



Bayview School of Cooking

Fall 2018 Brochure ~ September, October and November 2018 ~ Call to Register ~ (360) 754-1448

September 20th, 8:15-4:30 pm

Hood Canal Food and Wine Tour

Cristina Stormans and Leanne Willard

Join Cristina and Leanne as we visit Mason County producers to learn more about the faces and places that provide us with bakery items, produce, seafood, ice cream, and beverages. After picking up your favorite drink from *Dancing Goats Espresso Bar* by 8:30 am, we'll all load into our comfy van. The adventure begins at local *Blue Heron Bakery*, where we'll taste some of their delectable pastries, and a tour of *Taylor Shellfish Farms* (please wear closed-toed shoes and bring a jacket!). Another short tour and family-style lunch follows at *Hama Hama Oyster Saloon* in Lilliwaup (there will be options for those who don't like oysters, but it will be seafood!) and afterwards, we'll enjoy an *Olympic Mountain* ice cream cone at *Hoodsport Coffee*. Then it's off to *Hardware Distillery* and *Walter Dacon Wines* to enjoy samples in their tasting rooms. **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 *Hama Hama Oyster Saloon*
- Stops, talks, and tastes at *Blue Heron Bakery*, *Taylor Shellfish Farms*, *Hama Hama Oyster Co.*, *Hoodsport Coffee*, *Hardware Distillery*, and *Walter Dacon Wines*.
- Recipes to take home from each of our stops.



Friday, October 12th, 5-8:00 pm

Celebrate Oktoberfest at Bayview!

Bayview Thriftway celebrates the 208th 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 - \$5
- Grilled Bratwurst, German Potato Salad, Autumn Apple Slaw, Harvest Beans and a non-beer/wine drink choice - \$8.99
- German Oktoberfest music
- Customer Judging of Employee's Carved Pumpkins
- Outdoor Twinkle-lit Tent with Hay Bales
- Pumpkins, Gourds and Autumn Treats for purchase



Friday, November 2nd

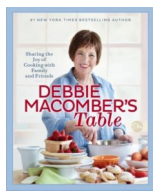
Book Signing: 5:00-6:00 pm; Class: 6:00-8:30 pm

Debbie Macomber's Table

Debbie Macomber, #1 New York Times bestselling author with Leanne Willard, BSC Director

Debbie Macomber is a one of today's most popular

writers with over 200 million copies of her books in print worldwide. Her novels have spent over 1,000 weeks on the New York Times bestseller list and 13 of these have hit the number one spot! Five of her Christmas books have been made into Hallmark movies and her Cedar Cove series was made into a television series. Now she visits BSC to sign copies of and talk about her new cookbook, *Debbie Macomber's Table: Sharing the Joy of Cooking with Family and Friends*. In class, Leanne will join Debbie to make some of the recipes from her book including, **Sweet and Salty Nuts**, **Carrot-Ginger Soup**, **Crunchy Ramen Salad with Honey-Ginger Vinaigrette**, **Slow Cooker Honey Garlic Chicken** served with rice, and **Lemon Cupcakes with Lemon Zest Frosting**. All proceeds from this class will benefit Olympia Toy Run. Be sure to sign up early for this very special opportunity! Complementary wine pairing.



Saturday, September 29th, 6:00-8:30 pm

The Maryhill Winery Hello Fall Dinner

Jacob Holbrook, Representative from Maryhill Winery, Paula Leichy & Leanne Willard, your chefs for the evening.

In 1999, Craig and Vicki Leuthold established Maryhill Winery and set out to produce premier wines in the Columbia River Gorge. In 2015, it was named Pacific Northwest Winery of the Year by Wine Press Northwest and today is one of Washington State's largest and most-visited wineries, drawing more than 75,000 guest annually. Join their representative for an informational evening that offers excellent wine paired with excellent cuisine. Paula and Leanne match an **Herb Salad with Celery Leaf Pesto, Butter Beans and Parmigiana** with *Maryhill Pinot Grigio*, and **Silky Leek and Red Wine Soup** with *Maryhill Winemaker's Red*. *Maryhill's Zinfandel* goes perfectly with **Eggplant Parmesan Stacks** with a sundried tomato sauce, while their *Cabernet Franc* is absolutely sublime with **Slow-Braised Short Ribs** garnished with **Parsley Pistou** and truffle oil, served with **Gnocchi a la Romaine**, made with semolina and layered with cheese. Dessert is **Torrone Semifreddo**, a hard almond nougat folded into a frozen custard with a drizzle of chocolate sauce, is accompanied by *Maryhill Riesling*. This will be an evening to remember!



Saturday, October 27th, 6:00-8:30 pm

Pelican Brewing Oregon Coast Dinner

Mike Shawver, Pelican Brewing Representative Barb Agee & Leanne Willard, chefs for the evening

Pelican Brewing Company was born at the beach in Pacific City in 1996. Now, twenty years later, it's a craft beer industry leader with fans throughout the Northwest and around the world. Join Mike, for an informative evening that matches excellent beer with great food inspired by the Oregon Coast. **Tillamook Cheddar Cheese Puff Balls with Basil Cream Dipping Sauce** is paired with *Five Fin Pilsner* and enjoy **Creamy Sweet Potato Soup with Crispy Onion Topping** with *Beak Bender Dry Hopped IPA*. *Kiwanda Cream Ale* perfectly complements Pelican Pub inspired **Haystack Salad**, butter lettuce leaves topped with roasted beets, bacon, Oregon hazelnuts and bleu cheese dressing, and *Sea 'N Red Irish-Style Red Ale* is matched with **Crab, Artichoke and Face Rock Jack Cheese Stuffed Pasta Shells** with a **Spicy Roasted Red Pepper Cream Drizzle**. For dessert, **Cranberry-Dried Cherry Crumble**, served with Tillamook vanilla ice cream is teamed with *Cherried at Sea Belgian Dubbel with Cherries*. This is a delectable evening you won't want to miss!



This fall the Bayview School of Cooking features Maryhill Winery Wines

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



September 2018

Call (360) 754-1448 to register

Thursday, September 6th

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



In the Kitchen - Fresh Fig Fare

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

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

Hands-On Sushi!

Chef Toby Kim



Chef Toby graduated from the *Seattle Culinary Academy*, worked for many years at *The Herbfarm Restaurant*, and most recently was sous chef at the popular Seattle restaurant *Poppy*. Join him as he offers expert hands-on instruction, so you can make perfect sushi at home! Class will begin with a warm bowl of **Miso Soup with Wakame, Tofu and Scallion**. Then you'll learn to make **Perfectly Seasoned Sushi Rice, Hosomaki**, spicy tuna roll, **Uramaki**, California roll, **Temaki**, vegetable hand roll, and **Sunomono**, cucumber-shrimp salad. Complementary sake pairing. \$65

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

PNW Meets the Middle East!

Lee Ann Ufford



Once again, Lee Ann offers a dinner menu of seasonal Pacific Northwest ingredients, influenced by another part of the world. This time the Middle East offers the twist, enlivening a late summer meal of familiar favorites. The evening's starter of **Sweet Red Pepper Soup** has roots in Lebanese cuisine. A refreshing **Cucumber and Melon Salad** is spiced with sumac, and **Israeli Cheese and Herb Spirals**, baked phyllo pastries, are served with **Bizbiz**, a tomato sauce, and **Zhug**, a popular Yemeni condiment. The entree is a fast and easy Moroccan inspired **Salmon Tangine with Walnut Charmoula**. A simple yet elegant Middle Eastern **Dessert Cake** concludes the culinary adventure! Complementary wine pairing. \$50



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.

Celebrate Our 15th Anniversary!

Attend any adult evening class or culinary tour this September, October, or November, and:

- Receive a BSC logo stone coaster
- Enter into an in-class drawing for a BSC mug.
- Enter into a drawing for one of 15 free BSC classes.

Winners will be announced at the end of this fall quarter!



Thursday, September 20th, 8:15-4:30 pm

Hood Canal Food and Wine Tour

Cristina Stormans and Leanne Willard



Join Cristina and Leanne as we visit Mason County producers to learn more about the faces and places that provide us with bakery items, produce, seafood, ice cream, and beverages. After picking up your favorite drink from **Dancing Goats Espresso Bar** by 8:30 am, we'll all load into our comfy van. The adventure begins at local **Blue Heron Bakery**, where we'll taste some of their delectable pastries, and a tour of **Taylor Shellfish Farms** (please wear closed-toed shoes and bring a jacket!). Another short tour and family-style lunch follows at **Hama Hama Oyster Saloon** in Lilliwaup (there will be options for those who don't like oysters, but it will be seafood!) and afterwards, we'll enjoy an **Olympic Mountain** ice cream cone at **Hoodsport Coffee**. Then it's off to **Hardware Distillery** and **Walter Dacon Wines** to enjoy samples in their tasting rooms.

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 - Recipes to take home from each of our stops.
- \$95 per person

Monday, September 24th, 6:00-8:30 pm

Italian Small Plates

Christine Ciancetta



Christine is back at BSC! Her Italian small plates are rich and rustic, making the most of our fall garden bounty! Her menu begins with **Panini Caprese with Anchovies**, and **Sicilian Eggplant Fritters** with **Yogurt, Cucumber and Mint Sauce**. Next follows **Pesto and Mozzarella Stuffed Chicken Breasts** served on a **Butter Lettuce and Herb Salad**, and **Baked Ricotta and Seasonal Roasted Vegetables** served with **Roasted Red Pepper Sauce**. **Vanilla Bean Pear Cake** is the sensational dessert to round out the menu! Complementary wine pairings. \$50

Tuesday, September 25th, 6:00-8:30 pm

Pranee's Most Requested Favorites

Pranee Khruasani Halvorsen



Having taught at BSC for almost 15 years, Pranee wanted to share her most requested recipes to celebrate our anniversary! Join her as she divulges her secrets to making **Phad Thai**, the ever-popular rice noodle stir-fry with prawns, and **Tom Kha Gai**, chicken galangal soup with lemongrass and kaffir lime leaf. She'll also include **Phram Long Song**, or **Swimming Rama**, tofu with peanut sauce and sautéed spinach, and for dessert, **Bua Loy Nam Tao**, kabocha pumpkin dumpling in warm coconut milk. Complementary wine pairing. \$60

Wednesday, September 26th, 6:00-9:00 pm

The Basics of Indian Cuisine

Mitra Mohandessi



Get ready for the fall chill with the warmth of home-cooked Indian food! Join Mitra as she teaches you the basics of Indian cuisine, so you can make these fabulous dishes yourself. Her menu begins with **Fall Squash and Coconut Soup**, a delicate blend of butternut squash, sweet potato, coconut, and mild spices. **Palak Paneer**, vegetarian dish of spinach, fragrant herbs and spices with paneer, an Indian soft cheese follows, along with **Prawns Rawa**, tangy prawns in tamarind and spice marinade, fried with a crispy crust. **Chicken Biryani**, one of the most basic of all Indian festive dishes, is made with basmati rice steeped with chicken cooked with tomatoes and an array of spices. **Naan Khatai**, a delicious and simple cookie made fragrant with cardamom and ghee, is best enjoyed with a cup of black tea! Complementary wine pairing. \$60

Thursday, September 27th, 6:00-8:00 pm

Hands-On Fall Color Centerpiece

Carol Lundblad, Floral Designer and Bayview Thriftway Store Director



As a floral designer for many years, Carol knows how to put together a centerpiece for your holiday table! Join her for a fun and instructional evening, when you'll get to put together a stunning centerpiece composed of the rich, saturated hues of the season, all brought together in an attractive container. Enjoy simple hors d'oeuvres and a wine pairing as you work! Complementary wine pairing. \$60

Saturday, September 29th, 6:00-8:30 pm

The Maryhill Winery Hello Fall Dinner

Jacob Holbrook, Representative from Maryhill Winery and Paula Leichty & Leanne Willard, your chefs.

In 1999, Craig and Vicki Leuthold established Maryhill Winery and set out to produce premier wines in the Columbia River Gorge. In 2015, it was named Pacific Northwest Winery of the Year by Wine Press Northwest and today is one of Washington State's largest and most-visited wineries, drawing more than 75,000 guest annually. Join their representative for an informational evening that offers excellent wine paired with excellent cuisine. Paula and Leanne match an **Herb Salad with Celery Leaf Pesto, Butter Beans and Parmigiana** with **Maryhill Pinot Grigio**, and **Silky Leek and Red Wine Soup** with **Maryhill Winemaker's Red**. **Maryhill's Zinfandel** goes perfectly with **Eggplant Parmesan Stacks** with a sundried tomato sauce, while their **Cabernet Franc** is absolutely sublime with **Slow-Braised Short Ribs** garnished with **Parsley Pistou** and truffle oil, served with **Gnocchi a la Romaine**, made with semolina and layered with cheese. Dessert is **Torrone Semifreddo**, a hard almond nougat folded into a frozen custard with a drizzle of chocolate sauce, is accompanied by **Maryhill Riesling**. This will be an evening to remember! \$75 per person



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

September 2018 BSC Class Schedule					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1
3	4	5	6 In the Kitchen! Fresh Fig Fare Barb Agee 9-11:00 am & repeated 1-3:00 pm ~ FREE	7	8
10	11	12	13	14	15
17	18 Hands-On Sushii! Chef Toby Kim 6:00-8:30 pm ~ \$65	19 PNW Meets the Middle East! Lee Ann Ufford 6:00-8:30 pm ~ \$50	20 Hood Canal Food and Wine Tour Cristina Stormans and Leanne Willard 8:15-4:30 pm ~ \$95/person	21	22
24 Italian Small Plates Christine Ciancetta 6:00-8:30 pm ~ \$50	25 Pranee's Most Requested Favorites Pranee Khruasanit Halvorsen 6:00-8:30 pm ~ \$60	26 The Basics of Indian Cuisine Mitra Mohandessi 6:00-9:00pm ~ \$60	27 Hands-On Fall Color Centerpiece Carol Lundblad, Floral Designer and Bayview Thriftway Store Director 6:00-8:00 pm ~ \$60	28	29 Maryhill Winery Dinner Jacob Holbrook, Paula Leichty & Leanne Willard 6:00-8:30 pm ~ \$75

"I think that if all kids aspire to reach a point where they could feed themselves and a few of their friends, this would be good for the world surely."
- Anthony Bourdain

"If I'm an advocate for anything, it's to move. As far as you can, as much as you can. Across the ocean, or simply across the river. The extent to which you can walk in someone else's shoes or at least eat their food, it's a plus for everybody. Open your mind, get up off the couch, move."
- Anthony Bourdain

October 2018 BSC Class Schedule					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Raw-Vegan Dining for Fall Nicole Heart 6:00-8:30 pm ~ \$60	3	4 In the Kitchen! Tahini Tango Barb Agee 9-11:00 am & repeated 1-3:00 pm ~ FREE A Fall Harvest Menu MaryKate Perry 6:00-8:30 pm ~ \$50	5	6 BSC Kids Culinary Arts Irene Schade Ages 5 to 8 The ABCs of Cooking 9-11:30 am ~ \$35 Ages 9 to 13 ABC to Z Food 1-3:30 pm ~ \$35
8 Paella Party! Chef Frank Magaña 6:00-8:30 pm ~ \$60	9 An Oktoberfest! Lee Ann Ufford 6:00-8:30 pm ~ \$50	10	11 Inspired Cast Iron Skillet Fare Chef Rich Rau 6:00-8:30 pm ~ \$60	12 Celebrate Oktoberfest at Bayview! 5-8:00 pm	13
15	16 Comfort Food from the Pressure Cooker Chef Toby Kim 6:00-8:30 pm ~ \$60	17	18 Everyday Italian Christine Ciancetta 6:00-8:30 pm ~ \$50	19	20
22	23	24 A Culinary Mystery Recipes for Love and Murder by Sally Andrew Barb Agee 6:00-8:30 pm ~ \$50	25 Thai Rice Pranee Khruasanit Halvorsen 6:00-8:30 pm ~ \$60	26	27 Pelican Brewing Oregon Coast Dinner Mike Shawver, Barb Agee & Leanne Willard 6:00-8:30 pm ~ \$75/person
29	30	31			

That first quote by Anthony Bourdain could very well be our motto for our BSC Kids Culinary Arts Program. It's invaluable that kids learn how to navigate in the kitchen and it will serve them well in life. When she was younger, my second oldest daughter said she didn't want to learn to cook (she's always been a rebel) and I told her that just as everyone needs to learn to read, so everyone needs to learn to cook. Like reading, cooking may not be a passion, but it is a necessary part of life (at least in my humble opinion). She now can cook rather well when she has a mind to!



Speaking of reading, Debbie Macomber, #1 New York Times bestselling author, is visiting BSC on November 2nd to talk about her new cookbook, *Debbie Macomber's Table*. We're super excited for her book signing and her cooking class where I will cook recipes from her book and she'll chat with those in attendance. You're not going to want to miss this!

November 2018 BSC Class Schedule					
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 In the Kitchen! Pork Tenderloin 4 Ways Barb Agee 9-11:00 am & repeated 1-3:00 pm ~ FREE Hands-On Raclette! Jim Basta 6:00-8:00 pm ~ \$60	2 Debbie Macomber's Table Debbie Macomber, author & Leanne Willard 5:00-6:00 pm Book Signing 6:00-8:30 pm class \$90/person	3 BSC Kids Culinary Arts Irene Schade Ages 5 to 8 Harvest Time in the Kitchen! 9-11:30 am ~ \$35 Ages 9-13 A Harvest Menu 1-3:30pm ~ \$35
5 A Hands-On Class Pie for the Holidays Beth Storey 6:00-8:30 pm ~ \$60	6	7 A Menu for an Autumn Evening Sabella Barton 6:00-8:30 pm ~ \$50	8 Searing Inspiration: Fast, Adaptable Entrees and Fresh Pan Sauces author, Susan Volland 6:00-8:30 pm ~ \$60	9	10
12 Vegetables for the Harvest Table Leanne Willard 6:00-8:30 pm ~ \$50	13 Savory Pies from Great Britain Caroline Willard 6:00-8:30 pm ~ \$50	14 A Beaujolais Nouveau Celebration Barb Agee 6:00-8:30 pm ~ \$60	15 An Italian Holiday Menu Christine Ciancetta 6:00-8:30 pm ~ \$50	16	17
19	20	21	22	23	24
26	27	28 A Hanukkah Celebration in the Balkans and Middle East Mitra Mohandessi 6:00-9:00 pm ~ \$60	29	30	

Of course, cooking is a huge part of my life and I've been here at BSC, in some capacity for 15 years now, as long as the school has been in existence. It's hard to believe that we are 15 years old and in celebration, we have lots of fun things going on! We've got some special promotions, are featuring some familiar faces, and have stuffed our schedule to the brim! Our dear graphics person, Karan, who puts this lovely brochure together, can't be very happy with me for all the squeezing she has to do to make it all fit! There were just too many options and I couldn't say no to any of them.

As for that second quote, food is a great bridge in our everyday life with others. I like to think that BSC contributes to this understanding and helps open minds. I'll second Anthony and say, be adventurous with your eating! 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. No registration required for any session. ***

September 6th **Fresh Fig Fare**

Fresh fig season has Barb busy dishing up the most exciting recipes using this very special fruit! Sample her **Figs with Bacon, Chile and Goat Cheese**, a veritable explosion of flavor, and her **Balsamic-Glazed Fig and Chicken Kabobs**, something tasty for the early fall grill. You'll also take home recipes for Flatbread with Fig, Prosciutto and Arugula, and Fig and Pear Salad.

October 4th **Tahini Tango**

It's hard to say whether or not tahini will encourage you to dance in the kitchen but Barb knows it will certainly liven up your meals! She'll be demonstrating how to make **Roasted Sweet Potato Medallions with Tahini-Mushroom Sauce**, and **Tahini Carrot Soup with Pistachios**, as colorful as it is flavorful! Recipes to try at home are Tahini Chicken with Bok Choy and Mango Salad, and Brussels Sprouts with Tahini Sauce.

November 1st **Pork Tenderloin 4 Ways**

Pork tenderloin is incredibly versatile, relatively inexpensive, and quick to cook! It also happens to be one of Barb's favorites. In this class, she'll prepare **Korean-Style Pork Medallions with Asian Slaw**, and **Spinach and Mushroom Stuffed Tenderloin with Sherry Cream Sauce**. Other recipes also included are Pork Lo Mein with Scallions and Mushrooms, and Pork Tenderloin Steaks with Honey Chipotle Barbecue Sauce.

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



BSC Kids Culinary Arts Program



BSC Kids Culinary Arts

The 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. The instructor for all classes is Irene Schade.

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

Ages 5 to 8 - Class time is 9-11:30 am

Saturday, October 6th

The ABCs of Cooking

It's back to school and Irene and her helpers would like to welcome you back to Saturday Kids classes by reciting the ABCs of cooking! "A" is for **Asparagus Risotto**, creamy and warm, "B" is for **Bacon-Wrapped Water Chestnuts**, that go crunch, and "C" is for **Cherry Crepes**, red, juicy and sweet! And "L" is for lemonade, the drink of the day! Who knew the ABCs could be this yummy? \$35

Saturday, November 3rd

Harvest Time in the Kitchen!

Fall is harvest time so what better than hearty food for dinner? Irene and her helpers will help you make a dinner menu that starts with **Chex Mix with a Harvest Twist**. Then it's a bowl of **Harvest Stew with Smoked Sausage** served with **Fall-Spiced Corn Bread**, all served with fresh apple cider! \$35

Ages 9 to 13 - Class time is 1-3:30 pm

Saturday, October 6th

ABC to Z Food

You may know your ABCs but do you know the ABCs of cooking? Join Irene and her assistants for a lesson in the kitchen starting with "A," which stands for **Asparagus Risotto**, a creamy rice dish that involves lots of stirring and can be adapted to many different ingredients. "B" is for **Bacon-Wrapped Water Chestnuts**, tasty morsels that are hard to resist and wonderful to start any meal! "C" stands for **Cherry Crepes**, a delicious dessert that's also very adaptable, and "Z" stands for **Ziti Noodle Bake**, a favorite with everyone! And, "L" is for lemonade, the drink of the day! \$35

Saturday, November 3rd

A Harvest Menu

It's harvest time and Irene and her assistants have a hearty dinner menu that you can learn to make for your family and friends at home! It starts with **Chex Mix with a Harvest Twist**, and **Harvest Salad with Pumpkin Goddess Dressing**. Then it's a bowl of **Harvest Stew with Smoked Sausage** served with **Fall-Spiced Cornbread**. Enjoy fresh apple cider with your meal! \$35



Ralph's & Bayview **UPCOMING EVENTS!**

Bayview Thriftway


- **Oktoberfest:** Oct. 12th, 5:00-8:00 pm
- **Frozen Turkey Bowl:** Nov. 17th, 11:00 am-3:00 pm
- **Taste the Holiday Spirit:** Dec. 8th, 11:00 am-3:00 pm

Ralphs Thriftway

- **Fall Festival Holiday Open House:** Nov. 10th, 11:00 am-3:00 pm
- **Tree Lighting:** Dec. 1st, 5:00-7:00 pm

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

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!

Stay Connected with BSC!

Phone: (360) 754-1448
BayviewSchoolofCooking.com
[Facebook.com/BayviewSchoolofCooking](https://www.facebook.com/BayviewSchoolofCooking)
BayviewSchoolofCookingBlog.wordpress.com



October 2018

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Tuesday, October 2nd, 6:00-8:30 pm

Raw-Vegan Dining for Fall

Nicole Heart, owner and chef, *Peace, Love and Raw*, located in Olympia & *Rocket Raw*, located in 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 returns to BSC and shares an entire dinner menu that's vegan, raw, and delicious. Start with **Pumpkin Curry Soup** and **Fresh Green Salad with Nicole's Tangy Dressing**. The main dish is **Sage-Scented Wild Rice Pilaf**, and for dessert, **Pumpkin Pie**. If you're curious about the raw food movement, this class is your chance to explore this healthy way of eating! Complementary kombucha pairing. \$60

Thursday, October 4th

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

In the Kitchen - Tahini Tango



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

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

A Fall Harvest Menu

MaryKate Perry, *MaryCake* Blogger
MaryKate is known for her fabulous vegetarian menus and this one is no exception. Regale your guests with a delicious evening that includes no meat! The line-up starts with a vibrant **Carrot-Ginger Soup**, and **Hazelnut, Roasted Beet, Feta, and Orange Salad**, tossed with radicchio and mixed lettuce, and served with savory **Pumpkin Biscuits**. The main dish is **Roasted Rosemary Shallot and Sweet Potato Whole Wheat Rotelli**, tossed with toasted pecans and Parmigiana Reggiano, and dessert is a luscious **Pear, Cardamom and Dark Chocolate Cake**. No one will miss the meat with this menu! Complementary wine pairing. \$50

Saturday, October 6th

BSC Kids Culinary Arts Program

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

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

(See details on the insert!)

Monday, October 8th, 6:00-8:30 pm

Paella Party!

Chef Frank Magaña, executive chef at *3 Magnets Brewing Co.*
Chef Frank Magaña visits BSC once again to share one of his favorite dishes, **Paella**! A colorful and beautiful dish, paella is perfect for a crowd. It's made in a traditional pan with saffron rice and is chock full of chicken, beef, chorizo, mussels, clams, prawns, fresh peas, tomatoes and lemon. Learn its preparation, ask questions, and practice your chopping skills as Chef Frank shares basic knife skills, inviting students to participate. He'll also demonstrate how to make several appetizers including, **Roasted Portabella Mushroom Bruschetta**, **Grape Leaf Goat Cheese**, stuffed with sundried tomato and basil and served with toasted baguette, and **Roasted Fingerling Potatoes with Romanesco Sauce**. Don't miss this fun evening filled with great food!
Complementary 3 Magnets beer pairing. \$60

Wednesday, October 9th, 6:00-8:30 pm

An Oktoberfest!

Lee Ann Ufford



There's a chill in the air, the hops have been harvested, and it's a perfect time for a dinner menu from Deutschland! Join Lee Ann for an autumn evening of German cuisine, starting with a **Cucumber Salat** and dark German bread. Then it's on to **Rouladen**, thin slices of beef filled with bacon, onions and a pickle, then slow-cooked and served with gravy, homemade **Spaetzle**, traditional small noodles, and **Blaukraut**, flavorful, simmered red cabbage. The show-stopper dessert is Lee Ann's **Black Forest Cake**, with chocolate cake layers, cherry filling and Kirsch-flavored whipped cream—a truly classic German treat. Gather round for a traditional German meal that you'll want to repeat for your friends and family! Complementary beer pairing. \$50

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

Inspired Cast Iron Skillet Fare

Chef Rich Rau



Chef Rich's knowledge of cast iron ware and his ideas of how to use it to make wonderful food seems limitless! He's come up with yet another line-up that's hearty and delicious. Enjoy his **Cheesy Garlic Skillet Rolls** as you watch him prepare **Cherry-Port Glazed Pork Loin**, served with a green salad, and **Skillet Mac and Cheese with Bacon and Crispy Topping**. His dessert is a **Lemon-Coconut Swirl Skillet Danish**, a sweet finish to the evening!
Complementary wine pairing. \$60

Friday, October 12th, 5-8:00 pm

Celebrate Oktoberfest at Bayview!



Bayview Thriftway celebrates the 208th 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 - \$5
- Grilled Bratwurst, German Potato Salad, Autumn Apple Slaw, Harvest Beans and a non-beer/wine drink choice - \$8.99
- German Oktoberfest music
- Customer Judging of Employee's Carved Pumpkins
- Outdoor Twinkle-lit Tent with Hay Bales
- Pumpkins, Gourds and Autumn Treats for purchase

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

Comfort Food from the Pressure Cooker

Chef Toby Kim

It's easy to understand why there's been a resurgent appreciation of pressure cookers and the wild popularity of instant pots recently—they're fast, easy to use, and produce great dishes! Chef Toby shares his tried and true recipes for quick comfort food including, **Pressure Cooker Beef Barley Soup**, **30-Minute Pressure Cooker Split Pea and Ham Soup**, **Easy Pressure Cooker Pork Chile Verde**, and **Macaroni and Cheese for the Pressure Cooker**. He'll also prepare **Classic Vanilla Flan** for dessert and answer all your questions about pressure cookers and instant pots!
Complementary wine pairing. \$60

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

Everyday Italian

Christine Ciancetta

In the Italian kitchen, nothing goes to waste! In this class, Christine will demonstrate how to use everyday leftover ingredients to easily prepare enticing Italian dishes such as **Beef and Lemon Patties**, **Panzanella**, bread salad with crisp radish, celery tomato and herbs, **Chicken and Vegetable Puff Pastry Pie**, **Baked Mushroom and Sausage Polenta**, layered with mascarpone and hearty greens, and for dessert, creamy **Italian Rice Pudding**. Learn how to not waste food! Complementary wine pairing. \$50

Wednesday, October 24th, 6:00-8:30 pm

A Culinary Mystery

Recipes for Love and Murder by Sally Andrew
Barb Agee. Read the book (or not) and attend the class for a fun discussion and a sampling of the recipes included in the story. Author Sally Andrew lives on a nature reserve in South Africa and has written a book full of humor, romance and good food. Her protagonist, Tannie Marie is a 'Dear Abbie' type of columnist who answers people's questions about life and love with responses both of wisdom and recipes. Join Barb as she leads the discussion and demonstrates how to make **Reghardt's Bobotie**, a ground turkey casserole with a custard topping served with fruit chutney and bananas, **Seasoned Yellow Rice**, **Cucumber Sambol** and **Tomato Sambol**, both side dishes, **Mueslie Buttermilk Rusks**, African dried fruit bars, and **Honey-Toffee Snake Cake**, a yeast dough dessert.
Complementary wine pairing. \$50

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

Thai Rice

Pranee Khruasanit Halvorsen
Rice is a staple in Thailand and is used every day. In this class, Pranee will focus on four different rice varieties and various ways to prepare them. She'll prepare **Kao Tom**, Thai red rice soup with chicken and ginger, **Kao Yum**, Thai fragrant jasmine rice infused with the blue color of butterfly pea, which is used in a **Rice Salad with Grilled Salmon and Thai Herbs**. Sticky rice is used in **Thai-Style Chinese Fried Rice with Shitake Mushroom**, **Chinese Sausage and Green Onion**, and for dessert, Thai black sticky rice goes into **Kao Neow Dam**, black rice pudding with coconut cream.
Complementary wine pairing. \$60

Saturday, October 27th, 6:00-8:30 pm

Pelican Brewing Oregon Coast Dinner

Mike Shawver, *Pelican Brewing* Representative
Barb Agee & Leanne Willard, chefs for the evening *Pelican Brewing Company* was born at the beach in Pacific City in 1996. Now, twenty years later, it's a craft beer industry leader with fans throughout the Northwest and around the world. Join Mike, for an informative evening that matches excellent beer with great food inspired by the Oregon Coast. **Tillamook Cheddar Cheese Puff Balls with Basil Cream Dipping Sauce** is paired with *Five Fin Pilsner* and enjoy **Creamy Sweet Potato Soup with Crispy Onion Topping** with *Beak Bender Dry Hopped IPA*. *Kiwanda Cream Ale* perfectly complements Pelican Pub inspired **Haystack Salad**, butter lettuce leaves topped with roasted beets, bacon, Oregon hazelnuts and bleu cheese dressing, and *Sea 'N Red Irish-Style Red Ale* is matched with **Crab, Artichoke and Face Rock Jack Cheese Stuffed Pasta Shells** with a **Spicy Roasted Red Pepper Cream Drizzle**. For dessert, **Cranberry-Dried Cherry Crumble**, served with Tillamook vanilla ice cream is teamed with *Cherried at Sea Belgian Dubbel with Cherries*. This is a delectable evening you won't want to miss!
\$75 per person





November 2018

Call (360) 754-1448 to register

Thursday, November 1st

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



In the Kitchen

In the Kitchen - Pork Tenderloin 4 Ways

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

Thursday, November 1st, 6:00-8:00 pm



Hands-On Raclette!

Jim Basta, from Mifroma Cheese. During the Middle Ages, shepherds used to heat raclette cheese in front of an open fire, scraping off the melted layer onto a plate and scooping it up with cooked potato or bread. The preparation of raclette, which is the Swiss national dish, has hardly changed over the years except that open fires have been replaced by raclette grills that are simple and easy to use. Join Jim for an introduction to entertaining the Swiss way. We'll be serving artisanal bread, roasted small potatoes and Brussels sprouts, assorted charcuterie, sliced apples, cornichons and pickled onions. The recipe for a raclette party remains very simple: invite a few friends, buy a nice chunk of Swiss raclette cheese, add a few accompaniments, and open a bottle of wine! Complementary wine pairing. \$60

Friday, November 2nd



Book Signing: 5:00-6:00 pm; Class: 6:00-8:30 pm

Debbie Macomber's Table

Debbie Macomber, #1 New York Times bestselling author, with Leanne Willard, BSC Director Debbie Macomber is a one of today's most popular writers with over 200 million copies of her books in print worldwide, 13 of her Christmas books have been made into Hallmark movies and her Cedar Cove series made it to TV. Now Debbie visits BSC to sign copies of and talk about her new cookbook, *Debbie Macomber's Table: Sharing the Joy of Cooking with Family and Friends*. In class, Leanne joins Debbie to make a few of these recipes including, **Sweet and Salty Nuts**, **Carrot-Ginger Soup**, **Crunchy Ramen Salad with Honey-Ginger Vinaigrette**, **Slow Cooker Honey Garlic Chicken** served with rice, and **Lemon Cupcakes with Lemon Zest Frosting**. All proceeds from this class will benefit *The Olympia Toy Run!* (*OlyFunRun.com*) Be sure to sign up early for this very special opportunity!

Complementary wine pairing. \$90 per person

Saturday, November 3rd

BSC Kids Culinary Arts Program

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

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

(See details on the insert!)

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

Pie for the Holidays, A Hands-On Class



Beth Storey

In this class, Beth, our resident BSC pie expert will give an in-depth tutorial on making the perfect pie crust. You'll prepare three types of pie pastry to take home and Beth will discuss technique, the use of butter, shortening, vodka, vinegar and water, as well as differences between pies, tarts, free-form (galette) crusts, and sweet versus savory pies. She'll make a **Sweet Potato-Bourbon Pie with Mile-High Meringue** to enjoy in class and offer advice on making meringue. You too, can bake a perfect pie! \$60 (Please bring a pie pan if possible)

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

A Menu for an Autumn Evening



Sabella Barton

Winner of Olympia's Next Top Chef 2018 Sabella, culinary arts student at SPSCC, is already an accomplished master in the kitchen as evidenced by her win of Olympia's Next Top Chef this last February. Here she presents a wonderful menu for entertaining during this season. Her menu includes a **Light Caesar Salad**, **Pan-Seared Salmon with Lemon-Caper Sauce** (with a discussion about how to portion out salmon), served with **Mixed Root Vegetables**, **Beet Puree**, and **White Wine Risotto**. A **Pumpkin Cheese Cake** is the grand finale to this grand feast! Complementary wine pairing. \$50

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

Searing Inspiration: Fast, Adaptable



Entrees and Fresh Pan Sauces

Susan Volland, cookbook author

In her new cookbook, Susan Volland first explains how to skillfully wield a hot skillet to sear entrees, then shows how a sauce can be made quickly in that same hot pan. The take-away from her book? Sear, deglaze, enhance, and serve: flavorful dinners can be that simple. Join Susan when she visits BSC and experience what her book is all about. She'll start with **Chicken Breast with Simple Onion and Sage Pan Sauce**, made from the framework of "Wine-From-Your-Glass Pan Sauce" to illustrate the technique. Then it's **Petite Steaks with Bacon, Balsamic, and Basil**, elegant **Salmon with Tomato-Fennel Oil**, and seasonal **Pork Scallopini with Bourbon-Molasses Glaze**, topped with persimmons and pecans. Delicious has never been this easy! Complementary wine pairing. \$60

Monday, November 12th, 6:00-8:30 pm

Vegetables for the Harvest Table



Leanne Willard, BSC Director

Come celebrate the season with vegetable dishes that reflect the changing weather and mood. Leanne has found the savory sides that you'll want to include in all your fall, holiday and winter menus. **Cauliflower and Mushroom Roast with Truffle Oil** is a flavorful riff on Thanksgiving stuffing and **Caramelized Rosemary Pears** are a slightly sweet accompaniment to ham, turkey or chicken. **Salt and Vinegar Rosti**, layered potatoes that are cooked until tender, are a tangy change from scalloped potatoes, and **Roasted Acorn Squash with Shallots, Grapes, and Sage** makes a gorgeous individual serving presentation. **Savoy Cabbage Gratin** is rich and cheesy, and **Parsnip Mash with Fried Brussels Sprout Leaves** is a spectacular dish that even Brussels sprout haters will enjoy! Complementary wine pairing. \$50

Tuesday, November 13th, 6:00-8:30 pm

Savory Pies from Great Britain



Caroline Willard

Meat pies are extremely popular in Great Britain and each region has a favorite. In this class, Caroline explores the different varieties of this perfect fall savory that combines pastry and meat. She'll make an **English Pork Pie** with a hand-raised crust, and **Scotch Pie** made with a hot water crust and spiced lamb in gravy. **Welsh Chicken and Leek Pie** with puff pastry crust, and **Cornish Pasty** with beef, potato, and turnip round out the menu. She'll also include a recipe for a modern Sage-Leek-Mushroom Pie with Cheddar-Poppy Seed Crust, a family favorite that's meatless. Complementary cider pairing. \$50

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

A Beaujolais Nouveau Celebration



Barb Agee

Beaujolais Nouveau is a French wine made with Gamay grapes that are harvested by hand. The wine is only fermented a few weeks before it's released in the middle of November, at which time the French have a big celebration! Join Barb as she shares dishes that are typical celebratory foods including, **Rillettes**, pork spread with crackers, **Cake léger** **bacon olives et poivrons**, smoked bacon, olives and bell pepper baked into a savory loaf cake served with sweet butter, **Gougeres**, cheese puffs, **Tarte à la tomate et à la moutarde**, tomato mustard tart with Gruyere cheese, **Tartines de poire à la fourme d'Amber**, pear, ham and blue cheese tartine, and **Tartiflette**, cheese, bacon, and potato casserole, a national winter dish of France made with white wine. Beaujolais nouveau est arrivé! Complementary Beaujolais Nouveau pairings. \$60

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

An Italian Holiday Menu



Christine Ciancetta

Christine's Italian heritage is evident when you see what she has planned for a special occasion meal. The feast starts with a refreshing **Blood Orange Salad with Shaved Fennel and Olives**. You're then treated to a **Trio of Sformato: Spinach, Carrot and Parsnip**, molded vegetable and egg topped with cheese and béchamel. Boned, **Roasted Rosemary Garlic Chicken** (includes instruction on replacing chicken with turkey or lamb), stuffed with apple, nuts and herbs, and served with **Parsnip-Potato Mash** with celery and crunchy Parmesan is the impressive main dish, and **Panettone Pudding** is the glorious finale to the evening. Complementary wine pairing. \$50

Wednesday, November 28th, 6:00-9:00 pm



A Hanukkah Celebration in the Balkans and Middle East

Mitra Mohandessi

Steeped in tradition, both religious and secular, Hanukkah, the celebration of lights, is a time for gathering with family members to share food, stories and games. Each community celebrates the holiday differently depending on origin and family traditions but there are variations of common recipes that appear on Hanukkah dinner tables all around these regions. Join Mitra as she demonstrates how to make these celebratory dishes: **Gondi**, Persian dumplings of chicken and chickpea flour in chicken broth, **Bulgur Köfte**, Turkish meatballs made with meat and bulgur, steamed and sautéed in oil and served with spicy pepper and tomato sauce, **Keftas de prasas**, Syrian fritters of leek and fragrant spices, **Krugel**, traditional of Eastern Europe, a sweet and savory dish of baked vermicelli with raisins and caramelized onions, and finally, Israeli **Bimuelos**, Sephardic Hanukkah donuts served with honey syrup. Welcome Hanukkah! Complementary wine pairing. \$60