

Fifth Annual Traditional & Green Skills Event

Saturday, March 7, 2015

8:00 a.m. – 3:15 p.m.

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

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

Session 1 **9:15 – 10:00**
English Room

Introduction to Drip Irrigation
With Mike Racette
Using T tape for effective, conservation irrigation

Low Tech Food Storage Math Room
With Jan Erdman
Easy ways to store your garden bounty

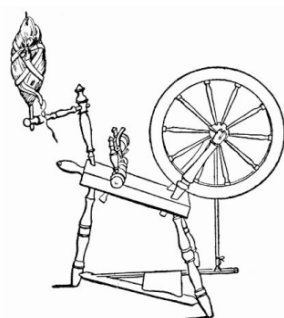
Medicinal Herbs and Natural Home Remedies History Room
With Melissa Higgins
A pharmacy in your backyard

Kid's Creative Space Art Room
With Nadine Wetzel-Curtis
Supervised space for kids to unleash their creativity

Easy Yogurt Making FC/E Room
With Kate Stout
Demystify yogurt making

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

Square Inch Gardening Ag Room
With Cris Cantin
Get the most from your small garden



Session 3 **1:00 – 1:45**
English Room

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

Controlling Invasives & Buckthorn Removal Math Room
With West Central WI Invasive Plant Management Area Staff
Exploration and Explanation of plant control

Intro to Home Scale Mushroom Culture History Room
With Jim Erdman
Grow fungi in your own back yard

Flint Knapping Art Room
With David Skrupky
Learn about this elegant and ancient skill

Blacksmithing Basics Shop Room
With Pete Stanaitis
Demonstration and discussion of blacksmithing

Organic Pest Control Ag Room
With Kate Stout
Tricks of the trade to keep pests away

Blues Harmonica in 20 Minutes Music Room
With Willie Williams
Learn to play tunes very quickly. Harmonica provided

Round Table Discussions, Local Products Bizarre and Special Interest Information all during lunchtime

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. Shop for local products and stop by to learn more about local special interests. If you are interested in selling local goods or services or want to inform people on a topic, all you need to do is bring a card table and let Kate know you are planning to come.

You are invited to a full day of learning from local teachers. No need to pre-register, just pay at the door: \$12 per adult, \$7 per child under 12 or \$30 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 Cris Cantin at 715-455-2088

Session 2 **10:15 – 11:45**

Beginning Maple Syruping English Room
The basics of collecting and boiling off maple sap to your own syrup

Saving and Sharing Seed Math Room
With Experts from Seed Savers

Learn tips and strategies for saving and sharing your own seeds

Home Birth Options History Room
With Nicole Wocelka

Explore the many options in home births

Kid's Creative Space (continued) Art Room
With Nadine Wetzel-Curtis

Supervised space for kids to unleash their creativity

Home Canning: Water Bath, Steam and Pressure FC/E Room
With Raine Lampert and Joyce Plunkett

Learn the nitty-gritty of canning at home

Solar Hot Air Shop Room
With George Adams, Allen Freiermuth

Warm your home for "almost" free

Joys and Challenges of Dairy Goats Ag Room
With Meg Wittenmeyer

Covers many aspects of dairy goat raising including cheese making

Homemade Herbal Teas Commons Area
With Barry Iverson

Explains making tea from wild gathered plants

11:45 – 1:00
LUNCH Multipurpose Room
Round Table Discussions Commons Area
Seed Swap 12:30 – 1:00 Multipurpose Room



Session 4 **2:00 - 3:15**

Seed Storage Math Room
With Experts from Seed Savers

You saved seeds, now how do you store them

Home Funerals History Room
With Lucy Basler

Learn the ins and outs of caring for your deceased loved one at home

Spinning Art Room
Learn the basics of spinning wool

Fermented Vegetables FC/E Room
With Brett Laidlaw

How to preserve vegetables and cultivate healthy microbes

More Blacksmithing Shop Room
With Pete Stanaitis

Demonstration and discussion of blacksmithing continued

Soil Health Basics Ag Room
With NRCS

Good soil health is the key to good gardens

Alternatives to Pampers Music Room
With Nadine Wetzel-Curtis

Learn about the natural ways to diaper your baby