



ACADIA SENIOR COLLEGE

SPRING 2022



Class Schedule
March 14 - May 26

**** PLEASE NOTE NEW REGISTRATION TIME – 9:00 a.m. ****

Online registration opens at 9:00 a.m. on February 2, 2022

www.acadiaseniorcollege.org/courses

Courses at a glance

MONDAY / WEDNESDAY

1816: The Year Without a Summer – Impacts and Lessons Arising from Extreme Climate Change

Instructor: David Gapp
1:30 – 2:30 p.m.
Northeast Harbor Library, Northeast Harbor
4 weeks, twice a week

TUESDAY / THURSDAY

Plant-Based Cooking

Instructor: Stefani Berkey
9:30 – 11:30 a.m.
Neighborhood House, Northeast Harbor
2 weeks, twice a week

MONDAY

Shakespeare in Opera

Instructor: Robert Gallon
9:30 – 11:30 a.m.
Northeast Harbor Library, Northeast Harbor
6 weeks

WEDNESDAY

Sea to Trees: Coastal Links to the North Woods

Instructor: Ben Emory
9:30 – 11:30 a.m.
Wendell Gilley Museum, Southwest Harbor
4 weeks

Culture and Cuisine

Instructor: John Finn
1:00 – 3:00 p.m.
Neighborhood House, Northeast Harbor
8 weeks

SPRING 2022 TERM
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THURSDAY

Roots of Revolution in China: Mao Zedong, 1926 - 1949

Instructor: Hugh Clark
9:30 – 11:30 a.m.
Northeast Harbor Library, Northeast Harbor
6 weeks

A Sense of Place: Printing and Dyeing with Spring Botanicals

Instructor: Bonnie Chase
10:00 a.m. – Noon
ArtWaves, Town Hill
6 weeks

FRIDAY

Biography, Memoir and Fiction – Creative Ways to Interact with History

Instructor: Robin Clifford Wood
9:30 – 11:30 a.m.
Offered on Zoom
4 weeks

Plantsmanship 101

Instructor: Valencia Libby
9:30 – 11:30 a.m.
Offered on Zoom
4 weeks

ONLINE REGISTRATION

Opens – 9:00 a.m. on February 2, 2022
Closes – midnight on February 18, 2022

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Acadia Senior College offers intellectual stimulation, practical knowledge, social interaction, and fun for adults over 50.

Please note:

- All students enrolled in non-Zoom classes must be fully vaccinated and have received a booster.
- At this time, masks are required for all in-person classes while indoors.
- Practice social distancing - spread out in the classroom as much as practicable.
- We will continue to remain flexible and make adjustments as needed.

How Do Online Zoom Classes Work?

- Prior to the start of your class, you will receive an email with the Zoom link to join the class.
- Instructors will start each class session a few minutes before class begins.
- To join the class, click the Zoom link in the email.
- The link will be the same for each class session.
- You may wish to save the link on your calendar or in a safe place where you can find it easily.

A NOTE ABOUT RECORDING: Zoom classes are recorded so that registered students may review a class or catch up if they must miss a class. Recordings will not be shared with others or posted publicly.

Many of you will be familiar with Zoom by now. If you are not, but want to take a Zoom class, we can help. Please contact Janice at learn@acadiaseniorcollege.org or (207) 288-9500.

Sharing a Zoom Screen for a Class?

When two members wish to share a Zoom screen for the same class, the second member can register for 1/2 price. Here's how it works:

1. Contact ASC **before** registration so the discount can be applied before registering.
2. **Both members who plan to share a screen must register for, and get into, the same class.**
3. The first member pays the \$60 course fee and can pay by credit card or send a check.
4. The second member ***MUST register for the same class.***
 - If you contacted ASC before registering, the discount should display on the checkout page. Go ahead and pay by credit card or choose to pay by check.
 - If you **have not** contacted ASC before registering, choose pay by check. Then contact ASC to pay \$30 either a) by credit card over the phone, or b) send a check for \$30.
5. The two members will share any books or other materials.

Monday / Wednesday Class

1816: The Year Without a Summer – Impacts and Lessons Arising from Extreme Climate Change

Monday/Wednesday, 1:30 – 2:30 p.m.

4 weeks, meets twice a week for a total of 8 sessions

Mondays – April 4, 11, 18, 25 and Wednesdays – April 6, 13, 20, 27

5 – 25 students

Site: Northeast Harbor Library, Mellon Room, 1 Joy Rd, Northeast Harbor

The Year Without a Summer was also known as “The Poverty Year,” “1800 and froze to death,” or “The year the elements were all mixed up” among other titles. In Maine, the year was known as the “Mackerel Year.” Two hundred and seven years ago this coming April a massive volcanic eruption occurred in the Indonesian Archipelago nearly 10,000 miles away from Bar Harbor. It was the most explosive volcano in recorded history and injected 100 square kilometers of particulates into the atmosphere to produce aberrant weather all across the globe, including strikingly low temperatures and drought in North America during the spring, summer, and fall of 1816.

Topics to be covered include the mechanisms of the volcano-induced climate change, the impacts on North America and Europe highlighting their similarities and differences, the development of food shortages and subsequent starvation and disease, the impact on art and literature, the effects on technology, and the stimulus for migrations. Much of the material will focus on the impact the *Year Without a Summer* had on the frontier communities in the Northeast U.S. including Maine. We will also explore the implications of this climate disaster on present-day climate issues and possibilities for solutions.

Instructor: David Gapp has a BS and MA in Biology from College of William and Mary, received his PhD from Boston University, and conducted postdoctoral research at the Jackson Laboratory. David was a Biology Professor at Hamilton College where he taught Biology of Reproduction, Food for Thought, Vertebrate Physiology, General Endocrinology, and Integrative Animal Biology courses for 40 years. His interest in the *Year Without a Summer* grew out of researching the historical background of certain biological phenomena first described in the late 18th and early 19th centuries, and later investigating the impact of the *Year Without a Summer* on food availability for the Hamilton College dining hall during that time of food scarcity.

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**SPRING 2022 TERM
MARCH 14 – MAY 26, 2022**

Tuesday / Thursday Class

Plant-Based Cooking

Tuesday/Thursday, 9:30 – 11:30 a.m.

2 weeks: meets twice a week for a total of 4 sessions

Tuesdays – May 3, 10 and Thursdays – May 5, 12

6 – 12 students

Site: Neighborhood House, 1 Kimball Rd, Northeast Harbor

This series of 4 classes will focus on preparing healthy foods that taste great using a variety of plant based ingredients (fruits, vegetables, grains, beans, legumes) without having to be in the kitchen for hours. A variety of dishes, including appetizers, entrees, sides and desserts will be made and shared each class. This is a demonstration class, with everyone gathering in the kitchen at the Neighborhood House in Northeast Harbor. Three to four different dishes will be prepared during each class for everyone to share. Recipes for all of the dishes will be distributed at the beginning of each class so folks can follow along and ask questions as we go. Depending on the menu for the day, Stefani may ask interested participants to help prepare the dishes and help with clean up after class. Stefani wants everyone to know – “I am a chef, not a professional nutritionist, and will not be giving any advice, just sharing my knowledge of foods and my experience with my plant based diet.”

Instructor: Stefani Berkey eats only plant-based foods – fruits, vegetables, beans, grains and legumes – no meat of any kind, no fish, and no dairy. Family heart disease and inherited high cholesterol started her on this journey over 8 years ago. She has taught a variety of cooking classes over the years, having started cooking while at University of Denver studying Hotel Restaurant Management. From there she went to Cordon Bleu Cookery school in Europe, and then moved to Seattle where she had a variety of professional cooking jobs, from butcher to banquet chef to private caterer. While in Seattle she also started doing cooking demonstrations and teaching a variety of cooking classes. After moving to Maine 35 years ago, she did catering and taught cooking classes at UMaine conferences and Institutes for several years. Although she does not cook professionally any longer, her love for cooking and learning about foods has continued. She has taught a variety of classes through Adult Education, Cooking Matters, Tiller & Rye (a health food store in Brewer), and most recently (before Covid) teaching a series on plant-based cooking at RSU 14 in Sullivan.

Monday Class

Shakespeare in Opera

Mondays, 9:30 – 11:30 a.m.

6 weeks: March 21, 28, April 4, 11, 18, 25

8 – 25 students

Site: Northeast Harbor Library, Mellon Room, 1 Joy Rd, Northeast Harbor

There are surprisingly few operas based on Shakespeare's plays. Some are well-known such as three by Giuseppe Verdi (*Otello*, *Macbeth* and *Falstaff*), one each by Gioachino Rossini (*Otello*), Hector Berlioz (*Béatrice et Bénédicte*) and Charles Gounod (*Romeo and Juliet*). Some lesser-known oddities include an early Richard Wagner (*Das Liebesverbot*) and an Antonio Salieri (*Falstaff*). Only two were written in English and both in the 20th century by Benjamin Britten (*A Midsummer Night's Dream*) and Thomas Adès (*The Tempest*). Mozart never wrote one although he planned to write a singspiel, a form of German light opera, on *The Tempest*. Instead, he wrote *The Magic Flute* which is similar to *The Tempest*. This course will investigate and explore these operas with a combination of DVDs and discussion.

Instructor: Bob Gallon has a BS from Colombia University and a PhD in Psychology from CUNY. Bob is a retired tuba player in the Bangor Symphony Orchestra and a practicing psychologist. He has taught many Acadia Senior College courses including classes on Opera and Classical Music.



Ambrogio Maestri as Falstaff, Vienna State Opera, 2016, photograph by Christian Michelides

Wednesday Classes

Sea to Trees: Coastal Links to the North Woods

Wednesdays, 9:30 – 11:30 a.m.

4 weeks: April 13, 20, 27, May 4

10 – 15 students

Site: Wendell Gilley Museum, 4 Herrick Rd, Southwest Harbor

Gulf of Maine waters lapping our shores are tied to the North Woods through the rivers and streams flowing from the forests into the ocean. “Sea to Trees” is a concept increasingly advanced by Maine conservation leaders. This course will explore the vital linkages – including human activities from prehistory to today – and the ecological imperatives at the intersection of addressing climate change and preserving biological diversity. Why the North Woods matter so much to all of us will be illuminated. Guest speakers will help lead discussions to enhance participants’ understanding of issues and of the various government and nonprofit programs working to improve and maintain vital sea to trees connections.

Instructor: Ben Emory received his AB from Harvard and MBA from Dartmouth. A former executive director of Maine Coast Heritage Trust and the Land Trust Alliance, he represented The Conservation Fund in Maine and served on the Land for Maine’s Future Board, Acadia National Park Advisory Commission, and several land trust boards including the Forest Society of Maine, the land trust for the North Woods. He taught “Joy of Boats” for ASC in 2019 and in 2020 provided emailed written lectures on the Schoodic to Schoodic ecological corridor. He is the author of *Sailor for the Wild – on Maine, Conservation and Boats*.



The Debsconeag Deadwater along the Penobscot River, the mightiest connector of the North Woods with the coast, with Katahdin in the background. Photo by Ben Emory.

Wednesday Classes Continued

Culture and Cuisine

Wednesdays, 1:00 – 3:00 p.m.

8 weeks: March 16, 23, 30, April 6, 13, 20, 27, May 4

6 – 20 students

Site: Neighborhood House, 1 Kimball Rd, Northeast Harbor

In this course, we will use cuisine as a way of understanding American popular culture. In a broad sense, cuisine – the culture of food – includes such things as the social institution of the restaurant and social practices of dining, the development of home economics and culinary professionalism, cookbooks and food writers, attitudes and beliefs about health and diet, and many other things. Its breadth and centrality to daily life make cuisine an especially useful way of understanding popular culture and society.

In the words of anthropologists Peter Farb and George Armelagos, when we find out “where, when, and with whom...food is eaten, just about everything else can be inferred about the relations among the society’s members.” Food fashions and trends, for example, reflect larger social inclinations and changing understandings about such things as ethnic diversity, the role of women in society and at home, and assorted philosophies about health, diet (witness fear of food), and religion.

Among the particular topics we shall consider will be how cuisine reflects – and perhaps promotes – individual and collective identities. For example, what is the relationship between ethnic foods and the maintenance, or dissolution, of ethnic identity? Finally, we will be concerned with an overarching question: Is there an “American” cuisine? I suspect we will find that this question is just another way of asking: What is America? We shall see that processes of inclusion and exclusion, central to our collective and self-identity, lie at the heart of changing definitions of America and “American” food.

Instructor: John E. Finn is Professor of Government Emeritus at Wesleyan University, where he taught courses on food and popular culture, and on the Constitution, for thirty years. Finn received a PhD in political science from Princeton University, a JD from Georgetown University, a BA in political science from Nasson College, and a degree in culinary arts from the French Culinary Institute. Finn is the author of *The Perfect Omelet: Essential Recipes for the Home Cook* (2017), which explores the history, philosophy, and meaning of omelets, including recipes. His research and writing in food studies also includes several essays and articles, including “How Does a Recipe Mean,” in *Table Matters: A Journal of Food, Drink, and Manners* (2016), an entry on “Measurements,” in *The Oxford Companion to Sweets*, ed. Darra Goldstein (2015), an essay on Julia Child in *Gastronomica* (2007), and articles on “The Perfect Recipe,” (2011) and “The Kitchen Voice as Confessional,” (2004) in *Food, Culture & Society*.

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Thursday Classes

Roots of Revolution in China: Mao Zedong, 1926 – 1949

Thursdays, 9:30 – 11:30 a.m.

6 weeks: April 14, 21, 28, May 5, 12, 19

7 – 20 students

Site: Northeast Harbor Library, Mellon Room, 1 Joy Rd, Northeast Harbor

Today the Peoples' Republic of China looms large in our thinking economically and strategically, but a century ago China was a pauper state and a demoralized culture. Although the Communist revolution of 1949 was followed by thirty years of chaos, it set the stage for the China we know now. This course focuses on Mao Zedong (or Mao Tse-tung), the figure who most represents that revolution. We will explore his thinking and policies through his own writings from his debut through the revolution itself, which will provide us a base for discussion and reflection.

Instructor: Since retiring after 35 years as Professor of History and East Asian Studies at Ursinus College, **Hugh Clark** has offered six ASC courses on traditional Chinese culture. He was first attracted to the study of China by the tumultuous events of the 1960s led by Mao Zedong. Although his own focus and scholarship moved deep into China's past, Hugh's lived experience has been deeply affected by Mao Zedong and the revolution he led. The Chinese revolution is an historical event to all of us, but its aftermath is an inescapable part of all our lives.

A Sense of Place: Printing and Dyeing with Spring Botanicals

Thursdays, 10:00 a.m. – Noon

6 weeks: April 21, 28, May 5, 12, 19, 26

8 – 12 students

Site: ArtWaves, State Highway 102, just north of Town Hill Market, Bar Harbor

This course is designed for the novice and artist alike. We will explore the hidden secrets of color and print in local plant materials by using different techniques to coax color and print onto paper and cloth from our collected specimens. Using your individual printed and dyed samples, we will each create a unique pocket journal to record sketches and thoughts and to accompany us on future walks, hikes, and adventures. No experience is necessary, just a spirit of discovery and surprise!

Instructor: With undergraduate degrees in Biology/Botany and an MS in Environmental Science from Montclair State University, **Bonnie Chase** has spent over 45 years sharing her educational and creative passions as a biology teacher, Ethnobotany research assistant in the Amazon, Executive Director and Head Naturalist at the Cora Hartshorn Arboretum and Bird Sanctuary in NJ, Ecotour/Natural History Leader to South and Central American countries and the Monarch butterflies overwintering sites in Mexico, Head Gardener and part time artist. Now retired, her current passion is combining art, science and local plant materials to create.

Friday Classes

Biography, Memoir and Fiction – Creative Ways to Interact with History

Fridays, 9:30 – 11:30 a.m.

4 weeks: March 18, 25, April 1, 8

8 – 30 students

Site: Online Zoom class

Through a combination of reading, writing, discussion, and presentation, this course will delve into our personal histories and the histories of those who intrigue us with their untold stories. The instructor, Robin Clifford Wood, spent nine years researching and writing the life of Rachel Field, a renowned 20th-century author, while living in Field's old summer home on Sutton Island. Because of the powerful influence the deceased author had on Wood's life, the book became an unusual blending of biography and memoir called, *The Field House: A Writer's Life Lost and Found on an Island in Maine*. In addition to *The Field House*, we will read one of Rachel Field's novels, *And Now Tomorrow*, a work of fiction that includes both personal and social histories. Each class session will include presentation and discussion of one or both books, writing exercises, and conversations about creative ways that we might explore and write about the histories of people, places, eras, and ourselves.

Instructor: Robin Clifford Wood is an author, poet, teacher, and essayist. She has a BA from Yale University, an MA in English from the University of Rochester and an MFA in creative writing from the University of Southern Maine's Stonecoast program. She taught college writing for five years at Husson University. In addition to writing a regular column for the Bangor Daily News for five years, Wood's work has also been featured in Port City Life magazine, Bangor Metro, Maine Public Radio's "Music That Moves Me" series, The Maine Review, Literary Ladies Guide, Writes4Women, and Solstice Literary Magazine, which published her essay, "How Do You Help Your Parents Die" in 2019. One of her poems won second place in the 2020 Writer's Digest Annual Competition, and another, "The Ballad of Hadlock, the Seal Hunter Showman," was produced by Penobscot Theatre Company as part of their fall 2020 audio theater program. Wood's first book, *The Field House: A Writer's Life Lost and Found on an Island in Maine*, is a biography-memoir hybrid that has gone through four printings (over 4000 copies) and is garnering wide acclaim. Wood lives in central Maine with her husband and a sweet old dog named Clara.

Scholarships are available.

Interested in a class, but need some financial help?

Easy and confidential - please contact ASC for more information!

Friday Classes continued

Plantsmanship 101

Fridays, 9:30 – 11:30 a.m.

4 weeks: April 1, 8, 15, 22

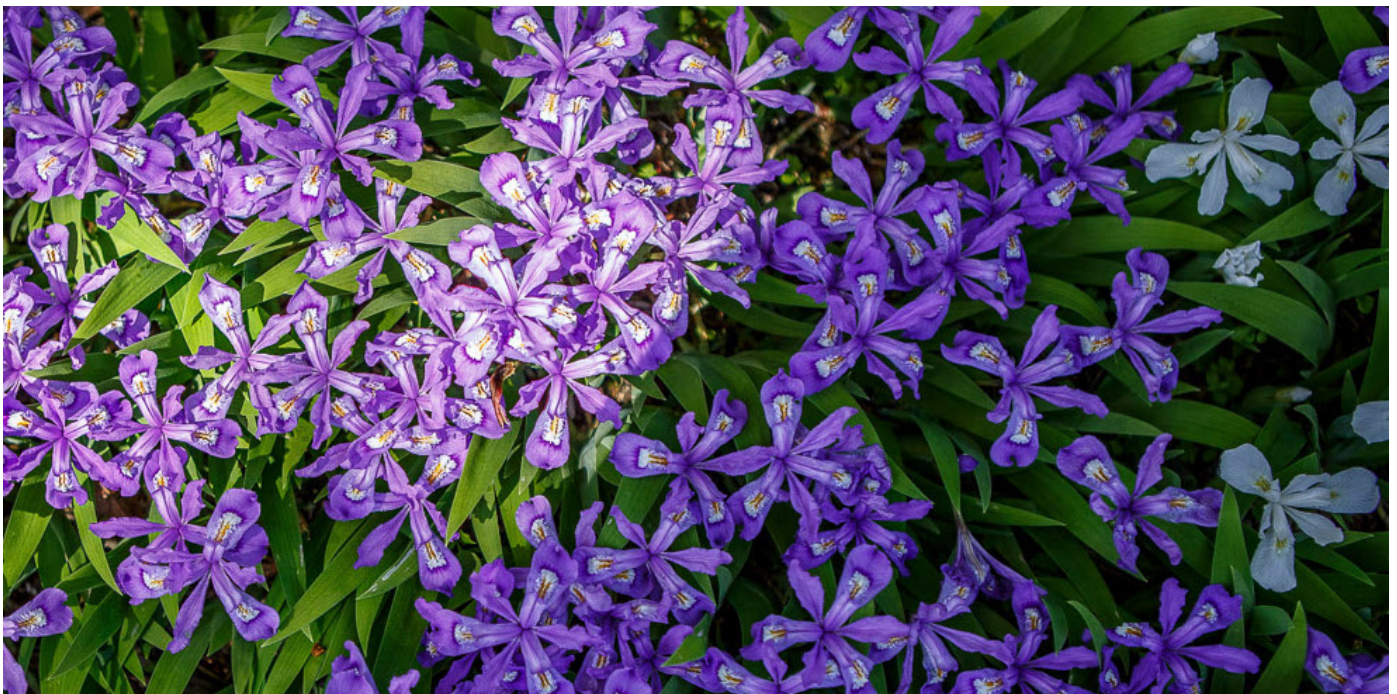
8 – 25 students

Site: Online Zoom class

Plantsmanship, or plantswomanship, is a working knowledge of the living elements of horticulture. It is the lifelong process of selecting and learning about individual plants and understanding their requirements. It requires more than an academic grasp of plant families and their connections. Understanding the systematic organization of the plant kingdom, how plants from the wild are identified, and how they are scientifically named will build personal knowledge and help you in everyday gardening.

Students will learn how plants are collected in the wild and brought into cultivation. The course will cover which books and sources offer the best information about plants and their garden culture, and which garden authors have written the most informative (often entertaining) books about garden design & plants. There will also be time to discuss garden and plant issues in our region.

Instructor: Valencia Libby retired as an Associate Professor of Landscape Architecture & Horticulture at Temple University. In 2004 she served as the Fulbright Distinguished Chair in Landscape History in Portugal. She has authored numerous articles on landscape preservation and women's history. Val has presented similar classes for ASC over the past three years and is the author of a new book called *The Northwest Gardens of Lord and Schryver*.



MORE INFORMATION

- You must be an ASC member (or a member of another senior college) to register for courses.
- Your membership must be active through the end of the term (May 26, 2022).
- Registration is first come, first served.
- You may register for more than one course.
- Tuition for the first course is \$60; additional courses are \$35 each.
- When registering online, you may pay with a credit card or choose to send a check.
- We strongly encourage online registration, but if you want to register by postal mail, please print and mail the form on the last page.
- Registration forms sent by postal mail and received prior to registration will be processed beginning at 10:00 a.m. on February 2nd.
- When registering by mail, please fill out the registration form completely. You may list alternate classes in case your first choice(s) is/are filled.
- Registration requests received after February 18, 2022, will be honored with instructor approval. In these cases, students must purchase their own books, if applicable.
- If a class has an assigned book, they will be available for pick up at Sherman's in Bar Harbor one to two weeks before the start of the term. Books are included in your course fee.

Member of another senior college? Please call or email to register.

Instructor using a course credit? Contact ASC before registration and we can give you a credit. When you register, the credit will be applied automatically on the checkout page. If you haven't contacted us before registration, go ahead and register online as usual and choose "Pay by check." Then contact the office to confirm your registration.

Sharing a Zoom screen? See the instructions on page 3.

ONLINE REGISTRATION

Opens – 9:00 a.m. on February 2, 2022


Closes – midnight on February 18, 2022

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Scholarships are available. Please contact ASC for more information!

HOW TO REGISTER ONLINE

**Registration opens at 9:00 a.m. on February 2nd
and closes at midnight on February 18th
www.acadiaseniorcollege.org/courses**

1. Log in to your ASC account.
2. Go to www.acadiaseniorcollege.org/courses.
3. Review the class offerings.
4. Click  **Enroll** below the course description. *Please note that the Enroll link does not display until registration opens at 9:00 a.m.*
5. Once you have enrolled in the class(es) you want, click the "Go to your cart" link in the upper right of the screen. This will take you to the Enrollments screen where you can choose to pay by credit card or by check.

IMPORTANT

**You must know your username and password to log in and register for courses online.
Please take a moment to log in to the website before registration starts.
If you need help please call or email.**

The Enroll link does not display until registration opens at 9:00 a.m.

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Acadia Senior College
PO Box 475
Southwest Harbor, ME 04679

207-288-9500
learn@acadiaseniorcollege.org
www.acadiaseniorcollege.org

MAIL-IN REGISTRATION FORM • SPRING 2022

Please use one form per member - make a copy if needed.

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone: _____

Email: _____

**Online registration opens
at 9:00 a.m. on February 2nd**

**Registration forms sent by postal mail and received prior to registration
will be processed starting at 10:00 a.m. on February 2nd.**

Course One: _____

Alternate Course: _____

Course Two: _____

Alternate Course: _____

Course Three: _____

Alternate Course: _____

Number of courses you are taking:

___ 1 Course: \$60

___ 2 Courses: \$95

___ 3 Courses: \$130

___ 4 Courses: \$165

***Please contact us about
scholarships***

Total Course Fees: _____

Annual Membership Fee: _____ (\$35 per year, or \$90 for 3 years)

Additional donation: _____

TOTAL DUE: _____

___ Credit Card ___ Check

Card Number: _____

Expiration Date: _____ CVC Code: _____

Name on Card: _____

Please make checks payable to Acadia Senior College and mail to:

ASC, PO Box 475, Southwest Harbor, ME 04679