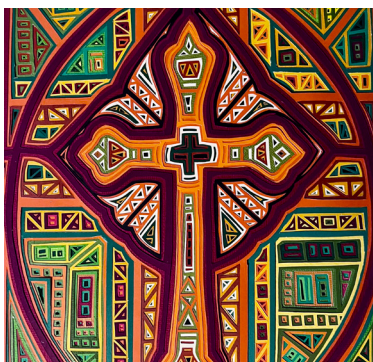




Upcoming Classes



Cut Layered Cross with Rob Anderson
Saturday, October 26 from 10:00 am-1:00 pm
Class fee: \$40 BAGA members and \$45 non-members
Up to 12 participants

In this three-hour workshop, participants will craft a hand-cut layered cross using cardstock. By laminating and cutting multiple layers of cardstock, they'll create a design with a sculptural effect. While the focus is on crosses, participants are welcome to choose other images if they prefer, with examples provided. This workshop encourages participants to create images that hold personal significance to their life stories.

Chinese Potsticker and Potsticker Soup Class with Travis Wong
Saturday November 2nd 10am-12pm
Class fee: \$60 BAGA members and \$65 non-members
Up to 12 Participants

Potstickers are a Chinese dumpling that are most commonly filled with a fragrant, pork and shrimp stuffing. In Potsticker class you will learn how to make 20 Potstickers to take home. Together we will learn about the ingredients, wrapping techniques, and cooking methods to have you making Chinese takeout at home.

Chef Travis will also demonstrate how to prepare a rich fragrant umami broth and all the fixings that go into Potsticker Soup. At the end of class Travis will demonstrate how to finish both Potstickers and Potsticker Soup.



Pasta 101 with Travis Wong, Culinary Director for Basil
Saturday, November 2 from 3:30pm to 6:00 pm
Class fee: \$60 BAGA members and \$65 non-members
Limited to 12 students

Join us to learn a timeless pasta-making technique that will continue for many, many more years. This is a standard egg dough that can be used for many different pasta shapes.

In this class you will learn to mix and knead a classic egg dough, roll it into sheets, and then cut it into tagliatelle noodles. It will make 4-6 entree sized portions. After class, Chef Travis will demonstrate a simple, yet delicious, tomato basil sauce to go with the fresh pasta.

Introduction to B&W Film Developing with Johnathan Campbell

Saturday, November 16

10 am to 12:30 pm

Class fee: \$30 BAGA members and \$35 non-members

Limited to 8 participants

Join photographer Johnathan Campbell and learn the basics of how to develop black and white 35mm film. During this class participants will spend time shooting a few rolls of film and then get step-by-step with hands-on instructions as we develop the film.

All necessary equipment, film and chemicals will be provided. Participants may bring their own camera with B/W film or have an exposed roll of film but must confirm with Johnathan before the date to verify the film is suitable for the class.



Register at www.bismarck-art.org. Click on ENGAGE.



Upcoming Classes



Holiday Felted Snowman with Lynae Hanson

Wednesday, November 20th from 5:30 pm to 7:30 pm

Class fee: \$25 BAGA members and \$30 non-members

All supplies included. Up to 12 participants

In this class, you'll learn how to create your own dry felted snowman - perfect as a decoration, ornament, or Christmas gift. We'll start by mastering the basics of needle felting to shape and secure the wool into a charming snowman form. As you sculpt, you'll infuse your snowman with unique personality traits, and with a selection of ornamental items provided, you'll have the opportunity to add personal touches like a scarf, hat, sticks, a bird, and a carrot nose, of course. By the end, you'll each have a one-of-a-kind snowman that reflects your individual style and festive spirit!

Art You Can Eat - at BAGA

Wednesday, December 11 from 5:30 pm to 7:30 pm

6 cookies and 1 apron - \$25

12 cookies and 1 apron - \$40

18 cookies and 1 apron - \$52

24 cookies and 1 apron - \$60

Additional aprons are \$8 each.

Limited space

This family decorating event is PERFECT for busy moms and dads who want Christmas cookies decorated by their own little ones, but dread buying all the ingredients, the time it takes to mix, roll, cut, bake and cleanup, then decorate. **Decorate at BAGA!**

Your young artists can decorate 6, 12, 18 or 24 cookies without a crumb (or stain) landing in your kitchen. We'll bake the cookies and take on the mess while you have all the fun!

Depending on the number of cookies you select, you may be done in 30 minutes to 2 hours. We will provide homemade shaped cookies, baked in advance, along with frosting and decorations. Our artist will guide you and your kids through the decorating process while Christmas music plays in the background. When you're done decorating, you'll take your cookies home on a Christmas plate.

Please call to register: 701-223-5986. **Or stop in:** 422 E Front Ave, Bismarck

