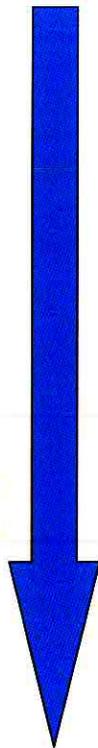


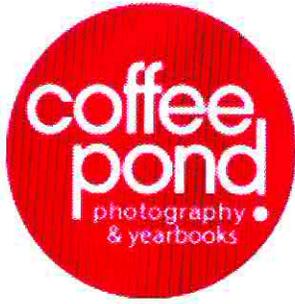


# Take Home Notices for Week Ending Sept. 16, 2016

- *School Picture Day– Sept. 22nd*
- *Fall Carnival & Silent Auction– Sept. 24th*
- *Bake Sale donations needed*
- *Savory Samples– Sept. 29th*
- *Box Tops for Education*
- *Excursions in Learning– Youth Programs (Manchester Community College)*

**SCROLL DOWN TO SEE NOTICES**





## **School Picture Day** **Thursday, September 22<sup>nd</sup>**

Order forms were sent home on 9/9/16  
You can also order online

**Order School Portraits  
& shop our exclusive products**

[www.coffeepond.com](http://www.coffeepond.com)



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## **Fall Carnival & Silent Auction at Southeast School**

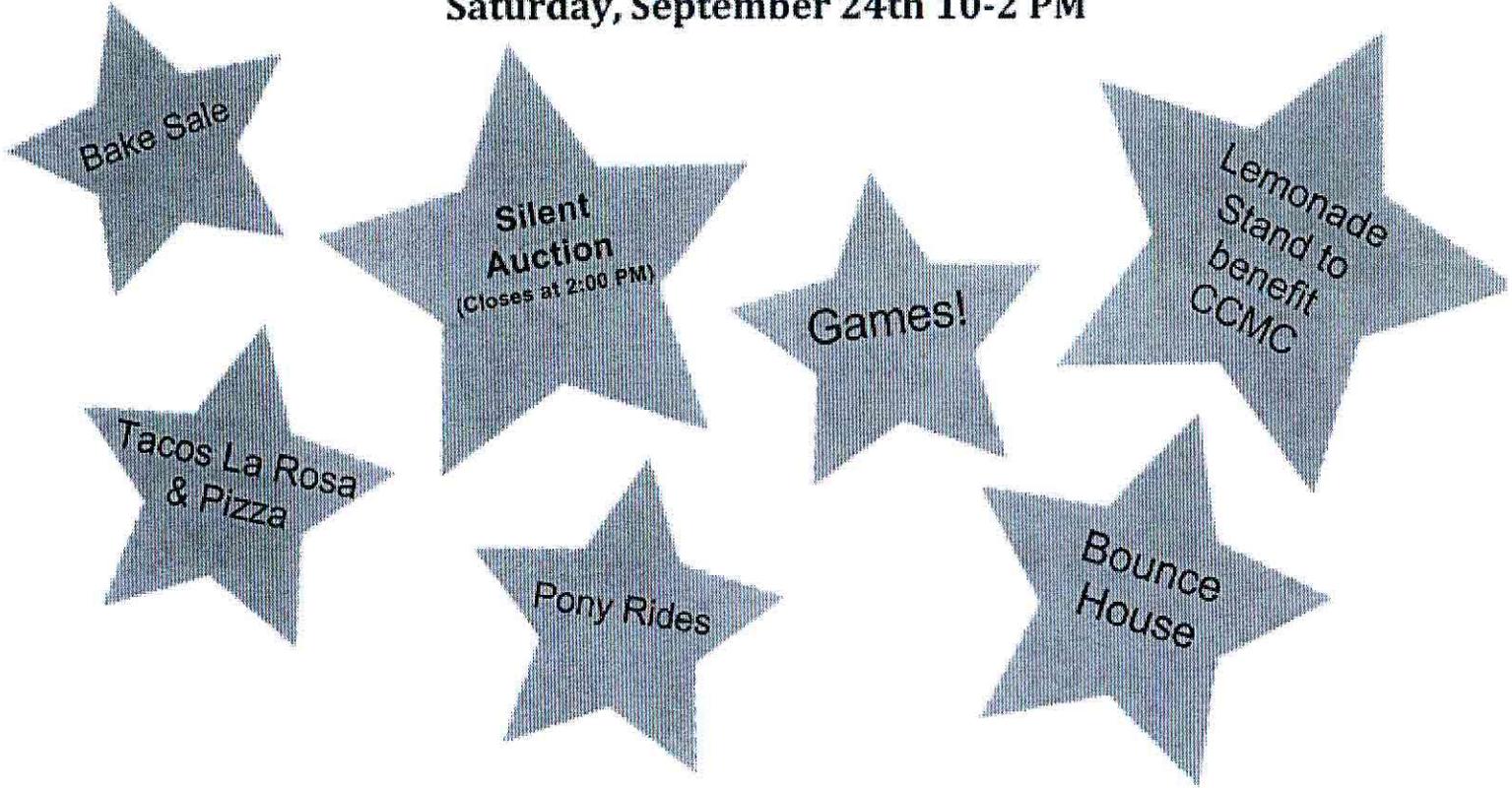
**Saturday, September 24<sup>th</sup>**

**10:00 AM - 2:00 PM**

**Join the fun!!!**

# Southeast Fall Carnival

Saturday, September 24th 10-2 PM



**Volunteers Needed! The Fall Carnival Needs Your Help!** Please fill out this form and send the it back to school with your child. We will be able to use any amount of time you can give, or any service you can provide. Contact Erin Clark at [southeastschool.pto@gmail.com](mailto:southeastschool.pto@gmail.com) with any questions or ideas.

\_\_\_\_\_ YES! I can help with the Carnival! My name is \_\_\_\_\_

Email: \_\_\_\_\_ phone: \_\_\_\_\_

I can help:

\_\_\_\_\_ at a game booth (please list times you are available) \_\_\_\_\_ - \_\_\_\_\_

\_\_\_\_\_ sell concessions (please list times you are available) \_\_\_\_\_ - \_\_\_\_\_

\_\_\_\_\_ lend my covered tent/gazebo

\_\_\_\_\_ set up before 10AM \_\_\_\_\_ clean up after 2PM

\_\_\_\_\_ share a special talent (ex. face paint, paint nails, juggle, card tricks)

\_\_\_\_\_

Office: Please return this form to Erin Clark's mailbox. Thank you!!

Southeast Carnival  
September 24<sup>th</sup>  
10:00-2:00



**BAKE SALE**

The Southeast Carnival is fast approaching and we are looking for baked good items to sell. If you are able to bring something in please sign up below. Or if you have any time to volunteer selling at the bake sale that would be greatly appreciated too! Contact Noreen Halbrooks at 860-942-9290 if you have any questions.

Yes, I can bake for the Southeast carnival and plan on bringing

\_\_\_\_\_.

Name \_\_\_\_\_

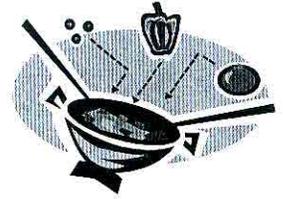
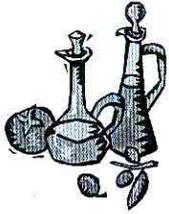
Email \_\_\_\_\_

Yes, I can help sell at the bake sale during this time \_\_\_\_\_ - \_\_\_\_\_.

Name \_\_\_\_\_

Email \_\_\_\_\_

*Office: please return form to Noreen Halbrooks' mail box. Thank you!!*



Save the date!  
 Thursday, Sept. 29th

## Savory Samples at Southeast School

Dear Parents and Guardians,

Everyone is cordially invited to attend “**Savory Samples at Southeast School**” to be held on Thursday, September 29th at 6PM. Each family is asked to bring a prepared dish to share. It should be a food that is typical of your ethnic background. The event will take place in the All Purpose Room at our school.

Please fill out the form below and let us know how many will be attending from your family. Also, it would be appreciated if you would write the name of the food you are bringing and the country of origin of the recipe. We hope to see lots of families on this special night. It should be a great opportunity to meet other families and to celebrate our heritage. If you have any questions, please contact Diane Hutton at [huttondm@mansfieldct.org](mailto:huttondm@mansfieldct.org).

***THIS IS A FREE SCHOOL-WIDE EVENT. PLEASE JOIN US!***

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**Please return this portion by Friday, September 16th.**

Child’s Name: \_\_\_\_\_ Teacher: \_\_\_\_\_

\_\_\_\_ Yes. We will attend **Savory Samples at Southeast School** on Thursday, September 29<sup>th</sup>.

\_\_\_\_ family members will attend. (#)

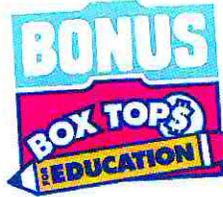
We will bring \_\_\_\_\_  
 (Name of Recipe)

This recipe is: (Check one)

\_\_\_\_ an appetizer      \_\_\_\_ a main dish      \_\_\_\_ a dessert      \_\_\_\_ a salad

The recipe is from \_\_\_\_\_. (Country)

Office: Please forward to Señora Hutton



# NEW BOX TOPS BONUS APP

Earn even more cash to help your school get what it needs through the Box Tops for Education® Bonus App. Turn your everyday receipts into cash for your school. It's free and as easy as 1-2-3. Here's how it works:

**BUY.**  
FIND OFFERS.  
BUY PRODUCTS.

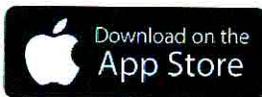
**SCAN.**  
SCAN YOUR  
RECEIPT.

**EARN.**  
WATCH EARNINGS  
STACK UP.



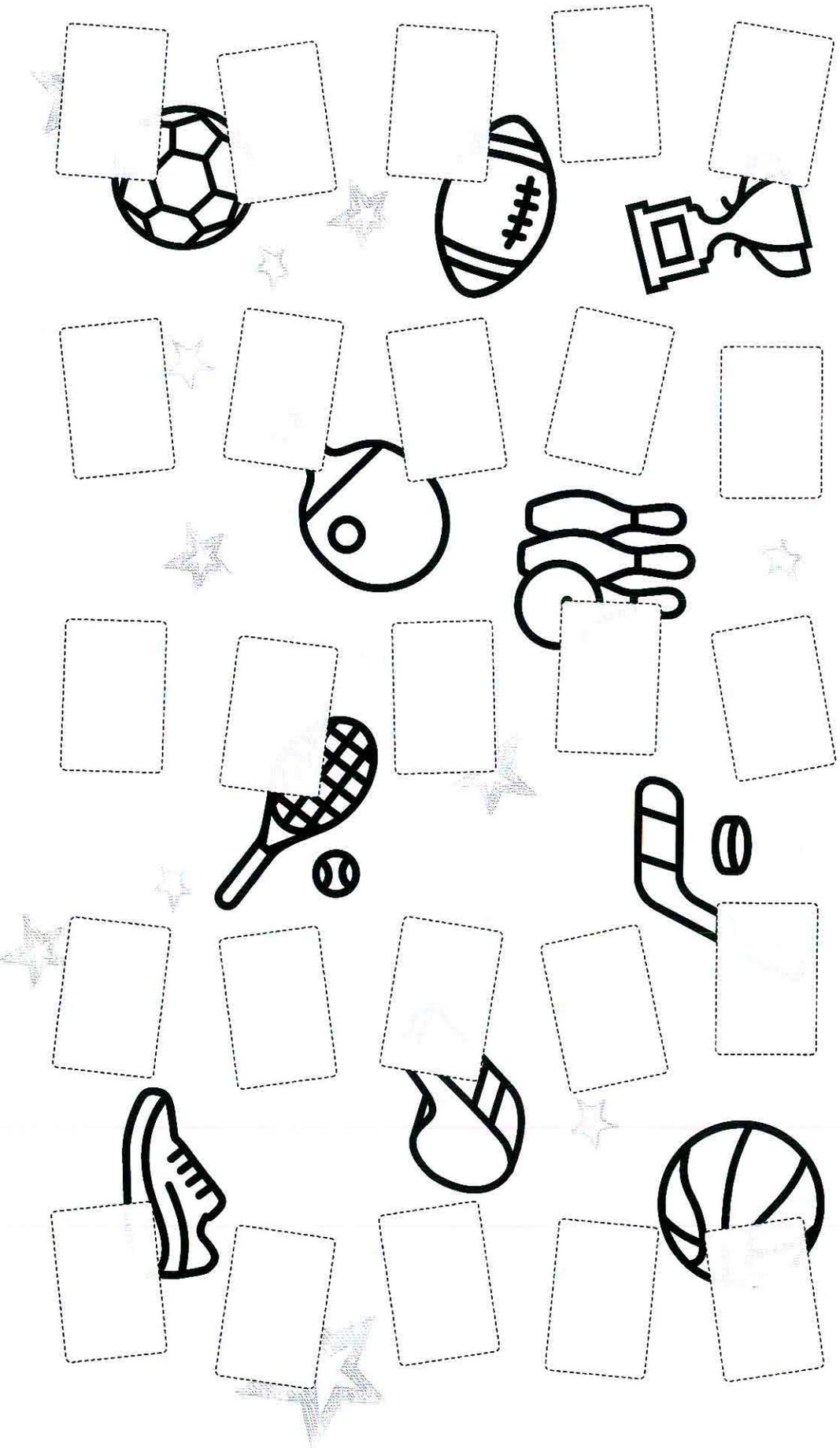
You can earn Bonus Box Tops in the Box Tops Bonus App in combination with the on-pack Box Tops clip and any other coupon, discount, store program or promotion.

**DOWNLOAD THE APP TODAY!**

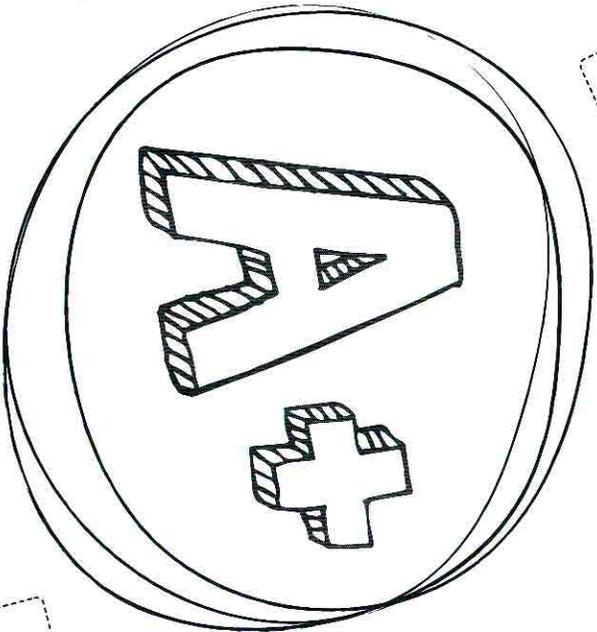
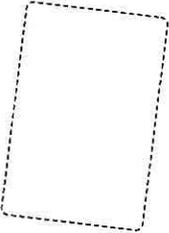
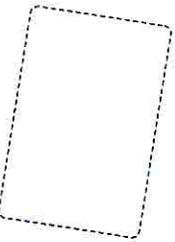
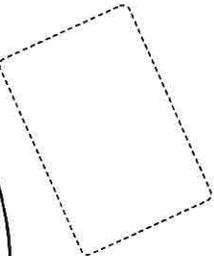
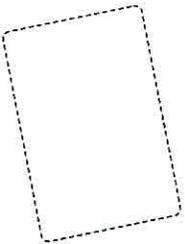
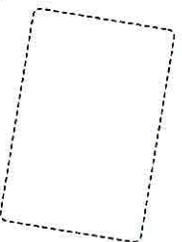
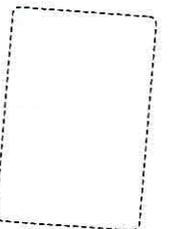
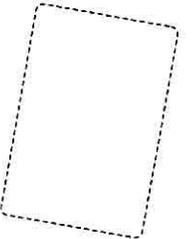




# SCORE BIG FOR YOUR CHILD'S SCHOOL WITH BOX TOPS!

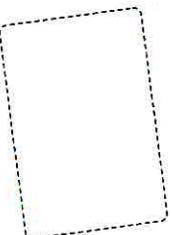
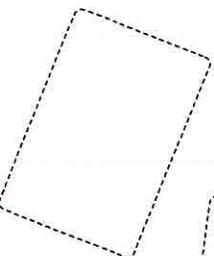
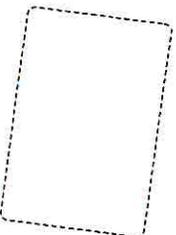
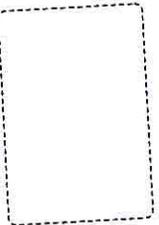
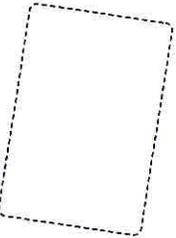
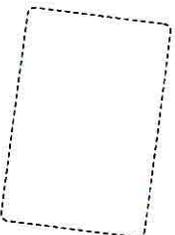
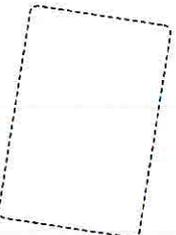
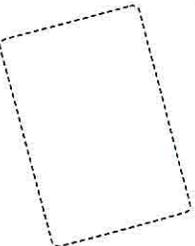
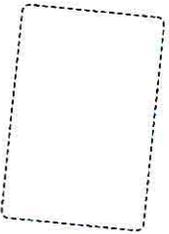
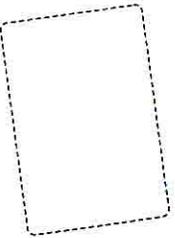


Thank you for helping! Clipped Box Tops are each worth 10¢ for your child's school. Bonus certificates should not be attached to this sheet - please submit them separately. To see more ways to earn cash for your child's school, go to [BTFE.com](http://BTFE.com).



BE AN

BOX TOPS  
CLIPPER!



Thank you for helping! Clipped Box Tops are each worth 10¢ for your child's school. Bonus certificates should not be attached to this sheet – please submit them separately. To see more ways to earn cash for your child's school, go to [BTFE.com](http://BTFE.com).



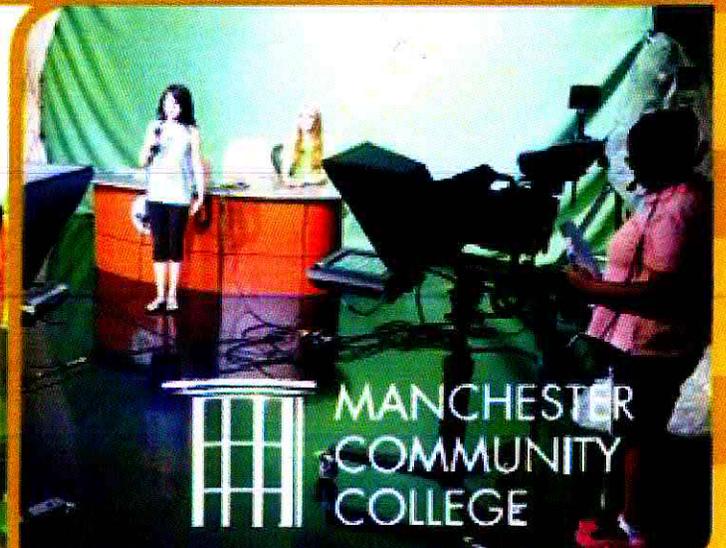
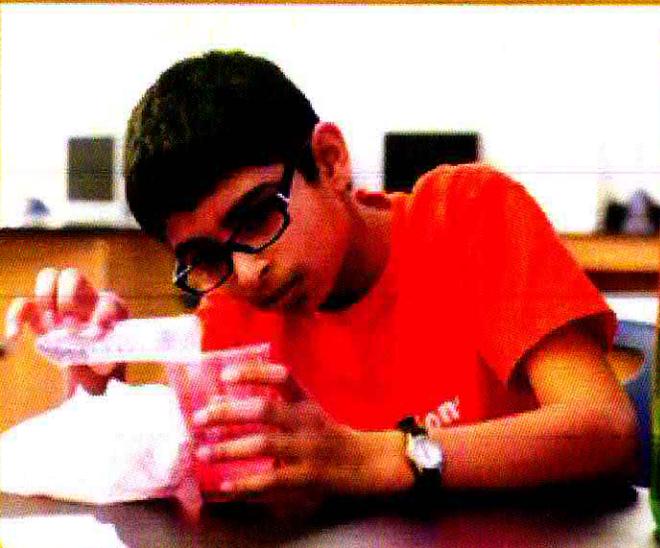
# Excursions in Learning

Manchester Community College

YOUTH  
PROGRAMS

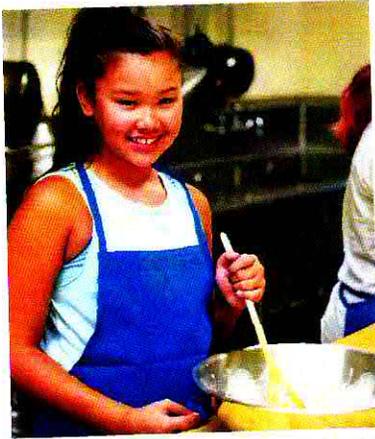
**FALL 2016**  
Grades K-8

**Enrichment Classes for Inquisitive and Creative Minds**



MANCHESTER  
COMMUNITY  
COLLEGE

**SATURDAY CULINARY ARTS CLASSES**  
Classes are for students in the grades listed. No exceptions.



**The Cupcake Challenge (Grades 5-8)**

Test your creativity and baking skills in this exciting culinary class! Students will be given a specific theme, a basket of mystery ingredients and full use of our Excursions in Learning pantry and art supplies to create two unique cupcakes and a colorful display. Under the guidance of Master Chef Rachael, students will work cooperatively in small groups or pairs to plan and implement their cupcakes and displays. The cupcakes will be evaluated and scored by mystery judges and winners will be announced at the end of class. **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31695 | Fee: \$75  
1 Saturday | 10/15  
9 AM - 3 PM | GPA GP213  
Instructor: Chef Rachael LaPorte

**Basic Culinary Skills (Grades 5-8)**

Thinking of honing skills to be the next contestant on Master Chef Junior? Our trained chef will show you rudimentary techniques to not only build on your skills, but also your palate. We'll explore a classic menu of favorites like soft dinner rolls, French onion soup, bruschetta, Caesar salad, chicken fricassee and cacciatore to strengthen knife skills. We will execute a full menu to develop cooking methods and procedures. This is one class you do not want to miss out on in order to build rudimentary skills while making great tasting foods! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31692 | Fee: \$75  
1 Saturday | 10/22  
9 AM - 3 PM | GPA GP213

Instructor: Chef Josh Ogradowski

**Basic Pastry Skills (Grades 5-8)**

This class will focus on using basic ingredients to create delicious pastries and baked goods. Under the guidance of professional chef, Chef Josh, students will be supported by demonstrations and then mentored through specific recipes to strengthen their baking skills and knowledge. Learn professional tricks! Students will create several baked goods independently and with a partner. Practice your techniques in creating breads, rolls, batters, cookies, cakes, basic decorations and more! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31693 | Fee: \$75  
1 Saturday | 11/5  
9 AM - 3 PM | GPA GP213

Instructor: Chef Josh Ogradowski

**Thanksgiving Pies (Grades 5-8)**

Calling all bakers! In this class, students will learn the tricks to creating delicious from-scratch pies from an award-winning chef, Rachael LaPorte. Students will be guided through several recipes and create decadent pies to bring home to their families. Each student will also be given a recipe booklet so they can recreate these desserts at home. Perfect some of the classic favorites such as: pumpkin or apple, and explore some more unusual recipes as well. Join us for this delicious class! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31694 | Fee: \$75  
1 Saturday | 11/12  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte

**Authentic Italian Cuisine (Grades 5-8)**

Do you love Italian food? Want to learn more elaborate and sophisticated dishes to create at home? Join Chef Josh to learn how to make fresh authentic Italian foods from scratch. Explore the heart of Italy by making famous foods like: minestrone soup, risotto, cacciatore, Napolentana, panna cotta, tiramisu and fresh pappardelle with sausage and peas in a creamy Alfredo. Bring containers so you can bring lots home to share! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31844 | Fee: \$75  
1 Saturday | 12/3  
9 AM - 3 PM | GPA GP213

Instructor: Chef Josh Ogradowski

**Let's Cook Together (Grades 3-8 & their adult)**

In this course, students and an adult family member will cook a festive, four-course meal to enjoy together. Under the guidance of award-winning chef, Rachael LaPorte, the class will focus on how to prepare a fancy, festive meal. Learn how to create homemade pasta and from scratch desserts. Create memories and a delicious meal to share! **Materials fee: \$15, payable to instructor at the beginning of class.**

Child Registrant: CRN 31697 | Fee: \$75  
Adult Registrant: CRN 31698 | Fee: \$75  
1 Saturday | 12/10  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte



**Holiday Cookies From Around the World (Grades 5-8)**

Get ready for the holiday season with this all-day cookie class! Parents: go shopping while your junior chefs whip up some tasty treats! We will be creating many holiday cookies from around the world. Some creations include: South American alfajores de dulce de Leche (short bread cookies filled with caramel), Middle Eastern zalabia (fritters soaked in syrup), Austrian linzer (cookies filled with raspberry jam) and Italian Rosetta cookies. Additionally, decorate your own sugar cookies and much more! Create lots of holiday cookies to bring home and give away as gifts to loved ones this holiday season! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31696 | Fee: \$75  
1 Saturday | 12/17  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte

Carleigh C. Schultz  
Coordinator of Youth Programs  
cschultz@manchestercc.edu

860-512-2804

www.manchestercc.edu/excursions



**Excursions in Learning** YOUTH PROGRAMS  
Manchester Community College



MANCHESTER COMMUNITY COLLEGE

CONTINUING EDUCATION



# Excursions in Learning

Manchester Community College

## YOUTH PROGRAMS

**FALL 2016  
Grades K-8**

*Sign-up for Classes Today!*

## Enrichment Classes for Inquisitive and Creative Minds



### FALL 2016 EXCURSIONS IN LEARNING CLASSES

#### Primary Grades (K-2)

#### Elementary Grades (3-5)

#### Middle School Grades (5-8 or 6-8)

#### Culinary Classes (Grades 5-8 & Family Class Grades 3-8)

#### OCTOBER

15 Art Through Nature  
22 Creative Construction  
29 Ooey Gooley Spooky

Lego Robotics 1: Part 1  
Lego Robotics 1: Part 2  
Rocks & Minerals

Create Letter Art  
Computer Game Design: Part 1  
Computer Game Design: Part 2

Cupcake Wars  
Basic Culinary Skills  
no culinary class

#### NOVEMBER

5 Autumn Book Cooks  
Dinosaurs  
12 Candy Experiments  
19  
26 No Class - Thanksgiving

Lego Robotics 2: Part 1  
Lego Robotics 2: Part 2  
Harry Potter Book Cooks

Computer Animated Short Film: Part 1  
Computer Animated Short Film: Part 2  
Computer Animated Short Film: Part 3

Basic Pastry Skills  
Thanksgiving Pies  
no culinary class

#### MARCH

3 Ooey Gooley Science  
10 Winter Book Cooks  
17 Mathemagic (Grades 1-3)

Physics with Sir Isaac  
Comic Book  
Stage Make-up

Scratch: Part 1  
Scratch: Part 2  
Paint Party (Grades 3-8 + parent)

Authentic Italian Cuisine  
Let's Cook Together  
(Grades 3-8 + parent)  
Holiday Cookies Around  
the World



## Fall 2016 Excursions in Learning Registration Form

Register one student per form. Please print clearly. Refunds according to MCC policy.  
For more information, call 860-512-2804 or email cschultz@manchestercc.edu

Student's Name \_\_\_\_\_ New Student?  yes  no

Male  Female  Birth Date: \_\_\_\_\_ Grade: \_\_\_\_\_ Banner ID# (if known): \_\_\_\_\_

Parent/Guardian Name(s): \_\_\_\_\_ Home Phone: \_\_\_\_\_

Home Address: \_\_\_\_\_

Best phone number to reach a parent/guardian on the day of class: \_\_\_\_\_ Who's # is this? \_\_\_\_\_

**Email for registration confirmation:**

Permission to photograph your child and use photographs in our catalog? (See page 2.) <input type="checkbox"/> yes <input type="checkbox"/> no	Parent/Guardian signature: _____
--	----------------------------------

Any food allergies or special needs? \_\_\_\_\_

CRN#	Course Title	Course Date(s)	Time	Room	Fee

<b>Where did you hear about us? (Check all that apply.)</b>		
<input type="checkbox"/> Mall Cart at Buckland Hills	<input type="checkbox"/> Internet Search	<input type="checkbox"/> Other: _____
<input type="checkbox"/> Newspaper Ad	<input type="checkbox"/> Our Child's School	
<input type="checkbox"/> Friend	<input type="checkbox"/> Town Library	

**Total Fees: \$** \_\_\_\_\_  
(After Discount)

**Four Ways to Register:**

1. By mail: Excursions Registration, MCC, Great Path, MS #16, P.O. Box 1046, Manchester, CT 06045-1046
2. By fax or phone: using a MasterCard, VISA or Discover: 860-512-2801 (fax) 860-512-2804 (phone)
3. By email: Scan completed forms and attach. Pay by credit card. Email to: CSchultz@manchestercc.edu
4. In person: at the Continuing Education office, LRC B147 (Please email or call for office hours.)

Check or money order (# \_\_\_\_\_ ) enclosed.

**Make check or money order payable to "MCC."**

I authorize the use of my  MasterCard  VISA  Discover  
 cardholder name (print) \_\_\_\_\_ cardholder signature \_\_\_\_\_  
 credit card # \_\_\_\_\_ expiration date (month/year) \_\_\_\_\_  
 cardholder phone number \_\_\_\_\_

<b>DISCOUNT:</b> Save \$5 per class (see page 3) <b>Choose one option only.</b> <input type="checkbox"/> Early Registration (postmarked by 10/10/16) <input type="checkbox"/> Multi-Sibling Name of Sibling _____ <i>Sibling registration forms must be submitted together to receive discount.</i>
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<b>Office Use Only</b>	<b>Regis.</b>	<b>Conf.</b>	<b>Receipt #</b>
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**SATURDAY CLASSES FOR PRIMARY GRADES**

Classes are for students in the grades listed. No exceptions.

**Explore Nature Through Art (Grades K-2)**

In this class students will learn about nature and how it changes with the autumn season and express their new knowledge and observation in various art projects. Recreate an autumn landscape at sunset. Build a treat for your favorite woodland creature. Gather bark, leaves, and seeds to create a special work of art. Learn about why the leaves change colors and what animals do in the fall to prepare for winter. Join us for a class combining your child's love for biological science and art.

CRN 31847 | Fee: \$40  
1 Saturday | 10/15  
9 AM - 12 PM | GPA GP136

Instructor: Lisa Argenta

**Creative Construction (Grades K-2)**

Have you ever tried to build a really high ramp so your toy car can fly down it? Well, what if you used a marble and instead of seeing how far it flies down, your mission was to make it stop at the end of the ramp? Through the use of various blocks and materials you will figure out how to control the speed of your marble and allow it to stop at the end of the ramp. You will observe and record your findings of what worked and what did not work. This and many more construction projects await! If you are up for the challenge, come join us and test your skills!

CRN 31824 | Fee: \$40  
1 Saturday | 10/22  
9 AM - 12 PM | GPA GP139

Instructor: Sandra Mishriky

**Ooey Goey SPOOKY Science and Art (Grades K-2)**

Ooey Goey is back with a whole new set of messy, goey SPOOKY experiments and projects just in time for Halloween! If you like to get your hands dirty, then this is the class for you. We will mix a variety of art and science activities to create one exciting class.



CRN 31851 | Fee: \$40  
1 Saturday | 10/29  
9 AM - 12 PM | GPA GP136

Instructor: Samantha Cyr

**Junior Chefs: Autumn Book Cooks (Grades K-2)**

Does your child have an interest in cooking or baking? In this class, your child will explore some of our favorite autumn themed stories and characters through cooking. We will also explore the history behind the cultures as they cook and taste different foods. Join us for this seasonal cooking class perfect for your junior chef!



CRN 31815 | Fee: \$40  
1 Saturday | 11/5  
9 AM - 12 PM | LRC B125

Instructor: Samantha Cyr

**Dinosaurs & Fossils (Grades 1-2)**

Zoom back to prehistoric times to discover the world of dinosaurs. Become a paleontologist as you examine fossils from prehistoric times! Discover dinosaur habitats using natural materials. Investigate an array of fossils and create your own dinosaur fossil. How long have plants and animals have been living on earth? How do scientists learn about life that occurred so long ago? We'll find out about some of these fantastic creatures—some huge and scary, some strange, but all interesting!

CRN 31821 | Fee: \$40  
1 Saturday | 11/5  
9 AM - 12 PM | GPA GP139

Instructor: Susan Harrington

**Candy Experiments (Grades K-2)**

Through several hands-on experiments, students will be guided through the scientific method and conducting unique experiments using some of our favorite candy. Come test, collect data, analyze and reflect on these unusual lessons! For example, watch the printing on candy separate or reflect on the effects different liquids have on the colors of Skittles® and Gobstoppers®. Students will learn and discuss the science behind each result. Join us for a day of mouthwatering candy experiments!

CRN 31819 | Fee: \$40  
1 Saturday | 11/12  
9 AM - 12 PM | GPA GP215

Instructor: Sandra Mishriky

**Junior Chefs: Winter Book Cooks (Grades K-2)**

Does your child have an interest in cooking or baking? In this class, your child will explore some of our favorite winter-themed stories and characters through cooking. We will also explore the history behind different cultures in these stories as students they prepare a variety of foods. Join us for this seasonal cooking class perfect for your junior chef!

CRN 31850 | Fee: \$40  
1 Saturday | 11/19  
9 AM - 12 PM | LRC B125

Instructor: Samantha Cyr

**Ooey Goey Science and Art (Grades K-2)**

Ooey Goey is back with a whole new set of messy, goey experiments and projects that you'd never be allowed to do at home! If you like to get your hands dirty, then this is the class for you. We will mix a variety of art and science activities to create one exciting class. Create your own lava lamp and learn the science behind it. Get ready for some more ooey and goey learning and fun!

CRN 31820 | Fee: \$40  
1 Saturday | 12/3  
9 AM - 12 PM | GPA GP215

Instructor: Samantha Cyr

**Mathemagic (Grades 1-3)**

Are you a mathematical whiz? Challenge your mathematical mind in this course. Students will enhance math skills and concepts while applying them to magic tricks and real-world situations. Students will learn



card tricks, math games, math trickery, and riddles. We will also be studying optical illusions and the use of math in art. Be prepared to learn about the Sieve of Eratosthenes and the trick of factorials! We'll be learning about the tricks of math in the real world with authentic problem solving using number sense, geometry, and probability and statistics.

CRN 31818 | Fee: \$40  
1 Saturday | 12/17  
9 AM - 12 PM | GPA GP142

Instructor: Jennifer DeRagon

**SATURDAY CLASSES FOR ELEMENTARY GRADES**

Classes are for students in the grades listed. No exceptions.

**LEGO® Robotics One (Grades 3-5)**

In this class, students will learn how to program and build a LEGO® robot to perform specific tasks and challenges. Using LEGO® Mindstorms NXT robotic computer program software and over 10,000 LEGO® pieces, students will have the hands-on experience of creating their own unique robot. When the building is complete, students will test their robot against specific challenges, analyze the data, revise and rebuild! No prior robotics experience necessary, however advanced students are also welcome.

CRN 31831 | Fee: \$80  
 2 Saturdays | 10/15 & 10/22  
 9 AM - 12 PM | GPA GP157  
 Instructor: Jesse Wilkinson

**Rocks & Minerals (Grades 3-5)**

In this introductory level course, students will explore the properties of rocks and minerals, including how to describe rocks by its properties, like color, luster, texture, and hardness. You'll learn about the varying types of rocks and how they're formed, including an experiment to create our own version of a rock. Additionally, we'll explore the everyday uses of rocks and minerals. It's a "rockin'" good time!

CRN 31829 | Fee: \$40  
 1 Saturday | 10/29  
 9 AM - 12 PM | GPA GP221  
 Instructor: Jennifer DeRagon

**LEGO® Robotics Two (Grades 3-5)**

Take your LEGO® Robotic knowledge to the next level! In this class, students will learn how to program and build a LEGO® robot to perform specific tasks and challenges. Using LEGO® Mindstorms NXT robotic computer program software and over 10,000 LEGO® pieces, students will have the hands-on experience of creating their own unique robot. When the building is complete, students will test their robot against specific challenges, analyze the data, revise and rebuild! Prerequisite: Students must have taken our LEGO® Robotics Level One course at Excursions in Learning, no exceptions.

CRN 31832 | Fee: \$80  
 2 Saturdays | 11/5 & 11/12  
 9 AM - 12 PM | GPA GP157  
 Instructor: Jesse Wilkinson



**Harry Potter Book Cooks (Grades 3-5)**



Come explore the magical worlds of popular fantasy books such as Harry Potter and The Lightning Thief series to create your own astonishing foods! Be prepared to discuss these books, share your favorite new novels and then create foods influenced by the books. Please bring your favorite book to the class. Have you ever sipped on Butterbeer or created Poseidon's Candy Aquarium? We'll also be creating glow-in-the-dark Jell-O® and Death Eaters popcorn to take home. Please join us in our creative exploration of food inspired by books! Students do not have to read these books ahead of time.

CRN 31828 | Fee: \$40  
 1 Saturday | 11/19  
 9 AM - 12 PM | LRC B125  
 Instructor: Jennifer DeRagon

**Make Your Own Comic Book (Grades 3-5)**

Let's bring art to life! In this class students will explore the world of cartooning and graphic novels. Through multiple art projects, students will develop cartooning, drawing and illustration skills using a variety of mediums. We will learn to draw expressive faces, action figures, caricatures and even create our own cartoons. Students will be encouraged to use their imaginations, in addition to practicing new artistic techniques.

CRN 31827 | Fee: \$40  
 1 Saturday | 12/10  
 9 AM - 12 PM | GPA GP202  
 Instructor: Leah Sanderson

**Physics with Sir Isaac Newton (Grades 3-5)**

In the 1680's, Sir Isaac Newton published a scientific paper on his observations about the way things move. These have come to be known as Newton's Laws of Motion and are the basis for the study of mechanics. We will use everyday objects such as balls, tops and poppers to see if Newton's Laws are true. We will experiment with toy cars to test the effects of friction, observe the effects of rotational momentum on a gyroscope and calculate the speed of wind-up critters. Sir Isaac would be so proud!

CRN 31848 | Fee: \$40  
 1 Saturday | 12/3  
 9 AM - 12 PM | GPA GP142  
 Instructor: Susan Harrington

**Stage Makeup (Grades 3-5)**

If you have ever seen the performers of CATS or the LION KING, you've seen how stage makeup can transform the actor into something special! Join us for a workshop that will change you from ordinary to magical, using basic stage makeup techniques. We'll talk about types of makeup, design, application, explore lots of great examples, and try out designs for yourself! Wear clothes you don't mind getting messy. Who knows what hidden character is waiting in you!

CRN 31845 | Fee: \$40  
 1 Saturday | 12/17  
 9 AM - 12 PM | AST AUD & AST E113  
 Instructor: Sharon FitzHenry

**Paint Party (children in grades 3-8 and adults, any age)**

Parents, grandparents, older siblings...join your young artist for a fun, artistic morning where you each create a canvas painting. In this class, participants will learn an introduction to color theory, color mixing and the basics of acrylic painting. Each participant will create their own original piece of art on canvas. Enjoy some together-time with your favorite young artist and create a work of art to cherish forever.

Please note the different start time.  
 Child Registrant: CRN 31825 | Fee: \$25  
 Adult Registrant: CRN 31826 | Fee: \$25  
 1 Saturday | 12/17  
 10 AM - 12 PM | GPA GP202

**SATURDAY CLASSES FOR MIDDLE SCHOOL GRADES**

Classes are for students in the grades listed. No exceptions.



**Computer Game Design One (Grades 5-8)**

In this two-session class students learn the basics of game design with hands-on Game Maker projects that demonstrate sprites, animation, events, actions, collisions, sound, timing, variables, and more. By the end of the class, students will have two complete games that they can play at home and share with their friends. Prerequisites: *basic computer skills, such as typing, using a mouse, and using Microsoft Windows. Please bring a USB flash drive (at least 2 GB) to save your work.*

CRN 31835 | Fee: \$80  
2 Saturdays | 10/22 & 10/29  
9 AM - 12 PM | LRC B220

Instructor: Chris Buonacquisto

**Create a Computer Animated Short Film (Grades 5-8)**

Did you ever wonder how special effects are achieved in movies like Monsters Inc. and Shrek? This workshop will demonstrate the principles of animation, both traditional and digital. Using Flash software, learn the basics of key framing to create animated sequences using Flash's image tools, imported images and recorded sounds. This is a hands-on workshop. Students will work to create a short animation they can play on their computers. Prerequisites: *basic computer skills, such as typing, using a mouse, and using Microsoft Windows. Please bring a USB flash drive (at least 2 GB) to save your work.*

CRN 31833 | Fee: \$100  
3 Saturdays | 11/5, 11/12 & 11/19  
9 AM - 12 PM | AST D215

Instructor: Rich Hoyer

**SCRATCH™: Computer Programming (Grades 5-8)**

In this two session course, students will explore the computer software program, Scratch™. Designed at the MIT MediaLab, Scratch is a programming language that allows you to create your own interactive stories, animations, games, music, and art, and share your creations on the web. The best part? This versatile, creative software is available through a free download, so after this course students can continue exploring the software at home. Prerequisites: *basic computer skills, such as typing, using a mouse, and using Microsoft Windows. Please bring a USB flash drive (at least 2 GB) to save your work.*

CRN 31830 | Fee: \$80  
2 Saturdays | 12/3 & 12/10  
9 AM - 12 PM | LRC B220

Instructor: Chris Buonacquisto

**Create Your Own Letter Photography Art (Grades 5-8)**

In this course, students will combine their technical and artistic talents to create a unique work of art. Students will be guided through a lesson on photography angles and perspective by MCC professor and professional artist, Rich Hoyer, before venturing out to explore MCC's beautiful and unique architecture to take photographs of their own. Students will choose an inspirational word and find objects around campus that resemble each letter. The end product will be a beautiful collage of shapes that create an artistic display of that word. Travel back to the classroom to learn photography editing tricks on Photoshop to create the finishing touches on the masterpiece. Students can create as many digital versions of this art work as they'd like. Each student will be given a printed and framed version of their artwork to bring home and display proudly. Please bring a digital camera or camera phone, the USB cord to connect it to the computer, and a flash drive to save your work.

CRN 31846 | Fee: \$40  
1 Saturday | 10/15  
9 AM - 12 PM | AST D211

Instructor: Rich Hoyer

**Paint Party (children in grades 3-8 and adults, any age)**

Parents, grandparents, older siblings... join your young artist for a fun, artistic morning where you each create a canvas painting. In this class, participants will learn an introduction to color theory, color mixing and the basics of acrylic painting. Each participant will create their own original piece of art on canvas. Enjoy some together-time with your favorite young artist and create a work of art to cherish forever.

**Please note the different start time.**

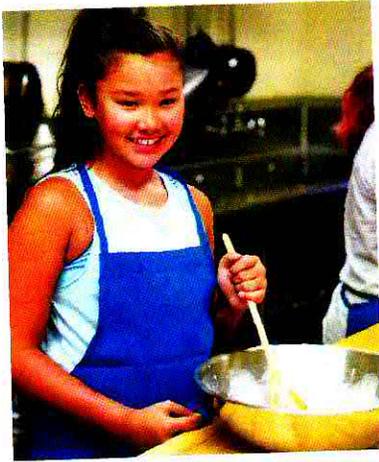
Child Registrant: CRN 31825 | Fee: \$25  
Adult Registrant: CRN 31826 | Fee: \$25  
1 Saturday | 12/17  
10 AM - 12 PM | GPA GP202

Instructor: Leah Sanderson



Excursions in Learning

**SATURDAY CULINARY ARTS CLASSES**  
Classes are for students in the grades listed. No exceptions.



**Basic Culinary Skills (Grades 5-8)**

Thinking of honing skills to be the next contestant on Master Chef Junior? Our trained chef will show you rudimentary techniques to not only build on your skills, but also your palate. We'll explore a classic menu of favorites like soft dinner rolls, French onion soup, bruschetta, Caesar salad, chicken fricasse and cacciatore to strengthen knife skills. We will execute a full menu to develop cooking methods and procedures. This is one class you do not want to miss out on in order to build rudimentary skills while making great tasting foods! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31692 | Fee: \$75  
1 Saturday | 10/22  
9 AM - 3 PM | GPA GP213

Instructor: Chef Josh Ogradowski

**Basic Pastry Skills (Grades 5-8)**

This class will focus on using basic ingredients to create delicious pastries and baked goods. Under the guidance of professional chef, Chef Josh, students will be supported by demonstrations and then mentored through specific recipes to strengthen their baking skills and knowledge. Learn professional tricks! Students will create several baked goods independently and with a partner. Practice your techniques in creating breads, rolls, batters, cookies, cakes, basic decorations and more! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31693 | Fee: \$75  
1 Saturday | 11/5  
9 AM - 3 PM | GPA GP213

Instructor: Chef Josh Ogradowski

**Thanksgiving Pies (Grades 5-8)**

Calling all bakers! In this class, students will learn the tricks to creating delicious from-scratch pies from an award-winning chef, Rachael LaPorte. Students will be guided through several recipes and create decadent pies to bring home to their families. Each student will also be given a recipe booklet so they can recreate these desserts at home. Perfect some of the classic favorites such as: pumpkin or apple, and explore some more unusual recipes as well. Join us for this delicious class! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31694 | Fee: \$75  
1 Saturday | 11/12  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte

**Authentic Italian Cuisine (Grades 5-8)**

Do you love Italian food? Want to learn more elaborate and sophisticated dishes to create at home? Join Chef Josh to learn how to make fresh authentic Italian foods from scratch. Explore the heart of Italy by making famous foods like: minestrone soup, risotto, cacciatore, Napoletana, panna cotta, tiramisu and fresh pappardelle with sausage and peas in a creamy Alfredo. Bring containers so you can bring lots home to share! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31844 | Fee: \$75  
1 Saturday | 12/3  
9 AM - 3 PM | GPA GP213

Instructor: Chef Josh Ogradowski

**Let's Cook Together (Grades 3-8 & their adult)**

In this course, students and an adult family member will cook a festive, four-course meal to enjoy together. Under the guidance of award-winning chef, Rachael LaPorte, the class will focus on how to prepare a fancy, festive meal. Learn how to create homemade pasta and from scratch desserts. Create memories and a delicious meal to share! **Materials fee: \$15, payable to instructor at the beginning of class.**

Child Registrant: CRN 31697 | Fee: \$75  
Adult Registrant: CRN 31698 | Fee: \$75  
1 Saturday | 12/10  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte

**Holiday Cookies From Around the World! (Grades 5-8)**

Get ready for the holiday season with this all-day cookie class! Parents: go shopping while your junior chefs whip up some tasty treats! We will be creating many holiday cookies from around the world. Some creations include: South American alfajores de dulce de Leche (short bread cookies filled with caramel), Middle Eastern zalabia (fritters soaked in syrup), Austrian linzer (cookies filled with raspberry jam) and Italian Rosetta cookies. Additionally, decorate your own sugar cookies and much more! Create lots of holiday cookies to bring home and give away as gifts to loved ones this holiday season! **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31696 | Fee: \$75  
1 Saturday | 12/17  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte



**The Cupcake Challenge (Grades 5-8)**

Test your creativity and baking skills in this exciting culinary class! Students will be given a specific theme, a basket of mystery ingredients and full use of our Excursions in Learning pantry and art supplies to create two unique cupcakes and a colorful display. Under the guidance of Master Chef Rachael, students will work cooperatively in small groups or pairs to plan and implement their cupcakes and displays. The cupcakes will be evaluated and scored by mystery judges and winners will be announced at the end of class. **Materials fee: \$15, payable to instructor at the beginning of class.**

CRN 31695 | Fee: \$75  
1 Saturday | 10/15  
9 AM - 3 PM | GPA GP213

Instructor: Chef Rachael LaPorte