



FALL

Fall Brochure
September–November 2024

516 West 4th Ave Olympia
BayviewSchoolofCooking.com
360.754.1448



"Food, in the end, in our own tradition, is something holy. It's not about nutrients and calories. It's about sharing. It's about honesty. It's about identity."

- Louise Fresco

I really like my job because I feel that feeding people and being a part of teaching others how to cook for themselves, friends, and family is something akin to holy. I felt this when I was a little girl, back in the sixties, thumbing through my spiral-bound Betty Crocker's Cookbook for Boys and Girls, wondering what I could make when I had my neighborhood friends over for lunch. Though I didn't really cook back then, the cookbook had lots of fun ideas like how to dress up a scoop of cottage cheese to look like a face and that sort of thing. Even back then, I could tell it was a wonderful thing making people happy with food.

There have been so many occasions when friends have treated me with special, homemade food that showed how much they cared—too many to recount! One early occasion stands out to me though. I had recently graduated from college and a friend from my dorm invited me to her apartment on Lake Washington for lunch. She served a lively Rice, Bean, Corn Salad on top of a lettuce leaf on a lovely dish and made me an iced café latte (before they were a thing), with cloth napkins on the table and the whole works. I was impressed to the point that I wanted to do the same thing for others again and again. I can't explain it except that it felt almost....sacred?

So, I landed in the right spot and it's now all a part of my identity. BSC is spreading the love and joy of cooking and feeding others. What could be better? Fall is exactly the right time to take a class, attend a dinner or event, or go on a tour up to Seattle! I hope to see you soon, upstairs in the BSC kitchen!

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

Leanne Willard

Bayview School of Cooking Director

Go to bayviewsofcooking.com and scroll down to see our complete array of classes!

DON'T MISS OUR TASTING EVENTS

Friday, September 20th, 6:00-8:30 pm

Wilderton and Reykjavik Spirits Tasting Event

Saturday, October 19th, 6:00-8:30 pm

PNW Silver City Beer Dinner

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

Cena Italiana Numero 1

Saturday, November 16th, 6:00-8:30 pm

Cena Italiana Numero 2



BAYVIEW SCHOOL OF COOKING IS PROUDLY
FEATURING AUGUST IMPORTS



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

FB @Olythriftway
Olythriftway.com

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.

September

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	FREE In The Kitchen: Summer's Last Days 5	6	7
8-15	16	Hands-On Scones, Biscuits, and Quick Breads Chef Zola Gregory 6-8:30 pm \$85 17	Hands-On Dim Sum Part 2 Chef Toby Kim 6-8:30 pm \$85 18	19	Wilderton and Reykjavik Spirits Tasting Event Adam Kerner 6-8:30 pm \$85 20	21
22	23	PNW Seafood - 3 Ways! Nancy Leson 6-8:30 pm \$75 24	25	Pranee's Asian Day Tour Pranee Halvorsen 8 am-5 pm \$150 26	27	28
29	Under a Moroccan Tent Mitra Mohandessi 6-8:30 pm \$75 30	*All classes are demonstration style unless noted in the class title as "Hands-On".				



BSC Kids Fall Classes 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 classes are popular!

All Classes with Instructor **Miriam Padilla**

October

SUN	MON	TUE	WED	THU	FRI	SAT
		Classic Thai Pranee Halvorsen 6-8:30 pm \$75	Thai Comfort Food Pranee Halvorsen 6-8:30 pm \$75	FREE In The Kitchen: Fall's Warming Comforts		Welcome Fall! Ages 5-8 9-11:00am \$40 Hello Fall! Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla
		1	2	3	4	5
6	7	8	Hands-On Birria Tamales Chef Miriam Padilla 6-8:30 pm \$85	Bistro sur Champs-Élysées Chef Natalia Walsworth 6-8:30 pm \$75	11	12
13	14	A Menu for Early Autumn Days Chef Elise Landry 6-8:30 pm \$75	16	Vegetables for the Harvest Table Leanne Willard 6-8:30 pm \$75	18	PNW Silver City Beer Dinner Sean Larsen 6-8:30 pm \$110
20	21	Hands-On Knife Skills Chef Toby Kim 6-8:30 pm \$85	23	How to Host a Soup Night! Terry Vanderpham 6-8:30 pm \$75	25	26
27	28	Hands-On Choux Pastry Chef Zola Gregory 6-8:30 pm \$85	30-31			

Saturday, October 5th

Welcome Fall!

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

Hello Fall!

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

Saturday, November 9th

*Please note 2nd Saturday Comfort Food!

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

Cozy at Home

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

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 fall, 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, September 5th

Summer's Last Days

Thursday, October 3rd

Fall's Warming Comforts

Thursday, November 7th

Gathering Foods—Feeding a Crowd

November

SUN	MON	TUE	WED	THU	FRI	SAT
						Cena Italiana Numero 1 Antonio Sanguineti 6-8:30 pm \$110
			Hands-On Lacto Fermenting 101 Chef Janna 6-8:00 pm \$85	FREE In The Kitchen: Gathering Foods - Feeding a Crowd	1	2
						Comfort Food! Ages 5-8 9-11:00am \$40 Cozy at Home Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla
3	4	5	6	7	8	9
10	11	Hands-On A Fall Night in Tuscany Chef Jorden Hand 6-8:30 pm \$85	Hands-On Pie Pastry Beth Storey 6-8:30 pm \$85	A Greek-Inspired Menu for Cool Fall Evenings Julie Murray 6-8:30 pm \$75	15	Cena Italiana Numero 2 Antonio Sanguineti 6-8:30 pm \$110
17	18	Elegant Holiday Dining Made Easy! Chef Toby Kim 6-8:30 pm \$75	Hands-On Lefse Carla Schultz-Parks 6-8:30 pm \$85	Autonne à Paris Chef Natalia Walsworth 6-8:30 pm \$75	22	23
24	25	26	27	28	29	30





FOR COMPLETE CLASS DESCRIPTIONS VISIT

BayviewSchoolofCooking.com

Bayview School of Cooking – Fall 2024 Class Descriptions

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

Tuesday, September 17th, 6:00-8:30 pm  



Hands-On Scones, Biscuits, and Quick Breads

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

Back by popular request, 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 perfect scones, biscuits, and quick breads. In class you'll learn her secrets for baking the best **Classic Buttermilk Biscuits**, served with butter and jam, fragrant and moist **Pear and Cardamom Scones**, and tender **Brown Butter Pumpkin Bread**, full of warm spices. Take some home and eat some in class!

Complementary prosecco pairing.

Note: This class is vegetarian

Wednesday, September 18th, 6:00-8:30 pm  

Hands-On Dim Sum—Part 2

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 more beloved Dim Sum dishes like soft **Chinese Sausage Buns**, also called Lop Cheung Bao, plump **Crystal Shrimp Dumplings**, also known as Har Gow, ever-popular **Potstickers**, or Jiaozi, succulent **Steamed Spareribs with Black Beans**, and **Silver Pin Noodles with Chicken, Bean Sprouts and Scallions**. Why not host your own Dim Sum party? You'll enjoy these treats with a variety of hot teas and a complementary wine pairing.

Friday, September 20th, 6:00-8:00 pm

Wilderton and Reykjavik Spirits Tasting Event

Adam Kerner, WA State Brand Guide

Paula Leichty and Leanne Willard, your chefs for the evening / \$85

Wilderton, based in Hood River, Oregon, offers non-alcoholic spirits that founders Brad Whiting and Seth O'Malley felt paired better with an active, outdoor lifestyle. Their botanical-based spirits are bold and flavorful, elevating any cocktail and occasion.

Reykjavik Spirits Distillery is the oldest and longest operating distillery in Iceland. The distillery produces over 20 different brands, and the oldest brand is over 80 years old. Products made at the distillery are amongst the most awarded products in its category worldwide.

Join representative Adam Kerner out on the Bayview deck* for an informative evening of delicious cocktails and mocktails prepared with these fabulous spirits while Paula and Leanne present an exciting Icelandic-inspired pairing menu:

Icelandic 64 (Brennivin Aquavit, lemon juice, simple syrup and sparkling wine) - **Nordic Scallops with Sambuca Cream Sauce**


The Witches Cocktail (Brennivin Rugbraud Aquavit, Manzanilla Sherry, and Green Chartreuse) - **Cucumber and Swiss Rye Bites**

Lustre Ricky Mocktail (Wilderton Lustre, lime juice, simple syrup, soda) - **Apple-Tarragon Chicken Salad**

Earthen & Spice (Wilderton Earthen, Portland Cherry Syrup, chocolate bitters) - **Lamb Meatballs with Sour Cherries, Pomegranate, and Pistachios**

The Crow Royal Cocktail (Crowberry Liqueur and sparkling wine) - **Bleu Cheese and Prosciutto Toasts with Apricot**

*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, September 24th, 6:00-8:30 pm 

PNW Seafood—3 Ways!

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

One of the many reasons Nancy loves living in the Pacific Northwest is the fresh seafood! In this class, she'll show you how to make a quick meal of **Fried Oysters** (buy 'em shucked!) served with readymade coleslaw, clean and steam **Vera Cruz-Style Clams and Mussels**, served with Nancy's very own sourdough bread, and prepare an Asian-inspired version of fresh **Salmon Baked in Parchment** with **Spicy Ginger Rice**, perfect for an elegant solo dinner or a do-ahead dinner party. Don't miss this chance to hang out with Nancy and learn her cooking secrets! Complementary wine pairing.

Thursday, September 26th, 8:00 am-5:00 pm



Pranee's Asian Day Tour

Pranee Khruasanit Halvorsen / \$150 per person

The adventure begins when you arrive at Bayview Thriftway and grab a Dancing Goats beverage to enjoy as you head on up to Seattle in a comfortable van. We'll meet up with BSC Thai instructor Pranee in the International District and, with her as our guide, we'll stop at the historic **Panama Hotel** for tea and a pastry, visit the **Seattle Asian Art Museum** on Capitol Hill, eat lunch at Thai restaurant **E-Jae Pak Mor** back in the International District, and end up for fun shopping at **Uwajimaya** or a Pranee-approved short self-guided walking tour. We'll meet at Dancing Goats Espresso inside Bayview Thriftway at 8:00 am and leave promptly at 8:15 am.

Day package includes:

- Morning travel beverage
- Round Trip Transportation from Bayview
- Tea and pastry at Panama Hotel
- Admission to Seattle Asian Art Museum
- Lunch at E-Jae Mor Thai Restaurant
- Many shopping opportunities in the Seattle International District

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

Under a Moroccan Tent

Mitra Mohandessi / \$75

The fascinating cuisine of Morocco is a unique blend of African, Jewish, Middle Eastern, and Mediterranean foods, with blends of spices, herbs, and nuts, together making a truly fragrant and delicious combination. Join Mitra for an evening of exquisite flavors as she welcomes you with a hallmark of Moroccan hospitality, a glass of **Atay bi na'na**, sweetened mint tea. Learn to make **Salade de pamplemousse**, a tangy grapefruit and fennel salad, and move onto **Bathinjan fi shermuleh**, roasted eggplants and chermoula, a delightful savory sauce of herbs and spices. She'll demonstrate how to make **Samak bil lowz**, white fish baked with almond paste, saffron and orange blossom water, served with **Baddaz**, corn couscous with mild spices, and for dessert, **Meskouta Marocaine** an easy and flavor- packed orange cake. Complementary wine pairing.

Tuesday, October 1st, 6:00-8:30 pm

Classic Thai

Pranee Khruasanit Halvorsen / \$75

Beloved BSC instructor Pranee demonstrates how easy it is to make classic Thai dishes in your own kitchen! In this class she'll show you how to make **Tom Kha Gai**, flavorful chicken in sweet-and-sour coconut milk broth, **Moo Satay**, grilled skewered pork with **Nam Jim Satay** peanut sauce, served alongside **Ajard**, a cucumber, red grape and mint salad, **Phad Thai**, stir-fried Chantaboon rice noodles in her famous Phad Thai sauce with prawns, and for dessert, **Kao Neow Mameung**, sticky rice in sweet- and-salty coconut milk with sliced mangoes. Complementary wine pairing.

Note: This class is gluten-free



Wednesday, October 2nd, 6:00-8:30 pm

Thai Comfort Food

Pranee Khruasanit Halvorsen / \$75

Join Pranee for an evening of Thai comfort dishes that you'll want to make all fall and winter long! Learn to make her hearty **Gaeng Leang**, a kabocha pumpkin country-style soup, **Gaeng Massaman Neau**, Massaman curry beef, redolent of spices, **Lahd Nah Moo**, stir-fried pork and broccoli in black bean sauce served over wide fresh rice noodles, and **Saku Peak**, tapioca pearl pudding for dessert! Get ready for those cool evenings! Complementary wine pairing.

Note: This class is gluten-free


Wednesday, October 9th, 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

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

Bistro sur Champs-Élysées

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

Let Chef Natalia teach you how to make a French menu that's sure to delight and impress friends and family! Her lovely menu includes an elegant **Wild Salmon En Croûte**, a filet enveloped in a **Scallop-Spinach Mousse**, wrapped in flaky pastry, and baked to golden perfection, served with **Roasted Asparagus Tips with Herbed Cherry Tomato Ragú** and **Aux Citron**, a creamy egg-based sauce scented with fresh lemon, and a light and fluffy **Goat Cheese Soufflé with Herbs de Provence**. You won't want to miss this opportunity to learn some French cuisine secrets! Complementary wine pairing.

Tuesday, October 15th, 6:00-8:30 pm 

A Menu for Early Autumn Days

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

Chef Elise has the perfect menu for these early autumn days, taking advantage of the bounty of late summer! You'll adore her **Creamy Squash Soup with Pickled Plums and Candied Pepitas**. The main event is a heavenly **Roasted Spatchcocked Chicken**, served with **Late Summer Succotash** chock full of corn, tomatoes, peppers and whatever is available in the market or garden. For the grand finale it's an **Apple Tarte Tatin**, served with **No-Churn Vanilla Ice Cream**. Complementary wine pairing.

Thursday, October 17th, 6:00-8:30 pm

Vegetables for the Harvest Table

Leanne Willard, BSC Director / \$75

Celebrate the season with vegetable dishes that reflect the changing weather and mood. Leanne has found the savory side dishes that you will want to include in all your fall, holiday, and winter menus. **Cauliflower with Pepitas, Brown Butter and Lime**, give this cruciferous vegetable something to write home about, **Swiss Chard Torte with Raisins and Pinenuts** is just the thing to add an Italian flair to any occasion, and **Charred Brussels Sprouts with Pancetta and Fig Glaze** elevates this often much maligned vegetable. **Spicy Caramelized Squash with Lemon and Hazelnuts** offers just enough spice to keep things interesting and the brand-new flavors of **Miso Gravy Smothered Green Beans** will beat that tired old stand-by from years past. Complementary wine pairing.

Saturday, October 19th, 6:00-8:30 pm

PNW Silver City Beer Dinner

Sean Larson, Silver City Brewery Sales Representative

Beth Storey and Leanne Willard, your chefs for the evening / \$110 per person

Silver City Brewery is a locally owned and operated brewery nestled between the shores of Puget Sound and the peaks of the Olympic Mountains. Crafting independent, much-loved brews since 1996, they offer choice beer that brings people together at their hometown taproom in Bremerton and across the Pacific Northwest. Join Sean Larson, Silver City sales representative as he tells you all about this wonderful, local brewery and their brews, and Beth and Leanne match five selections with a perfectly paired menu:



Mini Grilled Cheese with Apples and Apple Butter - *Silver City Pils*

West Coast Red Ale Clam Chowder - *Ridgetop Red Ale*

Bartlett Pear Salad with Honey IPA Dressing and Goat Cheese-Hazelnut Fritters - *Tropic Haze IPA*

Molasses Stout-Glazed PNW Salmon with Herbed IPA Mashed Potatoes - *Range West IPA*

Sticky Toffee Pudding with The Magnificent Scotch Ale Whipped Cream - *The Magnificent Scotch Ale*

Tuesday, October 22nd, 6:00-8:30 pm  

Hands-On Knife Skills

Chef Toby Kim / \$85

One of the best ways to learn to cook is to sharpen your knife skills—it will make you more efficient and help save you time in the kitchen. Chef Toby will cover knife basics, and you'll learn how to slice, dice, julienne, and chiffonade. He'll also offer instruction on various ways to handle garlic, chopping an onion, and how to cut up a whole chicken. The majority of class will be devoted to hands-on knife instruction and then your cut vegetables will be used to make a delicious and hearty **Czech Sauerkraut Soup** called **Zelňačka**. You'll also receive a *Basics of Knives and Cutting Skills Handout*. Complementary beer or wine pairing.

Thursday, October 24th, 6:00-8:30 pm

How to Host a Soup Night!

Terry Vanderpham / \$75

Terry loves to host a cozy soup night for chilly fall evenings and in this class, she'll demonstrate how you can too! To start things out, try her delicious **Mushroom Crostini**, a savory delight. She'll offer lots of tips as she shows you how to make her favorite **Greek Avgolemono Soup**, a silky, rich, and fragrant soup prepared with a lemon-egg sauce. You'll also love her **Butternut Squash-Pear Soup with Ginger, Thyme, and Jalapeño** for its vibrant flavor and **Yucatán Turkey Soup**, a great way to use up leftover turkey from Thanksgiving. What a great idea for your next get-together! Complementary wine pairing.

Tuesday, October 29th, 6:00-8:30 pm



Hands-On Choux Pastry

Chef Zola Gregory / \$85

Back by popular request, 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 **Choux Pastry** used in **Cream Puffs** and **Eclairs**. You'll also learn how to make **Vanilla Diplomat Cream** and **Chocolate Ganache Glaze**, essential elements in creating these iconic pastries. Take some home and eat some in class! Complementary prosecco pairing.

Note: This class is vegetarian

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

Cena Italiana Numero 1

Antonio Sanguineti, Partner and General Manager of Italian Office, August Imports (representing small vineyards of Italy and Europe) and Lilli Marlene Blaylock, Prime Wine and Spirits Sales Manager

Beth Storey and Leanne Willard, your chefs for the evening / \$110 per person

August Imports specializes in the import, education, and sale of high-quality wines from all over the world. They support environmentally sustainable growers, and world-class producers from both well-established and up-and-coming regions. Join representatives Antonio and Lilli as they inform you about the wines used in tonight's menu and Beth and Leanne as they pair the selections with delightful Italian menu:

Aperitivo: **Smoked Salmon-Arugula Crostini** - *Lovo Prosecco Rose Brut Millesimato 2022*

Antipasto: **Clams Casino** - *Marchetti Verdicchio dei Castelli di Jesi Classico 2022*

Zuppa: **Creamy Italian Potato & Zucchini Soup** - *Antonio Sanguineti Chianti 2022*

Primi: **Passatelli** (pasta made with breadcrumbs) **in Tomato Sauce** - *Martoccia di Luca Brunelli Poggio Apricale Rosso Toscana 2023*

Secondi: **Basata Al Barolo** (wine-braised beef brisket with spices and pancetta) **with mashed potatoes** - *Tacchino Barbera del Monferrato DOC 2017*

Le Vedure: **Harvest Italian Salad**

Dolce: **Torta de Riso** (Orange-Scented Rice Pudding) - *Lovo Colli Euganei Fior d'Arancio 2022*

Wednesday, November 6th, 6:00-8:30 pm





Hands-On Lacto-Fermenting 101

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

Back by popular demand, 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. In this class, you'll learn the fundamental principles and techniques of lacto-fermentation, a natural method of preserving vegetables that enhances flavor and nutritional value. This hands-on course will teach you to understand the science behind lacto-fermentation and incorporate simple techniques, without expensive equipment. We'll cover the benefits of fermenting vegetables, commonly fermented vegetables and their uses, the importance of salt and water quality for successful fermentation, as well as troubleshooting common issues, such as mold and yeast. You'll make **Traditional Sauerkraut** and **El Salvadorian-Style Curtido** to bring home, and Chef Janna will bring her fermented library for you to taste a variety of fermented products and styles. By the end of this course, you'll have the confidence and

knowledge to start fermenting your own vegetables at home, creating delicious and healthy additions to your diet! Complementary wine or beer pairing.

Note: This class is vegetarian and gluten-free


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

Hands-On Fall Night in Tuscany

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

Chef Jorden is back and in this fun class, the focus will be on dishes from the Tuscany region of Italy, utilizing late summer harvests and fall vegetables. You'll start by making an **Heirloom Tomato Panzanella Salad** and then learn to make **Homemade Roasted Carrot Triangoli** (a filled, triangular, pasta) **served with Roasted Carrot-Mascarpone Sauce**. Jorden will also teach you how to make **Biscotti**, a favorite Tuscan treat, served with Olympic Mountain gelato. Complementary wine pairing.

Note: This class is vegetarian

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

Hands-On Pie Pastry

Beth Storey / \$85

In this class, Beth, our resident BSC pie expert, will give an in-depth tutorial on making the perfect pie crust. Beth will discuss technique, the use of butter, shortening, vodka, vinegar, and water, as well as differences between pies, tarts, free-form (galette) crusts, and sweet versus savory pies. In class you'll make your own **Pie Pastry** to take home, and you'll also get to sample the **Apple-Cranberry Pie** that Beth has made in advance, accompanied with vanilla ice cream. Yes, you can bake a perfect pie! (Bring your own pie plate if you'd like.) Complementary wine pairing.

Note: This class is vegetarian

Thursday, November 14th, 6:00-8:30 pm

A Greek-Inspired Menu for Cool Fall Evenings

Julie Murray / \$75

Julie returns to BSC with a menu that is sure to please! She'll demonstrate how to make her tender **Cilantro Flatbread**, which is wrapped around an enticing combination of **Roasted Lamb** chunks, **Herb-Marinated Feta**, and **Tzatziki Sauce**—all reminiscent of a gyro. To serve alongside, try a vibrant **Roasted Beet and Crème Fraiche Salad** and **Grand Marnier Roasted Carrots**, the perfect accompaniments. Complementary wine pairing.

Saturday, November 16th, 6:00-8:30 pm

Cena Italiana Numero 2

Antonio Sanguineti, Partner and General Manager of Italian Office, August Imports (representing small vineyards of Italy and Europe) and Lilli Marlene Blaylock, Prime Wine and Spirits Sales Manager

Paula Leichty and Leanne Willard, your chefs for the evening / \$110 per person

August Imports specializes in the import, education, and sale of high-quality wines from all over the world. They support environmentally sustainable growers, and world-class producers from both well-established and up-and-coming regions. Join representatives Antonio and Lilli as they inform you about the wines used in tonight's menu and Paula and Leanne as they pair the selections with delightful Italian menu:

Aperitivo: **Salami Stromboli Bites** - *Lovo Prosecco Millesimato 2022*

Antipasto: **Arancini with Peas and Mozzarella** - *Cantine Madaudo Barone di Bernaj Alcam Bianco DOC 2023*


Zuppa: **Ligurian Seafood Soup** - *Monte Tondo Soave Classico 2022*

Primi: **Cavatelli with Mushroom Sauce** - *Antonio Sanguineti Morellino di Scansano 2022*

Secondi: **Beef Osso Bucco with Cheesy Polenta** - *Monte Tondo San Pietro Valpolicella Superiore 2021*

Le Vedure: **Classic Italian Salad**


Dolce: **Apple-Gorgonzola Crostata** - *Lovo Colli Euganei Fior d'Arancio 2022*

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

Elegant Holiday Dining Made Easy!

Chef Toby Kim / \$75

Ever wish you had a blueprint for a perfect, fool-proof holiday dinner party? Join Chef Toby as he shows you exactly how to pull it off! His menu starts with warm and cheesy **Parmesan Rounds**, then it's on to a fresh **Dilled Celery, Asian Pear, and Hazelnut Salad**. **Pork Medallions in Mushroom Marsala Sauce** is the main dish served with **Perfect Baked Polenta** and **Brussels Sprouts Chiffonade with Bacon, Garlic and Shallots**. For dessert, his **Malted Butterscotch Sauce** is scrumptious poured over a scoop of Olympic Mountain Coffee Ice Cream. He'll offer lots of tips on what can be made ahead of time and how to strategically time all the components of this dinner. Complementary wine pairing.


Wednesday, November 20th, 6:00-8:30 pm 

Hands-On Lefse

Carla Schultz-Parks / \$85

Of Nordic heritage, Carla has been making **Lefse**, the delicious Norwegian potato flatbread for many years and uses an old family recipe that turns out perfectly every time! In this class, she'll give you step-by-step instruction on how to make this Scandinavian treat in your own kitchen. We'll sample the lefse in class and you'll also get to take what you make home. With the holidays on our doorstep, you'll want to make this a yearly tradition! Tea and coffee to accompany the lefse in addition to complementary prosecco pairing.

Note: This class is vegetarian

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

Automne à Paris

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

Let Chef Natalia teach you how to make a fall French menu that's sure to delight and impress friends and family! Her **Chicken Filet Fricassee with Herbs de Provence** is a pan-roasted, boneless, skinless chicken filet that is slowly finished in an herbed, creamy sauce, served with **Pomme de Truffées**, truffled mashed potatoes, and **Wild Mushroom Ragú** folded into the mash. Dessert is a classic **Cherry Clafoutis**, a custard-like cake baked with cherries and topped with **French Vanilla Crème Anglaise**, a lush egg-based pastry cream scented with vanilla bean. Complementary wine pairing.



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 fall, 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.

September 5th

Summer's Last Days

Cortney knows how to take full advantage of garden bounty from the last days of summer with a **Tomato Orchard Salad**, with peppers, mint, scallions, lemon, and pomegranate molasses, and a gorgeous **Apricot Cake**. At home, you can try her Summer Squash Rolls and Chilled Golden Tomato and Peach Soup, perfect for those lingering, warm summer days.

October 3rd

Fall's Warming Comforts

When Cortney feels the chill of fall air, she turns to warming dishes for comfort. In class, try her **Pumpkin, Lentil, and Chickpeas** and a fragrant **Tomato and Lime Broth with Chicken Meatballs**. Take home recipes for Baked Baby Pumpkins Stuffed with Wild Mushrooms, Grain, and Gruyere, and a sweet Glazed Butter Cake.

November 7th

Gathering Foods—Feeding a Crowd

November is the time to gather your friends and family around for delicious meals together! Cortney has recipes that are sure to please everyone! Enjoy her warming **Parsnip and Apple Soup** and **Turkish Garlicky Mashed Potatoes** in class and take home recipes for Chicken with Plums, Honey, and Pomegranate, and Baked Sweet Potatoes with Avocado and Chimichurri!



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!

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

Saturday, October 5th

Welcoming Fall

with instructor Miriam Padilla

Ages 5 to 8 / 9:00-11:00 am / \$40

Join Miriam and her helpers in the BSC kitchen to learn how to make a pasta dish and cake that will help you welcome in the fall season! You'll be measuring, stirring, slicing, sautéing, and much more!

Menu:

- **Farfalle in Creamy Tomato Sauce**
- **Mini Pumpkin Cakes**
- **Autumnal Punch** with sliced apple, cranberries, ginger ale, and apple cider

Hello Fall

with instructor Miriam Padilla

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

Join Miriam and her assistants in the BSC kitchen to learn how to make a menu that will help you welcome in the fall season! You'll be measuring, stirring, slicing, chopping, sautéing, and much more!

Menu:

- **Farfalle in Creamy Tomato Sauce**
- **Stuffed Butternut Squash Salad**
- **Mini Pumpkin Cake**
- **Autumnal Punch** with sliced apples, cranberries, ginger ale, and apple cider

Saturday, November 9th (please note 2nd Saturday)

Comfort Food

with instructor Miriam Padilla

Ages 5-8 / 9:00-11:00 am / \$40

Join Miriam and her helpers in the BSC kitchen as you create dishes that you'll want to make when you're cozy at home. You'll be grating, measuring, chopping, slicing, and much more!

Menu:

- **Crispy Loaded Potato**
- **Homemade Mac & Cheese**
- **Apple Crumble Tart**

Cozy at Home

with instructor Miriam Padilla

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

Join Miriam and her assistants in the BSC kitchen as you create dishes that you'll want to make when you're cozy at home. You'll be grating, measuring, chopping, slicing, and much more!

Menu:

- **Crispy Loaded Potato**
- **Homemade Mac & Cheese**
- **Roasted Carrots with Honey and Garlic Yogurt Sauce**
- **Apple Crumble Tart**