DISCOVER

WINTER 2026

COMMUNITY & CONTINUING EDUCATION AT WHATCOM | whatcomcommunityed.com

The Environmental History of Whatcom County

A Beginner's Guide to Crochet

Three Global Soups

French for Beginners

Stress Management

Canva for Beginners

Nature Writing

Poetry as Memoir

Healing Meals Series

Backyard Chicken Keeping

Hand-Shaped Stuffed Pasta

Australia & New Zealand Trip

Ink & Watercolor: Drawing with Line and Color

Whatcom COMMUNITY COLLEGE

OVER 45 NEW CLASSES INSIDE!

Winter 2026

IN THE SPOTLIGHT

Contents

Issue number 2026/1. Discover (USPS 014-292) is published quarterly by Whatcom Community College, 237 W. Kellogg Road, Bellingham, WA 98226. Periodical postage paid at Bellingham, Washington and additional mailing offices. POSTMASTER: Send address changes to Whatcom Community College, 237 W. Kellogg Road, Bellingham, WA 98226.

Health & Wellbeing pages 7-9

Creative Arts pages 13-14

Travel, Language, & International Trips pages 15-16

Off-Campus Locations:

VILLAGE BOOKS
1200 11th Street, Bellingham

DOWNTOWN CO-OP CONNECTIONS BUILDING
405 E. Holly Street, Bellingham

SEMIAHMOO SPIT

FAIRHAVEN PARK

TENNANT LAKE - HOVANDER PARK

BIRCH BAY STATE PARK

LOOKOUT MOUNTAIN PRESERVE

STIMPSON FAMILY NATURE RESERVE

@whatcomcommunityeducation

whatcomcommunityed.com • 360.383.3200

DISCOVER COMMUNITY & CONTINUING EDUCATION

Please note, the cooking classes can be either demonstration classes or hands-on classes. They are clearly marked as such in the description of each class. In demonstration classes, you will sit back, observe, and learn from a chef who shows you the steps to prepare and cook the recipes. In hands-on classes, students will have some interactive hands-on experiences while the preparing and cooking of the recipes is happening. All classes will provide tastings of dishes prepared in class.

New! Three Global Soups

Master three soul-warming soups that will transport you around the globe. Learn to create Hungarian mushroom soup—velvety and deceptively rich while surprisingly wholesome. Discover Senegalese chicken and peanut soup—Chef Karina's winter favorite featuring warming spices and creamy depth. Finish with Cuban black bean and yam soup brightened with greens—a hearty bowl packed with healthy ingredients. Each recipe teaches different techniques for building complex flavors. Chef Karina's 50 years of culinary knowledge will ensure these dishes become cherished staples. Demonstration.

26WFDP11 / 1 session $89
6:30 - 9:00 PM TUE: 2/10
Davidson Downtown Co-op Connections Building

New! Mediterranean Escape for Winter Days

Chase away winter blues with the sunny, vibrant flavors of Southern France. Begin with the cooking techniques for pissaladière—Provence's caramelized onion and olive flatbread. Master honey-mustard vinaigrette drizzled over greens and roasted beets, and learn to achieve perfectly flaky fish for savory cod Provençal served over lemon-parsley rice. Complete your evening with cherry clafoutis—a custardy French dessert. Chef Karina has spent nearly 50 years making French cuisine accessible and joyful. Demonstration.

26WFDI08 / 1 session $89
6:30 - 9:00 PM MON: 3/9
Davidson Downtown Co-op Connections Building

New! Classic Parisian Bistro Fare

Learn to recreate an authentic Parisian evening. Get the tricks for luxurious mushroom fricassée—outstanding served over melted Brie with toasted baguette. Then discover salade verte with mustard vinaigrette before undertaking coq au vin—chicken braised in red wine until tender, served with French-style mashed potatoes. Conclude with a pear frangipane tart, whose buttery almond custard is suited for any fruit. Chef Karina brings nearly 50 years of experience recreating France's beloved culinary traditions. Demonstration.

26WFDE21 / 1 session $89
6:30 - 9:00 PM TUE: 3/31
Davidson Downtown Co-op Connections Building

New! Winter Seafood Stews

Learn the fundamentals of building complex seafood stews, from San Francisco's iconic cioppino to Portugal's caldeirada. Chef Bruno Feldeisen will instruct you on proper fish selection, the creation of rich tomato-based broths, and when to add seafood for a delicious outcome. Class concludes with an unexpected pear and Guinness stew dessert. Chef Bruno brings decades of coastal cooking experience to these soul-warming dishes, perfect for Pacific Northwest winters. Demonstration.

26WFDN12 / 1 session $89
6:30 - 9:00 PM TUE: 1/27
Feldeisen Downtown Co-op Connections Building

Wild Fermented Breads: Sourdough & Salt-Risen

Explore two heritage bread traditions with Genevieve Bardwell, the nation's leading salt-rising expert and owner of West Virginia's *Rising Creek Bakery*. Learn the secrets of sourdough, which uses wild yeast, and salt-rising bread—an Appalachian invention from the 1700s that uses wild bacteria instead. See how a master kneads dough to create the perfect texture, tricks for crispy crusts, and the three-stage salt-rising process. Leave with warm bread, mini sourdough loaves to bake at home, 1890s Cripple Creek sourdough starter, and recipes. Demonstration.

26WFDK25 / 1 session $79
6:30 - 9:00 PM MON: 2/9
Bardwell Downtown Co-op Connections Building

Cooking Classes continued

New! Shrimp Étouffée & Pecan Pralines

Discover the rich flavors of Louisiana with shrimp étouffée—a lighter cousin to gumbo featuring tender shrimp simmered in a silky, roux-based sauce. Chef Matthew will demonstrate the art of building deep flavor using classic French techniques and Cajun spices while sharing stories from his Louisiana roots. For a sweet finish, he'll make Southern pecan pralines—buttery, melt-in-your-mouth candies that come together quickly and showcase true Louisiana tradition. This menu is a perfect balance of savory and sweet, bringing a soulful taste of the Gulf Coast to the Co-op kitchen. Demonstration.

26WFDM06 / 1 session $89
6:30 - 9:00 PM WED: 1/21
Boudousquie Downtown Co-op Connections Bldg

New! Shrimp & Grits with Banana Cream Pie

Discover the ultimate Southern comfort pairing, beginning with creamy stone-ground grits topped with spicy shrimp, smoky bacon, and a silky pan sauce. Chef Matthew will share his secrets for perfectly cooked grits as you learn to layer bold flavors inspired by Gulf Coast kitchens. Then move to a sweet, elegant finish as you construct white chocolate banana cream pie—rich pastry cream and fresh bananas nestled in a flaky crust. This soulful menu is a true taste of the South. Demonstration.

26WFDN08 / 1 session $89
6:30 - 9:00 PM WED: 2/18
Boudousquie Downtown Co-op Connections Bldg

New! Healing Meals: Removing Processed Foods

Discover how to manage inflammation through food in this foundational class. Learn what inflammation is, where it comes from, and how removing processed foods can promote an anti-inflammatory state in your body. Alissa Segersten, MS, CN, founder of *NourishingMeals.com*, will share practical strategies and recipes that turn off inflammatory pathways, including easy detox slaw, sheet pan chicken and vegetables with garlicky green sauce, and berry chia pudding. Demonstration.

26WFDK09 / 1 session $89
6:30 - 9:00 PM THU: 1/22
Segersten Downtown Co-op Connections Building

New! Healing Meals: Balancing Blood Sugar

Master the second step in anti-inflammatory eating by learning to balance blood sugar naturally. Chronically elevated blood sugar triggers inflammation, leading to brain fog, fatigue, slow wound healing, and sleep disturbances. Alissa Segersten, will share practical techniques for achieving stable energy and reducing inflammation throughout your day. Learn to create easy, blood sugar-balancing recipes, including turkey cauliflower breakfast hash, and simple make-ahead lunch jars. Demonstration.

26WFDK14 / 1 session $89
6:30 - 9:00 PM THU: 2/19
Segersten Downtown Co-op Connections Building

New! Healing Meals: Removing Food Sensitivities & Supporting Gut Health

Complete your anti-inflammatory journey by learning to identify and remove foods that trigger immune responses. When your immune system perceives food as a threat, it floods your body with inflammatory chemicals. Alissa Segersten, will guide you through practical strategies for reducing food sensitivities and supporting optimal wellness. Discover how to improve gut health through nourishing meals, like easy sheet pan salmon, detox soup, roasted root vegetables, and a salad with roasted chickpeas. Demonstration.

26WFDK15 / 1 session $89
6:30 - 9:00 PM THU: 3/5
Segersten Downtown Co-op Connections Building

New! Savory Plant-Based Comfort Foods

Make "Meatless Monday" a weekly tradition! Whether you're trying to minimize fats or reduce processed foods from your diet, this class will provide excellent plant-based entrées to add to your meal plan. Learn the secrets to cooking with pulled jackfruit, soy curls, and the incredibly versatile seitan, and get a recipe for homemade veggie burgers. Chef Joseph Pratschler has specialized in meatless cooking for more than a decade. Demonstration.

26WFDQ16 / 1 session $89
6:30 - 9:00 PM MON: 1/26
Pratschler Downtown Co-op Connections Building

New! Coffee Tasting & Sensory Skills Workshop

Unlock the mysteries of specialty coffee with Tim Shenkin, co-owner and head roaster of *Makeworth Coffee Roasters*. He'll walk you through cupping—the official tasting ritual professionals use to evaluate beans worldwide. Explore how origin, processing, and roasting create distinct flavors. Learn proper slurping technique, develop vocabulary for describing coffee, and sharpen your palate to detect subtle notes. Perfect for beginners and enthusiasts alike. Leave with a complimentary bag of freshly roasted Makeworth Coffee to practice your new skills. Hands-on.

26WFDB07 / 1 session $69
6:30 - 9:00 PM THU: 1/29
Shenkin Downtown Co-op Connections Building

New! Let's Make Butter From Scratch!

Discover the art of making butter from scratch using heavy whipping cream from local dairy *Twin Brook Creamery*. Explore two methods for creating fresh butter, and learn to craft three flavorful compound butters, including a whipped honey butter featuring honey from Marisa's own company, *Marie's Bees*. This hands-on class highlights traditional skills and homesteading methods. Ages 10 and up are welcome to register with a parent or guardian. Hands-on.

26WFDK27 / 1 session $69
6:00 - 7:30 PM TUE: 2/3
Papetti Downtown Co-op Connections Building

Let's Make Mozzarella and Burrata!

Transform milk into creamy mozzarella and luscious burrata with cheesemaker Marisa Papetti. Sample generous tastings while learning accessible techniques to create these Italian favorites in your home kitchen, where you'll bring pasta dishes, cheese boards, or caprese salads to new heights. Hands-on.

26WFDK06 / 1 session $69
6:00 - 7:30 PM TUE: 2/17
Papetti Downtown Co-op Connections Building

New! Papetti Spaghetti Night

Roll up your sleeves for an Italian feast made entirely from scratch! Master handmade spaghetti from the one and only Marisa Papetti, learning proper kneading and cutting techniques passed down through generations. Create pillowy focaccia studded with rosemary and sea salt, then construct the ultimate Caesar salad with homemade dressing, crunchy croutons, and proper Parmigiano-Reggiano. A surprise *Co-op* dessert provides the sweet finale. Hands-on.

26WFDG22 / 1 session $89
6:30 - 9:00 PM THU: 3/12
Papetti Downtown Co-op Connections Building

New! Time-Honored Chinese Classics

Explore authentic Chinese comfort food rarely found in restaurants. Learn to build the base for duck noodle soup—tender roast duck in rich chicken stock with chewy noodles, sweet red dates, earthy black mushrooms, and vibrant Chinese greens. Master Taiwanese popcorn chicken—addictive bite-sized morsels marinated in five-spice, fried until crispy, and served with Thai basil and garlic. Finally, perfect your wok technique with stir-fried broccoli in oyster sauce. Chef Robert Fong, beloved *Co-op* instructor and Bellingham restaurateur, shares time-honored family techniques seldom taught outside Chinese kitchens. Demonstration.

26WFDA21 / 1 session $89
6:30 - 9:00 PM WED: 2/4
Fong Downtown Co-op Connections Building

New! Chinese Hakka Salt-Baked Chicken

Discover the centuries-old Hakka cooking culture. Known for savory, aromatic and fatty flavors, it relies on steaming, slow cooking, and braising to highlight ingredients. Start by learning salt baking, where a whole chicken is brushed with Chinese wine and spices, wrapped in parchment, then buried in salt. Create silky stuffed tofu—delicate soy pillows filled with gingered pork and shrimp, steamed, then bathed in fragrant sesame-soy sauce. And finish with stir-fried spinach tossed with garlic and chili flakes. Chef Robert Fong shares techniques passed down through generations of Chinese home cooks. Demonstration.

26WFDA22 / 1 session $89
6:30 - 9:00 PM WED: 3/4
Fong Downtown Co-op Connections Building

Savory French Crêpes

Travel to Brittany, France, to learn the art of making savory crêpes from Chef Emma Le Dû. Master perfect gluten-free batter and practice spreading techniques. Then, fill your creations with ham, cheese, mushrooms, and crème fraîche. End class with a sweet-and-salty combination that delights the palate. Emma learned her craft from her mother, who learned from hers. Hands-on.

26WFDE12 / 1 session $89
6:30 - 9:00 PM THU: 2/5
Le Dû Downtown Co-op Connections Building

Register early, class space is limited!

Sweet French Crêpes

Master sweet French crêpes with Chef Emma Le Dû, using techniques passed down through generations. Learn perfect batter consistency and spreading methods, then top your creations with decadent salted caramel butter and Chef Emma's favorite—lemon sugar. Roll up your sleeves for this hands-on celebration of Brittany's beloved dessert tradition. Hands-on.

26WFDE11 / 1 session $89
6:30 - 9:00 PM FRI: 2/6
Le Dû Downtown Co-op Connections Building

New! Hand-Shaped Stuffed Pasta Workshop

Master pasta-making from scratch! Start by creating dough from raw ingredients, learning proper kneading and stretching techniques to bring it to ideal thickness. Then cut out shapes with your classmates and fill them with two delicious options. We'll cook everything together in one big batch, before tossing your pasta creations in Chef Sammy's signature sauce. Share and taste everyone's handiwork in a true communal feast. Chef Sammy of *Estelle* makes this restaurant technique approachable and fun. Hands-on.

26WFDG23 / 1 session $89
6:30 - 9:00 PM TUE: 2/24
Orrey Downtown Co-op Connections Building

New! Restaurant Hits with Everyday Ingredients

Learn Chef Sammy's most-requested restaurant dishes using everyday ingredients with professional twists. Transform humble chicken thighs and boxed stock into a delicious dish that rivals any bistro. The evening culminates with roasted pork accompanied by seasonal vegetables, which you'll learn to sauté to perfection. These are the reliable crowd-pleasers Chef Sammy returns to at home and at *Estelle*—classic techniques that deliver extraordinary results every time you cook. Demonstration.

26WFDK28 / 1 session $89
6:30 - 9:00 PM TUE: 3/17
Orrey Downtown Co-op Connections Building

New! Brew Your Own Probiotic Ginger Beer

Create fizzy, probiotic-rich ginger beer that surpasses any store-bought version. Dive headfirst into this notoriously "finicky ferment" with a proven recipe, troubleshooting tips, and techniques for achieving carbonation and balanced taste. Learn to nurture your ginger starter, monitor fermentation for ideal sweetness, and bottle your brew for storage. Sample various vintages, each with their own special traits. Miranda LeonJones brings years of fermentation expertise, transforming this challenging process into delicious magic that will boost gut health. Demonstration.

26WFDL24 / 1 session $69
6:00 - 8:00 PM THU: 2/26
LeonJones Downtown Co-op Connections Building

New! Put Some Kraut on It: Fermentation Basics

Learn to make your own gut-healthy, delicious sauerkraut. This tasty condiment aids digestion, and you'll want to put it on everything! Uncover the basics of fermentation, explore flavorful additions, and taste test different types of lacto-ferments. Miranda LeonJones has years of experience fermenting everything under the sun and is thrilled to share the transformational magic of fermentation with you. Demonstration.

26WFDL19 / 1 session $69
6:00 - 8:00 PM THU: 3/26
LeonJones Downtown Co-op Connections Building

New! Plant-Based Kitchen Essentials

Make plant-based eating simple and delicious. Learn nutrition basics, explore different plant-based approaches, and taste samples so you can stock your pantry smartly. Perfect for anyone who is curious about eating more plants or has dietary restrictions. Jennie Goforth brings years of plant-based cooking expertise to the classroom, making this lifestyle approachable for everyone. Hands-on.

26WFDQ17 / 1 session $69
6:30 - 9:00 PM TUE: 3/10
Bryan-Goforth Downtown Co-op Connections Bldg

Stay in the know!

Scan the QR code to sign up to receive our monthly email newsletter!

Cooking Classes continued

Polish Dumplings: Making Pierogies by Hand

Master authentic Eastern European pierogi with Magdalena Theisen, owner of *Magdalena's Bistro and Creperie*. Create classic potato and farmer's cheese varieties alongside pierogies made with seasonal produce. Learn shaping techniques and cooking methods for perfect dumplings every time. Class ends with a delicious dinner featuring these handmade creations. Partially hands-on.

26WFDJ08 / 1 session	$89
6:30 - 9:00 PM	WED: 3/18
Theisen	Downtown Co-op Connections Building

New! Romanian Cabbage Rolls & Perfect Polish Gnocchi

Journey through Eastern Europe with Magdalena Theisen of *Magdalena's Bistro and Creperie* as she shares two cherished family recipes passed down through generations. Learn the proper rolling technique to create Romanian sarmale—tender cabbage leaves wrapped tightly around seasoned meat and rice, slowly simmered with tangy sauerkraut, smoky bacon, and kielbasa. Then discover the secret to fluffy Polish silesian gnocchi (kluski slaskie)—delicate potato dumplings with a signature thumb-dimple that catches sauce beautifully. Demonstration.

26WFDJ16 / 1 session	$89
6:30 - 9:00 PM	MON: 3/30
Theisen	Downtown Co-op Connections Building

New! Miso Magic: Winter Squash Soup

Transform local winter squash into silky, umami-rich soup while learning to season by taste, not recipe. Build layers of sweet, salty, sour, and savory in this naturally gluten-free, vegan dish topped with roasted seeds. Chef Courtney Bourasaw of *The Skagit Table* brings her farm-to-table philosophy and passion for nourishing food to the classroom, teaching intuitive techniques that build kitchen confidence. Served with local bread. Hands-on.

26WFDP10 / 1 session	$89
6:30 - 9:00 PM	TUE: 3/24
Bourasaw	Downtown Co-op Connections Building

Scan to register!

Kids' Cooking Club: Third Thursday Kitchen Adventures

Young chefs will build essential kitchen skills through hands-on cooking. Each class features two to three recipes mixing sweet and savory options, chosen based on allergies, seasonal ingredients, and group size. Kids practice techniques, explore flavors, and take home what they make. As a mom, chef, writer, educator, and founder of *Tiny Onion Cooking School*, Chef Annalee Dunn prioritizes fresh, local ingredients and entry-level techniques in every recipe. Designed for ages 7-12. Hands-on.

Section A

26WKIDC12 / 1 session	$49	2:00 - 4:00 PM
THU: 1/15	Dunn	Downtown Co-op Connections Building

Section B

26WKIDC12 / 1 session	$49	2:00 - 4:00 PM
THU: 2/19	Dunn	Downtown Co-op Connections Building

Section C

26WKIDC12 / 1 session	$49	2:00 - 4:00 PM
THU: 3/19	Dunn	Downtown Co-op Connections Building

Teach for Us!

We are always looking for qualified instructors with expertise in the topic areas found in this schedule.

We are actively looking for digital marketing, pottery, floral design, Spanish language, and astrology experts to teach for our program. If you, or someone you know, would be a good fit, scan the QR code to complete a course proposal and learn about current openings.

Dance & Fitness

Swing Dance 101

Learn one of the most popular social dances this winter—swing dance! Dance instructor Bailey McCully will introduce you to the basics of the Lindy Hop, East Coast Swing, and Charleston. You'll practice the frame and footwork for swing, giving you a strong foundation for learning more steps and building your confidence as a dancer. You'll also learn the art of social dance etiquette—how to ask someone to dance, how to be a great dance partner, and more! Swing dancing is a partnered dance, but no partner is required for class. Students will rotate throughout class, giving everyone the opportunity to dance with others in class." Class fee is for one person.

26WDNCA05 / 6 sessions	$129
6:00 - 7:15 PM	THU: 1/22 - 2/26
McCully	WCC - Pavilion 201

Groove Dance Party: An Introductory Workshop

Find out what Groove is all about and how you can benefit from fun, joyful movement in this FREE workshop! Join instructor Dana Carr for an exploration of a variety of simple dance moves set to good music that will have you sweating and smiling at the end of your day! Wear comfortable clothing and bring a water bottle. Pre-registration required.

26WFITA29 / 1 session	**FREE**
5:30 - 6:30 PM	TUE: 1/27
Carr	WCC - Pavilion 201

Groove Dance Party!

Looking for a fun, joyful way to move your body? Join instructor Dana Carr for a dance party at the end of your work day! She'll bring the good music and simple moves, a little bit of structure and a whole lot of inspiration. Together you'll find wonderful ways to feel good and have fun moving to the music! Wear comfortable clothing and bring a water bottle. Class does not meet February 17.

26WFITA28 / 6 sessions	$109
5:30 - 6:30 PM	TUE: 2/3 - 3/17
Carr	WCC - Pavilion 201

Yoga for Everyone: An Introductory Workshop

Join Michal Retter for this FREE info session and experience what our Yoga for Everyone class is all about! Learn how yoga can help reduce stress, increase flexibility and strength, and enhance your overall sense of well-being. Michal will guide you through simple poses and breathing exercises, discuss different styles of yoga, and address common misconceptions and concerns, including what to wear and physical limitations. Wear comfortable clothes and bring a water bottle, all other yoga props provided. Pre-registration required.

26WFITA13 / 1 session	**FREE**
11:00 AM - 12:00 PM	TUE: 1/20
Retter	WCC - Pavilion 201

Yoga for Everyone

Adding yoga into your life is a great way to practice self-care and reduce stress. Join certified yoga instructor Michal Retter to explore yoga postures, breath awareness, meditation, and relaxation. The focus will be on increasing flexibility and improving strength, while reducing muscular tension and inflammation. Yoga philosophy is weaved into each session so that you can benefit from these teachings on and off the mat. Michal will help you increase your energy, reduce stress, and get your body moving. Whether you're a beginner, or a regular practioner, this class will benefit everyone. Wear comfortable clothes and bring a bottle of water. Mats, blocks, blankets, and straps available in class. Class does not meet February 17.

26WFITA06 / 7 sessions	$129
11:00 AM - 12:00 PM	TUE: 1/27 - 3/17
Retter	WCC - Pavilion 201

> **Michal made the group feel like a community. She seemed to know when someone needed a modification–not easy with a group as large as ours–and blended suggestions in with explanation in a seamless way without calling any individuals out.**
>
> Miriam S.
> **Yoga for Everyone**

Bollywood & Bhangra Dance: An Introductory Workshop

Have fun and learn about Bhangra and Bollywood dance in this FREE workshop! Instructor Shub-Chintan Kaur—founder of *Rhythms of India*—will introduce you to the basic elements of this classical folk-style Indian dance set to Bollywood beats. Wear comfortable clothes and bring a water bottle. Pre-registration required.

26WFITA23 / 1 session	**FREE**
6:00 - 7:00 PM	WED: 1/28
Kaur	WCC - Pavilion 201

Bollywood & Bhangra Dance

Join instructor Shub-Chintan Kaur—founder of *Rhythms of India* and dance instructor for over 35 years—to learn the basics of Bhangra dance set to Bollywood beats! Bhangra is a folk dance of Punjab which came into existence as the Harvest Festival Dance. You'll learn the high-energy steps of this beautiful dance set to traditional Bhangra music and popular songs from Bollywood movies. Wear comfortable clothes and bring a water bottle.

26WFITA22 / 6 sessions	$109
6:00 - 7:00 PM	WED: 2/4 - 3/11
Kaur	WCC - Pavilion 201

Personal Wellness

Healthful Aging from the Inside Out

Do you want to feel and look your best? Join esthetician and certified holistic health coach Vanessa Maisonpierre to explore an integrated approach to healthful aging! From your skincare routine to your diet and lifestyle, explore tips and tricks to keep you looking—and feeling!—your best, no matter your age. At course end, she'll guide you through a simple facial massage that will leave you feeling rejuvenated. This workshop is packed with information, you'll leave with specific, realistic changes to implement right away and resources to help you along your wellness journey. Class designed for all adults at any stage in their aging journey.

26WHTHD29 / 1 session	$35
1:00 - 2:30 PM	SAT: 3/14
Maisonpierre	WCC - Foundation 105

New! Full Moon Lunar Eclipse Sound Bath & Breath Meditation

Join Kristi Moseley of *Mystic Heart* for a full moon, full lunar eclipse sound bath to release the weight of winter and welcome the first stirrings of spring. The healing tones of crystal singing bowls and gentle percussion will help clear energetic blocks and restore balance. Let the vibrations guide you in releasing the stillness of winter and opening to the renewal of spring. Leave feeling lighter, aligned, and more in tune with your inner rhythm. Please bring a Pilates or yoga mat/floor padding, a cozy blanket, and a bolster or small pillow (or two) for your head. Chairs will be available for those who choose not to lie down.

26WHTHD36 / 1 session	$29
6:00 - 7:00 PM	TUE: 3/3
Moseley	WCC - Foundation 105

Introduction to Tarot

Curious about tarot? Join Ginny Lang, author of *Tarot Made Easy: First Steps to Enjoying the Tarot*, for a welcoming introduction to this timeless tool for insight and self-reflection. Learn the basics, explore card meanings, and practice simple spreads. Whether you're looking for personal guidance or creative inspiration, this course will help you tap into your intuition. A variety of decks will be showcased, but if you'd like to practice hands-on, please bring your own tarot deck. Course fee includes a copy of Ginny's book.

26SHOBF07 / 1 session	$59	1:00 - 4:00 PM
SAT: 4/4	Lang	WCC - Foundation 201C

Sound Bath & Breath Meditation

Unwind and replenish in a deeply relaxing meditative soundscape this spring. Certified Sound Practioner Kristi Moseley will guide you through gentle breath work to settle your nervous system and quiet your mind, followed with an intentionally crafted soundscape featuring crystal bowls and artisan gongs for ultimate relaxation and restoration. You'll be bathed in sound, and rise feeling nourished, grounded, and centered. Please bring a pilates or yoga mat/floor padding, a cozy blanket, and a bolster or small pillow (or two) for your head. Chairs will be available for those who choose not to lie down.

26WHTHD33 / 1 session	$29
10:00 - 11:00 AM	SUN: 3/29
Moseley	WCC - Foundation 105

Couples' Communication

Do you resolve to be closer in your relationship? Curious how to co-exist with more fun? Couples communicate with multiple layers of needs, intentions, and histories. Explore how to identify the inner workings of what brings you closer and drives you apart while learning practical tools to enhance your communication. Individuals are welcome; course fee includes up to two people.

26WHTHB01 / 2 sessions	$79
6:00 - 8:00 PM	MON: 3/16 & 3/23
Stefens	WCC - Foundation 105

Couples' Communication: Next Steps

Ready to take your connection further? Join Monique Stefens to deepen the communication tools you explored in Couples Communication. Discover further strategies to navigate challenges with empathy, clarity, and confidence. Strengthen your ability to identify recurring patterns, respond with intention, and cultivate a relationship grounded in mutual understanding. Through guided exercises and reflective practices, you'll expand your capacity to communicate with authenticity—even in moments of tension. Completion of Couples Communication or equivalent experience recommended. Individuals are welcome; course fee includes up to two people.

26SHTHB03 / 2 sessions	$79
6:00 - 8:00 PM	MON: 4/6 & 4/13
Stefens	WCC - Foundation 201C

Couples' Communication Package

Take both classes for $139

26WHTHB04 / 4 sessions

Scan to register!

Ayurveda Series

Introduction to Ayurveda

Join Lexus Criswell, Ayurvedic instructor and practitioner, to learn the foundations of Ayurveda—a consciousness-based approach to health and healing. Ayurveda is not a "one size fits all" prescription for well-being, it's a personalized, preventive, and participatory practice designed to support your journey to whole health. In this initial workshop, you'll learn about your dosha (mind/body type), the benefits of practicing Ayurveda as a lifestyle medicine, and the six pillars of health in Ayurvedic practices

26WHTHD30 / 1 session	$39	10:00 AM - 12:00 PM
SAT: 3/14	Criswell	WCC - Foundation 201C

Ayurvedic Nutrition

In Ayurveda, nutrition focuses on the importance of healthy and optimal digestion, using herbs to kindle digestion, and the concept of the microbiome. In this workshop, learn about the six tastes in Ayurvedic nutrition, how to eat to balance your dosha type, and the benefits of eating with awareness.

26WHTHD31 / 1 session	$39	10:00 AM - 12:00 PM
SAT: 3/21	Criswell	WCC - Foundation 201C

Ayurveda for Emotional Healing & Balance

Emotional well-being is essential to your overall health. As a natural life force, emotions are meant to move through us once we've experienced them—but when left unresolved, they can build up, disrupting the natural flow of energy and impacting health and vitality. Join Ayurvedic Health Practitioner Lexus Criswell to gain a deeper understanding of the nature of emotions, our fundamental human needs, and the biological responses tied to them. Discover practical steps for emotional clearing to support healing, balance, and well-being.

26SHTHD35 / 1 session	$39	10:00 AM - 12:00 PM
SAT: 4/4	Criswell	WCC - Foundation 201C

Ayurvedic Daily Routines & Inner Pharmacy

Everything we hear, touch, see, taste, and smell is metabolized into the chemistry of our body and mind which can either deplete or strengthen our health. Join Lexus Criswell, Ayurvedic instructor and practitioner, to learn about practices to create greater physical and emotional well-being by choosing nurturing sensory experiences that activate our inner pharmacy. You'll leave with practical tools to tap into your own healing power using the five senses and incorporating mindful movement and restful sleep into your day. You'll also explore Ayurveda's approach to creating a daily routine using the rhythms of nature and seasons and how to personalize a routine for you.

26SHTHD32 / 1 session	$39	10:00 AM - 12:00 PM
SAT: 4/11	Criswell	WCC - Foundation 201C

Ayurveda Series	**Take all four classes for $139**	26WHTHD34 / 4 sessions

Healthcare Planning

Welcome to Medicare

Are you turning 65 soon? Wondering what you need to do about Medicare? Maybe you're retiring after age 65 but don't know what Medicare requires? Perhaps you're already in Medicare but want to get coverage that may cost less or be more convenient? Learn how Medicare works and understand your options. Helpful handouts will be provided. Presented by *SHIBA*, a program of the Consumer Protection Division of the Office of the Insurance Commissioner. *SHIBA* is an educational service to help consumers make informed decisions about Medicare. Each section contains the same information.

SECTION A

26WFHTHA02 / 1 session	**FREE**
6:30 - 8:30 PM	THU: 1/22
Opsahl	Virtual

SECTION B

26WFHTHA02 / 1 session	**FREE**
6:30 - 8:30 PM	MON: 3/9
Opsahl	Virtual

See also: *Savvy Tax Planning for Retirement,* page 11

> **The many confusing elements about Medicare were clarified, and the instructor is clearly well informed and experienced with guiding individuals through the process.**
>
> Kim D.
> **Welcome to Medicare**

Visit **whatcomcommunityed.com** and click on "Teach for Us."

House & Home

New! Backyard Chicken Keeping

Discover the joys and benefits of backyard chicken keeping! We'll cover all the fundamentals including daily care for your flock, raising baby chicks, different breeds, what to look for in a coop, managing common health issues, and best of all—the thrill of bringing fresh eggs to your table each day! Instructor Dalia Monterroso, author of the popular book *Let's All Keep Chickens!* and creator of the YouTube Channel 'Welcome to Chickenlandia' and welcometochickenlandia.com invites you to bring your questions. Class offered once a year.

26SHOMF02 / 1 session $49
9:00 AM - 12:00 PM SAT: 4/18
Monterroso WCC - Foundation 105

Interior Design Fundamentals: Room Layout and Proportion

The layout of your interior spaces should be one of the first steps in your design process. It dictates the flow and movement within a space, creates comfort, and allows you to express your personal style. Join interior designer Fran Bernstein to discover the secrets of laying out a dynamic space—explore the proper proportion of items in a room, learn to decorate with different styles to achieve balance, and discuss what decisions need to be made before making major purchases. After learning the fundamentals in session one, bring your own ideas to session two to receive guidance and advice from an award-winning professional interior designer!

26WHOMD03 / 2 sessions $79
6:00 - 8:00 PM WED: 3/11 & 3/18
Bernstein WCC - Foundation 201C

Scan to register!

Interior Design Fundamentals: Color, Pattern, & Texture

Color, pattern, and texture can make or break an interior space. Join interior designer Fran Bernstein for an exploration of color—how to choose the right hue and shade, the best options for specific rooms, how to use patterns and textures to refine your spaces, and how color affects mood. After learning the fundamentals in session one, bring your own ideas to session two to receive guidance and advice.

26WHOMD02 / 2 sessions $79
6:00 - 8:00 PM WED: 3/25 & 4/1
Bernstein WCC - Foundation 201C

> **Fran is very respectful of people and their personal preferences and styles. She has a lot of knowledge, is encouraging, and provides many helpful suggestions.**
>
> Anonymous
> **Interior Design Fundamentals**

Interior Design Fundamentals: Trends and How to Use Them

Interior design trends are numerous and change often, but they can also heavily influence how we style our spaces. Join local interior designer Fran Bernstein to discover the difference between a design trend and a rule, and how both play a role in creating a cohesive space. Explore the latest design trends for all the major areas of your home, including environmentally conscious trends, and learn about universal design rules—including when and how to break them—so you can design a space that is a true reflection of you and your style!

26SHOMD05 / 2 sessions $79
6:00 - 8:00 PM WED: 4/8 & 4/15
Bernstein WCC - Foundation 201C

Interior Design Fundamentals Series

Take all three classes for $185

26WHOMD04 / 6 sessions

Don't Throw It Away—Sell It Online!

Get rid of your "stuff" and get paid! There are several phone apps and platforms that provide an excellent way for you to generate revenue by selling your unwanted used items or by creating a new e-commerce business. This class presents the most popular yet easy to use apps for each of the top categories including furniture, electronics, clothing, books, art, and more. Learn which used items sell best and what can't be sold. Includes photography tips, pros and cons, dos and don'ts, tips and strategies, costs, and how you get paid. Join us to determine which apps are the best match for the items you want to sell.

26SCOMF12 / 1 session $59
6:00 - 9:00 PM THU: 4/2
Boyd Virtual

Pet Care

PetSaver® CPR, First Aid, & Pet Care Certification Course

This certification course is designed for all pet owners and pet professionals including veterinary staff, boarders, groomers, trainers, and pet-sitters. Learn over 50 wellness care skills, including canine and feline CPR; assessing bleeding, shock, and choking; applying a bandage and splint; and performing a 10-second snout-to-tail health assessment. Also learn dental care, preventive care, senior care, and more. Class fee includes a PetSaver® manual and PetSaver® card, valid for two years. Certified veterinary technician Annette Lanker has over 10 years' experience in small animal medicine, working with everything from mice to elephants. Thirty-minute lunch break provided.

26WHOMF01 / 1 session $175
9:00 AM - 5:30 PM SAT: 3/28
Lanker WCC - Foundation 201C

Gardening

Pruning and Caring for Fruit Trees

It's time to sharpen your pruning shears because winter is the perfect time to prune fruit trees! In this workshop learn how, why, and when to prune your fruit trees. As an added bonus, we'll also discuss basic care for your trees. Leave with valuable information and the confidence to maintain your fruit trees for many years to come. This class is great for beginners or those needing to brush up on pruning and plant care.

26WHOMB10 / 1 session $39
9:00 - 11:00 AM SAT: 2/7
Olberg WCC - Foundation 105

Pruning and Caring for Berries

Got berries? Not sure how to prune and care for your berry patch? Then this is the workshop for you! Debra will explore the nuances of pruning and caring for all your favorite berries: blueberries, raspberries, strawberries, blackberries, and more. This class is perfect for all berry growers, seasoned or novice.

26WHOMB20 / 1 session $39
9:00 - 11:00 AM SAT: 2/21
Olberg WCC - Foundation 105

Pruning and Caring for Your Landscape

Pruning is easy when you have the know-how, and late winter to early spring is the perfect time to put those shears to work. Join Debra to learn how, why, when, and what to prune, as well as all about the tools of the trade. Course covers the basics for roses, rhododendrons, hydrangeas, conifers, and more. Bring your questions for discussion. Class may venture outdoors, so dress accordingly.

26WHOMB13 / 1 session $39
9:00 - 11:00 AM SAT: 3/7
Olberg WCC - Foundation 105

Pruning Series

Take all three classes for $109

26WHOMB12 / 3 sessions

Grow a Bountiful Vegetable Garden

For a robust vegetable garden this summer, you need to start planning now! Tailored to the beginning gardener, you'll learn about soil preparation, garden location and layout, and seed starting. Gardening expert Debra Olberg will also discuss fertilizers, watering, pest control, and organic options. The seed catalogs are arriving, so now is the time to get started on your prize-winning garden!

26WHOMB02 / 1 session $39
9:00 - 11:00 AM SAT: 3/28
Olberg WCC - Foundation 105

Grow a Homestead-Style Food Garden

Interested in planting a sustainable food garden for greater self-reliance? Join Susan Colleen Browne, author of the homesteading memoir *Little Farm Homegrown*, for a practical class focusing on backyard farming essentials. We'll explore crops and native plantings best suited for our area, working with nature for a chemical-free garden, and creating your food-raising calendar. We'll also discuss tips for spring planting and summer cultivation. Learn how to eat from your garden nearly year-round and discover the joys of simpler living. Course inspired Susan's popular gardening book, *Little Farm in the Garden*!

26SHOMB05 / 1 session $55
6:00 - 9:00 PM MON: 4/6
Browne WCC - Foundation 105

Landscape Design

Turn your outdoor space into a stunning landscape this spring! Over six sessions, garden design expert Debra Olberg will guide you step by step through creating a personalized plan for your yard. Learn how to sketch layouts, explore different garden styles, and select plants that thrive in your space. Bring a ruler and pencil to each class as you design your own landscape. Offered just once a year, this course is a perfect opportunity to bring your dream garden to life.

26SHOMB01 / 6 sessions $199
6:30 - 8:30 PM THU: 4/9 - 5/14
Olberg WCC - Foundation 105

Money Management

Estate Planning 101

No matter your age or income level, estate planning is crucial for managing your assets, making healthcare decisions, and providing for your loved ones. This course covers basic estate planning documents, including powers of attorney, wills, trusts, and community property agreements. Using real-world examples, we'll discuss what these documents accomplish and how they are used. Instructor David Neubeck is a local attorney who specializes in elder law and estate planning for clients of all ages.

26WMOND01 / 2 sessions $59
6:00 - 7:30 PM M/W: 1/26 & 1/28
Neubeck WCC - Foundation 201C

Savvy Tax Planning for Retirement

Tax planning for retirement is equally as important as saving for retirement but is often overlooked; you must create a strategy so you don't lose your hard-saved money! Join Zachary Beckhusen, Certified Financial Planner® Professional, Accredited Wealth Management Advisor, and Certified Instructor for Financial Educators Network, to learn the foundations of tax planning for retirement so that you can avoid major mistakes and maximize your income! Explore common estate planning mishaps, Medicare and Social Security stealth taxes, and strategies to potentially reduce RMDs and future tax brackets. Course includes a valuable guide recapping major topics covered in class.

26WMOND09 / 1 session $39
9:30 - 11:30 AM THU: 2/5
Beckhusen Virtual

Investing 101

Are you financially ready to begin investing but not sure where to start? Join instructor Adam Van Ness to learn the ins and outs of investing and explore a variety of investment products. Whether you're already retired or just starting out, this introductory class will give you the tools to make your own informed decisions about investments and investing. We'll discuss account types, what goes where, investments such as stocks and bonds, products such as mutual funds and exchange traded funds (ETFs), investment methods such as "passive" and "active," and how to put it all together into an appropriate and diversified asset allocation.

26WMOND08 / 3 sessions $89
6:00 - 7:30 PM TUE/THU: 2/24 - 3/3
Van Ness WCC - Cascade 131

Personal Finance

Join us for an in-depth look at personal finance: how to keep track of your money, how to get and keep more of it, insurance basics, banking and financial account types, investing, and the world of financial advice. You'll finish this course with the tools to better examine the money that comes into your life and how to make it work for you.

26WMOND02 / 4 sessions $109
6:00 - 7:30 PM TUE/THU: 3/24 - 4/2
Van Ness WCC - Cascade 131

Nature & Recreation

New! The Environmental History of Whatcom County

Discover how people and nature have shaped each other in Northwestern Washington! This engaging workshop traces the region's story from the Last Glacial Maximum to today, exploring human settlement, Indigenous stewardship, and the lasting impact of landscape changes on Whatcom County's unique ecology. Instructor Chris Byrd has an MS in Environmental Studies/Conservation Biology.

26WRECD44 / 1 session	$49
6:00 - 9:00 PM	MON: 2/2
Byrd	WCC - Foundation 201C

Feather Identification

Join instructor Chris Byrd to gain the skills needed to identify bird species' flight and tail feathers in the field. Class will begin with a presentation on the biology of feathers followed by an interactive portion where you will be guided through feather identification using specimens from local species. Instructor Chris Byrd is a passionate birder with over 25 years of experience identifying birds in the Pacific Northwest and has an MS in Environmental Studies/Conservation Biology.

26WRECB13 / 1 session	$49
6:00 - 9:00 PM	THU: 1/29
Byrd	WCC - Foundation 201C

Introduction to Lichens

Lichens are an important part of many ecosystems and can be found all around us on surfaces ranging from rocks and boulders to buildings and the sides of trees. But did you know that these amazing small plant-like structures are actually a symbiotic partnership of two separate organisms, a fungus and an alga? Join instructor Chris Byrd as we focus on the identification and ecology of macrolichens in the forests of the Pacific Northwest. Bring a notebook, and come ready to walk in any weather. Class will meet at Stimpson Family Nature Preserve; carpooling is encouraged.

26WRECD37 / 1 session	$59
12:00 PM - 3:00 PM	SAT: 1/31
Byrd	Stimpson Family Nature Reserve

Winter Birds of Whatcom County

Join us for an afternoon walk viewing and discussing identification, ecology, and behavior of a variety of Whatcom County birds during mid-winter, including sea ducks, shorebirds, loons, grebes, gulls, birds of prey, and winter sparrows. Instructor Chris Byrd is a passionate birder with 25 years of experience identifying birds in the Pacific Northwest and has an MS in Environmental Studies/Conservation Biology. Bring your binoculars and field guide, and dress for the weather, including appropriate footwear. Section A meets in the parking area near the BP Heron Center in Birch Bay State Park; parking requires an annual or one-day Discover Pass. Section B meets at the parking lot of the Alaska Packers Association Museum in Semiahmoo Park.

SECTION A

26WRECB10 / 1 session	$59
12:00 PM - 3:00 PM	SUN: 2/22
Byrd	BP Heron Center - Birch Bay State Park

SECTION B

26WRECB10 / 1 session	$59
12:00 PM - 3:00 PM	SAT: 2/28
Byrd	Semiahmoo Spit

New! Winter Inland Birds

Join us for a walk around the Tennant Lake boardwalk to view and discuss identification, ecology, and behavior of a variety of inland birds, including duck species, birds of prey, and sparrows. Instructor Chris Byrd is a passionate birder with over 25 years of experience identifying birds in the Pacific Northwest and has an MS in Environmental Studies/Conservation Biology. Bring your binoculars and field guide, and dress for the weather. Class will meet in the parking lot of the Tennant Lake Interpretive Center.

26WRECB14 / 1 session	$59
10:00 AM - 1:00 PM	SUN: 3/8
Byrd	Tennant Lake - Hovander Park

Introduction to Mammalian Osteology

Join us for a fascinating introduction to the world of mammalian osteology—the study of the structure, function, and development of bones and teeth in mammals—in this combination lecture/hands-on workshop. Instructor Chris Byrd will provide a collection of animal skull and bone samples, and teach you how to identify species and adaptations, as well as identify age and sex. Chris Byrd has an MS in Environmental Studies/Conservation Biology.

26WRECD40 / 1 session	$49
6:00 - 9:00 PM	TUE: 2/24
Byrd	WCC - Foundation 201C

New! Mammal Ecology: Hidden Lives of Our Region's Mammals

Uncover the hidden stories of Bellingham's periurban landscapes through wildlife tracks, signs, and close observation. This nature walk explores the rich connections between mammals, plant communities, and their habitats—revealing the dynamic relationships shaping our local ecosystems.

26WRECD46 / 1 session	$59
10:00 AM - 1:00 PM	SAT: 3/7
Byrd	Tennant Lake - Hovander Park

Introduction to the Weather of Northwestern Washington

Discover what influences our local weather, how to find up-to-date weather information, and how to get and interpret the best weather forecasts for our region. Join instructor Charles "Lin" Lindsey for an introduction to the meteorology of our region, what drives local weather, and resources for weather information. We'll cover the basics of meteorology and local influences created by the geography of our region as well as observation systems and forecast models used to predict upcoming weather conditions and online and mobile resources for weather information. Lin is a former atmospheric scientist, the author of *Marine Weather of the Northern Waters of the Salish Sea*, and a weather consultant for a local boat charter company.

26WRECD28 / 1 session	$49
9:00 AM - 12:00 PM	SAT: 3/21
Lindsey	WCC - Foundation 105

Evergreen Trees of Northwest Washington

Discover the majestic conifer trees that make Washington the Evergreen State! From towering Douglas firs to medicinally important yews, our region is home to an incredible array of trees who keep their needles year-round. We'll practice identifying Northwest Washington's main conifer species, learn about their life histories, and discuss their ecological and cultural significance. Bring a notebook, and come ready to walk in any weather. Class will meet by the lower parking lot area at Fairhaven Park.

26WRECD13 / 1 session	$59
1:00 - 4:00 PM	SAT: 3/21
Engelfried	Fairhaven Park

Introduction to Washington Amphibians

Join instructor Nick Engelfried to learn about the frogs, salamanders, and other amphibians that make Western Washington their home. Spring rains create ideal conditions for these moisture-loving animals, and we'll explore prime amphibian habitat while discussing characteristics of common species. Finding live amphibians can't be guaranteed; however, we'll do our best! Bring a notebook and come prepared for any weather. Class will meet at Lookout Mountain Preserve; please park in the main trailhead parking area.

26WRECD38 / 1 session	$59
1:00 - 4:00 PM	SAT: 3/28
Engelfried	Lookout Mountain Preserve

Fine Art

Daytime Classes

Watercolor Basics: Setting Up Your Palette

Before you paint your first wash or mix your first hue, your palette must be ready. Imagine how much easier watercolor will feel when your paints are organized and your setup makes sense. In this hands-on workshop, artist Trish Harding will guide you step-by-step through setting up a Quiller Watercolor Palette—placing watercolor tubes into the palette, letting them dry into easy-to-use cakes, and exploring the color wheel and pigment properties. This isn't a painting class—it's the essential groundwork that makes painting possible. For class supply list visit whatcomcommunityed.com and click on "Supply Lists & Class Info."

26WCEARTE07 / 1 session $45
10:00 AM - 12:30 PM FRI: 2/6
Harding WCC - Foundation 105

Figure Drawing

This immersive class is a deep dive into the expressive, emotional, and technical art of figure drawing. Each session will build on the last, guiding you through gesture, rhythm, shape, value, and foreshortening—all while honoring the living presence of the model. You'll explore figure drawing with charcoal, Conté, and paper. Whether you're a seasoned sketcher or a curious learner, this workshop offers a structured, poetic, and hands-on experience that will transform how you see and draw the human figure. For class supply list visit whatcomcommunityed.com and click on "Supply Lists & Class Info."

26WCEARTB08 / 5 sessions $249
1:00 - 3:30 PM FRI: 2/6 - 3/6
Harding WCC - Cascade 164

Register early, class space is limited!

Color Theory for Painters

Understanding color is essential to creating great art. Join artist Trish Harding to learn the basic elements of color theory and to better understand the practical nature of the painters' color wheel. You'll learn how to improve your paintings by asking yourself smart color questions and finding smart color answers in your chosen medium. Trish's objective is to give you power through color! For class supply list, visit www.whatcomcommunityed.com and click on "Supply Lists & Class Info."

26WCEARTC02 / 3 sessions $139
10:00 AM - 12:30 PM FRI: 2/13 - 2/27
Harding WCC - Foundation 105

Evening Classes

Introduction to Drawing

Whether you've always wanted to learn how to draw, or need a refresher in basic skills, join artist Sarah Lane as she guides you in exploring the practice of drawing! Each session, you'll work on a variety of projects and learn the foundational basics of drawing through various exercises to train your eyes, hand, and creativity while exploring the fundamentals of drawing, such as line, texture, shape and more! For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."

26WCEARTB07 / 3 sessions $119
6:00 - 8:00 PM TUE: 1/27 - 2/10
Lane WCC - Cascade 163

New! Ink & Watercolor: Drawing with Line and Color

Turn your ink drawings into color-soaked works of art! In this hands-on class you'll explore the beauty of natural forms while learning to create expressive lines and rich textures with ink. Then, discover how to bring your drawings to life with watercolor—layering washes, blending hues, and adding depth and vibrancy to every piece. Perfect for beginners and creatives looking to expand their skills, this class combines structure and spontaneity for stunning, one-of-a-kind results. For class supply list visit whatcomcommunityed.com, and click on "Supply Lists & Class Info."

26WCEARTE13 / 3 sessions $119
6:00 - 8:00 PM TUE: 2/24 - 3/10
Lane WCC - Cascade 163

Hobbies & Crafts

New! The Art of Knitting

Discover the joy of knitting while creating your own cozy hat! Learn essential skills including the knit stitch, long-tail cast-on, and how to read a simple pattern. With plenty of hands-on practice and instructor guidance, you'll gain the confidence to start-and finish-your first project. This class is perfect for beginners ready to pick up the needles and build a foundation for future creations. For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."

26WHOBA01 / 3 sessions $125
6:00 - 8:00 PM THU: 2/12 - 2/26
Barbo WCC - Foundation 101K

New! A Beginner's Guide to Crochet

Learn the timeless art of crochet and create your own cozy cowl! In this beginner-friendly class, you'll master foundational techniques including the sliding loop, single crochet, and crab stitch. With step-by-step guidance and hands-on practice, you'll gain confidence working with yarn and hook while completing a stylish, wearable project. Whether you're new to crochet or refreshing old skills, this class is a relaxing way to learn a new craft and build the skills to create more crochet projects in the future! For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."

26WHOBA18 / 3 sessions $125
6:00 - 8:00 PM THU: 3/5 - 3/19
Barbo WCC - Foundation 101K

Hobbies & Crafts *continued*

Needle Felting 101

Join artist Sarah Lane to learn the cozy craft of needle felting! We'll discuss fibers best suited for felting, how to prepare the fiber, and explore fiber blending and color. You'll learn about needles, how to make basic shapes, add color and detail, and explore smoothing techniques. By class end, you'll have completed a few fun projects and possess the skills to continue felting after class! For class supply list, visit whatcomcommunityeducation.com and click on "Supply Lists and Class Info."

26WHOBA03 / 1 session	$49
9:00 AM - 12:00 PM	SAT: 2/28
Lane	WCC - Foundation 105

> **Sarah is amazing! I learned enough to get started on needle felting on my own—and Sarah was encouraging and enthusiastic throughout class!**
>
> Sharon F.
> **Needle Felting 101**

Linocut Printmaking for Beginners

Join instructor Sarah Lane to learn the art and technique of creating linocut and prints! Explore how to conceptualize a design, sketch your design onto linoleum, then carve and print your images. You'll become familiar with the tools and techniques, and learn to transform a simple design into a printed work of art with delightful results. Your designs could be used for homemade cards, wrapping paper, art prints, and more! Leave with a finished 4x6 print and the skills to keep cutting and printing at home! For class supply list, visit whatcomcommunityed.com and click on "Supply Lists & Class Info."

26WCEARTC08 / 1 session	$49
9:00 AM - 12:00 PM	SAT: 3/14
Lane	WCC - Foundation 105

Scan to register early—classes fill quickly and space is limited!

Music

Ukulele for Beginners

Ever wanted to play an instrument? Curious about that little guitar that is cheerful and happy? Then join instructor Cynthia Rogers to enjoy casual, upbeat music fun and learn the basics of ukulele! Every class you'll be in charge of your comfort level; you decide whether you're in the mood to watch, strum, chord, sing, or do combinations. If you don't own a ukulele, no problem because we'll have a few loaner ukes you can use in class—just sign up on the first day. If you own or can borrow a ukulele, then bring one along. Let's celebrate winter together with uke playtime! Class does not meet February 17.

26WMUSA03 / 4 sessions	$119
6:00 - 7:30 PM	TUE: 1/27 - 2/24
Rogers	WCC - Foundation 105

Ukulele for Beginners: Level II

Continue your musical enjoyment while learning to play the ukulele! Discover new songs and chords with the help of handouts and song sheets, and strengthen your rhythm and strumming skills while enjoying the camaraderie and support of your fellow beginning players. Your level of participation is up to you—whether to watch, strum, chord, sing, or do combinations. Casual, upbeat musical fun awaits!

26WMUSA04 / 4 sessions	$119
6:00 - 7:30 PM	TUE: 3/10 - 3/31
Rogers	WCC - Foundation 105

Photography & Photo Editing

Choosing Your Next Digital Camera

Are you ready to buy your first digital camera or upgrade to a more advanced camera with interchangeable lenses? This free workshop will walk you through the features that are essential, features you can live without, and the new wizardry that you absolutely must have! We'll cover prices, brands, and more to help you make this important buying decision. Al Sanders has many years of experience working with digital cameras. Pre-registration is required.

26WPHTB02 / 1 session	**FREE**
6:00 - 8:30 PM	TUE: 1/27
Sanders	WCC - Foundation 201C

Getting to Know Your Digital Camera

This hands-on class begins with the essentials of digital photography: image resolution, picture formats, zoom, flash settings, deciphering menu options, and configuring your camera's settings. You'll then learn how to set up and frame a shot while taking pictures around WCC's campus to be reviewed in class. Instructors Al Sanders and Tommy Gibson have many years of experience teaching photography and image editing classes. Bring your digital camera, manual, charging cord, and extra batteries. Lunch break from 12:30-1:30 PM.

26WPHTB01 / 1 session	$159
9:00 AM - 4:00 PM	SAT: 2/7
Sanders/Gibson	WCC - Foundation 201C

The Art of Photography

Whether you use film or digital, learning the basics of photography will enhance the quality of your photos. Instructor Al Sanders will demystify the image-making process as you learn to manipulate aperture and shutter speed to produce perfect exposures. Also explore principles of lighting, composition, color, and more. While our emphasis is on digital cameras, film users are welcome. Bring a camera with adjustable aperture and shutter speed. Textbook, provided at first session, included in course fee.

26WPHTB05 / 4 sessions	$189
6:00 - 8:30 PM	THU: 2/19 - 3/12
Sanders	WCC - Foundation 201C

Enhance & Organize Your Photos with Adobe Lightroom Classic

Adobe Lightroom Classic is an essential workflow tool for many photographers, allowing you to organize, process, and show your work with ease. In this lecture/demo class, we'll discuss importing, cataloging, and processing images to bring out their full potential. We'll focus on the Library and Develop modules, but we'll discuss the output modules such as Book, Slideshow, and Print as time allows. We'll also cover how Photoshop fits into a Lightroom workflow.

26WPHTA05 / 4 sessions	$199
6:00 - 9:00 PM	THU: 3/19 - 4/9
Sanders	WCC - Foundation 201C

Language

New! French for Beginners

Bonjour! In this enjoyable beginners class, learn basic conversational skills such as greetings, ordering food, shopping, making hotel reservations, asking for directions, and more. You'll also learn essential principles of pronunciation and grammar. Instructor Sarah Lane invites you to join in this introduction to the language and culture of contemporary France.

26WLANB01 / 8 sessions	$219
5:30 - 7:00 PM	THU: 1/29 - 3/19
Lane	WCC - Kelly 105

Japanese for Travel & Fun

Learn the beauty of the Japanese language with Kanami Fujita as your guide. Whether you are planning a trip to this exquisite country or would simply like to learn the language, join Kanami for this basic conversational course. You'll study pronunciation and basic vocabulary such as greetings, ordering food, time, numbers, purchasing transportation tickets, shopping, and expressing general needs. You'll also learn the customs and etiquette essential to Japanese culture along with best practices for safe traveling. No textbook required.

26WLAND01 / 4 sessions	$119
5:30 - 7:00 PM	THU: 3/26 - 4/16
Fujita	Virtual

Travel

Traveling Italy: Off the Beaten Path

There's nowhere in the world quite like Italy—whether you're interested in history, art, food and wine, or relaxing on magnificent beaches, Italy has it all! In this comprehensive, hands-on course you'll learn about incredible, lesser known destinations to visit and how to explore them sustainably, regardless of budget. After exploring Italy's unique regions, transportation, lodging, where and when to book in advance, and what has changed since the pandemic, Erica Mallin, Italy travel expert and owner of *Road Less Traveled Italy*, will guide you in building a personalized travel itinerary. Don't miss this opportunity to plan an incredible Italian getaway with an expert as your guide!

26WTRVA24 / 3 sessions	$109
10:00 AM - 12:00 PM	SAT: 2/21 - 3/7
Mallin	WCC - Foundation 201C

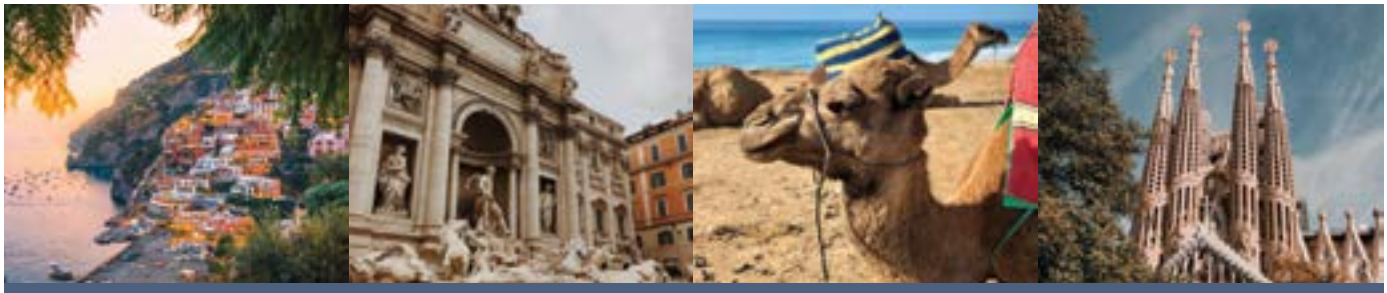
Travel the Emerald Isle

From sweeping landscapes to the rocky cliffs of the Wild Atlantic Way, Ireland is an enchanting and magical place to travel. Whether you want to visit its vibrant cities or the small villages and countryside, this corner of the world will capture your heart through its rich culture and stunning scenery. Dive into all things Irish—from its history, language, traditions, art, and music to sports and lively pub culture—and learn where to stay and eat, how to get there, and all the sights you cannot miss. Windy Gossett, a previous resident of Ireland, will help you learn everything you need to know before visiting this beautiful country.

26WTRVA31 / 2 sessions	$69
6:00 - 8:00 PM	TUE: 3/24 & 3/31
Gossett	WCC - Foundation 201C

See also: *International trips*, page 16

Scan to sign up for our monthly newsletter.



Upcoming Collette Trip Info Sessions

New! Essential South America

Experience the essence of two South American countries on a comprehensive journey from Santiago, Chile to Argentina's wine country and vibrant Buenos Aires. Encounter the history and culture of Chile and Argentina in capital cities and the sprawling countryside.

SECTION A

26WTRVA40 — **FREE**
1:00 -1:45pm — WED: 2/18
Collette Staff — WCC - Foundation 201C

SECTION B

26WTRVA40 — **FREE**
1:00 -1:45pm — TUE: 3/24
Collette Staff — WCC - Foundation 201C

New! Cape Town to Cairo: The Ultimate African Expedition

Track the "Big 5" in Kenya and South Africa, cruise the Nile, and stand in awe before wonders from Victoria Falls to the Pyramids. From vibrant cities to untamed wilderness, this journey across Africa blends iconic sights, cultural connections, and unforgettable wildlife encounters.

26WTRVA43 — **FREE**
1:00 - 1:45 PM — WED: 3/25
Collette Staff — WCC - Foundation 201C

New! Discover Rome & Amalfi Coast: Christmas Season in Sorrento

From Rome to the rocky cliffs of Sorrento and the Amalfi Coast, take in the best of Italy's holiday spirit. Featuring stays in two of Italy's most beloved locales, experience the country's renowned food, culture, history, and landscapes.

SECTION A

26WTRVA41 — **FREE**
2:00 -2:45pm — WED: 2/18
Collette Staff — WCC - Foundation 201C

SECTION B

26WTRVA41 — **FREE**
2:00 -2:45pm — TUE: 3/24
Collette Staff — WCC - Foundation 201C

New! Colors of Morrocco

Discover the vibrant culture and colorful backdrops that are distinctively Morocco. Immerse yourself in Morocco's deep history and unique atmosphere, and encounter welcoming people on an unforgettable journey.

26WTRVA44 — **FREE**
2:00 - 2:45 PM — WED: 3/25
Collette Staff — WCC - Foundation 201C

New! Australia & New Zealand

From Uluru's glowing sunset and the Great Barrier Reef, to Maori traditions, discover Australia and New Zealand's soul-stirring wonders. With unforgettable culinary moments, wildlife encounters, and walks through rainforests and glaciers, take a journey that celebrates connection, nature, and the joy of discovery.

SECTION A

26WTRVA42 — **FREE**
3:00 -3:45pm — WED: 2/18
Collette Staff — WCC - Foundation 201C

SECTION B

26WTRVA42 — **FREE**
3:00 -3:45pm — TUE: 3/24
Collette Staff — WCC - Foundation 201C

New! Mediterranean Coastal Journey

Venture along the glittering Mediterranean coast on an immersive journey connecting the Spanish, French, and Italian Rivieras. From chameleonic Barcelona to sun-kissed Nice, and from timeless villages to iconic cities, this is your dream Mediterranean escape!

26WTRVA45 — **FREE**
3:00 - 3:45 PM — WED: 3/25
Collette Staff — WCC - Foundation 201C

To learn more about these trips, scan the QR code or visit whatcomcommunityed.com and click "Road Trips"!

Village Books and *WCC Community & Continuing Education* have created a writing instruction collaboration called *Chuckanut Writers*. Writing classes and workshops will inspire and encourage writers at all stages of their writing journey.

New! Poetry as Memoir

When we think of memoir, we tend to think of prose accounts, but for centuries poets have been telling their life stories through poems. In this workshop, we'll look at some examples of memoir poems, and then, through lively and playful writing exercises, begin to craft our own memoirs in verse. Barbara Bloom has an MA in creative writing from San Francisco State University and has taught creative writing for over 30 years. She has published three books of poetry—most recently, *Missing Orion*.

26WWRTF03 / 4 sessions $159
1:00 - 3:00 PM THU: 2/12 - 3/5
Bloom WCC - Foundation 105

Writing for the Screen

So you want to write for the screen? The world needs more visual storytellers with a fresh point of view! Learn the fundamentals, starting with concept and how to hone your idea into a compelling "logline." From there, we'll discuss character, conflict, plot, dramatic structure, and the nitty-gritty of formatting. Alison Gallant spent two decades working as story analyst for Miramax, Dreamworks, and Sony. She had screenplays optioned by producers Adam Merims (*Straight Outta Compton*, *Little Women*) and Daniel Sackheim (*True Detective*.) She also wrote for an FX sitcom, '*Son of the Beach*.' Class size limited—register early!

26WWRTD21 / 8 sessions $349
6:00 - 8:00 PM WED: 1/28 - 3/18
Gallant WCC - Cascade 130

Scan to register early!

New! Nature Writing

This workshop taps into the natural world through dramatization, characterization, and poetic and concrete detail—and perhaps a bit of humor—as you learn to take your experiences in the wilds of nature and transform them into vivid writing. We will explore and observe nature to gain inspiration, and we'll end with at least one short-form piece of nature writing. Melissa Johnson is a filmmaker, writer, teacher, and lifelong learner.

26WWRTE07 / 3 sessions $119
5:30 - 7:30 PM MON: 3/2 - 3/16
Johnson WCC - Cascade 131

New! Synchronicity & Other Big Magic

The power of storytelling flourishes when we recognize, encourage, and respond to synchronicity and dream. This workshop seeks to access sources of creative insight and inspiration by exploring synchronistic thinking and applying its magic to the writing process through prompted writing and opportunities to share. Multiple breaks will be provided. Molly Dwyer teaches creative writing at Mendocino College in California; her debut novel was nominated for the Northern California Book Award in Fiction. Class size is limited—register early!

26WWRTA27 / 1 session $89
10:00 AM - 2:00 PM SAT: 2/21
Dwyer Virtual

New! Do Electrons Dance? Bringing Play into our Craft

In this course, we'll consider, discuss, and creatively explore the following principles and how they may relate to our craft: I.) play is our starting point (and the foundation of the universe); 2.) writing is situational and has rules; and 3.) there is only (un) interesting and (in)effective writing. Through these core ideas we will endeavor to be joyous and bold in our work, but also thoughtful of our chosen genres, and intentional in how we subvert them. Grace Schutte has an MFA in Creative Writing from WWU and spent three years teaching at the University of Wisconsin-Eau Claire Center for Writing Excellence.

26WWRTD27 / 2 sessions $79
10:00 AM - 12:00 PM SAT: 3/7 & 3/14
Schutte Village Books—Readings Gallery

Wild Mind Writing

Spend four evenings discovering the power of "wild mind writing"! Based on Natalie Goldberg's book *Writing Down the Bones*, this intriguing class frees the mind through a unique practice that eliminates writer's block. Instructor Nancy Canyon will lead new and experienced students through a variety of exercises—rewarding participants with a daily practice-style, fundamentally changing one's writing forever. Ms. Canyon holds an MFA in Creative Writing from Pacific Lutheran University and has studied with Natalie Goldberg. She invites all inquisitive minds to enroll.

26WWRTD08 / 4 sessions $159
6:00 - 8:00 PM MON: 1/26 - 2/16
Canyon Virtual

New! When to Outline & When to Wing It

Some writers are architects and some are gardeners, so they say. Some draw detailed maps and plans, and some start planting and watering and see what comes up. How do you know which one you are—or whether you're a little of both? Spencer Ellsworth, editor and author, will discuss why people outline and why you just might not need to.

26WWRTD28 / 2 sessions $79
10:00 AM - 12:00 PM SAT: 2/7 & 2/14
Ellsworth Village Books—Readings Gallery

New! Adding More Eyes: Getting Ready to Work with an Editor

Learn how to recognize when you've taken the work as far as you can on your own and how to prepare to work with an outside editor. David Beaumier is the Communications and Marketing Manager at Chanticleer Book Reviews, author of *The Mourning Fields*, and the youngest recipent of the Village Books Literary Citizenship Award.

26WWRTD26 / 1 session $35
5:30 - 7:00 PM TUE: 1/27
Beaumier Village Books—Readings Gallery

Business & Professional Development

Professional Development

New! Stress Management

The most powerful way to reduce stress is to find ways to center yourself so you can make clear assessments and decisions. Whether you are navigating problems as a leader or on the front lines, this workshop can help reduce, and better navigate, stress. Join Monique Stefens as she guides us through tools used by Navy Seals and hostage negotiators, playfully pointing out why we sometimes choose drama and how rewarding it is to be able to build calm.

26WBUSG39 / 1 session $69
1:00 - 4:00 PM THU: 2/5
Stefens WCC - Foundation 201C

Conflict Management in the Workplace

Whether you are addressing difficult workplace conversations in the break room or board room, this workshop provides insights, tools, and techniques for when to speak up, how to do it effectively, and how to create safety in conversation for the best results. Monique Stefens is an international coach and facilitator who guides individuals and organizations to be more effective in leadership, conflict resolution, and communication in order to foster meaningful work culture.

26WBUSG13 / 1 session $89
12:30 - 4:30 PM THU: 3/19
Stefens WCC - Foundation 201C

Compassionate Leadership in the Workplace

Whether you are striving to find the balance between remote and onsite work or ways to improve performance while supporting morale, this workshop is for you. Many leaders fall into reprimanding or offering reasons for changes that employees don't buy. Learn how to use a framework of mutual power, from everyone's internal responses to accountability and ownership. This invites everyone, from front line employees to leaders, to step into their power using a method of inquiry instead of control. Bring a current concern or topic, and be prepared to role play and have fun, as we learn ways to navigate challenges and changes without blame.

26WBUSD44 / 1 session $89
12:30 - 4:30 PM THU: 3/26
Stefens WCC - Foundation 201C

Grant Writing & Nonprofit Management

Grant Writing: Level I

Take the mystery out of grant writing in this content-rich course designed to dramatically improve your grant writing skills. You'll learn how to research potential funders, analyze their requirements, and assemble the components of grant proposals essential to receiving funding. You'll also gain the tools to write a compelling narrative, create a project budget, and provide accurate reporting so that funders say "yes" again and again. Instructor Ginny Lang has written, reviewed, and administered hundreds of successful grants over the past 35 years.

26WBUSH01 / 3 sessions $139
9:00 - 11:00 AM WED: 2/4 - 2/18
Lang Virtual

Grant Writing: Level II—Write a Grant!

Roll up your sleeves and write a grant with the guidance of experienced grant writer Ginny Lang. From crafting a compelling narrative to creating a budget, you'll work on an actual grant application, receive individualized feedback, and gain the confidence and skills to write grants that get funded! You'll also have the chance to review proposals using stated criteria—just like every grant panel that reviews your requests. Bring a project or nonprofit you want to support, and be prepared to write outside of class. Prerequisite: Grant Writing: Level I or basic knowledge of the grant writing process. Class size is limited—register early!

26WBUSH02 / 4 sessions $199
9:00 - 11:00 AM WED: 2/25 - 3/18
Lang Virtual

Grant Writing Package
Take both classes for $299
26WBUSH03 / 7 sessions

Volunteer Management

Learn how to recruit and retain a team of engaged and committed volunteers for your organization. We've all experienced the challenges of managing smart, capable people as they try to give their best for our organizations—whether board members or staff—anyone in a volunteer role. We'll look at what attracts volunteers to serve, keeps them coming back, and makes their volunteer experience satisfying for them and effective for you. If you manage volunteers, work with a team of volunteers, or are a volunteer, you won't want to miss this workshop!

26WBUSH04 / 1 session $69
9:00 AM - 12:00 PM FRI: 3/27
Lang WCC - Foundation 201C

Certificate in Nonprofit Management

Gain essential skills to lead and manage a successful nonprofit organization in this 33-hour non-credit Certificate in Nonprofit Management course. Taught by expert instructor Ginny Lang, this practical, hands-on program covers everything from founding a nonprofit to daily operations, including mission development, staffing, board governance, fundraising, and financial management. Learn best practices, explore real-world challenges, create and present a customized nonprofit action plan, and much more. This course has previously been taught at the university level and is ideal for current and aspiring nonprofit leaders seeking to make a meaningful impact. Textbook, included in course fee, will be provided at first session; some out-of-class reading required. Ginny teaches nonprofit and leadership topics for private clients, nonprofit associations, and colleges, and has been an active consultant and advisor for nonprofit organizations for over 30 years. This class meets virtually via Zoom.

26WBUSH09 / 11 session $599
5:30 - 8:30 PM TUE: 2/10 - 4/21
Lang Virtual

Scan to register!

Computers & Technology

Excel

Excel: Level 1

This is an introductory course that will provide a foundational set of knowledge and skills necessary to use Excel. You will learn to organize, calculate, analyze, revise, update, and present your data in ways that will increase your efficiency, accuracy, and impact of your work. This course will provide you with a foundation you can build upon to eventually become an expert in data analysis. The instructor will provide demonstrations and lead students in activities. Ebook, included in course fee, provided before first session. Prerequisite: basic familiarity with Excel. Must have Office 365 installed on your computer, and two monitors are recommended.

26WCOMC01 / 2 sessions	$199
1:00 - 4:30 PM	M/W: 2/9 & 2/11
Hanks	Virtual

Excel: Level 2

This course builds upon the foundational knowledge presented in the Excel Introduction course and will help start you down the road to creating advanced workbooks and worksheets that can help deepen your understanding of organizational intelligence. The ability to analyze massive amounts of data, extract actionable information from it, and present that information to decision makers will increase your capabilities, and impact. Ebook, included in course fee, provided before first session. Must have Office 365 installed on your computer, and two monitors are recommended.

26WCOMC03 / 2 sessions	$199
1:00 - 4:30 PM	M/W: 2/23 & 2/25
Hanks	Virtual

Data Analysis with PivotTables

Being able to harness the power of advanced PivotTable features and create PivotCharts will help you to gain a competitive edge. You will not only be able to summarize data for you to analyze, but also organize the data in a way that can be meaningfully presented to others. Ebook, included in course fee, provided before first session. Must have Office 365 installed on your computer, and two monitors are recommended.

26WCOMC11 / 1 session	$119
1:00 - 4:30 PM	MON: 3/2
Hanks	Virtual

New! Managing Data with Power Pivot

We are now living in the age of big data. Data is being collected all the time for increasingly detailed transactions. This can lead to an overwhelming amount of data, which brings about a need for people who can analyze large amounts of data quickly. Fortunately, Excel provides Power Pivot to help you organize, manipulate, and report on your data in the best way possible. Since a tool is only as good as the person using it, it is important to gain a solid understanding of Power Pivot to maximize your effectiveness when analyzing data. EBook, included in course fee, provided before first session. Must have Office 365 installed on your computer, and two monitors are recommended.

26WCOMC17 / 1 session	$125
12:30 - 4:30 PM	WED: 3/4
Hanks	Virtual

New! Power BI: Introduction

This course is designed for students who wish to use Microsoft Power BI to analyze data and uncover insights and trends. It teaches students the purpose and basic functions of Power BI components, and how to link and model data to create insightful visual reports. The required digital courseware is included in the registration fee and will be emailed to course participants the day prior to the start of the class.

26WCOMC18 / 2 sessions	$295
1:00 - 4:30 PM	M/W: 3/16 & 3/18
Hanks	Virtual

Microsoft Office Applications

Organize Your Work with OneNote

Increase your productivity with Microsoft OneNote! Learn to develop digital note-taking skills by creating, modifying, and managing OneNote notebooks that work with other Microsoft Office programs. By course end, you'll be able to store a wide variety of content in an organized structure, access the content from anywhere, and share it with others. Ebook, included in course fee, provided before first session. Familiarity with Windows required. Must have Office 365 installed on your computer, and two monitors are recommended.

26WCOME05 / 2 sessions	$199
1:00 - 4:30 PM	M/W: 3/23 & 3/25
Hanks	Virtual

New! Word: Level 1

Word is designed to help you move smoothly through the task of creating professional-looking documents. Its rich features and powerful tools can make your work easy, and even fun. In this course, you'll learn how to use Word on the desktop to create and edit simple documents; format documents; add tables and lists; add design elements and layout options; and proof documents. Ebook, included in course fee, provided before first session. Must have Office 365 installed on your computer, and two monitors are recommended.

26WCOMJ01 / 2 sessions	$199
8:30 AM - 12:00 PM	M/W: 3/23 & 3/25
Hanks	Virtual

Accounting with QuickBooks Online Suite

This online series will teach you the basics of accounting with QuickBooks Online, the most widely used accounting software for small business owners. Over the course of four classes, you'll master the basics of double-entry bookkeeping, and get hands-on experience handling accounts receivable, accounts payable, sales taxes, and other common financial activities. Classes are self-paced and start monthly.

Courses include: **Accounting Fundamentals, Accounting Fundamentals II, Introduction to QuickBooks Online, Intermediate QuickBooks Online**

$549

ed2go

YouTube & Video Editing

Video Editing 101: CapCut Pro Crash Course

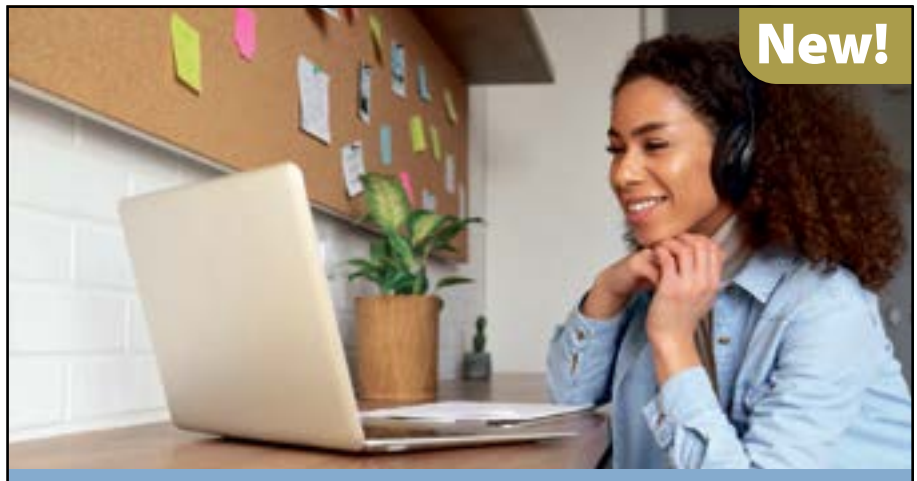
CapCut is powerful, and surprisingly easy once you know which buttons to press. In this hands-on workshop, you'll learn how to edit a short-form video from start to finish—cut clips; add music, captions, transitions, and effects; and export for any platform. Participants must have CapCut Pro (desktop version) installed prior to class.

26WBUSK22 / 2 sessions	$75
7:00 - 8:30 PM	THU: 3/5 & 3/12
Sweeney	Virtual

YouTube Jumpstart: Set Up & Upload Like a Pro!

Want to start YouTube but don't know where to begin? This class is for you! Learn how to create a channel, write killer titles, upload your first video, and design eye-catching thumbnails in Canva. We'll also peek into YouTube Studio and cover basic analytics. Participants must have YouTube and Canva free or Pro accounts created prior to class.

26WBUSK23 / 2 sessions	$75
7:00 - 8:30 PM	THU: 3/19 & 3/26
Sweeney	Virtual



Canva for Beginners

Learn the ins and outs of this graphic design platform used for creating graphics for social media, blogs, websites, and other visual content such as video, presentations, and even book publishing. We will also cover built-in video creation and AI tools. Instructor Michele Sweeney will show you how to effectively utilize this platform for both your personal and professional content needs. No graphic design background required. Students will need a Canva Pro account set up before class; this is a hands-on class.

26WBUSK19 / 4 sessions	$189	6:30 PM - 8:30 PM
THU: 2/5 - 2/26	Sweeney	Virtual

Website Creation

Create a Website for Fun, Profit & Business!

Discover the best copy/paste, drag and drop website builders that will meet your needs and create an appealing, modern, and dynamic small business website. A complete comparison review of the top website and e-commerce store builders is included. Determine proper planning and layout with an attention-grabbing initial focal point. Learn search engine optimization (SEO), social media marketing, and the tips and traps, dos and don'ts of website design. Discover the #1 secret to a successful website and the #1 mistake that will ruin a business website!

26WCOMI05 / 1 session	$59
6:00 - 9:00 PM	TUE: 3/24
Boyd	Virtual

E-Commerce

Sell It on eBay!

Discover if your item will sell or not in just one minute! Learn how to create a seller account, pre-listing preparation, create a listing, upload photos, accept online payments, and determine shipping costs. Includes insider "tips, tricks, and traps," what to sell and not to sell, and where to get free shipping supplies and free home pickup. Learn proven listing strategies that get the most clicks, draw the highest bids, beat your competition, and close the sale. Covers eBay marketplace research and how to create a profitable niche. Also includes photography tips that will make your items pop. Plus, how to sell antiques, collectibles, and large items you don't want to ship. Taught by a multi-award-winning instructor and published eBay author from Seattle.

26WCOMF03 / 2 sessions	$119
6:00 - 9:00 PM	M/W: 3/23 & 3/25
Boyd	Virtual

Online Learning

anytime, anywhere...
just a click away!

ONLINE CAREER TRAINING PROGRAMS

Prepare for employment in some of today's hottest careers with a comprehensive, affordable, and self paced online Career Training Program. You can begin these programs at any time and learn at your own pace. Upon successful completion of all required coursework, you will receive a certificate of completion.

- 6-18 month format
- All materials included
- Prepare for certification
- Student advisors

Categories Include:

- **Graphic Design and Web Design**
- **Accounting and Finance**
- **Computer Applications, Programming & IT**
- **Construction and Trades**
- **Project Management**
- **Lean Six Sigma**
- **Human Resources**
- **Technical Writing**

JUMP START YOUR CAREER OR FIND A NEW ONE!

Visit our website for program details!

careertraining.ed2go.com/whatcom

INSTRUCTOR-LED ONLINE SHORT COURSES

Our instructor-led online courses are informative, fun, convenient, and highly interactive. We focus on creating warm, supportive communities for our learners.
New course sessions begin monthly, are project-oriented and include lessons, quizzes, hands-on assignments, discussion areas, supplementary links, and more.

- 6 week format
- Discussion areas
- Monthly start sessions
- Expert instructors

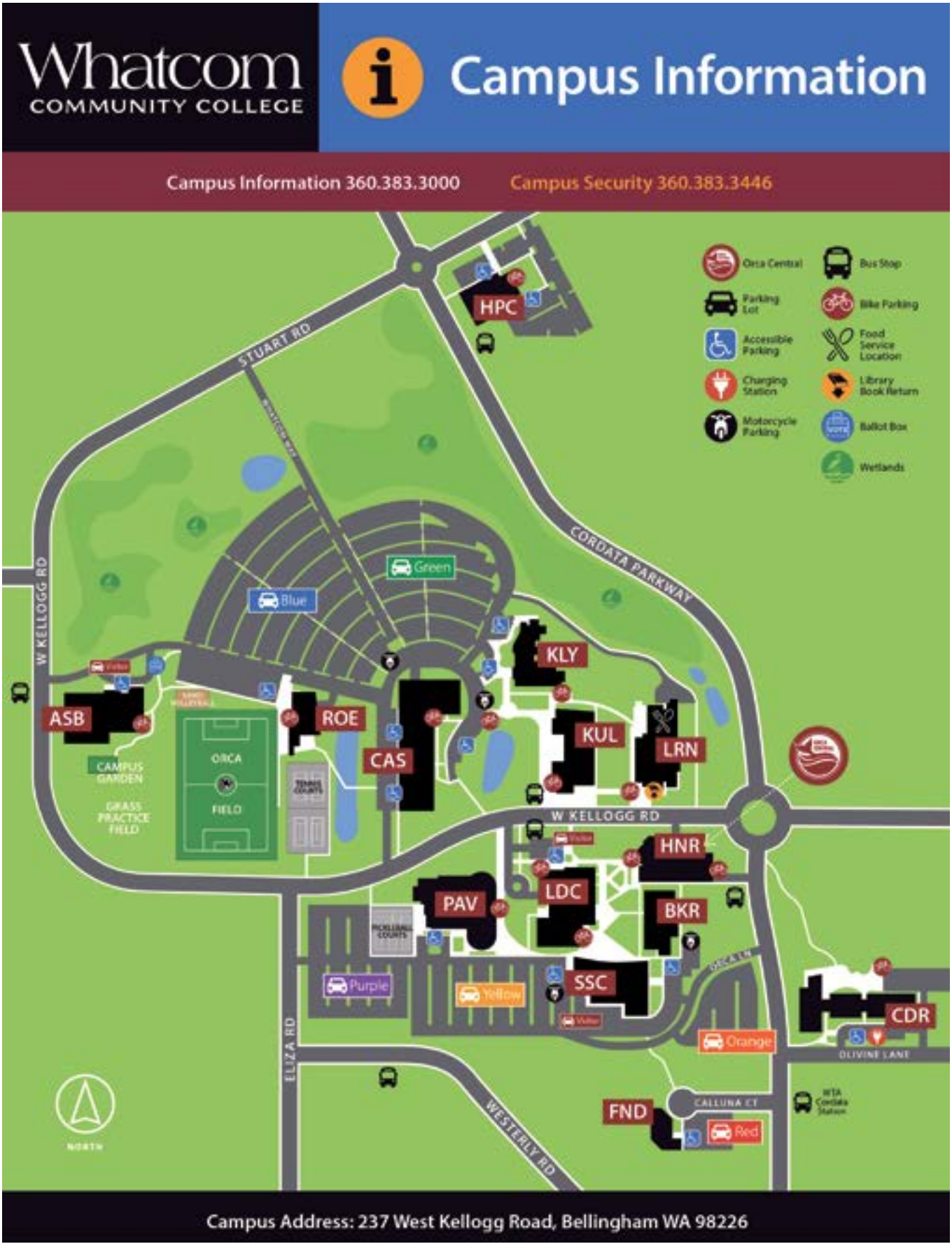
Categories Include:

- **Accounting and Finance**
- **Communication**
- **Computer Applications**
- **Healthcare and Fitness**
- **Language and Arts**
- **Personal Development**
- **Genealogy Basics**
- **Test Prep**
- **Writing and Editing**

Visit our website to find a course!

ed2go.com/whatcom

For an online version of this map, visit whatcom.edu and click on **"Campus Map & Directions"** under **About the College**.



Four Ways to Register!

1. **On the Web:**
24 hours a day, 7 days a week.
whatcomcommunityed.com

2. **Phone In:**
Monday-Thursday, 9:00 AM-5:00 PM
Call 360.383.3200 (with Visa, MasterCard, American Express and Discover only)

3. **Mail In:***
Registration form & payment to:
Whatcom Community College
Attn: Business Office
237 W. Kellogg Road
Bellingham, WA 98226

If mailing registration, please mail at least 10 business days prior to class start to ensure receipt of form.

Scan to register for classes online

Community & Continuing Education Classes

are open to the general public. They are self-supporting without use of tax monies and do not provide credit toward a WCC degree or transfer to other institutions. Classes are for adults 18 years and older unless stated otherwise.

Registration Information

Registration for Winter 2026 is currently underway. YOU MUST REGISTER PRIOR TO THE FIRST CLASS SESSION. Please register early. If the minimum enrollment for a class is not met, the class will be canceled.

Our Refund Policy

- Full refunds will be issued to all participants if Community & Continuing Education must cancel a class due to low enrollment.
- To cancel a registration and receive a refund, please contact Community & Continuing Education at least seven calendar days prior to the class at comed@whatcom.edu or 360.383.3200.
- If you cancel a registration less than seven calendar days prior to the class, you are entitled to a credit voucher, less a 10 percent administrative fee, that you may apply toward any Community & Continuing Education class offered within six months of the date of credit. You may also transfer the registration fee, less a 10 percent administrative fee, to another Community & Continuing Education class. Please note: a credit voucher may not be exchanged for a cash refund.
- NO REFUNDS or CREDITS will be given for a class once it has started. Refunds based on special circumstances must be requested in writing and are not guaranteed.

Access & Disability services

Students with disabilities who need accommodation are encouraged to call 360.383.3139 before registering; video phone for deaf callers 360.255.7182.

Affirmation of Inclusion

Whatcom Community College is committed to maintaining an environment in which every member of the College community feels welcome to participate in the life of the College, free from harassment and discrimination. We welcome people of all races, ethnicity, national origins, religions, ages, genders, sexual orientations, marital status, veteran status, abilities and disabilities. To view WCC's Student Conduct & Community Standards and the Student Rights & Responsibilities Policy, visit whatcom.edu/student-services/student-conduct.

If mailing registration, please mail at least 10 business days prior to class start to ensure receipt of form.

WCC Community & Continuing Education Registration Form

First Name M. I. Last Name ☐ Male ☐ Female ☐ Nonbinary

Address Have you registered before? If so, under what name?

City/State/Zip Date of Birth

Day Phone Evening Phone

Email Social Security Number*

* To comply with federal law, we are required to ask for your Social Security Number (SSN) or Individual Taxpayer Identification Number (ITIN). We will use your SSN/ITIN to report Hope Scholarship/Lifetime tax credit, to administer state/federal financial aid, to verify enrollment, degree and academic transcript records, and to conduct institutional research. If you do not submit your SSN/ITIN, you will not be denied access to the college. Pursuant to state law (RCW 28B.1.042) and federal law (Family Educational Rights and Privacy Act), the college will protect your SSN from unauthorized use and/or disclosure.

Class No.	Class Title	Time	Start/End Dates	Fee

Payment Method: ☐ Check payable to **Whatcom Community College**—Do not send cash

☐ Visa ☐ MasterCard ☐ American Express ☐ Discover (credit cards also accepted by phone: 383.3200)

Account Number: _____

Name on Card: _____ Expiration: _____ CCV Number: _____

Total Payment Enclosed:

Mail to:

Whatcom Community College, Attn: Business Office
237 West Kellogg Road, Bellingham, WA 98226

Whatcom
COMMUNITY COLLEGE

*****ECRWSS**
RESIDENTIAL CUSTOMER

Shandeen | **24/7 Project Manager**

"I moved into my home three years ago and, after taking care of many indoor repairs, it's time to give my blank slate of a yard some love! Plus, this class is only offered once per year, so now is the time!"

Landscape Design page 11

Mallory | **Chill Seeker & Ritual Curator**

"I have wanted to take Lexus' series since we started offering it, and winter feels like the perfect time to explore new ways to care for my mind, body, and spirit."

Ayurveda Series page 9

staff PICKS

Community & Continuing Education staff, instructors, and our community partners have been hard at work creating an array of classes to start your year off right! We're sharing our own staff picks—classes we look forward to taking ourselves as we enter the New Year with new goals and aspirations.

Jody | **Amateur Sky Watcher**

"The weather is ever changing; even by the minute it seems. Does the Fraser Valley out of BC make a big difference? What are the forces that drive our local weather? Inquiring minds want to know."

Introduction to the Weather of Northwestern Washington page 12

Annique | **Empty-Nesting Mama**

"Who isn't looking for fun date night outings? I can't think of a better way to spend an evening with my coffee-loving husband than the Coffee Tasting & Sensory Skills Workshop. He's fascinated by how things are made, and this class lets us explore something he loves, from bean to cup—together!"

Coffee Tasting & Sensory Skills Workshop page 4

Steeb | **Sloppy Optimist & Daily Drawing Specialist**

"I've always been curious and drawn to the iconic illustrations on tarot cards; the cards are so rich with symbolism for different artistic interpretations. With taking Ginny's class I hope to deepen my understanding of the history, ritual, and practice of this intuitive self-reflective craft that is tarot card reading."

Introduction to Tarot page 8