Welcome! to Summer 2014!

Inside our schedule you will find a wide array of programs. Our schedule includes non-credit classes, community service (fee-based) classes, small business and entrepreneurial classes, along with our very popular Food Enthusiast classes.

We invite you to take a class with us. Join us for a workshop, an evening class or a series. Explore some of what the wonderful Napa Valley has to offer.

The Napa Valley College Community Education Office is located at the Upper Valley Campus, 1088 College Avenue, St. Helena 94574 (north on Silverado Trail to Pope St, turn left on College Ave). You may reach us at (707) 967-2900. Visit our Website at www.napavalley.edu.

Chef B’s Perfect Pie Class.

Front Cover: St. Helena’s Summer by Deirdre Shibano, an award-winning and exhibiting artist recently receiving First Place and Best of Show in the Professional Painting Category for Napa County’s Annual Art Competition. She offers drawing and oil painting classes through NVC Community Education. Visit her website at www.dierdreshibano.com.
Three Ways to Register for a Class or Trip

The best way to help make sure your class is not cancelled due to low enrollment is to Pre-Register!

**PHONE-IN**

Use our secure 24-hour voicemail registration service. The number is: (707) 967-2900, ex. 1301.

Have the following info ready when you call:

- Name
- Address
- Phone #
- Date of Birth
- Class Registration # and Name
- Credit Card #
- Credit Card Expiration Date
- Security Code (3 or 4 digit)

For any additional people, please leave their Full Name, Date of Birth, and authorization to use same Credit Card for payment

**MAIL-IN**

Include checks or credit card info with enrollment form. Mail to: NVC Upper Valley Campus, 1088 College Ave St. Helena, CA 94574

**WALK-IN**

You may register at Napa Valley College Upper Valley Campus office, Monday-Friday from 9am-4pm. 1088 College Ave, St. Helena.

Call 967-2900 if you do not receive a receipt within 7 business days. You will be notified if the class is full or has been cancelled.
The goal of the Business & Entrepreneurship Center (BEC) is to:
• Strengthen the entrepreneurial spirit in California by encouraging young people to engage in entrepreneurship as a legitimate lifetime career path;
• Assist the regional and statewide efforts to increase the success of business through partnerships and collaborations with industry, education and government; and
• Expand entrepreneurship curriculum across community college campuses.

Goals
- Business and Entrepreneurship (BEC)
- Health Care Training
- Public Safety
- Hospitality, Culinary, and Wine

Watch for more information. See www.napavalley.edu or call (707) 967-2911.

Napa Valley College YEP Business Boot Camp

The NVC Youth Entrepreneurial Program Business Boot Camp is a 5-day entrepreneurial “boot-camp” designed for high school & college students ages 14-27, who want to learn to start a full-time, part-time or summer business or simply explore the world of business enterprise.

The YEP Business Boot Camp is scheduled to start at the Napa Valley College on June 23, 2014 in Napa and July 7, 2014 in Sonoma. The 30 hour program is structured to offer practical and hands-on learning from Napa Valley College Certified Business Advisors and Local Business Leaders from wine, hospitality, service, technology and retail industry. An outcome of the 30-hour camp is the development of an individual or team business plan to act as a road map for start-up and future growth.

Napa Valley College YEP is provided through a grant through the Chancellor’s Office Economic Workforce Development Program. The class fee is $200 and includes tuition costs, materials, and some refreshments. There are some scholarship opportunities available. For more information or to register call the NVC SBDC at (707) 256-7250 or visit the YEP website www.nvcyep.org.

Napa County:
#65918 Jun 23-27 $200 NVC, Bldg 1400 Rm. 1431 Mon-Fri, 9am-3pm, Monahan

Sonoma County:
#65930 Jul 7-11 $200 Sonoma Mon-Fri, 9am-3pm, Cervantes

REFUND POLICY
Requests for a refund on a fee-based class not cancelled by the college must be made at least five (5) working days prior to the beginning of the class. No refunds can be made on requests made after that date. A $5 per person processing fee will be retained on all refunds unless the class is cancelled or meeting times are changed by the college.
BEC: BUSINESS PLANNING

NxLeveL™ Entrepreneurial Orientation

This orientation will review NxLeveL™, a practical, hands-on business development course designed to help small business owners and managers in Napa and Sonoma Counties advance their skills in starting, growing, and managing their business. By combining education, counseling and networking, NxLeveL™ helps entrepreneurs reach their “next level” of success.

Cost of the 11-week program is $275 for one person and one set of books focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each.

To register for the Napa NxLeveL Orientation contact the Napa SBDC at 707-256-7250 or visit the Napa SBDC website at NapaSBDC.org. Weekly classes at Solano Community College are scheduled on Tuesday evenings, 6:15-9:15pm, starting Sep 16th.

Aug 27
No Fee Napa Valley College, Bldg 3300, Conf Rm
Wed, 6-7:30pm, Stelter

To register for the Sonoma NxLeveL Orientation contact the Sonoma SBDC at 707-595-0060 or visit the Sonoma SBDC website at SonomaSBDC.org. Weekly classes in Sonoma are scheduled on Thursday evenings, 6:15-9:15pm, starting September 4th.

Aug 21 No Fee SAFE-BIDCO, Santa Rosa
Thu, 6-7:30pm, Liberman

Aug 25 No Fee SAFE-BIDCO, Santa Rosa
Tue, 6-7:30pm, Liberman

BEC: HOSPITALITY

BEC: Food Handlers Certification

Taking this course and successfully passing the exam will result in participants receiving the Food Handler’s Certificate and Card, recognized by the Napa County Health Department. By the time you have finished this course, you will have a better understanding of what food-borne illnesses are, how they are caused, and what you can do to help prevent them. To obtain a California Food Handler Card, food handlers will need to successfully pass a food handler test. Food handlers must maintain a valid Food Handler Card for the duration of his/her employment. The cards are valid throughout most of the state and Napa County. They are valid for three years from issuance. Each food facility must maintain records documenting that each employee possesses a valid California Food Handler Card that can be provided to local enforcement officials upon request. This requirement was passed by the legislature, signed by the governor, and went into law on July 1, 2011. (Training includes Study Guide, Test, and Card)

For questions or more information call: (707)256-7250

#65986 Jun 10 $30
Napa Valley College, Bldg 3300, Conf Rm
Tue, 4-7pm, Monahan

#65987 Aug 4, $30
Napa Valley College, Bldg 3300, Conf Rm
Mon, 9am-12pm, Monahan

Pre-registration is strongly recommended for all fee based classes.

Classes are subject to cancellation if there is low enrollment!

See page 32 for the three easy ways to register.

Community Services schedule is online at www.napavalley.edu.

See page 29 for directions.
Business & Entrepreneurship Center

BEC: Food Safety Managers Training
It is still required under the California State Health Code that one person in each food service operation has a Food Manager Safety Certification. The National Registry’s Certified Food Safety Professional Examination was developed following the strictest test development procedures. National Registry’s exam and certification is accepted in all states, including California. Certification is recognized nationwide and is good for five years. The class typically lasts 6 hours and participants must pass the 80 question exam. (Cost includes Study Guide, Test, and Card)

For questions or more information call: (707)256-7250
#65988 Jul 26
$90 Napa Valley College, Bldg 3300, Conf Rm
Sat, 9am-3pm, Monahan

BEC: Urban Farming for Profit
This training will inform you on irrigation, growing vegetables and fruits to generate income, supplying affordable, healthy, fresh food to your neighbors and the community. A well-designed and implemented urban farm needs little startup capital and is capable of adapting to changes in rainfall, temperature, fuel prices and economic conditions. This class will meet at Napa Valley College Building 3300 and walk to the farm behind the College. Appropriate attire for outside gardening is recommended.

For questions or more information call: (707)256-7250
#65931 Jun 14
$30 NVC Garden
Tue, 8-11am, Monahan

BEC: Winery Tasting Room Sales
Instructor, Pamela Personette, provides hands-on hospitality training designed specifically for winery tasting room staff in order to increase sales.

For questions or more information call: (707)256-7250
Napa County
#65985 Aug 5
$40 Upper Valley Campus, St Helena, Rm 3
Thu, 9-11:30am, Personette
Sonoma County
#65989 Aug 21
$40 SAFE-BIDCO, Santa Rosa
Thu, 6-9pm, Personette

BEC: From Kitchen to Market
This training will give you a competitive edge in the trendy specialty food industry. Topics covered include the planning and production process, contacts to help you start, capitalization options, creative marketing ideas, the distribution network with suggestions on how to get into that segment of the business as well, and more.

For questions or more information call: (707)256-7250
Napa County
#65984 Jul 23
$45 Napa Valley College, Bldg 3300, Conf Rm
Wed, 2-5pm, Minuzzo
Sonoma County
#65925 Jun 12
$45 SAFE-BIDCO, Santa Rosa
Thu, 1-4pm, Minuzzo

BEC: TiPS - Training for Intervention Procedures
Instead of taking chances, take TiPS training! TiPS is a certified program providing the skills to help servers, sellers, and consumers of alcohol how to prevent intoxication, drunk driving, and underage drinking. A test will be given at the end of the class and certificates are presented upon completion of training.

For questions or more information call: (707)256-7250
#65982 Jun 17
$45 Napa Valley College, Bldg 3300, Conf Rm
Tue, 8:30-11:30am, Stelter

BEC: Wineries - How to Keep Your Winery “Audit Safe”
Winery owners, GMs, CFOs, come learn about the most common holes that are discovered in the process of a federal or local (county) audit. Find out how you can spot them yourself for your own winery and learn some steps to take to make fixes now to avoid costly audit issues later. This course is designed for already existing small to medium sized wineries in Napa County, but would be of benefit to those considering starting their own wine brand.

For questions or more information call: (707)256-7250
#65981 Jun 11
$45 Napa Chamber of Commerce
Wed, 3-5pm, Reynolds

Community Services schedule is online at www.napavalley.edu. See page 29 for directions.

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!
See page 32 for the three easy ways to register.
Serving Napa and Sonoma Counties, our mission is to provide business owners and managers with information, training and expert individual business advising. We offer a wide range of short-term workshops and seminars that benefit business owners and managers.

This summer we will offer the following low cost sessions (for class updates or more information about SBDC services, please contact the Napa-Sonoma SBDC at (707)256-7250 or visit the SBDC websites at NapaSBDC.org or SonomaSBDC.org):

**SBDC: BUILD A BETTER BUSINESS**

The “Build a Better Business” is a series of start-up trainings to provide you with the perfect quick-solution for getting the foundation you need to successfully launch or build your business.

**SBDC: Build a Better Business-Business Startup Orientation**

This comprehensive orientation is designed to be a starting place for those considering jumping into business for the first time in Napa or Sonoma County. The workshop will provide you with a start-up booklet, as well as a general overview of the things to consider when starting a business.

*For questions or more information call: (707)256-7250*

**Napa County**

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<td>#65911</td>
<td>Jul 24, Upper Valley Campus, St Helena, Rm 3</td>
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<td>#65912</td>
<td>Aug 7, Napa Valley College, Bldg 3300, Conf Rm</td>
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<td>#65921</td>
<td>Jul 9, Rohnert Park Chamber of Commerce</td>
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<td>#65922</td>
<td>Aug 7, Windsor Chamber of Commerce</td>
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**SBDC: Build a Better Business-Doing Financial Projections**

Financials are the most important ingredient in your business plan. This workshop will help you to understand the facts and figures of business plan financials. If you are working on your business plan, then you won’t want to miss this workshop.

*For questions or more information call: (707)256-7250*

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**SBDC: Build a Better Business-Business Plan Basics**

We don’t fail, we just fail to plan. Get your business plan – the Roadmap to Your Success – going with this lunch time training that covers the key elements of a business plan.

*For questions or more information call: (707)256-7250*

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<td>Wed, 12-2pm</td>
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SBDC: Build a Better Business-
Marketing Plan Strategies
Developing a good marketing plan is essential to your business success. This workshop will explore the avenues to market your business and the research necessary to identify your customers and competitors. The instructor will provide the guidelines for developing your marketing plan.
For questions or more information call: (707)256-7250
Sonoma County
#65923 Jun 18
$20 SAFE-BIDCO Training Room, Santa Rosa
Wed, 6-9pm, Wentworth

SBDC: Build a Better Business-
Recordkeeping Practices
This training will help start-up and existing business owners with the framework of recordkeeping and budgeting.
For questions or more information call: (707)256-7250
Napa County
#65904 Jun 5
$20 Napa Valley College, Bldg 3300, Conf Rm
Thu, 12-2pm, Stelter
Sonoma County
#65929 Jul 30
$20 SAFE-BIDCO Training Room, Santa Rosa
Wed, 2-4pm, Stelter

SBDC: SALES/MARKETING

SBDC: Pricing Strategy and Methods for Marketplace Success
This class exposes attendees to alternative approaches to setting the “SELLING PRICE” for products or services. Some of the topics covered include the relationship between “COST” and “SELLING PRICE”, multilevel distribution pricing, competitive nature of pricing, price/value relationship, market price research (simple and complex), and market price sensitivity testing. Class will also explore basic cost/volume relationships and the impact on profit margin. The class also covers pricing strategies for service businesses where the value of the service is very dependent on the resume of the business owner providing the service (consulting).
For questions or more information call: (707)256-7250
Napa County
#65917 Jul 17
$30 Napa Valley College, Bldg 3300, Conf Rm
Thu, 2-4pm, Toering
Sonoma County
#65928 Jun 25
$30 SAFE-BIDCO Training Room, Santa Rosa
Wed, 6-8pm, Toering

SBDC: Planning Your Website
If you are planning a new website, this class is for you! We’ll cover the basics of good websites, how to make sure your site fits in with your strategic marketing plan, and how to develop the messages and content that will drive traffic and loyalty through your website. Learn the basics of websites and how they come together: graphics, content, strategic marketing, and search engine optimization. It’s also an opportunity to talk about your site idea or plan to make sure you’re on track.
For questions or more information call: (707)256-7250
#65991 Jul 30
$20 Napa Valley College, Bldg 3300, Conf Rm
Wed, 12-2pm, Balach
SBDC: How to do Business with the State & Become Certified

Learn how the California Department of General Services (DGS) helps to better serve small businesses. DGS will provide strategic information and tools about business services to state agencies. Also, learn how to get certified!
The Small Business (SB) and Disabled Veteran Business Enterprise (DVBE) Certification Programs were established by the State to increase business opportunities for the SB and DVBE community. These programs help SBs and DVBEs participate on a more level playing field when competing for state contracts.

For questions or more information call: (707)256-7250

Napa County

- **Jun 12**
  - **No Fee** Napa Chamber of Commerce
  - **To register** contact the Napa SBDC at 707-256-7250 or go to NapaSBDC.org.

Sonoma County

- **Jul 16**
  - **No Fee** SAFE-BIDCO Training Room, Santa Rosa
  - **To register** contact the Sonoma SBDC at 707-595-0060 or go to SonomaSBDC.org.

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An Introduction to Federal Contracting: Registration, Certification, and Market Research

The U.S. federal government is the biggest purchaser of goods and services in the world, and California is one of the top states for federal contract spending. Becoming a federal contractor represents a huge opportunity for California’s small businesses but you have to follow the right steps to be effective in the market. Join this workshop to get an introduction to the federal procurement marketplace and the steps you need to take to get registered, identify the correct certifications for your business to gain a competitive edge, and learn how to identify the agencies and opportunities you can compete for. Presented by Mike Schremmer, Program Manager, NorCal PTAC.

For questions or more information call: (707)256-7250

Napa County

- **Jul 16**
  - **No Fee** Napa Chamber of Commerce
  - **To register** contact the Napa SBDC at 707-256-7250 or go to NapaSBDC.org.

Sonoma County

- **Jun 19**
  - **No Fee** SAFE-BIDCO Training Room, Santa Rosa
  - **To register** contact the Sonoma SBDC at 707-595-0060 or go to SonomaSBDC.org.

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Healthcare Training

Napa CPR is an American Heart Association Training Center providing ACLS, PALS, BLS for Healthcare Providers, and CPR courses. In addition, EMS CEU courses and community health classes are available for the general public.

For more information regarding our offerings, please go to www.napacpr.com.

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Public Safety

The Napa Valley College Criminal Justice Training Center is one of 39 regional law enforcement training centers in California and accredited by the California Commission on Peace Officer Standards and Training, Standardized Training for Corrections and Napa Valley College.

For more information regarding our offerings, please go to www.nvccjtc.com.
Basic Education

Computers

Computer Skills
Join the computer age without fear. Learn basic computer skills and experience what can be done on the computer in a relaxed, no-pressure environment. Explore how computer applications can help you stay in touch and help you both professionally and personally. You will learn basic mouse and keyboard functions, how to create an email account, open and send an email; how to search for items using the Internet; and how to create a letter or document using Microsoft Word. The slow pace of this course assures that you will receive personal, hands-on instruction. This class is intended for the novice user or the user who needs to upgrade basic computer skills. (BUSN 870) Registration will take place in class.

#65875 Jun 10-Jul 15 (no class 7/10)
No Fee Upper Valley Campus, Rm 3
Wed, 1:00-2:50pm, Manwaring

English as a Second Language (ESL)

English as a Second Language (ESL)
Learn practical English in a friendly, supportive environment! Students will learn useful vocabulary relating to living and working in the US. Students will have many opportunities to converse with their classmates using the new vocabulary. Phonics for reading and spelling, grammar, and verb conjugation are introduced. Today is the best day to begin your English studies! (ABEN750) Registration will take place in class. Textbooks will be available for purchase in class.

Inglés Como Segundo Idioma
¡Aprende inglés práctico en un ambiente amable y de apoyo! Los estudiantes aprenderán el vocabulario útil que se relaciona con la vida y el trabajo en los EEUU. Los estudiantes tendrán oportunidades para conversar con sus compañeros de clase y con el nuevo vocabulario. Estudiarán los fonemas para leer y deletrear inglés, la gramática, la conjugación de verbos. Hoy es el mejor día para empezar con tus estudios de inglés. (ABEN750) Los libros de texto estarán en venta en el salon de clase.

ST. HELENA CLASSES
Beginning ESL
#65872 Jun 11-Jul 23
Upper Valley Campus, Rm 7
Wed, 4:00pm-6:00pm, Martin

Intermediate/Advanced ESL
#65873 Jun 11-Jul 23
Upper Valley Campus, Rm 7
Wed, 6:05pm-8:00pm, Martin

CALISTOGA CLASSES
*Calistoga students are encouraged to attend an orientation/assessment on June 11 from 8:30am to 11:20am at the Community Presbyterian Church of Calistoga.

ESL Multi-Level
#65870 Jun 16-Jul 29
Community Presbyterian Church of Calistoga
Mon/Tue, 8:30am-11:20am, Ruston

#65867 Jun 18-Jul 31
Community Presbyterian Church of Calistoga
Wed/Thu, 8:30am-11:20am, Meyer

Community Services schedule is online at www.napavalley.edu. See page 29 for directions.

Pre-registration is strongly recommended for all fee based classes. Classes are subject to cancellation if there is low enrollment! See page 32 for the three easy ways to register.
Located in the heart of California’s Wine Country, the Napa Valley Cooking School offers high-quality, intensive training for aspiring chefs. The goal of the program is to provide each student with hands-on, quality culinary and pastry skills required for a career in a fine-dining establishment. The disciplined and professional learning environment, availability of global externships, low student-teacher ratio, and focus on sustainability make the Napa Valley Cooking School unique. Located in one of the country’s top tourist destinations, the program provides students with access to Napa Valley’s well-known chefs, winemakers, and artisan producers through community involvement.

Call us or visit our website for information on how to begin your culinary career!
(707) 967-2910
www.napavalleycookingschool.org

“I have no regrets on my choice of attending this school. Great chefs.” – Brian R.

“When I went to work I had learned the principles of every recipe I needed to make.” – Daria C.

“I liked the small class size and the intimate setting. I was also attracted to the emphasis on hands-on training” – Daria C.

“I found myself constantly applying my experiences at school to work. I feel completely confident in the fact that my culinary education has prepared me and will continue to ready me for the cooking world.” – Krista G.

“I liked the amount of personal attention paid to each student.” – Gabriel C.

“Even though my prior experience in restaurants was minimal, school has opened my eyes to many areas. Doing things right. No compromises when it comes to quality.” – Barbara F.

“I feel well prepared for the future. The program is very demanding.” – Sherri C.

“I chose Napa Valley Cooking School because of the heavy emphasis on actual cooking. It was affordable and fairly quick.” – Jennifer S.
Food Enthusiast

With summer comes the bounty of the garden; we love this time of year for entertaining and preparing our pantry for the winter ahead.

We are excited to bring you new classes with some well-known local chefs both familiar and new to our Food Enthusiast schedule for the summer. Pastry Chef Penelope Orsini; Executive chef Barbara Alexander; Chef Mariano Orlando; Assistant Chef Maggie Chutz; alumni chefs Leah Quay, Achira Sajjatanawat, and Maria Nuño, as well as beloved Chef Adam Busby are all bringing their special talents to share with the serious enthusiasts that participate in our fabulous cooking classes.

Teens Culinary and Pastry Boot Camps are back and we’ve added a few classes for our younger aspiring chefs as well!

We invite you to engage your passion, whet your appetite, sharpen your knives, and join us for one (or more) of these great cooking classes.

Chef Barbara Alexander, Executive Chef of the Napa Valley Cooking School, comes from a long background of restaurants and Cooking Schools. She has headed the culinary programs at the Napa Valley Cooking School for the last 10 years, expanding the culinary offerings considerably and is most proud of the wonderful variety of culinary experts that make up the faculty of the Food Enthusiast Program. Prior to her directorship at the Napa Valley Cooking School, Chef Barbara was an instructor at the Culinary Institute of America at Greystone, and instructed for five years at the acclaimed Dubrulle Culinary Institute of Canada, after returning from a seven-year stint in award winning hotels and restaurants in Australia and England.

Main Course Summer Salads

Napa Valley summer is upon us with long hot days, marvellous produce and lots of outdoor eating. This class is tailored to simple cooking with the very best of local products, seasonal ingredients and earthy flavors of Californian Cuisine. These salads make perfect appetizers or main courses and are great for entertaining or just a simple home cooked meal. A dazzling array of salads: A Chef’s Warm Potato Salad with Prosciutto; Artichoke Caponata with Grilled Prawns and Lemon Fritters; Moroccan Poached Chicken Salad with Chickpeas and Roasted Peppers; Avocado and Grapefruit Salad with Dungeness Crab Cake; Niçoise Salad with Tuna Confit; and Garden Lettuces with Torn Croutons, Sweet 100 Tomatoes, Poached Eggs, Bacon Lardons and Green Goddess Dressing will change the way you look at the salad as a main course.

Hands On
#66009 Jul 10
$75 Upper Valley Campus Kitchen
Thu, 6:00-9:30pm, Alexander

“Pop Up Restaurant” Chef's Table with Adam and Barbara

Another Pop Up Restaurant night out from our chef duo! In this class--part demonstration--part reality cooking show, you will be in the midst of 2 chefs cooking together preparing a 5 course dinner. You will receive recipes, a complete prep timetable and may be invited to join in the plating or stir the sauce! Come alone or with friends and share an evening with fellow foodies, eating, tasting wines and watching 2 chefs prepare a modern California menu using only the freshest, locally-grown, seasonal ingredients. You’ll be ready to pull this one off at home and make it look easy.

Tonight’s Spanish Al Fresco Menu:

Tapas
Grilled Bread and Tomato
Jamon Iberico
Bacalao Fritters with Saffron Aioli
Tortilla Espanola with Chorizo

Gazpacho Rojo & Ajo Blanco

Salad of Endive, Orange, Manchego and Marconas
Smoked and Grilled Niman Skirt Steak with Salt Roasted Potatoes
Mojo Verde and Pan Fried Quail Egg

Galician Almond Cake with Fire Roasted Apricots, Sherry and Crème Fraiche

Demonstration Dinner
#66010 Aug 15
$100 Upper Valley Campus Kitchen
Fri, 6:00-9:30pm, Alexander, Busby

http://www.napavalley.edu  Not-for-Credit Classes
Chef Achira Sajjatanawat, was born in Bangkok, Thailand and spent many years cooking traditional Thai food with his family. When Achira decided that he wanted to pursue a culinary career he attended the professional Thai Culinary program at Dusit Thani College. Upon graduation he secured a job at the prestigious Dusit Thani Hotel, where he trained under Thai master chef Surasak Kongsawat, perfecting the ancient craft of Thai Royal Cuisine. Achira moved to the Napa Valley to attend the Napa Valley Cooking School to further enhance his career. Currently, Achira is part of the talented kitchen team at The Auberge du Soliel. It is Achira’s dream to open a California-Thai Restaurant and we sure hope he chooses to do it here!

Simple Summer Thai – NEW!!
Living in the Napa Valley our love of Thai food is unfortunately met with very few options for dining. Tonight you will enjoy an all new class from Chef Achira on Thai Soups and Thai Salads. From the classic Tom Kha Gai and Tom Young Goong to Spicy Lemongrass Beef Salad, Chicken Larb and Street Style Chili Shrimp Salad, this class will give you new, simple Thai dishes to add to your repertoire—perfect for summer entertaining.

Hands On
#66011 Jul 21
$75 Upper Valley Campus Kitchen
Mon, 6:00-9:30pm, Sajjatanawat

Chef Adam Busby, Certified Master Chef, launched into his long culinary career in the revered kitchens of Michelin Star Restaurant Des Gourmets in Dijon, Burgundy and Jacques Cagna in Paris. After working with some of France’s top chefs he returned to his native Canada to open his own award winning and internationally acclaimed restaurant, Star Anise. In January 2004 Chef Adam received the honor of Certified Master Chef...one of only 61 in America! Having spent 10 years as Director of Education at the Culinary Institute of America at Greystone and left to work as VP of Culinary Development at Avenir Culinary Systems. He has now returned to Greystone as the Director of Special Projects.

“Pop Up Restaurant” Chef’s Table with Adam and Barbara
Another pop up restaurant night out from our chef duo! In this class--part demonstration--part reality cooking show, you will be In the midst of 2 chefs cooking together preparing a 5 course dinner. You will receive recipes, a complete prep timetable and may be invited to join in the plating or stir the sauce! Come alone or with friends and share an evening with fellow foodies, eating, tasting wines and watching 2 chefs prepare a modern California menu using only the freshest, locally-grown, seasonal ingredients. You will be ready to pull this one off at home and make it look easy.

Tonight’s Spanish Al Fresco Menu:

Tapas
Grilled Bread and Tomato
Jamón Iberico
Bacalao Fritters with Saffron Aioli
Tortilla Espanola with Chorizo

Gazpacho Rojo & Ajo Blanco

Salad of Endive, Orange, Manchego and Marconas

Smoked and Grilled Niman Skirt Steak with Salt Roasted Potatoes
Mojo Verde and Pan Fried Quail Egg

Galician Almond Cake with Fire Roasted Apricots, Sherry and Crème Fraîche

Demonstration Dinner
#66010 Aug 15
$100 Upper Valley Campus Kitchen
Fri, 6:00-9:30pm, Alexander, Busby

Pre-registration is strongly recommended for all fee based classes.

Classes are subject to cancellation if there is low enrollment!

See page 32 for the three easy ways to register.
Chef Maggie Chutz, a Pennsylvania native is a recent graduate of Napa Valley Cooking School. Heavily involved in the Food Enthusiast program while she was at school, we are lucky to have secured her to share her passion for educating young people and adults about the total food cycle from seed to plate. Maggie is the Instructional Assistant for the Napa Valley Cooking School Professional Culinary Program and manages our organic culinary garden.

Exploring Gluten-Free Savory Summer Cooking - NEW!

Whether it’s fighting celiac disease or just the satisfaction of eating light that you are looking for, gluten-free cooking is a great way to keep that pep in your step even after a late summer dinner. NVCS Chef Instructor, Maggie Chutz walks you through some of her favorite meals that don’t include one grain of wheat! We will explore ingredients that may have looked intimidating on the shelf but will become healthy house-hold staples after this night of demystifying those gluten-free options. Some of your favorite go-to meals will be re-invented gluten free!

Pair this with our Gluten Free Baking Class for a well-rounded Gluten-Free Kitchen!

Pastry Chef Penelope Jane Orsini, is a freelance pastry chef here in the Napa Valley. She has been baking professionally for over 12 years and received her training at The Culinary Institute of America, St. Helena. Her industry experience started in Napa Valley and later took her to New York City. In the kitchens of Gramercy Tavern, The River Cafe and the renowned St Regis Hotel, she developed her skills and refined her style. She had a wedding cake business for several years, Penelope Jane Designer Cakes & Truffles. Penelope is passionate about using only all natural ingredients at their peak of the season quality. Her cake work has been in Martha Stewart’s Weddings Magazine, Wine Country Weddings Magazine, weddingchicks.com, BorrowedAndBlue.com, and Stylemepretty.com

Penelope likes to teach pastry students to always have fun and relax when making desserts. “Don’t stress or worry about making a mistake…” If you make an error or mess up, don’t worry, “…everything can be fixed.”

Exploring Gluten Free Baking—and Make your own Gluten Free Flour – NEW!

We have had so much interest in Gluten Free that we convinced Chef Penelope to develop a class for us, from the recipes she already uses in her baking and at the request of her clients. The recipes you will learn in this class will make it very hard for you to turn back to gluten recipes. Chef Penelope will help you take baking classics we all love with regular wheat flour and replace it with homemade gluten free flour. In this class we will learn how to make gluten free flour and some other variations. We will then use this flour in cookies, brownies, cakes, and biscuits.

Chef Mariano Orlando, was born in Balestrate, Sicily and honed his skills in South America and Europe. Before coming to Tra Vigne in St. Helena, Mariano was the co-owner of Caffe Giuseppe in Southern California and cooked at the Hotel Del Conto in Milan. In addition to teaching cooking classes, he also manages to find the time to be a member of the Napa Valley Cooking School’s Board of Advisors and is currently the private chef for Hundred Acre Winery, travelling to their properties in Argentina and Italy.

Tomatoes and Pasta

Chef Orlando combines his amazing skills in fresh pasta making and his wonderful tomato sauces! In this class he focuses on the bounty of summer tomatoes…both the heirloom varieties available at the local Farmer’s Market and those fresh from your bountiful garden. Chef Mariano will show you classic family favorites to modern and innovative fresh sauces and pair them with hand and machine-made pastas using only the best of seasonal ingredients. Enjoy Chef Mariano’s special healthy approach to summer eating. This class is bound to sell out early so register soon!

Community Services schedule is online at www.napavalley.edu.
See page 29 for directions.
Special Events!

Mind and Body Wellness: Full Day, Yoga, Meditation, Spa Cuisine Cooking Class and Natural Scrubs & Masques — NEW!

We are excited to offer this full day class focusing on whole body wellness. Four experts in their fields will share with you their passion for living well at the peaceful Upper Valley Campus courtyard and Professional Culinary Kitchen. Start the day with an hour long Yoga Class and a one hour Meditation Clinic, strengthening your body and guiding you through the power of strength, relaxation and meditation. We’ll break mid-morning for a snack of Raw Granola, Organic Yogurt and Fresh Fruit.

Spend the next 2 ½ hours with our cooking school alumni and Sous Chef of the famous LA spa, The Ranch, creating a luxurious al-fresco Spa Cuisine Lunch and take home the recipes. The day will end in the culinary kitchen with a hands-on workshop from a local salon owner, in the creation of natural face, hair and body products—samples to take home in a Napa Valley Cooking School tote.

Register early for this great new class!

Hands On

#66028  Jun 30
$185  Upper Valley Campus Courtyard and Kitchen
Mon, 9:00am-3:30pm, Various Instructors

Children/Young Adults

Chef Maggie Chutz, a Pennsylvania native is a recent graduate of Napa Valley Cooking School. Heavily involved in the Food Enthusiast program while she was at school, we are lucky to have secured her to share her passion for educating young people and adults about the total food cycle from seed to plate. Maggie is the Instructional Assistant for the Napa Valley Cooking School Professional Culinary Program and manages our organic culinary garden.

Teens Culinary Globe Trotting - 3 days, Ages 13-17 – NEW!

An exciting new class for your teens this summer! This is perfect for those students interested in a career in the culinary arts or just exploring their options. In our professional culinary training kitchen, Chef Maggie will guide your foodie teens on a globe-trotting excursion of international cuisines. Day one will focus on the summer harvest of Italy and skills covered will be Hand Made Pasta, Bruschetta and a Tri-Colore Salad. On day two, we’ll hop over to India for a day of Curry, Saag Paneer and, of course, Naan. Our culinary travel concludes in Japan with Miso Soup, Chicken Yakitori and Spinach Gomae. Young chefs will learn a variety of skills from basic knife cuts to cheese-making. Sign up soon as boot camps fill up quickly!

Join this onto the Culinary Teens Pastry Camp for a great summer food experience.

Ages 13-17

Hands On

#66020  Jun 17, 18, 19
$165  Upper Valley Campus Kitchen
Tue/Wed/Thu, 10:00am-1:00pm, Chutz

Teens Pastry Chef Boot Camp- 3 days, Ages 13-17

This class is perfect for those teens interested in a career in pastry arts or who just love to bake! Students will spend 3 days in our professional culinary kitchen with NVCS Chef Instructor Maggie Chutz learning the tasty art of pastry. This 3 day intensive will focus on technique and proper pastry handling while gaining new skills to increase the students’ confidence in the kitchen. Day one will start with Pastry and Fruit Pies, day two will be Cupcakes and Cakes which will be filled and decorated on day three. Each day will include a light lunch. Be sure to bring a Tupperware container to take your finished product home in.

Join this onto the Culinary Teens Globe-Trotting Camp for a great summer food experience.

Ages 13-17

Hands On

#66021  Jun 24, 25, 26
$165  Upper Valley Campus Kitchen
Tue/Wed/Thu, 10:00am-1:00pm, Chutz

REFUND POLICY

Requests for a refund on a fee-based class not cancelled by the college must be made at least five (5) working days prior to the beginning of the class. No refunds can be made on requests made after that date. A $5 per person processing fee will be retained on all refunds unless the class is cancelled or meeting times are changed by the college.
Food Enthusiast

KIDS IN THE KITCHEN – Culinary Gardener - 2 days, Ages 7-12 – NEW!

This two day camp connects the dots for young chefs between the seed and the skillet. Day one focuses on the planting and maintaining of culinary herbs, and preparing simple lunch with knife-free cooking skills. Basic recipes will focus on using the same type of herbs we planted so students will be able to take what they’ve learned home to your kitchen. Day two focuses on the summer garden. Basic harvesting and cooking skills will be covered with a focus on our heirloom tomatoes and your junior chef will bring home a sample of NVCS’ organic produce to enjoy with the family.

Ages 7-12
Hands On
#66022 Jul 23, 24
$80 Upper Valley Campus Kitchen
Wed/Thu, 10:00am-1:00pm, Chutz

Pastry Chef Penelope Jane Orsini, is a freelance pastry chef here in the Napa Valley. She has been baking professionally for over 12 years and received her training at The Culinary Institute of America, St. Helena. Her industry experience started in Napa Valley and later took to New York City. In the kitchens of Grammercy Tavern, The River Cafe and the renowned St Regis Hotel, she developed her skills and refined her style. She had a wedding cake business for several years, Penelope Jane Designer Cakes & Truffles. Penelope is passionate about using only all natural ingredients at their peak of the season quality. Her cake work has been in Martha Stewart’s Weddings Magazine, Wine Country Weddings Magazine, weddingchicks.com, BorrowedAndBlue.com, and Stylemepretty.com

Penelope likes to teach pastry students to always have fun and relax when making desserts. “Don’t stress or worry about making a mistake...” If you make an error or mess up, don’t worry, “…everything can be fixed.”

KIDS IN THE KITCHEN—Little Bakers—ages 7-11 – NEW!

Have your little ones treat you to some tasty, fresh made dough’s and sweets. This class will give your little ones the confidence, coordination and organization in baking. Your child will learn how to get their hands in the dough by making drop cheddar, and chive biscuits and homemade pizza dough. For dessert they will learn old fashion rolled truffles in a few fun flavors. “Turtles” made with toasted pecans, caramels and chocolate and chocolate “bark” with fruit and nuts. Have your kids come hungry!

Ages 7-11
Hands On
#66024 Jul 15
$60 Upper Valley Campus Kitchen
Tue, 10:00am-12:00pm, Orsini

Chef Maria Nuño, is an alumni of the Napa Valley Cooking School who honed her skills at Restaurant Tra Vigne and now works in both the Pizzeria and the Restaurant. Maria is also the travelling chef, doing hand-pulled Mozzarella demos and brick oven pizzas at wineries and special occasion parties all over the valley.

KIDS IN THE KITCHEN—Hand Pulled Mozzarella and Brick Oven Pizza
Ages 10-14 – NEW!

In this fun and crazy class, alumni and Chef, Maria Nuño will guide the kids through the fun hands-on process of hand pulling Mozzarella cheese curds into gleaming orbs of Mozzarella. Stretching dough and making tomato sauce, all these components will end up in a tasty culmination of Margarita Pizza with fresh basil from our garden. Drop off your kids and head out somewhere for dinner— just be sure to be back at 8:30 for pick up!

Ages 10-14
Hands On
#66026 Jul 17
$60 Upper Valley Campus Kitchen
Thu, 6:00-8:30pm, Nuño

Pre-registration is strongly recommended for all fee based classes.

Classes are subject to cancellation if there is low enrollment!

See page 32 for the three easy ways to register.
Food Enthusiast

Wine Appreciation

Wine Appreciation – Old World - NEW!!
A study of French, Italian and Spanish main wine regions and grapes, where students will have the opportunity to taste wines and learn how to evaluate their quality while learning about serving temperatures, wine aging, and wine health. Given by Certified Wine Location Specialist (WLS)/Sommelier Victor Orozco. This class is unique class, fun and highly educational! Students are requested to bring their own glass/crystal clear wine glasses (2-3) to class. You must be 21 or older to attend. Pre-registration is required.
#65857 Jun 12-Jun 26
$150 Upper Valley Campus, Rm 1
Thu, 6:00pm-8:00pm, Orozco

Wine Appreciation – New World - NEW!!
This wine appreciation class will cover some to the most important New World wine producing regions (Australia, Argentina, Chile, and California), their wines and grape varieties, with emphasis in Napa Valley wines. Every class will feature a tasting with wines from every region next to Napa wines to show the contrast between American wines and wines from those unique wine producing regions. Students are requested to bring their own glass/crystal clear wine glasses (2-3) to class. You must be 21 or older to attend. Pre-registration is required.
#65858 Jul 10-Jul 17
$150 Upper Valley Campus, Rm 1
Thu, 6:00pm-9:00pm, Orozco

Napa Wine Appreciation
This class will cover Napa wine history, the main regions (AVAs) and a comparative wine tasting of different local wines with emphasis on Napa. Students will have the opportunity to taste wine while learning about serving temperatures, wine aging, and wine health. This class will answer most of the questions you may have about the quality of wine, given by Certified Wine Location Specialist (WLS)/Sommelier Victor Orozco. A unique class, fun and highly educational! Students are requested to bring their own glass/crystal clear wine glasses (2-3) to class. You must be 21 or older to attend. Pre-registration is required.
#65859 Jul 2
$65 Upper Valley Campus, Rm 1
Wed, 6:00pm-9:00pm, Orozco

Taller de Apreciación de Vinos de Napa
Una interesante clase en Espanol orientada a reconocer la calidad y el estilo de los vinos de California, en especial los de Napa Valley, en donde los estudiantes tendrán la oportunidad de analizar color, aroma y sabores del vino a través de una cata dirigida por el expert Victor Orozco, Wine Location Specialist (WLS) y Sommelier Certificado. Es una clase, divertida y altamente educativa. Es necesario que traiga sus propias copas (2-3) de vidrio/cristal transparente.
#65860 Jul 16
$65 Upper Valley Campus, Rm 1
Wed, 6:00pm-9:00pm, Orozco

Community Services schedule is online at www.napavalley.edu. See page 29 for directions.
Deborah Donahower received her Bachelor's Degree from the University of California at Santa Barbara with an Art major, emphasizing ceramics and printmaking. Deborah has owned several art and pottery design centers and has taught for the Hudson River Museum in Yonkers, New York and the Branson School in Ross.

Pastel Afternoons
Come enjoy soft summer afternoons having fun and developing a comprehensive set of skills in this wonderful medium. Learn techniques in both soft and oil pastels including underpainting, foundation washes, color theory & missing, composition, and perspective. Classes will cover still life, landscapes, portraits, and abstract subject matter. Pastels are both forgiving and relaxing; at the end of each class there will be a critique and class discussion. Learn how to inexpensively frame your work. Each student will receive a drawing board and portfolio for your pieces. A $15 materials fee will be collected in class. Pre-registration is required.
#65838 Jun 12-Jul 24
$125 Upper Valley Campus, Rm 8
Thu, 2:00pm-5:00pm, Donahower

Mosaics
Enjoy the creative world of Mosaic Art, using ceramic tiles, porcelain scraps, glass, and recycled treasures. You can mosaic just about anything. Fun beginning projects of stepping stones, frames, and trivets will move you into more advanced projects by mastering the basic techniques in using the best adhesives, tools and grouts to bring your projects together. A $15 materials fee will be collected in class. Pre-registration is required.
#65835 Jun 11-Jul 23
$125 Upper Valley Campus, Rm 8
Wed, 10:00am-12:30pm, Donahower

Nancy Willis received her MFA from the San Francisco Art Institute in 2005. She has worked across oil painting and printmaking mediums to create evocative series of the bed, the dinner party and the chandelier. In 2007, Willis successfully launched Path of the Artist painting tours to France leading artists through an intimate view of Paris, Bordeaux, and Bergerac. When Willis is not bringing her love of art making into the classroom, she can be found looking to stir things up in and out of her studio in St. Helena.

Moment to Moment – Painting Vignettes
What is it about a place, a scene, a memory that distills it with narrative. In this four-week painting class we will create paintings based on telling a story or the quick sketch of an idea. We will look at color and its effect on mood to infuse and instill atmosphere in the work. For beginner or advanced painters alike. Bring your ideas, sketchbook, and whatever materials you have as we will be painting the first class meeting. A materials fee of $20 per student to be paid to instructor. Pre-registration is required.
#65882 Jun 24-Jul 15
$160 Upper Valley Campus, Rm 8AB
Tue, 9:30am-2:30pm, Willis

Open Printmaking Studio
Press time is paramount for those who love the smell of ink. Come join the company of artists in our gorgeous upper valley print studio, where you can solve technical problems and get feedback on new directions in your work. For beginners and advanced printmakers alike who are looking for time and space to print. Escape this summer into your creative process and walk out the door each week with a series of prints suitable for framing. A materials fee of $20 per student to be paid to instructor. Pre-registration is required.
#65888 Jun 30-Jul 21
$160 Upper Valley Campus, Rm 8AB
Mon, 9:30am-3:00pm, Willis

Pre-registration is strongly recommended for all fee based classes. Classes are subject to cancellation if there is low enrollment! See page 32 for the three easy ways to register.
Lifelong Learning

Deirdre Shibano holds a California Teaching Credential in Art and has taught classes and workshops throughout the Bay Area. Ms Shibano is also an award-winning and exhibiting artist, recently receiving First Place and Best of Show in the Professional Painting Category for Napa County’s Annual Art Competition. You can visit her website at www.dierdreshibano.com.

Classical Approach to Portrait Painting – NEW!
This six week course will include drawing and painting demonstrations, hand-outs, lectures, and clothed live models. The topics covered will include the measuring and creating of correct proportions of the head, how to mix accurate flesh tones, as well as noting the contours through correct value observations and paint application. Additional topics will include creating a focal point, composition, edges and atmosphere. This course is designed for beginners as well as advanced painters. A variety of mediums is welcomed, including drawing. Please note that the first portion of the class will be designated to direct instruction and demonstrations. There will be guided instruction throughout the class, as well as independent work. Material fee of $6-$10 will be collected by the instructor to cover the models’ fees. Please feel free to contact her with any concerns or questions or for a recommended supply list of paints at deirdreshibano@yahoo.com. Pre-registration is required.

#65862 Jun 12-Jul 17
$165 Upper Valley Campus, Rm 8AB
Thu, 9:30am-1:00pm, Shibano

Denise Ward has designed jewelry for over 30 years. Her work has been sold in contemporary crafts galleries throughout the United States and abroad. Inspired by ancient designs, her work reflects jewelry from antiquity with a modern mood, bright colors, and intriguing imagery. Denise has enjoyed sharing her knowledge of jewelry design over the last 20 years in art galleries, elementary and high schools.

Basic Jewelry Design
This class is for beginners or jewelry experts wanting to brush up on simpler skills. We begin with tool instructions, a brief history of the art form, and discuss color and form in the earring format.

You will learn to make earrings in this 3-hour class and carry this experience into jewelry design on your own. I provide all tools and materials. The work is simple enough for everyone to complete their project in class. A materials fee of $10 per student to be paid to instructor. Pre-registration is required.

#65876 Jun 17
$50 Upper Valley Campus, Rm 4
Tue, 6:00pm-9:00pm, Ward

Metallsmithing Without Fire: Metal Tag Earrings
The simplest design, a rectangle with style you create. Large and yet small enough for earrings, you embellish with stamping and textures giving them a 3D style. We create in a 3-hour class wonderful metal earrings, without fire. You will learn jewelry techniques: sanding, filing, stamping, riveting, hole punching and so much more! I provide all tools and materials. A materials fee of $10 per student to be paid to instructor. Pre-registration is required.

#65877 Jul 9
$65 Upper Valley Campus, Rm 4
Wed, 6:00pm-9:00pm, Ward

Metallsmithing Without Fire: Metal Pendants
This class will offer students an opportunity to create a large pendant with stones and glass and metal. Students will learn basic metal jewelry design, creating a lovely stone pendant. Techniques will include: sanding, filing, stamping, and design construction to create an original piece. I provide all tools and materials. A materials fee of $10 per student to be paid to instructor. Pre-registration is required.

#65878 Jul 22
$75 Upper Valley Campus, Rm 4
Tue, 6:00pm-9:00pm, Ward

REFUND POLICY
Requests for a refund on a fee-based class not cancelled by the college must be made at least five (5) working days prior to the beginning of the class. No refunds can be made on requests made after that date. A $5 per person processing fee will be retained on all refunds unless the class is cancelled or meeting times are changed by the college.

(707) 967-2900 | Community Education
Lifelong Learning

Visiting Artist Summer Workshop - Ceramics

"Intimate Touch: Hand of a Maker"
2 Day Hands-on Workshop

Stephen Mickey is a master potter who currently resides in Washington State with his wife Golda. They live on 6 wooded acres with a writing and pottery studio on site as well as a big vegetable garden. Stephen makes pots full time at home and teaches one evening class each week at his studio.

In the beginning Stephen studied with Warren Mackenzie, David Stannard and John Reeve at the University of Minnesota. These professors are directly tied to the cultural exchange between Bernard Leach and Japanese Ceramics master Shoji Hamada as they were trained at the Leach pottery in England. This cultural exchange has informed the aesthetic of all contemporary Studio Pottery and is a central thread in Stephen’s work.

Stephen later received his MA from University of Wisconsin-Superior. Further, he worked with Bill Kremer at the University of Notre Dame where he received his MFA. Stephen then taught at Earlham College was the chair the ceramics program at the Evanston Art Center (greater Chicago area) and finally has retired after 20 years at Mt.Hood Community College. His work has been shown both nationally and internationally.

Pre-registration is required.
#65906 Jun 18-Jul 23
$114 Upper Valley Campus, Rm 8AB
Wed, 2:30-5:30pm, Becker

Painting Workshop
This course is designed to develop the skills of accomplished artists and to build a basis for beginners. Students will explore possibilities and styles to find their own artistic voice in an exciting variety of mediums, materials, and styles, including painting, drawing and collage.

Pre-registration is required.
#65907 Jun 18-Jul 23
$80 Main Campus, Ceramics Building
Sat 10:00am-4:00pm, Sun 10:00am-2:00pm Mickey

Beginning Painting Workshop
Always wanted to paint? Painted years ago and want to freshen up your skills? Now’s the time! This workshop will cover the basics of learning to paint, such as composition, value, and color, to start. Bring your own canvas, brushes, containers, etc. or email me for a complete supply list or call to discuss the class (theos.acct@yahoo.com or 707-967-8003). Pre-registration is required.

#65907 Jun 18-Jul 23
$114 Upper Valley Campus, Rm 8AB
Wed, 6:00-9:00pm, Becker

Artistic Lecture - Open To The Public
Friday, June 20
7:00pm-8:00pm
Visual Arts Center, Building 3700
Whether you can make it to the weekend workshop or not, come attend a lecture by Stephen Mickey. You never know where inspiration might strike and you may walk away with some new ideas for your next piece.

For more information, contact: Rhue Bruggeman, 3D- Art, Ceramics
707-253-3205
rbruggeman@napavalley.edu

Theo Fabian Becker has a BFA from Rhode Island School of Design and a MA in Studio Art from New York University. Theo has exhibited her work since 1978 in galleries from San Francisco to New York and in Europe. She has been on the adjunct faculty at NVC since 1996 in painting and developed the first graphic design and mural classes.

Pre-registration is required.
#66081 Jun 21-Jun 22
$114 Upper Valley Campus, Rm 8AB
Wed, 2:30-5:30pm, Becker

Pre-registration is required.
#65908 Jun 18-Jul 23
$114 Upper Valley Campus, Rm 8AB
Wed, 6:00-9:00pm, Becker

Pre-registration is required.
#66081 Jun 21-Jun 22
$80 Main Campus, Ceramics Building
Sat 10:00am-4:00pm, Sun 10:00am-2:00pm Mickey

Painting Workshop
This course is designed to develop the skills of accomplished artists and to build a basis for beginners. Students will explore possibilities and styles to find their own artistic voice in an exciting variety of mediums, materials, and styles, including painting, drawing and collage.

Pre-registration is required.
#65907 Jun 18-Jul 23
$114 Upper Valley Campus, Rm 8AB
Wed, 2:30-5:30pm, Becker

Pre-registration is required.
#65907 Jun 18-Jul 23
$114 Upper Valley Campus, Rm 8AB
Wed, 6:00-9:00pm, Becker

Pre-registration is required.
#66081 Jun 21-Jun 22
$114 Upper Valley Campus, Rm 8AB
Wed, 2:30-5:30pm, Becker
Notary Public Seminars, Inc. has been a leading Notary Public Course provider for over 17 years. Our qualified teachers train in 36 different schools across the state. Questions: info@notarypublicseminars.com

Become a Notary in One Day—Includes 2014 Laws
Establishing yourself as a Notary Public, earn additional income and provide a service to your community. It’s not just a clerk’s job anymore. Successful notaries provide a valuable service to their company, friends and private clients. Ambitious Notaries gain the skills it takes to become a Loan Signing Agent making $200 to $400 per signing. Our six hour state approved seminar gives you the knowledge to pass the exam and practice as an effective Notary. You’ll receive 2 practice tests and you’ll take the official Notary exam directly following the seminar.

Please bring:
- A $40 check or money order made payable to “Secretary of State”
- Proper ID – current driver’s license with photo, state issued ID card, passport, or US military ID card
- #2 pencils
- Passport-size (2x2) color photo
- Live scan fingerprints required after you pass the exam

Serious conviction may disqualify applicant.

PLEASE NOTE: Arrive early. Due to State regulations, no one will be admitted to the classroom after 8:30am. Be on time when coming back to classroom from a break. Refunds will not be issued. Pre-registration is required.

#66036 Jul 10
$99 Upper Valley Campus, Rm 3
Thu, 8:00am-6:00pm
Notary Public Seminars

Renewing Notaries—
3 Hour State Required Seminar—Includes 2014 Laws
Need to renew your notary commission? A three hour refresher course is required. You must also be livescanned and pass the official Notary exam again. We’ll feature the new state laws passed this year and give you a brush-up on general law to make sure you haven’t fallen into any bad habits.
Your commission must be current to be eligible for a renewing seminar.

Please bring:
- A $40 check or money order made payable to “Secretary of State”
- Proper ID – current driver’s license with photo, state issued ID card, passport, or US military ID card
- #2 pencils
- Passport-size (2x2) color photo
- Live scan fingerprints required after you pass the exam

Serious conviction may disqualify applicant.
A $30 materials fee will be collected in class. Pre-registration is required.

New/Renewing—Notary Exam Information

| Registration: | 4:00 – 4:30 PM |
| Exam | 4:45 – 6:00 PM |
| Payment: | $40 check payable to Secretary of state |
| Identification: | Valid Driver’s license state Issued ID with photo |

Requirements: Legal residents of California (Military excluded)
Photograph: 2x2 passport color photo
Age: 18+
Materials: #2 pencil

Live Scan Fingerprint required after you pass the exam

#66053 Jul 10
$50 Upper Valley Campus, Rm3
Thu, 12:45-6:00pm, Notary Public Seminars
Blogging: Share Your Story – NEW!!

Nicole Marino is a nationally published photographer of over 15 years, a motivational speaker, social media marketing consultant for many clients, and a television show host on local Napa TV.

Master the world of blogging and inspiring others with your story through visual stimulation of photos/videos to share with the world. This course is about inspiring you while you inspire others. Today everything visual is drawing others’ attention. Get motivated while we help you find your inner voice as you inspire others with your personal story about your brand or happenings through photos & videos on your blog.

Learn trade secrets, marketing tools, tagging, best sites for blogging for optimal SEO (search optimization) and tips from other inspirational resources. Renew you understanding of how the world is affected visually. Expect to be inspired and to think of photography in a whole new way through visual stimulation. A materials fee of $12.00 will be collected by the instructor. Pre-registration is required.

#65992  Jun 17-Jul 22 (no class 7/15)
$105  Napa Campus, Rm 1430
Tue, 5:00pm-8:30pm, Marino

Western Gastronomy – NEW!!

Tim Costner is a Napa Valley chef and the author of “The Accidental Wino,” a popular food blog covering the Bay Area. He is a graduate of UCLA and the Culinary Institute of America. His first e-book, “Napa Before Noon,” covers the local breakfast scene.

Western Gastronomy presents a broad survey of our culinary customs and traditions, spanning the Middle Ages to the present day. This six-week course views Western history through a gastronomic lens, connecting the past and the present through the universal enjoyment of eating. As we explore our culinary evolution, we will also address the future of our food system and discuss the politics of food here in America. A materials fee of $25.00 will be collected by the instructor. Pre-registration is required.

#65817  Jun 12-Jul 24 (no class 7/3)
$100  Upper Valley Campus, Rm 7
Thu, 6:00pm-8:00pm, Costner

Kickstart Your Health – NEW!!

Sixty-eight percent of adults in the U.S. are overweight or obese and millions have diabetes. The Food for Life: Kickstart Your Health classes offer a chance to discover which foods are optimal for weight management. Learn about health topics including blood pressure, digestion and cravings, and get empowered with a practical strategy to help you on your journey to better health. Based on clinical trials in which people lost weight, kept it off, reported many other health improvements, and reported satisfaction with their new way of eating! Body positive environment. Based on programs by Physicians Committee for Responsible Medicine. A materials fee of $10 will be collected by the instructor. Pre-registration is required.

#65891  Jun 12-Jun 26
$100  Upper Valley Campus, Rm 1
Tue, 12:00pm-2:00pm, Zemko

Meditation for all Seasons

Wil Anderson has spent the last 40 years researching and practicing methods by which a human being can achieve the highest levels of clarity and functioning, while having a life. We can all achieve this. As the owner of the Veranda Club Spa for over 20 years, he has had the opportunity to serve individuals and groups processing the full range of the human experience. He continues to work locally and globally to present work that unifies human beings.

Discovering the nature of the mind is crucial as we engage ourselves and others in our daily lives. It is imperative, if we are to quiet the mind, to have the skills to stabilize ourselves in any environment. In our four week process, we will try on different methods that have a balancing effect on our physiology. Many studies are showing hard data that demonstrate meditation’s use to manage stress in the workplace. There are also studies that show that meditation may slow down the aging process. It is advised to wear comfortable clothing. Be prepared to feel extraordinary. Material fee of $10 payable in class. Pre-registration is required.

#65816  Jun 10-Jul 1
$90  Upper Valley Campus, Rm 5
Tue, 7:00pm-8:00pm, Anderson
Lifelong Learning

Physical Fitness
Fundamentals concepts of physical fitness will be incorporated into daily activity. Aerobics, strength, and flexibility will be discussed and integrated into students’ program. A general fitness program will be established with students, developing into an individualized program.

Pre-registration is required.

#65905  Jun 16-Jul 24
$100     Main Campus, Rm 402, Napa
Mon/Tue/Wed/Thu, 8:00-9:30am, Kling

Beginning Ballroom, Rumba, Waltz, Night-Club 2-Step & Tango
Meet new people and make new friends, or have a date night with your spouse! Dancing increases your energy and endurance, develops better posture and flexibility, and increases cognitive acuity by creating new pathways in your brain. Mostly, dancing is FUN! Learn a variety of dances including Foxtrot, Waltz, Swing, Rumba, Cha-Cha, Salsa and Night-Club Two-Step. Be ready for parties, weddings, cruises, or the Napa Valley Ballroom Dancers monthly dances! Susan Gai instructs the class and brings years of experience making learning fun and easy. No partner needed. No street shoes allowed. Pre-registration is required.

#65892  Jun 16-Aug 4
$80     Napa Campus, Rm 601A
Mon, 6:30-7:30pm, Gai

Mind and Body Wellness: Full Day, Yoga, Meditation, Spa Cuisine Cooking Class and Natural Scrubs & Masques — NEW!
We are excited to offer this full day class focusing on whole body wellness. Four experts in their fields will share with you their passion for living well at the peaceful Upper Valley Campus courtyard and Professional Culinary Kitchen. Start the day with an hour long Yoga Class and a one hour Meditation Clinic, strengthening your body and guiding you through the power of strength, relaxation and meditation. We’ll break mid-morning for a snack of Raw Granola, Organic Yogurt and Fresh Fruit.

Spend the next 2 ½ hours with our cooking school alumni and Sous Chef of the famous LA spa, The Ranch, creating a luxurious al-fresco Spa Cuisine Lunch and take home the recipes. The day will end in the kitchen with a hands-on workshop from a local salon owner, in the creation of natural face, hair and body products—samples to take home in a Napa Valley Cooking School tote. Register early for this great new class!

Hands On
#66028  Jun 30
$185     Upper Valley Campus Courtyard and Kitchen
Mon, 9:00am-3:30pm, Various Instructors

Music

Healthy Harmonica
Breathing is our foundation, when playing harmonica and for healthy, vibrant living. We will take the simplest of pop, folk and blues rhythms and melodies and invigorate them with simple but powerful breathing techniques to make any song deeply expressive. No previous musical ability is required—only a desire to have fun and feel more healthy and alive!!! Students will need a major diatonic harmonica in the key of “C”, available in class for $11 if you don’t have one. $15 materials fee collected by the instructor in class.

Pre-registration is required.

#65828  Jun 24
$35     Upper Valley Campus, Rm 9
Tue, 6:00pm-7:30pm, Broida

Beginning Blues Harmonica
Got the “Blues”? Beginning Blues Harmonica will get you jammin’ the blues immediately! Our emphasis will be on playing and having fun as you are introduced to many of the tricks and techniques to make the harmonica cry, laugh, wail and scream! No previous musical experience or harmonica training is required, only a love of the blues and desire to play the harmonica! (Students will need a “C” major diatonic harmonica). Instructor will have them available in class for about $11 if you don’t have one. Tapes and handouts are included in a $15 materials fee collected by the instructor in class. Pre-registration is required.

#65829  Jun 24
$39     Upper Valley Campus, Rm 9
Tue, 7:45pm-9:30pm, Broida

(707) 967-2900 | Community Education 21
Lifelong Learning

Photography

Getting Started in Digital Photography
This class is for the beginning digital photographers who have been using their cameras but find it’s still a source of frustration. This class is also helpful for those trying to decide which digital camera to buy. We will ‘demystify digital’ through the explanation and demonstration of the Icons, Controls and Menus on the digital camera. We’ll cover how to get great Portrait, Landscape or Macro shots, how to shoot a Movie, and the importance of Scene Modes. Also, how to get a beautiful print or create an efficient email. We’ll discuss the ease in using local or online services to print your photos or create photo books or slideshows. Bring your camera and your camera’s manual. A $7 materials fee will be collected in class. Pre-registration is required.

#65864  Jun 10
$65     Upper Valley Campus, Rm 1
        Tue, 6:00pm-9:00pm, Shoemaker

Getting More from Your Digital Camera
Are you still shooting on Auto? This class is for those who have been taking digital photos but want to gain more confidence with their camera. We’ll cover in detail: Aperture and Shutter Priority, Macro, White Balance, Exposure, ISO, Bracketing, Metering, Histogram, JPEG and Raw file formats, Quality settings, and how to solve tough exposure problems. We’ll also cover the latest (greatest) software programs for editing and organization. Bring your camera and your camera’s manual! A $7 materials fee will be collected in class. Pre-registration is required.

#65865  Jun 24
$70     Upper Valley Campus, Rm 1
        Tue, 5:00pm-9:00pm, Shoemaker

Quilting

Stars & Strips
Trudy Molina has been quilting for over 22 years. She became a professional Long Arm Quilter in 2005, providing quilting services for other quilters using a specialized machine and table. During the past 22 years, Trudy has joined three quilt guilds: Vallejo Piecemakers, Napa Valley Quilters, and Newark Piecemakers and has had the honor of teaching several classes at the Vallejo Piecemakers quilt Guild. Since moving to Green Valley in 2010, Trudy’s studio also functions as a classroom and she has instructed numerous beginning quilters in the art of quilting.

In this session three more quilts will be presented. We will continue to use strips but not necessarily 2 ½” strips. Easy piecing techniques allow students to create wonderful quilts in a minimum of time. We will make a Big Bold Star, a 9 Patch which is more than a 9 Patch, and a third quilt that will be chosen by the class from a selection provided by the instructor. Please email instructor at trudster45@comcast.net before start of class for preliminary instructions. Pre-registration required.

#65856  Jun 19-Jul 24
$125     Upper Valley Campus, Rm 4
        Thu, 9:00am-11:30am, Molina

Writing

Creative Writing Workshop
Seasoned writers and new, work on creative projects outside of class and join to read and critique for revision. The focus is on excellence as students prepare manuscripts for submission. All genres welcome. This on-going group welcomes new participants in its inspiring and supportive workshop-style atmosphere. Many participants of this group have placed in contests, published, started blogs, and formed revisio groups. Everyone agrees that this is a fun workshop for serious writers. All writers are welcome—new, emerging and seasoned. You only need the desire to write! Contact Ana Manwaring at www.anamanwaring.com or call 415-827-1468. Pre-registration is required.

#65824  Jun 9-Jul 21
$142     Upper Valley Campus, Rm 4
        Mon, 1:00pm-3:00pm, Manwaring

#65827  Jun 10-Jul 15
$122     Napa Campus, Rm 837
        Tue, 7:00pm-9:00pm, Manwaring

Community Services schedule is online at www.napavalley.edu. See page 29 for directions.
Art

Denise Ward has designed jewelry for over 30 years. Her work has been sold in contemporary crafts galleries throughout the United States and abroad. Inspired by ancient designs, her work reflects jewelry from antiquity with a modern mood, bright colors, and intriguing imagery. Denise has enjoyed sharing her knowledge of jewelry design over the last 20 years in art galleries, elementary and high schools.

Summer Metalsmithing Kids Art Camp – NEW!

In this class, students will learn metal jewelry techniques over a four day period. They will learn safety, tool uses, tool safety, and basic jewelry design. Techniques include: filing, sanding, hammer texturing, metal stamping, jewelry construction, bead work, and some drawing instruction. Demonstration of advanced jewelry techniques and sample work will be part of each day. Projects for the week will include: Metal Name Tags, ID Bracelet, The Royal Jewel Necklace, Metal Pendants, and Beaded Earrings. All tools and supplies will be provided by the instructor. A notebook will also be provided for students to keep a journal on their projects.

Class will run Monday-Thursday with 15-minute morning & afternoon breaks and a 30-minute lunch break. Student drop-off time is 8:45 and pick-up promptly at 3:00, except Thursday’s pick-up is 2:45. Students should bring lunch and additional snacks and wear comfortable old clothing. This class is open to ages 8 to 12.

Pre-registration is required.

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<td>Napa Campus, Rm 3004</td>
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Culinary

Chef Maggie Chutz, a Pennsylvania native is a recent graduate of Napa Valley Cooking School. Heavily involved in the Food Enthusiast program while she was at school, we are lucky to have secured her to share her passion for educating young people and adults about the total food cycle from seed to plate. Maggie is the Instructional Assistant for the Napa Valley Cooking School Professional Culinary Program and manages our organic culinary garden.

Teens Culinary Globe Trotting - 3 days, Ages 13-17 – NEW!

An exciting new class for your teens this summer! This is perfect for those students interested in a career in the culinary arts or just exploring their options. In our professional culinary training kitchen, Chef Maggie will guide your foodie teens on a globe-trotting excursion of international cuisines. Day one will focus on the summer harvest of Italy and skills covered will be Hand Made Pasta, Bruschetta and a Tri-Colore Salad. On day two, we’ll hop over to India for a day of Curry, Saag Paneer and of course, Naan. Our culinary travel concludes in Japan with Miso Soup, Chicken Yakitori and Spinach Gomae. Young chefs will learn a variety of skills from basic knife cuts to cheese-making. Sign up soon as boot camps fill up quickly!

Join this onto the Culinary Teens Pastry Camp for a great summer food experience.

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<th>Class Code</th>
<th>Dates</th>
<th>Location</th>
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<tr>
<td>#66020</td>
<td>Jun 17, 18, 19</td>
<td>Upper Valley Campus Kitchen</td>
<td>Chutz</td>
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<td>Tue/Wed/Thu, 10:00am-1:00pm</td>
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Teens Pastry Chef Boot Camp- 3 days, Ages 13-17

This class is perfect for those teens interested in a career in pastry arts or who just love to bake! Students will spend 3 days in our professional culinary kitchen with NVCS Chef Instructor Maggie Chutz learning the tasty art of pastry. This 3 day intensive will focus on technique and proper pastry handling while gaining new skills to increase the students’ confidence in the kitchen. Day one will start with Pastry and Fruit Pies, day two will be Cupcakes and Cakes which will be filled and decorated on day three. Each day will include a light lunch. Be sure to bring a Tupperware container to take your finished product home in.

Join this onto the Culinary Teens Globe-Trotting Camp for a great summer food experience.

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<th>Class Code</th>
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<th>Instructor</th>
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<td>$165</td>
<td>Tue/Wed/Thu, 10:00am-1:00pm</td>
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Pre-registration is strongly recommended for all fee based classes. Classes are subject to cancellation if there is low enrollment!

See page 32 for the three easy ways to register.
Lifelong Learning

Kids in the Kitchen – Culinary Gardener 2 days, Ages 7-12 – NEW!
This two day camp connects the dots for young chefs between the seed and the skillet. Day one focuses on the planting and maintaining of culinary herbs, and preparing simple lunch with knife-free cooking skills. Basic recipes will focus on using the same type of herbs we planted so students will be able to take what they’ve learned home to your kitchen. Day two focuses on the summer garden. Basic harvesting and cooking skills will be covered with a focus on our heirloom tomatoes and your junior chef will bring home a sample of NVCS’ organic produce to enjoy with the family.
Ages 7 – 12
Hands On
#66022 Jul 23, 24
$80 Upper Valley Campus Kitchen
Wed/Thu, 10:00am-1:00pm, Chutz

Pastry Chef Penelope Jane Orsini, is a freelance pastry chef here in the Napa Valley. She has been baking professionally for over 12 years and received her training at The Culinary Institute of America, St. Helena. Her industry experience started in Napa Valley and later took to New York City. In the kitchens of Gramercy Tavern, The River Cafe and the renowned St Regis Hotel, she developed her business for several years. Penelope Jane Designer Cakes & Truffles. Penelope is passionate about using only all natural ingredients at their peak of the season quality. Her cake designs and brick oven pizzas at wineries and special occasions parties all over the valley.

Kids in the Kitchen
Hand Pulled Mozzarella and Brick Oven Pizza, Ages 10-14 – NEW!
In this fun and crazy class, alumni and Chef, Maria Nuño will guide the kids through the fun hands-on process of hand pulling Mozzarella cheese curds into gleaming orbs of Mozzarella. Stretching dough and making tomato sauce, all these components will end up in a tasty culmination of Margarita Pizza with fresh basil from our garden. Drop off your kids and head out somewhere for dinner—just be sure to be back at 8:30 for pick up!
Ages 10-14
Hands On
#66026 Jul 17
$60 Upper Valley Campus Kitchen
Thu, 6:00-8:30pm, Nuño

Chef Maria Nuño, is an alumni of the Napa Valley Cooking School who honed her skills at Restaurant Tra Vigne and now works in both the Pizzeria and the Restaurant. Maria is also the travelling chef, doing hand-pulled Mozzarella demos and brick oven pizzas at wineries and special occasions parties all over the valley.

Sports

Napa Valley College presents the 12th Annual 2014 Storm Baseball Academy-Ages 7-12

Session I: July 7-10, 2014
Time: 10:00am to 3:00pm
Session II: July 14-17, 2014
Time: 10:00am to 3:00pm

The emphasis will be on teaching young baseball players the basic fundamentals of the game. A controlled scrimmage will be conducted in the afternoons. Bring a lunch, healthy snacks, drinks, sunscreen, and a great attitude! Players will receive a Storm t-shirt.

INSTRUCTORS
Bob Freschi - Head Coach
Warren Brusstar - Pitching Coach
Ross Golding - Assistant Coach
Mike Terry - Associate Head Coach
Current Napa Valley College Players

LOCATION
Storm Field is on the campus of Napa Valley College. Exit Steeblow off Highway 121 then right at the duck pond to the West parking lot.

Any questions, please contact: Coach Bob Freschi at (707) 256-7660 or bfreschi@napavalley.edu

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- Online Discussion Areas
- 6 Weeks of Instruction
- Course Sessions Begin Monthly

Our instructor-facilitated online courses are informative, fun, convenient, and highly interactive. Our instructors are famous for their ability to create warm and supportive communities of learners.

All courses run for six weeks (with a 10-day grace period at the end). Courses are project-oriented and include lessons, quizzes, hands-on assignments, discussion areas, supplementary links, and more. You can complete any course entirely from your home or office, any time of the day or night.

Enroll Now! Call Us Today!

(707) 967-2900 www.ed2go.com/napa

Hundreds of Titles to Choose From!

- Stocks, Bonds, and Investing: Oh, My!
- Make wise investment decisions so you have enough to live comfortably through your retirement.
- Creating Web Pages
- Learn the basics of HTML so you can design, create, and post your very own site on the Web.
- Accounting Fundamentals
- Gain a marketable new skill by learning the basics of double-entry bookkeeping, financial reporting, and more.
- Grammar Refresher
- Gain confidence in your ability to produce clean, grammatically correct documents and speeches.
- Introduction to Illustrator
- Learn to create vector graphics and add amazing effects using Adobe Illustrator
- Introduction to SQL
- Gain a solid working knowledge of the most powerful and widely used database programming language.
- Solving Classroom Discipline Problems
- Veteran teacher reveals the secrets to an orderly classroom. A step-by-step approach to effective, positive discipline.
- Mac, iPhone, and iPad Programming
- Learn to create Mac, iPhone, and iPad apps and programs using Objective-C and the Xcode compiler.
- Start and Operate Your Own Home-Based Business
- An experienced entrepreneur teaches you how to develop the motivation, discipline, and creativity to quit your job and be your own boss.
- Become a Veterinary Assistant
- Practicing veterinarian prepares you to work in a veterinary office or hospital.
- Explore a Career in a Dental Office
- Discover the wide range of dental office careers open to you, master basic dental anatomy and terminology, and learn how dental professionals create healthy smiles.
- Beginning Writer's Workshop
- Get a taste of the writer's life and improve your writing skills in this introduction to writing creatively.
- A to Z Grantwriting
- Learn how to research and develop relationships with potential funding sources, organize grantwriting campaigns, and prepare proposals.
- Basic CompTIA® A+ Certification Prep
- Start preparing for CompTIA A+ certification as you learn PC basics and troubleshoot in a real world PC environment.

More Courses Available!

Napa Valley College Not-for-Credit Education

Instructor-Led Online Courses

Lifelong Learning
Take a one-day trip to Bay Area destinations:

Trips and Tours started in 1974 with the goal of providing life-long learning opportunities to the community through educational travel.

**Departure Locations:**

- **Riverpark Shopping Center**, Napa - Parking Lot behind the Fresh & Easy Neighborhood Market, 1525 W Imola Ave, Napa
- **NVC Main Campus** - 2277 Napa-Vallejo Highway, Napa
- **NVC Upper Valley Campus** - 1088 College Ave, St Helena

**San Francisco Giants vs Arizona Diamondbacks Baseball**

Come with us as we take part in a Great American Pastime – a trip to the Ballpark! We will be joining the Giants as they host the Arizona Diamondbacks on Saturday, July 12.

Our upper level seats in section 312 between home plate and 1st base will give us a great view of the field. Game time is 1:05 and we’ll get you there early enough so you can use your $25.00 credit that is redeemable at AT&T Park concession stands or at the Dugout Store on the day of the game!

**DEPARTURE:** Riverpark Shopping Center, Napa
**#65955** Jul 12
**$93** Sat, 10:30am-5:30pm
(return time approximate depending on length of game)

**Legion of Honor**

Join us for a visit to The Legion of Honor Museum for a special Exhibition featuring works of Henry Matisse (French, 1869-1954). The museum also features collections spanning four thousand years that include European painting, sculpture, and decorative arts; ancient art from the Mediterranean basin; and the largest collection of works on paper in the American West. You’ll have plenty of time to have a leisurely lunch at the Legion of Honor Café and explore on your own. Spend some time outside at the Holocaust Memorial and taking in the views.

**DEPARTURE:** Riverpark Shopping Center, Napa
**#65960** Aug 6
**$43** Wed, 9:00am-4:00pm

**The Santa Cruz Follies**

The Follies is a Santa Cruz tradition which brings audiences of all ages into the Civic Center each September. The theme for this year’s talent-packed musical extravaganza is “Moments in Time” From Jolson to Bocelli and Garland to Streisand we will see how all the milestones of our lives are accompanied by music. We’ll start our trip with a lunch at the Hindquarter Grille. After lunch, you’ll reboard the bus and we’ll be off to the Follies. Lunch included in the trip price.

**DEPARTURE:** Riverpark Shopping Center, Napa
**#65963** Sep 10
**$97** Wed, 8:00am-6:00pm

**Harvest Time at Apple Hill**

Apple Hill is a group of individual orchards and ranches in El Dorado County around Placerville. Each fall when the apples are in season growers open their ranches to visitors. First, we’ll stop at High Hill Ranch for a snack. Then we’ll take a loop tour of the area, stopping at various locations where you can shop for arts & crafts and home-made pies, cakes, and cider. We’ll return to High Hill Ranch for a Bar-B-Que chicken lunch and finish with a slice of apple pie. Lunch and snack included in the trip price.

**DEPARTURE:** Riverpark Shopping Center, Napa
**#65966** Oct 20
**$57** Mon, 8:00am-5:00pm

**The Miracle Worker – Woodland Opera House**

An eternal classic, The Miracle Worker dramatizes the volatile relationship between the lonely teacher and her charge. Trapped in a secret, silent world, unable to communicate, Helen is violent, spoiled, almost sub-human and treated by her family as such. Only Annie realizes that there is a mind and spirit waiting to be rescued from the dark, tortured silence. Our visit to Woodland includes time to visit this quaint town, explore the shops and have a bite to eat before strolling back to the Opera House for the show.

**Lunch on your own.**

**DEPARTURE:** Riverpark Shopping Center, Napa
**#65968** Nov 2
**$66** Sun, 10:00am-6:00pm

**Apple Hill Pie Run**

During this run to Apple Hill you’ll have the opportunity to stock up on those Thanksgiving pies. First we’ll have a snack at High Hill Ranch, then board the bus for a loop tour. You’ll have the opportunity to shop for arts & crafts and baked goods at stops along the route. We’ll return to High Hill Ranch for a Bar-B-Que chicken lunch and finish with a slice of apple pie. Lunch and snack included in the trip price.

**DEPARTURE:** Upper Valley Campus, St Helena
**#65973** Nov 20
**$57** Thu, 7:30am-5:30pm

Departure Locations:
“White Christmas” in Reno - 2 Days – NEW!

Join us as we travel to Reno to see “White Christmas”, an adaptation of Irving Berlin’s wonderful musical. Leaving from either St. Helena or Napa you’ll stop first at the Silver Legacy before continuing on for a short trip to our final destination, the El Dorado. Once there you’ll attend a private Group Cocktail Party followed by a Buffet Dinner. After dinner you’ll have reserved seating in the El Dorado Showroom for “White Christmas”. The next morning you’ll be treated to a buffet breakfast and then then off to Boomtown for a bit of free time before heading back home. Be sure to sign up early as this trip’s sure to be a sell-out!

Includes: Round trip Motorcoach transportation, 1-night stay El Dorado, Group Cocktail Party, Buffet Dinner, Show, Buffet Breakfast, baggage handling & gratuities.

DEPARTURE: Thu, 7:30 at the Upper Valley Campus, St Helena
DEPARTURE: Thu, 8:30 at the Napa Valley College Main Campus, Napa

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An Educational One-Day Trip flyer is available at the St Helena campus or can be viewed online on the Community Education page at www.napavalley.edu.

Take an extended trip to global destinations:

What do Ireland, Tuscany, Provence, the Northern National Parks and the Islands of New England have in common? They’re all waiting to be discovered on a Napa Valley College trip! The included cancellation waiver allows you to cancel at ANY time, for ANY reason until the day before departure.

Trip prices for Extended Trips include:

- Many meals; Round-trip airfare and Airport transportation; Air taxes and any fee surcharges; Hotel transfers; First-class hotel accommodations; Motor coach transportation throughout; Admission to all attractions mentioned as “included”; Porterage of your suitcase; Professional tour director; Trip cancellation and medical insurance

- Northern National Parks - August 1 - 8, 2014
- Islands of New England - September 15 - 22, 2014
- Trains of the Colorado Rockies - September 20 - 28, 2014
- Niagara Falls to New York City - October, 2014
- Portugal and its Islands - October 10 - 22, 2014
- Treasures of Tuscany and Provence - March 11 - 20, 2015
- Elegant Ireland - April 7-16, 2015
- France Magnifique - April 23 - May 4, 2015

If you would like a packet mailed to you for an individual Extended Trip, please call 707-967-2940 and let us know which trip you’re interested in.

Extended Trip Information Meeting!
Wednesday, June 4, 2014
4:00 p.m. – 5:00 p.m.
Napa Valley College, Room 838

Please RSVP to 707-967-2940
No Parking Permit needed as classes are not in session

Community Services schedule is online at www.napavalley.edu. See page 29 for directions.
France Magnifique, April 23 - May 4, 2015
Dr. Ronald Kraft
Napa Valley College President

My wife Janene and I would like to invite you to join us on an exciting trip to France, arranged through our college’s Educational Trips and Tours Program.

On this trip we’ll bask in the rich culture and romance of fascinating France on a tour that explores captivating Paris, picturesque Provence, historic Normandy and the fun-filled French Riviera. We follow the Cezanne Trail in Aix-en-Provence; enjoy a tour of the glittering gem of the Riviera, Monaco; and sip wine during our tour of a well-known winery in Vouvray. Exciting experiences like a high speed train ride through the French countryside and a spectacular dinner cruise on the Seine bring to life the joie de vivre of this fabulous country.

We’ll tour the landing beaches of Normandy, including Pointe Du Hoc, Omaha and Utah. In the Loire Valley we visit the impressive Chateau de Chenonceau, a jewel of Renaissance architecture sitting peacefully on the banks of the Cher River. We stay two nights in Nice, capital of the Cote d’Azur.

Our trip will be fully escorted and, if for any reason you have to cancel up to the day before the trip, you will receive a full refund (less the cost of the trip cancellation insurance, $230). No medical notes necessary!

We’ll be happy to send you a brochure with a day-by-day itinerary. Please call 707-967-2940.
Special Classes for Special People

Napa Valley College offers a variety of noncredit classes for developmentally, psychologically and/or physically disabled or confined adults at various locations throughout the valley. All classes are free and are open to members of the community who may benefit from instruction. Registration will take place in class.

For further information and specific times, call the Community Education Office, 967-1608 or the Office of Student Support Services at 253-3080.

YOUNTVILLE

Veteran’s Home
California Drive

Singing/Music Basic
Mon 1:00-2:30pm, MacPherson
Mon 2:30-4:00pm, MacPherson
Tue 1:30-3:00pm, Heims
Tue 3:00-4:00pm, Heims
Tue 4:00-5:00pm, Heims
Wed 1:00-2:50pm, MacPherson
Thu 1:30-3:00pm, Heims
Thu 3:00-4:30pm, Heims

Community Services Schedule

Directions to access schedule online:

If you have access to a computer, the following are steps to view or download the online schedule.

- Type www.napavalley.edu in the web browser area and press enter key. This will bring you the Napa Valley Colleges home page.
- In the middle of the screen under ACADEMICS, click on Community Education. Or you can use the A-Z Index at the top of the page: go to “C” and select Community Education. Either method will bring you the Community Education home page.
- On the home page, click on the Current Schedule.

If you do not have access to a computer, please call (707) 967-2900 and leave your name and mailing address and the type of courses you are interested in. A schedule will be mailed to you.

Pre-registration is strongly recommended for all fee based classes.

Classes are subject to cancellation if there is low enrollment!

See page 32 for the three easy ways to register.
AMERICAN CANYON
American Canyon Chamber of Commerce
3427 Broadway, Ste F-3

CALISTOGA
Calistoga Presbyterian Church
3rd and Washington Streets

ST. HELENA
NVC Upper Valley Campus
1088 College Ave
St Helena Family Center
1440 Spring Street

NAPA
Small Business Dev. Center
Napa Valley College, Bldg 3300

SONOMA COUNTY
SAFE BIDCO
1377 Corporate Center Parkway
Santa Rosa, CA 95407

Petaluma Chamber of Commerce
6 Petaluma Blvd North, Suite A-2
Petaluma, CA 94952

Santa Rosa Chamber of Commerce
1260 N. Dutton Ave, #272
Santa Rosa, CA 95401

Santa Rosa JC, Petaluma Campus
680 Sonoma Mountain Pkwy
Petaluma, CA 94954

Sonoma Chamber of Commerce
651 Broadway
Sonoma, CA 95476

Rohnert Park Chamber of Commerce
101 Golf Course Dr
Rohnert Park, CA 94928

Windsor Chamber of Commerce
9001 Windsor Ave.
Windsor, CA 95492

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!
See page 32 for the three easy ways to register.
REGISTRATION: See pages 32 for information on registration by mail, phone, fax, or walk-in.

WAITING LISTS: If an enrollment is received for an activity, which has been filled, the check will be returned and your name will be placed on a waiting list. If you are waitlisted, please do not go to the class unless contacted by our office. If space becomes available, you will be contacted.

NONCREDIT STATE-FUNDED CLASSES: Courses eligible for support from the state are free to California residents. Some state-funded non-credit courses have optional materials fees, which are noted in the individual course entries. These optional fees are payable in class to the instructor, in most cases. If you do not want supplies you do not need to pay the fee. Materials fees are not refundable. Classes fewer than 15 persons enrolled and IN ATTENDANCE at the first class meeting may be cancelled. Once begun, minimum attendance of 10 must be maintained for the class to continue.

FEES: Tuition for credit classes is based on the number of units per class. Tuition for non-credit classes is fixed for the term. Fees are subject to change. For general information on fees, please see the Registration Section.

GENERAL INFORMATION:

ADA COMPLIANCE: For information regarding the college’s equal opportunity policy, contact Oscar de la Haro, Vice President, Student Services and Title IX Compliance Officer, 256-7360. For information regarding the requirements of Sections 503 and 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities, contact Special Services, 253-3080 (voice), 253-3085 (TDD).

DRUG-FREE CAMPUS: It is an objective of Napa Valley Community College District to achieve a drug-free educational environment. Any student or employee will be expected to behave in accordance with this objective because the use of illegal drugs is inconsistent with the policies of the district and the law of the state. Smoking is allowed is designated smoking areas only.

OPEN CLASSES: It is the policy of the Napa Valley Community College District that, unless specifically exempted by statute, every course, course section or class, the average daily attendance of which is to be reported for state aid, whenever offered and maintained by the district, shall be fully open to enrollment and participation by any person who has been admitted to the college.

(Title V, Sec. 51006)

PROHIBITION OF UNLAWFUL DISCRIMINATION

The college is committed to providing an educational environment free from discrimination and harassment. To that end, Board Policy D1130, Equal Employment and Educational Opportunities and Unlawful Discrimination, states that no person shall be unlawfully denied full and equal access to, the benefits of, or be unlawfully subjected to discrimination, in whole or in part, on the basis of ethnic group identification, national origin, religion, age, sex, gender, race, color, ancestry, sexual orientation, or physical or mental disability, or on the basis of these perceived characteristics or based on association with a person or group with one or more of these actual or perceived characteristics, in any program or activity offered by the Napa Valley Community College District.

Board Policy D1130 applies to application for and treatment in college employment, as well as admission, access, and treatment in college programs and activities, including but not limited to: academic admission, financial aid, educational services, and athletics.

To file a complaint of unlawful discrimination, individuals should contact Laura Ecklin, Dean of Human Resources, Room 1339K, phone 253-3366. Non-employment complaints must be filed within one year of the date of the alleged unlawful discrimination or within one year of the date on which the complainant knew or should have known the facts underlying the allegation of unlawful discrimination.
COMMUNITY EDUCATION
Upper Valley Campus
1088 College Avenue
St. Helena, California 94574
(707) 967-2900 / (707) 967-2909 Fax
www.napavalley.edu

PHONE-IN
Use our secure 24-hour voicemail registration service.
The number is: (707) 967-2900, ex. 1301.

Have the following info ready when you call:
- Name
- Address
- Phone #
- Date of Birth
- Class Registration # and Name
- Credit Card #
- Credit Card Expiration Date
- Security Code (3 or 4 digit)

For any addition people, please leave their Full Name, Date of Birth, and authorization to use same Credit Card for payment

MAIL-IN
Include checks or credit card info with enrollment form.
Mail to: NVCUpper Valley Campus, 1088 College Ave St Helena, CA 94575

WALK-IN
You may register at Napa Valley College Upper Valley Campus office, Monday-Friday from 9am-4pm. 1088 College Ave, St. Helena.

Call 967-2901 if you do not receive a receipt within 7 business days. You will be notified if the class is full or has been cancelled.

REFUND POLICY
Checks will be returned and no credit card charges will be made if requested classes/trips are already closed. Full refunds will be issued if a class is cancelled by the college. Requests for refunds on a class not cancelled by the college must be made at least five working days prior to the beginning of class. No refunds can be made on requests received after that date. A $5 per person processing fee will be retained on ALL REFUNDS unless the class/trip is cancelled or meeting times are changed by the college. Refunds must be requested through the Community Education Office. For Trips and Tours, refunds are granted only if the trip is filled and the reservation can be resold by the Community Education Office.
Community Education Enrollment

Name ___________________________________________  Last            First        MI            Other Name Used

Mailing Address ___________________________________________________________________

Number & Street ___________  City                State  Zip

Phone (___) ______-_________  Work (___) ______-_________  Cell (___) ______-_________

Male ___ Female ___ Date of Birth _____/_____/______  Email: _______________________

Student ID#: ________________________  TERM: ___Spring  ___Summer  ___Fall  20___

Have you lived continuously in California for ONE YEAR prior to the first day of classes?
□ Yes  □ No  Date Moved to CA: _________ If no, will you be living in California during the period of
attendance in the class(es) you are enrolling in today?  □ Yes  □ No

To assist the college in complying with federal and state requirements and to provide needed
services, you are urged to supply the following voluntary information. This information is
confidential and will not affect your admission status.

Ethnicity:  Are you of Hispanic or Latino ethnicity?  □ No  □ Yes (If yes, check one or more)
□ Mexican, Mexican / American, Chicano  □ South American
□ Central American  □ Hispanic: other

What is your race? □ White  □ Indian  □ Chinese  □ Guamanian
□ Black or African American  □ Cambodian  □ Japanese  □ Hawaiian
□ American Indian / Alaska Native  □ Vietnamese  □ Filipino  □ Samoan
□ Korean  □ Laotian

Education Goal:
□ Personal interest  □ Improve basic skills / ESL
□ Move from non-credit to credit coursework
□ Earn a vocational certificate
□ Discover/develop career interest, plans, goals
□ Prepare for a new career
□ Advance a current job / career
□ Maintain a certificate or license
□ Complete high school / GED credits
□ Undecided

Highest Level of Education:
□ Not a high school graduate and not currently enrolled in high school
□ Currently enrolled grade K-12
□ Currently enrolled in adult school
□ High school diploma / GED
□ Certificate of high school proficiency
□ Associate Degree (AA/AS)
□ Bachelor’s Degree (BA/BS) or higher
□ Unknown

What is your primary language?

ENROLLMENT FORM

<table>
<thead>
<tr>
<th>Registration #</th>
<th>Class Name</th>
<th>Start Date/Time</th>
<th>Location</th>
<th>Fees (if any)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

Payment Information

Total Fees: $ ___________

□ Cash  □ Check – Payable to Napa Valley College  □ MasterCard  □ Visa

Credit Card Number ___________________________  Exp. Date ________ (3-digit Code)

Authorized Signature ___________________________

Card Holder ___________________________________________________________________

(707) 967-2900  |  Community Education
LIFELONG LEARNING

Napa Valley College offers classes that inform, inspire, and challenge the lifelong learner. Explore our offerings. Find a new passion. Tap into your creative genius. Classes are open to all adult students.

Arts and Crafts

Basic Watercolor techniques
Creative Arts
Painting Workshop
Ceramics
Printmaking

Special Classes

Creative Writing
Food & Wine Classes
Health and Wellness
Music
On-line Computer Classes

Native American Memorial at the Upper Valley Campus. Inscribed on the rock, “Oh great spirit whose voice I hear in the wind, whose breath gives life to the world, hear me. I come to you as one of your many children. I am small and weak, I need your wisdom. May I walk in beauty.”