

SPRING



“ Well, all I know is this—nothing you ever learn is really wasted and will sometime be used.

The sweetness and generosity and politeness and gentleness and humanity of the French had shown me how lovely life can be if one takes time to be friendly. ”

- Julia Child

My job as the director of BSC is a lot like how it was being a mom when my kids were younger--so many little details to keep track of and a seemingly endless variety of tasks to complete! It's not only being a mother that has prepared me for this work--I had many other jobs in my younger days, including as a receptionist, retail and ad salesperson, interior designer, customer service rep, and florist helper, all unrelated to running a cooking school, but all very important to me learning what I know now. Even my ubiquitous BA in English/Writing from the UW has been useful. Julia really knew what she was talking about--nothing you ever learn is wasted and I am grateful for the work experiences that I've had.

While I'll admit that I've never personally experienced the beautiful country of France and can't attest to that part of Julia's second quote, I do love her description of the French and truly believe that life can be so lovely when one takes time to be friendly and kind. In the end, that's all that really matters. And it seems evident that Julia expressed her own sweetness, generosity, and humanity through food and hosting. We too, at BSC, want to share that love of food and cooking with you.

Speaking of sharing goodness through food, I'm excited to say that we are restarting our free first Thursday of the month In the Kitchen events, now hosted by Cortney Kelley, who says that her "love language" is food! Not only that, but we are also restarting our BSC Kids program, with Chef Krissie Lee as our instructor, who is so anxious to share her love of cooking with your kids!

I may not have been to France yet, but I do appreciate their fabulous wine! We're featuring a group of lovely French wines as our "wines of the quarter" and we're hosting a dinner to highlight six of these selections. In all our years of doing wine dinners, we've never done a French theme so I can't wait!

Won't you please celebrate spring by joining us at a class, a dinner, a day field trip? Hope to see you soon, upstairs in the BSC kitchen!

Leanne Willard

Bayview School of Cooking Director



**BAYVIEW SCHOOL OF COOKING
IS PROUDLY FEATURING A
VARIETY OF FRENCH WINES**



**SCAN THE QR CODE TO VIEW
ALL BSC CLASSES**



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BSC REGISTRATION POLICIES

Payments: Payment is required at the time of registration. Payment may be made online at Bayviewschoolofcooking.com 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.

March

SUN	MON	TUE	WED	THU	FRI	SAT
				Basics of Thai Cooking Pranee Halvorsen 6-8:30pm \$75 FREE In The Kitchen: A St. Paddy's Celebration!		
Let's Get Saucy Krissie Lee Ages 5-8 9-11:00am \$40 A Little Saucy Krissie Lee Ages 9-13 1-3:30pm \$45		Hands-On Sushi Chef Toby Kim 6-8:30pm \$85		All Things Scottish Leanne Willard, BSC Director 6-8:30pm \$75		
	The Extraordinary Xinh Xinh Dwellley 6-8:30pm \$75					
		Korean BBQ Chef Toby Kim 6-8:30pm \$75		Hands-On Gnocchi Christine Ciancetta 6-8:30pm \$85		
				Hands-on Cake Decorating Chef Katie Geissler 6-8:30pm \$85		

April

SUN	MON	TUE	WED	THU	FRI	SAT
	Charcuterie Board Magic Pam Greenup Lakey & Leanne Willard 6-8:30pm \$75			The Warm Cuisine of Southern India Mitra Mohandessi 6-8:30pm \$75 FREE In The Kitchen: Spring has Sprung		
				A Taste for Herbs Sue Goetz 6-8:30pm \$75		
Bountiful Breakfast Krissie Lee Ages 5-8 9-11:00am \$40 Breakfast of Champions Krissie Lee Ages 9-13 1-3:30pm \$45		A Bite of Asia Nancy Leson 6-8:30pm \$75	Mexicana Rapido Chef Toby Kim 6-8:30pm \$75			
		Thai Flavor Explosion Pranee Halvorsen 6-8:30pm \$75	Springtime Favorites Irene Schade & Julie Schade Murray 6-8:30pm \$75			Paris in the Springtime Wine Dinner 6-8:30pm \$99

May

SUN	MON	TUE	WED	THU	FRI	SAT
				FREE In The Kitchen: Cinco de Mayo Inspiration		
Fun Fiesta Food Krissie Lee Ages 5-8 9-11:00am \$40 It's a Fiesta Krissie Lee Ages 9-13 1-3:30pm \$45	A Mother's Day Brunch Menu Beth Storey 6-8:30pm \$75			Port Townsend Day Tour Leanne Willard 7:45am-5:30pm \$150		
			Hands-On Sushi Chef Toby Kim 6-8:30pm \$85	Gluten-Free Baking Basics Christine Ciancetta 6-8:30pm \$75		Rose' and Small Plates Paula Leichty & Leanne Willard 6-8:30pm \$99
	Dining Along the Silk Road Mitra Mohandessi 6-8:30pm \$75		Appetizers for Summer Dreamin' Leanne Willard 6-8:30pm \$75			
			Grilling Skills Rich Rau 6-8:30pm \$75			



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.

All Classes with Instructor **Krissie Lee**

Sunday, March 5th

A Little Saucy

with instructor Krissie Lee
Ages 5 to 13 | 1 pm - 3:30 pm | \$45

Sunday, April 16th

Bountiful Breakfast

Ages 5 to 8 | 9 am - 11 am | \$40

Breakfast of Champions

Ages 9 to 13 | 1 pm - 3:30 pm | \$45

Sunday, May 7th

Fun Fiesta Food

Ages 5 to 8 | 9 am - 11 am | \$40

It's a Fiesta

Ages 9 to 13 | 1 pm - 3:30 pm | \$45

In The Kitchen

With Cortney Kelley

FREE Monthly Event

10 am - 11:30 am & 1:00 pm - 2:30 pm

*Repeat of morning session

No registration or fee required

This spring, Cortney Kelley, who enjoys traveling the world and taking photographs, poring over cookbooks, cooking for friends and family, and whose love language is food, will be "in the kitchen" putting her own delectable, engaging spin on this free and informative monthly event.

Join Cortney for new recipes, product sample tastes, and free coffee or tea, compliments of Bayview.

Thursday, March 2nd

A St. Paddy's Celebration

Thursday, April 6th

Spring has Sprung

Thursday, May 4th

Cinco de Mayo Inspiration



**FOR COMPLETE CLASS
DESCRIPTIONS VISIT
BayviewSchoolofCooking.com**

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

Basics of Thai Cooking

Pranee Khruasanit Halvorsen / \$75

Once again, Pranee demonstrates just how easy it is to cook Thai cuisine in your own kitchen! In this class, she'll divulge her recipe for **Phad Thai**, stir-fried rice noodles with her special Phad Thai sauce, tofu, peanuts, eggs, and prawns. Other basics include **Tom Kha Gai**, chicken coconut soup with galangal, lemongrass, and Kaffir lime leaf, **Panang Neua**, Panang curry with beef and a chiffonade of Kaffir lime leaves, served with jasmine rice, and for dessert, everyone's favorite, **Coconut Sticky Rice with Mango!** Complementary wine pairing.

Tuesday, March 7th, 6:00-8:30 pm

Hands-On Sushi

Chef Toby Kim / \$85

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

Thursday, March 9th, 6:00-8:30 pm

All Things Scottish

Leanne Willard, BSC Director / \$75

Leanne is celebrating her heritage by demonstrating how to make a delightful menu of all things Scottish! Her line-up begins with pub-style **Scotch Eggs**, hard-cooked eggs wrapped with sausage, and a **Beetroot Salad with Hearty Greens and Barley**. Then it's **Cock-a-leekie**, the famous soup full of chicken, leeks, prunes, and oats. Her **Scottish Beef Stew** served with **Potato Mash** might just be the best beef stew you've ever tasted while traditional **Sticky Toffee Pudding** is a dessert you'll want to make again and again! Bain sult as do bhiadh! Complementary beer pairing.

Monday, March 13th, 6:00-8:30 pm

The Extraordinary Xinh

Xinh Dwelley, PNW cookbook author/ \$75

Once again, we're fortunate to have Xinh back in the BSC kitchen and this time she'll be sharing her new recipe, **Clams with Sundried Tomatoes, Bacon, and Sherry** served over spaghetti. She'll also demonstrate how to make two recipes from her newest cookbook, **Shaking Beef** served with Jasmine rice, and flavorfully marinated **Xinh's Crispy Char Siu Chicken**. Don't miss this special opportunity to learn from and hang out with the extraordinary Xinh! Complementary wine pairing.

Tuesday, March 21st, 6:00-8:30 pm

Korean BBQ

Chef Toby Kim / \$75

Join Chef Toby as he teaches you to make one of his favorite dishes, Korean BBQ, along with delicious side dishes. His **Samgyeopsal Gui or Grilled Pork Belly Lettuce Wraps** is served with **Doenjang-Gochujang Dipping Sauce**. His side dishes include **Pajeori or Green Onion Salad, Doenjang-Jjigae or Fermented Soybean Paste Stew with Shrimp and Tofu, Baeshu Geotjeori or Fresh Napa Cabbage Kimchi**, and **Steamed Rice**. Come experience for yourself why Korean cuisine has become all the rage! Complementary beer pairing.

Thursday, March 23rd, 6:00-8:30 pm

Hands-On Gnocchi

Christine Ciancetta / \$85

Most people are familiar with the version of gnocchi that's found in the freezer section or pasta aisle of the store. Fresh, homemade gnocchi is a completely different experience—it's light, pillowy, and much more delicious. If you've ever wanted to learn how to make your own gnocchi by hand, Christine will give you step-by-step instructions to make **Potato Gnocchi** (served with garlic, olive oil, herbs, and cheese) and **Spinach-Ricotta Gnocchi** (served with browned butter and crispy sage). We'll even provide a take-home gnocchi paddle so you can easily make these at home! Complementary wine pairing.

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

Hands-on Cake Decorating

Chef Katie Geissler, Pastry chef, Tacoma Catering Co. and Cutting Edge Foods / \$85

Have you ever wished your cake decorating skills looked just a tad more professional? Join Chef Katie as she gives you the tips you need to confidently decorate with simple techniques. You'll learn to make a **Bunny Cake** by cutting two rounds into a few pieces, sandwiching them together with **Lemon Curd** and raspberries, spreading with **Coconut Italian Buttercream**, and finishing with coconut. Your cake will lay in a bed of "grass" and a few piped French carrots. She'll discuss which bag tips to use to achieve the best results. You will take home a finished cake at the end of class. (Unfrosted cake will be provided for students but you'll receive a recipe to make your own at home) Complementary prosecco pairing.

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

Charcuterie Board Magic

Pam Greenup Lakey with Leanne Willard, BSC Director / \$75

The charcuterie board trend just keeps going and for good reason—they're beautiful, easy, and oh-so-tasty! Join Pam, as she shows you how to assemble boards for every occasion and theme and explore products that will elevate your creations. Sit back and nosh on Leanne's fun recipes that you will add into the variety including **Orange and Fennel Marinated Olives**, **Greek Goddess Dip**, **White Bean Hummus with Tahini and Coriander**, **Bacon Jam**, **Sugar and Spice Nuts**, and **Whipped Feta with Hot Honey**. You, too, can master the charcuterie board! Complementary wine pairing.

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

The Warm Cuisine of Southern India

Mitra Mohandessi / \$75

Experience the flavor-packed cuisine of Southern India, which embraces local spices, an abundance of coconut, curry leaves, rice, and nuts. Join Mitra as she demonstrates how to make favorite dishes such as **Chai Masala**, a Southern Indian style of tea brewed with milk and spices, **Pakor**s, chunks of fresh vegetables dipped in chickpea batter and fried until golden and crispy, **Malabar Coconut Rice**, basmati rice with mild spices, raisins and cashews cooked in coconut milk, **Kerala Fish Curry**, white fish and shallots simmered in aromatic spices and curry leaves, and **Kaju Barfowi**, a sweet treat of milk and cashews that's easy to make and enjoyed throughout the year! Complementary wine pairing.

Thursday, April 13th, 6:00-8:30 pm

A Taste for Herbs

Sue Goetz, author of *A Taste for Herbs* / \$75

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! Dedicated herb lover and author Sue Goetz demonstrates how to make original herb mixes while Leanne makes dishes you can use them in including **Herb-Infused Soft Cheese and Butter with Crusty Bread**, **Green Salad with Herb-Infused Vinaigrette**, **Mini Chicken Skewers with Herb Lime Rub**, and **Mini Beef Skewers with Rosemary 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.

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

A Bite of Asia

Nancy Leson, food writer and KNKX food personality / \$75

Nancy adores Asian cuisines more than any other, finds inspiration in Asian restaurants and cookbooks, and cooks across culinary cultures at home. In this class, she'll share some of her Asian-food favorites, convinced that once you taste them, you, too, will consider these recipes part of your kitchen classics! Try her zesty **Chili-Cumin Pork Ribs**, crispy/chewy **Korean Shrimp and Zucchini Pancakes**, **Thai-style Kimchi**, plus **Spicy Ginger and Black Pepper Rice**. Get ready for an entertaining evening of fun and good food! Complementary wine pairing.

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

Mexicana Rapido

Chef Toby Kim / \$75

Want to use your Instant Pot or pressure cooker more often to take advantage of its time saving benefits? Join Toby as he demonstrates just how easy it is to cook up an entire Mexican feast using these handy appliances. He'll be making **Beef Chili Colorado** and **Pork Chile Verde**, both delicious served with tortillas, easy **Pinto Beans in Tex-Mex Broth**, **Rice with Tomatoes and Onions**, and a creamy, delectable **Classic Vanilla Flan**, perfect every time, done in the Instant Pot! Complementary beer pairing.

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

Thai Flavor Explosion

Pranee Khruasanit Halvorsen / \$75

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 **Kiew Tod or Crab Rangoon**, crab and cream cheese-filled wontons with plum sauce, **Rama Rama Song**, chicken and sauteed water spinach with peanut sauce served over Jasmine rice, **Phad Thai Woon Sen**, phad Thai shrimp with cellophane noodles, bean sprouts and garlic chives, and **Pla Lui Suan**, fried salmon with fresh kaffir lime leaves, lemongrass, cashews, and a delicious sauce. Complementary wine pairing.

Wednesday, April 26th, 6:00-8:30 pm

Springtime Favorites

Irene Schade and Julie Schade Murray / \$75

That dynamic mother and daughter duo are back in time to share with you some of their favorites for spring! Join Irene and Julie as they make **Twice the Tomato Galette**, with caramelized onions, goat cheese and fresh tomatoes, **Zesty Meatball Subs**, complete with marinara, melty mozzarella and provolone, **Spring Green Couscous Salad with Basil Vinaigrette** with peas, feta, and walnuts, **Favorite Fruit Medley**, with strawberries, mandarin oranges, apricots, and pineapple in orange syrup, and fragrant **Soft Amaretti Cookies**. Be ready for your next spring event! Complementary wine pairing.

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

Paris in the Springtime Wine Dinner

with Lilli Blaylock, Prime Wine and Spirits Sale Manager

and Beth Storey and Leanne Willard, your chefs for the evening / \$99

We love Paris in the springtime and it's the perfect time for a French dinner paired with fine French wines! Join Lilli as she tells you all about the wines and Beth and Leanne as they pair them with lovely, traditional French dishes. As you arrive, you'll be greeted with a small glass of *L.N. Mattei Cap Vin Aperitif Quinquina* on ice served with a cracker and Brie slice followed by:

Quiche Lorraine with *Patriarche Sparkling Wine*

Soupe d'Asperges with *Domaine de Pellehaut Blanc*

Petite Salade Niçoise with *Domaine de Pellehaut Rosé'*

Vin Rouge Fricassee de Poulet served with **Riz Pilaf** with *Domaine de Pellhaut Rouge*

Clafoutis a la Rhubarbe -*Sichel Sauternes*

Don't miss out on this fun event!

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

A Mother's Day Brunch Menu

Beth Storey / \$75

Spring is the season for brunches, be it for Mother's Day, Memorial Day, Father's Day, graduations, showers, or just because! Beth shares her very best choices for hosting the perfect brunch including a couple of easy appetizers to start, a decadent **Crab Cake Eggs Benedict**, savory **Hash Brown Cups with Parmesan**, **Stuffed French Toast with Brie**, topped with strawberries and cinnamon apples, and gorgeous **Raspberry-White Chocolate Crumble Bars** to add a little sweetness to your occasions! Complementary prosecco pairing.

Thursday, May 11th, 7:45 am- 5:30 pm

Port Townsend Day Tour

Leanne Willard, BSC Director, your tour guide / \$150 per person

Join 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 *Pane d'Amore Bakery* where we'll pick up a fabulous mini Morning Glory Muffin for everyone and then stop in at *The Spice and Tea Exchange of Port Townsend*, and the *Lively Olive Tasting Bar*. We'll have a soup and salad lunch at *The Silverwater Café*, and then head off to the *Finnriver Farm and Cidery* for a tour, tasting and shopping.

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

This day package includes:

Morning Travel Beverage

Round Trip Transportation from Bayview

Mini Morning Glory Muffin

Lunch at The Silverwater Café (Soup, Salad, Bread, and a non-alcoholic beverage)

Stops, talks, tastes, tours, and shopping at Pane d'Amore, the Spice and Tea Exchange, Lively Olive Tasting bar, and Finnriver Farm and Cidery.

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

Hands-On Sushi

Chef Toby Kim / \$85

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

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

Gluten-Free Baking Basics

Christine Ciancetta / \$75

Learn how to blend your own gluten-free flour mixes with healthy alternatives to wheat (and without gums or other additives), use seeds such as quinoa and flax, and nut flours for keto and gluten-free diet options. In this class, Christine will demonstrate how simple it is to make delicious recipes that are good for you too! There will be some hands-on opportunities to help when she shares her trio of gluten-free crepes, including **Basic Gluten-Free Mix Crepes with Sweet Orange Butter, Vegan Quinoa Crepes with Seasonal Wilted Greens and Mushrooms**, and **French Buckwheat “Galette Complète”** with Gruyere, prosciutto, and fried egg. She'll also show you how to make **Almond-Oat Flour Lemon-Poppyseed Muffins** and **Rye Flour Chocolate Chip Cookies** that are so good you may never want to go back to the standard kind! Complementary wine pairing.

Saturday, May 20th, 6:00-8:30 pm

Rose' and Small Plates

With Paula Leichty and Leanne Willard, your chefs for the evening / \$99

Spend a delightful evening with Paula and Leanne as they share some of their favorite rose' selections and you taste small plates that are perfectly paired with each. We'll feature a full dinner menu of six dishes, each accompanied by a unique rose' including:

Beet Hummus with Flatbread-- *Campuket Rose'* (France)

Corn-and-Zucchini Orzo Salad with Goat Cheese— *Charles and Charles Rose'* (Washington)

Gourmet “Pigs in a Blanket” with Peppered Pastry--*Villa Wolf Rose'* (Germany)

Spicy Miso-Glazed Chicken Wings--*Lapis Luna Rose' (California)*

Salmon Rillettes--*Jones of Washington Rose' (Washington)*

Raspberry and Chocolate Ganache Tart with Pecan Crust--*La Bella Sparkling Rose' (Italy)*

Share in Paula and Leanne's excitement about rose' and find out why it's become so popular. A perfect gift for mom!

Monday, May 22nd, 6:00-8:30 pm

Dining Along the Silk Road

Mitra Mohandessi / \$75

The Silk Road, lifeline of commerce for many centuries, introduced Eastern spices to the rest of the world. In this class, Mitra will demonstrate how beneficial spices are incorporated into dishes that originated in the regions of Tajikistan, Afghanistan, Persia, Syria, and Turkey, a few of many countries along the ancient path. Taste **Qurutob**, a national Tajiki dish of crispy bread layered with tomatoes, onions, cilantro, and yogurt, **Qabili Palau**, basmati rice layered with fragrant spices, carrots, raisins and pistachios, a favorite of the Afghan region and present at all festivities, served with **Morq**, tenderly cooked chicken in mild spices, **Maast-o-kadoo**, a Persian salad of lightly spiced and sautéed zucchini with garlic yogurt sauce. Syrian **Knafeh Bulbul Eash**, bird nests of shredded phyllo filled with sweetened pistachios is the perfect dessert and the journey is completed with a glass of **Gül Çay**, Turkish rose tea, a delightful, lightly sweetened tea of rose petals. Complementary wine pairing.

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

Appetizers for Summer Dreamin'

Leanne Willard, BSC Director / \$75

In this class, Leanne, who got her start at BSC sharing her love of appetizers, will demonstrate how to make the choicest small plate offerings for summer! Try her exotic **Mast-o Khair**, a cucumber and herbed yogurt dip filled with golden raisins and walnuts served with pita chips, unique **Crispy Feta with Lemon**, simple but devourable **Easy Southern Sausage Balls**, Vietnamese-inspired **Grilled Beef Rolls**, made with grape leaves, addictive **Bacon-Apple-Jalapeno Pop 'Ems**, and ultra-fresh **Lemon-Lavender-Mint Shrimp in Endive**. Summer is just around the corner! Complementary wine pairing.

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

Grilling Skills

Rich Rau / \$75

Brush up on your grilling skills as 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 Kabobs with Herbed Horseradish Cream** served with **Grilled Potato Wedges**, and **Charred Radicchio with Bacon and Sweet Balsamic Glaze**. Dessert is a tropical treat, **Sizzling Grilled Pineapple with Rum Reduction Sauce**, served over vanilla ice cream. Summer is almost here! Complementary wine pairing.



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. All classes are hands-on!

Sunday, March 5th

A Little Saucy! With instructor Krissie Lee / \$45

Ages 5-13 / 1 - 3:30 pm

Chef Krissie knows that the secret to good cooking is often all about the sauce! Join her and her assistants as they show you how to make the best saucy favorites such as **Giant Pretzels with Cheese Sauce** and a delicious **Honey Mustard Sauce Dipping Sauce**, **Fresh Garden Salad with Homemade Ranch Dressing**, and **Strawberries with Chocolate Sauce**. It's all about the sauce!

Sunday, April 16th

Bountiful Breakfast with instructor Krissie Lee / \$40

Ages 5-8 / 9 - 11 am

Make your own breakfast? Of course, you can! Meet Krissie and her helpers in the BSC kitchen to whip up some delicious **Cinnamon-Sugar Baked Donuts** before you learn the secrets to make the perfect **Cheese and Veggie Omelet**. Fun and easy **Fruit Kabobs with Honey Yogurt Dipping Sauce** round out your perfect morning meal!

Breakfast of Champions with instructor Krissie Lee / \$45

Ages 9-13/ 1 - 3:30 pm

Make breakfast for your family? Of course, you can! When you meet Krissie and her assistants in the BSC kitchen, you'll be whipping up some delicious **Cinnamon-Sugar Baked Donuts** and **Kid-Approved Protein Waffles**, served with maple syrup before you learn the secrets to make the perfect **Cheese and Veggie Omelet**. Fun and colorful **Fruit Kabobs with Honey Yogurt Dipping Sauce** round out your perfect morning meal!

Sunday, May 7th

Fun Fiesta Food with instructor Krissie Lee / \$40

Ages 5-8 / 9 - 11 am

It may be a couple days past Cinco de Mayo but we're still in the mood for a fiesta! Have fun with Krissie and her helpers as you make your own **Homemade Tortilla Chips** to dip into **Homemade Guacamole**. Then party time continues as you create your own, personalized **Quesadilla** to eat with **Queso Dipping Sauce**. Let the party begin!

It's a Fiesta! With instructor Krissie Lee / \$45

Ages 9-13 / 1 - 3:30 pm

It's just a couple days past Cinco de Mayo but we're still in the mood for a fiesta! Have fun with Krissie and her assistants as you make your own **Homemade Tortilla Chips** to dip into **Homemade Guacamole**. Party time continues as you create your own, personalized **Quesadilla** to eat with **Queso Dipping Sauce**. For dessert we'll be making **Churros**, the perfect fiesta food!



In the Kitchen Events

With Cortney Kelley

FREE Monthly Event

10 - 11:30 am & 1:00 - 2:30 pm*

*Repeat of morning session

No registration or fee required

This spring, Cortney Kelley, who enjoys traveling the world and taking photographs, poring over cookbooks, cooking for friends and family, and whose love language is food, will be “in the kitchen” putting her own delectable, engaging spin on this free and informative monthly event. Join Cortney for new recipes, product sample tastes, and free coffee or tea, compliments of Bayview.

Thursday, March 2nd

A St. Paddy’s Celebration!

Cortney loves to find reasons to celebrate and St. Paddy’s Day is no exception! You’ll get to try her traditional **Beef Shepherd’s Pie** and a non-traditional but green, delicious, and crunchy **Celery, Date, Lemon, and Parmesan Salad**. In addition, you won’t want to miss her recipes for Oven-Roasted Veg and Blistered Scallion Dip to make at home for your own celebration!

Thursday, April 6th

Spring has Sprung!

Spring has finally sprung and ‘tis the season for asparagus and eggs! Cortney has all the best ideas for using the bounty of the season including **Drunken Eggs**, flavorful hard-cooked eggs marinated in a delectable soy mixture and creamy **Asparagus Soup with Crunchy Homemade Croutons**. Take home recipes for Avocado Deviled Eggs and Asparagus Quiche. Welcome spring!

Thursday, May 4th

Cinco de Mayo Inspiration

Yet another reason to celebrate, Cinco de Mayo may be more of an American party but it's still fun to find Mexican inspiration! You'll love Cortney's easy **Sheet Pan Paprika Roasted Chicken** and her flavorful **Spanish Rice**. Recipes to try at home include Roasted Lemon Guacamole and Prawn Tapas with Sweet Onion. Introduce something different to your celebration!