

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 sessions and require signing up for two 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.

Two Hour 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 Spinning Wheels 101, list #155 for Session 1, #255 for Session 2.



How Brain Science Can Help Train Your Dog

Take #105 & #205 - Sessions 1 & 2

Learn how scientific research into psychology and behavior can improve your relationship with your dog and help you teach in a humane way. Understand the basic concepts so you can shape behavior to resolve problems, teach tricks and basic behaviors like sit, down, heel and stay.

Instructor: Michael Bruce



Economics of Profitable Farm

Take #209 & #309 - Sessions 2 & 3

The Enterprise System: learn to calculate your livestock production profits and losses, income and expenses, by breaking down your farming endeavor into enterprises. Receive some handy equations that you can plug your numbers into, learn some of the target growth numbers for livestock, calculate feed costs, and costs per day to be able to choose between feed options.

Instructor: Laura Faley



Spinning Wheels 101

Take #155 & #255 - Sessions 1 & 2

Intro to spinning wheels: parts and pieces, maintenance/adjustment, troubleshooting mechanical issues, and of course, how to spin on one! If you have a wheel you can bring, please do. If you don't, a few will be available to share. Wool will be provided for use in class.

Instructor: Denise Mor



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

Take #173 & #273 - 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

Small Engine Maintenance for the Homeowner

Take #271 & #371 - Sessions 2 & 3 or #571 & #671 - Sessions 5 & 6

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

Instructor: Dave Reddick



Soil 101

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.

Instructor: Dr. Caitlin Price-Youngquist



Poultry and Rabbit Processing

Take #288 & 388 - Sessions 2 & 3



Wanting to learn about processing of poultry and small animals? We will be discussing rabbit, goose, duck, quail and chicken processing methods, as well as getting some hands on chicken processing experience. We will also spend a small amount of time on wildfowl. This class would be great for anyone interested in processing poultry and rabbits for themselves or to sell to customers. After processing the chickens each participant will be able to take home a portion of the bird they processed! Fee: \$5.00

Instructor: Micah Kooiman



Milking Sheep

Take #294 & 394 - Sessions 2 & 3

Milking sheep and making your own cheese is a dream for many. Learn what sheep breeds are best for milk production, milk handling, storage and regulations, parlor design, and milking machines. An overview of breeding, feeding and caring for sheep will also be shared by owners of Glendale Shepherd 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



Intro to Landscape Design

Take #539 & #639- Sessions 5 & 6

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

Instructor: David Malda



Common Health Conditions in Poultry

Take #533 & 633 - Sessions 5 & 6

The objective of this class is to identify diseases that are most commonly seen in poultry.

Instructor: Dr. Rocio Crespo



Quickbooks for the Small Farmer

Take #568 & #668 - Sessions 1 & 2

Equipping yourself with accurate financial information about your small farm moves you from fairytales and wishes to reality. The experts from Moss Adams will teach an introduction to Quickbooks for the small farm that will help you set up your farm's books.

Instructor: Diane Patterson, Todd Kooiman



Building a Small Garden Shed

Take #185 & #285 - Sessions 1 & 2

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 #590 & #690 - Sessions 5 & 6

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

Session 1:

9:00 - 10:00 AM

Two Hour/Session Classes

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

105 How Brain Science Can Help Train Your Dog, Part 1

155 Spinning Wheels 101, Part 1

#173 An Introduction to Quilting, Part 1

#185 Building a Small Garden Shed, Part 1



102 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



103 Leather Crafting

Learn some basic leather craft skills including 3-D stamping, setting snaps and lacing using the simple ship stitch. In this class you will produce a comb case that you will be able to take home.

Instructor: Eugene Barnes



106 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

108 The Critical Relationship between a Healthy Rumen, Nutrition and Immunity

Raising healthy ruminants encompasses a broad scope of topics, most of which are interrelated and dependent on each other. Why is colostrum important? Why are vitamins and minerals important but the requirements are different for various ruminants? Why do vaccines work or not appear to work? My goal in this class is to expose participants to the relationship between nutrition and immunity in the ruminant animal.

Instructor: Dr. Timothy Cuchna



109 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



112 Potato, Po...Parsnip!

The parsnip (*Pastinaca sativa*) originated in western Europe and Asia, and by the mid-sixteenth century, parsnips had become one of the staple foods of the European lower classes. Brought to the Americas by colonists and quickly adopted by Native Americans, parsnips claimed their status as a primary root vegetable until the introduction of the potato. The potato may be the king of the root vegetables but parsnips are making a comeback! Come learn why you should be growing, eating and singing the praises of the parsnip.

Instructor: Don McMoran



114 Sourdough Bread Baking for Beginners

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

Instructor: Carol Frey

115 Selecting the Right Hay

Paying too much? Gary will discuss what to look for when buying hay and factors that affect hay nutrition. Learn what makes good hay and how to identify it. **Participants encouraged to bring samples.**

Instructor: Gary Fredericks



111 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$3 materials fee.

Instructor: Darryl Main



119 Livestock Fencing Basics

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



120 Sheep Varieties—Choose Your EWE

Would you like to raise sheep but don't know what breed is best for you? Three successful sheep farmers will present an overview of their particular breeds explaining the rewards and challenges.

Instructors: Ben Janicki, Don Jonasson



121 Rain Water Catchment for Agriculture and 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, P.E. Snohomish Conservation District



131 Hive Splitting and Swarm Capture/Recovery

Have a healthy hive that's getting crowded? Are the bees preparing to swarm? What are the signs and can you prevent it? This class will focus on how to maintain and even increase your bee population. We will discuss techniques and equipment needed to split a hive, set up a "nuc" (nucleus hive), and capture/re-hive a swarm.

Instructor: Bruce Eckholm



132 Grow Your Own Wedding Flowers

Grow your own wedding flowers...or beautify your kitchen table all spring, summer, and fall. This class will give you a plethora of ideas on what to cut from your own garden and how to plant flowers for your own glorious and elegant seasonal arrangements.

Instructor: Diane Szukovathy



137 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



138 Western WA Pasture Weeds

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

Instructor: Dr. Tim Miller



142 Introduction to Chainsaws

The class will cover chainsaw safety, safety equipment, basic nomenclature of saws, what type of saw do you need, how to hold and manipulate a saw safely, the different parts of a chain, how to properly sharpen a chain using different methods, how to remove and clean a bar and how to adjust the tension on a chain, cleaning a saw, proper fuels and the effects of ethanol fuels, how to store a saw and an open discussion with questions from participants. The instructor has over forty-five years of experience and is a chainsaw carver. \$3 fee.

Instructor: Richard Christensen



143 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



150 Preparing for Lambing/Kidding

Got sheep or goats? This class will provide you with a check-list 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. Dale Ann Moore



161 Raising Meat Chickens

This class covers the arrival of the new chick, its special feeding needs and the expectation of rapid grow. 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

#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



166 Lefse Making 101

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

Instructor: Geri Prater



182 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



183 Playing the Spoons—An Intro To Old Time Music

Artis the Spoonman, international spoon playing legend, introduces you to the folk art of making music with silverware.

Artis has shared the stage with Frank Zappa, Jim Page, and KD Lang to name a few and was honored with the song Spoonman by the band Soundgarden. Bring 2 spoons that fit your grip (matched if possible) if you'd like to give them a try.



#187 Decorating Cookies Like a Pro

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

Instructor: Wilma Faber



#189 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: Bill Ludwig



193 The Mystery of Equine Colic Explained

Take an inside look at the anatomy of the equine abdomen. Learn about your veterinarian's approach to the diagnosis of colic, the many causes, and the treatment options. A collection of case studies will be presented to illustrate individual diseases.

Instructor: Dr. Laura Waitt



199 Corsage / Boutonnieres

Learn to make the perfect corsage or boutonniere for your special event - a hands-on class and you'll take home your creation. \$3 materials fee.

Instructor: Stanwood FFA Horticulture



136 Basic Soap Making Demonstration

Learn basic soap making and proper safety procedures for home soap making. There will be time for questions and answers.

Instructor: Holly Caldwell



#190 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

Session 2:

10:15 - 11:15 AM

Two Hour/Session Classes

See page 2 for class descriptions. To attend these classes, you must sign up for corresponding part in the previous or next session.

205 How Brain Science Can Help Train Your Dog, Part 2

255 Spinning Wheels 101, Part 2

273 An Introduction to Quilting, Part 2

285 Building a Small Garden Shed, Part 2

209 The Economics of a Profitable Farm, Part. 1

270 Soil 101, Part 1

271 Small Engine Maintenance for the Homeowner, Part 1

288 Poultry and Rabbit Processing, Part 1

294 Milking Sheep, Part 1



203 Leather Crafting

Learn some basic leather craft skills including 3-D stamping, setting snaps and lacing using the simple ship stitch. In this class you will produce a comb case that you will be able to take home.

Instructor: Eugene 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



210 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, making it a delicious treat to enjoy with love ones. \$3 materials fee.

Instructor: Lizette Flores



211 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. \$3 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



220 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



221 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



#226 Saving Seed: Hands-on Identification + Threshing

Local seed at home: growing, tending and harvesting, acclimatized and adapted to the needs of your area—it's fun and seeds are supernatural. We'll go over the basics of seed, seed families and their particular threshing techniques & simple tools for different kinds of pods. Opportunity to work with flax, lentils, peas, beans, calendula, spinach, carrots, radish and other plants.

Instructor: Danielle Chevalier



230 Dahlia Culture

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

Instructor: Linda Jonasson and Nadine DeGolier



235 Playing The Washboard -- An Introduction To Old Time Music

Reggie Miles, storyteller, singer, songwriter, saw, washboard, slide guitar and harmonica player, instrument builder and polyglot of musical folk art, introduces you to Old Time history and making music with his sensational washboard built from repurposed junk. Reggie has played with Johnny Rivers, The Kingston Trio and Elizabeth Cotton to name a few. CDs & learning materials will be available for purchase.



236 Basic Soap Making Demonstration

Learn basic soap making and proper safety procedures for home soap making. There will be time for questions and answers.

Instructor: Holly Caldwell



#242 Introduction to Chainsaws

The class will cover chainsaw safety, safety equipment, basic nomenclature of saws, what type of saw do you need, how to hold and manipulate a saw safely, the different parts of a chain, how to properly sharpen a chain using different methods, how to remove and clean a bar and how to adjust the tension on a chain, cleaning a saw, proper fuels and the effects of ethanol fuels, how to store a saw and an open discussion with questions from participants. The instructor has over forty-five years of experience and is a chainsaw carver. \$3 fee.

Instructor: Richard Christensen

(Session 2 continues onto the next page)

#237 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

241 Let's Talk Goats

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

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 tips to make it all work on a small farm or even backyard.

Instructor: Karl Bishop

244 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

250 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. Dale Ann Moore

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

#262 Build Your Own Rain Barrel

Collecting rain water in a barrel or cistern is a great way to water your garden and make use of this valuable resource. Join Snohomish Conservation District as they lead you through an easy to understand, hands-on, build-your-own rain barrel workshop. No experience is necessary and all tools will be provided. Attendees are welcome to bring guests who can help assemble their rain barrel. Class fee is \$35, to help cover the cost of your rain barrel.

Instructor: Bobby Butler and Snohomish CD staff

265 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

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

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

Instructor: Geri Prater

275 Who's Got the Golden Fleece?

Learn the basics of wool judging. You'll become familiar with wool terminology and participate in a hands-on workshop. We'll look at several different classes of fleeces and prepare you to evaluate fiber from sheep, llamas, alpacas, goats, rabbits and just about any fiber producing animal you can think of!

Instructor: Rick Reinlasoder

281 Equine Founder

A potentially devastating equine foot disease; learn to recognize the symptoms and immediate treatments options. Improve possible outcomes by teaming together with your farrier and veterinarian. Viewing digital x-rays we will examine the rotation of the coffin bone and other changes that can occur.

Instructor: Dr. Jennifer Sparks

297 Mason Bees

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

Instructor: Jim Tunnel

#299 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. \$3 materials fee.

Instructor: Stanwood FFA Horticulture

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.

Two Hour/Session Classes

See page 2 for class descriptions. To attend these classes, you must sign up for corresponding part in the previous session.

309 The Economics of a Profitable Farm, Part. 2

370 Soil 101, Part 2

371 Small Engine Maintenance for the Homeowner, Part 2

388 Poultry and Rabbit Processing, Part 2

394 Milking Sheep, Part 2

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

303 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

310 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, making it a delicious treat to enjoy with love ones. \$3 materials fee.

Instructor: Lizette Flores

325 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

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

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

332 Grow Your Own Wedding Flowers

Grow your own wedding flowers...or beautify your kitchen table all spring, summer, and fall. This class will give you a plethora of ideas on what to cut from your own garden and how to plant flowers for your own glorious and elegant seasonal arrangements.

Instructor: Diane Szukovathy

 # 335 Playing The Saw -- An Introduction To Old Time Music
Reggie Miles, storyteller, singer, songwriter, saw, washboard, slide guitar and harmonica player, instrument builder and polyglot of musical folk art, introduces you to Old Time history and making music with saws. Reggie has played with Johnny Rivers, The Kingston Trio and Elizabeth Cotton to name a few. CDs & learning materials will be available for purchase.

(Session 3&4 continues onto the next page)



338 Western WA Pasture Weeds

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

Instructor: Dr. Tim Miller



355 Yarn from Scratch: Basics of Handspinning on a Wheel

Come spin a yarn! We'll cover basic principles of spinning, wheel adjustment/setup and drafting techniques, plus winding off and setting the twist. At least one extra wheel will be available for practice if you do not have one to bring (If your wheel has issues or is unfamiliar to you, please consider signing up for Spinning Wheels 101 as well!) Wool will be provided for use in class.

Instructor: Denise Mor

363 Sharpening Your Tools

Every gardener soon tires of the dull tools that smash and tear rather than effortlessly cutting through the stems, grasses, branches that annoy us. Most, if not all, can be sharpened readily, quickly and simply. One can do it all by hand, or with one or two simple power tools. The instructor will demonstrate how to renew and sharpen many kinds of tools that most gardeners use. If you have a particularly useful old tool that you hate to quit using because it not only looks tacky, but it's also mashing rather than cleanly and easily zipping through plant material, bring it with you and as time permits the instructor will either sharpen it for you, or suggest ways you can do it yourself. Be sure any tool has your name on it!

Instructor: John McMillin



375 Show off that Sheep!

This workshop will offer the basics of handling a sheep in the show ring. We'll work with live animals and you'll have the opportunity to try it for the first time or to sharpen your skills.

The primary focus will be on movement and presentation in the ring, but fitting trends and pre-show preparation questions are welcomed.

Instructor: Rick Reinlasoder

#381 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



397 Mason Bees

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

Instructor: Jim Tunnel



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 how to keep flowers alive for a longer time. Additional \$3 materials fee.

Instructor: Stanwood FFA Horticulture



403 Leather Crafting

Learn some basic leather craft skills including 3-D stamping, setting snaps and lacing using the simple ship stitch. In this class you will produce a comb case that you will be able to take home.

Instructor: Eugene Barnes



404 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



406 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



409 Smoking Fish

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

Instructors: Jim Fagerlie & Nya Schiffner



#411 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$3 materials fee.

Instructor: Darryl Main



415 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



416 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, Jim Jameson, Thomas Cox



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



425 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



#426 Saving Seed: Hands-on Identification + Threshing

Local seed at home: growing, tending and harvesting, acclimatized and adapted to the needs of your area—it's fun and seeds are supernatural. We'll go over the basics of seed, seed families and their particular threshing techniques & simple tools for different kinds of pods. Opportunity to work with flax, lentils, peas, beans, calendula, spinach, carrots, radish and other plants.

Instructor: Danielle Chevalier



428 Building Soil Health to Cope with Drought

Long-term future climate predictions for the Pacific Northwest are for longer, hotter, and drier summers. Whether you are trying to maintain pasture, crops, or a back yard garden or lawn, there are ways to build soil health that can significantly help to cope with the effects of these changes. Learn ways to create soil that will require less water and will maintain healthier plants in a changing climate.

Instructor: Carrie Brausieck Resource Planner, SCD



431 Necropsy: "Why did Ewe Die?"

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



433 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



434 Pie Crust 101

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

Instructor: Kris Merritt



#465 Simple PVC Archery Bows

Making hunting-weight bows from simple PVC pipe requires just a few tools and can be finished in just an hour or so. This session will show you the steps for making a recurve PVC bow that can be ready to shoot the same day using simple hand tools. Several examples of bows, tools and books will be on display.

Instructor: Dave Pehling



483 Playing the Spoons—An Intro To Old Time Music

Artis the Spoonman, international spoon playing legend, introduces you to the folk art of making music with silverware. Artis has shared the stage with Frank Zappa, Jim Page, and KD Lang to name a few and was honored with the song Spoonman by the band Soundgarden. Bring 2 spoons that fit your grip (matched if possible) if you'd like to give them a try.



#484 "Mules Rule"!

Have you ever thought about owning a mule? Do you know the differences between mules and horses? This class will be an intro to the world of mules and what they can do as well as dispelling some mule myths! Caution: once you get the mule bug, there is no cure!

Instructors: Kathy Turnage, Gerheart Jorgenson

(Session 3&4 continues onto the next page)



329 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



#492 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



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

Please choose a 1st choice & 2nd choice class from this section for Session 5.

Two Hour/Session Classes

See page 2 for class descriptions.

533 Common Health Conditions in Poultry, Part. 1

#539 Introduction to Landscape Design, Part 1

568 Quickbooks for the Small Farmer, Part 1

570 Soil Health 101, Part 1

571 Small Engine Maintenance for the Homeowner, Part. 1

590 Beekeeping for Beginners, Part. 1



501 Leather Crafting

Learn some basic leather craft skills including 3-D stamping, setting snaps and lacing using the simple ship stitch. In this class you will produce a comb case that you will be able to take home.

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



506 Grow Luscious Tomatoes—Even in the NW!

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

Instructor: Bob Bryan



509 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



510 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



511 Arc Welding

Intro to welding with an opportunity for hands-on training for each student. Add \$3 materials fee.

Instructor: Darryl Main

#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 Livestock Fencing Basics

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



522 Shearing Sheep on a Stand

A long-time producer of meat and wool sheep will demonstrate shearing wool sheep on a trimming stand. Learn care of shears, where to get sharpening. **(Outside; Dress warmly.)**

Instructor: Eileen Hordyk



525 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



528 Agro-forestry for Diversifying Your Land

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, Resource Planner, Snohomish CD



532 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



#545 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



550 Preparing for Lambing/Kidding

Got sheep or goats? This class will provide you with a check-list 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. Dale Ann Moore



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



#564 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.



565 Simple PVC Archery Bows

Making hunting-weight bows from simple PVC pipe requires just a few tools and can be finished in just an hour or so. This session will show you the steps for making a recurve PVC bow that can be ready to shoot the same day using simple hand tools. Several examples of bows, tools and books will be on display.

Instructor: Dave Pehling

(Session 5 continues onto the next page)



575 Show off that Sheep!

Learn how to show sheep. This workshop will offer the basics of handling a sheep in the show ring. We'll work with live animals and you'll have the opportunity to try it for the first time or to sharpen your skills. The primary focus will be on movement and presentation in the ring, but fitting trends and pre-show preparation questions are welcomed.

Instructor: Rick Reinlaser



580 Buying Your First Farm

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

589 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: Katherine Withey



591 Clipping & Fitting Beef Cattle

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

Instructor: Darci Toth, Dena Klocke, Tarisa Toth



#592 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



596 Basics of Birding

Discover beginner birding basics (what you need, how to get started), photos/sounds of common WA birds, cool bird facts, WA birding destination overview, tips on attracting birds to your yard, etc.

Instructor: Melissa Willoughby



553 The Power of 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



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



#527 Bare Foot Hoof Trimming

Learn the anatomy and function of the equine hoof from an experienced farrier. She'll give an illustrated discussion of the internal structures of the horses foot and their healthy vs unhealthy function.

Instructor: Erin Wood



597 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: Matt Radach

#598 What is Permaculture?

This class will give a very brief overview of some of the basic ideas behind permaculture design. We'll look at sustainable systems and learn some basic tenants and terminology as well as offer educational resources and contacts for future use.

Instructor: Jennie Bryan-Goforth

Session 6:

3:30 - 4:30 PM

Two Hour/Session Classes

See page 2 for class descriptions.

633 Common Health Conditions in Poultry, Part. 2

639 Introduction to Landscape Design, Part 2

668 Quickbooks for the Small Farmer, Part 2

670 Soil Health 101, Part 2

671 Small Engine Maintenance for the Homeowner, Part. 2

690 Beekeeping for Beginners, Part. 2



#603 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



606 Beginner's Guide to Goats

A fun and informative look into everything you need to know about feeding, housing, and raising goats: dairy, pet or pygmy.

Instructor: Cassandra Burnham



607 Raised Bed Gardening

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

Instructor: Dave Buchan



608 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



609 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



610 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, making it a delicious treat to enjoy with love ones. \$3 materials fee.

Instructor: Lizette Flores



612 Beef Cattle Breed Roundtable

Three long-time beef farmers will share their management systems and individual breed characteristics. Limousin, angus and dexter cows will be discussed, with questions welcomed.

Instructor: Jim Anderson, Gerry Labish, Barb Devol



615 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



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

667 Raising Livestock Using Quality Assurance Practices

Come to an interactive class teaching good production practices for farmers of all ages and farms of all sizes. All animals deserve the best possible living conditions and handling as they mature to serve you. Whether producing for your own table or someone else's, you'll want to produce healthy, savory, palatable food for the dinner table.

Instructor: Beth Morrison

(Session 6 continues onto the next page)

#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



650 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. Dale Ann Moore



#658 Basic Cheese Making

So you have some extra milk on your homestead. Why not make cheese? Learn the fundamentals of cheese making. It's not hard to get started. We will make an easy soft cheese in class as well as taste the final product. Learn about cultures and curd, rennet and ripening. Anyone can do this and once you understand the fundamentals it's easy to move on to more complex cheeses. Joan Schleh has been milking her goats and making cheese for over 12 years. As a recent graduate of the Oregon State University cheese making course she is eager to share what she has learned both in the classroom and through experience.

Instructor: Joan Schleh



659 Take Control of the Future of Your Farm: Farm Planning 101

What is a Farm Plan and why do I need one? Are your animals knee deep in mud? Are your pastures less than productive? Then come join this class to learn how a farm plan can help you and your operation. By installing agricultural practices such as compost bins and heavy use areas, you can alleviate these common issues. Also, learn about conservation district cost-share programs to see if they can help you achieve your goals through financial assistance.

Instructors: Eric Schuh & Brad Riehle



660 Fruit Tree Pruning

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

Instructor: Gary Moulton



#662 Build Your Own Rain Barrel

Collecting rain water in a barrel or cistern is a great way to water your garden and make use of this valuable resource. Join Snohomish Conservation District as they lead you through an easy to understand, hands-on, build-your-own rain barrel workshop. No experience is necessary and all tools will be provided. Attendees are welcome to bring guests who can help assemble their rain barrel. Class fee is \$35, payable upon registration, to help cover the cost of the materials rain barrel you bring home.

Instructor: Bobby Butler and Snohomish CD staff

663 Sharpening Your Tools

Every gardener soon tires of the dull tools that smash and tear rather than effortlessly cutting through the stems, grasses, branches that annoy us. Most, if not all, can be sharpened readily, quickly and simply. One can do it all by hand, or with one or two simple power tools. The instructor will demonstrate how to renew and sharpen many kinds of tools that most gardeners use. If you have a particularly useful old tool that you hate to quit using because it not only looks tacky, but it's also mashing rather than cleanly and easily zipping through plant material, bring it with you and as time permits the instructor will either sharpen it for you, or suggest ways you can do it yourself. Be sure any tool has your name on it!

Instructor: John McMillin



#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



680 Buying Your First Farm

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 "Mules Rule"!

Have you ever thought about owning a mule? Do you know the differences between mules and horses? This class will be an intro to the world of mules and what they can do as well as dispelling some mule myths! Caution: once you get the mule bug, there is no cure!

Instructors: Kathy Turnage, Gerheart Jorgenson



685 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



683 Aching Equine Joints: A Pain for Horses and Owners

This seminar will touch on joint disease development, diagnosis and management strategies including the types of medications currently used and their effects.

Instructor: Dr. Ryan Wolker



#691 Showing Beef in the Ring

How to be competitive in the show ring with present day techniques.

Instructor: Dena Klocke, Darci Toth, and Tarisa Toth



695 Edible Mushroom Cultivation

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

Instructor: Kevin Zobrist



699 Smokin' Hot Barbecuing!

Learn from an expert! Pat Cairus shares his barbecuing techniques including rubs, marinades, seasonings and fuel choices for smoking your own meats.



624 Raising Financial Support for a Market Animal

Which camp are you in: the jubilant student who sells his market animal well and pockets additional support from add-ons or the student who barely breaks even after expenses are paid? Learn different approaches to a marketing campaign for your animal to maximize your return on your investment and earn more money for your future projects.

Instructor: Daryl Main



697 Advanced Giant Pumpkin Growing

Learn tips on vine layout and pruning and what you can do to super charge your plant.

Instructor: Matt Radach

692 New Trends in Small Ruminant Parasite Control

Overuse of chemical dewormers has created significant parasite resistance in some parts of the country and even in WA. We'll emphasize non-chemical means of internal parasite control in sheep and goat production. Learn about parasite life cycles, methods of monitoring animal health, management decisions that can greatly reduce use of dewormers, and pasture management systems that increase both animal and pasture productivity.

Instructor: Dr. Susan Kerr



630 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

621 Healthy Hooves for Sheep & Goats

Hoof health is affected by breed, genetics, management and nutrition, soil moisture and characteristics, and topography. Dr. Powers, who has spent the past 8 years in New Zealand caring for sheep, goats, and beef, will share information on preventive maintenance and treatment of diseases affecting the hoof.

Instructor: Dr. Joe Powers

