

## Computer Courses for late April-early May

### Using PivotTables in Excel

A PivotTable is an interactive table that automatically extracts, organizes, and summarizes your data, making it easier to analyze. If you work with large data sets, PivotTables can help you make comparisons, detect patterns and relationships, and analyze trends with ease. Prerequisite: Excel Level 2 or equivalent experience.

CE-COMP 2086, 1 Fri., Apr. 21, 9:00 am-1:00 pm, GTW-215. # \$70. #13612

### MS Excel – Level 3

Master more advanced features of Excel such as analyzing data with PivotTables, exchanging data with other programs, and advanced worksheet management. Prerequisite: Microsoft Excel Level 2 or equivalent experience.

CE-COMP 2022, \$280 (+ textbook).

Sec. B: 4 Sat., Apr. 22-May 13, 1:00-4:00 pm, GTW-203. #13565

### Cloud Computing Basics for Business

What is the cloud and why should your business care? Get a conceptual and hands-on understanding of cloud computing and explore its aspects of availability, security and how it's set up.

CE-COMP 2118, 2 Sat., Apr. 22 & 29, 9:00 am-1:00 pm, GTW-203, \$150. #13556

### Microsoft Word 2013 Certification Test Prep

This course will prepare the student to take the Microsoft Office Specialist Exam in Word 2013: MOS Exam #77-418.

Prerequisite: Microsoft Word Levels 1, 2, and 3 or equivalent experience. Exam can be scheduled and taken at Westchester Community College. Exam fees not included.

CE-TESTG 2012, 6 T/Th, Apr. 25-May 11, 6:00-9:00 pm, GTW-203, \$360 (+ textbook). #13557

### MS PowerPoint – Level 2

Enhance your presentations with a variety of chart types. Integrate PowerPoint with other programs, like Excel, to represent data graphically with more impact. Include multimedia and web resources in your presentations. Explore options for preparing a presentation for live delivery, web delivery, and distribution on CD. Prerequisite: Microsoft PowerPoint Level 1 or equivalent.

CE-COMP 2026, 4 T/Th, Apr. 25-May 4, 6:00-9:00 pm, GTW-215, \$280 (+ textbook). #13598

### MS Excel Basics

Learn the fundamentals: enter and edit text and values; create simple formulas; select cells and ranges; move around the worksheet; change column widths and row heights; insert and delete rows and columns; format numbers; copy and move data from one location to another using menus, fill-handle and drag and drop; save, retrieve and print worksheets. Prerequisite: Computer Basics 1 and 2 or equivalent experience.

CE-COMP 2023, \$140 (+ textbook).

Sec. B: **At Peekskill Extension:** 2 T/Th, Apr. 25 & 27, 6:00-9:00 pm (**Excel 2016**). #13652

### NEW! Automate with Basic Excel Macros

What are macros and how can they save you time? Learn how to automate your way out of mundane repetitive tasks with the power of macros in Excel. This course includes recording basic macros and basic editing in Visual Basic.

Prerequisite: Excel Levels 1 and 2 or equivalent experience.

CE-COMP 2147, GTW-215, \$60.

Sec. B: 1 Fri., Apr. 28, 9:00 am-12:00 noon, #13616

### Data Analysis with Excel

Get a handle on some of Excel's more advanced features for analyzing your data including Dashboards with slicers and timelines, creating What If Scenarios and performing Data Validation. Prerequisite: Excel Levels 1 and 2 or equivalent experience.

CE-COMP 2115, 2 Fri., May 5 & 12, 9:00 am-12:00 noon, GTW-215, \$140. #13617

## Leisure and Enrichment courses for late April-Early May

### **Real Estate Management**

Approved for 6 hours of CE for Salespersons and Brokers.

CE-REAL 2023, 1 Sat., Apr. 22, 9:00 am-4:00 pm (1-hour lunch break), KNC-5, \$125. J Baratta. #13363

### **Appraisal Principles and Procedures**

Approved for 6 hrs. of CE for Appraisers, Salespersons, and Brokers.

CE-REAL 2004, 1 Sat., Apr. 29, 9:00 am-4:00 pm (1-hour lunch break), KNC-2, \$125. D Zagaroli. #13379

### **Estates, Tax Savings and Trusts**

Effective estate planning can save you and your family money and aggravation. Learn legal information in simple English. Focus on wills, joint assets, trusts, death/gift taxes, using your bank effectively, powers of attorney, tax planning, shifting assets, living wills, and healthcare proxies.

CE-FIN 2001VA, M/T/Th, Apr. 17-20 (skip 4/19), 1:00-3:00 pm, KNC-4, \$80. M Richman. #13179

### **Notary Public Workshop**

Prepare for the New York State Notary Public test and gain a comprehensive review of the Notary Public office.

Laws, concepts, and procedures will be explained and clarified. Topics include avoiding conflicts of interest, maintaining professional ethics, charging proper fees, handling special situations, when to hire an attorney, and minimizing legal liability. All materials will be provided including website links to NYS Department of State licensing information, booklets, and forms. Also featured is an 80 question practice exam.

CE-CERTS 2043, 1 Tues., 12:00 noon-4:00 pm, \$60. V Bujanow.

Sec. B: Apr. 18, KNC-3. #13168

### **Child Abuse Seminar**

New York State approved coursework for educators and healthcare professionals. If already licensed, bring license to class.

**At Valhalla Campus:** CE-CERTS 2001, \$60. D Flynn-Capalbo.

Sec. B: 1 Sat., Apr. 22, 9:00 am-12:00 noon, Room TBD. #13590

**At Ossining Center:** CE-CERTS 2001OS, 1 Sat., Apr. 29, 9:00 am-12:00 noon. #13506

### **Introduction to Birds**

How to identify and attract colorful birds to your backyard. Over 300 species have been seen in Westchester. One classroom session focuses on birding basics, ID techniques for learning the common birds and the best places to go birding. The second session will be a field trip to a local nature center for first-hand practice.

CE-SCI 2013VA, 2 Sat., Apr. 22 & 29, 9:30-11:00 am, KNC-2 (first class), \$30 (+ \$6 parking fee at nature center).

H Weber. #13233

### **Explore Mixed Media Collage**

Move beyond the traditional watercolor painting by adding decorative papers, pastels, oil crayons, and other media to the paper. Contact instructor at [janicecianflone@gmail.com](mailto:janicecianflone@gmail.com) for materials list.

**At Center for the Arts, County Center:** CE-ART 2132, 5 Mon., Apr. 24-May 22, 6:00-9:00 pm, \$180.

J Cianflone. #13307

### **Weight Management: Help with Hypnosis**

Use self-hypnosis to change your eating habits, manage your weight, and influence your ideas about your ability to achieve an ideal weight for a happier, healthier lifestyle.

CE-HLTH 2018, 1 Tues., Apr. 25, 7:00-9:00 pm, KNC-2, \$30 (+ \$10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #13479

### **Stop Smoking: Help with Hypnosis**

Behavior modification techniques, when practiced and reinforced through the use of hypnosis, help you quit smoking for good without weight gain.

CE-HLTH 2016, 1 Tues., May 23, 7:00-9:00 pm, KNC-2, \$30 (+ \$10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #13480

### **Finances for Women**

Become a smarter investor and gain the confidence to take control of your finances. Hear timely investment ideas for your stock and bond portfolios, mutual funds, maturing CDs, IRA or 401(k), inherited accounts, cash and annuities. Learn to avoid some common investing mistakes. Learn terminology you need to know before investing.

CE-FIN 2020, 2 Wed., Apr. 26 & May 3, 7:00-9:00 pm, KNC-2, \$40. E Fishman. #13169

### **NEW! Balancing Your Body's pH: An Alkaline Approach to Better Health**

The pH level (or acid-alkaline measurement) of our internal fluids affects every cell in our bodies. All metabolic process depends on a balanced internal alkaline environment, and extended acid imbalances of any kind are not well tolerated. When the body is in healthy alkaline balance, bacteria are unable to get a foothold. Over-acidification of the body is one of the underlying causes of disease. Learn how you can successfully begin and maintain an alkaline lifestyle.

CE-HLTH 2081VA, 1 Thurs., Apr. 27, 7:00-9:00 pm, KNC-4, \$25. J Schumacher. #13741

### **Condominiums and Cooperatives**

Condos and co-ops are in demand in today's real estate market because they are usually more affordable than traditional housing. The class will cover the differences between the two along with the client's financial profile, credit scores, the co-op board application process, the appraisal of these types of housing units and how the lender views them. Approved for 4 hrs. of CE credit for Appraisers, Salespersons, and Brokers.

CE-REAL 2007, 1 Thurs., Apr. 27, 6:00-10:00 pm, KNC-3, \$80. D Zagaroli. #13378

### **Easy Gift Wrapping**

Like the look of fancy packages? It's easier than you think. Learn how to decorate your packages with creative gift tags, make fancy gift bags, and think outside-the-box to create last-minute gifts. You'll complete 3 projects in each class to take home with you.

CE-CRAFT 2057, 1 Thurs., 7:00-9:00 pm, KNC-2, \$20 each section (+ \$10 materials fee each section, payable to instructor). S Abrams.

Sec. A: Tags: Apr. 20. #13256

Sec. B: Gift Bags: Apr. 27. #13263

Sec. C: Last Minute Gifts: May 4. #13264

### **The Evolution of Green Commercial Buildings**

Learn how the green movement developed, where it is today, and what the future may hold. Topics include earth issues and their effect on real estate; features of green buildings; green rating systems: energy star, green globes and LEED; the economics, costs and payback; and understanding the new green leases. Approved for 7.5 hrs. of CE credit for Salespersons, and Brokers.

CE-REAL 2059, 1 Sat., May 6, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, \$95. E Smith. #13228

### **Selling Commercial and Investment Properties: Issues, Money, and Laws**

This course explores important considerations in brokering real estate including building issues such as environmental concerns, fair housing and ADA laws and compliance, methods of determining property values, financing (mortgages, loan-to-value, debt service ratio), cash flows and the impact of taxes, sale of property (capital gains taxes, 1031 exchanges), and discrimination laws, types of bias, and inadvertent discrimination. Approved for 7.5 hrs. of CE for Salespersons and Brokers. This course also satisfies the NYS requirement for 3 hours of fair housing and/or discrimination training for license renewals.

CE-REAL 2065, 1 Sat., May 13, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, \$95. E Smith. #13515

### **Appraisal Principles and Procedures**

Approved for 6 hrs. of CE for Appraisers, Salespersons, and Brokers.

CE-REAL 2004, 1 Sat., Apr. 29, 9:00 am-4:00 pm (1-hour lunch break), KNC-2, \$125. D Zagaroli. #13379

### **NEW! Bee-Friendly Gardening**

Many people are aware honey bees and other pollinators have been dying in large numbers recently. One of the best things that can be done to support them is to provide plantings which offer great nutritional support. We'll spend the afternoon discussing what bees need in the way of nutrition and which plants to incorporate into your garden to support them. Some great take home handouts will be provided.

CE GRDN 2091, 1 Sun., Apr. 30, 2:00-4:00 pm, KNC-4, \$25. D Haverkamp. #14139

### **Reiki 2**

Reiki 2 or Second Degree Attunement amplifies your ability to channel life force energy. Learn ancient symbols that activate particular healing energies, adding to your effectiveness as a Reiki practitioner. At the end of the class, students will be given an assignment to complete and document practicum hours; once the assignment has been reviewed, a certificate will be sent. Prerequisite: Reiki 1 (students requested to send a copy of Reiki 1 Certificate to teacher prior to the first day of class: Regina.Woods@sunywcc.edu).

CE-HLTH 2025, 2 T/Th, May 2 & 4, 9:30 am-3:30 pm, KNC-4, \$125 (+ \$40 materials fee for Reiki 2 manual and certification paperwork, payable to instructor). R DeCarlo. #13321

### **Life, Accident, and Health Pre-Licensing**

NYS approved class to prepare for the State exam. Textbook is required and chapters 1-14 must be read prior to the first class. Register 1 week in advance.  
CE-INS 2007, F/Sa/Su, May 5-7, 8:00 am-5:00 pm **and** Mon., May 8, 8:00 am-1:00 pm; Fri: Room TBD; Sa/Su/M: KNC-5, \$375 (+ textbook), V Bujanow. #13505

### **Wilderness Survival: Cooking**

Not all outdoor cooking is done at a barbecue. Come learn how to make something more than s'mores over an open fire. We'll explore different wilderness cooking methods, depending on available resources, and how to best prepare foods without pots and pans. We'll also be making lunch, so no need to bring your own. Email the instructor at [ssciame@westmorelandsanctuary.org](mailto:ssciame@westmorelandsanctuary.org) with any allergies/ food requirements. Please dress for the weather.

CE-SCI 2040, 1 Sat., May 6, 11:00 am-1:00 pm, \$25 (+ \$7 for food supplies, payable to instructor). S Sciame. #13393

### **Heartsaver Adult/Child CPR/AED**

This is an American Heart Association CPR/AED course that covers children ages 1 up to adults. Certificate is good for two years. For the lay responder. Must bring resuscitation mask. Please contact [joan.lederman@sunywcc.edu](mailto:joan.lederman@sunywcc.edu) prior to the class.

1 Sat., 9:00 am-1:00 pm, \$60 (+ \$5 for AHA certification card, payable to instructor). J Lederman.

**At Ossining Center:** CE-HCARE 2006OS, Apr. 22. #13504

**At Valhalla Campus:** CE-HCARE 2006, PEB-4.

Sec. B: May 6. #13299

### **The Evolution of Green Commercial Buildings**

Learn how the green movement developed, where it is today, and what the future may hold. Topics include earth issues and their effect on real estate; features of green buildings; green rating systems: energy star, green globes and LEED; the economics, costs and payback; and understanding the new green leases. Approved for 7.5 hrs. of CE credit for Salespersons, and Brokers.

CE-REAL 2059, 1 Sat., May 6, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, \$95. E Smith. #13228

### **New York State Supervisory Appraiser/Appraiser Assistant Course**

The DOS requires that all new Supervisory Appraisers and new Appraiser Assistants must complete this course prior to application. In addition, all current Supervisory Appraisers who enter into a new Supervisory/Appraiser Assistant relationship must complete the course prior to assuming the new supervision. Additionally, this course can be taken by any appraiser and can be applied toward the continuing education requirement within the licensee's renewal term. Approved for 4 hrs. of CE for Appraisers. Requires 100% student attendance.

CE-REAL 2051, 1 Wed., May 10, 6:00-10:00 pm, KNC-3, \$80. D Zagaroli. #13380

### **7-Hour National USPAP Update Course: 2016-2017 Version**

Mandatory AQB and NYS continuing education class. Fulfills the 7-hour requirement as established by the Appraisal Qualifications Board (AQB) of The Appraisal Foundation. Approved for 7 hrs. of CE for Appraisers. **Note:** USPAP course requires a text and a student manual, which **MUST** be ordered by the student **AND** received from The Appraisal Foundation before the class: [www.appraisalfoundation.org](http://www.appraisalfoundation.org) or call 1-800-348-2831. **You must bring text and manual to class to receive credit.**

RE-REAL 2002, 1 Thurs., May 11, 9:00 am-5:00 pm (1-hour lunch break), KNC-3, \$195. A Mantovani. #13362

### **Plant Identification in the Field**

Move outside the classroom to learn how to identify plants using a taxonomic key. Try your skills in the field by exploring the demonstration gardens of The Native Plant Center and the grounds of the college campus.

*Newcomb's Wildflower Guide* is required. Note: *Advanced Plant ID* is offered later on the same day. We recommend signing up for both courses (see below). Bring lunch.

CE-GRDN 2023, 1 Thurs., May 11, 10:00 am-12:00 noon, \$55. J Schuler. #13335

### **Advanced Plant Identification in the Field**

Spend the class outdoors practicing the use of field guides and taxonomic plant identification keys. Prerequisite: *Plant Identification in the Field* (held earlier the same day) or equivalent coursework in botany. Meet in the Cottage Garden on the college campus. Dress appropriately for the weather. *Newcomb's Wildflower Guide* required.

CE-GRDN 2050, 1 Thurs., May 11, 12:30-2:30 pm, \$55. J Schuler. #13336

### **Everything You Always Wanted to Know About the Business of Screenwriting**

Demystify how the film industry really works, what movie executives demand in a winning screenplay, and learn hands-on tools to get your script sold and produced.

CE-CRXPL 2019, 1 Sat., May 13, 10:00 am-1:00 pm, GTW-219, \$30. S Kouguell. #13220

### **Selling Commercial and Investment Properties: Issues, Money, and Laws**

This course explores important considerations in brokering real estate including building issues such as environmental concerns, fair housing and ADA laws and compliance, methods of determining property values, financing (mortgages, loan-to-value, debt service ratio), cash flows and the impact of taxes, sale of property (capital gains taxes, 1031 exchanges), and discrimination laws, types of bias, and inadvertent discrimination. Approved for 7.5 hrs. of CE for Salespersons and Brokers. This course also satisfies the NYS requirement for 3 hours of fair housing and/or discrimination training for license renewals.

CE-REAL 2065, 1 Sat., May 13, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, \$95. E Smith. #13515

### **Photographing Nature**

Learn camera basics, awareness of light, and composition along with a few creative tools to make better photographs of our natural world. Class will move outdoors. Bring a camera (no smart phones), an extra battery, and a memory card or film. A circular polarizing filter and tripod are recommended.

CE-PHOTO 2018, 1 Sat., May 13, 9:00 am-12:00 noon, \$80. J Squillante. #13390

### **Stop Smoking: Help with Hypnosis**

Behavior modification techniques, when practiced and reinforced through the use of hypnosis, help you quit smoking for good without weight gain.

CE-HLTH 2016, 1 Tues., May 23, 7:00-9:00 pm, KNC-2, \$30 (+ \$10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #13480

### **Import/Export A to Z**

Basic methods for importing or exporting goods, including how to deal with U.S. customs, foreign quota requirements, airlines and freight charges, letters of credit, banks, and everything you need to know to get the goods to your local distribution point.

CE-BUS 2002, 2 Tues., May 23 & 30, 7:00-9:00 pm, KNC-3, \$50. P Batra. #13395

## **Taste of Westchester**

### **Café of Love**

**38 East Main Street, Mt. Kisco**

**914-242-1002, [www.cafeofloveny.com](http://www.cafeofloveny.com) and [www.ladleoflove.com](http://www.ladleoflove.com)**

**Farmer Visit and Produce:** Spring awakenings are happening on Café of Love's menu with recipes using local harvests at their peak of perfection! Enjoy an evening utilizing Amba Farms' produce with an opportunity to taste and purchase something freshly picked. Proprietor and Executive Chef Leslie Lampert believes in a farm-to-table philosophy, which lets us enjoy what is being harvested that week and incorporate it into our evening's interactive menu. We will discuss and enjoy learning restaurant techniques from Leslie as she shows us step-by-step and taste-by-taste. She will educate us on these "just picked" ingredients by incorporating them into luscious soups, crisp salads, scrumptious sides, and a special flatbread. Your evening's tastes will be packed to go if you would prefer to enjoy them at home or sit after class to continue the conversation and savor the flavors over a specially priced glass of wine chosen to complement our spring feast. As an added treat one of the local farmers will join us to talk about what is currently happening on their farm. Always a great educational experience from a veteran businesswoman who is willing to share her experiences.

1 Mon., Apr. 24, 6:00-8:00 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor, optional wine pairing additional). #13655

### **NEW! Tredici North**

**578 Anderson Hill Road, Purchase**

**914-997-4113, [www.tridicinorth.com](http://www.tridicinorth.com)**

**Freakin' Fanelli is at it Again!** Italian cooking is in Giuseppe Fanelli's blood: his family hails from Puglia where they produce olive oil in their own grove. This Chef has worked at several of NYC's most renowned Italian restaurants, from Felidia's to Rao's, and knows how to get the job done. He's now here in Westchester bringing his elevated Italian fare to the suburbs. Today he educates us on some of his special dishes starting with Kobe beef ravioli (wagyu beef, dark valrhona chocolate, caramelized onions, and Fontina di val'dosta in browned butter and thyme). We will learn the makings of their artichoke salad (crispy baby artichokes, rocket, and shaved Parmigiano cheese topped with frizzled capers in a Sorrento lemon vinaigrette). Our chef is known for his creation of "inside out" meatballs (panko breaded beef, pork and veal meatballs stuffed with fresh mozzarella and ricotta cheese, in

homemade marinara) and he will share the secrets to making these delectable treats. We end our demonstration with a seasonal panna cotta.

1 Tues., Apr. 25, 5:30-7:30 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor). #13656

#### **Clock Tower Grill**

**512 Clock Tower Drive, Brewster**

**845-582-0574, [www.cloctowergrill.com](http://www.cloctowergrill.com)**

**Soft Shells Demystified!** Now the proud owners of a farm supporting the restaurant's growing needs, our talented Chef Rich Parente and his partner and wife, Cassie, give us a very special class. The chef only utilizes local, organic, and natural ingredients in all his dishes and surprises his patrons with various specialties including elk and kangaroo. The restaurant features regional craft beers on tap used in many of their recipes and they will select a local beer for us to try, showcasing our meal. Watch as chef prepares handcrafted gnocchi with mint cream. Our chef will teach us the techniques used to make seasonal sautéed soft shell crabs with a surprise side utilizing springtime local ingredients. Our dessert lesson will be on strawberry rhubarb hand pies, incorporating the season's best. They also maintain a food truck aptly named A Fork in the Road located near the restaurant serving lunches, and available for onsite catering. Watch for special events including wild game nights, lobster boils, and outdoor music jams. Come see this creative chef in action. Rest assured you can always expect the unexpected at the Clock Tower Grill!

1 Wed., April 26, 5:30-7:30 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor). #13664

#### **The Dessertist**

**50 Maple Street, Croton-on-Hudson**

**914-862-4016 [www.thedessertist.com](http://www.thedessertist.com)**

**Make a Cake and Eat it Too!** Join talented Executive Pastry Chef and Owner Samantha Mittler for a hands-on cake decorating and flavor development lesson held in her dessert studio. Recently named as a Food Network Featured Chef, this talented gal now has clientele across the country. Look for her at food festivals as she is an interesting and wonderful speaker. Learn the basics of making and decorating the perfect layer cake while discovering the secrets of flavor development, to make your own standout desserts. Chef Samantha will present step by step instructions on how to build the perfect layer cake utilizing your own flavor combinations for fillings and frosting, including an educational lesson on fun decorating techniques. We will sample some tasty treats to learn about different flavor combinations along with some basic beverages but tonight it will be all about the hands on creations. Each attendee will go home with his own completed layer cake. This is going to be FUN so grab a friend and come out to play!

1 Thurs., Apr. 27, 6:30-8:30 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor). #13657

#### **NEW! MP Taverna**

**1 Bridge Street, Irvington**

**914-231-7854, [www.michaelpsilakis.com](http://www.michaelpsilakis.com)**

**Weekend Lunch plus Kitchen Tour!** Owned by Michelin star chef Michael Psilakis, this Hudson River restaurant is a modern interpretation of a traditional Greek tavern. Chef Psilakis travels extensively, owning multiple restaurants and appearing on many Food Network productions. During this Greek feast, we will learn from the restaurant's house chef the 1-2-3 secrets behind your favorite Mediterranean snacks, hummus and tzatziki, served with authentic grilled pita. Our special entree will be a demonstration of their original savory sheep's milk dumpling served with a spicy lamb sausage with sundried tomato, pine nuts, spinach, tomato, and feta. Our lesson is capped off with a behind-the-scenes look at the making of the traditional Greek dessert baklava, made with nuts, phyllo dough, and honey. Come enjoy an afternoon of indulgence and take in the views of the river on the newly appointed river walk. A class not to miss.

1 Sat., Apr. 29, 2:00-4:00 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor). #13658

#### **Tarry Tavern**

**27 Main Street, Tarrytown**

**914-631-7227, [www.tarrytavern.com](http://www.tarrytavern.com)**

**Hand Crafted Pasta Demo!** Owner and Chef Henry Cabral has come up with a unique formula: his casual American gastro-pub offers creative, locally sourced dishes and seasonal menus inspired by what farmers and fishermen are growing, raising, and catching. Down the street from the Tarrytown Music Hall, many visit before or after a show for a splendid meal. Next door visit their new takeout shop Eatarry for some delicious sandwiches and gelato. The chef will show us how to make a beautiful meal starting with a demonstration on spring pea ravioli with Morel mushrooms, continuing with a lesson on a roasted breast of chicken with lentils, pancetta, and a parsnip purée. Our chef began his career as a pastry chef and makes some of the most delicious desserts in Westchester.

Tonight, for dessert, a lesson on his favorite lemon tart. Join us for an informative demonstration with a classically trained restaurateur!

1 Mon., May 1, 6:00-8:00 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor). #13659

### **Coals Pizza**

**131 Parkway Road, Bronxville**

**914-337-1901, [www.coalspizza.com](http://www.coalspizza.com)**

**Fun Weekend Lunch!** This pizza parlor surprised them all by placing in the top three each year at the Burger and Beer Blast, competing with the best burger spots in Westchester. Owner Billy Etzel will enlighten our class with a demonstration on a fun and easy appetizer: pastrami and sauerkraut spring rolls with amazing dipping sauces. Better known for their grilled thin crust specialty pizza, we will hear about how he created it and get to sample a few of his favorites. Many have fun names like the Dean Martin and the garlic pizza named Heaven Scent. When the market allows, Chef Billy creates sweet corn panna cotta with blueberries for a “to die for” dessert. Bring a fellow foodie to join us for a lovely lunch.

1 Sat., May 6, 12:00 noon-2:00 pm, \$15 (+ \$20 sampling fee in CASH, payable to instructor). #13662

### **Fino**

**Amberlands Plaza, 1 Baltic Place, Croton-on-Hudson**

**914-271-2600, [www.finowestchester.com](http://www.finowestchester.com)**

**Pasta Making!** For Chef Paul Vuli, a three-year retirement could not hold back his passion for creating delicious Northern Italian cuisine. While the chef appreciates challenging the traditional approach, he also believes there are certain recipes that work better the old fashioned way. Our chef shows us his prep kitchen where the fresh pasta is made using his faithful Italian-born pasta machine he fondly calls his Cadillac. Tonight we will see how the ravioli ortolana (California flat leaf spinach, mozzarella, and ricotta cheese) are crafted in house and served in a fresh plum tomato and mascarpone sauce. Join us as he teaches us how to make some of the restaurant’s classic dishes. We will begin with eggplant rollatini (Italian white eggplant wrapped around imported cheeses, fresh plum tomato sauce, and topped with fresh mozzarella). Watch him create a stunning dish, scallopine di vitello contrappunto (tender veal sautéed with white wine, topped with prosciutto, Fontina cheese, and tomato). We will conclude our lesson with our chef’s instruction on making a special surprise dessert. Always generous with his time and hospitality, this is a favorite class each semester!

1 Thurs., May 3, 5:30-7:30 pm, \$15 (+ \$22 sampling fee in CASH, payable to instructor). #1363

### **Penny Lick Ice Cream**

**580 Warburton Avenue, Hastings-on-Hudson**

**914-525-1580, [www.pennylickicecream.com](http://www.pennylickicecream.com)**

**I Scream, You Scream...!** Do you remember what ice cream used to taste like? Creamy, smooth, fresh, without neon colors, having only a few ingredients and no unpronounceable words on the ingredients list. Owner Ellen Sledge knows, and she is trying to bring the slow food movement to ice cream. Fresh, local ingredients used in small, artisan batches create distinct flavors and a unique experience. Ellen loves being called “the ice cream lady” by the neighborhood children, creating and selling old-fashioned, custard-based ice cream. The name originated from a style of ice cream vending in the late 19th century, for a penny, customers would buy a small scoop, a “lick” of ice cream in a petite glass with a shallow depression. Join us in the petite ice cream factory for an evening of ice cream basics, tricks to making great ice creams and sorbets at home, and a tutorial on why people go nuts for her grape nut ice cream. Learn the basics of pasteurization, the ice cream machines, and how to make a classic crème anglaise and sorbet. Taste fun items and feel like a kid again. Finish the night with a sundae in a seasonal flavor! Truly an educational class with a superstar instructor!

1 Thurs., May 4, 6:00-8:00 pm, \$15 (+ \$15 sampling fee in CASH, payable to instructor). #13661

### **Cedar Street Grill**

**23 Cedar Street, Dobbs Ferry**

**914-674-0706, [www.cedarstreetgrillny.com](http://www.cedarstreetgrillny.com)**

**‘Nawleans Cookin’!** Located in the downtown, which has become a gastro destination for many, this restaurant offers American themed fare and artisanal beers. In their 5<sup>th</sup> year now, owner and Chef Matt Kay’s passion for creating special dishes is still evident! He began as he watched his grandmother (a former restaurateur herself) cook Italian delicacies for her family. Chef is known for his fresh comfort food with many interesting twists. Tonight our chef will demonstrate his talents with something special, craft beer battered squash blossoms stuffed with local goat cheese and finished with the house specialty, sriracha maple sauce drizzle. Next a lesson on a favorite: shrimp and grits with andouille sausage adorned with old bay spice. A mini cocktail education is on CSG’s seasonal craft cocktail will be our treat. For dessert, a “how to” on a fresh strawberry parfait with Mascarpone cheese. Come join us for a fun night!

1 Tues., May 9, 6:00-8:00 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor). #13663

**NEW! Ben's of Scarsdale, Kosher Foods and Catering**  
**718 Central Park Avenue, Scarsdale**  
**914-468-BENS (2367), [www.BensDeli.net](http://www.BensDeli.net)**

**Kosher Deli Favorites!** Enter any Ben's and be greeted by a delicious aroma of delicatessen. Pause by their takeout counter brimming with freshly-prepared foods to go. Owner Ronald Dragoon says that to some, delicatessen is something you put between two slices of bread but to him, it's a calling. He is truly committed to preserving the traditional cuisine of his Eastern European heritage, amidst all that's required to operate a modern yet kosher restaurant. We are in for a treat as Chef Jose Cyalis and his team will teach us about some traditional kosher deli favorites starting with their Hungarian goulash. We will learn the secrets to their kasha varnishkas ( buckwheat groats). Ben's corned beef is the best around incorporating a two week process; chef will explain the process, and we'll try a mini slider version and get a tutorial on sautéed liver. Learn the secret to the amazing coleslaw served here, along with crunchy garlicky pickles. Desserts are made out of house to adhere to dietary restrictions but we will try some assorted "ruggies" (rugelach), Jewish pastries of Ashkenazic origin. Join us for an interesting evening of tradition and fun!

1 Thurs., May 11, 5:30-7:30 pm, \$15 (+ \$20 sampling fee in CASH, payable to instructor). #13665

**L'inizio**

**698 Saw Mill River Road, Ardsley**  
**914-693-5400, [www.linizio.com](http://www.linizio.com)**

**Modern Italian Weekend Lunch!** Voted as one of the best Italian restaurants in Westchester, owners Scott and Heather Fratangelo are unstoppable. This dynamic duo, with Scott in the kitchen and Heather assuming the roles of front of house and heading the pastries, the restaurant is in complete harmony. A bar serving craft cocktails and a lovely bar menu are the place to be any night of the week. The 7 day kitchen is now complete with Chef Steven Lopin by Scott's side. All ingredients are locally sourced, so the menu changes quite often. Fresh pastas and risottos are a specialty of the house and are featured in the restaurant. We will begin the evening with a lesson on creating an asparagus spring onion salad with tonnato dressing and seared tuna. Since it 'tis the season, Heather will share with us her recipe for strawberry crumb cake. Join us with to watch these terrific instructors in action!

This class sells out quickly!

1 Sat., May 13, 12:00 noon-2:00 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor). #13666

**DeCicco & Sons**

**17 Maple Avenue, Armonk (Demonstration Kitchen-2<sup>nd</sup> floor)**  
**914-499-1100, [www.deciccoandsons.com](http://www.deciccoandsons.com)**

**Help Cook and Beer Education!** As a family owned and operated specialty grocery store chain, each location offers something special. Here you will find an upstairs bar serving local beers and wine, as well as a Bocce court and a fabulous demonstration kitchen. Steve Miceli, one of their fabulous chefs, will teach the techniques used to make some of their catering specialties while we follow along on printed recipes. First a lesson on chilled avocado and sherry used to create a flavorful soup. Next amazing tips to make a stuffed chicken breast Florentine: spinach, ricotta, and mozzarella. Our lesson will continue with the spiralizing technique of turning vegetables into "spaghetti" to make a perfect salad. As a special treat, there will be an education on pairing specialty craft beers with each course presented by Brendon O'Brien, their in-house craft beer and bar manager. This location sells hundreds of brands and local craft beers. Finally, their spectacular bakery will provide a special dessert as a sweet treat to conclude our lesson. Arrive early or stay late to shop the beautifully stocked aisles! An outstanding class every time!

1 Tues., May 16, 5:30-7:30 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor). #13667

**BRRZAAR**

**Irvington Train Station**  
**7 North Astor Street, Irvington**  
**914-274-8118, [www.BRRZAAR.com](http://www.BRRZAAR.com)**

**Gluten Free Frozen Treats and More!** Owners Michelle and Brian Leddy have created a scrumptious frozen yogurt cafe in the Irvington train station, built back in 1889. In this beautifully renovated space, adorned with tropical colors for a bright and cheery feel, they have created a wonderful place for commuters and patrons of all ages to enjoy their Froyo. Now they have just introduced a BITES menu. Many offerings are organic, non-GMO and gluten-free as the two believe strongly in sourcing only the finest products. Being gluten-free herself, Michelle takes this task very seriously, insisting only GF products that taste great be offered. You will not find previously frozen fruit on the toppings bar or food coloring in the frozen yogurt, as they do not fit the strict criteria set by the owners. They source vegan marshmallows, organic sprinkles, GF cookie crumbles, and organic chocolate sauce as some of the many toppings offered daily. We will sample a fresh berry salad and a specially paired sandwich from one of their many selections. Special to their shop is a house-made GF raw cookie dough (no eggs) that we

will learn the secret recipe for and hear how it came to fruition while making a Froyo cake. Next, a lesson on coffee frozen yogurt, using a yogurt base and in-house made coffee flavor, or try their affogato (Italian for drowned) espresso over vanilla Froyo.

1 Wed., May 17, 6:00-8:00 pm, \$15 (+ \$15 sampling fee in CASH, payable to instructor). #13668

**NEW! Peekskill Brewery**

**47-53 South Water Street, Peekskill**

**914-734-2337, [www.peekskillbrewery.com](http://www.peekskillbrewery.com)**

**Let's Get Pickled!** This is an award winning brewpub founded in 2008. It prides itself on making world class beer and food. This family owned and operated establishment was the first of its kind in Westchester County and set the stage for the followers. The theme of this class is the magic of fermentation. First we will embark on a private tour of the brew-house and dive into the beer making process. Our brewmaster will pair a specially selected PB beer to enhance our menu and educate us on its properties. The journey will not end there, as their chef will give us a demonstration on using fermentation in food processing. First learn how to pickle seasonal veggies procured from local Hudson Valley farms. Next, learn the process of turning cabbage into sauerkraut and enjoy it as a featured item on a classic grilled reuben on sourdough bread. The grand finale will be a tutorial on crème fraiche which will be served with seasonal fruit. A terrific setting so grab a pal and come out to see where the magic happens.

1 Thurs., May 18, 5:30-7:30 pm, \$15 (+ \$25 sampling fee in CASH, payable to instructor). #13669