

Continuing Education

Sharpen Your Skills at South!



www.LearnAtSouth.org • (206) 934-5339

Register Now!

Social Media, p. 6 Computers, p. 7 Photo Editing, p. 8

Welcome to South Seattle College!

Lifelong Learning • Building Skills • Making Connections

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Registration, Inside Back Cover

Front Cover:

Photo credit – Meredith Blache of Blache Designs, Seattle. Meredith is a popular photography instructor at South. See her **Photography** (p. 8), **Photo Editing** (p. 9) and **Web Development** (p. 9) classes.

South Seattle College Advancement Staff From left to right. Julius Moss, Assistant Director of the 13th Year Promise Scholarship Program and Heather Foss, Director of Development. Julius works with 13th Year Scholars from Cleveland, Chief Sealth and Rainier Beach High Schools, who have their first year at South tuition free, thanks to South's 13th Year Promise Scholarship. Heather manages fundraising efforts and works closely with the South Seattle College Foundation Board of Directors. For more information about South's Foundation or the 13th Year Promise Scholarship, visit www.southseattle.edu/foundation or call 206-934-5809.

Dear Friends,

Need to **Sharpen your Skills?**

Continuing Education at South Seattle College is fortunate to have a fabulous group of teachers who are knowledgeable and passionate about their topics.

Our instructors are the heart of continuing education. Students agree, telling us how much they appreciate classes taught by prepared, caring, thoughtful, and helpful people with considerable knowledge and expertise.

Our teachers mention how much they enjoy their students, watching their successes when they learn a new culinary skill, notice new found confidence in creating a piece of art, or try their new language skills on a long dreamed of adventure.

Come to South this fall and meet some of these awesome individuals who will inspire you to new heights!

Warm Regards,

Luisa Motten

Director of Continuing Education

P.S.

We are always looking for new instructors and class ideas. If you have a passion and skill you would like to share with the community, we invite you to contact the Continuing Education office for an application or email luisa.motten@seattlecolleges.edu.



2016 Instructor Service Award recipients

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ARTS - VISUAL

ARTS & CARAFES

Must be at least 21 years of age to attend Arts & Carafes classes. Wine served in class.

Arts & Carafes - Watercolor & Wine

Jenna Howell

Create a stunning watercolor painting worthy of framing! Learn to duplicate a featured design through step-by-step instruction in a fun, social environment co-hosted by South's Northwest Wine Academy. No experience required - all levels welcome! (Class fee includes tasting of three different wines. Additional wine available for purchase.) Register early, space is limited and class fills quickly.

F	10/7	6:00 PM - 8:30 PM	NWWA 109	\$49 + \$10 Materials Fee
F	11/4	6:00 PM - 8:30 PM	NWWA 109	\$49 + \$10 Materials Fee
F	12/2	6:00 PM - 8:30 PM	NWWA 109	\$49 + \$10 Materials Fee

BUSINESS OF ART

Optional: You are encouraged to bring 5 samples of your work (originals, reproductions, or scans on a DVD or flash drive) to share. Classes for all visual artists working in any media.

New! Turning Your Art into Greeting Cards

Ray Pfortner

Greeting cards are a profitable way to earn extra money. Explore how to make greeting cards using your art (any medium) and how to turn those cards into cash through direct sales and selling partnerships. Bring ten 4"x6" prints of your photography or images of your art. Create at least 5 cards and learn easy ways to make cards that sell.

Su	10/16	10:00 AM - 4:00 PM	LHO 2	\$75 + \$5 Materials Fee
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20 Key Steps to Making Your Art More of a Business

Ray Pfortner

Explore realistic, simple steps that you can use to do more with your art. The goal is to get your art seen and to make a return on your investment of time and money.

Su	10/30	1:00 PM - 4:00 PM	LHO 3	\$45
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Merchandising Your Art

Ray Pfortner

Explore the fundamentals of pricing and licensing your work to commercial partners such as card and calendar companies, and magazines.

Su	11/6	1:00 PM - 4:00 PM	LHO 3	\$45
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MEET RAY PFORTNER

Ray Pfortner is an award-winning photographer and his work is published worldwide. His teaching focuses on coaching new talent in all media including photography. Ray has taught at South for 5 years.

Here's what students have to say about him ...

"I like Ray's teaching style. He's willing to share everything he knows! Questions are always encouraged!"

- Debbie K.

"Instructor has a wealth of knowledge and he's more than willing to share. Great class!"

- Michelle H.



© Nancy Wing

CRAFTS

New! Soap Makers Workshop - Intermediate Level Janey Davies

Join our professional soap maker for intermediate and advanced soap making skills. Learn to design a soap formula, how to line a mold, how to figure recipe size for a specific mold, how to use a variety of colorants, and make specialty bars like milk, salt, and Castile soap.

M, Tu, W	9/12 - 9/14	9:00 AM - 12:30 PM	CAB - Main	\$125 + \$15 Materials Fee
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Introduction to Soap Making

Janey Davies

Discover how to create skin-pampering soap the old-fashioned way using lye, fats and oils. Learn both hot and cold process soap making techniques. You will leave with 8 bars of soap, recipes, instructions and a list of suppliers. Handmade soap makes a perfect gift.

Sa	10/8	1:00 PM - 4:30 PM	CAB - Main	\$55 + \$10 Materials Fee
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Homemade Body Care Products

Janey Davies

Create your own lotions, scrubs, bath bombs, and lip balms. Learn to make affordable moisturizing products to pamper your skin. Practice your newly acquired skills by creating four full-sized products to take home along with recipes, instructions, and a list of ingredient suppliers.

Sa	10/15	1:00 PM - 4:30 PM	CAB - Main	\$55 + \$15 Materials Fee
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New! Sell Your Soap & Body Care Products

Janey Davies

Thinking about selling your handmade bath and body products but don't know what that involves? Explore the options by learning about packaging, labeling, rules and regulations, booth design and selling tips. Leave with some hands-on packaging experience and a list of suppliers. Materials Fee includes a bar of homemade soap.

W	10/19	6:00 PM - 9:00 PM	CAB - Main	\$55 + \$10 Materials Fee
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New! Packaging Your Handmade

Body Care Gift Items

Janey Davies

Explore ideas for packaging your soap and handmade body products. Learn to make cigar bands and handmade boxes to professionally wrap your products. Take home product examples, patterns for soap bags, and a list of suppliers.

W	12/7	6:00 PM - 8:00 PM	OLY 105	\$29 + \$5 Materials Fee
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Upholstery - Beginning

Anna Gregory

Take home a new footstool you upholstered using the tricks and techniques taught in this class. Learn the basics of upholstery which can be used on many projects. These skills can be applied to any type of seating such as a dining room chair, bench or ottoman. Bring 5/8 yard of medium weight fabric. You will be provided with supplies and a footstool frame. All required tools will be available for use during the class.

Sa	9/24	10:00 AM - 1:00 PM	CEC 102	\$49 + \$50 Materials Fee
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Mini lounge from Intermediate Upholstery class.

Upholstery - Intermediate

Anna Gregory

Whether you are upholstering a small or full-sized piece of furniture, the techniques are the same. Learn these techniques on a small scale, custom-made, wood-frame Victorian style chaise lounge. When you finish this small project, you will be able to upholster larger items. Materials Fee includes the wooden frame, foam, use of proper tools, and a video to use at home. All you bring is 1.5 yards of medium weight upholstery fabric.

Sa	10/8	9:00 AM - 5:00 PM	CEC 102	\$175 + \$100 Materials Fee
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When you see this  icon, two or more people may enroll at a reduced class fee rate (per person) when you enroll together. Call us at 206-934-5339 or visit www.learnatsouth.org to see the **Friends Rate**.

Create Comic Books

Rowena Yow
Learn to create a comic book from inception to the final printed product. In addition to learning how to write comics and understanding comic art, discover how to pitch your product to publishers, as you learn about production, marketing and publicity. Take your comic from idea to market place.

M (5 sessions) 10/24 - 11/21 7:00 PM - 9:00 PM LHO 2 \$99

DRAWING & PAINTING

Supply lists provided for all Drawing & Painting classes.

New! Drawing for Pleasure: Basic Skills - Series **Peter Barth**

Drawing skills are essential for all types of artistic endeavors. Develop a rich depth of drawing skills by taking the Series which includes Part 1 and Part 2. No class 11/1 or 11/8.

Tu (10 sessions) 9/27 - 12/13 7:00 PM - 9:00 PM LHO 2 \$199

New! Drawing for Pleasure: Basic Skills - Part 1 **Peter Barth**

Learn the basics of drawing, including highlights, shadows, details, and textures. Discover how to draw a variety of exciting subjects in a series of step-by-step demos including still lifes, animals, flowers, trees, and more.

Tu (5 sessions) 9/27 - 10/25 7:00 PM - 9:00 PM LHO 2 \$109

New! Drawing for Pleasure: Basic Skills - Part 2 **Peter Barth**

Learn to draw new subjects including birds, landscapes, plant life, buildings, houses, etc. Get a review of drawing basics- highlights, shadows, details, textures, and an introduction to perspective drawing.

Tu (5 sessions) 11/15 - 12/13 7:00 PM - 9:00 PM LHO 2 \$109

Explore a New Medium - Series **Peter Barth**

Spend four weeks exploring a variety of artistic media learning drawing and painting methods from a pro. Each week will offer a new medium. For a savings, take the Series which includes: Using Pasels, Water Media, Paper Mosaics, and Drawing with Pencils. No Class 11/26.

Sa (4 sessions) 11/12 - 12/10 11:00 AM - 1:30 PM CEC 102 \$109

Explore a New Medium - Pencils **Peter Barth**

Explore using a variety of pencil drawing materials: charcoal, watercolor, pastel, and colored pencils. Discover new methods and applications of this medium.

Sa 11/12 11:00 AM - 1:30 PM CEC 102 \$29

Explore a New Medium - Pastels **Peter Barth**

Explore ways to use soft pastels, hard pastels, oil pastels, and oil bars. Create drawing and painting effects with this versatile medium.

Sa 11/19 11:00 AM - 1:30 PM CEC 102 \$29

Explore a New Medium - Water Media **Peter Barth**

Discover ways to use watercolor, gouache, tempera, acrylic, and other water media.

Sa 12/3 11:00 AM - 1:30 PM CEC 102 \$29

Explore a New Medium - Paper Mosaics **Peter Barth**

Learn to depict your favorite scenes and subjects impressionistically, through the fascinating medium of paper mosaics, in this fun, informative class.

Sa 12/10 11:00 AM - 1:30 PM CEC 102 \$29

Pastels **Peter Barth**

Pastels are the purest form of artist color, made almost exclusively from pigment. Learn to layer color and create striking artworks with a palette of soft pastels at your fingertips. Discover color harmony and how to use pastels to produce dynamic, exciting pastel paintings. Gain experience capturing the effect of light, shadow, highlights, and details of an object, to create a life-like, three dimensional effect. Learn to depict the changes in lighting and color that occur at different times of the day, and impressionistic and realistic styles of pastel painting.

M (4 sessions) 11/7 - 11/28 7:00 PM - 9:00 PM LHO 3 \$99

New! Acrylic Painting - Series

Acrylics are one of the most versatile painting media. Bright, luminous colors, ease of use, and a variety of techniques make acrylics an amazingly creative medium. Learn about color, value, composition, lighting, realism, impressionism, and 3-dimensionality. Paint a variety of subjects while developing strong skills. Learn a variety of painting skills in this 2- part Series! No class 11/20.

Sa (8 sessions) 10/1 - 12/10 2:30 PM - 5:00 PM LHO 3 \$199

Acrylic Painting - Part 1

Learn about the painting basics: color, value, lighting, drawing, and proportion. Class covers basic brush handling techniques (blending, wet brush, dry brush, stippling) and how to draw a variety of subjects following step-by-step demos, including still lifes, birds, flowers, trees, and more.

Sat (4 sessions) 10/1 - 10/22 2:30 PM - 5:00 PM LHO 3 \$109

Acrylic Painting - Part 2

Learn to paint a variety of new subjects including animals, landscapes, plant life, houses, buildings, and more. Review painting basics such as color, value, lighting, proportion, and learn a variety of new brush handling techniques: impasto, glazing, washes, and sponging. No class 11/26.

Sa (4 sessions) 11/12 - 12/10 2:30 PM - 5:00 PM LHO 3 \$109

Watercolor for Everyone

Peter Barth

Love watercolors? Pressed for time? Take the mystery out of the technique and brush up your skills in a relaxed and friendly setting. You will work from still lifes and study basic and intermediate techniques such as laying washes, pulling out color, and creating an effective composition. Learn about complementary colors, transparent vs. opaque watercolors, and how to rescue an overworked painting. Beginning watercolor experience is helpful but not required.

Sa (4 sessions) 10/1 - 10/22 11:00 AM - 1:30 PM LHO 3 \$109

Sumi Painting

Lois Yoshida

Explore creative self-expression through the flowing techniques of sumi painting in this class for beginning and continuing students. Class content is designed to suit each student's level of experience. Sumi (black ink) will be the primary medium used, with opportunities to work in color. Work with traditional tools, materials, brush methods, and approaches to subject matter, simplifying visual elements with minimal brush strokes to express your individual interpretation of the subjects presented. No Class 11/8.

Tu (6 sessions) 10/11 - 11/22 6:00 PM - 8:30 PM CEC 102 \$115 + \$10 Materials Fee

Sumi Holiday Greeting Cards

Lois Yoshida

Create unique greeting cards using beautiful sumi painting. Each original card makes a wonderful artistic statement to share with friends and family. No experience necessary.


Tu 12/6 6:00 PM - 9:00 PM CEC 102 \$35 + \$10 Materials Fee



Sumi painting

PHOTOGRAPHY


Bring a digital camera, instruction manual, charged battery, extra batteries, power cable, and extra memory cards.

Digital Camera - Level 1 Series  **Meredith Blache**
Significantly improve your photography skills using your digital camera with instruction from our expert, Meredith Blache. Series includes: Get to Know Your Camera, Take Great Photos, and Getting Out of Auto Mode. Take the Series for a savings.
Sa (3 sessions) 10/1 - 10/15 9:00 AM - 1:00 PM OLY 102 \$175

Digital Camera - Level 1 - Get to Know Your Camera **Meredith Blache**
If you are struggling to figure out how to use the many settings on your digital camera, you are not alone. Increase your enjoyment of photography by learning to efficiently use the full range of your camera's settings and menus.
Sa 10/1 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Level 1 - Take Great Photos **Meredith Blache**
With the ability to see your photos instantly comes the opportunity to quickly improve your photographic skills. This hands-on class provides tips on composition, lighting, and posing subjects. Learn to see the world through the lens like a pro.
Sa 10/8 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Level 1 - Getting Out of Auto Mode **Meredith Blache**
Learn to use your digital camera to its fullest potential by mastering its multiple modes, allowing you to capture the best images possible.
Sa 10/15 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Level 2 - Series  **Meredith Blache**
Take your photography skills to a new level in this intermediate level digital photography Series: All About Posing, All About Lighting, and Flash Photography. Prerequisites: Digital Camera Intro Series or instructor permission. Take the Series for a savings.
Sa (3 sessions) 12/3 - 12/17 9:00 AM - 12:00 PM OLY 102 \$175

Digital Camera - Level 2 - All About Posing **Meredith Blache**
Learn how to pose your subjects to get the most flattering images. Prerequisite: Digital Camera Intro Series or instructor permission.
Sa 12/3 9:00 AM - 12:00 PM OLY 102 \$65

Digital Camera - Level 2 - All About Lighting **Meredith Blache**
Learn how to improve the lighting of your images using your camera's settings, as well as simple techniques for adjusting external lighting. Prerequisite: Digital Camera Intro Series or instructor permission.
Sa 12/10 9:00 AM - 12:00 PM OLY 102 \$65

Digital Camera - Level 2 - Flash Photography **Meredith Blache**
Get the most out of the flash on your DSLR camera. Learn how to bounce the flash and how to adjust the amount of flash your camera uses. Prerequisite: Digital Camera Intro Series or instructor permission.
Sa 12/17 9:00 AM - 12:00 PM OLY 102 \$65



Photography Field Trip - Seattle's Waterfront and Pike Place Market  **Meredith Blache**
Spend time out-and-about in the mix of the city, taking photos of people, buildings, and action at Seattle's Waterfront and Pike Place Market. Try out your camera's (or smartphone's) many settings and be challenged to push your creative vision. You will be given several assignments throughout the day as you learn and compare work with your classmates.
Sa 9/24 10:00 AM - 4:00 PM Off Campus \$69



Photo Safari
at Woodland
Park Zoo

New! Photo Safari Field Trip - Woodland Park Zoo  **Meredith Blache**
Seattle's Woodland Park Zoo is one of the nation's premier wild animal parks showcasing many species from around the world. Learn to capture animal life in both indoor and outdoor exhibits. Discover how to read the light, how to anticipate the best action, and how to create the best possible images. Among the animals you might capture with your camera on this urban safari are flamingos, herons, cheetahs, turtles, antelopes, gorillas, vultures and maybe even the pandas! Note: Class fee does not include Zoo admission.
Su 11/13 10:00 AM - 2:00 PM Off Campus \$65



Photography Field Trip - Night Lights at Westlake Center  **Meredith Blache**
Master low-light and night photography by improving your digital camera skills at Seattle's vibrant Westlake Center. The class will meet in downtown Seattle where you will learn to photograph stunning festive displays of the holiday season.
W 12/14 6:00 PM - 9:00 PM Off Campus \$65

Photo Talk Time **Meredith Blache**
Do you have questions for our Continuing Education photography instructor Meredith Blache? Do you want some advice about cameras, photography or how to adjust one of your images in Adobe Lightroom? Sign up for this impromptu chat with Meredith Blache, a professional photographer and Adobe Lightroom expert. Bring your camera and up to 3 images on a USB drive for this group discussion.
W 11/2 6:30 PM - 8:30 PM OLY 102 \$19


New! Photography for the Non-Photographer Artist  **Ray Pfortner**
Outstanding photographs of your art is key to promoting your work. Whether you want to exhibit or create a website, great images are vital. Learn to get more out of your camera for capturing your art into digital format for entering contests and submitting to juried shows.
Su 11/13 1:00 PM - 4:00 PM LHO 3 \$45

POTTERY

Materials fee paid at registration for all pottery classes.

New! Glaze Chemistry **Paul Lewing**
If you're familiar with glaze materials and mixing and modifying glazes, you're ready to move on to a deeper understanding of the process. This class focuses on the Seger method of empirical glaze formula calculation and computer programs that use it. Learn what those numbers tell you about your glazes and how they can help you adjust them and invent new ones. This class is for experienced pottery students.
Su 10/16 9:00 AM - 5:00 PM RAH 109 \$125

Pottery Studio: Beginning Wheel Throwing & Handbuilding **Miki Willis**
Learn basic wheel throwing techniques. This fun class covers the fundamentals of wedging, centering, throwing, and glazing. If you have ever wanted to throw a pot, this is the class for you! Class will also cover basic handbuilding techniques. No Class 11/24.
Th (10 sessions) 10/6 - 12/15 6:00 PM - 9:00 PM RAH 111 \$165 + \$45 Materials Fee

When you see this  icon, two or more people may enroll at a reduced class fee rate (per person) when you enroll together. Call us at 206-934-5339 or visit www.learnatsouth.org to see the **Friends Rate**.

Saturday Pottery Studio

Geared to students with intermediate pottery skills, this continuing course covers construction and decoration techniques needed to create a wide variety of projects in clay. Prerequisite: Beginning Wheel Throwing or Handbuilding. No Class 11/26.
Sa (10 sessions) 10/1 - 12/10 9:30 AM - 12:30 PM RAH 111 \$165 + \$45 Materials Fee

Miki Willis

Saturday Pottery Studio - Intermediate Wheel Throwing

This intermediate class is for students with an understanding of basic wheel throwing techniques. Weekly demos will introduce new forms and techniques to expand throwing expertise. Prerequisite: Beginning Wheel Throwing Pottery. No Class 11/26.
Sa (10 sessions) 10/1 - 12/10 1:30 PM - 4:30 PM RAH 111 \$165 + \$45 Materials Fee

Miki Willis

Daytime! Pottery & Handbuilding

Learn the basics from handbuilding to beginning wheel. Those new to clay will gain hands-on experience with basic construction methods. Returning students will explore and further develop their skills. Experiment with a variety of glazing and surface techniques. Class is open to all skill levels.
Tu (10 sessions) 10/4 - 12/6 10:00 AM - 1:00 PM RAH 111 \$165 + \$45 Materials Fee

Bethany Will

SEWING

*FREE! How to Buy a Sewing Machine or Serger

Whether you're a first-time machine buyer or want to upgrade, with so many sewing machine models to choose from, how do you know which one is best for you? Attend this workshop to learn what you need to know before purchasing a sewing machine or serger. Reference materials provided.
W 10/5 6:30 PM - 8:30 PM OLY 100 Free

O'Lisa Johnson

Bring a sewing machine, owner's manual and basic sewing tools to all sewing classes.

Sewing Basics

Learn the language of sewing. Discover how to read a commercial pattern, lay out fabric, transfer pattern markings, cut out a printed pattern, and sew projects using a variety of techniques and applications. Select a project from apparel, home décor, or craft items. Fabrics and patterns provided.
Sa (4 sessions) 10/8 - 10/29 9:00 AM - 2:00 PM OLY 100 \$125 + \$15 Materials Fee

O'Lisa Johnson

MEET O'LISA JOHNSON

O'Lisa Johnson has extensive experience with Sewing, Design, Fashion and Business. She is owner of O'Lisa J Designs, a small design and consulting business. O'Lisa has taught at South for 5 years.

Here's what students have to say about her ...

"I thought I knew how to sew, but with O'Lisa's instruction, my garments look professional rather than hand made."
- Mary T.

"Great instructor! O'Lisa covered the basics and I'm amazed at what I can sew now."
- Rusty G.



Sewing Beyond the Basics

Sew fashionable apparel and home décor items featuring buttonholes, trim, zippers and more. Project patterns and fabrics provided.
Sa (2 sessions) 12/3 - 12/10 9:00 AM - 4:00 PM OLY 100 \$89 + \$20 Materials Fee

O'Lisa Johnson

Bring a serger, owner's manual and basic sewing tools to all serging classes.

Serging Made Simple

Discover how to use your serger to create professional finishes for your projects. Learn the basic techniques for creating seams used in garment construction and craft projects. A reference notebook and project fabric will be provided.
Sa 11/5 9:00 AM - 2:00 PM OLY 100 \$55 + \$15 Materials Fee

O'Lisa Johnson

Serging With Knits

Put your serging know-how to use completing a comfy sweatshirt in class! Personalize it using stitches from your own serger. Fabric and pattern kit provided.
Sa 11/19 9:00 AM - 3:00 PM OLY 100 \$65 + \$20 Materials Fee

O'Lisa Johnson

MEET MIMI RILEY

Mimi Riley studied Welding at South and has been exhilarated by the possibilities that are created by combining steel with fire. Her business, Studio Steel, specializes in beautiful home décor. Mimi has been teaching at South for 10 years.



Here's what students have to say about her ...

"Mimi is a terrific instructor.

In two days, I became comfortable with the welding process and created a nice little project out of steel. After I was done, I want to weld more!"
- Herman W.

"Mimi is a wonderful teacher and she gets the welding torch into your hands quickly so you can start experimenting. I made garden art and address numbers."
- Sarah R.

WELDING & GLASS

Stained Glass

Design, cut and fabricate glass with lead and/or copper foil techniques. Create your own design with assistance from the instructor. Supply and tool costs will vary with each project. Each student is asked to contact the instructor prior to the first class regarding supplies, tools, and cost of materials. (Contact information will be provided upon registration.) No Class 11/8.
Tu (8 sessions) 10/11 - 12/6 6:30 PM - 9:00 PM LHO 3 \$135

Michelle Nicholas

Welding classes are limited to 6 students to ensure personal instruction. Register early.

Welding - Beginning Ornamental Steel

Do It Yourself! Create and take home your own steel sculpture or small project. Learn basic fabrication and hand bending techniques used to make wrought iron elements while focusing on low-tech processes and simple tools.

Mimi Riley

Sa, Su (2 sessions) 10/8 - 10/9 10:00 AM - 2:00 PM Off Campus \$155 + \$70 Materials Fee
M, W (2 sessions) 11/7 - 11/9 5:00 PM - 9:00 PM Off Campus \$155 + \$70 Materials Fee

ART - PERFORMANCE

DANCE/MUSIC

Community Band

Perhaps you play your instrument regularly. Or maybe you haven't played in years but would like to resume playing. Either way, join your neighbors in South's Community Band! Your instructor is a retired band teacher eager to help others brush up their skills and make music together. Prerequisite: Must have an instrument and be able to read musical notation for it.

Th (6 sessions) 10/13 - 11/17 7:00 PM - 9:00 PM RSB 80 \$75

Glenda Braun

Community Choir

Perform the finest music from a variety of styles for large choral ensemble. The choir meets one evening weekly with concert performance opportunities. No audition required. Register early, class size limited.

M (10 sessions) 10/3 - 12/5 7:00 PM - 9:00 PM RSB 80 \$95

Bronwyn Edwards

Intro to Jazz and Pop Singing

Can't carry a tune? Want to brush up on your vocal skills? Then this is the class for you! Have fun and build confidence while learning to sing some favorite songs. Class includes vocal warm ups, group exercises, and individual coaching to increase your skills and enjoyment. Class size limited, register early. No Class 11/8.

Tu (8 sessions) 10/4 - 11/29 7:00 PM - 9:00 PM RSB 82 \$155

Carolyn Graye

New! Jazz and Pop Vocal Group



Have fun singing arrangements of jazz classics and contemporary songs in three- to six-part harmonies! Class includes some basic sight reading, some rote learning by ear, and (as an option for those who are interested), some vocal improvisation (scat singing, beat boxing, etc.) Prerequisites: Intro to Jazz and Pop Singing or instructor permission. No Class 11/24.

Th (8 sessions) 10/6 - 12/1 7:00 PM - 9:00 PM RSB 82 \$149

Carolyn Graye



Carolyn Graye

 Carolyn Graye is an amazing musician and teacher who inspires both beginners and more experienced singers to open up and try new things. I have a new appreciation of jazz and blues music after singing in this class. 

– Jill B

New! Ukulele - Beginning

Learn simple chords to enjoy hours of pleasure playing this popular instrument. Repertoire will cover easy folk and popular songs. Focus will be on learning basic strums and reading song chord charts, with a little music theory thrown in. Expect to sing and play a lot in this class!

W (6 sessions) 10/12 - 11/16 6:00 PM - 7:30 PM RSB 80 \$99 + \$5 Materials Fee

Kathy Brengle

Guitar - Beginning

Learn basic guitar technique and the fundamentals of music notation. Whether you want to learn to play guitar favorites or have aspirations to play in a band, this class will get you started!

W (6 sessions) 10/12 - 11/16 7:45 PM - 9:15 PM RSB 80 \$99 + \$10 Materials Fee

Kathy Brengle

New! East Coast Swing - Single & Triple Time

Jitterbug (aka East Coast Swing) is a uniquely American dance form, and learning it is a lot of fun. Dance to Big Band, Swing, Rock 'n Roll, Country, New Wave, Blues, and Jazz. Add the spice of Triple Time Swing and Charleston dance moves to this mix and you will be able to dance to most rhythms. The more steps you learn in this versatile dance style, the more fun you will have! Both singles and couples welcome. No Class 11/8.

Tu (6 sessions) 10/11 - 11/22 7:00 PM - 8:30 PM CAB - Cafeteria \$85

Anita LaFranchi

Salsa Dancing I

HOT! HOT! HOT! Put some 'sauce' into your dancing as you learn the basic steps and turns of this sensual, steamy and easy-to-learn dance. With its Latin and Afro-Cuban roots, slinky body movements, and variety of step patterns, it's no wonder Salsa is wildly popular. No partner necessary.

Th (4 sessions) 10/13 - 11/3 6:30 PM - 7:30 PM CAB - Cafeteria \$45

Gilberto Nunez-Lira

Salsa Dancing II

Heat up your Salsa dancing with advanced moves for the Cha-Cha and the Merengue adding new steps to this sizzling dance craze. No partner necessary. No Class 11/24.

Th (4 sessions) 11/10 - 12/8 6:30 PM - 7:30 PM CAB - Cafeteria \$45

Gilberto Nunez-Lira

BUSINESS

QUICKBOOKS

Classes use QuickBooks Desktop 2015 for PC but most principles apply to online and Mac versions as well. Materials fee includes textbook. A full-featured 140-day trial copy of QuickBooks (PC) is included in Level 1. Materials Fee paid at registration.

Quickbooks 2015 Fundamentals - Series

Sharon Rugh

Are you a small business owner, bookkeeper, or office manager? Are you looking to upgrade your accounting and computer skills for a competitive edge in the job market? Learn basic accounting principles, QuickBooks fundamentals, and advanced applications. Classes may be taken individually or as a Series for a savings. Classes use QuickBooks Desktop 2015 for PC but most principles apply to online and Mac versions as well. Basic computer skills are required. No Class 11/8.

Tu (10 sessions) 10/4 - 12/13 6:00 PM - 9:00 PM OLY 203 \$329 + \$105 Materials Fee

Quickbooks 2015 Fundamentals - Basic Accounting

Sharon Rugh

Learn basic accounting terms and procedures necessary to use QuickBooks effectively. This class is an excellent introduction to accounting, or it can be a good refresher if you're out of practice. You need this knowledge for any financial software you use.

Tu (2 sessions) 10/4 - 10/11 6:00 PM - 9:00 PM OLY 203 \$75 + \$25 Materials Fee

Quickbooks 2015 Fundamentals - Level 1

Sharon Rugh

Learn to create and back-up important records, how to work with vendors, customers, banks, print checks, and how to generate monthly reports. Prerequisite: Basic Accounting (see above), familiarity with basic computer operations, and Windows. Classes use QuickBooks Desktop 2015 for PC but most principles apply to online and Mac versions as well. No class 11/8.

Tu (4 sessions) 10/18 - 11/15 6:00 PM - 9:00 PM OLY 203 \$155 + \$45 Materials Fee

Quickbooks 2015 Fundamentals - Level 2

Sharon Rugh

Learn additional features such as working with inventory, payroll, sales tax, balance sheet accounts/fixed assets, and budgets as well as customizing forms. Class is appropriate for users of both QuickBooks Premier and QuickBooks Pro. Windows experience and basic accounting skills required.

Tu (4 sessions) 11/22 - 12/13 6:00 PM - 9:00 PM OLY 203 \$155 + \$35 Materials Fee

SOCIAL MEDIA

New! Social Media for Business Certificate Nicole Siscaretti

Get in on this exciting and growing way to communicate, market and serve your customers and clients. For businesses, nonprofits, government, and other organizations. From Facebook to Twitter, blogging, YouTube, LinkedIn, and more, discover the new principles of communication that apply across all networks and how these specific social networks work and the possible uses for your organization.

9/6 - 12/2 Online at www.learnatsouth.org \$495

Introduction to Social Media Nicole Siscaretti

Get involved in the move from in-person to online communication. Learn what social networks are and the role they play in your business and personal life. Find out the top sites and how businesses are using the sites for communication, customer retention, branding, marketing, market research, needs assessment and serving customers and clients.

9/6 - 9/30 Online at www.learnatsouth.org \$195

Marketing Using Social Media Nicole Siscaretti

Develop a two-way communication and marketing strategy for your organization using social networks. Explore major social networks, including Twitter, LinkedIn, blogging, and learn quick and easy ways to use them.

10/3 - 10/28 Online at www.learnatsouth.org \$195

Integrating Social Media in Your Organization Nicole Siscaretti

Take away a practical strategy and techniques for implementing social networks for your organization or business. Learn how to create your own private social network using Ning, work socially using Google Docs and calendars, and move your web site to an interactive Web 2.0 site.

11/7 - 12/2 Online at www.learnatsouth.org \$195

Managing Social Media Platforms Certificate **New!** Jennifer Selke/Suzanne Kart

Different social networks have distinct characteristics, different features, and are used to develop a two-way communication and marketing strategy for your organization. Gain a firm foundation in Twitter, LinkedIn, and Facebook platforms. Come away with both an understanding of these social networks and practical, how-to techniques to integrate social networks into your organization or business.

9/6 - 12/2 Online at www.learnatsouth.org \$495

Twitter Jennifer Selke

Twitter is a hot social media platform these days and everyone seems to be using it. Learn the best way to take advantage of the unique opportunities Twitter offers and discover the best ways to create relationships and network with your key constituents. You will find out the best, and easiest, techniques for successful interactions in the Twitter universe.

9/6 - 9/30 Online at www.learnatsouth.org \$195

Facebook for Business Jennifer Selke

Find out what goes on behind the scenes on Facebook Pages and how to increase the chances that your message is seen and acted on. Discover new tools and proven techniques to increase business and expand your reach. This is an advanced class and assumes you have started a Page on Facebook and have some basic knowledge of the platform.

10/3 - 10/28 Online at www.learnatsouth.org \$195

LinkedIn for Business Jennifer Selke

LinkedIn is the most popular business social networking website for professionals to network, build business relationships, and provide or receive referrals. Most people rarely get beyond setting up a profile and therefore miss out on all the advanced

features that have come to make LinkedIn so popular. Learn to set up your personal profile so it gets noticed by others. Discover how LinkedIn can be used to generate leads, recruit new employees, and find new employment opportunities.

11/7 - 12/2 Online at www.learnatsouth.org \$195

eMarketing Essentials Certificate **New!** Dan Belhassen

Gain a thorough introduction to eMarketing, including improving email promotions, analyzing your web site traffic, doing search engine optimization, and how to successfully employ online advertising. Relevant for any type of organization, including businesses, companies, non-profits, and governmental agencies. Certificate includes the following courses: Improving Email Promotions, Boosting Your Web Site Traffic, and Online Advertising.

9/6 - 12/2 Online at www.learnatsouth.org \$495

Improving Email Promotions Dan Belhassen

Gain a basic introduction to email promotions and discover new ways to improve your use of email, including when to email, what to email, and testing email copy. Learn to analyze your email response rates, including getting the benchmarks for open rates and click-through rates. Learn how to improve your email promotion and responses with tracking and testing.

9/6 - 9/30 Online at www.learnatsouth.org \$195

Boosting Your Web Site Traffic Dan Belhassen

Acquire the basic skills to boost your web site traffic, including how to analyze your visitor traffic, how to use search engine optimization to get greater visibility and exposure in Google searches, and how to redesign your web site copy to increase your visitors and results.

No experience necessary.

10/3 - 10/28 Online at www.learnatsouth.org \$195

New! Online Advertising Dan Belhassen

Learn the keys to making online advertising work for you and your organization. See how pay-per-click advertising with Google AdWords works. Find out how to test low budget Adword campaigns. Learn how you can target local audiences. Then discover Facebook advertising and how you can determine the demographics and even numbers of people you want to reach.

No experience necessary.

11/7 - 12/2 Online at www.learnatsouth.org \$195

WEB DESIGN

New! Web Design - Series Meredith Blache

Discover new ways to create a website or enhance an existing one. Learn how the behind-the-scenes of websites work and uncover ways to improve your site.

Su (3 sessions) 10/23 - 11/6 9:00 AM - 12:00 PM OLY 102 \$175

New! Web Design - All About Web Templates Meredith Blache

Using ready-made web templates is an easy way to customize webpages for your personal or business use. Create and use a free webpage.

Su 10/23 9:00 AM - 12:00 PM OLY 102 \$65

New! Web Design - Intro to Adobe Dreamweaver Meredith Blache

Through practical hands-on exercises, gain an overview of Dreamweaver's tools for building and maintaining websites. The focus of this course is on creating multiple pages with text, images and links using Dreamweaver. Dreamweaver is available in South's computer labs for use during the class.

Su 10/30 9:00 AM - 12:00 PM OLY 102 \$65

New! Web Design - Intro to HTML and CSS Meredith Blache

Whether you're a new or seasoned web designer, you need to know the latest in HTML architecture to construct your site. Learn to use tags, including tags that enhance media and animations and adding videos, audio tags, image maps, tables, frames, forms, and multimedia elements.

Su 11/6 9:00 AM - 12:00 PM OLY 102 \$65

WORK FROM HOME

Work-at-Home Jobs for Real People!

Bethany Mooradian


Learn legitimate ways to supplement your income. Discover marketing tricks of scammers and leave with more than 170 resources on how to make extra income from home as well as over 140 legitimate companies that hire at-home workers. Basic Internet and email skills required. Course fee includes book (a \$25 value).

Th 10/13 6:30 PM - 9:30 PM OLY 102 \$49

COMPUTERS

SOUTH SEATTLE COLLEGE ADVANTAGE

- Classes taught using Windows 7 Operating System
- Most onsite Microsoft application classes will be taught using Office 2013.
- Books for Microsoft Office 2013 classes included.
- Clock hours and CEUs are available for all computer classes

 Additional computer classes available online including Microsoft Office 2010, 2013, and 2016 - see www.ed2go.com/southsea for more information.

*FREE Computer Training Preview

Jesse Braswell

Come to this free Preview of South's computer classes. Staff will help you determine which classes best meet your needs through one-on-one advising

Tu 9/20 6:00 PM - 7:00 PM OLY 104 Free!

COMPUTER SERIES

Computer Series 2013 - Level 1

Jesse Braswell

This Series gives you all you need to get started with your computer and includes the following three classes: Windows Fundamentals - Level 1, Word 2013 - Level 1, and Excel 2013- Level 1. NO EXPERIENCE NECESSARY. Take the Series for a savings.

Tu, Th (7 sessions) 9/27 - 10/18 6:00 PM - 9:00 PM OLY 104 \$325

Windows Fundamentals - Level 1

Jesse Braswell

Learn to use Windows with ease as you master its basic tools and functions. NO EXPERIENCE NECESSARY.

Tu, Th (2 sessions) 9/27 - 9/29 6:00 PM - 9:00 PM OLY 104 \$135

Excel 2013 - Level 1

Jesse Braswell

Learn Excel spreadsheet basics, formulas, functions, and shortcuts. Basic PC and typing skills helpful, but this class is for Excel beginners.

Tu, Th (3 sessions) 10/4 - 10/11 6:00 PM - 9:00 PM OLY 104 \$145

Sa 10/8 9:00 AM - 3:30 PM OLY 104 \$145

Word 2013 - Level 1

Jesse Braswell

Learn to use the fundamental features necessary for creating Word documents. Basic PC and typing skills helpful, but this class is for Word beginners.

Tu, Th (2 sessions) 10/13 - 10/18 6:00 PM - 9:00 PM OLY 104 \$135

Computer Series 2013 - Level 2

Jesse Braswell

This Series is for working professionals in a business or home office setting. It is designed to keep your computer skills competitive. For the most skills, greatest choice and best savings, take this selection of Microsoft Office classes. Basic computer experience needed. The Series includes: Level 2 Word, Excel and Basic PowerPoint. No Class 11/01, 11/03, 11/08.

Tu, Th (7 sessions) 10/20 - 11/22 6:00 PM - 9:00 PM OLY 104 \$325

Excel 2013 - Level 2

Jesse Braswell

Improve your Excel 2013 skills. Simplify number crunching, data input, and formatting.

Sa 10/15 9:00 AM - 3:30 PM OLY 104 \$145

Tu, Th (3 sessions) 10/20 - 10/27 6:00 PM - 9:00 PM OLY 104 \$145

Word 2013 - Level 2

Jesse Braswell

Make your job easier! Master the tools needed to move quickly through word processing projects and resolve troubleshooting issues. Learn how to create professional looking letters and reports.

Tu, Th (2 sessions) 11/10 - 11/15 6:00 PM - 9:00 PM OLY 104 \$135

MEET JESSE BRASWELL

Jesse Braswell brings a wealth of experience to his classroom. As a Microsoft Certified Product Specialist his focus is end-user productivity, teaching the Microsoft suite, and other varied software applications. Jesse has taught at South for over 15 years.

Here's what students have to say about him ...

"Jesse rocks!"

– Valerie V.

"Jesse's energy is contagious. Now, I love Excel."

– Wade B.

"Jesse has the experience, knowledge, and patience to be able to teach someone as old as me to love working with computers!"

– Sarah H.



Basic PowerPoint 2013

Jesse Braswell

Effective PowerPoint presentations are easy to create. Learn how to add organizational charts, animated features, and other graphics, along with the basic techniques of creating and producing slides, overhead projections, and speaker's notes.

Tu, Th (2 sessions) 11/17 - 11/22 6:00 PM - 9:00 PM OLY 104 \$135

Computer Series 2013 - Level 3

Jesse Braswell

Complete your computer training with this Series which includes Excel 2013 - Level 3, Word 2013 - Level 3, and Advanced PowerPoint 2013. Take the Series for a savings. Prerequisite: Computer Series 2013 - Level 2 or instructor permission. No Class 11/16, 11/23.

M, W (7 sessions) 11/7 - 12/5 6:00 PM - 9:00 PM OLY 104 \$325

Excel 2013 - Level 3

Jesse Braswell

Harness the power of Excel by learning to develop and manage automated procedures, formulas, Pivot Tables, Macros, and other advanced formatting features to produce the high-quality reports needed to guide data-driven decision making. Discover easy shortcuts to help minimize your time and maximize your results.

Sa 10/22 9:00 AM - 3:30 PM OLY 104 \$145

M, W (3 sessions) 11/7 - 11/14 6:00 PM - 9:00 PM OLY 104 \$145

Word 2013 - Level 3

Jesse Braswell

Improve and hone your Word skills by learning to organize long documents, track changes, personalize Word options, and integrate Word with other programs like PowerPoint, Excel, Mail Merge, and Outline. No Class 11/23.

M (2 sessions) 11/21 - 11/28 6:00 PM - 9:00 PM OLY 104 \$135

Advanced PowerPoint 2013

Jesse Braswell

Add advanced features to your PowerPoint presentation with multimedia additions including tables, audio, slides, videos, and more. Learn to customize your themes, add texture, include hyperlinks, speaker notes and many other features of this popular presentation program.

M, W (2 sessions) 11/30 - 12/5 6:00 PM - 9:00 PM OLY 104 \$135

When you see this  icon, two or more people may enroll at a reduced class fee rate (per person) when you enroll together. Call us at 206-934-5339 or visit www.learnatsouth.org to see the **Friends Rate**.

55+ COMPUTER CLASSES

New! Daytime! Computer Training for 55+ Series

Learn to make the most of your computer. This Series covers fundamental skills: Know Your Keyboard, Successfully Surfing the Internet, and Internet Email.

M (3 sessions) 10/10 - 10/24 3:00 PM - 5:00 PM OLY 104 \$65

Jesse Braswell

New! Daytime! Know Your Keyboard

Learn the basic keys and how to use them to improve computer efficiency. More than touch typing, this class explains how to use the keys to send your computer commands. This is a great class to take before any computer courses.

M 10/10 3:00 PM - 5:00 PM OLY 104 \$25

Jesse Braswell

New! Daytime! Surfing Successfully On The Internet

Learn the ins and outs of surfing the internet. Are you tired of all the confusion when you go to search for information? This hands-on class gives you the tools to find what you want on the Internet, teaches you how to use the most effective search engines for the task, and familiarizes you with email techniques to help you communicate online. Discover the wealth of information and resources available to you on the Internet and create a free email account.

M 10/17 3:00 PM - 5:00 PM OLY 104 \$25

Jesse Braswell

New! Daytime! Make the Most of Internet Email

Learn to use email as an effective communication tool. Discover email etiquette and the do's and don'ts experts agree are the best ways to organize, write, and get results using email.

M 10/24 3:00 PM - 5:00 PM OLY 104 \$25

Jesse Braswell

EXCEL SPREADSHEETS

Excel 2013 - Immersion Series

Here is your chance to learn hands-on about virtually every aspect of Microsoft's Excel spreadsheet program. Excel in one of the most powerful computer tools and most people only use a fraction of the program's capacity. Increase production and reduce time completing simple to complex reports. Three consecutive Saturday classes will cover Excel 2013 Level 1, Level 2, and Level 3 (See p.) under the skillful guidance of our Microsoft expert. Take the Series for a savings.

Sa (3 sessions) 10/8 - 10/22 9:00 AM - 3:30 PM OLY 104 \$375

Jesse Braswell

Excel 2013 - Macros

Save yourself hours of running repetitive reports that require editing or adjustments. Macros are a string of instructions which tell Excel how to compile information. Learn to write instructions and, with a few simple steps, reduce your work time while creating more accurate documents.

W (2 sessions) 10/5 - 10/12 6:00 PM - 8:00 PM OLY 104 \$55

Jesse Braswell

Excel 2013 - Pivot Tables

Excel's Pivot Table feature is an incredibly powerful tool that makes it easy to tabulate and summarize data from multiple spreadsheets. This outstanding program provides visual information for data-driven decision making.

Tu 11/1 6:00 PM - 8:30 PM OLY 104 \$45

Jesse Braswell

Daytime! Productivity in Excel: Tips and Tricks

Learn Microsoft Excel spreadsheet basics, formulas, functions, and shortcuts. Basic PC and typing skills helpful, but this class is for Excel beginners. In addition to a book, leave the class with a tip sheet sure to save you and your colleagues time and frustration on your next project!

W 9/28 9:00 AM - 4:00 PM Georgetown Campus \$159

W 11/2 9:00 AM - 4:00 PM Georgetown Campus \$159

Jesse Braswell

Daytime! Excel: Going Beyond the Basics

Expand your Excel skills by learning features including filtering, summarizing data, macros and pivot tables. Discover ways to collaborate with colleagues.

W 10/12 9:00 AM - 4:00 PM Georgetown Campus \$159

W 11/16 9:00 AM - 4:00 PM Georgetown Campus \$159

Jesse Braswell

OTHER COMPUTER CLASSES

Windows 10

Have you received your free upgrade from Windows 8.1 to 10? Whether you're new to computers or have years of experience, learn to command the Windows 10 interface while creating documents, sending email, browsing the Internet, and sharing information between applications and with other users. Also, learn special shortcuts to increase productivity. Bring a laptop loaded with Windows 10.

Th 12/1 6:00 PM - 9:00 PM OLY 104 \$29

Jesse Braswell

New! OneNote

Designed to function as an electronic version of a paper notebook, Microsoft OneNote is a note-taking and personal information management application for collecting, organizing and sharing digital information. Learn to store text notes, photos, audio and video snippets, handwriting and similar content, and how OneNote collects and organizes the information, making it available for searching as well as sharing with others.

W 12/7 6:00 pm - 8:00 pm OLY 104 \$29

Jesse Braswell

New! Outlook 2013: Email, Organize, & Save Addresses

Send, recall, receive, and reply to emails! Create signatures and personal folders; work with address books; schedule meetings and recurring appointments; send and manage meeting requests; create and assign tasks; and create and edit your contacts.

Tu (2 sessions) 11/29 - 12/6 6:00 PM - 9:00 PM OLY 104 \$135

Jesse Braswell

SQL Series

SQL is one of the most requested skills from today's data-driven employers. Learn the coding language in these easy-to-follow online courses

Start dates: 9/14, 10/12, or 11/9 - 6 weeks Online www.ed2go.com/southsea \$179

Cecelia Allison

PHP and MySQL Series

Learn how to create interactive websites, including how to create an interactive online store complete with an online catalog of products.

Start dates: 9/14, 10/12, or 11/9 - 6 weeks Online www.ed2go.com/southsea \$179

Cecelia Allison

PHOTO EDITING

Adobe Lightroom - Series

Get amazing results by learning how to quickly adjust and organize images using Adobe Lightroom. Bring your own photos or use the images provided. This Series includes: All About Develop and All About the Library. Take the Series for a savings.

Sa (2 sessions) 10/22 - 10/29 9:00 AM - 12:00 PM OLY 102 \$115

Meredith Blache

MEET MEREDITH BLACHE

Meredith Blache is a member of the Professional Photographers of America and has led many workshops in digital photography and image editing around the country. She has taught at South for 10 years.

Here's what students have to say about her ...

"Meredith Blache is friendly, not intimidating, revisits things we've been through to reinforce learning."

— Amy Y.

"Outstanding instruction! I learned more in 3 hours than I have in 3 years on my own."

— Pat D.



Adobe Lightroom - All About the Library

Meredith Blache

Learn to use Adobe Library to organize your catalog, create collections, use key words, and filter your images. Bring your own photos or use the images provided.

Sa 10/22 9:00 AM - 12:00 PM OLY 102 \$65

Adobe Lightroom - All About Develop

Meredith Blache

Learn to use the full range of adjustment features in Adobe Lightroom and how to make corrections to multiple images. Bring your own photos or use the images provided.

Sa 10/29 9:00 AM - 12:00 PM OLY 102 \$65

Adobe Photoshop - Series

Meredith Blache

Harness the power of Adobe Photoshop by learning the skills taught in this Series. For the best value, take the Series for a savings: Intro to Adobe Photoshop 1, Intro to Adobe Photoshop 2, and Intro to Adobe Photoshop 3. Images provided.

Sa (3 sessions) 11/5 - 11/19 9:00 AM - 1:00 PM OLY 102 \$175

Adobe Photoshop 1 - Learning the Basics

Meredith Blache

This class is an excellent introduction to Adobe Photoshop. Learn the basics, from how each tool works to what layers are, gaining confidence as you create and complete several Photoshop projects. Images will be provided.

Sa 11/5 9:00 AM - 1:00 PM OLY 102 \$65

Adobe Photoshop 2 - Adjusting Images

Meredith Blache

Learn to use Adobe Photoshop to fix and adjust images utilizing advanced retouching techniques, create compilations, and work non-destructively on an image. Images will be provided.

Sa 11/12 9:00 AM - 1:00 PM OLY 102 \$65

Adobe Photoshop 3 - Graphic Design for Print and Web

Meredith Blache

Learn to use Photoshop for print, graphic design and online graphics creation. Master the various text tools including the path tool, how to create new images using multiple images, how to create a quick animation for use on the web, and much more. Images will be provided.

Sa 11/19 9:00 AM - 1:00 PM OLY 102 \$65

PUBLISHING

Adobe InDesign - Introduction

Meredith Blache

Adobe InDesign is the industry standard application for publishing simple to complex documents. Learn to create desktop publishing works such as posters, flyers, brochures, magazines, newspapers, and books. InDesign can also produce interactive content for the web and be used with tablets. Discover how this versatile program can quickly produce stunning documents to promote your ideas.

Su (3 sessions) 10/2 - 10/16 9:00 AM - 1:00 PM OLY 102 \$175

FOOD/WINE

BAKING/BREAD

Breadmaking for Beginners

In Park

Discover how to quickly and easily produce a wide range of breads, from whole grain to sweet rolls, using only three basic yeast mixes. Learn about the importance of fermentation times and how to use and maintain a starter dough. Leave with recipes and a warm loaf of bread.

Sa, Su (2 sessions) 10/15 - 10/16 10:00 AM - 2:00 PM PBA 106 \$99 + \$20 Materials Fee

Artisan Breadmaking Workshop - Intermediate

In Park

Learn to bake artisanal breads at home! Whether you're a novice or a serious home baker, this three-day breadmaking class will help you bake like a pro. You will get hands-on learning experience and gain a deeper understanding of breadmaking from baguettes to pizza. Class size is limited to assure personal interaction.

F, Sa, Su (3 sessions) 10/28 - 10/30 3:00 PM - 6:00 PM (F) & 10:00 AM - 3:00 PM (Sa & Su) PBA 106 \$185 + \$50 Materials Fee

New! Italian Breads

In Park

Spend a weekend creating traditional Italian breads. Parmesan Rosemary Flat Bread is created with a soft dough and potatoes. It has a unique texture and is ideal to enjoy freshly baked with the aroma of rosemary. Ciabatta, a bread from Tuscany, provides rich flavor with a firm crust and light texture. Focaccia is a popular flat bread baked the authentic Italian way. Seasoned with olive oil, salt, and herbs, this delicious bread can be topped with a variety of ingredients including cheese, meats, and vegetables.

Sa, Su (2 sessions) 11/5 - 11/6 10:00 AM - 2:00 PM PBA 106 \$99 + \$30 Materials Fee

CHOCOLATE, CANDY & COOKIES

Chocolate Truffle Workshop

Bill Fredericks

Learn to temper chocolate, hand dip centers, and use several different kinds of molds. Make eight different truffles learning methods to flavor the ganaches utilizing fresh fruits, nuts, essential oils, herbs and spices, and liqueurs. Learn about the importance of chocolate quality. Leave class with a box full of incredible truffles.

Sa 12/3 10:00 AM - 4:00 PM PBA 103 & 113 \$95 + \$12 Materials Fee

Holiday Confections

Bill Fredericks

Creamy caramels, dark chocolate fudge, chocolate barks, and cherry cordials. Have you ever wanted to learn how to make the holiday season's favorite confections from scratch? Learn to make them all, including fondant for cordials. Emphasis will be on explaining the how and why of each step in the confectionary process while learning how to avoid common mistakes. Bring home a big box of delicious hand-made candies. No experience necessary.

Sa 11/5 1:00 PM - 5:00 PM PBA 103 \$65 + \$10 Materials Fee

Spirited Chocolate Truffles

Bill Fredericks

Be a hit at your next party! Learn how to make incredible rum and wine truffles. Discover the secrets of making pure chocolates including a superboozy liqueur truffle. Leave class with delicious samples. (Must be at least 21 years of age to attend.)

F 10/21 6:30 PM - 9:00 PM PBA 103 \$59 + \$15 Materials Fee

Holiday Cookies

Holly Odegard

It wouldn't be the holidays without yummy cookies! Get a head start on those favorites to give as gifts or to keep for yourself. Learn how to create a variety of cookies that are true holiday hits. Leave with recipes, dough and cookies baked in class. Class size limited for hands-on experience.

Tu 12/6 6:00 PM - 9:00 PM PBA 102 \$39 + \$10 Materials fee

DECORATING

Cake Decorating ABC's

Jeanine Garcia

Discover the basics of building and decorating your own delicious cakes. Learn about types of icing, application methods, techniques for splitting and adding fillings to cakes, as well as proper piping for borders and lettering. Leave with basic decorating tools and recipes.

M (2 sessions) 11/21 - 11/28 6:00 PM - 9:00 PM PBA 102 \$65 + \$15 Materials Fee

Cookie Decorating - Custom Holiday Cookies

Jeanine Garcia

Discover how to create custom-decorated cookies that will be remembered long after they've been devoured. Learn fun techniques in buttercream and royal icing flooding to customize cookies for any occasion.

M 10/24 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 Materials Fee

Cupcake Decorating - Flowers & Borders

Jeanine Garcia

Discover how to pipe great flowers and borders in buttercream to give that perfect finishing touch to your cupcakes. Flower decorations include Sweet Pea, Primrose, Rosebud, Half Rose, and Sunflower. Learn to finish borders with Dot, Bead, Shell, Rosette, and Zig-Zag.

M 11/14 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 Materials Fee

Decorating - Flower Creation

Learn to use royal icing to create wonderful flowers in a fun and decorative way. With these techniques, you will be able to give your cakes, cupcakes, and cookies that perfect finishing touch. These techniques can also be used with buttercream.

M 12/5 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 Materials Fee

Jeanine Garcia

FOODS/COOKING

Cut Like A Chef

Tired of spending so much of your cooking time chopping? With practice, you will be cutting like a pro! This hands-on class covers the techniques used in restaurants to quickly and safely chop vegetables, slice fruits and much more. Bring the knives you currently use and learn the basics of knife choice and maintenance.

Th 10/20 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 Materials Fee
W 11/16 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 Materials Fee

Karen Binkhorst



Japanese
Chicken
Hotpot

REGIONAL COOKING - ASIAN

New! Sushi - Hand Rolled

(Temaki & Temari) 

Create two types of popular Sushi. Temaki Sushi is cone shaped Sushi. Temari is small, ball-shaped, and festive Sushi to serve for special occasions. Select ingredients and make your own customized Temaki and Temari Sushi. Vegetarians welcome.

W 10/26 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 Materials Fee

Fumiko Kurose-Bretzke

New! Spicy Tofu with Bok Choi


(Mabo Tofu) 

Discover traditional ways to prepare Chinese vegetables and sauces. Cook spicy Mabo Tofu, with or without meat, and healthy steamed Bok Choi with step-by-step instruction. To complete the meal, instructor shows how to make perfect fried rice. Vegetarians welcome.

W 11/2 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 Materials Fee

Fumiko Kurose-Bretzke

New! Japanese Chicken Hotpot

(Tori Mizutaki) 

Hotpot is hearty one-pot Japanese meal to share with family and friends. Learn to prepare all ingredients and the proper ways to use the hotpot. Timing is everything! Discover the Japanese way to eat hotpot with dipping sauce. Ingredients include Chicken, Tofu, Nappa cabbage, mushrooms, scallions, and Daikon (radish).

W 11/9 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 Materials Fee

Fumiko Kurose-Bretzke

GREEK


New! Savory Greek Pies for the Holidays

Discover the secret to making two scrumptious Greek cheese pies: Savory Cheese Pie (Tiropita), delicious triangular packets of crisp phyllo pastry wrapped around a savory (non-feta) cheese filling; and Savory Greek Pumpkin Pie (Kolokithopita) traditionally made with pumpkin, a blend of cheeses, caramelized onions, and rice sandwiched together between layers of flaky phyllo dough.

Th 10/27 6:00 PM - 8:30 PM CAB - Main \$39 + \$12 Materials Fee

Thei Zervaki

New! International Holiday

Appetizers with a Twist - Series 

Discover the secrets to preparing a wide variety of internationally-inspired appetizers to spice up your holiday buffets. These tasty finger foods pair well with many wines and cocktails. The Series includes: Appetizers with a Twist Parts 1 & 2.

Th (2 sessions) 11/3 - 11/10 6:00 PM - 9:00 PM CAB - Main \$75 + \$20 Materials Fee

Thei Zervaki

New! International Holiday Appetizers with a Twist - Part 1

Learn to make an eclectic variety of delicious appetizers for your holiday buffets: Caramelized Cashews spiced with rosemary, a selection of light dips made with Greek yogurt, Open-faced Mini-sandwiches, and Thai-style Bruschetta, a fun spin on traditional Italian bruschetta spiced up with Sriracha, green onions, Thai basil, and ginger.

Th 11/3 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 Materials Fee

Thei Zervaki

New! International Holiday Appetizers with a Twist - Part 2

Learn to make more delicious appetizers for your holiday buffets: Peanuts Masala, Indian-style Chickpeas, more light dips made with Greek yogurt, Tapas--including cheese and Spanish ham (jamon serrano) Mini-sandwiches, and elegant Chocolate and Olive Crostini.

Th 11/10 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 Materials Fee

Thei Zervaki

New! Greek Savory Cakes and Cookies

Discover how to give your cakes and cookies a makeover using readily-available savory ingredients like cheeses, olives, turkey, and sun-dried tomatoes. These savory treats pair well with light white wines.

Th 11/17 6:00 PM - 8:30 PM CAB - Main \$39 + \$12 Materials Fee

Thei Zervaki

ITALIAN

New! Classic Italian Dinner

Learn to create seasonal pasta, (butternut squash ravioli with sage butter sauce), a simple salad, Porchetta (rolled pork loin with herbs and garlic), and finish with an amazing polenta pound cake for dessert. This is a demonstration class.

W 10/12 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 Materials Fee

Karen Binkhorst

WINE & HARD CIDER

Must be 21 years of age or older to attend wine and hard cider classes.

Guide to the Wide World of Wine

A Certified Educator and Sommelier invites you to visit Old- and New-World wine regions, and taste wines not often available for tasting. Class includes effective tasting techniques, lots of wine vocabulary to help you describe wines, a bit of history and geography of the regions, best wine-buying strategies, wine-and-food pairing guidelines, correct serving techniques and temperature, and hints for proper storing and aging.

Tu (3 sessions) 10/18 - 11/1 6:00 PM - 9:00 PM JMB 140 \$99 + \$21 Materials Fee

Dieter Schafer

New! World Stars,

Old World Favorites, for the Holidays 

Let our Sommelier guide you to becoming an expert in serving the right wines with your holiday dinner, a casual party, or tasting events. Learn by tasting five stars from Washington and South America, and five favorites from Europe, including Beaujolais Nouveau 2016. Serving techniques and temperature as well as proper glassware for any occasion will be discussed.

Tu (2 sessions) 11/15 - 11/22 6:00 PM - 9:00 PM JMB 140 \$75 + \$18 Materials Fee

Dieter Schafer


Handcrafted Hard Ciders


Discover the world of handcrafted hard ciders with a tasting experience led by a professional cidemaker and artisan of the craft. The class includes an introduction to the fascinating history and politics of the cider industry as an alcoholic beverage, along with information about the various techniques used around the U.S. and in Europe to make naturally-fermented cider. The tastings will provide an opportunity to try a wide variety of styles and flavors along with recommended food pairings. You will be amazed at what you learn about the upcoming and fast growing industry of specialty ciders.


F 11/4 6:00 PM - 9:00 PM NWWA 123 \$45 + \$10 Materials Fee

Colin Schilling

HEALTH

 **Assisting Aging Parents** **Marsiea Warren**
Be prepared to handle the challenges you and your parents will face in the coming years, while learning to cherish the transition.
Start dates: 9/14, 10/12, or 11/9 - 6 weeks Online at www.ed2go.com/southsea \$109


 **Dementia Care** **Pamela Atwood**
This course provides essential knowledge and understanding about neurological diseases that affect cognition and memory, and practical application of effective skills for supporting persons with dementia. Nearly all disciplines benefit from expertise in Dementia Care Specialists, as do families of persons with dementia. Come away with increased knowledge in how to care for persons with dementia.
9/6 - 10/28 Online at www.learnatsouth.org \$495

 **Dementia Care for Family Caregivers** **Pamela Atwood**
Designed for caregivers dealing with Alzheimer's disease, Vascular dementia, Lewy-Body Dementia or other conditions which cause significant memory problems. In addition to basic information about dementia, this 4-week course covers essential elements to address throughout the illness, common health complications, and tips from professional care providers who deliver person-centered care. Use of materials and internet will facilitate learning and maximize competence in caregiving beyond the end of the course.
9/6 - 9/30 Online at www.learnatsouth.org \$149

FREE! Welcome to Medicare **SHIBA Staff**
Need help understanding Medicare? This free workshop is for anyone who wants to learn more about Medicare health care coverage. Various plan options, prescription drug coverage, and supplemental plans will be reviewed. This class is taught by a trained advisor from the Statewide Health Insurance Benefits Advisors program which provides free, unbiased and confidential assistance with healthcare choices.
Sa 11/12 9:30 AM - 11:30 AM OLY 206 Free

HOME

Basic Carpentry & Woodworking **Peter Marx**
Do you have power tools and want to learn how to use them safely and effectively? Learn the basics of joinery, jigs, materials, methods, and project design in a woodshop. After selecting your materials, you will apply your newly-acquired skills to construct your own toolbox.
Th (3 sessions) 10/20 - 11/3 6:00 PM - 9:30 PM Off Campus \$125 + \$39 Materials Fee

Introduction to Landscape Design  **Blair Constantine**
This popular class is newly expanded and now offered as a two-day course. Why come home to a barren lawn and drab plantings when you could be greeted by your own beautiful oasis? Learn the secrets professionals use to create landscapes that are functional, ecologically beneficial and aesthetically pleasing. Employing slides, lecture and handout materials, you'll learn both design theory and practical tips for transforming your yard into a lovely, welcoming space.
Th (2 sessions) 11/10 - 11/17 7:00 PM - 9:15 PM LHO 2 \$55

LANGUAGE

Required text books are available at the South Seattle College bookstore. Please call for hours and to check availability at 206-934-5338.

AMERICAN ENGLISH

American English Idioms - Letting the Cat out of the Bag **Peter Whelan**
"Letting the cat out of the bag" has nothing to do with cats, "Ships that pass in the night" has nothing to do with ships, and "Casting pearls before swine" has nothing to do with pigs or pearls! These are just a few examples of commonly used American English idioms. Gain a working knowledge of over 100 useful English idioms plus a list of references for continued learning.
Tu (4 sessions) 10/4 - 10/25 6:00 PM - 8:30 PM OLY 105 \$95


American English - Using the Right Word **Peter Whelan**
Do you use the word "affect" or "effect", "past" or "passed," "council" or "counsel," "lie" or "lay," "fewer" or "less," "specially" or "especially," "continual" or "continuous"? Often we use the wrong word because it gets confused with another word. Learn to distinguish between the meanings and grammatical usage of many commonly-used words to help you to use them correctly. No Class 11/8.
Tu (2 sessions) 11/1 - 11/15 6:00 PM - 8:30 PM OLY 105 \$75



AMERICAN SIGN LANGUAGE

American Sign Language (ASL) 1 **Staff**
An introductory course in American Sign Language (ASL) and deaf culture in the US. Learn the manual communication alphabet for fingerspelling words and names, basic signs for simple communication, appropriate cultural norms, and experiential signs from class interactions.
M (5 sessions) 10/3 - 10/31 6:00 PM - 7:30 PM OLY 100 \$69

American Sign Language (ASL) 2 **Staff**
Continue to develop vocabulary, facial expressions, and receptive skills to increase your communication effectiveness. Additional cultural information will be supplied. Prerequisite: ASL 1.
M (5 sessions) 11/7 - 12/5 6:00 PM - 7:30 PM OLY 100 \$69

CHINESE

Chinese for Fun and Travel  **Nancy Mar**
Learn the fundamentals of Chinese language and culture. Taught by a native speaker. No Class 11/26.
Sa (8 sessions) 10/15 - 12/10 10:30 AM - 12:30 PM OLY 105 \$145


 Mandarin Chinese, my 4th language with Continued Education is by far a favorite. The brilliant teaching style of Nancy Mar, Ph.D., is a cornucopia of a cultural experience – easy learning, all fun! 

Elisabeth M.

FRENCH


French 1 **Jonathan Graber**
Learn French at your own pace in a fun and relaxing setting. Develop your vocabulary and learn useful expressions for travelling in a French-speaking country. Perfect choice for those with little or no background in the French language. No Class 11/24.
M (8 sessions) 10/10 - 11/28 6:00 PM - 8:00 PM On Campus \$145

French 2 **Robert Gloster**
Continue to increase your French vocabulary and expand your conversational skills. Prerequisite: French 1 or equivalent. No Class 10/13, 11/24.
Th (8 sessions) 10/6 - 12/8 6:00 PM - 8:00 PM OLY 105 \$145

 **Beginning Conversational French** **Amy Page**
Discover how easy it can be to learn common words and phrases for both leisure and business travel.
Start dates: 9/14, 10/12, or 11/9 - 6 weeks Online at www.ed2go.com/southsea \$109

ITALIAN

Italian 1 **Josefina Moschella**
This beginning class includes essential grammar, pronunciation and modern practical vocabulary as well as an introduction to Italian culture.
W (8 sessions) 10/5 - 11/23 6:10 PM - 8:10 PM OLY 111 \$145

When you see this  icon, two or more people may enroll at a reduced class fee rate (per person) when you enroll together. Call us at 206-934-5339 or visit www.learnatsouth.org to see the **Friends Rate**.

Italian 2

Enrich your vocabulary and fluency by practicing the use of verbs in culturally appropriate contexts. No Class 11/24.

Th (8 sessions) 10/6 - 12/1 6:00 PM - 8:00 PM On Campus \$145

Martina Stoewer

Italian 6

Advanced Italian for students who have had six quarters of Continuing Education Italian or equivalent experience.

Tu (8 sessions) 10/4 - 11/22 6:40 PM - 8:40 PM OLY 111 \$145

Josefina Moschella

Italian Da Capo

Review Italian grammar, vocabulary, and oral comprehension for a greater mastery of the language. Emphasis on building conversation skills in an informal, supportive setting.

Tu (8 sessions) 10/4 - 11/22 4:30 PM - 6:30 PM OLY 111 \$145

Josefina Moschella

Italian Parlamo

Class is conducted in Italian and is designed for those with a good command of the Italian language. Enhance your conversation and aural comprehension skills.

W (8 sessions) 10/5 - 11/23 4:00 PM - 6:00 PM OLY 111 \$145

Josefina Moschella

Instant Italian

Learn Italian from the comfort of your home in this fun and enjoyable online course.

Start dates: 9/14, 10/12, or 11/9 - 6 weeks Online at www.ed2go.com/southsea \$109

Robert Bertoldi

JAPANESE

Conversational Japanese

Whether you want to learn conversational Japanese for travel or just for fun, you'll find this course makes it easy and enjoyable for beginners to master the essentials of the Japanese language.

Start dates: 9/14, 10/12, or 11/9 - 6 weeks Online \$109

Ririko Hayashi

SPANISH

Spanish for Fun and Travel

Planning a trip to a Spanish-speaking country? This class emphasizes speaking and comprehension. Cultural, historical and social points of interest are also presented, along with vocabulary and useful phrases.

M (8 sessions) 10/3 - 11/21 6:00 PM - 8:00 PM OLY 204 \$145

Samantha Cross

Spanish 1

This beginning class includes pronunciation, basic expressions, cultural readings, elementary grammar, and an emphasis on modern, practical vocabulary. No Class 11/24.

Th (8 sessions) 10/13 - 12/8 6:00 PM - 8:00 PM OLY 204 \$145

Ryan Judge

Spanish 2

Presentation of additional Spanish grammatical principles, continuation of vocabulary building and cultural readings. No Class 11/23.

W (8 sessions) 10/12 - 12/7 6:00 PM - 8:00 PM OLY 202 \$145

Staff

Spanish 3

Further your Spanish conversation skills in an informal, supportive setting. Class includes an opportunity for Spanish conversation and time to watch and discuss Spanish-language movies. Prerequisite: Spanish 2 or equivalent experience.

Tu (8 sessions) 10/11 - 11/29 6:00 PM - 8:00 PM OLY 204 \$145

Ryan Judge

Speed Spanish

Learn six easy recipes to glue Spanish words together into sentences, and you'll be engaging in conversational Spanish in no time.

Start dates: 9/14, 10/12, or 11/9 - 6 weeks Online at www.ed2go.com/southsea \$109

Dan Mikels

Speed Spanish II

Follow-up to our popular Speed Spanish course. Several new recipes help you continue building fluency

Start dates: 9/14, 10/12, or 11/9 - 6 weeks Online at www.ed2go.com/southsea \$109

Dan Mikels



New! Spanish for Medical Professionals

Cristina Sempé

Are you frustrated by the communication gap that can occur between you and your Spanish-speaking patients? Designed specifically for healthcare professionals, this class helps bridge that gap. Practice the practical language skills and develop the cultural competency needed to effectively communicate with your Spanish-speaking patients and their families.

10/3 - 10/28 Online at www.learnatsouth.org \$145 + \$10 materials fee



New! Spanish for Law Enforcement

Tara Bradley

Master the fundamentals of the Spanish language by practicing basic conversational skills and learning essential Spanish terminology for law enforcement situations.

Start dates: 9/14, 10/12, or 11/9 - 6 weeks Online at www.ed2go.com/southsea \$109

TRAVEL

New! Solo Women Travellers

Janelle Cook

There are more options for the solo woman traveler than the dreaded singles cruise! Traveling on your own can seem intimidating, but not once you learn how to choose your destination wisely, and discover tips on how to travel safely and enjoyably. Find out how to meet-like minded solo travelers at your destinations. This course is all about women traveling on their own.

Sa 10/22 10:00 AM - 12:00 PM OLY 101 \$29

MIND-BODY

Tai Chi for Beginners - Yang 24

Viola Brumbaugh

This ancient martial art is practiced daily by millions worldwide to improve balance, strength, flexibility, and promote overall health. Through structural improvement, relaxation, and flow, learn to gently exercise the entire body inside and out, harmonizing mind, body and spirit. No Class 11/23.

W (10 sessions) 10/5 - 12/14 5:30 PM - 6:30 PM CEC 101 \$130

QiGong - Health of Body, Mind and Spirit

Viola Brumbaugh

Improve your health, increase your energy, and speed your recovery from illness. QiGong's stretching and strengthening movements activate "qi" in your body, stimulate your immune system, strengthen your internal organs, and rejuvenate your soul. No Class 11/23.

W (10 sessions) 10/5 - 12/14 6:45 PM - 7:45 PM CEC 101 \$130

Feldenkrais -

Awareness Through Movement

Beth Cooper

The gentle, playful movement explorations of the Feldenkrais Method® are designed to improve your self-organization, expand your self-image, and fan your creative spark. Whether you're sitting at the computer, working in your garden, learning how to tango, or preparing for ski season, the Feldenkrais Method® can help decrease pain while increasing agility, balance, and energy. These lessons are for everyone, regardless of your movement skill and experience. No Class 11/26.

Sa (8 sessions) 10/15 - 12/10 9:00 AM - 10:00 AM MPB 5 \$99

SENIOR ADULT

Genealogy

Sarah Little

Learn research methods, sources of information, terminology, and practical guidelines for compiling your family history and genealogy. The instructor is a past president of the Seattle Genealogical Society. No class 11/11, 11/25.

F (10 sessions) 9/30 - 12/16 9:30 AM - 11:30 AM CEC 102 \$61.74

The Great War (World War I) 1914 - 1918 Part 2

James Lockerbie

How could an assassination in the Balkans have led to a conflict that had such momentous consequences? We will explore possible answers to this question by examining the histories of Germany, Austria-Hungary, the Ottoman Empire, and the Russian Empire and look at the causes of the war through lectures, discussions, and motion pictures. No class 11/11, 11/25.

F (9 sessions) 9/30 - 12/9 10:00 AM - 12:15 PM West Seattle Senior Center \$61.74

Registration is Easy!

five WAYS TO REGISTER

- 1 ONLINE**
www.LearnatSouth.org
- 2 PHONE**
(206) 934-5339
- 3 IN PERSON**
OLY 130
- 4 MAIL**
Continuing Education
South Seattle College
Olympic Hall, Room 130
6000 - 16th Avenue SW
Seattle, WA 98106-1499
- 5 FAX**
(206) 934-6699

Office Hours & Location

8:30am – 6:00pm, Monday-Thursday
8:30am – 4:30pm, Friday
Holidays: 11/11, 11/24-26

Continuing Education Refund Policy

- 100% refund if a class is cancelled by South Seattle College.
- To cancel a registration, please contact the Continuing Education office at least two business days prior to the start of the class.
- You will be refunded 100% of the class fee minus a \$6 processing fee.
- The processing fee will be waived if you transfer to another Continuing Education class.

Cancellation of Classes

Classes may need to be cancelled if enrollment is low, due to an emergency, or if the college is officially closed due to bad weather. You may want to check www.schoolreport.org for bad weather school closure messages. If a class is cancelled, we will make every effort to call and email you in advance. If a class is cancelled, you will receive a full refund.

Continuing Education Staff

Luisa Motten
Director of Continuing Education

Laura Matson
Manager of Lifelong Learning

Kathleen Kent
Program Coordinator

Continuing Education Non-credit Registration

Name: _____

Street: _____

City/State/Zip: _____

Phone: _____

Email: _____

Gender: _____ Birthdate: _____
(Required to verify your I.D.)

Class Title	Start Date	Fee
Total		

Payment Method (check one)

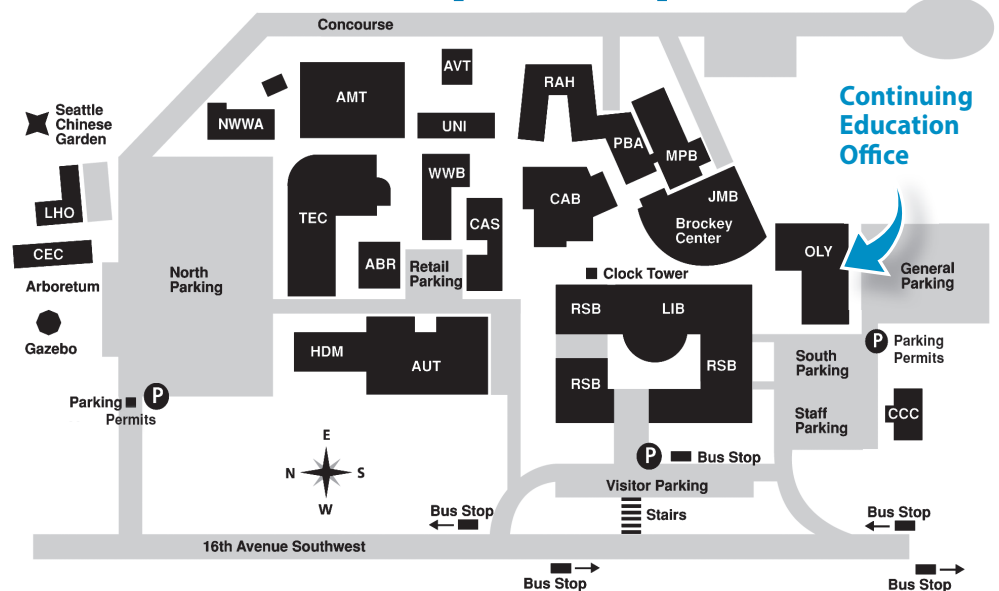
- VISA Master Card Discover AmEx
- Personal check payable to South Seattle College

Credit Card Information

Name on Card: _____

Account No.: _____ Expiration Date: _____

Campus Map



Directions

Go to LearnAtSouth.org or call (206) 934-5339.

Parking Permits

Parking permits are required to park on campus. Cost is \$3.00/day.



Continuing Education



Meet Debbie Thoma and Pam Romine! Great friends since 1999!

South: Why do you take classes at South Continuing Education?

Debbie: We've been friends for over 17 years and decided rather than keep giving each other birthday gifts, we would give each other classes. South has such great classes, it's worked out well to take them here. We started with a Thai cooking class and now take classes every quarter.

Pam: I was a student at South years ago and have always liked the campus.

Debbie: My son did his senior year of High School in the Running Start program at South so I became familiar with the campus and classes.

What classes do you like to take?

Pam: Lots of different classes. Mainly cooking because everyone likes to eat! My husband took a great wine tasting class and combined with my cooking classes, we have wonderful great meals!

How do you decide which classes to take together?

Debbie: We both go through the class schedule when it arrives and circle the classes we are interested in. Then we compare notes. We often can't narrow it down to just one class so we end up taking more!

What do you like about taking classes at South?

Debbie: The instructors are stellar. I've been taking Sumi Painting from Lois Yoshida and didn't realize what an accomplished artist she is! I'm impressed with the caliber of instructors.

Pam: I love that the cooking instructors are often from the country the dish is from. Not only do you get great cooking instruction, you also get history and cultural understanding of how the food is prepared and how it is served.

Debbie: And, the Friends Rate for some of the classes is great! It really encourages people to share the experience with someone else. We love it!

What do you like about South?

Debbie: Very nice campus. It's not too big so it's easy to find your way around it. This campus is like a gift to the community.

Pam: The people are very nice. They really want to help you. And, it's fun to meet new people and start to see them in other classes. Nice way to get to know your community.

What would you recommend to others thinking about taking Continuing Education classes at South?

Debbie: Grab a friend or two and sign up. You are creating memories for life!

Register Now for Fall Classes at South!

www.learnatsouth.org • SouthCED@seattlecolleges.edu

206-934-5339 • FAX 206-934-6699