

# Youth Programs

## Horseback Riding (ages 8 & Up)

Master the skill of horseback riding! Lessons will be offered in cooperation with the New Traditions Riding Academy at Palos Hills Riding Stables. Times are arranged through the school. Riders must wear long pants, closed-toe shoes and safety helmets. Helmets are available for rental each week. Registration is required at the park district for the below-listed rates. Once you have registered at the Oak Lawn Park District, call the riding school to set up lessons schedule and bring your receipt to first lesson. PDNA (MK)

**Location:** New Traditions Riding Academy at Palos Hills Riding Stables (10100 S. Kean Ave.)

**Phone:** 708-598-7718

**Day/Dates/Time:** December-February (Schedule available at stable)

**Fee:** #9353 - \$145 (Beginner - 5 Lessons)

#7300 - \$290 (Beginner - 10 Lessons)

#7301 - \$170 (Advanced - 5 Lessons)

#7302 - \$340 (Advanced - 10 Lessons)

**Day/Dates/Time:** March-May (Schedule available at stable)

**Fee:** #7303 - \$145 (Beginner - 5 Lessons)

#7304 - \$290 (Beginner - 10 Lessons)

#7305 - \$170 (Advanced - 5 Lessons)

#7306 - \$340 (Advanced - 10 Lessons)

## Lil' Horsemanship (ages 5-7 under 100 pounds)

This program will teach pony lovers how to ride and care for a real live pony. The park district, in conjunction with Forest View Farms, is offering 5-pony riding lessons. Small classes. Fun instructors. Heated indoor arena for year round riding. Register at the Oak View Center, call the stable at 708-560-0306 to arrange classes and bring your receipt to the first lesson. PDNA (MK)

**Instructor:** Forest View Farms staff

**Location:** Forest View Farms (16717 S. Lockwood, Tinley Park, IL 60477)

| Class# | Dates        | Day/Time            | Res/NR       |
|--------|--------------|---------------------|--------------|
| #1838  | December-May | Arrange with stable | \$80/5 weeks |

## Magic Workshop (age 5-12)

Amaze family and friends with tricks that involve cards, ropes, coins, mind-reading and more. While the tricks may appear to be difficult, you'll discover that they are quick to learn and easy to perform. All materials will be provided and each child will receive a magic kit to take home. Children will be grouped by age and will learn age appropriate tricks. Each workshop features brand new tricks. PDNA (MK)

**Instructor:** Magic Team Leader Gary Kantor

**Location:** Oak View Center

**Max/Min:** 30/12

| Class# | Day | Dates | Time        | Res/NR    |
|--------|-----|-------|-------------|-----------|
| #4006  | Thu | 2/9   | 6:45-7:40pm | \$20/\$22 |
| #9342  | Mon | 4/23  | 5-5:55pm    | \$20/\$22 |

## Junior Chefs (age 5-10)

This program is for the child foodies! Get creative in the kitchen and enjoy learning how to prepare many tasty and fun foods. PDNA (MK)

**Instructor:** Sue Palka

**Location:** Oak View Center

**Max/Min:** 9/8

| Class# | Day  | Dates     | Time     | Res/NR    |
|--------|------|-----------|----------|-----------|
| #4038  | Tues | 1/24-2/28 | 3:45-5pm | \$54/\$66 |
| #6348  | Thu  | 1/26-3/1  | 3:45-5pm | \$54/\$66 |
| #7077  | Tues | 3/20-5/1  | 3:45-5pm | \$54/\$66 |
| #7078  | Thu  | 3/22-5/3  | 3:45-5pm | \$54/\$66 |

## Les Rouges French Program (age 5-10)

Play and have fun while learning. This unique program will introduce both parent and child to the French language. This class teaches children and parent colors, numbers, shapes, animals, the alphabet and much more. The instructor will help children experience learning through imagination. A day at the beach, a trip to the zoo and a birthday party are some of the experiences that will help your child to develop the skills necessary to speak and understand a second language. Kids will enjoy this fun and enriching class, which will help them as they grow, by introducing them to French, should they decide to take additional classes in high school. PDNA (MK)

**Instructor:** Laudy Tenn, B.A. Education of Children w/ major in French

**Location:** Oak View Center

**Max/Min:** 12/5

| Class# | Day | Dates     | Time      | Res/NR |
|--------|-----|-----------|-----------|--------|
| #4068  | Sat | 1/7-3/10  | 11am-12pm | \$115  |
| #4069  | Sat | 3/24-5/26 | 11am-12pm | \$115  |

## Ginger Cookie

From Food Network Kitchens

### Ingredients

- 2 1/4 cups all-purpose flour
- 1 1/2 teaspoons ground ginger
- 1 1/4 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground mustard
- 1/2 teaspoon fine salt
- 5 cracks freshly ground black pepper
- 3/4 cup (1 1/2 sticks) unsalted butter, at room temperature
- 1/2 cup sugar, plus more for rolling the cookies
- 1/4 cup dark brown sugar
- 1 large egg yolk
- 1 teaspoon pure vanilla extract
- 1/2 cup unsulphured molasses
- 2 tablespoons ginger preserves (see Cook's note)

### Directions

Whisk the flour, ginger, baking soda, cinnamon, allspice, mustard, salt and black pepper together in a medium bowl.

Beat the butter and the sugars with a hand mixer electric mixer on medium-high until light and fluffy, about 2 minutes. Scrape down the sides of the bowl. Add the egg yolk and vanilla and beat on medium speed until just incorporated, about 20 seconds. Add the molasses and ginger preserves and continue beating until the batter is an even light brown color, 30 seconds more.

Add the dry ingredients all at once, beating slowly to make a soft, smooth dough. Use a rubber spatula to make sure all ingredients are combined. Then beat again for 20 seconds. Cover the bowl with plastic and refrigerate the dough until firm, about 25 minutes.

Put about 1/2 cup sugar in a small bowl. With a cookie scoop or a small ice cream scoop, portion the dough into a slightly heaping tablespoon for each cookie. Roll the dough, by hand, into balls. Roll the tops of the balls in the sugar, and space them 2 inches apart on a nonstick or lightly oiled cookie sheet. Refrigerate until firm, about 25 minutes. (The chilling is what gives this cookie a beautiful, crackly crunch on top, and a soft, chewy center.) Preheat oven to 375 degrees F.

Bake until the top is crackly, and the insides peeking out through are dark and moist but not raw, about 15 to 20 minutes. Briefly cool the cookies on the baking sheets, then transfer to racks to cool completely.

Serve or store in a tightly sealed container for up to 3 weeks.