

# DISCOVER

COMMUNITY & CONTINUING EDUCATION AT WHATCOM | [whatcomcommunityed.com](http://whatcomcommunityed.com)

SPRING 2026

Explorations in Watercolor

Temaki Sushi: Hand Roll Your Own

Natural History of Whatcom County Nature Walk

Perfect Plant Pairings for Container Gardens

Mediterranean Coastal Trip

Self-Publishing Success

A Tour of Spanish Tapas

Marketing Bootcamp

Let's Get Writing!

A Spring Halibut Meal

Human-A.I. Collaboration

Backyard Chicken Keeping

**Whatcom**  
COMMUNITY COLLEGE

OVER **55** NEW  
CLASSES INSIDE!

**Contents****3 COOKING CLASSES****7 HOME & LIFESTYLE**

7 Nature &amp; Recreation

8 Gardening

9 House &amp; Home

9 PetSaver® Certification

**10 Money Management****11 CREATIVE ARTS**

11 Fine Art

12 Hobbies &amp; Crafts

12 Music

12 Photography &amp; Photo Editing

**13 HEALTH & WELLBEING**

13 Dance &amp; Fitness

13 Yoga

13 Personal Wellness

15 Healthcare Planning

15 Welcome to Medicare

**16 TRAVEL & LANGUAGE**

17 Collette Trip Info Sessions

**18 CHUCKANUT WRITERS****20 BUSINESS & PROFESSIONAL DEVELOPMENT**

20 Professional Development

20 Grant Writing &  
Nonprofit Management

21 Marketing Bootcamp Series

**22 COMPUTERS & TECHNOLOGY**

22 Microsoft Office Applications

22 Excel

23 Microsoft Word

23 Canva

23 Human-A.I. Collaboration

23 Website Creation

23 YouTube &amp; Video Editing

**24 ED2GO ONLINE COURSES****26 CAMPUS MAP****27 REGISTRATION INFO**

Issue number 2026/2. 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.

Notice of non-discrimination: Whatcom Community College does not discriminate on the basis of race, color, national origin, religion, sex, disability, honorably discharged veteran or military status, sexual orientation, genetic information or age in its programs and activities. For Title IX compliance, contact Title IX Coordinator, by phone:360.383.3400 or email: titleix@whatcom.edu. WCC publications are available in alternate formats upon request by contacting the Access & Disability Services office at 360.383.3139; or Video Phone at 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](http://whatcom.edu/student-services/student-conduct).



Nature &amp; Recreation pages 7-8



Business &amp; Computers pages 20-23



Home &amp; Garden pages 8-10

**Off-Campus Locations:**

**VILLAGE BOOKS**  
1200 11th Street, Bellingham

**LARRABEE STATE PARK**

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

**TENNANT LAKE - HOVANDER PARK**

**FAIRHAVEN PARK**

**LOOKOUT MOUNTAIN PRESERVE**

**WHATCOM FALLS PARK**

**DEMING HOMESTEAD EAGLE PARK**



@whatcomcommunityeducation

[whatcomcommunityed.com](http://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! Temaki Sushi: Hand Roll Your Own!



Learn to make temaki—cone-shaped sushi rolls wrapped by hand without a bamboo mat. Create four varieties—seared salmon skin, spicy sea scallops, salmon belly, and ahi poke—

each filled with julienned cucumber, daikon, red bell pepper, avocado, and scallions. Finish with tofu miso soup and learn how to host your own temaki dinner party at home. Chef Robert Fong, longtime *Co-op* instructor and former Bellingham restaurateur, makes this interactive feast approachable and fun! Hands-on.

26SFDA23 / 1 session \$89  
6:30 - 9:00 PM WED: 4/1  
Fong Downtown Co-op Connections Building

## New! Hawaiian Luau at Home

Bring the islands to your kitchen with traditional Hawaiian cooking techniques. Watch Chef Robert prepare oven-roasted kalua pig—pork shoulder seasoned with Hawaiian alaea salt, wrapped in banana leaves, and slow cooked until tender enough to shred. Learn how to assemble lomi lomi salmon, prepare authentic albacore chili pepper poke, and craft creamy haupia coconut pudding. A longtime *Co-op* instructor and former Bellingham restaurateur, Chef Robert shares methods passed down through generations of island cooks. Demonstration.

26SFD11 / 1 session \$89  
6:30 - 9:00 PM WED: 5/6  
Fong Downtown Co-op Connections Building

## New! Knife Skills Tutorial with Smoked Salmon Pasta



Learn foundational techniques that elevate everyday cooking! Chef Matthew begins with hands-on knife sharpening, safe handling, grip, and essential cuts that make meal prep faster and more enjoyable. He'll then demonstrate putting those skills to work by preparing a comforting smoked salmon pasta, in which he builds a light cream sauce layered with fresh vegetables and bright acidity. Chef Matthew's career has spanned restaurants in Louisiana, Georgia, Orcas Island, and Bellingham. Demonstration.

26SFDL18 / 1 session \$89  
6:30 - 9:00 PM THU: 4/2  
Boudousquie Downtown Co-op Connections Building

## New! New Orleans Jazz Fest Classics

Experience two beloved Jazz Fest dishes, as Chef Matthew builds Crawfish Monica—the iconic festival pasta with tender crawfish (or shrimp), garlic, cream, and warm spices folded into perfectly cooked noodles. Then he'll prepare traditional New Orleans bread pudding topped with warm caramel sauce. A New Orleans native, Chef Matthew learned these dishes from his grandmothers and brings authentic Gulf Coast tradition to the *Co-op* kitchen. Demonstration.

26SFD10 / 1 session \$89  
6:30 - 9:00 PM WED: 4/15  
Boudousquie Downtown Co-op Connections Building

## New! Farm-to-Table Dinner

Celebrate spring with a vibrant farm-to-table menu highlighting the freshest Pacific Northwest ingredients. We'll begin with a trip across the street to the *Co-op* for everything cooked in class. Chef Matthew will then prepare seasonal dishes that showcase bright herbs and tender vegetables while sharing tips for selecting seasonal produce, balancing acidity, and creating restaurant-quality flavors. Through years of restaurant work in Bellingham and on Orcas Island, Chef Matthew has built relationships with local farmers and fishers who shape his seasonal cooking. Demonstration.

26SFD014 / 1 session \$89  
6:30 - 9:00 PM THU: 5/14  
Boudousquie Downtown Co-op Connections Building

## New! Elevate Your Plant-Based Cooking

Learn to make healthy and delicious plant-based fare with Chris Wilson, head chef and owner of *Plantage*—a Bellingham meal-subscription service. She'll prepare a four-course vegan meal that will leave guests asking for more. Begin with an herbed cheese ball rolled in nuts and served with homemade five-seed crackers. Move to not-crab cakes—delicate pan-fried cakes of mashed garbanzo beans and artichoke hearts with Cajun seasoning, served with remoulade and spring greens. Finish with black bean brownies drizzled in salted caramel sauce. Demonstration.

26SFDQ18 / 1 session \$89  
6:30 - 9:00 PM FRI: 5/1  
Wilson Downtown Co-op Connections Building

## Cooking Classes continued

### 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.

26SFDE12 / 1 session \$89  
6:30 - 9:00 PM THU: 4/9  
Le Dû Downtown Co-op Connections Building

### 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.

26SFDE11 / 1 session \$89  
6:30 - 9:00 PM FRI: 4/10  
Le Dû Downtown Co-op Connections Building

### **New!** A Tour of Spanish Tapas

Explore the Spanish tradition of tapas—small, appetizer-sized dishes frequently combined to create a whole meal. Chef Johanna will share recipes learned through years of cooking and traveling abroad, guiding you through a range of tastes, textures, and techniques. Featured dishes include pan con tomate, patatas bravas, Spanish garlic shrimp, tortilla española, and ham croquettes. With more than a decade of cooking experience, Chef Johanna makes these classic snacks approachable for home cooks. Demonstration.

26SFDJ11 / 1 session \$89  
6:30 - 9:00 PM MON: 4/13  
Pratschler Downtown Co-op Connections Building



Enroll with  
a Friend  
for Twice the Fun

[whatcomcommunityed.com](http://whatcomcommunityed.com)

### Chocolate Bars & Truffles from Scratch

Learn to craft your own chocolate bars and hand-rolled, European-style truffles for any season with local chocolatier Alina Seredian. Using organic chocolate and simple ingredients, you'll discover techniques for making decadent treats at home. Alina has spent six years immersed in chocolate making and owns *Charmed Chocolat*. Leave class with recipes and handmade chocolates. Demonstration.

26SFDD09 / 1 session \$79  
6:30 - 9:00 PM TUE: 4/14  
Seredian Downtown Co-op Connections Building

### **New Recipes!** Healing Meals: Removing Processed Foods



Discover how to manage inflammation through food in this foundational class of this three-part anti-inflammatory cooking series (can be taken individually).

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 spring detox slaw, salmon with gremolata, herbed sweet potatoes, and nut butter banana bars. Gluten-free, dairy-free, soy-free, and refined sugar-free! Demonstration.

26SFDK09 / 1 session \$89  
6:30 - 9:00 PM THU: 4/16  
Segersten Downtown Co-op Connections Building

### **New Recipes!** Healing Meals: Balancing Blood Sugar

Learn to balance blood sugar naturally. Chronically elevated blood sugar triggers inflammation, leading to brain fog, fatigue, slow healing, and sleep disturbances. Alissa Segersten will share practical techniques for achieving stable energy and reducing inflammation throughout your day. She'll demonstrate how easy it is to create blood sugar-balancing breakfast and lunch recipes, including chicken turmeric vegetable breakfast hash, berry-cabbage smoothie, simple make-ahead lunch jars, and more. Gluten-free, dairy-free, egg-free, soy-free, sugar-free. Demonstration.

26SFDK14 / 1 session \$89  
6:30 - 9:00 PM THU: 4/30  
Segersten Downtown Co-op Connections Building

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

Determine which foods trigger immune responses in the final part of this anti-inflammatory cooking series. When your immune system perceives food as a threat, it floods your body with inflammatory chemicals and disrupts gut integrity. Alissa Segersten will guide you through practical strategies to reduce food sensitivities and support optimal wellness. Discover nourishing anti-inflammatory meals including spring detox salad with chicken, lemony quinoa and greens, anti-inflammatory energy bars, and ginger green smoothie. Gluten-free, dairy-free, egg-free, soy-free, sugar-free. Demonstration.

26SFDK15 / 1 session \$89  
6:30 - 9:00 PM THU: 5/21  
Segersten Downtown Co-op Connections Building

### **New!** A Spring Halibut Meal

Discover the secret to pan searing halibut to a perfect golden crust while keeping the inside tender and flaky. Then build a vibrant mint pea purée from scratch—balancing sweetness, freshness, and citrus—and roast a colorful mix of spring vegetables to complete the meal. Pick up pro tips on seasoning, temperature control, and plating for an elegant, restaurant-quality finish. Chef Courtney Bourasaw of *The Skagit Table* celebrates the best of spring cooking: light, bright, and full of flavor. Hands-on.

26SFDN13 / 1 session \$89  
6:30 - 9:00 PM TUE: 4/21  
Bourasaw Downtown Co-op Connections Building

### **New!** Kitchen Hacks for Effortless Weeknight Meals

Learn tips and tricks that make everyday cooking faster and more adaptable. Starting with chicken thighs and common staples—garlic, ginger, onions, citrus, and herbs—Chef Sammy will demonstrate how to get the most out of each ingredient while minimizing effort. You'll also learn hacks for preparing vegetables and whipping up quick, flavorful dressings for a fresh salad. Discover low-maintenance techniques that yield fantastic results with less fuss. Chef Sammy from *Estelle* brings restaurant know-how to your home kitchen. Demonstration.

26SFDK29 / 1 session \$89  
6:30 - 9:00 PM WED: 4/22  
Orrey Downtown Co-op Connections Building

**New! Seeded Sourdough from Scratch**

Homemade bread is delicious, versatile, and surprisingly economical. Learn to cultivate your own sourdough starter from scratch and keep it happy and healthy. Fermentation geek Miranda LeonJones demonstrates a simple, flexible recipe for seeded sourdough that's easy to make and endlessly adaptable. She'll share plenty of freshly baked samples along the way. Demonstration.

26SFDK30 / 1 session \$69  
6:00 - 8:00 PM TUE: 4/7  
LeonJones Downtown Co-op Connections Building

**New! Fermented Pineapple: Tepache & Hot Sauce**

Discover the possibilities of fermentation using an entire pineapple—rind and all!—to create two delicious recipes. Learn to make pineapple habanero hot sauce and pineapple tepache, a refreshing, naturally bubbly beverage with roots in pre-Columbian México. You'll have a chance to sample fresh tepache and taste the hot sauce on a variety of snacks. Fermentation enthusiast Miranda LeonJones has years of experience fermenting just about everything and is thrilled to share its transformational magic. Demonstration.

26SFDL11 / 1 session \$69  
6:00 - 8:00 PM THU: 6/4  
LeonJones Downtown Co-op Connections Building

**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—all from scratch. Learn shaping techniques and cooking methods for perfect dumplings every time. Class ends with a delicious pierogi dinner! Part hands-on, part demonstration.

**SECTION A**

26SFDJ08 / 1 session \$89  
6:30 - 9:00 PM TUE: 4/28  
Theisen Downtown Co-op Connections Building

**SECTION B**

26SFDJ08 / 1 session \$89  
6:30 - 9:00 PM THU: 6/11  
Theisen Downtown Co-op Connections Building

**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 for a medley of flavor. Then discover the secret to fluffy, never-gummy Polish silesian gnocchi (kluski slaskie)—delicate potato dumplings with a signature thumb-dimple that catches sauce beautifully. Demonstration.

26SFDJ16 / 1 session \$89  
6:30 - 9:00 PM THU: 5/7  
Theisen Downtown Co-op Connections Building

**Beyond Miso Soup: Making a Fermented Umami Powerhouse**

Unlock miso's versatility with Gabe Garms, founder of *Creative Koji*—makers of unique, artisanal miso using local ingredients. Gabe shares 15 years of dedication to fermentation, illustrating how to make your own black bean miso to ferment at home. You'll learn miso's history, nutritional benefits, and how it's used in cuisines around the world. Create umami-rich sauces, dressings, and marinades, and experience tastes that transform everyday cooking. Leave with your miso ferment, recipes, and inspiration. Demonstration.

26SFDA18 / 1 session \$79  
6:30 - 9:00 PM TUE: 5/5  
Garms 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 1890s Cripple Creek sourdough starter, mini sourdough loaves to bake at home, mini salt rising bread loaves, and recipes. Demonstration.

**SECTION A**

26SFDK25 / 1 session \$79  
6:30 - 9:00 PM TUE: 5/12  
Bardwell Downtown Co-op Connections Building

**SECTION B**

26SFDK25 / 1 session \$79  
6:30 - 9:00 PM TUE: 5/19  
Bardwell Downtown Co-op Connections Building

**New! Japanese Bento Box Basics**

Learn to create artful Japanese bento boxes perfect for lunches, picnics, and special occasions. Chef Rika will demonstrate crispy Japanese-style fried chicken, iconic triangular onigiri rice balls, and colorful braised and seasoned vegetable dishes. Discover how to compose a balanced, visually stunning meal that pleases all the senses. Rika Wong owns Bellingham business *Buu Chan*—named for her grandmother's childhood nickname—and draws on her half-Chinese, half-Japanese heritage to create Asian sauces, kimchi, and miso using locally sourced ingredients. Demonstration.

26SFDA25 / 1 session \$89  
6:30 - 9:00 PM MON: 5/18  
Wong Downtown Co-op Connections Building

**New! Classic French: Fresh from Paris**



Learn to create 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 pear frangipane tart, whose buttery almond custard is suited for any fruit of your choosing. Chef Karina brings nearly 50 years of experience recreating France's beloved culinary traditions. Demonstration.

26SFDE22 / 1 session \$89  
6:30 - 9:00 PM WED: 5/20  
Davidson Downtown Co-op Connections Building

**New! Italian Summer Classics**

Get ready for summer Italian-style with dishes that showcase peak-season produce. Watch Chef Karina compose a perfect caprese salad, then see two homemade pestos come together—comparing flavors side by side over fresh pasta. She'll demonstrate a lighter chicken Parmesan with quick, fresh tomato sauce, served alongside roasted zucchini. The finale is berry tiramisu—a no-bake dessert adaptable to any local berry variety. Chef Karina has spent nearly 50 years sharing the pleasures of cooking. Mangia! Demonstration.

26SFDG25 / 1 session \$89  
6:30 - 9:00 PM WED: 6/3  
Davidson Downtown Co-op Connections Building

Register early,  
class space  
is limited!



## Cooking Classes continued

### **New!** Summer Salads & Strawberry Shortcake

Summer's lush, local produce makes it the perfect season for salad. Chef Karina will build three crowd-pleasers: gorgeous taco salad, classic Caesar with homemade croutons and protein add-on options, and a big Italian salad you can easily transform into pasta salad. She'll share her secrets for homemade dressings, perfect greens prep, and salads that work for weeknight dinners or larger gatherings. Wrap up the evening by learning how to construct Karina's summery strawberry shortcake—a top 10 dessert in her pantheon! Chef Karina has spent nearly 50 years sharing the pleasures of cooking. Demonstration.

26SFD015 / 1 session \$89  
6:30 - 9:00 PM TUE: 6/16  
Davidson Downtown Co-op Connections Building

### **New!** Healthy Spring Cooking Through Ayurveda

Catch the spark of spring with cooking techniques from Ayurveda—the ancient Indian system of medicine that emphasizes balance between food, body, and environment. Lighten and vitalize yourself with vegetables, legumes, grains, and greens that support your body as winter melts away and nature invites fresh growth. Learn about spring-specific spice blends and sample a delicious vegetarian meal. A longtime Bellingham resident, Laura Smith has integrated Ayurvedic training into her wellness practice for over 20 years. Demonstration.

26SFDA24 / 1 session \$89  
6:30 - 9:00 PM TUE: 5/26  
Smith Downtown Co-op Connections Building

### **New!** Cook (and Then Feast!) Like an Italian



Join Marisa for an immersive culinary experience celebrating Italian flavors and Pacific Northwest ingredients. Prepare a traditional multi-course feast from antipasti to dolci—including fresh handmade pasta, rich regional sauces, and garden vegetables—using old-world techniques that bring each dish to life. Cook, eat, and learn in good company, just like in a true Italian kitchen. Leave with recipes and a warm, communal dining experience. Marisa teaches cheesemaking across the Pacific Northwest and owns local honey company *Marie's Bees*. Hands-on.

26SFDG24 / 1 session \$89  
6:30 - 9:00 PM THU: 5/28  
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. Marisa teaches cheesemaking across the Pacific Northwest and owns local honey company *Marie's Bees*. Hands-on.

#### SECTION A

26SFDK06 / 1 session \$69  
6:00 - 7:30 PM FRI: 5/29  
Papetti Downtown Co-op Connections Building

#### SECTION B

26SFDK06 / 1 session \$69  
6:00 - 7:30 PM THU: 6/18  
Papetti Downtown Co-op Connections Building

### **New!** The Calming Swedish Tradition of Fika

Celebrate the heart of Scandinavian culture through fika—the cherished Swedish tradition of slowing down to share coffee, tea, and sweet treats. More than a coffee break, fika is a daily ritual of connection and joy. Chef Noelle demonstrates how to make classic favorites: rabarbersaft (refreshing rhubarb cordial) and karamellkaka (caramel cake with lingonberries). Noelle holds a BS in Food Science and an MS in Agriculture from WSU and draws on her Swedish heritage for this warm gathering. Demonstration.

26SFDJ18 / 1 session \$69  
6:30 - 9:00 PM TUE: 6/2  
Beecrot Downtown Co-op Connections Building

### Preserve the Harvest: Intro to Canning



Learn the fundamentals of safe home canning and how to preserve food with confidence. This class covers the differences between water bath and pressure canning, including which foods require each method and why. Explore essential terminology, equipment, and how to find reliable, tested recipes to ensure safe and successful preservation. Instructor Jennie Goforth teaches food safety and preservation classes at WSU Skagit and has been preserving food at home for over 20 years. Demonstration.

26SFDL20 / 1 session \$59  
6:30 - 8:30 PM TUE: 6/9  
Goforth Co-op Connections Building

### Sustaining the Harvest: Food Preservation Beyond Canning

Preserving the harvest reduces food waste, extends seasonal abundance, and enhances food security. This class explores practical methods beyond canning, including fermentation, dehydration, freezing, and microclimate storage. Learn how these techniques maintain nutrients, improve flavor, and provide long-term, sustainable food storage solutions. Demonstration.

26SFDL21 / 1 session \$59  
6:30 - 8:30 PM WED: 6/17  
Goforth Co-op Connections Building

## Kids' Cooking Classes

### 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: 3/19  
Dunn Downtown Co-op Connections Building

#### SECTION B

26SKIDC12 / 1 session \$49  
2:00 - 4:00 PM THU: 4/16  
Dunn Downtown Co-op Connections Building

#### SECTION C

26SKIDC12 / 1 session \$49  
2:00 - 4:00 PM THU: 5/21  
Dunn Downtown Co-op Connections Building

# KIDS' COLLEGE

Registration opens

# MARCH 30!

See page 16 for more info



# Home & Lifestyle

## Nature & Recreation

### 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. Dress for the weather. Class will meet in the parking lot of the Tennant Lake Interpretive Center.

26SRECD46 / 1 session \$59  
 9:00 AM - 12:00 PM SAT: 4/18  
 Byrd Tennant Lake - Hovander Park

### Wild Edible Plants of the Pacific Northwest

Join instructor Chris Byrd for an introduction to plant identification, ecology, Coast Salish and European food plants, and modern wild foraging practices in the coastal Pacific Northwest. We will also discuss native forests, wetland plants, and non-native species found in disturbed habitats. Class will meet by the lower parking lot area at Fairhaven Park. Bring a water bottle.

**SECTION A**  
 26SRECD41 / 1 session \$59  
 9:00 AM - 12:00 PM SUN: 4/19  
 Byrd Fairhaven Park

**SECTION B**  
 26SRECD41 / 1 session \$59  
 9:00 AM - 12:00 PM SAT: 5/9  
 Byrd Fairhaven Park

### A History of the U.S. National Parks

Explore the rich history of the United States National Parks in this engaging workshop. Instructor Chris Byrd will cover the origins of the National Park Service, the iconic landmarks that shaped American conservation, and the stories behind some of the country's most treasured natural wonders. Learn about the cultural, environmental, and historical significance of these parks and how they continue

to inspire preservation efforts today. Perfect for history enthusiasts and nature lovers alike!

26SRECD43 / 1 session \$49  
 6:00 - 9:00 PM TUE: 4/28  
 Byrd WCC - Foundation 201C

### Exploring Whatcom County Tide Pools



Join instructor Chris Byrd for an exploration of local tide pools as you learn about intertidal invertebrates, fish identification, ecology, and seaweeds. He'll also cover tide pooling ethics. Kids 10

and up are welcome to register with a guardian. Bring a sack lunch or snack, water bottle, and appropriate sun protection. Class meets at Wildcat Cove in Larrabee State Park; parking requires an annual or one-day Discover Pass—carpooling encouraged.

**SECTION A**  
 26SRECD33 / 1 session \$99  
 11:00 AM - 4:00 PM SAT: 5/16  
 Byrd Larrabee State Park

**SECTION B**  
 26SRECD33 / 1 session \$99  
 11:00 AM - 4:00 PM SUN: 5/17  
 Byrd Larrabee State Park

### Spring Birds, Butterflies & Dragonflies of Whatcom County

Join us for a walk around Tennant Lake to view and discuss identification, ecology, and behavior of a variety of Whatcom County birds during late spring—wood warblers, flycatchers, and other neotropical migrants. We will cover the phenomenon of migration, nesting behavior, and biology, as well as butterfly, dragonfly, and damselfly identification. 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. Ages 13 and up are welcome to register with a guardian. Bring your binoculars, field guide, and water bottle; dress for the weather, including appropriate footwear. Class will meet in the parking lot of the Tennant Lake Interpretive Center.

26SRECB11 / 1 session \$79  
 8:00 AM - 12:00 PM SAT: 5/30  
 Byrd Tennant Lake - Hovander Park

### New! Natural History of Whatcom County Nature Walk

Explore the Nooksack River's rich natural history and learn about the diverse habitats that support bald eagles, salmon, and other wildlife. Guided by Chris Byrd, you'll observe ecological changes, discuss conservation efforts, and enjoy scenic views of surrounding forests and wetlands. This engaging outdoor experience is ideal for nature enthusiasts at all levels. Chris Byrd has an MS in Environmental Studies/Conservation Biology. Dress for the weather; carpooling is encouraged. Class will meet in the parking area of Deming Homestead Eagle Park.

26SRECD47 / 1 session \$59  
 9:00 AM - 12:00 PM SUN: 5/31  
 Byrd Deming Homestead Eagle 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

### 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.

26SRECD13 / 1 session \$59  
 9:00 AM - 12:00 PM SAT: 4/25  
 Engelfried Fairhaven Park

## Nature & Recreation continued

### Broad-Leaved Trees & Shrubs of Northwest Washington



Get to know the diversity of leafy trees and shrubs that make our forests lush and beautiful! Washington is home to an amazing variety of native trees and bushes, from bigleaf maples that tower into the canopy, to the many smaller shrubs that make up the forest understory. We'll practice identifying many of these species in their natural habitat, learn about their life histories, and discuss their ecological and cultural significance. Bring a notebook and come dressed for any weather. Class will meet at the parking area by the playground at the Silver Beach Road entrance of Whatcom Falls Park.

26SRECD17 / 1 session \$59  
9:00 AM - 12:00 PM SAT: 5/2  
Englefried Whatcom Falls Park

### Introduction to the Weather of Northwestern Washington



Do you want to learn 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, the forces that drive local weather, and the best 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 sailboat and power boat charter company.

26SREC28 / 1 session \$49  
6:00 - 9:00 PM WED: 6/24  
Lindsey WCC - Foundation 201C

Scan to  
register!



## Gardening

### 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

### From Garden to Vase: Growing a Cutting Garden



If you love to surround yourself with beautiful flowers—both indoors and in your garden—then this workshop is for you! Gardening expert Debra Olberg will discuss how to create a cutting garden—a space dedicated to growing cut flowers—including plant selection, garden design, watering, and fertilizing. Learn how you can keep a steady supply of flower bouquets in your home and brighten your garden at the same time!

26SHOMB17 / 1 session \$39  
9:00 - 11:00 AM SAT: 4/25  
Olberg WCC - Foundation 105

### **New!** Perfect Plant Pairings for Container Gardens

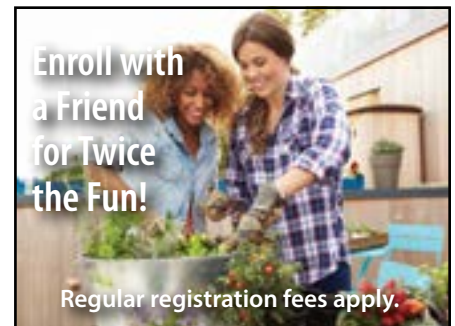
Discover striking design ideas to transform your containers into breathtaking focal points—whether to create privacy, mark an entrance, or simply bring a "wow factor" to the overall look of your outdoor space! Debra Olberg will cover design tips to accentuate your space, plant the perfect pot with all-star plant combinations, container placement and groupings, routine care and maintenance, and more.

26SHOMB15 / 1 session \$39  
9:00 - 11:00 AM SAT: 5/2  
Olberg WCC - Foundation 105

### Summer Garden Checklist

Whether you have an acre of gardens or a few planter boxes on your deck, enjoy this special season to its fullest by learning the latest expert tips and tricks essential for keeping your landscape fresh and beautiful all summer long. Gardening pro Debra Olberg will cover watering, grooming, summer pruning, fertilizing programs, pest control, adding color throughout the season, and much more.

26SHOMB19 / 1 session \$39  
9:00 - 11:00 AM SAT: 5/30  
Olberg WCC - Foundation 105



## 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](http://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

### 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



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

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

25FHOMF01 / 1 session \$179 9:00 AM - 5:30 PM  
SAT: 10/11 Lanker WCC - Foundation 201C

### 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

### 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

### Interior Design Fundamentals Series

Take all three classes for \$185

26SHOMD04 / 6 sessions

Follow us on our  
socials today!



@whatcomcommunityeducation

## House & Home *continued*

### 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

## Money Management

### 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 TU/TH: 3/24 - 4/2  
Van Ness WCC - Cascade 131

### 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.

26SMOND01 / 2 sessions \$59  
6:00 - 7:30 PM M/W: 4/13 & 4/15  
Neubeck WCC - Foundation 105

### 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.

26SMOND08 / 3 sessions \$89  
6:00 - 7:30 PM TU/TH: 5/5 - 5/12  
Van Ness WCC - Cascade 131

### 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.

26SMOND09 / 1 session \$39  
9:30 - 11:30 AM THU: 5/14  
Beckhusen Virtual



Scan the QR code  
for online personal  
enrichment classes.

- Genealogy
- Speed Spanish
- Intro to Guitar
- Sign Language
- ... and more!





## 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







## Fine Art

### Daytime Classes

#### Landscape Painting

Experience landscape painting with artist Trish Harding! Working from photographs, learn how to design your composition, select a color system, and plan a compelling (or “atmospheric”) mood. Discover the importance of thumbnail sketches and how to move to the canvas with color, value, and intensity to bring your painting to a successful conclusion. Personal focus and voice will be encouraged. Leave with an understanding of your process, confidence in your medium, and two to three completed paintings in oil or acrylic. All skill levels welcome! [For class supply list, visit www.whatcomcommunityed.com and click on “Supply Lists & Class Info.”](#)

26SARTA03 / 5 sessions \$229  
 1:00 - 3:30 PM THU: 4/2 - 4/30  
 Harding WCC - Foundation 105

#### Paint Your Pet!



Pets are more than companions—they’re beloved members of the family. Learn how to capture your pet’s unique personality and charm in this welcoming class with artist Trish Harding. Working in your choice of oils or acrylics, you’ll start by learning to draw your subject from a photograph and then bring them to life on canvas with color, texture, and expression. All skill levels are welcome. [Please bring a clear photo of your pet. For class supply list, visit whatcomcommunityed.com and click on “Supply Lists & Class Info.”](#)

26SARTA16 / 5 sessions \$229  
 10:00 AM - 12:30 PM THU: 4/2 - 4/30  
 Harding WCC - Foundation 105

Scan to register!



#### Watercolors for Beginners



Curious about watercolor but not sure where to start? Join artist Trish Harding for a fun and supportive introduction to this vibrant medium. You’ll learn foundational watercolor techniques—like brush handling, color mixing, and creating washes—while working on approachable projects designed to build confidence and spark creativity. Trish will provide demonstrations, guidance, and feedback throughout, helping you develop a strong base for future watercolor exploration. No experience necessary. [For class supply list, visit whatcomcommunityed.com and click on “Supply Lists & Class Info.”](#) Class does not meet May 8.

26SARTE12 / 5 sessions \$229  
 10:00 AM - 12:30 PM FRI: 5/1 - 6/5  
 Harding WCC - Foundation 105

“  
**Trish helped everyone participate and was very encouraging. The atmosphere of discovery and acceptance made it fun to learn.**  
 Kathy H.  
**Figure Drawing**

#### 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.”](#) Class does not meet May 8.

26SARTB08 / 5 sessions \$249  
 1:00 - 3:30 PM FRI: 5/1 - 6/5  
 Harding WCC - Cascade 164

## Evening Classes

### New! Explorations in Watercolor: Level I

Think watercolor is only for experienced artists who know what they’re doing? Think again! In this playful, beginner-friendly course, you’ll dive into the relationship between water and pigment, explore different styles, brushstrokes, and outlining methods while gaining confidence experimenting with a new medium. Structured, but low pressure—you’ll play with water and pigment, experiment, make mistakes, and have fun! Walk away with a few beautiful art pieces, and the skills to dive deeper into this watercolor medium! [For class supply list, visit www.whatcomcommunityed.com and click on “Supply Lists & Class Info.”](#)

26SARTE14 / 2 sessions \$119  
 6:00 - 9:00 PM WED: 4/22 & 4/29  
 Schneider WCC - Foundation 105

### New! Explorations in Watercolor: Level II

Ready to continue your watercolor play? This second level course invites you to wander a little deeper into your creative practice while keeping things light, relaxed, and joyful. We’ll explore new ways to mix color, build layers, and develop personal style—all through low-pressure exercises designed to spark curiosity rather than perfect technique. [Prerequisite: Explorations in Watercolor: Level I or instructor permission. For class supply list, visit www.whatcomcommunityed.com and click on “Supply Lists & Class Info.”](#)

26SARTE15 / 2 sessions \$119  
 6:00 - 9:00 PM WED: 5/6 & 5/13  
 Schneider WCC - Foundation 105

### Watercolor Series

Take both classes for \$199

26SARTE17 / 4 sessions

## Fine Art Classes continued

### Drawing Portraits



Take your drawing skills to the next level by learning how to create portraits with pencils and mixed media! Artist Sarah Lane will guide you in learning how to accurately draw the human face

while you hone your observational skills and develop a deeper understanding of shapes, light, and form. [Please bring a photograph to create your portrait. For class supply list, visit \[whatcomcommunity.edu\]\(#\) and click on "Supply Lists & Class Info."](#)

26SARTB14 / 3 sessions \$119  
6:00 - 8:00 PM TUE: 4/14 - 4/28  
Lane WCC - Cascade 163

### 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 \[whatcomcommunity.edu\]\(#\), and click on "Supply Lists & Class Info."](#)

26SARTE13 / 3 sessions \$119  
6:00 - 8:00 PM TUE: 5/19 - 6/2  
Lane WCC - Cascade 163

## Hobbies & Crafts

### 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 \[whatcomcommunity.edu\]\(#\) and click on "Supply Lists & Class Info."](#)

26SHOBA18A / 3 sessions \$125  
6:00 - 8:00 PM THU: 4/9 - 4/23  
Barbo WCC - Foundation 101K

## 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 \[whatcomcommunity.edu\]\(#\) and click on "Supply Lists & Class Info."](#)

26SHOBA01 / 3 sessions \$125  
6:00 - 8:00 PM THU: 4/30 - 5/14  
Barbo WCC - Foundation 101K

### 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."](#)

26SHOBA03 / 1 session \$49  
1:00 - 4:00 PM SAT: 5/16  
Lane WCC - Foundation 105

## 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 spring together with uke playtime!

26SMUSA03 / 4 sessions \$119  
6:00 - 7:30 PM TUE: 4/7 - 4/28  
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! [If you own or can borrow a ukulele, then bring one along.](#)

26SMUSA04 / 4 sessions \$119  
6:00 - 7:30 PM TUE: 5/5 - 5/26  
Rogers WCC - Foundation 105

## Photography & Photo Editing

### 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 Library and Develop modules, and 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

### 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 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.

26SPHTB01 / 1 session \$159  
9:00 AM - 4:00 PM SAT: 4/18  
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.

26SPHTB05 / 4 sessions \$189  
6:00 - 8:30 PM WED: 4/22 - 5/13  
Sanders WCC - Foundation 201C



# Health & Wellbeing

## Dance & Fitness

### Swing Dance 101

Learn one of the most popular social dances this spring—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.

26SDNCA05 / 8 sessions \$169  
 6:00 - 7:15 PM THU: 4/23 - 6/11  
 McCully 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.

26SFITA22 / 6 sessions \$109  
 6:00 - 7:00 PM WED: 4/8 - 5/13  
 Kaur WCC - Pavilion 201



**Share the Experience—  
 Enroll with a Friend!**  
 Regular registration fees apply.  
[whatcomcommunityed.com](http://whatcomcommunityed.com)

## Belly Dance Fitness

Discover the many benefits of Middle Eastern dancing as you exercise your body and learn new skills. Increase your strength and flexibility, burn calories, and enjoy moving to the music! Since 2008, Stephanie Fox has been studying belly dance and enjoys learning and performing different styles. She loves to spread the joy of dance and believes that the best fitness program is loving your exercise! Wear comfortable clothes and bring a water bottle. Class does not meet May 25.

26SFITA24 / 8 sessions \$129  
 5:30 - 6:30 PM MON: 4/13 - 6/8  
 Fox 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 May 12.

26SFITA28 / 8 sessions \$129  
 5:30 - 6:30 PM TUE: 4/14 - 6/9  
 Carr WCC - Pavilion 201

## Yoga

### 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 practitioner, this class will benefit everyone. Wear comfortable clothes and bring a bottle of water. Mats, blocks, blankets, and straps available in class.

26SFITA06 / 8 sessions \$149  
 11:00 AM - 12:00 PM TUE: 4/7 - 5/26  
 Retter 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

### Sound Bath & Breath Meditation



Unwind and replenish in a deeply relaxing meditative soundscape this spring. Certified Sound Practitioner 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

**Scan to register early!**



## New Moon Sound Bath & Breath Meditation

Join Kristi Moseley of *Mystic Heart* for a grounding new moon sound bath honoring spring's season of renewal. As the second new moon of spring invites fresh beginnings, the healing tones of crystal singing bowls and gentle percussion will help you plant seeds of clarity and intention. Allow the vibrations to support your body, mind, and spirit in softening, awakening, and opening—just as nature does in spring. Leave feeling refreshed, centered, and aligned 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.

26SHTHD37 / 1 session \$29  
10:00 - 11:00 AM SAT: 5/16  
Moseley WCC - Foundation 201C

## 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 201C

## 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

## 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

## 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 wellbeing 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 wellbeing.

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 wellbeing 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



Scholarship applications for Summer 2026 are due by May 29. See page 16 for more info.

## Healthcare Planning

### Elder Care Options: Help When You Need It



Someday you may find yourself needing care or caring for a loved one. Debbie Gann, director of *Home Attendant Care*, brings her 30+ years' experience to explain the support options available and discuss transportation, nutritional, and medical services; in-home care; and the costs and role of Medicare, Medicaid, and other funding options. The first session will cover how to develop a team of support services to allow individuals to remain in their homes; the second session will explore alternative living situations. We'll also discuss how to make a smooth transition for everyone involved and documents you should have in place to ensure your wishes are honored.

26SHTHA03 / 2 sessions \$59  
5:30 - 8:30 PM MON: 5/4 & 5/11  
Gann WCC - Foundation 105



## 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

26SHTHA02 / 1 session  
THU: 4/23

**FREE**  
SHIBA Staff

6:30 - 8:30 PM  
Virtual

### SECTION B

26SHTHA02 / 1 session  
MON: 6/8

**FREE**  
SHIBA Staff

6:30 - 8:30 PM  
Virtual

## Instructors Wanted

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

We are currently actively looking for DIY home projects, ceramics, floral design & wreath making, Pilates, and astrology experts to teach for our program. If you, or someone you know, would be a good fit, follow the directions below to fill out a course proposal form online.



**Whatcom**  
COMMUNITY COLLEGE  
Community & Continuing Education

To complete a course proposal form or to learn about current openings, visit [whatcomcommunityed.com](http://whatcomcommunityed.com) and click on "Teach for Us."





## Language

### 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

“  
**Friendly, happy, instructive, and a joy to attend. Ms. Fujita is very informative not only in the language, but also manners and places to go in Japan.**  
 Leo S.  
**Japanese for Travel & Fun**

## Travel

### 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

**Scan to register!**

# KIDS' COLLEGE

## Registration opens MARCH 30!

Art • Cooking • Digital Arts and more!

Scholarships available

[WHATCOM.EDU/KIDSCOLLEGE](http://WHATCOM.EDU/KIDSCOLLEGE)



## 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.

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

### **New!** Discover Rome & the 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.

26WTRVA41 / 1 session **FREE**  
 2:00 - 2:45 PM TUE: 3/24  
 Collette Staff WCC - Foundation 201C

### **New!** The Balkans

Uncover the Balkans, a region rich in history and culture amid the beauty of rocky coastlines, steep landscapes, and ancient cities. Embark on a 16-day adventure threading the peninsula's wonders in Croatia, Montenegro, Albania, Bosnia and Herzegovina, and Greece.

26STRV46 / 1 session **FREE**  
 3:00 - 3:45 PM MON: 6/15  
 Collette Staff WCC - Foundation 201C

### **New!** Australia & New Zealand Uncovered

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.

26WTRVA42 / 1 session **FREE**  
 3:00 - 3:45 PM 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.

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

**SECTION B**  
 26WTRVA43 / 1 session **FREE**  
 1:00 - 1:45 PM MON: 6/15  
 Collette Staff WCC - Foundation 201C

### **New!** Colors of Morocco

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.

**SECTION A**  
 26WTRVA44 / 1 session **FREE**  
 2:00 - 2:45 PM WED: 3/25  
 Collette Staff WCC - Foundation 201C

**SECTION B**  
 26WTRVA44 / 1 session **FREE**  
 2:00 - 2:45 PM MON: 6/15  
 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 Rivas. From chameleonic Barcelona to sun-kissed Nice, and from timeless villages to iconic cities, this is your dream Mediterranean escape.

26WTRVA5 / 1 session **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](http://whatcomcommunityed.com) and click "Road Trips"!





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

**New! Let's Get Writing!**

Do you want to write, but find yourself procrastinating despite your best intentions? In this class, we'll take stock of our writing goals, environments, schedules, and mindsets. Through prompted exercises and discussion, we'll refresh your writing habit and kickstart your next project. Stephanie Dethlefs is a writer and writing coach in Bellingham. She is the author of a middle grade novel and her writing can be found in a variety of publications.

26SWRTD29 / 4 sessions \$119  
 6:00 - 7:30 PM MON: 4/20 - 5/11  
 Dethlefs WCC - Foundation 201C

**New! Find Your Voice:**

**A Fiction Deep-Dive**

Writers of short- as well as long-form fiction can develop/sharpen their voice through free writes, incisive editing exercises, and "The Six Elements of Great Fiction," originated by *Narrative Magazine* founder Tom Jenks. Additionally, we'll deep-dive the how-to's of publishing short fiction. Alle C. Hall published award-winning short work for years (Dale Peck's *Evergreen Review*, *Tupelo Quarterly*) building to her first book deal: the multi-honored novel, *As Far as You Can Go Before You Have to Come Back*.

26SWRTD15 / 1 session \$79  
 9:00 AM - 1:00 PM SAT: 4/11  
 Hall WCC - Foundation 105

**New! Beyond Setting: Writing Literature of Place**



How do we write stories that embody the soul of a place? How do we create a setting that is more than a mere backdrop, and stories that couldn't have occurred in any other place? Join

Flannery O'Connor Award-winning author A. Muia in examining passages from place-based literature to see how authors immerse their readers in landscape as character—one that moves, breathes, and has agency.

26SWRTA28 / 1 session \$35  
 10:00 - 11:30 AM SAT: 5/2  
 Muia WCC - Foundation 201C

**New! What's Your Genre?**

In this class, we'll look at the writing expectations for specific genres of writing including romance, mystery, historical fiction, sci-fi and others. Join us as we explore and discover what genre of writing might be your next writing adventure. Gail Noble-Sanderson is an award-winning author of five novels; she has self-published through her company, Noble Press, since 2011. She is a former Speech-Language Pathologist and instructor at Western Washington University.

26SWRTD24 / 1 session \$39  
 10:00 AM - 12:00 PM SAT: 4/18  
 Noble-Sanderson Village Books—Readings Gallery

**New! The Wisdom of the Garden**

"Wisdom is oftentimes nearer when we stoop than when we soar," the poet William Wordsworth tells us. In this interactive workshop for writers at all levels, we'll explore the writings of other poets on gardens and gardening and play with writing our own garden-inspired poems. Homework will include spending time in a garden of your choice! 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*. Space is limited—register early!

26SWRTF21 / 6 sessions \$249  
 10:00 AM - 12:00 PM WED: 4/29 - 6/3  
 Bloom WCC - Foundation 105

**New! The Poetry of Work: Using Our Jobs as Source Material**

Choosing from the variety of jobs held from childhood to present day, you will access vivid memories and walk through a series of single-word or short phrase individual observations based upon the five senses and emotions. After some time spent writing, we'll conclude with optional sharing of our work, time allowing. Patrick Dixon is retired from teaching and commercial fishing. He's been writing about his fishing life for nearly 30 years and has been published widely in journals and anthologies.

26SWRTF31 / 1 session \$35  
 2:00 - 3:30 PM SUN: 5/17  
 Dixon Village Books—Readings Gallery

**New! Embodied Nature Writing**

Robin Wall Kimmerer writes, "As we work to heal the earth, the earth heals us." Translating our experiences in nature-as both observers and fellow creatures-into story can offer comfort as well as insight into our own complex internal landscapes. Looking at a wide range of contemporary environmental and nature writing, this workshop will offer ideas, prompts, and a chance to reflect on our bodies' place in the world. Jessica Gigot is a poet, farmer, and writing coach who lives on a little sheep farm in the Skagit Valley.

26SWRTE09 / 1 session \$39  
 10:00 AM - 12:00 PM SAT: 5/16  
 Gigot Village Books—Readings Gallery

**New! Performing Your Writing**

Interested in reading your work at an open mic and don't know where to start? In this beginner-friendly class, we will discuss good practices when it comes to reading your work in front of a crowd. From pacing and stage fright to audience participation (yes, really), we'll cover all that and more. Grace Schutte, a Pushcart Nominee, is an Alaskan writer, instructor, and open mic menace. She received her MFA from WWU in 2025.

26SWRTD30 / 1 session \$39  
 10:00 AM - 12:00 PM FRI: 4/24  
 Schutte Village Books—Readings Gallery

**New! Research in Writing: The Research Crab**

What comes to mind when you think of "research"? The library? An internet database, perhaps? But what about crabs? In this course, we will place "research" under our writerly microscope and explore its role in creative writing, different strategies, and how crabs might be at the root of it all. Grace Schutte, a Pushcart Nominee, is an Alaskan writer and instructor with a passion for crabs, specifically those of the research variety. She received her MFA from WWU in 2025.

26SWRTD31 / 1 session \$39  
 10:00 AM - 12:00 PM FRI: 4/10  
 Schutte Village Books—Readings Gallery

**New!** **How to Read a Film: Visual Literacy for Writers**

Develop fluency in the language of film and learn how visual components enrich story. With a career in film production, television, and three Emmys, Lisa Spicer enjoys teaching about artistic methods of visual storytelling, including mise-en-scene, a technique to convey meaning such as emotion, tension, or foreshadowing. Learning how filmmakers communicate visually is a wonderful skill for writers and cinephiles. Class includes film clips and class discussion about using these techniques in your story.

26SWRTD32 / 2 sessions \$79  
6:00 - 8:00 PM THU: 4/30 & 5/7  
Spicer WCC - Foundation 201C

**New!** **Self-Publishing Success!**

Discover the world of self-publishing! Our first class explores the self-publishing process, whether it's right for your book, companies that support self-publishers, and manuscript preparation essentials. The second session focuses on design elements for print-ready books: selecting the optimal book size, font selections for different genres, and creating professional layouts. Instructor Jill Flores is a graphic designer specializing in transforming manuscripts into polished, print-ready files. Her expertise spans every phase of production, ensuring a stress-free experience for authors.

26SWRTG18 / 2 sessions \$79  
6:00 - 8:00 PM TUE: 4/21 & 4/28  
Flores WCC - Cascade 131

**Pre- and Post-Publication Workshop Series**



Join David Beaumier of *Chanticleer Book Reviews* for a series of pre- and post-publishing workshops. Topics cover choosing between traditional and indie publishing with special guest *USA Today* Bestselling Author Sarah Hawley, building your author platform, working with professionals who can elevate your book, and planning your perfect launch. Learn strategies for pre-publication marketing, running memorable author events, and sustaining book sales long after release. Get the tools to approach publishing with eyes open and build a sustainable author career.

**New!** **Choosing Your Publishing Path**

Learn directly from authors with experience across the publishing spectrum. David Beaumier (small press and indie publishing) and Sarah Hawley (Penguin Random House) will discuss the realities of different publishing routes: what each path offers, what it demands, and how to know which might be right for your book. We'll pull back the curtain on publishing to try and find the right path for your book and your career goals. Discover the pros and cons of traditional publishing, small press, and indie/self-publishing, key factors to consider, and how to evaluate which publishing path aligns with your current book, resources, and ambitions.

26SWRTG20 / 1 session \$25  
6:00 - 7:00 PM THU: 5/21  
Beaumier Village Books—Readings Gallery

**New!** **Building an Author Platform**

Discover how to establish an author brand before your book even hits the shelves. This workshop covers the basics for how to begin your own platform: creating an author website, maintaining a newsletter and building your audience, and developing a social media presence on the right platform. Learn to strengthen your platform through community engagement: giving presentations, supporting book fairs, and making the most of writing conferences.

26SWRTG21 / 1 session \$25  
6:00 - 7:00 PM TUE: 5/26  
Beaumier Village Books—Readings Gallery

**New!** **Pre-Publication Marketing**

Learn how to create momentum for your book before it officially launches. This workshop covers the full spectrum of pre-publication marketing: leveraging editorial reviews and book awards to build credibility, connecting with your local library and independent bookstore for crucial hometown support, exploring traditional print advertising in strategic venues, and finding the right podcasts for your genre and audience. We'll also discuss the art of conference networking and the golden rule of author marketing: offer help to get help.

26SWRTG22 / 1 session \$25  
6:00 - 7:00 PM THU: 5/28  
Beaumier Village Books—Readings Gallery

**New!** **Professional Polish—Design, Pricing, and Presentation**

Discover what separates amateur-looking books from professional ones. This workshop explores the technical side of book creation: interior formatting

basics, how books are physically built, and the principles of effective cover design. Finally, we'll look at the often-confusing black box of book pricing. Whether you're working with a small press, self-publishing, or preparing to pitch to traditional publishers, understanding these elements helps you make informed decisions and present your work professionally. We'll also touch on planning a successful book launch that showcases your professionally crafted book to its best advantage.

26SWRTG23 / 1 session \$25  
6:00 - 7:00 PM MON: 6/1  
Beaumier Village Books—Readings Gallery

**New!** **Author Events that Sell Books and Build Community**

We'll cover the timeline for planning a successful event, identifying who to reach out to for promotion, and choosing the right event format for your book and personality—from traditional reading-and-Q&A format and teaching audiences about your writing, all the way to full panel discussions and even small plays around your books. The goal is to create an experience that connects with readers and brings them into your regular audience. Learn strategies for generating word-of-mouth buzz before, during, and after your event.

26SWRTG24 / 1 session \$25  
6:00 - 7:00 PM TUE: 6/2  
Beaumier Village Books—Readings Gallery

**New!** **Sustaining Sales—Keeping Your Book Going After Launch**

Discover strategies for keeping your book in circulation: refreshing your author platform with new content, continuing your podcast circuit, giving presentations that feature your expertise, attending book fairs and conferences strategically, and finding creative ways to keep your book visible and relevant. We'll discuss how to use marketing to build a sustainable rhythm while keeping your backlist selling as you work on new projects. Learn long-term marketing tactics that keep your backlist relevant and selling, how to leverage ongoing opportunities, and ways to build on your first book's success to create a sustainable author career.

26SWRTG25 / 1 session \$25  
6:00 - 7:00 PM THU: 6/4  
Beaumier Village Books—Readings Gallery

**Pre- and Post-Publication Workshop Series**  
**Take all six classes for \$125**  
26SWRTG19 / 6 sessions

# Business & Professional Development

## Professional Development

### 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

**Register online!**

## 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.

26SBUSH01 / 3 sessions \$139  
 9:00 - 11:00 AM FRI: 4/3 - 4/17  
 Lang WCC - Foundation 201C

### 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!

26SBUSH02 / 4 sessions \$199  
 9:00 - 11:00 AM FRI: 4/24 - 5/15  
 Lang WCC - Foundation 201C

**Grant Writing Package**  
 Take both classes for \$299  
 26SBUSH03 / 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

**"This course was so applicable! I got excellent, articulate tips for working with my volunteers."**

Laura B.  
**Volunteer Management**

## Nonprofit Fundraising: Partnering with the Business Sector

Does your nonprofit get enough support from businesses and corporations? In this revealing workshop, learn strategies and methods to initiate and nurture partnerships with businesses. The result? You'll create win-win relationships that can add substantial income streams to your fund development plan and broader awareness of your work. Ginny Lang, an expert in nonprofit development, brings a content-packed workshop to organizations wanting to expand their options for support. She invites you to bring questions as we explore this collaborative, essential fundraising strategy.

26SBUSH08 / 1 session \$69  
 9:00 AM - 12:00 PM FRI: 6/5  
 Lang WCC - Foundation 201C

**New!**

# Marketing Bootcamp Series



*Alice Ledbetter is a digital marketing specialist who has spent nearly a decade helping businesses tell their stories, reach the right audiences, and grow with confidence. She's worked with brands of all sizes, from small local teams to international corporations, and she excels at turning big marketing ideas into easy, practical strategy. Alice's teaching style is supportive, clear, and hands-on, with a focus on helping learners build real skills they can put to work immediately.*

## Foundations & Fundamentals

This introductory class breaks down core marketing concepts in a clear, practical way. We'll cover what marketing is, how value is communicated, and the basics of the four Ps and the marketing funnel. You'll learn how businesses move audiences from awareness to action and how to think about customer needs. Designed to be accessible for a wide range of experience levels, this session provides a solid grounding you can apply immediately or build on in later classes.

26SBUSF06 / 1 session \$59  
6:00 - 8:30 PM THU: 4/16  
Ledbetter WCC - Foundation 201C

## Branding & Market Insights

Explore how branding shapes customer perception and long-term business success. We'll define brand identity, voice, and consistency, and discuss how strong brands build trust. Also learn practical market research methods, including competitive reviews, audience insights, and simple tools for spotting opportunities. Whether you're launching something new or strengthening an existing brand, this session offers clear, actionable ways to understand your position in the market and communicate what makes your business distinct.

26SBUSF07 / 1 session \$59  
6:00 - 8:30 PM THU: 4/23  
Ledbetter WCC - Foundation 201C

## Social Media Strategy

In this hands-on lab, learn how to create effective social content across major platforms. We'll break down what makes a strong post, explore content creation tips, and discuss how different channels support different goals. You'll practice simple planning methods, evaluate sample posts, and learn how to interpret engagement and performance metrics. This session is designed for a range of experience levels and focuses on practical techniques that help build confidence and clarity in your social media approach.

26SBUSF08 / 1 session \$59  
6:00 - 8:30 PM THU: 4/30  
Ledbetter WCC - Foundation 101J

## Paid Ads & Analytics

This practical lab introduces the major paid digital advertising platforms, including Google, Facebook, and more. We'll compare campaign types, learn when to use each approach, and understand the basics of ad structure, targeting, and budgeting. We'll also walk through how to read performance data using accessible examples. Suitable for varied experience levels, this session offers clear guidance on how digital ads support business growth and how to evaluate results with confidence.

26SBUSF09 / 1 session \$59  
6:00 - 8:30 PM THU: 5/7  
Ledbetter WCC - Foundation 101J

## Email Marketing Essentials

Create effective marketing emails that engage audiences and drive action! You'll learn about subject lines, message structure, calls to action, and simple design choices that improve readability. We'll also discuss segmentation, automation basics, and straightforward ways to collect email signups. Through examples and guided practice, this session supports a wide range of skill levels and provides practical insight into how email marketing strengthens customer relationships.

26SBUSF10 / 1 session \$59  
6:00 - 8:30 PM THU: 5/14  
Ledbetter WCC - Foundation 101J

## A.I. in Marketing: Practical Skills & Ethical Insights

This class examines how AI tools are reshaping marketing and creative work. We'll explore practical ways AI can support workflow efficiency, content development, and research, while discussing ethical considerations and brand implications. Learn how to evaluate appropriate uses, avoid common pitfalls, and maintain responsible, transparent practices. Designed to be accessible without oversimplifying, this session offers a grounded overview of where AI can help and where thoughtful human judgment remains essential.

26SBUSF11 / 1 session \$59  
6:00 - 8:30 PM THU: 5/21  
Ledbetter WCC - Foundation 201C

### Marketing Bootcamp Series

**Take all six workshops for \$295**

26SBUSF05 / 6 sessions

# Computers & Technology

## Microsoft Office Applications

### 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 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

### 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.

26SCOME05 / 2 sessions \$199  
1:00 - 4:30 PM M/W: 4/27 & 4/29  
Hanks Virtual

## Connect with us!



/whatcomcommunityeducation

## Excel

### Excel for the Absolute Beginner

Whether it's your budget or your music collection, Microsoft Excel has the tools to help you get organized and efficient! Class covers creating workbooks, sorting and filtering data, basic formulas, and the many practical applications for which Excel can be used. Designed for home users, volunteers, nonprofits, or anyone wanting to get started with Excel. Class serves as an excellent foundation for Excel: Level 1.

26SCOMC02 / 2 sessions \$149  
1:00 - 4:00 PM M/W: 4/27 & 4/29  
Qualey WCC - Foundation 101J

### Excel: Level 1

Join us for this introductory class designed for professionals to learn the basics of Microsoft Excel. Class covers formatting, editing, modifying spreadsheets, and more. By course end, you'll be able to create and develop well-designed spreadsheets using expressions, formulas, and functions. Textbook, included in course fee, provided at first session. Prerequisite: basic familiarity with Excel.

26SCOMC01 / 2 sessions \$189  
1:00 - 4:30 PM M/W: 5/4 & 5/6  
Qualey WCC - Foundation 101J

### Excel: Level 2

If you've completed Excel: Level 1, then you're ready to explore additional features. Class focuses on using range names, creating more advanced formulas and functions, managing data in lists and tables, conditional formatting, presenting data visually with charts, and creating PivotTables. Textbook, included in course fee, provided at first session.

26SCOMC03 / 2 sessions \$169  
1:00 - 4:00 PM M/W: 5/11 & 5/13  
Qualey WCC - Foundation 101J

### Excel: Level 3

Enhance your spreadsheet skills with some of Excel's advanced features. Course covers working with multiple worksheets and workbooks, using

lookup functions, protecting and sharing workbooks, applying data validation criteria, automating workbook functionality with macros, creating Sparklines, mapping data, and using analysis and forecasting tools. Textbook, included in course fee, provided at first session.

26SCOMC04 / 2 sessions \$169  
1:00 - 4:00 PM M/W: 5/18 & 5/20  
Qualey WCC - Foundation 101J

## Excel Series

Take all three levels for \$475

26SCOM05 / 6 sessions

### 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.

26SCOMC11 / 1 session \$119  
1:00 - 4:30 PM MON: 4/13  
Hanks Virtual

### 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.

26SCOMC17 / 1 session \$125  
12:30 - 4:30 PM MON: 4/20  
Hanks Virtual

## Microsoft Word

### 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.

26SCOMJ01 / 2 sessions \$199  
1:00 - 4:30 PM WED: 4/15 & 4/22  
Hanks Virtual

## Canva

### Canva Pro for Content Creators Crash Course



This crash course is perfect for creators who want to level up their branding without becoming a graphic designer. Learn how to create eye-catching thumbnails, social media posts, blog or website graphics, and even short video clips using Canva's templates and tools. Instructor Michele Sweeney will cover brand kit setup, fonts, colors, and tips for batch content creation. Participants must have a Canva Pro account created prior to class.

26SBUSK21 / 2 sessions \$79  
7:00 - 8:30 PM WED: 4/8 & 4/15  
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.

26SBUSK19 / 4 sessions \$189  
6:30 - 8:30 PM WED: 5/20 - 6/10  
Sweeney Virtual



New!

## Human-A.I. Collaboration: Creativity, Ethics, and Everyday Intelligence

Artificial intelligence (AI) is now part of everyday problem-solving and creative work. This intensive workshop—designed for business professionals, educators, creatives, and lifelong learners alike—treats AI as a collaborator, not a replacement, and helps participants integrate these tools ethically and imaginatively into writing, design, and decision-making. We'll explore creative prompting, everyday ethics, and practical collaboration skills you can use immediately in your professional or personal projects. Gain hands-on experience and leave with clear strategies for using AI confidently. No technical background required. Joni Gutierrez, Ph.D., is the founder of *CHAIREs*—the *Center for Human-AI Research, Ethics, and Studies* based in Western Washington. Thirty-minute lunch break.

26SCOMF15 / 1 session \$189  
SAT: 4/18 Gutierrez 8:30 AM - 5:00 PM  
WCC - Foundation 101J

## YouTube & Video Editing

### 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.

26SBUSK23 / 2 sessions \$79  
7:00 - 8:30 PM WED: 5/6 & 5/13  
Sweeney Virtual

### 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.

26SBUSK22 / 2 sessions \$79  
7:00 - 8:30 PM WED: 4/22 & 4/29  
Sweeney Virtual

## Website Creation

### Create Your 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

Register online!



# 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](https://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](https://ed2go.com/whatcom)

# BACHELOR OF SCIENCE IN COMPUTER SCIENCE

**NEW!**

APPLY NOW FOR  
**FALL 2026**

More at [whatcom.edu/bscs](http://whatcom.edu/bscs)

Whatcom  
COMMUNITY COLLEGE



Earn your

## LEGAL INTERPRETATION CERTIFICATE

**NEW!**

Put your dual lingual skills to work and prepare to become a certified or registered legal interpreter.

For more information, contact:  
[advise@whatcom.edu](mailto:advise@whatcom.edu) or visit  
[whatcom.edu/paralegalstudies](http://whatcom.edu/paralegalstudies)

Whatcom  
COMMUNITY COLLEGE

This ad is paid for with funds from the Carl D. Perkins Act.

## DIGITAL DOWNLOAD

For middle and high school girls

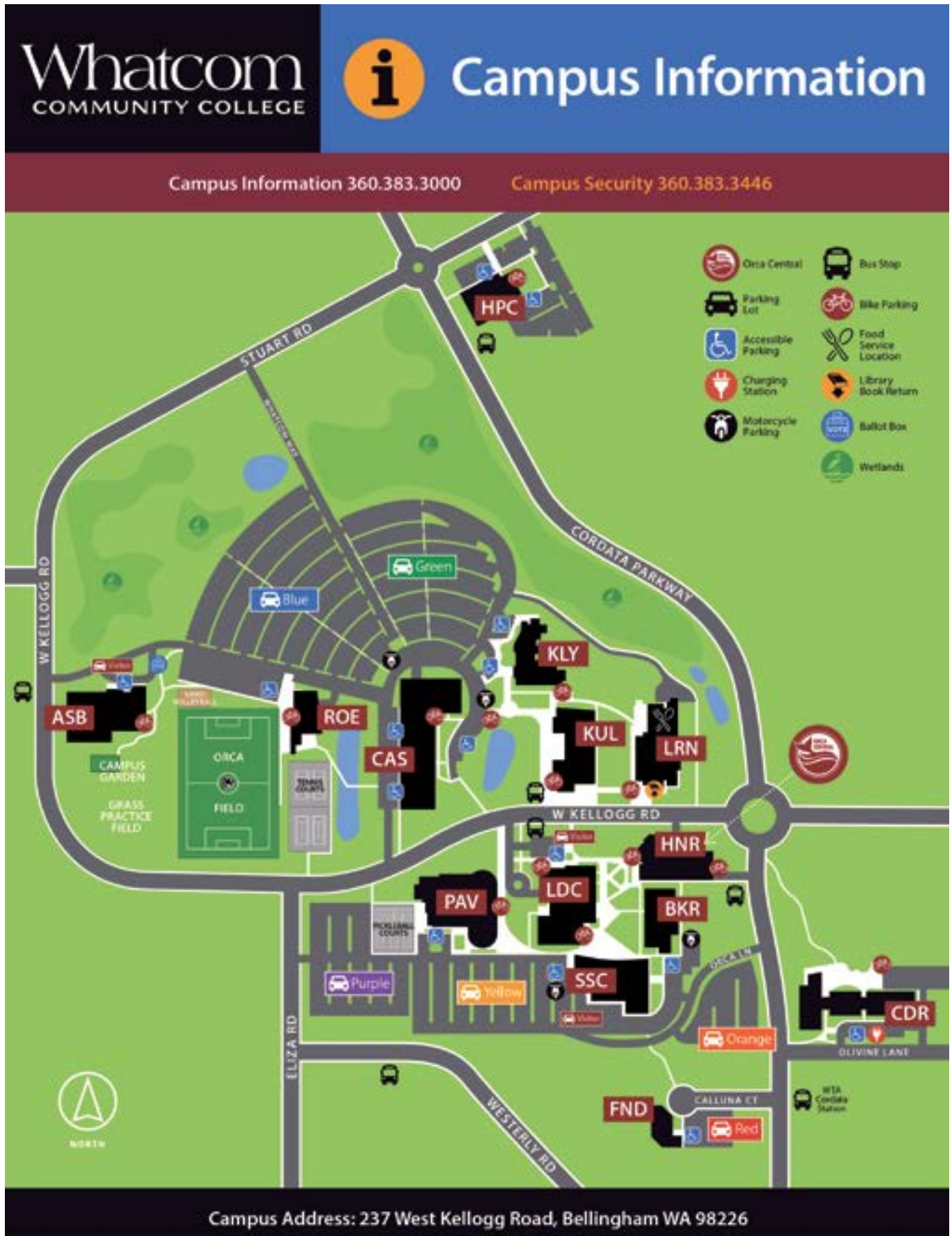
**FREE  
PROGRAM!**

**April 25, 2026**

[whatcom.edu/digitaldownload](http://whatcom.edu/digitaldownload)

This workshop is provided with funds from the Carl D. Perkins Act.

For an online version of this map, visit [whatcom.edu](http://whatcom.edu) and click on **"Campus Map & Directions"** under **About the College**.



# REGISTRATION FOR NON-CREDIT COMMUNITY & CONTINUING EDUCATION CLASSES

## Four Ways to Register!

**1. On the Web:**  
24 hours a day, 7 days a week.  
[whatcomcommunityed.com](http://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.**

**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 Spring 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, please contact Community & Continuing Education at least seven calendar days prior to the class at [comed@whatcom.edu](mailto:comed@whatcom.edu) or 360.383.3200. You will be issued a full refund.
- 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. \*Credit vouchers are not available for virtual cooking classes because they are recorded.
- 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](http://whatcom.edu/student-services/student-conduct).

Scan to Register



**\*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	<input type="checkbox"/> Male	<input type="checkbox"/> Female	<input type="checkbox"/> 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)

Total Payment Enclosed:

Account Number: \_\_\_\_\_  
 Name on Card: \_\_\_\_\_ Expiration: \_\_\_\_\_ CCV Number: \_\_\_\_\_

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



**Bloom  
This**

# Spring!

Spring into a season of learning—explore the outdoors, connect with your creative side, and discover new hobbies with WCC Community & Continuing Education.



**SUMMER  
SALADS**

PAGE 5



**INTERNATIONAL  
TRIPS**

PAGE 17



**BACKYARD  
CHICKEN KEEPING**

PAGE 9



**CREATIVE  
ARTS**

PAGES 11-12