



Bayview School of Cooking

Summer Brochure ~ June, July and August 2017 ~ Call to Register ~ (360) 754-1448

Food Trucks of Olympia!

Seems like everyone is excited about the food truck craze these days. What's not to like - exceptional food at reasonable prices and fun variety, all in one location? This summer, BSC features classes with three food trucks, all of which are located on the corner of 4th and Plum. Each one prides itself on using the freshest ingredients and offers food that is wholly unique. Come along with us and discover the food trucks of Olympia!*

Tuesday, June 20th, 6:00-8:30 pm

Arepa - Latin Street Food - A Hands-On Class

Wednesday, July 19th, 6:00-8:30 pm

Nineveh Assyrian - A Hands-On Class

Wednesday, August 23rd, 6:00-8:30 pm

Akashic Food Trailer

*All classes held in the BSC kitchen



Touring Western Washington!

This summer Bayview School of Cooking offers three instructor led tours featuring different cuisine and food interests. Travel in comfort, eat well and discover what's out there! Lunch included!

Wednesday, June 28th, 8:15 am-4:30 pm



Thurston County Artisan Food and Wine Tour

Visit local Thurston County producers to learn more about the places that provide us with fresh meats, treats, honey, and beverages.

Thursday, July 6th, 8:30 am-4:00 pm

Soitza's Mexican Market Tour

Discover an array of Mexican cheeses, check out staple items for a well-stocked Mexican pantry, learn about various dried chilies, see a wide variety of Mexican pastries and much more!



Thursday, August 10th, 8:30 am-4:00 pm

Pranee's Seattle Market Tour!

Join BSC Thai instructor Pranee as she guides the tour in Seattle's International District where 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.

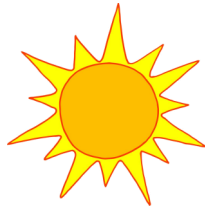


Experience Our Popular Dinners this Summer

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

Barnard Griffin Winery Dinner

Barnard Griffin Winery is our featured winery this season and this special dinner highlights their fine wines paired with our fine food.



Saturday, July 22nd, 6:00-8:30 pm

Full Sail Brewing Co. Pub Dinner

Discover Full Sail and their brews while Beth and Leanne present a pub-style menu that perfectly matches each beer selection. If you're a beer lover, you won't want to let this event pass you by!

Saturday, August 19th, 6:00-8:30 pm

A Dinner with Xinh & Madsen Family Cellars

Local legend Xinh Dwelley teams up with award-winning local boutique winery Madsen Family Cellars and make for an incredible evening of food and wine. This is an evening you won't soon forget!

Local Restaurant Chef Classes!

Monday, June 19th, 6:00-8:30pm

The Governor's Cellar with Chef Lanette Miles. Inside the historic Governor Hotel, you'll find a brand-new restaurant called *The Governor's Cellar*. Join us as Chef Lanette demonstrates her fine fare.

Monday, August 7th, 6:00-8:30 pm

Olympia's Dockside Bistro with returning instructor Executive Chef Laurie Nguyen. Experience true Pacific Northwest fusion cooking featuring elements of European and Southeast Asian cuisine.



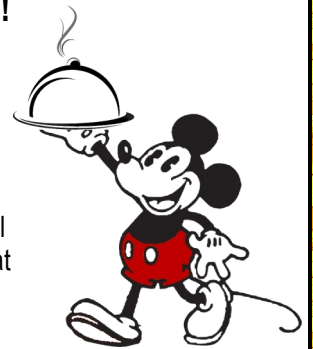
Kids Cuisine Summer Camps!

It's a Disney World of Delights!

For Ages 5 to 8

Two Camps: July 24th - 25th and August 14th - 15th (daily 9-11:30 am)

One of the best things about Disney Movies is the fact that they take place all over the world! Do you ever wonder what your favorite Disney characters from *Mulan*, *The Emperor's New Groove*, *Moana*, and *Coco* might eat? This is the camp where you can recreate these worlds in real life!



The Wide World of Disney Cuisine!

For Ages 9 to 13

Four Camps: July 10th - 13th; July 17th - 20th; August 7th - 10th and August 21st - 24th (daily 9-11:30 am)

The older kids camps allow campers to cook world wide foods from these Disney films: *Frozen*, *Brave*, *Hercules*, *Aladdin*, *Brother Bear*, *Home on the Range*, *Ratatouille*, *Aristocats*, *Beauty and Beast*, and *Cinderella*! Become the family expert about the foods inspired by these famous Disney films!

See page 4 for details!



This summer Bayview School of Cooking is proud to feature wines from **Barnard Griffin Winery!**



June 2017

Call (360) 754-1448 to register

Thursday, June 1st

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



In the Kitchen - Oodles of "Noodles!"

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

Thursday, June 15th, 6:00-8:30 pm



The Best Pasta Salads for Summer

Leanne Willard-BSC Director. There's nothing better than a pasta salad to accompany the grilled foods of summer or to take on a picnic! Leanne will introduce you to salads that are anything but ordinary. Her line-up includes **Smoked Salmon Macaroni Salad with Spinach, Lemon and Asiago**, an Asian style **Whole-Wheat Pasta with Tofu and Cucumber**, **Corn-and-Zucchini Bow-Tie Pasta Salad with Goat Cheese**, **Niçoise-Style Orzo Salad**, with or without tuna, and **Lemon-Pistachio Israeli Couscous**, brimming with dried fruits and wonderful with BBQ chicken. Never make a boring pasta salad again! Complementary wine pairing. \$50

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

Barnard Griffin Winery Dinner

Greg Buzzell, Barnard Griffin Northwest Sales Manager with Barb Agee and Leanne Willard as your chefs for the evening. Situated in Washington wine country at the confluence of three rivers, Barnard Griffin Winery has been producing delicious, award-winning wines for over 30 years. Join us for a special dinner that's perfect for dad or anyone who loves to drink wine with fun food, not just on fancy occasions! Hor d'oeuvres are **Deviled Egg-Stuffed Potatoes** paired with *Fume Blanc*, the next course is **Pinot Gris and Garlic Sautéed Clams** matched with *Pinot Gris*, and the salad course is a **Southwestern Chopped Salad with Cilantro-Lime Dressing** accompanied by the popular favorite, *Barnard Griffin Rosé*. The main course is **Pork Ribs with Red Chile Barbecue Sauce** with a side of **Sweet Potato Salad** alongside *Rob's Red Blend*, and dessert is a **Mini Rhubarb Trifle** made with orange pound cake, fresh rhubarb ginger sauce and custard, paired with their lovely *Riesling*. Truly a memorable evening! \$75 per person

Monday, June 19th, 6:00-8:30pm



The Governor's Cellar

Chef Lanette Miles. Inside the historic Governor Hotel, you'll find a brand-new restaurant called *The Governor's Cellar*. Just recently opened, Chef Lanette strives to make every meal beautiful, locally sourced and unique. She visits BSC for the first time, bringing with her a menu that inspires. Try her starter, **Asparagus Cigars**, with brie and prosciutto and move on to popular house menu pick, **Champagne Chicken Pappardelle**, a lightly sautéed boneless chicken breast served in a creamy champagne sauce and topped with red and green grapes. Dessert is a fabulous **Chocolate Cloud Cake with Raspberries**, a recipe you'll want to serve to your own guests. Find out what makes *The Governor's Cellar* so special! Complementary wine pairing. \$60

A Food Truck of Olympia Class

(Please note that all classes are held in the BSC Kitchen.)

Tuesday, June 20th, 6:00-8:30 pm



Arepa - Latin Street Food - A Hands-On Class

Marianne Socorro and Luis Amengual, owners. An arepa is a flat, round, patty made with maize flour and is a tasty specialty in Venezuelan cuisine. Join owner Marianne in the BSC kitchen and get hands-on instruction in making this delightful treat. In class, we'll try **Arepas** with the **Reina**, a filling of avocado chicken salad, and the **Vegetariana**, a filling of black beans, caramelized onions, sweet plantain, avocado, and white cheese. Marianne will also demonstrate how to make **Tajadas**, fried sweet plantains, and **Avena**, a favorite South American chilled drink made with oatmeal, milk, water, cinnamon, clove and sugar. Don't miss this opportunity to learn something new! Complementary beer pairing. \$50

Tuesday, June 27th, 6:00-9:00 pm

(please note class time difference)



Gorgeous Food from Georgia

Mitra Mohandessi
Georgian national cuisine is quite unique and uses the best influences of neighboring countries, travelers, and merchants of the trade routes. Join Mitra for an evening of Georgian hospitality and learn to make these fantastic dishes: **Ojakhuri**, bacon and fried golden potatoes with fresh salad and vinaigrette dressing, can be served as a salad course or light meal, and **Lobio** is a dish of tenderly cooked beans sautéed with green onions and special spices. **Tsitsila Tabaka**, pan-fried chicken with ajika, the famous red pepper sauce, and **Badrijani nigvzit**, sautéed eggplant rolled with seasoned walnut filling, round out the savory elements of the menu. **Gozinaki**, is a celebratory dessert of caramelized walnuts and honey. Complementary wine pairing. \$60

Wednesday, June 28th, 8:15 am-4:30 pm



Thurston County Artisan Food and Wine Tour



Barb Agee and Leanne Willard
Join Barb and Leanne as we visit local Thurston County producers to learn more about the places that provide us with fresh meats, treats, honey, and beverages. After picking up your favorite drink from *Dancing Goats Espresso Bar* (featuring local coffee *Batdorf and Bronson*) by 8:30 am, we'll all load into our comfy van. The tour begins at *Lattin's Cider Mill* where we'll taste cider, warm donuts and learn about the history of this iconic business. From there we'll stop in at *Johnson's Smokehouse*, another Olympia landmark and taste their remarkable cured meats. Then it's a stop at *Briney Seas Delicseas*, where we'll sample their amazing smoked fish. A family-style lunch follows at *Don Juan's Mexican Kitchen* in Tenino. After lunch we head to *Mill Lane Winery* and *Sandstone Distillery* to enjoy tasting room samples. Lastly, we head back up to Olympia for a visit to *Working Girls Urban Bee Company* for honey sampling and then to *Batdorf and Bronson's Tasting Room* for a short tutorial on coffee!

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 *Don Juan's Mexican Kitchen*
 - Stops, talks and tastes at *Lattin's Cider Mill*, *Johnson's Smokehouse*, *Briney Seas Delicseas*, *Mill Lane Winery*, *Sandstone Distillery*, *Working Girl Urban Bee Company*, and *Batdorf and Bronson's Tasting Room*
 - Recipes to take home from each of our stops
- \$95 per person

Thursday, June 29th, 6:00-8:30 pm



Verano Mexicano

Soitza Devlin

What would you be eating if you were spending summer ("verano" in Spanish) in Mexico? Spend a delightful evening with Soitza and find out what warm weather eating is all about! You'll get to try **Tamarindo**, a tart-sweet beverage that's just the thing for warm weather. Her starter of **Pico de Gallo** is an irresistible Mexican fruit salad served in spears with lime and chile. The **Gobernador Taco**, made with shrimp in a tomato-based sauce and Queso Oaxaca on a fresh corn tortilla, is locally famous for good reason, and Soitza's snowy white **Mexican Vanilla Bean Gelatin** is the cool and refreshing dessert! Complementary beer pairing. \$50

Hello Summer!



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 Stomans, 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.



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

June 2017 BSC Class Schedule					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 In the Kitchen Barb Agee Oodles of "Noodles!" 9-11:00am & 1-3:00pm* A BSC Free Event!	June 2-June 14 no classes	
12	13	14	15 The Best Pasta Salads for Summer Leanne Willard-BSC Director 6:00-8:30 pm ~ \$50	16	17 Barnard Griffin Winery Dinner Greg Buzzell, Barb Agee & Leanne Willard 6:00-8:30 pm ~ \$75 per person
19 The Governor's Cellar Chef Lanette Miles 6:00-8:30pm ~ \$60	20 Arepa Latin Street Food A Hands-On Class Marianne Socorro and Luis Amengual, owners 6:00-8:30 pm ~ \$50	21	22	23	24
26	27 Gorgeous Food from the Country of Georgia Mitra Mohandessi 6:00-9:00 pm ~ \$60	28 Thurston County Artisan Food and Wine Tour Barb Agee & Leanne Willard 8:15 am-4:30 pm ~ \$95	29 Verano Mexicano Soitza Devlin 6:00-8:30 pm ~ \$50	30	

"Summer cooking implies a sense of immediacy, a capacity to capture the essence of the fleeting moment."



- Elizabeth David, food writer (1913-1992)

I must admit that I'm sort of a fall/winter food kind of person. I like the cozy comfort of it and it seems to carry with it a sense of festiveness that appeals to my love of all things traditional. Don't get me wrong, I completely embrace the fresh vibrancy of our local ingredients during the warmer months, but we all have our favorites! Nevertheless, as I was working on this quarter's brochure, I found myself fiercely craving the food I was writing about. After all, who wouldn't swoon over Rich Rau's Sweet-Spicy-Garlicky Sticky Wings, MaryKate Perry's Raspberry Ricotta Cake, or Lee Ann Ufford's Tomato Napoleons with Prosciutto Vinaigrette? It just all sounds so good. I may become a summer food convert!

You can bet that the food will be good at our wine and beer dinners this summer. We have the Barnard Griffin Wine dinner in June, perfect as a gift for dad, the Full Sail Brewing Co. dinner in July, a pub-style affair, and the Xinh-Madsen Family Cellars Wine dinner in August, a pairing that will really "knock it out of the park!" Each dish is carefully chosen to go with its complementary wine or beer accompaniment and I guarantee you'll love the experience!

If you haven't had the opportunity to go with us on one of our special market tours, I invite you to come along! This June, Barb Agee and I will lead a Thurston County food and wine tour, in July, Soitza will take us on a Mexican tour in Seattle and Tacoma and in August, Pranee will take us on a tour of Seattle's International District. These trips are so much fun and you learn a lot too!

Speaking of fun, BSC is featuring classes with three wonderful, local food trucks - Arepa, Nineveh, and Akashic. Find out how to make some of their offerings while tasting their wonderful food. We're also doing classes with two incredible restaurants - one is now almost an Olympia landmark, Docksido Bistro and the other is brand new, The Governor's Cellar, located inside the Governor Hotel.

Of course, the summer wouldn't be complete without our summer kids' camps! We're super excited because the theme is "Around the World with Disney!" Need I say more? I hope your summer is relatively carefree, not too fleeting, and brimming with good food.

Hope to see you soon, upstairs in the BSC kitchen!

Leanne Willard
BSC Director

July 2017 BSC Class Schedule					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
July 1-July 5 no classes			6 In the Kitchen Barb Agee One Cool Cucumber 9-11:00am & 1-3:00pm* A BSC Free Event! Soitza's Mexican Market Tour Soitza Devlin 8:30 am - 4:00 pm \$95 per person	7	8
July 10 - 13 The Wide World of Disney Cuisine! Summer Camps for Ages 9 to 13 ~ Caroline Willard, Kids Culinary Arts Program Director Monday-Thursday 9-11:30 am ~ \$180 per student				14	15
10	11 The Skillet and the Fire Chef Rich Rau 6:00-8:30 pm ~ \$60	12 African Barbeque! Mercy Kariuki-McGee 6:00-8:30 pm ~ \$50	13		
July 17 - 20 The Wide World of Disney Cuisine! Summer Camps for Ages 9 to 13 ~ Caroline Willard, Kids Culinary Arts Program Director Monday-Thursday 9-11:30 am ~ \$180 per student				21	22 Full Sail Brewing Co. Pub Dinner Dana Elliot, Beth Storey & Leanne Willard 6:00-8:30 pm ~ \$75 per person
17 The Desserts of Summer MaryKate Perry 6:00-8:30 pm ~ \$50	18 Cool Caribbean Cuisine Tania Moe, winner of Olympia's Next Top Chef 2017 6:00-8:30 pm ~ \$50	19 A Hands-On Class Nineveh Assyrian Lisa David, owner 6:00-8:30 pm ~ \$50	20		
July 24 - 25 It's a Disney World of Delights! Summer Camps for Ages 5 to 8 Caroline Willard, Kids Culinary Arts Program Director 9-11:30 am ~ \$90 per student		26	27 Andalusia - A Taste of Southern Spain Mitra Mohandessi 6:00-9:00 pm ~ \$60	28	29/30/31

August 2017 BSC Class Schedule					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Thai Grilling on the Deck Pranee Khruasanit Halverson 6:00-8:30 pm ~ \$60	2	3 In the Kitchen Barb Agee The Blessing of Blueberries 9-11:00am & 1-3:00pm* A BSC Free Event!	4	5
August 7 - 10 The Wide World of Disney Cuisine! Summer Camps for Ages 9 to 13 ~ Caroline Willard, Kids Culinary Arts Program Director Monday-Thursday 9-11:30 am ~ \$180 per student				11	12
7 Olympia's Docksido Bistro Executive Chef Laurie Nguyen 6:00-8:30 pm ~ \$60	8 Hands-On Garden to Table Lee Ann Ufford 6:00-8:30 pm ~ \$60	9	10 Pranee's Seattle Market Tour! Pranee Khruasanit Halverson 8:30 am-4:00 pm ~ \$95 per person		
August 14 - 15 It's a Disney World of Delights! Summer Camps for Ages 5 to 8 Caroline Willard, Kids Culinary Arts Program Director 9-11:30 am ~ \$90 per student		16	17	18	19 A Dinner with Xinh Dwelley & Madsen Family Cellars 6:00-8:30 pm \$90 per person
14	15 Grilled Burgers Around the World Chef Toby Kim 6:00-8:30 pm ~ \$60				
August 21 - 24 The Wide World of Disney Cuisine! Summer Camps for Ages 9 to 13 ~ Caroline Willard, Kids Culinary Arts Program Director Monday-Thursday 9-11:30 am ~ \$180 per student				25	26
21	22	23 Akashic Food Trailer Varun and Tzeitel Sainath 6:00-8:30 pm ~ \$50	24		
28	29	30 Fall into Grilling Chef Rich Rau 6:00-8:30 pm ~ \$60	31		

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 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 1st - Oodles of "Noodles!"

Noodles are just plain fun to eat but what if you aren't up for all the calories and carbs? Barb replaces them with veggie noodles! Join her as she makes **Southwestern Yam Noodles**, with two types of peppers and fresh roasted corn, and **Thai Zucchini Noodles with Pork**, a meal in itself! You'll also get to take home recipes for Carrot Noodles with Peanut Dressing, accented with mint, basil and sesame seeds, and Spiralized Beet-Kale Salad with Honey and Walnuts.

July 6th - One Cool Cucumber

Barb knows how to keep her cool, and in today's classes, she'll demonstrate the versatility of the cool cucumber with **Baby Bok Choy and Cucumber Salad**, dressed with toasted sesame oil and fresh garlic, and **Grilled Cucumber and Baby Eggplant in Vinaigrette**. You'll also receive recipes for Cucumber Gazpacho, a cool soup garnished with chilled grapes for those hot days, and Tilapia with Cucumber-Dill Sauce, which gives the fish a mild pickled flavor.

August 3rd - The Blessing of Blueberries

When Barb counts her blessings, blueberries are near the top of her list! Join her in the BSC kitchen and taste her wonderful **Lemon-Cornmeal-Olive Oil Cake with Blueberry Compote**, and a lively **Three B's Salad** with blueberries, beets and basil. To make at home there will also be recipes for Blueberry-Balsamic Glazed Pork Chops, and Blueberry Cobbler Cheesecake Bars, with a macadamia nut crust.

***** No registration required for any session**



Ralph's & Bayview UPCOMING EVENTS!

OlyThriftway.com ~ Facebook.com/RalphsandBayview

July 21st & 22nd **Bayview's Truckload Meat Sale**

Save BIG when you buy BIG on all your favorites brands in our Meat Dept. Two days only! Stock up for all summer grilling.

August's Fridays **Hatch Chile Fest Roastings**

August 4 - Ralph's
 August 11 - Bayview
 August 18 - Ralph's
 August 25 - Bayview



BSC Kids Culinary Arts Program



The Bayview School of Cooking's Kids program provides a fun and safe environment where children can learn age-appropriate cooking skills as well as an appreciation for new and different foods. Join BSC Kids Culinary Arts Program Director, Caroline Willard, as she presents Saturday hands-on classes for cooks ages 5 to 8 and ages 9 to 13 in Bayview Thriftway's BSC Kitchen!
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

It's a Disney World of Delights!

Two Camps: July 24th - 25th and August 14th - 15th (all camps run from 9 - 11:30 am)

One of the best things about Disney movies is the fact that they take place all over the world! Do you ever wonder what your favorite Disney characters might eat? Join Caroline and her helpers as they explore different cuisines through Disney movies! You'll make and eat food from the settings of Mulan, Moana, The Emperor's New Groove, and soon to be released (November 2017) Disney movie - Coco! Become an expert chef as you chop, slice, bake and sauté, cooking up delicious dishes from China, Polynesia, Peru and Mexico, and learn more about these memorable Disney movies!
\$90, including recipe booklet and apron!

Monday

Mulan (China)

- **Mulan's Sesame Beef with Rice**
- **Baby Bok Choy with Black Bean Sauce**

Moana (Polynesia)

- **Moana's Taro Rolls**
- **Haupia** (Coconut Milk Custard Squares)

Beverage: **Pineapple Punch**

Tuesday

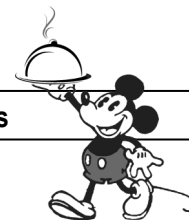
The Emperor's New Groove (Peru)

- **Arroz Tapado**, layered beef and rice
- **Kronk's Buttery Spinach Puffs**

Coco (Mexico)

- **Coco's Mexican Street Corn**
- **Flan**

Beverage: **Horchata**



BSC Summer Camps for 9 to 13 Year Old Cooks

The Wide World of Disney Cuisine!

Four Camps: July 10th - 13th; July 17th - 20th; August 7th - 10th and August 21st - 24th (all camps run from 9 - 11:30 am)

One of the best things about Disney movies is the fact that they take place all over the world! Do you ever wonder what your favorite Disney characters might eat? Join Caroline and her assistants as they explore different cuisines through Disney movies! You'll make and eat food from the settings of Frozen, Brave, Hercules, Aladdin, Brother Bear, Home on the Range, Ratatouille, Aristocats, Beauty and Beast, and Cinderella! Become an expert chef as you chop, slice, bake and sauté, cooking up delicious dishes from Norway, Scotland, Greece, the Middle East, Alaska, the Midwestern United States, and France and learn more about these memorable Disney movies! *\$180, including recipe booklet and apron!*

Monday

Frozen (Norway)

- **Norwegian Pickled Cucumber Salad**
- **Roasted Salmon with Norwegian Butter Sauce**

Brave (Scotland)

- **Cock-a-leekie Soup**
- **Empire Cake Biscuits**

Beverage: "Frozen" Fruit Slush

Tuesday

Hercules (Greece)

- **Dolmas**
- **Traditional Greek Salad**

Aladdin (Middle East)

- **Turkey Kofta Kebabs**
- **Baghlava Yazdi** (Persian Baklava Cake)

Beverage: **Hibiscus Iced Tea**

Wednesday

Brother Bear (Alaska)

- **Creamy Smoked Salmon Chowder**
- **Alaskan Wild Berry Cobbler**

Home on the Range (Mid-West US)

- **Texas BBQ Chicken**
- **Cornbread with Honey Butter**

Beverage: **Farmhouse Lemonade**

Thursday

Ratatouille (France)

- **Remy's Ratatouille**

Aristocats (France)

- **Crème de la Crème Brûlée a la Edgar**

Beauty and the Beast (France)

- **"Be Our Guest" Beef Ragu**

Cinderella (France)

- **French Fairytale Pumpkin Soup**

Beverage: **French Lemonade**



July 2017

Call (360) 754-1448 to register



BSC Kids Culinary Arts Program Summer Camps - 9:00-11:30 am It's a Disney World of Delights!

Designed for Ages 5 to 8
July 24th and 25th

The Wide World of Disney Cuisine!

Designed for Ages 9 to 13
July 10th - 13th
July 17th - 20th

(See both age group camp details
for July and August on the insert!)

Thursday, July 6th

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

In the Kitchen - One Cool Cucumber

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



Thursday, July 6th 8:30 am-4:00 pm

Soitza's Mexican Market Tour



Soitza Devlin

The fun starts when you arrive at Bayview Thriftway and grab a *Dancing Goat* beverage before heading up to Seattle in a comfortable van. With Soitza as our guide, we'll discover an array of Mexican cheeses, check out staple items for a well-stocked Mexican pantry, learn about various dried chilies, see a wide variety of Mexican pastries and much more! Lunch at *La Carta de Oaxaca* in Ballard, which Soitza says is the best traditional Mexican food in the Seattle area, is an extra special treat when she selects the menu items! Meet at *Dancing Goats Espresso* inside Bayview Thriftway at 8:30 am. We will leave promptly at 8:45 am. An ice chest in the van will be available for purchases needing refrigeration.

Day Package Includes:

- Morning Travel Beverage
- Round Trip Transportation from Bayview Thriftway
- Visit *El Mercado Latino* in Seattle's Pike Place Market
- Visit *Milagros Mexican Folk Art* in Seattle's Pike Place Market
- Lunch at *La Carta de Oaxaca Restaurant* in Ballard
- Visit *Los Guerreros Tienda y Carniceria* in Lakewood

\$95 per person

Tuesday, July 11th, 6:00-8:30 pm



The Skillet and the Fire

Chef Rich Rau - What do you get when you combine a skillet and a grill? You get an amazing summer dinner without heating up the kitchen! Grill master Rich knows his cast iron and in this class, he'll demonstrate how to successfully use your skillet over the fire with a menu that includes addictive **Sweet-Spicy-Garlicky Sticky Wings**, **Salmon Sliders with Harissa Mayo** and **Cucumber Relish**, **Skillet Gnocchi with Sausage and Tomatoes**, and **Peach and Berry Galette** served with vanilla ice cream. Gain more versatility with your grill! Complementary wine pairing. \$60

Wednesday, July 12th, 6:00-8:30 pm

African Barbeque!



Mercy Kariuki-McGee

Mercy, native Kenyan, returns to BSC to do some grilling! She'll start with the unofficial national dish of her homeland, **Nyama Choma**, which means "barbecued meat." This evening it's beef marinated in lemon, garlic and spices and roasted over a charcoal grill. Next, it's **Kenyan Marinated Chicken Mshikaki**, which literally means "skewer" in Swahili. Mercy will also show you how to make **Skewered Kebabs made with Minced Lamb**, **Kachumbari**, a Kenyan-style salsa made with fresh cilantro, tomatoes, onions and chilies, and **Ugali**, a traditional East African porridge cooked until dough consistency and eaten like bread. A **Fruit Salad** and **Fruit Punch** are the sweet finish to the evening. At the end of class, Mercy and her husband Matt will play traditional African music for you to enjoy! Complementary wine pairing. \$50

Monday, July 17th, 6:00-8:30 pm

The Desserts of Summer



MaryKate Perry

MaryKate writes a lot about sweets on her blog, marycakeblog.wordpress.com, so you know she loves desserts! Leave it to her to come up with four exquisite desserts that you'll want to serve again and again this summer. Her stunning line-up includes a **Strawberry-Rose Petal Mess**, a traditional English concoction of tossed meringue, whipped cream, sorbet and berries, moist **Raspberry Ricotta Cake**, a hit with everyone who tries it, **Mixed Local Berry Crisp** served with ice cream, and old-fashioned **Tapioca Pudding with Rhubarb Compote**, summer comfort food at its best! Complementary prosecco pairing. \$50

Tuesday, July 18th, 6:00-8:30 pm

Cool Caribbean Cuisine



Tania Moe, winner of Olympia's Next Top Chef 2017

As a native of The Dominican Republic, Tania grew up with Caribbean food. This talented up-and-coming chef won Olympia's Next Top Chef with her innovative menu and this evening's class will be no exception! Tania starts with **Ripe Plantain Cups with Ground Beef and Sriracha Mayo**, and **Shrimp with Coconut and Ginger Sauce**, **Tostones and Coconut Rice** is the exotic main dish. **Tropical Fruit Trifle with Dulce de Leche Whipped Cream** is the sweet finale to her menu. Even if you aren't planning a trip to the tropics this summer, come and experience the warmth and hospitality of Caribbean culture! Complementary beer pairing. \$50

A Food Truck of Olympia Class

(Please note that all classes are held in the BSC Kitchen.)

Wednesday, July 19th, 6:00-8:30 pm

Nineveh Assyrian - A Hands-On Class



Lisa David, owner

Nineveh, the last capital of the Assyrian Empire and once one of the largest settlements in the world, is now some of the best food in Olympia! Food truck owner Lisa will give you hands-on instruction in rolling your own **Dolmas**. She'll then demonstrate how to make **Falafel**, which you'll enjoy in a salad, **Baba Ghannoush**, served with pita chips, **Tabouleh**, a fresh salad for warm weather, and **Watermelon with Feta**, a delightfully fresh dessert. Complementary wine pairing. \$50

Saturday, July 22nd, 6:00-8:30 pm

Full Sail Brewing Co. Pub Dinner

Dana Elliot, Full Sail Brewing Co. Area Sales Manager and Beth Storey and Leanne Willard, your chefs for the evening.

In 1987, brew master Jamie Emmerson and founder Irene Firmat started Full Sail Brewing in Hood River Oregon, trying to find that perfect balance between art and commerce, work and play, and making some mighty fine beer at the same time. At this evening's fun event, Dana Elliot, Full Sail representative, will talk about Full Sail and their brews, while Beth and Leanne present a pub-style menu that perfectly matches each beer selection. Begin with *Full Sail Sesion Cerveza* paired with **Mini Taco Bites**, and Cascade Pilsner alongside individual ramekins of **Mac and Cheese with Green Chiles**. *Session Premium Lager* accompanies a **Strawberry, Feta, Red Onion, Green Salad with Citrus Vinaigrette**, while *Hop Pursuit IPA* is partnered with a **Pineapple and Cheddar Burger with Fries**, and the *Full Sail Blood Orange Wheat* is perfect with a dessert of **Pavlova with Summer Fruit**. If you're a beer lover, you won't want to let this event pass you by! \$75 per person

Thursday, July 27th, 6:00-9:00 pm

(please note class time difference)



Andalucia - A Taste of Southern Spain

Mitra Mohandessi

In Andalucia, the spices of Northern Africa and the produce of Spain blend together to create flavors that summon you to the table. Fresh vegetables, meats and robust flavors of herbs and spices are the essential ingredients of Southern Spanish cooking. In this class, Mitra will show you how to make flavor-packed dishes such as **Gazpacho**, a delightful cold soup of tomatoes and vegetables, **Revoltijo de Esparragos**, tender asparagus with saffron sauce, **Alcachofas Rellenas de Carne**, artichokes filled with ground meat, garlic and spices and simmered in sweet wine broth, **Arroz Caldoso Con Pollo**, Arborio rice with chicken and saffron, and **Alfajores de Medina Sidonia**, a fragrant dessert of hazelnuts, sesame seeds, and breadcrumbs. Take a culinary trip to warmer climes! Complementary wine pairing. \$60

BSC Icon Key

	Includes Wine Sample		Includes Beer Sample
	Hands-On Adult Class		Hands-On Kid Class
	Guest Chef		Cookbook Author
	Class Field Trip		Watch the Class Time!



August 2017

Call (360) 754-1448 to register

Tuesday, August 1st, 6:00-8:30 pm

Thai Grilling on the Deck

Pranee Khruasanit Halverson

It's summertime and that means grilling with Pranee out on the Bayview deck, overlooking Budd Bay! Her exciting menu includes **Goong Yang Som Tum**, grilled shrimp with Thai green papaya salad with lime-peanut dressing, **Mu Ping Sen Lek**, grilled pork on skewers served with rice vermicelli and Asian herbs with lime-sweet chili dressing, **Sai Oua**, Chiang Mai sausage with lemongrass, Kaffir lime leaf and galangal, **Neau Yang**, grilled tri-tip beef served with lime-mint dipping sauce and sticky rice, and for dessert, **Grilled Casava with Coconut Rum Sauce**. This is an evening when fantastic food and setting meet! Complementary wine pairing. \$60



Thursday, August 3rd

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

In the Kitchen -

The Blessing of Blueberries

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



BSC Kids Culinary Arts Program Summer Camps - 9:00-11:30 am It's a Disney World of Delights!

Designed for Ages 5 to 8
August 14th and 15th

The Wide World of Disney Cuisine!

Designed for Ages 9 to 13
August 7th-10th
August 21st-24th

(See both age group camp details for July and August on the insert!)

Monday, August 7th, 6:00-8:30 pm

Olympia's Docksido Bistro

Executive Chef Laurie Nguyen

Where better to experience Pacific Northwest fusion cooking featuring elements of European and Southeast Asian cuisine than Olympia's premiere restaurant, Docksido Bistro? Executive Chef Laurie returns to BSC to regale us with her stunning menu selections. Join her this evening and learn to make her delectable appetizer of **Coconut Curry Prawns**, a **Summer Peach Salad**, and customer favorite, **Pesto Halibut**, featuring pistachio-parmesan encrusted fish with arugula pesto, served alongside **Potato Gnocchi**. End the evening with a scoop of **Olympic Mountain Ice Cream!** Complementary wine pairing. \$60



Stay Connected with BSC!

Phone: (360) 754-1448

BayviewSchoolofCooking.com

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BayviewSchoolofCookingBlog.wordpress.com

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

Hands-On Garden to Table

Lee Ann Ufford

The beautiful produce of this season, and summer itself, will be gone all too soon! Put on an apron and join Lee Ann for this hands-on class that brings the garden's best to your table. The evening begins with a bright and easy **Cream of Sweet Pepper Soup** and a simple, succulent **Tomatoes with Sausage**, a favorite quick appetizer from Provence. A rainbow of tomatoes will be available to create **Heirloom Tomato Napoleons with Prosciutto Vinaigrette**, a restaurant worthy presentation and you'll get to try zucchini in a whole new way with a **Woven Zucchini Salad with Goat Cheese**. The salads will be accompanied by **Homemade Pesto Pine Nut Bread**, using fresh basil. For dessert, everyone will assemble their own **Blueberry Lemon Curd Parfaits**, an easy and elegant finale! Truly summer at its best!

Complementary wine pairing. \$60



Thursday, August 10th, 8:30 am-4:00 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 8:30 am. We will leave promptly at 8:45 am.

Day Package Includes:

- Morning Travel Beverage
 - Round Trip Transportation from Bayview Thriftway
 - Visit *Viet Wah Asian Market* and *Uwajimaya Market*
 - Short Walking Tour with tea tasting and other tastes!
 - Lunch at *The Tamarind Tree*
- \$95 per person



Tuesday, August 15th, 6:00-8:30 pm

Grilled Burgers Around the World

Chef Toby Kim

Tired of the same old burgers on the grill? Chef Toby has the solution to the problem with his inventive burgers from around the world! Out on the deck you'll be learning to make and trying his **Vietnamese Bahn Mi Pork Burger**, served on real Bahn Mi bread, the **Italian Caprese Burger**, featuring a beef patty with tomato, basil and fresh mozzarella, the **Pacific Northwest Salmon Burger**, and a **Greek Chicken Souvlaki "Burger."** As a bonus, Chef Toby will also share his **Corn, Orzo and Basil Salad** and **Spicy Cilantro Slaw** as accompaniments to the burgers. Complementary wine pairing. \$60



Saturday, August 19th, 6:00-8:30 pm

A Dinner with Xinh & Madsen Family Cellars

When local legend Xinh Dwelley teams up with award-winning local boutique winery *Madsen Family Cellars*, it makes for an incredible evening of food and wine. Get ready to be wowed by Xinh's **Geoduck Wontons with Sweet Chile Dipping Sauce** served with *Madsen Muscateer*, a crisp, floral wine made with Muscat grapes, and **Spicy Coconut Soup with Prawns, Scallops, Clams and Mussels**, paired with *Beri's Delight Riesling*. A **Fresh Greens Salad with Bacon, Tahini Dressing** and Xinh's **Fried Oysters** is the perfect match with the *Madsen's Chardonnay*, and her **Fillet of Salmon with Creamy Tomato, Basil and Garlic Sauce, Sautéed Summer Vegetables, and Rice** melds nicely with the *Madsen Merlot*. For the finale, a **Creamy Yogurt Panna Cotta with Grilled Pineapple** is served alongside the *Madsen Orange Muscat*. This is an evening you won't soon forget! \$90 per person

A Food Truck of Olympia Class

(Please note that all classes are held in the BSC Kitchen.)

Wednesday, August 23rd, 6:00-8:30 pm

Akashic Food Trailer

Varun and Tzeitel Sainath

There's a new food trailer in town and it's Akashic! Tzeitel, a native Olympian and self-taught chef met Sarun, originally from India, with a Swiss master's degree in European Cuisine, in Hawaii where they cooked together for three years. A year ago, they returned to Olympia to open Akashic, bringing influences from around the world to their plate. Join them at BSC as they share their **Fresh Salmon with Potato Purée, Grilled Asparagus Spears and Sake Butter Sauce**, then use the extra fish to make their signature **Salmon Lumpia with Caper Tartar Sauce**. They'll also make their signature **Apple and Banana Lumpia, served with Caramel Sauce** for dessert. his is world cuisine at its tastiest! Complementary beer pairing. \$50



Wednesday, August 30th, 6:00-8:30 pm

Fall into Grilling

Chef Rich Rau

Summer may be coming to a close next month but that doesn't mean you have to stop grilling! Chef Rich demonstrates how to put together a brilliant menu of fall delights that you can cook over the fire. Join him out on the deck as he demonstrates how to make flavorful **Butternut Squash and Goat Cheese Bruschetta**, juicy **Grilled Pork Chops with Apple-Bourbon Glaze**, savory **Grilled Roasted Root Vegetables with Rosemary and Sage**, and for dessert, seasonal **Grilled Apples with Caramel Mascarpone Cream**. Keep on grilling! Complementary wine pairing. \$60



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