

Please Sign Up As Soon As Possible...

*This will help us plan
for the next semester!*

REGISTRATION FORM

Name _____

 Address _____

 Phone _____
 Email _____

 Class _____

 Instructor _____
 Grade of child attending Italian class: _____
 Age of child attending Italian class: _____
 Date(s) of class: _____

*Mail registration form
with check or money order to:*

**Reverend Oreste Pandola
Adult Learning Center
PO Box 9633
Baltimore, MD 21237**

**COST IS \$80 FOR 8 CLASSES
UNLESS OTHERWISE STATED**

Dates for **THURSDAY** classes: **MAR 9, 16, 23, 30**
APR 6, 20, 27
MAY 4

Dates for **SATURDAY** classes: **MAR 11, 18, 25**
APR 1, 8, 22, 29
MAY 6

We will have a special day of registration on **Sunday, FEBRUARY 12, 2017** after the 9:30 and 11:30 am Masses in St. Leo's Church Hall. Teachers and staff will answer questions about the sessions.

**We are pleased to present the following classes
for the SPRING 2017 Semester:**

LANGUAGE

ITALIAN FOR TRAVELERS (IN VIAGGIO)

Students will learn basic Italian to assist in travel to Italy. This course is best for novice Italian speakers.
Thursdays (7-9)

Instructor: Mark Tosti



ITALIAN FOR CHILDREN

This is an opportunity for your children and grandchildren to learn Italian. Students will learn basic words, grammar and spelling. Children of all ages welcome. Classes begin **Saturdays, March 11, 18, 25 and April 1, 8, 2017** (12:30-2:00) Fee \$40 (plus textbook)

Instructor: Miss Carlotta

EXPLORATORY ITALIAN FOR ADULTS

Basic introduction to the Italian language. Students learn words, phrases and basic conversation.
Thursdays (7-9) *Instructor: Elia Mannetta*
Saturdays (12-2) *Instructor: Patrick O'Neil*

CONTINUING ITALIAN (101)

This class is for students who have completed Exploratory Italian. **Thursdays** (7-9)
Instructor: Patrick O'Neil

CONTINUING ITALIAN (108)

This class is for students who have completed Italian 106). **Thursdays** (7-9)
Instructor: Rosalinda Mannetta

INTERMEDIATE ITALIAN (210)

This class is intended for students with knowledge of written and spoken Italian. **Saturdays** (12-2)
Instructor: Filippo Rizzi

ADVANCED ITALIAN (304)

This class is for students who have completed Intermediate Italian 302. **Thursdays** (7-9)
Instructor: TBA

ADVANCED ITALIAN (313)

Prereq: Advanced Italian 311. Continue to improve your skills. Only Italian will be spoken the second hour.
Thursdays (7-9) *Instructor: Filippo Rizzi*

FOOD & DRINK

St. Leo's Annual

Ravioli Dinner

March 5, 2017 12:00-6:00 pm

A gentle reminder and request for volunteers. If you wish to help with the dinner, please e-mail Sue Corasaniti at wtwindstar@aol.com. Volunteers are needed on Saturday, February 11 & 18, 2017 to make ravioli for the dinner. Our day will begin at 9:00. Plan to come to make this delicious Italian pasta and then enjoy a delicious lunch. We welcome rookies. It is not necessary to register just come and join us. **Volunteers are needed on Saturday, March 4, 2017 starting at 9:00 am in the school hall to help make homemade meatballs for St. Leo's Annual Dinner.** Novices are welcomed and lunch will be served. It is not necessary to register just come and join us.

Make your own CREAM LIMONCELLO

Learn how to make this delicious liqueur. **Saturday, March 18, 2017** (12-2) Fee \$20 (plus supplies)
Instructors: Charlie Ferraro, Sal Ranieri & Arthur Gentile

RAVIOLI, GNOCCHI, PASTA & SAUCES

Treat your family to these delicious Italian delights. **Saturdays, April 8, 22, 29, 2017** (11-2) Fee \$45
Instructors: Joe Platerote, Josephine Platerote & Terry Giorgilli

"KiTcHeN KiDz!"

Children ages 5+ will create salads and healthy snacks. **Saturdays March 11 & 18, 2017** (10:30-11:45) Fee \$15
*Instructor: Becky Woodward
Baltimore Institute of Culinary Arts*

ITALIAN CHEESE MAKING

Make this scrumptious Italian staple for friends and festive occasions. **Thursday, April 27, 2017** (7-9) Fee \$25
Instructors: Larry Olmo & Family

BREAD, SWEETS & BISCOTTI

Learn to bake delicious treats. **Thursdays, March 16, 23, 30, 2017** (7-9) Fee \$30 (plus supplies)
*Instructors: Filomena Scalia, Anna Brotto,
Eleanor Stein & Vincenzo Mirarchi*

ITALIAN TREATS

Learn to create a scrumptious Italian Cookie from a recipe inherited from Italian grandmothers. Create these for your family, friends, and special celebrations. **April 6, 2017** (7-9) Fee: \$10
Instructors: Mrs. Anna Liberto McCurdy & Mrs. Frances Liberto

ITALIAN TORCHITTE COOKIES

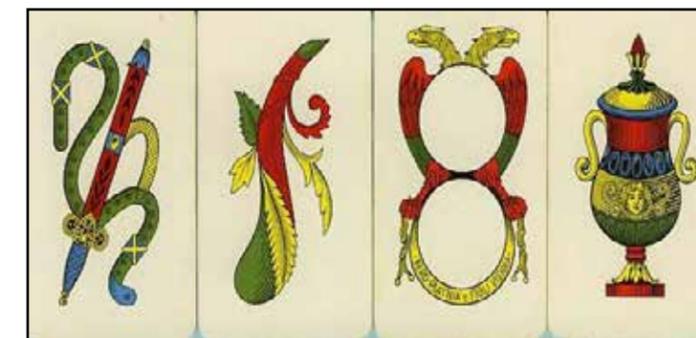
The Torchitte Cookie was one of my family's favorite Italian treats. My Aunt Angie had the holiday parties for my Dad's side of the family and we always looked forward to her big buffet dinners with all her homemade Italian cookies and pastries. Learn to create this yeast cookie that is very flaky. It's become our traditional cookie made for Christmas, Easter and family weddings. **April 6, 2017** (7-9) Fee: \$10
Instructors: Gina Metallo and Vasta Family

Understanding the Italian in All of Us

At present there will be no textbooks required, but some suggested readings may be recommended and discussed. We offer this at a special rate as part of our Center's mission to promote an understanding of our Italian heritage and culture. Please plan to join the class. **March 11, 15, 18, and April 1, 2017** (12-2). Fee \$25
Instructor: Elia Mannetta and Dan Zaccagnini

BASIC BOCCE

Learn the fundamentals and rules. If a class cannot be held because of rain, another session will be scheduled. **Saturdays April 29, and May 6, 2017** (12-2) Fee \$20
Instructors: Joe Scalia, Thom LaCosta & Fran Blatterman



ITALIAN CARD GAMES

Remember your parents playing games with special Italian cards? Learn Scopa, Briscola and Solitario. **Thursdays, March 30 and April 6, 2017** (7-9) Fee \$25
Instructor: Vincenzo Mirarchi

SIGN LANGUAGE

Adults and children will learn Basic American Manual Alphabet, prayers, numbers and simple conversation. **Saturdays, March 18, 25 and April 1, 2017** (12-2) Fee \$25
Instructor: Sadie Zaccari-Witz

INTRODUCTION TO PAINTING

Create a beautiful oil painting! Learn the basics of painting with our resident artist, Sergio. **Thursdays beginning on March 9, 2017** (7-9) Fee \$80 (plus supplies)
Instructor: Sergio Brotto

BASICS OF DRAWING FROM PHOTOGRAPHS

Can't draw a straight line? Not a problem!! We'll show you how to turn your favorite photo into a great black and white pencil drawing. With just a few techniques, you'll know how to draw like a pro! Equipment needed: 18" ruler, #2 pencils. We'll supply paper, erasers, and other pencils. **Saturday, April 22, 2017** (12-2) Fee: \$10
*Instructor: Patricia Greco,
award-winning artist specializing in graphite pencil portraits.*

BOOK CLUB

Carmella Walsh, PHD
Moderator

First Book Club Saturday, March 11, 2017

THE SECRET LIFE OF BEES by Sue Monk Kidd

Set in South Carolina in 1964, *The Secret Life of Bees* tells the story of Lily Owens, whose life has been shaped around the blurred memory of the afternoon her mother was killed. When Lily's fierce-hearted black "stand-in mother," Rosaleen, insults three of the deepest racists in town, Lily decides to spring them both free. They escape to Tiburon, South Carolina—a town that holds the secret to her mother's past. Taken in by an eccentric trio of black beekeeping sister, Lily is introduced to their mesmerizing world of bees and honey, and the Black Madonna. This is a remarkable novel about divine female power, a story that women will share and pass on to their daughters for years to come.

Second Book Club Saturday, April 1, 2017

OLIVE KITTERIDGE by Elizabeth Strout

Review by Amazon customer: New York Times bestselling author Elizabeth Strout binds together thirteen rich, luminous narratives into a book with the heft of a novel, through the presence of one larger-than-life, unforgettable character: Olive Kitteridge. Seen through this brilliant writer's eyes, it's in essence the whole world, and the lives that are lived are filled with all of the grand human drama—desire, despair, jealousy, hope, and love. At times stern, at other times patient, at times perceptive, at other times in sad denial, Olive Kitteridge, a retired schoolteacher, deplores the changes in her little town and in the world at large, but she doesn't always recognize the changes in those around her. Olive Kitteridge offers profound insights into the human condition—its conflicts, its tragedies and joys, and the endurance it requires.

THOMAS JEFFERSON AND THE TRIPOLI PIRATES:

**THE FORGOTTEN WAR THAT
CHANGED AMERICAN HISTORY**
by Brian Kilmeade

Review by Amazon customer: This is a timely book that shines a light on a part of American history that is not well known among the general public. Of course, the Tripoli pirates are the North African Muslim countries under the Ottoman Empire. The people of this region continue to plague America to this day. In the time period of this book, the rulers of these countries drove the creation and expansion of the American Navy and Marines to project force abroad to protect American interests and her citizens.

As a lover of history, the book caught my attention from the beginning and kept it to the end. The motivations and interaction of the players was quite interesting to me. Also, the attitude of the Muslims toward non-Muslims, in particular towards Christians, shows little has changed from that day to today.

COMPUTER CLASSES

Take advantage of our brand new partnership with Stratford University - our community neighbor. You will learn how to use e-mail and a word processing program, as well as become familiar with basic computer terms. Classes will be held on the campus of the new Stratford University.

Beginning Computer - Mondays, March 6, 13, 20, 2017 (7-9)

Fee: \$25

Instructor: Thom La Costa

Continuing Computer - Thursdays, March 9, 16, 23, 2017 (7-9)

Fee \$25

Instructor: Alexander Otero

TRADITIONAL CLASSES

Italian Sunday Dinner

Our talented group of Pasta Chefs is planning to help you to expand your cooking techniques by teaching classic Italian Sunday Dinner selections. They will begin with a modern take on "Chicken Pizzaiola" cooked in a traditional red sauce. Our chefs will continue with "Sausage Stuffing." The meal will be complimented with Italian Broccoli Rabe Saute, then enjoyed by the entire class. **Saturday, May 6, 2017 (11-3) Fee \$35** Instructors: Joe & Josephine Platerote, Terry Giorgilli & Dan O'Reilly

History of Italian Wines

Discover the origin and history of Italian wines also information about wines produced in the various provinces of Italy. The instructor will also offer suggestions for food and wine pairings and seasonal wines will also be discussed. This class is offered **Saturday, March 25, 2017 (12-2) Fee: \$10** Instructor: Thomas Tana
Former Regional Director & Importer of Italian Wine

In the Italian Home

Basic Canning Techniques

Do you remember the delicious jars of fresh garden tomatoes "put up" by your mother and grandmother or are you a foodie who enjoys the garden to table concept? In this session, basic concepts of safe, food preservation will be taught using the methods of water bath, and pressure cooker. **Saturday, April 1, 2017 (12-2) Fee \$10.**

Instructor: Maureen Chandler

Italian Herbs in Containers

Do you enjoy using fresh herbs and lettuce in your meal preparations? Do you savor a fresh garden tomato in a delicious summer salad? Attend this session and learn the methods of growing plants in small containers in a limited space area. These plants will provide a healthy addition to your menus.

Fee: \$10 **Thursday, May 4, 2017 (7-9)**

Instructor: Fernando Tosti

Italian Sausage

Learn to make homemade Italian Sausage. Session I: Instructor will demonstrate how to make the product. Session II: Students will make their own sausage to take home and enjoy **Saturdays, April 29 and May 6, 2017 (12-2) Fee: \$25**

Instructor: Franco A. Ranieri



PYSANKY UKRAINIAN Easter Eggs

Have you ever wondered how to create those beautiful Pysanky decorated eggs? We will offer this class on **Saturday, March 18, 2017** from (12 – 2). The instructor will provide hands on specific techniques to create these eggs. Each student will have an opportunity to paint an egg and share with family. Fee: \$25
Instructor: Halyna Mudryj

ASSISTANCE TO OUR ITALIAN AMERICAN COMMUNITY:

A New Patronato Serving Italian Nationals in the U.S.

The Pandola Center is proud to announce a very special service to our Italian American friends. Mrs. Pina Culotta will share her expertise regarding pensions from Italy other countries which have an agreement with the U.S. She will be at our school in the heart of Little Italy every Tuesday from 11 am to 1 pm to assist you. Call 410-868-7296 for an appointment. For other services contact Melo Cicala at (202) 468-6356

SPARKLE & SHINE

A Jewelry Making Experience

Take a moment out of your busy evening to create a beautiful, customized necklace, earring and bracelet set. Give it as a gift from the heart or wear it proudly yourself. **Thursday, March 30, 2017** from (6-9). Fee: \$25
Instructor: Lauren DeFeo

FREE Official Child IDs!

Bring your child (12-2) pm on Saturday, March 25, 2017
AMBER Alerts have successfully recovered 772 children!

SATELLITE CENTERS

(Continuation of) Beginner's Class

We are pleased to announce that (Continuation of) Beginner's Class sessions will be held at the Annapolis OSIA Lodge (620 Ridgely Avenue off Bestgate Road in Annapolis, MD) on **Saturdays, March 11, 18, 25 and April 1, 8, 22, 29 and May 6, 2017** 9:45 am to 12 pm Fee: \$125
Instructor: Rosalinda Mannetta

Reverend Oreste Pandola Adult Learning Center

at Saint Leo's School in Little Italy

914 Stiles Street
Baltimore, Maryland 21202

Courses and Registration 2017 SPRING Semester



Visit us online at

<http://www.pandola.baltimore.md.us>

For More Info Call:
(410) 866-8494

Enjoy our exciting and interesting
Italian classes...
Eat dinner in Little Italy
then walk to class!

Please **Check Out** our website:
<http://www.pandola.baltimore.md.us>

Please **LIKE** us on Facebook
Pandola Learning Center
pandolalearningcenter@gmail.com