

Third Annual

Traditional & Green Skills Event

Saturday March 2, 2013 8:30 a.m. – 3:30 p.m.

Prairie Farm High School



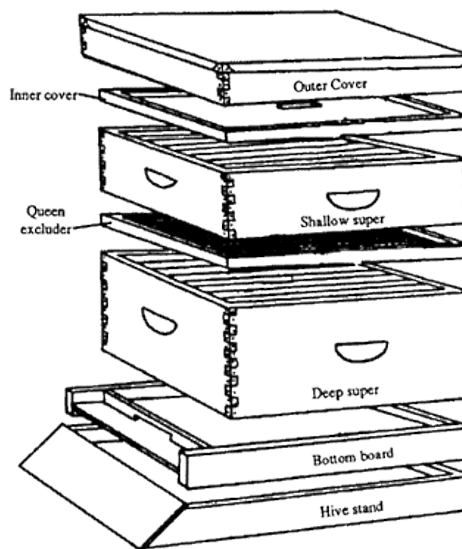
**Sponsored by Hay River
Transition Initiative
and Prairie Farm
Community Education**

You are invited to a full day of learning from local teachers. Start the day with coffee and treats. 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. **If you would like childcare, please email Kate with the number and ages of your children.** For more information, please call Kate Stout at 715-455-1569 (kstout@chibardun.net) or Sue Gerlach at 651-270-5129 (dreamerdance@gmail.com)

Registration & Coffee Time	8:30 – 9:20
Socializing, coffee, tea, milk and goodies	Commons Area
Session 1	9:30 - 10:20
Small Scale Berry Production	English Room
With Kay Curtin Add fresh fruit to your garden	
Living with Electric Vehicles	Math Room
With Ryland Erdman Learn about the ins and outs of managing an electric vehicle	
Seed Saving Part One	History Room
With Kathleen Plunkett-Black Never saved seeds at all? This is a great introduction	
Maple Syrup Production Basics	Art Room
With Sam Dodge or Steve Horner Sweetness right from your own backyard	
Lip Balm and Salves	Family & Consumer Ed Room
With Jane Anderson Make your own chapstick and salves	
Rocket Stoves	Shop Room
With Kurt Buetow Produce lots of heat and almost no pollution from scraps of wood	

Session 2 10:30 – 11:50

Water Pumping Windmills	English Room
With Bryce Black Lifting water with the wind and pump basics	
Introduction to Bee Keeping	Math Room
With Daniel Winings The basics of keeping bees for honey and pollination	
Seed Saving Part 2	History Room
With Kathleen Plunkett-Black Next steps towards self sufficiency	
Humanure Composting	Family & Consumer Ed Room
With Mike Miles Learn the nitty gritty of human waste composting	
Low Stress Small Batch Meat Smoking	Shop Room
With Brett Laidlaw Learn how to smoke meats on your own.	
Chainsaw & 2-Cycle Engine Maintenance & Repair	Ag Room
With Rick Schlough Chainsaw won't start? What's next?	



Elements of a beehive

Session 3 1:00 - 1:50

Introduction to Home Scale Mushroom Culture	English Room
With Jim Erdman Grow fungi in your own back yard	
Building an Electric Motorcycle	Math Room
With Ryland Erdman Learn about making your own "green" transport	
Fruit Tree Pruning	Art Room
With Sam Dodge or Steve Horner Intro to apple and other fruit tree pruning	
Lefse Making	Family & Consumer Ed Room
With Shelly Schultz Traditional and gluten free	
Chicken Butchering	Shop Room
With Burnell Martin Demonstration and discussion of chicken butchering	
Blues Harmonica in 20 Minutes	Ag Room
With Willie Williams Learn to play tunes very quickly. Harmonica provided	



Session 4 2:00 - 3:20

Do-It-Yourself Solar	English Room
With Mike Miles Projects to harness the sun	
Homemade Beer	Art Room
With Scott Law of Wind River Brewing Everything you need to know to brew your own	
Fresh Corn Tortillas from Scratch	Family & Consumer Ed Room
With Andy Gaetner and Laura Kosowski From field to griddle, the whole enchilada	
Raising Backyard Goats for Fun and Milk	Shop Room
With Erin Link Milk producing entertainment in your backyard!	
Introduction to Soap Making	Elementary Kitchen
With Kris Chew De-mystify soap making. Watch from beginning to end.	
Worm Composting in the Kitchen	Room 135
With Jake Welle Recycle your kitchen wastes and beyond. Build your own worm bin to take home \$20 MATERIALS FEE including bins \$5 if you bring your own.	

New this year:
BOOK SWAP

Decided you will never build a straw bale house? Two copies of Milking Cows for Dummies? Just need more room on your bookshelf? If you are ready to let some books go to new owners, bring them to the event to give away. Choose some new ones to pass the winter.