



Lewiston-Porter CSD

Community Education Brochure

2026 Fall Session



Lewiston-Porter Central School District

OUR MISSION: One Purpose. Your Pathway. Our Promise.

OUR VISION: Our PURPOSE is to ensure that when students leave Lewiston-Porter they will be ready to face the world with confidence in themselves and what they can contribute. While students are here they will be challenged to grow along their PATHWAY and discover their personal best because we PROMISE to give them our best.

Paul J. Casseri, Superintendent of Schools

Board of Education:

Tessa Connelly, Board President

Chris Bragdon, Board Vice President

Joshua Eckstein, Board Member

Annie Huntington, Board Member

Sara Ohanessian, Board Member

Susan Rhodenizer, Board Member

Zoe Droegmyer, Ex Officio Student Board Member

Isha Parikh, Ex Officio Student Board Member (Alternative)

Message from the Superintendent

Dear Community Members:

We are excited to introduce our Fall 2026 Community Education Program to Lewiston-Porter residents and our supporters from surrounding communities.

This fall, we are offering a full lineup of courses, including several new classes across a wide range of subjects designed for all ages, interests, and skill levels. Whether you're looking to learn a new skill, explore a new hobby, or connect with others in the community, there is something for everyone.

Community Education is about lifelong learning and discovering new opportunities. We invite you to step outside your comfort zone, try something new, and continue your personal learning journey. Your participation and support make this program possible, and we truly appreciate your commitment to helping Community Education thrive.

We welcome you, your family, and your friends to explore all that Lewiston-Porter Community Education has to offer this fall. We look forward to learning with you!

Sincerely,
Paul J. Casseri, Superintendent of Schools

Welcome from the Board of Education

The Lewiston-Porter Board of Education is pleased to welcome you to our Fall 2026 Community Education Program. We are proud to continue our tradition of providing enriching learning opportunities that inspire curiosity, personal growth, and lifelong learning throughout our community.

This fall, we are excited to offer a diverse selection of classes, including several new additions to the Lew-Port Community Education program. Our goal is to provide a wide variety of engaging opportunities that encourage you to explore new interests, develop new skills, and continue your learning journey with us.

We encourage you to share these experiences with friends and family and discover all that our Community Education program has to offer. We look forward to welcoming you to our campus this fall!

With gratitude,
The Lewiston-Porter Board of Education

LP Campus Map



all
Communities
WELCOME

Community Education Contact Information:

Rhonda Shiah, Community Education Director,
lpcommunityeducation@lew-port.com, 716-286-7265
Marisa Iagallo-Barile, Community Education Coordinator,
lpcommunityeducation@lew-port.com, 716-286-7266
www.lew-port.com, [Community page](#), [Community Education](#)



Cooking Classes:



Join Teri Aceti for some Italian Favorites:

Home Pizza, Bread and Focaccia - Wednesday, 9/16 6 - 9pm MS 502 \$ 40.00

In this class you will learn how to make different breads from pizza bread to pasta doughs of all kinds, getting you ready for our Fall semester!

Sauce & Meatballs - Wednesday, 9/23 6 - 9pm MS 502 \$ 40.00

Let's learn how to make homemade sauce from scratch. The best sauce you can make for your family, it freezes well and you'll learn the secret ingredient that will make this sauce your family's favorite! A supply list will be emailed to you one week prior to the start of class to allow you to get the supplies needed for this class.

Arancini (Rice Balls) - Wednesday, 9/30 or 10/28 6 - 9pm MS 502 \$ 40.00

A little side dish that will blow your mind and is sure to be a family favorite. They are a little time consuming, but OMG delicious served with red sauce. A supply list will be emailed to you one week prior to the start of class to allow you to get the supplies needed for this class. This class is a popular class and sells out quickly, so sign up early!

Lasagna & Sauce - Wednesday, 10/7 6 - 9pm MS 502 \$ 40.00

Come learn how to make this delicious family favorite. We will even be making our own pasta that is lite and fluffy, made from scratch! A supply list will be emailed to you one week prior to the start of class to allow you to get the supplies needed for this class.

Caponatina - Wednesday, 10/14 6 - 9pm MS 502 \$ 40.00

Caponatina is an "eggplant appetizer" made from scratch. This appetizer can be canned and stored for months and is a "go to" for any occasion! Chuck full of healthy vegetables that everyone (kids included) will love! A supply list will be emailed to you one week prior to class to allow you to get the supplies needed for this class.

Homemade Braciole - Wednesday, 10/21 6 - 9pm MS 502 \$ 40.00

Tender meat dish cooked in homemade sauce, sure to impress your friends and family. We go to the butcher at TOPS in Lewiston to get the perfect meat for this dish. This is classic Italian cooking at it's finest! A supply list will be mailed out one week prior to the start of the class to allow you to get the supplies you need for this class.

Eggplant Parmesan - Wednesday, 11/4 6 - 9pm MS 502 \$ 40.00

This dish is made differently than you may have had before. Enjoy this dish as a main, side or appetizer! This new method of cooking eggplant is amazing! A supply list will be mailed out one week prior to the start of the class to allow you to get the supplies you need for the class.

Homemade Gnocchi & Ricotta - Thursday, 11/12 or Wednesday, 12/9 6 - 9pm MS 502 \$ 40.00

This ricotta cheese recipe for light and fluffy gnocchi noodles will be a family favorite! These ricotta noodles are much lighter than those made with potatoes. A great recipe for the upcoming holidays and is one of my grandma's favorites! A supply list will be emailed to you one week prior to the start of the class to allow you to get the supplies you need for this class.



Cooking Classes cont'd:



Homemade Ravioli & Ricotta - Wednesday, 11/18 or 12/16 6 - 9pm MS 502 \$ 40.00

Another old school Italian recipe that we will make from scratch. These light fluffy "Pillows" are my family staple on our Easter dinner table. This class is always a favorite and fills up quickly. This dish will be a family favorite! A supply list will be emailed to you one week prior to the start of the class to allow you to get the supplies you need for this class.

Stuffed Artichokes - Wednesday, 12/2 6 - 9pm MS 502 \$ 40.00

Come learn to make one of my family's favorites! Artichokes stuffed with a blend of bread crumbs, cheeses and herbs - plus a secret ingredient that makes these the best artichokes you'll ever have! My grandson has been eating these since he was able to eat solid food. Delicious as a main course or an appetizer. A supply list will be emailed to you one week prior to the start of the class to allow you to get the supplies you need for this class.



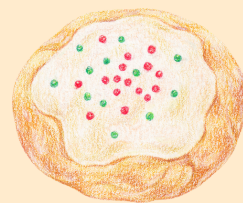
Let's Get COOKING

Cookie Classes:

Learn how to make the famous Italian "S" cookies with Marisa Barile - Tuesday, 11/3, 6-8pm, MS 502 \$35.00

You'll receive step-by-step instruction on how to prepare the dough, shape the cookies, and bake them to perfection. At the end of the class, you'll take home freshly baked cookies to share with family and friends.

Limit 10 students per class. Ingredient/Supply fee: \$10.00 due to the instructor the day of the class.



Orange Cranberry Ricotta Cookies with Marisa Barile - Tuesday, 12/1, 6-8pm, MS 502 \$35.00

Learn how to make traditional Italian orange cranberry ricotta cookies from scratch! You'll receive step-by-step instruction on how to mix the dough, shape the cookies, and bake them to perfection. These delicious, classic cookies are sure to become a favorite addition to your Christmas cookie baking tradition. Limit 10 students per class. Ingredient/Supply fee: \$10.00 due to the instructor the day of the class.

New Online Cooking Classes:

Online Cooking Classes with Tess Georgakopoulos: Please note: One registration fee for this online virtual interactive class can include immediate family members living full-time in the same home ONLY.

If children are participating, adult supervision is required. If friends, adult children, or extended family members are gathering for a fun night together, EACH household must register SEPARATELY even if participating together. A list of ingredients and class details will be sent in advance of the class.

All these classes will be offered by zoom and the link will be sent to participants with instructions with how to access the class prior to it starting.

Mastering the Multi-Cooker Saturday, 9/19 5 - 7:30pm \$ 42.00

"Learn to confidently use your electric multi-cooker in this live, chef-led cook-along experience. From Breakfast to dessert—including a yogurt tutorial—you'll see versatile recipes in action and can join a hands-on cook-along to prepare Creamy Cheesy Tuscan Chicken with Penne. Perfect for beginners and beyond. All recipes, tips, cleaning & care information included.

New Online Cooking Classes cont'd.:

Ramen Revival: Transforming the humble Ramen into a Gourmet Feast! - Friday, 9/25 6:30 - 8:30pm \$ 42.00

Ramen noodles may be humble, but with a little creativity and flair, they can be taken to a whole new level being transformed into a restaurant-worthy meal. Join Chef Tess for this fun filled cook-along adventure and learn to turn this humble noodle into a truly special meal using high-quality proteins, fresh vibrant vegetables, and Asian pantry staples. Learn to elevate texture and taste, marinate the protein, and prepare the vegetables and how to build bold, balanced flavors by crafting a rich full- flavorful sauce. Then discover a few simple cooking techniques for layering the ingredients and the flavors to create depth, texture, and visual appeal in every serving. Whether you are a busy home cook or a curious foodie, you will walk away with serious ramen inspiration and the skills to continue to turn a simple pack of Ramen noodles into a healthy, nutritious gourmet experience! While cooking-along is loads of fun, and highly recommended, it is optional.



Better Than Bakery: Cinnamon Crunch Bagels & Pumpkin Spice Cinnamon Rolls - Saturday, 9/26 5 - 7:30pm \$ 49.00

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 in one of her newest cook-along classes 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 pillowy dough and mouth watering filling 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! While cooking-along is loads of fun, and highly recommended, it is optional.

The Art of Carnitas & Homemade Tortillas - Saturday, 10/3 5 - 6:30pm \$ 42.00

Learn to make tender multi-cooker carnitas during the live chef-led interactive cook-along experience. Participants will also prepare flour and corn tortillas from scratch along with quick-pickled red onions. A hands-on-cook-along class designed for all skill levels.

Freezer Pizza & Fast "Liquid" Pizza - Friday, 10/9 6:30 - 9pm \$ 49.00

Stock your freezer and simplify your dinner with homemade freezer pizzas, and quick no-knead pizza for easy, healthy, affordable, homemade meals on a busy night. What a welcome fun treat for the entire family any night of the week, but especially when you just need to sit down, unwind and enjoy a slice!



Handcrafted Tortellini Workshop - Saturday, 10/10 5 - 7:30pm \$ 49.00

Join this chef-led, hands-on cook-along experience and learn to make fresh tortellini from scratch. Participants will prepare pasta dough, a creamy three-cheese filling and two variations: lunami busting mushroom (or spinach) and italian sausage. A fun skill-building experience for all levels.

Bring the Wok Home: 3 Quick & Healthy Asian Rice Bowls - Friday, 10/23 6:30 - 9pm \$ 49.00

Skip the takeout - learn to make bold, healthy Asian rice bowls in 30 minutes or less. Create Teriyaki, honey garlic and Gochujang-glazed chicken using one simple cooking method you can use again and again. You'll also learn an easy approach to cooking veggie sides, plus tips for flavor, marinating and meal prep, No deep frying required. Fast, fresh, and better than takeout.



New Online Cooking Classes cont'd.:

Soups & Bread Bowls: Marry Me Chicken Soup, Chicken Pot Pie Soup and Homemade Italian Bread Bowls - Saturday, 10/25 5 - 7:30pm \$ 49.00 Join this chef-led, hands-on cook-along experience and create two comforting soups- Marry Me Chicken soup and Chicken Pot Pie soup - along with homemade Italian bread bowls. Recipes will be taught for both multi-cooker and stovetop. A warm, interactive experience bringing delicious warm comfort to your table.

Ghoulish Stuffed Pastry & Pumpkin-Chocolate Chip Muffins - Halloween Family Fun! -Friday, 10/30 6:30 - 8:30pm \$ 42.00 Create a fun, memorable, Halloween-themed meal during this cook-along. Participants will make ghoulish stuffed puff pastry filled with savory meat filling shaped as "intestines," a cranberry based dipping sauce, and pumpkin-chocolate chip muffins. A festive, frightening fun time for the whole family!

Air Fryer Hype! Copycat KFC, Doughnuts & Crave Worthy Creations! - Friday, 11/6 6:30 - 9:00pm \$ 49.00 The POPULAR Air Fryer Hype Copycat KFC experience is back by popular demand and taking to the next level! Join Chef Tess for an elevated, fun and interactive cook-along experience featuring crave-worthy favorites including mouth watering Copycat KFC chicken, and from scratch yeasted air fryer glazed doughnuts, plus additional scratch made pizza, burgers, and egg rolls. Equipment needed: Air Fryer. A stand mixer with dough hook attachment is also recommended for making the doughnut. If stand mixer is not available, dough can be made by hand. More information will be provided with the ingredient packet. A list of ingredients and class details will be provided prior to the class for shopping and preparation.

K-Pop Bulgogi Kimbap: Gourmet Korean Signature Rice Rolls - Saturday, 11/7 5 - 7:30pm \$ 42.00 Kimbap is Korea's answer to the perfect rice roll - similar in shape to sushi, yet uniquely its own with savory cooked fillings that create distinctive flavors and textures. Join Chef Tess for this fun filled cook-along adventure and explore the art of making Bulgogi Kimbap rolls from start to finish. Whether you are a busy home cook or a curious foodie, you will leave with new skills, fresh inspiration, and the confidence to turn simple ingredients into a variety of healthy, delicious, gourmet kimbap. A list of ingredients and class details will be provided prior to the class for shopping and preparation.

Knead to Know: A Bread Making Master-Class for Beginners & Beyond! - Saturday, 11/14 5 - 8:30pm \$ 99.00

Build confidence in bread baking with this hands-on Chef-led Master class!

Learn to make artisan crusty bread, soft dinner rolls, and classic sandwich bread from scratch, plus enjoy a demonstration of a beautiful filled and rolled Pane Bianco. Along the way, explore flours, hydration, yeast, and the science behind great bread. Perfect for beginners and those ready to explore more. Includes a comprehensive recipe and information packet. Equipment needed: stand mixer with dough hook attachment.



REGISTRATION MADE EASY

- Online by visiting the Lewiston-Porter webpage/community/community education to register for classes or www.lew-port.com, [Community page](#), [Community Education](#) or click on QR code
- Complete the registration form and mail or drop off at District Office, 4061 Creek Road, Youngstown, NY 14174
- Stop by the district office to register M-F (9AM-3PM)
- Contact us 716-286-7265, 716-286-7266, lpcommunityeducation@lew-port.com



New Online Cooking Classes con't.:

Classic Homemade Pierogi & Sweet Berry Pierogi - Friday, 11/20 6:30 - 8:30pm \$ 42.00

Have some fun participating in this cook-along experience as you learn how to make your own homemade Classic Pierogi and delicious Sweet Berry Pierogi with two types of homemade dough and filling that will make your taste buds dance for joy! We will also be learning how to cook and freeze these little dumplings that you can make ahead and store for a rainy day. No fancy equipment needed. This class has been so popular it has even been featured in the American Polish Journal! A list of ingredients and class details will be sent in advance of the class.

Art of Samosas: Scratch-made Wrappers, Flavorful Fillings & 3 Ways to Cook - Saturday, 11/21 5 - 7:30pm \$ 42.00

Skip the store-bought and learn to make crispy, flavorful samosas completely from scratch. Create a classic spiced potato filling, master homemade wrappers, and cook samosas three healthy ways - one of which is using the air fryer - for golden, no deep-fry results. Delicious, versatile, and easier than you think.

Holiday Cookie Workshop: Royal Icing & Bakery Black & White Cookies - Friday, 12/4 6:30 - 9pm \$ 42.00

Bake, decorate, and celebrate the season with two festive holiday sweets. Learn to decorate sugar cookies with royal icing and create iconic bakery-style Black & White cookies from scratch. Includes make-ahead sugar cookie recipe, simple decorating techniques, and a fun, festive experience for all skill levels.

Better Than Cinnabon Cinnamon Rolls, and Dreamy Tiramisu! - Saturday, 12/5 5 - 7:30pm \$ 49.00

Learn to make better-than-Cinnabon Cinnamon Rolls and a light creamy Tiramisu - no raw eggs required. Create soft, gooey rolls with cream cheese frosting and a dreamy espresso-kissed dessert perfect for the holidays, gifting or anytime indulgence. Equipment needed: Stand-mixer with dough hook attachment (cinnamon rolls) and whisk attachment (tiramisu).

Festive Mediterranean Mezze Charcuterie Board - Saturday, 12/12 5 - 7:30pm \$ 56.00

The word "Mezze" refers to what we all know as finger foods and dips. Many Mediterranean meals consist of a variety of "mezze" items that come together to create the most wonderful flavors, tastes, and textures. Learn how to bring warmth, color and the flavors of the Mediterranean to your fall and winter gatherings with this festive Mediterranean Mezze cook-along class. Cook along items: Silky whipped feta & tzatziki dip, Greek meatballs and homemade pita bread. Mezze items to be demonstrated: Muhamarra (a smokey red pepper dip), Greek hummus, and if time permits, some crispy Greek sesame bread sticks. The demonstration will also include how to build the board, balancing the colors, textures, and flavors, and how to build interest and visual appeal with height and practical items found in every kitchen. Equipment needed: Food processor or blender is needed for the whipped feta. Stand mixer recommended for the pita bread.

Swedish Meatballs & Spaetzle: From Scratch Holiday Comfort Food - Friday, 12/18 6:30 - 9pm \$ 42.00

Learn to make Swedish meatballs with rich cream sauce and homemade Spaetzle (egg noodles) from scratch. A comforting, holiday-ready meal that's fun and flavorful, satisfying, and surprisingly easier than you think!

Sweet & Savory Kolache: Czech Classics & Texas-Style Favorites - Saturday, 12/19 5 - 7:30pm \$ 49.00

Learn to make sweet Czech and savory Texas-style kolache from scratch using two brioche-style doughs. Create fruit-filled or sweetened cheese-filled pastries with crumble topping and savory gourmet-sausage-cheese rolls, plus a simple honey mustard sauce. Perfect for brunch, holidays, or anytime baking. Equipment needed: Stand mixer with dough hook is highly recommended if you would like to make both types of kolache.



Health & Wellness Classes:



Reduce Stress, Increase Energy with Brenda Zechmeister - Thursdays, 9/17 - 10/1 6 - 7:15pm

PEC, Small Gym \$ 52.00 This is a slower yoga class where each pose is held longer for deeper release of tension. Students will learn how to connect the breath with the body, thereby releasing stress and feeling more open and relaxed. All levels and abilities are welcome. Bring a mat, blanket, pillow and yoga block. Students 14 and older are welcome to register for this class when a parent/guardian is also registered and attending the same class.

The Anti-Inflammatory Diet & Lifestyle with Amanda Watson - Wednesday, 11/4 6:30 - 7:45pm

CRC, Alumni Room \$ 19.00 Inflammation is vital and a natural part of our body's response to injury and infection. Without inflammation, wounds would fester, and infections could quickly become deadly. We can have too much of a good thing though, and inflammation that goes on too long can become problematic. Chronic inflammation is linked to several medical conditions such as Alzheimer's Disease, heart disease and stroke, cancer, asthma, autoimmune disorders, and type 2 diabetes. In this class you will learn how to naturally manage and reduce excessive inflammation through lifestyle and diet modifications. Students aged 16 and older are welcome to register for this class when a parent/guardian is also registered and attending the same class.

Eating for Health with Amanda Watson - Wednesday, 10/21 6:30 - 7:45pm CRC,

Staff Development Room \$ 19.00 Our diet, or the food and drink we consume, is the most powerful determinant of our overall health and wellness. It can be our best ally, or our worst enemy. Unfortunately, it can be difficult to know how to build a healthy diet with all the conflicting dietary advice and plans out there. In this class a Board Certified Holistic Nutrition Consultant will share the basics of Eating for Health to promote overall health and wellness. The goal of this class is to educate and empower you with the foundational knowledge of how to structure a health promoting diet. You will meet your "nutrition heroes" and "nutrition bandits," understand the difference between macro- and micro-nutrients, and learn how to keep track of food choices and notice attitudes pertaining to making changes. You will leave equipped with the knowledge to start making healthier food choices to reduce your risk for chronic diseases such as type II diabetes and cardiovascular disease. Students aged 16 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class.

Gain Energy & Lose Weight with Amanda Watson - Wednesday, 10/28 6:30 - 7:45pm

CRC, Staff Development Room \$ 19.00 "Get ready to learn a holistic approach to balancing your metabolism for increased energy and decreased body fat! In this class we will discuss the relationship between diet, blood sugar, and insulin control in maintaining a healthy body composition and steady energy levels. You will learn factors that contribute to symptoms of blood sugar imbalances, how stress contributes to unhealthy weight gain, and how to set up a diet and lifestyle plan to reduce stress and support blood sugar stability. Most of the class will focus on how to build balanced meals that support healthy blood sugar levels and reduce sugar cravings. There will be time for you to ask questions and you will receive handouts to take with you to help you implement these suggestions at home! Students 16 years of age and older are welcome to register for this class when a parent/guardian is also registered and attending the same class.

Repairing Your Metabolism in Midlife with Tani Wojcinski - Tuesday, 9/29 6 - 7pm

CRC, Alumni Room \$ 19.00

Decades of bad diet advice and yo-yo dieting can leave lasting harm to your body. This workshop breaks down the real reasons why weight loss feels different after 40 and how to reboot your metabolism through strength training, balanced nutrition, and lifestyle strategies that actually work. You'll leave understanding your hormones, your hunger, and your next steps for lasting results. Students 16 and older are welcome to register for this class when a parent/guardian is also registered and attending the same class.



Exercise Classes:



Aqua Zumba with Grace Firzak - Thursdays, 10/15 - 12/3, (No class on 11/4 or 11/26) 7:30 - 8:30pm HS, Pool \$ 65.00

Make a splash in an aqua Zumba class! Known as the Zumba “pool party,” this water aerobics class includes splashing, stretching, twisting, shouting, and laughing. All this, while providing you with a low-impact total body routine. This class is fun for all ages and suitable for all fitness levels. Integrating the Zumba formula and philosophy with traditional Aqua fitness principles. Aqua Zumba blends it all together into a safe, challenging, water-based workout that’s cardio-conditioning, body-toning, and most of all, exhilarating beyond belief! Students 14 years of age and older are welcome to register for this class when a parent/guardian is also registered and attends the same class. Come join the party!

Evening Lap Swimming, Instructor Joe Lauzonis - Monday/Wednesday, 9/14 - 12/16, (No class on 10/12, 11/11 and 11/25)

7:30 - 8:30pm HS, Pool \$ 110.00 Did you know that exercising in the pool offers a fabulous aerobic, cardio and strength workout experience in a low-or-no-impact environment? It is excellent for joints and foundational strength building. Join us at our High School pool for lap swimming for adults. Fins, kickboards, and hand paddles will be available for you to use. Students aged 14 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class. Doors open at 7:15pm.

Morning Lap Swimming, Instructor Joe Lauzonis - Fridays, 9/11 - 12/18, (No class on 11/27) 6:30 - 7:30am HS, Pool \$ 81.00

Did you know that exercising in the pool offers a fabulous aerobic, cardio and strength workout experience in a low-or-no-impact environment? It is excellent for joints and foundational strength building. Join us at our High School pool for lap swimming for adults. Fins, kickboards, and hand paddles will be available for you to use. Students aged 14 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class. Doors open at 6:15am.

Tai Chi with Shuping (Rachel) Song - Mondays, 9/14 -11/23 (No class 10/12) 7:15 - 8:15pm PEC, Big Gym \$ 67.00 - Tai Chi is a popular internal martial art. It trains the body, mind and spirit to seek their balance, inner strength and tranquility through gentle movement and graceful postures. Tai Chi originated from ancient China for self-defense purposes and gradually evolved into an art of meditation with mental and physical health benefits. There are many trendy forms of Tai Chi being practiced, such as 8 forms, 24 forms and 42 forms, etc. For each class you will start with a basic meditation technique and then practice the movement forms (beginning with the basics). Tai Chi is a great form of exercise for everyone! Please wear loose pants and flat, thin bottomed sport or canvas shoes. Students ages 8 and up are welcome to register for this class when a parent or guardian is also registered and attends the same class.

Start Strong Strength (Session 1) with Tani Wojcinski - Mondays, 9/21 - 11/2 (No class 10/12) 6 - 7pm MS, Fitness Rm \$ 75.00

This full-body strength and toning class is designed exclusively for women who want to feel strong, confident, and empowered in their own skin. You’ll build lean muscle, boost your metabolism, and sculpt definition through dynamic strength training, dumbbells, and bodyweight moves — no bulky lifting, just smart, effective programming that celebrates your curves and your power. Expect upbeat music, a supportive community, and coaching that pushes you past your comfort zone — with plenty of encouragement and sass along the way. Whether you’re brand new to strength training or ready to level up, this class will leave you walking taller, glowing brighter, and embracing the sexy side of strong. Students aged 16 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class.

Start Strong Strength (Session 2) with Tani Wojcinski - Mondays, 11/9 - 12/14 6 - 7pm MS, Fitness Rm \$ 75.00 This full-body strength and toning class is designed exclusively for women who want to feel strong, confident, and empowered in their own skin. You’ll build lean muscle, boost your metabolism, and sculpt definition through dynamic strength training, dumbbells, and bodyweight moves — no bulky lifting, just smart, effective programming that celebrates your curves and your power. Expect upbeat music, a supportive community, and coaching that pushes you past your comfort zone — with plenty of encouragement and sass along the way. Whether you’re brand new to strength training or ready to level up, this class will leave you walking taller, glowing brighter, and embracing the sexy side of strong. Students aged 16 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class.

Line Dancing - Beginners, with Suzanne Diez - Tuesdays, 9/22 - 12/1 (No class on 10/13 or 11/10) 6:30 - 7:30pm PEC,

Auditorium, \$63.00 Line dancing is one of the most fun country dances out there because you can do it anywhere and you do not need a partner! Line dancing is exactly what it sounds like: a group dance in which the dancers stand side-by-side in one or more lines as they perform a series of dance moves in unison. No matter what type of music you choose to dance to, line dancing can be a great workout. Depending upon your age and fitness level, you can expect to burn between 300- 800 calories per hour line dancing! Come and learn basic line dances to some “cool” country and non-country songs. We will learn dances demonstrated in dance halls across Western NY, sure to get you out on the dance floor! Please bring a water bottle and dry shoes to class. Students aged 14 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class.

Line Dancing - Intermediate with Suzanne Diez - Tuesdays, 9/22 - 12/1 (No class on 10/13 or 11/10) 7:35 - 8:35pm PEC,

Auditorium \$63.00 After taking beginner line dancing, you will graduate to the challenge of the intermediate line dancing class. This class will teach you more intricate dances that are seen in the dance halls across Western New York and Canada. Be ready for some great exercise! The dances are fun while the music is a variety of country, pop and alternative. Students are asked to bring a water bottle and dry shoes to class. Students aged 14 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class. Prerequisite for students is attending the beginner line dance class or similar experience.

Learning & Leisure Classes:

Angels - Everything You Need to Know with Richard D'Angelo - Tuesdays, 9/29 6 - 9pm MS 602 \$ 40.00

Angels are loving beings that are always with you. But there is more to them than just that. Working with them not only helps you, but them as well! All of your questions will be answered. Learn more about them in this fascinating class. Archangels and Spirit Guides will also be discussed.

Meditation - Everything You Need to Know with Richard D'Angelo - Thursday, 10/8, 6 - 8:30pm,

MS602, \$ 40.00 The act of meditation enables you to control the energy of your heart and mind and direct it to a specific need or desire. This inward reflection bypasses the mind's fears and releases one's own personal power for the inward reflection or outbound manifestation. Students are invited to experience the power of meditation in class.



Auras - Everything You Need to Know with Richard D'Angelo - Wednesday, 10/21 6 - 9pm MS 602, \$40.00 We all know what Auras are - they are the energy fields that surround each of us. But their effect on our lives goes far beyond reflecting our current moods. They actually control the quality of our lives! Come and learn about their power, how to feel them, how to see them, and how they are directly responsible for the quality of your life.

Past Lives - Everything You Need to Know with Richard D'Angelo - Monday, 11/9 6 - 8pm MS 602, \$40.00 We all have heard about the theory of past lives. Some believe in them, some do not. But have you even tried to experience one? In this class we will discuss the subject and offer you the opportunity to experience one for yourself - along with receiving important advice for your life today.

Smartphone Photography with Glenn Dolata - Tuesday, 9/15 or Wednesday, 10/14 or Thursday, 11/12 6:30 - 8:30pm

CRC, Alumni \$ 35.00 Just about everyone has a smartphone. With the advancement of technology, the smartphone has the capabilities of producing beautiful, high quality photographs. This one and done course is perfect for Android or iPhone users. We will review basic photography principles and set up your phone to take quality pictures. Students will get hands on experience editing some of their own photographs. Students are encouraged to download the FREE Snapseed app found in the App store.

Enlightenment 101: The Inner Journey..."Steps Along the Path" with David Staton - Thursdays, 9/17 - 10/15 6 - 9pm

CRC, Staff Development Room, \$ 235.00 This is a course about awakening, self discovery and the inner journey...you will be taking inventory of yourself and noting what you like about yourself and what you would like to change. You will then learn various exercises to accomplish that change. It can be so freeing and inspirational to actually get control of your own mind. You will be using the instructor's book, "Steps Along the Path," as a reference.

Planning the Final Journey with Cynthia Trowman - Wednesdays, 9/16 - 9/30 6 - 8pm HS 106 \$ 19.00 This is an interactive class discussion and presentation of pre-planning options and avoidable mistakes. There is a planning journal and handouts to assist with the decision-making processes. The topic of planning for your final journey is an important and often neglected conversation and assists with the ways to approach the subject with loved ones.

Estate Planning Fundamentals with Thomas Murphy, Thursday, 10/22 6-8pm CRC, Staff Development Room

Learn about the important differences between Will-based and Trust-based estate planning; the importance of avoiding probate; crucial planning steps for when a person becomes incapacitated; planning techniques to avoid fraud on the elderly, and the many benefits of proactive Medicaid planning to protect family assets from being drained away by the costs of long-term nursing home care.

Classes offered by All Pro Tutoring:

Defensive Driving Insurance Point Reduction Course - Monday/Wednesday, 10/19 & 10/21 or Tuesday/Thursday, 12/1 & 12/3, 6 - 9pm, CRC - Alumni Room, \$50.00 A great way to reduce the cost of your auto insurance! Upon completion of the class drivers are eligible for a 10% reduction in their auto insurance and/or up to 4 points removed from their DMV driving record. Drivers may take the course every 3 years for insurance reduction and every 18 months for point reduction. All drivers listed on an insurance policy are eligible to complete the course. This point and insurance reduction program reviews safe driving and accident - avoidance techniques. Students aged 16 and up are welcome to register for this class when a parent or guardian is also registered and attends the same class.

4-Hour SAT Boot Camp - Tuesday/Thursday, 9/29 & 10/1, 6 - 8pm, HS 106 \$ 82.00 The new SAT digital test is here! The new digital SAT test is computer-based only, shorter test taking time, shorter reading and math questions and longer time allotted to answer the test questions. This comprehensive course introduces students to the Digital SAT test with emphasis on test taking strategies, testing information, how to best prepare for the SAT test, practice questions in each instruction/practice, and workbook/study materials. 2026 SAT Fall Test Dates: October 3, November 7 and December 5, 2026. Students are welcome to bring a snack to class. Students aged 15 and up are welcome to register for this class.

4-Hour ACT Boot Camp - Tuesday/Thursday, 10/6 & 10/8, 6 - 8pm HS 106, \$ 82.00 Get a jump start on your ACT test preparation! The ACT is offered as both a computer-based and as a written test. If you are planning to study any STEM program in college then the ACT test is for you! This comprehensive review course introduces students to the ACT test and includes classroom instruction, test-taking strategies, practice activities, testing information & study materials. 2026 ACT Fall Test Date: September 19, October 17 and December 12, 2026. Students are welcome to bring a snack to class. Students aged 15 and up are welcome to register for this class.



Learning & Leisure Classes Con't.:

Make Music Ringing Handbells! with Paige Hardison - Tuesdays, 10/27 - 12/8 (No class on 11/10) 6:30 - 7:30pm

Off Site \$ 34.00 Have you ever heard a bell choir and thought you would like to try it? This course will provide instruction on how to play Handbells, including basic and special techniques, as well as ringing together as a group. Music reading skills are very helpful, but music reading exercises for beginners (or those who need review) will also be provided. Students aged 16 and older enrolled in high school music classes are eligible to enroll in this class. Students taking or having taken Music Theory are especially encouraged to try this class! **PLEASE NOTE: THIS CLASS WILL BE HELD AT THE YOUNGSTOWN PRESBYTERIAN CHURCH, MUSIC REHEARSAL ROOM.** A \$16 supply fee will be due to the instructor the first day of class for the cost of the instruction book.

Beginner Crochet with Diana Reneau -Tuesdays, 9/29 - 10/27 6pm - 8pm HS, Library \$ 53.00 Crochet in French means "to hook" and there's no doubt you will be hooked on this relaxing art. In this class, designed for the beginner through intermediate student, you will learn how to hold your hook properly, learn and practice stitches, why gauge is so important, how to read a pattern, the beauty of yarn and techniques to make your crocheted pieces beautiful. Each student will start their instruction with a beginner project. Please bring a "K" hook, and a 4-ply skein of yarn to class. Students will complete a project together.



Intermediate Crochet with Diana Reneau Wednesdays, 9/30 - 10/28 6 - 8pm HS, Library \$ 53.00 Let's get ready to take it up a notch! Now that you have learned the basics, it's time for a short review before you learn to read patterns, gauge and more techniques for starting and finishing projects. You will also learn the basics for making clothing, like sweaters.

Beginning Knitting with Conni Anna Mess, (Session 1) Mondays, 9/21 - 10/19, (No class 10/12) 6 -8pm HS 113 \$ 65.00 Introduction to basic knitting stitches - Knit stitch, Purl stitch, increase and decrease stitches, cast on stitches, bind off stitches and control of tension. Class project will be a scarf that will be double sided using the stitches students have learned in class. Materials that the students will need are: 550 yards of 4ply weight yarn in any color, size 7 knitting needles, but size 8 knitting needles will work and stitch markers.

Intermediate Knitting with Conni Anna Mess (Session 1) Tuesdays, 9/22 - 10/20 6 - 8pm HS 113 \$ 65.00 Using the skills learned in the Beginning Knitting class the students will choose between two different provided Afghan patterns. New items learned will be: How to read a pattern and how to adjust for size. Size and choice of project will dictate supplies needed. Before the class starts the two patterns will be shared with the students and supplies will be based on the student's pattern choice.

Beginning Knitting with Conni Anna Mess (Session 2) Mondays, 11/2 - 11/30 6 - 8pm HS 113 \$ 65.00 Introduction to basic knitting stitches - Knit stitch, Purl stitch, increase and decrease stitches, cast on stitches, bind off stitches and control of tension. Class project will be a scarf that will be double sided using the stitches students have learned in class. Materials that the students will need are: 550 yards of 4ply weight yarn in any color, size 7 knitting needles, but size 8 knitting needles will work and stitch markers.

Intermediate Knitting with Conni Anna Mess, (Session 2) Tuesdays, 11/3 - 12/1 6 - 8pm HS 113 \$ 10.00 Using the skills learned in the Beginning Knitting class the students will choose between two different provided Afghan patterns. New items learned will be: How to read a pattern and how to adjust for size. Size and choice of project will dictate supplies needed. Before the class starts the two patterns will be shared with the students and supplies will be based on the student's pattern choice.

Arts & Crafts Classes:



Whimsical Pumpkin Topiary Paint Night with Michelle Unger Monday, 10/5 6 - 8pm

HS 419 \$ 35.00 Celebrate the Fall season with creativity at our Whimsical Pumpkin Topiary Paint Night. Join us as you follow along with the instructor to paint spectacular whimsy pumpkins on canvas using beautiful fall colored acrylic paints. This class is for the first time or seasonal artist. All supplies are included.

Ornament Whimsy, A Holiday Paint Night with Michelle Unger Thursday, 12/10 6 - 8pm HS 419 \$ 35.00

Join us for a festive and creative evening of holiday painting! Follow along step-by-step with the instructor as you bring whimsical Christmas ornaments to life on canvas. Whether you're a beginner or experienced painter, all are welcome. Feel free to bring a snack to share & add to the cheerful holiday atmosphere. All supplies are included.

Jingle & Mingle, Candy Cane Floral Centerpieces with Michelle Unger Monday, 12/14 6 - 7:30pm HS 419 \$ 45.00 Get into the holiday spirit with this festive hands on class!

In this cheerful workshop, students will design & craft their very own candy cane centerpieces - using classic red & white candy canes, seasonal fresh flowers & a variety of embellishments. Perfect for adding a sweet touch to any Christmas table.

All supplies are included.



Arts & Crafts Classes con't.:

Capture Autumn: Fall Birch Tree Watercolor with Debra Hockenberry - Saturday, 11/21 9am - 12pm HS 419

\$ 27.00 Learn to paint striking autumn birch trees using dynamic watercolor techniques. This single-session class focuses on creating realistic bark texture, masking clean lines, and painting vibrant fall foliage. It is perfect for intermediate painters or ambitious beginners. Key techniques covered: Masking tape application: keeping tree trunks pure white. *Wet-on-Wet Texturing: Creating soft, bleeding autumn backgrounds. *Scraping and Credit Card Technique: Creating a realistic bark peeling. *Splattering: Adding organic movement to fall leaves. A supply fee of \$10 is due to the instructor the day of class.

Capturing the Night: Painting an Owl in Watercolor with Debra Hockenberry - Saturday, 9/19 9am - 12pm HS 419 \$ 27.00

This class teaches students how to paint a realistic yet expressive owl using fluid watercolor techniques. Participants will learn to balance soft, wet-on-wet background textures with sharp, detailed brushwork for the feathers and eyes. Learning objectives: Master Textures - Control water ratios to create soft, fluffy down feathers. Layering Colors - Build depth in the plumage using glazing techniques. Focal Points - Use precise brushwork to make the eyes look luminous and alive. Negative Space - Paint a atmospheric night background that makes the owl pop. A \$10 supply fee is due to the instructor the day of the class.

Handmade for the Holidays: Festive Watercolor Christmas Cards with Debra Hockenberry - Saturday, 12/12 9am - 12pm HS 419 \$ 27.00

Add a personal, handmade touch to your holiday season! This approachable, 3 hour workshop teaches step-by-step techniques to paint unique, festive greetings. From simple, funny characters to wintry scenes, you'll leave with beautiful, ready-to-mail cards. This class includes everything you will need to create four, 5 x 7 cards with envelopes, including glitter and bling to make your cards shine! A \$10 supply fee will be due to the instructor the day of the class.

HyKraft Paint & Take Workshop with Kim Hy - Thursday 9/17 or Tuesday, 9/29 or Saturday, 10/10 or Tuesday, 10/27 or Thursday, 11/5 or Friday, 11/20 or Thursday, 12/3 or Saturday, 12/12 (Tuesday/Thursday/Friday 6-9pm) or (Saturday Classes: 9am - 12pm) MS 411 \$ 45.00

Unleash your inner artist! In this hands-on workshop, you'll choose your own laser-cut wood home decor piece, paint and stain it your way, then assemble your layered creation to take home. No woodworking or art experience required. By the end of class, you'll walk out with a one-of-a-kind, hand-painted piece of wood art made entirely by you. Whether you're a first-timer or a seasoned crafter, this workshop is the perfect mix of relaxation, creativity, and a take-home keepsake you'll be proud to show off.

Cricut Design Space for Beginners with Venus Snyder - Tuesday 9/15 -10/6 6-8:30pm MS 402

Learn the Software required to run your Cricut Machine. this course will consist of 4 individual classes. Course includes introduction to basic and advanced Cricut functions and menu options. Three projects will be completed using multiple Cricut functions. Students do not have to own/bring a Cricut machine to class but they will need a laptop or tablet with Cricut Design Space downloaded and up to date.

Fringe Bead Earrings with Venus Snyder - Monday 10/5 6-8pm MS 402

There is more to fall than pumpkins, come out and make a seed bead fringe earring using the wonderful colors of fall that you can wear all season long. Great for beginner beaders and since you will be taking home the instructions after class you can recreate this design over and over in many colors. All supplies will be provided.

Haunted Wreath with Venus Snyder - Monday 10/19 6-8pm MS 402

Spooky houses? Check! Bats? Of course! Pumpkins? Absolutely! Add in Fall decorations and twinkle lights and you have the perfect Halloween Wreath. Learn to make this easy, yet eye-catching wreath that you will want to leave up even after Halloween. All supplies are provided.

Halloween Macrame with Venus Snyder - Tuesday 10/20 6-8pm MS 402

Spooky meets boho! Looking for something unique this fall, try a macrame Halloween themed wall-hanging. This project is perfect for beginners and introduces you to many macrame techniques. All supplies are provided.

Holiday Macrame Ornaments with Venus Snyder - Thursday 11/12 6-8pm MS 402

These gnome and angel macrame ornaments are the perfect gifts! In this class you will learn to make both and they are prefect beginners and experienced Knitters alike. All supplies are provided.

Arts & Crafts Classes con't.:

Little Debbie Holiday Tree Cake Earrings with Venus Snyder - Tuesday 11/17 6-8pm MS 402

Using polymer clay we are going to recreate the classic Little Debbie Holiday Tree Cakes as earrings. This fun and easy polymer clay project is great for beginners and artistic skills are not required. All supplies are provided.

Crochet Popcorn Garland with Venus Snyder - Tuesday 11/24 6-8pm MS 402

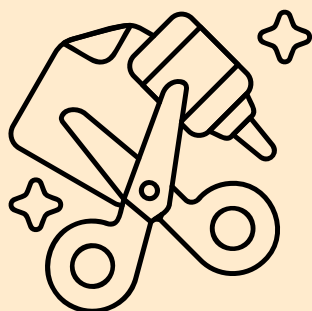
Let's learn to create this holiday tradition that you can actually reuse year after year. You will need to know how to single crochet and double crochet for this class. All supplies are provided and a list of supplies you will need if you want to make more!

Crystal Ornament with Venus Snyder - Tuesday 12/1 6-8pm MS 402

Turn large crystal beads into a 3d ornament in front of your eyes. This sparkling decoration is a showstopper and must have on every tree. This ornament is more of an intermediate design but by using the larger beads it makes it much easier, so come challenge yourself and make something beautiful! All supplies are provided.

UV Resin Holiday Wreath Earrings with Venus Snyder - Wednesday 12/2 6-8pm MS 402

This class is a great introduction to UV resin, glitter, polymer clay mini charms and jewelry making. Every piece made is unique. All supplies are provided.

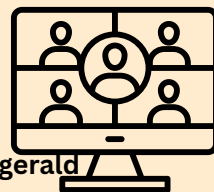
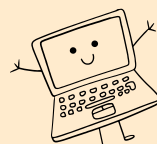


Hobbit Door Ornament with Venus Snyder - Tuesday 12/8 6-8pm MS 402

In this class you will learn what basics are needed to create a Hobbit Door, and how to expand on that using your own creativity inspired by Tolkien's beautiful world to make on-of-a-kind magical decoration.

All supplies are provided, you are also welcome to bring any components you would like to make your Hobbit Door unique to you!

Technology Classes:



Cut the Cord - Learn How to Start Streaming & Use Over-the-Air TV Technologies with Glenn Fitzgerald Thursday, 10/22 or Wednesday, 11/4 7 - 8pm HS 113 \$ 19.00

This course walks you through the steps of transitioning from traditional cable TV to modern streaming services and over-the-air (OTA) broadcasting. Whether you're looking to save money, gain more control over your viewing choices, or simply modernize your entertainment setup, you'll learn practical strategies to make the switch confidently and successfully. By the end of this course, you will have the knowledge to form your own cord-cutting plan and resources to optimize your viewing experience. (No materials or supplies required.)

Using Your Smartphone Wisely with Nancy Wise-Reid Tuesdays, 9/29 - 10/27 (No class on 10/13) 10:30am - 12pm Staff Development room (except 10/20, CRC, Alumni Room) \$ 50.00

A 6-hour class for all smartphone users - Androids and iPhones - tablets too! Learn how to use our smartphone with ease! Our experienced instructor will guide you through the basics of using your device, including navigation, messaging, and more. This class is perfect for seniors who want to stay connected with loved ones. Make sure to bring your CHARGED device and charger with you.

Using Your Email Wisely with Nancy Wise-Reid Tuesday, 11/17 and 11/24 10:30am - 12pm CRC Alumni Room \$ 30.00

Take this 3-hour class to learn the basic skill needed to use your email wisely. Everyone wants us to do business by email. We will start by exploring our email account and what it has to offer. We will compose an email, send it, mark it as important, wait for a reply, find it and reply back. The 2nd week, we will learn more advanced email skills - add an automatic signature, schedule when to send emails, keep your inbox clean and organized, and more. This includes other features, such as your address book and calendar.



Financial Classes:

FREE

FREE

FREE

Understanding Annuities with Jason Myers Tuesday, 12/15 6 - 7:30pm CRC Staff Development Room

FREE CLASS What are annuities? Why do people invest in them? What kinds of guarantees can they provide? What different kinds of annuities are available? What are the pro's and con's of owning them? What role can they play for retirees or those approaching retirement? Chartered Financial Consultants, Jason Myers will explore these questions and more in this education - only presentation. Securities offered through LPL financial. Member FINRA/SIPC. Investment advice offered through Silver Grove Advisory services, a registered investment advisor. JBM Health & Wealth Consulting, LLC and Silver Grove Advisory Services are separate entities from LPL Financial.

Medicare 101, Understanding Your Options with Jason Myers Tuesday, 10/6 or Thursday, 10/29 or

Thursday, 11/19 6 - 7:30pm CRC Staff Development Room FREE CLASS 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 provides a general overview of the variety of Medicare insurance options available to beneficiaries. Jason Myers is the owner of JBM Health & Wealth Consulting, LLC. www.jbmconsulting.org

The New IRA Regulations (Secure Act 2.0), How will they affect you? With Sanford (Sandy) Seide Tuesday,

10/6 or Wednesday, 11/4 6 - 7:30pm 10/6 - Alumni and Wednesday, 11/4, CRC, Staff Development Room FREE CLASS What are all the changes? How much can you contribute? Where can you invest? How long can you continue to make contributions? When do you have to start taking RMD's, and how frequently can it be taken? How to increase your RMD's and have them guaranteed for life. How to coordinate RMD's between multiple accounts and be IRS compliant. How to not pay taxes on RMD's. What are QCD's, why you should take advantage of them and how to implement them to reduce your taxes. Beneficiaries and the new stretch rules, the exceptions, etc. We will also cover 401k and 403b plans and their rules. Bring your questions.

Getting Ready to Retire? With Sanford (Sandy) Seide Tuesday, 10/13 or Wednesday, 12/2 6 - 7:30pm

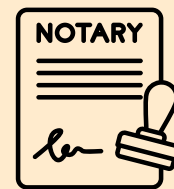
Staff Development Room FREE CLASS The Biggest Question is not how much money do I need? It is how much income do I need. Then, how long will your retirement last, 25 years, 35 years or longer? You need to transition from accumulating money to spending money. You need an income distribution plan. A steady and reliable income stream that lasts for both your lifetimes. But only 74% of retirees have incomes that will last just 10 years! Which means that 74% of retirees have to go back to work part-time or change their planned lifestyle. Why does this happen? Learn how to make sure this doesn't happen to you. What are the top concerns retirees have and the important steps to include in your planning process. Learn how to design an income plan with smart, prudent and creative advice. I would bring my spouse to this class!

How Do Smart and Successful Retirees Utilize Effective Investment and Tax Planning Strategies? With Sanford (Sandy) Seide Tuesday, 10/20 or Wednesday, 11/18 6 - 7:30pm Staff Development Room FREE CLASS

1. Increase their income, so they can do more of the things they love and enjoy,
2. Have it be guaranteed for life.
3. Donate more to their Congregation and favorite charities,
4. Be more tax efficient, especially if you are over age 70 ½.
5. Participate in market performance, subject to a cap, by trading some upside potential in exchange for partial downside protection through a buffer (e.g., 10%, 15%, or 25%) over a 1,3, or 6 year period (no explicit cost).
6. Have better asset balance with less risk and lower their investment expense fees.
7. Have a no charge death benefit. These people spend more, are happier and live better. Learn how to prudently rebalance your assets including IRA, 401k, 403b plans, CD's and investments and how to use the same tools that smart and successful retirees use including: SPIA's, RILA's, and QCD's.



Test Prep. & Certification Classes:



Notary Public Preparation Class with Cynthia Trowman Saturday, 9/19 9am - 12pm HS 106 \$ 65.00

Would you like to expand your career options or further develop opportunities for personal and professional growth? Or be a community Support? Learn about becoming a NYS Notary Public. There are many options as a NYS Notary in many diverse jobs. Business and Industry require notary services, including law firms, schools, banks, real-estate agencies, and insurance companies. This licensed credential can make you more attractive to an employer, opening doors to positions that specifically demand or prefer a notary certification.

This course prepares the student to successfully pass the NYS Notary Public examination. The student will receive multiple teaching aids and materials for a successful outcome. Items covered are: Practices and procedures, unauthorized practices of law, hands-on activities and practice tests. Students, please bring a pen or pencil to class.



Online Language Classes:



Spanish for Beginners with Tiffany Scott, Tuesday, 9/15 rolling registrations Self-paced Online \$ 77.00

This 6-week virtual course will teach you the basics of the Spanish language, from the alphabet and numbers to forming sentences with verbs and adjectives. You will learn written and spoken Spanish with emphasis on the Latin American pronunciation and accent. This course is perfect for people in the working world who interact with a Spanish-speaking public and would like to gain basic intro-level Spanish communication skills. Also great for anyone looking to learn basic Spanish for personal use at a relaxed pace from home. Each lesson includes a written transcript (in Microsoft Word) and interactive audio files (in mp3 format) to accompany each section of the lesson. Each written lesson in Microsoft Word will be sent via email to each student prior to the beginning of the new week throughout the 6 weeks. A short mid-term review assignment will be sent and handed in via email midway through the course. Students aged 15 and up are welcome to register for this class. **Requirements for the course:** Internet access, e-mail, ability to receive MS Word documents and mp3 audio files via e-mail attachments and the ability to play and listen to mp3 audio files. Registration is open - register for this self-paced class anytime during the Fall session. Please include your e-mail address when registering.

Intermediate Spanish with Tiffany Scott, Tuesday, 9/15 rolling registrations, Self-paced, Online, \$ 77.00

This 6-week online course is a continuation of material following Beginner Spanish Online. It includes past tenses of verbs, subjunctive tense, future tense, extended vocabulary, commands, adverbs and other intricacies of the Spanish language. Each lesson includes a written transcript (in Microsoft Word) and interactive audio files (in mp3 format) to accompany each section of the lesson. Each written lesson in Microsoft Word and the audio files will be sent via e-mail to each student prior to the beginning of the new week throughout the 6 weeks. A short mid-term review assignment will be sent and handed in via e-mail midway through the course. Students aged 15 and up are welcome to register for this class. **Requirements for the course:** Internet, e-mail, ability to receive MS Word documents and mp3 audio files via e-mail attachments and the ability to play and listen to mp3 audio files. Additional requirements for this course are Beginner Spanish proficiency, preferably having first taken the Beginner Spanish Online course. Registration is open - register for this self-paced class anytime during the Fall Session. Please include your e-mail address when registering.

Spanish for Travel with Tiffany Scott, Tuesday, 9/15 rolling registrations, Self-paced, Online, \$ 77.00

This 6-week virtual course is perfect for anyone traveling to a Spanish-speaking area. It focuses on terminology, conversational material, and questions and phrases pertinent to travel and activities. Topics such as the airport, the hotel, the bank, medical emergencies and tourist activities are covered. No familiarity of Spanish necessary. Each lesson includes a written transcript (in Microsoft Word) and interactive audio files (in mp3 format) to accompany each section of the lesson. A CD-Rom containing the audio files for all lessons will be mailed to each student following registration for the course. Each written lesson in Microsoft Word will be sent via e-mail to each student prior to the beginning of the new week throughout the 6 weeks. A short mid-term review assignment will be sent and handed in via e-mail midway through the course. **Requirements for the course:** Internet access, e-mail, ability to receive MS Word documents and mp3 audio files via e-mail attachments and the ability to play and listen to mp3 audio files. Please include your e-mail address when registering.



COMMUNITY EDUCATION POLICIES

ENROLLMENT

Class registration is on a first-come basis. We welcome anyone 18 years of age or older (exemptions are given from some instructors and listed in the class description.) to enroll in our Community Education Program. The enrollment deadline is three (3) days prior to the start of class. Our program is open to the entire community; we encourage residents of other districts to enroll in our classes.

- **By Mail:** Mail your completed form, including payment (check or money order), made payable to: Lewiston-Porter Central School District. Mail to: Lewiston-Porter Community Education Dept., 4061 Creek Road, Youngstown NY 14174. Please be aware there is a \$35 fee for returned checks.
- **In Person:** 9 a.m. - 3 p.m. M -F, when school is in session, at the Lewiston-Porter Administrative Office, 4061 Creek Rd., Youngstown, NY 14174. Registration is ongoing and accepted all semester.
- **Online:** Registration is available for our classes at www.lew-port.com, [Community page](#), [Community Education](#).

WE DO NOT ALLOW WALK IN REGISTRATIONS AT THE CLASS LOCATIONS.

REFUND POLICY

Requests for refunds must be made in person or in writing and received no later than five (5) school business days prior to the start of class. Weekends and days that the school is closed are not considered business days. Make requests to the Lewiston-Porter CSD Community Education Dept., 4061 Creek Road, Youngstown, NY 14174. There will be a \$8 processing fee applied to all refunds by the district. Please note that refund checks are issued twice a month by our business office. Refunds are based on the class status on the date in which you cancel, in accordance with the refund policy deadlines outlined. A class status change on a future date, will not result in an additional refund. Once registered, transfers of your registration and credit card payment, to another individual are prohibited. This policy is governed by both our third-party registration and credit card processing companies. Refunds will not be issued due to inclement weather if the district remains open for after-school activities. Emergency closings due to weather or otherwise will be announced on local radio/ T.V. stations. If the school district is closed, then all evening activities on that day will be canceled.

CANCELLATIONS

If the minimum enrollment is not met for a class to be held, you will be notified by phone or email within three business days of the class start date. You will be refunded for any class cancellations in full.

INSTRUCTIONAL STAFF

Our instructors are here to share with you a skill, talent or expertise that they possess. The opinions shared by the instructors are not necessarily the opinions of the Lewiston-Porter Central School District. Instructors are not required to be a certified teachers, although many have certifications in their own fields of expertise.

SCHOOL RULES

You must abide by school rules while on campus, and that includes a strict no smoking or e-cig/vaping policy. You will be asked to leave the campus, and we may remove you from enrollment for that semester. No refunds will be given.

CHILD POLICY

Many of our instructors have opened their classes up for underage children to register for classes when a parent/guardian is registered and attends the same class. Children must be in the care and direct supervision of their parents/guardian at all times, this includes all areas of the school and the classroom they are receiving instruction in. At no time shall children be on district property if not registered in a class. Parents/Guardians are also responsible for the behavior of their children at all times during instruction. Failure to abide by this policy will result in the removal of all parties involved from our program. There will be no refunds given in the event that this policy is enforced.

Community Education Contact Information:

Rhonda Shiah, Community Education Director,
lpcommunityeducation@lew-port.com, 716-286-7265
Marisa Iagallo-Barile, Community Education Coordinator,
lpcommunityeducation@lew-port.com, 716-286-7266

www.lew-port.com, [Community page](#), [Community Education](#)



Lewiston-Porter Community Education Registration Form

REGISTER NOW



First Name: _____ Last Name: _____

Address: _____

City: _____ State/Zipcode: _____

Email Address: _____ Contact Phone: _____

(REQUIRED)

Please fill out a separate form for students who are attending a class with an adult/guardian, where applicable. Please submit forms together.

Course Name	Course Date(s)	Course Cost
1.		
2.		
3.		
4.		
5.		
Total Due:		

POLICY, WAIVER AND RELEASE OF ALL CLAIMS

I have read and will abide by the policies of the the Lewiston-Porter CSD Community Education Program. I fully understand the policies and procedures. This agreement is between the mentioned name and signature below and the Lewiston-Porter Central School District (including the Lewiston-Porter Central School District Community Education Program, its Community Education Coordinator, its Community Education instructors, and other related members, agents, authorized guests, and affiliated organizations.) The participant will be participating in the above mentioned Community Education activities and/or classes.

I hereby state that the mentioned name and signature below does not have any ailments or physical condition that would prevent or inhibit them from fully participating in the specified activities and/or classes. I understand that there is a risk of injury inherent in the foregoing community education classes and/or activities. I hereby accept and assume all risks inherent in the specified Community Education classes and/or activities. I undertake this activity at my own risk. I voluntarily assume full responsibility for any losses, property damage, or personal injuries sustained in the specified activities and/or classes. I further agree to hold harmless and indemnify the Lewiston-Porter 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 Lewiston-Porter Central School District Community Education Program, to the maximum extent permitted by law, I hereby release the Lewiston-Porter CSD, 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 Lewiston-Porter Central School District Community Education Program or while on the premises of where the classes and/or activities are conducted.

I further agree that the Lewiston-Porter Central School District will not be liable to me 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 Lewiston-Porter Central School District, the Lewiston Porter Central School District Community Education Program, its Community Education Coordinator, its Community Education instructors, or other related members, agents, authorized guests, or affiliated organizations.

Printed Name of Participant: _____ Address: _____

Signature: _____ Date: _____

**Please mail your check/money order to Lewiston-Porter CSD Community Education,
4061 Creek Road, Youngstown, NY 14174**