Ellis Clark Regional Agriscience and Technology Program

At Nonnewaug High School Adult Education Courses Spring 2022

**We had to implement a new system of registering for courses this year. You must create a free account on myschoolbucks.com and look in the Regional School District 14 Store to sign up

All courses have a \$20.00 registration fee per class meeting. Some courses require additional material fees which are noted in the description.

Each class runs from 6:00 pm to 8:00 pm unless otherwise noted. All classes will take place in the agriscience building at Nonnewaug High School in Woodbury.

Classes are available on a first come first serve basis and are limited to 15 participants unless otherwise mentioned in the course description.

There are no refunds for classes missed.

If a class is cancelled or must be rescheduled, registrants will be notified by email. If there is a cancellation of school or after-school activities due to weather or other circumstances, adult education courses are also cancelled and registrants will be refunded.

In order to be notified when courses are released for the next session, please email tcremeans@ctreg14.org in order to be put on the mailing list.

In order to register, please visit woodburyffa.org or call (203) 266-4038 ext. 6 and

speak to Tyler Cremeans. All fees must be paid ahead of time to save your spot.

If you are interested in teaching a course or know someone who would be interested in teaching a course, please

contact Tyler Cremeans at tcremeans@ctreg14.org or (203) 266-4038 ext. 6.

Multi-Session Courses

These courses are offered over consecutive nights. The nights of the courses are listed in the course description. Participants sign up for all sessions listed.

Refunds are not given for missed sessions.

Beginner's Welding (Five Sessions)

Session Dates: 3/3, 3/10, 3/17, 3/24, 3/31 Note: Class is limited to 12 participants

Instructor: Drew Zielinski, Agriculture Mechanics teacher at Nonnewaug

Description: five night class will be devoted to introducing traditional and current welding and cutting methods. Participants will use oxy-acetylene torches for welding, brazing and cutting along with stick and wire feed electric arc welding machines.

Emphasis will be placed on beginner level skills. All safety equipment will be provided but students **must** wear work boots. Tools and supplies will be furnished.

Fee: \$20.00 registration X 5 sessions, plus \$50.00 materials = \$150.00 Total

Beekeeping Basics (Five Sessions)

Night Session Dates: 3/10, 3/17, 3/24, 4/2 (SATURDAY), 4/9 (SATURDAY)
Two Additional Saturday Sessions from 10:00 am— 12:00 pm
Saturday Session Dates: 4/2, 4/9— Meet at Nonnewaug at 10am promptly

Note: Class can hold up to 20 participants

Instructor: Al Avitabile, Bethlehem beekeeper, author and professor

<u>Description:</u> This five session course will cover basic bee biology, equipment and seasonal care. will have the opportunity to order bees during the first session, assemble hives, complete bee package installations, and then have opportunities for hive inspections with the instructor on the two Saturday sessions.

Fee: \$20.00 registration fee per class X 5 sessions = \$100.00 Total

Week 1: March 3, 2022

Bass Fishing 101

Instructor: Noah Winslow

Description: Noah is a successful tournament angler who grew up fishing in Connecticut. He has won an FLW series event and competes in dozens of bass tournaments a year for the last 10 years in Connecticut and around the North East. He is also a local fishing guide and is knowledgeable of freshwater and saltwater fishing techniques for many species.

Bass Fishing 101: A beginner-level course designed to introduce students to the basic techniques in the bass fishing industry. Topics covered include rod and reel setup, knot tying, basic tackle selection, and equipment. Within these topics, it will cover why certains rods/ reels are used for techniques, rigs/ techniques used for each bait, and which knots are used for what/ why.

Fee: \$20.00 registration

Operating A Dairy Business

Instructor: Julie Dilaurenzio, owner of Cow's Around the Corner Creamery in Bethlehem, CT.

Description: Julie is a successful goat dairy-farm owner and cheesemaker who will be walking participants through the process of starting and maintaining a creamery. Course includes tour of Cow's Around the Corner Creamery in Bethlehem, CT.

Week 2: March 10, 2022

Bass Fishing 102

Instructor: Noah Winslow

Description: Noah is a successful tournament angler who grew up fishing in Connecticut. He has won an FLW series event and competes in dozens of bass tournaments a year for the last 10 years in Connecticut and around the North East. He is also a local fishing guide and is knowledgeable of freshwater and saltwater fishing techniques for many species.

Bass Fishing 102: An intermediate level course designed for bass anglers who are looking to take their skills to the next level. Topics covered include fishing the tournament series, spot selection, seasonal fishing patterns, and advanced fishing techniques. This class will help you join your local bass club and enjoy tournaments, how to identify good areas based on season/reading a topographical map, and other important factors when it comes to being successful in either tournaments or fun fishing.

Wool Spinning and Processing

<u>Instructor:</u> Miranda Procko of Owl Ridge Fibers in Bristol, CT owns small livestock and aims to live a self-sufficient lifestyle.

<u>Description:</u> Learn about the fascinating process of making yarn from raw wool with Miranda Procko from Owl Ridge Fibers. In this workshop, Miranda will discuss a little history behind the spinning of wool fibers as well as identify the differences in breed fibers. You will also learn about washing, carding, dyeing, and spinning wool to make beautiful hand spun yarn! Participants can try their hand at spinning wool with a mini drop spindle and fiber that will be available to practice with and later take home after the workshop!

Fee: \$20.00 registration plus \$10.00 materials = \$30.00 Total

Commercial Junior Operators Pesticide Certificate Preparatory Course

Instructor: Tom Dimarco, Landscaping Teacher at NHS

Description: This course is designed to prepare participants for the Junior Operators Pesticide Certificate test. In this course we will go through the basics of what is being asked of someone who will be taking their pesticide certification test. We will review the manual and break it down into its different parts and explain what each area is outlining. This course is just a preparatory course and the actual pesticide certification test will not be given that night nor will you get certified during this course, but how to go about getting your certificate will be discussed. This course is also only for the Operators Certificate, and will not allow you to legally spray any pesticides for commercial use or to go into business for yourself.

How to Part a Chicken

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

Description: This hands-on course will involve learning how to break down a whole chicken like the ones you find in the store. Each participant will receive two chickens and learn how to part out a whole chicken, debone the breast to turn it into a cutlet, and how to debone and skin the thigh. Save money at the store and learn to do it all yourself!

<u>Fee</u>: \$20.00 registration plus \$15.00 materials = \$35.00 Total

Week 3: March 17, 2022

Trout Spin Fishing

Instructor: Noah Winslow

Description: Noah is a successful tournament angler who grew up fishing in Connecticut. He has won an FLW series event and competes in dozens of bass

tournaments a year for the last 10 years in Connecticut and around the North East. He is also a local fishing guide and is knowledgeable of freshwater and saltwater fishing techniques for many species.

Trout Spin-Fishing: This class will cover the two sides of spin fishing for trout: streams/ rivers and lakes and ponds. We will cover lures/ bait, rods/reels and other equi[ment needed, areas trout inhabit throughout the year, and how to read water.

Fee: \$20.00 registration

St. Patrick's Day Floral Arrangement

Instructor: Eric Birkenberger, Floriculture Teacher at NHS

Description: We have a St. Patty's Day Treat for you! To Celebrate St. Patrick's day, Eric Birkenberger, the Agriscience Horticulture Teacher, creates an ALL green arrangement with Fresh Bells of Ireland, Green Tea Roses, Jade Trachelium, Hypericum and including Shamrocks and a Leprechaun. Eric will show you step by step with detail how to make this easy flower arrangement to bring home and celebrate all things green.

Fee: \$20.00 Registration + \$40.00 Materials = \$60.00

How to Make Goat Soap

<u>Instructor:</u> Emily Kern, Owner of Em's Goat Milk Soap and Hickory Lane Farm in Bethlehem, CT

Description: During this class, participants will learn the basics of how to make goat milk soap from ingredients to use, the process, and soap qualities. Each person will be able to take home a bar of goat milk soap in their choice of scent.

Fee: \$20 Registration

Pork Crown Roast (Session 1)

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

Description: In this hands-on course, participants will learn how to make their own Crown Roast in the agriscience meats lab. 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 is over \$90.00)

Fee: \$20.00 registration plus \$40.00 materials= \$60.00 Total

Week 4: March 24, 2022

Pork Crown Roast (Session 2)

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

Description: In this hands-on course, participants will learn how to make their own Crown Roast in the agriscience meats lab. 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 is over \$90.00)

Fee: \$20.00 registration plus \$40.00 materials= \$60.00 Total

Trout Flyfishing

Instructor: Noah Winslow

Description: Noah is a successful tournament angler who grew up fishing in Connecticut. He has won an FLW series event and competes in dozens of bass tournaments a year for the last 10 years in Connecticut and around the North East. He is also a local fishing guide and is knowledgeable of freshwater and saltwater fishing techniques for many species.

Trout Flyfishing: This will be a beginner level class and the class will cover the basics of fly fishing which includes casting, knot tying, different fly presentations and basic fly tying.

Wool Felting

<u>Instructor:</u> Karen Asselin. I am a NHS Paraprofessional and hobby farmer/ 4H mom of twin 11 year old boys. We raise goats and have horses on our small farm in Northwest CT. I learned how to work with sheep and wool at a previous job, and have been a fiber artist for approximately 10 years.

<u>Description:</u> This is a hands-on class where you will learn the basics of wool needle felting. Participants will be able to make a springtime themed wool figure using felting equipment and their imagination. Several techniques for needle felting will be taught, no prior experience needed. Materials for this class are \$15.00 per person, which include wool, foam block and felting needle.

Fee: \$20 Registration + \$15 Materials = \$35

Cheese 101 - From Meeting your Monger to Cutting the Curd (2 Sessions)

Instructor: Kate J Truini, Owner of New Curds on the Block, a mobile cheese shop based in Woodbury which specializes in Connecticut-made dairy.

Course Descriptions:

Session 1 of 2: In the classroom, cheesemonger Kate will get down to the basics of how cheese is made, the categories/styles of cheese, and the basics of cheese pairings. Attendees will enjoy a tasting of CT cheeses along with the discussion!

Week 5: March 31, 2022

Introduction To Aquaponics and Hydroponics

<u>Instructor:</u> Taner Genc, Nonnewaug graduate 2021 and current employee of High Ridge Hydroponics

<u>Description:</u> In this course participants will be introduced to the concepts of hydroponics and

aquaponics. Topics covered include basic setup, sustainability, and a question and answer session in the Nonnewaug Greenhouses.

Fee: \$20 Registration

Saltwater Fishing

Instructor: Noah Winslow

Description: Noah is a successful tournament angler who grew up fishing in Connecticut. He has won an FLW series event and competes in dozens of bass tournaments a year for the last 10 years in Connecticut and around the North East. He is also a local fishing guide and is knowledgeable of freshwater and saltwater fishing techniques for many species.

Introduction to Saltwater: This class will be geared toward saltwater fishing in the long island sound as well as tidal rivers connecting. This will cover both shore (surf) as well as by boat. Students will also learn different lures, tackle, and equipment needed for both shore and boat fishing. These lures, tackle and equipment will detail how to catch stripers, bluefish, porgy (scup), Sea Bass and Black fish (tautog).

Fee: \$20 Registration

Introduction to Rabbit Raising (2 Part Class)

Instructor: Mike Lavoie, Veterinary Science Teacher at NHS

Description of class: This is a beginner class on how to run a rabbitry. Topics will include which rabbit is the right one for you? Housing and equipment, feeding, planning your breeding and more.

Fee = 2 Sessions at \$20 = \$40

Week 6: April 7, 2022

Boating Equipment and Electronics

Instructor: Noah Winslow

Description: Noah is a successful tournament angler who grew up fishing in Connecticut. He has won an FLW series event and competes in dozens of bass tournaments a year for the last 10 years in Connecticut and around the North East. He is also a local fishing guide and is knowledgeable of freshwater and saltwater fishing techniques for many species.

Boating Equipment and Electronics: This class will cover how to read and understand fishing electronics/ images that are presented on the screen throughout a day on the lake. This will cover mapping, traditional 2D sonar, side scan, humminbird 360, and livescope. Along with that, this class will have a tournament ready bass boat, with all the above listed applications, for the class to see how it is set up from wiring, transducer placement and graph mounting as well as general equipment and tools needed.

Introduction to Microgreens Production

Instructor: Taner Genc, Nonnewaug Graduate 2021, employee of High Ridge Hydroponics

Description: Microgreens production is something that has really taken off during the last 2 years. In this course we will discuss what types of plants are used, how to start seeds, what seeds to buy, growing setup, lighting, and profit potential.

How to Grow Your Own Mushrooms

<u>Instructor:</u> Earl and Miranda Procko of Owl Ridge Homestead in Bristol, CT. They own small livestock and aim to live a self-sufficient lifestyle.

Description: This class will include an informative discussion and demonstration of mushroom

cultivation and inoculation techniques using spawn plugs and hardwood log medium. The instructors will also talk about mushroom anatomy, growing methods, popular cultivated species, and ways to use your mushroom harvest. Demonstration logs will be available for hands on instruction.

Fee: \$20 Registration

Introduction to Rabbit Raising (Part 2 of 2)

Instructor: Mike Lavoie, Veterinary Science Teacher at NHS

Description of class: This is a beginner class on how to run a rabbitry. Topics will include which rabbit is the right one for you? Housing and equipment, feeding, planning your breeding and more.

Fee = 2 Sessions at \$20 = \$40

**Ukrainian Egg Decorating Class
Note: Class is limited to 14 participants.

** COURSE STARTS AT 5:30

<u>Instructor</u>: Kalenauskas, Full Time Farmer & Lifelong Hobby Crafter, Retired Therapeutic Recreation Director at Southbury Training School

Description: hands-on course will involve learning how to decorate eggs using traditional Ukrainian tools, designs and information. Participants will be provided eggs for use. Participants will be able to dye, decorate, and blow out eggs and learn how to preserve them for years to come.

Fee: \$20.00 registration plus \$10.00 materials = \$30.00 Total

Cheese 101 - From Meeting your Monger to Cutting the Curd (2 Sessions)

Instructor: Kate J Truini, Owner of New Curds on the Block, a mobile cheese shop based in Woodbury which specializes in Connecticut-made dairy.

Course Description:

Session 2 of 2: We'll move to the food lab and get our hands in some milk, covering basic buttermaking and fresh cheesemaking. We'll discuss the art and alchemy of *affinage* (cheese aging) and how to incorporate homemade cheeses into your everyday cooking.