Recipes for Life
Linda Evans, Actress and Author of Recipes for Life: My Memories, assisted by BSC’s Barb Agee. Enjoy an evening of food and conversation with award-winning actress and author Linda Evans. In her new memoir, Recipes for Life, Linda opens her heart, her past and her kitchen. Linda shares a fascinating assortment of anecdotes, photos and favorite recipes. Be prepared for a sparkling and memorable event - complementary wine pairings included - three of Linda’s favorites!
Tuesday, December 13th
Book signing 5-6pm
Cooking Class 6-8:30pm - $75 but sign up for the class and buy the book at the same time - together only $95!

Kids In The Kitchen!*
La Petite Academy
Ages 5-8 / 9-11:00am
Dec 3 - Holly Jolly Lollies
Jan 7 - Chinese New Year Celebration!
Feb 4 - A Chocolate Valentine Surprise!

Mix & Measure
Ages 9-13 / 1-3:30pm
Dec 3 - It’s a Holly Jolly Lollipop Christmas!
Jan 7 - Happy Chinese New Year!
Feb 4 - A Chocolate Surprise for Valentine’s Day

Winter Fridays Uncorked*
Enjoy casual wine tasting overlooking beautiful Budd Bay. An on-going wine pouring allows you to arrive anytime between 5-7:30pm to sample five wines with selected complementary cheeses or other tasty delights.
Dec 16 - Gorgeous Wines for Gift-Giving
Jan 20 - A New Year and New Washington Wines
Feb 10 - Wine and Chocolate - A Valentine Evening

Sat, Dec 10, 11am-3pm
Taste the Holiday Spirit!
Annual Free Culinary Event at Bayview
- Lots of specialty food and drink samples throughout the entire store
- Recipes for quick, easy and delicious appetizers and desserts
- Latest in kitchen tools, gadgets and accessories
- Gift ideas for the food & wine lovers and the cooks in your life
- Mini Culinary Seminars in the BSC Kitchen
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!

It’s a Wonderful Life - Karolyn Grimes Wilkerson (aka Zuzu Bailey) child actress and author, with the assistance of BSC Director Leanne Willard. The inspirational movie “It’s a Wonderful Life” came out in 1946, when Karolyn was six years old. She played George Bailey’s daughter Zuzu (of Zuzu’s petals fame). Share an evening with Karolyn as she reminisces about the making of this iconic movie (along with all of her other movies) and taste homey recipes from her cookbook, Zuzu’s Recipes for It’s a Wonderful Life Cookbook, full of her mother’s recipes and rarely seen photos from the movie. It’s a wonderful life indeed!
Monday, January 23rd, 6-8:30pm
$75 but sign up for the class and buy the book at the same time - together only $95!

Bayview School of Cooking / Bayview Thriftway
516 West Fourth Ave ~ Olympia, WA 98502
(360) 754-1448
Dec 1 – 9-11:00am / 1-3:00pm
Pat’s Kitchen: Tasty Toscana Toppers
Don’t miss Pat’s Goodbye Party! Free!

Thurs, Dec 1, 6-8:30pm
Christmas Morning Brunch Encore
Leanne Willard
Back by popular request, Leanne again offers her fabulous make-ahead brunch that’s perfect for entertaining family and friends on Christmas morning or any other festive occasion. The sumptuous menu includes Tutti-Frutti Christmas Salad (winter fruit marinated in spiced syrup), Baked Crab Fondu, Sugared Bacon, Cherry-Almond Coffee Cake and a refreshing Champagne-spiked Christmas Morning Cranberry Punch. $45

Dec 3: 9-11am & 1-3:30pm
Kids in the Kitchen Classes!

Great Gift Giving Idea! Pair a cookbook and a BSC Class gift certificate!

Mon, Dec 5, 6-8:30pm
A Hometown Holiday Dinner
Junior League of Olympia
Who better to share the best local recipes for holiday dishes than The Junior League of Olympia? Their cookbook, Northwest Inspirations--Flavors of South Puget Sound is Olympia’s cookbook and the food you sample this evening will leave you wanting to try every recipe in the book! Tonight, feast on Cranberry and Fennel Salad, Caramelized Salmon in Soy Sauce and Grand Marnier, Mashed Chipotle Yams and Pumpkin Pistachio Pear Cake for dessert. Give your guests a taste of your hometown! Complementary wine pairing. $45 but sign up for the class and buy the book at the same time - together only $65!

Icon Key

Includes Wine Sampling
Includes Beer Sampling
Guest Chef
Hands-on Adult Class
Hands-on Kid Class

Thurs, Dec 8, 6-8:30pm
Italian Christmas Eve Dinner
Christine Ciancetta
Traditional Christmas Eve dinner for many Italians is a “fast” of fish and seafood yet Christine’s indulgent menu will leave no one feeling deprived! She’ll begin with Crostini with Mushroom Tapenade, then present Seafood Linguine (a medley of fish and seafood, white wine, herbs and tomatoes wrapped in foil, baked and served on a bed of linguine), Kale Salad with Mandarins and Olives and end with the sweet treat of Marsala-Raisin Fritters. Buon Natale! Complementary wine pairing. $45

Mon, Dec 12, 6-8:30pm
Traditional German Christmas Cookies - Regina Dearborn
Enjoy a cozy evening learning how to make cookies from Regina’s homeland. You’ll get to bake and take home a variety of goodies including, Deutsche Butterplätzchen (German Butter Cookies decorated with an egg-wash), Coconut, Hazelnut and Walnut Macaroons, Chocolate-Covered Almond Florentines and the more modern Aniseed Lemon Clouds. As an added bonus, Regina will bring Anisplätzchen (a very traditional cookie that needs to “sit” overnight) to bake in class. To add to tradition, we’ll sip a Hot Mulled Beverage while we’re baking! Hands-on adult class $50

Tues, Dec 13
Book signing 5-6pm
Cooking Class/$75 6-8:30pm

Recipes for Life
Linda Evans, Actress and Author of Recipes for Life: My Memories assisted by BSC’s Barb Agee. Enjoy an evening of food and conversation with award-winning actress and author Linda Evans. In her new memoir, Recipes for Life, Linda opens her heart, her past and her kitchen. She shares a fascinating assortment of anecdotes, photos and favorite recipes. Join Linda and Barb as they prepare Linda’s Famed Artichoke Dip, Ham Dani (perfect for the holidays!), Warm Butternut Squash Salad and Bûche de Noël. Be prepared for a sparkling and memorable event! Complementary wine pairings included - three of Linda’s favorites! $75 but sign up for the class and buy the book at the same time - together only $95!

Wed, Dec 14, 6-8:30pm
Simple and Elegant Appetizers
Lee Ann Ufford
Holiday parties can be delightful but often daunting affairs. Lee Ann offers an array of simple, yet stunning appetizers that are party-ready, either popped from the freezer or whipped up with a minimum of ingredients. Your party spread includes the three ingredient Retro Sausage Ring, a bright (and healthy!) Moroccan Carrot Dip, classic Curry and Chutney Torta, warm Roasted Tomato Bruschetta and Southwestern Spinach Dip with chips. Aromatic with spices and citrus, Cranberry Tea is the perfect winter warmer. Complementary wine pairing. $45

Fri, Dec 16, 5-7:30pm
Fridays Uncorked
Gorgeous Wine for Gift-Giving
$12/person

Registration Policies

Payments. Payment will be required at time of registration. Payment may be made via phone by using a credit card at (360)754-1448 or in person at Stormans, Inc in Olympia, 1932 East 4th Avenue, 98506.

Class Location. Classes take place at the Bayview School of Cooking demonstration kitchen on the second floor mezzanine of Bayview Thriftway, located in downtown Olympia at 516 West 4th Ave.

Class Size Limits. Some classes will fill up quickly. If there has been significant interest in a full class, we will make every effort to repeat it. Please ask to be put on a waiting list for first consideration.

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, reservation is transferable to another attendee.

Bring Your ID. Some of the classes feature food with wine or beer pairings 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.

Menus. Menu choices are sometimes subject to change due to unforeseen circumstances.
The stories of our lives are often associated with food. The sights, taste and smell of certain foods can immediately remind us of holidays spent with family and friends, even long ago. Gingerbread and peppermint are evocative of Christmas, latkes with applesauce speak of Hanukkah, Southern-inspired dishes and African influenced ingredients are the stuff of Kwanzaa, Champagne is practically synonymous with New Year’s Eve and for many, there couldn’t be Valentine’s Day without chocolate!

Here at Bayview School of Cooking, we are of course, celebrating the holidays with delicious food. And, behind every class that we teach, there’s a story. Each instructor brings his or her own unique food history—be it from a distant homeland, a career in cooking or simply a background of intense interest in food and its preparation.

During these winter months, BSC has some fascinating stories to tell. Linda Evans, award-winning actress and author will be here on December 13th to share her new memoir and cookbook, Recipes for Life: My Memories with those lucky folks who take her class. Ashley Garland, author of the new Dishing Up Oregon visits on January 5th to tell the intriguing tale of the many food artisans in Oregon who contribute to that state’s amazing bounty.

One of the most inspirational of all stories, “It’s a Wonderful Life’s” Karolyn Wilkerson (she played Zuzu in the movie 65 years ago) will join us on January 23rd to reminisce about making the movie and cook from her cookbook Zuzu’s Recipes for It’s a Wonderful Life Cookbook. What fun that will be!

It’s tempting to write about every amazing class that’s happening this winter at BSC, but I’ll just let each one tell its own story... Hope to see you soon, upstairs in the BSC kitchen!

-Leanne

To Register and for Questions Call (360) 754-1448
**La Petite Academy**

Instructor: Linda Hunter for Ages 5-8

**Sat, Dec 3, 9-11:00 am**

**Holly Jolly Lollies**

Cake Lollipops are all the rage and make fun gifts for all of those special people around you! These pretty little goodies will get wrapped in festive packaging so that you can give them to your teacher, grandma, your best friend or whomever you like! Linda will feature a delicious holiday cake flavor and lots of exciting decorations so creativity will know no bounds! $25

**Sat, Jan 7, 9-11:00 am**

**Chinese New Year Celebration!**

It’s what kids have asked for—Chinese food! Celebrate Chinese New Year and learn to make yummy Pot Stickers with Dipping Sauce and Imperial Rice. Then go home and make dinner for your family! $25

**Sat, Feb 4, 9-11:00 am**

**A Chocolate Valentine Surprise!**

Shhh! It’s a surprise! Make a special treat for your special Valentine. Linda’s not telling, but it’s sure to be chocolate. Learn all about different kinds of chocolate and you’ll be all set for Valentine’s Day! $25

Winter Fridays Uncorked

Enjoy casual wine tasting overlooking beautiful Budd Bay. An on-going pouring allows you to arrive anytime between 5-7:30pm to sample 5 wines with selected complementary cheeses or other tasty Delights!

**Dec 16 – Gorgeous Wines for Gift-Giving**

Taste the very best affordable wines for gifting and serving during the holiday season. And, get great ideas for packaging up your finds! $12/person

**Jan 20 – A New Year and New Washington Wines**

Sip some of the tastiest new wines from Washington’s newest wineries (and there’s more than a few!) $12/person

**Feb 10 – Wine and Chocolate A Valentine Evening**

Enjoy the luxurious combination of wine and chocolate paired together and get set for Valentine’s Day. $12/person

**Mix and Measure**

Instructor: Linda Hunter for Ages 9-13

**Sat, Dec 3, 1-3:30pm**

It’s a Holly Jolly Lollipop Christmas!

Cake Lollipops are a super popular treat right now and make great gifts for all of those special people around you! These pretty little goodies will get wrapped in festive packaging so that you can give them to your teachers, parents, your best friend or whomever you like! Linda will feature three different cake flavors and an amazing array of decorations so your creativity will know no bounds! $35

**Sat, Jan 7, 1-3:30pm**

Happy Chinese New Year!

Our students from previous classes have repeatedly asked to cook Chinese food! Celebrate a new year and learn to make amazing Pot Stickers with Dipping Sauce, Imperial Rice and fabulous Orange Chicken. Be careful—your parents will want you to make dinner! $35

**Sat, Feb 4, 1-3:30pm**

A Chocolate Surprise for Valentine’s Day

Linda’s keeping it a secret, but we do know that today will be all about chocolate! Make 3 different beautiful treats and package them up for all of the favorite people in your life. You’ll also be learning about different types of chocolate and when you’re done, you’ll be all set for Valentine’s Day! $35

To Register and for Questions Call (360) 754-1448

Pat’s Kitchen / In the Kitchen!

Pat Leslie, charming hostess and cooking instructor, has been with BSC for 5 years now, offering demonstrations, tastings and sage advice about everything related to cooking and cuisine. She’ll be with us one last time in Dec (she’s moving on to spend more time with her family and volunteer activities), so come and help us celebrate her with a goodbye party! In Jan and Feb, Barb Agee, who has taught and assisted at BSC for many years, will step in temporarily and put her own delightful spin on “In the Kitchen!”.

Join Pat, and Barb, for new recipes, product sample tastes and a free beverage, compliments of Bayview.

**Dec 1 - Tasty Toscana Toppers**

Get ready for the holidays with a variety of Italian toppings for appetizers and desserts! Featured: Asiago Dip, Lemon Ricotta Spread, Olive Tapenade and Amaretto Sauce. Don’t miss Pat’s Goodbye Party!

**Jan 5 - A Cozy Weekend Dinner**

Join Barb as she prepares Red Lentil-Black Bean Soup redolent of browned paprika and roasted red bell peppers. She’ll also feature Romaine Salad with Parsley and Mozzarella, Orange and Red Onion.

**Feb 2 - The Versatility of Grains**

Grains are some of the most healthful, inexpensive and delicious ingredients available for creating amazing salads, side dishes and main dishes. Today Barb will feature Quinoa with Roasted Butternut Squash and Cauliflower in a Sweet Asian Chili Butter Sauce (topped with shreds of fresh spinach and toasted hazelnuts) and Tomato, Arugula Farro Salad with Parsley and Mozzarella.

To Register and for Questions Call (360) 754-1448
**January Classes**

**Jan 5:** 9-11am / 1-3pm
**In the Kitchen—A Cozy Weekend Dinner**
A Free BSC Event, offered two times.

**Thurs, Jan 5, Public Book Signing 5-6pm**
**Cooking Class 6-8:30pm $55/person**
**Dishing Up Oregon**
Cookbook Author, Ashley Gartland, with BSC Instructor Beth Storey assisting. *Dishing Up Oregon* is the new cookbook that celebrates Oregon’s farm-to-table flavors, written by Ashley Gartland, a food writer whose articles have appeared in Sunset, the Oregonian and other publications. Spend the evening with Ashley as she shares her many stories about farmers, chefs, fishermen, winemakers, distillers, brewers, cheesemakers and artisans who dedicate their time and energy to shrinking the distance between farm and table. Join BSC’s Beth Storey as she prepares a lovely menu from the book which includes, *Shaved Radish “Carpaccio” Salad*, *Flat-Iron Steaks with Apple Brandy Pan Sauce*, *Roasted Cauliflower with Currants and Crème Fraîche*, and a delicious *Rustic Pear Galette* for dessert. Complementary wine pairing. $55 but sign up for the class and buy the book at the same time - together only $70!

**Jan 7:** 9-11am & 1-3:30pm
**Kids in the Kitchen Classes!**

**Jan 7:** 9-11am & 1-3:30pm
**Schnitzel! with Regina Dearborn**
Tues, Jan 10, 6-8:30pm
**Dinner for Friends, continued**
**Salad, Sicilian Beef Rolls** (with pine nuts, raisins and garlic in tomato sauce), **Sicilian Rice with Olives and Vegetables** and **clever Sweet Chocolate “Salami”** (with dried fruit and pistachios—similar to a no-bake cookie). Treat yourself to a little party! Complementary wine pairing. $45

**Mon, Jan 16, 6-8:30pm**
**Thai Cooking 101-Part I**
Pranee Khrusasanit Halvorsen
Thai restaurants have become immensely popular - almost everyone loves the bright and balanced flavors of this Southeast Asian cuisine. If you’ve wanted to create Thai dishes at home but were afraid it’s too difficult, this class is for you! Pranee will demonstrate, step-by-step, how easy it is to prepare four standards of Thai cooking: curry, stir-fry, soup and salad. You’ll learn to prepare *Chicken Satay*, *Tom Yum Goong*, *Green Curry* and *Green Papaya Salad*. Let Pranee help you keep that New Year’s resolution to learn something new! Complementary wine pairing. $60 ($110 for both Thai Cooking 1-Part I and Part II)

**Thurs, Jan 19, 6-8:30pm**
**Essential Knife Skills and Techniques with Chef Treacy Kreger**
Join Chef Treacy as he offers a tutorial on proper knife techniques. In the process of deboning a chicken and making stock to prepare a *Winter Chicken and Multigrain Soup* (served with bread), Treacy will teach you basic knife skills, showing different cuts with various types of knives. As he makes the soup, he’ll be dicing, mincing, and cutting large and small mirepoix. *Students are requested to bring a paring knife and chef knife to class* to cut vegetables into julienne, batons, brunoise and diamonds for deluxe *Culrités with Dip*. Complementary wine pairing. Hands-on adult class. $50

**Jan 20 - Fridays Uncorked—WA Wines**

**Mon, Jan 23, 6-8:30pm**
**It’s a Wonderful Life - Karolyn Grimes Willkerson** (aka Zuzu Bailey) child actress and author, with BSC Director Leanne Willard.
The inspirational movie “It’s a Wonderful Life” came out in 1946, when Karolyn was 6 years old. She played George Bailey’s daughter Zuzu (of Zuzu’s petals fame). Share an evening with Karolyn as she reminisces about the making of this iconic movie (along with all of her other movies) and taste homely recipes from her cookbook, Zuzu’s Recipes for It’s a Wonderful Life Cookbook.

**Mon, Jan 30, 6-8:30pm**
**A French Evening**
with La Petite Maison - Chef Justin Wells, Owner and Executive Chef of La Petite Maison. La Petite Maison is back with a new look and a new menu that strongly reflects the classics of French cuisine, Chef Justin teaches the secrets of creating a perfect *Tarte L’Onion* (along with a simple green salad), a savory *Coq au Vin* (the famous French chicken in red wine sauce) and a spectacular *Chocolate Soufflé* for dessert! A French cooking lovers class! Complementary wine pairings. $45
Super Bowl XLVI Party! - Beth Storey
Super Bowl XLVI is Feb 5th—are you ready? Beth has all the recipes you’ll need to throw the best party, no matter who wins! Her selections include, Hot Garlic-Orange Olives, Spiced Garbanzo Beans, Sweet and Spicy Deviled Eggs (decorated to look like footballs!), Cajun Crab Spread on Baguette, Hot Brown Sandwiches on Ciabatta (the classic turkey favorite), and super-addictive Super Bowl Chicken Wings. Make a couple or make them all and you’re guaranteed to have the same guests next year! Complementary beer pairing. $45

Feb 2: 9-11am / 1-3pm
In the Kitchen - The Versatility of Grains

Feb 4: 9-11am & 1-3:30pm
Kids in the Kitchen Classes!

Feb 5

Feb 6: 6-8:30pm
Thai Cooking 101-Part II
Pranee Khrusasnit Halvorsen
Thai food has become one of the most popular ethnic cuisines in the U.S. and for good reason—everyone loves the bright flavors and satisfying dishes. If you’ve been afraid to try Thai cooking at home, this class is for you! (not necessary to have taken Thai Cooking 101- Part I) Pranee will demonstrate, step-by-step, how easy it is to prepare four standards of Thai cooking: curry, stir-fry, soup and salad. You’ll learn to prepare Phad Thai, Tom Kha Gai (coconut milk chicken soup), Yellow Curry Beef, and Beef Mint Salad. Let Pranee help you keep that New Year’s resolution to learn something new! Complementary wine pairing. $60 ($110 for both Thai Cooking 101-Part I and Part II)

Feb 7, 6-8:30pm
The Romance of Chocolate
Lee Ann Ufford. Nothing says “Valentine’s Day” like chocolate. Create a romantic dinner finale with the elegant Queen’s Cake, a dark chocolate extravagance with almonds, apricots and brandy. Chocolate Pots de Crème gets an infusion of espresso and chili for a smooth, exotic dessert. Gianduia Brownies feature a decadent mix of NW hazelnuts and two types of chocolate. Lee Ann will also discuss different types of chocolate and easy dessert decorating. Let the romance begin! Complementary wine pairing. $45

Feb 10 - Fridays Uncorked 5-7:30pm
Wine and Chocolate—A Valentine Evening $12/person

Feb 13, 6-8:30pm
Linguine and Rotoli—Hands-On Pasta Making - Christine Ciancetta
Discover how easy it is to make your own pasta! Christine will first teach you how to make a basic egg and semolina dough, then how to put it through a pasta machine for Linguine (served with garlic and olive oil) and how to hand-roll Rotoli—“little wheels” (an authentic Italian specialty) filled with savory mushrooms and meats served with marinara sauce. When we’re done, you’ll be making your own pasta at home! Complementary wine pairing. Hands-on adult class. $50

Feb 16, 6-8:30pm
Soup’s On! - Leanne Willard
There’s nothing better than a big bowl of hearty soup in the winter, but it’s often hard to find the perfect recipes. Leanne has done all the testing for you and has come up with four winners: Lentil-Barley Soup with Parmigiano-Reggiano, Roasted Butternut Squash Soup with Curry Condiments, Beer-and-Cheddar Soup with Garlic Toasts, and French Onion and Apple Soup. It’s time to update that recipe file with some delicious new entries! Complementary wine pairing. $45

Feb 21, 6-8:30pm
A Passage to India - Ritu Batta
Spend a winter evening with Ritu and the author and chef. Cynthia’s creative cookbook, Gourmet Game Night, offers bite-sized, mess-free eating for board-game parties, bridge clubs, poker nights, book groups and more. She presents finger food and small plate snacks that will wow guests and family alike, including, Roasted Red Potatoes with Bacon-Chive Crème Fraîche, Herb-Marinated Shrimp, Caesar Dip with Big Croutons and Romaine (a riff on the Caesar Salad) and Brown Butter Pound Cake with Caramel Dip. If you love eating and playing games, we’ll see you there! Complementary wine pairing. $55 but sign up for the class and buy the book at the same time - together only $70!

Feb 22, 6-8:30pm
Gourmet Game Night
Cynthia Nims, Seattle-based cookbook author and chef. Cynthia’s creative cookbook, Gourmet Game Night, offers bite-sized, mess-free eating for board-game parties, bridge clubs, poker nights, book groups and more. She presents finger food and small plate snacks that will wow guests and family alike, including, Roasted Red Potatoes with Bacon-Chive Crème Fraîche, Herb-Marinated Shrimp, Caesar Dip with Big Croutons and Romaine (a riff on the Caesar Salad) and Brown Butter Pound Cake with Caramel Dip. If you love eating and playing games, we’ll see you there! Complementary wine pairing. $55 but sign up for the class and buy the book at the same time - together only $70!

Feb 24, 5-7:30pm
Dipping Up Oregon
Cynthia Nims, Seattle-based cookbook author and chef. Cynthia’s creative cookbook, Gourmet Game Night, offers bite-sized, mess-free eating for board-game parties, bridge clubs, poker nights, book groups and more. She presents finger food and small plate snacks that will wow guests and family alike, including, Roasted Red Potatoes with Bacon-Chive Crème Fraîche, Herb-Marinated Shrimp, Caesar Dip with Big Croutons and Romaine (a riff on the Caesar Salad) and Brown Butter Pound Cake with Caramel Dip. If you love eating and playing games, we’ll see you there! Complementary wine pairing. $55 but sign up for the class and buy the book at the same time - together only $70!

Feb 25, 6-8:30pm
Gourmet Game Night
Cynthia Nims, Seattle-based cookbook author and chef. Cynthia’s creative cookbook, Gourmet Game Night, offers bite-sized, mess-free eating for board-game parties, bridge clubs, poker nights, book groups and more. She presents finger food and small plate snacks that will wow guests and family alike, including, Roasted Red Potatoes with Bacon-Chive Crème Fraîche, Herb-Marinated Shrimp, Caesar Dip with Big Croutons and Romaine (a riff on the Caesar Salad) and Brown Butter Pound Cake with Caramel Dip. If you love eating and playing games, we’ll see you there! Complementary wine pairing. $55 but sign up for the class and buy the book at the same time - together only $70!