HOW TO REGISTER

To register for classes or for additional information, please call our office at (704) 983-3987.

Most classes will be held at the Stanly County Agri-Civic Center (26032 Newt Road in Albemarle) and any exceptions will be noted in the class description.



COLLECTIVELY COMMITTED TO POSITIVE ACTION TO SECURE EQUAL OPPORTUNITY AND PROHIBIT DISCRIMINATION AND HARASSMENT REGARDLESS OF RACE, COLOR, NATIONAL ORIGIN, RELIGION, POLITICAL BELIEFS, FAMILY AND MARITAL STATUS, SEX, AGE, VETERAN STATUS, SEXUAL IDENTITY, SEXUAL ORIENTATION, GENETIC INFORMATION, OR DISABILITY. NC STATE, N.C. A&T, U.S. DEPARTMENT OF AGRICULTURE, AND LOCAL GOVERNMENTS COOPERATING. ACCOMMODATION REQUESTS RELATED TO A DISABILITY SHOULD BE MADE AT LEAST 5 DAYS PRIOR TO THE EVENT TO LORI IVEY, COUNTY DIRECTOR AT (704) 983-3987 OR LORI IVEY@NCSU.EDU.

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EACH DAY, NORTH CAROLINA COOPERATIVE EXTENSION HELPS TO STRENGTHEN OUR NORTH **CAROLINA FAMILIES AND COMMUNITIES. OUR** MISSION AND OUR WORK **ARE DEDICATED TO IMPROVING THE QUALITY** OF PEOPLE'S LIVES, WE **RELY ON RESEARCH-BASED INFORMATION TO DEVELOP EDUCATIONAL PROGRAMS BASED ON THE ISSUES AND THE NEEDS OF OUR COMMUNITIES AND** CITIZENS.



2018 LEARNING TO GROW SERIES

The Learning to Grow Series is our effort to make classes available to our community to help folks further develop their skills and knowledge or to gain new ones! We are eager to have you come learn with us.

Extension staff (pictured above, from left to right): Lisa Forrest (Administrative Assistant), Hayley Cowell (Family & Consumer Sciences Agent), Samantha Foster (Livestock Agent), Dustin Adcock (Field Crops & Horticulture Agent), Cortney Huneycutt (Nutrition Program Assistant), Aaron Moore (Small Farms Agent), Kacie Hatley (4-H Youth Development Agent), and Lori Ivey (County Extension Director).







CLASSES OFFERED

DRIP IRRIGATION FOR THE FARM AND HOME GARDEN/ AUGUST 22 @10:00AM-NOON/ \$5

Come join us to learn about the benefits of drip irrigation. Learn the parts of a drip irrigation system. The workshop will include hands-on experience setting up a small irrigation system.

WATERBATH CANNING/AUGUST 28 @ 1:00-3:00PM / \$15

In this workshop you will learn how to safely preserve high acid foods (ex. jams, fruits, and pickles) using a waterbath canner. Participants will be able to try healthy recipes using these home canned goods.

PRESSURE CANNING/ AUGUST 30 @ 1:00-3:00PM/ \$15

In this workshop you will learn how to safely preserve low acid foods (i.e. vegetables and proteins) using a pressure canner. You will get to take home your canned product, research-based resources, and even try healthy recipes using these home canned goods.

LUSH LAWNS/ SEPTEMBER 18 @ 10:00AM-NOON/ FREE

A concise and applicable program for establishing and maintaining a lawn for your home. We'll discuss warm season and cool season grasses and cultivar/variety selection, establishment, fertilization and soils, mowing and weed management, and renovation of established lawns.

POULTRY PROCESSING DEMONSTRATION/ SEPTEMBER 24 @ 1:00PM/ FREE

Learn how to process poultry on your own during this demonstration with a NCSU specialist. Birds provided by Lazy Heron Farm in Norwood. Please dress appropriately! Old/ work clothes and closed-toe shoes suggested.

RELAXATION, MEDITATION, & YOGA FOR FAMILIES/ SEPTEMBER 25 @ 5:307:00PM/ \$15 PER PARENT & CHILD

Breathe in. Breathe out. Learn partner yoga practices for you and your child accompanied by a morning and bedtime yoga routine. Create your own mala beads and healthy snack! Bring your mat, comfy clothes, and a partner.

RAISING POULTRY FOR MEAT/ OCTOBER 6 @ 10:00AM- NOON/ FREE

Are you interested in raising your own meat birds? This class will go over the how-to's of raising them for yourself, including tips on feeding, housing, and predator control.

PERMACULTURE FOR THE HOME/OCTOBER 9 @ 10:00AM-NOON/\$8

Learn permaculture principles of design and growing for your home and landscape. Permaculture is a combination of "permanent" and "agriculture". The philosophy is to design intelligently to provide food, nature, and use of the land in a co-existent and sustainable living landscape. A light dinner will be provided.

LIFE 101/ OCTOBER 23 @ 6:00-8:00PM/\$15

As we grow, there's a lot to learn! In this class, youth ages 13-18 will have the opportunity to learn how to sew on a button, iron a shirt, check the oil in a car, change a tire, basic first aid, cleanliness/hygiene, basic kitchen skills, and much more!