



BAYVIEW SCHOOL OF COOKING  
*Spring 2020 Brochure*

March, April and May



# March Classes

**Thursday, March 5th, 6-8:30 pm**

## Mexican Favorites!

with Chef Henri Nol



Join Chef Henri Nol when he visits BSC to share a menu influenced by the Mexican flavors of his childhood. Learn how easy it is to make vibrant **Posole Verde with Chicken**, crisp and golden **Potato Flautas**, and tender **Chile Rellenos with Queso** with zesty **Homemade Salsa**.

If you love Mexican food, this class is for you! Complementary beer pairing. \$65

**Tuesday, March 10th, 6-8:30 pm**

## More from the Pressure Cooker and Instant Pot with Chef Toby Kim



Instant pots and pressure cookers have grown in popularity and it's no secret why! They are a wonderful time saver in the kitchen and Chef Toby has the recipes you'll want to make again and again. Learn to make his amazing **30-Minute Pressure Cooker Pho Ga**, and his savory **Chicken, Lentil, and Bacon Stew with Carrots**. His **Porcini Risotto with Peas for the Pressure Cooker** is so easy it's hard to believe, and his **Soy Sauce Pork with Star Anise** served with rice tastes like you've been cooking for hours! Toby will be using and demonstrating both pressure cookers and instant pots in this class.

Complementary wine pairing. \$65

## BSC REGISTRATION POLICIES

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

**Thursday, March 12th, 6-8:30 pm**

## Celebrating the Irish with Caroline Willard

We like to celebrate St. Patrick's Day with corned beef and cabbage but what is the real cuisine of Ireland? Caroline shares a menu that reflects what might actually be served on the green isle. She starts with an **Irish Coastal Seafood Chowder**, popular in the towns of western Ireland. **Hazelnut, Beet, and Cashel Blue Salad** is a favorite around inland Cashel, and **Traditional Irish Lamb Stew** and **Irish Brown Bread** are historical fare. Although **Banoffee Pie** is English in origin, the Irish have enthusiastically adopted this delicious dessert. Complementary beer pairing. \$65

**Wednesday, March 18th, 6-8:30 pm**

## Easy Thai Noodles

with Pranee Khruasanit Halvorsen

With a menu of all-new recipes, Pranee presents four noodle dishes that are easy to make at home! You'll discover her **Kua Gai**, stir-fried fresh rice noodles with chicken and egg served over lettuce, **Mama Moo Namtok**, spicy Thai ramen noodles with pork and Thai herb salad, **Guay Tiew Sukthothai**, rice stick noodle soup with pork, green beans, and cilantro, and **Mee Kathi**, rice vermicelli with prawns, tofu, bean sprouts, chives, coconut milk, and soybean sauce. Let Pranee show you how easy it is to cook Thai in your own kitchen! Complementary wine pairing. \$65

**Thursday, March 19th, 6-8:30 pm**

## Creamy Soups without the Cream!

with Krissie Lee, natural food chef



New to BSC, Chef Krissie studied at The Natural Gourmet Institute, worked as a private chef the past 8 years, owned a successful juice bar in Austin, Texas, and has cooked for the Obamas, Bill Gates, and several professional athletes. Join her as she teaches you how to make rich, creamy, and flavorful soups, all made without cream! Taste her **Roasted Cauliflower Soup with Hazelnuts and Crispy Kale**, **Spring Pea-Basil Soup**, **Tomato Soup with Parmesan Crisps**, and **Thai Curried Butternut Squash Soup**. Yes, food this good is healthy for you too! Complementary wine pairing. \$65

**Saturday, March 21st, 6-8:30 pm**

## Georgetown Brewing Co.

### Spring Equinox Dinner

with Keith Carpenter, Georgetown Brewing Co. Representative along with Barb Agee and Leanne Willard, your chefs for the evening

Roger Bialous and Manny Chao founded Seattle's Georgetown Brewing Company in 2002 and today they are the largest independent brewery in WA State! Join Keith as he tells you about their journey producing fabulous beer. Start with **Seared Scallops with Asparagus and Chili-Lime Cream Sauce** paired with *Roger's Pilsner*, and **Creamy Radish Soup topped with Radish Sprouts** matched with *Manny's Pale Ale*. Georgetown's *Bodhizafa* is wonderful with **Warm Romaine Salad with Mandarin-Fresh Dill Dressing**, while *Lucille India Pale Ale* is the perfect accompaniment for **Mojo Flat Iron Steak with Rice and Pan-Roasted Baby Artichokes**. Their *9 LB Porter* is spot on with a luscious **Salted Chocolate-Coffee-Caramel Tart** for dessert! \$90 per person

**Tuesday, March 24th, 6-8:30 pm**

## The Versatile Cast-Iron Skillet

with Chef Chef Rich Rau



Chef Rich knows you can cook up just about anything in a cast-iron skillet! Join him as he answers all your questions about this versatile pan and shows you how to make melty **Hot Skillet Caprese Dip with Toasted Crostini**, a **Savory Dutch Baby with Sautéed Kale, Bacon and Aged Cheddar**, **One-Skillet Steak and Spring Vegetables with Spicy Mustard**, and for dessert, **Peach and Berry Galette with Ice Cream**. Chef Rich will also speak about the care, cleaning, and storage of this mighty pan. Complementary wine pairing. \$65

**Wednesday, March 25th, 6-8:30 pm**

## French-Asian Fusion Cooking

with Isabelle Chang



New to BSC, Isabelle has a bachelor's degree in hospitality management and was trained in the kitchen of a fine dining restaurant where she also worked as a sommelier for two years. Her specialty is artfully combining the culinary traditions of France and Asian countries. Taste her **Moules Marinières**, mussels in white wine made special with a touch of ginger and lemongrass, **Coq au Vin**, a traditional French dish of chicken braised with wine, lardons, and mushrooms, served with **Chinese Five-Spice Potatoes** and her own take on **Crêpes Suzette**, featuring an orange brandy glaze. Complementary wine pairing \$65

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

## The Recipe for Spring Entertaining

with Irene Schade and Julie Murray

The charming mother-daughter duo, Irene and Julie, present a menu that is perfect for all your spring entertaining! As is their custom, they begin with a surprise **Amuse Bouche**, a little taste of what's to come. A verdant **Creamy Spring Vegetable Soup** is followed by an imaginative and colorful **Walnut-Kale-Radicchio Caesar Salad**. The hearty main dish is **Roasted Tri-Tip with Green Onion Relish** served with **Potato-Brie Bird's Nests**, and the festive dessert is a **Butterscotch Tart with a Rye Crust**. This menu is the recipe for success this spring! Complementary wine pairing. \$65



STAY CONNECTED WITH BSC

REGISTER ONLINE AT:  
[BayviewSchoolofCooking.com](http://BayviewSchoolofCooking.com)

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

# March Classes

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

SUN	MON	TUE	WED	THU	FRI	SAT		
<b>BSC kids</b> 1	2	3	4	Mexican Favorites! Chef Henri Nol 6-8:30pm \$65	6	Cereal Sense Ages 5-8   9-11:00am \$35 Serious Cereal Ages 9-13   1-3:30pm \$40		
Cereal Sense Ages 5-8   9-11:00am \$35 Serious Cereal Ages 9-13   1-3:30pm \$40	8	More from the Pressure Cooker and Instant Pot Chef Toby Kim 6-8:30pm \$65	10	11	Celebrating the Irish Caroline Willard 6-8:30pm \$65	12	13	14
15	16	17	18	19	20	21		
22	23	The Versatile Cast-Iron Skillet with Chef Rich Rau 6-8:30pm \$65	24	25	26	27	28	
29	The Recipe for Spring Entertaining with Irene Schade and Julie Murray 6-8:30pm \$65	30	31					

*"The gentle art of gastronomy is a friendly one. It hurdles the language barrier, makes friends among civilized people, and warms the heart."*  
Samuel Chamberlain,  
American soldier, painter, and author



I love to travel but haven't been able to as much as I would want. I've always felt that a country or region's food is a window into its culture. That's why it's so much fun to explore the cuisines of the world--in a way, you can travel without leaving home! So, what do Mexico, Ireland, Thailand, France, China, Louisiana, Vietnam, Korea, the Middle East, the Mediterranean, and Hawaii have in common? This spring quarter BSC is featuring a class or classes highlighting the cuisine of each of these places. Buckle your seatbelts, it's going to fun!

Speaking of fun, we're hosting three dinners this spring, one with Georgetown Brewing Company, one with Benson Winery of Chelan, and one focusing just on Rose' wine. We're also starting to host our day trips again. This quarter we will visit Bob's Red Mill World Headquarters in Portland in April, and to Port Townsend in May. This winter, I had many folks come up to me and ask if we were discontinuing our day trips because we didn't have any scheduled. We take a break in winter because the weather is so uncertain but yes, they're back!

BSC is in the business of learning about cooking and food, but mostly we're in the business of having fun! Welcome spring, welcome fresh green things and all that is new. Hope to see you soon, upstairs in the BSC kitchen!

*Leanne Willard*

Bayview School of Cooking Director



Phone: (360) 754-1448  
BayviewSchoolofCooking.com  
(with NEW Online Registration!)  
Facebook.com/BayviewSchoolofCooking  
BayviewSchoolofCookingblog.wordpress.com

# April Classes

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

SUN	MON	TUE	WED	THU	FRI	SAT	
<b>BSC kids</b> 1	2	3	4	MaryKate's Spring Brunch MaryKate Perry 6-8:30pm \$65	6	Find the Hidden Ingredient Ages 5-8   9-11:00am \$35 The Secret Ingredient Ages 9-13   1-3:30pm \$40	
Find the Hidden Ingredient Ages 5-8   9-11:00am \$35 The Secret Ingredient Ages 9-13   1-3:30pm \$40	5	6	7	8	9	10	11
12	13	14	15	16	17	18	
19	20	21	22	23	24	25	
26	27	28	29	30			

# May Classes

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

SUN	MON	TUE	WED	THU	FRI	SAT	
<b>BSC kids</b> 1	2	3	4	5	6	7	
Asparagus Grows in Spring Ages 5-8   9-11:00am \$35 Asparagus Aspirations Ages 9-13   1-3:30pm \$40	Hands-On Macarons Amy Peters 6-8:30pm \$65	5	6	Mitra's Mother's Day Brunch Mitra Mohandessi 6-8:30pm \$65	8	9	
10	11	12	13	14	15	16	
17	18	Hawaiian Local Eats Chef Toby Kim 6-8:30pm \$65	19	20	21	22	23
24	25	26	27	28	29	30	

## BAYVIEW SCHOOL OF COOKING'S

### *In the Kitchen Events*

With Christine Ciancetta  
FREE Monthly Event  
9-10:30am & 1-2:30pm\*

\*repeat of morning session  
No registration or fee required

This spring, Christine Ciancetta, long-time instructor at BSC, member of the board for Slow Food Olympia, and aficionado of delicious, clean, whole food will 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 5th*

#### **Something from Nothing**

(Guest Instructor Barb Agee)

Guest instructor Barb knows how to create something from nothing using stored squash, sausage in the freezer, and an amazing tomato sauce that freezes well in her Roasted Butternut Squash, Spinach and Sausage Bake with Roasted Tomato Sauce. You'll also taste her Chunky Potato-Leek Soup with Fennel, a great way to use up extra potatoes. Take home recipes for Mushroom Bourguignon, a vegetarian dish with lots of mushrooms, leeks and carrots, and Spinach Sauté with Raisins and Pine Nuts.

### *Thursday, April 2nd*

#### **New Growth**

Christine celebrates the last of the hardy winter greens and the new growth of spring greens with her savory Vegetable Pancakes with Bok Choy and Mustard Greens, and gluten-free Quinoa Tabbouleh, loaded with fresh herbs and lemon. You'll also receive recipes for Massaged Kale Salad with Apples and Almonds, and a warm Tuscan Kale, White Bean, and Sausage Soup.

### *Thursday, May 7th*

#### **It's Still Early**

(Guest Instructor Barb Agee)

It's still early in the Pacific Northwest growing season but Barb has the recipes that celebrate spring! Try her Asparagus with Serrano Ham and Fried Egg, perfect for a lunch or brunch, and Leeks Françoise Salad with Spring Greens and Shoots. Recipes to try at home include Angel Hair Pasta with Scallops and Spinach, and Sesame-Glazed Bok Choy.



Stay tuned for Ralph's & Bayview Thriftway store events or visit [OlyThriftway.com](http://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.

### *Saturday, March 7th & Sunday, March 8th*

**Cereal Sense** with instructor Irene Schade  
Ages 5 to 8 | 9-11am

March 7th is National Cereal Day so come and celebrate with Irene and her helpers as they assist you in making cereal sense with crispy Double-Coated Chicken with Corn Flakes, yummy Raisin Bran Bread, and a take-home Homemade Cinnamon Toast Crunch Cereal. Cereal isn't just for breakfast! \$35

**Serious Cereal** with instructor Irene Schade  
Ages 9-13 | 1-3:30pm

March 7th is National Cereal Day and Irene and her assistants are going to help you with some serious cereal cooking! You'll be making crispy Double-Coated Chicken with Corn Flakes, crunchy BLTs with Rice Krispie- Fried Tomatoes, Raisin Bran Bread, and a take-home Homemade Cinnamon Toast Crunch Cereal. Cereal isn't just for breakfast! \$40

### *Saturday, April 4th & Sunday, April 5th*

**Find the Hidden Ingredient** with instructor Irene Schade  
Ages 5 to 8 | 9-11am

In this class, you'll find the hidden ingredients in each dish as Irene and her helpers show you how to make creamy Grandma's Secret Ingredient Chicken Salad, the best Mystery Egg Salad, and tender Sneaky Veggie Chocolate Chip Muffins (bet you can't guess the vegetable!). When you cook these at home, challenge your family to guess the hidden ingredients! \$35

**The Secret Ingredient** with instructor Irene Schade  
Ages 9-13 | 1-3:30pm

In this class, you'll find the hidden ingredients in each dish as Irene and her assistants show you how to make creamy Grandma's Secret Ingredient Chicken Salad, the best Mystery Egg Salad, tender Sneaky Veggie Chocolate Chip Muffins (bet you can't guess the vegetable!). You'll also make From Scratch "Hidden" Valley Ranch dressing with Chopped Green Salad. When you cook these at home, challenge your family to guess the hidden ingredients! \$40

### *Saturday, May 2nd & Sunday, May 3rd*

**Asparagus Grows in Spring** with instructor Irene Schade  
Ages 5 to 8 | 9-11am

Spring has sprung and it's time for asparagus! Whether you think you like this green veggie or not, you'll need to try Irene's kid-friendly recipes! Learn to make a warm Cheddar-Asparagus Quiche, fun to assemble Asparagus Spring Rolls with Sweet Red Chili Sauce, and easy Ham-Asparagus Bundles. Who knows, you might become a fan! \$35

**Asparagus Aspirations** with instructor Irene Schade  
Ages 9-13 | 1-3:30pm

Spring has sprung and it's time for asparagus! Whether you think you like this green veggie or not, you'll need to try Irene's kid-friendly recipes! Learn to make a warm Cheddar-Asparagus Quiche, fun to assemble Asparagus Spring Rolls with Sweet Red Chili Sauce, easy Ham-Asparagus Bundles, and Lemon Ricotta Asparagus Tart. Who knows, you might just become a fan! \$40



# April Classes

## Thursday, April 2nd, 6-8:30 pm

### **MaryKate's Spring Brunch**

with MaryKate Perry, MaryCake Blog

Spring is the time for brunches--celebrating Easter, Mother's Day, graduations, and more! MaryKate has a menu that's different and fun for all your special occasions! Taste her fresh **Orange, Radish, and Mint Salad with Feta**, and hearty **Cypriot Grain Salad with Capers and Currants**. The buffet will also include **Goat Cheese and Herb Quiche with a Lemon-Scented Pastry Crust**, and **Fresh Orange Cake with Lime Icing**, festooned with flowers. Your libation is a **Fresh Grapefruit, Orange and Lime Mocktail with Grenadine**. Complementary Prosecco pairing. \$65

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

### **Supper in Louisiana**

with Chef Frank Magana, executive chef, 3 Magnets Brewpub

Take a culinary journey down to Louisiana with Chef Frank as he presents a menu of traditional foods from the Bayou state. You'll enjoy learning how to make tender **Braised Collard Greens with Ham Hocks**, smoky **Sausage and Cheese Grits**, his fabulous rendition of **Jambalaya**, with chicken, shrimp, and andouille sausage, and for dessert, the iconic **Bananas Foster**. No trip planned to visit the South? We'll see you in class! Complementary beer pairing. \$65

## Thursday, April 9th, 6-8:30 pm

### **The Dynamic World of Fusion Cuisine**

with Isabelle Chang

New to BSC, Isabelle obtained a bachelor's degree in hospitality management and was trained in the kitchen of a fine dining restaurant where she also worked as a sommelier for over 2 years. Her specialty is artfully combining the culinary traditions of France and Asian countries. In this class, she'll introduce you to an **Asian-Style Bouillabaisse**, full of shrimp, fish, and mussels. She'll also show you how to make a **Chicken Roulade Stuffed with Sticky Rice**, served with **Beurre Blanc Sauce** and spring greens. For dessert, treat yourself to a **Matcha Mousse Cake**, a seamless blending of food traditions. Complementary wine pairing. \$65

## Wednesday, April 15th, 6-8:30 pm

### **Korean Street Food**

with Chef Toby Kim

Street food in South Korea has traditionally been a part of their popular culture. Chef Toby shares

his heritage and takes you on an imaginary tour through the streets of Seoul as he teaches you to make **Dak-Kalguksu**, chicken-hand cut noodle soup, **Mayak Kimbap**, an addictive Korean sushi with mustard dipping sauce, **Dakgangjeong**, Korean street cup chicken, and **Tteokbokki**, a quick and easy rice cake in spicy sauce. Taste this exciting food experience! Complementary beer pairing. \$65

This spring BSC is proudly featuring delicious wines from Benson Vineyards Estate Winery

## Thursday, April 16th, 6-8:30 pm

### **Salads for a NW Spring**

with Lee Ann Ufford

Spring's a welcome change from chilly days and winter veggies but our Northwest spring isn't warm enough for abundant local produce. Salads can still bring bright, exciting flavors to any time of the year and Lee Ann is here with a selection that bridges the seasons. A classic **Mandarin Orange and Almond Salad** features crisp greens and pantry staples, and fruit is the focus in the **Apple and Provolone Salad**, a burst of flavor from simple ingredients that comes together in a snap! Even kale can move into spring when it meets fruit, cheese, and a lively vinaigrette in **Kale Salad with Figs and Bleu Cheese**. The warmth of Spain comes to mind with **Roasted Pepper and Manchego Salad**, a great do-ahead entrée dish with Spanish cheese, almonds, olives, and sherry vinegar. Lee Ann's **Ciao Salad** is a platter of couscous, smoked salmon or chicken, veggies and crunchies with a buttermilk-pesto dressing. You'll feel like you're tasting summer before it arrives! Complementary wine pairing. \$65

## Saturday, April 18th, 6-8:30 pm

### **Benson Winery Dinner**

with Jared McGuffin, Benson Winemaker & Barb Agee and Leanne Willard, your chefs for the evening

Benson Winery's Mediterranean-inspired estate winery overlooks Lake Chelan, one of Washington's newest wine-growing regions. Their warm, south-facing slope vineyard produces premium-quality wines and they only produce wines made from their own grapes! Join Benson winemaker, Jared as he tells you all about the winery and their wines while Barb and Leanne match five wines with five amazing dishes! The menu begins with **Spring Pea and Edamame Soup with Grilled Cheese Croutons** paired with *Curious* (white blend), and **Leeks Vinaigrette with Fried Eggs and Smoked Prosciutto**, perfect with Benson's *Chardonnay*. A bright **Caesar Salad with Juicy Meatballs and Cherry Tomatoes** is just right with *Rhythm* (red blend), and the Benson *Syrah* is divine with a **Lamb Ragout with Olive and Peppers** served with **Israeli Couscous**. Benson's *Ruby Port* to accompany a **Sour Cherry Tart**, the best finish to a wonderful evening! \$90 per person

## Monday, April 20th, 6-8:30 pm

### **More of Xinh's Pacific Coastal Flavors**

with Chef Xinh Dwelley

Anticipated for years, Xinh has finally published her own cookbook! *Xinh's Pacific Coastal Flavors* is a beautiful, colorful collection of all her beloved recipes and BSC is celebrating with a book signing and a class where you'll be able to taste selected dishes from the book! Join her as she shares her **Angels on Horseback**, small plump oysters wrapped in glazed bacon, **Tahini and Basil Green Salad**, **Xinh's Chicken Yellow Curry** served with jasmine rice, and **Manila Clams with Black Bean-Hoisin Sauce** served with French bread. You won't want to miss this opportunity to purchase her cookbook and enjoy her amazing food and sparkling personality! Complementary wine pairing. \$65

## Thursday, April 23rd, 8 am-5 pm

### **Bob's Red Mill Tour**

with Leanne Willard

Join Leanne as we head down to the Portland area for a tour of **Bob's Red Mill World Headquarters**. After picking up your favorite drink from Dancing Goats Espresso Bar by 8am, we'll all load into our van. On the way down, we'll stop in at **The Chandelier Bakery** in Vancouver, located inside the historic Padden House. We'll then visit **Olympia Provisions Charcuterie** in Portland for more tastes and a short talk. We'll have an hour tour at **Bob's Red Mill**, have lunch at their restaurant and bakery, and have time to shop in their very well-stocked store. \$120 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 Bob's Red Mill Restaurant and Bakery
- Stops, talks, tastes, tours, and shopping at The Chandelier Bakery, Olympia Provisions Charcuterie, and Bob's Red Mill World Headquarters

## Wednesday, April 29th, 6-8:30pm

### **A Taste for Herbs**

with Sue Goetz, author of *A Taste for Herbs* Leanne Willard, BSC Director

Think of this book as your herb-seasoning master class, filled with simple secrets for capturing the power of flavor from your herb garden. Let dedicated herb lover and author Sue demonstrate how to make her herb mixes while Leanne will present dishes that you can use them in. Taste **Herb-Infused Soft Cheese and Butter with Crusty Bread**, **Green Salad with Herb-Infused Vinaigrette**, **Mini Chicken Skewers with Herbed Lime Rub**, and **Mini Beef Skewers with the Rosemary Smoked Salt**, both served with **Lavender Honey Carrots**. As accompaniments, try **Cucumber-Lime-Mint Infused Water**, and **Prosecco with Citrus-Herb Syrup**. Just in time for spring! Complementary cocktail pairing. \$65

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

### **A Salmon Story**

with Chef Henri Nol, former executive chef Chelsea Oyster Bar, Olympia

Chef Henri returns to BSC to demonstrate how to break down a whole salmon and create three fantastic dishes with it. He'll be making a **Salmon en Croute**, delicately seasoned fish wrapped in crisp golden pastry, a vibrant **Salmon Tartare** full of bright flavors, and **Salmon in Creamy Garlic Sauce** served with fresh spring greens. He'll also answer all your questions about how to handle our well-loved local fish! Complementary wine pairing. \$65

#### **BSC ICON KEY**



**Hands-On Class**



**Guest Chef or Author**



**BSC Field Trip**



# May Classes

**Wednesday, May 4th, 6-8:30 pm**

**Hands-On Macarons** with Amy Peters, pastry chef, and Bayview Bakery Manager

They're all the rage—those brightly colored sandwich cookies that are outrageously delicious and outrageously expensive. We're talking about the macaron; a sweet meringue-based French confection made with egg white, flavorings, sugar, and ground almond. Why not let pastry chef Amy give you step-by-step instructions so you can confidently color and flavor them any way you like? During class you'll be creating **Lemon, Raspberry, and Hazelnut Macarons**, each with their own delicious filling, but she'll give you many other ideas for inventing your own combinations. Take home the cookies you don't eat in class! Served with tea or coffee. \$65



**Thursday, May 7th, 6-8:30 pm**

**Mitra's Mother's Day Brunch** with Mitra Mohandessi

Join Mitra as she presents a delightful Mother's Day brunch menu that reflects her Middle Eastern and Mediterranean heritage. Say "cheers" with a cup of **Egyptian Licorice Tea**, made with steeped licorice bark and honey. Begin the celebration with **Moroccan Chakchouka**, sautéed peppers, tomatoes, spices and baked eggs served with flatbread, and **Haloumotes**, Greek savory cheese and mint muffins. **Qidreh**, is an Israeli oven-baked chicken dish with sweet, spiced rice, and **Atayef bil ashta**, are Lebanese pancakes with walnuts, mascarpone and rosewater syrup topped with pistachios, that can be enjoyed as a breakfast or dessert! Make mom's celebration special this year!

Complementary Prosecco pairing. \$65

**Wednesday, May 13th, 6-8:30 pm**

**Thai Flavor Explosion** with Pranee Khruasanit Halvorsen

Pranee is welcoming spring with exciting and refreshing tastes. Get ready for an explosion of Thai flavor in her menu of traditional dishes! Learn to make her **Kiew Tod or Crab Rangoon**, crab and cream cheese-filled wontons with plum sauce, **Rama Rong Song**, chicken and sautéed water spinach with peanut sauce served over steamed jasmine rice, **Phad Thai Woon Sen**, phad Thai shrimp with cellophane noodles, bean sprouts and garlic chives, **Pla Lui Suan**, fried salmon with fresh kaffir lime leaves, lemongrass, cashews and a delicious sauce, and everyone's favorite, **Kao Neow Mamuang**, sticky rice and mango.

Complementary wine pairing. \$65



Stay tuned for  
Bayview's upcoming  
**Livin' on the Wedge Cheese Festival** or  
visit [OlyThrifty.com](http://OlyThrifty.com) for details!

**Thursday, May 14th, 6-8:30 pm**

**A Spring Evening in Vietnam** with Terry Vanderpham

Terry returns to BSC to share a wonderful Vietnamese dinner menu that you'll want to make at home! **Bò bía** are Vietnamese jicama rolls with Chinese sausage, egg, and Thai basil, a satisfying appetizer to start the evening. **Thịt bò lúc lắc**, or "shaking beef," is seared marinated beef tenderloin served atop a watercress salad with pickled onions, tomatoes, and jasmine rice, a unique main dish that's as beautiful as it's delicious, and **Chè chuối** is a creamy Vietnamese banana and tapioca pudding, the perfect ending to a perfect evening! Complementary wine pairing. \$65

**Saturday, May 16th, 6-8:30 pm**

**Rose' and Small Plates Dinner Party** with Barb Agee and Leanne Willard, your chefs for the evening

Spend a delightful evening with Barb and Leanne as they share some of their favorite rose' selections and you taste small plates that are perfectly paired with each. Barb and Leanne will feature a full dinner menu of "bites" beginning with **Spring Risotto** matched with *Fabre En Provence Rose'* (France). Then it's **Fresh Corn Galette with Zucchini, Thyme, and Goat Cheese** served with *Kind Stranger Rose'* (Washington), and a vibrant **Beet Hummus with Flatbread** alongside *Campuket Rose'* (France). **Gourmet "Pigs in a Blanket" with Peppered Pastry** are perfect with *Villa Wolf Rose'* (Germany), and **Spicy Miso-Glazed Chicken Wings** are enhanced by *Sorin Rose'* (France). Finally, *Fantinel Sparkling Rose'* (Italy) is the ideal accompaniment for **Strawberries with Whipped Mascarpone and Dark Chocolate Ganache on Effie's Chocolate Cracker Biscuits**. Share in Leanne and Barb's excitement about rose' and learn why it's popularity is on the rise. A perfect gift for mom! \$90 per person

**Tuesday, May 19th, 6-8:30 pm**

**Hawaiian Local Eats** with Chef Toby Kim

Having grown up in Hawaii, Chef Toby knows what the locals like to eat. If we can't be in Hawaii, let's eat like we're there! He'll demonstrate how to make the famous **Loco Moco**, a seasoned and juicy hamburger steak, fried egg and brown gravy over rice, **Baked Sushi**, layered rice and crab salad with seaweed seasoning served with sesame nori, **Hawaiian Somen Salad** with soy-sesame dressing, popular for potlucks, and **Hawaiian-Style Boiled Peanuts**, for the pressure cooker. It may not be sunny outside, but it will be inside the BSC kitchen! Complementary beer pairing. \$65



**Thursday, May 21st, 7:45 am-5 pm**

**Port Townsend Day Tour** with Barb Agee and Leanne Willard

Join Barb and Leanne as we visit Port Townsend to explore their vibrant food and drink culture. After picking up your favorite drink from Dancing Goats Espresso Bar by 8:00 am, we'll all load into our van. The adventure begins at **The Spice and Tea Exchange of Port Townsend**, and **The Lively Olive Tasting Bar**, and a stop into **Getables**, a fun gourmet provisions store. We'll have a family-style lunch at the **Silver Water Café** and then head off to the **Finnriver Farm and Cider** for a tour, tasting and shopping. \$120 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 Silver Water Cafe
- Stops, talks, tastes, tours, and shopping at The Spice and Tea Exchange, The Lively Olive Tasting Bar, Getables, and Finnriver Farm and Cider

**Wednesday, May 27th, 6-8:30 pm**

**Grilling Skills** with Chef Rich Rau

Brush up on your grilling skills as Chef Rich demonstrates how you can cook up an entire dinner menu from start to finish on the grill! He'll begin with a **Grilled Shrimp Caesar Salad with Toasty Croutons**, and then grill up **Marinated Steak Kabob with Herbed Horseradish Cream served with potatoes and Charred Radicchio with Bacon and Sweet Balsamic Glaze**. Dessert is a tropical treat, **Sizzling Grilled Pineapple with Rum Reduction Sauce**, served with ice cream. Summer is almost here! Complementary wine pairing. \$65



**Thursday, May 28th, 6-8:30 pm**

**Nancy Leson's Hands-On Bread Making**

with Nancy Leson, Food for Thought co-host on KNKX cooking instructor, former Seattle Times restaurant critic and food columnist  
Nancy Leson, KNKX food commentator, visits BSC again to offer hands-on instruction on bread making. In her own, inimitable style, she'll demo a **No-Knead Boule**, a round loaf of crusty bread, and the easy, overnight steps needed to mix, shape, and bake it. Then, you'll get to prep the dough, shape, boil and seed your own **Bagels**, as well as roll out and bake your own **Flatbread**. You'll take home the bread you don't eat in class and be able to make fresh bread in your own kitchen! Complementary wine pairing. \$65



**REGISTER FOR CLASSES ONLINE:**  
**BayviewSchoolofCooking.com**

Or call: (360) 754-1448 M-F 9-3 pm



This spring BSC is featuring wines from Benson Vineyards Estate Winery.  
Learn more at [BensonVineyards.com](http://BensonVineyards.com)