RuralResources

Farm & Food Teen Training Program

January 2023 - August 2023

Kitchen	Roasted Tomato soup, Grilled Cheese sandwich, Salad with ChefRush
Livestock	Starting a Rabbitry / Planning barn space / Rabbit Breeds with Miss Vicky
Community Learning Event	Canning Class — open to community members also. Prepare & learn the process of canning potatoes & pork sausage grown on the farm. (non-paid event) Led by Volunteer Debbie Strickland
Kitchen	Massaman curry chicken, vegetables, and rice with Chef Rush
Garden	Prepare soil and containers for seeds in greenhouse with Miss Summer
Livestock	Bottle Calves with Miss Charlesey
Kitchen	Chicken Souvlaki, Spanakorizo, and Greek vegetables with Chef Rush
Rabbitry	Clean barn space & work on the "to do" list created in the planning session with Miss Vicky
Garden	Planting Kale & Radish seeds in 2 different environments as an alternative to the greenhouse. Cold Frame outside & Plastic seed tray cover inside the classroom. With Miss Lee & Miss Ashley
Family Night	Family Nutrition with Rebecca Dillow
	Dinner Menu: Buddha bowl & Bubble tea Prepared by Chef Rush
Kitchen	Mardi Gras inspired meal – Take home King Cakes
Livestock	Field trip to Prime Number Farm to work sheep with Miss Charlesey.
Garden	Planting Spinach, Kale, and Lettuce seeds in greenhouse with Miss Summer
Livestock	Preparing for calving & halter breaking With Miss Charlesey
Garden	Hoop house with Miss Summer
	Livestock Community Learning Event Kitchen Garden Livestock Kitchen Rabbitry Garden Family Night Kitchen Livestock Carden Livestock Livestock

Saturday March 4	Kitchen (10am-11qm)	Food budgeting with ChefRush
	Wellness (11:15am-12pm)	Yoga with Miss Sheila
10am - 12:30pm		
Thursday March 9	Family Night	Guest Speaker: Jeff Taylor - Greene County Partnership Goal setting
		Menu: Traditional Corned Beef & Cabbage, with Irish Soda bread, and green cupcakes!
Tuesday March 14	Wellness	Hike to Margarette Falls with Miss Charlesey
(Spring Break)	Garden	Tomatoes! Planting, discussing & tasting with Miss Summer
Thursday March 16 (Spring Break)	Wellness	Intro to horticulture / landscaping. Planting flowers on the walking trail, and working on the dead hedge.
(Spring Break)	Garden	Hoop house pallet beds
	Rabbitry	Guest: Kristin Boone will lead demonstrations on breeding our Does to the new Buck, and telling gender of 4 week old kits
Saturday	Kitchen	Chop Steak, gravy, mashed potatoes & veggies
April 1	Garden	
	Rabbitry	Take old cages down to repair. Clean & prepare kit boxes.
Saturday April 15	Fundraiser	Assist with Earth Day Art Class (Sarah Creutzinger will lead the class)
1pm - 3pm		Event Set-up for Burgers & Bluegrass
3pm - 6pm		Assist with food preparation & serving during event
Tuesday April 18	Family Night	45 min Parent/Guardian/Adult session: ACE's and Resilience presented by Miranda Russell
6pm - 7:30pm		Teens will help prepare dinner for the group during the Adult session.
Saturday April 29	Community Learning Event	Shopping Bag Gardens Led by Charlesey & Summer

Thursday May 11 6pm – 8pm	Family Night	30 min. Parent/Guardian/Adult session: How to be an Askable Adult & Information about upcoming Wellness Classes Presented by A Step Ahead Foundation Teens: first 30 min in the Kitchen
Saturday May 13	Kitchen Wellness	Mother's Day Art class
Wednesday June 7	Livestock Garden	
Wednesday June 14	Livestock Garden	
Thursday June 15 10am – 1PM	Kitchen	
Wednesday June 21	Livestock Garden	
Wednesday June 28	Livestock Garden	
Wednesday July 5	Garden	

Thursday July 6	Kitchen	
Tuesday July 11	Community Learning Event	Farm Budgeting
		Greet & check-in guests. Prepare & serve dinner. Set-up & clean-up
Wednesday July 12	Livestock	
Week of July 17 - 21	Kitchen	Teen Family Cooking Camp
Wednesday July 19	Garden	
Week of July 24 - 29		Greene County Fair Teens will work in the Rural Resources booth, talking with the community about the Teen Program.
Month of August		No classes will be scheduled during the month of August Enrollment for the 2023-2024 Teen Training Program will begin August 1, 2023