

Seventh Annual Traditional & Green Skills Event

Saturday, March 4, 2017

8:00 a.m. – 3:15 p.m.

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

Sponsored by Hay River Transition Initiative and Prairie Farm Community Education

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

Session 1 **9:15 – 10:00**
Deep Winter Greenhouse English Room

With Greg Schweser
Learn the basics of passive solar greenhouses for winter production in cold climates

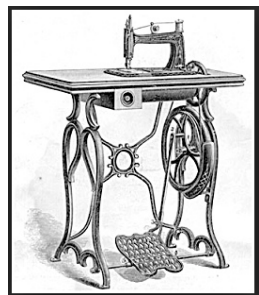
Treadle Sewing Machine Basics Math Room
With Lisa Inlow
Introduction to machine types, condition and use

Small Business Startup Basics History Room
With Kelly Hoff
Keep the IRS away, start the right way

Hard Cider and Vinegars Art Room
With Anton Ptak
How to produce homemade cider and vinegars

Corn Tortilla Making FC/E Room
With Kurt Buetow
The tasty and authentic tortillas of your dreams from whole dry corn.

Safely Felling a Tree Tech Ed (Shop)
With Al Horvath
Drop a tree with a chainsaw where you want it to fall along with some chainsaw safety tips.



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

With Michael Judy
Preparedness tips for individuals and families to help you through a natural disaster

Spinning Art Room
With Sheri Stanaitis
Introduction to wool spinning including spinning wheels

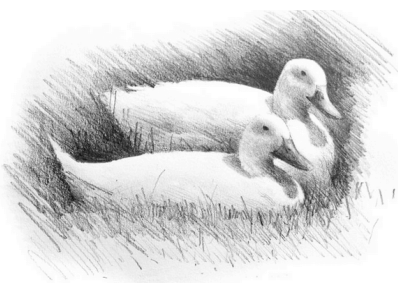
Essential Oils: Naturally Clean and Calm FC/E Room
With Peggy Green-Wirth

Alternative Poultry: Ducks, Geese & Turkey Tech Ed (shop)
With Khaiti Hallstein and Erin Link
Discussion and personal stories on alternative poultry production

The Power of Worm Castings Middle School 239
With Jake Welle

Discussion will be on worm farming from the home-owner scale to full scale worm farming, the power of worm castings, its many uses including flower beds, lawns, gardens, house plants, and large scale agriculture.

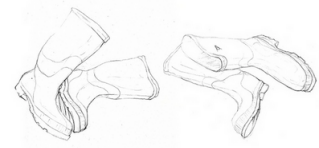
Waltz Across Texas Multipurpose room
With Kate Stout
Learn the basics of waltzing or improve your skills. No partner required



Local Products Bazaar during lunchtime

Shop for local products If you are interested in selling local goods or services, all you need to do is bring a card table and let Cris Cantin know you are planning on attending. Tables will be located in the Commons Area.

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 George Adams at 715-455-1652 (george@hayriv.com) or Cris Cantin at 715-455-2088 (cris.cantin@yahoo.com)



Session 2 **10:15 – 11:45**
Harvesting Medicinal Plants English Room

With Nancy Graden
Harvesting plants with medicinal benefits that grow in your yard and nearby

Anything and Everything Alpacas Spanish Room
With Chris and Jess Fredricks
Intro to alpacas, getting started, industry overview, Q & A

Beginning Quilting Math Room
With Carol Streif
The beginning quilting class will be of interest to the pre-beginner through the advanced quilter, with ideas, concepts, projects and help for everyone.

Cover Cropping, Meat Animals & Soil Health History Room
With James and Ayla Dodge of Blackbrook Farm
I will present use of cover crops and animals in crop rotations to build soil organic matter, help improve soil fertility, Condition fallow fields and break disease and pest cycles. I will briefly cover soil tests and amending nutrient deficiencies

The Seed Saver's Garden: Tools to Use Art Room
With Cris Cantin
Learn about tools to help with seed saving and make a seed screen! (\$10 materials fee, pay at class)

Pressure Canning FC/E Room
With Bonnie Hering
Explore the benefits and basics of home canning including necessary supplies and how to use them, proper sterilization, storage and safety procedures, as well as the difference between water bath and pressure canning. All participants will receive a tested recipe, as well as reliable resources for safe recipes to explore on their own

Masonry Basics Tech Ed (shop)
With Dave Carlon
Basic masonry practices, understanding where to start

LUNCH **11:45 – 1:00**
Walking tacos both meat and vegetarian options Multi-purpose room



Session 4 **2:00 - 3:15**
Got Buckthorn? Invasive Plant Control English Room

With Ted Ludwig, Lower Chippewa Invasives Partnership
What are invasive plants? How can you deal with them? Join a member of the Lower Chippewa Invasives Partnership for an overview, descriptions, and control methods. (Please note: discussion will include use of herbicides.)

Extending the Garden Season & Food Storage Math Room
With Jan Erdman
Extending the garden season and low tech food storage. Ideas for feeding ourselves year around from our gardens.

Homemade Cleaning Products Art Room
With Nadine Wetzel-Curtis
Save money with natural cleaning products made at home. Bring 8 and 16 oz. jars.

Sweet Potatoes from Slips to Table FC/E Room
With George Adams
Sprouting, planting, growing, harvesting, curing, storage, and cooking sweet potatoes

Wine Making Tech Ed (Shop)
With Anne Hillman
Introductory wine making class, which includes the basics, including what you need to get started, ingredients, wine-making terms, and basic steps. A very basic crash course of the how's and why's of wine-making from the instructors' hands on experience.

Off-Grid Tiny Homes and Cob Rocket Stoves Spanish Room
With Heidi Huebner and Kurt Buetow
Check out a video tour of the tiny home school bus at Bluebird Hill Homestead, and hear about the joys (and trials) of building and living within it. Includes a photo journal of building the cob rocket stove mass heater