



WINTER

Winter Brochure
November–February 2023/2024

516 West 4th Ave Olympia
BayviewSchoolofCooking.com
360.754.1448



“Winter, a lingering season, is a time to gather golden moments, embark upon a sentimental journey, and enjoy every idle hour.

- John Boswell, American historian, and Yale University professor

I love to cook year-round, but my heart belongs to fall and winter food. The memories that go along with this food go deep—the smell of my mom’s roasts she made every Sunday, the dozens of chocolate chip cookies my sisters would bake, the packaging of Christmas cookies to give away, the pulling of taffy we’d make every year, and the list goes on. Talk about a sentimental journey!

I’m hoping that my kids have a similar collection of golden moments of food in their memories because I tried hard to make it so.

I always find that our schedule for the winter quarter comes together effortlessly. Every hearty soup or stew, comfort dish, creamy concoction, or rich dessert that our instructors come up with for their menus sound absolutely enticing and I rarely say, “can we change this or replace that?” There seems to be a universal consensus about what winter food should be and count me in as someone who’s on board with that!

Now’s the time to be inside cooking, making memories, and enjoying every idle hour. We have so many festive classes coming up that will cheer any cold or dreary winter day!

I hope to see you soon, upstairs in the BSC kitchen,

Leanne Willard

Bayview School of Cooking Director

DON'T MISS OUR BEER & WINE DINNER EVENTS!



Saturday, January 27th, 6:00-8:30 pm
Valkyrie West Coast Wines Dinner



For more info go to bayviewschoolofcooking.com and open “Winter Brochure”

Upcoming Events

All events are free storewide and subject to change due to unforeseen circumstances.

 **Saturday, November 18th | 11 am** *
Bayview Thriftway
Bowl To Win a FREE Turkey * 

 **Saturday, December 2nd | 5 pm - 6:30 pm**
Ralph's Thriftway
Tree Lighting 

 **Saturday, December 9th | 11 am - 2 pm**
Bayview Thriftway
Taste The Holiday Spirit 



BAYVIEW SCHOOL OF COOKING IS PROUDLY FEATURING VALKYRIE SELECTIONS



SCAN THE QR CODE TO VIEW ALL BSC CLASSES



STAY CONNECTED WITH BSC

FB/Instagram @bayviewschoolofcooking
BayviewSchoolofCooking.com



STAY CONNECTED WITH UPCOMING STORE EVENTS

FB @Olythriftway
Olythriftway.com

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.

December

SUN	MON	TUE	WED	THU	FRI	SAT		
						 A Treat for Santa Ages 5-8 9-11:00am \$40 Gifts for Santa Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla COMMUNITY EVENT Tree Lighting at Ralph's! 5 pm-6:30 pm 2		
3	Hands-On Christmas Cookies Chef Ali Eliason 6-8:30 pm \$85	4	5	Candy Making for Christmas Chef Toby Kim 6-8:30 pm \$75	6	FREE In The Kitchen: Cocktail Parties with Cortney Celebrating the Holidays with Charcuterie Boards! Pam Lakey 6-8:30 pm \$75 7	8	COMMUNITY EVENT Taste The Holiday Spirit at Bayview! 11 am-2 pm 9
10	A Holiday Dinner Menu Made Easy Chef Sara Harvey 6-8:30 pm \$75 11	12	13	14	15	16-31		

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 **Miriam Padilla**

Saturday, December 2nd
A Treat for Santa and His Reindeer
 Ages 5 to 8 | 9 am - 11 am | \$40

Gifts for Santa and His Reindeer
 Ages 9 to 13 | 1 pm - 3:30 pm | \$50

Saturday, January 6th
Snowy Day Lunch
 Ages 5 to 8 | 9 am - 11 am | \$40

A Winter's Day Lunch
 Ages 9 to 13 | 1 pm - 3:30 pm | \$50

Saturday, February 3rd
Eat Your Breakfast!
 Ages 5 to 8 | 9 am - 11 am | \$40

A Hearty Breakfast!
 Ages 9 to 13 | 1 pm - 3:30 pm | \$50

January

SUN	MON	TUE	WED	THU	FRI	SAT	
				FREE In The Kitchen: Snowy Day Comfort Food		Snowy Day Lunch Ages 5-8 9-11:00am \$40 A Winter's Day Lunch Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla	
7	The Whole Salmon Chef Sara Harvey 6-8:30 pm \$75	8	9	10	11	12	13
14	15	Cast Iron Skillet Perfection Rich Rau 6-8:30 pm \$75 16	Turkish Delights Mitra Mohandessi 6-8:30 pm \$75 17	18	19	20	
21	French Classics Chef Elise Landry 6-8:30 pm \$75 22	Hands-On Sushi Chef Toby Kim 6-8:30 pm \$85 23	Quick and Healthy Weeknight Meals Chef Krissie Lee 6-8:30 pm \$75 24	25	26	Valkyrie West Coast Wines Dinner Mordechai Kotler 6-8:30 pm \$99 27	
28	29	Vietnamese Comfort Food Terry Vanderpham 6-8:30 pm \$75 30	Southeast Asian Curries Pranee Khruasanit Halvorsen 6-8:30 pm \$75 31	*All classes are demonstration style unless noted in the class title online.			

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 winter, 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, December 7th
Cocktail Parties with Cortney

Thursday, January 4th
Snowy Day Comfort Food

Thursday, February 1st
Warmed Hearts Dinner Menu

February

SUN	MON	TUE	WED	THU	FRI	SAT
				FREE In The Kitchen: Warmed Hearts Dinner Menu Thai Vegetarian Favorites Pranee Halvorsen 6-8:30 pm \$75 1		Eat Your Breakfast! Ages 5-8 9-11:00am \$40 A Hearty Breakfast! Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla
4	Oyster Boys Chef Sam Dinmore 6-8:30 pm \$75	Bagels and Biscotti with Nancy Nancy Leson 6-8:30 pm \$75 6	7	8	9	10
11	12	13	14	How to Pair Wine with Food Reggie Daigneault 6-8:30 pm \$75 15	16	17
18	19	Cocktails at 6! Cortney Kelley 6-8:30 pm \$75 20	21	A Passage Through India Mitra Mohandessi 6-8:30 pm \$75 22	23	24
25	26	Winter Salads Lee Ann Ufford 6-8:30 pm \$75 27	Pizza Party! Chef Toby Kim 6-8:30 pm \$75 28	29	Saturday, March 2 Ghostfish Brewing Company Dinner Jim Hudson, Market Sales Representative, Ghostfish Brewing Company 6-8:30 pm \$99	



FOR COMPLETE CLASS DESCRIPTIONS VISIT
BayviewSchoolofCooking.com

Bayview School of Cooking – Winter Brochure

BSC ICON KEY	
	Hands-On Class
	Guest Chef or Author
	BSC Field Trip

Tuesday, November 28th, 6:00-8:30 PM



Holiday Appetizers

Chef Toby Kim / \$75

In this fun class, Chef Toby will demonstrate how to make some of his best-loved holiday appetizers from over the years. You'll adore the warm and cheesy **Parmesan Rounds** and his classic **Cream Cheese Shrimp Dip** served with crackers and cucumber spears. Try his flavorful **Salmon Rillettes** served with crostini, his spectacular **Onion and Sage Tarts with Blue Cheese and Walnuts**, and his own favorite, rich **New Orleans BBQ Shrimp**. Let the season's parties begin! Some hands-on opportunities. Complementary wine pairing.

Thursday, November 30th, 6:00-8:30 PM





Add Sparkle to Your Holidays! A Hands-On Painting Class

Becky Eliason, Ralph's & Bayview Floral Manager and Local Artist, and Cristina Stormans / \$85

Ralph's and Bayview Thriftway floral designer and artist in numerous mediums, Becky, will lead guests in a step-by-step acrylic paint experience. The "Sparkling Snowflake" canvas created will be perfect for your December display! Cristina will share four recipes that promise to shine on your holiday buffets, including **Winter Crudités with Jalapeño Dip**, **Chopped Salad with Feta, Dill, and Shallot Vinaigrette**, **Mallorcan Tumbet**, an eggplant and potato vegetable bake, and **Roast Chicken with Lemon Caper Sauce**. You won't want to miss this special holiday event! Complementary wine pairings.

Tree Lighting at Ralph's Thriftway
Saturday, December 2nd, 5:00 PM to 6:30 PM
Free Storewide Community Event


- Bring your phone and snap a picture with Santa
- Decorating activity in our bakery department
- Face Painting
- Carolers from Gospel Outreach of Olympia
- Tree Lighting Ceremony
- Earn 35% back in your rewards wallet on all Holiday Décor
- Enjoy holiday food & beverage sampling throughout the store and much more
- Join us before the tree lighting to make your very own wreath. Sign up at Olythriftway.com

Monday, December 4th, 6:00-8:30 PM  

Hands-On Christmas Cookies

Chef Ali Eliason / \$85

New to BSC, Ali has worked as a pastry chef on the east coast, including at a beloved bake shop in her hometown of Swansboro, North Carolina, but has been an enthusiastic baker since she was old enough to use a mixer! Join the festivities as she gives step-by-step instruction as you make three kinds of cookies that are perfect for gift giving or for enjoying yourself this holiday season! Indulge with her buttery **Cranberry-Orange Shortbread Cookies**, chocolatey, easy **No-Bake Vodka Balls**, with or without nuts, and oh-so-delicious **Gingerbread Oatmeal Cream Pies**. You'll taste them in class and get to take some home. Let's get the festive season started! Complementary prosecco pairing.

Wednesday, December 6th, 6:00-8:30 PM 

Candy Making for Christmas

Chef Toby Kim / \$75

Join Toby for an evening of learning the secrets to making candy in your own kitchen! You'll learn about the sneaky ingredient that makes nutty **Chocolate-Almond Buttercrunch Toffee** so special, how to conquer your candy-making fears with **Salted Vanilla Caramels**, and why you'll never go back to ordinary fudge again with **No-Fail Creamy Chocolate Fudge**! While this is a demonstration class, there will be hands-on opportunities available. The season is off to a sweet start! Complementary prosecco pairing.

Thursday, December 7th, 6:00-8:30 PM

Celebrating the Holidays with Charcuterie Boards!

Pam Lakey / \$75

The charcuterie board trend is going strong and for good reason—they're beautiful, easy, and oh-so-delicious! Join Pam, as she shows you how to assemble boards for all those holiday celebrations and explore products that will elevate your creations. Sit back and nosh on Leanne's fun recipes that you can add into the variety including her vibrant **Cranberry Preserves**, an impressive **Bejeweled Brie with Dried Fruit and Nuts**, **House Made Fruit and Nut Crackers** that you'll want to make again and again, and decadent **Gingerbread Cheesecake Dip**, perfect for your dessert board! Complementary wine pairing.

Taste The Holiday Spirit at Bayview Thriftway Saturday, December 9th, 11:00 AM to 2:00 PM Free Storewide Community Event

- Specialty food and drink samples throughout the store
- Mini Cooking Demonstrations in the BSC Kitchen
- Recipes for quick, easy, and delicious appetizers, salads, side dishes, and desserts
- Latest in kitchen tools, gadgets, and accessories. Earn 20% off back in your rewards wallet on all Housewares and gift items during event hours
- Gift ideas for the food & wine lovers and cooks in your life. Enjoy 20% off wine during event hours (does not include ad wine or quantity discount)
- Caroling throughout the store with Olympia High School Chamber Choir


Monday, December 11th, 6:00-8:30 PM



A Holiday Dinner Menu Made Easy

Chef Sara Harvey, The Alderbrook Resort / \$75

By popular demand, BSC welcomes back Chef Sara from The Alderbrook Resort, this time to share an easy but elegant dinner for friends and family. Her doable menu includes fresh **Seasonal Greens with Pomegranate**, **Candied Pistachios**, and **Burnt Citrus Vinaigrette**, savory **Roasted Squash, Spinach**, and **Prawn Linguini**, a perfectly cooked **New York Steak with Red Wine and Mushroom Sauce** served with **Garlic-Lemon Roasted Broccoli**, and for dessert, a luscious **Apple Pie Cake with Cinnamon Whipped Cream**. Let Chef Sara show you the easier way to celebrate the holidays! Complementary wine pairing.

Monday, January 8th, 6:00-8:30 PM 

The Whole Salmon

Chef Sara Harvey, The Alderbrook Resort / \$75

Chef Sara visits BSC again, this time to explore ways to use an entire salmon, without wasting any of our delectable native fish. Her menu begins with the freshest **Salmon Tartare**, then on to a snappy **Pickled Salmon Salad**, and a perfectly cooked **Seared Salmon with Pasta** for the main attraction. She'll also discuss curing salmon to make gravlax with the fish trimmings and the science behind many aspects of cooking fish. End the evening with Sara's seasonal **Pear Crisp with Whiskey Sabayon Sauce!**
Complementary wine pairing.

Thursday, January 11th, 6:00-8:30 PM

Hands-On Chicken Pot Pies

Beth Storey / \$85

Chicken Pot Pie - it's a hearty, thick concoction of creamed chicken and vegetables baked beneath a tender, flaky crust and served piping hot for a cozy dinner. Pastry expert Beth's step-by-step instructions guide students through the entire process in this made-from-scratch hands-on class. From assembly to baking, students walk away with both confidence and the next day's dinner!
Complementary wine pairing.

Tuesday, January 16th, 6:00-8:30 PM

Cast Iron Skillet Perfection

Rich Rau / \$75

Favorite instructor Rich knows you can cook up just about anything in a cast iron skillet! Join him as he answers all your questions about this incredibly versatile pan and demonstrates how to make a melty **Onion Dip with Gruyere Cheese**, served with crusty bread, Buttery **Hasselback Sweet Potatoes with Herbs and Breadcrumbs**, savory **Pork Loin Chops with Roasted Maple-Bacon-Radishes**, and **Skillet Cherry-Bourbon-Rosemary Pandowdy**, a dessert you'll want to make again and again!
Complementary wine pairing.


Wednesday, January 17th, 6:00-8:30 PM

Turkish Delights

Mitra Mohandessi / \$75

Turkish cuisine is a fusion of Central Asian, Middle Eastern, and Balkan cuisines, refined to reflect the culture and climate of different regions of the country. Turkey is a portal between East and West and embraces cultural richness and diversity through cuisine as well as other forms of art. Join Mitra as she makes some favorite Turkish foods with the produce of the winter season, such as **Pide**, homemade flat


bread baked with sauteed vegetables and topped with eggs, **Kuru Börülce Salataı**, a delicious salad of black-eyed peas with fresh herbs, peppers and pomegranate, **Alinazik Kebabi**, broiled meat kabobs on a bed of eggplant and yogurt spread and drizzled with savory tomato and pepper dressing, and **Kabak Tatlısı**, a dessert of pumpkin braised in its sweetened juices and served with pistachios and cream. Complementary wine pairing.

Monday, January 22nd, 6:00-8:30 PM 

French Classics

Chef Elise Landry, co-owner and chef of Chicory Restaurant in Downtown Olympia / \$75


Chef Elise worked in kitchens professionally for 12 years before opening Chicory in 2020. Her inspiration often gravitates toward French cuisine and in this class, she presents a menu of classics. Start with a **Winter Greens Salad with Anchovy Vinaigrette**, and then she'll demonstrate how to make a perfectly stunning **Beef Bourguignon** accompanied by golden **Duchesse Potatoes**. For dessert, her **Earl Grey Crème Brulée** surely doesn't disappoint! Complementary wine pairing.

Tuesday, January 23rd, 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.

Wednesday, January 24th, 6:00-8:30 PM 

Quick and Healthy Weeknight Meals

Chef Krissie Lee / \$75

Chef Krissie knows how to get a delicious, healthy dinner on the table fast on a busy weeknight evening. There's no need to sacrifice wonderful flavor or nutrition when she demonstrates how to put together her **Creamy Butternut Squash Alfredo Pasta with Roasted Broccoli**. See how easy it is to make Krissie's **Chicken Enchiladas with Simple House-Made Enchilada Sauce** and her **Coconut Curry Bowls with Thai Turkey Meatballs**! Add a little spice and variety to your weeknight repertoire! Complementary wine pairing.

Saturday, January 27th, 6:00-8:30 PM

Valkyrie West Coast Wines Dinner

Mordechai Kotler, Pacific Northwest winemaker, based in Dundee, OR
Beth Storey and Leanne Willard, your chefs for the evening / \$99 per person

Valkyrie Selections was founded in 2011 by Baron Ziegler and Steve Graf. They have a domestic portfolio that consists of 6 wine brands from Washington, Oregon and California and imports of approximately 300 wines from Spain, France, Australia, New Zealand, and England. Most of the wineries they work with practice sustainable farming, and many are certified organic. Join winemaker Mordechai, and Beth and Leanne, for an evening of west coast wines perfectly paired with great food and interesting facts!

Menu:

- **Mini Cheese Ball Bites**—*Le Coeur de la Reine Cremant de Loire NV*
- **Roasted Lemon Risotto with Mascarpone**—*Pavette Chardonnay 2022*
- **Warm Kale, Caramelized Mushroom, and Comte Salad**—*Violet Hill Pinot Noir Rogue Valley 2022*
- **Ina Garten's Creamy Tomato Bisque with Parmesan Crisps**—*Requiem Red Blend 2020*
- **Classic Steak Diane with Crème Fraiche Potatoes**—*Pavette Cabernet Sauvignon 2021*
- **Sunken Chocolate Cake with Brandied Cherries**—*Pavette Zinfandel 2021*

Tuesday, January 30th, 6:00-8:30 PM

Vietnamese Comfort Food

Terry Vanderpham / \$75

Join Terry as she makes some of her favorite traditional Vietnamese dishes that are perfect for winter! **Cà Ri Gà**, Vietnamese chicken curry, milder than many other curries but still aromatic and delicious, is the ultimate comfort food. **Hoành Thánh**, pork and shrimp wonton soup, reminds Terry of her mom teaching her to make wontons, sitting around the kitchen table and chatting as they filled the little dumplings together. She's passed on this tradition to her kids, and now you'll learn how to make this family favorite. Lastly, she'll demonstrate how to make **Thịt Kho Trứng**, braised pork belly and eggs, one of the most common traditional Vietnamese foods eaten for Tết (Vietnamese Lunar New Year). Learn about the lunar new year and taste this flavorful dish! While this is a demonstration class, there will be opportunities for some hands-on learning. Complementary wine pairing.

Wednesday, January 31st, 6:00-8:30 PM

Southeast Asian Curries

Pranee Khruasanit Halvorsen / \$75


Join Pranee as she unravels the secrets of fresh Asian herbs and spices as you delve into the art of crafting **red, yellow, and green curry pastes** from scratch. Pranee's expertise extends beyond Thai cuisine, and she'll explore the amazing vibrancy of Southeast Asian flavors with Cambodian **Amok**, a Khmer fish curry with spinach and Thai basil, Malaysian **Kari Ayam**, a yellow chicken curry with potato and onion, and Thai **Kao Phad Gaeng Keow Wan**, a green curry fried rice with prawns and Thai basil. Complementary wine pairing.

Thursday, February 1st, 6:00-8:30 PM

Thai Vegetarian Favorites

Pranee Khruasanit Halvorsen / \$75

Let Pranee, who grew up in Thailand, teach you the secrets to authentic Thai cooking as she demonstrates how easy it is to make minimal fuss, flavorful vegetarian dishes such as **Kha Jay**, a vegetable coconut soup with galangal and lemongrass, **Phad Thai**, stir-fry Thai noodles with tofu, vegetables and her famous Phad Thai sauce, and **Portobello Phanang Curry** with **Homemade Phanang Curry Paste**. **Namtao Bud Chee**, Kabocha pumpkin in coconut milk, is the sweet finale to the evening! Complementary wine pairing.

Monday, February 5th, 6:00-8:30 PM 

Oyster Boys

Chef Sam Dinmore, co-founder of Oyster Boys / \$75

Chef Sam is the co-founder of Oyster Boys and shares his delicious creations at their pop-ups and catering events around the South Puget Sound. He pulls from his experience working at the innovative Itsumono restaurant, in Seattle's International District and loves showcasing the bounty of the area in fun and creative ways. Join him for a fun evening as he demonstrates how to make **Oysters on the Half Shell with Mignonette**, **Homemade Focaccia** (with some hands-on opportunities), and a fragrant **Vegan Coconut Curry** with **Pickled Red Cabbage** served over tender **Kabocha Squash Croquettes**. Sam's easy but elegant dessert is a **Dark Chocolate-Coconut Tart with Buckwheat-Oat Crust**. Complementary wine pairing.

Tuesday, February 6th, 6:00-8:30 PM

Bagels and Biscotti with Nancy

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

There is absolutely no reason to buy average bagels or expensive biscotti when you can make both at home with very little muss and fuss. Nancy will demonstrate how to make, boil, and bake a dozen **Bagels**, with variations for preparing a batch from start-to-finish in just over an hour, as well as techniques regarding overnight fermentation to better develop flavor and texture. She'll also show you how to make three dozen **Anise and Almond Biscotti**, demonstrating the dough-making and technique for double baking that gives these Italian cookies their classic crunch. While this is a demonstration class, there will be opportunities for hands-on learning. Complementary wine pairing.

Thursday, February 15th, 6:00-8:30 PM

How to Pair Wine with Food

Reggie Daigneault, French Wine Scholar, Court of Masters Sommelier, Wine and Spirit Education Trust Diploma, and Bordeaux Wine Tutor and Leanne Willard, BSC Director / \$75

Reggie makes the world of wine accessible and in this in-depth class, she'll teach you how to pair wine with food as well as pair food with wine. We will explore different proteins while learning the components of wine pair well with a variety of sauces. You'll get to enjoy Leanne's recipes for **Thick-Cut Potato Chips with Smoked Salmon, Shallot, and Lemon, Pork Tenderloin with four sauces: Gremolata, Sherried Mushroom Sauce, Mango Chutney and a Soy-Pomegranate Glaze, Cranberry Pot Roast**, and tangy **Lemon Bars**, along with items from Bayview's shelves, all used to demonstrate Reggie's talking points. You'll gain knowledge that is practical, fun, and informative for your future meals with wine! Complementary wine pairings

Tuesday, February 20th, 6:00-8:30 PM

Cocktails at 6!

Cortney Kelley, In the Kitchen Instructor / \$75

Join Cortney for a lively evening of small bites and cocktail ideas as she shares her recipes for fun nibbles including **Citrus and Herb Olives**, tangy **Oysters with Pomegranate Mignonette**, warm **Roasted Spiced Nut Medley, Tonnato Endive "Cups,"** and flavorful **Marinated Steak Bites**. Taste her **Blushing Rose** cocktail made with gin, rose simple syrup, bitters, lemon juice, and sparkling wine and get inspiration for other cocktail combinations! Complementary cocktail pairing.

Thursday, February 22nd, 6:00-8:30 PM

A Passage Through India

Mitra Mohandessi / \$75

Join Mitra as you explore the variety of spices and herbs used in Indian foods and how they're incorporated in different dishes. Start your journey with a perfectly prepared cup of **Masala Chai**, Assam tea brewed in milk and spices. Continue on to learn to make favorite foods from all over the country including **Pineapple Raita**, a sweet and tart yogurt with mild spices, a Punjabi favorite and a perfect accompaniment with any type of spicy curry such as **Vankaya Gasagasala Kura**, an exotic dish of pan-roasted eggplant curry in a poppy seed and tamarind sauce from the Andhra Coastal Region. Or try it with **Rogan Josh**, the signature Kashmiri dish of succulent lamb in red curry sauce served with **Rose-Scented Polov**, saffron basmati rice blended and cooked with cardamom, rose powder and pistachios. Complete the evening with **Naan Khatai**, delicious and simple cookies made fragrant with cardamom and ghee. Complementary wine pairing.

Tuesday, February 27th, 6:00-8:30 PM

Winter Salads

Lee Ann Ufford / \$75

February feels like months since your last ripe tomato, and many more months until the garden veggies peek out. Lee Ann is here to give you some ideas of how your salad bowl can be a seasonal delight. Try her refreshing **Cranberry-Walnut Slaw**, and a **Kale Salad with Prosciutto and Figs**, the perfect prelude for a dinner with friends. Her PNW salad with Italian overtones is an **Apple, Walnut and Provolone Salad**, and speaking of Italy, enjoy her classic pizzeria salad, **Antipasti Salad with Bocconcini**, a meal in itself! A perfect weeknight accompaniment is her **Fennel, Red Pepper, and Mushroom Salad**, so pretty on the plate. You may almost be sorry to see winter come to an end! Complementary wine pairing.

Wednesday, February 28th, 6:00-8:30 PM



Pizza Party!

Chef Toby Kim / \$75

Chef Toby loves pizza and knows the best way to make it at home! Join him as he shows you how to make **Sicilian-Style Pizza Dough** that is shaped into a basic square pan, topped with **Homemade New York Style Pizza Sauce** and all the toppings you love. To contribute to the party, he'll also share his recipes for **Extra-Crispy Bar-Style Tortilla Pizza** and a zesty **Pesto Pasta Salad with Artichoke Hearts and Peas**. This is a demonstration class but there'll be plenty of opportunities for hands-on learning. Complementary wine pairing.

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

Ghostfish Brewing Company Dinner

Jim Hudson, Market Sales Representative, Ghostfish Brewing Company
Beth Storey and Leanne Willard / \$99

Ghostfish Brewing Company is located in Seattle's Sodo district with a wonderful taproom and restaurant on site. Multiple award winners, their vision is to be the leading supplier of dedicated gluten-free beer in North America! Join us for an exciting evening as Jim, market sales representative, tells you all about Ghostfish Brewing and Beth and Leanne deliver a 5-course, all gluten-free menu.

Menu:

- **Scallop Tosada Bites with Mango Salsa** — *Meteor Shower Pale Lage*
- **Caldo De Queso Con Papas (Cheese and Potato Soup)** — *Shrouded Summit Belgian White Ale*
- **Shrimp Ceviche and Avocado Salad with Citrus Vinaigrette** — *It Came from the Haze IPA*
- **Turkey Mole Enchildas with Mexican Rice** — *Watchstander Stout*
- **Grapefruit Crème Brulee with Citrus Curd** — *Grapefruit IPA*

Note: This menu is all gluten free and can also be made vegetarian upon request.



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.

We are thrilled to introduce our new BSC Children's Cooking Program instructor, Miriam Padilla!

Miriam's earliest memories are of learning from her grandmother in the kitchen. She attended Evergreen State College and SPSCC's Culinary Arts Program. In addition to being a mom, she currently also works part-time as Garde Manger Chef at Gardner's Restaurant in downtown Olympia. She is bilingual in English and Spanish. Her own words say it all, "The lessons that I have learned as a professional chef accompanied with my grandmother's voice, have truly inspired a love for food, tradition, culture, and diversity." Welcome, Miriam!

Saturday, December 2nd

Join Miriam and her helpers in the BSC kitchen to learn how to make goodies for Santa and his reindeer, or for your own family! You'll be mixing, stirring, measuring, baking, and much more!

A Treat for Santa and His Reindeer

Ages 5-8 / 9:00 – 11:00 am / \$40

Menu:

- **Vanilla Sugar Cookies**
- **Homemade Hot Cocoa**
- **Reindeer's Seasonal Fruit Medley**

Gifts for Santa and His Reindeer

Ages 9-13 / 1:00 - 3:30 pm / \$50

Menu:

- **Vanilla Sugar Cookies**
- **Homemade Hot Cocoa**
- **Reindeer's Seasonal Fruit Medley**
- **Cinnamon Rolls**

Saturday, January 6th

Join Miriam and her helpers in the BSC kitchen as you create a delicious hot lunch for a cold, wintery day! You'll be mixing, measuring, juicing, cooking, and much more!

Snowy Day Lunch

Ages 5-8 / 9:00 – 11:00 am / \$40

Menu:

- **Easy-Peasy Tomato Soup**
- **Toasted Triple Cheese Sandwich**
- **Homemade Cranberry Apple Cider**

A Winter's Day Lunch

Ages 9-13 / 1:00 - 3:30 pm / \$50

Menu:

- **Easy-Peasy Tomato Soup**
- **Toasted Triple Cheese Sandwich**
- **Candied pecan Winter Salad**
- **Homemade Cranberry-Apple Cider**

Saturday, February 3rd

Join Miriam and her helpers in the BSC kitchen where you'll be making a scrumptious breakfast that anyone would love to eat! You'll be blending, cutting, stirring, chopping, and much more!

Eat Your Breakfast

Ages 5-8 / 9:00 – 11:00 am / \$40

Menu:

- **Healthy Love Potion Smoothies**
- **Chocolate-Covered Strawberries**
- **Peanut Butter and Banana Oat Bowls**

A Hearty Breakfast

Ages 9-13 / 1:00 - 3:30 pm / \$50

Menu:

- **American Omelets**
- **Healthy Love Potion Smoothies**
- **Chocolate-Covered Strawberries**
- **Peanut Butter and Banana Oat Bowls**



In the Kitchen Events

With Cortney Kelley

FREE Monthly Event

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

*Repeat of morning session
No registration or fee required

This winter, 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, December 7th

Cocktail Parties with Cortney

Who would miss an opportunity to party with Cortney? She knows all the best fun food to serve including a **Kimchi Cheese Dip** she'll demonstrate in class, along with a fresh and sprightly **Pomegranate Spoon Salad**. To try later at your own cocktail party are recipes for Homemade Parmesan Potato Chips and Nuts to Drink With. No actual cocktails will be consumed in class!

Thursday, January 4th

Snowy Day Comfort Food

Cortney knows that when it snows (or rains in the PNW) in the winter, all you really want to do is stay at home with some good comfort food. Join her in class and she'll demonstrate how to make her **Garlic Miso Rolls** and **Melting Baked Onions with Parmesan Cheese and Cream**. You'll also take home recipes for Sesame and Thyme Honey Bars and Roasted Kabocha Soup.

Thursday, February 1st

Warmed Hearts Dinner Menu

As most of us know, a delicious meal is the way to anyone's heart and Cortney has just the menu to break out on Valentine's Day or any other day you want to treat someone special! Her menu includes an appetizer of Cheese Straws and an entrée of Chicken with Wild Mushrooms, Butternut Squash, Rice, and Sage Butter, both recipes you'll get to take home with you, but in class, she'll be demonstrating how to make a creamy **Fennel-Gorgonzola Gratin** and a delectable dessert of **Roasted Dates with Bittersweet Chocolate and Orange**.