

# SPRING 2018 COMMUNITY ED COURSES:

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## **Pencils and Chalk Pastels**

**T • Jan 30 - Feb 27 • 12:30 to 2:30 p.m.**

**MC Center A14 • Instructor: Shirley Stauffer**

**Fee: \$40**

This course is aimed at teaching fundamental drawing skills. Learn the differences between contour/line drawings and values. You will gain an understanding of different drawing tools and paper surfaces, gray scales, and tips for improvement. This is a great course for beginners, and more advanced students can benefit from the guidance of the instructor. Watercolor pencils provide a unique crossover between drawing and painting. You draw with them as you would any other pencil, but when water is added they give the beautiful look of watercolor paints. Colors can be blended together to produce a wide range of tones and shades. Come learn basic drawing fundamentals, while experimenting with a fun, new medium. A list of supplies will be provided at time of registration.

## **Conversational Spanish/Everyday Spanish Session 2**

**M • Jan 22 – Mar 05 • 6:30 to 9 p.m.**

**MC Center, Room B11 • Instructor: Angel Barboza**

**Fee: \$75.00**

(This is a continuation course from last semester; new students will need permission from instructor to join) Learn to speak Spanish in a relaxed and fun learning environment! Participants will practice grammar and vocabulary that will allow you to engage in everyday conversations in a variety of settings, including work, social setting, and while traveling on vacation. This class is a perfect starting place for anyone wanting to learn more about the Spanish language and culture. No class on Presidents' Day, February 19, 2018.

## **Wonderful Winter Landscape in Watercolor**

**Th • Jan 25 – Mar 01 • 6:30 to 9 p.m.**

**MC Center A14 • Instructor: Leslie Redhead**

**Fee: \$90**

Watercolor is the perfect medium for creating beautiful and eye catching landscape paintings. In this course Leslie will show you how to pour, splatter, and salt a snow-filled winter landscape in watercolor. Join Leslie as she shows how to bring light and color into a snowy scene! All levels welcome. Supplies are required and a supply list will be provided at time of registration.

## **Computer Basics Windows 10**

**T, Th • Feb 6 – Mar 1 • 9 to 9:50 a.m.**

**MC Center A25 • Instructor: Shirley Stauffer**

**Fee: \$50**

Learn about your computer in an easy-paced, stress-free environment. We will learn everything from how to turn your computer on, setting up an e-mail account, navigating the Internet, and the basics of computer software that came pre-installed on your PC. This class will focus on basic vocabulary terms, using plain English, with no intimidating technical language.

## **February Food Science!**

**W, Th • Feb 7 – Feb 28 • 1 to 4:00 a.m.**

**MC Center A14 • Instructor: Dr. Rick Parker**

**Fee: \$25 per session or \$80.00 for entire month session**

Learn how to make and preserve your own healthy and wholesome foods, and some sweet and delicious treats, too! All under the guidance of Dr. Richard Parker. Every week will feature a new topic including Out-of-Season Jam and Jelly Making, Baking Breads Cakes & Cookies, Dehydrating & Preserving Fruits and Vegetables, The Art of Taffy Pulling, and Jerky, Seasoning & Marinades. Each session will cost \$25 with a discounted rate for the whole series package.

## **Out-of-Season Jam and Jelly Making**

**W • Feb 7 • 1 to 4:00 a.m.**

**MC Center A14 • Instructor: Dr. Rick Parker**

**Fee: \$25**

Jams, marmalades, preserves, and conserves are fruit products preserved by sugar. These products differ in gel consistency, ingredients and how the fruit is prepared. Learn to make berry jams out-of-season and how to use juice to make grape jelly and apple-cinnamon jelly. They are easy to make at home. This workshop is a great starting point for beginners or refresher for those with some experience. This is a hands-on class, and supply costs are included in the class fee. Students will take home a jar of their own homemade jam and jelly!

## **Leavening Agents**

**W • Feb 14 • 1 to 4:00 a.m.**

**MC Center A14 • Instructor: Dr. Rick Parker**

**Fee: \$25**

Leavening plays a crucial role in baking. It is a concept that when well understood, can lead you to resolve why your baked goods turned out the way they did. It also allows you to design and adapt recipes. Investigate the use of different leavening agents like baking soda and vinegar, baking powder, and yeast to leaven breads, cakes and cookies. Leavening agents main function, as their name states, is to leaven baked goods. Whether it's a crusty loaf of bread or a tender angel food cake, leavening agents can also tenderize and provide a finer crumb structure. Also, if using baking soda, this leavening agents adds flavor (think baking soda biscuits).

### **Preserving Garden Produce and Jerky with Dehydration with Dr. Rick Parker**

**W, Th • Feb 21 & 22 • 1 to 4:00 a.m.**

**MC Center A14 • Instructor: Dr. Rick Parker**

**Fee: \$25**

The class will be conducted using demonstration and hands-on activities. Various types of dehydrators will be available to compare. Dehydrated and freeze-dried foods can be sampled. Learn to make jerky from ground meat and from sliced meat. Also learn how to make your own dry mix and marinade for seasoning jerky. Some produce will be prepared and placed in the dehydrators and in the freeze drier. If attendees are interested in dehydrating or freeze drying some of their own produce they should contact Dr. Parker before the class. This will be a two-day course!

### **Vinegar Taffy**

**W • Feb 28 • 1 to 4:00 a.m.**

**MC Center A14 • Instructor: Dr. Rick Parker**

**Fee: \$25**

Sugar is the culinary chameleon in most beloved confections. Its shape-shifting properties are coaxed by the application of heat. At low temperatures, it dissolves into liquid to make syrup; add heat and it progresses through the candy stages from thread to hard crack. Add a little too much heat and it burns into pure charcoal. Learn what's happening at the molecular level in the candy stages during an old fashioned taffy pull, which is fun for all ages! Watch as you become a confectioner and pull a sugar mixture into taffy. Each guest will pull, cut, and wrap taffy.

### **Beginning ASL – American Sign Language**

**T, Th • Feb 13 – Apr 05 • 5 – 6:30 p.m.**

**MC Center A22 • Instructor: Kathy Marker**

**Fee: \$45.00 • Ages: All Ages; Families Welcome**

Learn American Sign Language. Come learn to speak with your hands! As you are introduced to basic sign language and fingerspelling, you will develop powerful skills and understanding that will enable you to communicate with others who may be deaf or hearing impaired. Plus, it's just plain fun as a new mode of expression! ASL (less commonly known as American) is the dominant sign language of the Deaf community in the United States, in the English-speaking parts of Canada and Mexico. Contact the Mini-Cassia Center to find out if you are eligible for family discounts.

### **Computer Basics Microsoft 2016**

**T, Th • Mar 6 – Mar 29 • 9 to 9:50 a.m.**

**MC Center A25 • Instructor: Shirley Stauffer**

**Fee: \$50**

In this class students will work in a hands-on computer lab, discovering the basic components to using a computer. Acquire knowledge of popular computer programs. Great for those new to MS Office 2016, this course provides an overview of Microsoft Word, Excel, and Powerpoint.

### **Painting with Acrylics for Beginners I**

**T • Mar 06 - Apr 03 • 12:30 to 2:30 p.m.**

**MC Center A14 • Instructor: Shirley Stauffer**

**Fee: \$40**

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.

**Painting Dynamic Waves in Watercolor**

**Th • Mar 08 – Apr 19 • 6:30 to 9 p.m.**

**MC Center A14 • Instructor: Leslie Redhead**

**Fee: \$90**

From sparkling surfaces to glassy reflections to crashing waves, learn how to capture the expressive qualities of water. By mastering light, texture and motion, you will be able to create your own dynamic water scene. All levels welcome. Supplies are required and a supply list will be provided at time of registration. No class on March 22, 2018.

**Geology of Southern Idaho**

**W • Mar 28 – May 02 • 4:30 to 6:30 p.m.**

**CSI MC Center, Room B11 • Instructor: Tim Gunderson**

**Fee: \$80.00**

You live in one of the most geologically fascinating parts of North America! Why not find out more about what makes the Gem State so amazing? “Geology of Southern Idaho”, a six-week personal enrichment class at CSI’s Mini-Cassia Center in Burley, will give you hands-on experience with the geologic development of southern Idaho. Students will gain insight into the Yellowstone ‘hot spot’, the 1983 Borah Peak earthquake, the marvelous Snake River Canyon and the Bonneville Flood that sculpted it, and more. There will be field trips to local areas of geological interest as well.

**Servsafe Manager’s Certification**

**April 4, 5 & 11 • 4 - 8:00 p.m.**

**BHS Room 307, enter through NW Doors • Instructor: Bob Withrow**

**Fee: \$110.00 + \$40 exam fee • Ages: 16+**

Learn about foodborne illness, how to prevent it and how to train employees in food sanitation. Choose from several online, classroom and language options. Earn nationally accredited food safety certification from the National Restaurant Association. Class instruction will be given on April 4<sup>th</sup> and 5<sup>th</sup> at the Burley High School, Room 307; and testing will be done on April 11<sup>th</sup> at the CSI Center in Burley, Room A-24. This class is intended for food service operators to comply with new Idaho code requiring the ServSafe Manager’s Certificate.

**Painting with Acrylics for Beginners II**

**T • Apr 10 - May 08 • 12:30 to 2:30 p.m.**

**MC Center A14 • Instructor: Shirley Stauffer**

**Fee: \$40**

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.

### **Enhanced Concealed Weapons**

**S • May 12 • 8 a.m.– 5:00 p.m.**

**Cassia County Sheriff's Office & Range**

**Instructor: Dep Tony Bernad**

**Fee: \$99.00 • Ages: 21+**

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 in compliance 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 14<sup>th</sup> 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.