

Homesteading

Full year/ trimester contained

Grades 7 and up

Teachers: Carrie Borsman & Nicole Fellows

In this class the students will learn the basics of a more self sustainable lifestyle. From food growing, harvesting and preservation through fermentation and canning and other methods. To some simple lost historical life skills such as making soap and candles, fiber spinning, home remedies using herbs and other medicinal aids found locally. We'll also be learning animal husbandry skills, from care taking, to raising for milk, meat, eggs and utilizing animal products.

Trimester 1 (fall) Harvest/preserving

week 1: Refrigerator pickles and green tomatoes.

week 2: Sauerkraut

week 3: Canning tomatoes/sauce

week 4: Salsa

week 5: Canning Peaches (water bath)

week 6: Apple butter/apple sauce

week 7: Deer meat, canning and cold packing venison.

week 8: Pumpkins. Making pumpkin pie/bread/rolls & seeds

week 9: Grape jam?

Trimester 2 (winter) Homespun arts

week 1: Sewing (something) with Christy

week 2: Drop spinning with wool

week 3: Soap making

week 4: Candle making

week 5: Cheese making

week 6: Butter

week 7: TBD

week 8: Maple syrup/sugaring

week 9: Sourdough bread/biscuits

Trimester 3 (Spring) Spring life

week 1: Composting, worms and typical compost.

week 2: Planting, starting seeds

week 3: Chicks! hatching raising etc..

week 4: Herbs and natural remedies, elderberry syrup

week 5: Herbs, making sava and teas and other.

week 6: Horses, grooming and hoof trimming.

week 7: Foraging, Ramps, making ramp soup & butter

week 8: Bees/ pollination, honey extraction?

week 9: (Goats milking?) TBD