



www.rlifekills101.com Upcoming Classes

Basic Chainsaw Knowledge for Homeowners

May 18th, 12:30-4 pm

Chainsaw maintenance must-knows and "watch outs". We will not teach all the ins and outs of the chainsaw machinery, but a person with minimal chainsaw experience will access important information and keep their chainsaw "healthy" throughout its life.

Considerations & safety for basic chainsaw use (bucking, limbing, and small-diameter tree felling). This is not a Chainsaw Certification or an S-212 course, and students will not be operating saws as part of this course.

Advise on local slash disposal options, preparing your own firewood, preparing your home for wildfire, and equipment that accompanies chainsaw use.

Fly-Fishing 101

May 19th, 12:00-4:00 pm

Fly-Fishing 101 will guide you through everything you need to know, from equipment and casting to bug identification and knot-tying. Join us for an informative and enjoyable afternoon, and put your new skills to the test with a field trip to Happy Meadows once class is complete.

Fresh Milled Flour Class

June 1st, 12:00-4:00 pm

We will be making the softest sandwich loaf with hard red and hard white wheat berries that will be milled right before we make the bread. Freshly milled flour has all of the nutrients that store bought bread and flour are missing. Fresh milled flour is a good source of fiber, vitamins, and minerals, including iron, magnesium and potassium. It contains 40 of the 44 nutrients that the human body needs.

Healing with Plants

June 29th, 1:00-3:00 pm

Lessons from a master about which herbs you can grow, plants you might find in the wild, or ingredients from your kitchen that may help you heal. Mari has many years of experience in the field and writes columns for a local newspaper. Come, enjoy and learn!