



WINTER

Winter Schedule
December-February 2025/2026

360.754.1448
516 West 4th Ave Olympia
BayviewSchoolofCooking.com



"The people who give you their food give you their heart."
- Maya Angelou

Since time immemorial, sharing food has been a universal gesture of kindness and community. Neighbors have long gathered to celebrate harvests, mark milestones, and support one another during times of hardship. Offering food has always been more than just nourishment - it's a way to show care, strengthen connection, and enhance social bonds.

This tradition continues today and took on a special meaning for me after my husband's accident, a long fall from a ladder.

Suddenly faced with unexpected challenges, we found ourselves surrounded by neighbors and friends who brought dinners, desserts, and homemade dishes to our door. Each meal delivered was not just a practical help, it was a heartfelt gesture, an expression of empathy and solidarity. Sharing food in those difficult days reminded us of the enduring power of community and the comfort found in simple acts of generosity.

The meals shared with us after my husband's accident were more than just sustenance - they were gifts of hope, compassion, and friendship. In giving us food, our friends and neighbors truly gave us a piece of their hearts, echoing a tradition as old as humanity itself.

The Bayview School of Cooking strives to foster the love of cooking, entertaining, and providing food for loved ones in our own Olympia community. Thank you for allowing us to contribute in this way to our beautiful region. This winter, take a look at our website and see all the fun classes and events we have going on. May you have a wonderful holiday season and beyond, and may it be full of delightful food and excellent company!

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 Winter PDF and Class Descriptions"

Upcoming Events

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



Monday, December 1st - Monday, December 15th

Ralph's & Bayview Thriftway

Winter Non-Foods & Floral 25% Off Sale



Saturday, December 13th | 11 AM - 2 PM

Bayview Thriftway

Taste The Holiday Spirit



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.

December

SUN	MON	TUE	WED	THU	FRI	SAT
	Hands-On Christmas Tamales Chef Miriam Padilla 6-8:30 pm \$85	Homemade Candy for Gifting Chef Toby Kim 6-8:30 pm \$75		FREE In The Kitchen: Make Ahead Party Favorites Hands-On Italian Christmas Cookies Christine Ciacetta 6-8:30 pm \$85	 Stocking the Cookie Jar Ages 5-8 9-11:00am \$40 Cookies for Giving Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla	
	1	2	3	4	5	6
7	8	An Easy and Elegant Holiday Dinner Menu Chef Jacariah Roberts 6-8:30 pm \$75	A German Christmas Day Menu Julie Murray 6-8:30 pm \$75	11	12	FREE COMMUNITY EVENT Taste The Holiday Spirit at Bayview! 11 am - 2 pm
		9	10			13
14- 31	*All classes are demonstration style unless noted in the class title as "Hands-On".					



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

All classes with Instructor **Miriam Padilla**

Saturday, December 6th

Stocking the Cookie Jar
Ages 5 to 8 | 9 am - 11 am | \$40

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

Saturday, January 3rd

Winter is Here!
Ages 5 to 8 | 9 am - 11 am | \$40

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

Saturday, February 7th

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

Love at First Bite
Ages 9 to 13 | 1 pm - 3:30 pm | \$50

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

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

Thursday, December 4th
Make Ahead Party Favorites

Thursday, January 8th
Wintery Carrot Inspiration

Thursday, February 5th
Chocolate, So Many Ways!

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DON'T MISS OUR BEER & WINE DINNER EVENTS!

Saturday, January 31st, 6:00-8:30 pm
Southern Hemisphere Wine Dinner

For all Winter classes visit
BayviewSchoolofCooking.com



January

SUN	MON	TUE	WED	THU	FRI	SAT
					 Winter is Here! Ages 5-8 9-11:00am \$40 Cold Weather Cuisine Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla	
				1	2	3
4	5	6	A Cozy Winter Dinner Menu Chef Jacariah Roberts 6-8:30 pm \$75	FREE In The Kitchen: Wintery Carrot Inspiration	9	10
			7	8		
11	12	Hands-On Chicken Pot Pies Beth Storey 6-8:30 pm \$85	14	Hands-On Choux Pastry Chef Zola Gregory 6-8:30 pm \$85	16	17
				15		
18	19	Layering Flavors Julie Murray 6-8:30 pm \$75	Hands-On Dim Sum Chef Toby Kim 6-8:30 pm \$85	22	23	24
			21			
25	25	The Lunar New Year Chef Toby Kim 6-8:30 pm \$75	28	Versatile Pasta Sauces Chef John Swetz 6-8:00 pm \$75	30	Southern Hemisphere Wine Dinner Lilli Blaylock and Steven McKenna and Beth Storey and Leanne Willard 6-8:30 pm \$110
		27		29		31

February

SUN	MON	TUE	WED	THU	FRI	SAT
			Dishes for Sharing Leanne Willard 6-8:30 pm \$75	FREE In The Kitchen: Chocolate, So Many Ways! Hands-On Macarons Chef Zola Gregory 6-8:30 pm \$85	 Heartfelt Cooking Ages 5-8 9-11:00am \$40 Love at First Bite Ages 9-13 1-3:30pm \$50 Instructor: Miriam Padilla	
1	2	3	4	5	6	7
8	Learn to Make Pho! Terry Vanderpham 6-8:30 pm \$75	10	11	Valentine's Day with Indian Flavors Mitra Mohandessi 6-8:30 pm \$75	13	14
	9					
15	16	17	18	Hands-On Fondue Leanne Willard 6-8:30 pm \$85	20	21
				19		
22	23	24	Hands-On Sushi Chef Toby Kim 6-8:30 pm \$85	Hands-On Sweet Crepes Chef Emma Le Du 6-8:30 pm \$85	27	28
			25	26		

Bayview School of Cooking

WINTER 2025-2026 Class Descriptions

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

Monday, December 1st, 6:00-8:30 pm  

Hands-On Christmas Tamales

Chef Miriam Padilla, Executive Chef, Mi Luna, and BSC Kids Program Instructor / \$85

Discover the time-honored tradition of Christmas tamales making, which begins on December 12th, with the Feast of Our Lady of Guadalupe and culminates on Epiphany, January 6th. Throughout this festive season, tamaladas, tamale making parties, bring families and friends together to make Christmas tamales with a variety of fillings. Join Chef Miriam as she gives step-by-step instruction on how to make savory **Red Pork Tamales** and **Tamales de Rajas con Queso**, tamales stuffed with queso fresco and poblano peppers. You'll also get to try **Mexican Atole**, a warm and creamy traditional hot Mexican beverage that is thickened with masa, sweetened with piloncillo, and flavored with cinnamon.

Complementary wine pairing.

Note: This class is gluten free.

Tuesday, December 2nd, 6:00-8:30 pm 

Homemade Candy for Gifting

Chef Toby Kim / \$75

Spend an evening with Chef Toby and discover the secrets of making candy in your own kitchen! You'll learn about the sneaky ingredient that makes **Miracle Peanut Butter Crunch** so flakey, like a Butterfinger candy bar; how to master the light and crispy **Almond Florentine Squares**, a delightful addition to any candy box, and why you'll never go back to ordinary fudge again with no-fail, creamy **Chocolate-Walnut Fudge**! Toby will also demonstrate how to make his rich and gooey **Dark Chocolate Fudge Sauce**, perfect to jar up and sharing with loved ones. You'll taste these in class and take some home. The season is off to a sweet start!

Complementary prosecco pairing.

Note: This class is vegetarian.

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

Hands-On Italian Christmas Cookies

Christine Ciancetta / \$85

Christine Ciancetta returns to BSC to share the flavors and traditions of her Italian heritage in this festive hands-on class. Participants will learn to create an array of classic holiday cookies from Italy, guided by Christine's expert instruction. Join her as she guides you in making **Traditional Pizzelle**, delicate Italian waffle cookies, crisp and beautifully patterned, **Super-Soft Frosted Anise Cookies**, colorful cookies with a soft texture and distinctive anise flavor, finished with a sweet frosting, and **Chocolate Hazelnut Cranberry Biscotti**, perfectly crunchy biscotti ideal for pairing with tea or coffee. All these cookies are perfect for giving or simply enjoying at home. You'll taste these in class and take some home.

Complementary prosecco pairing.

Note: This class is vegetarian.

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

An Easy and Elegant Holiday Dinner Menu

Chef Jacariah Roberts, Chicory / \$75

If you've ever wished for a simpler approach to holiday entertaining, Chef Jacariah returns to BSC with an approachable and festive dinner menu that's designed to make your celebrations both easy and memorable. Perfect for sharing with friends and family, this menu is full of seasonal flavors and straightforward techniques, ensuring you'll want to make it again and again throughout the holidays. His bill of fare includes a bright **Shaved Apple and Pickled Cranberry Salad with Toasted Pistachios and Balsamic Vinaigrette** for a starter, **Classic Roasted Chicken**, a timeless centerpiece that's full of flavor, **Brussels Sprouts with Bacon**, and **Celeriac Mashed Potatoes** as the main, and **Peppermint Brownies**, the perfect dessert to cap off your holiday celebration! Take the stress out of holiday menu planning and enjoy a delicious, thoughtfully crafted dinner menu.

Complementary wine pairing.

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

A German Christmas Day Menu

Julie Murray / \$75

Immerse yourself in the festive flavors of Germany with Julie as she guides you through a traditional Christmas Day menu. She'll demonstrate how to prepare tender **Käsespätzle**, the beloved German egg noodles layered with cheese, alongside hearty **Rinderrouladen**, beef roulades filled with bacon, onions, mustard, and pickles, all simmered in a rich gravy, and **Rotkohl**, a vibrant dish of shredded red cabbage and tart green apples, lightly sweetened and accented with vinegar. For a sweet finish, Julie will teach you how to make **Dampfnudel**, yeasted steamed buns served warm with luscious vanilla custard sauce and fruit or jam. Experience the joy of German holiday cooking and enjoy a delicious menu that captures the spirit of Christmas!

Complementary wine pairing.

Wednesday, January 7th, 6:00-8:30 pm 

A Cozy Winter Dinner Menu

Chef Jacariah Roberts / \$75

Join Chef Jacariah for a warm and inviting class that celebrates the best of winter comfort food. With his creative flair and approachable teaching style, he'll walk you through a thoughtfully curated menu. You'll watch and learn as he prepares a hearty **Warm Orzo Salad** brimming with sundried tomatoes, kale, carrots, and tossed in a vibrant cranberry-orange dressing, perfect for brightening up chilly evenings. Next, he'll demonstrate how to make **Spaghetti Squash with Rich Tomato Beef Sauce**, showing you how to coax maximum flavor from wholesome ingredients. To conclude the evening, enjoy his decadent **Creamy Chocolate-Amaretto Mousse**, a luxurious dessert that's sure to become a new favorite. Throughout the class, Jacariah will share tips and techniques to boost your kitchen confidence, ensuring you leave with recipes you'll be excited to recreate for friends and family. Complementary wine pairing.

Tuesday, January 13th, 6:00-8:30 pm 

Hands-On Chicken Pot Pies

Beth Storey / \$85

Discover the comforting tradition of **Homemade Chicken Pot Pie**! This hands-on class led by pastry expert Beth is perfect for cooks of all levels and is designed to build your kitchen confidence as you learn the secrets to creating one of the ultimate cozy dinners from scratch. Beth will guide you step-by-step through every stage, from preparing a rich, velvety filling packed with tender chicken and an array of fresh, colorful vegetables, to mastering the art of a buttery, flaky pastry crust that turns golden and crisp in the oven. Throughout the evening, you'll learn techniques for building layers of savory flavor in the creamy sauce, and tips for rolling, shaping, and crimping pastry like a pro. Beth will share her best tricks for achieving a perfectly crisp crust every time, and will coach you through assembling individual pies. Everyone will leave with a delicious, made-from-scratch meal ready to bake at home as well as some to taste in class. Along the way, Beth's warm and approachable teaching style ensures you'll enjoy a relaxed, fun atmosphere, making this class ideal for both solo cooks and friends looking for a creative night out! Complementary wine pairing.

Thursday, January 15th, 6:00-8:30 pm



Hands-On Choux Pastry

Chef Zola Gregory / \$85

Join Chef Zola for a hands-on baking experience that will build your skills and confidence in the kitchen, whether you're a beginner or a seasoned home baker. Zola's teaching style is all about making baking approachable and fun through clear instruction, food science insights, and a dash of humor. In this lively and interactive class, you'll learn the foundations of **Choux Pastry**, the versatile dough behind beloved French treats like **Cream Puffs** and **Eclairs**. She'll guide you step-by-step through each stage, from mixing and piping the choux dough to mastering the bake for a perfectly golden, crisp shell. You'll discover tricks for getting the ideal rise and hollow center, ideal for filling with luscious creams. Then, you'll prepare the classic **Vanilla Diplomat Cream**, learning important pastry cream techniques and how to fold in whipped cream for that signature airy texture. To finish, create a glossy **Chocolate Ganache Glaze** that elevates your pastries to a professional level. She'll share tips for troubleshooting common pastry challenges, so you leave with practical knowledge and recipes you'll be excited to recreate at home. Taste your fresh pastries in class and bring some home to share. Complementary prosecco pairing.

Tuesday, January 20th, 6:00-8:30 pm

Layering Flavors

Julie Murray / \$75

Discover the art of building flavor in every bite with this unique class. Julie has designed the menu for home cooks and food enthusiasts who want to learn how to thoughtfully combine ingredients and seasonings to create memorable, restaurant-quality dishes in their own kitchens. Begin with a taste of **Tomato Confit and Ricotta Toast**, showcasing how simple components can be transformed into a delicious appetizer through careful seasoning and technique. The main event is **Salt and Soil Pasta**, handmade fettucine elevated by flambeed mushrooms, torched shrimp, and a silky parmesan sauce, all brought together with crispy fried shallots. Julie will build each element step-by-step, and you'll taste as she goes to understand how flavors balance and develop. You'll learn how subtle adjustments can make a dramatic difference in the final dish! Complementary wine pairing.

Wednesday, January 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 you'll learn to prepare several iconic Dim Sum dishes from scratch. Start by crafting pillowy **Steamed Bao with BBQ Pork Filling**, learning the secrets behind soft, fluffy buns and savory, flavorful meat filling. Then, move on to classic **Pork and Shrimp Siu Mai**, plump and juicy dumplings that showcase the perfect balance of tender pork and succulent shrimp, served with a homemade soy dipping sauce. Next, you'll tackle **Fried Rice with BBQ Pork and Chinese Sausage**, a hearty and aromatic staple that's always a crowd-pleaser. To complete the menu, you'll prepare **Gai Lan**, Chinese broccoli sautéed with oyster sauce, offering a crisp, vibrant side that balances the rich flavors of the other dishes. Why not host your own Dim Sum party and enjoy one of China's most beloved culinary traditions?

Complementary wine pairing.

Tuesday, January 27th, 6:00-8:30 pm



The Lunar New Year

Chef Toby Kim / \$75

Embrace the spirit of the Lunar New Year with Chef Toby's engaging class and discover the significance and techniques behind a menu of celebratory Asian dishes, each thoughtfully prepared to honor the holiday's traditions. He'll demonstrate how to make **Vietnamese Crispy Spring Rolls** served with vibrant **Nuoc Cham Sauce**, followed by **Stir-Fried Clams in Preserved Black Bean Sauce**, a combination that brings savory depth to the table. Next, enjoy the delicate flavors of **Braised Chinese Mushrooms with Bok Choy**. He'll also feature **Longevity Noodles**, tossed with shitake mushrooms and Asian chives, embodying wishes for a long, healthy life in the new year. Finally, savor the bold, sweet-savory **Char Siu**, Chinese BBQ pork, a classic favorite at festive gatherings. Throughout the evening, Chef Toby will share expert tips, cooking techniques, and the stories behind each dish. What a delicious and memorable way to celebrate the Lunar New Year with food, culture, and community!

Complementary wine pairing.

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



Versatile Pasta Sauces

Chef John Swetz, Perkins Family Farm / \$75

Discover the delicious possibilities of fresh pasta in this engaging class with Chef John. Available at Bayview Thriftway, Perkins Family Farms Fresh Pasta is the star ingredient in a menu designed to showcase its versatility and flavor. He'll demonstrate how to prepare three distinct and mouthwatering sauces including a vibrant **Arugula Pesto**, a hearty **Pork Ragu**, and a rich, **Creamy Aged Cheddar Mornay**. To round out the menu, you'll also learn how to make a refreshing **Shaved Brussels Sprout Salad with Pistachio Vinaigrette**, full of crispy lentils, hardboiled egg, and pickled shallots. Throughout the class, Chef John will share tips for pairing sauces with fresh pasta, selecting the best seasonal ingredients, and mastering these recipes at home. Whether you're a pasta enthusiast or looking to expand your culinary repertoire, this class is a delicious way to experience the quality and flavor of fresh pasta! Complementary wine pairing.

Saturday, January 31st, 6:00-8:30 pm

Southern Hemisphere Wine Dinner

Lilli Blaylock, Key Accounts Manager, Vehrs, Inc

Steven McKenna, Southern Starz, Inc.

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

Embark on a flavorful adventure at our Southern Hemisphere Wine Dinner, where you'll explore an expertly curated selection of wines from renowned regions across Argentina, Australia, New Zealand, and South Africa. Guided by wine professionals Lilli and Steven and complemented by a specially crafted menu from Beth and Leanne, this event promises a unique pairing of exceptional wines and inventive dishes inspired by the vibrant culinary traditions of the Southern Hemisphere. Raise a glass with us and savor an evening dedicated to discovery, great company, and unforgettable flavors.

Argentinian Rabas (Fried Calamari) with Chimichurri Aioli – *Antucura Cherie Sparkling Pinot Noir Rose'*

New Zealand Heart Prawn Toasts – *Mount Fishtail Sauvignon Blanc Marlborough*

Australian Roasted Beet and Herbed Baked Ricotta Salad – *Thistledown Wines, Gorgeous Grenache*

Aussie Split Pea Soup with Ham Turnover Float – *Tait Family Winery, The Ball Buster, Shiraz Blend*

South African Lamb Bobotie with South African Yellow Rice – *David Finlayson, Cab et al, Cabernet Sauvignon Blend*

Australian Chocolate Mud Cake with Macadamia Nuts – *Buller Wines Victoria Tawny Port*

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

Dishes for Sharing

Leanne Willard, BSC Director / \$75

Join Leanne for a class that will inspire and empower you to make thoughtful meals for friends, neighbors, and loved ones in times of need. Whether you're welcoming new neighbors to your community, celebrating the arrival of a new baby, or comforting someone who's recovering from illness, surgery, or an accident, these meals are perfect for sharing and showing you care. She'll show you how to prepare four delicious and comforting recipes that are easy to transport and sure to lift spirits including **Easy Green Chile Enchiladas**, **One-Pot Curry Chicken Thighs with Cilantro Rice**, **Layered Polenta with Sausage and Mozzarella**, and **Ginger Chicken Noodle Soup with Vegetables**. Each dish is made with simple ingredients and straightforward techniques, making them ideal for both seasoned cooks and beginners. You'll pick up helpful tips on packaging and delivering meals, ensuring both presentation and convenience for recipients. Discover how sharing food can build connections and brighten someone's day, while taking home new recipes that will become your go-to for any occasion when a little kindness is needed.

Complementary wine pairing.

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



Hands-On Macarons

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

Macarons have become a beloved treat, admired for their vibrant colors, delicate texture, and irresistible flavors. These sweet, meringue-based French cookies are made using egg whites, sugar, ground almonds, and various flavorings. While macarons are often considered a luxury due to their price and craftsmanship, this class offers the opportunity to master the technique yourself. Under Chef Zola's expert guidance, participants will receive clear, step-by-step instructions to craft macarons with confidence. You'll be making four delicious varieties:

Raspberry, Coffee, Lemon, and Vanilla Macarons, each filled with a rich **American-style Buttercream**. Chef Zola will also share her creative tips for inventing your own flavor and color combinations, encouraging you to explore beyond the classics. At the end of the evening, you'll have the chance to take home any cookies you don't enjoy during class!

Complementary prosecco pairing.

Note: This class is gluten free and vegetarian.

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

Learn to Make Phở!

Terry Vanderpham, Phamily Cooking Classes and Catering / \$75

Phở is the most widely recognized dish in Vietnamese cuisine, celebrated for its aromatic broth and comforting warmth. Join Terry for an immersive culinary experience where you'll learn how to create authentic Vietnamese phở from start to finish. She'll teach you the secrets to preparing a rich, aromatic stock entirely from scratch, as well as share valuable tips for those days when time is short, but deliciousness is still a must. Terry will give step-by-step guidance in making both **Beef (phở bò)** and **Chicken (phở gà)** versions of this beloved noodle soup. She'll also make **Chè Ba Màu**, also known as Three Color Dessert, a popular Vietnamese sweet treat known for its vibrant layers and delightful taste.

Complementary wine pairing.

Thursday, February 12th, 6:00-8:30 pm

Valentine's Day with Indian Flavors

Mitra Mohandessi / \$75

In many cultures around the world, food carries a message that is often as meaningful as any words. Join Mitra as she offers a menu that celebrates Valentine's Day with Indian dishes that symbolize warmth and romantic flavors. Her sumptuous line-up incorporates the colors and flavors of saffron, cardamom, and roses as well as an array of fragrant spices and herbs to make a spread worthy of your special people. Start with **Palak Kadhi**, tender spinach braised in a minty yogurt sauce and **Dal Makhani**, a classic North Indian dish of black lentils, beans, and warm spices in a rich creamy curry. **Chicken Biryani**, the signature of every celebration, is basmati rice steeped with chicken cooked with tomatoes and an array of aromatic spices. The sweet ending to the evening is **Phirini**, a rice pudding slowly cooked in milk and perfumed with cardamom, rosewater and saffron.

Complementary wine pairing.

Note: This menu is gluten free.

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



Hands-On Fondue

Leanne Willard, BSC Director / \$85

Fondue dinners have long been a favorite for Leanne, ever since she inherited her parents' 1970s vintage fondue pot. Bringing together fun, social interaction, and indulgent flavors, fondue is the ideal centerpiece for celebrating special occasions. In this hands-on class, Leanne will demonstrate how to prepare classic **Traditional Swiss Fondue**, accompanied by French bread cubes, potatoes, broccoli, ham cubes, and Granny Smith apples. She will also guide you through making a **Melting Pot Cheddar Cheese Fondue**, served with pumpernickel, apples, and pears. To finish, participants will learn to create a luxurious **Double Chocolate Fondue**, complemented by fresh fruit and buttery pound cake cubes.

Complementary wine pairing.

Note: This class can be vegetarian.

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

Hands-On Sushi

Chef Toby Kim / \$85

Chef Toby graduated from the Seattle Culinary Academy and had extensive experience at The Herbfarm Restaurant and as sous chef at Seattle's renowned restaurant, Poppy. In this hands-on workshop, Chef Toby provides expert instruction to help you master the art of making sushi at home. The class begins with a comforting bowl of **Miso Soup with Wakame, Tofu, and Scallion**, followed by a refreshing and tangy **Sunomono**, a cucumber-shrimp salad.

Participants will then learn the secrets of preparing **Perfectly Seasoned Sushi Rice**, the foundation of all great sushi. Toby will guide you step-by-step through making **Hosomaki**, spicy tuna roll, **Uramaki**, California roll, and **Temaki**, vegetable hand rolls, ensuring you gain practical skills and confidence.

Complementary sake pairing.

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

Hands-On Sweet Crepes

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

Back by popular demand, Brittany-born Emma Le Dû brings her passion for authentic Breton cuisine and culture to this engaging class. Emma learned the art of crepe-making from her mother, who in turn learned it from her own mother, maintaining a cherished family tradition. In Brittany, crêperies are at the heart of local dining, and Emma is excited to share this culinary heritage with you. Join her for a 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 a silky crepe batter, cook a **Salted Buttered Caramel Sauce** and learn the crepe spreading and turning techniques. You'll make **Crepe Normande**, sauteed apples, salted buttered caramel sauce, **Crepe Gourmande**, banana, chocolate, and almond, and **Crepe Suzette**, flambéed with Grand Marnier!

Complementary wine pairing.

Note: This menu is vegetarian.



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

December 4th – Make Ahead Party Favorites

Cortney's all about making things easy when she's entertaining and she'll have some great tips for you to use during the holiday season! In class you'll be trying her crispy **Parmesan Grissini** and **Savory Cheddar Madeleines**, an addictive twist on the favorite sweet cookie. Take home recipes for Prosciutto Butter with Arugula Toasts and Homemade Tater Tots with Creme Fraiche and Caviar.

January 8th – Wintery Carrot Inspiration

Carrots, a quintessential winter vegetable, truly shine during the colder months. Their ability to thrive in cool weather means they can be harvested throughout the winter, and the chill transforms their starches into sugar, resulting in a sweeter flavor profile. Cortney has so many ways to highlight this versatile veggie and in class you'll sample her **Soba Salad with Carrots and Peanut Sauce** and **Roasted Carrot and Cauliflower Salad with Preserved Lemon Dressing**. You'll also receive recipes for Curried Carrot and Coconut Soup and Avocado-Roasted Pepper Whipped Tahini Salad with Frizzled Shallots.

February 5th – Chocolate, So Many Ways!

Who doesn't like chocolate? Cortney's a fan and if you are too, you won't want to miss this class! In this festive class you'll get to try her **Bittersweet Chocolate Bread Pudding with Whiskey Sauce** and a decadent **Burnt Honey Hot Fudge** served with a little ball of vanilla ice cream! Recipes to make at home include Double Chocolate Olive Oil Biscotti and Basque Cheesecake with Black Sesame and Tofu.



***Led by BSC Kids Culinary Arts Program Director, Chef Miriam Padilla, Bayview School of Cooking's programs for kids strive to provide a fun and safe environment where children can learn age-appropriate cooking skills as well as an appreciation for new and different foods!
Be sure to sign up quickly because the classes are popular!***

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

Saturday, December 6th

Stocking the Cookie Jar

with instructor Miriam Padilla

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

Join Miriam and her helpers in the BSC kitchen to learn how to make three special cookies for the holidays! You'll be measuring, stirring, rolling, baking, and much more!

Menu:

- **Peppermint Brownie Cookies**
- **Sugar Cookies**
- **Molasses Cookies**

Cookies for Giving

with instructor Miriam Padilla

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

Join Miriam and her assistants in the BSC kitchen to learn how to make three special cookies for the holidays, all perfect for giving to friends and family! You'll be measuring, stirring, rolling, baking and much more!

Menu:

- **Peppermint Brownie Cookies**
- **Sugar Cookies**
- **Molasses cookies**
- **Christmas Punch**

Saturday, January 3rd

Winter is Here!

with instructor Miriam Padilla

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

Join Miriam and her helpers in the BSC kitchen as you create dishes that you'll want to make when those chilly days call for wintery dishes! You'll be measuring, stirring, chopping, sautéing, and much more!

Menu:

- **Fried Winter Squash Salad with Pomegranate and Mint Garnish**
- **Loaded Potato Soup**
- **Homemade Nutella Hot Chocolate**

Cold Weather Cuisine

with instructor Miriam Padilla

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

Join Miriam and her assistants in the BSC kitchen as you create dishes that you'll want to make when the weather outside calls for cold weather cuisine! You'll be kneading, measuring, chopping, slicing, and much more!

Menu:

- **Fried winter Squash Salad with Pomegranate and Mint Garnish**
- **Loaded Potato Soup**
- **Milk Bread Pull Apart Rolls**
- **Homemade Nutella Hot Chocolate**

Saturday, February 7th

Heartfelt Cooking

with instructor Miriam Padilla

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

Join Miriam and her helpers in the BSC kitchen as you create dishes that will help you celebrate Valentine's Day! You'll be juicing, cutting, measuring, chopping, sautéing, and much more!

Menu:

- **French Toast Hearts with Strawberry Compote**
- **Homemade Pink Lemonade**
- **Baked Donuts with Pink Guava Glaze**

Love at First Bite

with instructor Miriam Padilla

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

Join Miriam and her assistants in the BSC kitchen as you create dishes that will help you celebrate Valentine's Day! You'll be juicing, rolling, cutting, measuring, chopping, slicing, and much more!

Menu:

- **French Toast Hearts with Strawberry Compote**
- **Pear and Burrata Salad with Honey Balsamic Vinaigrette**
- **Baked Donuts with Pink Guava Glaze**
- **Homemade Pink Lemonade**