**CULINARY CLASSES**

**WOW! ITALIAN ARANCINE!**
We are so pleased to announce that Little Italy Chef and proprietor of Joe Benny’s Meatballs will be demonstrating how to make these scrumptious, rice balls filled with cheese or meat. Saturday, December 7 (12-2 pm) $25  
Instructor: Joe Gardella

**THREE ITALIAN SPECIALTIES**
First, learn to make “giurgiulene” a candy made at Christmas with honey, almonds and sesame seeds. Then, sweet treats and lastly, Sfogliatina (aka cream puffs). Thursdays, October 10, 17, 24 (7-9 pm) $30 (plus supplies).  
Instructors: Filomena Scalia & Anna Brotto

**VEGAN MEATBALL COOKING CLASS**
We are so pleased to present this novel class highlighting Vegan Recipes. Learn to create new delicious, healthy dishes for your family. Student will learn to create a traditional staple of our Italian heritage in a different way. Plan to attend. Saturday, November 16. This week before Thanksgiving, might be a good time to do the class.  
Instructor: Alessa Giampaolo Keener

**ITALIAN FOR TRAVELERS (IN VIAGGIO)**
Class will learn the basic Italian useful for traveling around Italy. This course is best for novice Italian speakers. Saturdays (12-2 pm)  
Instructor: Rosalinda Mannelta

**ITALIAN FOR CHILDREN**
This is an opportunity for your children and grandchildren to learn basic words, grammar, and spelling. Additional fee for textbook. Saturdays, November 16 and 23 (11-12 pm) $20  
Instructor: Brittany Hopkins

**EXPLORATORY ITALIAN FOR ADULTS**
Basic introduction to the Italian language. Learn words, phrases and basic conversation.  
Thursdays (7-9 pm) - Instructor: Brittany Hopkins  
Saturdays (12-2 pm) - Instructor: Brittany Hopkins

**CONTINUING ITALIAN**
This class is for students who have completed Exploratory Italian. Thursdays (7-9 pm)  
Instructor: Patrick O’Neill

**INTERMEDIATE ITALIAN**
This class is for students who have completed Continuing Italian. Saturdays (12-2 pm)  
Instructor: Luana Colloca

**CONTINUING ITALIAN THROUGH READING**
Class is open to all who have been in Rosaldina’s previous classes or anyone interested in the bilingual (Italian & English) reading of “Le Avventure di Pinocchio”-“The Adventures of Pinocchio” by Carlo Collodi (Carlo Lorenzini). The book is available for purchase in class for $10.00  
Thursdays (7-9 pm)  
Instructor: Rosalinda Mannelta

**ADVANCED ITALIAN**
Continue to improve your skills. Only Italian will be spoken the second hour. $80 plus textbook Thursdays (7-9 pm)  
Instructor: Maria Feri

**ITALIAN TAILGATING DRINKS**
Learn how to concoct interesting and fun beverages perfect for tailgating before a Ravens game! November 23 (12-2) $15  
Instructor: Thomas Tana

**MAKE YOUR OWN LIMONCELLO**
Learn how to make this unique liqueur. Saturdays, October 19 and November 2 (12-2 pm) $15 plus supplies  
Instructor: Arthur Gentile

**RAVOLI, GNOCCHI, PASTA & SAUCES**
Treat your family to these delicious, Italian delights! Saturdays, November 16 and 23 (11-12 pm) $20  
Instructor: Frank Corazza

**HAUSSNER’S STRAWBERRY PIE**
For the loves of pie? Here’s your chance to make it yourself, just in time for the holidays!  
Instructor: Maria Feri

**MASTRO PIERO’S WINE TASTING**
Learn to make this delightful wine! Saturdays, November 23 (1-3 pm) $25  
Instructor: Joe Gardella

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Red and their four grown children have accumulated an indefinable kind of specialness, but like all families, the Whitshanks are one of those families that radiate forays into Southampton from the years following World War II and continuing to the present day. The Whitshank legacy boisterously into the twenty-first century, here are four generations of lives unfolding in and around the sprawling, lovingly worn house that has always been their anchor.

SECOND BOOK CLUB
Saturday, November 2, 2019

21 Days by Annie Perry

In the first book of an all-new series, a young lawyer races to save his client from execution, putting him at odds with his own father: Thomas Pitt, head of London’s Special Police Branch. In the year 1910: twenty-five-year-old Daniel Pitt is a junior barrister in London and eager to prove himself, independent of his renowned parents’ influence. And the new case before him will be the test. When his client, arrogant biographer Russell Graves, is found guilty of murdering his wife, Daniel is dispatched to find the real killer before Graves faces the hangman’s noose—in only twenty-one days.

An Unsuitable Match by Joanna Trollope

This is an uplifting story of love, family and second chances. ‘Why on earth, after all you’ve been through, all you’ve survived, all you’ve achieved, why do you want to get married?’ Rose Woodrowe has just got engaged to Tyler Masson—a wonderful, sensitive man who is head-over-heels in love with her. The only problem? ‘Why on earth, after all you’ve been through, can they ever be happy themselves?’

CALLIGRAPHY CLASSES
Lauren DeFeo learned to perfect the art of calligraphy as a sophomore in college - you can do it in just three nights (with some practice in between) Thursdays, November 14 and 21 (7-9) $20 plus $5 for supplies
Instructor: Lauren DeFeo

BEGINNER COMPUTER CLASSES
You will learn to use email, a word processing program and become familiar with basic computer terms in this one-on-one class. Thursdays, October 17, 24 and 31 (7-9) Fee: $25
Instructor: Thom LaCosta

INTERMEDIATE COMPUTER CLASSES
You will learn to use WORD, EXCEL and OUTLOOK to write letters and lists, organize and calculate your birthday lists and budget and edit photos before sending them through email. Thursdays, Oct 3, 24 and 31 (7-9) Fee: $25
Instructor: Lauren DeFeo

ESSENTIAL OILS
Instructor: Lyndi Caruso
An Introduction to Essential Oils 101
Learn the what, when and how to of essential oils! If you want to live a healthier lifestyle without toxic chemicals, this class will introduce you to natural products and simple ways to incorporate them into your lifestyle. Oct 10 (7-9)
Special Holiday “Make & Take” Aroma-licious Gifts at this fun DIY event. Easy and chemical free. Have you ever thought of making your own custom bath products? Pamper yourself or create a gift for that special someone. Supplies provided. $10 upcharge per person. Oct 31 (7-9)
Frankincense & Myrrh?? Essential Oils of the Bible
For thousands of years, these plant based essences have been highly prized in the Holy Land for their healing properties. Come join us for a spiritually uplifting experience and learn about these and other oils mentioned in the Bible. Feel free to bring your Bible for referencing. Nov 14 (7-9)
CBD Oil vs Marijuana
What’s all the hemp/hype? What are the benefits. How to find a reputable source and more. Dec 5 (7-9)

JEWELRY CLASSES
Find out how simple it is to create your own beautiful beaded jewelry in this hands-on class. Thursdays, November 14 and 21 (7-9) $20 plus and additional $10 for supplies if you do not bring your own beads.
Instructor: Lauren DeFeo