

Livestock Husbandry & Healthcare Workshop

Learn the art and science raising and caring for small farm livestock and poultry!

Workshop Topics:

Fencing systems and predator control
Biosecurity & disease control
Animal handling & restraint
Nutrition and feeding
Housing & bedding systems
Vaccinations, medicating and woundcare
Breeding & birthing overview
Other skills at your request!
Bring your plans and ideas



A large farm Lunch will be served.
Workshop notebook included!



Class Dates

August 8th
10AM - 4PM

\$90 per student



Wild Harvest Farm is a diversified family farm nestled in the shadow of the Olympic Mountain Range. We produce artisan goat's milk cheeses, both fresh and aged. We also raise whey-fed pork, heritage turkeys, laying ducks and hens, Hereford cattle, and several other species!



Mike Tyler, DVM and Suzanne Tyler team teach this full-day workshop. Space is limited to ten students to preserve a hands-on learning experience on our working family farm. Our workshops are fun, intimate and informative. Acquiring the skills necessary to be successful at raising livestock and poultry can be a daunting task. We offer this workshop for those interested in developing these skills in a hands-on format. We tailor our classes to meet your individual needs.



This is a hands-on workshop, please come ready to be involved.



Sign up for the Home Cheesemaking Workshop on August 7th and receive 10% off both your workshops!

Registration

Name: _____

Address: _____

City, State, Zip: _____

Phone: _____

Email: _____

Please tell us a little about your experience & goals: _____

August 8th

A \$50 deposit is required to reserve your spot.

Please make checks payable to:
Wild Harvest Creamery

Send completed registration to:

Wild Harvest Creamery
PO Box 116
Chimacum, WA 98325

Questions? Call 360-732-0771