

BACK TO THE BASICS:

A HOMESTEADING SERIES



Learn together as a family! Adults will participate in hands-on homesteading workshops while youth enjoy a concurrent Junior Homesteading Series with fun, age-appropriate activities connected to each month's topic. Whether you're preserving food, processing livestock, exploring fiber, or baking from scratch, there's something for every generation.



UNIVERSITY OF GEORGIA
EXTENSION

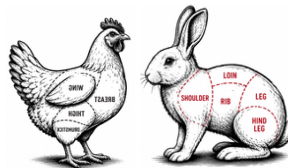


Jam and Jelly Workshop



Ben Hill/Irwin/Tift
County
August 18th
146 Ridge Ave S, Tifton, GA 31794

Small Game Processing Workshop



Ben Hill/Irwin/Tift
County
Oct. 8th
149 Chiefton Cir, Ocilla, GA 31774

Using Natural Fibers Workshop



Ben Hill/Irwin/Tift
County
Oct. 28th
1468 Carpenter Road South,
Tifton, GA 31793

Adult

Cost Per Adult: \$50
for all four sessions.

All Adult Workshops:
5:30PM - 8:00PM

Youth

Youth (4th-12th
Grade) are FREE!

All Youth Workshops:
4:15PM - 5:15PM

Scan QR or
follow link
to register!



The registration link
can be found here!

Individual session costs will vary. Refer to
page 2 and 3 for more details. Youth must still
pre-register to reserve spot!

Bread and Butter Workshop



Ben Hill/Irwin/Tift
County
Dec. 8th
1468 Carpenter Road South,
Tifton, GA 31793

Adult Workshop Details

Jam and Jelly Workshop



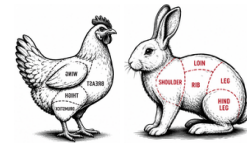
August 18th

\$20

Dive into the delicious world of home food preservation! Join us for a fun, interactive class where you will learn to safely preserve fresh fruit jam like a pro. We will cover all the basics of water bath canning using research-based techniques, and each participant will walk away with a delicious jar of fresh jam to enjoy at home. **Only 18 seats are available, so register now!**

Take your homesteading skills from pasture to plate! This hands-on workshop will introduce participants to the safe and humane processing of poultry (quail) and rabbits for home food production. Participants will learn the process from start to finish, including proper harvesting techniques, dressing and preparing carcasses, food safety, and preparing meat for storage or the table. **Limited to the first 20 participants that register.**

Small Game Processing Workshop



Oct. 8th

\$20

Using Natural Fibers Workshop



Oct. 28th

\$15

Discover how fibers grown and raised on the farm become useful products for the home! This hands-on workshop will explore both plant-based fibers, including cotton, and animal fibers such as wool, while following their journey from field and flock to finished fiber. Participants will also learn the basics of yarn work with the different fiber sources to make different products such as potholders, blankets, and clothing. Come discover the agricultural story behind the fabrics and fibers we use every day while learning skills you can put to work on your own homestead. **Limited to the first 20 participants who register.**

Discover the simple joy of making your own everyday favorites from scratch. Join us for a fun, hands-on workshop where we will teach you the step-by-step process of safely baking a perfect, crusty loaf of bread and churning rich, flavorful butter! Every participant will take home a delicious sample. To ensure personalized, hands-on instruction, this class is **limited to the first 20 participants who register.**

Bread and Butter Workshop



Dec. 8th

\$20

Please note, not all classes will take place at the same location. Jam and Jelly will be at Conger Gas Kitchen Tifton, GA; Processing Workshop will be at Irwin County CASE Farm behind Irwin County High School; Fibers and Bread/Butter workshops will take place at the Tift County Extension Office.

Fruit Freezer Jam Workshop



August 18th

Want to learn how to make your own jam without turning on a hot stove this summer? Join us for a fun, interactive workshop where you will learn the super cool science of freezer jam! Get ready to prep, mash, measure, and mix fresh fruit into a delicious treat using safe, research-based methods. Each participant will take home a sample jar. **Only 18 seats are available, so register now!**

Have you ever wondered how poultry goes from the farm to your dinner table? Join us for a hands-on farm-to-plate experience exploring poultry care, food safety, and processing. Through age-appropriate activities and demonstrations, youth will discover the work that goes into producing safe, nutritious food. **Limited to the first 20 participants that register.**

Poultry Processing Workshop



Oct. 8th

Using Natural Fibers Workshop



Oct. 28th

How does cotton or wool become something we can wear? Discover the journey from field to fiber as we explore how natural fibers are grown, prepared, and transformed. Then put your new knowledge to work with a fun, hands-on cross-stitch project to take home! **Only 25 seats are available, so register now!**

Ever wonder how simple ingredients transform into delicious foods? Roll up your sleeves and join us for the afternoon in this fun, hands-on cooking adventure! Discover the science behind baking bread and shake up your very own custom jar of fresh butter. Each participant will take home a sample of delicious homemade butter. **Only 20 seats are available, so register now!**

Bread and Butter Workshop



Dec. 8th

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