

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 & RURAL SURVIVAL
living off the land