

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 "two 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.

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 or more sessions.

To attend these two hour classes, you **must** sign up for both parts **consecutively** (one for each session). For instance, for Building a Small Garden Shed, sign up for #585 for Session 5, #685 for Session 6.



Let's Talk Goats

Take #118 & #218 - Sessions 1 & 2

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

The Scoop on Poop

Take #127 & #227 - Sessions 1 & 2

Learn fecal exam set-up and evaluation for on-farm use. Bring fresh fecal sample from your livestock to evaluate. Reduce pathogens and have healthier animals by using wormers only as needed.

Instructor: Dr. Timothy Cuchna



Basics of Wool Processing, Part 1 and 2

Take #151 & #251 - Sessions 1 & 2

Learn how to get that fresh-off-the-sheep fleece into prime spinning or felting shape! We'll talk about picking, washing, drying, carding and combing, and spend the second hour getting some hands-on experience using carders and combs with a variety of wool types.

Instructor: Denise Mor



An Introduction to Quilting: Tools, Tips, and Tricks for the Beginner

Take #122 & #222 - Sessions 1 & 2

Has quilting always interested you but you don't know where to start? In this class we will discuss the necessary tools required to begin, including cutting mats, rulers, cutters, thread, needles, and sewing machines. We'll also cover tips and tricks to make quilting faster and easier. Keeping it simple, Janelle will demonstrate how to get started on a simple quilting project for the beginner.

Instructor: Janelle Braun



Intro to Landscape Design

Take #139 & #239- Sessions 1 & 2

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

Lawn and Garden Equipment Maintenance for the Homeowner

Take #271 & #371 - Sessions 2 & 3

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



Make Your Soil Great Again

Take #270 & #370 - Sessions 2 & 3 or #570 & #670 - Sessions 5 & 6

Get your hands dirty in this fun class and learn all about soil. We will talk about the biological, chemical, and physical characteristics of soil, and how these affect the productivity of your garden or farm. Several tools for monitoring soil health in the field will be demonstrated. Bring a sample of soil or compost (2 cups) and a soil test report if you have one. Fee: \$5.00

Instructor: Dr. Caitlin Price-Youngquist



Poultry Processing 101

Take #288 & 388 - Sessions 2 & 3 or #588 & 688 - Sessions 5 & 6

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 and Megan Schilling



Common Health Conditions in Poultry

Take #533 & 633 - Sessions 5 & 6

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. .

Instructor: Dr. Rocio Crespo



Quickbooks for the Small Farmer

Take #268 & #368 - Sessions 2 & 3

We know your passion is for farming and the exciting benefits this has for you and your family...Not the accounting & bookkeeping necessary to track your income and expenses. So, we will interactively share you with some QuickBooks tools, tricks or shortcuts and reports to enable you to track your income and expenses associated with your new (or old) farming operation. We will show you how to set up a chart of accounts, help you identify and create new accounts, how to create and track various class types of income and expense and much more.

Instructor: Diane Patterson, Todd Kooiman

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 Building a Small Garden Shed, sign up for #585 for Session 5, #685 for Session 6.



Building a Small Garden Shed

Take #585 & #685 - Sessions 5 & 6

Learn the principles of building small buildings. In this demo workshop we'll go through the plans for and assembly of a simple 4'x6' small shed with floor. We'll look at design considerations, assembly practices, tools (screw guns, nail guns, etc.). Discussion will include designing in windows, gutters, and other enhancements. At the end of the class a lucky person will get to take the completed shed home (a several hundred dollar value).

Instructor: Don Stanwyck



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



An Introduction to Dry Curing Salami, Curing Bacon and Making Prosciutto

Take #431 & #531 - Sessions 4 & 5

Have the satisfaction of making your own bacon, pancetta 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? 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 is for you.

Instructor: B.J. Martin



Yarn From Scratch: Handspinning on a Wheel

Take #551 & #651 - Sessions 5 & 6

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. Note: If your wheel requires a little TLC to get spinning smoothly, please consider signing up for the "Spinning Wheel Tune Up" session that will precede this class.

Instructor: Denise Mor

Basket Weaving

Take #178, 278 & #378 - Sessions 1, 2 & 3

Learn the time honored tradition of basket weaving. Not only will you weave a project in class to take home you will learn where to source materials for future projects. **Fee: \$5**

Instructor: Kip Wyatt

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



Test Drive Your Sheep

Take #176 & #276 - Sessions 1 & 2

We'll gather and bring to class several breeds of sheep for you to get to know. Feel the fleeces, handle the sheep, compare the breeds for meat and fiber to know which is best for your flock. Dress warm!

Instructor: Amy Wolf



Necropsy: "Why did Ewe Die?"

Take #592 & #692 - Sessions 5 & 6

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



Fabulous Fermentation - How to Make your Own Kimchi

Take #573 & #673 - Sessions 5 & 6

In this class, students will learn how to introduce healthy bacteria into their systems with delicious fermented foods. The basic fermentation process will be taught by demonstrating a simple kimchi recipe and will discuss the health benefits of fermented foods. Students will leave class with their own jar of kimchi to ferment at home. Fee: \$3.00

Instructor: Katherine Isserlis and Ann Darlin Leason

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.

#118 Let's Talk Goats, Part 1

#122 An Introduction to Quilting: Tools, Tips, and Tricks for the Beginner, Part 1

127 The Scoop on Poop, Part 1

#139 Introduction to Landscape Design, Part 1

151 Basics of Wool Processing, Part 1

176 Test Drive Your Sheep, Part 1

178 Basket Weaving, Part 1

190 Beekeeping for Beginners, Part. 1



103 Colors from Nature: Natural Dyeing

Learn about history and methods of natural dyeing using roots, flowers, leaves and other vegetal sources, using equipment found in most kitchens. See what surprising colors can be extracted to dye yarns or fabrics.

Instructor: *Holli Barnes*



111 Arc Welding

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



132 Show Market Animal Preparation

This introductory class will focus on the market steer, lamb and goat for a market show. Subjects will include animal selection, age & weight, feeding, expenses, training, facilities, and necessary show accessories for fitting. Join a break-out group leader for the details.



Instructor: *Marlin Newhouse*



123 Growing Your Very First Garden

In this workshop we will review the basics of starting and maintaining a garden in the PNW. We will discuss site selection, soil preparation, seed varieties, plant care tips and more! Beginning gardeners and all ages are welcome. Bring your ideas and garden planning questions and be ready to get your garden growing this spring!

Instructor: *Jessica Gigot*



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*



#137 Market Research - Exploring the Viability of Your Business Idea

You have a great idea that ignites your enthusiasm—yet you don't know if you can make a living. Similar to test driving a car before buying it, researching an idea provides insight into the reality behind the dream. The world is bursting with information. Explore 16 sources of information and research methods to discover the viability of your business idea.

Instructor: *Maya Sullivan*



#138 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*



#147 Entity Structures

You have made the decision to start a small or mid-sized farming operation. In the first hour of this course, you will learn the importance of protecting your family and other property with the proper tax and legal entity. Additionally, you will learn the different tax aspects and the advantages/disadvantages of the various types of entity structuring – from Sole Proprietor, to partnership, to Limited Liability Company, to Corporations (S-Corporation and C-Corporations). Quick Books—Session 2&3 (#247 & #347) will follow but is not required. And vice versa.

Instructor: *Todd Kooiman and Diane Patterson*



#154 Are You Getting Any Bang for Your Bull?

Do you want to know if you are making any money with your cattle? Need to know how much to charge for your products to break even? Need a better way to document income and expenses for tax purposes? Want to know how much it costs you to produce food for your family? If you answered YES to any of these questions, this workshop is for you. WSU Livestock Extension Specialist Dr. Shannon Neibergs will lead attendees through a process to determine their costs of production. Participants should bring farm-specific financial data with them to the workshop for the most benefit; this information will be specified during pre-registration.

Instructor: *Dr. Shannon Neibergs*



#158 Choose Joy: Making Lemonade from Lemons

Learn strategies to keep your outlook positive and your mood happy. Life can be hard, there seem to be roadblocks around every corner. Maintaining a positive outlook can allow you to find solutions to problems and will make those around you more eager to help you. Discover how the power of positive thinking will help you organize your life and reward yourself with new opportunities.

Instructor: *Talea Price*

#116 Three 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,

160 Fruit Tree Pruning

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

Instructor: Gary Moulton

161 Raising Meat Chickens

This class covers the arrival of the new chick, its special feeding needs and the expectation of rapid growth. We will look at different breeds of meat chickens both heritage and commercial. Pastured poultry and stationary housing will be discussed. Options for meat bird processing are mentioned.

Instructor: John Nelson

162 How to Form and Pour a Concrete Pad

Learn how to prepare the site, build strong, level forms, establish a base, packing it in, pouring the concrete, flattening and troweling, to the final finish will all be covered. Check back during lunch to see the finished concrete.

Instructor: David Imus

#165 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

#175 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: \$4.00

Instructor: Claudia Wells

179 Parasites, Pathogens and Chicken Health: Biosecurity Risks for Outdoor Poultry

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 ectoparasites (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

#183 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

192 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



195 Edible Mushroom Cultivation

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

Instructor: Kevin Zobrist



#101 Beef 101 – An Introduction to Raising Beef

Would you like to raise your family's own beef, or perhaps raise a small herd of cattle? What's required as far as facilities, fencing, feed and veterinary care to keep calves growing into well fed natural beef will be covered.

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.

218 Let's Talk Goats, Part 2

222 An Introduction to Quilting: Tools, Tips, and Tricks for the Beginner, Part 1

227 The Scoop on Poop, Part 2

239 Introduction to Landscape Design, Part 2

251 Basics of Wool Processing, Part 2

268 Quickbooks for the Small Farmer, Part 1

270 Make Your Soil Great Again, Part 1

271 Lawn and Garden Equipment Maintenance for the Homeowner, Part 1

276 Test Drive Your Sheep, Part 2

278 Basket Weaving, Part 2

288 Poultry Processing, 101 Part 1

290 Beekeeping for Beginners, Part. 2



202 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



203 Colors from Nature: Natural Dyeing

Learn about history and methods of natural dyeing using roots, flowers, leaves and other vegetal sources, using equipment found in most kitchens. See what surprising colors can be extracted to dye yarns or fabrics.

Instructor: Holli Barnes



204 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: Vivian Smallwood

 **# 206 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

 **#211 Arc Welding**

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

Instructor: Darryl Main

 **#214 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

 **# 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 Three 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,

 **# 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

 **# 235 Equine Hot Topics from the State Veterinarian's Office**

Did you know that WA State leads the country in cases of West Nile Virus? Come for an hour of real case studies of reportable, infectious diseases in WA from the last year including Equine Herpes Virus, Pigeon Fever, Strangles, Vesicular Stomatitis, Equine Infectious anemia and more! Find out what's going on in your backyard and what you can do about it!

Instructor: Dr. Thomas Gilliom

 **# 225 Fuchsias— More than a Hanging Basket!**

This class will cover all types of fuchsia culture of hardy, non-hardy, uprights and trailers. From over-wintering to planting, this class will answer your questions and will include a PowerPoint presentation on wide array of varieties.

Instructor: Kevin Jones

 **# 236 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

 **# 237 Ten Keys to Ignite Your Entrepreneurial Passion**

Take your business to another level—or develop a new one— by tapping into what ignites your passion. Your enthusiasm radiates out attracting new and current customers. Explore ten keys to spark your enthusiasm and Identify your ideal client group—who you feel impassioned to serve.

Instructor: Maya Sullivan

 **# 243 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

 **# 249 Pole Building Construction 101**

Get off to a good start learning how to lay out and square your building site. Learn about setting posts and trusses, sheeting and roofing your building.

Instructor: Nathan Miller

 **# 261 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. Receive a short overview of local city ordinances as well as public health safety for the urban chicken rancher.

Instructor: John Nelson

 **# 266 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

 **# 284 Buying A Tractor: Horse power and Implements to Get 'R Done**

Do you want to use a mower, brush hog, rake or plow and need to know how much tractor horse power 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

 **# 285 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

 **#287 Decorating Cookies Like a Pro**

Dress up your cookies to brighten any event and incorporate a theme. Learn tricks for making professional-looking works of art that are tasty too.

Instructor: Wilma Faber

 **#201 Beef Nutrition 101**

Feeding your beef to maximize health and growth for the greatest return on your dollar will be covered.

 **#292 Needle Felting**

Needle felting is the art of making felted objects out of various fibers using a special barbed needle to stab the fibers into whatever shape you desire. You can create flat or 3-D objects including jewelry and embellishments, décor and ornaments, sculptures and dolls and appliqué fibers onto bags, hats and scarves. Nearly any type of fiber can be used for needle felting; the only boundary is your imagination. Join a fun and creative beginning class. \$5 materials fee. **Instructor:** Tara Van Loo



291 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



309 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 Schiffner

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 part in Session 2 or Part 2 in the next session.

368 Quickbooks for the Small Farmer, Part 2

370 Make Your Soil Great again, Part 2

371 Lawn and Garden Equipment Maintenance for the Homeowner, Part 2

378 Basket Weaving, Part 3

388 Poultry Processing 101 Part 2

431 An Introduction to Dry Curing Salami, Curing Bacon and Making Prosciutto, Part 1

433 Common Health Conditions in Poultry, 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



304 Basics of Canning—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

#305 Chalk Painting

See how to give new life to a wooden piece of furniture to add spark to your room while discovering how easy it is to use chalk paint.

Instructor: Susan Ackerman



306 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



308 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



315 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.

Participants are encouraged to bring samples.

Instructor: Gary Fredericks



#321 Build Your Own Rain Barrel: Rain Water Catchment for Ag and Small Farms, Part 2

#221 Rain Water Catchment for Ag and Small Farms in Session 2 is a required prerequisite for this class. In the second session 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



325 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



344 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

#346 Animal Welfare: Organic Production Is the Gold Standard, Right?

What's best for food animals? Many of us as consumers, pet owners, and hobby farmers have different ideas of what constitutes "good" food animal welfare. Come find out for yourself as you are challenged with hard questions that attempt to pair ethics with science. During this talk, we will take an in depth look at the interplay between biological functioning, natural living and "feelings." Do cows want to live on pasture? Do pigs like to eat grass? Let's take a look at the science and ask food animals to vote with their hooves!!

Instructor: Dr. Amber Itle



350 Preparing for Calving

This class will prepare you for what to expect when your cow calves, when and what you can do to intervene and when to call the veterinarian. Learn how to assess your newborn calf.

Instructor: Dr. Joe Powers



391 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

#392 Needle Felting

Needle felting is the art of making felted objects out of various fibers using a special barbed needle to stab the fibers into whatever shape you desire. You can create flat or 3-dimensional objects including jewelry and embellishments, décor and ornaments, sculptures and dolls and appliqué fibers onto bags, hats and scarves. Nearly any type of fiber can be used for needle felting. The only boundary is your imagination. This will be a fun and creative beginning class. \$5 materials fee

Instructor: Tara Van Loo



379 Parasites, Pathogens and Chicken Health: Biosecurity Risks for Outdoor Poultry

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

Instructor: *Jeb Owen*



#399 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*

403 Leather Crafting

Learn the art of Leather Edge Braiding while creating a leather comb case that you will get to take home with you. You will gain hands on experience creating a beautiful Double Loop Edge Braid from a local professional Leathercrafter.

Instructor: *Eugene Barnes*



411 Arc Welding

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

Instructor: *Darryl Main*



#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*

420 Raising Heritage Turkeys



Learn how to select and raise turkeys. Feeding, housing, fencing needs to be successful to raise a Thanksgiving bird.

Instructor: *Ben Janicki*



424 Dehydrating Foods

Drying food helps save money, practically eliminates food waste and further embraces the concept of sustainability. It's all about having access to locally sourced, dried in season, healthy foods!

Learn what vegetables lend themselves to drying and the process for transforming vegetables into savory edibles.

Instructor: *Christine Castro*

429 Growing Giant Vegetables, Squash and Melons

Try growing the "Giants." Grower beware, this is a passion, it is competition and it will become addictive. Trial and error has yielded some basic pointers that can help you produce >90 # watermelon, > 19 # cantaloupe, >100 # giant marrow, >100 # field pumpkins, huge squash, beets, tall corn, sunflowers (20 in. diameter), cabbage, long gourds, rutabaga and more. Intro seed packets supplied.

Instructor: *Bob Risi*



#442 Weave A Soap Dish

Make 3 tension tray soap dishes using simple basketry techniques. Add a bar of special soap & a fancy bow for gift giving. \$15 Fee includes weaving materials, 1 bar of soap and bow.

Instructor: *Kay Ames*



#451 Spinning Wheel Tune Up

Does your spinning wheel need a little TLC? Bring it in and well see if we can get it working smoothly! One hour session will be broken into brief one-on-one consultations focusing on troubleshooting/resolving minor mechanical issues. All wheel types welcome. **Instructor:** *Denise Mor*



#456 Marketing Strategies for Your Farm Products

Sell more products from your farm or garden by properly measuring and managing your operation. Learn to make your operation start working for you... not the other way around.

Instructor: *Christopher Patterson*

#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*



466 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*

#472 Mud and Manure Management on the Farm

Learn the What, Why and How of Sacrifice or Heavy Use Areas for livestock. This class will teach people the proper materials to use in relation to specific livestock types. Folks will also come away with information on proper design, construction and care along with a better understanding that HUA's not only help reduce mud, they improve animal health, safety and provide a strong link to a successful pasture management program.

Instructor: *Eric Schuh*



#474 Sheep Dairying in 2017

Milking sheep and making your own cheese is a dream for many. Lynn will share her story of setting up a successful Grade A sheep dairy. The family's goals are to "nurture the land, our family, and our livestock through the use of creative, sustainable farming, and the production of high quality, handcrafted sheep milk cheeses and farm raised lamb."

Instructor: *Lynn Swanson*

#481 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*



#489 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: *Laura Busby*



#406 Raising a Pair of Weaner Pigs

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

Instructor: *Chris Carlson*



495 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 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 Session 4 or Part 2 in the next session.

531 An Introduction to Dry Curing Salami, Curing Bacon and Making Prosciutto, Part 2

533 Common Health Conditions in Poultry, Part. 2

551 Yarn From Scratch: Handspinning on a Wheel, Part 1

570 Make Your Soil Great Again, Part 1

573 Fabulous Fermentation – How to Make your Own Kimchi, Part 1

578 Furniture Refinishing, Part 1

585 Building a Small Garden Shed, Part 1

588 Poultry Processing 101, Part 1

592 Necropsy: "Why did Ewe Die?", Part 1



503 Leather Crafting

Learn the art of Leather Edge Braiding while creating a leather comb case that you will get to take home with you. You will gain hands on experience creating a beautiful Double Loop Edge Braid from a local professional Leather crafter.

Instructor: Eugene Barnes



504 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

505 Chalk Painting

See how to give new life to a wooden piece of furniture to add spark to your room while discovering how easy it is to use chalk paint.

Instructor: Susan Ackerman



508 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



509 Smoking Fish

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

Instructors: Jim Fagerlie & Nya Schiffner



511 Arc Welding

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

Instructor: Darryl Main



512 Small Cattle for Small Acreages

Small cows—tiny enough to be the perfect family cow. They're easy to handle and require less food to reach their potential. These little guys are comfortable on small acreages. They can be a good choice for the small farmer.

Instructor: Barb Devol



#514 The Little Dipper: Chocolate Creations

Come join us on and learn how to make delicious chocolate-covered strawberries, from a tuxedo design to other elegant looking strawberries. Make a chocolate design that will sure make your strawberries stand out. \$3 materials fee.

Instructor: Lizette Flores

#515 Body Score Condition

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

517 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

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



520 Raising Waterfowl

These water-loving birds are surprisingly easy to raise, quick to mature, productive, and hardy. Discover what breeds are right for you, how to raise and breed them, and get all your questions answered!

Instructor: Benjamin Janicki



524 Cast Iron—Cooking with the King

It lasts a lifetime(s) and cooks evenly. It performs on the stove top, in the oven, over coals, or even on top of a grill. From frying to sauteing, to searing, to baking, - it's truly the Swiss Army knife of the kitchen. We'll cover cooking, seasoning, and storing cast iron pans.

Instructor: Christine Castro



#526 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



530 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



534 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



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

Hand milking to machine milking. Techniques & practices to make it your best.

Instructor: Rhonda Gothberg

#542 Weave a Soap Dish

Make 3 tension tray soap dishes using simple basketry techniques.

Add a bar of special soap & a fancy bow for gift giving. \$15 Fee includes weaving materials, 1 bar of soap and bow.

Instructor: Kay Ames



#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 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



548 Beef Quality Assurance (BQA) Starts at the Farm

More than ever before, consumers care about how their food is produced and that they are buying safe, wholesome, and healthy beef. Become certified in the National Beef Quality Assurance (BQA) Program and be part of a group of serious cattle producers that focus on ensuring that beef animals are raised with food safety and animal well-being in mind. This positive attitude starts at the farm and is the foundation of the beef industry.

Instructor: Dr. Donald Llewellyn



550 Swine Production: The Road to Healthy Pigs

Raising premium pork translates to greater profit for the owner. We'll discuss successful husbandry practices minimizing illness and disease loss while maximizing production.

Instructor: Dr. Joe Powers



554 Are You Getting Any Bang for Your Ram?

Do you want to know if you are making any money with your sheep? Need to know how much to charge for your products to break even? Need a better way to document income and expenses for tax purposes? Want to know how much it costs you to produce food for your family? If you answered YES to any of these questions, this workshop is for you. WSU Livestock Extension Specialist Dr. Shannon Neibergs will lead attendees through a process to determine their costs of production. Participants should bring farm-specific financial data with them to the workshop for the most benefit; this information will be specified during pre-registration.

Instructor: Dr. Shannon Neibergs



560 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



565 Mason Bees

Learn how to effectively manage mason bees to provide pollination for your home trees.

Instructor: Dave Pehling



580 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



581 Performance Horses

Sprains, strains and fractures - current trends in treatment will be discussed by a local veterinarian specializing in lameness diagnosis and treatments..

Instructor: Dr. Jennifer Sparks



582 Sheep Shearing Equipment Maintenance

Shearing equipment properly maintained will last a lifetime. Learn how to keep your equipment fine-tuned and ready to shear your champion fleece.

Instructor: Mark Scoville



589 Processing Meat Rabbits

Come prepared to see a rabbit processed and cleaned for home consumption. We will go through this simple process step by step and learn a little anatomy along the way! Bring a cooler to take home your processed rabbit meat. Class fee: \$8.00

Instructor: Laura Busby



#590 Demystifying Farm Loan Applications

Walk through a farm loan application with an experienced lender identifying requirements, empowering yourself with information.

Start early in your quest for a farm loan to quantify your resources, and strengthen your position applying for a farm loan as you develop a balance sheet, income statement, and a cash flow budget.

Instructor: Trevor Faucett

#501 Introduction to Composting

Processes, methods, and systems of composting will be discussed in class. If you have never considered composting, or haven't had success with your composting efforts, we will troubleshoot solutions to problems and help guide to a quality system that will benefit our gardens. Stanwood Horticulture has been developing a forced air composting system. You'll have an opportunity to see this in action.

Instructor: Stanwood High School Horticulture

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 Session 5.

651 Yarn From Scratch: Handspinning on a Wheel, Part 2

670 Make Your Soil Great Again, Part 2

#673 Fabulous Fermentation – How to Make your Own Kimchi, Part 2

678 Furniture Refinishing, Part 2

685 Building a Small Garden Shed, Part 2

688 Poultry Processing 101, Part 1

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



603 Leather Crafting

Learn the art of Leather Edge Braiding while creating a leather comb case that you will get to take home with you. You will gain hands on experience creating a beautiful Double Loop Edge Braid from a local professional Leather crafter.

Instructor: Eugene Barnes



606 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



607 Raised Bed Gardening

Explore design, construction, maintenance and benefits of raised bed gardening.

Instructor: Dave Buchan

#613 Natural Living with Essential Oils

This course will teach you how to use essential oils for creating natural healthier products for you, your family and the environment. During the lecture portion of this course we will discuss what essential oils are, where they come from, and how to use them to support overall wellness. In the workshop portion of the class, participants will choose to make, and take home one of four household products using essential oils combined with other ingredients found in most homes: bath salts, dishwasher soap, carpet deodorizer, or face/body lotion. This class has an additional \$5.00 fee to cover the cost of these supplies.

Instructor: Hannah Baldwin



#614 The Little Dipper: Chocolate Creations

Come join us on and learn how to make delicious chocolate-covered strawberries, from a tuxedo design to other elegant looking strawberries. Make a chocolate design that will sure make your strawberries stand out. \$3 materials fee.

Instructor: Lizette Flores



616 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

#617 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



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



628 Farm Diversification through Agro-Forestry

Agroforestry is the intentional integration of trees and shrubs into crop and animal farming systems to create environmental, economic, and social benefits. It has been practiced in the United States and around the world for centuries. Come and learn about different agroforestry practices and how they can benefit you and your land.

Instructor: Carrie Brausieck



625 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



633 Necropsy—Poultry Lab

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



634 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



638 Introduction to Seed Saving

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

641 Tools to Strengthen Your Super Powers

Have you lost a little power in your grip, or find it harder to empty a wheelbarrow? Is weeding getting you down because you can't get back up? Learn about inexpensive tools to improve grip/grasp, help you move through your garden, improve vision, and increase endurance levels and dexterity and get your super powers back using Farm Assistive Technology devices. It's for everyone young or old.

Instructor: Curt Johnson



645 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



650 Preparing for Lambing/Kidding

Got sheep or goats? This class will provide you with a checklist of items you'll need to prepare for lambing or kidding, normal and abnormal birth presentations, when to intervene or call the vet.

Instructor: Dr. Joe Powers



653 Developing Youth

Take a look at the world's largest youth development program right here in your backyard. 4-H came from agricultural roots more than 100 years ago and now offers project areas in food and gardening, robotics, guinea pigs, goats, sewing, cats, cattle, horses and bee hives, the list goes on! There are many opportunities that focus teens on citizenship and leadership build their confidence and expand their view of the world. Chat with 4-H program coordinators from Snohomish and Skagit County about programs available.

Instructor: Dorothy Elsner



#664 First Aid Kits for Canines

Dogs always seem to find ways to hurt themselves. Lori Pehling, Licensed Veterinary Technician for 29 years, will show several first aid kits one can either buy or put together yourself. Individual items will be shown, as well as how to use them and where they can be purchased.

Instructor: *Lori Pehling*



697 Growing Giant Pumpkins for Beginners

Always wanted to grow a 300+ pound pumpkin? Learn basics of competitive growing from soil prep to competition. Find out the most common mistakes and how to avoid them. Don't miss the seed give away.

Instructor:



665 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*



677 Does Your Horse Need Bubble Wrap? Equine First Aid Skills

Learn about basic wound care, bandaging techniques & wound dressings. We will also briefly discuss what injuries or conditions would constitute an emergency call and what you can do for your horse while waiting for the veterinarian to arrive.

Instructor: *Dr. Ryan Wolker*



680 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*



684 Buying A Tractor: Horsepower and Implements to Get 'R Done

Do you want to use a mower, brush hog, rake or plow and need to know how much tractor horse power 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*

689 Organic Certification for Livestock Producers

Learn the basics of the USDA organic regulations for livestock production. This course will cover certification requirements for ruminants, non-ruminants and feed. This interactive session will be driven by your questions and will help you to decide if organic certification is right for you.

Instructor: *Liz Bell*



#693 Hatching Eggs: Incubators vs Broody Hens

There are two ways to turn fertile eggs into beautiful chicks -- incubators and broody hens. This class will provide an overview of selecting the right incubator for your needs and how to use it for best results. It will also discuss using broody hens for incubation, including breed selection for broodiness and management of the broody hen for best results. Proper storage of fertile eggs prior to incubation will also be discussed.

Instructor: *April Sanders*

#694 Hiking the Chuckanut Mountains

The only portion of the Cascade Mountain Range that comes west to the meet the Salish Sea, this easily accessible set of mountains is a true playground! Come hear about the unique geology of these mountains and the endless opportunities for exploration.

Instructor: *Chris Benedict*