

Session 1: 9:00-10:00 AM

#101 Rejuvenate! Quick landscape design for homeowners



Instructor: Kathy Anderson

So many people want to work in their own yard but lack design skills. In this class, participants will be guided to create a vision for their landscape and add their own elements to a provided template to get started! Unsure of what you want? Don't worry. This class will guide you through the actual steps I take when working with a new client. You will leave knowing what you have and what you can do with it!! Remember to bring a picture of an outdoor space that you would like to enhance. All other materials are provided. You can also take class #2 that focuses on layering your landscape for year-round beauty!

#102 Beginning Poultry 101

Instructor: Ben Benson

Dive into the basics of poultry care and management in this introductory course designed for beginners. Whether you're interested in raising chickens, ducks, turkeys, or other poultry, this class will provide essential knowledge to get started. Topics include selecting the right breeds, housing and coop design, feeding and nutrition, egg production, basic health care, and predator protection.

#103 Ruminant Parasite Management: An Integrated Approach: Part 1

Instructor: Dr. Tim Cuchna

Parasites are a significant production issue facing farmers and ranchers. Managing this problem involves a multifactorial approach including, at a minimum, nutrition, pasture/facilities management, treatment protocols, animal variation, and economics. My goals with this presentation are to inspire participants to look at parasite control from multiple aspects and help you begin designing a parasite control program for your farm.

#104 Social Marketing for Progressive Farmers

Instructor: Allen Bush

Create a social media marketing plan that elevates interest in the activities you participate in everyday. From gear selection to production methods, to desired channels. Finding your niche and developing your creativity.

#105 Managing the 7 Wastes on Your Farm

Instructor: Michelle Canfield

Borrow a concept from Lean Manufacturing and master The Seven Wastes on your farm. Analyzing your operation to identify and eliminate "muda" (waste) will improve profitability and reduce the cost of non-quality, as well as cut down your workload and stress!

#106 Pigs 101



Instructor: Chris Carlson

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

#107 Cold Process Soap– Everything you wanted to know: Part 1 (Must also take #204)



Instructor: Karen Corey

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

#108 Uniquely Gaining a Keen Sense of Reading Stock as a Rodeo Bullfighter



Instructor: Dave Danton

David Danton is a cattleman, rodeo bullfighter, dog trainer, and inspiration. David can now add ZEBRA WRANGLER to his long list of accomplishments. David will be speaking on livestock handling in a safe and calm manner, sharing stories of ranch/rodeo life, and inspiring everyone to have courage and confidence. David will share how his background and experience lead to the safe recovery of 4 zebras, including the elusive North Bend zebra, Shug. You will learn

how you can use these tried-and-true methods on your own farm/ranch/homestead. Don't miss this exciting and informative event and our dynamic Keynote Speaker, David Danton.

#109 Feeding Dairy Goats



Instructor: Gary Fredericks

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 will help both you and your herd.

#110 Selecting and Feeding Rabbits for Meat Production



Instructor: Kody Friedrich

Instructor Kody Friedrich, a long-time rabbit breeder and Snohomish County 4-H Rabbit Program Leader, will teach you what to look for when selecting rabbits for meat production. We will discuss selection based on breeds, phenotype selection, structure, and have hands-on opportunities to see and feel what to look for, and how good conformation leads to good carcass yield. This is a hands-on class and will give you the opportunity to feel and see a variety of rabbit body types.

#111 Versatile Blueberry-Health Benefits, Versatile Uses, and Cooking with Farmer Karen Fuentes



Instructor: Karen Fuentes

Explore the uses, health benefits, and versatility of blueberries and enjoy a fun blueberry cooking demonstration that showcases amazing blueberries with local farmer Karen Fuente

#112 Saddle Fitting for Your Horse



Instructor: Cherie Geerdes

A good fitting saddle is imperative for the comfort of both horse and rider. It improves the way your horse will work, making them more willing. The goal of proper saddle fit is to identify a saddle that fits both participants-the horse and the rider. Cherie will look at the key physical characteristics affecting saddle fit and share critical saddle fitting points.

#113 Pasture Perfect: Mastering Sustainable Grazing Practices

Instructor: Ryan Gelwicks

Join us for "Pasture Perfect: Mastering Sustainable Grazing Practices," where you'll explore the art and science of effective pasture management. This course is designed for farmers, ranchers, and land stewards looking to enhance their grazing systems for both productivity and environmental sustainability.

We will touch on subjects including essential techniques for maintaining healthy pastures, including soil health management, rotational grazing strategies, and plant diversity promotion. We'll cover the ecological impacts of grazing, strategies to mitigate erosion and overgrazing, and how to adapt your practices to changing climate conditions.

#114 Intro to Pickling and Fermentation



Instructor: Jennie Goforth

Discover fermentation basics for foods like sauerkraut and learn about the quick pickling process for many different types of vegetable and fruit pickles. This class will also discuss short- and long-term storage methods for both fermented and quick pickles.

#115 Noxious Weeds

Instructor: Madelyn Loy

Noxious weeds can be costly, annoying, and downright mean. Whether you're dealing with a particular weed or just want to keep your land as productive as possible, weed management starts with a good plan. Join us in learning more about some of the worst weeds of Western Washington, how to effectively control them and how to make your land more resistant to these unwelcome guests in the first place

#116 Arc Welding



Instructor: Daryl Main

Intro to welding with an opportunity for hands-on training for each student.
Add \$10 materials fee.

#117 Necropsy of a Dead Calf: Part 1 (Must also take Part 2: #215)

Instructor: Dr. Craig McConnel

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

#118 Wool Lab: Skirting/Washing



Instructor: Denise Mor

In this class we'll discuss methods for washing/scouring/degreasing wool, focusing on making the most of an imperfect fleece, using common household products and materials.

#119 Beginning Beekeeping: Part 1 (Must also take Part 2: #219)



Instructor: Tamila Morgan

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

#120 Fruit Tree Pruning



Instructor: Gary Moulton

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

#121 Sheep 101: Part 1 (Must also take Part 2: #220)



Instructor: Jessica Nemnich

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

#122 Using Essential Oils on the Farm



Instructor: Tamara Shelley

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

#123 Starting with Elderberries



Instructor: Seth Smith

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

#124 Growing Vegetables, Herbs, and Flowers



Instructor: Ada Snyder

This class is for folks interested in learning how to cultivate a vegetable, herb and flower garden. You'll learn about growing in the PNW- location, soil prep, timing for seeding/transplanting, varieties that work well for the PNW and other tools for a successful and productive garden.

#125 Beauty & The Beast: Genuine Skagit Cooking with Radicchio and Celeriac



Instructor: Blake Van Roekel

Did you know that the Skagit Valley produces over 80 commercial crops? Even in winter, its mild, maritime climate supports year-round production. In celebration of the farm-raised flavors featured in the Skagit Valley's newest cookbook, [Genuine Skagit Cooking](#), instructor Blake Van Roekel will share Radicchio Caesar Salad and Roasted Celeriac Fries. Ingredients for this class include both fresh, locally grown winter vegetables from Boldly Grown Farm as well as value-add goods available all year. As a magenta starlet of winter crops, the crisp head of radicchio is the "beauty" that has quickly

caught the eye of chefs and home cooks the past few years. But let's not sidestep the often-overlooked celeriac! Knobby and gnarly, this "beast" of a root vegetable reveals a sweet and creamy flesh well suited for an incredible array of fresh, baked, roasted and slow-cooked dishes.

#126 Basic Beef Feeder Cow Nutrition



Instructor: Dr. Scott Waltner

How to plan and execute a simple feeding program for calves, yearlings, breeding stock and finish animals.

#127 Grow the Heck Up! Embellish Your Garden with Vines:



Instructor: Laura Watson

Learn to embellish your garden with the beauty of vines that do well in our area. Using great photos and a friendly speaking style, Laura Watson will provide details about their care and pruning. Receive an informative, detailed take-home handout

#128 Goats 101



Instructor: Kim Wilson

Basic care and keeping of goats for beginners. Benefits of raising goats for dairy, meat or pet. Husbandry skills such as disbudding, castration, hoof care, parasite prevention and control. Importance of proper housing, fencing, feeding for your breed

#129 Forest Health in the PNW: Part 1 (Must also take Part 2: #228)

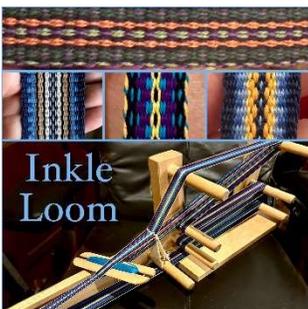


Instructor: Kevin Zobrist

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

#130 An Introduction to Band Weaving on the Inkle Loom: Part 1 (Must also take Part 2: #217)

Instructor: Heidi Lucey



Band weaving is a fantastic way to dip your toe into the art of weaving; it's fun and easy. With endless possibilities in color and pattern, your bands can become lanyards, straps for purses, bags, or guitars, or even decorative edging for clothing.

In this class you will learn the basics and terminology of weaving and pattern development. After warping a few strands yourself, we will spend the balance of the class weaving, learning good tension, consistency, and keeping those edges straight. **Class Fee: \$30.00**

#131 All about Lavender



Instructor: Renee Ellsworth

How to grow this ancient herb, process it, and honor its place in your backyard medicinal and pollinator garden. Lavender on the homestead has a myriad of benefits. Find out how the lavender farm and homestead in Stanwood, Our Legacy Fields, uses every bit of this beneficial herb to support the total wellness of the farm, farmer and community.

#132 Farm Building Location, Site Improvements, and Code Compliance



Instructor: Jon Schwegler

First in a three-part series of related, but stand-alone presentations on hobby farm construction. Locating permanent structures in the best spot on your property saves money, time and rework. The goal of this class is to present often overlooked considerations in site planning to save trouble down the line. This series is targeted toward folks who want a smallish structure that does not need a permit, such as a shed, small barn, greenhouse or manure structure. The concepts apply to larger sites also. We will cover the basics of code compliance, industrial engineering, designing for weather, mud control, future expansion, and utilities. Concepts from this class will apply to the second and third classes.

Session 2: 10:15-11:15 AM

#200 Maximizing Beef Profitability: Strategic Management for Consistent Weight Gains and High Returns



Instructor: Jim Anderson

How can you ensure your profitability by raising beef? The greatest single input is the ability of your animals to gain weight consistently from birth until harvest. Hear a local beef rancher share his strategic management strategy which sets the framework for his operation. Choosing your genetics, establishing stringent breeding and calving seasons, herd health, facilities, marketing and maximizing your forage production all using best management practices gives you the best opportunity to profit and will be shared in this class. Learn how to maximize the pounds of beef your animals produce to give you the highest return on your investment of time and dollars.

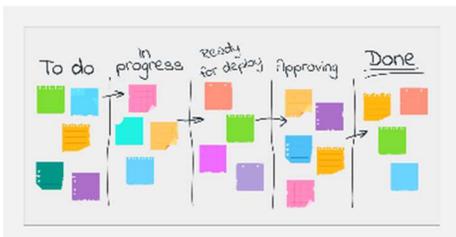
#201 Wildlife: How to live with, without too much pain!

Coexistence, Management, and Conservation for Washington Landowners

Instructor: Ken Bevis

Our relationship with wildlife has changed much in the past decades, from being viewed as obstacles to progress, to commodity, to nuisance, and amenity. Sometimes all of these apply, but how do we live with the various and fascinating creatures that share our land? In this class we will discuss some of the key species that live in Washington, including those common and controversial, and landowner strategies for attracting, co-existing and repelling when needed. I will also mention the DNR's Service Forestry programs and what is available through WSU and DNR for small forest landowners.

#202 Using Kanban to Organize Workflow!



Instructor: Michelle Canfield

Borrow a concept from Toyota's "Lean Manufacturing" movement. Make a Kanban (card) board, which acts as a dynamic to-do list, for tracking the flow of work and chores in your business, on your farm, or in your household. Kanban's help you visualize your goals, prioritize, communicate status with others, see and celebrate progress, understand labor capacity, and avoid running out of the inventory you need to keep things running smoothly! Whether you run a small business with staff, or just want to organize your life, farm and family; Kanban's will help you see what's most important, gain control of your priorities, and improve efficiency at getting work done!

#203 Making Your Own Yarn- Spinning Yarn with a Spindle: Part 1

(Must also take Part 2: #303)



Instructor: Instructor: Karen Chabinsky & Barbara Seeler

Ever wonder if you could spin your own yarn? Isn't the equipment expensive? Are there not a lot of accessories you also need? Never fear! Learning to spin can cost you from nothing to thousands of dollars. Spindle spinning is a good way to start. This class will include a well-balanced spindle, fiber, and instruction that can take you from start to finish in making yarn on a spindle.

We include a good grade of fiber for you to start with and personal instruction to help you become confident with your spinning. We will cover types of fibers, spinning tools, differences and what to look for in a spindle, how to finish your yarn and bring samples of different types of yarn reflecting the spinning methods used. We will also cover “where to go” if you want to join a guild and how to find more fiber to spin. Come join the fun!

Materials Fee: \$30.00 for two different fibers, a well-balanced spindle and instructions covering the spinning process from start to finish to take with you.

#204 Cold Process Soap– Everything you wanted to know: Part 2 (must also take class #107 Cold Process Soap: Part 1)



Instructor: Karen Corey

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

#205 Rejuvenating your Lawn



Instructor: Gary Fredricks

Would you like to have a healthier, more attractive lawn next year? Learn the basic steps that will maintain and revive an otherwise healthy lawn. Discover low-cost methods to overcome many of the problems faced over the summer and winter.

#206 Sourdough Bread Baking for Beginners



Instructor: Carol Frey

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.

#207 Rabbit Butchery

Instructor: Kody Friedrich

This class is not for the faint of heart. Instructor Kody Friedrich will lead you through processing rabbits for consumption, as well as the do's and don'ts of dispatch. We will also discuss rough anatomy and warning signs to look for during dispatch. This is a demonstration class due.

#208 The Versatile Blueberry-Health Benefits, Versatile Uses, and Cooking with Farmer Karen Fuentes



Instructor: Karen Fuentes

Explore the uses, health benefits, and versatility of blueberries and enjoy a fun blueberry cooking demonstration that showcases amazing blueberries with local farmer Karen Fuentes.

#209 Pasture Perfect: Mastering Sustainable Grazing Practices

Instructor: Ryan Gelwicks

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We will touch on subjects including essential techniques for maintaining healthy pastures, including soil health management, rotational grazing strategies, and plant diversity promotion. We'll cover the ecological impacts of grazing, strategies to mitigate erosion and overgrazing, and how to adapt your practices to changing climate conditions.

#210 Root Cellars and Microclimate Storage



Instructor: Jennie Goforth

Root Cellars and Microclimate Storage: Learn about food storage and preservation methods including freezing, dehydration, and using root cellars or other microclimate storage in your home. We will also look at different designs for root cellars and basic construction methods. The instructor has utilized a root cellar for twenty years and can offer practical advice and information.

#211 Garden Tool Selection, Sharpening and Maintenance



Instructor: Don Ham & Diana Wisen

With such an array of garden tools available, how do you choose what's right for you and your gardening needs? Learn how to select, care for and sharpen your own garden tools. which will make gardening easier and more fun for you.

#212 Heritage Poultry Breeds



Instructor: Benjamin Janicki

Before the advent of large commercial farming operations, there were dozens of poultry breeds that were productive and useful with unique adaptations to different environments and management systems. They also happened to come in many unusual colors and forms. Today, most of these old heirloom breeds are on the brink of extinction. Heritage poultry breeds are naturally breeding, have long and productive outdoor lifespans, and moderate growth rates. We will discuss

the history of heritage poultry, showcase breeds for various purposes including eggs and meat, and how to choose a breed, secure stock, and manage your own breeding flock of heritage birds.

#213 Everything is Coming up Roses



Instructor: Virgene Link-New

Come learn about the requirements and care for the rose so you can nurture the beauty in your garden. A symbol of love and beauty, as well as war and politics, the rose was designated our national flower in 1986, winning by popular vote over the American marigold.

#214 Welding



Instructor: Daryl Main

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

Add \$10 materials fee.

#215 Necropsy of a Dead Calf: Part 2

Instructor: Dr. Craig McConnel

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

#216 Endurance Riding in the Pacific Northwest



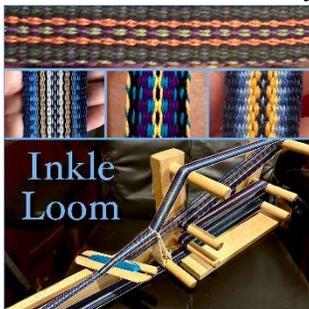
Instructor: Beth Meenaghan

Join Aarene Storms for “Endurance 101: a gentle guide to the sport of long-distance riding.” Aarene literally wrote the book. Her presentation will introduce endurance riding in the Pacific Northwest, along with tips on how to get started. The presentation will be followed by a panel

discussion featuring current PNW endurance riders.

#217 An Introduction to Band Weaving on the Inkle Loom: Part 2 (must take Part 1: #130)

Instructor: Heidi Lucey



Band weaving is a fantastic way to dip your toe into the art of weaving; it's fun and easy. With endless possibilities in color and pattern, your bands can become lanyards, straps for purses, bags, or guitars, or even decorative edging for clothing.

In this class you will learn the basics and terminology of weaving and pattern development. After warping a few strands yourself, we will spend the balance of the class weaving, learning good tension, consistency, and keeping those edges straight. **Class Fee: \$30.00**

#218 Wool Lab: Carding/Combing

Instructor: Denise Mor

Turn your clean wool locks into batts, roving, or combed top in preparation for spinning or felting. Demos and tips for achieving best results with hand cards, drum carder, and table-mounted hand combs.

#219 Beginning Beekeeping: Part 2



Instructor: Tamila Morgan

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

#220 Sheep 101: Part 2



Instructor: Jessica Nemnich

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

#221 Raising Market Pigs on Pasture



Instructor: Carol Osterman

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

#222 Growing Tomatoes from Seed

Instructor: Sheri Rylaarsdam

Join us for an engaging and hands-on workshop where you'll learn the essentials of growing tomatoes from seed! Whether you're a novice gardener or looking to refine your skills, this class will cover everything you need to know to cultivate your own delicious tomatoes.

#223 Getting Figgy with Figs



Instructor: Seth Smith

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

#224 Tractor Maintenance



Instructor: Steve VanValkenburg

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.

#225 Hay 101



Instructor: Dr. Scott Waltner

How to inspect, test and acquire the best hay to meet the needs of the species and life-stage animal you are feeding. Whether it's Cattle, llamas, alpacas, horses, sheep, or goats this class will help you in the decision-making process.

#226 Clematis, the Queen of Climbers



Instructor: Laura Watson

Learn to bring the amazing beauty and variety of clematis to your garden—with ease. Learn how to Select, Grow, and Prune. Using great photos and a friendly speaking style, she will showcase the splendor of clematis and their amazing variety in color, shape, bloom time, and growth habit. Get details about the care of clematis, information about simplified pruning, and recommendations for easy clematis to try. You will receive an informative and detailed handout.

#227 Foraging Edible & Medicinal Plants in Western Washington



Instructor: Rachael Witt

Take a walk on the wild side – and learn ways of using wild plants for food and medicine! In this class, participants will learn basic plant identification of common plants in Western Washington ecozones, ways to sustainably harvest, edible and medicinal plant uses, toxic cautionaries and more! This will be a hands-on opportunity to see, smell, feel, and taste local plants that have various uses.

#228 Forest Health in the PNW: Part 2

Instructor: Kevin Zobrist

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

#229 Ruminant Parasite Management: An Integrated Approach: Part 2

Instructor: Dr. Tim Cuchna

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#230 Farm Building: Concrete Work



Instructor: Jon Schwegler

Second in a three-part series of related, but stand-alone presentations on hobby farm construction. Need a place to hide the bodies? Pavement is forever, so concrete pads are the perfect solution to many farm problems such as manure management, rodent control, mud control and creating dry storage. With the main focus being a 10x12 slab, we'll cover budgeting, design, ground prep, forming, reinforcing, crack prevention, where to buy, installation, basic finishing, drying, tools, protective equipment, how to chip up and remove, and if it all goes to hell: cost to hire a pro. If we have time, we will also cover repair, so bring a photo of your problematic slab.

Session 3: 11:30-12:30 PM

#301 Maximizing Beef Profitability: Strategic Management for Consistent Weight Gains and High Returns

Instructor: Jim Anderson

How can you ensure your profitability by raising beef? The greatest single input is the ability of your animals to gain weight consistently from birth until harvest. Hear a local beef rancher share his strategic management strategy which sets the framework for his operation. Choosing your genetics, establishing stringent breeding and calving seasons, herd health, facilities, marketing and maximizing your forage production all using best management practices gives you the best opportunity to profit and will be shared in this class. Learn how to maximize the pounds of beef your animals produce to give you the highest return on your investment of time and dollars.

#302 Wildlife: How to live with, without too much pain! How to help them, and how to deal with them when they are a problem.

An emphasis on common species and issues that emerge with wildlife in NW WA



Instructor: Ken Bevis

Our relationship with wildlife has changed much in the past decades, from being viewed as obstacles to progress, to commodity, to nuisance, and amenity. Sometimes all of these apply, but how do we live with the various and fascinating creatures that share our land? In this class we will discuss some of the key species that live in Washington, including those common and controversial, and landowner strategies for attracting, co-existing and repelling when needed. I will also mention the DNR's Service Forestry programs and what is available through WSU and DNR for small forest landowners.

#303 Making Your Own Yarn- Spinning Yarn with a Spindle: Part 2

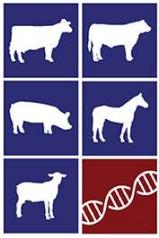


Instructor: Karen Chabinsky & Barbara Seeler

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Materials Fee: \$30.00 for two different fibers, a well-balanced spindle and instructions covering the spinning process from start to finish to take with you.

#304 Decoding Livestock Genetics: Tools for Better Breeding



Instructor: Kimberly Davenport

Unlock the potential of genetics to improve your livestock breeding strategies! This workshop will explore how breeders can leverage genetic testing, selective breeding, and emerging technologies to enhance livestock health, productivity, and resilience. We will cover the basics of heredity, common genetic markers, and how to avoid inbreeding while promoting diversity within your herd. Participants will learn to interpret genetic data from several different livestock species, identify desirable traits, and make informed decisions to meet specific breeding goals. This class aims to equip you with practical tools to enhance your breeding program and achieve consistent, high-quality results.

#305 Common Rabbit Diseases and Conditions

Instructor: Kody Friedrich

This class will focus on common diseases, conditions, and parasites that can affect rabbits in a commercial rabbitry setting. We will discuss hygiene, disease prevention, common conditions and their prevention and treatment, as well as managing internal parasites in rabbits. This is a classroom/presentation class and will not feature hands-on activities.

#306 Saddle Fitting for your Horse



Instructor: Cherie Gerdees

A good fitting saddle is imperative for the comfort of both horse and rider. It improves the way your horse will work, making them more willing. The goal of proper saddle fit is to identify a saddle that fits both participants-the horse and the rider. Cherie will look at the key physical characteristics affecting saddle fit and share critical saddle fitting points.

#307 Intro to Canning-Learn the basics of safe canning practices as we explore water bath and pressure canning.



Instructor: Jennie Goforth

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

#308 Raising Heritage Turkeys



Instructor: Benjamin Janicki

Heritage turkeys are long lived, active foragers that are able to mate naturally and raise their young. Heritage birds grow at a more moderate pace relative to modern commercial turkeys, allowing them to develop a layer of fat beneath the skin which imparts a richer flavor to the meat. They come in many unique color varieties, all of which are in danger of extinction. We will discuss the history of domestic turkeys, describe the varieties, and how to choose and raise your own birds and manage your breeding flock for success.

#309 Growing Great Pastures

Instructor: Jon Jarvis

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

#310 The Calving Process: Normal & Problem Calving



Instructor: Dr. Craig McConnel

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

#311 Mozzarella



Instructor: Jessica Nemnich

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

#312 Grow Vibrant Tomatoes in the Pacific Northwest

Instructor: Sheri Rylaarsdam

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.

#313 Cooking like Your Grandmother in a Waste Free Kitchen



Instructor: Diane Smith

Create your own waste free sustainable kitchen by learning to incorporate vegetable ends and stems.

#314 Introduction to Mason Bees



Instructor: Raymond Strelecki

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

#315 Tractor Maintenance



Instructor: Steve VanValkenburg

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.

#316 Basic Beef Cow Nutrition- Cow/Calf



Instructor: Dr. Scott Waltner

How to plan and execute a simple feeding program for calves, yearlings, breeding stock and finish animals. Find the best solutions for you.

#317 Garden Tool Selection, Sharpening and Maintenance



Instructor: Don Ham & Diana Wisen

With such an array of garden tools available, how do you choose what's right for you and your gardening needs? Learn how to select, care for and sharpen your own garden tools. which will make gardening easier and more fun for you.

#318 Intro to Herbal Infusions: Water & Vinegar Solvents



Instructor: Rachel Witt

Herbs can be used in so many ways – from spices to teas to topical remedies or even cleaning agents! In this class, we will discuss how herbs work and how to best infuse them in order to obtain their benefits. Participants will learn how to extract different wild and cultivated plants in water and vinegars. We will make teas, decoctions and infusions as well as herbal infused vinegars to take home. Come join us for an experience tasting herbs, preparing them in nutritious, delicious and medicinal ways while also learning about their beneficial properties. **Materials Fee: \$5**

#319 Know Your Native Trees

Instructor: Kevin Zobrist

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

#320 Feeding Swine

Instructor: Jenny Miller

A Feeding Swine class teaches participants the fundamentals of nutrition and feeding practices for pigs at all stages of growth. Topics include understanding swine dietary needs, selecting appropriate feeds, managing feed costs, and promoting healthy weight gain. By the end, students will be able to create balanced feeding plans that support the health and productivity of their pigs.

#321 Farm Building: Design and Basic Construction Methods



Instructor: Jon Schwegler

Third in a three-part series of related, but stand-alone presentations on hobby farm construction. Many hobby farms have multiple types of animals, and constructing facilities/fencing that keep animal feed separate and exclude predators can be a challenge. The goal of this class is to discuss the needs of participants and develop/share ideas that can fit the needs of each situation. This will be a seminar, not a lecture. Portable and permanent structures will be discussed. General construction methods will be shared to outline the materials and tools that tend to work best for the do-it-yourself hobby farmer.

#322 The Goat-to Guide: Top 10 Most Common Small Ruminant Ailments

Instructor: Dr. Juila Wegley

This comprehensive class is designed for goat enthusiasts, farmers, and caretakers who want to enhance their knowledge and skills in managing dystocia (difficult births) and neonatal care in goats and sheep. Dystocia, a challenging aspect of goat breeding, requires careful intervention to ensure the well-being of both the dam and the offspring. Participants will gain practical insights into recognizing signs of dystocia and will learn hands-on techniques for assisting with difficult births, including proper positioning and effective use of obstetrical tools, and when to call the vet! The class also covers the role of nutrition and health management in minimizing dystocia risks. Neonatal goat care is equally crucial for the overall success of a goat breeding program. Topics in this segment include immediate post-birth care and common health issues affecting newborn goats. Participants will acquire skills in identifying and addressing common neonatal problems, such as hypothermia, malnutrition, and infection.

Session 4: 12:45-1:45 PM

#401 Beginning Dog Psychology



Instructor: Christine Cameron

Please join Christine as she dives into Dog Psychology: the how's and why's of a rewarding relationship with your dog. Christine has trained dogs since 1968 and competed in conformation, obedience, field trials, hunt test, barn tests, and canine companionship test. An hour of advice toward a happier, less confused dog.

#402 Crabbing



Instructor: Chris Carlson

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

#403 Pasture Renovation Options

Instructor: Gary Fredricks

Your pasture just is not producing enough grass to maintain your livestock and a change is needed. Plowing a field to start over can be expensive. Find out what other options you can use to invigorate your pasture to maximize grass production on a budget.

#404 The Homestead Cidery



Instructor: Doug Hofius

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 cyder, and alternative methods of cider production.

#405 Flower Arranging 101



Instructor: Nicole Jones

Do you have 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.

\$10 materials fee.

#406 Common Garden Problems and How to Address Them

Instructor: Virgene Link-New

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

#407 Picking Family Friendly Livestock Breeds



Instructor: Ali Maynard

Homesteading can be a happy family affair, but there are certain breeds from each classic barnyard species that fare better in a family environment. If you want to select for productivity and temperament, then this class will offer some insights. Ali Maynard, the Farm Coordinator at Farrel-McWhirter Park for

the City of Redmond Parks Department has specialized in selecting breeds and individuals that thrive at the City's public educational farm for well over a decade. Come meet a few of the animal residents of Farrel - McWhirter Park as Ali discusses breed selection, selecting individuals, training, and management of livestock that will be a safe and kind asset to your family homestead.

#408 Cheese Making in the Homestead (A three-hour class Take #408,517,617)



Instructor: Diana Miller

Learn how to take your food self-sufficiency to the next level by making hard, aged cheese at home. In this class, we will make Alpine Tomme cheese from raw cow's milk. The process of cheese making involves 4 basic steps; culture the milk, set the curd, cut and cook the curd, and press the curd. I will also cover brining your cheese and storing and aging your cheese. I teach all these steps on a homestead level. My goal is to make cheesemaking less daunting. I will also cover starting and maintaining a clabber and how to use a clabber to culture your cheese so that you are not relying on freeze-dried cultures that you purchase.

#409 Wool Lab: Spinning Tools & Techniques

Instructor: Denise Mor

Intro to wheel spinning. We'll talk about basic wheel mechanics and yarn structure. Bring a spinning wheel if you have one and stick around for the Spinning Time session!

#410 Honeybee Queen Rearing: Part 1 (Also take Part 2: #519)



Instructor: Tamila Morgan

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

#411 Evaluating livestock for herd improvements and judging competitions.

Instructor: Marlin Newhouse

This course will provide introductory and in-depth methods for evaluating market & breeding beef cattle, sheep, hogs, and Boer goats for selecting animals in a group to compete in a livestock judging competition or making decisions for herd improvements.

#412 Soil Sampling 101

Instructor: Rosy Smit

Come learn the basics of how and why you should take a soil sample from your pasture or crop field. Soil testing not only will provide valuable insight on the nutrient levels of your soil but will also help inform you of how best to manage the nutrients for the crop you are planning to grow. Learn how to pull a sample accurately, where to send it in for analysis and how to interpret the results.

#413 Clipping and Showing Beef Cattle

Instructor: Tarisa Toth & Amanda Toth

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

#414 Owls: Have A Hoot in Your Barn



Instructor: Brennan VanLoo

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

#415 Raising Meat Rabbits

Instructor: Lucinda VanVelkenburg

Discussion on what you need to get started raising meat rabbits. Topics covered will include housing, special equipment, rabbit selection, breeding, feeding and handling. I will have some rabbits available so you can get hands on experience of handling, sexing, and seeing what to look for in meat animals.

#416 Layering for a Dynamic & Beautiful Garden



Instructor: Laura Watson

One of the most important elements of a beautiful & dynamic garden is layering, by staggering foreground, middle-ground, and background to create an alluring and satisfying landscape. Principles include repetition, scale, flow, depth, contrast, and focal points. Learn to bring layering principle into your garden.

#417 Learn about Microclimates in Your Yard

Instructor: Claudia Wells

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

#418 Enhancing Farm Education and Online Agritourism



Instructor: Andrew Tuttle & Mary Marshall

Learn about new tools and strategies you can use to tell your farm's story, reach a wider audience online, and strengthen farm education programs. Edge Perma uses advanced technology to develop virtual farm experiences, making farm education more accessible. Gain an understanding of why these methods of site documentation can benefit local farmers and connect more consumers with farms. Leave this session with a list of affordable drones, cameras, and software programs you can utilize right away to expand your reach.

#419 Dystocia and Neonatal Care in Small Ruminants

Instructor: Dr. Liz Hardy

This comprehensive class is designed for goat enthusiasts, farmers, and caretakers who want to enhance their knowledge and skills in managing dystocia (difficult births) and neonatal care in goats and sheep. Dystocia, a challenging aspect of goat breeding, requires careful intervention to ensure the well-being of both the dam and the offspring. Participants will gain practical insights into recognizing signs of dystocia, and will learn hands-on techniques for assisting with difficult births, including proper positioning and effective use of obstetrical tools, and when to call the vet! The class also covers the role of nutrition and health management in minimizing dystocia risks. Neonatal goat care is equally crucial for the overall success of a goat breeding program. Topics in this segment include immediate post-birth care and common health issues affecting newborn goats. Participants will acquire skills in identifying and addressing common neonatal problems, such as hypothermia, malnutrition, and infection.

#420 Growing a Diverse and Resilient Forest

Instructor: Stacey Dixon

Many landowners are interested in growing a diverse forest, not just a monoculture. This talk will provide landowners with some helpful guidelines and tips for species selection as well as management considerations when planting certain species.

#421 What to Look for when you buy or Rent a Piece of Property

Instructor: Charlie Boon & Ryan Gelwicks

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.

Session 5: 2:00-3:00 PM

#501 Herd Records- Flocks & Beef Ear Tagging protocol & Legit ability

Instructor: Allen Bush

How livestock producers can use visual animal identification to keep records, manage illness and measure value.

#502 Dogs: The top 10 Questions Every Dog Owner Has!

Instructor: Christine Cameron

Join Christine as she shares the top 10 most asked training questions and explains how to address them! There will be Q & A time as well. An hour of advice toward a happier, less confused dog.

#503 Preparing for Lambing and Kidding: Part 1 (Must also take Part 2: #605)



Instructor: Michelle Canfield

Don't be caught unprepared in an emergency during the most important time of the year! Assess your pregnancy nutrition and vaccination plans, check your inventory for important medicines, prepare a gear bag with critical tools near-at-hand, and assess your infrastructure in the weeks ahead, so you are ready for anything! *TWO HOUR CLASS* First hour is focused on preparing for mama issues, 2nd hour is focused on preparing for baby issues.

#504 Frame Loom Weaving with Your Handspun Yarn

Instructor: Chabinsky/Seeler



Materials Fee: \$ 30.00 Includes wood frame loom, Wool and cotton handspun yarn for 2 projects, weaving needle, pick-up stick and fork.

Spinning your own yarn? What to do now? Don't have a loom? No worries, frame looms are an easy way to start your weaving journey. This class is to show you the possibilities of your newly spun yarn that go beyond knitting or crocheting and into the world of weaving.

In this class you will be working with wooden frame looms that you can take home. The looms are a square made of wood boards, with nails spaced at intervals on the top bar and bottom bar. We will supply both the warp yarn and weft yarn in two different types

of fiber, 100% wool and Perle Cotton. You will have the option of using the provided fiber or using the handspun you made in the spindle class as your weft, or you can use the yarn supplied. Either way there will be enough yarn for two projects.

You will learn how to wind on the yarn to create a warp web, and then the techniques to weave it into a sample and how to finish. Results will be taking home your finished sample.

We will cover related details which include types of looms available, making your own loom, options on how to finish off your sample, and complete instructions on how to repeat the processes we will cover.

Materials Fee: \$30.00 Includes Frame Loom, Warp and Weft yarn for 2 projects.

#505 Invasive Insects in Washington State

Instructor: Charlie Coslor

Learn about the invasive insects threatening Washington state, how to recognize them, and what you should do if you find them.

#506 Body Score Condition: Your Livestock



Instructor: Gary Fredricks

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

#507 Seed Saving for Home Gardens



Instructor: Jennie Goforth

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. The 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.

#508 Rabbits 101



Instructor: Amy Graham

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

#509 Simple Off Grid Solar Power

Instructor: Charles Ihler

Explore considerations for planning and design of small solar power project. Topics include: selection of components such as panels, batteries and inverters. Calculating power output and runtime needs, basic wiring.

#510 Advanced Poultry Genetics and Selection

Instructor: Benjamin Janicki

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

#511 Growing Great Pastures



Instructor: Jon Jarvis

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

#512 Flower Arranging 101



Instructor: Nicole Jones

Do you have 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.

\$10 materials fee.

#513 Clipping and Showing Beef Cattle

Instructor: Tarisa Toth & Amanda Toth

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

#514 Breeding and Farrowing Swine: How to Make it a Success!



Instructor: Kombol Stoffel

Come experience the wisdom from a family who has been raising pigs for over 4 generations, as they discuss their trials and tribulations of breeding and farrowing. Together they will help you explore the importance of dam and sire selection, live breeding vs. artificial insemination, heat cycle detection, preparation for farrowing, must have items for a successful farrowing, and also talk about how difficult farrowing can be. As a family who has raised pigs for over 40 years let us help you understand the do's and don'ts of farming as we share our education and discuss our success and losses of breeding and farrowing.

#515 Arc Welding



Instructor: Daryl Main

Intro to welding with an opportunity for hands-on training for each student.
Add \$10 materials fee.

#516 The 411 on Cavies (Guinea Pigs) and Rabbits



Instructor: Heidi McCurdy, Jocelyn Rees

Are you curious about Cavies? This class introduces kids and families without large properties to the world of 4-H through small animal care. Designed for those living in urban areas, apartments, or cul-de-sacs, the class highlights ways to participate in 4-H with animals like rabbits, and other small pets. Instructors will demonstrate that, even without a farm, kids can experience the joy and responsibility of animal care, develop new skills, and fully enjoy the 4-H experience! (Farm kids are also welcome! 😊)

#517 Cheese Making in the Homestead (A three-hour class Take #408,517,617)



Instructor: Diana Miller

Learn how to take your food self-sufficiency to the next level by making hard, aged cheese at home. In this class, we will make Alpine Tomme cheese from raw cow's milk. The process of cheese making involves 4 basic steps; culture the milk, set the curd, cut and cook the curd, and press the curd. I will also cover brining your cheese and storing and aging your cheese. I teach all these steps on a homestead level. My goal is to make cheesemaking less daunting. I will also cover starting and maintaining a clabber and how to use a clabber to culture your cheese so that you are not relying on freeze-dried cultures that you purchase.

#518 Spinning Time



Instructor: Denise Mor

Bring your wheel or spindle and spin for a bit. No direct instruction provided, but an experienced spinner will be hosting and is open to helping with wheel issues and technique questions.

#519 Honeybee Queen Rearing: Part 1 (Also take Part 1: #410)

Instructor: Tamila Morgan

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

#520 Home Orchard Pest Control

Instructor: Gary Moulton

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.

#521 Applying EPD's (genetic Data) to selection decisions

Instructor: Marlin Newhouse

This course will explain the Expected Progeny Difference data and definitions often considered for making herd improvements and how to utilize the data in livestock judging competitions. We will look at example scenarios and review actual breed data.

#522 Raising Broilers on Pasture



Instructor: Carol Osterman

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

#523 Day Hiking the Central Cascades

Instructor: Craig Romano

Come take a slideshow hiking tour of Washington's breathtaking **Central Cascades** with award winning guidebook author **Craig Romano**. Drawing from his recently released Second Edition Day Hiking Central Cascades (Mountaineers Books); Craig will introduce you to trails along the US 2 corridor, the Icicle River Valley, Lake Wenatchee area, Blewett Pass, Wenatchee foothills, Entiat River Valley, and Lake Chelan including the remote Stehekin River Valley.

#524 Grow Vibrant Tomatoes in the Pacific Northwest



Instructor: Sheri Rylaarsdam

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.

#525 Plant Propagation on The Homestead



Instructor: Seth Smith

Learn how to successfully create duplicate plants from your existing ones. Having these tips, tricks, and methods will not only build your confidence but also save you valuable time and money.

#526 Growing Vegetables, Herbs and Flowers



Instructor: Ada Snyder

This class is for folks interested in learning how to cultivate a vegetable, herb and flower garden. You'll learn about growing in the PNW- location, soil prep, timing for seeding/transplanting, varieties that work well for the PNW and other tools for a successful and productive garden.

#527 Sheep Showing to Win



Instructor: Tarisa Toth

Join us on this exciting journey to become a skilled and competitive sheep exhibitor. Whether you're a novice or an experienced showman, this class offers valuable insights, practical skills, and insider tips to enhance your success in the sheep fitting and showing arena. Get ready to showcase your sheep!

#528 Electric Chainsaws

Instructor: Steve Vanvelkenburg

This class will cover the use, care and operation of electric drive chainsaws. We will look at both corded and battery driven electric saws, how they differ from your common gasoline operated chainsaw and how they are similar. We will cover powering the saw, basic maintenance, chain sharpening and safe use. If you bring your saw and questions, we will answer

#529 Fruit Tree Grafting: Part 1 (Must also take Part 2: #629)



Instructor: Dan Vorhis

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

#530 Ten Great Understory Trees for the Pacific Northwest

(Tree's that grow under the crowns of larger trees, or smaller trees)

Instructor: Laura Watson

Laura will discuss her experiences with ten great understory trees of the Pacific Northwest, nine of which are on the Great Plant Picks list. Attendees will receive an informative list of great trees to try.

#531 Hitting the Sweet Spot with Sweetpotatoes



Instructor: Jordon White

Attendees will learn how to grow sweet potatoes on a small scale successfully in the Pacific Northwest Climate, through information on slip production, cultivar selection, harvest, and curing.

#532 Slugs Midnight Marauders- Managing Slugs and Snails in your Garden



Instructor: Diana Wisen

Learn about the slugs and snails in your garden. Learn tips for a variety of ways to control those pesky slugs and snails that live in your garden.

#533 Lefse!



Instructor: Katie Wood

Learn to make lefse the way your grandmother used to do it—an easy, time-tested recipe made from whole potatoes. You'll learn the entire process of lefse making, from potato preparation to mixing, rolling, folding, and storing, as well as the equipment used to be successful. Plan to sample your fresh, warm creations with traditional fillings! Take your newfound skills

home with you to recreate this wonderful addition to a well-placed Scandinavian meal.

#534 Master Market for Your Horse



Instructor: Ali Maynard

Do you have a horse in your life you'd like to find a new home for or sell? Feeling daunted by the massive undertaking of entering a fast-paced market? In this class, we will cover basic equine marketing from photography, videoing, sales description, pricing, communication with buyers, and where you can get

the word out. You don't have to be a tech wizard to create an engaging advertisement full of information that finds the right home or buyer for your horse!

Session 6: 3:15- 4:15 PM

#601 Layering your Landscape for year-round beauty!



Instructor: Kathy Anderson

Wondering why your landscape looks bare? Learn layering techniques that add fullness and beauty to your gardens. Layering Adds depth and interest, maximizes space, enhances biodiversity, Reduces erosion and moisture loss and Lowers maintenance. Layering also helps to reduce water bills by improving soil's water-holding capacity. Come learn how to create a vibrant, sustainable landscape - one that is self-supporting and needs less care over time! You can also take class #1 that focuses on developing a landscape design for your own yard!

#602 Bear Safety- Don't get Eaten



Instructor: Ann Brattan

Most of Washington is Bear Country, home to resilient, adaptable, inventive, tool-using animals with crazy physiological abilities, who are always smarter than your average human. But they are challenged by burgeoning habitat loss and the impacts of trying to coexist with people living and recreating in their world – including learning highly efficient new ways of packing on the calories, which too often goes very sideways for them. We will delve into who bears are, how they live in their 'house', why they can get into trouble with us (hint: it isn't the bears' fault) and how we can live and recreate responsibly and safely among these remarkable animals.

#603 Noxious weeds on your property: what to know and how to manage difficult and undesirable plants

Instructor: Thomas Bulthuis & Christine Stephens

Noxious weeds can be costly, annoying, and downright mean. Whether you're dealing with a particular weed or just want to keep your land as productive as possible, weed management starts with a good plan. Join us in learning more about some of the worst weeds of Western Washington, how to effectively control them and how to make your land more resistant to these unwelcome guests in the first place

#604 Krumkake~ A Scandinavian Specialty Cookie



Instructor: Krista Cairus

This session is a demonstration on how to make a Scandinavian Sweet Treat. Come observe and then taste these fabulous cookies!

#605 Preparing for Lambing and Kidding: Part 2



Instructor: Michelle Canfield

Don't be caught unprepared in an emergency during the most important time of the year! Assess your pregnancy nutrition and vaccination plans, check your inventory for important medicines, prepare a gear bag with critical tools near-at-hand, and assess your infrastructure in the weeks ahead, so you are ready for anything! ***TWO HOUR CLASS*** First hour is focused on preparing for mama issues, 2nd hour is focused on preparing for baby issues.

#606 Livestock Genetics

Instructor: Kimberly Davenport

This class introduces participants to the principles of genetics as they apply it to breeding and improving livestock. Topics include understanding heredity, selecting for desirable traits, and using genetic tools to enhance herd quality. By the end, students will be equipped with foundational knowledge to make informed breeding decisions that support healthier, more productive animals.

#607 Raising Calves



Instructor: Erica DeWaard

This class teaches the essentials of caring for young cattle, from birth through weaning. Participants learn about feeding, housing, health care, and managing growth milestones to raise healthy, strong calves. By the end, students will have the knowledge and skills to confidently raise calves for dairy or beef production.

#608 What to Expect When You Are Buying Meat Directly from The Farmer

Instructor: Mary Fuentes

Grass fed and grain fed, knowing the difference and what is best for you and your family. This is a basics in picking cuts that you prefer and getting to know your farmer and finding farmers to buy direct from.

#609 Herbology for Beginners, how to grow and use medicinal herbs



Instructor: Jennie Goforth

Learn the basics of growing medicinal herbs in the PNW including propagation, maintenance, harvesting, and storage. We'll also discuss some easy preparation methods for using herbs including poultices, tinctures, infusions, and salves.

#610 Rabbit Showmanship



Instructor: Amy Graham

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

#611 The Homestead Cidery



Instructor: Doug Hofius

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 cyder, and alternative methods of cider production.

#612 Simple Off Grid Solar Power

Instructor: Philip Hofius

Explore considerations for planning and design of small solar power project. Topics include: selection of components such as panels, batteries and inverters. Calculating power output and runtime needs, basic wiring.

#613 Horned Dorsets: Saving a Rare Sheep Breed



Instructor: Benjamin Janicki

An overview and history of rare heritage sheep breeds with Horned Dorsets as a specific case study - a hardy, maternal sheep breed ideally suited to the wet PNW climate. Strategies for managing tight gene pools of rare breeds while improving productive traits with a focus on low-input management systems.

#614 Dogs 101

Instructor: Mackenzie Lolkema

Class description coming soon

#615 Arc Welding



Instructor: Daryl Main

Intro to welding with an opportunity for hands-on training for each student. Add \$10 materials fee.

#616 Grow More Grass: Pasture Management on Small Farms

Instructor: Louise Margaret

Well-managed pastures provide high-quality, nutritious feed at a low cost while also absorbing rainfall, filtering nutrients, and reducing erosion. We will discuss grazing management, soil testing, fertilizing, and pasture monitoring. Applicable for small and large farms.

#617 Cheese Making in the Homestead (A three-hour class Take #408,517,617)



Instructor: Diana Miller

Learn how to take your food self-sufficiency to the next level by making hard, aged cheese at home. In this class, we will make Alpine Tomme cheese from raw cow's milk. The process of cheese making involves 4 basic steps; culture the milk, set the curd, cut and cook the curd, and press the curd. I will also cover brining your cheese and storing and aging your cheese. I teach all these steps on a homestead level. My goal is to make cheesemaking less daunting. I will also cover starting and maintaining a clabber and how to use a clabber to culture your cheese so that you are not relying on freeze-dried cultures that you purchase.

#618 Homesteading Panel

Homesteading and farming seems so out of reach to a lot of people; like an impossible venture even to begin. Spend a session with Allen & Barbara Miller and Tara & Brennan Van Loo to learn of their incredible life's journey to reach their homesteading goals.

Allen and Barbara



We grew up in old order Amish Families in the mid-west and shared a deep and natural love of farming. Through grit and determination, they tried several different farming ventures from mink farming to pig farming but were never able to make a living.

After 20 years of owning a successful manufacturing business they now own 82 acres near Clear Lake in Skagit County, Washington and are now farming to their hearts content. Find inspiration in their journey, as hard work does pay off.

"I think almost all farmers farm, because they truly love it." Allen Miller

Tara & Brennan Van Loo



Shared Roots Orchard is a small farm in Bow, WA, which incorporates trees and livestock into an integrated and productive farm ecosystem. Brennan and Tara Van Loo purchased their 15-acre farm in 2013 while both teaching full time. In 2015 they began planting the nut orchard and started their sheep flock. Since then, they have grown their sheep flock to 9 ewes and expanded the nut orchard to 3 acres of chestnuts and hazelnuts. While parenting two small children and maintaining their part time teaching jobs, they continue to slowly nurture and grow their farm ecosystem. One of their core values is health: of the soil, the farm ecosystem, trees, pasture and sheep, which ultimately leads to the health of those who eat from their farm. Their farm model and decisions are guided by a regenerative lens that seeks first to heal and improve the soil and productivity of the land

#619 Knitting with Handspun Yarn



Instructor: Denise Mor

Not sure how to use that beautiful skein of handspun yarn? We'll explore the challenges that unique, one-of-a-kind yarns present, and strategies for how to use them in different types of projects, from accessories to garments.

#620 Developing oral reasons for judging selections.

Instructor: Marlin Newhouse

This course will utilize information from courses 1 & 2 to develop the structure and content for livestock judging oral reasons or explaining animal selection criteria along with presentation skills.

#621 Spindle Spinning



Instructor: Carol Osterman

Materials fee: \$25

We will cover related details which include types of looms available, making your own loom, options on how to finish off your sample, and complete instructions on how to repeat the processes we will cover.

#622 Livestock Acceptance of Feeding Sweet potato Vines



Instructor: Gracia Puerto Hernandez

Can sweet potato vines be fed to livestock? Embrace your knowledge on how sweet potato vines can become a suitable feeding option for your livestock animals. We will cover general information about sweet potato vines, their nutrient content, feeding precautions and recommendations, animal acceptance, performance, and preliminary results from a local acceptance study. This class joins collaboration from the WSU Skagit County Extension Office and the Northwestern Washington Research and Extension Center with local community producers.

#623 What is 4-H & FFA

Instructor: Wendy Ringhouse & Kristen VanValkenburg

We will go over the basics of what 4-H and FFA. The different stages of 4-H and FFA, help explain age appropriate levels vs projects. Planning an idea of a timeline of what our calendars look like. What 4-H and FFA teaches (the possibilities are endless!). How they can get started...

#624 Fundamentals of Livestock Fencing



Instructor: David Lucy

This class teaches participants to plan, build, and maintain effective fencing for livestock. Students learn to choose the right materials, install fence posts, gates, and wires, and troubleshoot issues. By the end, they'll know how to construct durable fencing that keeps livestock safe and optimizes grazing areas.

#625 Backpacking Washington



Instructor: Craig Romano

Come backpack Washington with award winning guidebook author, **Craig Romano**. Drawing from his, ***Backpacking Washington 2nd edition (The Mountaineers Books)***, Craig will be spotlighting spectacular backpacking destinations from the wild Olympic Coast to the sun-kissed canyons of the Blue Mountains. Highlights include Mount Olympus's Glacier Meadows, Mount St Helens' Loowit Trail, the Pasayten Wilderness's Cathedral Lakes, Northeastern Washington's Salmo-Priest Wilderness—and so many more stunning trips.

#626 Processing Chickens

Instructor: Aaron Silves

This class will teach you the humane and efficient processing of chickens for meat. Participants learn each step, from preparation and slaughter to plucking and evisceration. With an emphasis on safety, sanitation, and respect for the animals. By the end, students gain the skills and confidence needed to process chickens independently for personal or small-scale farm use.

#627 Electric Chainsaws



Instructor: Steve VanValkenburg

This class will cover the use, care and operation of electric drive chainsaws. We will look at both corded and battery driven electric saws, how they differ from your common gasoline operated chainsaw and how they are similar. We will cover powering the saw, basic maintenance, chain sharpening and safe use. If you bring your saw and questions, we will answer the most asked questions and help solve common problems.

#628 Fruit Tree Grafting: Part 2



Instructor: Dan Vorhis

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

#629 Hitting the Sweet Spot with Sweet potatoes



Instructor: Jordon White

Attendees will learn how to grow sweet potatoes on a small scale successfully in the Pacific Northwest Climate, through information on slip production, cultivar selection, harvest, and curing.

#630 Ducks-Quack it Up!



Instructor: Ben Benson

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

#631 Did My Bees Just Sneeze? Understanding Diseases & Pests that Honeybees are Facing and How to Diagnose and Successfully Manage



Instructor: Louise Zehr

The stress of every beekeeper that wants to be ignored: Are my bees sick? We hope when we take care of our bees that this will never happen. The possibility of dealing with ~50,000 sick individuals seem literally overwhelming. Let's take the fear out of beekeeping by gaining knowledge of diseases that honeybees are facing today and ways to manage a sick colony.

#632 Basic Sheep, Goat, and Camelid Management 101



Instructor: Dr. Blake Miller

Discover the essentials of caring for goats, sheep, and camelids in our upcoming talk, focusing on their basic housing, feeding, and yearly maintenance needs. Gain valuable insights into common health issues and learn practical tips for ensuring their well-being. Join us for this informative session, perfect for current and prospective owners alike, led by an experienced PNW mobile veterinarian.

#633 Using Volunteers in Agriculture

Instructor: Kay Bodmer & Cindy Johnson

Utilizing volunteers on your farm or homestead can be incredibly valuable, but if not managed right can be more work and higher risk for you. The City of Redmond Parks Department will give you a first-hand glimpse of ways to make volunteerism achievable, manageable, and enriching for all those involved. Find ways to unlock the potential of like-minded people that will contribute to your land and goals through collaboration and learning.

Multi Session Classes

Two-part classes

These classes are meant to be taken together. Please, out of respect to our Instructors and Students hoping to attend both sessions sign up for both.

#117 Necropsy of a Dead Calf: Part 1

#215 Necropsy of a Dead Calf: Part 2

Instructor: Dr. Craig McConnel

#119 Beginning Beekeeping: Part 1

#219 Beginning Beekeeping: Part 2

Instructor: Tamila Morgan

#121 Sheep 101: Part 1

#220 Sheep 101: Part 1

Instructor: Jessica Nemnich

#130 An Introduction to Band Weaving on the Inkle Loom: Part 1

#217 An Introduction to Band Weaving on the Inkle Loom: Part 2

Instructor: Heidi Lucey

#203 Making Your Own Yarn- Spinning Yarn with a Spindle: Part 1

#303 Making Your Own Yarn- Spinning Yarn with a Spindle: Part 2

Instructor: Instructor: Karen Chabinsky & Barbara Seeler

#129 Forest Health in the PNW: Part 1

#228 Forest Health in the PNW: Part 2

Instructor: Kevin Zobrist

#107 Cold Process Soap– Everything you wanted to know: Part 1

#204 Cold Process Soap– Everything you wanted to know: Part 2

Instructor: Karen Corey

#103 Ruminant Parasite Management: An Integrated Approach: Part 1

#229 Ruminant Parasite Management: An Integrated Approach: Part 2

Instructor: Dr. Tim Cuchna

Three-part class's

Cheese Making in the Homestead- This is a three-hour class; attendees **must take all** three classes.

Take #408,517,617

Instructor: Diana Miller

Construction Classes- A three-part series of related, but stand-alone presentations on hobby farm construction

#132 Farm Building Location, Site Improvements, and Code Compliance

#230 Farm Building: Concrete Work

#321 Farm Building: Design and Basic Construction Methods

Instructor: Jon Schwegler

Wool Lab- Can be taken together or separately

#118 Wool Lab: Skirting/Washing

#218 Wool Lab: Carding /Combing

#409 Wool Lab: Spinning Tools & Techniques

Instructor: Denise Mor

Expand your Livestock Expertise- Can be taken together or separately

#411 Evaluating Livestock for herd Improvements and Judging competitions

#521 Applying EPD's (genetic data) to Selection Decisions.

#620 Developing oral reasons for judging selections.

Instructor: Marlin Newhouse