

Arts & Crafts

CROCHET

Crochet for Beginners – Cotton Cloths - With Myra MacGibbon

This is a beginners' workshop for those wanting to learn the basics of crochet. You will crochet a pure cotton cloth to use on your face, and with these basic skills you can extend your practice and create kitchen cloths, scarves, bags and more!

*If there is sufficient interest students may be able to attend further crochet classes with Myra in term 1.

1 Session

Saturday 10 am – 2 pm

23 March 2024

\$60 – All materials supplied

DRAWING

Beginners Drawing with Esther Topfer

Beginners drawing is a “start from scratch” course, introducing you to the fundamentals of drawing. Esther will teach you how to look at what you are drawing and how you can translate that into your own marks and images with pencil, ink and charcoal. She will help you grow in confidence with drawing, giving you the tools to start your own practice.

6 Sessions

Thursday 6 pm – 8 pm

22 February 2024

\$145 – BYO Drawing materials

MACRAME

Macramé for Beginners

Learn how to make a macramé plant holder with Myra MacGibbon. The skills you pick up in this workshop can be transferred to other projects of your choice; this is the perfect way to begin your macramé journey!

1 Session

Saturday 10 am – 2 pm

16 March 2024

\$60 – All materials supplied

PAINTING

Beginners Acrylic Painting with Esther Topfer

This practical, hands-on course is perfect for the absolute beginner, or those who would like to extend their current practice. Bring an open mind and a sense of humour as Esther guides you through your individual projects.

6 Sessions

Tuesday 6 pm – 8 pm

20 February 2024

\$160 – Materials additional – list provided upon enrolment

Arts & Crafts (Continued)

PAINTING EXTENSION WORKSHOP

Painting from Start to Finish with Pauline Allomes

Stuck staring at your blank canvas? Painter's block? This comprehensive workshop has everything you need to get going. From preparing your canvas, planning and design, under-painting and transferring images to canvas you'll be well on your way. You will be painting your images from a photograph you have taken, so look through your family and holiday snaps or take a photo of your garden or the beach and create yourself a masterpiece.

PLEASE NOTE: Due to time constraints we will be using acrylics in this workshop.

1 session
Sunday 10am – 4 pm
3 March 2024
\$95

PAINTING EXTENSION WORKSHOP

Those Faraway Hills with Pauline Allomes

Capture the illusion of far-away hills in your art, (or as it is really called 'illusionary perspective') in this one-day workshop. Without light we do not have life; we will work on capturing that light in a landscape and bringing alive your painting.

The morning will be spent trying different ways of working, including paint, charcoal and pastels.

In the afternoon you will transfer what you have learnt to a canvas with acrylic paints. You may not finish in the set time, but will have the skills to finish at your own pace once you get home.

1 Session
Sunday 10-4pm
April 7
\$115 (All materials supplied)

PRINTMAKING

All levels Woodcut printmaking with Marty Vreede

Learn the techniques of making beautiful woodblock prints with master printer Marty Vreede. Using traditional hand tools, Marty will guide you through the process of making and printing from your own woodblocks to create your own original art prints. Suitable for all levels.

8 Sessions
Tuesday 6 pm – 9 pm
13 February 2024
\$275

Culinary Delights

BEGINNERS CAKE DECORATING

With Christine Budge

Adorn your future cakes with style and finesse under the expert tutelage of Christine Budge, President of the Whanganui Sugar-Craft Guild.

This weekend workshop is a beginners' sample of how to ice and decorate cakes with fondant, flowers using flower paste and model toppers for cakes. Make your very own decorations by hand with only a few basic tools, practice your flower-making with simple techniques and learn the tips the experts use to make your cakes look stunning.

Cakes will be provided so you will have a finished example of your work, complete with a spray of different hand-made flowers.

2 Sessions

Saturday 6 April and Sunday 7 April 2024

10 am – 4 pm

\$145 – Ingredients supplied

CHEESE MAKING

With Gina Guigou

If you are planning to make your own cheeses, then this class is for you. Learn the skills and gain hands-on experience required to make soft cheeses, such as feta, haloumi, mozzarella and ricotta. Our cooking classes are a full day in the kitchen, preparing and cooking your culinary delights.

1 Session

Saturday 13 April 2024

9 am – 3 pm

\$150

DRESSINGS – La Fiesta Event!

Dressing up your Dinner

Gina Guigou will demonstrate how to make a selection of dressings, dips and dukkah you can recreate at home and transform the dull into delicious. Vegetarian and vegan options are included. Purchase your place online at www.communityeducation.nz

1 Session – 2 Opportunities

Tuesday 13 February and Friday 23 February 2024

6 pm – 8 pm

\$35

GRAINS- La Fiesta Event!

Get your Grains

Spend the day with local chef Gina Guigou making your own selection of muesli, granola and crackers. You will take home everything you make on the day and have the skills to do it all again when your bounty runs out. All ingredients included. Purchase your place online at www.communityeducation.nz

1 Session

Sunday 3 March 2024

9 am to 3 pm

\$95

Culinary Delights (Continued)

PLANT BASED COOKERY

With Gina Guigou

Whether you're a seasoned chef or a kitchen novice, our plant-based cookery programme is designed for everyone eager to embrace the vibrant world of plant-based cuisine.

You will learn Vegan and Vegetarian recipes; how to make nut butters, crackers, pantry items and making the most of what you grow in your garden. There will also be the opportunity to make some sweet treats without using refined sugar.

Reserve your spot now for this weekend of culinary exploration and transformation. Let the journey to a plant-powered kitchen begin!

2 Sessions

Saturday and Sunday 9 am – 3 pm

9 and 10 March 2024

\$245 – Ingredients supplied

PRESERVES AND JAMS

Winter Stores with Summer's Harvest

Using excess fruit and vegetables from Summer gardens, local chef Gina Guigou will teach you how to make jams, sauces, fruit pastes, relishes and chutney for Winter stores. Don't let those Summer fruits rot on the ground! Fling them in the freezer and learn how to transform them into something delicious; just like our Grandmothers did.

1 Session

Saturday 9 am – 3 pm

24 February 2024

\$135 – Ingredients supplied

Home & DIY

WOODWORK

Woodwork for Beginners and Advanced with Steve Rhodes

Interested in woodwork? With many years of industry experience, Steve Rhodes is the man to introduce you to the fundamentals of woodwork. He will guide you through a project from start to finish, teaching you how to develop your tooling and machinery skills. For beginners, start your journey with either a bookshelf or coffee table project. For advanced students, Steve is on hand for guidance and advice.

7 Sessions

Tuesday 6.30 pm – 9 pm

20 February 2024

\$185 – timber additional – bookcase/coffee table plan provided upon enrolment

Languages

TE REO MAORI

Te Reo Maori for Beginners with Tessa Harrison

A beginner's course for anybody wanting to learn Te Reo Maori. Vowel sounds, pronunciation and basic sentence structure, key words and terms, how to greet people and conducting yourself appropriately on a Marae. Learning in a supportive and inclusive way, Tessa will guide you on your journey to understanding and speaking Te Reo Maori from a Whanganui perspective.

6 Sessions

Thursday 5.30 pm – 7 pm

7 March 2024

\$75

Music

UKULELE BEGINNERS

With Tracy Wilson

Have fun with a group sing-a-long using basic ukulele chords and strums, common patterns and songs, and learn how to tune and care for your ukulele. Suitable for complete beginners.

8 Sessions

Thursday 6 pm – 7 pm

22 February 2024

\$85 – BYO Ukulele

UKULELE CHORUS

With Tracy Wilson

Advance your chord and strum patterns while having fun with a group sing-a-long using basic ukulele chords and strums, common patterns and songs. This is for learners who have completed our beginner class and/or be able to play songs using basic chords.

8 Sessions

Tuesday 6 pm – 7 pm

13 February 2024

\$85 – BYO Ukulele

ORCHESTRA

Bandemonium with Tracy Wilson

Do you play an instrument? Do you sing? Then come along to this fun, crazy, eight-week course. The more musicians and singers, the more the fun!

8 Sessions

Tuesday 7 pm – 8 pm

13 February 2024

\$85 – BYO Instrument

Professional Development

INTRODUCTION TO AI – TRANSFORMING THE WAY WE WORK

With **Lisa Lightband**

Welcome to the gateway of endless possibilities—our Introduction to AI course!

AI, or Artificial Intelligence, is reshaping the way we work and interact, much like computers and the internet did in the past. This engaging six-week program is tailor-made for beginners with zero prior experience, designed to show the exciting world of AI and its real-world applications.

There will be room for discussion around the ethics of using AI also.

6 Sessions

Thursday 6 pm – 7.30 pm

7 March 2024

\$95

AI-POWERED WEBSITE DESIGN FOR BEGINNERS

With **Lisa Lightband**

Ideal for newcomers, this course seamlessly integrates AI into the learning process, guiding you through website planning, content creation, and design principles. You'll not only grasp the fundamentals but also learn how to build your own fully functional website. Uncover the magic of AI as it simplifies web design, making it accessible and exciting.

6 Sessions

Monday 6 pm – 7 pm

4 March 2024

\$95

Specialty

SOCRATES CAFÉ

Socrates Meets Whanganui

Socrates Cafés are gatherings that are held around the world where people from different backgrounds come together, exchange thoughtful ideas and experiences while embracing the over-arching idea that we learn more when we question, and when we question with others. No philosophical background is needed. It is about our own philosophies of life. This is not a debating club but about questioning, open-mindedness and challenging our own assumptions while listening to and respecting the views shared by others.

This is an excellent opportunity for those new to Whanganui, or anyone wishing to meet people.

Fortnightly on Thursday, 10 am – 11 am, at Trinity Church, Wicksteed Street, Whanganui

First gathering in Term 1 2024 is Thursday 1 February.

FREE

To enrol or for more information contact us between 10 am – 3 pm Monday to Friday

Community Education, 24 Taupo Quay / PO Box 7252 Whanganui

Telephone: (06) 3454717 / email: admin@communityeducation.nz

Website: www.communityeducation.nz / Facebook: <https://www.facebook.com/CommunityEducationWhanganui/>



LA FIESTA COOKING CLASSES

Dressing up your Dinner. Tuesday 13 February & Friday 23 February, 6 pm - 8pm.

Gina Guigou will demonstrate how to make a selection of dressings, dips and dukkah you can recreate at home and transform the dull into delicious. Vegetarian and vegan options are included. \$35 pp, purchase your place online at www.communityeducation.nz

Get your Grains Sunday 3 March 9 am - 3pm

Spend the day with local chef Gina Guigou making your own selection of muesli, granola and crackers. You will take home everything you make on the day and have the skills to do it all again when your bounty runs out. \$95 pp, all ingredients included. Purchase your place online at www.communityeducation.nz

We are so pleased to be a part of this fabulous festival, the biggest and best Women's festival in Aotearoa! Celebrate us, celebrate the Women's Network and celebrate Whanganui!