



# Bayview School of Cooking

Summer 2018 Brochure ~ June, July and August 2018 ~ Call to Register ~ (360) 754-1448



Join us this summer as we feature local establishments...

(See inside for details!)

Monday, June 18, 6:00-8:30 pm



## Peace, Love & Raw - A Hands-On Class

Nicole Heart, owner and chef, Peace, Love and Raw, Downtown Olympia & Rocket Raw at Capital Mall.

Join Nicole as she shows you how to transform organically grown plant-based whole foods into delicious and nutritious juices, smoothies, and raw food versions of classic entrees and desserts!

Wednesday, July 18<sup>th</sup>, 6:00-8:30 pm



## Southern BBQ with Beau Legs

Chef Germaine Harris, Beau Legs Restaurant, in Lacey's Hawks Prairie. Chef Germaine's Beau Legs Fish and Chips has been serving up some wonderful, classic Cajun, Creole and soul-food specialties for the past eight years. He returns to BSC to share his love of Southern barbecue on our own Sound-view deck!

Wednesday, August 8<sup>th</sup>, 6:00-8:30 pm



## Hello, Octapas Cafe!

Chef Richard Mullins, Octapas Cafe, Downtown Olympia

Join Chef Rick and share his passion for locally sourced, delicious food. His menu features Octapas Cafe favorites and some of his own personal favorites.

Friday, July 20<sup>th</sup>, 8:00 am-4:00 pm

## South Sound Artisan Food and Wine Tour

Christine Ciancetta

Join Christine as we visit local South Sound producers to learn more about the faces and places that provide us with fresh produce, dairy, meats and beverages. **All participants must be 21 years of age and tasting fees are included in the price of tour.**

This day package includes:

- Morning travel beverage
- Round trip transportation from Bayview Thriftway
- Lunch at *Our Table* in Downtown Olympia
- Stops and samples at *Tunawerth Creamery*, *Colvin Ranch*, *Helsing Junction Farm*, *Stottle Winery* and *Salish Sea Organic Liqueurs*



Saturday, June 30<sup>th</sup>, 6:00-8:30 pm

## 3 Magnets Beer Dinner

Chef Frank Magana and Dave Agee, brewer, 3 Magnets Brewing Co. and Pub House, Olympia.

The Award winning, *Three Magnets Brewing Company* was started in 2014 by Sara and Nathan Reilly and has quickly become a Pacific Northwest favorite! Join brewer Dave Agee and Pub House Chef Frank Magana for a five-course dinner paired with 3 Magnet beers. The first course is **Grape Leaf-Wrapped Basil-Crusted Chevre with Roasted Garlic Oil**, served with warm baguette paired with *Hazy Single NW Style IPA*, and the second course is **Pozole Verde**, a Mexican hominy soup, matched with a *Malty Brown Ale*. **Summer Panzanella**, with coconut oil croutons, mixed field greens, summer vegetables, and ginger-Thai basil-white balsamic vinaigrette is ideal with *Chef's Choice #2*, *Thai Basil-Ginger Coconut Water Kolsch*. The main course, **Stout-Braised Flat Iron Steak**, with **Mushroom Risotto Cake** and **Grilled Asparagus** is paired with *Juicy Double India Pale Ale*. Dessert is a **Farmhouse Ale Sabayon with Fresh Berries and Pound cake**, accompanied by *Helsing Junction Farmhouse Ale*. Don't miss this very special event!



Saturday, August 18<sup>th</sup>, 6:00-8:30 pm

## Beer and Bites on the Deck with Top Rung Brewery -

### A BSC 15-Year Anniversary Party!

Patrick LaValla, Ambassador of Beer, Top Rung Brewery, Lacey; Barb Agee and Leanne Willard, your chefs for the evening.

Top Rung Brewing is a 10-barrel production brewery located in the Hawks Prairie area of Lacey. Casey Sobol and Jason Stoltz started the brewery and are also full-time fire fighters, hence the name "Top Rung." Join Patrick LaValla, Top Rung Ambassador of Beer, and Barb & Leanne, your chefs for the evening, for a fun-filled evening celebrating Bayview School of Cooking's 15-year anniversary! It'll be a full dinner of "bites" starting with **Grilled Chili-Lime Beer Shrimp** paired with *Lacey Lager* and **Grilled Lemon Plank Salmon** matched with *Prying Irons IPA*. **Grilled Beer Cheese-Stuffed, Bacon-Wrapped Jalapenos** are accompanied by *Shift Trade IPA*, and **Beef Picadillo Sliders** are served with *Three-Sixty Red*. *My Dog Scout Stout* pairs perfectly with **Grilled Beer and Brown Sugar Wings**, while **Mini Stout Cheesecakes with Beer Caramel Sauce** served with *Russian Imperial Stout* is the amazing finish to the evening!



STERLING VINEYARDS.

This summer the Bayview School of Cooking features Sterling Vineyards Wines

Saturday, July 21<sup>st</sup>, 6:00-8:30 pm

## Sterling Vineyards Summer Wine Dinner

(See details inside)

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



# June 2018

Call (360) 754-1448 to register

Thursday, June 7<sup>th</sup>

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



In the Kitchen -

## A Sundry of Sundried Tomato Ideas!

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

Monday, June 18, 6:00-8:30 pm



## Peace, Love & Raw - A Hands-On Class

Nicole Heart, owner and chef, *Peace, Love and Raw, Olympia & Rocket Raw, Capital Mall*

Peace, Love, & Raw located in downtown Olympia takes organically grown plant-based whole foods and transforms them into delicious and nutritious juices, smoothies, and raw food versions of classic entrees and desserts! Join owner Nicole as she visits BSC for the first time and offers expert instruction in making some of their favorite menu items. Craft your own **Sushi Rolls**, stuffed with avocado, carrot, cucumber, celery, kraut, red pepper and chickpea miso, followed by easy-to- whip-up **Miso Soup**, and then on to "Fried" **Forbidden Black Rice**, chock full of almond butter, coconut, red bell pepper, fruit and more! You'll also learn to make their popular **Cheezecake**, in a **surprise flavor**, for dessert. If you've ever been curious about the raw food movement, this class is your chance to explore this healthy way of eating! Complementary kombucha pairing. \$60

Tuesday, June 19<sup>th</sup>, 6:00-8:30 pm



## Fresh Summertime Meals (minus the meat!)

MaryKate Perry, *MaryCake Blog*

MaryKate is all about fresh, seasonal ingredients and in this class, she'll demonstrate how to turn them in to lovely summertime meals, none of them requiring the addition of meat! Her offerings include a verdant **Summery Pea and Asparagus Risotto**, including a discussion about other variations. She'll also make **Grilled Vegetable Campanelle with Smoked Mozzarella, Sun-dried Tomatoes and Pine Nuts**, and **White Beans with Intense Green Herbs**, served with **Grilled Cheese Croutons**. Her dessert is an enchanting **Strawberry Trifle with Lemon Verbena Cream**, made with local fruit! Complementary wine pairing. \$50

Thursday, June 21<sup>st</sup>, 6:00-8:30 pm



## A Dinner Menu for the First Day of Summer

Lee Ann Ufford

Who knows what June in the Northwest will bring? Rain or shine, Lee Ann brings you a menu with warm flavors to celebrate the start of summer! Kick back and scoop tortilla chips into a unique, refreshing **Grape and Almond Salsa** and pop some bite size **Tequila Tomatoes** and savory **Bacon-Wrapped Dates with Chorizo**. Whether your guests are salad lovers or meat lovers, you'll please everyone with a gorgeous **Spiced Pork Tenderloin Salad with Curry Vinaigrette**, a medley of flavors on a bed of spinach, avocado and oranges. Longer days mean more time for dessert! The perfect ending is Lee Ann's **Roasted Banana Cheesecake with Macadamias** with a drizzle of caramel. Summer here is always too short! Complementary wine pairing. \$50

Tuesday, June 26<sup>th</sup>, 6:00-9:00 pm



## Favorite Mediterranean Appetizers

Mitra Mohandessi

Middle Eastern Meze, Italian Aperitivo, Spanish Tapas or Greek Opektiko—no matter what you call them, appetizers are essential party makers! Join Mitra for a fun evening as she shares some of her favorites—a little bite for every taste. Try her **Dolmeh**, tangy grape leaves filled with Arborio rice, currants, pine nuts and fragrant herbs, simmered in lemon broth, and her Italian **Focaccia di Cipolla e Pera**, fluffy flatbread baked with sweet and savory caramelized onions, pears and prosciutto.

**Langoustines Piquantes**, spicy Moroccan prawns pan-fried in ginger and chili is sure to be a hit, and Spanish **Croquetas de Pollo**, chicken with onions and mild spices, rolled in breadcrumbs and fried is served with your favorite sauce; try it in this class with **Reduced Balsamic Wine Sauce**. For an appetizer dessert, **Bourekia me Anari**, are sweet phyllo pies filled with fresh cheese and rosewater and drizzled with honey syrup and walnuts. Be prepared for all your outdoor parties this summer! Complementary wine pairing. \$60

Thursday, June 28<sup>th</sup>, 6:00-8:30 pm



## Chilled Soups

Leanne Willard, BSC Director

In the Pacific Northwest, you never know if it will be a hot summer but chilled soups are always welcome when the temperature starts to climb! Tomato gazpacho is good but why not try something different? Leanne has chosen refreshing concoctions that will tempt even those who vow that soup should always be hot. Her menu includes savory **Dark Cherry Gazpacho with Basil**, **Gazpacho Verde**, a melon and avocado based soup with a dried blueberry and fennel garnish, **Chilled Persian Yogurt Soup**, a fragrant favorite, and **Zuppa Caprese**, an unusual and creamy soup made from fresh mozzarella! Complementary wine pairing. \$50

### BSC Icon Key



Includes Wine/Alcohol Sample



Includes Beer Sample



Hands-On Adult Class



Hands-On Kid Class



Guest Chef



Cookbook/Web Author



Class Field Trip



Watch the Class Time!



## Ralph's & Bayview UPCOMING EVENTS!

OlyThriftway.com

Facebook.com/RalphsandBayview

June 15<sup>th</sup> - 16<sup>th</sup>

A Ralph's Only Event: **Alaffia Bike Drive**

June 16<sup>th</sup>

A **FREE Kids Event** at both stores:

Make Dad a Father's Day Card and Gift

For complete information on all of our store promotions and events, go to [OlyThriftway.com](http://OlyThriftway.com)

Saturday, June 30<sup>th</sup>, 6:00-8:30 pm

## 3 Magnets Beer Dinner

OLYMPIA, WA  
**THREE MAGNETS BREWING CO.**

Chef Frank Magana and

Dave Agee, brewer, *3 Magnets*

*Brewing Co. and Pub House, Olympia*

*Three Magnets Brewing Company* was started in 2014 by Sara and Nathan Reilly, who have been a part of the downtown Olympia restaurant community since 2005. The brewery has won many awards in the few short years they've been open, and they've quickly become a Pacific Northwest favorite! Join brewer Dave Agee and Pub House Chef Frank Magana for a five-course dinner paired with 3 Magnet beers. The first course is **Grape Leaf-Wrapped Basil-Crusted Chevre with Roasted Garlic Oil**, served with warm baguette paired with *Hazy Single NW Style IPA*, and the second course is **Pozole Verde**, a Mexican hominy soup, matched with a *Malty Brown Ale*. **Summer Panzanella**, with coconut oil croutons, mixed field greens, summer vegetables, and ginger-Thai basil-white balsamic vinaigrette is ideal with *Chef's Choice #2, Thai Basil-Ginger Coconut Water Kolsch*. The main course, **Stout-Braised Flat Iron Steak**, with **Mushroom Risotto Cake** and **Grilled Asparagus** is paired with *Juicy Double India Pale Ale*. Dessert is a **Farmhouse Ale Sabayon with Fresh Berries and Pound cake**, accompanied by *Helsing Junction Farmhouse Ale*. Don't miss this very special event! \$75 per person.



## 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.

## Stay Connected with BSC!

Phone: (360) 754-1448

[BayviewSchoolofCooking.com](http://BayviewSchoolofCooking.com)

[Facebook.com/BayviewSchoolofCooking](https://www.facebook.com/BayviewSchoolofCooking)

[BayviewSchoolofCookingBlog.wordpress.com](http://BayviewSchoolofCookingBlog.wordpress.com)



# Bayview School of Cooking Summer 2018 Schedule ~ Call (360) 754-1448 for reservations

June 2018 BSC Class Schedule					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
4	5	6	7 <b>In the Kitchen!</b> with Barb Agee <b>A Sundry of Sundried Tomato Ideas!</b> 9-11:00 am & repeated 1-3:00 pm ~ FREE	8	9
June 11- 16 ~ No classes this week					
18 <b>A Hands-On Class Peace, Love &amp; Raw</b> Nicole Heart, owner and chef 6:00-8:30 pm ~ \$60	19 <b>Fresh Summertime Meals (minus the meat!)</b> MaryKate Perry 6:00-8:30 pm ~ \$50	20	21 <b>A Dinner Menu for the First Day of Summer</b> Lee Ann Ufford 6:00-8:30 pm ~ \$50	22	23
25	26 <b>Favorite Mediterranean Appetizers</b> Mitra Mohandessi 6:00-9:00 pm ~ \$60	27	28 <b>Chilled Soups</b> Leanne Willard, BSC Director 6:00-8:30 pm ~ \$50	29	30 <b>3 Magnets Beer Dinner</b> Chef Frank Magana & Brewer Dave Agee 6:00-8:30 pm ~ \$75/person

July 2018 BSC Class Schedule					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2	3	4	5 <b>In the Kitchen!</b> with Barb Agee <b>The Best o' Pesto</b> 9-11:00 am & repeated 1-3:00 pm ~ FREE	6	7
9 - 12 <b>BSC Kids Culinary Arts Program - Summer Camp for Ages 9 - 13</b> <b>Animals of the World Culinary Trek</b> with Irene Schade, Kids Culinary Arts Program Director Four Sessions   Monday-Thursday   9-11:30 am ~ \$180 per student (includes Recipe Booklet and Apron)			13		
9 <b>Essential Techniques of Summer Chinese Soups and Stews</b> Kian Lam Kho, author 6:00-8:30 pm \$60 for this class \$110 for both classes	10 <b>Essential Techniques of Authentic Chinese Dumplings</b> Kian Lam Kho, author 6:00-8:30 pm \$60 for this class \$110 for both classes	11 <b>Thai Grilling on Budd Bay</b> Pranee Khruasanit Halverson 6:00-8:30 pm ~ \$60	14		
16 - 17 <b>BSC Kids Culinary Arts Program Summer Camp for Ages 5-8</b> <b>Farmhouse Kitchen Adventures</b> with Irene Schade, Kids Culinary Arts Program Director Both Days: Monday and Tuesday   9-11:30 am \$90 per student (includes: Recipe Booklet and Apron)		18 <b>Southern BBQ with Beau Legs</b> Germaine Harris, chef & owner 6:00-8:30 pm ~ \$60	19 <b>Grilled Kabobs and Salads!</b> Mitra Mohandessi 6:00-9:00 pm ~ \$60	20 <b>South Sound Artisan Food and Wine Tour</b> Christine Ciancetta 8:00 am-4:00 pm ~ \$95/person	21 <b>Sterling Vineyards Summer Wine Dinner</b> Ben Clark Barb Agee and Leanne Willard 6:00-8:30 pm ~ \$75/person
23 - 26 <b>BSC Kids Culinary Arts Program - Summer Camp for Ages 9 - 13</b> <b>Animals of the World Culinary Trek</b> with Irene Schade, Kids Culinary Arts Program Director Four Sessions   Monday-Thursday   9-11:30 am ~ \$180 per student (includes Recipe Booklet and Apron)			27		
24 <b>Ancient Roman Cuisine</b> Caroline Willard 6:00-8:30 pm ~ \$50		28			29
30	31 <b>Quick Rice and Noodle Bowls for Warm Summer Nights</b> Chef Toby Kim 6:00-8:30 pm ~ \$60		31		

August 2018 BSC Class Schedule					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2 <b>In the Kitchen! Melon Mania!</b> 9-11:00 am & repeated 1-3:00 pm ~ FREE <b>Salads for Summer!</b> Lee Ann Ufford 6:00-8:30 pm ~ \$50	3	4
6 - 9 <b>BSC Kids Culinary Arts Program - Summer Camp for Ages 9 - 13</b> <b>Animals of the World Culinary Trek</b> with Irene Schade, Kids Culinary Arts Program Director Four Sessions   Monday-Thursday   9-11:30 am ~ \$180 per student (includes Recipe Booklet and Apron)			10 <b>Hands-On Ice Cream Bars</b> Brandon Jahner 6:00-8:30 pm ~ \$60/person		
7 <b>Pranee's Seattle Market Tour!</b> Pranee Khruasanit Halverson 8:15 am-4:30 pm ~ \$95/person		8 <b>Octapas Cafe</b> Chef Richard Mullins 6:00-8:30 pm ~ \$60	11		
13 - 14 <b>BSC Kids Culinary Arts Program Summer Camp for Ages 5-8</b> <b>Farmhouse Kitchen Adventures</b> with Irene Schade, Kids Culinary Arts Program Director Both Days: Monday and Tuesday   9-11:30 am \$90 per student (includes: Recipe Booklet and Apron)		15 <b>Global Grilling</b> Chef Rich Rau 6:00-8:30 pm ~ \$60	16	17	18 <b>Beer and Bites on the Deck with Top Rung Brewery</b> <b>A BSC 15-Year Anniversary Party!</b> Patrick LaValla, Barb Agee and Leanne Willard 6:00-8:30 pm ~ \$75/person
20 - 23 <b>BSC Kids Culinary Arts Program - Summer Camp for Ages 9 - 13</b> <b>Animals of the World Culinary Trek</b> with Irene Schade, Kids Culinary Arts Program Director Four Sessions   Monday-Thursday   9-11:30 am ~ \$180 per student (includes Recipe Booklet and Apron)			24		
20 <b>Nancy Leson Returns!</b> Nancy Leson 6:00-8:30 pm ~ \$65	21 <b>Nancy Leson Returns!</b> Nancy Leson 6:00-8:30 pm ~ \$65	25			26
27	28 <b>Korean Barbecue</b> Chef Toby Kim 6:00-8:30 pm ~ \$60	29 <b>Summertime in Japan</b> Megumi Sugihara 6:00-8:30 pm ~ \$50	30	31	

"The table is a meeting place, a gathering ground, the source of sustenance and nourishment, festivity, safety, and satisfaction. A person cooking is a person giving: Even the simplest food is a gift."  
- Laurie Colwin, American Novelist

Summer always makes me think of eating outside. I remember when I was growing up, it was exciting when my parents would set up the large metal table out on the porch. It meant that we'd be having dinner out there for at least several days. With the seven of us, it was a tight squeeze on that porch overlooking Puget Sound, toward Vashon Island, and a screen had to be pulled down because the early evening sun would glare into our eyes. But, I have happy memories of those times, and the food from our garden my Mom put in front of us. The table, and the food that's served there brings us all together and that's a pretty special thing.



The fact that BSC can host classes on a deck looking out over Puget Sound is pretty special too. This summer we have five classes/ events on our deck and I can hardly wait! In addition to our grilling classes, we'll also be throwing an early 15-year anniversary party for ourselves (our actual anniversary is in September - stay tuned for some celebratory events) with *Top Rung Brewery*. Check out the details inside!

You'll also notice that we're featuring classes/ events with six local (Olympia and Lacey) establishments and that's not counting Christine Ciancetta's tour of local food and beverage producers. This is going to be fun!

Speaking of fun, check out our kids' culinary camps for your children or grandchildren! The younger kids get *Farmhouse Kitchen Adventures* that's two days long and the older kids get an *Animals of the World Culinary Trek* that's four days long. These camps fill up quickly so act fast!

It's going to be a super busy summer for us at BSC and I bet that your summer will be busy too! Don't forget to make some good food and sit down at the table—there's nothing like it.

See you soon, upstairs in the BSC kitchen!  
*Leanne Willard, BSC Director*



Questions?

Call (360) 754-1448

## A BSC FREE Event!



1<sup>st</sup> 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 summer, 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.\*\*\*

### June 7<sup>th</sup>

#### A Sundry of Sundried Tomato Ideas!

Barb has a veritable sundry of ideas about what you can do with sundried tomatoes! Join her as she demonstrates how to make **Rigatoni with Sundried Tomato and Fennel Sauce**, and a delicious **Sundried Tomato-Onion Jam**, perfect with grilled beef, pork, burgers, or today paired with vegetables. You'll also take home recipes for Sundried Tomato Chicken and Mushroom Saute', a quick dinner ready in under 30 minutes, and Sundried Tomato and Corn Salad, ideal for picnics! She'll also discuss other ways you can use this tasty pantry staple.\*\*\*

### July 5<sup>th</sup>

#### The Best o' Pesto

Wouldn't you know it? Barb has all the best pesto recipes! She'll share her versatile **Basil Pesto** and serve it in **Pistou Soup**, a Provençal dish using summer vegetables. **Oregano Pesto** is the highlight of a **White Bean Salad**, a recipe you'll make more than once this summer! To make at home - Dill Pesto, an herbal blend that refreshes seafood, grilled fish, cucumbers, green beans, potatoes, pasta dishes, and more!\*\*\*

### August 2<sup>nd</sup>

#### Melon Mania!

Barb has gone wild about melons! She uses them in unexpected ways such as **Pasta with Cantaloupe and Pancetta Cream Sauce**, scented with marjoram, **Watermelon and Honeydew Relish Salad**, and **Chilled Cantaloupe Soup**, with mango and vanilla yogurt. You'll also receive a recipe for Cantaloupe Cupcakes, using the melon in the batter, frosting and finishing garnish!\*\*\*

## Hooray for SUMMER!



## BSC Kids Culinary Arts Program



Led by BSC Kids Culinary Arts Program Director, Irene Schade, Bayview School of Cooking's programs for kids strive 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! Be sure to sign up quickly because the camps are popular!

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

### BSC Summer Camps for 5 to 8 Year Old Cooks — 9:00-11:30 am

#### Farmhouse Kitchen Adventures

Two Sessions: July 16<sup>th</sup> and 17<sup>th</sup>; August 13<sup>th</sup> and 14<sup>th</sup>



Out in the barnyard, the sheep, pigs, goats, cows, roosters, chicks, and even the grasshoppers are enjoying the delightfully warm summer sun! Meet Irene and her helpers in the "farmhouse" kitchen to learn to make fun food that's inspired by all those lovable barnyard friends. Become an expert chef as you chop, slice, bake, and sauté, cooking up delicious dishes such as Deviled Egg Chicks, Grasshopper Pie, and Pigs in a

Blanket. Join the critters on the farm for two fun-filled days of culinary surprises!  
\$90, including recipe booklet and apron!

#### Monday

- **Shepherd's Pie**
- **Deviled Egg Chicks**
- **Grasshopper Pie**, a minty chocolate treat!
- **Farmer's Lemonade**

#### Tuesday

- **Pigs in a Blanket**
- **Fried Goat Cheese Salad with Lemon Poppy Dressing**
- **Rooster Red Applesauce**
- **Black Cow Ice Cream Soda** – make your own chocolate sauce!

### BSC Summer Camps for 9 to 13 Year Old Cooks — 9:00-11:30 am

#### Animals of the World Culinary Trek

Four Sessions: July 9<sup>th</sup>–12<sup>th</sup>; July 23<sup>rd</sup>–26<sup>th</sup>; August 6<sup>th</sup>–9<sup>th</sup>; August 20<sup>th</sup>–23<sup>rd</sup>



Take a trek tracking down animals from four continents and creating dishes inspired by these unique creatures, with Irene and her assistants as your guides on the journey! "Yak" isoba from Asia, Garlic-Cheese Monkey Bread from Africa, Skunk Cabbage Slaw from North America, and Sloth Chocolate-Coconut Upside-Down Cake from South America are just some of the fun and unique recipes you'll be making during this four-day camp. Become an expert chef as you chop, slice, bake, and sauté, cooking up delicious food inspired by animals from around the world!

\$180, including recipe booklet and apron!

#### Monday

##### Asia

- "YAK" isoba with chicken and vegetables
- **Black and White Panda Bear Bean Dip**
- **Kiwi and Grape Sea Turtles Fruit Salad**
- **Baked Asian Elephant Ears**
- "Orange" utan Sizzle Drink

#### Wednesday

##### North America

- **Home on the Prairie "Corn" Dogs**
- **Skunk Cabbage Slaw**
- **Potato Ka'Bug Chips**
- **Moose Tracks Cookies**
- **Pelican Drink** with lemon, lime, and grapefruit juice

#### Tuesday

##### Africa

- **Lion's Head Meatball Soup**
- **Safari Salad**
- **Garlic-Cheese Monkey Bread**
- **Layered Zebra Pudding** with Dark Chocolate, Coconut Milk and Maple Syrup
- Drink **Green Tea** with the Giraffes!

#### Thursday

##### South America

- **Porcupine Meatballs**
- **Scarlet Macaw Parrot Colorful Fruit Medley**
- **Giant Ant Eater on a Log** with homemade peanut butter
- **Sloth Chocolate-Coconut Upside-Down Cake**
- **Pink Flamingo Drink**



July 2018

Call (360) 754-1448 to register

Thursday, July 5<sup>th</sup>

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



In the Kitchen - The Best o' Pesto

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



BSC Kids Culinary Arts Program  
Summer Camps - 9:00-11:30 am

Farmhouse Kitchen Adventures

Designed for Ages 5 to 8

July 16<sup>th</sup> and 17<sup>th</sup> | August 13<sup>th</sup> and 14<sup>th</sup>

Animals of the World Culinary Trek

Designed for Ages 9 to 13

July 9<sup>th</sup>-12<sup>th</sup> | July 23<sup>rd</sup>-26<sup>th</sup>

August 6<sup>th</sup>-9<sup>th</sup> | August 20<sup>th</sup>-23<sup>rd</sup>

(See both age group camp details on the insert!)

Monday, July 9<sup>th</sup>, 6:00-8:30 pm



Essential Techniques of Summer  
Chinese Soups and Stews

Kian Lam Kho, author of *Phoenix Claws and Jade Trees—Essential Techniques of Authentic Chinese Cooking*. Kian's cookbook has received numerous awards and no wonder—it demystifies Chinese home cooking by focusing on the basic cooking methods. Join Kian to learn how to braise, one of the most sophisticated processes in Chinese cooking. Perfected over thousands of years, these slow cooking methods truly bring out the deepest flavor of any ingredient. In this class you'll explore some of the basic ways to produce intensely rich braised dishes such as flavorful **Three Cup Chicken**, made with soy, ginger, sesame, garlic and basil, **Red Braised Lion's Head**, large pork meatballs, **Pork, Papaya and Cloud Ear Soup**, a summer favorite popular for its cooling benefits for the body, and **Chicken Soup with Young Coconut**, brimming with exotic taste. If you love Chinese food, don't pass this by! Complementary wine pairing. \$60 for this class, \$110 for both classes.

Tuesday, July 10<sup>th</sup>, 6:00-8:30 pm



Essential Techniques of  
Authentic Chinese Dumplings

Kian Lam Kho, author of *Phoenix Claws and Jade Trees—Essential Techniques of Authentic Chinese Cooking*. Kian's cookbook has received numerous awards and no wonder—it demystifies Chinese home cooking by focusing on the basic cooking methods. If you enjoy eating dumplings at dim sum for lunch or pot stickers for appetizer, Join Kian to learn how to make them at home. In this class, you'll learn to make four different kinds of dumplings from various regions of China and the techniques for using different types of wrappers to make all sorts of dumplings. Try his **Pork Shumai**, **Cantonese Wontons**, **Pork and Chive Pot Stickers**, and **Steamed Shrimp Dumplings**. If you love Chinese food, don't pass this by! Complementary wine pairing. \$60 for this class, \$110 for both classes.

Thursday, July 11<sup>th</sup>, 6:00-8:30 pm



Thai Grilling on Budd Bay

Pranee Khruasanit Halverson

A favorite class every summer, Pranee is grilling out on the deck once again! Gather for a fun evening exploring and tasting Thai dishes that are cooked over an open fire. Her exciting dinner menu includes **Goong Pao**, chili-Thai basil prawns on skewers, **Kao Yum Pla Salmon**, salmon served with **Thai Herbal Rice Salad**, **Peak Gai Chae Nam Pla**, fish sauce chicken wings served with **Sticky Rice**, **Pak Yang**, assorted Asian vegetables served with **Nam Jim**, assorted Thai dipping sauces, and a sweet **Grilled Sticky Rice and Banana Wrapped in Banana Leaves**. Savor the sunset and the food as Pranee gives you the know-how to prepare these delights at home! Complementary wine pairing. \$60

Wednesday, July 18<sup>th</sup>, 6:00-8:30 pm



Southern BBQ with Beau Legs

Chef Germaine Harris, *Beau Legs Restaurant*, Lacey Tucked away in Hawks Prairie, popular, family-owned Beau Legs Fish and Chips has been serving up some wonderful, classic Cajun, Creole and soul-food specialties for the past eight years. Beau Legs' Chef Germaine returns to BSC to share his love of Southern barbecue out on the deck! He'll divulge his techniques for slow-cooking **Smoked St. Louis Style Ribs** and then demonstrate how to make **Beau Legs Baked Beans**, **Baby Red Potato Salad**, and buttery **Corn on the Cob** as accompaniments to the barbecue. It's a "southern" night to remember! Complementary beer pairing. \$60

Thursday, July 19<sup>th</sup>, 6:00-9:00 pm



Grilled Kabobs and Salads!

Mitra Mohandessi

People all over the world enjoy grilling meats and vegetables! In Mediterranean regions and the Middle East, kabobs are made from an assortment of meats and with a variety of techniques. Out on the deck, Mitra will demonstrate how to make **Shish Taouk**, Lebanese chicken marinated in savory tomato sauce and grilled on skewers served with **Fattoush**, a Levantine bread salad of fresh vegetables and lemon Za'atar dressing, and **Keftah Kabob**, grilled Moroccan kabob of lamb, mild spices and herbs served with **Salade Marocaine**, a savory tomato and capers salad. Enjoy a refreshing drink called **Faloudeh talebi**, made with melon, rosewater and mint with your kabobs! Complementary wine pairing. \$60

Friday, July 20<sup>th</sup>, 8:00 am-4:00 pm



South Sound Artisan Food and Wine Tour

Join Christine Ciancetta as we visit local South Sound producers to learn more about the faces and places that provide us with fresh produce, dairy, meats and beverages. We depart at 8:15am after you pick up a beverage at Dancing Goats. First stop is *Tunawerth Creamery*, producers of cheeses, milk, cream and yogurt, for a tour & cash purchases. From there we will stop in at *Colvin Ranch*, a 3<sup>rd</sup>-generation family-owned grass-fed cattle operation and go for a hayride, then it's on to *Helsing Junction Farm*, a women-owned certified organic farm. Lunch follows in downtown Olympia at *Our Table* restaurant, where Christine and Chef Mike Holbein will choose a locally-sourced menu featuring products from our tour. After we head to Lacey to enjoy samples of *Stottle Wine* and *Salish Sea Organic Liqueurs*. **All participants must be 21 years of age and tasting fees are included in the price of tour.** This day package includes: A morning travel beverage; Round trip transportation from Bayview Thriftway; Lunch at *Our Table* in Downtown Olympia; Stops and samples at *Tunawerth Creamery*, *Colvin Ranch*, *Helsing Junction Farm*, *Stottle Winery* and *Salish Sea Organic Liqueurs!* Join Us! \$95 per person

Saturday, July 21<sup>st</sup>, 6:00-8:30 pm

Sterling Vineyards

Summer Wine Dinner



Ben Clark, Sterling Vineyards Distributor, and a Sterling Vineyard Representative and Barb Agee and Leanne Willard, your chefs for the evening. Founded in 1964 by Peter Newton, Sterling Vineyards is one of the landmark wineries of Napa Valley. It enjoys a rich heritage, including groundbreaking wines, diverse vineyards, and a historical winery with stunning architecture. Believing that each of their wines should express true varietal character, their results have exceptional quality that shines with intriguing complexity. Join Sterling distributor Ben Clark, and a representative from Sterling Vineyards for an informative evening of fine wine paired with wonderful food! For starters, enjoy **Sauvignon Blanc-Steamed Mussels with Garlic Toasts** alongside *Sterling Sauvignon Blanc*, and **Chilled Chardonnay-Braised Calamari Pasta** served with *Sterling Chardonnay*. *Sterling Rosé* is paired with **Balsamic Watermelon Feta Salad**, and the main course, **Grilled Salmon with Tomato, Olive and Capers Sauce** served with **Lemon Orzo** meets it's match with *Sterling Cabernet Sauvignon*. For the grand finale, *Sterling Meritage* (red blend) is paired with **Dark Chocolate-Fresh Cherry Decadence!** Truly and evening to remember! \$75 per person

Tuesday, July 24<sup>th</sup>, 6:00-8:30 pm



Ancient Roman Cuisine

Caroline Willard Spend an evening learning what it was like cooking and eating in ancient Rome! Caroline once again explores a historic cuisine—this one from an empire that lasted for 500 years. Her researched menu begins with **Moretum**, a garlic, herb and cheese spread served with **Rustic Roman Spelt Bread** and **Globuli**, sweet fried curd cheese. The Romans ate a lot of fish and Caroline's menu reflects this with **Roman Tuna with Capers**, accompanied by **Columella's Arugula and Herb Salad**. Dessert is a **Baked Nut Tart**, full of almonds, walnuts, pistachios and pine nuts. She'll also discuss how Romans cooked their food and how the food of the rich and poor differed. Complementary wine pairing. \$50

Tuesday, July 31<sup>st</sup>, 6:00-8:30 pm



Quick Rice and Noodle Bowls for  
Warm Summer Nights

Chef Toby Kim

We're all looking for interesting, healthy, delicious, and easy weeknight dinners, so it's no wonder that the "bowl" craze looks like it's here to stay! Join Chef Toby as he shares the simple and quick dinners he loves to cook in the summer. His menu includes **Gydon**, Japanese beef and onion bowl, **Hawaiian Somen Salad with Sesame Soy Vinaigrette**, featuring chilled noodles, **Oyakodon**, Japanese chicken and egg rice bowl, **Bibimguksu**, Korean spicy mixed noodles with kimchi, and **Japanese Soba with Dipping Sauce**, also featuring chilled noodles. Simplify your meals this summer and eat even better than before! Complementary beer pairing. \$60



# August 2018

Call (360) 754-1448 to register

Thursday, August 2<sup>nd</sup>

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



## In the Kitchen - Melon Mania!

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

Thursday, August 2<sup>nd</sup>, 6:00-8:30 pm

## Salads for Summer!

Lee Ann Ufford

Long sunny days are salad days! Summer is the perfect time to enjoy salads and Lee Ann offers a variety that use the Northwest's glorious garden abundance. Try her version of an Italian classic, **Heirloom Tomato Caprese**, with fresh mozzarella and a flourish of basil. Just add wine and crusty bread for a complete meal. **Zucchini with Goat Cheese and Pine Nuts** is versatile—Lee Ann will demonstrate a showstopper woven presentation and a more casual salad bowl version. A **Roasted Corn Salad with Manchego Cheese** is a perfect accompaniment to grilled salmon or meats, as is a **Mediterranean Orzo Salad**, or add chicken, as it will be served in class, to make it a one bowl meal. Try Lee Ann's spin on a Niçoise salad with her **Northwest Farmers' Market Salad with Spiced Goat Cheese Rounds**. Whether you are entertaining, headed to a potluck or cooking for family, these salads are sure to become favorites! Complementary wine pairing. \$50



## BSC Kids Culinary Arts Program Summer Camps - 9:00-11:30 am

### Farmhouse Kitchen Adventures

Designed for Ages 5 to 8  
July 16<sup>th</sup> and 17<sup>th</sup> | August 13<sup>th</sup> and 14<sup>th</sup>

### Animals of the World Culinary Trek

Designed for Ages 9 to 13  
July 9<sup>th</sup>-12<sup>th</sup> | July 23<sup>rd</sup>-26<sup>th</sup>  
August 6<sup>th</sup>-9<sup>th</sup> | August 20<sup>th</sup>-23<sup>rd</sup>

(See both age group camp details on the insert!)

Tuesday, August 7<sup>th</sup>, 8:15 am-4:30 pm

## Pranee's Seattle Market Tour!



Pranee Khruasanit Halverson

The adventure begins when you arrive at Bayview Thriftway and enjoy a Dancing Goat beverage as you head on up to Seattle in a comfortable van. We'll meet up with BSC Thai instructor Pranee in the International District and with her as your guide, you'll see exotic fruits and vegetables, discover unusual seafood, check out staple items for a well-stocked Asian pantry and learn how to select the freshest produce. Lunch at The Tamarind Tree is an extra special treat when Pranee selects the menu items! Meet at Dancing Goats Espresso inside Bayview Thriftway at 8:15 am. We will leave promptly at 8:30 am. Day Package Includes: Morning Travel Beverage; Round Trip Transportation from Bayview Thriftway; Visit Asian Market and Uwajimaya Market; Short Walking Tour with Tea tasting and other tastes! Lunch at The Tamarind Tree! \$95 per person

Wednesday, August 8<sup>th</sup>, 6:00-8:30 pm

## Hello, Octapas Cafe!



Chef Richard Mullins, Octapas Cafe, Olympia

There's a new restaurant in town! Octapas Cafe is open for breakfast, lunch and dinner and will also be a late-night destination for good food served on small plates, similar to Spanish tapas. Join Chef Rick when he visits BSC to share his passion for locally sourced, delicious food. His menu features café favorites such as **Creole Shrimp**, pan-blackened gulf shrimp with cilantro aioli and organic greens, and **Pan-Roasted Cauliflower**, cauliflower steak with curry seasoning and chimichurri. He also includes some of his personal favorites that aren't on the menu yet, **Spanish Tortilla**, a traditional potato, onion and egg dish, and **Open-Faced Crab Empanada**, an irresistible treat, perfect for entertaining! Complementary Spanish sherry pairing. \$60

Friday, August 10<sup>th</sup>, 6:00-8:30 pm

## Hands-On Ice Cream Bars



Brandon Jahner

With a passion for creativity and a desire to share his love of chocolate, Brandon serves up the ingredients to make your own frozen treats! The quality chocolate, professional tools, and expertise are provided to make a memorable evening with delicious results. Students will have an opportunity to take part in several activities and see how the sweets that pair with ice cream come to life.

- Make a chocolate ice cream coating and a vegan ice cream coating
- Dip non-dairy frozen dessert bars and coat them in toppings
- Make a fruit sauce
- Discuss candy inclusions made for ice cream and how they are unique for frozen desserts

A great date night activity or a parent-child outing! Students are asked to bring a small cooler. We'll have dry ice to send your creations home with you! \$60 per person

Wednesday, August 15<sup>th</sup>, 6:00-8:30 pm

## Global Grilling



Chef Rich Rau

Join Chef Rich for an evening out on the deck exploring the wide world of grilling! His exciting menu includes **Grilled Jamaican Jerk Chicken**, served over rice, **Churrasco**, Latin American mojo-marinated skirt steak served with grilled onions and potatoes, Japanese chicken **Yakitori**, salty-sweet, served with tare, a special sauce consisting of mirin, sake, soy sauce, and sugar, and Russian **Shashlik**, lamb kebab skewers marinated and cooked over a charcoal grill, served with tomatoes, cucumbers, dill and lavash bread. Complementary wine pairing. \$60

Saturday, August 18<sup>th</sup>, 6:00-8:30 pm

## Beer and Bites on the Deck with Top Rung Brewery - A BSC 15-Year Anniversary Party!

Patrick LaValla, Ambassador of Beer, Top Rung Brewery, Lacey; Barb Agee and Leanne Willard, your chefs for the evening.

Top Rung Brewing is a 10-barrel production brewery located in the Hawks Prairie area of Lacey. Casey Sobol and Jason Stoltz started the brewery and are also full-time fire fighters, hence the name "Top Rung." Join Patrick LaValla, Top Rung Ambassador of Beer, and Barb & Leanne, your chefs for the evening, for a fun-filled evening celebrating Bayview School of Cooking's 15-year anniversary! It'll be a full dinner of "bites" starting with **Grilled Chili-Lime Beer Shrimp** paired with *Lacey Lager* and **Grilled Lemon Plank Salmon** matched with *Prying Irons IPA*. **Grilled Beer Cheese-Stuffed, Bacon-Wrapped Jalapenos** are accompanied by *Shift Trade IPA*, and **Beef Picadillo Sliders** are served with *Three-Sixty Red*. *My Dog Scout Stout* pairs perfectly with **Grilled Beer and Brown Sugar Wings**, while **Mini Stout Cheesecakes with Beer Caramel Sauce** served with *Russian Imperial Stout* is the amazing finish to the evening! \$75 per person

Monday, August 20<sup>th</sup>, 6:00-8:30 pm and repeated

Tuesday, August 21<sup>st</sup>, 6:00-8:30 pm

## Nancy Leson Returns!

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 when she returns to BSC! 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 her as she presents an easy and summery, do-ahead menu that includes, **Dill-icious Cucumber Grape Gazpacho**, **Salati-Quinoa Tabouli with Peas, Mint and Cherry Tomatoes**, **Salmon in Parchment with Sweet Corn, Basil and Tomatoes** (she'll also discuss other saucing options such as Asian and Mediterranean versions), and a dessert of **Stone Fruit with Homemade Crème Fraîche**. She'll be here for two evenings so don't miss this fun opportunity! Complementary wine pairing. \$65

Tuesday, August 28<sup>th</sup>, 6:00-8:30 pm

## Korean Barbecue - Chef Toby Kim - Chef Kim

grew up learning the traditions of Korean cooking from his mother and grandmother, and one of his personal favorites is Korean Barbecue! Join him out on the deck and get ready for **Ssamgeopsal**, grilled pork belly lettuce wraps with all the traditional Korean side dishes including **samjang**, seasoned red pepper paste, **Kimchi Guk**, kimchi soup, **Ttukbaegi Gyeranjjim**, steamed egg side dish, **Geot-Jeori**, Korean fresh kimchi, and **Gaji Namul**, an eggplant side dish. Prepare for a taste sensation! Complementary beer pairing. \$60

Wednesday, August 29<sup>th</sup>, 6:00-8:30 pm

## Summertime in Japan - Megumi Sugihara

New to BSC, Megumi began cooking with her mother at the age of three in her homeland of Japan. For her delightful summer dinner menu, you'll start with **Chilled Edamame "Tofu"**, savory cubes made with edamame. Then she'll feature seasonal produce for **Vegetable Tempura** served along with **Chilled Soba Buckwheat Noodles** and **Dipping Sauce** made from scratch. Enjoy the colorful flavors of vibrant summer vegetables such as eggplant, okra, green beans, carrot, zucchini, fava beans, corn and onions cooked in a traditional Japanese style! This menu contains wheat, soy, eggs, and fish products. Ideas for gluten-free and vegan options will also be discussed. Complementary wine pairing. \$50

