



Bayview School of Cooking

Spring Brochure ~ March, April and May 2017 ~ Call to Register ~ (360) 754-1448

Downtown Olympia Graces Our Tables!

See inside for details!

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

Akashic! with Varun and Tzeitel Sainath
This is world cuisine at its Olympia tastiest!
Complementary beer pairing.

Wednesday, May 17th, 6:00-8:30 pm

Gotti Sweets Macarons - A Hands-On Class
with Rebecca Gottlieb from Gotti Sweets, a charming bakery in downtown Olympia. Get hands-on instructions baking the sweet, meringue-based, brightly colored confection that almost no one can resist.

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

Playing with Grains with Chef Mike Holbein - *Our Table* restaurant. Chef Mike knows that grains and legumes can make for an exciting meal - an all vegan class!
Complementary wine pairing.



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

Thurston Wolfe Wine Dinner

Dr. Wade Wolfe joins us with Barb Agee and Leanne Willard as your chefs for the evening. Dr. Wade Wolfe and Rebecca Yeaman started Thurston Wolfe Winery in 1987 to realize their dream producing unique, finely-crafted wines in small case lots. Together, they have created award-winning wines from several grape varieties not commonly used at other Washington State wineries. Spend an informative evening with Dr. Wade as Barb and Leanne match superb wines with tempting dishes. Their menu starts with a **Beet and Burrata Cheese Crostini**, paired with *Thurston Wolfe Albariño*, and **Jumbo Shrimp Salad with Fennel and Watercress**, which goes perfectly with the *Thurston Wolfe PGV* (a Pinot Gris and Viognier blend). A slice of **Quiche Lorraine with Arugula** is the quintessential partner for *Dr. Wolfe's Family Red*, while Barb's **Roasted Pork with Orange and Sour Cherry Mostarda** accompanied with **Creamy Orzo**, is the ideal companion for the *Thurston Wolfe Petite Sirah*. For dessert, *Thurston Wolfe Zinfandel* complements a rich and luscious **Pecan and Bourbon Bread Pudding with Custard Sauce**.
A wine dinner you won't want to miss!



Xihn is Back!

Monday, March 20th, 6:00-8:30 pm

Xihn is Back!

Xihn Dwelley's iconic restaurant in Shelton may have shut its doors but we're lucky enough to have her back at BSC! This evening she'll be demonstrating how to make her wonderful **Pork Eggrolls** (perhaps offering you an opportunity to roll some!), then she'll move on to a delightful **Spicy Coconut Seafood Stew** full of shrimp, calamari and clams, served with **Rice Noodles, Fresh Herbs and Vegetables**. Don't miss this opportunity to see our local "queen of seafood" in action!
Complementary wine pairing.

Monday, April 10th, 6:00-8:30 pm

Xihn's Seafood Feast

Yes, Xihn is back again with yet more seafood treats to share with her fans. She may be retired from her restaurant but she's still in action! Her menu begins with decadent **Bacon-Wrapped Oysters**, while **Coconut Clams** served with French bread, served alongside **Asian Sesame-Mussel Noodle Salad** is the satisfying main dish. Enjoy an evening full of Xihn's entertaining stories and delicious food!
Complementary wine pairing.



Friday, May 12th, 8:15 am-4:30 pm

South Sound Artisan Food and Wine Tour

Christine Ciancetta

Join Christine as we visit local South Sound producers to learn more about the faces and places that provide us with fresh produce, dairy, meats and beverages. After picking up your beverage 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 on Scatter Creek at **Kirsop Farms**, a 60-acre parcel of prime farmland that produces vegetables, grains and poultry. From there we will stop in at **Colvin Ranch**, a third-generation family-owned grass-fed cattle operation and then visit **Tunawerth Creamery**, producers of cheeses, milk, cream and yogurt. A family-style lunch follows, where Christine and Chef Mike Holbein will choose our locally-sourced menu at **Our Table** restaurant in downtown Olympia, which features products from our tour locations. Afterwards, we head to Lacey to enjoy samples of **Stottle Wine** and **Salish Sea Organic Liqueurs** at their tasting rooms. Love our South Sound locals!

All participants must be 21 years of age and tasting fees are included in the price of tour.

This day package includes:

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



This spring Bayview School of Cooking is proud to feature wines from Thurston Wolfe Winery!



March 2017

Call (360) 754-1448 to register

Wednesday, March 1st, 6:00-8:30 pm



Sushi

A Hands-On Class

Chef Toby Kim

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

Thursday, March 2nd

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



In the Kitchen - Tea Temptations

(See details on the insert!)

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



Akashic!

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 and 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 introduce you to some of their offerings such as **The Sumerian**, a curry of fresh white fish, chickpeas, tomato, tamarind and won ton crisps, **Sirius A**, a delicious Caesar salad composed of kale, cherry tomatoes and blackened salmon, **Potato and Pea Lumpia**, served with **Green Chutney**, and **Apple and Banana Lumpia**, served with Caramel Sauce. This is world cuisine at its tastiest! Complementary beer pairing. \$45

Saturday, March 4th

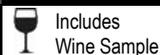
BSC Kids Culinary Arts Program

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

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

(See details on the insert!)

BSC Icon Key



Includes Wine Sample



Includes Beer Sample



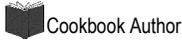
Hands-On Adult Class



Hands-On Kid Class



Guest Chef



Cookbook Author



Class Field Trip



Watch the Class Time!

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

A Northern European Culinary Journey

Leanne Willard-BSC Director

Spend an evening with Leanne "traveling" through Sweden, England, Wales and Ireland, as she shares some of her favorite sights and tastes from a recent trip abroad. You'll get to try **Toast Skagen**, a delectable shrimp sandwich from Stockholm, **Pressed Pork Terrine**, like one enjoyed at a pub near Highclere Castle (Downton Abbey) in England, **Potato Farfs**, a perfectly delicious Northern Irish savoury pancake with a poached egg served atop, **Welsh Cakes**, currant-studded beauties best served warm, and **Dingle Gin Ice Cream**, a memorable treat from the west coast of Ireland. Prepare for an evening of fun and adventure! Complementary cider pairing. \$45

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

Essential Thai Cooking

Pranee Khruasanit Halverson

We all have our favorite dishes that are not to be missed when we go out for Thai food. Pranee shares her easy and doable recipes for some of the most popular menu items such as **Satay Gai**, grilled marinated chicken on a skewer served with **Pranee's Peanut Sauce** and **Cucumber Salad**, **Laab Moo Tod**, fried pork meatballs with lime leaf and galangal root, **Gaeng Gari Neua**, homemade yellow curry beef with sweet potato and onion, and **Kao Neow Piak Lumyai**, sticky rice pudding with longan (similar to lychee) and coconut milk for an exotic dessert. Why not stay in for Thai food? Complementary wine pairing. \$65

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

More Cast Iron Cooking!

Chef Rich Rau

It's seems there's no limit to the good food you can create in cast iron! Chef Rich is back with more ideas on how you can incorporate this cookware into your own kitchen repertoire. His easy bread, **No-Knead Olive-Rosemary Focaccia with Pistachios**, is a cinch to throw together and browns beautifully in a heavy pan. **Skillet Strip Steak with Gorgonzola Herb Butter**, and **Garlic-Herb Hasselback Skillet Potatoes** create a main entrée that's delicious enough to serve to guests, while **Skillet Peach Cobbler**, served with whipped cream or ice cream is the down-home dessert that everyone will love! Complementary wine pairing. \$55

Monday, March 20th, 6:00-8:30 pm

Xinh is Back!

Xinh Dwelley

Xinh's iconic restaurant in Shelton may have shut its doors but we're lucky enough to have her back at BSC! This evening she'll be demonstrating how to make her wonderful **Pork Eggrolls** (perhaps offering you an opportunity to roll some!), then she'll move on to a delightful **Spicy Coconut Seafood Stew** full of shrimp, calamari and clams, served with **Rice Noodles, Fresh Herbs and Vegetables**. Don't miss this opportunity to see our local "queen of seafood" in action! Complementary wine pairing. \$60

Wednesday, March 22nd, 6:00-8:30 pm

Hearty Salads for Spring

MaryKate Perry-Olympia-based blogger, marycakeblog.wordpress.com

If you love reading about food and haven't visited marycakeblog.wordpress.com yet, you should do so immediately! MaryKate is new to BSC and not only is she a skilled writer, she's an excellent cook! Join her as she shows you how to make some of her best-loved salads for lunch or dinner. Her menu includes, **Tuscan Kale Caesar**, topped with crumbled egg, **Pasta Salad with Roasted Vegetables, Pistachios and Dates**, **Black Bean and Corn or Quinoa Salad**, with cilantro, lime and bell peppers, and **Sesame Red Cabbage Salad with Chicken and Cashews**. Yes, it's spring and it's time for salad! Complementary wine pairing. \$45

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

A Taste of Africa

Mercy Kariuki-McGee

Mercy was born and raised in Kenya where she learned to cook alongside her parents, sisters and brothers. Join her as she explores the wonderful tastes of her childhood with a menu that includes **Matoke**, a plantain stew served over rice, **Ugali**, a traditional East African porridge cooked until dough consistency and eaten like bread, and **Cameroon Peanut Spinach**, another thick stew. For dessert, we'll have **Traditional Kenyan Brewed Coffee**, served in tiny cups and **Pan-Fried Sweet Plantains**. At the end of class, Mercy and her husband Matt will play some traditional African music for you to enjoy! Complementary wine pairing. \$45



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.



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

March 2017 BSC Class Schedule

| Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---|---|--|--|--------|--|
| | | 1 Sushi A Hands-On Class Chef Toby Kim 6:00-8:30 pm ~ \$65 | 2 In the Kitchen! with Barb Agee Tea Temptations 9-11:00 am & repeated 1-3:00 pm ~ FREE Akashic! Varun and Tzeitel Sainath 6:00-8:30 pm ~ \$45 | 3 | 4 BSC Kids Culinary Arts Ages 5-8 St. Patrick's Day Celebration 9-11:30 am ~ \$30 Ages 9-13 The Lucky Food of the Irish 1-3:30 pm ~ \$35 |
| 6 | 7 | 8 A Northern European Culinary Journey Leanne Willard-BSC Director 6:00-8:30 pm ~ \$45 | 9 | 10 | 11 |
| 13 | 14 Essential Thai Cooking Pranee Khrusantit Halverson 6:00-8:30 pm ~ \$65 | 15 | 16 More Cast Iron Cooking! Chef Rich Rau 6:00-8:30 pm ~ \$55 | 17 | 18 |
| 20 Xinh is Back! Xinh Dwelley 6:00-8:30 pm ~ \$60 | 21 | 22 Hearty Salads for Spring MaryKate Perry 6:00-8:30 pm ~ \$45 | 23 | 24 | 25 |
| 27 | 28 | 29 | 30 A Taste of Africa Mercy Kariuki-McGee 6:00-8:30 pm ~ \$45 | 31 | |

April 2017 BSC Class Schedule

| Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---|--|---|--|--------|--|
| | | | | | 1 |
| 3 | 4 Seoul Cooking Chef Toby Kim 6:00-8:30 pm ~ \$60 | 5 | 6 In the Kitchen! with Barb Agee A Beautiful Brunch 9-11:00 am & repeated 1-3:00 pm ~ FREE Carrot Cake Cheesecake A Hands-On Class Jason Montgomery 6:00-8:30 pm ~ \$50 | 7 | 8 BSC Kids Culinary Arts Ages 5-8 Tea Time in the Springtime 9-11:30 am ~ \$30 Ages 9-13 Time for Tea 1-3:30 pm ~ \$35 |
| 10 Xinh's Seafood Feast Xinh Dwelley 6:00-8:30 pm ~ \$60 | 11 | 12 An Egyptian Celebration of Spring Mitra Mohandessi 6:00-9:00 pm ~ \$55 | 13 | 14 | 15 |
| 17 | 18 | 19 Encore Ravioli A Hands-On Class Julie Schade Murray 6:00-8:30 pm ~ \$50 | 20 Appetizers for Sunny Weather Leanne Willard-BSC Director 6:00-8:30 pm ~ \$45 | 21 | 22 Thurston Wolfe Wine Dinner Barb Agee, Leanne Willard and Dr. Wade Wolfe 6:00-8:30 pm ~ \$75/person |
| 24 A Day in Pranee's Thai Village Pranee Khrusantit Halverson 6:00-8:30 pm ~ \$65 | 25 More Cast Iron Cooking! Chef Rich Rau 6:00-8:30 pm ~ \$55 | 26 | 27 The Magic of Mexico Soitza Devlin 6:00-8:30 pm ~ \$45 | 28 | 29 |

May 2017 BSC Class Schedule

| Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|--|--|---|---|--|---|
| 1 Xinh is Back! Xinh Dwelley 6:00-8:30 pm ~ \$60 | 2 | 3 Ham and Asparagus Quiche A Hands-On Class Beth Storey 6:00-8:30 pm ~ \$50 | 4 In the Kitchen! with Barb Agee Kentucky Derby Delish 9-11:00 am & repeated 1-3:00 pm ~ FREE | 5 | 6 BSC Kids Culinary Arts Ages 5-8 Summer Picnic Party! 9-11:30 am ~ \$30 Ages 9-13 A Summer Picnic in Spring 1-3:30 pm ~ \$35 |
| 8 | 9 A Royal Tea Lee Ann Ufford 6:00-8:30 pm ~ \$45 | 10 Sushi A Hands-On Class Chef Toby Kim 6:00-8:30 pm ~ \$65 | 11 | 12 South Sound Artisan Food and Wine Tour Christine Ciancetta 8:15 am-4:30 pm ~ \$95 | 13 And we're repeating BOTH classes! |
| 15 | 16 | 17 Gotti Sweets Macarons A Hands-On Class Rebecca Gottlieb 6:00-8:30 pm ~ \$50 | 18 Hot Chillies, Cool Herbs Mitra Mohandessi 6:00-9:00 pm ~ \$55 | 19 | 20 |
| 22 Xinh's Seafood Feast Xinh Dwelley 6:00-8:30 pm ~ \$60 | 23 Playing with Grains Chef Mike Holbein 6:00-8:30 pm ~ \$55 | 24 Hands-On Ravioli Julie Schade Murray 6:00-8:30 pm ~ \$50 | 25 | 26 | 27 |
| 29 | 30 | 31 The Grilling Season Chef Rich Rau 6:00-8:30 pm ~ \$55 | | | |

If more of us valued food and cheer and song above hoarded gold, it would be a merrier world."
- J.R.R. Tolkien



After 21 long years of cooking in a kitchen the size of a small walk-in closet, I am now standing on the precipice of a major house and kitchen remodel. I hope to finally have the kitchen I've longed for since I was in my twenties. Yet, as I look back, I've cooked a lot of amazing food in that tiny kitchen, and some pretty small kitchens before that. More importantly, I've shared that food and good cheer with a lot of amazing friends and family. As awkward as it was preparing daily meals and grand feasts in close quarters, it was certainly worth the effort. Nothing brings folks together like food. I will love to have a beautiful new kitchen, but my small kitchen has taught me that it's the people your good food brings together that's truly important.

Our kitchen at BSC isn't very large, but over the past 13½ years an incredible amount of culinary delights have been produced there! This spring quarter will be no exception. We're offering classes that represent at least 10 different countries, we have 12 hands-on classes for children and adults, 2 classes with local treasure Xinh Dwelley, 3 classes with downtown Olympia food establishments, and one very special tour. All of this, and I'm just scratching the surface here!

The BSC tour this spring is called the South Sound Artisan Food and Wine Tour with Christine Ciancetta, and it focuses on our local produce, animal products, wine and spirits. We've never done anything like it and I can hardly wait!

Springtime can be a busy time. One of my new year's resolutions was to try and have guests over for dinner more often. I know that many of you are like me and feel that cooking good food is a gift we can give to others. What a lovely pursuit!

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

Leanne Willard
BSC Director

Stay Connected with BSC!

Phone: (360) 754-1448

BayviewSchoolofCooking.com

Facebook.com/BayviewSchoolofCooking

BayviewSchoolofCookingBlog.wordpress.com

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 spring, 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.***

March 2nd - Tea Temptations

Who knew that tea is not only a wonderful drink but an amazing ingredient in all kinds of dishes? Well, Barb, of course! In class, she'll make **Rooibos Tea Butternut Squash**, using the tea in two different ways, and **Indian-Spiced Tea-Baked Chicken Breasts** that are marinated in a flavorful sauce. You'll get to take home recipes for **Lemon Tea Rice** and **Darjeeling Tea Cream with Orange Sauce** that's infused with cardamom.

April 6th - A Beautiful Brunch

If you're planning a brunch for Easter or any other spring occasion, let Barb be your inspiration! She'll prepare a lovely **Fanned Apricot Coffee Cake** that's flavored with cheese and an apricot jam filling. You'll also get to taste Barb's **Asparagus, Ham and Cheese Popovers**, drizzled with a spicy herb oil. Other brunch recipes include a **Potato, Bacon and Fontina Frittata** with red potatoes and chives, and **Marinated Asparagus and Radish Salad**.

May 4th - Kentucky Derby Delish

It's the day before the Kentucky Derby and Barb knows just what to serve! Join her in the kitchen as she demonstrates how to make the iconic derby food, **Kentucky Hot Browns**, with turkey, eggs, tomato and cheese. She'll also make **Kentucky Derby Chocolate Bars with Caramel Sauce**, a wonderful riff on chocolate-walnut pie. You'll also receive recipes for **Mint Julep Tea**, a non-alcoholic version of the mint julep, **Pimento Cheese Deviled Eggs**, which includes three kinds of cheese and pimento peppers, and **Mint Julep Cucumber Salad**, with a bourbon dressing.

*** No registration required for any session



Ralph's & Bayview UPCOMING EVENTS! OlyThriftway.com ~ Facebook.com/RalphsandBayview

Thriftway Presents 2 Easter Egg Hunts!

All Kids 10 and under are welcome!

(Each event starts at 10:30 am on the dates listed)

Bayview's Easter Egg Hunt - Saturday, April 1st

Ralph's Easter Egg Hunt - Saturday, April 8th



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 5-8 and ages 9-13 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 Classes for 5 to 8 Year Old Cooks (9:00-11:30 am)

Saturday, March 4th

A St. Patrick's Day Celebration

Saint Patrick's Day is about more than wearing green—it's about eating and cooking Irish food! Meet Caroline and her helpers in the BSC kitchen where you'll make a mashed potato-topped **Shepherd's Pie** for the celebration. You'll also learn to make a traditional **Irish Brown Bread**, and **Irish Apple Cake with Custard Sauce** for dessert. Enjoy a cup of **Sparkling Apple Cider** as you taste your creations. You might want to wear green! \$30

Saturday, April 8th (moved to second Saturday to make way for the Bayview Easter Egg Hunt!)

Teatime in the Springtime

It's time for tea! Caroline and her helpers have the best teatime treats for you to make and eat! Learn the recipes for two little sandwiches, **Cucumber on White Bread**, and **Pimento Cheese on Wheat Bread**. Other nibbles include **Honey-Citrus Fruit Skewers** and **Raspberry Linzer Cookies**. Sit down with your cup of **Decaffeinated Tea with Milk and Sugar** and enjoy what you've made in the kitchen! \$30

Saturday, May 6th

Summer Picnic Party!

It's not summer yet but why not have a picnic? First, Caroline and her helpers will help you bake up some **Cheesy Bacon and Artichoke Hand-Pies**, and **Oatmeal-Coconut Chocolate Chip Cookies**. Then you'll put together a **Crunchy Summer Slaw**, and **Sparkling Lavender Lemonade**. They'll throw out a blanket and everyone will have a picnic! \$30

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

Saturday, March 4th

The Lucky Food of the Irish

Ever wonder why "Luck of the Irish" is said on St. Patrick's Day? It's because Irish food is so good! Join Caroline and the assistants in the BSC kitchen to make mashed potato-topped **Shepherd's Pie** and the famous **Colcannon**. Then bake up **Irish Brown Bread** to enjoy with some **Kerrygold Irish Butter**. For dessert, an **Irish Apple Cake with Custard Sauce** is just perfect and **Sparkling Apple Cider** will accompany it all! \$35

Saturday, April 8th (moved to second Saturday to make way for the Bayview Easter Egg Hunt!)

Time for Tea

It's teatime in the springtime! Prepare a grand tea with Caroline and the BSC assistants as you put together **Cucumber Sandwiches** on white bread **Pimento Cheese Sandwiches** on wheat bread. **Scones with Clotted Cream and Jam** are a must for every tea, along with **Honey-Citrus Fruit Skewers**, and **Raspberry Linzer Cookies**. Fill your cup with **Decaffeinated Tea with Milk and Sugar**, raise your pinky and sip away! \$35

Saturday, May 6th

A Summer Picnic in Spring

A summer picnic in the spring? You bet! In the BSC kitchen, Caroline and her assistants will be helping you to bake up some **Cheesy Bacon and Artichoke Hand-Pies**, and **Oatmeal Coconut Chocolate Chip Cookies**. Learn the secret recipe for **Nana's Old Fashioned Macaroni Salad**, assemble a crisp **Crunchy Summer Slaw**, and pour some **Sparkling Lavender Lemonade**, and voila', you have a picnic! \$35

Bayview Thriftway presents: The 3rd Annual Livin' on the Wedge Cheese Festival

Meet local cheese makers and enjoy over 50+ cheese tastings and pairings to discover some new favorites. A **FREE** event for all ages!
Saturday, May 13th - 11:00 am to 3:00 pm





April 2017
Call (360) 754-1448 to register

Tuesday, April 4th, 6:00-8:30 pm



Seoul Cooking

Chef Toby Kim

Chef Kim grew up learning the traditions of Korean cooking from his mother and grandmother, and this evening he returns to his roots as he demonstrates how to make beloved dishes from Korea. His menu includes **Soegogi-Muguk**, beef and Korean radish soup, **Seafood and Green Onion Pancake with Soy-Vinegar Dipping Sauce**, **Chap Ch'ae**, Korean sweet potato noodles with beef and vegetables, **Doejibulgogi**, spicy stir-fired pork belly, **Ol-Muchim**, a spicy cucumber side dish, **Kimchi**, **Steamed Rice**, and **Hoddeok**, sweet pancakes with brown sugar filling for dessert! Come and see why Korean cuisine is all the rage! Complementary beer pairing. \$60

Thursday, April 6th

In the Kitchen

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

In the Kitchen - A Beautiful Brunch

(See details on the insert!)

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



Carrot Cake Cheesecake

A Hands-On Class

Jason Montgomery

What could be a better way to finish off Easter dinner than with a **Carrot Cake Cheesecake**? New to BSC, Chef Jason is graduated from the *Western Culinary Institute* and trained as a pastry chef. His cheesecake is a spin on a traditional New York style, with a dense, moist organic carrot base. Pecans and infused jasmine tea lend a complex flavor profile to the cake and then the masterpiece is finished off with **Citrus Cream Cheese Frosting** and **Candied Pecans**. You'll get to make and take home the cake in a Mason jar, perfect for gift giving, and you'll get to enjoy Chef Jason's creation in class!

Complementary prosecco pairing. \$50

Saturday, April 8th

(moved to second Saturday to make way for the Bayview Easter Egg Hunt!)

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, April 10th, 6:00-8:30 pm



Xinh's Seafood Feast

Xinh Dwelley

Yes, Xinh is back again with yet more seafood treats to share with her fans. She may be retired from her restaurant but she's still in action! Her menu begins with decadent **Bacon-Wrapped Oysters**, while **Coconut Clams** served with French bread, served alongside **Asian Sesame-Mussel Noodle Salad** is the satisfying main dish. Enjoy an evening full of Xinh's entertaining stories and delicious food!

Complementary wine pairing. \$60

Wednesday, April 12th, 6:00-9:00 pm



An Egyptian Celebration of Spring

Mitra Mohandessi

Sham Ennisim is an Egyptian national holiday marking the beginning of spring and the season of harvest. It's a day for all people to come together, gather in public gardens and along the Nile to share food and festivities. Mitra starts the celebration with **Marbaa Altny**, an exotic jam of fig, apricot and nuts, served on **Aish Bedawi**, a flat, wheat Bedouin bread. She'll then prepare **Salata bil Agnhib**, a salad of romaine lettuce with grapes and fried feta balls seasoned with orange blossom dressing, **Lahma bil Banya**, a tender stew of beef and okra braised in tomatoes and spices, accompanied with **Roz bil Shareya**, short grain rice and toasted vermicelli in broth. **Aswan Date Cookies**, semolina cookies filled with date and sweet spices are the sweet Egyptian treat at the end of the evening.

Complementary wine pairing. \$55

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



Encore Ravioli - A Hands On Class

Julie Schade Murray

If you ever wanted to make your own ravioli but were daunted by the idea, Julie will give you step-by-step instruction so that you can make this fun, filled pasta at home! Learn to make **Butternut Squash and Sage Ravioli**, served with **Browned Butter Sauce**, **Mushroom and Mascarpone Ravioli**, served with **Roasted Garlic Cream Sauce**, and **Ricotta and Parmesan Cheese Ravioli**, served with **Sun-Dried Tomato Pesto Sauce**. We'll taste them in class, along with Julie's **Roasted Brussels Sprout Salad**, and you'll get to take some home as well!

Complementary wine pairing. \$50

Thursday, April 20th, 6:00-8:30 pm



Appetizers for Sunny Weather

Leanne Willard-BSC Director

As the weather gets brighter but you're still not spending all your time outdoors, your appetite is ready for lighter fare and you're ready to leave the heavy foods of winter behind. Leanne has some easy appetizers that are perfect for spring and early summer—exactly what you've been craving! Her line-up includes **Smoky Cauliflower Hummus served with Homemade Pita Chips**, **crispy Cheesy Sesame Phyllo Bites**, **Blue Cheese and Bacon Lettuce Boats**, **Pancetta-Wrapped Asparagus with Citronette**, and **Deviled Eggs with Pickled Shrimp**. Who's to say that you can't enjoy these throughout summer and early fall as well? Complementary wine pairing. \$45

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



Thurston Wolfe Wine Dinner

Dr. Wade Wolfe joins us with Barb Agee and Leanne Willard as your chefs for the evening. Dr. Wade Wolfe and Rebecca Yeaman started Thurston Wolfe Winery in 1987 to realize their dream producing unique, finely-crafted wines in small case lots. Together, they have created award-winning wines from several grape varieties not commonly used at other Washington State wineries. Spend an informative evening with Dr. Wade as Barb and Leanne match superb wines with tempting dishes. Their menu starts with a **Beet and Burrata Cheese Crostini**, paired with *Thurston Wolfe Albariño*, and **Jumbo Shrimp Salad with Fennel and Watercress**, which goes perfectly with the *Thurston Wolfe PGV* (a Pinot Gris and Viognier blend). A slice of **Quiche Lorraine with Arugula** is the quintessential partner for *Dr. Wolfe's Family Red*, while Barb's **Roasted Pork with Orange and Sour Cherry Mostarda** accompanied with **Creamy Orzo**, is the ideal companion for the *Thurston Wolfe Petite Sirah*. For dessert, *Thurston Wolfe Zinfandel* complements a rich and luscious **Pecan and Bourbon Bread Pudding with Custard Sauce**. A wine dinner you won't want to miss! \$75 per person

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



A Day in Pranee's Thai Village

Pranee Kruhansanit Halverson

Having just returned from visiting her family in Thailand, Pranee provides a culinary snapshot of what it's like to spend one day in a Thai village. In this class, you'll learn basic Thai cooking that's infused with culinary memory, and taste the results! We'll start our "day" with Thai breakfast - **Kao Neow Sungkaya**, Thai sweet rice and custard, and **Cha Ron**, Thai Tea. At mid-day, "follow" Pranee to her favorite vendor for **Phad See Ew**, stir-fried fresh rice noodles with Chinese broccoli, tofu and prawn. For a late afternoon snack, it's **Miang Kam**, Thai leaf-wrapped nut and herb tidbits. She'll show you how to crack a coconut shell, grate coconut and make fresh coconut milk before preparing a typical family meal menu: **Chu Chee Pla**, fried fish in red curry sauce with Kaffir leaf served with a side dish of **Phad Mara Kub Khai**, stir-fried bitter melon with egg, plus **Gaeng Jued Woon Sen**, cellophane noodle soup with ground pork and cabbage. Learn to cook all these easy-to-prepare dishes at home and visit Thailand without ever leaving your chair! Complementary wine pairing. \$65

Thursday, April 27th, 6:00-8:30 pm



The Magic of Mexico

Soitza Devlin

Join Soitza as she shares one of her favorite Mexican menus! She'll demonstrate how to prepare hand-made **Gorditas**, with fresh cheese, crema and salsa, giving you the chance to make them yourself. The main course is the popular dish **Tacos al Pastor**, from Central Mexico, served with pineapple, cilantro, onion, lime and **Tomatillo Salsa**. For dessert? If you've ever wondered how to make **Helado Frito**, fried ice cream, now is your chance! This delicious treat is traditionally served with **Cajeta** or chocolate sauce. Expect an evening of exceptional food and charming stories! Complementary beer pairing. \$45

Mothers Day is Coming!

Give the moms in your life
a cooking class with
a BSC Gift Certificate!

To order your personalized Gift Certificate call
(360) 754-1448

or stop by Stormans, Inc.

1932 East 4th Ave, Olympia, WA 98506

Monday - Friday; 9:00 am - 3:00 pm!



May 2017
Call (360) 754-1448 to register

Wednesday, May 3rd, 6:00-8:30 pm

Ham and Asparagus Quiche

A Hands-On Class

Beth Storey

Whether you're planning a brunch for Mother's Day, a bridal shower, or graduation, quiche is always a popular choice because everyone loves it! Learn to make Beth's **Ham and Asparagus Quiche** with a **Flaky Butter Crust** in this hands-on class. She'll give you the instruction you need to create the delectable crust to take home. You'll get to enjoy the quiche, accompanied by **Mustard-Dill Sauce**, along with a little salad, in class. Students are requested to bring their own quiche pan if possible.

Complementary wine pairing. \$50



Thursday, May 4th

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

In the Kitchen -

Kentucky Derby Delish

(See details on the insert!)



Saturday, May 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!)

Tuesday, May 9th, 6:00-8:30 pm

A Royal Tea

Lee Ann Ufford

If you watched "The Crown" or "Victoria" or are pinning a bit for *Lady Mary and Dowager Countess Violet*, Lee Ann, hostess of our popular *Downtown Abbey* teas, is inviting you to yet another civilized celebration. This time we're honoring those royal mothers and Britain's longest reigning monarchs, Victoria and Elizabeth II. The evening begins with a demitasse of **Spring Pea Soup with Mint**, accompanied by a **Parmesan Cheese Straw**. The savory treats reflect a bit of the Empire's reach and include **Chutney and Chicken Tea Sandwiches**, **Bombay Deviled Eggs** and **Miniature Chive Biscuits with Ham and Sweet Pepper**, plus, of course, **Cucumber Sandwiches**. Have a bit more tea and a **Shortbread Jam Cookie** for a sweet, and a spectacular **Strawberry and Rhubarb Pavlova**, with crisp pistachio meringue, spring fruit and cream will be the grand finale. Lee Ann will demonstrate all baking techniques, with tea time chat and trivia on mothers, monarchs, and the history of tea. Tea cups and sugar tongs await.

Hail Britannia! \$45



Wednesday, May 10th, 6:00-8:30 pm

Sushi

A Hands-On Class

Chef Toby Kim

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

Complementary sake pairing. \$65



local
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Friday, May 12th, 8:15 am-4:30 pm

South Sound Artisan Food and Wine Tour

Christine Ciancetta

Join Christine as we visit local South Sound producers to learn more about the faces and places that provide us with fresh produce, dairy, meats and beverages. After picking up your beverage from *Dancing Goats Espresso Bar* (featuring local coffee **Badtord and Bronson**) by 8:30 am, we'll all load into our comfy van. The tour begins on Scatter Creek at **Kirsop Farms**, a 60-acre parcel of prime farmland that produces vegetables, grains and poultry. From there we will stop in at **Colvin Ranch**, a third-generation family-owned grass-fed cattle operation and then visit **Tunawerth Creamery**, producers of cheeses, milk, cream and yogurt. A family-style lunch follows, where Christine and Chef Mike Holbein will choose our locally-sourced menu at *Our Table* restaurant in downtown Olympia, which features products from our tour locations. Afterwards, we head to Lacey to enjoy samples of **Stottle Wine** and **Salish Sea Organic Liqueurs** at their tasting rooms. Love our South Sound locals!

All participants must be 21 years of age and tasting fees are included in the price of tour.

This day package includes:

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

\$95 per person



Wednesday, May 17th, 6:00-8:30 pm

Gotti Sweets Macarons

A Hands-On Class

with Rebecca Gottlieb. **Macarons** - the sweet meringue-based confection made with egg white, sugar and ground almonds, are brightly colored delights that almost no one can resist. They happen to be a specialty of *Gotti Sweets*, a charming bakery in downtown Olympia. Join owner and baker Rebecca when she visits BSC to share her secrets in creating these fanciful little wonders. The class will be making three popular flavors:

Mocha, Pistachio and Champagne, filling them with creamy **Buttercream Frosting**. You'll get to taste some in class and then take some home. \$50

Thursday, May 18th, 6:00-9:00 pm

Hot Chilies, Cool Herbs

with Mitra Mohandessi. The heat of chilies and cooling effect of herbs create the most amazing flavors! Chilies, an essential ingredient of spice mixes all over the globe, add heat, intense flavor and an impressive ending to every bite. Basil, mint and cilantro, as well as other herbs, coolly balance spicy chilies. In this class Mitra will introduce you to **Imam Bayaldi**, a braise of slender eggplants filled with sautéed onions, peppers, fresh herbs and famous Turkish hot pepper paste, **Loubieh Bi Zait**, gently cooked green beans in olive oil, Lebanese Seven Spices, and fragrant herbs, with just enough heat to satisfy your taste buds, **Langoustines Piquantes**, spicy Moroccan prawns pan-fried in ginger, chili and cilantro, **Mutabbaq**, Yemeni pancakes filled with ground meat, chilies and herbs, folded and cooked on the stove top. The evening's finale is warm **Medjool Dates in Homemade Hot Chili Toffee and Poppy Seeds**. Complementary wine pairing. \$55

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

Playing with Grains

Chef Mike Holbein - *Our Table Restaurant* Chef Mike knows that grains and legumes can make for an exciting meal! In this all vegan class, he'll pair **Quinoa with Spiced Pears and Almonds**, **Green Lentils with Smoked Apples**, and **Savory Oats** with two sauces, **Mushroom and Cashew Cream** and **Chimichurri**. He'll then create a **Field Loaf** using quinoa, oats and lentils and serve it alongside **Roasted Seasonal Vegetables**. For dessert, what could be better than **Port Wine-Braised Apple Crumble** with **Vegan "Whipped Cream?"** Yes, you can play with your food! Complementary wine pairing. \$55

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

The Grilling Season

with Chef Rich Rau. Ah yes, it's grilling season and Chef Rich will be out on the Bayview deck once again! Join him as he shares a dinner menu that you can cook on the grill from start to finish! Begin with the oh-so-good **Grilled Shrimp Cocktail with Tomato-Horseradish Sauce**, and a toasty **Panzanella Salad with Sweet Peppers and Onion**. The main event is an impressive **Grilled Chicken Roulade with Roasted Red Pepper, Chipotle, Sharp Cheddar and Spinach**, and the finale is a unique **Grilled Blueberry Dessert Pizza**. Ready, set, grill! Complementary wine pairing. \$55



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