

Exciting news! School of Ranch has been named to the Oregon Cultural Trust's list of nonprofits committed to preserving Oregon's cultural heritage. Not only does this position us for future funding—it's a true honor to have our mission recognized by such a respected organization.

At School of Ranch, we talk a lot about common ground. And our common ground is cultural: a shared identity built from the values, skills, and stories passed down through generations. Culture lives in practice—in the way we weld a gate, preserve a summer harvest, tend animals, or fix a broken fence.

Every time someone with hard-won experience shows up to teach, and someone else shows up ready to learn, we're keeping that culture alive. We're not just preserving tradition—we're building relationships and community. That's the heart of our work, and it only happens because of you.

Three years into this, thanks to you, we are accomplishing more than we ever imagined, spreading hope along with building community. Please join us at our workshops, and be a part of this important work.

Thank you.

Mark Gross
Founder/Executive Director
School of Ranch
<https://schoolofranch.org>

PS - Unsubscribe link at the bottom.

School of Ranch News

School of Ranch Recognized as Leading Cultural Organization. The Oregon Cultural Trust, created in 2001 by the Oregon Legislature, is a testimony to how much Oregonians value culture. No other state provides a 100 percent tax credit to inspire cultural giving. As a member of the Trust, School of Ranch is eligible for funding, and matching contributions to the Trust can earn you a 100% tax credit for the gift. Quite an honor. We're humbled.



Run Your Own School of Ranch. Want to join our team, run workshops, help preserve our traditions, and build community? We're looking for our second Workshop Development Manager to join Elaine Cole in developing and implementing workshops. You will be supported by our marketing and operations teams, and earn 20% of the revenue of workshops you manage. Interested? Reply to this newsletter and we'll explore the opportunity together.

Carol Fox, the GOAT of Goat Cheese, Hangs Up Her, er, Cleats. Carol Fox, our Goat Cheese workshop leader, and the founding inspiration and first beneficiary of our Extend program, is retiring from teaching. Carol is succeeded - never replaced - by Rebecca Saul, owner of Glimfeather Farms and a professional goat farmer. Carol remains a great friend of School of Ranch, and we're proud to announce that she has joined our Advisory Board. She is never one to shy away from letting us know what we can do better, and we look forward to working with her in her new role. We'll miss her teaching, but are grateful for the chance to continue her work and support her passion for goats.

Got Critters? Take a Break and Rest Easy. Thanks to your referrals, we now have a list of several well-qualified critter sitters. At the top of the heap is one of our own, Mary Ann McColl. Mary Ann was an early member of our team. We hosted our welding workshop at her 200 acre ranch and she led an early rendition of our poster brigade. She has launched a new ranch and farm and pet sitting business, *Free Bird Farms*. If you need a reliable, knowledgeable, responsible person to mind your horses, cattle, goats or chicks, she's the one. Check her out. And if you need other referrals, let us know.

Bring Your Own Mess Kit, Save a Tree. Nothing says ranch like making smart use of resources! So moving forward, we're asking you to bring your own plates and utensils to potlucks. Don't worry—we'll still have supplies on hand for the next six months in case you forget. It's time we took this step. Thanks for your support.



School of Ranch Workshops

May 4th. "Bee Curious: Intro to Beekeeping." Ready to buzz into the world of honeybees? This hands-on, family-friendly workshop is your gateway to beekeeping. Learn about hive structure, bee roles, and seasonal care from local expert Jimmy Broadus of Broadus Bees. Weather permitting, you'll observe a live hive, taste a variety of honeys, and get all your beginner questions answered. Whether you're just curious or ready to start a hive, this is the perfect place to begin—potluck included! **Only three tickets left!**

Price: \$40

Time: 1:00pm to 4:00pm

Location: Well Rooted Farm, 20377 Swalley Rd, Redmond

More: <https://schoolofranch.net/w-beecurious>

May 6th. "Unlocking the Language of Horses: Being Herd and Horse Speak." Horses are always talking — are you listening? In this interactive workshop, you'll deepen your understanding of horse behavior and communication through Lucinda Baker's Being Herd program and Horse Speak®. Using videos, slides, and live demonstrations, we'll explore the science and language of horses, emphasizing presence and connection with your herd. Whether you're a beginner or looking to refine your skills, you'll gain valuable insights into building trust, reducing confusion, and communicating more clearly with your horse. Plus a community potluck!

Price: \$40

Time: 5:30pm to 8:30pm

Location: StirrUp Purpose, 60575 Billadeau Rd, Bend

More: <https://schoolofranch.net/w-horsespeak>

NEW! May 7th. "Spring Salads: Hearty, Healthy, Flavorful." Turn over a new leaf—literally! Celebrate the season with this deliciously fresh workshop, where you'll learn to craft vibrant, nutrient-rich salads using locally grown produce. Culinary instructor and wellness expert Suzanne Landry will guide you through flavor balancing, vinaigrette techniques, and building salads that satisfy as full meals. End the evening with a potluck featuring local ingredients and community connection. Brought to you by Central Oregon Locavore and School of Ranch.

Price: \$40 + \$8 for supplies

Time: 6:00pm to 8:30pm

Location: OSU Extension Redmond Fairgrounds

More: <https://schoolofranch.net/w-salad>

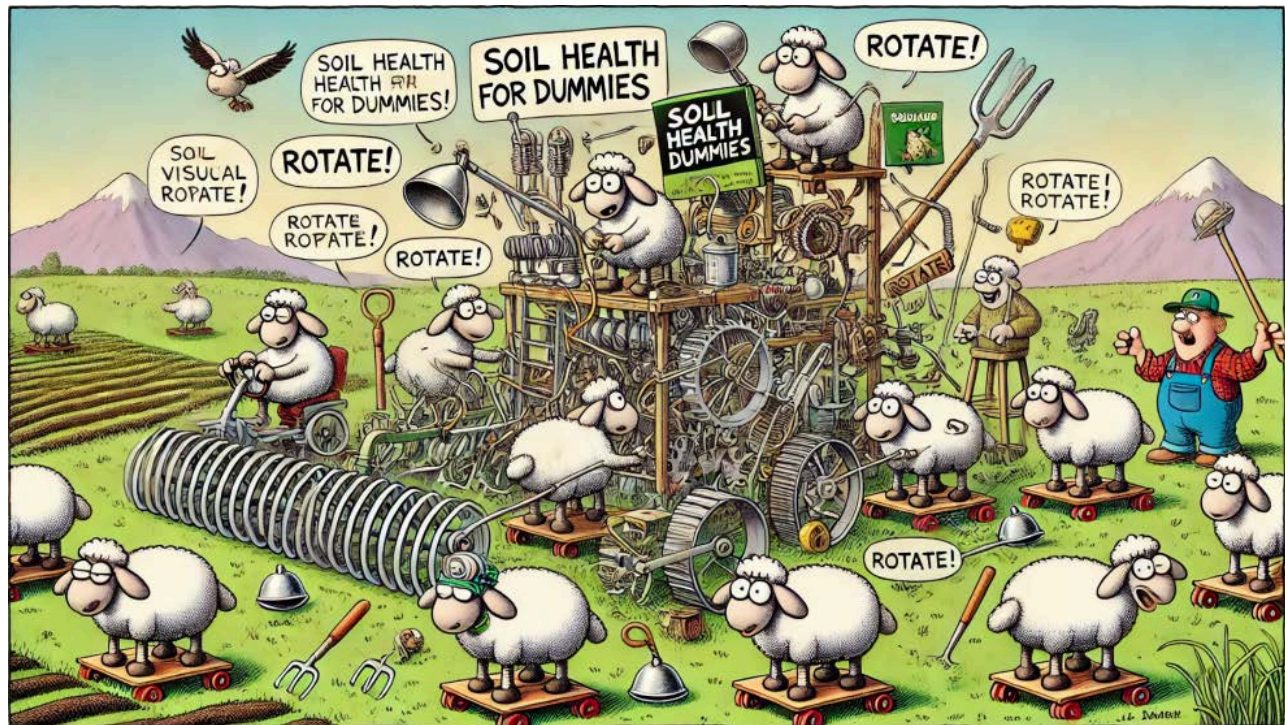
May 8th. OSU Extension presents, "Pasture Management Strategies," produced by School of Ranch. Dig into the down-to-earth details of pasture management! This workshop will show you how to build healthier soil, manage weeds, and plan smart grazing rotations to keep your land thriving and your animals happy. Whether you've got ten acres or two goats, you'll learn practical, water-conserving strategies to boost forage and graze smarter — not harder. Led by Scott Duggan from OSU Extension, this outdoor session at Rocking Double K Ranch is packed with knowledge you can put to work right away. Plus a casual potluck with fellow land stewards!

Price: Contribute-What-You-Can

Time: 5:30pm to 8:00pm

Location: Rocking Double K Ranch, 285 SW 59th Street, Redmond

More: <https://schoolofranch.net/w-pasture-management>



NEW! May 13th. "Healing Hands: Everyday Bodywork for Your Horse." Your horse tells you more than you think — if you know how to listen. In this hands-on workshop, you'll learn simple yet powerful bodywork techniques to support your horse's physical comfort and emotional well-being. With practical assessment tools, a 10-minute daily bodywork routine, and nervous system coregulation practices, you'll walk away ready to deepen your bond and enhance your horse's health. Led by Josh and Victoria Williams, this beginner-friendly class blends mindfulness, horsemanship, and healing touch in a way both you and your horse will love. **Only one ticket left!**

Price: \$125 + \$20 facility fee

Time: 2:00pm to 5:00pm

Location: 3867 Northwest Way, Redmond

More: <https://schoolofranch.net/w-bodywork>

May 15th. "Handyman Basics: Electric, Plumbing, Painting, and More." Build the skills to tackle essential homestead maintenance projects with confidence! In this two-session, beginner-friendly workshop, you'll cover everything from patching drywall to fixing leaky faucets, regrouting tiles, and caulking seams. Learn how to navigate your toolbox, select the right materials, and practice real-world repair techniques under expert guidance. No prior experience needed—just show up ready to learn and leave with the know-how to handle common home maintenance with ease. **Only one ticket left!**

Price: \$225 + \$25 supplies

Time: 5:30pm to 8:30pm

Location: Central Oregon Veteran Ranch, 65920 SW 61st St, Bend

More: <https://schoolofranch.org/w-handyman>

May 17th. "Trailer Towing Basics." Learning to tow a trailer doesn't have to be intimidating. This hands-on beginner workshop will teach you the essentials of trailer safety, hook-ups, and driving techniques. Under the guidance of an experienced instructor, you'll practice with your own equipment, from smooth turns to tight backups. Whether you're hauling hay or heading for a weekend adventure, you'll leave with the real-world towing skills you need. **Only two tickets left!**

Price: \$95

Time: 10:00am to 1:00pm

Location: 65432 Deschutes Pleasant Ridge Road, Redmond, OR

More: <https://schoolofranch.org/w-trailer>

May 17th. "Traditional Soap Making." There's nothing like handmade soap—and once you make your own, you'll never go back! In this hands-on workshop, you'll craft eight bars ranging from gentle face soap to sturdy dish scrubbers. Using just three key ingredients, you'll learn traditional soap-making skills without needing a heat source. Plus, you'll go home with a soap-making kit, your finished bars, a resource guide, and access to instructor Elly Jocham through our private group. **Only three tickets left!**

Price: \$90 + \$45 for materials and soap-making kit

Time: 10:00am to 1:00pm

Location: American Legion Hall, 704 SW 8th St, Redmond, OR

More: <https://schoolofranch.org/w-soap-making>

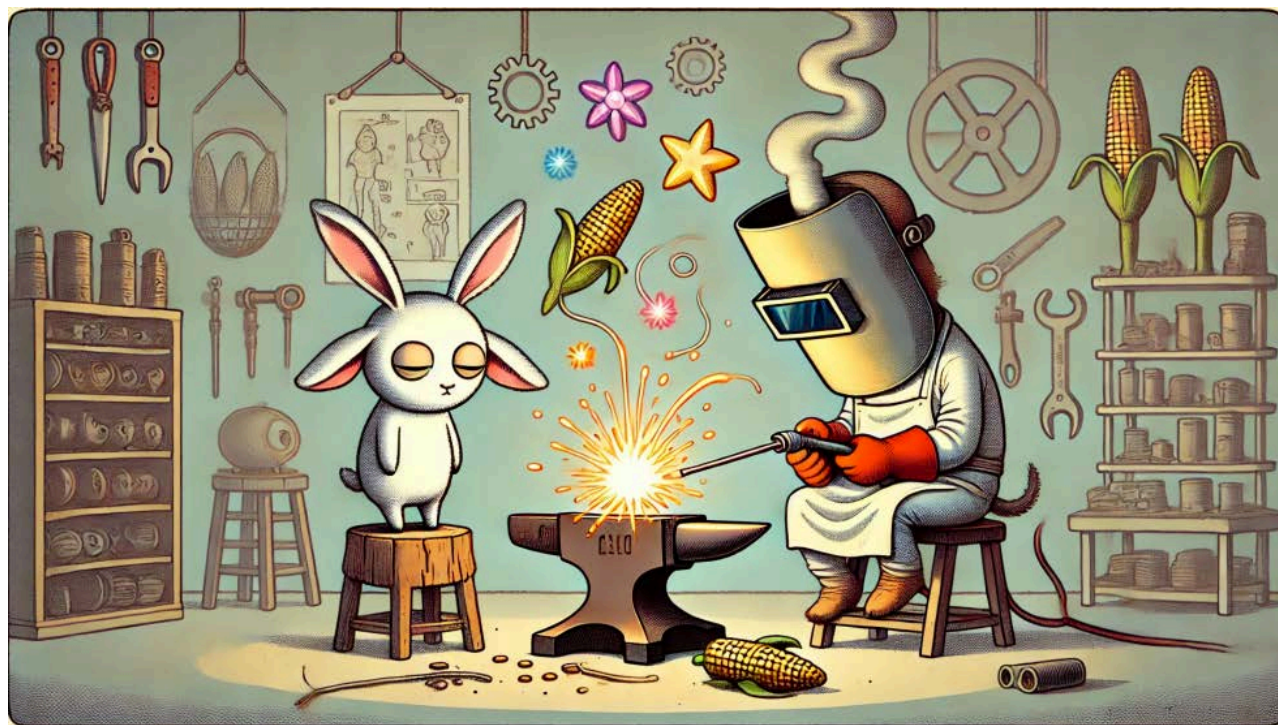
May 18th. "Practical Welding for Ranch and Farm." Always wanted to weld? Now's your chance! This three-session, small-group program gives you the skills to tackle repair jobs and small projects around the homestead. Held in a professional welding shop, you'll learn MIG welding basics, metal prep, and materials handling—all with plenty of one-on-one instruction. Whether you're dreaming of building a firepit or simply fixing things around the farm, you'll leave ready to weld with confidence. Safety is front and center, so come prepared to gear up and get hands-on! **Only 4 tickets left!**

Price: \$375 + \$60 supplies

Time: 10:00am to 1:00pm

Location: 7766 Costanoan St, Powell Butte

More: <https://schoolofranch.org/w-welding-long>



NEW! May 21st. "Goat Curious: A Beginner's Guide to Raising Happy Goats." Thinking about getting goats? This free interactive workshop will help you understand the essentials of goat care, breeding, and infrastructure. Whether you're interested in milk, fiber, or simply the joy of goat companionship, you'll learn how to set up your herd for success. Using an AI planning tool, you'll define your goals, assess costs, and leave with a personalized goat-keeping plan. Plus, you may even get to meet some live goats!

Price: Free! (Registration required through the library)

Time: 11:00 AM to 12:30 PM

Location: Deschutes Public Library, Redmond

More: <https://schoolofranch.net/w-goat-curious>

May 24th. "How to Make a Solar Power System for an RV or Trailer." Ready to harness the sun for off-grid adventure? This hands-on workshop will guide you through building a 12V solar system for your trailer or RV. Across two engaging sessions, you'll explore how to assemble solar panels, controllers, batteries, and more into a working system. By the end, you'll have the skills to confidently design and build your own solar setup. The second session will be scheduled with participants at the first meeting.

Only 7 tickets left!

Price: \$190 (two 2-hour sessions) + \$20 for supplies

Time: 10:00am to 12:00pm

Location: American Legion Hall, 704 SW 8th St, Redmond, OR

More: <https://schoolofranch.org/w-solar-power-trailer-rvs>

May 29th. "Intro to Goat Cheese Making." Unlock the secrets of homemade goat cheese with this fun, beginner-friendly workshop! Learn how to transform fresh goat milk into a creamy, flavorful cheese using simple techniques and kitchen tools you likely already own. You'll discover food safety tips, flavoring ideas, and long-term preservation methods to enjoy your creations for weeks to come. Plus, join us for a potluck to share good food and connect with your community!

Price: \$40

Time: 5:30pm to 8:30pm

Location: OSU Extension, Redmond Fairgrounds

More: <https://schoolofranch.org/w-goat>

NEW! May 31st. "Equine Anatomy – How to Prevent Injury and Promote Wellness."

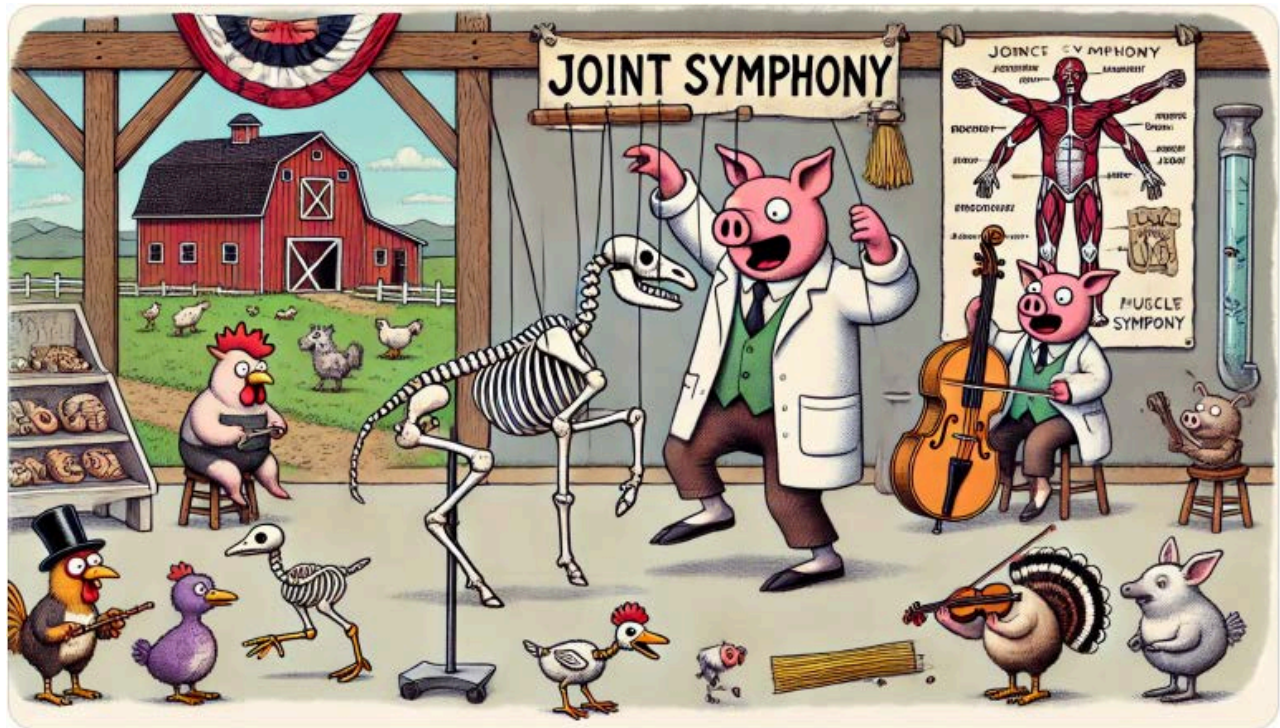
Understanding your horse's anatomy is key to keeping them healthy, comfortable, and performing at their best. This hands-on demonstration workshop dives into how bones, muscles, and movement connect — and how recognizing early signs of discomfort can make a big difference. You'll learn to decode the way your horse moves, uncover common injury risks, and walk away with a toolkit of wellness strategies rooted in real anatomy, not guesswork. Join Dr. Persia Neumann for an engaging, practical session — and don't forget to bring a dish for our community potluck afterward!

Price: Contribute-What-You-Can

Time: 10:00am to 1:00pm

Location: OSU Extension, Redmond, Building 3

More: <https://schoolofranch.net/w-horse-anatomy-injury>



June 17th. "The Art and Science of Canning." Preserve the bounty of the season with confidence! In this beginner-friendly demonstration workshop, you'll learn the essentials of water bath and pressure canning, gaining the skills to safely preserve fruits, sauces, and pantry staples. Through step-by-step instruction, you'll discover key techniques for avoiding spoilage, ensuring safety, and building a shelf full of homemade goodness. Plus, join your neighbors for a potluck to celebrate your new skills!

Price: \$40 + \$10 supplies

Time: 5:30pm to 8:30pm

Location: American Legion Hall, 704 SW 8th St, Redmond, OR

More: <https://schoolofranch.net/w-canning>

June 21st. "High Desert Eden: Low Water High Beauty." Turn your yard into a desert-friendly dreamscape! In this interactive outdoor workshop, you'll tour High & Dry GardenWorks, a living lab for creating beauty with barely a hose in sight. Whether you're new to gardening or already wield a mean trowel, you'll explore real-life examples of ornamental, edible, and native plants that thrive in Central Oregon's tough climate. Learn hands-on techniques for smarter watering, soil building, and deer-proofing your space — and stay after for a lively potluck with fellow desert gardeners!

Price: \$40

Time: 9:00am to 12:00pm

Location: 12517 SW Lariat Road, Powell Butte, OR

More: <https://schoolofranch.net/w-highdesertgarden>

NEW! July 22nd. "The Wellness Garden: Growing Herbs for Traditional Self-Care." Whether you've got a full backyard or just a sunny windowsill, this workshop will teach you how to grow herbs that do more than spice up dinner. Think calming teas, soothing oils, and simple salves — all from your own tiny garden. You'll learn to grow beginner-friendly herbs like mint, chamomile, lavender, calendula, and basil, and discover simple, traditional ways to use them for self-care. Brought to you at no charge by the Deschutes Public Library — registration opens 30 days before the workshop!

Price: Free

Time: 10:30am to 12:00pm

Location: Deschutes Public Library, Bend

More: <https://schoolofranch.net/w-wellness-garden>

School of Ranch Workshops On Demand

We run only the workshop you want, as often as you want. Welcome to *Workshops On Demand*. As soon as enough of you pre-register for the workshops below, we'll schedule them with you. Pre-registration is free. We don't charge you until we set a date and you agree to it.

"Carving Curious: Intro to Wood Carving." Carve out time to carve! This beginner-friendly workshop will introduce you to the fundamentals of woodcarving, from selecting the right wood to mastering tool safety and carving techniques. With expert guidance and hands-on practice, you'll gain confidence in your craft and leave with a carved piece to continue your journey at home. Whether you're looking for a new hobby or a practical skill, this workshop is the perfect place to start! **Only three tickets left to schedule!**

Price: \$110 + \$10 for supplies

Location: Bend/Redmond

More: <https://schoolofranch.org/w-carving-curious>



NEW! "Master Your Breathing Mechanics for Better Horseback Riding." Unlock better balance, endurance, and connection with your horse by improving your breathing mechanics! The way you breathe directly affects posture, stability, and even how clearly your cues are received. In this hands-on workshop, Dr. Andy Sabatier will guide you through research-backed techniques to help you move and ride with greater ease. Whether you're working on groundwork or spending long hours in the saddle, a

"breathing first" mindset will elevate your performance. **Only four tickets left to schedule!**

Price: \$75

Location: Academy West Breathing Performance, 210 SW Century Drive, Suite G, Bend, OR 97702

More: <https://schoolofranch.net/w-ridewithease>

"Dehydration Demystified." Curious about food dehydration but don't know where to start? This beginner-friendly workshop covers the essentials of drying food for long-term storage and lightweight, ready-to-eat meals for camping and backpacking. Learn about different dehydration methods, compare equipment, and discover creative ways to use dehydrated foods—like making yogurt, proofing bread, and even transforming leftovers into biscotti! Plus, enjoy a potluck and connect with others interested in food preservation. **Only three tickets left to schedule!**

Price: \$40

Location: Bend/Redmond

More: <https://schoolofranch.net/w-dehydration>

"Self-Care for the Ranch-Worn Body." Long days of hard work can take a toll—this hands-on workshop helps you bounce back. You'll dive into the science of essential oils, learn to craft custom bath salts and roller blends, and experience the Vita Flex Technique, a reflex-point method to soothe soreness and support healing. Led by certified aromatherapist Cindy Maricle, this class blends practical skill with personalized wellness, leaving you relaxed, restored, and stocked with take-home goodies. **Only 9 tickets left to schedule!**

Price: \$40 + \$15 for supplies

Location: 66050 Gerking Market Road, Bend, OR

More: <https://schoolofranch.org/w-aromatherapy>

NEW! "Bottomless Salad Bowl: Three-Season Gardening." Keep the greens coming all year long! In this hands-on workshop, you'll learn how to maintain a steady harvest of fresh, flavorful greens from spring through fall—even in Central Oregon's tricky climate. We'll cover succession planting, soil health, season extension, and garden problem-solving while working together in a real garden. You'll leave with the skills to grow smarter, not harder—plus seeds to start your own salad patch at home. Potluck included! **Five tickets left to schedule!**

Price: \$40 + \$10 for supplies

Location: 12517 SW Lariat Road, Powell Butte

More: <https://schoolofranch.net/w-salad bowl>



"Beyond the Dill: Exploring Three Pickling Techniques." Pickling isn't just for cucumbers! In this flavorful, hands-on demo, you'll explore quick refrigerator pickles, traditional fermented cukes, and sweet pickled peaches. Learn the science behind each method, experiment with brines and spices, and gain the confidence to preserve creatively—and safely—at home. Led by food alchemist Beth Covert, this workshop wraps with a lively potluck where you can share food, ideas, and inspiration with your fellow fermenters. **Only one ticket left to schedule!**

Price: \$40

Location: Bend/Redmond

More: <https://schoolofranch.net/w-pickling>

"Starting from Seed for Central Oregon Gardeners." Start your garden strong with this hands-on seed-starting workshop designed for our unique high desert climate. You'll learn to select climate-smart seeds, prepare soil for indoor or outdoor success, and create growing conditions that help your plants thrive—from windowsill trays to greenhouse beds. Whether you're a first-timer or looking to level up, you'll leave with the skills to sprout your garden dreams into reality. Potluck included! **Only ten tickets left to schedule!**

Price: \$40

Location: Bend

More: <https://schoolofranch.net/w-startingseed>

NEW! "Gravel Road Basics: Build It Right, Keep It Tight." Gravel Road Basics is a hands-on adventure in building and maintaining the backbone of any rural property: a solid gravel road. Over three action-packed hours, you'll get to grips with 30 yards of gravel, a skid steer, and your own two hands. No previous heavy equipment experience needed—just a good attitude and closed-toe boots! Learn how to lay, shape, and rock it right, from drainage and crowning to simple maintenance strategies that will keep your road in top shape season after season. We'll schedule the workshop once three people pre-register—get on the list today and be the first to drive, spread, and compact like a pro! **Only three tickets left to schedule!**

Price: \$125 + \$60 supplies

Location: 7783 NW 93rd St., Terrebonne

More: <https://schoolofranch.net/w-gravel-road>

"Motor Madness for Fearless Women." Put another notch in your tool belt and cast steely glances at your mechanic! In this hands-on workshop, you'll build the skills to tackle maintenance and repairs with confidence. From lawnmowers to chainsaws, learn how to diagnose issues, perform tune-ups, and troubleshoot common problems. This welcoming space for women is designed to help you get that old thing working again—and no, we're not talking about your partner! We'll schedule the workshop once three pre-registrants sign up—get ready to embrace your mechanical prowess! **Only three tickets left to schedule!**

Price: \$75

Location: 7783 NW 93rd St., Terrebonne

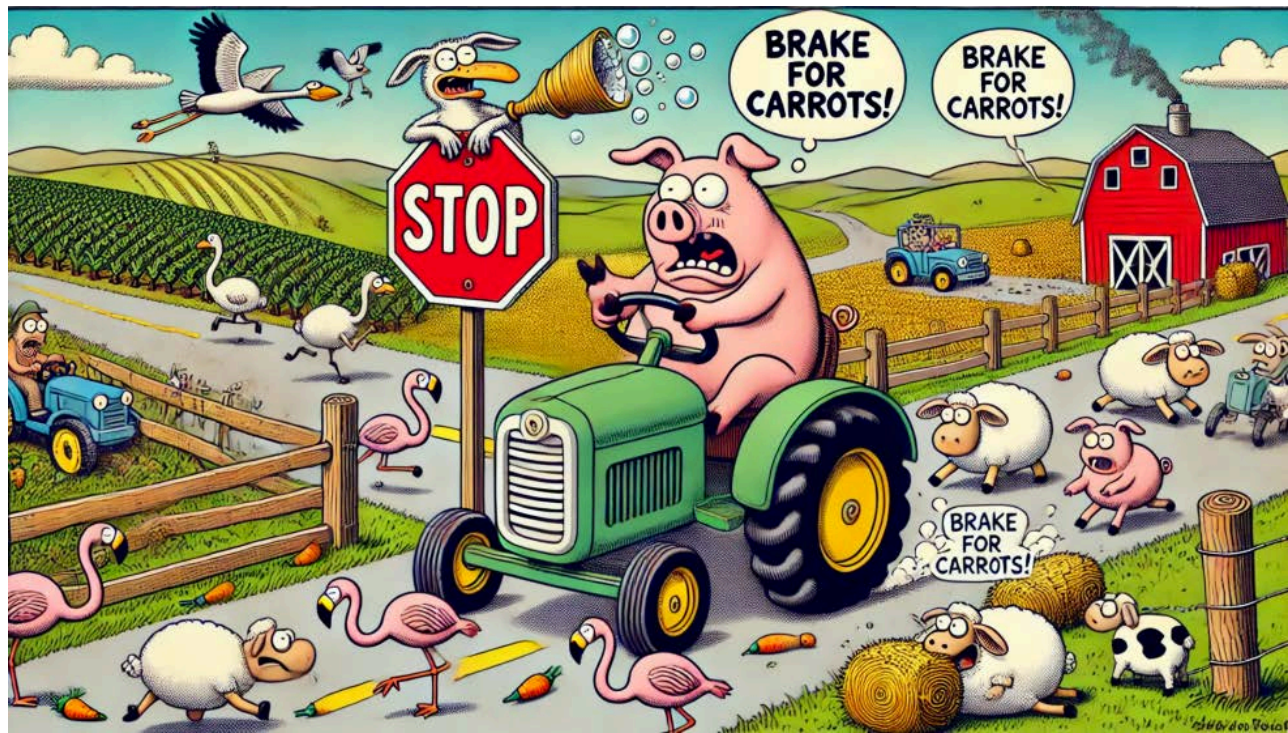
More: <https://schoolofranch.org/w-engine>

"Tractor Basics: Safe and Skilled Driving 101." Saddle up for a full-day, hands-on tractor driving experience that's anything but a stuffy classroom session! In this small-group workshop, you'll master tractor maintenance basics, practice safe driving skills on an obstacle course, and learn how to use key attachments. Whether you're steering through tight corners or open fields, you'll build real-world confidence behind the wheel. We'll schedule this workshop once three people pre-register—sign up now and get ready to work smarter, not harder! **Only three tickets left to schedule!**

Price: \$295

Location: 20377 Swalley Road, Bend

More: <https://schoolofranch.org/w-tractor-basics>



"Practical Carpentry for Ranch and Farm." Ever wished you could confidently tackle carpentry projects on your ranch or farm? This hands-on, three-part workshop series is designed to equip you with real-world skills in rough and finish carpentry. Whether you're aiming to build sturdy fences, repair outbuildings, or craft furniture, journeyman carpenter Jonathan Chatman will guide you through every step. By the end of the series, you'll have constructed a project from the ground up—and gained the confidence to take on future builds. We'll schedule this workshop once three people pre-register, with participant input on final dates! **Only three tickets left to schedule!**

Price: \$375 + \$60 supply cost

Location: 7783 NW 93rd St, Terrebonne, OR

More: <https://schoolofranch.org/w-carpentry>

"Power Saws for Fearless Women." Take a confident cut at self-reliance! In this hands-on, beginner-friendly workshop, you'll learn to safely operate six essential power saws: the chainsaw, table saw, compound miter saw, jigsaw, Sawzall, and skill saw. With a focus on safety, technique, and practical applications, you'll build skills and self-assurance in a supportive, fun environment. Pre-registration is free, and we'll set the workshop date once three participants sign up. **Only two tickets left to schedule!**

Price: \$125

Location: 7783 NW 93rd St, Terrebonne, OR

More: <https://schoolofranch.org/w-power-saws-fearless>

"Fermentation 101: An Easy Path to Probiotic Perfection." Bubbly, zesty, and packed with probiotic goodness! Join us for a fun and flavorful introduction to the world of fermentation. In this demonstration workshop, you'll learn how to craft sauerkraut, fermented cucumbers, and a signature mustard blend using simple, natural techniques. Discover the health benefits of lacto-fermentation, troubleshoot common pitfalls, and explore flavor variations. Plus, you'll take home a jar of pre-mixed mustard magic to ferment at home! Pre-registration is free, and the date will be set once enough participants sign up. **Only nine tickets left to schedule!**

Price: \$40 + \$10 supplies

Location: Bend/Redmond

More: <https://schoolofranch.net/w-fermentation>

NEW! Mystery Meat Magic: From Not Again to Never Enough!" Say goodbye to boring leftovers! In this fun, hands-on workshop, you'll discover how to transform everyday mystery meat into three mouthwatering dishes using essential flavor-building techniques. Join celebrity chef and wellness educator Suzanne Landry for live cooking demos, a collaborative brainstorming game, and a lively potluck to share culinary inspiration. Pre-registration is free, and we'll set the date once enough participants sign up! **Only one ticket left to schedule!**

Price: \$40 + \$10 supplies

Location: Redmond/Bend

More: <https://schoolofranch.org/w-mystery-meat>

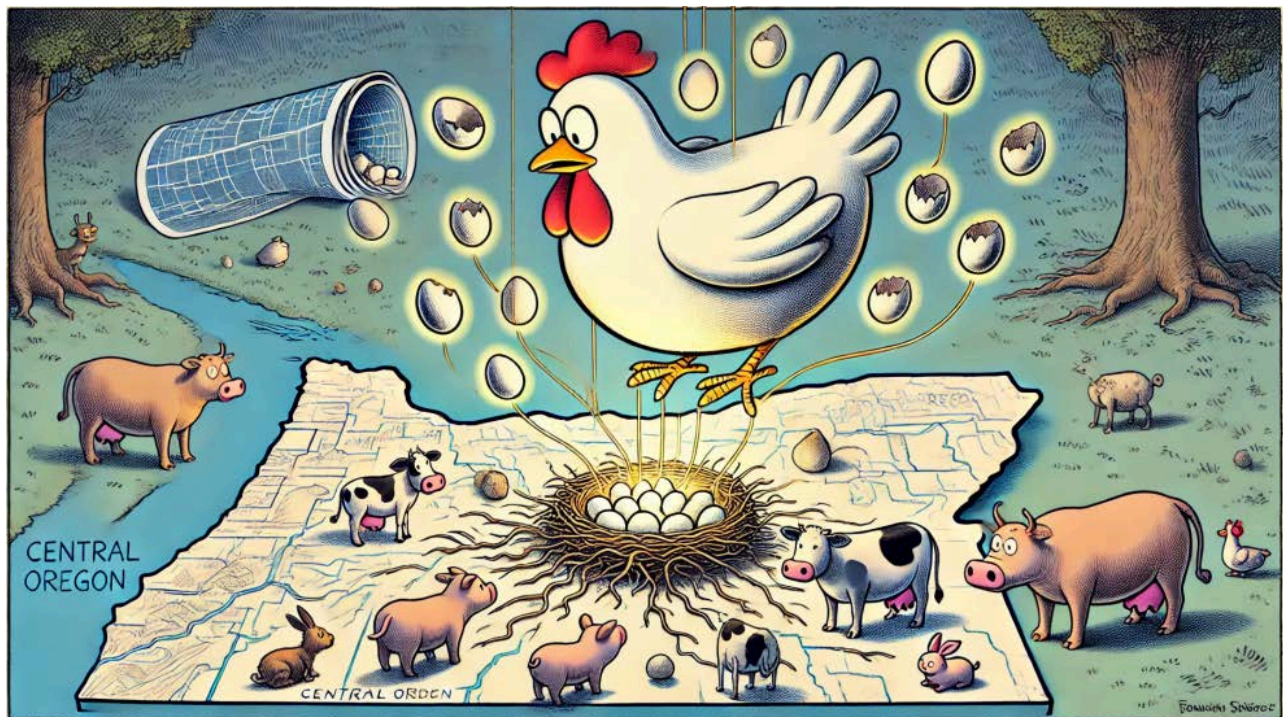
"Chicken Farming for Self-Reliant Families." Thinking about raising chickens? Whether you're dreaming of farm-fresh eggs or a self-sustaining meat operation, this workshop gives you the tools to start and maintain a thriving flock. You'll learn how to choose the right breeds for Central Oregon's climate, set up a safe and cozy coop, and manage basic chicken health care. Plus, you'll get hands-on with our AI-powered chicken farm planner to design a setup tailored to your space and goals. Led by Shannon and Taylor Kane of Wild Grown Farm, this session combines expert advice with real-world sustainability — and ends with a lively community potluck! **Only five tickets left to schedule!**

Price: \$40

Time: Tickets to Schedule

Location: American Legion Hall, 704 SW 8th St, Redmond

More: <https://schoolofranch.net/w-chickens>



"Weed Management: The War is On!" Tired of weeds running the show? Let's fight back! In this problem-solving, interactive workshop, you'll learn how to identify invasive weeds using free apps, explore a variety of effective strategies to combat them, and design a sustainable, personalized management plan. Plus, you'll get hands-on experience using our AI planning tool to create a strategy tailored to your property. Join Debbie Wood, a seasoned weed management expert, for a session packed with practical tools — and stick around for a lively community potluck!

Price: Contribute-what-you-can

Time: Tickets to Schedule

Location: We'll determine after we meet the pre-reg goal

More: <https://schoolofranch.org/w-weed>

NEW! "Smart Watering: Hands-On Drip Irrigation." Get your hands dirty and your plants hydrated the efficient way! This interactive outdoor workshop will walk you through the what, why, and how of drip irrigation, giving you practical, real-world skills to design, build, and troubleshoot your own system. Whether you're tending a backyard patch or managing multiple garden beds, you'll learn how soil, plants, and smart watering all work together to keep your space thriving without wasting a drop. Led by Dr. Flyoid Nicolas of Oregon State University, this workshop wraps up with a community potluck to celebrate your new skills!

Price: Contribute-What-You-Can

Time: Tickets to Schedule

Location: TBD

More: <https://schoolofranch.net/w-drip-irrigation>

News and Events From Friends

Locavore - Working with WWOLFs! Check out Locavore's WWOLF program live (Willing Workers on Local Farms), our on-site volunteer work-party program where volunteers help farms for an afternoon with seasonal, time-sensitive tasks in exchange for a farm-fresh meal, learning the true nature of local food. We have several dates live for registration on our website.

Get details: <https://centraloregonlocavore.org/wwolf/>.

May 2. High Desert Food and Farm Alliance's 2025 Directory Launch Event. Be the among the first to receive the hot-off-the-presses 2025 High Desert Food and Farm Directory - the 14th annual guide to all things locally grown and produced. Enjoy mini-lavender cookies by Rachel's Bakery and Fixa Food dips.

Price: Free!

Time: 3 - 6 pm

Location: Old Mill District

May 11th. Worthy Garden Club Plant Sale. Find lots of plant starts to kick off your home gardening season, organically-grown on site and chosen specifically for Central Oregon's short growing season. We'll have greens, tomatoes, peppers, squash, melon, cucumber, eggplant, beans, peas, onions and lots of herbs and flowers!

Price: \$5-10 per item

Location: Worthy Greenhouse, 495 NE Bellevue Drive, Bend

Get Details: worthygardenclub.org

Sunday May 18th. Central Oregon Veterans Ranch presents, "8th Annual Plant Sale."

Join us for our largest event of the year! Shop a wide variety of plants, visit local artisan vendors, and enjoy a vibrant community atmosphere—all in support of veteran programs at the Ranch. Come find your next garden favorite and help us grow a healthier future for those who served.

Price: Free entry; plants and goods available for purchase

Time: 9:00am – 2:00pm

Location: Central Oregon Veterans Ranch, Bend, OR

Get Details: visit www.covranch.org or call Executive Director Heather Martin at (925) 595-4490 with any questions



May 22nd. HDEFA's Farm-to-Table Dinner at Feast. Another delicious, locally sourced dinner awaits you at Feast. A portion of every ticket sold benefits HDEFA.

Price: \$75 (plus beverages)

Time: 5:30pm

Location: Feast Food Company, Redmond

Get Details: <https://www.feastfoodco.com/events>

Saturday May 24th. Locavore & The Cross-Eyed Cricket: A Night of Dinner & Dancing. Saddle up for a night of good eats, good drinks, and even better company— Central Oregon Locavore Non-Profit is partnering up with The Cross-Eyed Cricket for a night of dinner and dancing featuring a locally sourced Southern Texas-style BBQ and special cocktail menu. Hattie's BBQ will be whipping up a mouth-watering menu featuring locally-sourced pork from Well Rooted Farms, a Central Oregon ranch dedicated to producing humanely raised, high-quality meats. Bring your appetite! After dinner, we'll line up with our hootin' and hollerin' honky-tonk host Alex and get to two-stepping and heel-toeing the night away! Wet your whistle with drinks concocted by our featured partners Crater Lake Spirits, Tito's, and Curious Elixirs. All drink proceeds will benefit Central Oregon Locavore Non-Profit's Local Food Producer Resiliency fund. Let's raise a glass and cheers to our collective efforts as a community to support local agriculture!

Price: Free, registration required

Time: 6pm-9pm

Location: The Cross-Eyed Cricket; 20565 NE Brinson Blvd, Bend, OR 97701**Get details:**

<https://www.eventbrite.com/e/hatties-bbqlocavore-benefit-dinner-tickets-1320411960719?aff=ebdssbdestsearch>

May 25th. Worthy Garden Club Plant Sale. Find lots of plant starts to kick off your home gardening season, organically-grown on site and chosen specifically for Central Oregon's short growing season. We'll have greens, tomatoes, peppers, squash, melon, cucumber, eggplant, beans, peas, onions and lots of herbs and flowers!

Price: \$5-10 per item

Time: 9:00am to 2:00pm

Location: Worthy Greenhouse, 495 NE Bellevue Drive, Bend

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