WINTER

Winter Schedule
December-February 2026/2027

360.754.1448
516 West 4th Ave Olympia
BayviewSchoolofCooking.com



"What good is the warmth of summer without the cold of winter to give it sweetness?"
- John Steinbeck

I love living in the Pacific Northwest, where we enjoy distinct seasons without months of snow and slush or unbearably hot summers. White winter days may be rare, which makes them especially memorable. Growing up, I loved snow days for the sledding and snowmen - and for the hot chocolate and cookies waiting when I came inside. Dark winter evenings brought their own comforts: meatloaf, brown-sugar acorn squash, pot roast, hearty soups, and my favorite hamburger and gravy. This was also the season for my mom's wheat bread, which my friends and I called "Perryola Bread" after my maiden name, Perry. Warm from the oven and slathered with butter, it was the perfect snack after coming home from school on a frosty day.

The changing seasons help us appreciate what is right in front of us - and look forward to what comes next. At BSC, the seasons shape what we cook because we want to celebrate ingredients at their best. Just as fresh corn, stone fruit, and berries define summer, winter brings treasures of its own: persimmons, pomegranates, exceptional citrus, and cranberries. Their brief season makes them all the more special and gives us another reason to welcome the changing calendar.

This winter's BSC classes showcase the season's bounty and the remarkable variety of cold-weather cooking. Join us for a class and discover delicious new ways to gather around the table with friends and family in the months ahead.

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

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

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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 unforseen 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 VEHRS DISTRIBUTING

DECEMBER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 **Holiday Treats for Gifting** Chef Toby Kim 6:00-8:30pm $75	2 **Hands-On Lefse** Carla Schultz-Parks 6:00-8:30pm $85	3 FREE In The Kitchen Snuggle into Winter Season 10-11:30am & 1-2:30pm **Hands-On Buche de Noel** Zola Gregory 6:00-8:30pm $85	4	5 BSC kids KIDS CLASSES *It's a Wrap!* **Ages 5 to 8** 9:00-11:00 / $40 **Ages 9 to 13** 1:00-3:30 / $50
7	8	9 **Hands-On Celebratory Tortellini in Brodo** Paola Albanesi 6:00-8:30pm $85	10 **Hands-On Lasagne for the Holidays** Paola Albanesi 6:00 - 8:30pm $85	11	12
 *Our Warmest Wishes for a Wonderful Christmas Season!* *Thank you for sharing 2026 with us!*					

JANUARY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
***All classes are demonstration style unless noted in the class title as "Hands-On".**				1 	2 BSC kids KIDS CLASSES *Shake off the Chill!* **Ages 5 to 8** 9:00-11:00 / $40 **Ages 9 to 13** 1:00-3:30 / $50
4	5	6	7 FREE In The Kitchen Citrus & Celery Brightness & Crunch 10:00-11:30am Repeated 1:00-2:30pm	8	9
11	12	13 **Celebrate Lunar New Year!** Chef Toby Kim 6:00-8:30pm $75	14 **Hands-On Fresh Linguine** Scott Berry 6:00 - 8:30pm $85	15	16
18	19 **Hands-On Savory Crepes from Brittany** Chef Emma Le Du 6:00-8:30pm $85	20 **Hands-On Sheet Cakes II** Zola Gregory 6:00 - 8:30pm $85	21	22	23
25	26	27 **Turkish Delights** Mitra Mohandesi 6:00 - 8:30pm $75	28 **Hands-On West African Peanut Stew** Chef Tissany Gilmore 6:00-8:30pm $85	29	30 *Around the World Winter Wine Dinner* Alena Truong Jose Vineyard Brands Lilli Blaylock, Vehrs Beth Storey & Leanne Willard 6:00 - 8:30pm / $110

FEBRUARY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 **Hands-On Ravioli** Chef Jude Barnes 6:00 - 8:30pm $85	2 **A Mardi Gras Celebration** Ed Woodford 6:00-8:30pm $75	3 **A Vaentine's Day Menu to Remember** Julie Murray 6:00 - 8:30pm $75	4 FREE In The Kitchen Spending the Weekend In 10:00-11:30am Repeated 1:00-2:30pm	5	6 BSC kids KIDS CLASSES *Gameday Goodies & Valentine Treats* **Ages 5 to 8** 9:00-11:00 / $40 **Ages 9 to 13** 1:00-3:30 / $50
8	9	10 **A Winter's Eve in Piedmont, Italy** Paaola Albanesi 6:00 - 8:30pm $75	11 **A Tuscan Country Table** Paola Albanesi 6:00 - 8:30pm $75	12	13
15	16	17 **Hands-On French Macarons** Zola Gregory 6:00 - 8:30pm $85	18 **Winter Comfort Food** Chef Casey Rector 6:00-8:30pm $75	19	20
22 **A Warm Welcome to Spring** Chef Elise Landry 6:00 - 8:30pm $75	23 **Make Gyros at Home!** Chef Toby Kim 6:00 - 8:30pm $75	24	25	26	27

BSC kids
CULINARY ARTS PROGRAM

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 out New Instructor
Chef Janna Walker

Saturday, December 5th
It's a Wrap!
Ages 5 to 8 | 9 am - 11 am| $40
Ages 9 to 13 | 1 pm - 3:30 pm| $50

Saturday, January 2nd
Shake off the Chill!
Ages 5 to 8 | 9 am - 11 am| $40
Ages 9 to 13 | 1 pm - 3:30 pm| $50

Saturday, February 6th
Gameday Goodies &Valentine Treats
Ages 5 to 8 | 9 am - 11 am| $40
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 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% offcoupon (valid for 3 days) for groceryshopping at Bayview Thriftway!

Thursday, December 3rd
Snuggle into the Winter Season

Thursday, January 7th
Citrus & Celery - Brightness & Crunch!

Thursday, February 4th
Spending the Weekend In

Wine Dinner Event

Saturday, January 9th
6:00-8:30 pm
Around the World Winter Wine Dinner

For all Winter classes visit BayviewSchoolofCooking.com

Bayview School of Cooking

WINTER 2026-2027 Class Descriptions

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

Holiday Treats for Gifting

Chef Toby Kim / $75

Celebrate the season with a delicious collection of homemade treats designed for sharing. Join Chef Toby as he prepares four festive favorites while sharing practical techniques for achieving great flavor, texture, and presentation at home. You'll learn the secrets to smooth **Chocolate Walnut Fudge**, crisp **Old-Fashioned Buttery Peanut Brittle**, colorful **Pistachio-Cranberry Biscotti Straws**, and elegant **Simple Linzer Cookie Slices**. Along the way, Toby will offer helpful tips for packaging and presenting each treat as a thoughtful holiday gift. Leave inspired to create an irresistible assortment for friends, family, hosts, and neighbors!
Complementary prosecco pairing.

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

Hands-On Lefse

Carla Schultz-Parks / $85

Drawing on her Nordic heritage, Carla has made **Lefse**—the beloved Norwegian potato flatbread—for many years using a treasured family recipe that turns out beautifully every time. She'll guide you step-by-step through preparing lefse at home, sharing the techniques you need to recreate this Scandinavian favorite with confidence. Sample freshly made lefse during class, then take home what you prepare. With the holidays approaching, this is the perfect time to begin a delicious tradition you'll look forward to each year.
Complementary prosecco pairing.

Thursday, December 3rd, 6:00-8:30 pm

Hands-On Buche de Noel

Zola Gregory, Seattle-based cooking instructor and author / $85

Chef Zola's classes blend practical technique, a bit of food science, and plenty of humor to help you feel at ease in the kitchen. Join her for a festive evening of baking as you create a beautiful **Buche de Noel**! Zola will demonstrate how to prepare **Mocha Buttercream**, while you work in groups making **Chocolate Chiffon Cake** and **Vanilla Mascarpone Cream Filling**. Then you'll assemble and decorate your Yule Log with sugared cranberries and rosemary sprigs. Enjoy a taste in class and take home one-quarter of a Yule log. Don't miss this special holiday experience!
Complementary prosecco pairing.

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

Hands-On Celebratory Tortellini in Brodo

Paola Albanesi, Seattle-based Italian cooking instructor and founder of ANDUMA / $85

Gather around the table and celebrate the holidays Italian-style with Paola Albanesi, Milan-born cooking instructor and founder of ANDUMA. In this festive hands-on class, you'll recreate a cherished Emilia-Romagna tradition by preparing **sfoglia emiliana**, the region's fresh egg pasta, rolling it into delicate sheets, and making a savory filling of pork, prosciutto, mortadella, and Parmigiano Reggiano. Paola will guide you through cutting, filling, folding, and shaping each tortellino by hand while sharing the techniques and stories that have made this dish a centerpiece of Italian holiday gatherings. Then settle in to enjoy the finished tortellini served in a fragrant homemade meat broth, **Tortellini in Brodo**, alongside **Insalata Autunnale con Mele e Noci**, a crisp seasonal salad with apples, walnuts, Parmigiano, lemon, and extra virgin olive oil. Warm, celebratory, and made for sharing, this class brings the spirit of an Italian holiday table to the BSC kitchen.
Complementary wine pairing.

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

Hands-On Lasagne for the Holidays

Paola Albanesi Seattle-based Italian cooking instructor and founder of ANDUMA / $85

In Italy, holiday cooking is about anticipation: preparing something slowly, gathering family and friends around the table, and serving a dish worthy of the occasion. In this festive hands-on class, Paola will guide you through making **Lasagne alla Bolognese** from the pasta up. You'll make and roll fresh egg pasta into delicate sheets, prepare a silky béchamel, and learn the fundamentals of slow-cooked beef and pork ragù before layering and baking a rich, beautifully balanced lasagne with Parmigiano Reggiano. Because a proper ragù requires hours of gentle cooking, Paola will prepare the ragù for assembly in advance and demonstrate its essential steps and techniques during class. The lasagne will be served with **Insalata di Radicchio e Cachi con Vinaigrette al Balsamico**, a seasonal radicchio and persimmon salad with toasted hazelnuts, blue cheese, and balsamic vinaigrette.
Complementary wine pairing.

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

Celebrate Lunar New Year!

Chef Toby Kim / $75

Welcome the Lunar New Year with a festive evening of vibrant flavors, meaningful traditions, and dishes made for sharing. In this class, Chef Toby will prepare a celebratory menu while sharing practical techniques and the stories behind foods enjoyed during this joyful season of reunion, prosperity, and good fortune. Watch as Toby creates crisp **Fried Gau Gee**, or crispy won tons, savory **Sichuan Dry-Fried Green Beans**, **Cantonese Chow Mein** tossed with bean sprouts and scallions, and glossy, deeply flavored **Char Siu**, or Chinese barbecue pork. You'll taste each dish and gather around the table for a delicious celebration designed to bring warmth, abundance, and an auspicious start to the new year!
Complementary wine pairing.

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

Hands-On Fresh Linguine

Scott Berry / $85

Join Scott for a fun, hands-on introduction to making fresh pasta from scratch. You'll prepare a simple egg pasta dough, roll it through a pasta machine, and cut it into tender **Linguine** before pairing it with a **Creamy Homemade Alfredo Sauce with Chicken Breast**. Served with a crisp **Classic Caesar Salad** and warm **French Bread with Garlic Butter**, this comforting menu is perfect for sharing with family and friends. Along the way, Scott will share helpful tips for working with pasta dough and creating a smooth, flavorful sauce, so you can confidently make the entire meal again at home.
Complementary wine pairing.

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

Hands-On Savory Crepes from Brittany

Chef Emma Le Dû, 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 winter 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, **Galette Forestière** with mushroom, garlic, parsley and crème fraiche, and **Galette Chèvre** with goat cheese, walnuts and honey.
Complementary wine pairing.
Note: This menu can be vegetarian and is gluten-free.

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

Hands-On Sheet Cakes II

Zola Gregory, Seattle-based cooking instructor and author / $85

In an all-new class, join Zola, the newly published author of the *Sheet Cakes!* Cookbook that features 51 nostalgic and creative recipes, for a hands-on baking experience. This class invites you to dive into the world of sheet cakes, learning from Zola's culinary expertise and inventive recipes. You'll discover how the humble sheet pan can be transformed into easy single-layer cakes, roll-ups, and layered creations. Under Zola's guidance, you'll get hands-on with the techniques and tricks that make sheet cakes so versatile and crowd-pleasing. This workshop celebrates the sheet cake's simplicity and adaptability—perfect for anyone wanting to up their baking game or bring a nostalgic treat to their next gathering. In this session, you'll make two signature cakes from the book, **Chocolate Chiffon Roll Cake** and **Cinnamon Doughnut Cake**. Come ready to bake, taste, and take home new favorite recipes and skills! You'll also have the opportunity to purchase a signed copy of her new cookbook!
Complementary prosecco pairing.

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

Turkish Delights

Mitra Mohandesi / $75

Explore the rich flavors and warm hospitality of Turkey, where Central Asian, Middle Eastern, and Balkan influences meet in a diverse regional cuisine. Mitra will begin with **Kısır**, a fine-bulgur salad brightened with tomatoes, fresh herbs, and pomegranate molasses, followed by **Sebzeli Mercimek Çorbası**, a soothing red lentil and vegetable soup finished with Aleppo pepper oil. The menu continues with **İmam Bayıldı**, tender eggplant filled with braised onions, peppers, tomatoes, and herbs, and **Adana Kebab**, seasoned ground meat served with fresh herbs, onions, and bread. For dessert, enjoy **Kaymaklı Börek**, crisp phyllo filled with ricotta and cream and finished with orange-honey syrup. Come ready to savor an exciting menu and experience the welcoming spirit of a Turkish table.
Complementary wine pairing.

Thursday, January 28th, 6:00-8:30 pm

Hands-On West African Peanut Stew

Chef Tissany Gilmore, owner of Onyiyechi Culinary / $85

Join Chef Tissany, a classically trained chef and holistic nutrition and wellness professional with more than 20 years of experience, for a hands-on exploration of West African comfort food. You'll prepare a hearty **West African Peanut Stew** with creamy peanut butter, tomatoes, sweet potatoes, aromatic spices, and leafy greens, creating a satisfying balance of savory, gently sweet, nutty, and mildly spicy flavors. Tissany will guide you step-by-step as you learn to build layers of flavor with simple, wholesome ingredients and gain the confidence to recreate this warming dish at home.
Complementary wine pairing.
Note: This menu is vegetarian and is gluten-free.

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

Around the World Winter Wine Dinner

Alena Truong Jose, WSET 3, Level 2 Certified, Court of Master Sommeliers, Sales Manager, Washington & Alaska, Vineyard Brands
Lilli Blaylock, Key Accounts Manager, Vehrs, Inc.
Beth Storey and Leanne Willard, your chefs for the evening/ $110 per person

Join us for a delicious journey around the globe as wine professionals Alena and Lilli guide you through a thoughtfully selected lineup of international wines, each paired with a course prepared by Beth and Leanne. Along the way, you'll explore how regional traditions, ingredients, and winemaking styles come together at the table while gaining insights into tasting and pairing. Relax, raise a glass, and enjoy an evening of discovery, conversation, and beautifully matched flavors from around the world.

Spain: *Marques de Caceres, Cava Brut* – **Potato Crisps with Lemon-Scented Crème Fraiche and Romesco Sauce**

France: *Bernier, Val de Loire Sauvignon Blanc* – **Salad Greens with Chevre and Herbed Mushrooms**

South Africa: *MAN Family Wines, Pinotage Bosstok Coastal Region* – **Smooth Coconut-Chicken Curry Soup with Apricot Chutney**

Argentina: *TintoNegro, Malbec Mendoza* – **Steak and Roasted Red Pepper Crostini with Oregano-Olive Sauce**

California: *Tablas Creek Vineyard, Patelin De Tablas Rouge Paso Robles* – **Pork Tenderloin with Almond-Garlic Sauce and Roasted Root Vegetables**

Korea: **Chewy Black Sesame Cake**

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

Hands-On Ravioli

Chef Jude Barnes / $85

Join Chef Jude for a hands-on evening devoted to the art of fresh **Ravioli.** You'll prepare pasta dough from scratch, roll it into delicate sheets, and shape ravioli filled with sweet, earthy acorn squash. Finished with a fragrant **Sage Brown Butter and Crispy Pancetta Sauce**, the pasta is complemented by a **Chicory Salad with Roasted Grapes, Hazelnuts, and Balsamic Vinaigrette**. A warm **Affogato (decaf) with Salted Caramel** brings the meal to a delicious close. Along the way, Jude will share practical techniques for working with fresh pasta, balancing fillings, and shaping ravioli with confidence.
Complementary wine pairing.

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

A Mardi Gras Celebration!

Ed Woodford / $75

Let the good times roll at a lively Mardi Gras celebration filled with bold Louisiana flavors, colorful decorations, and the joyful sounds of live Cajun fiddle music. In this festive demonstration class, Ed will prepare a spirited menu featuring rich **Gumbo**, savory **Jambalaya**, comforting **Red Beans and Rice**, and a traditional **King Cake** for dessert. Along the way, Ed will share the techniques and traditions behind these beloved dishes while bringing the warmth and exuberance of New Orleans to the BSC kitchen. Come ready to eat, celebrate, and enjoy an evening worthy of Carnival season!
Complementary wine pairing.

Wednesday, February 3rd, 6:00-8:30 pm

A Valentine's Day Menu to Remember

Julie Murray / $75

Celebrate Valentine's Day with an elegant, comforting menu designed for a memorable evening at home. In this class, Julie will begin with **Stuffed Mushrooms Two Ways**—one filled with crab and the other with tomato and basil, followed by a bright **Fennel, Watercress, and Citrus Salad with Blood Orange Vinaigrette**. For the main course, she'll prepare tender **Braised Beef Short Ribs with Espresso-Bourbon Jus**, served with **Triple-Cream Mashed Potatoes** and **Crispy Brussels Sprouts**. Individual **Dark Chocolate Pavlovas with Whipped Cream and Raspberry Coulis** provide a romantic finale. During class, Julie will share helpful techniques and make-ahead tips for bringing this special-occasion menu together with confidence.
Complementary wine pairing.

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

A Winter's Eve in Piedmont, Italy

Paola Albanesi, Seattle-based Italian cooking instructor and founder of ANDUMA / $75

Spend a cozy evening in Piedmont, where slow cooking, good wine, and generous dishes define the winter table. In this class with some audience participation, Paola will begin with **Peperoni con Bagna Cauda**, roasted peppers served with the region's warm anchovy-and-garlic sauce, then prepare **Brasato al Vino Rosso con Polenta**, tender red wine-braised beef with creamy polenta and a rich reduced sauce. She'll explore the techniques behind marinating, searing, pressure cooking, sauce reduction, and perfectly textured polenta, with opportunities to participate as the menu unfolds. **Pere al Vino Rosso**, red wine-poached pears served with vanilla gelato, provides an elegant finish. Along the way, Paola will share stories of Piedmont, the Langhe, and the regional traditions that make this menu so warmly rooted in place.
Complementary wine pairing.

Thursday, February 11th, 6:00-8:30 pm

A Tuscan Country Table

Paola Albanesi, Seattle-based Italian cooking instructor and founder of ANDUMA / $75

Spend a cozy winter evening at a Tuscan country table, where simple seasonal ingredients are transformed into a generous menu rooted in the traditions of central Italy. Paola will begin with **Zuppa di Farro e Fagioli**, a hearty soup of farro, beans, winter vegetables, herbs, and extra virgin olive oil. Next, she'll demonstrate **Arista di Maiale con Patate al Forno**, rosemary-and-garlic roast pork served with crisp, golden oven-roasted potatoes. For dessert, enjoy **Ricciarelli di Siena**, tender almond cookies with delicately crisp exteriors. In this class, Paola will share practical techniques for building flavor, roasting and resting pork, achieving perfectly crisp potatoes, and shaping Ricciarelli while exploring the landscapes, ingredients, and food traditions that make Tuscany so beloved.
Complimentary wine pairing.

Wednesday, February 17th, 6:00-8:30 pm

Hands-On French Macarons

Zola Gregory, Seattle-based cooking instructor and author / $85

They're all the rage—those brightly colored sandwich cookies that are so delicious and so expensive. We're talking about the macaron; a sweet meringue-based French confection made with egg whites, flavorings, sugar, and ground almonds. Why not let Chef Zola give you step-by-step instructions so you can confidently color and flavor them any way you like? During class you'll be creating **Raspberry, Coffee, Lemon, and Vanilla Macarons** with **American-style Buttercream**, but she'll give you many other ideas for inventing your own combinations. Take home the cookies you don't eat in class!
Complementary prosecco pairing.
Note: This class is gluten free and vegetarian

Thursday, February 18th, 6:00-8:30 pm

Winter Comfort Food

Chef Casey Rector / $75

Warm up with Chef Casey and a hearty trio of cold-weather favorites made for cozy nights at home. In this class, Casey will teach you how to prepare **Beef Chili Rojo**, a classic Mexican-style stew featuring tender chunks of beef simmered in a rich, savory red chili sauce, **Garlic Chicken Penne**, creamy comfort food made with tender chicken, al dente pasta, and a flavorful garlic-Parmesan sauce, and **Colorado Pork Green Chili**, a thick, satisfying stew of tender pork shoulder, roasted green chiles, and aromatic spices. In class, Casey will share practical techniques for building deep flavors, achieving tender meats, and balancing seasoning so you can confidently recreate these warming dishes in your own kitchen.
Complementary wine pairing.

Monday, February 22nd, 6:00-8:30 pm

A Warm Welcome to Spring

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

Welcome the promise of spring with Chef Elise, and a colorful menu that celebrates the season's bright flavors. Elise will begin with tender **Gem Lettuces with Green Goddess Dressing and Garlic Croutons**, sharing tips for creating a vibrant, herb-filled dressing and crisp homemade croutons. For the main course, she'll prepare **Blackened Rockfish with Pea Risotto and Roasted Radishes**, demonstrating how to achieve a flavorful crust on the fish while keeping it moist, cook risotto to a creamy consistency, and bring out the sweetness of roasted radishes. Dessert is a **Chocolate Brioche Bread Pudding with Whipped Crème Fraîche and Strawberry Compote**, balancing rich chocolate and buttery bread with tangy cream and early-season berries. Along the way, Elise will offer practical techniques for timing and presenting each course so you can recreate this welcoming spring menu at home.
Complementary wine pairing.

Tuesday, February 23rd, 6:00-8:30 pm

Make Gyros at Home!

Chef Toby Kim / $75

Bring the flavors of a favorite Greek restaurant into your own kitchen! Toby will show you how to make restaurant-style **Beef and Lamb Gyros** at home, from seasoning and cooking the meat to slicing and assembling each satisfying wrap. He'll also prepare juicy **Chicken Souvlaki with Tzatziki**, warm **Quick and Easy Flatbreads**, and a creamy **Whipped Feta Dip with Greek Yogurt, Garlic, and Olive Oil**. Toby will share practical tips for balancing bold Mediterranean flavors, preparing each component efficiently, and serving a festive gyro spread that is perfect for casual entertaining or a memorable family meal.
Complementary wine pairing.

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 3rd – Snuggle into the Winter Season

Settle into the season with Cortney and a cozy menu filled with warming spices and creative comfort food. You'll try her **Baked Shallot with Brie Toasts**, a savory appetizer with sweet roasted shallots and creamy cheese, followed by **Shawarma Meatloaf with Caramelized Onions**, a flavorful twist on a familiar favorite. Cortney will share practical cooking tips and ideas for bringing bold, inviting flavors to your winter table. You'll also take home recipes for Crispy Roasted Potatoes with Rosemary and Za'atar and Warm Gingerbread with Sweetened Whipped Cream to complete your own cozy seasonal meal at home.

January 7th – Citrus and Celery - Brightness and Crunch!

Brighten the heart of winter with Cortney and her recipes that celebrate the fresh flavor and satisfying crunch of citrus and celery. Cortney will prepare **Chicory, Celery & Grapefruit Salad**, a crisp, colorful combination of bitter greens, juicy citrus, and refreshing celery, followed by a comforting **Minestrone** filled with vegetables and warming flavor. She'll share tips for balancing flavors and making the most of these versatile seasonal ingredients. You'll take home recipes for Braised Celery and Steamed Lemon Pudding to try in your own kitchen.

February 4th – Spending the Weekend In

Make staying in feel special with Cortney and her deeply comforting dishes for a relaxed winter weekend. During class, she'll prepare **Cheesy Bread Soup with Savoy Cabbage**, a hearty, warming bowl layered with tender cabbage, bread, and melted cheese, followed by **Chocolate Rice Pudding with Toasted Marshmallows**, a playful dessert with rich chocolate flavor and a golden finish. She'll give you tips for turning simple ingredients into satisfying cold-weather favorites! Recipes to try at home are Cauliflower Cheese Bake and Mushroom Ragù.



Introducing our new kids' culinary instructor, Chef Janna Walker, recently returned home to Washington after more than 27 years of teaching in Micronesia and Alaska. She holds a pastry arts certificate from the University of Alaska Anchorage and brings more than 15 years of experience teaching culinary arts and baking to children. Outside the kitchen, Janna enjoys baking, attending concerts, scuba diving, and spending time with her cat and dog.
She is thrilled to begin this new adventure at Bayview School of Cooking!

Led by BSC Kids Culinary Arts Program Instructor, Chef Janna Walker, 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 5th
It's a Wrap!

Ages 5-8
9:00-11:00 am / $40
As we prepare for the holiday season, everything we make will be "wrapped"! Fresh tortilla dough will be measured, mixed, portioned, flattened, and cooked until golden brown. Next, we'll crack and whisk eggs for fluffy breakfast burritos with toppings such as tomatoes, bacon, cheese, peppers, and avocado. For fruit "sushi," fresh fruit is arranged on sweetened rice, rolled up, and served with a dipping sauce.

- Homemade Tortillas
- Fruit "Sushi"
- Breakfast Burritos

Ages 9-13
1:00-3:30 pm / $50
As we prepare for the holiday season, everything we make will be "wrapped"! Fresh tortilla dough will be measured, mixed, portioned, flattened, and cooked until golden brown. Next, we'll crack and whisk eggs for fluffy breakfast burritos with toppings such as tomatoes, bacon, cheese, peppers, and avocado. For fruit "sushi," fresh fruit is arranged on sweetened rice, rolled up, and served with a dipping sauce. We'll also bake festive pinwheel cookies.

- Homemade Tortillas
- Fruit "Sushi"
- Breakfast Burritos
- Pinwheel Cookies

Saturday, January 2nd
Shake Off the Chill!

Ages 5-8
9:00-11:00 am / $40
Brrr…let's shake off the winter chill with a warm and cozy lunch made from scratch! Join Chef Janna and her helpers for a fun morning in the kitchen as we prepare satisfying comfort-food favorites. Young cooks will practice measuring, mixing, seasoning, stirring, and working together while learning how simple ingredients become hearty dishes perfect for cold winter days. We'll build layers of flavor in a classic beef and bean chili, with a vegetarian option available, bake golden corn bread, and whip up sweet honey butter. Come hungry and ready to cook, taste, and share a delicious homemade menu!

- Beef and Bean Chili (can also be vegetarian)
- Corn Bread
- Honey Butter

Ages 9-13
1:00-3:30 pm / $50
Brrr…let's shake off the winter chill with a warm and cozy lunch made from scratch! Join Chef Janna and her helpers for a fun afternoon in the kitchen as we prepare satisfying comfort-food favorites. Young cooks will practice measuring, mixing, seasoning, stirring, and working together while learning how simple ingredients become hearty dishes perfect for cold winter days. We'll build layers of flavor in a classic beef and bean chili, with a vegetarian option available, bake golden corn bread, whip up sweet honey butter, and prepare creamy mac and cheese. Come hungry and ready to cook, taste, and share a delicious homemade menu!

- Beef and Bean chili (can also be vegetarian)
- Corn Bread
- Honey Butter
- Mac and Cheese

Saturday, February 6th
Gameday Goodies and Valentine Treats

Ages 5-8
9:00-11:00 am / $40
Get ready for a winning combination of game-day favorites and Valentine treats! In this hands-on class, young cooks will practice measuring, mixing, baking, and creative presentation as they prepare a festive spread perfect for sharing. We'll wrap and bake savory pigs in a blanket, arrange colorful charcuterie plates with homemade crackers, and blend up a creamy hummus. Chef Janna will share helpful kitchen techniques, encourage teamwork, and show students how to turn simple ingredients into fun party food. Come ready to cook, taste, and celebrate!

- Pigs in a Blanket
- Charcuterie Plates with Homemade Crackers
- Hummus

Ages 9-13
1:00-3:30 pm / $50
Get ready for a winning combination of game-day favorites and Valentine treats! In this hands-on class, young cooks will practice measuring, mixing, baking, and creative presentation as they prepare a festive spread perfect for sharing. We'll wrap and bake savory pigs in a blanket, arrange colorful charcuterie plates with homemade crackers, blend up a creamy hummus, and finish with strawberry shortcake cupcakes topped with fresh whipped cream. Chef Janna will share helpful kitchen techniques, encourage teamwork, and show students how to turn simple ingredients into fun party food. Come ready to cook, taste, and celebrate!

- Pigs in a Blanket
- Charcuterie Plate with Homemade Crackers
- Hummus
- Strawberry Shortcake Cupcakes with Fresh Whipped Cream



“What good is the warmth of summer without the cold of winter to give it sweetness*?”*
- **John Steinbeck**

I love living in the Pacific Northwest, where we enjoy distinct seasons without months of snow and slush or unbearably hot summers. White winter days may be rare, which makes them especially memorable. Growing up, I loved snow days for the sledding and snowmen - and for the hot chocolate and cookies waiting when I came inside. Dark winter evenings brought their own comforts: meatloaf, brown-sugar acorn squash, pot roast, hearty soups, and my favorite hamburger and gravy. This was also the season for my mom’s wheat bread, which my friends and I called “Perryola Bread” after my maiden name, Perry. Warm from the oven and slathered with butter, it was the perfect snack after coming home from school on a frosty day.

The changing seasons help us appreciate what is right in front of us - and look forward to what comes next. At BSC, the seasons shape what we cook because we want to celebrate ingredients at their best. Just as fresh corn, stone fruit, and berries define summer, winter brings treasures of its own: persimmons, pomegranates, exceptional citrus, and cranberries. Their brief season makes them all the more special and gives us another reason to welcome the changing calendar.

This winter’s BSC classes showcase the season’s bounty and the remarkable variety of cold-weather cooking. Join us for a class and discover delicious new ways to gather around the table with friends and family in the months ahead.

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

Leanne Willard
Leanne Willard, BSC Director