

Culinary

Basic Art of Cookie Decorating:

We will learn all the basics: how to prepare a cookie for decorating, color and create different icing consistencies, find and use cookie decorating tools and special Dec. 14

Louisville, SHSH	S Wolcott	2-4 p.m. AREA-4423-PLFA	\$59
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Air Fryer 101

Did you know the air fryer is one of the most versatile kitchen appliances? Join us to discover what works well in an air fryer, helpful accessories, cleaning practices, and tasty recipes.

Oct. 8 LIVE Online, Zoom	T Fangmeier	6:30-8 p.m. AREA-4396-TCFYB	\$19
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Charcuterie: What Did You Say?

Hands-on / Demonstration

The "char-cu-te-rie" board is all the rage and can be a starter course or a light meal for a casual gathering. Discuss foods that complement each other and learn how to balance your board because it's not only what you eat, it's also what people see and how the components are arranged.

There is a \$20 fee (cash or check) payable in class. You will take home a handmade pottery tray.

Oct. 19 Louisville, SHSH	S Wolcott	2-4 p.m. AREA-4453-PLFA	\$29
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Dips for Fall

Nothing is better than a really good dip! Hot, cold or international favorites—discover the fundamentals to make your dips memorable. Let's talk about fun "dippers," too.

Plan on taking home some samples. There is a \$15 fee (check or cash) payable in class.

Oct. 16 Plattsmouth, PLLC, 103	W Slattery	6:30-8:30 p.m. AREA-4416-PLFA	\$19
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Taste of the Tailgate

Get ready for tailgating season with new crowd-pleasing recipes! We'll whip up a variety of tasty dips and appetizers sure to please the home team and have them coming back for more. Be ready for college football Saturday and NFL Sunday in just a couple of hours.

Recipes and samples will be shared for quick and easy snacks and will include special diet options. There is a \$12 fee (check or cash) payable in class.

Oct. 30 Plattsmouth, PLLC, 102	W Slattery	6:30-8:30 p.m. AREA-4437-PLFA	\$19
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NEW!

A beautiful way to use the bounty from your herb and flower garden when the season is coming to an end. Create all-natural handmade bath and beauty products such as lip balms, salves, laundry soap, refreshments, and more.

There is a \$10 fee (check or cash) payable in class.

Oct. 5 Louisville, SHSH	S Wolcott	10 a.m.-Noon AREA-6093-PLFA	\$45
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Location Key

Louisville, SHSH.... Simply Home Sweet Home Studio, 8980 Raven Drive
(Class location is rural, rural, three miles from Hwy 66)
Plattsmouth, PLLC..... Learning Center at Plattsmouth, 537 Main St.

It may seem that the end of summer is the end of the gardening season. In fact, for many, fall is the perfect season for gardening. There's less heat, fewer weeds and insect pests are disappearing. Topics covered include planting vegetables that thrive in the fall, how to plant bulbs for the spring and winterizing your garden.

Oct. 3	Th	6-8 p.m.	\$29
LIVE Online, Zoom	Row	AREA-6082-TCFHA	

NEW! Starting Your Food Truck Business

Designed for aspiring entrepreneurs, culinary enthusiasts or business-minded individuals, this course provides the road map to kick-start a thriving food truck enterprise. We will explore business planning, menu development, permits, and regulations specific to food trucks. You will learn about location scouting, marketing strategies, and operational best practices for

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You must have an email account to register online.