



***Dover Sherborn Community Education
Adult and High School Classes
Winter Spring 2012***

***“What we learn with pleasure we never forget.”
Alfred Mercier***



Dover-Sherborn Community Education Winter/Spring 2012 Expand Your Horizons

Telephone: 508-785-0722 Fax: 508-785-2239
www.doversherborn.org

Welcome to our Winter/Spring 2012 session. We're very excited about our new offerings this term, while some of our more popular classes are returning. It is our goal to keep the "community" in Community Education. We are a self-sufficient arm of the DS Public Schools and rely on your support to keep our programs operating. Thanks so much for attending our classes.

Current Procedures - 2012

Non-Resident registration fee: \$5 payable only once per semester, if you are not a resident of Dover or Sherborn. Register 4 or more out-of-towners for one class and avoid paying the non-resident fee.

Payment: We accept checks, credit cards (Visa, MC) & cash. (SEPARATE CHECKS FOR EACH COURSE PLEASE)

Credit Cards: Call (508) 785-0722 any time and leave information on our secure voicemail or Fax (508) 785-2239. INCLUDE ALL INFORMATION ON THE REGISTRATION FORM.

Checks: Please write separate checks for each class, payable to Dover-Sherborn Community Education, 157 Farm St., Dover, MA 02030. **Multiple Registrations:** When you register more than one person, we need all the information for each participant.

Drop-off Registration @ Dover Sherborn Reg. Schools, Administration Bldg. 157 Farm Street, Dover.

We don't confirm classes or make reminder calls. We'll contact you if there's a question or problem. Keep Your Brochure For Referral.

Class Locations: Dover-Sherborn High School (9 Junction Street, DSHS), D/S Middle School (155 Farm Street, DSMS), Lindquist Commons (cafeteria, LCafe) and certain offsite locations as noted in each course description.

Handicapped Access: All of our buildings are handicapped accessible. Call for assistance or more details.

Weather Cancellations: Whenever classes in Dover-Sherborn Public Schools are cancelled, Adult Education classes are cancelled. Cancellations are announced on local radio and television stations or you may call (508) 785-0722 for a recorded message.

Changes: Community Education reserves the right to cancel classes that are under-enrolled, change times, locations and substitute instructors.

●●●**Course Refunds:** Community Education reserves the right to determine if a refund is due and whether it will be course credit or refund of payment. No refunds will be granted for withdrawals made less than (7) seven business days before the date a class is scheduled to begin. Course withdrawals made (7) seven business days or more in advance of the beginning of a class will be reviewed on an individual basis.

Winter/Spring 2012 Registration Form

Name: _____

Address: _____ Town: _____ Zip: _____

Home phone: _____ Cell: _____ Work: _____

Email: _____ DOB (driver's ed. only) _____

MC/VISA # _____ Exp. _____

Class #: _____ Class Name: _____ Fee: _____

Class #: _____ Class Name: _____ Fee: _____

Class #: _____ Class Name: _____ Fee: _____

Non-residents please add \$5.00 per semester

I hereby release sponsors, Towns of Dover and Sherborn, its employees, agents and officers from responsibility for any and all associated losses, injury or damage resulting from participation in this activity.

Signature _____

If you see a class you would like to take, register right away for 2 reasons: 1. Many classes fill up early, or 2. we may have to cancel a class due to low enrollment, only to receive some last minute calls that would have allowed us to run the class. We normally cancel classes one week prior to the scheduled start date.

Enrollments are processed on a first-come, first-served basis. Registration begins upon receipt of this brochure. You will NOT receive a confirmation of your registration. We will only contact you if there is a problem or question regarding your registration. If you register by FAX please call us at 508-785-0722 to follow-up.

Instructor biographies are on p. 7

Food Glorious Food- Winter/Spring 2012

Join us for an evening out with a well-known chef or food purveyor. These evenings are designed to educate as well as to provide a wonderful night out. These classes are meant to inspire you in broadening your culinary interests. We're also bringing you classes focusing on healthy cooking and eating. Classes include sampling the chef's specialties created for you. We look forward to seeing you. Menus may vary from descriptions. **Please note: All materials/ingredients fees are included in the price. Per our chefs requests we are unable to accept late registrations or walk-ins for our food classes as all materials are purchased in advance.**

1-01 Winter Soups - Tues. 1/31, 6:30-9:30PM

Soup, described as: "Cuisines' kindest course", will be the topic of this hands-on class with Chef Edgar Ievins. Beginning with making homemade stock (both chicken and vegetarian), we'll go on to make soups ranging from the most basic Chicken Soup to the most elegant, Lobster Bisque. We'll cover elements of soup making that can be generalized to all of your soup recipes. We'll address enhancing vegetarian flavors by making a hearty carrot ginger soup and the secrets of making one of Edgar's personal favorites, French Onion Soup. Crusty bread and take-home containers will be provided. All you need to bring is a healthy appetite. **DSHS Room 108 No registrations after 1/25 Fee: \$65** (Chef Edgar Ievins)



1-02 Fusion of Food and Fitness - Tues. 2/7,

6-9:30PM Nutrition and fitness go hand-in-hand in leading a truly healthy lifestyle. Personal Chef Sabine St. Pierre and Personal Trainer Bethany Hart are back to teach you how to realistically incorporate both into your daily lives. First you'll spend 2 hours discussing how to create efficient weekly meal plans and shopping lists to make a little go a long way. Prepare and cook 2 healthy meals that you'll be able to turn into 4, discuss portion control tips and learn appropriate ingredients to optimize your workouts and benefit your overall health. Finish with a 1 hour fitness session. You'll design weekly workout routines to fit your hectic schedule, determine appropriate intensities for your fitness level, apply proper techniques to avoid injury and discuss pre and post workout nutrition strategies. **Please come dressed to work out and bring containers for leftovers.** **DSHS Room 108 No registrations after 10/11. Fee: \$68** (Sabine St. Pierre and Bethany Hart)

1-03 Irish Quick Bread - Tues., 2/28, 6:30-9:30PM

Get ready for your St. Patrick's Day celebration by learning to make some of Ireland's most traditional pastries. The focus will be to make certain you know the basics of homemade quick breads, as well as some tricks that elevate these breads and cakes to pastry shop quality. Recipes will include Irish Soda Bread and its dressed up cousin "Spotted Dog", Butter Tea Cake, Shortbread, Scones and the mysterious and legend-laden Barmback. **DSHS Room 108 No registrations after 2/22 Fee: \$65** (Chef Edgar Ievins)

1-04 Traditional Swedish Cuisine- Wed., 2/29,

6-8:30PM Swedish food culture has been influenced by foreign cuisine over the years, ranging from French cuisine during the 17th and 18th centuries, to sushi, even cafe latte. Today it is undergoing a renaissance. Get a short history on the traditional dishes and why these foods are such favorites. You'll also learn how to make Swedish style cookies in this hands-on class. Take home samples and recipes for your family. **Bring containers.** **DSHS Room 108 No registrations after 2/23 Fee: \$59** (Instructor Anna Simon)

1-05 Comfort Foods Healthy Makeover - Tues.,

3/6, 6:30-9:30PM Chef Sabine is back with more recipes that are sure to become favorites as she shows you how to transform your favorite comfort foods into healthy meals your whole family will enjoy. Some of the recipes she is planning include Spaghetti and Meatballs, Chicken Parm, Beef Stroganoff and side dishes including Pasta Salad. She'll also include assorted muffins. You'll learn several tips on how to indulge in comfort food while cooking them with health in mind. **Remember your containers for leftovers!** **DSHS Room 108 No registrations after 2/29 Fee: \$65** (Sabine St. Pierre)

1-06 Fondant 101 - Mon., 3/19, 6-9PM

Love watching reality television cake decorating shows and always wanted to know more about this versatile cake icing called fondant? Then this class is for you! We'll make our own fondant from scratch, color it, learn how to cover a cake with it and go over basic fondant decorating techniques (ribbons, roses, easy animals and more). Learn how to make the classic buttercream icing that "glues" the fondant to the cake and learn basic piping skills. Bring your own two-layer, 8 inch cake, unfrosted, or bring an 8x5 inch Styrofoam cake "dummy", available at stores like AC Moore. The fee includes a box to take your creation home. **DSHS Room 108 No registrations after 3/13. Fee: \$60** (Instructor Denise Swidey)

1-07 Croissants - Tues. 3/27, 6-9:30PM Among the fond memories Chef Edgar has of living in Manhattan, are his forays to the local French Patisserie for fresh Croissants. Croissants were available all year round except two weeks in August when the Croissant Chef was on vacation. The bakery would rather do without than allow a lesser talent to handle these delicacies. While perfecting the process requires an internship, we will cover the basics by making both savory and sweet croissants. Plain, Ham and Cheese and, of course, Chocolate Croissants will be included. We will utilize their "proofing" time by brushing up on our crepe making skills. **DSHS Room 108 No registrations after 3/21 Fee: \$60** (Chef Edgar Ievins)

1-08 Tapas and "Mocktails" - Wed., 4/4, 6-9PM Looking for some new drinks and appetizers to serve your guests at an upcoming spring soiree? In this class learn how to make four great Spanish-style hors d'oeuvres and two mixed drinks that will wow the crowd. On the food menu: Classic Spanish Tortilla, Grilled Asparagus in Jamon Serrano, Sherry-Braised Mushrooms on Baguette Rounds and Gazpacho with Shrimp. We'll make non-alcoholic versions of the cocktails, with take-home recipes for the alcohol added version including Lemoncello-Prosecco Honeydew Cooler and Kiwi Gin Fizz. We'll discuss basic cocktail ratios, simple syrups and fruit purees so you can invent your drinks at home. **DSHS Room 108 No registrations after Fee: \$68** (Instructor Denise Swidey)

1-09 Cooking with Super Foods - Wed., 4/25, 6-9PM We've all seen the lists, the top 10 foods that we should be eating often as they are packed with nutrients. Many of us have wondered how to incorporate these foods in ways our families will enjoy. In this class we'll explore the list and ways to cook with these items. Recipes to include (but not limited to): Salmon Burgers with Dill Mayonnaise, Lentil Soup and Quinoa Pilaf. **DSHS Room 108 No registrations after 4/19 Fee: \$59** (Instructor Sue Findlay)

1-10 Chicken 4 Ways - Mon., 5/14, 6-9PM One of the best pieces of culinary advice I read recently, was, if you're going to roast a chicken, roast two. In this class we'll start with roast chicken and create 4 delicious, family friendly, healthy meals. The menu will include Chicken Fried Rice, Chicken Chili with White Beans and Bulgur and Chicken Salad. No registrations **DSHS Room 108 No registrations after 5/6 Fee: \$59** (Instructor Sue Findlay)

1-11 ABC's of Jam- Tues. ,5/15, 6-8PM Home preserving is a true seasonal delight. In this hands-on class we'll prepare delicious jam such as strawberry that can serve as a base for other flavor variations. Spend time learning preserving and jam making techniques. The course will be completely hands-on, and you take what you make! We'll have time to chat about jam and to explore ideas for gifts and labeling. With the many fruits available over the summer, learn a new technique to incorporate fruit into your diet. **DSHS Room 108 No registrations after 5/8 Fee: \$59** (Instructor Anna Simon)

2-01 Watercolor Painting from Photographs - Wed., 5 classes, 3/7 - 4/4, 7-9PM Whether you're a beginner or experienced watercolorist, teen or retired, come develop your creative talent in this painting class. New and returning students welcome! Each week students



will review various topics including the choice of materials, composition and drawing, value studies, basic washes, masking and common watercolor techniques such as dry brush. While all painting styles are discussed and encouraged, the instructor specializes in tightly rendered, realistic work. Students will be sent a list of recommended materials to bring with them to class and are encouraged to bring some photographs they'd like to paint. You'll advance at your own pace and will receive individual attention. **DSHS Room 105 Fee: \$125 by 3/1, \$137 after.** (Richard Denzer)

2-02 Leather Cord and Bead Wrap Bracelet - Wed. 3/14, 6:30-9:30 The leather cord and bead wrap bracelet is certainly one of the trendiest pieces of jewelry on the market today. Typically these bracelets cost hundreds of dollars at high end department stores. Learn how to create these bracelets for a fraction of the cost. Join us and discover this simple bead weaving technique to craft your own bracelet. **DSHS Room 106 Fee: \$55 by 3/8, \$67 after, includes materials.** (Anita Kratzsch)

2-03 China Shard Mosaics - 4 classes, Mon. 3/19 - 4/9, 6-8PM This class is good for beginners as well as continuing students. Learn to recycle broken dishes, vases and lamp bases into a picture frame. Beginners will learn how to cut and place china shards to design a picture frame using adhesives and grout. Advanced students will decorate a vase, glass bank or flower pot using china shards or stained glass. **DSHS Room 106 Fee: \$95 by 3/13, \$107 after, includes materials.** (Gail Frain)

2-04 Shamballa Bracelets - Wed., 5/2, 6:30-9:30 Next to the wrap bracelet, the Shamballa Bracelet is the latest and greatest in on-trend jewelry. Inspired by the \$5000 version of this bracelet, learn to create this fine jewelry piece in a fashion jewelry format. You'll choose your cord and beads. Come learn how to make this unique adjustable bracelet. **DSHS Room 106 Fee: \$55 by 4/26, \$67 after.** Visit Anita's website for examples of these bracelets, www.newenglandbeadcompany.com (Anita Kratzsch)

**QUESTIONS??? CALL US AT
508-785-0722**

VISIT US ON THE WEB:

www.doversherborn.org

REGISTER EARLY: AVOID CLASS CANCELLATIONS!

Recreation

3-01 Boating Skills and Seamanship - 13 classes, Tues., 2/28-5/29, No class 4/17, 7-9PM This course is designed for both the experienced and the novice boater. How do you know which boat is best for you? What is the proper way to trailer and handle your boat? We'll cover all the "highway" signs. The certificate you earn may help you cut insurance costs. Learn nautical terms, sailor's language, legal requirements, navigation aids and marlinspike seamanship. We'll also cover marine engines, weather, inland boating and medical hazards. **Valid course in all 50 states. Children 12 and over may attend with a parent at an additional cost. DSHS, Room 205 Fee: \$65 if you register by 2/23, \$92 after; families may attend at a discount rate-call for pricing; materials fee of \$46 payable to instructor at the first class.** (Instructors are members of the US Coast Guard Auxiliary staff.)

3-02 Beginning Golf - 5 classes, Thurs., 5/3 -5/31, 5:30-6:30PM Don't miss this opportunity to take golf lessons from a pro. Let PGA professional, Harry Rose, help you lower your scores and your frustration on the golf course. Learn all the basics including putting and chipping. Let Harry take you from the green, back to the tee and everything in between. **Needham Golf Club, 49 Green St., Needham Fee: \$129 by 4/27, \$141 after.**
(Harry Rose)



Your Well-Being

4-01 Basic Chinese Herbal Medicine - Thurs., 3/8, 6:30-8:30PM Chinese Herbal Medicine is a tradition, along with acupuncture and acupressure techniques, that goes back thousands of years and involves the use of plants, minerals and some animal products to treat a wide array of health conditions. In this interactive seminar, you'll be introduced to the theory behind Chinese Herbal Medicine - how herbs are characterized and what health conditions herbal formulas are used to treat. You'll see how a Traditional Chinese Medicine (TCM) practitioner determines appropriate formulas and how these formulas are prepared and taken. We'll discuss Chinese herbs that are used in the Western world - including some that you probably have in your kitchen right now - and how they can be used as home remedies for some common ailments. **DSHS Room 206 Fee: \$25 if you register by 3/2, \$37 after.**
(Bethany Hauch/Marcie Griffith)

4-02 A New Season, A New You with Spring Tonic Herbs - Thurs., 3/29, 7-8:30PM We've all heard about spring cleaning our homes, but what about our bodies? Come learn about foods and herbs that will put a spring in your step by cleansing your liver, kidneys and digestive tract. You'll feel like new! In this class you'll get to try some sample teas and will take away some delicious food and tea recipes. **DSHS Room 108 Fee: \$35 by 3/23; \$47 after.** (Barbara Aspland-Wolf)

Useful Information

5-01 Maximize Your College Financial Aid- Thurs., 3/22, 7-9PM This one night workshop is a must for all parents of college bound high school students, especially freshmen and sophomores. We will demystify the college financial aid process and teach you how to access available money, some of which is available to high income families and business owners. Strategies will be presented that will help protect your assets by maximizing eligibility for aid, effectively lowering your college costs. You will learn the optimum time to set the strategies in place. A free, comprehensive analysis will be provided to those interested in receiving one. **DSHS, Room 206 Fee: \$20/person, \$25/family by 3/16, \$32/\$37 after.**
(College Funding Advisors teaches this seminar.)

5-02 Home Staging - Mon., 3/12, 6:30-8:30PM Students always rave about this class. Learn successful strategies for staging your home to look its best before you put it on the market. Joleen Rose of ERA Key Realty Services will discuss and reinforce how staging as well as strong, targeted marketing plans, internet exposure and virtual tours help sell a home faster in today's market. You'll hear tips from guest speaker Sandra Bouchard, owner of Define by Redesign. **DSHS Room 206 Fee: \$20 by 3/6, \$32 after.**

5-03 Estate Planning - Thurs., 4/12, 6-7PM Please join Realtor Joleen Rose, CBR, LMC and Attorneys Ted Cannon and Jennifer Taddeo and learn more about the opportunities - and hidden pitfalls - related to your real estate, estate planning and Medicaid/MassHealth planning. Are you worried about reverse mortgages, the use of irrevocable trusts, how to maximize your protection under the new Homestead Law? If so bring your concerns, questions and a note pad as they'll cover the basics. **DSHS Room 206 Fee: \$5.00**

Music and the Arts

6-01 Singing Success - 3 classes, Mon., 3/12 - 3/26, 6:30-8:30PM Have you always wanted to learn to sing? Do you already sing but wish you could take it to the next level? This class is for you. Both beginners and experienced singers will uncover tools, techniques and coaching that will help you progress to the next step as a singer. By the end of 3 weeks you'll notice an improvement in singing high notes, a more pleasing tone or sound of your voice and a wealth of skills and knowledge empowering you to properly care for and improve your "voce" for life. **DSMS Room 201 Fee: \$72 if you register by 3/6, \$84 after** (Christopher Keene)

6-02 Supporting Your Artistic Child - Wed., 3/21, 6-9PM Is your child a singer, actor, artist, dancer or musician? Succeeding as a professional in the arts is not a matter of "luck" or "getting your big break". There are concrete, specific things you and your child can do to build not only their skills and ability, but their career so they can earn a healthy living from their passion. In this

seminar you'll be given resources to share with your child to help them move to the next level in their art, as well as tools and strategies for YOU to use as a parent to help them get paying gigs, find new ways to earn money from their art, promote and build a network of fans and colleagues who will help them nurture their career 24/7. **DSMS Room 201 Fee: \$25 by 3/15, \$37 after.** (Instructor Christopher Keene)

Gardening

7-01 Landscaping for All-Season Interest - 3 classes, Thurs., 4/5 - 4/26, No class 4/19, 6:30-8:30PM Come to this class with pictures and a sketch of your garden space including the dimensions. You'll learn how to design your space for year round beauty. First, we'll discuss how to suit a site's cold hardiness, sun exposure and soil with gardening tips about planting and maintenance. Then we'll Fit the Space using mature plants to insure less continuing maintenance. You'll be able to use a unique color-coded handout (Hort Lists©) which arranges hundreds of plants by cold-hardiness, sun exposure, plant height and seasonal interest. This class is suitable for new and experienced gardeners. **DSHS Room 205 Fee: \$69 if you register by 3/30, \$81 after.** (Instructor Brian Karlsson-Barnes)

7-02 Flower Arranging 101 - Wed. 6/13, 6-8PM Discover the secrets of professional florists in this fun and informative class. Get tips on how to buy, select and process flowers to last. Learn step-by-step floral design techniques so you'll feel confident turning your store-bought or garden flowers into stunning arrangements for your enjoyment or to give as gifts. All flowers and materials will be provided and no experience is necessary. **DSHS Room 105 Fee: \$56 by 6/7, \$68 after.** (Instructor Laurie Marino)

High School Classes for Teens

8-01 February Vacation Driver's Education - Wed., 2/8, Thurs., 2/9, Tues., 2/14, 6-8PM and Tues. - Fri., 2/21-2/24, 8AM-2:30PM- This course covers the state required 30 hours of classroom instruction. The first class meeting, Thurs., 2/8, 6-8PM, is the required class for parents to attend with their student. **Students must be 15 yrs. 9 mos. to register for this class. DSHS, Room 122 /123 Fee: \$99 by 2/3, \$109 after. On-road instruction may be arranged directly with Teachers Driving Academy LLC for an additional fee, paid directly to TDA.**

8-02 April Vacation Driver's Education -Wed., 4/4, Thurs. 4/5, Tues. 4/10,6-8PM and Tues. - Fri., 4/17-4/20 8AM-2:30PM See above description for class information. First class , Wed. 4/4 is required for parents and students. **DSHS, Room 122/123 Fee: \$99 if you register by 3/28, \$109 after.**

Please note for full day classes students must bring lunch as they will not be allowed to leave campus. For June dates visit Teachers Driving Academy website, www.teachersdrivingacademy.com or our website after March.

8-03 SAT Prep - Mon. & Wed., 6 classes, 2/13 ,15, 27, 29, 3/5, 3/17, No classes 2/20, 22 6:30-9:00PM Experienced teachers focus on student-generated responses, comparative reading and calculator use. Learn verbal and math test-taking techniques and strategies. **DSHS, Room 122/123 Fee: \$210, Dover and Sherborn residents, if you register by 2/7, \$222 after; Non-resident fee: \$275 / \$285; No guarantee course materials can be provided if you register after 2/7.** **SAT Date: 3/10** (KC Potts/ Chris DuBose)

SAT II Prep Classes

8-04 Physics
8-05 Chemistry
8-06 - Biology

5 classes, Mon, 5/14, 21; Thurs., 5/17, 24, 31 , 6-8PM In each class Experienced DS teachers will focus on topics that wouldn't be covered in classes until after the SAT II test which is held on June 2, 2012. Course materials will be provided. (Instructors: Physics - Charlie Chicklis; Chemistry - Chris Levasseur; Biology - TBA) **DSMS - Physics, Room 105S; Chemistry - 114S; Biology - 109S Fee: \$175 if you register by 5/7, \$200 after.**

Driving Directions

Via Route 128: Exit at Route 109 to Westwood & go west. At Westwood center, take a right onto Hartford Street. (opposite the Mobil Station). Go to the 2nd four-way stop intersection and take another right onto Walpole Street. Follow Walpole Street to traffic light in Dover center. Continue straight onto Springdale Avenue to end, then, take a left on Farm Street. Go approximately 3 miles to Junction Street on your right, and into Dover-Sherborn Regional High School. Dover-Sherborn Middle School is first building on your right after entering the driveway; Lindquist Commons is second; the high school is down below. DSMS is 155 Farm St.

Via Rt. 16: From the north take Rt. 16 to Wellesley. Follow Route 16 through Wellesley to South Natick. At South Natick center, Eliot Church is on the right. At the light, take a left onto Pleasant Street. Go past Natick Falls then take next right onto Glen Street. Follow Glen to the end and take a right onto Farm Street. Take a right onto Junction Street after Admin. Bldg. for High School and Lindquist Commons.

Via Rt. 109 from Medfield: At center of Medfield take a left onto North Street. Go ¾ mile and bear right at fork. Take the left onto Farm Street & continue to Junction Street. Turn left onto Junction Street. High School entrance is the first driveway on right.

See map of our campus locations on back cover.
Visit us on the web: www.doversherborn.org and click on Community Education

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Instructor Biographies

Barbara Aspland-Wolf is an herbalist, flower essence practitioner and Reiki Master. She has taught about herbs in Vermont and Massachusetts, led herb walks and continues to learn and share what she knows. Barbara is a member of United Plant Savers and the Northeast Herbal Association.

Brian Karlsson-Barnes has been designing gardens in Eastern Massachusetts for 8 years. He is a master gardener who developed the Hort Lists®, a color-coded system to help his clients select plants for all-season interest.

Edward Cannon practices in the areas of representing corporations and individuals in business and real estate matters.

Charlie Chicklis is the head of the Science Department of Dover Sherborn High School with many years of teaching experience.

Richard Denzer has been painting for more than 30 years and currently runs Curb Appeal Portraits, providing custom, commissioned watercolor house portraits to local homeowners and realtors.

Sue Findlay, a trained chef, licensed clinical social worker and graduate of the Institute for Integrative Nutrition, specializes in helping individuals and families make healthy lifestyle changes. She is founder and owner of Wholesome Table, offering personalized health and nutrition classes, cooking classes and personal chef services.

Gail Frain Pendleton owns Gail's Garden Mosaic Art Work and More. She designs and decorates stepping stones, bird baths, flower pots, table tops, chairs, serving trays, picture frames and more.

Marcie Griffith, Lic.Ac., MAOM, has a Masters in Acupuncture and Oriental Medicine from New England School of Acupuncture. She is licensed by the Board of Registration in Medicine to practice Acupuncture and Chinese Herbal Medicine. She is a winner of the Tsay Fellowship Award for Excellence in the Art and Science of Traditional Chinese Medicine.

Bethany Hart, an Olympic athlete, is a Certified Athletic Trainer, focusing on strength and conditioning. She works with all ages and fitness levels with a specialty in corrective exercise to help people suffering from aches, pains and injuries, to transition safely back into fitness.

Bethany Hauch, Lic.AC., MAOM has a Masters in Acupuncture Oriental Medicine from the New England School of Acupuncture and is licensed by the Board of Registration in Medicine to practice Acupuncture and Chinese Herbal Medicine. She also graduated from Cornell University with a B.S. in Animal Science. She completed her Doctorate in Veterinary Medicine at Tufts University.

Edgar Ievins, a former psychologist and film maker, has loved cooking and baking his entire life. He is now a personal chef and baker. Edgar developed his love for cooking from his grandmother. He enjoys sharing his passion for food, cooking, and baking. Visit his website www.chefedgar.com

Christopher G. Keene is a professional musician based in Boston. He directs the choral and musical theater programs at DSHS, teaches private singing, piano, theory and conducting lessons and is a vocal coach. He also performs and has an active recording career. He is happily living a life supported by his passion. www.ChristopherGKeene.com

Anita Kratzsch has worked in the fashion industry for over 20 years. After receiving her BA in Fine Arts from Brandeis she continued her studies at the Boston School of Fashion Design and Worcester Center for Crafts. She is the owner of The New England Bead Company in Ashland.

Chris Levasseur teaches Chemistry at Dover Sherborn High School.

Laurie Marino is a floral designer and educator. She holds a Master's Degree in Education from the University of Massachusetts, Boston and has a certificate of completion from the Cass School of Floral Design. Visit her website www.youmakeitandtakeit.com

KC Potts is a Dover Sherborn High School English teacher and **Chris DuBose** is a retired DSHS teacher who has recently written his first book, *The Arc of Intersection*.

Harry Rose has been a golf pro for 14 years at Needham Golf Club. He is a PGA professional who teaches at all levels.

Joleen Rose, CBR, a Dover Sherborn alum, has re-joined ERA Key Realty Services - The Bay State Group in Millis. She believes strongly that you never get a second chance to make a good first impression.

Anna Simon, born and raised in Sweden has spent most of her adult life in the Boston area. She learned how to bake in her mother's kitchen in Sweden. She runs a gourmet gluten free bakery from her home and is currently working on a gluten free cookbook. Read her blog at www.cookingwithanna.net

Denise Swidey is a graduate of the Culinary Institute of America and Tufts University. She got her start in TV food styling for various Food Network shows where she still free lances. She is a producer for PBS's *Simply Ming* and is a contributing writer for *The Boston Globe* and *The New York Times*.

Sabine St. Pierre, a fourth grade teacher who combined her lifelong passion for cooking with her teaching skills and started her own personal chef service. She specializes in healthy and gluten-free food preparation.

Jennifer Taddeo is an attorney who specializing in estate planning and probate and trust administration. She has experience with drafting wills, trusts, health care proxies, durable powers of attorney and other estate planning documents.

Teacher's Driving Academy is a state licensed driving school operated by teachers from local school systems. Visit their website: www.teachersdrivingacademy.com or call 1-877-TDA-DRIVE.

**TAKE ADVANTAGE OF
EARLY REGISTRATION PRICES
ON MOST CLASSES !**

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www.doversherborn.org
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Dover-Sherborn Community Education
157 Farm Street
Dover, MA 02030

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MAP



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Dover, MA
Permit #16
ECRWSS

Dover Postal Patron

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ECRWSS

Sherborn Postal Patron

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Non-Profit Org.
U.S. Postage Paid
Dover, MA
Permit #16
ECRWSS

Medfield Postal Patron

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Non-Profit Org.
U.S. Postage Paid
Dover, MA
Permit #16
ECRWSS

Westwood Postal Patron

See our website for directions and parking
information for our classes or call our office
and we'll send them to you.

