



Bayview School of Cooking

Winter 2018-19 Brochure ~ December 2018, January & February 2019 ~ Call to Register ~ (360) 754-1448

November and December Holiday Classes:

Tuesday, November 27th, 6:00-8:30 pm

Soitza's Hands-On Tamales

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

A Hanukkah Celebration in the Balkans and Middle East

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

MaryKate's Festive Desserts

Monday, December 3rd, 6:00-8:30 pm

Italian Inspired Hands-On Holiday Cookies

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

A Colonial Christmas

Wednesday, December 5th, 6:00-8:30 pm

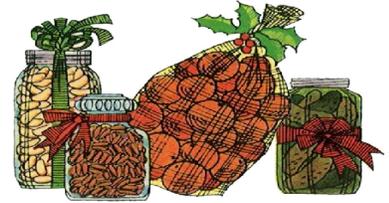
A Simply Divine Holiday Soiree

Sunday, December 9th, 1:00-3:30 pm

Gingerbread Houses - A Hands-On Adult & Child Workshop

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

Xinh's Holiday Appetizers



(see inside for details!)

Chateau Ste. Michelle. This winter the Bayview School of Cooking features wines from the Chateau Ste. Michelle Winery!

Saturday, December 8th 11am-3pm

Taste the Holiday Spirit!

Annual FREE Culinary Event at Bayview

- Lots of specialty food and drink samples throughout the entire store
- **Mini Culinary Seminars in the BSC Kitchen**
- Recipes for quick, easy and delicious appetizers and desserts
- Latest in kitchen tools, gadgets and accessories
- Gift ideas for the food & wine lovers and cooks in your life
- Caroling throughout the store with Olympia High School's Chamber Choir

Treat yourself to this holiday event featuring festive "pantry" dishes requiring little time and effort. BSC assistants and Bayview staff offer creative entertaining ideas to eat, drink and be merry this holiday season!



Saturday, February 23rd, 6:00-8:30 pm

Chateau Ste. Michelle Winery Dinner

Nicolas Johnson, representative from Chateau Ste. Michelle with Barb Agee and Leanne Willard, your chefs for the evening Chateau Ste. Michelle Winery is celebrating more than 50 years of wine making in the northwest! They started 14 Hands Winery in 2005 and it has been a best seller ever since. Join Nicolas as we learn about the history of the winery and enjoy pairings with 5 fabulous dishes created by Barb and Leanne. When you arrive, you'll be greeted with a glass of *Domaine Ste. Michelle Brut* and after the dinner begins, a glass of the *Domaine Ste. Michelle Brut Rosé* will complement **Lemon-Spiked Smoked Salmon on Endive Spears**. **Creamy Pear Soup with Blue Cheese** is a lovely match with *Chateau Ste. Michelle Gewürztraminer*, and **Roasted Rutabagas with Coffee-Laced Tomato Sauce** is perfect with the *14 Hands Run Wild Red Blend*. The main dish, **Peppered Beef Tenderloin with Espresso Drizzle and Mushroom Bundles** served with **Mashed Potatoes**, goes beautifully with *14 Hands Hot to Trot Red Blend*. For dessert, **Classic Carrot Cake with Fluffy Cream Cheese Frosting** is perfectly paired with *Ste. Michelle Harvest Select Sweet Riesling*! **PLUS: Nicolas will be drawing winners for a Wine Tasting for 4 and a Yeti Cooler!**



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

A North American Dinner with Seattle Cider Company

Matt Chapman, representative from Seattle Cider Company with Barb Agee and Leanne Willard, your chefs for the evening Seattle Cider Company is Seattle's first cidery since Prohibition, bringing true craft cider back to Seattle and across the country. With their flavorful, small-batch cider, Seattle Cider's initial offerings broke the mold of overly sweet cider, bringing the natural flavors of Washington apples to the forefront. Join Matt for an informative Evening, sampling innovative cider matched with a menu that reflects the best of the North American continent. Barb and Leanne pair Mexico's **Queso Fundido with Chorizo, Jalapeño and Cilantro** with the *Three Pepper Hard Cider*. Canada's **Soupe d'hiver au pistou**, winter vegetable soup is drizzled with basil-mint pistou, paired with the *Basil Mint Hard Cider*. Seattle Cider's *Berry Rosé Hard Cider* accompanies a **Kale Salad with Apples, Dried Cranberries, and Cheddar** from the United States, while their *Semi Sweet Hard Cider* perfectly complements **Pepita Mole-Spiced Roasted Turkey Breast with Mexican-Stuffed Sweet Potatoes**. A lovely **Canadian Maple Tart with Oatmeal Cookie Crust** is made even better paired with *Oaked Maple Hard Cider*! This is an evening you won't want to miss!



Monday, February 11th, 6:00-8:30 pm

Classic Xinh

Xinh Dwelley

Xinh is a classic and of course, so are many of her specialties! Join her for an evening of good food, learning, and laughs as she makes her famous **Pork and Vegetable Eggrolls**. Her **Vietnamese Rice Noodle Salad with Prawns and Pork** is a perennial favorite, and her **Geoduck Chowder**, served with baguette slices is legendary! Don't miss this chance to see her in action!



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



New Classes for November

Tuesday, November 27th, 6:00-8:30 pm

Soitza's Hands-On Tamales



Soitza Devlin

Often served at Mexican Christmas celebrations, tamales are a favorite of many—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 Turkey Tamales**, served with a holiday-inspired **Red Sauce** and **Green Sauce**. You'll also be making traditional **Rajas con Queso Tamales**, stuffed with poblanos and cheese. 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, 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

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

MaryKate's Festive Desserts



MaryKate Perry, MaryCake Blog

MaryKate knows her desserts! She has four festive and seasonal offerings that you'll definitely want to make for your friends and family during the holidays. Learn the secrets to her gorgeously pink **Pomegranate Gelato**, and her tangy **Cranberry-Lime Pie**, a festive riff on the Key Lime favorite. A swoon-worthy **Vanilla Cake with Marzipan and Apricot Filling** is covered in luscious chocolate ganache, and her **Dark Chocolate Bourbon Sugar Fudge** makes for a decadent finish to a holiday meal or is perfect for gift giving.

Complementary sparkling wine pairing. \$50

Saturday, December 1st

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!)

happy holidays



December 2018

Call (360) 754-1448 to register

Monday, December 3rd, 6:00-8:30 pm

Italian Inspired Hands-On Holiday Cookies



Christine Ciancetta

It's time to make cookies for the holidays and Christine knows just the Italian-inspired treats your friends and family will love! She'll offer hands-on instruction as you make **Tiramisu Cookies**, the classic dessert in cookie form, **Baci di dama**, two buttery hazelnut cookies sandwiched together with a dollop of dark chocolate-hazelnut Nutella, and **Almond Cookies with Blood Orange Jam**, the perfect companion to a cup of hot coffee or tea! We'll sample cookies in class and you'll take some home with you! Enjoy an evening of merriment, seasonal music, and good company!

Complementary sparkling wine pairing. \$60

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

A Colonial Christmas



Caroline Willard

The holly and evergreen boughs are on the table and candles light the windowpanes. The day has included church, parties, visiting, and general merriment. Later there'll be dancing, but now, a grand dinner awaits! Join Caroline as she explores the customs and food of a Colonial American Christmas. The celebratory repast begins with **Oysters on Skewers with Mushrooms and Herbs**, and **Creamy Buttered Onion Soup**. Step up to the table laden with **Roast Turkey with Quince and Chestnut Stuffing**, and **Maple-Baked Squash and Apples**. **Sweet Potato Pie with Brandy, Nutmeg and Lemon** is the authentic dessert and warm **Wassail**, spiced wine, is enjoyed with it all! Complementary wine pairing. \$50

Wednesday, December 5th, 6:00-8:30 pm

A Simply Divine Holiday Soiree



Irene Schade and Julie Schade Murray,

Simply Divine Catering

Join mother and daughter duo Irene and Julie for an evening of delicious small bites! You'll learn how easy it is to pull off an elegant cocktail party just in time for the holiday season. Their divine menu includes **Cranberry Pecan Brie**, **Sizzling Ham-Wrapped Asparagus**, **Savory Sweet Potato Au Gratin Bites**, **Cranberry Marmalade Meatballs**, and **Christmas Surprise Bread**. On the sweet side there's a show stopper **Holiday Pavlova Wreath!**

Complementary sparkling wine pairing. \$50

Thursday, December 6th

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



In the Kitchen - Just Roll with It!

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



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

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.

Saturday, December 8th 11am-3pm

Taste the Holiday Spirit!



Annual FREE Culinary Event at Bayview Featuring:

- * Lots of specialty food and drink samples throughout the entire store
- * **Mini Culinary Seminars in the BSC Kitchen**
- * Recipes for quick, easy and delicious appetizers and desserts
- * Latest in kitchen tools, gadgets and accessories
- * Gift ideas for the food & wine lovers and cooks in your life
- * Caroling throughout the store with Olympia High School's Chamber Choir

Treat yourself to this holiday event featuring festive "pantry" dishes requiring little time and effort. BSC assistants and Bayview staff offer creative entertaining ideas to eat, drink and be merry this holiday season!

Sunday, December 9th, 1:00-3:30 pm

Gingerbread Houses



A Hands-On Adult & Child Workshop

Caroline Willard

Have you ever wanted to make a **Gingerbread House** but were daunted by the prospect? Have all the fun of assembling and decorating without the hassle of measuring dimensions and baking. Kids and teens, grab a parent or a favorite adult for an afternoon of creativity and fun. Caroline, an experienced gingerbread house maker, will have the building materials ready—all you need to do is bring your imagination! We'll serve **Hot Chocolate** as we snack on our **Gingerbread** leftovers. \$50 for one adult + one child.

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

Xinh's Holiday Appetizers



Xinh Dwellay

When Xinh visits BSC, it's reason to celebrate! Join her for an entertaining evening as she demonstrates how to prepare some of her favorite appetizers for the holiday season. She'll be making her famous **Bacon-Wrapped Oysters**, and addictive **Crab and Pork Wontons** with a dipping sauce. Also on the menu is her made-from-scratch **Homemade Chinese BBQ Pork**, which is so much better than store bought, and **Xinh's Hot Wings**, her version of Buffalo Wings. Come and see why Xinh is a legend around these parts! Complementary wine pairing. \$60

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.

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 Winter 2018-19 Schedule ~ Call (360) 754-1448 for reservations

Late November and December 2018 BSC Class Schedule						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		November 27 Soitza's Hands-On Tamales Soitza Devlin 6:00-8:30 pm ~ \$60	November 28 A Hanukkah Celebration in the Balkans and Middle East Mitra Mohandessi 6:00-9:00 pm ~ \$60	November 29 MaryKate's Festive Desserts MaryKate Perry, MaryCoke Blog 6:00-8:30 pm ~ \$50		1 BSC Kids Culinary Arts Irene Schade Ages 5 to 8 Snow Day! 9-11:30 am ~ \$35 Ages 9 to 13 Let It Snow! 1-3:30 pm ~ \$35
2	3 Italian Inspired Hands-On Holiday Cookies Christine Ciancetta 6:00-8:30 pm ~ \$60	4 A Colonial Christmas Caroline Willard 6:00-8:30 pm ~ \$50	5 A Simply Divine Holiday Soiree Irene Schade and Julie Schade Murray 6:00-8:30 pm ~ \$50	6 In the Kitchen! Just Roll with It! Barb Agee 9-11:00 am & repeated 1-3:00 pm ~ FREE	7	8 Taste the Holiday Spirit! Annual Free Culinary Event at Bayview 11 am-3 pm ~ FREE!
9 Gingerbread Houses A Hands-On Adult & Child Workshop 1:00-3:30 pm \$50/one adult + one child	10 Xinh's Holiday Appetizers Xinh Dwellley 6:00-8:30 pm ~ \$60	11	12	13	14	15

December 16, 2018 through January 1, 2019 Enjoy Your Holidays!

January 2019 BSC Class Schedule						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3 In the Kitchen! Peerless Pierogi Barb Agee 9-11:00 am & repeated 1-3:00 pm ~ FREE	4	5 BSC Kids Culinary Arts Irene Schade Ages 5 to 8 Brrr! It's Chili! 9-11:30 am ~ \$35 Ages 9 to 13 Chili Weather 1-3:30 pm ~ \$35
6	7	8	9 An Elegant Winter Menu Chef Richard Mullins, Octapas, Olympia 6:00-8:30 pm ~ \$60	10	11	12
13	14 Hors d'oeuvre Party! Chef Frank Magana, 3 Magnets Brewing, Olympia 6:00-8:30 pm ~ \$60	15 Warm Italian Soups for Cold Weather Christine Ciancetta 6:00-8:30 pm ~ \$50	16	17	18	19 A North American Dinner with Seattle Cider Company Matt Chapman, Barb Agee & Leanne Willard 6:00-8:30 pm ~\$85/ person
20	21 Cooking with Field Roast! Chef Tommy McDonald, executive chef and author 6:00-8:30 pm ~ \$60	22	23 Simply Divine Warm Winter Dining Irene Schade and Julie Schade Murray 6:00-8:30 pm ~ \$50	24 Mitra's Comfort Food- A Taste of Nostalgia Mitra Mohandessi 6:00-9:00 pm ~ \$60	25	26
27	28	29 Knife Skills A Hands-On Class Chef Toby Kim 6:00-8:30 pm ~ \$60	30 A Mediterranean Menu Made Easy Barb Agee 6:00-8:30 pm ~ \$50	31 Salads for Winter Evenings Lee Ann Ufford 6:00-8:30 pm ~ \$50		

February 2019 BSC Class Schedule						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2 BSC Kids Culinary Arts Irene Schade Ages 5 to 8 Food Fit for a President 9-11:30 am ~ \$35 Ages 9-13 At the President's Table 1-3:30pm ~ \$35
3	4	5 Nancy Leson's Comfort Food Classics Nancy Leson 6:00-8:30 pm ~ \$60	6 Hands-On Valentine Chocolates Brandon Jahner, owner of BrasoCocoa 6:00-8:30 pm ~ \$60	7 In the Kitchen! Wok Around the World Barb Agee 9-11:00 am & repeated 1-3:00 pm ~ FREE Valentine's Day Dinner Menu Lee Ann Ufford 6:00-8:30 pm ~ \$50	8	9
10	11 Classic Xinh Xinh Dwellley 6:00-8:30 pm ~ \$60	12 A Cheese Adventure Izzy Creveling, and Leanne Willard 6:00-8:30 pm ~ \$50	13	14	15	16
17	18	19	20 Hands-On Pasta Making Christine Ciancetta 6:00-8:30 pm ~ \$60	21 The Cuisine of Vietnam Pranee Khruasanit Halvorsen 6:00-8:30 pm ~ \$60	22	23 Chateau Ste. Michelle Winery Dinner Rep. Nicolas Johnson, Barb Agee & Leanne Willard 6:00-8:30 pm ~\$85/person
24	25	26 Practical Everyday Sauces Chef Toby Kim 6:00-8:30 pm ~ \$60	27 At a Romanian Table Mitra Mohandessi 6:00-9:00 pm ~ \$60	28		

"Some foods are so comforting, so nourishing of body and soul, that to eat them is to be home again after a long journey. To eat such a meal is to remember that, though the world is full of knives and storms, the body is built for kindness."

- Eli Brown, Novelist

Whenever we put together a new schedule for a new quarter, a certain theme seems to swirl around it like the flurry of autumn leaves outside my window. This time the notion of "comfort food" kept popping up here and there. The term is used often these days and such overuse can, inevitably, dull the meaning. To me, comfort food is food that nourishes the body and soul. It speaks, and tastes, of being home, whether that's a place or just a state of mind. It is nostalgia, kindness, and is often more "a thing" in cooler, harsher weather, like the season ahead.



Well, do we have cozy, hearty, comforting food for you! Look through these pages and you'll find something that will feed your soul. Like last quarter, there's lots to choose from. Counting all our classes, we have a grand total of 36! From beginning to end, this quarter will be a whirlwind of activity in our kitchen.

Most everything in life has a beginning and end, and I am sad to say that our graphics person, Karan, is ending her tenure with us and retiring. She was doing this job when I came on board as director and to say that she was encouraging, helpful and kind would be a vast understatement. We've worked closely together, and she has been professional, humorous, resilient, quick, and flexible to work with. Most of all, she's been a good friend. We wish her well and that her retirement is everything she hopes it will be!

We have another "ending" here at BSC. For over seven years, Barb Agee has been "in the kitchen" teaching our free classes on the first Thursday of the month. I honestly don't think she's missed one! She will still be at BSC teaching other classes, but she is retiring from In the Kitchen after February. Come join us for a goodbye party at both the February classes. When I first asked her to teach these classes, she said that she'd do the next three months only and then when I asked her again, she said yes, but only the next three months. Well, you get the picture. She shines as the In the Kitchen instructor and we will miss her. But, that said, I'm more than excited that talented Christine Ciancetta has kindly agreed to take over, and I can't wait to see her spin on In the Kitchen! More to come about that.

As ever, enjoy the season and 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](https://www.facebook.com/BayviewSchoolofCooking)
BayviewSchoolofCookingBlog.wordpress.com

A BSC FREE Event!



**1st Thursday of Every Month
9-11 am & repeated 1-3 pm
FREE!**

***** No registration required
for any In The Kitchen session**

This winter 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. ***

Thursday, December 6th

Just Roll with It!

Barb knows that sometimes you just have to roll with it - roll the cake, that is. A cake roll, or roulade, is the perfect dessert for the holidays and Barb has the ones you'll want to make for all your special occasions including, **Pumpkin Roulade with Ginger Cream**, and **Chocolate-Peppermint Roulade**, an irresistible combination of chocolate and crunchy peppermint filling. You'll also receive recipes for Strawberry Cream Roulade, and Peachy Gingerbread Roulade.

Thursday, January 3rd

Peerless Pierogi

Pierogi are Polish dumplings; a wonderfully hearty winter food! Barb's pierogi selections are peerless and include her savory **Potato, Onion and Cream Cheese Pierogi with Brown Butter**, and a slightly sweet **Blueberry Pierogi with Spiced Sour Cream**. To try at home: Sauerkraut and Sausage Pierogi, and Raspberry-Ricotta Pierogi.

Thursday, February 7th

Wok Around the World

You won't have to walk around the world to find the best wok recipes because Barb will share them with you! In this class, she'll demonstrate how your wok is much more than just Asian cookware. You'll taste **Malaysian Achar**, a colorful tumble of vegetables, topped with sesame seeds, and **Picadillo**, a South American specialty of ground beef and raisins in a sweet and sour sauce. Water chestnuts add crunch in your take-home recipe for Snow Peas with Shrimp in ginger sauce, and you'll also receive a recipe for Hot Beef and Watercress Salad!

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



Ralph's & Bayview UPCOMING EVENTS!

Ralph's Thriftway:

Dec. 1st 5-7pm

Holiday Tree Lighting

Bayview Thriftway:

Dec. 8th 11am-3pm

Taste the Holiday Spirit

For complete information on all of our store promotions and events, go to OlyThriftway.com & [Facebook.com/RalphsandBayview](https://www.facebook.com/RalphsandBayview)

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, December 1st

Let it Snow!

You just might be able to make it snow when you join Irene and her helpers to make "snowy" food in the BSC kitchen! Learn rolling skills when you create your own **Mini Personalized Snowman Pizza with Homemade Alfredo Sauce**. Everyone loves the billowy **Snowy Fruit Salad** filled with apple, pear, and banana, and your **Melted Snowman Peppermint Bark** will certainly be hard to resist with a cup of "Snow"-Topped Hot Chocolate! Let it snow, let it snow, let it snow! \$35

Saturday, January 5th

Brrr! It's Chili!

Brrr! It's cold outside and that means it's time for chili! Irene and her helpers are in the kitchen, ready to help you make **Sweet Potato and Black Bean Chili**, a bowl of yummy that will warm your tummy! Toasty **Green Chili-Cheese Corn Bread** will accompany your chili, and **Mini "Chilly" Chocolate Ice Box Cakes** are the fun-to-put-together desserts! Don't get left out in the cold! \$35

Saturday, February 2nd

Food Fit for a President

President's Day is Monday, February 18th and Irene and her helpers are getting ready by helping you to make food fit for a president! Did you know that Thomas Jefferson sort of invented **Macaroni and Cheese** and that Ronald Reagan also counted this as his favorite dish? Barrack Obama has a love for broccoli so we're making a **President's Day Broccoli Salad**. No one is sure if George Washington really chopped down a cherry tree, but he did love cherries, so we'll also be baking a **Cherry Pie!** \$35

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

Saturday, December 1st

Snow Day!

Can we make it snow for real when Irene and her assistants help you to cook "snowy" food in the BSC kitchen? We're not sure, but let's try! Start out by assembling a **Caprese Snowman Appetizer**, and then learn rolling skills when you create your own **Mini Personalized Snowman Pizza with Homemade Alfredo Sauce**. Everyone loves the billowy **Snowy Fruit Salad** filled with apple, pear, and banana, and your **Melted Snowman Peppermint Bark** will certainly be hard to resist with a cup of "Snow"-Topped Hot Chocolate! After that, all we can do is wish for a real snow day! \$35

Saturday, January 5th

Chili Weather

It's chilly outside and that means it's time for chili! Irene and her assistants are in the kitchen, ready to help you make easy **Baked Chili Dogs**, and **Sweet Potato and Black Bean Chili**, a bowl of yummy that warms your tummy! Toasty **Green Chili-Cheese Corn Bread** will accompany your chili, and **Mini "Chilly" Chocolate Ice Box Cakes** are the fun-to-put-together desserts! Don't get left out in the chill! \$35

Saturday, February 2nd

At the President's Table

President's Day is Monday, February 18th and Irene and her assistants are getting ready by helping you to make food fit for a president's table! Abraham Lincoln and Theodore Roosevelt both shared a love of chicken with gravy so we're making Lincoln's favorite, **Chicken Fricassee**. Did you know that Thomas Jefferson sort of invented **Macaroni and Cheese** and that Ronald Reagan also counted this as his favorite dish? Barrack Obama has a love for broccoli so we're making a **President's Day Broccoli Salad**. No one is sure if George Washington really chopped down a cherry tree, but he did love cherries, so we'll also be baking a **Cherry Pie!** \$35

Check out the December 9th Hands-On Adult & Child Gingerbread House Workshop!





January 2019

Call (360) 754-1448 to register

Thursday, January 3rd
9:00-11:00 am & repeated 1:00-3:00 pm



In the Kitchen - Peerless Pierogi

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

Saturday, January 5th

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!)

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



An Elegant Winter Menu

Chef Richard Mullins, *Octapas Cafe*, Olympia Chef Rick, talented chef from local restaurant *Octapas*, returns to BSC with an exciting winter menu that's elegant but doable. You'll learn to make the famous **Oysters Rockefeller**, complete with a hands-on oyster shucking tutorial that will have you opening those bivalves like a pro! A refreshing **Fennel, Cilantro, and Lemon Salad** makes way for Rick's **Butter-Basted Ribeye Steak with Sauce Bearnaise** accompanied by **Duchess Potatoes**, creamy mashed potatoes piped into rosettes and baked to create crispy browned peaks. A scoop of Olympic Mountain ice cream is the sweet and simple finish to evening! Complementary wine pairing. \$60

Monday, January 14th, 6:00-8:30 pm



Hors d'oeuvre Party!

Chef Frank Magaña, *3 Magnets Brewing*, Olympia Hors d'oeuvres, or little bites, have fast become a favorite way to entertain. After all, what could be more fun than to taste lots of wonderful food as opposed to just a few? Join Chef Frank as he demonstrates how to make **Prosciutto-Wrapped Gorgonzola-Stuffed Prawns, Risotto alla Milanese Croquettes, Quinoa Salmon Cakes, Spinach and Artichoke Dip, and Roasted Red Pepper Hummus**. Chef Frank will also demonstrate knife sharpening techniques. Complementary 3 Magnet beer pairings. \$60

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



Warm Italian Soups for Cold Weather

Christine Ciancetta
Cold weather calls for warm soup! Christine mines her Italian ancestry for the very best selections to keep you happy despite the chill! Her **Cream of Fennel**, with sausage crumbles, highlights this under-used vegetable, and her **Cauliflower-Cannellini Bean Soup** with parmesan, is hearty enough for a vegetarian meal. **Italian Wedding Soup** is an old favorite, a healthy meatball and greens soup, while **Thunder and Lightning Soup**, full of fresh pasta, chick peas, and spicy red pepper in a savory herb vegetable broth and garnished with bits of fried pasta, might be a new favorite! **Garlic Bruschetta** will be served on the side. Complementary wine pairing. \$50

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



A North American Dinner with Seattle Cider Company

Matt Chapman, representative from Seattle Cider Company with Barb Agee and Leanne Willard, your chefs for the evening. Seattle Cider Company is Seattle's first cidery since Prohibition, bringing true craft cider back to Seattle and across the country. With their flavorful, small-batch cider, Seattle Cider's initial offerings broke the mold of overly sweet cider, bringing the natural flavors of Washington apples to the forefront. Join Matt for an informative evening, sampling innovative cider matched with a menu that reflects the best of the North American continent. Barb and Leanne pair Mexico's **Queso Fundido with Chorizo, Jalapeño and Cilantro** with the **Three Pepper Hard Cider**. Canada's **Soupe d'hiver au pistou**, winter vegetable soup is drizzled with basil-mint pistou, paired with the **Basil Mint Hard Cider**. Seattle Cider's **Berry Rosé Hard Cider** accompanies a **Kale Salad with Apples, Dried Cranberries, and Cheddar** from the United States, while their **Semi Sweet Hard Cider** perfectly complements **Pepita Mole-Spiced Roasted Turkey Breast with Mexican-Stuffed Sweet Potatoes**. A lovely **Canadian Maple Tart with Oatmeal Cookie Crust** is made even better paired with **Oaked Maple Hard Cider!** This is an evening you won't want to miss! \$85 per person

Monday, January 21st, 6:00-8:30 pm



Cooking with Field Roast!

Chef Tommy McDonald, executive chef and author of *Field Roast, 101 Artisan Vegan Meat Recipes to Cook, Share and Savor* Launched in Seattle in 1997, Field Roast, the original maker of grain meats, uses fresh whole food ingredients to craft their artisanal plant-based meat and cheese offerings that satisfy without mimicking the taste of traditional meat and dairy products. Chef Tommy McDonald's cookbook *Field Roast* not only guides you in making your own grain meat, but offers many recipes using the Field Roast products in addition to many simply great vegan recipes. Join him as he demonstrates how to make **Panzanella Skewers**, with fresh herb sauce and Field Roast Italian sausage, **Autumn Rocket Salad with Chao "Cheese" Crisps** and butternut squash, fennel and dried cranberries, **Jackson Street 5-Alarm Chili**, with Field Roast Mexican chipotle sausage, and **Tuscan Shepherd's Pie**, with mushrooms and Field Roast Italian sausage. Enjoy excellent dishes that aren't just for vegans! Complementary wine pairing. \$60

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



Simply Divine Warm Winter Dining

Irene Schade and Julie Schade Murray, Simply Divine Catering
Irene and Julie are back with a menu that's perfect for a cozy evening with friends! Of course, they start with their signature **Amuse Bouche**, a small bite that's meant to set the stage for what's to come. You're then treated to sophisticated **Tapenade-Stuffed Gougeres**, brimming with the flavor of olives, and a tangy **Julienne Carrot Salad**. After a **Lime Sorbet pause**, the main entrée is rolled **Flank Steak Roulade** served with elegant **Orzo with Feta and Pinenuts**, and **Brown-Buttered Snow Peas**. The sweet finale to this tempting menu is **Fresh Lemon Bundt Cake**, a perfect way to end the evening! Complementary wine pairing. \$50

Thursday, January 24th, 6:00-9:00 pm



Mitra's Comfort Food -

A Taste of Nostalgia with Mitra Mohandessi
There are many definitions for comfort food, but essentially, it's the food of childhood, a sense of nostalgia, remembering a place or a person; these are all elements associated with the term. Mitra starts with a dish from her childhood, her grandmother's **Dopiaze aloo**, a Southern Persian dish of fried onions and potatoes with a touch of fenugreek and a squeeze of lemon, enjoyed with a dollop of yogurt. **Imam bayaldi**, a Turkish braise of slender eggplants filled with sautéed onions, peppers, fresh herbs, and served with bread, and **Migas de Pastor**, a Spanish dish of bread, ham and pancetta sautéed in olive oil and served with a side of fruit, also well qualify as comforting. **Rizogalo**, the ultimate comfort food, is a Greek pudding of rice and milk, flavored with lemon!
Complementary wine pairing. \$60

Tuesday, January 29th, 6:00-8:30 pm

Knife Skills - A Hands-On Class



Chef Toby Kim

One of the best ways to improve your cooking is to sharpen your knife skills—it will make you more efficient and help save you time in the kitchen. Chef Toby will cover knife basics, and you'll learn how to slice, dice, julienne, and chiffonade. He'll also offer instruction on various ways to handle garlic, chopping an onion, and how to cut up a whole chicken. The majority of class will be dedicated to hands-on knife instruction and then your cut vegetables will be used to make a **Vietnamese Noodle Salad with Nuoc Cham Dressing!** If you have a favorite chef's knife, please bring it to class. Complementary beer pairing. \$60

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



A Mediterranean Menu Made Easy

Barb Agee

Barb has a Mediterranean menu that you can easily make for a weekend dinner party! Her line-up begins with **Crispy Smashed Potatoes with Lemon and Oregano**, and **Shredded Romaine and Cucumber Salad with Yogurt Dressing**, fresh herbs making each bite an explosion of flavor. Andalusian-style **Chicken with Saffron and Green Olives** is served with warm crusty bread for mopping the tasty sauce and is accompanied by **Snap Peas with Turkish Tarator Sauce**, a lovely almond sauce, and Persian-style **Carrots and Chickpeas**, a mix of warming spices and a burst of saffron that complements the carrots. **Sea Salt Caramel Budino**, a creamy custard with salted caramel sauce and crushed shortbread cookies, is the easy-to-do dessert!
Complementary wine pairing. \$50

Thursday, January 31st, 6:00-8:30 pm



Salads for Winter Evenings

Lee Ann Ufford

If you're thinking that salads are just for summer, think again! Join Lee Ann as she welcomes those shivering winter residents of the garden - cabbage, kale, cauliflower, celery root, squash, and beets - to make seasonal salads you'll crave again and again. Her salads include a crunchy **Winter Slaw** with miso dressing, and a **Mediterranean Cauliflower Salad** that's quick, easy and a real crowd pleaser. If you've ever wondered what to do with that knobby root at the market, try the French-inspired **Celery Root and Hazelnut Salad**. **Roasted Beet Salad with Horseradish Vinaigrette** offers a new spin on a classic, and **Kale, Prosciutto and Fig Salad** will make a winter veggie convert out of you!
Complementary wine pairing. \$50

BSC Icon Key

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



February 2019

Call (360) 754-1448 to register



Saturday, February 2nd

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, February 5th, 6:00-8:30 pm

Nancy Leson's Comfort Food Classics

Nancy Leson, *Food for Thought* co-host on KNKX cooking instructor, former Seattle Times restaurant critic and food columnist

When the weather's cold and dreary, homemade chicken pot pie is comfort food king. The secret to a great pot pie, insists KNKX food commentator Nancy Leson, is a truly great all-butter crust, but what sets this savory sensation apart is (shh!) store-bought rotisserie chicken. In class you'll learn to make a flaky pie crust, stock up on homemade chicken stock, and prepare a big, beautiful **Chicken Pot Pie** for the whole family -- or individual pies, perfect for a not-so-fussy dinner party. A simple **Green Salad** will be served alongside. And guess what? That crust does double-duty as a delightful **Dessert Crostata with Seasonal Fruit!** Complementary wine pairing. \$60

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

Hands-On Valentine Chocolates

Brandon Jahner, owner of BrasoCocoa Have you ever wanted to be a chocolatier? With a passion for creativity and a desire to share his love of chocolate, Brandon serves up the ingredients to make your own craft chocolates. The quality chocolate, professional tools, and expertise are provided to make a memorable evening with delicious results. Join us for an evening of fun, indulgence, and creativity that you won't forget as you plan, craft, and package your own Valentine confectionary creations to take home and share with your sweetie! Share in the enchanting experience of being a real chocolatier! Complementary wine pairing. \$60

Thursday, February 7th

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

In the Kitchen - Wok Around the World

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

Thursday, February 7th, 6:00-8:30 pm

A Valentine's Day Dinner Menu

Lee Ann Ufford
A romantic Valentine's evening, whether for two or a party of ten, shouldn't find the cook in the kitchen! A memorable occasion can be a pleasure for everyone with Lee Ann's make-ahead menu. The evening starts with a **French Onion Soup with Madeira**, followed by a salad of **Heart-Beet Napoleons on Greens**. The show stopping entree is **Steaks Chasseur**, a do-ahead dish of filet of beef in a red wine mushroom sauce, served with a wild rice medley and **Red Currant-Glazed Pickled Peaches**. The perfect Valentine's Day dessert is a heart-shaped **Raspberry Cheesecake with a Raspberry Framboise Coulis**. Ooh la la! An enchanting and easy dinner for the loves in your life. Complementary wine pairing. \$50

Monday, February 11th, 6:00-8:30 pm

Classic Xinh

Xinh Dwelley
Xinh is a classic and of course, so are many of her specialties! Join her for an evening of good food, learning, and laughs as she makes her famous **Pork and Vegetable Eggrolls**. Her **Vietnamese Rice Noodle Salad with Prawns and Pork** is a perennial favorite, and her **Geoduck Chowder**, served with baguette slices is legendary! Don't miss this chance to see her in action! Complementary wine pairing. \$60

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

A Cheese Adventure

Izzy Creveling, ACS CCP, Peterson Company Cheese Specialist and Leanne Willard, BSC Director Join Leanne and Izzy Creveling, Peterson Company's cheese specialist, for an educational and delicious cheese adventure! Izzy will highlight and discuss five cheeses while Leanne features each cheese in a special dish. Tricycle Rinded Goat Cheese stars in a **Warm Brioche of Goat Cheese with Minted Leeks**, 1924 Blue is featured in a **Blue Cheese and Red Cabbage Salad with Roasted Walnut Vinaigrette**, Summer Milk Comte enhances a **Roasted Cauliflower Soup with Comte**, and Le Pommier Camembert is perfect in Jamie Oliver's **Baked Camembert Pasta**. For dessert, Caseificio Busti's Pecorino Toscano shines in an **Apple Pecorino Strudel**. If you'd love to learn more about cheese, this class is for you! Complementary wine pairing. \$50

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

Hands-On Pasta Making

Christine Ciancetta
Christine's in the kitchen and she's ready to show you how easy and rewarding it is to make your own homemade pasta using a hand-cranked machine or a Kitchen Aid attachment! In this instructive class, she'll guide you in making **Fettucine** served with Christine's **Cucina Ciancetta Marinara** and parmesan, 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

Thursday, February 21st, 6:00-8:30 pm

The Cuisine of Vietnam

Pranee Khruasanit Halvorsen
Pranee is a native of Thailand but also loves the fresh, vibrant cuisine of neighboring country, Viet Nam. Join her as she teaches you to prepare classics from this beautiful country. She'll demonstrate how to make **Pho Bo**, Beef Pho of Northern Vietnam, **Bahn Xeo**, Vietnamese crepes with fresh herbs and dipping sauce, **Bo La Lot**, grilled ground beef wrapped in wild pepper leaf, **Hom Hoa Chuoi**, banana blossom salad), and for dessert, **Bahn Khoai Mi**, steamed cassava-coconut cake with sweet coconut sauce. Complementary wine pairing. \$60

Chateau Ste. Michelle

Saturday, February 23rd, 6:00-8:30 pm

Chateau Ste. Michelle Winery Dinner

Nicolas Johnson, representative from Chateau Ste. Michelle with Barb Agee & Leanne Willard, your chefs for the evening
Chateau Ste. Michelle Winery is celebrating more than 50 years of wine making in the northwest! They started 14 Hands Winery in 2005 and it has been a best seller ever since. Join Nicolas as we learn about the history of the winery and enjoy pairings with five fabulous dishes created by Barb and Leanne. When you arrive, you'll be greeted with a glass of *Domaine Ste. Michelle Brut* and after the dinner begins, a glass of the *Domaine Ste. Michelle Brut Rosé* will complement **Lemon-Spiked Smoked Salmon on Endive Spears**. **Creamy Pear Soup with Blue Cheese** is a lovely match with *Chateau Ste. Michelle Gewürztraminer*, and **Roasted Rutabagas with Coffee-Laced Tomato Sauce** is perfect with the *14 Hands Run Wild Red Blend*. The main dish, **Peppered Beef Tenderloin with Espresso Drizzle and Mushroom Bundles** served with **Mashed Potatoes**, goes beautifully with *14 Hands Hot to Trot Red Blend*. For dessert, **Classic Carrot Cake with Fluffy Cream Cheese Frosting** is perfectly paired with *Ste. Michelle Harvest Select Sweet Riesling!*
PLUS: Nicolas will be drawing winners for a FREE Wine Tasting for 4 & a Yeti Cooler!
\$85 per person

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

Practical Everyday Sauces

Chef Toby Kim
Chef Toby knows that the key to incredible dishes is an incredible sauce! In this class he'll demonstrate sauces he feels are useful for how we cook today, including **Pan-Roasted Chicken with Cognac-Mustard Pan Sauce**, **Slow-Roasted Salmon in Dill with Classic Beurre Blanc**, **Eggs Benedict with Foolproof 2-Minute Hollandaise Sauce**, **Roasted Vegetables with Balsamic-Bacon Vinaigrette Sauce**, and **Chocolate Souffle with Mint Creme Anglaise**. Who knows what you'll be able to cook up once you have these 5 sauces in your repertoire! Complementary wine pairing. \$60

Wednesday, February 27th, 6:00-9:00 pm

At a Romanian Table

Mitra Mohandessi
A blend of cuisines from the Mediterranean and Eastern Europe yet distinct in its own way, Romanian cooking represents many food traditions of neighboring regions while maintaining the traditional flavors and techniques of its own. Join Mitra to discover some of these flavor-packed dishes as she teaches you to make **Salată de vinete**, a salad of roasted eggplants and onions with a mayonnaise dressing, **Ciorbă Rădăuțeană**, a sour soup of chicken, carrots and rutabaga with egg and cream, **Tochitură moldovenească**, pork stew simmered with onions and wine served with **Mămăligă**, also known as Romanian polenta, yellow corn cooked to a smooth porridge topped with sour cream and cheese, and **Plăcintă cu mere**, a pie made with sweet apples and cinnamon cooked in layers of dough, made all over Romania. Treat your taste buds to something new! Complementary wine pairing. \$60

Give your sweetie a class for Valentine's Day!!
For information and to arrange for a
personalized gift certificate, call (360) 754-1448.

