

DISCOVER

FALL 2024

COMMUNITY & CONTINUING EDUCATION AT WHATCOM | whatcomcommunityed.com

A French Feast for Fall

Needle Felting 101

Deer Resistant Gardening

Drawing Portraits

Feather Identification

Social Security Made Simple

Writing Children's Books

Travel the Emerald Isle

Embossed Metal Garlands

Swing Dance 101

Eat Like the Farmers of Italy

Adult and Pediatric First Aid/CPR/AED

Data Analysis with PivotTables

Let's Make Feta Cheese!

Whatcom
COMMUNITY COLLEGE

**OVER 50 NEW
CLASSES INSIDE!**



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Creative Arts pages 7-9



Nature & Recreation page 12



Business & Computers pages 17-20

Off-Campus Locations:

WANDERING OAKS GALLERY
126 W. Holly Street, Bellingham

CORNWALL PARK
FAIRHAVEN PARK

VILLAGE BOOKS
1200 11th Street, Bellingham

SEMAIHMUO SPIT

DOWNTOWN CO-OP CONNECTIONS BUILDING
405 E. Holly Street, Bellingham

HOVANDER HOMESTEAD PARK
STIMPSON FAMILY NATURE RESERVE





DISCOVER COMMUNITY & CONTINUING EDUCATION



Please note, the cooking classes can be either demonstration classes or hands-on classes. They are clearly marked as such in the description of each class. In demonstration classes, you will sit back, observe, and learn from a chef who shows you the steps to prepare and cook the recipes. In hands-on classes, students will have some interactive hands-on experiences while the preparing and cooking of the recipes is happening. All classes will provide tastings of dishes prepared in class.

New! Become an Olive Oil Connoisseur

Discover rich olive oils at every price point! Together we'll taste a variety of oils in a certified cobalt blue glass, and discuss taste and quality as you learn to identify the best extra virgin olive oil (EVOO), regardless of budget. You'll then sample a decadent EVOO in a sausage pasta dish that will dance on your taste buds. By class end, you'll be an olive oil connoisseur! David Neuman is an olive oil taster, consultant, and author. He has appeared on *The Kelly Clarkson Show*, *Just Jenny* podcast, and many more to teach Olive Oil 101. *Demonstration*

24FFDK16 / 1 session \$79
6:30 - 9:00 PM MON: 9/23
Neuman Downtown Co-op Connections Building

New! Eat Like the Farmers of Italy

Eat like the Italian farmers of Southern Italy! We will begin with garlic and prosciutto canederli dumplings in an aromatic chicken parmesan broth. This comforting dish will be followed by a showstopper—slow braised beef cheeks with creamy ricotta polenta and natural jus. Each dish will be demonstrated by Bruno, followed by a tasting. Bruno Feldeisen is one of the top ten pastry chefs in America, and has been nominated twice for the James Beard Award for Outstanding Pastry Chef. *Demonstration*

24FFDG13 / 1 session \$89
6:30 - 9:00 PM TUE: 9/24
Feldeisen Downtown Co-op Connections Building

Italian Desserts for the Holidays

Celebrate the holidays with chocolate Italian classics! We'll begin with mini chocolate panettone, followed by a beautiful chocolate-glazed cookie, mostaccioli de mamma. The final recipe is a celebration of the winter solstice and the upcoming holidays—pangiallo Romano, a traditional chocolate cake with saffron, nuts, and dried fruits. Instructor Bruno Feldeisen is one of the top ten pastry chefs in America, is a judge on the *Great Canadian Baking Show*, and has been nominated twice for the James Beard Award for Outstanding Pastry Chef. *Demonstration*

24FFDD13 / 1 session \$79
6:30 - 9:00 PM TUE: 11/19
Feldeisen Downtown Co-op Connections Building

New! Olive Oil Master Class

No two extra virgin olive oils (EVOO) are identical! Together we'll taste a variety of oils, including a new 2024 variety direct from Spain. Many factors affect the taste and quality of an oil, such as shipment, production, and more. Once we've tried the oils, David will prepare for class a ribollita—Italian bread soup—full of superior EVOO. David Neuman is an olive oil taster, consultant, and author. *Demonstration*

24FFDK19 / 1 session \$79
6:30 - 9:00 PM TUE: 12/10
Neuman Downtown Co-op Connections Building

New Recipes! Local Seafood with the Salish Center

Alongside fisherman Riley Starks, Chef Bruno Feldeisen will show you how to prepare and cook reefnet caught coho salmon and salmon caviar with ease and flair. We are lucky to have the Salish Sea, a seafood lover's dream, in our backyard. Riley Starks is the executive director of the *Salish Center for Sustainable Fishing*. Be ready to listen to his tales and to ask him about almost everything—he knows a lot! Come hungry to eat and learn about the Salish Sea! *Demonstration*

24FFDN07 / 1 session \$99
6:30 - 9:00 PM TUE: 10/22
Feldeisen Downtown Co-op Connections Building

Scandinavian Desserts

Learn about Scandinavia's rich history of desserts from *Great Canadian Baking Show* judge Bruno Feldeisen! Take a sweet journey to Scandinavia with classic recipes that you can make in your own kitchen. Class will showcase a Danish Brunsviger cake, Swedish Kladdkaka chocolate cake with cranberry compote, and Norwegian Krumkake filled with a rum cream. Bruno has twice been honored as one of the top ten pastry chefs in America by *Chocolatier Magazine* and has been nominated twice for the James Beard Award for Outstanding Pastry Chef. *Demonstration*

24FFDD18 / 1 session \$79
6:30 - 9:00 PM TUE: 12/3
Feldeisen Downtown Co-op Connections Building

Cooking Classes continued

Hand-Crafted Pierogies for Breakfast, Lunch, and Dinner



You may have had Polish pierogi before, but never like this! Magdalena will teach you the ins and outs of creating pierogi, its history, turning pierogi into a meal, and how to store leftovers. You'll learn to make traditional potato and farmer's cheese pierogi and a vegan pierogi from scratch. Magdalena knows pierogi aren't for just one time of day! You'll pair toppings such as a poached egg and caramelized onion to create soul-soothing dishes for any meal. Magdalena Theisen moved from Poland in 2009 and opened *Magdalena's Bistro and Creperie*, serving Eastern European cuisine and classic Brittany-style crepes. *Demonstration*

SECTION A

24FFDJ08 / 1 session \$79
6:30 - 9:00 PM THU: 9/26
Theisen Downtown Co-op Connections Building

SECTION B

24FFDJ08 / 1 session \$79
6:30 - 9:00 PM TUE: 10/8
Theisen Downtown Co-op Connections Building

New! Flavors of India

Join the *Co-op* and *India Mart* for a vibrant Indian cooking demonstration, and immerse yourself in the rich culinary traditions of India. This class will guide you through the preparation of classic Indian dishes, from aromatic curries to delectable desserts. Learn essential techniques, discover exotic spices, and enjoy tastings of each creation. Perfect for food enthusiasts of all levels, this class promises a flavorful adventure. You'll discover the vibrant world of North Indian cuisine as seasoned home cook Sukhjeet Pannu teaches us the foundational flavors and techniques. *Demonstration*

24FFDA12 / 1 session \$89
6:30 - 9:00 PM FRI: 9/27
Pannu Downtown Co-op Connections Building

A Chinese Meal



Treat yourself to some of Chef Fong's all-time favorite foods. Come to learn, come to eat! We'll enjoy Cantonese roast duck with lemon sauce, fragrant seven-spiced spare ribs steamed in lotus leaf, gai choy stir-fried with black "flower mushrooms," chicken soup with lotus root, winter squash, and red dates. Join us for this demonstration by Chef Robert Fong, who set

the standard for fine dining in Bellingham as former owner of *Pacific Café*. *Demonstration*

24FFDA14 / 1 session \$89
6:30 - 9:00 PM WED: 11/20
Fong Downtown Co-op Connections Building

New! A Japanese Breakfast

A classic Japanese breakfast is good anytime, even for dinner! Enjoy nutritious and tasty red and white awashi miso soup with kelp, bonito, wakame seaweed, soft tofu, and black mushroom dashi. Then, we'll savor sockeye salmon seared with garlic, tamari, sake, and mirin as well as poached spinach goma, Okinawan purple sweet potato, and an omelet with daikon. The dishes will be served with steamed rice and preserved Ume plum. For many years, Chef Robert Fong set the standard for fine dining in Bellingham as former owner of *Pacific Café*. *Demonstration*

24FFDA13 / 1 session \$89
6:30 - 9:00 PM WED: 10/2
Fong Downtown Co-op Connections Building

New! PNW Gumbo

Explore the rich culinary tapestry of the Pacific Northwest with Chef Matthew Boudousquie of *The Bistro at Shuksan*. Join him in blending his Southern roots with local ingredients. Discover the history of gumbo, a dish steeped in New Orleans tradition, while mastering its artful preparation with a regional twist. Born in Louisiana, Chef Matthew brings a lifetime of bold flavors and stories to the kitchen. Winner of the 2023 Best Chef of the Northwest award, his passion for crafting unforgettable dishes shines through. *Demonstration*

24FFDK17 / 1 session \$89
6:30 - 9:00 PM THU: 10/3
Boudousquie Downtown Co-op Connections Bldg.

New! Shrimp and Grits

Discover the soulful flavors of the South with award-winning Chef Matthew Boudousquie. Delve into the origins of shrimp and grits, a cherished Southern classic with roots in the low country Carolinas, while mastering the art of seasoning and crafting creamy grits the New Orleans way. Born in Louisiana, Chef Matthew's culinary journey is as vibrant as the dishes he creates. Join us for an evening of easy, fun, and delicious cooking—celebrating authentic Southern techniques and locally sourced ingredients from the *Community Food Co-op*. *Demonstration*

24FFDN08 / 1 session \$89
6:30 - 9:00 PM THU: 11/7
Boudousquie Downtown Co-op Connections Bldg.

Let's Make Feta Cheese!



Join Marisa Papetti of *Marie's Bees* for a fun, hands-on cheesemaking class using local *Twin Brook Creamery* milk. Perfect for both beginners and enthusiasts, you'll follow step-by-step instructions to make your own

batch. Together we'll make and taste fresh feta. You'll also take home a detailed recipe for your homemade feta! Come have fun, make cheese, and eat cheese while making cheese! Marisa Papetti teaches cheesemaking classes across the PNW. *Hands-on*

24FFDI06 / 1 session \$69
6:00 - 7:30 PM THU: 10/10
Papetti Downtown Co-op Connections Building

Let's Make Mozzarella and Burrata!

Elevate your next pasta dish, cheese board, or salad, and make delicious mozzarella and burrata from scratch with Marisa Papetti. Marisa will serve plenty of samples as she demonstrates how to make these varieties. Homemade cheese should be accessible to cheese mongers, chefs, and home cooks alike! Join her in taking the mystery out of cheesemaking. Marisa Papetti has been teaching mozzarella, burrata, feta, and gouda-making classes across the PNW. A full-time beekeeper, Marisa owns local honey company *Marie's Bees*. *Hands-on*

24FFDK06 / 1 session \$69
6:00 - 7:30 PM THU: 10/24
Papetti Downtown Co-op Connections Building

New Recipes! Anti-Inflammatory Cooking: Supporting Gut Health



Removing foods to which your body may be launching an immune response is one of the key steps in maintaining an anti-inflammatory state. Together, we'll savor anti-inflammatory recipes and learn about digestion support. We'll enjoy five anti-inflammatory dishes: breakfast hash, creamy broccoli-ginger soup, green detox smoothie, ginger chicken and black rice bowls, and walnut truffles. Manage inflammation with Alissa Segersten, functional nutritionist and cookbook author. *Demonstration*

24FFDK15 / 1 session \$89
6:30 - 9:00 PM TUE: 10/15
Segersten Downtown Co-op Connections Building

Scan to register early—classes fill quickly and space is limited!



New Recipes! **Anti-Inflammatory Cooking: Balancing Blood Sugar**

Balancing blood sugar is key to maintaining an anti-inflammatory state. Chronically elevated blood sugar creates a cascade of inflammation in the body leading to brain fog, fatigue, slow wound healing, and sleep disturbances. Learn how to make easy, blood sugar-balancing breakfast, lunch, and dinner. We'll enjoy turkey cauliflower hash, lettuce wraps, egg and avocado breakfast bowls, and an autumn kale and salmon salad. Manage inflammation with Alissa Segersten, functional nutritionist and cookbook author. *Demonstration*

24FFDK14 / 1 session \$89
6:30 - 9:00 PM TUE: 11/12
Segersten Downtown Co-op Connections Building

New! **A French Feast for Fall**



Celebrate the changes of fall with a sumptuous menu of French culinary classics with Chef Karina Davidson, Parisian expert and former pastry chef. We will begin our evening with a bowl of Moules Marinières. While a French classic, this mussel dish is reminiscent of our Northwest bounty. Next, we will enjoy a salade verte with blue cheese, pears, and pecans. Our entree will be a velvety chicken Dijon served with purée de pommes de terre. To conclude our evening, we will enjoy a gâteau aux chocolats. *Demonstration*

24FFDE16 / 1 session \$99
6:30 - 9:00 PM WED: 10/16
Davidson Downtown Co-op Connections Building

New! **Flavors of the Mediterranean**

Join former pastry chef Karina Davidson as she demonstrates flavors from the rich tapestry of the Middle East! Our starter is a mini chicken and vegetable kabob with yogurt sauce garnished with the luscious spice blend, Zaatar. Next, a bowl of Moroccan garbanzo and chard soup—with flavors of lemon, two paprikas, and plenty of garlic, this soup is a favorite for the coming winter! Our main plate will be small beef and feta meatballs with a lemon-tahini sauce, accompanied by a quinoa tabouli. For dessert, orange semolina cake will be a fresh counterpoint to the hearty terrain of our menu. *Demonstration*

24FFDI07 / 1 session \$89
6:30 - 9:00 PM THU: 12/12
Davidson Downtown Co-op Connections Building

New! **The Secret to Perfect Pizza**

Join Chef Tam from *Tam Tam Pizza* for a masterclass on hosting the ultimate pizza party! Dive into the world of artisanal ingredients with fresh, stone-milled flour from *Cairnspring Mills*, creamy seed-to-cheese mozzarella from *Ferndale Farmstead*, and vine-ripened tomato sauce from *Bianco DiNapoli*. Explore traditional concepts, from dough prep to perfect toppings, and elevate your pizza game to celebrated status. Turn your gatherings into unforgettable pizza parties that will leave everyone craving more! *Demonstration*

24FFDG14 / 1 session \$79
6:30 - 9:00 PM WED: 10/23
Nguyen Downtown Co-op Connections Building

New! **Butter of the Sea Crab Bowl**

In this class, we are eating the Lhaq'temish (Lummi) ancestral way. Rich and nutritious, the Dungeness Crab Bowl is made with sea urchin, crab butter, poached egg, morel mushrooms, and rice. Eating wild seafood strengthens food sovereignty among the tribal and local communities. The goal is to revitalize the native food systems, reduce waste and carbon emissions, and co-exist with our natural environment. We hope the younger generations learn to eat traditional wild foods the way the Lummi ancestors have eaten them since time immemorial. *Demonstration*

24FFDN09 / 1 session \$99
6:30 - 9:00 PM THU: 11/14
Phair Downtown Co-op Connections Building

New! **Traveling Through the Culinary World**

Join Kayla Reichstadt for an evening of culinary exploration! We'll first explore Argentina to enjoy an empanada alongside chimichurri. Then, a yellow curry over coconut rice from Thailand for your main course. Finally, a decadent German Dutch baby pancake filled with spiced apples and drizzled with salted caramel. Kayla is captivated by food's nutritional power and its beauty as a "universal language." She is a personal chef here in Bellingham and trained under Chef Rocio in San Diego, CA. *Demonstration*

24FFDK18 / 1 session \$89
6:30 - 9:00 PM WED: 11/6
Reichstadt Downtown Co-op Connections Building

New! **Mastering the Art of Hard Cider Making**

Unleash your inner cider connoisseur! This class is your gateway to crafting exquisite hard cider from scratch. Dive into the world of cider production and vocabulary while learning about cider-brewing equipment. With expert guidance and insider tips, you'll learn how to create tantalizing cider blends that will impress even the most discerning palates. Elevate your homebrewing game with co-founder of *Honeymoon Mead*, owner of *North Corner Brewing Supply*, and homebrewing instructor, Robert Arzoo. Due to Washington State liquor laws, no hard cider will be sampled during this class. *Demonstration*

24FFDR05 / 1 session \$69
6:30 - 9:00 PM WED: 12/4
Arzoo Downtown Co-op Connections Building

Sweet Brittany Crêpes

Travel to Brittany, France with Chef Emma Le Dû as she teaches you the art of sweet crêpes. Learn to make the perfect batter and the technique of spreading a crêpe. You'll taste your creations with some of the best toppings, including decadent salted caramel butter. We'll end the class with a simple, but absolute favorite, crêpe topping—lemon sugar. Emma learned to make crêpes from her mother, who learned from hers. Roll up your sleeves and enjoy some crêpes! *Hands-on*

24FFDE11 / 1 session \$89
6:30 - 9:00 PM THU: 12/5
Le Dû Downtown Co-op Connections Building

Savory French Crêpes

Travel to Brittany, France, with Chef Emma Le Dû as she teaches you the art of making savory French crêpes, starting with how to make the perfect batter. You'll taste your creations with toppings such as ham, cheese, mushrooms, and crème fraîche. End the class with a crêpe that combines sweet and salty, sure to delight your palate. This class features gluten-free recipes. *Hands-on*

24FFDE12 / 1 session \$89
6:30 - 9:00 PM FRI: 12/6
Le Dû Downtown Co-op Connections Building

Please note, the cooking classes can be either demonstration classes or hands-on classes. They are clearly marked as such in the description of each class. In demonstration classes, you will sit back, observe, and learn from a chef who shows you the steps to prepare and cook the recipes. In hands-on classes, students will have some interactive hands-on experiences while the preparing and cooking of the recipes is happening. All classes will provide tastings of dishes prepared in class.

Virtual Cooking Classes



Michele Sweeney is a fourth generation baker and internationally known culinary artist and instructor with a demonstrated history of teaching. She has won several awards and been featured in a number of print and digital publications. She is a member of the International Federation of Pastry Gelato & Chocolate (FIPGC) and was a 2019 FIPGC Coach for the Cake Designers World Championship, held every two years in Milan, Italy. In 2016 Michele was one of seven top US Sugar Artists handpicked by The Food Network to compete on their popular 'Cake Wars' program.

New Recipes!

Mastering French Macarons

Bake along with Chef Michele as you learn how to create delicious French macarons (not to be confused with coconut macaroons). These cookies are made with almond flour and have a delicate crispy shell and a soft, chewy center. We will be making chocolate macarons with white chocolate raspberry ganache to fill your macarons. Chef Michele will give you recipes and pointers for switching up your ganache to create holiday flavors like peppermint white chocolate and how to use fruit to infuse your ganache.

24FFDE08 / 1 session \$70
2:00 - 5:00 PM SUN: 10/20
Sweeney Virtual

New! Holiday Pie Baking

Sometimes flaky, sometimes like cardboard—what happened?! Is making a good pie crust just luck of the draw? No! Learn the science and technique behind creating fool-proof pie crusts and leave class armed with knowledge, recipes, a delicious Thanksgiving pie, and one to store in the freezer to enjoy later. We will make and bake a salted caramel apple pie complete with a beautiful lattice top. Our “freeze and enjoy later” pie will be a chocolate cream pie sure to satisfy the chocolate lovers around your holiday table. Plus, get recipes for pumpkin pie and Chef Michele’s favorite dessert, cheesecake.

24FFDD04 / 1 session \$70
2:00 - 5:00 PM SAT: 11/9
Sweeney Virtual



Third Thursday Kids' Cooking Club (ages 7-12)

Join us for an opportunity to learn some important life skills in the kitchen—cooking techniques, improvisation and creativity in recipe-building, and experimentation with flavor combinations of fresh foods. We will cook two to three menu items each class. Recipes include sweet and savory options and will be decided based on allergy accommodations and sensitivities, seasonal fresh options for ingredients, and class size. Recipes are sent home and each student takes what they make. As a mom, chef, writer, educator, and founder of *Tiny Onion Cooking School*, Annalee Dunn has maintained a priority of using fresh, local ingredients and basic techniques in every recipe. Designed for ages 7-12.

SESSION A

24FKIDC12 / 1 session \$49 2:00 - 4:00 PM
THU: 9/19 Dunn Downtown Co-op Connections Building

SESSION B

24FKIDC12 / 1 session \$49 2:00 - 4:00 PM
THU: 10/17 Dunn Downtown Co-op Connections Building

SESSION C

24FKIDC12 / 1 session \$49 2:00 - 4:00 PM
THU: 11/21 Dunn Downtown Co-op Connections Building

New! Elegant & Easy Holiday Appetizers

Learn how to create delicious appetizers for all your holiday gatherings! From savory appetizers to sweet treats like cream puffs, the focus will be on small bites—most of which you can prep ahead of time and bake right before your gathering starts! Learn to work with store-bought puff pastry dough for quick appetizers as well as make your own cream puff dough for stuffing with sweet or savory fillings. As a bonus, Chef Michele will also provide two cocktail recipes for making batch cocktails for your guests to self-serve so you can enjoy visiting with friends and family!

24FFDK10 / 1 session \$70
2:00 - 5:00 PM SAT: 11/16
Sweeney Virtual

New Recipes!

Holiday Bread Baking

Join us for all your holiday baking! Chef Michele will show you how to make garlic knot rolls perfect for dinner, and bake a cranberry-pistachio twist loaf and a cinnamon-apple streusel quick bread for holiday breakfast or brunch! She'll also include demonstration on how to shape your garlic knot roll dough into a 5-point star to make a great visual presentation for a

delicious baked brie appetizer or centerpiece for your dinner table.

24FFDO08 / 1 session \$70
2:00 - 5:00 PM SAT: 11/23
Sweeney Virtual

New Recipes!

Holiday Candy Making for Gift-Giving & Entertaining

'Tis the season for swapping sweets! Learn how to make creamy truffles, dark chocolate fudge, chocolate bark, and cherry cordials from scratch. Candy making requires good measurements and proper temperature, but technique is truly critical for superior results. The importance of each step in the various candy making processes will be emphasized as you create a large box of delicious handmade candies perfect for gift giving or enjoying on your own. No experience necessary. .

24FFDD06 / 1 session \$70
2:00 - 5:00 PM SAT: 12/7
Sweeney Virtual

Virtual cooking students will receive a class prep packet, recipes, and a video recording of the class. Class price is for two people attending from one kitchen; only one person is required to register and pay for the class.



Creative Arts

Fine Art

Evening Classes

New! Reimagining Art History Through Collage

Join artist Holly Hudson and learn to reimagine and integrate famous works of art using collage to add context and voices that were omitted by their creators. Students will learn to reinterpret the classics by introducing contemporary viewpoints, voices, and thinking via the collage process, and examine how contemporary artists are influenced and shaped by artists of the past. You'll select a piece from art history to recreate with your own interpretation. You'll also explore the basics of form, color, and composition as tools to better communicate visual language and storytelling. Beginner friendly. [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEARTC10 / 3 sessions \$149
6:00 - 9:00 PM THU: 10/10 - 10/24
Hudson WCC - Foundation 105

Introduction to Drawing



Whether you've always wanted to learn how to draw, or need a refresher in basic skills, join artist Sarah Lane as she guides you in exploring the practice of drawing! Each session, you'll work on a variety of projects and learn the foundational basics of drawing through various exercises to train your eyes, hand, and creativity while exploring the fundamentals of drawing, such as line, texture, shape and more! [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEARTB07 / 3 sessions \$119
6:00 - 8:00 PM TUE: 9/24 - 10/8
Lane WCC - Foundation 105

New! Drawing: Beyond the Basics

Take your drawing skills to the next level! Whether you have basic drawing skills, or have taken Introduction to Drawing, this class will enhance your ability to create spatial illusion, increase your understanding of perspective, shape, light and texture, and will continue to develop your drawing confidence while improving your ability to draw from life or a reference photo. [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEARTB11 / 3 sessions \$119
6:00 - 8:00 PM TUE: 10/15 - 10/29
Lane WCC - Foundation 105

Drawing Series

Take both classes for \$215

24FCEARTB12 / 6 sessions

New! Drawing Portraits

Take your drawing skills to the next level by learning how to create portraits with pencils and mixed media! Artist Sarah Lane will guide you in learning how to accurately draw the human face while you hone your observational skills and develop a deeper understanding of shapes, light, and form. [Please bring a photograph to create your portrait. For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEARTB14 / 3 sessions \$119
6:00 - 8:00 PM TUE: 11/5 - 11/19
Lane WCC - Foundation 105

“ Sarah Lane is a great teacher who encouraged all of us to have fun and go easy on ourselves!

Becky M.

Introduction to Drawing

Introduction to the Potter's Wheel

Join us in WCC's Roe Studio and learn to use the potter's wheel to create useful clay art such as bowls, cups, and jars. Explore the basic skills of centering, throwing, trimming, and glazing pottery to create one-of-a-kind designed pieces. Instructor Michelle Crowe welcomes both beginning and experienced students. Final class session is one hour to receive feedback on your finished pottery. Up to five pounds of clay and glazes included. [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#) Section B does not meet November 27.

SECTION A

24FCEARTD03 / 6 sessions \$315
6:00 - 9:00 PM WED: 9/25 - 10/30
Crowe WCC - Roe Studio

SECTION B

24FCEARTD03 / 6 sessions \$315
6:00 - 9:00 PM WED: 11/6 - 12/18
Crowe WCC - Roe Studio

Daytime Classes

Watercolor Studio



Join Trish Harding for a delightful painting experience as she guides you through a watercolor project in a studio setting. The focus will be color! You'll explore techniques to keep your color clean and exciting, while receiving informative demonstrations and presentations on color and pigments. As always, lively critiques will help you see through others' eyes. Trish will supply the project image, a color wheel, and a value scale. **Prerequisite:** prior watercolor experience. [For class supply list, visit www.whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEARTE08 / 4 sessions \$179
1:00 - 3:30 PM THU: 10/3 - 10/24
Harding WCC - Foundation 105

Fine Art continued

Painting with Pastels

Learn how to use the versatile medium of pastels in this immersive class! The Pacific Northwest is famous for its crisp, windy, and wet winter weather, but that doesn't mean we don't have our fair share of sunlight, dramatic shadows, and dazzling reflections, perfect for capturing with pastels! Though it's a dry medium, pastel is an ideal medium to capture the drama and texture of local landscapes like wetlands—texture is pastel's superpower! Join artist and past president of the *Northwest Pastel Society*, Trish Harding, to discover how to create texture in your pastel paintings. [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEARTC07 / 4 sessions \$219
9:00 AM - 12:00 PM THU: 10/03 - 10/24
Harding WCC - Foundation 105

“

This class was inspiring and gave me the courage and commitment to continue painting!

Kim F.
Landscape Painting

Landscape Painting

Experience landscape painting with artist Trish Harding! Working from photographs, learn how to design your composition, select a color system, and plan a compelling (or “atmospheric”) mood. Discover the importance of thumbnail sketches and how to move to the canvas with color, value, and intensity to bring your painting to a successful conclusion. Personal focus and voice will be encouraged. Leave with an understanding of your process, confidence in your medium, and two to three completed paintings in oil or acrylic. All skill levels welcome! [For class supply list, visit www.whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEARTA03 / 4 sessions \$219
9:00 AM - 12:00 PM FRI: 10/04 - 10/25
Harding WCC - Foundation 105

Register Early!

If minimum enrollment is not met for a class, it may be canceled. Your registration could make the difference!



New!

Embossed Metal Garlands

Create one-of-a-kind metal garlands with artist Holly Hudson! Learn to cut, craft, and assemble an incredible folk art inspired metal embossed garland, perfect for holiday décor and gift giving. Holly will walk you step-by-step through the construction, starting with the selection of patterns and designs, then you'll move on to embossing, trimming, and finally assemblage. The skills learned in class can translate to ornament making, decorative gift tags, and more! Designed for all skill levels. [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEHOB15 / 1 session \$49 9:00 AM - 12:00 PM
SAT: 11/16 Hudson WCC - Foundation 105

Figure Drawing

Whether you are a beginning or returning student, come learn to draw what you see...not what you think you see! Using clothed models, artist Trish Harding will guide you in learning the elements of gesture, shape, value, and more, which will infuse your drawings with dynamism and drama. Work at your own pace as you learn to draw better than you ever thought possible! Cash tips for figure drawing model are welcome but not required. [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEARTB08 / 5 sessions \$225
1:00 - 3:30 PM FRI: 10/4 - 11/01
Harding WCC - Cascade 164

Fearless Painting for Beginners: Watercolors

This introductory class is for anyone who wants to create beautiful art using watercolor paints on paper—the fearless way! You'll explore watercolor paints and learn how to have fun with artistic tools using a variety of techniques. Artist Elise Beattie will demonstrate step-by-step techniques, after which you'll enjoy painting alongside her while improving your artistic skills. Tap into your creative side in this fun and inspiring class! [For class supply list, visit www.whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24FCEARTA06 / 5 sessions \$179
10:00 AM - 12:30 PM WED: 10/9 - 11/6
Beattie Virtual

Fused Glass

Fused Glass: Sea Stars

The stars of the sea will be the focus for this workshop on the basics of fused glass. Learning glass cutting and building techniques, you will make two fused glass sea stars in the color of your choice. Your sea stars will then be shaped over molds in a second firing to give them movement. Wear closed-toe shoes to class. \$25 materials fee payable to instructor at first class. Class size is limited, so register early!

24FHOB05 / 1 session \$85
6:00 - 9:00 PM THU: 9/26
Ten Eyck Wandering Oaks Gallery

Fused Glass: Flower Pocket Vase

Add some colorful, handmade charm to your home this fall! Sheri Ten Eyck, glass artist and owner of *Wandering Oaks Gallery*, invites you to come learn the art of glass fusing, including basic cutting skills, while you create a five-inch square vase that hangs on the wall—a pocket vase for flowers! Wear closed-toe shoes to class. \$25 materials fee payable to instructor at first class. Class size is limited, so register early!

24FHOB03 / 1 session \$85
6:00 - 9:00 PM THU: 10/17
Ten Eyck Wandering Oaks Gallery

Fused Glass: Night Lights

Illuminate your home this winter with beautiful handmade fused glass night lights! Using a rainbow of colors in glass, you'll create three stunning fused glass pieces that will each be mounted to night light fixtures—keep for yourself or give as gifts! Local fused glass artist Sheri Ten Eyck, will provide guidance on design inspiration, or come with your own ideas in mind! \$25 materials fee, payable to instructor at class, includes night light hardware. Wear closed-toe shoes to class. Class size is limited, so register early!

24FHOB13 / 1 session \$89
6:00 - 9:00 PM THU: 11/14
Ten Eyck Wandering Oaks Gallery

Fused Glass: Holiday Ornaments

Create your own holiday ornaments this season! Join Sheri Ten Eyck at *Wandering Oaks Gallery*, where you'll make up to three fused glass ornaments while learning the process behind fused glass and basic glass cutting skills. Your ornaments will be ready to pick up the next day. Wear closed-toe shoes to class. \$25 materials fee payable to instructor at first class. Class size is limited, so register early!

SECTION A

24FHOB02 / 1 session \$85
6:00 - 9:00 PM THU: 11/21
Ten Eyck Wandering Oaks Gallery

SECTION B

24FHOB02 / 1 session \$85
6:00 - 9:00 PM THU: 12/5
Ten Eyck Wandering Oaks Gallery

Hobbies & Crafts

New! Needle Felting 101



Join artist Sarah Lane to learn the cozy craft of needle felting! We'll discuss fibers best suited for felting, how to prepare the fiber, and explore fiber blending and color. You'll learn about needles, how to make basic shapes, add color and detail, and explore smoothing techniques. By class end, you'll have completed a few fun, fall-inspired mushrooms and possess the skills to continue felting after class! [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists and Class Info."](#)

24FH0BA03 / 1 session \$49
9:00 - 12:00 PM SAT: 10/19
Lane WCC - Foundation 105

Music

Ukulele for Beginners

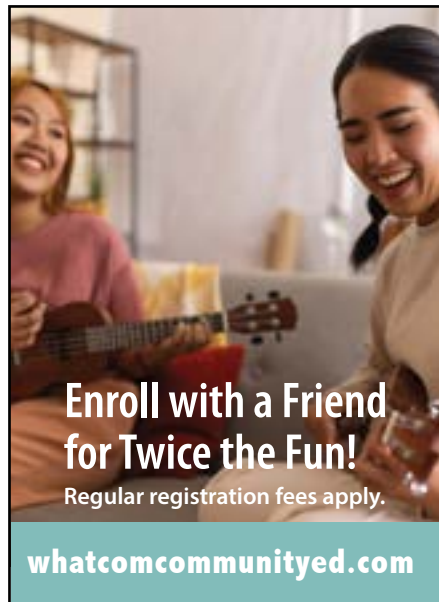
Ever wanted to play an instrument? Curious about that small little guitar that is cheerful and happy? Then join instructor Cynthia Rogers to enjoy casual, upbeat music fun and learn the basics of ukulele! Every class you'll be in charge of your comfort level; you decide whether you're in the mood to watch, strum, chord, sing, or do combinations. If you don't own a ukulele, no problem because we'll have a loaner uke you can use in-class, just sign up on the first day. If you own or can borrow a ukulele, then bring one along. Let's celebrate autumn together with uke playtime!

24FMUSA03 / 4 sessions \$119
6:00 - 7:30 PM WED: 10/2 - 10/23
Rogers WCC - Foundation 105

New! Ukulele: Beyond Beginning

Are you a little familiar with playing ukulele but would like more instruction? Do you continue to be curious about that little guitar that is cheerful and happy? Then join instructor Cynthia Rogers to enjoy casual, upbeat music fun and increase your knowledge of the basics of ukulele. Every class you'll be in charge of your comfort level; you decide whether you're in the mood to watch, strum, chord, sing, or do combinations. If you own or can borrow a ukulele, then bring it to class. Let's celebrate autumn together with uke playtime!

24FMUSA04 / 4 sessions \$119
6:00 - 7:30 PM WED: 10/30 - 11/20
Rogers WCC - Foundation 105



Enroll with a Friend
for Twice the Fun!

Regular registration fees apply.

whatcomcommunityed.com

Photography & Photo Editing

Getting to Know Your Digital Camera



This hands-on class begins with the essentials of digital photography: image resolution, picture formats, zoom, flash

settings, deciphering menu options, and configuring your camera's settings. You'll then learn how to set up and frame a shot while taking pictures around WCC's campus to be reviewed in class. Instructors Gary Meader and Al Sanders have many years of experience teaching photography and image editing classes. Bring your digital camera, manual, charging cord, and extra batteries. Lunch break from 12:30-1:30 PM.

24FPHTB01 / 1 session \$149
9:00 AM - 4:00 PM SAT: 9/21
Sanders/Meader WCC - Foundation 201C

The Art of Photography

Whether you use film or digital, learning the basics of photography will enhance the quality of your photos. Instructor Al Sanders will demystify the image-making process as you learn to manipulate aperture and shutter speed to produce perfect exposures. Also explore principles of lighting, composition, color, and more. While our emphasis is on digital cameras, film users are welcome. Bring a camera with adjustable aperture and shutter speed. Textbook, provided at first session, included in course fee.

24FPHTB05 / 4 sessions \$195
6:00 - 8:30 PM TUE: 10/8 - 10/29
Sanders WCC - Foundation 201C

Enhance & Organize Your Photos with Adobe Lightroom Classic

Adobe Lightroom Classic is an essential workflow tool for many photographers, allowing you to organize, process, and show your work with ease. In this lecture/demo class, we'll discuss importing, cataloging, and processing images to bring out their full potential. We'll focus on the Library and Develop modules, but we'll discuss the output modules such as Book, Slideshow, and Print as time allows. We'll also cover how Photoshop fits into a Lightroom workflow. Class does not meet November 26.

24FPHTA05 / 4 sessions \$189
6:00 - 9:00 PM TUE: 11/12 - 12/10
Sanders WCC - Foundation 201C

Health & Wellbeing

Dance & Fitness

New! Swing Dance 101

Learn one of the most popular social dances this fall—swing dance! Instructor Bailey McCully will introduce you to the basics of the Lindy Hop, East Coast Swing, and Charleston. You'll practice the frame and footwork for swing, giving you a strong foundation for learning more steps and building your confidence as a dancer. You'll also learn the art of social dance etiquette—how to ask someone to dance, how to be a great dance partner, and more! Swing is a partner dance, but it can be learned without a partner, so each session will be a combination of solo and partnered movement, and you will rotate partners throughout class. Class fee is for one person.

24FDNCA05 / 8 sessions \$149
 6:00-7:15 PM THU: 9/26 - 11/14
 McCully WCC - Pavilion 201

Swing Dance 101—Couples Rate
Register with a partner for \$249
 24FDNCA06 / 8 sessions

Groove Dance Party: An Introductory Workshop



Find out what Groove is all about and how you can benefit from fun, joyful movement in this FREE workshop! Join instructor Dana Carr for an exploration of a variety of simple dance moves set to good music that will have you sweating and smiling at the end of your day! Wear comfortable clothing and bring a water bottle. Pre-registration required.

24FFITA29 / 1 session **FREE**
 5:45 - 6:45 PM TUE: 9/24
 Carr WCC - Pavilion 201



Groove Dance Party!

Looking for a fun, joyful way to move your body? Join instructor Dana Carr for a dance party at the end of your work day! She'll bring the good music and simple moves, a little bit of structure and a whole lot of inspiration. Together you'll find wonderful ways to feel good and have fun moving to the music! Wear comfortable clothing and bring a water bottle.

24FFITA28 / 8 sessions \$119
 5:45 - 6:45 PM TUE: 10/1 - 11/19
 Carr WCC - Pavilion 201

Belly Dance Fitness: An Introductory Workshop



Sweat, shimmy, laugh, and dance in this FREE workshop designed to introduce you to the art of belly dance. If you've been curious about this fascinating dance style, come join instructor Rachel Carter for an introduction to the basics. Beginners welcome and encouraged! Wear comfortable clothes and bring a water bottle. Pre-registration required.

24FFITA27 / 1 session **FREE**
 6:45 - 7:45 PM MON: 9/30
 Carter WCC - Pavilion 201

Belly Dance Fitness

Discover the many benefits of Middle Eastern dancing as you exercise your body and learn new skills. Increase your strength and flexibility, burn calories, and enjoy moving to the music! A student of Raqs Sharqi for over 15 years, instructor Rachel Carter loves to spread the joy of dance and believes that the best fitness program is loving your exercise! Wear comfortable clothes and bring a water bottle. Class does not meet November 11.

24FFITA24 / 8 sessions \$119
 6:45 - 7:45 PM MON: 10/7 - 12/2
 Carter WCC - Pavilion 201

Register Early!
 If minimum enrollment is not met for a class, it may be canceled. Your registration could make the difference!

Bollywood & Bhangra Dance: An Introductory Workshop



Have fun and learn about Bhangra and Bollywood dance in this FREE workshop! Instructor Shub-Chintan Kaur—founder of *Rhythms of India*—will introduce you to the basic elements of this

classical folk-style Indian dance set to Bollywood beats. Wear comfortable clothes and bring a water bottle. Pre-registration required.

24FFITA23 / 1 session **FREE**
 6:00 - 7:00 PM WED: 9/25
 Kaur WCC - Pavilion 201

Bollywood & Bhangra Dance

Join instructor Shub-Chintan Kaur—founder of *Rhythms of India* and dance instructor for over 35 years—to learn the basics of Bhangra dance set to Bollywood beats! Bhangra is a folk dance of Punjab which came into existence as the Harvest Festival Dance. You'll learn the high-energy steps of this beautiful dance set to traditional Bhangra music and popular songs from Bollywood movies. Wear comfortable clothes and bring a water bottle.

24FFITA22 / 4 sessions \$69
 6:00 - 7:00 PM WED: 10/2 - 10/23
 Kaur WCC - Pavilion 201

Bollywood & Bhangra Dance: Beyond Beginning

Join instructor Shub-Chintan Kaur to go beyond the basics of Bhangra dance! You'll learn more of the high-energy steps of this beautiful dance set to traditional Bhangra music and popular songs from Bollywood movies, and by course end you'll be dancing a fully choreographed routine! Wear comfortable clothes and bring a water bottle.

24FFITA31 / 4 sessions \$69
 6:00 - 7:00 PM WED: 10/30 - 11/20
 Kaur WCC - Pavilion 201

Bollywood & Bhangra Package
Take both classes for \$119
 24FCEITA32 / 8 sessions

Personal Wellness

Couples' Communication



Do you resolve to be closer in your relationship? Curious how to co-exist with more fun? Couples communicate with multiple layers of needs, intentions, and histories. Explore how to identify the inner workings of what brings you closer and drives you apart while learning practical tools to enhance your communication. Individuals are welcome; course fee includes up to two people.

24FHTHB01 / 2 sessions \$79
 6:00 - 8:00 PM WED: 10/2 & 10/9
 Stefens WCC - Cascade 131



Monique is amazing! She knows so much about people, and she's very energetic and compassionate. A wonderful instructor!

Anonymous
Couples' Communication

New! Listening to Learn While Setting Boundaries

Whether you are struggling with someone's journey through addiction, disagree with their differing world views, or are simply striving to be a more fulfilled and compassionate parent or partner, this class is for you! In this interactive workshop, Monique Stefens will guide you through internal and external patterns, tools to center and calm, and effective strategies to understand, influence, and connect during tense interactions. By course end you'll have strengthened your listening skills and learned effective tools to set and maintain boundaries.

24FHTHB02 / 2 sessions \$59
 6:00 - 8:00 PM WED: 10/16 & 10/23
 Stefens WCC - Cascade 131

See also: *Conflict Management in the Workplace*, page 17

Scan to register online!



Welcome to Medicare

Are you turning 65 soon? Wondering what you need to do about Medicare? Maybe you're retiring after age 65 but don't know what Medicare requires? Perhaps you're already in Medicare but want to get coverage that may cost less or be more convenient? Learn how Medicare works and understand your options. Helpful handouts provided. Presented by SHIBA (Statewide Health Insurance Benefits Advisors) of Whatcom County. SHIBA provides free, confidential and unbiased assistance navigating Medicare. Each section contains the same information.

Section A

24FHTHA02 / 1 session
 MON: 9/30

FREE
 SHIBA Staff

6:30 - 8:30 PM
 Virtual

Section B

24FHTHA02 / 1 session
 TUE: 10/29

FREE
 SHIBA Staff

6:30 - 8:30 PM
 Virtual

Section C

24FHTHA02 / 1 session
 TUE: 12/3

FREE
 SHIBA Staff

6:30 - 8:30 PM
 Virtual

Healthcare Planning

New! Elder Care Options: Help When You Need It



Someday you may find yourself needing care or caring for a loved one. Debbie Gann, director of Home Attendant Care, brings her 30+ years' experience to explain the support options available and discuss transportation, nutritional, and medical services; in-home care; and the costs and role of Medicare, Medicaid, and other funding options. The first session will cover how to develop a team of support services to allow individuals to remain in their homes; the second session will explore alternative living situations. We'll also discuss how to make a smooth transition for everyone involved and documents you should have in place to ensure your wishes are honored.

24FHTHA03 / 2 sessions \$49
 6:00 - 8:30 PM MON: 10/7 & 10/14
 Gann WCC - Foundation 105

See also: *Social Security Made Simple*, page 14

Get Informed Together!

Regular registration fees apply.



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Nature & Recreation

Mushroom Identification

Join us for an introduction to Pacific Northwest fungi in the field with instructor Chris Byrd as your guide. Chris will cover the basics of fungal ecology, mushroom identification, and foraging. Bring a notebook, and come ready to walk in any weather. Class size is limited—register early! Class will meet by the lower parking lot area at Fairhaven Park.

SECTION A

24FRECD26 / 1 session \$79
9:00 AM - 1:00 PM SAT: 10/19
Byrd Fairhaven Park

SECTION B

24FRECD26 / 1 session \$79
9:00 AM - 1:00 PM SAT: 10/26
Byrd Fairhaven Park

SECTION C

24FRECD26 / 1 session \$79
9:00 AM - 1:00 PM SUN: 10/27
Byrd Fairhaven Park

New! Urban Wildlife of Cornwall Park

This class will focus on the ecology and natural history of wildlife species in urban environments. We will use track and sign and direct observation to explore the lives of mammals and birds in novel habitats in heavily human-modified landscapes. Bring a notebook and sack lunch, and come ready to walk in any weather. Class will meet at Cornwall Memorial Park in the parking lot by the Squalicum Way entrance off Meridian Street.

24FRECD36 / 1 session \$109
9:00 AM - 3:00 PM SAT: 9/28
Byrd Cornwall Park

New! Introduction to Lichens

Lichens are an important part of many ecosystems and can be found all around us on surfaces ranging from rocks and boulders to buildings and the sides of trees. But did you know that these amazing small plant-like structures are actually a symbiotic

partnership of two separate organisms, a fungus and an alga? Join instructor Chris Byrd as we focus on the identification and ecology of macrolichens in the forests of the Pacific Northwest. Bring a notebook, and come ready to walk in any weather. Class will meet by the lower parking lot area at Fairhaven Park.

24FRECD37 / 1 session \$59
9:00 AM - 12:00 PM SUN: 9/29
Byrd Fairhaven Park

New! Feather Identification

Join instructor Chris Byrd to gain the skills needed to identify bird species' flight and tail feathers in the field. Class will begin with a presentation on the biology of feathers followed by an interactive portion where you will be guided through feather identification using specimens from local species.

24FRECB13 / 1 session \$49
6:00 - 9:00 PM WED: 10/23
Byrd WCC - Cascade 130

New! Fall Birds of Whatcom County

Join us for a walk around Semiahmoo Spit to view and discuss identification, ecology, and behavior of a variety of Whatcom County birds during fall, including sea ducks, shorebirds, loons, grebes, gulls, and birds of prey. Instructor Chris Byrd is a passionate birder with 25 years of experience identifying birds in the Pacific Northwest and has an MS in Environmental Studies/Conservation Biology. Bring your binoculars and field guide, and dress for the weather, including appropriate footwear. Class meets at the Maritime Museum parking lot.

24FRECB12 / 1 session \$79
9:00 AM - 1:00 PM SAT: 11/9
Byrd Semiahmoo Spit

Evergreen Trees of Northwest Washington

Discover the majestic conifer trees that make Washington the Evergreen State! From towering Douglas firs to medicinally important yews, our region is home to an incredible array of trees who keep their needles year-round. We'll practice identifying Northwest Washington's main conifer

species, learn about their life histories, and discuss their ecological and cultural significance. Bring a notebook, and come ready to walk in any weather. Class will meet by the lower parking lot area at Fairhaven Park.

24FRECD13 / 1 session \$59
1:00 - 4:00 PM SAT: 10/5
Engelfried Fairhaven Park

New! Introduction to Washington Amphibians

Join instructor Nick Engelfried to learn about the frogs, salamanders, and other amphibians that make Western Washington their home. Fall rains create ideal conditions for these moisture-loving animals, and we'll explore prime amphibian habitat while discussing characteristics of common species. Finding live amphibians can't be guaranteed; however, we'll do our best! Bring a notebook and come prepared for any weather. Class will meet at Stimpson Family Nature Preserve.

24FRECD38 / 1 session \$59
1:00 - 4:00 PM SAT: 11/2
Engelfried Stimpson Family Nature Reserve

Introduction to the Weather of Northwestern Washington

Do you want to learn what influences our local weather, how to find up-to-date weather information, and how to get and interpret the best weather forecasts for our region? Join instructor Charles "Lin" Lindsey for an introduction to the meteorology of our region, the forces that drive local weather, and the best resources for weather information. We'll cover the basics of meteorology and local influences created by the geography of our region as well as observation systems and forecast models used to predict upcoming weather conditions and online and mobile resources for weather information. Lin is a former atmospheric scientist, the author of *Marine Weather of the Northern Waters of the Salish Sea*, and a weather consultant for a local sailboat and power boat charter company.

24FRECD28 / 1 session \$49
9:00 AM - 12:00 PM SAT: 11/2
Lindsey WCC - Foundation 201C

Gardening

New! Deer Resistant Gardening



Deer are dear, but we all know how destructive they can be to our favorite flowers, veggies, trees, and shrubs! Join gardening instructor Debra Olberg to explore various ways to discourage and repel deer from your landscape—from plant selection and barriers to repellents of all kinds.

24FHOMB21 / 1 session \$39
9:00 - 11:00 AM SAT: 10/26
Olberg WCC - Foundation 105

Fall & Winter in the Garden

The cool weather is coming, so it's time to think about fall and winter gardening maintenance to get your landscape through the rest of the year in tip-top shape. Join us for a discussion on timely gardening tasks, such as planting bulbs for spring color, end-of-season perennial care, soil building and mulching, winterizing tender plants, adding new plants to the landscape, and much more. Save time in spring by learning how to take care of your yard now!

24FHOMB03 / 1 session \$45
9:00 - 11:30 AM SAT: 10/12
Olberg WCC - Foundation 105

“

I emerged with a helpful garden to-do list for the upcoming fall and winter months—exactly what I was looking for!

Mary S.
Fall & Winter in the Garden

Houseplants 101

Gardening doesn't have to end when you tuck the shovel into the garden shed—brighten up the cool, gray days of winter with a little indoor gardening! The names and faces may have changed from your outdoor favorites, but the indoor cast of characters can be just as fun. Gardening expert Debra Olberg will cover a variety of popular houseplants and the basics of caring for them—light requirements, fertilizing, watering, and re-potting. Feel free to bring indoor plant leaves in a sealed plastic bag for identification or problem-solving and discussion.

24FHOMB16 / 1 session \$39
9:00 - 11:00 AM SAT: 11/02
Olberg WCC - Foundation 105

Grow a Homestead-Style Food Garden



Interested in planting a sustainable food garden for greater self-reliance? Join Susan Colleen Browne, author of the homesteading memoir *Little Farm Homegrown*, for a practical class focusing on backyard farming essentials for fall. We'll explore crops and native plantings best suited for our area, working with nature for a chemical-free garden, and creating your food-raising calendar. We'll also discuss tips for harvesting and storing your crops, as well as ways to jump-start your planting next spring. Learn how to eat from your garden nearly year-round and discover the joys of simpler living. This course inspired Susan's popular gardening book, *Little Farm in the Garden!*

24FHOMB05 / 1 session \$55
6:00 - 9:00 PM MON: 9/23
Browne WCC - Foundation 105

House & Home

Interior Design Fundamentals: Room Layout and Proportion



The layout of your interior spaces should be one of the first steps in your design process. It dictates the flow and movement within a space, creates comfort, and allows you to express your personal style. Join interior designer Fran Bernstein to discover the secrets of laying out a dynamic space—explore the proper proportion of items in a room, learn to decorate with different styles to achieve balance, and discuss what decisions need to be made before making major purchases. After learning the fundamentals in session one, bring your own ideas to session two to receive guidance and advice from an award-winning professional interior designer!

24FHOMD03 / 2 sessions \$69
6:00 - 8:00 PM WED: 9/25 & 10/2
Bernstein WCC - Foundation 201C

Register Early!

If minimum enrollment is not met for a class, it may be canceled. Your registration could make the difference!



Interior Design Fundamentals: Color, Pattern, & Texture

Color, pattern, and texture can make or break an interior space. Join interior designer Fran Bernstein for an exploration of color—how to choose the right hue and shade, the best options for specific rooms, how to use patterns and textures to refine your spaces, and how color affects mood. After learning the fundamentals in session one, bring your own ideas to session two to receive guidance and advice.

24FHOMD02 / 2 sessions \$69
6:00 - 8:00 PM WED: 10/9 & 10/16
Bernstein WCC - Foundation 201C

Interior Design Fundamentals: Trends and How to Use Them

Interior design trends are numerous and change often, but they can also heavily influence how we style our spaces. Join local interior designer Fran Bernstein to discover the difference between a design trend and a rule, and how both play a role in creating a cohesive space. Explore the latest design trends for all the major areas of your home, including environmentally conscious trends, and learn about universal design rules—including when and how to break them—so you can design a space that is a true reflection of you and your style!

24FHOMD05 / 2 sessions \$69
6:00 - 8:00 PM WED: 10/23 & 10/30
Bernstein WCC - Foundation 201C

Interior Design Fundamentals Series

Take all three classes for \$185

24FHOMD04 / 6 sessions

Create Your Emergency “Grab & Go” Plan!



Whatever the emergency, don't panic, just follow your plan! Determine now what you will do and take with you, depending on the amount of time you have to vacate. Learn how to organize your vital information in a “Grab-&-Go” binder. Convert essential paper documents to digital as well as photos, photo albums and scrap books, then easily back it all up to the Cloud for ultimate protection. Learn the most important items to include in your “go bags” and bins. Discover local evacuation routes, beneficial free apps, and much more!

24FHOMD04 / 6 sessions \$185
6:00 - 9:00 PM THU: 10/3
Boyd Virtual

Money Management

Personal Finance

Join us for an in-depth look at personal finance: how to keep track of your money, how to get and keep more of it, insurance basics, banking and financial account types, investing, and the world of financial advice. You'll finish this course with the tools to better examine the money that comes into your life and how to make it work for you.

24FMOND02 / 4 sessions \$109
 6:00 - 7:30 PM TU/THU: 10/01 - 10/10
 Van Ness WCC - Cascade 131

Personal Finance

Add a 2nd family member for \$59

24FMOND07 / 4 sessions

Investing 101

Are you financially ready to begin investing but not sure where to begin? Join instructor Adam Van Ness to learn the ins and outs of investing and explore a variety of investment products. Whether you're already retired or just starting out, this introductory class will give you the tools to make your own informed decisions about investments and investing. We'll discuss account types, what goes where, investments such as stocks and bonds, products such as mutual funds and exchange traded funds (ETFs), investment methods such as "passive" and "active," and we'll discuss how to put it all together into an appropriate and diversified asset allocation.

24FMOND08 / 3 sessions \$79
 6-7:30PM TU/THU: 11/05 - 11/12
 Van Ness WCC - Cascade 131

Real Estate Investing Basics

Real Estate Investing (REI) is one of the most powerful ways to build long-term wealth. If you've wanted to know more about what real estate investing is, or the different ways to invest in real estate (it's not always about being a landlord and dealing with broken toilets!), then join local real estate investor Stacey Carroll to learn more! Explore the ins and outs of REI, the different types of investing, how to determine your investment strategy, and how to run numbers so you can find your first deal! Stacey will also cover the pros and cons of investing in real estate.

24FMONB02 / 1 session \$59
 9:00 AM - 12:00 PM SAT: 10/5
 Carroll WCC - Foundation 201C

New! Social Security Made Simple

Deciding how and when to claim Social Security retirement benefits can be complicated. This course will help you understand what options you have in claiming Social Security and the pros and cons of each claiming strategy relative to your unique financial situation. You'll learn Social Security basics—including recent changes to claiming options—as well as the top strategies for maximizing your payout. Instructor Andrew Zender, CFP®, helps his clients integrate Social Security into their comprehensive wealth management plan.

24FMOND04 / 1 session \$29
 6:30 - 8:30 PM TUE: 9/24
 Zender WCC - Foundation 201C

See also: *Welcome to Medicare*, page 11

Savvy Tax Planning for Retirement

Tax planning for retirement is equally as important as saving for retirement but is often overlooked; you must create a strategy so you don't lose your hard-saved money! Join Zachary Beckhusen, Certified Financial Planner® Professional, Accredited Wealth Management Advisor, and Certified Instructor for Financial Educators Network, to learn the foundations of tax planning for retirement so that you can avoid major mistakes and maximize your income! Explore common estate planning mishaps, Medicare and Social Security stealth taxes, and strategies to potentially reduce RMDs and future

tax brackets. Course includes a valuable guide recapping major topics covered in class.

24FMOND09 / 1 session \$39
 1:00 - 3:00 PM TUE: 9/24
 Beckhusen Virtual

Estate Planning 101

No matter your age or income level, estate planning is crucial for managing your assets, making healthcare decisions, and providing for your loved ones. This course covers basic estate planning documents, including powers of attorney, wills, trusts, and community property agreements. Using real-world examples, we'll discuss what these documents accomplish and how they are used. Instructor David Neubeck is a local attorney who specializes in elder law and estate planning for clients of all ages.

24FMOND01 / 2 sessions \$59
 6:00 - 7:30 PM MON: 10/28 & 11/04
 Neubeck WCC - Foundation 201C

Estate Planning 101

Add a 2nd family member for \$29

24FMOND06 / 2 sessions



PetSaver® Pet Care Certificate Course

This certification course is designed for all pet owners and pet professionals including veterinary staff, boarders, groomers, trainers, and pet-sitters. Learn over 50 wellness care skills, including canine and feline CPR; assessing bleeding, shock, and choking; applying a bandage and splint; and performing a 10-second snout-to-tail health assessment. Also learn dental care, preventive care, senior care, and more. Class fee includes a PetSaver® manual and PetSaver® Certificate, valid for two years. Certified veterinary technician Annette Lanker has over 10 years experience in small animal medicine, working with everything from mice to elephants. Thirty-minute lunch break provided.

24FHOMF01 / 1 session \$159 9:00 AM - 5:30 PM
 SAT: 10/19 Lanker WCC - Foundation 201C



Japanese for Travel & Fun



Learn the beauty of the Japanese language with Kanami Fujita as your guide. Whether you are planning a trip to this exquisite country or would simply like to learn the language, join Kanami for this basic conversational

course. You'll study pronunciation and basic vocabulary such as greetings, ordering food, time, numbers, purchasing transportation tickets, shopping, and expressing general needs. You'll also learn the customs and etiquette essential to Japanese culture along with best practices for safe traveling. No textbook required.

24FLAND01 / 4 sessions \$109
 5:30 - 7:00 PM THU: 10/3 - 10/24
 Fujita Virtual

Scan to register online!



New!



Travel the Emerald Isle

From sweeping landscapes to the rocky cliffs of the Wild Atlantic Way, Ireland is an enchanting and magical place to travel. Whether you want to visit its vibrant cities or the small villages and countryside, this corner of the world will capture your heart through its rich culture and stunning scenery. Dive into all things Irish, from its history, language, traditions, art, music, sports, and lively pub culture, and learn where to stay and eat, how to get there, and all the sights you cannot miss. Windy Gossett, a previous resident of Ireland, will help you learn everything you need to know before visiting this beautiful country.

24FTRVA31 / 2 sessions \$69 6:00 - 8:00 PM
 WED: 11/13 & 11/20 Gossett WCC - Foundation 201C

Upcoming Collette Trip Info Sessions

New! Machu Picchu & Galapagos Wonders

On this trip of a lifetime, you'll journey from the Land of the Incas to the Galápagos archipelago! Delve deep into ancient cultures at Machu Picchu—the fabled lost city—explore UNESCO-designated Spanish colonial cities, and stand between two hemispheres at the Equatorial Line. Experience the abundance of natural wildlife in the Galápagos archipelago, encounter hidden wonders in Peru, the “Middle of the World” in Ecuador, and see ethereal natural wonders on a cruise along Eden-like islands on this unforgettable trip!

24STRVA29 **FREE** 2:30 - 3:00 PM
 1:00 - 1:30 PM WED: 10/9
 Collette Staff WCC - Foundation 201C

New! Exploring Greece & Its Islands

Discover the magnificent ruins of ancient Greece, and bask in the brilliance of the Mediterranean sea on this epic journey! Explore Greece's most important ancient monuments, including the famed Temple of Zeus, the archaeological site of Olympia, and ancient artifacts of Delphi. Explore Athens on a comprehensive tour of the incredible Acropolis. Wander the winding streets, marketplaces, and beaches of Mykonos and Santorini. Learn the history of this fascinating country from local experts on guided tours!!

24STRVA27 **FREE** 1:45 - 2:15 PM
 Collette Staff WED: 10/9
 WCC - Foundation 201C

New! Historical Greenbrier & Washington, D.C.

This grand historic tour features a two-night stay at The Greenbrier—a classic American resort in the mountains of West Virginia, a visit to Thomas Jefferson's Monticello, a step back in time in Colonial Williamsburg, exploration of the Smithsonian, and more! Experience the grandeur of The Greenbrier amid the West Virginia mountains and explore American history throughout Washington, D.C. and Virginia on this fascinating journey.

24STRVA28 **FREE** 2:30 - 3:00 PM
 Collette Staff WED: 10/9
 WCC - Foundation 201C

To learn more about these trips, scan the QR code or visit whatcomcommunityed.com and click "Road Trips"!





Village Books and WCC Community & Continuing Education have created a writing instruction collaboration called *Chuckanut Writers*. Writing classes and workshops will inspire and encourage writers at all stages of their writing journey.

New! Writing Children's Books

Have you ever wanted to write a children's book, but weren't sure where to start? We'll look at requirements for children's books, the process of publication, share our work in a friendly critique-group style, and talk about revision. Come find out what it takes to be a successful children's writer. Feel free to bring a current manuscript. Rebecca Van Slyke is an author and illustrator with an MFA in Writing for Children and Young Adults from the Vermont College of Fine Arts.

24FWRTD19 / 4 sessions \$109
6:30 - 8:00 PM TUE: 09/24 - 10/15
Van Slyke WCC - Cascade 130

Wild Mind Writing

Spend four evenings discovering the power of "wild mind writing"! Based on Natalie Goldberg's book *Writing Down the Bones*, this intriguing class frees the mind through a unique practice that eliminates writer's block. Instructor Nancy Canyon will lead new and experienced students through a variety of exercises—rewarding participants with a daily practice-style, fundamentally changing one's writing forever. Ms. Canyon holds an MFA in Creative Writing from Pacific Lutheran University and has studied with Natalie Goldberg. She invites all inquisitive minds to enroll.

24FWRTD08 / 4 sessions \$139
6:00 - 8:00 PM TUE: 10/1 - 10/22
Canyon Virtual

New! Writing for Performance

Whether your interest is Moth-style storytelling, sketch comedy or a one-person show, this class will help you develop skills for a range of performance mediums. This will be a safe and empathetic learning space for students to workshop material. Alison Gallant wrote and performed with the Better Off Dead Poets Society in San Francisco, an act that made *San Francisco Bay Guardian's* "Best of the Bay." She was also a guest lecturer in "Writing for Performance" at the San Francisco Art Institute.

24FWRTD20 / 8 sessions \$229
6:30 - 8:00 PM WED: 10/2 - 11/20
Gallant WCC - Syre 103

New! Poetry First

It's hard for most of us to give poetry a central place in our lives, but in this four-session workshop, that's exactly what we'll do! By working together on writing exercises, looking at the poems of others, and spending time considering craft questions, we'll immerse ourselves in poetry for a month—with the goal that some of this will carry into our lives after this class, helping us to give attention and voice to the poems we carry inside. Class size is limited—register early! Barbara Bloom is the author of two books of poetry with a third book in the works.

24FWRTF07 / 4 sessions \$159
10:00 AM - 12:00 PM SAT: 10/5 - 10/26
Bloom Village Books—Readings Gallery

Copyediting for Yourself & Others

The key to diamond-clear writing is the editing! Learn how best to copyedit and work with a writer to make a story or article the best it can be, whether you are the author or someone else is. Begin the development of an "editor's eye," whether you are writing fiction, nonfiction, or blogs, or helping others with their writing. Roby Blecker is a writer and editor and has been helping others perfect their craft for 30 years.

24FWRTD05 / 3 sessions \$139
6:30 - 9:00 PM THU: 10/10 - 10/24
Blecker Virtual

NaNoWriMo: Get Your Novel Written in November!

What do bestselling novels *The Night Circus*, *Water for Elephants*, *Fangirl*, and *This Beautiful Land* all have in common? The first drafts were all written during National Novel Writing Month (NaNoWriMo). This month-long virtual novel writing event takes place every November and is a great way to get that first draft on paper. Join Rebecca Agjewich for this rewarding roller coaster of a month, brainstorm your stories, encourage each other, and learn about key elements of novel writing. Rebecca wrote the first draft of her published novel *BreakupBabe* during NanoWriMo, and has taught for many years

at *Richard Hugo House* in Seattle as well as *Seattle Public Library*. Class does not meet November 27.

24FWRTA19 / 6 sessions \$169
6:00 - 7:30 PM WED: 10/23 - 12/4
Agjewich WCC - Cascade 165

New! Building to a Book Deal: Refine Your Submission Process

Learn a structured submissions technique that will increase your chances of landing an agent/publisher. This workshop covers topics such as payment, research, submissions, and rebound. You'll leave with a list of magazines to target and two query letters—one for short work, the other for books. Class is intended for literary writers, short- and long-form. Instructor Alle C. Hall's first novel, *As Far as You Can Go Before You Have to Come Back*, has ten honors to its name, including the National League of American Pen Women's Mary Kennedy Eastham Prize. Space is limited—register early!

24FWRTG14 / 1 session \$59
10:00 AM - 1:00 PM SAT: 11/9
Hall Village Books—Readings Gallery

New! Writing for Lifestyle Magazines

In this course, you'll learn all about writing for a lifestyle magazine—from identifying which section your work fits best, to interviewing sources, and all the way through to drafting in the appropriate voice and tone. We'll look at some contrasting examples and do a few short exercises. Instructor Anne H. Putnam is a writer and editor with one published book and a long list of bylines under her belt. Her day job is editor in chief of *Bellingham Alive* magazine (under her married name, Anne Godenham).

24FWRTE04 / 1 session \$59
9:30 AM - 12:30 PM SAT: 11/23
Putnam Village Books—Readings Gallery

Classes are for adults 18 years and older unless stated otherwise.

Business & Professional Development

Professional Development

New! Conflict Management in the Workplace



Whether you are addressing difficult workplace conversations in the break room or board room, this workshop provides insights, tools, and techniques for when to speak up, how to do it effectively, and how to create safety in conversation for the best results. Monique Stefens is an international coach and facilitator who guides individuals and organizations to be more effective in leadership, conflict resolution, and communication in order to foster meaningful work culture.

24FBUSG13 / 1 session \$59
1:00 - 4:00 PM THU: 10/17
Stefens WCC - Foundation 201C

New! Sharpen Your Presentation Skills



Does that presentation tomorrow keep you awake tonight? The truth is, very few people are comfortable with public speaking, yet it is an important skill to master. The good news is that sharpening your speaking skills doesn't have to be complicated or difficult. It only requires learning some basic techniques and practice. This workshop is your opportunity to gain those skills, increase your self-confidence, and grow as a leader. As an added bonus—your newfound skills will transfer to interview settings and one-on-one meetings.

24FBUSD06 / 1 session \$79
9:00 AM - 1:00 PM THU: 10/24
Lang WCC - Foundation 201C

Scan the QR code to sign up to receive our email newsletter!



Grant Writing & Nonprofit Management

Grant Writing: Level I

Take the mystery out of grant writing in this content-rich course designed to dramatically improve your grant writing skills. You'll learn how to research potential funders, analyze their requirements, and assemble the components of grant proposals essential to receiving funding. You'll also gain the tools to write a compelling narrative, create a project budget, and provide accurate reporting so that funders say "yes" again and again. Instructor Virginia Lang has written, reviewed, and administered hundreds of successful grants over the past 35 years. Class does not meet October 11.

24FBUSH01 / 3 sessions \$129
9:00 - 11:00 AM FRI: 9/27 - 10/18
Lang WCC - Foundation 201C

Grant Writing: Level II—Write a Grant!

Roll up your sleeves and write a grant with the guidance of experienced grant writer Virginia Lang. From crafting a compelling narrative to creating a budget, you'll work on an actual grant application, receive individualized feedback, and gain the confidence and skills to write grants that get funded! You'll also have the chance to review proposals using stated criteria—just like every grant panel that reviews your requests. Bring a project or nonprofit you want to support, and be prepared to write outside of class. Prerequisite: Grant Writing: Level I or basic knowledge of the grant writing process. Class size is limited, so register early!

24FBUSH02 / 4 sessions \$189
9:00 - 11:00 AM FRI: 10/25 - 11/15
Lang WCC - Foundation 201C

Grant Writing Package

Take both classes for \$275

24FBUSH03 / 7 sessions

Adult Family Home Training

Adult Family Home Administrator Course



This 54-hour class meets the Washington State education requirement for Adult Family Home (AFH) providers. The course prepares participants for the AFH licensing and inspection process, covering topics such as roles and responsibilities of a licensed provider, business and operations, staff management, resident rights and care issues, and State and Federal laws governing Adult Family Homes. All course materials provided; a certificate will be provided after successful completion of course. Instructor Robin VanHynning is a Registered Nurse and holds an MSN in Nursing Education. She has over 12 years' experience in Adult Family Homes and 35+ years in Geriatric Long Term Care Administration. Requirements: Participants must take a basic English skills proficiency test online at least two business days prior to class; instructions will be sent by email one week prior to class start. Participants must have access to high speed internet, a microphone, and web camera for each session. Class meets Mondays 8:00 AM - 4:30 PM and Tuesdays & Thursdays 1:00 - 4:00 PM. Class does not meet November 25, 26, and 28. Registration for this class will close November 7 to allow time for mailing class text and processing English proficiency test; no refunds will be issued after November 7.

24FHPA01 / 11 session \$729
8:00 AM - 4:30 PM MON: 11/18 - 12/16
1:00 - 4:00 PM T/Th: 11/19 - 12/17
VanHynning Virtual



Amazing instructor—easy to follow and really wants you to succeed!

Anonymous
Adult Family Home Course

**New!**

Adult and Pediatric First Aid/CPR/AED

This American Red Cross course is designed to equip students to recognize and care for a variety of first aid breathing and cardiac emergencies involving adults, children, and infants. It is designed for students who need a certification that satisfies OSHA workplace or other regulatory requirements. This class is taught in a blended learning format; the online self-paced portion (accessed via mobile, desktop, or tablet) must be completed prior to attending the instructor-led skills session. Upon successful completion of class, a valid two-year digital certificate for Adult and Pediatric First Aid/CPR/AED is issued by the American Red Cross. The WCC Orca Ready Safety Team is comprised of skilled Whatcom Community College employees who conduct safety, security, and emergency management training on campus. Instructions for accessing online content will be provided upon registration.

SECTION A

24FHPD01 / 1 session
FRI: 9/27

\$115
WCC Orca Ready Safety Team

9:00 AM - 1:00 PM
WCC - Pavilion 106

SECTION B

24FHPD01 / 1 session
FRI: 9/27

\$115
WCC Orca Ready Safety Team

1:30 - 5:30 PM
WCC - Pavilion 106

SECTION C

24FHPD01 / 1 session
FRI: 10/18

\$115
WCC Orca Ready Safety Team

9:00 AM - 1:00 PM
WCC - Pavilion 106

SECTION D

24FHPD01 / 1 session
FRI: 10/18

\$115
WCC Orca Ready Safety Team

1:30 - 5:30 PM
WCC - Pavilion 106

SECTION E

24FHPD01 / 1 session
FRI: 12/06

\$115
WCC Orca Ready Safety Team

9:00 AM - 1:00 PM
WCC - Pavilion 106

SECTION F

24FHPD01 / 1 session
FRI: 12/06

\$115
WCC Orca Ready Safety Team

1:30 - 5:30 PM
WCC - Pavilion 106

Computers & Technology

Microsoft Office Applications

New! Organize Your Work with OneNote



Increase your productivity with Microsoft OneNote! Learn to develop digital note-taking skills by creating, modifying, and managing OneNote notebooks that work with other Microsoft

Office programs. By course end, you'll be able to store a wide variety of content in an organized structure, access the content from anywhere, and share it with others. Ebook, included in course fee, provided before first session. Familiarity with Windows required.

24FCOME05 / 2 sessions \$179
1:00 - 4:30 PM MON: 9/30 - 10/7
Hanks Virtual

New! Powerful Presentations with PowerPoint

How do you grab and maintain an audience's focus when you're asked to present important information? By being clear, organized, and engaging. Today's audiences are tech savvy, accustomed to high-impact multimedia content, and stretched for time. By learning how to use the vast array of features and functionality contained within PowerPoint 365, you will gain the ability to organize your content, enhance it with high-impact visuals, and deliver it with a punch. In this course, you will use PowerPoint 365 to begin creating engaging, dynamic multimedia presentations. Ebook, included in course fee, provided before first session.

24FCOME07 / 2 sessions \$179
1:00 - 4:30 PM MON: 10/28 - 11/4
Hanks Virtual



Self-Paced Online Courses with ed2go
Visit [page 21](#) for more information!

Excel

Excel: Level 1

Join us for this introductory class designed for professionals to learn the basics of Microsoft Excel. Class covers formatting, editing, modifying spreadsheets, and more. By course end, you'll be able to create and develop well-designed spreadsheets using expressions, formulas, and functions. Textbook, included in course fee, provided at first session. Prerequisite: basic familiarity with Excel.

24FCOMC01 / 3 sessions \$149
2:00 - 4:00 PM M/W/F: 10/21 - 10/25
Qualey WCC - Foundation 101J

Excel: Level 2

If you've completed Excel: Level 1, then you're ready to explore additional features. Class focuses on using range names, creating more advanced formulas and functions, managing data in lists and tables, conditional formatting, presenting data visually with charts, and creating PivotTables. Textbook, included in course fee, provided at first session.

24FCOMC03 / 3 sessions \$149
2:00 - 4:00 PM M/W/F: 10/28 - 11/1
Qualey WCC - Foundation 101J

New! Excel: Level 3

Enhance your spreadsheet skills with some of Excel's advanced features. Course covers working with multiple worksheets and workbooks, using lookup functions, protecting and sharing workbooks, applying data validation criteria, automating workbook functionality with macros, creating Sparklines, mapping data, and using analysis and forecasting tools. Textbook, included in course fee, provided at first session.

24FCOMC04 / 3 sessions \$149
2:00 - 4:00 PM M/W/F: 11/4 - 11/8
Qualey WCC - Foundation 101J

Excel Package

Take all three levels for \$399

24FCOMC05 / 9 sessions

New! Data Analysis with PivotTables

Being able to harness the power of advanced PivotTable features and create PivotCharts will help you to gain a competitive edge. You will not only be able to summarize data for you to analyze, but also organize the data in a way that can be meaningfully presented to others. Ebook, included in course fee, provided before first session.

24FCOMC11 / 1 session \$89
1:00 - 4:30 PM MON: 10/14
Hanks Virtual

E-Commerce

Sell It on eBay!



Discover if your item will sell or not in just one minute! Learn how to create a seller account, pre-listing preparation, create a listing, upload photos, accept online payments, and determine shipping costs. Includes insider "tips, tricks, and traps;" what to sell and not to sell; and where to get free shipping supplies and free home pickup. Learn proven listing strategies that get the most clicks, draw the highest bids, beat your competition and close the sale. Covers eBay marketplace research and how to create a profitable niche. Also includes photography tips that will make your items "pop." Plus, how to sell antiques, collectibles, and large items you don't want to ship. Taught by a multi-award-winning instructor and published eBay author from Seattle.

24FCOMF03 / 2 sessions \$99
6:00 - 9:00 PM M/W: 10/7 & 10/9
Boyd Virtual

Register Early!

If minimum enrollment is not met for a class, it may be canceled. Your registration could make the difference!



E-Commerce continued

Don't Throw It Away— Sell It Online!

Get rid of your “stuff” and get paid! There are several phone apps and platforms that provide an excellent way for you to generate revenue by selling your unwanted used items or by creating a new e-commerce business. This class presents the most popular yet easy to use apps for each of the top categories including furniture, electronics, clothing, books, art, and more. Learn which used items sell best and what can't be sold. Includes photography tips, pros and cons, dos and don'ts, tips and strategies, costs, and how you get paid. Determine which apps are the best match for the items you want to sell.

24FCOMF12 / 1 session \$59
6:00 - 9:00 PM THU: 10/17
Boyd Virtual

Website Creation

Create a Website for Fun, Profit & Business!

Discover the best copy/paste, drag and drop website builders that will meet your needs and create an appealing, modern, and dynamic small business website. Included is a complete comparison review of the top website and e-commerce store builders. Determine proper planning and layout with an attention-grabbing initial focal point. Learn search engine optimization (SEO), social media marketing, and the tips and traps, dos and don'ts of website design. Discover the #1 secret to a successful website and the #1 mistake that will ruin a business website!

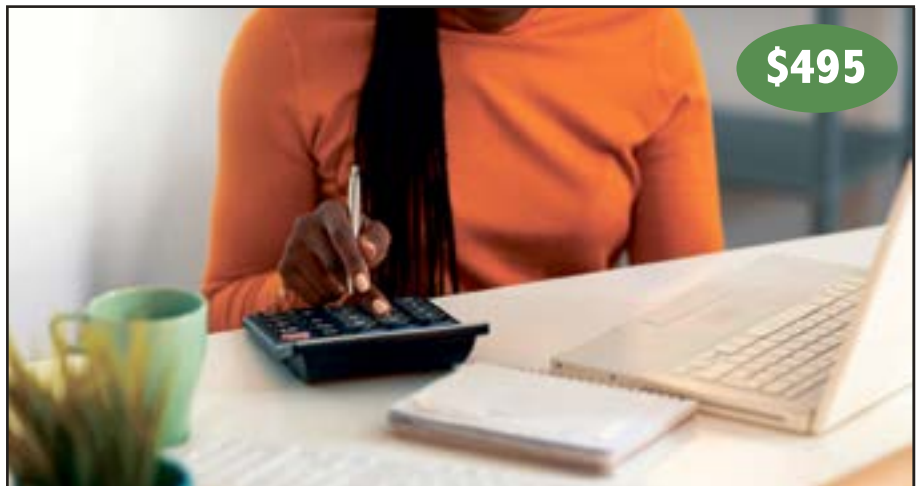
24FCOMI05 / 1 session \$59
6:00 - 9:00 PM TUE: 10/8
Boyd Virtual

Connect with us!

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whatcomcommunityed.com



\$495

Accounting with QuickBooks Online Suite

Whether you want to upgrade your bookkeeping and accounting skills for an edge in the job market or you're a small business owner, bookkeeper, or office manager seeking the fundamentals of QuickBooks accounting, this comprehensive online series will teach you the basics of accounting with QuickBooks Online, the most widely used accounting software for small business owners. Over the course of four classes, you'll master the basics of double-entry bookkeeping, while getting hands-on experience handling accounts receivable, accounts payable, sales taxes, and other common financial activities. Classes are self-paced and start monthly.

Courses include: **Accounting Fundamentals, Accounting Fundamentals II, Introduction to QuickBooks Online, Intermediate QuickBooks Online**

Scan the QR code for more information
and to register online.



Teach for Us!

We are always looking for qualified instructors with expertise in the topic areas found in this schedule.

We are actively looking for summer kids topics, hobbies and crafts, floral design, Spanish, and DIY home project experts to teach for our program. If you, or someone you know, would be a good fit, scan the QR code to complete a course proposal and learn about current openings.



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- Prepare for certification
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- Student advisors

Categories Include:

- **Graphic Design and Web Design**
- **Accounting and Finance**
- **Computer Applications, Programming & IT**
- **Construction and Trades**
- **Project Management**
- **Lean Six Sigma**
- **Human Resources**
- **Technical Writing**

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OR FIND A NEW ONE!**

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Our instructor-led online courses are informative, fun, convenient, and highly interactive. We focus on creating warm, supportive communities for our learners. New course sessions begin monthly, are project-oriented and include lessons, quizzes, hands-on assignments, discussion areas, supplementary links, and more.

- 6 week format
- Monthly start sessions
- Discussion areas
- Expert instructors

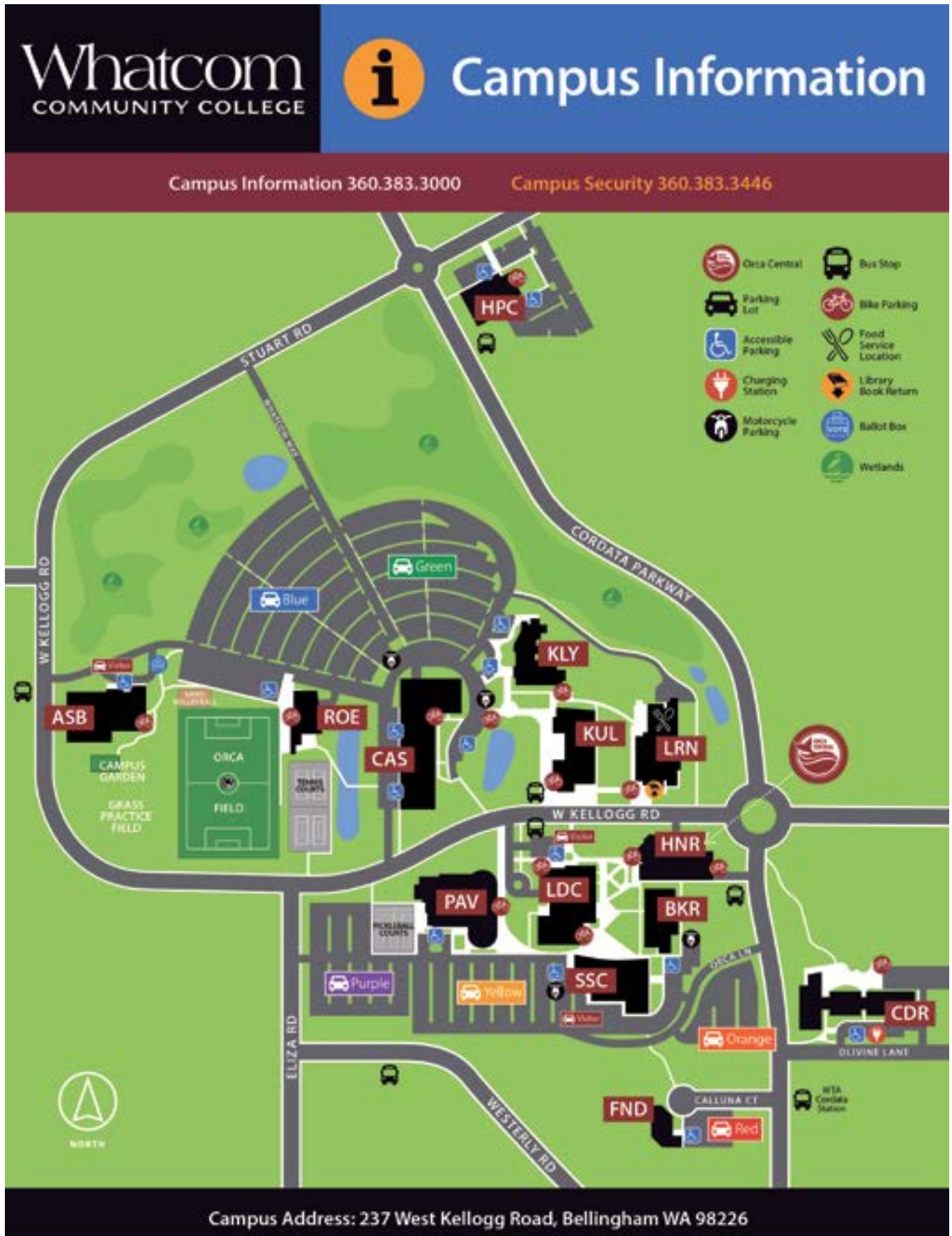
Categories Include:

- **Accounting and Finance**
- **Communication**
- **Computer Applications**
- **Healthcare and Fitness**
- **Language and Arts**
- **Personal Development**
- **Genealogy Basics**
- **Test Prep**
- **Writing and Editing**

Visit our website to find a course!

ed2go.com/whatcom

For an online version of this map, visit whatcom.edu and click on **"Campus Map & Directions"** under **About the College**.



REGISTRATION FOR NON-CREDIT COMMUNITY & CONTINUING EDUCATION CLASSES

Four Ways to Register!

1. On the Web:
24 hours a day, 7 days a week.
whatcomcommunityed.com

2. Phone In:
Monday-Thursday, 9:00 AM-5:00 PM
Call 360.383.3200 (with Visa, MasterCard, American Express and Discover only)

3. Mail In:*
Registration form & payment to:
Whatcom Community College
Attn: Business Office
237 W. Kellogg Road
Bellingham, WA 98226

***If mailing registration, please mail at least 10 business days prior to class start to ensure receipt of form.**

COMMUNITY & CONTINUING EDUCATION CLASSES are open to the general public. They are self-supporting without use of tax monies and do not provide credit toward a WCC degree or transfer to other institutions. Classes are for adults 18 years and older unless stated otherwise.

REGISTRATION INFORMATION

Registration for Fall 2024 is currently underway. **YOU MUST REGISTER PRIOR TO THE FIRST CLASS SESSION.** Please register early. If the minimum enrollment for a class is not met, the class will be canceled.

OUR REFUND POLICY

- Full refunds will be issued to all participants if Community & Continuing Education must cancel a class due to low enrollment.
- To cancel a registration, please contact Community & Continuing Education at least seven calendar days prior to the class at comed@whatcom.edu or 360.383.3200. You will be issued a full refund.
- If you cancel a registration less than seven calendar days prior to the class, you are entitled to a credit voucher*, less a 10 percent administrative fee, that you may apply toward any Community & Continuing Education class offered within six months of the date of credit. You may also transfer the registration fee, less a 10 percent administrative fee, to another Community & Continuing Education class. Please note: a credit voucher may not be exchanged for a cash refund. *Credit vouchers are not available for virtual cooking classes because they are recorded.
- NO REFUNDS or CREDITS will be given for a class once it has started. Refunds based on special circumstances must be requested in writing and are not guaranteed.

ACCESS & DISABILITY SERVICES

Students with disabilities who need accommodation are encouraged to call 360.383.3080 before registering; video phone for deaf callers 360.255.7182.

AFFIRMATION OF INCLUSION

Whatcom Community College is committed to maintaining an environment in which every member of the College community feels welcome to participate in the life of the College, free from harassment and discrimination. We welcome people of all races, ethnicity, national origins, religions, ages, genders, sexual orientations, marital status, veteran status, abilities and disabilities. To view WCC's Student Conduct & Community Standards and the Student Rights & Responsibilities Policy, visit whatcom.edu/student-services/student-conduct.

Scan to Register



***If mailing registration, please mail at least 10 business days prior to class start to ensure receipt of form.**

WCC Community & Continuing Education Registration Form

| | | | | | |
|----------------|-------|-----------|---|---------------------------------|------------------------------------|
| First Name | M. I. | Last Name | <input type="checkbox"/> Male | <input type="checkbox"/> Female | <input type="checkbox"/> Nonbinary |
| Address | | | Have you registered before? If so, under what name? | | |
| City/State/Zip | | | Date of Birth | | |
| Day Phone | | | Evening Phone | | |
| Email | | | Social Security Number* | | |

* To comply with federal law, we are required to ask for your Social Security Number (SSN) or Individual Taxpayer Identification Number (ITIN). We will use your SSN/ITIN to report Hope Scholarship/Lifetime tax credit, to administer state/federal financial aid, to verify enrollment, degree and academic transcript records, and to conduct institutional research. If you do not submit your SSN/ITIN, you will not be denied access to the college. Pursuant to state law (RCW 28B.1.042) and federal law (Family Educational Rights and Privacy Act), the college will protect your SSN from unauthorized use and/or disclosure.

| Class No. | Class Title | Time | Start/End Dates | Fee |
|-----------|-------------|------|-----------------|-----|
| | | | | |
| | | | | |

Payment Method: Check payable to **Whatcom Community College**—Do not send cash
 Visa MasterCard American Express Discover (credit cards also accepted by phone: 383.3200)

Total Payment Enclosed:

Account Number: _____
 Name on Card: _____ Expiration: _____ CCV Number: _____

Mail to:
 Whatcom Community College, Attn: Business Office
 237 West Kellogg Road, Bellingham, WA 98226

Join us this

Fall!

Explore your creative side, prepare for the holiday season, discover the outdoors, and so much more with WCC Community & Continuing Education!

FLAVORS
OF INDIA

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POTTER'S WHEEL

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NATURE &
RECREATION

PAGE 12