b>	<b>13</b>	<b>14</b> <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>15</b> <b>Île-de-France</b> 6:30 p.m. (D) Aprons Staff	<b>16</b> <b>Southern Basics 1/3</b> 10 a.m. (H) Aprons Staff <b>Couples Cooking: Latin Sizzle</b> 6 p.m. (H) Aprons Staff
<b>17</b>	<b>18</b> <b>The Basics of Culinary 5/6</b> 10 a.m. (H) Aprons Staff <b>The Basics of Culinary 5/6</b> 6 p.m. (H) Aprons Staff	<b>19</b> <b>Summer &amp; Spice</b> 6 p.m. (H) Aprons Staff	<b>20</b> <b>Game Night Go-To's</b> 6 p.m. (H) Aprons Staff	<b>21</b> <b>Couples Cooking: An App for That!</b> 6 p.m. (H) Aprons Staff	<b>22</b>	<b>23</b> <b>Southern Basics 2/3</b> 10 a.m. (H) Aprons Staff <b>Hey! Stuff Happens.</b> 6:30 p.m. (D) Aprons Staff

<p><b>24</b>  <b>New Orleans Jazz Brunch</b>  10:30 a.m. (D)  Aprons Staff</p> <p><b>New Orleans Jazz Brunch</b>  1 p.m. (D)  Aprons Staff</p>	<p><b>25</b>  <b>The Basics of Culinary 6/6</b>  10 a.m. (H)  Aprons Staff</p> <p><b>The Basics of Culinary 6/6</b>  6 p.m. (H)  Aprons Staff</p>	<p><b>26</b>  <b>Weeknight Global Gourmet</b>  6 p.m. (H)  Aprons Staff</p>	<p><b>27</b>  <b>Love Me Tender</b>  6 p.m. (H)  Aprons Staff</p>	<p><b>28</b>  <b>Private Classes</b>  11 a.m. (D)  Aprons Staff</p> <p><b>An Italian Affair with Ruffino Wines</b>  6:30 p.m. (D)  Aprons Staff</p>	<p><b>29</b>  <b>Affordable, Drinkable, Diamonds with Red Diamond Winemaker Laura Sorge</b>  6:30 p.m. (D)  Sorge</p>	<p><b>30</b>  <b>Southern Basics 3/3</b>  10 a.m. (H)  Aprons Staff</p> <p><b>Wine and Dine in Big Sur</b>  6:30 p.m. (D)  Aprons Staff</p>
--	---	---	---	---	---	---

Class dates, times, pricing and menu are subject to change. Please visit [publix.com/cookingschools](http://publix.com/cookingschools) for the latest class updates.