

DISCOVER

WINTER 2024

COMMUNITY & CONTINUING EDUCATION AT WHATCOM | whatcomcommunityed.com

Easy & Flavorful Mediterranean Recipes

Jewelry Making: Sterling Silver Bangles

Ukulele for Beginners

No-Waste Kitchen

Poetry as Memoir

Mosaics in Glass

Thai Showstoppers

Fiction's Cornerstones

Painting with Pastels

Homestyle Italian Dinner

Organize Your Work with OneNote

Scandinavian Desserts

Winter Birds of Whatcom County

Whatcom
COMMUNITY COLLEGE

OVER **35** NEW
CLASSES INSIDE!

Winter 2024

IN THE SPOTLIGHT

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Off-Campus Locations:

JANSEN ART CENTER
321 Front Street, Lynden

WANDERING OAKS GALLERY
126 W. Holly Street, Bellingham

SEMIAHMOO SPIT
Blaine, Washington 98230

VILLAGE BOOKS
1200 11th Street, Bellingham

FAIRHAVEN PARK
107 Chuckanut Drive North, Bellingham

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

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DISCOVER COMMUNITY & CONTINUING EDUCATION



Cooking Classes

New! Coffee & Cookies with Makeworth Coffee and Erin Baker's

Join Emma Clanton of *Erin Baker's* and Lauren Wallach of *Makeworth Coffee* to create delicious coffee cake muffins with a sweet granola topping! While the muffins are baking, follow Makeworth's head roaster Tim Shenkin in a coffee tasting ("cupping") and Erin Baker's cookie pairing. As you taste varying coffees, you'll learn to identify qualities such as acidity, cleanness, mouthfeel, and aftertaste. You'll leave the class with an Erin Baker's cookie box, a box of *Makeworth Coffee*, and your own coffee cake muffin!

24WFDB06 / 1 session \$79
6:30 - 9:00 PM TUE: 1/23
Shenkin Downtown Co-op Connections Building

New! Thai Showstoppers

Join Chef Robert Fong as he guides you through three showstopping, classic Thai recipes—Thai curry duck roasted and simmered in a red curry pineapple sauce; a tom yum red snapper and shrimp soup, perfect for winter; and a green papaya salad with serrano peppers, fish sauce, and dry-roasted peanuts. Robert Fong was head chef and co-owner of the *Pacific Café*, which set the standard for fine dining in downtown Bellingham for over 20 years. Robert's origins in a family of Chinese chefs, his years in the restaurant business, and his culinary adventures in over 60 countries have deepened his skills.

24WFDA11 / 1 session \$119
6:30 - 9:00 PM WED: 1/24
Fong Downtown Co-op Connections Building

New Recipes!

Chinese Home Cooking

Comforting, classic dishes will fill the classroom with beautiful aromas as Chef Robert Fong shows you how to bring Chinese cuisine into your own home. Class features seven-spice chicken with cremini mushrooms, oyster sauce, and chili sesame oil as well as Ma Po Tofu—minced pork simmered with soft tofu, Sichuan peppercorns, bamboo shoot tips, and water chestnuts. To accompany these dishes, you'll enjoy dark greens stir-fried with garlic and Shao Shing rice wine. Join this class for some recipes to enjoy during the chilly PNW winter.

24WFDA05 / 1 session \$119
6:30 - 9:00 PM WED: 2/21
Fong 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. Former owner of *Gnome Cheese*, Marisa Papetti has been teaching mozzarella, burrata, feta, and gouda-making classes to groups of all ages and sizes across the PNW. A full-time beekeeper, Marisa owns local honey company *Marie's Bees*.

SECTION A

24WFDK06 / 1 session \$59
6:00 - 7:30 PM THU: 1/25
Papetti Downtown Co-op Connections Building

SECTION B

24WFDK06 / 1 session \$59
6:00 - 7:30 PM WED: 3/6
Papetti Downtown Co-op Connections Building

New! Easy & Flavorful Mediterranean Recipes

Enjoy an array of Mediterranean dishes including everyday chicken shawarma, herby green tahini sauce, and a fresh Mediterranean salad. This delicious combination of flavors is put together by local food blogger and cookbook author Samantha Ferraro of *The Little Ferraro Kitchen*. Join Samantha as she demonstrates a vibrant Mediterranean meal from her cookbook, *The Weeknight Mediterranean Kitchen*. You'll learn spice combinations commonly used in Mediterranean cuisine and how to make complex dishes achievable in your home kitchen.

24WFDI04 / 1 session \$99
6:30 - 9:00 PM TUE: 1/30
Ferraro Downtown Co-op Connections Building

New! Gluten-Free Mediterranean Recipes

Join local food blogger and cookbook author Samantha Ferraro of *The Little Ferraro Kitchen* as she shares an array of gluten-free Mediterranean recipes that everyone will love! You'll enjoy Turkish lentil soup with mint and lemon, deconstructed baba ghanoush with creamy tahini sauce, and a crisp Mediterranean salad full of bright flavors. Mediterranean flavors are a wonderful way to brighten up these dark winter months, featuring citrus and fresh herbs. These dishes are perfect for any large event or a simple supper at home.

24WFDFO1 / 1 session \$99
6:30 - 9:00 PM THU: 3/14
Ferraro 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.

SECTION A

24WFDJ08 / 1 session \$79
6:30 - 9:00 PM THU: 2/1
Theisen Downtown Co-op Connections Building

SECTION B

24WFDJ08 / 1 session \$79
6:30 - 9:00 PM WED: 3/20
Theisen Downtown Co-op Connections Building

New! Gluten-Free Sourdough Pizza

Join Lisa Samuel as she cooks from her debut gluten-free cookbook, *Room at the Table*. We'll make everyone's favorite—pizza! Lisa will share tips and tricks on getting a flavorful and chewy gluten-free pizza crust. You'll also enjoy a bright, refreshing frisée, radicchio, and fennel salad to accompany the main dish. You will go home with a gluten-free starter so you can share delicious gluten-free pizzas with your loved ones.

24WFDFO5 / 1 session \$79
6:30 - 9:00 PM TUE: 2/6
Samuel Downtown Co-op Connections Building



New! A Homestyle Italian Dinner

Chef Richard Balogh's Italian meatloaf is a blend of spicy Italian sausage, beef, thick-cut bacon, and the trinity of vegetables—carrot, onion, and celery. The loaf is baked, cooled, sliced, and wrapped in puff pastry. Then, it is deep fried and finished in the oven as we prepare the garlic mashed potatoes and glazed Brussels sprouts. These dishes pair together to make the perfect Italian dinner. Richard Balogh is the owner and chef of *Rifugio's Country Italian Cuisine*, an Italian staple found on Mount Baker Highway.

24WFDG12 / 1 session \$99
6:30 - 9:00 PM WED: 2/7
Balogh Downtown Co-op Connections Building

New! No-Waste Kitchen

Many dishes can be made with your kitchen scraps. This class will highlight a few methods of preserving and utilizing every last bit! We'll make vegetable bouillon followed by mashed potatoes. Then, we'll go over the basics of how to store leftover scraps. Using our vegetable bouillon, we'll make a delicious winter soup. We'll then take our scraps and turn them into mineral broth. You'll go home with vegetable bouillon, soup, and broth. All recipes are gluten-free and vegetarian. Katrina Fox is the founder of *Apples to Applesauce*, a nonprofit dedicated to ending child hunger by processing excess produce gleaned from grocery stores, farms, and fruit and nut trees in backyards.

24WFDK11 / 1 session \$79
6:30 - 8:00 PM THU: 2/8
Fox Downtown Co-op Connections Building

New! Demystify Vegan and Gluten-Free Baking

Demystify vegan, gluten-free baking! In this class we will go over the basics of subbing ingredients. Showing participants start to finish how to select ingredients and execute foolproof baking. We'll bake carrot muffins and scones, and participants will take home one of each. Katrina Fox is the founder of *Apples to Applesauce*, a nonprofit dedicated to ending child hunger by processing excess produce gleaned from grocery stores, farms, and from fruit and nut trees found in peoples' backyards.

24WFDFO6 / 1 session \$79
6:30 - 9:00 PM TUE: 3/5
Fox Downtown Co-op Connections Building

New! Delicious Valentine Vegan Desserts

Learn to make plant-based desserts from *Great Canadian Baking Show* judge Bruno Feldeisen! Not sure which substitutes to use in your vegan sweets? Bruno will walk you through the basics of using avocado, coconut oil, grains, tofu, and pickled fruits to make delicious vegan desserts. Enjoy plant-based chocolate sweets while learning recipes you can take to your own kitchen. 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.

24WFDD17 / 1 session \$79
6:30 - 9:00 PM TUE: 2/13
Feldeisen Downtown Co-op Connections Building

New! 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.

24WFDD18 / 1 session \$79
6:30 - 9:00 PM TUE: 3/12
Feldeisen 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. This class is hands-on. Roll up your sleeves and enjoy some crêpes!

24WFDE11 / 1 session \$99
6:30 - 9:00 PM THU: 2/22
Le Dû Downtown Co-op Connections Building

Cooking classes fill quickly, register early!



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 is hands-on and features gluten-free recipes.

24WFDE12 / 1 session \$99
6:30 - 9:00 PM FRI: 2/23
Le Dû Downtown Co-op Connections Building

Fun with Fermentation

The benefits of fermented food and drink are vast—they cut down on waste, contain probiotics, and create mouthwatering flavor! Join Miranda LeonJones to create two fermented beverage recipes you can make at home. We'll begin with basic kombucha care and feeding, and finish with wild fermented ginger beer, one of the more "finicky ferments." Each attendee will leave with a kombucha SCOBY, a ginger beer starter bug, and the ingredients for your first batches. Owner of *Bright & Sunny Ginger Beer*, Miranda is a self-proclaimed fermentation geek who can't wait to share how delicious it is to make your own fermented drinks.

24WFDL10 / 1 session \$79
6:30 - 9:00 PM TUE: 2/27
LeonJones Downtown Co-op Connections Building

New! Low-Sugar Meal Planning

Join Annalee Dunn for a low-sugar menu featuring a winter vegetable Shepard's pie, a delicious fruit and spice snacking cake, and a main course salad with salad dressings you can put your own spin on. 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.

24WFDK12 / 1 session \$79
6:30 - 9:00 PM THU: 2/29
Dunn Downtown Co-op Connections Building



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.

24WKIDC12 / 3 sessions \$149 2:00 - 4:00 PM
THU: 1/18 - 3/21 Dunn Downtown Co-op Connections Building

New! Simple Sit-Down Dinners

Ditch the extra packaging and use fresh local ingredients to make a dinner worth repeating! Ona Lee will demonstrate the process of creating flavorful meals at home using seasonal ingredients. She will make perfect basted chicken along with two fresh vegetable sides. These skills translate to a wide range of palates, perfect for an easy dinner routine. In addition to growing up with home-cooked meals, Chef Ona Lee has trained among top chefs across the country and has deeply immersed herself in local food systems.

24WFDK13 / 1 session \$99
6:30 - 9:00 PM THU: 3/7
Lee Downtown Co-op Connections Building

A Taste of Traditional Trinidad Street Food

Whatcom County draws people in from far and wide, including Chef Sarah Chan who uses her restaurant, *Calypso Kitchen*, to share the Caribbean flavors of Trinidad and Tobago. In this class, you'll enjoy pineapple and mango chow, eggplant fritters, chickpea curry, and more! According to Sarah "My life revolves around food and family. Food is a universal love language and family is whoever shares a table with me." Come share a table with us and get a taste of some amazing gluten-free, dairy-free, and vegetarian Caribbean flavors.

24WFDC06A / 1 session \$79
6:30 - 9:00 PM TUE: 3/19
Chan Downtown Co-op Connections Building



Scan the QR code to sign up for our monthly email newsletter!



Virtual Cooking Classes with Michele Sweeney



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!

Plant-Based Cooking

Enjoy hearty plant-based recipes in this class. Transform bell peppers into stuffed peppers with hearty grains and lentils—you won't believe there is no meat in this satisfying dish—and learn to cook grain mixes to flavorful perfection. We will also make a hearty salad and winter vinaigrette and round out our meal with vegan Cowboy cookies. You 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.

24WFDQ08 / 1 session \$70
 2:00 - 5:00 PM SUN: 2/18
 Sweeney Virtual

New! Easy Puff Pastry Desserts

Puff pastry can be intimidating, but not in this class! Chef Michele will show you the easy way to make French apple tarts, cherry turnovers, and classic cheese Danish using store-bought puff pastry dough, perfect for anytime of the year. You 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.

24WFDD16 / 1 session \$70
 2:00 - 5:00 PM SAT: 2/17
 Sweeney Virtual

New Recipes! Gluten-Free Baking

Baking gluten-free is not like baking with gluten! Moist and delicious gluten-free baking results are easily achievable with the right ingredients and techniques. Join us to learn how to use gluten-free flours and prepare gluten-free baked goods with success! We will make sugar cookies, snack cake, and rolls. You 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.

24WFDF03 / 1 session \$70
 2:00 - 5:00 PM SAT: 1/20
 Sweeney Virtual

New! Winter Favorites: Soup!

Nothing says cozy winter comfort food like a big bowl of hearty soup! In this class you will learn to make a creamy roasted potato soup elevated by bacon and herbs as Chef Michele shares tips for making delectable soup. This soup is perfect for stocking the freezer or sharing! We will also make a hearty winter salad and Irish cheddar soda bread to go with our creamy soup. You 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.

24WFDP08 / 1 session \$70
 2:00 - 5:00 PM SAT: 1/27
 Sweeney Virtual

You will receive a class prep packet, recipes, and a video recording of the class. Class price is for two people in the same kitchen; only one person is required to register and pay for the class. Each class is a password-protected Zoom session, and you'll receive an email with a session ID and password prior to your class. Virtual cooking classes are recorded.



Health & Wellbeing

Fitness

Mat Pilates for Strength & Flexibility

Experience the incredible benefits of mat Pilates—a fantastic movement practice for every body! With emphasis on core stability, postural alignment, and proper muscle engagement, you'll improve core strength, flexibility, posture, and muscle tone. Each session, instructor Terril Teran Mire will guide you through mindful full-body workouts, offering various exercises and modifications for both beginners and experienced Pilates students. Come prepared to each class session with a Pilates or yoga mat, pillow, strap or belt, two 1-3 pound hand weights (or water bottles/cans) and water.

24WFITA16 / 8 sessions \$119
 10:30 - 11:30 AM MON: 1/22 - 3/11
 Teran Mire Virtual

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 February 19.

24WFITA24 / 6 sessions \$99
 6:45 - 7:45 PM MON: 1/29 - 3/11
 Carter 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. Class does not meet February 20.

24WFITA28 / 6 sessions \$99
 5:45 - 6:45 PM TUE: 1/30 - 3/12
 Carr WCC - Pavilion 201



Free Fitness Workshops

Mat Pilates

This FREE workshop is your opportunity to spend a morning exploring mat Pilates! Instructor Terril Teran Mire will first discuss the principles, history, and health benefits of Pilates—strengthened core muscles, increased flexibility and range of motion, improved posture and balance, and more. She'll then lead you in an introductory class for the final hour. Wear comfortable clothes and have an exercise mat or blanket, pillow, small towel, and water bottle available. Pre-registration required.

24WFITA18 / 1 session FREE 10:30 - 11:45 AM
 MON: 1/15 Teran Mire Virtual

Belly Dance Fitness

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.

24WFITA27 / 1 session FREE 6:45 - 7:45 PM
 MON: 1/22 Carter WCC - Pavilion 201

Groove Dance Party

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.

24WFITA29 / 1 session FREE 5:45 - 6:45 PM
 TUE: 1/23 Carr WCC - Pavilion 201

Bollywood & Bhangra Dance

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.

24WFITA23 / 1 session FREE 6:00 - 7:00 PM
 WED: 1/31 Kaur WCC - Pavilion 201

Fitness continued

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.

24WFITA22 / 5 sessions \$79
6:00 - 7:00 PM WED: 2/7 - 3/6
Kaur WCC - Pavilion 201

Personal Wellness

Breathe for Health— Breathe for Life

Activate your body's self-healing abilities, increase energy, and release stress in a powerful and holistic way as you learn different types of breathwork. Using a mind/body meditation, you'll be guided through releasing blocks in your life—physical, emotional, financial, or relational—and learn to use this technique to shift into vibrant levels of health and wholeness. Monica McDowell is a dynamic speaker, author, and mind/body/spirit practitioner from Seattle. Have a mat, pillow, and blanket available.

24WHTHD14 / 1 session \$45
6:00 - 8:30 PM THU: 3/21
McDowell Virtual

Energy Medicine for You and Your Health

The body's energies are the key to health, vitality, and wellbeing. Energy medicine awakens and balances your body's energies, helping you feel better and think more clearly. Learn simple, effective tools to work with your body's energies, empowering you to live a happier, healthier life.

24WHTHD15 / 1 session \$45
6:00 - 8:30 PM THU: 4/4
McDowell Virtual

Breathe for Health & Energy Medicine

Take both classes for \$79

24WHTHD16 / 2 sessions

Past Life Regression: An Overview and Experience



Join us for a fascinating discussion covering different cultural beliefs regarding past lives. You'll also learn how exploring your own past lives may provide benefits and answers for you in this lifetime. Class includes a group past-life regression where you may discover one or more of your own past lives! Instructor Mary Kennedy is certified in both clinical hypnotherapy and the Dolores Cannon Quantum Healing Hypnosis Technique. Bring a pillow and two blankets or floor mat.

24WHOBFO5 / 1 session \$49
9:30 AM - 12:00 PM SAT: 3/30
Kennedy WCC - Foundation 201C

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

Healthcare Planning

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

24WHTHA02 / 1 session **FREE**
6:30 - 8:30 PM **MON: 2/5**
SHIBA Staff **Virtual**

SECTION B

24WHTHA02 / 1 session **FREE**
6:30 - 8:30 PM **TUE: 3/19**
SHIBA Staff **Virtual**

new year, new horizons!

Harness the energy the New Year evokes—explore a new hobby, learn a new skill, improve wellness routines, and discover your next adventure with Community & Continuing Education!

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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!

24WHOMD03 / 2 sessions \$69
6:00 - 8:00 PM WED: 3/13 & 3/20
Bernstein WCC - Foundation 201C

Interior Design Fundamentals: Color, Pattern, and 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.

24WHOMD02 / 2 sessions \$69
6:00 - 8:00 PM WED: 3/27 & 4/3
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!

24SHOMD05 / 2 sessions \$69
6:00 - 8:00 PM WED: 4/10 & 4/17
Bernstein WCC - Foundation 201C

Interior Design Fundamentals Series

Take all three classes for \$185

24WHOMD04 / 6 sessions

Backyard Chicken Keeping



Discover the joys and benefits of backyard chicken keeping! We'll cover all the fundamentals including daily care for your flock, raising baby chicks, different breeds, what to look for in a coop, managing common health issues, and best of all—the thrill of bringing fresh eggs to your table each day! Instructor Dalia Monterroso, author of the popular book *Let's All Keep Chickens!* and creator of the YouTube Channel 'Welcome to Chickenlandia' and welcometochickenlandia.com invites you to bring your questions. Class offered once a year.

24SHOMF02A / 1 session \$49
9:00 AM - 12:00 PM SAT: 4/6
Monterroso WCC - Foundation 105

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!

24WHOME03 / 1 session \$59
6:00 - 9:00 PM THU: 3/28
Boyd Virtual

Don't Throw It Away—Sell It Online!



Get rid of your “stuff” and get paid! There are several 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 and 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. Workshop includes photography tips, pros and cons, dos and don'ts, tips and strategies, costs, and how you get paid. Join us to determine which apps are the best match for the items you want to sell!

24SCOMF12 / 1 session \$59
6:00 - 9:00 PM THU: 4/4
Boyd Virtual

Sell It on eBay!

Discover if your item will sell or not in just one minute! Learn how to create a seller account, create a listing, upload photos, accept online payments, and determine shipping costs. Class includes insider tips, tricks and traps to avoid; what to sell and not sell; 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. We'll cover eBay marketplace research, how to create a profitable niche, and photography tips that will make your items pop. Plus, discover 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.

24WCOMF03 / 2 sessions \$99
6:00 - 9:00 PM M/W: 3/25 & 3/27
Boyd Virtual

Register
online,
yes!



Gardening

Pruning and Caring for Fruit Trees



It's time to sharpen your pruning shears because winter is the perfect time to prune fruit trees! In this workshop learn how, why, and when to prune your fruit trees. As an added bonus, we'll also discuss basic care for your trees. Leave with valuable information and the confidence to maintain your fruit trees for many years to come. This class is great for beginners or those needing to brush up on pruning and plant care.

24WHOMB10 / 1 session \$49
9:00 AM - 12:00 PM SAT: 1/27
Olberg WCC - Foundation 105

Pruning and Caring for Berries

Got berries? Not sure how to prune and care for your berry patch? Then this is the workshop for you! Debra will explore the nuances of pruning and caring for all your favorite berries: blueberries, raspberries, strawberries, blackberries, and more. This class is perfect for all berry growers, seasoned or novice.

24WHOMB20 / 1 session \$39
9:00 - 11:00 AM SAT: 2/10
Olberg WCC - Foundation 105

Pruning and Caring for Your Landscape

Pruning is easy when you have the know-how, and late winter to early spring is the perfect time to put those shears to work. Join Debra to learn how, why, when, and what to prune, as well as all about the tools of the trade. Course covers the basics for roses, rhododendrons, hydrangeas, conifers, and more. Bring your questions for discussion. Class may venture outdoors, so dress accordingly.

24WHOMB13 / 1 session \$49
9:00 AM - 12:00 PM SAT: 2/24
Olberg WCC - Foundation 105

Pruning Package

Take all three classes for \$119

24WHOMB12 / 3 sessions

Register Early!

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

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.

24WHOMB16 / 1 session \$39
9:00 - 11:00 AM SAT: 3/16
Olberg WCC - Foundation 105

Grow a Bountiful Vegetable Garden

For a robust vegetable garden this summer, you need to start planning now! Tailored to the beginning gardener, you'll learn about soil preparation, garden location and layout, and seed starting. Gardening expert Debra Olberg will also discuss fertilizers, watering, pest control, and organic options. The seed catalogs are arriving, so now is the time to get started on your prize-winning garden!

24WHOMB02 / 1 session \$49
9:00 AM - 12:00 PM SAT: 3/30
Olberg WCC - Foundation 105

Money Management

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.

24WMOND09 / 1 session \$39
1:00 - 3:00 PM THU: 2/8
Beckhusen Virtual

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.

24WMOND08 / 3 sessions \$79
6:00 - 7:30 PM TH/TU: 3/7 - 3/14
Van Ness WCC - Foundation 105

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.

24WMOND02 / 4 sessions \$109
6:00 - 7:30 PM TU/TH: 3/19 - 3/28
Van Ness WCC - Foundation 105

Personal Finance

Add a 2nd family member for \$59

24WMOND07 / 4 sessions

“

Adam completely changed my views on money. I learned strategies that I'll use for the rest of my life and my family's lives.

Alicia M.
Personal Finance



Nature & Recreation

New! Winter 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 mid-winter, including sea ducks, shorebirds, loons, grebes, gulls, birds of prey, and winter sparrows. 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.

24WRECB10 / 1 session \$59
12:00 - 3:00 PM SAT: 2/24
Byrd Semiahmoo Spit

Common Winter Birds of Washington

Winter is a great time for birding, so join us for a look at 75 of the most common bird species that are found in Washington State during this season. Topics include tips on identification of winter birds and the best places to find them. Instructor David Kaynor is a member of the Washington Ornithological Society. The book *National Geographic Society Field Guide to North American Birds*, 6th or 7th edition, is recommended but not required.

24WRECB07 / 1 session \$39
6:30 - 8:30 PM THU: 1/25
Kaynor Virtual

A Cyclist's Guide to the Palouse to Cascades Trail

One hundred and ten miles of mountain biking awaits you on this unique ride! Instructor David Kaynor has made the trip and will cover logistics, equipment, conditioning, and time of year to make the ride. He'll also discuss the history behind the trail and essential information that is not readily available to potential riders. Leave this information-packed workshop ready to plan your next adventure!

24WRECE01 / 1 session \$39
6:30 - 8:30 PM THU: 3/21
Kaynor Virtual

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



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.

24WHOMF01 / 1 session \$159 9:00 AM - 5:30 PM
SAT: 3/23 Lanker WCC - Foundation 201C

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.

24WRECD13 / 1 session \$49
1:00 - 4:00 PM SAT: 3/30
Engelfried Fairhaven Park

“

**Nick was just fantastic—smart,
humble, helpful, and sincere. We
learned so much!!**

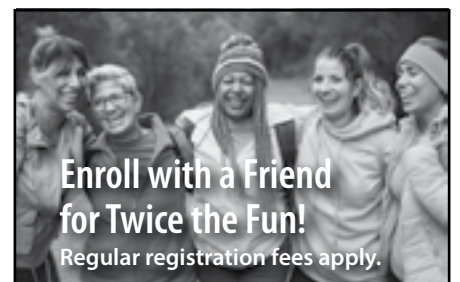
Rosalind H.

**Evergreen Trees of
Northwest Washington**

New! 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. He is the author of *Marine Weather of the Northern Waters of the Salish Sea* and serves as a weather consultant for a local sailboat and power boat charter company.

24WRECD28 / 1 session \$49
9:00 AM - 12:00 PM SAT: 3/16
Lindsey WCC - Foundation 201C



**Enroll with a Friend
for Twice the Fun!**

Regular registration fees apply.



Fine Art

Daytime Classes

New! 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. Thirty-minute lunch break provided. [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24WCEARTC07 / 2 sessions \$159
9:30 AM - 3 PM THU: 2/8 - 2/15
Harding 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."](#)

24WCEARTB08 / 5 sessions \$225
1:00 - 3:30 PM FRI: 2/23 - 3/22
Harding WCC - Cascade 164

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

Portrait Painting

Portrait painting is more than just painting the likeness of a person—it's also about capturing their essence. Join artist Trish Harding for this welcoming class as you learn how to paint a portrait using your choice of oils or acrylics. In the first session, you'll learn how to draw your subject; the following session will be spent painting and learning how to capture the likeness and essence of your subject. Please bring a photograph of a portrait to paint. [For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24WCEARTA01 / 2 sessions \$129
12:30 - 4:30 PM THU: 3/28 & 4/4
Harding WCC - Foundation 105

Fearless Painting for Beginners

This introductory class is for anyone who wants to create beautiful art using acrylics and/or watercolor paints on paper or canvas—the fearless way! You'll explore acrylic and 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."](#)

24WCEARTA06 / 5 sessions \$199
10:00 AM - 12:30 PM WED: 1/24 - 2/21
Beattie Virtual

Fearless Painting in Watercolors: Artful Gardens

Inspire yourself this spring by painting the beauty of flowers and gardens using watercolors! This beginner-to-intermediate level class is a fun opportunity to learn how to paint with watercolors—the fearless way! You'll study how to pick the perfect colors for painting flowers, learn to create colorful washes, and design masterful garden landscapes—all while building your understanding of color and value. Artist Elise Beattie will guide you in designing a variety of beautiful paintings and help you be a fearless artist! [For a class supply list, visit www.whatcomcommunityed.com and click on "Supply Lists & Class Info."](#)

24WCEARTA12 / 5 sessions \$199
10:00 AM - 12:30 PM WED: 3/20 - 4/17
Beattie Virtual

Evening Classes

Introduction to Drawing



Whether you've always wanted to learn how to draw, or need a refresher in basic skills, join artist and instructor, 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."](#)

24WCEARTB07 / 3 sessions \$109
6:00 - 8:00 PM MON: 2/26 - 3/11
Lane WCC - Foundation 105

“**This class and instructor were very approachable. The variety of skill levels had no impact on learning, and everyone was made to feel welcome.**”
Anonymous
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."](#)

24WCEARTD03 / 6 sessions \$279
6:00 - 9:00 PM WED: 2/21 - 3/27
Crowe WCC - Roe Studio

Weekend Classes

Hobbies & Crafts

New! Mosaics in Glass



Learn the beautiful art of glass mosaics with Carol Sheppard as your guide. In this beginning class, you'll learn the basics of cutting and permanently placing opaque glass to create your own design. Leave with your own glass mosaic and the skills to continue making gorgeous creations! All glass, forms, and materials included. Please bring a cardboard box in which to dry and transport your pieces home, safety glasses, and a sack lunch.

24WHOB10 / 1 session \$139
9:00 AM - 3:00 PM SAT: 3/2
Sheppard WCC - Foundation 105

Embroidery Hoop Art and Design

Learn how to embroider for the first time or review techniques to design and complete embroidery patterns or freehand projects. With artist and sewist, Sarah Lane, as your guide, you'll learn basic stitches, embroidery techniques, and how to design a successful, unique embroidered art piece. For the final project, you'll choose whether to complete a unique art piece or bring a pattern and supplies to complete. You'll leave with a finished piece and skills to continue to create embroidered art! Suitable for beginning and intermediate students. [For class supply list, visit \[whatcomcommunityed.com\]\(http://whatcomcommunityed.com\) and click on "Supply Lists & Class Info."](#)

24WHOB15 / 3 sessions \$109
6:00 - 8:00 PM MON: 3/18 - 4/1
Lane WCC - Foundation 105

Fused Glass

Fused Glass: Fanciful Birds

Decorate your home or gift your loved ones with handmade fused glass birds! You'll make up to three whimsical birds using a rainbow of glass color selections and glass paints to personalize your creations, all while learning the basic techniques of fused glass. [Wear closed-toe shoes to class.](#) \$25 materials fee payable to instructor at class. Class size is limited, so register early!

24WCEARTC06 / 1 session \$75
6:00 - 9:00 PM THU: 1/18
Ten Eyck Wandering Oaks Gallery



New!

Ukulele for Beginners

Ever wanted to play an instrument? Curious about that small little guitar that is cheerful and happy? Join instructor Cynthia Rogers for casual, upbeat music fun while learning the basics of the ukulele! Every class you'll be in charge of your comfort level; you decide whether you're in the mood to watch, strum, chord, or a combination of all. We'll have a handful of ukuleles to share, but [if you have or can borrow a ukulele, please bring one along to class.](#)

24WMUSA03 / 4 sessions \$109 6:00 - 7:30 PM
WED: 3/6 - 3/27 Rogers WCC - Foundation 105

Fused Glass: Lovely Valentines

Learn a new skill and surprise the loves in your life with personalized Valentine ornaments! Join Sheri Ten Eyck at her glass studio and gallery, *Wandering Oaks Gallery*, to learn basic glass cutting and fusing techniques. You'll walk away with a new skill and three Valentine ornaments (ready that week). [Wear closed-toe shoes to class.](#) \$25 materials fee payable to instructor at class. Class size is limited, so register early!

24WHOB06 / 1 session \$75
6:00 - 9:00 PM THU: 2/8
Ten Eyck Wandering Oaks Gallery

New! Fused Glass: Butterflies, Dragonflies & Ladybugs



Capture the magical features of these winged creatures in your own colorful glass design! Sheri Ten Eyck will teach you the art of fused glass as you create two butterflies, dragonflies, or ladybugs that will then be mounted on a copper stem or magnet for a beautiful display. [Wear closed-toe shoes to class.](#) \$25 materials fee payable to instructor at first class. Class size is limited, so register early!

24WHOB08 / 1 session \$75
6:00 - 9:00 PM THU: 3/14
Ten Eyck Wandering Oaks Gallery

Classes at the Jansen Art Center

Torch Enameling

Enameling is the ancient art of fusing powdered glass onto metal, creating a very beautiful effect. In this workshop, you'll learn this unique art form by using a torch to fuse colorful glass with copper sheets and practice application techniques such as sifting and wet-packing enamels. Using numerous shapes and images, you will leave class with finished jewelry pieces such as earrings, pendants, and pins. No experience is required. \$5 material payable to instructor in class. Class size is limited, register early!

24WHOB07 / 1 session \$139
11:00 AM - 5:00 PM SAT: 1/27
Gauthier Jansen Art Center - Jewelry Studio



Jansen Art Center classes continue on next page!

Jansen Art Center continued

Beginning Jewelry: A Weekend Workshop

Learn the fundamental techniques of jewelry making! Over the course of two days, you'll design and fabricate a one-of-a-kind, wearable piece of art from copper and brass sheet. Instructor Judith Gauthier will provide demonstrations and guidance on annealing, piercing and cutting with a jeweler's saw, soldering, texturing, forming, and finally polishing your unique piece. Beginners and those looking for a refresher class are encouraged to join us for a weekend of fun and creativity! Please bring a pencil and notebook/sketchpad. Class size is limited, register early!

24WHOB12 / 2 sessions \$259
11:00 AM - 5:00 PM SA/SU: 2/17 & 2/18
Gauthier Jansen Art Center - Jewelry Studio

New! Jewelry Making: Sterling Silver Bangles

Bangle bracelets are a delightful, expressive form of jewelry that have a long history. In this workshop, you'll learn a variety of techniques to texture sterling silver 18 gauge sheet to form beautiful bangles. Throughout the day, instructor Judith Gauthier will provide demonstrations and techniques that will help you create a stunning set of bangles. Class is designed for beginners as well as more advanced jewelry makers. \$20 material fee payable to instructor at class. Class size is limited, register early!

24WHOB05 / 1 session \$139
11:00 AM - 5:00 PM SAT: 3/9
Gauthier Jansen Art Center - Jewelry Studio

Rings: Cabochons!

Join us to learn the basics of creating a sterling silver ring with the addition of a cabochon gemstone! We'll start with sterling silver sheet and learn how to size, saw, solder. Then, you'll create your bezel, solder again, polish, set the gemstone, and texture the ring. You'll leave with a stunning bedazzled sterling silver ring! No previous experience required. Bring a pencil and notebook/sketchbook, wear closed-toe shoes, and keep long hair tied back; you're also welcome to bring a small round or oval cabochon gemstone to set into your ring. \$25 material fee payable to instructor at class. Class size is limited, register early!

24WHOB04 / 3 sessions \$329
5:30 - 8:30 PM FRI: 2/2
11:00 AM - 5:00 PM SAT/SUN: 2/3 & 2/4
Meleski Jansen Art Center - Jewelry Studio

Metalsmithing & Jewelry I

In this eight-week course, learn essential metalsmithing processes and techniques while laying the foundation for a good studio practice. We'll cover processes including piercing metal with a jeweler's saw, adding texture to metal, soldering, and annealing metal with a torch. We'll also review how to create and bezel set a cabochon gemstone while creating a stunning sterling silver ring. Leave class with a variety of samples and several finished pieces including a ring and a pendant. Bring a pencil and notebook/sketchbook, wear closed-toe shoes, and keep long hair tied back. \$30 materials fee payable to instructor at first class session. Class size is limited, register early!

24WHOB03 / 8 sessions \$499
5:30 - 8:30 PM TUE: 2/6 - 3/26
Meleski Jansen Art Center - Jewelry Studio

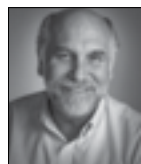
Beginning Jewelry: The Art of the Ring

This one-day workshop introduces the basics of creating a sterling silver ring. Students start with a sterling silver sheet and learn how to size, saw, solder, polish, and texture the ring. You'll leave with a solid foundation of metalsmithing skills and a beautiful new sterling silver ring! Bring a pencil and notebook/sketchbook, wear closed-toe shoes, and keep long hair tied back. \$20 materials fee payable to instructor at first class session. Class size is limited, register early!

24WHOB02 / 1 session \$139
11:00 AM - 5:00 PM SAT: 3/23
Meleski Jansen Art Center - Jewelry Studio

Photography & Photo Editing

Buying Your First or Next Digital Camera



Are you ready to buy your first digital camera or upgrade to a more advanced camera with interchangeable lenses? This free workshop will walk you through the features that are essential, the features you can live without, and the new wizardry that you absolutely must have! We'll cover prices, brands, and more to help you make this important buying decision. Al Sanders has many years of experience working with digital cameras. Pre-registration is required.

24WPHTB02 / 1 session **FREE**
6:00 - 8:30 PM MON: 2/12
Sanders WCC - Foundation 201C

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.

24WPHTB01 / 1 session \$149
9:00 AM - 4:00 PM SAT: 2/24
Sanders 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.

24WPHTB05 / 4 sessions \$179
6:00 - 8:30 PM TUE: 3/5 - 3/26
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.

24WPHTA05 / 4 sessions \$189
6:00 - 9:00 PM THU: 3/21 - 4/11
Sanders WCC - Foundation 201C

**Enroll with a Friend
for Twice the Fun!**
Regular registration fees apply.



Chuckanut Writers



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! Resolutions for Writers

Need a boost to your writing for the New Year? Come out of your writing cave and connect with other writers and experts in our writing community! We'll feature a series of workshops, presentations, and conversations about writing, from generation to publication and beyond. Registration includes a boxed lunch.

24WWRTD11 / 1 session \$25
10:00 AM - 3:00 PM SUN: 1/7
Staff Village Books—Readings Gallery

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.

24WWRTD08 / 4 sessions \$139
6:00 - 8:00 PM TUE: 1/16 - 2/6
Canyon Virtual

New! Glimpses of the Past: Writing About Our Lives in Prose and Poetry

Working from family photographs and writing prompts, we'll explore our family stories and see what other writers have to tell us about the role of memory, what to say or not say in autobiographical writing, and how to make our stories accessible and interesting to others. In this generative class, we'll be working in both prose and poetry. You'll be encouraged to try both, but can focus on the genre you're most drawn to. Writers at all levels welcomed.

24WWRTF26 / 2 sessions \$75
10:00 AM - 12:00 PM SAT: 2/3 & 2/10
Bloom Village Books—Readings Gallery

New! Poetry as Memoir

When we think of memoir, we tend to think of prose accounts, but for centuries poets have been telling their life stories through poems. In this workshop, we'll explore how you can write about important moments in your life in poems. We'll look at some examples of memoir poems, and then, through lively and playful writing exercises, begin to craft our own memoirs in verse. Barbara Bloom has an MA in creative writing from San Francisco State University and has taught creative writing for over 30 years.

24WWRTF03 / 2 sessions \$75
10:00 AM - 12:00 PM SAT: 2/24 & 3/2
Bloom Village Books—Readings Gallery

New! Writing with Film in Mind

What makes a novel or memoir a good prospect for a screenplay? Knowing how films are made in relation to the script can help you write with visual storytelling in mind. This workshop shows how elements of film craft—shot types, camera perspective, motif—are written into screenplays and how authors can implement these techniques. Throughout her career in filmmaking, Lisa Spicer has taught workshops in visual literacy and video production, written screenplays, a novel, and received three Emmy Awards.

23WWRTD16A / 1 session \$59
9:00 AM - 12:00 PM SAT: 2/17
Spicer Village Books—Readings Gallery

Memoir Writing: How to Tell Your Own Story

This course will cover the basics of creative non-fiction writing for the memoirist. Instructor Melissa Johnson will take students through the entire writing process, from choosing a compelling personal story to a final finished short-form memoir. Melissa Johnson is a filmmaker, writer, teacher, and lifelong learner.

24WWRTC10 / 6 sessions \$269
6:00 - 8:30 PM WED: 2/21 - 3/27
Johnson Virtual

New! Fiction's Cornerstones

In this workshop, instructor Brenda Willbee explores fiction's foundation: conflict, crisis, climax, and resolution. What do your characters want, how are they thwarted? How do things get worse? What is their darkest hour? Finally, what choices do they make to overcome? Bring your characters to class, and we'll put them through their paces. Brenda has written ten books and conducted fiction workshops for over 20 years. Her "Fiction's Cornerstones" is part of a series endorsed by Charles Johnson, award-winning novelist and UW Professor.

24WWRTA20 / 4 sessions \$149
6:00 - 8:00 PM MON: 3/4 - 3/25
Willbee WCC - Foundation 201C

New! Dear Editor: Demystifying the Submission Process

Many fast decisions are made on submissions that come from smart, talented, careful writers, and they get a rejection anyway. In this course we will discuss strategies, tips, and considerations when sending submissions of all types. We will consider how to write a query for an agent; how to submit poetry, essays, and short stories; and how to pitch. Instructor Tennifer Black is the Managing Editor at a small press and former EIC of *Hayden's Ferry Review* among others.

24WWRTG12 / 5 sessions \$179
6:00 - 8:00 PM MON: 2/26 - 3/25
Black Virtual





The Writer's Toolbox with Roby Blecker



Join Roby Blecker for this linked series of practical exercises that will provide you with tools in your writing toolbox. Our goal will be to emphasize and improve your craft as a writer. Rather than general theory, this series gives you writing practice at your level, challenges you to move within and beyond that level with confidence. If you have a work in progress or are just thinking about ideas to work on, this series will provide you with the means to take the next step. These workshops can be taken as a whole, or you can select from some individual two-part workshops to suit your needs. Space is limited—register early!

The Writer's Toolbox

Take all six workshops for \$599

24WWRTA10 / 12 sessions

“
All star instruction that Roby Blecker is so adept at providing. This was my 6th class with Roby and I have learned a huge amount every time.
 Bruce B.
The Writer's Toolbox

Building Strong Characters

Explore the creation and handling of protagonists, antagonists, minor characters, and a “chorus”—any or all of which can figure in your fiction. Work with descriptions, motivation, concealing and revealing, and the ways in which your choices affect the overall piece. Bring examples of characters you've created or want to create to class.

24WWRTA05 / 2 sessions \$119
 6:00 - 9:00 PM TH/TU: 2/22 & 2/27
 Blecker Virtual

Writing Compelling Dialogue

Very few works of fiction contain only one character, and how characters interact with one another often requires them to use direct speech. Explore the differences between realism and reality in characters' voices, vocabulary choices, avoiding “info-dump” while still conveying information, and the power of character silences.

24WWRTA06 / 2 sessions \$119
 6:00 - 9:00 PM TH/TU: 2/29 & 3/5
 Blecker Virtual

Creating Evocative Settings, Atmosphere, and Mood

Where you place your characters in time and space can have great effect on your fiction, and can also be the spark that hooks readers into your story. Look at how to create mood by showing, rather than telling, and examine the differences between mainstream fiction, genre fiction, and historical fiction in terms of their critical impact on your piece.

24WWRTA04 / 2 sessions \$119
 6:00 - 9:00 PM TH/TU: 3/7 & 3/12
 Blecker Virtual

Working with Story and Plot I

We'll explore the differences between story and plot; learn to move the story along by means of planned plot points, creating scenes, and deciding how each contributes to the whole; use the variable results from reliable or unreliable narrators; and explore the same scene different ways.

24WWRTA11 / 2 sessions \$119
 6:00 - 9:00 PM TH/TU: 3/14 & 3/19
 Blecker Virtual

Working with Story and Plot II

Create vital story arcs and apply them to your beginnings, middles, and ends; learn techniques to use if the story goes off track; and move from the opening to the closing by sustaining tension and creating a continuing sense of discovery in the reader. Also work with arcs and learn how to tie them together. Prerequisite: Working with Story & Plot I.

24WWRTA09 / 2 sessions \$119
 6:00 - 9:00 PM TH/TU: 3/21 & 3/26
 Blecker Virtual

Maximizing Your Uniqueness as a Storyteller

In this final class of The Writer's Toolbox Series, we'll look at how each earlier class affects the work which you've been creating for the past six weeks by putting it all together. Prerequisite: one or more of the preceding workshops in The Writer's Toolbox Series.

24WWRTA08 / 2 sessions \$119
 6:00 - 9:00 PM TH/TU: 3/28 & 4/2
 Blecker Virtual



Join us for international travel info sessions!

New! Tuscan & Umbrian Countryside

Embark on a journey through the less-traveled country roads of Umbria and Tuscany and discover another side to the Italy you love. Stroll Assisi's old city, and explore the Etruscan hill town of Spoleto, where the gilded façade of the cathedral rivals with the silvery sheen of olive trees. Visit Florence, the "Cradle of the Renaissance." In Siena, stand inside one of Tuscany's most ancient piazzas. Admire the famous towers of San Gimignano and hunt for truffles in the Chianti countryside. Delight in regional specialties and Italian wine with every dinner. Feel like a local as you discover the marvels of wine, cuisine, culture, and history.



24WTRVA27A
THU: 1/18

FREE

11:00 - 11:45 AM
WCC - Foundation 201C

New! Discover Australia's Outback and New Zealand's South Island



Explore Australia and New Zealand on this once-in-a-lifetime 20-day adventure! During your trip you'll venture through the natural splendor of New Zealand's Southern Alps and the stillness of Australia's rugged Outback. Delve into the underwater world of the Great Barrier Reef. Take a "Dreamtime tour" in the Outback, introducing you to Aboriginal life and culture. Tour the world famous Sydney Opera House with an expert guide. Enjoy a delightful dinner cruise of Sydney Harbour. Meet Australia and New Zealand's famous wildlife up-close. Settle in for a 3-night stay in Queenstown. Cruise Milford Sound. From Alice Springs and Uluru (Ayers Rock) to snow-capped peaks and fjords, you'll spend nearly a month exploring the diverse wonders of the lands Down Under.

24WTRVA28A
THU: 1/18

FREE

12:00 - 12:45 PM
WCC - Foundation 201C

New! Magical Christmas Markets

Experience the holiday spirit in Austria and Germany, where the tradition of the Christkindlesmarkt began over 600 years ago. Explore Christmas markets alive with festive cheer and cultural treasures. Uncover the history and tastes of these incredible regions spending five relaxing nights in Innsbruck, where the spirit of Christmas is undeniable. Venture to the Alpine village of Seefeld via train and partake in the traditional taste of schnapps before you're whisked away on an actual horse-drawn Christmas sleigh. Head to Salzburg for an expert-guided walking tour and delight in dinner at the centuries-old St. Peter's restaurant. Embark on the journey of a lifetime in this winter wonderland, where twinkling lights illuminate entire regions and the spirit of Christmas is alive and well.



24WTRVA29A
THU: 1/18

FREE

1:00 - 1:45 PM
WCC - Foundation 201C

New! Croatia & Its Islands



From medieval architecture to ethereal waterfalls, spend 12-days coasting along the sparkling Adriatic Sea experiencing the best of Croatia and its coastline. Begin your journey in Zagreb, the illustrious capital of Croatia. Stand in awe before the cascading waterfalls of Krka National Park. Discover the ancient palace of Emperor Diocletian in Split. Enjoy a memorable 7-night cruise on the Adriatic Sea along Croatia's coast aboard a privately chartered ship. On Brac Island, take in the "Golden Cape" of Bol. Visit the island of Biševo, home to the mystical Blue Cave. Tour the Old City of Dubrovnik and walk along the picturesque cobblestone streets. Revel in the country's immaculate beauty as you cruise its vibrant waters and

step into its rich history.

24WTRVA30A
THU: 1/18

FREE

2:00 - 2:45 PM
WCC - Foundation 201C

Visit our Road Trips webpage to learn more!





Language

French for Beginners



Bonjour! In this enjoyable and intensive class, learn basic conversational skills such as greetings, ordering food, shopping, making hotel reservations, asking for directions, and more. You'll also learn essential principles of pronunciation and grammar. Instructor Katia Paroczi invites you to join in this introduction to the language and culture of contemporary France. Recommendations for optional texts will be discussed in class.

24WLANB01 / 9 sessions \$209
 5:30 - 7:00 PM WED: 1/17 - 3/13
 Paroczi WCC - Kulshan 223

“
Superb class. The material, presentation, pace, and enthusiasm of the teacher were all excellent. I plan to continue Katia's classes.
 Elizabeth J.
Italian for Beginners

Italian for Beginners

Do you love all things Italian and want to explore the language and culture? Are you planning a trip to Italy and want to gain some knowledge of the language before you go? If so, this is the perfect class for you! Instructor Katia Paroczi will introduce you to the language and culture of contemporary Italy. Learn the principles of pronunciation, basic grammar and conversational skills such as greetings, ordering food, asking for and understanding directions, purchasing tickets, making hotel reservations, numbers, and more. No textbook required.

24WLANC01 / 9 sessions \$209
 7:15 - 8:45 PM WED: 1/17 - 3/13
 Paroczi WCC - Kulshan 223

Register early, class space is limited!

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.

24WLAND01 / 4 sessions \$109
 5:30 - 7:00 PM THU: 3/28 - 4/18
 Fujita Virtual

Travel

Traveling Italy: Off the Beaten Path



There's nowhere in the world quite like Italy—whether you're interested in history, art, food and wine, or relaxing on magnificent beaches, Italy has it all! In this comprehensive, hands-on course you'll learn about incredible, lesser known destinations to visit and how to explore them sustainably, regardless of budget. After exploring Italy's unique regions, transportation, lodging, where and when to book in advance, and what has changed since the pandemic, Erica Mallin, Italy travel expert and owner of *Road Less Traveled Italy*, will guide you in building a personalized travel itinerary. Don't miss this opportunity to plan an incredible Italian getaway with an expert as your guide!

24WTRVA24 / 3 sessions \$109
 10:00 AM - 12:00 PM SAT: 1/27 - 2/10
 Mallin WCC - Foundation 201C

The Solo Traveler



Do you dream of traveling on your own or as a solo traveler joining a group? If questions or anxieties have stopped you, this evening—geared for men and women alike—is designed for you! Whether you're visiting an exotic destination like the Galapagos or taking a road trip within the U.S., this workshop offers tips and resources for minimizing the rigors of travel, including information on packing, insurance, transporting electronics, handling money, safety, and optimizing your budget. Seasoned traveler and photographer Carol Sheppard will help you gain newfound confidence and concrete skills to live your travel dreams!

24WTRVA11 / 1 session \$49
 6:00 - 9:00 PM WED: 3/13
 Sheppard WCC - Cascade 130

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whatcomcommunityed.com

Business & Professional Development

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.

24WBUSH01 / 3 sessions \$129
9:00 - 11:00 AM WED: 2/7 - 2/21
Lang Virtual

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!

24WBUSH02 / 4 sessions \$189
9:00 - 11:00 AM WED: 2/28 - 3/20
Lang Virtual

Grant Writing Package

Take both classes for \$275

24WBUSH03 / 7 sessions

“

This is what I needed to get started in grant writing. The first grant you write is a huge obstacle, but this class made the process doable.

Theresa E.
Grant Writing

Register Early!

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

Volunteer Management

Learn how to recruit and retain a team of engaged and committed volunteers for your organization. We've all experienced the challenges of managing smart, capable people as they try to give their best for our organizations—whether board members or staff—anyone in a volunteer role. We'll look at what attracts volunteers to serve, keeps them coming back, and makes their volunteer experience satisfying for them and effective for you. If you manage volunteers, work with a team of volunteers, or are a volunteer, you won't want to miss this workshop!

24WBUSH04 / 1 session \$69
9:00 AM - 12:00 PM FRI: 3/29
Lang WCC - Foundation 201C

Instructors Wanted

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

We are currently actively looking for hobbies and crafts, floral design, and DIY home project experts to teach for our program. If you, or someone you know, would be a good fit, follow the directions below to fill out a course proposal form online.



Whatcom
COMMUNITY COLLEGE
Community & Continuing Education

To complete a course proposal form or to learn about current openings, visit whatcomcommunityed.com and click on "Teach for Us."



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 VanHyning 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.

24WHPA01 / 12 sessions
TUE/FRI: 1/9 - 1/30

\$699
VanHyning

Virtual
8:00 AM - 4:30 PM

Learn at Your Own Pace Online!

In addition to Community & Continuing Education's virtual classes offered through Zoom, we also provide a variety of non-credit, asynchronous professional development and personal enrichment courses in partnership with ed2go, a national distributor of quality online education.



Topics Include:

- QuickBooks Accounting**
- Web Design**
- Technical Writing**
- Genealogy**
- Spanish Language**
- Computer Programming**
- Blogging & Podcasting**
- Project Management**
- Sign Language. . . and more!**

Computers & Technology

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.

24WCOMC01 / 2 sessions \$149
1:00 - 4:00 PM MON: 1/22 & 1/29
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.

24WCOMC03 / 2 sessions \$149
1:00 - 4:00 PM MON: 2/5 & 2/12
Qualey WCC - Foundation 101J

Excel Series

Take both classes for \$269

24WCOMC05 / 4 sessions

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whatcomcommunityed.com

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.

24WCOME05 / 3 sessions \$179
9:30 AM - 12:00 PM MON: 3/25 - 4/8
Hanks 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 secret to a successful website and the mistakes that will ruin a business website!

24SCOMI05 / 1 session \$59
6:00 - 9:00 PM TUE: 3/26
Boyd Virtual

See also: *Sell It Online and Sell It On eBay*, page 9



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.





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. **Fax In:**
24 hours a day, 7 days a week.
Fax the Registration Form to:
360.383.3201 (with Visa, MasterCard, American Express and Discover only)
4. **Mail In:***
Registration form & payment to:
Whatcom Community College
Attn: Business Office
237 W. Kellogg Road
Bellingham, WA 98226

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 Winter 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.



***Please note: If mailing registration, please mail at least 10 business days prior to class start to ensure enrollment.**

WCC Community & Continuing Education Registration Form

First Name _____ M. I. _____ Last Name _____ Male Female

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)

Account Number: _____

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

Total Payment Enclosed: _____

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

*****ECRWSS**
RESIDENTIAL CUSTOMER

Steeb | Sloppy Optimist & Whimsy Warrior

"To quote Carol Burnett, 'On the good days, my mother would haul out the ukulele and we'd sit around the kitchen table — it was a cardboard table with a linoleum top — and sing.' The ukulele is listed in the top 10 easiest instruments for beginners to learn. My whole life I've wanted to play a musical instrument proficiently. And this class has the potential to unlock my music making daydreams."

Ukulele for Beginners page 13

Marci | Caffeinated Gamer & Happy New Hire

"I have recently relocated back to WA and I have always found birds fascinating. This course would be a great opportunity to explore the Semiahmoo Spit while gaining knowledge about the winter birds species I share a home with."

Winter Birds of Whatcom County page 11

staff
PICKS

Community & Continuing Education staff, instructors, and our community partners have been hard at work creating an array of classes to start your year off right! We're sharing our own staff picks— classes we look forward to taking ourselves as we enter the New Year with new goals and aspirations.

Shandeen | Culinary Enthusiast & Problem Solver

"I cringe any time I throw unused food away, so I can't wait to learn new tips for utilizing kitchen scraps to make something delicious and healthful instead of discarding them!"

No-Waste Kitchen page 4

Annique | Hopeful Greenthumb & Feisty Mom

"If I am 100% honest gardening of any kind is not my strong suit. Up to this point my motto has been 'only the strong will survive' when it comes to houseplants. Those who have survived this long are ones I love, and I want to learn how to be a better plant caretaker so my plants can thrive! I look forward to learning tips and tricks about the best and simplest ways to do be a good plant owner."

Houseplants 101 page 10

Mallory | Aspiring Globe-Trotter & Adventerous Foodie

"My husband and I have always wanted to gallivant around Italy, eating and drinking our way from one beautiful region to the next, so I'm incredibly excited to learn more about this two week trip to Italy that includes a myriad of incredible experiences like truffle hunting, tours of olive groves and oil-making, cheesemaking, winery excursions and so much more! "

Tuscan & Umbrian Countryside International Trip page 17