

The 15th Annual

Maryland and the Civil War A Regional Perspective

- Recognized expert presenters
- Exploration of the Civil War and its impact on the region
- Displays, Exhibits, Books

Saturday, March 24, 2012
9:30 a.m.–3:00 p.m.
(doors open at 9 a.m.)

Course#: PDE-665-A3
Cost: \$35 (MD Senior Adults: \$35
plus out of county or state fees as appropriate)
Carroll Community College

Offered in Partnership with the
Historical Society of Carroll County

Look!

Enjoy our preconference seminar
this February, *Forts Henry and
Donelson: Keys to the Southern
Confederacy* with local historian,
David Booze.

Continuing Education & Training
410-386-8100
carrollcc.edu

092-A12-1011 APE

LANGUAGES

ASL: Basic I

Learn common vocabulary and the basics of ASL grammar, while you establish the foundation necessary to communicate effectively with deaf and hard of hearing people. The required text is used in both Beginning level courses.

Instructor: Richard "Ricky" Rose, Jr.
Cost: \$129 (MD Senior Adults: \$30); plus text

Course #: FLC-202-A3B
Wed., Jan. 18 - Feb. 22, 6:30 - 9:00 PM (6 sessions)
Washington Road Campus, Rm. A125

Course #: FLC-202-A4B
Wed., Apr. 25 - May 30, 6:30 - 9:00 PM (6 sessions)
Washington Road Campus, Rm. A125

ASL: Level 2

Continue to build vocabulary and practice your signing skills. Uses the same text as Level 1.

Instructor: Richard "Ricky" Rose, Jr.
Cost: \$129 (MD Senior Adults: \$30); plus text

Course #: FLC-248-A3B
Wed., Feb. 29 - Apr. 11, 6:30 - 9:00 PM (6 sessions; no
class 4/4)
Washington Road Campus, Rm. A125

Richard "Ricky" Rose, Jr., an ASL instructor for more than 15 years, is an ASL native. He is currently an inviting lecturer and ASL Lab Coordinator at McDaniel College since 2008, and an American Sign Language Teachers Association member since 2004.

Italian: Basic 1

Benvenuti! Learn to appreciate the charm of Italian culture through the study of the Italian language. *Instructor: Simone Haslauer*

Cost: \$176 (MD Senior Adults: \$34)
Course #: FLC-193-A3
Wed., Feb. 1 - Mar. 21, 6:30 - 9:00 PM (8 sessions)
Washington Road Campus, Rm. L284

Italian: Basic 2

A conversational approach builds vocabulary and speaking skills, while further cultural elements are presented. *Instructor: Simone Haslauer*

Cost: \$129 (MD Senior Adults: \$30)
Course #: FLC-213-A4
Wed., Apr. 11 - May 16, 6:30 - 9:00 PM (6 sessions)
Washington Road Campus, Rm. K132

Italian: Basic 3

Brush up on what you've already mastered and continue to build your vocabulary and comprehension skills, all the while being delighted by the sites and sounds of Italy.

Instructor: Simone Haslauer
Cost: \$129 (MD Senior Adults: \$30)
Course #: FLC-199-A3

Tue., Feb. 7 - Mar. 13, 6:30 - 9:00 PM (6 sessions)
Washington Road Campus, Rm. P520

Instructor: Simone Haslauer, a native of Austria, integrates culture and travel tips with the Italian language skills you'll need to enjoy a vacation to Bella Italia.

Japanese: Basic I

Learn the basics of a unique language. Cultural and historical information give you insight into customs and everyday life. Great for those planning a trip to Japan or for those who are simply interested in learning more about this amazing country. Japan's influence is all around. Explore the art, (origami, Ikebana flower arrangements), as well as the written languages and folktales.

BANZAI JAPANESE! *Instructor: Allison Campbell*
Cost: \$155 (MD Senior Adults: \$30); plus text

Course #: FLC-151-A3B
Tue., Jan. 31 - Mar. 20, 6:30 - 8:45 PM (8 sessions)
Washington Road Campus, Rm. L284

NEW! Japanese: Basic 2

Take your Japanese to the next level. Build on the foundation of Japanese Basic I to enhance your communicative abilities in Japanese. Study Hiragana, the most basic of the three Japanese writing syllabaries, and build on the grammar, vocabulary and situational phrases introduced in the first course. Dig into Japanese culture and etiquette in a relaxed and fun atmosphere. Nihongo o motto tanoshimoo! (Let's enjoy Japanese even more!)

Instructor: Allison Campbell
Cost: \$155 (MD Senior Adults: \$30); plus text
Course #: FLC-253-A4B
Tue., Apr. 24 - Jun. 12, 6:30 - 8:45 PM (8 sessions)
Washington Road Campus, Rm. K132

Allison Campbell lived in Kobe, Japan for more than 10 years and learned to speak the language as a native. Her experience has led her to teach English to Japanese children in Japan and teach Japanese to Americans since 1993. Locally, she demonstrates Japanese flower arranging and Origami art.

Basic Spanish

Say hola to the Spanish-speaking world as you discover the language and culture of 333 million people worldwide! Whether you are traveling or in contact with Spanish speakers in the US, learn the essentials you need to understand and be understood. Required text used in all Basic courses. *Instructor: Billie Muñoz*

Cost: \$172 (MD Senior Adults: \$30); plus text
Course #: FLC-103-A3B
Tue., Jan. 17 - Mar. 6, 6:30 - 9:00 PM (8 sessions)
Washington Road Campus, Rm. M055

Spanish: Basic 2

¿Qué más? We've got more! More verbs! More vocabulary! More opportunities to use Spanish in daily situations! Same text as Basic Spanish.

Instructor: Billie Muñoz

Cost: \$129 (MD Senior Adults: \$30); plus text

Course #: FLC-208-A3B

Tue., Mar. 20 - May 1, 6:30 - 9:00 PM (6 sessions; no class 4/3)

Washington Road Campus, Rm. A200

Spanish for Conversation and Review

¡Increíble! Amaze yourself and impress your friends. This course will build your confidence and skills. *Instructor: Billie Muñoz*

Cost: \$129 (MD Senior Adults: \$30); plus text

Course #: FLC-247-A3B

Thu., Feb. 2 - Mar. 8, 6:30 - 9:00 PM (6 sessions)

Washington Road Campus, Rm. L284

Billie Muñoz brings her experiences living abroad and raising bilingual children here in the US to her classes. Billie also brings a contagious energy and love of language learning.

English for Speakers of Other Languages (ESOL)

See English for Speakers of Other Languages (ESOL) section for course details

Online Courses...

- Speed Spanish
- Speed Spanish 2
- Speed Spanish 3
- Beginning Conversational French

For more info go to www.ed2go.com/carrollcc

LIFESTYLE

Cooking

Demonstration courses: Students observe instructor prepare recipes and demonstrate technique. Class culminates with tasting and students take home recipes.

Hands-on courses: Students actively participate in practicing technique, preparing recipes and tasting the prepared food. Recipes provided for all dishes.

Please note: Students who withdraw 2 business days or less before the start date may receive a refund less the supplies fee.

Braising Techniques

Relish the delicious aroma of meats and vegetables braising on the stove. Perfect for family or formal dinners, braised foods are flavorful and economic. Learn proper preparation of meats and vegetables as well as a variety of braising techniques. Prepare beef bourguignon, Chicken Coq Au Vin and Braised Pork Shanks that will be sure to warm up your kitchen this season. Hands-on course. *Instructor: Greg Hutsell*

Greg Hutsell

Cost: \$65 (MD Senior Adults: \$65)

Course #: XCO-018-A3

Wed., Feb. 15, 6:00 - 9:30 PM

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Greg Hutsell has been cooking all his life. Using fresh local ingredients he has developed his own classic style that can be sampled at his own cooking school L'Ecole Culinare. His classes are tailored to students of all skill levels and students can look forward to lots of hands-on experiences with a delicious tasting at the end.

NEW! Chocolate Lovers Beware

Create a tasty assortment of sweet chocolate treats while discovering the wide variety of chocolate available in the market and their use in preparing desserts and petit fours. Prepare a scrumptious sampling of chocolate desserts and truffles then tuck the wrapped goodies into a special box for gift giving. Yum—samples please! Hands-on course. *Instructor: Tim Norwood*

Cost: \$70 (MD Senior Adults: \$70)

Course #: XCO-009-A3

Tue. & Thu., Feb. 7 & 9, 6:30 - 9:30 PM (2 sessions)

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NEW! Cooking for Singles

Don't waste money on take-out or compromise nutrition with fast food because it's just you. Concentrate on cooking techniques and suggestions for healthy, economic, efficient cooking methods and habits. Learn how to eliminate too many leftovers or how to change them into tomorrow's lunch or dinner. Take home quick and healthy recipes for your single lifestyle. Hands-on course. *Instructor: Tim Norwood*

Cost: \$59 (MD Senior Adults: \$59)

Course #: XCO-010-A3

Sat., Feb. 25, 8:00 AM - 12:00 PM

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Chef Tim Norwood, a graduate of the Baltimore Culinary Institute, has been teaching culinary arts at the Carroll County Career and Technology Center since 1997. A sought after teacher, he brings his exuberance and expertise to the classroom. Tim enjoys creating unique dishes using basic techniques and then experimenting

with the flavors of authentic ethnic ingredients and combining them with bounty found in local grocery stores.

Cooking with Kids

See ad in Lifestyle section for course details

French Cuisine

Get to the heart of cuisine with French cooking techniques. Master these key preparation methods and you can make any recipe special. It's simple and elegant and not as complicated as you think! Practice classic French food preparation techniques; learn how to create delicious sauces, stocks that can be used for meats, fish or poultry; prepare classic French dishes; learn the "French way" of preparing vegetable and side dishes; and discover a little about French food history and culture.

Hands-on course. *Instructor: Tim Norwood*

Cost: \$132 (MD Senior Adults: \$132)

Course #: XCO-015-A3

Tue., Feb. 28 - Mar. 20, 6:30 - 9:30 PM (4 sessions)

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All new recipes!

Great Grilling

It's grillin' time! Whether you use charcoal or gas, food barbequed on the grill is the taste of summer. Jazz up your grilling techniques and gain tips for successfully grilling meats, seafood, vegetable and the sauces and marinades that make it so special. Learn about using direct vs. indirect heat, getting unique flavor using soaked charcoal or wood chips and more.

Demonstration course. *Instructor: Tim Norwood*

Cost: \$54 (MD Senior Adults: \$54)

Course #: XCO-014-A4

Tue., May 15, 6:30 - 9:30 PM

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NEW! Knife Skills

Use the right well-sharpened knife and improve food appearance and taste not to mention saving your hands. A dull knife equals mangled food and sliced fingers! Learn about different knives, tips for proper use, how to purchase them and determine which ones work best for you. Practice proper sharpening techniques and basic to advanced cuts including how to hold a knife and cut correctly to avoid injury. Knives will be provided, but you may also bring your own. Hands-on course. *Instructor: Tim Norwood*

Cost: \$44 (MD Senior Adults: \$44)

Course #: XCO-011-A3

Sat., Mar. 10, 9:00 AM - 12:00 PM

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