



Bayview School of Cooking

Fall Brochure ~ September, October and November 2017 ~ Call to Register ~ (360) 754-1448



Celebrate Oktoberfest at Bayview!

Friday, September 29th, 5:00-8:00 pm

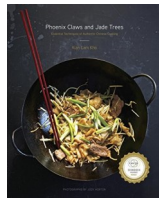
Bayview Thriftway celebrates the 207th anniversary of Oktoberfest with a special evening of bier tasting, fun activities and a German Bratwurst dinner available for purchase.

Come join the fun!

Tuesday, October 17th, 6:00-8:30 pm

Essential Techniques of Authentic Chinese Stir-Fry

Kian Lam Kho, author of *Phoenix Claws and Jade Trees--Essential Techniques of Authentic Chinese Cooking*, Published in 2015, *Phoenix Claws and Jade Trees* has received the IACP Julia Child first Book Award and many other accolades. No wonder this beautiful cookbook offers a unique introduction to Chinese home cooking, demystifying it by focusing on its basic cooking methods. Join author and culinary expert Kian Lam Kho for a very special evening as he demonstrates how to make authentic Chinese stir-fry dishes. Learn how to select and season a wok, develop good knife skills, identify a wide variety of Chinese vegetables, and match them with different meats and sauces. He'll use three different stir-fry techniques to show you how to make **Stir-Fried Beef with Black Pepper, Kung Pao Chicken, Stir-Fried Pea Shoots, and Chinese Sausage Fried Rice**. Complementary wine pairing.



Wednesday, October 18th, 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 or dim sum for lunch or pot stickers for an 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.

Two Market Tours!

Thursday, October 12th, 8:15 am-4:30 pm

Mitra's Mediterranean Market Tour with Mitra Mohandessi

With Mitra as your guide, tour the Mediterranean Market, a Middle Eastern Market, lunch at the Rumi Restaurant enjoy a visit to a Middle Eastern breads and sweets bakery!



Wednesday, November 1st, 8:15 am-4:30 pm

Soitza's Dio de Los Muertos Market Tour with Soitza Devlin

Celebrate *Dio de los Muertos* (Mexican Day of the Dead) with a trip up to Pike Place Market. Soitza serves as guide to Mexican cheeses, staple items for a well-stocked Mexican pantry and learn about various dried chilies and Mexican pastries and much more then enjoy lunch at La Carta de Oaxaca in Ballard.

Saturday, October 21st, 6:00-8:30 pm

Fremont Brewing Rustic Autumn Dinner

Charlie Patnoe, *Fremont Brewing Liquid Liason*
Barb Agee and Leanne Willard, your chefs for the evening. Fremont Brewing is a family-owned craft brewery founded in 2009 to brew small-batch artisan beers made with the best local ingredients. . . . "Because Beer Matters!" Join Charlie for an informative and delicious event that matches excellent beer with great food. Barb and Leanne pair **Warm Smoked Cheese and Pale Ale Sauce served alongside Pretzels** with *Fremont's Universal Pale Ale*, and a **Grilled Romaine Salad with IPA Caesar Dressing** with *Fremont's Lush IPA*. *Fremont's Bonfire Ale* perfectly complements **Apple Soup with Crumbled Roquefort and Bacon and Beer-Braised Sausage with Creamy Polenta** is wonderful with the *Fremont Winter Ale*. For dessert, a **Chocolate Tart with Cocoa-Stout Whipped Cream** is teamed with *Dark Star Imperial Oatmeal Stout*. This is a delectable evening you won't want to miss!



Saturday, November 11th, 6:00-8:30 pm

McManis Family Vineyards Harvest Dinner

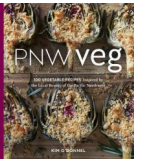
Ben Clark, Vehrs Distributing & McManis Family Vineyards Representative and Barb Agee and Leanne Willard, your chefs for the evening Family owned and operated since 1990, McManis Family Vineyards now sustainably farms over 2,700 acres of premium wine grapes located throughout the Northern interior of California. Their attention to detail is reflected in their fine, award-winning wines. Ben discusses the winery and the attributes of their varietals, while Barb and Leanne pair them with lovely harvest dishes. You'll taste **Cheesy Citrus Artichoke Dip** served with *Pinot Grigio*, a **Warm Goat Cheese and Pear Salad** matched with *Chardonnay*. The winery's *Barbera* complements **Tomato Soup with Toasted Cheese Croutons** and *Cabernet Sauvignon* is the wine of choice for **Roasted Duck Breast with Pecan Purée and Roasted Delicata Squash, Apples and Onions**. A delightful **Pumpkin Pie Panna Cotta** with a taste of *McManis Zinfandel* is a sweet finish to the meal.



Tuesday, November 7th, 6:00-8:30 pm

PNW Veg with Kim O'Donnell, author of *PNW Veg*

Kim is a twenty-year veteran of the food world as a chef, journalist, and teacher. Her book, *PNW Veg* is a celebration of the extraordinary produce, legumes, and grains of our area and serves up 100 plant-forward ways to eat with the seasons. The first Meatless Monday blogger on record, Kim is a known authority on the continuing trend of eating less meat for health and environmental reasons. Join her as she takes you through some of the wonderful recipes from her book including, **Roasted Squash Toasts with Spiced Nut Dust** paired with **The Best Cranberry Juice You've Never Had, Oven-Spiced Carrots and Parsnips with Blue Cheese Yogurt Sauce, Curried Chickpeas and Brussels Sprouts**, and for dessert, **Pear Sauce Loaf Cake**. Complementary wine pairing.



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



September 2017
Call (360) 754-1448 to register

Thursday, September 7th

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

In the Kitchen - Plum Perfection

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



Tuesday, September 12th, 6:00-8:30 pm

The Basics of Thai Cooking

Pranee Khruasani Halverson

Intimidated by cooking Thai at home? Pranee loves cooking the food of her homeland and it shows through her easy and thorough instruction. In this introductory class, you'll learn how to make popular classics such as the very best **Phad Thai**, the famous noodle stir-fry with prawns, **Chu Chi Curry**, white fish in Chu Chi curry sauce, **Gai Phad Med Mamuang**, stir-fried chicken, onion, peppers and cashews, **Kao Horm**, steamed jasmine rice, and **Kao Neow Dam**, black rice pudding with coconut milk. You won't be afraid to cook your favorite Thai dishes at home any longer!

Complementary wine pairing. \$60



Thursday, September 14th, 6:00-8:30 pm

Discover European Cheese

Leanne Willard, BSC Director

Many European countries have cheese traditions that go back hundreds, if not thousands, of years. Join Leanne as she explores the fascinating and delicious world of cheese. Cablanca, the creamy white, mild goat cheese of Holland stars in **Cablanca Salad with Apples, Grapes and Figs**, and Irish Cashel Blue shines in a **Broccoli and Cashel Blue Soup**. **Pull-Apart Cheesy Onion Bread** brims with Swiss Gruyere, while **Creamy Camembert-and-Mushroom Pasta** is a luscious ode to the famous French cheese. Norwegian **Gjetost Fondue** served with puff pastry squares, gingerbread and apples is the caramelly finish to the evening. There's no such thing as too much cheese!

Complementary wine pairing. \$50



Monday, September 18th, 6:00-8:30 pm

Anticipating the Holidays with Xinh

Xinh Dwelley

We love it when Xinh visits us at BSC! She's already thinking about the holidays and is ready to demonstrate how to make some of her favorites while entertaining you with her warm and witty personality. Start with **Xinh's Oysters Rockefeller**, broiled oysters with a topping of sausage cream sauce and bubbly cheese. **Coconut-Fried Mussel Lollipops atop Green Salad** is Xinh's riff on coconut prawns and her **Oyster Stew**, served with French bread is famous for good reason! You won't want to miss this opportunity to see this local legend in action!

Complementary wine pairing. \$60



Wednesday, September 20th, 6:00-8:30 pm

A Tapas Party!

Barb Agee

Join Barb, our In the Kitchen instructor, as she treats you to five tapas paired with five different wines.

Learn how to make **Warmed Spiced Olives**, which is two appetizers in one—fragrant olives and infused oil for dipping artisan bread. You'll also sample **Rustic Fontina, Fennel and Onion Pizza**, garnished with fennel fronds, **Roasted Cipolini Onions with Balsamic Vinegar Honey Glaze**, stuffed with prosciutto, parmesan and herbed crumbs, **Cauliflower, Olive, and Sun-Dried Tomato Salad**, and **Pesto Pork Kabobs**, tender pork marinated in orange-almond-basil pesto sauce and grilled. Get ready for an evening of taste sensations!

Multiple Complementary Wine Pairings. \$60



Tuesday, September 26th, 6:00-8:30 pm

Hands-On Beginners

Cake Decorating

Rebecca Gottlieb, owner *Gotti Sweets*, Olympia Do you wish your cakes were a little more like the cake of your dreams? Becca, from Gotti Sweets and cake decorator extraordinaire, will guide you in understanding how to structure and crumb coat your own **6-inch cake** provided in class, and then give you the basics of **buttercream frosting** and piping. Take home your masterpiece and enjoy Becca's decorated cake in class. Decorating a cake is much more than placing one cake on top of another and hoping for the best! \$60



Wednesday, September 27th, 6:00-8:30 pm

A Simply Divine Pacific NW Menu

Irene Schade and Julie Schade Murray, *Simply Divine Dinner Parties*

Our dynamic mother-daughter duo, Irene and Julie, share a doable Pacific Northwest menu that will wow your guests this fall! They start with a surprise **Amuse-bouche**, meant to offer a glimpse into the chef's approach to the art of cuisine, and then move on to **Crab-Avocado Rounds with Pickled Ginger and Lemon Dijon Vinaigrette**, **Northwest Watercress Autumn Salad**, and a palate cleansing **Riesling-Pear-Ginger Sorbet**. Their dinner entree is fresh **Salmon Skewers with Basil-Saffron-Fennel Chimichurri** served with savory **Fontina Chive Risotto Croquettes**. **Scalloped Lemon Bars topped with Candied Mint** are the sweet and tangy finish to the evening.

Complementary wine pairing. \$50



Thursday, September 28th, 6:00-8:30 pm

Wild About Mushrooms!

Chef Treacy Kreger and John D'Alelio from Mountain Specialty Foods

If you're wild about mushrooms, join us for an informative evening all about fungi! John will be on hand to answer all your questions about foraging, identification, storage and more. Chef Treacy will show you how to make his popular signature **Cream of Mushroom Soup**, **Wild Mushroom Ragout with Fresh Pasta**, and **Wild Mushroom Puff Pastry Tarts**. He'll also discuss the process of preserving wild mushrooms. Calling all mushroom enthusiasts!

Complementary wine pairing. \$60



Celebrate Oktoberfest at Bayview!

Friday, September 29th, 5:00-8:00 pm

Bayview Thriftway celebrates the 207th anniversary of Oktoberfest with a special evening of bier tasting and a German Bratwurst dinner. Join the fun with...

- German Bier and German-Style Beer Tasting
- Grilled Bratwurst, German Potato Salad, Autumn Apple Slaw, Harvest Beans and non-beer drink choice - \$8.99
- Homemade German Pretzels also available
- German Oktoberfest music
- Customer Judging of Employee's Carved Pumpkins
- Outdoor Twinkle-lit Deck with Hay Bales
- Pumpkins, Gourds and Autumn Treats for purchase
- Pumpkin Carving Demonstration



Our Fall 2017 Featured Winery!
McMANIS
FAMILY VINEYARDS

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.

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!





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

September 2017 BSC Class Schedule

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2
4	5	6	7 In the Kitchen! with Barb Agee Plum Perfection 9-11:00 am & repeated 1-3:00 pm ~ FREE	8	9
11	12 The Basics of Thai Cooking Pranee Khruasanit Halverson 6:00-8:30 pm ~ \$60	13	14 Discover European Cheese Leanne Willard, BSC Director 6:00-8:30 pm ~ \$50	15	16
18 Anticipating the Holidays with Xinh Xinh Dweilley 6:00-8:30 pm ~ \$60	19	20 A Tapas Party! Barb Agee 6:00-8:30 pm ~ \$60	21	22	23
25	26 Hands-On Beginners Cake Decorating Rebecca Gottlieb 6:00-8:30 pm ~ \$60	27 A Simply Divine Pacific NW Menu Irene Schade and Julie Schade Murray 6:00-8:30 pm ~ \$50	28 Wild About Mushrooms! Chef Treacy Kreger & John D'Alelio 6:00-8:30 pm ~ \$60	29 Celebrate Oktoberfest at Bayview! 5:00-8:00 pm 	30

October 2017 BSC Class Schedule

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2 A Persian Thanksgiving of the Fall Harvest Mitra Mohandessi 6:00-9:00 pm ~ \$60 (please note time)	3	4 The Colors of Thai Curry Pranee Khruasanit Halverson 6:00-8:30 pm ~ \$60	5 In the Kitchen! with Barb Agee Pizza Pizzazz 9-11:00 am & repeated 1-3:00 pm ~ FREE Gluten-Free Fall Dessert Baking MaryKate Perry 6:00-8:30 pm ~ \$50	6	7 BSC Kids Culinary Arts Caroline Willard Ages 5-8 Goblin Goodies 9-11:30 am ~ \$30 Ages 9-13 Transylvania Treats 1-3:30 pm ~ \$35
9	10 Even More Under Pressure- Pressure Cooker Weeknight Meals Chef Toby Kim 6:00-8:30 pm ~ \$60	11	12 Mitra's Mediterranean Market Tour Mitra Mohandessi 8:15 am-4:30 pm \$90/person	13	14
16	17 Essential Techniques of Authentic Chinese Stir-Fry Kian Lam Kho 6:00-8:30 pm \$60 for this class or \$110 for both classes	18 Essential Techniques of Authentic Chinese Dumplings Kian Lam Kho 6:00-8:30 pm \$60 for this class or \$110 for both classes	19	20	21 Fremont Brewing Rustic Autumn Dinner Charlie Patnoe, Fremont Brewing Rep Barb Agee & Leanne Willard 6:00-8:30 pm ~ \$75/person
23	24	25	26 Hands-On Tamales Soitza Devlin 6:00-8:30 pm ~ \$60	27	28
30	31				

November 2017 BSC Class Schedule

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Soitza's Dia de los Muertos Market Tour Soitza Devlin 8:15-4:30 pm ~ \$90/person	2 In the Kitchen! with Barb Agee Sweet "on Sweet Potatoes!" 9-11:00 am & repeated 1-3:00 pm ~ FREE Hands-On Pasta Making Christine Ciancetta 6:00-8:30 pm ~ \$60	3	4 BSC Kids Culinary Arts Irene Schade Ages 5-8 Thanksgiving Helpers 9-11:30 am ~ \$30 Ages 9-13 Thanksgiving's "In the Bag!" 1-3:30 pm ~ \$35
6	7 PNW Veg Kim O'Donnell 6:00-8:30 pm ~ \$60	8 Hands-On Apple-Cranberry Pie Beth Storey 6:00-8:30 pm ~ \$60	9	10	11 McManis Family Vineyards Harvest Dinner Ben Clark, Vehrs Distributing & McManis Family Vineyards Barb Agee & Leanne Willard 6:00-8:30 pm ~ \$75/person
13	14 Hands-On Pumpkin, Floral & Succulent Holiday Centerpiece Carol Lundblad 6:00-8:30 pm ~ \$60	15 A Simply Divine Holiday Menu Irene Schade & Julie Schade Murray 6:00-8:30 pm ~ \$50	16 Vegetables for the Holiday Table Leanne Willard, BSC Director 6:00-8:30 pm ~ \$50	17	18
20	21	22	23 Happy Thanksgiving!	24	25
27	28	29 Hands-On Holiday Cookies with Lee Ann Lee Ann Ufford 6:00-8:30 pm ~ \$60	30		

"...cooking, which marries the practical with the magical, can be the greatest teacher of all, and that it's never too late to learn."
-Kim O'Donnell, author of PNW Veg"



There is a certain magic involved in harvesting, preserving, cooking, gifting, and serving food that transcends all its

practicalities. Sure, we eat to live, but of course, there is so much more to food than simple nutrition. Growing up, this was the time of year my mom would can and make jam from produce from our garden and trees. She obviously preserved fruits and vegetables so we could eat them later in the year but my memories of helping to pit cherries and pick raspberries and tomatoes and watching her jar all of it up are pure magic.

Part of the magic of cooking is in the learning!

As a teenager, I would often get frustrated with my baking efforts. One day I baked a cake for a friend's birthday and it came out of the pan in chunks. I had a melt-down and wanted to chuck the whole thing in the garbage when my mom swooped in and suggested that I piece it together. Hidden under a layer of thick, fluffy frosting, no one would be the wiser, she said. That cake turned out very nicely, if I do say so myself. That lesson really hit home with me.

Ever since then, if a cooking project doesn't turn out the way I think it should, I always take a deep breath and pause before assuming it's a loss. I've tried to pass on this lesson to each of my own kids.

Rather than tell you about all the wonderful things happening at BSC this fall, I want to invite you to look through this brochure, find a class that strikes your fancy and come learn something new. Or...even better...come make some memories! We would love to see you. To me, learning, and making memories is what this season is all about.

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 fall, 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.***

September 7th

Plum Perfection

Barb is plum-full of ideas on how to use this perfect late summer fruit in ways that don't necessarily involve dessert! Try her **Plum and Peach Bruschetta with Vanilla and Ginger** as a wonderful way to start a meal. **Grilled Plums and Pork Salad**, with a hot sauce drizzle, makes an ideal lunch or light dinner entrée. You'll also receive recipes for Plum Galette with Almonds in a Rustic Crust and Plum Caprese Salad. ***

October 5th

Pizza Pizzazz

Fall is a great time to make pizza at home and Barb has some great suggestions to add pizzazz to your repertoire. Her **30 Minute Pizza Dough** will allow you to make homemade pizza in an hour! Just wait until you try her **Butternut Squash and Ricotta Pizza** and **Potato-Leek Pizza**--you may never want to order out again! Take home recipes for 24-Hour Pizza Dough, Zucchini-Prosciutto Pizza and Four Onion Pizza. ***

November 2nd

"Sweet "on Sweet Potatoes!

There's no denying that Barb is "sweet" on sweet potatoes. Her **Curried Beef with Sweet Potatoes** is sweet and spicy and is ideal for a fall evening meal. **Sweet Potato Medallions with Almond Sauce and Chickpeas** could be a vegetarian main dish or a unique side dish. At home, try recipes for Sweet Potato Custard with Maple Drizzle and Sweet Potato Bisque. ***

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, October 7th

Goblin Goodies

Instructor: Caroline Willard

Caroline and friends are ready to help you make some of the silliest, yummiest goodies for Halloween! Learn to make frightful **Vampire Bite Fruit Pies**, spooky **Graveyard Dirt Chocolate Pudding Cups**, and just plain wonderful **Chocolate-Pumpkin Swirled Brownies**. Drink **Spiced Cider** with all your goblin goodies! \$30

Saturday, November 4th

Thanksgiving Helpers

Instructor: Irene Schade

Join Irene and her helpers in the kitchen and learn to make easy holiday dishes so you can be a Thanksgiving helper! Make **Bread in a Bag**, where all the ingredients are mixed up in a bag and then baked in pans, yummy **Thick and Creamy Pumpkin Soup**, and easy **No-Bake Apple Pie**, served with vanilla ice cream. Sparkling Cider is the drink of choice for this little feast! \$30

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

Saturday, October 7th

Transylvania Treats

Instructor: Caroline Willard

Caroline and her assistants are ready to help you make some of the scariest but tastiest treats for Halloween! Learn to make frightful **Vampire Bite Fruit Pies**, spooky **Graveyard Dirt Chocolate Pudding Cups**, tantalizing **Chocolate-Pumpkin Swirled Brownies** and creepy **Pecan Praline "Slime Monsters"**. Drink **Spiced Cider** with all your Transylvania treats! \$35

Saturday, November 4th

Thanksgiving's "In the Bag!"

Instructor: Irene Schade

Join Irene and her assistants as she shows you how you can help contribute to your family's Thanksgiving feast! You'll be making **Bread in a Bag**, where all the ingredients are mixed up in a bag and then baked in a pan, an easy **Thick and Creamy Pumpkin Soup**, a scrumptious **No-Bake Apple Pie**, and **Ice Cream in a Bag** to accompany the pie. Sparkling Cider is the drink of choice for this little feast! \$35



Ralph's & Bayview UPCOMING EVENTS!

OlyThriftway.com ~ Facebook.com/RalphsandBayview

September

- Oktoberfest Event
- Hatch Chile Roasting Events
- Taste Local Event

October

- Kids Halloween Event

November

- Fall Festival Open House
- Turkey Bowl

December

- Tree Lighting
- Taste the Holiday Spirit

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



October 2017

Call (360) 754-1448 to register

Monday, October 2nd, 6:00-9:00 pm



A Persian Thanksgiving

of the Fall Harvest with Mitra Mohandessi
For almost 6000 years, the Festival of Mehregan has been a time for praising Mehr, the god of love, light, kindness, and peace. It also marked the last harvest of the season and was a tribute to nature. Imagine a table set with wild marjoram, flowers, delicious foods, sweets, and fruits of the season! Join Mitra as she shares the food of her native country and the fun traditions of this special celebration. **Sharbat** is a sweet cold drink of rosewater and basil seed, the drink of choice for toasting. She'll also demonstrate how to make **Kookoo seeb-zamini**, potato pancakes filled with herbs, spices, ground meat and currants, **Reshteh polo**, fragrant basmati rice and toasted noodles topped with sautéed raisins, dates, saffron and chicken, and for dessert, **Sohan Asali**, an amazing brittle of almonds, honey, saffron and pistachios. Complementary wine pairing. \$60

Wednesday, October 4th, 6:00-8:30 pm



The Colors of Thai Curry

Pranee Khruasanit Halverson
Learn to transform colored Thai curries into amazing dishes! In this class, Pranee will demystify Thai herbs and spices, then demonstrate how to use three different colors of curry pastes to create a memorable feast. For an appetizer, red curry is used to season **Tod Man Pla**, fish cakes with curry and basil served with cucumber salad and sweet chili sauce. Green curry is used in the rice dish of **Phad Gaeng Keow Wan**, curry fried rice with calamari, green peppercorns and Thai basil. Finally, yellow is the color of **Gaeng Gari Pak**, braised tofu, apple and sweet potato in a vibrant curry sauce. As Pranee says, "Curry up and sign up for this class!" Complementary wine pairing. \$60

Thursday, October 5th

In the Kitchen

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

In the Kitchen - Pizza Pizzazz

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

Thursday, October 5th, 6:00-8:30 pm



Gluten-Free Fall Dessert Baking

MaryKate Perry, MaryCake Blog
MaryKate returns to BSC to help you with your fall and holiday dessert baking, gluten-free style! Her favorite **Old-Fashioned Chocolate Cake**, made with coconut flour, almond meal and rice flour, will surely become a staple, and her **Frosted Clementine Cake** is made with almond flour, decorated with candied kumquats and tastes like marmalade. MaryKate's **Banoffee Custard Pie** with coconut-chocolate crust will almost certainly have your guests coming back for more! \$50

Saturday, October 7th

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!)

Tuesday, October 10th, 6:00-8:30 pm



Even More Under Pressure -

Pressure Cooker Weeknight Meals

Chef Toby Kim

Back by popular demand, Chef Toby returns to offer more ideas and helpful hints for your pressure cooker. Once you experience how quick and easy this method of cooking is, you'll never go back! He'll share five easy and speedy weeknight meal recipes including, a delicious **Porcini Risotto with Peas, Chicken, Lentil, and Bacon Stew with Carrots, Soy Sauce Pork with Star Anise and Chinese Greens**, served with rice, zesty **Green Chili with Chicken**, and **Columbian Chicken Stew with Potatoes, Tomato, and Onion**. If you're wondering how he can make all these in one class, you haven't tried a pressure cooker yet! Complementary wine pairing. \$60

Thursday, October 12th, 8:15 am-4:30 pm



Mitra's Mediterranean Market Tour

Mitra Mohandessi

Our Mediterranean market adventure begins when you arrive at Bayview Thriftway by 8:15 am at Dancing Goats Espresso Bar, get your beverage and head up to Seattle in a comfortable van at 8:30 am. We'll meet up with BSC Mediterranean instructor Mitra at *Big John's PFI* in the Seattle SoDo District. With Mitra as your guide, you'll tour the store and become familiar with dried herbs, spices, pastes, cheeses and olives from all over the Mediterranean and Middle East. We'll next travel to Kirkland where we stop at a specialty *Middle Eastern Market*, walk a few steps and find ourselves at the *Rumi Restaurant* where you'll enjoy a family-style lunch of kabobs, stew and rice. Last stop will be at a bakery where you can stock up on fresh Middle Eastern breads and sweets. If you'd like to purchase olives, please bring your own jars for brine. A cooler will be available for refrigerated items. **This day package includes:**

- Round Trip Transportation from Bayview Thriftway with a Morning Travel Beverage
- Tours of *Big John's PFI*, *Kirkland Middle Eastern Market* and *Bakery*
- Family -Style Lunch at *Rumi Restaurant*

\$90 per person

Presenting: **Kian Lam Kho**, author of 2015's *Phoenix Claws and Jade Trees—Essential Techniques of Authentic Chinese Cooking*, winner of IACP Julia Child first Book Award and many other accolades! on October 17th and October 18th, Kian Lam Kho will focus on this beautiful cookbook offering an introduction to Chinese home cooking - demystifying and focusing on basic Chinese cooking methods. **Take one for \$60 or both classes for \$110 per person!**



Tuesday, October 17th, 6:00-8:30 pm



Essential Techniques of Authentic Chinese Stir-Fry

Join Kian Lam Kho for a very special evening as he demonstrates techniques from his book showing how to make authentic Chinese stir-fry dishes. Learn how to select and season a wok, develop good knife skills, identify a wide variety of Chinese vegetables and match them with different meats and sauces. He'll use three different stir-fry techniques to show you how to make **Stir-Fried Beef with Black Pepper, Kung Pao Chicken, Stir-Fried Pea Shoots and Chinese Sausage Fried Rice**. Complementary wine pairing. \$60 for this class, \$110 for both classes.

Saturday, October 21st, 6:00-8:30 pm



Fremont Brewing Rustic Autumn Dinner

Charlie Patnoe, Fremont Brewing

Liquid Liason; Barb Agee and Leanne Willard, your chefs for the evening.
Fremont Brewing is a family-owned craft brewery founded in 2009 to brew small-batch artisan beers made with the best local ingredients. . . . "Because Beer Matters!" Join Charlie for an informative and delicious event that matches excellent beer with great food. Barb and Leanne pair **Warm Smoked Cheese and Pale Ale Sauce served alongside Pretzels with Fremont's Universal Pale Ale**, and a **Grilled Romaine Salad with IPA Caesar Dressing with Fremont's Lush IPA**. *Fremont's Bonfire Ale* perfectly complements **Apple Soup with Crumbled Roquefort and Bacon** and **Beer-Braised Sausage with Creamy Polenta** is wonderful with the *Fremont Winter Ale*. For dessert, a **Chocolate Tart with Cocoa-Stout Whipped Cream** is teamed with *Dark Star Imperial Oatmeal Stout*. This is a delectable evening you won't want to miss! \$75 per person

Thursday, October 26th, 6:00-8:30 pm



Hands-On Tamales

Soitza Devlin

Everyone loves tamales but the thought of making them yourself can be intimidating. Soitza gives step-by-step instruction on how to make your own masa and then turn it into **Homemade Chicken Tamales, Rajas con Queso Tamales** (Poblano-Cheese Tamales), and sweet **Pineapple Tamales**. She'll offer steaming, filling, and serving suggestions, and you'll get to taste what you create when you're done! Soitza will also stir up some **Champurrado**, a warm chocolate-based Mexican drink thickened with corn flour, perfect for the colder months ahead! Complementary beer pairing. \$60

Wednesday, October 18th, 6:00-8:30 pm



Essential Techniques of Authentic Chinese Dumplings

If you enjoy eating dumplings and dim sum for lunch or pot stickers for an appetizer, join Kian Lam Kho to learn how to make them at home. In this class, you'll learn how 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.



November 2017

Call (360) 754-1448 to register

Wednesday, November 1st, 8:15 am-4:30 pm

Soitza's Dío de Los Muertos Market Tour

Soitza Devlin



Celebrate *Dío de los Muertos* (Mexican Day of the Dead) with a trip up to *Pike Place Market*. 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 8:15 am. We will leave promptly at 8:30 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

\$90 per person

Thursday, November 2nd

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

In the Kitchen

In the Kitchen -

"Sweet "on Sweet Potatoes!"

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

Thursday, November 2nd, 6:00-8:30 pm

Hands-On Pasta Making

Christine Ciancetta

Christine is back and she's ready to show you how easy and rewarding it is to make your own homemade pasta! In this instructive class, she'll guide you in making hand-formed **Orecchiette**, served with **Sauteed Seasonal Greens, Cannellini Beans and Sausage**, another hand-formed pasta, **Cavatelli**, served with Christine's **Cucina Ciancetta Marinara**, and wide strips of **Pappardelle**, served with **Butternut Squash-Sage Sauce**. Discover how simple it is to make pasta in your own kitchen! Complementary wine pairing. \$60



Saturday, November 4th

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!)

Tuesday, November 7th, 6:00-8:30 pm

PNW Veg

Kim O'Donnell, author of *PNW Veg*

Kim is a twenty-year veteran of the food world as a chef, journalist, and teacher. Her book, *PNW Veg* is a celebration of the extraordinary produce, legumes, and grains of our area and serves up 100 plant-forward ways to eat with the seasons. The first Meatless Monday blogger on record, Kim is a known authority on the continuing trend of eating less meat for health and environmental reasons. Join her as she takes you through some of the wonderful recipes from her book including, **Roasted Squash Toasts with Spiced Nut Dust** paired with **The Best Cranberry Juice You've Never Had, Oven-Spiced Carrots and Parsnips with Blue Cheese Yogurt Sauce, Curried Chickpeas and Brussels Sprouts**, and for dessert, **Pear Sauce Loaf Cake**.

Complementary wine pairing. \$60



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

Hands-On Apple-Cranberry Pie

Beth Storey

If you've never mastered the art of pie making, here's your opportunity! Beth, our resident pie expert, will show you how to make the perfect pastry—flakey, tender, tasty and not impossible to handle. Then she'll take you step-by-step through her recipe for **Apple-Cranberry Pie**, which will stand out from all those old favorite holiday pies. Made with flavorful in-season apples, fresh cranberries, and a crumb French topping, this is the pie you'll want to serve for Thanksgiving and beyond! Take the pie you make in class home with you to bake off or freeze and save for the holidays, and enjoy the pie that Beth makes in class. Bring your own pie pan if possible. \$60

Saturday, November 11th, 6:00-8:30 pm

McManis Family Vineyards Harvest Dinner

Ben Clark, Vehrs Distributing & McManis Family Vineyards Representative with Barb Agee and Leanne Willard as your chefs for the evening

Family owned and operated since 1990, McManis Family Vineyards now sustainably farms over 2,700 acres of premium wine grapes located throughout the Northern interior of California. Their attention to detail is reflected in their fine, award-winning wines. Ben discusses the winery and the attributes of their varietals, while Barb and Leanne pair them with lovely harvest dishes. You'll taste **Cheesy Citrus Artichoke Dip** served with *Pinot Grigio*, a **Warm Goat Cheese and Pear Salad** matched with *Chardonnay*. The winery's *Barbera* complements **Tomato Soup with Toasted Cheese Croutons** and *Cabernet Sauvignon* is the wine of choice for **Roasted Duck Breast with Pecan Purée** and **Roasted Delicata Squash, Apples and Onions**. A delightful **Pumpkin Pie Panna Cotta** with a taste of *McManis Zinfandel* is a sweet finish to the meal. \$75 per person



Tuesday, November 14th, 6:00-8:30 pm

Hands-On Pumpkin, Floral and Succulent Holiday Centerpiece

Carol Lundblad, Floral Designer and Bayview Store Director

As a floral designer for many years, Carol knows how to put together a centerpiece for the holidays! Join her for a fun and instructional evening, when you'll get to put together a stunning centerpiece for your table composed of pumpkins (a larger orange and several small white), seasonal flowers and pale green succulents. Enjoy simple hors d'oeuvres and a wine pairing as you work! Although not guaranteed to last until Thanksgiving, we'll have Pumpkin Fresh spray on hand to help keep your masterpiece fresh longer! Complementary wine pairing. \$60

Wednesday, November 15th, 6:00-8:30 pm

A Simply Divine Holiday Menu

Irene Schade and Julie Schade Murray,

Simply Divine Dinner Parties

Irene and Julie are back, this time with a fabulous and tempting menu for holiday entertaining. You'll have to wait for class to discover what their **Amuse-bouche**, which literally means "mouth amuser" in French, will be, but next on the menu is **Sweet Coconut Pumpkin Soup**, an **Apple-Fennel Salad with Orange Vinaigrette** and to cleanse the palate, an **Apple Cider Sorbet**. Their dinner entree is **Red Currant Roasted Lamb Shank atop Seasoned Mashed Potatoes with Green Bean Bundles**. Finish the evening with a velvety and rich **White Chocolate Brulee**. Complementary wine pairing. \$50

Thursday, November 16th, 6:00-8:30 pm

Vegetables for the Holiday Table

Leanne Willard, BSC Director

After searching throughout the year for the very best vegetable dishes to serve at holiday time, Leanne has come up with a menu that surely won't disappoint! Her duo of gratins, **Parsnip Gratin with Gruyere and Thyme**, and **Creamy Spinach and Garlic Confit Gratin** are both modern takes on the satisfyingly traditional. **Roasted Lemon Broccoli with Tahini-Yogurt Sauce** brings broccoli to a whole new level, **Mashed-Potato Casserole with Sage and Fontina** makes the ubiquitous dish extraordinary, and **Braised Fennel with Pomegranate** will make you wonder where this vegetable's been all your life! Complementary wine pairing. \$50

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