



SPRING

Spring Brochure
March-May 2024

516 West 4th Ave Olympia
BayviewSchoolofCooking.com
360.754.1448



"There is no greater pleasure than serving food to the people you love and seeing the delight on their faces when they taste something made just for them."

- Andrea Pons, Mamacita: Recipes Celebrating Life as a Mexican Immigrant in America

This quote from Andrea Pons, a Seattle-based cookbook author who is teaching a class at BSC this spring, really resonated with me. Everyone has different reasons why they fell in love with cooking. My reason is because I fell in love with having friends and family over for dinner, giving them an experience, making them feel special. Early in my marriage, at the now young-seeming age of 23, I wanted to have someone over every other weekend.

There were a couple of reasons why this wouldn't seem like a sane idea, like the fact that our place was really tiny, with an even tinier kitchen, and we didn't have much money, but that didn't stop us. Almost every other weekend we'd have someone over and I'd break that cardinal rule, "never make anything new when you have guests over" every single time. Menu making was my delight and to repeat any dishes seemed like a lessening of the adventure. Armed with a few cookbooks and a beloved subscription to Food and Wine Magazine, I felt invincible. I loved the idea of creating a theme, creating an ambience and again, making friends and family feel special through food.

Here at BSC, we know that cooking can mean sustenance or entertainment, it can be a hobby or can be your love language. In any case, you are here, finding out what we have to offer. We aim to not only teach you but to inspire you. My hope would be that our classes inspire you to cook more with others and for others, to cook for yourself, to stay curious and be bold! Check out all the hands-on opportunities we're offering this quarter and all the classes that showcase cuisine from other countries. I think you'll find something that piques your interest!

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

Leanne Willard

Bayview School of Cooking Director

For complete class descriptions go to
bayviewsofcooking.com and open
"Spring 24 Schedule and Class Descriptions"

DON'T MISS OUR BEER & WINE DINNER EVENTS!

Saturday, March 2nd, 6:00-8:30 pm
Ghostfish Brewing Company Dinner

Saturday, May 11th, 6:00-8:30 pm
Kind Stranger Spring Wine Dinner

Kind Stranger
WINES

BAYVIEW SCHOOL OF COOKING IS PROUDLY
FEATURING KIND STRANGER 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 Bayviewsofcooking.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
						Ghostfish Brewing Company Dinner Jim Hudson 6-8:30 pm \$99
		Leanne's Favorite Sheet Pan Meals Leanne Willard 6-8:30 pm \$75		FREE In The Kitchen: Celebrating Spring A Happy St. Patrick's Day! Lee Ann Ufford 6-8:30 pm \$75		Easy Nibbles for an Easter Brunch Ages 5-8 9-11:00am \$40 Easy Easter Brunch Appetizers Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla
3	4	5	6	7	8	9
10	11	Hands-On Rough Puff Pastry Chef Zola Gregory 6-8:30 pm \$85	Hands-On Pasta Making Chef Jordan Hand 6-8:30 pm \$85	14	15	16
17	18	Homestyle Chinese Chef Toby Kim 6-8:30 pm \$75	20	Hands-On Macarons Chef Ali Eliason 6-8:30 pm \$85	21	22
24	25	26	27	Spanish Tapas Chef Natalia Walsworth 6-8:30 pm \$75	28	29
						30-31



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, March 9th
Easy Nibbles for an Easter Brunch
Ages 5 to 8 | 9 am - 11 am | \$40

Easy Easter Brunch Appetizers
Ages 9 to 13 | 1 pm - 3:30 pm | \$50

Saturday, April 6th
The Bloomin' Flowers of Spring
Ages 5 to 8 | 9 am - 11 am | \$40

Spring Flowers
Ages 9 to 13 | 1 pm - 3:30 pm | \$50

Saturday, May 4th
Fiesta Time!
Ages 5 to 8 | 9 am - 11 am | \$40

It's a Fiesta!
Ages 9 to 13 | 1 pm - 3:30 pm | \$50

April

SUN	MON	TUE	WED	THU	FRI	SAT
			An Evening in the South of France Christa Demment Gonzalez 6-8:30 pm \$75	FREE In The Kitchen: Green Pea Deliciousness		The Bloomin' Flowers of Spring Ages 5-8 9-11:00am \$40 Spring Flowers Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla
	1	2	3	4	5	6
7	8	9	A Taste of Ethiopia Mitra Mohandessi 6-8:30 pm \$75	11	12	13
14	15	16	17	18	19	20
	A Vegetarian Delight Chef Elise Landry 6-8:30 pm \$75	22	5-Ingredient Thai Cooking Pranee Halvorsen 6-8:30 pm \$75	Thai Made Easy Pranee Halvorsen 6-8:30 pm \$75	26	27
21	22	23	24	25	26	27
28	Hands-On Chicken and Porcini Lasagna Lee Ann Ufford 6-8:30 pm \$85	World in a Skillet Chef Toby Kim 6-8:30 pm \$75	29	30	*All classes are demonstration style unless noted in the class title as "Hands-On".	

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 7th
Celebrating Spring

Thursday, April 4th
Green Pea Deliciousness

Thursday, May 2nd
A Mother's Day Brunch Menu
with special guest instructor,
Paula Leichty

May

SUN	MON	TUE	WED	THU	FRI	SAT
				FREE In The Kitchen: A Mother's Day Brunch Menu Special guest Paula Leichty		Fiesta Time! Ages 5-8 9-11:00am \$40 It's a Fiesta! Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla
			1	2	3	4
5	6	7	8	The Food of Persia Mitra Mohandessi 6-8:30 pm \$75	10	Kind Stranger Spring Wine Dinner Andrew Latta 6-8:30 pm \$99
12	13	Hands-On Pretzels Chef Zola Gregory 6-8:30 pm \$85	14	Hands-On Vietnamese Spring Rolls Terry Vanderpham 6-8:30 pm \$85	17	18
19	Hands-On Shortbread Cookies Debbie Tuggle 6-8:30 pm \$85	20	Hands-On Sushi Chef Toby Kim 6-8:30 pm \$85	22	24	25
26	Brush Up Your Grilling Skills! Rich Rau 6-8:30 pm \$75	27	Pastas for a PNW Summer Chef Krissie Lee 6-8:30 pm \$75	29	31	



FOR COMPLETE CLASS DESCRIPTIONS VISIT
BayviewSchoolofCooking.com

Bayview School of Cooking – Spring Brochure



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, your chefs for the evening / \$99

Ghostfish Brewing Company, located in Seattle's Sodo district, has 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.

Meteor Shower Pale Lager — **Scallop Tosada Bites with Mango Salsa**

Shrouded Summit Belgian White Ale — **Caldo de Queso Con Papas (Cheese and Potato Soup)**

It Came from the Haze IPA — **Shrimp Ceviche and Avocado Salad with Citrus Vinaigrette**

Watchstander Stout — **Turkey Mole Enchildas with Mexican Rice**

Grapefruit IPA — **Grapefruit Crème Brulee with Citrus Curd**

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

Tuesday, March 5th, 6:00-8:30 pm

Leanne's Favorite Sheet Pan Meals

Leanne Willard, BSC Director / \$75

Leanne's favorite sheet pan meals are in constant rotation throughout the year at her house. Come learn how to make these fabulous dinners that take a minimal amount of prep time, dirty few dishes, and are so, so good! You'll try her **Sheet Pan Gnocchi with Tomatoes, Arugula**



and Fresh Mozzarella Balls, brimming with roasted garlic, lemon, and basil flavor, **Sheet Pan Vegetable Chow Mein with Tofu** that utilizes a clever method of achieving soft and crispy noodles at the same time, **Sticky Apricot Sheet Pan Chicken with Broccoli**, a fun riff on Chinese orange chicken but even better, and a zesty, perfectly cooked **Sheet Pan Dijon Salmon with Sweet Potatoes and Asparagus**. If you want to change up your weekday dinner game, this class is for you! Complementary wine pairing.

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

A Happy St. Patrick's Day!

Lee Ann Ufford / \$75

Join Lee Ann as she demonstrates how easy it is to brine your own corned beef! The Irish celebration will begin with a sampling of cheeses from Ireland. Then you'll learn how to make her perfect **Irish Soda Bread**, enjoyed with Irish butter. Taste the **Home-Brined and Roasted Corned Beef** along with **Cabbage, Potatoes, Carrots**, and other root vegetables. You'll love her hints on how to make perfect veggies! For dessert, Lee Ann will serve her famous **Irish Chocolate Cream Cake**. You'll be ready to prepare this for friends and family on St. Paddy's Day! Complementary wine or beer pairing.



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

Hands-On Rough Puff Pastry

Chef Zola Gregory, Seattle-based cooking instructor / \$85

New to BSC, Zola's cooking classes emphasize getting comfortable in the kitchen through technique, some food science, and, most importantly, a sense of humor! Join her for an instructional evening of learning to make **All-Butter Rough Puff Pastry**, which is similar to store-bought puff pastry except much, much better! She'll then take you through the steps to make savory **Spinach-Feta Turnovers** and **Blueberry-Lemon Tartlets**, both of which will be enjoyed in class. Complementary wine pairing.


Note: This class is vegetarian.

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

Hands-On Pasta Making

Chef Jordan Hand, Seattle-based cooking instructor and caterer / \$85



Learn how to make pasta from scratch! You'll get your hands right into the dough, learn to make fresh pasta, and shape two types of filled pasta. Chef Jordan lends plenty of pasta-making techniques and tips in this fun workshop. New to BSC, Jordan is a French-trained chef, inspired by his family's Creole roots, his great-grandma's legacy as a restaurant owner, and the life experiences he's gained from traveling. In class, he'll teach you the differences between ravioli dough and extruded pasta dough. Then you'll begin by making **Ravioli Dough** and letting it rest. While it's resting, you'll make **Agnolotti del Plin**, a stuffed pasta from the Piedmont region of Italy, filled with roasted meat and spinach. Once your dough has rested, you'll make the final shape, the **Cappelletti**, a ring-shaped stuffed pasta filled with squash, ricotta and sage. He'll then demonstrate how to cook each shape with a butter-based sauce. Complementary wine pairing.

Tuesday, March 19th, 6:00-8:30 pm 

Homestyle Chinese

Chef Toby Kim / \$75

Join Chef Toby as he teaches you how to prepare authentic homestyle Chinese dishes at home. His exciting new menu begins with **Tomato Egg Drop Soup**, a warm start to any meal. Learn to make **Hong Shao Rou**, Shanghai-style braised pork belly, easy to prepare **Cantonese Steamed Fish Fillet with Scallions, Cilantro and Ginger**, a vibrantly flavored **Stir-Fried Chicken with Mushrooms and Oyster Sauce**, and **Braised Chinese Mushrooms with Bok Choy**, an umami delight! Don't miss this chance to learn to cook authentic Chinese food in your own kitchen! Complementary wine pairing.

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


Hands-On Macarons

Chef Ali Eliason / \$85

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 whites, flavorings, sugar, and ground almonds. Why not let pastry chef Ali give you step-by-step instructions so you can confidently color and flavor them any way you like? 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! During class you'll be creating citrusy **Orangesicle Macarons** and **Almond Joy Macarons** with almond buttercream, a

chocolate ganache center, and rolled in coconut, but she'll give you many other ideas for inventing your own combinations. Take home the cookies you don't eat in class!
Complementary prosecco pairing.

Note: This class is gluten free and vegetarian.

Thursday, March 28th, 6:00-8:30 pm 

Spanish Tapas

Chef Natalia Walsworth, private chef and Seattle-based cooking instructor / \$75

Tapas is a tradition that is easy to love--smaller bites give you a chance to try everything! Let Chef Natalia, new to BSC, be your culinary guide through the world of Spanish tapas as she shares savory dishes from Spain. As a child, Natalia first became interested in cooking spending time in her grandparents' kitchen, in Moscow, Russia. After completing her training at the Culinary Academy of Moscow, Natalia continued honing her culinary skills, traveling around Europe, and studying various cooking styles under the guidance of local chefs. In this class, she'll demonstrate how to make **Roasted Pork Loin with Romesco Sauce**, **Gambas al Ajillo**, shrimp sauteed with sherry-garlic sauce, **Papas a la Parilla**, grilled new potatoes with chorizo and parsley vinaigrette, and **Piquillo Peppers Stuffed with Spiced Manchego**, served on crostini. Complementary wine pairing.

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

An Evening in the South of France

Christa Demment Gonzalez, culinary nutritionist and Seattle-based cooking instructor / \$75


New to BSC, Christa has a master's degree in nutrition from Bastyr San Diego and 15 years of experience cooking in unique environments. Her lovely French menu introduces classic dishes in an approachable way. You'll learn the techniques to making a failproof classic French pastry, pâte à choux, combined with Gruyere and parmesan cheeses, into **Gougères**. Building on the French menu, she'll demonstrate how to prepare **Bouillabaisse**, with white fish and shellfish in a fennel-infused broth with garlic-rubbed bread and a saffron garlic rouille. Important timing of cooking the fish and seasoning the broth will be discussed, with ingredients not typically found in American broths. Finally, you'll learn to make Christa's **Fresh Orange Frangipane Tart**, filled with almonds and tart, refreshing citrus. She'll give lots of hints on how much of this menu can be prepared ahead of time, allowing you to enjoy your guests. It's also a perfectly cozy meal to brighten up any spring evening. Complementary wine pairing.

Wednesday, April 10th, 6:00-8:30 pm

A Taste of Ethiopia

Mitra Mohandessi / \$75

What makes the cuisine of Ethiopia so fascinating is a combination of using locally grown grains, legumes, vegetables, dairy and meats and the way sweet, aromatic spices turn simple ingredients into a blast of amazing flavors! In this class, Mitra will introduce you to **Berberé**, the world-renowned Ethiopian spice mix and the foundation of all Ethiopian dishes, and **Niter Kibbeh**, spiced clarified butter, an essential ingredient in a variety of foods. She'll then demonstrate how to prepare **Timatim Fitfit**, a dish of tomatoes and onions with spicy yogurt, commonly a breakfast dish but good for any time of the day, **Zigni**, succulent beef simmered in onions and Berberé, accompanied with **Ye'abesha Gomen**, collard greens sautéed in garlic and onions and fragrant spices, all served with **Injera**, the famous Ethiopian flat bread made with teff seeds. End the evening with a slice of **H'mbasha**, sweet cardamom pan bread and a cup of Shahee, black tea steeped in spiced water. Get ready for a spicy evening! Complementary wine pairing.

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

A Vegetarian Delight

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

Join Chef Elise for a delightful evening exploring her imaginative dishes and discover why vegetarian is never second best! Elise's menus at Chicory reflect her willingness to regard meat as just another ingredient and not a necessity. Her seasonal menu for this class includes **Chilled Asparagus Soup with Marinated Artichokes, Walnuts, and Mint**, a fresh **Spring Salad with Baby Lettuce, New Potatoes, Egg, and Warm Shallot Vinaigrette** and for the main event, **Spring Pea Risotto with Roasted Carrots and Carrot-Top Salsa Verde**. End the evening with a scoop of Olympic Mountain Ice Cream. Complementary wine pairing.

Note: This class is vegetarian and gluten free.

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

5-Ingredient Thai Cooking

Pranee Kruhasanit Halvorsen / \$75

Let Pranee show you how to build Thai staples for your home kitchen so that you'll only need 5 other ingredients to make each of her menu items! She'll offer tips and techniques to make her **Goong Sarong**, prawns wrapped in rice vermicelli noodles served with sweet chili sauce, **Moo Palo**, braised pork shoulder with egg, cinnamon, and soy sauce, **Pla Tod Nam Pla**, pan-fried fish with mango salad, and **Khanom Krok**, a delicious Thai coconut pudding pancake. Complementary wine pairing. **Note:** This class is gluten free.

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

Thai Made Easy

Pranee Khruasanit Halvorsen / \$75


Pranee knows that cooking food from her homeland doesn't need to be hard to be oh-so-good! She'll demonstrate how easy it is to make amazing Thai cuisine in your own kitchen with a menu that includes **Neua Sawan**, "Heavenly Beef" with three spices served with sticky rice, **Gari Puffs**, phyllo dough pastry with chicken curry filling and served with **Ajard**, cucumber salad, **Gaeng Kiew Wan Goong**, prawns with **Krung Gaeng Kiew Wan**, homemade green curry paste, and bamboo shoots and Thai basil. For dessert, it's everyone's favorite, **Kao Neow Mamuang**, sticky rice and mango. Complementary wine pairing.

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

Hands-On Chicken and Porcini Lasagna

Lee Ann Ufford / \$85

Lee Ann loves making Italian food, and, in this class, she'll guide you through the steps to make **Chicken and Porcini Lasagna** with handmade pasta and a delicious tomato butter sauce, a dinner party favorite. Her menu includes a **charcuterie plate** for nibbling, an **Insalata Mista**, with olives and a punchy vinaigrette, and an ending of **gelato** with a sweet Italian surprise. Here's a hands-on class that has you creating a show stopping dinner! Buon Appetito! Complementary wine pairing.

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

World in a Skillet

Chef Toby Kim / \$75

Make dinner in one pan? Yes, you can! Chef Toby has the best recipes to add to your weekday repertoire (although these would be ideal to serve for special occasions too!) He'll demonstrate how to make perfect **Homemade Focaccia**, baked in a cast iron skillet, a super easy **Skillet Lasagna with Sausage and Peppers**, zesty, homemade **Mexican Enchilada Sauce** that goes into the best **Skillet Enchiladas**, and Toby's favorite, **Salt and Pepper Pork Chops with Spicy Scallions**. Let Chef Toby show you the whole world in a skillet! Complementary wine pairing.

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

The Food of Persia

Mitra Mohandessi / \$75

Persian cuisine, with its own unique style, embraces many ethnic food cultures within its region. Join Mitra as she demonstrates how to make a lavish spread beginning with **Eshkeneh**, a soup of fragrant herbs and eggs, and **Mast-o-Laboo**, roasted beets and yogurt with mint and a sprinkling of rose petals. **Albaloo Polo**, an elegant dish of Basmati rice steeped with lightly sweetened Morello cherries and adorned with saffron and almonds, served with **Morgh**, chicken marinated with onions and fresh lime juice, is the grand main dish. And finally, **Yakh dar Behesht**, literally meaning “ice in paradise,” is a dessert of cooked sweetened rice flour and milk infused with cardamom and rosewater and topped generously with pistachios. Complementary wine pairing.

Saturday, May 11th, 6:00-8:30 pm

Kind Stranger Spring Wine Dinner

Andrew Latta, Latta Wines Owner and Winemaker, and

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

Latta Wines was founded in 2011 by winemaker and owner Andrew Latta. A ten-year odyssey from harvest hand to winemaker at a notable Washington winery in Walla Walla set the stage for the launch of Latta Wines. Seattle has been their home since 2015, and they have locations both in the SoDo district and Woodinville. They were inspired by taking the name “Kind Stranger” quite literally and therefore the proceeds from this wine benefit Mary’s Place at the local level in Seattle and the International Rescue Committee on a broader scale. Please join Andrew for a very special evening as he discusses Latta Wines and the delicious varietals you’ll be tasting, while Beth and Leanne serve you a perfectly matched menu to go with them. Their menu includes:

Kind Stranger Pinot Gris: **Crispy Parmesan Artichoke Bites with Lemony Chevre Dipping Sauce**



Kind Stranger Chardonnay: **Fresh Salmon Chowder with Dill**

Kind Stranger Rose': **Asparagus Salad with Lemon, Olives, and Feta**

Kind Stranger Alter Red: **Grilled Pork Mini Skewers on Belgian Endive**

GSM Latta Latta Red: **Rigatoni with Slow-Cooked Beef and Spring Peas**

Kind Stranger Cabernet Sauvignon: **Chocolate Ricotta Cheesecake with Raspberries**


Tuesday, May 14th, 6:00-8:30 pm  

Hands-On Pretzels

Chef Zola Gregory, Seattle-based cooking instructor / \$85

Learn how to make delicious, chewy **Classic Bavarian Pretzels** from scratch with baker and pretzel enthusiast Zola. She has worked professionally as a pastry chef and baker, contributes recipes and writing to Food52 and writes a monthly recipe column for the online publication, TASTE. In this class, you'll learn how to proof, roll, and shape delicious pretzels along with the techniques to create a golden crust, flavor, and chewy texture. Make the perfect savory snack when you pair them with **Aged Cheddar and Pilsner Fondue** or **Cornichon and Dill Dip** or they can be a sweet snack by making them into **Cinnamon Sugar Pretzels**! Everyone will love your new skill--pretzels for all! Complementary beer or wine pairing.

Note: This class is vegetarian.


Thursday, May 16th, 6:00-8:30 pm 

Hands-On Vietnamese Spring Rolls

With Terry Vanderpham, cooking instructor / \$85

Terry loves food's ability to bring people together and open their eyes to new cultures and flavors. Her mother opened one of the first Vietnamese restaurants in Seattle and passed on her love of cooking to Terry. In this class, she'll teach you how to make three kinds of spring rolls, including, **Traditional Pork and Shrimp with a Hoisin-Peanut Sauce**, flavorful **Lemongrass Tofu**, and **Jicama, Carrot, Egg, and Chinese Sausage**. Learn the secrets to rolling the perfect spring roll! Complementary wine pairing.



Note: This class is gluten free.

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

Hands-On Shortbread Cookies

Debbie Tuggle, Seattle-based *Bite Me Cookies, Inc.* founder / \$85

Butter is the key to this sublime **Scottish Shortbread Cookie** that will quickly become your favorite! Bake with Deborah Tuggle, founder of Bite Me Cookies, to learn the secrets behind the Bite Me Cookie brand! Get tips and tricks for decorating cookies, adding flavorful inclusions and how to frost with confidence. You'll turn these shortbread cookies into gorgeous **Black and White Cookies**, dipped in dark and white chocolate, and spunky, frosted creations, **Flower Power Cookies**. Learn about Deb's inspirational story about how she got into the cookie business and became a success in the baking world! Complementary wine pairing.

Wednesday, May 22nd, 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.

Tuesday, May 28th, 6:00-8:30 pm

Brush Up Your Grilling Skills!

Rich Rau / \$75

Join us out on the deck for this first class of “summer!” Grilling guru Rich will demonstrate how you can expertly grill almost anything over the fire. His appetizer of **Beer-Simmered Grilled Sausages with Mustard** utilizes a foil vessel to keep them juicy. Learn to use a delicate hand with his **Grilled Romaine Salad with Crispy Olive Oil Croutons** and perhaps acquire a new technique with his **Spatchcocked Chicken with Walnut-Herb Pesto**. **Grilled Doughnuts with Blueberry Sauce and Ice Cream** is the fun finale to the evening. What a way to celebrate getting back to the grill! Complementary wine pairing.

Wednesday, May 29th, 6:00-8:30 pm 

Pastas for a PNW Summer

Chef Krissie Lee / \$75

Pasta dishes can be a quick go-to any time of the year but lightened up, they can be the perfect meal for summer evenings. Join Chef Krissie as she shares her tasty but good-for-you recipes including her protein-rich **Chicken-Quinoa Pasta in Creamy Sun-Dried Tomato Pesto Sauce**, **Harvest Garden Pasta Salad with Corn, Tomato, Pickled Onions, and Basil Vinaigrette**, perfect for taking to potlucks, creamy **Fettuccine with Cashew-Garlic Alfredo Sauce and Spinach**, and though not technically a pasta, **Baked Feta and Spaghetti Squash!** 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 taught by Miriam Padilla.

Saturday, March 9th (Note: 2nd Saturday)

Easy Nibbles for an Easter Brunch

Ages 5-8 / 9 - 11 am / \$40

Join Miriam and her helpers in the BSC kitchen to learn how to make appetizers for Easter brunch or just a snack! You'll be juicing, rolling, mixing, baking, and much more!

Menu:

- **French Deviled Eggs**
- **Prosciutto-Asparagus Puff Pastry Bites**
- **Old-Fashioned Rosemary Lemonade**

Easy Easter Brunch Appetizers

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

Join Miriam and her helpers in the BSC kitchen to learn how to make appetizers for Easter brunch or just a snack! You'll be juicing, stirring, mixing, measuring, baking, and much more!

Menu:

- **French Deviled Eggs**
- **Prosciutto-Asparagus Puff Pastry Bites**
- **Lemon Curd Mini Tarts**
- **Old-Fashioned Rosemary Lemonade**

Saturday, April 6th

The Bloomin' Flowers of Spring

Ages 5-8 / 9 - 11 am / \$40

Join Miriam and her helpers in the BSC kitchen as you create dishes that celebrate spring! You'll be cutting, kneading, mixing, blending, measuring, and much more!

Menu:

- **Bloomin' Flowers Focaccia Bread (decorated with veggies)**
- **Pesto Dipping Sauce**
- **Pink Rhubarb Punch**

Spring Flowers

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

Join Miriam and her helpers in the BSC kitchen as you create dishes that celebrate spring! You'll be slicing, kneading, mixing, blending, measuring, and much more!

Menu:

- **Bloomin' Flowers Focaccia Bread (decorated with veggies)**
- **Pesto Dipping Sauce**
- **Individual Peach Cobblers**
- **Pink Rhubarb Punch**

Saturday, May 4th

Fiesta Time!

Ages 5-8 / 9 - 11 am / \$40

Join Miriam and her helpers in the BSC kitchen where you'll be making a fiesta menu that anyone would love to eat! You'll be rolling, chopping, mixing, sautéing, measuring, and much more!

Menu:

- **Homemade Tortillas**

- **Mulitas (like quesadillas--filled with meat, cheese, cilantro, and onion)**
- **Mexican Corn Salad**

It's a Fiesta!

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

Join Miriam and her helpers in the BSC kitchen where you'll be making a fiesta menu that anyone would love to eat! You'll be rolling, chopping, mixing, measuring, sautéing, whipping and much more!

Menu:

- **Homemade Tortillas**
- **Mulitas (like quesadillas--filled with meat, cheese, cilantro, and onion)**
- **Mexican Corn Salad**
- **Mango Mousse**



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 7th

Celebrating Spring

Cortney knows how to celebrate the arrival of spring—with fresh vegetables! In this fun class, you'll get to try her **Raw Asparagus Salad with Walnuts, Breadcrumbs and Mint**, full of flavor and texture, and her **Grilled Radishes with Dates and Apples**, bright and easy to make. You'll also receive recipes for Little Gem Lettuce with Lemon Cream, Radish, and Mint and Grilled Carrots and Steak in Spicy Fish Sauce.

Thursday, April 4th

Green Pea Deliciousness

Peas are anything but boring! Their vibrant color and fresh green flavor bring deliciousness to every dish they grace. Join Cortney as she explores the myriad of ways to use this spring vegetable. Try her **English Pea Toast** and her **Sugar Snap Peas with Mustard Seed and Tarragon** in class and take home recipes for Couscous with English Peas and Lamb Meatballs and Crispy Sugar Snap Peas with Tonnato and Lemon!

Thursday, May 2nd

A Mother's Day Brunch Menu

with special guest instructor, Paula Leichthy

Join special guest instructor Paula as she leads you through a menu you'll definitely want to make for Mother's Day! You'll get to try her recipes for addictive **Fig, Walnut, and Thyme Scones** and her savory **Rolled Spinach Omelet** filled with **Oven Roasted Vegetables** in class. Your take-home recipe is Fresh Fruit Salad with Honey-Lime Drizzle.