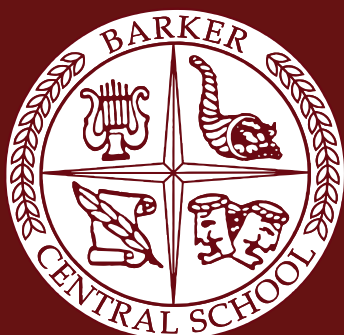


# The Banner



## SUMMER SCHOOL PROGRAM OFFERED MANY FUN ACADEMIC BENEFITS TO STUDENTS

This issue of *The Banner* includes many newsworthy articles and images from the end of the 2025-2026 school year and provides valuable information in preparation for the 2026-2027 school year. The community education fall schedule and Barker Public Library report are also included.



*Summer school students and staff had a fun filled July and during the final week they posed for a program exit photo in front of Pratt Elementary School. Read about the summer program on page 28.*

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The official website and source for  
Barker Central School District news and information:  
[www.barkercsd.net](http://www.barkercsd.net)

## **FROM THE DESK OF MR. CORNWELL**

Dear Barker Learning Community,

Welcome back to the 2026-2027 school year at Barker Central School. I hope everyone had a fun, safe summer and enjoyed doing whatever makes you happy. I am honored to serve as the Interim Superintendent of Barker while the search process continues for the next educational leader for our District. I will also continue to serve in my current role as Coordinator of Curriculum and Professional Learning.



Over the past few years, our students at Barker have thrived in their academic achievements. Proficiency rates on Regents exams at the secondary level hover around the 95-100% range with mastery rates (earning a score of 85 or higher on the exam) in the 25-55% range. It is numbers like these that have helped Barker rank high in comparison to other schools in Niagara and Orleans counties. Our graduation rate has also remained consistently strong, with 35% of the Class of 2026 earning a Regents Diploma with Advanced Designation. 7 of our recent graduates earned the Seal of Biliteracy, while 9 graduates earned the Seal of Civic Readiness. These designations from New York State highlight the individualized opportunities that Barker can provide to its students.

We have hired several new teachers for the upcoming year and provided a two-day orientation for them in August. In terms of professional development for the upcoming year, some areas of focus are on the science of reading/literacy at the elementary level, as well as preparing to implement new practices that reflect the changes that NYS is making to graduation requirements over the next several years, including financial literacy for students at the secondary level.

The next round of capital work on our campus has also begun. Renovations to the 1911 portion of the campus are nearly complete with the second-floor classrooms being nearly finished. Work has also begun in Pratt Elementary School with the kindergarten classrooms the first to be redone. Once work is complete in that wing, other portions of Pratt Elementary will be renovated over the next 2 years. We thank you for your support in providing our students with these updated learning spaces.

As we finalize our preparations for the upcoming school year, Barker remains committed to the following goals:

1. Increase student engagement in the learning process
2. To improve literacy for all learners to be prepared for the 21<sup>st</sup> century
3. Improve instructional outcomes for all students.

Thank you for your continued support of Barker Central School District. Our students, faculty, and staff can't thank you enough!

If you have any questions regarding your child's educational program, or the instructional program of our school, don't hesitate to reach out to me. You can email me at [ccornwell@barkerbsd.net](mailto:ccornwell@barkerbsd.net), or reach me by phone at 716-795-3388.

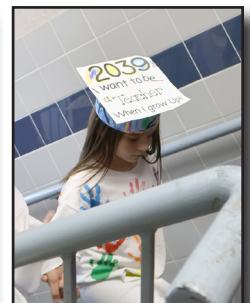
Yours in education,

Christian Cornwell  
Interim Superintendent  
Coordinator of Curriculum & Professional Learning/AP

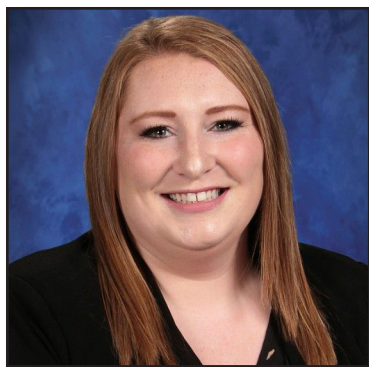


## IN CASE YOU MISSED IT...

(Clockwise from upper right and L-R): **Mrs. Anderson** receives May Day flowers from **Magnolia Demonico**. **Jaxton Kleitz** stops in to present **Mr. Gerstung** with a bouquet on May Day. **Pratt Elementary** celebrated **Moving Up Day** on Wednesday, June 24<sup>th</sup>. **6<sup>th</sup> graders** "moved up" to **7<sup>th</sup> grade**. The **Class of 2037** prior to the start of **Moving Up Day**. **Bea Stodolka** displays her future career of choice. **Niagara Falls Battalion Chief Chris Finitz** spoke with students on **Career Day**. Turn to page 26 for the full article. **Sophia Pavlock** and **Elise Monaco** represent the **Connect Life Club** at the **Club & Activities Fair**. **Julia Kalynycz** and **Mr. Jeffrey Pyskaty** at the **Clubs & Activities Fair**. Read more about the fair on page 25.







## FROM THE DESK OF DR. LOVE

Dear Barker Central School Community,

Welcome to the 2026-2027 school year! There is an unmistakable sense of excitement that comes with the start of a new school year, and I am delighted to welcome our students, families, and staff back to Barker Central School. Whether you are joining us for the very first time or returning for another year as part of our Bulldog family, we are looking forward to the opportunities, friendships, and accomplishments that await. In the coming days, please watch your mailbox for important back-to-school information,

including student schedules, teacher placements, and other details to help your family prepare for a successful start. As we begin this year together, I would like to share several important updates and highlights for the year ahead.

### Upcoming Events and Important Dates

- **Welcome Back Open House (K-12)**  
Wednesday, September 2 | 5:30-7:00 PM  
Join us to meet teachers, explore classrooms, and get excited for the new school year!  
*\*Parents/Guardians, please sign up for Parent-Teacher Conferences with your child's teacher when you come visit us on Welcome Day.*
- **Pre-K Welcome Day**  
Wednesday, September 2 | 4:00-5:30 PM  
Families and our youngest learners are invited to visit classrooms, meet staff, and get comfortable before the first day of school.  
*\*Parents/Guardians, please sign up for Parent-Teacher Conferences with your child's teacher when you come visit us on Welcome Day.*
- **7<sup>th</sup> Grade Orientation**  
Wednesday, September 2 | 5:30-6:00 PM in the Auditorium  
An overview of expectations, schedules, and tips for a successful transition to Junior High.
- **First Day of School**  
Tuesday, September 8
  - Elementary families: Please ensure that arrival and dismissal information is updated in PickUp Patrol before the first day.
  - Grades 7–12: Students may stay for 10<sup>th</sup> period at the end of the day for academic support, clubs, or detention. We are expecting that students have parent/guardian permission for any after-school plans or late transportation needs.
- **Picture Day**  
Wednesday, September 16
  - PK-12 and Staff Picture Day! Retakes will be Wednesday, October 28.

- **Homecoming Week**

Monday, September 28 - Saturday, October 3

There will be dress-up days, 10<sup>th</sup> period Activities for JH/HS, Field Hockey game on Thursday Night, Parade and Football game on Friday night, Soccer games during the day on Saturday, and a dance on Saturday night for students in grades 9-12. More information to come!

- **Early Release / Full Evacuation Drill**

Thursday, October 8 | 1:35-2:15 PM

We will be conducting a District Wide Early Dismissal/Full Evacuation Drill. Grades PK-6 will walk to the Faith United Methodist Church and Grades 7-12 will walk to the Barker Fire Hall. Dismissal will be at 2:15 PM from those locations. Please expect students to arrive approximately 15 minutes early on the buses that day. More information to follow.

- **Save the Date: Parent Teacher Conferences**

Tuesday, November 10 | 12:00-7:45 PM (PK-6), 2:30-7:45 PM (7-12)

Thursday, November 12 | 12:00-7:30 PM (PK-6), 2:30-7:30 PM (7-12)

Please reach out to your child's teacher to sign up for Parent-Teacher Conferences.

- Students in grades PK-6 will have a ½ day of school on Parent-Teacher Conference days.
- 10<sup>th</sup> period activities will be canceled for students in grades 7-12 on Parent-Teacher Conferences days, except for those staying for sports practice.
- *Wednesday, November 11 there will be NO SCHOOL to observe the Veteran's Day holiday.*



## Visitor Procedures, Student Parking, & Pick-Up / Drop-Off Reminders

### Visitor Procedures:

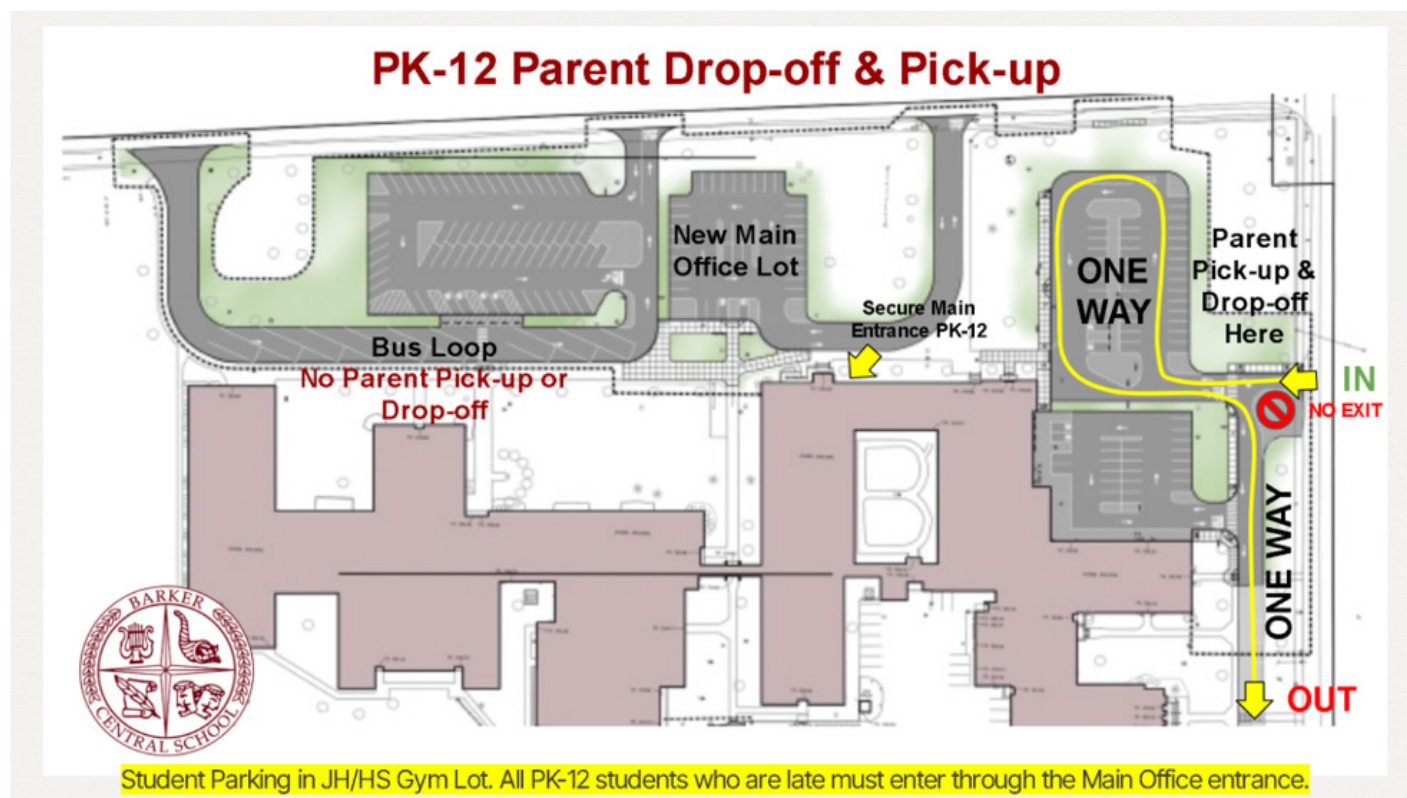
- All visitors must enter through the Haight Road Main Office entrance after morning arrival.
- The Main Office parking lot off of Haight Road is for visitor parking.
- You must be buzzed in and show ID at the main office.
- No other doors will be open during the school day.
- Bus Loop traffic is for buses only - No Parent Pick-up or Drop-off at Pratt Entrance.
- All items for students or teachers must be dropped off at the Main Office.

**Student parking** will remain in the back lot behind the JH/HS gym entrance.

**Students who are late to school** will need to enter and sign in at the Main Office entrance off of Haight Road.

Drop-off and Pick-up will occur in the lot off the Quaker Road entrance by the 1911 building. Parents can pull into the right lane by the sidewalk and enter the queue. Once students are either out of or in the vehicle safely, then the driver can signal and move into the left lane to exit the parking lot. When exiting, drivers are to follow the arrows in the Quaker Bus loop to exit onto Quaker Road in front of the auditorium. Parents will be able to drop off or pick up and then move out of the queue cue smoothly, rather than waiting in line for the cars ahead to finish the process. This is the same process as last school year. Please refer to the included map on page 6.





### Update from the Counseling Center

Please note that this year, the following school counselors will be serving the listed grade levels:

- Mrs. Allison Finitz - Pre-K through 4<sup>th</sup> Grade
- Mrs. Shae Owens - 5<sup>th</sup> Grade through 8<sup>th</sup> Grade
- Ms. Sari Arrow - 9<sup>th</sup> Grade through 12<sup>th</sup> Grade

### Updates to the Schedule for the 2026-2027 School Year

Please check out some of the updates to the schedule for this upcoming year!

**Elementary WINN Time** - All grade levels PK-6 will have 2 WINN Time blocks in their schedules. WINN (What I Need Now) is a block of time which can be used for morning meetings, service providers, extra minutes for academics, extra gym, intervention programs, small groups, project/problem-based learning, etc. For Grades K-3, on days without PE, WINN time can be used for PE-approved fitness activities in the classroom.

**40 Minute Lunches** - All grade levels PK-12 will have 40-minute lunch blocks.

At the Elementary level, students will have 30 minutes of lunchtime and 10 minutes of recess time. Recess time will either take place on the playground or inside (weather dependent). 5<sup>th</sup> & 6<sup>th</sup> Grade lunch will be hosted in the JH/HS cafeteria as their own lunch block, and 5<sup>th</sup> and 6<sup>th</sup> grade students will have recess in the courtyard or inside (weather dependent).

At the JH/HS level, there will no longer be lunch study halls. Students are to remain in the lunches for the entire period unless they have a pre-signed pass from a teacher to sign out of the cafeteria or

are signing out to go to the library or the courtyard. The library will only be open to students in grades 9-12 during 5<sup>th</sup> and 6<sup>th</sup> periods and will be considered a quiet location for students to go after they have finished eating. The lunches are scheduled based on grade levels.

Bell Schedule - All classes/lunches PK-12 are scheduled on the 9-period bell schedule.

Grades 7-12 Homeroom - Due to the transition to 40-minute lunches (loss of the 20-minute lunch study hall) and feedback provided regarding the loss of instructional time during announcements, there will now be a 10-minute homeroom time scheduled from 7:52 to 8:02 AM, and it will immediately roll into 1<sup>st</sup> period with no transition time. Students should check into class during this time, eat breakfast, and listen to the announcements.

### Elementary School Schedule

|        |                                    |
|--------|------------------------------------|
| 7:50am | Buses Arrive at School             |
| 8:00am | School Day Begins                  |
| 2:28pm | Dismissal                          |
| 2:35pm | First Bus Run Departs from School  |
| 3:11pm | Second Bus Run Departs from School |

### Grades 7 – 12 Bell Schedule

| PERIOD             | BELLS              |
|--------------------|--------------------|
| Buses Arrive       | 7:50               |
| Homeroom/Breakfast | 7:52 – 8:02 (10)   |
| 1                  | 8:02 – 8:42 (40)   |
| 2                  | 8:45 – 9:25 (40)   |
| 3                  | 9:28 – 10:08 (40)  |
| 4                  | 10:11 – 10:51 (40) |
| 5                  | 10:54 – 11:35 (41) |
| 6                  | 11:38 – 12:19 (41) |
| 7                  | 12:22 – 1:02 (40)  |
| 8                  | 1:05 – 1:45 (40)   |
| 9                  | 1:48 – 2:28 (40)   |
| 10                 | 2:31 – 3:06 (35)   |

First bus home: 2:35 PM

Second bus home: 3:11 PM



*Student artwork (Top-bottom, L-R): Aria Saccamano and Peyton Bradley in ceramics class. Brionikah Mussell is coil building her ceramic project.*



## Emergency Preparedness: NYSED Standard Terminology & Trauma-Informed Practice Reminders

The safety drills and procedures for students remain the same this year, as they have been in the past. As of July 1, 2025, all New York State schools must use standardized emergency response terms:

- Evacuate – Leave the building to a safe location
- Shelter / Shelter-in-Place – Remain indoors due to weather or hazard
- Hold / Hold-in-Place – Restrict hallway movement
- Secure Lockout – Lock exterior doors
- Lockdown – Hide silently due to an internal threat

Students and teachers will receive training and information about the new terminology and refreshers on drill procedures prior to running any drills. We will also continue our trauma-informed practice of notifying families and staff before scheduled drills, communicating after drills, and offering social-emotional support for any student in need. Throughout the year, per NYS Education Law §807, we will run a total of eight evacuation drills (fire drills), four of which will have “blocked exits”, and six of the total fire drills will take place prior to December 31<sup>st</sup>. We will also run four lockdown drills spread out throughout the school year; two will take place before December 31<sup>st</sup>. This year, we will be conducting a District-Wide Early Release / Full Evacuation Drill on Thursday, October 8<sup>th</sup>. Please review our District Safety Plan on the District website for more information regarding school safety.

## NY STATE EMERGENCY RESPONSE TERMS

Effective 7/1/25, schools must use the emergency terms on this card. (8 NYCRR §155.17)



### SHELTER-IN-PLACE/SHELTER

SHELTER STUDENTS AND STAFF INSIDE THE BUILDING BECAUSE IT IS SAFER INSIDE THE BUILDING THAN OUTSIDE.

#### RECOMMENDED ACTIONS:

- Listen for instructions.
- Students in hallways should return to assigned classroom, if possible.
- Take attendance.
- All other staff assist students as needed.
- Move away from windows if situation warrants.
- If instructed, move out of classroom to designated safe area.
- Stay together at all times.
- If evacuating off site, take attendance before moving and upon arrival at off-site location.
- Listen for updates.



### HOLD-IN-PLACE/HOLD

RESTRICT MOVEMENT OF STUDENTS AND STAFF WITHIN THE BUILDING WHILE DEALING WITH SHORT-TERM EMERGENCIES.

#### RECOMMENDED ACTIONS:

- Listen for instructions.
- Students in hallways should return to assigned classroom, if possible.
- Take attendance.
- All other staff assist students as needed.
- Listen for updates.



### EVACUATE

EVACUATE STUDENTS AND STAFF FROM THE BUILDING.

#### RECOMMENDED ACTIONS:

- Listen for instructions.
- Students in hallways should return to assigned classroom, if possible.
- Lead students to designated assembly area. Use secondary route, if necessary.
- Bring attendance list and class roster.
- Close the classroom door after exiting.
- Take attendance when safe to do so.
- Listen for updates.



### SECURE LOCKOUT

STUDENTS AND STAFF REMAIN INSIDE LOCKED SCHOOL BUILDINGS DURING INCIDENTS THAT POSE AN IMMINENT CONCERN OUTSIDE OF THE SCHOOL.

#### RECOMMENDED ACTIONS:

- Listen for instructions.
- Students in hallways should return to assigned classroom, if possible.
- Lock all exterior doors and windows.
- Follow school procedure for blinds/lights.
- Take attendance. Classroom instruction continues as normal.
- All outdoor activities are terminated.
- Listen for updates.



### LOCKDOWN

SECURE STUDENTS AND STAFF INSIDE LOCKED CLASSROOMS DURING INCIDENTS THAT POSE AN IMMEDIATE THREAT OF VIOLENCE IN OR AROUND THE SCHOOL.

#### RECOMMENDED ACTIONS:

- LOCKDOWN announced - move quickly.
- If safe, gather students from hallways and common areas near your classroom.
- Lock the door. Barricade if necessary.
- Move students to a safe area in the classroom out of sight of the door.
- Follow school procedure for windows/ blinds/lights.
- Keep everyone quiet. Silence cell phones.
- Take attendance, if possible.
- Do not communicate through door or answer room phone.
- Only respond to P.A. or alarms when there is an immediate life safety hazard based on observed conditions (smoke, fire, heat).
- Stay hidden until physically released by law enforcement personnel.

## Code of Conduct Updates

Please see the new language of the Dress Code in the 2026-2027 Codes of Conduct below regarding pajama pants/leisure wear.

“No pajamas - To maintain a school environment that reflects readiness for learning and appropriate standards of public attire, students may not wear pajama pants/loungewear or any garment designed, marketed, or commonly recognized as sleepwear/loungewear while attending school or school-sponsored activities. Pajama pants/loungewear are garments intended for sleepwear or home lounging and are typically characterized by features such as lightweight cotton or flannel fabrics, drawstrings, elastic waistbands, sleepwear-style prints or patterns (plaid, characters, etc.), or other characteristics commonly associated with sleepwear. Pants may not have a frontal opening or a flap that is secured with a button(s). They are distinct from professional daywear and athleticwear based on their intended use and common retail category, not comfort level. Students should avoid wearing any garment that could reasonably be interpreted as pajama pants or sleepwear/loungewear. Final determination regarding the distinction between athletic wear and the prohibited loungewear/pajamas rests with school administration.”

Additionally, the Codes of Conduct include updated Progressive Discipline Frameworks. The progressive discipline frameworks provide consistent, tiered responses to student behaviors at Barker Central School. Disciplinary responses may be accelerated in cases involving serious violations. The goal is to promote student accountability, safety, and learning through appropriate consequences and restorative supports. This list is not exhaustive or inclusive of all possible violations, consequences, or supports. This document serves as a guide and “menu” for potential progressive discipline approaches. Student progressive discipline records are also considered in the process.

The Cell Phone Policy remains the same for this school year. To support focus and learning, student use of personal cell phones/devices is not permitted during the school day, including lunch and passing periods.

Devices must be stored in lockers. Headphones/earbuds may only be used with staff permission or per a 504/IEP.

Parents can reach students by:

- Calling the Main Office
- Emailing the student’s school-issued account (on their District-provided device)

Disciplinary steps:

1. Device held for student pickup in the Main Office
2. Device held for parent/guardian pickup in the Main Office
3. Device held for parent/guardian pickup in the Main Office and in-school suspension

**If your child brought home a device at the end of last school year, please remember to charge the device and send it with your child on the first day of school, as they will need it for instruction and to communicate with you during the day.**

## The Banner: Back-to-School 2026

We are proud to offer a safe, welcoming, and high-quality educational experience at Barker Central. Please review our Codes of Conduct online and complete the Code of Conduct Review Survey, which will be shared digitally at the start of the school year, for all of your students.



### Welcome, New Team Members!

Please welcome the following new team members to our learning community!

**Mike Olsen** - Technology

**Maggie Marody** - JH/HS Special Education

**Alexa Holler** - JH/HS Special Education

**Kara Choate** - Elementary Special Education

**Rachel Chunco** - Physical Education

**Annabelle Guercio** - Elementary Special Education

**Margaret DeMare** - Elementary Special Education LTS

**Madison Andrews** - Spanish

**Emily Lunde** - Teacher's Aide

Thank you for the trust, support, and encouragement you continue to show our students, staff, and schools. It is a privilege to serve a community that values education and comes together to support one another through every season. There is something truly special about being a Bulldog. It means showing kindness, working hard, celebrating one another's successes, and always striving to make our school community even stronger. The goodness that is Barker is evident in our classrooms, on our stages and athletic fields, and in the everyday moments of care and connection that make our school feel like home. I am grateful to be part of this incredible community, and I look forward to all that we will accomplish together this year.

Please feel free to reach out to me at any time! Every day is a great day to Be a Bulldog!

Yours in Learning,

*Dr. Micaela Love*



**Dr. Micaela Love**

PK-12 Principal

**Barker Central School District**

(716) 795-3000

mlove@barkercsd.net

www.barkercsd.net

1628 Quaker Road  
Barker, NY 14012



*Student artwork: Noralie Pierce - Altered Book Cover, "City". "I had an idea of making my cover look like New York City. I didn't know how to add graffiti but I liked adding shapes and the different colors to the cover to make it feel more vibrant."*





## FROM THE DESK OF MRS. LINGLE

Welcome Back Barker Bulldogs!

The start of a new school year is an exciting time and a chance for every student to grow. At Barker Central Schools, we believe that student success is built through a strong partnership between home and school. Together, we can help our students become confident, responsible, and Bulldog Brave every day.

One of the best ways families can support their child is by helping them develop executive functioning skills. These are the everyday skills that help students stay organized, manage their time, follow directions, solve problems, and complete tasks independently. Like reading and math, these skills grow stronger with practice.

Here are a few simple ways you can help your child have a successful school year:

- Create a consistent routine. Regular bedtimes, morning routines, and homework times help children know what to expect and start each day prepared.
- Encourage independence. Have your child pack their own backpack, lay out their clothes, and keep track of their school supplies. Small responsibilities today build confidence for tomorrow.
- Stay organized. Check backpacks together each evening, review school papers, and create a quiet space for homework.
- Help them make a plan. Instead of giving the answer, ask questions like, "What's your plan?" or "What do you need to do first?" This teaches children to think through challenges on their own.
- Allow opportunities to learn. Everyone forgets things from time to time. Small mistakes help children learn responsibility, problem-solving, and perseverance.
- Praise effort. Celebrate hard work, responsibility, kindness, and persistence—not just grades. Recognizing these positive habits encourages children to keep growing.

Being Bulldog Brave means having the courage to try new things, the responsibility to do your best, and the perseverance to keep going when learning becomes challenging. Every day is an opportunity for our students to grow academically, socially, and emotionally.

Thank you for partnering with us as we begin another exciting school year. We look forward to seeing our Barker Bulldogs learn, grow, and show what it means to be Bulldog Brave. Together, let's make this a fantastic year!

Warmly,

Deborah Lingle  
Assistant Principal  
dlingle@barkerbsd.net  
716-795-3600



*Student artwork: Jillian Fisk - Blotted Ink and Watercolor, "A Fairy Tale Tree".*

## FROM THE DESK OF MS. MINER

Dear Barker Families & Residents,

As summer begins to wind down and we look ahead to the excitement of a new school year, I hope you have had an opportunity to enjoy time with family and friends. The transition from summer to fall is always a special time in our community, as students, staff, and families prepare for another year of learning, growth, and opportunity.

As we make preparations for the 2026–2027 school year, I would like to share important information regarding the voter-approved tax levy and the school tax collection process.

The total tax levy for the 2026–2027 school year is **\$5,434,764**, representing a **2.85%** increase from the previous year. Please note that this **does not** mean individual property tax bills will increase by that same percentage, as tax bills are influenced by property assessments and valuations within each town.

Niagara and Orleans Counties will calculate and print tax bills in mid-August, and bills will be mailed to property owners at the end of August.

### Important Tax Payment Information

#### 1. Payment Due Date

- Tax payments are due **September 30, 2026**, without penalty.
- Payments will continue to be accepted through **October 30, 2026**. However, a late penalty will apply to payments received after September 30.

#### 2. Recommended Payment Method

- The most efficient way to submit your payment is by using the secure **drop box located outside the District Office** (Door 55 - see picture above) at the corner of **Quaker and Haight Roads**.
- The drop box is checked several times each day and is the fastest way to ensure your payment is received by the District.

#### 3. Payments by Mail

- Payments may also be mailed to the **PO Box** listed on your tax bill.
- Please allow for potential postal service delays when mailing your payment.

#### 4. Processing Time

- Please allow **2–3 weeks** for payment processing and posting.
- To reduce costs for taxpayers, the District processes all tax payments in-house rather than contracting this service to a financial institution.
- We kindly ask that taxpayers wait the full processing period before contacting the District regarding the status of a payment.





## 5. Online Payment Status

- Taxpayers may check the status of their tax bill at:  
**[www.totalcollectionsolution.com/site/login](http://www.totalcollectionsolution.com/site/login).**
- **Username:** barker
- **Password:** 14012

## 6. Cash Payments

- For safety and security reasons, the District does not accept cash payments.

Additional information regarding the approved budget and tax levy is available on the District website under the **Business Office** section. As always, I am available by phone or email to answer any questions.

Thank you for your continued support of the Barker Central School District and our students. We appreciate your partnership and commitment to our school community.

Sincerely yours,

Connie D. Miner, MPA, SDBL  
School Business Administrator  
[cminer@barkercsd.net](mailto:cminer@barkercsd.net)



**Student artwork: Ruthie Wrobel (Left, Top) - Drawing, "The Colorful Parrot".** "This drawing is so colorful and just a way to brighten your day up. I never make my artwork with dark or no color. Bringing these bright colors onto my parrot was an amazing way to show how happy I am when I am doing my artwork. Bright colors fill my day with joy."

**Addisyn Weller (Right, Bottom) - Drawing and Painting, "Oak Island".** "Seashells on the beach always carry visual value. The stippling and color values used in this piece were used to magnify seashells in their various color possibilities. As well as the unique shadows cast by their curvature and shapes. The title, 'Oak Island' is inspired by personal experience on North Carolina beaches."



## SRO CORNER

Hello Barker Community,

As the new school year approaches we will again see many yellow school buses traveling on our streets and highways, actively picking up and discharging students from school or extracurricular activities. It is important for all drivers that share the roadways with school buses to keep safety in mind. School bus safety begins not just with the customary yellow color of the bus itself, but also in the bus design. School buses are some of the most regulated and inspected vehicles on our roadways, being purposely designed to distribute crash forces to compartmentalized areas to safeguard passengers. Warning lights and crossing arms add to the safety of the school buses. Drivers of passenger vehicles should also know that when school buses yellow lights are flashing the bus is preparing to stop to pick up or discharge students. Once the school bus is stopped the bus will activate its flashing red lights and a crossing gate will deploy indicating a student will be crossing the road. It is illegal in every state for the driver of a vehicle to pass a stopped school bus with its red lights flashing. Failing to stop for a school bus with its lights flashing red will result in a ticket from law enforcement.

Parents of children that will be utilizing school transportation also play an integral part in school bus safety. Parents utilizing a central pick up and drop off point should visit the location with children before the school year begins. Children should be reminded that this area is not for play and recreation and that they must be alert to additional traffic that shares the road with school buses. Students should also be taught the rule of “five” when it comes to being picked up by buses. Students should stand 5 giant steps away from the curb or roadway before scheduled school bus pick-up and arrive 5 minutes before their scheduled pick up time. While boarding the school bus students should utilize the handrail while climbing the steps to minimize slips and falls. While riding on the school buses students should face forward in the seats to be afforded the most protection. When the school bus reaches its destination students need to debark the bus in an orderly fashion. When getting off the bus at their discharge point or residence students should only cross in front of the school bus, being sure to make eye contact with the bus driver before crossing in front of the bus. If a student drops an item while crossing in front of the bus they must leave the item until the bus drives away. By attempting to pick up the item the bus driver may lose sight of the student potentially causing an accident.

By keeping simple safety measures in mind when encountering school buses on the roadway it not only enhances student safety but benefits the community. If you have any questions regarding school bus safety or any safety issues or questions please do not hesitate to contact any school SRO. Remember if you hear it, or see it, please report it.

Your Barker School SRO Team.



(Top-bottom): Chief Jon Miller, Officer Bill Nagel, Officer Dean Adamski, Officer Cortez Bradberry.



## JUNIORS & SENIORS ATTEND TRAFFIC SAFETY FAIR

Members of the Junior and Senior classes attended a Traffic Safety Fair on Friday, May 15<sup>th</sup> on the District campus. Activities, discussions and demonstrations included: traffic stop, Battle of the Belts seat belt competition, rollover demonstration, mock trial with the Niagara County District Attorney's Office, pedal cars with drunk goggles, distracted/drowsy driving, poly drug/THC impairment, Mercy Flight landing and discussion, and many interactive displays. Participating organizations included: Barker Fire Department, Northpointe Council, Niagara County Department of Motor Vehicles, Operation Life Saver, New York State Police, Niagara County Sheriff's Department, New York State Department of Transportation, and Niagara International Transportation Technology Coalition.

Thank you to Mrs. Lingle for organizing the fair to help promote safe driving and awareness prior to the prom and summer months.

*(L-R): Matthew Maines overlooks as Melissa Outten and Ella Gancasz participate in an activity. Austin Puchlerz navigates the pedal car course. Owen Andrews from the Barker Fire Department assists Ava Kelemen with a fire fighter's breathing apparatus.*



*(Below, L-R): Dancers entertained the attendees at the annual recital on Wednesday, May 27<sup>th</sup> (Front, L-R) Ava Kelemen, Jillian Fisk, Ella Gancasz, Fallyn Mescall. (Back, L-R) Brooke Dunkelberger, Chloe Duchow, Olivia Voss, Brionikah Mussell, Makayla King. Leah Witkop on a class field trip at the Buffalo Botanical Gardens. Read more about the Digital Design and Photography class trip on page 24.*



## A NIGHT TO REMEMBER: CELEBRATING LITERACY EXCELLENCE ACROSS NIAGARA AND ORLEANS COUNTIES

On the evening of April 29, 2026, the Starpoint Fine Arts Center came alive with excitement, creativity, and celebration as more than 400 students, families, and educators gathered for the annual Literacy Celebration, proudly sponsored by the Orleans/Niagara Teacher Center. The event was a joyful tribute to the power of storytelling and the extraordinary voices of young writers across Niagara and Orleans counties.

Each year, the Teacher Center—a New York State grant-funded organization dedicated to high-quality professional learning and student enrichment—hosts a literacy contest for students in grades K–6. This year’s inspiring theme, “When Characters Come to Life,” invited students to reflect on the unforgettable book characters who made them laugh, dream, think deeply, or see the world in new ways. Through their writing, students demonstrated how literature can spark imagination, empathy, and personal connection.

The response was remarkable. Thirty-five teachers from 9 school districts submitted their students’ strongest work, resulting in 135 exceptional entries. Students showcased their creativity through a wide range of formats including essays, digital books, multimedia presentations, and other innovative storytelling projects. Each piece reflected not only impressive writing skills, but also courage, originality, and heart.

The evening began with an inspiring keynote presentation from local author and bookstore owner (Author’s Note, Medina), Julie Berry. With warmth, humor, and encouragement, Julie challenged students to believe in the power of their own voices, to persevere through challenges, and to continue telling the stories only they can tell. She also reminded families of the important role they play in nurturing a lifelong love of reading and writing. Her engaging and interactive presentation set an uplifting tone that resonated throughout the evening.

Following the keynote, student winners proudly took the stage to read excerpts from their work and receive certificates and prizes, including writing journals and creative design books. As students shared their stories, the auditorium filled with applause, laughter, and emotional moments of pride from parents, teachers, and community members alike. Their confidence, talent, and imagination served as a powerful reminder of the impact literacy has on shaping young minds and inspiring future leaders.

Under the leadership of Director Cheryl Herman and the Teacher Center Policy Board, the Orleans/Niagara Teacher Center extends heartfelt gratitude to everyone who helped make the evening such a memorable success. Special thanks go to Julie Berry for her inspiring message, the O/N BOCES culinary students for the delicious refreshments, and to the teachers and families whose encouragement continues to foster creativity, confidence, and a love of literacy in children throughout our region. Herman stated, “Together, we celebrated far more than writing—we celebrated imagination, perseverance, and the next generation of storytellers whose words have the power to shape the future.”



*(Top-bottom, L-R): Adia Nestoros reads her award winning submission. Ellenora Clark, Easton Lewis, Evelyn Wittcop, Orion Harvey, Teagan Costello, and Emily Sweeney introduce themselves to the attendees.*



Pratt Elementary School students who received Top Scores were:

- 2<sup>nd</sup> Grade: Olivia Clyde
- 5<sup>th</sup> Grade: Shayllah Heigl, Adia Nestoros, Penelope Ormsby, and Nathaniel Quinn
- 6<sup>th</sup> Grade: Riley Clark

Additional Barker students who participated and received Honorable Mention:

- Kindergarten: Caleb Andrews, Magnolia Demonico, Sloan Ginavan, Kamiyah Hill, Vera Hofer, Aubrianna Holm, Paisley Hurtgam, Ryley Maurer-Cieslewicz, Benson Wagner, and Ashlynn Walker.
- 2<sup>nd</sup> Grade: Willow Leong.
- 5<sup>th</sup> Grade: Lincoln Atwater, Savannah Davis, Owen Dergel, Leo Garcia, Brantley Keiffer, Maxon Luczak, Annabelle Page, Amelia Rutty, Leonardo Sanchez-Chavez, Olivia Silversmith, Estevan Stymus, Willa Sutch, and Cade Swann.
- 6<sup>th</sup> Grade: Daniel Aguilera, Liam Benham, Ellenora Clark, Teagan Costello, Adam Grabowski, Orion Harvey, Liam Lanighan, Easton Lewis, Gianna Peritore, Owen Phillips, Leonel Sanchez-Chavez II, George Schaner, Dieunaitre Sejour, Emily Sweeney, David Wilson, and Evelyn Wittcop.

## VFW AUXILIARY TO LOCKPORT POST 2535 ILLUSTRATING AMERICA POSTER CONTEST



Several students from Barker Central School District were recognized for their artistic talents by the VFW Auxiliary to Lockport Post 2535. Students in the surrounding area were encouraged to participate in a national patriotic art and poster contest to promote youth patriotism. This year's theme was "Illustrating America" for elementary and middle school students.

Out of 350 submissions, which was the most that the contest has ever seen, six Barker students and their Art Teacher, Melissa Phillips, were excited to learn that their artwork had been selected for an art exhibition on Memorial Day weekend at the VFW Auxiliary. The top art piece from each grade category will be sent on to the New York State VFW Auxiliary with the potential of being on display at the national level.

Congratulations go to: Ayvah Kropp (6<sup>th</sup> Grade), Gracelynn Bachman (6<sup>th</sup> Grade), Allegra Schmitt (1<sup>st</sup> Grade), Nora Heitzenrater (1<sup>st</sup> Grade), Hudson Wendler (2<sup>nd</sup> Grade) and Estevan Stymus (5<sup>th</sup> Grade). We are so proud of these talented students!

**(L-R): Dr. Micaela Love (Barker Central School District Principal), Ayvah Kropp, Allegra Schmitt, Gracelynn Bachman, Estevan Stymus, Nora Heitzenrater, Hudson Wendler, and Mrs. Melissa Phillips (Pratt Elementary Art Teacher).**

## BARKER STUDENTS TAKE TOP SPOTS AT BUFFALO JEWISH FEDERATION ARTS AND WRITING CONTEST

Every year the Buffalo Jewish Federation sponsors an art and writing contest for Western New York students in grades 7-12.

Since this year was the 80<sup>th</sup> anniversary of the Nuremberg Trials, contestants were asked that their entries focus on the lessons of the trials. Students were encouraged to research the topic and show how accountability, truth and moral courage inspire each of us in our actions against injustice in our world or focus on a hero who stood up for justice during the Holocaust. Entries could be fiction or non-fiction writing, such as poetry, journal entries, editorials, letters or short stories. Students were requested to include bibliographies of all their source material with their applications.

The Nuremberg Trials were a series of important court cases held after World War II between November 20, 1945 and ending in 1949. They were military court proceedings that brought leading members of Nazi Germany to justice for the horrific crimes they committed during the war. Taking place in Nuremberg, Germany, the trials marked the first time in history that an international court (the International Military Tribunal) was created to hold leaders accountable for crimes against peace, war, and crimes against humanity.

The District was proud to hear that four of their students took the top spots in this inspirational and historically significant competition. The Director of Holocaust Education Resource Organization of the Buffalo Jewish Federation, Lauren Bloomberg, personally congratulated Mercedes Vasquez, who received 1<sup>st</sup> place in the writing competition, and our artists Jack Schwab (1<sup>st</sup> Place), Grayson Prynn (2<sup>nd</sup> Place) and Lincoln Wedekind (3<sup>rd</sup> Place). The four students were recognized at the awards ceremony on May 18<sup>th</sup> at Park School in Buffalo.

Elie Wiesel  
By Mercedes Vasquez

In a town called Sighet-  
Quiet and small  
He studied his faith, his books, and his prayer;  
Not knowing the darkness soon waiting there.  
The sky filled with fear, homes left behind, loved ones not near.  
Through camps of sorrow and nights that were long;  
He carried his memories—  
Painful but strong.  
A boy with quiet eyes  
watching a troubled world outside.  
His name whispered soft and low in  
places he couldn't safely go.  
Scared and fearful.  
But still strong and resilient.  
Endured the torture of the Reich  
Had the courage to fight;  
Lost his sister, mom and his dad,  
But the fight he always had.  
His survival gave the world hope  
Showing us we can all cope!



*Awards presented to Barker students on May 18<sup>th</sup> at Park School in Buffalo (Above, L-R): Lincoln Wedekind, Grayson Prynn, and Mercedes Vasquez.*



Lincoln Wedekind's artist statement:

"I will be drawing a sketch of Elie Wiesel who is a hero and survivor of the Holocaust. Elie survived the Holocaust at the young age of 15. I think that Elie is a hero of the Holocaust due to him writing the book *Night* which is a memoir from his point of view in the Holocaust. He wrote this memoir to inform the people that the Holocaust is real. When I read the book *Night* in English class he left an impact on me that is why I chose to do Elie Wiesel."



The materials I used to draw Elie Wiesel were:

Stock paper, pencil, reference photo of Elie Wiesel, and a charcoal pencil."

Grayson Prynn's artist statement:

"This is a picture of a young Jew who is held at gunpoint scared for his life and I drew this picture with pencil on a piece of paper."

Jack Schwab's (pictured at left) artist statement:

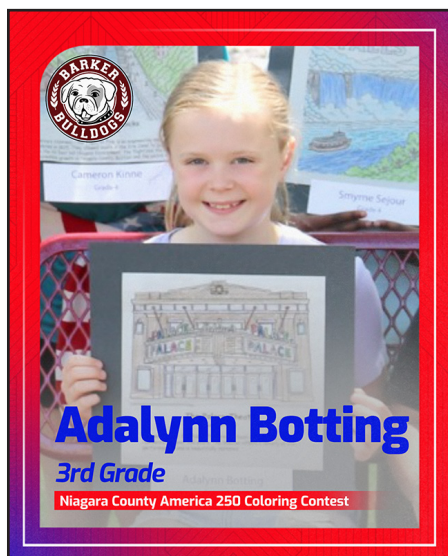
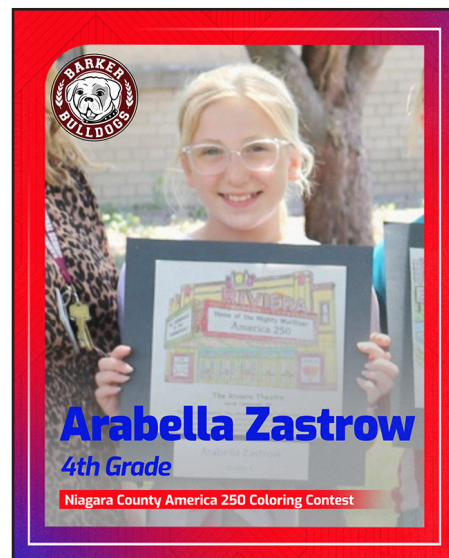
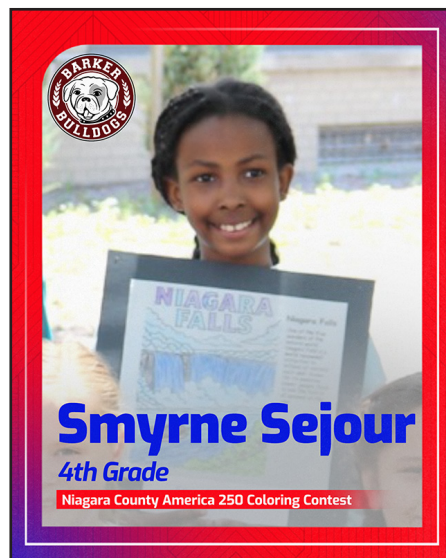
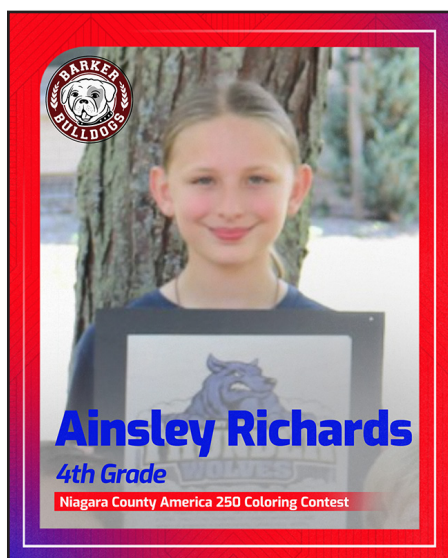
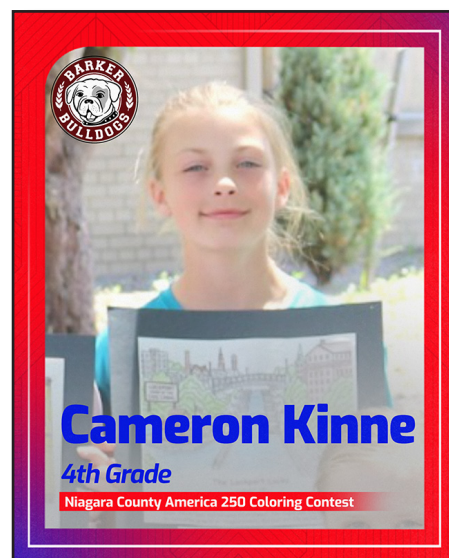
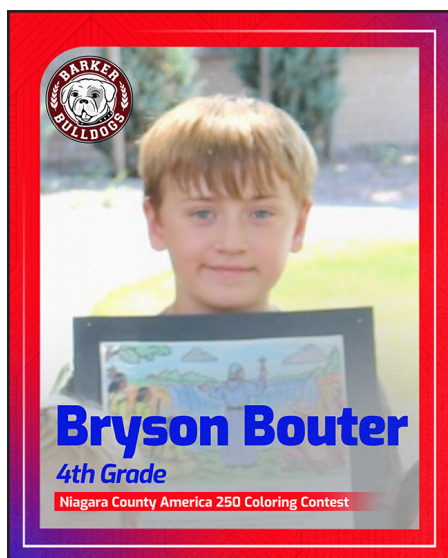
"This drawing depicts the Nuremberg trials in 1945. The Nuremberg Trials were trials for crimes against peace, crimes against humanity, war crimes, and conspiracy to commit these crimes. This drawing was created using different shades and values of pencil and different shading techniques were used to create this drawing. It took roughly 13 hours to create across day and night. The drawing shows men sitting down at the Nuremberg Trials, listening in on what is being said."

**PRATT ELEMENTARY CONTEST WINNERS** - Assemblyman Michael Hill was on campus to present awards to the winners of the Niagara County America's 250 Coloring Contest. Check out pages 20 & 21 for all the winners of this contest and the Robert Ortt Earth Day Art Contest (Below, L-R): **Michael Hill**, Niagara County 15<sup>th</sup> District Legislator, **Arabella Zastrow**, **Karla Sanchez-Ocampo**, **Cameron Kinne**, **Adalynn Botting**, **Ainsley Richards**, **Janice Hung**, **Smyrne Sejour**, **Yamileth Canales-Reyes**, **Colson Jordan**, **Dr. Love**. Not pictured: **Bryson Bouter**.



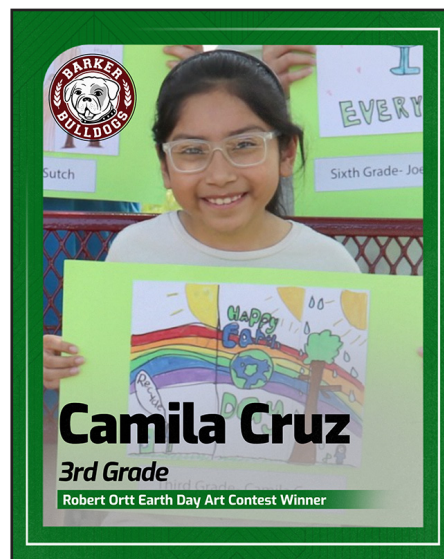
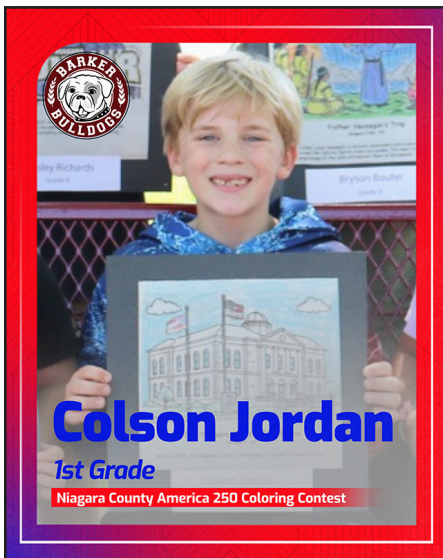


## NIAGARA COUNTY AMERICA'S 250 COLORING CONTEST





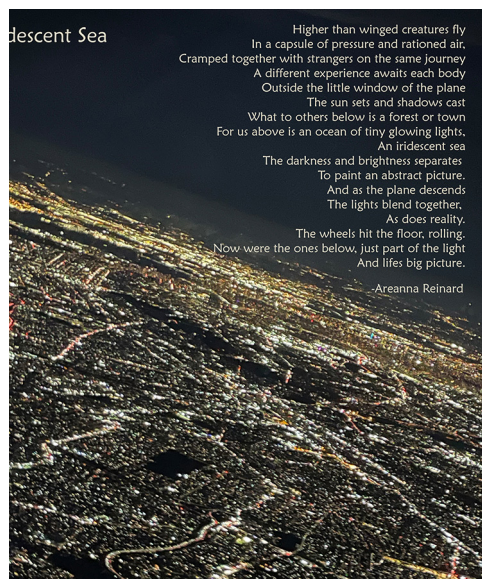
# ROBERT ORTT EARTH DAY ART CONTEST



(L-R): Joei Pisarski received a prize pack from Dr. Love.



## REINARD EARNS FIRST IN STATE WRITING CONTEST



Every year Barker High School art students participate in the creative writing contest sponsored by Avon Study Club and the Western New York Federation of Women's Clubs. Students write a story or poem and illustrate their writing. Congratulations to Areanna Reinard on her poem, "Iridescent Sea," winning first place for Poetry in the Western New York Federation of Women's Clubs Greater Western District Creative Writing Contest. From there, her poem was judged by the New York State Federation of Women's Clubs at the state level, where it won first place again.

The inspiration for Areanna's creative writing was the view out the window of her plane, which she captured in a photograph she took. She also received an award for that same photo. Areanna said, "I was on a plane coming home from Mexico and I really liked how the lights of the cities we were passing by looked from above in the dark." Areanna is also the recipient of the Wanda Odrobina Award for Excellence in Creative Writing, an award named in honor of the former Director of the Greater Western District, a very creative member of the Federation.

Karen Davis, member and president of the local Avon Study Club said, "In the twenty five years that I have been working to get student writing to the competition, three Barker students have won this award. The Wanda Odrobina Award is only given to one individual a year and some years it is not awarded at all."

Areanna wrote her poem and digitally combined it with her photography in Ms. Feltz's high school art class.

## NESTOROS RECEIVES OLD BIRD ART AWARD

The Western New York Nocturnal Bird Migration Study monitors flight calls of night-migrating birds along the coastal plain of Lake Ontario from a school-based transect of stations and Barker Central School District is one of the current station hosts. The Old Bird Art Awards promotes awareness of night migrating birds and artwork depicts the immense waves of nocturnal bird migration over the region of their schools. Each artwork serves as a bridge to help people visualize and appreciate this amazing phenomenon.

Gabriel Nestoros placed 5<sup>th</sup> place out of 195 entries for his pen and ink and watercolor painting of "The Flight of the Grasshopper Sparrow" and received a cash award of \$25.



(Top-bottom, L-R): Areanna Reinard's "Iridescent Sea." Areanna Reinard accepts the Wanda Odrobina Award from Karen Davis. Gabriel Nestoros's Old Bird Award winning "The Flight of the Sparrow."

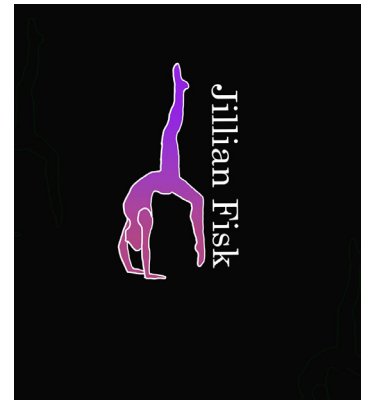


## HELEN P. KELLEY MEMORIAL ART SHOW WINNERS

The Western New York Federation of Women's Clubs Helen P. Kelley Memorial Art Show is held annually for students in grades 9-12 in the eight far western counties of New York State. 24 ribbons were awarded to Barker High School students. Congratulations to the following award winners.

The following students received 1<sup>st</sup> place for their artwork and were awarded a ribbon, certificate, and \$25.00:

- Peyton Bradley, Animation
- Dominic Cimato, Ceramic
- Jillian Fisk, Digital Design
- Gabriel Nestoros, Oil Painting
- Diarra Taliaferro, Color Pencil
- Aria Saccamano, Pottery
- Madison Stephan, Crochet



The following students received 2<sup>nd</sup> place and were awarded a ribbon, certificate, and \$20.00:

- Hailey Dodge, Ceramics
- Jillian Fisk, Animation
- Areanna Reinard, Digital Design and Photography
- Diarra Taliaferro, Scratchboard
- Rebecca Thering, Diamond Painting
- Leah Witkop, Animation



The following students received 3<sup>rd</sup> place and were awarded a ribbon, certificate, and \$15.00:

- Fiona Dalton, Colored Pencil
- Kaya Lloyd, Digital Design and Photography
- Zoey Quiett, Scratchboard
- Brooke Weber, Animation
- Olivia Voss, Cyanotype



The following students received honorable mention and were awarded a ribbon and certificate:

- Alexis Carges, Altered Book
- Eva Kelsey, Photography
- Eian Phillips, Scratchboard
- Madison Stephan, Drawing
- Mirabelle Strong, Watercolor
- Lauren Zglinicki, Animation



(Top-bottom): Jillian Fisk, - Logo Design, Hailey Dodge - Ceramic Tile, Fiona Dalton - Drawing, Alexis Carges - Altered Book.



## PORTFOLIO CLASS VISITS ROCHESTER MEMORIAL ART GALLERY

Ms. Feltz's High School Art Portfolio class traveled to Rochester NY to visit the Rochester Memorial Art Gallery. The gallery showcases paintings, sculpture, and decorative arts of all eras and cultures.

Senior Gabriel Nestoros said, "The amount of Impressionist work there was inspiring. A great deal of my artwork is influenced by Impressionism. My favorite thing I saw during the tour was the painting of the fox and heron fable."



*(Top-middle, L-R): Ms. Feltz, Gabriel Nestoros, Melodi Murphy, Madison Stephan, Sara Meza Ray, Rebecca Thering, Hailey Dodge, Sam Liuzzi stand in front of Impressionist artist Claude Monet's "Waterloo Bridge." The group and docent in front of the "The Fable of Fox and Heron", an oil painting by Frans Snyders.*



## DIGITAL DESIGN AND PHOTOGRAPHY CLASS VISITS THE BUFFALO BOTANICAL GARDENS

The High School Art Digital Design and Photography class traveled to Buffalo to visit the Botanical Gardens. During the guided tour students learned about the various plant collections and history of the conservatory and were able to photograph both. The tour

also included the Butterfly Experience. Everyone was able to step into the Tropical Orchard, home to hundreds of live butterflies which offered a unique opportunity to capture the magic of this special experience with selfies and photos of butterfly species native to the U.S. like swallowtails, monarchs, painted ladies, red admirals, and many more. The tour provided a unique, immersive environment to study natural light, composition, macro photography, and environmental portraits! Leah Witkop shared, "I thought it was a really great and fun experience at the Botanical Gardens. I loved seeing all the plants and butterflies."

*(Bottom, L-R): Eva Kelsey, Gabriel Nestoros, Dominic Cimato, Peyton Bradley, Brooke Weber, Maico Vazquez, Leah Witkop, and Lauren Zglinicki inside the Butterfly Experience at the Botanical Gardens.*



## 8<sup>TH</sup> GRADERS TRAVEL TO WASHINGTON, DC

From May 12-15, the eighth graders traveled to Washington DC for their annual 8<sup>th</sup> grade trip. During their stay, students viewed a performance of *Shear Madness* at the Kennedy Center, visited Arlington Memorial Cemetery, watched a Baltimore Orioles game, and toured numerous sights and monuments in the DC area. It was a great experience for the students to see and experience our nation's capital.



(L-R): The Class of 2030 at the Capitol. Jackson Dunkelberger, Carson Costello, and Lily Ecker at the Baltimore Orioles game.



## CLUB FAIR OUTLINES STUDENT OPTIONS

As part of their Seal of Civic Readiness capstone project, Kaya Lloyd, Kaylee Stoll, and Rebecca Thering worked together to coordinate the first annual BCS Clubs and Activities Fair on May 8<sup>th</sup>. During the event, students in grades 6-11 came down to the middle school gym to speak with members from various clubs and teams throughout the JH/HS. Students learned about what each club involved, the activities they could participate in as part of the club, and other important information about each organization. A lot of students were excited to see the number of clubs and teams that were represented and are looking forward to participating in them next year. A great time was had by all.

(L-R): Rebecca Thering, Kaya Lloyd, and Kaylee Stoll organized the Clubs and Activities Fair.



## CAREER DAY AT PRATT ELEMENTARY

On Wednesday, May 20<sup>th</sup>, 5<sup>th</sup> and 6<sup>th</sup> grade participated in a Career Day. Participating in this event is a great way for our students to connect with working professionals so they can explore different jobs, see the practical value of their schoolwork, and find inspiration for their future goals. Speakers who were willing to come and talk to our students included:

- Chris Finitz - Firefighter: Mr. Finitz is a battalion chief with the Niagara Falls Fire Department, where he built a career focused on public service, teamwork, and helping people during emergencies. His job involves responding to fires, medical emergencies, rescues, and other critical situations where quick thinking, teamwork, and communication matter.
- Vicki Harris - Business Owner: Mrs. Harris is the owner of Harris Farms. She spoke about the history of ice cream, different flavors, and different products that they offer.
- Madison Miller - Business Owner: Mrs. Miller has taken her love of cooking/baking and started her own business in Lockport called Gypsy Kitchen.
- Joe Moll - Special Deputy with Sheriff's Department K9 Unit: Mr. Moll trains Bloodhounds that are used for tracking with the Niagara County Sheriff's Department.
- Aaron Nellist - Section Superintendent on the Erie Canal: Mr. Nellist has held many different positions including canal maintenance and plays an important role in keeping it functioning as a means of transportation.
- Denny Nestoros - Pilot: Mr. Nestoros is a Pilot for JetBlue Airlines and he discussed the requirements for becoming a pilot, the science behind flying a plane, and the daily aspects of flying.
- Brittani Sutch - Cosmetologist: Mrs. Sutch is a trained cosmetologist and specializes in hair.
- Present Barker Juniors who attend BOCES: Bella Gatto, Brooke Dunkelberger, Makayla King, and Iliana Manning were accompanied by Ms. Arrow, School Counselor grades 9-12, and discussed the different programs that they participate in at BOCES.

Vicki Harris, Madison Miller, Aaron Nellist and Brittani Sutch are all BCS alumni.



*(Clockwise from upper left): Career Day Presenters - Joe Moll and Liberty. Brittani Sutch presented cosmetology to a group of Pratt Elementary students. Madison Miller discusses Gypsy Kitchen.*



## AMERICAN SYMBOLS MUSICAL



On Friday, June 12<sup>th</sup> Pratt Elementary students participated in the American Symbols musical at two different times during the school day. The musical celebrated America's 250<sup>th</sup> birthday and included students in grades Pre-K through 4, as well as the 5<sup>th</sup> and 6<sup>th</sup> Grade Chorus.

4<sup>th</sup> grade students were assigned speaking roles and all students were involved in singing the show songs which included *My Country 'Tis of Thee*, *You're a Grand Old Flag*, *American Symbols on Parade* and other patriotic tunes.

Parents and families were given an opportunity to attend one of the two shows. It was a great local kick-off to the 250<sup>th</sup> birthday celebration of our nation.



(Top-bottom, L-R): Several main characters are surrounded by chorus members during the American Symbols musical. Olivia Glaubit and Esther Atwater were the Paparazzi. The full cast on display.

## DOWNBEAT PERCUSSION VISITS PRATT ELEMENTARY



The official drumline of the Buffalo Bills made a stop at Pratt Elementary on Thursday, June 18<sup>th</sup> as part of an end of year celebration assembly in the high school auditorium. The band encouraged on stage audience participation and played for a dance party that filled the room.

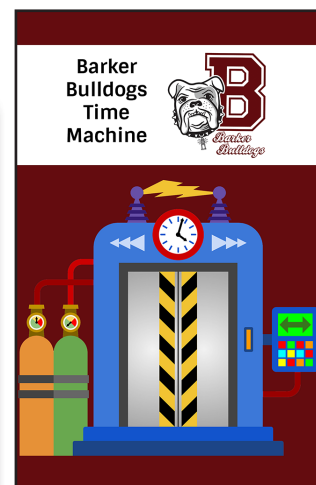
(L-R): Gary Hill and Preston Hangartner perform on stage. The Downbeat team assists Dominic Andriulli in strapping on the drum.



## 2026 PRE-K TIME MACHINE SET FOR 2039

For the second consecutive year, the Pre-K time machine was fired up to give a glimpse into the future. This year the time machine was set for 2039, the graduation year of the Pratt Elementary Pre-K class. Mrs. Christine Donovan and Mrs. Tracey Luckman came up with the idea as a way to involve their Pre-K students in the senior class graduate parade that has taken place for several years. Prior to the walk through of Pratt Elementary school, the Seniors meet up with the Pre-K students. The younger class "walks into" the time machine and the Seniors "walk out" of the contraption in their caps and gowns. Congratulations to the graduates and good luck to the Class of 2039 as they continue their journey into the future at Barker Central School.

*(Top, Clockwise from upper left, L-R): Jocelyn Schmitt and Levi Schmitt are all smiles during the parade. The time machine graphic. Members of the Class of 2039 and 2026 experience the Pre-K time machine. (Bottom, L-R): Logan Landry, William Hugill, Lincoln Hill, and Carter Miller enjoy some Oreos during a summer school break. The Kindergarten class with their Create Your Teacher relay race result.*



## SUMMER SCHOOL REPORT CARD

Over 50 Pratt Elementary students came to school during July to prepare themselves for the 2026-27 school year. Students worked hard on improving their reading, writing, math and other academic skills, but also enjoyed playing games, creating artwork, and spending time with friends. Highlights included a day in the swimming pool, participating in class versus class relay competitions, eating hot dogs and freeze pops, and taking a ride down the Slip N Slide. The Summer School Program concluded with a fun picnic to celebrate all the successes from this summer!

Thank you to our friends from Cornell Cooperative Extension - Niagara for supplying our end of the summer party with plenty of fruits and vegetables from the Veggie Van.





## FROM THE SERVING LINE

All students enrolled at Barker Central School are eligible to receive a healthy breakfast and lunch at school at no charge to your household each day of the 2026-2027 year. No further action is required of you. Your child(ren) will be able to participate in these meal programs without having to pay a fee or submit an application.

If you have any further questions, please contact us at:  
Barker Central School  
1628 Quaker Rd.  
Barker, NY 14012.

Sincerely,  
Julie Fuerch  
Cafeteria Manager  
jfuerch@barkercsd.net  
716-795-3347



**Student artwork: Jack Schwab - Colored Pencil Drawing, "Vitamin C".**

## MY SCHOOLBUCKS INFORMATION

Barker Central School is pleased to inform you of a service to pay for school meals online using a credit/debit card or electronic check called "MySchoolBucks".

### What is MySchoolBucks?

MySchoolBucks is an online payment service that provides parents the ability to securely pay for meals, monitor student cafeteria purchases and receive email notifications for low account balances.



### How do I enroll?

1. Go to [www.myschoolbucks.com](http://www.myschoolbucks.com) and register for your free account.
2. Add your students using their school name and student ID or birthdate.
3. Make a payment to your students' accounts with your credit/debit card or electronic check.

A program fee of \$3.75, effective July 31, 2026, will apply. You will have the opportunity to review any fees and cancel if you choose, before you are charged.

If you have any questions, please visit [www.myschoolbucks.com](http://www.myschoolbucks.com) and click the "Help" link or call MySchoolBucks Customer Support at 1-855-832-5226.

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at 202-720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at 1-800-877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/ad-3027.pdf>, from any USDA office, by calling 866-632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

- |                                                                                                                                                         |                                                                                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| 1. Mail:                                                                                                                                                | 2. Fax: 833-256-1665 or 202-690-7442; or                                       |
| U.S. Department of Agriculture<br>Office of the Assistant Secretary for Civil Rights<br>1400 Independence Avenue, SW<br>Washington, D.C. 20250-9410; or | 3. Email: <a href="mailto:Program.Intake@usda.gov">Program.Intake@usda.gov</a> |

This institution is an equal opportunity provider.



## BULLDOGS ATHLETICS CELEBRATES A TREMENDOUS 2025-2026 SCHOOL YEAR

The 2025–2026 school year will be remembered as one of the most successful in Barker Central School athletics history. Bulldog student-athletes excelled both in competition and in the classroom, earning championships, individual honors, and academic recognition while continuing to represent Barker with pride, sportsmanship, and determination.

One of the year's most significant accomplishments was Barker being recognized as a NYSPHSAA School of Excellence. This prestigious distinction is awarded to schools in which at least 75 percent of varsity teams earn NYSPHSAA Scholar-Athlete Team status, recognizing the commitment of Barker's student-athletes to achieving success both academically and athletically.



Throughout the year, the Athletic Department also celebrated the achievements of 34 student-athletes through its Athlete of the Week program. These students were recognized for their

leadership, dedication, and outstanding performances. The continued support of local businesses helped make the program possible, and Barker extends its sincere appreciation to Crosby's, Harris Farms, the Grain House, and the Barker Cafeteria for their generous weekly donations and for proudly displaying photos of the honorees.



Another exciting milestone was Barker's successful return as the host school for both football and girls' soccer. Under the leadership of Coach Bill Bruning, the Barker Bulls captured the Class C North Championship and advanced on an impressive run through the Section VI playoffs. Meanwhile, Coach Dillenbeck guided the Barker/Lyndonville United girls' soccer team to a winning season highlighted by the program's first-ever sectional victory.



Success continued throughout the fall and spring seasons as several Bulldog teams claimed Niagara-Orleans League championships. The Boys Cross Country team, coached by Paul DerSarkissian and Sharon Lamb, the Softball team, coached by Aileen Gilbert and Bill Moeller, and the Tennis team, coached by Jeffrey Pyskaty, all earned league titles. These accomplishments are a testament to the dedication of the student-athletes and the leadership of their coaching staffs.

### Looking Ahead to 2026-2027

The future of Bulldog Athletics is bright as Barker prepares for another exciting year. Building on the successful return of football and girls' soccer, Barker will expand its partnership with Lyndonville by offering boys' soccer at the modified, junior varsity, and varsity levels beginning this fall. The Athletic Department is also exploring the addition of a Unified Bowling team during the winter season, further promoting inclusion, participation, and opportunities for all students.

Barker will continue its athletic rebranding efforts throughout the high school campus, with a renewed emphasis on the Bulldog identity in and around the gymnasium. At the same time, the department remains committed to emphasizing academic achievement, strong attendance, sportsmanship, and school pride as cornerstones of every athletic program.



The accomplishments of our student-athletes and coaches this year have been truly outstanding. Their commitment to excellence in the classroom, in competition, and within our community continues to make Barker a source of pride. As we look ahead, we're excited to build on this momentum and continue creating opportunities that help every student succeed. Bulldog Athletics is about much more than wins and losses—it's about developing character, building relationships, and representing our school with pride.

Congratulations to all of our student-athletes, coaches, families, and supporters for an incredible year. We look forward to another successful chapter in Bulldog Athletics.

Go Barker!

Mr. Rob Mucha  
Athletic Director  
rmucha@barkerccd.net



**BARKER BULLDOGS ATHLETICS**

SPRING 2025-2026

**SCHOLAR-ATHLETE**

**Congratulations to the following spring sport teams that received NYSPHSAA Scholar-Athlete recognition:**

**Softball**  
**Tennis**  
**Boys Track & Field**  
**Girls Track & Field**

**NYSPHSAA**  
**SCHOLAR-ATHLETE**

**JJ PRYNN**

Niagara-Orleans League - Dick Diminuco Scholarship  
CROSS COUNTRY, GOLF, BASKETBALL, BASEBALL

**LUKE FAY**

Barker Bulldogs Male Athlete of the Year  
CROSS COUNTRY, WRESTLING, TENNIS, TRACK & FIELD

**BARKER BULLDOGS ATHLETICS**

SPRING 2025-2026

**SCHOLAR-ATHLETE**

**Congratulations to Daniel Goodwin (Tennis) who earned All-Western New York Scholar-Athlete Winner status for the 2025-2026 Spring Season.**

**SECTION VI**

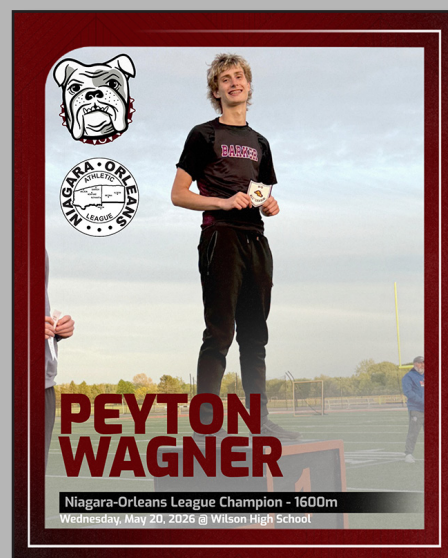
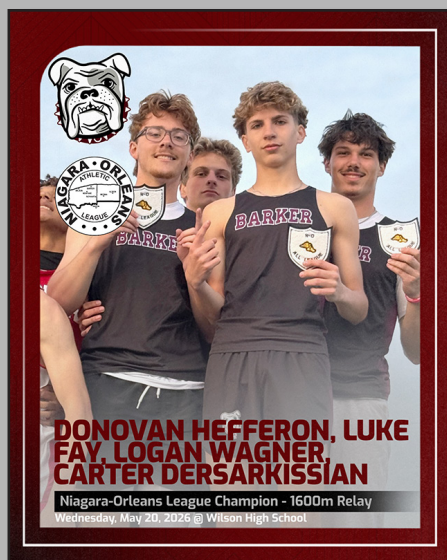
**KAYLEE STOLL**

Niagara-Orleans League - Dick Diminuco Scholarship  
FIELD HOCKEY, BASKETBALL, SWIMMING, SOFTBALL

**MADIELINA PAVLOCK**

Barker Bulldogs Female Athlete of the Year  
FIELD HOCKEY, SWIMMING, SOFTBALL

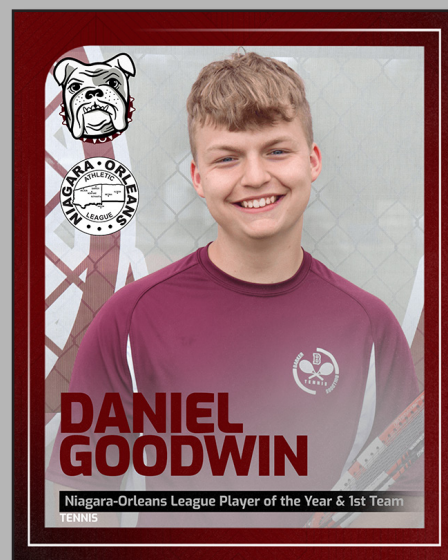
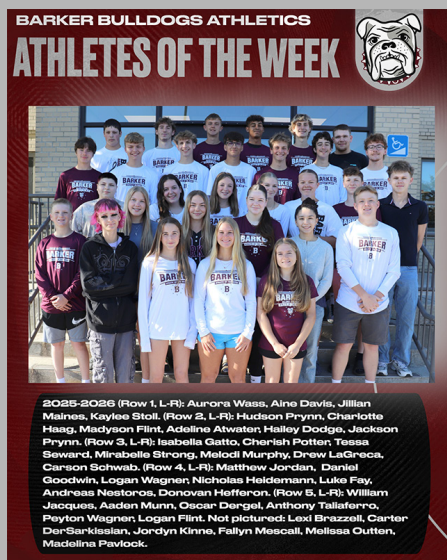




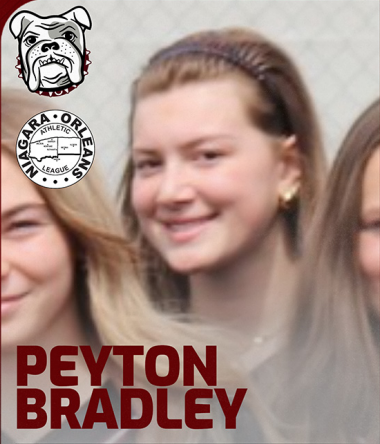
Follow Barker Bulldogs Athletics on X:  
**@BarkerBulldogs**

Visit the Barker website for more Athletics information:  
<https://www.barkericsd.net/athletics/welcome/welcome-to-athletics>

To view the Athletes of the Week, visit:  
<https://www.barkericsd.net/athletics/athlete-of-the-week/athlete-of-the-week>







**PEYTON  
BRADLEY**

Niagara-Orleans League 1st Team  
SOFTBALL



**MADYSON  
FLINT**

Niagara-Orleans League 1st Team  
SOFTBALL



**KAYLEE K.  
STOLL**

Niagara-Orleans League 1st Team  
SOFTBALL



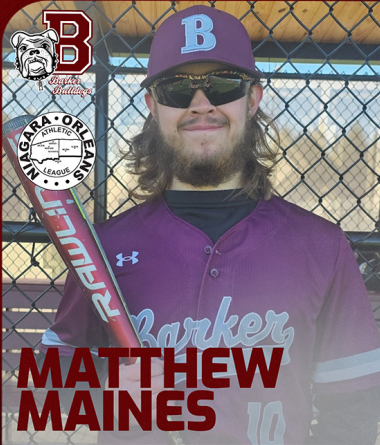
**AILEEN  
GILBERT**

Niagara-Orleans League Sportsmanship Award  
SOFTBALL



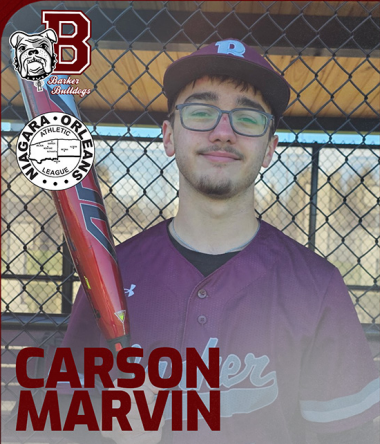
**DOMINIC  
CIMATO**

N-O/G-R Exceptional Senior Baseball Game  
Sunday, June 14, 2026 @ Medina Vets Park - 6:00 PM



**MATTHEW  
MAINES**

N-O/G-R Exceptional Senior Baseball Game  
Sunday, June 14, 2026 @ Medina Vets Park - 6:00 PM



**CARSON  
MARVIN**

N-O/G-R Exceptional Senior Baseball Game  
Sunday, June 14, 2026 @ Medina Vets Park - 6:00 PM



**JJ  
PRYNN**

N-O/G-R Exceptional Senior Baseball Game  
Sunday, June 14, 2026 @ Medina Vets Park - 6:00 PM



**CARSON  
SCHWAB**

N-O/G-R Exceptional Senior Baseball Game  
Sunday, June 14, 2026 @ Medina Vets Park - 6:00 PM





**2026 N-O League Tennis Co-Champions (L-R):** Matthew Meza Ray, Riley Marciszewski, Daniel Goodwin, Matthew Jordan, Luke Fay, Aaden Munn, Oscar Dergel, *Coach Jeffrey Pyskaty*, Nicholas Heidemann, Aurora Wass, Cherish Potter, Rebecca Thering.



**2026 N-O League Softball Co-Champions (Front, L-R):** Melodi Murphy, Lexi Brazzell. *(Back, L-R): Co-Coach Aileen Gilbert, Kaylee Stoll, Naomi Bish, Lillyana Reyes, Alina Riches, Madelina Pavlock, Jordyn Kinne, Autumn Lewis, Elise Monaco, Aine Davis, Vilette Jary, Madyson Flint, Peyton Bradley, Fallyn Mescall, and Co-Coach Bill Moeller.*





## Community Education Program Fall 2026 Classes



**Online Registration:** Community Ed has an online platform for its registration and payment. Check the Barker school website for more information and to register at: [www.barkercsd.net/adulted](http://www.barkercsd.net/adulted). You can also access via the Barkercsd.net, then click on District, then Community Ed and follow the links. We understand computers and ability to connect may be an issue for some which we are happy to help with.

As so many classes are social occasions, the new platform has a friends and family registration component available which will enable one person to easily register their family members and circle of friends with just a click to participate in a class together. Even better, you are able to register for as many classes as you or they'd like at the same time. Registration can be done on a computer or, if you are on the go, your phone.

**If you need any assistance registering and/or have questions about a class, making payments, or can only attend one day per week of a two-day week class, let us know prior to registering by contacting Mary Eadie at: 716-795-3110 or [meadie@barkercsd.net](mailto:meadie@barkercsd.net) and she will be happy to help you.**

Additional classes being offered, changes to existing classes, and the calendar can be found on the Community Ed webpage.

### Regular In-House Classes/Programs

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                   |                                       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|---------------------------------------|
| <b>Community Band</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Band Room                                         | Mondays, 7:00–9:00 PM                 |
| The Barker Community Band has been performing music in Barker and neighboring communities for over 40 years. This ensemble makes appearances at charity events, churches, parks and schools. It is a year-round course and is open to anyone with a background in instrumental music. Questions – contact Marcia Frost at <a href="mailto:rmfrost88@yahoo.com">rmfrost88@yahoo.com</a>                                                                                                                                                                                                                                                              |                                                   |                                       |
| Contact: Marcia Frost                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | <b>Free but must be registered.</b>               | Weekly                                |
| <b>AARP Smart Driver</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Library Media Center                              | Saturday, October 17, 9:30 AM–3:30 PM |
| The AARP Smart Driver™ Course includes a focus on areas where drivers could benefit from additional training. This program is beneficial for all ages! A minimum of 15 people is required to hold this class. Participants of the course will qualify for a discount on their automobile insurance. Participants will also qualify for a 3-point reduction on their driver's license for any points previously accrued for moving violations. <u>Check with your insurance provider for specifics.</u> There is no Barker Senior discount for this course. <b>To received reduced cost, the participant must provide their AARP # with payment.</b> |                                                   |                                       |
| <b>Checks are made payable to AARP.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                   |                                       |
| Instructor: Prady Joshu                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Cost: \$25.00 AARP Members<br>\$30.00 Non-Members | 1 Day                                 |

### Regular In-House Classes/Programs

|                                                                                                                                                                                                                                                                                                                           |                           |             |                                    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|-------------|------------------------------------|
| <b>Body Sculpting</b>                                                                                                                                                                                                                                                                                                     | Elementary Gym            | Starts 9/21 | Tuesdays & Thursdays, 6:30-7:30 PM |
| This fast-paced class will help you strengthen, tone and shape your body. Following the interval training concept, low impact movements are alternated with weight-bearing exercises to challenge and meet your fitness goals. You will need a mat and weights. Trisha is a certified and experienced fitness instructor. |                           |             |                                    |
| Instructor: Trisha M. Hoock                                                                                                                                                                                                                                                                                               | \$50.00 (Seniors \$25.00) |             | 8 Weeks                            |

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                       |             |                                                                        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-------------|------------------------------------------------------------------------|
| Ceramics                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Dates and Times to be determined. Registration will open once set. Watch the website. |             |                                                                        |
| Create functional and decorative pieces with a variety of hand-building techniques. Class is for beginners. No experience is necessary. Lab Fee: \$25 - no discount for lab fee, this is in addition to the registration fee.                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                       |             |                                                                        |
| Instructor: Krista Beth Feltz                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | \$30.00 (Seniors \$15.00) + lab fee                                                   |             | 4 Sessions                                                             |
| Circuit Training for Active Older Adults - NEW                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Jr. High Gym/Weight Room in High School                                               | Starts 9/14 | Mondays, 6:15 - 7:00 PM<br>No Classes 10/5, 10/12                      |
| Circuit training is a low-impact, multi-station workout that focuses on strength, balance, cardio conditioning, and mobility. Participants rotate through timed intervals using light weights, resistance bands, and workout equipment. Participants must be able to maintain a standing position for the entire class; no chairs will be available. Please wear comfortable clothing and supportive shoes; bring a water bottle and handheld weights of light-medium resistance. Always consult a healthcare provider before starting any new exercise routine, especially for those with pre-existing health conditions. Sandra is a NETA certified Instructor. |                                                                                       |             |                                                                        |
| Instructor: Sandra Lewis                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | \$40.00 (Seniors \$20.00)                                                             |             | 9 Weeks                                                                |
| Crochet for Everyone!                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Room 183, (Art Room, HS)                                                              | Starts 9/21 | Mondays, 6:30–8:00 PM, No Class 10/12                                  |
| Twisted and hooked! For experienced and beginners. If experienced, join others for a relaxed evening. If new, learn the basic steps in crocheting and how to read a pattern to create your own special treasures! Each class will cover different parts of crocheting. We will discuss additional materials you will need to buy for a specific project that you could make during the remainder of classes if you so choose. Learn or share your skills in a relaxing environment. You will need to bring a skein of medium yarn and an “H” hook to start.                                                                                                       |                                                                                       |             |                                                                        |
| Demerise Eadie                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | \$40.00 (Seniors \$20.00)                                                             |             | 8 Weeks                                                                |
| Family/Lap Swim                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Pool in High School                                                                   | Starts 9/16 | Mondays & Wednesdays, 6:30–7:30 PM<br>No Class 10/12, 11/11            |
| Family or individual swim time. An area will be designated for lap swimming. Please note if you will lap swim, family swim, or both when registering.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                       |             |                                                                        |
| Please note there is only one registration per family in the same household for family swim, but each family member participating must be listed and fill out a form the first evening confirming attendees. Lap swimming registration is per person.                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                       |             |                                                                        |
| Parents must accompany students and stay in the pool area at all times.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                       |             |                                                                        |
| Staff Lifeguards                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | \$50.00 (\$25.00 Seniors)                                                             |             | 8 Weeks                                                                |
| Greeting Card Class                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Room 183, (Art Room, HS)                                                              |             | Thursdays, 6:00–8:00 PM<br>Classes: 9/17, 10/1, 10/15, 10/29, 11/5     |
| Do you enjoy stamping, coloring and scrapbooking but don't have the time to do large projects? Come join us and make greeting cards! Each week we will demonstrate cards using stamping, coloring with Copic markers, watercolor, embossing and more. We provide all of the materials to make 5 complete cards with envelopes. You will need to bring a tape/dot runner with refills or a bottle of liquid glue. Dot runners may be purchased at Walmart or any large craft store.                                                                                                                                                                                |                                                                                       |             |                                                                        |
| Lab Fee: \$13 per class for materials, pay at class, no discount for lab fees                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                       |             |                                                                        |
| Instructor: Mary Kersch                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | \$30.00 (Seniors \$15.00)                                                             |             | 5 Classes                                                              |
| Hall Walking                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Starts 9/16                                                                           |             | Mondays – Thursdays, 6:00–8:00 PM<br>No classes 10/12, 11/11, 11/25-27 |
| What better way to exercise than walking! Come walk with us in the halls of Barker Central School. Please wear comfortable clothing and good, comfortable walking shoes or sneakers. You may bring a water bottle, or water fountains are available. This exercise is designed for all ages and levels. Coat hooks are available by Room 161 near the HS Art Rooms with the skylights. If you bring your child to walk, they must be with you at all times, and registered. There is no walking when school is closed for breaks/holidays. Hall walkers must be registered and sign-in each night at the HS south side entrance.                                  |                                                                                       |             |                                                                        |
| No Instructor                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Free                                                                                  |             | 8 Weeks                                                                |



|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                 |                    |                                                                     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------|--------------------|---------------------------------------------------------------------|
| <b>How to Grow, Create, &amp; Taste a Bouquet - NEW</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Room 315/316 (FACS)<br>Across from HS Cafeteria | One Day            | Thursday, October 1, 6:00–8:00 PM                                   |
| <p>During this class farmer-florist-herbalist <b>Aurora of Schul Farmstead</b> will lead you learning how to grow flowers in your garden, design a bouquet, &amp; create a floral herbal tea with harvests from your garden. She'll teach you what annual and perennial varieties thrive in Western New York, how to source seedlings and start seeds, and provide some examples of garden layouts and spacing based on square foot garden methods. This is all based on her experience as a community garden manager, a garden in her backyard and her 6 years of commercial farming experience.</p> <p>With flowers harvested from her spray-free farm in Cambria, she'll teach you the 6 floral elements needed in bouquet design, while she walks you step by step in creating a bouquet you can take home with you. Then she'll guide you in learning &amp; taste testing edible flowers and herbs grown on her farm to help you create your very own unique herbal &amp; floral tea blend that you can take home with you.</p> |                                                 |                    |                                                                     |
| Instructor:<br>Aurora Schul Schunk                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | \$50.00 (No Senior Discount)                    |                    | 1 Day                                                               |
| <b>Medicare 101 - Understanding Your Options</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | High School Cafeteria                           | One Day            | Tuesday, September 15, 6:00–7:30 PM                                 |
| <p>Medicare is Confusing! What are Parts A, B, C &amp; D? When do I have to enroll? What will I pay? What is a Medicare Advantage Plan? What is a Medicare Supplement Plan? What about late enrollment penalties, Extra Help, EPIC or Medicare Savings Programs? What kind of plans might work best for me? This class will help people understand how the federal Medicare program works and provide a general overview of the variety Medicare insurance options available to beneficiaries.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                 |                    |                                                                     |
| Instructor: Jason Myers                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | <b>Free – you must register to attend.</b>      |                    | 1 Night                                                             |
| <b>Quilting: 5-yard Quilt</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Room 183 (Art Room, HS)                         | One Day            | Saturday, October 17, 9:00 AM–3:00 PM                               |
| <p>This class will focus on the 5-yard quilt. If you're looking for a quilt project that's both simple and stunning, 5-yard quilt patterns are the perfect choice. These patterns are designed to use just five yards of fabric, making them budget-friendly and easy to plan. Famous among quilters for their versatility, they date back to when fabric was sold in smaller cuts, encouraging creative designs with limited materials. Nowadays, they're a favorite for everything from cozy throws to gifts because they're quick to make but still pack a visual punch. Whether you're a beginner or an experienced quilter, adding a 5-yard quilt pattern to your collection is a great way to explore new designs without feeling overwhelmed. Get ready to discover a fun and rewarding way to turn five yards of fabric into something wonderful!</p>                                                                                                                                                                        |                                                 |                    |                                                                     |
| Instructor: Janice Stoll                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | \$35.00 (Seniors \$17.50)                       |                    | 1 Day                                                               |
| <b>R.A.D. Defensive Systems Course</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Cafetorium/<br>Elementary Cafeteria             | <b>Ladies Only</b> | Wednesday, 6:00–9:00 PM<br><b>Classes: 10/14, 10/21, 10/28 11/4</b> |
| <p>The RAD system of self-defense is specifically tailored 4-week course offered by the Town of Somerset Police Department that is designed for women to develop and enhance their options for self-defense. The course is broken down into 4 sessions of 3 hours each and consists of both PowerPoint instruction and hands on tactics. Additional information can be received at the Somerset Police Department. Fee includes materials provided for course.</p> <p><b>Free to any High School female student.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                 |                    |                                                                     |
| Instructor: Somerset Police                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | \$40.00 (Seniors \$20)                          |                    | 4 Weeks                                                             |
| <b>Stability &amp; Strength for Daily Living - NEW</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Jr. High Gym                                    | Starts 9/14        | Mondays, 5:15-6:00 PM<br><b>No Classes 10/5, 10/12</b>              |
| <p>This class is designed primarily for adults 55 and older, but all are welcome. It is a gentle, low-impact class that focuses on stability, core and leg strength, flexibility, and functional movement to help you move through your daily routine with confidence. You can expect safe, supportive exercises using chairs for balance support, slow-paced movements tailored to all fitness levels and abilities, and practical tips on how to apply these techniques at home. Please wear comfortable clothing, supportive shoes, and bring a water bottle; handheld weights of light-medium resistance are suggested, but optional. Always consult a healthcare provider before starting any new exercise routine, especially for those with pre-existing health conditions. Sandra is a Certified NETA instructor.</p>                                                                                                                                                                                                        |                                                 |                    |                                                                     |
| Instructor: Sandra Lewis                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | \$40.00 (Seniors \$20.00)                       |                    | 9 Weeks                                                             |

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                              |             |                                                             |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-------------|-------------------------------------------------------------|
| <b>Stained-Glass Keepsakes</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Tech Room - Cut/Grind Classes 10/8, 11/5                                                     |             | Thursdays, 6:00–8:00 PM                                     |
| <b>New Options</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Art Room - Assemble Classes on 10/22, 11/12                                                  |             |                                                             |
| Everyone is artistic! Enjoy this introductory class to stained glass but skilled glass workers are very welcome too! This semester we will offer two types of classes. One to cut and grind your glass into a piece you want to create, followed by a class to assemble. If you do not want to cut the glass, the 10/22 and 11/12 will have pieces ready to assemble, you can still participate. Have fun creating a keepsake that is for yourself, a family member, or a friend. This course is meant for all stained-glass skill levels. We will have pictures of pieces you can make such as Buffalo Bills buffalo, bees, flowers, ravens, dragonflies, etc. on the website or if you have an idea, you can share with Linda. <b>Please note, each class date is a separate registration.</b> |                                                                                              |             |                                                             |
| Instructor: Linda Leggett                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | \$60.00 (No Senior Discount) per class                                                       |             | 4 Individual Classes                                        |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                              |             |                                                             |
| <b>Stretch &amp; Tone Your Body</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Elementary Gym                                                                               | Starts 9/21 | Tuesdays & Thursdays, 5:30-6:30 PM                          |
| This class is for everyone - men and women! Do you want to feel better, get active and have fun too? Come join Trisha for this class that focuses on stretching, joint movement, flexibility, and strength training. All exercises are done standing or sitting in a chair. There is no exercising on the floor. We have a good time socializing and exercising. Trish is a certified fitness instructor.                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                              |             |                                                             |
| Instructor: Trisha M. Hock                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$50.00 (Seniors \$25.00)                                                                    |             | 8 Weeks                                                     |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                              |             |                                                             |
| <b>Volleyball</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | High School Gym                                                                              | Starts 9/15 | Tuesdays & Thursdays, 7:00–9:00 pm                          |
| Mixed volleyball for all skill level players to participate in a fun environment so all have an enjoyable evening.<br><b>Sorry, adults only, No STUDENTS, and you must be registered to participate.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                              |             |                                                             |
| Instructor: Jim Harris                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | \$50.00 (Seniors \$25.00)                                                                    |             | 8 Weeks                                                     |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                              |             |                                                             |
| <b>Water Aerobics</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Pool in High School                                                                          | Starts 9/15 | Mondays & Wednesdays, 5:30–6:30 PM<br><b>No Class 10/12</b> |
| This water aerobics class will instruct participants through very low impact aerobic exercise that encourages cardiovascular fitness. Come firm and tone those muscles through water resistance workouts using rhythmic exercises put to music for you. Instructors are certified lifeguards. All workouts will be in the shallow end of the pool. Class size is limited to 30 participants.                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                              |             |                                                             |
| Instructor: Beth VeRost                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | \$50.00 (Seniors \$25.00)                                                                    |             | 8 Weeks                                                     |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                              |             |                                                             |
| <b>Wine/Vase Glass Painting</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | <b>Dates and Times to be determined. Registration will open once set. Watch the website.</b> |             |                                                             |
| Painting is not just for the canvas! Create your own custom wine glass or vase, hand-painted by you! Price includes 2 wine glasses or 2 glass vases or a combination of both & glass paint. Examples provided, but feel free to bring in your own ideas! This class is designed for those that don't have much painting experience, to an advanced painter. The process is simple and you will love your finished product! Supply fee of \$10 per person. Please bring a box or container to bring your glassware home in. Lab fee: \$10.00 - no discount for lab fee, this is in addition to the registration fee.                                                                                                                                                                              |                                                                                              |             |                                                             |
| Instructor: Krista Beth Feltz                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | \$15.00 (Seniors \$7.50) + \$10.00 lab fee                                                   |             | 1 Night                                                     |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                              |             |                                                             |
| <b>Yoga Time</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Room 430/446 STEM Room<br>Elem. Bldg.                                                        | Starts 9/22 | Tuesdays, 7:00–8:00 PM                                      |
| In this class, postures are practiced to align, strengthen and promote flexibility in the body. Breathing techniques and meditation are also integrated. You can expect an emphasis on simplicity, repetition, and ease of movement. Full-body relaxation and balance are the goals, as we make a full circuit of the body's range of motion. Please bring a yoga mat with you.                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                                              |             |                                                             |
| Instructor: Molly Burke                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | \$50.00 (Seniors \$25.00)                                                                    |             | 8 weeks                                                     |

***Join the Community, create memories!***



## Online Classes/Programs

Year-end can be hectic and stressful while still joyful. Join an online class in the comfort of your home and take some time just for you or with someone! Information will be sent to you after registering as to how to connect, most use Zoom.

### Health & Wellness

#### Meditation for Relaxation and Personal Healing

Online

Wednesdays, 7:00–9:00 PM  
September 30 – October 28

Do you suffer from stress, anxiety or sleeplessness-- or even high blood-pressure or hypertension? Does your mind never stop going? Meditation can help! Meditation is a simple, easy to learn practice that involves focusing your thoughts and breathing to help you relax into the present moment. Studies show that regular meditation can help promote increased mental clarity and emotional balance, reduce the physical effects of stress, and create a greater sense of well-being. In this interactive course, you will learn the empowering concepts and techniques for successful personal meditation and will find support in crafting your own meditation regimen. Come experience for yourself the abundance of inner peace, personal health and spiritual connection that come from meditation.

Instructor: Jesse Wicher

\$149.00 (No Senior Discount)

5 Sessions

#### Healing With Energy

Online

Tuesdays, 7:00–9:00 PM  
September 29 - October 27

Harness your power to heal yourself and others—Naturally! Whether you're looking for a quick and easy remedy for headaches, wanting to increase vitality, create greater mental/emotional balance or seeking healing for a chronic condition, this class has something for you. In this engaging, interactive course, you will work with tools and techniques from a variety of energy healing practices such as acupressure, chakra clearing, auric-field healing, toning, chi gong and long-distance healing. Topics include the power of intent, using your intuition and mastering the mind/body/spirit connection. This course is ideal for healing professionals wishing to expand their tools, as well as for individuals who want to open to powerfully experience their own healing potential.

Instructor: Jesse Wicher

\$149.00 (No Senior Discount)

5 Sessions

#### Emotional Release for Inner Peace

Online

Monday, September 28, 6:30–9:00 PM

Inner peace is impossible to maintain while we still hold on to the very feelings and beliefs that keep us from being peaceful to begin with. Trapped negative emotions like fear, anger and sorrow can disrupt the flow of vital energy in our bodies and actually sabotage our inner peace. You will learn simple yet effective techniques for getting in touch with, understanding, accepting and releasing the emotions that keep us from ourselves. Nobody wants to suffer. Come learn to rest in the peaceful state of loving acceptance that is our true nature.

Instructor: Jesse Wicher

\$40.00 (No Senior Discount)

1 Night

#### Seven Steps to Reverse or Prevent Diabetes

Online

Monday, September 21, 7:00–8:30 PM

Diabetes is a condition in which too much belly fat leads a person to symptoms ranging from mild blood sugar imbalance to full blown diabetes. Whether you have a little extra weight around the middle, insulin resistance or type 2 diabetes, the root cause of ALL these conditions are the same - problems with our diet, lifestyle and exposure to environmental toxins. Most treatments focus on the downstream symptoms (elevated levels of glucose, cholesterol, blood pressure, triglycerides) and never get to WHY your levels are too high and how to change it. The good news is all of this can be reversed. Learn how to work with your doctor to help restore your body to health.

Instructor: Janice Novak

\$30.00 (\$20.00 Seniors)

1 Night

#### Vitamins & Herbs: Facts and Fallacies

Online

Tuesday, September 22, 7:00–8:30 PM

Confusion abounds about vitamin supplements. Do you need them? Which ones are best? How do you choose? In this workshop, you will learn the 7 guidelines that determine if a supplement is well balanced or a waste of money. (The instructor DOES NOT sell any supplements). Also, we'll discuss what current research says about: antioxidants, phytochemicals, anti-aging nutrients, colloidal minerals, chelated minerals, sustained release formulas, and herbal preparations such as Glucosamine Chondroitin, Melatonin, St. John's Wort, Ginkgo, Ginseng, Echinacea, & DHEA.

Instructor: Janice Novak

\$30.00 (\$20.00 Seniors)

1 Night

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| <b>Rejuvenate Your Brain</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Online                    | Wednesday, September 28, 7:00–8:30 PM |
| Improve Cognitive Function At Any Age - Current research shows lifestyle and diet have a big effect on HOW the brain ages. Cognitive function, which covers all aspects of perceiving, thinking and reasoning, CAN improve. And the very good news is no matter what your age there are things you can begin to do today to improve how quickly and effectively brain cells communicate with each other. We'll discuss which 'superfoods' reduce the damaging effects of toxins and inflammation on the brain and which nutrients are great for memory, attention, processing information and reducing stress. You'll learn simple, easy strategies to help your brain stay healthy and alert.                                                 |                           |                                       |
| Instructor: Janice Novak                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$30.00 (\$20.00 Seniors) | 1 Night                               |
| <b>Avoiding the Perils of Perimenopause &amp; Menopause</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                           | Wednesday, September 30, 7:00–8:30 PM |
| Perimenopause starts around the age of 35 for most women and can last 10-15 years before menopause occurs. Common symptoms of both include fatigue, mood swings, weight gain, water retention, depression, sleep disturbances, joint aches, hot flashes, anger flashes, migraines, fibroids, exaggerated PMS and more. Once you understand exactly what is causing all the troublesome symptoms, they are much easier to correct. We'll discuss how to get hormone levels measured – blood test vs. saliva test and what to do with the results; traditional HRT vs. bio-identical; acupressure points to assist in symptom relief and nutritional musts. You'll leave with multiple tools and techniques for restoring health and well-being. |                           |                                       |
| Instructor: Janice Novak                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$30.00 (\$20.00 Seniors) | 1 Night                               |
| <b>Posture, Get it Straight!<br/>Look 10 Years Younger And Feel Better</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Online                    | Tuesday, October 6, 7:00–8:30 PM      |
| Ever caught your own reflection to see that your head hangs too far forward, or your shoulders are too rounded, or you slump too much? With this class, you will learn how to correct common posture problems and learn an 'Instant Alignment Technique' that will have you standing straighter immediately. We'll discuss easy to implement tips when at a computer, in a car or working out. There are many benefits to improving posture. And, the good news is no matter how long you may have had poor posture, it is <b>NEVER TOO LATE</b> to make improvements. Your clothes will fit better, too! You'll need a resistance band for some of the exercises.                                                                             |                           |                                       |
| Instructor: Janice Novak                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$30.00 (\$20.00 Seniors) | 1 Night                               |
| <b>Acupressure And Other Tools For Women 35+</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Online                    | Wednesday, October 7, 7:00–8:30 PM    |
| Acupressure is an ancient healing art that can offer great relief, with no side effects, from symptoms such as hot flashes, mood swings, bloating, headaches, irritability, nausea, insomnia, anxiety and even weight gain. Learn which points balance hormone levels naturally, including thyroid hormones. Acupressure is a wonderful self-help tool that will help you feel your best. We will discuss breathing techniques, nutritional musts, and more.                                                                                                                                                                                                                                                                                   |                           |                                       |
| Instructor: Janice Novak                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$30.00 (\$20.00 Seniors) | 1 Night                               |
| <b>Posture &amp; Osteoporosis: Building Better Bonds</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Online                    | Monday, October 19, 7:00–8:30 PM      |
| Have you ever caught sight of your reflection in a window or mirror to see that your head leads the way? Or noticed that your shoulders and upper back are too rounded forward? You'll learn simple techniques to improve posture and stand straighter. We'll do exercises to help flatten the upper back, un-round shoulders and flatten your midsection. Learn how to reduce the risk of osteoporosis and how to re-gain bone mass. We'll discuss the latest research findings on nutrition, minerals and trace minerals needed for bone health; foods that help and/or harm your bones and more. Wear loose, comfortable clothing. You will need a resistance band for some of the exercises.                                               |                           |                                       |
| Instructor: Janice Novak                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$30.00 (Senior \$20.00)  | 1 Night                               |
| <b>Overcome Your Carbohydrate Cravings</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Online                    | Tuesday, October 20, 7:00-8:30 PM     |
| Ever had a day where you can't stop eating? Do you crave starches, snack foods, and sweets and find the more you eat, the more you want to eat? Is your snacking out of control? In this workshop, we will discuss a two-week plan that will STOP your cravings (no kidding!), help you lose weight and help keep your insulin levels balanced. Overcoming carb cravings is not a matter of willpower but a matter of biology. Stop the vicious cycle of food craving and weight gain. No hype – just the facts.                                                                                                                                                                                                                               |                           |                                       |
| Instructor: Janice Novak                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | \$30.00 (Senior \$20.00)  | 1 Night                               |



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| <b>Thyroid Things You Need to Know</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | Online                   | Monday, November 9, 7:00-8:30 PM   |
| If you currently take thyroid medication but are still gaining weight and still have a variety of symptoms, there's more you need to know. Fatigue, weight gain, depression, anxiety, rising cholesterol levels, inability to focus, thinning hair, digestive problems, abnormal blood pressure, reduced sex drive, and heart palpitations are only some of the symptoms. We'll cover five often-overlooked thyroid measurements, reasons the top thyroid medication may be ineffective, foods that affect thyroid health, key rules for taking thyroid meds, environmental triggers, and essential information to discuss with your doctor. This workshop is a source of information only and should by no means be considered a substitute for the advice of a qualified medical professional. |                          |                                    |
| Instructor: Janice Novak                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | \$30.00 (Senior \$20.00) | 1 Night                            |
| <b>Acupressure to Assist Weight Loss</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | Online                   | Tuesday, November 17, 7:00-8:30 PM |
| Acupressure is an Eastern healing technique that involves pressing or massaging key points on the body to stimulate energy flow through pathways called meridians. When the points that regulate metabolism, digestion and thyroid function are blocked or out of balance, losing weight will seem like an impossible task. In this workshop, you will learn the main pressure points that help strengthen thyroid function, boost metabolism, control appetite, decrease food cravings, reduce stress eating and strengthen the entire digestive system.                                                                                                                                                                                                                                        |                          |                                    |
| Instructor: Janice Novak                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | \$30.00 (Senior \$20.00) | 1 Night                            |

| Music                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                              |                                       |                           |
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| <b>Piano for the Hopelessly Busy Person</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Online-Zoom                  | Saturday, October 17, 9:00-Noon       |                           |
| In just a few hours, you can learn enough secrets of the trade to give you years of musical enjoyment. Learn to play piano the way professionals do-using chords. The chord method is LOTS of fun and dramatically easier to learn than reading notes. Fee includes the online book, online follow up lessons, a recording of the class and also an optional periodic question and answer session. Class is partly hands on instruction and partly lecture demonstration.                                                                                                                                                                                                                                                                                                                                        |                              |                                       |                           |
| Instructor: Craig Coffman                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | \$60.00 (No Senior Discount) | Ages 13+                              | 1 Morning                 |
| <b>Guitar for the Hopelessly Busy Person</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Online-Zoom                  | Saturday, October 17, 1:00-3:30 PM    |                           |
| In just a few hours you can learn enough about playing the guitar to give you years of musical enjoyment, and you won't have to take private lessons to do it. This crash course will teach you some basic chords and get you playing along with your favorite songs right away. Fee includes the online book, online follow up lessons, a recording of the class and also an optional periodic question and answer session. Class is partly hands on instruction and partly lecture/demonstration. Students take the online class and then follow that up with their own private study and practice by using our follow up video lessons and the online book which they begin using in the first seminar. Optional monthly question and answer session after the class is held is offered for those interested. |                              |                                       |                           |
| Instructor: Craig Coffman                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | \$60.00 (No Senior Discount) | Ages 13+                              | Instructor: Craig Coffman |
| <b>Instant Ukulele for Hopelessly Busy People - NEW</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Online-Zoom                  | Thursday, October 22, 6:30-9:00 PM    |                           |
| In just a few hours you can learn enough about playing the ukulele to give you years of musical enjoyment and you won't have to take private lessons to do this. This crash course will teach you some basic chords and get you playing along with your favorite songs right away. Fee includes the online book, online recorded follow up lessons, a recording of the class and also access to optional live periodic question and answer sessions at no additional cost. Class is partly hands on and partly lecture/demonstration.                                                                                                                                                                                                                                                                            |                              |                                       |                           |
| Instructor: Craig Coffman                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | \$60.00 (No Senior Discount) | Ages 13+.                             | 1 Evening                 |
| <b>Piano by Ear - NEW</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Online-Zoom                  | Saturday, November 21, 10:00-12:30 PM |                           |
| Learn one of music's deepest mysteries: how to play songs without relying on music. A very practical presentation of music theory that includes predicting chord progressions, learning from recordings, and transposing-all expressed in everyday language. This is an ideal follow-up to the "Instant Piano" class and is open to anyone who has a basic understanding of chords on any instrument. Expand your musical horizons, and free yourself from sheet-music dependence, and be the life of the party! Prior experience with chords recommended. Fee includes the online book, online follow-up lessons, a recording of the class and an optional monthly question and answer session.                                                                                                                 |                              |                                       |                           |
| Instructor: Craig Coffman                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | \$60.00 (No Senior Discount) |                                       | 1 Morning                 |

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| <b>Self-Growth and the Art of Singing</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Online                        | Monday, November 16, 7:00–9:00 PM |
| Professional singer, voice teacher and holistic health practitioner, Jesse Wicher, will share with you the wonderful life-lessons he has learned through the study of singing. Through lecture and examples, you will explore with him the profound relationship between the breath, body and voice, and personal growth. Highlights include: “Singing with your own voice,” “Getting out of the way,” and “Letting go of judgments.” This engaging one-evening course is perfect for singers, artists, and anyone wishing to create more freedom and joy in their life — NO SINGING REQUIRED! Come learn what good singing can teach you about good living! |                               |                                   |
| Instructor: Jesse Wicher                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | \$40.00 (No Senior Discount)  | 1 Evening                         |
| <b>Singing Lessons for Everyone</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Online                        | Flexible Scheduling               |
| Learning to sing over the Internet is FUN and EASY! Come bring greater enjoyment and satisfaction to your singing by building on the basics of breath support, tonal focus and musicianship. Whether you are a beginner or an experienced musician, this class will help you get to the next level of your art. Just bring your enthusiasm and a piece of music you love to sing! Classes are for to all ages!                                                                                                                                                                                                                                               |                               |                                   |
| Instructor: Jesse Wicher                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | \$125.00 (No Senior Discount) | 5 Private Lessons                 |

| <b>Cooking</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                              |                                      |
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| <b>Mastering the Multi-Cooker - NEW</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Online                       | Saturday, September 19, 5:00–6:30 PM |
| Take the mystery out of your electric pressure cooker (multi-cooker) in this engaging, LIVE, chef-led virtual cook along experience. Learn the foundations of cooking and care, and how to make a few amazingly satisfying dishes in your multi-cooker. Participants are invited to join in a hands-on cook-along creating the instructor’s Creamy-Cheesy Tuscan Chicken with Penne - a flavorful, family-friendly meal that is sure to be a new household favorite. Tess will provide demonstrations in creating breakfast and dessert options using the multi-cooker. An interactive and welcoming class with time built in for questions throughout—so you can leave feeling confident and inspired. On the menu: creamy steel-cut oatmeal or egg bites, creamy-cheesy Tuscan chicken with penne (cook-along), dreamy banana bread, and yogurt tutorial. An all-inclusive PDF with Tess's original recipes, yogurt tutorial, cleaning and care, tips and terminology will be provided that will build multi-cooker confidence and creativity. Equipment Needs: If you plan on cooking-along, a multi-cooker (any brand) will be needed. |                              |                                      |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | \$40.00 (No Senior Discount) | 1 Night                              |
| <b>Copycat Cinnamon Crunch Bagels better than Panera®</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | Online                       | Saturday, September 26, 5:00–7:30 PM |
| Indulge in the comforting aromas and flavors of fall where you will experience the crafting of two seasonal favorites from scratch, perfect for cozy mornings or elegant gatherings around the holidays. Join Chef Tess as she guides you in the step-by-step creation of the softest most delicious gooey pumpkin spice cinnamon rolls enriched with real pumpkin puree and pumpkin spice both in the pillowy dough and mouthwatering filling, baked to golden perfection and topped with a pumpkin spice cream cheese frosting. You will also be guided in the creation of Panera®-style Cinnamon Crunch Bagels that feature a tender, chewy interior studded with cinnamon chips and a signature crackly-sweet cinnamon topping; the perfect balance of softness and crunch, and a textural dream. Whether you’re a seasoned baker or simply a lover of fall flavors, this fun yet refined class promises to fill your kitchen with warmth, spice, and something truly special.                                                                                                                                                         |                              |                                      |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | \$45.00 (No Senior Discount) | 1 Night                              |
| <b>Freezer Pizza &amp; Fast “Liquid” Pizza for Meal Prep Busy Nights</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Online                       | Friday, October 9, 6:30–9:00 PM      |
| Busy night? Skip the takeout—make pizza your easiest meal of the week. In this hands-on class, with step-by-step guidance, you’ll learn how to prepare and freeze homemade pizzas for quick, healthy, affordable, stress-free dinners anytime. We’ll make fresh freezer-friendly pizza dough use it to prepare the crusts, and learn the process required for topping freezing, storage, and baking so they bake up perfectly from frozen each and every time. Important pro-tips for freezer friendly dough and toppings will also be shared. You’ll also learn how to prepare a fast no-knead pizza—an easy mix-and-bake method that comes together in under an hour from start to finish. With make-ahead tips, and ready-to-go ingredient ideas, you’ll leave with practical ways to save time and money, eat healthier, and always have a delicious meal within reach. Equipment Needs: Stand mixer, and 12-inch disposable aluminum pizza pans.                                                                                                                                                                                      |                              |                                      |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | \$45.00 (No Senior Discount) | 1 Night                              |



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| <b>Bring the Wok Home – 3 Quick Asian Dishes</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Online                       | Friday, October 23, 6:30–9:00 PM    |
| Skip the takeout and bring bold, homemade Asian flavors to your table in 30 minutes or less! In this hands-on cook-along experience, you'll learn how to create three quick, scratch-made healthy chicken rice bowls inspired by Japanese, Chinese, and Korean cuisine. We'll make Chef Tess' versions of Teriyaki Chicken, Honey Garlic Chicken, and Gochujang-glazed chicken using a simple, repeatable HEALTHY cooking method that makes weeknight meals fast and stress-free. You'll also learn an easy versatile approach to preparing vegetable sides. Tips for marinating, seasoning, and building flavor will also be shared. Perfect for busy nights and meal prep, these dishes are fresh, economical, and better than takeout. Equipment Needs: well-seasoned or non-stick wok optional.                                                                                                                                                                                                                                                                                       |                              |                                     |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | \$45.00 (No Senior Discount) | 1 Night                             |
| <b>Ghoulish Stuffed Pastry &amp; Pumpkin-Chocolate Chip Muffins</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Online                       | Friday, October 30, 6:30–8:30 PM    |
| Fall is synonymous with pumpkins, with spice, harvest, and ghoulish family fun. In this interactive, real-time cook along participants will create a playful and delicious Halloween-themed meal from scratch using the instructor's personal recipes. We'll start by preparing a savory seasoned meat filling, then use it to stuff and shape puff pastry into fun, ghoulish "coils" (intestines) before baking to golden perfection. To complete the experience, you'll make a cranberry-based dipping sauce for a spooky (and tasty) finishing touch. For something sweet, participants will bake pumpkin-pumpkin-spice chocolate chip muffins—a cozy fall favorite that perfectly balances the savory side of the menu. Perfect for a night full of fun costume parties, trick-or-treating or get-togethers!                                                                                                                                                                                                                                                                          |                              |                                     |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | \$40.00 (No Senior Discount) | 1 Night                             |
| <b>Air Fryer Hype! Copycat KFC®, Doughnuts &amp; Crave-Worthy Creations!</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Online                       | Friday, November 6, 6:30–9:00 PM    |
| The popular Air Fryer Hype Copycat KFC® class is being taken to the next level! Are you curious about the Air Fryer craze or looking to expand your recipe repertoire beyond fries and frozen foods? Whether you're a seasoned air fryer user or considering your first purchase, this class is for you! Join Chef Tess for an elevated Air Fryer experience and explore new family-favorite crave-worthy creations, including her mouthwatering Copycat KFC®, and her from-scratch air fryer doughnuts, pizza, burgers, and egg rolls! Enjoy a fun and interactive virtual cook-along class with Air Fryer and tips that take the 'Air Fryer Hype' to new heights!" On the Menu: Tess' Copycat KFC® Chicken, glazed doughnuts, pizza, burgers, and egg rolls! The instructor will also demonstrate how to make her amazing air fryer pizza, burgers, and egg rolls! Tips for freezing the pizza, and egg rolls to stock your freezer will also be shared! All healthy, delicious recipes that will have your family coming back for more! Leftovers may just become a thing of the past! |                              |                                     |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | \$45.00 (No Senior Discount) | 1 Night                             |
| <b>Art of Samosas: Scratch-made Wrappers, Flavorful filling, &amp; 3 Ways to Cook!</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Online                       | Saturday, November 21, 5:00–7:30 PM |
| No need to look beyond your own kitchen for RESTAURANT QUALITY samosas. Golden, crisp, and packed with bold, spiced flavor—samosas are one of the world's most beloved bites. Now you can make them completely from scratch in your own kitchen. In this hands-on cook-along, you'll learn how to create samosas from the ground up, starting with classic savory filling of seasoned potatoes and vegetables, and customizable aromatic spices and herbs. The real game-changer? You'll master how to make your own paper-thin samosa wrappers using simple accessible ingredients—such a fun experience! We will also explore three different healthy alternative ways to cook your samosas—no deep-frying required. One cooking method involves using the air fryer! Freezing and reheating tips will also be shared! Equipment Needs: large non-stick pan.                                                                                                                                                                                                                            |                              |                                     |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | \$40.00 (No Senior Discount) | 1 Night                             |



|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                              |                                    |
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| <b>Holiday Cookie Workshop: Royal Icing &amp; Bakery Black &amp; White Cookies</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | Online                       | Friday, December 4, 6:30–9:00 PM   |
| <p>Step into a sweet winter wonderland in this joyful holiday cookie workshop, where participants learn the foundations of decorating cookies with Royal Icing—now paired with a bakery-style favorite called Black-and-White Cookies—half-way between a cake and a cookie, and covered with glossy chocolate and vanilla ganache-style icing on top. If you're looking to start a new holiday tradition and add a truly special cookie to your repertoire, this festive family-friendly class is for you. Gather your family for a fun baking experience or enjoy a little creative time for yourself. <b>Participants will bake their own sugar cookies ahead of time so they are ready to decorate at the start of class.</b> A PDF with two of the instructor's personal sugar cookie recipes—one soft and chewy, one crisp—along with a full list of ingredients and supplies for Royal Icing will be provided roughly 5 days before class to allow time for shopping and baking. Choose to bake one or the other or both using cookie festive cutters of choice. Together we will bake the gourmet Black &amp; White cookies, create Royal Icing with the proper consistency, and learn the foundations of decorating with it on our pre-made sugar cookies. No fancy equipment needed.</p> |                              |                                    |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | \$40.00 (No Senior Discount) | 1 Night                            |
| <b>Better-Than-Cinnabon® Cinnamon Rolls, and Dreamy Tiramisu! (No Raw Eggs)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Online                       | Saturday, December 5, 5:00–7:30 PM |
| <p>Warm, gooey, and impossibly soft—Chef Tess' Copycat Cinnabon® Cinnamon rolls are so good; you may never go back to the original. Treat yourself (and those you love) to two unforgettable desserts this holiday season after participating in this indulgent, hands-on bake-along. You'll learn to make Chef Tess' famous Copycat Cinnabon® Cinnamon Rolls topped with an out-of-this-world cream cheese frosting. After years of keeping this recipe secret, Tess is finally sharing it exclusively with class registrants! You'll also create Tess' Tiramisu, re-imagined and created with her signature no-raw-egg-method, for a lighter, fluffier, and incredibly creamy texture—while still delivering all the classic espresso-kissed flavor everyone loves. Perfect for the holidays, gifting, or simply elevating your dessert game, these recipes are guaranteed to impress. Fair warning: these recipes are too good to share—secrecy required! If you can't keep a delicious secret, this class might not be for you!"</p> <p>Equipment Needs: Stand-mixer with dough hook attachment (Cinnamon Rolls), whisk attachment (Tiramisu).</p>                                                                                                                                            |                              |                                    |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | \$45.00 (No Senior Discount) | 1 Night                            |
| <b>Swedish Meatballs &amp; Spaetzle (Homemade Egg Noodles): From Scratch Holiday Comfort Food</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Online                       | Friday, December 18, 6:30–9:00 PM  |
| <p>Rich, savory, and deeply comforting—this is the kind of meal that brings everyone to the table. In this hands-on class, you'll learn how to create tender, perfectly seasoned Swedish meatballs simmered in a velvety, savory cream sauce—an iconic dish enjoyed by families around the world, especially during the holidays. To make it even more special, you'll prepare homemade Spaetzle—soft, delicate German egg noodles that are surprisingly fun to make and the perfect companion to soak up every bit of that delicious sauce. Follow along step-by-step as Chef Tess shares her recipes, techniques for building flavor, working with simple ingredients, and creating a complete, from-scratch seemingly gourmet meal you'll be proud to serve. Whether</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                              |                                    |
| Instructor: Tess Georgakopoulos                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | \$40.00 (No Senior Discount) | 1 Night                            |



## Additional Class Information

### Waiver and Release of all Claims

By registering and participating in the Community Education Program, registrants agree to this agreement. The agreement is between named participant registered and the Barker Central School District (including the Barker Central School District Community Education Program, its Community Education Director/Coordinator, its Community Education Instructors, and other related members, agents, authorized guests, and affiliated organizations.) The participant will be participating in the following Community Education activities and/or classes as acknowledged here and through registration process. The participant further agrees to abide by the policies of the Barker Central School District and its Community Education Program, including the Code of Conduct.



Registrant hereby states that s/he does not have any ailments or physical condition that would prevent or inhibit her/him from fully participating in the specified activities and/or classes. Participant understands that there is a risk of injury inherent in the foregoing community education classes and/or activities. Participant hereby accepts and assumes all risks inherent in the specified Community Education classes and/or activities. Participant undertakes this activity at their own risk. Participant voluntarily assumes full responsibility for any losses, property damage, or personal injuries sustained in the specified activities and/or classes. Participant further agrees to hold harmless and indemnify the Barker Central School District from any and all claims, demands, actions and costs that might arise out of participation in the specified activities and/or classes.

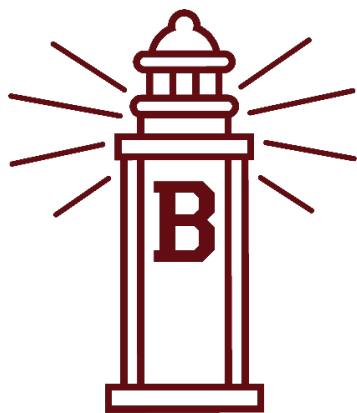


In consideration for the opportunity to participate in the Barker Central School District Community Education Program, to the maximum extent permitted by law, the Participant hereby releases the Barker Central School District, its Board of Education members (in their official and unofficial capacities), its employees, and its volunteers from any and all liability, claims, costs, expenses, attorney fees, demands, actions, and causes of action, whatsoever, arising out of or related to any losses, damages, or injuries (including death) that may be sustained during participation in the Barker Central School District Community Education Program or while on the premises of where the classes and/or activities are conducted.

Participant further agrees that the Barker Central School District will not be liable to the Participant for any damages, losses, personal injury or property damage, caused by or resulting from any cause whatsoever, including but not limited to the negligence of the Barker Central School District, the Barker Central School District Community Education Program, its Community Education Director/Coordinator, its Community Education Instructors, or other related members, agents, authorized guests, or affiliated organizations.

### **REFUND POLICY**

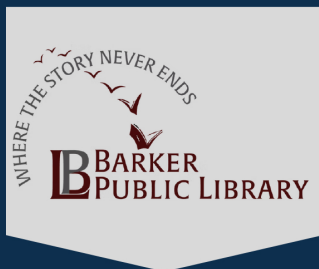
No refunds will be processed unless the District changes the program, cancels it, or a medical reason exists. There will be no refund after the first session of a class has taken place. Exceptions to this policy can be made related to unforeseen circumstances (i.e., injury). Pro-rated refunds may be issued in cases of verifiable illness or injury (doctor's note required) that prevents further participation in a course. If a refund request is approved, students will receive a refund via check or class credit voucher less processing fees. The Community Education Director will provide additional details to the student before the refund is finalized. Any exceptions to the refund policy are left to the discretion of the Community Education Director and are applicable to any situations not listed above.



### **FYI....**

**If you are interested in hosting/teaching a class**, please reach out to Mary Eadie. Remember you do not need to be a community member to join or teach a class. We are a community from many communities!

If you have any questions, please contact Mary Eadie at 716-795-3110, [meadie@barkercsd.net](mailto:meadie@barkercsd.net).



## BARKER PUBLIC LIBRARY

### 2025 ANNUAL REPORT TO THE COMMUNITY

SERVING 4,763 RESIDENTS THROUGH LEARNING, LITERACY, TECHNOLOGY, AND COMMUNITY CONNECTION.

#### 2025 BY THE NUMBERS

8,629

Total  
Circulations  
at the library

7,009

Library Visits

1,804

Program  
Attendees

126

Programs

6,230

Collection  
Items

1,247

Cardholders

1,021

Inter Library Loans  
Items Borrowed

368

New Materials  
Added

1,730

Inter Library Loans  
Items Shared

#### COMMUNITY HIGHLIGHTS

##### TODDLER STORY HOUR



Building early literacy skills and fostering a lifelong love of reading!

##### LEGO CLUB



Hands-on creativity, engineering, and problem solving at lego club!

##### SUMMER READING



Summer reading 2025 theme was the Erie Canal with 103 participants!

##### TRUNK OR TREAT



Hundreds of community members celebrated Halloween with books, treats, and fun!

Throughout the year we offered a variety of programs including: Toddler Story Hours, Lego Clubs, Trunk or Treat, Summer Reading, Cozy Companion Workshop, Erie Canal Watercolor Bookmark Classes, Felting Classes, Book Club, Author Talks, Bike Clinic, BCS Jr. and Sr. High Art Show, Plant Exchange and so much more!



OUR MISSION IS TO INSPIRE, EMPOWER, EDUCATE AND SUPPORT OUR COMMUNITY!



## YOUR LIBRARY AT WORK

### SERVICES WE PROVIDED

|                                                                                                                        |                                                                                                                   |
|------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
|  Free Wi-Fi                           |  Book Club                       |
|  Public Computers                     |  Lego Club                       |
|  Printing, Copying, Scanning & Faxing |  Early Literacy Programs         |
|  Interlibrary Loans                   |  1,000 Books Before Kindergarten |
|  Toddler Story Time                   |                                                                                                                   |

### COLLECTION HIGHLIGHTS

|                                                                                                                |
|----------------------------------------------------------------------------------------------------------------|
|  2,141 Adult Books            |
|  2,991 Children's Books       |
|  230 Audiobooks               |
|  778 DVDs                     |
|  13 Special Circulating Items |

## 2025 FINANCIAL SNAPSHOT

### Revenue Sources

|                                                                     |             |
|---------------------------------------------------------------------|-------------|
| Barker School District.....                                         | \$98,834.00 |
| Niagara County.....                                                 | \$10,138.94 |
| State Aid (LLSA).....                                               | \$1,529.00  |
| Grants.....                                                         | \$22,387.80 |
| Other(Library Charges, Gifts, Endowments, Donations and Misc.)..... | \$10,182.07 |

**TOTAL REVENUE.....\$143,071.81**

### Expenditures

|                                                     |             |
|-----------------------------------------------------|-------------|
| Personnel Costs.....                                | \$65,448.19 |
| Library Collection Materials.....                   | \$10,388.99 |
| Operation & Maintenance of Building Operations..... | \$7,523.16  |
| Office Operations and Supplies.....                 | \$6,232.43  |
| Professional Services and Bookkeeping.....          | \$5,097.25  |
| Programs & Events.....                              | \$1,468.29  |
| Technology & Library Systems.....                   | \$7,641.50  |
| Administrative & Other.....                         | \$1,388.87  |

**TOTAL EXPENDITURES.....\$105,188.68**

### Looking Ahead to 2026

- Stay tuned for our launch of the Barker Public Library After-School Enrichment Program Sponsored by the Ralph Wilson Jr. Foundation!
- Continued collection development
- Increased technology and learning opportunities
- Engaging programs for all ages

## Thank you!

Everything we accomplish is made possible through the support of our patrons, volunteers, donors, community partners, Board of Trustees, and taxpayers!



8708 MAIN STREET BARKER, NY 14012



716-795-3344



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BARKER, NY 14012

**Barker Central School District**  
**1628 Quaker Road**  
**Barker, NY 14012**

**Board of Education**

Randall B. Atwater, President  
John E. Sweeney Jr., Vice President  
Renee' Atwater  
Deanna Carnes  
Candice Gancasz  
Stephanie Mason  
Virginia Voss

**Interim Superintendent of Schools**  
Christian Cornwell

**Principal**  
Micaela M. Love, Ed.D.

**Coordinator of Curriculum &  
Professional Learning/Assistant  
Principal**  
Christian Cornwell

**Assistant Principal**  
Deborah Lingle

**Director of Instructional  
Services/Special Education**  
TBD

**Business Administrator**  
Connie Miner

**District Clerk**  
Mary Eadie

**District Mission Statement:**

We will provide a school environment that fosters respect, compassion, tolerance, and nurtures life-long learners who make meaningful contributions to society.



*Prom 2026 (Top-bottom, L-R): Partial Prom Court - Morgan Wagner, Ava Kelemen, Brooke Dunkelberger, Fallyn Mescall, Ella Gancasz, Keagan Schaal, Anthony Taliaferro, and Ethan Gancasz. Not pictured: Blake Carnes, Carter DerSarkissian. Wagner and Schaal were crowned Queen and King.*