



SPRING

Winter Schedule
March-May 2025

360.754.1448
516 West 4th Ave Olympia
BayviewSchoolofCooking.com



“Perfection is not the absence of flaws, but the ability to embrace them.”

- Malala Yousafzai

I'm a reluctant baker. I can bake cookies as well as the next person but when it comes to the fancier stuff, my stress level goes up and the perfectionism in me gets in the way of enjoying the process. My creations usually turn out fine but usually at the cost of frayed nerves. When I was a teen, I tried to bake a fancy cake for a friend's birthday. It fell apart when I was getting it out of the pan and in a huge fit, I was about to throw it out into the garbage when my mom told me to hold on. She showed me how to "paste" it back together with frosting, cover it all, and no one would be the wiser. That was a huge lesson to slow down and give myself a break. When our oldest daughter lived with us, I became extremely lazy about baking because she has loved to bake since she was young. She'd gladly take on any requests for birthday cakes, bread, and other baked goods for all occasions. Now that she no longer lives at home, I find that my baking skills have atrophied, and it takes more mental attention than it has in the past.

Cooking and baking are a skill, just like any other skill—it takes experience and time to develop them. While we all want our food creations to be flawless in every way, there is a kind of perfection in a simple casserole dropped off for new parents, a hurried meal for your busy family, a homely but tasty pie brought to a gathering. Sometimes it is the thought, and the effort that counts.

At BSC, we want you to enjoy the process of cooking and baking because that's just as important as the final dish that you create. We invite you to come and spend time with us at one of our many classes and have fun!

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

Leanne Willard
Bayview School of Cooking Director

FOR COMPLETE CLASS DESCRIPTIONS VISIT
BayviewSchoolofCooking.com

and open "View Spring PDF and Class Descriptions"

Upcoming Events

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

Saturday, Feb. 1st - 22nd

Bayview Thriftway

St. Patrick's Corned Beef Brisket
Visit Olythriftway.com to pre-order.

Thursday, Feb. 13th - Friday, Feb. 14th

Ralph's & Bayview Thriftway

Valentine's Day Chocolate Covered Strawberries

Friday, Feb. 14th | 11 am - 4 pm

Bayview Thriftway

Fisher Scones

VEHRS BAYVIEW SCHOOL OF COOKING IS PROUDLY
DISTRIBUTING FEATURING VEHRS DISTRIBUTING



SCAN THE QR CODE TO VIEW
ALL BSC CLASSES



STAY CONNECTED WITH BSC

FB/Instagram @bayviewschoolofcooking



STAY CONNECTED WITH
UPCOMING STORE EVENTS

FB/Instagram @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.

March

SUN	MON	TUE	WED	THU	FRI	SAT	
						The Asian Kitchen Ages 5-8 9-11:00am \$40 Asian Inspiration Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla 1	
2	3	Korean Anju Chef Toby Kim 6-8:30 pm \$75	An Irish Celebration Leanne Willard 6-8:30 pm \$75	FREE In The Kitchen: Irish Inspiration Hands-On Gnocchi Chef Jordan Hand 6-8:30 pm \$85	6	7	8
9	10	Hands-On Lemon Tarts Beth Storey 6-8:30 pm \$85	Hands-On Macarons Chef Zola Gregory 6-8:30 pm \$85	12	13	14	15
16	17	Spring Dining Along the Silk Road Mitra Mohandessi 6-8:30 pm \$75	18	19	20	21	22
23	24	A Brunch Menu for Spring Cortney Kelley 6-8:30 pm \$75	25	26	27	28	29
30	Spring Bowls Julie Murray 6-8:30 pm \$75	31					



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

All classes with Instructor Miriam Padilla

Saturday, March 1st

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

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

Saturday, April 5th

Spring is in the Air
Ages 5 to 8 | 9 am - 11 am | \$40

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

Saturday, May 3rd

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

May the Fourth Be with You
Ages 9 to 13 | 1 pm - 3:30 pm | \$50

April

SUN	MON	TUE	WED	THU	FRI	SAT			
				FREE In The Kitchen: April in Paris		Spring is in the Air Ages 5-8 9-11:00am \$40 Spring Has Sprung Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla			
6	7	Hands-On Souvlaki Chef Jordan Hand 6-8:30 pm \$85	Georgian Food Mitra Mohandessi 6-8:30 pm \$75	9	10	11	12		
13	14		Hands-On Sicilian Cannoli Chef Zola Gregory 6-8:30 pm \$85	16	17	18	19		
20	21		Favorite Thai Curries Pranee Halvorsen 6-8:30 pm \$75	23	Hands-On Vietnamese Spring Rolls Terry Vanderpham 6-8:30 pm \$85	24	25	"There's No Place Like Rhone" Wine Dinner Lilli Blaylock 6-8:30 pm \$110	26
27	28		Homestyle Chinese Chef Toby Kim 6-8:30 pm \$75	29	30	*All classes are demonstration style unless noted in the class title as "Hands-On".			

In The Kitchen

With Cortney Kelley
FREE Monthly Event
10 am - 11:30 am & 1:00 pm - 2:30 pm
*Repeat of morning session
No registration or fee required

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

May

SUN	MON	TUE	WED	THU	FRI	SAT		
				FREE In The Kitchen: Pepper Party A Farm-Fresh Spring Menu Chef John Swetz 6-8:30 pm \$75		Star Wars Fun Ages 5-8 9-11:00am \$40 May the Fourth Be with You Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla		
4	5	Springtime Vegetarian Chef Elise Landry 6-8:30 pm \$75	6	7	Hands-On Rolled Cakes Chef Zola Gregory 6-8:30 pm \$85	8	9	10-17
18	19		Hands-On Dim Sum Toby Kim 6-8:30 pm \$85	21	The Thai Wok Pranee Halvorsen 6-8:30 pm \$75	22	23	24
25	26		The Mediterranean Grill Rich Rau 6-8:30 pm \$75	28	Summer Appetizers Leanne Willard 6-8:30 pm \$75	29	30	

Join Cortney for new recipes, product sample tastes, free coffee and tea, and a 10% off coupon (valid for 3 days) for grocery shopping at Bayview Thriftway!

Thursday, March 6th

Irish Inspiration

Thursday, April 3rd

April in Paris

Thursday, May 1st

Pepper Party


DON'T MISS OUR BEER & WINE DINNER EVENTS!

Saturday, April 26th, 6:00-8:30 pm
"There's No Place Like Rhone" Wine Dinner

Bayview School of Cooking

Spring 2025 Class Descriptions



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

Korean Anju

Chef Toby Kim / \$75

Korean Anju are dishes eaten with alcohol, especially soju, makgeolli and cheongiu but also more recently, drinks such as wine, beer and non-alcoholic beverages. Join Toby as you explore the world of Anju and learn to make incredible snacks such as **Honey Soy KFC**, crispy double-fried chicken coated in a sweet-savory glaze, served with **Chicken-Mu**, a refreshing pickled radish accompaniment, **Kimchijeon**, kimchi pancakes studded with pork and shrimp, **Eomuk Guk**, fish cake soup, and **Samgyupsal Sukju Bokkeum**, stir-fried thinly sliced pork belly with bean sprouts.

Complementary wine pairing.

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



An Irish Celebration

Leanne Willard, BSC Director / \$75

Leanne's Irish heritage makes it certain that you'll encounter a celebration at her house every St. Patrick's Day! Her menu isn't necessarily authentic Irish cuisine, but it's fun and delicious! She starts with naturally green-hued **Avocado Deviled Eggs**, everyone's favorites. The main course is **Glazed and Braised Corned Beef with Brussels Sprouts, Carrots, and Pearl Onions** served with a **Creamy Horseradish Sauce** and **Irish Potato Colcannon**, with kale, garlic and green onions. Of course there'll be **Irish Soda Bread**, and for a delightful dessert, simple-to-make **Green Velvet Cupcakes with Whipped White Chocolate Ganache**.

Erin go bragh!

Complementary wine or beer pairing.

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

Hands-On Gnocchi

Chef Jordan 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 Jordan 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! Jordan's perfect **Green Dinner Salad** will accompany the gnocchi.

Complementary wine pairing.

Note: This class is vegetarian.

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



Hands-On Lemon Tarts

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 luscious **Lemon Tarts**. 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 butter crust encasing a tangy lemon filling. You'll taste the pies that Beth has made in advance in class and leave with tarts to take home.

Complementary prosecco pairing.

Note: This class is vegetarian.

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

Hands-On Macarons

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

They're all the rage—those brightly colored sandwich cookies that are so delicious and so expensive. We're talking about the macaron; a sweet meringue-based French confection made with egg whites, flavorings, sugar, and ground almonds. Why not let Chef Zola give you step-by-step instructions so you can confidently color and flavor them any way you like? During class you'll be creating **Raspberry, Coffee, Lemon, and Vanilla Macarons** with **American-style Buttercream**, but she'll give you many other ideas for inventing your own combinations. Take home the cookies you don't eat in class!

Complementary prosecco pairing.

Note: This class is gluten free and vegetarian

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

Spring Dining Along the Silk Road

Mitra Mohandessi / \$75

The Silk Road is the ancient trade route connecting the East to the West. For more than 1500 years, its network of routes contributed to the exchange of goods, ideas, and cultures. Join Mitra as you "travel" this route, learning about the foods of the many countries along the path and celebrate spring as it is done in these regions. Start with a glass of **Choy**, Tajiki green tea steeped in sweet spices. Learn to make **Samsa**, pastry dough filled with lamb, onions and potatoes, a special treat of the Uzbek people. She'll prepare **Shorba**, a hearty soup made with lentils, onions and spices, a favorite of the Afghani people. Making a stop in Persia, Mitra will make **Shevid Polo**, aromatic basmati rice, dill and black-eyed peas, adorned with saffron, served with **Saniyat Djaj**, oven-roasted Jordanian chicken rubbed with fragrant spices and pomegranate molasses. The final stop is in Azerbaijan where you'll enjoy **Shekerbura**, a celebration sweet pastry filled with nuts and aromatic spices.

Complementary wine pairing.

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

A Brunch Menu for Spring

Cortney Kelley, BSC's In the Kitchen Host / \$75



'Tis the season for brunches—to celebrate Easter, Mother's Day, showers, weddings, and graduations! Let Cortney show you how to make a spectacular spread for any occasion. She'll start with a lively **Escarole Caesar Salad with Homemade Toasted Breadcrumbs**, followed by **Citrus Mayo-Slathered Salmon** accompanied by a **Smashed Cucumber Salad**, with garlic and ginger, and **Herb-Stuffed Tomatoes**. Every brunch needs something sweet, and Cortney's **Cherry, Pistachio and Coconut Cake** is the perfect finale!
Complementary sparkling wine pairing.

Monday, March 31st, 6:00-8:30 pm

Spring Bowls

Julie Murray / \$75

The current popularity of bowls is understandable—they're a convenient, customizable, and visually appealing way to eat a balanced meal. Join Julie as she shares her ideas for the very best bowls including her **Tex-Mex Bowl**, with green chili chicken, Spanish rice, street corn salad and pico de gallo, her **Quinoa Crunch Bowl**, with kale, crispy quinoa, pickled onions, shaved parmesan, smoked salmon, and Caesar dressing, and her **Mediterranean Bowl**, filled with pesto couscous, cucumber, tomato salad, harissa meatballs, and whipped feta. Prepare to be bowled over!
Complementary wine pairing.

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

Hands-On Souvlaki

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

Join Chef Jorden as he leads you step-by-step in making **Souvlaki**, the delicious Greek street food that's rightly famous. In this class you'll make **One-Hour Pita Bread** and fresh **Tzatziki Sauce** and learn how to put together a flavorful **Beef Marinade**. Grill the beef and add sliced tomatoes, red onion, cucumber and kalamata olives for a fantastic taste treat. You won't want to miss this fun class!
Complementary wine pairing.



Wednesday, April 9th, 6:00-8:30 pm

Georgian Food

Mitra Mohandessi / \$75

Georgian national cuisine is quite unique, reflecting the influences of neighboring countries and traveling merchants of the old trade routes. Join Mitra for an evening of Georgian hospitality and learn to make fantastic dishes such as a savory appetizer of **Badrijani nigvzit**, sautéed eggplant rolled with seasoned walnut filling, and a preparation of **Lobio**, a dish of tenderly cooked beans sautéed with green onions and special spices served with **Mchadi**, pan-fried corn bread. **Tsitsila Tabaka**, is pan-seared chicken smothered in garlic and fresh dill accompanied with **Ajika**, the famous red pepper sauce, and dessert is **Gozinaki**, is a celebratory dessert of caramelized walnuts and honey.

Complementary wine pairing

Wednesday, April 16th, 6:00-8:30 pm  

Hands-On Sicilian Cannoli

Chef Zola Gregory, Seattle-based cooking instructor / \$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 instructional evening of learning to make authentic **Sicilian Cannoli** with two fillings: **Ricotta Cream with Chocolate Chips, Candied Orange Peel, and Pistachios** and **Chocolate Cream with Crushed Peanuts**. Eat some in class and take some home or in other words "Take the cannoli!" Complementary sparkling wine pairing.

Note: This class is vegetarian.


Wednesday, April 23rd, 6:00-8:30 pm

Favorite Thai Curries

Pranee Khruasanit Halvorsen / \$75

Take home the secrets to authentic Thai cooking and spice up your culinary skill set with homemade curries! With insight from her childhood in Thailand, Pranee will show you how to blend **Red and Green Curry Pastes** from scratch, then prepare **Gaeng Keow Wan**, green curry with Thai eggplant and Thai basil. For an appetizer, red curry is used to season **Tod Man Pla**, fish cakes with curry and basil served with cucumber salad and sweet chili sauce. You'll join in to make **Gaeng Keow Wan Goong**, prawn green curry, and **Kao Mok Gai**, Phuket-style chicken and rice curry. Cool your palate with the ever-popular **Kao Neow Mamuang**, sticky rice and mango. Pranee will demystify traditional Thai herbs and spices, and discuss how to balance flavor between sweet, sour, salty and spicy.

Complementary wine pairing.

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

Hands-On Vietnamese Spring Rolls

Terry Vanderpham / \$85

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

Note: This class is gluten free

Saturday, April 26th, 6:00-8:30 pm

“There’s No Place Like Rhone” Wine Dinner

Lilli Blaylock, Sales and Brand Manager, Prime Wine and Spirits / \$110 per person

Beth Storey and Leanne Willard, your chefs for the evening

Join Lilli, who studied French wine regions and the French language in college as she presents wines from the Rhone region of France. Find out why this area is specifically known for its wine and food! Beth and Leanne will pair each wine with a menu of French Lyon specialties!

JP Chenet Dry Rose - **Cervelle de canut**, an herb-flecked creamy cheese dip served with toasted bread slices

Les Dauphins White - **Gratin de poireaux**, leek gratin fragrant with thyme, bay, and garlic


Les Dauphins Rouge - **Salade Lyonnaise**, hearty fresh greens with bacon and jammy egg served with a Dijon dressing

Cellier des Dauphins Reserve - **Soupe à l'oignon Lyonnaise**, classic onion soup

Domaine de Chateaumar Cuvee Bastien - **Poulet au vinaigre à la lyonnaise**, boneless chicken thighs cooked in an aromatic red vinegar sauce, served with **Paillasson Lyonnais**, a buttery potato gallette

Domaine de Chateaumar Cuvee Vincent – Just a small taste!

JP Chenet Blanc de Blancs Brut - **Gâteau Lyonnais**, a cake made with pears, apricots and Lyon's famous pink pralines


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

Homestyle Chinese

Chef Toby Kim / \$75

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

Complementary wine pairing.


Thursday, May 1st, 6:00-8:30 pm 

A Farm-Fresh Spring Menu

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

Chef John loves to add Italian flair to his menus and this fresh, springtime menu is no exception! Join him as he shows you how to make his **Spring Greens Salad**, with peas, baby turnips and their greens, fromage blanc, and seasonal herbs. He'll then demonstrate how to break down a chop rack to make **Pan-Seared Pork Chops with Tonnato Sauce**, accompanied by baguette and butter. For dessert, it's **Zabaione with Raspberry "Caviar,"** a classic Italian dessert.

Complementary wine pairing.

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



Springtime Vegetarian

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

Once again, Chef Elise takes time out from her busy schedule at Chicory to visit us at BSC, this time with a vegetarian menu that is sure to delight! Her line up starts with **Burrata with Marinated Spring Vegetables, Strawberries and Mint**, an edible welcome to the season. The main dish is a **Spanish Tortilla with Spring Potatoes** served with **Asparagus, Parsley, and Garlic Aioli Salad**. Dessert is **Strawberry-Rhubarb Shortcakes with Tarragon and Herbsaint Cream**, a surprising riff on the traditional dish.

Complementary wine pairing.

Note: This class is vegetarian.

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

Hands-On Rolled Cakes



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

Filled, rolled cakes only look fancy and complicated! Let Chef Zola lead you step-by-step through the creation of these masterpieces. Her cooking classes emphasize getting comfortable in the kitchen through technique, some food science, and, most importantly, a sense of humor! You'll make both a **Classic Chocolate Roll Cake with Vanilla Mascarpone Cream** and a **Vanilla Roll with Roasted Strawberry Jam and Cream**.

Eat your cake in class and take some home!

Complementary sparkling wine pairing.

Note: This class is vegetarian.

Wednesday, May 21st, 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 **Pork and Napa Cabbage Water Dumpling**, boiled dumplings with tangy soy dipping sauce, and pan-steamed **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.

Complementary wine pairing.

Thursday, May 22nd, 6:00-8:30 pm

The Thai Wok

Pranee Khruasanit Halvorsen / \$75

Pranee is an expert in using a wok for quick, even cooking, and in this class, you'll get plenty of pointers while she demonstrates how to make authentic Thai dishes including **Phad Kraprow Gai**, sautéed chicken with chili, garlic, Thai basil and soy sauce, **Pla Sam Rod**, wok-fried white fish with three-flavor sauce, **Phad Neua Nam Man Hoy**, stir-fried beef with oyster sauce, and **Kao Phad Sapparos**, yellow curry fried rice with prawn and pineapple. Learn about essential Thai ingredients and making quick sauces for everyday wok cooking and how to season and care for your wok to make it last a lifetime!

Complementary wine pairing.

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

The Mediterranean Grill

Rich Rau / \$75

Join us out on the deck for this first class of “summer!” Grilling guru Rich will share his all-new recipes, each with a Mediterranean twist. His menu includes succulent **Grilled Shrimp Salad with Yogurt-Dill Dressing**, savory **Chicken Souvlaki with Grilled French Bread and Tzatziki**, zesty **Grilled Marinated Summer Vegetables**, **Armenian Losh Kebab with Pita**, lamb and beef burgers. Bring all your questions about grilling!
Complementary wine pairing.

Note: This class will be held out on the deck, weather permitting. Please dress accordingly.

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

Summer Appetizers

Leanne Willard, BSC Director / \$75

Summer is fast approaching, and you’ll want new ideas to entertain friends and family on those warm evenings. Leanne has all the best recipes to see you through the season! Try her refreshing **Watermelon “Pizza” with Feta, Mint, and Olives**, a creamy and delicious **Whipped Mozzarella Dip with Burst Cherry Tomatoes**, served with crostini, fun-to-eat **Corn Ribs with BBQ Seasoning and Spicy Mayo**, **Parmesan-Zucchini Fritters**, made perky with a dollop of apricot-soy sauce, and addictive **Garlic Butter Steak Bites**.
Be prepared for summer entertaining!
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 spring, Cortney Kelley, who enjoys traveling the world and taking photographs, poring over cookbooks, cooking for friends and family, and whose love language is food, will be “in the kitchen” putting her own delectable, engaging spin on this free and informative monthly event. Join Cortney for new recipes, product sample tastes, a 3-day 10% off coupon for grocery shopping at Bayview, and free coffee or tea, compliments of Bayview!

March 6th - Irish Inspiration

With less than two weeks until St. Patrick’s Day, Cortney is taking inspiration from Ireland and Great Britain, offering recipes that evoke the Emerald Isle. In class she’ll be making a vibrant **Spring Greens Soup** and hearty **Hasselback Potatoes with Smoked Bacon and Beer**. You’ll also take home recipes for Pan Roasted Pork Chops with Herby Potatoes, Parsnips, Pears and Minted Bread Sauce and Lemon Posset with Raspberry Compote.

April 3rd - April in Paris

While Cortney won’t be in Paris this April, she’ll still be sharing recipes that have a French flair! Join her in class where she’ll be making **Duxelles Mushrooms on Garlic Toast** and a **Savory Bread Pudding with Asparagus, Fontina, and Mixed Herbs**. You’ll also receive recipes for a Soup of Wild Greens, Gnocchi and Prosciutto and nutty Walnut Gateau.

May 1st – Pepper Party!

By popular request, Cortney is exploring the world of peppers with several salsas and **Homemade Tortillas**. She’ll be making **Salsa Blanca**, a white sauce made with garlic, mayo and peppers, **Salsa Tatemada**, which is charred, **Salsa Aguacate**, made with avocados and tomatillos, **Salsa Macha**, a spicy condiment made from dried chilies, garlic, oil and nuts or seeds, and **Salsa Tomatillo**, a green sauce made from tomatillos, chiles and cilantro. Just in time for Cinco de Mayo!



***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, March 1st

The Asian Kitchen

with instructor Miriam Padilla

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

Join Miriam and her helpers in the BSC kitchen to learn to make Asian-inspired dishes that you'll love! You'll be slicing, chopping, rolling, sautéing and much more!

Menu:

- **Vegetable Spring Rolls**
- **Fried Rice**
- **Coconut-Mint Fizz**

Asian Inspiration

with instructor Miriam Padilla

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

Join Miriam and her assistants in the BSC kitchen to learn to make Asian-inspired dishes that you'll love! You'll be measuring, baking, rolling, slicing, chopping, sautéing, and much more!

Menu:

- **Vegetable Spring Rolls**
- **Fried Rice**
- **Lemon Bars**
- **Coconut-Mint Fizz**

Saturday, April 5th

Spring is in the Air

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 welcome spring! You'll be baking, measuring, slicing, frosting, and much more!

Menu:

- **Cucumber Sandwich Bites**
- **Mini Carrot Cakes with Cream Cheese Frosting**
- **Pear and Ginger Ale Spring Drink**

Spring Has Sprung

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 welcome spring! You'll be baking, mixing, measuring, slicing, frosting, and much more!

Menu:

- **Cucumber Sandwich Bites**
- **Mini Carrot Cakes with Cream Cheese Frosting**
- **Classic Hummus with Sliced Bell Peppers**
- **Pear and Ginger Ale Spring Drink**

Saturday, May 3rd

Star Wars Fun!

with instructor Miriam Padilla

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

Join Miriam and her helpers in the BSC kitchen as you learn how to cook like a Jedi, practicing your knife skills on Fruit Lightsaber Skewers! You'll also be mixing, measuring, sauteing, baking, and much more!

Menu:

- **Millennium Falcon Baked Beef Empanadas**
- **Fruit Medley Lightsaber Skewers**
- **Star Wars Blue Milk**

May the Fourth Be with You!

with instructor Miriam Padilla

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

Join Miriam and her assistants in the BSC kitchen as you learn how to cook like a Jedi, practicing your knife skills on Fruit Lightsaber Skewers! You'll also be mixing, measuring, sauteing, baking, and much more!

Menu:

- **Millennium Falcon Baked Beef Empanadas**
- **Fruit Medley Lightsaber Skewers**
- **Wookie Brownies**
- **Star Wars Blue Milk**

BSC Kids Culinary Arts Program

BSC Kids Summer Camps 2025

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 bayviewschoolofcooking.com or call 360-754-1448.

Camps for 5–8-Year-Old Cooks—9:00-11:30 am

Let's Bake!

Two Sessions: July 14th and 15th and August 11th and 12th

Have you ever wanted to bake a cake or make easy pastries for breakfast and snacks? Meet Miriam and her helpers in the BSC kitchen to learn how to create a beautiful and delicious birthday cake and make three impressive pastries. Become an expert baker as you measure, mix, stir, frost, bake, and much more! Join us for two adventure-filled days of hands-on baking fun! **\$110**, *including recipe booklet and apron!*

Monday: Happy Birthday Cake!

- Mini Vanilla Birthday Cake
- Vanilla Buttercream Frosting
- Citrus Filling
- Surprise Beverage

Tuesday: Versatile Puff Pastry

- Cream Cheese Danish with Orange Glaze
- Savory Ham and Cheese Pastry (vegetarian upon request)
- Summer Berry Puff Pastry
- Surprise Beverage

Camps for 9-13-Year-Old Cooks—9:00-11:30 am

Baking 101

Four Sessions: July 7th –10th, July 21st– 24th, August 4th-7th, and

August 18th–21st

Have you ever wanted to know how to bake a cake, make easy pastries for breakfast and snacks, and learn how to make the very best biscuits, scones, and pies? Meet Miriam and her helpers in the BSC kitchen to create a beautiful and delicious birthday cake, four impressive pastries, biscuits and gravy, scones, “Pop-Tarts,” a peach galette, and mini strawberry tarts. Become an expert baker as you measure, mix, stir, roll, cut, frost, bake, and much more! Join us for four adventure-filled days of hands-on baking fun! *\$220, including recipe booklet and apron!*

Monday: Happy Birthday Cake!

- Mini Vanilla Cake with...
- Vanilla Buttercream Frosting and ...
- Citrus Filling
- Confetti Vanilla Ice Cream
- Surprise Beverage

Tuesday: Versatile Puff Pastry

- Cream Cheese Danish with Orange Glaze
- Savory Ham and Cheese Puff Pastry (vegetarian upon request)
- Summer Berry Puff Pastry
- Puff Pastry Croissants
- Surprise Beverage

Wednesday: Biscuits and Scones

- Old-fashioned Biscuits with...
- Homemade Savory Sausage Gravy (vegetarian upon request)
- Browned Butter and Cinnamon Scones
- Blueberry “Pop-Tarts”
- Surprise Beverage

Thursday: Pies and Tarts

- Mini Tart Shells with...
- Strawberry Filling
- Free Form Galette with...
- Peach Filling
- Surprise Beverage