

# Rev. Oreste Pandola Adult Learning Center

*at St. Leo's School*

914 Stiles Street  
Baltimore, Maryland 21202

## Courses and Registration 2012 Spring Semester

Visit us online at

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

Information: (410) 866-8494

*Join us for these interesting classes!*

*Enjoy attending sessions in Little Italy!*

*Eat dinner and walk over to class!*

*Certified, talented instructors!*

## LANGUAGE

### ITALIAN FOR TRAVELERS

(IN VIAGGIO)

Students will learn basic Italian to assist in travel to Italy. This course is best for novice Italian speakers. Thursdays (7-9) Fee \$70

*Instructor: Mark Tosti*

### ITALIAN FOR CHILDREN (10-12)

This is an opportunity for your children and grandchildren to learn Italian. Student will learn basic words, grammar and spelling. Saturday (11-12) Children of all ages welcome. Fee \$40 (plus textbook) Saturdays March 10, 17, 24, 31 April 14, 21, 28 and May 5

*Instructor: Rosalinda Mannelta*

### EXPLORATORY ITALIAN FOR ADULTS

Basic introduction to the Italian language. Students learn words, phrases and basic conversation.

Thursdays (7-9)

*Instructor: Harry Stein*

Saturdays (12-2)

*Instructor: Frank Passaro*

### **CONTINUING ITALIAN (101)**

This class is for students who have completed Exploratory Italian. Thursdays (7-9)

*Instructor: Sister Joan Ramus  
(Comboni Missionary Sister)*

### **CONTINUING ITALIAN (102)**

This class is for students who have completed Italian 101. Thursdays (7-9)

*Instructor: Peter Rutelli*

### **CONTINUING ITALIAN (104)**

This class is for students who have completed Italian 103. Thursdays (7-9) and Saturdays (12-2)

*Instructor: Rosalinda Mannetta*

### **INTERMEDIATE ITALIAN (205)**

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

*Instructor: Sara Serrano*

### **ADVANCED ITALIAN (300)**

This class is for students who have completed Intermediate Italian 205. Thursdays (7-9)

*Instructor: Mary Ebrahimpour*

### **ADVANCED ITALIAN (306)**

Class is for students who have completed Advanced Italian 305. Thursdays (7-9)

*Instructor: Silvana Cinosi Ferrante*

### **ADVANCED ITALIAN (308)**

This is for students who completed Advanced Italian 307. Continue to improve your skills. Only Italian will be spoken during the second hour. Thursdays (7-9)

*Instructor: Sara Serrano*

## **FOOD & DRINK**

*Volunteers are needed on February 11 and 18, 2012 starting at 9:00 am in the school hall to help make homemade ravioli for St. Leo's Annual Dinner. Novices are welcomed.*

*Lunch will be provided.*

*Meatballs will be made on March 3, 2012 starting at 9:00 am.*

*Ravioli Dinner March 4, 2012 from 12-6 pm.*

### **NEW! NEW! NEW!**

#### **HOMEMADE MOZZARELLA**

Mr. Olmo will demonstrate the art of making this scrumptious Italian cheese. You can then create it for friends and family. He will also demonstrate how to make Burrata (boo-rah-tah) which is a delicious, soft fresh cheese made from mozzarella and cream. Fee \$15 Saturday March 24 (12-2)

*Instructor: Mr. Larry Olmo*

#### **CHERRY LIQUOR**

Make delicious Cherry Liquor from scratch for your family and friends to enjoy. Saturday April 21 and May 5 (11-12) Fee \$20 (plus supplies).

*Instructor: Cindy Rebbert*

### **ITALIAN SAUSAGE**

Learn how to make homemade Italian sausage. Session I: Instructor will demonstrate how to make the sausage. Session II: Students make their own sausage to take home and enjoy. Saturdays March 17 and 31 (11-2) Fee \$20 plus supplies

*Instructor: Franco Ranieri*

### **MAKE "CREAM" LIMONCELLO**

Learn how to make this delicious liqueur. Saturdays April 14 and 28 (12-2) Fee \$20 (plus supplies)

*Instructors: Lou Mazulli, Charlie Ferraro & Sal Ranieri*

### **INTRODUCTION to WINE MAKING**

Learn techniques for creating delicious home made wine. SALUTE! Saturday May 5 (12-1) Fee \$10

*Instructors: Sal Ranieri & Charlie Ferraro*

### **ITALIAN BREAD, SWEETS & BISCOTTI**

Learn to bake delicious treats. Thursdays March 15, 22 and 29 (7-9) Fee \$30 (plus supplies)

*Instructors: Filomena Scalia, Anna Brotto,  
Eleanor Stein & Vincenzo Mirarchi*

### **MAKE HOMEMADE RAVIOLI, GNOCCHI, PASTA & SAUCES**

Treat your family to these delicious Italian delights. Saturdays April 21, 28 and May 5 (11-2) Fee \$30

*Instructors: Joe Platerote, Josephine  
Platerote & Terry Giorgilli*

### **ITALIAN COOKIES**

Learn to make your own delicious "Italian Cookies" for your family. May 3 (7-9) Fee \$10

*Instructor: JoAnn Voso Ortiz*

### **ANISETTE**

Learn to make this delectable liquor to share with family and friends. Saturday May 5 (1-2) Fee \$10

*Instructor: Maria Commodari*

### **NEW "KiTcHeN KiDz!"**

Children ages 5+ will create salads and healthy snacks. Saturdays March 10, 17, 24 (10:30-11:45)  
Fee \$15

*Instructor: Becky Woodward (BIC)*

## **CULTURAL CLASSES**

### **NEW! NEW! NEW! PALM WEAVING**

Do you have fond memories of your beloved family members weaving crosses and other figures from palm during Easter? Learn to create classic art. March 31 (12-2) Fee \$10 plus supplies

*Coordinator: Bernadine Kordacz*

*Instructor: Connie Curtis*

## **BASIC BOCCE**

Learn the fundamentals and rules. If a class cannot be held because of rain, another session will be scheduled.  
Saturdays April 28 May 5 (12-2) Fee \$20

*Instructors: Joe Scalia and Thom LaCosta*

## **ITALIAN CARD GAMES**

Remember your parents playing games with special Italian cards? The following games will be taught: Scopa, Briscola and Solitario. April 12, 19 and 26 (7-9) Fee \$23

*Instructors: Vincenzo Mirarchi*

## **INTRODUCTION to SIGN LANGUAGE**

Both adults and children will learn Basic American Manual Alphabet, prayers, numbers and simple conversation.  
Saturdays March 10, 17 and 24 Fee \$23

*Instructor: Sadie Zaccari Witz*

## **CHRISTIANITY, JUDAISM & ISLAM**

*This six week course will explore Biblical Christianity from the perspective of First Century Jewish believers in Jesus who became the first Christians. Judaism, Islamic literalism, its historical interaction/conflict with Christianity and Judaism will be examined. Included will be Power Point presentations, video and film clips. Thursdays March 8, 15, 22 and 29 & April 12 and 19 (6-9) Fee \$60*

*Instructor: Joseph Butta*

## **INTRODUCTION TO PAINTING**

Create a beautiful oil painting! Learn the basics of painting with our resident artist, Sergio. Thursdays (7-9) Classes begin on March 8, 2012. Fee \$70 (*plus supplies*).

*Instructor: Sergio Brotto*

## **JEWELRY MAKING**

Create beautiful custom jewelry including, but not limited to: necklaces, bracelets, earrings and anklets using professional tools and supplies. Thursday March 8, 15 and 22 (7-9) Fee \$25

*Instructor: Lauren DeFeo*

## **BOOK CLUB**

*First Book Club*

*Saturday March 10, 2012 (12-2)*

*Moderator: Carmela Walsh, PhD*

### **The School of Essential Ingredients**

*by Erica Bauermeister*

*Respected chef, Lillian, has spent much of her 30-something years in the kitchen, looking for meaning and satisfaction in delicious combinations of ingredients. Endeavoring to instill that love and know-how in others, Lillian holds Monday evening cooking classes in her restaurant. The novel takes up the story of each of her students, navigating readers through their*

personal dramas as the characters chop, blend, and taste. Each student's story is woven together with very good prose. The author delivers memorable story lines and characters while seducing the senses.

**Second Book Club**  
**Saturday April 21, 2012 (12-2)**

*Major Pettigrew's Last Stand* by Helen Simonson

In the village of Edgcombe St. Mary in the English countryside lives Major Ernest Pettigrew (retired). Opinionated and completely endearing, the Major leads a quiet life valuing proper things. His brother's death sparks an unexpected friendship with Mrs. Jasmina Ali, the Pakistani shopkeeper from the village. Drawn together by their shared love of literature and the loss of their spouses, the Major and Mrs. Ali soon find their friendship blossoming. But village society insists on embracing only him. Can their relationship survive the risks one takes when pursuing happiness in the face of culture and tradition?

For your reading pleasure, we recommend *Extraordinary. Ordinary People: A Memoir of Family* by Condoleezza Rice

**The History of**  
**Our Italian Immigrant Experience**

Discover interesting facts about our forefather's initial experiences in the new world. Also, share your families' stories of their ancestors' quest for a better life in the USA. In spite of the tremendous challenges of language, customs, and bias, they achieved success. Our grandparents still adhered to their traditional values of family, church, and education. Honor them by participating in this class. April 14, 21, 28 and May 5. Fee: \$30.00.

Instructor: Dan Zaccagnini

**SATELLITE CENTERS**

**Lunch and Italian**

Towson, Maryland - Mr. Tony Fusco has graciously invited us to use his conference room for our new class **Lunch and Beginning Italian**. Classes will be held on Thursdays March 8, 15, 22 and 29 & April 12, 19, and 26 & May 3, 10 and 17 at **Fusco Financial Associates** 505 Baltimore Avenue in Towson, Maryland 21204 (12:00-1:00 pm). Pack a lunch and learn Italian. Fee \$100 (*plus textbook*).

Instructor: Rosalinda Mannelta

**Continuing Italian**

Annapolis, Maryland at the **Order of Sons of Italy Lodge**. Wednesdays March 7, 14, 21, 28 & April 4, 11, 18 & May 2 (6:30-8:30 pm) Fee \$100 (*plus textbook*)

Instructor: Rosalinda Mannelta

**Continuing Italian**

Bel Air, Maryland at **Liberatore's Restaurant** 562 Baltimore Pike, Bel Air, MD (located in the Bel Air Town Plaza) Tuesdays February 28 & March 6, 13, 20, 27 & April 3 (7:15-9:15 pm) Fee \$90 (*plus textbook*)

Instructor: Rosalinda Mannelta