Welcome! to Summer 2013!
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.

on the cover: Jean Cullinane has an AA from Napa Valley College and a BA in Studio Art from Sonoma State University. She presently studies with Theo Fabian Becker of St. Helena and Bill Parsons of Benicia. Jean paints for the “pure joy of it, for understanding of her subject, herself and the amazing creative process”. The NVC Upper Valley Campus in St. Helena will be presenting an exhibition of her art during June, July, and August 2013. You can see more of her work at www.jeancullinaneart.com.
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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.
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 17th, 2013. 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) 253-3210 or visit the YEP website www.nvcyep.org.

#64164 Jun 17-21
$200 NVC, Bldg 1400 Rm. 1431
Mon-Fri, 9am-3pm, Piazza & Cromwell

Business & Entrepreneurship Center: 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)

#64129 Jun 4
$30 UVC, St Helena
Tue, 8-11am, Monahan

#64130 Jul 9
$30 Napa Chamber of Commerce
Tue, 8-11am, Monahan

#64131 Aug 5
$30 Napa Chamber of Commerce
Mon, 8-11am, Monahan

Community Services schedule is online at www.napavalley.edu. See page 26 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.

REFUND POLICY

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How to Write a Business Plan

Do you need help writing your business plan? Does your existing business plan need re-tooling? This is the workshop for you! Attendees will receive a copy of the comprehensive “Business Plan Workbook,” a workbook that guides you through the planning process in an easy to understand, step-by-step, fill in the blanks, process. We provide the expertise—you ask the questions! This workshop gives the road map you need for continuing operations or loan applications.

#64252 Jun 5
$20 Sonoma Chamber of Commerce
Wed, 8-11am

#64144 Jun 13
$20 Napa Chamber of Commerce
Thu, 2-5pm, Jinnett

#64253 Jul 10
$20 Rohnert Park Chamber of Commerce
Wed, 12-3pm, Fernandez

#64154 Jul 11
$20 American Canyon
Chamber of Commerce
Thu, 2-5pm, Jinnett

How to Do Business with the State and 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 including: contracting, procurement, and acquisition solutions; real estate management; leasing and design services; environmentally-friendly transportation and architectural oversight and funding for the construction of safe schools.

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.

Learn: how to get certified; how to use our data base to get solicitations; and how to market your business to the different state agencies.

#64262 Jun 19
No Fee Santa Rosa Chamber of Commerce
Wed, 10am-12pm, Gross

#64158 Jul 17
No Fee Napa Chamber of Commerce
Wed, 10am-12pm, Gross
How to Make a $100K as a Consultant

Success in consulting is NOT a function of knowledge or technical ability. It comes largely from business strategies, how you relate to clients, your business skills, and style of approach. In this seminar, Rick Crandall will cover all you need to know to start a consulting career or improve your current one. The class covers how to select new services to offer, and how to approach new markets. It will cover how to sell consulting in a professional way without pressure and the five ways to get your first client, and why building relationships is key. Dr Crandall has worked as a consultant for 30 years and taught for the Consultants Institute. Workshop includes a 180 page book.

#64159 Jun 13
$55 Napa Chamber of Commerce
Thu, 6-9pm, Crandall

SBDC: Accounting/Financial

Intro to QuickBooks

This workshop will cover setting up your company and Chart of Accounts, generating invoices, tracking receivables and payables and creating reports. Please note that this training is not a hands-on computer workshop.

#64162 Jun 22
$50 Napa Chamber of Commerce
Sat, 9am-12pm, Beck

#64163 Jul 20
$50 Napa Chamber of Commerce
Sat, 9am-12pm, Beck

SBDC: Customer Service Academy

CSA: Customer Service

The Customer Service Academy module on “Organizational Time Management” is designed to provide participants with strategies and tools to make maximum use of your limited time. The training will cover how to prioritize, identify time wasters, delegation techniques and goal setting. In addition, Professional Organizer and SBDC Business Advisor, Sandy Stelter will help participants get a handle on clutter, filing, record-keeping and emails.

#64157 Jun 27
$30 Napa Chamber of Commerce
Thu, 5:30-7:30pm, Stelter

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.
### Brown Bag Lunch Series

**Business & Entrepreneurship**

The Brown Bag Series: Brown Bag lunch trainings are the perfect quick-solution for getting the foundation you need to successfully launch your business.

#### Brown Bag: Financing 101
Do you need capital to start or expand your venture? This workshop is designed to familiarize businesses with the key fundamentals of debt equity financing. This workshop will review the options for first-time financing with emphasis on the SBA micro lending program.

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<td>Napa SBDC Office</td>
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<td>#64259</td>
<td>Jun 26</td>
<td>Safe Bidco, Santa Rosa</td>
<td>Wed, 6-8pm, DeGaetano</td>
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<td>#64260</td>
<td>Jul 31</td>
<td>Petaluma Chamber of Commerce</td>
<td>Wed, 12-2pm, DeGaetano</td>
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#### Brown Bag: Marketing 101
An SBDC Marketing Advisor will provide the guidelines for developing your business and marketing plan.

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<td>Windsor Chamber of Commerce</td>
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<td>#64139</td>
<td>Jun 20</td>
<td>Napa SBDC Office</td>
<td>Thu, 12-2pm, Jinnett</td>
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<td>#64264</td>
<td>Jul 24</td>
<td>Safe Bidco, Santa Rosa</td>
<td>Wed, 6-8pm, Wentworth</td>
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<td>#64140</td>
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<td>American Canyon Chamber of Commerce</td>
<td>Thu, 12-2pm, Jinnett</td>
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#### Brown Bag: Basic Business Planning 101
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.

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<td>#64248</td>
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<td>American Canyon Chamber of Commerce</td>
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<td>#64270</td>
<td>Jul 17</td>
<td>Windsor Chamber of Commerce</td>
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<td>#64249</td>
<td>Jul 18</td>
<td>Napa SBDC Office</td>
<td>Thu, 12-2pm, Jinnett</td>
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#### Brown Bag: Recordkeeping 101
In Recordkeeping 101, an SBDC Business Advisor will help start-up business owners with the framework of recordkeeping and budgeting.

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<td>Jun 6</td>
<td>Santa Rosa JC, Petaluma Campus</td>
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<td>#64276</td>
<td>Jun 13</td>
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<td>Thu, 6-8:00pm, Stelter</td>
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<td>#64141</td>
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<td>#64142</td>
<td>Jul 16</td>
<td>American Canyon Chamber of Commerce</td>
<td>Tue, 12-2pm, Stelter</td>
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<td>#64143</td>
<td>Aug 8</td>
<td>Napa SBDC Office</td>
<td>Thu, 12-2pm, Stelter</td>
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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](http://www.napacpr.com).

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.nvccitc.com](http://www.nvccitc.com).

Community Services schedule is online at [www.napavalley.edu](http://www.napavalley.edu). See page 26 for directions.

REFUND POLICY

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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.
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 a la vida y el trabajo en los EEUU. Los estudiantes frecuentemente tendrán oportunidades para conversar con sus compañeros de la clase con el nuevo vocabulario. Estudiarán los fónicos para leer y deletrear inglés, la gramática, la conjugación de los verbos estarán introducidos. Hoy es el mejor día para empezar con tus estudios del inglés. (ABEN750) Los libros de texto estarán en venta en el salon de clase.

ST. HELENA CLASSES
ESL Multi-Level
#64231 Jun 10-Jul 25 (no class 7/4)
Upper Valley Campus, Rm 7AB
Mon/Tue/Wed/Thu, 9:00-11:50am, Pena

#64233 Jun 10-Jul 25 (no class 7/4)
Upper Valley Campus, Rm 7AB
Mon/Thu, 3:30-5:00pm, Pena

#64123 Jun 18-Jul 23
Upper Valley Campus, Rm 7
Tue 5:30-8:20pm, Martin

ESL and Computers
#64230 Jun 10-Jul 22
Upper Valley Campus, Rm 3
Mon, 5:10-8:00pm, Manwaring

CALISTOGA CLASSES
ESL Multi-Level
#64125 Jun 17-Jul 23
Community Presbyterian Church of Calistoga
Mon/Tue, 8:30-11:20am, Ruston

#64280 Jun 12-Jul 25 (no class 7/4)
Community Presbyterian Church of Calistoga
Wed/Thu, 8:30-11:20am, Meyer

ESL Multi-Level
#64232 Jun 10-Jul 24
Calistoga Elementary School, Rm 7
Mon/Wed, 6:30-8:35pm Pena

Community Services schedule is online at www.napavalley.edu. See page 26 for directions.

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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 a 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 today to get information on how to begin your culinary career, right here in Wine Country!
(707) 967-2930
www.napavalleycookingschool.org

Marielle Fabie – Hey, I’m Marielle Fabie from Vallejo, CA. I found out about NVCS through a guidance counselor at the Napa Valley College main campus where I was studying nursing. I have always been passionate about cooking and decided to trade in my scrubs for a chef coat and I’m so happy I did. I graduated from NVCS and am now working as a commis and the only female cook in the kitchen at Saison in San Francisco.

Carlo Gallardo – Hi, I’m Carlo. I was born in Mexico and raised in Santa Monica. I’m a line cook at Il Posto in Napa. My friend, Rudy was a student at Napa Valley Cooking School and inspired me not only to want to be a great chef someday, but he told me to start that journey at NVCS. A highlight, so far, has been working with my classmates and Sergio in our school’s garden. I never knew how easy it was to grow garlic.

Maggie Chutz – Hello, I’m Maggie Chutz and I am a graduate of NVCS and the new Instructional Assistant here at the school! A few years ago, I left Pennsylvania and a career as a graphic designer to apprentice at an organic farm in South Carolina. Eventually, my love for farming grew into a passion for cooking and I looked for the best culinary program in the country that conveyed a sincere commitment to sustainable food sourcing. After a long search, I found that Napa Valley Cooking School was the only program that delivered. I am thrilled to now be a part of the culinary educational staff and work under Executive Chef, Barbara Alexander.
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. Chef Jonathan Bodnar (Smoakville); Executive chef Barbara Alexander; Pastry Chef Kristin Garcia; Chef Mariano Orlando; Cheese monger John Raymond, as well as beloved Chef Adam Busby are all bringing their special talents to share with the serious enthusiast that participate in our fabulous cooking classes.

Let’s not forget those aspiring young chefs. This simmer “Chef Maggie” will offer a “Teens Culinary Boot Camp”.

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 11 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.

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

Another pop up restaurant dinner class from our chef duo! In this class—part demonstration—part reality cooking show, you will be In the midst of 2 chefs cooking together to make 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, farm-grown, seasonal ingredients. You will be ready to pull this one off at home and make it look easy.

Tonight’s menu features:

* Amuse Bouche of “Fish and Chips”
* Heirloom Tomato Consommé with Crab and Avocado Timbale
* Pan Seared Day Boat Scallops with Cauliflower Cream, Crispy Pancetta, Agra-Dolce and Herb Salad
* Grilled Boneless Quail with Sweet Corn Succotash Roasted Scallions and Bacon Vinaigrette
* Brown Sugar Meringue with Strawberry “Salad”
* Crème Fraîche Ice Cream, Strawberry Black Pepper “Mignonette”

**Demonstration and Dinner**

#64301 Aug 15

$100 (Fall Class – you may register, payment will not be processed until after June 4)

Upper Valley Campus Kitchen

Thurs, 6:00-9:30pm, Alexander, Busby

**Perfect Pies--Summer Berries and Stone Fruit**  **ALL NEW**

In response to those who took Perfect Pies (autumn and winter fruits) and Perfect Savoury Pies, here is a whole new class on making the perfect summer fruit pie! Using the freshest organic berries and stone fruits from the farmers’ markets, we will make exceptional and simple summer fruit pies! Nothing compares to homemade pie dough and tonight Chef Barbara will walk you through making your own simple Pâte Sucrée (Sweet Crust), Sable (Shortbread Crust), Blitz Puff and Simple Pâte Brisée (Basic Pie Dough) to pair with your delectable summer fruit fillings. Tonight’s menu will be at the whim of the perfection of the fruit at the farmers’ markets, and will likely include Chef B’s famous “Holy” Blackberry Pie, Mile-High Lemon Meringue, Fresh Cherry Cheesecake Tart, Roasted Apricot and Frangipane Galette, Fresh Strawberry Pie and Raspberry Sablé “Tarts” Bring a container or box to take home your pie!

**Hands On**

#64302 Aug 27

$75 (Fall Class – you may register, payment will not be processed until after June 4)

Upper Valley Campus Kitchen

Tue, 6:00-9:30pm, Alexander
Chef Jonathan Bodnar was born and raised in New England. Jonathan realized his passion for cooking while feeding his college roommates. This passion led to a transfer to the U/MASS Amherst Hotel, Restaurant, Travel Administration program and his first job in a restaurant. After several years in management, it was off to culinary school to satiate the desire to be working in a professional kitchen. Ten years in some of Boston’s best restaurants led to a chef position at a bed and breakfast on Martha’s Vineyard. With a winter off and a desire to still learn more, Chef Jonathan headed to the CIA in St. Helena. By the end of his last class, he knew that he was not going back to Massachusetts and has since made the Napa Valley his home. His private catering business has brought him to some of Napa’s most noted wineries. These days Chef Jonathan Bodnar can be found mastering all things BBQ at Smoakville.

“Smoakville Ribs Sunday School” Napa’s Best BBQ Secret is Out! – NEW!

Summer is definitely upon us when we start thinking of Ribs! And who better to guide us in BBQ than the master himself, Chef Jonathan from Smoakville—one of Napa’s best kept secrets. This special Sunday class will focus on the “Church” of American BBQ. Guiding you through the history, and authenticity of American BBQ, Chef Jonathan will explain the difference between Dry Rubs, Mop Sauces, and Finishing Glazes on a variety of different styles of Ribs—from the various areas of true southern BBQ. Along with some great salad and sides, you will leave with lots of great new recipes to give your barbeque a good summer workout!

Hands On  
#64303 Aug 11
$100 Upper Valley Campus Kitchen
Sun, 9:00am-2:00pm, Bodnar

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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, Chef Adam is now VP of Culinary Development at Avenir Culinary Systems

Lifelong Learning

Coastal Fish Butchery with Master Chef Adam Busby “NEW”

An all new class from the Master of Butchery and a request from the food enthusiasts! Tonight’s class will focus on butchering fish—fresh line-caught, never-farmed, coastal fish from California to British Columbia. In the style of the meat butchery classes, this class will be hands-on; learn to fillet, pin bone, cut, portion and package fish for your freezer, just in time for summer and fall outdoor grilling—Chef Adam might even throw a few recipes for tasty marinades and sauces your way! Tonight you will cut and package, 1 whole wild king salmon into 2 fillets or portions the size you like; fillet and tunnel-bone 2 whole Rainbow Trout, fillet and portion 1 whole Local Halibut, 2 pounds Ahi Tuna, 2 pounds of Mahi Mahi, and 2 pounds of Swordfish, cut to steaks of your specification. Here’s your chance to get perfectly fresh fish, never frozen, cut the way you like it at wholesale prices—this class essentially pays for itself!

Hands On  
#64304 Jul 11
$350 Upper Valley Campus Kitchen
Thurs, 6:00-9:30pm, Busby

 Blade Master

Preparing great food begins with a sharp knife and solid hand skills. None of us are born with great knife skills, but a good teacher can get you on the road to professional results! Knives are the tools of the trade and it’s important to know how to use them correctly. We begin the class with a brief discussion of knife types, what to look for when purchasing, sharpening stones, how to sharpen, and honing with the steel. Next we all work in the kitchen under the watchful eye of Chef Adam to ensure proper hand movements while learning various important vegetable cuts that every serious food enthusiast should know. Spend a few hours with Chef Adam and let a professional show you the tricks of the trade. This is a great class to take in conjunction with “Making of the Home Chef,” coming this Fall.

Hands On  
#64307 Aug 29
$75 Upper Valley Campus Kitchen
Thurs, 6:00-9:30pm, Busby

(Fall Class – you may register, payment will not be processed until after June 4)
“Pop Up Restaurant”
Chef’s Table with Adam and Barbara

Another pop up restaurant dinner class from our chef duo! In this class—part demonstration—part reality cooking show, you will be in the midst of 2 chefs cooking together to make 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, farm-grown, seasonal ingredients. You will be ready to pull this one off at home and make it look easy.

Tonight’s menu features:

* Amuse Bouche of “Fish and Chips”
* Heirloom Tomato Consommé with Crab and Avocado Timbale
* Pan Seared Day Boat Scallops with Cauliflower Cream, Crispy Pancetta, Agra-Dolce and Herb Salad
* Grilled Boneless Quail with Sweet Corn Succotash Roasted Scallions and Bacon Vinaigrette
* Brown Sugar Meringue with Strawberry “Salad”
* Crème Fraîche Ice Cream, Strawberry Black Pepper “Mignonette”

Demonstration and Dinner
#64301 Aug 15
$100 (Fall Class – you may register, payment will not be processed until after June 4)
Upper Valley Campus Kitchen
Thurs, 6:00-9:30pm, Alexander, Busby

Chef Instructor/Pastry Chef Instructor Krista Garcia is a California native and graduate of the second class at Napa Valley Cooking School (1997). While attending the Napa Valley Cooking School, she worked at Jan Birnbaum’s Catahoula, where she was quickly placed as Pastry Chef and began her career in pastry arts. During this time she wrote a monthly food column for the St. Helena Star entitled, “The Inquisitive Palate: A Monthly Exploration of Food and Lore in the Napa Valley.” In 1998, Chef Garcia moved to Seattle to hone her skills, working first as Assistant Pastry Chef then interim Pastry Chef at the renowned French restaurant, Campagne. Chef Garcia has taught professional students and food enthusiasts at the Santa Rosa Junior College, and Sur la Table, and is currently an Adjunct Culinary and Pastry Instructor for the Napa Valley Cooking School.

Teens Pastry Chef Boot Camp ALL NEW—4 days

Another exciting new class for your teens this summer! This class is perfect for those students interested in a career in pastry arts, love baking as a hobby or just exploring their options. In our professional culinary kitchen, Pastry Chef Krista Garcia will teach the tasty art of pastry. This 4 day intensive will focus on technique and proper pastry handling while gaining new skills to increase the students’ confidence in the kitchen. The week will consist of:

Day 1—Cake Batters and Cupcakes
Day 2—Pastry and Fruit Pie
Day 3—English Tea—Scones, Donuts, Jam, Finger Sandwiches
Day 4—Cake Decorating—Buttercream, Frostings and Fillings

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 Camp for a great summer food experience.

Hands On
#64305 Jun 25-28
$300 Upper Valley Campus Kitchen
Tue/Wed/Thu/Fri 10:00am-3:00pm, Garcia

Viennoiserie—The Delicate Art of the French Pastry

In this exciting class offered by Pastry Chef Krista Garcia, students will explore a realm of the bakery called Viennoiserie. This French term describes those items made from raised or leavened breads, taken from the traditions of Vienna, Austria. Such delicacies will include Bear Claws and Cream Cheese Pinwheels made from Danish Dough, Savory Tarts and Sweet Buns from Brioche, and Seasonal Fruit Turnovers from Rough Puff Pastry. Of course everyone will be taking a box of pastries home! Light supper provided.

Hands On
#64309 Jul 16
$75 Upper Valley Campus Kitchen
Tues, 6:00-9:30, Garcia
Hands On register soon! to summer eating. This class is bound to sell out early, so ingredients. Enjoy Chef Mariano’s special healthy approach machine-made pastas using only the best of seasonal in and innovative fresh sauces and pair them with hand and Mariano will show you classic family favorites to modern Market and those fresh from your bountiful garden. Chef This class will focus on the bounty of summer tomatoes… in fresh pasta making and his wonderful tomato sauces! 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 Conte 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 Advisory Board, and is currently working as a private chef in the Napa Valley. Tomatoes and Pasta In this class Chef Orlando combines his amazing skills in fresh pasta making and his wonderful tomato sauces! This class will focus 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! The World of Cheese Explore the amazing world of Cheese with John Raymond, California’s preeminent cheese monger. John will share a plethora of knowledge and research about affinage, bloomy and washed rinds blues and raw milk cheeses. Learn how to select, store and serve the perfect cheese course and finish with a tasting of cheeses from our own backyard to around the world. Teens Culinary Boot Camp-- ALL NEW—3 days 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 through basic skills, soups, salads, pastas, simple meat and vegetarian main courses, and sides all with an emphasis on healthy eating and cooking. Focusing on produce from our organic student garden, your budding “chef” will harvest produce, chop, stir, sear, sweat, blend, with a focus on producing an entire meal. Chef Maggie will teach them the “math” required to convert recipes, build their confidence in the kitchen, and turn out some wonderful new talents, that just might end up with your teens cooking dinner a couple of nights a week! Price of the course includes a logo apron and chef’s toque. Ages 12-17.

Hands On
#64310 Jul 9-11 $195 Upper Valley Campus Kitchen
Tue/Wed/Thu, 9:00am-12:00pm, Chutz

Hands On
#64311 Aug 7 $75 Upper Valley Campus Kitchen
Wed, 6:00-9:30 pm, Chutz

Hands On
#64312 Aug 12 $75 Upper Valley Campus Kitchen
Mon, 6:00-9:30pm, Orlando

Expanding our local produce with a focus on producing an entire meal. Chef Maggie will guide your foodie teens through basic skills, soups, salads, pastas, simple meat and vegetarian main courses, and sides all with an emphasis on healthy eating and cooking. Focusing on produce from our organic student garden, your budding “chef” will harvest produce, chop, stir, sear, sweat, blend, with a focus on producing an entire meal. Chef Maggie will teach them the “math” required to convert recipes, build their confidence in the kitchen, and turn out some wonderful new talents, that just might end up with your teens cooking dinner a couple of nights a week! Price of the course includes a logo apron and chef’s toque. Ages 12-17.

Cheese Monger John Raymond, in my opinion, is the most educated, informed, and passionate cheese monger in California. Whether teaching students, chefs or food enthusiasts, John always brings a new level of understanding to an often-overlooked subject: the humble, but complex cheese. A true artisan, John looks into the soul of a cheese, and somehow manages to draw it out, presenting it methodically to the uninitiated in a way that is both educational and tantalizing.

The World of Cheese
Explore the amazing world of Cheese with John Raymond, California’s preeminent cheese monger. John will share a plethora of knowledge and research about affinage, bloomy and washed rinds blues and raw milk cheeses. Learn how to select, store and serve the perfect cheese course and finish with a tasting of cheeses from our own backyard to around the world.

Demonstration & Tasting
#64313 Aug 22 $95 (Fall Class – you may register, payment will not be processed until after June 4)
Upper Valley Campus Kitchen
Thu, 6:00-9:30pm, Raymond

NEW! COMING THIS FALL – LOCAL FARM TOURS
Come and experience what’s growing in Napa Valley. Visit local organic and sustainable farms, taste fresh fruit and vegetables, and dine alfresco.

Watch www.napavalley.edu/commed for upcoming information.
Wine Appreciation

Napa Wine Appreciation Workshop – NEW!
This is a wine appreciation class that involves Napa wine history, its regions and main grape varieties, a comparative wine tasting with wines from different regions with emphasis in the Napa region. Students will have a wine tasting experience and ratings, as well as observations on wine service temperatures, wine aging, and wine and health. Given by Certified Sommelier Victor Orozco, this class is unique, fun, and highly educational! You must be 21 or older to attend.

Pre-registration is required.
#64195 Jun 13
$50 Upper Valley Campus, Rm 1
Thu, 10:00am-12:00pm, Orozco

Wine Appreciation Workshop – Advanced – NEW!
This is a tasting experience for the connoisseur and the wine expert from the angle of appreciation. Through this exercise of tasting the contrast of Old and New World wines, participants will discover the fascinating world of the wine in the bottle, how it changes, how it expresses, and how it shows its charm. Victor Orozco, Certified Sommelier, leads the participant to understandings that strengthen the quality of their knowledge. You must be 21 or older to attend.

Pre-registration is required.
#64197 Jul 11
$50 Upper Valley Campus, Rm 1
Thu, 5:00-7:00pm, Orozco

Napa Wine Appreciation - Extended – NEW!
This is a wine appreciation class that involves wine history, regions and main grape varieties of Napa which will be developed through special wine tasting with wines from different regions with emphasis in the Napa region. Participants will have a different wine tasting experience in every class and the opportunity to create their own rating based on international parameters. Take a closer look at wines from the most renowned American wine region in the world. This course is led by Certified Sommelier Victor Orozco. You must be 21 or older to attend.

Pre-registration is required.
#64198 Jun 19-Jul 24
$175 Upper Valley Campus, Rm 1
Wed, 5:00-7:00pm, Orozco

Arts and Crafts

Artist 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.

Bigger is Better – Large Format Painting – NEW!
Does a large canvas intimidate you? Ever wonder how to translate something small into a large format? Then this class is just for you. Overcome your fears of going big in this full body have no fear painting class. In four weeks paint a new painting for your living room wall that will have you trading in that sofa for something that will match your new work of art. As it should be. Please note: on June 27, class will meet from 9:30am to 12:30 pm. A materials fee of $25 per student to be paid to instructor.

Pre-registration is required.
#64206 Jun 27-Jul 25 (no class 7/4)
$160 Upper Valley Campus, Rm 8AB
Thu, 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 $25 per student to be paid to instructor.

Pre-registration is required.
#64207 Jul 1-Jul 22
$160 Upper Valley Campus, Rm 8AB
Mon, 9:30am-2:00pm, Willis
Pam Jones received her Bachelor’s Degree in Art from Atlantic Union College in Massachusetts. Pam’s specialties are China Painting, Porcelain Dolls and Lace Draping, Watercolor and Mixed Media. Pam has a studio in her residence.

China, Tile, and Porcelain Painting
Discover your abilities for designing tiles, dishes, vases and more. Put your signature style on these décor items for your home. This class will also cover hand forming, ceramics molding, dollmaking, as well as cleaning and firing techniques. Optional project materials are available for purchase in class. Create some special items for yourself or for a gift. Class fees include a $25 firing fee. Pre-registration is required.
#64183 Jun 11-Jul 16
$110 Community Ed Ctr, Rm 6B, Napa Tue, 12:30-5:30pm, Jones

Watercolor Flow/Mixed Media
A perfect class for the new or returning artist-at-heart who would like to explore the way color works. The focus is on silk watercolor painting, ink painting and watercolor. Some starting supplies are loaned as you explore this art. Come surprise yourself with your abilities in this happy class. Pre-registration is required.
#64210 Jun 10-Jul 29
$100 Community Ed Ctr, Rm 6B, Napa Mon, 2:30-5:30pm, Jones

Basic Watercolor & Drawing Techniques: All Levels
A step-by-step approach to painting subjects of nature. Each week a new watercolor technique will be explored. In this class you will create great and fun paintings that you will love. Anyone can create wonderful watercolors! Pre-registration is required.
#64211 Jun 13-Jul 25 (no class 7/4)
$120 Upper Valley Campus, Rm 8AB Thu, 5:30-8:30pm, Jones

Exploring Painting: Art for Kids – NEW!
In this class, students will explore painting subjects of nature. Different types of medium (acrylic, watercolor, and mixed media) will be introduced and painting techniques explored. Join us for this fun and creative class. This class is open to grades 2 through 8. Pre-registration is required.
#64295 Jun 17-Jul 22
$100 Community Ed Ctr, Rm 3, Napa Mon, 10:00-12:00pm, Jones

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.

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.
#64167 Jun 19-Jul 24
$133 Upper Valley Campus, Rm 8AB Wed, 2:30-5:30pm, Becker
#64202 Jun 19-Jul 24
$133 Upper Valley Campus, Rm 8AB Wed, 6:30-9:30pm, Becker

Beginning Painting Workshop – NEW!
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.
#64203 Jun 11-Jun 25
$57 Upper Valley Campus, Rm 8AB Tue, 6:30-9:30pm, Becker
#64204 Jul 2-Jul 16
$57 Upper Valley Campus, Rm 8AB Tue, 2:30-5:30pm, Becker

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.
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.

Day Ceramics: Clay Construction

Beginners will use coil, slab, and pinch techniques to create a variety of projects including teapots, wind chimes, and masks. Advanced students will focus on large coil work, advanced techniques in slab to explore sculptural form, and throwing on the wheel. A minimum materials and firing fee of $25 per student to be paid in class for the clay and supplies furnished. Larger projects may require additional materials fee. **Pre-registration is required.**

#64208 Jun 10-Aug 7  
$145  Community Ed Ctr, Rm 6A, Napa  
Mon/Wed 9:30am-1:30pm,  Donahower

Evening Ceramics: Clay Construction

Beginners will use coil, slab, and pinch techniques to create a variety of projects including teapots, wind chimes, and masks. Advanced students will focus on large coil work, advanced techniques in slab to explore sculptural form, and throwing on the wheel. A minimum materials and firing fee of $25 per student to be paid in class for the clay and supplies furnished. Larger projects may require additional materials fee. **Pre-registration is required.**

#64174 Jun 10-Aug 7  
$145  Community Ed Ctr, Rm 6A, Napa  
Mon 6:00-9:00pm,  Donahower

Pastel Painting

Students will explore techniques and projects advancing their skills in these exciting media. Come stretch your imagination and forge new territory with pastels, acrylics and collage painting. Wear old clothes or bring a work apron. A $15 materials fee will be collected in class for portfolio. **Pre-registration is required.**

#64175 Jun 11-Aug 6  
$135  Community Ed Center, Rm 3, Napa  
Tue, 1:00-4:00pm, Donahower

Mosaics

Through short demonstrations, brief lectures and/or slide presentations each week this class will examine aesthetics of mosaics, as well as both the traditional methods and materials used in their making. Contemporary applications and new techniques in the making of mosaics will also be examined and explored through special demonstrations. A minimum materials fee of $15 per student to be paid in class for the supplies furnished. Larger projects may require additional materials fee. **Pre-registration is required.**

#64209 Jun 13-Aug 8 (no class 7/4)  
$125  Community Ed Ctr, Rm 6A, Napa  
Thu, 9:30am-12:30pm, Donahower

Kids and Clay

Explore the world of clay with Deborah Donahower. We will pound it, pull it, stretch it, roll it, mold it, cut it, coax it, and glaze it. Let your creativity roll as we build bird houses, three-dimensional fish, fantasy dragons, and creepy-crawly creatures. Make your own cereal bowl to eat from every morning or create your favorite pet’s food dish. Come get your hands dirty and let your spirit soar. There will be a $20 materials fee collected in class. This class is open to grades 2 through 8. **Pre-registration is required.**

#64179 Jul 1-Aug 5  
$100  Community Ed Ctr, Rm 6A, Napa  
Mon, 3:00-4:30pm, Donahower

Multi-Medium Madness

We will have a great time exploring many different mediums in the world of art. Bring your imagination and we will travel the roads of drawing, painting, wood working paper-mâché, printmaking, sculpture and more. You will learn the basic techniques in each medium and create fun projects to take home. Be amazed at what you can do, the skills you will develop, and most of all, the fun you will have. There will be a $20 materials fee collected in class. This class is open to grades 2 through 8. **Pre-registration is required.**

#64180 Jul 3-Aug 7  
$100  Community Ed Ctr, Rm 6A, Napa  
Wed 3:00-4:30pm, Donahower
Mary Ann Schildknecht was born in California, and continues to follow her passions for painting and teaching art. She also enjoys writing and publishing.

Young Artists – NEW!
Young artists will have fun exploring art elements while creating works of art. Areas they will be exploring include: painting, printing, 3-D objects, personal masks, paper mosaics, and animal creations. There will be a $15 materials fee collected in class. This class is open to ages 4 through 7. Pre-registration is required.

**#64212 Jun 11-Jul 16**
**$90**
Upper Valley Campus, Rm 8
Tue, 9:30-10:30am, Schildknecht

Explore: Student Artist– NEW!
Students will develop art skills while learning techniques, both experimental and traditional. They will learn about: perspective, proportions, 3-D objects, mixing colors, abstract, and Op art. This class is open to ages 8 through 12. Pre-registration is required.

**#64213 Jun 11-Jul 16**
**$90**
Upper Valley Campus, Rm 8
Tue, 11:00-12:00pm, Schildknecht

Student Artists: Express Yourself Art Camp– NEW!
In addition to the classic self-portrait, this class will also explore other fun ways of self-expression. This will include: a circular personal design portrait, finger print pattern design, and perspective. There will be a $10 materials fee collected in class. This class is open to ages 8 through 12. Pre-registration is required.

**#64215 Jun 24-Jun 27**
**$60**
Upper Valley Campus, Rm 8
Mon/Tue/Wed/Thu, 1:00-2:00pm, Schildknecht

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. You can visit her website at www.dierdreshibano.com.

ANYONE can…LEARN TO DRAW! – NEW!
Drawing doesn’t have to be a mystery… It is in fact, a compilation of skills which are very accessible, given the right instruction.

In this course you will learn the building blocks for successful drawing from contour and blind drawing to the Atelier approach of classical cross-hatching, along with specific techniques, which can be applied to all subjects and genres of drawing. Drawing is the foundation for other forms of art.

I have over 20 years’ experience of teaching Art to teens and adults…so if you are truly interested in learning the basics and/or in brushing up and honing your skills, please join me for an exciting journey of “Learning to Draw”. Supplies needed: newsprint pad of paper 18”x24”, with drawing board, drawing pencils (2B, 4B, 6B), 2 kneaded erasers, medium/soft vine charcoal and white chalk, one roll masking tape. Pre-registration is required.

**#64216 Jun 12-Jul 3**
**$96**
Community Ed Ctr, Rm 3, Napa
Wed 9:30-11:30am, Shibano
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. A materials fee of $2.00 will be collected by the instructor. **Pre-registration is required.**

#64184  Jun 10-Jul 22
$118  Upper Valley Campus, Rm 4  Mon, 1:00-3:00pm, Manwaring

Writing Craft & Critique - NEW!
Creative writing is more than imagination and inspiration – it’s craft, community, and some plain hard work. Do you want to understand more about the craft of writing and learn to apply the art of literary critique to your own? Join writing teacher Ana Manwaring’s six-week summer workshop in Napa for the foundations of writing-craft. We will write, read, and gently critique our stories in class as we explore and build our understanding of how fiction and creative non-fiction are crafted. No writing experience is necessary and experienced writers of all prose genres looing to develop their skills are welcomed. Good writing is one tenth inspiration and nine tenths revision! Contact Ana Manwaring at www.anamanwaring.com or call 415-827-1468. **Pre-registration is required.**

#64185  Jun 12-Jul 24 (no class 7/3)
$180  Community Ed Ctr, Rm 3, Napa  Wed, 1:00-4:00pm, Manwaring

Conversational Spanish – Intermediate/Advanced
This course provides guided conversational practice for students at the intermediate and advanced level of Spanish. It is appropriate for students who have studied some Spanish in the past. **Pre-registration is required.**

#64126  Jun 12-Jul 24
$77  Upper Valley Campus, Rm 4  Wed 4:30-6:00pm, Ruston

Beginning Danish for Travelers
John H. Nardine is a native Californian who married into a large Danish family in 1999 and lived and worked in Denmark for 12 years. He holds an advanced certificate in Danish and has taught Danish to students of all ages.

Come learn the language of the Vikings in a fun, relaxed, and “hygelig” (cozy) setting. The focus will be on getting you ready to explore Denmark. Using an interactive immersion travelogue, we will make believe we’re visiting Denmark’s quaint attractions and learn how to order Danish foods (and taste some!), how to get around, and how to make small talk with the locals. Speaking Danish lets you “get off the beaten track” beyond Copenhagen and also opens up much of Scandinavia to you. We will learn the many unwritten customs Danes strictly observe when they eat together, ride public transportation together, and greet each other. By the end of the course, you’ll be ready to join in the “hygge” (coziness) at a Danish dinner party! **Pre-registration is required.**

#64285  Jun 11-Jul 25
$75  Upper Valley Campus, Rm 3  Tue, 7:00-9:00pm, Nardine
Computers

Computers for Absolute Beginners
If you want to learn how to use a computer for writing, emailing, or looking things up on the internet, but need someone to show you how, starting with the basics (turning on the computer, using a mouse, etc.), this class is for you. **Pre-registration is required.**

#64229 Jun 19
$20 Upper Valley Campus, Rm 3
Wed, 1:00-3:00pm, Pena

Careers

Become a Notary In One Day
Start your own business, become a more valuable employee, provide customer service for your business or organization, earn additional income and get re-commissioned. This intensive one-day seminar is designed to equip you with everything you need to know to become an effective Notary. You will find out about new legislation as well as how to pass the “new” test (must be taken every 4 years), identify document signers, keep a journal, fill out certificates and avoid lawsuits. The class includes a practice Notary Public Exam. A materials fee of $30 will be collected in class.

Cooperative Personnel Services will register you for the exam from 4:15pm to 5:00 pm. The exam will be from 5:00 pm – 6:00 pm. Students will not be turned away at the exam for not having a passport picture, but not having the photo will delay getting their commission. Students must be 18 years old and have NO felonies on their record.

New and Renewing Notaries bring the following:
1) A $40 check made payable to “Secretary of State”;  
2) Proper ID – current driver’s license with photo or state issued ID card  
3) Two #2 pencils.  
4) 2 X 2 passport 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. **Pre-registration is required.**

#64186 Jul 18
$99 Upper Valley Campus, Rm 3
Thu, 8:00am-6:00pm
Notary Public Seminars

Renewing Notaries—3 Hour State Required Seminar
As of January 2009, Renewing Notaries may take a three hour Approved Notary Refresher course. We will review all laws and regulations you are required to know to continue as a Notary. You must take the exam and be fingerprinted again. A 6 hour approved course must be taken first and there can be no lapse in your commission. Otherwise, you are required to take the 6 hour course again.

Cooperative Personnel Services will register you for the exam from 4:15pm to 5:00 pm. The exam will be from 5:00 pm – 6:00 pm.

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3) Two #2 pencils.  
4) 2 X 2 passport 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.**

#64187 Jul 18
$50 Upper Valley Campus, Rm 3
Thu, 12:45-6:00pm
Notary Public Seminars
Lifelong Learning

Online Courses

anytime, anywhere... just a click away!

Learn More...

Online Courses Include:
- Expert Instructor
- 24-Hour Access
- Online Discussion Areas
- 6 Weeks of Instruction
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Online Courses are informative, fun, convenient, and highly interactive. Courses are project-oriented and include lessons, quizzes, hands-on assignments, discussion areas, six-week format, supplementary links, and more.

You can complete any course entirely from your home or office. Any time of the day or night.

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MORE COURSES AVAILABLE

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Grammar Refresher
Gain confidence in your ability to produce clean, grammatically correct documents and speeches.

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Discover powerful strategies for success in the verbal and analytical sections of the GRE.

Real Estate Investing
Build and protect your wealth by investing in real estate.

Introduction to Microsoft Access
Store, locate, print, and automate access to all types of information.

Introduction to Microsoft Word
Learn how to create and modify documents with the world's most popular word processor.

Project Management Fundamentals
Gain the skills you'll need to succeed in the fast-growing field of project management.

Computer Skills for the Workplace
Gain a working knowledge of the computer skills you'll need to succeed in today's job market.

Introduction to QuickBooks
Learn how to quickly and efficiently gain control over the financial aspects of your business.

Introduction to Dreamweaver
Harness the broad range of capabilities Dreamweaver brings to Web development.
Lifelong Learning

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.
#64169 Jun 20
$30 Upper Valley Campus, Rm 9AB
Thu, 6:00-7:30pm, 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.
#64168 Jun 20
$35 Upper Valley Campus, Rm 9AB
Thu, 7:45-9:30pm, Broida

Health and Wellness

Yoga Heart – Meditative Movement
Judi Watkins, certified yoga instructor, brings her down-to-earth style to the yoga mat. Her interest and practice of yoga began as a need to reduce stress, lose weight and add exercise to a hectic life.

Yoga Heart is a practice that integrates breath, movement and meditation. This yoga class is suitable for all levels. Dress comfortably; bring a yoga mat and thick blanket.

Pre-registration is required.
#64222 Jun 12-Jul 24 (no class 7/3)
$49 Upper Valley Campus, Rm 5
Wed, 6:00-7:30 pm, Watkins

Yoga Heart – Meditative Movement Drop-In
Unable to commit to a full session; this is your opportunity to drop in on the classes you can. Yoga Heart is a practice that integrates breath, movement and meditation. This yoga class is suitable for all levels. Dress comfortably; bring a yoga mat and thick blanket. Fee payable by check at time of class.
#64300 Jun 12-Jul 24 (no class 7/3)
$10 Upper Valley Campus, Rm 5
Wed, 6:00-7:30 pm, Watkins

Introduction to Yoga – NEW!
Lorianna Bender is a certified yoga instructor; her approach to teaching yoga is influenced by her own experiences, both on and off the mat. Each class sequence is designed to be accessible to beginners, while allowing more advanced students to focus on the fundamentals of their individualized practice, all with attention paid to each student’s alignment and form. Lorianna demonstrates the connection between the asanas and the breath while emphasizing her personal belief that yoga is for everyone regardless of their body type or fitness level.

Feel better. Get stronger. Breathe deeper. Start now with Introduction to Yoga. I will introduce you to basic yoga postures and techniques and you will learn our way around the asana’s making you feel comfortable and secure in your developing practice. We will break down postures while you practice linking your breath to your movements. The classes are designed to introduce the many benefits of yoga and are designed with everyone in mind, regardless of body type or fitness level. Yoga can help you regain lost flexibility; develop a sense of balance all while building core body strength and overall well-being. This is a great way to ease your way into Yoga in a safe and welcoming environment. This class is suitable for all levels of fitness and beginners are very welcome! Dress comfortably in layers; bring a yoga mat and thick blanket. Pre-registration is required.
#64360 Jun 12-Aug 7 (no class 7/3)
$80 Community Ed Ctr, Rm 7, Napa
Wed, 6:00-7:30 pm, Bender
Introduction to Yoga Drop-In
Unable to commit to a full session; this is your opportunity to drop in on the classes you can. Dress comfortably in layers; bring a yoga mat and thick blanket. Fee payable by check at time of class.
#64369 Jun 12-Aug 7 (no class 7/3)
$12 Community Ed Ctr, Rm 7, Napa
   Wed, 6:00-7:30 pm, Bender

Competitive Tennis
This workshop will include on-court skills and strategies for all tennis players who are competitive on the local circuit or ready to join tournaments and/or official USTA matches or league play. The instructor has been teaching competitive tennis for 25 years at NVC. College and high school students who have completed three to four semesters of tennis instruction also are welcome to sign up for this session of tennis. Pre-registration is required.
#64191 Jun 10-Jul 29
$55 Main Campus, Tennis Courts, Napa
   Mon 5:30-7:00pm, Thompson
#64192 Jun 12-Jul 31
$55 Main Campus, Tennis Courts, Napa
   Wed 5:30-7:00pm, Thompson

Strength Training and Conditioning
This course provides the student with an individualized approach to achieving muscular strength, endurance, bone density, flexibility as well as understanding the motivational and mental concentration techniques needed for proper conditioning. Stability balls, stretch bands and light weights will be used. Pre-registration is required.
#64171 Jun 18-Aug 8 (no class 7/4)
$80 Main Campus, North Gym 400, Napa
   Tue/Thu, 5:30-7:00pm, Page

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.
#64361 Jun 17-Aug 25
$100 Main Campus, Rm 402, Napa
   Mon/Tue/Thu/Wed/Thru, 8:00-9:30am, Kling

Swim for Fun and Fitness
This will be a fun and fitness swimming class that will provide a workout and stroke instruction. Open to students who are water safe, can tread water in deep end of pool, and have some knowledge of the competitive strokes. Pre-registration is required.
#64170 Jun 17-Aug 9
$96 Main Campus, Pool, Napa
   Mon/Wed, 11am-12pm, Garibaldi

Swim for Fitness
This course is designed to improve basic aquatic skills (e.g. crawl stroke, back stroke, breast stroke) and provide lifelong fitness through increased endurance and knowledge gained about the major components of a workout. Pre-registration is required.
#64153 Jun 18-Aug 8 (no class 7/4)
$90 Main Campus, Pool, Napa
   Tue/Thu, 5:30-6:30pm, Barsotti

NEW! COMING THIS FALL – LOCAL FARM TOURS
Come and experience what's growing in Napa Valley. Visit local organic and sustainable farms, taste fresh fruit and vegetables, and dine al fresco.
Watch this Page for upcoming information
Water X & Fun

This shallow and deep water workout includes dynamic style exercises with variations of upper and lower body movement. You will jog, kick, push, pull and jump through the water to create resistance and improving cardiovascular fitness, muscular strength, endurance and flexibility. This class is designed for both swimmers and non-swimmers to give you a gentle way to exercise joints and muscles pain free. This class is designed for both swimmers and non-swimmers to give you a gentle way to exercise joints and muscles pain free. Students will participate in aerobic activity, stretching, and yoga type movements in the pool that will utilize aquatic exercise equipment including aqua steps, medicine balls, stretch bands, kick boards, buoyancy body bars, noodles, and weights. As the participant, you determine your own intensity by deciding how hard to manipulate the water. **Pre-registration is required.**

#64190 Jun 17-Aug 7
$96  Main Campus, Pool, Napa
Mon/Wed, 6:00-7:30pm, Tedesco

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.**

#64114 Jun 11
$65  Upper Valley Campus, Rm 1
Tue, 6:00-9:00pm, 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! An $8 materials fee will be collected in class. **Pre-registration is required.**

#64115 Jun 25
$70  Upper Valley Campus, Rm 1
Tue, 5:00-9:00pm, Shoemaker

**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.
Recreation

Dance

Ballroom, Latin, & Swing Dancing

Dennis and Jen Goss have been teaching dancing in Sonoma and Napa counties for the past seven years. They teach all of the standard Ballroom, Latin, and Swing dances.

Come enjoy learning some of the more popular dances such as waltz, foxtrot, salsa and east coast swing. Along with the patterns you will learn basic skills of partnership dancing, including dance frame and lead and follow. NO PARTNER IS REQUIRED. Pre-registration is required.

#64172 Jun 17-Jul 15 (No class 7/1)
$40 Napa Campus, Rm 601B
Mon, 7:00-8:30pm, Goss

Beginning Hoopdance – NEW!

Lilea Duran is a certified hoop dance instructor and performer. Picking up hoop dance in 2009, Lilea’s relationship with the hoop was a slow burn at first – that ignited into passion when she used hoop dance as her main form of exercise during her pregnancy in 2011. Realizing the hoop has something to offer any age and ability, Lilea has taught beginner and intermediate classes to students of all ages throughout the Napa Valley. sunglowhoopdance.com

Come see what the hoop-la is all about! Discover why hula hooping is making a comeback as a fantastic and fun form of exercise. Laugh your way through a low impact cardio workout. This class will start with basic movements that will tone and build strength through your core, arms, and legs while working on balance, coordination, and flexibility. No prior hooping experience needed. Adult sized hoops will be provided for use in class. Class size is limited. Pre-registration is required.

#64220 Jun 10-Jul 1
$45 Community Ed Ctr, Gallery, Napa
Mon 6:00-7:00pm, Duran

#64221 Jul 8-Jul 29
$60 Community Ed Ctr, Gallery, Napa
Mon 6:00-7:00pm, Duran

Intro to Belly Dance – NEW!

Jessica Toth-Zegri has been dancing and performing for over 15 years, with theatre being her premier passion. As a teenager she fell in love with the Folk and Tribal styles showcased around the Bay Area in the 1990s. With a few years of training under her belt, she began performing with various art bands in San Francisco. She eventually formed a dance troupe, Femme Frazetta, which still performs throughout California today. Over the years Jessica has taught private lessons. Due to popular demand, she created “An Introduction to Belly Dance” so she could share her passion with those interested in this wonderfully feminine art form.

Intro to Belly Dance is a 6-week class that will allow the student to explore their own range of movement, while dabbling in the various styles of Belly Dance in America today. All shapes, sizes, ages, and fitness levels are welcome to learn in a fun, loving, and comfortable environment. The course will cover the rich history of belly dance. Traditional as well as modern beats & rhythms, posture, breathing, dance drills, and isolation techniques will be incorporated. Dance styles will include: Folk/Traditional, American Tribal, Modern Cabaret, and Fusion. Class size is limited. Pre-registration is required.

#64371 Jun 13-Jul 25 (no class 7/4)
$60 Community Ed Ctr, Rm 7, Napa
Thu 6:00-7:00pm, Toth-Zegri

Intro to Belly Dance Drop-in – NEW!

Unable to commit to a full session? Here’s a chance to drop in on a class. No prior experience needed. Class size is limited. Fee payable by check at time of class.

#64372 Jun 13-Jul 25
$12 Community Ed Ctr, Rm 7, Napa
Thu 6:00-7:00pm, Toth-Zegri

Beginning Hoopdance Drop-in – NEW!

Unable to commit to a full session? Here’s a chance to drop in on a class. No prior hooping experience needed. Adult sized hoops will be provided for use in class. Class size is limited. Fee payable by check at time of class.

#64283 Jun 10-Jul 1
$20 Community Ed Ctr, Gallery, Napa
Mon 6:00-7:00pm, Duran

#64284 Jul 8-Jul 29
$20 Community Ed Ctr, Gallery, Napa
Mon 6:00-7:00pm, Duran

Community Services schedule is online at www.napavalley.edu. See page 26 for directions.
Art

Exploring Painting: Art for Kids – NEW!
In this class, students will explore painting subjects of nature. Different types of medium (acrylic, watercolor, and mixed media) will be introduced and painting techniques explored. Join us for this fun and creative class. This class is open to grades 2 through 8. **Pre-registration is required.**

- **#64295** Jun 17-Jul 22
- **$100** Community Ed Ctr, Rm 3, Napa
- Mon, 10:00-12:00pm, Jones

Kids and Clay
Explore the world of clay with Deborah Donahower. We will pound it, pull it, stretch it, roll it, mold it, cut it, coax it, and glaze it. Let your creativity roll as we build bird houses, three-dimensional fish, fantasy dragons, and creepy-crawly creatures. Make your own cereal bowl to eat from every morning or create your favorite pet’s food dish. Come get your hands dirty and let your spirit soar. There will be a $20 materials fee collected in class. This class is open to grades 2 through 8. **Pre-registration is required.**

- **#64179** Jul 1-Aug 5
- **$100** Community Ed Ctr, Rm 6A, Napa
- Mon, 3:00-4:30pm, Donahower

Multi-Medium Madness
We will have a great time exploring many different mediums in the world of art. Bring your imagination and we will travel the roads of drawing, painting, wood working paper-mâché, printmaking, sculpture and more. You will learn the basic techniques in each medium and create fun projects to take home. Be amazed at what you can do, the skills you will develop, and most of all, the fun you will have. There will be a $20 materials fee collected in class. This class is open to grades 2 through 8. **Pre-registration is required.**

- **#64180** Jul 3-Aug 7
- **$100** Community Ed Ctr, Rm 6A, Napa
- Wed 3:00-4:30pm, Donahower

Young Artists – NEW!
Young artists will have fun exploring art elements while creating works of art. Areas they will be exploring include: painting, printing, 3-D objects, personal masks, paper mosaics, and animal creations. There will be a $15 materials fee collected in class. This class is open to ages 4 through 7. **Pre-registration is required.**

- **#64212** Jun 11-Jul 16
- **$90** Upper Valley Campus, Rm 8
- Tue, 9:30-10:30am, Schildknecht

Explore: Student Artist– NEW!
Students will develop art skills while learning techniques, both experimental and traditional. They will learn about: perspective, proportions, 3-D objects, mixing colors, abstract, and Op art. This class is open to ages 8 through 12. **Pre-registration is required.**

- **#64213** Jun 11-Jul 16
- **$60** Upper Valley Campus, Rm 8
- Tue, 11:00-12:00pm, Schildknecht

Young Artists:
Let’s Make a Splash Art Camp– NEW!
This class will consider shape, pattern, and color while creating images and objects relating to water. Students will create fish using paper mache. The ancient technique of Gyotaku (fish printing) will be used to produce some incredible images. Students will also utilize the resist method with crayons and watercolors. Finally, using simple shapes, the class will create a composition of an underwater scene. There will be a $10 materials fee collected in class. This class is open to ages 4 through 7. **Pre-registration is required.**

- **#64214** Jun 17-Jun 20
- **$90** Upper Valley Campus, Rm 8
- Mon/Tue/Wed/Thu, 1:00-2:00pm, Schildknecht

Student Artists:
Express Yourself Art Camp– NEW!
In addition to the classic self-portrait, this class will also explore other fun ways of self-expression. This will include: a circular personal design portrait, finger print pattern design, and perspective. There will be a $10 materials fee collected in class. This class is open to ages 8 through 12. **Pre-registration is required.**

- **#64215** Jun 24-Jun 27
- **$60** Upper Valley Campus, Rm 8
- Mon/Tue/Wed/Thu, 1:00-2:00pm, Schildknecht
Children and Young Adults

Culinary

Teens Culinary Boot Camp-- ALL NEW—3 days
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 through basic skills, soups, salads, pastas, simple meat and vegetarian main courses, and sides all with an emphasis on healthy eating and cooking. Focusing on produce from our organic student garden, your budding “chef” will harvest produce, chop, stir, sear, sweat, blend, with a focus on producing an entire meal. Chef Maggie will teach them the “math” required to convert recipes, build their confidence in the kitchen, and turn out some wonderful new talents, that just might end up with your teens cooking dinner a couple of nights a week! Price of the course includes a logo apron and chef’s toque. Ages 12-17

**Hands On**

- **#64310**   Jul 9-11
- **$195**   Upper Valley Campus Kitchen
  Tue/Wed/Thu, 9:00am-12:00pm, Chutz

Teens Pastry Chef Boot Camp  ALL NEW—4 days
Another exciting new class for your teens this summer! This class is perfect for those students interested in a career in pastry arts, love baking as a hobby or just exploring their options. In our professional culinary kitchen, Pastry Chef Krista Garcia will teach the tasty art of pastry. This 4 day intensive will focus on technique and proper pastry handling while gaining new skills to increase the students’ confidence in the kitchen. The week will consist of:
- **Day 1**—Cake Batters and Cupcakes
- **Day 2**—Pastry and Fruit Pie
- **Day 3**—English Tea—Scones, Donuts, Jam, Finger Sandwiches
- **Day 4**—Cake Decorating—Buttercream, Frostings and Fillings

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 Camp for a great summer food experience

**Hands On**

- **#64305**   Jun 25-28
- **$300**   Upper Valley Campus Kitchen
  Tue/Wed/Thu/Fri  10:00am-3:00pm, Garcia

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](http://www.napavalley.edu) in the web browser area and press the 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) 967-1608 and leave your name and mailing address and the type of courses you are interested in. A schedule will be mailed to you.
Trips and Tours started in 1974 with the goal of providing life-long learning opportunities to the community through educational travel.

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.

Extended Trip Information Meeting!

Tuesday, May 14 2013
2:30 p.m. – 3:30 p.m.
Whole Foods Culinary Room
BelAire Plaza, Napa CA

Please RSVP to 707-967-2940
***Light Refreshments

Take an extended trip to global destinations:

- Alpine Lakes & Scenic Trains: Sep 2013
- Niagara Falls & Cooperstown to New York: October 2013
- American Queen Steamboating – December 2013
- Costa Rica – February 2014
- Reflections of Italy – March 2014
- Springtime Tulip River Cruise – April 2014
- South Africa, Victoria Falls, & Botswana – June 2014

Take a one-day trip to Bay Area destinations:

- Check out our one-day trips on the next page!

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.
Korbel Winery/Garden Tour
An extended tour through historic cellars ending with a tasting of wines. You can also take a tour of the garden with its impressive collection of roses. Lunch on your own; pack a picnic lunch or purchase lunch from the Deli which offers gourmet favorites such as a Tri-tip sandwich, Salami & Brie sandwich, or an Asian Chicken or BLT salad.

#63706  Jun 6  
$39  Thu, 8:45am-3:00pm

Ceago Vineyard and Twin Pines Casino
Travel to Lake County to first visit Ceago, a certified organic winery that utilizes natural resources to produce the highest quality grapes without pesticides or synthetic fertilizers. After a tasting of their delicious wine, we’ll head off to Twin Pines Casino. Once there, you can stop in their restaurant to have lunch on your own, then………

#64356  Jul 16  
$49  Tue, 8:00am-5:00pm

Summer Gathering of Mountain Men at the Roaring Camp Railroad
Travel back in history to the time of the mountain men who settled the Santa Cruz Mountains in the 1830s. Wander through their encampments and relive these early days of California history. You will also take a ride through towering redwood groves and up to the summit of Bear Mountain, pulled by a steam locomotive. Enjoy a Chuck Wagon Barbeque lunch that even includes marshmallows to roast!

#64354  Aug 10  
$84  Sat, 8:00am-5:30pm

Muir Woods and Sausalito
Join us for a visit to two of the North Bay’s treasures. Muir Woods is a remnant of an ancient coast redwood forest. A park employee will give a short introduction of what you can expect to see in the park. After this you can experience the woods at your own pace before heading off to Sausalito for lunch on your own and a bit of shopping.

#64352  Sep 12  
$30  Thu, 9:00am-5:00pm

The Crocker Art Museum and Old Town Sacramento
The Crocker Art Museum, founded in 1885, is one of the leading art museums in California with a collection including Californian, European, Asian, African & Oceanic works, and international ceramics. Stroll through the collections before heading to Old Town Sacramento for lunch on your own and shopping.

#64359  Sep 25  
$49  Wed, 8:00am-5:00pm

Elk Grove Giant Pumpkin Festival
Some of California’s heftiest pumpkins weigh off at the Festival; they’ve set the new California state record for three years straight. But the Festival is so much more. Attractions include a scarecrow contest, pumpkin boat race, recipe contest, shopping, kids’ activities, and two stages of family entertainment. You won’t want to miss the Pumpkin Regatta!

#64353  Oct 6  
$26  Sun, 9:00am-5:00pm

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.

#64347  Oct 21  
$57  Mon, 8:00am-5:00pm

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 a 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.

#64350  Nov 21  
$57  Thu, 8:00am-5:00pm

NEW! COMING THIS FALL – LOCAL FARM TOURS
Come and experience what’s growing in Napa Valley. Visit local organic and sustainable farms, taste fresh fruit and vegetables, and dine alfresco.

Watch www.napavalley.edu/commed for upcoming information.
Educational Trips and Tours

Holidays at Westfield Centre
It’s the Holidays and this is the perfect time to take in some of the history of San Francisco. The Westfield Centre’s neoclassical facade and dome were constructed in the early 1900s and beautifully restored in 2006. This 1.5 million square foot venue is the third largest urban shopping center in the nation. Upon your arrival, you will have free time to shop, eat, and explore on your own.

#64351 Dec 3
$35 Tue, 9:00am-5:00pm

The Great Dickens Christmas Fair
As the only event of this kind, the extraordinary world of Charles Dickens’ imagination is brought to life at the Dickens Fair by over 700 dedicated and talented performers, 85 juried artists, eight gourmet caterers, four traditional pubs, six theatres, and many of your favorite holiday traditions. Hundreds of costumed players perform and interact with patrons. You’re even welcome to come attired in your own favorite Victorian costume! Upon your arrival, you will have free time to shop, eat, and explore on your own.

#64357 Dec 14
$60 Sat, 9:00am-5:00pm

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.

ANGWIN
Crestwood
295 Pinebreeze Dr.

Creative Journey
Thu 1:00-3:05pm, Helmer

Expressive Movement
Thu 10:30am-12:00pm, Helmer

Expressive Art
Mon/Tue/Wed/Fri 2:30-4:00pm, Priestley

ST. HELENA
Rose Haven
520 Sanitarium Road

Expressive Movement
Thu 10:00am-12:05pm, Isaksen
Thu 2:30-4:35pm, Isaksen

YOUNTVILLE
Veteran’s Home
California Drive

Singing/Music Basic
Mon 1:00-2:35pm, MacPherson
Mon 2:30-4:05pm, MacPherson
Tue 1:30-3:00pm, Heims
Tue 3:00-3:50pm, Heims
Wed 1:00-3:05pm, MacPherson
Thu 1:30-3:00pm, Heims
Thu 3:00-4:30pm, Heims

Creative Journey
Tue 4:00-4:50pm, Heims

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 26 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.
**General Information**

**Registration:** See pages 32-33 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.

**Fee-Based Classes:** Classes which are ineligible for State support must be self-supporting through registration fees. Self-supporting classes are subject to enrollment minimums but are not subject to the noncredit attendance policies. Please see Refund Policy.

**Parking Fees:** Parking permits are required for vehicles using the parking lots at the NVC Napa campus between 6:30 a.m. and 10 p.m., Monday through Friday. You may either purchase one-day permits from coin-operated dispensers in college parking lots at $2.00 per day (eight quarters, please) or purchase a parking sticker, which allows unlimited, legal parking. NOTE: Cars without either a parking sticker displayed on the bumper or a daily permit displayed as directed will be ticketed. No permit is required at the Upper Valley Campus in St. Helena.

**Changes/Cancellations:** The Community Education Office reserves the right to cancel, postpone or combine classes, and to change instructors should there be a need. When a class is cancelled or changed, every reasonable effort will be made to notify enrollees by phone or mail.

**Publication Errors:** Although we make every effort to avoid mistakes, this schedule of classes is not a contract. The college does not assume liability for errors, typographical or otherwise.

**Visitors, Auditors, Children and Pets:** Visitors or auditors are not allowed in any class. Except for designated parent education classes targeted to parents and children or classes designed for kids, children under the age of 18 are not allowed to attend Community Education classes unless special approval has been granted by the Community Education Dean. No pets are allowed on the grounds or in classes except for certified dogs assisting the disabled.

**Special Assistance:** If you are interested in taking a Community Education course but have a disability that you feel might interfere with your classroom performance, contact the Office of Special Services, 253-3080 to find out about reasonable accommodations available.

**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.
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.

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!

Community Services schedule is online at www.napavalley.edu.
See page 26 for directions.
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/ formulate 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>
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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
Pastels
Ceramics

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.”

Napa Valley College
Community Education
1088 College Avenue
St. Helena, CA 94574

Postal Customer