

FREE Workshops at North Central



AUGUST 7 - DESSERT AND FRUIT WINES

CCE Room 536, NCMC at 7-9 p.m. • Matt Killman

Make the most of summer's bounty. Make wine from fruit other than grapes. Learn about how to make port, and consider other styles of dessert wine making.

Matt Killman, worked at Mackinaw Trail Winery and was promoted from Assistant Winemaker to Associate Winemaker in 2016. Working with countless varieties and many custom crush clients, he developed a creative approach to wine making, especially with the newly established Minnesota Cold-Hardy varieties. Leaving Mackinaw Trail Winery in 2018, Matt started Cool Climate Consulting, Inc. to focus on providing expert advice and help to wineries in Northern Michigan and beyond.



AUGUST 15 - FARMING HONEYBEE LIVESTOCK FOR NEXT YEAR'S BEES

AD/CL Room 122, NCMC at 6-9 p.m. • Mel Disselkoe

Come learn from this 40 year veteran beekeeper, how to maintain a healthy and productive hive. **Sponsored in conjunction with the Little Traverse Bee Guild.**

Mel Disselkoe was born on a big farm in South Dakota and has studied honeybee behavior for 47 years. He has operated hundreds of colonies and is familiar with all types of beekeeping, commercial and hobby issues.



AUGUST 21 - PRE-HARVEST CHECKLIST

CCE Room 536, NCMC at 7-9 p.m. • Matt Killman

With harvest just around the corner, ensure you have what you need to run a successful harvest at your winery or at home. This class will cover everything from yeast selection and equipment tuning, to labware calibration and cleaning.

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SEPTEMBER 5, 12 AND 19 - IDENTIFYING AND HARVESTING NORTHERN MICHIGAN FUNGI (CLASS IS FULL: NO LONGER TAKING REGISTRATIONS)

CCE Room 536, NCMC at 7-9 p.m. • Marilyn Smith

Learn what is safe to eat and what is not. There will be classroom study of edible and poisonous mushrooms in our area, as well as field trips to collect and identify fungi in the field.

Marilyn Smith, has a B.S. and M.S. in mycology from University of Iowa. She has taught high school and college biology and worked as a medical mycologist. She did graduate studies and research at both the University of Vermont and UMBS.



OCTOBER 7 - NATURAL BEE KEEPER

Library Conference Room, NCMC at 6-9 p.m. • Ross Conrad

The honeybee and hive products have historically played a large role in disease care and prevention. Today science is finally catching up to what naturalists, herbalists, acupuncturists and beekeepers have known for years. Covered are the production, harvesting, processing and healing properties of Honey, Pollen, Propolis, Royal Jelly, and Honeybee Venom. **Sponsored in conjunction with the Little Traverse Bee Guild.**

Ross Conrad learned his craft from the late Charles Mraz, world renowned beekeeper and promoter of apitherapy and his son Bill. Conrad is a former president of the Vermont Beekeeper's Association, a regular contributor to Bee Culture - The Magazine of American Beekeeping, author of Natural Beekeeping: Organic Approaches To Modern Apiculture published by Chelsea Green, and co-author of The Land of Milk and Honey: A History of Vermont Beekeeping published by Green Writers Press. Ross has given bee related presentations and led organic beekeeping workshops and classes throughout North America for many years. His beekeeping business, Dancing Bee Gardens, supplies friends, neighbors with honey and candles among other bee related products, has 5-frame nucleus bee colonies available each June, and provides bees for Vermont pollination in spring.