

Pleasant Hill R-3 School District Community Education Courses Spring/Summer 2024

Registration Process:

- Please Register Online ([link](#)) at least 2 days prior to your course to ensure we meet the minimum students and can offer the class.
- To pay for classes with fees you may drop off cash/check at the Pleasant Hill High School Office or as long as you have completed the online registration bring it to class. Please make checks payable to FFA Boosters and write CommEd on the envelope so it gets to the correct person. You may also Venmo @PleasantHill-FFA.

**Refund Policy: A full refund will be given if the class is canceled or does not make. There will be no refunds once a class has started.*

Since the VoCEP classes are self-supporting, the decision to run a class is based on the number enrolled. We reserve the right to cancel, combine or divide, change the time, date or place they meet, and to make other revisions as necessary. An attempt will be made to notify registrants of changes by phone or e-mail.

Crochet Basics

Instructor: Dana Scott

Date: 6/10 & 6/17 Time 6-8 pm Cost: \$10 Location: High School Room 119

Learn the basic crochet stitches and techniques the first night. Then, each participant will make a small project to take home on the second night. Supplies participants need to bring with them: size G, H, or I crochet hook. A light colored yarn of your choice. The instructor will let participants know additional project supplies for night two on the first night. This will just include some additional yarn colors.

Garden Pest Management

Instructor: A.J. Wingard

Date: 5/22 Time 6-7 pm Cost: Free Location: High School Room 001

Description: Learn basic techniques to implement integrated pest management strategies in your garden to control common pests increasing your productivity.

House Plant Propagation & Care

Instructor: A.J. Wingard

Date: 5/23 Time 6-7:30 pm Cost: \$20 Location: High School Room 001

Description: This class will focus on general house plant care along with methods of propagating various plants. General pest control and fertilization techniques will also be addressed. Students will take home 5-10 house plant starts.

Landscape Planning with Google Draw

Instructor: Tyler Burgin

Date: 5/21 Time: 5:30-7:30 pm Cost: Free Location: High School Room 001

Description: Bring digital photos of front, side and back yards or just areas that you wish to develop a landscape plan for, try to distance yourself from the house 50 feet when taking the photos.

Canadian Bacon

Instructor: Tyler Burgin

Date: 6/11 Time: 5:30-7:30 pm Cost: \$40 Location: High School Room 001

Description: Learn techniques to cure pork loins into Canadian style Bacon through the use of cures, flavorings and smoking. Then, a week later you will pick up your finished product to take home and enjoy.

Floral Design Basics

Instructor: A.J. Wingard

Date: 5/28 Time: 6-8 pm Cost: \$30 Location High School Ag Room 001

Description: Learn basic floral design techniques for centerpieces, candy bouquets, etc. Additional time may be used for corsages and boutonnieres if attendees desire.

BBQ Smoker Techniques for Beginners

Instructor: Rooster BBQ Team Members

Date: 6/12 Time: 5:30-7:30 pm Cost: \$25 Location: High School Ag Room 004

Description: Have a smoker, but haven't mastered its use? Join the Rooster BBQ Team who will share tips and tricks to using and maintaining a variety of smokers. During the class you will also learn to prepare and smoke half chickens that you can take home.

Appetizers on the Smoker

Instructor: Rooster BBQ Team Members

Date: 6/13 Time: 5:30-7:30 pm Cost: \$50 Location: High School Ag Room 004

Description: Participants will prepare 3-4 appetizers to smoke on provided smokers. Learn techniques to wow your party guests with both your skills on the smoker and some unique recipes. Participants will be able to not only taste samples, but take some home so bring your tupperware!

Ribs 101

Instructor: Rooster BBQ Team Members

Date: 6/24 Time: 5:30-7:30 pm Cost: \$50 Location: High School Ag Room 004

Description: Learn to trim, prepare and smoke a variety of ribs. Each participant will get to cook and take home a slab of ribs. We'll trim, prepare and compare ribs during the first class then the second night the BBQ team will start your slab smoking with you joining in time to learn to wrap and finish the slab before taking it home for dinner.

Dutch Oven Cooking

Instructor: Rooster BBQ Team Members

Date: 6/25 Time: 5:30-7:30 pm Cost: \$20 Location: High School Ag Room 004

Description: Learn skills to control temperatures and cook using a dutch oven to create delicious meals and desserts. The class will make chili as well as a dessert you can take home so bring some tupperware.

All questions, concerns, and suggestions for future classes should be directed to A.J. Wingard, Coordinator via email at awingard@phr3.org.