



South American Wine Dinner

March 9, 6 p.m.

If you're in the mood for taking a food and wine voyage through Chile and Argentina, head to Ciao Thyme Commons for a five-course dinner, paired with wine. Accompany Tom Saunderson, Pamela Jull, Jessica Gillis, Mataio Gillis, Kraig Halterman, and Rio de Janeiro native and expert sommelier, Patricia Zanatta, on a food journey abroad.

Ciao Thyme Commons 207 Unity St., Bellingham | ciaothyme.com

Kitchen Boot Camp

March 11, 3-6 p.m.

Kitchen Boot Camp, led by chef Tim Payne, serves up the basics of cooking with hands-on interactive sessions and how-tos for all learning levels. You will learn about kitchen equipment and knife skills, along with how to prepare soup and salad. A \$10 dinner gift certificate is included.

Coho Restaurant 120 Nichols St., Friday Harbor | cohorestaurant.com

Gravel Bar Wine Maker Dinner

March 16, 5:30-9 p.m.

Beginning with a glass of wine and appetizers, chef Bruno Feldeisen and chef Devin Kellogg lead you through a five-course dinner, including truffle white bean soup, red wine braised octopus and stuffed pork loin, along with wine pairings for each course.

Semiahmoo Resort 9565 Semiahmoo Pkwy., Blaine | semiahmoo.com

Chocolate Bar Making and Molding

March 23, 6–9 p.m.

Ready to take your sweet tooth to the next level? Go to Forte Chocolates in Mount Vernon to learn how to craft your own truffles and chocolate bars. At the end you will get to take home your chocolate masterpiece.

Forte Chocolates 1400 Riverside Dr., Unit D, Mount Vernon fortechocolates.com