

Time	Class	Location	Fee	Instructor
9:00 AM	Chicken Butchering, Dissection, and Husbandry and farm fresh egg tasting Last until 10:30	Spot 2B Grassy Area		Sarah, Skya, Donna, and Brea
	Open Fire Pioneer Biscuits Cooking and Butter Making: Make and Eat Class - Pioneer Jams Provide	Spot 2B Grassy Area	3	Donna
	Foraging Hike	4H Concession Stand Meet Point		Emily
10:00 AM	Primitive Fire Making	Spot 2B - Grassy Area		Ty
	Mozzarella Cheese Make and Take	Fern Kruger	6	Chuck
11:00 AM	TBD			Carly Stover
Noon	Lunch - Bring your own picnic of purchase meal ticket for locally grown and raised food!			
1:00 PM	Candle Making	Fern Kruger	3	Jamie
	Herbalism: Salve and Herbal Capsule Make and Take + Tincture Tutorial with 2 ebooks	Fern Kruger	20	Tara
	Demystifying Canning and Cast Iron Cookware Care: Water Bath and Pressure Canning Class	Spot 2B Grassy Area		
2:00 PM	Goat and Rabbit Husbandry, Milk A Goat and farm animal petting zoo.			
	Jam Make and Take and Wine Making	Fern Kruger	9	Emily
3:00 PM	Amish Farm Tour		6	