

WHEATLAND COMMUNITY EDUCATION/EWC OUTREACH CLASSES

ENRICHMENT:

Digital Photography and Photoshop

Continue to learn about digital photography and Photoshop techniques. Greg and Kathy will help you to make your pictures a success, while showing you how to use Photoshop.

Instructor: Greg and Kathy Garton

Date: Tuesdays Oct. 28-Nov. 25 (4wks)

Time: 5:00-7:00 p.m.

Cost: \$25

Location: WHS Business Building Computer Lab

COOKING CLASSES

Beef It's What's for Dinner

This class will show you how to take a large inexpensive cut of beef and turn it into several different meals that are fast, nutritious and easy to prepare. We will learn some cooking short-cuts and discuss the health benefits of eating beef. Possible dishes will include Asian Beef with Snow Peas, Spicy Beef Stir Fry, (homemade stir fry sauce), Philly Cheese Steak with garlic mayonnaise, Beef Fajitas, with Chili Lime Pico and/or homemade Chicken Fried Steak. Students will have the opportunity to taste new interesting side dishes, such a quinoa or polenta.

Instructor: Marina Hadley

Date: Wednesday Oct. 29th

Time: 6:00-8:00 p.m.

Cost: \$25

Wine and Cheese Pairing

Taste wine paired with delicious cheese. Georgia will start with light wine to heavy and show you choices of cheese that pair well with wine. Hors d'oeuvre will also be included.

Instructor: Georgia Farrier

Date: Thursday Oct.30th

Time: 6:00-8:00 p.m.

Cost: \$40

Location: Vimbos: Please register and pay by Mon. Oct. 20 to allow time to order supplies.

Yeast Bread Basics

Learn the difference between European hard rolls, and American style yeast breads. Students will learn dough mixing techniques, shape dinner rolls in unique ways and make own batches of yeast bread. This will be a hands-on class. Possible baked goods will be pull-a part rolls, crescent rolls, caramel rolls, braids, blueberry cream cheese coffee cake or pepperoni rolls with marinara sauce.

Instructor: Marina Hadley

Date: Wednesday Nov. 19

Time: 6:00-8:00 p.m.

Cost: \$25

Location: WHS Home Ec. Rm.

Thai Cooking

Learn how to make Thai Fried Rice and Thai Fried Garlic Pork Ribs. You will get to make and eat the food you prepare! Diane lived in Thailand for over 20 years and has plenty of tips and information on Thai cooking.

Instructor: Diane McQueen

Date: Wednesday Nov. 5th

Time: 6:00-8:00 p.m.

Cost: \$25

Location: WHS Home Ec. Rm.

Chocolate and More Chocolate

If you are a chocoholic this is the class for you! We will learn a little of the history of chocolate, how chocolate is processed, the different types of chocolate ranging from white to dark cocoa. We will compare and taste specific brands of chocolate. Students will make a basic ganache to use in recipes. Small groups will prepare their own delicious chocolate treats to share. Specific desserts may include truffles, super fast homemade espresso brownies, chocolate lava cake, chocolate mousse, flourless cheesecake and gourmet chocolate cookies.

Instructor: Marina Hadley

Date: Wednesday Dec. 10

Time: 6:0-8:00 p.m.

Cost: \$25

Location: WHS Home Ec. Rm.