

Time	Class Title	Location	Instructor	Days
10 am	Hog Butchering Part 1 Butchering	Tent Randy Yates,	Sarah Rodriguez & Crew	Friday
10 am	Hog Butchering Part 2 Butchering	Tent Randy Yates,	Sarah Rodriguez & Crew	Saturday
10 am	Chicken Butchering Butchering	Tent Randy Yates,	Sarah Rodriguez & Crew	Sunday
10 am	Foraging Hike & Taste Meet at Rimola Vendor	Booth Off Grid	Homesteader Elyse Rimola	Saturday & Sunday
10 am	Blacksmithing Blacksmith	Tent Donn Wagner		Friday - Sunday
10 am	Herbal Animal Care with Dr Jocelin		Fern Kruger Dr. Jocelin Whitaker	Friday - Sunday
10 am	Beginner Crochet Make and Take Kids \$10 Poultry	Barn A Jodi	Greene	Friday & Saturday
10 am	Sewing For Kids Make and Take Poultry	Barn A Michelle	Marie	Sunday
10 am	Clay Marble & Run Class Make & Take Fee \$4 Poultry	Barn B Homeschooling	Mommas Heidi Spurling & Josey Gould	Saturday & Sunday
10 am	Twisty Stem Predator & Prey Activity & Make and Take \$3 Poultry	Barn B The	Homestead Homeschool Tara Dodrill	Friday
10 am	Goat Milking & Husbandry	Show Arena The	Dailey Grind Homestead	Friday - Sunday
10 am	Knife Fighting	Stage Bleacher Seating	Area Columbus Tactical Clint Eversole	Friday - Sunday
10 am	Pickling Workshop \$15 Make and Take Fee Fern Kruger	Kitchen Emily Janey		Friday
10 am	Cheesemaking \$5 Make & Take Fee Fern Kruger	Kitchen The Homestead	Homeschool Tara Dodrill	Saturday
10 am	MAHA: Real Food, Healthy Eating	Stage All In	Ohio - Jeff Lauderback	Friday - Sunday
11 am	Blacksmithing Blacksmithing	Tent Donn Wagner		Friday - Sunday
11 am	Chicken Husbandry and Fermented Feed Make & Take Fee \$7 bring your own Mason jar.	Show Arena The	Appalachian Homestead: Brea Miller & Josh Grant	Friday - Sunday
11 am	Hog Butchering Cont. Butchering	Tent Randy Yates,	Sarah Rodriguez & Crew	Friday & Saturday
11 am	Granola Making For Kids Poultry	Barn A Swartz	Foods Heather Swart	Friday
11 am	Predator & Pray Animal Tracks & Sign Poultry	Barn A Homeschooling	Mommas Heidi Spurling & Josey Gould	Saturday & Sunday

Time	Class Title	Location	Instructor	Days
11 am	Emergency	Fire Starters and	Smoke Bombs Class \$15 Make & Take Fee Poultry Barn B Pioneer Survival Company: brothers Eric & Shawn Seitz	Friday - Sunday
11 am	Understanding Violence and Realistic De-escalation Class	Stage Bleacher Seating	Area Ryan Jones	Friday - Sunday
11 am	Safe Harvest: Bridging Culinary Science and Primitive Preservation	Fire Pit Introduction	to Foraging and Camp Grub author, Bill Carpenter	Friday - Sunday
11 am	Preparing to Bug Out with Senior Citizens	Stage Beth Wade		Friday & Sunday
11 am	Questions and Answers about: Nutrition/Health	Stage Professor Robert	Mendris	Saturday
11 am	Trapping & Pelting Class Fern Kruger		Mark Stackhouse	Friday - Sunday
11 am	Grammy's Oven: Bake it till you make it!" Kids Class \$10 Fern Kruger	Kitchen Granny's Oven	Marily Gleason	Friday
11 am	Grammy's Oven: Bake it till you make it!" Artisan Bread Make & Take Fee \$15 Fern Kruger	Kitchen Granny's Oven	Marilyn Gleason	Saturday
11 am	Grammy's Oven: Bake it till you make it! \$15 Make & Take Fee Fern Kruger	Kitchen Granny's Oven	Marilyn Gleason	Sunday
11 am	Poisonous Plant Hike Meet at Foraged Gardens Vendor	Booth Foraged Gardens	- Alicia Lensch	Friday - Sunday Noon Lunch Break
1 pm	Wild Tea, Honey, and Traditional Uses Make & Take Fee \$8 Fern Kruger	Kitchen Emily Janey		Friday
1 pm	Blacksmithing Blacksmith	Tent Donn Wagner		Friday - Sunday
1 pm	How to Make Root Beer and		Other Wild Crafted Drinks \$15 Make & Take Fee Fern Kruger Pioneer Survival Company: brothers Eric & Shawn Seitz	Friday - Sunday
1 pm	Native Sensory Garden for Kids and Take Home Plant Make & Take Fee \$5 Poultry	Barn A Foraged	Gardens - Alicia Lensch	Friday & Sunday
1 pm	Sewing Make and Take For Kids \$ Poultry	Barn A Michelle	Marie	Saturday

Time	Class Title	Location	Instructor	Days
1 pm	Needle Felting Studio Make & Take Fee \$10 Poultry	Barn B The	Homestead Homeschool - Tara Dodrill	Saturday
1 pm	Grow Your Own Apothecary Plus Amish Burn & Wound Ointment Make & Take Fee \$10 Poultry	Barn B The	Homestead Homeschool Tara Dodrill	Sunday
1 pm	Off-Grid Building/Remodeling.	Stage Professor Robert	Mendris & Chuck Dailey	Saturday
1 pm	How to Have a Herd Share Program	Stage Dr. Jocelin	Whitaker	Friday & Sunday
1 pm	Chicken Husbandry For Kids	Show Arena The	Appalachian Homestead: Brea Miller & Josh Grant	Friday & Sunday
1 pm	Rabbit Husbandry, Butchering & Stew	Show Arena &	Fire Pit The Dailey Grind Homestead	Saturday
1 pm	Amish Noodle Making \$15 Make & Take Fee Butcher	Tent Rod Ridge	Farm Sarah Rodriguez	Friday & Sunday
1 pm	Tallow Rendering \$15 Make & Take Fee Butcher	Tent Rod Ridge	Farm Sarah Rodrigue	Saturday
1 pm	Foraging Hike & Taste For Kids Meet at Rimola Vendor	Booth Elyse Rimola		Saturday & Sunday
1 pm	Less Than Lethal Weapons Self-Defense	Bleacher area in	front of Stage Ryan Jones	Friday - Sunday
2 pm	Sour Dough Starter Class \$7 make and take fee, bring your own Mason Jar Fern Kruger	Kitchen The Homestead	Homeschool Tara Dodrill	Friday
2 pm	Off Grid Survival: Keeping You and		Your Family Healthy when there is No Access to Traditional Medical Care Fern Kruger Dr. Jocelin Whitaker	Friday - Sunday
2 pm	Blacksmithing Blacksmithing	Tent Donn Wagner		Friday - Sunday
2 pm	Good Bugs Kids Gardening Class with take home decorated cup with seed and garden hate \$10 make & take fee Poultry	Barn A Homeschooling	momma Jaime McCown	Friday & Sunday
2 PM	Owl Pellet Class & Dissection. \$10 fee for up to 2 children Poultry	Barn A Emily	Janey	Saturday
2 pm	All About Soil with make and take edible soil and worm treat \$5 Poultry	Barn B Jennifer	Mathias Joy Hysell & Sara Clancy	Friday - Sunday

Time	Class Title	Location	Instructor	Days
2 pm	Slingshot Course & Knife History Class For Kids	Bleacher area in	front of stage meeting spot Clayton Clancy	Friday - Sunday
2 pm	Edible Ohio Plants for Every Landscape	Stage Foraged Gardens	- Alicia Lensch	Friday - Sunday
2 pm	Emergency Water Filter Making Class For Kids - Bring Your Own Water Bottle	Pond Tim Kern		Friday
2 pm	Emergency Water Filter Making Class For Kids & Adults - Bring Your Own Water Bottle	Pond Tim Kern		Saturday & Sunday
2 pm	Safe Harvest: Bridging Culinary Science and Primitive Preservation	Fire Pit Introduction	to Foraging and Camp Grub author, Bill Carpenter	Friday - Sunday
3 pm	Martial Arts for Kids	Bleacher area in	front of Stage Columbus Tactical Clint Eversole	Friday - Sunday
3 pm	Blacksmithing Blacksmith	Tent Donn Wagner		Friday - Sunday
3 pm	Foraging Hike & Taste Adults Meet at Rimola Vendor	Booth Elyse Rimola		Saturday & Sunday
3 pm	Cheesemaking \$5 Make & Take Fee Fern Kruger	Kitchen The Homestead	Homeschool Tara Dodrill	Saturday
3 pm	Pickling Workshop \$15 Make and Take Fee Fern Kruger	Kitchen Emily Janey		Saturday
3 pm	Grow Microgreens for your flock \$15		Fern Kruger The Appalachian Homestead Brea Miller & Josh Grant	Sunday
3 pm	Soap Making \$10 Make & Take		Fee Fern Kruger Swartz Foods Heather Swartz	Friday & Saturday
3 pm	Beginner Crochet Make & Take \$10 Poultry	Barn A Jodi	Greene	Friday & Saturday
3 pm	End Times Deceptions Poultry	Barn B Professor	Robert Mendris	Saturday
3 PM	Sewing For Kids Make and Take Poultry	Barn B Michelle	Marie	Friday
3 pm	Feasting on Food Pantry Preps	Stage Deb Davis		Friday - Sunday
3 pm	Natural First Aid For Livestock & Pets	Show Arena Angi	Shinaver	Friday - Sunday
3 pm	Candle Dipping & Making For Kids & Adults \$5 Make & Take Fee	Fire Pit Jamie	McCown	Friday - Sunday
4 pm	Owl Pellet Class & Dissection. \$10 fee for up to 2 children Poultry	Barn A Emily	Janey	Friday

Time	Class Title	Location	Instructor	Days
4 pm	Wild Tea, Honey, and Traditional Uses Make & Take Fee \$8 Fern Kruger	Kitchen Emily Janey		Saturday
6 pm	The MAHA Lowdown	Show Arena Jeff	Lauderback	Saturday Keynote Speech & Dialogue
8:30 am	Sunday Morning Worship Service	Pond Emily Janey	and TBD Sunday ● Class schedule subject to change due to instructor emergency. If a make and take class is scheduled, you will be issued a refund.	
6 pm	MAHA Lowdown (Keynote)	Show Arena	Jeff Lauderback	Saturday
8:30 am	Sunday Worship Service	Pond	Emily Janey & TBD	Sunday