English Programme
First Term 2020
Creative Writing in English B2/C1
In this class, we will explore our creativity! Let’s come up with crazy characters, pursue promising plots and freak out about fantastic fiction full of fascinating figures. We will try out different techniques together. Why not, for example, tell a well-known story from a different point of view or give it an alternative ending? Or turn a poem into a short story and vice versa? Grammar and vocabulary will be discussed along the way according to your individual needs.
In order to enjoy this class, you need to be fluent in English - B2 or upper - and should be willing to discuss your written work with others.

Wednesdays, 5.2.- 27.5.2020, 8.15 to 9.45 pm
Britta Schröter-Welsch
VHS, Mülheimer Platz 1
Room 1.59
Fee: 120,10 € (reduced fee: 85,90 €)

In the Kitchen with Escoffier
Elegant French Classics
French cuisine is one of the oldest in Europe. Stemming from centuries of traditions and lavish royal feasts it is considered a reference in the whole gastronomical world. The famous chef Auguste Escoffier was the first to write what can be considered the „Larousse“ of French cuisine: „Le Guide Culinaire“. With more than 5000 recipes on barely 950 pages, this hermetic volume serves as a reference in many classic French restaurants to this very day. In this course we will explore these traditions by bringing some of these classics into our home kitchens and into our everyday life.

Wednesday, 26.2.2020, 6 to 9 pm
Alessio Fangano
VHS, Mülheimer Platz 1
Room 2.11 (Kitchen)
Fee: 37,40 € (reduced fee: 33,26 €)
including 12 € for cooking ingredients
Indian Cooking - Discover a New World of Spice & Flavour
Indian cuisine has an extensive and varied repertoire, influenced by all the regions of this vast sub-continent. There is a lot more to Indian food than you can find in the average Indian restaurant over here. In our course you will learn how to prepare Tandoori chicken, meat in coconut milk, various vegetables cooked with seeds and spices, as well as different types of Pakoras and the famous Lassi drink. We will also explore fusion food by learning about the origin and preparation of Balti dishes. We will learn different cooking techniques and experience a variety of exciting tastes.

Tuesdays, 3.3. and 10.3.2020, 6 to 9 pm
Masud Khan
VHS, Mülheimer Platz 1
Room 2.11 (Kitchen)
Fee: 44,70 € (reduced fee: 36,42 €)

English Literature C1
Are you interested in a variety of English short stories by different authors, such as Charles Dickens, H.G. Wells, Evelyn Waugh or Angela Carter? Then this is the right course for you! The stories will be read and discussed in class. New participants are always welcome!

*** Before you register for the course, please take the placement test to help you find the class you'll be happiest and most successful in. ***

Wednesdays, 11.3.-10.6.2020, 9 to 10.30 am
Traude Perrin
VHS, Am Michaelshof 2
Room 09
Fee: 78,10 € (reduced fee: 56,50 €)
Sicilian Cooking

Sicilian cuisine reflects the varied history of this island and therefore stands out from the normal Italian cooking. The wide use of aubergines/eggplants bears witness to the Turkish Empire while the taste for sugar, spices and almonds was established during the Saracen reign and then developed at the opulent Norman court of Frederick II. The Spanish then introduced chocolate and tomatoes, the first often used in savory recipes, while the French expanded the cooking skills. In this class we will explore this rich landscape with 4 simple and tasty dishes that will enrich your everyday meals.

Wednesday, 11.3.2020, 6 to 9 pm
Alessio Fangano
VHS, Mülheimer Platz
Room 2.11 (Kitchen)
Fee: 33.40 € (reduced fee: 29.26 €)
including 8 € for cooking ingredients

PUSH
Präsentiert von United Nations Cinema

The documentary film PUSH by director Frederik Gertten examines the question of why rents are rising in cities all over the world. Although housing is a fundamental human right and a condition for a safe and good life, it is becoming increasingly dif-
difficult to find affordable housing in cities. Even nurses, police officers and firefighter can no longer afford to live in the cities for which they are essential.

PUSH sheds light on a new kind of anonymous home ownership. This is no longer gentrification: housing is capital and a place to invest money.

The film follows Leilani Farha, the UN Special Rapporteur on the Human Right to Housing, as she travels the world to find out who is being pushed out of the city and why.

The film is shown in original language (EN) with German subtitles. A panel discussion will take place after the film.

Wednesday, 18.3.2020, 7 to 8.30 pm
VHS, Mülheimer Platz 1
Room 1.11
Admission free

**Tenants' Rights and Duties**

Selective Legal Aspects of Renting Property in Germany

What exactly is a „Nebenkostenabrechnung“ and how can I check it?

Who is responsible for fixing damages in my flat?

Is my landlord entitled to raise the rent annually?

Jürgen Schönfeldt, director of the local Union of tenants in Bonn, is going to answer your questions throughout this lecture. Personal questions are very welcome and shall be answered throughout this lecture.

Monday, 23.3.2020, 8 to 9.30 pm
Jürgen Schönfeldt
VHS, Mülheimer Platz
Room 3.49
Admission free, previous written registration required.
Start Up Your Business in Bonn
Presentation in English

Starting your own business in Germany, especially in Bonn is not just about having a dream. There are real steps to ensure your business a successful start. So what are all the things and the formalities you should consider when launching your own company?

Stefan Sauerborn, Manager of the Service Center of Bonn's Economic Development Department, will give you an overview about the consulting services offered by the Department and will answer your questions about becoming an entrepreneur in Bonn.

Thursday, 26.3.2020, 6 to 7.30 pm
Stefan Sauerborn
Stadthaus Loggia
Thomas-Mann Str. 4, 53111 Bonn
Room 2.1.08
Fee: 6,00 €

Indian Finger Foods - Crisp and Spicey in Just One Bite

The finger foods offer a delicious and healthy options for party foods, snacks and light meals. Made with gram flour, lentils and fresh vegetables such as Aubergine, Courgette, Cauliflower etc, these finger foods are light and crispy, they will be a favourite with children. They are often served with home made chutneys and dips. We will be preparing various chutneys and yoghurt dressings. Traditionally these foods are consumed at tea time, but they are also the perfect companions to a glass of beer or wine...

Tuesday, 28.4.2020, 6 to 9 pm
Masud Khan
VHS, Mülheimer Platz 1
Room 2.11 (Kitchen)
Fee: 25,40 € (reduced fee: 21,26 €)
Income Taxes for Self-Employed Presentation in English

Working on a self-employed basis in Germany - either as a freelancer or as a tradesman - implies a number of obligations. This ranges from the registration at the financial authorities respectively municipality and the commercial register to the requirement to contribute prepayments on tax. Especially in connection with the value added tax (VAT) there have to be filed monthly or quarterly turnover tax advance returns as a rule. At yearend each self-employed taxable person has to give account about his profit or loss in the context of an annual financial statement or a cash based accounting.

Monday, 4.5.2020, 8 to 9.30 pm
Jens Köhlhoff
VHS, Mülheimer Platz
Room 3.49
Admission free, previous written registration required.

Indian Vegetarian Cooking
The Magic of Spices and Herbs

Nowadays, more and more people wish to decrease their consumption of meat for both ethical and health reasons. Many vegetarian dishes rely heavily on cream, cheese and eggs. Indian cookery offers a rich palette of savoury dishes that can sa-
tisfy a hearty appetite. With a combination of garlic, onion and ginger at the base and the use of spices, aromatics and chillies adapted to individual tastes, dishes can be prepared for anyone.

**Sicilian Cooking for Vegetarians**

Placed at the center of the Mediterranean Sea, the island of Sicily has been fought over by many of the most powerful empires in history. Thanks to this, its cuisine is a rare and unique melting-pot of tastes and traditions. Always praised for its fertility, Sicilian cuisine is rich in peculiar vegetarian dishes that benefit from its varied cultivated and wild flora. In this class we will go through a few examples of this historically rich creativity with dishes that will surely serve as a guide for your everyday creations.

**Tuesdays, 5.5. and 12.5.2020, p to 9 pm**
Masud Khan
VHS, Mülheimer Platz
Room 2.11 (Kitchen)
Fee: 44,70 € (reduced fee: 36,42 €)

**Wednesday, 6.5.2020, 6 to 9 pm**
Alessio Fangano
VHS, Mülheimer Platz 1
Room 2.11 (Kitchen)
Fee: 33,40 € (reduced fee: 29,26 €),
including 8 € for cooking ingredients
An unknown Gem in Bonn
Organ Builders Klais
A guided Tour
There are Klais Organs on every continent. They sound in churches, in Cathedrals and in concert halls; in cities as well as in villages.
For more than 125 years - in the fourth generation now - organ building has been the principal concern of the Klais family. For more than 125 years they have both lived and worked under the same roof. The workshop Klais is home to a staff of approximately 65 dedicated craftsmen.
They are bound by tradition: preservation of old values, maintenance of what has proved worthwhile. Yet with time new laws evolve. Modern technology may sometimes be applied discreetly. New methods appear in organ building. Klais aims to strike the right balance.
The factory walk offers you the opportunity to get interesting insights in the work of the organ builders, spanning the modern age and the tradition, with the focus on creating a lively instrument - as for example the recent Elbphilharmonie in Hamburg.

Saturday, 16.5.2020, 11 am to 1.30 pm
Gesa Graumann
Orgelbau Klais
Kölnstr 148, 53111 Bonn
Fee: 11,00 €, previous written registration required.

Ayurveda Cooking
Balancing Body, Mind and Spirit
All ancient traditions of the East emphasize the unity of Body, Mind and Spirit. Today, many of us know and practice Yoga and meditation because of their time-tested benefits. Along with Yoga and meditation, Ayurveda has recently been established with many practitioners. Ayurveda originates from the Indian subcontinent and roughly translated means „life knowledge“. It includes a many faceted therapeutic and medical system. In Ayurveda, among other things, correct nutrition is seen
as essential to health and longevity and to achieving the correct balance in the body and between the body, mind and spirit. Ayurveda identifies 3 elemental substances (doshas) that can predominate in the three body types. However, any individual’s type can be a subtle and complex mixture of these elements. In this class the instructor concentrates on the guiding principles of Ayurvedic cookery, and allows the flavours and aromas to entice all participants into further exploration.

Tuesday, 26.5.2020, 6 to 9 pm
Masud Khan
VHS, Mülheimer Platz 1
Room 2.11 (Kitchen)
Fee: 25,40 € (reduced fee: 21,26 €)

Mediterranean Antipasti
Celebrating Spring
In the Mediterranean we know well how a rich table of small and delightful dishes is the perfect start to a great party. Call them what you prefer, Antipasti, Mezze or Tapas, they are the simplest and most versatile way to exploit the seasonal bounty from our markets. Think of crunchy bread with multiple fresh toppings, frittatas featuring seasonal vegetables or dices of cheese or grilled meat marinated in extra-virgin olive oil and fresh herbs; what can be better to enjoy with a glass of wine and good friends? In this course we will explore a rich sample of recipes inspired by the many cultures that border the Mediterranean sea, a real feast for your eyes and palates. We will have one recipe per person so the more the tastier!

Wednesday, 27.5.2020, 6 to 9 pm
Alessio Fangano
VHS, Mülheimer Platz
Room 2.11 (Kitchen)
Fee: 35,40 € (reduced fee: 31,26 €)
Bikes vs Cars
Präsentiert von United Nations Cinema
On the occasion of World Bicycle Day on June 3, UN Cinema presents the documentary "Bikes vs Cars" by director Fredrik Gertten. The documentary looks at the daily traffic drama in the world. A great tool for change is the bicycle. Activist and cities around the world are moving towards a new system. But will the economic powers allow this? People are frustrated by climate change and the never-ending traffic more than ever. Instead of complaining, they are adopting cycling as a "Do It Yourself" solution in cities around the world. But the aggressive driving behavior of some road users as well as poor urban planning leads to fatalities among cyclists every day. Now they are demanding safe cycle paths.

The film is shown in original language (EN) with German subtitles. A panel discussion will take place after the film.

Wednesday, 3.6.2020, 7 to 8.30 pm
VHS, Mülheimer Platz 1
Raum 1.11
Admission free, previous written registration required.
For further information and suggestions please contact:

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www.vhs-bonn.de

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