

Fourth Annual Traditional & Green Skills Event

Saturday, March 22, 2014

8:30 a.m. – 3:00 p.m.

Prairie Farm High School, 630 River Ave. S. Prairie Farm

Registration & Coffee Time **8:30 – 9:00**
Socializing, coffee, tea, milk and goodies Commons Area

Session 1 **9:00 – 9:50**
Square Inch Gardening English Room

With Cris Cantin
Get the most out of your garden space

Native Pollinators Math Room

With Tammy Pellett and Ka Vang
Learn about supporting and encouraging native pollinators

Xeriscaping History Room

With Douglas Owens-Pike
Reducing or eliminating the need to irrigate both lawns and gardens

Trash to Treasure Art Room

With Nadine Wetzel-Curtis
Especially for kids, this class will make crafts from "trash"

Basic Cheese Making: Feta FC/E Room

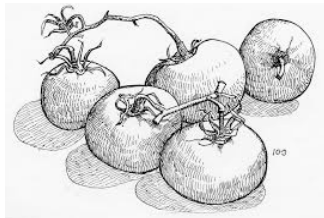
With Mandy Berg
Its not so hard to make your own

Tool Sharpening Shop Room

With John Miller
Sharp tools are a joy

Fermented Vegetables Commons Kitchen

With Brett Laidlaw
How to preserve vegetables and cultivate healthy microbes



Session 3 **12:45 – 1:35**
Intro to Home Scale Mushroom Culture English Room

With Jim Erdman
Grow fungi in your own back yard

Humanure Composting Math Room

With Mark Olson
Learn the advantages and challenges of night soil composting

Seed Saving Part One History Room

With Kathleen Plunkett-Black
Never saved seeds at all? This is a great introduction

Trash to Treasure Art Room

With Nadine Wetzel-Curtis
Especially for kids, this class will make crafts from "trash"

Tofu Making FC/E Room

With Andy Gaertner
Tofu Making demystified; it's not that hard!

Chicken Butchering Shop Room

With Ty and Audrey Martin
Learn the basics of taking your birds from coop to oven

Grazing Options for Livestock Ag Room

With Cheyenne Christianson
The advantages of intensive grazing for animals, the land and climate change

Blues Harmonica in 20 Minutes Music Room

With Willie Williams
Learn to play tunes very quickly. Harmonica provided

New this year: Round Table Discussions at Lunch

Join with others in the Commons Area to discuss topics that interest you that have to do with Reskilling, Resilience, Re-localization and more. Do you have a topic you would like to talk about? Bring suggestions with you that day. We will have table markers.



You are invited to a full day of learning from local teachers. No need to pre-register, just pay at the door: \$10 per adult, \$5.00 per child under 12 or \$25 per family of 5 or less. Includes class sessions, food and complimentary childcare. Schedule subject to change without notice. For more information, please call Kate Stout at 715-455-1569 (kstout@chibardun.net) or Sue Gerlach at 651-270-5129 (dreamerdance@gmail.com)

Session 2 **10:00 – 11:20**
Introduction to Bee Keeping English Room

With Thomas Prescott and Dave Wolske
The basics of keeping bees for honey and pollination

Marketing Home Products Math Room

With Dave Vian
Learn tips and strategies for marketing your products

Meet Your Weeds History Room

With Melissa Higgins
A pharmacy in your backyard

Wreath Making Art Room

With Sara Grace
Make beautiful wreaths from local materials for any season

Home Canning FC/E Room

With Raine Lampert
Learn the nitty gritty of canning at home

Wood Gasifiers Shop Room

With George Adams
Demonstration and discussion of wood gasifiers

Organic Pest Control Ag Room

With Kate Stout
Tricks of the trade to keep pests away

Fresh Tortillas from Scratch Commons Kitchen

With Andy Gaertner
From field to griddle, the whole enchilada

11:30 – 12:45
LUNCH Multipurpose Room
Round Table Discussions Commons Area



Session 4 **1:45 - 3:05**
Advanced Bee Keeping English Room

With Thomas Prescott and Dave Wolske
Starting your own first honey bee hive

Home Funerals Math Room

With Lucy Basler
Learn the ins and outs of a home funeral

Seed Saving Part 2 History Room

With Kathleen Plunkett-Black
Saving seeds from more challenging vegetables

Handmade Soap Art Room

With Burnell and Lucinda Martin
Make your own soap from scratch

Lip balm and Salves FC/E Room

With Daniel Winings
Make your own chap stick and salves

Homemade Beer Shop Room

With Joe Plouff
A demonstration from our local beer Meister

Homemade Herbal Teas Ag Room

With Barry Iverson
Explains making tea from wild gathered plants

Masonry Stoves Music Room

With Peter Solac
Learn about these intriguing stoves with someone in the business