



Continuing Education

Cultivate Your Creativity!



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Register Now!

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Expand
your culinary horizons.
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your life through music and art.
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your next travel adventure.
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Front and Back Cover:

Front Cover - Photo taken in the South Seattle College Arboretum - South Staff and faculty: Mac Witt, South Seattle Communications; Mike Coussens, Arboretum Intern; Mark Pollock, Arboretum Coordinator and South Seattle LHO Faculty; Pamela Wilkins, South Librarian and Faculty; Alex Zunser, Arboretum Intern.

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Welcome to South!

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Dear Friends,

Looking for ideas on what to grow in your garden this spring?



Perhaps it's time for a guided tour or visit to South Seattle College's Arboretum and Botanical Gardens for motivation and inspiration. Want to learn how to deal with garden bugs and pests or how to create a water-wise garden? Are you curious about Bonsai gardening? Check out our wide variety of garden classes taught by local professionals eager to stoke your enthusiasm and teach you new skills. (See pages 11-12)

Do your plans for 2017 include international travel? If so, don't miss out on our many language classes which provide invaluable cultural information along with language basics and travel tips.

Want to learn how to take better photos of events, places, people, and landscapes with your digital camera, smartphone, or iPad? Be sure to check out our many digital camera and photo editing classes.

South also offers an array of online learning for personal enrichment and professional development. (*Teachers can earn clock hours with many of these classes.*)

We look forward to seeing you on campus this spring!

Warm Regards,

Luisa Motten

Director of Continuing Education

EASY WAYS TO REGISTER



ONLINE: www.LearnatSouth.org



PHONE: (206) 934-5339



IN PERSON: Olympic Hall, Room 130



MAIL: Fill out and mail form on page 23



Arts & Carafes

ARTS

CRAFTS

NEW! Arts & Carafes - Watercolor & Wine

Jenna Howell

Create a stunning watercolor painting (pictured above) 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 this class fills quickly.

F 4/28 6:00 PM – 8:30 PM NWWA 109 \$49 + \$10 materials fee

NEW! Amigurumi Crochet

Corinne Soltis

Amigurumi Crochet is the art of making crocheted stuffed figures, including animals, food, and inanimate objects, often giving them adorable personalities. This class covers the basics of amigurumi construction, including working in the round, changing yarn, and how to give your figures fun expressions. Make a smiling cupcake, some gemini fruit, and learn how to find and work with free patterns online. This class is open to adults and kids with basic crochet skills and experience. (Instructor will provide yarn, crochet hook, safety eyes, yarn needle, stuffing, and stitch markers.)

Th (5 sessions) 4/13 – 5/11 6:00 PM – 7:30 PM OLY 105 \$30 + \$30 materials fee



Amigurumi Crochet



Paper Collage Art!

Picture This – Paper Collage Art!

Linda McClamrock

Come play with paper and glue, creating a fun collage affixed to a wooden base. Class size limited to assure personal attention. Come have a fun evening activity and leave with a beautiful work of art you created!

Sa	3/11	10:00 AM - 12:00 PM	OLY 111	\$35 + \$5 materials fee
Tu	4/4	6:30 PM - 8:30 PM	OLY 111	\$35 + \$5 materials fee
Sa	4/8	10:00 AM - 12:00 PM	OLY 111	\$35 + \$5 materials fee

Meet Janey Davies

Janey Davies is a retired college biology professor who has combined her scientific background with her creative spirit. Now a professional soap and body care entrepreneur, she loves guiding others through understanding the process and techniques to produce affordable, skin-loving, spa-quality products.



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 5/6 1:30 PM - 5:00 PM CAB - Main \$55 + \$15 materials fee

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 class with 8 bars of soap, recipes, instructions, and a list of suppliers. Handmade soap makes a perfect gift.

Sa 5/6 9:00 AM - 12:30 PM CAB - Main \$55 + \$15 materials fee

Upholstery - Beginning

Anna Gregory

Take home a new footstool that 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	3/4	10:00 AM - 1:00 PM	CEC 102	\$49 + \$50 materials fee
Sa	5/13	10:00 AM - 1:00 PM	CEC 102	\$49 + \$50 materials fee

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 miniature, wood-frame Victorian style chaise lounge. When you finish this small project, you will be able to upholster larger ones. Materials fee includes the wooden frame, foam, use of proper tools, and a video to use at home. Please bring 1.5 yards of your own medium weight upholstery fabric.

Sa	3/18	9:00 AM - 5:00 PM	CEC 102	\$175 + \$100 materials fee
Sa	6/3	9:00 AM - 5:00 PM	CEC 102	\$175 + \$100 materials fee



The Zentangle Method

DRAWING & PAINTING

Supply lists for drawing and painting classes will be provided.

NEW! The Zentangle Method

Meg Steele

The Zentangle Method is an easy-to-learn, relaxing, and fun way to create beautiful images by drawing structured patterns. Almost anyone can use it to create beautiful images. It increases focus and creativity, provides artistic satisfaction along with an increased sense of personal well-being. The Zentangle Method is enjoyed all over the world, across a wide range of skills, interests, and ages: An elegant metaphor for deliberate artistry in life.

Sa 5/6 9:30 AM - 12:30 PM OLY 105 \$45 + \$10 materials fee

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 5/27)

Sa (10 sessions) 4/8 - 6/17 11:00 AM - 1:00 PM CEC 102 & LHO 2 \$199

Drawing for Pleasure: Basic Skills - Part 1

Peter Barth

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

Sa (5 sessions) 4/8 - 5/6 11:00 AM - 1:00 PM CEC 102 \$109

Drawing for Pleasure: Basic Skills - Part 2

Peter Barth

Part 2 covers a variety of drawing skills and adds fascinating new techniques to your drawing repertoire! These include: drawing from still lifes and animal sculptures, capturing lighting and 3-dimensionality, the basics of perspective, how to draw gesture drawings of people and animals in motion, portraits and caricatures, and more. Take your drawing skills to a new level! (No class 5/27)

Sa (5 sessions) 5/13 - 6/17 11:00 AM - 1:00 PM CEC 101 \$109

Acrylic Painting – Series

Peter Barth

Bright, luminous colors, ease of use, and a variety of techniques make acrylics a versatile, creative medium. Learn about color, value, composition, lighting, perspective, realism, impressionism, and 3-dimensionality. You will have the opportunity to paint a variety of subjects. Class also covers alternative techniques such as impasto, glazing, washes, dripping, dry-brush, and scraffito. (No class 5/27)

Sa (10 sessions) 4/8 - 6/17 2:00 PM - 4:30 PM CEC 102 & LHO 2 \$199

Acrylic Painting - Part 1

Peter Barth

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

Sa (5 sessions) 4/8 - 5/6 2:00 PM - 4:30 PM CEC 102 \$115

Acrylic Painting - Part 2

Peter Barth

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 5/27)

Sa (5 sessions) 5/13 - 6/17 2:00 PM - 4:30 PM CEC 101 \$115

Botanical Illustration

Peter Barth

Capture the beauty of plant life utilizing a variety of drawing and painting techniques. Learn a range of expressive and playful approaches to botanical illustration with step-by-step instruction, demonstration, and hands-on experience, gaining the foundation you need to draw any botanical subject you like. Class is open to all levels of experience. (No class 5/29)

M (5 sessions) 5/15 - 6/19 7:00 PM - 9:00 PM LHO 2 \$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.

M (5 sessions) 4/10 - 5/8 7:00 PM - 9:00 PM LHO 3 \$109

Sumi Painting

Lois Yoshida

Explore creative forms of 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. (No class 5/16)

Tu (6 sessions) 5/2 - 6/13 6:00 PM - 8:30 PM CEC 102 \$125 + \$10 materials fee

Sumi Painting - Landscape

Lois Yoshida

Learn to paint landscape subjects using brush and ink on rice paper. This class is ideal for the first-time painter or for those looking to refine their skills, and offers step-by-step, hands-on instruction. Traditional sumi painting techniques will include spontaneous brushwork and washes. Discover the elements necessary to create a landscape painting in the sumi style with mountains, trees, and mist.

Su 5/7 9:00 AM - 3:00 PM CEC 102 \$75 + \$5 materials fee

Meet Lois Yoshida

Lois Yoshida Lois Yoshida has been an active sumi artist for more than 20 years. Her award-winning work has been exhibited in solo, group, and juried shows nationally and internationally, and can be found in private collections in Washington, California, Maine, and Hawaii.



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.



MUSIC

Community Choir

Bronwyn Edwards

Perform the finest music from a variety of styles for large choral ensemble. The choir meets one evening weekly. No audition required. Register early, class size limited. (No class 5/29)

M (10 sessions) 4/3 - 6/12 7:00 PM - 9:00 PM RSB 80 \$95

Guitar - Beginning 1

Kathy Brengle

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) 4/12 - 5/17 7:45 PM - 9:15 PM RSB 80 \$99 + \$5 materials fee

Guitar - Beginning 2

Kathy Brengle

Continue your beginning guitar skills and build upon what you already know, applying your new skills and knowledge to playing songs. Discover new techniques to continue your adventure in making great guitar music! Prerequisites: Note-reading skills & ability to play open chords and exercises.

W (5 sessions) 5/24 - 6/21 6:30 PM - 8:30 PM RSB 80 \$135 + \$5 materials fee

Ukulele - Beginning

Kathy Brengle

Start strumming and learn to play in a relaxed and fun atmosphere. Curriculum includes traditional and contemporary Hawaiian music as well as popular songs. Focus is on learning basic strums and chords for new songs each week. Bring your own ukulele and start making music!

W (6 sessions) 4/12 - 5/17 6:00 PM - 7:30 PM RSB 80 \$99 + \$5 materials fee

PHOTOGRAPHY

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

Digital Camera Series - Level 1

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) 4/22 - 5/6 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 in this in-depth class.

Sa 4/22 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 lessons on composition, lighting, and posing subjects. Learn to see the world through the lens like a pro.

Sa 4/29 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 manual modes, allowing you to capture the best images possible.

Sa 5/6 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera Series - Level 2

Meredith Blache

Improve your photography skills in the level 2 photography Series: All About Posing, All About Lighting, and Flash Photography. Prerequisite: Digital Camera Series - Level 1 or instructor permission. Take the Series for a savings.

Su (3 sessions) 6/4 - 6/18 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 Series - Level 1 or instructor permission.

Su 6/4 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 Series - Level 1 or instructor permission.

Su 6/11 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.

Su 6/18 9:00 AM - 12:00 PM OLY 102 \$65

NEW! Garden Photography I - The Fundamentals **Ray Pfortner**

Finally a photography class for gardeners rather than photographers! Learn the fundamentals of how to get more out of your camera specifically for photographing flora, from broad overviews to tight portraits of individuals blooms. For motivated beginners with any type of digital camera, point-and-shoot or fancier SLR. Bring your camera and any other gear (including your camera instruction manual if you have one) to class.

Tu 5/30 6:00 PM - 9:00 PM On campus \$45

NEW! Garden Photography II -

On Location: Practice and Feedback

Ray Pfortner

Take your photography skills to new levels. Explore the capabilities of your camera, the shooting modes that offer far more creativity than Automatic with a not-so-steep learning curve. We'll get out and practice with your camera on location in the South Seattle College Arboretum, the Seattle Chinese Garden, and greenhouses at the College, returning to the classroom to share location photographs and discuss your questions and insights. For motivated beginners and aspiring amateur photographers with any digital camera, point-and-shoot or fancier SLR.

Tu, Sa (3 sessions) 6/6, 6/10, 6/20 (Tu) 6:00 PM - 9:00 PM On campus \$99
& (Sa) 10:00 AM - 1:00 PM

Photo Safari Field Trip at 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. This field trip will have an emphasis on capturing photos of the many colorful and wonderful birds at the zoo. Learn how to adjust your camera to capture the birds in flight and close up. Note: Class Fee does not include Zoo admission.

Su 5/21 10:00 AM - 2:00 PM Off Campus - Woodland Park Zoo \$69

NEW! Photo Field Trip at Alki Point and Beach **Meredith Blache**

The fieldtrip includes learning how to more effectively photograph a wide variety of subjects: Our beautiful cityscape, interesting beach life, low tide setting, lively beach community and celebrations. The class is from 10-2 but you just might want to spend the rest of your day relaxing at the beach once you are there.

Su 6/24 10:00 AM - 2:00 PM Off Campus - Alki Point \$69



Ceramic work by Robin Hall

Exploring Majolica Glaze Techniques with Carol Gouthro

POTTERY

Materials fee paid at time of registration.

MARCH! Intro To Pottery

Matt Whitmore

Explore clay and create your own art! Spend five sessions with us for an introduction to pottery through a variety of techniques from handbuilding to beginning wheel. The only prerequisite is your own curiosity and willingness to try something new.

Tu (5 sessions) 3/21 - 4/18 6:00 PM - 9:00 PM RAH 111 \$125 + \$30 materials fee

Daytime Pottery & Handbuilding

Bethany Woll

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. (No class 4/11)

Tu (10 sessions) 4/4 - 6/13 10:00 AM - 1:00 PM RAH 111 \$165 + \$45 materials fee

NEW! Garden Art Ceramic Workshop

Bethany Woll

Create ceramic garden art for your garden this Spring! In this two-day workshop choose from a variety of fun and easy projects: Wind chimes, small garden totems, ceramic flowers, planters, vegetable makers and more. All skill levels welcome.

F (2 sessions) 5/5 - 5/12 6:00 PM - 9:00 PM RAH 111 \$49 + \$15 materials fee

Pottery - Level 2

Miki Willis

This class introduces new forms and techniques to expand your throwing and decoration skills. Prerequisite: Ability to throw a cylinder.

Th (10 sessions) 4/6 - 6/8 6:00 PM - 9:00 PM RAH 111 \$165 + \$45 materials fee

Saturday Pottery Studio

Miki Willis

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 5/20)

Sa (10 sessions) 4/8 - 6/17 9:30 AM - 12:30 PM RAH 111 \$165 + \$45 materials fee

Saturday Pottery Studio Intermediate Wheel Throwing

Miki Willis

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 5/20)

Sa (10 sessions) 4/8 - 6/17 1:30 PM - 4:30 PM RAH 111 \$165 + \$45 materials fee

NEW! Color, Pattern, Depth:

Exploring Majolica Glaze Techniques

Carol Gouthro

Explore how to embellish and enliven your ceramic cups, bowls, vases, and sculptures with Majolica glazes in this two-part workshop with Carol Gouthro who will discuss the history of Majolica, show many examples, and demonstrate both traditional and contemporary Majolica designs. Students will bring bisque ware and spend the first class learning and practicing surface design, as well as glazing techniques. The second class will include more glaze work, as well as a review and discussion of the fired results.

Sa (2 sessions) 6/24 - 7/1 10:00 AM - 4:00 PM RAH 111 \$175

SEWING

FREE! How to Buy a Sewing Machine or Serger

O'Lisa Johnson

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 4/19 6:30 PM - 8:30 PM OLY 100 FREE

Sewing Basics

O'Lisa Johnson

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. Leave class with projects sewn from each of the following categories: apparel, home decor, and crafts. Fabrics and patterns provided which you get to keep. Please bring a working sewing machine. See the supply list for what else to bring.

Sa (4 sessions) 4/22 - 5/13 9:00 AM - 2:00 PM OLY 105 \$125 + \$15 materials fee

MARCH! Sewing Beyond the Basics

O'Lisa Johnson

Build on your sewing skills, make fashionable apparel and home décor items featuring buttonholes, trim, zippers and more. Project patterns and fabrics provided (you keep the patterns!) Please bring a working sewing machine. See the supply list for what else to bring.

Sa (2 sessions) 3/11 - 3/18 9:00 AM - 4:00 PM OLY 105 \$89 + \$20 materials fee

Serging Made Simple

O'Lisa Johnson

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. Please bring a working serger. See the supply list for what else to bring.

Sa 5/20 9:00 AM - 2:00 PM OLY 105 \$55 + \$15 materials fee

MARCH! Serging With Knits

O'Lisa Johnson

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 that you get to keep. Please bring a working serger. See the supply list for what else to bring.

Sa 3/4 9:00 AM - 3:00 PM OLY 101 \$65 + \$20 materials fee

WELDING

Welding - Beginning Ornamental Steel

Mimi Riley

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.

Sa, Su (2 sessions) 4/8 - 4/9 10:00 AM - 2:00 PM Off Campus \$160 + \$70 materials fee

Sa, Su (2 sessions) 5/6 - 5/7 10:00 AM - 2:00 PM Off Campus \$160 + \$70 materials fee

NEW! Custom Garden Furnishings

Mimi Riley

Learn to fabricate a small garden gate, build an artisan garden chair incorporating blacksmithed elements, create wrought iron garden edge fencing, a decorative column or a welded bistro table. These are just a few of the possibilities for student projects in this two-day course. Students are encouraged to bring reference pictures or sketches to the first class. The instructor will also bring many pictures for inspiration, and work with students on their project ideas, simplifying where necessary so that each student's chosen project can be completed during the course. Prerequisite: Welding--Beginning Ornamental Steel.

W (4 sessions) 4/26 - 5/17 5:30 PM - 9:30 PM Off Campus \$240 + \$200 materials fee

NEW! Intermediate Welding, Power Tools, and Shop Equipment

Mimi Riley

Learn the why's and wherefore's of working in a metal shop. The instructor will focus on practical knowledge including grinding finishes and patina demonstrations. You'll get time behind the power tools and become comfortable using them. Students will complete short, basic exercises that put all this information into practice. After completing class, students will be eligible to rent shop time for individual projects. Prerequisite: Welding--Beginning Ornamental Steel.

Th (3 sessions) 5/4 - 5/18 5:30 PM - 9:30 PM Off Campus \$199 + \$150 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**.



FOOD & WINE

BREAD

Flatbread & Soup

Warm up your evening with a flavorful flatbread and soup! Learn how to make this bread quickly and easily using minimal ingredients, adding herbs, garlic, spices, and more to suit your culinary palette. Pair flatbread with a bowl of hot soup for a filling meal at the end of class. Leave with bread, recipes, and lots of options for pairing flatbread with other foods to enjoy as a hearty meal at home with friends and family.

W 4/5 6:00 PM - 8:30 PM PBA 106 \$35 + \$10 materials fee

In Park

Breadmaking for Beginners

This class offers you an introduction to the world of dough. It's designed for the non-baker who wants to make freshly baked homemade bread using the slow-fermentation process. Learn the role each ingredient plays and universal techniques for making great dough. Leave with delicious loaves of bread and recipes.

Sa, Su (2 sessions) 4/22 - 4/23 10:00 AM - 3:00 PM PBA 106 \$125 + \$25 materials fee

In Park

Artisan Sourdough Bread

Discover how to create your own sourdough starter at home and bake bread with it. Learn the techniques for creating artisan sourdough bread with simplified mixing techniques and how to mimic a hearth oven at home.

Sa, Su (2 sessions) 5/6 - 5/7 10:00 AM - 3:00 PM PBA 106 \$125 + \$25 materials fee

In Park

Artisan Breadmaking Workshop - Intermediate

Take your breadmaking to the next level by learning how to mix a variety of doughs for great-tasting, rustic, hard-crust breads such as baguettes and more using your own home oven.

Sa, Su (2 sessions) 3/4 - 3/5 10:00 AM - 3:00 PM PBA 106 \$125 + \$25 materials fee

Sa, Su (2 sessions) 5/20 - 5/21 10:00 AM - 3:00 PM PBA 106 \$125 + \$25 materials fee

In Park

COOKING

NEW! Chinese Steamed Bun

(Hum Bao) & Pot Stickers

Dim sum is a style of Chinese cuisine prepared as bite-sized portions of food served in small steamer baskets or on small plates. In this hands-on class, learn to make two of the most popular: Steamed Bun (Hum Bao) and Pot Stickers (dumplings).

W 5/31 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

Fumiko Kurose-Bretzke

Become A More Confident Cook!

Learn to create a satisfying meal from your pantry without using any recipe at all. Gain knowledge of how to approach cooking a meal with confidence. Each class will focus on one or more culinary methods and techniques such as sautéing, roasting, braising, soup and sauce cookery. We will use traditional and modern American, European and Asian Pacific influenced recipes that highlight use and importance of these skills. Open to all levels.

Tu (3 sessions) 4/11 - 4/25 6:00 PM - 8:30 PM CAB-Main \$125 + \$40 materials fee

Karen Binkhorst

Cut Like A Chef - Level 1

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, sharpening, and maintenance.

Tu 5/9 6:00 PM - 8:30 PM CAB - Main \$45 + \$10 materials fee

Karen Binkhorst

Cut Like a Chef - Level 2

Enhance your kitchen confidence with this advanced cutting class. Learn to fillet fish, cut up a whole chicken, slice meat and more. Learn practical applications of professional cutting techniques.

Tu 6/6 6:00 PM - 8:30 PM CAB - Main \$45 + \$15 materials fee

Karen Binkhorst

Ravioli 101

Boost your gourmet cooking repertoire by learning to make homemade ravioli. Master the basic techniques of making this delicious stuffed pasta. Learn how to make fresh sheets of pasta from scratch, prepare delicious fillings, stuff and seal the ravioli, and make sauces to top them off. Then sit down and enjoy what you've made. Buon appetito!

W 5/24 6:00 PM - 8:30 PM CAB - Main \$45 + \$7 materials fee

Matthew DiMeo

NEW! Paella

Paella is an internationally-known rice dish which originated in the fields of Valencia on the eastern coast of Spain. Today, Paella is made in every region of Spain, using many combinations of ingredients. The recipe used in this class will include shellfish, shrimp, chicken and sausage, as well as saffron, the essential spice that turns rice a wonderful golden color.

W 5/3 6:00 PM - 8:30 PM CAB - Main \$45 + \$10 materials fee

Matthew DiMeo

MARCH! Shellfish 101 - Mussels & Oysters

Come learn about these exquisite, delectable shellfish and how to use them to add variety and nutrition to any menu. Discover what to look for when purchasing fresh mussels and oysters, and learn the basic skills for properly preparing and serving these tasty bivalves in this dynamic, informative class. At the end, enjoy tasting what you have prepared.

W 3/1 6:00 PM - 8:30 PM CAB - Main \$45 + \$10 materials fee

Matthew DiMeo

Sushi Rolls with Spring Vegetables

Learn the traditional way to make sushi rice, then how to combine it with fresh spring vegetables to assemble a variety of delicious sushi rolls.

Th 5/18 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

Fumiko Kurose-Bretzke

MEET FUMIKO KUROSE-BRETZKE



Fumiko Kurose-Bretzke studied at the Tokyo Sushi Academy and obtained a Sake Sommelier certificate from the Sake Service Institute of Japan. She has taught many cooking classes in the greater Seattle area and for three years was the in-house chef at Asian Counseling Referral Services where she prepared daily Asian-style lunches.



Chocolate Class With Kids!

COOK WITH KIDS!

Chocolate Class With Kids!

Spend a delicious afternoon with the lead Theo chocolatier exploring the world of chocolate. In this hands-on class, you and your child will learn to make hand-rolled and piped ganache truffles including making the ganache (a whipped filling of chocolate and cream), rolling, and dipping them into tempered chocolate. You'll leave with ideas for home truffle making and a bag of chocolate truffles! This class is open to children 9 years of age and older. The class price and materials fee covers 1 adult and 1 child.

Su 4/23 1:30 PM - 3:30 PM PBA 103 \$45 + \$10 materials fee

Let's Make Pizza!

It's never too early to introduce kids to cooking. Learning to make pizza is a great way to introduce your child to basic cooking skills, to teach good food-handling habits, and experience the thrill of working in a professional kitchen. In this hands-on, fun-focused class, you and your child will learn how to prepare and bake a pizza, from start to delicious finish. This class is open to children 10 years of age and older. The class price and materials fee covers 1 adult and 1 child.

Sa 4/29 10:00 AM - 12:30 PM PBA 106 \$55 + \$10 materials fee

Let's Make Fresh Pasta!

Making your own pasta is an easy and fun way to introduce children to the joy of cooking. Pasta-making is a bit like a kid's project: Mixing flour and eggs together into a supple dough, rolling it out, and cutting or forming it into shape. In this hands-on class, you and your child will learn the basics of making a delicious potato pasta, Gnocchi (a favorite of Northern Italian cuisine), from start to yummy finish. This class is open to children 10 years of age and older. The class price and materials fee covers 1 adult and 1 child.

Sa 5/13 10:00 AM - 12:30 PM CAB - Main \$55 + \$10 materials fee

CHOCOLATE & CANDY

NEW! Easter Chocolates

Enjoy a sweet start to spring in this workshop where each student will create their own delicate chocolate treats. You will learn to work with molds to produce three-dimensional hollow Easter eggs and bunnies using polycarbonate molds and filling them with delicious homemade truffle fillings.

Sa 4/8 10:00 AM - 1:00 PM PBA 103 \$59 + \$10 materials fee

Chocolate Truffle Making for Mother's Day

Make four delicious styles of truffles - bar truffle, French, hand dipped, and a molded truffle. Learn the techniques for making these treats and how to add flavors to the ganaches using herbs, spices and liquors. Leave the class with recipes and lots of samples.

Sa 3/18 10:00 AM - 1:30 PM PBA 103 \$59 + \$10 materials fee
Sa 5/13 10:00 AM - 1:30 PM PBA 103 \$59 + \$10 materials fee

Steve Poplewell

Paola Querzoli

Paola Querzoli

Bill Fredericks

Bill Fredericks

NEW! Confections: Making Pate de Fruits

Learn and practice techniques to successfully create scrumptious fruit gel confections: Pate de Fruits. Experience hands on how to make three different gels. Process and percentages are critical, but it is simple and straightforward once you understand the requirements. Take home a box of wonderful gels to share.

Sa 5/20 10:00 AM - 1:00 PM PBA 103 \$59 + \$12 materials fee

MARCH! Candy Making

Don't be afraid of cooking sugar! Learn to make Spanish nougat (taffy-like traditional Spanish candy), yummy marshmallows and peppermint patties made with fondant. Class also includes a demonstration of table tempering chocolate and hand dipping of the confections in chocolate. This interactive class is taught by an award-winning Theo Chocolate confectioner and chocolatier.

Sa 3/11 1:00 PM - 4:00 PM PBA 102 \$39 + \$8 materials fee

DESSERTS & ICING DECORATIONS

NEW! Sweet Secrets from Theo Chocolate's

Factory Kitchen

Learn the tricks for making Cocoa Nib Crackers, using red wine and a touch of heat, as well as a Salted Caramel Tart, featuring a layer of vanilla custard and rich Theo caramel held together lovingly with a nib-based crust. You'll also learn to make Theo's Classic Vanilla Marshmallows, hand dipped in class using 70% dark Theo chocolate. This interactive class is taught by an award winning Theo confectioner and chocolatier. Class includes a hand tempering demonstration.

Sa 5/13 1:00 PM - 4:00 PM PBA 103 \$39 + \$10 materials fee

NEW! Homemade Ice Cream

Just in time for Summer! Discover how to make a custard-based ice cream, chocolate sorbet, and mint stracciatella in this hands-on class. Learn how to add swirls of fruit or chocolate into the ice cream. Leave with the different bases made in class to use at home.

Sa 6/3 10:00 AM - 1:00 PM PBA 102 \$39 + \$10 materials fee

Cake Decorating - 1

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 (3 sessions) 5/8 - 5/22 6:00 PM - 8:30 PM PBA 102 \$85 + \$20 materials fee

Cookie Decorating - Custom Cookies

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

M 4/10 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 materials fee

Cupcake Decorating - Flowers & Borders

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 4/24 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 materials fee

Bill Fredericks

Suzann Vaughn

Suzann Vaughn

Suzann Vaughn

Jeanine Garcia

Jeanine Garcia

Jeanine Garcia

“Decorating cookies was easier than I thought! Jeanine demonstrated to the group but also took the time to work closely with each person. It was a fun and positive learning environment and she is clearly passionate about teaching and sharing her art. As a bonus, we were given the tools needed to practice and master the techniques at home.”

— Michelle M.



WINE & CIDER

Must be at least 21 years of age to attend.

MARCH! Wine Tasting Primer: Sight, Smell, Taste **↑↑** Dieter Schafer
Learn how to taste wine knowledgeably and accurately describe what you are tasting. Sommelier Dieter Schafer introduces you to wine types, grapes, varietals, and wine regions of the world, as well as the basics of reading a wine label. Gain hints for smart buying, proper storing and aging. Also included is discussion of wine-and-food pairing: what matches well, what doesn't, and why. Tastings at each session.
Tu (3 sessions) 2/28 - 3/14 6:00 PM - 9:00 PM JMB 140 \$99 + \$21 materials fee

Guide to the Wide World of Wine **↑↑** Dieter Schafer
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. Tastings at each session.
Tu (3 sessions) 4/4 - 4/18 6:00 PM - 9:00 PM JMB 140 \$99 + \$21 materials fee

NEW! Wine Tour de France **↑↑** Dieter Schafer
The 104th bicycle *Tour de France* in July races through 12 wine regions! Taste wines along the route from Savoie, Jura, Bourgogne, Beaujolais, Provence, Rhone, Languedoc, Roussillon, Sud-Ouest, Bergerac, Bordeaux, and finally Champagne. Class includes "A Crush Course in Effective Wine Tasting" with lots of wine vocabulary to help you describe what you see, smell, and taste, along with a bit of history and geography of the regions, as you compare the French grape varieties to the grapes grown in Washington State and wines produced here. Tastings at each session.
Tu (3 sessions) 5/9 - 5/23 6:00 PM - 9:00 PM JMB 140 \$99 + \$21 materials fee

MARCH! Wine & Food Pairing - Spain **Tom DiStefano & guest**
Spanish food has become very popular in Seattle, with many new restaurants offering authentic Spanish meals. Come taste wines from a variety of Spanish regions, paired with classic Spanish appetizers, fish, meats, and cheeses. The class will be led by a Seattle-based importer of Spanish wines and specialty foods who regularly conducts wine dinners at restaurants in West Seattle. If you're planning a trip to Spain, this is a perfect introduction to the wine and cuisine you'll encounter.
F 3/10 6:00 PM - 8:30 PM NWWA 109 \$39 + \$15 materials fee

Handcrafted Hard Ciders **↑↑** Colin Schilling
Discover the world of handcrafted hard ciders with a tasting tour led by a professional cidemaker and owner of Schilling Cider House. The tour includes an introduction to the fascinating history and politics of the cider industry as an alcoholic beverage, and information about the various techniques used 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.
F 6/9 6:00 PM - 9:00 PM NWWA 123 \$45 + \$10 materials fee

PROFESSIONAL - CULINARY

NEW! Sugar Art 101 **Christopher Harris**
Sugar Art 101 is an introduction to the art and science of sugar cooking, sugar pulling and other forms of basic sugar manipulations. This class will include proper cooking techniques for sugar, Isomalt and sugar blends as well as aeration (satinizing) of these cooked sugar products. Techniques to be covered include straw sugar, sugar casting, pulled sugar, and bubble sugar. You will spend time learning and practicing these techniques, and then create decorative pieces showcasing your skills. Lunch is included both days.
Sa, Su (2 sessions) 5/27 - 5/28 9:00 AM - 5:00 PM PBA 113 \$450 + \$50 materials fee



Sugar Art 101
with Chef Harris



Chocolate Decoration
Workshop with Chef Notter

NEW! Bonbon and Chocolate Decoration Workshop **Ewald Notter**
In this two-day workshop gain tips for making soft, medium and firm textured Ganaches in molded, piped, and rolled form. Chocolates will be finished in traditional and modern techniques to achieve an appetizing appearance. The second day of the workshop will focus on quick and easy decoration techniques for desserts, pastries and petit fours. Course is designed for industry professionals who have experience tempering chocolate and making pralines. Lunch is included both days.
Sa, Su (2 sessions) 6/24 - 6/25 9:00 AM - 5:00 PM PBA 103 \$525

ENRICHMENT

FINANCE & HOME BIZ

Investment Basics: Finding Your "Inner Investor" **Miles Goodwin**
This course introduces the various aspects of investing, assisting students in determining personal risk tolerance, and helping you find your "inner investor." Learn about basic investment concepts and determine which methodology works best for you. No prior financial/investing experience or accounting background is needed. Some basic accounting concepts for investors will be covered. No textbook is required; a reading list of suggested books will be provided for the students to pursue on their own.
Tu (6 sessions) 4/25 - 5/30 6:30 PM - 8:30 PM OLY 202 \$125 + \$10 materials fee

Landlording 101 **Gretchen Bear**
The prospect of being a small-time landlord can be daunting. Learn the ins and outs of what to expect and how to attract good tenants from a landlord with over 20 years of experience. Class emphasizes the importance of good tenant relations to ensure success.
Sa 3/4 10:00 AM - 2:00 PM OLY 103 \$59
Sa 4/29 10:00 AM - 2:00 PM OLY 105 \$59

FREE! Welcome to Medicare **SHIBA Staff**
Need help understanding Medicare? This free workshop is for anyone who wants to learn more about Medicare health coverage. Various plan options, prescription drug coverage, and supplements will be discussed. 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 5/20 9:30 AM - 11:30 AM OLY 206 FREE



Come visit South Seattle College's Garden Center to purchase unusual perennials, deciduous shrubs, natives and house plants. Open May, 6, 13, 20; June 3, 10 from 11am – 3pm. facebook.com/gardencenteratsouth

GARDEN

Gardening classes are co-sponsored by the South Seattle College Arboretum and Landscape Horticulture Program

NEW! Bonsai for Beginners

Robert Cho

This class offers an introduction to the art of Bonsai (Penjing in Chinese) gardening. You will learn from a master how to create and maintain your first bonsai. Class covers the care required, soil, fertilization, appropriate trimming and the use of wires to control the shapes of the branches and trunks. (Bonsai plant and dish available for optional purchase for a \$30 materials fee.)

Sa 6/3 1:00 PM – 5:00 PM LHO 2 \$49 + \$30 materials fee (optional)

Introduction to Landscape Design

Blair Constantine

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.

W (2 sessions) 4/26 - 5/3 7:00 PM - 9:30 PM LHO 2 \$59

FREE! Guided Tour of the Arboretum & Botanical Garden at South Seattle College

Van Bobbitt

Enjoy a complimentary tour of South's Arboretum & Botanical Garden and learn how to turn your own garden into a botanical gem! Natives, ornamentals and many noteworthy specimens for the urban garden will be featured. A professional horticulturist will guide you through the gardens of the Arboretum, providing a "right plant, right place" perspective to guide your landscape designs.

Sa 4/22 11:15 AM - 12:15 PM ARB entrance FREE
 Sa 6/3 12:30 – 1:30 PM ARB entrance FREE

NEW! Gardening in West Seattle

Mark Pollock

All plant groups have the same elemental needs of water, light, and air, but the quantity and intensity of each of these elements varies greatly by location. This class covers the specifics of West Seattle's soil composition, weather, small-size lots, and related issues (drainage, pH) including the "right plant, right place" perspective, soil amendments to boost fertility, companion planting, and avoidance of plants overused in West Seattle.

Sa 4/29 10:00 AM - 12:00 PM LHO 3 \$25

NEW! Identifying Native Trees

Van Bobbitt

Learning to identify trees can change the way you relate to nature. Instead of just seeing trees, begin to see a diversity of species and know their names. In this class, learn to use a simple botanical key to identify native trees and appreciate their environmental adaptations and landscape uses.

Sa 4/29 9:00 AM - 12:30 PM LHO 2 \$49

NEW! Diagnosing & Solving Plant Problems

Van Bobbitt

Learn a systematic approach to diagnosing plant problems, and discover where to go for sound solutions. Become familiar with common insect, disease, and environmental maladies of landscape plants. Gain hands-on practice diagnosing problems and finding remedies. Bring samples of your own sick plants to the second session for diagnosis.

Th (2 sessions) 5/11 - 5/18 6:00 PM - 9:00 PM LHO 2 \$65

NEW! Lasting Color for the Summer Garden

Christina Pfeiffer

Learn how to build lasting color in your summer garden using a variety of different types of plants. Plant selections for optimal display, drought tolerance, and easy maintenance will be emphasized.

Sa 6/10 10:00 AM - 12:00 PM LHO 2 \$35

NEW! Urban Garden Series

Geared to the Pacific Northwest home gardener, this Series covers a wide range of essential topics: the importance of wildlife to gardening, including low maintenance, insect- and disease-resistant dwarf conifers, appropriate species of fruit trees, and how to conserve water through the use of smart irrigation practices like catchment and rainwater barrels. This Series includes: Gardening for the Birds & the Bees, Dwarf & Unusual Conifers, Fruit Trees for the Urban Garden, and Water-Wise Gardening. Take the Series for a savings.

Sa (4 sessions) 5/6 - 6/3 10:00 AM - 12:00 PM LHO 2 \$99

NEW! Gardening for the Birds & the Bees

Terre Shattuck

Encouraging birds and insects to visit and live in your garden helps to look after local wildlife, keeps valuable green spaces thriving, and can help control garden pests by encouraging natural predators. This class focuses on how to encourage them to visit and/or stay through the use of shrubs, trees, boxes and feeders for perching, foraging and nesting.

Sa 5/6 10:00 AM - 12:00 PM LHO 2 \$29



Visit the Arboretum and Botanical Gardens at South Seattle College



- ~ 5 acres, pesticide-free
- ~ Serves as an outdoor classroom for students and garden sanctuary for the community
- ~ Open dawn to dusk, free to the public

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.



The Arboretum's Coenosium Rock Garden contains one of the best collections of dwarf conifers in the United States.

NEW! Dwarf & Unusual Conifers

Bill Hibler

Dwarf conifers are ideal plants for West Seattle's smaller yards and gardens. They're low maintenance and resistant to most insects and diseases; many have year-round color, and there is an extraordinary range of sizes and shapes available. This class covers the information on types of dwarf conifers (genus/species), as well as the basics of site and soil.

Sa 5/13 10:00 AM - 12:00 PM LHO 2 \$29

NEW! Fruit Trees for the Urban Garden

Bob Baines

Do you long to grow your own tree fruits on your city lot but worry you don't have enough space in your garden? Does growing fruit trees sound too complicated? It's not, but you do need to know some basics. With the help of our expert, you'll learn about appropriate species, selection and maintenance practices, potential pests/diseases, and correct pruning practices.

Sa 5/20 10:00 AM - 12:00 PM LHO 2 \$29

NEW! Water-Wise Gardening

Mark Pollock

A beautiful garden doesn't have to use a lot of water. Choosing drought-tolerant plants, conserving water with smart irrigation, mulching, using found-water sources such as catchment and rainwater in barrels all help to make the most of this precious resource in your garden. Class will also cover the specifics of West Seattle's soil composition and weather.

Sa 6/3 10:00 AM - 12:00 PM LHO 2 \$29



How did it get this way?

HOME

NEW! So Much Clutter, So Little Time 👤

Pamela Marsh

Clutter not only takes up space, it also takes up time and energy. Get the training you need to take charge of your space and create the environment you deserve. A professional organizer will lead the class through several fundamental tasks, giving hands-on tips for de-cluttering and setting up systems designed to make your changes sustainable. If Spring cleaning includes tackling the garage or potting shed, the techniques learned in this class will help you get these spaces organized and functional.

Tu (2 sessions) 4/18 - 4/25 6:30 PM - 8:30 PM OLY 206 \$45

NEW! Conquering Office Clutter - Reclaiming Your Work Space

Pamela Marsh

Is your desk buried in paper? Has that paper started to move to piles on the floor? Do you hear the phone ringing, but can't find it? Would you love to have an organized work space, but don't know where to begin? We'll work on developing systems to organize the piles on your desk now and start a mind-shift for you to avoid piles in the future. Learn to implement permanent changes to conquer the clutter and put your office to work for you!

Th 4/27 9:00 AM - 12:00 PM OLY 206 \$39

Meet Peter Marx

For more than 30 years **Peter Marx** has been a residential contractor specializing in kitchen remodeling, and has taught home repair classes for the



past 20 years. He loves to share his vast knowledge and experience with students, helping them become more proficient in the repair and maintenance of their homes.

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) 4/13 - 4/27 6:00 PM - 9:00 PM Off Campus \$135 + \$40 materials fee

Hands-On Home Repair and Maintenance

Peter Marx

Through hands-on techniques, learn a variety of home improvements and maintenance skills. Emphasis on hand and power tool selection, operation and personal safety, kitchen and bath remodels, electrical, plumbing, wall repair, materials and methods, home security and weatherization. Bring a sack lunch for a 30-minute lunch break.

Sa 4/29 9:30 AM - 4:30 PM NWAA 123 \$105 + \$40 materials fee


NEW! How to Build a Natural Stone Path or Patio 👤 **Chuck Randall**

Learn the skills or steps necessary to complete a natural stone path or patio. The casual, free-form approach to design allows you to relax and be creative rather than worrying about precise cutting and fitting. But a natural stone patio does require a firm base and adequate drainage, important considerations which will be thoroughly covered in this interactive class. Your instructor will present photos from recent projects as well as stone samples and tools. Leave class with a clear understanding of what it takes to design and install.

Sa 5/6 9:30 AM - 11:30 AM NWAA 123 \$25



MIND-BODY

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 5/27)

Sa (7 sessions) 4/22 - 6/10 9:00 AM - 10:00 AM MPB 5 \$99

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.

W (10 sessions) 4/5 - 6/7 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.

W (10 sessions) 4/5 - 6/7 6:45 PM - 7:45 PM CEC 101 \$130

Meet Danielle Sewell

Danielle Sewell began her mindfulness practice a decade ago, and is passionate about the power of mindfulness to create a sense of ease and well-being for anyone. Danielle first began leading mindfulness meditation groups while attending business school at MIT in 2012, and finds great joy in sharing these tools with others.



Mindfulness Practice - A Place of Calm

Danielle Sewell

Each day you have many competing demands on your time and energy, and it can be hard to find the space to take a breath and recharge. What if there was a simple practice you could do to create that space? Across the country, more and more people are turning to mindfulness to improve their sense of well-being. Mindfulness practices can help decrease stress, enhance memory and focus, and strengthen one's ability to deal with challenges. Discover practical tools for daily use to facilitate calm at work and home.

Tu (4 sessions) 4/18 - 5/9 6:15 PM - 7:45 PM OLY 206 \$75

Mindfulness Tools You Can Use During the Workday

Danielle Sewell

This one-session class introduces you to the concept of mindfulness, and offers practical tools and exercises that you can use to recharge during the day. The exercises are simple, short and can be used at the office or at home.

Tu 3/14 9:00 AM - 11:00 AM OLY 206 \$35

Tu 5/2 2:30 PM - 4:30 PM OLY 206 \$35

NEW! The Zentangle Method

Meg Steele

The Zentangle Method is an easy-to-learn, relaxing, and fun way to create beautiful images by drawing structured patterns. It increases focus and creativity, provides artistic satisfaction along with an increased sense of personal well-being. The Zentangle Method is enjoyed all over the world, across a wide range of skills, interests, and ages: an elegant metaphor for deliberate artistry in life.

Sa 5/6 9:30 AM - 12:30 PM OLY 105 \$45 + \$10 materials fee

OUTDOORS

NEW! Camping in the Northwest

Peter Marx

New to the Northwest or want to take up camping? The Pacific Northwest is abundant with stunning camping locations filled with the natural beauty of our lush area. Camping provides an opportunity to experience nature in a relaxing and interactive way. Learn what equipment you will need for a safe and memorable trip, and where to buy it. Discover the many different types of camping areas and how to find them. Optional overnight camping trip to be discussed in class.

M 5/8 6:30 PM - 9:00 PM OLY 100 \$25

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.

F (10 sessions) 4/7 - 6/9 9:30 AM - 11:30 AM CEC 102 \$61.74

The U.S. and the Pacific Northwest

James Lockerbie

Between the Wars: 1918 - 1941
Were the Roaring 20's a new era or a reactionary decade? What were the causes and results of the Great Depression? How successful was FDR's New Deal? Why did the U.S. wait until Pearl Harbor to enter WW II? Through lectures, discussions, and motion pictures we will explore answers to these questions.

F (9 sessions) 4/7 - 6/2 10:00 AM - 12:15 PM Off Campus \$61.74

Meet Viola Brumbaugh

Viola Brumbaugh began her study of Tai Chi with Master David Leung in Eugene, Oregon 25 years ago. Since that time, she has devoted herself to internal Chinese Martial Arts, particularly Taijiquan, Wing Chun & QiGong. She runs Wise Orchid Martial Arts in Seattle. Integrating a combination of traditional and creative teaching methods, her classes promote flexibility, relaxation, balance, and strength.



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**.



LANGUAGE

See www.LearnatSouth.org or call 206-934-5339 for language textbook information.

See www.ed2go.com/southsea/ for 6-week online Spanish, French, Japanese, Italian classes, & ASL.

AMERICAN ENGLISH

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.

Tu (3 sessions) 5/16 - 5/30 6:00 PM - 8:30 PM OLY 105 \$85

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) 4/11 - 5/2 6:00 PM - 8:30 PM OLY 105 \$95

ASL

American Sign Language (ASL) 1

Lorretta Watanabe

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.

Tu (4 sessions) 4/4 - 4/25 6:00 PM - 8:00 PM OLY 103 \$75

American Sign Language (ASL) 2

Lorretta Watanabe

Continue to develop vocabulary, facial expressions, and receptive skills to increase your communication. Additional cultural information will be supplied. Prerequisite: ASL 1.

Tu (5 sessions) 5/9 - 6/6 6:00 PM - 7:30 PM OLY 103 \$75

CHINESE

Mandarin Chinese for Fun - Level 1

Nancy Mar

This course covers basic survival Mandarin daily expressions/speaking skills such as greetings, self-introduction, shopping, getting around in China, going to restaurants, sightseeing, transportation, asking directions, making reservations, purchasing tickets, numbers, survival language expressions, and much more. (No class 5/27)

Sa (8 sessions) 4/15 - 6/10 9:00 AM - 10:30 AM OLY 100 \$125

NEW! Mandarin Chinese for Fun - Level 2

Nancy Mar

This course is a continuation of Level 1 and covers basic knowledge about the language, the country, the people, and the culture; expand to the next level of vocabularies/speaking-skills-building on various topics that were covered in Level 1, plus basic understanding of the business etiquette in China. (No class 5/27)

Sa (8 sessions) 4/15 - 6/10 10:45 AM - 12:15 PM OLY 100 \$125

FRENCH

French 1

Patrick Zambianchi

Learn French at your own pace in a fun and relaxing setting. Develop your vocabulary and useful expressions you will need when encountering different situations while traveling in a French-speaking country. Perfect choice for those with little or no background in the French language. (No class 5/29)

M (8 sessions) 4/17-6/12 6:00 - 8:00 PM OLY 100 \$145

French 2

Petra Zanki

Increase your knowledge of the French language including speaking, grammar and vocabulary. Expand your conversation skills in an informal, supportive small group atmosphere. Concentration will be on oral use of the language in dealing with everyday situations. (No class 5/29)

M (8 sessions) 4/17-6/12 6:00 - 8:00 PM OLY 105 \$145

French 3

Robert Gloster

Continue to increase your French vocabulary and expand your conversation skills. Prerequisite: French 2 or equivalent.

W (8 sessions) 4/12-5/31 6:00 - 8:00 PM OLY 206 \$145

NEW! French 4

Staff

Expand your knowledge of French and increase your conversation skills. Prerequisite: French 3 or equivalent. (No class 5/29)

M (8 sessions) 4/17-6/12 6:00 - 8:00 PM OLY 202 \$145

ITALIAN

Italian 1

Martina Stoewer

Join us for this beginning class which introduces you to essential grammar, correct pronunciation and modern practical vocabulary. Explore a new culture and language in a relaxed and informal atmosphere to begin to formulate conversations in Italian!

Tu (8 sessions) 4/11 - 5/30 6:15 PM - 8:15 PM OLY 105 \$145

Italian 2

Staff

Increase your knowledge of the Italian language including speaking, grammar, and vocabulary. Emphasis will also include oral practice with conversation on cultural elements.

W (8 sessions) 4/5 - 5/24 6:10 PM - 8:10 PM OLY 105 \$145

Italian 3

Josefina Moschella

This class is for students who have previously studied Italian. Participants will further their conversation skills in an informal, supportive setting as well as continue learning more grammar.

W (8 sessions) 4/5 - 5/24 6:10 PM - 8:10 PM OLY 111 \$145

Italian Parliamo

Josefina Moschella

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

W (8 sessions) 4/5 - 5/24 4:00 PM - 6:00 PM OLY 111 \$145

JAPANESE

Japanese for Travelers

Janelle Cook

Planning a trip to Japan? Optimize your experience by learning the basic language skills you need to navigate public transportation, shopping and dining, while focusing on the culture, etiquette and regions of Japan.

M (4 weeks) 4/24 - 5/15 6:30 PM - 8:30 PM OLY 102 \$85

SPANISH

Spanish for Fun and Travel

Sally Andrews

Planning a trip to a Spanish-speaking country or want to learn more about Spanish culture and language? This class emphasizes speaking and comprehension at the novice level. Learn about cultural, historical and social points of interests. Practice useful phrases, vocabulary, basic verb conjugation and pronunciation. (No class 5/29)

M (8 sessions) 4/10 - 6/5 6:00 PM - 8:00 PM OLY 204 \$145

Spanish 1

Staff

Spanish 1 introduces you to the very basic aspects of the language. Emphasis is on practice, confidence building and language topics including introductions, places, work, and food. Class focuses on improving speaking and listening with some attention to basic grammar such as the present and future tenses using "going to." Texts are introduced for reading, and as prompts to begin writing basic sentences. By the end of the course, you will be able to apply the above information in structured environments.

Tu (8 sessions) 4/18 - 6/6 6:00 PM - 8:00 PM OLY 100 \$145

Spanish 2

Ryan Judge

Continue your introduction to the language and focus on improving speaking and listening skills. Emphasis is on practice and confidence building. Grammar points include: Review of the present tense and the future tense using "going to," and an introduction to the past tenses. Texts are introduced for reading practice, and to prompt discussion, and practice writing short paragraphs. Prerequisite: Spanish 1 or equivalent experience.

W (8 sessions) 4/19 - 6/7 6:00 PM - 8:00 PM OLY 103 \$145

Spanish 3

Ryan Judge

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.

Th (8 sessions) 4/20 - 6/8 6:00 PM - 8:00 PM OLY \$145

NEW! Spanish 4

Ryan Judge

Continue your Spanish language and conversation skills as well as developing cultural understanding of a variety of Spanish speaking countries. Prerequisite: Spanish 3 or equivalent experience.


Tu (8 sessions) 4/18 - 6/6 6:00 PM - 8:00 PM OLY 204 \$145



COMPUTER

SOUTH SEATTLE COLLEGE ADVANTAGE

- Classes taught using Windows 7 Operating System
- Most onsite Microsoft application classes will be taught using Office 2013 or 2016.
- Books for Microsoft Office 2013 classes included.
- Clock hours and CEUs are available for all computer classes

 Additional computer classes available online for Microsoft Office and Mac – 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. Registration for future computer classes and workshops will be available at the Preview.

Tu 4/4 6:00 PM - 7:00 PM OLY 104 FREE

SERIES

Computer Series - 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 - Level 1. No experience necessary. Take the Series for a savings. All books included in price.

M,W (7 sessions) 4/17 - 5/8 6:00 PM - 9:00 PM OLY 104 \$325

Computer Series - 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 and Excel, and Basic PowerPoint. All books included in price.

Tu,Th (7 sessions) 4/6 - 4/27 6:00 PM - 9:00 PM OLY 104 \$325

Excel 2013 - Immersion Series

Jesse Braswell

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 but most people use only a fraction of the program's capacity. Increase production and reduce time completing reports. Three consecutive Saturday classes will cover Excel 2013 Level 1, Level 2, and Level 3 under the skillful guidance of our Microsoft expert. Take the Series for a savings. All books included in price.

Sa (3 sessions) 5/6 - 5/20 9:00 AM - 4:30 PM OLY 104 \$325

Meet Sally Andrews

Sally understands the important role that language plays in the joys and challenges of international travel. She loves teaching and sharing her passion for language, culture and travel. Sally has a Bachelor's Degree in Secondary Education with an endorsement in Spanish Language and Master's Degree in Linguistics with a TESOL certificate.



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**.



CLASSES FOR 55+

DAYTIME! Computer Basics - Series **Jesse Braswell**
Learn to make the most of your computer. This Series covers fundamental skills for using your computer and keeping it safe: Know Your Keyboard, Making the Most of Internet Email, and Keep Your Computer Healthy.
Th (3 sessions) 5/4 - 5/18 3:00 PM - 5:00 PM OLY 203 \$75

Know Your Keyboard **Jesse Braswell**
Learn the basic key functions and how to use them to improve computer efficiency, send your computer commands, and more. This is a great class to take before any computer classes.
Th 5/4 3:00 PM - 5:00 PM OLY 203 \$29

Make the Most of Internet Email **Jesse Braswell**
Learn to use email as an effective communication tool. Discover email etiquette and the dos and don'ts experts agree are the best ways to organize, write, and get results using email.
Th 5/11 3:00 PM - 5:00 PM OLY 203 \$29

Keep Your Computer Healthy **Jesse Braswell**
Learn what you need to know to keep your computer, laptop, and smartphone healthy and safe. This class will cover the basics of cybersecurity (anti-virus software protection, firewalls, malware, phishing, etc.), and what to do about all those software and application update notices you receive.
Th 5/18 3:00 PM - 5:00 PM OLY 203 \$29

Getting the Most Out of Your Online Time – Series **Jesse Braswell**
Be more efficient with your use of the Internet! Gain tips and tricks for surfing the Web. Find out about the many social media tools out there and which ones could be of use to you. This Series includes: Searching Successfully on the Internet, and Overview of Social Media.
Th (2 sessions) 6/1 - 6/8 3:00 PM - 5:00 PM OLY 203 \$49

“ Jess is more than just an approachable teacher, he respects that all of us learn differently. I felt comfortable asking all of the questions I had! ”

– Carolina G.

Searching Successfully on the Internet **Jesse Braswell**
Are you tired of all the confusion when you search for information online? Learn the ins and outs of surfing the Internet. 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 e-mail techniques to help you communicate online. Discover the wealth of information and resources available to you on the Internet and create a free e-mail account.
Th 6/1 3:00 PM - 5:00 PM OLY 203 \$29

Overview of Social Media **Jesse Braswell**
Learn the basics of the Internet's most popular social media platforms: Facebook, Twitter, Pinterest, Instagram, and Snapchat. Discover tips and secrets for effective use of these ubiquitous applications on your computer, laptop, and smartphone.
Th 6/8 3:00 PM - 5:00 PM OLY 203 \$29

ESSENTIALS

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) 4/25 - 4/27 6:00 PM - 9:00 PM OLY 104 \$135

Organize Your Work with OneNote **Jesse Braswell**
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.
M 4/10 6:00 PM - 8:00 PM OLY 104 \$29

Outlook Essentials for the Workplace **Jesse Braswell**
Come explore the many features of Outlook and discover how to make them work for you. Although used primarily as an email application, Outlook has many additional features including calendar, task manager, contact manager, note taking, a journal, and web browsing. Learn how to make these essential features work for you to increase productivity and streamline organization. Textbook included.
Th (2 sessions) 5/4 - 5/11 6:00 PM - 9:00 PM OLY 104 \$135

Windows Fundamentals - Level 1 **Jesse Braswell**
Learn to use Windows with ease as you master its basic tools and functions. NO EXPERIENCE NECESSARY. Book included.
M,W (2 sessions) 4/17 - 4/19 6:00 PM - 9:00 PM OLY 104 \$135
Sa 4/22 9:00 AM - 3:00 PM OLY 104 \$135

EXCEL

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. Book included.
M, W (3 sessions) 3/13 - 3/20 6:00 PM - 9:00 PM OLY 104 \$145
M, W (3 sessions) 5/1 - 5/8 6:00 PM - 9:00 PM OLY 104 \$145
Sa (1 session) 5/6 9:00 AM - 4:30 PM OLY 104 \$145

Excel 2013 - Level 2 **Jesse Braswell**
Improve your Excel 2013 skills. Simplify number crunching, data input, and formatting. Book included.
Sa 3/4 9:00 AM - 4:30 PM OLY 104 \$145
Tu, Th (3 sessions) 4/6 - 4/13 6:00 PM - 9:00 PM OLY 104 \$145
Sa 5/13 9:00 AM - 4:30 PM OLY 104 \$145

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. Book included.

Sa	3/11	9:00 AM - 4:30 PM	OLY 104	\$145
Sa	5/20	9:00 AM - 4:30 PM	OLY 104	\$145

Productivity in Excel 2013 - Tips and Tricks

Jesse Braswell

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	4/5	9:00 AM - 4:00 PM	Georgetown, Bldg. A, Room 120	\$159
W	6/7	9:00 AM - 4:00 PM	Georgetown, Bldg. A, Room 120	\$159

Excel 2013 - Going Beyond the Basics

Jesse Braswell

Expand your Excel skills by learning features including filtering, summarizing data, and pivot tables. Discover ways to more effectively collaborate with colleagues. Book and handouts included.

W	5/10	9:00 AM - 4:00 PM	Georgetown, Bldg. A, Room 120	\$159
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MARCH! Excel Formulas and Functions

Jesse Braswell

Learn how to structure formulas in Excel, work with relative and absolute cell references, troubleshoot error messages, and acquire solutions to many scenarios in Excel by using functions such as AutoSum, IF, SumIF, AND, TEXT, VLOOKUP, INDEX, MATCH, SUBTOTAL (a number of date functions), and many others.

W	3/1	9:00 AM - 4:00 PM	Georgetown, Bldg. A, Room 120	\$159
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Excel 2013 - Macros

Jesse Braswell

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 the instructions and, with a few simple steps, you will reduce your work time considerably and create accurate documents.

Tu (2 sessions)	5/2 - 5/9	6:00 PM - 9:00 PM	OLY 104	\$75
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MARCH! Excel 2013 - Pivot Tables

Jesse Braswell

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

Tu	3/14	6:00 PM - 8:30 PM	OLY 104	\$45
Th	5/18	6:00 PM - 8:30 PM	OLY 104	\$45

WORD

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.

M, W (2 sessions)	3/6 - 3/8	6:00 PM - 9:00 PM	OLY 104	\$135
M, W (2 sessions)	4/24 - 4/26	6:00 PM - 9:00 PM	OLY 104	\$135
Sa	4/29	9:00 AM - 3:00 PM	OLY 104	\$135

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. Book included.

Tu, Th (2 sessions)	4/18 - 4/20	6:00 PM - 9:00 PM	OLY 104	\$135
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GRAPHIC DESIGN

Adobe Photoshop – Series

Meredith Blache

Harness the power of Adobe Photoshop by learning the skills taught in this Series: Learning the Basics, Adjusting Images, and Graphic Design for Print and Web. Images provided. For the best value, take the Series for a savings.

Sa (3 sessions)	6/3 - 6/17	9:00 AM - 1:00 PM	OLY 102	\$175
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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	6/3	9:00 AM - 1:00 PM	OLY 102	\$65
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Adobe Photoshop 2 - Adjusting Images

Meredith Blache

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

Sa	6/10	9:00 AM - 1:00 PM	OLY 102	\$65
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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	6/17	9:00 AM - 1:00 PM	OLY 102	\$65
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PHOTO EDITING

Adobe Lightroom – Series

Meredith Blache

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 the Library, and All About Develop.

Sa (2 sessions)	5/13 - 5/20	9:00 AM - 12:00 PM	OLY 102	\$115
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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	5/13	9:00 AM - 12:00 PM	OLY 102	\$65
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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	5/20	9:00 AM - 12:00 PM	OLY 102	\$65
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MARCH! Intro to Video Production

with Adobe Premiere Pro CC

Meredith Blache

Learn how to make stunning videos using the latest professional video editing software. This two-day workshop will include using still images, titles, video and audio transitions, blending multiple video tracks, and green screening.

Su (2 sessions)	3/12 - 3/19	9:00 AM - 12:00 PM	OLY 102	\$115
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For certificate in Data Analysis
See page 20



Additional Computer Classes available Online
including MS Office 2010
Visit: www.ed2go.com/southsea



WEB DESIGN

Web Design – Series

Meredith Blache

Discover new ways to create a website or enhance an existing one. Learn how websites work and discover ways to improve your site. The Series includes: All About Web Templates, Intro to Adobe Dreamweaver, and Intro to HTML and CSS. For the best value, take the Series for a savings.

Su 4/23 - 5/7 9:00 AM - 12:00 PM OLY 102 \$175

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 web page.

Su 4/23 9:00 AM - 12:00 PM OLY 102 \$65

Web Design - Intro to Adobe Dreamweaver

Meredith Blache

Gain practical hands-on experience with Dreamweaver's tools for building and maintaining websites. This course focuses on creating multiple pages with text, images and links using Dreamweaver. (Dreamweaver is loaded on the college computers to use during the class.)

Su 4/30 9:00 AM - 12:00 PM OLY 102 \$65

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. Learn to use tags, including tags that enhance media and animations, and how to add videos, audio tags, image maps, tables, frames, forms, and multimedia elements.

Su 5/7 9:00 AM - 12:00 PM OLY 102 \$65

SQL

SQL Series

Cecelia Allison

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: 3/15, 4/12, 5/17 - 6 weeks Online www.ed2go.com/southsea \$179

PHP and MySQL Series

Cecelia Allison

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

Start dates: 3/15, 4/12, 5/17 - 6 weeks Online www.ed2go.com/southsea \$179

iPHONE & iPAD

iPhone and iPad Basics

Jesse Braswell

What do all of these Apple devices have in common? Their operating system: iOS. Explore iOS's features and the basics of activation, navigating, home screen personalization, the buttons and switches on each device (and what they control), and the basics of iCloud. Class also covers browsing the web, sending and receiving e-mail, viewing photos, using maps, editing your calendar, and more. Prerequisites: Have an iPhone or iPad and an Apple ID (also referred to as an iTunes account) or create one prior to class by going to <https://appleid.apple.com>

Th 3/9 6:00 PM - 9:00 PM OLY 104 \$59

Tu 5/16 6:00 PM - 9:00 PM OLY 104 \$59

**Study ONLINE... Anywhere,
Anytime. All you need is
access to the Internet!**



Online education courses
for K-12 educators

www.virtualeduc.com/ssc



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enrichment and professionals

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Online courses to Better your
Skills for the 21st Century

<http://yougotclass.org/catalog.cfm/Southsea>



Online courses for personal
enrichment and development

<http://ssc.worldeducation.net>



MyCAA program is designed to help military spouses gain the training they need to start a rewarding career. Eligible spouses receive \$4,000 they can use for approved training programs.

See <http://ssc.worldeducation.net>
or call 206-934-5339 to get started.



PROFESSIONAL SUPERVISION SERIES

SUPERVISION SERIES

Supervision Certificate Series Sara Johnson
Develop your leadership, communication, motivation and problem-solving skills with the Supervision Certificate Series. Through this Series you will acquire the interpersonal skills needed to interact successfully in a supervisory role. Topics include turning negative situations into positive outcomes; identifying your leadership traits through personal assessment; leading effective meetings; providing feedback; establishing priorities; problem-solving techniques, and more! Earn the Supervision Certificate by taking the courses individually or register for the Series and save. (No class 5/2.) Series includes these six classes:

- Working with Difficult People
- Developing Your Leadership Style
- Getting the Most From Your Meetings
- Motivating for Success
- Time Management/Working Smarter
- Problem Solving and Decision-Making Strategies

Tu (6 sessions) 4/11 - 5/23 9:00 AM - 4:00 PM OLY 206 \$599

Working with Difficult People Sara Johnson
We all encounter difficult people. Whether you are a supervisor, a customer service professional, or you have a challenging coworker, it's important to know how to rise above your initial emotional reaction and turn negative situations into positive outcomes. Topics include understanding why we label people as difficult, types of difficult people, tools and techniques for resolving issues, coping strategies for the effects of difficult people, conflict management strategies, and practical application.

Tu 4/11 9:00 AM - 4:00 PM OLY 206 \$169

Developing Your Leadership Style Sara Johnson
Learn how to capitalize on your personal leadership style to achieve workplace goals. In this course you will: Identify your leadership style through personal assessment; learn the difference between leadership and management; recognize the "being" and "doing" of leadership; and develop the innate motivating techniques that transform employee attitudes and enhance cooperation and teamwork. Other topics include understanding the leadership management balance and SMART goal development.

Tu 4/18 9:00 AM - 4:00 PM OLY 206 \$169

“ Sara is awesome. She is very knowledgeable, fun and knows what she's doing. I have learned a lot from her session especially for me working at the frontline counter dealing with difficult customers everyday. ”

- Linh N.

Getting the Most From Your Meetings Sara Johnson
Discover why some meetings fail and learn proven techniques for making meetings more productive. Gain tips related to the four essentials of productive meetings: Planning, participating, presenting and producing. Other topics include meeting formats and when to vary them, responding to conflict in a meeting, and meeting follow-through. A key component of this course is utilizing effective communication strategies before, during and after your meetings.

Tu 4/25 9:00 AM - 4:00 PM OLY 206 \$169

Motivating for Success Sara Johnson
Want more creative, motivated employees who are eager to work hard and satisfy both internal and external customers? Good leaders empower their employees to feel confident, valued and motivated. In this course discover what motivates people, how to resuscitate motivation and how personality affects motivation. You will also learn how to give clear and motivating directions, set realistic and achievable standards, and provide effective feedback, praise good results and correct unsatisfactory performance.

Tu 5/9 9:00 AM - 4:00 PM OLY 206 \$169

Time Management/Working Smarter Sara Johnson
Time is a valuable resource that can be costly to a company when wasted. In this course you will develop communication strategies to minimize time loss, evaluate personal and organizational time-wasters, learn to establish meaningful priorities and determine ways to deal with disruptions and unanticipated drains on time. Additional topics include schedule planning, prioritizing, delegation, and large project completion.

Tu 5/16 9:00 AM - 4:00 PM OLY 206 \$169

Problem Solving & Decision-Making Strategies Sara Johnson
Creative problem-solving and effective decision-making skills are essential in today's workplace. Through the use of real-life case studies, discover four primary problem-solving tools, learn a format for group problem-solving, methods for effective decision-making, and techniques to minimize conflict and dissension. This course concludes with an interactive problem-solving group exercise. Concepts taught in this course can be applied to all facets of life.

Tu 5/23 9:00 AM - 4:00 PM OLY 206 \$169

Meet Sara Johnson

With a background in Psychology and Sociology, and an MBA in Managerial Leadership and Small Group Dynamics, Sara provides a wealth of knowledge in her interactive workshops. At South, she teaches both supervisory and leadership courses, as well as customized training, for potential, new, and existing levels of management for organizations in Washington State.





SOCIAL MEDIA (ONLINE)

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. All class materials provided. *100% guarantee and your money back if not satisfied.

Three one-month courses, available separately or as a certificate.
Detailed descriptions available at www.learnatsouth.org

April 30 - June 30 (48 hours)	online	\$495 for all three	
• Introduction to Social Media	April 3-28	16 hours	\$195
• Marketing Using Social Media	May 1-26	16 hours	\$195
• Integrating Social Media in Your Organization	June 5-30	16 hours	\$195

PROJECT MANAGEMENT (ONLINE)

Project Management Certificate

Christina Martinez

Project management provides visibility of project health to the business and the customer. Through continuous monitoring, early detection of variations to plan, schedule, and budget can be communicated to stakeholders for quick resolution, including project cancellation. Project management is one of the fastest paths to promotion by increasing your network through greater exposure. Gain the skills, tools and templates to confidently develop and maintain a project. All class materials provided. *100% guarantee and your money back if not satisfied.

April 30 - June 30 (48 hours)	online	\$495 for all three	
• Introduction to Project Management	April 3-28	16 hours	\$195
• Project Management Process	May 1-26	16 hours	\$195
• Project Management Knowledge Areas	June 5-30	16 hours	\$195

Go to www.LearnatSouth.org
to see complete list of
professional online certificates.

NON PROFIT ADMINISTRATION (ONLINE)

Non Profit Administration Certificate

Fred Bayley

Non-profits today need to be run like a business in many respects. You have competition, a need to generate income and a surplus, and staff need to be even more productive. Get the best training on revenue generation for nonprofits, and program evaluation for nonprofits, with our Certificate in Non Profit Administration. You will come away with the latest best information from instructors who train people in nonprofits. All class materials provided. *100% guarantee and your money back if not satisfied.

April 30 - June 30 (48 hours)	online	\$595 for both	
• Revenue Generation for Non Profits	April 3-May 26	32 hours	\$495
• Program Evaluation for Non Profit Professionals	June 5-30	16 hours	\$245



DATA ANALYSIS (ONLINE)

Certificate in Data Analysis


J. Rutledge, M. Dereshivsky, J. Kritzer

Data analysis is quickly becoming one of the most sought-after skills in the workplace. Companies have vast amounts of data, but it is rare to have someone with the ability to analyze that data to see trends and make predictions. Obtain an understanding of how to analyze data in a business setting. Learn how many of your business decisions involve comparing groups for differences and the statistics behind them. Perform inquiries that will be useful to your business or organization, and gain the skills necessary to communicate results through ratings, graphs and user-friendly statistical reports that your fellow employees will understand. Take your career to the next level using data-based decisions to create positive contributions to the success of your company! All class materials provided. *100% guarantee your money back if not satisfied.

Three one-month courses, available separately or as a certificate. Detailed descriptions available at www.learnatsouth.org

April 30 - June 30 (48 hours)	online	\$495 for all three	
• Introduction to Data Analysis	4/3 - 4/28	16 hours	\$195
• Intermediate Data Analysis	5/1 - 5/26	16 hours	\$195
• Advanced Data Analysis	6/5 - 6/30	16 hours	\$195

Online Courses for Educators

South Seattle College partners with Virtual Education Software (VESi) and  to offer a selection of education classes for professionals that are convenient, relevant and affordable. Clock hour fee is included in the price.

Training & Education and K-12 Teacher Classes



- All classes run for a month. 16 clock hours or 1.6 CEUs upon successful completion.
- You can participate any time of day or evening.
- Online classroom is open 24 hours a day.
- There are no live real-time requirements or meetings.
- Class content and self quizzes are accessible for the entire course, so you can work ahead, or go back and review at your convenience.

See www.LearnatSouth.org for detailed course descriptions/outlines and class start dates

Training & Education

(class fee is \$195)

Advanced Teaching Online
Developing Hybrid Courses
The Flipped Classroom
Designing Successful Webinars
Managing & Marketing Webinars
Designing Online Instruction
Certificate in Teaching Adults

Training for K-12 Teachers


(class fee is \$145)

Gender in the Classroom
Generational Learning Styles for K12 Teachers
Online Learning and Teaching for K12 Teachers
Social Media and Online Tools for K12 Teachers
Students with ASD (Autism Spectrum Disorder)
Substitute Teacher Preparation
Using Cell Phones in the Classroom

ONLINE COURSES for EDUCATORS

South Seattle College in partnership with Virtual Education Software (VESi) offers online education courses for K-12 professionals that are convenient, relevant and affordable.



Courses are Tablet Compatible 

28 COURSES AVAILABLE FOR 30 OR 45 CLOCK HOURS

30 Hours: \$199

45 Hours: \$225

COURSE TOPICS INCLUDE:

- Classroom Management
- Early Childhood
- Common Core
- Exceptional Education
- Differentiated Instruction
- Violence, Bullying & Aggression

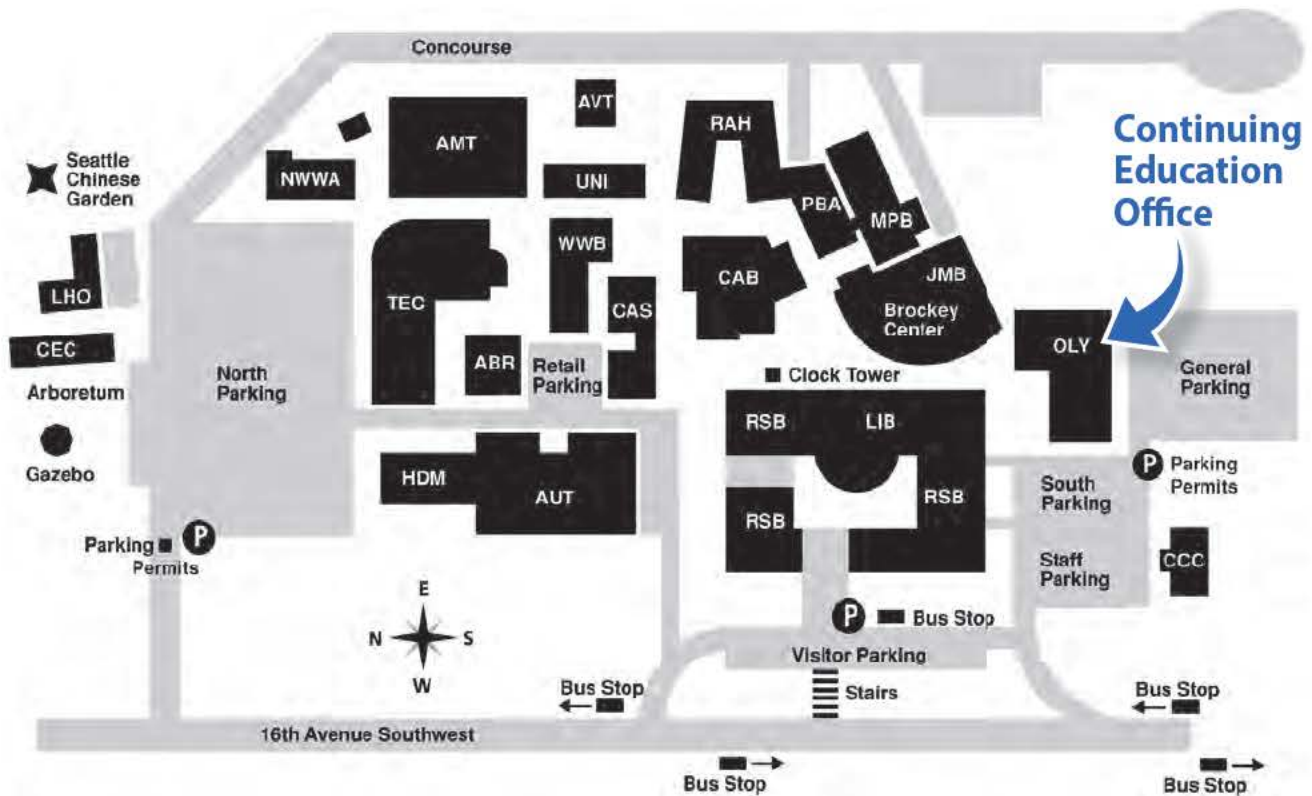
**FOR DETAILED COURSE DESCRIPTIONS AND TO REGISTER GO TO:
www.virtualeduc.com/ssc or call (206) 934-5339.**

Start anytime, work at your own pace.

Course length is a minimum of two weeks and must be completed within one year of the day you registered.

Finding Your Way Around!

Campus Map



Continuing Education Office

Directions

See map at left, or Go to LearnatSouth.org or call (206) 934-5339.

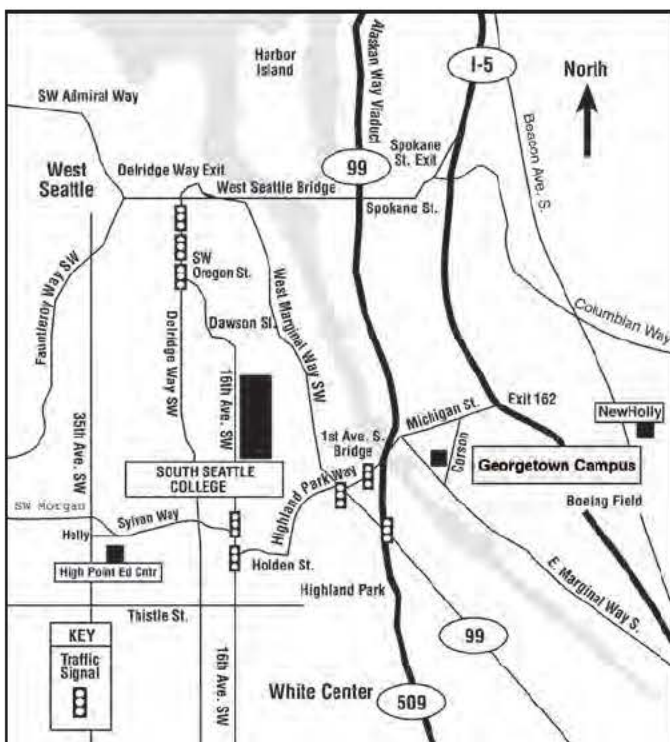
Parking Permits

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

Bus Information

Bus route #128 and #125 stop at the Main Entrance to the College by the flagpole.

Call METRO (206-553-3000) or check the METRO timetable for bus route schedules. Please note: Bus #128 does not come to campus on weekends.



Registration is Easy!

five WAYS TO REGISTER

- 1 ONLINE**
www.LearnatSouth.org
- 2 PHONE**
(206) 934-5339
- 3 IN PERSON**
Olympic Hall, Room 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: 5/29

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.flashalert.net 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

Kathleen Kent
Program Specialist

Temporary Office Assistants

Geoff Hamada, Brenda Ferguson,
O'Lisa Johnson, Alison McGuire

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: _____

CONTINUING EDUCATION STAFF



We look forward to assisting you and welcoming you
(Geoff, Kathleen, Brenda, O'Lisa, Alison, Luisa)

South Seattle College does not discriminate on the basis of race, color, creed, national origin, sex, disability, age, honorably discharged veteran or military status, or sexual orientation.



Continuing Education

MEET ELISABETH MOSE!

Why do you like to take classes at South CE?

Growing up in Denmark, I gained fluency in five languages by the time I was a teenager, all the while pursuing a great enthusiasm for drawing and coloring. Travel has always been an essential part of my life, and I still relish the challenge of learning a new language and the joy of artistic creativity. Being back in school feeds both of these passions with the added pleasure of meeting like-minded people.



Elisabeth Mose in the Chinese Garden at South with her language books and painting brushes.

(For painting classes see page 5, languages classes see pages 14-15)

What classes do you like to take?

Art and language classes primarily.

What do you like about taking classes at South?

Socializing in multiple languages with other world travelers, connecting with cultural exchange students, and preparing for upcoming travel adventures. I appreciate the talented instructors, personable class sizes, and the safe and nurturing educational environment South provides.

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

Find a class that sparks your interest! Try a new language, explore a new art form, or build on previous experience. You will discover a team of highly skilled, enthusiastic language teachers and VERY GIFTED art instructors here at South.

Register Now for Spring Classes at South!

www.learnatsouth.org • SouthCED@seattlecolleges.edu
206-934-5339 • FAX 206-934-6699