Spring 2020 Community Ed Courses Mini-Cassia:

Arts: 🎨

THE GREATEST SHOWS IN MINI-CASSIA!
W  ●  Jan 29, Feb 12, & Feb 26  ●  5:00 p.m. to 6:30 p.m.
MC Center B11  ●  Instructor: John Paskett
Fee: $65 (includes ticket prices to all three shows)
MUST REGISTER FOR THIS COURSE BY January 27th! Limited class size!
There are three incredible theatres in the Mini-Cassia area that have put on stellar performances for over 111 years! The Mini-Cassia area has become the place to see incredible vaudeville acts, concerts, plays and more! Each week’s class topic will cover the history of a specific theatre and then the participants will go see a show in that playhouse. On the evening of each show, get an exclusive behind-the-scenes tour of the area’s majestic theatres that were built in 1907 and 1920; see the cutting-edge production technology and renovations – and attend a performance of a popular show! This is your chance to learn more about the special role theatre plays in our community and experience first-hand the reasons each theatre is an acclaimed destination location. Course does not cover transportation to the theaters.

#1) Shrek – Wilson Theatre, built in 1920 (Rupert, January 31)
#2) Hunchback of Notre Dame - King Fine Art Center built in 1999 (Burley, February 21)
#3) Let’s Murder Marshal! – Howells Opera House, built in 1907 (Oakley, March 06)

GOOGLE PHOTOS I: INTRO TO GOOGLE PHOTOS/CLOUD STORAGE
T  ●  Feb 11  ●  1 - 3 p.m.
*If you sign up for sequential classes I, II, III the cost is $50.
MC Center A25  ●  Instructor: Amy Christopherson
Fee: $20  ●  Ages 12+
In this interactive workshop, learn how to use the free cloud storage that is available through Google Photos. In the first session, we will find, organize, and edit the pictures that can be automatically uploaded to the Google Photo Cloud site. Bring your phone or device to work from the App, or have a Gmail address to log into a desktop
Using Google Photos can free up space on your phone or computer and make your images more accessible.

**GOOGLE PHOTOS II: INTERMEDIATE GOOGLE PHOTOS/ALBUMS AND SHARING**  
T • Feb 18 • 1 - 3 p.m.  
*If you sign up for sequential classes I, II, III the cost is $50.  
MC Center A25 • Instructor: Amy Christopherson  
Fee: $20 • Ages 12+  
Now that you have found and organized your photos on the Google cloud, we will learn how to make albums, search for older or deleted pictures, and share albums with friends and family. Shared albums are a great time-saving tool because they allow others to add the album as well!

**GOOGLE PHOTOS III: PRODUCTS AND PHOTOBLOCK WITH GOOGLE ALBUMS**  
T • Feb 25 • 1 - 3 p.m.  
*If you sign up for sequential classes I, II, III the cost is $50.  
MC Center A25 • Instructor: Amy Christopherson  
Fee: $20 • Ages 12+  
It's time to get these digital images and albums off your device or desktop computer and into the hands of family and friends. We will review photobooks and digital scrapbooking resources available to you so that your pictures can become special gifts for all! We will teach you how to organize a book or scrapbook pages, but the finished product will be up to you to order. There is no pressure to make a final project, but we will equip you with tips and tools to make something special!

**PAINTING WITH ACRYLICS FOR BEGINNERS I**  
T • Mar 03 - Apr 07 • 12:30 - 2:30 p.m.  
MC Center B11 • Instructor: Shirley Stauffer  
Fee: $40 • Ages 16+  
Explore the dynamics and versatility of acrylics paints. Learn the basics of brush selection, color mixing, surface preparation, and a variety of texturing techniques to create your own unique masterpiece. Painting fundamentals will be discussed. A list of supplies will be provided at time of registration.

**PAINTING WITH ACRYLICS FOR BEGINNERS II**  
T • Apr 14 - May 19 • 12:30 - 2:30 p.m.  
MC Center B11 • Instructor: Shirley Stauffer  
Fee: $40 • Ages 16+
Building upon the techniques learning in earlier course, participants will explore more options and methods of using acrylics paints to bring out the great artist. Painting fundamentals will be discussed. A list of supplies will be provided at time of registration.

**POTTERY WORKSHOP**

**Th**  
Feb 20 - Apr 23  
4:30 – 7:00 p.m.

MC Center A14  
Instructor: DeAnn Goodwin

**Fee:** $60 + supplies ($20/20lb. bag of clay)  
Ages 16+

Come play with us in the clay! Learn basics of handling, molding, shaping and throwing clay. Explore an array of ceramic building and glazing techniques while developing your own personal style using clay as an expressive medium. From the raw clay to a finished piece suitable for food use or decoration. Craft bowls, cups, or a wind chimes, or even that museum forgery! Students will do free-hand, molding, wheel-throwing, and slab building. Check with instructor for open studio periods. Participants must be 16 + to register.

**Finances:**

**GRANT WRITING 101: FINDING, WRITING, & WINNING THE FUNDING YOU NEED**

**Th**  
Apr 9  
5 - 9:00 p.m.

MC Center A7  
Instructors: M. English & J. Vipperman

**Fee:** $75  
Ages 16+

The one day, four-hour course is focused on enhancing the skill set of both beginning and experienced grant writers. During the course, the instructors will cover finding and preparing to write a winning grant proposal, writing grant proposals that reviewers want to fund, and knowing what to do before and after your proposal is funded. Attendees will walk away with answers to questions like these: “Where can I find money for myself, my company, or my organization?”, “How does the grant process really work?”, and “What can grant money be used for and what are the grant funders really looking for?” Additionally, a significant portion of the time will be available for attendees to ask and receive answers to questions that are specific to them, their organizations, and their funding needs. Instructors Justin Vipperman and Matthew English bring an extensive history of more than 20 years’ experience working with grants, government and public agencies, educational institutions, and non-profit organizations. Both are currently employed as full-time grant professionals in the Magic Valley community.
RETIRE WITH CONFIDENCE
T  ●  APR 21 & APR 28  ●  6 - 9 p.m.
MC Center A7  ●  Instructor: Brian Scott
Fee: $49.00 Cost includes one guest at no extra charge
Retirement is glowing on the horizon. Look closely and what do you see - goals, dreams, a certain lifestyle? You’ve worked hard at your careers. You’ve saved, perhaps through your business, real estate, and/or investments in a 401(k) or IRA. You’ve anticipated that Social Security and maybe a pension will pay a portion of your way in retirement. You feel like you’re on the right track... but what now? If you were to retire tomorrow, how would you use your assets to begin living in retirement? Do you have enough to fund your entire retirement? How and when should you file for Social Security and Medicare? Do your retirement goals include leaving a legacy? Now is the time to address these and other questions as you lay down your plan for living in retirement. In this class we will explore topics such as how to create your retirement plan, Social Security, pension options, income investing, annuities, other income generating assets and budgeting for the retiree, investing in retirement, a plan for health care, tax strategies for retirement, and estate planning. Instructor Brian J Scott, CRPC®, a Magic Valley native, is the owner and founder of Elevánt Wealth and has built a successful practice focused on helping his clients confidently transition into retirement through his unique passion and process for comprehensive and collaborative financial planning.

Healthy Meals: 🍲

HEARTY HEALTHY MEALS ON A BUDGET

5 Different Sessions – Choose individual sessions or sign up for the complete series to receive a discounted rate!

TH  ●  Feb 20  ●  1 p.m. to 3 p.m.
TH  ●  Feb 27  ●  1 p.m. to 3 p.m.
TH  ●  Mar 19  ●  1 p.m. to 3 p.m.
TH  ●  Mar 26  ●  1 p.m. to 3 p.m.
TH  ●  Apr 2   ●  1 p.m. to 3 p.m.
MC Center A14  ●  Instructor: Dr. Rick Parker
Individual Session: $15 registration fee + $5 supply fee paid to instructor
Complete Series $65 registration fee + $20 supply fee paid to instructor
Learn to make “dirt-cheap,” quick and easy meals! One of the best ways to rein in the food budget is to cook at home. Meals don’t have to be complicated or expensive to be good. Learn to make tasty, easy, and inexpensive dishes with just a few ingredients. Recipes include tomato-basil soup from scratch, creamed peas and potatoes, easy gravies without the packet mix, dried bean cookery, quick breads, sausage gravy, easy pulled pork, marinated chicken breasts, rice recipes from scratch, powdered milk yogurt, blenderized whole-wheat pancakes and more. Supplies are provided and each session will feature a different menu.

DINNER IN AN INSTANT
Would you love to make healthy meals at home, but feel like you don’t have enough time? Instant Pot Meals are what you need. Experienced and novice Instant Pot users will love this fun, educational and interactive class. Whether you use one daily, have one sitting and collecting dust or aren’t sure what the craze is, we’ve got you covered! Join us for a hands-on class where we will prepare and sample some great recipes all made in an Instant Pot. Feel free to bring your Instant Pot with you to class if you have specific questions about your machine and an apron (not required).

JUST THE BASICS
Th  ●  Feb 20 – Mar 05  ●  6:00-8:00 p.m.
MC Center A14  ●  Instructor: Becky Hutchings
Fee: $35  ●  Ages 16+
This class is perfect for new owners, potential owners and especially for those owners who have one but haven’t braved this new adventure just yet! During this class we will be making:

- Pressure Cooker Chicken Lazone, seasoned chicken strips sautéed in butter, pressure cooked until tender, served over pasta in a decadently delicious, rich cream sauce.
- Pressure Cooker Broccoli. Cooking steamed broccoli in an Instant Pot helps preserve nutrients for this deliciously healthy side dish.
- Pressure Cooker Rice Pudding. This is quick, easy-to-make comfort food at its best!
Register early as this class is only open to the first 15!

ONE POT WONDERS – PASTA EDITION
Th  ●  Mar 12 – Apr 2  ●  6:00- 8:00 p.m.
MC Center A14  ●  Instructor: Becky Hutchings
Fee: $35  ●  Ages 16+

This class cuts down on the cleanup by making a complete meal all in one pot. The Instant Pot (electric pressure cooker) is perfect for making quick and nutritious meals at home. During this class we will be making:

- **Pressure Cooker Creamy Ziti** is saucy, cheesy and delicious. 20 minutes is all you need to make this creamy red sauce pasta dish!
- **Pressure Cooker Macaroni and Cheese** can turn any bad day into a good one after one simple bite. (Trust me, you won’t be able to stop at one bite...or possibly even one bowl!)
- **Pressure Cooker Spaghetti and Meatballs** is a one pot dump and push meal, using pantry items and frozen meatballs and ready in under 15 minutes. Meatballs can be bagged from the store, or homemade frozen meatballs.
- **Pressure Cooker Tuscan Chicken Pasta** with a creamy garlic sauce, sun-dried tomatoes, spinach, and chicken. You will fall in love with this yummy, easy pressure cooker meal.

Register early as this class is only open to the first 20!

Outdoors:

ENHANCED CONCEALED WEAPONS
Sat ● Mar 14 or May 16 ● 8 - 5 p.m.
Cassia County Sheriff’s Office  ●  Instructor: Dep. Tony Bernad
Fee: $99.00
(Two separate sessions are available: Sign up for March 14th or May 16th)

Learn the basics of safe handgun ownership and get informed about the rights and responsibilities you have if you carry a handgun. This class will cover basic safety, ownership laws, and the requirements for an enhanced concealed weapon license in Idaho. You will be provided with a Certificate of Completion and all the forms you will need to apply for a concealed weapons permit at the sheriff’s office upon completion of the class. You must furnish your own handgun that is compliant with the concealed
weapon laws, 100 rounds of ammunition, safety glasses, and ear protection. Morning
class instruction will take place at the Cassia County Sheriff’s Office Training Room –
129 East 14th street in Burley. Afternoon range instruction will take place at the
shooting range in Declo (participants will need to arrange their own transportation).
Participants must be age 21 or older to participate.

FISHING IN SOUTHERN IDAHO
Weds  ●  Mar 18 - Apr 29  ●  7 – 9:00 p.m.
MC Center B11  ●  Instructor: Kyle Zemke
Fee: $45  ●  Ages 16+
Come take a fishing class centered around beautiful Southern Idaho! Learn how to
identify different species of fish and the best tactics to use to catch them. This course
is designed to educate both beginners and seasoned anglers with new methods and
perspectives on targeting species of choice in Southern Idaho waters. Learn how to
identify bodies of water with species habitat and feeding tendencies. Discover the best
times of the year to find trophy fish per species and area, and the methods to land a
whopper. Topics will include lure choice and gear, retrieval methods and more. This
course will cover species such as smallmouth bass, walleye, trout and more! The
course includes optional field trips (bring sack lunches to the trips and provide your own
transportation). Instructor Kyle Zemke is a native of southern Idaho, competes at the
national level as a professional kayak fisherman, and owner of ZR Custom Tackle here
in Mini-Cassia.

Power Yoga
W  ●  Jan 22 – May 06  ●  5-6 p.m.
MC Center A22  ●  Instructor: Shalimar Summers
Fee: $45 ● Ages 16+

Power yoga incorporates the athleticism of Ashtanga, including lots of vinyasas (series of poses done in sequence) but gives each teacher the flexibility to teach any poses in any order, making every class different. Emphasis will be on strength and flexibility. Each class will start with a warm up, Sun Salutation A, Sun Salutation B, specific poses for the week, a breathing technique combined with a specific stress intention to help manage stress in our daily lives. Please bring a water bottle, yoga mat, (or a mat may be provided by the college) and dress comfortably.

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KIDS CLASSES (Early Out Monday Series)   Feb 10, Mar 30, Apr 27

*The Science of Pizza! and The Science of Cookies! courses run concurrently. Students will choose one course to attend. Pre-registration is mandatory for all of the Early Out classes so that instructors can purchase materials.

THE SCIENCE OF PIZZA! *

M ● Feb 10 ● 1:30 - 3:30 p.m.
MC Center A14 ● Instructor: Dr. Rick Parker
Fee: $15 ● Ages 8+

In this class we will learn about what goes into our favorite pizza and the science it involves. We will be rolling out fresh dough and then we will top our individual pizzas with our favorite toppings! We will enjoy some of our pizza creations in class, and students will take their personalized “take n bake” pizza home to enjoy with their family! Space is limited to 10 participants so register early!

THE SCIENCE OF COOKIES! *

M ● Feb 10 ● 1:30 - 3:30 p.m.
MC Center A14 ● Instructor: Dr. Rick Parker
Fee: $15 ● Ages 8+

Do you like cookies soft and chunky but your friend likes thin and crispy? Did you know there is a way to bake chocolate chip cookies to please everyone? There is a trick – and it’s all about science! Learn the science behind cookie making with Rick Parker, and enjoy some sweet treats! Space is limited to 10 participants so register early!

BULLET JOURNAL
Learn a creative way to design your future! Bullet Journaling uses techniques in page and theme designs to build your journal from a simple template. Using pre-printed dots, or bullets, you can build each page to match your personality and needs. In this class, you are introduced to the basic tools and rules of Bullet Journaling, and will complete several pages with guided instruction. Please bring a bullet journal to class, and we will provide the rest.

SAFE SITTER BABYSITTER TRAINING

Learn the important information you need to turn babysitting into a summer or afterschool job! Get training that covers the fundamentals of caring for children of different age groups, safety/injury prevention, and keeping your charges entertained and engaged. Young children cannot always communicate their needs. The babysitter has to be able to handle whatever situation arises. This course teaches the prospective babysitter how to handle emergencies when caring for young children. Topics include what to do when a child stops breathing, what to do if someone chokes, how to contact emergency help; how to diaper change, feed, etc. Please bring a sack dinner.