



Bayview School of Cooking

Winter Brochure ~ December 2016, January and February 2017 ~ Call to Register ~ (360) 754-1448

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

Bogle Vineyards Winter Wine Dinner

A representative from Bogle Vineyards will join Barb Agee and Leanne Willard, your chefs for the evening. Near Clarksburg, California on the Sacramento River, the original 8 acres of Bogle vineyards were planted in 1968. Bogle Vineyards now has 1600 acres total at various locations. This renowned winery carries many varietals at an amazing value and if you haven't tried them yet, its time! Join their representative as he talks about the winery and the wines that they make. Barb and Leanne pair **Three Cheese-Stuffed Phyllo Triangles** with *Bogle Chardonnay* to start the evening out and then move on to a **Creamed Mushroom Soup with Paprika and Dill**, perfectly matched with *Bogle Pinot Noir*. **Greens with Lebanese Salami, Aged Cheddar Cheese and Olives** with a simple vinaigrette are just right with the *Bogle Merlot*, while **Smoked Paprika-Rubbed Rib Eye Steak with Blue Cheese Butter** and **Gratin Dauphinoise** (French-style Scalloped Potatoes) are extraordinary next to the *Bogle Essential Red Blend*. For dessert, the **Chocolate Macadamia Nut Tart** is spectacular with the *Bogle Cabernet Sauvignon*! You don't want to miss this wintery wine dinner!



Friday, February 24th, 6:00-9:00 pm

4th Annual Olympia's Next Top Chef!

Three students from South Puget Sound Community College's Culinary Arts Program **Be a judge and member of the audience at BSC's fourth annual Olympia's Next Top Chef!** Watch, learn, and taste as three of SPSCC Culinary Arts Program's most talented students compete with their own original dish. As with the popular television program "Chopped," they must use five specified ingredients: **Isernios Chicken Sausage, Delicata Squash, Crumpets, Ground or Whole Cardamom, and Dried Apricots** in addition to whatever other ingredients they'd like to use. You get to judge them on teaching style, taste, visual presentation and creativity. The winner will teach their own class at BSC in the summer. Don't miss this chance to watch Olympia's new culinary talent in action! Complementary wine pairings.



Monday, February 27th, 6:00-8:30 pm

Vegetarian for Everyone (Nearly Gluten Free)

Christine Frishholz
It's Meatless Monday and Christine, new to BSC, is on hand to give you vegetarian recipes and ideas to incorporate into your weekly menus! Her **Cauliflower Quinoa** is delicious as is but can also be made into patties later on in the week and her **Butternut Squash Risotto with Parmesan** has many variations. Christine's **Nut Loaf with Gravy** is a perfect choice for the winter months and **Crispy Tofu with Rice** is so very flavorful, you won't be missing the meat! If you're a vegetarian or have just been wanting to eat "meatless" once a week, don't miss this class! Complementary wine pairing.

Hands-On Classes - Smaller class sizes and an opportunity to learn with your hands in the bowl and a spoon in the pan!



Thursday, January 19th, 6-8:30 pm Wednesday, February 8th, 6-8:30 pm

Hands-On Lumpia

Jocelyn Navarra

Cupcakes! (mostly hands-on)

Barb Agee

Tuesday, January 24th, 6-8:30 pm

Hands-On Sushi

Chef Toby Kim

Wednesday, February 22nd, 6-8:30 pm

Hands-On Ravioli

Julie Schade Murray



Repeated by Popular Demand - BSC Kids Cuisine

Recently added - sign up now because these classes will fill up quickly! All classes are taught by Caroline Willard

Saturday, January 14th, 9-11:30 am

Easy Asian Favorites

(ages 5 to 8)

Saturday, February 11th, 9-11:30 am

Mardi Gras Merriment!

(ages 5 to 8)

Saturday, January 14th, 1-3:30 pm

Asian at Home

(ages 9 to 13)

Saturday, February 11th, 1-3:30 pm

A Magnificent Mardi Gras Menu

(ages 9 to 13)



This winter Bayview School of Cooking is proud to feature wines from Bogle Vineyards!

Questions? See details inside, go online at www.BayviewSchoolOfCooking.com or call (360) 754-1448



December 2016
Call (360) 754-1448 to register

Thursday, December 1st
9:00-11:00 am & repeated 1:00-3:00 pm



In the Kitchen - Cookies for Giving

(See details on the insert!)

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



Mastering Holiday Sauces

Susan Volland, author of *Mastering Sauces* Susan returns to BSC just in time for the holidays! If your Thanksgiving gravy was less than stellar, she'll give you tips on making her best **Holiday Gravy** (along with vegetarian and gluten-free variations), serving it with **Mashed Potatoes** and a bit of the **Roasted Turkey** used as the sauce base. In addition, Susan will share her recipes for **Thick Mushroom Casserole Cream** (with multiple variations discussed), served this evening with **Green Beans**, and a versatile **Dried Fruit and Brandy Butter Sauce**, drizzled over **Sweet Potatoes**. She'll also demonstrate how to make **Crème Anglaise**, an amazing dessert sauce that complements many sweets including tonight's pairing of **Warm Cinnamon Apples**. Don't miss this opportunity to become a sauce wizard this season!
Complementary wine pairing. \$55

Saturday, December 3rd

BSC Kids Culinary Arts Program

Ages 5 to 8; 9:00-11:30 am
Ages 9 to 13; 1:00-3:30 pm

(See details on the insert!)

Monday, December 5th, 6:00-8:30 pm



Dickens Traditions Updated

Chef Nash Zink
Back in Charles Dickens' day, those who could afford it favored wassail, oyster stew, roast goose and trifle or plum pudding for their grand holiday dinner. Join Chef Nash as he presents a modern take on the traditional English Christmas dinner that you can make at home. His menu starts with a **Wassail Bourbon Cocktail** and **Oysters on the Half Shell with Celery Foam, Apple and Chive**. His impressive but doable entrée is **Currant-Glazed Duck Breast with Stuffing and Gravy**, served with **Parsnips and Carrots**, while **Roasted Pumpkin Mille-Feuille Trifle with Sage** is the sweet finish to a meal that even Dickens would have a hard time resisting!
Complementary mini-cocktail pairing. \$55

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



Essential Techniques of Authentic Chinese Cooking

Kian Lam Kho, author of *Phoenix Claws and Jade Trees - Essential Techniques of Authentic Chinese*

Cooking published in the fall of 2015, *Phoenix Claws and Jade Trees* has received the *IACP Julia Child First Book Award* and many other accolades. No wonder - this beautiful cookbook offers a unique introduction to Chinese home cooking, demystifying it by focusing on its basic cooking methods. Author and culinary expert Kian Lam Kho provides a practical, intuitive window into this unique cuisine. Join him for a very special evening as he demonstrates how to make **Kung Pao Chicken**, an example of the dry stir-frying style, **Stir-Fried Beef with Black Pepper**, which utilizes the moist stir-fry method, **Stir-Fried Pea Shoots with Garlic**, a simple stir-fry, and **Red Cooked Pork**, a braised dish. A unique opportunity to learn to cook Chinese at home! Complementary wine pairing. \$55

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



Hands-On Santa Lucia Saffron Buns

Carolyn Maddox
In Sweden on December 13th, Santa Lucia Day is celebrated with the eldest daughter dressed in a long white gown, a red ribbon tied at the waist, a crown of fresh greens and lit candles on her head, carrying fresh **Santa Lucia Buns** for the family. Traditional songs are sung and coffee is poured as these lovely buns, rich with butter, cream and eggs are served to all the people in the house. Carolyn will give step-by-step instruction as you learn to make this special treat yourself. Take some buns home and try them in class as Carolyn discusses the lore behind this holiday tradition and who knows, Santa Lucia herself may also turn up! \$50



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



Hands-On Mexican Christmas Cookies

Soitza Devlin
Countries all over the world celebrate Christmas with special cookies and Mexico is no exception. Soitza joins us at BSC to share her favorite cookie recipes and teach you how to make them! You'll be making **Polvorones de Naranja**, orange cookies, **Coricos**, a traditional corn cookie, **Easy Buñuelos con Miel de Piloncillo**, a traditional Christmas dessert made with crispy tortilla flour and sugar cane syrup, and **Dulce de Leche Sandwich Cookies**. You'll take some cookies home and enjoy a few in class, as we sip Mexican Hot Chocolate and listen to Mexican Christmas music! \$50



Saturday, December 10th

11:00 am - 3:00 pm



Taste the Holiday Spirit!

Annual Free Culinary Event at Bayview

- Lots of specialty food and drink samples throughout the entire store
- Culinary Mini-Seminars in the BSC Kitchen
- Recipes for quick, easy and delicious appetizers and desserts
- Latest in kitchen tools, gadgets and accessories
- Gift ideas for the food & wine lovers and cooks in your life
- Caroling throughout the store with Olympia High School's Chamber Choir

Treat yourself to this holiday event featuring festive "pantry" dishes requiring little time and effort. BSC Assistants and Bayview Staff offer creative entertaining ideas to eat, drink and be merry this holiday season!

Sunday, December 11th, 1:00-3:30 pm



Gingerbread Houses

A Hands-On Adult & Child Workshop

Caroline Willard
It's easy to be completely overwhelmed by the prospect of making your own **Gingerbread House!** Instead, have the fun of assembling and decorating without the hassle of measuring dimensions and baking. Kids and teens, grab a parent or a favorite adult for an afternoon of creativity and fun. Caroline, an expert gingerbread house maker, will have the building materials ready—all you need to do is bring your imagination! We'll serve **Hot Chocolate** when we snack on our Gingerbread leftovers.
\$50 for one adult and one child.



Registration Policies

Payments. Payment will be required at time of registration. Payment may be made (M-F; 9 am-3 pm) by phone (360) 754-1448 or in person at Stormans, Inc. located at 1932 East 4th Ave., 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: 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 the classes feature food with a sample 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. Verification of age may be required for beverage service.

Cancellations. If BSC cancels a class for any reason you'll be contacted by phone and receive a full refund. If you must 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.

BSC Icon Key			
	Includes Wine Sample		Includes Beer Sample
	Hands-On Adult Class		Hands-On Kid Class
	Guest Chef		Cookbook Author
	Class Field Trip		Watch the Class Time!



Bayview School of Cooking Winter 2016-17 Schedule ~ Call (360) 754-1448 for reservations

December 2016 BSC Class Schedule						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 In the Kitchen! with Barb Agee Cookies for Giving 9-11:00 am & repeated 1-3:00 pm ~ FREE Mastering Holiday Sauces Author Susan Volland 6:00-8:30pm ~ \$55	2	3 BSC Kids Culinary Arts Ages 5-8 Homemade Goodies for Gift Giving 9-11:30 am ~ \$30 Ages 9-13 The Gift of Homemade Goodness 1-3:30 pm ~ \$35
4	5 Dickens Traditions Updated Chef Nash Zink 6:00-8:30pm ~ \$55	6 Essential Techniques of Authentic Chinese Cooking Kian Lam Kho 6:00-8:30pm ~ \$55	7 Hands-On Santa Lucia Saffron Buns Carolyn Maddox 6:00-8:30pm ~ \$50	8 Hands-On Mexican Christmas Cookies Soitza Devlin 6:00-8:30pm ~ \$50	9	10 Taste the Holiday Spirit Storewide Culinary Event 11:00am-3:00pm FREE!
<div style="display: flex; align-items: center; justify-content: center;"> <p>No Classes December 12-31 ~ Happy Holidays!!</p> </div>						
11 A Hands-On Adult & Child Workshop Gingerbread Houses Caroline Willard 1:00-3:30pm \$50 one adult, one child						



When I think of winter, I think of home. Warm lights, cozy blankets, sweaters, bright fires and aromatic food. Perhaps then, it's fitting that here at BSC we're sticking close to home this quarter.

We don't have to go out of town to find delicious food - it's all right here. Even those who travel a distance to visit us are part of the family because we know them so well - Pranee, Mitra, and Toby.

January 2017 BSC Class Schedule						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5 In the Kitchen! with Barb Agee The Best Beans 9-11:00 am & repeated 1-3:00 pm ~ FREE	6	7 BSC Kids Culinary Arts Ages 5-8 Easy Asian Favorites 9-11:30 am ~ \$30 Ages 9-13 Asian at Home 1-3:30 pm ~ \$35
8	9	10	11	12 Cast Iron Cooking! Chef Rich Rau 6:00-8:30pm ~ \$55	13	14 ~ Repeated ~ Both Kids Cuisine Classes See January 7 th
15	16	17	18 A Viking Feast Caroline Willard 6:00-8:30pm ~ \$45	19 Hands-On Lumpia Jocelyn Navarra 6:00-8:30pm ~ \$50	20	21
22	23	24 Hands-On Sushi Chef Toby Kim 6:00-8:30pm ~ \$65	25 Savor Scotland Leanne Willard 6:00-8:30pm ~ \$45	26 Greek Comfort Food Mitra Mohandessi 6:00-9:00pm ~ \$45	27	28 Bogle Vineyards Winter Wine Dinner Barb Agee & Leanne Willard 6:00-8:30pm \$75 per person
29	30	31 Hands-On Ravioli Julie Schade Murray 6:00-8:30pm ~ \$50				

New friends are part of our community - Carolyn Maddox, Jocelyn Navarra, and Christine Frishholz. I am most thankful for our Assistants and "in-house" Instructors who do an amazing job every time they arrive at the BSC kitchen. I am honored to name them here: Christine C., Barb, Paula, Beth, Kathi, Lee Ann, Cristina, Caroline, Irene, Pat, Anne, Brigitte, Haley and Julie. I couldn't do what I do without my trusty graphics and recipe person, Karan. Her sense of humor keeps me going when things get a little too serious! And, none of us would be here without my dear boss, Charelle. Her dedication to this cooking school is so truly appreciated!

For those of you who regularly read through this brochure, you'll remember how much I love this time of year. I will admit that a big part of why I love this season is the food and the traditions that those foods represent. How many of us can reminisce about past holidays without thinking of the dishes that made those times memorable? We at BSC want to add to your food memories. It's part of what life's made of.

May your winter be cozy, warm and delicious. Hope to see you soon, upstairs in the BSC kitchen!

-Leanne Willard

February 2017 BSC Class Schedule						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2 In the Kitchen! with Barb Agee Fried Rice Done Right 9-11:00 am & repeated 1-3:00 pm ~ FREE A Little Romance Lee Ann Ufford 6:00-8:30pm ~ \$45	3	4 BSC Kids Culinary Arts Ages 5-8 Mardi Gras Merriment! 9-11:30 am ~ \$30 Ages 9-13 A Magnificent Mardi Gras Menu 1-3:30 pm ~ \$35
5	6	7 ~Repeated~ Cast Iron Cooking! Chef Rich Rau 6:00-8:30pm ~ \$55	8 Cupcakes with Barb! Barb Agee 6:00-8:30pm ~ \$50	9 Pozole Celebration Soitza Devlin 6:00-8:30pm ~ \$45	10	11 ~ Repeated ~ Both Kids Cuisine Classes See February 4 th
12	13	14	15 International Cheese! Leanne Willard 6:00-8:30 pm ~ \$45	16 A South Indian Sojourn Mitra Mohandessi 6:00-9:00pm ~ \$45	17	18
19	20	21	22 ~repeated~ Hands-On Ravioli Julie Schade Murray 6:00-8:30pm ~ \$50	23 Apertivo Hour - Tastes and Stories from Italy Christine Ciancetta 6:00-8:30pm ~ \$45	24 Olympia's Next Top Chef! 6:00-9:00pm ~ \$45	26
26	27 Vegetarian for Everyone Christine Frishholz 6:00-8:30pm ~ \$45	28 Northern Thai Cuisine Pranee Khrusaniit Halverson 6:00-8:30pm ~ \$65				

Stay Connected with BSC!

Phone: (360) 754-1448
BayviewSchoolofCooking.com
[Facebook.com/BayviewSchoolofCooking](https://www.facebook.com/BayviewSchoolofCooking)
BayviewSchoolofCookingBlog.wordpress.com

A BSC FREE Event!



1st Thursday of Every Month
9:00-11:00 am &
repeated 1:00-3:00 pm
*** No registration required for any session

This winter, Barb Agee, long-time instructor and assistant at BSC and veritable fountain of information, is "In the Kitchen," putting her own delightful spin on this free and informative monthly event. Join Barb for new recipes, product sample tastes, and free coffee or tea, compliments of Bayview.***

December 1st - Cookies for Giving

The best gifts are homemade and Barb knows just what to make and how to package them up! Join her when she demonstrates how to make her sublime **Meyer Lemon-Pecan Shortbread Cookies** and her rich **White Chocolate Macadamia Biscotti**. You'll also take home recipes for **McBeth Shortbread** and **Pistachio-Golden Raisin Biscotti**.

January 5th - The Best Beans

Beans are an excellent, sustainable source of protein, not to mention a powerhouse ingredient for tasty recipes! Join Barb as she explores the goodness of beans with recipes like her hearty **Farmers' French Bean Soup** and **Mixed Bean, Sprouts and Orange Salad** that can star as a main dish or a side dish. You'll also receive recipes for **Sirloin Steak** and **Beer-Braised Pinto Beans**, and **White Bean-White Chocolate Blondies**.

February 2nd - Fried Rice Done Right

Barb will tell you that Fried Rice is an excellent way to use up left over rice but she also knows that this dish goes way beyond what you'll find in a Chinese restaurant! Try for instance her **Fried Rice with Potato Chips and Beef Jerky** or her **Vegetable Fried Rice with Cashew Nuts**. **Garlic-Black Bean Fried Rice**, and **Chicken-Lemongrass Fried Rice** are recipes you can try at home!

*** No registration required for any session

Valentine's Day is Coming!

Give your sweetheart a cooking class with a BSC Gift Certificate!

To order call (360) 754-1448

or stop by Stormans, Inc.

M-F 9:00 am - 3:00 pm

1932 East 4th Ave in Olympia!



The Bayview School of Cooking's Kids program provides a fun and safe environment where children can learn age-appropriate cooking skills as well as an appreciation for new and different foods. Join BSC Kids Culinary Arts Program Director, Caroline Willard, as she presents Saturday hands-on classes for cooks ages 5-8 and ages 9-13 in Bayview Thriftway's BSC Kitchen! Call (360) 754-1448 to register!

BSC Classes for 5 to 8 Year Old Cooks (9:00-11:30 am)

Saturday, December 3rd

Homemade Goodies for Gift Giving

What is better than giving homemade gifts for the holidays? Meet up with Caroline and her helpers as they help you make tasty and fun gifts for the holidays! You'll be making **Easy Chocolate Rocky Road Fudge**, **Holly Wreath Crispy Treats**, and **Homemade Peppermint Hot Cocoa Mix**, perfect for anyone on your list. After you're done, taste your treats along with hot cocoa! \$30

Saturday, January 7th and repeated on Saturday, January 14th

Easy Asian Favorites

Asian food is a favorite of many and that's why Caroline and her assistants are in the BSC kitchen helping you to make the most delicious Far East dishes! In this class you'll learn how to make **Homemade Ramen**, **Sticky Soy Sauce Veggie Stir-Fry**, and **Coconut Milk Sticky Rice with Mangoes**. **Jasmine Tea** is the perfect drink to complement the meal. Master these dishes and you can make them at home for your family! \$30

Saturday, February 4th and repeated on Saturday, February 11th

Mardi Gras Merriment!

Although Mardi Gras falls on February 28th this year, we're celebrating early! Kids can join Caroline and her helpers in the kitchen to make **Creole Jambalaya**, **Homemade Crusty French Bread** and the famous **King Cake** with a little plastic baby baked inside! We'll even make **Hurricane Punch** (non-alcoholic!) to drink with the celebratory feast! \$30

BSC Classes for 9 to 13 Year Old Cooks (1:00-3:30 pm)

Saturday, December 3rd

The Gift of Homemade Goodness

When you give the gift of something homemade, you're giving a bit of yourself. Join Caroline and her assistants in the BSC kitchen where they'll teach you how to make **Cinnamon Stars**, lovely enough to package up in a cellophane bag, delicious **Easy Chocolate Rocky Road Fudge**, that everyone will love, **Holly Wreath Crispy Treats**, super easy and fun to give, and **Homemade Peppermint Hot Cocoa Mix**, the perfect gift for anyone on your list! Before you're done, taste your treats with some hot cocoa! \$35

Saturday, January 7th and repeated on Saturday, January 14th

Asian at Home

Asian food is some of the most popular food, especially amongst kids! Caroline and her assistants have some tasty dishes from the Far East that you'll be excited to make at home! The menu includes **Homemade Ramen Noodles**, **Chinese BBQ Pork Buns** (Cha Siu Bao), **Sticky Soy Sauce Veggie Stir-fry**, and **Coconut Milk Sticky Rice with Mangoes** for dessert. Fragrant **Jasmine Tea** will accompany the feast. \$35

Saturday, February 4th and repeated on Saturday, February 11th

A Magnificent Mardi Gras Menu

Mardi Gras isn't celebrated until February 28th but we're starting the party right now! With Caroline and her assistants, learn how to make **Seafood Gumbo**, **Creole Jambalaya**, **Homemade Crusty French Bread**, and the famous **King Cake**, with a plastic baby baked inside! Enjoy it all with **Hurricane Punch** (non-alcoholic) and you'll be ready for Mardi Gras! \$35



Ralph's & Bayview UPCOMING EVENTS!

OlyThriftway.com and Facebook.com/RalphsandBayview

Watch for Details!

Ralph's Thriftway

Saturday, November 12th, 11:00 am - 3:00 pm

Fall Festival Holiday Open House

Tons of great specialty food and drink samples throughout the store!

Saturday, December 3rd, 5:00 - 7:00 pm

Tree Lighting Ceremony

Bring the entire family for an evening of holiday cheer and enjoy food & drink samples, festive musical performances and take selfies with Santa!

Bayview Thriftway

Saturday, November 19th, 11:00 am - 1:00 pm

Frozen Turkey Bowl benefiting Thurston County Food Bank

Donate a non-perishable food item for a chance to bowl a strike and win a FREE turkey or throw a spare and win a free bag of groceries!

Saturday, December 10th, 11:00 am - 3:00 pm

Taste the Holiday Spirit

Enjoy festive holiday food & drink, mini culinary seminars in the BSC kitchen, musical performance & get great gift ideas!



January 2017
Call (360) 754-1448 to register

Thursday, January 5th
9:00-11:00 am & repeated 1:00-3:00 pm



In the Kitchen
Buried Treasure - The Best Beans

(See details on the insert!)

Saturday, January 7th
& repeated Saturday January 14th

BSC Kids Culinary Arts Program

Ages 5 to 8; 9:00-11:30 am
Ages 9 to 13; 1:00-3:30 pm

(See details on the insert!)

Thursday, January 12th, 6:00-8:30 pm
And repeated Tuesday, February 7th, 6:00-8:30 pm

Cast Iron Cooking!



Chef Rich Rau

Cast iron cookery has been around for a very long time, and with good reason - it's almost indestructible, it retains heat well and it can even add iron to your diet! Longtime fan of cast iron, Chef Rich visits BSC to demonstrate how easy it is to cook with these pans. His all-made-in-cast-iron menu includes an easy **Rustic No-Knead Rosemary Bread** that's great with his **Hot Caprese Dip**, tomatoes, bacon, pesto and gooey cheese. **Pan-Seared and Roasted Pork Chops with Garlic Herb Butter** are paired with Rich's **Sweet Potato Gratin**, while **Salted Caramel Apple Crumble** is a dessert that's as good as it sounds! Complementary wine pairing. \$55

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

A Viking Feast

Caroline Willard

Vikings are usually thought of as a proud, warlike folk, well known for their mythology, but have you ever wondered what they ate? As it turns out, their food was healthy, fresh, and even a poor Viking ate much better than an English peasant during the Middle Ages, primarily because almost everyone had protein - meat, every day. Join Caroline as she regales you with Viking lore and the very best of their food! Her menu includes **Oatcakes with Skyr**, a soft, fresh cheese, **Mussels with Garlic and Thyme**, served with **Cracked Wheat Harvest Bread**, **Roasted Beef Tenderloin** (because reindeer isn't available!) with **Mushroom Sauce and Lingonberries** alongside **Honey-Herb Roasted Root Vegetables**, and **Apple-Nut Cake with Cream and Caramelized Hazelnuts** for dessert. Feast like a Viking! Complementary mead pairing. \$45

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

Hands-On Lumpia



Jocelyn Navarra

Lumpia, a delicious fried spring roll from the Philippines, is a popular snack made of thin crepe pastry similar to an eggroll wrapper. Jocelyn, a native Filipino, will give you hands-on instruction in making her favorite specialty. You'll be making **Minced Pork Lumpia**, an all **Vegetable Lumpia**, and a delightfully sweet **Banana Lumpia**. Learn how to make this celebratory treat and the best way to store them. You'll taste some in class and then take some home! Complementary beer pairing. \$50

Tuesday, January 24th, 6:00-8:30 pm

Hands-On Sushi



Chef Toby Kim

Back by popular demand! Chef Kim grew up learning the traditions of Korean cooking from his mother and grandmother, graduated from the *Seattle Culinary Academy*, worked for many years at *The Herbfarm Restaurant*, and most recently was sous chef at the popular Seattle restaurant *Poppy*. This evening he visits BSC to offer expert hands-on instruction at making the perfect sushi at home. Class will begin with a warm bowl of **Miso Soup with Wakame, Tofu and Scallion**. Then you'll learn to make **Perfectly Seasoned Sushi Rice, Hosomaki**, spicy tuna roll, **Uramaki, California roll, Temaki**, vegetable hand roll, and **Sunomono**, cucumber-shrimp salad. Complementary sake pairing. \$65

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

Savor Scotland



Leanne Willard - BSC Director

January 25th is Robert Burns Day (the celebrated Scottish poet) in Scotland. While Leanne will provide the requisite Haggis for a small taste, her menu is infinitely better! She'll start with the popular pub food, **Scotch Eggs**, and **Cock-a-Leekie Soup**, an old Scottish favorite. **Beet and Barley Salad with Scottish Cream** proceeds the main dish of **Scottish Beef Stew with Skirlie Potatoes**, and **Sticky Toffee Pudding** is the to-die-for dessert. Leanne's favorite Robert Burns poem will be read after class (bring yours if you have one!) and her friend Ann Hall will play the bag pipes! Complementary Mini Whiskey Cocktail pairing \$45



Thursday, January 26th, 6:00-9:00 pm

Greek Comfort Food



Mitra Mohandessi

With a culinary history of around 4000 years, Greece is known as the forerunner of Western cuisine. Incorporating the foods of foreigners they interacted with, they used seasonal produce and adapted it to different regions. Olives, lemons, fresh vegetables and herbs are an essential part of Greek food, making it healthy and appealing to almost every taste. In this class, Mitra will introduce you to **Fassolia Salata**, cannellini beans with lemon-caper mayonnaise dressing, **Pasticcio**, a pie of ziti and lamb with béchamel sauce all wrapped in phyllo, **Stifado**, chunks of beef marinated in red wine and mild spices simmered with baby onions, served with **Ryzi Pilafi**, long grain rice cooked in broth with lemon zest and touch of dill. Mitra's dessert is **Amygdalota me Mandarini**, aromatic cookies of almonds and tangerine. Complementary wine pairing. \$45

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

Bogle Vineyards Winter Wine Dinner



A representative from Bogle Vineyards will join Barb Agee and Leanne Willard, your chefs for the evening. Near Clarksburg, California on the Sacramento River, the original 8 acres of Bogle vineyards were planted in 1968. Bogle Vineyards now has 1600 acres total at various locations. This renowned winery carries many varietals at an amazing value and if you haven't tried them yet, it's time! Join their representative as he talks about the winery and the wines that they make. Barb and Leanne pair **Three Cheese-Stuffed Phyllo Triangles** with *Bogle Chardonnay* to start the evening out and then move on to a **Creamed Mushroom Soup with Paprika and Dill**, perfectly matched with *Bogle Pinot Noir*. **Greens with Lebanese Salami, Aged Cheddar Cheese and Olives** with a simple vinaigrette are just right with the *Bogle Merlot*, while **Smoked Paprika-Rubbed Rib Eye Steak with Blue Cheese Butter** and **Gratin Dauphinoise** (French-style Scalloped Potatoes) are extraordinary next to the *Bogle Essential Red Blend*. For dessert, the **Chocolate Macadamia Nut Tart** is spectacular with the *Bogle Cabernet Sauvignon*! You don't want to miss this wintery wine dinner! \$75 per person

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

And repeated: Wednesday, February 22nd, 6:00-8:30 pm

Hands-On Ravioli



Julie Schade Murray

Ever want to make your own ravioli but were daunted by the idea? Julie will give you step-by-step instruction so that you can make this fun, filled pasta at home! Learn to make **Butternut Squash and Sage Ravioli**, served with **Browned Butter Sauce, Mushroom and Mascarpone Ravioli**, served with **Roasted Garlic Cream Sauce**, and **Ricotta and Parmesan Cheese Ravioli**, served with Sun-Dried Tomato Pesto Sauce. We'll taste them in class, along with Julie's **Roasted Brussel Sprout Salad**, and you'll get to take some home as well! Complementary wine pairing. \$50



This winter Bayview School of Cooking is proud to feature wines from Bogle Vineyards



February 2017
Call (360) 754-1448 to register

Thursday, February 2nd
9:00-11:00 am & repeated 1:00-3:00 pm

In the Kitchen - Fried Rice Done Right

(See details on the insert!)

In the Kitchen

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

A Little Romance

Lee Ann Ufford

Light the fire, get out the candles and join Lee Ann for a memorable Valentine's menu with lots of "do ahead" techniques. The evening starts with a silky **Mushroom and Thyme Soup**, followed by **Heart-Beet Napoleons**, heart-shaped roasted beets with a savory filling atop mixed greens. The elegance of **Steaks Chasseur**, individual servings of filet in a rich sauce, belies the ease of this make ahead classic. **Spiced Peaches** and a **Wild Rice Medley** are the perfect accompaniments. Of course, a little romance needs a little chocolate! Lee Ann's answer - an **Apricot Brandy Chocolate Torte** - is an indulgent ending to a lovely evening. Complementary wine pairing. \$45

Saturday, February 4th
& repeated Saturday February 11th

BSC Kids Culinary Arts Program

Ages 5 to 8; 9:00-11:30 am

Ages 9 to 13; 1:00-3:30 pm

(See details on the insert!)

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

Cupcakes!

And Hands-On Techniques with Barb Agee. In this fun class, Barb will share all of her tips to making the most spectacular cupcakes around! Her cupcakes, while gorgeous, focus more on flavor and quality ingredients rather than fancy decorations. Just take a look at what she's planning: exotic **Pineapple Chunk Cupcakes with Luscious Frosting**, incredibly rich **Sacher Torte Flourless Chocolate Cupcakes**, moist **Carrot Cupcakes with Dried Cherries, Apples, Pecans and Chocolate Chips**, and dreamy **Peanut Butter Cream-filled Cupcakes with Chocolate Ganache Frosting**. Barb will demonstrate techniques while you'll get to try your hand at many of the tasks involved in making these incredible sweets! \$50

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

Pozole Celebration

Soitza Devlin

Pozole, which means "hominy", is a traditional stew from Mexico, which once had ritual significance and is frequently served as a celebratory dish throughout the country. Join native Mexican Soitza as she shares her best recipe for this favorite that's perfect for the chilly weather of winter. She'll make a **Red Pork Pozole** garnished with cabbage, onions, radishes, lime, **Chile de Arbol Salsa** and tostada. Before the pozole, you'll start with her **Cauliflower Ceviche with Corn Chips**, and to end the meal, there's nothing better than the **Suspiros de Chocolate Meringues!** Complementary beer pairing. \$45

Wednesday, February 15th, 6:00-8:30 pm

International Cheese!

Leanne Willard, BSC Director

Many countries all over the globe have cheese traditions that go back hundreds, if not thousands, of years. Join Leanne as she explores the fascinating and delicious world of cheese. To start, from Mexico, taste **Queso Fundido**, a melted blend of cheeses, chilies and chorizo served with tortilla chips; from Greece, try **Saganaki**, the famous flaming Kasseri cheese extinguished with brandy and lemon, scooped up with toasted pita chips. **Saag Paneer** is an Indian dish of spinach, coconut milk and paneer cheese, which is made of curds so that it can be cooked or grilled without completely melting. From Spain, **Manchego with Blood Orange, Macrona Almond and Mint Salad** is a refreshing complement to a winter meal. Finally from Italy, **Mascarpone with Roasted Pear Crumble** is the sweet finish to the evening. If you've never met a cheese you didn't like, this is your class!

Complementary wine pairing. \$45

Thursday, February 16th, 6:00-9:00 pm

A South Indian Sojourn

Gluten Free

Mitra Mohandessi

Experience the flavor packed cuisine of South India, which embraces local spices, the abundance of coconut, curry leaves and rice. Mitra will demonstrate how to make all her favorites: **Pakorras**, chunks of fresh vegetables dipped in chickpea batter and fried until golden and crispy, **Malabar Coconut Rice**, basmati rice with mild spices, raisins and cashews cooked in coconut milk, **Kerala Fish Curry**, white fish and shallots simmered in aromatic spices and curry leaves, **Mutton Kefta Curry**, lamb meatballs braised in a red curry sauce of freshly prepared masala-spice mix, tomatoes and ginger, and **Kaju Barfi**, a sweet treat of milk and cashews, easy to make, and enjoy throughout the year. Complementary wine pairing. \$45

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

Apertivo Hour - Tastes and Stories from Italy

Christine Ciancetta

Christine is back from Italy! Enjoy an evening of tastes and stories from Italy as Christine shares some of her favorite menu items from the apertivo hour. You'll swoon over her **Broiled Tomato Bruschetta with Pecorino and Sweet Must** (reduced, unfermented wine grape juice) and **Winter Farro Salad with Roasted Root Vegetables, Herbs, Beet Greens and Arugula**. Then move on to **Calamari and Bay Shrimp Salad**, in olive oil and herb vinaigrette, and **Pork Tonnato**, roasted pork loin with tuna, caper, and lemon sauce. Top it off with **Sgroppino**, a slushy combination of lemon sorbetto, Prosecco and vodka! Complementary Sgroppino pairing. \$45

Friday, February 24th, 6:00-9:00 pm

Olympia's Next Top Chef!

Three students from South Puget Sound Community College Culinary Arts Program **Be a judge and member of the audience at BSC's fourth annual Olympia's Next Top Chef!** Watch, learn, and taste as three of SPSCC Culinary Arts Program's most talented students compete with their own original dish. As with the popular television program "Chopped," they must use five specified ingredients: **Isernios Chicken Sausage, Delicata Squash, Crumpets, Ground or Whole Cardamom, and Dried Apricots** in addition to whatever other ingredients they'd like to use. You get to judge them on teaching style, taste, visual presentation and creativity. The winner will teach their own class at BSC in the summer. Don't miss this chance to watch Olympia's new culinary talent in action! Complementary wine pairings. \$45

Monday, February 27th, 6:00-8:30 pm

Vegetarian for Everyone

Nearly Gluten Free

Christine Frishholz

It's Meatless Monday and Christine, new to BSC, is on hand to give you vegetarian recipes and ideas to incorporate into your weekly menus! Her **Cauliflower Quinoa** is delicious as is but can also be made into patties later on in the week and her **Butternut Squash Risotto with Parmesan** has many variations. Christine's **Nut Loaf with Gravy** is a perfect choice for the winter months and **Crispy Tofu with Rice** is so very flavorful, you won't be missing the meat! If you're a vegetarian or have just been wanting to eat "meatless" once a week, don't miss this class! Complementary wine pairing. \$45

Tuesday, February 28th, 6:00-8:30 pm

Northern Thai Cuisine

Pranee Khruasanit Halverson

Northern Thailand is a beautiful region whose food is influenced by northern countries like Burma, Laos and China. Let Pranee introduce you to the exciting regional cuisine of Chiang Mai (the capital of the north Chiang Mai Province) as she prepares a menu that includes: **Soop Now Mai**, bamboo shoot salad with mint, cilantro and sesame seed, **Nam Prik Oong**, tomato-pork chili dip served with assorted fresh vegetables, **Kao Soy**, Chiang Mai chicken curry served with egg noodles and pickled mustard greens, **Gaeng Kue Oh**, stir-fried Asian vegetables with shrimp and glass noodles, and **Kao Neiaow**, steamed sticky rice. Complementary wine pairing. \$65

