**Start a Home-Based Medical Transcription Business**

Demand for medical transcriptionists is soaring! Make money part-time or full-time. If you want to choose your own hours, have a business at home, find clients easily and make great money, this class will get you started. Any questions? Contact Deborah directly at info@medtranscription.com. CE-CRXPL 2002, 1 Wed., Aug. 10, 6:30-9:00 pm, KNC-2, $45 (+ $20 optional workbook fee, payable to instructor). D Burns. #5410

**NEW! Pharmacy Technician**

Prepare to enter the pharmacy field and obtain NHA certification (Pharmacy Technician Certification: CPhT). Students will learn medical terminology, the role and responsibilities of a pharmacy technician, and interpreting prescriptions. Develop the skills needed to work under the supervision of a registered pharmacist. Prerequisites: high school diploma, personal interview, and math and reading assessment. Offered at our Ossining Center. For more information, please call 914-606-7400.

**A New Direction in a Changing World: Individual Sessions**

Meet individually with Nationally Certified Career Counselor Gloria Goldstein, to explore, clarify, and generate your personal career objectives or develop a resume and job search plan. A one-and-one-half hour session is $110. To schedule your appointment, call 914-606-6535 or email mainstream@sunywcc.edu.

**Fiber Optics Training Certificate**

Course fees include all books and study materials. See full descriptions at sunywcc.edu/CE. This program is offered in partnership with BDI datalynk. For more information, visit www.bdidatalynk.com/newyork.html or call them at 512-785-9024. To register, call Westchester Community College at 914-606-6830 and press 1 or visit us online at www.sunywcc.edu/ce.

**Certified Fiber Optics Technician Course (CFOT)**

This introductory 3-day fiber optics course is designed for anyone interested in becoming a Certified Fiber Optics Technician. CE-TECH 2000, M/T/W, July 18-20, 8:00 am-5:00 pm, LIB 101, $700. #5430

**Certified Fiber Optics Specialist in Testing & Maintenance (CFOS/T)**

This 2-day program offers advanced training to anyone involved with the testing and maintenance of fiber optics networks. CE-TECH 2001, Th/F, July 21 & 22, 8:00 am-5:00 pm, LIB 101, $675 (fee includes 1-year membership in the FOA). #5431

**Certified Fiber Optics Specialist in Splicing (CFOS/S)**

This 2-day program provides an overview of OTDR functions and trace understanding. Suggested CE-TECH 2002, Sat/Sun, July 23 & 24, 8:00 am-5:00 pm, LIB 101, $675 (fee includes 1-year membership in the FOA). #5432

**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 Thurs., Aug. 11, 6:00-9:00 pm, KNC-2. #5458

**Medical Administrative Assistant Training**

Medical administrative assistants work in a variety of medical settings such as physician’s offices, hospitals, clinics, insurance companies, research laboratories, public health departments and health maintenance organizations. Upon successful course completion, students are eligible to take the Medical Administrative Assistant Certification (CMAA) exam offered by the National Healthcareer Association. This 100-hour program will begin in September. For more information, call 914-606-6659 or email barbara.loizeaux@sunywcc.edu.

**BUSINESS & WORK SUCCESS**

**Job Search Skills**

**How to Schmooze**

Do you hate walking into a room where you don’t know anyone? If you want to make connections for professional or personal reasons, effective schmoozing is essential and may yield many benefits: a promotion at work, a date, investor interest, etc. This interactive class will introduce you to how to schmooze without being fake. Learn key techniques, participate in various exercises, and get individualized feedback and tips. CE-PRSDV 2072, 2 Sat., July 30 & Aug. 6, 12:30-2:30 pm, KNC-3, $50. H Cuevas. #5429
ONLINE CERTIFICATE PROGRAMS

Set your own schedule to build your skills or prepare for a new career with our convenient online courses.

Ed2Go
Career Certificate Courses

Our partnership with Education to Go brings opportunities to pursue high-end training and certification programs with the ease of distance learning access. Classes begin whenever you are ready – you can begin your class within a few days of completing your registration. Tuition for the class includes all texts and materials.

IT and Software Development Certificates, including:
- CompTIA A+: 230 hours, $1,695
- CompTIA Network+ Certification Training: 80 hours, $1,495
- Microsoft Certified Solutions Associate (MCSA) Server 2008: 275 hours, $2,195
- Microsoft Office 2013 Master Certification Training: 245 hours, $1,695

Business Certificates, including:
- Administrative Professional with Microsoft Office 2013 Master: 445 hours, $1,995
- Six Sigma Blackbelt: 200 hours, $2,695
- Certified Bookkeeper: 140 hours, $1,995
- Professional Bookkeeping with QuickBooks: 140 hours, $1,895
- Certified Global Business Professional: 160 hours, $2,495
- Payroll Practice and Management: 80 hours, $1,795
- Management for IT Professionals: 390 hours, $2,295
- Travel Agent Training: 250 hours, $1,795

Healthcare Certificates, including:
- ICD-10 Medical Coding: 200 hours, $1,795

Video Game Design and Development, including:
- 3ds max: 300 hours, $1,695
- Video Game Design and Development: 500 hours, $1,995

For more information on these and other courses, go to careertraining.ed2go.com/sunywcc or contact Michele Maya at 914-606-6627 (email: michele.maya@sunywcc.edu).

CENTER FOR REAL ESTATE EDUCATION

All courses have been approved by the New York Department of State. For further licensing and exam information, contact the NYS Department of State at 518-474-4429 or visit www.dos.state.ny.us/lcns/realestate/index.html

Salespersons Exam Prep
Prepare for the state exam; topics include real estate terminology and concepts, preparation skills, test-taking strategies, how questions are structured, and the proper way to read and comprehend test questions. No CE credit awarded.
CE-REAL 2042, 1 Wed., Aug. 17, 6:00-10:00 pm, KNC-3, $80. D Zagaroli. #5395

Interview a Sponsoring Broker for Salespersons
After the real estate salespersons course, it is time to interview your potential sponsoring brokers. Learn how to identify and define professionalism and distinguish between two etiquettes: netiquette and teliquette in the business environment. Discover how to take fear and doubt out of this process and gain confidence when interviewing a sponsoring broker.
CE-REAL 2056, 3:00-5:00 pm, KNC-2, $25. D Zagaroli.
Sec. B: 1 Thurs., Aug. 4. #5405

Real Estate Appraisal
See full course descriptions at sunywcc.edu/CE.

CE Courses Approved for Appraisers, Salespersons, and/or Brokers
The following continuing education (CE) courses are approved for various disciplines including Appraisers, Salespersons, and Brokers. Please check individual courses for appropriate approval status. No textbooks are required for CE courses; applicable handouts will be distributed in class and are included as part of the tuition. NYS requires 100% attendance to earn a certificate of completion. If you are taking the classes for Salespersons or Broker CE, please bring your pocket card with your Unique ID number to class so that your CE certificate can be processed properly.

See full course descriptions at sunywcc.edu/CE
Condominiums and Cooperatives
Approved for 4 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2007, 1 Wed., July 27, 6:00-10:00 pm, KNC-3, $80. D Zagaroli. #5403

The Three Principles of Real Estate
Approved for 3.5 hrs. of CE for Salespersons and Brokers.
CE-REAL 2053, 1 Sat., Aug. 6, 9:00 am-12:30 pm, KNC-3, $70. S Macaulay. #5694

Buy the Numbers: Investing in Real Estate
Includes basic investment concepts, financial analysis and financing, income taxes on investment.
Approved for 3 hrs. of CE for Salespersons, and Brokers.
CE-REAL 2058, 1 Thurs., Aug. 11, 9:00 am-12:00 noon, KNC-5, $70. E Smith. #5529

Building Your Commercial Real Estate Business
Approved for 3 hrs. of CE for Salespersons, and Brokers.
CE-REAL 2057, 1 Thurs., Aug. 11, 1:00-4:00 pm, KNC-5, $70. E Smith. #5530

HEALTHCARE CAREERS
All of the following classes, unless otherwise noted, are held at the Ossining Extension Center, 22 Rockledge Ave. in the Arcadian Shopping Center. Call 914-606-7400 for more information and to register for classes in this section.

Foundation Courses for Health Careers

Infection Control Seminar
New York State approved coursework for practicing MDs, physician’s assistants, dentists, dental hygienists, RNs, LPNs, optometrists, funeral directors, and podiatrists.
CE-HCARE 2010OS, 1 Thurs., July 21, 5:30-8:30 pm, $80. #5547

BLS for Healthcare Providers
Designed for medical and dental professionals and those entering a medical or allied health program. The course includes one- and two-person rescue techniques for infants, children, and adults, and use of the AED (automated external defibrillator). In order to participate, you must have a pocket face mask (available at the Campus Bookstore in Valhalla). This is an American Heart Association certification course.
1 Sat., 9:00 am-3:00 pm, $80 (+ $5 materials fee and + $12.50 for optional textbook, payable to instructor). J Lederman.
At Valhalla Campus: CE-HCARE 2005, 9:00 am-3:00 pm
Sec. B: July 30, PEB-4. #5484

Health Care Certification Programs

Electrocardiography (ECG)
Introduction to the techniques necessary to perform a twelve-lead electrocardiogram, troubleshoot technical problems, and identify normal and common abnormal rates. Prerequisite: Infection Control for Phlebotomy Students. Upon successful course completion, students are eligible to take the Certified ECG Tech Examination offered by the NHA. Bring a bag lunch.
CE-HCARE 2007OS, 9:00 am-3:00 pm, $340.
Sec. A: 4 Sat., July 23-Aug. 13. #5555
Sec. B: 4 Sun., July 24-Aug. 14. #5556

Background Check, Drug Test and Immunizations
For programs with a clinical or externship, our affiliates require a background check and drug screening. Positive results on either will result in not being accepted into the program or not being allowed to attend the clinical. The criteria to pass these screens include: no felony or misdemeanor convictions, negative drug screen, negative TB, MMR, Hep B and Varicella vaccines. Separate fees for background check and drug tests apply and are not included in tuition costs.
Programs:
Certified Nurse Assistant
Home Health Aide
Phlebotomy Practicum
Patient Care Technician
RN Refresher

Certified Nursing Assistant / English for Healthcare
If English is not your first language, you may qualify to take this class. It meets for 3 hrs. per week and will be scheduled during the time that you are enrolled in the above CNA program. Improve your English reading and speaking skills and earn a certificate for future employment as a CNA. Please call 914-606-7744 for additional information.
Doula Training Workshop
This 2-day interactive doula training explores the physical, scientific, and spiritual aspects of birth and being a doula. Gain the hands on tools to support women during pregnancy and birth. This training is the first step in certification through Birth Arts International. After completion of training, participants are considered Birth Arts Trained Doulas and receive a completion certificate. Additional requirement for certification must be completed through BAI.

CE-CERTS 2041OS, 2 Sa/Su, July 23 & 24, 8:30 am-4:30 pm, $375. #5586

COMPUTERS & INFORMATION TECHNOLOGY

Computer students: please bring a USB flash drive to class. Classes are taught with Windows 8 and Office 2013 except as noted.

Where required, textbooks can be purchased at the bookstore at 914-606-6475 or ordered online at www.sunywcc.edu

Computer Basics 3 – Internet and Email
Become a more proficient Internet user. Learn the benefits of different browsers and search engines and how to make your Internet use more efficient and safe. Learn how to manage your email folders and attachments. Get a glimpse of popular social media sites including Facebook and Twitter.
Prerequisite: Computer Basics 1 or equivalent experience.
CE-COMP 2003, $140 (+ textbook).
Windows 10
Sec. C: 1 Mon., July 25, 9:00 am-4:00 pm, GTW-209. #5759

Keyboarding on the Computer
This course provides students with the basic skills necessary to learn touch typing on a computer keyboard. The ability to type faster and accurately saves time and increases productivity. A great course for anyone who uses the computer, including health care professionals who have to make entries in patient electronic records. Only basic operational computer skills are required for this hands-on class.
CE-COMP 2016, 8 M/T/W, Aug. 1-17, 10:00 am-12:00 noon, $150, GTW-203. #5761

Take Your Microsoft Office Certification Exams on Campus!
You can now take your Microsoft Office Specialist certification exams at the Valhalla campus. Contact Michele Maya by email at Michele.Maya@sunywcc.edu or 914-606-6627 for further details or to make a test appointment.

Microsoft Office Applications
Prepare for the Microsoft Office certification exams or just build new skills. Our Microsoft applications courses are taught using MS Office 2013 unless otherwise stated. See full descriptions at sunywcc.edu/CE.

MS Excel – Level 2
CE-COMP 2021, $280 (+ textbook).
Office 2013
Sec. C: 4 T/Th, July 26-Aug. 4, 9:00 am-12:00 noon, GTW-203. #5777

MS Excel – Level 3
CE-COMP 2022, $280 (+ textbook).
Office 2013
Sec. C: 4 T/Th, Aug. 9-18, 9:00 am-12:00 noon, GTW-203. #5780

MS PowerPoint – Level 2
CE-COMP 2026, 4 M/W, Aug. 1-10, 6:00-9:00 pm, GTW-209, $280 (+ textbook). #5785

MS Outlook – Calendars and Task Management
Outlook is more than just email! Improve your time and task management with advanced features of Outlook mail, the powerful calendar and meeting scheduler, contacts and address book, and task manager. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2080, $140 (+ textbook)
Sec. B: 2 T/Th, July 26 & July 28, 6:00-9:00 pm, GTW-203, $140 (+ textbook). #5789

Microsoft Office – One on One
Get the benefits of the expertise of our experienced instructors in one on one, 2-hour session! Whether you want a private tutorial or you’re struggling with getting an Office application to do what you need, our One on One program can help. We will match you with one of our excellent instructors
to meet at our Valhalla campus for a session arranged by appointment. Call Michele Maya at 914-606-6627 to set an appointment time. A 2-hour session is $240.

**Business Solutions with Microsoft Office**
Your time and training dollars are stretched – these short courses are designed to teach just the skills you require to meet specific business needs.

**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 Thurs., July 28, 11, 9:00 am-1:00 pm, GTW-203, $70. #5796

**Advanced PivotTables in Excel**
Go deeper into analyzing your data with PivotTables using PivotCharts, Slicer Views, and a Dashboard. Learn to present complex data in a user friendly manner. Prerequisite: Using PivotTables in Excel or Excel Level 2 or equivalent experience.

CE-COMP 2139, 1 Thurs., Aug. 4, 9:00 am-1:00 pm, GTW-203. #5797

**MS PowerPoint Basics**
Learn the fundamental skills needed to create effective PowerPoint presentations that incorporate text, graphics, charts, and tables. Prerequisite: Computer Basics 1 and 2 or equivalent experience.

CE-COMP 2027, 1 Thurs., Aug. 11, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140 (+ textbook). #5798

**MS Access Basics**
Learn the fundamentals of developing a database in this powerful application. This intensive course will give you a quick introduction to the concepts and tools you need to get started in creating tables, forms, queries and reports. Prerequisite: Computer Basics 1 and 2 or equivalent experience.

CE-COMP 2081, 1 Thurs., Aug. 18, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #5799

**Microsoft Certification Training – Online Programs**
If our class schedule doesn't match your availability, you can still train for a new career and sharpen your computer skills by enrolling in our online class offered in partnership with Education to Go/Gatlin Education Services. For more information, visit http://careertraining.ed2go.com/sunywcc

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**THE WRITING CENTER**

**NEW! Writing Dialogue that Pops**
Writing dialogue is easy. Writing good dialogue takes skill and practice. Award-winning author and playwright Barbara Campbell will help students craft dialogue that reveals character, creates conflict, and increases drama; understand subtext and the ways it can deepen the emotional impact of a scene; and recognize common pitfalls that can undermine the effectiveness of dialogue. Each student will receive a handout with course highlights.

CE-WRITG 2076, 1 Sat., July 23, 9:00 am-12:00 noon, KNC-2, $35 (+ $5 materials fee, payable to instructor). B Campbell. #5713

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**LEARNING CAMPS FOR KIDS AND TEENS**

**The Ossining Summer Science Academy**
The Ossining Extension Center is located on Route 9 in the Arcadian Shopping Center.

For those who select a day-long experience, a 30-minute supervised lunch is scheduled between morning and afternoon sessions (student-provided lunch). For complete course descriptions, visit our website at www.sunywcc.edu/CE/summercamps. Call 914-606-7400 to register.

All classes meet M/T/W/Th and are $160 each.

**NEW! Butterflies, Dragons and Damsels: For Ages 8-12**
CE-SCI 2033OS, 9:30-11:30 am
Aug. 1-Aug. 11. #5744

**NEW! Herb Garden: For Ages 8-12**
CE-SCI 2032OS, 9:30-11:30 am
Aug. 1-Aug. 11. #5745

**Intro to Human Anatomy: For Ages 8-12**
CE-SCI 2006OS, 9:30-11:30 am.
Sec. A: Aug. 1-Aug. 11. #5571
Go Green! For Ages 8-12  
CE SCI 2000OS, 9:30-11:30 am.  
Sec. A: Aug. 1-Aug. 11. #5581  
Sec. B: Aug. 15-Aug. 25. #5582

The Science of Forensics: What’s Behind CSI?: For Ages 13-17  
CE SCI 2002OS, 9:30-11:30 am.  
Sec. A: Aug. 1-Aug. 11. #5573  
Sec. B: Aug. 15-Aug. 25. #5574

The Scientist as Detective: For Ages 8-12  
CE-SCI 2004OS, 12:00 noon-2:00 pm.  
Sec. A: Aug. 1-Aug. 11. #5575  
Sec. B: Aug. 15-Aug. 25. #5576

The Scientific Method: For Ages 9-12  
CE-SCI 2003OS, 12:00 noon-2:00 pm.  
Sec. A: Aug. 1-Aug. 11. #5577  
Sec. B: Aug. 15-Aug. 25. #5578

The World of Emergency Medicine: For Ages 13-17  
CE-SCI 2001OS, 12:00 noon-2:00 pm.  
Sec. A: Aug. 1-Aug. 11. #5579  
Sec. B: Aug. 15-Aug. 25. #5580

LEARNING ONLINE WITH EDUCATION TO GO

Our instructor-led online courses from Education to Go each run for 6 weeks and consist of 12 lessons. The lessons are supplemented by interactive quizzes, assignments, tutorials, and an online discussion area available via the web. Read your lessons and ask questions of your instructor at the time most convenient to you. Tuition for each course is $125.

How to learn more about – and register for – our Education to Go online courses

Explore  
Visit the website: www.ed2go.com/sunywcc  
Use the Search feature or click on Courses to see a list of all course categories. Click on a category name to see a list of all courses in that topic. Click a course title to see a full description.

Learn More  
Find a course you like? Click on the no-obligation Enroll Now button located on the course description page. As you complete the process you may request further details by email on how to complete your registration and tuition payment.

Register  
Follow the instructions in the email message to complete your registration and tuition payment by mail, phone, fax or online.

Grow!  
Once your class begins, go to www.ed2go.com/sunywcc and click the Classroom link. Log in with the password you set up when you enrolled and enjoy your class!

All online classes start on these dates:  
May 18 • June 15 • July 13 • Aug. 17  
Check course descriptions for information on required texts, software, etc.

Have questions? Call Michele Maya at 914-606-6627 or email michele.maya@sunywcc.edu

We have hundreds of Summer classes in these categories; see complete descriptions at www.ed2go.com/sunywcc

Accounting  
Business Administration  
Computer Applications  
Courses for Teaching Professionals  
Database Management & Programming  
Grant Writing & Non-Profit Management  
Sales & Marketing  
Start Your Own Business  
Test Prep  
Web Page Design  
Writing & Publishing
Tuition for each course is $125.

HISTORY & POLITICS

Haunted History of the British Isles Learn some of the wonderful haunted tales and folktales of the British Isles (England, Ireland, and Scotland) along with colorful tales of Robert Burns, Charles Dickens, Bram Stoker, Henry VIII, and others.
CE-HIST 2044, 2 Sat., July 23 & 30, 10:00 am-12:00 noon, KNC-3, $40. L DiMartino. #5439

FINANCES & RETIREMENT PLANNING

Investments and Finance

Stock Market Trading Strategies Learn how to use stop market, limit and stop loss orders to protect your profits. Option trading with puts and calls will be discussed, along with short sales and covered calls.
CE-FIN 2052, 1 Sat., Aug. 20, 10:00 am-1:00 pm, KNC-3, $35. E Wachsman. #5516

Planning for the Future

Medicare and Medicaid Made Easy Most Americans will go on Medicare when they are 65 and many need Medicaid to pay for their long term care. We'll compare these two critical government programs: who and what is covered, when and how to apply, common misperceptions of both, skilled vs custodial care, and making sense of the "alphabet soup" – Parts A, B, C, D. We'll answer your questions including: "Do I need gap insurance?" and "What is the donut hole?" Gain the confidence to navigate these complicated benefits programs.
CE-FIN 2051, 1 Tues., Aug. 9, 7:00-9:00 pm, KNC-4, $25 (+ $5 materials fee, payable to instructor). R Howie. #5608

A TASTE OF WESTCHESTER

Join us at several of Westchester's most exciting restaurants for a culinary adventure that will tantalize your taste buds. Each chef will offer a private cooking demonstration, followed by a tasting of the prepared items. Fees include non-alcoholic beverages. New menu items are explored each semester. Menu substitutions may occur when necessary. Demonstrations will begin at the times designated. Sampling fees are payable in CASH only. Call restaurants or visit their linked web sites for directions. No refunds are given for these classes. A one-time per semester registration fee of $3.25 will be added to the final tuition calculation. CE-REST 2000 is the class number for all Taste of Westchester classes.

NEW! How Sweet It Is
979 McLean Avenue, Yonkers
914-327-4555, www.howsweet979.com

Hands-On Sweet Treats: Sweets shouldn't only look good, they must taste amazing and make you melt the moment you put them into your mouth. Try a treat you had as a child and get all fuzzy inside. Owner Aurea Roman has always loved sweets; at the age of 7 she used her Suzy Bake Oven to start her own bakery. The shop’s baker has had her red velvet and the Elvis cupcakes featured in Oprah's magazine; they'll be available for purchase. The theme for our summer cake and candy class will be sugar flowers, salt water taffy, rock candy, and marshmallow cones. The owner will show us how to make and decorate non-bake cake pops that we can sample with coffee or tea. Chef Aurea will teach us how to make the shop’s fluffy frosting to decorate your own little vanilla cake filled with chocolate mousse. Learn the techniques to create decorations for our cakes utilizing sugars, fondant cutouts, and molded chocolate pieces. Bring out the kid in you!
1 Mon., July 25, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #5716
NEW! Chocolations
607 East Boston Post Road, Mamaroneck
914-777-3600, www.chocolations.com
Hands-On Chocolate: A chocolate factory with an open kitchen, this sweet shop offers such items as truffles, barks, and bonbons; they also serve baked goods such as cookies, cupcakes, brownies, chocolate fondue, ice cream, and homemade hot chocolate. Proprietor and chocolatier Maria Valente will explain the difference between chocolate that has to be tempered, the kind used in the store, and the kind you can easily work with at home. Our chocolate class will use melt and melt chocolate. We'll taste different chocolates and enjoy a cool drink; make molded pieces; and will dip and decorate items like pretzels, marshmallows, and cookies. Take home what we create to share or eat it all yourself on the car ride! After class you are welcome to purchase your own supplies to continue at home. A sweet night on the town!
1 Wed., July 27, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #5717

Peter Pratt's Inn
673 Croton Heights Road, Yorktown Heights
914-962-4090, www.prattsinn.com
Picnic on the Patio! This colonial homestead, built in 1780, has a historical presence, having served as General Washington's command post. Jon Pratt, executive chef and restaurateur, welcomes you to his restaurant's lovely patio to enjoy his take on a summer picnic. Watch as he prepares our meal while instructing us to make house cured bacon tacos. Then learn his secret to the best fried chicken and waffles. He continues with a lesson on some of his favorite sides utilizing ingredients from local farms, including corn and tomatoes from The Meadows Farm right next door. Scallion hush puppies made with Wild Hive cornmeal and ultra-ripe tomato salad will be the headliners for our picnic. Jon treats us to craft beers paired especially for the evening's cuisine. Our dessert will be a refreshing sour cherry sorbet made in his special machine; a great ending as a summer treat. Jon welcomes you to purchase honey from his bees located on the property. This most entertaining chef is a favorite, so sign up quickly to reserve your spot!
1 Thurs., July 28, 6:00-8:00 pm, $15 (+ $30 sampling fee in CASH, payable to instructor). #5718

August

The Cookery Restaurant
39 Chestnut Street, Dobbs Ferry
914-305-2336, www.thecookeryrestaurant.com
Truly a neighborhood restaurant dedicated to capturing the warmth of Italian comfort food, Chef David DiBari has received many accolades during his young career. Along with a passion for food, his family is the source of his food inspiration. The neo-nostalgic Italian menu proves evident of his style of cooking, which is to progressively approach simplicity. Chef de Cuisine Mike Bianco will give a demonstration on how to make The Cookery's house-made mozzarella using fresh curd and served with vincono, thyme, and a grilled Tuscan bread. All pastas are made in house and we will be privy to a tutorial on cauliflower ravioli, adorned with garlic, lemon, and brown butter. We finish our demonstration with a summertime treat of blueberry boudino (Italian pudding) adorned with a fan favorite – white icing and Jane's vanilla ice cream. If you have not tried this creative chef's kitchen, schedule a visit soon!
1 Mon., Aug. 1, 5:30-7:30 pm, $15 (+ $25 sampling fee, payable to instructor). #5719

NEW! Big Bang Coffee Roasters
1008 Main St., Peekskill
914-433-7278, www.bigbangcoffeeroasters.com
Weekend JOE! Peekskill’s newest independent coffee shop is the only local roasted-owned shop, boasting exclusively organic, fair trade coffees and espresso. Each coffee is roasted at their own small batch “roaster” located at The Hat Factory, and each bean is roasted to a carefully selected temperature to reveal its ideal flavor profile. This coffee bean producer is committed to being socially responsible and the plants, the workers, and the Earth have been treated kindly every step of the way. They purchase raw beans from a family-owned supplier, who is devoted to sourcing from environmentally conscious organic plantations with comprehensive fair trade policies. Join Proprietor Elina Dart as she exposes us to three different regions of coffee beans, and shows how they are served and prepared utilizing three different methods of brewing. This lecture will describe growing regions around the world, processing methods, and roast levels, as well an overview of the basics of brewing. We'll learn how to properly extract coffee at home for consistency and the best flavor. Snacks will be served to enjoy with our delicious samples of coffee. Fly solo or bring a buddy to experience the secrets to making a fine brew!
1 Sun., Aug. 7, 10:30 am-12:30 pm, $15 (+ $15 sampling fee in CASH, payable to instructor). #5720

DeCicco & Sons
17 Maple Avenue, Armonk (Demonstration Kitchen-2nd floor)
914-499-1100, www.deciccoandsons.com
Beer Education/Demo Kitchen: As a family owned and operated specialty grocery store chain, each location offers something special; here you'll find an upstairs bar and restaurant serving local beers and wine, as well as a Bocce court and a demonstration kitchen. Chef will teach the techniques used to make some of their catering specialties. First a lesson on combining two
summertime treats, tomatoes and watermelon, with a buttermilk broth to create a flavorful chilled summer soup. Next the recipe and technique to make crispy cornmeal fried catfish with roasted red peppers, oyster mushrooms, and an asparagus pesto. Our lesson will continue with white asparagus topped with a quail egg, bacon hollandaise, and soft herbs. As a special treat, there will be an education on pairing beer with our meal presented by Brendon O’Brien, their in-house craft beer and bar manager. Finally, their spectacular bakery will provide a special dessert as a sweet treat to conclude our lesson. Arrive early or stay late to shop theStocked aisles!

Sam’s of Gedney Way
50 Gedney Way, White Plains, NY 10605
914-949-0978, www.samosofgedneyway.com

BBQ Menu: When Prohibition was repealed in 1933, Sam Eisenstein received the first of three liquor licenses granted in Westchester County. As a tribute to Sam, his patrons elected him Mayor of Gedney Way. Today, owners Peter and Karen Herrero have kept his tradition alive with exceptional quality and service in a comfortable atmosphere and have expanded the business with an extensive catering operation. The Great American BBQ Company caters events in the tri state area; now they’ve opened a seasonal BBQ Shack on the deck of the 85-year-old restaurant. Culinary Director Joseph Sasso will show you the secrets of making great BBQ. You’ll learn how to roast a whole suckling pig from start to finish with an informative demonstration using La Caja China - translated “the Chinese box.” This method dates back to the 1850’s when Chinese immigrant workers in Cuba tosted this roasting box around to cook their meal as they toiled in the sugar cane fields. He’ll show us how to prepare traditional sides and new healthier options utilizing brines, rubs, sauces, and salads. You’ll dine on young swine and Peter will treat us to some summer beverages including sangria, local craft beers, and more. Take these ideas and apply them to your summer parties. So throw away your blue bag of charcoal and get ready to learn and enjoy a “Great American BBQ!” Grab a few friends and make a night of it while learning tricks of the trade from a master!

1 Tues., Aug. 9, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #5721

NEW! 273 Kitchen
273 Halstead Avenue, Harrison

Mediterranean Inspired/Weekend Lunch: This lovely restaurant and wine bar offers exquisite plates. Owner and Chef Constantine Kalandranis is a master at combining the freshest farm finds. Along with General Manager Christopher Creedon, Sommelier Richard Mitchell, and Executive Chef Hichem Habbas, he makes both the food and service shine. Our chef will teach us to make tsatziki and mezze served with olives, cheese, almonds, and house made pita. Next learn to peel and stuff a beautiful, only in summertime, delicious vine ripened tomato with quinoa, feta, and fresh herbs, served with local arugula and red onion, and adorned with the chef’s specialty: grilled pork kebabs. Our dessert demo: how to make an easy yogurt gelato with honey macerated cherries, embellished with mint and cinnamon walnuts. Our chef treats us to a lesson on a summertime special drink.

1 Sat., Aug. 13, 12:00 noon-2:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #5723

Cedar Street Grill
23 Cedar Street, Dobbs Ferry
914-674-0706, www.cedarstreetgrillny.com

N’awlins Cookin’! Located in the quiet downtown, this restaurant offers American themed fare and artisanal beers; their fresh comfort food has many interesting twists. Owner and Chef Matt Kay’s passion for creating specialty dishes began as he watched his grandmother (a former restaurateur herself) cook Italian delicacies. Chef Matt will demonstrate his talents with his New Orleans inspired fare. He’ll teach us to make mac and cheese fritters with a creole dipping sauce. Next a lesson on chicken and andouille sausage etouffee served with Carolina rice. A briny treat from the chef may be in the cards along with a mini education on something from the sea. Our cocktail education is on CSG’s famous summer beverage Ready Aim Fire made with serrano chilies and lime. For dessert, seasonal berries and house-made whipped cream. Come join us for a fun night!

1 Tues., Aug. 16, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #5724

HEALTH & WELLNESS

NEW! Optimizing Health Care for Women
Explore health issues specific to women including hormones, PMS, breast health, menopause, weight gain, bone health, and others. Emphasis will be placed on developing and improving health care with a focus on growth and development throughout the life cycle.
CE-HLTH 2077, 4 M/W/FRI/M, Aug. 8-15, 5:30-7:00 pm, KNC-5, $60. J Schumacher. #5704

Whole Food Plant-Based Living for a Healthy Future
Learn about the benefits of a whole food plan-based lifestyle and how you can take control of your health destiny. These lectures expand on the research presented in the film Forks Over Knives, which should be viewed prior to class. Learn what whole food plant based living is and how to
begin this lifestyle as well as how to read a nutritional label. Included is a cooking demo on how to prepare spring pea risotto. Visit www.jschumacher.org for more information.
CE-HLTH 2073VA, 4 M/W/FRI/M, Aug. 8-15, 7:00-9:00 pm, KNC-5, $80. J Schumacher. #5526

Facial Yoga
Forget the facelift! Facial yoga is a natural method that engages muscle activity to improve your looks regardless of your age and gender. Discover easy exercises done while sitting to tone muscles in the jaw, mouth, eyes, and forehead and reduce wrinkles and sagging skin. Can also release tension held in the face and neck, allowing more oxygen and nutrients to reach skin cells and enlarge muscles, giving the appearance of a fuller and more youthful look. Bring a hand mirror to class.
CE-FITNS 2056, 1 Sat., July 23, 12:30-2:30 pm, KNC-3, $35. H Cuevas. #5425

SPONSORS & FITNESS

Please consult a physician before attending any physical fitness classes.

Water Exercise/Aerobics - Deep Water
Designed for those comfortable in the deep water. This program improves your cardiovascular fitness, strength, and flexibility. Participants must bring their own water flotation exercise belt, drinking water, and towel.
6 sessions: CE-SPORT 2030, 9:00-10:00 am, PEB-Pool.
Sec. C: 6 Mon., July 25-Aug. 29, $80. M Burke. #5727

Aquacise for Seniors
Experience the therapeutic benefits of in-water exercise. Improve your cardiovascular fitness and endurance. Water shoes required.
CE-FITNS 2080VA, PEB-Pool, $80.
Sec. C: 6 Mon., July 25-Aug. 29, 10:00-11:00 am. M Burke. #5731

Relax and Swim: Learn to Like the Water
Designed for those who would like to overcome their fear of the water. Through various approaches such as meditation, breathing techniques, and the Emotional Freedom Technique, your feelings of fear will be acknowledged and accepted, allowing a release to occur. Learn to be free and confident in water, shallow and deep, at your own pace. Water shoes required. Please bring a bottle of drinking water to class.
CE-FITNS 2081, 8:15-9:00 am, PEB-Pool, $80.
Sec. C: 6 Mon., July 25-Aug. 29. M Burke. #5735

Mixed Levels of Swim
Lap swimming for beginning, intermediate, and advanced swimming. Focus on stroke technique and building stamina
CE-SPORT 2029, 11:00 am-12:00 noon. $80. M Burke.
Sec. A: 6 Mon., July 25-Aug. 29. #5739

SELF-AWARENESS & RELATIONSHIPS

Bridal Beauty Bootcamp
Warm up with makeup techniques specific for brides and the bridal party. Learn products and techniques for long lasting results. Explore dealing with bridal clients.
CE-PRSDV 2059, 1 Tues., Aug. 2, 6:30-8:30 pm, KNC-4, $20. L Varenne. #5539

ART & CRAFTS

Intro to Scrapbooking
Want to scrapbook but you don't know where to start? Become familiar with simple scrapbooking terms and techniques such as cardstock, themes, titles, journaling, pictures, and embellishments. Learn basic scrapbooking tools such as: paper punches, decorative scissors, paper trimmer, hole punchers, and cutting board. Bring a copied set of photos to the class.
CE-CRAFT 2032, 1 Sun., Aug. 7, 12:30-3:00 pm, KNC-3, $40 (+ $5 materials fee, payable to instructor). D Machicote. #5489