ELLIS CLARK REGIONAL AGRISCIENCE & TECHNOLOGY PROGRAM

ADULT EDUCATION SPRING 2026

Overview

- All classes are:
  - Located in the Agriscience building at Nonnewaug High School, 5 Minortown Rd, Woodbury, CT
  - Held on **Wednesday evenings from 6:00-8:00pm**. See dates below.
  - Register online at www.woodburyffa.org/adulted

Cancelled/Missed Classes

- Classes must have a minimum of 5 students to run - invite a friend!
- There are no refunds for classes missed.
- If a class is cancelled due to inclement weather, rescheduling is based on space availability in future weeks. If a cancellation occurs due to weather and cannot be rescheduled, participants will be refunded. Registered students will be notified via email if a class must be cancelled. If school or afterschool activities are cancelled due to weather, adult education classes are also cancelled.

Cost

- In addition to a registration fee, hands-on classes also have a materials fee which covers the supplies needed for the class projects. See information in the course descriptions.

Questions/Concerns

Contact Eric Birkenberger, Adult Ed Coordinator at ebirkenberger@ctreg14.org

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Spring 2026 Classes at a Glance

Ag Mechanics
Beginner's Welding (6 weeks)
Small Engines (6 weeks)

Food Science
Pork Crown Roast
Sausage Making (2 classes)
How to Cut Poultry
General Meat Knowledge (canceled)

Horticulture
Houseplants 101(canceled)
Plant Crash Course (canceled)
Gardening for Wildlife
Plant Propagating

Natural Resources
Intro to BeeKeeping (6 weeks)
Small Batch Maple Syrup Production

Agricultural Arts
Cold Process Soap Making
Ukrainian Egg Decorating
Floral Design

Other Topics of Interest
Bitcoin - (canceled)
AI - Using artificial intelligence

Animal Science
The Science of Dog Training

COURSE CATALOG SPRING 2026

***** Special Offering *****

Small Batch Maple Syrup Production

January 28

Instructor: Thomas Sorrell, *Maple Syruping Expert*

Learn about small batch maple syrup production including collecting, boiling, and bottling. View the sugar house at Nonnewaug High School and gain insight on equipment needed to prepare for your own syrup production.

Registration Fee: $20
Class Size: 5-15 students
Registration Deadline: **Jan 21**

MULTI-SESSION COURSES

These courses are offered on consecutive nights. Participants must register for all nights.
All courses are on Wednesdays from 6:00pm-8:00pm

Intro to Beekeeping: A Guide for Beginners & Intermediate Beekeepers

March 4 to April 8 (6 nights)

Instructor: Paula Wolf, *CT State Apiary Inspector, Vice President/Program Coordinator/Apiary Manager for the Backyard Beekeepers Association*

The Beginner's Path to Successful Beekeeping is a six-part introductory course designed for anyone wanting to learn more about keeping bees. This course is suitable for complete beginners to those with a few years of experience. Interested people may take individual classes, but the full series is recommended for a complete foundation. Topics include:

* Class 1 - Apiary Site Selection - how to create the proper setup for supporting your bees
* Class 2 - Beekeeping Equip and Tools - learn to light a smoker, common hive styles and tools
* Class 3 - Meet the Bees - Take a closer look inside the hive to learn about the different bees, their roles and how they function together as a community.
* Class 4 - Seasonal Colony Management - work with your bees for success and survival
* Class 5 - Health Matters - learn to identify and tackle common pests and diseases
* Class 6 - Bee Products: It's More Than Just Honey - learn recipes for bee-related products and take home some class-made creations. You will also be directed to reputable resources for continued learning. Completing the entire series will give you a clear understanding of what's involved in keeping healthy bees and the confidence to take the next steps in their beekeeping journey.

Registration Fee: $120 for all 6 classes
Class Size: 5-20 students
Registration Deadline: February 27

Beginner's Welding

March 4 to April 8 (6 nights)

Instructor: Bill McGuire, *certified in aircraft aluminum TIG welding & structural MIG welding*

This course will introduce traditional as well as 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. All tools, supplies, and safety equipment will be provided - ***students must wear work boots***.

Registration Fee: $120
Materials Fee: $75
Class Size: 5-15 students
Registration Deadline: February 27 (this class fills quickly - register today)

Small Engines

March 4 to April 8 (6 nights)

Instructor: Bob Czekierda

This introductory course will cover basic 2/4 stroke engine function, as well as tune-up and repairs of small engines. Additionally, proper storage of small engines and maintenance of the equipment that the small engine powers will also be discussed.
The instructor will supply several small engines to work with, or participants may bring in their own projects to work on. (The instructor will supply a shopping list of items they need to purchase if choosing to work on their own equipment.)
All tools and safety equipment will be provided - ***participants must wear work boots***.

Registration Fee: $120
Class Size: 5-12 students
Registration Deadline: February 27 (this class fills quickly - register today)

Organic Gardening

March 18 & March 25 (2 nights)

Instructor: Hannah Winzler, *Horticulturist at White Flower Farm*

Your garden can make an impact! In this two session class we'll go over tips to bring more organic methods to your garden and happy plants throughout your garden. Night 1 will be a lecture class where we'll begin our journey to some methods you can start using this coming spring. Night 2 we'll finish up our lecture and go into a seed starting activity, where you'll bring home some future goodies for your own garden.

Registration Fee: $40
Materials Fee: $15
Class Size: 5-12 students
Registration Deadline: March 11

ONE NIGHT COURSES

The courses below are one time courses for 2 hours (6:00pm-8:00pm) on the indicated dates.

MARCH 4

Houseplants 101 - Cancelled

March 4

Instructor: Hannah Winzler, *Horticulturist at White Flower Farm*

Is your indoor jungle looking a bit sad? Or are you just a concerned plant parent and want the best for your green leafy babies? In this class, we'll go over some tips and tricks you can use in your everyday plant care routine that will help your houseplants flourish. At the end, we'll propagate a new little plant for you to take home.

Registration Fee: $20
Materials Fee: $5
Class Size: 5-12 students
Registration Deadline: February 25

Cold Process Milk Soap Making

March 4

Instructor: Jennifer Jedd, *Agriscience Instructor and Owner of the Bubbly Duck Soap Company and Edelweiss Valley Farm*

In this course, students will work with a partner and make their own bars of sheep milk soap from start to finish. A quick overview of the soap making process and the chemical process, as well as soap safety and how to do it all yourself will be given in the beginning, and then participants will make 4-5 bars of soap with a scent of their choice to take home! *The soap will need to cure for 6-8 weeks before use.

Registration Fee: $20
Materials Fee: $25
Class Size: 5-8 students
Registration Deadline: February 25

How to Cut Up Your Own Chicken

March 4

Instructor: Jason Woike, *Meat Manager at LaBonne's Market; over 30 years of meat department experience*

Yearning to raise/cut up your own fresh chickens? Learn how to cut a whole chicken into parts - working with 2 chickens, close to 3.5lbs each. This hands-on class will also cover how to debone thighs and the breast. Participants will take home the finished cuts.

Registration Fee: $20
Materials Fee: $12
Class Size: 5-12 students
Registration Deadline: February 25

MARCH 11

Introduction to Bitcoin - Canceled

March 11

Instructor: Patrick Nadeau, *Former Executive from Mastercard, AIG, Travelers, Citibank. - with responsibilities for Software Engineering & AI. Involved with Crypto Currency since 2012. Inventor of a self-contained 100% solar powered mining farm for cryptocurrencies.*

In this class, you will learn what Bitcoin is. What is money and what is a store of value? Other items discussed include the history of bitcoin and price / demand for it. Did you know that there are different forms of Bitcoin; Native Bitcoin, Treasury companies, ETFs, etc.. AND lastly, Basic Bitcoin Security.

Registration Fee: $20
Class Size: 5-20 students
Registration Deadline: March 4

Pork Crown Roast

March 11

Instructor: Jason Woike, *Meat Manager at LaBonne's Market; over 30 years of meat department experience*

A class with incredible educational and financial value - learn to cut your own crown roast of pork from a whole bone-in pork loin. (That's 20 pounds of whole pork loin - a retail value of over $90!) Participants will also create bone-in pork chops and a semi-boneless loin end roast. All cuts will be taken home by the participants.

Registration Fee: $20
Materials Fee: $40
Class Size: 5-12 students
Registration Deadline: March 4

Plant Crash Course - Canceled

March 11

Instructor: Hannah Winzler, *Horticulturist at White Flower Farm*

In this lecture based class, we'll be discussing anything and everything plant related. You'll learn the difference between an annual vs. perennial, proper planting, and some tips to keep your garden (indoor or outdoor) lush and green.

Registration Fee: $20
Class Size: 5-20 students
Registration Deadline: February 27

MARCH 18

Intro to General Meat Knowledge Cancelled

March 18

Instructor: Jason Woike, *Meat Manager at LaBonne's Market; over 30 years of meat department experience*

Ever had a meat or fish question you were afraid to ask? Here is your chance! This session just requires questions from the class - so prepare your list! Expect to receive honest answers, even some that grocery stores wouldn't share. Questions can pertain to anything related to beef, veal, pork, chicken, or seafood.

Registration Fee: $20
Class Size: 5-20 students
Registration Deadline: March 11

Sausage Making

March 18

Instructor: Jason Woike, *Meat Manager at LaBonne's Market; over 30 years of meat department experience*

Students will work in the Food Science Lab to learn the basics of sausage making using a hand-crank sausage caser. All materials will be provided and participants will take home their finished sausages to enjoy.

Registration Fee: $20
Materials Fee: $30
Class Size: 5-8 students
Registration Deadline: March 11

The Science of Dog Training

March 18

Instructor: Jessica Barry, *Owner/Director of RCO Pet Care & Where Sit Happens; Certified dog trainer*

This 2 hour class will focus on 2 very important concepts when training your dog.

#1- Canine Body Language: What Your Dog Is Trying to Tell You. Email a video after registering to be reviewed and analyzed in class.

#2 - Training the Human End of the Leash: How Our Behavior Shapes Our Dogs

Registration Fee: $20
Class Size: 5-12 students
Registration Deadline: March 11

**** Also see the Organic Gardening Class offered for 2 nights listed at the top of this course guide (March 18th and 25th)**

MARCH 25

**** Also see the Organic Gardening Class offered for 2 nights listed at the top of this course guide (March 18th and 25th)**

Become a Beeple for CT Native Bees

March 25

Instructor: Hailey Horan*, Environmental Educator at Flanders Nature Center*

Become a Beeple with us! (People who care about bees). In this class, participants will learn about Connecticut's native bee habitats, ecosystem and pollination services, nesting and more. You'll build your own nesting box for diverse bee species to overwinter safely, and then buzz into the making of a home-made candle and melted beeswax craft. This combination lecture & workshop is informational, fun and practical. Join us!

Registration Fee: $20
Class Size: 5-12 students
Registration Deadline: March 18

Introduction to AI and How to Use it Today

March 25

Instructor: Patrick Nadeau, *Former Executive from Mastercard, AIG, Travelers, Citibank.. - with responsibilities for Software Engineering & AI. Involved with Crypto Currency since 2012. Inventor of a self-contained 100% solar powered mining farm for cryptocurrencies.*

The class will provide a quick overview of what AI is and the different popular AI platforms. Practical examples for use at home, work and for learning/information. Discussions will naturally lead us to what the future of AI holds… Cars, Robotics, Artificial General Intelligence (AGI)
Registration Fee: $20
Class Size: 5-20 students
Registration Deadline: March 18

Meet Your Monger: A Guided Tasting of New England Cheeses

March 25

Instructor: Kate Redin, *Owner of New Curds on the Block in Watertown.*

Are you ready for a journey to demystify and democratize one of the world's oldest, simplest and most nutritious foods: cheese! Come for a taste of New England's dairy history, learn the science and history of cheesemaking, and get tips from a professional cheesemonger on selecting, serving and storing cheese.

Registration Fee: $20
Materials Fee: $15
Class Size: 5-20 students
Registration Deadline: March 18

APRIL 1

Floral Design

April 1

Instructor: Justine Ramsey, *Owner of Floral Designs by Justine & UConn Floral Arts Instructor*

Bring the outdoors inside with this hands-on class. Create a natural-style floral arrangement, using native plant components and local blooms.
Registration Fee: $20
Materials Fee: $40
Class Size: 5-12 students
Registration Deadline: March 18

Ukrainian Egg Decorating

April 1

Instructor: Karen Kalenauskas, *Lifelong crafter, Owner Kalenauskas Farm LLC & Karen's Lambs LLC*

Participants will be provided all supplies to learn or enjoy egg decorating in Ukrainian Style, wax decorating on raw eggs. Brilliant colors, samples of decorated eggs and print pictures for participants' use will be available.
Registration Fee: $20
Materials Fee: $10
Class Size: 5-12 students
Registration Deadline: March 18

Sausage Making

April 1

Instructor: Jason Woike, *Meat Manager at LaBonne's Market; over 30 years of meat department experience*

Students will work in the Food Science Lab to learn the basics of sausage making using a hand-crank sausage caser. All materials will be provided and participants will take home their finished sausages to enjoy.

Registration Fee: $20
Materials Fee: $30
Class Size: 5-8 students
Registration Deadline: March 25

Gardening for Wildlife -

April 1

Instructor: Hannah Winzler, *Horticulturist at White Flower Farm*

With the decline in native pollinators and steady decrease of song birds, gardeners are called to take action. Explore how everyone, even an apartment dweller, can make choices that will benefit wildlife habitats and food sources. Learn about native plants and gardening methods that are critical to these issues.

Registration Fee: $20
Class Size: 5-20 students
Registration Deadline: March 25

APRIL 8

Plant Propagation (Cloning)

April 8

Instructor: Hannah Winzler, *Horticulturist at White Flower Farm*

You can never have too many plants! Ok, maybe you can, but it sure is fun to make more with the ones you have. In this class we'll go over some of the plant propagation basics and let you take home a new little plant that you propagated yourself.

Registration Fee: $20
Materials Fee: $15
Class Size: 5-20 students
Registration Deadline: April 1