Jackie Freeman takes her cheesemaking seriously but doesn’t let her job as cheesemaker for Monteillet Fromagerie (a Grade A dairy and cheese making facility in Dayton) take away from the experience of teaching Club Ed members the art of producing traditional cheeses for their own home consumption.

After getting a BA in Anthropology from UCSC, Jackie trained in the Culinary Arts at South Seattle Community College, working in catering, restaurant line work, as a private chef, and as a recipe editor/writer. She attended the Quillisascut School of the Domestic Arts (a farm and culinary retreat for chefs and culinary students) where she interned for 3 1/2 months. “From there, I worked at Seabreeze Farm on Vashon Island,” Jackie says, “and then interned at a biodynamic farm on Lopez Island where I learned about the whole farming system—animals, vegetables, and minerals.”

During the last five years, she transitioned from the kitchen to the farm “where you get the true source of food,” she notes. “Although I’ve never owned or rented my own land, I work with and for others on their land to gain experience.”

Growing up in Seattle, Jackie became an active outdoorist, enjoying backpacking, surfing, and canoeing. “In the future,” she says, “I want to combine all my skills—cooking, farming, writing, and education—into a business that teaches folks where food comes from and how to use it.”

Joyce Anderson is a natural watercolor instructor “since I can put myself in the students’ shoes because I’ve been and am going through everything that they are experiencing.”

Joyce began teaching for WWCC in
1982 at the Senior Center and was soon teaching Community Education classes in watercolors. “My approach is not to educate artists but rather to train them how to successfully tackle the elusive skill of watercolor painting.”

While she used to teach theory and art concepts, she now gets right into the painting process after one of her senior students told her “we want to paint instead of hear a lecture on how to paint because next week we might be dead!!”

Joyce provides a color photo and a drawing of the newest subject and has students put their project on the board several times while she critiques to point out the good things happening. “We TWEAK things, not correct them,” Joyce says, “and there are no grades. Classes can be intense, but they are very social. We also eat!” Punishment for forgetting something or having a cell phone ring during class means a student owes the class chocolate.

Joyce mixes up the projects so that a wide variety of subjects are tried. She includes portraits, landscapes, florals, animals, architecture, seascapes and anything else that strikes her fancy. Watercolor techniques apply to each subject equally. Joyce considers herself fortunate to have involved herself in all aspects of community art as she has had her own personal shows and has been an active competitor in juried art shows in the Northwest. And we are fortunate that her interests bring out the best in Walla Walla’s future artists.

**Club Ed’s Newest Offerings**

**The Weekender.** Wine and food take center stage with classes all offered on a single day, Saturday, February 20. Topics include: hors d’oeuvres and wines, wine tasting, cheeses, New World vs. Old World Wines, chocolates, value wines under $15, photo secrets of the wine cave, and a cooking class featuring Eggs Benedict (Italian Cooking, Cooking with Wine, and Thai Cooking are full). There are 118 registrations at this time but still room for more!

**It’s a Rooster Revolution! #3279.** The life cycle of chickens, what breeds to raise, how to sex chicks, building plans for chicken coops available.
M, Feb. 1, 6:30-8:30 p.m., Tech Center Room #1107, Debbie Moberg, Instructor, $15.

**Simply Music #3293.** A unique piano method that trains you and your fingers to play patterns, allowing you to accompany pieces almost immediately.
Th, Feb. 18-Mar. 11, 6:30-8:30 p.m., Music Room #303, Gladys Wentland, Instructor, $58.

**Are You Ready for the Recovery? #3213.** If the recession threw a curve in your retirement plans, it’s time to start your recovery now. Information includes financial planning guidelines, tax deferred accounts, long-term versus short-term goals, savings and spending needs, and tax advantages. Fifth session includes Estate Planning/Tracking Your Investments (below) and is included in price.
T, Feb. 2 - Mar. 2, 6:30-8:30 p.m., Tech Center Room #1107, Sam Wells, Instructor, $39.

**Estate Planning/Tracing Your Investments.** Information regarding wills, durable power of attorney, probate, taxation, and advanced directives plus a useful planning tool to assist in your personal financial matters.
T, Mar. 2, 6:30-8:30 p.m., Tech Center Room #1107, Carol Jean Thompson, Mary Meeker, Instructors, $15.

To Register: Online www.campusce.net/wwcc OR Telephone Registration, 509.527.4443, 1:00-4:00 p.m.