



# FALL

Fall Schedule  
September-November 2025

360.754.1448  
516 West 4<sup>th</sup> Ave Olympia  
BayviewSchoolofCooking.com



"Transported to foreign shores, this is called "global" cuisine, but locally it is just whatever someone is making for dinner. Global is simply the point of view of a stranger, a foreigner who finds the familiar unfamiliar."

- Christopher Kimball, Milk Street

Go to any really large city in the United States and you'll be able to find a restaurant of almost any ethnicity. In our country, the "Great Melting Pot," we take for granted the diverse nature of our dining options. To be fair, many other countries offer diversity in dining out but none more so than here, at home. I so appreciate that we can experience a bit of world travel through food, and I believe it can bring the people of this earth just a little closer together. That said, I do believe it's important to remember the message in the quote - that our "global" cuisine is "just what someone else around the world is making for dinner." In other words, no matter how fancy, no matter how exotic, food is the stuff of life and everyday living and really is at the heart of our existence on this beautiful blue planet.

Something so basic as food is bound to have a big emotional impact on our lives and maybe even more so during the colder months when our ancient ancestors had a harder time feeding themselves and their loved ones. I know that I have more food memories of the heartier dishes of fall and winter, and they fill me with nostalgic longing. That's why you'll find lots of classes at BSC that embody that cozy vibe this quarter. We've always been cognizant of the seasons here and hope that we can pass on some of the warm and fuzzy feelings of this time of year! As we head back to our kitchens to spend quality time around the table with the folks we love, consider taking time out to attend a class with us, and soak up the fall spirit!

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](http://BayviewSchoolofCooking.com)

and open "View Fall PDF and Class Descriptions"

## Upcoming Events

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

**Friday, September 26th | 11 AM - 6 PM**

*Bayview Thriftway*  
Oktoberfest Deli Dinner

**Saturday, November 15th | 11 AM**

*Bayview Thriftway*  
Bowl To Win A FREE Turkey

**Saturday, November 22nd | 12 PM - 4 PM**

*Ralph's Thriftway*  
Wreathmas

VEHRS BAYVIEW SCHOOL OF COOKING IS PROUDLY  
DISTRIBUTING FEATURING VEHR'S DISTRIBUTING



SCAN THE QR CODE TO VIEW  
ALL BSC CLASSES



STAY CONNECTED WITH BSC

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STAY CONNECTED WITH  
UPCOMING STORE EVENTS

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## BSC REGISTRATION POLICIES

**Payments:** Payment is required at the time of registration. Payment may be made online at [BayviewSchoolofCooking.com](http://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.

## September

| SUN | MON  | TUE  | WED  | THU   | FRI | SAT  |
|-----|--|--|--|---|-----|------|
|     | 1  | 2  | 3  | FREE In The Kitchen:<br>Ready for Fall!<br>Guest Instructor<br>Paula Leichthy 4 | 5   | 6-13 |
| 14  | 15   | A New Take on Favorite<br>Fall Meals<br>Terry Vanderpham<br>6-8:30 pm<br>\$75 16 | Thai Classics<br>Pranee Halvorsen<br>6-8:30 pm<br>\$75 17                              | Cooking with Kimchi<br>Chef Toby Kim<br>6-8:30 pm<br>\$75 18                    | 19  | 20   |
| 21  | A Menu for the First<br>Day of Fall<br>Chef Jacariah Roberts<br>6-8:30 pm<br>\$75 22 |  | Hands-On Sweet Bread<br>Two Ways<br>Chef Zola Gregory<br>6-8:30 pm<br>\$85 24          | 25  | 26  | 27   |
| 28  | 29   | The Southern Cast<br>Iron Skillet<br>Rich Rau<br>6-8:30 pm<br>\$75 30            | *All classes are demonstration style unless<br>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, October 4th

#### A Spooky Brunch

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

#### A Halloween Brunch

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

### Saturday, November 1st

#### Fall Harvest!

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

#### The Autumn Harvest

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

For kids class descriptions go to  
[BayviewSchoolofCooking.com](http://BayviewSchoolofCooking.com)

## In The Kitchen

With Cortney Kelley

**FREE** Monthly Event

10 am - 11:30 am & 1:00 pm - 2:30 pm

\*Repeat of morning session

**No registration or fee required**

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

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

### Thursday, September 4<sup>th</sup>

Ready for Fall!

With Guest Instructor Paula Leichthy

### Thursday, October 2<sup>nd</sup>

All About Muffins

### Thursday, November 6<sup>th</sup>

Back to Cozy Foods

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

Saturday, October 11<sup>th</sup>, 6:00-8:30 pm  
Portland Cider Co. Dinner



Saturday, November 15<sup>th</sup>, 6:00-8:30 pm  
Southern Italian Wine Dinner

Saturday, November 22<sup>nd</sup>, 6:00-8:30 pm  
Northern Italian Wine Dinner

For all Fall classes visit  
[BayviewSchoolofCooking.com](http://BayviewSchoolofCooking.com)



## October

| SUN | MON   | TUE  | WED  | THU  | FRI | SAT   |
|-----|---|--|--|--|-----|---|
|     |   |  | 1  | FREE In The Kitchen:<br>All About Muffins                                  |     | A Spooky Brunch<br>Ages 5-8 9-11:00am<br>\$40<br>A Halloween Brunch<br>Ages 9-13 1-3:30pm<br>\$50<br>Instructor: Miriam Padilla 4 |
| 5   | 6   | An Autumn Menu<br>with Elise<br>Chef Elise Landry<br>6-8:30 pm<br>\$75 7 | Farewell to Downton<br>Abbey High Tea<br>Lee Ann Ufford and<br>Leanne Willard<br>6-8:30 pm<br>\$75 8 |  | 10  | Portland Cider Co. Dinner<br>Jeremy Stevens and<br>Beth Storey and<br>Leanne Willard<br>6-8:30 pm<br>\$110 11                     |
| 12  | 13  | Thai Night Market!<br>Pranee Halvorsen<br>6-8:30 pm<br>\$75 14           | Autumn in the<br>Greek Islands<br>Mitra Mohandessi<br>6-8:30 pm<br>\$75 15                           | Hands-On Rough<br>Puff Pastry<br>Chef Zola Gregory<br>6-8:30 pm<br>\$85 16 | 17  | 18  |
| 19  | Charcuterie Boards<br>for the Holidays<br>Pam Lakey and<br>Leanne Willard<br>6-8:00 pm<br>\$75 20 | Hands-On Knife Skills<br>Chef Toby Kim<br>6-8:30 pm<br>\$85 21           | 22   | 23   | 24  | 25-31   |

## November

| SUN | MON   | TUE   | WED  | THU  | FRI   | SAT   |
|-----|---|---|--|--|---|---|
|     |   |   |  |  |   | Fall Harvest!<br>Ages 5-8 9-11:00am<br>\$40<br>The Autumn Harvest<br>Ages 9-13 1-3:30pm<br>\$50<br>Instructor: Miriam Padilla 1 |
| 2   | Hands-On Pie Pastry<br>Beth Storey<br>6-8:30 pm<br>\$85 3 | 4   | 5  | FREE In The Kitchen:<br>Back to Cozy Foods<br>.....<br>Fall Soups for Sharing<br>Chris Hyde<br>6-8:30 pm<br>\$75 6 | Hands-On Ravioli with<br>Christine Ciancetta<br>6-8:30 pm<br>\$85 7 | 8   |
| 9   | 10  | 11  | Fall Vegetable Sides for<br>Holiday Entertaining<br>Leanne Willard<br>6-8:30 pm<br>\$75 12 | Comfort Food Classics<br>with Nancy Leson<br>6-8:30 pm<br>\$75 13  | 14  | Southern Italian<br>Wine Dinner<br>Antonio Sanguinetti &<br>Paula Leichthy &<br>Leanne Willard<br>6-8:30 pm<br>\$110 15         |
| 16  | 17  | Holiday Appetizers<br>Chef Toby Kim<br>6-8:30 pm<br>\$75 18 | 19   | 20   | 21  | Northern Italian<br>Wine Dinner<br>Antonio Sanguinetti &<br>Beth Storey &<br>Leanne Willard<br>6-8:30 pm<br>\$110 22            |
| 23  | 24  | 25  | 26   | 27   | 28  | 29  |
| 30  |   |   |  |  |   |   |

# Bayview School of Cooking

## Fall 2025 Class Descriptions



Tuesday, September 16<sup>th</sup>, 6:00-8:30 pm

### A New Take on Favorite Fall Meals

Terry Vanderpham / \$75


When it comes to hearty fall meals, Terry has her own take on traditional favorites! Join her as she demonstrates how to make her unique **Homemade Macaroni and Cheese with Parmesan-Crusted Roasted Cauliflower Topping**, a dish that's complete in and of itself! Terry's **Shepherd's Pie with Sweet Potato** completely transforms the comforting but ubiquitous standard, and her aromatic **Chicken and Dumplings** is a vegetable forward affair, full of spinach, kale, and sweet potatoes. Old favorites get a new lease on life! Complementary wine pairing.

Wednesday, September 17<sup>th</sup>, 6:00-8:30 pm

### Thai Classics

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


Join Pranee as she demonstrates just how easy it is to make the very best Thai food in your own kitchen! In this class, she'll show you how to make popular classics such as **Tom Yung Goong**, sweet and sour prawns with lemongrass and kaffir lime leaf, **Phad See Ew** and **Kee Meo**, stir-fried fresh rice noodles with vegetables, pork tenderloin, spicy sauce, and Thai basil, **Gaeng Kew Wan Gai**, green chicken curry with Thai eggplant and basil leaf, and **Kluey Bud Chee**, fragrant banana in coconut milk. Yes, you can make delicious Thai food at home! There will be opportunities for some hands-on learning. Complementary wine pairing.

Thursday, September 18<sup>th</sup>, 6:00-8:30 pm 

## **Cooking with Kimchi**

Chef Toby Kim / \$75

Kimchi is a versatile Korean staple that's usually located in the produce department (or you can make your own!) that lends flavor, texture, and interest to an array of dishes! Join Chef Toby to explore recipes that showcase kimchi such as crispy **Kimchijeon**, a kimchi pancake with pork and shrimp, **Kimchi Jjigae**, a spicy and savory kimchi stew with pork belly and tofu, warming **Kimchi Braised with Pork Ribs**, and the versatile **Kimchi Bokkeum Bap**, kimchi fried rice. Come and discover why Korean food is so popular! Complementary wine or beer pairing.

Monday, September 22<sup>nd</sup>, 6:00-8:30 pm 

## **A Menu for the First Day of Fall**

Chef Jacariah Roberts, sous chef at Chicory, Olympia / \$75

New to BSC, Chef Jacariah, who has been cooking professionally for 10 years, takes a night off from Chicory to teach us how to make some of his specialties for fall! You'll start with an indulgent, citrusy **Scallop Ceviche**, and a vibrant **Apple-Fennel Salad with Fennel-Pink Peppercorn Vinaigrette**. The main dish is an incredibly luxe **Tomato Risotto**, bursting with fresh tomato flavor and bolstered by crispy pancetta and plenty of cheese. For dessert it's an impressive but easy **Crème Brûlée** with autumn fruit and mint. Complementary wine pairing. Note: This class is gluten-free.

Wednesday, September 24<sup>th</sup>, 6:00-8:30 pm  

## **Hands-On Sweet Bread Two Ways**

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


Chef Zola is on hand to teach you how to make the best sweet bread! Following her step-by-step instruction, you'll learn to make perfectly textured bread to turn into gloriously gooey **Cinnamon Rolls with Cream Cheese Frosting**, just in time for holiday celebrations, and **Chocolate Hazelnut Babka Knots**, ideal for festive brunches! You'll enjoy some in class and take some home to bake as well! Complementary sparkling wine pairing. Note: This class is vegetarian.

Tuesday, September 30<sup>th</sup>, 6:00-8:30 pm

## **The Southern Cast Iron Skillet**

Rich Rau / \$75

Rich, a cast iron expert and collector, loves to cook using these sturdy and useful pans. He'll answer all your questions about purchasing, caring for, and utilizing cast iron cookware as he demonstrates how to prepare a down-home, Southern menu, including **Cast Iron Skillet Kentucky Hot Brown Dip**, based on the legendary sandwich, zesty **Creole Chicken Sliders**, succulent **Skillet Pork Chops with Peaches and Whiskey**, and a decadent **Banana-Pecan Dutch Baby with Bourbon Caramel**. Time to haul out that old pan and use it!  
Complementary wine pairing.

Tuesday, October 7<sup>th</sup>, 6:00-8:30 pm 

## **An Autumn Menu with Elise**

Chef Elise Landry, executive chef at Chicory, Olympia / \$75

Join Chef Elise, the innovative and engaging chef from our local Chicory restaurant, as she demonstrates how to make a delightful, seasonal dinner menu including **Creamy Kohlrabi and Apple Salad**, a starter course that offers a balance of sweet, savory, and tangy flavors with a satisfying crunch. Hearty **Braised Short Ribs with Polenta and Autumn Vegetable Hash** is the comforting main dish, and a seasonal **Pear Clafoutis with Raspberry Sauce and Vanilla Ice Cream** is the grand finale!  
Complementary wine pairing.

Wednesday, October 8<sup>th</sup>, 6:00-8:30 pm

## **Farewell to Downton Abbey High Tea**

Lee Ann Ufford and Leanne Willard, BSC Director / \$75

Join Lee Ann and Leanne as they host a farewell tea to Downton Abbey, whose last movie in the series airs in September 2025. Say goodbye to Lord and Lady Grantham, Mary, Mr. Carson, and crew as you learn to make and enjoy a spread of sumptuous treats that would be typical of 1930s upper class England (with a little of Cora's American influence!). You'll be served tea (both regular and decaf) in bone china cups along with a spectacular menu that includes:

### First Course:

**Cucumber Tea Sandwiches with "Boursin" Filling**  
**Curried Chicken Salad Tea Sandwiches**  
**Roast Beef and Cheddar Tea Sandwiches**  
**Waldorf Salad**

### Second Course:

**Rosemary Scones with jam and Devonshire cream**  
**Crumpets with butter and honey**

### Third Course:

**Walnut and Hazelnut Tartlets**  
**Meringues with Lemon Curd and Whipped Cream**  
**Elizabeth's Date Cake**  
**Bakewell Tart Slices**  
**Gingerbread Cake**

You won't want to miss this special event!  
Complementary sparkling wine pairing.

Saturday, October 11<sup>th</sup>, 6:00-8:30 pm

## **Portland Cider Co. Dinner**

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

Since 2013, Portland Cider Company has been combining the time-tested fermentation process of traditional ciders with the playful irreverence of Portland, Oregon, to create some of the best-tasting ciders our region has to offer. They are committed to sourcing high-quality ingredients from local growers, and avoid artificial flavors, colors, and added sugars in their recipes. Join representative Jeremy Stevens for a fun evening of “all things cider” and enjoy Beth and Leanne’s menu of fabulous pairings including:

Kinda Dry – **Sausage Rolls with Pepper Jelly**

Pumpkin Spice – **Creamy Pumpkin and Apple Soup with Candied Walnuts**

Huckleberry Lemonade – **Shaved Fennel and Apple Salad with Raisins, Mint and Almonds**

Imperial Island Daiquiri – **Caribbean-Marinated Pork Tenderloin with Sweet Potato Puree**

Pacific Berry Cider – **Dark Chocolate Satin with Berries**

Tuesday, October 14<sup>th</sup>, 6:00-8:30 pm

## **Thai Night Market!**

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

Imagine visiting a vibrant night market in Thailand filled with food stalls, the air filled with the allure of divine food. Pranee will “transport” you to her favorite night markets with her new and exciting menu including an appetizer of **Larb Tod**, chicken and spicy, crispy rice salad with mint, **Yum Woon Sen Talay**, cellophane noodle salad with prawn and pork, Chinese celery, and pickled garlic, **Moo Palo**, braised pork in star anise, cinnamon, and soy sauce served with steamed jasmine rice and **Stir-fried Chinese Broccoli with Shitake Mushroom in Oyster Sauce**, and for dessert, **Kanom Krok**, a fragrant coconut rice cake.

Take a quick trip to Thailand with this fun class!



Complementary wine pairing.

Wednesday, October 15<sup>th</sup>, 6:00-8:30 pm

## **Autumn in the Greek Islands**

Mitra Mohandessi / \$75

From Turkey's shores in the Aegean to the Ionian Sea east of Italy, the Greek Islands have long served as the crossroads of culture and food traditions. Local vegetables, herbs, and cheeses have created specialties unique to each island. Join Mitra as you explore the foods of the Greek Islands, learn about favorite foods and how they are prepared, including **Salata tis lesvou**, a fresh salad of mixed greens, watercress, and fennel with fresh herbs from the isle of Lesbos, **Haloumotes**, savory muffins of halloumi cheese and mint adored in Greece and Cyprus, the famous **Moussaka**, a layered dish of minced meat, eggplant, and bechamel sauce, topped with Kefalotyri cheese, and for dessert, **Galaktoboureko**, a milk and semolina custard baked in phyllo until it is golden and crispy and sprinkled with a smooth citrus syrup. Complementary wine pairing.

Thursday, October 16<sup>th</sup>, 6:00-8:30 pm  

## **Hands-On Rough Puff Pastry**

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

Back by popular demand, find out how easy it is to master rough puff pastry, a technique frequently used on the Great British Baking Show! 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 **All-Butter Rough Puff Pastry**, which is similar to store-bought puff pastry except much, much better! She'll then take you through the steps to make savory **Spinach-Feta Turnovers** and **Blueberry-Lemon Tartlets**, both of which will be enjoyed in class.

Complementary wine pairing.

Note: This class is vegetarian.

Monday, October 20<sup>th</sup>, 6:00-8:30 pm



## **Charcuterie Boards for the Holidays**

Pam Lakey and Leanne Willard, BSC Director / \$75

The charcuterie board trend is going strong and for good reason—they're beautiful, easy, and oh-so-delicious! Join Pam, talented charcuterie board creator, as she shows you how to assemble boards for every holiday occasion and explore products that will elevate your creations. Sit back and nosh on Leanne's fun recipes that you can add into the variety including her special recipe for **Cranberry Chutney**, wonderful with a host of meats and cheeses, a zesty **Roasted Red Pepper Dip** served with pita chips, creamy **Whipped Mozzarella Dip with Honeyed Sun-Dried Tomatoes**, and Ina Garten's delicious **Smoked Salmon Dip** served with crostini, a special addition to your boards!

Complementary wine pairing.




Tuesday, October 21<sup>st</sup>, 6:00-8:30 pm  

## Hands-On Knife Skills

Chef Toby Kim / \$85

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

Monday, November 3<sup>rd</sup>, 6:00-8:30 pm 

## Hands-On Pie Pastry

Beth Storey / \$85


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

Thursday, November 6<sup>th</sup>, 6:00-8:30 pm

## Fall Soups for Sharing

Chris Hyde, creator of the Souper Sunday movement, Olympia / \$75

New to BSC, Chris Hyde is an artist, musician, and author who is best known as the creator of the Souper Sunday movement based in Olympia. He's on a mission to connect neighbors through sharing food and building community and has started a growing number of Souper Sunday satellite groups in three states that make delicious, nutritious meals for their neighbors for free! He has also produced, along with local artist-illustrator, Roxanna Groves, an illustrated children's recipe book called *Bear's Souper Sunday Cookbook – Recipes for Hungry Animals*. Join him when he visits BSC to demonstrate how to make three of his favorite soups, including a savory **Potato, Leek, and Celeriac Soup**, fan favorite **East African Peanut Soup**, and **Hearty Chili Soup**, perfect for game days! Complementary wine pairing.

Friday, November 7<sup>th</sup>, 6:00-8:30 pm 

## **Hands-On Ravioli with Christine Ciancetta**

Christine Ciancetta / \$85

Christine is back at BSC! Join her for a special ravioli-making party on a Friday night! She'll offer step-by-step hands-on instruction on how to make perfect filled pasta. First, you'll be making **Classic Ricotta Ravioli** served with **Cucina Ciancetta Marinara**, which she'll demonstrate in class. Then, you'll make seasonal **Delicata Squash Ravioli** served with a rich and decadent **Walnut-Mascarpone Sauce**. This class is perfect for a date night or for gathering a few friends together for a fun night out!

Complementary wine pairing.

Wednesday, November 12<sup>th</sup>, 6:00-8:30 pm

## **Fall Vegetable Sides for Holiday Entertaining**

Leanne Willard, BSC Director / \$75

Celebrate the season with vegetable dishes that reflect the changing weather and mood. Leanne has found the savory side dishes that you will want to include in all your fall, holiday, and winter menus. Naturally sweet root vegetables are enhanced by tangy fruit in **Caramelized Parsnips with Cider** and **Green Beans with Spanish Almond Sauce** offers a welcome change from the typical green bean casserole. If you're not a fan of sweet potatoes with marshmallows, you'll appreciate a savory take with **Sweet Potato Gratin with Orange, Herbs, and Parmesan**, and you'll love **Roasted Brussels Sprouts and Winter Squash with Cranberries** that looks as good as it tastes!

Complementary wine pairing.

Thursday, November 13<sup>th</sup>, 6:00-8:30 pm

## **Comfort Food Classics with Nancy Leson**

Nancy Leson, award-winning food writer, radio personality, and cooking instructor / \$75

It's cold, it's gray, and it's time to comfort yourself and your loved ones with some of Nancy's favorite comfort-food classics! In this fun class, she'll share her recipe for **Minestrone Soup** that's a meal in itself! Her **Curry Meatloaf** that tastes great hot out of the oven but might be even better cold the next day, is served with the only **Roasted Potatoes** recipe you'll ever need. **Ms. Helen's Buttermilk Dinner Rolls** are Southern-style rolls that are perfect for your Thanksgiving table, and she had to include **Joe's Chocolate Chip Cookies** because they're everyone's favorite! Spend a fun and informative evening with Nancy Leson!

Complementary wine pairing.

Saturday, November 15<sup>th</sup>, 6:00-8:30 pm

## **Southern Italian Wine Dinner**

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 / \$110 per person

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

Aperitivo - **Caponata with Crostini** - *Cantine Madaudo Nerello Mascalese Brut*


Antipasto - **Sicilian Seafood Salad** (with celery, green olives, and arugula) - *Palama Verdeca Salento Bianco*

Primi - **Calabrian Chili Pasta with Fennel and Orange** - *Cantine Madaudo Barone di Bernaj Frappato Terre Siciliane*

Zuppa - **Zuppa Di Provolone** (Provolone Cheese Soup) - *Nini Salento*

Secondi - **Sicilian Lamb on Sautéed Spinach** - *Marchetti Villa Bonomi Conero Riserva*

Dolce - **Panforte** - *Palama Arcangelo Negroamaro*

Tuesday, November 18<sup>th</sup>, 6:00-8:30 pm 

## **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 **Salmon Rillettes**, a buttery spread featuring smoked and poached fresh salmon served with crostini, and his classic **Bacon-Wrapped Water Chestnuts**, marinated water chestnuts wrapped in bacon with Dijon mustard and brown sugar. Try his decadent **Tarte Flambee**, an Alsatian crispbread with fresh cheese, onions and bacon, and savory **Parmesan & Mustard Pinwheels**. His **Tortilla Espanola with Potato Chips and Quick "Cheat" Allioli** will leave you wondering how anything so good could be so easy! Let the season's parties begin!

Complementary wine pairing.

Saturday, November 22<sup>nd</sup>, 6:00-8:30 pm

## **Northern Italian Wine Dinner**

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

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

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

Aperitivo - **Asparagus Involtni** - *Giocato Jongleur Sparkling Brut*

Antipasto - **Italian Seafood Salad** (with fennel, celery, parsley, and tomato) - *Cantina del Morellino Cala Civetta Bianco di Pitigliano*

Primi - **Spinach Ricotta Gnudi with Sage Brown Butter** - *Cantina del Morellino Cala Civetta Sangiovese Toscana*

Zuppa - **Zuppa di Funghi** (Italian Mushroom Soup) - *Cantina Clavesana Dogliani*

Secondi - **Rosemary Meatballs and Truffled Polenta** - *Cantina Clavesana Langhe Nebbiolo*

Dolce - **Torta della Nonna** (Custard and Pine Nut Tart) - *Passo Santo Antonio Sanguinetti*



## In the Kitchen Events

With Cortney Kelley

**FREE Monthly Event**

**10:00 - 11:30 am & 1:00 - 2:30 pm\***

\*Repeat of morning session

No registration or fee required

*This fall, Cortney Kelley, who enjoys traveling the world and taking photographs, poring over cookbooks, cooking for friends and family, and whose love language is food, will be "in the kitchen" putting her own delectable, engaging spin on this free and informative monthly event. Join Cortney for new recipes, product sample tastes, a 3-day 10% off coupon for grocery shopping at Bayview, and free coffee or tea, compliments of Bayview!*

### **September 4<sup>th</sup> - Ready for Fall!** (with Guest Instructor Paula Leichty)

Our special guest instructor Paula is welcoming fall with a **Taverna Salad**, full of the best of the season tomatoes, bell peppers, and chunks of cucumbers, with a Mediterranean vinaigrette, capers, olives, chickpeas, squares of naan bread and sauteed halloumi. In class she'll also show you how to bake up **White Cheddar Buttermilk Biscuits** brushed with seasoned butter, a perfect accompaniment for the salad! You'll also take home her recipe for Skillet-Roasted Cauliflower with Curry, Raisins and Almonds.

### **October 2<sup>nd</sup> - All About Muffins**

Cortney knows that fall is the perfect time to get back to baking and tender muffins are ideal for breakfast, a side for dinner, or just a yummy snack! Her homey **Orange-Cherry Corn Muffins** are just the thing for a cool October morning treat, and moist **Savory Dill Ricotta Muffins** will elevate any meal! You'll also receive recipes for Spiced Basmati-Almond Muffins and Pumpkin Muffins.

### **November 6<sup>th</sup> - Back to Cozy Foods**

When November rolls around, you'll find Cortney in her kitchen, creating all manner of cozy foods! You won't want to miss trying her flavorful **Paprika Chicken Meatballs** in a tomato sauce with dill cream, or her creamy and delicious **Butternut Squash Hummus**, served with pita chips. To try at home, Overnight Roasted Fruit, and Stuffed Portobello Mushrooms with Walnuts and Farro. Time to hunker down and hang out in the kitchen!



***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, October 4<sup>th</sup>**

### **A Spooky Brunch**

with instructor Miriam Padilla

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

Join Miriam and her helpers in the BSC kitchen to make a "frightening" brunch menu that will surely create Halloween excitement! You'll be measuring, mixing, frying, stirring, and much more!

Menu:

- **Pumpkin Spice Pancakes**
- **Spooky Hashbrowns**
- **Black Cat Smoothie**

## **A Halloween Brunch**

with instructor Miriam Padilla

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

Join Miriam and her assistants in the BSC kitchen to make a “frightening” brunch menu that will surely create Halloween excitement! You’ll be measuring, mixing, frying, stirring, baking, blending, and much more!

Menu:

- **Pumpkin Spice Pancakes**
- **Spooky Hashbrowns**
- **Frankenstein Egg Bake**
- **Black Cat Smoothie**

## **Saturday, November 1<sup>st</sup>**

### **Fall Harvest!**

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 celebrate the fall harvest! You’ll be slicing, chopping, measuring, sautéing, and much more!

Menu:

- **Creamy Butternut Squash Gnocchi**
- **Fall Harvest Salad**
- **Orange Pumpkin Punch**

### **The Autumn Harvest**

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 celebrate the fall harvest! You’ll be measuring, chopping, sautéing, slicing, baking, and much more!

Menu:

- **Creamy Butternut Squash Gnocchi**
- **Fall Harvest Salad**
- **Apple Hand Pies**
- **Orange Pumpkin Punch**