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#2402 A

Victim-Offender Healing

The aftermath of a crime can leave unanswered questions. Victim-offender mediation, also called restorative justice, can often help both parties with unresolved issues. In a neutral manner, we'll talk about the power of apology and search the pathway to forgiveness. Led by a Kansas State Supreme Court approved mediator.

CONVENER: Peg Nichols E-mail: pegnichols@att.net

Web site: www.mediationsurvivorshandbook.com

CLASS FEE: \$9

Sec. A: 1 session; Monday, November 3; 7:00 PM - 9:00 PM; University Center, Rm. 146, 50th & Rockhill Rd., UMKC Campus, KCMO; LIMIT: 15

Science

#2602 A

Gemstone Identification

Learn the basics of gemstone identification, including how to distinguish natural stones from man-made. Hands-on experience with microscopes and other gemstone identification instruments from the area's most complete gem lab. Slide program included. Bring your own jewels if you like. Convener is a graduate gemologist, past president of GIA Alumni Western MO Chapter and president of Goodden Jewelers.

CONVENER: Ricki Goodden (816-421-0281)

CLASS FEE: \$9

Sec. A: 1 session; Saturday, December 13; 2:30 PM - 4:30 PM; Goodden Jewellers, 1004 Baltimore, #101, (Library Loft District), KCMO; LIMIT: 15

History & Culture

#2713 A

The Somme: An End to British Optimism

By November 1916, after over four months of fighting, the British nation was stunned by the magnitude of losses suffered in France. The outcome of this battle still shocks and is still felt in Britain to this day. This illustrated lecture examines why the battle was fought, what happened, its impact at the time and how it is seen today. It will offer film clips shot in 1916 and oral histories from men and women who were there. George Thompson, guest lecturer, historian, educator and program developer, has lectured on the Battle of the Somme and other topics relating to the First World War.

CONVENER: George Thompson

CLASS FEE: \$9

Sec. A: 1 session; Saturday, November 1; 1:00 PM - 3:00 PM; Haag Hall, Rm. 307, 52nd & Rockhill Road, UMKC Campus, KCMO; LIMIT: 20

#2714 A

The American Army (AEF) in World War I

The Americans tipped the scale in the war and enabled the allies to win. But the effectiveness of the Yanks has been criticized by French and British generals and historians. This lecture will describe American victories at Belleau Wood and the Meuse-Argonne, how the AEF won, and evaluate the criticism of our allies. There will be an optional trip to the National WWI Museum for a guided tour with Stan. Bring the admission fee of \$8 if you want to participate in the tour.

CONVENER: Stan Parsons

CLASS FEE: \$9

Sec. A: 1 session; Saturday, November 8; 1:00 PM - 3:00 PM; Haag Hall, Rm. 307, 52nd & Rockhill Road, UMKC Campus, KCMO; LIMIT: 20

food**Pantry**

#3002 A

Weave a Pie Crust! And Make a Half-n-Half Pie!

Pie crust weaving seems to be a dying art. Fake weaves or no weaves abound. Come and learn to weave your crust and impress your friends! Half-n-Half? Two flavors in one! Cherry and apple? Peach and strawberry? Bring: two different cans of filling, rolling pin, mixing bowl, 1 tbsp. spoon, table knife, fork or pastry cutter. Take home a ready-to-bake pie or save for Thanksgiving by freezing! Please bring \$2 to class for materials. Gabrielle learned to weave a pie crust as a child from her father. Whenever she makes a pie, she simply must weave it!

CONVENER: Gabrielle Lawson Person

E-mail: rob.gabrielle@gmail.com; Web site: gabrielle.sytes.net

CLASS FEE: \$9

Sec. A: 1 session; Monday, November 24; 7:00 PM - 8:30 PM; Tony Acquire Community Center, Kitchen, 2050 W. Pennway St., KCMO 64108; LIMIT: 10

Ethnic**Indian Cooking: Chicken Tikka Masala**

Learn to make this Indian favorite: Chicken marinated in yogurt and spices and then served in a tomato cream sauce. You'll learn to cook this dish from scratch using traditional spices and techniques. Ajay ran an Indian grocery store and was often asked how to use Indian spices. He now teaches cooking classes along with his wife and his mother.

CONVENER: Ajay & Sabira Sood (913-268-3608 or (913-963-1787) E-mail: ajappel123@yahoo.com

CLASS FEE: \$9 + \$12 material fee = \$21

Sec. A: 1 session; Saturday, November 15; 2:00 PM - 4:00 PM; Tony Acquire Community Center, Kitchen, 2050 W. Pennway St., KCMO 64108; LIMIT: 12

#2715 A

Captain Harry S. Truman and the Missouri-Kansas 35th Division in World War I

Harry S. Truman entered the war as an unsuccessful businessman and emerged as a Kansas City hero who based his early political success on his war record. This lecture will evaluate his actions in relation to those of his division—which had possibly the worst reputation in the AEF because of its five mile retreat in the battle of the Meuse-Argonne. There will be an optional trip to the National WWI Museum for a guided tour with Stan. Bring the admission fee of \$8 if you want to participate in the tour.

CONVENER: Stan Parsons

CLASS FEE: \$9

Sec. A: 1 session; Saturday, November 15; 1:00 PM - 3:00 PM; Haag Hall, Rm. 307, 52nd & Rockhill Road, UMKC Campus, KCMO; LIMIT: 20

#3102 A

Indian Cooking: Okra

In this class you will learn how to saute Okra using mouth watering traditional Indian spices and cooking techniques. Okra is both delicious, very nutritious and will be served with bread. Come with your taste buds ready for a wonderful Indian cooking creation! Ajay ran an Indian grocery store and was often asked how to use Indian spices. He now teaches cooking classes along with his wife and his mother.

CONVENER: Ajay & Sabira Sood (913-268-3608 or (913-963-1787) E-mail: ajappel123@yahoo.com

CLASS FEE: \$9 + \$12 material fee = \$21

Sec. A: 1 session; Saturday, December 6; 2:00 PM - 4:00 PM; Tony Acquire Community Center, Kitchen, 2050 W. Pennway St., KCMO 64108; LIMIT: 12

Communiversity's Next

Wholistic Health Fair

Sunday, November 9th—11 AM - 6 PM

Call 816-235-1448 for information

#3103 B

Vegetarian Ethiopian Cooking

Learn centuries-old Ethiopian traditional cooking. Learn to use Ethiopian spices in this hands-on class. Learn to prepare injera (soft, spongy and flat national bread), misir watt (red lentils in berbere sauce), and atiklet watt (cabbage, carrots and potatoes). You'll receive complete instructions on how to prepare this unique cuisine.

CONVENER: Daniel Fikru (816-283-0990)

E-mail: dfikrud@yahoo.com; Web site: kcbluenilecafe.com

CLASS FEE: \$9 + \$15 material fee = \$24

Sec. B: 1 session; Monday, November 10; 5:30 PM - 7:30 PM; Blue Nile Café, 20 E 5th St. KCMO, River Market; LIMIT: 15



Food, like a loving touch or a glimpse of divine power, has that ability to comfort.
~Norman Kolpas

#3106 A

Midwest Mexican Cooking: The Two-Hour Tamale

The Two-Hour Tamale. They say it can't be done but we are here to break the "all-day-long" myth of making tamales. Learn methods of preparation with a variety of tasty fillings. Hands-on is the name of this game. Just in time for the holidays. Tamales for Christmas this year!

CONVENER: Christina Gallegos & Anna Walker

E-mail: a_walker2001@yahoo.com

CLASS FEE: \$9 + \$12 material fee = \$21

Sec. A: 1 session; Thursday, November 6; 6:00 PM - 8:00 PM; Tony Acuirre Community Center, Kitchen, 2050 W. Pennway St., KCMO 64108; LIMIT: 12

Vegetarian

#3201 B

Vegetarian Cooking Made Easy

If you want to eat less or no meat, but need tips in how to cook vegetarian dishes, this practical class is for you. You'll learn what things to stock in your kitchen, how to use various meat substitutes, ways to use spices for great flavor, and get copies of favorite vegetarian recipes. Come get answers to all your questions about vegetarian cooking, and get on a healthier path for you and your family! Carol Meyer, an educator and massage therapist, has been a vegetarian and natural health advocate for years. Bring \$8 to class for handouts and food samples

CONVENER: Carol Meyer (913-677-8672)

E-mail: wisdomways@planetkc.com

Web site: www.wisdom-ways.org

CLASS FEE: \$9

Sec. B: 1 session; Tuesday, December 9; 7:00 PM - 8:30 PM; 5019 W. 56th St., Roeland Park, KS, 3 blocks west of Roe; LIMIT: 8

#3202 A

Take Comfort In This—Vegan

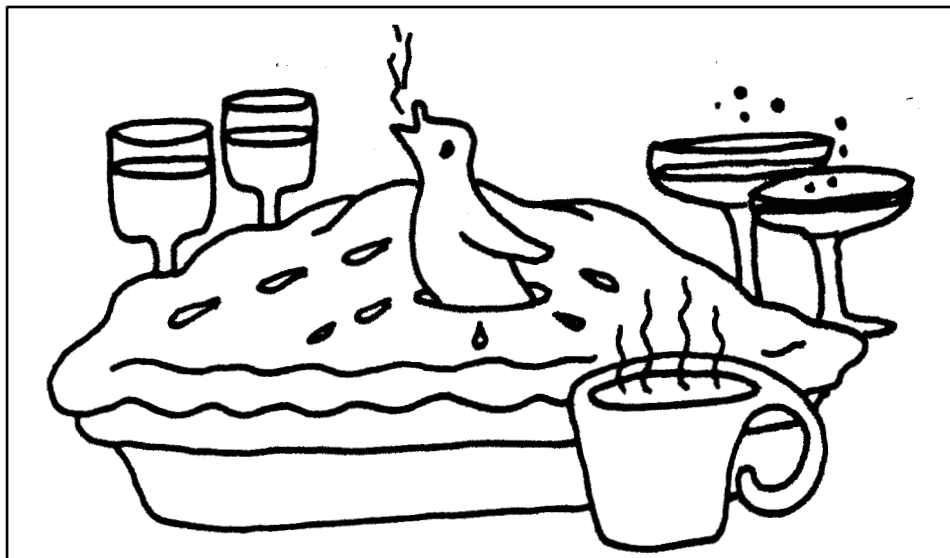
Whatever the weather, kids or political climate may throw at you, be ready to take to the kitchen and comfort thine own sweet self. We'll prepare Caribbean Stew, Portabella Black Bean Chili, two Quick Breads, Aunt Pearl's Southern Cornbread and Rosemary Garlic Focaccia and finish with Chewy Chocolate Chip Cookies, sweetened naturally! Zoe is an artist at large whose favorite mediums include cooking, gardening/landscaping and stone masonry.

CONVENER: Zoe Lagrece (913-722-2628)

E-mail: zoelagrece@yahoo.com

CLASS FEE: \$9 + \$15 material fee = \$24

Sec. A: 1 session; Wednesday, November 12; 6:00 PM - 8:00 PM; Tony Acuirre Community Center, Kitchen, 2050 W. Pennway St., KCMO 64108; LIMIT: 12



Drink

#3303 A

The Art of Latte Creations and Espresso

See first hand how the experts create exotic art on your favorite latte. You will also be taken on a historical Espresso journey as well. Get ready to be wired! Please bring \$10 for handouts, espresso and coffee. Danny O'Neill is the founder of The Roasterie, Inc, a specialty coffee roasting company which services espresso bars and coffee houses, fine restaurants and upper end grocers.

CONVENER: The Roasterie Staff (816-931-4000) E-mail:

danny@theroasterie.com Web site: www.theroasterie.com

CLASS FEE: \$9

Sec. A: 1 session; Thursday, November 20; 6:00 PM - 8:00 PM; The Roasterie, 1204 W. 27th St., KCMO; LIMIT: 15

#3304 A

The Wines of South America

Take a cruise through the sunny vineyards of Argentina, Chile and Brazil. Join Kansas City artist Linister in his studio as he describes some of his favorite South American wines. Cheese and fruit round out the evening in this midtown art studio.

CONVENER: Linister (816-753-2183)

CLASS FEE: \$9 + \$16.50 material fee = \$25.50

Sec. A: 1 session; Saturday, November 8; 6:00 PM - 8:30 PM; Linister's Studio, 1129 W. 41st St., (5 1/2 blocks E. of State Line) KCMO; LIMIT: 20

#3305 A

Introduction to Champagne

Gain a little knowledge and have a lot of fun at this benefit for the Kansas City Art Club. Sampling ranges from the most delicious champagne in the world (in Linister's humble opinion) to a lesser, but enjoyable Spanish or Australian bubbly. You will learn how to buy and store wines, and how to order wine in a restaurant. Cheese, fruit and cold white wine and champagne/sparkling wine compliment the evening. Linister is an artist who enjoys champagne because life is meant to be enjoyed.

CONVENER: Linister (816-753-2183)

CLASS FEE: \$9 + \$16.50 material fee = \$25.50

Sec. A: 1 session; Saturday, November 22; 6:00 PM - 8:30 PM; Linister's Studio, 1129 W. 41st St., (5 1/2 blocks E. of State Line) KCMO; LIMIT: 20

#3307 B

Enjoy Authentic Masala Chai

Did you know that REAL Masala Chai doesn't come out of a box of concentrate? Learn how to prepare and enjoy masala chai made from scratch using loose tea, whole spices, milk, water and sweetener. We will sample the results in class. Everyone will receive a sample of their choice to take home. Keith manages Temple Slug, a local retail store and has been working on a new tea house next-door, due to open this year. Being half British and Chinese, Keith represents two of the major tea cultures and has been drinking it all his life (you might say it's in his blood :-). Bring \$15 for materials.

CONVENER: Keith Buchanan (816-806-8095)

E-mail: keithb@templeslug.com; Web site: www.templeslug.com

CLASS FEE: \$9 + \$15 material fee = \$24

Sec. B: 1 session; Wednesday, November 19; 6:00 PM - 8:00 PM; Tony Acuirre Community Center, Kitchen, 2050 W. Pennway St., KCMO 64108; LIMIT: 12

#3310 A or B

Real Drinking Chocolate

The best hot chocolate is rich, thick and very dark. And it doesn't come out of an envelope. Learn how to prepare and enjoy hot chocolate made from scratch using dark chocolate, milk, cream, sugar and spices. We will explore the history of drinking chocolate, sampling recipes from Mexico, Europe and North America and experiment with different ways of making this heavenly beverage. We'll also learn how to make Crème de Chocolate--a cross between chocolate mousse and pudding--that is made by simply cooking hot chocolate then chilling it. Keith manages Temple Slug, a local retail store.

CONVENER: Keith Buchanan (816-806-8095)

E-mail: keithb@templeslug.com; Web site: www.templeslug.com

CLASS FEE: \$9 + \$15 material fee = \$24

Sec. A: 1 session; Wednesday, November 5;

Sec. B: 1 session; Wednesday, December 17;

MEETS: 6:00 PM - 8:00 PM; Tony Acuirre Community Center, Kitchen, 2050 W. Pennway St., KCMO 64108; LIMIT: 12