

#2709 A

The Way We Were

Remember restaurants of the past in Kansas City and surrounding areas. In this class, we will take a trip backwards and discuss the restaurants that helped develop lifestyle in KC, i.e., The Wishbone Restaurant, Nichols Lunch, etc. This class took over four years to develop and participants will view very hard to find menus and make a dish from one of those menus.

CONVENER: Lord William Crume (816-931-5323)

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

Sec. A: 1 session: Wednesday, March 21: 6:00 PM - 8:00 PM; Westport Roanoke Community Center, 3601 Roanoke, KCMO, West on 39th Street, Roanoke is 1 light past SW Trafficway, take a right on Roanoke, go 3 blocks, after 2 blocks road turns to brick, Community Center is on the right; LIMIT: 7

#2710 A

Celtic Myth

Just in time for St. Patrick's Day. Find out about the Celtic people and what they believed in. If you have ancestors from Scotland, Ireland, Wales, Britany, Cornwall, or any other of the Celtic countries, come check it out. Remember, Celt is always pronounced with a hard C. Jane, better known as Lady Fiona, has been teaching this class since 1992. Mythology is her life.

CONVENER: Jane Nichols

CLASS FEE: \$9

Sec. A: 1 session: Thursday, March 15: 7:00 PM - 9:00 PM; Royall Hall, Rm. 203, 52nd St. Between Rockhill and Holmes, UMKC Campus, KCMO; LIMIT: 12

#2711 A

Norse Mythology

Find out about the Gods that gave their names to the days of the week (among other things). What is Yule? What is Ragnarok? What were the Norse gods like? Class is in lecture format with a 3-page handout, with some time for Q & A.

CONVENER: Jane Nichols

CLASS FEE: \$9

Sec. A: 1 session: Friday, April 13: 7:00 PM - 8:30 PM; Royall Hall, Rm. 214, 52nd St. Between Rockhill and Holmes, UMKC Campus, KCMO; LIMIT: 20

Online Catalog!www.umkc.edu/commu

#2712 A

Greco/Roman Myths

The Greeks and the Romans gave us classical mythology upon which much of western culture is based. Find out about their gods and their stories and how they still relate to today. Do they teach this in school anymore? Class is in lecture format with a 4-page handout. Adults preferred, these are not cutesy tales. Jane, better known as Fiona, loves mythology, the stories that fuel a culture. Please bring 50 cents to class for handouts.

CONVENER: Jane Nichols

CLASS FEE: \$9

Sec. A: 1 session: Friday, May 11: 7:00 PM - 8:30 PM; Royall Hall, Rm. 305, 52nd St. Between Rockhill and Holmes, UMKC Campus, KCMO; LIMIT: 20
turn left.; LIMIT: 10

food

The Pantry

#3001 A, B, C or D

Cook Right for Your Type

Food is Medicine and Medicine is Food during Cook Right for Your Type classes. Discover simple, healthful recipes that blend Food Combining techniques, eating according to your blood type, and the best organic ingredients that promote health and discourage disease. Each recipe contains minimal amounts of sodium, sugar, and cholesterol-laden fats while offering a taste that is absolutely delicious!

CONVENER: Kim Oursler (913-663-2951)

E-mail: KimOursler@aol.com

CLASS FEE: \$9 + \$20 material fee = \$29

Sec. A: Eggplant & Zucchini Pizza, Chocolate Cups & Dipped Apples; 1 session: Saturday, January 27;

Sec. B: Roasted Stuffed Onion with Roasted Vegetables in Sherry Reduction Lemon and Custard Pudding; 1 session: Saturday, February 10;

Sec. C: Spaghetti Squash with Sweet & Sour Sauce with Baked Spiced Goat Cheese, Garlic Sprout Toast & Strawberry Avocado Pudding; 1 session: Saturday, March 10;

Sec. D: Zucchini Parmesan and Maple Almonds; 1 session: Saturday, April 14;

MEETS: 12:00 PM - 2:00 PM; Wild Oats (Mission), community kitchen, 5101 Johnson Dr., Mission, KS; LIMIT: 10

**#3003 A or B
Romantic
Gourmet**

Impress your special someone with a gourmet feast designed to titillate all the senses. From the sizzle of ouzo-flamed Haloumi cheese to the spectacular color of stuffed persimmons and fig-glazed tender-

loin, to the silky smooth white chocolate cheesecake for two, the gastronomic ecstasy is non-stop. The rest is up to you. Chef Bero is a graduate of the Culinary Institute of America, and has worked in Vermont, New York City and Park City, UT, from food co-ops to 4-star restaurants.

CONVENER: Jessica Bero (816-519-9610)

E-mail: chefbero@aol.com

CLASS FEE: \$9 + \$20 material fee = \$29

Sec. A: 1 session: Sunday, February 4: 4:00 PM - 7:00 PM; Wild Oats (Mission), community kitchen, 5101 Johnson Dr., Mission, KS; LIMIT: 15

Sec. B: 1 session: Sunday, February 11: 4:00 PM - 7:00 PM; Wild Oats, Overland Park Store, 6621 W. 119th St., OPKS;

LIMIT: 15

#3002 A

Medieval Cooking 101

New and improved! You will learn how medieval cooking has affected the ways in which we cook today. The students will help prepare two Medieval dishes. This is a very intense class and will be offered only once this semester! Bob Winner, known in the Society of Creative Anachronisms as Lord Wm. Crume, recently received the title of Lordship for specializing in Medieval cooking. Bob has been involved with food for many years and has taught various classes in the KC Metro area. Pitch Weekly called him the Medieval cooking guru.

CONVENER: Lord William Crume (816-931-5323)

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

Sec. A: 1 session: Wednesday, March 14: 6:00 PM - 8:00 PM; Westport Roanoke Community Center, 3601 Roanoke, KCMO, West on 39th Street, Roanoke is 1 light past SW Trafficway, take a right on Roanoke, go 3 blocks, after 2 blocks road turns to brick, Community Center is on the right; LIMIT: 5

#3004 A or B

Cooking With Fresh Herbs

We will learn the differences between pesto and the French "pistou," and experience the versatility of fresh herbs and nuts in these applications. We will prepare a traditional Latin pumpkin seed pesto, great for poultry, as well as several herb rubs and crusts for pork and fish. Chef Bero is a graduate of the Culinary Institute of America, and has worked in Vermont, New York City and Park City, UT, from food co-ops to 4-star restaurants.

CONVENER: Jessica Bero (816-519-9610)

E-mail: chefbero@aol.com

CLASS FEE: \$9 + \$20 material fee = \$29

Sec. A: 1 session: Sunday, March 4: 4:00 PM - 7:00 PM; Wild Oats (Mission), community kitchen, 5101 Johnson Dr., Mission, KS; LIMIT: 15

Sec. B: 1 session: Sunday, March 18: 4:00 PM - 7:00 PM; Wild Oats, Overland Park store, 6621 W. 119th St., OPKS; LIMIT: 15

#3005 A or B

Spring Festivals

Come celebrate Spring! We will prepare goat cheese stuffed squash blossoms, coated with cornmeal and pan-fried, roast asparagus and spring onions with an herb crusted rack of lamb and charoses, as well as a sinfully delicious maple custard. Chef Bero is a graduate of the Culinary Institute of America, and has worked in Vermont, New York City and Park City, UT, from food co-ops to 4-star restaurants.

CONVENER: Jessica Bero (816-519-9610)

E-mail: chefbero@aol.com

CLASS FEE: \$9 + \$20 material fee = \$29

Sec. A: 1 session: Sunday, April 1: 4:00 PM - 7:00 PM; Wild Oats (Mission), community kitchen, 5101 Johnson Dr., Mission, KS; LIMIT: 15

Sec. B: 1 session: Sunday, April 15: 4:00 PM - 7:00 PM; Wild Oats, Overland Park Store, 6621 W. 119th St., OPKS; LIMIT: 15

#3006 A or B

Coffee Cupping

NEW

For coffee lovers only! You will be taken through a coffee tasting journey that you will never forget! Learn about and taste a variety of the best coffees the world has to offer. Find out about the Cup of Excellence coffees as well as barista competitions. Danny O'Neill has been passionate about coffee ever since he spent a year in Costa Rica as a high school exchange student and is now founder and president of The Roasterie. Bring \$10 material fee to class.

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

E-mail: danny@theroasterie.com

CLASS FEE: \$9

Sec. A: 1 session; Thursday, March 15;

Sec. B: 1 session; Thursday, March 22;

MEETS: 7:00 PM - 8:30 PM; The Roasterie, 1204 W. 27th St., KCMO; LIMIT: 10



#3007 A For the Love of Entertaining

In this course you will learn about the basics of high impact, low stress entertaining. Delicious appetizers, thirst quenching drinks, creative decor and personalized invitations will be presented in the style of a retro cocktail party. Come hungry and ready to be hands-on!

CONVENER: Beth Barden (816-719-5015)

E-mail: succolash@onebox.com

CLASS FEE: \$9 + \$20 material fee = \$29

Sec. A: 1 session; Tuesday, February 20; 6:00 PM - 9:00 PM;

Succolash, 15 E. 3rd St. KCMO, North side of City Market; LIMIT: 30

Wholistic Health Fair

Sunday, March 18th—11 AM - 6 PM

Call 816-235-1448 for information

www.umkc.edu/commu

#3008 A or B

Tastefully Organic

NEW

Delectable foods prepared from organic ingredients in a timely manner. JoAnne White (new name) has prepared dishes for Community classes such as "Is It Ready Yet," "Executive Dining," "Heart Healthy Holidays" and "Death by Chocolate" for the past five years. She comes from 20 years of culinary experience from Hawaii to the Midwest bringing exciting, easy to prepare meals from many origins.

CONVENER: JoAnne White (816-806-6492)

E-mail: jheckadon@fsqslaw.com

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

Sec. A: 1 session; Saturday, March 24; 10:00 AM - 12:00 PM;

Wild Oats (Mission), community kitchen, 5101 Johnson Dr., Mission, KS; LIMIT: 16

Sec. B: 1 session; Saturday, April 7; 10:00 AM - 12:00 PM; Wild Oats (Mission), community kitchen, 5191 Johnson Dr., Mission, KS; LIMIT: 16

Ethnic Food

#3101 A

Creating Spanish Paella

This delicate one-pot dish dates back to the fifth century and includes seafood, chicken, beef, rice, vegetables, Spanish saffron and other spices. You'll join Don Pepe in his kitchen and will learn how to create a giant pot of paella and Spanish salad. Bring pen and paper to take notes. The convener has prepared paella for thirty years and is current owner of Café Sevilla. Material fee includes food and wine.

CONVENER: Don Pepe

CLASS FEE: \$9 + \$14 material fee = \$23

Sec. A: 1 session; Monday, February 19; 6:00 PM - 7:30 PM;

El Meson, 520 SW Blvd., KCMO; LIMIT: 40

#3102 A

Hungarian Ethnic Cooking

It's the way Hungarian food is prepared that makes it so distinctive. The convener will demonstrate how to prepare paprikash (Hungarian chicken), dumplings, fantastic cucumber salad and Hungarian dessert (palachinta). Come prepared to feast!

CONVENER: George Detsios (913-268-6091)

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

Sec. A: 1 session; Wednesday, February 28; 5:00 PM - 7:00 PM;

Westport Roanoke Community Center, 3601 Roanoke, KCMO, West on 39th Street, Roanoke is 1 light past SW Trafficway, take a right on Roanoke, go 3 blocks, after 2 blocks road turns to brick, Community Center is on the right; LIMIT: 12

#3103 A

Flat Breads and Winter Warming Soups (Dals) from Bengal

NEW

Few things can beat the irresistible taste of warm soups and flat breads during cold winter days. Debjani's menu for this fun filled and informative class will feature Batura (fried soft bread) and Chana (spiced chickpea soup), Rooti (chapatti—flat bread) with a hearty lentil soup rich in vegetables, and Onion Naan (flat bread with onion stuffing) with Cholar Dal (yellow split pea soup with raisins and coconut). Wash it all down with Moshla Cha (Spiced Tea or Chai). Vegetarians and non-vegetarians—COME READY FOR AMPLE SAMPLING. (Food served in the class is made with organic ingredients available at the Wild Oats store).

CONVENER: Debjani Bhaduri

CLASS FEE: \$9 + \$20 material fee = \$29

Sec. A: 1 session; Saturday, February 17; 2:00 PM - 4:00 PM;

Wild Oats (Mission), community kitchen, 5101 Johnson Dr., Mission, KS; LIMIT: 16

#3104 A

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), gomen (Collard greens), 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 + \$12 material fee = \$21

Sec. A: 1 session; Tuesday, March 13; 4:30 PM - 6:00 PM; Blue Nile Café, 20 E. 5th St. KCMO, River Market; LIMIT: 12



#3105 A

Easy Salmon Everyday

Try something real simple and yet very special, with Salmon - the richest source of Omega-3 oil. Dishes are quick and easy to prepare, tasty and perfect for a busy life. The afternoon will start with Grilled Salmon in Green Salad, followed by Seared Salmon with Warm French Green Lentil, Oven Roasted

Wild Salmon with Tomato Chutney, and Broiled Salmon Fillets with Sautéed Onions, Zucchini, and Sun-dried Tomato (served on lemon linguini). Each of these entrées is low in fat and packed with nutrients and therefore makes a delicious everyday family meal. (Food served in the class is made with organic ingredients available at the Wild Oats store).

CONVENER: Debjani Bhaduri

CLASS FEE: \$9 + \$20 material fee = \$29

Sec. A: 1 session; Saturday, March 24; 2:00 PM - 4:00 PM; Wild

Oats (Mission), community kitchen, 5101 Johnson Dr., Mission, KS; LIMIT: 16

#3106 A

Thai oh My!!!!

NEW

Taste the allure of distant lands and exotic flavors as we prepare "Sweet and Sour Eggplant" and "Creamy Curried Chickpeas" and enjoy both served over rice Noodles. You'll swear you see gold gilt elephants as you close your eyes and savor the flavors. (Warning...the student next to you may try to eat your food while you're envisioning). Recipes provided.

CONVENER: Zoe Lagrece (913-722-2628)

E-mail: zoelagrece@yahoo.com

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

Sec. A: 1 session; Wednesday, May 23; 6:00 PM - 8:00 PM;

Westport Roanoke Community Center, 3601 Roanoke, KCMO, West on 39th Street, Roanoke is 1 light past SW Trafficway, take a right on Roanoke, go 3 blocks, after 2 blocks road turns to brick, Community Center is on the right; LIMIT: 18

#3107 A

Vegetarian Pot Luck Dishes

Got invited to a pot luck and don't know what to bring? These fabulous vegetarian dishes will not only be the talk of the party but also make great week-night meals. Dishes include Vegetable Biryani (a casserole dish of spiced saffron basmati rice cooked with paneer, vegetables, and nuts), Cucumber and Mint Raita (a yoghurt condiment), Omelet Dalna (with a spicy and tangy sauce), Phulkopir Korma (cauliflower florets in a fragrant gravy) and Aapeler Payesh (apple-milk pudding infused with green cardamom pods) as dessert. (Organic ingredients available at the Wild Oats store)

CONVENER: Debjani Bhaduri

CLASS FEE: \$9 + \$20 material fee = \$29

Sec. A: 1 session; Saturday, April 21; 2:00 PM - 4:00 PM; Wild

Oats (Mission), community kitchen, 5101 Johnson Dr., Mission, KS; LIMIT: 16

#3108 A, B, or C Indian Cooking

Learn to cook Indian dishes from scratch using traditional spices and techniques. Each section will delve into a unique world of cookery delights. 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. Take one section or all.

Sec. A: American Okra and Chutney

Sec. B: Halwa w/ Chai

Sec. C: Paneera Yogurt

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; Wednesday, February 14; 6:30 PM - 8:30 PM; Hillcrest Community Center, 10401 Hillcrest Rd., KCMO, at Bannister (East from 71 Hwy) or 95th, go south on Hillcrest (intersection by K-Mart), go 1 mile, take a left at yellow blinking light; LIMIT: 12

Sec. B: 1 session; Friday, March 2; 6:30 PM - 8:30 PM; Westport Roanoke Community Center, 3601 Roanoke, KCMO; LIMIT: 12

Sec. C: 1 session; Monday, April 2; 6:30 PM - 8:30 PM; Westport Roanoke Community Center, 3601 Roanoke, KCMO; LIMIT: 12
DIRECTIONS: West on 39th Street, Roanoke is 1 light past SW Trafficway, take a right on Roanoke, go 3 blocks, after 2 blocks road turns to brick, Community Center is on the right.

Vegetarian

#3201 A

Vegetarian Eating: Better Health for You and the Planet

NEW

Adopting a partial or complete vegetarian diet is one of the best things you can do for your health, to save the environment and to relieve animal suffering. It is not as daunting and austere as it may seem. Come learn what to eat, how to cook and ways to make a gradual transition. To get you motivated, we'll also talk about why to do it and all its benefits. You'll receive two practical booklets on vegetarianism. Please bring \$5 for materials. Carol Meyer, MA in Theology, has been into holistic health and natural eating for over 30 years.

CONVENER: Carol Meyer (913-677-8672) E-mail: wisdom-ways@planetkc.com Web site: www.wisdom-ways.org

CLASS FEE: \$9

Sec. A: 1 session; Thursday, February 15; 7:00 PM - 9:00 PM; 5019 W. 56th St., Roeland Park, KS, 3 blocks west of Roe; LIMIT: 15

#3202 A

Introduction to Living Foods

This class will cover: what the live food diet is, what the benefits of live foods are, it is right for you, how to get started and what you need. We will also discuss the nutritional value of incorporating live foods into your diet. There will be demonstrations on how to prepare a basic live food meal with samples of that meal and other live food cuisine. Students will have the opportunity to assist with food preparation. Please bring \$20 for food.

CONVENER: Kimsé Fard (913-281-3848) E-mail: kimse@livingrightinc.org

CLASS FEE: \$9

Sec. A: 1 session; Saturday, March 17; 10:00 AM - 12:00 PM; The Natural Path, 641 Freeman Court, KCK, I-70 to 7th St. Trfy North 7th St. Trfy North to Freeman Ct. Turn Right onto Freeman Ct. (this is 4 blocks past Washington St.) We are at 641 Freeman Ct. (the 2nd Townhome on the right side with the trees and plants); LIMIT: 15

#3203 A

Bread Baking and Soup Making Day with Friends

We will learn to make whole grain yeast bread from scratch and make a lovely homemade organic soup together. We will have pleasant conversation and drink some herb tea while the dough is rising. Participants are welcome to take a hike in our 40-acre woods. Then we'll feast upon our labors!

CONVENER: Regina Comperolle (816-561-2882)

E-mail: reginacom@aol.com

CLASS FEE: \$14 + \$20 material fee = \$34

Sec. A: 1 session; Saturday, February 24; 11:00 AM - 4:00 PM;

Call Convener for Location; LIMIT: 16

#3205 A

Super Soups VEGAN!!!

NEW

Let's gather around the stove and stave off the cold. We'll make two of my favorites, "Tortilla Soup" chock full of vegetables, beans and fresh tortilla strips and "Ginger Carrot Crème" so elegant you'll want to entertain. Add an easy "Cornbread Muffin" and you've got dinner. Recipes provided and of course the sweet sweet eatin' of the creations!

CONVENER: Zoe Lagrece (913-722-2628)

E-mail: zoelagrece@yahoo.com

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

Sec. A: 1 session; Wednesday, February 21; 6:00 PM - 8:00 PM;

Westport Roanoke Community Center, 3601 Roanoke, KCMO,

(see class #3108 for directions); LIMIT: 15

#3206 A

Two Too Spring Rolls VEGAN!!!

Learn to make fresh and fried spring rolls in this class. Add a couple of appropriate sauces... "Extreme P-Nut" and "The Easiest Sweet and Sour on Earth." It's too delicious to miss so grab a friend and two by two toil over to a tasty class. Recipes provided and the consumption of our efforts. YUM.

CONVENER: Zoe Lagrece (913-722-2628)

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

Sec. A: 1 session; Wednesday, May 9; 6:00 PM - 8:00 PM;

Westport Roanoke Community Center, 3601 Roanoke, KCMO,

(see class #3108 for directions); LIMIT: 12

Drink

#3301 A

Beer Brewing

NEW

This course is designed to teach about two subjects—beer and how to brew beer. We will begin by brewing beer and then go on to discuss the parts, styles and history of beer and how each part effects the final product. At the completion of the class the student will have participated in brewing twice and be able to take home what they have helped with from the first night. Each session will involve sampling some commercial and home-brews. Convener has been president of ZZHops Homebrewing club of Kansas City MO and a certified beer judge for the AHA (American Homebrewers Assoc.) for 10 years.

CONVENER: Andrew Bales

CLASS FEE: \$16 + \$10 material fee = \$26

Sec. A: 4 sessions; Saturday, February 3; 2:00 PM - 6:00 PM;

Bales, 1220 S.W. Creekside Dr., Lee's Summit, MO; LIMIT: 8

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Westport Roanoke Community Center



Contact:

www.kcmo.org/parks
Phone: 816-784-5200
3601 Roanoke Rd., KCMO
64111

Center Hours:

Monday - Friday 9AM - 9 PM
Saturday 9-Am - 5 PM

JUST FOR KIDS

Midtown Play Place:

Mon, Wed & Fri
10:00 am - Noon
Age: infant - 5
Fee: \$1per child/ per visit



Small Fry Sports:

Session 1 Jan. 9 - Feb 13
Session 2 Feb 20 - Mar 27
Tues: 4:30 - 6:30 pm
Ages: 6 - 12
Fee: \$12 per child (6 weeks)



Small Fry Fitness:

Tues & Thurs 7:00 - 9:00 pm
Ages: 6 - 18
Fee: \$36 per child (8 weeks)

Youth Pottery:

Jan 8 - Feb 20
Mon 3:30pm - 5 pm
Fee: \$50 (8 weeks)

Art for Everyday Living:

Tuesday 1:00 - 2:30pm or
Friday 3:30 - 5:00 pm
Fee: \$20 (8 weeks)



SENIORS:

Golden Age Club Tues, 10:00am - 12:30pm

Senior Yoga Tues, Noon - 2:00pm

Senior Cards Club Tues, Noon - 2:00pm

Meeting rooms and gym
available for rental. Please call
for availability and
pricing.

ADULT ACTIVITIES

Camp and Survival Skills

Jan 11 - Mar 1
Thurs 5:30 - 6:30 pm
Fee: \$30 per person (8 weeks)



The Art of Art

Wed 5:00 - 6:30 pm
Fee: \$45 - person, \$10 - materials (8 weeks)



Adult Fitness Class

Wed & Fri 6:00 - 7:00 pm
Fee: \$48 per person
(8 weeks)



Leisure Education

Thurs 10:00 am - 12:00 pm
Fee: Free (8 weeks)

Adult Pottery

Monday or Thursday 6:30 - 8:30pm
Tuesday or Saturday 10:00am - Noon
Fee: \$74, plus clay (8 weeks)



Dodgeball League

Start date: TBA
Time: TBA
Fee: \$32 per person (8 weeks)

Open Dogs

Saturday 11:30 - 12:20
Fee: \$5 per dog

HOME SCHOOL PROGRAMS

Home School P.E.

Thursday - Advanced - Noon - 1:00 p.m.
Beginners 1:15 - 2:15 Cost: \$12 per child (6 weeks)

Decaffeinated coffee is the devil's blend

-Author unknown

#3302 A Coffee Connoisseur's Conscience

Explore and expand into uncharted coffee experiences. Taste, not just dream, your ultimate cup, and enjoy it with the passion of Righteousness. Find connections to the best coffees and the people who produce them. Explore environmental impact on lands there, and migratory birds here, caused by various coffees and growing methods, as well as learn how your choice of "Joe" affects the farmers. Convener is the local Human Being of the Human Bean Company. Materials fee covers coffee and Mexican sweetbreads.

CONVENER: Peter Stauffacher (816-242-1033)
CLASS FEE: \$9 + \$7 material fee = \$16

Sec. A: 1 session; Saturday, February 10; 10:00 AM - 12:00 PM;
Westport Roanoke Community Center, 3601 Roanoke, KCMO,
West on 39th Street, Roanoke is 1 light past SW Trafficway, take
a right on Roanoke, go 3 blocks, after 2 blocks road turns to
brick, Community Center is on the right; LIMIT: 15

#3304 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 + \$22.50 material fee = \$31.50

Sec. A: 1 session; Saturday, March 31; 6:00 PM - 9:00 PM;
Linister's Studio, 1129 W. 41st St., (5 1/2 blocks E. of State
Line) KCMO; LIMIT: 15

#3305 A Wines of Australia

Explore the vineyards of Australia. Join Kansas City Artist Linister in his studio as he describes some of his favorite Australian Wines. Cheese and fruit round out the evening in this midtown art studio.

CONVENER: Linister (816-753-2183)
CLASS FEE: \$9 + \$17.50 material fee = \$26.50

Sec. A: 1 session; Saturday, March 24; 6:00 PM - 9:00 PM;
Linister's Studio, 1129 W. 41st St., (5 1/2 blocks E. of State
Line) KCMO; LIMIT: 15

#3306 A or B White, Green and Oolong Tea and the Chinese Tea Ceremonies

NEW

Learn how to select, prepare and enjoy fine Chinese white, green and oolong tea. While not as elaborate or as spiritual as the Japanese Tea Ceremony, the Chinese have their own ritual revolving around tea. We will conduct a Chinese Gongfu Tea Ceremony, with fine loose leaf oolong tea and traditional teaware, as well as learn how to prepare tea in a "Gaiwan," or covered cup. Join us, and enjoy some of the highest quality and most exclusive tea available in Kansas City. Please bring \$10 for materials. Keith manages Temple Slug, a local retail store. Recently they have been working on a new expansion including a tea house next door.

CONVENER: Keith Buchanan
CLASS FEE: \$9

Sec. A: 1 session; Sunday, March 11;
Sec. B: 1 session; Saturday, April 22;
MEETS: 2:00 PM - 4:00 PM; Temple Slug 4303 Jefferson,
KCMO; LIMIT: 8

#3307 A New Beers for the New Year

NEW

Taste the newest craft brewed beers and recently introduced imports in Missouri. Learn what makes these beers special. Jim runs "Hometown Beer Bus Tours" and is a 20+ year Beer Industry veteran.

CONVENER: Jim Quinn (414-520-7265)
E-mail: BeerJockeyJim@yahoo.com

CLASS FEE: \$9 + \$14 material fee = \$23
Sec. A: 1 session; Saturday, February 10; 6:00 PM - 8:00 PM;
Lukas Liquors, 13657 Washington, KCMO (store phone: 816-
942-8523); LIMIT: 35

Indulgences

#3401 A or B Beginning Cake Decorating

It's fun and easy to create an elegant cake for your next party. Learn how to decorate fantastic cakes, shaped cakes for kids, beautiful borders and colorful 3D objects like clowns and bears. Also learn how to decorate more elegant cakes with flowers such as roses, lilies, daffodils and finish with a spectacular flower basket cake. In the final class, you will decorate a tiered cake. Traci is a Hy-Vee cake decorator.

CONVENER: Traci Williams (816-305-8840)
E-mail: skipthedevil@msn.com

CLASS FEE: \$16 + \$16 material fee = \$32
Sec. A: 4 sessions; Thursdays, beginning February 1;
Sec. B: 4 sessions; Thursdays, beginning March 22;
MEETS: 6:30 PM - 8:00 PM; Westport Roanoke Community
Center, 3601 Roanoke, KCMO, West on 39th Street, Roanoke is
1 light past SW Trafficway, take a right on Roanoke, go 3 blocks,
after 2 blocks road turns to brick, Community Center is on the
right; LIMIT: 10

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Tony Campolo

is Coming to KC!

Thursday, Jan 25

7 pm

Village Presbyterian Church

Free Admission

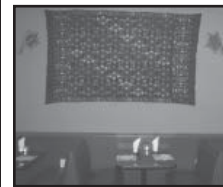
Registration required at

www.villageU.com or

913 671-2333



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BAND AUCTION
 Blues, Jazz, Rock, Acoustic
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90.1 FM KKFI PROGRAM SCHEDULE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
midnite	Paragon Radio Ben Johnson	Roots-Wise Reggae Rockin' Donna	The Rocker Curt Mason	Electronic Elevation Skratc E	The Wire Kool Wayne	Second Set Sunshine Del	Retro Red-Eye Express Sunshine P.	midnite
1:00 AM						Jamband Junction		1:00 AM
2:00 AM		Wave Station X		Chux Mix		Junction Eric Critten	Radio Justice	2:00 AM
3:00 AM								3:00 AM
4:00 AM	Vice Versa	Anthony, the Evil Genius		Chuck Tackett	For the Record	Moby's Trip Bill Hillburn	Michael T. Justice	4:00 AM
5:00 AM	Louisiana Slim		For the Record	Counterspin / Making Contact	Heartland Labor Forum	Beale Street Caravan	Gospel Light	5:00 AM
6:00 AM	Your Morning Buzz					The Original Traffic Jam	Ruby Chalmon	6:00 AM
7:00 AM	Lady D	Luscious Lynn	Mike Murphy	Mike Lytle	Arjay	Groovy Grant	Amanecer	7:00 AM
8:00 AM	Democracy Now	Democracy Now	Democracy Now	Democracy Now	Democracy Now	Blues	Ranchero Raul Garcia	8:00 AM
9:00 AM	New Dimensions	Counterspin	Alternative Radio	Radio Nation	Euroquest / Tell Somebody	Kitchen	Coffehouse	9:00 AM
10:00 AM						Junebug & Chuck	Radio Show Jeanne Donovan	10:00 AM
11:00 AM	Mid-Day Medley...				Eclectics	Woman		11:00 AM
11:30 AM	Stormin' Norman	Jo Mama	Mark Manning	Bill O'Conner	Rebecca Roche	Song Linda Wilson	Foolkiller Folk Peters, Andruss & Sukiel	11:30 AM
noon	Jazz Afternoon...				Anything Goes Charles Ferruzza			noon
01:00 PM	Jazz Geek	Jazz Disciple	Dr. Mike	K.C.	Jazz, Blues & Latin Tracks	The Tenth Voice	Signal to	01:00 PM
02:00 PM					Mr. Bill	This Way Out Wings	NOISE Barry Lee	02:00 PM
03:00 PM	Driving the Blues...					Every Woman	World Sound Tom Crane	03:00 PM
04:00 PM	Mother's Mix Lady D	Soul Fixin' Blues Connie Crash	My Place Larry J	Edged in Blue Wendy	Main St. Mojo Roger Naber	Urban Connections		04:00 PM
05:00 PM					Rockabilly	Guess Who's Coming to KC	SAYEH	05:00 PM
06:00 PM	Arts Magazine Michael Hogge	6 BC Barbara Crist	Voice of Reason	Heartland Labor Forum	Mood-Swing	Psychic Break Saphira	SABA: The Wind of Love	06:00 PM
07:00 PM	Fiesta Musical	Taste of Tejano	Breaking Thru Darkness	Sabor Latino	Real Deal Mike Lytle	Pilot Programs	Native Spirit Rhonda Levaldo	07:00 PM
08:00 PM	Dan, Ivy & Tomas	Manny & Viviana	Jorge	Luis Garcia Toni Marquez Montes	Beti	Show Me Mix	Sunset Reggae	08:00 PM
09:00 PM						D'Shai	Sista G	09:00 PM
010:00 PM	Roots-Wise Reggae	HiWay 71	Electronic Elevation	K.C. Spotlight Sessions	Red Wheelbarrow Kent Downing	Retro Red-Eye Express	Paragon Radio	010:00 PM
011:00 PM	Rockin' Donna	Poppa Biz	Skratch E			Sunshine P.		011:00 PM
midnite					Greatful Dead Hour		Ben Johnson	midnite