

**Ellis Clark Regional Agriscience and Technology Program
At Nonnewaug High School – Woodbury, CT
Adult Education Courses**

Please find below the course titles, descriptions, instructor's name, fee (a registration fee of \$10.00 per session covers instructor's expenses and refreshments for the evening, plus any other fee required to cover the cost of supplies used for the class, see details for each class below for total fees), for each class to be offered to the general public on the seven consecutive Thursday evenings including 3/1, 3/8, 3/15, 3/22, 3/29, 4/5, and 4/12/12.

Each class will run from 7:00 p.m. to 9:00 p.m., unless otherwise noted, and all classes will take place in the agriscience building at Nonnewaug High School in Woodbury. Most of the classes will be limited to 20 participants on a first come, first serve basis.

In order to register, please complete the registration form provided. (The form and more information can also be found at www.woodburyffa.org.) Any fees must be paid ahead of time to save your spot, with a check made payable to "Region 14", and sent, along with a completed registration form to Nonnewaug High School, 5 Minortown Rd., Woodbury, CT 06798 Attn: Bill Davenport.

Note: There are no refunds for classes missed.

THURSDAY, MARCH 1, 2012

Make Your Own Pork Crown Roast (3/1/12) (Please note: same class is also offered on 4/12/12)

Instructor: Jason Woike, Meat Department Supervisor, LaBonnes Market, Woodbury

Description: This hands-on course will involve each participant purchasing a whole pork loin ahead of time, and will learn how to make their own Crown Roast in the agriscience meats lab. At the end of the evening, each person will take home their own 8 to 10 pound Pork Crown Roast, a 3 to 4 pound sirloin roast and 4 to 5 pork chops cut from the whole loin they purchased. (retail value of these products is over \$75.00)

Fee: \$10.00 registration fee plus \$40.00 per loin = Total fee: \$50.00

So You Want to Make Soap? (3/1/12)

Instructor: Lisa Agee, Goatboy Soaps, New Milford

Description: Do you love handmade soaps? Would you like to learn to make your own soap? Heard it's difficult? Afraid of Lye? Don't know where to find ingredients? Let Lisa Agee of Goatboy Soaps show you how it's done. Goatboy Soaps is one of Connecticut's largest soapmakers and named one of New England's Finest by Yankee Magazine. Lisa will explain basics of soapmaking, review safety issues, demonstrate a few techniques and share recipes and suppliers with you. Each attendee will leave with a Goatboy Soap.

Fee: \$10.00 registration fee

Fly Fishing (seven nights, 3/1, 3/8, 3/15, 3/22, 3/29, 4/5 and 4/12/12)

(note: this course runs continuously over seven consecutive Thursday evenings, from 3/1/12 through 4/12/12)

Instructors: Larry Wolff is a member of and has served as Vice President of Local Trout Unlimited Chapter 281. An avid fly fisherman and local guide, Larry is passionate for pursuing small stream wild native trout. He is very involved with volunteering for "Casting for Recovery" with women who have or are recovering from cancer. They come to Kent each year for a retreat to learn the art of fly fishing. He is also involved with Chapter 281's free fly tying classes held each Wed. evening during the winter, at Stop & Shop in Southbury where many kids and adults have come to experience fly tying. Michael Kaklamanos has been fly fishing for 25 years. He has been on the board of trout unlimited for ten years and was on the show Fly Rod Chronicles. He also guides on local rivers and gives casting instruction.

Description: In this entry level 7 week course, students will be taught the basic principles and techniques of "the quiet sport." We will explore equipment used, species types, waters, basic entomology (bugs) and river ecosystems. Naturally, the class will learn the basics of various casting techniques essential for the perfect presentation of the fly. No course would be complete without an introduction to fly tying and identification.

Fee: \$10.00 registration fee per night x seven nights = Total fee: \$70.00

An Introduction to Raising Poultry (3/1/12)

Instructor: Dr. Michael Darre, UCONN Professor and Extension Poultry Specialist

Description: Dr. Darre will present the basic information to start a small poultry flock including breed selection, housing, feeding and health management.

Fee: \$10.00 registration fee

Yogurt and Butter Making (3/1/12)

Instructor: Amanda Trzcinski, Assistant Dairy Plant Manager at Arethusa Farm, Litchfield, CT

Description: Learn the history behind these popular dairy products, and how to make yogurt and butter at home

Fee: \$10.00 registration fee plus \$10.00 for supplies = Total Fee: \$20.00

THURSDAY, MARCH 8, 2012

Horse Saddle/Leather Restoration (3/8/12)

Instructor: Karen Withstandley, 1989 Graduate of Nonnewaug Agriscience Program

Description: Participants will work with conditioners, dyes, and sealers to restore the finish on their own equipment. They will learn what products they will need to use for different types of leather and how to apply them. Participants should bring their own saddles and equipment, all other materials needed will be supplied.

Fee: \$10.00 registration fee, plus \$15.00 materials fee = Total Fee: \$25.00

Home Lawn Turfgrass Installation, Care, Maintenance and Problem Solving (3/8/12)

Instructor: David Golembeski, currently employed as Assistant Golf Course Superintendent at Rock Ridge Country Club in Newtown; 2004 graduate of Nonnewaug H.S. Agriscience Program; 2008 graduate of UCONN College of Agriculture and Natural Resources with Bachelor of Science Degree in Turfgrass and Soil Science & Horticulture

Description: Topics to be covered in this class include what turfgrass species are appropriate for varying uses and how to review a grass seed label, the critical roles that soils play in the turfgrass system and methods to improve them including drainage, initial establishment of turfgrass areas, proper mowing and cultural practices, the basics of irrigation and water conservation, how to collect a soil sample and digest the results, the importance of soil pH and major nutrients for turf growth including a discussion of fertility materials and application strategies, and a review of common turf pests.

Fee: \$10.00 registration fee

Sausage Processing (3/8/12) (Please note: same class is also offered on 4/5/12)

Instructor: Alice Wilkinson, MS in Food Science, Vice President of Nutritional Product Development and Quality, Watson, Inc. (A specialty food and pharmaceutical ingredient company in East Haven, CT)

Description: This workshop will focus on the principles of sausage manufacture. A "hands-on" session is included where participants produce various types of sausage in order to better understand both the steps and the science involved in processed meat operations. Participants are encouraged to bring questions related to sausage quality.

Fee: \$10.00 registration fee, plus \$10.00 for supplies = Total fee: \$20.00

Beekeeping Basics (five session course, 3/8, 4/5, 4/12, 4/14 and 4/28)

(note: this course runs for three Thursday nights (3/8, 4/5, 4/12 and two Saturday sessions (4/14 and 4/28, 10:00 a.m. to noon each day)

Instructor: Al Avitabile, Bethlehem beekeeper, author and professor

Description: This five session course (three Thursday evenings including 3/8, 4/5, and 4/12, as well as two Saturdays, including 4/14 and 4/28) will cover basic bee biology, equipment and seasonal care. Participants will have the opportunity to order bees during the first session on 3/8, then assemble hives on 4/5, then complete bee package installations on 4/12, and then have two opportunities for hive inspections with the instructor on the two Saturday sessions (4/14 and 4/28, both from 10:00 am to noon on each day) (Optional Beekeepers book will be available for purchase for \$20.00 at the first class.)

Fee: \$10.00 registration fee per class x 5 sessions = Total fee: \$50.00

THURSDAY, MARCH 15, 2012

Poultry Fabrication and Usage (3/15/12)

Instructor: Chris DeLuca, Executive Chef at the Country Club of Waterbury

Description: This course will include poultry classification, disjoints and boning poultry, trussing a bird and using the trim and bones for soup stock. The correct procedure for cutting a bird into halves, quarters, and eighths, trussing a bird and creating Supremes from the breast will be demonstrated as well as all poultry classifications.

Fee: \$10.00 registration fee

Hands-On Cheesemaking (3/15/12)

Instructor: Chris Casiello, Dairy Plant Manager at Arethusa Farm, Litchfield, CT

Description: This course will be a hands-on cheese making class where participants go through the basic steps of making different types of cheese. (Note: this same course is also offered on April 12th)

Fee: \$10.00 registration fee plus \$10.00 for supplies = Total Fee: \$20.00

Basic Floral Design (3/15/12)

Instructor: Amanda Berecz, Owner of Woodbury Floral Design, NHS Ag Graduate, class of 1999

Description: Amanda will lead you through this hands-on lesson in basic floral design, beginning with a discussion with samples of popular arrangements. Each participant is asked to bring their favorite coffee or soup mug to be used as the container for the "St. Patrick's Day/Looking Forward to Spring" floral arrangement that they will create and bring home at the end of class.

Fee: \$10.00 registration fee, plus \$15.00 for floral supplies needed = Total fee: \$25.00

Canine Behavior: Understanding Dog Psychology (3/15/12) (Please note: same class is also offered on 3/29/12)

Instructor: Eddie Simon, III of The Canine Consultant, LLC and Redding Veterinary Hospital in Ridgefield, CT. In addition to offering technical assistance to the veterinary staff at RVH, Eddie is the owner of The Canine Consultant, LLC, offering behavior consulting and canine "boot camp" rehabilitation services.

Description: Do you have a dog that is out of your control? Would you like to learn more about canine behavior? Take the first step towards becoming a calm, assertive pack leader by learning the basics of how to think like a dog and avoid humanizing canine behavior. This instructor will bring his own dog pack for example during the discussion to help answer some of your questions! For safety reasons, please leave your own dogs at home!

Fee: \$10.00 registration fee

Ukrainian Egg Decorating Class (two session course, 3/15/12 and 3/22/12)

Instructors: Karen Kalenauskas, Retired Therapeutic Recreation Director, Full Time Farmer & Crafter
Anna Jedd, Music Educator & Crafter

Description: Learn how to decorate Ukrainian Easter Eggs. You will use tools, wax and dye to create artistic holiday keepsakes. This method uses uncooked white eggs. You will layer traditional and creative designs and colors. 6 eggs will be provided in first class. Note: Class limited to 10 participants.

Fee: \$20.00 registration fee (2 nights x \$10.00 per night) and a \$10.00 materials fee (Total fee: \$30.00)

THURSDAY, MARCH 22, 2012

Organics 101: The Real Dirt (3/22/12)

Instructor: Dina Brewster, farm manager of The Hickories, a 200 share CSA (Community Supported Agriculture) farm in Redding, CT

Description: A safe local food system is dependent on healthy local soils. In this class, you will learn the tenets of organic land care and how they are carried out on a certified organic vegetable farm in Connecticut.

Fee: \$10.00 registration fee

Thermal Imaging for Saddle Fit and Rider Balance (3/22/12)

Instructor: Karen Withstandley, 1989 Graduate of Nonnewaug Agriscience Program

Description: There is a growing demand for saddle fitting and reflocking services to solve soundness and performance problems. The correct saddle fit will lead to less physical deterioration over time, and encourage a sound and supple frame. Participants will see how poor fit can affect the horse, how to identify problems with fit, and how saddles are constructed to help them make educated decisions for themselves and their horses. This course also will acquaint participants with digital thermal imaging. Not only does the instructor use the imager for saddle fit, but is also able to put it to use in veterinary applications as well, locating problems that x-rays cannot. Learn more about thermography, as it can be an affordable means of monitoring potential soundness problems.

Fee: \$10.00 registration fee

Beef Carcass Cutting (3/22/12)

Instructor: Jason Woike, Meat Department Supervisor, LaBonnes Market, Woodbury

Description: This hands-on course will involve learning how to break down a beef carcass into wholesale cuts and then retail cuts, including vacuum packaging and making ground beef. (Note: **This class will begin at 6:00 p.m.** because 3 hours will be needed to complete the class.)

Fee: \$10.00 registration fee

THURSDAY, MARCH 29, 2012

Canine Behavior: Understanding Dog Psychology (3/29/12) (Please note: same class is also offered on 3/15/12)

Instructor: Eddie Simon, III of The Canine Consultant, LLC and Redding Veterinary Hospital in Ridgefield, CT. In addition to offering technical assistance to the veterinary staff at RVH, Eddie is the owner of The Canine Consultant, LLC, offering behavior consulting and canine "boot camp" rehabilitation services.

Description: Do you have a dog that is out of your control? Maybe your dog is great at home but not at the vet? Become a calm, assertive pack leader and learn to think like a dog to make your trip to the vet much more pleasant. This instructor will bring his own dog pack for example during the discussion to help answer some of your questions! For safety reasons, please leave your own dogs at home!

Fee: \$10.00 registration fee

Lamb Carcass Cutting (with references to Venison Cuts) (3/29/12)

Instructor: Jason Woike, Meat Department Supervisor, LaBonnés Market, Woodbury

Description: This hands-on course will involve learning how to break down a lamb carcass into wholesale cuts and then retail cuts, including vacuum packaging and making ground lamb. Since lamb is similar in size and cutting technique to venison, common retail cuts from venison will be discussed and demonstrated as well, using a lamb carcass as the substitute for venison.

Fee: \$10.00 registration fee

An Overview of Different Composting Methods (3/29/12)

Instructor: A 2007 Master Gardener graduate from UCONN, and a 2009 Master Composter and Recycler graduate from URI, Mary Jane Tynan holds degrees in Special Education and Educational Psychology from Fordham University and Indiana University. For decades she has worked in the field of education, incorporating, when she could, horticultural projects to benefit individuals with learning differences. These projects have included garden design and implementation, and the collection of kitchen waste from the school lunchroom for a vermicomposting project.

Description: The benefits of composting are many, from reducing solid waste to producing a gardener's "black gold". Learn from Master Composter, Mary Jane Tynan, as she takes a comprehensive and in-depth look at compost; from the history of composting, the construction and methods of outdoor composting, and finally, how to winter compost. Participants will learn about the anatomy of *Esenia fetida*, a popular composting worm, whose job in life is to turn what it eats into a valuable soil amendment.

Fee: \$10.00 registration fee, plus \$10.00 for "Composting to Reduce the Waste Stream" booklet, total fee = \$20.00

THURSDAY, APRIL 5, 2012

Make and Take a Vermicomposting Bin, Complete with a Community of Red Wigglers (4/5/12)

Instructor: A 2007 Master Gardener graduate from UCONN, and a 2009 Master Composter and Recycler graduate from URI, Mary Jane Tynan holds degrees in Special Education and Educational Psychology from Fordham University and Indiana University. For decades she has worked in the field of education, incorporating, when she could, horticultural projects to benefit individuals with learning differences. These projects have included garden design and implementation, and the collection of kitchen waste from the school lunchroom for a vermicomposting project.

Description: This class will focus on vermicomposting as a most efficient method of taking care of your kitchen waste. Participants will learn some in depth facts about *Esenia fetida*, a composting worm which is known to eat its weight in just about a day. A good estimate would be that a pound of red wigglers will eat about five pounds of kitchen waste in a week under the right conditions. The by-product of this process is "black gold" which will enhance your plants beyond your wildest dreams. Participants will also make, and take home with them a composting bin, complete with a pound of composting worms, in a friendly worm environment, all chomping at the bit to start the process.

Fee: \$10.00 registration fee, plus materials fee of \$40.00 to cover the cost of worms, a plastic bin and appropriate bedding, Total fee of \$50.00.

Sausage Processing (4/5/12) (Please note: same class is also offered on 3/8/12)

Instructor: Alice Wilkinson, MS in Food Science, Vice President of Nutritional Product Development and Quality, Watson, Inc. (A specialty food and pharmaceutical ingredient company in East Haven, CT)

Description: This workshop will focus on the principles of sausage manufacture. A "hands-on" session is included where participants produce various types of sausage in order to better understand both the steps and the science involved in processed meat operations. Participants are encouraged to bring questions related to sausage quality.

Fee: \$10.00 registration fee, plus \$10.00 for supplies = Total fee: \$20.00

Create Your Own Mixed Plant Spring Container (4/5/12)

Instructor: Ron Bridge, 1979 graduate of UCONN Ratcliffe Hicks School of Agriculture, and part owner of Sam Bridge Nursery & Greenhouses in Greenwich

Description: During this course, you will create a mixed spring container using colorful annuals, either with a pot you provide (12 inches or so) or with one provided by the instructor.

Fee: \$10.00 registration fee, plus \$30.00 materials fee = Total fee: \$40.00

Proper Pruning of the Home Garden: Tools, Techniques and Timing (4/5/12)

Instructor: Barry Burton, Owner B.F. Burton Landscapes, Inc. Roxbury, Associate Degree in Ornamental Horticulture and Bachelors of Landscape Architecture, Past President of the Connecticut Nursery and Landscape Assoc.

Description: Learn how to properly prune your home garden: tools, techniques, and timing. A look at methods to control your plants and retain their natural beauty, some hands on pruning so bring your hand pruners.

Fee: \$10.00 registration fee

THURSDAY, APRIL 12, 2012

Hands-On Cheesemaking (4/12/12)

Instructor: Chris Casiello, Dairy Plant Manager at Arethusa Farm, Litchfield, CT

Description: This course will be a hands-on cheese making class where participants go through the basic steps of making different types of cheese. (Note: this same course is also offered on March 1st)

Fee: \$10.00 registration fee plus \$10.00 for supplies = Total Fee: \$20.00

Make Your Own Pork Crown Roast (4/12/12) (Please note: same class is also offered on 3/1/12)

Instructor: Jason Woike, Meat Department Supervisor, LaBonnes Market, Woodbury

Description: This hands-on course will involve each participant purchasing a whole pork loin ahead of time, and will learn how to make their own Crown Roast in the agriscience meats lab. At the end of the evening, each person will take home their own 8 to 10 pound Pork Crown Roast, a 3 to 4 pound sirloin roast and 4 to 5 pork chops cut from the whole loin they purchased. (retail value of these products is over \$75.00)

Fee: \$10.00 registration fee plus \$40.00 per loin = Total fee: \$50.00

Orchid Basics (4/12/12)

Instructor: Chuck Hull, Hull Landscaping, Newtown

Description: The class will focus on general Orchid Care. Examples of the most common types of orchids will be shown. The cultural conditions such as light, temperature and moisture needed to keep your plants healthy will be discussed. The class will cover warm, intermediate and cool orchids, as well as care, fertilizing, insects and fungus common with orchids. Other topics will include how to purchase, what to look for when buying your orchid, how to cut back the flower stalk, how to get your plant to rebloom. Participants will bring home an orchid.

Fee: \$10.00 registration fee plus \$20.00 for orchid and supplies = Total fee: \$30.00

Drip Irrigation for the Home Garden, Save Water and Keep Your Plants Happy and Healthy (4/12/12)

Instructor: Barry Burton, Owner B.F. Burton Landscapes, Inc. Roxbury, Associate Degree in Ornamental Horticulture and Bachelors of Landscape Architecture, Past President of the Connecticut Nursery and Landscape Association

Description: This course will give you the ability to design, install, and maintain your own drip system. The system will operate on a battery powered timer and hook up to a standard hose connection, you will get hands on experience in putting a system together, it's easy and inexpensive.

Fee: \$10.00 registration fee, plus \$10.00 materials fee, Total Cost = \$20.00