



WINTER

Winter Schedule
December–February 2024/2025

516 West 4th Ave Olympia
BayviewSchoolofCooking.com
360.754.1448



"The secret of food lies in memory - of thinking and then knowing what the taste of cinnamon or steak is."

- Jerry Saltz

My mom always told me that she learned to cook because her own mother was a self-described bad cook who would much rather be out in her garden than by the stove. She began with Home Economics class in Junior High, and I have the white apron and headpiece she sewed with her embroidered name on them as evidence. She went on to study Nutrition at the University of Washington but devoted her life to being a wife and mother after that. She always had a strong interest in food and would bring home strange fruits and vegetables for us to try. Back in the late sixties and early seventies, there was a lot that was new in the grocery stores. She brought home starfruit, which was pretty when cut but slightly uninteresting in taste, a persimmon that wasn't quite ripe enough and turned the inside of my mouth into cotton, kiwis that when I opened for the first time, reminded me of a beautiful geode with its vibrant coloring inside and whose flavor I loved, mangos, which were nearly impossible to cut into without mutilating, and strangest of all, artichokes, which I wasn't sure about at first but grew to adore.

I still love to try unfamiliar foods – it keeps things interesting and broadens your horizons. Yet, this time of year is all about familiar tastes, isn't it? We want those cookies we grew up with, the dinners we had on cold evenings, the same side dishes we had at all those family gatherings, the hot chocolate we were given after playing outside in the snow. This is the secret, the power of food. We yearn to recreate the memory of food.

May you enjoy the busy time of the holidays and the quiet times of winter. We'd like to be a part of all that at BSC, with fun and educational classes throughout the season for you to enjoy.

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

Leanne Willard

Bayview School of Cooking Director

FOR COMPLETE CLASS DESCRIPTIONS VISIT BAYVIEWSCOOLOFCKOOKING.COM
and open "View Winter PDF and Class Descriptions"


Upcoming Events

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

 **Saturday, November 16th | 11 am.**
Bayview Thriftway
Bowl To Win a FREE Turkey

 **Saturday, November 23rd | 12 pm - 4 pm**
Ralph's Thriftway
Wreathmas

Visit Olythriftway.com to sign up.

 **Saturday, December 14th | 11 am - 2 pm**
Bayview Thriftway
Taste The Holiday Spirit

SLOPE LIFE

BAYVIEW SCHOOL OF COOKING IS PROUDLY
FEATURING SLOPE LIFE



SCAN THE QR CODE TO VIEW
ALL BSC CLASSES



STAY CONNECTED WITH BSC

FB/Instagram @bayviewschoolofcooking
BayviewSchoolofCooking.com



STAY CONNECTED WITH
UPCOMING STORE EVENTS

FB @Olythriftway
Olythriftway.com

BSC REGISTRATION POLICIES

Payments: Payment is required at the time of registration. Payment may be made online at BayviewSchoolofCooking.com or (M-F; 9am-3pm) by phone (360) 754-1448 or in person at: Stormans, Inc. 1932 4th Ave E, Olympia, WA 98506

Class Location: Classes take place at the Bayview School of Cooking demonstration kitchen on the second floor mezzanine of Bayview Thriftway located downtown at: 516 West 4th Ave Olympia, WA 98502

Menus: Unless the event is noted as a "dinner", standard class portions are intended to be sample-sized, not full servings. Menu choices are sometimes subject to change due to unforeseen circumstances.

Bring Your ID: Some of our classes feature food with a sample of wine or beer pairing to assist you with selections for your own entertaining. Servings are meant to be samples only and are restricted by law. Additional beverages are available for purchase during class. Verification of age may be required for beverage service.

Cancellations: If BSC cancels a class for any reason you will be contacted by phone and receive a full refund. If you cancel a class, please notify us at least four days in advance for a full refund. Cancellations of less than four days will be given 50% credit toward another class. No credit given without pre-cancellation. However, a reservation is transferable to another attendee.

December

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	Festive Treats for Gifting Cristina Stormans 6-8:30 pm \$75	A Scottish Christmas Eve Leanne Willard 6-8:30 pm \$75	FREE In The Kitchen: Party Faves		A Holiday Brunch! Ages 5-8 9-11:00am \$40 Holiday Brunch Time Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla
8	9	Hands-On Buche de Noel Chef Zola Gregory 6-8:30 pm \$85	Favorite Holiday Appetizers Chef Toby Kim 6-8:30 pm \$75	A Mexican Nochebuena Chef Miriam Padilla 6-8:30 pm \$75		COMMUNITY EVENT Taste The Holiday Spirit at Bayview! 11 am-2 pm
15 - 31	*All classes are demonstration style unless noted in the class title as "Hands-On".					



The Bayview School of Cooking's program for kids strives to provide a fun and safe environment where children can learn age-appropriate cooking skills as well as an appreciation for new and different foods.

All Classes with Instructor **Miriam Padilla**

Saturday, December 7th

A Holiday Brunch!

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

Holiday Brunch Time

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

Saturday, January 4th

Soup's On!

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

Soup for Supper!

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

Saturday, February 1st

Happy Valentine's Food

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

A Valentine's Celebration

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

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

Thursday, December 5th

Party Faves

Thursday, January 2nd

Celebrating Citrus

Thursday, February 6th

Kimchi and Miso Explosion

DON'T MISS OUR BEER & WINE DINNER EVENTS!

Saturday, January 25th, 6:00-8:30 pm
Tequila-Mezcal Winter Dinner

Saturday, February 22nd, 6:00-8:30 pm
Gård/Slope Life Winter Wine Dinner

February

SUN	MON	TUE	WED	THU	FRI	SAT
						Happy Valentine's Food Ages 5-8 9-11:00am \$40 A Valentine's Celebration Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla
2	3	Hands-On Savory Crepes from Brittany Chef Emma Le Du 6-8:30 pm \$85	Hands-On Pretzels Chef Zola Gregory 6-8:30 pm \$85	FREE In The Kitchen: Kimchi and Miso Explosion A Romantic Valentine's Day Menu Lee Ann Ufford 6-8:30 pm \$75		
9	10	Quick and Easy Asian Rice Bowls Chef Toby Kim 6-8:30 pm \$75				
16	17	Indian Classics Mitra Mohandessi 6-8:30 pm \$75	All About Roux Elise Landry 6-8:30 pm \$75			Gård/Slope Life Winter Wine Dinner Claire Smith 6-8:30 pm \$110
23	24	Winter Salads Lee Ann Ufford 6-8:30 pm \$75		Hands-On Pappardelle and Tagliatelle Chef John Swetz 6-8:30 pm \$85		

Bayview School of Cooking

Winter 2024-2025 Class Descriptions



Tuesday, December 3rd, 6:00-8:30 pm

Festive Treats for Gifting

Cristina Stormans / \$75

Join Cristina in this festive class where you'll learn how to make the best treats for your own enjoyment or to give away to friends and family this holiday season. Her enticing line-up includes rich **Pecan Pie Bars**, a recipe request again and again, **Cranberry-Orange Shortbread Cookies**, buttery, tender and sweet, **Almond Macaroons**, a fresh take on coconut macaroons, and **Miracle Peanut Crunch**, a flaky candy that combines layers of crisp caramel, creamy peanut butter, and peanuts. Not only will you taste these confections in class, but you'll also leave with a beautiful tray of treats, ready for gifting! (If you don't eat them yourself) Complementary prosecco pairing.



Note: This class is vegetarian.

Wednesday, December 4th, 6:00-8:30 pm

A Scottish Christmas Eve

Leanne Willard, BSC Director / \$75

Leanne celebrates her Scottish heritage by creating an authentic Christmas Eve menu that you'll want to make during the holidays as well! Soup is an important part of a special winter meal, so she'll start with a **Traditional Scotch Broth**, made with barley, lamb, cabbage and root vegetables. The main dish features **Scottish Roast Beef with Red Wine Jus** accompanied by fluffy and crisp **Roast Potatoes** and buttery **Carrot and Parsnip Mash**. For the grand finale, it's **Cranachan**, a traditional Scottish celebratory dessert with raspberries, toasted oats, and lots of whipped cream. Because you'll want **Scottish Shortbread** with that, Leanne will bring some to share! Complementary wine pairing.

Monday, December 9th, 6:00-8:30 pm  


Hands-On Buche de Noel

Chef Zola Gregory / \$85

Chef 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 evening of learning and holiday cheer to make a beautiful **Buche de Noel Cake**! Zola will demonstrate how to whip

up **Mocha Buttercream**, and you'll work in groups to make **Chocolate Chiffon Cake** and **Vanilla Mascarpone Cream Filling**, then finish assembling and decorating with sugared cranberries and rosemary sprigs. You'll taste the cake in class plus take home one quarter of a Yule Log! Don't miss this special holiday class!
Complementary prosecco pairing.


Note: This class is vegetarian.

Tuesday, December 10th, 6:00-8:30 pm 

Favorite Holiday Appetizers

Chef Toby Kim / \$75


In this all-new class, Chef Toby will demonstrate how to make some of his best-loved holiday appetizers from over the years. You'll adore the warm and cheesy **Gougeres**, choux pastry puffs, and his classic **Crispy Won Tons** served with **Sweet and Sour** and **Hot Mustard Sauces**. Try his decadent **Korean Corn Cheese Dip**, a once-a-year indulgence served with tortilla chips or crostini, savory **Rosemary and Thyme Roasted Shrimp with Cocktail Sauce** and highly addictive **Creamy Sausage-Stuffed Mushrooms**. Let the season's parties begin! Some hands-on opportunities.
Complementary wine pairing.

Wednesday, December 11th, 6:00-8:30 pm 

A Mexican Nochebuena

Chef Miriam Padilla / \$75

Nochebuena, which translates to "good night" in Spanish, is a Christmas Eve celebration when families gather to eat a variety of traditional foods during a festive, late-night meal. Join Miriam as she demonstrates how to make her favorites, including **Ensalada Nochebuena**, a fresh salad full of greens, beets, jicama, fruit, and peanuts, **Pozole Rojo**, made with pork, hominy, and chiles, brightened with lime, radish, and avocado when served, **Ponche Navideño**, a warm punch with fresh and dried fruit, cinnamon, tamarind, and hibiscus, with rum, or without, and **Mexican Buñuelos**, perfect fried dough covered in cinnamon sugar. Feliz Navidad!
Complementary ponche pairing.



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

Hands-On Vietnamese Pancakes

Terry Vanderpham / \$85

Vietnamese Pancakes, or **Bánh xèo** (translating to "sizzling cake") is made with rice flour, water and turmeric and filled with shrimp, pork, and bean sprouts accompanied by lettuce leaves, fresh herbs, and **Pickled Daikon and Carrot**, all dipped into **Nước chấm**. Join Terry, who learned Vietnamese cooking from her mom, as she gives hands-on instruction on how to create this favorite dish in your own kitchen. You'll also be making **Bánh khọt**, the mini version of Bánh xèo and Terry will demonstrate how easy it is to make a delicious **Vietnamese Tapioca**

Pudding with Coconut Milk, a popular Vietnamese dessert.
Complementary wine pairing.



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

Hands-On Sushi II

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 sizzling, aromatic **Wok-Charred Edamame with Soy Sauce and Garlic**. Then you'll learn to make **Perfectly Seasoned Sushi Rice**, **Spicy Tuna Rolls**, also known as Hosomaki, **Shrimp Tempura** and **Unagi Sauce**, which go into the **Dragon Roll**, also known as Uramaki. Toby will also have expertly cut vegetables so you can experiment making **Hand Rolls**, also known as Temaki.

Complementary sake pairing.

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


Hands-On Gnocchi

Chef Jorden Hand / \$85

In this hands-on cooking class, you'll learn to create two delectable versions of homemade gnocchi, showcasing both traditional and creative flavors. Chef Jorden will guide you through making **Classic Potato Gnocchi** from scratch - light, pillowy dumplings that will be served with a flavorful **Rich Tomato Sauce**. You'll learn the techniques to achieve the perfect texture, from selecting the right potatoes to shaping and cooking the gnocchi for a dish that's comforting and authentic. Next, you'll explore a more inventive approach with **Sweet Potato Gnocchi**, offering a naturally sweet twist on this classic Italian staple. Paired with a luxurious **Brown Butter and Crispy-Fried Sage Sauce**, this version brings a unique combination of sweet and savory flavors, perfect for winter or any occasion that calls for something special! Jorden's perfect **Green Dinner Salad** will accompany the gnocchi.

Complementary wine pairing.

Note: This class is vegetarian.

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

Healthy Eating with Whole Foods

Chef Janna, owner and Executive Chef of Mother's Root Kitchen & Catering / \$75

In a time when the health food industry and diet advice have become multibillion-dollar industries and we're constantly bombarded with new diet trends, supplements, and quick fix promises that claim to lead to better health, it's difficult to navigate what is truly healthy and what is simply marketing. This class is designed to take a step back from all that noise and

focus on the fundamentals of cooking whole, natural foods in their most nourishing form. Join Chef Janna as she shares simple recipes and techniques that help make healthy eating both approachable and exciting. Her menu includes **Whole Roasted Spatchcock Chicken** with a **Dry Spice Blend**, a **Complete Protein Vegetable Salad with Perfectly Caramelized Onions**, **Winter Warming Bisque** and **Bone Broth**, and a **Marinated Roasted Mushroom Salad**, with a discussion about this underutilized super food. Gain the confidence to create meals that nourish body, mind, and spirit by returning to eating the way Mother Nature intended! Complementary wine pairing.

Saturday, January 25th, 6:00-8:30 pm

Tequila-Mezcal Winter Dinner

Katharine Frazier, CNI Brands Market Manager

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

Join us for a tequila and mezcal tasting dinner where you'll taste each offering in a special half cocktail while representative and master bartender Katharine Frazier gives you lots of in-depth information about these exciting libations. Beth and Leanne will pair each drink with a complementary menu:

Sage, Rosemary, and Thyme Sweet and Salty Mixed Nuts - *Blood Orange Paloma*

Apple Sausage Salad with Cinnamon Vinaigrette - *Mezcal Naked and Famous*

Charred Vegetable Winter Bisque - *Cassis Mezcal Margarita*

Farro Risotto with Creamy Arugula Pesto - *Tequila-Mezcal Old Fashioned*

Citrus Braised Pork, Pickled Red Onion, and House-Made Tortillas - *Tequila Manhattan*

Dark Chocolate Cheesecake with Chocolate Ganache - *Mezcal-Tequila Espresso Martini*

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

The Versatile Cast Iron Skillet

Rich Rau / \$75

Cast iron skillets have been a mainstay in kitchens for hundreds of years and for good reason! Rich knows that after mastering a few simple tricks for using and maintaining cast iron, you'll be set for a lifetime of incredible meals. Explore cast iron's versatility in this class where Rich will feature a melted **Hot Caprese Dip with Crostini**, flavorful **Steak Bites in Peppercorn Cream Sauce** and luscious **Roasted Carrots with Maple, Coriander and Hazelnuts**. For dessert, he will prepare a decadent **Puff Pastry Apple Galette with Caramel Sauce**. Find out why you need to dig out that old cast iron skillet and start cooking! Complementary wine pairing.

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



Hands-On Cherry Hand Pies

Beth Storey / \$85

In this class, Beth, our resident BSC pie expert, will give an in-depth tutorial on making a perfect pie pastry and turning it into **Cherry Hand Pies**. She'll discuss technique, the use of butter, shortening, vodka, vinegar, and water in pastry and offer step-by-step instruction in making a flaky, sour cream-butter crust wrapped around a juicy cherry filling. You'll taste the pies that Beth has made in advance in class and leave with hand pies to bake off at home. Then, make these in your own kitchen for President's Day Weekend!

Complementary prosecco pairing.

Note: This class is vegetarian.

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



International Cheese

Leanne Willard, BSC Director / \$75

Leanne has never met a cheese she didn't like and loves to explore special cheese dishes from around the world. Join her as she demonstrates how to make **Pommes Aligot**, a smooth and stretchy potato dish from the Auvergne region in south-central France made with Gruyere and fresh mozzarella, and **Tiropita**, a cheese pie from Greece that is like spanakopita but is filled with feta and fresh cheese. She'll also be making **Arepas con Queso**, corn flour queso fresco-filled cakes that hail from Columbia, **Käsespätzle**, German cheese spaetzle, warm with melty Emmentaler cheese and **Hokkaido Cheese Tarts**, a popular treat from Japan. If you're crazy for cheese, this class is for you!

Complementary wine pairing.

Note: This class is vegetarian.

Tuesday, February 4th, 6:00-8:30 pm  



Hands-On Savory Crepes from Brittany

Chef Emma Le Dû, cooking instructor, chef, and tour guide / \$85

New to BSC, Brittany-born Emma learned to make crepes from her mother, who learned from hers! Half the restaurants in Brittany are crêperies, and Emma is passionate about sharing the authenticity of Breton culture and its cuisine with others. Join her for a culinary adventure to the coast of France in a hands-on class where she'll offer step-by-step instruction on how to make perfect crepes. You'll make **Galette Complète** with egg, ham (optional), and gruyere cheese, **Galette Forestière** with mushroom, garlic, parsley and crème fraîche, and **Galette Chèvre** with goat cheese, walnuts and honey.

Complementary wine pairing.

Note: This class can be vegetarian.

Wednesday, February 5th, 6:00-8:30 pm  

Hands-On Pretzels

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

Back by popular demand! 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, February 6th, 6:00-8:30 pm

A Romantic Valentine's Day Menu

Lee Ann Ufford / \$75

Love is in the air and wonderful aromas are wafting in the kitchen as Lee Ann demonstrates how to prepare a memorable meal for a romantic evening. A warming **Onion Soup with Madeira** is the first course, followed by a **Heartbeet Salad** of mixed greens with heart-shaped roasted beets sandwiching savory goat cheese and walnuts. The do-ahead entree of **Filet of Beef Chasseur** can easily be adjusted to serve two or twelve. It's a delicious and impressive Valentine recipe, accompanied by a **wild rice mix** and **Spiced Peaches with a Red Currant Glaze**. Of course, what would the evening be without something chocolate? Enjoy Lee Ann's **Apricot Brandied Chocolate Torte with Dark Chocolate Glaze**, the perfect finale for an evening celebrating love.

Complementary wine pairing.

Tuesday, February 11th, 6:00-8:30 pm



Quick and Easy Asian Rice Bowls

Chef Toby Kim / \$75

Chef Toby loves rice bowls for their versatility, ease of preparation, and flavor! He'll show you how to get dinner on the table quickly with **Oyakodon**, a chicken and egg rice bowl that's a classic comfort food of Japanese home cooking, **Japanese Shrimp Rice Bowl with Garlic, Soy Sauce and Butter**, a savory favorite, **Lu Rou Fan**, a braised pork rice bowl, a delicious, beloved dish from Taiwan, and **Ground Beef Bulgogi**, a super easy Korean beef bowl. You'll appreciate adding these cozy dishes to your recipe repertoire!

Complementary wine or beer pairing.


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

Indian Classics

Mitra Mohandessi / \$75

Beat the winter cold with the warmth of home-cooked Indian food! Learn the basics of Indian foods and spices so you can confidently make these fabulous dishes at home. Whether you are in the mood for something quick and easy on a weeknight, a vegetarian dinner, or a more elaborate meal, these hearty and tasty dishes will satisfy. Mitra starts with **Bhindi Masala**, perfect okra tossed with warm spices, tomatoes, and coriander on a bed of sautéed onions, a North Indian favorite, then **Punjabi Chole**, a chickpea curry made with black tea and pomegranate powder. **Tikka Masala**, a classic Indian dish, is grilled marinated chicken, simmered in creamy aromatic curry and served with **Chitranna**, a South Indian Basmati lemon rice mixed with cashews, peanuts, and fragrant spices. End the evening with a cool glass of **Mango Lassi**, a refreshing dessert drink of sweet mangos, milk and yogurt, adorned with pistachios, another Indian classic! Complementary wine pairing.

Note: This class is gluten free.

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

All About Roux

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

Roux is a mixture of roughly equal volumes of starch and a liquid fat that are cooked together and then used as a thickener for liquids in soups, stews, and sauces. It's a common technique in Continental cuisine and is also used heavily in the Cajun and Creole cooking of Louisiana. In Chef Elise's informative class, learn how to create different types of roux to use in your everyday cooking. She'll demonstrate how to make hearty **Country Gravy** using a white roux, served over **Flaky Biscuits**, **Mornay Sauce** for **Macaroni and Cheese** using a blond roux, and **Chicken and Sausage Gumbo** using a dark roux. Elise will also include a **Winter Salad**, with winter greens, pomegranate seeds, citrus, and lemon poppyseed dressing. Become a master at making roux! Complementary wine pairing.

Saturday, February 22nd, 6:00-8:30 pm

Gård/Slope Life Winter Wine Dinner

Claire Smith, Gård Vintners and Slope Life Regional Sales Manager

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

Founded in 2006 by Josh and Lisa Lawrence, Gård Vintners prides itself on being one of the few 100% estate wineries in Washington, with 14 vineyards, including one on The Royal Slope located in the south-central part of the state, the inspiration for their Slope Life wines. Slope Life wines are approachable and crowd-pleasing, and crafted to be shared with friends and family around the kitchen table or bonfire. Join Claire, Gård Vintners and Slope Life representative, as she tells you all about their wine, while Paula and Leanne pair six selections with a perfectly matched menu.



Sea Scallop with Albarino and Serrano Ham - 2023 Slope Life 'Golden Hour' Albarino
Caramelized Carrot Soup with Fennel and Cumin - 2022 Slope Life 'Downshift' Chardonnay
Citrus Medley Salad with Burrata - 2023 Slope Life 'Boots Up' Rose
Mimolette Stuffed Mushrooms - 2020 Slope Life 'Country Road' Cabernet Sauvignon
Beef Braised in Red Wine with Orange Zest and Potato and Celery Root Mash -
2020 Gard Vintners The Don Red Blend
Red Wine and Chocolate Mousse - 2020 Slope Life 'Hometown Red' Syrah

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

Winter Salads

Lee Ann Ufford / \$75

Spring is still a month away and fresh, local produce is a distant memory, but in this class, Lee Ann is offering a bevy of salads that highlight the oftentimes overlooked veggies of the winter season. Looking to the Mediterranean, there's a **Greek Cauliflower Salad** that brightens the winter staple with feta, artichokes and olives, and **Jicama and Radish Salad with Cumin Vinaigrette** that has a Southwestern flair. There's nothing bland about crisp **Celery Salad with Dates** or the French-influenced **Celery Root Salad with Pears and Hazelnuts**. Washington apples star in a quick and easy **Spanish Apple Salad with Cabrales Blue Cheese and Marcona Almonds**. So much flavor to get us through to spring!
Complementary wine pairing.

Thursday, February 27th, 6:00-8:30 pm  

Hands-On Pappardelle and Tagliatelle

Chef John Swetz, Sous chef, Chicory / \$85

Chef John has a passion for Italian cuisine and pasta making! In this class he'll give step-by-step hands-on instructions to make the freshest **Pappardelle** and **Tagliatelle** pasta from **Pasta alla Ovv**, a traditional egg dough. You'll knead and form your dough, then roll and cut. He'll demonstrate how to prepare a decadent **Beef and Pork Ragu Bolognese** and an Italian-inspired **Chop Salad with Winter Greens, Pomegranate, Citrus, Beets, Olives, and Italian Salami**, with **Citrus Vinaigrette**. Learn how to make pasta at home!
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 winter, Cortney Kelley, who enjoys traveling the world and taking photographs, poring over cookbooks, cooking for friends and family, and whose love language is food, will be "in the kitchen" putting her own delectable, engaging spin on this free and informative monthly event. Join Cortney for new recipes, product sample tastes, a 3-day 10% off coupon for grocery shopping at Bayview, and free coffee or tea, compliments of Bayview!

December 5th - Party Faves

It's party season and does anyone know how to party better than Cortney? We think not! In this festive class, she'll show you how to make the best **Cheesy Bacon Soft Pretzels** and supremely tasty **Cheeseburger Nuggets**. You'll also receive recipes for her amazing Salted Caramel Rice Crispy Treats and unique Black-eyes Peas and Peanut Butter Hummus.

January 2nd - Celebrating Citrus

It's that time of year when we all appreciate the freshness and brightness of citrus. Cortney knows all the ways to use this vibrant fruit to its best advantage! Try her **Oranges with Chili and Pistachios** and **Orange Chicken Parm** in class and take-home recipes for a creamy Key Lime Pie and unique Mahaka Mango Cheeks with Red Onion shave ice and lime Nuoc Cham.

February 6th - Kimchi and Miso Explosion

Cortney loves to experiment with unique ingredients and miso and kimchi are no exception! You'll love the **Miso Thumbprint Cookies** and savory **Kimchi Pancakes** that you'll sample in class. Try Gomae, a Japanese spinach salad with sesame seeds and sesame dressing, and Kimchi Fried Rice with Fried Egg and Bacon at home!



***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!***

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

Saturday, December 7th

A Holiday Brunch!

with instructor Miriam Padilla

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

Join Miriam and her helpers in the BSC kitchen to learn how to make yummy crepes and hashbrowns for the holidays! You'll be measuring, stirring, slicing, sautéing, and much more!

Menu:

- **Grinch Banana Crepes**
- **Homemade Nutella**
- **Sweet Potato Hash Browns**

Holiday Brunch Time

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 brunch menu that you can make for your family during the holidays! You'll be measuring, stirring, slicing, chopping, sautéing, and much more!

Menu:

- **Grinch Banana Crepes**
- **Homemade Nutella**
- **Sweet Potato Hash Browns**
- **Hot Cocoa Bombs**

Saturday, January 4th

Soup's On!

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 those chilly days call for soup! You'll be kneading, measuring, chopping, sautéing, and much more!

Menu:

- **Sausage Tortellini Soup**
- **Dinner Rolls from Scratch**
- **Butterscotch Steamer**

Soup for Supper!

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 the weather outside calls for soup! You'll be kneading, measuring, chopping, slicing, and much more!

Menu:

- **Sausage Tortellini Soup**
- **Dinner Rolls from Scratch**
- **Butterscotch Steamer**
- **Roasted Vegetable Winter Salad**

Saturday, February 1st

Happy Valentine's 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 will help you celebrate Valentine's Day! You'll be rolling, cutting, measuring, chopping, sautéing, and much more!

Menu:

- **Beet Fettuccini Pasta**
- **Homemade Alfredo Sauce**
- **Red Velvet Cupcakes with Cream Cheese Frosting**

A Valentine's Celebration

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 will help you celebrate Valentine's Day! You'll be rolling, cutting, measuring, chopping, slicing, and much more!

Menu:

- **Beet Fettuccini Pasta**
- **Homemade Alfredo Sauce**
- **Red Velvet Cupcakes with Cream Cheese Frosting**
- **White Hot Chocolate**