



BAYVIEW SCHOOL OF COOKING

Spring 2019 Brochure

March, April and May

March Classes

Tuesday, March 5th, 6-8:30 pm

Practical Everyday Sauces

with Chef Toby Kim

Repeat of Feb. 26th class!

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

The Cuisine of Vietnam

with Pranee Khruasanit Halvorsen

Repeat of Feb. 21st class!

Tuesday, March 11th, 6-8:30 pm

Hands-On Knife Skills

with Chef Toby Kim

Repeat of Feb. 13th class!

Thursday, March 7th, 6-8:30 pm

Homemade Corned Beef for

St. Patrick's Day with Lee Ann Ufford

Celebrate St. Patrick's Day with your own, homemade corned beef! Lee Ann will show you how to corn your own brisket of beef, from making your own rub, to aging and cooking. Our taste of Ireland begins with a warm bowl of **Emerald Isle Soup**. **Home-Cured Brisket** is accompanied by an array of **Root Vegetables, Potatoes, Cabbage, and Horseradish Cream Sauce**. An evening of Irish delights calls for dessert, in this case Lee Ann's spectacular **Irish Cream and Chocolate Cheesecake with Coffee Whipped Cream**. Beannachtaí na Féile Pádraig! Complementary beer pairing. \$60



BSC REGISTRATION POLICIES

Payments. Payment is required at the time of registration. Payment may be made (M-F; 9am-3pm) by phone (360) 754-1448 or in person at Stormans, Inc. located at: 1932 4th Ave E, 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 at: 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.

Bring Your ID. Some of our classes feature food with a sample of 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. Additional beverages are available for purchase during class. Verification of age may be required for beverage service.

Cancellations. If BSC cancels a class for any reason you will be contacted by phone and receive a full refund. If you 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.

Tuesday, March 12th, 6-8:30 pm

Taco Party! with Chef Frank Magaña, 3 Magnets Brewing, Olympia

No one does tacos like Chef Frank! Learn the secrets of putting together a fabulous party for spring and summer entertaining. He'll be offering instruction on how to make **Chimichurri Skirt Steak Tacos, Chipotle Chicken Tacos, and Mushroom Fajitas**, along with accompaniments, zesty **Mango Pico de Gallo, Corn Salsa, Cilantro Slaw, and Poblano Rice**. For dessert, **Sopapilla Cheesecake Bars** are a fun follow-up to the theme. Complementary beer pairing. \$65



Wednesday, March 13th, 6-8:30 pm

A Mediterranean Menu Made Easy with Barb Agee

Repeated by Popular Demand!

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. \$60

Saturday, March 16th, 6-8:30 pm

Del Rio Vineyards Dinner

with Derek Bangs, Del Rio Vineyards Rep. & Barb Agee and Leanne Willard, your chefs for the evening

Del Rio Vineyards was established in 1997 in Oregon. Join Del Rio representative Derek Bangs for a fun evening of excellent wine and good food. Barb and Leanne have planned a menu that starts with **Halibut with Orange-Miso Sauce and Roasted Asparagus** paired with **Rock Point Pinot Gris**, and **Barley-Mushroom Soup with Mini Meatballs** enjoyed with **Del Rio Pinot Noir**. **Rock Point River Red** is the perfect match for **Roasted Shredded Beets and Field Greens with Walnuts and Blue Cheese**, **Jolee Rouge** nicely enhances **Pork Medallions with Tomatoes, Prosciutto and Arugula** served with **Israeli Couscous**. **Sparkling Rose' Jolee** is the lovely accompaniment for dessert, **Mango-Pineapple Upside Down Cake with Coconut Whipped Cream**. Come and find out what makes this wine so special! \$85 per person



Tuesday, March 19th, 6-8:30 pm

Cast Iron Skillet Magic with Chef Rich Rau

Chef Rich knows that there's a certain magic about a cast iron skillet. It's certainly one of the most versatile pans in your kitchen. His comfort food menu includes a homey **Fried Chicken with Pecan-Honey Glaze**, nostalgic **Meatloaf with Tomato Relish**, luscious **Skillet 4-Cheese Scalloped Potatoes**, and for dessert, **Bread Pudding with Bourbon Sauce**. Chef Rich will show you how to make magic out of a plain, black pan. Complementary wine pairing. \$65



Wednesday, March 20th, 6-8:30 pm

Hands-On Sushi II with Chef Toby Kim

All new menu!

Chef Kim graduated from the Seattle Culinary Academy, worked for many years at The Herbfarm Restaurant, and Seattle area restaurant, Poppy. Join him as he offers expert hands-on instruction, so you can make perfect, more advanced sushi at home! Class will begin with **Wok-Charred Edamame with Soy Sauce and Garlic**. Then you'll learn to make **Perfectly Seasoned Sushi Rice, Spicy Tuna Roll, Shrimp Tempura** to put into a **Dragon Roll, Unagi Sauce, and Spider Rolls**, with soft-shelled crab. Complementary sake pairing. \$65



Monday, March 25th, 6-8:30 pm

Xinh and the Oyster with Xinh Dwelley

Xinh knows oysters! This time she's highlighting Bayview's amazing Lilliwaup oysters in three recipes. She'll be preparing spritely **Raw Oysters on the Half Shell with Pickled Ginger Mignonette**, decadent **Baked Oysters in the Half Shell with Garlic-Lemon-Ginger Butter Sauce**, and her own delicious version of **Oysters Rockefeller**. She'll also demonstrate how to make one of her old restaurant favorites, **Fillet of Salmon with Creamy Tomato, Basil and Garlic Sauce**, served with spring greens and baguette. Don't miss this opportunity to experience the magic of Xinh. Complementary wine pairing. \$65

Thursday, March 28th, 6-8:30 pm

A Springtime Brunch Menu

with MaryKate Perry, MaryCake Blog

There are many occasions for brunches in the springtime—Easter, Mother's Day, and graduations, and MaryKate has the perfect do-ahead menu for a delightful morning repast! Start with a refreshing **Lemon Ginger Gimlet**, and an easy **Chocolate-Orange Croissant** made with puff pastry. **Brioche Strata with Pancetta and Havarti** is made piquant with sweet Peppadew peppers and tangy Dijon mustard, and alongside there's an **Orange, Grapefruit, and Starfruit Salad with Lavender Honey Syrup**, and **Isernio's Chicken-Apple Sausage**. A creamy **Earl Grey Panna Cotta** is the sweet finale to your party! Complementary mini cocktail pairing. \$60

STAY CONNECTED WITH BSC

Phone: (360) 754-1448

BayviewSchoolofCooking.com

Facebook.com/BayviewSchoolofCooking

BayviewSchoolofCookingBlog.wordpress

March Classes *FREE "In the Kitchen" Event - see reversed side for details

SUN	MON	TUE	WED	THU	FRI	SAT
						In Like a Lion, Out Like a Lamb Ages 5-8 9-11:00am \$35 The Lion & the Lamb Ages 9-13 1-3:30pm \$40
3	4	Practical Everyday Sauces Chef Toby Kim 6-8:30pm \$65	The Cuisine of Vietnam Pranee Khruasanit Halvorsen 6-8:30pm \$65	Homemade Corned Beef for St. Pat's Lee Ann Ufford 6-8:30pm \$60	1	2
10	Hands-On Knife Skills Chef Toby Kim 6-8:30pm \$60	Taco Party! Chef Frank Magana 6-8:30pm \$65	A Mediterranean Menu Made Easy Barb Agee 6-8:30pm \$60	14	15	Del Rio Vineyards Dinner Derek Bangs, Barb Agee & Leanne Willard 6-8:30pm \$85
17	18	Cast Iron Skillet Magic Chef Rich Rau 6-8:30pm \$65	Hands-On Sushi II Chef Toby Kim 6-8:30pm \$65	20	21	22
24	31	Xinh and the Oyster Xinh Dwellley 6-8:30pm \$65	26	27	A Springtime Brunch Menu MaryKate Perry 6-8:30pm \$60	28
	25	26	27	28	29	30

"Spring drew on . . . and a greenness grew over those brown beds, which, freshening daily, suggested the thought that Hope traversed them at night, and left each morning brighter traces of her steps."

Charlotte Bronte



January 1st is considered the start of the new year, but it seems to me that spring is the beginning of things. The bright yellow-green of young shoots and leaves signals that life is starting over once again.

April Classes *FREE "In the Kitchen" Event - see reversed side for details

SUN	MON	TUE	WED	THU	FRI	SAT
				Abby's Scones A Hands-On Class Abby Mondau 6-8:30pm \$65		April Fool's! Ages 5-8 9-11:00am \$35 April Foolery Ages 9-13 1-3:30pm \$40
	1	2	3	4	5	6
7	8	More Seoul Cooking Chef Toby Kim 6-8:30pm \$65	11 Olives Balsamic and Olive Oils Rick Martin 6-8:30pm \$60	Victorian Teatime Caroline Willard 6-8:30pm \$60	12	A Bavarian Dinner with Icidle Brewing Co. Mike Ottoboni, Barb Agee & Leanne Willard 6-8:30pm \$85
14	Chelsea Farms Oyster Bar Chef Henri Noi 6-8:30pm \$65	15	Instant Pot Thai Bowls Pranee Khruasanit Halvorsen 6-8:30pm \$65	16	17	Searing Inspiration: Fast, Adaptable Entrees and Fresh Pan Sauces Susan Volland 6-8:30pm \$65
21	22	23	South of Olympia Artisan Food and Drink Tour Barb Agee & Leanne Willard 8-4am-4:30pm \$95	24	The Cuisine of Malta Mitra Mohandessi 6-9pm \$65	25
28	29	30			26	27

If you're a person who likes to cook, then now is the time when you'll be looking for the first local salad greens, rhubarb, asparagus, artichokes, strawberries, pea shoots, and morels. You might be thinking about having salad for dinner, grilling outside, or going on a picnic. We just happen to have a class for each of those!

We also have more hands-on classes this quarter, so if you're hoping to learn to make expert scones, sushi, Dim Sum, or decorate cakes like a pro, now is your chance! This is also your chance to sign up for some very fun activities such as our wine and beer dinners, or one of our market tours. How about attending a tea with your child?

May Classes *FREE "In the Kitchen" Event - see reversed side for details

SUN	MON	TUE	WED	THU	FRI	SAT
						May Day Celebration Ages 5-8 9-11:00am \$35 Merry Month of May Ages 9-13 1-3:30pm \$40
			1	2	3	4
5	6	7	Dim Sum II A Hands-On Class Chef Toby Kim 6-8:30pm \$65	8	Abby's Cake Decorating A Hands-On Class Abby Mondau 6-8:30pm \$65	9
12	13	Salads for Supper MaryKate Perry 6-8:30pm \$60	14	15	A Tale of Two Picnic Baskets Irene Schade & Julie Schade Murray 6-8:30pm \$60	16
19	20	21	22	23	24	25
26	27	It's Grilling Season! Chef Rich Rau 6-8:30pm \$65	28	Under a Moroccan Tent Mitra Mohandessi 6-9pm \$65	29	Pranee's International District Tour Pranee Khruasanit Halvorsen 8am-4:30pm \$95

We have so much going on at BSC that it's impossible to mention it all here. Take a look through our newly designed brochure—I think you'll like what you see! Enjoy this season of new beginnings and hope to see you soon, upstairs in the BSC kitchen!

Leanne Willard

Bayview School of Cooking Director



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

BAYVIEW SCHOOL OF COOKING'S

In the Kitchen Events

With Christine Ciancetta
First Thursday of Every Month
9-10:30am & 1-2:30pm*
*repeat of morning session
No registration or fee required

This spring, we're excited to welcome Christine Ciancetta, a beloved, long-time instructor at BSC, member of the board for Slow Food Olympia, and aficionado of delicious, clean, whole food. She'll be "in the kitchen," putting her own delectable, engaging spin on this free and informative monthly event. Join Christine for new recipes, product sample tastes, and free coffee or tea, compliments of Bayview.

Thursday March 7th

Spring's Humble Beginnings

It's that time of year when we're ready for some new foods, but alas, spring comes later to the Pacific Northwest. Christine brings new life to old food friends with homemade stock, bread, and her favorite "keepers," winter squash and beets. She'll be preparing Winter Panzanella with homemade croutons, roasted winter vegetables and a simple vinaigrette, and Borscht, made with vegetable stock, beets, bacon, sour cream, and croutons. You'll also receive recipes for Chicken Stock, Beef Stock, and Slow Cooker Winter Vegetable Soup with Lentils.

Thursday April 4th

New Growth

If you or a neighbor has chickens, then you know that this is egg season! You've also probably noticed there's new growth on many herbs in the garden. It's officially the start of the growing season and Christine has just the recipes to take advantage of the bounty! She'll demonstrate how to make a Frittata with Leftovers, and Blended Herb Soup, a lovely, green bowl chock full of flavor. Try recipes for Curry-Herb Egg Salad, and Italian Breakfast Strata at home!

Thursday May 2nd

Spring Forth!

The window for fresh, local salad greens is here! Christine will offer tips on using and storing greens of all kinds. In class she'll be making a warm Spring Greens Gratin, and Rice Salad with Lentils and Greens, perfect for lunch or a light dinner. Take home recipes for Spaghetti with Greens and Garlic, and Baked Crusty Greens.



Stay tuned for Ralph's & Bayview Thriftway store events or visit OlyThriftway.com

The Bayview School of Cooking's program for kids strives to provide a fun and safe environment where children can learn age-appropriate cooking skills as well as an appreciation for new and different foods.



Call (360) 754-1448
to register today as
these hands-on classes
fill quickly!



Saturday March 2nd

In Like a Lion, Out Like a Lamb with instructor Caroline Willard
Ages 5 to 8 | 9-11am

They say that March comes in like a lion and goes out like a lamb. That may be, but have you ever cooked food that's named after these two animals? Join Caroline and her helpers in the BSC kitchen as you make Lion's Head Casserole, a traditional Chinese dish featuring meatballs, Sheep Dip, made with feta cheese, ricotta, pine nuts and dill, served with assorted vegetables, and adorable Lamb Cupcakes, decorated with marshmallows. \$35

The Lion and the Lamb with instructor Caroline Willard
Ages 9-13 | 1-3:30pm

It's said that March comes in like a lion and goes out like a lamb. That may be, but have you ever cooked food that's named after these two animals? Join Caroline and her assistants in the BSC kitchen as you make Lion's Head Casserole, a traditional Chinese dish featuring meatballs, soft, pillowy, Lion House Rolls, creamy Sheep Dip, made with feta cheese, ricotta, pine nuts and dill, served with assorted vegetables, and adorable Lamb Cupcakes, decorated with marshmallows. \$40

Saturday April 6th

April Fools! with instructor Irene Schade
Ages 5 to 8 | 9-11am

April Fools' Day is a day to play funny jokes on people like making them think that a certain food is really another! Irene and her helpers are up to mischief in the kitchen when they help you make Meatloaf "Cupcakes" topped with mashed potatoes frosting and ketchup decorating icing. Or how about Cinnamon Apple "French Fries" with Jam "Ketchup?" For dessert, there's "Hamburger" Cakes, made with vanilla wafers, chocolate mint cookies, green coconut and topped with sesame seeds! Don't miss this class where silliness abounds! \$35

April Foolery with instructor Irene Schade
Ages 9-13 | 1-3:30pm

April Fools' Day is a day to play jokes on people like making them think that one food is really another! Irene and her assistants are up to mischief in the kitchen when they help you make Meatloaf "Cupcakes" topped with mashed potatoes frosting and ketchup decorating icing. Or how about Cinnamon Apple "French Fries" with Jam "Ketchup?" For dessert, there's "Hamburger" Cakes, made with vanilla wafers, chocolate mint cookies, green coconut and topped with sesame seeds! For a snack to take home, there's "Puppy Chow," made with Chex cereal, peanut butter, chocolate chips and powdered sugar. Don't miss this class where silliness abounds! \$40

Saturday May 4th

A May Day Celebration! with instructor Irene Schade
Ages 5 to 8 | 9-11am

May is here and it's time to celebrate flowers, berries, and young vegetables growing in the garden! Mark the occasion with Irene and her helpers by making an Edible Flower Bouquet, made with fruit, Strawberry-Ricotta Muffins, and fresh Veggie Rainbow Wraps full of radishes, carrots, corn, and peas. Spring has sprung! \$35

The Merry Month of May with instructor Irene Schade
Ages 9-13 | 1-3:30pm

May is here and it's time to celebrate flowers, berries, seeds, and young vegetables growing in the garden! Mark the occasion with Irene and her assistants by making an Edible Flower Bouquet, made with fruit, Strawberry-Ricotta Muffins, fresh Veggie Rainbow Wraps full of radishes, carrots, corn, and peas, and Fruit and Seed Granola Bars. Spring has sprung! \$40

April Classes

Thursday, April 4th, 6-8:30 pm

Abby's Hands-On Scones

with Abby Mondau, Owner of Abby's Cookies and Cupcakes, Olympia

Abby's scones are best sellers so she's coming to BSC to offer step-by-step instruction, allowing you to create the best at home too! You'll learn the basics of making scone dough and baking scones. In class you'll make both **Sweet Scones** and **Savory Scones**, stopping to sample along the way and taking some home with you! \$65



Tuesday, April 9th, 6-8:30 pm

More Seoul Cooking with Chef Toby Kim

Join Chef Toby Kim in the BSC kitchen as he shares a menu that reflects his Korean heritage, including **Maeun muguk**, a spicy radish and beef soup, **Dak-bokkeumtang**, spicy braised chicken, **Ttukbaegi gyeranjim**, steamed egg in an earthenware bowl, **Kongnamul-muchim**, a soybean sprout side dish, **Gagi Namul**, an eggplant side dish, **Kimchi**, and **Steamed Rice**. Discover why Korean food is so popular! Complementary beer pairing. \$65



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

11 Olives Balsamic and Olive Oils with Rick Martin, owner of 11 Olives and Barb Agee

Rick founded 11 Olives in 2010 and set out to share his passion for the best by producing his own unique flavor blends. Join him and BSC's Barb Agee for an evening exploring the myriad of ways that these oils and vinegars can be incorporated into your cooking repertoire. Their menu begins with **Sautéed Mushroom Bruschetta with Soft Cheese** and **Garlic Olive Oil**, and **Strawberry Salad with White Strawberry Balsamic and Basil Olive Oil Dressing**. **Chicken with Potatoes, Leeks, and Sicilian Herb Balsamic** is the main event, alongside **Grilled Zucchini, Mozzarella, and Roasted Red Peppers with Tomato-Basil Balsamic**. **Lemon Olive Oil Cake** topped with **Roasted Mangos in Mango Balsamic Glaze** is the memorable finish to the menu! Complementary wine pairing. \$60



 **Ralph's Thriftway Easter Egg Hunt**
Saturday, April 6th starting at 10:30 am
Bayview Thriftway Easter Egg Hunt
Saturday, April 13th starting at 10:30 am
Visit OlyThriftway.com for details!

**TO REGISTER FOR A CLASS
PLEASE CALL (360) 754-1448**

BSC ICON KEY



Hands-On Class



Guest Chef or Author



BSC Field Trip

Thursday, April 11th, 6-8:30 pm

Victorian Teatime with Caroline Willard

Caroline delves into history once again. This time she visits Victorian England and explores the customs of teatime amongst the classes. Poorer folk would most likely take "High Tea," which is a full meal such as the **Plowman's Tea Plate**, with cheese, pickles, meat, mustard, and fruit. The upper classes would take "Low Tea" that might include **Victorian Watercress Tea Sandwiches** and **Curried Chicken Salad Tea Sandwiches**, **Victoria Sponge Cakes**, **Scones with Homemade Clotted Cream and Jam**, and **Lavender Tea Cakes with Rosewater Icing**. And, of course, tea would be served with all. Don't miss this chance to go back in time! \$60

Saturday, April 13th, 6-8:30 pm

A Bavarian Dinner with Icicle Brewing Co. with Mike Ottoboni, Icicle Brewing Co. Rep. & Barb Agee and Leanne Willard, your chefs for the evening

Established in Leavenworth and featuring craft brews made with local ingredients, Icicle Brewing company is worth getting to know! Join Mike for an informative evening of beer and food. Barb and Leanne will treat you to a menu of Bavarian delights including **Cucumber Smoked Salmon Bites with Lemon-Dill Cream** matched with **Kickstand Citra Pale Ale**, **German Cheese and Beer Soup with Rye Croutons** paired with **Crosscut Pilsner**, **Schwetzingen Spargelsalat**, a traditional salad with fresh asparagus, radish, and egg salad, accompanied by **Bootjack IPA**, **Sauerbraten**, a tangy German beef pot roast mellowed with gingersnap gravy and **Potato Dumplings**, both served with **Dirtyface Amber**, and **German Chocolate Cake**, perfectly paired with **Dark Persuasion**, a German chocolate cake ale. Beer lovers won't want to miss this very special dinner! \$85 per person



Monday, April 15th, 6-8:30 pm

Chelsea Farms Oyster Bar with Chef Henri Nol, executive chef at Chelsea Farms Oyster Bar, Olympia

Chelsea Farms Oyster Bar is fast becoming one of Olympia's most popular restaurants, and no wonder, with Chef Henri at the helm. Join him when he visits BSC to share a menu influenced by the Mexican flavors of his childhood. He'll demonstrate how to prepare **Flautas**, roasted garlic and potato rolled in crispy flour tortillas, **Chilaquiles**, with homemade chips, salsa, and queso fresco, and **Mole' con Pollo**, chicken smothered in his own recipe for flavorful mole'. Complementary beer pairing. \$65



Tuesday, April 16th, 6-8:30 pm

Instant Pot Thai Bowls with Pranee Khruasanit Halvorsen

Pranee has been experimenting with her Instant Pot and has come up with Thai dishes that can be done in 20 minutes or less! No Instant Pot yet? Pranee will also explain how to cook these recipes in a more typical way. Her menu includes **Phad King Neua**, ginger beef and green onion, **Gaeng Daeng Gai**, chicken red curry with fuzzy melon, **Gaeng Leang Goong**, pumpkin and Asian vegetable soup with prawn and lemon basil, and for dessert, **Kao Neow Mamuang**, coconut sticky rice with mango. Complementary wine pairing. \$65

Thursday, April 18th, 6-8:30 pm

Searing Inspiration: Fast, Adaptable Entrees and Fresh Pan Sauces with Susan Volland, cookbook author

All new menu!

In her new cookbook, Susan first explains how to skillfully wield a hot skillet to sear entrées, 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 and easy. Join Susan when she returns to BSC and experience what her book is all about. In this class, she'll be preparing **Chicken with Buttery Tomato Basil Sauce**, **Salmon with Warm Ginger Miso Vinaigrette**, and **Skirt Steaks or Flat Iron Steaks with Artichoke and Pickled Pepper Relish**. Make dinner fast! Complementary wine pairing. \$65



Wednesday, April 24th, 8:45 am-4:30 pm

South of Olympia Artisan Food and Drink Tour with Barb Agee & Leanne Willard

Join Barb and Leanne as we visit Lewis Co. producers to learn more about the faces and places that provide us with local food and drink! After picking up your favorite drink from Dancing Goats Espresso Bar by 9am, we'll load into our comfy van. The adventure begins at **Callisons Inc.**, a flavor house in Chehalis where the mint flavoring for Chehalis Mints is made, followed by tastings at the **Black Sheep Creamery** storefront. After a tour at the **Pacific Northwest Cookie Co.** we'll stop in at **Boccat's** in Centralia for lunch. Then it's off to **Dick's Brewing NW Sausage Co.** for tastes, **Sandstone Distillery** to enjoy samples in their tasting room and finally, a stop into West Olympia's **Hot Sauce Fresh**. \$95 per person



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
- Lunch at Boccata in Centralia
- Stops, talks, and tastes at Callisons Inc., Black Sheep Creamery, Pacific Northwest Cookie Co., Dick's Brewing NW Sausage Co., Sandstone Distillery, and Hot Sauce Fresh
- Recipes to take home from each of our stops.

Thursday, April 25th, 6-9pm

The Cuisine of Malta with Mitra Mohandessi

The island of Malta, located in the Mediterranean Sea between Sicily and Tunisia, is rich with foods that have been made for centuries and have evolved from a fusion of cultures. In this class, Mitra starts with **Hobż biż-żejt**, which is primarily a street food of fresh baked bread spread with olive oil and tomatoes. **Kapunata** is a braise of tomatoes, capers, eggplants and green peppers served with bread, and **Aljotta** is a thick soup of fish and rice with fragrant herbs and lemon. For dessert, **Figolli**, a marzipan filled cookie, is made for Easter and other special festivities, but is good all year round too! Complementary wine pairing. \$65

May Classes

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

Hands-On Dim Sum II with Chef Toby Kim
All new menu!

Dim Sum is fun! It's a style of Chinese cuisine prepared as small bite-sized portions of food served in small steamer baskets or on small plates, often eaten for lunch. You'll have the opportunity to make **Har Gow**, shrimp dumplings, **Chinese Sausage Buns**, **Pot Stickers**, **Steamed Spare Ribs with Black Beans**, and **Silver Pin Noodles with Chicken, Bean Sprouts and Scallions**. Prepare for an entertaining evening! Complementary beer pairing. \$65

Thursday, May 9th, 6-8:30 pm

Abby's Hands-On Cake Decorating with Abby Mondau, owner of Abby's Cookies and Cupcakes, Olympia

Abby's a master cake decorator and will offer hands-on instruction so that you, too, can expertly decorate a cake! You'll learn the basics of making a **Vanilla Cake batter and Vanilla Frosting**, as well as how to use a piping bag with different tips to decorate a 12-Serving Cake that you'll take home with you! \$65

Saturday, May 11th, 10 am-12 pm

Abby's Hands-On Cupcake Decorating with Abby Mondau, owner of Abby's Cookies and Cupcakes, Olympia

For children 8 and older!

Abby, who was born and raised in Olympia, opened her first cupcake shop in the summer of 2012. Her business has thrived since then, spreading joy in the form of delicious baked goods. Kids can join her in the BSC kitchen as she teaches the basics of making **Vanilla Cake batter and Vanilla Frosting**. She'll give step-by-step instruction on how to use a piping bag and offer different frosting options for decorating. Eat a cupcake in class and take a couple masterpieces home! \$50

Tuesday, May 14th, 6-8:30 pm

Salads for Supper

with MaryKate Perry, Marycake Blog

The days are getting warmer and that means that it's time to have salads for supper! MaryKate will prepare **Warm Cauliflower Salad** with crumbled eggs, toasted bread crumbs and capers with a lemon-shallot vinaigrette, **Salad Nicoise** with tuna, red bell, cucumbers, artichoke hearts and basil vinaigrette, **Brutus Salad**, with Romaine, steak, parmesan, homemade croutons and a garlicky dressing, and **Golden Beet Salad** with grated goat cheese, oranges, walnuts and roasted chicken. It's finally Salad Days! Complementary wine pairing. \$60



Stay tuned for
Bayview's upcoming
Livin' on the Wedge Cheese Festival
or visit OlyThriftway.com for details!

Thursday, May 16th, 6-8:30 pm

A Tale of Two Picnic Baskets

with Irene Schade and Julie Schade Murray,
Simply Divine Dining

Mother and daughter, Irene and Julie, share a love of cooking and entertaining. With picnic weather fast approaching, they've put together two picnic basket menus that'll have you planning your next outdoor outing. The first basket is filled with **Muffuletta Sandwiches** stuffed with salamis, cheese, and homemade olive spread, **Not Your Average Potato Salad**, and tangy **Sunshine in a Jar (Lemon Meringue Pie)**. The second basket contains a delightful **Roasted Red Pepper Pesto Sandwich on Ciabatta**, layered with avocado, lettuce, bread and butter pickles, sweet onions, tomatoes, and sharp cheddar, **Spring Green Couscous Salad with Basil Vinaigrette**, and rich, chocolatey **Coconut Brownies**. Which will you choose? Complementary wine pairing. \$60

Sunday, May 19th, 1-4:00 pm

Tea for Two - A Hands-On Class for Kids with Lee Ann Ufford

This unique class for kids aged 8 and up will allow students to prepare and serve a proper tea - and invite a guest! There'll be a 2-hour class time for participants to learn and practice a variety of cooking and baking skills plus set the table scape with flowers, dishes and appropriate tea accessories. Each student will invite a guest (a grandparent, mom, dad, friend or family member), to join the festivities at the end of the 2-hour set-up. Students and their guests will sit down together for an hour of tea, savories, sweets and pleasant conversation. The menu includes an array of **Classic Tea Sandwiches**, such as egg salad, cucumber, and Nutella banana, **Fruit Skewers**, a **Freshly Baked Scone** with a selection of jam, **Royal Raspberry Brownies**, and **Lemon Berry Parfaits**. Students will assemble the sandwiches and bake the savories as tea etiquette and presentation are discussed. Instructor Lee Ann has presented teas at BSC for the past four years and delights in sharing the history of this beloved tradition. Join us as we bring out the well-loved cups and saucers, the sugar tongs, the hats and gloves if you choose. A perfect gift for Mother's Day, birthdays or an (almost!) end of the school year treat! \$60 for child and adult.

Thursday, May 23rd, 6-8:30 pm

Easy Summer Appetizers

with Leanne Willard, BSC Director

After many years of serving appetizers to guests, Leanne knows that simple and easy is best, especially during the summer. She's come up with an array of starters that you'll find yourself using again and again. Her menu includes juicy **Mexican Mango Stacks**, **Fresh Tuna Pate' Scented with Rosemary**, **Strawberry Mint Salsa with Chips**, **California Salad Spears**, **Sesame Shrimp Toasts**, **Zucchini Fritters** with yogurt and apricot jam, and **Almond-Stuffed Dates with Sea Salt and Lime Zest**.

Complementary wine pairing. \$60

Tuesday, May 28th, 6-8:30 pm

It's Grilling Season! with Chef Rich Rau

Ah, yes--time to get grilling again! Join grill master Chef Rich out on the deck for a refresher course on cooking over the fire. His tempting menu starts with **Grilled Shrimp with Lemony Salsa Verde**. **Grilled Corn Salad with Hot Honey-Lime Dressing** accompanies **Pork Tenderloin with Plums, Halloumi and Lemon**. And, why not do dessert on the grill with a **Grilled Peach and Berry Dessert Pizza**? Jump start summer with this fun class out on the deck! Complementary wine pairing. \$65

Wednesday, May 29th, 6-9 pm

Under a Moroccan Tent

with Mitra Mohandessi

The fascinating cuisine of Morocco is a unique blend of Jewish, African, Middle Eastern, and Mediterranean foods with an emphasis on spices rather than herbs for flavoring. Moroccan hospitality starts with a glass of **Atay bi na'na**, sweetened mint tea. Mitra's menu will begin with **Salade de pamplemousse**, a tangy grapefruit and fennel salad, and move on to **Slada jazar wa jban**, fragrant roasted carrots with cumin and goat cheese, and **Kefteh Tagine**, lamb meatballs braised in fragrant herbs and spices, topped with eggs and served with couscous. **Harsha**, a semolina pan-fried bread filled with date paste and served with honey is the sweet finish to the evening.

Complementary wine pairing. \$65

Thursday, May 30th, 8am-4:30 pm

Pranee's International District Tour with Pranee Khruasanit Halverson

All new tour!

The adventure begins when you arrive at Bayview Thriftway and enjoy a Dancing Goat beverage as you head on up to Seattle in a comfortable van. We'll meet up with BSC Thai instructor Pranee in the International District and with her as our guide, we'll stop in at **Ping's Dumpling House** for a variety of dumplings, visit **New Century Tea Gallery** for tea tasting, pop into the **Wing Luke Museum** gift store, tour **Tsue Chong Co Inc.**, a fortune cookie and rice noodle factory, eat more good food at **Duk Li Dim Sum**, grab desserts at **The Cake House**, hunt for bargains at the **Daiso Japanese** dollar store, and shop at **Uwajimaya**. Meet at Dancing Goats Espresso inside Bayview Thriftway at 8:00 am. We will leave promptly at 8:20 am. \$95 per person

Day Package Includes:

- Morning Travel Beverage
- Round Trip Transportation from Bayview
- "Progressive" Lunch at Ping's Dumplings, Duk Li Dim Sum, and The Cake House
- Short Walking Tour with Tea Tasting, Factory Tour, and Shopping Opportunities

**To Register or
For More Information
Please Call (360) 754-1448**

DEL RIO
VINEYARD ESTATE

This spring BSC is featuring Rock Point, Jolee & Del Rio Wines from Del Rio Vineyards Estate.