

#2217 C

Be Your Own Bike Mechanic

Learn all the necessary trades of bicycle maintenance in order to keep your ride rolling: How to lube chain, drive train, and cables; adjust derailleurs; install and remove wheels for transportation; and change a flat and patch a tube.

CONVENER: Britton Kusiak

Class Fee: \$9

Sec. C: 1 session; Saturday, November 14; 10:00 AM - 11:00 AM; Volker Bicycles, 1717 W. 39th, KCMO; LIMIT: 10

#2219 B

Tour Kansas City's Downtown Loft and Condo Neighborhoods

There is a new vitality running through downtown Kansas City as urban neighborhoods come alive and blossom. Learn about the unique characteristics of urban communities like the River Market, Crossroads and the Central Business District on Saturday and tour some of the loft and condo developments particular to these neighborhoods on Sunday (must attend both sessions). The convener is a long-time loft dweller, Feng Shui practitioner and realtor for the Urban Living Center. Please bring \$20 for transportation.

CONVENER: Antonia Marie (913-209-3939)

CLASS FEE: \$14

Sec. B: 2 sessions; Saturday, November 21; 11:00 AM - 12:00 PM (informational) & Sunday, November 22; 12:00 PM - 4:30 PM (tour); Convener will call those who register with the location and directions; LIMIT: 10

Science

#2601 A

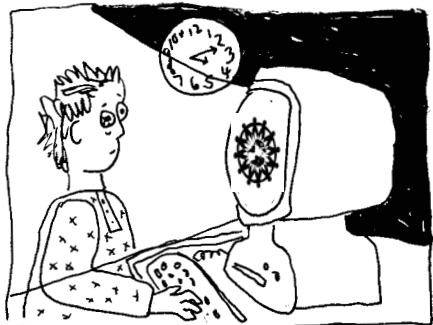
Gemstone Identification

Learn the basics of gemstone identification, including how to distinguish natural stones from man-made. Class includes 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 12; 2:00 PM - 4:00 PM; Goodden Jewelers, 1004 Baltimore, #101, (Library Loft District), KCMO; LIMIT: 15



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food**Pantry**

#3003 B

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! You can make two flavors in one, cherry and apple or peach and strawberry. Bring: two different cans of filling and a pastry cutter. Take home a ready-to-bake pie or save by freezing! Please bring \$3 to class for materials. Gabrielle learned to weave a pie crust as a child from her father.

CONVENER: Gabrielle Lawson Person

Web site: gabrielle.sytes.net

CLASS FEE: \$9

Sec. B: 1 session; Tuesday, December 22; 7:00 PM - 8:30 PM; Tony Aguirre Community Center, Kitchen, 2050 W. Pennway, KCMO, 64108; LIMIT: 5

Vegetarian

#3201 B

Vegetarian Cooking Made Easy

If you want to move toward a more vegetarian or vegan diet, but need cooking tips, this practical class is for you. You'll learn why a plant-based diet is beneficial, how to make the transition, what things to stock in your kitchen, what to cook instead of meat, and get copies and samples of great recipes. Come get answers to all your questions about vegetarian/vegan cooking, and get on a healthier path for you and your family! Carol, an educator and massage therapist, is a vegan and natural health advocate. Please 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; Monday, December 14; 7:00 PM - 8:45 PM; 5019 W. 56th St., Roeland Park, KS, 3 blocks west of Roe; LIMIT: 10

#3104 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: kcbuenilecafe.com

CLASS FEE: \$9 + \$18 material fee = \$27

Sec. B: 1 session; Monday, November 9; 5:00 PM - 7:00 PM; Blue Nile Café, 20 E 5th St. KCMO, River Market; LIMIT: 5

Drink

#3305 A

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. Get ready to be wired! Please bring \$10 for handouts, espresso and coffee. The Roasterie, Inc. is a specialty coffee roasting company which services espresso bars and coffee houses.

CONVENER: David Hermann (816-931-4000)

Web site: www.theroasterie.com

CLASS FEE: \$9

Sec. A: 1 session; Thursday, November 12; 6:00 PM - 7:00 PM; The Roasterie Plant, 1204 W. 27th St., KCMO; LIMIT: 20

#3307 B

Coffee from Farm Gate to Cup

Learn how to roast, brew, and cup coffee. We'll discuss and taste coffees from Ethiopia to Bolivia. Improve your pallet and enjoy coffee to the fullest. We'll line up a number of coffees from all over the world and you'll learn how to taste like a professional. Also, learn environmental, social and botanical history of coffee. You will roast fresh coffee with the roast master Habte Mesfin and you will take 1/2 lb. of your own roast home. Convener was born in Ethiopia and is a master roaster.

CONVENER: Habte Mesfin (913-671-0408 or (913-663-3695)

E-mail: habte@revocup.com; Web site: www.revocup.com

CLASS FEE: \$9 + \$10 material fee = \$19

Sec. B: 1 session; Wednesday, November 11; 6:00 PM - 8:00 PM; Revocup Coffee, 11030 Quivira Rd., Overland Park, KS 66210; LIMIT: 15

#3308 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 which was founded in 1970. Being half British and Chinese, Keith represents two of the major tea cultures and has been drinking it all his life.

CONVENER: Keith Buchanan (816-806-8095)

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

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

Sec. B: 1 session; Tuesday, December 15; 6:30 PM - 8:30 PM; The Teahouse & Coffeepot, 4309 Jefferson, KCMO; LIMIT: 10

#3309 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.

CONVENER: Keith Buchanan (816-806-8095)

E-mail: keithb@templeslug.com

Web site: www.TeaHouseKC.com

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

Sec. B: 1 session; Tuesday, December 1; 6:30 PM - 8:30 PM; The Teahouse & Coffeepot, 4309 Jefferson, KCMO; LIMIT: 10



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