

White Mountains Community College
Fall 2009 Non-Credit Courses
Berlin Campus

Pathway to Healing

3 Sessions • 6:00 - 9:00 pm
Tuesdays • October 20, 27, November 3
Tuition \$125 • HLT0001.RKI, crn #10253

Reiki therapy is a non-invasive healing system that creates deep relaxation by releasing stress and tension. Reiki facilitates healing and balancing of the body, mind, and spirit. Reiki is simple, gentle and nurturing while being very powerful. This class includes discussions, exercises, personal experiences, the initiation process and practice. Each participant will be able to use Reiki for their well-being or the well-being of others. Betty Gosselin, Master Teacher.

Basic Photography

5 Sessions • 5:30 - 7:00 pm
Tuesdays • October 13 - November 10
Tuition \$45 • GEW0007.PHY, crn #10594

Enhance your family albums through professional-looking pictures. This course will explain how to use your personal camera and it's shooting modes. Other topics covered will be aperture, shutter speed, lighting, and composition. This course is intended for the beginner or intermediate user.

Bring in your personal camera.

Instructor: Phil Slocum

NLN Prep

5 Sessions • 9:00 - 12:00 noon
Fridays • September 18 - October 16
Tuition \$75 • GEW0004.NLN, crn #10595

This seminar will provide an overview of the NLN exam, practice test, and test taking strategies. Instruction will focus on the content of the exam, including reading comprehension, vocabulary building, math, and science skills. Required text: Nursing School Entrance exams, Your Complete Guide to getting Into Nursing School by Kaplan. Instructor: Barbara Post

Real Estate Salesperson's Licensing

3 Weekends • 8:00 - 5:00 pm • Sat & Sun
October 17, 18, 24, 25, 31 and November 1
Tuition \$475 • GEW0004.REL, crn #10257

This course is designed to prepare students to take the real estate salesperson's exam. The course is accredited by the NHREC to count as 40 hours towards the NH Broker's license retention requirement of 60 hours of continuing education. Participants will be required to purchase a textbook.

Instructor: Sharon Harrison

Culinary Series

6:00-9:00 pm

September 8: Orange Rye Bread.

\$35, crn 10596

A wonderful rye bread that begins with a sponge. Come join us and learn this baking method.

September 22: Sacher Torte

\$35, crn 10597

Learn how to make this famous deep chocolate Vienna torte, whose formula has even been argued about in court.

October 6: Dinner

\$40, crn 10599

Anise Spiced Squash Soup with Fennel Chips, Quail Escabache, Mushroom Risotto, Sautéed Parsnips and Carrots with Honey and Rosemary, Pavlova with Lemon Curd and Berries.

October 13 & 14: Dinner

\$40, crn 10600

Corn and Crab Chowder, Sea Bass En Papillote, Butternut Squash Gratin with Goat Cheese and Hazelnuts, Vegetable Kabobs with Saffron Butter, Blueberry Hazelnut, Mascarpone Tarts

October 20 & 21: Dinner

\$40, crn 10601

French Onion Soup, Chateaubriand, Potato Cakes with Capral Cheese, Grilled Chili Corn, Caramel Pecan Cakes.

October 27 & 28: Caribbean Dinner

\$40, crn 10602

Sofrito Grilled Bread, Avocado, Hearts of Palm and Red Onion Salad, Jamaican Jerk Chicken, Mashed Plantains with Leeks and Fresh Herbs, Mango filled Cream Puffs with Spiced Mango Sauce.

November 10: Bagels

\$35, crn 10603

Make your own bagels. Its fun and its easy.

November 17: International Cookies

\$35, crn 10604

Mexican Wedding Cookies, Pfefforneusse, Rugelach, and three wonderful traditional cookies, great for the holidays.

December 1: Cream Horns & Turnovers

\$35, crn 10605

Learn to make blitz pastry and bake your own cream horns and other puff pastry items.

December 8: Sun Dried Tomato and Onion Bread

\$35, crn 10606

This wonderful bread gets its distinct flavor from sun dried tomatoes.

December 15: Croquembouche

\$35, crn 10607

A wonderful French dessert that is often served at weddings or on Christmas. The tall tower of cream puffs are bound together with caramel and decorated with chocolate and sugared almonds.