



SUMMER

Summer Schedule
June-August 2025

360.754.1448
516 West 4th Ave Olympia
BayviewSchoolofCooking.com



“Summer afternoon – summer afternoon: to me those have always been the two most beautiful words in the English language.”

- Henry James

Ah, the promise of summer. More than any other season, summer seems to summon daydreams of anticipation – the bright days, the warm, lingering evenings, the vacations to locations near or far, the swimming, the projects that need finishing, or maybe just a few idle hours for oneself. For me, I think that feeling comes from childhood when at the start of summer, the possibilities seemed limitless, and it felt as though it might never come to an end. It’s funny how that feeling never really goes away.

Indeed, those feelings are for before summer starts because once it gets started, it goes by in a flash! My own summer is filled with annual family trips, visiting with our kids, having friends over for dinner, working on house projects, and, of course, teaching and overseeing classes and events at BSC! These days, summer means lots of classes out on the deck, weather permitting, and four tasting/pairing events, which I love, love, love! We are beyond lucky to be situated where we are, right at the southernmost tip of the Salish Sea, and we would be silly not to take full advantage of it. Come visit us, take a class, enjoy a dinner or tasting event, and see for yourself. Have a wonderful summer that doesn’t disappear too fast!

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

Leanne Willard
Bayview School of Cooking Director

.....
DON'T MISS OUR BEER & WINE DINNER EVENTS!

Saturday, August 2nd, 6:00-8:30 pm
PNW Summer Wine Dinner

Saturday, August 16th, 6:00-8:30 pm
Deschutes Brewing Co. Dinner



For all Summer classes visit
BayviewSchoolofCooking.com



Upcoming Events

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

Saturday, May 3rd | 12 PM - 4 PM

Ralph's Thriftway
Potting Days

Monday, May 5th - Monday, May 12th

Ralph's & Bayview Thriftway
Houseware Appreciation Sale

Friday, May 9th - Sunday, May 11th

Ralph's & Bayview Thriftway
Mother's Day Chocolate Covered Strawberries

Saturday, May 31st | 9 AM

Ralph's Thriftway
Halibut Tent Sale

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 @bayviewsschoolofcooking



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 Bayviewsschoolofcooking.com or (M-F 9am-3pm) by phone (360) 754-1448 or in person at: Stormans, Inc. 1932 4th Ave E, Olympia, WA 98506

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

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

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

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

June

| SUN | MON | TUE | WED | THU | FRI | SAT |
|-----|--|---|--|---|-----|------|
| 1 | 2 | 3 | 4 | 5 | 6 | 7-14 |
| 15 | Versatile Vinegar Shrubs Jenni Bourdon 6-8:30 pm \$75 | Summer Salads for Supper! Chef Krissie Lee 6-8:30 pm \$75 | Eleni's Ethiopian Kitchen Eleni Woldeyes 6-8:30 pm \$75 | 19 | 20 | 21 |
| 22 | 23 | Hands-On Sushi Toby Kim 6-8:30 pm \$85 | 24 | Hands-On Trofie Pasta Chef John Swetz 6-8:30 pm \$85 | 26 | 28 |
| 29 | 30 | *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**

BSC SUMMER KIDS CAMPS

Have you ever wanted to learn to bake cakes, pies, pastries, scones, and more? Join Chef Miriam and her helpers in an exciting camp where you'll learn everything you need to know to become an excellent baker!

Let's Bake!

July 14th - 15th
August 11th - 12th

Ages 5 to 8 | 9 am - 11:30 am | \$110

Baking 101

July 7th - 10th
July 21st - 24th
August 4th - 7th
August 18th - 21st

Ages 9 to 13 | 9 am - 11:30 am | \$220

For kids camp descriptions go to
BayviewSchoolofCooking.com

July

| SUN | MON | TUE | WED | THU | FRI | SAT |
|----------|---|---|--|-----|---|-----|
| | | 1 | 2 | 3 | 4 | 5 |
| BSC kids | KIDS CAMP Baking 101 Ages 9-13 9-11:30 am \$220 Instructor: Miriam Padilla | Hands-On Savory Crepes from Brittany Chef Emma Le Du 6-8:30 pm \$85 | A Summer Menu on the Open Flame Chef Jordan Hand 6-8:30 pm \$75 | 10 | 11 | 12 |
| BSC kids | KIDS CAMP Let's Bake! Ages 5-8 9-11:30 am \$110 Instructor: Miriam Padilla | Korean Savory Pancakes Chef Toby Kim 6-8:30 pm \$75 | 16 | 17 | 18 | 19 |
| BSC kids | KIDS CAMP Baking 101 Ages 9-13 9-11:30 am \$220 Instructor: Miriam Padilla | Southeast Asian Grilling with Pranee Pranee Halvorsen 6-8:30 pm \$75 | Hands-On Summer Galettes Chef Zola Gregory 6-8:30 pm \$85 | 24 | Puttin' on the Spritz! Lilli Blaylock 6-8:00 pm \$85 | 26 |
| 27 | 28 | Chilled Soups for Warm Days Leanne Willard 6-8:30 pm \$75 | 29 | 30 | Vietnamese for Summer Evenings Terry Vanderpham 6-8:30 pm \$75 | 31 |

In The Kitchen

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

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

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

Thursday, June 5th
Uplevel Your Picnic Basket

Thursday, July 3rd
Backyard Fish Fry

Thursday, August 14th
Late Summer Garden Bounty

August

| SUN | MON | TUE | WED | THU | FRI | SAT |
|----------|---|---|---|--|-----|--|
| | | | | | | PNW Summer Wine Dinner Lilli Blaylock 6-8:30 pm \$110 |
| BSC kids | KIDS CAMP Baking 101 Ages 9-13 9-11:30 am \$220 Instructor: Miriam Padilla | Hands-On Picnic Pies & Pudding Jars Beth Storey 6-8:30 pm \$85 | Hands-On Canning 101 - Jam! Chef Janna 6-8:30 pm \$85 | 7 | 8 | 9 |
| BSC kids | KIDS CAMP Let's Bake! Ages 5-8 9-11:30 am \$110 Instructor: Miriam Padilla | 12 | Not Your Ordinary Grilled Burgers Chef Toby Kim 6-8:30 pm \$75 | FREE In The Kitchen: Late Summer Garden Bounty | 15 | Deschutes Brewing Co. Dinner Norm Cartwright & Beth Storey & Leanne Willard 6-8:30 pm \$110 |
| BSC kids | KIDS CAMP Baking 101 Ages 9-13 9-11:30 am \$220 Instructor: Miriam Padilla | Italian Aperitivo with Antonio Sanguinetti Antonio Sanguinetti & Paula Leichty & Leanne Willard 6-8:00 pm \$85 | 19 | Unforgettable Summer Salads from the Garden Lee Ann Ufford 6-8:30 pm \$75 | 22 | 23 |
| 24 | 25 | Chicory's Summer Seafood Elise Landry 6-8:30 pm \$75 | 26 | 27 | 28 | 29 |
| 31 | | | | | | 30 |

FOR COMPLETE CLASS DESCRIPTIONS VISIT
BayviewSchoolofCooking.com

and open "View Summer PDF and Class Descriptions"

Bayview School of Cooking

Summer 2025 Class Descriptions




Monday, June 16th, 6:00-8:30 pm

Versatile Vinegar Shrubs with Wildheart Sipping Vinegars

Jenni Bourdon, co-owner / \$75

Wild Heart Sipping Vinegar takes the time to carefully blend and cold age their vinegars until each reaches its perfect equilibrium, allowing the rich fruits, juices, savory herbs, spices, and tangy apple cider vinegar to co-mingle into a beautiful harmony of flavor. Join owner Jenni as she demonstrates how endlessly versatile these vinegars are, using them in **Crispy Chicken Thighs with Blueberry-Thyme Sauce**, paired with a **Blueberry-Thyme Spritzer**, **Cucumber-Mozzarella Salad**, paired with a **Pear-Cardamom-Rosemary Gin Mini Cocktail**, and **Fresh Greens, Sweet Beet Pickled Eggs, and Pickled Beets with Sweet Beet Vinaigrette**, paired with **Simply Sweet Whiskey and Beet Cocktail**. Discover the versatility of shrubs!

Complementary mini-cocktail pairings.

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

Summer Salads for Supper!

Chef Krissie Lee, private chef and caterer / \$75

Chef Krissie returns to BSC, and this time she's bringing four summery dinner salads you can make all season long. Her super fresh menu includes a **Blackberry-Peach Salad**, with walnuts, blue cheese, and homemade ricotta, **Summer Grilled Corn and Salmon Salad**, with arugula, avocado, and cherry tomatoes, **Strawberry Balsamic Pasta Salad with Grilled Chicken**, with spinach, goat cheese, and soft herbs, and **Chili-Lime Chickpea Salad**, with cilantro, feta, and a Greek yogurt dressing. You'll be eating well this summer!

Complementary wine pairing.



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

Eleni's Ethiopian Kitchen

Eleni Woldeyes, owner, Eleni's Kitchen / \$75

Eleni set up her company to share the unique flavors and exotic aromas of Ethiopian food around the world! Join her as she visits BSC to teach you how to make the food of her homeland with all natural ingredients. She'll start with a sample of berbere served with bread and olive oil. You'll then learn to make **Misir wot**, Ethiopian red lentil stew with berbere sauce, **Azifa**, green beans and carrots seasoned with black cardamom, and **Tikil Gomen**, shredded green cabbage with turmeric sauce. All these dishes will be enjoyed with Eleni's own Injera (Ethiopian bread). Eleni will talk at length about Ethiopian cuisine and her business! Complementary wine or beer pairing.



Note: This menu is vegetarian and gluten-free

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

Hands-On Sushi

Chef Toby Kim / \$85

Chef Toby graduated from the Seattle Culinary Academy, worked for many years at The Herbfarm Restaurant, and was also sous chef at the popular Seattle restaurant Poppy. Join him as he offers expert hands-on instruction, so you can make perfect sushi at home! The class will begin with a warm bowl of **Miso Soup with Wakame, Tofu and Scallion** and tangy **Sunomono**, a cucumber-shrimp salad. Then you learn to make **Perfectly Seasoned Sushi Rice, Hosomaki**, spicy tuna roll, **Uramaki**, the popular California roll, and **Temaki**, a vegetable hand roll. Complementary sake pairing.



Thursday, June 26th, 6:00-8:30 pm  

Hands-On Trofie Pasta

Chef John Swetz, sous chef, Chicory in Olympia / \$85

Learn to make **Trofie Pasta** with Chef John in this fun hands-on class!! What is trofie, you may ask? It's shaped by rolling a small piece of semolina dough on a flat surface to form a short, ovular length of pasta with tapered ends, then twisting it to form the final shape, about an inch in length. It's traditionally served with **Pesto Genovese**, traditional pesto made from fresh basil, pine nuts, garlic, cheese, and olive oil, which you'll enjoy with your pasta, along with John's special **Summer Chopped Salad**. Don't miss this opportunity to learn something new! Complementary wine pairing.

Note: This menu is vegetarian.

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


Hands-On Savory Crepes from Brittany

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

Back by popular demand, 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 summer culinary adventure to the coast of France in a fun hands-on class where she'll offer step-by-step instruction on how to make perfect savory buckwheat crepes. You'll make **Galette Complète** with egg, ham (optional), and gruyere cheese, a seasonal **Tomato-Onion-Rosemary Crepe**, and **Galette Chèvre** with goat cheese, walnuts and honey.

Complementary wine pairing.

Note: This menu can be vegetarian and is gluten-free.

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


A Summer Menu on the Open Flame

Chef Jordan Hand, private chef and Seattle-based cooking instructor / \$75

Looking to elevate your summer cooking repertoire with simple techniques, bold flavors, and a touch of smoke and char? Celebrate the fresh, vibrant flavors of summer in this class focused on seasonal ingredients and open-flame techniques. Chef Jordan will start by teaching you how to grill carrots to perfection, pairing their natural sweetness with a bright, herbaceous chimichurri and tender grilled trout, in **Grilled Trout with Chimichurri Carrots**. Dive into the art of making a **Creamy Risotto** - perfectly balanced to complement the lighter grilled elements. You'll learn how to prep and grill **Summer Squash with a Rich Parmesan Dip** that's both rustic and elegant. Rounding out the menu is a refreshing **Couscous and Corn Salad**, full of crisp textures, fresh herbs, and citrusy notes that tie the entire menu together!

Complementary sparkling wine pairing.

Note: This class will be held out on the Bayview deck, weather permitting (please dress accordingly), and if it's not, we'll be upstairs in the BSC kitchen!

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

Korean Savory Pancakes

Chef Toby Kim / \$75

Korean pancakes are perfect for summer – they are easy to make and full of fresh ingredients and lively flavors! Let Chef Toby teach you how to make four different, incredibly delicious creations including **Hobak Buchim**, a savory zucchini pancake, the popular **Kimchijeon**, a kimchi pancake with pork and shrimp, **Wanjajeon**, pan-fried egg-battered meat balls, and **Yachae-hotteok**, delightful street food pancakes filled with vegetables and noodles.

Find out why Korean food is so popular!

Complementary wine or beer pairing.



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

Southeast Asian Grilling with Pranee

Pranee Khruasanit Halvorsen, Seattle-based cooking instructor / \$75

In this anticipated, annual class, Pranee will be out on the deck, demonstrating how to grill up Southeast Asian delights that you'll want to make all summer long! Her exciting menu includes **Gai Golae**, Southern Thai grilled coconut curry chicken on skewers, **Yum Makruatad**, Myanmar's Inle Lake tomato salad with lemongrass vinaigrette, **Goong Yang**, grilled prawn with Phuket tamarind sauce, and **Nasi Lemake**, Malaysian fragrant coconut rice served with roasted peanuts, cucumber, hard-cooked eggs, and spicy Sambal, served with **Nam Prik Num**, a grilled green chilies, shallots and garlic sauce from Laos. You'll enjoy everything with **Lychee Iced Tea**. Complementary wine pairing.

Note: This class will be held out on the Bayview deck, weather permitting (please dress accordingly), and if it's not, we'll be upstairs in the BSC kitchen!

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

Hands-On Summer Galettes

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

Chef Zola visits BSC once more to teach you how to make perfect summer galettes, both sweet and savory. Follow her step-by-step instruction as you learn to create the best **All-Butter Pie Crust** and then turn it into a sweet-tart **Plum-Ginger Galette** and a savory **Sweet Corn Galette with Basil-Ricotta and Chili-Garlic Oil**. You'll enjoy some in class and take a few slices home! Complementary wine pairing.

Friday, July 25th, 6:00-8:00 pm

Puttin' on the Spritz!

Lilli Blaylock, Key Accounts Manager, Vehrs, Inc.

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

Join us for an all-new Spritz tasting event out on the Bayview deck! Enjoy the brightly lit ambience, gorgeous scenery, and good company while Lilli shares some of her favorite Spritz cocktails, you learn about the products that go into them, and receive recipes for both the cocktails and the food! Beth and Leanne match the drinks with an irresistible menu:

Dirty Spritz (non-alcoholic citrus aperitivo, lemon juice, olive brine, tonic water) – **Romesco and Prosciutto-Topped Potato Bites**

Portico Spritz (Mattei Cap Corse Blanc Quinquina, club soda, strawberry, orange peel, sage) – **Chicken Caesar Crouton Cups**

Hugo Spritz (elderflower liqueur, mint, prosecco, seltzer, lemon wheel) – **Watermelon Gazpacho with Burrata**

Limoncello Spritz (limoncello, prosecco, club soda, mint) – **Vegetable Summer Rolls with Peanut Sauce**

The Spritz (Aperitivo Cappelletti, club soda, sparkling wine, orange wheel) – **Classic Shrimp Cocktail**

Note: This event will take place out on the Bayview deck, weather permitting (please dress accordingly), and if it's not, we'll be upstairs in the BSC kitchen!

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

Chilled Soups for Warm Days

Leanne Willard, BSC Director / \$75

Share in Leanne's enthusiasm for chilled summer soups as she demonstrates how easy it is to make her favorites from around the world, including **Chilled Persian Yogurt Soup**, with walnuts, rose petals, cucumber, golden raisins and soft herbs, **Holodnik**, an Eastern European beet soup served with a hard-cooked egg and fresh dill, Italian-inspired **Cantaloupe Gazpacho with Frizzled Prosciutto**, scented with mint and lemon, **Salmorejo**, an Andalusian soup with fresh tomato, garlic, bread, and olive oil garnished with diced ham, and Asian-Inspired **Chilled Carrot-Coconut Soup**, with lemongrass and ginger. Traditional gazpacho, move over! Complementary wine pairing.

Thursday, July 31st, 6:00-8:30 pm

Vietnamese for Summer Evenings

Terry Vanderpham / \$75

In this class, Terry will demonstrate how to make the popular **Bún Thịt Nướng**, vermicelli rice noodle bowls with grilled, marinated pork, pickled vegetables, and nước chấm dipping sauce, **Salát Thịt Bò Lúc Lắc** watercress salad with pickled onions, tomatoes, and “shaking beef,” served with jasmine rice, and **Chè Thái** a colorful Vietnamese-Thai inspired dessert made with tropical fruit, chewy jellies, and cold coconut milk. Discover how perfect Vietnamese food can be for a summer meal!

Complementary wine pairing.

Note: This menu is gluten-free.

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

PNW Summer Wine Dinner

Lilli Blaylock, Key Accounts Manager, Vehrs, Inc.

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

Join Lilli, as she talks about the wine regions of the Pacific Northwest and specifically, the wines we’re featuring for the summer quarter and this exciting pairing dinner. Beth and Leanne offer a menu that’s inspired by our amazing location including:

Stoller Swing Bubbles - **Blackberry, Thyme and Goat Cheese Puff Pastry Bites**


Dusted Valley Boomtown Pinot Gris – **Browned Butter Shrimp with Hazelnut**

Renegade Wine Co. Rose’ - **Summer Strawberry Salad with Feta**

Chemistry Pinot Noir - **Chilled Smoked Salmon Soup**

Dunham Cellar Three-Legged Red Blend - **Grilled Beef Kabobs in Red Wine Marinade with Pesto Cous Cous**

J. Bookwalter Riesling - **Stilton-Walnut Tart with Blueberry-Sage Compote**



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

Hands-On Picnic Hand-Pies and Pudding Jars

Beth Storey / \$85

Hand-pies are the perfect picnic food – they don't fall apart like sandwiches can and they are perfectly portioned for individual serving. Join Beth as she offers step-by-step instruction making the ideal dough to contain **Sausage, Ricotta, and Fennel Filling**. What better for dessert than creamy **Chocolate Pudding in a Jelly Jar**? Take your dough and a pudding jar home with you, and snack on the hand-pies and pudding in class!

Complementary wine pairing.


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

Hands-On Canning 101 – Jam!

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

Back by popular request, Chef Janna, of Mother's Root Kitchen, located at the Olympia Farmer's Market, is a graduate of Bastyr University, where she earned her BS in Nutrition and Culinary Arts. She practices a whole foods approach to cooking and specializes in creative, practical ways to use and preserve our local, seasonal abundance. Join Chef Janna for an immersive culinary experience where you'll learn to confidently and safely preserve the vibrant abundance that grows with summer. In this hands-on class, you'll learn the tried-and-true methods behind safely canning jam to enjoy all year round. From mastering the essentials of sterilization, to achieving the perfect balance of flavors in your creations, this workshop will equip you with the skills to confidently make jam. You'll be making **Raspberry Jam** and enjoy it in **Puff Pastry Jam Tarts**, and **Peach Preserves**, included in a **Mini Charcuterie Plate**, and you'll take home a jar of each jam. Gain the skills needed to host your own canning party at home this summer!

Complementary wine pairing.

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

Not-Your-Ordinary Grilled Burgers

Chef Toby Kim / \$75

Tired of the same old burgers on the grill? Chef Toby offers the solution to the problem with four of his favorite burgers. Out on the deck, you'll learn to make **The Ultimate Smash Cheeseburger**, complete with the iconic crispy, caramelized crust on the meat, the **Oklahoma Onion Burger**, which features thinly sliced onions pressed directly into the meat patty as it cooks and a steamed bun, **The Green Chile Cheeseburger**, utilizing roasted Hatch peppers if they're available, and **Shrimp Burgers**, a riff on the classic New Orleans po'boy. As an accompaniment, try Toby's **Spicy Cilantro Slaw!**
Complementary wine pairing.

Note: This event will take place out on the Bayview deck, weather permitting (please dress accordingly), and if it's not, we'll be upstairs in the BSC kitchen!

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

Deschutes Brewing Co. Dinner

Norm Cartwright, Washington sales manager

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

In 1988, Gary Fish established a small brewpub in downtown Bend, Oregon and named it after the Deschutes River. He wanted to build a spot where friends, family, and neighbors would come together over a house-brewed pint of beer. In that first year, they sold 310 barrels of beer. Today the brewery sells more than 225,000 barrels per year! Thirteen years ago, BSC hosted Norm Cartwright, Deschutes representative, for a beer dinner, and we couldn't be more excited to have him back! Join him for a fun-filled evening learning about their brewery and their beers, while Beth and Leanne match each selection with a fabulous menu:

King Crispy Pilsner - **Grilled Shrimp with Remoulade Sauce**

Anytime Lemonade Shandy - **Peach Salad with Bacon and Honey-Lemon Vinaigrette**

Fresh Haze IPA - **Creamy Sweet Corn Soup with Chili Oil and Chives**

Fresh Squeezed IPA – **Portobello Mushroom Katsu**

Black Butte Porter - **Cocoa-Chili Baby Back Ribs** and **Crispy Smashed Potato Salad**

Black Butte Porter 38th Anniversary Reserve – **Chocolate-Cherry Ice Cream Pie with Chocolate Ganache**

Tuesday, August 19th, 6:00-8:00 pm

Italian Aperitivo with Antonio Sanguinetti

Antonio Sanguinetti, Partner and General Manager of Italian Office, August Imports
(representing small vineyards of Italy and Europe)

Paula Leichthy and Leanne Willard, your chefs for the evening / \$85 per person

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

Lovo Prosecco de Rose' - **Tramezzini with Prosciutto and Cantaloupe**

Monte Tondo Garganega Frizzante - **Fleur de Chèvre with Taralli**, Italian crackers

Monte Tondo Soave Classico - **Summer Farro Salad with Burst Tomatoes, Charred Summer Vegetables, and Pine Nuts**

Antonio Sanguinetti Morellino di Scansano - **Italian Parmesan Meatballs with Marinara Drizzle**

La Perlina Moscato - **Lemon Mascarpone Tart with Nut Crust and Glazed Blackberries**


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

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

Unforgettable Summer Salads from the Garden

Lee Ann Ufford / \$75

Join long-time BSC instructor Lee Ann for some of her very favorite summer salads. You'll learn to make the French classic **Salad Nicoise** with tuna, garden fresh green beans, tomatoes, and more in a traditional vinaigrette, as well as a **Northwest Nectarine, Bacon, and Greens Salad**, because bacon makes even salads better! August brings the best local tomatoes and here they shine in Lee Ann's **Heirloom Tomato Salad with Prosciutto Vinaigrette**, a true taste of summer. For a cool and refreshing meal complement there's a **Melon and Cucumber Salad** with subtle herbs and spices. A perfect entrée for entertaining is her **Spiced Pork Tenderloin Salad with Oranges, Avocado and Spinach**, bursting with spices and flavors that friends and family will love. Make these while summer nights linger into fall!
Complementary wine pairing.

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

Chicory's Summer Seafood

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

Join Chef Elise from Chicory as she shares a menu inspired by our local, Salish Sea bounty. She'll show you how to make her delightfully different **Watermelon Carpaccio**, with fresh horseradish, feta, and mint, and her Southern-influenced **Bay Shrimp Remoulade Salad on Greens**. Her main dish is a savory and thick **Clam and Corn Chowder** with andouille sausage and fresh tomatoes, served with baguette. Enjoy a mini cocktail – a fresh **Blackberry Collins!** Complementary mini cocktail 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 summer, Cortney Kelley, who enjoys traveling the world and taking photographs, poring over cookbooks, cooking for friends and family, and whose love language is food, will be “in the kitchen” putting her own delectable, engaging spin on this free and informative monthly event. Join Cortney for new recipes, product sample tastes, a 3-day 10% off coupon for grocery shopping at Bayview, and free coffee or tea, compliments of Bayview!

June 5th - Uplevel Your Picnic Basket

Stick with Cortney and she'll show you how to uplevel your picnic basket beyond the usual fried chicken and meat sandwiches! In class she'll make **Ricotta Spread with Paprika**, served with crostini or crackers, and **Spicy Roasted Cauliflower with Sriracha and Sesame**, a zesty salad served at room temperature. You'll also receive recipes for Mediterranean Chicken Salad and Pavlova with Strawberries.

July 3rd - Backyard Fish Fry

In July, you'll find Cortney spending time in her backyard, serving the best seasonal food to friends and family. Let her tell you all about her fish fry dinner menu featuring the perfect **Clam Dip** served with chips, and a divine **Rhubarb-Vanilla Bread Pudding** for dessert. To round out the menu you'll take home recipes for a fresh Raspberry Cocktail and, of course, the actual Classic Fish Fry!

August 14th - Late Summer Garden Bounty

Cortney knows that August is the time to take advantage of bounty from the garden and the market! In class you'll get to try her fragrant **Basil Pesto Farro Salad** and sweet **Roasted Corn Tabouli**. To try at home - Roasted Cherry Tomatoes with Ricotta and Goat Cheese Dip to serve with crostini or crackers, and Roasted Peach Cobbler.



***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

Camps for 5 to 8 year-old Cooks / 9:00-11:30am

LET'S BAKE!

Two Sessions:

July 14th & 15th and August 11th & 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 to 13 year-old Cooks / 9:00-11:30am

BAKING 101

Four Sessions:

July 7th - 10th, July 21st - 24th, August 4th - 7th, 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