

Friday, September 20, 9:30 – 11:30 am:

Gourmet 'Uncooking' Class with Sylvia Thompson

Sylvia Thompson, the former owner and chef of Greens and Vines, will demonstrate how to make her famous Zucchini Fettuccine MacNut Alfredo with Marinated Mushroom dish with a vegetable peeler, a high-speed blender and without a stove. The smell of the MacNut Alfredo sauce and the marinated Cremini mushrooms will get you drooling and ready to dine on this gourmet meal!

Class fee: \$20

Lunch and recipes: \$10

Class size: 15

Friday October 25, 9:30 – 11:30 am:

Botanical Arts Jewelry with Victoria Hill & Pat Wassel

Have you ever picked up a seedpod or beautiful leaf and enjoyed its shape and texture only to take it home and have it abandoned on a shelf? Well, this class will have you transforming those dried treasures into lovely jewelry or small art pieces. Class material will be provided, but feel free to bring your own dried materials to use and share. Please bring a pair of scissors.

Class fee: \$20

Supply fee: \$10

Class size: 15

Friday, November 22, 9:30 – 11:30 am:

Delightful Dish Gardens with Susan Beers & Leslie Almeida

Please join the Dynamic Duo of Susan Beers and Leslie Almeida as they teach you how to create a miniature environment to liven up your home décor. You supply a pot or container of your choice 10-12 inches in diameter and no less than four inches deep. We will supply the rest! At the end of class you will be surprised and delighted with what you have created!

Class fee: \$20

Supply fee: \$20

Class size: 15

Friday, December 13, 9:30 – 11:30 am:

Holiday Wreaths with Gail Hutchinson

Award winning floral designer Gail Hutchinson will lead the class in making an evergreen and bromeliad holiday wreath. Your efforts will enhance your holiday décor and the enjoyment of continued growth of the live bromeliads. Wreath, ribbon and findings will be provided. Please bring wire cutters.

Class fee: \$15

Supply fee: \$30

Class size: 15

Friday, April 24, 9:30 – 11:30 am:

Hawaiian Medicinal Arts with Ginger Saiki

Ginger Saiki is from Kaua'i has studied La'au Lapa'au, which translates to healing medicine, which has been practiced with in the Hawaiian Islands for over 800 years. Ginger has studied for 16 years under Kumu Levon Ohai until his death in 2013. She continues to study with a group of practitioners, focusing on using native plants, minerals, pule and spiritualism to help people heal themselves.

Class fee: \$20

Class size: 20