



CULINARY ARTS

BOOT CAMPS + TECH SERIES



Beginners Culinary Boot Camp: Basic Training for Novice Cooks

John Scoff

Looking to eat healthier and save money by eating in more and dining out less but, don't know how to boil water? Then join esteemed executive chef John Scoff! You are guaranteed to have fun learning basic cooking techniques alongside other beginners.

Week 1: Getting Started - Understanding Kitchen Equipment

Week 2: Knife Skills

Week 3: Meat Cookery

Week 4: Classical Sauces and Soup

Week 5: Vegetables and Starches

5 Tuesdays, Feb 28-Mar 27, 10 am-1 pm,
\$525/\$575 ESUBBC00WZ

Advanced Beginners Culinary Boot Camp

John Scoff

If you have some cooking experience but still want to learn the basics, or if you have completed Basic Training for Novice Cooks and want a deeper understanding of various cooking concepts, this is the course to take! Led by our distinguished and enthusiastic chef instructor John Scoff, you'll gain the experience you need to cook a repertoire of mouthwatering dishes with confidence and have fun at the same time!

Week 1: Knife Skills

Week 2: Poultry Essentials

Week 3: Fish Essentials

Week 4: Meat and Side Dishes

Week 5: Sweet and Savory Baking

5 Wednesdays, Feb 29-Mar 28,
6:30-9:30 pm, \$525/\$575 ESUABC00WZ



Knife Skills 101 Mini Boot Camp

Shaya Klechevsky
Chef Shaya will break down everything you need to know in detail from the anatomy of a knife, knife selection, how to hold a knife, sharpen, chop, dice, and slice. First you'll learn how to julienne, jardinière, brunoise, chiffonade, and supreme various fruits and vegetables. Then you will hone your trimming, trussing, and carving skills as you debone and roast a whole chicken to perfection. This two-part class emphasizes safety, practice, and implementation.

2 Mondays, Jan 30 & Feb 6,
6:30-9:30 pm, \$185/\$195 ESUBS00WZ

Vegetarian Cooking Techniques

Linda Lantos

Whether you are a vegetarian or an omnivore who wants to learn how to prepare delicious, nourishing, meat free meals, this series will give you the skills you need! You'll learn how to bring the best out of fresh vegetables in season, create meat free protein alternatives, explore global vegetarian flavors, spices and herbs, practice techniques for preparing whole grains and legumes, and create delicious wholesome desserts. You'll leave class with the perfect foundation for creating a countless amount of mouthwatering meat free meals. *Part of the Healthy Cooking series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

3 Tuesdays, Feb 28-Mar 13,
6:30 pm-9:30 pm, \$285/295 ESUVCT00WZ



More Baking and Pastry Techniques

Sherri Maxman

Join pastry chef Sherri Maxman as she demystifies how to create time honored favorites. The international menu takes you through France, Germany, and Italy as you effortlessly create mouthwatering treats including sweet and savory tarts, strudels, and turnovers. You'll try your hand at fruit pies, palmiers, baklava, and French macarons. Learn the secrets to making a luscious panna cotta, tarte tatin, croque-mouchou, and lemon curd. You'll also create incredible dessert sauces including hot fudge, caramel, raspberry, and crème anglaise, and candies such as spun sugar, caramels, marshmallows, and more!

3 Sundays, Feb 12, 19, & 26, 12 pm-
3 pm, \$285/\$295 ESUBPT00WZ

EVERYDAY COOKING

Rustic Mediterranean Chicken Dishes

Jackie Torren

Rustic and elegant, perfect for any occasion, these mouthwatering dishes will satisfy your senses and impress family and friends. Chef Jackie teaches you how to prepare French roast chicken Provençal, Sardinian chicken with fennel, olives, and white wine, Spanish pan-roasted chicken with almond sauce, tangy Greek chicken with marinated artichokes, and Moroccan tagine of braised chicken thighs with preserved lemon and apricots.

Thu, Jan 7, 7-9:30 pm,
\$95/\$105 ESURMC00WZ



Gourmet Winter Soup Suppers

Kim Pistone

A hearty soup served with a piece of crusty bread, salad, or sandwich makes for a wonderfully delicious and nutritious meal. You'll make tomato fennel soup with a grown-up grilled cheese panini with pesto, fontina, and gruyere; pumpkin soup with lime cream, toasted pepitas, and crispy tortilla matchsticks; mushroom barley soup with cremini, shiitake, and oyster mushrooms; green minestrone with fresh pesto and grated parmesan; grilled honey wheat flat bread; and a winter green salad.

Tue, Jan 17, 7-9:30 pm,
\$85/\$95 ESUGWS00WZ



Easy and Delish Weeknight Fish

Irene Yager

Learn several different quick and easy cooking methods while working with a variety of fish. These dishes are simple enough for everyday, yet still exciting for easy weekend entertaining. Create fish tacos with black bean, tomato and corn salad and creamy slaw, roasted salmon with tomato pineapple salsa with quinoa pilaf, baked fish and chips with homemade tartar sauce, miso glazed cod with black forbidden rice, whole roasted red snapper with garlicky Greek potatoes, and for dessert, a warm winter fruit tart.

Mon, Jan 23, 7-9:30 pm,
\$95/\$105 ESUEDF00WZ

Fabulous Five Ingredient Cooking

Emily Klein

Create healthy and delicious five star meals with just five ingredients or less! You'll make simply stunning salmon teriyaki with Asian greens, creamy chicken and mushroom cannelloni, spicy cornmeal crusted fish sticks with sweet potato cowboy fries, modern turkey meatballs with brothy udon, and for dessert, warm apple cranberry crumble.

Wed, Jan 25, 7-9:30 pm,
\$85/\$95 ESUFIC00WZ



Easy and Elegant Winter Brunch

Kim Pistone

Whether you're entertaining friends or gathering family for an intimate afternoon, these easy, comforting, and delicious recipes will make you never want to wait for a table again. While sipping bloody Marys (with a hint of fresh horseradish) you'll whip up a wild mushroom, caramelized onion and Gruyere frittata, cherry almond stuffed challah French toast with warm maple syrup and berry butter, roasted potatoes with crispy shallots and herbs, and wilted winter greens with ricotta salata.

Sun, Jan 29, 11 am-1:30 pm,
\$85/\$95 ESUEB00WZ

Delicious Antioxidants

Stephanie Guttman, MS RD CDN & Emily L. Czarnecki, MS RD CDN

Come join two registered dietitians and avid home cooks as they share their secrets about maximizing the antioxidant power of your food with easy recipes the whole family will love! While sipping on pomegranate "poppers," you'll create fresh roasted tomato soup with seasonal herbs and fresh basil, grilled lemon garlic chicken with garlic oil, turmeric, lemon and black pepper, homemade crispy kale chips, whole wheat tabouleh salad, and for dessert, a luscious home made blueberry crisp. *Part of the Healthy, Whole and Happy series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Tue, Jan 31, 7-9:30 pm,
\$85/\$95 ESUDA00WZ



Savoring Winter's Bounty

Jackie Torren

new! Join chef Jackie as you explore an exciting menu of seasonal winter dishes interchangeably perfect as appetizers, sides, or main courses! The mouthwatering stars of these dishes include sweet winter squash, yams, leeks, fennel, Brussels sprouts, cabbage, cauliflower, celery root, clementines, grapefruit, onions, chestnuts, parsnips and pears.

Wed, Feb 1, 7-9:30 pm,
\$85/\$95 ESUSWB00WZ

Gourmet Risotto Demystified

Kim Pistone

new! Risotto...the perfect adult comfort food, but with a luxurious twist. Discover the secret to making perfect risotto the first time, and every time. You will make two classic Arborio risottos and explore a healthy and exotic accent-whole grain risotto made with farro. Dishes will include butternut squash risotto, green risotto, farro primavera risotto, crispy baked risotto cakes, and arugula salad with oranges, beets, and chevre.

Thu, Feb 2, 7-9:30pm \$85/95 ESURIS00WZ



Savory Soups and Beautiful Breads

Jennifer Abadi

Chef and *Fist Full of Lentils* cookbook author Jennifer Abadi leads you through an array of exotic and mouthwatering soups paired with warm, fragrant breads. Explore Persian chicken soup with chickpea flour dumplings, Persian lavash flat bread with nigella, poppy and cumin seeds, Syrian sour soup with stuffed meatballs, fluffy Syrian pita bread, Turkish wedding soup with red lentils and bulgur wheat, and sweet halvah bread with tahini and honey.

Fri, Feb 10, 10 am-1 pm,
\$95/\$105 ESUSAB00WZ

One Pot Winter Wonders

Emily Klein

These warming winter recipes are a snap to prepare, satisfying, healthful, and delicious! Ideal for freezing, so the perfect meal will always be right at your fingertips (and clean-up is a breeze). You'll create oven roasted ratatouille, Provencal codfish stew, chipotle chicken garbanzo chili, hearty beef stew, chicken soup with dumplings, tortilla soup, and for dessert, sink your teeth into the best brownies ever! *Part of the Stress Free Living series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Mon, Feb 13, 7-9:30 pm,
\$85/\$95 ESUOPW00WZ



How To Make Your Own Gourmet Chocolate Truffles

The deep, luxurious taste of truffles captures the essence of chocolate. Wai Chu, author and former co-owner of El Eden Chocolates, shows you how to make truffles guaranteed to satisfy even the most die-hard chocoholic. Learn everything from choosing the right chocolate, to making and rolling the ganache, and tempering chocolate for finishing the truffles. You'll make an assortment of flavors including champagne, mocha hazelnut, and creamy milk chocolate.

Mon, Feb 14, 7-9:30 pm,
\$45/\$55 ESUMMC00WZ

Delicious Heart-Healthy Foods

Jennifer Abadi

February is national heart health awareness month and what better way to improve your health than through food! Join Jennifer Abadi and cook up toasted spice dip with olive oil, cumin, coriander seeds, ground hazelnuts and cashews, red lentil soup with garlic and lemon, fresh salmon burger sandwiches with scallions, gingerroot, and garlicky mayonnaise dressing, spicy cauliflower stew with tomatoes, ginger, and fresh coriander, brown basmati rice with turmeric, cardamom, and cloves, and for dessert, fig bars with toasted oats, cinnamon, and lemon zest. *Part of the Healthy, Whole and Happy series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Wed, Feb 15, 7-9:30 pm,
\$85/\$95 ESUASF00WZ

new! "Eat To Beat" Series

Part of the Healthy, Whole and Happy series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.

Eat To Beat: Inflammation

Jackie Topol

According to Barry Sears, MD, of *The Zone Diet* fame, and Andrew Weil, MD, Harvard-trained natural and preventive medicine physician, eating to avoid inflammation promotes better health and can ward off disease. In this class, healthy chef Jackie will identify key foods that help fight inflammation as you create a healthful feast incorporating foods from all over the world. You'll prepare kale chips, zaa'taar flaxseed hummus, carrot ginger soup, mixed baby greens with miso-ginger dressing, lemon-sage salmon, coconut collards with roasted sweet potatoes, shana saag with toasted quinoa, pareve chocolate mousse, and antioxidant-packed chocolate bark.

Mon, Feb 27, 7-9:30 pm, \$85/\$95 ESUEBI00WZ

Eat To Beat: High Blood Sugar

Jackie Topol

Healthy chef Jackie has counseled many people who are diabetic and pre-diabetic on how to get their blood sugar under control by getting into the kitchen and cooking delicious, healthy food. Her "therapeutic cooking" will help you cook your way to good health as you create cauliflower leek soup, sushi roll edamame salad, broiled cod with ginger miso glaze, pecan crusted chicken, lemon-rosemary quinoa pilaf, sautéed greens with garlic, pareve chocolate mousse, and poached pears with raspberry sauce. *All participants will receive a guidebook to the diabetic diet in addition to a packet of the recipes.*

Mon, Mar 26, 7-9:30 pm, \$85/\$95 ESUEBD00WZ

Eat To Beat: Allergies (demo + lecture)

Andrea Beaman

Join Andrea Beaman, whole foods chef, author of *Health Is Wealth*, and recent contender for Bravo's *Top Chef* as she demonstrates how eating seasonal, locally grown foods can support your digestive system, strengthen your immune system, and help fight seasonal allergies. You'll enjoy a delicious meal of old fashioned immune-boosting chicken soup, savory millet with sautéed shallots and fresh herbs, braised chicken with root vegetables, spring sprout salad with sweet honey dressing, and baked stuffed apples.

Mon, Apr 23, 7-9:30 pm, \$55/\$65 ESUEBA00WZ

Sign up for all three Eat To Beat classes and SAVE!

\$200/\$230 ESUETB00WZ



The Healing Kitchen (demo + lecture)

Andrea Candee

When it came to healing what ails you, perhaps great-grandmother was wiser than we thought! She was self-reliant, knew how to make use of what was around her, and so can you. Join Andrea Candee, master herbalist, instructor at the NY Botanical Garden, and author of *Gentle Healing for Baby and Child*, as she discusses how to transform the contents of your kitchen pantry into various natural remedies. Gain new respect for the lowly onion, over-ripe banana, stinky garlic, burning hot cayenne peppers, and more. *Part of the Healthy, Whole and Happy series in collaboration with the Meyerson Center for Health and Wellness.*

Sun, Mar 4, noon-2 pm,
\$55/\$65 ESUTHK00WZ

Healthy in a Hurry: Weeknight Dinners

Jackie Torren

These quick, simple, and healthful recipes never cut corners when it comes to great taste! Create lettuce cups with beef and tofu, classic chicken cacciatore with wild mushrooms, herb roasted salmon with green lentils, chicken and white bean chili, wheat berry waldorf salad, quinoa fritters with lemon-horseradish sauce, and caramelized apple slices with tart cherries. *Part of the Stress Free Living series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Mon, Mar 12, 7-9:30 pm,
\$85/\$95 ESUHIH00WZ

Simple, Sweet + Savory Small Bites

Irene Yager

Whether you serve them as a midday snack or as the perfect start or finish to your meal, these easy and elegant small bites have big flavor! You'll prepare mini-salmon wellingtons, garlic hummus with spicy wonton triangles, tuna nicoise canapés, sweet potato cakes with cranberry relish, roasted eggplant and tomato bruschetta, five spice crispy tofu in wonton shells, savory "Bloody Mary" soup shooters, and Caesar salad in endive leaves.

Thu, Mar 15, 7-9:30 pm,
\$85/\$95 ESUSS00WZ

Delicious Ocean-Friendly Fish Dishes

Ari Ariel

Keep our oceans safe by cooking fish that are abundant and caught using sustainable fishing methods. Learn different cooking techniques while preparing seared halibut with raw beet salad, hot smoked salmon with sun-dried tomato vinaigrette, seared tuna tonnato, grilled Spanish mackerel with cilantro lime pesto, salt-crusted striped bass, Brussels sprouts with chestnuts and mushrooms, and for dessert, perfect caramelized pears.

Tue, Mar 20, 7-9:30 pm,
\$85/\$95 ESUOCE00WZ



Luscious Gluten + Dairy Free Living

Emily Klein

This class is designed to ensure that you never feel deprived of delicious gluten free, dairy free meals!

Week 1—Lunch and Dinner: Pot pie with chunks of cod and vegetables and a sweet potato crust, Provencal chicken with onions, kalamata olives, tomatoes and white beans, sautéed chicken with asparagus, portobello, shiitake and button mushrooms, magical moussaka (made with turkey and soy béchamel), Asian meatballs with sweet chili glaze over spinach and shiitake and vegetable fried rice, and fish cakes with creamy mashed potatoes.

Week 2—Breakfasts and Snacks: You'll create an assortment of delicious waffles and pancakes including coconut, apple spice, and banana walnut, along with home made granola with fruits and nuts, fabulous herb and vegetable frittatas, and for the chocoholics, silken chocolate pudding and Mayan chocolate truffles with coconut milk, a touch of orange zest, and a dash of chipotle powder.

2 Wednesdays, Apr 18 & 25,
6:30-9:30 pm, \$185/\$195 ESULCD00WZ

ETHNIC COOKING



A Taste of Thailand

Kim Pistone

Thai cooking's unique ingredients and simple techniques create an explosion of flavor in every dish! Tantalize your taste buds and impress your friends and family when you serve them avocado and mango summer rolls, traditional tangy and spicy green papaya salad, vegetable Pad Thai, Thai beef salad with toasted rice crumbs, steamed striped bass with soy, ginger and scallions, sticky rice with mung beans, fried scallions and chopped peanuts, and for dessert, Thai iced coffee and lychee sorbet.

Thu, Jan 19, 7-9:30 pm,
\$85/\$95 ESUTOT00WZ

Exploring Indian Spices + Herbs

Linda Lantos

Join Linda Lantos as she demystifies the world of exotic Indian spices and recipes. You'll learn how use aromatic turmeric, cardamom, coriander, and garam masala to prepare delectable dishes from India. You'll prepare a warming pumpkin curry (kaddu kisabzi) from Uttar Pradesh; a tender fish in a delicately flavored golden coconut sauce (meen molee) from Kerala; a nourishing one pot rice, lentil, and vegetable dish (bisbele bath) from Karnataka; mattar paneer, a North Indian favorite of soft chunks of Indian cheese cooked with peas in an aromatic sauce; chapati, a delicious whole wheat flatbread with other accompaniments including traditional chutneys; and sweets to round out the meal.

Thu, Feb 9, 7-9:30 pm,
\$85/\$95 ESUTSH00WZ

Mouthwatering Mediterranean Greek Cuisine

Shaya Klechevsky

Characterized by simplicity and purity of ingredients, traditional Greek cooking is based on fresh seasonal vegetables, fruits, grains, legumes, herbs, spices, and extra virgin olive oil—perfect for maintaining vitality and health! Come learn how to create zucchini keftedes with feta and dill, stuffed grape leaves with bulghur and mint, tzatziki (a classic greek yoghurt with cucumbers and dill), chickpea confit, grilled branzino with ladolemono (Greek-style sauce), red snapper baked in beautiful grape leaves, and a delicious date tart. *Part of the Healthy Cooking series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Thu, Feb 16, 7-9:30 pm,
\$85/\$95 ESUGMD00WZ

Gourmet Asian Steam Cooking

Wai Chu

Steaming has long been considered one of the healthiest ways to cook because it retains much of food's natural flavors and nutrients. It is perhaps nowhere more prevalent than in Asia, where this particular cooking technique has been perfected through centuries. In this class, cooking instructor and author Wai Chu will teach you all about steam cooking using equipment you probably already have in your kitchen, including ways to steam foods in the oven. Then you'll cook up an entire meal (even dessert!) using this practical cooking method. You'll prepare shiitake mushroom steamed buns; fish and snow peas cooked in parchment; "clay-pot" rice with chicken and bamboo shoots; ginger-spiced carrots; and steamed banana cupcakes. *Part of the East Meets West series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Thu, Mar 1, 7-9:30 pm,
\$85/\$95 ESUASC00WZ

French-Jewish Fusion Cuisine

Shaya Klechevsky

Chef Shaya shows you how to infuse French cooking techniques with Jewish traditions and influences. You'll learn to prepare creamy potato-leek soup with buttery croutons, baby arugula and roasted beet salad with citrus vinaigrette, grilled tuna with Remoulade sauce (Thon à la Rémoûlade), classic mouthwatering ratatouille, toasted garlic and horseradish mashed potatoes, and decadent drunken chocolate cake with port.

Thu, Mar 22, 7-9:30 pm, \$85/\$95
ESUFJF00WZ



The Korean Kitchen

Sarah Blair

Amidst its rugged terrain, Korea harbors one of Asia's best-kept culinary secrets—a hearty cuisine that promotes health and wholesomeness. Uncover the mysteries of this rich cuisine as chef Sarah leads you through simple techniques for creating favorite Korean dishes at home. Prepare savory scallion pancakes (pajeon), crispy vegetable and tofu dumplings (mandoo), beef bulgogi with fried eggs (one of Korea's most famous grilled dishes), sweet and spicy lotus root (subasu), and for dessert, ginger cookies with pine nuts (maejakgwa).

Thu, Apr 26, 7-9:30 pm,
\$85/\$95 ESUTKK00WZ

Savory Spanish Fiesta

Sarah Blair

Pour the sangria and turn up the flamenco, this party is headed to España! Festivals and celebrations in Spain always offer up a smorgasbord of mouthwatering Spanish delicacies. Learn how to spice up your own local festivities as you treat your guests to these sizzling Spanish dishes—potatoes brava (spicy potatoes with paprika aoli), potato tortilla, fabulous fish paella, crispy fried cauliflower with dates and olives, and for dessert, luscious orange flan. ¡Delicioso!

Sat, Feb 11, 7-9:30 pm, \$85/\$95 ESUSSP00WZ

JEWISH COOKING

Challah Baking for Shabbat

Joan Richter

"The warmth and aroma of challah fills the home and adds to the holiness of Shabbat." According to the Talmud, the mitzvah of challah baking for Shabbat was one of three commandments assigned to women. Today Jewish women—and men—are baking challah every week. Join us in this ancient Jewish tradition as we knead, braid, and bake our way through the spiritual side of challah baking.

Section 1: Fri, Jan, 20, 10 am-1 pm,
\$20/\$25 ESUCHL01WZ

Section 2: Fri, Mar, 30 10 am-1 pm,
\$20/\$25 ESUCHL02WZ

Shabbat around the World

Shaya Klechevsky

Get a taste for how Shabbat is celebrated by Jews around the world as you learn to create a delicious meal featuring mouthwatering international cuisine including fresh Mediterranean style sardines with lemon and thyme, Persian okra and lamb with tamarind and exotic spices, Italian kale, white bean and sausage soup, savory German spaetzle and quick-braised red cabbage with apple, and for dessert, a sweet Southeast Asian coconut tart. *Part of the Nurture Your Spirit series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Thu, Jan 26, 7-9:30 pm,
\$85/\$95 ESUSAW00WZ

Mouth Watering Make-Ahead Seder

Jennifer Abadi

Make this night *easier* than all other nights! Here are some delicious recipes you can prepare weeks ahead and store in your freezer: charoset with pecans, dates, allspice, and ginger, Moroccan charoset "truffles" with dates, raisins, and walnuts, Moroccan stewed prunes with onions, cinnamon, and sugar, Italian matzah pie with ground beef, pine nuts, raisins, allspice, and nutmeg, Syrian meatballs with tomato-cumin sauce, and Italian ground almond and pignoli nut macaroons.

Mon, Mar, 19, 7-9:30 pm,
\$85/\$95 ESUMAS00WZ

Delectable Parve Passover Desserts + Confections

Jennifer Abadi

Toss those canned macaroons and tasteless store bought cakes! Chef Jennifer will teach you how to create elegant, decadent, parve desserts and sweets (free of flour, baking powder, yeast, and dairy) that are so good, you will want to prepare them all year round! Learn to make Egyptian marinated apricot compote with apricots, prunes, and raisins, Greek matzah "bread" pudding with raisins, prunes, and honey syrup, Italian sweet and salty toasted ground almond cake, Egyptian style macaroons with toasted walnuts, pecans, and cinnamon, and chocolate coated Syrian tahini fudge halvah.

Fri, Mar 23, 10 am-12:30 pm,
\$85/\$95 ESUDP000WZ

Gefilte Fish Workshop

Liz Galst

Have sweet memories of bubbe's home made gefilte fish? Make it yourself! Join green blogger and author Liz Galst to learn the essentials of gefilte fish preparation. Better yet, learn a sustainably-sourced recipe that will allow you to wow your friends and family without depleting our oceans and lakes. Neither carp nor bathtub required!

Sun, Mar 25, noon-3 pm,
\$95/\$105 ESUDGF00WZ

Authentic Venetian Shabbat Dinner

Alessandra Rovati

For more than 2000 years, Jewish families have lived in Italy and what better way to tell their history than through authentic Italian-Jewish home cooking! Join chef Alessandra as she shows you how to create favorite dishes from her native Venice, Italy! You'll prepare these mouth-watering recipes using a variety of delicious local ingredients—Venetian-style marinated fish, pilaf rice with raisins and onions, fettuccine in bagna brusca, savory tomatoes stuffed with Italian breadcrumbs, traditional style roast meatloaf with egg stuffing, and Venetian almond dessert.

Thu, Mar 29, 7-9:30 pm,
\$85/\$95 ESUAVS00WZ



Taste of Israel

Jennifer Abadi

Come celebrate Israeli Independence Day by preparing all your favorites! Bite by bite you will be transported back to the Middle East as you prepare felafel (fried chickpea balls), chatzilim (eggplant dip), hummus (creamy chickpea spread with sesame paste, lemon juice and garlic) rotev tahini (sesame paste dressing), kishooim (fried squash), pil-pi'lim (roasted red peppers), salat gezer (Moroccan carrot salad), salat turkie (red pepper salad), tabooli (bulgur wheat salad with parsley, mint and lemon juice) and sh'tiyah (cold melon-mint yogurt drink).

Thu, Apr 19, 7-9:30 pm,
\$85/\$95 ESUTOI00WZ

Healthy + Delicious Dairy-Free Shabbat Desserts

Jennifer Abadi

In this class we'll explore several creative ways to satisfy your sweet tooth with desserts that are both dairy-free and without processed sugars, but full of great flavor. You'll create carob fudge brownies, mini-cream of wheat walnut cakes with honey syrup, date confection with cardamom, cinnamon, and pine nuts, green tea cakes with soy milk, maple syrup, and black sesame seeds, sticky black rice pudding with coconut milk and sesame seeds, and decadent chocolate mousse pie with whole wheat crust. *Part of the Healthy Cooking series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Fri, Apr 27, 10 am-1 pm,
\$85/\$95 ESUDDS00WZ

BAKING AND PASTRY



Decadent Chocolate Desserts

Sherri Maxman

Chocolate lovers unite! In this class you'll learn how to create luscious chocolate desserts for every occasion, from simple to elaborate, guaranteed to please the chocoholic in everyone. You'll create warm molten chocolate cakes, gourmet hot fudge sauce, velvety chocolate mousse, chocolate raspberry truffles, grilled chocolate sandwiches, chocolate soufflé, and double chocolate pudding.

Tue, Jan 24, 7-9:30 pm, \$85/\$95 ESUBCD00WZ

Discovering the Pleasure of Baking Bread

Joan Richter

Leave the chaos behind and discover the relaxing craft of bread baking. Learn the in's and out's of baking bread—from what kind of flour to buy, to how to glaze the final product. You'll be surprised at how centered you feel as you plunge your hands into the dough and learn to mix and knead bread that is successful every time. *Part of the Open Your Heart series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Sun, Feb 5, noon-4 pm,
\$95/\$105 ESUSYD00WZ

Creative Cake Decorating for Beginners

Sherri Maxman

Create beautifully designed bakery cakes in your own home. Become an expert at making smooth and creamy vanilla and chocolate Swiss-meringue butter cream and royal icing. Using decorating tubes, pastry bags, and other utensils, you'll learn the art of piping borders and flower designs. By the end of this course, you'll be filling, frosting, and decorating cakes like a pro!

Sun Mar 11, noon-2:30 pm,
\$85/\$95 ESUCCD00WZ



Vegan Baking 101

Brooke Guthrie (Eco Chef Love)

Do you dream of creating desserts as sumptuous and sinful as they are delicious, but without eggs or dairy products? Chef Love makes your dreams a reality as she shows you how to use whole grain flours, nutritious oils, organic ingredients, and natural sweeteners to create these indulgent treats. You'll prepare chewy oatmeal sandwich cookies, chocolate whoopie pies, matcha green tea melt-in-your-mouth shortbread cookies, brownie cupcakes, and pecan snack bars. *Part of the Healthy Cooking series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Sun, Apr 22, noon-3 pm,
\$95/\$105 ESUVEB00WZ



FOR 20'S + 30'S

Healthy Gourmet Winter Meals

Jackie Topol

Make gourmet winter-inspired 'fast food' using seasonal ingredients, easy shortcuts. Learn tips for eating healthy and boosting your immunity without breaking the bank. While sipping on passion fruit cocktails, we'll create mixed baby greens with Asian pears, toasted almonds, and homemade vinaigrette, spicy white bean, kale, and roasted vegetable soup, winter barley salad, roasted Brussels sprouts with apples and pine nuts, ginger honey glazed salmon, soba noodles with tofu and butternut squash, and pear-berry crisp. *Part of the Healthy Cooking series in collaboration with the Meyerson Center for Health and Wellness. See the Health + Wellness brochure for other related programs.*

Wed, Jan 18, 7-9:30 pm,
\$65/\$75 ESUHGW00WZ

Cupcake Factory

Sarah Blair

Here's your chance to learn some new sure-fire recipes and decorating techniques. You'll bake, fill, and decorate several different kinds of cupcakes, including Mexican pudding, toasted marshmallow, graham cracker carrot cake with cream cheese frosting, and coconut with flecked chocolate frosting.

Thu, Feb 23, 7-9:30 pm,
\$65/\$75 ESUCCF00WZ

Lotsa Matzah: Easy Passover-Friendly Dishes

Jennifer Abadi

From fritters and soup, to pies and dessert, you'll learn fun and easy ways to use matzah as you create crispy matzah leek fritters with dill and parsley, matzah "pasta" soup with onions, garlic, and turmeric, fried matzah potato pies, matzah meal feta cheese pie with spinach, dill, and parsley, chocolate dipped dried apricots, and matzah squares.

Tue, Mar 27, 7-9:30 pm,
\$55/\$65 ESULMP00WZ

Cooking for Non-Cooks

Shaya Klechevsky

This 2-part class is a safe place to learn about basic knife skills and cooking techniques that will inspire you to make your own scrumptious meals. Master dijon chicken with sautéed apples and onions, smoky chipotle bean and turkey chili, a party-ready dinner salad with a choice of three vinaigrettes, quinoa pilaf with toasted pine nuts and fresh herbs, a moist chocolate cake, and much more.

2 Tuesdays, Apr 17 & 24, 7-9:30 pm,
\$115/\$125 ESUNC00W1

FOR 50'S + 60'S

Cook + Chat: A Cooking Class and Discussion for the Mature Adventuress

Irene Yager

Bring out your inner journey woman as you stir, sauté, and chat away! Whip up a mouthwatering international gourmet meal and share stories and advice about how to travel solo, safely, and affordably. While sipping on Hawaiian Mai Tai's, you'll create savory Italian bread soup, vegetarian paella, Thai spring rolls, sesame noodles, Greek salad in phyllo cups, and sweet French crepes for dessert.

Mon, Mar 5, 7-9:30 pm,
\$65/\$75 ESUCAC00WZ

FOR COUPLES




Garlic Lovers Workshop

Ari Ariel

Create a menu that will have you enjoying garlic from head to clove! You'll create a savory, roasted tomato soup with homemade garlic bread croutons, stuffed mushrooms overflowing with garlic and herbs, aromatic garlic and lemon roasted chicken with celery root and roasted carrots, ginger and garlic pan-fried green beans, garlic lovers rub, grilled hangar steak with chimichurri sauce, and irresistible roasted garlic and pesto mashed potatoes.

Sat, Mar 3, 7-9:30 pm,
\$185/\$195 per couple ESUGLW00



Food plays a key role in the art of living. In the hustle and bustle of daily life in the city, food has the power to entertain, calm, and heal. Since we are what we eat, we strive to make all our culinary arts classes not only a recreation, but also an education. Please join us! Whether you are a novice cook or an experienced foodie, we'll cook something up that's just right for you!

KIDS COOKING CLASSES

Studies show that by the age of two or three, children are already establishing their eating patterns. Our cooking class environment supports making healthy choices and allows kids to experiment with food and take part in the preparation. When they're part of the process, they're more likely to try the finished product—"If they cook it, they'll eat it." By introducing children to a wide range of global ingredients, techniques, equipment and vocabulary, they socialize as they develop healthy eating habits, identify and reinforce speech, colors, shapes, smells, numbers, and motor skills in a fun and nurturing environment.

Kookin' Kids

2-3 Years

In this class, parents and children share quality time in the kitchen preparing delicious dishes together—at least two recipes per week. Watch proudly as your children learn how to peel, whisk, grate and slice while experiencing a variety of healthful, fresh ingredients. *All recipes are nut-free; dietary laws observed. No unregistered siblings allowed. If your child has any allergies, please call Jennifer Goren at 646 505 5713 before the first class.*

Section 1: 15 Mondays, Jan 30-Jun 4, 10-11:15 am, (except Feb 20, Apr 9, May 7, & 28) \$525/\$570 ESUKID01WZ

Section 2: 17 Thursdays, Feb 2-Jun 7, 10-11:15 am, (except Feb 23 & Apr 12), \$595/\$650 ESUKID02WZ

Challah Bakin'

6+ Years

Share the experience of baking challah for shabbat with your child! Little hands have fun as they, mix, knead, and braid. Enjoy the aroma and simple pleasure of fresh homemade challah with family and friends!

Section 1: Fri, Jan 13, 10-11:15 am,
\$15/\$20 ESUCHA01WZ

Section 2: Fri, Feb 3, 10-11:15 am,
\$15/\$20 ESUCHA02WZ

Brunch with Grandma + Grandpa

6 Years and Under Danielle Benzaken

Grandparents come join the fun! Participate in a delicious cooking experience with your grandchildren. Enjoy cinnamon buns, baked eggs in a mashed potato basket, and hot chocolate with maple flavored whipped cream. *All recipes are nut-free; dietary laws observed.*

Sun, Jan 22, 10-11:15 am ESUBGR00WZ
\$20/\$25 member child/grandparent
\$30/\$35 nonmember child/grandparent

Little Chefs

4-6 Years

Kids rule the kitchen in this hands-on cooking class that will open a world of new foods to your children who will proudly create their own mini-meals each week with the use of a variety of ingredients. *All recipes are nut free; dietary laws observed.*

16 Tuesdays, 3:30-4:45 pm, (except Feb 21 & Apr 10), \$560/\$615 ESULTC00WZ

Chefs-in-Training

7-9 Years

In this class, your kids will become such good cooks you'll start asking them for kitchen tips! Each week they will explore French, Italian, Mexican, Greek, and Asian cuisines as they prepare at least two gourmet kid-friendly dishes made with fresh ingredients. *Recipes are nut free; dietary laws observed.*

17 Wednesdays, 3:30-4:45 pm, (except Feb 22 & Apr 11), \$595/\$650 ESUCIT00WZ

Tweens + Teens Cook the World

Emily Klein

In this class, teens and tweens spend Presidents' Week immersing themselves preparing global culinary delights. With a focus on practicing knife skills and exploring various cooking methods, you'll dice, slice, and sauté your way through the exciting flavors of India, Morocco, Italy, Japan, France, Mexico, and more.

Mon, Feb 20-Fri, Feb 24, noon-4 pm,
\$545/\$590 ESUTCW00WZ

thankyouthankyouthankyou

Culinary Arts classes take place in The Patti Gelman Culinary Arts Center.

Unless otherwise noted, all programs are held at the JCC. The first price listed is for JCC members; the second price is for nonmembers.

PHOTOGRAPHY + DIGITAL MEDIA



Karen Haberberg

ADULT CLASSES

Basic computer knowledge required for the following classes. Classes are taught on a MAC unless otherwise noted.

Digital Photography 1

Karen Haberberg

Learn to use your camera to achieve the correct exposure, depth of field, and interesting compositions and how to improve your images after downloading them using Adobe Lightroom to retouch, crop, color-correct, remove red-eye, sharpen your images, print, and more. *A digital SLR camera with manual settings required.*

6 Tuesdays, Jan 24-Mar 6,
9:30 am-noon, (except Feb 21),
\$375/\$400 ESPBDP00WZ



Introduction to Your Point and Shoot Camera

Katie Humphries

Download, organize, and e-mail your photographs. Learn about ISO, shooting modes, resolution, white balance, file formats, flash modes, aperture, and shutter speed, along with some basic software enhancements to improve the look of your images. *Bring your camera, manual, connecting cords, and software to the first class.*

4 Sundays, Feb 5-26, 10 am-12:30 pm,
\$225/\$250 ESPDIG00WZ



Troy-Borough-David Bartolomi

Portraiture in a Day

David Bartolomi

Learn techniques to make your portraits better. Ambient light, on-camera flash, and how to approach your subject will all be discussed. *Any camera formation welcome.*

Sun, Jan 22, 10 am-1 pm,
\$80/\$95 ESPSHW00WZ



Smartphone Photography

Randi L. Klein

new! Sign up for this class to learn tips and tricks of how to get great-looking photos from these gadgets and share them with the world—literally. A variety of free and inexpensive software and social media apps will be suggested along with a photography lesson on how to improve your photos with your smartphone.

Sun, Jan 22, 11 am-1 pm, Free ESPSMA00WZ

Introduction to Your Point and Shoot: One-Day Crash Course

If you don't have time to take the four-day course, this crash course will teach you the basics about your camera. Learn about ISO, shooting modes, resolution, white balance, file formats, and downloading your images. *Bring your camera, manual, connecting cords, and software to the first class.*

Sun, Jan 29, 9 am-1 pm,
\$100/\$115 ESPPAS00WZ

All about Your Digital SLR, Parts 1 + 2

Explore aesthetic and compositional aspects of photography, study portraiture, landscape, and documentary, and refine your creative and technical skills in this two-part intermediate course. Using Adobe Lightroom, develop effective workflows for sorting and editing images, refining image adjustment skills, and perfecting printing ability. *Knowledge of camera use required.*

Allison Kaufman

Part 1: 3 Thursdays, Feb 2-16,
6:30-9:30 pm, \$200/\$225 ESPSLR1WZ

Katie Humphries

Part 2: 3 Thursdays, Mar 1-15,
6:30-9:30 pm, \$200/\$225 ESPASL0WZ
Prerequisite: Digital SLR Part 1 or portfolio review.

Sign up for Digital SLR Part 2 before February 15 and receive a 10% discount.

Sign up for both by February 15 and receive 20% off Part 2.

Make Your Own Photography Book

Claudia Sohrens

new! Create a beautiful photography book, great for vacation photos, a portfolio, family album, cook book, and more. Work with your own media to get a general feel for layout, content, and sequencing of the book. Various stages of design with images and text along with software and templates from online print services (Blurb, LuLu) will be discussed.

5 Sundays, Mar 4-Apr 1, 2-5 pm,
\$200/\$225 ESPBOK00WZ



Panorama created using Photoshop
Karen Haberberg Photography, 2011

Beginning Adobe Photoshop® CS5 for photographers

Claudia Sohrens

Photographers of all levels will benefit from this class. Get comfortable with Photoshop's essential tools as you use them to crop, color correct, and expand the dynamic range of your photos using HDR. Then move on to selections, layers, and masks, and learn to manipulate photos to enhance creative possibilities, apply artistic effects, or retouch flaws. *Bring images on a memory card, CD or flash drive to first class.*

4 Wednesdays, Jan 25-Feb 15,
9:30 am-12:30 pm,
\$300/\$325 ESPBSH00WZ



Karen Haberberg Photography, 2011

new! Exposure, Light + Composition:

Karen Haberberg

Learn about exposure and filling the frame successfully, as well as the mechanics of achieving reliable and consistent exposures, lighting, histograms, metering, depth-of-field, and bracketing. See how the masters have composed their images within the simple rectangle. HDR (High Dynamic Range) in the digital darkroom will be demonstrated as well.

2 Tuesdays, Feb 21 & 28, 6:30-9:30 pm,
\$175/\$200 ESPCOM00WZ





Beginning Digital Photography Intensive

Karen Haberberg

In just three sessions, learn the skills necessary to take excellent pictures and get to know your camera's manual settings and special functions. Explore resolution and file size, color balancing, retouching, and printing using Adobe Lightroom. Composition and lighting will also be discussed. *A DSLR camera is required.*

Daily, Mar 13-15, 9 am-1 pm,
\$275/\$290 ESPIN00WZ

Digital Photography 2

Claudia Sohrens

In this intermediate course, develop a personal visual language by refining your creative and technical skills. Study various photographic genres such as portraiture, landscape, and documentary, advanced techniques for converting images to black & white, and the technical and aesthetic uses of camera flash. Perfect your images using Adobe Lightroom. *Prerequisite: Digital Photography 1 or portfolio review.*

5 Tuesdays, Mar 20-Apr 17,
9:30 am-12:30 pm, \$375/\$400 ESPIDF00WZ

One-Day Lightroom Introduction for Seniors

Katie Humphries

new! Adobe Lightroom is great for beginners and professionals, and although it doesn't have all the features of Photoshop, it's simpler to use and great for viewing, editing, managing, adjusting, and organizing your digital photos. *Pre-requisite: must be proficient on a Mac.*

Sun, Mar 25, 10 am-2 pm,
\$50/\$60 ESPLIT00WZ

WORKSHOPS

Photos for Loved Ones

new! Watch as professional photographer Karen Haberberg creates beautiful portraits of yourself or your children. Select one high resolution jpg to print or e-mail to friends and family or use as a present for birthdays, anniversaries or special occasions. *To view Karen's work, visit karenhaberberg.com.*

Sun, Jan 29, 10 am-1 pm,
\$65/\$70 ESPLV00WZ

Photographing Family

Karen Haberberg

Spend the evening with portrait photographer Karen Haberberg and learn some tips and tricks for creating beautiful photographs of family members. *This workshop is open to beginning and intermediate photographers.*

Wed, Mar 28, 9:30 am-noon,
\$60/\$65 ESPFAM00WZ



Karen Haberberg Photography, 2011

Photographic Exploration through NY

David Bartolomi

new! Learn to explore New York's ethnic neighborhoods with a camera to capture the spirit of diversity. Through the editing process, learn the structure of a photo essay and how to build a story of images. *Locations to be determined, but may include Chinatown, Brighton Beach, Astoria, Rockaway Park, Crown Heights. All camera formats welcome.*

3 Sundays, Apr 15-29, 10 am-1 pm,
\$150/\$175 ESPJOU00WZ



Clara, photo student

Photo Club Meet + Greet

new! A warm welcome to all photo enthusiasts to meet and discuss new photo apps, how to make great pictures, who to follow on twitter, what camera lenses and equipment are worth the investment, which exhibitions to see, great places to shoot, and more. *Sign up for one class or the entire series. Each meeting will have a different focus.*

Wed, Feb 1, 6:30 pm, Free ESPMEE01
Sun, Mar 4, 10 am, Free ESPMEE02

KIDS CLASSES

Next Step Photography

8-10 Years

Jennifer Brommer

Expand your photography skills in this fun, engaging class. Study composition, exposure, depth of field, and capturing movement. This class will refine your digital printing skills and advance your printing techniques. Benefit from in-class slide lectures, class trips, and discussions with guest artists.

16 Tuesdays, Jan 31-Jun 5,
4:30-6 pm, (except Feb 21, Apr 10,
May 15), \$525/\$625 ESPAFT00WZ



Tween photography students

Next Step Photography

11-13 Years

Katie Humphries

Explore composition, exposure, depth of field, and capturing movement. Spend time in the digital lab retouching your photos by adjusting contrast, tone, color, sharpening, and more. Develop a personal photo project, and benefit from in-class slide lectures, class trips, and discussions with guest artists. *A camera with manual settings is recommended.*

17 Wednesdays, Feb 1-Jun 6,
4:30-6 pm, (except Feb 22 & Apr 11),
\$550/\$575 ESPTN00WZ

Next Step Photography

14-17 Years

Katie Humphries

Cultivate a critical eye and develop your own photographic style through lighting strategies, composition, retouching, and manipulating your digital photos. Develop and print a personal project and gain from critiques. View the work of well-known photographers during in-class slide lectures and class trips. *A camera with manual settings is recommended.*

17 Thursdays, Feb 2-Jun 7,
4:30-6 pm, (except Feb 23 & Apr 12), \$575/\$675
ESPTEA00WZ

Tween photography student

Painting + Digital Photography

Intensive 11-13 years

new! Explore painting in a way you won't learn in school. Develop a theme-based project using both photography and painting. Visit a gallery/museum to research techniques and artists. Learn about composition and the artistry of photography. Shoot, retouch, and print in the lab. End with a class exhibition and reception to show off your portfolio!

14 Mondays, Feb 13-Jun 4,
4:30-6 pm (except Feb 20, Apr 9,
May 7, 28), \$450/\$540 ESPPAD00WZ

THE JCC PHOTOGRAPHY DEPARTMENT

Digital Lab: Equipped with 13 Macintosh computers, Epson and Nikon scanners, and Epson Stylus Ink Jet printers.

First Class: Bring your camera, manual, and photos to share. Some course materials are not included unless otherwise noted.

Instructors: Our staff is made up of talented photographers and artists who are well known in their field and are top-of-the-line educators. Their images have been published and exhibited in magazines, newspapers, galleries and museums worldwide. Their bios appear at jccmanhattan.org/photography.

Visit jccmanhattan.org/photography for the most up-to-date information. Call 646.505.5708 to register for classes.

thankyouthankyouthankyou

Photography classes take place in The Edwin and Hilda Davidson Photography Studio and The Andy Kates Multi-Media Center.



Find us on Facebook!



THE ART STUDIOS



Ana Santamaria



Joycemarie Washburn



Sara Bernstein



Lisa Medoff



Sunanda Parikh



Tally Zand

ON L3

ceramics • creative arts • jewelry
painting + drawing + printmaking

monday

Painting + Drawing: All Levels

9:30 am-12:30 pm

Ceramics: Beginners

10 am-1 pm

Jewelry: All Levels

10 am-1 pm, 2-5 pm, 6:30-9:30 pm

Basics of Drawing

1:30-4:30 pm

Pottery Wheel: Beginners

6:30-9:30 pm

Shoemaking

6:30-9:30 pm

Basics of Knitting

6:30-9:30 pm

Sewing Basics

6:30-9:30 pm

Painting Techniques and the Artists behind Them

6:30-9:30 pm

tuesday

Drawing, Painting + Printmaking

9 am-noon

Pottery Wheel: Advanced

9:30 am-12:30 pm

Wax Carving: Beginners

10 am-1 pm

Printmaking

noon-3 pm & 12:30-3:30 pm

Jewelry: All Levels

6:30-9:30 pm

Ceramics: Intermediate/Advanced Wheel + Sculpture

6:30-9:30 pm

Jewelry: Beginners

6:30-9:30 pm

Shoemaking

6:30-9:30 pm

Drawing + Painting the Portrait

6:30-9:30 pm

wednesday

Watercolor: All Levels

10 am-1 pm

Bead Stringing: Beginners

10 am-1 pm

Bead Stringing with Metal Wire + Chain: Advanced

10 am-1 pm

Ceramics: Intermediate/Advanced Advanced Sculpture

10 am-1 pm

Enameling: Beginners

10:30 am-1:30 pm

Enameling: Advanced

1:30-4:30 pm

Creative Painting

2-5 pm & 6:30-9:30 pm

Jewelry: Intermediate/Advanced

6:30-9:30 pm

Bead Stringing: Beginners

6:30-9:30 pm

Bead Stringing with Metal Wire + Chain

6:30-9:30 pm

Delicate Nested Ceramic Dishes

6:30-9:30 pm

Knitted Scarves; Knitted Poncho/Capelet

6:30-9:30 pm

Introduction to Fashion Drawing

6:30-9:30 pm

thursday

Advanced Projects in Clay: Sculpture + Vessels

10 am-1 pm

Jewelry: Beginners

10 am-1 pm & 6:30-9:30 pm

Painting + Drawing: All Levels

12:30-3:30 pm

Jewelry: Intermediate/Advanced

2-5 pm

Pottery Wheel: Beginners

6:30-9:30 pm

Fused Glass Jewelry + Objects

6:30-9:30 pm

Make It! Purses + Handbags

6:30-9:30 pm

friday

Watercolor: All Levels

10 am-1 pm

Shoemaking: All Levels

12:30-3:30 pm

Seniors-Only Drawing and Painting Class: All Levels

1:30-4:30 pm

Sewing Basics

1:30-4:30 pm

sunday

Wax Carving Intensive

10 am-4 pm

Shoemaking

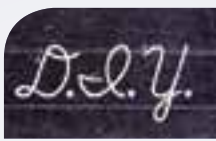
10 am-1 pm & 2-5 pm

Belt Workshop

3-6 pm

Ceramics: Beginners

5-8 pm



design it yourself

10 YEARS



10 workshops for 10 years

The Art Studios are celebrating TEN years of satisfying the creative soul! We have hand-picked some unique workshops to entice new students who may not have a lot of time or the budget to take a 10-week class, as well as invigorate loyal returning students with fresh possibilities! Come and sample what we're all about and take a tour. Shoot me an e-mail: sorr@jccmanhattan.org.

1. Painting Techniques and the Artists behind Them

Section 1: Spanish Painters

4 Mondays, Feb 6-Mar 5, 6:30-9:30 pm, (except Feb 20),
\$140/\$170 ESDPNT01WZ

Other themed sections available; see page 29.

2. Introduction to Fashion Drawing

3 Wednesdays, Feb 8-22, 6:30-9:30 pm, \$165/\$175 ESXDRW00WZ

3. Delicate Nested Ceramic Dishes

6 Wednesdays, Feb 15-Mar 21, 6:30-9:30 pm,
\$190/\$230 ESCNST00WZ

4. Knitted Poncho/Capelet

3 Wednesdays, Feb 29-Mar 14,
6:30-9:30 pm, \$165/\$175 ESXCAP00WZ

5. Works on Paper: An Introduction to Collage + Mixed Media

Tue, Mar 6, 7-9:30 pm, \$55/\$70 ESDCOL00WZ

6. Vintage Revisited Charm Necklace + Bracelet

2 Thursdays, Mar 15 & 22, 6:30-9:30 pm,
\$80/\$95 ESMVIN00WZ

7. The Perfect Cup

3 Thursdays, Mar 15-29, 6:30-9:30 pm,
\$95/\$115 ESCCUP00WZ

8. Hand-Cut Printmaking Stamps

6 Mondays, Mar 19-Apr 23, 6:30-9:30 pm,
\$210/\$255 ESDSTP00WZ

9. The Six-Hour Art Major

2 Thursdays, Mar 22 & 29,
6:30-9:30 pm, \$70/\$85 ESDART00WZ

10. Handsewn Silk Flower Broches

Section 1: Fri, Mar 23, 9:30 am-12:30 pm,
\$65/\$75 ESXFLR01WZ

Section 2: Sun, Mar 25, 1-4 pm,
\$65/\$75 ESXFLR02WZ

CERAMICS

Visit jccmanhattan.org/artstudios to view galleries of student and instructor works and discover more about our expert instructors, facilities, and classes.

Handbuilding + Wheel: Trial Class!

Get a feel for what goes on in classes and workshops with these bargain price trial sessions. This is your chance to get your hands on the clay and give it a try! *Registration required; space is limited.*

Section 1: Sarah Emond

Sun, Jan 8, 5-8 pm, \$15/\$20 ESCCFR01WZ

Section 2: Jungwon Lee

Mon, Jan 9, 10 am-1 pm,
\$15/\$20 ESCCFR02WZ

Section 3: Jungwon Lee

Thu, Jan 19, 6:30-9:30 pm,
\$15/\$20 ESCCFR03WZ



Bena Green

Ceramics: Beginner

Roll up your sleeves and plunge into basic ceramic techniques—handbuilding and wheel. Develop a solid foundation in the craft by completing simple projects like vases, bowls and platters. Pottery wheel demos, and practice will include wedging and centering clay on the wheel, pulling up a cylinder, trimming a foot, color use, and glazing.

Section 1: Sarah Emond

10 Sundays, Jan 22-Apr 1
(except Feb 19), 5-8 pm,
\$380/\$460 ESCCER01WZ

Section 2: Jungwon Lee

10 Mondays, Jan 23-Apr 2
(except Feb 20), 10 am-1 pm,
\$380/\$460 ESCCER02WZ

Ceramics: Intermediate/Advanced

Now that your hands are dirty, get your head around the details! Challenge yourself with complex vessel forms and a variety of surface techniques. *For students who have taken two beginner courses or are at an intermediate/advanced level.*

Wheel + Sculpture: Jungwon Lee

10 Tuesdays, Jan 24-Mar 27,
6:30-9:30 pm, \$380/\$460 ESCCRI01WZ

Advanced Sculpture: Sigrid Orr

10 Wednesdays, Jan 25-Mar 28,
10 am-1 pm, \$380/\$460 ESCCRI02WZ

Pottery Wheel: Beginner

Weekly demonstration and plenty of practice time will have you spinning pots right away. Learn the important basics of wedging, centering, throwing a basic form, trimming, and glazing your bowls, cups, and containers. Basic handbuilding techniques also covered.

Section 1: Shida Kuo

10 Mondays, Jan 23-Apr 2,
6:30-9:30 pm, \$380/\$460 ESCWHB01WZ

Section 2: Jungwon Lee

6 Thursdays, Jan 26-Mar 1,
6:30-9:30 pm, \$230/\$280 ESCWHB02WZ

Pottery Wheel: Advanced Jungwon Lee

For the advanced student. Benefit from valuable tips and tricks as well as advice on surface decorations. Proper glazing for varied forms is an important part of class demos as well as handbuilt additions to your thrown wares. Come and get started on teapots, lidded containers, and large forms.

10 Tuesdays, Jan 24-Mar 27,
9:30 am-12:30 pm, \$380/\$460

ESCWHI00WZ

The Perfect Cup Jungwon Lee

Beginner-friendly but open to all! If you savor the feel of a hot cup



of coffee or tea in your hands like we do, join us for an easy intro to the world of working in clay. Using basic slab,

stamping, and carving techniques, create the perfect cup for your needs.

3 Thursdays, Mar 15-29, 6:30-9:30 pm,
\$95/\$115 ESCCUP00WZ

Delicate Nested Ceramic Dishes

Peter A. Davis

This class features easy techniques for beginners or tips and tricks for advanced students to slab construct a nested set of ceramic dishes.



Decorative edges, user-friendly shapes, and glaze finishes will take the pieces to

completion. Charm your friends when you entertain or satisfy your creative side when you use your dishes nightly or on Shabbat.

6 Fridays, Feb 17-Mar 23,
9:30 am-12:30 pm,
\$190/\$230 ESCNST00WZ





Meredith Rose

Projects in Clay: Sculpture + Vessels

If you wish to create one-of-a-kind vessels and sculpture, this class is for you. Figures and abstract work are demonstrated, ceramic and mixed media techniques explored. Teaching is individualized with the goal of stretching your creativity and originality. *The evening section is open to beginners.*

All Levels: Steven Erickson
10 Wednesdays, Jan 25-Mar 28,
6:30-9:30 pm, \$380/\$460 ESCSCU01W2

Advanced: Vera Lightstone
10 Thursdays, Jan 26-Apr 5, 10 am-1 pm,
(except Mar 8) \$380/\$460 ESCSCU02W2

THE JCC CERAMICS STUDIO

Cone 6 oxidation glaze firings, white stoneware clay body, 9 pottery wheels, slab roller.

Open Studio Time: Get a free 3-hour card and schedule at first class. Buy 5-hour (\$15/\$20) or 10-hour (\$30/\$40) cards at the lobby box office. Cards expire at the end of each term. Students must be enrolled in a course to use open studio time.

Additional Costs: \$30 materials' fee is included in the course cost to cover clay and studio glazes. Shared studio tools provided.

Kiln Firing Fees: Firing fee is 3¢ per cubic inch (75¢ minimum fee per piece). Re-firings are 2¢ per cubic inch.

Jewelry + Ceramics + Wearable Art Mother's Day Sale

A beautiful selection of handmade gifts created by JCC art instructors will be available in the lobby. Cash and personal checks preferred but credit cards are OK! Vendors are on the JCC Art Studios staff.

Wed, May 2 & Thu, May 3,
11 am-8 pm

Check out the Children + Families brochure for After School Ceramics programs!



Penelope Fischer-White

CREATIVE ARTS

FASHION

Shoemaking: All Levels

Emily Putterman-Handler

Design and create a pair of fabulous shoes, save oodles of money, and have a perfect fit! Beginners will make a pair of mules (open back shoes). Intermediate to advanced students can create boots, shoes, or pumps. Learn patternmaking, how to cut out the leather, assemble the shoe on a last, and finishing methods. Purchase your own materials on a shopping trip to be scheduled at the first class. *Register early to secure a place. See jccmanhattan.org/artstudios for schedules and more information.*

Make It! Purses + Handbags

Jan Ulan

Why pay big bucks when you can learn to make your own and never have to buy a knock-off again. Purchase your favorite colors, prints, and textures in leather and fabric and make your purse from a pattern the instructor will design with you. *You will purchase your own supplies. Knowledge of machine sewing is helpful, but handsewing techniques will also be demonstrated. \$10 materials' fee for components, payable at the first class.*

12 Thursdays, Feb 2-May 3,
6:30-9:30 pm, (except Mar 8 & Apr 12)
\$380/\$430 ESXPRS00W2

Introduction to Fashion Drawing

Sherry Sklar

Cover the basics of fashion drawing in this introductory course. Sherry Sklar (illustrator at J. Peterman company) will teach you a little of everything from fashion illustration tools to analyzing faces, hair and makeup, to drawing gestural poses of the body. Finish by sketching your favorite shoe on a foot! *A supply list will be e-mailed in advance.*

3 Wednesdays,
Feb 8-22, 6:30-9:30 pm,
\$165/\$175 ESXDRW00W2

Belt Workshop

Jan Ulan

Learn to make belt styles for all body types—large or small, long, extra long, narrow or wide. Wear it cinched or slouchy, around the wrist, encircling a hat, or use it for handbag handles or straps. Leather lacing and braiding, decorative knotting, covering buckles, and incorporating chain and other hardware will be demonstrated. *In preparation for the first day, a supply list will be e-mailed a week before class begins. Some materials and hardware can be purchased from the instructor.*

3 Sundays, Mar 4-18, 3-6 pm,
\$165/\$175 ESXBLT00W2



Handsewn Silk Flower Brooches

Sigrid Orr

Using fantasized flowers as

inspiration, Sigrid will show you how easy it is to make your own floral brooch using gorgeous hand-dyed silk ribbon and velvet. Enhance your winter cashmere cardis or use as an evening hair fascinator without pinching your pocket! Simple running stitches and just a few materials make it a cinch to sew. *Supply list will be e-mailed in advance.*

Section 1: Fri, Mar 23,
9:30 am-12:30 pm, \$65/\$75 ESXFLR01W2

Section 2: Sun, Mar 25, 1-4 pm,
\$65/\$75 ESXFLR02W2



Sherry Sklar



Lee Apt

KNITTING + SEWING

Knitting superstar Lee Apt will contact students in advance to discuss yarn choices and needles, so register now!

Basics of Knitting: Beginner/Intermediate

Lee Apt

In just three hours, learn the basics of how to knit or brush up on old skills. Learn simple stitches to create a scarf, hat, baby blanket, and more. Lee, whose cozy and opulent scarves are admired by all, is a favorite neighborhood knitter at the GreenFlea Market at Columbus and 77th Street.

Single session dates TBA; see jccmanhattan.org/artstudios for schedules.

Knitted Scarves


Lee Apt

In just two weeks, you can knit a sumptuous scarf to twirl around your neck in the chilly months. Learn to knit and purl in the first session followed by binding off and adding decorative edging like hand-tied fringe to complete your new accessory. We guarantee that people will ask, "Where did you buy that scarf?"

2 Wednesdays, Feb 8 & 15, 6:30-9:30 pm, \$120/\$130 ESXSCF00WZ

Knitted Poncho/ Capelet/Cowl

Lee Apt

 Using basic stitches, knit a poncho or a chic capelet—a shrunken cape that just grazes your shoulders. Layer it with a scarf (that you can make, of course!) or add on a simple funnel neck and you have an even toastier popover to curl up in. More experienced students will be able to incorporate cables into the pattern.

3 Wednesdays, Feb 29-Mar 14, 6:30-9:30 pm, \$165/\$175 ESXCAP00WZ

Sewing Basics

Jeanne Levinson

Learn about fabrics, reading patterns/cutting/pressing, and how to use the features on your sewing machine. Jeanne will teach you to sew simple garments—blouse, skirt, or pants—that look polished, whether you are a true beginner or already have some knowledge of sewing. *Small kit fee due to instructor; supply list for fabric and notions will be discussed. Sewing machines are provided for in-class use.*

Section 1: 10 Fridays, Feb 10-Apr 27, 1:30-4:30 pm, (except Apr 6 & 13) \$400/\$480 ESXSEW01WZ

Section 2: 10 Mondays, Feb 13-Apr 30, 6:30-9:30 pm, (except Feb 20 & Apr 9) \$400/\$480 ESXSEW02WZ



Jewelry + Ceramics + Wearable Art Mother's Day Sale

A beautiful selection of handmade gifts created by JCC art instructors will be available in the lobby. Cash and personal checks preferred but credit cards are OK! Vendors are on the JCC Art Studios staff.

Wed, May 2 & Thu, May 3, 11 am-8 pm

Lee Apt

Check out the Children + Families brochure for After School programs in the Creative Arts!

thankyouthankyouthankyou

The equipment in the Mixed Media Art Studio is a gift to the community from Manon and Ian Slome.

Most Creative Arts classes take place in the Mixed Media Art Studio, dedicated to the community by the Steven Spielberg Righteous Persons Foundation.



Nelson Levine

Wax Carving Intensive: Ring with Bezel Setting

Nelson Levine

Beginner friendly. Create a bezel set, single stone ring wax with granulation. Learn to saw, file, create a bezel, and accurately size the wax to your finger. Learn to prep the wax for casting, as well as cleaning, setting, and polishing techniques. Resources for having your casting done and stone set will be provided. *A supply list will be e-mailed prior to the first class.*

3 Sundays, Jan 22-Feb 5, 10 am-4 pm, \$300/\$360 ESMWAX00WZ

Wax Carving: Beginners

Susan Barth

Working in wax offers the skills and tools to create jewelry with a sculptural feel. Learn to carve using files and burs, how to apply heat to build up or add design elements to your wax model, techniques to obtain a clean casting, where to take your wax models to be cast, and finishing techniques so it's ready to wear. *A supply list will be e-mailed in advance.*

Section 1: Textured Band

3 Tuesdays, Feb 7-21, 10 am-1 pm, \$120/\$140 ESMWXX01WZ

Section 2: Stud/Drop Earrings

6 Tuesdays, Feb 28-Apr 3, 10 am-1 pm, \$220/\$260 ESMWXX02WZ



Susan Barth

Jewelry: All Levels

This class is for everyone from true beginners to those with metals experience. Work at your own pace on independent projects with individual instruction and guidance. Various metalworking processes will be demonstrated, including metal preparation, soldering, and polishing as required to develop and/or expand your individual design techniques.

Section 1: Lisa Spiros

10 Mondays, Jan 23-Apr 2, 10 am-1 pm, (except Feb 20), \$370/\$440 ESMALL01WZ

Section 2: Lisa Spiros

10 Mondays, Jan 23-Apr 2, 2-5 pm, (except Feb 20), \$370/\$440 ESMALL02WZ

Section 3: Pat Daugherty

10 Mondays, Jan 23-Apr 2, 6:30-9:30 pm, (except Feb 20), \$370/\$440 ESMALL03WZ



Marie Jean Lederman-Benis

Jewelry for Beginners

Choose copper, brass, or silver to make one or two pieces of your own design—rings, necklace pendants, bracelets or earrings. Learn sawing, filing, rivet making, soldering, polishing and setting stones, plus hammering techniques and surface treatments like patina. *Beginner students provide their own small tools, metals, solders, and stones. A supply list will be reviewed at the first class.*

Section 1: Jim Hemmel

10 Tuesdays, Jan 24-Mar 27, 6:30-9:30 pm, \$370/\$440 ESMMET01WZ

Section 2: Lisa Spiros

10 Thursdays, Jan 26-Apr 5, 10 am-1 pm, (except Mar 8), \$370/\$440 ESMMET02WZ

Section 3: Pat Daugherty

10 Thursdays, Jan 26-Apr 5, 6:30-9:30 pm, (except Mar 8), \$370/\$440 ESMMET03WZ



Elaine Felhandler

Jewelry: Intermediate to Advanced

If you have jewelry-making experience, this class will help you get better and better at realizing your designs. We'll begin each class with a demonstration to expand your repertoire of skills. *Intermediate students provide their personal supplies.*

Section 1: Jim Hemmel

10 Wednesdays, Jan 25-Mar 28, 6:30-9:30 pm, \$370/\$440 ESMJWL01WZ

Section 2: Lisa Spiros

10 Thursdays, Jan 26-Apr 5, 2-5 pm, (except Mar 8), \$370/\$440 ESMJWL02WZ

Enameling: Traditional + Experimental

Sally Wright

Enameling, the process of fusing colored glass powder to metal, will transform your own designs into jewelry, small objects, or wall pieces in metals such as silver and copper. This supportive environment, for students of all levels, features demonstrations and individualized instruction. *Some supplies included.*

Section 1: Beginner

10 Wednesdays, Jan 25-Mar 28, 10:30 am-1:30 pm, \$370/\$440 ESMEML01WZ

Section 2: Advanced

10 Wednesdays, Jan 25-Mar 28, 1:30-4:30 pm, \$370/\$440 ESMEML02WZ

Fused Glass Jewelry + Objects

Melissa Terman

Learn the basics of using vibrantly colored glass to make earrings, pendants, cufflinks and other small objects. Cut, arrange, and stack glass to be fused together in the kiln and finish the piece by setting it in your own jewelry designs. *No jewelry or glassmaking experience is required. Supply fee of \$45 due at first class; additional supplies will be discussed.*

7 Thursdays, Feb 23-Apr 19, 6:30-9:30 pm, (except Mar 8 & Apr 12), \$375/\$420 ESMGL500WZ



Melissa Terman

Bead Stringing: Beginners

Melissa Terman

Learn to make your own beautiful beaded jewelry, or make your broken jewelry new again. You'll create dazzling necklaces, bracelets, earrings, and lariats. You'll also get our "secret" list of the best suppliers in NYC and a chance to purchase our special tool kit for \$45 (a \$60 value). Just bring yourself to the first class and we'll tell you everything you need.

Section 1: 4 Wednesdays, Feb 1-22, 10 am-1 pm, \$160/\$190 ESMBDS01WZ

Section 2: 4 Wednesdays, Feb 1-22, 6:30-9:30 pm, \$160/\$190 ESMBDS02WZ

Bead Stringing with Metal Wire + Chain: Advanced

Melissa Terman

Take your jewelry making to the next level in this advanced workshop. Learn how to add chain and other metal components (clasps, earring elements, and chandelier findings) using metal wire wrapping techniques taught by a professional jewelry designer. *Supplies will be discussed in the first session; bring other tools and supplies you already own. Prerequisite: Bead Stringing or comparable knowledge.*

Section 1: 4 Wednesdays, Feb 29-Mar 21, 10 am-1 pm, \$160/\$190 ESMWIR01WZ

Section 2: 4 Wednesdays, Feb 29-Mar 21, 6:30-9:30 pm, \$160/\$190 ESMWIR02WZ



Jensen

Vintage Revisited Charm Necklace + Bracelet

Jensen

Create a unique reclaimed/upcycled vintage charm bracelet and necklace with noted accessory designer and instructor Jensen. Learn proper techniques for working with wire and jewelry components as well as vintage charms, beads and crystals, game pieces, toys, ribbons, keepsakes and broken jewelry from home. You name it, we'll upcycle it! *Supply list will be e-mailed a week in advance.*

2 Thursdays, Mar 15 & 22,
6:30-9:30 pm, \$80/\$95 ESMVIN00W2

Jewelry Mini-Terms

For continuing students only. Miss being in class between winter and spring terms? Sign up for these mini-classes before the next round starts so you can keep working on your jewelry projects. *Open only to students who were enrolled in winter Jewelry classes.*

All Levels: Lisa Spiros

4 Mondays, Apr 16-May 7, 10 am-1 pm,
\$150/\$170 ESMCNB01W2

All Levels: Lisa Spiros

4 Mondays, Apr 16-May 7, 2-5 pm,
\$150/\$170 ESMCNB02W2

All Levels: Pat Daugherty

4 Mondays, Apr 16-May 7, 6:30-9:30 pm,
\$150/\$170 ESMCNB03W2

All Levels: Jim Hemmel

3 Tuesdays, Apr 17-May 1, 6:30-9:30 pm,
\$120/\$140 ESMCNB04W2

Beginner: Lisa Spiros

4 Thursdays, Apr 19-May 10, 10 am-1 pm,
\$150/\$170 ESMCNB05W2

Intermediate/Advanced: Lisa Spiros

4 Thursdays, Apr 19-May 10, 2-5 pm,
\$150/\$170 ESMCNB06W2

Beginner: Pat Daugherty

3 Thursdays, Apr 26-May 10,
6:30-9:30 pm, \$120/\$140 ESMCNB07W2

Celebrating the Artistic Life of Ellena Parrino

Elle, as she was called by those close to her, embraced the community at the JCC as her creative outlet and held us very close to her heart, as we did her. Her passing in July 2011 took us all by surprise. A gorgeous and intelligent artist, Elle sensitively crafted her work and always designed with careful consideration to how all materials balanced in a piece. A prolific craftswoman, she was a jeweler and painter who excelled in many other art mediums at the JCC and in her personal life.



Ellena Parrino

THE JCC JEWELRY STUDIO

Supply Requirements: For beginner and intermediate classes, students provide their own small tools, metals, solders, and stones. A supply list will be reviewed at the first class with recommendations for tools and suppliers.

Open Studio Time: Registered students only. Free 3-visit card and schedule will be distributed at first class. Cards expire at the end of each term. Purchase additional 5-visit or 10-visit cards at the lobby box office.

Jewelry + Ceramics + Wearable Art Mother's Day Sale

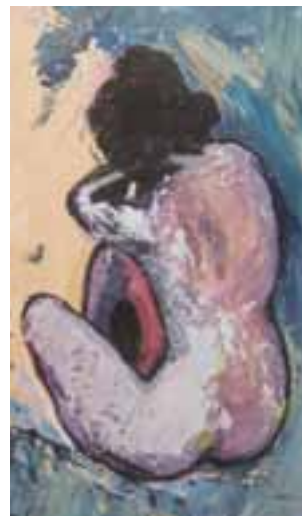
A beautiful selection of handmade gifts created by JCC art instructors will be available in the lobby. Cash and personal checks preferred but credit cards are OK! Vendors are on the JCC Art Studios staff.

Wed, May 2 & Thu, May 3,
11 am-8 pm

PAINTING + DRAWING + PRINTMAKING

Celebrating the Artistic Life of Gertrude Levy

Talia Segal Fidler's art classes provided our mom with an artistic outlet for her innate sense of color, composition, and desire for creative expression. Greeted there with warmth and affection, she knew she belonged in this art studio, a place that soothed her soul and erased time because all that mattered in the studio was genuine creativity and a love of beauty. She felt truly successful in this realm and her sense of herself as an artist enhanced her quality of life and elevated her spirit. *-excerpt from son, Henri Levy*



Seymour Berger



Gertrude Levy

Painting + Drawing: All Levels

If you've wanted to draw or paint but never had the opportunity—or if you've been doing it your whole life—join us in working from still life, imagination, and the figure. Use pencil, charcoal, pastel, and acrylic or oil paint to develop visual problem-solving skills. *Painting supply list discussed in class; drawing supplies provided by JCC.*

Section 1: Talia Segal

10 Mondays, Jan 23-Apr 2
(except Feb 20), 9:30 am-12:30 pm,
\$350/\$420 ESDPTG01W2

Section 2: Heidi Johnson

10 Thursdays, Jan 26-Apr 5
(except Mar 8), 12:30-3:30 pm,
\$350/\$420 ESDPTG02W2

Basics of Drawing Talia Segal

Tackle the many aspects of drawing a still life and the figure, working from live models. Focusing on the basics and more advanced concepts, you will begin to easily translate a three-dimensional experience onto a two-dimensional surface. *Charcoal, pastels, and oil pastels will be provided.*

10 Mondays, Jan 23-Apr 2
(except Feb 20), 1:30-4:30 pm,
\$350/\$420 ESDDRW00W2

Painting Techniques and the Artists Behind Them Heidi Johnson

These bite-sized workshops are a fun introduction to painting. You'll learn a bit of history about the techniques of artists like Velazquez, Hopper, and Monet, the technique itself, and then complete a small 12"x12" painting. *A supply list will be e-mailed in advance.*

Section 1: Spanish Painters

4 Mondays, Feb 6-Mar 5
(except Feb 20), 6:30-9:30 pm,
\$140/\$170 ESDPNT01W2

Section 2: American Iconoclasts

4 Mondays, Mar 12-Apr 2,
6:30-9:30 pm, \$140/\$170 ESDPNT02W2

Section 3: French Provocateurs

4 Mondays, Apr 16-May 7,
6:30-9:30 pm, \$140/\$170 ESDPNT03W2

Unless otherwise noted, all programs are held at the JCC. The first price listed is for JCC members; the second price is for nonmembers.



Jerry Laskey

Drawing, Painting + Printmaking

Talia Segal

Beginning and returning students will benefit from the varied media explored in this open workshop format. You will pick subjects you enjoy and develop them in different mediums: charcoal, pastels, acrylics, and printmaking. *Many supplies provided; others will be discussed in class.*

10 Tuesdays, Jan 24-Mar 27, 9 am-noon, \$350/\$420 ESDPP00WZ

Printmaking

Talia Segal

Thanks to the generous donation of a printing press by Gerson and Judith Leiber, we are able to offer the rare opportunity to learn the basic principles of this classic artistic process. Create monotypes which are painterly prints that offer freedom and spontaneity unmatched by any other artistic process. Explore basic approaches, materials, and techniques without the use of acid, including dry point, collage, and relief cut images such as linoleum cuts and wood cuts. *Starter supplies included in course cost; additional supplies discussed at first class. These sections run concurrently in two studios.*

Section 1: 10 Tuesdays, Jan 24-Mar 27, noon-3 pm, \$350/\$420 ESDPRT01WZ

Section 2: 10 Tuesdays, Jan 24-Mar 27, 12:30-3:30 pm, \$350/\$420 ESDPRT02WZ

Drawing + Painting the Portrait: All Levels

Gabriela Dellosso

Learn the basics of drawing and painting the human face—how to use light and shadow to create 3-dimensional forms in the human head and helpful tips to draw the eyes, nose, mouth, and ears. A live model will be used each session. The class will start with one-day poses, then will progressively work into longer multiple-week poses. *Students may draw or paint in the medium of their choice.*

10 Tuesdays, Jan 24-Apr 3 (except Mar 27), 6:30-9:30 pm, \$385/\$450 ESDPOR00WZ

Creative Painting

All Levels

Elizabeth Marraffino

Experience creative approaches to acrylic or oil easel painting in this lively class geared to both beginners and experienced painters. Using still lifes, photographs of landscapes and other subjects, learn to apply and explore basic concepts of color theory, composition, and other formal elements of art. *A supply list is provided during the first class when properties and uses of various materials are discussed. Experienced students should bring whatever materials they already have.*

Section 1: 10 Wednesdays, Jan 25-Apr 18 (except Apr 11), 2-5 pm, \$350/\$420 ESDCRP01WZ

Section 2: 10 Wednesdays, Jan 25-Apr 18 (except Apr 11), 6:30-9:30 pm, \$350/\$420 ESDCRP02WZ



Denis Ponsot

Watercolor

All Levels

Denis Ponsot

Avoid pitfalls and advance your abilities, benefit from individual attention, and explore a variety of watercolor techniques with an emphasis on developing your style. Demos in color and design, wet on wet, dry brush techniques, and a unique new watercolor stretched canvas will be covered. Students of all levels can paint from still life set-ups, photos, or your own subjects. *Supply list can be downloaded off the online course listing.*

Section 1: 10 Wednesdays, Jan 25-Mar 28, 10 am-1 pm, \$350/\$420 ESDWTR01WZ

Section 2: 10 Fridays, Jan 27-Mar 30, 10 am-1 pm, \$350/\$420 ESDWTR02WZ

Seniors-Only Drawing and Painting Class

All Levels

Gene Wisniewski

Discounted for seniors! Whether it's something you've been doing your whole life, or something you've been waiting your whole life to do, express yourself, improve your skills, and make new friends. Work from still life or photographs. Receive highly personalized instruction in a fun, casual atmosphere. *Suggested list of painting supplies provided in advance by instructor; drawing supplies provided by JCC.*

10 Fridays, Jan 27-Mar 30, 1:30-4:30 pm, \$300/\$350 ESDSEN00WZ

Works on Paper: An Introduction to Collage + Mixed Media

Christine Garvey

Explore the formal elements of collage such as texture, composition, line, balance, and color, while experimenting with a variety of mark-making techniques such as stamping, transferring, and wet and dry media. We will cover essential collage methods and alternative processes including matte medium and photocopy transferring to create a set of small mixed-media works on paper. *Supply list will be e-mailed in advance.*

Tue, Mar 6, 7-9:30 pm, \$55/\$70 ESDCOL00WZ



Gene Wisniewski

The Six-Hour Art Major

Gene Wisniewski

While you won't walk away with an actual diploma, this entertaining yet highly informative seminar DOES offer a mini-version of a typical art major. Besides Art History and Art Appreciation, the course includes hands-on drawing exercises that demonstrate the thought processes and techniques behind making art, and a discussion on developing creativity. *No previous art training required.*

2 Thursdays, Mar 22 & 29, 6:30-9:30 pm, \$70/\$85 ESDART00WZ



Kaitlin Shulman

Hand-Cut Printmaking Stamps

Kaitlin Shulman

Using carving tools and a very soft block printing material, you will quickly learn about relief printing and create your own stamps. Images can be applied on various paper surfaces to create a personalized letterhead, note cards and envelopes, bookmarks, and other hand printed goodies on your gift list! *Some supplies included; others will be e-mailed in advance.*

6 Mondays, Mar 19-Apr 23, 6:30-9:30 pm, \$210/\$255 ESDSTP00WZ

Check out the [Children + Families brochure for Portfolio Prep and Painting + Digital Photography Series!](#)

THE JCC PAINTING + DRAWING + PRINTMAKING STUDIO SUPPLY REQUIREMENTS:

Students provide their own paints, brushes, canvases, palettes, and specialty papers—which will be discussed in class. Most drawing supplies provided by the JCC.