



SPRING

Spring Schedule
March - May 2026

360.754.1448
516 West 4th Ave Olympia
BayviewSchoolofCooking.com



"The expert in anything was once a beginner." Anonymous
"The greatest teacher, failure is." Yoda

About two years ago, I saw an Instagram post of a woman displaying a beautiful blanket she had crocheted. Each day, she added a row five feet wide, using a color that matched the high temperature in her area.

I was inspired by the idea of letting nature influence the design of a blanket and thought about it for a week, wondering if someone I knew who could crochet might make one. Eventually, I realized that I could learn to crochet and make the blanket myself! I tried to learn with a YouTube video but couldn't get it, and then asked Beth Storey, one of our instructors and assistants at BSC, and a good friend, for guidance. With her help, I got the hang of it, purchased a variety of wool yarn from Our Local Yarn Shop in Olympia, and began my project.

The beginning was rough and uncomfortable, and as my daughter wisely observed, "It's really hard to learn something completely new!" Despite the challenges, I completed the blanket on December 31st, 2024. Motivated by that accomplishment, I immediately started a new blanket for my oldest daughter, this time using the weather highs from Knoxville, Tennessee. I finished that one just a couple of weeks ago and have since begun making one for my middle daughter. Next year, I plan to crochet a blanket for my son. Although I am still learning and far from an expert, I am proud of taking on something new.

Cooking can be like that. It takes a good while to master the skills necessary to make specific dishes. You must either want to stick with it for the joy of it, or, because we all need to eat, you may also learn out of sheer necessity! I love that BSC helps to spark that joy in learning and discovery. This spring brings lots of new opportunities at the school and I hope you'll join us! Remember, every step you take in learning, whether in the kitchen or with a crochet hook, brings you closer to new achievements and wonderful experiences!

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

Leanne Willard
Leanne Willard, BSC Director

FOR COMPLETE CLASS DESCRIPTIONS VISIT
BayviewSchoolofCooking.com
and open "View Spring PDF and Class Descriptions"

Upcoming Store Events

Friday, February 13th & Saturday, February 14th

at both Ralph's and Bayview Thriftway
CHOCOLATE DIPPED STRAWBERRIES
for your Valentine!

Tuesday, March 17th 11:00am - 6:00pm

at Bayview Thriftway, in the Deli
ST. PATRICK'S DAY DINNER



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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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.



BAYVIEW SCHOOL OF COOKING IS PROUDLY
FEATURING WINES FROM VEHR'S DISTRIBUTING

MARCH

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
2 Chickory - Gratuity Included Chef Elise Landry 6:00-8:30pm \$75	3	4 Real Irish Leanne Willard, 6:00-8:30pm \$75	5 FREE In The Kitchen Sausage Extravaganza! 10:00 - 11:30am Repeated 1:00 - 2:30pm	6	7 KIDS CLASSES Cook Up Some Irish Luck Ages 5-8 9-11:00am / \$40 St. Patrick's Celebration Ages 9-13 1-3:30pm / \$50
9	10 An Early Spring Dinner Menu Beth Storey 6:00-8:30pm \$75	11	12 Hands-On Savory Crepes from Brittany Chef Emma Le Du 6:00-8:30pm \$85	13	14
16 Hands-On Parisian Gnocchi Chef John Swetz 6:00-8:30pm \$85	17	18 A Taste of Korea Chef Toby Kim 6:00-8:30pm \$75	19	20	21
23	24	25 Hands-On Scones, Biscuits & Quick Breads Chef Zola Gregory 6:00-8:30pm \$85	26 Ethiopian Flavors Eleni Woldeyes 6:00-8:30pm \$75	27	28
30	31	*All Classes are demonstration style unless noted in the class title as "Hands-On".			

APRIL

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2 FREE In The Kitchen Exploring Eggplants 10-11:30am & 1-2:30pm Hands-On Chicken & Sausage Gumbo Edward Woodford 6:00-8:30pm / \$85	3	4 KIDS CLASSES Charcuterie Board Ages 5-8 9-11:00am / \$40 Rainbow Charcuterie Ages 9-13 1-3:30pm / \$50
6	7	8	9 A Culinary Journey Through Albania Mitra Mohandessi 6:00-8:30pm \$75	10	11
13	14 Pranee's Southern Thai Cuisine Pranee Khruasanit Halvorsen 6:00-8:30pm \$75	15	16	17	18
20	21 Hands-On Dim Sum III Chef Toby Kim 6:00-8:30pm \$85	22 Asparagus - Three Ways! Chef Jacariah Roberts 6:00-8:30pm \$75	23	24	25
27	28	29 Hands-On Pretzels Chef Zola Gregory 6:00-8:30pm \$85	30 Hands-On Vietnamese Spring Rolls Terry Vanderpham 6:00-8:30pm \$85		

MAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 KIDS CLASSES Welcome Summer Ages 5-8 9-11:00am / \$40 Summer Anticipation Ages 9-13 1-3:30pm / \$50
4	5	6 Green & Gold Spring Bounty - An Elegant Dinner Menu Julie Murray 6:00-8:30pm	7 FREE In The Kitchen Brunching Season 10:00 - 11:30am Repeated 1:00 - 2:30pm	8	9
11	12	13 Thai Classics in Your Own Kitchen Pranee Khruasanit Halvorsen 6:00-8:30pm \$75	14 Appetizers for Warmer Weather Leanne Willard 6:00-8:30pm \$75	15	16
18	19 Easy Asian Rice & Noodle Bowls Chef Toby Kim 6:00-8:30pm \$75	20 The Ancient Cuisine of Persia Mitra Mohandessi 6:00-8:30pm \$75	21	22	23
25	26 Grilling Skills Refresh Rich Rau 6:00-8:30pm \$75	27	28	29	30 Wild Hills Late Spring Wine Dinner Damian Davis, Wild Hills Owner Lilli Blaylock, Wine Expert/Vehrs Beth Storey & Leanne Willard 6:00-8:30pm / \$110



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

All classes with Instructor Miriam Padilla

SATURDAY, MARCH 7th

Cooking Up Some Irish Luck!
Ages 5 to 8 | 9 am - 11 am | \$40

St. Patrick's Day Celebration!
Ages 9 to 13 | 1 pm - 3:30 pm | \$50

SATURDAY, APRIL 4th

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

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

SATURDAY, MAY 2nd

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

Summer Anticipation
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

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

*Repeat of morning session

No registration or fee required

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

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

Thursday, March 5th
Sausage Extravaganza!

Thursday, April 2nd
Exploring Eggplants

Thursday, May 7th
Brunching Season

DON'T MISS OUR WINE DINNER EVENT!
Saturday, May 30th, 6:00-8:30 pm

Wild Hills Late Spring Dinner

To view all current classes visit
BayviewSchoolofCooking.com

Bayview School of Cooking

SPRING 2026 Class Descriptions

Monday, March 2nd, 6:00-8:30 pm

Chicory - Gratuity Included

Chef Elise Landry, executive chef of the former Chicory restaurant / \$75

Join Chef Elise, the talented former executive chef of Olympia's beloved Chicory restaurant, for a class that celebrates her new cookbook. Although Chicory is now closed, Elise brings her passion for inventive, comforting cuisine to BSC where she'll showcase recipes from her cookbook **Chicory - Gratuity Included**. Throughout the evening, Elise will demonstrate how to prepare each dish, sharing expert tips, stories, and the inspiration behind her signature creations. Her menu includes a fresh **Arugula Pesto, Radish, Herbs, and Crispy Chickpeas** composed plate, **The Chicory Porkchop**, served with vibrant **Green Peas and Cream**, and for dessert, the restaurant's popular **Oatmeal Cream Pies**. You'll also enjoy a mini **Für Elise Cocktail**. After the class, you'll have the opportunity to purchase a copy of her cookbook and have it personally signed. Complementary mini cocktail pairing.

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

Real Irish

Leanne Willard, BSC Director / \$75

Move over Corned Beef and Cabbage - while that's the traditional American way to celebrate St. Patrick's Day, this class takes a different approach. Join Leanne as she demonstrates how to prepare a menu that's truly authentic to Irish traditions and would be welcome on any Irish table for this festive occasion. Her menu begins with **Blue Cheese and Walnut Tartlets**, offering a savory and flavorful start. For the main course, Leanne will prepare **Salmon with Cider and Cream Sauce**, a classic Irish dish that combines the richness of salmon with a creamy, tangy sauce. On the side, enjoy **Champ**, mashed potatoes mixed with green onions and finished with a pool of melted butter in the center, embodying the comfort and warmth of Irish home cooking. To finish, indulge in a decadent dessert, **Chocolate and Stout Ice Cream with Irish Cream**, a rich and satisfying treat that highlights classic Irish flavors.

Complementary wine pairing.

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

An Early Spring Dinner Menu

Beth Storey / \$75

Beth's spring dinner menu celebrates the season with easy-to-prepare dishes ideal for any special occasion. She'll begin with **Asparagus with Wasabi Dipping Sauce**, a lively starter, and a **Spring Vegetable Salad with Pistachios and Garlicky-Lemon Vinaigrette**. The main course features **Cornish Game Hens with Raspberry Gravy**, succulent, golden-roasted chicken topped with a vibrant and slightly sweet raspberry-infused gravy served alongside **Baked Leek and Goat Cheese Risotto**, a creamy and comforting side. For dessert, **Brookies with Raspberry Whipped Cream** are rich, fudgy brownie-cookie bars topped with a cloud of raspberry-infused whipped cream for a decadent, fruity dessert that offers a sweet finish to your spring gathering!

Complementary wine pairing.

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

Hands-On Savory Crepes from Brittany

Chef Emma Le Du, 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 spring 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.

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

Hands-On Parisian Gnocchi

Chef John Swetz, Atlas at Altitude 15, Olympia / \$85

In this hands-on class, Chef Johnny will guide you through the process of making **Parisian Gnocchi**, a unique twist on the classic Italian dish. Unlike traditional potato-based gnocchi, Parisian Gnocchi are made with pate a choux, the same versatile dough used for pastries like eclairs and profiteroles. This distinctive approach results in delicate dumplings that are both comforting and refined, offering a fresh take on a beloved favorite. The gnocchi will be finished with a luscious, **Browned Butter and Sage Sauce**, garnished with toasted pine nuts for added texture and flavor. On the side, enjoy **Maple-Glazed Carrots with Creamy Yogurt and Crunchy Pecans**, rounding out the menu with a perfect balance of sweet and savory. Complementary wine pairing.

Note: This menu is vegetarian.

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

A Taste of Korea

Chef Toby Kim / \$75

Toby Kim was born in Hawaii and grew up in Seattle, learning the traditions of Korean Cooking from his mother and grandmother. He is an adventuresome chef of international foods and enjoys sharing his enthusiasm and knowledge so others will be inspired. In this class, he'll be demonstrating how to make a traditional meal of Guk - Korean soups, and Bachan - side dishes that are typically served alongside. His menu includes **Maeun Sogogi Muguk**, a spicy beef and Korean radish soup, featuring a mildly spicy broth, and **Baechu Doenjang Guk**, a soybean paste soup with Napa cabbage, featuring earthy fermented soybean broth with cabbage and tofu. The soups will be served with **Cheonggyeongchae Kimchi**, a quick and easy bok choy kimchi, lightly fermented with garlic and spice, **Eomuk Bokkeum**, stir-fried Korean fish cakes with vegetables, in a sweet-savory sauce, and **Kongnamul-Muchim**, a soybean sprout side dish with scallion and sesame. Come and experience why Korean cuisine has become so popular! Complementary beer or wine pairing.

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

Hands-On Scones, Biscuits, and Quick Breads

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

Zola's cooking classes focus on helping participants feel confident in the kitchen by teaching essential techniques, sharing a bit of food science, and encouraging everyone to have fun with a sense of humor. Join her for an engaging and instructional evening dedicated to mastering the art of making scones, biscuits, and quick bread. During the class, you will discover her tips and tricks for baking the perfect **Classic Buttermilk Biscuits**, which will be served with butter and jam. You will also learn how to prepare aromatic **Earl Grey Scones**, complemented by strawberry jam, as well as soft and flavorful **Cinnamon Doughnut Muffins**, also known as French Breakfast Puffs, filled with warming spices. Participants will have the opportunity to enjoy these baked treats during class and bring some home to share.

Complementary prosecco pairing.

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

Ethiopian Flavors

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

Join Eleni as she returns to BSC for an evening exploring the vibrant and aromatic tastes of Ethiopian cuisine, featuring a carefully selected menu that celebrates the heart of Ethiopian home cooking. The centerpiece is **Doro Wot**, chicken stew, a rich and deeply spiced dish simmered with tender chicken in a sauce of onions, garlic, ginger, and berbere spice, offering layers of flavor and warmth. Alongside, you'll enjoy **Fossolia**, green beans and carrots, sautéed with onion, garlic, ginger, black cardamom, and tomato, creating a fragrant and savory complement to the menu, and **Gomen**, collard greens simmered with onion, garlic, tomato, and black cardamom. **Ayeb**, a creamy buttermilk cheese, adds a refreshing and tangy note, balancing the robust spices of the other dishes. Every item is served with Eleni's famous Injera Bread, a soft, spongy flatbread made from fermented teff flour, perfect for sopping up sauces and bringing all the tastes together, conveniently available at Bayview Thriftway. Experience the exciting flavors of Ethiopia!

Complementary wine pairing.

Note: This class is gluten free.

Thursday, April 2nd, 6:00-8:30 pm

Hands-On Chicken and Sausage Gumbo

Edward Woodford / \$85

Join Edward Woodford, new to BSC, as he shares his culinary journey through the flavors of **Chicken and Sausage Gumbo**, a dish he learned from a dear friend's mother in Louisiana in 1979, which holds a special place in his heart. With more than 45 years of cooking experience gained while serving in the Army and traveling the world, Ed brings a wealth of knowledge about various cuisines and the stories behind them. Throughout his adventures, he has mastered the art of blending spices and techniques that define the unique character of regional cuisines. Gumbo stands out as a hallmark of creole cooking, celebrated for its comforting flavors and deep cultural roots. In this hands-on class, participants will learn how to prepare **Chicken and Sausage Gumbo** from scratch. Alongside the cooking techniques, Ed will share insights into the cultural significance of gumbo in Louisiana, enriching the experience and connecting everyone to the vibrant heritage of this beloved dish.

Complementary wine pairing.

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

A Culinary Journey Through Albania

Mitra Mohandessi / \$75

Immerse yourself in an evening filled with Albanian warmth and tradition, as Mitra welcomes you to experience a selection of the region's beloved cuisine. Albanian food is deeply influenced by the country's rich history and location at the crossroads of the Balkans and Mediterranean, resulting in a tapestry of vibrant flavors, rustic techniques, and family recipes. Mitra will guide you through the preparation of **Byrek Me Spinaq**, a flaky and savory pie featuring layers of delicate phyllo dough enveloping a filling of tender spinach and tangy feta cheese, baked until it achieves a golden, crisp top that shatters beautifully with each bite. Next, savor **Fërgesë**, a comforting dish that combines roasted sweet peppers and tomatoes with aromatic fresh herbs and creamy cheese, served alongside crusty bread for dipping into its rich, flavorful sauce. The centerpiece of the evening is **Tavë Kosi**, Albania's celebrated national dish, where succulent lamb and fluffy rice are enveloped in a luscious mixture of eggs and tangy yogurt, then slow-baked until the top is set and lightly browned, infusing every bite with savory depth. The menu is completed with **Revani**, a moist semolina cake, bright with a refreshing lemon syrup, adorned with a sprinkle of pistachios, offering a sweet finish that perfectly balances the evening's savory journey. Throughout the class, you'll discover the stories and cultural significance behind each dish, gaining insight into the traditions that make Albanian cuisine so distinctive and memorable. Complementary wine pairing.

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

Pranee's Southern Thai Cuisine

Pranee Khruasanit Halvorsen/ \$75

Recently returned from an extended visit to her homeland, Pranee is eager to introduce students to the special dishes she enjoyed during her time in Southern Thailand. The menu features a variety of vibrant and flavorful dishes that highlight the region's culinary traditions, including **Au Chair**, Phuket's Chef Salad, a selection of assorted fresh and blanched vegetables, tofu, hardboiled egg, and crispy rice noodles, all brought together with Phuket's signature dressing, **Gaeng Jued Pak Kam Dong Krodok Moo**, pork rib soup with pickled mustard greens, offering a comforting and savory blend of flavors, **Gaeng Som Pla Kalumplea**, sour curry with salmon and mixed vegetables, a dish known for its tangy and aromatic profile, and **Hed Mok**, stir-fried oyster mushrooms cooked with Thai herbs and finished with a savory sauce, highlighting the fresh and earthy tastes of the region. These dishes promise an authentic Southern Thai culinary experience that will transport you to the heart of Thailand's vibrant food culture! Complementary wine pairing.

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

Hands-On Dim Sum III

Chef Toby Kim / \$85

With a new menu, Dim Sum lovers won't want to miss this immersive, hands-on class led by Chef Toby, where you'll dive into the art of preparing a variety of classic Chinese small plates, perfect for brunch or lunch and designed to delight every palate. He'll guide you through crafting pillowy **Steamed Bao with BBQ Pork Filling**, mastering the technique for tender **Pork and Shrimp Won Tons in Soup with BBQ Pork**, and preparing crisp-tender **Bok Choy with Soy-Mustard Sauce** that adds a punch of brightness to the meal. You'll also learn to assemble **Steamed Vegetable Dumplings** packed with spinach, earthy shiitake mushrooms, and fresh chives, complemented by a **Tangy Soy Dipping Sauce** that enhances each bite, as well as roll delicate **Shrimp Rice Noodle Rolls**, finished with a luscious drizzle of **Sweet Soy Sauce** for a perfect balance of texture and flavor. In this interactive session, Chef Toby shares expert tips for folding, steaming, and seasoning each dish, so you gain confidence and skill in creating a Dim Sum feast that's as beautiful as it is delicious - ideal for sharing with friends and family or elevating your next gathering!

Complimentary wine pairing.

Wednesday, April 22nd, 6:00-8:30 pm

Asparagus – Three Ways!

Chef Jacariah Roberts / \$75

Join Chef Jacariah for an exciting class that spotlights asparagus in three innovative preparations, each designed to highlight its delicate flavor and versatility. He'll begin with a refreshing **Shaved Raw Asparagus Salad with Pickled Rhubarb**, featuring thin ribbons of asparagus tossed with tangy, house-pickled rhubarb for a crisp and zesty starter. Next, experience the savory depth of **Seared Asparagus with Braised Garlic and Herb Crusted Leg of Lamb**, where tender asparagus spears are seared and paired with succulent slices of roasted leg of lamb, served with a reduced jus sauce, creating a harmonious blend of earthy and rich flavors. To finish, indulge in the unexpected delight of **Asparagus Ice Cream** with an olive oil drizzle, a touch of sea salt, and a sweet-tart **Rhubarb Syrup**, a unique dessert that transforms asparagus into a creamy treat. Throughout the evening, Jacariah will share culinary tips and techniques, ensuring you leave inspired to recreate these memorable asparagus dishes at home.

Complimentary wine pairing.

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

Hands-On Pretzels

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

Back by popular demand! Learn how to make delicious, chewy **Classic Bavarian Pretzels** from scratch with baker and pretzel enthusiast Zola. She has worked professionally as a pastry chef and baker, contributes recipes and writing to Food52 and writes a monthly recipe column for the online publication, TASTE. In this class, you'll learn how to proof, roll, and shape delicious pretzels along with the techniques to create a golden crust, flavor, and chewy texture. Make the perfect savory snack when you pair them with **Aged Cheddar and Pilsner Fondue** or **Cornichon and Dill Dip** or they can be a sweet snack by making them into **Cinnamon Sugar Pretzels!** Everyone will love your new skill - pretzels for all!

Complementary beer or wine pairing.

Note: This class is vegetarian.

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

Hands-On Vietnamese Spring Rolls

Terry Vanderpham, Phamily Cooking Classes and Catering / \$85

Join Terry Vanderpham for an interactive, hands-on class where you'll learn to make authentic Vietnamese spring rolls. Terry's passion for sharing culture through food shines through - her culinary roots run deep, inspired by her mother, who opened one of Seattle's first Vietnamese restaurants and instilled in Terry a love for cooking and community. In this class, you will discover the techniques behind rolling perfect spring rolls and create three delicious varieties: **Traditional Pork and Shrimp with a Hoisin-Peanut Sauce, Lemongrass Tofu, and Jicama, Carrot, Egg, and Chinese Sausage.** Terry will guide you step by step, helping you master each filling and sauce, so you leave confident in your spring roll skills and ready to share these vibrant flavors at home.

Complementary wine pairing.

Note: This class is gluten free

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

Green and Gold Spring Bounty - An Elegant Dinner Menu

Julie Murray / \$75

Let Julie inspire your spring entertaining with her delicious dinner menu, designed to showcase the vibrancy of the season with an elegant flair, perfect for any special occasion. It begins with striking **Chilled Pea Puree Shooters with Herby Oil, Crème Fraiche and Bacon**, offering a refreshing and sophisticated start. For the main course, it's **Seared Scallops with Roasted Asparagus and Sugar Snap Peas** with a **Velvety Beurre Blanc Sauce** that brings a rich, buttery finish and highlights the natural sweetness of the vegetables and seafood. Served alongside, perfectly **Crispy Risotto Croquettes**, feature golden spheres with a creamy interior that add texture to the plate. The grand finale is a show-stopping **Pavlova with Lime Curd, Whipped Cream, and Seasonal Fruit**, a dessert that's both visually stunning and bursting with bright, tangy flavor. Throughout the demonstration, Julie shares tips for making components ahead and assembling the plates with grace and ease, so you can focus on enjoying the company of your guests while impressing them with a menu that celebrates spring's bounty in every bite.

Complementary wine pairing.

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

Thai Classics in Your Own Kitchen

Pranee Khruasanit Halvorsen / \$75

Discover the simplicity and vibrant flavors of Thai cooking with Pranee. In this engaging class, Pranee will show you just how easy it is to prepare authentic Thai dishes in your own kitchen. She'll share her recipe for **Phad Thai**, a classic stir-fried rice noodle dish featuring her unique Phad Thai sauce, tofu, peanuts, eggs, and prawns. The class will also cover essential Thai recipes, including **Tom Kha Gai**, a fragrant and creamy chicken coconut soup infused with galangal, lemongrass, and Kaffir lime leaf, creating a comforting bowl with layers of aromatic flavor. Learn to make **Panang Neua**, a rich and velvety Panang curry with tender beef, elegantly garnished with a chiffonade of Kaffir lime leaves and served alongside fluffy jasmine rice. For dessert, you'll enjoy **Khao Niao Mamuang**, a beloved Thai treat of coconut sticky rice with sweet, ripe mango, offering a perfect finish to the meal that highlights the harmony of tropical flavors. Throughout the class, Pranee will share tips on ingredient selection, preparation shortcuts, and presentation, so you can confidently recreate these vibrant Thai classics at home.

Complementary wine pairing.

Thursday, May 14th, 6:00-8:30 pm

Appetizers for Warmer Weather

Leanne Willard, BSC Director / \$75

Join Leanne and learn to make an array of appetizers crafted for warmer weather. Enjoy the tangy flavor of **Sea Island Wings**, chicken wings marinated and roasted to perfection, that's sure to be a crowd-pleaser. Savor the **Prosciutto and Cheese-Filled Zucchini Rolls**, inspired by rotolo di zucchini, a ham, cheese and zucchini-based appetizer from Italy where fresh grated zucchini is cooked in thin sheets of egg and wrapped around creamy cheese and delicate prosciutto, and **Stuffed Baby Bell Peppers**, vibrant and colorful peppers filled with a flavorful blend of pork, cheese and zesty spices. Dip into the **Creamy Artichoke Ranch Dip**, a rich and smooth blend of artichokes, whole Greek yogurt, and seasonings, served alongside crispy crackers for a satisfying crunch, and finally, treat yourself to **Grilled Shrimp Cocktail with Fresh Tomato Cocktail Sauce**, plump shrimp grilled to a smoky finish and paired with a homemade tomato sauce that's bright, tangy, and perfect for dipping. These are the ideal appetizers for entertaining friends and family throughout the season!

Complementary wine pairing.

Tuesday, May 19th, 6:00-8:30 pm

Easy Asian Rice and Noodle Bowls

Chef Toby Kim / \$75

Experience a flavorful journey through Asia with Chef Toby as he introduces you to a selection of vibrant rice and noodle bowls that are both simple to prepare and bursting with authentic taste. In this class, he'll demonstrate how to make **Japanese Gyu-don**, a comforting bowl of tender beef and sweet onions simmered in a savory-sweet, soy-based sauce served over fluffy rice, **Korean Jeyuk-Deopbap**, a spicy and satisfying combination of gochujang-marinated pork and colorful vegetables atop steamed rice, **Vietnamese Bún Cha**, featuring juicy pork patties and fresh herbs in a refreshing noodle salad dressed with tangy nuoc cham, and **Chinese Egg Roll in a Bowl**, which transforms the classic flavors of an egg roll into a quick, deconstructed bowl loaded with crisp vegetables and savory seasonings. Each dish is designed to offer bold flavors and textures, making them perfect for busy weeknights or impressing guests with delicious, homemade Asian cuisine.

Complementary wine pairing.

Wednesday, May 20th, 6:00-8:30 pm

The Ancient Cuisine of Persia

Mitra Mohandessi / \$75

Embark on a flavorful journey through the diverse regions of Iran with Mitra as she guides you in exploring the rich and ancient cuisine of Persia, celebrated for its vibrant use of meats, fragrant herbs, fresh fruits, and nuts. She'll begin with **Nargesi**, a northern Iranian favorite that features eggs gently poached atop a bed of caramelized onions and tender spinach, finished with a splash of tangy pomegranate molasses, creating a dish that resembles the delicate narcissus flower, ideal for breakfast, lunch, or a light evening meal. Next, cool off with **Abdoogh khiar**, a refreshing, chilled soup blending creamy yogurt and crisp cucumber, garnished with chopped nuts and aromatic herbs, making it the quintessential summer lunch. Savor the enticing aroma of **Kalam polo**, a specialty from Shiraz, where fluffy rice is layered with sautéed cabbage leaves, fresh basil, and tender cubes of meat seasoned in a medley of traditional Persian spices, perfectly reflecting the poetic and garden-filled spirit of the city. Conclude your culinary adventure with **Cake Yazdi**, delicate cupcakes infused with floral rosewater and warm cardamom, inspired by the renowned confectionary traditions of Yazd in central Persia, a city famed for its exquisite sweets and captivating architecture.

Complementary wine pairing.

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

Grilling Skills Refresh

Rich Rau / \$75

Ready to fire up the grill for the season? Join Rich for a lively time out on the Bayview Thriftway deck! Whether you're a backyard beginner or a seasoned griller, this class is designed to help you rediscover the joy and confidence of grilling. He'll guide you through a menu of mouthwatering dishes that showcase a range of techniques and flavors. Watch and learn as he prepares **Lemon, Garlic and Parmesan Grilled Chicken Wings**, balancing zesty citrus and savory cheese for the perfect appetizer. Enjoy the sizzle of a perfectly cooked **Grilled Steak with Tomato Tartare**, pairing classic charred meat with a bright and fresh tomato accompaniment. Discover how vegetables shine on the grill with **Grilled Mixed Vegetables with Chimichurri and Burrata**, combining smoky flavors, vibrant herb sauce, and creamy cheese. To finish, Chef Rich will demonstrate a creative dessert twist with **Grilled Pound Cake with Mixed Berry Compote and Whipped Cream**, offering a sweet ending that's sure to impress. This class is all about building skills, gaining tips, and tasting delicious grilled dishes. Get inspired to make your next cookout a hit!

Complementary wine pairing.

Note: This class will be held out on the Bayview Thriftway deck, weather permitting. If the weather doesn't cooperate, the class will be held partially inside. Please dress accordingly.

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

Wild Hills Late Spring Wine Dinner

Damian Davis, Wild Hill Wines Owner, and Lilli Blaylock, Key Accounts Manager, Vehrs, Inc
Beth Storey and Leanne Willard, your chefs for the evening / \$110 per person

Celebrate the spirit of Wild Hills Wine, where every bottle takes root in the land and every gathering is a tribute to Pacific Northwest terroir. Join Damian Davis, whose passion shapes Wild Hills Wines, as he shares the stories and philosophy that define the vineyard, and enjoy insights from wine expert Lilli Blaylock. Experience a thoughtfully crafted menu by Beth and Leanne paired with Wild Hills varietals and a select guest estate, all designed to showcase the vibrant character and craftsmanship of Wild Hills Wine. Let the connection between earth, vine, and table inspire your palate throughout this special evening.

- **Herbed Goat Cheese and Radish Tartines** – *Willamette Valley Wild Hills Pinot Gris*
- **Strawberry Arugula Salad** – *Willamette Valley Wild Hills Rosé*
- **Spring Pea Soup with Morel Mushroom Cream** – *Willamette Valley Wild Hills Pinot Noir*
- **Salmon with Pinot Noir Cherry Sauce** served with **Roasted Asparagus with Cheesy Breadcrumbs** – *Hyland Estates 2022 Old Vine Estate Pinot Noir*
- **Cavatappi with Garlicky Roasted Cherry Tomato Sauce** – *Columbia Valley Wild Hills Cabernet Sauvignon*
- **Rhubarb Custard Pie**



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

March 5th – Sausage Extravaganza!

Join Cortney for an extravagant menu of all things sausage. She knows that sausage offers flavor and versatility in easy dishes such as **Sausage, Greens and Polenta**, a comforting and hearty dish which she'll make in class. You'll also get to taste her **Bean and Sausage Koftas**, a meatball-type dish popular in the Middle East and Asia. Take home recipes for Buttered Lima Bean Stew with Kimchi and Sausage, and Sicilian Pork Meatballs, expanding your repertoire of sausage-based meals.

April 2nd – Exploring Eggplants

Due to popular request, Cortney is tackling the subject of eggplants and how to use them! Join her in the kitchen and find out how to make **Smoky Eggplant Dip**, a creamy and flavorful appetizer that highlights the rich, roasted taste of eggplant, and **Grilled Eggplant with Peanut Salad**, that offers a delicious balance of flavors. Recipes to try at home include Whole Miso-Glazed Eggplant and Italian-Style Marinated Eggplant.

May 7th – Brunching Season

Yes, May and June seem to be the months for brunch! Luckily, Cortney has the perfect menu for you to use for all your spring occasions! In class, try her exceptional **Escarole Caesar Salad with Breadcrumbs**, a fresh twist on the classic Caesar salad, and **Smoked Salmon Rillettes with Dill and Toast**, an elegant and flavorful option that makes for a memorable addition to any brunch menu. To complete the menu and for you to make at home, you'll get recipes for Herb-Stuffed Tomatoes and a delightful Cherry, Pistachio and Coconut Cake.



***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, March 7th

Cook Up Some Irish Luck!

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 dishes to celebrate St. Patrick's Day! You'll be measuring, chopping, peeling, mashing, and much more!

Menu:

- **Mashed Potatoes**
- **Mini Shepherd's Pot Pies**
- **Honey Roasted Carrots**

St. Patrick's Day Celebration!

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 dishes to celebrate St. Patrick's Day! You'll be measuring, chopping, peeling, mashing, and much more!

Menu:

- **Mashed Potatoes**
- **Mini Shepherd's Pot Pies**
- **Honey Roasted Carrots**
- **Shamrock Floats**

Saturday, April 4th

Charcuterie Board Surprise

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 a charcuterie board that's as beautiful as it's delicious! You'll be chopping, peeling, measuring, baking, and much more!

Menu:

- **Beet Hummus**
- **Pear and Vanilla Jam**
- **Homemade Artisan Crackers**

Rainbow Charcuterie

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 a charcuterie board that's as beautiful as it's delicious! You'll be chopping, peeling, measuring, baking, and much more!

Menu:

- **Beet Hummus**
- **Pear and Vanilla Jam**
- **Homemade Artisan Crackers**
- **Quick Pickled Apples**

Saturday, May 2nd

Welcome Summer!

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 a classic summertime menu! You'll be baking, chopping, stirring, and much more!

Menu:

- **Easy Hamburger Buns**
- **Hamburger Patties**
- **Baked French Fries**

Summer Anticipation

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 a classic summertime menu! You'll be baking, chopping, stirring, blending, and much more!

Menu:

- **Easy Hamburger Buns**
- **Hamburger Patties**
- **Baked French Fries**
- **Homemade Ketchup**