

**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 \$15.00 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 Tuesday evenings.

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 visit [www.woodburyffa.org](http://www.woodburyffa.org) or call (203) 266-4038 and speak to Bill Davenport. All fees must be paid ahead of time to save your spot. **Note: There are no refunds for classes missed.**

**February 27, 2018**

**Beginner's Welding (five session course)**

**(Note: This course runs for five Tuesday evenings 2/27, 3/6, 3/13, 3/20 & 3/27)**

**Instructor:** Ed Belinsky, Agricultural Engineering Teacher at Nonnewaug.

**Description:** This 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. Class size will be limited to **12 participants**.

**Fee:** \$15.00 registration fee per night X five nights, plus \$30.00 for welding supplies = \$105.00 total fee

**Fly Fishing (six session course)**

**(Note: This course runs over six consecutive Tuesday evenings 2/27, 3/6, 3/13, 3/20, 3/27 & 4/3)**

**Instructors:** 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.

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.

**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:** \$15.00 registration fee per night x six nights = Total fee: \$90.00

**Preventative Health for Your Horse (2/27/17)**

**Instructor:** Dr. Ron Emond, Candlewood Equine

**Description:** Topics will include: how to identify and obtain important health characteristics of your horse, what to watch for to determine if your horse needs veterinary care, and what emergency measures to take until help arrives.

**Fee** \$15.00 registration fee.

### **Sausage Processing (2/27/18)**

**(Note: class starts at 6:30)**

**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. Participants get to taste the sausages they make in class as well as bring home some to cook and enjoy later. **Note: Class is limited to the first 14 people to register.**

**Fee:** \$15.00 registration fee, plus \$15.00 for supplies = Total fee: \$30.00

### **Small Poultry Flock Health and Management (2/27/18)**

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

**Description:** Dr. Darre will present information for the small flock owner on select Health and Management Issues and a Q&A session.

**Fee:** \$15.00 registration fee

**March 6, 2018**

### **Beef Carcass Cutting (3/6/18)**

**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:** \$15 registration fee.

### **Biosecurity to Prevent Contagious Diseases (3/6/18)**

**Instructor:** Dr. Ron Emond, Candlewood Equine

**Description:** Topics will include: what to do in case of a contagious disease in your area, how to prevent diseases from infecting your horse while at home and travelling, and what symptoms to watch for to determine if your horse may have a contagious disease.

**Fee:** \$15.00 registration fee

### **CT Farm Exemption & Acidified Food Production (3/6/18)**

**Instructor:** Jenna Nicol is a Nonnewaug graduate and a Connecticut Department of Consumer Protection MFRPS Coordinator.

**Description:** CT Farm Exemption and Acidified Food Production: The State of Connecticut has a farm exemption for the processing and retail sales of certain products. This course will discuss the parameters of the Farm Exemption and requirements. Additionally, we will discuss federal regulations adopted by Connecticut pertaining to Acidified Foods, such as pickles, and how to apply those regulations to your farm or wholesale canning operation.

**Fee:** \$15 registration fee

**March 13, 2018**

**Beekeeping Basics (five session course)**

**(Note: this course runs for three Tuesday nights (3/13, 3/20 & 3/27), and two Saturday sessions (4/7 & 4/14) 10:00 a.m. to noon each day)**

**Instructor:** Al Avitabile, Bethlehem beekeeper, author and professor

**Description:** This five session course (three Tuesday evenings as well as two Saturdays) will cover basic bee biology, equipment and seasonal care. Participants will have the opportunity to order bees during the first session, then assemble hives, then complete bee package installations, and then have two opportunities for hive inspections with the instructor on the two Saturday sessions (Optional Beekeepers book will be available for purchase for \$20.00 at the first class.)

**Fee:** \$15.00 registration fee per class x 5 sessions = Total fee: \$75.00

**Goat Milk Soap (3/13/18)**

**Instructors:** Emily Kern, a Nonnewaug Student and Entrepreneur and Jeannette Puglio, Em's Goat Milk Soap

**Description:** Em's Goat Milk Soap will be doing a demonstration of how to make goat milk soap. Attendees will be shown the process from creating the recipe to polishing the soap for wrapping. Soap bars will be given out at the end for participants to take home.

**Fee:** \$15.00 registration fee, plus \$10.00 for supplies = \$25.00

**CT Food Manufacturing - Navigating CT Regulations for your Value-Added Products (3/13/18)**

**Instructor:** Jenna Nicol is a Nonnewaug graduate and a Connecticut Department of Consumer Protection MFRPS Coordinator.

**Description:** Farmers are always finding new and innovative ways to offer value-added products and experiences to their offerings. Interested in selling some of your maple syrup to a local market? Maybe you'd like to make some ice cream? Find out from DCP MFRPS (Manufactured Foods Regulatory Program Standards) Coordinator and Nonnewaug grad Jenna Nicol exactly how to go about navigating Connecticut's regulations and food processing requirements.

**Fee:** \$15 registration fee

**Sausage Processing (3/13/18)**

**(Note: class starts at 6:30)**

**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. Participants get to taste the sausages they make in class as well as bring home some to cook and enjoy later. **Note: Class is limited to the first 14 people to register.**

**Fee:** \$15.00 registration fee, plus \$15.00 for supplies = Total fee: \$30.00

**March 20, 2018**

**Aquaponics 101 (3/20/18)**

**Instructor:** Tyler Cremeans, Nonnewaug Agriscience Instructor. Tyler grew up on a small vegetable farm in western Pennsylvania and attended Penn State University for Agricultural and Extension Education. Along with his father, the two have grown hydroponic tomatoes, peppers, and lettuce as well as setting up a small scale catfish system.

**Description:** An overview of the new industry of aquaponics. What is aquaponics? Why should you choose aquaponics? Where is aquaponics happening? What types of fish can be used? What plants can be grown? What are the basic system components?

**Fee:** \$15.00 registration fee.

**Lamb Carcass Cutting (with references to Venison Cuts) (3/20/18)**

**Instructor:** Jason Woike, Meat Department Supervisor, LaBonnes 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:** \$15.00 registration fee

**Small Engine Maintenance and Trouble Shooting (three sessions)**  
**(Note: this course runs for three Tuesday evenings 3/20, 3/27 & 4/3)**

**Instructor:** Chris Laurentus, 2012 Graduate of the Agriscience Program

**Description:** In this 3 night class, participants will learn the basic theory behind how both 2 and 4 cycle small engines work. They will also learn the parts to engines as well as what each part does to make the engine function properly. Emphasis will also be placed on how to maintain small gas powered engines as well as how to trouble shoot basic problems to keep your machinery running smoothly.

**Fee:** \$15.00 registration fee per night x three nights = Total fee of \$45.00

**Ukrainian Egg Decorating Class (3/20/18)**

**Instructor:** Karen Kalenauskas, Full Time Farmer & Lifelong Hobby Crafter, Retired Therapeutic Recreation Director at Southbury Training School, Watertown

**Description:** This hands-on course will involve learning how to decorate eggs using traditional Ukrainian tools, designs and information. Participants will be provided eggs for use. **Note: Class limited to 12 participants.**

**Fee:** \$15.00 registration fee and a \$10.00 materials fee = Total fee: \$25.00

**March 27, 2018**

**Create Your Own Easter Centerpiece (3/27/18)**

**Instructor:** Eric Birkenberger, horticulture instructor at Nonnewaug.

**Description:** This winter has beat us up pretty bad. We have the perfect class to snap you out of the winter blues. Learn how to make an Easter centerpiece using a variety of cut flowers such as lilies, carnations and chrysanthemums. Of course it wouldn't be Easter without, Easter eggs and maybe we'll throw in a marshmallow peep or two. All of the supplies will be provided so bring yourself and enjoy a couple hours with the Floriculture teacher and one of his students. **Note: Class is limited to the first 10 people to register.**

**Fee:** \$15.00 registration fee, plus \$20.00 materials fee, Total Cost = \$35.00

### **Home Lawn Turf Grass Installation, Care, Maintenance and Problem Solving (3/27/18)**

**Instructor:** David Golembeski, currently employed as Golf Course Superintendent at Pomperaug Golf Club in Southbury; 2004 graduate of Nonnewaug H.S. Agriscience Program; 2008 graduate of UCONN College of Agriculture and Natural Resources with Bachelor of Science Degree in Turf grass and Soil Science & Horticulture

**Description:** Topics to be covered in this class include what turf grass species are appropriate for varying uses and how to review a grass seed label, the critical roles that soils play in the turf grass system and methods to improve them including drainage, initial establishment of turf grass 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:** \$15.00 registration fee

### **Make Your Own Pork Crown Roast for Easter Dinner (3/27/18)**

**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 \$80.00)

**Fee:** \$15.00 registration fee plus \$40.00 per loin = Total fee: \$55.00

**April 3, 2018**

### **Create Your Own Mixed Plant Spring Container (4/3/18)**

**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:** \$15.00 registration fee, plus \$35.00 materials fee = Total fee: \$50.00

### **Farm to Table Cooking (4/3/18)**

**Instructors:** John Dominello and Tyler Cremeans teach the new Farm to Table class at Nonnewaug High School. John is also the Culinary Arts Teacher at NHS and has worked in the restaurant business for more than 20 years, and Tyler is one of the agriscience teachers at NHS and has several years of restaurant experience.

**Description:** During this class you will tour our greenhouse with a discussion of our Aquaponics and Hydroponics programs. We will then proceed to the NHS kitchen lab where you will prepare unique edibles with fresh greenhouse grown vegetables and herbs. We will also discuss and demonstrate Sous Vide cooking which utilizes a precise temperature control cooking technique for perfect results.

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