



WILLIAMS-SONOMA

COOKING SCHOOL

Chicago: July 2014

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|--|--|---|---|---|--|--|
| | | 1 | 2 Cooking with Herbs 2:00pm–4:00pm Learn to Cook Series: Summer Sautéing & Grilling 6:30pm–9:30pm | 3 Chilled Summer Soups 1:30pm–3:30pm Culinary Classics: Gourmet Burgers 6:30pm–8:30pm | 4 No Class! | 5 Kids' Cooking Class: Cooking for the Family 12:00pm–2:00pm Date Night Cooking: Oaxaca 6:00pm–9:00pm |
| 6 Bloody Marys & Brunch 10:00am–1:00pm Kids' Summer Treats: Fruit Smoothies & Milkshakes 4:00pm–5:00pm | 7 | 8 | 9 Make & Take: Summer Salads 2:00pm–4:00pm Cookbook Club: Grill to Perfection 6:30pm–8:30pm 6:00–8:00 pm | 10 Essential Knife Skills (Beginners) 2:00pm–4:00pm Culinary Classics: Lobster Three Ways 6:30pm–9:30pm | 11 Classic Piecrusts: Pâte Brisée, Pâte Sucrée and Pâte Sablée 2:00pm–4:00pm Date Night Cooking: Venice 6:30pm–9:30pm | 12 A Trip to the Farmers' Market: Vegetarian Cooking 9:00 am*–2:00 pm *Those who choose not to come to the market can join the class at the store at 10:00 am. |
| 13 Cooking around the World: The Deep South 10:00am–2:00pm Kids' Summer Treats: Gelato & Waffle Cones 4:00pm–5:00pm | 14 | 15 | 16 Focaccia 2:00pm–3:30pm Culinary Classics: The Ultimate Grilled Steak (with Steakhouse Sides) 6:30pm–8:30pm | 17 Seasonal Superfood Meals 1:30pm–3:30pm Culinary Classics: Fish Tacos, Slaws, Salsas & Margaritas 6:30pm–8:30pm | 18 Perfect Pesto & Pistou 2:00pm–3:30pm Girls' Night Out: Nachos & Margaritas 6:30pm–8:30pm | 19 Cooking around the World: Italy 10:00am–2:00pm |
| 20 Essentials of Baking and Pastry (Beginners) 10:00am–2:00pm Kids' Summer Treats: Popsicles & Slushies 4:00pm–5:00pm | 21 Williams-Sonoma Summer Cooking Camp Day 1: All about Kitchen Tools & Kitchen Safety Stage 1 10:00pm–3:00pm | 22 Williams-Sonoma Summer Cooking Camp Day 2: All about Fruits, Vegetables & Herbs Stage 1 10:00pm–3:00pm | 23 Williams-Sonoma Summer Cooking Camp Day 3: All about Seafood & Spices Stage 1 10:00pm–3:00pm Culinary Classics: Heirloom Tomato Soup, Cold & Hot 6:30pm–8:30pm | 24 Williams-Sonoma Summer Cooking Camp Day 4: All about Meat, Grains & Dairy Stage 1 10:00pm–3:00pm Culinary Classics: Brats & Chicago Craft Beer Tasting 6:30pm–8:30pm | 25 Williams-Sonoma Summer Cooking Camp Day 5: All about Baking, Desserts and Chocolate Stage 1 10:00pm–3:00pm Culinary Classics: Grilled Pizzas & Summer Salad Tasting 6:30pm–8:30pm | 26 Pizza, Pasta & the Perfect Tomato Sauce 10:00 am–1:00pm Girls' Night Out: Girls at the Grill & Summer Punch 6:00pm–8:00pm |
| 27 Essentials of Baking and Pastry (Intermediate) 10:00am–2:00pm Kids' Summer Treats: Fruit Smoothies & Milkshakes 4:00pm–5:00pm | 28 Williams-Sonoma Summer Cooking Camp Day 1: All about Kitchen Tools & Kitchen Safety Stage 2 10:00pm–3:00pm | 29 Williams-Sonoma Summer Cooking Camp Day 2: All about Fruits, Vegetables & Herbs Stage 2 10:00pm–3:00pm | 30 Williams-Sonoma Summer Cooking Camp Day 3: All about Seafood & Spices Stage 2 10:00pm–3:00pm Culinary Classics: Oysters (Grilled & Raw) 6:30pm–8:30pm | 31 Williams-Sonoma Summer Cooking Camp Day 4: All about Meat, Grains & Dairy Stage 2 10:00pm–3:00pm Culinary Classics: Summer Picnic Party 6:30pm–8:30pm | | |

CANCELLATION POLICY

Reservations canceled 3 days or more prior to the class date, we will be happy to offer a full refund with proof of purchase or exchange for another class, providing space is available. Credits for another cooking class must be used within 12 months of date of issue.

Reservations canceled within 3 days prior to the class are non-refundable and not exchangeable. However, if you would like to send someone in your place, contact the cooking school to do so.