



SUMMER

Summer Schedule
June - August 2026

360.754.1448
516 West 4th Ave Olympia
BayviewSchoolofCooking.com



"We didn't realize we were making memories, we just knew we were having fun."
Unknown
"Sometimes, the happiest moments in life are the quiet, unnoticed ones."
Balt Rodriguez, poet and author

Summer is made of memories. My large family would take two camping trips every summer and I loved waking up in the big tent to the smell of smoky bacon frying and the rich smell of coffee, mingled with the fresh pine scent of the Pacific Northwest. My mom would almost always bring her macaroni salad made with Miracle Whip and full of hard-boiled eggs, which I loved, and she cooked every meal, while we did post-meal clean up.

At home, my parents were always busy with our yard full of fruit trees and a big garden filled with raspberries, rhubarb, tomatoes, zucchini, and green beans, to name a few. I'll admit, I hated it when we had to help, especially pitting the very juicy and tart Montmorency cherries to freeze for pies.

I was sixteen years old when my mom and dad left me in charge of the "homestead" as they went off on a 5-day vacation. Watering, picking produce, and taking care of the cats seemed like a lot of work, but I have such happy memories of it now. There is something extremely gratifying about eating what you harvest yourself, and it was only then that I started to become interested in cooking.

Likewise, I have so many happy memories of our special summer events that we do here at BSC, mostly out on the deck, and I'm so excited to create more memories this summer! I am forever grateful for our beautiful location and realize it's rare to have the opportunity to cook and learn in this environment.

Please join us this summer for a hands-on or demonstration class, the first Thursday of the month free classes, and our special events, including a wine dinner, Aperitivo, and Spritzer event. We'll be making memories!

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



THE FISHER SCONE TRUCK IS COMING!

Saturday, May 9th
Bayview Thriftway
10:00am - 2:00pm

Sunday, May 31st
Ralph's Thriftway
10:00am - 2:00pm

Sunday, July 12th
Bayview Thriftway
10:00am - 2:00pm

Friday, August 21st
Bayview Thriftway
10:00am - 2:00pm



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.



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

JUNE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4 FREE In The Kitchen Summer Side Salads 10:00 - 11:30am Repeated 1:00 - 2:30pm	5	6
8	9	10	11	12	13
15	16	17 Hands-On Sushi Chef Toby Kim 6:00-8:30pm \$85	18 New Fashioned Picnic Salads Leanne Willard 6:00 - 8:30pm \$75	19	20
22	23	24	25	26	27
29 Hands-On PNW Coppino Chef Kevin Blaylock 6:00-8:30pm \$85	30 Hands-On Knife Skills Chef Toby Kim 6:00-8:30pm \$85	*All Classes are demonstration style unless noted in the class title as "Hands-On".			

JULY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2 FREE In The Kitchen Picnic-able Foods! 10:00-11:30am Repeated 1:00-2:30pm	3	4
6	7	8 Moroccan Mood Mitra Mohandessi 6:00 - 8:30pm \$75	9 Hands-On Lowcountry Boil Edward Woodford 6:00-8:30pm \$85	10	11
13	14 Summer Handhelds Julie Murray 6:00-8:30pm \$75	15	16	17	18
20	21 Halal Cart-Style Chicken and Rice Chef Toby Kim 6:00-8:30pm \$75	22	23	24	25 The Art of the Spritz Lilli Blaylock Paula Leichy/Leanne Willard 6:00-8:30pm \$90
27	28 BBQ with Smokin' O Noel & Karla Ostrander 6:00-8:30pm \$75	29 Thai Grilling with Pranee Pranee KhruassantHalvorsen 6:00-8:30pm \$75	30	31	

AUGUST

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Sleight of Hand Magical Summer Wine Dinner Trey Busch & Lilli Blaylock Beth Storey & Leanne Willard 6:00-8:30pm / \$110
3	4 A Summer Menu with Lost Peacock Cheeses Chef Josh Breland 6:00-8:30pm \$75	5	6 FREE In The Kitchen Late Summer Harvest 10 - 11:30am & 1-2:30pm Entree Salads for Summertime Lee Ann Ufford 6:00-8:30pm / \$75	7	8
10	11	12	13	14	15
17	18 Spanish Tapas Chef Toby Kim 6:00-8:30pm \$75	19 Hands-On Sheet Cakes! Zola Gregory 6:00-8:30pm \$85	20	21	22 Summer Aperitivo with Antonio Antonio Sanguinetti Cortney Kelley & Leanne Willard 6:00-8:30pm / \$90
24	25	26 Hands-On Fresh Corn Cappelletti Chef John Swetz 6:00-8:30pm \$85	27 Hands-On Classic Golden Curry Chef Tissyany Gilmore 6:00 - 8:30pm \$85	28	29



We are regretful to announce that we will not be offering any Kids Summer Camps this year. We look forward to seeing your kids again in the Fall!

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

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

THURSDAY, JUNE 4th
Summer Side Salads

THURSDAY, JULY 2nd
Picnic-able Foods!

THURSDAY, AUGUST 6th
Late Summer Harvest

**DON'T MISS OUR
SUMMER EVENTS!**

Saturday, July 25th
The Art of the Spritz
with Lilli Blaylock
Paula Leichy & Leanne Willard
6:00-8:30 pm / \$85

Saturday, August 1st
SLEIGHT OF HAND
Magical Summer Wine Dinner
with Trey Busch & Lilli Blaylock
Beth Storey & Leanne Willard
6:00-8:30 pm / \$110

Saturday, August 22nd
Summer Aperitivo
with Antonio
with Antonio Sanguinetti
Cortney Kelley & Leanne Willard
6:00-8:30 pm / \$85

To view all current classes visit
BayviewSchoolofCooking.com