

SOMETHING FOR EVERYONE

MARSHFIELD CAMPUS CLASSES

Fall 2024

AGRICULTURE

Raising Backyard Poultry

Participants in this class will explore housing requirements for raising backyard poultry. We will also cover the nutritional value held within different types of poultry meat as well as why some people are allergic to certain types of eggs and not others. Class includes the cost of:

2 chicks or 5 quail or a dozen quail eggs and quail scissors.

Or upgrade your poultry for \$30 more and switch out above chicks for:

15 Quail Chicks

8 Mixed Breed Chicks

4 Black Cooper Maran or Bantam Cochins Chickens

4 Ducklings

4 Turkeys

2 Goslings

Thursday, September 5

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65410** • Course Fee: \$55

Instructor: Ashley Heil



Harvesting Honey

In this course, students will learn all about harvesting honey from the comb. Course topics will include setting up a honey super, how to remove cappings, and using the extractor equipment. This course will also cover honey care topics such as regulations on bottling honey, storing, and how to properly de-crystallize.

Saturday, September 28

1:00 – 4:00 p.m. • Marshfield Campus

Class #: **65415** • Course Fee: \$75

Instructor: Michael and Laurie Lawrence

Farm Bookkeeping Basics

This course will give you the confidence to handle your own farm business record keeping. You'll learn what types of information you need to record, how to manage your paperwork workflow, how to navigate and enter information into QuickBooks Online, and how to become proficient at producing reports from QuickBooks Online. These are the skills you need to inform decision-making, satisfy lender requirements, and provide organized records to your tax accountant.

Wednesdays, October 2 – October 16

7:30 – 9:30 p.m. • Marshfield Campus -OR- Online Live

Class #: **65413** (In Person)

Class #: **65414** (Online Live)

Course Fee: \$45 • Instructor: Stacy Mathis

Antler Scoring and Tracking

Tracking tips and tricks including a dog tracking demonstration with Q&A provided by RFT Deer Recovery. Bring your buck into practice scoring alongside official measurers from the Wisconsin Bear and Buck Club.

Monday, October 7

5:30 – 9:30 p.m. • Marshfield Campus

Class #: **65416** • Course Fee: \$30

Instructor: Marlin Laidlow

Trouble registering online?



Register by phone at **715.387.2538**.



Register in-person at any campus.



Register by email at **continuinged@mstc.edu**.

Registrations requested at least one week prior to class.



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Mid-State does not discriminate on the basis of race, color, national origin, sex, disability, or age in its program, activity, or employment. The following person has been designated to handle inquiries regarding the nondiscrimination policies:
Vice President – Human Resources; 500 32nd Street North, Wisconsin Rapids, WI 54494; 715.422.5325 • AAEO@mstc.edu. 8/2024



Venison Processing

Students will learn how to process a deer for optimal usage. This class will include steaks, roasts, jerky making, and more.

Mondays, October 14 - 28

5:30 - 9:30 p.m. • Auburndale High School

Class #: **65417** • Course Fee: FREE*

Instructor: Adam Schlafke

*The cost of this class is covered by the Department of Agriculture, Trade, and Consumer Protection Meat Talent Development grant.

Small Land Homesteading

Participants in this class will learn how to start homesteading, even on a small parcel of land. This course will also take a deeper dive into gardening, backyard meat, composting, and other homesteading concepts.

Thursday, November 14

5:30 - 7:30 p.m. • Marshfield Campus

Class #: **65418** • Course Fee: \$55

Instructor: Ashley Heil



Youth for the Quality Care of Animals

Youth for the Quality Care of Animals (YQCA) is a national, multi-species quality assurance program designed for youth ages 8 to 21. YQCA is designed as an annual education and certification program focused on food safety, animal well-being, and character awareness for youth producing and/or showing pigs, beef cattle, dairy cattle, sheep, goats, market rabbits, and poultry. The program has been designed by extension specialists and national livestock program managers to ensure it is accurate, current, and relevant to the needs of the animal industry and shows and is most appropriate for youth.

Tuesday, December 10

7:00 - 8:00 p.m. • Marshfield Campus

Class #: **65419** • Course Fee: \$10

Instructor: Teri Raatz



ARTS AND CRAFTS

Gourd Bird House Painting Workshop

You will get creative with dried gourds collected, and learn how to bring them to life with art. Let your imagination soar as we paint and craft these unique gourd birdhouses, providing feathered friends with charming and personalized homes.

Saturday, September 28

10:00 a.m. - Noon • Marshfield Campus

Class #: **65297** • Course Fee: \$55

Instructor: Ashley Heil

Acrylic Pour Painting

Acrylic pour painting combines colors into abstract cell-like patterns on the canvas to create unique artwork without the use of paintbrushes or pallet knives. Students will learn how to mix color, use pouring medium, the importance of consistency, and how colors interact. Different pouring techniques will be demonstrated. Students will choose which style they would like to do for their personal project. At the end of class, each student will have their own one-of-a-kind finished work of art to enjoy. It takes several days for the paint to dry, so pieces will need to remain on campus for a few days. This three-hour class is great for beginners and anyone interested in trying a new painting technique. Basic materials will be provided.

Thursday, October 24

6:00 - 8:00 p.m. • Marshfield Campus

Class #: **65296** • Course Fee: \$40

Instructor: Erin Martin

Seasonal Wreath Workshop

Participants in this class will learn how to create a wreath using a variety of craft supplies. You will gain skills in bow making and design to create a 16- inch wreath to take home.

Tuesday, November 5 (Fall Wreath)

6:00 - 8:00 p.m. • Marshfield Campus

Class #: **65054** • Course Fee: \$40

Instructor: Jody Gruetzmacher

Cricut Crafting Workshop

Join us for an exciting two-hour Cricut® crafting workshop, where you'll dive into the world of personalized and creative projects! In each session, you'll embark on a hands-on journey to create a unique project from start to finish. This workshop is designed for participants who have a basic knowledge of Cricut Design Space.

Thursday, December 5 (Christmas Lantern Project)

6:00 - 8:00 p.m. • Marshfield Campus

Class #: **65371** • Course Fee: \$30

Instructor: Erin Martin

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CULINARY

Hmong Eggroll Workshop

Have you ever wanted to learn how to make Hmong eggrolls? Join us in learning about Hmong cuisine and craft into preparing the delicacy of egg rolls. The best part is you get to make your own batch and eat them after cooking them! Participants will get the choice to make pork or veggie egg rolls.

Wednesday, September 11

5:00 – 7:00 p.m. • Marshfield Campus

Class #: **65382** • Course Fee: \$30

Instructor: Malia Xiong

Wine and Flatbread

Have fun watching a demonstration on how to prepare flatbread pizza and then enjoy four wines that complement the flatbread. We will make two styles of flatbread and enjoy them with four wines: A Chardonnay from California, a Rosé from France, a Rioja from Spain, and a Chianti from Italy.

Monday, September 23

5:00 – 7:00 p.m. • Marshfield Campus

Class #: **65037** • Course Fee: \$45

Instructor: Richard Neumann

Delightful Desserts

Create some simple and unique dessert combinations for your next get together. Participants will get to experience sweets from all over the world with a twist on popular American baked goods.

Tuesday, October 15

5:00 – 7:00 p.m. • Marshfield Campus

Class #: **65038** • Course Fee: \$45

Instructor: Malia Xiong

Asian-Style Appetizers

Get hands-on experience with some of the most popular Asian-style appetizers: fresh Vietnamese-style spring rolls and Chinese crab rangoons. Participants will get to prepare a dozen spring rolls and experience the flavors of Vietnamese cuisine. Instead of your typical wonton wrappers, participants will be using puff pastry to create their crab rangoons using different folding techniques.

Tuesday, November 12

5:00 – 7:00 p.m. • Marshfield Campus

Class #: **65039** • Course Fee: \$45

Instructor: Malia Xiong



WINE EXPLORATION

Introduction to Wine and Cheese Pairing Series

Learn the basics of wine, wine tasting, wine and food pairing, and how to purchase a bottle of wine with confidence all while having fun. Participants may sign up for one, two, or the entire series of classes. Each session will begin with 60 minutes of general wine facts and end with a wine and cheese tasting. Must be 21 years of age or older to participate in the wine tastings.

This series includes:

- Introduction to Wine
- Introduction to Wine Labels and Wine Regulations
- Introduction to White and Red Wines
- Introduction to Red and Dessert Wines

Take all four classes in this series for a special reduced rate or you may take classes individually.

Tuesdays, September 10 – October 1

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65056** • Course Fee: \$130

Instructor: Richard Neumann

Introduction to Wine

This class will cover how wine is made, characteristics of red, white, and rosé wines, basic wine terms, and how to taste wine. Five wines will be tasted: Riesling, Chardonnay, Pinot Noir, Cabernet Sauvignon, and Rosé. If you are taking one class only, this is the recommended class to take.

Tuesday, September 10

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65388** • Course Fee: \$45

Instructor: Richard Neumann

Introduction to Wine Labels and Wine Regulations

This class will cover how to read a wine label and the meaning of vintage, varietal, new world, and old-world wines. Five wines will be tasted: Sauvignon Blanc, Pinot Gris, Pinot Grigio, Zinfandel, and Merlot.

Tuesday, September 17

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65392** • Course Fee: \$45

Instructor: Richard Neumann

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Introduction to White and Red Wines

This class will cover more in depth the characteristics of Gewurztraminer, Chardonnay, Cabernet Sauvignon, Merlot, Zinfandel, Pinot Noir, and Syrah. Five wines will be tasted: Gewurztraminer, Unoaked Chardonnay, Chianti, Syrah, and Petit Sarah.

Tuesday, September 24

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65395** • Course Fee: \$45

Instructor: Richard Neumann

Introduction to Red and Dessert Wines

This class will cover the dessert wines Ruby Port and Cream Sherry as well as characteristics of red blends, Malbecs, and Riojas. Five wines will be tasted: Red Blend, Malbec, Rioja, Cream Sherry, and Ruby Port.

Tuesday, October 1

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65399** • Course Fee: \$40

Instructor: Richard Neumann



Intermediate Wine and Cheese Pairing Series

Learn beyond the basics of wine while enjoying wine tasting, wine, and food pairing, and some of the finer points of wine all while having fun. We will explore the differences of wine made from the same varietals but from different parts of the country and the world. There are no pre-requisites for these classes except for the willingness to learn and have fun. Participants may sign up for one, two or the entire series of classes. Each session will begin with 60 minutes of general wine information and end with a wine and cheese tasting.

This series includes:

- Exploring Chardonnay Wine
- Pinot Noirs and Zinfandels
- Chianti, the Wine of Italy
- Cabernet Sauvignon, the Connoisseurs Grape

Take all four classes in this series for a special reduced rate or you may take classes individually.

Thursdays, October 10 – October 31

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65060** • Course Fee: \$145

Instructor: Richard Neumann

Exploring Chardonnay Wine

We will review the basics of wine covered in Introduction to Wine and explore the different wines made from Chardonnay. We will look at the differences between an oaked and unoaked Chardonnay. Chardonnay from Washington State compared to California. We will learn about white burgundy made in the Burgundy region of France and made from the Chardonnay grape. Five wines tasted: Unoaked Chardonnay, oaked chardonnay, Washington State Chardonnay, California Chardonnay, and a White Burgundy.

Thursday, October 10

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65403** • Course Fee: \$45

Instructor: Richard Neumann



Pinot Noirs and Zinfandels

We will explore and compare three different wines made from the Pinot Noir grape. In France, wines made from Pinot Noir grapes are called Burgundy. We will look at the differences between Burgundian style wines from France and California and Oregon Pinot Noirs. We will explore the difference between a California Zinfandel and an Italian Zinfandel which is called Primitivo (pronounced pree muh tee vow). Wines tasted: Oregon Pinot Noir, California Pinot Noir, French Burgundy, California Zinfandel, and Italian Primitivo.

Thursday, October 17

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65405** • Course Fee: \$45

Instructor: Richard Neumann

Chianti, the Wine of Italy

We will cover Chianti, the wine of the Tuscan Region of Italy and Sangiovese from California. Chianti is made from the Sangiovese grape, and we will explore the difference. We will learn about the different grades of Chianti and taste three of the grades. Five wines tasted: California Sangiovese, Chianti, Chianti Classico, Chianti Riserva, and a Super Tuscan.

Thursday, October 24

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65407** • Course Fee: \$45

Instructor: Richard Neumann

Cabernet Sauvignon, the Connoisseurs Grape

We will cover Cabernet Sauvignon, referred to as the connoisseurs grape. The most famous wines made with Cabernet Sauvignon are from the Bordeaux region of France. We will explore the differences between wines made from the Cabernet Sauvignon grape from different parts of the world. Five wines tasted: Washington State Cabernet, Napa Valley Cabernet, Argentinian Cabernet, Italian Cabernet, and a French Bordeaux.

Thursday, October 31

5:30 – 7:30 p.m. • Marshfield Campus

Class #: **65409** • Course Fee: \$45

Instructor: Richard Neumann

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If you have a disability and require accommodations to participate in this activity, contact the event coordinator as soon as possible, ideally 14 days in advance.



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