

While on our annual east coast holiday pilgrimage, Carolyn and I saw a mom dragging her sobbing kid along the sidewalk. "It's not fair! You lied! You promised me a present!" Mom dutifully ignored her. "You get everything you want! Everything! It's not fair!" Mom turned to the kid, "Really?" Kid bawls, "Everything! Whatever your want! Stuff like um - sniffle sob - medication!"

We all can relate to this scene, because kids are the great equalizer. They remind us of our common humanity, and how ideals like kindness, fairness, and humility transcend our differences, and that for most part, the same things about kids make us smile for the same reasons. That's common ground.

Speaking of smiles, nothing puts one on your face like learning a new skill, or making a new friend. School of Ranch is happy to bring you new workshops from OSU's Scott Duggan including raising your own beef or pork, and coming soon, new food preservation workshops from Brian Kerr, a culinary cooking school pro.

Let's make 2026 the happiest year yet! Happy new year!

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

PS - Unsubscribe link at the bottom.

School of Ranch News

Movin' on Up, School of Ranch Style! Congrats to Elaine Cole and Caleb Kitchens! Elaine has been promoted to Workshop Production Director, responsible for the on-the-ground success of all our workshops. And Caleb Kitchens, a graduate of our high school intern program, has been named Senior Operations Manager, responsible for all operational logistics. Caleb and Elaine have distinguished themselves through their leadership skills, work ethic, and commitment to our mission. What a team!!! I will continue to lead workshop development, marketing, our overall strategy and administration.

Fund the One You're With. I founded School of Ranch three years ago, with a commitment to preserve local heritage skills and help people discover common ground. In that time, we've sold over 5,000 tickets to workshops, helping to fulfill our other commitment - to fund ourselves. We're getting there, but we need about \$250K a year more to be truly self-sustaining. So to fill that gap, I founded a new company, *Companion Builder AI, LLC*. More on this next month, but through *Companion Builder* I will contribute up to \$250K of its profit to fill this gap in perpetuity. Sometimes you just have to take the reins yourself, right?

Work for School of Ranch! We're looking for an additional Production Manager to help run workshops! This role owns the participant experience, physical setup, flow of the day, and support for guest stars. When producers do their jobs well, workshops feel smooth, engaging, safe, and intentional—not improvised or chaotic. This work requires presence, good judgment, and the ability to manage people, energy, and pacing in real time. You'll run at least two workshops a month, a total of eight to ten hours each including the day of the event. [Learn More.](#)

If It's Broke, Let 'Em Fix it! Bring that broken stuff to the next *Repair Cafés*, Jan 12, 5-7pm at the Redmond Library, 827 SW Deschutes Ave in Redmond, or April 2, 5-7pm at Open Space Event

Studios, 220 NE Lafayette Ave. in Bend. The Environmental Center's *Rethink Waste Project* hosts Repair Cafés, free events that connect people with broken stuff with volunteers who like to fix things. They'll repair jewelry, small furniture, small appliances and electronics, outdoor gear, clothing, and more. School of Ranch is excited to partner on the April Repair Cafe in Bend. So don't throw away your items that need mending, fixing, or creative problem solving, bring them to the next cafe. [Learn More!](#)

School of Ranch Current Workshops

January 8th. "Practical Welding for Ranch and Farm." You've always wanted to weld—now's your chance. This three-session beginner workshop will teach you the essentials of "farmer welding" for homestead repairs and small projects. Learn to set up a welder, prep materials, and run clean, functional beads with one-on-one instruction from pro welder Jack Stearns. You'll have plenty of time to practice and even tackle a small personal project if you'd like. Safety is prioritized, gear is provided, and class size is limited for lots of individual support. The remaining session dates will be scheduled at the first meeting. **Only 1 ticket left!**

Price: \$375 + \$60 supplies

Time: 5:30pm to 8:30pm

Location: Boondock Garage, Terrebonne

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

January 10th. "Intro to Goat Cheese Making." Discover how to turn fresh goat milk into delicious, homemade cheeses in this hands-on workshop led by Rebecca Saul of Glimfeather Farms. You'll learn the essential tools, steps, and food safety practices for making goat cheese right in your own kitchen—plus get pro tips on preserving it long-term. Ideal for beginners and food crafters alike, the class ends with a community potluck where you can share stories (and maybe your cheese) with fellow learners. **Only 1 ticket left!**

Price: \$40 + \$10 supplies

Time: 10:00am to 1:00pm

Location: The Hub, 291 E Main Ave, Sisters

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



January 10th. School of Ranch presents, "The Curious Equestrian Book & Video Club." Discuss the book *Animals Make Us Human: Creating the Best Life for Animals* by Temple Grandin. A NY Times

bestseller book that explores the emotional needs of animals. Grandin posits that animals and humans share a core emotional system, and animals need the feeling that a behavior provides, rather than the behavior itself. She provides practical advice on how to fulfill their emotional needs and challenges common assumptions on animal stereotypes.

Price: Free

Time: 2:00pm to 4:00pm

Location: 8531 W Antler Ave, Redmond

More: Email Cathy Springman to learn more or attend (cathy@springman.com)

January 10th. "Carving Curious: Intro to Wood Carving." Carve out time to explore the timeless art of wood carving in this beginner-friendly workshop. Guided by master carver Ahmad Khalid Rauofi, you'll learn to safely shape a wooden spoon using just a single chisel—perfect for getting started without an overwhelming tool list. With step-by-step instruction and plenty of hands-on practice, you'll build skills and confidence while creating something functional and beautiful. You'll also take home your own carving kit so you can keep carving long after class ends. **Only 1 ticket left!**

Price: \$125 + \$35 supplies

Time: 11:00am to 2:00pm

Location: Hardenbrook Hardwoods, Redmond

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

January 17th. "Tortilla Making Basics: From Masa to Taco." Get your hands into masa and your appetite ready in this flavor-packed workshop led by Mayra Santana and Oscar Molina of Roots at Heart. You'll learn to mix, press, and cook perfect corn tortillas—then fill them with chef-led creations worthy of a street cart. From puff secrets to taco-building tips, it's a night of learning, laughter, and a community potluck to top it all off. Come hungry for knowledge—and tacos. **Only 1 ticket left!**

Price: \$65 + \$20 supplies

Time: 4:00pm to 7:00pm

Location: OSU Extension Office, 3800 SW SE Airport Way Bldg. 3, Redmond

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

January 18th. "Chainsaw 101: Safety, Saws, and Your First Cut...of Trees!" Ready to rev up? This no-experience-needed intro to chainsaw use will teach you how to operate a saw safely and confidently. You'll start with essential safety practices, get familiar with your saw and gear, and learn maintenance basics like sharpening and tensioning. Then, with close guidance, you'll make your first real cuts and learn how to "read the fiber" of wood to cut smarter. Brought to you in partnership with Stump Regeneration, this hands-on workshop is ideal for anyone ready to build skills and confidence with this powerful tool. **Only 3 tickets left!**

Price: \$135–\$165 + \$10 supplies

Time: 1:00pm to 4:00pm

Location: Hardenbrook Hardwoods, Redmond

More: <https://schoolofranch.net/w-chainsaw-101>

January 21st. "Chicken Farming for Self-Reliant Families." Thinking about raising chickens? Whether you're dreaming of farm-fresh eggs or planning a self-sustaining meat operation, this workshop gives you the tools to start and maintain a thriving flock in Central Oregon's unique climate. Learn how to choose the right breeds, set up a safe and weather-friendly coop, and care for your hens year-round. You'll also get hands-on access to our AI-powered chicken farm planner to design a setup tailored to your space and goals. Plus, enjoy a potluck with your fellow chicken-keepers—main protein provided! **Only 1 ticket left!**

Price: \$40

Time: 5:30pm to 8:30pm

Location: Redmond

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

January 23rd. "Horse Speak: Unlocking the Language of Horses." Horses are always talking—learn how to interpret what they're saying. In this interactive workshop, you'll gain a deeper

understanding of horse behavior and communication through evidence-based insights from Lucinda Baker's *Being Herd* program and Horse Speak®. With a mix of videos, slides, and live horse demonstrations, you'll explore how horses think, feel, and respond to their world. This session emphasizes presence and connection, helping you build a more responsive, trusting partnership with your horse. Plus, enjoy a community potluck—main protein provided! **Only 16 tickets left!**

Price: \$40

Time: 10:00am to 1:00pm

Location: Healing Reins, Bend

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

January 24th. "Braided Rug Making Basics." Learn to braid like your grandma did—turning worn-out clothes into cozy, beautiful rugs. In this beginner-friendly workshop, you'll use a five-strand braiding technique to start your own handmade rug while exploring design layouts and fabric choices. You'll leave with a rug in progress, step-by-step instructions to finish it at home, and the skills to keep the tradition going. Bring your scissors, old clothes, and appetite—this session includes a warm, welcoming community potluck. **17 tickets left!**

Price: \$75–\$100 + \$15 supplies

Time: 10:00am to 1:00pm

Location: Sisters Community Hall, Sisters

More: <https://schoolofranch.net/w-braided-rug-making>



January 24th. "Weaving the Wasco Way: Making Sally Bags." Weave tradition, creativity, and cultural legacy into every stitch in this rare opportunity to learn the Wasco flat-bottom weaving technique. Guided by master weavers Valerie Switzler and Deanie Johnson of the Confederated Tribes of Warm Springs, you'll begin your own cotton Sally Bag while exploring the cultural roots of this sacred art form. With step-by-step instruction in twining and flat-base weaving, you'll leave with foundational skills, inspiration, and a deeper connection to Indigenous craftsmanship. Includes a community potluck—come ready to learn and share. **Only 8 tickets left!**

Price: \$95 + \$10 supplies

Time: 12:00pm to 3:00pm

Location: OSU Extension Redmond

More: <https://schoolofranch.net/w-wasco-sally-bag>

January 24th. "DIY Skincare: Make Goat Milk Lotion and Lip Balm." Whip up your own luxurious skincare products—straight from the goat! In this fun, hands-on workshop, you'll learn to make rich

goat milk lotion and beeswax lip balm using natural ingredients and beginner-friendly techniques. Guided by Rebecca Saul of Glimfeather Farms, you'll explore the purpose behind each ingredient, practice using tools like immersion blenders and kitchen scales, and leave with two custom creations. Choose from unscented, lavender, or citrus options—and gain the skills to make more at home. **Only 2 tickets left!**

Price: \$90 + \$20 supplies

Time: 1:00pm to 3:30pm

Location: The Hub, Sisters

More: <https://schoolofranch.net/w-diy-skincare>

January 25th. "Traditional Soap Making." There's nothing like handmade soap—and once you learn how, you'll never want to go back. In this hands-on workshop, you'll create eight luxurious bars of goat milk soap from scratch under the guidance of Rebecca Saul of Glimfeather Farms. You'll explore the soap-making process step by step, using natural ingredients and safe methods, and leave with a take-home kit that includes the tools you used in class. Whether you're making soap for yourself or as gifts, you'll gain practical skills, confidence, and a stash of skin-loving bars to enjoy. **Only 1 ticket left!**

Price: \$90 + \$45 supplies

Time: 4:00pm to 7:00pm

Location: Hardenbrook Hardwoods, Redmond

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

January 25th. "Starting from Seed for Central Oregon Gardeners." Start small, grow big, and become a seed-starting wizard! In this hands-on workshop, you'll learn how to choose climate-smart seeds, prep the perfect soil, and create ideal conditions for growing success—whether indoors, outdoors, or in a greenhouse. Designed for Central Oregon's unique challenges, this workshop with garden educator Amy Sidran will help you kick off your growing season with confidence. You'll leave with seeds you've planted and the know-how to keep them thriving. Potluck included—main dish provided! **Only 1 ticket left!**

Price: \$40 + \$10 supplies

Time: 12:00pm to 3:00pm

Location: Sisters

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



January 31st. "Handyman Basics: Drywall, Electric, and Plumbing." Think home repairs are just for the pros? This two-part, beginner-friendly workshop gives you hands-on experience with drywall

patching, basic plumbing fixes, and small electrical repairs—so you can stop outsourcing the everyday stuff. You'll learn to identify common problems, use essential tools, and practice real repairs in a supportive, low-pressure environment. Taught by licensed general contractor Aaron Stump, this is your step toward becoming your own handyman—toolbelt optional. **Only 1 ticket left!**

Price: \$245–\$306 + \$25 supplies

Time: 12:00pm to 3:00pm

Location: 2122 SW Deerhound Ave #7, Redmond

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

School of Ranch Workshops On Demand

We run the workshop you want, as often as you want. As soon as enough of you pre-register, we'll schedule these workshops. Pre-registration is free. We don't charge you until we set a date and you agree to it. Check out our [whole catalog!](#)

New! "Pine Needle Basket Weaving Intro." Get your coil on in this beginner-friendly workshop that transforms humble pine needles into beautiful, functional baskets. Artist Lorraine Lapekes will guide you through the ancient art of coiling, teaching you how to stitch, shape, and start your own pine needle basket using traditional techniques and modern tools. You'll leave with a project in progress, your own set of supplies, and the knowledge to keep weaving at home. This relaxed, hands-on session includes a community potluck—bring a dish, share some laughs, and connect through craft. **Only 5 tickets left to schedule!**

Price: \$100 (pre-registration) + \$10 supplies

Time: TBD

Location: Sisters or Redmond

More: <https://schoolofranch.net/w-pine-needle-intro>

"Practical Carpentry: Furniture Making." Ready to build something that lasts? This hands-on, three-session workshop gives you practical skills to confidently tackle woodworking projects on the ranch, in the home, or anywhere else you need sturdy, beautiful furniture. You'll learn essential tools, joinery techniques, and safety protocols before putting your new skills to work building your own end table to take home. With expert instruction from licensed contractor Aaron Stump and small class sizes, you'll leave with knowledge, confidence, and something solid to show for it. The remaining sessions will be scheduled after the first class. **Only 1 ticket left to schedule!**

Price: \$375 + \$60 supplies

Time: TBD

Location: Hardenbrook Hardwoods, Redmond

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

"Weed Management: The War is On!" Tired of invasive weeds taking over your land? This problem-solving, interactive workshop helps you fight back with smart, sustainable strategies. Led by Debbie Wood of the Crooked River Weed Management Area, you'll learn to identify weeds using a custom AI tool, explore Central Oregon-specific control methods, and build a personalized management plan that fits your goals. Whether you're battling knapweed, cheatgrass, or thistles, you'll leave empowered—and well-fed. Potluck included (main protein provided)! **Only 1 ticket left to schedule!**

Price: Contribute-What-You-Can

Time: TBD

Location: Redmond

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

"Fermentation 101: An Easy Path to Probiotic Perfection." Get ready to add some bubbly, zesty flavor to your kitchen life! In this demo-style workshop, fermentation enthusiast Beth Covert will guide you through the basics of creating probiotic-rich sauerkraut, fermented cucumbers, and mustard. You'll explore the science behind lacto-fermentation, learn how to avoid common mistakes, and walk away

with flavor-customizing tips, a fermentation lid, and a glass weight to keep the magic going at home. Taste a variety of ferments, ask questions, and connect over a shared potluck with your fellow food lovers. **Only 2 tickets left to schedule!**

Price: \$40 + \$15 supplies

Time: TBD

Location: Bend or Redmond

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

"Darn It! Mending Socks, Sweaters & More." Give your well-worn knits a second life in this beginner-friendly, hands-on workshop focused on the art of darning. You'll learn weft, warp, and other simple stitches to repair socks, sweaters, gloves, and more—with style and function in mind. Bring your own beloved-but-battered items and leave with newfound confidence, practical skills, and your very own darning needle. This cozy session includes a community potluck—expect conversation, connection, and a shared love of making things last. **Only 4 tickets left to schedule!**

Price: \$40 + \$5 supplies

Time: TBD

Location: Redmond or Bend

More: <https://schoolofranch.net/w-darn-it>

"The Art and Science of Canning." Ready to preserve the bounty of the season? In this demonstration-based workshop, you'll learn the essential techniques of water bath and pressure canning—perfect for beginners or anyone needing a confidence boost in the kitchen. Food preservation expert Beth Covert will walk you through every step, from prep to sealing, while sharing safety tips and flavor tips along the way. You'll also receive access to *The Canning Companion*, a custom AI tool to support your canning adventures at home. A potluck lunch rounds out the day—come hungry and ready to connect. **Only 4 tickets left to schedule!**

Price: \$45 (pre-registration) + \$15 supplies

Time: TBD

Location: Bend or Redmond

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



"Power Saws for Fearless Women." Take charge of your tools—and your confidence—in this hands-on, beginner-friendly workshop designed for women ready to learn the ropes of power saws. You'll get practical experience with at least three of the six essential saws: chainsaw, table saw, compound miter saw, jigsaw, sawzall, and skill saw. Learn safety, blade changes, cutting techniques, and tool care in a

supportive space led by Christy Tice of Handymandy. Whether you're tackling home repairs or your next big project, this class will leave you feeling empowered and ready to cut loose. **Only 4 tickets left to scheduling!**

Price: \$125 + \$15 supply fee

Time: TBD

Location: Hardenbrook Hardwoods, Redmond

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

"Car Maintenance Basics." Keep your ride happy—and your wallet happier—in this hands-on workshop designed for beginners. Whether you're learning to drive or just want to stop Googling "weird car smells," you'll get under the hood to inspect your own fluids, brakes, tires, and more. Learn how to talk to mechanics with confidence, spot common upsells, and handle roadside surprises without panic. With real-time demos on real cars, this session will have you driving away with skills, not just advice. **Only 5 tickets left to schedule!**

Price: \$95

Time: TBD

Location: Redmond or Bend

More: <https://schoolofranch.net/w-car-maintenance>

"Roping Basics: Championship Secrets for All Ages." Rope like a champ—without leaving the ground! This all-ages, beginner-friendly workshop teaches the fundamentals of ground roping, with hands-on instruction from World Champion All-Around Cowgirl Judy Robinson. Learn to coil, swing, aim, and release like a pro, then put your skills to the test in a fun "rope-off" competition. Whether you're headed for the ranch or the rodeo, this class builds real roping confidence from the ground up. **Only 5 tickets to schedule!**

Price: \$75

Time: TBD

Location: Redmond

More: <https://schoolofranch.net/w-roping-basics>

New! "Stained Glass: Winter Design." Warm up your winter with fire, glass, and hands-on creativity. In this immersive stained glass workshop, you'll learn the full process of crafting a seasonal mountain-themed piece—from cutting and foiling to soldering and assembly. With step-by-step guidance and plenty of time to practice, you'll walk away not only with your own snowy landscape design, but with real troubleshooting skills and confidence to keep creating. No experience needed—just a steady hand and a spark of curiosity. **Only 7 tickets left to schedule**

Price: \$120 (pre-registration) + \$45 supplies

Time: TBD

Location: Hardenbrook Hardwoods, Redmond

More: <https://schoolofranch.net/w-stained-glass-winter>

"Gravel Road Basics: Build It Right, Keep It Tight." Want to stop spinning your wheels in the mud? This action-packed, hands-on workshop teaches you how to build and maintain durable gravel roads—the backbone of any working property. You'll learn how to properly layer, crown, and compact 30 yards of gravel using a skid steer and your own two hands. No experience with heavy equipment needed—just closed-toe boots and a can-do attitude. You'll leave with the practical skills to shape, maintain, and protect your investment season after season. **Only 6 tickets left to schedule!**

Price: \$135 (pre-registration) + \$175 supplies

Time: TBD

Location: Bend/Redmond area

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



"Horse Bodywork: A Daily Routine for Comfort & Connection." 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 that support your horse's physical comfort and emotional well-being. Led by Josh and Victoria Williams, this beginner-friendly class introduces practical assessment tools, coregulation practices, and a 10-minute bodywork routine you can integrate into daily grooming. Strengthen your bond and help your horse feel better—inside and out. **Only 7 tickets left to schedule!**

Price: \$135

Time: TBD

Location: Redmond

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

"Trailer Towing Basics." Whether you're hauling a horse trailer, camper, or utility load, this hands-on workshop will help you tow safely and confidently. Taught by professional truck driving instructors, you'll learn critical fundamentals—from pre-trip inspections and hitching techniques to understanding how trailers affect your vehicle's handling. You'll also get behind the wheel with your own tow vehicle and trailer to practice navigating tight spaces, adjusting trailer brakes, and backing up with precision. Held in partnership with IITR Truck School, this is practical, real-world training at its best. **Only 7 tickets left to schedule!**

Price: \$95

Time: TBD

Location: Redmond or Bend

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

"Beyond the Dill: Exploring Three Pickling Techniques." Pickling isn't just for cucumbers—and this hands-on demo proves it. Join food alchemist Beth Covert to explore three distinct methods: quick refrigerator pickles, traditional fermented cucumbers, and sweet pickled peaches. You'll learn the science behind each technique, food safety tips, and how to experiment with brines, spices, and ingredients for creative, flavor-packed results. Whether you're new to preserving or ready to level up your pantry game, this workshop will have you pickling with confidence. **Only 8 tickets left to schedule!**

Price: \$40 + \$15 take-home kit

Time: TBD

Location: Bend or Redmond

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

New! "Equine Emergency First Aid Clinic."

Be ready when your horse needs you most. In this full-day, hands-on workshop, you'll learn practical first-aid skills to help your horse during colic, choke, injuries, and more. Led by Amber Palmer of Equi-First Aid USA, this course covers vital signs, emergency response, pain recognition, injury prevention, and how to communicate effectively with your vet. You'll earn a certification, gain CE credits through major equine organizations, and leave with the confidence to respond in a crisis. No fluff—just skills that save lives. Potluck lunch included! **Only 10 tickets left to schedule!**

Pre-Reg Price: \$269

Full Price: \$320

Location: Bend/Redmond

More: <https://schoolofranch.net/w-equine-first-aid>

NEW! "Raising Beef for Your Freezer." Want to fill your freezer with beef you raised yourself? This practical, beginner-friendly workshop guides you through every step—from breed selection to processing day. Led by OSU Extension's Scott Duggan, you'll learn how to choose the right genetics, plan for feeding and housing, and work backward from butchering day to ensure a stress-free experience. Whether you're brand new or looking to refine your process, this class delivers the tools and confidence you need to raise your own beef—plus a potluck to share stories and strategies. **Only 15 tickets left to schedule!**

Price: Contribute-What-You-Can

Time: TBD

Location: Bend or Redmond

More: <https://schoolofranch.net/w-freezer-beef>

"Intro to Leatherwork – Make a Crossbody Bag." Curious about leatherworking? This hands-on, tool-forward workshop is your chance to cut, punch, and rivet your way to a beautiful, durable leather crossbody bag—no sewing required. You'll learn how to select leather and hardware, use traditional tools, and apply classic no-sew techniques to create a fully functional bag that's built to last. Led by Central Oregon maker Elise Michaels in partnership with Bench Studio Bend, this beginner-friendly workshop is a welcoming introduction to the craft, with plenty of space to make it your own. Pre-register to get first dibs on scheduling once a session fills! **Only 10 tickets left to schedule!**

Price: \$125 + \$90 supplies (Pre-Registrant Price: \$100 + \$90 supplies)

Time: TBD

Location: Bench Studio (Private location in Bend)

More: <https://schoolofranch.net/w-leather-bag>

New! "Know Your Flow: Understanding and Using Your Water Rights." If you own land—or plan to—understanding your water rights is essential. In this workshop led by experts from the Oregon Water Resources Department, you'll learn how to determine whether your land has water rights, what to do if it doesn't, and how to apply for more. Using hands-on tools and real-world examples, you'll leave with clear, practical steps tailored to your situation. Come for the knowledge, stay for the community potluck—main protein provided! **Only 13 tickets left to schedule!**

Price: Contribute-

What-You-Can

Time: TBD

Location: Redmond

More: <https://schoolofranch.net/w-water-rights>

"Lambing Basics: Fun, Fleece and Frolics." Ever wanted to cuddle a lamb *and* learn how to care for one? This hands-on workshop is your gateway to the barn. Led by farm pro Heidi Maricle of *You Need a Farm Girl*, you'll gain real skills in newborn lamb care—bottle feeding, health checks, tail docking, and more—while getting your fill of fleece and frolics. With 95 ewes on-site, you'll get up close with the realities (and cuteness) of lambing season. No fluff, just lambs, learning, and a lot of love. **Only 13 tickets left to schedule!**

Pre-Reg Price: \$60

Full Price: \$75

Location: 65500 Gerking Market Road, Tumalo

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

New! "Navigating Horse Behavioral Challenges." Tired of feeling stuck when your horse won't cooperate? In this neuroscience-informed workshop, Lucinda Baker shares tools from her Being Herd program and Horse Speak® to help you understand and navigate common challenges like spooking, barn sourness, trailer resistance, or trouble with the farrier. You'll learn to interpret your horse's behavior, identify stress signals early, and respond in a way that builds trust and calm. With live demos and real-world strategies, you'll leave with a personalized plan to support your horse with compassion—not control. **Only 14 tickets left to schedule!**

Price: \$40 + \$5 facility fee

Time: TBD

Location: HeartSpace Horse Sanctuary, Redmond

More: <https://schoolofranch.net/w-vet-farrier-visits>

"Goat Curious: A Beginner's Guide to Raising Happy Goats." Dreaming of fresh goat milk, cozy fiber, or simply the joy of quirky, lovable goats? This interactive workshop is the perfect starting point. With expert guidance from longtime goat farmer Steve Curley, you'll explore breed options, fencing, care basics, and daily needs. Using a custom AI planning tool, you'll assess your goals and walk away with a personalized goat-keeping plan. Expect some quality time with real goats—and a community potluck to end the day. Main protein provided! **Only 15 tickets left to schedule!**

Price: \$40

Time: TBD

Location: Redmond

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

"Introduction to Pasture Management: Farm Tour!" Grass isn't just grass—your pasture is a living system, and managing it well makes all the difference for your animals and your land. In this beginner-friendly workshop, you'll learn the fundamentals of soil health, forage quality, grazing strategies, and how to avoid common pitfalls like compaction or overgrazing. After the classroom portion, we'll head out on a guided farm tour to see real-world pasture management practices in action. Expect clear takeaways, seasonal tips, and a community potluck to round out the day. **Only 15 tickets left to schedule!**

Price: Contribute-What-You-Can

Time: TBD

Location: Bend or Redmond

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



NEW! "Raising Pork for Your Freezer." Thinking about raising your own pork but not sure where to start? This honest, hands-on workshop walks you through the full process—from piglet to pork chop. Led by OSU Extension's Scott Duggan, you'll learn what it takes to choose the right breed, feed efficiently, house humanely, and prepare for processing day without stress or surprises. Whether you're a first-timer or looking to refine your approach, you'll walk away with clarity, confidence, and a plan. Potluck included! **Only 15 tickets left to schedule!**

Price: Contribute-What-You-Can

Time: TBD

Location: Bend or Redmond

More: <https://schoolofranch.net/w-freezer-pork>

"Preventing Laminitis in Horses." Laminitis is one of the most painful and misunderstood equine conditions—but with the right knowledge, it's also one of the most preventable. In this practical, hands-on workshop led by OSU Extension's Scott Duggan, you'll learn how grazing patterns, pasture conditions, and early warning signs all play a role in managing risk. Whether you care for one horse or a herd, you'll leave with clear strategies for prevention and collaboration with your vet—plus enjoy a potluck with fellow horse folks. **Only 15 tickets left to schedule!**

Price: Contribute-What-You-Can

Time: TBD

Location: Bend or Redmond

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

"Toxic Plants in Pastures – How to Spot and Eradicate." Toxic plants don't announce themselves—but this workshop will teach you how to spot them before they harm your animals. Led by OSU Extension's Scott Duggan, this session gives you the tools to identify common pasture toxins, understand how they affect different species, and know when they're most dangerous. You'll learn seasonal risk factors, visual ID tips, and safe, effective control strategies to protect your horses, cattle, sheep, and goats. Stick around for a community potluck to connect with fellow land stewards. **Only 15 tickets left to schedule!**

Price: Contribute-What-You-Can

Time: TBD

Location: Bend or Redmond

More: <https://schoolofranch.net/w-toxic-plants-pastures>

Workshops, Events, and News From Friends!

February 7th, 2026, High Desert Food and Farm Alliance presents, "SOUPer Bowl 2026." Get tickets now! HDFFA's SOUPer Bowl 2026 will be Saturday, February 7th. This annual fundraiser is our biggest of the year! Come taste soups from local restaurants and vote for your favorites!

Price: \$25

Time: 12:00–3:00 PM

Location: Grace First Lutheran Church, Shevlin Drive

Get Details: <https://hdffa.org/events-calendar/souper-bowl-2026/>

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