

# Country Living Expo

& Cattlemen's Winter School

2023 Class Information and Descriptions

Saturday, January 21, 2023



## Dare to Dream Big

Key Note Speaker - Robert Long

- At 71, oldest winner of the Mongol Derby, toughest horse race in the world.
- Hear an inspiring story of how a “cowboy” from Wyoming out-ran 40 International Endurance riders in Mongolia - 1000 km, riding 28 feral horses in 7 days.

Register online:

[Skagit.wsu.edu/countrylivingexpo/](https://skagit.wsu.edu/countrylivingexpo/)

WASHINGTON STATE  
UNIVERSITY  
EXTENSION

# # 101 Live, Breath, Paddle

## A Solo Paddle From the San Juan Islands to Sitka, Alaska

**Susan Conrad** feels blessed to live a life filled with adventure, as a writer, paddler, public speaker, adventure ambassador, and mentor. Sea kayaking the Inside Passage, a serpentine coastal route that pulses its way up the western edge of North America, is her jam, having completed two approximately 1,200-mile solo through-paddles from Washington State to SE Alaska. She has authored three books about the Inside Passage and loves sharing her personal stories on stages big and small not only to inspire people but to demonstrate the power of self-belief and tenacity in order to accomplish anything you want to in life. Susan's role is to expand people's beliefs about what is possible in all areas of their lives. She's happiest with a paddle, a camera, a notepad, or a book in her hands.



[www.SusanMarieConrad.com](http://www.SusanMarieConrad.com) I'll have a booth in the Gym -- let's chat!

### Class Choice Info

- Lunch is included with your registration and is offered during Session 3 or 4. Choose only one class from Sessions 3 and 4, so that you may attend lunch in the other session.  
OR
- You may attend classes in both Session 3 and 4, but then you'll sacrifice our prime rib or vegetarian lunch and must bring a sack lunch.
- Some classes cover two sessions and **require** signing up for **both** parts consecutively (see the next the page for all the "two-session" classes). **READ CAREFULLY. Please respect this requirement. Often these classes fill so taking only one class means there is an empty seat in part 2 which isn't fair to instructor. Thank you.**
- Some classes are repeated in more than one session.
- Some classes have a materials fee, which is listed in the class description.

# Two-Session Classes

Each class described on this page is scheduled consecutively over two sessions. Each class title and number is also listed on the additional session pages.

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 #518 for Session 5, #618 for Session 6.

## Session 1 & 2 Classes

### **Necropsy of a Dead Calf**

*Take: #123 & # 212*

### **Basics of Wool Processing**

*Take #115 & # 220*

### **Beginning Beekeeping**

*Take # 114 & # 219*

### **Sheep 101**

*Take: #123 & #223*

### ***Building a Small Farm Building***

*Take: # 127 & # 227*

### **#131 Chainsaws For Ladies**

*Take: #531 & #631*

### ***Forest Health in the Pacific Northwest***

*Take: #124 & # 234*

### **Intro to Landscape Design**

*Take # 218 & 318*

### **Raise Your Own Honey Bee Queens**

*Take: 404 & 506*

## Session 4 & 5 Classes

### **Cold Process Soap Making – Everything You Wanted to Know**

*Take: #425 & 525*

## Session 5 & 6 Classes

### **Key Note Speaker**

### **Winning the Mongol Derby~ at 70**

*Take: #500 & #600*

### **Yarn From Scratch: Hand Spinning on a Wheel**

*Take #513 & #613*

### **Fruit Tree Grafting**

*Take #530 & #630*

### **Light Up Your Life –Learn How to Safely Replace Light Fixtures & Switches**

*Take: #531 & # 631*

# Dream Big In 2023! 70 NEW CLASSES We have the Classes to Get you Started!

Winning the Mongol Derby  
Growing Great Pastures  
The Calving Process  
Cool Bot for Home Cooling  
Veggie Gardening 101  
Buy Your First Horse  
Nothing But Knots!  
Day Hike the North Cascades  
Grow a Giant Pumpkin  
Developing Property for Horse-Keeping  
Edible Wild Plants of NW Washington  
Light Up Your Life – Safely Replace Fixtures  
Growing in High Tunnels  
Building A Small Farm Building  
Just to name a few.....

# Session 1:

9:00 - 10:00 AM

## Two-Session Classes

To attend these classes, you must sign up for Part 2 in Session 2.

### # 112 Necropsy of a Dead Calf, Part 1

Take: #112 & # 212

### # 113 Basics of Wool Processing, Part 1

Take #113 & # 213

### # 114 Beginning Beekeeping, Part 1

Take # 114 & # 219

### # 123 Sheep 101, Part 1

Take: #123 & #223

### #124 Forest Health in the Pacific Northwest, Part 1

Take: #124 & # 234

### # 127 Building a Small Farm Building, Part 1

Take: # 127 & # 227

### #131 Light Up Your Life— Learn How to Safely Replace Light Fixtures & Switches, Part 1

Take: #131 & # 231

### # 101 Live, Breathe Paddle.

#### A Solo Paddle From the San Juan Islands to Sitka, Alaska

Put any human in a tiny vessel and send them up a perilous 1,200-mile stretch of the Inside Passage of British Columbia and SE Alaska—and they are bound to have stories! Susan Conrad's stories are not just filled with intrigue and adventure, but they have heart, inspiration, acceptance, and gratitude. Susan will share her solo 1,200-mile sea kayak expedition up the Inside Passage from Washington State to Alaska. Relive the trip with Susan as she shares experiences of paddling marathon distances for days on end, struggling to keep an open mind and interacting with the sea on its terms, forging friendships with amazing people in remote locations, pretending not to be intimidated by 700-pound grizzly bears and 40-ton whales, and living her dream.

**Instructor:** Susan Conrad



### #102 Leather Craft

Learn the Single-Loop round Braid. You will make a Skillet Handle Mitt you will be able to take home with you.

Class fee \$ 3

**Instructor:** Eugene Barnes

### # 103 Pigs 101

Everything you need to know for raising your first pig. Feeding, Housing, and Fencing as well as larger operations.

**Instructor:** Chris Carlson



### #104 Livestock Guardian Dogs

Livestock guardian dogs are an environmentally-friendly solution to predator control. Livestock dogs are not like other dogs. Learn about breeds, temperament, training rules of thumb, and prevailing myths.

**Instructor:** Laura Faley

### #106 Canning 101

Learn the basics of safe canning practices as we explore water bath and pressure canning. Discover how to determine which foods may be safely processed with a boiling water bath, which foods require the use of a pressure canner, and why. This introductory class will cover some important terminology, identify different types of equipment, and ways to access safe, tested recipes for canning.

**Instructor:** Jennie Bryan-Goforth



### # 107 Getting Figgy With Figs

How to start and stay successful at growing fig trees in the PNW. Figuring out site selection, soil requirements, varieties, pruning, and propagating figs

**Instructor:** Seth Smith

### # 108 Aching Hands and Stomped-on Feet: Simple Tools and Modifications for Farmers and Gardeners

Awaken your body by adopting the right tool or modification to help reduce the strain and stress of farming on the body. In a hands-on demo, join Washington State Arability Project, a USDA-funded program, in exploring simple tools and techniques for protecting your health while farming and getting back in the dirt.

**Instructor:** Curt Johnson

### # 109 Right Plant Right Place: Growing low maintenance and beautiful Gardens in Western Washington

Would you like to grow a fabulous landscape without spending hours and hours grooming and watering? Do your plants look unhappy? Then this class is for you. Come and learn how to design garden elements that truly fit into your yard while at the same time providing the look and feel that you want. We'll explore how to identify your specific site conditions as well as visit some of the plant varieties that do well in this place we call home.

**Instructor:** Janet Kolwaski

### # 110 Soils Near and Far

The natural variation of soil types and properties as they vary through space and time as the result of environmental variation expressed as the five soil forming factors.

**Instructor:** Bruce Lindsay

### # 111 Arc Welding I

Intro to welding with an opportunity for hands-on training for each student. Add \$6 materials fee.

**Instructor:** Darryl Main

### # 112 Necropsy of a Dead Calf, Part 1

Take: #123 & # 212

This class will begin with a brief lecture covering specific considerations for performing a field necropsy, identifying lesions, and clarifying treatment successes and failures. Following the introductory lecture a demonstration of field necropsy techniques will be covered in a lab setting.

**Instructor:** Dr. Craig McConnel WSU School of Vet Medicine

### # 113 Basics of Wool Processing, Part 1

Take #113& # 213

Take the mystery out of processing your own wool- step by step from raw fleece to carded batts or combed top, ready to spin or felt. Discussion of fleece characteristics, demo of all processing steps in second hour, and plenty of Q&A time.

**Instructor:** Denise Mor

### #114 Beginning Beekeeping, Part 1

Take # 114 & # 219

Learn how to keep honey bees successfully in the PNW. You will learn how we successfully keep bees without the use of chemicals and treatments! This class will cover the basics of: shelter and Food, using and setting up different types of equipment, the basic behaviors of bees, how to know when "something" is wrong doing a quick inspection, different diseases and what to do , grading your bees, locating your queen quickly, honey bee nutrition, how to maintain a healthy hive, successful over-wintering in the PNW. This is a hands-on class minus the bees!



**Instructor:** Tamila Morgan

### # 115 Starting a Cut Flower Garden

Have you wanted to grow your own cut flowers for arranging? Have a beautiful summer garden to pick at your heart's content? Don't know where to start? Come learn all the basics of getting a PNW cut flower garden started. Everything from a backyard garden plot to container gardening on a patio, flowers can grow anywhere! We will share materials needed, resources for supplies and seed, and helpful tips and tricks to get you going!

**Instructor:** Amy Morrison

### #116 Healthy Soils and Clean Water

What exactly is soil health, and how can we use it to increase production but also safeguard downstream waters? In this class, we will dive into the complex and broad-reaching term and then discuss some ways to manage soil while also protecting water quality. Potential topics include nutrient management, cover crops, reduced and no-tillage, composting, #and biochar.

**Instructor:** Chase O'neil

### #117 Noxious Weeds

While this class will not transform you into a noxious weed expert, it will introduce you to invasive plants that may be growing on your Property. We can un-knowingly spread unwanted plants by gifting Them to our beloved family members or buying them online. Come Learn about the annoying, the poisonous and the plants that you Wish your neighbor would remove. Free printed educational Publications will be made available to take home.

**Instructor:** Geraldine Saw

### #118 The In-Cider Scoop: Growing Cider Apples in a Fruiting

### Wall System

Interested in growing apples for hard cider? In this class, we will talk about cider apples, orchard designs, and varying management practices. Learn about apple tree training systems that allow one to grow more apples with less space by maximizing yield. We will also discuss the potential for mechanization in the cider apple orchard.

**Instructor:** Seth Brawner

### #119 Sweet Potato & Melon Production in the PNW

Cantaloupe and sweet potato are warm-season crops and are particularly grown in southern states. The production of these crops is limited by cool summer in western Washington. But with production techniques such as grafting and the use of conventional or soil-biodegradable plastic mulch, these can be potential new alternative rotational crops for western Washington. This class will teach you how to grow these high-value crops in western Washington that can go to high-value markets meeting the demand for locally grown food crops.

**Instructor:** Srijana Shrestha

### # 120 Equine Efficiency

With the price of hay and grains sky high this class will teach you Ways to efficiently feed. While still maintaining overall health and Performance. A walk through the horse's unique digestive tract, And choosing the best hay for your horses needs.

**Instructor:** Harris Statema

### # 122 Ducks-Quack it UP!

Ducks are the ultimate homesteading super species! You can manage crops

biodynamically with their super power pest control of slugs, snails and other insects. Get delicious eggs that are great for baking and eating. Keep them as comedic and fun pets or have meat for your holiday table. Regardless of your reasons for wanting ducks, this class will walk you through current best practices for care and infrastructure needs, physiology and behavior, breeds and uses, and will help you develop a sustainable flock of your own. So come quack about ducks with us!



**Instructor:** Emmet Wilde

### # 123 Sheep 101, Part 1

Take: #123 & #223

Getting Started with your first sheep. If you are thinking of getting into sheep for the first time, you won't want to miss this. We'll talk about the basics of everything you need to know to bring home your first sheep, including hooves, shearing, fencing, housing, handling and medical care.

**Instructor:** Jessica Nemnich



### #124 Forest Health in the Pacific Northwest, Part 1

Take: #124 & # 234

The class covers what every owner of wooded property needs to know about how forest health works in western Washington. Learn about current and spreading issues affecting the area, risk factors, and how to know how well your forest is functioning. Know what's normal and what's not, when to be concerned, and what to do if you suspect a problem. The discussion will include root diseases, insects, parasitic plants, and drought, and we'll discuss practical strategies for recovering from and preventing problems.

**Instructor:** Kevin Zobrist

Session 1 class descriptions are continued on the next page

### # 126 *Knthing but Knots!*

Knots tie our world together. Whether you are a boater, wrangler, fisher, camper, sewer, climber, or a simple shoe-tie-er, the right knot for the moment can help you "keep it together". This active and hands-on workshop will give you a professional walk through for reliably tying your favorite functional knots right every time! A small sampling: you could learn the bowline, taut-line hitch, clove hitch, gasket coil, cleat hitch (with variations & upgrades!), constrictor knot, meat packers' knot... and a variety of functional ways to tie your shoes. DIY stations will be available to learn and practice your favorite knots.

**Instructor:** Capt. Phyllis Woolwine



### # 127 *Building a Small Farm Building, Part 1*

**Take:** # 127 & # 227

Learn how to build a small farm shed for your animals or equipment. Get off to a good start learning how to lay out and square your building, add walls, roof and a window and door.

**Instructor:** Jon Schwegler

### #131 *Light Up Your Life— Learn How to Safely Replace Light Fixtures & Switches, Part 1*

**Take:** #131 & # 231

How to safely troubleshoot and replace light switches and outlets around the home and farm. Included will be a quick discussion of electrical theory and safety then how to replace various types of electrical switches and outlets including light fixtures.

**Instructor:** Steve VanValkenburg

## Session 2: 10:15 - 11:15 AM

### Two-Session Classes

See pg. 2 & 3 for class descriptions. To attend these classes, you must sign up for Part 1 in Session 1 or Part 2 in Session 3.

#### # 212 *Necropsy of a Dead Calf, Part 2*

**Take:** #123 & # 212

#### # 213 *Basics of Wool Processing, Part 2*

**Take:** #113 & #213

#### # 214 *Beginning Beekeeping, Part 2*

**Take:** # 114 & # 219

#### # 223 *Sheep 101, Part 2*

**Take:** #123 & #223

#### #224 *Forest Health in the Pacific Northwest, Part 2*

**Take:** #124 & # 234

#### # 227 *Building a Small Farm Building, Part 2*

**Take:** # 127 & # 227

#### #231 *Light Up Your Life— Learn How to Safely Replace Light Fixtures & Switches, Part 2*

**Take:** #131 & # 231

#### #218 *Intro to Landscape Design, Part 1*

**Take:** #218 & #318

#### #201 *Floral Design—Tea Cup Arrangement*

Learn some basic floral design techniques and create a sweet teacup arrangement. All materials provided. Material Fee: \$15

**Instructor:** Alisa Ashmon



#### #202 *Leather Craft*

Learn the Single-Loop round Braid. You will make a Skillet Handle Mitt you will be able to take home with you. Material Fee \$ 3.00

**Instructor:** Eugene Barnes

#### # 203 *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.

**Instructor:** Charlie Boon & Emmett Wild

#### # 204 *Raising 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

#### # 205 *Dog Psychology 101*

Please join Christine as she explains how effectively communicate with your dog. She has been training dogs since 1978 and has trained show dogs, obedience dogs, field trial and hunt test dogs, and agility dogs.

**Instructor:** Christine Cameron



#### # 206 *Pickling & Fermentation*

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

**Instructor:** Jennie Bryan-Goforth

#### # 207 *Design a Drip Irrigation System for Your Garden*

After this dry summer you may be looking for a better way to water your garden. A drip irrigation system takes the work out of watering, whether a garden bed, deck garden, greenhouse, or individual plant, with a minimal loss to evaporation or runoff. It can be programmed to occur at any schedule desired. Master Gardener and irrigation expert Bob Bryan will illustrate the design and implementation of drip systems in a number of scenarios. **Instructor:** Bob Bryan



#### #208 *Perfect Pairing: Chocolate & Strawberries*

They may seem like the ultimate fancy party food, but chocolate covered strawberries are actually very easy to make. In this class

learn how to create gourmet dipped berries—a deliciously sweet gift for any occasion

*Materials Fee: \$6*

**Instructor:** Kim Fox & Talea Price



### # 209 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.

**Instructor:** Gary Fredericks

### #210 2 Lawyers in a room Q & A

A panel of lawyers will attempt to answer 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.

**Instructors:** George Freeman & Marcella Freeman-Albert

### # 211 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$6 materials fee.

**Instructor:** Daryl Main

*(offered several times throughout the day)*



### # 212 Necropsy of a Dead Calf

*Take: #112 & 212*

This class will begin with a brief lecture covering specific considerations for performing a field necropsy, identifying lesions, and clarifying treatment successes and failures. Following the introductory lecture a demonstration of field necropsy techniques will be covered in a lab setting, (warm classroom) !

**Instructor:** Dr. Craig McConnel

### #213 Basics of Wool Processing pt. 2

Take the mystery out of processing your own wool- step by step from raw fleece to carded batts or combed top, ready to spin or felt. Discussion of fleece characteristics, demo of all processing steps in second hour, and plenty of Q&A time. *Take: # 113 & #213*

**Instructor:** Denise Mor

### #215 Maximizing Soil Health in Your Garden

Managing soils to maximize soil tilth, organic matter, organisms, and bioactivity.

**Instructor:** Bruce Lindsay

### #216 Something to chew on: Choosing the Right Feeds for Your Cattle.

Dr. Don Llewellyn explores the classes of feeds that are available for cattle feeding, their similarities and differences, and how they can fit in your operations. Whether you are focused on feeding cows, growing calves, finishing cattle on concentrates/grains, or finishing on grass/forage. Don has some practical information for you, and maybe a story or two!

**Instructor:** Don Llewellyn, Dr. PH

### # 217 Eating Fresh From the Garden All Year!

There's nothing like walking out to your own garden on a chilly February day to harvest your own plump and perfectly fresh broccoli instead of buying the limp, yellowed version flown up from distant lands. This class is designed for busy people who want accessible strategies for eating better (and gaining freedom from supply chain madness) in fall, winter, and spring. We will discuss three complementary practices- winter harvesting, stocking a root

cellar, and microgreen sprouting.

**Instructor:** Carol Frey



### #218 Intro to Landscape Design, Part 1

*Take # 218 & 318*

This popular 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

### # 219 Beginning Beekeeping, Part 2

*Take # 114 & # 219*

Learn how to keep honey bees successfully in the PNW. You will learn how we successfully keep bees without the use of chemicals and treatments! This class will cover the basics of: shelter and Food, using and setting up different types of equipment, the basic behaviors of bees, how to know when "something" is wrong doing a quick inspection, different diseases and what to do, grading your bees, locating your queen quickly, honey bee nutrition, how to maintain a healthy hive, successful over-wintering in the PNW. This is a hands-on class minus the bees

**Instructor:** Tamila Morgan

### # 220 Heritage Poultry Breeds

Heritage chicken breeds are heirloom breeds that adhere to a few important standards including: recognition by APA (American Poultry Association), naturally mating (no artificial insemination), have a long and productive outdoor lifespan, and have a slow growth rate. We will discuss breeding and standards, showing, and maintaining a flock of heritage birds.

**Instructor:** Benjamin Janicki

### # 221 Developing Property for Horse Keeping

A class that introduces some topics and ideas to consider when developing property for keeping horses (most apply to other livestock as well). Topics include pasture establishment from different starting states (i.e. timber, fallow, neglected or weedy pasture), manure management and other potential sources of point pollution, surface water management including rain runoff, fencing considerations, shelters, chore efficiency, and more.

**Instructor:** Erin Lietzan

### # 222 Fruit Tree Pruning

Learn the proper techniques & strategies for pruning fruit trees to maximize fruit production and strengthen the tree from long time successful production grower.

**Instructor:** Gary Moulton



### # 223 Sheep 101, Part 2

Take: 123 & #223

Getting Started with your first sheep. If you are thinking of getting into sheep for the first time, you won't want to miss this. We'll talk about the basics of everything you need to know to bring home your first sheep, including hooves, shearing, fencing, housing, handling and medical care.

**Instructor:** Jessica Nemnich

### # 224 Day Hiking in the North Cascades

Come take a slideshow hiking tour of Washington's famed North Cascades with award winning guidebook author **Craig Romano**. Drawing from his *Second Edition Day Hiking North Cascades (Mountaineers Books)*; Craig will introduce you to a diverse array of trails on the Mountain Loop Highway, and in the North Cascades National Park, Mount Baker Region, Twisp River Valley, and Methow Valley. Craig hiked more than 2000 miles researching this book from easy nature trails to wilderness romps.

Romano is one of the most prolific trails writers in the Northwest having penned more than two dozen books covering the region. His *Columbia Highlands: Exploring Washington's Last Frontier*, was recognized in 2010 by Washington Secretary of State, Sam Reed and State Librarian, Jan Walsh as a *Washington Reads* book for its contribution to Washington's cultural heritage.

**Instructor:** Craig Romano

### # 225 Growing in High Tunnels, Cold Frames, and Unheated Greenhouses

A variety of structures can be used to grow greens during the fall/winter/spring, start warm season crops, propagate perennials, grow warm climate crops like melons, peppers, and tomatoes, as well as shelter frost-tender plants through the winter chill. Learn the ins and outs of the



different structures available, things to know when choosing a site, dealing with ventilation and weather challenges, along with a few tips and tricks for getting the most out of these structures.

**Instructor:** Kate Ryan

### # 226 Noxious Weeds

While this class will not transform you into a noxious weed expert, it will introduce you to invasive plants that may be growing on your property. We can unknowingly spread unwanted plants by gifting them to our beloved family members or buying them online. Come learn about the annoying, the poisonous and the plants that you wish your neighbor would remove. Free printed educational publications will be made available to take home.

**Instructor:** Geraldine Saw

### # 227 Building a Small Farm Building, Part 2

Take: # 127 & # 227

Learn how to build a small farm shed for your animals or equipment. Get off to a good start learning how to lay out and square your building, add walls, roof and a window and door.

**Instructor:** Jon Schwegler

### # 228 Introduction into 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:** Raymond Strelecki

### #229 Parasite Control in Small Ruminants

Case based discussions to help you manage your sheep or goat herd, bring your questions!

**Instructor:** Dr. Leah Swannack

### # 230 Clipping and Showing 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:** Tarisa Toth & Dena Klocke

### #231 Light Up Your Life—Learn How to Safely Replace Light Fixtures & Switches, Part 2

Take: #131 & # 231

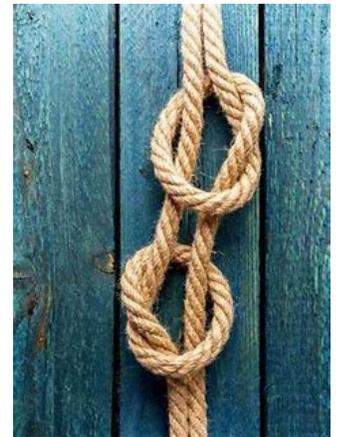
How to troubleshoot and replace light switches and outlets around the home and farm. Included will be a quick discussion of electrical theory and safety then how to replace various types of electrical switches and outlets including light fixtures.

**Instructor:** Steve VanValkenburg

### # 233 Knotting But Knots!

Knots tie our world

together. Whether you are a boater, wrangler, fisher, camper, sewer, climber, or a simple shoe-tie-er, the right knot for the moment can help you "keep it together". This active and hands-on workshop will give you a professional walk through for reliably tying your favorite functional knots right every time! A small sampling: you could learn the bowline, taut-line hitch, clove hitch, gasket coil, cleat hitch (with variations & upgrades!), constrictor knot, meat packers' knot... and a



variety of functional ways to tie your shoes. DIY stations will be available to learn and practice your favorite knots.

**Instructor:** Capt. Phyllis Woolwine

### #234 Forest Health in the Pacific Northwest-Part 2

Take #124 & #234

The class covers what every owner of wooded property needs to know about how forest health works in western Washington. Learn about current and spreading issues affecting the area, risk factors, and how to know how well your forest is functioning. Know what's normal and what's not, when to be concerned, and what to do if you suspect a problem. The discussion will include root diseases, insects, parasitic plants, and drought, and we'll discuss practical strategies for recovering from and preventing problems.

**Instructor:** Kevin Zobrist

# Session 3:

11:30 AM -  
12:30 PM

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

Or choose to forego our prime rib or vegetarian lunch and choose a class in both sessions. Bring your own lunch.

## Two-Session Classes

To attend these classes, you must sign up for Part 1 in Session 2.

#318 Intro to Landscape Design, Part 2

Take: #218 & #318

### #301 Something to chew on: Choosing the Right Feeds for Your Cattle.

Dr. Don Llewellyn explores the classes of feeds that are available for cattle feeding, their similarities and differences, and how they can fit in your operations. Whether you are focused on feeding cows, growing calves, finishing cattle on concentrates/grains, or finishing on grass/forage. Don has some practical information for you, and maybe a story or two!

**Instructor:** Don Llewellyn, Dr. PH

### #302 Babies Breath Flower Crowns

Baby's Breath Flower Crowns-Gear up for wedding season and learn how to create a beautiful babies breath flower crown in this hands on class.

**Instructor:** Alisa Ashmon

**Fee:** \$15



### #303 Back Country Camping with Your Horse

Did you know there are dozens of horse campgrounds across the Pacific Northwest that are underutilized? If you have dreamed of adventure with your horse beyond your local county trail system this class is for you. The number one thing we hear is that most horse owners don't know where to start. This class will cover which training basics that you and your horse (or Mule!) should be comfortable with prior to heading to the backcountry, an equipment checklist including emergency supplies, and campgrounds and trails that are good for all levels of riders to start off with. If we don't use our equestrian areas on public lands, they will be lost to us all. Let's start planning for summer 2023 riding!

**Instructor:** Ali Maynard



### #304 Pricing Livestock Products in an Uncertain Economy

Have you decided on your livestock pricing for 2023? Are you sure? Hear from a panel of producers, feed and hay suppliers, farmers marketers, and custom retailers on how the costs of their inputs have influenced their pricing plans for 2023. Learn what market markers they watch and hear proven suggestions for how to reduce the costs of livestock products. Participate in a discussion (not price fixing!) of where meat and livestock prices are likely to be in 2023.

**Instructor:** Laura Faley

### #305 Equine Nutrition

Horses need minerals, in this class we will learn what their body's need to perform and why. Find out what minerals will just end up in the manure piles, and aren't worth your money. We will cover what is new in Horse nutrition research, with the overall goal to attain the best genetic potential for each horse.

**Instructor:** Harris Statema

### #306 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 Go-Forth

### #307 Solar Powered 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

### #308 Growing Giant Pumpkins to Impress your Family and Neighbors

A beginner's guide to growing a giant pumpkin that will have you being the talk of the family and the neighborhood. The course will be a broad overview on how with just a little bit of effort you can grow a giant pumpkin that will be the admiration of many. The instructor will be long time giant pumpkin competitor Geoff Gould.

**Instructor:** Geoff Gould

### #310 Common Garden Problems & How to Address Them

Join us for ideas on how to manage many of your common garden issues, as well as landscape and orchard problems. Bring your Gardening issue and questions!

**Instructor:** Virgene Link

### #311 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.

**Instructor:** Carol Frey



Session 3 class descriptions are continued on the next page

### #312 Physical Exam of the Ruminant—Looking Deeper Into Your Animal

This class will cover a hands-on physical exam of the ruminant animal. My examination is based on a systems approach to the animal. These systems include sensory, reproductive, digestive, mammary plus several more. I will go over equipment needed, safety, provide normal parameters for the animal, and just as importantly, give you abnormalities for each system. For those animals who are not as cooperative, I will also provide some information for an over-the-fence exam. The goal I have in all my classes is to help owners take a more active role in the management of their animals. One of the most popular classes from last year. Bring your questions.

**Instructor:** Dr. Tim Cuchna

### #314 The Magic of Spinning Yarn with a Wooden Drop Spindle

There is something magical about being able to spin your own yarn at home and turning it into a knitted shawl, a crocheted hat, or other handcrafted item. Using a wooden spindle, we will talk about fiber choices, show you how to prepare fiber to spin, and how to start spinning. You will learn the differences between fibers such as wool, alpaca, and cotton, differences of spinning clockwise or counterclockwise, along with best practices. We will briefly discuss plying, how to finish up your yarn by washing it, along with options such as dyeing and a brief discussion of drop spindles. You will receive a wooden spindle along with some wool fiber and spindle spinning directions which you can take home. There will be vendors available in the Vendor Marketplace that have additional fiber you can purchase in a variety of fiber types and colors.

*Fee: \$20 (\$15 for the Spindle \$5 for Fiber)*

### # 315 Home Garden 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

### #316 Tips and Tricks for Inclusive Recreation Programming

Finding comfort in the vulnerability of the outdoor experience means discovering individuals differences, change, and growth as we work together to create a strong community. Inclusion is about making participants and leaders feel recognized and valued regardless of their background, ability, or identity.

**Instructor:** April Katz

### #318 Intro to Landscape Design, Part 2

*Take: 218 & # 318*

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

### #319 Edible Wild Plants of Northwest 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

### #321 Raising Broilers on Pasture

Raising Pastured Chicken for your Freezer  
Learn the steps to raising your own broilers, from how to get them started to making the most of them being on pasture

**Instructor:** Carol Osterman



### #322 Rabbits 101

This class will discuss the basics of rabbit care including feeds, housing, and handling. Everything you will need to know to keep your rabbit healthy and happy!

**Instructor:** Amy Graham

### # 324 Raising Pastured Pigs

Learn about the various breeds and how to choose the right one for you! We will discuss rotational grazing, the importance of forage and supplemental feed, shelter requirements, fencing, and the unique challenges faced by raising pigs in an unconventional manner.

**Instructor:** Heather Forthofer

### #325 Crabbing

Everything you need to know to spend a day crabbing in the Puget Sound. Discussion will include Licenses, equipment, bait and traps. Helpful techniques to catch your limit every time!

**Instructor:** Chris Carlson



### # 331 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

### #333 Knoothing But Knots

Knots tie our world together. Whether you are a boater, wrangler, fisher, camper, sewer, climber, or a simple shoe-tie-er, the right knot for the moment can help you "keep it together". This active and hands-on workshop will give you a professional walk through for reliably tying your favorite functional knots right every time! A small sampling: you could learn the bowline, taut-line hitch, clove hitch, gasket coil, cleat hitch (with variations & upgrades!), constrictor knot, meat packers' knot... and a variety of functional ways to tie your shoes. DIY stations will be available to learn and practice your favorite knots.

**Instructor:** Capt. Phyllis Woolwine

# Session 4:

12:45 - 1:45 PM

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

Or choose to forego our prime rib or vegetarian lunch and choose a class in both sessions. Bring your own lunch.

## Two-Session Classes

To attend these classes, you must sign up for Part 1 in Session 4, and Part 2 in Session 5.

**#404 Raise Your Own Honey Bee Queens, Part 1** Take: 404 & 506

**#425 Cold Process Soap- Everything You Wanted to Know, Part 1** Take: #425 & 525

### #401 Clipping and Showing 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 from professionals.

**Instructor:** Tarisa Toth & Amanda Toth

### #402 The Homestead Cidery

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 & Philip Hofius

### #403 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 Fredricks

### #404 Raise Your Own Honey Bee Queens, Part 1

Take: 404 & 506

This is for experienced beekeepers that have successfully overwintered bees for several years. We will cover the basics of grafting your own queens for healthier colonies and sustainability. The Class will cover, equipment Choices, why breed your own queens, criteria and strict grading system, basic queen traits and behaviors, how-to-graft, setting up your mating yard. This is a hands-on Class, minus the bees!

**Instructor:** Tamila Morgan

### #405 Dog Psychology 101

Please join Christine as she explains how to effectively communicate with your dog. She has been training dogs since 1978 and has trained show dogs, obedience dogs, field trial and hunt test dogs, and agility dogs.

**Instructor:** Christine Cameron

### #406 Guide for Purchasing Your Next Unicorn

Join Lhanze Kohr from Kohr Values Equine a premier sales barn, to learn the ins and outs before purchasing your next horse. Come learn about the tips, tricks, and red flags so you can make an educated decision on your next equine family member.

**Instructor:** Lahnze Kohr



### #407 2- Lawyers in a Room Q & A

A panel of lawyers will attempt to answer all of your legal ques-

tions, 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 & Marcella Freeman-Albert

### #408 Perfect Pairing: Chocolate & Strawberries

They may seem like the ultimate fancy party food, but chocolate covered strawberries are actually very easy to make. In this class learn how to create gourmet dipped berries- a deliciously sweet gift for any occasion

**Fee:** \$6

**Instructor:** Kim Fox & Talea Price

### #409 Right Plant, Right Place

Are you wondering why your neighbor's flowers always look happier than yours? Are you wondering why your spinach always bolts after a couple of weeks? Do you want to garden using less effort, water and chemicals? Then join me for "Right Plant Right Place" and find out how you can work with the conditions on your property to achieve amazing results in your garden. We'll focus mainly on ornamental plants in your landscape. You'll learn how to recognize what conditions your site has to offer and how to work best with what you already have to create an extraordinary low maintenance garden.

**Instructor:** Janet Kowalski

### #411 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



### #412 Learn about Microclimates in Your Yard

Learn how to determine what microclimates you have in your own yard. And why does this even matter—because plants are going to thrive in the conditions they like best and you need to know where specific variables exist in your yard related to slope, orientation to the sun, wind exposure, soil type and drainage, elevation. Even slight changes in any of these can create a different microclimate than exists in the rest of your garden.

**Instructor:** Claudia Wells

### #413 Over the Counter to Prescription only Antibiotics

Session 4 class descriptions are continued on the next page

Presentation and discussion on the changes to antibiotic availability starting June 2023. What to know and how to prepare for the coming changes.

**Instructor:** *Dr. Leah Swannack*

#### # 414 Hop Growing in the PNW

Hops are a major specialty crop in the Pacific Northwest with demand driven by specialty crafted beer. Amy and Byron will share their journey incorporating hop production on their farm. Where to plant, planting season, nutrient management and soils will be covered. Whether you plan to let your hops grow over a gazebo or trellis for easy harvesting or up wires and cables hear the successes and challenges as they have navigated growing an 18' tall crop and the tools and equipment needed for harvesting.



**Instructor:** *Byron Betts & Amy Moe*

#### #415 Growing Great Pastures

This class will cover all aspects of pasture management, from establishing a brand new pasture to renovating an existing one. Other topics covered will include soil sampling, seed selection, nutrient management, fertilizer time, when to water, weed control techniques, and various harvest methods.



**Instructor:** *Jon Jarvis*

#### #416 Wildlife and Habitats in Your Forest and Backyard

Wildlife is a part of our rural lifestyle. Love most, hate a few. This talk will describe a few of the common species we live with in Northwestern Washington, and methods for either encouraging, or discouraging, selected species. Highlights will include black tailed deer, black bears and rats. This class will be lively and entertaining, and maybe include a song!

**Instructor:** *Ken Bevis*

#### #417 Dahlia's, Dahlia's, Everywhere

The best and most varied flower you can choose for your summer and fall gardens. They add the explosion of color you see in exciting gardens around. With nearly 8000 registered versions available, you can grow them in pots or intermixed with your current landscape. It's important to start ordering them now from catalogs or local growers to get the best choices. I am demonstrating how to divide your current crop and/or show you how to order, grow, divide, and nurture your new fantastic creatures.



**Instructor:** *Jennifer Bowman*

#### 418# The Magic of Spinning Yarn with a Wood Drop Spindle

There is something magical about being able to spin your own yarn at home and turning it into a knitted shawl, crocheted hat, or other

handcrafted item. Using a well-balanced wood spindle, we will talk about fiber choices, show you how to prepare fiber to spin, and how to start spinning. You will learn the differences between fibers such as wool, alpaca, and cotton, differences of spinning clockwise or counter-clockwise, along with best practices. We will briefly discuss plying, how to finish up your yarn by washing it, along with options such as dyeing and a brief discussion on drop spindles. You will receive a wood spindle along with some wool fiber and spindle spinning directions which you can take home. There will be vendors available in the vendor marketplace that have additional fiber you can purchase.

**Instructor:** *Karen Chabinsky*

*Fee: \$8.00 (\$3 for the Spindle \$5 for fiber)*

#### #420 Raising Heritage Turkeys

Heritage turkeys are long lived, active foragers, genetically diverse breeds that are able to mate naturally and raise their young. Much slower to develop heritage birds live long enough to develop a layer of fat beneath the skin, which imparts a rich flavor to the meat. They also have larger thighs and legs because they still run and fly which produces especially dark, juicy meat. Learn how to raise heritage breeds of turkey for your family's needs.



**Instructor:** *Benjamin Janicki*

#### #421 Basic Bike Maintenance & Trail/Road Repair

Basic maintenance mostly means cleaning and inspecting your bike on a regular basis. It's amazing what those two simple tasks will accomplish towards a well maintained bike. Do you know what to look for and when? Do you know how to change a flat in a pinch (pun intended) or fix a broken chain when you're out on a ride away from home? Come learn these skills and more! \*But please do not bring your own bike\*

**Instructor:** *Erin Lietzan*

#### #423 Mozzarella, butter, yogurt Making

After home dairying for years, I make all of my own dairy products. Learning all of it takes a lifetime, but in this class, I can get you started making butter, fresh cheese, and yogurt. I work full time and farm, but I have learned to make delicious dairy products in my kitchen on a regular basis. In this class, we will make mozzarella, from start to finish and look at how I make use of my milk for a variety of other things.



**Instructor:** *Jessica Nemnich*

#### #424 Know Your Native Trees

Western Washington is home to a wonderful assortment of native trees. If you are new to Washington forests or otherwise unfamiliar with the tree species of the region, this class will teach you about these indigenous sylvan denizens to enrich your next walk in the woods. We'll cover identification, growth traits, and habitats.

**Instructor:** *Kevin Zobrist*

### #425 Cold Process Soap– Everything You Wanted to Know,

**Part 1** Take: #425 & 525

Have you been thinking about making cold process soap but are afraid of lye? Or have you tried and it wasn't a success? I will go over everything you need to know: chemistry, materials, safety, process, and more. We will make a small batch in class so you can see what 'trace' looks like and you will go home with some fresh soap.

**Instructor:** Karen Corey



### #426 Feeling Blue about Bird Flu? -Avian Flu

In 2022, 50 million domestic birds have died or been euthanized due to a Highly Pathogenic Avian Influenza strain in the United States. In Washington alone, 36 backyard flocks have been impact-

ed. Join this session to learn about bird flu trends in both domestic and wild birds. Dr. Itle will go step by step through foreign animal disease response, address animal welfare and trade implications. Come to this session to get all of your questions about what to look for, what to expect if HPAI hits your flock and what practices to adopt to prevent transmission.

**Instructor:** Dr. Amber Itle (Washington State Veterinarian) WSDA

### #427 Concrete Slabs for Sheds, Greenhouses, Composting & Walkways.

Need a place to hide the bodies? Pavement is forever so concrete pads are the perfect solution to many farm problems such as manure management, rodent control, mud control and creating dry storage. We'll cover

Budgeting, Design, permits, ground prep, forming, reinforcing, crack prevention, where to buy, installation, basic finishing, drying, tools, protective equipment, how to chip up and remove, and if it all goes to pot: cost to hire a pro.

**Instructor:** Jon Schwegler

## Session 5:

2:00 - 3:00 PM

### Two-Session Classes

To attend these classes, you must sign up for Part 1 in Session 4, or Part 2 in Session 6.

#500 Winning the Mongol Derby~ at 70 , Part 1 Take: #500 & #600

#506 Raise Your Own Honey Bee Queens, Part 2 Take: 404 & 506

#513 Yarn From Scratch: Hand Spinning on a Wheel, Part 1 Take #513 & #613

#525 Cold Process Soap– Everything You Wanted to Know, Part 2 Take: #425 & 525

#530 Fruit Tree Grafting, Part 1 Take #530 & #630 - Sessions 5 & 6

#531 Chainsaws For Ladies, Part 1 Take: #531 & #631

### #500 Winning the Mongol Derby~ at 70 , Part 1

Take: #500 & #600

In 2019, Robert Long was the oldest person ever to enter the Mongol Derby ... and went on to become the oldest winner of this epic event at age 71. Long grew up in Wyoming training horses, and credits his success to planning, preparation, and relentless pursuit of a vision: "Somebody will win, and it might as well be me!" Enjoy an inspiring and entertaining story of how a 'cowboy' from Wyoming out-ran 40 international endurance riders in Mongolia in a grueling 7-day race across the Mongolian Steppe, retracing Ghinggis Khan's ancient Mongolian postal system from 1224.

**Instructor:** Robert Long, Dr. PH



### #502 Beginning Needle Felting

Create your first felting project. We will felt around a soap bar and then embellish it with needle felting. Take home your project to adorn your bathroom. *Materials Fee:* \$5.00

**Instructor:** Holly Barnes

### # 503 Clematis, the Queen of Climbers

Learn to bring the amazing beauty and variety of clematis to your garden—with ease. Learn how to how to Select, Grow, and Prune. Using great photos and a friendly speaking style, she will showcase the splendor of clematis and their amazing variety in color, shape, bloom time, and growth habit. Get details about the

care of clematis, information about simplified pruning, and recommendations for easy clematis to try. You will receive an informative and detailed handout.

**Instructor:** Laura Watson

### # 504 Poultry 101

Would you like to start your own flock of egg laying hens, or raise meat birds for your family dinner table? Learn about different breeds of poultry, uses, care, and best management practices. Please bring your poultry questions!

**Instructor:** Laura Faley

### #506 Raise Your Own Honey Bee Queens, Part 2

Take: 404 & 506

This is for experienced beekeepers that have successfully overwintered bees for several years. We will cover the basics of grafting your own queens for healthier colonies and sustainability. The Class will cover, equipment Choices, why breed your own queens, criteria and strict grading system, basic queen traits and behaviors, how-to-graft, setting up your mating yard. This is a hands-on Class, minus the bees!

**Instructor:** Tamila Morgan

### # 507 Electric Fences—Facts, Myths, and Troubleshooting

Ground rods, connectors, jules—what does it take to keep a fence hot? Learn how to measure power needs. fence lay out gates, and handles.

**Instructor:** Bryan Faley

Session 5 class descriptions are continued on the next page

### # 508 Aching Hands and Stomped-on Feet: Simple Tools and Modifications for Farmers and Gardeners

Awaken your body by adopting the right tool or modification to help reduce the strain and stress of farming on the body. In a hands-on demo, join Washington State Arability Project, a USDA-funded program, in exploring simple tools and techniques for protecting your health while farming and getting back in the dirt.

**Instructor:** Curt Johnson

### # 509 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 Fredricks



### #510 Gardening For Pollinators

The importance of our pollinators is in the news. Pollination of plants is responsible for 1 of every 3 bites of food we consume and is *essential* for our varied diet. Come learn some important ways you can attract and support those that "buzz" in your own garden space.

**Instructor:** Virgene Link-New

### # 511 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$6 materials fee.

**Instructor:** Darryl Main

### #512 Challenges to Managing Newborn Calf Health & Survival

In this class you will learn to understand proper post-partum care, and looking for signs of Weak Calf Syndrome. Differentiating time and risk factors such as, Thermogenesis, Scours, and Septicemia. We will cover Fluid Therapy considerations, as well as the latest Research related to GI disease. And finally postmortem Examinations.

**Instructor:** Dr. Craig McConnel Professor at WSU Vet Medicine

### #513 Yarn From Scratch: Hand Spinning on a Wheel, Part 1

Take #513 & #613

Come spin a yarn! We'll cover basic principles of spinning, wheel adjustment/setup and drafting techniques, plus winding off and setting the twist. No experience necessary, but please bring a wheel. Wool will be provided for your use.

**Instructor:** Denise Mor

### #520 Advanced Poultry Genetics and Selection:

Already raise poultry, but want to take your breeding operation to the next level? Love genetics and want to learn more about how it works in chickens, ducks, geese, and turkeys? This class will cover a brief history of poultry breeding, overview of poultry genetics, in-breeding, hybridization, and common strategies on breeding for show and productive qualities.

**Instructor:** Benjamin Janicki

### #521 Spindle Spinning

Learn to spin yarn with a drop spindle

This is a hands on class to learn to spin yarn using a wooden drop spindle. Each participant will receive a drop spindle and fiber to spin and take home.

**Instructor:** Carol Osterman

**Materials fee:** \$20

### #522 Grow It and Stow It

Maximize your family's food budget and connection to the land by planning what to grow, and then planning how to preserve and use what you grow. You'll walk away with tips and tricks, lots of recipes and inspiration, a sample meal plan for the week, and next steps for your family's journey, whether you live in an apartment in town or on acres of land.

**Instructor:** Tara Vanloo

### #523 Mozzarella, Butter, Yogurt Making

After home dairying for years, I make all of my own dairy products. Learning all of it takes a lifetime, but in this class, I can get you started making butter, fresh cheese, and yogurt. I work full time and farm, but I have learned to make delicious dairy products in my kitchen on a regular basis. In this class, we will make mozzarella, from start to finish and look at how I make use of my milk for a variety of other things.

**Instructor:** Jessica Nemnich

### #524 Build you own Walk in Refrigerator / Automate your Green House

Learn about building an affordable walk-in refrigerator on your farm using common building materials.

We will discuss basic construction, insulation, and refrigeration using a window unit and Cool-Bot.

Have you ever wanted automated louvers in your green house? Have you ever wanted to trend the temperatures in the air and soil inside and out? Come and see some basic automation options that can be applied on your farm to make your life easier or at least more interesting.

**Instructor:** Brian Romano & Charles Ihler



### #525 Cold Process Soap– Everything You Wanted to Know, Part 2

Take: #425 & 525

Have you been thinking about making cold process soap but are afraid of lye? Or have you tried and it wasn't a success? I will go over everything you need to know: chemistry, materials, safety, process, and more. We will make a small batch in class so you can see what 'trace' looks like and you will go home with some fresh soap.

**Instructor:** Karen Corey

### # 528 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.

**Materials Fee-** \$20.00

**Instructor:** Ray Strelecki

### #529 Herbs 101

Participants begin identifying herbs and spices using only their sense of smell. Once herb scent is revealed we will discuss growing styles, maintenance and culinary suggestions. Each participant will gain a more in depth knowledge while sharing their own experiences. We will also challenge each guest to produce a label and dry seasoning blend or vinegar to take home. The process is extremely informative and is an exciting way to be introduced to some of our most popular herbs.

**Instructor:** Nyema Clark

### #530 Fruit Tree Grafting, Part 1

Take #530 & #630 - Sessions 5 & 6

In this workshop, we cover the basics of hardwood grafting - tools, timing, and technique. Come prepared for hands-on grafting! Bring your own grafting knife if you have one. We'll have some tools on hand. We will also supply a limited selection of apple rootstock and scion wood. If you wish to graft something other than apple, bring your own rootstock and scion wood. Class Fee: \$10 scion wood. You may order a grafting knife for an additional \$25. We'll contact registrants before Expo to take orders for the knives.

**Instructor:** Dan Vorhis

### #531 Chainsaws For Ladies, Part 1

Take: #531 & #631

Especially for the lady farmers among you who currently use or intend to buy a chainsaw for your farmstead. I will discuss purchasing options A, chainsaw safety, maintenance and use, including tune-up, sharpening and care. Bring lots of questions and your saw if you want for in-person advise.

**Instructor:** Steve VanValkenburg

### # 532 Shearing Sheep On A Stand

Take control of getting your sheep sheared on your timeline and your standard. Watch a local top breeder of premium wool and meat sheep show you her system for shearing sheep on a stand. Keeping your animal secure and safe while at an appropriate height makes this system a win for all. (Outside; Dress warmly.)

**Instructor:** Eileen Hordyk

### # 533 Knoothing but Knots!

Knots tie our world together. Whether you are a boater, wrangler, fisher, camper, sewer, climber, or a simple shoe-tie-er, the right knot for the moment can help you "keep it together". This active and hands-on workshop will give you a professional walk through for reliably tying your favorite functional knots right every time! A small sampling: you could learn the bowline, taut-line hitch, clove hitch, gasket coil, cleat hitch (with variations & upgrades!), constrictor knot, meat packers' knot... and a variety of functional ways to tie your shoes. DIY stations will be available to learn and practice your favorite knots.

**Instructor:** Capt. Phyllis Woolwine

## Session 6: 3:15 - 4:15 PM

### Two-Session Classes

To attend these classes, you must sign up for Part 1 in Session 5.

#600 Winning the Mongol Derby~ at 70 , Part 2 Take: #500 & #600

#613 Yarn From Scratch: Hand Spinning on a Wheel, Part 2 Take #513 & #613

#630 Fruit Tree Grafting, Part 2 Take #530 & #630 - Sessions 5 & 6

#631 Chainsaws For Ladies-Part 2 Take: #531 & #631

### #600 Winning the Mongol Derby~ at 70 , Part 2

Take: #500 & #600

In 2019, Robert Long was the oldest person ever to enter the Mongol Derby ... and went on to become the oldest winner of this epic event at age 71. Long grew up in Wyoming training horses, and credits his success to planning, preparation, and relentless pursuit of a vision: "Somebody will win, and it might as well be me!" Enjoy an inspiring and entertaining story of how a 'cowboy' from Wyoming out-ran 40 international endurance riders in Mongolia in a grueling 7-day race across the Mongolian Steppe, retracing Ghenghis Khaan's ancient Mongolian postal system from 1224.

**Instructor:** Robert Long, Dr. PH

### #601 Physical Exam of the Ruminant—Looking Deeper Into Your Animal

This class will cover a hands-on physical exam of the ruminant animal. My examination is based on a systems approach to the animal. These systems include sensory, reproductive, digestive, mammary plus several more. I will go over equipment needed, safety, provide normal parameters for the animal, and just as importantly, give you abnormalities for each system. For those animals who are not as cooperative, I will also provide some information for an over-the-fence exam. The goal I have in all my classes is to help owners take a more active role in the management of their animals. One of the most popular classes from last year. Bring your questions.

**Instructor:** Dr. Tim Chuchna

### #602 Beginning Needle Felting

Create your first felting project. We will felt around a soap bar and

then embellish it with needle felting. Take home your project to adorn your bathroom. *Materials Fee:* \$5.00

**Instructor:** Holly Barnes

### #604 Barn Quilts

Learn the ins-and-outs of creating a painted barn quilt so you can do it at home. This trend started in 2001 in Ohio and now you can drive across the country following quilt trails. Make your barn stand out with a unique piece of Americana, crafted by you.

**Instructor:** Joe Hardy



### #605 Praise the Lard

Where does it come from and how is it made? This soft, white fat is making a comeback, and for good reason! In this class, you will learn to utilize and embrace lard as a healthy cooking oil. We will cover the different types of lard and their best uses—from baking and cooking to candles and soap! Class participants will have the opportunity to get hands-on and bring home a small jar of lard that they filter themselves.

**Instructor:** Heather Forthofer

### #606 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. Instructor's experience will give you confidence to start your own tradition of preserved foods.

**Instructor:** Jennie Goforth

### # 607 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

### #608 Competitive Aspects of Giant Pumpkin Growing

A look at the finer details of Giant Pumpkin Growing for the more serious or competitive grower. Course will include, soil, plant and pumpkin protection, plant management, and pumpkin transport. The instructor will be long time giant pumpkin competitor Geoff Gould.

**Instructor:** Geoff Gould



### # 609 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 in a sealed garbage bag..**

**Instructor:** Gary Fredricks

### # 610 The Homestead of Cidery

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 & Philip Hofius



### # 611 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. **Add \$6 materials fee.**

**Instructor:** Darryl Main

### #612 The Calving Process: Normal & Problem Calving

Calving can be tricky. In this class Dr. McConnel will teach you to understand the importance of the calving process. Differentiate between what a normal and abnormal calving looks like. Improve decision-making during calving, and proper assisting techniques.

**Instructor:** Dr. Craig McConnel

### #613 Yarn From Scratch: Hand Spinning on a Wheel, Part 2 Take #513 & #613

Come spin a yarn! We'll cover basic principles of spinning, wheel adjustment/setup and drafting techniques, plus winding off and setting the twist. No experience necessary, but please bring a wheel. Wool will be provided for your use.

**Instructor:** Denise Mor

### #614 Horned Dorset's: History, Traits, and Care of a Rare Sheep Breed

Concerned about heritage Breeds disappearing? This class will focus on saving heritage breeds, and specifically on the endangered Horned Dorset sheep originally from England. Dating back to the 17th century. These are gentle sheep, prolific ewes with great mothering instincts. They are great milk producers and can be bred for year-round production.

**Instructor:** Ben Janicki



### #615 Growing Great Pastures

This class will cover all aspects of pasture management, from establishing a brand new pasture to renovating an existing one. Other topics covered will include soil sampling, seed selection, nutrient management, fertilizer time, when to water, weed control techniques, and various harvest methods.

**Instructor:** Jon Jarvis

### #616 Starting with Elderberries

How to be productive with Elderberry shrubs in the PNW. This class will cover Varieties, Spacing, Pollination, Location, Pruning, and Prepping of Berries for home use.

**Instructor:** Seth Smith

### #617 Veggie Gardening 101

This class presents some basic concepts for the novice gardener. Class concepts include site selection, soil prep, plant selections for our area, timing for both seed sowing and transplanting starts, and harvesting tips.

**Instructor:** Gail Beasley

### #618 Invasive Insects in Washington State

Learn about the invasive insects threatening Washington state, how to recognize them, and what you should do if you find them. Come with any questions or samples.

**Instructor:** Dr. Charlie Coslor

### #619 Barn Owl Basics

Description: Barn owls can be a primary method of rodent control in orchards, vineyards and fields. But even more importantly they are beautiful and amazing creatures. This class will dive into the beauty, biology and behavior of barn owls, as well as how to build and maintain nest boxes to attract these impressive, awesome and enjoyable predators.

**Instructor:** Brennan VanLoo



### #620 Landscape Pruning – Trees and Ornamental Shrubs; Principals and techniques to achieve your goals

This class will discuss how tree physiology dictates how to make tree pruning cuts that are the least damaging to trees. Also discussed will be how the natural growth habit of ornamental shrubs is your guide maximizing their beauty and utility in the landscape.

**Instructor:** Bob Baines

### #621 Raising Market Pigs on Pasture

Pastured pigs are great pasture renovators, learn the steps to get them from weaner to market weight while they do what nature intended them to do

**Instructor:** Carol Osterman

### #622 Rabbit Showmanship

This class will go over the basics of fitting and showing for beginners. Topics will include grooming, handling, and knowledge. Class is geared towards youth competing in 4-H and FFA.

**Instructor:** Amy Graham

### #623 The 7 Layers of Water Conservation

After an overview of the layers of a landscape, participants learn how to assess ground soils, develop a microclimate, learn what, when and how to plant, and 3 methods to reduce watering. People can bring a picture of their own yard to get tips for beautification!!

**Instructor:** Kathy Anderson



### #624 Urban Trails in Bellingham & Everett

Discover your wild backyard. Come take a slideshow trail tour around Bellingham, Western Whatcom County, the Skagit Valley, Fidalgo Island, Western Snohomish County, Camano Island, and Whidbey Island with award winning guidebook author **Craig Romano**. Craig will be drawing from material from two of his recent books, *Urban Trails: Bellingham* and *Urban Trails: Everett* to share with you scores of trails, parks, and preserves to hike, walk, and run all year long.

*Urban Trails: Bellingham* focuses on the trails, parks, and preserves within and near Anacortes, Bellingham, and Mount Vernon. You'll find trails to beaches, old growth forests, lakeshores, wildlife-rich wetlands, rolling hills, scenic vistas, meadows, historic sites, and vibrant communities. Trails perfect for easy or all day hikes, short or long runs, and refreshing walks. And trails throughout the Chuckanut Mountains recreation area.

*Urban Trails: Everett* focuses on the trails, parks, and preserves within and around the urban and suburban areas of Everett and Western Snohomish County. You'll also find detailed trail information for Camano and Whidbey Islands' array of beautiful parks and preserves in *Urban Trails: Everett*. You'll find trails to beaches, old growth forests, lakeshores, wildlife-rich wetlands, rolling hills, scenic vistas, historic sites, and vibrant communities.

**Instructor:** Craig Romano

### #630 Fruit Tree Grafting, Part 2

Take #530 & #630 - Sessions 5 & 6

In this workshop, we cover the basics of hardwood grafting - tools, timing, and technique. Come prepared for hands-on grafting! Bring your own grafting knife if you have one. We'll have some tools on hand. We will also supply a limited selection of apple rootstock and scion wood. If you wish to graft something other than apple, bring your own rootstock and scion wood. *Fee: \$10 scion wood, grafting knives \$25*

**Instructor:** Dan Vorhis



### #631 Chainsaws For Ladies- Part 2

Take: #521 & #631

Especially for the lady farmers among you who currently use or intend to buy a chainsaw for your farmstead. I will discuss purchasing options, chainsaw safety, maintenance and use, including tune-up, sharpening and care. Bring lots of questions and your saw if you want for in-person advise.

**Instructor:** Steve VanValkenburg



### # 633 Knotting but Knots!

Knots tie our world together. Whether you are a boater, wrangler, fisher, camper, sewer, climber, or a simple shoe-tie-er, the right knot for the moment can help you "keep it together". This active and hands-on workshop will give you a professional walk through for reliably tying your favorite functional knots right every time! A small sampling: you could learn the bowline, taut-line hitch, clove hitch, gasket coil, cleat hitch (with variations & upgrades!), constrictor knot, meat packers' knot... and a variety of functional ways to tie your shoes. DIY stations will be available to learn and practice your favorite knots.

**Instructor:** Capt. Phyllis Woolwine