



Bayview School of Cooking

Winter Brochure ~ December 2017 and January and February 2018 ~ Call to Register ~ (360) 754-1448

November and December Holiday Classes:

Wednesday, November 29th, 6:00-8:30 pm

Hands-On Holiday Cookies with Lee Ann

Thursday, November 30th, 6:00-8:30 pm

Hands-On Lefse and Kransekage Cookies

Monday, December 4th, 6:00-8:30 pm

Winter Sweets with Le' Saric

Tuesday, December 5th, 6:00-8:30 pm

MaryKate's Holiday Desserts

Wednesday, December 6th, 6:00-9:00 pm

Mitra's Favorite Festive Appetizers

Thursday, December 7th, 6:00-8:30 pm

Make Your Own Chocolates with BrasoCocoa!

Monday, December 11th, 6:00-8:30 pm

A Mexican Christmas



Saturday, December 9th 11:00 am-3:00 pm

Taste the Holiday Spirit!

Our Annual Free Culinary Event at Bayview

- * Lots of specialty food and drink samples throughout the entire store
- * **Mini Culinary Seminars in the BSC Kitchen**
- * Recipes for quick, easy and delicious appetizers and desserts
- * Latest in kitchen tools, gadgets and accessories
- * Gift ideas for the food & wine lovers and cooks in your life
- * Caroling throughout the store with Olympia High School's Chamber Choir

Treat yourself to this holiday event featuring festive "pantry" dishes requiring little time and effort. BSC assistants and Bayview staff offer creative entertaining ideas to eat, drink and be merry this holiday season!



Tuesday, January 30th, 6:00-8:30 pm

A Special Evening with Nancy Leson

Nancy Leson, *Food for Thought* co-host on KNKX, cooking instructor, former Seattle Times restaurant critic and food columnist

You've heard her on the radio, now meet her in person!

Nancy Leson is an award-winning food writer, radio personality, cooking instructor and public speaker. For nearly two decades, readers embraced her as the longtime restaurant critic and food columnist for The Seattle Times. These days you'll find her conjuring recipes and rejoinders as co-host of *Food for Thought* on NPR-affiliate KNKX, and teaching the fine art of having fun in the kitchen at cooking schools throughout the area. Join us in the BSC kitchen as Nancy shares her Italian-style menu of **Rosemary Tapanade Rolls, Warm Spinach Salad with Prosciutto, Eggplant Parmigiana with Homemade Tomato Sauce, and Yes-You-Can-Make Tiramisu**. This will be a memorable event you won't want to miss! Complementary wine pairing.



Saturday, January 20th, 6:00-8:30 pm

A Spanish Dinner with Salida Winery

Doug McCrea, winemaker
Paula Liechty and Leanne Willard,
your chefs for the evening

Veteran Washington winemaker Doug McCrea, inspired by his New Orleans roots, launched Salida in 2006, producing his first Tempranillo. Salida means "to exit," a metaphor for harvest when the grapes leave the vineyards to be transformed into wine. Join Doug when he visits BSC to talk about his winery and the beautiful Spanish-style wines it produces. Paula and Leanne cook up a Spanish menu beginning with **Gambas al Ajillo**, Spanish Garlic Shrimp matched with *Albarino*, and a **Vegetable Tortilla Espanola with Endive, Radicchio and Arugula Salad** that's paired with the *Tempranillo*. **Smoky Spanish Albondigas** (meatball) **Soup** goes perfectly with *Salida's Malbec*, and the main dish of **Chicken and Chorizo Paella** is lovely with their *Fuego Sagrado*. For the grand finale, **Gateau Basque with Red Wine Cherries** is teamed with *Salida's Graciano*, an apt ending for a memorable evening!



Saturday, February 17th, 6:00-8:30 pm

A Cozy Winter Dinner with Bogle Vineyards

Ronnie Gedatus, Bogle Representative

Barb Agee and Leanne Willard, your chefs for the evening

The Bogle family has been farming since the mid-1800's, but it wasn't until 1968 that the father and son team of Warren and Chris planted their first 20 acres of wine grapes in Clarksburg, California. Today Bogle Vineyards farms over 1,500 acres of wine grapes and the success of Bogle over the years is rooted in one thing, the day-to-day involvement of the Bogle family. Join Bogle Winery representative Ronnie Gedatus to learn about their wines and taste five of their best paired with a wintery menu presented by Barb and Leanne. Start with **Shrimp and Boston Lettuce Salad with Garlic and Mint Dressing** matched with *Bogle Sauvignon Blanc*, and **Butternut Squash Soup with Roasted Fennel and Pecans**, served with *Bogle Pinot Noir*. An appetizer course of **Lamb Phyllo Triangles** is perfect with the *Bogle Essential Red* and **Beef Bourguignon with Buttered Egg Noodles** is complemented by their *Cabernet Sauvignon*. For dessert, **Pear Galette with Whipped Cream and Zinfandel Sauce** pairs beautifully with *Bogle Zinfandel*.



Winter 2017-18
BSC is Featuring
Bogle Wines

Questions? See details inside, go online at www.BayviewSchoolOfCooking.com or call (360) 754-1448



November 2017

Call (360) 754-1448 to register

Wednesday, November 29th, 6:00-8:30 pm

Hands-On Holiday Cookies with Lee Ann

Lee Ann Ufford

Make the perfect holiday cookie gift with an evening of hands-on baking with Lee Ann! Her make-ahead array includes two classics, easy favorite **Peanut Butter Creams**, chocolate-topped squares that taste like the popular candy cup and **Crisp Spiced Pecans**. There will be rolled-out and cut cookies too, including luscious, buttery **Pecan Shortbread** and **German Zimtsterne Stars**, fragrant with warm holiday spices. For all the chocoholics on your list, **Chocolate and Hazelnut Thumbprint Cookies** with a rich chocolate center and hazelnut accent are just the thing! All perfect for gift giving, but be sure to save some to treat yourself! \$60

Thursday, November 30th, 6:00-8:30 pm

Hands-On Lefse and Kransekage Cookies

Carla Schultz-Parks

Carla is of Nordic heritage and has been making **Lefse**, the delicious potato flatbread from Norway, for many years. She's also an expert baker of Danish **Kransekage**, the impressive crisp-on-the outside, chewy-on-the-inside concentric circle almond meringue cake. She'll give you step-by-step instruction on how to make these Scandinavian treats yourself. With the holidays on our doorstep, she'll also demonstrate how you can turn the Kransekage into scrumptious cookies to give as gifts. You'll take some of each home and taste both in class with a cup of tea. Gain the confidence to master these two seasonal favorites at home! \$60



Registration Policies

Payments. Payment will be required at time of registration. Payment may be made (M-F; 9 am-3 pm) by phone (360) 754-1448 or in person at Stormans, Inc. located at 1932 East 4th Ave., Olympia, WA 98506.

Class Location. Classes take place at the Bayview School of Cooking demonstration kitchen on the second floor mezzanine of Bayview Thriftway, located downtown: 516 West 4th Ave., Olympia, WA 98502

Bring Your ID. Some of the classes feature food with a sample wine or beer pairing to assist you with selections for your own entertaining. Servings are meant to be samples only and are restricted by law. Verification of age may be required for beverage service.

Menus. Unless the event is noted as a "Dinner," standard class portions are intended to be sample-sized, not full servings. Menu choices are sometimes subject to change due to unforeseen circumstances.

Cancellations. If BSC cancels a class for any reason you'll be contacted by phone and receive a full refund. If you must cancel a class, please notify us at least four days in advance for a full refund. Cancellations of less than four days will be given 50% credit toward another class. No credit given without pre-cancellation. However, a reservation is transferable to another attendee.



December 2017

Call (360) 754-1448 to register



Saturday, December 2nd

BSC Kids Culinary Arts Program

Ages 5 to 8; 9:00-11:30 am

Ages 9 to 13; 1:00-3:30 pm

(See details on the insert!)

Monday, December 4th, 6:00-8:30 pm

Winter Sweets with Le' Saric

Lisa and Eric Lengstorf, owners of Le' Saric Sweets Wanting to do what they loved, the Lengstorf's started their gourmet caramel business in 2008 and it has grown and thrived since then! Join them when they visit BSC to demonstrate how easy it is to make unique and scrumptious winter sweets. Try their **Sugar Cookie Snowballs**, which is everything you love about a sugar cookie in truffle form, **Melted Snowboys and Snowgirls White Chocolate Bark**, a fun-to-make bark that is super cute, creamy and delicious, **Dirty Snowballs**, an irresistible crispy peanut butter ball dipped in chocolate, and **Toffee with a Twist**, a childhood favorite made with graham crackers, as easy to make as it is to eat! Complementary wine pairing. \$50

Tuesday, December 5th, 6:00-8:30 pm

MaryKate's Holiday Desserts

MaryKate Perry, MaryCake Blog
MaryKate knows desserts! She has four festive and seasonal offerings that you'll certainly want to make for your friends and family during the holidays. Learn the secrets to her gorgeously pink **Pomegranate Gelato**, and her **Cranberry-Lime Pie**, a delightful riff on the Key Lime favorite. Swoon-worthy **Pumpkin Tiramisu with Amaretti Crumble** takes the Italian dessert to a new level, and warm **Apple Latkes** are perfect, just in time for a Hanukah celebration! Complementary wine pairing. \$50

Wednesday, December 6th, 6:00-9:00 pm

Mitra's Favorite Festive Appetizers

Mitra Mohandessi
Celebrate the season with Mitra as she shares some of her favorite appetizers for entertaining! Her list includes **Bourekia me Kolokytha**, savory phyllo pies filled with winter squash, fennel, feta and mizithra cheese, a gift from the Greek Isles, **Tortillas de Alcachofas**, Andalusian-style artichokes, potatoes, onions and eggs baked in small cups, **Dolmeh**, tangy grape leaves filled with Arborio rice, currants, pine nuts and fragrant herbs, which adorns any Middle Eastern celebration table, **Mirza Ghasemi**, a northern Persian appetizer of roasted eggplant, tomatoes, garlic and eggs served on toasted bread, and for dessert, **Ma'amool bi Ashtah**, a Lebanese specialty of clotted cream in semolina butter cake with orange blossom water and pistachios. Mitra's favorites might become your favorites! (Please note class times.) Complementary wine pairing. \$60

Thursday, December 7th

9:00-11:00 am & repeated 1:00-3:00 pm

In the Kitchen - Whoop 'em Up for Whoopie Pies

(No registration required—see details on the insert!)

Thursday, December 7th, 6:00-8:30 pm

Make Your Own Chocolates with BrasoCocoa!

Brandon and Katie Jahner, BrasoCocoa owners and chocolatiers

Have you ever wanted to be a chocolatier? With a passion for creativity and a desire to share their love of chocolate, Brandon and his artist-wife Katie serve up the ingredients to make your own craft chocolates. The quality chocolate, professional tools, and expertise are provided to make a memorable evening with delicious results. Join us on a journey of fun, indulgence, and creativity that you won't forget as you plan, craft, and package your own holiday confectionary creations to take home and share! Share in the enchanting experience of being a real chocolatier! Complementary wine pairing. \$60

Saturday, December 9th 11:00 am-3:00 pm

Taste the Holiday Spirit! Annual Free Culinary Event at Bayview

- * Lots of specialty food and drink samples throughout the entire store
- * **Mini Culinary Seminars in the BSC Kitchen**
- * Recipes for quick, easy and delicious appetizers and desserts
- * Latest in kitchen tools, gadgets and accessories
- * Gift ideas for the food & wine lovers and cooks in your life
- * Caroling throughout the store with Olympia High School's Chamber Choir

Treat yourself to this holiday event featuring festive "pantry" dishes requiring little time and effort. BSC assistants and Bayview staff offer creative entertaining ideas to eat, drink and be merry this holiday season!

Monday, December 11th, 6:00-8:30 pm

A Mexican Christmas

Soitza Devlin

Celebrate the Christmas with Soitza as she shares favorite seasonal foods from her homeland! Her festive menu begins with **Papas Cambay con Chile de Arbol y Limo'n**, creamy little potatoes cooked to perfection with chile and lime, followed by Soitza's own **Mixed Greens Salad with Oranges, Fried Goat Cheese-Chipotle Cheese Balls and Strawberry Dressing**. Her main dish, in holiday colors of red, green and white, is **Chiles en Nogada**, mild chiles stuffed with ground pork, chicken, almonds, citron, and fruit drizzled with **Nueces de Castilla**, a pecan cream sauce, and sprinkled with pomegranate seeds. Finish up with **Ponche Navideno**, a Mexican hot drink made with hibiscus, apples, pecans, cinnamon sticks, guava, sugar cane and rum! Experience the season Mexican style! Complementary wine pairing. \$50

What should you give the Foodie in your life? How about a BSC

Gift Certificate! You decide

the amount, we package up a certificate

and you shine as the best Santa EVER!

Call (360) 754-1448 for details!





Bayview School of Cooking Winter 2017-18 Schedule ~ Call (360) 754-1448 for reservations

November/December 2017 BSC Class Schedule

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		November 29 Hands-On Holiday Cookies with Lee Ann Lee Ann Ufford 6:00-8:30 pm ~ \$60	November 30 Hands-On Lefse and Kranskeage Cookies Carla Schultz-Parks 6:00-8:30 pm ~ \$60	December 1	December 2 BSC Kids Culinary Arts Irene Schade Ages 5-8 Breakfast with Santa's Reindeer 9-11:30 am ~ \$30 Ages 9-13 A Morning Feast with Santa's Reindeer 1-3:30 pm ~ \$35
4 Winter Sweets with Le' Saric Lisa and Eric Lengstorf 6:00-8:30 pm ~ \$50	5 MaryKate's Holiday Desserts MaryKate Perry 6:00-8:30 pm ~ \$50	6 Mitra's Favorite Festive Appetizers Mitra Mohandessi 6:00-9:00 pm ~ \$60 <i>(please note time)</i>	7 In the Kitchen! with Barb Agee Whoop 'em Up for Whoopie Pies 9-11:00 am & repeated 1-3:00 pm ~ FREE Make Your Own Chocolates with BrasoCocoa! Brandon and Katie Jahner 6:00-8:30 pm ~ \$60	8	9 Taste the Holiday Spirit! Annual Free Culinary Event at Bayview 11:00 am-3:00 pm FREE
11 A Mexican Christmas Soitza Devlin 6:00-8:30 pm ~ \$50	12	13	14	15	16

December 17th - 31st: Enjoy the Holidays!

January 2018 BSC Class Schedule

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4 In the Kitchen! with Barb Agee Bountiful Asian Bowls 9-11:00 am & repeated 1-3:00 pm ~ FREE	5	6 BSC Kids Culinary Arts Samantha Newbanks Ages 5-8 Pizza Perfection 9-11:30 am ~ \$30 Ages 9-13 It's a Pizza Party! 1-3:30 pm ~ \$35
8	9	10	11 Hands-On Pizza Making Leanne Willard, BSC Director 6:00-8:30 pm ~ \$60	12	13
15	16 Exploring Korean Cuisine Chef Toby Kim 6:00-8:30 pm ~ \$60	17	18	19	20 A Spanish Dinner with Salida Winery Doug McCrea, winemaker Paula Liechty & Leanne Willard 6:00-8:30 pm ~ \$75 per person
22	23 Cast Iron Classics Chef Rich Rau 6:00-8:30 pm ~ \$60	24	25 Warm Food for a Cold Winter Night Lee Ann Ufford 6:00-8:30 pm ~ \$50	26	27
29 A Simply Divine Valentine's Day Menu Irene Schade and Julie Schade Murray 6:00-8:30 pm ~ \$50	30 A Special Evening with Nancy Leson Nancy Leson 6:00-8:30 pm ~ \$60	31 Beau Legs Favorites Chef Jermaine Harris 6:00-8:30 pm ~ \$60			

February 2018 BSC Class Schedule

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 In the Kitchen! with Barb Agee Paella Party! 9-11:00 am & repeated 1-3:00 pm ~ FREE Winter Salads MaryKate Perry, MaryCoke Blog 6:00-8:30 pm ~ \$50	2	3 BSC Kids Culinary Arts Samantha Newbanks Ages 5-8 Around the World for Valentine's Day! 9-11:30 am ~ \$30 Ages 9-13 An International Valentine's Day Menu 1-3:30 pm ~ \$35
5 Discovering the Mysteries of Thai Cooking Pranee Kruhasanit Halverson 6:00-8:30 pm ~ \$60	6 A Renaissance Repast Caroline Willard 6:00-8:30 pm ~ \$50	7	8 Make Your Own Valentine Chocolates! Brandon and Katie Jahner 6:00-8:30 pm ~ \$60	9	10
12	13	14	15 Bread and Curry- An Evening in India Mitra Mohandessi 6:00-9:00 pm ~ \$60 <i>(please note time)</i>	16	17 A Cozy Winter Dinner with Bogle Vineyards Ronnie Gedatus, Bogle Rep Barb Agee and Leanne Willard 6:00-8:30 pm ~ \$75 per person
19	20	21 Hands-On Sushi Chef Toby Kim 6:00-8:30 pm ~ \$65	22	23 The 6th Annual Olympia's Next Top Chef 6:00-9:00 pm ~ \$60	24 <i>(please note time)</i>
26	27	28 Hands-On Timpano Lee Ann Ufford 6:00-8:30 pm ~ \$50			

"If you really want to make a friend, go to someone's house and eat with him...the people who give you their food give you their heart."
-Cesar Chavez



I think that the only reason I started cooking was because I loved to entertain. When I was little, I'd look through our Betty Crocker Children's Cookbook and find fun "recipes" like a scoop of cottage cheese with

maraschino cherries and other goodies that created a face. I thought how much my neighborhood friends would like to come over and find that in front of them on their plate, so I invited them over. For me, it was all about making people happy with food. When I was older, I wasn't particularly interested in cooking until I made chicken cacciatore for some classmates, until I made crab soufflé for my boyfriend, until I made Dutch Baby Pancakes for my roommates, until I made enchiladas for my future in-laws. Ah, I thought, this makes people really happy! When I got married, we started having friends and family over for dinner every other week, and that was that.

Yes, 'tis the season for making those we love feel happy with food, be it Hanukah, Christmas, Kwanzaa, New Year's, Valentine's Day or just a winter birthday. It's the time when many of us want to get in the kitchen and create memorable meals or make edible gifts for giving. Food is such a part of the celebrations of life.

Speaking of celebrations, Taste the Holiday Spirit, Bayview Thriftway's big holiday extravaganza, is coming up on December 9th. Because BSC is located within Bayview Thriftway, we are really part of one big family. I feel so fortunate to get to work with the amazing people who keep this store going strong. There's Shelly, our amazing deli and bakery manager whose sense of style and taste has created a remarkable little store within a store. There's Jason, our meat department manager who is always willing to try and get whatever we need for a class. There's Nate, our produce manager who dashes from Ralph's to Bayview and back again, and still manages to create a gorgeous array of all the fruits and vegetables you'd ever want. There's Sabrina, our bulk department manager who is forever finding new and exciting items to try. There's Amber, our wonderful housewares manager whose artistic eye makes it a joy to peruse this department. There's Terry, our assistant store director and grocery manager whose attention to detail and humor make it fun to go to work. And then there's Carol, Bayview's store director who is everywhere at once and allows those she's managing to do what they do best. Of course, there are all the other folks who work at Bayview that make it a joy to step in the door. I feel very lucky to get to work with all of them.

I love seeing all of you who come to our classes too! Look through this brochure and find a class that captures your fancy. Have a wonderful winter and I hope to see you soon, upstairs in the BSC kitchen!

Leanne Willard
BSC Director

A BSC FREE Event!



1st Thursday of Every Month
9:00-11:00 am &
repeated 1:00-3:00 pm

*** No registration required
for any In The Kitchen session

This winter, Barb Agee, long-time instructor and assistant at BSC and veritable fountain of information, is "in the kitchen," putting her own delightful spin on this free and informative monthly event. Join Barb for new recipes, product sample tastes, and free coffee or tea, compliments of Bayview.***

December 7th

Whoop 'em Up for Whoopie Pies

It's easy to get excited about whoopie pies and you just might give a little holler when you taste Barb's sweet creations. You'll get to sample her delicious **Chocolate Whoopie Pies with Raspberry Filling** and **Carrot Cake Whoopie Pies with Orange Mascarpone in class**. At home, try her recipes for Spiced Apple and Maple Butter Whoopie Pies and Walnut Whip Whoopie Pies with Chocolate Glaze!***

January 4th

Bountiful Asian Bowls

One bowl meals are all the rage right now and Barb has great ideas about putting together some amazing Asian-style combinations. Try her flavorful **Orange-Almond Chicken and Cabbage Bowl** with sesame-ginger sauce and her **Thai Crunch Bowl** with quinoa, vegetables, peanuts and a sesame-peanut sauce. Other recipes you'll take with you are Vietnamese Noodle Bowl with Glazed Pork, with rice vermicelli, lettuce and mint, and Shrimp Thai Bowl, with rice noodles and bean sprouts.***

February 1st

Paella Party!

A grand party dish, Barb knows that paella is one of the best ways to stylishly serve dinner to a group. She'll demonstrate how to make a classic Spanish **Chicken and Chorizo Sausage Paella** and a unique **Kale and Mushroom Paella with Fried Eggs**. Take home recipes for Veggie Paella with Baked Tofu and Shortcut Shrimp Paella.***

Stay Connected with BSC!

Phone: (360) 754-1448

BayviewSchoolofCooking.com

Facebook.com/BayviewSchoolofCooking

BayviewSchoolofCookingBlog.wordpress.com

BSC Kids Culinary Arts Program



The Bayview School of Cooking's Culinary Arts Program for kids strives to provide a fun and safe environment where children can learn age-appropriate cooking skills as well as an appreciation for new and different foods.

In order to guarantee your child a seat in class, pre-registration is required.
Call (360) 754-1448 to register!

BSC Classes for 5 to 8 Year Old Cooks (9:00-11:30 am)

Saturday, December 2nd

Breakfast with Santa's Reindeer

Instructor: Irene Schade

Santa's reindeer Vixen and Blixen are doing some mixin' in the kitchen and whipping up a merry Christmas morning feast! Join Irene and her helpers as they assist you in making **Dancer, Donner, and Dasher's 3D Breakfast Casserole, Rudolph's Red Nose Cinnamon Rolls** and **Cupid's Peppermint Hot Cocoa**, which you'll be able to enjoy in class and package up to take home to give as a gift! \$30

Saturday, January 6th

Pizza Perfection

Instructor: Samantha Newbanks

Learn simple chopping skills when you join Sam and her assistants in the BSC kitchen to make the perfect pizza! You'll be cutting up ingredients for a tangy **BBQ Chicken Pizza**, a **Bacon-Garlic-Chicken Pizza**, and a **Margherita Pizza with Basil**. At the end of class, you'll enjoy your pizza with **Pineapple Party Punch**, a refreshing and sparkling treat! \$30

Saturday, February 3rd

Around the World for Valentine's Day!

Instructor: Samantha Newbanks

Celebrate Valentine's Day with a special dinner that's even more fun because it's from around the world! Sam and her helpers have a tasty menu that will impress everyone in your family. It includes cheesy **Italian Lasagne**, **Liberian Spiced Mangoes with Cloves**, and delicious, easy American **Oreo Truffles** for dessert. Sparkling grape juice will accompany your feast at the end of class. \$30

BSC Classes for 9 to 13 Year Old Cooks (1:00-3:30 pm)

Saturday, December 2nd

A Morning Feast with Santa's Reindeer

Instructor: Irene Schade

Santa's reindeer Vixen and Blixen are doing some mixin' in the kitchen and rustling up a merry Christmas breakfast! Join Irene and her assistants as they help you make **Dancer, Donner, and Dasher's 3D Breakfast Casserole, Comet's Ambrosia Salad, Rudolph's Red Nose Cinnamon Rolls** and **Cupid's Peppermint Hot Cocoa**, which you'll be able to enjoy in class and package up to take home to give as a special gift! \$35

Saturday, January 6th

It's a Pizza Party!

Instructor: Samantha Newbanks

Learn slicing, chopping, and dicing techniques when you join Sam and her assistants in the BSC kitchen to make the perfect pizza! You'll be cutting up and preparing ingredients for a tangy **BBQ Chicken Pizza**, a savory **Bacon-Garlic-Chicken Pizza**, a **Canadian Bacon and Pineapple Pizza**, and a **Margherita Pizza with Basil**. At the end of class, you'll enjoy your pizza with **Pineapple Party Punch**, a refreshing and sparkling treat! \$35

Saturday, February 3rd

An International Valentine's Day Menu

Instructor: Samantha Newbanks

Celebrate Valentine's Day with a special dinner that's even more amazing because it borrows from cuisines around the world! Sam and her assistants have a lovely menu that will be sure to impress everyone in your family. It includes cheesy **Italian Lasagne**, **Slovenian Pleteno Scre** (Braided Heart Bread), **Liberian Spiced Mangoes with Cloves**, and delicious, easy American **Oreo Truffles** for dessert. Sparkling grape juice will accompany your feast at the end of class. \$35



January 2018

Call (360) 754-1448 to register

Thursday, January 4th
9:00-11:00 am & repeated 1:00-3:00 pm

In the Kitchen

In the Kitchen - Bountiful Asian Bowls

(No registration required—see details on the insert!)

Saturday, January 6th

BSC Kids Culinary Arts Program

Ages 5 to 8; 9:00-11:30 am

Ages 9 to 13; 1:00-3:30 pm

(See details on the insert!)

Thursday, January 11th, 6:00-8:30 pm

Hands-On Pizza Making

Leanne Willard, BSC Director

Making pizza at home is easy when you know how! Leanne will offer step-by-step instruction on preparing an especially light and chewy **Long-Rise Pizza Dough** and then a **Quick Pizza Dough** that will be used to create four unique pizza combinations in class. Try the **BBQ Pork Pizza**, with barbecue sauce, smoked cheese, ground pork and yellow bell peppers, the **Shrimp and Sundried Tomato Pizza**, with fontina cheese and red onion, the **Greek Pizza**, with tomato Sauce, lamb "gyros" meat, Kalamata olives, feta and tzatziki sauce, and the **Rosemary Chicken Pizza**, with white sauce, spinach, pine nuts, and green olives. You may never order out for pizza again! Complementary wine pairing. \$60

Tuesday, January 16th, 6:00-8:30 pm

Exploring Korean Cuisine

Chef Toby Kim

Join Chef Toby for another foray into the popular world of Korean Cuisine. He'll start with one of the best-loved dishes in Korea, **Doenjang Jjigae**, a warm, fermented soy bean paste stew with shrimp, comfort food that's especially perfect for this time of year. The menu continues with several side dishes, a ubiquitous part of any Korean meal, including **Kkakdugi**, cubed radish kimchi, **Oi Muchim**, spicy cucumbers, **Kongnamul Muchim**, made with soy bean sprouts, and **Kimchi Jeon**, a bacon and kimchi pancake. The main dish is **Kongnamul Bulgogi**, paper-thin slices of well-marbled pork sautéed with Perilla leaves, bean sprouts and vegetables bathed in a spicy sauce. This famous and popular dish in Seoul is usually cooked tableside, and as an extra treat, steamed rice and additional seasonings are added to the final saucy bits to create a delicious fried rice finale. Complementary beer pairing. \$60

Saturday, January 20th, 6:00-8:30 pm

A Spanish Dinner with Salida Winery

Doug McCrea, winemaker

Paula Liechty and Leanne Willard, your chefs for the evening
Veteran Washington winemaker Doug McCrea, inspired by his New Orleans roots, launched Salida in 2006, producing his first Tempranillo. Salida means "to exit," a metaphor for harvest when the grapes leave the vineyards to be transformed into wine. Join Doug when he visits BSC to talk about his winery and the beautiful Spanish-style wines it produces. Paula and Leanne cook up a Spanish menu beginning with **Gambas al Ajillo**, Spanish Garlic Shrimp matched with **Albarino**, and a **Vegetable Tortilla Espanola with Endive, Radicchio and Arugula Salad** that's paired with the **Tempranillo**. **Smoky Spanish Albondigas** (meatball) **Soup** goes perfectly with **Salida's Malbec**, and the main dish of **Chicken and Chorizo Paella** is lovely with their **Fuego Sagrado**. For the grand finale, **Gateau Basque with Red Wine Cherries** is teamed with **Salida's Graciano**, an apt ending for a memorable evening! \$75 per person

Tuesday, January 23rd, 6:00-8:30 pm

Cast Iron Classics

Chef Rich Rau

Chef Rich is back with his cast iron skillets, this time with a menu that features dishes that long been associated with this trusty work-horse of the kitchen. His classic line-up includes a **Savory Dutch Baby**, baked up with crispy edges in the oven, a down-home **Combread with Caramelized Apples and Onions**, sassy **"Kicked-Up" Fried Chicken**, a traditional **Spanish Tortilla**, and for a sweet finish, **Skillet Winter Fruit Crumble**, served with vanilla ice cream. Learn about the versatility of this time-tested pan of yesteryear! Complementary wine pairing. \$60

Thursday, January 25th, 6:00-8:30 pm

Warm Food for a Cold Winter Night

Lee Ann Ufford

The dark, chilly nights of the new year need a little warmth! Lee Ann offers a casual, comforting menu that's perfect for entertaining or a romantic dinner for two. Using a variety of chilies and peppers she brings a gently spiced depth to some classics. For starters, Sriracha meets oyster crackers in her **Zesty Party Crackers**, and **Avocado Toasts** get a Middle Eastern hint of Aleppo pepper. Pacific Northwest ingredients complement Italian cheese and red pepper flakes in her **Apple, Walnut and Provolone Salad**. Local seafood gets a twist of Gochujang in the entrée, **Korean-Spiced Cioppino**, served over orzo, and ancho chilies add complexity to the finale, **Chocolate-Chillie-Espresso Pots de Crème**. Light the fire, open some wine and make a toast to winter! Complementary wine pairing. \$50

Monday, January 29th, 6:00-8:30 pm

A Simply Divine Valentine's Day Menu

Irene Schade and Julie Schade Murray,
Simply Divine Dinner Parties

Join mother and daughter, Irene and Julie as they share an elegant menu for Valentine's Day! They'll start with their signature **Amuse-bouche**, a surprise mini-course at the start of a meal, and then an appetizer, **Toasty Roasted Tomato Crostini**. Move on to a **Colorful Brussels Sprout-Pomegranate Salad with Honey Dijon Vinaigrette** followed by a palate cleansing **Pink Champagne Sorbet**. The pièce de résistance is **Caramelized Onion-Blue Cheese Beef Wellingtons** served with a **Winter Vegetable Trio**. Dessert, a **Chocolate Bowl filled with Berries and Amaretto Whipped Cream**, is sure to impress your dinner guests! Complementary wine pairing. \$50



Tuesday, January 30th, 6:00-8:30 pm

A Special Evening with Nancy Leson

Nancy Leson, *Food for Thought* co-host on KNKX, cooking instructor, former Seattle Times restaurant critic and food columnist.



You've heard her on the radio, now meet her in person! Nancy Leson is an award-winning food writer, radio personality, cooking instructor and public speaker. For nearly two decades, readers embraced her as the longtime restaurant critic and food columnist for The Seattle Times. These days you'll find her conjuring recipes and rejoinders as co-host for *Food for Thought* on NPR-affiliate KNKX, and teaching the fine art of having fun in the kitchen at cooking schools throughout the area. Join us in the BSC kitchen as Nancy shares her Italian-style menu of **Rosemary Tapanade Rolls**, **Warm Spinach Salad with Prosciutto**, **Eggplant Parmigiana with Homemade Tomato Sauce**, and **Yes-You-Can-Make Tiramisu**. This will be a memorable event you won't want to miss! Complementary wine pairing. \$60

Wednesday, January 31st, 6:00-8:30 pm

Beau Legs Favorites

Chef Jermaine Harris

Tucked away in the Hawks Prairie area, popular, family-owned Beau Legs Fish 'N' Chips has been serving up some wonderful, classic Cajun, Creole and soul-food specialties for the past eight years. Chef Jermaine visits BSC and shares favorites from his heritage including, steeped-in-southern-tradition **Shrimp and Crayfish Etoufee**, his amazing **Clam Chowder**, and delicate **Salmon Croquettes**. Come and see why this place has some of the best food in the Olympia area that you may not have tasted! Complementary beer pairing. \$60



Ralph's & Bayview UPCOMING EVENTS!

OlyThriftway.com ~ Facebook.com/RalphsandBayview

November

Fall Festival Holiday Open House
Saturday, November 11th; 11:00 am - 3:00 pm
at Ralph's Thriftway

Annual Frozen Turkey Bowl
Saturday, November 18th; 11:00 am - 1:00 pm
at Bayview Thriftway

December

3rd Annual Tree Lighting
Saturday, December 2nd; 5:00- 7:00 pm
at Ralph's Thriftway

Taste the Holiday Spirit
Saturday, December 9th; 11:00 am - 3:00 pm
at Bayview Thriftway

For complete information on all of our store promotions and events, go to OlyThriftway.com



February 2018

Call (360) 754-1448 to register

Thursday, February 1st

9:00-11:00 am & repeated 1:00-3:00 pm

In the Kitchen

In the Kitchen - Paella Party!

(No registration required—see details on the insert!)

Thursday, February 1st, 6:00-8:30 pm

Winter Salads

MaryKate Perry, MaryCake Blog

Join MaryKate as she shares her favorite recipes for hearty, winter salads that can either be served on their own or as part of a larger menu. You're sure to fall for her satisfying **Pan-Asian Crunch Salad with Warm Peanut Dressing** and her colorful **Mango and Forbidden Rice Salad**. A unique **Celery Root and Apple Salad with Parmesan** is a delicious start to any meal and an addictive **Butter Lettuce, Persimmon, Feta and Macadamia Nut Salad** is sure to become a regular on your table! Complementary wine pairing. \$50

Saturday, February 3rd

BSC Kids Culinary Arts Program

Ages 5 to 8; 9:00-11:30 am

Ages 9 to 13; 1:00-3:30 pm

(See details on the insert!)

Monday, February 5th, 6:00-8:30 pm

Discovering the Mysteries of Thai Cooking

Pranee Kruhasanit Halverson

Pranee, a native of Thailand, demystifies Thai cooking by helping you to understand the balance of the four primary flavors of sweet, sour, salty and spicy, a trademark of the cuisine. She'll also introduce you to Thai herbs such lemongrass, galangal and Kaffir lime and more, as well as Thai spices and Thai sauces. In this class you'll learn to make **Yum Neua**, beef mint salad with toasted rice powder, **Tom Yum Goong**, sweet and sour prawns with lemongrass and lime leaves, **Gaeng Keow Wan Gai**, green curry with Thai eggplant and basil leaf, served with **Kao Horm**, steamed jasmine rice, and **Kao New Mamuang**, coconut sticky rice and mango. Complementary wine pairing. \$60

Tuesday, February 6th, 6:00-8:30 pm

A Renaissance Repast

Caroline Willard

Spend the evening learning what it was like cooking and eating during the Renaissance as Caroline shares her authentic menu of **Honey and Sage Infused White Wine**, served as an aperitif, **Farmer's Cheese Pie with Garlic and Raisins**, **Sweet and Sour Spiced Lamb**, served with bread, **Smoked Sausages with Apples, Cinnamon and Nutmeg**, and **Wine-Poached Pears with Ginger and Dates** for dessert. She'll also discuss what foods were available to people in Renaissance times, what their favorite combinations were, what cooking techniques were used, how meals were laid out, and the general food customs of sixteenth century Europeans. Complementary wine pairing. \$50

Thursday, February 8th, 6:00-8:30 pm

Make Your Own Valentine Chocolates!

Brandon and Katie Jahner, owners of BrasoCocoa Have you ever wanted to be a chocolatier? With a passion for creativity and a desire to share their love of chocolate, Brandon and his artist-wife Katie serve up the ingredients to make your own craft chocolates. The quality chocolate, professional tools, and expertise are provided to make a memorable evening with delicious results. Join us on a journey of fun, indulgence, and creativity that you won't forget as you plan, craft, and package your own Valentine confectionary creations to take home and share with your sweetie! Share in the enchanting experience of being a real chocolatier! Complementary wine pairing. \$60

Thursday, February 15th, 6:00-9:00 pm

Bread and Curry - An Evening in India

Mitra Mohandessi

Eating homemade meals together is an integral part of Indian culture. The aroma of homemade breads, prepared for any meal of the day, summons everyone to the table. Join Mitra as she discusses the variety of Indian breads and teaches you to make **Puri**, a crispy, fried, whole wheat thin bread, paired with **Sambar Daal**, a vegetarian stew of yellow split peas simmered in aromatic spices with cauliflower and coconut pulp. She'll also demonstrate how to make **Naan**, the popular soft oven-baked leavened bread, served alongside **Doi Maach**, seasoned wok sautéed fish in a creamy yogurt, golden raisin and sweet spice curry. **Masala Chai**, a glass of steeped black tea and spices is the perfect ending to this home-style prepared evening. (Please note class times) Complementary wine pairing. \$60

Saturday, February 17th, 6:00-8:30 pm

A Cozy Winter Dinner with Bogle Vineyards

Ronnie Gedatus, Bogle Representative

Barb Agee and Leanne Willard, your chefs for the evening

The Bogle family has been farming since the mid-1800's, but it wasn't until 1968 that the father and son team of Warren and Chris planted their first 20 acres of wine grapes in Clarksburg, California. Today Bogle Vineyards farms over 1,500 acres of wine grapes and the success of Bogle over the years is rooted in one thing, the day-to-day involvement of the Bogle family. Join Bogle Winery representative Ronnie Gedatus to learn about their wines and taste five of their best paired with a wintery menu presented by Barb and Leanne. Start with **Shrimp and Boston Lettuce Salad with Garlic and Mint Dressing** matched with *Bogle Sauvignon Blanc*, and **Butternut Squash Soup with Roasted Fennel and Pecans**, served with *Bogle Pinot Noir*. An appetizer course of **Lamb Phyllo Triangles** is perfect with the *Bogle Essential Red* and **Beef Bourguignon with Buttered Egg Noodles** is complemented by their *Cabernet Sauvignon*. For dessert, **Pear Galette with Whipped Cream and Zinfandel Sauce** pairs beautifully with *Bogle Zinfandel*. \$75 per person

Wednesday, February 21st, 6:00-8:30 pm

Hands-On Sushi

Chef Toby Kim

Chef Kim grew up learning the traditions of Korean cooking from his mother and grandmother, graduated from the Seattle Culinary Academy, worked for many years at The Herbfarm Restaurant, and most recently was sous chef at the popular Seattle restaurant Poppy. This evening he visits BSC to offer expert hands-on instruction at making the perfect sushi at home. Class will begin with a warm bowl of **Miso Soup with Wakame, Tofu and Scallions**. Then you'll learn to make **Perfectly Seasoned Sushi Rice**, **Hosomaki**, spicy tuna roll, **Uramaki**, California roll, **Temaki**, vegetable hand roll, and **Sunomono**, cucumber-shrimp salad. Complementary sake pairing. \$65

Friday, February 23rd, 6:00-9:00 pm

The 6th Annual Olympia's Next Top Chef

Three student contestants from South Puget Sound Community College's Culinary Arts Program Be a judge and member of the audience at BSC's sixth annual Olympia's Next Top Chef! Watch, learn, and taste as three of SPSCC Culinary Arts Program's most talented students compete with an original entrée. As with the popular television program "Chopped," they must use five specified ingredients: **Extra Lean Ground Beef**, **Cauliflower**, **Cinnamon**, **Dried Sour Cherries** and **Castelvetrano Olives**, in addition to whatever other ingredients they'd like to use. You get to judge them on teaching style, taste, visual presentation and creativity. The winner will teach their own class at BSC in the summer. Don't miss this chance to watch Olympia's new culinary talent in action! (Please note class times) Complementary wine pairings. \$60

Wednesday, February 28th, 6:00-8:30 pm

Hands-On Timpano

Lee Ann Ufford

A **Timpano** is a show-stopping entrée, an edible "drum" and lid made of rosemary pastry, filled with fresh pasta squares and a rich, slow simmered ragu. With Lee Ann as your guide and working as a group, participants will make the pastry, assemble the drum and lid and roll the pasta. The Timpano will be served with **Insalata Mista**, with winter greens and olives, and **Buttery Garlic Bruschetta**. The evening will come to a sweet finish with a frozen **Amaretti Semifreddo**. Join Lee Ann for this "Big Night" of hands-on fun. Complementary wine pairing. \$50

BSC Icon Key

Includes Wine Sample

Includes Beer Sample

Hands-On Adult Class

Hands-On Kid Class

Guest Chef

Cookbook/Web Author

Class Field Trip

Watch the Class Time!

Give your sweetie a class for Valentine's Day!

Call (360)754-1448 for details!

