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

Location | Weeks | Starts | Day | Time | Fee
HMC | 6 | 3/21 | Th | 6-8p | $79

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 a digital camera. Instructor: Brian Duram, Duram Photography

Location | Weeks | Starts | Day | Time | Fee
HMC | 3 | 2/12 | T | 7-9p | $49

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

Location | Weeks | Starts | Day | Time | Fee
HMC | 1 | 3/23 | Sat | 9a-12p | $39

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

Location | Weeks | Starts | Day | Time | Fee
HMC | 3 | 3/12 | T | 7-9p | $49

INTRODUCTION TO MICROSOFT OFFICE
Learn the basic functionality of Microsoft Word, Excel, Power Point & 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 | 2/4 | M | 6-9p | $139

HMC • HUGHES METROPOLITAN COMPLEX
5015 E. 29TH ST. NORTH, WICHITA, KS 67260

DHS • DERBY HIGH SCHOOL
920 N. ROCK ROAD, DERBY, KS 67037
**CULINARY**

**BARREL AGED CRAFT BEERS**

Join other beer enthusiasts as we delve deep into what makes barrel aged beers so unique. We will sample all styles of experimental beers aged in different kinds of whiskey and bourbon barrels, wine barrels, oak barrels and some beers aged in brandy or even cognac. The choices will open your eyes to the craft beer world. We will be using the Siebel Institute Barrel Aged Sensory Kit, which includes a total of 12 compounds that cover a variety of common flavors that may be associated with the process of aging beer in barrels. These compounds include: almond (Marzipan), coconut, vanilla, fruity, natural wood, sweet, plum, spicy, peat-like, smoky, medicinal, dill, earthy, whiskey or bourbon (Boozy), oakey, rum-like, green custard powder, resinous, phenolic, barnyard (Horsey), Brett related flavors, wine-like and caramel. You must be at least 21 years of age to enroll. **Instructor: Rob Miller, Coebl Liquor**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 4</td>
<td>3/6</td>
<td>W</td>
<td>7-9p</td>
<td></td>
<td>$149</td>
</tr>
</tbody>
</table>

**MIXOLOGY FOR REAL LIFE**

Ever wondered what 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. 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: Tricia Thomas, Mixologist**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 2</td>
<td>4/5</td>
<td>F</td>
<td>7-9p</td>
<td></td>
<td>$79</td>
</tr>
</tbody>
</table>

**SOUP OF THE DAY**

Soups can be used as an appetizer or a meal. They are a great way to fill one up and feed many without spending a lot of money. This class will not only explore different types of soups but teach you: “Mize en place” - time saving techniques, correct use of cutting tools, and what types of spices to use in a soup to get that special blended taste. You will learn the difference between a bisque, chowder, stock or broth, bouillon and consomme. Enjoy sampling different soups and have enough to take home to share. Recipes and handouts will be provided. **Instructor: Marsha Slack, Retired FCS Teacher**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>DHS 3</td>
<td>2/19</td>
<td>T</td>
<td>6-8p</td>
<td></td>
<td>$74</td>
</tr>
</tbody>
</table>

**VARIETAL COMPARISON**

This class will provide an in-depth overview of a specific grape variety, its origins, history and flavor profile. We will discuss the factors that dictate price to include vineyard location and pedigree, label recognition and track record, awards and 100-point number ratings as well as availability based on production. We will also discuss what makes one wine inexpensive and another of the same grape variety, made in the same general growing region, very expensive. Each class will include a thoughtful guided tasting of six or seven wines highlighting the differences and similarities and the reasoning behind both. You must be at least 21 years of age to enroll. **Instructor: Guy Bower, Level-1 Sommelier, Host of The Good Life radio program on KNSS, Founding Chairman, Wichita Chapter of the American Institute of Wine & Food**

*March 4 “Cabernet – The King of Red grapes”  March 11 “Merlot – Often Misunderstood Splendid Red”*

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 2</td>
<td>3/4</td>
<td>M</td>
<td>7-9p</td>
<td></td>
<td>$79</td>
</tr>
</tbody>
</table>

**SALADS WITH A TWIST**

Salads are the perfect appetizer, main course or even dessert! Regardless of whether you are a vegetarian or meat lover, a salad is always a delicious and nutritious choice. As we look ahead to the warm summer months, we will be taking some old favorites and adding ingredients (a twist) to show how to make salads even more delicious! We will start with greens the first week. The second week we will focus on tasty pasta, chicken and meat salads. The final week we will learn how to make a seafood salad as well as delicious dessert salads. **Instructor: Marsha Slack, Retired FCS Teacher**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>DHS 3</td>
<td>4/9</td>
<td>T</td>
<td>6-8p</td>
<td></td>
<td>$79</td>
</tr>
</tbody>
</table>

**HOME BREWING FOR BEGINNERS**

Want to start brewing your own craft beer? This introductory class will help you get started. This class is for anyone who wishes to better understand the process of extract brewing or for anyone who has never home brewed before and would like to start a new life-long rewarding hobby. You’ll learn about homebrewing history, terminology and processes, necessary equipment, purchasing ingredients, how to effectively clean and sanitize, basic concepts of fermentation science, and how to bottle or package the end product when you are done. The class includes a hands-on demonstration of how to brew 5 gallons of beer using malt extract and steeping grains. You must be at least 21 years of age to enroll. **Instructor: Michael Rogers, PhD, Professor, Department of Human Performance Studies, Wichita State University; American Homebrewers Association Homebrewer of the Year.**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 3</td>
<td>4/4</td>
<td>Th</td>
<td>6:30-9p</td>
<td></td>
<td>$79</td>
</tr>
</tbody>
</table>

*No class April 18*

**WHAT’S FOR DINNER?**

On the go and don’t have time to prepare meals every evening? These one dish entrees are sure to please even the pickiest of eaters or hungriest of families, and most are ready to eat in 30 minutes. Each class you will prepare a different take and bake meal, tailored to your family’s tastes. This course will explore what to look for when purchasing ingredients, cooking terms, the correct tools and equipment to use and how labeling and instructions are important with these types of meals. **Instructor: Marsha Slack, Retired FCS Teacher**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>DHS 3</td>
<td>3/21</td>
<td>Th</td>
<td>6-8p</td>
<td></td>
<td>$84</td>
</tr>
</tbody>
</table>

**TAME YOUR ELECTRIC PRESSURE COOKER**

Were you one of many this past holiday season who purchased 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-cooker so that you can dazzle your family and friends with homemade cooked meals in a fraction of the time! Please come to class with your electric pressure cooker and an appetite to learn and to eat! **Instructor: Tricia Thomas**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 2</td>
<td>4/18</td>
<td>Th</td>
<td>6-8p</td>
<td></td>
<td>$79</td>
</tr>
</tbody>
</table>

**PORT AND SHERRY**

This class will offer attendees the unique opportunity to learn about these often misunderstood and overlooked historically great wines. You will learn about the region, production and styles for both of these wine types as well as the history of some of the premier producers in each region. Both classes will conclude with a guided tasting of an array of wine examples paired with a selection of complimentary food items. You will leave each class with an appreciation for these splendid wines and a love of their country of origin. You must be at least 21 years of age to enroll. **Instructor: Guy Bower, Level-1 Sommelier, Host of The Good Life radio program on KNSS, Founding Chairman, Wichita Chapter of the American Institute of Wine & Food**

*February 4 “Port – The rich wine that made Portugal famous”  February 11 “Sherry – Sunshine from the South of Spain”*

Both classes include a small plate of complimentary food items to enhance the wine! **Instructor: Guy Bower, Level-1 Sommelier, Host of The Good Life radio program on KNSS, Founding Chairman, Wichita Chapter of the American Institute of Wine & Food**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>DHS 2</td>
<td>2/4</td>
<td>M</td>
<td>7-9p</td>
<td></td>
<td>$89</td>
</tr>
</tbody>
</table>
DAY TRIPS

EXPLORE BARTLESVILLE NEW
Frank Phillips, founder of Phillips Petroleum was one of the original oil barons. Join us as we travel to Bartlesville, OK and see where he lived, worked and played. Our first stop will be the Frank Phillips Historic Home where you will take the Director’s Tour, which will allow you to explore places in the home not open to the public. We will also visit the Phillips 66 Museum and learn how Phillips became an industry leader by transforming basic oil and gas resources into an array of useful products. After lunch it is on to the WOOLAROC Museum and Lodge, the ranch retreat of Phillips. The ranch is a 3,700 acre-wildlife preserve, which is home to a museum with an outstanding collection of western and Native American art and artifacts. We will stop for dinner in Ponca City before heading home. Facilitator: Becky Tanner, Adjunct Instructor, Department of History, Wichita State University
Tour Date: 2/23
6:30a – Depart Wichita from HMC
9p – Arrive back in Wichita at the HMC

BASEBALL, BASKETBALL, BBQ & BLUES NEW
March! Our thoughts turn to springtime fun such as March Madness, Baseball Opening Day, and the smell of delicious barbecue smoking on the grill! Start your spring off right with a trip to Kansas City. Our first stop will be the “K” known otherwise as Kauffman Stadium. We will get a guided tour of the Royals press box, dugout and interview room as well as the Royals Hall of Fame. After the tour, we will head to Jack Stacks located in the converted Freight House for some delicious Kansas City BBQ. Then it is off to Kansas City’s historic 18th and Vine Jazz District, home to the American Jazz and Negro Leagues Baseball Museums. We will tour both facilities where you will see such artifacts as a Louis Armstrong trumpet and rare 19th century baseball memorabilia. We end the day at the College Basketball Experience and the National Collegiate Basketball Hall of Fame. We will stop for dinner before returning to Wichita. Facilitator: Becky Tanner, Adjunct Instructor, Department of History, Wichita State University
Tour Date: 3/23
7a – Depart Wichita from HMC
10p – Arrive back in Wichita at the HMC

WILD WEST NEW
Step back into the Wild West with a visit to Dodge City, Kansas. We begin our visit with breakfast at the Dodge House Restaurant and a guided city tour where you will visit the original locations of the Longbranch Saloon, Gospel Hills, Front Street and more. We will follow the path of the Santa Fe Trail and hear some colorful stories along the way. We will then visit the Gunfighters Wax Museum and see life-size wax figures of famous western personalities including Wyatt Earp, Doc Holliday, Calamity Jane, Miss Kitty and even Festus. We will also visit the world famous Boot Hill Museum and Historic Front Street where you can stroll down the boardwalk and have the opportunity to visit the original Boot Hill cemetery. On the way home, we will stop at Historic Fort Dodge and the Fort Dodge Cemetery before dinner in Greensburg. Facilitator: Becky Tanner, Adjunct Instructor, Department of History, Wichita State University
Tour Date: 5/11
7a – Depart Wichita from HMC
6:30p – Arrive back in Wichita at the HMC

*All trip itineraries are subject to change. Historic sites may not be ADA accessible.

HISTORY & CURRENT EVENTS

DIVERSITY AND FOODS IN KANSAS NEW
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, fundraisers and potlucks, this is a class for Kansas foodaholics. The class evolves each semester with different topics and places to explore. Instructor: Becky Price, Chair & Professor, Department of History, Wichita State University
Tour Date: 4/6
5/11
9a – Meet at Nomar International Market
11a – Connie’s Mexico Café
1p – Arrive back at Nomar International Market

HISTORIC WALKING TOUR OF THE NORTH END NEW
Originally part of the city’s industrial section. Wichita’s North End has recently become known for its cultural diversity. Join us as we explore the city’s transportation history at Broadway and 21st, highlight landmarks such as the Nomar Theater, reflect on recent revitalization efforts, and study how several generations of immigrants from Latin America and Asia have transformed this neighborhood and Wichita as a whole. Instructor: Dr. Jay Price, Chair & Professor, Department of History, Wichita State University
Tour Date: 4/27
5/11
9a – Meet at Nomar International Market
11a – Connie’s Mexico Café
1p – Arrive back at Nomar International Market

Fee: $40

HISTORIC WALKING TOUR OF THE NORTH END NEW
Originally part of the city’s industrial section. Wichita’s North End has recently become known for its cultural diversity. Join us as we explore the city’s transportation history at Broadway and 21st, highlight landmarks such as the Nomar Theater, reflect on recent revitalization efforts, and study how several generations of immigrants from Latin America and Asia have transformed this neighborhood and Wichita as a whole. Instructor: Dr. Jay Price, Chair & Professor, Department of History, Wichita State University
Tour Date: 4/6
5/11
9a – Meet at Nomar International Market
11a – Connie’s Mexico Café
1p – Arrive back at Nomar International Market

Fee: $69

DAY TRIPS

EXPLORE BARTLESVILLE NEW
Frank Phillips, founder of Phillips Petroleum was one of the original oil barons. Join us as we travel to Bartlesville, OK and see where he lived, worked and played. Our first stop will be the Frank Phillips Historic Home where you will take the Director’s Tour, which will allow you to explore places in the home not open to the public. We will also visit the Phillips 66 Museum and learn how Phillips became an industry leader by transforming basic oil and gas resources into an array of useful products. After lunch it is on to the WOOLAROC Museum and Lodge, the ranch retreat of Phillips. The ranch is a 3,700 acre-wildlife preserve, which is home to a museum with an outstanding collection of western and Native American art and artifacts. We will stop for dinner in Ponca City before heading home. Facilitator: Becky Tanner, Adjunct Instructor, Department of History, Wichita State University
Tour Date: 2/23
6:30a – Depart Wichita from HMC
9p – Arrive back in Wichita at the HMC

BASEBALL, BASKETBALL, BBQ & BLUES NEW
March! Our thoughts turn to springtime fun such as March Madness, Baseball Opening Day, and the smell of delicious barbecue smoking on the grill! Start your spring off right with a trip to Kansas City. Our first stop will be the “K” known otherwise as Kauffman Stadium. We will get a guided tour of the Royals press box, dugout and interview room as well as the Royals Hall of Fame. After the tour, we will head to Jack Stacks located in the converted Freight House for some delicious Kansas City BBQ. Then it is off to Kansas City’s historic 18th and Vine Jazz District, home to the American Jazz and Negro Leagues Baseball Museums. We will tour both facilities where you will see such artifacts as a Louis Armstrong trumpet and rare 19th century baseball memorabilia. We end the day at the College Basketball Experience and the National Collegiate Basketball Hall of Fame. We will stop for dinner before returning to Wichita. Facilitator: Becky Tanner, Adjunct Instructor, Department of History, Wichita State University
Tour Date: 3/23
7a – Depart Wichita from HMC
10p – Arrive back in Wichita at the HMC

WILD WEST NEW
Step back into the Wild West with a visit to Dodge City, Kansas. We begin our visit with breakfast at the Dodge House Restaurant and a guided city tour where you will visit the original locations of the Longbranch Saloon, Gospel Hills, Front Street and more. We will follow the path of the Santa Fe Trail and hear some colorful stories along the way. We will then visit the Gunfighters Wax Museum and see life-size wax figures of famous western personalities including Wyatt Earp, Doc Holliday, Calamity Jane, Miss Kitty and even Festus. We will also visit the world famous Boot Hill Museum and Historic Front Street where you can stroll down the boardwalk and have the opportunity to visit the original Boot Hill cemetery. On the way home, we will stop at Historic Fort Dodge and the Fort Dodge Cemetery before dinner in Greensburg. Facilitator: Becky Tanner, Adjunct Instructor, Department of History, Wichita State University
Tour Date: 5/11
7a – Depart Wichita from HMC
6:30p – Arrive back in Wichita at the HMC

*All trip itineraries are subject to change. Historic sites may not be ADA accessible.

HISTORY & CURRENT EVENTS

DIVERSITY AND FOODS IN KANSAS NEW
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, fundraisers and potlucks, this is a class for Kansas foodaholics. The class evolves each semester with different topics and places to explore. Instructor: Becky Price, Chair & Professor, Department of History, Wichita State University
Tour Date: 4/6
5/11
9a – Meet at Nomar International Market
11a – Connie’s Mexico Café
1p – Arrive back at Nomar International Market

Fee: $69

HISTORIC WALKING TOUR OF THE NORTH END NEW
Originally part of the city’s industrial section. Wichita’s North End has recently become known for its cultural diversity. Join us as we explore the city’s transportation history at Broadway and 21st, highlight landmarks such as the Nomar Theater, reflect on recent revitalization efforts, and study how several generations of immigrants from Latin America and Asia have transformed this neighborhood and Wichita as a whole. Instructor: Dr. Jay Price, Chair & Professor, Department of History, Wichita State University
Tour Date: 4/6
5/11
9a – Meet at Nomar International Market
11a – Connie’s Mexico Café
1p – Arrive back at Nomar International Market

Fee: $40
**Great Decisions 2019**

Join our weekly conversations as we engage in an exciting and intellectually stimulating discussion of challenging current global issues and their implications for America today and in the future. Lectures, readings and expert commentators provided in video programs developed by the Foreign Policy Association will provide context for our lively discussions. Topics include Refugees and Global Migration, The Middle East: Regional Disorder, Nuclear Negotiations: Back to the Future, The Rise of Populism in Europe, Decoding U.S. – China Trade, Cyber Conflicts and Geopolitics. The United States and Mexico: Partnership Tested, and State of the State Department and Diplomacy. **Instructor: Dr. John Dreifort, Professor of History, Wichita State University & Executive Secretary of the Wichita Committee on Foreign Policy**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 4</td>
<td>3/7</td>
<td>Th</td>
<td>7-9p</td>
<td></td>
<td>$79</td>
</tr>
</tbody>
</table>

**Quirky Kansas**

Join us as we continue to explore the quirkier, unique sides of Kansas. Topics include places to go, eat and hang out, famous Kansans and festivals, and unique places you just don’t want to miss. After more than four decades as a journalist at The Wichita Eagle, The Salina Journal and other Kansas newspapers, Beccy Tanner has explored all parts of Kansas and has discovered there are still many more stories to tell. Last year, Tanner was named Kansas’s Finest by the Travel Industry Association of America. Beccy Tanner has explored all parts of Kansas and has discovered there are still many more stories to tell. Last year, Tanner was named Kansas’s Finest by the Travel Industry Association of America.

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

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 6</td>
<td>2/5</td>
<td>T</td>
<td>7-9p</td>
<td></td>
<td>$89</td>
</tr>
</tbody>
</table>

**Gordon Parks, 1912-2006**

Photographer, journalist, essayist, autobiographer, biographer, novelist, poet, filmmaker, composer, Kansan. This course will review the life and career of the fifteenth child of Sarah and Andrew Jackson Parks who was born in Fort Scott, Kansas, and who went on to become an accomplished and recognized creative genius and an international celebrity, starting with his conscious and deliberate decision to let his camera be his “choice of weapons” to fight hatred, discrimination and racism. Together, we will study Parks’ personal and professional life and celebrate his photography, poems, writing, films and artistry. We will also explore Parks’ multiple connections to Wichita and Wichita State University. **Instructor: Ted D. Ayres, Vice President and General Counsel Emeritus, Wichita State University**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 4</td>
<td>3/7</td>
<td>Th</td>
<td>7-9p</td>
<td></td>
<td>$79</td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 4</td>
<td>2/6</td>
<td>W</td>
<td>7-9p</td>
<td></td>
<td>$69</td>
</tr>
</tbody>
</table>

**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 hive bee. 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 themselves. 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**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>WEST 4</td>
<td>2/4</td>
<td>M</td>
<td>7-9p</td>
<td></td>
<td>$69</td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 1</td>
<td>2/23</td>
<td>Sat</td>
<td>10a-12p</td>
<td></td>
<td>$39</td>
</tr>
</tbody>
</table>

**Spring Floral Arranging**

Learn to create unique, personalized, one of a kind floral arrangements that will add color and pizazz to your home décor. Each week you will make one new arrangement using a variety of fresh and silk materials. Weeks 1 and 2: You will work with fresh flowers to create beautiful vase and centerpiece arrangements. Weeks 3 and 4: You will be working with silks to construct a decorative floral swag and a spring/summer wreath. You will select and purchase silk flowers in your choice of colors as well as ribbon and other fun elements that you want to incorporate into your designs. A supply list will be provided for each week. **Instructor: Tisha Tucker, Perfect Petals**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 4</td>
<td>2/27</td>
<td>W</td>
<td>7-9p</td>
<td></td>
<td>$59</td>
</tr>
</tbody>
</table>

**The Elements of Gardening**

The trick to good gardening is understanding your own strengths and weaknesses, and being observant of nature’s seasonal cycles. This class is a good primer for those who have never gardened but would like to try and for those who want to revisit their current gardening methods. We will learn the basic steps to gardening done well, be it vegetable or flower, raised beds, pots, or in-ground. Throughout the six-week course, we will cover all aspects of basic gardening including:

- Planning a garden for your location and prepping the soil
- Where, where and how to plant
- The advantages of seed starting
- Giving plants a close look
- Loving Kansas weather even when it doesn’t love you back
- Insects, good and bad, and how to manage them
- Organic vs pesticides (is it an either/or proposition?)
- Knowing when to grow fruits, herbs and vegetables, and how to harvest
- Clean up and prep for the next growing cycle

**Instructor: Kelly Coswell, Master Gardener**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 4</td>
<td>2/6</td>
<td>W</td>
<td>6-8p</td>
<td></td>
<td>$89</td>
</tr>
</tbody>
</table>

**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 kind of 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**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>TSC 6</td>
<td>2/19</td>
<td>T</td>
<td>6:30-8:30p</td>
<td></td>
<td>$139</td>
</tr>
</tbody>
</table>

**Rightsize to Organize**

Not sure where to begin, or how to go about rightsizing your home? Learn how to navigate the process of simplifying your life with tried-and-true strategies that will take you from cluttered to organized! **Instructor: Kirsten Awe, Owner, Rightsize Moving Solutions**

<table>
<thead>
<tr>
<th>Location</th>
<th>Weeks</th>
<th>Starts</th>
<th>Day</th>
<th>Time</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMC 1</td>
<td>2/5</td>
<td>T</td>
<td>7-9p</td>
<td></td>
<td>$39</td>
</tr>
</tbody>
</table>
AMERICAN SIGN LANGUAGE (ASL) - BEGINNER
Instructor: Kimberly Smith, Interpreter
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HMC | 12 | 2/2 | Sat | 10a-12p | $149
*Fee includes text/No class March 16

BEGINNING FRENCH
Instructor: Brigitte Roussel, Associate Professor/
Director of Foreign Language Teacher Education,
Wichita State University
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HMC | 12 | 2/4 | M | 7-9p | $149
*Fee includes text/No class March 11

CONVERSATIONAL KOREAN
Instructor: Jenniffer Kang, Instructor of Korean
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HMC | 12 | 2/7 | Th | 7-9p | $129
*No class March 14

INTERMEDIATE FRENCH
Instructor: Brigitte Roussel, Associate Professor/
Director of Foreign Language Teacher Education,
Wichita State University
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HMC | 12 | 2/6 | W | 7-9p | $149
*Fee includes text/No class March 13

SPANISH FOR TRAVELERS
Instructor: Mary Williams, Instructor of Spanish
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HMC | 12 | 2/5 | T | 7-9p | $149
*No class March 13

SHORT STORY BOOT CAMP
Whether you want to write something true to life or set in the most fantastic worlds you can imagine, there is no more versatile writing form than the short story. Great writers like F. Scott Fitzgerald, Flannery O’Connor, and Joyce Carol Oates all cut their teeth on short fiction. In this class, we’ll combine in-class writing exercises with readings of great stories throughout history. We’ll work on the basic elements of the short story like plot, setting and character. Students will also have the opportunity to have their own work critiqued and workshoped by the rest of the class. Instructor: Daniel Arndt, English Department, Wichita State University
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HMC | 8 | 2/7 | Th | 7-9p | $89
*No class March 14

THE 8-WEEK FICTION WRITING CHALLENGE
In this course, students will commit to writing at least 10 minutes a day for 30 days. In the first four weeks of class, the instructor will provide inspiring examples, observation prompts, writing exercises, and discussion on prose-writing and the creative process. For the last four weeks, student will revise their writing into a finished piece. Throughout the class, students will be challenged to expand fiction-writing skills, develop tools for revising creative work and ban writer’s block for good. Recommended for any level of writer who wants to develop their skills through an effective and accessible eight-week challenge. Instructor: Sydney Martin, English Department, Wichita State University
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HMC | 8 | 2/5 | T | 7-9p | $79
*No class March 12

BEGINNING BRIDGE
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: Mary Beck
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HMC | 10 | 2/6 | W | 6:30-8:30p | $99

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
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HC | 4 | 2/6 | W | 6-7p | $49

BEGINNING GUITAR
Learning a musical instrument is a fun and rewarding experience. This course is for beginners who wish to learn the basics of playing guitar. We will cover how to construct chords and melody lines, common chord progressions, and how to read music (notation, tablature and lead sheets). If you’re new to the guitar and interested in starting your musical journey, then this course is for you. (Acoustic guitar preferred) Instructor: Thomas Olivier, Instructor of Guitar
Location | Weeks | Starts | Day | Time | Fee
--- | --- | --- | --- | --- | ---
HMC | 8 | 2/7 | Th | 7-9p | $89
POOL & BILLIARDS FREE
Playing pool is a good exercise for the brain and body. Pool is also a game you can enjoy year round regardless of your age. In this class, students new to the game or with some experience will be taught the mechanics for a good pool stroke, an aiming system, and an explanation of using English to control the cue ball. Rules and strategy of the most popular games will be discussed along with scoring and handicaps used for pool leagues. A demonstration of specialty, gimmick and trick shots will also be included. Instructor: Terry Young, Poon & Billiard Instructor for Human Performance Studies Department, Wichita State University

Location Weeks Starts Day Time Fee
RSC 4 2/6 W 6:30-8:30p $99

WOMEN’S SELF DEFENSE NEW
The objective of this course is to empower and prepare women to defend themselves. Students will learn self-defense based on the martial art of Brazilian jiu-jitsu. Students will practice with a partner in class to learn how to escape a variety of dangerous situations. Defense techniques for both on the ground attacks and standing attacks (neck/shoulder, arms, forearms, wrists, from the back, “bear hugs” and front “hugs”) will be taught. Please arrive in workout attire (no shorts) for class. Disclaimer: This course does NOT guarantee the person under attack will be able to perform any of the techniques taught successfully on a real scenario situation without a chance of being injured. Instructor: Marcio Laselva, owner, Laselva Martial Arts and Fitness and 3rd degree black belt.

Location Weeks Starts Day Time Fee
HAC 1 2/23 Sat 9a-12p $49

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 2/4 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 2/5 T 7-9p $74

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 Fishing 102. Instructor: Rick Brown, Education Chairman, Flatland Fly Fishers Club

Location Weeks Starts Day Time Fee
HMC 6 2/6 W 7-9p $79

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 4/11 Th 7-9p $49

A WALK THROUGH ITALY NEW
For those planning a trip to Italy, or those who would like to, join us across the ocean for a picturesque slide show tour and get a glimpse of the 20 regions of Italy. From the ancient, historical cities of Rome, Florence and Venice to the colorful and captivating Amalfi coast. This presentation will feature the high peaks of the Dolomites and the rolling hills of Tuscany. Food, wine, history and more await in this quick yet comprehensive tour. Instructor: Angie Courtney, Certified Travel Associate, Sunflower Travel

Location Weeks Starts Day Time Fee
HMC 1 2/12 T 7-9p $39

IRELAND IS CALLING YOU HOME NEW
Experience Ireland – from the land, the culture, the hidden gems along the way, all of the must-see sights, as well as some of the roads less traveled. Ireland is a wondrous place of castles, kings, leprechauns, horses, Guiness, the endless flavors of brilliant Irish whiskey, music, laughter and always the deep feelings of home. From the green fields and purple white-capped mountains to the narrow, slate grey and beautifully terrifying side roads, this presentation will create a breathtaking, life-long memory. Instructor: Angie Courtney, Certified Travel Associate, Sunflower Travel

Location Weeks Starts Day Time Fee
HMC 1 3/5 T 7-9p $39

SECRETS OF SCOTLAND NEW
Journey through the northernmost country in the UK to explore its ancient history through ruins, castles, and wilderness. Festivals of music, art, traditions, and, of course, whiskey make this a culture lover’s delight while still giving a sense of home. Hop the islands, sail the lochs, and hike the hidden trails. We’re going to discover the secrets of Scotland. Instructor: Angie Courtney, Certified Travel Associate, Sunflower Travel

Location Weeks Starts Day Time Fee
HMC 1 4/9 T 7-9p $39
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
☐ Brochure on Dillon’s racks
☐ WSU Email
☐ Social Media (Facebook, Twitter)
☐ Friend or Family

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

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

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.

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.

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

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.

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.

If you would like to register over the phone, please call 316-978-3731.