

2018 Country Living Expo & Cattlemen's Winterschool

Class Information and Descriptions

Class Choice Info

- You may attend up to 5 class sessions.
- See this page and following pages for class titles and choices.
- Lunch is offered during Session 3 or 4, so you'll choose only one class from Sessions 3 and 4, so that you may attend lunch in the other.
- Read class descriptions and select carefully: Some classes cover two or more sessions and **require** signing up for all parts consecutively (see the rest of the page for all the "multi-session" classes).
- Some classes are repeated/offered in more than one session.
- Some classes have a materials fee, which is listed in the class description.

Keynote Speaker

TRENT LOOS



Trent Loos, a sixth generation United States farmer with a passion for the rural lifestyle, records, produces and sends his radio programs from wherever his travels take him using his laptop computer and the internet. He presently has a radio listening audience of 4 million and can be heard on more than 100 stations across the country with programming that includes daily Loos Tales and Rural Route programming among others.

Loos also can frequently be found addressing agricultural and non-agricultural groups alike. Among his favorite audiences are our nation's youth where he takes the opportunity to talk with them about the importance of food as a matter of national security and the value of their involvement in today's food production system.

Trent was raised on a diversified farm near Quincy, IL. He entered the hog business at a young age and has been involved in livestock production ever since. He and his wife Kelli operate a purebred Limousin and Angus herd. They enjoy working cattle, training horses and raising their three daughters on their ranch in central Nebraska.

Trent travels the country motivating and educating his audience on issues related to animal agriculture and food production. His audiences vary in age, background, mission and profession, but they all come away enthused about bridging the gap between food producers and consumers. When addressing youth groups, Trent emphasizes the importance and pride associated with being involved in U.S. food production in the future.

Multi-Session Classes

Each class title and number is also listed on the additional session pages.

These extended classes described beginning on this page are scheduled consecutively over two sessions.

To attend these two hour classes, you **must** sign up for both parts **consecutively** (one for each session). For instance, for "Let's Talk Goats", sign up for #517 for Session 5, #618 for Session 6.

Good Clean Fun! - Soap Making 101

Take #137 & #237 - Sessions 1 & 2
or Take #437 & #537 # Session 4 & 5

Lye doesn't have to be scary! In this 2 hour class you will learn the basics of old fashioned soap making. By the end of class you will have the resources and knowledge to safely make soap in your very own home. Both "hot process" and "cold process" soap making will be demonstrated.

Instructor: Heather Forthofer

Basket Weaving

Take #178, 278 - Sessions 1, 2 or take #378, #478 - Sessions 3 & 4
Basket Making for Beginners - Participants will make a 5" square/round Appalachian style basket. Basic weaving techniques will be taught using a variety of materials. *Class Fee \$8.00*

Please note: If you choose to take this class in Sessions 3 and 4, you will only need to make one selection for both sessions. Although these sessions run over lunch, you can still enjoy lunch right before or after class, if you'd like.

Instructor: Kip Wyatt

Milk Happens! Procedures & Practices from a Grade A Goat Dairy

Take #141 & #241 - Sessions 1 & 2

Hand milking to machine milking. Techniques & practices to make it your best. Rhonda's professional standards of production and animal welfare are in a class of their own. Come and learn from the best.

Instructor: Rhonda Gothberg

Basket Weaving: The "Humble Garlic Basket"

Take #142, #242 & #342 - Sessions 1, 2 & 3 or
Take #442, #542 & #642 - Sessions 4, 5 & 6

The humble garlic basket stores herbs - make it larger for onions, tall for dried flowers, wide for love letters. All your family and friends will want one! It weaves up quickly using an open twining technique, and can have endless variations. It is suitable for a variety of materials, including round reed, bulrush, vine rattan, ivy, roots and other plant fibers. We will use round reed, begin with a basic crossed start and end with a simple rim finish. Start a second basket, if time allows. Do you want to know the anatomy of a basket? Need to make a dozen gifts in a hurry? Do you need a project to teach kids or beginners? Or do you need to practice your existing skills in shaping and twining control? This basket class is for you! Materials fee: \$15

Instructor: Kay Harradine

Multi-Session Classes

Each class title and number is also listed on the additional session pages.

These extended classes described on this page are scheduled consecutively over two sessions.

To attend these two hour classes, you **must** sign up for both parts **consecutively** (one for each session). For instance, for "Let's Talk Goats", sign up for #517 for Session 5, #618 for Session 6.

Fishsticks Basketry

Take #162, #262, & #362 - Sessions 1, 2 & 3

Instructor: Judy Zugish

Beekeeping for Beginners

Take #190 & #290 - Sessions 1 & 2

Find out how to keep bees in the Northwest. The first hour of this **beginner** class will cover where, when, what and how to start keeping bees in western Washington including apiary location selection, equipment type, bee genetics and timing. The second hour will cover "What Now?": seasonal responsibilities, nutrition, protection, honey extraction, and continued education.

Instructor: Bonnie Swanson

Common Health Conditions in Poultry

Take #233 & 333 - Sessions 2 & 3

Back yard flock owners this class is for you. Have you gone out in the morning to collect eggs to find a dead hen? Learn to identify diseases that are most commonly seen in back yard poultry and what the symptoms' look like. Bumble foot, egg impaction, scaly leg, mites, and other common afflictions will be discussed as well as treatment possibilities.

Instructor: Dr. Rocio Crespo

Poultry Processing 101

Take #288 & 388 - Sessions 2 & 3

Want to raise your own chicken to put in the freezer but not sure how to go about butchering your own birds ? Come learn the basics of poultry processing from live bird to roasting in your own oven. This will be a hands on class, dress WARM and bring a cooler for your take home fresh chicken. Fee: \$ 8.00 (includes processed bird)

Instructor: Cassie Goodin

Necropsy: "Why did Ewe Die?"

Take #292 & #392 - Sessions 2 & 3

Where there's livestock, there's deadstock. This necropsy demonstration for cattle, sheep and goat owners will show producers how to do a basic necropsy and look for evidence of injury and diseases. It will also help producers understand basic anatomy and body functions.

Instructor: Dr. Susan Kerr

Let's Talk Goats

Take #518 & #618 - Sessions 5 & 6

Have you ever wanted to know what is involved in caring for a goat? Are you new to goats and just need more information? Or have you had goats for awhile and would just like to know how someone else makes it all work? We'll talk about basic requirements; housing, fencing, and feeding to keep your goats healthy and happy.

Instructor: Kristi Boyd

Necropsy—Poultry Lab

Take #533 & #633 - Sessions 5 & 6

This course describes how to perform a post mortem examination and explains the basic internal anatomy of poultry. Description and explanation of the common findings are discussed.

Instructor: Dr. Rocio Crespo

Intro to Landscape Design

Take #539 & #639 - Sessions 5 & 6

This class will focus on design fundamentals to help you improve and **design** your individual landscape from the ground up. Particular emphasis will be given to: site analysis, exploring how you have used or want to use your landscape or outdoor space, and connecting your home to your outdoor living space and the surrounding environment.

Instructor: David Malda

Introduction to Basic Building Techniques

Take #546 & #646 - Sessions 5 & 6

Participants will learn basic construction techniques for pole building including site selection, layout, design, using recycled materials, construction methods, building code, and more. Pole building is a great first project for beginners as the design and construction methods are easier to understand and use than many other building methods. If you are interested in building a structure in the future and have no experience, this is a good place to begin.

Instructor: Robert Goforth

Creating a Website for Your Business

Take #559 & #659 - Sessions 5 & 6

This course, presented by marketing consultant and Certified Wix Webmaster, Ameer Quiriconi, will teach students the fundamentals of website design. This will include covering topics such as the role websites play in today's marketing world, the basic features all websites should have and an overview of SEO. Then Ameer will introduce the Wix.com website building platform and why it's an easy tool for do-it-yourself web design.

Instructor: Ameer Quiriconi

Furniture Refinishing

Take #578 & #678 - Sessions 5 & 6

Learn the techniques and options for refinishing furniture to transform a battered piece of furniture into a family heirloom.

Instructor: Kip Wyatt

Lawn and Garden Equipment Maintenance for the Homeowner

Take #571 & #671 - Sessions 5 & 6

Homeowner evaluation and servicing of lawn and garden equipment. Hands on removal and replacement of spark plugs, coils, filters, blades, belts and lubrication of the equipment.

Instructor: Dave Reddick

Session 1:

9:00 - 10:00 AM

Multi-Session Classes

See page 1 and 2 for class descriptions. To attend these classes, you must sign up for Part 2 in the next session.

137 Good Clean Fun! - Soap Making 101, Part 1

#141 Milk Happens! Procedures & Practices from a Grade A Goat Dairy, Part 1

#142 Basket Weaving: The "Humble Garlic Basket", Part 1

#162 Fishsticks Basketry, Part 1

#178 Basket Weaving, Part 1

190 Beekeeping for Beginners, Part. 1

Keynote Speaker/ Featured Class

#101 Ranching Across America, What I've Seen and Heard

Instructor: Trent Loos



#103 Wet Felting for Beginners

Our project will show you how to felt around a soap bar to create your own washcloth and soap all in one. You'll also be introduced to needle felt projects if time permits. Materials cost: \$5

Instructor: Holly Barnes

#111 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$4 materials fee.

Instructor: Darryl Main

114 Sourdough Bread Baking for Beginners

Flour, water, and salt. These are all you need to bake sourdough bread at home but the process can be confusing for the inexperienced. If you've tried keeping a sourdough culture without success, or if you'd like to try but are concerned about failure, come to this class on the art and science of sourdough. Come see and smell sourdough cultures at different stages and learn how to keep a thriving culture that will raise tasty bread in your home oven. We'll also learn ways to fit regular bread-baking into your busy life. Each student can take home well-tested recipes and their own established culture to help them get start baking right away.

Instructor: Carol Frey

115 Selecting the Right Hay

Paying too much for poor hay? Gary will discuss what to look for when buying hay and factors that affect hay nutrition. Learn what makes high quality hay and how to identify it in the bale before you buy.

Participants are encouraged to bring samples of their own hay.

Instructor: Gary Fredericks

117 Hop Growing

Hop, skip, and jump to this class and learn about a hard working crop. Flavorful hops aren't hard to grow but there are some things you need to know to be successful.

Instructor: Jonah Leason

#122 Introduction to Mosaics

Learn to how to design and make a one-of-a kind tile project with tips and ideas. Everyone will receive a kit with everything needed to finish your project. Take it home to finish final step.

. Add \$5.00 class fee.

Instructor: Alice DeVries

125 Greenhouse Growing 101—Getting a Head Start!

Receive a basic overview for the beginner. Class will cover subjects including seeding plants, greenhouse soils, using recycled pots and containers, watering, and controlling pest and diseases.

Instructor: Kevin Jones

#126 Beginning Pasture Management

Learn how to become a successful grass farmer! Pasture establishment, renovations and over-seeding techniques will be discussed to help you maximize your pasture's production.

Instructor: Deb Eidsness

#127 Stoned Goats?

If any of your goats or sheep have ever had urinary bladder stones, then you know the frustration and heartache resulting from this condition. Urolithiasis is a common and difficult problem faced by owners and veterinarians. This class will present an overall view of underlying factors, clinical signs, treatment options and focus on prevention. There will be time to discuss our experiences with this frustrating and many times unrewarding problem.

Instructor: Dr. Timothy Cuchna

130 Dahlia Culture

Anybody can grow dahlias...some people just grow them better. We'll explain, selecting which dahlias to grow, soil and bed preparation, planting tubers, caring for your plants and blooms over the summer. We will close with digging, dividing and storing your tubers over the winter.

Instructor: Linda Jonasson and Nadine DeGolier

138 Seed Saving for Home Gardens

People save seed for many different reasons, including the preservation of genetic diversity and cost reduction. We'll learn the basics on what can be saved, best practices, seed processing, and storage options. Instructor is the director of Finney Farm Seed Distro, which has provided free seed to local schools, food banks, and community gardens for a decade. Packages of local, organic, heirloom seed will be made available to all participants.

Instructor: Jennie Bryan-Goforth

154 Cast Iron Cooking with Chef Dennis Newman

Cast iron cookware distributes heat evenly, lasts a lifetime, is budget friendly and lends a certain rustic American charm to dishes. Join Dennis Newman of Crow Island Farms Restaurant and learn to cook classic dishes using America's favorite cookware.

Instructor: Dennis Newman

#156 Starting a New Business - Building from Ground Zero

Do you have a great business idea, but don't know how to get started? Learn how to leverage your existing resources to bootstrap and grow your dream! Instruction will cover resource mapping, how to understand THE problem, how to solve THE problem, personal excerpts on success and failure, and open Q&A.

Instructor: Christopher Patterson

158 Introduction to Soils Management

Learn the basics of managing soils in the garden or on the farm. This introductory class will cover soil types, soil testing, and soil health.

Instructor: *Caitlin Price Youngquist*

160 Fruit Tree Pruning

Learn the proper techniques & strategies for pruning fruit trees to maximize fruit production and strengthen the tree.

Instructor: *Gary Moulton*

165 Hand-held Power Tools: "Weedeaters", Blowers and Hedge Trimmers

Learn how to keep these common yard maintenance tools in top condition and use them safely. I will have examples of these common tools at the class to show you the most common problems with them and their solution. If you have questions about your tool, bring it along.

Instructor: *Steve VanValkenburg*

166 Lefse Making 101

Come and see how lefse is made! Find out what tools are needed and what are the secrets to making successful lefse. Students will have an opportunity to try their hand at making (and eating) lefse.

Instructor: *Geri Prater*

168 Learn to Knit

Make your own fabric with two sticks and some string! This very basic class aims to teach those who've always wanted to learn how to cast on simply, make some knit stitches, and gradually build from there. Come with your learning hat on, no experience is required! Fee:\$5.00

Instructor: *Caryn Vainio*

169 Have a Hoot in Your Barn (or Outbuilding)!

The ecology and attraction of Barn Owls (*Tyto alba*): Learn about box designs, site selection, and habitat preferences of this nocturnal predator that can help address your rodent problems!

Instructor: *Brennan VanLoo*

170 Keep Calm And Don't Bite The Dentist!

Everything you need to know about equine dentistry and more! We will talk about how to tell when your horse needs dental care and if your horse is floated correctly! We will be looking at a horse skull and reviewing anatomy. We will also discuss tips on aging horses by their teeth. This will be a hands on, open for questions session.

Instructor: *Dr. Dana Westerman*

179 Poultry: Why Did My Chickens Get Sick?

Chickens are affected by numerous parasites and pathogens. These infectious organisms are encountered in the environment and through contact with wild organisms. We'll discuss types of poultry parasites and pathogens that occur in outdoor settings, including viruses (e.g. Avian Influenza), bacteria (e.g. Salmonella), protozoa (e.g. Coccidia), worms (e.g. roundworms and tapeworms), and ecto-parasites (e.g. mites, lice, ticks and fleas). We will discuss the routes of transmission and the effects of these organisms on chicken health. Then learn about biosecurity measures that owners and producers can take to minimize risks of infections for poultry in outdoor conditions.

Instructor: *Jeb Owen*

184 Tractor Buying 101

Doesn't every farm need a front end loader to make life easier? Match your horse powers need to the jobs at hand on your farm. Will you be maintaining your current pastures or are you looking to work ground and plant seed. Find out how much tractor horse power you will need to buy? Front end loaders, back hoes, baler requirements etc. will all be covered matching the right sized tractor to the job for your property.

Instructor: *Steve Wright*

185 Getting Started with Alpacas & Llamas

Interested in alpacas? Fiber production or breeding? Suri or Huacaya? What about housing, feed requirements, and routine vet care? Get the answers to these questions and more. This class will cover everything from basic care to processing of the fleece. You'll also receive handouts covering advanced topics.

Instructors: *Don and Jody Stanwyck*

#194 Printmaking with Vegetables

Learn beginning printmaking techniques by using local vegetables as the stamps for your own personalized stationery. From onions to potatoes, celery to cabbage, these veggies make unique designs. Students will leave the class with a set of eight cards and envelopes. Cost: \$5.00

Instructor: *Tara VanLoo*

#199 Flower Arranging 101

Have some pretty garden flowers and want to display them in your home? Learn techniques such as greening arrangements, placing flowers that help you create a shape, and keeping flowers alive longer. \$4 materials fee.

Instructor: *Stanwood FFA Horticulture*

Session 2:

10:15 - 11:15 AM

Multi-Session Classes

See page 1 and 2 for class descriptions. To attend these classes, you must sign up for the first part in the Session 1 or Part 2 in the next session.

- # 233 Common Health Conditions in Poultry, Part 1
- # 237 Good Clean Fun! - Soap Making 101, Part 2
- #241 Milk Happens! Procedures & Practices from a Grade A Goat Dairy , Part 2
- #242 Basket Weaving: The "Humble Garlic Basket", Part 2
- #262 Fishsticks Basketry, Part 2
- #278 Basket Weaving, Part 2
- # 288 Poultry Processing 101, Part 1
- # 290 Beekeeping for Beginners, Part. 2
- # 292 Necropsy: "Why did Ewe Die?", Part 1

Keynote Speaker/ Featured Class

#201 Careers Of The Future In Farming And Food Safety

Instructor: Trent Loos



#203 Wet Felting for Beginners

Our project will show you how to felt around a soap bar to create your own washcloth and soap all in one. You'll also be introduced to needle felt projects if time permits. Materials cost: \$5

Instructor: Holly Barnes

204 Intro to Fermenting

Natural fermentation is one of the oldest means of food preservation, and it reduces the risk of foodborne illness and food spoilage. Vivian will demonstrate preparation techniques, explain the science behind pickling and fermentation, how to make sauerkraut, and will share recipes.

Instructor: Vivian Smallwood

208 Solar-Powered Portable Water & Electrics for Small Farms

Learn about practical home-built solar-powered water pumping, electric fences and lighting. great for small farms and leased pastures.

Instructor: Brian Faley

#210 Backyard Forest Habitat

Many species of native wildlife live in small forested acreage in Washington. Habitat is the diversity in the key to providing for the wonderous species. This class will discuss habitat, animals and simple methods of enhancing your land for wildlife.

Instructor: Ken Bevis, Department of Natural Resources, Forest Stewardship Program

211 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$4 materials fee.

Instructor: Darryl Main

213 Raising a Pair of Weaner Pigs

The feeding, housing and fencing options for raising a pair weaner pigs will be discussed.

Instructor: Chris Carlson

215 Pasture Evaluation and Management

Too many weeds, not enough grass? Learn how to look at your pasture management with a critical eye and find out some simple management strategies for improving your forage production.

Instructor: Gary Fredericks

216 Two Lawyers in a Room—Q&A

A panel of lawyers will attempt to answer all of your legal questions, with topics to include: estate, real estate, family, and traffic law, as well as insurance claims and buying insurance. We'll cover passing property through to your heirs, business formation, and any other topics you may have. Don't be shy.

Instructor: George Freeman,

#220 How to Raise Meat Rabbits

Learn to properly house, feed and care for meat rabbits. Instructor will cover breeding (how, when and how often), sexing rabbits, and costs of operation. Discover how rabbits are an affordable, nutritious and low impact protein.

Instructor: Devin Day

221 Rain Water Catchment for Agriculture & Small Farms

Learn how to use the runoff from your existing roofs for livestock watering, garden irrigation and emergency storage. We will explore key components for every collection system, as well as some of the more unique considerations specific to agricultural uses. All are welcome, whether you are just considering a 50 gallon barrel or want to do a 100,000 gallon cistern.

Instructor: Derek Hann and Cameron Coronado

222 Introduction to Mosaics

Learn to how to design and make a one-of-a kind tile project with tips and ideas. Everyone will receive a kit with everything needed to finish your project. Take it home to finish final step. *Add \$5.00 class fee.*

Instructor: Alice DeVries

#225 Geraniums and Pelargoniums

Geraniums and Pelargoniums will put on display the vast amount of variety within the group from fancy leaf to Stellar class, Scented varieties and the Regal group. There will be a rolling pictorial of the group. Care and maintenance will be discussed including overwintering care and pests and disease recognition.

Instructor: Kevin Jones

#228 Forest Farming, Alley Cropping, and Silvopasture: Agroforestry for Farm Resiliency and Diversification

Agroforestry is a set of practices that adds trees/shrubs back into the agricultural environment. These practices allow you to take advantage of ecosystem services added back to your land. Learn the ecological and economic benefits of adding agroforestry practices into your system.

Instructor: Carrie Brausieck

#230 Dahlia Culture

Anybody can grow dahlias...some people just grow them better. We'll explain, selecting which dahlias to grow, soil and bed preparation, planting tubers, caring for your plants and blooms over the summer. We will close with digging, dividing and storing your tubers over the winter.

Instructor: Linda Jonasson and Nadine DeGolier

234 The Artisan Bread Equation

Flour+water+salt+yeast=YUM!!! Simple yet mysterious, home bakers can make wonderful artisan breads, when they consider time and temperature as important ingredients in the preparation of classic loaves. Learn a bit about the science behind creating a cracklingly crisp crust, with a tender moist interior. Hear about Stanwood High School's Artisan Bread Project. Enjoy sampling freshly baked bread,

Instructor: Kris Merritt

246 Tiny Home Design!

Interested in this popular idea, but need some professional help with design and construction ideas? This class will cover construction options and framing systems, code, foundation and roofing options, design styles, use of recycled materials, budgeting, and more.

Instructor Robert Goforth is a builder with decades of experience who has built many different styles of tiny homes and small structures.

Instructor: Robert Goforth

250 The Highs, Lows and How-To's of Selling Your Farm-Raised Meat at Farmers Markets

Bring your questions, we'll have an interactive session about becoming a FM vendor. Is it worth it? How to go about it. The costs, permits, equipment and effort required. We'll also briefly discuss other farm-direct selling options.

Instructor: Linda Martiny

252 How To Play Music With A Hand Saw

Curious about how a hand saw can be mysteriously made to sing? Learn from one of the world's best sawplayers! In this musical folk art workshop, attendees will be taught the traditional techniques used to coax music from a saw. No previous musical experience is needed to attend. Because of the upper body strength needed to play a saw, this workshop is best suited for adults or young adults, but not children. (Sorry kids! Try my Washboard Workshop.) Denim jeans are suggested for the hands-on portion of this workshop. All supplies will be provided.

Instructor: Reggie Miles

256 Marketing for Small Businesses and Entrepreneurs

An introduction and starter pack of tools and concepts to promote, market, and grow your business. Tools will help hone your business strategy and correctly tell YOUR story. Open Q&A after.

Instructor: Christopher Patterson

258 Advanced Soil Nutrient Management

This hands-on class is designed for those who have a basic understanding of soil and want to know more! Bring a sample (1 cup) of soil from home to test in class, and a soil test report if you have it.

Instructor: Caitlin Price Youngquist

260 Home Orchard Pest Control

Learn how to control your fruit pests using organic, conventional, and mechanical means. Timing is most important and with dwarf trees it is possible to almost eliminate pesticides using mechanical control.

Instructor: Gary Moulton

265 Chainsaw Maintenance and Safety

Learn how to keep your chainsaw in top operating condition and how to use it safely. If you bring your own saw and a new saw file of the appropriate size, and a pair of gloves, I will show you how to properly sharpen the chain.

Instructor: Steve VanValkenburg

268 Learn to Knit

Make your own fabric with two sticks and some string! This very basic class aims to teach those who've always wanted to learn how to cast on simply, make some knit stitches, and gradually build from there.

Come with your learning hat on, no experience is required!

Instructor: Caryn Vainio

276 Forage Production - Feed Your Critters Like Royalty

Home grown forages are the backbone of your livestock's ration. Learn tips to improve livestock production by maximizing your forage production potential. Topics covered will be improving soil fertility and conditions, selecting the best forage cultivars for your livestock, and controlling undesirable plants in your forage.

Instructor: Alan Yoder

#294 Printmaking with Vegetables

Learn beginning printmaking techniques by using local vegetables as the stamps for your own personalized stationery. From onions to potatoes, celery to cabbage, these veggies make unique designs.

Students will leave the class with a set of eight cards and envelopes.

Cost: \$5.00

Instructor: Tara VanLoo

Session 3 or 4:

11:30 AM - 12:30 PM or 1:00 - 2:00

Please choose a class from this section for Session 3 or 4. You'll eat lunch during the session not chosen for a class.

Multi-Session Classes

See page 1 and 2 for class descriptions. To attend these classes, you must sign up for the first or second part in the Session 2.

333 Common Health Conditions in Poultry, Part 2

#342 Basket Weaving: The "Humble Garlic Basket", Part 3

#362 Fishsticks Basketry, Part 3

#378 & 478 Basket Weaving, Part 1 & 2

388 Poultry Processing 101, Part 2

392 Necropsy: "Why did Ewe Die?", Part 2

#437 Good Clean Fun! - Soap Making 101, Part 1

#442 Basket Weaving: The "Humble Garlic Basket", Part 1

302 Intro to Home Cidermaking

An intro to making cider at home. Learn about equipment required, basic hygiene, apple processing, sweet cider making, hard cider fermentation and bottling. Also vinegar and cyser, and alternative methods of cider production.

Instructor: Doug Hofius

306 Swine AI 101

Do you have a gilt or sow that needs to be bred and don't have access to a good boar and don't want to buy one? Consider Artificial Insemination! It is remarkably easy and is a great option. We will cover the how-to aspect of AI and how to select and purchase boar semen. In doing so, we will hopefully ease any apprehension that you might have about this subject.

Instructor: Chris Carlson

311 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$4 materials fee.

Instructor: Darryl Main

315 Body Score Condition: Your Livestock

How do you know if your feeding your animals correctly? Learn how to evaluate your animal's condition and understand how that relates to their productivity and health.

Instructor: Gary Fredericks

320 Butchering Meat Rabbits

Come prepared to first see a rabbit processed and cleaned for home consumption and then go through the process with rabbit provided for you.. Bring a cooler to take home your processed rabbit meat. DRESS WARM! Class fee: \$10

Instructor: Devin Day

#321 Build Your Own Rain Barrel: Rain Water Catchment for Ag and Small Farms,

We will help you build a 55 gallon rain barrel to use at your own house. You will not need to bring any tools or parts for this class, but will need to have enough room in your car to take the barrel home. We can typically fit a barrel in the back seat of a sedan. This two part class costs \$50 to cover the cost of the rain barrels.

Instructor: Derek Hann and Cameron Coronado

324 What To Do When Fido Becomes Kujo

What can you do to protect your livestock and other animals from dogs or other predators? What you can do if you witness an attack on animals other than your own, and what if your own dog attacks the neighbors animals, potentially dangerous and dangerous dogs. Statistics on PDD and DD dogs, difference between playful/harassing dogs vs immediate threats, and breed discrimination.

Instructor: Emily Diaz, Skagit County Animal Control Officer

329 Livestock Guardian Dogs

An environmentally-friendly solution to predator control—livestock guardian dogs are not like other dogs. Learn about breeds, temperament, training, rules of thumb, and prevailing myths. Become predator-free.

Instructor: Laura Faley

338 Intro to Water Bath Canning—Fruits, Jams, Jellies

Learn the safe and simple way to keep summer in a jar as our mothers and grandmothers did. Instructors' experience will give you confidence to start your own tradition of preserved foods.

Instructor: Jennie Goforth

340 Saddle Fitting Your Horse

A good fitting saddle is imperative for the comfort of both horse and rider. It improves the way your horse will work, making them more willing. The goal of proper saddle fit is to identify a saddle that fits both participants - the horse and the rider. But which is the most important of the two? Without question, fitting the horse. Cherie will look at the key physical characteristics affecting saddle and fit and share critical saddle fitting points.

Instructor: Cherie Geerdes

352 The Zany Side of Washboards

This workshop focuses on the century old musical folk art of playing washboard as a rhythm instrument and will feature multiple examples of various washboard designs for attendees to explore. Among his other talents, host Reggie Miles has been sharing his washboard playing with various jug bands for decades. Get a close-up look at his "gadgets," glean ideas for how to construct your own loony laundry and join him in a washboard jam. No previous musical experience is necessary to attend. This workshop is fun for children of all ages. All supplies will be provided.

Instructor: Reggie Miles

366 Ya Sure Ya Betcha - Let's Make Some Scandinavian Cookies

This session is a demonstration of how to make several types of Scandanavian sweet treats! Krumkake rosettes, and more! Come observe and taste!

Instructor: Geri Prater

373 Sustainable & Sound Horsekeeping

Learn how to manage your property to keep your horse happy and your land healthy. Recognizing management practices for the breed, sex, and specific behaviors of your horse will help design a successful ownership system for your livestock to minimize mud. Implement equine management practices with a mix of livestock and use manure to improve pastures for increased forage production and nutrition while reducing costs.

Instructor: Michael Hipp

404 Pressure Canning Meat, Poultry, Fish

Enjoy delicious, tender meat. Learn to preserve meat and poultry, and fish by pressure canning using proper techniques, timing and equipment.

Instructor: *Vivian Smallwood*

409 Home Methods of Preserving Wild Game Meat

YUM! Learn to preserve wild game meat, make regular & smoked jerky, & prepare biltong (the 400-year-old traditional South African beef snack cured in a unique and highly-nutritious way that's different from American jerky in taste & prep).

Instructors: *Jim Fagerlie & Nya Schiffler*

#414 Sourdough Bread Baking for Beginners

Flour, water, and salt. These are all you need to bake sourdough bread at home but the process can be confusing for the inexperienced. If you've tried keeping a sourdough culture without success, or if you'd like to try but are concerned about failure, come to this class on the art and science of sourdough. Come see and smell sourdough cultures at different stages and learn how to keep a thriving culture that will raise tasty bread in your home oven. We'll also learn ways to fit regular bread-baking into your busy life. Each student can take home well-tested recipes and their own established culture to help them get start baking right away.

Instructor: *Carol Frey*

423 Bovine Reproduction Basics

We will be discussing signs of heat/estrus, when to breed AI to get your cattle herd pregnant and basic reproduction anatomy of a cow. There will be bovine reproductive tracts available to explore the art of AI.

Instructor: *Ryan DeYoung*

425 Propagation Techniques: Growing for the Future!

Gain knowledge of basic propagation principles from soils to containers to types of cuttings, as well as timing and tips for best results.

Instructor: *Kevin Jones*

432 Goat Care 101

This session will cover basic maintenance care for goats. Ellen will demonstrate proper hoof trimming, and talk about various issues that you may encounter. We will discuss developing a parasite control plan, including current deworming protocols, body condition scoring, nutrition and feeding. Q&A dependent on time.

Instructor: *Ellen Felsenthal*

434 Pie Crust 101

The foundation of a great pie is a great crust! Pie crust can be tricky. Learn some of the latest trends in crust recipes. Sample crusts made with various fats and flours. Consider the qualities of a prize winning pie crust.

Instructor: *Kris Merritt*

436 The Best Apple and Pear Varieties for the Northwest

What varieties are right for you? Hear about the very best apple and pear varieties of the Pacific Northwest from WSU researcher Jacky King. **Instructor:** *Jacky King*

445 Bats! Who They Are, Where They Live, and Who They Benefit!

Washington State has 15 different species of bats; find out how many live in your neighborhood and why you should like bats, find out how to attract bats to your yard. Find out what they eat, where they like to live and why they like to live in your attic or roof; find out what bats do each season of the year. Find out how to make a bat house, find out which is the best style for our area. Find out how to do bat exclusions.

Instructor: *Meg Lunnum*

458 Soil Health:- What's the Big Deal?

Curious about Soil Health and what it really means? We will talk about the importance of soil health on a local and global scale, how it can be measured and managed, and why healthy soils are the best indicator of sustainable land management.

Instructor: *Caitlin Price Youngquist*

461 Horse Owners: The 10 Do's and Don't of Sourcing Low Carb Horse Hay

There are few equine ownership responsibilities fraught with less anxiety than sourcing and stacking hay for the year. When you're shopping for "low carb" hay that anxiety can be even more intense due to the increased number of factors to consider! If you're new to sourcing "low carb" hay this class is for you. Learn about what makes great low carb hay, what those carb values mean, and how to communicate your needs to local hay growers.

Instructor: *Natalie Shaw*

#465 Tractor Maintenance

A well-maintained working tractor is the mainstay of many small farms. Learn routine preventative maintenance to keep your tractor starting up on the first turn.

Instructor: *Steve VanValkenburg*

469 Have a Hoot in Your Barn (or Outbuilding)!

The ecology and attraction of Barn Owls (*Tyto alba*): Learn about box designs, site selection, and habitat preferences of this nocturnal predator that can help address your rodent problems!

Instructor: *Brennan VanLoo*

479 Poultry: Why Did My Chickens Get Sick?

Chickens are affected by numerous parasites and pathogens. These infectious organisms are encountered in the environment and through contact with wild organisms. We'll discuss types of poultry parasites and pathogens that occur in outdoor settings, including viruses (e.g. Avian Influenza), bacteria (e.g. Salmonella), protozoa (e.g. Coccidia), worms (e.g. roundworms and tapeworms), and ecto-parasites (e.g. mites, lice, ticks and fleas). We will discuss the routes of transmission and the effects of these organisms on chicken health. Then learn about biosecurity measures that owners and producers can take to minimize risks of infections for poultry in outdoor conditions.

Instructor: *Jeb Owen*

480 What to Look for When You Buy or Rent a Piece of Property

You should always go on a second date! Match your farming goals and objectives with potential farm sites. All farms are not created equal. Learn what resources are available for evaluating soil types, land usage, setbacks, regulations and wetlands **before** you purchase a farm. Careful preplanning begins a strong foundation for meeting your personal and financial goals.

Instructors: *John Schuh & Charlie Boon*

491 Clipping & Fitting Beef Cattle

What does it take to win in the show ring? Learn current trends in the art of clipping and fitting to stand out in the show ring.

Instructor: *Darci Toth, Dena Klocke, Tarisa Toth*

Session 5:

2:15 - 3:15 PM

Multi-Session Classes

See page 1 and 2 for class descriptions. To attend these classes, you must sign up for the first part in the Session 4 or Part 2 in the next session.

#518 Let's Talk Goats, Part 1

#533 Necropsy: Poultry Lab, Part 1

#537 Good Clean Fun! - Soap Making 101, Part 2

#539 Introduction to Landscape Design, Part 1

#542 Basket Weaving: The "Humble Garlic Basket", Part 2

546 Introduction to Basic Building Techniques, Part 1

559 Creating a Website for Your Business, Part 1

#571 Lawn and Garden Equipment Maintenance for the Homeowner, Part 1

578 Furniture Refinishing, Part 1

Keynote Speaker/ Featured Class

#501 USA Beef Production and Sales

Instructor: Trent Loos



#503 Basic Leather Repair

Learn how to do basic leather repair including cleaning techniques, restitching using the saddle stitch and rivet setting. This will be a hands-on class.

Instructor: Eugene Barnes

506 Grow Luscious Tomatoes—Even in the NW!

Even here, where our summer can be damp and a bit chilly, you can learn the tricks to cultivate tomatoes like an expert. Start little tomato plants right, and learn what varieties to choose. What's the best fertilizer, and when to apply it? When summer comes you'll have a juicy harvest to share.

Instructor: Bob Bryan

509 Smoking Fish

Learn the processes for curing and smoking fish producing your own mouthwatering delights.

Instructors: Jim Fagerlie & Nya Schiffner

510 Backyard Forest Habitat

Many species of native wildlife live in small forested acreage in Washington. Habitat is the diversity in the key to providing for the wondrous species. This class will discuss habitat, animals and simple methods of enhancing your land for wildlife.

Instructor: Ken Bevis, Department of Natural Resources, Forest Stewardship Program

514 Sourdough Bread Baking for Beginners

Flour, water, and salt. These are all you need to bake sourdough bread at home but the process can be confusing for the inexperienced. If you've tried keeping a sourdough culture without success, or if you'd like to try but are concerned about failure, come to this class on the art and science of sourdough. Come see and smell sourdough cultures at different stages and learn how to keep a thriving culture that will raise tasty bread in your home oven. We'll also learn ways to fit regular bread-baking into your busy life. Each student can take home well-tested recipes and their own established culture to help them get start baking right away.

Instructor: Carol Frey

515 Feeding Dairy Goats

Feeding your goats should maximize production, maintain the health of the animal and should not be costly. If you are not achieving these three goals, come learn feeding tips that help both you and your herd.

516 Frisbee Dog Training

Got a dog with high energy and a strong work drive? Disc Dog competition could be just the thing—grab a few Frisbees and your willing dog! Learn the rules of competition for Distance and Accuracy, and for Freestyle, the astonishing exhibition of human/canine grace and athleticism set to music.

Instructor: George Freeman

519 Fencing: Matching Livestock Needs to Fencing Types

Learn best methods for keeping your animals in while keeping predators out. From New Zealand, barbed wire, mesh to wood different fencing options will be discussed to protect your livestock.

Instructor: Monte Geerdes

#531 An Introduction to Curing Whole Cuts of Meat

Ever want to cure your own American-style ham or make prosciutto in the European tradition? In this class, we'll discuss both techniques. Though focused primarily on pork, we'll also explore dry curing lamb, duck breast and bresaola (beef). What is "dry curing"? What about food safety? Curing whole muscles is perhaps the best way to learn the craft of dry curing which requires very little in the way of special equipment or ingredients.

Instructor: B.J. Martin

543 Rats: It's Not Rudolph In Your Attic

EEK! That scurrying and squeaking won't go away with a squirt of oil - but if you learn the habits and behavior of rats you will be able to get rid of them. Learn to bait, trap and exterminate these disease carrying pests.

Instructor: Karl Bishop

544 Know Your Bugs

Receive an intro to the most common orders of local insects. Prepare to be educated and entertained by a colorful array of NW insects—the good, the bad, and the beautiful!

Instructor: Virgene Link-New

553 Western WA Pasture Weeds

Learn how to identify, and manage aggressive weeds that degrade pastures, may poison livestock, and produce volumes of long-lived seeds. We'll discuss best control methods, practices for eradicating invasive weeds and maximizing your pastures.

Instructor: Dr. Tim Miller

561 Hay Growers: The Growing Demand for Low Carb Horse Hay: Research and Directory Update for Hay Growers

The equine demographic is changing, and along with it, the forage needs of the horse industry. Find out how your hay business can capitalize on low carb forage needs, improve whole farm sustainability, and market your forages better for higher profits.

Instructor: Natalie Shaw

563 Using Essential Oils on the Farm

Learn how to use essential oils on your farm, inside the home and out, for you, your family, your pets, your livestock, and more. From natural, effective cleaning in your home and barn, to helping keep your pets and livestock thriving on your farm, this class is for everyone!

Instructor: Tamara Shelley

564 South Down Sheep Production

This heritage breed of sheep is known for its docile temperament suitable for novice sheep owners. Smaller in stature than many other breeds these polled, sheep are raised for meat, fiber or pasture maintainers.

Instructor: Dr. Jennifer Sparks

565 Edible Wild Plants of NW Washington

Learn about some of the common edible wild plants that you can harvest in our area and tips on preparing some of them. Learn the rules for safe collecting and where to find additional information. Although it will be winter, some plants can be harvested year 'round and some examples will be available for inspection.

Instructor: Dave Pehling

567 Introduction to Mason Bees

This class covers the basics of why mason bees are important to us. Learn from someone who has been raising mason bees for 20 years how easy it is to raise mason bees, where to locate their houses for best results, how many bees you need, what plants attract mason bees, and how our NW weather can affect the bees and your crops.

Instructor: Ray Strelecki

568 Learn to Spin Yarn

If you've always wanted to learn how to make your own yarn and you've got your beginner's mind ready, join us! We'll start slowly by learning fiber basics like staple length and twist, and then we'll move on to using simple tools to make some yarn. No experience necessary!

Instructor: Caryn Vainio

#575 Flower Arrangement Design

We will make a floral arrangement in a mug. Learn design technique and take home a cute arrangement to brighten the day. Class fee:

Instructor: Claudia Wells

589 Organic Certification and Standards for Crop Production

Interested in organic? Learn about the requirements for organic certification specific to crop producers. This course will provide attendees with:

- An overview of the 5 steps to organic certification
- The Organic System Plan—what is it and why does it matter?
- Material inputs and National List of Allowed and Prohibited Substances
- Land requirements for certified operations
- Recordkeeping requirements and best practices
- Preventative Practices for pest and disease control
- Resources to provide technical assistance both local and federal (NRCS, FSA offices, WSDA Organic Program, etc.)

Attendees will have an opportunity to ask questions and take resource handouts.

Instructor: WSDA Organic Program presenter

590 An Introduction to the Beehive Inspection

With a honeybee hive up and running and your bees starting to establish their home, the role of the beekeeper changes. From the decision-maker and the architect as the hive is set up, the beekeeper takes on the role of observer and supporter. A regular and key part of the beekeeper's role is the inspection. This class provides a basic framework for each hive inspection, regardless of whether problems are observed.

Instructor: Bonnie Swanson

591 Clipping & Fitting Beef Cattle

What does it take to win in the show ring? Learn current trends in the art of clipping and fitting to stand out in the show ring.

Instructor: Darci Toth, Dena Klocke, Tarisa Toth

592 Alternative Forages for NW Washington

Interested in learning what's new (or was old and is "new" again) in livestock feeding? This presentation will present information on the results of demonstration trials at the WSU Mount Vernon Research and Extension Center. Learn about teff, birdsfoot trefoil, sainfoin, Italian ryegrass, pumpkins, fodder, and short-season corn varieties. Who knows--you may even get interested in doing some trials on your own farm!

Instructor: Dr. Susan Kerr

595 Native Trees of Western Washington

Ever wonder what kind of tree you're looking at? This class provides an intro to 15 of the most common native trees in the Puget Sound area and will guide you through identification and key features. It will also cover ecological characteristics, explaining where different species grow and why, which are susceptible to disease, and where or where not to plant them.

Instructor: Kevin Zobrist

Session 6:

3:30 - 4:30 PM

Multi-Session Classes

See page 1 and 2 for class descriptions. To attend these classes, you must sign up for the first part in the Session 5.

#618 Let's Talk Goats, Part 2

#633 Necropsy: Poultry Lab, Part 2

#639 Introduction to Landscape Design, Part 2

#642 Basket Weaving: The "Humble Garlic Basket", Part 3

646 Introduction to Basic Building Techniques, Part 2

659 Creating a Website for Your Business, Part 2

#671 Lawn and Garden Equipment Maintenance for the Homeowner, Part 2

678 Furniture Refinishing, Part 2

602 Intro to Home Cidermaking

An intro to making cider at home. Learn about equipment required, basic hygiene, apple processing, sweet cider making, hard cider fermentation and bottling. Also vinegar and cyser, and alternative methods of cider production.

Instructor: Doug Hofius

#603 Geometric Leather Stamping

Learn the art of the Basket Stamp and the Barb Wire Stamp including proper leather casing and that ever important first stamp placement. This will be a hands on class.

Instructor: Eugene Barnes

606 Grow Luscious Tomatoes—Even in the NW!

Even here, where our summer can be damp and a bit chilly, you can learn the tricks to cultivate tomatoes like an expert. Start little tomato plants right, and learn what varieties to choose. What's the best fertilizer, and when to apply it? When summer comes you'll have a juicy harvest to share.

Instructor: Bob Bryan

#607 Beef Roundtable: What Model Works for You?

Raising beef today happens very differently for folks depending on your facilities, pastures, feed supply's and available time. Here 3 ranchers share their management style using best management practices while providing prime beef to customers.

Instructor: Jim Anderson, Bobbi Lindemulder, Jerry Labish

612 Measuring Genetic Traits for Faster Flock Improvement

We've known for decades, based on rapid progress made by the dairy/beef and hog industries, that using Estimated Breeding Values (EBVs) accelerates gains in genetic improvement on economically important traits. Now the American Sheep Industry (ASI) is endorsing the use of EBVs in sheep and goats as well, through the National Sheep Improvement Program (NSIP). Learn how NSIP can benefit you, and what steps you can take for metrics-based improvement in a small flock, even if you aren't ready to join the national effort.

Instructor: Michelle Canfield

619 How to Install Braces, Posts, and Hanging Gates

Come and learn how to build a proper, safe, strong fence by using the techniques for corner braces, setting posts, and hanging gates that withstand time!

Instructor: Monte Geerdes

629 Starting a Livestock Guardian Dog Puppy

Puppies are so adorable! And puppies seem so much smaller, easier to manage, and less expensive to purchase than mature working dogs. But what are the training challenges and pitfalls to be aware of to get a Livestock Guardian Dog from puppy to 2-yr-old working maturity? Are there advantages? What training methods are most effective with LGDs? How do I choose which breed? What is my financial commitment? This class is a crash course on the do's and don'ts, the challenges, the joys and stages of development when starting with an LGD puppy on your farm. This class is not about pet puppies; it is exclusively about puppies from Livestock Guardian Dog breeds who are needed to work as Livestock Guardians on your farm.

Instructor: Laura Faley

631 An Introduction to Sausage Making from Fresh Breakfast Sausage to Dry Cured Salami

Have the satisfaction of making your own fresh sausage or salami at home, with the ability to customize the flavor to your taste. Students will learn about meat selection and seasoning. We will discuss where to source equipment and spices. What is a "cure" and what is safe? Do I smoke the salami? Is it a hot or cold smoke? What about food safety? Grinders, stuffers, and smokers will all be discussed as well as the different casings for the various sausages and salamis. If you have an interest in traditional food preservation, then this class if for you.

Instructor: B.J. Martin

#638 Taste of Permaculture

Through deep observation, permaculture attempts to mimic natural systems and apply them to human systems including education, economy, agriculture and lifestyle. In this one hour class, we'll discuss basic permaculture principles and how it might apply to homesteading efforts including agricultural design applications such as forest gardening. Participants will go home with a list of resources including books, training, and local mentors to continue their studies.

Instructor: Jennie Bryan-Goforth

643 The Family Milk Cow—Milk for You!

Learn about the joys, workload, options, benefits and realities of a family milk cow. Basic care, sanitary milking practices, and uses for your milk will be covered, as well as tips to make it all work on a small farm or even backyard.

Instructor: Karl Bishop

#644 Integrated Pest Management

Learn to recognize plant problems and receive recommendations for tackling them in the least harmful way for man and the environment. Taught by a Skagit County master gardener with 10 years of experience helping the public during diagnostic clinics.

Instructor: Virgene Link-New

#647 Beginning Backyard Chicken Raising

Home-grown hens are a fantastic source of fresh eggs, compost and amusement. Learn the basics of raising chicks including the nutrition timeline of switching from chick starter to grower and then layer pellets. Housing and coop requirements, picking a breed based on production potential, and learning to tell which chickens are laying will all be covered.

Instructor: Dr. Ema Harvey

648 Beef Nutrition

Instructor: Jim Lamb

649 How to Use Your Local Conservation District

Have your neighbors eagerly suggested you “call the Conservation District” when you have an issue such as noxious weeds, wet pastures, too much manure or drainage and mud problems? You might not be aware that almost every County has a conservation district that offers free services such as farm planning, soil tests, engineering help, forestry guidance and much more. This class will help you understand the services you can take advantage of, and what is unique about our Puget Sound conservation districts.

Instructor: Michael Hipp, Snohomish CD, John Schuh, Skagit CD, and Ken Drecksell, Whidbey Island Conservation District

653 Western WA Pasture Weeds

Learn how to identify, and manage aggressive weeds that degrade pastures, may poison livestock, and produce volumes of long-lived seeds. We'll discuss best control methods, practices for eradicating invasive weeds and maximizing your pastures.

Instructor: Dr. Tim Miller

657 Introduction to Soil Blocking

Learn how to start and grow more plants in the greenhouse or in the home with Soil Blocking! An environmentally friendly, economical way to start seeds that will guarantee strong vigorous plants in a higher volume taking up less space. This session will introduce you to the concept, give hands on instruction and interaction with the trade tools, and will be fun and informative!

Instructor: Jesalyn Pettigrew

658 Composting Made Easy

Learn about the biology of compost, and how to build a safe and effective composting system for your kitchen, garden, or farm. Learn about keeping the microbes happy, and how to eliminate pathogens and weed seeds.

Instructor: Caitlin Price Youngquist

660 Grafting and “Top Working” Fruit Trees

Are you tired of the variety of fruit trees you have in your orchard but don't want to remove whole tree and start over. Using the “top working fruit tree method” learn to graft on new varieties to existing trees as well as how to start a new fruit tree by grafting.

Instructor: Gary Moulton

664 The Road to Becoming a Veterinarian

Have you read all of the James Harriot books, and all of the neighborhood stray animals found their way into your heart? Dr. Jennifer Sparks will share her experiences of veterinarian school beginning with the first day of lab class. Find out what it takes to become a vet and put your love of animals to work.

Instructor: Dr. Jennifer Sparks

665 Tractor Maintenance

A well-maintained working tractor is the mainstay of many small farms. Learn routine preventative maintenance to keep your tractor starting up on the first turn.

Instructor: Steve VanValkenburg

667 Mason Bees: Now That I Have Them What Do I Do?

This class goes into when to put out your bees, how to maintain a healthy bee supply, and how and when to harvest your bees. We'll cover storing bees for next season. Cleaning of bees and houses will be demonstrated during this class. Several styles of bee houses will be displayed, and their pros and cons will be discussed. **Each participant will be given their own bee house to build and take home.** \$20.00 materials fee/student.

Instructor: Ray Strelecki

668 Learn to Spin Yarn

If you've always wanted to learn how to make your own yarn and you've got your beginner's mind ready, join us! We'll start slowly by learning fiber basics like staple length and twist, and then we'll move on to using simple tools to make some yarn. No experience necessary!

Instructor: Caryn Vainio

672 Fragrant Shrubs for PNW Gardens

Fragrance offers another level of pleasure to your garden. Learn about fragrant shrubs that will thrive in Pacific Northwest landscapes. There are some for every season of the year.

Instructor: Diana Wisen

675 Learn Intermediate Flower Arranging Tips

Learn intermediate flower arranging tips. Bring your own vase (not clear glass & no taller than 12" high); floral scissors or light pruners & if you have moss or glass marbles bring those too. *All other materials provided in class fee: \$ 6.00*

Instructor: Claudia Wells

680 What to Look for When You Buy or Rent Property

You should always go on a second date! Match your farming goals and objectives with potential farm sites. All farms are not created equal. Learn what resources are available for evaluating soil types, land usage, setbacks, regulations and wetlands *before* you purchase a farm. Careful preplanning begins a strong foundation for meeting your personal and financial goals.

Instructors: John Schuh & Charlie Boon

#689 Organic Certification and Standards for Livestock Production

Want to raise organic livestock? Learn about the requirements for organic certification specific to livestock producers.

This course will provide attendees with:

- An overview of the 5 steps to organic certification
- The Organic System Plan-what is it and why does it matter?
- Material inputs and the National List of Allowed and Prohibited Substances
- Feed requirements for organic compliance, including dairy animals and poultry
- The pasture rule and outdoor access requirements
- Preventative Practices, vaccines, and medications
- Slaughter and processing facility requirements
- Recordkeeping requirements and best practices
- Resources to provide technical assistance both local and federal (NRCS, FSA offices, WSDA Organic Program, etc.)

Attendees will have an opportunity to ask questions and take resource handouts.

Instructor: WSDA Organic Program presenter

695 Edible Mushroom Cultivation

Learn the basic steps to inoculate logs to grow your own edible mushrooms.

Instructor: Kevin Zobrist