NEW! Palmistry
Discover the elements of a basic palm read. We will discuss hand shape, skin texture, finger prints, major and minor lines, and more. The first half hour of class you will make a print of your hands using water soluble ink.

Bring a magnifying glass and ruler. Please Note: This is not a predictive or fortune-telling class. You will have opportunities to work with your print, and/or with a partner’s hands if you desire.

Location: Lincoln, CEC, 102
Date: Oct. 22
Time: 6-8 p.m.
Instructor: Karas
Seats Available: 11
Supply Fee: $5

NEW! Treasure Hunting 101
Discovering lost and hidden treasures probably appeals to the adventurer in you, but you don’t have to fly off to distant countries, in fact you don’t have to leave the midwest or even your home town. Treasure Hunter Nathan Schwenke will lead this interesting and fun class as you discover how to determine locations to hunt, types of treasures and how to care for them, types of equipment used to hunt treasure, and what to do with your found treasures. This class will fill quickly, so don’t wait to sign up!

Location: Lincoln, CEC, 404
Date: Sept. 26
Time: 9 a.m. -Noon
Instructor: Schwenke
Seats Available: 10
Supply Fee: $5

NEW! Junk Journal: File Folder
Let’s make a fun, fast junk journal (out of a file folder)! These shabby little friends are a fun and green way to repurpose some of the “useless” or not-so-useless paper that accumulates in our lives.

Upon registration, you will receive an email with a supply list (scissors, ruler, adhesive) and suggestions/ideas of things for you to save for your pages in your journal. There is a $5 supply fee payable in class. Cash only for supplies.

Location: Lincoln, CEC, 406
Date: Sept. 28
Time: 6-8 p.m.
Instructor: Roseberry
Seats Available: 12
Supply Fee: $5

NEW! 4 Craft Combo
Let’s try something new. Join our craft combo LIVE Online Zoom classes for an introductory taste of four crafts that are just for this stay at home time. Our craft guru Nikki Roseberry will lead these classes for each of the crafts shown. Supplies are limited so register early before we run out!

Once registration is closed, you will receive email notification to drive by the Continuing Education Center to pick up your craft bag of supplies. More details on the pick-up process to come in your email. On the night of class, join the Zoom classroom and craft away with Nikki. This will be such fun! Registration deadline Oct. 20.

Location: LIVE Online, Zoom
Date: Oct. 27-Nov. 5
Time: 6-7 p.m.
Instructor: Roseberry
Seats Available: 10
Supply Fee: $5

Location: LIVE Online, Zoom
Date: Oct. 27-Nov. 5
Time: 7:15-8:15 p.m.
Instructor: Roseberry
Seats Available: 10
Supply Fee: $5

NEW! The Great Mystery Bake Off – Nailed It Edition
Recruit the sous chefs in your family, clear the counters and join us for a bake-off via Zoom. Only amateurs need apply, no professionals here. Your team can consist of your household members or you can compete by yourself.

Each team needs to have two round cake layers baked and cooled by the challenge. These should be made ahead of time. Bonus points if you don’t use a mix, but hey, who’ll know? We’ll give you the challenge at the start of the event and you will use the cake layers to assemble it. We also suggest that you have ingredients for your favorite chocolate frosting on hand.

We are all about friendly competition and laughs. No big money winners here just bragging rights for next year. Our team of judges will be checking in with you throughout the competition, so make sure your laptop/computer/device is set up so they can see how you’re progressing and chat while you work. Space is limited so don’t be left out.

Registration deadline is Oct. 15.

Location: LIVE Online, Zoom
Date: Oct. 17
Time: 9-10 a.m.
Instructor: Roseberry
Seats Available: 10
Supply Fee: $5

For more information, contact us at 800-828-0072 or continuinged@southeast.edu
NEW! Sourdough Bread 101

Sourdough is a treasured part of many kitchens. Flour, water and a little bit of patience will have you with your very own bubbly, active starter ready to make your incredible sourdough bread. Get tips, tricks and some tasty recipes.

**Keyword: Bread**

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NEW! Yeast Bread

Your family’s mouths will be watering from the great aroma of fresh bread that you will want to create after this class. Discover the basic techniques and procedures to create cinnamon rolls, foccacia and baguettes.

Wear non-slip shoes and bring your apron.

**Keyword: Bread**

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NEW! Home Chocolatier

Take your holiday goodie trays to the next level with filled chocolate bon-bons. Discover the basics of tempering chocolate to use for decorations and filled bonbons.

Bring to class 1.5 or 2 quart microwaveable plastic bowl, thermometer suitable for chocolate, small spatula, hair dryer, wear slip resistant shoes and be sure to bring an apron. Chocolate is messy!

**Keyword: Chocolatier**

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NEW! Digital Photography

Gain greater proficiency in digital photography while using an advanced amateur camera (adjustable), mirrorless interchangeable lens camera (MILC) or digital single-lens reflex (DSLR) camera. We will provide you with the fundamentals as you practice with your own camera. Basic principles of photography will be reviewed and the more sophisticated digital camera operations along with hardware options and software will be discussed. A camera with adjustable shutter speeds, apertures and ISO is necessary for this class – e.g. – DSLR, mirrorless interchangeable lens camera and/or advanced amateur digital camera.

Weekly exercises will be given.

**Keyword: Photography**

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NEW! Julia’s Kitchen: Celebrating French Cooking

Celebrate the French Cuisine, Julia Child and her famous cookbook “Mastering the Art of French Cooking.” We will be cooking some of Julia’s favorites: French onion soup, Coq Au Van, and chocolate mousse. Bon Appetit!

You must wear non-slip shoes and bring your apron.

**Keyword: Cooking**

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NEW! Yule Log

The Buche de Noel cake is a French Christmas tradition that dates back to the 19th century. Join us to make a rolled and filled chocolate cake that is iced and completed with seasonal decorations.

Bring to class: a small box or container of red, green or white fondant, an offset spatula and a tray or cookie sheet to transport your completed cake. Optional: mixer, small seasonal cookie cutters, jelly roll pan, any other decorations for your cake. Wear non-slip shoes and a hair restraint, bring an apron.

**Keyword: Yule**

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For your convenience, we are offering LIVE Online learning opportunities. These classes are delivered live via Zoom. They are not prerecorded videos. This allows you, the student, to participate from the comfort of your home. Look for the LIVE Online logo shown to the left to find these classes. As our learning environment changes, we look forward to offering additional classes live online.

Have an idea for a class that could be offered live online? Please submit your idea at https://bit.ly/sccceonlinecourses.
NEW! Digital Photography Editing/Post Processing
This is an overview of editing digital images, both RAW and JPEG using the software you have on your laptop. You should have digital images with which to practice during the class. The recommend editing programs are: Photoshop CC, Affinity Photo, Luminar (up to Version 4) and DxO photolab. We will discuss noise reduction, sharpening, cropping and other techniques to enhance your masterworks.

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NEW! Advanced Techniques in Digital Photography
Using your MILC or DSLR camera discover more advanced techniques in the world of digital photography. This course is designed to provide you with fundamentals as you practice with your own personal camera in three areas: Nature, Architectural and Portraiture. We will meet every other class in a “field location” following social distancing guidelines and the following weeks will look at the photos and select the ones to edit (post-process). Basic principles of photography will be reviewed and then more sophisticated digital camera operations, such as controls, function and purpose, lighting, composition, hardware options and software will be discussed.

A camera with adjustable shutter speeds, apertures and ISO is necessary for this class (e.g. DSLR, mirrorless interchangeable lens camera and/or advanced amateur digital camera).

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NEW! Digitizing Memories
Do you have envelopes full of negatives and slides or boxes of photos? Discover how to preserve them in a more organized form by scanning. We will look at scanning techniques and some of the devices to make scanning easy to do. Discussion will involve the software necessary to scan your negatives, slides and photos and look at the software "VueScan". Have a negative, slide and/or print available to scan during the class and we will explore the process of scanning and saving those prints digitally so they will be memories forever.

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NEW! Photography & Editing Using Your Mobile Device
Are you interested in focusing on photography using your mobile devices and doing some limited post-processing of these photographs? Techniques in photography will be discussed, as well as an overview of many of the hundreds of useful apps for photography and editing, and also some very handy gadgets for your cellphones and tablets.

In preparation for the course, please download Snapseed for photo processing on your device(s) prior to the first class. Snapseed is a free app. If possible, participants should log in to LIVE Online classes with a laptop or other device and not from the cell or tablet they intend to use for photography, but this is not absolutely essential.

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For more information, contact us at 800-828-0072 or continuininged@southeast.edu

NEW! Strength Training FUNdamentals: Strengthen & Tone
No matter your age or athletic ability, strength training is the key to flexibility and mobility. Anyone at any fitness level can strengthen train and it doesn’t have to take hours in a gym. Join us for the FUNdamentals of strength training and discover the most effective strength training moves suitable for home- or gym-based workouts.

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NEW! Strength Training FUNdamentals: Tone & Eat Right
Help boost your strength training moves with nutrition principles that help affect your metabolism and weight loss. Don’t have any strength training moves? We do! See how some new moves and knowledge of what you eat is key to strength training benefits.

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NEW! Anywhere Yoga Using a Chair
Discover how to stay active, healthy and alert—using just a chair! If you are a desk sitter most of the day, or have arthritis/conditions that hinder you from everyday movement? This is the class for you! You will learn different stretches and strengthening poses—all from a chair. Staying active, healthy and alert will be the goal of this class. Join us via ZOOM from anywhere!

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Location Key
Lincoln, CEC _________________________Jack J. Huck Continuing Education Center, 301 S. 68th St. Place

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Have an idea for a class that could be offered live online? Please submit your idea at https://bit.ly/sccceonlinecourses.
### Register Online

You must have an email account to register online.

2. Search for your class by entering a key word in the title or the course number. Click Submit. (Enter information in only one field for broader results.)
   
   Key Word Example: Driver
   
   Course Number Example: TRAN-3398
3. Select the course for which you wish to register. Click Submit.
4. Enter your personal information, certify your identification and click Submit.
   
   * You must provide your Social Security Number.
5. Optional: Enter your Additional Registration Information and click Submit.

*The College requires a student’s Social Security number as a condition for enrollment online. A student’s Social Security number information constitutes an “educational record” under FERPA.

### OR Register by Mail, Fax or In Person

#### Registration Form - Non-Credit Course

Complete this form with payment information and send via mail to Southeast Community College, Continuing Education, 301 S. 68th St. Place, Lincoln, NE 68510 OR FAX to 402-437-2703

The College requests, but does not require, a student provide their Social Security number during the admissions process. Visit [www.southeast.edu/collegecatalog](http://www.southeast.edu/collegecatalog) for additional information.

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<tr>
<th>Social Security Number OR SCC Student ID Number</th>
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**TOTAL DUE**

Enter your payment information. Click Submit.

You will see your class acknowledgement with information about your SCC Student ID Number, SCC User ID and password. You also will receive an email with this same information for your records.

In the future it will be easy to register by logging in using your SCC User ID and password and it will not be necessary to provide your Social Security number again.

If you have problems getting registered, please call 402-437-2700 or 800-828-0072 for assistance.

### Additional Information

- For the protection of your personal credit card information, do not email this form to SCC. If faxing, only use the fax number listed or verify with SCC before using another SCC fax number.
- Include letter of authorization on company letterhead.
- If you register for additional classes, select Search for more classes under “Choose one of the following.”
- If you are finished selecting the class(es) for which you want to register, select Register now (check out).
- Select your Payment Type. Click Submit.
- Enter your payment information. Click Submit.
- You will see your class acknowledgement with information about your SCC Student ID Number, SCC User ID and password. You also will receive an email with this same information for your records.
- You will have an email account to register online.
- You must have an email account to register online.
- You must provide your Social Security Number.
- You will see your class acknowledgement with information about your SCC Student ID Number, SCC User ID and password. You also will receive an email with this same information for your records.
- You will have an email account to register online.