

Table of Contents

Essential Skills Program Information	2
Enrichment Course Program Information	3
Arts & Crafts	4
Financial Health Literacy	4
Computer Technology	5
Dance & Music	5
Cooking	5
CPR & Safety	7
Health, Fitness & Well-Being	8
Languages	8
Personal Growth	9
Test Preparation	9
Drivers Education	9
Travel	10
Special Announcements	11
Windsor High School Map	12
Windsor Public School's Calendar	13
Ed2go Online Classes	13
Registration Form	14

WINDSOR BOARD OF EDUCATION

Cristina Santos, President

Leonard Lockhart, Vice President

Richard T. O'Reilly, Secretary

Paul J. Panos, Minority Leader

Yvette Ali

Melissa Rizzo-Holmes

Nuchette Black-Burke

Brian Bosch

Michaela Fissell

Craig A. Cooke, Ph.D., Superintendent of Schools

*Santosha N. Oliver, Ph.D., Assistant Superintendent
for Instructional Services*



Why Windsor Adult Education?

Windsor Adult Education consists of state-mandated Essential skills courses and Enrichment courses. Our Essential Skills courses include: High School Completion, Adult Basic Literacy, English Language, and Citizenship Instruction. Our Enrichment courses include: arts/crafts, computers/business, dance/music, health/fitness, home/garden, languages, money management, personal growth, recreation and many more.

Our mission is to:

- Provide educational programs that will meet the needs and interests of the adult residents of Windsor
- Create awareness of the programs and encourage participation
- Meet the needs of and cooperate with local groups, agencies, businesses and industries
- Provide flexible program scheduling, responsive to both community and individual needs
- Use school facilities to their full potential

We hope this brochure will serve as a guide to the many opportunities available at Windsor Adult Education. If we may be of any assistance in achieving your educational goals, please don't hesitate to contact **Mayela Aguirre-Ernest, Program Facilitator at 860-687-2000 ext. 273 or maguirre@windsorct.org**.

Mayela

It is the policy of the Windsor Board of Education that no person shall be excluded from participation in, denied the benefits of or otherwise discriminated against under any program, including employment, on the basis of age, ancestry, color, genetic information, learning disability, marital status, past or present history of mental disability, intellectual disability, national origin, physical disability, race religious creed, sex, including pregnancy, sexual harassment, trans-gender status, gender identity or expression, sexual orientation or civil union status, workplace hazards to reproductive systems, criminal record (in state employment and licensing). Terrell Hill, 860-687-2000 ext. 229, is the Affirmative Action/ Title IX Compliance Officer for the school district. Steve Carvalho, 860-687-2000 ext. 234, is the Section 504 Compliance Officer for the school district. The address for Mr. Hill and Mr. Carvalho is 601 Matianuck Avenue.

All activities offered by Windsor Adult Education are held in accessible locations. Accommodations for individuals with a disability are available upon request. Please contact Mayela Aguirre-Ernest, 601 Matianuck Avenue, 860-687-2000 ext. 273.

*The Windsor Public School District is an
Equal Opportunity Employer M/F*

Essential Skills Program Information *

Course Descriptions

ABE - ADULT BASIC EDUCATION

This course is designed to assist English-speaking adults in basic reading, writing, mathematics, and everyday life skills. This program will prepare students for the General Educational Development (GED®) exam.

AMERICAN CITIZENSHIP

Citizenship studies are aimed at broadening the students' appreciation and knowledge of the cultural heritage and traditions of the United States. Students will be assisted in preparation for obtaining their citizenship.

ESL - ENGLISH AS A SECOND LANGUAGE

This course is specifically geared to those whose primary language is other than English. It provides an opportunity to gain skills in written and spoken English. Conversation, grammar, pronunciation, and composition will be included to meet the individual needs of the student.

G.E.D.® - STATE HIGH SCHOOL EQUIVALENCY

This course helps students prepare for the General Educational Development (GED®) Testing Program, which may lead to a state high school diploma. It reviews the fundamentals of Mathematics, English, Social Studies and Science. Persons seventeen years of age or older who are withdrawn from regular school are eligible for this program. *If a student wishes to rent a textbook, a refundable \$25.00 deposit is required.

N.E.D.P - NATIONAL EXTERNAL DIPLOMA

This course provides students with a non-traditional path towards high school completion and is an ideal program for students who are motivated and self directed. The student works individually with an NEDP assessor

to demonstrate the mastery of high school level skills. The program is computer based and takes approximately 6 to 12 months to complete. Upon successful program completion, the student is awarded a West Hartford High School diploma.

****Atrick Brown Memorial Scholarship: page 11****

WHAT IS THE G.E.D.®.?

The GED® Computer Based Test Series is designed to offer students an alternative route to a high school diploma. The four test series consists of Language Arts, Social Studies, Science and Mathematics. Students take these exams from the State of Connecticut. To register for the GED® Computer Based Test Series, students **must** start the process at ged.com and then appear in person at the Windsor Adult Education office, 601 Matianuck Avenue, Windsor. 860-687-2000, ext. 271.

WHO CAN TAKE THE G.E.D.®. TEST?

In order to register for the GED® examination, an individual must be at least 17 years old, present an official withdrawal form signed by a parent or legal guardian and have been withdrawn from school for six months. Applicants that are 18 years of age may submit, in lieu of a withdrawal form, a letter from their last high school that the class with which they entered ninth grade has already graduated. Individuals with a disability who might require accommodations on the GED® Test are encouraged to contact Mayela Aguirre-Ernest at 860-687-2000, ext. 273 or maguirre@windsorct.org or Sabrina Mancini at the Connecticut State Department of Education GED® office at 860-807-2111 or ged@ct.gov.

HOW MUCH DOES THE G.E.D.®. TEST COST?

An applicant 21 years of age or older and a non-veteran must pay a registration fee of \$13.00 to take the test. Only veterans and applicants under the age of 21 are exempt from fees.

FREE DAYTIME CHILDCARE

Windsor Adult Education Program, in conjunction with The Family Resource Center is offering free childcare for parents enrolled in our Daytime Essential Skills courses.

Children must be between 3-28 months of age.

Essential Skills – Class Schedule

Daytime Classes

IN-PERSON REGISTRATION

is mandatory for new and returning students. New students are required to take a math and reading appraisal.

September 5, 6, 7 • 9:30–11:30 AM

Windsor Board of Education, Room 9

LOCATION AND CLASS SCHEDULE

Essential skills daytime classes are held: **Monday, Tuesday and Wednesday** from **9:00 AM - 11:30 AM** at the **Windsor Board of Education**, 601 Matianuck Avenue. Please call 860-687-2000 ext 271 for further information.

ABE/GED - STATE HIGH SCHOOL EQUIVALENCY

Starts Sep. 11, 12, 13 9:00-11:30 AM
12 wks Tuition: Free*
Instr: Bulat & Schwartz Rm. 9

ESL - ENGLISH AS A SECOND LANGUAGE

Starts Sep. 11, 12, 13 9:00-11:30 AM
12 wks Tuition: Free*
Instr: Jacobellis & Moger Rm. 8

Evening Classes

IN-PERSON REGISTRATION

is mandatory for new and returning students. New students are required to take a math and reading appraisal.

September 5, 6, 7 • 7– 9 PM

Windsor High School, Room A103.

Please use main entrance.

LOCATION AND CLASS SCHEDULE

Essential skills evening classes are held: **Monday, Tuesday and Wednesday** from **6:30 PM - 9:00 PM** at **Windsor High School**, 50 Sage Park Road. Please call 860-687-2020 ext. 374 between 6:00 PM - 9:00 PM for further information.

ABE - ADULT BASIC EDUCATION

Starts Sep. 11, 12, 13 6:30-9:00 PM
12 wks Tuition: Free*
Instr: Alves & Shay Rm. A209/A211

AMERICAN CITIZENSHIP

Starts Thur Sep. 14 6:30-8:30 PM
12 wks Tuition: Free*
Instr: Alves Rm. A112

G.E.D.® - STATE HIGH SCHOOL EQUIVALENCY

Starts Sep. 11, 12, 13 6:30-9:00 PM
12 wks Tuition: Free*
Instr: Anderson & Schwartz Rm. A213

ESL - ENGLISH AS A SECOND LANGUAGE

Starts Sep. 11, 12, 13 6:30-9:00 PM
12 wks Tuition: Free*
Instr: Jacobellis Rm. A205

***Windsor Adult Education is in compliance with Connecticut General Statutes Sec. 10-73a and does not charge a fee for registration, textbooks or materials used in mandated program areas.**

Enrichment Course Program Information

New!

Secure Online Enrichment Course Registration and Payment

www.windsoradulthood.org

*******Essential Skill Courses Require In-Person Registration*******

CONTACT INFORMATION

- **CALL:** Mayela Aguirre-Ernest at **860-687-2000 ext. 273**
- **EMAIL:** maguirre@windsorct.org
- **CALL:** Elizabeth Santos at **860-687-2000 ext. 271**
- **EMAIL:** esantos@windsorct.org
- **WEB:** www.windsoradulthood.org
- Evening (6:00PM-9:00PM) number at Windsor High School, while classes are in session: **860-687-2020 ext. 374**

CLASS CANCELLATION

Classes will not be in session any evening when the Windsor Public Schools have been closed for the day. Emergency cancellations can be found at 860-687-2000 ext. 180. Cancellation notices due to weather conditions will also be made through all of the major radio and television stations. Class schedules will be extended to incorporate any cancelled classes.

Classes will not be held on:

- **Columbus Day October 9, 2017**
- **Thanksgiving Recess, November 22-24, 2017**

CONFIRMATION

We do not confirm your class registration. Assume that you are enrolled and the course is running as scheduled. You will only be notified if a class is cancelled or filled.

www.windsoradulthood.org

DISCOUNTS

Several courses offer a tuition discount for people 62+ years of age. The discounted tuition rate is listed under the course description. Discounts do not apply to computer classes and other special programs as indicated.

ELIGIBILITY

Enrichment courses are open to adults 16 years or older. Day students must have written permission from their school principal.

ENROLLMENT

Classes are filled on a first-come, first-served basis. There is a minimum enrollment for all courses. Any course with insufficient enrollment or for any other reason beyond the control of the coordinator will be cancelled. Should a class reach its maximum enrollment, overflow registrations will be placed on a wait list and students will be called should an opening occur.

LOCATION

Most enrichment classes are held at:

Windsor High School
50 Sage Park Road, Windsor, CT 06095

If a class is held at a different location it will be noted in the course description.

REFUND POLICY

Tuition is refundable if you cancel before the start of classes or if the class is not held. There will be **NO REFUND** given after the first class session. ***All refunds will be in the form of a check or program voucher, regardless of payment type used to register***

TEXTBOOK AND MATERIAL FEES

Classes requiring a textbook or material fees are indicated in the course description. Please be prepared to pay these fees directly to the instructor, ***in cash only***, on the first night of class.

TUITION

Tuition is payable in full at time of registration. Secure payment is available online. We accept credit cards or personal checks payable to:

Windsor Adult Education

PLEASE NOTE: There is an additional \$10.00 surcharge per person for non-Windsor residents.

Enrichment Course Class Schedule

Arts & Crafts

The Art of Watercolor I

This is a course for the beginner to intermediate student. Students will explore watercolor techniques and drawings through application and on-going demonstration. Individual assistance will be available. A supply list will be provided at the first class.

Starts Mon. Sep 18 7:00-9:30 PM
10 wks
Tuition: \$89 Discount Tuition: None
Instr: Luciana Heineman
Max. enroll 12 Rm. F109A

The Art of Watercolor II

This is a course for the intermediate to advanced level student. You will explore transparent watercolors and gouache techniques with occasional demonstrations. Acrylic paints may also be used. The class is aimed at developing your own creativity. There will be a critique and demonstration at the end of each class.

Starts Wed. Sep 27 7:00-9:30 PM
10 wks
Tuition: \$89 Discount Tuition: None
Instr: Luciana Heineman
Max. enroll 12 Rm. F109A

Mastering Pastels

Learn from an award winning artist how to dispel the myths and mysteries of pastel. This course will teach you how to design, visualize, and plan, your painting while using the optimum shapes, varying brush strokes and colors to maintain freshness and vibrancy throughout. The instructor's demonstration and specific individual instruction will provide the student the understanding to become a confident pastelist. All levels welcome.

Starts Mon. Sep 18 6:00-8:30 PM
5 wks
Tuition: \$69 Discount Tuition: None
Instr: Karen Israel
Max. enroll 8 Rm. F109D

Basic Jewelry Workshop

Have you ever wanted to make a one-of-a-kind piece of jewelry for yourself or someone special? If so, this introductory workshop will teach you about the different jewelry making tools and techniques. We will create necklaces, rings, bracelets and earrings. Please purchase for first class: chain nose pliers, round nose pliers and side cutters.

Materials fee: \$6-\$30

Starts Wed. Sep 20 6:30-8:30 PM

8 wks
Tuition: \$59 Discount Tuition: \$53
Instr: Felicia Velez
Max. enroll 8 Rm. F109D

Intermediate Jewelry Workshop

In this workshop, you will expand your basic knowledge of jewelry making to create your own wearable masterpieces. We will work with different metals, wires, and leather. Please bring your own tools.

Materials fee: \$10-\$25

Starts Tue. Sep 19 6:30-8:30 PM
10 wks
Tuition: \$75 Discount Tuition: \$67
Instr: Felicia Velez
Max. enroll 8 Rm. F109D

Wooly Oven Mitt - Wet Felting Workshop

Explore the technique of wet felting and create a stylish unique oven mitt. You will learn how to use the technique of felting to create a seamless hollow mitt shape. In addition, you will learn how to apply a design using prefelt and other wool materials. Barbed needle will be available to needle felt the finishing touches onto your design. Wool is an ideal choice material for an oven mitt thanks to its properties such as flame resistance and natural temperature regulation as well as durability. This is a beginner friendly class. Please bring two towels to class, a plastic bag to carry your wet towels in, and a glass washboard (if you have one).

Materials fee: \$15

Held Tue. Oct 3 6:00-9:00 PM
Tuition: \$25 Discount Tuition: \$23
Instr: Elena Gibson
Max. enroll 10 Rm. F109E

Wooly Woodlands Critters - Needle Felting Workshop

In this class you will have the opportunity to create two charming miniature felted critters. You will start with one basic shape and learn how to use special barbed needle to transform it into a variety of animals such as a mouse, fox, squirrel or owl. In addition, you will use the wet felting technique to further enhance the shape and firmness of the figure.

Materials fee: \$20

Held Tue. Oct 24 6:00-9:00 PM
Tuition: \$25 Discount Tuition: \$23
Instr: Elena Gibson
Max. enroll 10 Rm. F109E

Felt-a-Bear

Explore the fascinating technique of needle felting and create a realistic or stylized bear figure including brown, polar or panda bear.

We will use a wet felting technique to along with a special barbed needle to transform sheep wool into a firm 3"-4" felted figure with detail features, including glass beads for eyes.

Materials fee: \$15

Held Tue. Nov 14 6:00-9:00 PM
Tuition: \$25 Discount Tuition: \$23
Instr: Elena Gibson
Max. enroll 10 Rm. F109E

Financial Health & Literacy

Tax-Free Investing

This educational class is designed to inform you of the benefits and considerations of selecting investments that offer tax advantages.

Held Mon. Oct 16 6:00-7:00 PM
Tuition: \$10 Discount Tuition: None
Instr: Eric Judge, CFP
Max. enroll 20 Rm. A114

Social Security and Medicare

Social Security will likely be the foundation of your retirement income so before you retire, it is important to understand your options and their impact on your retirement. This class will discuss when you should start taking your social security benefits and tax considerations to best fit your retirement plan.

Held Tue. Oct 24 6:00-7:00 PM
Tuition: \$10 Discount Tuition: None
Instr: Eric Judge, CFP
Max. enroll 20 Rm. A114

Guardian Angel Trust: How to Leave Your Legacy

This class will compare and contrast Wills v. Trusts and highlight the overwhelming benefits of the latter. We will also discuss the common misconceptions about Estate Planning and the importance of documents designed to further support your family members (i.e., Powers of Attorney, Living Will, HIPAA authorization, etc.) An open-ended Q&A session will wrap up our time together.

Held Wed. Sep 27 6:30-7:30 PM
Tuition: \$10 Discount Tuition: None
Instr: Bryan Etter, Esq.
Max. enroll 20 Rm. A114

Your Business is Your Baby: How to Protect It

We will explore and discuss a few key Succession Planning and Business Strategy techniques including: selling your business, gifting shares, or increasing your efforts to

retain key employees. This portion of our course will lay the groundwork for achieving a better understanding of your options. An open-ended Q&A session will wrap up our time together.

Held: Wed. Oct 11 6:30-7:30 PM
Tuition: \$10 Discount Tuition: None
Instr: Bryan Etter, Esq.
Max. enroll 20 Rm. A114

Computer Technology

Personal Computer Bootcamp

Don't fall behind in the ever changing technological world. This course will give you the knowledge you need to begin your computer journey. The instructor will provide an introduction to basic computer skills, usage, terms, Internet surfing and basic Windows. **No previous computer experience is necessary.*

Starts Tue. Oct 3 6:00-8:00 PM
4 wks
Tuition: \$59 Discount Tuition: None
Instr: Karl Engler
Max. enroll 15 Rm. B102

Introduction to MICROSOFT Office 2013

Are you using a newer version of Office? This course is designed for the student with limited or no experience using Microsoft 2013. In this course you will learn to: edit texts, format texts and paragraphs, create tables, headers, footers and breaks, print, find and replace texts, spell check, work with graphics, and short cut commands. **Prerequisite: Personal Computer Bootcamp course or equivalent experience.*

Starts Wed. Oct 4 6:00-8:00 PM
2 wks
Tuition: \$29 Discount Tuition: None
Instr: TBD
Max. enroll 12 Rm. B102

PowerPoint 2013

This user-friendly PowerPoint course is for the student who wants to create meaningful and informative presentations. We will learn how to create: new presentations, new slides, enter and format text, change presentation elements, arrange slides, insert graphics and run slideshows. **Prerequisite: Personal Computer Bootcamp course and Introduction to Microsoft 2013 or equivalent experience.*

Starts Wed. Oct 4 6:00-8:00 PM
2 wks
Tuition: \$29 Discount Tuition: None
Instr: Karl Engler
Max. enroll 15 Rm. B102

Microsoft Excel

This course will teach you how to create and organize spreadsheets for better record keeping. You will learn how to recognize data types, enter spreadsheet data, and use basic Excel formulas.

**Prerequisite: Personal Computer Bootcamp course and Introduction to Microsoft 2013 or equivalent experience.*

Starts Wed. Oct 18 6:00-8:00 PM
2 wks
Tuition: \$29 Discount Tuition: None
Instr: Karl Engler
Max. enroll 15 Rm. B103

Dance & Music

Ukulele for Beginners

Join us in this 5 week class and learn to play songs on the Ukulele after just one lesson! The ukulele is one of the easiest instruments to play and requires no previous knowledge of music. We will learn chords, playing by ear and singing along to our music. With the "Uke," you can play pop, folk, jazz, country, children's songs and much more. All you need for class is a Ukulele and a desire to have a great time. Instructor will provide all other material and will tune your Uke.

Starts Wed. Oct 4 6:00-7:15 PM
5 wks
Tuition: \$45 Discount Tuition: None
Instr: Jim Lenn, *Snapback Ensemble Member*
Max. enroll 12 Rm. J105

Advanced Beginner Ukulele

If you have taken a beginning Ukulele class or picked it up on your own and know a few chords then this class is for you. We will put the basics together into a repertoire of songs you can play. Come spice up your Ukulele techniques and keep Strumin!! **Prerequisite: Ukulele for Beginners course or equivalent experience.*

Starts Wed. Oct 4 7:30-8:45 PM
5 wks
Tuition: \$45 Discount Tuition: None
Instr: Jim Lenn
Max. enroll 12 Rm. J105

Ukulele Ensemble Class

Do you play the ukulele? Know a few chords and songs but would love to hone your skills and play on a regular basis with other ukulele players? If this sounds like fun then this is the class for you. All you need is a ukulele (baritone ukuleles welcome) and music stand. A tuner is recommended but not a requirement. We will spend time learning to play and sing together. Invite family and friends for the final class where we will perform and show what you've been up to. The ukulele continues to gain popularity and is one of the most versatile instruments around. Ukulele groups are

popping up all over so come join us for a great time and a chance to make some music with other ukulele players

**Requirements: Beginning ukulele A & B or equivalent knowledge on ukulele.*

Starts Tue. Sep 19 6:30-8:00 PM
10 wks
Tuition: \$59 Discount Tuition: None
Instr: Jim Lenn
Max. enroll 12 Rm. J105

Traditional and Modern Community Dancing

Come join the fun, meet new friends and enjoy an evening off the couch! This class will teach you what you need to know to become part of New England's vibrant square, contra and community dance scenes. All are welcome and no experience or partner are necessary. Please wear soft soled shoes and bring a water bottle.

No Class On Oct. 18.

Starts Wed. Oct 4 7:00-8:30 PM
6 wks
Tuition: **FREE**
Instr: Rich and Lynn Sbardella
Max. enroll 50 Rm. Cafeteria

Ballroom Dancing For Beginners

Here is your chance to begin a lifetime of dancing pleasure in a fun and supportive environment. You'll be introduced to the Waltz, Foxtrot, Rumba, Swing, Tango and Cha-Cha. Wear leather-soled shoes. Learn a few basic steps to enable you to feel confident enough to go out on the dance floor at weddings or your favorite dance spot. No dance experience is necessary and singles are welcome.

Starts Mon. Sep 11 6:30-8:00 PM
8 wks
Tuition: \$69 per person/ \$85 per couple
Instr: Rose Nolan
Max. enroll 24 Rm. Cafeteria

Cooking with Corinne

Corinne Robar is a graduate of the Connecticut Culinary Institute and a master pastry chef with more than 20 years of culinary experience.

Golabki

When I think of Polish food this is always the first recipe that pops into my head! Polish Cabbage Rolls {Galumpkis} are cabbage leaves stuffed with a mixture of ground meat, spices and rice that are baked in a tomato sauce. Healthy and delicious!

Grocery fee: \$10

Held Mon. Sept 18 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 8 Rm. D116

Tilapia with Thai Coconut-Curry Sauce

Tilapia has a mild flavor that allows the bold

flavors of the coconut and curry to shine. Soft, flaky delicate fish with a creamy sauce chock-full of flavors! Did I mention healthy too?

Grocery fee: \$15

Held Wed. Sept 20 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 8 Rm. D116

Salmon with Polenta and Warm Tomato Vinaigrette

This meal is not just a pretty plate. It's quick, delicious and will no doubt become a family favorite. Creamy polenta and tangy vinaigrette complements this dinner.

Grocery fee: \$15

Held Mon. Sept 25 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 8 Rm. D116

Jamaican Beef Patties

Now who doesn't love Jamaican pies? Meat pies - Spicy flavorful beef encased in a flaky buttery pasty dough. One of the most popular Jamaican dishes!

Grocery fee: \$10

Held Wed. Sept 27 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Honey Garlic Shrimp

Every once in a while you need an easy recipe and this shrimp recipe is the answer! Unbelievably delicious shrimp coated in a flavorful sticky sauce. Super simple and takes just a few minutes of prep and cooking time. So quick and easy to make, you're going to love and want to make again.

Grocery fee: \$15

Held Mon. Oct 2 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 8 Rm. D116

Cider-Braised Chicken, Brussels Sprouts & Apples

Fantastic one pan dinner, the sauce is delicious! Served with bread and mashed potatoes to soak up every last bite.

Grocery fee: \$15

Held Wed. Oct 4 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Mad For Muffins

Amazing muffin recipes from savory to sweet. Create delicious fruit, nut and whole-grain muffins while learning how to pull perfection from your oven every time. Please bring muffin pan.

Grocery fee: \$8

Held Thurs. Oct 5 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 8 Rm. D116

Biscotti

Crunchy, satisfying biscotti are the perfect cookie for today's "light" way of eating. Whether you dunk them in a steaming cup of coffee, savored with wine, or relax with a plateful and a cup of hot tea, you can't resist

these tempting delights.

Grocery fee: \$8

Held Tues. Oct 10 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 8 Rm. D116

Homemade Soft Pretzels

From traditional German-style pretzels, (dense and chewy), much like they are on the street, to replicas of Auntie Anne's, (light, a touch sweet, and deliciously buttery), Oktoberfest is here, which means that we need a really yummy soft pretzel recipe to go with all the beer we are planning on drinking, right? These German Soft Pretzels are so delicious that you might even forget to drink the beer.

Grocery fee: \$8

Held Thurs. Oct 12 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Creole Shrimp with Sweet Potato

Grits

Spice up your dinner routine. The addition of mashed sweet potatoes gives this grits recipe a silky texture that you won't be able to resist. When topped with juicy seasoned shrimp and a little green onion, Creole Shrimp and Sweet Potato Grits becomes the star of your dinner table.

Grocery fee: \$15

Held Mon. Oct 16 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

German Chocolate Pound Cake

Put a fun twist on the classic German Chocolate Cake by making it in pound cake form. It's easier to put together with no layers to fuss over, but it doesn't lack one bit in flavor. Rich and chocolately with the classic nutty icing, this cake is hard to resist. Please bring a Bundt Pan.

Grocery fee: \$10

Held Wed. Oct 18 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Pumpkin Crème Brulee

Smooth, silky Crème Brulee with a hint of roasted pumpkin and fall spices, topped with spicy Garam Masala pumpkin seeds. Autumn flavor really comes from the spices. The amounts aren't enough to hit you over the head, but it's definitely more than your classic vanilla bean dessert. It turned a classy dessert into a little something extra.

Grocery fee: \$8

Held Mon. Oct 23 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 8 Rm. D116

Fall Theme Royal Iced Cookies

Learn how to decorate cookies with royal icing! Get your cookies to look like they came straight from the bakery by using a simple piping and glazing technique, coupled with a bit of patience. Get fun cookie ideas that are perfect for Halloween and fall.

Grocery fee: \$10

Held Wed. Oct 25 6:00-9:00 PM

Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Risotto with Cabernet Braised Short Ribs

Braised short ribs have a deep, rich flavor that you can only get from slow cooked comfort food; and they are even better when prepared ahead of time. Serve atop creamy risotto.

Grocery fee: \$15

Held Thurs. Oct 26 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Spaghetti Squash Many Ways

You'll be amazed at how simple and versatile it is to cook with this seasonal vegetable. ... Gluten-free and void of carbs, spaghetti squash is the best compromise between healthy and delicious food.

Grocery fee: \$10

Held Wed. Nov 1 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Five Star Fall Themed Appetizers

Using some store bought ingredients, let's make appetizers for the upcoming holidays. Simple shortcuts will make it look like you were in the kitchen for hours.

Parmesan Tortellini Bites: Crisp, crunchy, parmesan-loaded tortellini bites - so good, you won't be able to stop eating these!

Chicken and Waffle Sliders: Turn a classic Southern dish into finger food fit for company! Serve with maple syrup for a truly salty-and-sweet flavor combination.

Monte Cristo: Pinwheels inspired by a popular sandwich, these baked Monte Cristo Pinwheels are sweet and savory, and will definitely be your go to appetizer.

Grocery fee: \$15

Held Mon. Nov 6 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Shrimp and Pumpkin Bruschetta: Bring in fall with the right flavors: Shrimp and Pumpkin! These bites are your answer to any autumn appetizer.

Jalapeño Popper Wonton Cups: Loaded with bacon, jalapeños, cream cheese, cheddar cheese, and sour cream in a crispy wonton shell!

Pear, Gorgonzola and Prosciutto Crostini: Mix sweet, soft pear and creamy, salty blue cheese with the crispy crunch of toasted bread. The contrast in flavors and textures make each mouthful memorable.

Grocery fee: \$15

Held Tues. Nov 7 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Chicken Cordon Bleu Bites: Super crunchy and can be a meal in itself. The dipping sauce is so simple to whip up and just adds to the flavor of these chicken bites.

Cheeseburger Tater-tot Bombs: It's like

wrapping your cheeseburger up in french fries. Are you drooling yet? An easy game day recipe for your upcoming super bowl party!

Dates Stuffed with Cheese & Prosciutto: the perfect combination of salty, sweet, and tangy flavor combination seems to make a big hit and would be a sure crowd-pleaser

Grocery fee: \$15

Held Wed. Nov 8 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

World Week of Soups

Come into the kitchen this week and begin exploring the marvelous tastes and textures to be found amid the "Wide World of Soups!"

Vichyssoise

French delicious leek and potato soup that is so smooth and creamy! A great first course dish to serve at a dinner party.

Grocery fee: \$7

Held Mon. Nov 13 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Spiced Lentil Soup

Deliciously spicy, garlicky, warm, and comforting. It's packed with flavor, and even better, served with warm Naan. Is there anything better to easily satisfy one's Indian cravings?

Grocery fee: \$9

Held Tues. Nov 14 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Gazpacho and Borsch

Tonight we will make two wonderful soups: Gazpacho from Spain and Borsch from Russia. We will prepare the Gazpacho with a tomato base and fresh cut vegetables and enjoy it the traditional way-cold. The Borsch is a sweet and sour beet soup served with dark bread and traditionally enjoyed in the frosty winter-time.

Grocery fee: \$10

Held Wed. Nov 15 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Roasted Red Pepper Soup with Smoked Gouda

Take your grilled cheese and tomato soup up a notch with this recipe. Served with a provolone grilled sandwich, an Italian twist.

Grocery fee: \$8

Held Thurs. Nov 16 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Guinness Beef Stew w/ Cheddar Herb Dumplings

A rich and comforting stew. An Irish staple perfect on cold days. The stew features beef chunk, bacon, and more, cooked and marinated in Guinness. Enjoy tender meat along with a warm broth that can cure even the worst cold.

Grocery fee: \$12

Held Mon. Nov 20 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Sweet Potato Turkey Sheppard's Pie

This delicious twist on a comfort classic is made with ground turkey, vegetables, cream, and a savory sweet potato topping. Packed with protein and fiber, this savory casserole is a tasty and satisfying meal for the entire family to enjoy.

Grocery fee: \$10

Held Tues. Nov 21 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Max. enroll 6 Rm. D116

Indian Cuisine

Gulaub Jamun

Come join me in preparing this popular Indian dessert to share with family and friends. This dessert is made with mild powder, sugar and flour and then deep fried in oil. Please bring a covered container to transport any leftovers.

Grocery fee: \$8

Held Tues. Sep 19 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Instr: Viji Karthikeyan
Max. enroll 6 Rm. D116

Stuffed Paratha

Come learn how to make fresh wheat flour flat bread. We will stuff our flat bread with potatoes seasoned with anise, ginger, green chilies and coriander leaf. Please bring a covered container to transport any leftovers.

Grocery fee: \$8

Held Tues. Oct 3 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Instr: Viji Karthikeyan
Max. enroll 6 Rm. D116

Chicken Curry

Join me in preparing this popular Indian dish. We will use fresh chicken breast, freshly extracted coconut milk and fresh curry powders. We will also make Basmati rice to accompany our meal. Please bring a covered container to transport any leftovers.

Grocery fee: \$10

Held Tues. Oct 17 6:00-9:00 PM
Tuition: \$19 Discount Tuition: None
Instr: Viji Karthikeyan
Max. enroll 6 Rm. D116

Homestead Cooking

Fermented Beverages: Kombucha Shrubs and More

This class will concentrate on non-alcoholic fermentation with a focus on fermented teas. Learn about symbiotic colonies of bacteria and yeast (SCOBY) as we cover fermentation, acids, and alcohols. We will sample several

Kombuchas and shrubs. Participants will receive a SCOBY to take home. Please bring a clean glass jar for your SCOBY.

Grocery fee: \$5

Held Tue. Sep 26 6:30-9:00 PM
Tuition: \$19 Discount Tuition: None
Instr: Theresa Nodine
Max. enroll 8 Rm. D116

Cheesemaking: Mozzarella & Ricotta

If you love fresh cheese but think you could never make it yourself, this class will change your mind! We will use local milk to create delicious and nutritious mozzarella cheese. We will reuse the remaining Whey and "recook" it to transform it into homemade ricotta cheese. You will leave with freshly made cheeses, recipes, and the confidence to continue your cheese-making adventures. Please bring two sealable containers to bring home your cheeses.

Grocery fee: \$15

Held Tue. Oct 24 6:30-9:00 PM
Tuition: \$19 Discount Tuition: None
Instr: Theresa Nodine
Max. enroll 8 Rm. D116

CPR and Safety

Community CPR and AED

This program begins with community cardiopulmonary resuscitation (CPR) training including child and infant CPR and ends with proper Automated External Defibrillator (AED) training and technique. This is an American Safety Health Institute certified course and participants will receive a certification card valid for two years. Materials fee paid in cash to instructor.

Materials fee - \$15.00

Held Tue. Oct 17 6:30-9:00 PM
Tuition: \$55 Discount Tuition: None
Instr: Mike Daling
Max. enroll 12 Rm. Media Center

Emergency First Aid

What should be done in the first 5 minutes after an injury occurs? You will receive instruction in universal precautions: severe bleeding, burns, injured limbs, splinting and much more. This is an American Safety Health Institute certified course and participants will receive a certification card valid for two years.

Materials fee - \$15.00

Held Tue. Oct 24 6:30-9:00 PM
Tuition: \$55 Discount Tuition: None
Instr: Mike Daling
Max. enroll 12 Rm. Media Center

Personal Safety

This course will familiarize you with basic self-defense skills and concepts for personal protection. You'll learn environmental awareness, physiological and psychological responses, legalities and moral/ethical concerns in self-defense. The later part of the class will

cover defensive tactics against physical assaults and active shooter response. Participation in the physical portion is not mandatory but is encouraged. Please wear comfortable clothing and athletic footwear.

Held Tue. Oct 17 6:00-9:00 PM
Tuition: \$29 Discount Tuition: None
Instr: Charles Barberi
**25+ years in Public Safety Administration, Security and Martial Arts experience.*
Max. enroll 20 Rm. C102

Health, Fitness & Well-Being

CrossFit

Your Body is Calling! Answer it by joining us at any of the weekly CrossFit classes. Come experience what your body can do and how strong and energized you will feel. This 10 CrossFit class card can be used at any of the regularly scheduled CrossFit classes. Please view weekly class schedules at www.metacometcrossfitandyoga.com. All abilities are encouraged and welcome to join. Classes are held at Metacomet CrossFit and Yoga located at 436 Hayden Station Rd., Windsor.

Held: Weekly Varies AM/PM
No Expiration on Class Card
Tuition: \$150 Discount Tuition: None
Instr: Metacomet Staff

Reiki

Reiki practice reduces pain and accelerates mental, emotional and physical healing. I will perform a gentle 25 minute, non-intrusive, hands on/off practice that will reduce your stress and leave you feeling relaxed. This practice will be performed while seated in a chair. Wear comfortable clothing and no lotions or perfumes. Choose one day and one time slot below. Please arrive 10 minutes prior to chosen time.

Held Thur Sep 21, 28, Oct 5, 12, 26, Nov 2
6:30pm or 7:15pm or 8:00pm
Tuition: \$25/session Discount Tuition: None
Instr: Mary Ann Maksimoski, Reiki Level I
Max. enroll 3/day Rm. E123

Laughter Yoga

Laughter Yoga is a complete well-being workout developed by Dr. Madan Kataria. We bring this practice to life by practicing yogic breath exercises and full body laughter. No yoga mat is required since we practice standing or sitting in a chair. This practice has been proven to reduce stress, strengthen immune system and elevate mood. All levels of mobility and flexibility are welcome! Please

wear comfortable clothing and bring water. Sign up for one or both 5 week sessions.
Held Tue. Sept 19, 26, Oct 3, 10, 17
and/or
Held Tue. Oct 24, 31, Nov 7, 14, 21
7:15-8:00 PM

5wk sessions
Tuition: \$39/session Discount Tuition: None
Instr: Christine Olmstead
Max. enroll 20 Rm. J105

Chair Yoga

This class will practice traditional yoga postures and techniques while seated in a chair or utilizing a chair for support. This is a great alternative for someone who may have trouble getting up and down, is recovering from an injury, or uses a wheel chair. However, this gentle practice is open to anyone who is interested in increasing their flexibility, mobility, strength and balance. Classes will also include breathing exercises to improve lung capacity and relaxation techniques to calm the mind and relieve stress. Please wear comfortable clothing and bring a yoga strap to assist with stretching. Sign up for one or both 5 week sessions.

Held Tue. Sep 19, 26, Oct 3, 10 & 17
and/or
Held Tue. Oct 24, 31, Nov 7, 14 & 21
6:30-7:30 PM

5 wk sessions
Tuition: \$55/session Discount Tuition: None
Instr: Marianne Wolslegel
Max. enroll 15 Rm. E123

Yoga

Stress relief and relaxation will be the focus of this class. We will use the basic postures, breathing techniques and explore gentle stretching. You will regain flexibility, strength, balance and control along with a peaceful mind, bringing clarity and focus. New and experienced students are welcome. Wear loose clothing and bring a mat, firm pillow and an empty stomach. No class on Oct 9 & Nov 22.

Starts Mon. Sep 18 6:00-7:30 PM
10 wks
Tuition: \$89 Discount Tuition: None
Instr: Terence Stearns
Max. enroll 20 Rm. J105

OR
Starts Wed.. Sept 20 6:00-7:30 PM
10 wks
Tuition: \$89 Discount Tuition: None
Instr: Christine Olmstead
Max. enroll 20 Rm. J105

Gentle De-stress Yoga

Experience a very nurturing and relaxing yoga practice of accessible postures that meets you where you are. This class is appropriate for all those who want to simply slow down and take some rest, or optimize your body's natural healing with breath awareness and pain-free range of motion. Please wear loose clothing, and bring a mat, small blanket, or bolsters.

Starts Tue. Sep 19 6:00-7:00 PM
10 wks
Tuition: \$89 Discount Tuition: None
Instr: Christine Olmstead
Max. enroll 20 Rm. J105

Golf for Beginners

This class will cover the fundamentals of the full swing, chipping, pitching and putting, as well as some basic strategies for playing the game. First three classes will take place on the range. Last class will be longer as we move our skills to the golf course. Clubs will be provided for your use. Wear non-restrictive comfortable clothing and supportive athletic shoes.

Starts Thur. Sep 7 5:45-6:45 PM
4 wks
Tuition: \$75 Discount Tuition: None
Instr: Paul Banks, PGA
Max. enroll 9

***This class is held at Copper Hill Golf Academy & Driving Range, 37 Griffin Rd. East Granby, CT.*

Languages

Absolute Beginner's Spanish

Hola! Join me in learning or refreshing your Spanish language skills to prepare for your next vacation, business trip, work or to impress your friends. This course will cover basic vocabulary and understanding of simple phrases including the Spanish alphabet, vocabulary, pronunciation and grammar. We will use several activities and fun games to learn and practice the language. Students must supply their own textbook, *"Get Started in Spanish, Absolute Beginner Course"* by Mark Stacey and Angela Gonzalez-Hevia. ISBN: 1444174924

Starts Wed. Sep 20 6:30-8:30 PM
8 wks
Tuition: \$70 Discount Tuition: \$62
Instr: Lizette Ramos
Max. enroll 15 Rm. C102

Introduction to Arabic

Arabic is the language of 300 million native speakers worldwide and an official language of the United Nations. Pockets of Arabic speaking neighborhoods can be found all over the USA including NYC. Come explore this rich language and culture! We will learn to read and write Arabic script and pronounce basic words. No textbook required.

Starts Wed. Sep 20 6:30-9:00 PM
9 wks
Tuition: \$79 Discount Tuition: \$71
Instr: Rasha Abdalla
Max. enroll 15 Rm. C101

French for Fun

Bonjour et Bienvenue! Have fun as we explore the language, culture and food of France. We will emphasize developing oral proficiency, comprehension, travel vocabulary and expressions. Whether it's for work, travel or just plain fun, this course will boost your French Language skills. No Class Oct. 19 and Nov. 9. Students must supply their own textbook: "*French Made Simple*" by E. Jackson and A. Rubio.

ISBN-13: 978-0385265218

Starts Thur. Sep 28 6:30-8:30 PM
8 wks
Tuition \$75 Discount Tuition: \$68
Instr: Joanne Jacobellis
Max. enroll 15 Rm. C102

Personal Growth

United States Citizenship Information Session

This is a naturalization information session presented by Windsor Adult Education. This informative session will introduce you to the program and its Citizenship course which is conveniently offered at Windsor High School. This session will provide an overview of immigration policies and procedures. Windsor Adult Education staff will be on hand to register any students interested in attending the Windsor's Adult Education Citizenship course.

Held Wed. Sep 6 6:00-7:30 PM
Tuition: FREE
Instr: Tia Alves
Max. enroll 30 Rm. A112

The Future of Mankind

This course will view a broad sweep of human history to understand our achievements, our present, and future opportunities, challenges, and pitfalls. Some questions that will be discussed include: Why are there no mammoths but so many rabbits? Is there any reason to think that the lengthening life span of humans has an end? What are the consequences of the technological and medical advances of the next century? The course will be based on the contemporary best seller *Homo Deus* by Yuval Harari. Reading assignments will be approximately 30 pages per week. Please purchase your own book. ISBN-13 978-0062464316.

Starts Wed. Sep 20 7:00-9:00 PM
9 wks
Tuition: FREE
Instr: Frank Stewart
Max. enroll 30 Rm. A112

Understanding & Living with ADD/ADHD from an Educator's Experience

These two sessions will discuss the definition, genetics, and current brain research related to

ADD/ADHD. We will look at the myths and facts associated with the diagnosis and discuss how ADD/ADHD symptoms such as disorganization, procrastination, time management and metacognition impact your life.

Starts Tue. Sep 26 6:30-8:30 PM
2 wks
Tuition: \$19 Discount Tuition: None
Instr: Melinda Dombrowski
Max. enroll 8 Rm. E101

Test Preparation

Foundations in Math

This math course will focus on the fundamental math skills required for secondary education placement, employment opportunities, or as a refresher course. Some of the topics that will be reviewed include: addition, subtraction, multiplication, division, fractions, decimals, percents, integers, absolute value, algebraic expressions, simple formulas and inequalities.

Starts Tue. Oct 3 6:30-8:30 PM
5 wks
Tuition: \$49 Discount Tuition: None
Instr: TBD
Max. enroll 15 Rm. E103

Foundations of English Grammar

Developing a solid foundation in English grammar will not only help you create your own sentences correctly but will also make it easier to improve your communication skills in both spoken and written English. This English course will focus on the fundamental English skills required for secondary education placement, employment opportunities, or as a refresher course. Some of the topics that will be reviewed include: nouns, verbs, adjectives, and proper sentence and paragraph structure.

Starts Wed. Sept 27 6:30-8:30 PM
5 wks
Tuition: \$49 Discount Tuition: None
Instr: Dawn Hunter
Max. enroll 15 Rm. E103

Aviation

Understanding the Aviation World

Fear of Flight? Do you want to be a Pilot or learn what goes on in the Cockpit? If you answered yes to any of these questions, then join me for this informative Aviation course. We will discuss basic aviation aspects like: aerodynamics, weather, and aviation rules set forth by the Federal Aviation Administration (FAA) and the National Transportation Safety Board (NTSB). We will also discuss the infamous Black Box or Flight Recorder and what information gets recorded and how that information is used to solve the mysteries.

Held Wed. Sept 27 6:30-8:30 PM
8wks
Tuition: \$45 Discount Tuition: None
Instr: Ramon Figueroa-Ortiz, CFI
Aviation Instructor with more than 2,000 Hours of Flight Experience
Max. enroll 15 Rm. C104

Drivers Education



Complete Driver Education Course

Convenient driver education classes taught by State of Connecticut licensed instructors at WHS! Includes 30 hours of classroom instruction and at least 8 hours of private, behind the wheel driving lessons. Driving lessons are one-on-one and begin and end at the WHS parking lot. Vehicles are all fully insured, with dual-control and maintained every 5,000 miles. For students 20 years of age or younger, license testing can be done at one of the local "The Next Street" locations so no DMV! This course fulfills all state requirements for *NEW Drivers and upon successful completion, student can test in 4 months. Choose from the First or Second 30 hour/ 15 class session.*

Classes meet on **Mondays & Wednesdays**
Windsor High School
Room C105
6:30PM-8:30PM

First Session:

Starts Mon. Oct 16 - Wed. Dec 6
6:30PM-8:30PM
No Class on Wednesday, November 22, 2017
Tuition: \$529 Discount Tuition: None
Instr: The Next Street Staff
Min. enroll 25 Rm. C105

Second Session:

Starts Mon. Jan 22- Mon. Mar 19
6:30PM-8:30PM
No Class Monday, February 19 & Wednesday, February 21, 2017
Tuition: \$529 Discount Tuition: None
Instr: The Next Street Staff
Min. enroll 25 Rm. C105

Register at:

www.thenextstreet.com/windsorhs
1-800-732-8090

Travel — 4 Great Day Trips

Registration deadline is two weeks before date of trip

Lights on Narragansett Bay

Saturday, September 16, 2017

\$99 Adult, \$95 Senior (65+), \$79 Child (2-12)

On this tour aboard the Millennium Ferry, you will enjoy a narrated sightseeing cruise of Narragansett Bay's lighthouses and Newport Harbor. This cruise on a luxurious catamaran takes you into the Bay and past 10 of the state's finest lights and 10 inhabited islands as well as popular sites in Jamestown and Newport. A picnic lunch and shopping are also included.

Tour Includes:

- Motor Coach Round Trip Transportation
- Lighthouse Cruise, Picnic Lunch, Shopping
- Departs Manchester-Spencer St. Lot 8:30 AM
- Return time to Hartford Area 6:30 PM

The Turkey Train

Saturday, October 21, 2017

\$119 per person

All aboard the Winnepesaukee Railroad to enjoy a nostalgic rail excursion along the shores of Lake Winnepesaukee, New Hampshire's largest lake. You will also enjoy a full hot Turkey Dinner aboard the train catered by Hart's Turkey Farm. There will be time for shopping including a stop at New Hampshire's liquor store after the train trip.

Tour Includes:

- Motor Coach Round Trip Transportation
- Tickets on the Winnepesaukee Scenic RR, Turkey Dinner
- Departs Manchester -Spencer St. Lot 7:45 AM
- Return time to the Hartford Area 8:30 PM

Radio City Christmas Spectacular

Friday, December 8, 2017

\$159 Per Person

Come experience the magic of Christmas at Radio City Music Hall. We will arrive in NYC at approximately 11 am which will allow time "On Own" for shopping, sightseeing and lunch before the 4 pm show. Everyone will receive a package with suggestion lists, area maps and coupons. Drop-Off choice: MET, Trump Tower, Rockefeller Center or Macy's.

Tour Includes:

- Motor Coach Round Trip Transportation
- Orchestra Tickets
- Departs Manchester -Spencer St. Lot 7:30 AM
- Return time to the Hartford Area 9:00 PM

Christmas at the Newport Mansions

Saturday, December 9, 2017

\$89 Adult, \$69 Child (6-17)

Celebrate the holiday season at the Mansions in Newport when these spectacular mansions are decorated for the holiday season and in festive themes. Here you will find a world of exceptional elegance and inspiration in architecture, art, interior design and landscapes. Explore 250 years of American history at these properties, located on several acres of gardens and parks. Walking and audio-guided tour. Lunch not included.

Tour Includes:

- Motor Coach Round Trip Transportation
- Entrance into mansions, audio tours, time for shopping
- Departs South Windsor 7:00 AM
- Return time to the Hartford Area 7:00 PM

ALL TICKET SALES ARE FINAL

• NO REFUNDS PROVIDED

Special Announcements

Searching for Talent

Windsor Adult Education is continually striving to offer courses of interest to the community. We reach out to our talented Windsor residents to share their specialized skills and interests with the community. If you are interested in teaching a class with us, please contact Mayela Aguirre-Ernest at: maguirre@windsorct.org or 860-687-2000, ext. 273



their

2-1-1 Info-line

Ever wonder how to find a community service when you or someone you know needs help? The 2-1-1 Info-line is a confidential, free and multilingual way to locate hundreds of health and human services in your area. Simply dial 2-1-1 from your phone to connect with a caseworker that will assist you in dealing with a crisis.

Job Corps

Offers 16-24 year olds who are ready to work toward a successful future free Job Corps' education and career training. Interested students please call 1-800-733-JOBS to speak to a representative or visit www.hartford.jobcorps.gov for more information.

American Job Center of Connecticut

Need help getting a job, developing a resume, or exploring career options? Connecticut American Job Center provides free training programs and paid internships for 16-24 year-olds with a high school diploma or high school equivalency certificate. Visit your one stop center in Hartford at 3580 Main Street or call 860- 256-3700.

Connecticut Office of Higher Education

The Office of Higher Education seeks to advance the promise of postsecondary education for all state residents, and to advocate on behalf of students, taxpayers, and the postsecondary schools and colleges which fall under its purview. The office carries out its mission by assuring that students have access to postsecondary institutions which meet the highest standards of academic quality, by administering the state's student financial aid programs, and by serving as an information and consumer protection resource. Please visit www.ctohe.org for more information.

Alrick Brown Memorial Scholarship

Since 2012 there have been six Alrick Brown Memorial Scholarships awarded to graduating high school seniors in Connecticut and abroad in Jamaica. Alrick Brown was a longtime Windsor resident and a Windsor Adult Education Student who lived a full and spiritual life.



He treasured his family and friends and was always positive no matter the situation. One deserving high school completion student enrolled in the Windsor Adult Education program will be awarded the Alrick Brown Memorial Scholarship in the amount of \$500 to be used for post-secondary education. The Brown family is awarding this scholarship to honor Alrick, his life, and to keep his memory alive. The ideal candidate will possess many of the characteristics and qualities that Alrick exhibited in his life. For more information and to apply, please contact Mayela Aguirre-Ernest at: maguirre@windsorct.org or 860-687-2000, ext. 273

Office of Family and Community Partnership

The Office of Family and Community Partnership is operated by the Windsor Public Schools with support from a generous grant from the Hartford Foundation for Public Giving. This initiative is designed to increase student growth and achievement through improved collaborative partnerships between schools, families and the community. Efforts are based on the philosophy that a child's family are his/her first teacher and that it takes all of us to educate our children well. If you have ideas about how our schools, families and community can work better together, please contact Russell Sills at (860) 687-2000 x284 or Betsey Lepak at (860) 687-2000 x272.

Windsor Public School's Family Resource Centers

The Family Resource Centers (FRC) are located in each of the four elementary schools. The FRCs offer an array of free programs and community information and resources throughout the year for families and children who are Windsor residents. They also offer the Tree House before and after school program, available to children of school age, at each of the elementary schools for a fee. For more information, please contact Amanda Racht at 860-687-2070, ext. 229.

Windsor High School

50 Sage Park Road, Windsor, CT 06095

860-687-2020 ext. 374

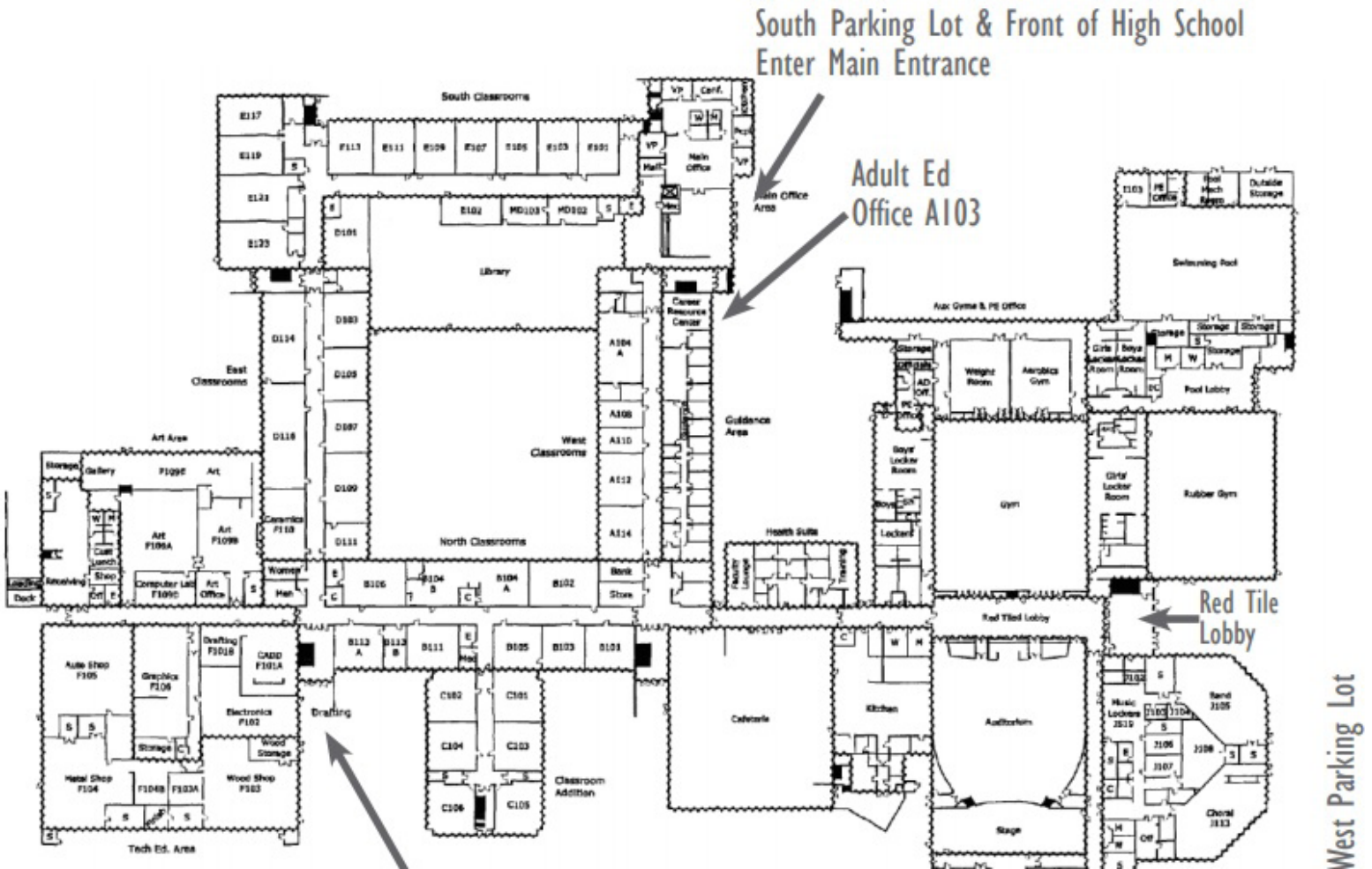
Monday-Wednesday 6:00PM-9:00PM

FIRST FLOOR

Due to a keyless entry system, parking and entrance into Windsor High School is limited to the following locations:

- South Parking Lot & Front of High School – Enter Main Entrance
- North Parking Lot – Enter Capen Street Stairwell #4
- West Parking Lot – Enter Red Tile Lobby by Gymnasium

No Parking Zone: Please do not park in the fire lane next to building.



Fall 2017 School Calendar

August				
Mon	Tue	Wed	Thu	Fri
	1	2	3	4
7	8	9	10	11
14	15	16	17	18
21	22	23	24	25
28	29	30	31	

September				
Mon	Tue	Wed	Thu	Fri
				1
4 ☒	5 ◆	6 ◆	7 ◆	8
11 ●	12	13	14	15
18 ❖	19	20	21	22
25	26	27	28	29

October				
Mon	Tue	Wed	Thu	Fri
2	3	4	5	6
9 ☒	10	11	12	13
16	17	18	19	20
23	24	25	26	27
30	31			

November				
Mon	Tue	Wed	Thu	Fri
		1	2	3
6	7	8	9	10
13	14	15	16	17
20	21	22 ☒	23 ☒	24 ☒
27	28	29	30	

December				
Mon	Tue	Wed	Thu	Fri
				1
4	5	6	7	8
11	12	13	14	15
18	19	20	21	22
25 ☒	26 ☒	27 ☒	28 ☒	29 ☒

January				
Mon	Tue	Wed	Thu	Fri
1	2	3	4	5
8	9	10	11	12
15 ☒	16 ◆	17 ◆	18 ◆	19
22 ●	23	24	25	26
29 ❖	30	31		



KEY

- ◆ In-person Registration-Essential Skills Programs
- Essential Skills Programs start
- ❖ Enrichment Courses Begin
- ☒ No School
- * Essential Skills Recognition Ceremony

Ed2go Online Courses

Register at www.windsoradulthood.org then "click" on Ed2go

Ed2go Online Courses are:

- Instructor Facilitated
- Convenient
- Affordable
- Effective
- Rewarding!



Enrichment Course Registration

Please Register Early

Mail

Windsor Board of Education
Windsor Adult Education
601 Matianuck Avenue
Windsor, CT 06095

Online

www.windsoradulthood.org

- Click on Enrichment Courses
- Click on Interested Course(s)
- Register and Pay

In-Person

Monday-Friday 9:00AM-1:00PM
Windsor Adult Education
601 Matianuck Avenue
Room 9 or
Drop Box outside Room 9

Registration Form

First Name _____ Last Name _____

Address _____ City, State, Zip _____

Mobile Phone _____ Home Phone _____ Email _____

Material fees are paid directly to instructor, in cash only, on the first night of class.

Course Name	Start Date	Start Time	Fee
Non-resident fee if applicable (\$10.00)			
Total tuition			

Method of Payment

- Check # _____ **Please make check payable to: Windsor Adult Education**
 VISA Master Card Discover American Express

_____ Name on card _____ Expiration date

_____ Credit card account number _____ Signature _____ Date

Please complete in ink and only one person per registration form.

Course confirmations are not made. Assume you are registered unless we phone you.

****All refunds will be in the form of a Check or Program Voucher, regardless of payment type used to register****

***Tuition is refundable if you cancel before the start of classes or if the class is not held.
There will be No Refund given after the first class.**