ARTS & CRAFTS

ADOBE PHOTOSHOP: A PRACTICAL APPROACH TO SHOOTING, EDITING AND FINALIZING PHOTOS
This course is designed for photographers with basic to intermediate level photography skills. Students will learn to shoot and then creatively finalize images. Topics to be covered include: camera functions, basic color correcting, cropping and retouching, and finalizing images using some advanced techniques with layering. Students will have the opportunity to shoot on location and apply techniques learned in class to create amazing and one-of-a-kind works of art. Instructor: Brian Duram, Duram Photography

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BASIC DIGITAL PHOTOGRAPHY
Learn the basics of digital photography and how to use your digital camera. You’ll explore what all the buttons do and simple composition techniques as well as low light photography. This class is designed for the point and shoot – shoot in automatic photographer. Must have digital camera.
Instructor: Brian Duram, Duram Photography

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CAMERA PHONE PHOTOGRAPHY: TIPS AND TRICKS TO PROFESSIONAL LOOKING PHOTOS
A majority of all photos are taken with smartphones. We will discuss a variety of free camera apps, which will help you improve the quality of your smart phone photos. You will also learn about free apps that will assist you with simple corrections after images are taken. Must have a smartphone.
Instructor: Brian Duram, Duram Photography

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DIGITAL SCRAPBOOKING
Are you looking for a fun, convenient and cost effective way to preserve and share your family’s history and document important milestones and events? If so, digital scrapbooking is for you. Unlike traditional scrapbooking, which requires a significant investment in specialty papers and other scrapbooking supplies, digital scrapbooking allows you to scrapbook anytime, anywhere. Computer and scrapbooking software will be provided during class training.
Instructor: Yvonne Marcotte, Digital Scrapbooker

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BUSINESS & FINANCE

COMFORTABLE RETIREMENT PLANNING
Whether you are approaching retirement or currently retired, it is essential to understand opportunities to build, manage, protect and transition all your assets for a comfortable retirement. This class will discuss methods and strategies for income growth and how to adapt to potential changes.
Instructor: Brian Martz, CFP, CIMA

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FOUNDATIONS OF SCREENWRITING
Foundations of Screenwriting is a class intended for students who have the desire to write their own screenplay (movie script). Whether students have an idea for a script already, or discover one during the course, we will flesh out these ideas into short or full-length films. The class will work on creating characters, storylines, and conflicts, as well as certain elements of storytelling that are specific to writing for the big screen, such as visual storytelling and movie structure. Along with weekly writing and exercises, students will read examples of screenplays and have the chance to hear their own writing read aloud in mini-workshops.
Instructor: Sydney Martin, English Department, Wichita State University

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GRANT WRITING FOR THE NOT-FOR-PROFIT COMMUNITY
Understand the “must haves” in every fundable concept. Learn how and where to find grant makers interested in you, the grant seeker, and your idea. Learn how to create a proposal capable of securing funds for your department or organization. This class will help beginners hone the skills needed to begin research and prepare fundable proposals.
Instructor: Robert Hull, Co-founder & Past President of the Kansas Professional Grant Association

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PROFESSIONAL & SOCIAL SKILLS
This class is designed to help with the development of professional and social skills both in and out of the workplace. Class topics include resume and cover letter writing, interview skills and proper attire, written and oral communication, professional protocol and much more. Learning will be done using class lectures, guest speakers, in class exercises and current examples.
Instructor: Maggie Slack, Career Counselor, Career Development Center, Wichita State University

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SEARCHING FOR SCHOLARSHIPS
Are you looking for scholarship money in all the wrong places? Learn how to find and apply for scholarships through a variety of sources. This session covers when students and/or families should begin searching and applying for available scholarships, different types of criteria for scholarships, how to develop an impressive application for scholarships, WSU invitationals, general and departmental scholarships, how to search the web, and how to avoid scholarship scams. We’ll also cover federal financial aid and other solutions that can make college more affordable. This presentation provides general information and does not provide individual assistance to attendees. Instructor: Financial Aid Staff, Wichita State University
Location Weeks Starts Day Time Fee
HMC 1 9/22 Sat 10-11:30aFREE

NAVIGATING TO 90 & BEYOND
This class will provide participants with financial knowledge to plan for retirement. Topics include financial strategies, legal documents (wills, probate, revocable and non-revocable trusts, medical directives, durable powers of attorney, and do not resuscitate orders) and medical expense planning/Medicare,Medigap,MedicareAdvantage, Medicaid, VA Benefits and long term care). Instructor: Dr. Stana Martin, Owner & President, Mrs. LTC
Location Weeks Starts Day Time Fee
HMC 1 10/27 Sat 8:30a-12p $39

CULINARY

BASICS BAKING

Making sugar cookies and decorating them is not as hard as you may think, if you have the right recipe and tools. In this class, we will share the perfect sugar cookie recipe along with great tips about rolling out, cutting, freezing and baking. You will be given several icing recipes to choose from along with how to outline and flood your cookies like a professional! Each person will be given recipes and a bag of supplies, which includes three pastry bags, three number three tips, three flooding bottles, toothpicks and a cookie cutter. Students will also go home with cookies in hand. Instructor: Marsha Slack, Retired FCS Teacher
Location Weeks Starts Day Time Fee
HMC 3 8/28 T 6-9p $69

INTRODUCTION TO SPECIALTY COFFEE
Whether you are a coffee novice, enthusiast or budding barista, this class is for you. Join local coffee aficionado, Andrew Gough as we explore all things coffee! This four week class includes: Introduction to Specialty Coffee - the history of coffee and a tour of the Reverie Café and roasting plant; Coffee: Art and Science - coffee extraction, origins and brewing; Coffee Shop Etiquette - roasting and roasts, café ordering and experience; and Home Brewing Made Easy - essentials of great coffee at home, grinder, coffee and water (and patience), pairing food and coffee and entertaining with coffee. Students will sample and taste a variety of coffees/espressos each week.
Instructor: Andrew Gough, Reverie Coffee Roasters
Location Weeks Starts Day Time Fee
RCR 4 10/23 T 7-9p $84

INTRODUCTION TO MICROSOFT OFFICE
Learn the basic functionality of Microsoft Word, Excel, PowerPoint & Outlook in this overview course. You will learn how to create, edit and format documents using Microsoft Word. You will have the opportunity to apply your knowledge in class as you work with tables, document styles and layout pages. You will also learn how to utilize Microsoft Excel at home and at work. In this session you will learn how to enter, navigate, modify, move, copy, format and print data. You will then use this new knowledge to create images, charts and diagrams. You will learn how to create and edit slides, and use drawing tools, clip art, charts, and graphs, while adding transitions, animation and sound using Microsoft PowerPoint. The class will conclude with a presentation on Microsoft Outlook. In this session you will learn how to set up and manage email, calendars and contacts in Outlook.
Instructor: Lana Johnson, Instructor of Computers
Location Weeks Starts Day Time Fee
HMC 6 9/24 M 6-9p $139

INTRODUCTION TO SPECIALTY COFFEE

Most everyone enjoys a nice homemade roll or slice of homemade bread, but not everyone is comfortable with making their own. In this course we will explore how to become confident with using yeast and working with different types of doughs and shapes. Recipes and handouts will be provided and you will take home something delicious every night. Week one: dinner rolls, loaves, and braids. Week two: cinnamon rolls and spirals. Week three: danish and croissant dough.
Instructor: Marsha Slack, Retired FCS Teacher
Location Weeks Starts Day Time Fee
DHS 3 9/13 Th 6-8p $69

MONEY MANAGEMENT
This class will provide participants with financial knowledge to plan for retirement. Topics include financial strategies, legal documents (wills, probate, revocable and non-revocable trusts, medical directives, durable powers of attorney, and do not resuscitate orders) and medical expense planning/Medicare,Medigap,MedicareAdvantage, Medicaid, VA Benefits and long term care). Instructor: Dr. Stana Martin, Owner & President, Mrs. LTC
Location Weeks Starts Day Time Fee
HMC 1 10/27 Sat 8:30a-12p $39

DECORATED SUGAR COOKIES
Making sugar cookies and decorating them is not as hard as you may think, if you have the right recipe and tools. In this class, we will share the perfect sugar cookie recipe along with great tips about rolling out, cutting, freezing and baking. You will be given several icing recipes to choose from along with how to outline and flood your cookies like a professional! Each person will be given recipes and a bag of supplies, which includes three pastry bags, three number three tips, three flooding bottles, toothpicks and a cookie cutter. Students will also go home with cookies in hand. Instructor: Marsha Slack, Retired FCS Teacher
Location Weeks Starts Day Time Fee
HMC 4 9/5 W 7-9p $119

HOW SWEET IT IS!
Holidays are busy enough without the added stress of the traditional gift giving to neighbors, friends and co-workers. Make it easy on yourself! Enroll in this candy making class and learn how the microwave can take all the work and worry out of gift giving. Week one: caramel corn, peanut brittle and different types of balls. Week 2: traditional fudge making. You will use a candy thermometer and learn how to calibrate it for accuracy. All candies will be shared and taken home in gift containers. Recipes provided.
Instructor: Marsha Slack, Retired FCS Teacher
Location Weeks Starts Day Time Fee
DHS 2 11/1 Th 6-8p $59

INTRODUCTION TO MICROSOFT OFFICE
Learn the basic functionality of Microsoft Word, Excel, PowerPoint & Outlook in this overview course. You will learn how to create, edit and format documents using Microsoft Word. You will have the opportunity to apply your knowledge in class as you work with tables, document styles and layout pages. You will also learn how to utilize Microsoft Excel at home and at work. In this session you will learn how to enter, navigate, modify, move, copy, format and print data. You will then use this new knowledge to create images, charts and diagrams. You will learn how to create and edit slides, and use drawing tools, clip art, charts, and graphs, while adding transitions, animation and sound using Microsoft PowerPoint. The class will conclude with a presentation on Microsoft Outlook. In this session you will learn how to set up and manage email, calendars and contacts in Outlook.
Instructor: Lana Johnson, Instructor of Computers
Location Weeks Starts Day Time Fee
HMC 6 9/24 M 6-9p $139

FUNDAMENTALS OF BAKING WITH YEAST
Most everyone enjoys a nice homemade roll or slice of homemade bread, but not everyone is comfortable with making their own. In this course we will explore how to become confident with using yeast and working with different types of doughs and shapes. Recipes and handouts will be provided and you will take home something delicious every night. Week one: dinner rolls, loaves, and braids. Week two: cinnamon rolls and spirals. Week three: danish and croissant dough.
Instructor: Marsha Slack, Retired FCS Teacher
Location Weeks Starts Day Time Fee
DHS 3 9/13 Th 6-8p $69

SAMPLING CRAFT BEER
Entertaining and educational for all levels, this course provides valuable information on all aspects of the beer industry. Whether you are just beginning your exploration with craft beer, are an experienced homebrewer or an active member within the beer industry, we have something for you! Learn the basics of evaluating beer by appearance and how it smells and tastes with an expanded beer memory training.
Instructor: Andrew Gough, Reverie Coffee Roasters
Location Weeks Starts Day Time Fee
RCR 4 10/23 T 7-9p $84

DECORATED SUGAR COOKIES
Making sugar cookies and decorating them is not as hard as you may think, if you have the right recipe and tools. In this class, we will share the perfect sugar cookie recipe along with great tips about rolling out, cutting, freezing and baking. You will be given several icing recipes to choose from along with how to outline and flood your cookies like a professional! Each person will be given recipes and a bag of supplies, which includes three pastry bags, three number three tips, three flooding bottles, toothpicks and a cookie cutter. Students will also go home with cookies in hand. Instructor: Marsha Slack, Retired FCS Teacher
Location Weeks Starts Day Time Fee
HMC 4 9/5 W 7-9p $119

DECORATED SUGAR COOKIES
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Location Weeks Starts Day Time Fee
HMC 4 9/5 W 7-9p $119
MIXOLOGY FOR REAL LIFE I

Ever wondered what all this shaken, stirred, wet, dry, muddled, rocks and neat lingo meant? Do you love cocktails, but feel a bit overwhelmed by all the gadgets, recipes and ingredient choices? If you said yes, this is the class for you. In this two week course, students will learn practical tricks of bartending, while using simple ingredients and equipment you probably already have laying around the house. Once we have mastered the basics, participants will be introduced to the art of mixology and begin to explore the creation of popular flavor combinations like sangria, margarita, the Moscow mule and more. **You must be at least 21 years of age to enroll.**

Instructor: Trisha Thomas, Mixologist

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MIXOLOGY FOR REAL LIFE II

This two week advanced level Mixology for Real Life class is designed for students who have mastered the fundamentals of the first class. Participants should already have experience in the following areas; the free pour technique, alcohol and glassware differentiation, mixer ratios and five approaches to garnish. In this level II class, participants will continue to explore and engage in hands-on cocktail creation. New techniques will include frozen drinks, hand-made liqueurs and infusions. **You must be at least 21 years of age to enroll.**

Instructor: Trisha Thomas, Mixologist

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WINE TASTING & ENJOYMENT

This class is a casual overview for the novice or experienced enthusiast. Attendees will learn the basics of taste, how to recognize and describe varietal characteristics, and to identify personal likes and dislikes. Learn about the “Vineyard Year”, wine production from grape to bottle and winemaker techniques for quality, style and taste. Each class will consist of a brief introductory lecture followed by a tasting of at least six different wines. **You must be at least 21 years of age to enroll.**

Instructor: Guy Bower, Founding Chairman, Wichita Chapter of the American Institute of Wine & Food

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TAME YOUR ELECTRIC PRESSURE COOKER

Were you one of many this past holiday season who purchased and/or was gifted this miracle kitchen gadget, but are too overwhelmed to use it? Whether it is old war stories told by your grandmother of exploding pressure cookers or just feeling overwhelmed by all the buttons, this class is for you. Together with other pressure cooking newbies we will tame your instant pot/multi-cookers so that you can dazzle your family and friends with home cooked meals made in a fraction of the time! Please come to class with your electric pressure cooker and an appetite to learn and to eat! **Instructor: Trisha Thomas**

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KANSAS CITY FOUNTAINS AND MONUMENTS

Kansas City is known for its beautiful fountains, memorials and monuments. Join us as we explore some of the city’s most famous and well-known sites. Our first stop is the historic Union Station where we take a guided tour of this more than 100 year old facility and have lunch. We will reboard our bus and be joined by tour guides from the City of Fountains Foundation who will provide a guided tour of Kansas City’s loveliest and most unique fountains and sculptures. Afterward we will stretch our legs with a tour of The Steamboat Arabia Museum. Our final stop before dinner is the tranquil and beautiful Kauffman Memorial Garden. We conclude our day in Kansas City with dinner before returning to Wichita.

Facilitator: Beccy Tanner, Adjunct Instructor, Department of History, Wichita State University

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7:30a – Depart Wichita from HMC
6:30p – Arrive back in Wichita at the HMC

ALL ABOARD! RAILROADS AND MORE

Your adventure begins in Old Town with a visit to the Great Plains Transportation Museum. The museum displays a wide assortment of railroad equipment, artifacts and memorabilia. Then it’s on to Baldwin City, Kansas where you will board the historic Kansas Belle Dinner Train for a three hour, 21 mile trip to Ottawa, Kansas and back. Relax as you are transported back in time to the 1940’s while enjoying the beautiful fall foliage and a delicious five course meal! Don’t miss out on this unique and memorable experience!

Facilitator: Beccy Tanner, Adjunct Instructor, Department of History, Wichita State University

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12a – Arrive back in Wichita at the HMC

FAMOUS PEOPLE AND PLACES OF SOUTHEAST KANSAS

Join us as we travel the scenic byways of southeast Kansas. Our day begins in Elk Falls, Kansas, Outhouse Capital of Kansas! There we will partake in the annual Outhouse Tour and festival. We then travel to Independence, Kansas for lunch and a visit to the newly reconstructed Little House on the Prairie cabin, made famous by author Laura Ingalls Wilder. We then head north to Chanute for a tour of the Martin and Osa Johnson Safari Museum. The trip home includes dinner at the historic Beaumont Hotel in Beaumont, Kansas. Facilitator: Beccy Tanner, Adjunct Instructor, Department of History, Wichita State University

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8p – Arrive back in Wichita at the HMC
HISTORIC WALKING TOUR OF COLLEGE HILL NEW
Since the 1880s, College Hill has been one of Wichita's most prestigious neighborhoods. Join us on this walking tour to experience the colors of fall and explore this equally colorful part of the city. We will meet at St. James Episcopal Church and tour the art and architecture of this prominent local house of worship. Next, we will venture to College Hill Park where we will learn about architects such as Proudfoot and Bird. From there, we head to the Tudor Revival landmark of the Hillcrest. We will continue the tour north of Douglas to learn about recent developments. Throughout, you will gain new insight into our city and learn how to read a landscape by learning the basics of architectural history from bungalows to Carthalti to Frank Lloyd Wright. Instructor: Dr. Jay Price, Chair & Professor, Department of History, Wichita State University
Tour Date: 10/20 Fee: $40
9a – Meet at St. James Episcopal Church
11a – Lunch at Ziggy's
1p – Arrive back at St. James Episcopal Church

FLORAL ARRANGING
Learn to create unique, personalized, one-of-a-kind floral arrangements that will add color and pizzazz to your home décor. Each week you will make one new arrangement using a variety of fresh and silk materials. Weeks one and two: You will work with fresh flowers to create beautiful vase and centerpiece arrangements.

RAISING BACKYARD CHICKENS
Have you ever wanted to have fresh eggs daily? If so, you've probably thought about raising chickens in your backyard. The question is how do you get started? This class will cover the basics of raising backyard chickens. Topics include: city regulations, breeds, food, shelter and most importantly, maintaining a happy, healthy brood of chickens. Instructor: James Brewster, Local Backyard Chicken Enthusiast

HISTORY & CURRENT EVENTS
DIVERSITY AND FOODS IN KANSAS
Germans go for bierocks, Czechs eat kaloches, what do the rest of us eat? In the late 19th century, Kansas was filled with pockets of diversity as Swedes, Volga Germans, Italians, Irish and African Americans settled the state in communities often resembling their villages back home. This is a class on how food has defined who we are as Kansans. We will look at the history and the characters who helped spread the word about good food and places to go. Through festivals, fund-raisers and potlucks, this is a class for Kansas foodaholics. Instructor: Beccy Tanner, Adjunct Instructor, Department of History, Wichita State University
Location Weeks Starts Day Time Fee
HMC 4 10/18 Th 7-9p $69

HOLOCAUST NEW
Join us as we examine the Holocaust, perhaps the defining event of the 20th century. Learn how genocide took place in the heart of Europe and the implications these crimes have for our most cherished assumptions about progress, civilization and modernity. Through lectures, discussions, films and readings, we will explore the reasons why perpetrators, bystanders and victims took the twisted road to Auschwitz.

BASIC CAR MAINTENANCE: WHAT EVERY WOMAN SHOULD KNOW NEW
Learn basic car maintenance essentials that will keep your car on the road and out of the shop. In this class, you will gain the knowledge and confidence to perform routine, light automotive maintenance. This hands-on class is designed for women who want to be empowered to do the services for themselves.

BASIC PRINCIPLES OF LANDSCAPE DESIGN
Learn the basic principles of landscape design applied on a residential scale. Topics include: basic design principles, the development of design objectives, conceptual design and planting design, including Xeriscaping and edible landscaping. Instructor: Kurt Huiras, Professional Landscaper
Location Weeks Starts Day Time Fee
HMC 4 9/4 T 7-9p $69

8 SIMPLE STEPS TO DOWNSIZING
Learn how to navigate the home downsizing process as we cover 8 simple steps from deciding when to downsize all the way through the move and estate sale. Gain organizational strategies and tips on reducing stress during this major life transition. Instructor: Kristen Townsend Professional Organizer
Location Weeks Starts Day Time Fee
HMC 1 9/10 M 1:30-3:30p $147

HOME & DIY

EVERYTHING YOU ALWAYS WANTED TO KNOW ABOUT YOUR CAR BUT WERE AFRAID TO ASK
Are you intimidated by your car? Do you dread taking it in for service? In this class, you will learn seasonal car maintenance basics and leave empowered with confidence and knowledge about your car. In addition, you will learn about tires, brakes, batteries, wiper blades and the trick to changing a tire. You also will learn what you need to know when getting your car serviced.

AN OLD FASHIONED CHRISTMAS
Join us as we step back in time as we travel to Independence, MO to experience Christmas in the 1800’s. Our visit begins with a guided tour of the historic Jackson County/Truman Courthouse and History Center. After our tour, you can explore the iconic Town Square on your own. The day continues with a tour of the decorated and historic Bingham-Waggoner Estate, built in the 1890’s. Our next stop is the Vaile Victorian Mansion or as locals call it “America’s Christmas Castle.” Built in 1881, this 31-room mansion is decorated from floor to ceiling for the holidays with a different theme each year. After the tour, it’s dinner at the Country Club Plaza and a driving tour of the world famous Plaza lights.

EIGHT SIMPLE STEPS TO DOWNSIZING
Since the 1880s, College Hill has been one of Wichita’s most prestigious neighborhoods. Join us on this walking tour to experience the colors of fall and explore this equally colorful part of the city. We will meet at St. James Episcopal Church and tour the art and architecture of this prominent local house of worship. Next, we will venture to College Hill Park where we will learn about architects such as Proudfoot and Bird. From there, we head to the Tudor Revival landmark of the Hillcrest. We will continue the tour north of Douglas to learn about recent developments. Throughout, you will gain new insight into our city and learn how to read a landscape by learning the basics of architectural history from bungalows to Carthalti to Frank Lloyd Wright. Instructor: Dr. Jay Price, Chair & Professor, Department of History, Wichita State University
Tour Date: 10/20 Fee: $40
9a – Meet at St. James Episcopal Church
11a – Lunch at Ziggy's
1p – Arrive back at St. James Episcopal Church

FOOD IN KANSAS
In the 19th century, Kansas was filled with pockets of diversity as Swedes, Volga Germans, Italians, Irish and African Americans settled the state in communities often resembling their villages back home. This is a class on how food has defined who we are as Kansans. We will look at the history and the characters who helped spread the word about good food and places to go. Through festivals, fund-raisers and potlucks, this is a class for Kansas foodaholics. Instructor: Beccy Tanner, Adjunct Instructor, Department of History, Wichita State University
Location Weeks Starts Day Time Fee
HMC 4 10/18 Th 7-9p $69

BASIC CAR MAINTENANCE: WHAT EVERY WOMAN SHOULD KNOW
Learn basic car maintenance essentials that will keep your car on the road and out of the shop. In this class, you will gain the knowledge and confidence to perform routine, light automotive maintenance. This hands-on class is designed for women who want to be empowered to do the services for themselves. Learn how to change your oil, air filter, wiper blades, battery, spark plugs and brakes. You will even learn to change a tire without breaking a nail, while wearing high heels! Instructor: Lori Schmitt, Certified Master Technician/Mechanic
Location Weeks Starts Day Time Fee
HMC 1 10/4 Th 6-8p $39

EVERYTHING YOU ALWAYS WANTED TO KNOW ABOUT YOUR CAR BUT WERE AFRAID TO ASK
Are you intimidated by your car? Do you dread taking it in for service? In this class, you will learn seasonal car maintenance basics and leave empowered with confidence and knowledge about your car. In addition, you will learn about tires, brakes, batteries, wiper blades and the trick to changing a tire. You also will learn what you need to know when getting your car serviced. Instructor: Lori Schmitt, Certified Master Technician/Mechanic
Location Weeks Starts Day Time Fee
HMC 1 10/11 Th 6-8p $39

FLORAL ARRANGING
Learn to create unique, personalized, one-of-a-kind floral arrangements that will add color and pizzazz to your home décor. Each week you will make one new arrangement using a variety of fresh and silk materials. Weeks one and two: You will work with fresh flowers to create beautiful vase and centerpiece arrangements.

RAISING BACKYARD CHICKENS
Have you ever wanted to have fresh eggs daily? If so, you’ve probably thought about raising chickens in your backyard. The question is how do you get started? This class will cover the basics of raising backyard chickens. Topics include: city regulations, breeds, food, shelter and most importantly, maintaining a happy, healthy brood of chickens. Instructor: James Brewster, Local Backyard Chicken Enthusiast

BASIC PRINCIPLES OF LANDSCAPE DESIGN
Learn the basic principles of landscape design applied on a residential scale. Topics include: basic design principles, the development of design objectives, conceptual design and planting design, including Xeriscaping and edible landscaping. Instructor: Kurt Huiras, Professional Landscaper
Location Weeks Starts Day Time Fee
HMC 4 9/4 T 7-9p $69

8 SIMPLE STEPS TO DOWNSIZING
Learn how to navigate the home downsizing process as we cover 8 simple steps from deciding when to downsize all the way through the move and estate sale. Gain organizational strategies and tips on reducing stress during this major life transition. Instructor: Kristen Townsend Professional Organizer
Location Weeks Starts Day Time Fee
HMC 1 9/10 M 1:30-3:30p $147

*Fee includes text
SEWING WITH SELF-ASSURANCE
This is a hands-on class where you will make samples or garments as part of the learning experience. Topics to be covered include: fabrics, patterns, getting started, basic techniques, finishing touches, and machines. Instructor: Bev Seyvert, The Sewing Center

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T-SHIRT QUILTS 101
Do you have closets or drawers full of t-shirts commemorating special events in your life or the lives of your spouse and children? Can't bear to part with those reminders of fabulous vacations and important milestones in the lives of your loved ones? If so, consider preserving those memories as a T-shirt quilt. In this course you will learn to make a one of a kind quilt that will be treasured for years to come. This is a hands-on technique class where you’ll learn about t-shirt prep, layout options, construction methods and quilting options. You will also have time in class to practice piecing your quilt together. Instructor: Bev Seyfert, The Sewing Center

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BIRDING FOR BEGINNERS
Perching birds, waterfowl, raptors and shorebirds—they’re all around us! This class will help you understand how to identify birds commonly seen in your backyard and at local parks. We’ll meet two Wednesday evenings at the Hughes Metropolitan Complex and the following Saturday mornings at Chisholm Creek Park. If you have them, bring binoculars. Instructor: Cheryl Miller, Vice President, Kansas Ornithological Society

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BEGINNING BEEKEEPING
Beekeeping is a satisfying hobby that has many potential outcomes. Class study will provide the opportunity to become acquainted with the structure of a bee hive. To become a successful beekeeper, one must know the essential tools of operation and understand the correct terminology that applies to the hive structure, the bees and the beekeeper himself. Students will gain an understanding of the importance of the honeybee to our lifestyles and survival as well as gain an appreciation of this insect’s work ethic and team work used for their colony to survive. Instructors: Jim & Sharon Rowan, Rowan’s Honey Shop

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**NEW**

AMERICAN SIGN LANGUAGE (ASL) - BEGINNER
Instructor: Kimberly Smith, Interpreter

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BEGINNING FRENCH
Instructor: Brigitte Roussel, Associate Professor/ Director of Foreign Language Teacher Education, Wichita State University

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INTERMEDIATE FRENCH
Instructor: Brigitte Roussel, Associate Professor/ Director of Foreign Language Teacher Education, Wichita State University

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BEGINNING CONTEMPORARY DANCE
This is a beginning dance course exploring both classical modern dance technique and contemporary dance forms. It is a great way to get exercise while also becoming more in touch with your body and self-expression. Traditional dance clothing can be worn but is not required. All you need are clothes you can comfortably move in, an open mind and a desire to feel good by expressing yourself through movement! Instructor: Cheyla Clawson, Instructor, School of Performing Arts, Wichita State University

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T’AI CHI CH’UAN
Purposeful and flowing, a slow motion choreography based on martial arts movement, T’ai Chi Ch’uan integrates mind and body while teaching balance, grace and flexibility. Practiced with awareness and without strain or force, it is a no-impact exercise that can be practiced anywhere, anytime and without special equipment or clothing. Ideal for adults of all ages. Instructor: David Larsen, Certified Instructor

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THE ART OF REFLEXOLOGY
Areas of the hands, feet and ears correspond to organs and systems of the body. Some people believe that pressure applied to these areas positively affect a person's organs, benefits their health and reduces stress. In this class, you will learn how it works and the formulas for dynamic results. This class is designed to give instruction that will allow you to work on yourself, friends and family. It does not certify you as a reflexologist. Instructor: Janna Akins, Body and Soul Therapeutic Massage

Location Weeks Starts Day Time Fee
HMC 2 9/13 Th 7-9p $49

BRIDGE – BEGINNER
Novice players will be introduced into the basic mechanics of how to bid and play bridge in guidance with the American Contract Bridge League rules. These rules will allow you to play socially or in duplicate bridge games. Instructor: Wanda Lonnon, American Contract Bridge Life Master

Location Weeks Starts Day Time Fee
HMC 10 9/5 W 7-9p $99

THE ART OF FLY FISHING 101
Fly Fishing 101 is a course for the beginner, as well as the intermediate, interested in learning more about the art of fly fishing. This course will cover all aspects of the sport, from the history of fly fishing to the equipment needed to get started in the sport. Topics covered during this course will include: fish, entomology, water, conservation and etiquette. Participants have the opportunity to learn about both wet and dry flies. Students will receive information about how to buy their first fly rod and reel and how to maintain fly fishing equipment that they already own. Participants will also get hands on training on how to tie fly fishing knots used while on the water as well as how to rig a fly rod for fishing different types of flies. All equipment will be provided. Instructor: Rick Brown, Education Chairman, Flatland Fly Fishers Club

Location Weeks Starts Day Time Fee
HMC 6 9/24 M 7-9p $74

THE ART OF FLY FISHING 102
Learn more about the art of casting a fly rod. This course will cover the basic casts needed to get started in the sport. Topics covered during this course will include becoming proficient with the overhead and roll casts. Students will receive hands on instruction on these casts. The course will provide the equipment you will need. Instructor: Rick Brown, Education Chairman, Flatland Fly Fishers Club

Location Weeks Starts Day Time Fee
HMC 6 9/25 T 7-9p $74

BEGINNER UKULELE CHRISTMAS CAROLS AND HOLIDAY SONGS
Learning ukulele is easy when you already know the songs. Make your days merry and bright by learning holiday standards in a supportive environment in the little one) and a clip-on tuner (such as a Snark or Intellitouch). Instructor: Seth Bates, Ukulele Instructor

Location Weeks Starts Day Time Fee
HMC 6 11/6 T 6:30-8:30p $89

THE ART OF FLY FISHING 103
Fly Fishing 103 is a six week course for the beginner interested in learning more about the art of tying flies. This course will cover the basic tying technique needed to get started and become more proficient in tying your own flies. Topics covered during this course will include both wet and dry flies and how to fish the flies that they have tied. Students will receive instruction on flies for both warm and cold water fish. The course will provide all the fly tying vices and tools as well as the materials you will need. Instructor: Rick Brown, Education Chairman, Flatland Fly Fishers Club

Location Weeks Starts Day Time Fee
HMC 6 9/26 W 7-9p $94

THE ART OF FLY FISHING 202
This course is designed for the intermediate caster interested in learning more about the art of casting a fly rod. This course will cover more advanced casting technique. Students for this class must have taken Fly Casting 102. Instructor: Rick Brown, Education Chairman, Flatland Fly Fishers Club

Location Weeks Starts Day Time Fee
HMC 6 11/5 M 7-9p $79

THE ART OF FLY FISHING 203
This course is designed for the intermediate tyer interested in learning more about the art of tying flies. This course will cover more advanced tying techniques needed to become more proficient in tying flies. Topics covered during this course will include both wet and dry flies for both warm and cold water fish and how to fish the flies that they have tied. The course will provide all of the fly tying materials needed. Students may bring their own tying vices. Instructor: Rick Brown, Education Chairman, Flatland Fly Fishers Club

Location Weeks Starts Day Time Fee
HMC 6 11/6 T 7-9p $94

YOGA FOR SENIORS
Examine is important at any age. Yoga is one type of exercise that benefits students of all ages; especially those age 60+, by helping to develop strength, endurance and stability while improving flexibility. Yoga for seniors is a chair-based class for beginners, which includes some standing poses. During class, we will work on strengthening and stretching all major muscle families as we focus on breathing and calming the nervous system. Instructor: Dorothy Bonner, Fitness Instructor, Heskett Center, Wichita State University

Location Weeks Starts Day Time Fee
HMC 4 9/11 T 9-10a $59

DISCOVERING SOUTHEAST ASIA
Have you been exploring the world from your couch? Curious about culture? Hungry for history? Join us as we discover the wonders of Southeast Asia. Each week we will feature a new country and discover its history, music, art and wonders to behold. Join us for all four or choose just one! Class one – Thailand – One of the most hospitable and colorful countries of Southeast Asia. Class two – Vietnam – Home to the Mekong River and tasty street foods. Class three – Cambodia – Find yourself smiling as much as the locals when we journey to a country rich with hidden temples, colorful and historic ensembles and unending charm. Class four – Myanmar – Learn why this country is called “The Golden Land.” Instructor: Angie Courtney, Certified Travel Associate, Sunflower Travel

Location Weeks Starts Day Time Fee
HMC 4 10/2 T 7-9p $59
or $19 (one week)
If you would like to register over the phone, please call 316-978-3731.

Visit wichita.edu/communityeducation to register or complete this form and return to:
WSU Community Education, 1845 Fairmount St., Box 36, Wichita, KS 67260-0036

Name

Mailing address

City, State & Zip

Day phone          Evening phone

E-mail address

Please check your age bracket:
• 18 or under  • 19-30  • 31-45  • 46-60  • 61-75  • 75+

Is this your first time taking a WSU community education class?
YES    NO

Are you a WSU graduate?  YES    NO

May we e-mail class information to you?  YES    NO

How did you hear about the WSU Community Education program?
(Please check all that apply.)
• Brochure received in the Wichita Eagle
• Brochure received on WSU Campus
• Ad in Splurge magazine
• WSU Email
• Social Media (Facebook, Twitter)
• Friend or Family

Photo usage By attending WSU Community Education classes, you give Wichita State the right to take photos and use your image in future promotional materials.

Accessibility Wichita State University is committed to making programs accessible to persons with disabilities. If you wish to volunteer information regarding any special assistance you may need, please notify the Office of Community Education, (316) 978-3731.

Notice of Non-Discrimination Wichita State University does not discriminate in its employment practices, educational programs or activities on the basis of age, ancestry, color, disability, gender, gender expression, gender identity, genetic information, marital status, national origin, political affiliation, pregnancy, race, religion, sex, sexual orientation, or status as a veteran. Retaliation against an individual filing or cooperating in a complaint process is also prohibited. Sexual misconduct, relationship violence and stalking are forms of sex discrimination and are prohibited under Title IX of the Education Amendments Act of 1972. Complaints or concerns related to alleged discrimination may be directed to the Director of Equal Opportunity or the Title IX Coordinator, Wichita State University, 1845 Fairmount, Wichita KS 67260-0138; telephone (316) 978-3187.

Cancellation Policy We will refund 100% of your registration fee if the class you wish to take is full or if the class is canceled. A student who withdraws a minimum of 24 hours prior to the first class will receive a registration refund less 15%. Failure to attend class does not constitute withdrawal. All withdrawals must be received in writing and postmarked prior to the first class meeting. No refunds will be issued after the first class meeting. TRIP CANCELLATION: A 15% administrative fee will be assessed on all cancellations received more than 7 days prior to departure. NO REFUNDS will be issued within 6 days of trip departure.

I am registering for the following classes:

Class

Cost

Class

Cost

Make check or money order payable to the Office of Community Education or provide the following credit card information (*A fee of $15 will be charged for all returned checks.):

Credit card information: (Visa, Mastercard, Discover, American Express)

Account number

Expiration date

Name on card

Security code (3 digit code on back of card or 4 digit code on front of AMEX)

Signature

Date

IF YOU WOULD LIKE TO REGISTER OVER THE PHONE, PLEASE CALL 316-978-3731.