



NATIVE AMERICAN PUEBLO POTTERY CLASS

#B9068 Grades 5-8 9:00-12:00 Feb. 18 & 25 \$40

Learn Tewa Pueblo art history and create your own pottery using the techniques and designs employed in Pueblo Indian pottery making. Explore Pueblo history, basic language, and fun facts. We will move on to hands-on pottery crafting with air-dry clay, and cover pottery styles and etching styles. Please wear clothing that can get a little dirty.

WELDING & FABRICATION

#A9081 Grades 5-8 9:00-12:00 Feb. 4 & 11 \$40

#B9082 Grades 5-8 9:00-12:00 Feb. 18 & 25

Work in our welding lab and learn the basics of welding and metal fabrication. Activities will include fabricating a small project, including cutting, drilling and welding of metal. Please wear jeans and leather work boots if you have them.

CARPENTRY

#A9083 Grades 1-8 9:00-12:00 Feb. 4 & 11 \$40

#B9084 Grades 1-8 9:00-12:00 Feb. 18 & 25

Would you enjoy building something with your own two hands? Then come to this class in our Construction Tech lab and learn the art of woodworking as you build something you can take home. Both sessions are open to all ages and skill levels. Any adult volunteers are required to have a background check in advance. This can be completed at EHOVE at no cost to you. Please call 419-499-4663 x251 for more information.

BAKER'S DREAM

#A9087 Grades 3-6 9:00-12:00 Feb. 4 & 11 \$40

#B9088 Grades 5-8 9:00-12:00 Feb. 18 & 25

Develop your baking skills for all those yummy things you love to eat! We will be making cake, cookies, donuts, and more. Join us for two weeks of dessert heaven!

KIDS' KITCHEN CAFÉ

#A9091 Grades 1-4 9:00-12:00 Feb. 4 & 11 \$40

#B9092 Grades 1-4 9:00-12:00 Feb. 18 & 25

#A9093 Grades 5-8 9:00-12:00 Feb. 4 & 11

#B9094 Grades 5-8 9:00-12:00 Feb. 18 & 25

Chef Kraft will teach techniques and popular dishes for a hands-on cooking and baking experience like no other. The class will include: reading, understanding and following a recipe • organizational skills such as mise en place • how to correctly and safely use kitchen utensils, hot ovens and pans • how to stretch your baking repertoire to include things like biscuits, muffins and desserts • measurements and equivalents, as well as basic techniques like folding, whisking and rolling • clean-up skills.

The older group will learn these skills with Miss Gloria, as well as learn to create simple and quick entrees, and the importance of farm-to-table. Organization and set-up skills are key to kitchen creations.

