

Heritage Life Skills 2019

Class Descriptions

(L) = Limited Seating • (\$) = Material Fee

Advanced Fire Skills (\$10) – Spencer Bolejack

Learn simple stone cooking structures, charcloth for spark starters, and wet-weather fire cooking. You will also learn about wood types and their uses, fire-by-friction skills, smokeless scout, and no trace fire making.

Backyard First Aid (L) (\$5) – Jeannie Dunn

Learn about medicinal plants growing right in your backyard! Get prepared with homemade first aid. We will explore various identifications for these helpful weeds, best harvest practices, simple preparations and preservations for your own first aid.

Basic Fire Skills – Spencer Bolejack

Learn fool-proof methods and tricks for starting fires in any weather. Students will practice carving techniques, learn to identify and acquire materials, make starting fuels, discuss wet weather and smokeless fires, and find out the best woods for fire by friction.

Beekeeping – Marsha Jones

Beginners course for new beekeepers. Topics will include: Equipment, Tending Bees, Pest Control & Treatment, Honey, Wax, and Propolis.

Before and After an Active Threat Event – Skinny Medic

Let's talk about how to prepare your work place, church, and other high-profile places for an active threat/active shooter. We are going to talk about what to look for and how to safe guard your area. Now that you have made it through this major active threat, we need to triage (sort patients), move them, and create collection points!

Bicycles for Get Home, Bug Out – Chris & Kathy Gibson

This class will cover the benefits of the bicycle in a Get Home/Bug Out situation. Topics of discussion include transportation in SHTF and the aftermath, selection of bikes, accessories, and uses.

Blacksmithing: Fundamentals for the Homestead (L) (\$20) – David Burress

A brief overview of blacksmithing history and techniques with demonstrations, along with discussions of useful skills for the homestead. Participants will forge a large hook utilizing basic skills.

Blacksmithing: Knife Making (L) (\$75) – David Burress

Students will learn to forge a knife from a railroad spike. You will also learn to heat-treat the blade.

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Bread Baking (L) (\$10) – Melissa Mehaffey (SATURDAY CLASSES)

Nothing smells or tastes as good as homemade bread. You will learn the satisfying skill of baking bread for yourself and your family. Even if you have a busy schedule, you can still bake bread! You will take away your own loaf of bread and recipes for many kinds of breads to try at home.

Bread Baking (L) (\$10) – Laura Rice (FRIDAY CLASSES)

This class will teach you the basics of bread making from flours to rising agents & liquids. You will each make a loaf of white bread to take home. We will discuss alternative heat sources for baking and we'll learn how to grind your stored grains (and different types of grinders) for bread making.

Bugging In: Urban – Butch Erskine

Imagine, you are on your way home from work and you encounter road blocks and responding emergency vehicles approaching your neighborhood. Flash mobs, gangs, or racial battles are taking place. The threat is spreading fast and your time is limited. You then realize, there is no way out of the area. You are now forced to bug in. The course provides reasons why urban bugging-in can present numerous problems and isn't always the best decision, however, limitations can often prevent individuals from bugging-out. Additionally, the course covers critical issues to resolve and why a family may have to bug in. Discussion covers security measures for door frames, windows, garage doors, and exteriors as well as the use of lethal and non-lethal defense. Lastly, this covers urban food and water storage. The objective is to assist individuals who may not have the ability or means to bug out.

Building an Effective Faraday Cage (L) (\$30) – Dr. Arthur Bradley

This class will be part lecture and part hands-on. Part one will introduce the student to important topics associated with a nuclear electromagnetic pulse (EMP). Part two will discuss techniques for protecting electronics from damage and the students will build an effective Faraday cage.

Canning Fruits & Vegetables (L) (\$45) - Cecilia Burress

Students will learn to can using a pressure canner & a steam bath canner. Depending on availability, we will either can salsa or strawberry jam, as well as layered vegetables. Students will take their canned goods home.

Canning Meat & Meat Products (L) (\$45) – Cecilia Burress

Students will learn to can chicken, bacon, and beef. They will also learn a traditional mountain method of canning sausage. Learn how to use a pressure canner with confidence! Students will take their canned goods home.

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Cast-Iron Cookware; Acquisition, Care, and Maintenance – Neal Morris

This class will cover several topics, including:

- Brief history and properties of cast iron cookware
- Differences between new and vintage cast iron
- What to look for and where to look for vintage cast iron
- How to restore damaged, carbon encrusted, and rusted cast iron cookware
- How to properly season and maintain cast iron cookware
- Cooking with cast iron

Cheese Making (L) (\$8) – Grannie Pam

In this completely hands-on class, each student will make their own mozzarella cheese from start to finish. There will also be home-made cheese for everyone to taste.

Colloidal Silver for Emergency Preparedness – Tammy Wood

Colloidal silver is a dietary supplement comprised of submicroscopic particles of silver and silver ions. Internally, it acts as a powerful, all-natural antibiotic, while topically it heals the skin like nothing else can. Therefore, it is one of the most useful products to have on-hand for emergency preparedness. The list of uses is nearly endless, from minor wounds to serious health issues, from disinfecting water to preserving food – colloidal silver is an essential item for anyone who wants to be prepared.

Communications on a Shoestring – NC Scout

We'll be covering some of the most common types of communication equipment people will have around homesteads or retreats, and demonstrate ways to make the absolute most out of them.

Constitution 101 – James Yacobi

This course will be a dialog about the United States Constitution with discussion toward recent/current events.

Convoy Planning for TEOTWAWKIT – Kerry Alzner

Learn how to plan for, and conduct Convoy operations in a grid-down scenario. This class will also cover Immediate Action Drills if your convoy comes under attack, Laging (rest stops) with Convoys Refueling stops. Security during convoys while moving and at halts, route planning. WHAT Ifs.

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Dehydrating – Suzanne Upton

Learn why and how to dehydrate foods to build up your food supply. Store food for years and rehydrate it back for delicious meals!

Dental Preparedness – Dr. Joseph Ramellini

This class will cover topics in the book “Where There is No Dentist” by Murray Dickson. Dr. Ramellini will draw on his experience to explain why this book is an excellent starting point but also look at how it may fall short or oversimplify dental treatment, particularly in longer term grid-down scenarios, and strategies to overcome these shortcomings when possible. You will also look at a typical set of dental instruments sold to non-dentists for preparedness and learn how it can be improved. There will be time for questions and tips on being prepared before SHTF.

Designing a Home Survival Plan – Franklin Horton

In his book series, The Borrowed World and Locker Nine, author Franklin Horton emphasizes the importance of having a well-organized written plan that every member of the family is aware of and can access in an emergency. In times of stress, whether it's SHTF or a weather emergency, verbal instructions can be forgotten. Participants in the class will discuss how to structure their plan and what areas should be addressed. They will receive an outline for developing their own plan and will get to check out some goodies that they may be interested in adding to their own preps.

Edible & Medicinal Plants – Spencer Bolejack

Key topics in this class will include: Plants and trees of Appalachia for food, medicine, and tools; Harvesting tips and tricks; Look-a-likes and hazards; and Seasonal Options.

Everyday Carry: The Most Important Part of Prepping – Jan & Tim Emore

What items should be carried on your body at all times to ensure you are able to get to your next level of preps in car, house, or bug out location. Will briefly discuss handgun carry but will be more focused on a total EDC system that will give you the basic tools to get to more supplies. What to carry and how to carry it.

Family Communication Planning – Butch Erskine

If an EMP or Solar Flare hit at this moment, do you know where your family is and how they will get from their current location to their destination? If they don't arrive, would you know where to go look for them? Does your family or team know when to engage the “plan”? This class addresses “What is a Family Communication Plan”? We will discuss: what is communication and emergency communications, what objectives should we build in a plan, who should have your plan, when to trigger your plan, four phases of emergency communications, the “Uh-Oh Plan”, family

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communication devices, communication plan checklist, and sample emergency plan. The objective of this course is to assist individuals in understanding and creating a plan on how to communicate while separated from family members during emergencies.

Fermentation for Food Preservation (L) (\$20) – Suzanne Upton

Food fermenting is easy and delicious! This age-old art of food preservation is healthy and is a great source of vitamins and probiotics. We will discuss how lactofermentation works and the many benefits for the entire homestead. Each student will make a jar of sourkraut to take home.

Food Storage – Jennifer Elswick

Every day and long-term food storage. Learn to save money through couponing & buying in bulk. Learn how to process your food storage and observe a dry food storage demo.

Gardening (L) (\$40) – Russ Rice

This class will teach you how to turn your backyard or back property into an edible, sustainable, landscape. You will learn plant propagation; seed saving; pest identification & control; tools of the trade and tool maintenance; how live stock (chickens, rabbits, sheep) play an important role in sustainability of your space; hydroponics; essentials in preserving the harvest; and much more! This is an open forum class – bring your questions!

The \$40 fee includes both classes (Part 1 and Part 2) – Gardening Manual is included.

Gun Laws for Preppers: Getting Ready, Not Arrested – Paul Valone

If you own guns, you are probably an accidental felon many times over. With more than 30,000 arcane, and sometimes nonsensical local, state, and federal gun laws on the books, it is nearly impossible to carry a firearm outside the home without violating more than one. Those who say, “I’m going to do what I need to, regardless of the law” should understand that government has the most control over those it can brand as law-breakers. Topics that will be covered:

- Buying and selling guns
- Where you can open carry (and where you can’t)
- Concealed carry “do’s and don’ts”
- “Gun-free” zones
- Picking your “car gun” to avoid being a felon
- Multi-state travel with firearms
- National Firearms Act: Machine guns, suppressors, and short-barreled rifles and shotguns

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Ham Radio Antennas: Understanding Antennas & How They Work – Tim Glance

Do you have your ham radio license but you're still confused about antennas? This class will talk about the different types of antennas for the HF, VHF, and UHF bands, how to choose the right one for your needs, and how to make your own antennas both permanent and quick emergency ones.

Ham Radios: How to Get Started & Get Licensed – Tim Glance

This class will cover everything you need to know as a beginner to Ham Radios. What a ham radio is, how the licensing works and how easy it is, how to study, where and how to take the test, and then what to do once you're licensed. This class is intended for the person who has never had a ham radio license and wants to know where and how to get started.

Ham Radio Q&A. You have questions? We probably have answers! – Tim Glance

In amateur radio there is an old tradition of "Elmering" where experienced hams, called "Elmers" help new hams learn. We are bringing this tradition into a new format. This period will be an extended question and answer session for any and all topics about amateur radio. Several experienced, licensed hams will be present to take your questions and share their experiences and knowledge. New to ham radio and have questions about what comes next? Join this class! No question is too basic or simple, we want to help you be ready to go on the air!

Hardening Your House – Kerry Alzner

This class covers how to harden doors and windows to prevent break-ins and attacks. Where to place flood lights to properly illuminate your yard and house. What types of weapons are best for home defense, their Pros and Cons in defending the home. Legal issues for protecting of the home.

Hobo Stoves (L) (\$) – David Grasty

This class will teach you how to make simple stoves with cans and you will build your own. You will learn about natural tinders and the common household items that can be used as tinders.

Homestead Herbals – Suzanne Upton

Every homestead garden should include herbs for health! Learn the basics of growing and harvesting herbs for minor ailments. Learn the simple folk method of making tinctures, salves, and oils for first aid, syrups for coughs, colds, and immune support.

Homestead & Retreat Incomes – Eric Bellin

This is what Carolina Homestead Planner is all about! Helping people plan and implement their ideas. Your homestead or retreat does not have to be all money going out. There are ways to supplement

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your homestead! This class will inform you with ideas, costs, and some of the pitfalls of being in business. CarolinaHomesteadPlanner@Gmail.com

YouTube: Base Camp WNC

Homesteading Everyday & In a Disaster – Mike & Kathy Sparks

We are homesteaders who have been raising our own food for 40 years. We have lived through a hurricane destroying our house, job crisis, family moving with us, and health issues. We will share what failed, how we fixed it, and how we make our homestead work to feed us, our family, and our animals. We currently live off-grid raising multiple species of animals, animal feed, and food for our 17-member family.

H.O.W (House of Worship) Active Shooter & Other Scenario Response Training (\$5) – Pierce Kibbey

Mission: Students will receive information on Active Shooter statistics for House's of Worship in addition to other crime statistics. Students will be briefed on facility/site assessments and conduct their own of the classroom. Students will then formulate response plans for Medical, Domestic, Emotionally Disturbed Persons and Active Shooters. Students will then stage area in regards to their planned response and using role players/safety officers and Non-Lethal training equipment put their plans to the test followed by debrief.

Introduction to Essential Oils – Candice Easter

Introduction to simple use of essential oils, safe application, and my most used oils.

Islam: What You Need to Know – Kerry Alzner

What is Islam? Who is Allah and where did he come from? What is Sharia Law? How Islam treats Kafir's and what a Karif is, Islam and slavery, Does Islam treat women with respect? An overall FACT-BASED discussion on what you need to know about Islam.

Individual Tactical Equipment Selection & Use – Dave McCall

Demonstration & Discussion of Body Armor, Load Bearing Equipment, Weapons (Knives, Pistols, Rifles), Ballistic Considerations, and Personal/Group Defensive Tactics & Techniques.

Junkyard Steel: Identification & Uses – David Burress

Students will learn various ways to determine the carbon content of steel and how to use various steels for tool making. This class will conclude with a tool making demonstration.

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Kidnapping Prevention & Escape (L) (\$5) – Billy Jensen & Paula Towry

This class will cover the following topics:

- Psychology of Captivity
- Situational Awareness
- Threat Detection
- Escape from Material Restraints

Each student should wear close-toed shoes and bring a pillowcase

Knots for Survival & Everyday Use – Tony Haney

Basic knot tying is essential when you're dealing with a survival situation. Not only can it help with everyday situations, knowing which knot to use and tying it properly could also save lives. This class will teach you how and when to tie a variety of knots, description on types of cordage, and how to make your own cordage. Handouts will be given with helpful links and suggested apps.

Land Navigation for Beginners (L) (\$20) – David Grasty

Basic and simple land navigation techniques that will help keep you from getting lost. Learn how to read a compass and maps, and tips and tricks to help you from getting lost. You will receive a compass and a map to use during the class and keep afterwards.

Meals in a Jar (L) (\$10) – Grannie Pam

In this class, the students will learn how to put together two different meals from food storage.

Moving Water for Off-Grid Retreat – Eric Bellin

We will be moving water on and off grid. Grid power and off-grid power for your homestead or retreat. There are several new products to make any grid-down time livable.

CarolinaHomesteadPlanner@Gmail.com

YouTube: Base Camp WNC

Off-Grid & On-Grid Solar Systems – Adam Allman & Christopher Wilson

Explanation of various methods and equipment used to obtain an off-grid system producing DC and AC power. Examples of equipment and how various solar PV components can be used to obtain AC power with and without the use of storage batteries. The on-grid portion of the class is an explanation of how a battery system can be configured to maximize the benefits of the available solar power to reduce energy cost and prepare for off-grid situations. Presented by NABCEP Certified Electrical Engineers.

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Off-Grid Water & Energy Systems – Scott Hunt

From basic water and energy storage concepts all the way to complete off-grid sustainable power and water systems for cabins, homesteads, and communities.

Pack Right, Pack Light: With Belt Kit or Haversack (L) – Stephen Cantrell

This is an introductory class to preparedness, but provides information to even the experienced prepper. The concept is simple, and avoids standard mindset of a bug-out bag being a backpack. The difference revolves around a core concept of a well-packed, small kit (like a small possibilities bag), able to be dropped into pockets or butt pack, or haversack. The remainder of items needed – poncho or rainsuit, tarp, bivy bag, water bottle, food – will be carried in a belt kit or haversack. For those working in an urban environment, consideration for using a briefcase or messenger bag will be discussed.

Pioneer Foods – Linda Zern & Mindy Melton

Using basic ingredients to fill stomachs the way our pioneer grandmothers once did: making butter, no knead bread recipes, wacky cake, pemmican, hard tack.

Practical Homesteading Q&A – Mike & Kathy Sparks

Bring your questions on homesteading & preparing in the city to rural areas. We will cover the fallacy of just food storage vs. a system of food production. What things must be in place before a disaster, why at least a postage stamp lot is essential and the real mindset it takes to raise your own food during a long-term disaster.

Preparedness 101: The Mindset & Risk Management – Butch Erskine

This is the big one. Many individuals and families focus on food and water only. Being self-supportive and independent of the government system requires the steps included in this course. The course covers most, if not all, key requirements for basic preparedness. Presentation is a course using different types of equipment as examples. First step is understanding the mindset of the sheep and the sheep dog; and risk management planning. The course then addresses food, water, security, and sheltering. This course is not about how to fix food, but how to build a food plan for short, medium, and long-term storage. The water portion covers how to sanitize and different methods of storage. The sheltering block covers both urban and rural. Additionally, the course covers bugging in and bugging out. And finally, building a security plan; defense in depth. What is the point in saving food and water if you don't have a plan to protect your family and resources? What are you going to do

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when your neighbor knocks at your door and says “my children are starving.” The objective of this course is to assist individuals to think “out of the box” and build a total plan that provides food, water, shelter, and security to help families survive during manmade and natural disasters.

Protecting Your Pantry – Jan Emore

Is the food in your pantry safe from mice, weevils, and other damaging things? Poisons are no longer effective for pests. Learn how to keep your food safe.

Reloading – Eric Bellin

This is a hands-on class. We will cover the basics of loading pistol-rifle and shotgun. There will be loading presses that you will load on from single stage to fully progressive ones. We will also discuss the cost of getting started in reloading. *Bring a pair of safety glasses!*

Responsible Citizen Reality Based Scenarios with UTM Non-Lethal Training Ammo (L) (\$30) – Pierce Kibbey

Mission – Students will be exposed to audible, visual, and physical obstacles in various controlled scenarios utilizing UTM Non-Lethal Training Ammunition to put their knowledge, skills, and training to the test; utilizing firearms conversions for pistols and rifles; utilizing role players, safety officers, and other non-lethal training equipment. Active shooter scenario. Students will then put 1 or more of these plans to the test utilizing non-lethal training aids and equipment with assistance of role players/safety officers/instructors.

Risk Analysis and Management – Butch Erskine

One of the most important steps to anything done in life is identifying the risk involved. Risk management and analysis should be applied to every phase of preparedness. In this course, discussion will cover risk assessment and management. This includes assess, evaluate, manage, and measure the risk. How to develop controls and make risk decisions. What is risk analysis, risk evaluation, risk acceptance, and risk mitigation/control and evaluation? Building an implementation plan and security alerting matrix. The objective of this course is to assist individuals in understanding the importance in conducting risk analysis in each part of their preparedness plan. How do you know you have an effective plan if you haven't identified potential threats against your plan?

Salves, Tinctures, Infusions, Poultices (L) (\$30) – Cecilia Burress

In this class, you will learn the differences between all of these remedies and gain practical experience in making: Tincture on Echinacea, Sore Muscle Salve, Infusions (allergy or headache), and poultices. Each student will take home all four remedies made during this class.

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Second Aid – Dan Gentry, MD

How to handle wounds, burns, broken bones, trauma, heart attacks, strokes, and infections after first aid has been administered and no further help is available.

Secret Garden & Greenhouse of Survival – Rick Austin

This class will outline the method for making a camouflaged food forest that produces more food than traditional gardening techniques, and demonstrating a greenhouse design that provides passive solar heating of your home and hot water, as well as enabling you to grow food year-round.

Secret Livestock of Survival – Rick Austin

When most people think of raising homestead livestock, they invariably think that they must have chickens and a cow. But truth be told, when it comes to raising livestock, there are a lot of reasons to avoid raising chickens altogether, and almost every reason not to own a cow. This class will show you how to grow your own sources of food (in this case- protein), with a much better return on your investment of time, money, feed, housing and real estate, than with traditional homestead thinking. And these livestock animals are discrete, so most people won't even know you are raising them.

Self Defense – Jillian Serio-Sterrett

Learn basic self defense techniques from a 5th degree black belt in the Korean art of Han Mu Do. You will learn how to escape from wrist grabs and body grabs. Learn anti-bully tactics, defense against an attacker from the ground, and ways of attracting attention of others to aid in dangerous situations.

Sewing (L) – Julie Kidd & Tatia Childers

Learn the basics of sewing in a SHTF scenario when sewing machines no longer work. Learn button sewing, darning socks, hand stitches, and how to make a lap quilt.

Sheltering and the Bug Out Plan – Butch Erskine

Have you ever wondered what you would do if a crisis struck your city or town? Riots? Economic meltdown? EMP? Have you built a plan? What factors should be considered when deciding to bug out or bug in? This course discusses the questions one must answer before deciding to “Bug In” or “Bug Out”. Conducting a risk analysis on the process of staying or going. This course will cover types of shelters (fixed, urban, rural, and hardened). Buggin In – Apartment and City (security measures for doors, frames, windows, fences, stariwellas, garage doors, and exterior). Also covered in the course: Lethal and non-lethal defenses, urban food and water storage, selecting your bug out bag and it's contents. Lastly, this course will cover building your plan.

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Shelters on the Go with Ponchos & Tarps – Tim Glance

This class will give you hands-on experience in how to quickly build a shelter from a tarp or poncho that provides a quick method of shelter when you are on the move. Also covered will be choosing the right poncho or shelter for your kit, where to stop and make your shelter, and how to stay warm when it's cold and wet.

Small Off-Grid Solar Systems – Adam Allman & Christopher Wilson

This class will focus on small, yet robust, solar systems for off-grid and grid-failure applications. Explanation of various methods and equipment used to obtain a small off-grid capable system for producing DC and AC power. Examples of equipment and how various solar PV components can be used to obtain AC power with and without the use of storage batteries. Presented by NABCEP Certified Electrical Engineers

Soap Making (L) (\$5) – Laura Rice

This class will teach you the basics of soap making using different types of fat and lye. We will make handsoap and laundry soap to take home.

Please bring a large plastic trash bag for an apron and rubber kitchen gloves.

Sourdough Bread Baking (L) (\$5) – Grannie Pam

You will observe a demonstration on how to make a loaf of sourdough bread. A loaf will be ready to go into the oven and will be baked. A loaf will be ready to slice and serve. Each attendee will receive a sourdough starter kit, instructions on waking up the starter, recipes, feeding, and using the starter kit.

Strategic Planning for Prepping – Jeff Motes

Applying SWOT (Strength, Weakness, Opportunities, and Threats) analysis to strategic planning for preparedness. We will discuss the three aspects of preparedness 1) Spiritual, 2) Mental, 3) Physical. We will also discuss the Survival Axiom of Threes and how to apply to preparedness planning.

Survival Groups – Forrest Garvin

If you are not in a group... you will likely not survive. This class will help you prepare yourself for a group, help you understand what type of group is right for you, and how to start a group if you're unable to find one.

Surviving Martial Law – L. Douglas Hogan

Surviving Martial Law explores the constitutionality of military rule over the citizenry of the United States, its definition, probability, coping, and staying alive. The PowerPoint reveals factual data,

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complete with footnotes and images. At the end of the class, you will leave with eye-opening revelations into the nation's system of control.

Surviving the Die-Off – Johnny Jacks

Surviving the Die-Off focuses on the big picture. We will step outside the typically detailed prepper & survivalist concepts on how to endure a state of anarchy and its aftermath. Attendees will be challenged to consider broader, long term considerations, such as: It doesn't matter where you live as long as you can protect your long-term survival assets. You can only maximize your chances of

survival, not guarantee it. Prepper supplies and materials that you don't have that will cause you to starve to death. Establishing goodwill between other survivors after the die-off. Establishing a composed, deliberate survival mentality.

Tactical Intelligence – Sam Culper

Become an invaluable resource for your friends and family. Learn to employ tools and methods used by the U.S, Intelligence Community. Discover threats and provide early warning to your community. Become your community or group's Intelligence Officer.

The 10 Biggest Mistakes in Prepping – Survivor Jane

Learn the fundamental survival basics and how to avoid the pit-falls preppers make when prepping. Learn how you can replace toilet paper forever with a simple garden sprayer, how you can vacuum seal food using a brake bleeder, as well as how to make your own personal health and hygiene products – including make-up – from simple food storage items.

Tiny House Road Safety – Roger Lehet

Designing and building a tiny house for long distance travel; Road Safety; Safe driving practices on the road.

Vermiculture: Worms for Living Soil – Mary Ann Smith

Composting with worms is a simple process that manages food waste, while producing a super-enriched soil amendment and promoting sustainability. This class will cover not only the basics about worms and worm composting, but also the science behind successfully gardening with worm products. Come learn how you can easily customize and maintain a worm system to fit your own unique living situation.

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Weapons Capabilities – John Hemingway & Chris Gibson

Will discuss the difference between cover and concealments. You might be surprised to learn what it takes to stop a bullet. Test media will include house walls, car doors, concrete blocks, and any other items you can come across.

When There is No Fire Department – Chris Gibson

What to do when there is no fire department. This course will discuss measures you can take to protect your bug out location from wild fires as well as interior fires.

Wine Making – Jan & Tim Emore

Oversimplified family recipe explained step-by-step. Easy wine making will demonstrate how to assemble ingredients, explain the fermentation process, and demonstrate how to bottle when the wine is ready!

Wood Stoves – Roger Lehet

Selecting a wood stove for application; basic safety & use; equipment to produce heat and hot water for cooking and baking.

You Have 5 Minutes. Are you ready to evacuate? – Julie Kidd

When the next disaster happens, will you be ready to leave all that you have in 5 minutes or less? We will discuss the different types of disasters that can occur. Developing a plan, deciding what to pack, and how to stay informed.