

Local Lakes and Streams

Paul Bugas from the Virginia Department of Game and Inland Fisheries will be on hand to talk about our local lakes, streams and rivers. He will also share tips on fishing and fish consumption. You may even learn your watershed address. Question and Answer session to follow.

6pm-8pm, May 18 at City Council Chambers

Price: Free

Register by: May 11

Amateur Ham Radio 101

The hobby of Amateur Radio "Ham" can be great fun as you talk to people across town or around the world. This class will cover many aspects of Amateur radio including equipment, license's , rules , the many aspects of the hobby including CW (morse code), SSB, satellite, Phone, Rtty, PSK31 and other great ways to communicate with the world and the space station! The class is geared for the beginner and for all ages. Ham radio can be used as a hobby or for a more serious operation in times of disaster when regular communication channels fail. Ham radio operators assist emergency communication efforts around the world including the recent earthquakes in Haiti and Japan. Ham radio operation requires a FCC license and this class will tell you how to get it. So come join us and see what Amateur Radio is all about!

Instructor: Albee McCutcheon of the Valley Amateur Radio Assoc.

6pm-8pm May 23 at the Staunton Public Library

Price: Free

Register by: May 17

Official Ham Radio Technician Class

In this 10 week Technician Class - the first level of ham radio license - the participant will learn all knowledge and skills necessary to pass the exam in Dayton, VA on August 13th. We will cover chapter by chapter the information needed to get your FCC license to be an amateur radio operator. This course requires classroom as well as home study. Although the instruction is provided for free, there is a facility fee charged. For more information contact John Keller at (540)746-0425

Instructor: Valley Amateur Radio Assoc. local "Hams"
6pm-9pm, ten Mondays starting June 6 at Nelson Street Teen Center

Facility fee: \$15

Book Price: Purchase 1st night of class from instructor: \$25

Register by: May 23

Got Milk

Got Milk? We'll tell you what to do with it. Cow's milk and goat's milk from the farm - this is as pure as it gets. We'll make some yogurt, quick cheeses (like ricotta), ice-cream, and custard. Let's get fresh and local!

Instructor: Jen Grassler

10am-12pm, July 14 at MHPA

Price: \$19

Register by: July 7

Backyard Chickens

This class is dedicated to teaching homesteaders how to raise a backyard flock of chickens. Learn about feeding, housing, land and health needs. Choosing the right breed for your needs- egg laying, meat, or dual purpose will also be discussed.

Instructor: Jen Grassler

6pm-8pm, July 14 at MHPA

Price: \$19

Register by: July 7

Whole and Healthy Bread Baking

No knead to buy processed bread, you'll learn how to prepare no knead and kneaded home-style breads fresh from the oven. We'll share overnight rise recipes as well. Hands on experience provided in how to shape batards, boules, rolls and braided loaf. Plan on enjoying samples.

Instructor: Jen Grassler

10am-1pm, July 22 at MHPA

Price: \$24

Register by: July 8

DIY Pasta Making

This is a tactile class using homemade eggs or should we say freshly laid eggs. In this pasta making party we'll learn to make stuffed tortellini's, homemade stuffing, ravioli and other pasta.

Instructor: Jen Grassler

6pm-8pm, July 22 at MHPA

Price: \$19

Register by: July 7

Low Energy Preservation Techniques

This class will cover salt preservation as well as dehydrating of food stuffs, oil preservation and vinegar preservation. This informative class is timed to harvest crops from the garden to bottle, dehydrate, pickle etc.

Instructor: Jen Grassler

10am-12pm, August 11 at MHPA

Price: \$19

Register by: August 7

Canning Seminar

Grow your own food and then preserve it for consumption later on. Canning is a method of preserving food that is sealed in an airtight container. Be prepared for possible food shortages or lack of pure or healthful foods by canning the food you have grown yourself. Canning provides a typical shelf life ranging from 1 year to 5 years. We'll learn the basics of canning jam, pickles, red cabbage etc.

Instructor: Jen Grassler

6pm-8:30pm, August 11 at MHPA

Price: \$19

Register by: August 7

Urban Vegetable Gardening

So you're a city dweller and you want to grow your own vegetable garden? No worries, vegetables are easy to grow and are very rewarding at harvest time. The most important requirements are sunshine and watering. Other requirements are a loosened soil, some fertilizer, and a little bit of weeding. If you have an area in your yard that gets sunshine most of the day (6-8 hours in summer) then you can have a vegetable garden.

Instructor: Jeff Ishee

6pm-8pm, May 16 and May 23 at MHPA

Price: \$24

Register by: May 11

Hunting For Food

A Professional Guide to Field Dressing, Skinning and Butchering Deer (DVD) is located on the Virginia Department of Game and Inland Fisheries website.

Homestead Livestock

If your self-reliant journey is just beginning and you have the notion to start your own homestead; what are the best animals to start with? With each person/couple supporting various visions of their sustainable homesteads, this is a tough question. Some variables that will help narrow choices and provide clarity are: Are you urban, suburban or rural? How big is your property? What is the weather? What predators are in the area? What rules, regulations and laws apply? What skills and knowledge do you possess? What are you willing to do to care for the livestock? What are your finances? This class will help you understand what is involved.

Instructor: Margaret S. Marangione

6pm-8pm, June 16 at the Staunton Public Library

Price: \$20

Register by: June 6

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URBAN & RURAL SURVIVAL

living off the land

for full course descriptions visit staunton.va.us/recreation