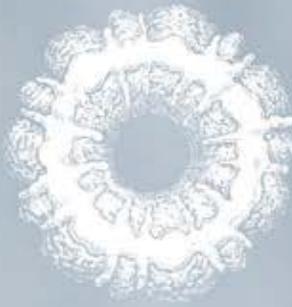


PCC

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SPRING 2018 CLASSES





SIGN UP FOR CLASSES

REGISTRATION BEGINS FEBRUARY 27 AT 9 A.M.

ONLINE

Visit PCCcooks.com
Visa, MasterCard, Discover
or American Express.

PHONE

Call 206-545-7112
M-F; 9 a.m. to 5 p.m.
Credit card or PCC gift card.

CANCELLATION POLICY

Refunds or class credit will be given in full if you cancel your registration at least seven days before the class, or if we cancel a class.

PLEASE NOTE

- For your comfort, you may want to dress in layers; classroom temperatures fluctuate when ovens and stoves are in use.
- For hands-on classes, you are welcome to bring an apron. Please wear closed-toe shoes.
- Fixed or low income? Contact us about scholarships at 206-545-7112 or email pcccooks@pccmarkets.com.
- Out of respect for people with chemical sensitivities, we ask that fragrances and scented products not be worn in class.

CLASS LEGEND

HANDS-ON Student participation during class.

DEMO Sit and enjoy watching a pro at work.

SIP + SAVOR With wine or beer sampling. Age 21+ only.

GF Gluten-free by recipe (not a gluten-free facility).



LOOKING FOR DATES AND LOCATIONS?

Find them on p. 12 to 14.



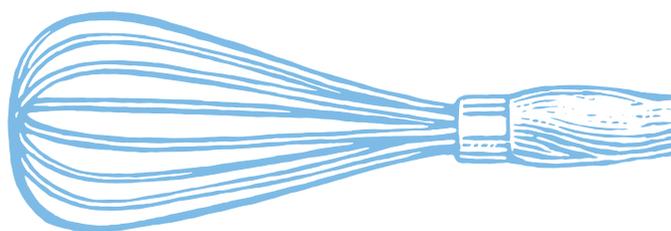
WE OFFER CUSTOM CLASSES!

Schedule a private class for a group of 10 to 24 for team-building or to celebrate a special occasion. We'll work with you to create a memorable event at one of our teaching classrooms.

Give us a call at 206-545-7112 or email pcccooks@pccmarkets.com to find out more.

COVER PHOTO: Strawberry Pavlova from PNW Desserts, page 8

GLOBAL GOURMET



Bring the world closer with enticing menus from all corners.

APRIL IN PARIS

DEMO

SIP + SAVOR

GF

PCC Cooks Staff // Members \$60, Non-members \$65

Fresh, rustic and shamelessly flavorful, French food is more accessible than you think. Learn the tricks, and taste complementary wines, as you enjoy a menu that has you dining in Paris along the Champs-Élysées. Taste Spring Pea Soup with Asparagus and Minted Crème Fraîche; Warm *Haricots Verts* Salad with Tarragon Vinaigrette; Sole *Meuniere* (Sautéed Sole with Brown Butter-Lemon Sauce); Rice Pilaf with Garlic Scapes; and *Coeur a la Crème* with Fresh Strawberries. *With poultry, seafood and dairy; no eggs or gluten.* AGE 21 AND OVER; PHOTO I.D. REQUIRED.

ARGENTINE GRILL

HANDS-ON

Yary Oslund // Members \$55, Non-members \$60

Join us for some hands-on fun preparing popular Argentine dishes. We'll hand-form Spiced Ground Beef Empanadas. Then we'll prepare *Churrasco* (traditional Argentine Mixed Grill with Chicken, Chorizo Sausage and Skirt Steak) with national favorite Chimichurri Sauce; Paprika-roasted Potatoes; and Dulce de Leche Sauce over Ice Cream. *With meat, poultry, dairy and eggs.*

CAROLINA KITCHEN

HANDS-ON

Michael Diem // Members \$55, Non-members \$60

Chef Mike, who lived in Charleston as a child, takes us down memory lane with a hearty South Carolina menu, full of southern charm. Join in as we make African Peanut and Chicken Soup; quintessential Carolina Shrimp Gravy and Grits; savory Tomato Pie; and a show-stopping Bourbon Bread Pudding. *With poultry, seafood, dairy and eggs.*

DUMPLINGS OF ANATOLIA

HANDS-ON

Pinar Özhal // Members \$55, Non-members \$60

Dumplings are well-loved all over the world, and Turkey is no exception. These delightful stuffed comfort foods vary among regions, with different preparation methods and ingredients. We'll explore four of Pinar's favorites, starting with *Kayseri Manti* (Mini Dumplings filled with Ground Beef and Spices, served with a Mint, Sumac, and Garlic Yogurt Sauce). Then we'll make *Firin Manti* (Baked Armenian Dumplings in Chicken Broth); *Anali Kizli* (Stuffed Bulgur Dumplings with Chickpeas in an Aromatic Tomato Base); and a sweet dumpling called *Zingil* (Kurdish Fried Pastry with Orange, Cardamom and Pistachios). *With meat, poultry, dairy and eggs.*

ELEGANT NORTHWEST FEAST

DEMO

SIP + SAVOR

Abby Canfield // Members \$50, Non-members \$55

Whether you are seeking new ideas for gatherings or just looking to elevate your own meals this season, Chef Abby will help you embrace spring with an enticing Northwest menu. Paired with regional wines, these dishes are ready to impress: Spring Vegetable Caponata with Grilled Bread and Ricotta Cheese; Braised Artichokes with Spring Herb Pesto and Hazelnuts; Asparagus with Mushrooms, Fava and Fresh Pea Spring Smash with Poached Eggs; and Strawberry Granita with Quick Rhubarb Jam and Goat Cheese Mousse. *Vegetarian with dairy and eggs.* AGE 21 AND OVER; PHOTO I.D. REQUIRED.

FLAVORS OF PERSIA

DEMO

Omid Roustaei // Members \$50, Non-members \$55

Persian cuisine features refined and balanced seasonings while using only the freshest ingredients. Delve into Persia's food history as Omid presents an inviting menu of *Dolmeh Barg-E Mo* (Stuffed Grape Leaves with Beef and Yellow Split Peas); *Adas Polo Ba Morgh* (Turmeric Rice and Lentil Pilaf with Roasted Chicken and Dates); *Shami* (Caspian Beef, Walnut and Herb Patties); *Bademjan-E Shekam Por* (Stuffed Eggplant with Spiced Lamb and Herbs); and *Nan-E Keshmeshy* (Rosewater Raisin Cookies). *With meat, poultry, dairy and eggs.*

JAPANESE BENTO

DEMO

Kanako Koizumi // Members \$50, Non-members \$55

Bento is a fancy box lunch full of a variety of visually pleasing foods. Kanako will teach you the basics of assorting the five food colors and aesthetically arranging the dishes. She'll show you how to create your own beautiful and nutritious bento — perfect for a picnic! — with Salmon *Chirashi* Sushi (a colorful rice dish with vegetables and seafood, served on special occasions); *Karaage* Chicken; *Asazuke* (Quick-pickled Cabbage, Cucumber and Carrot); Asparagus Salad with Creamy Tofu Dressing; and *Misodama* (travel-ready portable miso balls to make instant miso soup). *With poultry, seafood and eggs; no dairy.*

QUICK TAMALES AND SALSAS

HANDS-ON

Devra Gartenstein // Members \$50, Non-members \$55

Learn to make these farmers market and food truck favorites at home with Devra's versatile tamale method. She'll share a tantalizing trio of homemade salsas to liven up any meal. You'll start with recipes for two fillings — Spring Greens with Queso Fresco; and Black Bean Mole. Then, we'll get creative as we customize our tamales with seasonal vegetables before topping them with Pico de Gallo; Roasted Tomato Salsa; and Roasted Serrano Hot Sauce. *Vegetarian with optional dairy; no eggs.*

RAVIOLI WORKSHOP

HANDS-ON

Iole Agüero // Members \$55, Non-members \$60

Get ready to revel in ravioli! Join Iole for a lively class and learn to make this staple of Italian home-cooked meals. With a sheet of dough, a little practice and a full portion of fun, you will become an expert at making these little pillows of filled pasta, paired with two complementary sauces. You'll make Three-Cheese Ravioli with Brown Butter Sage Sauce; and Sausage and Vegetable Ravioli with Creamy Tomato and Basil Sauce. *With meat, dairy and eggs.*

REALLY GOOD RISOTTO

DEMO

Iole Agüero // Members \$50, Non-members \$55

The components of a really good risotto are Arborio rice, hot stock, quality ingredients and instructions by Iole. You'll see how these all come together in a scrumptiously creamy Italian dish that makes a satisfying complete meal or a side dish to your favorite entrée. She'll take you through the basic technique of turning rice into risotto, then prepare it three different ways: Risotto with Prawns; Risotto with Peas and Pancetta; and Risotto with Asparagus. *With meat, seafood and dairy; no eggs.*

REGIONAL CHINESE DUMPLINGS

HANDS-ON

Christina Chung // Members \$55, Non-members \$60

Let's take a culinary journey to some major regions in China and explore regional dumpling traditions. We'll prepare and sample Shanghai Pork and Prawn Dumplings with Egg Omelet Wrappers, served in Cabbage Chicken Soup; Sichuan Pounded Pork-filled Wontons tossed in Mushroom-flavored Soy Sauce and optional Spice-infused Chile Oil; and Shandong Fish Dumplings served with Mustard Soy Dipping Sauce. *With meat, seafood and eggs; no dairy.*



“Omid was entertaining and educational. What a wonderful class! I loved how he put his heart into his cooking and dishes.”

— PERSIAN CUISINE, with Omid Roustaei

SPANISH STREET TAPAS

DEMO

SIP + SAVOR

Yary Oslund // Members \$60, Non-members \$65

Yary will transport you to the streets of Spain with a menu of flavorful tapas paired with Spanish wines. She'll share stories from her time living in this sunny culinary hub as she cooks up a tantalizing menu inspired by the country's rich tapas tradition: Andalusian *Pintxos Morunos de Pollo* (Moorish Chicken Skewers with Eggplant Dip); *Tortillitas de Camarones* (Shrimp Fritters); and a grand finale of Churros with Chocolate Sauce. *With poultry, seafood, dairy and eggs.* AGE 21 AND OVER; PHOTO I.D. REQUIRED.

SPRINGTIME IN ITALY

DEMO

SIP + SAVOR

Paola Albanesi // Members \$60, Non-members \$65

Travel to Italy and join Paola for a seasonal menu of Italian flavors. She'll show you how to achieve an elegant yet accessible dinner spread that highlights springtime produce, and pair it with complementary wine samples. You'll taste Farfalle Pasta with Asparagus and Shrimp; *Agnello Al Balsamico E Carciofi* (Lamb Loin Chops drizzled with Balsamic Vinegar, served with Sautéed Artichokes); and *Millefoglie di Fragole e Chantilly* (Puff Pastry layered with Chantilly Cream and Strawberries). *With meat, seafood, dairy and eggs.* AGE 21 AND OVER; PHOTO I.D. REQUIRED.

SPRING MARKET APPETIZERS

HANDS-ON

PCC Cooks Staff // Members \$55, Non-members \$60

Winter is loosening its chill and the market will soon be full of spring's bounty. Let's celebrate the change of seasons with a variety of fresh, light, savory bites. If you are planning for an upcoming graduation or a gathering of family and friends, these appetizers will fit the bill. You'll make Fava Bean and Sweet Pea Purée with Garlicky Pita Chips; Quinoa-Cucumber Sushi Rolls; Savory Rhubarb Bruschetta with Pecorino Cheese; and Spiced Salmon Skewers with Yogurt Dipping Sauce. *With seafood, dairy and optional gluten; no eggs.*

THAI FAVORITES

DEMO

Pranee Halvorsen // Members \$50, Non-members \$55

Pranee will demystify the cuisine of her homeland, sharing her knowledge of Thai cooking techniques and ingredients. Learn how to balance the four primary flavors — sweet, sour, salty and spicy — as you savor samples of *Yum Neua* (Beef Mint Salad); *Tom Yum Goong* (Sweet and Sour Prawns with Lemongrass and Lime Leaves); *Gaeng Keow Wan Gai* (Green Curry with Eggplant and Basil); and *Kao Niew Mamuang* (Sticky Rice and Mango). *With meat, poultry and seafood; no dairy or eggs.*

VIETNAMESE DINNER PARTY

HANDS-ON

Thank Tang // Members \$55, Non-members \$60

Celebrate spring with this Vietnamese-inspired menu highlighting fresh local produce. Explore the flavors and textures of the Far East and the Pacific Northwest while mastering traditional Vietnamese recipes and techniques. We'll prepare a meal of Sweet and Sour Soup; Asparagus with Dungeness Crab; Coconut Caramel Chicken with Ginger and Braised Leeks; and Watercress and Honey Tea. *With poultry and seafood; no dairy, eggs or gluten.*

WEEKNIGHT PASTA DISHES

DEMO

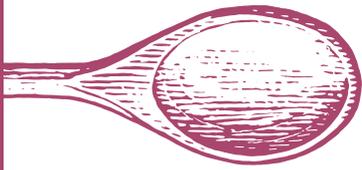
Iole Agüero // Members \$50, Non-members \$55

Using a few well-chosen ingredients, quick cooking techniques and a dash of love, Iole will show you how to make meals that will please the whole family any time you crave pasta. You'll marvel at the simple steps for complex flavors in dishes such as Pasta with Sicilian Pesto, Almonds and Sundried Tomatoes; Pasta with Cauliflower, Romano Cheese, Garlic and Parsley; Pasta Primavera with Asparagus; and Pasta Carbonara. *With meat, dairy and eggs.*



"I loved Iole's energy and passion for good food, good ingredients... you can truly feel the love she puts into all her meals!"

— PASTA WORKSHOP, with Iole Agüero



TO YOUR HEALTH

Expert instructors share delicious and practical dishes to help you achieve better health.

ANTI-INFLAMMATORY EATING FOR HEALTHY AGING

DEMO GF

Michelle Babb, M.S., R.D., C.D. // Members \$45, Non-members \$50

Aging is a natural process, but we don't need to accept declining health as an unavoidable byproduct. The foods we eat have a tremendous impact on our quality of life and vitality as we age. Join Michelle and learn how an anti-inflammatory diet can increase energy, reduce common aches and pains and prevent cognitive decline. Sample a menu of Creamy Broccoli Soup with Fire-roasted Peppers; Fennel and Spring Onion Salad with Citrus Vinaigrette; and Veggie Noodles with Pistachio Pesto and Black Lentils. *Vegetarian; no dairy, eggs or gluten.*

EASY POWER BREAKFASTS

HANDS-ON

Jet Smith // Members \$50, Non-members \$55

Look no further for easy, satisfying breakfasts to keep you fueled for your day's adventures. Jet will share her tried-and-true recipes for make-ahead breakfasts like Savory Spinach and Corn Muffins; Overnight Super Cereal; and Baked Egg Cups with Prosciutto and Parmesan. These can be reheated minutes before you fly out the door, immune-boosting Orange Coconut Kefir Smoothie in hand. She'll also provide a recipe for those mornings when you have a few extra minutes: Buckwheat Ricotta Pancakes with Blueberry Chutney and Pumpkin Seeds. *Vegetarian with dairy, eggs and optional meat.*

PLANT-FORWARD NUTRITION

DEMO GF

Ami Karnosh, M.S., C.N. // Members \$45, Non-members \$50

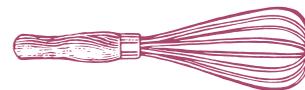
Whether you want to incorporate more plant-based foods into your diet or switch to a fully vegan lifestyle, this class will help you through the hurdles. Nutritionist Ami will answer questions, discuss vegan nutrition and demonstrate some well-received recipes including Savory Walnut Neat-loaf; Soba Noodles with Sea Vegetables and Wasabi-Tahini Dressing; Easy 4-Bean Salad; and Flourless Chocolate Cake. *Vegetarian; no dairy, eggs or gluten.*

SUPERCHARGE YOUR DIGESTION

DEMO GF

Kory DeAngelo, M.S., R.D.N. // Members \$45, Non-members \$50

A healthy GI tract is the foundation for good health. Using food as medicine, Kory, an integrative dietitian, will demonstrate recipes and give tips to get your digestive system functioning at its best. You'll learn which whole foods can optimize your digestion to boost your health and energy as you sample Potato Leek Soup with Herbs; Quinoa and Tempeh Power Bowl; Radicchio and Greens Salad with Cashew Lemon Dressing; and Ginger Berry Chia Compote with Yogurt. *Vegetarian with optional dairy; no eggs or gluten.*



“Love the healthy classes. [Ami] is so light and sunny – a joy to learn from.”
– PLANT-FORWARD NUTRITION, with Ami Karnosh

TECHNIQUES



Add a new skill to your toolbox and bring creativity to your kitchen with inspiring classes.

2-DAY CROISSANT AND DANISH WORKSHOP

HANDS-ON

Laurie Pfalzer // Members \$100, Non-members \$110

Join expert pastry chef Laurie and learn to make classic yeast-ed French pastries in this in-depth artisan baking workshop. The first day we'll mix and prepare the dough, learning how to laminate and handle the dough for best results. The second day we'll roll, shape and bake, creating Classic and Chocolate Croissants; Ham and Cheese or Spinach and Feta Croissants; and sweet and savory Danish. *Vegetarian with dairy and eggs.*

BREAD: BAGELS, FLATBREADS AND A BOULE

HANDS-ON

Nancy Leson // Members \$50, Non-members \$55

Skip the learning curve and make bread right the first time, using only a few ingredients and simple, straightforward techniques! Nancy will lead the way as you mix, form, boil and bake a dozen homemade bagels in an hour. She'll convince you to always keep a batch of flatbread dough in the fridge and show you how to make and bake a beautiful loaf of rustic bread. We'll prepare and share One-Hour Bagels; Cast Iron Skillet Pita; and a loaf of Nancy's (Not Exactly) No-Knead Bread. *Vegetarian with optional dairy; no eggs.*

CEDAR PLANK COOKING

DEMO

Saffron Hodgson // Members \$55, Non-members \$60

Plank cooking is a tradition founded in the Pacific Northwest. Saffron, an outdoor cooking enthusiast, will take you through the basics of this technique, whether you're using your oven or the BBQ out back. Taste that special smoky flavor as she cooks up a plank-inspired menu including Plank-smoked Camembert Cheese with Jam and Crackers; Traditional Planked-smoked Salmon with Seasoned Butter Sauce; and Plank-baked Flatbread. She'll even apply this method to dessert with a seasonal fruit dish. *With seafood, dairy and eggs.*

CHEESE TO PLEASE

HANDS-ON

Jennifer Reyes // Members \$50, Non-members \$55

Unleash your inner cheese lover and learn to cook dishes that highlight cheese as their main ingredient — without weighing you down! Jennifer will share tips and techniques on how to reach beyond cheddar with recipes that place cheese in high regard and are versatile enough for any spring table: Classic Fondue; Mixed Green Salad with Fried Goat Cheese; Ricotta Dumplings in Tomato Butter; and Individual Cheesecakes. *Vegetarian with dairy and eggs.*

GRASS-FED BEEF

DEMO

Darin Gagner // Members \$50, Non-members \$55

Grass-fed beef is a wonderful alternative to mass-produced beef from grain-fed cattle; but it can be tricky to cook due to its leanness. Chef Darin will demonstrate several cooking, marinating and tenderizing methods. Kick off your summer with one of the best burgers ever — Grass-fed Beef Burgers with Pickled Onions, Beecher's Cheddar Cheese and Spicy Herbed Aioli. You'll also enjoy Brisket *Stracotto* with Creamy Polenta and Mushrooms; and Strip Loin Roast with Horse-radish *Pistou* and Braised Greens. *With meat, dairy and eggs.*

GROW GOOD FOOD: PNW GARDENING

DEMO

Sarah Cassidy // Members \$45, Non-members \$50

That spongy spring scent means it's time to plant! Get a jump on growing your first — or 4th, or 50th — food garden with some tips from Sarah Cassidy, farmer and food-growing educator of more than 20 years. We will dig deep into the topics of soil, compost, seeds, starts, and weed and pest control. Laughs and lively conversation always ensue, and we'll even send you home with a plant start. A light snack will be provided.

HOW TO TASTE

HANDS-ON

Becky Selengut // Members \$50, Non-members \$55

Putting the lessons from her brand-new book into practice, Becky will guide you through the process that chefs use to arrive at a completed dish. Taste the food at each step and learn how to balance acidity, sweetness, salt, spice and bitter notes. You'll prepare Guacamole with Tortilla Chips; North African Carrot Salad; Warm Radicchio Salad with Salsa Verde, White Beans and Smoked Sea Salt; and Sweet Potato Soup with Chile and Lemongrass. *Vegetarian with optional dairy and seafood; no eggs.*

IN THE TIME IT TAKES TO ROAST A CHICKEN

DEMO

Gill Dey // Members \$50, Non-members \$55

What can you make in the hour it takes to roast a chicken? With an oven, a stove and a plan, Gill can show you how to make a perfect roast chicken, as well as a plethora of dishes to feed you for days afterward. She'll share recipes that come together in under an hour, so you can use your time to its best advantage. Gill will prepare Thai Carrot Soup; Wild Rice Salad with Asparagus and Peas; and Rhubarb and Berry Crisp in class, and you'll walk away with a stockpile of ideas to put the teaching into practice at home. *With poultry, dairy and eggs.*

KNIFE SKILLS

HANDS-ON

Seppo Farrey // Members \$55, Non-members \$60

Practice knife-handling and learn how to cut safely and efficiently in this skill-building workshop with Chef Seppo. For the most useful practice, bring your own familiar chef knife (or use ours if you don't have one). He'll review knife selection, introduce honing and sharpening and teach you several different chef knife techniques. You'll sharpen your skills while preparing ingredients for a classic Minestrone Soup. *Vegetarian; no dairy or eggs. ADULTS ONLY.*

KOMBUCHA, SAUERKRAUT AND MORE

HANDS-ON GF

Birgitte Antonsen // Members \$50, Non-members \$55

Cultured and fermented foods have been prepared around the world for centuries. These enzyme-rich probiotic superfoods support a healthy GI tract, boost immunity and curb cravings. Birgitte will guide you through the fermentation process as you prepare Kombucha; Sauerkraut; Sourdough Starter; and Sourdough Pancakes with Homemade Berry Sauce. *Vegetarian; no dairy, eggs or gluten.*

MAKE-AHEAD DINNER PARTY

HANDS-ON GF

Marie Donadio // Members \$55, Non-members \$60

With the right menu and a good plan, feeding company can be a breeze. Make this meal ahead, then pull it from the oven one course at a time. Marie will demo her rich Braised Short Ribs, a freezable crowd pleaser. We'll complete the meal hands-on with Spinach and Cashew Cream-stuffed Mushrooms; Roasted Root Vegetables over Spinach Salad with Hazelnuts and Maple Cider Dressing; Dairy-free Scalloped Sweet Potatoes; and Spiced Pear Crumble. *With meat; no dairy, eggs or gluten.*

MASTERING THE PAN

HANDS-ON

Darin Gagner // Members \$55, Non-members \$60

A good pan is one the most indispensable tools in the kitchen. Learn how to successfully cook meat indoors over high heat with Chef Darin's extensive recipes, tips and techniques. Find a new favorite as we prepare Dry-brined Pork Chop Agrodolce with Wine-soaked Raisins; Warm White Bean and Chicory Salad; and Caramelized Pears with Whipped Mascarpone and Walnuts. *With meat and dairy; no eggs.*



**"I could tell my knife skills improved dramatically from the very start. Seppo is a very good instructor."
— KNIFE SKILLS, with Seppo Farrey**

OLD-SCHOOL SEAFOOD

HANDS-ON

GF

Darin Gagner // Members \$55, Non-members \$60

These delightful dishes represent the best of seafood cookery — they're classic for a reason! We'll explore preparation fundamentals for several types of seafood, and give a nod to PNW seafood culture, French cuisine and the seafood traditions of New England as we prepare Crab Cakes; Clams Casino (clams with breadcrumbs and bacon); Seafood Newburg (delicate seafood in sherry cream); Poached Salmon with Cucumber Sauce; and Mussels *Mariniere* (steamed mussels with wine and fresh herbs). *With seafood, dairy and eggs; no gluten.*

ONE BOWL, COUNTLESS MEALS

HANDS-ON

Rachel Duboff // Members \$55, Non-members \$60

We'll get creative with the one-bowl approach to eating; choosing a simple base and layering proteins, veggies, sauces and great toppings to form adaptable meals. Learn the basic elements and how to take your bowls to the next level: mixing, matching and cross-purposing components to keep it simple and interesting. We'll prepare our ingredients, then choose a few bowls to make in class, with choices like Mexican, Thai or Mediterranean. *With poultry, seafood and dairy; no eggs.*

PNW SPRING DESSERTS: RHUBARB AND STRAWBERRIES

HANDS-ON

GF

Laurie Pfalzer // Members \$50, Non-members \$55

All hail rhubarb and strawberries! Chef Laurie will walk you through some tantalizing, naturally gluten-free spring desserts featuring our first fruits of the season. Learn the best ways to feature these luscious seasonal heralds as we make mouthwatering dishes such as Strawberry Rhubarb Pavlova; Rhubarb-Ginger Sorbet; Roasted Strawberry Ice Cream; and traditional English Rhubarb Fool. *Vegetarian with dairy and eggs; no gluten.*

PROTEIN FOR A VEGETARIAN DIET

HANDS-ON

GF

Birgitte Antonsen // Members \$50, Non-members \$55

Birgitte has a repertoire of creative and versatile plant-based dishes to satisfy any craving. You'll get practical tips for improving nutrient absorption and digestibility as we work together to prepare Fried Tempeh Tacos with Taco Sauce; Middle Eastern Falafel with Tahini Dressing; and Seasonal Lentil Stir-Fry; plus a sweet treat of Grain-free Fruit Crumble. *Vegetarian; no dairy, eggs or gluten.*

SCONES AND BISCUITS

HANDS-ON

Laurie Pfalzer // Members \$50, Non-members \$55

Scones and biscuits are a great starting point for the aspiring baker. Pastry Chef Laurie will delve into the science and techniques behind these flaky wonders, as you mix up Buttermilk Biscuits; Savory Cheese and Herb Scones; and choose from a selection of dried fruit and nuts to make your own variation of Sweet Scones. *Vegetarian with dairy and eggs.*

SPRING SOUPS AND SALADS

DEMO

James Gasser // Members \$55, Non-members \$60

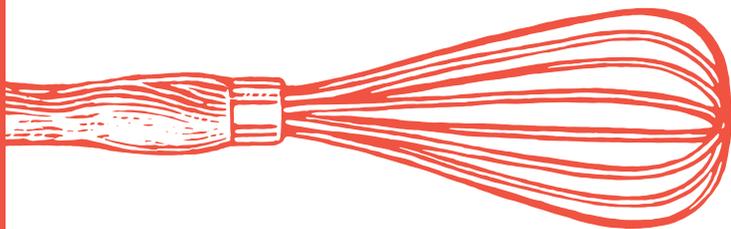
Rekindle your desire to eat with the season, as James shares some simple tricks to make spring's bounty shine in bright soups and salads. He'll make Asparagus Salad with Preserved Lemon Vinaigrette and Herb Jam; Grain Salad with Maple-glazed Rainbow Carrots and Tahini Vinaigrette; Caramelized Leek and Fennel Soup with Chive Crème Fraîche and Butter-toasted Hazelnuts; and Avgolemono Soup with Greek-style *Chimichurri* (Lemon Chicken Soup). *With poultry, dairy and eggs.*

SUCCESSFUL SAUCES

DEMO

Jennifer Reyes // Members \$55, Non-members \$60

Time-tested classic sauces serve as stepping stones to complex and exciting dishes. We will cover basic sauces and emulsifying, and discuss ways to play with flavor, as we make Spring Greens with Orange Vinaigrette and Candied Walnuts; *Bearnaise* Sauce with Steamed Baby Potatoes; *Romesco* Sauce with Seared Flank Steak; and Marshmallow Sauce served over Chocolate Gelato. *With meat, dairy and eggs.*



PCC KIDS

Welcome kids into the kitchen with hands-on classes for ages two to teens.

BUTTERFLY SPRINGTIME

Kim Trimmer and Marie Donadio //

Members \$45, Non-members \$50

For ages 2 to 3, with one adult guest. Explore the stages of a butterfly's development in this fun class. Kids will practice cutting, chopping and chomping skills as they create an artistic Caterpillar Tableau with fruits and vegetables. Then we'll roll out dough to make Butterfly and Flower Cookies, and make a yummy Banana Caterpillar in a Cocoon. *Vegetarian with dairy and eggs.*

PAINT YOUR LUNCH

Katie Dire // Members \$45, Non-members \$50

For ages 2 to 3, with one adult guest. There are so many imaginative ways to bring food and art together. Let's paint our food and eat it, too! We'll make several types of edible paint, then get creative with a Painted Tortilla Wrap; a side of Painted Apples; and a Painted Cookie for dessert. *Vegetarian with dairy and eggs.*

RAINBOW BREAKFAST

Samantha Brumfield // Members \$45, Non-members \$50

For ages 4 to 6, with one adult guest. Find out what makes Green Eggs and Ham green! Join us for a fun menu of Green Eggs and Ham, Rainbow Fruit Salad and Drop Biscuits. Use your hands to prepare your very own egg cup, drop biscuit and colorful fruit salad. *With meat, dairy and eggs.*

FAIRY-TALE KITCHEN

Cam Zarcone // Members \$45, Non-members \$50

For ages 4 to 6, with one adult guest. There's plenty of good food to be had in the land of tales. We'll revisit the well-loved "Stone Soup" as we make Spring Vegetable Soup; laugh at the funny tale "Onions and Garlic" as we prepare Onion-and-Garlic Flatbreads; and hear about the Lakota Sioux character Iktomi's berry-picking misadventures as we prepare Berry Ice. *Vegetarian with optional dairy.*

GARDEN PARTY

Ami Karnosh // Members \$45, Non-members \$50

For ages 4 to 6, with one adult guest. Kids will have fun learning how to make foods that are great to take to the park, practicing kitchen skills along the way. For our indoor picnic, we'll make garden party treats like Picnic-style Egg Salad Sandwiches; Cracker Creature Snacks; and Thumbprint Cookie Nests. *Vegetarian with dairy and eggs.*

GO CRACKERS!

Lisa Crawford // Members \$60, Non-members \$65

For ages 7 to 9, with one adult guest. Crackers are easy to make and delicious to eat! We'll make snackables like melt-in-your-mouth Butter Crackers; Cheesy Cracker Cut-outs; and Graham Crackers. Then, we'll enjoy our creations with spreads and cheese – and feast on our graham crackers the best way we know: s'mores! *Vegetarian with dairy and eggs.*

MASON JAR MEALS

Lisa Palmatier // Members \$50, Non-members \$55

For ages 7 to 9; kids only. Mason jars are great vessels for making delicious meals to take on the go or eat at home. Each student will make a customized Instant Noodle Soup using ingredients to suit their own tastes. Next, we'll make Overnight Oats for an easy, nutritious breakfast or snack. We'll finish up with a fun and creative way to use the jar lids – Mini Pies! *Vegetarian with dairy and eggs.*

AFTER SCHOOL COOKING CLUB: PACK YOUR OWN LUNCH

Gill Dey // Members \$160, Non-members \$175

For ages 9 to 12; kids only. In four weeks, kids will learn their way around a kitchen preparing healthy lunch options. We'll talk about nutrition and creating balanced meals, while practicing knife skills and other cooking fundamentals. Lunch ideas include dips, veggie sticks, wraps, muffins, quiches and frittatas – and a cookie or two. *With poultry, dairy and eggs.*

KITCHEN CHEMISTRY: BREAKFAST LAB

Cam Zarcone // Members \$45, Non-members \$50

For ages 10 to 12; kids only. Calling all kitchen chemists! Put your knowledge of cooking science to work as we whip up some breakfast experiments. We'll learn about leavening as we watch our Bacon-Parmesan Popovers, Mini Lemon Soufflés and Angel Biscuits rise to the occasion. As we create toppings worthy of our biscuits, we'll find out what turns cream into butter, and why an apple is the secret ingredient in our Strawberry-Rhubarb Jam. *With dairy, eggs and optional meat.*

LET'S MAKE PIZZA

Iole Aguero // Members \$60, Non-members \$65

For ages 10 to 12, with one adult guest. Everyone loves a good pizza, and you'll learn from the best as Iole shows you how to make some Italian favorites. Start with homemade dough, then add your choice of toppings to make Vegetable Pizza; Pizza Margherita; or Classic Pepperoni; plus Rosemary Focaccia with Coarse Sea Salt. Each student will leave with dough to make a small pizza at home. *With optional meat and dairy; no eggs.*

2-DAY MYSTERY BASKET CHALLENGE

Tamara Guyton // Members \$90, Non-members \$100

For ages 13 and up; teens only. Come and put your cooking skills on the line! On Day 1, we'll cover essential culinary techniques like knife skills, sauces and baking as we prepare from-scratch Mac 'n' Cheese; Mixed Green Salad with Ranch Dressing; and a Fruit Crisp. On Day 2, teams will be given mystery ingredients. Use your collective creativity to develop recipes and create dishes for the judging. Emphasis will be on a friendly competition that stresses teamwork and guarantees fun! *Vegetarian with dairy; no eggs.*

JAPANESE PICNIC FOR TEENS

Lee Baker // Members \$65, Non-members \$70

For ages 13 and up, with one adult guest. In Japan, spring brings outdoor festivals and flower viewing parties. We'll cook up a Japanese picnic menu of lunchtime favorites that will translate well to outings in the Pacific Northwest. While learning kitchen basics and practicing knife skills, we'll make crunchy *Karaage* (bite-size pieces of Marinated Fried Chicken); classic *Onigiri* (Rice Balls); just-spicy-enough Wasabi Slaw; and Matcha Cookies. *With poultry and dairy; no eggs.*

PCC KIDS' SUMMER CAMP

Please visit PCCcooks.com for camp locations, dates and times. // Members \$190, Non-members \$215

AROUND THE WORLD IN FIVE DAYS

Future chefs cook up the cuisines of many lands while learning techniques and kitchen skills. With new recipes and different globetrotting stops from year to year, each day features a complete meal with entrees, side dishes and desserts. This year, we'll travel to Peru, Italy, Turkey, Thailand and France. *Vegetarian with dairy, eggs and optional meat.*

SECTION 1: Ages 8 to 11

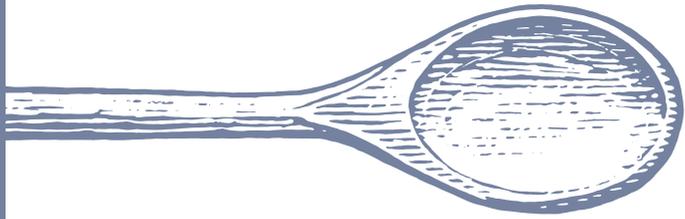
SECTION 2: Ages 12 to 15

GLUTEN-FREE AROUND THE WORLD IN FIVE DAYS

GF

Menus are similar to traditional camp, with adjustments for gluten-free campers. *Vegetarian with dairy, eggs and optional meat; no gluten. Note: recipes are gluten-free, but PCC classrooms are not gluten-free facilities.*

SECTION 1: Ages 8 to 15



WALK, TALK AND TASTE

Learn what's in store at PCC, and have your nutrition questions answered along the way.

BUDGET-FRIENDLY SHOPPING AT PCC

Nick Rose, M.S. // Free class; please pre-register

With some culinary creativity and smart planning, you can eat well AND save money. Discover how to use unit prices to get the best value, stretch your meat with economical veggies and become more savvy with the bulk food section. We'll sample some of the most economical options as we learn some tips and tricks for healthier eating on a limited budget — because we all deserve good food, and your health is priceless.

EMBRACING A MEDITERRANEAN DIET

Nick Rose, M.S. // Members \$10, Non-members \$15

The Mediterranean Diet is widely viewed as the healthiest diet for people and the planet, yet definitions for this diet are as varied as the 16 countries found within this unique region. Learn the foundational foods of the high-fat, plant-based Mediterranean Diet and how to bring the benefits of this diet into your daily life. We will feature a taste testing of PCC's selection of olive oils from around the world as well as a sampling of Mediterranean-inspired foods.

WALK, TALK & TASTE

Nick Rose, M.S. // Free class; please pre-register

Join PCC's nutrition educator Nick Rose for an informative nutrition discussion and a sampling of some of PCC's unique offerings. Learn the latest research on what to eat for your health and the health of the planet in this fun, free class. Come try some new foods, discuss the meanings behind food labels, tour the store and get the chance to have your burning questions answered by an expert. Everyone is welcome!



"[Nick's] ability to relate the info to us in a clear way was wonderful. Great teacher and patient with questions."

— WALK, TALK & TASTE, with Nick Rose

GLOBAL GOURMET

APRIL IN PARIS

Wed., April 4	6:30 to 9 p.m.	IS
Thur., April 5	6:30 to 9 p.m.	ED
Mon., April 9	6:30 to 9 p.m.	CC
Thur., April 12	6:30 to 9 p.m.	RD
Wed., April 18	6:30 to 9 p.m.	BT
Fri., April 20	6:30 to 9 p.m.	GV

ARGENTINE GRILL

Tues., June 5	6:30 to 9 p.m.	GV
Wed., June 6	6:30 to 9 p.m.	IS
Fri., June 8	6:30 to 9 p.m.	CC
Wed., June 13	6:30 to 9 p.m.	ED
Fri., June 15	6:30 to 9 p.m.	RD
Wed., June 20	6:30 to 9 p.m.	BT

CAROLINA KITCHEN

Fri., April 13	6:30 to 9 p.m.	GV
Fri., April 20	6:30 to 9 p.m.	CC
Thur., April 26	6:30 to 9 p.m.	RD
Fri., May 4	6:30 to 9 p.m.	IS
Thur., May 10	6:30 to 9 p.m.	ED
Fri., May 18	6:30 to 9 p.m.	BT

DUMPLINGS OF ANATOLIA

Thur., April 5	6:30 to 9 p.m.	GV
Wed., April 11	6:30 to 9 p.m.	CC
Tues., April 17	6:30 to 9 p.m.	IS
Sun., April 29	1 to 3:30 p.m.	RD
Wed., May 2	6:30 to 9 p.m.	BT
Tues., May 8	6:30 to 9 p.m.	ED

ELEGANT NORTHWEST FEAST

Thur., May 3	6:30 to 9 p.m.	RD
Thur., May 17	6:30 to 9 p.m.	IS
Thur., May 24	6:30 to 9 p.m.	ED
Thur., June 7	6:30 to 9 p.m.	GV
Thur., June 21	6:30 to 9 p.m.	CC
Tues., June 26	6:30 to 9 p.m.	BT

FLAVORS OF PERSIA

Sat., April 7	3 to 5:30 p.m.	GV
Sat., April 14	3 to 5:30 p.m.	RD
Sat., April 28	3 to 5:30 p.m.	CC
Sat., May 12	3 to 5:30 p.m.	ED
Sat., May 19	3 to 5:30 p.m.	BT
Sat., June 2	3 to 5:30 p.m.	IS

JAPANESE BENTO

Wed., April 25	6:30 to 9 p.m.	IS
Mon., April 30	6:30 to 9 p.m.	CC
Mon., May 7	6:30 to 9 p.m.	RD

Fri., May 11	6:30 to 9 p.m.	BT
Mon., May 14	6:30 to 9 p.m.	ED
Wed., May 16	6:30 to 9 p.m.	GV

QUICK TAMALES AND SALSAS

Fri., April 27	6:30 to 9 p.m.	CC
Thur., May 3	6:30 to 9 p.m.	GV
Fri., May 11	6:30 to 9 p.m.	ED
Mon., May 21	6:30 to 9 p.m.	IS
Thur., June 7	6:30 to 9 p.m.	BT
Thur., June 14	6:30 to 9 p.m.	RD

RAVIOLI WORKSHOP

Tues., April 3	6:30 to 9 p.m.	RD
Thur., April 5	6:30 to 9 p.m.	CC
Tues., April 10	6:30 to 9 p.m.	ED
Thur., April 12	6:30 to 9 p.m.	BT
Mon., April 16	6:30 to 9 p.m.	IS
Thur., April 19	6:30 to 9 p.m.	GV

REALLY GOOD RISOTTO

Thur., May 24	6:30 to 9 p.m.	GV
Fri., June 1	6:30 to 9 p.m.	CC
Tues., June 5	6:30 to 9 p.m.	IS
Thur., June 7	6:30 to 9 p.m.	ED
Tues., June 12	6:30 to 9 p.m.	RD
Wed., June 13	6:30 to 9 p.m.	BT

REGIONAL CHINESE DUMPLINGS

Sun., May 6	1 to 3:30 p.m.	RD
Tues., May 8	6:30 to 9 p.m.	CC
Thur., May 17	6:30 to 9 p.m.	GV
Sun., May 20	2 to 4:30 p.m.	ED
Sun., June 3	1 to 3:30 p.m.	BT
Sun., June 10	1 to 3:30 p.m.	IS

SPANISH STREET TAPAS

Thur., April 12	6:30 to 9 p.m.	CC
Thur., April 19	6:30 to 9 p.m.	RD
Thur., May 17	6:30 to 9 p.m.	BT
Wed., May 23	6:30 to 9 p.m.	GV
Wed., June 6	6:30 to 9 p.m.	ED
Thur., June 14	6:30 to 9 p.m.	IS

SPRING MARKET APPETIZERS

Mon., April 23	6:30 to 9 p.m.	ED
Fri., April 27	6:30 to 9 p.m.	IS
Tues., May 1	6:30 to 9 p.m.	CC
Wed., May 2	6:30 to 9 p.m.	RD
Mon., May 7	6:30 to 9 p.m.	BT
Thur., May 10	6:30 to 9 p.m.	GV

SPRINGTIME IN ITALY

Wed., April 18	6:30 to 9 p.m.	ED
Sat., April 21	6:30 to 9 p.m.	CC
Wed., April 25	6:30 to 9 p.m.	RD
Sun., April 29	3 to 5:30 p.m.	IS
Fri., May 4	6:30 to 9 p.m.	GV
Wed., May 9	6:30 to 9 p.m.	BT

THAI FAVORITES

Tues., April 24	6:30 to 9 p.m.	GV
Thur., May 3	6:30 to 9 p.m.	IS
Tues., May 15	6:30 to 9 p.m.	BT
Thur., May 24	6:30 to 9 p.m.	CC
Tues., June 5	6:30 to 9 p.m.	RD
Thur., June 14	6:30 to 9 p.m.	ED

VIETNAMESE DINNER PARTY

Mon., April 9	6:30 to 9 p.m.	GV
Mon., April 16	6:30 to 9 p.m.	CC
Mon., April 30	6:30 to 9 p.m.	IS
Wed., May 9	6:30 to 9 p.m.	RD
Mon., May 21	6:30 to 9 p.m.	BT
Wed., May 30	6:30 to 9 p.m.	ED

WEEKNIGHT PASTA DISHES

Tues., May 1	6:30 to 9 p.m.	RD
Thur., May 3	6:30 to 9 p.m.	CC
Mon., May 7	6:30 to 9 p.m.	GV
Fri., May 11	6:30 to 9 p.m.	IS
Wed., May 16	6:30 to 9 p.m.	BT
Thur., May 17	6:30 to 9 p.m.	ED

TO YOUR HEALTH

ANTI-INFLAMMATORY EATING FOR HEALTHY AGING

Mon., April 23	6:30 to 9 p.m.	GV
Sat., April 28	3 to 5:30 p.m.	IS
Mon., May 21	6:30 to 9 p.m.	CC
Sat., June 2	3 to 5:30 p.m.	ED
Sat., June 23	3 to 5:30 p.m.	BT

BT	Bothell
CC	Columbia City
ED	Edmonds
GV	Greenlake Village
IS	Issaquah
RD	Redmond

EASY POWER BREAKFASTS

Sun., April 15	2 to 4:30 p.m.	ED
Sun., April 22	1 to 3:30 p.m.	RD
Sun., May 6	1 to 3:30 p.m.	IS
Tues., May 15	6:30 to 9 p.m.	CC
Sun., May 20	3 to 5:30 p.m.	GV
Sun., June 24	1 to 3:30 p.m.	BT

PLANT-FORWARD NUTRITION

Thur., April 19	6:30 to 9 p.m.	IS
Mon., April 30	6:30 to 9 p.m.	GV
Sun., May 6	2 to 4:30 p.m.	ED
Sat., May 19	3 to 5:30 p.m.	CC
Tues., June 12	6:30 to 9 p.m.	BT
Wed., June 20	6:30 to 9 p.m.	RD

SUPERCHARGE YOUR DIGESTION

Sat., April 7	3 to 5:30 p.m.	IS
Sun., April 8	2 to 4:30 p.m.	ED
Sat., May 19	3 to 5:30 p.m.	GV
Sun., May 20	1 to 3:30 p.m.	BT
Sat., June 2	3 to 5:30 p.m.	CC
Sun., June 3	1 to 3:30 p.m.	RD

TECHNIQUES

2-DAY CROISSANT AND DANISH WORKSHOP

Fri., April 6	6 to 9 p.m.	
Sat., April 7	10 a.m. to 1:30 p.m.	ED
Fri., May 11	6 to 9 p.m.	
Sat., May 12	10 a.m. to 1:30 p.m.	GV
Fri., May 18	6 to 9 p.m.	
Sat., May 19	10 a.m. to 1:30 p.m.	IS
Fri., June 15	6 to 9 p.m.	
Sat., June 16	10 a.m. to 1:30 p.m.	BT

BREAD: BAGELS, FLATBREADS AND A BOULE

Sun., April 29	1 to 3:30 p.m.	BT
Mon., May 14	6:30 to 9 p.m.	CC
Sat., May 19	3 to 5:30 p.m.	RD
Sun., June 3	3 to 5:30 p.m.	GV
Sun., June 10	2 to 4:30 p.m.	ED
Fri., June 15	6:30 to 9 p.m.	IS

CEDAR PLANK COOKING

Wed., May 30	6:30 to 9 p.m.	BT
Thur., May 31	6:30 to 9 p.m.	GV
Mon., June 4	6:30 to 9 p.m.	ED
Thur., June 7	6:30 to 9 p.m.	RD
Mon., June 11	6:30 to 9 p.m.	CC
Wed., June 13	6:30 to 9 p.m.	IS

CHEESE TO PLEASE

Thur., May 10	6:30 to 9 p.m.	IS
Mon., May 14	6:30 to 9 p.m.	GV
Tues., May 22	6:30 to 9 p.m.	ED
Thur., May 24	6:30 to 9 p.m.	BT
Tues., May 29	6:30 to 9 p.m.	RD
Tues., June 5	6:30 to 9 p.m.	CC

KOMBUCHA, SAUERKRAUT AND MORE

Mon., April 9	6:30 to 9 p.m.	IS
Tues., April 10	6:30 to 9 p.m.	GV
Wed., April 11	6:30 to 9 p.m.	BT
Mon., April 16	6:30 to 9 p.m.	ED
Tues., April 24	6:30 to 9 p.m.	RD
Wed., April 25	6:30 to 9 p.m.	CC

GRASS-FED BEEF

Tues., May 22	6:30 to 9 p.m.	IS
Tues., May 29	6:30 to 9 p.m.	CC
Tues., June 5	6:30 to 9 p.m.	BT
Tues., June 12	6:30 to 9 p.m.	GV
Tues., June 19	6:30 to 9 p.m.	RD
Tues., June 26	6:30 to 9 p.m.	ED

GROW GOOD FOOD: PNW GARDENING

Wed., April 4	6:30 to 8:30 p.m.	GV
Tues., April 17	6:30 to 8:30 p.m.	RD
Thur., April 26	6:30 to 8:30 p.m.	ED
Wed., May 2	6:30 to 8:30 p.m.	IS

HOW TO TASTE

Wed., April 11	6:30 to 9 p.m.	GV
Thur., April 12	6:30 to 9 p.m.	ED

IN THE TIME IT TAKES TO ROAST A CHICKEN

Tues., April 17	6:30 to 9 p.m.	GV
Wed., April 18	6:30 to 9 p.m.	IS
Mon., April 23	6:30 to 9 p.m.	CC
Wed., April 25	6:30 to 9 p.m.	BT
Tues., June 5	6:30 to 9 p.m.	ED
Wed., June 6	6:30 to 9 p.m.	RD

KNIFE SKILLS

Fri., May 18	6:30 to 9 p.m.	GV
Tues., June 12	6:30 to 9 p.m.	ED
Thur., June 14	6:30 to 9 p.m.	CC
Tues., June 19	6:30 to 9 p.m.	BT
Thur., June 21	6:30 to 9 p.m.	RD
Fri., June 22	6:30 to 9 p.m.	IS

MAKE-AHEAD DINNER PARTY

Wed., April 11	6:30 to 9 p.m.	ED
Thur., April 26	6:30 to 9 p.m.	IS
Thur., May 10	6:30 to 9 p.m.	BT
Tues., May 15	6:30 to 9 p.m.	RD
Wed., May 30	6:30 to 9 p.m.	GV
Mon., June 4	6:30 to 9 p.m.	CC

MASTERING THE PAN

Tues., April 3	6:30 to 9 p.m.	GV
Mon., April 9	6:30 to 9 p.m.	ED
Tues., April 10	6:30 to 9 p.m.	IS
Tues., May 1	6:30 to 9 p.m.	BT
Mon., May 7	6:30 to 9 p.m.	CC
Tues., May 8	6:30 to 9 p.m.	RD

OLD-SCHOOL SEAFOOD

Tues., May 15	6:30 to 9 p.m.	IS
Wed., May 16	6:30 to 9 p.m.	ED
Fri., May 18	6:30 to 9 p.m.	RD
Mon., May 21	6:30 to 9 p.m.	GV
Tues., May 29	6:30 to 9 p.m.	BT
Thur., May 31	6:30 to 9 p.m.	CC

ONE BOWL, COUNTLESS MEALS

Sun., April 8	1 to 3:30 p.m.	RD
Sat., April 21	3 to 5:30 p.m.	GV
Sun., April 29	2 to 4:30 p.m.	ED
Fri., May 18	6:30 to 9 p.m.	CC
Sun., June 3	1 to 3:30 p.m.	IS
Sun., June 10	1 to 3:30 p.m.	BT

PNW SPRING DESSERTS: RHUBARB AND STRAWBERRIES

Wed., April 11	6:30 to 9 p.m.	IS
Thur., April 12	6:30 to 9 p.m.	GV
Tues., April 17	6:30 to 9 p.m.	CC
Wed., April 18	6:30 to 9 p.m.	RD
Sun., April 22	1 to 3:30 p.m.	BT
Wed., April 25	6:30 to 9 p.m.	ED

PROTEIN FOR A VEGETARIAN DIET

Sun., May 6	3 to 5:30 p.m.	GV
Tues., May 8	6:30 to 9 p.m.	IS
Wed., May 9	6:30 to 9 p.m.	ED
Mon., May 14	6:30 to 9 p.m.	RD
Tues., May 22	6:30 to 9 p.m.	CC
Wed., May 23	6:30 to 9 p.m.	BT

SCONES AND BISCUITS

Wed., May 30	6:30 to 9 p.m.	RD
Sun., June 3	2 to 4:30 p.m.	ED
Wed., June 6	6:30 to 9 p.m.	GV
Thur., June 7	6:30 to 9 p.m.	CC

Tues., June 19	6:30 to 9 p.m.	IS
Thur., June 21	6:30 to 9 p.m.	BT

SPRING SOUPS AND SALADS

Mon., April 9	6:30 to 9 p.m.	BT
Mon., April 16	6:30 to 9 p.m.	GV
Tues., April 24	6:30 to 9 p.m.	CC
Wed., May 2	6:30 to 9 p.m.	ED
Mon., May 7	6:30 to 9 p.m.	IS
Wed., May 16	6:30 to 9 p.m.	RD

SUCCESSFUL SAUCES

Tues., April 3	6:30 to 9 p.m.	CC
Mon., April 16	6:30 to 9 p.m.	RD
Tues., April 17	6:30 to 9 p.m.	ED
Mon., April 23	6:30 to 9 p.m.	IS
Tues., May 1	6:30 to 9 p.m.	GV
Thur., May 3	6:30 to 9 p.m.	BT

PCC KIDS

BUTTERFLY SPRINGTIME

AGES 2 TO 3

Sat., April 7	10 to 11:15 a.m.	RD
Sat., April 28	10 to 11:15 a.m.	BT
Tues., May 15	10 to 11:15 a.m.	GV
Sat., May 19	10 to 11:15 a.m.	ED
Sat., June 9	10 to 11:15 a.m.	IS
Sat., June 23	10 to 11:15 a.m.	CC

PAINT YOUR LUNCH

AGES 2 TO 3

Sat., April 14	10 to 11:15 a.m.	CC
Sat., April 21	10 to 11:15 a.m.	GV
Sat., May 12	10 to 11:15 a.m.	BT
Sat., June 9	10 to 11:15 a.m.	RD
Sat., June 16	10 to 11:15 a.m.	ED
Sat., June 23	10 to 11:15 a.m.	IS

FAIRY-TALE KITCHEN

AGES 4 TO 6

Sat., April 7	10 to 11:30 a.m.	CC
Sun., April 8	10 to 11:30 a.m.	GV
Sat., April 28	10 to 11:30 a.m.	ED
Sat., May 12	10 to 11:30 a.m.	IS
Sat., June 2	10 to 11:30 a.m.	RD
Sat., June 23	10 to 11:30 a.m.	BT

GARDEN PARTY

AGES 4 TO 6

Sat., April 7	10 to 11:30 a.m.	BT
Sat., April 21	10 to 11:30 a.m.	RD
Sun., April 22	10 to 11:30 a.m.	GV
Sat., May 19	10 to 11:30 a.m.	CC
Sun., May 20	10 to 11:30 a.m.	IS

Sat., June 2	10 to 11:30 a.m.	ED
Sun., June 3	10 to 11:30 a.m.	GV
Sat., June 16	10 to 11:30 a.m.	IS

RAINBOW BREAKFAST

AGES 4 TO 6

Sun., April 15	10 to 11:30 a.m.	IS
Sat., April 21	10 to 11:30 a.m.	ED
Sun., May 6	10 to 11:30 a.m.	BT
Sat., May 19	10 to 11:30 a.m.	RD
Sat., June 9	10 to 11:30 a.m.	CC
Sun., June 24	10 to 11:30 a.m.	GV

GO CRACKERS!

AGES 7 TO 9

Fri., April 6	6 to 8 p.m.	RD
Sat., April 7	3 to 5 p.m.	CC
Sat., April 28	3 to 5 p.m.	BT
Sun., April 29	3 to 5 p.m.	GV
Fri., June 8	6 to 8 p.m.	ED
Sat., June 16	3 to 5 p.m.	IS

MASON JAR MEALS

AGES 7 TO 9

Sat., April 7	3 to 5 p.m.	BT
Sat., April 14	3 to 5 p.m.	GV
Fri., April 20	4 to 6 p.m.	RD
Sat., April 28	3 to 5 p.m.	ED
Fri., May 4	4 to 6 p.m.	CC
Sat., May 12	3 to 5 p.m.	IS

AFTER SCHOOL COOKING CLUB

AGES 9 TO 12

Tues., May 8, 15, 22 and 29	4:30 to 6:30 p.m.	GV
Wed., May 9, 16, 23 and 30	4 to 6 p.m.	IS
Thur., May 10, 17, 24 and 31	4 to 6 p.m.	RD

KITCHEN CHEMISTRY: BREAKFAST LAB

AGES 10 TO 12

Sat., April 14	3 to 5:30 p.m.	IS
Sun., April 15	10 a.m. to 12:30 p.m.	GV
Sun., May 6	3 to 5:30 p.m.	BT
Sat., June 9	3 to 5:30 p.m.	CC
Sun., June 10	10 a.m. to 12:30 p.m.	RD
Sat., June 16	3 to 5:30 p.m.	ED

LET'S MAKE PIZZA

AGES 10 TO 12

Sat., April 7	3 to 5:30 p.m.	RD
Fri., April 13	6 to 8:30 p.m.	CC
Sat., April 14	3 to 5:30 p.m.	BT
Sat., May 19	3 to 5:30 p.m.	ED
Sat., June 9	3 to 5:30 p.m.	IS
Sat., June 16	3 to 5:30 p.m.	GV

2-DAY MYSTERY BASKET CHALLENGE

AGES 13 + UP

Fri., April 20	6 to 8:30 p.m.	
Sat., April 21	3 to 5:30 p.m.	IS
Fri., April 27	6 to 8:30 p.m.	
Sat., April 28	3 to 5:30 p.m.	GV
Fri., May 11	6 to 8:30 p.m.	
Sat., May 12	3 to 5:30 p.m.	RD
Fri., June 1	6 to 8:30 p.m.	
Sat., June 2	3 to 5:30 p.m.	BT

JAPANESE PICNIC FOR TEENS

AGES 13 + UP

Sun., April 15	3 to 5:30 p.m.	RD
Sat., April 21	3 to 5:30 p.m.	BT
Fri., May 11	6 to 8:30 p.m.	CC
Fri., May 25	6 to 8:30 p.m.	IS
Fri., June 1	6 to 8:30 p.m.	ED
Sat., June 9	3 to 5:30 p.m.	GV

WALK TALK AND TASTE

BUDGET-FRIENDLY SHOPPING AT PCC

Wed., April 25	7 to 8:30 p.m.	GV
Mon., June 4	7 to 8:30 p.m.	BT

EMBRACING A MEDITERRANEAN DIET

Tues., May 29	7 to 8:30 p.m.	IS
Thur., May 31	7 to 8:30 p.m.	ED

WALK, TALK & TASTE

Thur., April 19	7 to 8:30 p.m.	ED
Wed., May 9	7 to 8:30 p.m.	GV
Mon., May 14	7 to 8:30 p.m.	IS
Tues., May 22	7 to 8:30 p.m.	BT
Wed., June 13	7 to 8:30 p.m.	RD
Mon., June 18	7 to 8:30 p.m.	CC

BT	Bothell
CC	Columbia City
ED	Edmonds
GV	Greenlake Village
IS	Issaquah
RD	Redmond

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★ **COLUMBIA CITY (CC)**
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206-466-6182

★ **EDMONDS (ED)**
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GREENLAKE AURORA (GA)
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★ **ISSAQUAH (IS)**
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KIRKLAND (KL)
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Kirkland, WA 98033
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★ **REDMOND (RD)**
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