

Adventure | Design | Food | Real Estate | Trends

Garden Shed

TRISHA WALKER Hood River News

Don and Joni Walker's garden shed is incognito.

Out there in the flowers and shrubs sits what appears at first glance to be an outhouse, which is made from reclaimed wood from an old cabin in the Dee area — which, incidentally, is also where they got the door.

Don has collected "old stuff" throughout the years, said Joni, and decided to decorate his shed with a few of his finds — some of which he painted to give just the right message (ahem). He also landscaped around the shed.

"Most people come in our front door, so it's not the first thing that they see, but there have been comments on it," said Joni.

The shed contains a wheelbarrow and various garden tools.

(Disclaimer: These two are my in law

(Disclaimer: These two are my in-laws.)

Do you have a garden shed, playhouse, chicken coop or favorite spot — in your yard, a neighborhood park, or around town? Send photos and a brief description — 100 or 200 words — to Trisha Walker, twalker@ hoodrivernews.com. Photos should be in jpeg format and at least 1 MB.





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Home and Garden Hood River News



Think versatility not parking

KATHERINE ROTH Associated Press

The American garage is world famous. But not necessarily for cars. Silicon Valley started in the Palo Alto, Calif., garage of the Packard family, where Hewlett-Packard was founded, according to the National Register of Historic Places. Steve Jobs launched Apple in his parents' garage. And dozens of American bands started in garages.

GARAGE TREND

Amazon, Disney, Google, Harley-Davidson? All famously launched out of garages.

Garages have, for generations, been places for tinkering and creating, where kids build soapbox-derby cars or refinish kayaks. Some garages are home to small catering kitchens or extensive wine collections, and many feature extra refrigerators or freezers. And of course, they often serve as a deep storage and workshop space.

Designers and architects say the idea of the garage as the ultimate multi-purpose room is alive and well, and that modern garages are finally being seriously retooled to better suit those myriad uses.

"When it comes to garage design, functionality is always key. I'm seeing a lot more glass garage doors, whether frosted or clear. It's more fitting for most modern homes, and makes the space more versatile because it lets in the light," said Jonathan Savage of Nashville-based Savage Interior Design.

"A car collector might want to park in a garage every day to protect their investments, but I store my wine in my garage," he said.

Raw concrete floors are out, frequently replaced by more versatile epoxy or modular rubber flooring, designers say.

"Clients want a floor that can be easily cleaned and mopped, like any other room in the house." Savage said.

And if the garage has windows, he includes window treatments that match those in other parts of the house. Storage units on wheels can be easily rearranged in a pinch, he says, and some garages include not just refrigerators but kitchenettes.

Margaret Mayfield, an architect living in Los Osos, Calif., keeps her washer and dryer in the garage, with most of the floor reserved as a workspace for refinishing furniture and other tinkering projects. Her family's three cars are parked in the

driveway, never in the garage.

"You're supposed to keep your cars in the garage, but I hardly know anyone who does," said David Hirsch, a partner at Urban Architectural Initiatives who splits his time between California and New York City.

"My neighbor uses his for woodworking projects, and my daughter uses hers as a sort of casual space and playroom for the kids. And for deep storage. I guess that's another common use for garages," he said.

Even the carport Hirsch designed for his own Palo Alto, Calif., home — a steel framework over a gravel driveway — goes unused, he said.

Sheri Koones, author of "Prefabulous Small Houses" (Taunton, 2016) and other books on home building, says garage doors are getting more attention these days.

"Individualizing a garage door makes the entire house look much more interesting," she said, citing a recently constructed house in Santa Monica, Calif., where leftover strips of orange kitchen counter were used to build a striking and artistic garage door.

"They purchased a garage door without siding, laid it all out in the driveway and, using scraps from the construction, really made a gorgeous piece of art," she said. "They made it into so much more than just an ordinary garage door. It's the most beautiful garage door I've seen anybody do, and it adds so much to the look of the whole house."

Koones also said there is greater demand now for good ventilation in garages, for built-in fittings to facilitate organization, and for garages that are separate from the rest of the house, as opposed to attached garages.

"The garage is such a useful and important space in American culture, and making optimal use of it is much cheaper and more convenient than renting an extra space somewhere," said Hirsch.



Bold front door. Paint your front door a fun new color. Change things up and ad some color.

Foliage. Add big statement leaves in bold vases. From banana leaves to palms, it's an easy way to add freshness and vibrancy to your home. They are low maintenance, if you refresh water regularly and cut the stems, they will last for months.

Use floral prints. These typically are colorful and add a burst of spring. The easiest way is to change out your throw pillows or curtains.

Bring the outside in. Don't have a garden? Not to worry. Terrariums are a terrific way to bring some life into your home.

If your thinking about executing a larger project here in the gorge this summer, now is a great time to start planning. Our local trades people are very busy and it's a good idea to get on their schedule now for summer. Be sure to think about scheduling, budget and of course design!

Ashley Neff-Hinkle Neff Designs

Spring Rejuvenation

ASHLEY NEFF-HINKLE Owner/designer, Neff Designs

Thankfully winter is in our rearview mirror. Lately, when the sun pokes through the clouds, it feels like a miracle. Most of us feel traumatized from the long and snow covered winter. Let's do a sun dance, since

some of us are feeling vitamin D deficient. The others went south for the winter ... lucky them!

Spring is here, and I've never been so grateful for a season as I am now. If you have been hibernating this winter, now is a great time to find some spring motivation to dust the house and freshen up your home. Seasons are a fabulous excuse to rejuvenate and update the interior of your home.









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April 2017 **Hood River News**

Simple ways to reduce the waste stream



Reducing waste at home

TRISHA WALKER News staff writer

My thoughts on waste and recycling have changed quite a bit since I was a teenager in the '80s. Back then, I recycled everything I could — all while blithely throwing away anything that I couldn't.

Tri-County Recycle (www.tricountyrecycle .com) reports that the average American produces four or more pounds of trash every day — and while recycling keeps some of this from entering the waste stream, the best way to alleviate that number is to avoid it in the first place.

I've found that reduction to be easy in some regards — like taking cloth sacks to the store — and more difficult in others what's up with all that junk mail? Below are a few ideas to help get us started ... junk mail included.

CHOOSE DURABLES

Instead of using disposable products, choose items that are designed for long-term use, such as travel mugs, hankies and flatware. There are a variety of reusable containers for storing everything from lunch to leftovers, be that stainless steel or glass.

BRING YOUR OWN BAGS

Plastic shopping bags take hundreds of years to break down and are made from nonrenewable petroleum. Bring reusable bags including smaller ones for produce or bulk purchases — to help eliminate plastic bags.

SKIP SNACK PACKS

Instead of purchasing individually-wrapped items, choose larger quantities — or buy from the bulk bins (bonus points for bringing in a reusable bag or jar to hold the items. To avoid paying for the weight of your container, simply take it to customer service prior to filling to tare it.)

FOOD WASTE

Food and yard waste accounts for nearly 25

percent of what ends up in the landfill. Make RENT OR BORROW a compost bed in the yard, or purchase a compost container.

STOP JUNK MAIL

Tri-County Recycle reports that the average American receives over 30 pounds of junk mail every year. Register with the Direct Marketing Association (DMA) at DMAchoice.org to remove your name from catalog, magazine and mail offers you do not wish to receive. (But note that if you have previously ordered from a company's catalog or shopped at one of their stores, they will still be able to send offers, so you'll have to contact them directly to ask for your name to be removed from their lists.)

Instead of purchasing a new item that you may not use very often — think power tools and generators — consider checking with friends and family to see what is available to borrow. Additionally, Your Rental Center in Hood River has everything from those aforementioned power tools to party gear, and Hood River has a Buy Nothing Group on Facebook, where members advertise items they no longer need, or ask for items that they do — free of charge.

Tri-County Recycle has additional information on its website concerning recycling and trash reduction. Visit the website listed above.

Mud **Matters:**

How to prevent a mess in the wetter months

In a soggy winter like this one, most of us tend to accept mud as a part of winter. But the truth of the matter is that mud does not have to be a "given." You can avoid most mud problems by taking a few steps to manage the soil and water on your land.

Mud is more than just a mess or nuisance. Winter rains can cause soil to run-off into nearby water bodies which can degrade water quality. Severe erosion can be quite dangerous, resulting in loss of land and property. Additionally, muddy areas can be unhealthy for you, livestock and wildlife. Animals standing or walking though mud can be exposed to foot and other health problems. These moist areas are also breeding grounds for bacteria, flies, and other insects. But by following some simple land management practices, you can minimize these and other potential mud problems on your property.

Begin by installing gutters and downspouts on all structures on your property,

including barns and sheds. Use your downspouts to direct clean roof runoff into streams, ditches or heavily vegetated areas. This will prevent that clean roof water from picking up pollutants and minimize soil erosion and mud around structures.

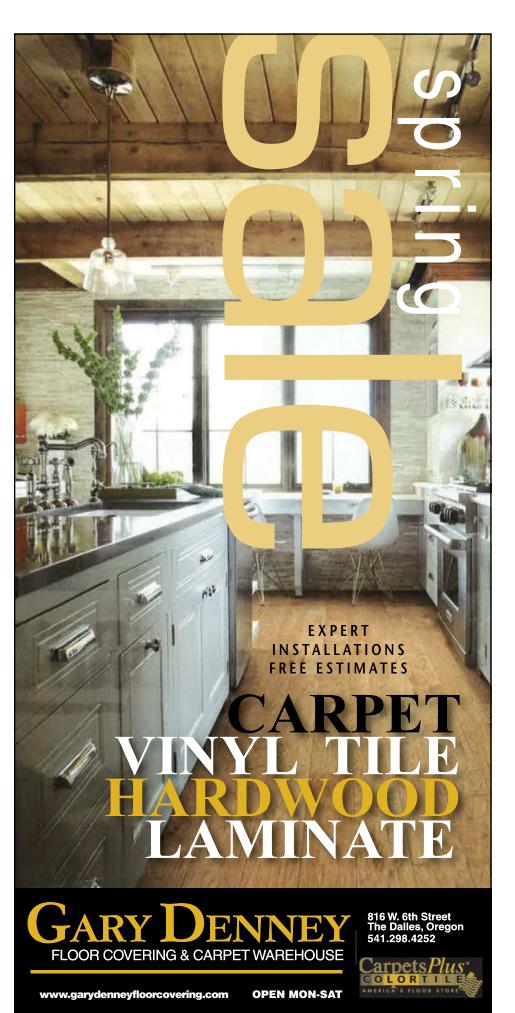
Livestock should be removed from pastures, and confined to a holding area, paddock or corral during wet winter months. Careful consideration should be given to the location of these livestock holding areas. Choose a well-drained area away from existing streams, ponds, or other clean water. Gravel, sand or other paddock footings can be used to keep mud from forming in these areas.

Fonce livestock out of streams and riparian areas. If this is the animal's primary source of water, consider pumping water to a nearby trough. There are solar panels for pumps that are located away from electrical power sources. If this is not an option, providing a "water gap" or restricted access point to the stream will reduce erosion.

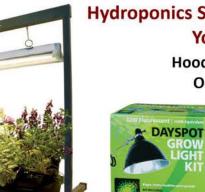
Cover manure and soil piles as well as areas of ground that are not vegetated. By simply tossing a tarp over these mudproducing areas, you can avoid potentially sticky situations. A tarp-covered manure pile will protect water quality by not leaching

nutrients into surface or groundwater. Clean water, less mud, and drier, healthier livestock are the result of following these simple management practices. Please join the effort to keep our creeks, rivers and streams healthy. Technical help, advice and cost assistance is available.

For more information, please contact your Hood River Soil & Water Conservation District at 541-386-4588 or kris@hoodriverswcd.org.







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ROOT



OSU Food Heroes

Beef is April's food of the month

Oregon State Extension's food of the month for April is beef. Three ounces of lean beef supplies nearly half the protein most people need in a day. The color of ground beef can vary from dark purplered to a bright red on surfaces exposed to oxygen. Darker color on the inside does not mean poor quality or spoilage. Try ground beef that is 85 percent lean or higher for a healthier option. Leaner meat usually costs more per pound, but there is less waste. Watch for sale prices and stock up if you can cook or freeze within a few days.

Store Well, Waste Less:

- Refrigerate raw ground beef and use within a few days after the sell by date for best quality.
- Refrigerate cooked meat for up to a week. Freeze for longer storage; use within 2-3 months in any recipe using cooked ground beef.



- Freeze raw ground beef to store longer.
- Divide into amounts that would be used at one time.
- Flattened squares or circles about 1-inch thick thaw more quickly than a ball or tube shape.
- Package in freezer-quality wrap. Exclude as much air as possible; label and date. For best quality use within 4 months.

Featured Recipe:

Asian Beef and Noodles

Makes 6 cups Prep time: 10 minutes

Cook time: 15 minutes

Ingredients: ½-pound lean ground beef (15 percent fat)

2 cure water

2 packages oriental flavor instant ramen-style noodles,

broken into small pieces

16 ounces frozen Asian-style vegetables, or any other frozen vegetables

2 green onions, thinly sliced

1 tablespoon fresh ginger, finely chopped or

¼ teaspoon ground ginger

2 cloves garlic, minced or $\frac{1}{2}$ teaspoon garlic powder

Directions:

In a large skillet over medium-high heat, brown ground beef. Drain fat. Add water and one seasoning packet to cooked beef and mix well. Add frozen vegetables, green onion, ginger and garlic. Bring to a boil over high heat. Add ramen noodles, reduce heat to low, and simmer 3-5 minutes until vegetables are tender, stirring occasionally. Refrigerate leftovers within 2 hours.

Leeks were March's food of the

month

Oregon State Extension's featured food of the month for March was leeks. This crisp vegetable is an excellent source of vitamin A, C, K and folate. Leeks are similar to onions, but have a sweeter, milder flavor. Add leeks to soups or stews for extra vitamins and minerals. Fresh leeks are generally available year-round and can be eaten raw or cooked.

Store Well, Waste Less:

- Leeks are best used soon after harvest. Refrigerate in a plastic bag for up to two weeks.
- Leeks need to be washed well because soil is pulled up around the stem as they grow There is almost always grit caught between the layers.
- Trim away the roots, discard the dark green tops and eat the center section.

5 easy ways to incorporate Leeks:Use sliced leeks in salads-green,

- pasta or potato
- Add leeks to casseroles for a mild onion flavor

- Roast leeks in the oven along with your favorite vegetables
 Serve cooked leeks
- with a little vinaigrette dressing
- Use raw chopped leeks as a garnish like green onions

Featured Recipe:

Leek and Mushroom Orzo

Ingredients:

- 2 cups leeks, chopped 1 tablespoon oil
- 1 tablespoon oil 2 cups mushrooms, sliced
- 1 cup dry orzo (rice shaped pasta) 2 cups chicken or vegetable broth
- 1 ½ cups tomato, chopped (or canned)
- 3 tablespoons light cream cheese 1 teaspoon garlic powder
- 1/4 teaspoon each salt and pepper

Directions:

Sauté leeks in oil in a medium skillet over medium heat, stirring occasionally, until the leeks are soft (about 5 minutes). Add mushrooms and cook until soft (about 5 minutes). Stir in the orzo and toast lightly, stirring frequently, for about 3 minutes. Add broth and bring to a boil. Reduce heat to simmer, stirring occasionally, until the orzo is almost tender, about 8 minutes. Add the tomatoes and simmer until orzo is tender (about 2 minutes). Remove from heat and stir in cream cheese, garlic powder, salt and pepper. Serve warm. Refrigerate leftovers within 2 hours.

For more recipes, visit foodhero.org.

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Non-flower Gardens 50 shades of green, plus other colors

KIM COOK. Associated Press

While beds tumbling with flowers are lovely, there's an emerging trend in landscape design: the flowerless garden.

Non-traditional gardens are no less green. In fact, the hue is often more obvious than in a floral-filled space. Varieties of leafy shrubs, trees, vines and grasses create a verdant vista, even in small gardens. An additional perk: these gardens may be significantly easier to maintain than a plot full of posies.

Justin Hancock of Costa Farms, a nursery in Miami, describes two types of non-traditional gardens: "One is a soothing, naturalistic garden that's filled with different VISUAL INTEREST shades of green," he says. "The other is a little more flamboyant and uses variegated plants to bring in splashes of color."

Both offer a pleasing aesthetic in all seasons, and you don't need to worry about plants going in and out of bloom.

SERENITY

A Zen-like garden keeps the focus on the

garden structure itself, with greenery that's calming.

Shawn Fitzgerald of the Kent, Ohio-based Davey Tree Company, thinks hardscaping should also be a consideration.

"A water feature always adds a nice element — a pond, or a creek, with the sound of running water. It's especially nice if you have some lush foliage over the water," he says.

He encourages adding of rocks, perhaps some large and small boulders strategically

"And, of course, benches are always great," Fitzgerald says. "Who doesn't like to sit and reflect in a peaceful garden, under some nice shade cover?"

Hancock suggests using variegated shrubs or trees to add color and texture to a garden. Give similarly hued plants like hostas, dusty miller and succulents a tonal frame by placing them next to bluestone pavers, he suggests. Or play with scale perception by graduating dark and light greenery along a pathway.

"One of my favorite ways to make a small

space feel larger is to plant varieties that have rich green, purple, or orange foliage up front, and incorporate white-variegated leaves at the back. Because the light color recedes, it creates an optical illusion of more space," he says.

No matter what hardiness zone you're in, there's one annual he recommends for any non-traditional garden.

"Coleus is one of the most versatile foliage plants you can choose. Some tolerate full sun, but most grow in shade, too," he says. "You can get varieties in so many colors. Redhead, which is a personal favorite; Campfire, which is purple and orange; chartreuse Wasabi; gold Honeycrisp. Plant these in the spring, and enjoy them right through the fall."

Sweet potato vine is another easy-care annual, with multi-colored varieties.

"On the perennial side, hostas are beautiful shade plants that thrive from Alaska way down to Texas," says Hancock. "Variegated liriope has a wide planting range, and has deep green, grassy leaves edged in gold or silver."

Heuchera, also known as coral bells, "is another perennial that, like coleus, offers

tremendous versatility with leaves in a wide range of colors, and varieties that thrive in sun or shade," Hancock says.

Fitzgerald recommends palm trees for southern zones 8-11. Gardeners in the Mid-Atlantic might consider cool-season grasses that bloom early, and warm-season ones that bloom at summer's end. For the Northeast, varieties of conifers provide year-round greenery.

Hancock's pick for a great North American native shrub is ninebark.

"It's practically bulletproof, and offers colorful foliage," he says. "Diabolo is an older variety that has deep purple leaves from spring to fall and grows big, making it a stunner. Dart's Gold is a smaller variety, with golden-chartreuse leaves."

Red twig dogwood, elderberry and variegated Japanese white pine would also provide all-season interest, he notes.

'The key to a garden where flowers aren't the focus is foliage," says Fitzgerald. "There are lots of trees, shrubs and plants with stems, fruit and foliage of different sizes, shapes and textures. Just because there aren't flowers doesn't mean your garden can't be colorful."









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Garden events at Rockford Grange

The Rockford Grange was hoppin' March 18 for the center's annual seed share event. Participants learned how to save seeds and start seedlings, asked Master Gardeners questions, and went through the Rockford Grange's seed bank for free seeds. Next up at the grange, it's the annual plant sale fundraiser April 16 from 9 a.m. to 3 p.m. Get a jump start on spring planting with an assortment of garden vegetables and flowers. (And if you want to make a morning of it, the West Side Fire Department will hold its annual pancake breakfast at the Rockford Fire Hall next door from 7-11 a.m., also on April 16 — all you can eat pancakes, ham and eggs, \$7 for adults, \$6 for seniors and \$5 for kids.) Photo by Trisha Walker

ROCKFORD GRANGE

Presents 'Country Living Skills' series

Rockford Grange, 4250 Barrett Drive, has a series of country living skills classes planned, beginning in April and running through September. Classes range from making willow baskets to tanning hides, and instructors include herdswoman-farmer-cheesemaker Danielle Vaughan, wild man Adam Stolte, herbalist-weaver-potter Erin Button, blacksmith Bryce Wood and chef-farmer-herbalist Elona Trogub.

The series is organized by Kaan Oral, who has been teaching country living skills for the past decade.

"It's an affordable way to learn to live directly with the land and a great chance to bond with your family, as many of these classes are child and teen friendly," said Oral. "You'll be walking away with the knowledge of how to make your own baskets from the branches around your house, and

how to make your own bags and clothes from felted wool. You'll gain the skills to begin blacksmithing, flintknapping arrowheads, and developing local medicinal plant knowledge.

"These skills and many more are what we're trying to bring back to the people of Hood River. The classes are filling up quick, so be sure to sign up soon."

More information can be found at tinyurl.com/MORFVQU.

Classes are as follows:

Pit Fired Pottery — April 13, 14 and 22, 10-5 p.m. and 2-6 p.m. Cost is \$50. Join Erin Button for this introductory class in the ancient art of primitive pottery. Construct traditional style pots and fire them in an open fire pit.

Felt Bags — May 4, 4-7 p.m. Cost is \$30. Learn how to make your own bags from raw wool with Kaan Oral. He will teach the history of felting, the various ways to felt, and show the process of making a felt bag.

Willow Gathering Baskets — May 11, 9 a.m. to 5 p.m. Cost is \$60. Button will discuss material harvesting, preparation and work



on weaving technique. Each person will walk away with an understanding of wicker basket construction and a small, beautiful basket of their own.

Flintknapping: Arrowhead Making — June 1, 3-5 p.m. Cost is \$30. Flintknapping is the art of turning rocks and glass into arrowheads, knives, and much more. Kaan will teach the basics of flintknapping, where and how to find the materials, and show the process of making an arrowhead out of a glass bottle bottom.

Cheese Making: Raw Chèvre — June 15, 4-7 p.m. Cost is \$32. Learn a basic cheese making technique for turning raw goat milk into chèvre cheese. each student will take some home.

Primitive Bladesmithing: Knife — July 20-21, 10 a.m. to 5 p.m. Cost is \$120. This class will focus on knife blade construction using high carbon steel in a primitive ground forge. Students will learn the full process of blade construction from shaping to tempering. Moderate hand and arm strength and the ability to kneel comfortably on the ground are both important for this class.

Plant Medicine — July 20, 2-6 p.m. Cost is \$35. Connect with and make medicine with a handful of the plants that grow in the Gorge. Identification, when to harvest, and how to thoughtfully and ethically wildcraft, as well as basic medicine making.

Build Your Own Earth Oven — Aug. 1-3, 10 a.m. to 5 p.m. Cost is \$150. Build an "Earth Oven" using almost entirely free and local building materials. Learn the basics of earthen (cob and adobe) construction techniques and use these skills to bake bread and pizza. Class will require three full days and the ability to get muddy.

Preparing & Preserving Wild Plants — Aug. 24, 4-7 p.m. Cost is \$30. Make flour from cattail roots and learn how to harvest and preserve camas bulbs for winter. Roots are one of the most important foods for your winter pantry, so learn how to utilize some of the most abundant and delicious roots in our area!

Hide Tanning — Sept. 7, 9 a.m. to 5 p.m. Cost is \$40. Learn how to tan your own leather and furs with Oral. In this fast pace class, Kaan will bring you through the many steps of softening your own hides.



