

LEWISTON-PORTER CENTRAL SCHOOL DISTRICT

COMMUNITY EDUCATION

A decorative black frame with ornate scrollwork surrounds the text 'FALL 2025'. The frame is set against a background of various autumn leaves in shades of green and brown, with a small cluster of acorns in the upper right corner.

**FALL
2025**



REGISTRATION NOW OPEN

Welcoming ALL Communities.



WELCOME

BOARD OF EDUCATION

The Lewiston-Porter Board of Education is pleased to introduce our Community Education program for Fall 2025. We are very proud to continue our tradition of providing enriching learning opportunities for the community.

We are presenting so many sessions this fall. Some of these offerings are new to the Lew-Port Community Education program. We strive to continue to give you a variety of classes to enhance your learning journey with us.

You are encouraged to experience these classes together with friends and family. We look forward to welcoming you to our campus this fall!

With gratitude,
The Lewiston-Porter Board of Education

A MESSAGE FROM THE SUPERINTENDENT

Dear Community Members:

We are excited to roll out our Fall 2025 Community Education Program to our residents and supporters from surrounding communities. The Community Education program is being led by Rhonda Shiah, Director and Marisa I. Barile, Coordinator, they have put a lot of time and effort to introduce the Fall classes to our community.

We have a full course line up offering several new courses in a wide range of subject areas for all ages and interests. There is something for everyone in the community this fall - are you looking to learn a new skill, perhaps explore a new hobby or to connect with the community. Come discover and become a long life learner and expose yourself to something new. We hope that you will part take in these programs and support our Community Education Program - because we can't do it without your support.

We welcome you, your family, and your friends the opportunity to explore what Lewiston-Porter has to offer this fall.

Sincerely,

Paul J. Casseri

Superintendent of Lewiston-Porter
Central School District

2025-2026 LEWISTON-PORTER BOARD OF EDUCATION

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Tessa Connelly- Vice Board President

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Zoe Droegmyer

Community Education Office Phone Number - (716) 286-7265

Building maps available on district website: www.lew-port.com

Arts & Crafts

Crochet - Beginner

Crochet in French means "to hook" and there's no doubt you will be hooked on this relaxing art. In this class, designed for the beginner through intermediate student, you will learn how to hold your hook properly, learn and practice stitches, why gauge is so important, how to read a pattern, the beauty of yarn and techniques to make your crocheted pieces beautiful. Each student will start their instruction with a beginner project. Please bring a "K" hook, and a 4- ply skein of yarn to class. Students will complete a project together.

Students aged 12 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Tuesdays, 9/30 - 10/28
6:00 p.m. - 8:00 p.m.
\$53 per person
Instructor: Diane Reneau
HS Library



Crochet - Intermediate

Let's get ready to take it up a notch! Now that you have learned the basics, it's time for a short review before you learn to read patterns, gauge and more techniques for starting and finishing projects. You will also learn the basics for making clothing, like sweaters.

Wednesdays, 10/1 - 10/29
6:00 p.m. - 8:00 p.m.
\$53 per person
Instructor: Diane Reneau
HS Library

Dried Flower Arrangement

Learn the styles and techniques of creating a floral arrangement for your home with local dried flowers. As you learn you'll build and design a dried flower arrangement for your home that will last for 1 year or more. Supplies Needed: Scissors.

Students aged 14 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Wednesday, 11/5
6:30pm - 8:00pm
\$39 per person
Instructor: Aurora Schul Schunk
HS 414

Make an Evergreen Wreath

Spend the evening with a hands-on craft, making a festive holiday wreath with fresh evergreen branches, pinecones, and dried flowers. You are sure to add a little holiday cheer to any room or door with your beautiful finished wreath. The instructor will guide you in making the wreath and give you time to decorate it in your style. All materials included in the cost of the class.

Students aged 14 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Wednesday, 12/3
6:30 p.m. - 8:30 p.m.
\$65 per person
Instructor: Aurora Schul Schunk
HS 414



Stained Glass - Suncatcher

Are you ready to embark on a colorful journey into stained glass? We supply everything you need to make your very own suncatcher. Focus on your creative side. You'll pick out a suncatcher and foil and solder it to complete your own unique piece of art!

Students aged 14 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Wednesday, 9/17 or 10/15 or 11/12 or 12/17
6:30pm - 8:30pm
\$58 per person
Instructor: Linda Leggett
HS 414

Cooking

12 Days of Sweet Rolls

Countdown the 12 days of Christmas with delicious gingerbread sweet rolls this holiday season. Learn the process to proof and bake this well-known yeasted dough. We will prepare a dough, proof, roll out, slather the dough with a delicious filling, slice, and prepare them to bake. Depending on the time, you will have a 10x12 pan full of gingerbread sweet rolls baked off ready to enjoy, or a tasty project to take home and bake another time. The icing on the cake - or rolls, is a cream cheese icing we top off on hot rolls. This is a beginner friendly class. Please bring a rolling pin, a small and large mixing bowl, a rubber spatula, a whisk, spook, oven mitts and a sheet pan to help transport the hot pan home.

Students 16 or older are welcome to register with a parent/guardian who is also registered and attending the same class.

Supply fee of \$15 per person due and payable to the instructor at the beginning of class.

Friday, 12/12
6:00 p.m. - 8:30 p.m.
\$29 per person
Instructor: Veronica Arce
MS 502

Cooking

Baking Science - The Basics of Baking

In the class you will learn all about the basic science of baking - when do you use baking powder and when do you use baking soda? When do we use a whisk and when do you use a spatula? After our lesson, we will do a fun baking experiment with chocolate chip cookies.

A supply fee of \$10 per person is due and payable to the instructor the day of class.

Wednesday, 10/1
6:00 p.m. - 9:00 p.m.
\$29 per person
Instructor: Rachel Jolbert
MS 402

Buffalo Bills Cookie Decorating

Impress your friends by sharing Buffalo Bills cookies with royal icing just in time for the football season! You will receive - 8 pre-baked sugar cookies and icing to decorate, all the tools and supplies needed, a bakery box to transport and display your cookies and the recipe and method for the cookies and icing.

Students aged 14 and up are welcome to register when a parent or guardian is also registered and attends the same class.

A supply fee of \$20 per person is due and payable to the instructor at the beginning of class.

Tuesday, 9/23
6:00 p.m. - 8:00 p.m.
Or
Saturday, 10/4
10:00 a.m. - 12:00 p.m.
\$30 per person
Instructor: Kim Fenton
MS 502

Christmas Cookie Decorating

Let the Christmas baking begin! Holiday cut out cookies with royal icing! You will receive 8 pre-baked sugar cookies and icing to decorate, all the tools and supplies needed, a bakery box to transport and display your cookies and the recipe and method for the cookies and icing.

Students aged 14 and up are welcome to register when a parent or guardian is also registered and attends the same class.

A supply fee of \$20 per person is due and payable to the instructor at the beginning of class.

Saturday, 12/6
9:30 a.m. - 11:30 p.m.
Or
Tuesday, 12/9
6:00 p.m. - 8:00 p.m.
\$30 per person
Instructor: Kim Fenton
MS 502



More Cooking >>>

Cooking

Cut Out Cookies from Start to Finish!

Let's learn to make cut out cookies from start to finish! In this class we will make cookie dough, roll it out, bake it, make royal icing and ice our cookies. We will talk about how to get the perfect cookie base and master the art of royal icing. Everything you'll need to know to create delicious cut out cookies to share with your family and friends!

A supply fee of \$20 per person is due and payable to the instructor the day of class.

Wednesday, 12/3
6:00 p.m. - 9:00 p.m.
\$29 per person
Instructor: Rachel Jolbert
MS 502

Fall High Tea Essentials

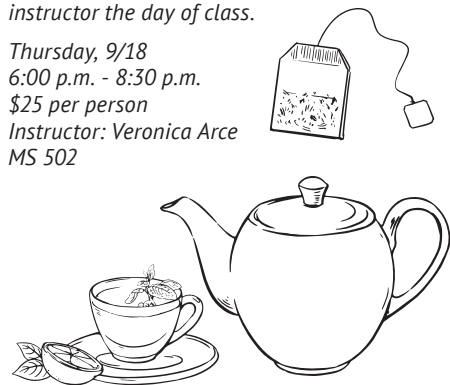
Immerse yourself in the taste of Fall as we brew Masala Chai (without milk) and prepare a shortbread fit for high tea. Learn the benefits of tea, the process behind different tea leaves, and the essentials needed to simmer a fresh pot of chai. We will prepare enough tea to take home up to 2 quarts of concentrated chai. To enjoy alongside our chai, we will also make a dozen shortbread cookies - an assortment of mix-ins provided. Please notify your instructor of nut allergies - a nut free class will be prepared.

Please bring a 3 qt or larger saucepan, measuring cups and spoons, cooking utensils/spoon, rubber spatula, a large cookie sheet (Less than 22" in length), medium and large mixing bowls, a container large enough to transport cookies, and a jug to transport HOT Chai (2 qts).

Students aged 14 and up are welcome to register for these classes when a parent or guardian is also registered and attends the same class.

A supply fee of \$15 per person is due to the instructor the day of class.

Thursday, 9/18
6:00 p.m. - 8:30 p.m.
\$25 per person
Instructor: Veronica Arce
MS 502



Halloween Cookie Decorating

Spooky cut out cookies with royal icing! You will receive - 8 pre-baked sugar cookies and icing to decorate, all the tools and supplies needed, a bakery box to transport and display your cookies and the recipe and method for the cookies and icing.

Students aged 14 and up are welcome to register for these classes when a parent or guardian is also registered and attends the same class.

A supply fee of \$20 per person is due to the instructor the day of class.

Tuesday, 10/21
6:00 p.m. - 8:00 p.m.
\$30 per person
Instructor: Kim Fenton
MS 502



Homemade Traditional Italian Cooking

Love pasta and traditional Italian dishes? We will take a step back in time to "old school" Italian Cuisine. Try your hand at creating different approaches to making homemade pasta and other Italian favorites! Don't forget, great cooking is about more than just recipes - it's about techniques! These classes have you working together in a fun, hands-on environment. Fun classes for a date-night out or an evening together with friends. Class size will be small to give more individualized instruction. Early registration is strongly suggested.

Students aged 14 and up are welcome to register for these classes when a parent or guardian is also registered and attends the same class.

The instructor will contact individuals with a supply list of ingredients needed prior to class.

"Killer" Chicken Parmesan

Once you have tried my technique you will never cook chicken cutlets the same again! And then when you put it all together to make it "Chicken Parmesan," your family will be asking you to make this on a regular basis.

Wednesday, 9/17
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502

Homemade Artisan Bread with Homemade Beans and Greens

With the cold weather upon us and greens are in abundance this is the perfect time of year to make this amazing soup that stores great in the freezer.

Wednesday, 9/24
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502

Eggplant Parmesan

An underrated vegetable brought to life. I have made this recipe for years - it's always a favorite. You don't want to miss this class!

Wednesday, 10/1
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502

Sicilian Style Stuffed Artichokes

I must say, I have perfected this recipe over the years. My grandson has been eating amazing veggies since he could eat! Special ingredients are shared in preparation for this dish. A class you don't want to miss!

Wednesday, 10/8
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502

Homemade Braciolo

Rest assured when preparing for this class, I work with a butcher at Lewiston Tops to get the perfect cut of meat for this delicious dish. The smell of braciolo cooking in a pot of sauce is something you will never forget! You (or your family) won't be sorry you took this class!

Wednesday, 10/15
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502

Sauce and Meatballs

It's all about the tomato sauce we buy! Learn to make your sauce the old school Italian way. Guarantee this is a recipe you will make for years to come! And I'll share my "Secret Ingredient!" It's sure to become another one of your family's favorites!

Wednesday, 10/22
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502

Cooking

Arancini (Rice Balls)

A little side dish to blow your mind. They are a little time consuming, but so worth the effort and OMG so delicious served with red sauce. Your friends and family will be thanking you for taking this class!

Wednesday, 10/29
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502

Italian Wedding Soup

Nothing tastes better than homemade soup when the cold weather is upon us. This is a great soup your family will love over and over again. It freezes great and I always have some available in my freezer ready to go for a quick lunch or dinner on a cold day!

Wednesday, 11/5
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502



Homemade Gnocchi

We'll use a ricotta cheese (not potato) recipe for light and fluffy gnocchi noodles, guaranteed to melt in your mouth. A great recipe to serve your family and friends for the upcoming holidays. This class always sells out and only 2 classes are being offered this session, so register early.

Wednesday, 11/12 or 12/3
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502

Homemade Ravioli

A classic Italian stuffed pasta dish that will become your favorite homemade meal, just in time for the holidays! Stuffed fluffy, light cheese pillows that will blow your mind. Once you make a homemade ravioli you will never enjoy a box or frozen version again. This class always sells out and only 2 classes are being offered this session, so register early.

Wednesday, 11/19 or 12/10
6:00 p.m. - 9:00 p.m.
\$35 per person
Instructor: Teri Aceti
MS 502



Perfect Your Pies

In this class you will learn about making the perfect pie crust and we will make 3 different mini pies, (Apple, Cherry and Pumpkin). Instructor will demonstrate how to lattice with pie crust and make a cooked filling, raw filling and custard filling. A supply fee will be emailed to participants.

A list of what to bring to class will be sent prior to the day of class.

A supply fee of \$20 per person is due and payable to the instructor the day of class.

Wednesday, 11/12
6:00 p.m. - 9:00 p.m.
\$29 per person
Instructor: Rachel Jolbert
MS 402



That's How I (Cinnamon) Roll

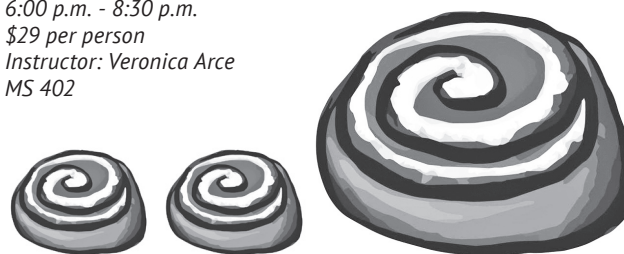
Get ready to rock and roll some delicious cinnamon rolls this Fall in less than 2 hours. Learn the process to proof and bake this well known yeasted dough. We will prepare a dough, proof, roll out and slather the dough in delicious cinnamon goodness, slice and prepare them to bake. Time allotted you will have a 10x12 pan full of cinnamon rolls baked off to enjoy or a tasty project to take home and bake another time. The icing on the cake - rolls, is the traditional cream cheese icing we will top off on the hot rolls.

Supplies needed to bring to class: a rolling pin, a small & large mixing bowl, a rubber spatula, a whisk, a spoon, oven mitts, and a sheet pan to help transport the hot pan home.

This class is beginner friendly and welcomes students ages 16 and older to register with a parent/guardian who is also registered and attending the same class.

A supply fee of \$15 per person to cover ingredients is due to the instructor the day of the class.

Wednesday, 9/24 or 10/8
6:00 p.m. - 8:30 p.m.
\$29 per person
Instructor: Veronica Arce
MS 402



Two-Bite Pie Bars

A bar inspiring to be a pie, the perfect two-bite bar will save space for more of your favorite Thanksgiving desserts. We will create a buttery shortbread that will be topped two ways. One with our nutty pecan pie filling and another with our creamy pumpkin pie filling. You will leave with two 8x8 pans filled with two different pie bars - a perfect treat you can share and top off with your favorite whipped topping. * Warning - pecan pie bars contain a tree nut; if you have an allergy, the instructor advises signing up for an alternative class.

Supply needed to bring to class: 1 small, 2 medium and 1 large mixing bowls, whisk, rubber spatula(s), butter knife to cut butter, dry measuring cups and oven mitts.

This class welcomes students ages 16 and older to register with a parent/guardian who is also registered and attending the same class.

A supply Fee of \$10 to cover the cost of the ingredients is due to the instructor the day of class.

Wednesday, 11/19
6:00 p.m. - 8:00 p.m.
\$24 per person
Instructor: Veronica Arce
MS 402



Exercise

Aqua Zumba

Make a splash in an aqua Zumba class! Known as the Zumba "pool party," this water aerobics class includes splashing, stretching, twisting, shouting, and laughing. All this, while providing you with a low-impact total body routine. This class is fun for all ages and suitable for all fitness levels. Integrating the Zumba formula and philosophy with traditional Aqua fitness principles. Aqua Zumba blends it all together into a safe, challenging, water-based workout that's cardio-conditioning, body-toning, and most of all, exhilarating beyond belief! Come join the party!

Students aged 14 and up are welcome to register for this class when a parent/guardian is also registered and attends the same class.

*Thursdays, 9/25 - 10/30
7:30 p.m. - 8:30 p.m.
\$60 per person
Instructor: Grace Firzak
HS Pool*

Beginning Yoga

Beginning Yoga is appropriate for students of all levels. Yoga is for everyone and has many benefits for people of all ages and fitness levels. This class will be a supportive environment to focus on balance, range of motion and relaxation. This course will focus on exploring body alignment, breath work, and the mind body connection. Come and enjoy, everyone is welcome. Please bring a yoga mat..

*Tuesdays, 10/28 - 12/2, no class 11/11
10:30 a.m. - 11:30 a.m.
\$57 per person
Instructor: Eileen Colling
CRC Multi-Purpose Room*

Registration is Open!

View the Registration Form on
Page 15 or visit
lew-port.coursestorm.com
For more information call
(716) 286-7265

Butts & Gutts - Tone, Tighten and Lift

Strength from your core to the floor. This low impact strength class is designed to target two of the most important (and most requested!) areas; your glutes and core! Build lower body strength, support better balance, and feel more confident!

Students aged 16 and up are welcome to register when a parent or guardian is also registered and attends the same class.

*Wednesdays, 10/29 - 12/3, no class 11/26
6:00 p.m. - 7:00 p.m.
\$66 per person
Instructor: Tani Wojcinski
MS Fitness Room*

Circuit Training - Build Strength Together

This energetic strength based class keeps things fresh with a series of timed stations designed to target every muscle group. You will rotate through exercises allowing you to work at your own pace while staying challenged.

Students aged 16 and up are welcome to register when a parent or guardian is also registered and attends the same class.

*Mondays, 10/27 - 12/8, no class 11/10 and 11/24
6:00 p.m. - 7:00 p.m.
\$66 per person
Instructor: Tani Wojcinski
MS Fitness Room*

Evening - Lap Swimming

Did you know that exercising in the pool offers a fabulous aerobic, cardio and strength workout experience in a low-or-no-impact environment? It is excellent for joints and foundational strength building. Join us at our High School pool for lap swimming for adults. Fins, kickboards and hand paddles will be available for your use.

Students aged 14 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class.

Doors open at 7:15pm. You can enjoy swimming laps from 7:30-8:30pm.

*Mondays and Wednesdays, 9/15 - 12/10, no class 10/13, 11/10 and 11/26
7:30 p.m. - 8:30 p.m.
\$110 per person
Instructor: Joe Lauzonis
HS Pool*



Human Reformer Pilates

The strength of reformer pilates - no machine required. Bring the benefits of reformer style training to the mat using resistance bands to mimic the dynamic tension of pilates equipment. Based on classic pilates principles, this class focuses on core strength, posture, flexibility and mindful movement - all with gentle resistance.

Students aged 16 and up are welcome to register when a parent or guardian is also registered and attends the same class.

*Wednesdays, 9/17 - 10/22, no class 10/15
6:00 p.m. - 7:00 p.m.
\$66 per person
Instructor: Tani Wojcinski
MS Fitness Room*

Line Dancing - Beginner

Line dancing is one of the most fun country dances out there because you can do it anywhere and you do not need a partner! Line dancing is exactly what it sounds like: a group dance in which the dancers stand side-by-side in one or more lines as they perform a series of dance moves in unison. No matter what type of music you choose to dance to, line dancing can be a great workout. Depending upon your age and fitness level, you can expect to burn between 300 - 800 calories per hour line dancing!

Come and learn basic line dances to some "cool" country and non-country songs. We will learn dances demonstrated in dance halls across Western NY, sure to get you out on the dance floor! Please bring a water bottle and dry shoes to class.

Students aged 14 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class.

*Tuesdays, 9/23 - 12/2, no class 11/11
6:30pm - 7:30pm
\$63 per person
Instructor: Suzanne Diez
PEC Small Gym*



Exercise

Line Dancing - Intermediate

After taking beginner line dancing, you will graduate to the challenge of the intermediate line dancing class. This class will teach you more intricate dances that are seen in the dance halls across Western New York and Canada. Be ready for some great exercise! The dances are fun while the music is a variety of country, pop and alternative. Students are asked to bring a water bottle and dry shoes to class.

Students aged 14 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class.

Prerequisite for students is attending the beginner line dance class or similar experience.

Tuesdays, 9/23 - 12/2, no class 11/11

7:35pm - 8:35pm

\$63 per person

Instructor: Suzanne Diez

PEC Small Gym

Morning - Lap Swimming

Did you know that exercising in the pool offers a fabulous aerobic, cardio and strength workout experience in a low-or-no-impact environment? It is excellent for joints and foundational strength building. Join us at our High School pool for lap swimming for adults. Fins, kickboards and hand paddles will be available for your use.

Students aged 14 and up are welcome to register for this class when a parent/guardian is also registered and attending the same class.

The outside doors will be open at 6:15 a.m. and you can swim laps from 6:30 a.m. to 7:30 a.m.

Fridays, 9/19 - 12/12, no class on 11/28

6:30 a.m. - 7:30 a.m.

\$81 per person

Instructor: Joe Lauzonis

HS Pool

Women on Weights

Build strength. Learn the basics. Feel confident. Women on Weights is a beginner friendly strength training class designed to teach women the fundamentals of lifting safely and effectively. Ideal for women who want to get stronger, improve energy, and take charge of your health - one rep at time.

Students aged 16 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Mondays, 9/15 - 10/20, no class 10/13

6:00 p.m. - 7:00 p.m.

\$66 per person

Instructor: Tani Wojcinski

MS Fitness Room



Yin Yoga - Reduce Stress and Increase Ease

This is a slower yoga class where each pose is held longer for deeper release of tension. Students will learn how to connect, breathe with the body, thereby releasing stress and feeling more open and relaxed. All levels welcome. Bring a mat, blanket, yoga block & pillow.

Students aged 14 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Thursdays, 10/23 - 11/13

5:30 p.m. - 6:45 p.m.

\$51 per person

Instructor: Brenda Zechmeister

PEC Auditorium



Tai Chi

Tai Chi is a popular internal martial art. It trains the body, mind and spirit to seek their balance, inner strength and tranquility through gentle movements and graceful postures. Tai Chi originated from ancient China for self-defense purposes and gradually evolved into an art of meditation with mental and physical health benefits. There are many trendy forms of Tai Chi being worldly practiced such as 8 forms, 24 forms and 42 forms, etc. For each class you will start with a basic meditation technique routine and then practice the movements in the forms (beginning with the basics). Tai Chi is for everyone, no matter if you are practicing it for reducing stress, gaining balance, or for entertaining performances. Tai Chi is made for you! Please wear loose pants and flat, thin bottomed sport or canvas shoes.

Students aged 14 and up are welcome to register for this class when a parent or guardian is also registered and attends the same class.

Mondays, 9/15 - 12/2/1, no class 10/13 and 11/10

7:15 p.m. - 8:15 p.m.

\$67 per person

Instructor: Shuping (Rachel) Song

PEC Big Gym



Zumba

Zumba classes are high calorie dance parties, a total body workout! Known as "exercise in disguise," we combine all elements of fitness, cardio, muscle toning, balance and flexibility. You will leave class with boosted energy and feeling incredible! Zumba is for everyone and everybody. All fitness levels are welcome. There is a wide variety of music, so come out and join the party! Please wear sneakers and bring a water bottle to class.

Students aged 14 and up are welcome to register for this class when a parent or guardian is also registered and attends the same class.

Thursdays, 10/2 - 11/6

6:00 p.m. - 7:00 p.m.

\$46 per person

Instructor: Grace Firzak

PEC Big Gym

***We warmly welcome
residents of other school districts
to attend our classes.
Come see what Lew-Port has to offer!***

Financial

Financial Literacy for Young Adults



Have you ever had a conversation with a friend about money and felt like you didn't know what you were talking about? Do you want to start saving money, but don't know where to put it or what to do

with it? Millions of Americans lack essential financial literacy skills, especially young adults. This course will teach you basic financial literacy skills across 4 classes. We will be covering a variety of topics essential for any young adult to understand, including: Basics of Banking, Credit Scores, Loans and Credit Cards, Insurance, Investing Basics, and Filing Your Own Taxes. It is never too late to educate yourself!

Students aged 14 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Fridays, 9/19 - 10/24

6:00pm - 7:00pm

Free - Prior registration is required.

Instructor: Matthew Goodman

HS 106



Medicare 101 - Understanding Your Options

Medicare is confusing! What are parts A, B, C and D? When do I have to enroll? What will I pay? What is a Medicare Advantage Plan? What is a Medicare Supplement Plan? What about late enrollment penalties, Extra Help, Epic or Medicare Savings Programs? What kind of plans might work best for me? This class will help people understand how the federal Medicare program works and provide a general overview of the variety of Medicare Insurance products that are available to beneficiaries.

*Tuesday, 9/23 or 10/21 or Thursday 11/20
6:00 p.m. - 7:30 p.m.*

Free - Prior registration is required.

Instructor: Jason Myers

CRC Staff Development Room

The Strategies and Tools you need to Make your Small Business Stand Out

In this 3 part class you will learn the strategies behind getting local customers to see your business on social media and in online searches. Each week will focus on a new topic and allow for time to learn strategies and time to work on your ideas and get feedback. Topics will include optimising and using social media, website, SED, letters, messaging and setting.

*Mondays, 11/17 - 12/1
6:30 p.m. - 8:30 p.m.*

\$50 per person

Instructor: Aurora Schul Schunk

CRC Alumni Room



Understanding Annuities

What are annuities? Why do people invest in them? What kinds of guarantees can they provide? What different kinds of annuities are available? What are the pros and cons of owning them? What role can they play for retirees or those approaching retirement? Together, we will explore these questions and more in this education-only presentation.



Tuesday, 9/30

10:00 a.m. - 11:30 a.m.

Or

Tuesday, 12/9

6:00 p.m. - 7:30 p.m.

Free - Prior registration is required.

Instructor: Jason Myers

CRC Staff Development Room

Health and Wellness

Eating for Health

Our diet, or the food and drink we consume, is the most powerful determinant of our overall health and wellness. It can be our best ally, or our worst enemy. Unfortunately, it can be difficult to know how to build a healthy diet with all the conflicting dietary advice and plans out there. In this class a Board Certified Holistic Nutrition Consultant will share the basics of Eating for Health to promote overall health and wellness. The goal of this class is to educate and empower you with the foundational knowledge of how to structure a health promoting diet. You will meet your "nutrition heroes" and "nutrition bandits," understand the difference between macro- and micro-nutrients, and learn how to keep track of food choices and notice attitudes pertaining to making changes. You will leave equipped with the knowledge to start making healthier food choices to reduce your risk for chronic diseases such as type II diabetes and cardiovascular disease.

Wednesday, 9/24

6:30 p.m. - 7:45 p.m.

\$19 per person

Instructor: Amanda Watson

CRC Alumni Room

Gain Energy & Lose Weight



Get ready to learn a holistic approach to balancing your metabolism for increased energy and decreased body fat! In this class we will discuss the relationship between diet, blood sugar, and insulin control in

maintaining a healthy body composition and steady energy levels. You will learn factors that contribute to symptoms of blood sugar imbalances, how stress contributes to unhealthy weight gain, and how to set up a diet and lifestyle plan to reduce stress and support blood sugar stability. Most of the class will focus on how to build balanced meals that support healthy blood sugar levels and reduce sugar cravings. There will be time for you to ask questions and you will receive handouts to take with you to help you implement these suggestions at home!

Wednesday, 10/8

6:30 p.m. - 7:45 p.m.

\$19 per person

Instructor: Amanda Watson

CRC Alumni Room

Midlife Metabolism Reset

Midlife Metabolism Reset: The steps you need for midlife weight loss. Learn the science backed habits every woman needs to feel stronger, leaner, and more energized. This empowering class is designed for women who are tired of diets that don't work and workouts that leave you drained. You will learn the essential steps you need to support your metabolism and lose weight sustainably.

Thursday, 9/18
6:30 p.m. - 7:30 p.m.
\$15 per person
Instructor: Tani Wojcinski
CRC Alumni Room

Primary Care, Redefined

Take control of your healthcare! This class will discuss cutting edge, accessible, interactive healthcare, its availability and benefits.

Thursday, 9/18 or 10/16 or 11/13 or 12/11
7:00 p.m. - 8:00 p.m.
Free - Prior registration is required.
Instructor: Maureen Westgarth FNP-BC
CRC Staff Development Room

The Anti-Inflammatory Lifestyle & Diet

Inflammation is vital and a natural part of our body's response to injury and infection. Without inflammation, wounds would fester, and infections could quickly become deadly. We can have too much of a good thing though, and inflammation that goes on too long can become problematic. Chronic inflammation is linked to several medical conditions such as Alzheimer's Disease, heart disease and stroke, cancer, asthma, autoimmune disorders, and type 2 diabetes. In this class you will learn how to naturally manage and reduce excessive inflammation through lifestyle and diet modifications.

Wednesday, 10/22
6:30 p.m. - 7:35 p.m.
\$19 per person
Instructor: Amanda Watson
CRC Alumni Room

Mommy and Me Cooking Class

Children will experience creating, counting, measuring, mixing, taking turns, sharing, following directions and so much more as they make and taste seasonal themed recipes, with the help of their own grown-up sous-chefs!!!

Class includes story time, music/movement and a cooking related art activity! And don't forget a tasty treat try too.

This class is for children ages 4-8 years old and a parent/guardian. Parents must stay and attend class with their child. Only one parent per child please.

A supply fee of \$20 per child is due and payable to the instructor on the day of class. Please bring a small take home container to class.

Saturday, 9/27 or 10/18 or 11/15 or 12/13
10:00 a.m. - 11:30 a.m.
\$25 per student (no registration fee for parent/guardian)
Instructor: Lori Spanbauer
MS 502

Spanish for the Elementary Years

Get a head start on the language by joining us for an educationally oriented curriculum that is specifically designed for the K-5 student to learn the Spanish language. This unique and exciting program features foundation vocabulary introduced through games, singing and fun activities. Students are able to compound words and begin forming simple sentences. Early introduction increases the student's ability to absorb rather than translate the language. **If you have taken a Spanish Club class previously, new vocabulary is introduced with each session - never a repeat. Class is open to new and returning students!** Join the fun! The program is offered at dismissal at each of the schools (PEC & IEC). Class fee is \$93.

If you have any questions, contact The Enrichment Company at 1-833-436-7424.

REGISTER ON LINE AT: www.TheEnrichmentCompany.com

(Form can also be downloaded and mailed directly to The Enrichment Company -
*Do not send registration to schools)



Community Education Registration is Open!

View the Registration Form on Page 15 or visit
lew-port.coursestorm.com
For more information call (716) 286-7265

Learning & Leisure

Angels, Spirit Guides and You!

Have you ever wondered about angels? What are they really? Can anyone call upon them? Will they help anyone with any problem? How can someone connect with them? All these questions and more will be addressed in this non-religious, three-hour class. The instructor has been speaking and receiving answers from angels for decades. He will help you to know your angels, archangels and spirit guides better so that you may work more closely with them and experience their love and joy. All your questions about these beings, as well as any related subject matter will be answered. Come join us!

Students aged 16 and up are welcome to register for this class when a parent or guardian is also registered and attends the same class.

Thursday, 10/9
6:00 p.m. - 9:00 p.m.
\$40 per person
Instructor: Richard D'Angelo
MS 602



Beginner Spanish

This 6-week virtual course will teach you the basics of the Spanish language, from the alphabet and numbers to forming sentences with verbs and adjectives. You will learn written and spoken Spanish with emphasis on the Latin American pronunciation and accent. This course is perfect for people in the working world who interact with a Spanish-speaking public and would like to gain basic intro-level Spanish communication skills. Also great for anyone looking to learn basic Spanish for personal use at a relaxed pace from home.

Each lesson includes a written transcript (in Microsoft Word) and interactive audio files (in mp3 format) to accompany each section of the lesson. Each written lesson in Microsoft Word will be sent via email to each student prior to the beginning of the new week throughout the 6 weeks. A short mid-term review assignment will be sent and handed in via email midway through the course.

Requirements for the course: Internet access, e-mail, ability to receive MS Word documents and mp3 audio files via e-mail attachments and the ability to play and listen to mp3 audio files. Please include your e-mail address when registering.

Students aged 15 and up are welcome to register when a parent or guardian is also registered and attends the same class.

9/15 - 12/12
Self-paced - online
\$77 per person
Instructor: Tiffany Scott

Spanish for Healthcare Professions

This 6-week online virtual will teach you the basics in health care terminology and communication with Spanish-speaking clients in the health care setting. Taught with the Latin American pronunciation and accent, this course is perfect for doctors, nurses, physician assistants, physical therapists, and anyone who interacts with a Spanish-speaking public in the healthcare setting. Emphasis will include vocabulary of organs and body systems, hospital terminology, diseases and conditions, pertinent questions about medical history, and how to give simple commands such as when performing a physical exam.

Each lesson includes a written transcript (in Microsoft Word) and interactive audio files (in mp3 format) to accompany each section of the lesson. Each written lesson in Microsoft Word and the audio files will be sent via e-mail to each student prior to the beginning of the new week throughout the 6 weeks. A short mid-term review assignment will be sent and handed in via e-mail midway through the course. Students will be able to correspond with the instructor via e-mail freely throughout the duration of the course.

Requirements for the course: Internet access, e-mail, ability to receive MS Word documents and mp3 audio files via e-mail attachments and the ability to play and listen to mp3 audio files. Please include your e-mail address when registering.

9/15 - 12/12
Self-paced - online
\$82 per person
Instructor: Tiffany Scott

Spanish for Travel

This 6-week virtual course is perfect for anyone traveling to a Spanish-speaking area. It focuses on terminology, conversational material, and questions and phrases pertinent to travel and activities. Topics such as the airport, the hotel, the bank, medical emergencies and tourist activities are covered. No familiarity of Spanish necessary.

Each lesson includes a written transcript (in Microsoft Word) and interactive audio files (in mp3 format) to accompany each section of the lesson. A CD-Rom containing the audio files for all lessons will be mailed to each student following registration for the course. Each written lesson in Microsoft Word will be sent via e-mail to each student prior to the beginning of the new week throughout the 6 weeks. A short mid-term review assignment will be sent and handed in via e-mail midway through the course.

Requirements for the course: Internet access, e-mail, ability to receive MS Word documents and mp3 audio files via e-mail attachments and the ability to play and listen to mp3 audio files. Please include your e-mail address when registering.

Students aged 15 and up are welcome to register when a parent or guardian is also registered and attends the same class.

9/15 - 12/12
Self-paced - online
\$77 per person
Instructor: Tiffany Scott

We warmly welcome residents of other school districts to attend our classes.
Come see what Lew-Port has to offer!

Intermediate Spanish

This 6-week online course is a continuation of material following Beginner Spanish Online. It includes past tenses of verbs, subjunctive tense, future tense, extended vocabulary, commands, adverbs and other intricacies of the Spanish language. Each lesson includes a written transcript (in Microsoft Word) and interactive audio files (in mp3 format) to accompany each section of the lesson.

Each written lesson in Microsoft Word and the audio files will be sent via e-mail to each student prior to the beginning of the new week throughout the 6 weeks. A short mid-term review assignment will be sent and handed in via e-mail midway through the course.

Requirements for the course: Internet access, e-mail, ability to receive MS Word documents and mp3 audio files via e-mail attachments and the ability to play and listen to mp3 audio files.

Additional requirements for this course are Beginner Spanish proficiency, preferably having first taken the Beginner Spanish Online course. Please include your e-mail address when registering.

Students aged 15 and up are welcome to register when a parent or guardian is also registered and attends the same class.

9/15 - 12/12

Self-paced - online

\$77 per person

Instructor: Tiffany Scott

Beginner Photography Workshop

Take control of your camera and captivate stunning photos in this hands-on class. You will be introduced to manual mode and the exposure triangle (ISO, Aperture and Shutter Speed) while learning to use natural light and enhance your creative composition. After this class, you will feel more confident adjusting your settings and creating impactful images. Prerequisite: Bring your own DSLR camera - Be familiar with the camera's interface.

Students aged 14 and up are welcome to register for this class when a parent or guardian is also registered and attends the same class.

Friday, 10/3 or 11/14

6:00 p.m. - 8:00 p.m.

\$40 per person

Instructor: Andrea Costrino
HS 414



Defensive Driving/Insurance and Point Reduction Course

A great way to reduce the cost of your auto insurance! Upon completion of the class drivers are eligible for a 10% reduction in their auto insurance and/or up to 4 points removed from their DMV driving record. Drivers may take the course every 3 years for insurance reduction and every 18 months for point reduction. All drivers listed on an insurance policy are eligible to complete the course. This point and insurance reduction program reviews safe driving and accident - avoidance techniques.

Students aged 16 and up are welcome to register for this class when a parent or guardian is also registered and attends the same class.

Tuesday/Thursday, 10/14 & 10/16

6:00 p.m. - 9:00 p.m.

\$50 per person

Instructor: All-Pro Tutoring
HS 113



Learning & Leisure

Exploring Past Lives

In this seminar, we will discuss the concept of past lives and go into a meditation in which you will have the opportunity to experience one for yourself. The purpose for doing this is to receive help and insights to assist you in your present life. With your permission, the instructor will be able to help you in making sense of your experience. Meditative ability is helpful, but not required.

Students aged 16 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Thursday, 10/30

6:00 p.m. - 8:00 p.m.

\$40 per person

Instructor: Richard D'Angelo

MS 602

Introduction to ASL and Deaf Culture

This course will cover basic signs which will include alphabet, numbers, question words, survival signs and so much more. I will also focus on facial expressions, sentence structure, deaf culture. The goal is to bridge the gap between the deaf and hearing worlds. Please bring a notebook and pen.

Students aged 14 and up are welcome to register for this class when a parent or guardian is also registered and attends the same class.

Thursdays, 9/18-11/20, no class 10/30, 11/13

6:00 p.m. - 8:00 p.m.

\$165.00 per person

Instructor: Kayleigh Schiesser

HS 106

Introduction to Meditation

We all want to be happy and lead fulfilled lives, but too often we depend upon our minds to find this happiness and too often we are disappointed. The reason is that we are using the wrong tool for the job. To find true happiness we need to look within, for our hearts hold the answers to find true joy and commitment, not our minds. This is where meditation comes in. By learning how to quiet the mind, we can remove ourselves from the fear the mind creates and open ourselves up to a whole new world of self discovery and purpose.

In this class we will learn the true benefits of the meditative experience as well as experience meditation itself. If you feel frustrated and discouraged in life, this is the class you've been waiting for!

Students aged 16 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Thursday, 9/25

6:00 p.m. - 8:30 p.m.

\$40 per person

Instructor: Richard D'Angelo

MS 602



More Learning & Leisure

Learning & Leisure

Photography Using Your Smartphone

The advancement of smartphone technology has virtually replaced the point and shoot camera. The smartphone has the capabilities of producing beautiful quality photographs. This is the ideal course for Android and iPhone users who want to improve their picture taking skills. We will review basic photography principles and smartphone photography principles, as well as hands on post processing some of your favorite pictures with the FREE Snapseed editing APP.



Thursday, 9/18

Or

Tuesday, 10/21

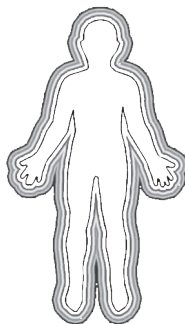
6:30 p.m. - 8:30 p.m.

\$35 per person

Instructor: Glenn Dolata
HS 414

The Power of Aura

Many people already know what the aura is – an energy field that surrounds every person. But few are aware of the power this energy field has to affect one's life. Fewer still understand the effect this energy has on other people. In this class, we will examine what determines the frequency of the aura, how it can change, and the power it has to influence events in our lives. Through various exercises we will also learn how to measure, feel, receive, send, and even see this energy with our own eyes! Finally, we will learn how to use this energy to ward off the negative energy of others. Come and join us for a fun, information packed evening you won't soon forget!



Students aged 16 and up are welcome to register for this class when a parent or guardian is also registered and attends the same class.

Wednesday, 10/15

6:00 p.m. - 9:00 p.m.

\$40 per person

Instructor: Richard D'Angelo
MS 602

What You Need to Know to Buy or Sell a House?

Preparing to buy or sell a home is stressful but thinking ahead and knowing ahead of time what you need to do will help with the process. You will leave more confident with the knowledge and steps to plan ahead.

Thursday, 10/16

6:00 p.m. - 8:00 p.m.

Free - Prior registration is required

Instructor: Carrie Casuccio
PEC Conference Room



Technology

Boost Your Online Presence - Part 1

Everyone starts their buying journey online. Your brick and mortar business might be great but if customers and clients can't find you, they can't visit, buy, or work with you. This workshop walks you through claiming and updating your free google business profile so your business shows up where it matters most - on Google search - when the customers are ready to book and buy. Students need to bring a smartphone, laptop, and/or tablet, and a notebook/pen for notetaking. Join us for both Part 1 and Part 2, or attend just one, either way you feel more confident about running a business online!

Tuesday, 9/16

7:00pm - 8:30pm

\$38 per person

Instructor: Winnie Anderson
CRC Alumni Room

Boost Your Online Presence - Part 2

If you don't control your online listings, you can't control what people see or provide them with accurate information. Don't let outdated or worse, no information cost you business. This hands-on workshop will show how to claim your listing on key sites, add information to build trust and respond to reviews with professionalism. You'll understand how these sites build your brand and influence buyers when they are making a purchase. Students need to bring a smartphone, laptop, and/or tablet, and a notebook/pen for notetaking.

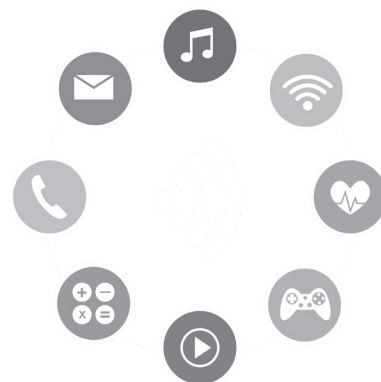
Join us for both Part 1 and Part 2, or attend just one, either way you feel more confident about running a business online! It is not necessary to attend Part 1, but it may be helpful.

Tuesday, 9/23

7:00pm - 8:30pm

\$38 per person

Instructor: Winnie Anderson
CRC Alumni Room



Online Safety for Grownups

Scammers are getting sneakier all the time. From fake AI-generated voice scams and links and so much worse, it's easy to get caught off guard. You may have tried ignoring suspicious messages or relying on your gut, but today's scams are designed to sound legitimate and fool you! This workshop teaches you how to spot red flags, protect your personal information, and respond with confidence when something feels off. Students need to bring a smartphone, laptop, and/or tablet, and a notebook/pen for notetaking.

Tuesday, 9/30

7:00pm - 8:30pm

\$33 per person

Instructor: Winnie Anderson
CRC Alumni Room

4-Hour ACT Boot Camp

Get a jump start on your ACT test preparation! The ACT is offered as both a computer-based and as a written test. If you are planning to study any STEM program in college then the ACT test is for you! This comprehensive review course introduces students to the ACT test and includes classroom instruction, test-taking strategies, practice activities, testing information & study materials. **2025 ACT Fall Test Date: September 6, October 18, December 13.** Students are welcome to bring a snack to class.

Monday/Wednesday, 12/8 & 12/10
6:00 p.m. - 8:00 p.m.
\$79 per person
Instructor: All-Pro Tutoring
HS 113

9-Hour SAT Boot Camp

The Digital SAT test is here! The Digital SAT Test is computer-based only, shorter test taking time, shorter reading and math questions, and longer time allotted to answer the test questions. These changes are intended to help students succeed but it is not an easier test, so preparation is essential. This 9-hour course offers an in-depth study of the Digital SAT test. The course includes classroom instruction/practice, test taking strategies, test information, workbook/study materials and a simulated SAT test. **2025 Fall SAT Test Dates: September 13, October 4, November 11 & December 6.** Students are welcome to bring a snack to class.

Students aged 15 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Monday/Wednesday, 10/27 - 11/3
6:00 p.m. - 9:00 p.m.
\$144 per person
Instructor: All-Pro Tutoring
HS 113

4-Hour SAT Boot Camp

The new SAT digital test is here! The new digital SAT test is computer-based only, shorter test taking time, shorter reading and math questions and longer time allotted to answer the test questions. This comprehensive course introduces students to the Digital SAT test with emphasis on test taking strategies, testing information, how to best prepare for the SAT test, practice questions in each instruction/practice, and workbook/study materials. **2025 SAT Fall Test Dates: September 13, October 4, November 8 & December 6.**

Students aged 15 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Tuesday/Thursday, 9/30 and 10/2
6:00 p.m. - 8:00 p.m.
\$79 per person
Instructor: All-Pro Tutoring
HS 113



Test Prep & Certifications

Notary Public Preparation

Becoming a Notary Public will expand your marketable skill set, be an asset on your resume and increase your value as an employee or in your community. Notaries have been an integral part of business and industry since 2750 BC to today. Enjoy alternate income opportunities becoming a NYS Notary Public.

This course prepares the student to successfully pass the NYS Notary Public examination. The student will receive multiple teaching aids and material for a successful outcome. Items covered are: Practices and procedures, unauthorized practices of law, hands-on activities and practice tests.

Students, please bring a pen or pencil to class. The instructor will contact you with a supply list prior to class.

A supply fee of \$5 per person, is due and payable to the instructor the night of class.

Saturday, 10/18
9:00 a.m. - 12:00 p.m.
\$46 per person
Instructor: Cynthia Coney-Trowman
HS 106



Reiki I & II Beginning Classes

Reiki I & II are taught together lovingly and sacredly over 2 days. Students will receive placements (attunements) to the Reiki I and II energy which will allow you to access greater healing energy. All information and techniques covered include: What is Reiki, How does it work, the history and ideals, hand positions and so much more.

If both Reiki I & II are taken, at the completion of Reiki II on 9/27/25, the student will receive the RCRT Reiki I & II Certification and be eligible to take Reiki master course and certification in 6 months.

Students aged 16 and up are welcome to register when a parent or guardian is also registered and attends the same class.

Please bring pen & paper. An additional cost of \$35 for the manual is due to the instructor on the day of class.

Reiki I

Saturday, 9/20 or Saturday, 10/4 or Saturday, 11/8
10:00 a.m. - 2:00 p.m.
\$80 per person
Instructor: Lynn Bahringer
HS 106

Reiki II

Saturday, 9/27 or Saturday, 10/25 or Saturday, 12/6
10:00 a.m. - 2:00 p.m.
\$80 per person
Instructor: Lynn Bahringer
HS 106

Send Your Kids to College Presentation for Parents

Did you know that less than 33% of 4-year college students graduate in four years? Mistakes in College planning could cost you thousands of dollars! Please join our team of experts for a free one-hour discussion on the best approach to college planning. Send You Kids to College is a non-profit organization. There is no cost or obligation to purchase anything. Topics discussed: Choosing the right college major and the best approach in applying to colleges. Timeline for ACT and SAT test preparations and why it is important to prepare for these admission tests. New digital SAT Test format. Strategies to reduce the cost of college, available scholarships, etc.

For more information visit: www.sendyourkidstocollege.org. Parents and students are welcome to attend.

This class is offered online or in-person. Prior registration is required.

Free In-Person Presentation:
Wednesday, 10/15
7:00pm - 8:00pm
HS 113

Free Online Session:
Thursday, 11/6
6:00pm - 7:00pm

Community Education Policies

ENROLLMENT

Class registration is on a first-come basis. We welcome anyone 18 years of age or older (exemptions are given from some instructors and listed in the class description.) to enroll in our Community Education Program. The enrollment deadline is one week prior to the start of class. Our program is open to the entire community; we encourage residents of other districts to enroll in our classes.

By Mail: Mail your completed form, including payment (check or money order), made payable to: Lewiston-Porter Central School District. Mail to: Lewiston-Porter Community Education Dept., 4061 Creek Road, Youngstown NY 14174. Please be aware there is a \$35 fee for returned checks.

In Person: 9 a.m. - 3 p.m. Monday - Friday, when school is in session, at the Lewiston-Porter Administrative Office, 4061 Creek Rd., Youngstown, NY 14174. Registration is on-going and accepted all semester.

Online: Registration is available for our classes at <https://lew-port.coursestorm.com/> or lew-port.coursestorm.com. Our third-party processing company will assess a \$2.49 non-refundable fee to each class registration.

We do not allow walk-in registrations at the class locations.

REFUND POLICY

Requests for refunds must be made in person or in writing and received no later than five (5) school business days prior to the start of class. Weekends and days that the school is closed are not considered business days. Make requests to the Lewiston-Porter CSD Community Education Dept., 4061 Creek Road, Youngstown, NY 14174. **There will be a \$8 processing fee applied to all refunds by the district.** Please note that refund checks are issued twice a month by our business office. In addition, if you registered online and paid by credit card through our third-party provider, a \$2.49 fee per class will be assessed by them and deducted from your total amount due. Refunds are based on the class status on the date in which you cancel, in accordance with the refund policy deadlines outlined. A class status change on a future date, will not result in an additional refund.

Once registered, transfers of your registration and credit card payment, to another individual are prohibited. This policy is governed by both our third-party registration and credit card processing companies.

Refunds will not be issued due to inclement weather if the district remains open for after-school activities. Emergency closings due to weather or otherwise will be announced on local radio/ T.V. stations. If the school district is closed, then all evening activities on that day will be canceled.

CANCELLATIONS

If the minimum enrollment is not met for a class to be held, you will be notified by phone or email within three business days of the class start date. You will be refunded for any class cancellations in full.

INSTRUCTIONAL STAFF

Our instructors are here to share with you a skill, talent or expertise that they possess. The opinions shared by the instructors are not necessarily the opinions of the Lewiston-Porter Central School District. Instructors are not required to be a certified teachers, although many have certifications in their own fields of expertise.

SCHOOL RULES

You must abide by school rules while on campus, and that includes a strict no smoking or e-cig/vaping policy. You will be asked to leave the campus, and we may remove you from enrollment for that semester. No refunds will be given.

CHILD POLICY

Many of our instructors have opened their classes up for underage children to register for classes when a parent/guardian is registered and attends the same class. Children must be in the care and direct supervision of their parents/guardian at all times, this includes all areas of the school and the classroom they are receiving instruction in. **At no time shall children be on district property if not registered in a class.** Parents/guardians are also responsible for the behavior of their children at all times during instruction. Failure to abide by this policy will result in the removal of all parties involved from our program. There will be no refunds given in the event that this policy is enforced.

**LEWISTON-PORTER COMMUNITY EDUCATION
FALL 2025 REGISTRATION FORM**

Registration

Please Print

First Name:	Last Name:
Street Address:	
City:	State: Zip:
Student Email:	Contact Phone:

**** Please fill out a separate form for students who are attending a class with an adult/guardian, where applicable. Please submit forms together.**

By Mail: Please Mail your check or money order to: Lewiston-Porter CSD Community Education Dept., 4061 Creek Rd., Youngstown, NY 14174
Online: Visit <https://lew-port.coursestorm.com/> or lew-port.coursestorm.com to register online. *Please note that service fees apply.

Course Name	Date Course Begins	Class Fee	Total
1.		\$	\$
2.		\$	\$
3.		\$	\$
4.		\$	\$
5.		\$	\$
Please include your payment made payable to: Lewiston-Porter CSD			Total Due \$

I have read and will abide by the policies of the Lewiston-Porter CSD Community Education Program. I fully understand the policies, procedures and deadlines outlined on page 14. I also acknowledge that I am 18 years old or more.

Signature _____ Date _____

WAIVER AND RELEASE OF ALL CLAIMS

This agreement is between _____ and the Lewiston-Porter Central School District (including the Lewiston-Porter Central School District Community Education Program, its Community Education Coordinator, its Community Education instructors, and other related members, agents, authorized guests, and affiliated organizations.)

The participant will be participating in the following Community Education activities and/or classes: _____.

I hereby state that _____ does not have any ailments or physical condition that would prevent or inhibit me/him/her from fully participating in the specified activities and/or classes. I understand that there is a risk of injury inherent in the foregoing community education classes and/or activities. I hereby accept and assume all risks inherent in the specified Community Education classes and/or activities. I undertake this activity at my own risk. I voluntarily assume full responsibility for any losses, property damage, or personal injuries sustained in the specified activities and/or classes. I further agree to hold harmless and indemnify the Lewiston-Porter Central School District from any and all claims, demands, actions and costs that might arise out of participation in the specified activities and/or classes.

In consideration for the opportunity to participate in the Lewiston-Porter Central School District Community Education Program, to the maximum extent permitted by law, I hereby release the Lewiston-Porter Central School District, its Board of Education members (in their official and unofficial capacities), its employees, and its volunteers from any and all liability, claims, costs, expenses, attorney fees, demands, actions, and causes of action, whatsoever, arising out of or related to any losses, damages, or injuries (including death) that may be sustained during participation in the Lewiston-Porter Central School District Community Education Program or while on the premises of where the classes and/or activities are conducted.

I further agree that the Lewiston-porter Central School District will not be liable to me for any damages, losses, personal injury or property damage, caused by or resulting from any cause whatsoever, including but not limited to the negligence of the Lewiston-Porter Central School District, the Lewiston Porter Central School District Community Education Program, its Community Education Coordinator, its Community Education instructors, or other related members, agents, authorized guests, or affiliated organizations.

Printed Name of Participant _____

Signature _____

(If participant is under the age of 18 years, parents/guardian's signature name)

Address _____

PhoneNumber _____ Date _____



Lewiston Porter CSD
4061 Creek Road
Youngstown, NY 14174
(716) 754-8281

Pre-Sorted STD
US POSTAGE PAID
**Non-Profit
Organization**
Permit NO. 25
Lewiston, NY 14092

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Resident

**Ex Officio Student(s) Board of
Education members:**

Kaitlyn Szarejko

Zoe Droegmyer

***We warmly welcome residents
of other school districts
to attend our classes.***

Come see what Lew-Port has to offer!