



FALL

Fall Schedule
September - November 2026

360.754.1448
516 West 4th Ave Olympia
BayviewSchoolofCooking.com



"And slowly, through eating these foods, she found a way home."
Grace M. Cho

As a person whose job revolves around food, I try to keep up with recent food trends. About ten years ago, I read a lot of articles saying that people in the U.S. ate way too much protein. Now, every other main dish recipe and product on the shelves emphasizes that they're "protein-packed". I understand that science is always learning and changing, but sometimes it's hard to keep up! Apparently, fiber is about to take the stage next. And have you noticed how kale has had its moment for the last few years? Well, now it's all about cabbage.

You know what won't go out of style? Comfort food. Comfort food can take many forms, of course – it is not one single category of dishes. I would define it as any food that brings you home; be that a place, a time, or simply a feeling. Even the fact that many so-called comfort foods are rich and full of fat speaks volumes because as humans, we are genetically hardwired to love fat as a highly concentrated source of energy.

I have many favorite dishes I would put in the "comfort" category, and frankly, most of them are not the healthiest. But recently I realized I'd put salmon on the list. This might not seem unusual to most folks, but I grew up having salmon at least every other week because my dad was an avid fisherman. I didn't like it – it was usually overbaked, full of bones, and overly sweet. Sorry, Mom. Now we've been having salmon about twice a month, usually grilled with a sweet and spicy rub, and I've realized that it takes me right back to my safe and cozy childhood.

We're introducing six new instructors to our lineup this quarter and many of them, along with our other favorite instructors, are offering classes that reflect their heritage and their home, whatever definition you'd like to give that word. We're looking forward to a very cozy and comforting fall. Won't you come and join us?

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



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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

SEPTEMBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3 FREE In The Kitchen Autumn Dining Al Fresco 10:00 - 11:30am Repeated 1:00 - 2:30pm	4	5
7	8	9	10 Classic Thai Pranee Khruasanit Halversen 6:00 - 8:30pm \$75	11	12
14	15	16 Hands-On Dim Sum Chef Toby Kim 6:00-8:30pm \$85	17	18	19
21	22	23 Savory Soups for Fall Chef Kylee Spears 6:00 - 8:30pm \$75	24 Hands-On Shrimp and Grits Edward Woodford 6:00-8:30pm \$85	25	26
28	29 The Many Tastes of India Mitra Mohandessi 6:00-8:30pm \$75	30 Southern Sides Briana Webb 6:00-8:30pm \$75	*All Classes are demonstration style unless noted in the class title as "Hands-On".		

OCTOBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 FREE In The Kitchen Settling Into Comfort 10:00-11:30am Repeated 1:00-2:30pm	2	3
5	6 Hands-On Pappardelle with Mushroom Ragu Chef Jude Barnes 6:00-8:30pm \$85	7	8 Hands-On Empanadas Chef Jim Dumas 6:00-8:30pm \$85	9	10 Percival Creek Beer and Cider Dinner Chris Riley, Percival Creek Julie Murray & Leanne Willard 6:00-8:30pm / \$110
12	13	14 A Menu for Fall Entertaining Julie Murray 6:00-8:30pm \$75	15	16	17
19	20 Seoul Street Food Chef Toby Kim 6:00-8:30pm \$75	21	22 Hands-On Patterned Pumpkin Roll Cakes Chef Rachel Rice 6:00-8:30pm / \$85	23	24
26 Cranberry Crush Chef Elise Landry 6:00-8:30pm \$75	27	28	29 Vietnamese Comfort Food Terry Vanderpham 6:00-8:30pm \$75	30	31

NOVEMBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
2	3 Cast Iron Skillet vs. Carbon Steel Pan Rich Rau 6:00-8:30pm \$75	4	5 FREE In The Kitchen Settling Into Comfort 10-11:30am / 1-2:30pm Vegetable Sides for Festive Season Leanne Willard 6:00-8:30pm / \$75	6	7 Exploring Italy's Soils & Terroirs The Ground Beneath the Glass Fall Wine Dinner Antonio Sanguinetti Paula Leichthy & Leanne Willard 6:00-8:30pm / \$110
9	10 Hands-On Pie Pastry Beth Storey 6:00-8:30pm \$85	11	12 Hands-On Jambalaya Edward Woodward 6:00-8:30pm \$85	13	14
16	17 Holiday Appetizers with Toby Chef Casey Kim 6:00-8:30pm \$75	18	19 Cozy Comfort Food Chef Casey Rector 6:00-8:30pm \$75	20	21 Italy's Historic Grapes and Ancient Regions Fall Wine Dinner Antonio Sanguinetti Beth Storey & Leanne Willard 6:00-8:30pm / \$110
23	24	25	26	27	28
30					



We will not have our Kids Program this Fall. We look forward to offering classes for your kids as soon as possible.

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 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 3rd

Autumn Dining Al Fresco

THURSDAY, OCTOBER 1st

Settling Into Comfort

THURSDAY, NOVEMBER 5th

Feeding a Houseful!

DON'T MISS OUR FALL EVENTS!

Saturday, October 10th
Percival Creek Beer and Cider Dinner

with Representative(s) from the SPSCC Craft Brewing and Distilling Program
Julie Murray & Leanne Willard
6:00-8:30 pm / \$110

Saturday, November 7th
Exploring Italy's Soil and Terroir
The Ground Beneath the Glass
Fall Wine Dinner

with Antonio Sanguinetti, August Imports
Paula Leichthy & Leanne Willard
6:00-8:30 pm / \$110

Saturday, November 21st
Italy's Historic Grapes and Ancient Regions
Fall Wine Dinner

with Antonio Sanguinetti, August Imports
Beth Storey & Leanne Willard
6:00-8:30 pm / \$110

To view all current classes visit
BayviewSchoolofCooking.com

Bayview School of Cooking

FALL 2026 Class Descriptions

Thursday, September 10th, 6:00-8:30 pm

Classic Thai

Pranee Khruasanit Halvorsen, Seattle-based cooking instructor

Join Pranee as she shows how easy it can be to prepare amazing Thai dishes at home.

She'll demonstrate favorites including **Gaeng Leang**, a kabocha squash soup with luffa, prawns, and lemon basil; **Laab Gai**, minced chicken with mint, toasted rice powder, and lime dressing served with sticky rice; **Gaeng Keow Wan**, salmon green curry with Thai eggplant and basil leaves; and **Phad Thai**, stir-fried rice noodles with tofu, chives, and Pranee's signature Phad Thai sauce. Along the way, she'll share tips for balancing the bright, sweet, salty, sour, and savory flavors that make Thai cooking so vibrant. Yes, you can make delicious Thai food in your own kitchen! The class will include opportunities for hands-on learning. Complementary wine pairing.

Wednesday, September 16th, 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 learn to make beloved Dim Sum dishes like soft and pillowy **Steamed Bao with BBQ Pork Filling**, plump **Pork and Shrimp Siu Mai**, steamed dumplings served with soy dipping sauce, the ever-popular **Pork and Napa Cabbage Water Dumpling**, boiled dumplings with tangy soy dipping sauce, and pan-steamed **Gai Lan**, Chinese broccoli with oyster sauce. Why not host your own Dim Sum party?

Complementary wine pairing.

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

Savory Soups for Fall

Chef KyLee Spears / \$75

BSC welcomes new instructor KyLee Spears, who has 10 years of experience cooking professionally and a passion for bringing people together around the table. In this comforting fall class, KyLee will share practical techniques for building flavor in soups, from layering aromatics and seasonings to creating satisfying textures and garnishes that make each bowl feel complete. She'll teach you to make three of her favorite soups, including **Taco Soup**, a warm, hearty bowl with the bold flavors of a taco and plenty of room for creative toppings; **Tuscan Soup**, also known as Zuppa Toscana, a rustic Italian-inspired soup with savory, creamy, and spicy notes; and **Loaded Potato Soup**, a rich, cozy favorite finished with bacon, sour cream, green onions, and all the comforting flavors of a loaded baked potato. Along the way, you'll pick up ideas for adapting these recipes for weeknight dinners, casual gatherings, or make-ahead meals. This fall and winter, add some new soup recipes to your repertoire!

Complementary wine pairing.

Thursday, September 24th, 6:00-8:30 pm

Hands-On Shrimp and Grits

Edward Woodford / \$85

Join Ed Woodford, who has more than 45 years of cooking experience gained while traveling the world while serving in the army, and a wealth of knowledge about various cuisines, for a hands-on cooking experience that celebrates the culinary traditions of South Carolina's coast. **Shrimp and Grits** is a classic Southern U.S. dish consisting of creamy, stone-ground corn grits topped with shrimp cooked in a flavorful, savory sauce.

Originating as a humble fisherman's breakfast in the coastal Lowcountry of South Carolina and Georgia, it has since evolved into a beloved comfort food. Ed will guide you step-by-step through the process of making grits (coarsely ground corn or hominy), typically cooked slowly with water or milk, and enriched with butter, heavy cream, and melted cheese. Then you'll sauté the shrimp in a savory pan sauce, built upon rendered bacon fat, and mixed with ingredients like garlic, bell peppers, onions, tomatoes, and chicken broth. You'll end up with a dish that your friends and family will love. Learn to make this iconic dish!

Complementary wine pairing.

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

The Many Tastes of India

Mitra Mohandessi / \$75

Get ready for the fall and bring home the flavor-packed warmth of an Indian homemade spread. Join Mitra as she presents a lavish array of favorite foods from different regions of the country and incorporates meats, fresh vegetables, legumes, dairy and abundance of spices to create a delectable menu. She'll start with **Channa Sundal**, a popular and flavorful street food snack of chickpeas, fried with an array of aromatic spices and coconut. **Mooli ka kas**, from the Uttar Pradesh state in the northeast, is a tangy salad of daikon radish with fresh vegetables, ginger and herbs, a perfect side dish to the main dish, **Yakhni Pulau**, a Kashmiri celebratory dish of rice simmered with succulent meat, braised in delicate sweet spices, a scrumptious presentation for any dinner party. **Maharashtrian Rassa**, cauliflower and pea curry, Maharashtra style, is a delightful vegetarian meal of cauliflower florets cooked with peas and tomatoes in a blend of aromatic spices, and **Semiya Payasam**, a roasted rice vermicelli and milk pudding with saffron, nuts and sultanas which can be enjoyed as a delicious dessert or a decadent breakfast.

Complementary wine pairing.

Note: This class is gluten free.

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

Southern Sides

Briana Webb / \$75

Bri, who is new to BSC, brings her Southern roots and deep passion for home cooking to the kitchen. Raised in the South, Briana is an accomplished home cook who feels truly at home while preparing food. She appreciates that food is not just about nourishment but also about its power to connect people through shared cultural and traditional experiences. Join her as she shares some of her favorite Southern dishes and demonstrates how you can make them at home. Her menu includes **Cajun Corn**, roasted corn on the cob tossed in a Cajun cream-based sauce, **Sweet and Smoky Brussels Sprouts**, crispy oven-baked Brussels sprouts tossed in smoky honey butter, **Southern Deviled Eggs**, with a Southern-style creamy, seasoned yolk, and **Southern Banana Pudding**, a beloved dessert made with vanilla custard, fresh bananas, and topped with homemade meringue for a sweet, nostalgic finish.

Complementary wine pairing.

Note: This class is vegetarian.

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

Hands-On Pappardelle with Mushroom Ragu

Chef Jude Barnes / \$85

New instructor Chef Jude is originally from Florida, raised in Georgia, and comes from a family of fishermen and farmers. He built his culinary career in California with a strong emphasis on seasonal, farm-to-table cooking. He's worked in restaurants, catering, private chef services, and culinary education. In this engaging, hands-on class, Jude will help students build confidence in the kitchen while having fun! He'll guide you through the steps of making pappardelle pasta, which you'll take home with you. You'll also get to try the pasta in class in **Pappardelle with Umami Mushroom Ragu with Parsley Gremolata**, served with a simple **Arugula Salad with Shaved Parmesan and Lemon Citronette**. For dessert, you'll enjoy **Sabayon with Seasonal Fruit!**

Complementary wine pairing.

Note: This class is vegetarian.

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

Hands-On Empanadas

Chef Jim Dumars / \$85

New to BSC, Chef Jim is a classically trained chef from San Francisco with over thirty years of experience in the culinary arts field. He has worked in luxury hotels, restaurants, and catering businesses, and more recently opened a gourmet empanada shop in Southern California, where he deepened his appreciation for this versatile hand-held pastry. Join him for an extensive hands-on tutorial in making tender, flaky empanada dough, flavorful fillings, and neatly sealed edges that bake up beautifully. Along the way, Jim will share practical tips for rolling, filling, folding, crimping, and baking empanadas so you can recreate them confidently at home.

You'll make savory **Traditional Argentinian Spinach and Cheese Empanadas**, zesty **Beef Chimichurri Empanadas**, and sweet **Mango with Lemon Short Dough Dessert Empanadas**, exploring how a simple pastry can become an appetizer, main dish, or dessert. Eat some in class and take some home with you!

Complementary wine pairing.

Saturday, October 10th, 6:00-8:30 pm

Percival Creek Beer and Cider Dinner

Chris Riley, Events and Tasting Room Manager, Percival Creek

Julie Murray and Leanne Willard, your chefs for the evening / \$110

Percival Creek is produced in partnership with South Puget Sound Community College's nationally recognized Craft Brewing & Distilling program. Every batch of beer, every cider pressing, every spirit run is led by students gaining real-world experience under professional guidance. The result? Products that surprise people and win over skeptics. Products made with the kind of care and enthusiasm you can actually taste. When you buy Percival Creek, a significant share is reinvested in the program, funding equipment, scholarships, and opportunities for students who might not otherwise have access to careers in this industry. We invite you to join us for a fun and educational evening to learn about this innovative program and the beverages it produces. Throughout the evening, Julie and Leanne will expertly pair these drinks with a thoughtfully curated menu, enhancing both your dining and learning experience.

- **Queso Fundido with Chorizo** – *Percival Creek Dry Cider*
- **South-of-the-Border Caesar Salad with Cornbread Croutons** – *Percival Creek Bohemian Pilsner*
- **Tortilla Soup with Avocado, Cotija, and Jumbo Prawns** – *Percival Creek Hazy IPA*
- **Stuffed Poblanos with Mole Sauce** – *Percival Creek American Stout*
- **Carlota de Limon (Mexican Icebox Cake)** – *Percival Creek Heritage Cider*

Wednesday, October 14th, 6:00-8:30 pm

A Menu for Fall Entertaining

Julie Murray / \$75

Let Julie inspire your fall 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 addictive **Bacon-Wrapped Dates**, offering a smoky and sweet start. For the main course, it's **Seared Pork Chops with Rosemary-Cranberry Glaze**, a dish that looks beautiful on the plate, served with **Garlic Fingerling Potatoes**, a tender and golden accompaniment. **Lemon Curd Cheesecake** is the 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 the spirit of fall in every bite.

Complementary wine pairing.

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

Seoul Street Food

Chef Toby Kim / \$75

Chef Toby brings a rich heritage to his cooking, having been born in Hawaii and raised in Seattle, where he learned the traditions of Korean cuisine from his mother and grandmother. His adventurous spirit and passion for international foods shine through in his classes, as he shares his enthusiasm and knowledge to inspire others. Experience the vibrant flavors and textures of Seoul's street food, with each dish crafted to highlight the traditions he grew up with and loves to share. His menu includes, **Mayak Kimbap**, addictive Korean sushi rolls paired with a tangy mustard dipping sauce, **Tteokbokki**, rice cakes cooked in a sweet and spicy gochujang sauce, **Dakgangjeong**, sweet and crispy Korean fried chicken, a beloved comfort food with a perfect balance of crunch and flavor, and **Hotteok**, pan-fried pancakes filled with cinnamon, brown sugar, seeds, and nuts, a warm and indulgent treat.

Complementary beer or wine pairing.

Thursday, October 22nd, 6:00-8:30 pm

Hands-On Patterned Pumpkin Roll Cakes

Chef Rachel Rice / \$85

BSC welcomes new instructor Chef Rachel, who brings her extensive experience as a pastry chef, baker, and decorator to this hands-on class. Participants will learn how to create a **Patterned Pumpkin Roll Cake**, a festive twist on the classic Swiss roll. This dessert features a moist, spiced pumpkin sponge cake filled with rich cream cheese frosting. What sets it apart is the intricate decorative design, such as autumn leaves or vines, that is baked directly onto the exterior of the cake. Rachel will take you through the process of baking and assembling step by step. You'll take your cake home with you and also enjoy tasting it in class!

Complementary prosecco pairing.

Note: This class is vegetarian.

Monday, October 26th, 6:00-8:30 pm

Cranberry Crush

Chef Elise Landry, chef/owner, Gold Standard, (formerly executive chef at Chicory) / \$75

Chef Elise is back at BSC, this time with a menu centered on cranberries, a seasonal fruit she adores for its bright color, lively tartness, and ability to bring both sweet and savory dishes to life. In this class, she'll show how cranberries can add sparkle and balance throughout an entire autumn menu, from the first bite to the final spoonful. Her inspired menu begins with savory **Squash Fritters with Sour Cream and Pickled Cranberries**, a golden starter layered with warm, creamy, and tart flavors. For the main dish, Elise will prepare **Porchetta with Cranberry Relish**, a boneless stuffed pork roast wrapped in a layer of fat and paired with a tangy, jewel-toned accompaniment that cuts through the richness beautifully. She'll serve it alongside **Warm Potato Salad** and **Braised Fennel**, creating a hearty fall plate that feels both rustic and elegant. Her showstopper dessert is an **Autumn Trifle**, a gorgeous, layered finale made with rosemary pound cake, apple and pear compote, poached cranberries, and whipped ricotta. It's a menu full of seasonal color, comforting flavors, and creative ideas for making cranberries shine well beyond the holiday sauce bowl.

Complementary wine pairing.

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

Vietnamese Comfort Food

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

Join Terry as she demonstrates how to prepare some of her favorite Vietnamese comfort food dishes perfect for fall and winter. Her enticing trio of dishes include **Cà Ri Gà**, a traditional Vietnamese chicken curry with tender chicken, potatoes, and carrots simmered in a rich, creamy coconut milk broth infused with lemongrass and Madras curry; **Cháo Tôm**, a soothing rice congee cooked with savory broth, ginger, and fresh shrimp, customizable with fragrant herbs, fried shallots, fish sauce, and a touch of white pepper; and **Mì Hoàn Thành**, a beloved Vietnamese wonton soup with a fragrant pork and shrimp broth, plump shrimp-and-pork wontons, springy egg noodles, and tender char siu, all garnished with fresh greens, fried shallots, and chives for a comforting, umami-rich fusion experience.

Complementary wine pairing.

Tuesday, November 3rd, 6:00-8:30 pm

Cast Iron Skillet vs. Carbon Steel Pan

Rich Rau / \$75

Rich, a cast iron expert and collector, loves cooking with these sturdy, versatile pans and sharing what makes them such enduring kitchen workhorses. Recently, he has been cooking more often with carbon steel and has come to appreciate its lighter weight, quick responsiveness, and beautifully seasoned surface. In this class, he'll demonstrate the strengths of each type of pan, explain when to reach for one over the other, and share practical tips for seasoning, heating, cleaning, and maintaining both so they perform well for years. You'll see how the right pan can make a difference as Rich prepares a menu that starts with **Baked Brie with Honeyed Apricots**, a warm, creamy favorite with a sweet-savory finish. The main dish is **Rosemary and Dried Cherry Pork Chops** served with **Creamy Wild Mushroom Bucatini**, a comforting pairing that highlights searing, sauce-building, and the deep flavor these pans can help create. For dessert, he'll finish with a **Skillet Apple Brownie with Vanilla Ice Cream**, a cozy fall finale that shows how cast iron can move beautifully from stovetop to oven to table.

Complementary wine pairing.

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

Vegetable Sides for the Festive Season

Leanne Willard, BSC Director / \$75

Celebrate the season with a class devoted to vegetable side dishes worthy of your fall, holiday, and winter tables. Leanne will share a collection of flavorful, festive recipes that balance comfort and brightness, including **Brussels Sprouts and Broccoli with Cranberry Agrodolce**, a colorful dish that combines earthy and tangy flavors, **Creamed Spinach-Stuffed Squash**, roasted acorn squash filled with rich and creamy spinach, silky **Whipped Sweet Potatoes with Coconut and Ginger**, offering new and fresh flavors, **Creamy No-Fail Make-Ahead Mashed Potatoes**, and bright **Roasted Carrots and Parsnips with Citrus Butter**. You'll learn approachable techniques, smart timing tips, and menu ideas for serving these dishes alongside everything from casual family dinners to special celebrations.

Complementary wine pairing.

Note: This class is vegetarian.

Saturday, November 7th, 6:00-8:30 pm

Exploring Italy's Soils and Terroirs

The Ground Beneath the Glass – Fall Wine Dinner

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

Paula Leichty and Leanne Willard, your chefs for the evening / \$110 per person

Experience an evening dedicated to discovering the unique soils and terroirs of Italy, and savor wines that truly reflect the character of their origins. Antonio Sanguinetti will guide you through a selection of wines produced by small wineries. He'll share insights on how the distinct qualities of Italian soil influence the flavors and profiles of each wine. Paula and Leanne will complement these wines with a carefully curated menu, designed to enhance your tasting experience and highlight the unique pairings between food and wine.

- Aperitivo - **Torta Salata with Leeks, Chard, and Prosciutto** - *Monte Tondo Soave Spumante Brut*
- Antipasto - **Mussels alla Siciliana** - *Madaudo Barone di Alcamo Bianco*
- Zuppa - **Zuppa di Melanzane (Smoky Eggplant Soup)** - *Cantine Madaudo Barone di Bernaj di Vittoria*
- Primi - **Ragu Blanco Malfadine** - *Martoccia di Luca Brunelli Marmemma Toscana* - Paula
- Secondi - **Agnello alla Cacciatora (Hunter's Style Lamb) with Creamy Polenta and Broccoli all'aglio e olio** - *Marchetti Castro di San Silvestro Rosso Conero*
- Dolce - **Italian Ricotta Cake with Chocolate**

Tuesday, November 10th, 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; and the 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 **Apple Butter Crumble Pie**, made with an apple butter custard and crunchy crumble topping, 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 prosecco pairing.

Note: This class is vegetarian.

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

Hands-On Jambalaya

Edward Woodward / \$85

Join Edward Woodford, who has more than 45 years of cooking experience gained while serving in the army and traveling the world, for a hands-on cooking experience that celebrates the culinary traditions of Louisiana. **Jambalaya** is a savory, one-pot Louisiana rice dish that blends African, Spanish, and French culinary influences. It traditionally consists of rice, a protein such as chicken, smoked andouille sausage, or seafood, and a seasoned vegetable base of onions, celery, and bell pepper, all cooked together in a single pot. A staple of Louisiana cuisine, the dish is known for its hearty, spicy profile and is deeply tied to regional gatherings and celebrations. Ed will lead you through the process step by step so that you'll feel successful making this in your own kitchen!

Complimentary wine pairing.

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

Holiday Appetizers with Toby

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, sharing techniques, flavor combinations, and make-ahead tips that make them perfect for festive gatherings. You'll adore the **Easy Pork Rillettes**, a slow-cooked herbed pork spread served with Croûton, and his irresistible classic **Vietnamese Crispy Spring Rolls (Cha Gio) with Nước chấm Dipping Sauce**. Toasty **Irish Sausage Rolls** are made with easy puff pastry, and you'll never want to go back to plain shrimp cocktails after you try Toby's **Roasted Shrimp with Rosemary and Thyme with Classic Shrimp Cocktail Sauce**. Let the season's parties begin!
Complementary wine pairing.

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

Cozy Comfort Food

Chef Casey Rector / \$75

New to BSC, Chef Casey grew up on a farm, an experience that taught him the value of hard work, fresh ingredients, and the deep connection between food and family. His passion is creating comforting, home-cooked meals that bring people together, and he believes comfort food can be both satisfying and nourishing when it is made with healthy, locally sourced ingredients whenever possible and prepared with care. In this class, Casey will share the kind of food that feels welcome at the end of a chilly day: hearty, flavorful, and made for gathering around the table. He'll talk through practical ways to build rich flavor, balance comforting dishes with fresh ingredients, and bring a little extra warmth to familiar favorites. His line-up includes **Cheddar Drop Biscuits with Homestyle Chicken Gravy**, a fun twist on chicken and dumplings with tender biscuits and savory gravy; **Chicken Pot Pie with Garlic Parmesan Crust**, a cozy classic finished with a flavorful, golden topping; and **Southern-Style Pot Roast** with a coffee-soy marinade, slow-cooked until tender and deeply seasoned. Join him for a class that celebrates the comfort of home cooking and gives you recipes you'll be excited to make in your own kitchen. Sink into the comfort of the season!

Saturday, November 21st, 6:00-8:30 pm

Italy's Historic Grapes and Ancient Regions – Fall 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

Join us for a special evening dedicated to the exploration of Italy's historic grape varieties and its ancient wine regions. This event offers guests the opportunity to savor wines that embody the unique character and heritage of their origins. Antonio Sanguinetti will lead a guided tasting featuring wines crafted by small, artisanal wineries. Throughout the evening, Antonio will share insights into the deep histories of these wines and their regions, illustrating how tradition and terroir shape the distinctive flavors and profiles found in each glass. To elevate the experience, Beth and Leanne have thoughtfully designed a complementary menu. The dishes are carefully selected to enhance the wine tasting, showcasing pairings that highlight the interplay between food and wine.

- Aperitivo - **Pecorino Crema Mousse with Fava Bean on Crostini** - *Marchetti 7 Note Brut*
- Antipasto - **Clams Oreganata** - *Palama Verdeca Salento Bianco*
- Primi - **Mezze Maniche alla Puttanesca (short tubular pasta with a zesty sauce)** - *Antonio Sanguinetti Morellino di Scansano*
- Zuppa - **Zuppa al Parmigiano (Parmesan Soup)** - *Tacchino Gusti Barbera del Monferrato*
- Secondi - **Spezzatino di Manzo (a traditional Italian beef stew) served with Mashed Potatoes Italiano, and Spinaci Saltati** - *La Quercia Montepulciano d'Abruzzo Riserva*
- Dolce - **Chocolate Budino al Caramello**



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 10% off coupon for groceries at Bayview, and free coffee or tea, compliments of Bayview.

September 3rd – Autumn Dining Al Fresco

We Pacific Northwesterners know that September is a summer month and that we'll still be eating outside if possible. Cortney has us covered as she shares recipes for **Persian Shirazi Salad**, a simple and bright cucumber and tomato salad loaded with fresh herbs and citrus, and **Roasted Tomato Soup with Cheddar Croutons**, a cozy treat that can still be enjoyed outdoors. You'll also get to take home recipes for a Tomato and Herb Salad, and Tomato Farcies, French baked tomatoes stuffed with sausage.

October 1st – Settling Into Comfort

Cortney is ready for fall weather with cozy and comforting recipes to beat the chill. Try her recipe for **Roasted Squash with Sage and Hazelnuts**, offering a delicious balance of sweet, earthy and crunchy flavors, and **Spiced Carrot and Pepper Soup with Couscous Swirl**, a colorful addition to your table. Take home recipes for Chicken and Garlic Soup, and Carrot Cake with Cardamom.

November 5th – Feeding a Houseful!

Needing ideas about what to serve houseguests this coming holiday season? Cortney has all the answers! **Sticky Toffee Waffles** are the perfect breakfast for a chilly morning, and **Carrot Salad with Tahini, Crisped Chickpeas and Salted Pistachios** is ideal for a weekend lunch or dinner! Recipes to try at home: Roasted Radicchio and Roquefort, and Cranberry Sauce with Rum.



"And slowly, through eating these foods, she found a way home."

Grace M. Cho

As a person whose job revolves around food, I try to keep up with recent food trends. About ten years ago, I read a lot of articles saying that people in the U.S. ate way too much protein. Now, every other main dish recipe and product on the shelves emphasizes that they're "protein-packed". I understand that science is always learning and changing, but sometimes it's hard to keep up! Apparently, fiber is about to take the stage next. And have you noticed how kale has had its moment for the last few years? Well, now it's all about cabbage.

You know what won't go out of style? Comfort food. Comfort food can take many forms, of course – it is not one single category of dishes. I would define it as any food that brings you home; be that a place, a time, or simply a feeling. Even the fact that many so-called comfort foods are rich and full of fat speaks volumes because as humans, we are genetically hardwired to love fat as a highly concentrated source of energy.

I have many favorite dishes I would put in the "comfort" category, and frankly, most of them are not the healthiest. But recently I realized I'd put salmon on the list. This might not seem unusual to most folks, but I grew up having salmon at least every other week because my dad was an avid fisherman. I didn't like it – it was usually overbaked, full of bones, and overly sweet. Sorry, Mom. Now we've been having salmon about twice a month, usually grilled with a sweet and spicy rub, and I've realized that it takes me right back to my safe and cozy childhood.

We're introducing six new instructors to our lineup this quarter and many of them, along with our other favorite instructors, are offering classes that reflect their heritage and their home, whatever definition you'd like to give that word. We're looking forward to a very cozy and comforting fall. Won't you come and join us?

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

Leanne Willard

Leanne Willard, BSC Director