

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. 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 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

Community Band	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 rmfrost88@yahoo.com		
Contact: Marcia Frost	Free but must be registered.	Weekly

AARP Smart Driver	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. Check with your insurance provider for specifics. There is no Barker Senior discount for this course. To received reduced cost, the participant must provide their AARP # with payment.		
Checks are made payable to AARP.		

Instructor: Prady Joshu	Cost: \$25.00 AARP Members \$30.00 Non-Members	1 Day
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Regular In-House Classes/Programs

Body Sculpting	Elementary Gym	Starts 9/22	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. Hooch	\$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. Fee adjusted but is not finalized until class is set and available on the website for registration.			
Instructor: Krista Beth Feltz	\$50.00 (Seniors \$25.00) + 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 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 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. <u>Parents must accompany students and stay in the pool area at all times.</u>			
Staff Lifeguards	\$50.00 (\$25.00 Seniors)		8 Weeks
Greeting Card Class	Room 183, (Art Room, HS)		Thursdays, 6:00–8:00 PM 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 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

How to Grow, Create, & Taste a Bouquet - NEW	Room 315/316 (FACS) Across from HS Cafeteria	One Day	Thursday, October 1, 6:00–8:00 PM
During this class farmer-florist-herbalist Aurora of Schul Farmstead will lead you learning how to grow flowers in your garden, design a bouquet, & 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. 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 & taste testing edible flowers and herbs grown on her farm to help you create your very own unique herbal & floral tea blend that you can take home with you.			
Instructor: Aurora Schul Schunk	\$50.00 (No Senior Discount)		1 Day
Medicare 101 - Understanding Your Options	High School Cafeteria	One Day	Tuesday, September 15, 6:00–7:30 PM
Medicare is Confusing! What are Parts A, B, C & 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.			
Instructor: Jason Myers	Free – you must register to attend.		1 Night
Quilting: 5-yard Quilt	Room 183 (Art Room, HS)	One Day	Saturday, October 17, 9:00 AM–3:00 PM
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!			
Instructor: Janice Stoll	\$35.00 (Seniors \$17.50)		1 Day
R.A.D. Defensive Systems Course	Cafetorium/ Elementary Cafeteria	Ladies Only	Wednesday, 6:00–9:00 PM Classes: 10/14, 10/21, 10/28, 11/4
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. Free to any High School female student.			
Instructor: Somerset Police	\$40.00 (Seniors \$20)		4 Weeks
Stability & Strength for Daily Living - NEW	Jr. High Gym	Starts 9/14	Mondays, 5:15-6:00 PM No Classes 10/5, 10/12
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.			
Instructor: Sandra Lewis	\$40.00 (Seniors \$20.00)		9 Weeks

Stained-Glass Keepsakes New Options	Tech Room - Cut/Grind Classes 10/8, 11/5 Art Room - Assemble Classes on 10/22, 11/12	Thursdays, 6:00–8:00 PM	
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. Please note, each class date is a separate registration.			
Instructor: Linda Leggett	\$60.00 (No Senior Discount) per class	4 Individual Classes	
Stretch & Tone Your Body	Elementary Gym	Starts 9/22	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. Hooch	\$50.00 (Seniors \$25.00)		8 Weeks
Volleyball	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. Sorry, adults only, No STUDENTS, and you must be registered to participate.			
Instructor: Jim Harris	\$50.00 (Seniors \$25.00)		8 Weeks
Water Aerobics	Pool in High School	Starts 9/15	Mondays & Wednesdays, 5:30–6:30 PM No Class 10/12
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
Wine/Vase Glass Painting	Dates and Times to be determined. Registration will open once set. Watch the website.		
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	
Yoga Time – Back Again!	Room 430/446 STEM Room Elem. Bldg.	Starts 9/22	Tuesdays, 7:00–8:00 PM No Class 10/6
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
<i>Join the Community, create memories!</i>			

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

Rejuvenate Your Brain		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
Avoiding the Perils of Perimenopause & Menopause			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
Posture, Get it Straight! Look 10 Years Younger And Feel Better		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 NEVER TOO LATE 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
Acupressure And Other Tools For Women 35+		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
Posture & Osteoporosis: Building Better Bones		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
Overcome Your Carbohydrate Cravings		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

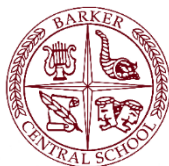
Thyroid Things You Need to Know		Online	Monday, November 9, 7:00-8:30 PM
If you currently take thyroid medication but are still gaining weight and still have a variety of symptoms, there's more you need to know. Fatigue, weight gain, depression, anxiety, rising cholesterol levels, inability to focus, 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
Acupressure to Assist Weight Loss		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			
Piano for the Hopelessly Busy Person		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
Guitar for the Hopelessly Busy Person		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
Instant Ukulele for Hopelessly Busy People - NEW		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
Piano by Ear - NEW		Online-Zoom	Saturday, Nov. 21, 10:00 AM-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

Self-Growth and the Art of Singing - NEW	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
Singing Lessons for Everyone	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
Cooking		
Mastering the Multi-Cooker - NEW	Online	Saturday, September 19, 5:00–7:30 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
Copycat Cinnamon Crunch Bagels Better than Panera®	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
Freezer Pizza & Fast “Liquid” Pizza for Meal Prep Busy Nights	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

Bring the Wok Home – 3 Quick Asian Dishes	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
Ghoulish Stuffed Pastry & Pumpkin-Chocolate Chip Muffins	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
Air Fryer Hype! Copycat KFC®, Doughnuts & Crave-Worthy Creations!	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
Art of Samosas: Scratch-made Wrappers, Flavorful filling, & 3 Ways to Cook!	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



Holiday Cookie Workshop: Royal Icing & Bakery Black & White Cookies	Online	Friday, December 4, 6:30–9:00 PM
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. Participants will bake their own sugar cookies ahead of time so they are ready to decorate at the start of class. 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 & 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.		
Instructor: Tess Georgakopoulos	\$40.00 (No Senior Discount)	1 Night
Better-Than-Cinnabon® Cinnamon Rolls, and Dreamy Tiramisu! (No Raw Eggs)	Online	Saturday, December 5, 5:00–7:30 PM
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!" Equipment Needs: Stand-mixer with dough hook attachment (Cinnamon Rolls), whisk attachment (Tiramisu).		
Instructor: Tess Georgakopoulos	\$45.00 (No Senior Discount)	1 Night
Swedish Meatballs & Spaetzle (Homemade Egg Noodles): From Scratch Holiday Comfort Food	Online	Friday, December 18, 6:30–9:00 PM
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 for a holiday gathering or a cozy dinner at home, this comforting classic is sure to become a family favorite.		
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.

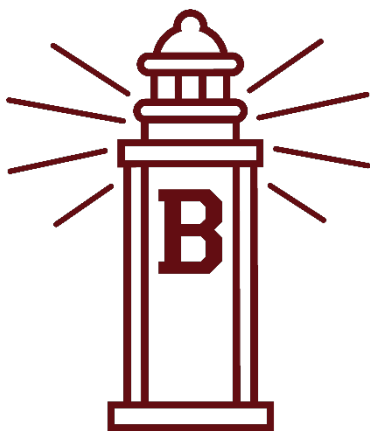


In consideration for the opportunity to participate in the Barker Central School District Community Education Program, to the maximum extent permitted by law, the Participant hereby releases the Barker Central School District, its Board of Education members (in their official and unofficial capacities), 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.