



SUMMER

Summer Brochure
June-August 2024

516 West 4th Ave Olympia
BayviewSchoolofCooking.com
360.754.1448



"Rest is not idleness, and to lie sometimes on the grass under trees on a summer's day, listening to the murmur of water, or watching the clouds float across the sky, is by no means a waste of time."

- John Lubbock

Oh, to be a kid again at the start of summer—the excitement, the promise, the almost mystical quality of that feeling! Some of my best memories revolve around food. My dad would pitch a tent in the yard and my best friend and I would snap off some rhubarb, take it back to our tent and eat it raw with sugar in all its mouth-puckering crunchiness. Many mornings I'd fill my bowl with cereal and milk, take it with me down to the garden for some raspberries and sit and eat the combination under one of our many fruit trees, and look up into the tall Douglas Firs. When the Italian plums were ripening, my dad, a stoic-type 1960's breadwinner who rarely had much to say to me, would pick the barely ripened fruit, bring them to me and say, "these are just the way you like them," and they were—perfectly cushy-firm and tart-sweet. I remember many meals out on our side porch overlooking Puget Sound and Olympics with the sun heading toward the horizon, shining in my eyes, and making me squint. I looked forward to the apples that would be ripe in the fall but were beautiful little miniatures during the height of summer. And then there were the tomatoes that grew in the fertile ground at the bottom of our sun-filled yard—the best I've ever had and probably ever will have.

This summer, remember how you used to feel about this season when you had nothing to do but figure out what to do. Think about your warm weather food memories and what made you happy. Rest awhile and do nothing—it's not a waste of time! Most of all, have fun with your friends and family and cook them good food. We want to help with that!

Check out our amazing array of classes this quarter and make sure to sign up for one of our events held outside on the deck. I promise they're going to be so much fun!

Hope to see you soon, upstairs in the BSC kitchen, or out on the Bayview deck,

Leanne Willard

Bayview School of Cooking Director

For complete class descriptions go to bayviewschoolofcooking.com and open "Summer 24 Schedule and Class Descriptions"

DON'T MISS OUR BEER & WINE DINNER EVENTS!

Saturday, August 3rd, 6:00-8:30 pm
South American Wine Dinner

T Edward

BAYVIEW SCHOOL OF COOKING IS PROUDLY
FEATURING T EDWARDS WINES



SCAN THE QR CODE TO VIEW
ALL BSC CLASSES



STAY CONNECTED WITH BSC

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BayviewSchoolofCooking.com



STAY CONNECTED WITH
UPCOMING STORE EVENTS

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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.

June

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4	5	FREE In The Kitchen: The Queen of Tarts 6	7	8-15
16	17	Hands-On Mediterranean Mezze Jordan Hand 6-8:30 pm \$85 18	19	20	21	22
23	Chile Rellenos! Chef Miriam Padilla 6-8:30 pm \$75 24	Hands-On Dim Sum Chef Toby Kim 6-8:30 pm \$85 25	26	27	28	NEW EVENT A French Soiree' Katharine Frazier 6-8:00 pm \$85 29

July

SUN	MON	TUE	WED	THU	FRI	SAT
	1	FREE In The Kitchen: Summer Vibes 2	3	4	5	6
7	A Culinary Trip Through Europe! Ages 9-13 9-11:30 am \$220 Day 1 8	A Culinary Trip Through Europe! Day 2 Hands-On Canning 101 Chef Janna 6-8:30 pm \$85 9	A Culinary Trip Through Europe! Day 3 The Southeast Asian Grill Pranee Halvorsen 6-8:30 pm \$75 10	A Culinary Trip Through Europe! Day 4 11	NEW EVENT Wines for Summer Days Lilli Blaylock 6-8:00 pm \$85 12	13
14	Pasta, Pizza, and Pisa - That's Amore! Ages 5-8 9-11:30 am \$110 Day 1 15	Pasta, Pizza, and Pisa - That's Amore! Day 2 Grilling with Sticks Rich Rau 6-8:30 pm \$75 16	17	18	19	20
21	A Culinary Trip Through Europe! Ages 9-13 9-11:30 am \$220 Day 1 22	A Culinary Trip Through Europe! Day 2 Korean Street Food Chef Toby Kim 6-8:30 pm \$75 23	A Culinary Trip Through Europe! Day 3 Olympia's Chicory Chef Elise Landry 6-8:30 pm \$75 24	A Culinary Trip Through Europe! Day 4 Vietnamese for Warm Evenings Terry Vanderpham 6-8:30 pm \$75 25	26	27
28	Hands-On Birria Tamales Chef Miriam Padilla 6-8:30 pm \$85 29	The Sweet Fruits of Summer Lee Ann Ufford 6-8:30 pm \$75 30	31	*All classes are demonstration style unless noted in the class title as "Hands-On".		

August

SUN	MON	TUE	WED	THU	FRI	SAT
				FREE In The Kitchen: Watermelon Wins 1	2	South American Wine Dinner Karen Ulrich 6-8:30 pm \$110 3
4	A Culinary Trip Through Europe! Ages 9-13 9-11:30 am \$220 Day 1 5	A Culinary Trip Through Europe! Day 2 6	A Culinary Trip Through Europe! Day 3 7	A Culinary Trip Through Europe! Day 4 An Italian Summer Meal Chef John Swetz 6-8:30 pm \$75 8	9	10
11	Pasta, Pizza, and Pisa - That's Amore! Ages 5-8 9-11:30 am \$110 Day 1 12	Pasta, Pizza, and Pisa - That's Amore! Day 2 Easy Summer Entertaining Chef Natalia Walsworth 6-8:30 pm \$75 13	14	15	NEW EVENT Italian Aperitivo with Antonio Sanguinetti 6-8:30 pm \$85 16	17
18	A Culinary Trip Through Europe! Ages 9-13 9-11:30 am \$220 Day 1 19	A Culinary Trip Through Europe! Day 2 20	A Culinary Trip Through Europe! Day 3 An Easy Shrimp Paella Menu Chef Toby Kim 6-8:30 pm \$75 21	A Culinary Trip Through Europe! Day 4 22	23	NEW EVENT Puttin' on the Spritz! Lilli Blaylock 6-8:00 pm \$85 24
25	The Reef is Back! Chef Sam Dinsmore 6-8:30 pm \$75 26	27	28	29	30	31



BSC Kids Summer Camps 2024

Led by BSC Kids Culinary Arts Program Director, Miriam Padilla, Bayview School of Cooking's programs for kids strive 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! Be sure to sign up quickly because the camps are popular!

For full class description visit
bayviewschoolofcooking.com

Two Day Camp for Ages 5 to 8 July 15th - 16th & August 12th - 13th

PASTA, PIZZA, and PISA THAT'S AMORE!

9 am - 11:30 am | \$110

Get ready for a culinary "trip" to Pisa, Italy, famous home of the Leaning Tower of Pisa and the yummiest Italian food around! Join us for two adventure-filled days of hands-on fun!

Four Day Camp for Ages 9 to 13 July 8th - 11th & July 22nd - 25th August 5th - 8th & August 19th - 22nd

A CULINARY TRIP THROUGH EUROPE!

9 am - 11:30 am | \$220

Get ready for a culinary "trip" to Europe, making stops in Italy, Spain, and France! Join us for four adventure-filled days of hands-on fun!

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 summer, 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, June 6th
The Queen of Tarts

Tuesday, July 2nd
Summer Vibes

Thursday, August 1st
Watermelon Wins



FOR COMPLETE CLASS DESCRIPTIONS VISIT
BayviewSchoolofCooking.com

Bayview School of Cooking – Summer 2024 Class Descriptions



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

Hands-On Mediterranean Mezze

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

Chef Jordan, a French-trained chef, returns to BSC, this time with a fun, hands-on menu that will get everyone involved in making a Mediterranean Mezze, or small plates, spread! His line-up will include spiced **Fish Kofta with Yogurt Sauce**, “meatballs” comprised of fish and other savory ingredients, a bright and creamy **Turkish White Bean Salad**, white beans marinated in olive oil, vinegar, red onions, and herbs, **Toum**, Lebanese garlic sauce, accompanied with crusty bread, and **Gambas a l'ajillo**, Spanish-style shrimp with garlic, olive oil, red chile, sherry, and lemon zest. In class he'll offer lots of tips so you can successfully reproduce this party at home! Complementary wine pairing.

Monday, June 24th, 6:00-8:30 pm

Chile Rellenos!

Chef Miriam Padilla / \$75

Miriam loves **Chiles Rellenos**, a dish that literally means “stuffed chiles” and originated in the city of Puebla, Mexico in 1858. Hers are filled with Queso Ranchero cheese, coated with a fluffy egg batter, and fried until golden. She'll also share her secrets for **Classic Mexican Rice**, **Refried Beans**, and demonstrate how to make fresh **Horchata**, the rice beverage that's perfect with Mexican food! Complementary wine or beer pairing.

Note: This class is vegetarian.

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

Hands-On Dim Sum

Chef Toby Kim / \$85

Who doesn't love Dim Sum? It's a vast range of small Chinese dishes that are traditionally served for brunch or lunch and usually includes something for everyone. Join Chef Toby as you learn to make beloved Dim Sum dishes like pillowy **Steamed Bao with BBQ Pork Filling**, plump **Pork and Shrimp Siu Mai**, steamed dumplings served with soy dipping sauce, the ever-popular **Fried Rice with BBQ Pork and Chinese Sausage**, and **Gai Lan**, Chinese Broccoli with Oyster Sauce. Why not host your own Dim Sum party? You'll enjoy these treats with a variety of hot teas and a complementary wine pairing.

Saturday, June 29th, 6:00-8:00 pm

A French Soiree'

Katharine Frazier, CNI Brands Market Manager / \$85

Beth Storey and Leanne Willard, your chefs for the evening

Join us for a special French Cider and Liqueur tasting event, out on the Bayview deck! Enjoy the brightly lit ambience, gorgeous scenery, and good company as you taste three ciders and two cocktails made with these fabulous French liqueurs. Representative Katharine Frazier will be on hand to give you lots of information about these exciting libations. Beth and Leanne will pair each drink with a complementary, world-inspired menu which includes:

*Aval Blanc French Cider: **Thai Summer Salad with Crushed Peanuts***

*Aval Rose French Cider: **Japanese-Inspired Creamy Cheese Tart***

*Aval Gold French Cider: **Dry-Rubbed Curry Wings with Dill***

*Combiere Sureau Elderflower Liqueur: French 75 Cocktail - **Lemon-Garlic Butter Shrimp with Lemon-Pepper Sauce***

*Combiere Liqueur d'Orange: Combiere Orange Blossom Sidecar Cocktail - **Pineapple Pulled-Pork Mini Cornbread Galettes***

You won't want to miss this new tasting event, which will take place out on the deck, weather permitting, and if it's not, we'll be upstairs in the BSC kitchen!

Tuesday, July 9th, 6:00-8:30 pm

Hands-On Canning 101

Chef Janna, owner and Executive Chef of Mother's Root Kitchen & Catering / \$85

New to BSC, Chef Janna, of Mother's Root Kitchen, newly located at the Olympia Farmer's Market, is a graduate of Bastyr University, where she earned her BS in Nutrition and Culinary Arts. She practices a whole foods approach to cooking and specializes in creative, practical ways to use and preserve our local, seasonal abundance. Join Chef Janna for an immersive culinary experience where you'll learn to confidently and safely preserve the vibrant abundance that grows with summer. In this hands-on class, you'll learn the tried-and-true methods behind safely canning and pickling fruits and vegetables to enjoy all year round. From mastering the essentials of sterilization, to achieving the perfect balance of flavors and crunch in your pickled creations, this workshop will equip you with the skills to confidently preserve your own food at home. You'll be pickling cucumbers to make either **Dill Pickles** or **Sweet and Sour Pickles**, using a versatile method that you can utilize with almost any vegetable. Enjoy in class in a **Summer Charcuterie Platter**. You'll also be making **Raspberry Jam** and enjoy it in **Puff Pastry Jam Tarts** and take home a jar of pickles and jam. Come join us and gain the skills needed to host your own canning party at home this summer! Complementary wine pairing.

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

The Southeast Asian Grill

Pranee Khruasanit Halvorsen / \$75

Pranee will be out on the deck, demonstrating how to grill up Southeast Asian delights that you'll want to make all summer long! Her exciting menu includes Cambodian **Sach Ko Jakak**, grilled lemongrass beef skewers served with Jasmine rice, Laotian **Ping Gai**, grilled chicken wings served with sticky rice, Vietnamese **Bun Thit Nuong**, grilled pork and rice noodles, and Thai **Yum Makrua Yao**, grilled eggplant salad with lime dressing. Expand your grilling repertoire! Complementary wine pairing.

This class will be held out on the deck, weather permitting and if it's not, we'll be upstairs in the BSC kitchen!

Note: This class is gluten free.

Friday, July 12th, 6:00-8:00 pm

Wines for Summer Days—Pink, Orange, and Chillable Reds

Lilli Blaylock, South Sound Sales & Brand Manager, Prime Wine & Spirits of Washington / \$85

Cortney Kelley and Leanne Willard, your chefs for the evening

Join us for a special wine tasting event out on the Bayview deck, featuring a rose', two orange wines (also known as skin-contact white wine), and two chillable reds—the wines of summer! Enjoy the brightly lit ambience, gorgeous scenery, and good company as representative Lilli gives you all the information about these refreshing wines and Cortney and Leanne match them with perfectly paired bites including:

Liquid Geography Rosado (Spain): **Hot-Smoked Salmon-Cucumber Roll Ups**

Gulp/Hablo Orange Wine (Spain): **Cantaloupe Gazpacho with Frizzled Prosciutto and Lemony Croutons**

No Es Pituko Orange Wine (Chile): **Fried Chevre Balls with Crispy Crumbs**

Chilled Tenuta il Nespolo 'Vino da Sete' Vino Rosso (Italy): **Sausage and Raisin Stuffed Mushrooms**

Chilled House of Brown Red Blend (CA): **Georgian Eggplant and Walnut Rolls (Nigvziani Badrijani)**

You won't want to miss this new tasting event, which will take place out on the deck, weather permitting, and if it's not, we'll be upstairs in the BSC kitchen!

Tuesday, July 16th, 6:00-8:30 pm

Grilling with Sticks!

Rich Rau / \$75

Once again, Rich will be out on the Bayview deck, demonstrating how easy it is to grill almost anything on sticks or skewers. Along with valuable tips on grilling, he'll share a menu of favorites that you'll be wanting to make again and again! Try his **Honey-Sriracha Chicken Skewers with Blue Cheese**, a fun riff on Buffalo wings, **Halloumi and Vegetable Skewers with Pita Bread**, featuring the famous cheese from Cyprus that's ideal for grilling, **Spiced Shrimp and Tomato Kebabs**, perfect for warm evenings, and **Grilled Steak Kebabs with Chimichurri**, a bright dish you'll love! Complementary wine pairing.

This class will be held out on the deck, weather permitting and if it's not, we'll be upstairs in the BSC kitchen!

Tuesday, July 23rd, 6:00-8:30 pm

Korean Street Food

Chef Toby Kim / \$75

Street food in South Korea has traditionally been a part of popular culture. Chef Toby shares his heritage and takes you on a culinary "tour" through the streets of Seoul as he teaches you to

make **Bibim Guksu**, chilled thin wheat noodles and kimchi in a sweet-sour spicy dressing, **Tteokbokki**, chewy rice cakes in sweet-spicy Korean red pepper paste sauce, **Gimmari**, Korean fried seaweed rolls, **Dakgangjeong**, Korean fried chicken nuggets with sweet Gochujang glaze, and **Hotteok**, a sweet, pan-fried pancake filled with molten brown sugar-cinnamon filling. Taste this exciting food experience! Complementary beer or wine pairing.

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

Olympia's Chicory!

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

If you've visited Chicory in downtown Olympia, you'll know that Chef Elise favors fresh, locally procured ingredients and innovative dishes that reflect the season. In this class, she'll demonstrate how to make her refreshing **Chilled Watermelon Gazpacho**, perfect for a hot summer day, a toasty **Grilled Panzanella Salad with Summer Vegetables**, **Grilled and Chilled Pork Tenderloin with Tonnato Sauce**, a classic combo, accompanied by a **Soft Herb Salad**, and her **Signature Summer Mini Cocktail**. Celebrate summer in style! Complementary cocktail pairing.

This class will be held out on the deck, weather permitting and if it's not, we'll be upstairs in the BSC kitchen!

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

Vietnamese for Warm Evenings

Terry Vanderpham / \$75

In this class, Terry will demonstrate how to make **Bánh tằm bì nước cốt dừa**, a rice noodle dish with many components--shredded pork and pork skin, steamed bean sprouts, cucumbers, mint, pickled daikon and carrots, green onions sautéed with garlic, salted coconut milk, and nước chấm dipping sauce. She loves this dish because it shows how Vietnamese food uses a full spectrum and combination of ingredients and flavors. It's also served at room temperature so it's perfect for summer! She'll also show you the secrets to create her **Thịt bò lúc lắc or Shaking Beef Watercress Salad**, beef tenderloin in a soy marinade, flash-seared and served over watercress, tomatoes, pickled onions, and Jasmine rice. Discover how perfect Vietnamese food can be for a summer meal! Complementary wine pairing.

Note: This class is vegetarian.

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

Hands-On Birria Tamales

Chef Miriam Padilla / \$85

In this fun hands-on class, Chef Miriam will guide you through all the steps to make **Birria Tamales**. She'll demonstrate how to make classic **Birria Beef**, slow-cooked beef in an adobo sauce. You'll get busy making Masa **Dough** to form your own tamales for steaming, as well as learning to make **Birria Consommé**, the flavorful sauce for dipping. Miriam will share her **Hibiscus and Strawberry Iced Tea**, a deliciously refreshing summer drink. Discover why Birria tamales are so popular right now! Complementary wine pairing.

Note: This menu is gluten-free.

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

The Sweet Fruits of Summer

Lee Ann Ufford / \$75

Summer berries and stone fruits are some of the best delights of a Pacific Northwest summer! Join Lee Ann as she makes some of her favorite sweet treats. Berries will highlight a traditional **British Summer Pudding**, cool and creamy and loaded with an assortment of berries, as well as an old-fashioned **Berry Buttermilk Cake**, perfect for breakfast, snacking, or dessert. A classic, custardy **French Clafouti** is a wonderful ending to a meal, while an **All-American Fruit Cobbler** is perfect for a picnic or BBQ. **Summer Pavlova**, concocted of crisp, nutty meringue, whipped cream, and seasonal fruit, is always an impressive finale. Come and enjoy summer's best!

Note: This class is vegetarian.

Saturday, August 3rd, 6:00-8:30 pm

South American Wine Dinner

Karen Ulrich, National Sales, representing importer, T. Edward Wines & Spirits / \$110

Paula Leichty and Leanne Willard, your chef for the evening

Argentina and Chile both have unique grape growing regions that set their wines apart from the rest of the world's wines. Spend an evening getting to know the unique blends and varietals these South American countries have to offer, joining representative Karen Ulrich as she talks about the wine and Paula and Leanne as they offer up a South American menu for a sumptuous sit-down dinner:

*Jelu Torrontes, Zonda Valley 2022: **Marinated Grilled Argentinian Red Shrimp***

Casa Julia Sauvignon Blanc, Casablanca Valley 2023: Escabeche Salad with Provoleta

No Es Pituko Cabernet Franc 2022: Roasted Red Pepper Gazpacho

Casa Julia Carmenere Reserve 2021: Lamb Empanadas Chilenas with Chimichurri

Alhambra Blend Reserva, Valle de Uco 2021 – Matambre: Argentinian Stuffed Flank Steak served with Papas con Chuchoca

Finca Abril Malbec "Rapsodia" Valle de Uco 2020: Argentinian Chocotorta

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

An Italian Summer Meal

Chef John Swetz, Sous chef, Chicory in downtown Olympia / \$75

New to BSC, Chef John, sous chef at Chicory restaurant, is passionate about Italian food! Join him as he demonstrates how to put together a doable Italian summer feast for family and friends. His line-up includes an appetizer of **Gamberi in Salsa Verde**, shrimp in a parsley-caper-lemon sauce, a main dish of **Pesce all'Acqua Pazza**, white fish cooked with cherry tomatoes and white wine, served with **Zucchini Ripieni alla Ligure**, parmesan-stuffed zucchini. Dessert is a sweet **Torta di mele all'olio**, olive oil cake with fruit. Buona estate! Complementary wine pairing.

Tuesday, August 13th, 6:00-8:30 pm

Easy Summer Entertaining

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

By popular demand, Chef Natalia returns to BSC to share a menu for easy summer entertaining! She believes that even when you're the host, you should get to enjoy the evening, especially in the summer! Her fresh menu starts with **Honey-Glazed Roasted Pears with Gorgonzola and Hazelnuts**, moving on to **Grilled Zucchini Involtni**, thin zucchini ribbons, grilled and wrapped around herbed ricotta cheese and baked with **Fresh Tomato-Basil Sauce**, a summer version of classic Italian marinara sauce, made with fresh tomatoes and herbs. **Tuscan Grilled Chicken**, boneless, skinless chicken thighs infused with fresh herbs and garlic and grilled to perfection is the main event and for dessert, **Honey and Thyme Infused Grilled Nectarines with Brandy Whipped Cream**. Complementary wine pairing.

This class will be held out on the deck, weather permitting and if it's not, we'll be upstairs in the BSC kitchen!

Friday, August 16th, 6:00-8:00 PM

Italian Aperitivo with Antonio Sanguinetti

Antonio Sanguinetti, Partner and General Manager of Italian Office, August Imports (representing small vineyards of Italy and Europe) / \$85 per person

Beth Storey and Leanne Willard, your chefs for the evening

Join us for a very special Italian Aperitivo evening out on the Bayview deck! Enjoy the brightly lit ambience, gorgeous scenery, and good company as you experience what it might be like to attend an Aperitivo in Italy! Antonio will be on hand to tell you all about the amazing wines you'll be tasting, and Beth and Leanne will pair them with Italian-inspired dishes including:

*Lovo Prosecco Millesimato 2022: **Insalata Di Riso (Italian Rice Salad)***

*Monte Tondo Corvina Rosato Frizzante NV: **Mushroom Tart with Caramelized Onions and Taleggio***

*Chilled Monte Tondo Corvina del Veneto: **Tuscan Pappa al Pomodoro (Chilled Tomato and Bread Soup)***

*Antonio Sanguinetti Chianti 2022: **Pizza Salami Bites***

*Lovo Fior d'Arancio 2022: **Nectarine and Prosciutto Crostata with Gorgonzola and Thyme***

You won't want to miss this new tasting event, which will take place out on the deck, weather permitting, and if it's not, we'll be upstairs in the BSC kitchen!

Wednesday, August 21st, 6:00-8:30 pm

An Easy Shrimp Paella Menu for a Summer Evening

Chef Toby Kim / \$75

What could be better on a warm August evening than to spend it on our own Budd Bay enjoying a Spanish Paella menu cooked over a grill? Chef Toby will share all his secrets for creating this delectable menu, including a spectacular starter of **Steamed Mussels with Chorizo, Smoked Paprika, and Garlic Croutons**. You'll try his **Spanish Tortilla with Chorizo and Scallions**, accompanied by garlic mayonnaise, and an **Arugula Salad with Manchego, Sun Dried Tomatoes and Honey Vinaigrette**. The star of the show is an **Easy Shrimp Paella with Saffron, Red Pepper, and Green Peas**, made in a huge pan over the grill! Complementary wine pairing.

Note: This class is vegetarian.

This class will be held out on the deck, weather permitting and if it's not, we'll be upstairs in the BSC kitchen!

Saturday, August 24th, 6:00-8:00 pm

Puttin' on the Spritz!

Lilli Blaylock, South Sound Sales & Brand Manager, Prime Wine & Spirits of Washington

Beth Storey and Leanne Willard, your chefs for the evening / \$85

Join us for a special Spritz tasting event out on the Bayview deck! Enjoy the brightly lit ambience, gorgeous scenery, and good company while Lilli shares some of her favorite Spritz cocktails and you receive recipes for both the cocktails and the food! Beth and Leanne match the drinks with an irresistible menu:

Mattei Blanc Spritz (Mattei Cap Corse Blanc and tonic on the rocks with grapefruit peel):
Parmesan-Crusted Crostini with Figs, Walnuts, and Hot Honey

Unnamed Go-To Modern Spritz (Cocchi Americano, Fino Sherry, fresh lemon, Bittermens Orange Crème Citrate, tonic, and Prosecco on the rocks with citrus peels): **Chive-Spiked Smoked Salmon on Chips**

The Venetian Spritz (Cappelletti Aperitivo, Prosecco, and soda on the rocks an orange wheel and green olive garnish): **Salami and Cheese Pinwheels**

Negroni Sbagliato Spritz (Aperitivo Cappelletti, Cocchi Vermouth di Torino 'Storico', and Prosecco on the rocks with orange peel): **Shrimp and Pancetta Skewers with Curry Mayo**

Byrrh Cassis Spritz (Byrrh, crème de cassis, soda, on the rocks with orange wheel and berry garnish): **Prosciutto-Wrapped Melon with White Balsamic Drizzle**

You won't want to miss this new tasting event, which will take place out on the deck, weather permitting, and if it's not, we'll be upstairs in the BSC kitchen!

Monday, August 26th, 6:00-8:30 pm

The Reef is Back!

Chef Sam Dinsmore, owner and chef, The Reef, Downtown Olympia / \$75

Chef Sam is the new proprietor of the venerable Reef restaurant in downtown Olympia, and we couldn't be more excited! Sam visits BSC with a menu that showcases the fun spirit he brings to the table. He'll show you how to make a vibrant **Sungold Tomato Gazpacho** with aji Amarillo, a Peruvian pepper paste, and **Basil Oil**—a sweet, slightly spicy, and delicious bowl, and give information on the process of infusing oils. **Blackberry Ricotta Toast**, with fresh berries and sunflower microgreens, features **Fresh Ricotta** made in class. **Lime and Salt-Cured Sockeye with Agua Chile and Arbol Chili Oil** is a fun 3-part dish, and **Ginger Kombucha Guri Guri Popsicles** is basically Hawaiian shaved ice cream made with 7up, ginger kombucha, fresh summer berries and sweetened condensed milk all turned into a popsicle and dusted with matcha powder. Complementary wine pairing.



BSC Kids Summer Camps 2024

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Be sure to sign up quickly because the camps are popular!

To register go to bayviewschoolofcooking.com or call 360-754-1448.

Two Sessions: July 15th – July 16th & August 12th – August 13th

Pasta, Pizza, and Pisa – That's Amore!

Ages 5-8 / 9 - 11 am / \$110

Get ready for a culinary "trip" to Pisa, Italy, famous home of the Leaning Tower of Pisa and the yummiest Italian food around! Meet Miriam and her helpers in the BSC kitchen to learn how to make the very best pizza and pasta from scratch and become an expert chef as you chop, mix, knead, bake, and saute'. Join us for two adventure-filled days of hands-on fun! Recipe booklet and apron included.

Monday's Menu: The Leaning Tower of Pizza

- **Homemade Pizza dough**
- **Homemade Pizza Sauce**
- **Neapolitan Pizza-tomato sauce, mozzarella cheese, and dried basil and oregano**
- **Raspberry Gelato-made in an ice cream machine**
- **Big Italian Salad-romaine & iceberg lettuces, Italian dressing, and Parmesan**

Tuesday's Menu: Pisa, Italy: Life is about exploring pasta-bilities!

- **Handmade Pasta**
- **Ravioli**
- **Ricotta Filling**

- **Grilled Eggplant Sauce with basil oil, parsley, and Parmesan**

Four Sessions: July 8th – July 11th & July 22nd – July 25th & August 5th – August 8th & August 19th – August 22nd

A Culinary Trip Through Europe!

Ages 9-13 / 9 – 11:30 am / \$220

Get ready for a culinary “trip” to Europe, making stops in Italy, Spain, and France! Meet Miriam and her assistants in the BSC kitchen to learn how to make the very best pizza and pasta from scratch, signature dishes from Spain, and some delicious food from France, the heart of the culinary world! Become an expert chef as you chop, mix, knead, bake, roll, and saute’ your way to scrumptious delights. Join us for four adventure-filled days of hands-on fun! Recipe booklet and apron included.

Monday’s Menu: The Leaning Tower of Pizza

- **Homemade Pizza dough**
- **Homemade Pizza Sauce**
- **Neapolitan Pizza-tomato sauce, mozzarella cheese, and dried basil and oregano**
- **Raspberry Gelato-made in an ice cream machine**
- **Big Italian Salad-romaine & iceberg lettuces, Italian dressing, and Parmesan**
- **Kiwi-Mint Spritzer**

Tuesday’s Menu: Pisa, Italy - Life is about exploring pasta-bilities!

- **Handmade Pasta**
- **Ravioli**
- **Ricotta Filling**
- **Grilled Eggplant Sauce with basil oil, parsley, and Parmesan**
- **Strawberry-Basil Spritzer**

Wednesday's Menu: Sunny Spain

- **Pisto con huevos (eggs cooked with vegetables)**
- **Patatas Bravas (fried potatoes with a lively sauce)**
- **Chilled Gazpacho Soup**
- **Baked Churros**
- **Valencian Horchata (Alboraya-Orxata)**

Thursday's Menu: France -The Heart of the Culinary World!

- **Vichyssoise (chilled leek and potato soup)**
- **Chicken Breast sauteed in clarified butter**
- **Beurre Noisette- (brown butter sauce)**
- **Strawberry and Creme Fraiche Gallette**
- **French Lavender Lemonade**



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 summer, 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, June 6th

The Queen of Tarts

Cortney knows that tarts are an easy way to entertain during the summer. They often can be served at room temperature, are suitable for almost every occasion, and can feed 8 to 12 people easily! Join her as she demonstrates how to make a flavorful **Caramelized Garlic Tart**, and something called a **Very Full Tart**, filled to the brim with interesting summer vegetables! You'll also take home recipes for Savory Cheesecake Tart, and Linzer Tart with Blackcurrant Jam.

Tuesday, July 2nd *Different day

Summer Vibes

Looking for an easy summer menu to serve to family and friends? Look no further because Cortney has you covered! Spend some time with her and she'll show you how to make delicious **Wild Mushroom Parcels**, a fun appetizer, and **Green Couscous**, the perfect accompaniment for Root Beer-Molasses-Glazed Pork Tenderloin with Smoked Jalapeno and Apple Salsa, which you'll receive the recipe for, along with a recipe for a Frozen Honey Parfait, a perfect ending for a summer's evening!

Thursday, August 1st

Watermelon Wins!

How to score a win when planning for summer activity meals? Include watermelon! Cortney has all the best recipes including **Summer Watermelon Salad**, so colorful and vibrant, and **Watermelon, Red Onion, and Feta Bruschetta**, a lovely take on the familiar salad. Take home recipes for a Watermelon Margarita, and Pickled Watermelon Rind, Cucumber, and Prawn Salad.