



A large, colorful illustration of various objects and symbols floating above an open book. The objects include a rolling pin, whisk, leaf, ink bottle, candle, smartphone, arrow, spiral, pen, paint palette, computer monitor, keyboard, mouse, glasses, globe, pencil, paper airplane, apple, cupcake, and many others. The entire scene is set against a white background with a large open book at the bottom.

**Serving Boothbay, Boothbay Harbor,
Wiscasset, and surrounding communities**

boothbayae.maineadulted.org



Perseus Hood, left, Kerry Heald, Scott Hanna, Nevaeh Thiboutot, Wendy Juarez, Georgia Brewer, Teal Beavis, and Lizzie Pearce graduated from Boothbay Region Adult & Community Education on June 10. Joel Spinney, not pictured, could not attend the celebration.

Learn more about high school completion on page 5!

Fall is the season of change

You probably already noticed the size of our brochure is different than in years past. Or maybe our new masthead was the first thing that jumped out for you. Boothbay Region Adult & Community Education is pleased to update its name to include Wiscasset as we move forward with building a regional adult education collaborative.

As you dig into these pages, other changes become apparent. **The brochure now covers the school year, from Sept. 1, 2025 to April 30, 2026.** Please keep your copy! Tuck it in a bedside table, junk drawer, or even with the bathroom reading material. But don't worry, I will send out a newsletter with monthly class offerings to remind you, and look for our press releases in the Boothbay Register/Wiscasset Newspaper.

We made an intentional effort to include more enrichment offerings in Wiscasset, and to offer popular classes in both locations. We have a new babysitting class, training in first aid and CPR, as well as handmade card making, a landscape paint night, and more!

I hope you like the new online registration system. I spent a good portion of the summer converting to it! It was worth it because I believe it will be easy for you to use. **In the process, we eliminated the paper registration form** typically at the back of the brochure because folks who mailed it with their checks usually ended up disappointed. Classes were often already full or canceled due to low enrollment. **You can still pay by check if you call to register. Please don't hesitate to contact me at 207-315-5651 by voice or text.**

I hope to see you in class(es) this year in Boothbay and/or Wiscasset!

Warmly,
Raye Leonard, director

Boothbay- Wiscasset

Regional Adult & Community Education

Helping adults achieve their educational and career goals and build a foundation for lifelong learning in Boothbay Harbor, Boothbay, and Wiscasset.

Boothbay Adult
& Community Education
236 Townsend Ave.
Boothbay Harbor, ME 04538

Wiscasset Middle High School
272 Gardiner Road
Wiscasset, ME 04578

boothbayae.maineadulted.org
207-315-5651

Please leave a message, or for a faster response email Director Raye Leonard at rleonard@aos98schools.org.

Office hours:

By appointment Monday through Thursday. The office is closed on Friday. To schedule an appointment to enroll in high school completion, multilingual language learning, or college transitions, email Raye Leonard at rleonard@aos98schools.org.

To register for classes, please visit boothbayae.maineadulted.org or call 207-315-5651.

Academic Programs

Adult Basic Education: If you are interested in literacy and numeracy support, please contact Director Raye Leonard to talk about your specific needs in these areas. As the program grows, we plan to build classes for ABE students based on their goals. Please email rleonard@aos98schools.org.

High School Completion: Boothbay Region Adult & Community Education's fall high school completion program, based on preparation for the High School Equivalency Tests (HiSET, formerly GED), begins the week of September 16, 2025 and continues until the end of the year. Fall enrollment is ongoing and continues throughout the semester. Students can sign up anytime. To set up an intake and advising appointment, and CASAS assessment, please contact Director Raye Leonard at rleonard@aos98schools.org.

Learning Lab, All Subjects

Students may drop in for support in any subject areas with individualized instruction that focuses on the areas they need specific help in mastering. Devices are available to borrow during class, but please bring a laptop, if you have one, HiSET Academy login information, and questions. This is a low-pressure learning experience designed to meet students where they are. No appointment is necessary, but students must be enrolled in the program prior to attending. To set up an intake and advising appointment and CASAS assessment, please contact Raye Leonard at rleonard@aos98schools.org.

Instructors: Margit Ahlin and Tanya Thibault, all subjects

4 - 6 p.m. | Tuesday and Wednesday, and Thursday, by appointment, beginning 9/16

Boothbay Regional High School

Instructor: Debra Carter, all subjects

4 - 6 p.m. | Wednesday and/or Thursday, beginning 9/18

Wiscasset Middle High School

**Virtual learning online with
Debra Carter**

By appointment

Multilingual Language Learning

This all-levels class is for students who are learning English as a second language. Instruction is individualized based on a student's native language and designed to help students improve speech, grammar, vocabulary, and writing. Students should enroll in this class in advance. To set up an intake and advising appointment and CASAS assessment, please contact Raye Leonard at rleonard@aos98schools.org.

Instructor and dates TBD

Maine College & Career Access Coordinator: Margit Ahlin

If you have been thinking about furthering your education or exploring a new career path, the Maine College and Career Access Program could be right for you. The MCCA program covers college prep reading, writing and mathematics, in addition to college success skills and individualized career guidance sessions. Preparation for the Accuplacer college placement tests is emphasized in a relaxed and supportive environment. This program is FREE to participants who commit to completing the program requirements. Day and time TBD according to student needs.

**What can you do with a high school
equivalency diploma?
ANYTHING!**

**Boothbay-Wiscasset Regional Adult &
Community Education**

HIGH SCHOOL COMPLETION

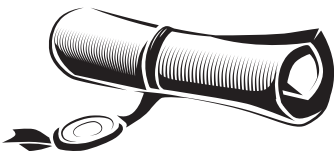
If you left high school before you graduated, you are eligible to earn a high school equivalency diploma by completing the High School Equivalency Tests (HiSET). These tests replaced the GED in Maine in 2014, and include reading, writing, social studies, math, and science. You do not have to take all tests at once. Instead, learning labs prepare you to take each test as you are ready. A passing score is 8 out of a maximum of 20. To receive an official high school equivalency diploma, you need a combined score of 45.

GET STARTED

Set up an appointment with adult education staff for intake, assessment, and advising. Once we get to know you and your goals, you will take the CASAS reading and math tests, which are ungraded.

After intake/assessment, you can begin preparing for the HiSET at learning labs with a qualified instructor.

**Email Director Raye Leonard
at rleonard@aos98schools.org
to learn more or schedule an
appointment.**





Finance Authority of Maine's (FAME) College Access and Financial Education team has put together a series of virtual workshops specifically for adults. For spring classes, please visit FAMEmaine.com/CommunityEd.

All sessions are free, but you must register in advance. A link to the meeting will be sent the week before class. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Adulting 101: Money Starts

Adulting is tough. Finances can be one of the trickiest parts of adulthood. Whether you've been Adulting for decades or are just getting started, banking basics, spending plans, credit scores and budgeting tools are available to make things a little bit easier. A link to the meeting will be sent the week before class.

Instructor: Steve Kautz,
financial education programs specialist
6:30 p.m. | Tuesday, 10/7
Online
Free, please pre-register

Adulting 102: Money Grows

So, you're on a budget, managing a bank account, and wondering about the next steps in your financial journey. In Adulting 102, we will look at the differences between saving and investing, and if you are ready to invest, how to get started. Other topics will include protecting your assets (insurance), advanced budgeting, and understanding the role economics plays in our financial life. A link to the meeting will be sent the week before class.

Instructor: Steve Kautz,
financial education programs specialist
6:30 p.m. | Tuesday, 10/21
Online
Free, please pre-register

Student Loan Repayment Strategies & Pro Tips

There are many different facets to the student loan program that can be powerful in helping you achieve your financial goals but also can be confusing. If you are struggling with your payments, did you know there are several income-based repayment plans as well as deferment or forbearance? Did you know you could get .25% off your interest rate if you sign up for auto-debit on your federal loans? Do you know you can work towards loan forgiveness now if you work for a non-profit, government or tribal agency? Whether you have recently graduated from college or have been repaying your student loans for a long time, join us to learn how to best manage your student loan repayment. A link to the meeting will be sent the week before class.

Instructor: Nikki Vachon,
college access counselor
6 p.m. | Wednesday, 11/5
Online
Free, please pre-register

Successful Scholarship Searches & Applications

Scholarships can go a long way in helping students cover college costs, but being successful in the scholarship application process can take some work. In this session you'll learn to build and work on your own

scholarship application plan. You'll also learn about and try out different scholarship websites, learn how to best use a scholarship information tracker, and learn to avoid some of the challenges of the scholarship process. A link to the meeting will be sent the week before class. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Jessica Whittier,
college access counselor
7 p.m. | Monday, 12/1
Online
Free, please pre-register

FAME

FAME tools and resources help adult learners build strong financial foundations, pay for higher education, and manage student loans! Check out these **FREE** classes:

- Virtual Financial Aid Sessions
- Planning & Paying for College
- Adulting 101 & 102
(Money Starts & Grows)
- Successful Scholarship Searches & Applications



Scan here or visit-
FAMEmaine.com/CommunityEd

TEACHERS WANTED

**at Boothbay-Wiscasset
Regional Adult &
Community Education**

**INSERT YOUR PASSION, HOBBY, OR
SPECIAL SKILL HERE: _____**

**Popular Requests: Art | Excel | Fitness |
Crafts | Quickbooks | Yoga**



**Email Director Raye Leonard at
rleonard@aos98schools.org**

College Savings: The Alford Grant and Maine's College Savings Program

Maine families have access to two valuable programs to assist with saving and paying for education after high school: The \$500 Alford Grant and Maine's College Savings program. While these initiatives offer great benefits, understanding each of their features can sometimes be challenging. Whether you're a parent, guardian, or student, this session will provide you with information to make the most of these valuable resources. Join us to improve your understanding and take steps towards a successful educational future! A link to the meeting will be sent the week before class. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Steve Kautz,
financial education programs specialist
7 p.m. | Wednesday, 12/3
Online
Free, please pre-register



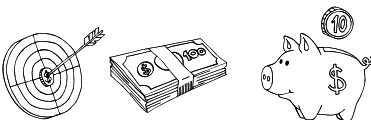
New Ventures Maine creates an empowering environment for Maine people to define and achieve their career, financial, and small business goals. Through tuition-free classes and individual coaching, we help people find good jobs, start or return to college, launch small businesses, manage their money and build their assets. For spring classes, please visit newventuresmaine.org.

**All classes are FREE and online; please register at newventuresmaine.org.
For more information, please email alicia.lafosse@maine.edu**

Build Your Business Website

This five-week website building class empowers small business owners to create a website that fits their business model. Expert-led classes will help you to define your brand and build your knowledge and confidence in Search Engine Optimization (SEO) and social media management. Attend live demo webinars for creating an online store, network with other Maine entrepreneurs, learn how to manage and update your site, and extend your marketing efforts online. All levels of welcome. For more information, please email alicia.lafosse@maine.edu. For more information, please email alicia.lafosse@maine.edu. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class.

Instructor: New Ventures Maine
3-4:30 p.m. | Thursdays, 10/2 to 10/30
Online
Free, please register at newventuresmaine.org



Exploring Self-employment

This one-session workshop will help you decide if self-employment is the right choice for you. The class covers the pros and cons of owning your own business, the steps needed for start-up, the major elements of a business plan, and the many resources available to help you succeed. Offered by New Ventures Maine. For more information, please email alicia.lafosse@maine.edu. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class.

Instructor: New Ventures Maine
10-11 a.m. | Tuesday, 10/7
Online
Free, please register at newventuresmaine.org

Work for Yourself@50+

Are you over 50 and looking for ways to improve your current financial situation? Work for Yourself@50+ has the information you need to succeed. It will help you gain the knowledge, support, and resources you need to make informed decisions about working for yourself and take the right first steps toward successful self-employment. For more information, visit aarpfoundation.org/workforyourself. Work for Yourself@50+ is made possible in part through a grant from The Hartford. For more information, please email alicia.lafosse@maine.edu. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class.

Instructor: New Ventures Maine

8:30-10 a.m. | Tuesday, 10/21

Online

**Free, please register at
newventuresmaine.org**

Business Success: Bookkeeping Solutions

This one-hour workshop will help you understand the basics of keeping accurate financial records. Our professional staff will present several choices so you can choose the system that works best for your business. We will provide suggestions for making bookkeeping less stressful and intimidating. Topics include: What is bookkeeping and why it is important; bookkeeping systems; tips for recording transactions; common financial reports. For more information, please email alicia.lafosse@maine.edu. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class.

Instructor: New Ventures Maine

12 p.m. | Friday, 10/31

Online

**Free, please register at
newventuresmaine.org**

Build Your Career. Start Your Business. Manage Your Money.

Free Workshops & Individual Coaching

Whatever your goal, and no matter where you're starting from, New Ventures Maine's professional staff is here to empower and support you with free classes and coaching.

**Visit newventuresmaine.org
or call 800-442-2092**



Acadian Arts & Cooking Retreats



JOIN MARY LAURY, WATERCOLOR INSTRUCTOR, AND CHRIS TOY, COOKING INSTRUCTOR FOR FOUR DAYS OF INDULGING YOUR CHOICE OF WATERCOLOR PAINTING OR ASIAN FUSION COOKING IN AN IDYLIC COASTAL SETTING. EXTEND YOUR LEARNING IN THE EVENING WITH THEMED MOVIES AND LIVE MUSIC. **\$595** INCLUDES WORKSHOPS AND MEALS. LODGING BOOKED SEPARATELY. FOR COMPLETE WORKSHOP DESCRIPTIONS AND TO REGISTER, PLEASE VISIT MAINEADULTED.ORG. FOR MORE INFORMATION ABOUT RETREATS, PLEASE CALL MARY LAURY AT 207-632-2251.



<p>PROSPECT HARBOR, MAINE</p> <p>9/12 TO 9/15 4/10 TO 4/13</p>	<p>ROOSEVELT CAMPOBELLO INTERNATIONAL PARK, NEW BRUNSWICK, CANADA</p> <p>10/10 TO 10/13</p>	<p>MERRYMEETING BAY</p> <p>11/7 TO 11/10</p>
---	---	--

Register at boothbayae.maineadulted.org

arts & crafts

NEW Handmade Cards

Make your own cards with love. These classes will teach you how to make beautiful cards, providing instructions and techniques. You will make four unique cards, and each class will teach a different design. The instructor fee is \$5 per class (payable the night of each class) and there is always a door prize. All supplies are provided.

Instructor: Lorna Plourde

Fall

**Session 1: 6-9 p.m.
Wednesday, 10/15**

**Session 2: 6-9 p.m.
Wednesday, 11/12**

**Session 3: 6-9 p.m.
Wednesday, 12/17**

Spring

**Session 1: 6-9 p.m.
Wednesday, 3/18**

**Session 2: 6-9 p.m.
Wednesday, 4/15**

**Session 3: 6-9 p.m.
Wednesday, 5/20**

**Wiscasset Middle High School,
Room 12**

\$17



NEW Candle Making

Tired of paying crazy expensive prices for candles? Are you looking for a great gift-giving idea? Learn how to make handmade candles with non-toxic soy wax and scented with all-natural essential oils. Each student will receive 2 lbs. of soy wax, wicks, a variety of scents, and containers to choose from, leaving the class with their creations that night to give away or keep for themselves. \$10 materials fee included.



Instructor: Heather Grotton-Emerson

Fall: 6-8 p.m. | Thursday, 10/16

Spring: 6-8 p.m. | Thursday, 1/22

**Wiscasset Middle High School, Room 12
\$99**

NEW Goat Milk Soap Making

Participants will make a batch of hot-press goat milk soap using a variety of molds with many scents and extra add-ins to choose from. Each person will come out of the class with 4-8 soaps, depending on the choice of mold, and the recipe and experience to make future batches at home. Each student will need to bring a dedicated crock pot and immersion blender/hand mixer to the class that night. All molds, scents, and soap materials will be provided by the instructor. Soaps will be ready for pickup the following week, due to curing time. The fee includes all materials.

Instructor: Heather Grotton-Emerson

Fall: 6-8 p.m. | Thursday, 10/30

Spring: 6-8 p.m. | Thursday, 1/29

**Wiscasset Middle High School, Room 12
\$99**

arts & crafts

NEW Landscape Paint Night

Join Heather Emerson and paint a landscape step by step. No previous experience needed. The instructor will take you through a watch-and-do session and help you bring out your inner artist. You can take your painting home with you that night! All materials supplied.

Instructor: Heather Grotton-Emerson

Fall: 6-8 p.m. | Monday, 11/10

Spring: 6-8 p.m. | Thursday, 2/12

Wiscasset Middle High School, Room 12

\$57

**NEW Still Life Paint Night**

Join Heather Emerson for a night of still life painting, step by step. No previous experience needed. The instructor will take you through a watch-and-do session and help you bring out your inner artist. You can take your painting home with you that night! All materials supplied.

Instructor: Heather Grotton-Emerson

Fall: 6-8 p.m. | Thursday, 12/4

Spring: 6-8 p.m. | Thursday, 3/5

Wiscasset Middle High School, Room 12

\$57

NEW Chris & Ken's Cooking & Carving Adventure

Ignite your creativity this fall in a unique blend of carving and culinary skills! Join Chris Toy (private chef, acclaimed cooking instructor, 6x cookbook author) and Ken Wise (master woodturner, carver, popular instructor – both artists featured at the Lemont Collective Art Gallery) on the picturesque shores of Merrymeeting Bay in Bath, Maine, to immerse yourself in:

- **Hands-on carving with Ken:** Craft beautiful spoons, spatulas, and chopsticks.
- **Hands-on cooking with Chris:** Master Asian fusion dishes inspired by his cookbooks.
- **Your pace, your adventure:** Choose how much you carve, cook, or explore the nature trails and kayaking onsite.

All-inclusive tuition of \$350 covers all lessons, materials, supplies, and delicious meals (excluding alcohol). Accommodations: Limited on-site AirBnB-style rooms (\$200, private rooms with shared bathrooms – contact Chris at christoy.net@gmail.com to book) or nearby options in the Bath-Brunswick area.

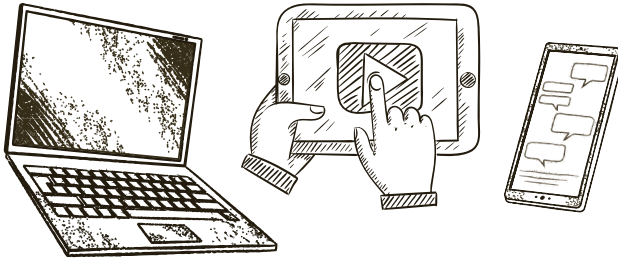
Instructors: Chris Toy & Ken Wise
10/24 to 10/26

Merrymeeting Bay, Bath
\$350, accommodations additional

computers & technology

BOOMERTECH ADVENTURES

All BoomerTECH courses are \$40 and designed to be completed on your own time. After registering, adult education staff will email the course PDF, which includes all the learning resources needed. A desktop, laptop, or tablet, and reliable connection to the internet are needed to access the material, which students can keep forever.



NEW iOS 18 - Essentials for iPhones

Master your iPhone's hidden potential with iOS 18. This hands-on course unveils the redesigned Control Center, smarter Siri, and powerful Apple Intelligence features. Learn professional photo editing tricks, discover secret camera capabilities, and troubleshoot like a pro. Perfect for all skill levels using compatible iPhones (XR through 16, SE 2nd/3rd gen).

NEW iPad OS 18 - Essentials for iPads

Revolutionize your iPad experience with iPadOS 18! Unlock Apple intelligence, powerful Writing Tools, and pro-level photo editing capabilities. Learn customization secrets and security features that boost your productivity instantly. Compatible with iPad Pro (M4/3rd gen+), iPad Air (M2/3rd gen+), iPad (7th gen+), and iPad mini (A17 Pro /5th gen+).

Master Your Mac Photos App

Tired of hunting through thousands of photos on your Mac? Learn how to navigate, organize, and tag your images and videos efficiently. Create albums, share memories with family and friends, and take control of your photo chaos.

Edit Stunning Photos with Mac's Photos App

Transform ordinary images into eye-catching masterpieces. Discover how to adjust exposure, apply filters, crop for impact, and use powerful editing tools to enhance your Mac photos effortlessly.

iPhone & iPad Photography: Capture Like a Pro

This is a step-by-step guide to taking beautiful photos, appropriate for novice photographers and anyone who wants to significantly upgrade their photography skills. Students will learn to take photos, portraits, slo-motion, panos, and more. Also students will learn about camera settings for proper focus and exposure, High Dynamic Range, and picture composition.

cooking

NEW Mooncake Marvels: A Hands-On Journey from Tradition to Modern Maine

Discover the delicious art and rich traditions of Chinese Mooncakes in this immersive, hands-on cooking class! Perfect for celebrating the Mid-Autumn Festival or exploring unique culinary creations, you'll learn to make these iconic pastries entirely from scratch, mastering both classic styles and exciting modern interpretations with a local twist. We'll create dough from scratch for two distinct types: the traditional Cantonese-style wheat dough for baking and the modern, chewy snowskin dough made from glutinous rice flour. You'll also craft two contrasting fillings from scratch: classic traditional sweetened red bean paste and a unique modern fusion filling inspired by Maine's Needham candy (coconut-chocolate!). As we mix, shape, and mold our creations using traditional presses, we'll also explore the fascinating history of the Mooncake and share the legendary story of the Moon Goddess, Chang'e. You'll leave with a batch of beautiful traditional baked and delicate snowskin mooncakes you've made, plus the tested recipes, skills, and cultural knowledge to make them at home. Tasting included! All ingredients and specialized equipment provided. Allergen info: Contains gluten

Instructor: Jeff Mao

5-7:30 p.m. | Wednesday, 10/1

Boothbay Region Elementary School
\$79



Wok & Cleaver Boot Camp

Master the art of stir-frying, create restaurant-quality roasted dishes, and achieve perfectly steamed rice, all with the incredible versatility of a Chinese wok. Here's your passport to unlocking a world of flavor and technique! Join Chris for this hands-on bootcamp where you'll learn his secrets to seasoning your wok for success; cleaver wisdom; stir-fry sensations, and beyond the stir-fry. Each student receives an incredible, specially curated kit to continue their culinary adventures at home. This kit, assembled by Chris based on decades of experience, is valued at \$230! Your kit includes:

- Iron Wok: Specially sized for home kitchens, works on all cooktops—even outdoors!
- Long-Handled Wok Spatula
- Carbon Steel Cleaver
- Honing Steel
- Sustainable Wooden Cutting Board

One of Chris Toy's 6 Cookbooks: Packed with dozens of recipes to practice your new skills!

Instructor: Chris Toy

Fall: 5-8 p.m. | Monday, 10/20

Wiscasset Middle High School

Spring: 5-8 p.m. | Wednesday, 4/29

Boothbay Region Elementary School
\$225

13 Types of Rolls in 3 Hours!

Who can resist the smell of fresh bread baking? In this one night class we will learn how to mix, knead, proof and shape yeast dough into both savory and sweet treats. Participants will learn how to create cloverleaf rolls, butter crescents, cinnamon swirls, tea rings, caramel pecan rolls and whole-wheat buns, as well as an economical savory braid that comes together quickly. You will learn what gluten is really about!

cooking

Various yeast bread tricks will be shared and discussed. Each student will go home with a basket of yummy warm samples, as well as dough to bake at home. All baking levels are welcome for this hands-on class. Bring an apron, and some plastic tubs/large bags to fill and take home with you.

Instructor: Deb Arter

5:30-8:30 p.m. | Tuesday, 10/21

Boothbay Region Elementary School

5:30-8:30 p.m. | Monday, 11/17

Wiscasset Middle High School

\$55

Autumn Scones

Time to get out the sweaters and have some tea! Scones are the perfect accompaniment! In this 3-hour class we will make Harvest Pumpkin Scones, Double Ginger Scones, Savoy Hotel Classic Scones, Maple Bacon Scones and Cranberry Orange scones. All ingredients provided as well as instruction. No experience needed. Be sure and bring a container to take home samples that you do not eat on the spot! You will FALL in love with the flavors!

Instructor: Debra Arter

5:30-8:30 p.m. | Monday, 10/27

Wiscasset Middle High School

5:30-8:30 p.m. | Tuesday, 11/4

Boothbay Region High School

\$55

Hand Rolled NY Bagels

Join our immersive cooking class where you'll learn the time-honored secrets behind New York's iconic bagels. In this hands-



on experience, you'll craft your own bagel dough from scratch, knead it to

perfection and master the art of hand-rolling. As the dough transforms into those chewy, golden rings, we'll guide you through the traditional boiling and baking process - the very same steps that make Brooklyn bagels legendary. Whether you're a seasoned baker or a curious food enthusiast, this class promises a delightful journey into bagel bliss. All ingredients, materials, equipment and recipes will be provided.

Instructor: Jeff Mao

Fall: 5-8 p.m. | Monday, 10/20

Spring: 5-8 p.m. | Wednesday, 1/14

Boothbay Region Elementary School

\$89

NEW The Art of Har Gow: From Scratch Crystal Shrimp Dumplings

Love Har Gow? Learn the secrets to their beautiful translucent skin in this hands-on, in-person class! Master one of dim sum's most popular items by making Har Gow (crystal shrimp dumplings) completely from scratch – including the flavorful shrimp filling and the special "crystal" dough. In this fun session, you'll learn essential techniques: handling the unique wheat starch dough, rolling delicate wrappers, executing classic pleats, and achieving perfect steaming. Perfect for dim sum lovers, you'll leave with the skills, recipe, and tasty results. All ingredients and equipment provided. Allergen warning: Contains shrimp. Wrapper uses wheat starch which may contain trace amounts of gluten.

Instructor: Jeff Mao

5:30-7:30 p.m. | Tuesday, 11/18

Boothbay Region Elementary School

\$89

cooking

NEW Deliciously Gluten-Free: Chinese Dumplings

Craving homemade Chinese dumplings but need to keep it gluten-free? Dive into this comprehensive hands-on class where you'll master the art of creating delicious Gluten-Free Chinese Dumplings from start to finish! Learn the essentials for GF success: You'll make your own tender gluten-free dumpling wrappers completely from scratch, and prepare a savory pork filling (plant-based option available upon request). We'll guide you through multiple folding styles suited for gluten-free dough, ensuring your dumplings look as good as they taste. Elevate your meal by learning to make authentic Sichuan-style chili oil from scratch! We'll also delve into the world of dipping sauces, discussing common Chinese condiments, identifying hidden gluten, and exploring flavorful GF substitutes. Finally, you get to choose your favorite cooking method – boil, pan-fry, or steam your handcrafted dumplings! You'll leave with newfound skills, fantastic recipes, and a belly full of your own delicious GF dumplings. All ingredients and tools provided. *Allergen warning: Contains soy.*

Instructor: Jeff Mao

5-7:30 p.m. | Tuesday, 12/2

Boothbay Region Elementary School

\$89

Prosperity & Good Fortune: Chinese Wonton Dumplings

We will be making Chinese dumplings with pork filling made from scratch in this class. You will learn the multiple styles of folding dumplings using wonton wrappers, then we boil the wonton to make classic wonton soup or chili oil wonton. Additionally, we'll learn to make our own Sichuan-style chili oil and learn about other common Chinese

condiments used for dipping sauces. All ingredients, materials, equipment and recipes will be provided. Plant-based ground meat can be substituted for pork upon request. *Dumpling wrappers include gluten.*

Instructor: Jeff Mao

5:30-7:30 p.m. | Wednesday, 2/4

Wiscasset Middle High School

\$79

NEW Master the Art of Xiao Long Bao: Soup Dumpling Delight!

Ready to conquer the ultimate dumpling challenge: Xiao Long Bao? Join our fun, hands-on cooking class and unlock the secrets to making authentic Soup Dumplings entirely from scratch, discovering how that incredible burst of savory soup gets inside! We'll guide you step-by-step through the entire fascinating process: creating the flavorful, gelatinized soup filling (the key secret!), making the perfect pliable dumpling dough, rolling your own delicate, paper-thin wrappers, preparing a classic, savory pork filling, mastering the intricate folding, filling, and shaping techniques to seal in the soup, and steaming the dumplings to perfection. Perfect for dumpling enthusiasts and adventurous cooks! You'll leave with the skills, confidence, and a tested recipe to recreate these restaurant favorites at home. Plus, you'll get to enjoy tasting your amazing handmade soup dumplings in class! All ingredients and equipment provided. *Allergen info: Contains soy and gluten.*

Instructor: Jeff Mao

5-7:30 p.m. | Wednesday, 3/4

Boothbay Region Elementary School

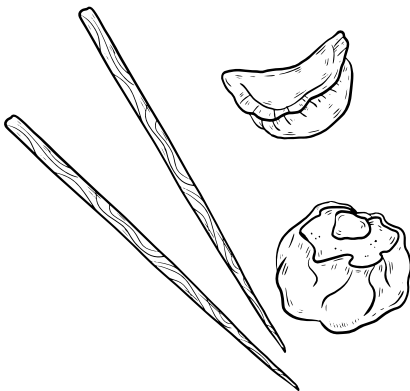
\$94

cooking

NEW Bao Down to Flavor: Mastering Char Siu Bao

In this hands-on cooking class, you'll dive deep into the art of making Chinese Steamed Char Siu Bao, the beloved fluffy buns filled with savory Chinese BBQ pork. Learn the secrets of creating the perfect bao dough from scratch. Jeff will guide you through each step, from mixing and kneading to proofing, ensuring you achieve that perfect pillowy texture. Master the rich and flavorful char siu filling. Discover the blend of spices and techniques that make this BBQ pork so irresistible. Take a culinary journey through history as we explore the legend of how bao were first invented. You'll hear captivating stories that add a cultural dimension to your cooking experience. By the end of the class, you'll not only have a batch of delicious Char Siu Bao to enjoy but also the skills and knowledge to recreate this traditional treat at home. Whether you're a seasoned cook or a beginner, this class promises to be a fun and educational adventure. All ingredients and equipment provided. *Allergen info: Contains soy and gluten.*

Instructor: Jeff Mao
5-7:30 p.m. | Wednesday, 4/1
Wiscasset Middle High School
\$89



Luscious Lemon Night

Celebrate spring in Maine! In this three-hour class we will refresh our palette by making Lemon Portuguese Tartlets, Lemon Poppy seed Scones and Easy Lemon Bars! No experience required. Debra has been teaching adult baking classes for nearly a decade. You are sure to have fun and not leave with a sour face. Bring tubs to take home baked goods you can resist eating!

Instructor: Deb Arter
5:30-8:30 pm | Wednesday, 4/1
Boothbay Region Elementary School
5:30-8:30 p.m. | Monday, 4/13
Wiscasset Middle High School
\$55

From Flour to Flavor: Crafting Authentic Potstickers

Learn the fundamentals of making Chinese Dumplings at home. In this class, you will learn how to make fresh scratch-made dough and roll your own wrappers, then how to fold and pleat them after stuffing with pork filling. We will then water-fry/steam them to create a restaurant favorite - pot sticker dumplings! Additionally, you will learn to make your own ginger-scallion oil and the instructor will talk about other common Chinese condiments used for dipping sauces. All ingredients, materials, equipment and recipes will be provided. Plant-based ground meat can be substituted for pork upon request. *Dumpling wrappers include gluten.*

Instructor: Jeff Mao
5:30-7:30 pm | Thursday, 4/16
Wiscasset Middle High School
\$79

cooking

NEW Dumpling Artistry: Mastering Fancy Folding Techniques

Ready to elevate your dumpling skills from delicious to dazzling? Join this unique, hands-on cooking class focused specifically on creating stunning, fancy Chinese dumpling folds! Go beyond the basics and learn techniques that will transform your homemade dumplings into edible art. We'll master several intricate designs: learn the secrets to shaping delicate Har Gow (crystal shrimp dumplings) into charming goldfish and practice the elegant, flowery plum blossom fold. We'll also make vibrant pork dumplings using different colored doughs, incorporating natural ingredients like spinach or beet as the coloring agent for eye-catching hues. While focusing on folding artistry, we'll cover making the necessary doughs and a classic pork filling to bring our creations to life. Leave this class with impressive new folding skills, recipes, and a batch of your own edible art to wow friends and family. Perfect for those with some dumpling experience or adventurous beginners eager for a creative challenge! All ingredients and tools provided. *Allergen info: Contains soy and gluten.*

Instructor: Jeff Mao

5-7:30 p.m. | Wednesday, 5/13

Boothbay Region Elementary School

\$89



health & wellness

NEW Natural Meditation

This meditation class is suitable for everyone, from beginners to advanced practitioners. We will come together once a week to sit in meditation. Natural meditation is a form of meditation in which we let go of the need to do something and learn to just sit and observe what arises - our thoughts, feelings, mental perceptions, and emotions. Through this process, we slowly reduce our reactivity to events, develop calm abiding, and gain insight into the nature of our intrinsic mind, the non-dualistic mind beyond all thoughts and concepts. A simple yet profound way to work towards developing equanimity in the face of life's many challenges. We will sit in chairs, but please bring a meditation cushion if you prefer. No class Nov. 11 in observance of Veteran's Day and no class April 21, due to spring break.

Instructor: Al D'Andrea

Fall:

6-7 p.m. | Tuesdays, beginning 10/14 for 5 weeks

Spring:

6-7 p.m. | Tuesdays, beginning 3/24 for 5 weeks

Boothbay Region High School

\$80

Your Health is in Your Hands: Introduction to the Art of Jin Shin

Achieve physical, mental, and spiritual harmony and healing through the application of hands as 'jumper cables' to gently balance the flow of life energy in the body. This course will teach you the physio-philosophy of the Art of Jin Shin, along with simple and highly effective hands-on self-help techniques that promote optimal health and well-being, facilitating your own profound

health & wellness

healing capacity through this ancient healing art.

Instructor: Margit Ahlin

Fall:

5:30-8 p.m. | Wednesdays, beginning 10/8 for 3 weeks

Spring:

5:30-8 p.m. | Wednesdays, beginning 4/1 for 3 weeks

**Boothbay Region High School
\$75**



NEW Pediatric First Aid

Emphasis on life-threatening conditions and focus on critical life-saving skills, with an emphasis on injuries and illnesses that commonly affect children, such as allergic reactions, poisonings, falls, and bleeding injuries. Decision tables provide a concise summary of what signs to look for and what treatment steps to take during an emergency. New and updated content on epinephrine injectors (Epi-Pen®), hemorrhage control, opioid overdose response (Naloxone/Narcan®), and COVID-19. Updated content that meets or exceeds the scientific recommendations developed by the International Liaison Committee on Resuscitation. It meets or exceeds standards set by governmental and regulatory agencies such as OSHA and Maine DHHS/OCFS. This module meets or exceeds state requirements for childcare licensure. This module does not include a CPR/AED component. The separate CPR/AED module is required for full certification.

Instructor: Andrew Eckman

Fall:

**6-9 p.m. | Thursdays, 10/23 & 10/30
Wiscasset Middle High School**

**6-9 p.m. | Wednesdays, 11/26 & 12/3
Boothbay Region High School**

Spring:

**6-9 p.m. | Thursdays, 1/29 & 2/5
Wiscasset Middle High School**

**6-9 p.m. | Tuesdays, 1/27 & 2/3
Boothbay Region High School**

\$75

NEW Adult First Aid

Emphasis on life-threatening conditions and focus on critical life-saving skills. Decision tables provide a concise summary of what signs to look for and what treatment steps to take during an emergency. New and updated content on epinephrine injectors (Epi-Pen®), hemorrhage control, opioid overdose response (Naloxone/Narcan®), and COVID-19. Updated content that meets or exceeds the scientific recommendations developed by the International Liaison Committee on Resuscitation. It meets or exceeds standards set by governmental and regulatory agencies such as OSHA. This module does not meet state requirements for childcare licensure. This module does not include a CPR/AED component. The separate CPR/AED module is required for full certification.

Instructor: Andrew Eckman

Fall:

**6-9 p.m. | Fridays, 10/9 & 10/16
Wiscasset Middle High School**

**6-9 p.m. | Wednesdays, 11/12 & 11/19
Boothbay Region High School**

Spring:

**6-9 p.m. | Thursdays, 1/15 & 1/22
Wiscasset Middle High School**

**6-9 p.m. | Tuesdays, 1/13 & 1/20
Boothbay Region High School**

\$75

health & wellness

NEW Adult & Pediatric CPR & AED

Cardiopulmonary Resuscitation (CPR) is a system of chest compressions and breaths that circulate oxygenated blood to the vital organs of the body. CPR, coupled with the use of an Automated External Defibrillator (AED) greatly increases a victim's chances for recovery. The course includes adult, child, and infant CPR, AED use, and choking care.

Instructor: Andrew Eckman

Fall:

6-9 p.m. | Thursdays, 11/6 & 11/13

Wiscasset Middle High School

6-9 p.m. | Wednesdays, 12/10 & 12/17

Boothbay Region High School

Spring:

6-9 p.m. | Thursdays, 2/12 & 2/26

Wiscasset Middle High School

6-9 p.m. | Tuesdays, 2/10 & 2/24

Boothbay Region High School

\$75

Maine Death with Dignity

There is still a lot of misunderstanding and misinformation about Maine's compassionate end-of-life care option. Many providers and patients in Maine are still not familiar with Maine's Death with Dignity Act. In effect since September 2019, the law permits physicians to practice medical aid-in-dying under specific circumstances. Know the facts and, if qualified, the right to access medical aid in dying if they choose. Join this class to get fact-based information and all the details you need to know about Maine's law, how to have the conversation with your physician, and how to qualify for the law or support your loved one who may qualify. No materials/

supplies required. You will receive a link to login online for this class. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Valerie Lovelace

Fall: 6:30-8 p.m. | Thursday, 10/30

Spring: 6:30-8 p.m. | Thursday, 3/5

Online

Free

Medicare 101

Questions about Medicare? Join Jo-Ann Neal for this informational seminar outlining the basics of Medicare. Jo-Ann will answer your questions including what Medicare does and does NOT cover when to enroll, the difference between Medicare Advantage and Medicare Supplement Plans, and which plan is best for you. Following the presentation, Jo-Ann will be available for a question and answer session. Jo-Ann Neal of Allen Insurance and Financial is a licensed insurance agent specializing in Medicare. Jo-Ann joined Allen Insurance and Financial in May 2013, bringing with her 10-plus years of human resources and benefits administration experience. In 2016, she earned a Benefits Account Manager certification from the National Association of Health Insurance Underwriters and became appointed to work with customers on Medicare plans. For spring online sessions, students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: JoAnn Neal

Fall:

5-6:30 p.m. | Tuesday, 9/16, online

5-6:30 pm | Tuesday, 10/7, Wiscasset

health & wellness

Middle High School

Spring Session 1:

5-6:30 p.m. | Tuesday, 1/20, online

Spring Session 2:

5-6:30 p.m. | Wednesday, 2/11, online

Spring Session 3:

5-6:30 p.m. | Thursday, 3/5, online

Free, please pre-register

Child & Babysitter Safety (CABS)

The primary purpose of the Child and Babysitter Safety (CABS) course is to provide youth who are planning to babysit with the knowledge and skills necessary to give care safely and responsibly for children and infants. This training will help participants to develop leadership skills and become better babysitters. They will learn how to build a babysitting business, keep themselves and others safe, and learn about basic childcare. This training is designed for youths 11 to 15 years old.

Instructor: Andrew Eckman

Fall: 4-7 p.m. | Thursdays, beginning 9/4 for 3 weeks

Spring: 4-7 p.m. | Mondays, beginning 1/12 for 3 weeks

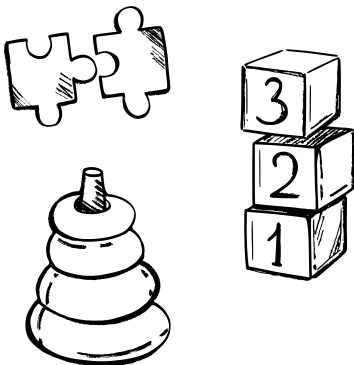
Wiscasset Middle High School

Fall: 4-7 p.m. | Tuesdays, beginning 9/9 for 3 weeks

Spring 4-7 p.m. | Wednesdays, beginning 1/14 for 3 weeks

Boothbay Region High School

\$125



Behavioral Health Professional Certification

Children's behavioral health services are vital to Maine's children with intellectual disabilities, autism, and mental health disorders and their families. As an integral part of the child's treatment team, a Certified Behavioral Health Professional (BHP) has the opportunity to make an immediate impact while helping a child grow and develop to their full potential. This online training will equip you to successfully help children in need of services. The training will prepare you for employment through local social services agencies. The program can be started at any time and finished at your own pace within 6 months. You will complete 12 online modules and an 8 - 9 hour Live Day (offered in-person and virtually) with a Certified BHP Instructor as well as a 2.5 hour Ethics class (offered virtually only). Once the modules are completed, you will receive free online bloodborne pathogen training and virtual first aid & CPR training if you do not already possess those certifications. The entire training requirements will take about 45 hours. Assistance with job placement is provided to anyone who completes the program. Assistance with technology may be available. Prerequisites: A high school diploma or equivalency. Proof of education is required. Must be a Maine resident and 18 years of age or older upon completion of the course.

**To register, please email
bhp@woodfords.org**

Instructor: Woodfords Family Services

Self-paced and asynchronous

Blended (online & live components)

Free

healthcare training



Academy of Medical Professions takes place online via live Zoom sessions and/or they are self-paced. Books, reference material, national certifications, practice exams and online resources, live instructors, and support for self-paced students are included in tuition. A limited number of full-tuition scholarships are available for qualifying students with previous or current patient-facing healthcare experience for Clinical Medical Assisting, Phlebotomy, and Dental Assisting. Payment plans are available for all courses and funding may be available from WIOA/voucher-approved organizations like Goodwill, MyCAAS, Maine Department of Labor, EMDC/HOPE, and others.

To register, please email: info@academyofmedicalprofessions.com.

Clinical Medical Assisting - \$3,500

This 16-week program includes in-person skills labs, and live via Zoom class meetings that prepare you to pass the national certification. Upon completion of the program, you will sit for your Certified Clinical Medical Assistant exam through NHA. Externships may be available in your area.

Live (Zoom) classes meet 5:30-8:30 p.m. Tuesdays and Thursdays, beginning 10/14/2025 or 2/24/2026.

Phlebotomy - \$3,500

Become nationally certified in 10 weeks as a Phlebotomy Technician. Our course is all-inclusive and prepares you for national certification with live classes via Zoom and in-person skills labs. You will be able to perform basic phlebotomy procedures, evaluate patients for ability to withstand venipuncture procedure, explain the procedure and answer patient questions, perform basic point of care testing, such as blood specimens for testing according to established standards. Includes Certified Phlebotomy Technician (CPT) national certification through NHA, books, resume, and job assistance.

Live (Zoom) classes meet 5:30-8:30 p.m. Tuesdays and Thursdays, beginning 10/14/2025 or 3/10/2026.

Medical Coding \$3,950 or \$5,150 with Practicode

20 weeks, 5:30-8:30 p.m. live online classes Thursdays beginning 10/16/2025 or 3/19/2026 or online anytime at your own pace

Dental Assisting - \$3,200

12 weeks, live online classes Mondays 6-8 p.m. or online anytime, self-paced, starting 2/2/2026

Medical Office Specialist - Administrative Medical Assistant - \$3,200

16 weeks, live online classes Wednesdays 5:30-7:30 p.m., or online anytime, at your own pace

Pharmacy Technician - \$2,800

Online anytime at your own pace

Medical Transcription - \$3,200

Online anytime at your own pace

personal enrichment

NEW Backyard Chicken Keeping

Have you thought about keeping a flock of chickens for eggs or meat birds? It's not hard to do with a little know-how. Join Heather for the ins and outs of keeping a backyard flock and start becoming more self-sufficient. Heather Emerson is the owner and operator of a small homestead in Waldoboro, and has a menagerie of birds and goats in her backyard.

Instructor: Heather Grotton-Emerson

Fall: 6-8 p.m. | Thursday, 10/9

Spring: 6-8 p.m. | Thursday, 3/12

Wiscasset Middle High School, Room 12
\$57

Field Guide to Old Houses & Barns

This is a course for people who have an old house and/or an old barn, want to, or just love them! The first session is in the classroom. After that, meetings will be held in the old homes and barns of class members. There will be as many sessions as are required to visit the houses of class members who want their houses visited. The last class will be a potluck supper at the instructor's house, where class members can visit the historic features of Alna, see the instructor's cabinet-making shop and barns, and delve into his reference library on early buildings. Les Fossel is one of Maine's foremost experts on early buildings. His award-winning business has specialized in preserving our early buildings since 1975.

Instructor: Les Fossel

Fall: 6-8 p.m. | Wednesday, 10/8

Spring: 6-8 p.m. | Wednesday, 4/22

Alna Meetinghouse | \$120

Ukulele for Beginners

Learn to play the ukulele! It has never been more popular and you don't even have to know how to read music! On the uke you can knock out folk music,

rock, blues, jazz, pop, country, tunes old and new -even Classical music. Duncan Perry, who has taught more than 1,000 students of all ages, will introduce you to essential chords and playing techniques using commonly known songs. Oh, and there are lots of laughs along the way. And, learning to play an instrument is good for your brain! You will need a playable ukulele and an electronic tuner or a tuner app. And when folks hear you play this happy instrument, well, they just have to smile! If you don't own a ukulele, please contact us for information. Students must have an audio and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Duncan Perry

Fall: Session 1: 6-7:30 p.m.

Tuesdays, 9/16, 9/23, 9/30, 10/7

Session 2: 6-7:30 p.m.

Wednesdays, 10/15, 10/22, 10/29, 11/5

Session 3: 6-7:30 p.m.

Tuesdays, 11/11, 11/18, 12/2, 12/9

Spring: Session 1: 6-7:30 p.m.

Wednesdays, beginning 2/4, for 4 weeks

Session 2: 6-7:30 p.m. | Tuesdays,
beginning 3/3, for 4 weeks

Session 3: 6-7:30 p.m. | Wednesdays,
beginning 4/1, for 4 weeks

Session 4: 6-7:30 p.m. | Tuesdays,
beginning 4/28, for 4 weeks

Online | \$89

Instant Piano for Hopelessly Busy People

In just a few hours, you can learn enough secrets of the trade to give you years of musical enjoyment. Learn to play piano the way professionals do – using chords. The chord method is LOTS of fun and dramatically easier to learn than reading notes. Fee includes an online book, online follow-up lessons, a recording of the class, and also an optional periodic question and answer session. Class is

personal enrichment

held online using Zoom and is partly hands-on instruction and partly lecture demonstration. Ages 13-plus. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Craig Coffman

Fall: 9 a.m.-12 p.m. | Saturday, 10/25

Spring 6:30-9:30 p.m. | Monday, 4/6

Online | \$65

Instant Guitar for Hopelessly Busy People

In just a few hours you can learn enough about playing the guitar to give you years of musical enjoyment, and you won't have to take private lessons to do it. This crash course will teach you some basic chords and get you playing with your favorite songs immediately. Fees include an online book, online follow-up lessons, a recording of the class, and an optional question and answer session. Class is held online using Zoom and is partly hands-on and partly lecture/demonstration. For ages 13-plus. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Craig Coffman

Fall: 1-3:30 p.m. | Saturday, 10/25

Spring: 6:30-9 p.m. | Tuesday, 4/7

Online | \$65

Fun with Feng Shui: Create a More Harmonious and Positive Environment in your Home

Create harmony and balance between yourself and your home environment by optimizing spaces to promote positive energy and flow. Students will learn how to arrange objects, select colors, and incorporate natural elements to improve their health, relationships, career, and overall sense of well-being.

Instructor: Margit Ahlin

Fall: 5:30-8 p.m. | Wednesday, 10/29

Spring: 5:30-8 p.m. | Wednesday, 4/29

Boothbay Region High School | \$30

Self-publishing through Amazon

Have you written a great American novel, a cookbook or some other book that you'd like to get published? Publishing through big publishing companies can be tough. Join Heather Emerson and find out how you can publish your book quickly and easily through Amazon and get your book out to readers all over the world at no cost to you. Heather (H.J.) Emerson currently has 23 books published through the Amazon platform and will walk you through each step to becoming a published author.

Instructor: Heather Grotton-Emerson

Fall: 6-8 p.m. | Friday, 11/13

Spring: 6-8 p.m. | Thursday, 4/9

Wiscasset Middle HS, Rm 12 | \$57

Outdoor Survival Skills

This workshop is designed for outdoor enthusiasts, especially future Registered Maine Guides. You might be a youth group leader, a hiker, paddler, snowmobiler, or someone that wants to expand their skills or refresh them. You'll be challenged to use a compass outdoors following a known bearing, creating a bearing, traveling in poor or no-light conditions using a compass. You will build fires quickly simulating an emergency situation, cook your own lunch that will be partially prepared at home but using a campfire or a twiggy or small backpacking gas stove. You will learn knots and then apply them to put up emergency shelters. With Mother Nature's assistance, we will be on snowshoes (winter) the whole day. You will be sharing and telling others about why you packed what you packed into your pack for the day and by doing so, you'll learn about other

personal enrichment

items that you might want to include in the future. This is an all-day workshop that will be held outdoors. If it's snowing/raining/blowing/sunny/warm/cold, the workshop happens. It will only be canceled if driving conditions are unsafe. So dress for the weather, in layers.

Instructor: Alice Bean Andrenyak, MMG

Fall: 8:15 a.m.-5:15 p.m.

Saturday, 9/27

Winter: 8:15 a.m.-5:15 p.m.

Saturday, 2/28

Mere Point Boat Launch,

1161 Mere Point Road, Brunswick | \$100

Improve Your Canoe & SUP Skills Workshop

During this one day, on-water workshop, you will be wearing a wetsuit while expanding your knowledge and skills: Transporting canoes & standup paddleboards, launching and recovery for groups, strokes, group management, canoe tandem and solo paddling, canoe and SUP rescues, and self reentry, and SUP strokes to efficiently adjust to different conditions. Knots will be taught. Designed for those wishing to upgrade personal skills, those with some knowledge who will be leading family members or small groups, and those preparing to become a Registered Maine Guide. Students will get wet performing rescues so they must wear wetsuits or a drysuit. Students should provide their own wetsuit/drysuit, PFD, paddle, and canoe. Rentals will be available with advance reservations. You will provide your own lunch, snacks, and water/hot beverages. This is an all-day workshop that will be held outdoors. It will only be canceled if driving conditions are unsafe. So dress for the weather, in layers.

Instructor: Alice Bean Andrenyak, MMG

Fall: 8:15 a.m.- 5:15 p.m.

Saturday, 9/20

Spring: 8:15 a.m.- 5:15 p.m.

Saturday, 4/11

Mere Point Boat Launch,

1161 Mere Point Road, Brunswick | \$125

Coastal Navigation, Level 1

Learn the basics of coastal navigation using local charts, parallel rulers, and dividers. Learn what the symbols mean, how to determine safe and dangerous routes, create courses, learn the rules of the "road," what aids to navigation look like and do, plan for emergencies, and more. For kayakers, sailors, powerboaters, and future Registered Maine Guides. Students will need access to either a Casco Bay Chart or Penobscot Bay Chart, parallel ruler and dividers. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Alice Bean Andrenyak, MMG

Fall: 6-8:30 p.m.

Thursdays, 11/6 & 11/13

Spring: 6-8:30 p.m.

Wednesday, 2/25 & 3/4

Online | \$50

FREE How to Train to Become a Registered Maine Guide

Want to be a Registered Maine Guide? Don't know the process? Trying to decide how to train to take your tests? Want to know the rules about guiding? Take this one-hour interactive Zoom information session to get your answers and create your future. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Alice Bean Andrenyak, MMG

7-8:30 p.m. | 3 sessions: 11/20, 12/15, 1/6

Online | Free, please pre-register

personal enrichment

Registered Maine Guide Training

Learn the skills that Registered Maine Guides use daily, including map & compass, coastal navigation, shelter building, separated client searches, cooking, canoeing, snowshoeing, SUPing, plus specialty skills for recreation, sea kayaking, tide-water fishing, inland fishing, and hunting. This 10-session hybrid program includes Zoom classes, optional all-day skill workshops, and homework assignments. Optional skills workshops are at an additional cost. Those thinking of becoming a Registered Maine Guide will need to take a first aid and CPR course, not included. No class on Feb. 17. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Alice Bean Andrenyak, MMG
5:30-8:30 p.m. | Tuesdays, beginning 1/20 for 10 weeks (no class on 2/17/25)
Online | \$500

Map & Compass, Level 1

Hike, snowshoe, geocache, hunt, and enjoy the woods and fields of Maine with confidence that you can read a topographic map, understand the symbols, know which way a river flows, plot a course bearing, use online resources, and how to get to safety. Familiarization to using a compass and map outdoors included. Students must have a DeLorme Maine Gazetteer, and a 2-degree baseplate compass. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Alice Bean Andrenyak, MMG
Fall: 6-8:30 p.m. | Tuesdays, 9/22 & 9/29
Spring: 6-8:30 p.m.
Mondays, 3/16 & 3/23
Online | \$50

Weather Forecasting for the Outdoor Enthusiast

We're spending more time outside and that is good. Learn how to integrate weather forecasts and your own reading of the weather signs to plan ahead, react in the moment and to best manage your outdoor activities - walking, biking, hiking, camping, paddling, boating, playing and exercising. Learn from a Master Maine Guide & Total Weather Spotter. Students must have an audio- and video-enabled laptop, desktop, or tablet with reliable internet to participate in class. We do not recommend using a smartphone.

Instructor: Alice Bean Andrenyak, MMG
Spring: 6-8:30 p.m. | Tuesday, 4/28
Online | \$35

USCG-Approved Blended OUPV Captain's License Course

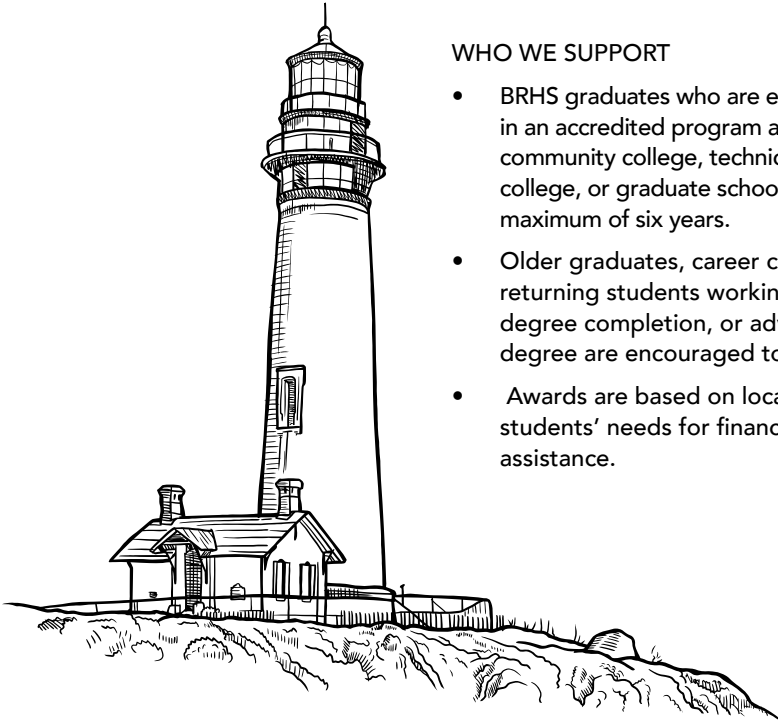
The course qualifies students for a Coast Guard license to operate vessels carrying up to six passengers for hire (OUPV). The fee includes access to the Blended OUPV Course using Captain School Key West's Learning Management System, charts, navigation tools, and the USCG-approved and accepted test. Students' progress will be monitored online by the instructor, and students will have assignments to complete. During this time, there will be online mentoring and coaching using Zoom, on Wednesday evenings from 6 to 8 p.m. Once online requirements are complete, 16 hours of in-person classroom sessions will be followed by U.S. Coast Guard-approved and required examinations, all in Maine. Optional Master 100 Ton upgrade course will be scheduled after OUPV for an additional \$435. Details will be provided during the blended OUPV course.

Instructor: John E. Coffin
6-8 p.m. | Wednesday, 9/17 to 11/12
Online, in-person classroom sessions will be scheduled once the online class starts
\$1,095

Wondering How to Give Back to the Boothbay Region?

You Can Help Support the Educational Growth of Our Community.

The Boothbay Region Student Aid Fund (BRSF) has been helping Boothbay Region High School (BRHS) graduates since 1964. In the past five years, over two million dollars has been invested through awards to help alumni pursue their dreams of higher education. For the 2022 - 2023 academic year, BRSF gave grants (not loans) totaling over \$400,000 to students who met eligibility based on financial need.



WHO WE SUPPORT

- BRHS graduates who are enrolled in an accredited program at any community college, technical school, college, or graduate school for a maximum of six years.
- Older graduates, career changers, returning students working on degree completion, or advanced degree are encouraged to apply.
- Awards are based on local students' needs for financial assistance.



Boothbay Region
Student Aid Fund

For more information please contact:

BRSF | P.O. Box 239

Boothbay Harbor, ME 04538

or email brsaf.org@gmail.com

www.brsaf.org

Boothbay Adult & Community Education
236 Townsend Ave.
Boothbay Harbor, ME 04538

Non-Profit Org.
U.S. Postage
PAID
Permit # 454
Portland, ME

POSTAL CUSTOMER
ECRWSS

REGISTERING FOR CLASSES IS EASIER THAN EVER!

To register for a class, scan the QR code
to visit **boothbayae.maineadulted.org**



or call **207-315-5651**

Credit or debit card payments are processed through our secure web portal system. Visa, Mastercard, Discover, and American Express are accepted. Registration is first come, first served. You will receive a confirmation by email. A full refund will be issued if a class is cancelled due to low enrollment or by instructor request. A full refund will also be issued if you cancel your registration at least 5 business days prior to the first class, less the online registration fee. No refunds will be given for one-session classes.

KEEP THIS BROCHURE UNTIL MAY 2026