

RACHEL BLACK

Personal Biography:

For more than a decade, Rachel has embraced a homesteading lifestyle centered on self-sufficiency, food production, and traditional skills. Her family has raised and processed meat chickens for many years, providing homegrown, healthy food for the family table. Through her social media platform, The Cottage Cannery, she built a large and engaged audience by teaching practical homesteading skills. She shares knowledge on gardening, canning and food preservation, raising meat chickens, and processing wild game at home. Rachel's passion is helping others gain the confidence and skills to produce, preserve, and prepare their own food from start to finish.

Presentation Topic/Description:

Hands-on Chicken Processing Class

Gain the confidence and skills to process your own chickens from start to finish in this hands-on, beginner-friendly class. You'll learn two different butchering methods and participate in each step of the process, including how to efficiently use a chicken plucker, clean and save valuable parts, and break down a bird into common cuts. We'll cover how to harvest and preserve organs, necks, and feet for future use, as well as how to make the most of every part of the chicken, including using the bones for nourishing homemade broth.

During the class, you'll learn how to create specific cuts such as breasts, thighs, wings, and tenderloins, as well as how to properly package whole birds for the freezer. Emphasis is placed on reducing waste, maximizing value, and building practical homesteading skills you can use for years to come.

Each participant will receive a take-home resource package that includes:

- A detailed step-by-step chicken butchering guide
- Access to a linked video tutorial for at-home reference
- Recipes and instructions for:
 - Cooking a whole chicken
 - Making homemade bone broth
 - Preparing and using chicken organs

Whether you're raising your own meat birds or simply want to better understand where your food comes from, this class will give you the knowledge, hands-on experience, and resources to confidently process chickens at home.

BEST FOR ADULTS ONLY

CYNDY COLLINS

Personal Biography:

Cyndi has spent over 30 raising milking dairy goats and Boer meat goats. She is well versed in caring for goats, including illness prevention by feeding well during pregnancy.

Presentation Topic/Description:

Goats: meat, dairy, brush, or pack

This workshop includes a brief summary of what goats can add to the small farm in raising meat and brush control. Then we will take a deeper dive into dairy by milking whether seasonally or year round. Learn about making a soft cheese, dealing with the kidding season, and more!

KID-FRIENDLY (AGE 6 AND UP)

GABRIELLE DAMANIA

Personal Biography:

Gabrielle is the owner of Cascadia Crystals & Botanicals in Eatonville, WA, where she offers a large apothecary of over 100 different organic herbs from all around the world, as well as a curated selection of herbal blends for everyday wellness. She has been an herbalist for over 20 years and spent a decade working in large, high volume apothecaries before opening her own shop.

She teaches practical herbalism with a focus on simple, effective remedies that anyone can use. In addition to her shop offerings, Gabrielle regularly teaches free “Plants as Medicine” classes within the Pierce county library system, and local medicine making classes in Eatonville, making herbal knowledge accessible to her community. Her classes are known for being approachable, hands-on, and rooted in real-life application.

Presentation Topic/Description (you can take both sessions or choose either one):

Session I. “Guided Nature Walk: Discovering Local Plant Medicine”

Step outside and discover the medicinal plants growing all around you. Join us for a guided nature walk exploring common medicinal plants found in the Pacific Northwest. Learn how

to identify useful herbs, understand their traditional uses, and begin seeing the landscape through the eyes of an herbalist.

This class focuses on plant identification, ethical harvesting, and developing a deeper relationship with the natural world while learning about the healing plants that may already be growing in your yard, pasture, or local woods.

REQUIRES INTERMEDIATE-LEVEL HIKING AND LONG PERIODS OF STANDING

KID-FRIENDLY (AGE 6 AND UP)

Session II. “Plants as Medicine: An Introduction to Herbalism & Everyday Plant Remedies”

Reconnect with the healing plants growing all around us. In this beginner-friendly class, we'll explore the foundations of herbal medicine, an introduction into herbal "language and terminology", learn how plants support the body's natural wellness, and discover practical ways to incorporate herbs into daily life.

From nourishing teas and backyard weeds to common medicinal herbs and traditional herbal actions, this class provides a solid introduction to herbalism and the role plants have played in supporting human health for thousands of years.

Whether you're building a homestead, creating a home apothecary, or simply curious about natural remedies, you'll leave with the knowledge and confidence to begin working with medicinal plants safely and effectively.

KID-FRIENDLY (AGE 6 AND UP)

STACIEY DARGAN

Personal Biography:

For the past 30 years, Stacey has embraced every opportunity to learn practical, self-sufficient skills. Her interests have taken root from gardening and herbalism to food preservation, beekeeping, and, ultimately, natural cold process soap making.

Over the years, she has developed a passion for living a low-waste lifestyle by making use of responsibly sourced animal byproducts that are often discarded. Stacey believes in honoring the whole animal while creating useful, high-quality products that are both sustainable and effective. Her passion has sparked the Crazy Woman Creek LLC website.

Presentation Topic/Description:**Simple Soap Bars**

As a natural soap maker, I use simple, recognizable ingredients to create gentle, long-lasting bars of soap through the traditional cold process method. My goal is to provide an alternative to many mass-produced soaps that often contain synthetic detergents, harsh additives, and unnecessary chemicals. Instead, I focus on crafting nourishing soaps that are made with care, natural ingredients, and time-tested techniques.

I enjoy sharing what I've learned with others and encouraging people to discover that making natural soap is both rewarding and accessible.

I will walk you through the safety recommendations, take the fear out of using Sodium Hydroxide (Lye) and help you gain the confidence to create your own sustainable growth with minimal start-up costs and using items you already have in your pantry.

BEST FOR ADULTS ONLY

MELISSA EARL**Personal Biography:**

For Melissa Earl, canning isn't just about preserving food—it's about preserving a way of life.

Growing up with a lifelong love of gardening, Melissa eventually discovered home canning out of both necessity and curiosity. What began as a practical skill quickly became a passion. The beauty of colorful jars lined across the pantry shelves captured her imagination, but it was something much deeper that kept her hooked.

"It felt like going home."

Being involved in every step of the journey—from planting a tiny seed, nurturing it through the growing season, harvesting the crop, and finally preserving it for the months ahead—created a connection to food that transformed the way she viewed the kitchen. To Melissa, canning isn't simply about storing food; it's about creating memories, honoring tradition, and building a healthier, more self-reliant lifestyle.

Today, Melissa lives with her family on their 7.5-acre homestead, Earl Acres, where gardening and food preservation are a way of life. She is especially known among friends and family for her pickles, home-canned beets, fresh salsa, and the spaghetti sauce her daughter proudly claims is the best.

Melissa is continually learning and expanding her knowledge of safe food preservation while sharing that passion with others through hands-on classes designed for beginners and experienced canners alike. Her goal is to help people discover that preserving your own harvest is not difficult—it is empowering.

She believes that healthy food truly can be medicine, and that every jar on the pantry shelf represents more than a meal. It represents time together. Hard work. Gratitude. Security. Because, as Melissa often says, "Canning your crop feeds the soul, not just your belly."

Follow Melissa and life at Earl Acres on Facebook to see what's growing, what's preserving, and what's coming out of the pantry next.

Presentation Topic/Description:

Dill & Spicy Pickles Canning

Learn how to safely water bath can crisp, flavorful pickles from start to finish. This is the perfect entry point if you've been wanting to learn canning the right way. You'll leave with your own jar, plus the knowledge to do it again at home.

KID-FRIENDLY (AGE 6 AND UP)

TYLOR HENNEBERRY

Personal Biography:

Tylor is a former Pioneer Farm Museum and Ohop Indian Village tour guide with thousands of hours in the woods learning about local plants and their uses. A lifelong Eatonville/Elbe resident, Tylor has learned about plants from his own studies as well as from seasoned guides.

Presentation Topic/Description:

Nature Trail Walk

Walk through the forest and learn how to identify native plants. Discover how both pioneers and Native Americans used what they found in nature for food, clothing, tools, medicinally and more! Whether you are a beginner or an experienced survivalist, you are bound to acquire new knowledge about local nature around you.

REQUIRES INTERMEDIATE-LEVEL HIKING AND LONG PERIODS OF STANDING

KID-FRIENDLY (AGE 6 AND UP)

BILL MORRIS

Personal Biography:

Bill has been involved in Dairy for his whole life. From working as a milker on a dairy that milked 1500 cows to having had one back yard milk cow for family use, Bill has experience in many areas of dairy life.

He has consumed raw milk for his entire life and believes and teaches that raw milk is a holistic product that has many health benefits to offer. In 2020 with four cows Bill started Cowlitz Hill Guernsey's which produces healthy local Raw Milk. The dairy has grown over 6 years to 54 cows and serves about 700 customers across SW Washington. The Dairy hosts many farm tours for community groups to offer hands-on dairy experience and to connect people to the farm that produces their food. Bill is also an advocate for networking and bartering as a means to enhance the homestead and the community. Bill is a local pastor in Chehalis with 35 years of ministry experience.

Presentation Topic/Description:

Keeping A Family Dairy Cow

This presentation will help anyone at all skill levels to understand how to select a cow for your homestead. Then learn milking procedures, feeding theories, milk handling etiquette, cleanliness in the barns and milk rooms and cow health and wellbeing. We will also discuss Raw Milk and how it fits into a healthy diet and the benefits of a Family Cow to your homestead. We encourage children age 6+ to join us and learn about the incredible dairy cow that wants to help your family thrive.

AGE 6 AND UP

DAVE WHITTAKER

Personal Biography:

Dave is a long-time employee at Pioneer Farm Museum and Ohop Indian Village, with plenty of additional experience in construction and as a handy man. Dave is responsible for building and repairing just about every square inch of cedar fencing at Pioneer Farm Museum, as well as much of the cedar shake roofing. He is experienced with both traditional as well as modern tools.

Presentation Topic/Description:

Splitting Cedar for Fencing and Roofing

In this workshop you will learn how to identify the best uses for your downed cedar trees to make rustic, long-lasting and practical fencing. You will get to actively practice splitting cedar logs into fence posts and rails for traditional cedar fences. Want to make a cedar picket fence? You will learn how to prepare and split pickets, and even split your own bolts for cedar shakes.

REQUIRES PHYSICAL ACTIVITY, INCLUDING SWINGING A SLEDGEHAMMER

AGE 16 AND UP

JENNY WRIGHT

Personal Biography:

Jenny is a former elementary school teacher and currently a volunteer teaching gardening classes to soldiers at JBLM. She's been teaching nature classes to various age groups for over a decade, from preschoolers to adults and every combination in-between. Her expertise comes from reading and studying a lot on her own as well as from taking classes through the county with the conservation district and the master gardeners, and an intensive weeklong course called Garden Masters (a permaculture version of the Master Gardeners program through permies.com). She gained an interest in plants after taking a botany class in college because it looked like the easiest way to get the science credits she needed. Little did she realize that it would awaken a love for nature and plants in particular!

Presentation Topic/Description:

Natural Cordage- making twine in your backyard

What if, rather than spending hours weeding, you could be harvesting a crop to make a valuable tool for your garden? Many of the nuisance plants we fight back every year, such as blackberry, can be used to make a strong and durable cordage. In this workshop, I will show you a very simple cordage you can make from many kinds of plant fibers. You will leave wearing your very own bracelet made of blackberry or stinging nettle!

AGE 10 AND UP

HANDS-ON TOURS WITH PIONEER FARM MUSEUM AND OHOP INDIAN VILLAGE STAFF

Presentation Topic/Description:

Pioneer Farm Tour

On this tour you visit some of our historic cabins, where we tell the stories of the families that built them and look at the artifacts inside. However, a majority of the tour time is spent learning about homesteading life by doing the activities pioneer children would have done. In our Activity Cabin they get to try churning cream into butter, grinding wheat into flour, carding wool, washing clothes on an old washboard, and much more! In our Barn they pet animals in their stalls, learn how to milk a cow, collect chicken eggs, and jump in the straw pile. They use pioneer tools in the blacksmith shop and woodshop.

KID-FRIENDLY (AGE 6 AND UP)

Presentation Topic/Description:

Native American Seasons Tour

On this tour you follow a forested trail and visit three different areas where we have replicas of the seasonal homes of the coast Salish tribes of the Northwest. In each area, you learn about Native American life, then do the activities that Native children would have done. The tour explores various skills needed for survival, including hunting, fishing, cooking, weaving, and much more. the hands-on experience includes eye-hand coordination games, matching skills games, crafts, and much more.

KID-FRIENDLY (AGE 6 AND UP)