

Discover Aullwood's Center for Lifelong Learning! Learning truly is a lifelong adventure and Aullwood has many exciting opportunities. Our youngest naturalists receive their first introductions to the natural world with preschool classes that inspire imagination and wonder. Adults are challenged to learn nature's secrets, enjoy a new hobby, be more health conscious, or take an eco-tour to an exciting place. Review class listings on our website at www.aullwood.org.

ECO - TOUR

Summer Harvest Farm Tour

Depart from Charity A. Krueger Farm Discovery Center

July 22 • 8:00 a.m.-4:00 p.m.



Harvest time depends on the type of crops grown on the farm. On this one-day trip, we will visit several farms and note their similarities and differences. Our first stop is Growing Acres Farm, a produce farm that will be in peak cabbage harvest. We will tour the farm and learn about their crops from planting to harvest. Last year, they donated more than 200,000 pounds of cabbage to food banks! The next stop is a dairy cattle farm with a herd of the unique red and white Holsteins.

In New Paris, we will lunch at Southern Comfort Bar and Grill, a local restaurant that makes its own sauces, marinades, brines and rubs in-house daily! They have a wide variety of sandwiches, soups and salads. Our final stop will be Freedom Farms, growing everything from melons, watermelon and squash to onions, beets, and turnips, plus a small herd of Jersey cows. Jerseys are the smallest dairy cow but they produce milk with the highest percentage of milk fat and proteins. Join us for this exciting farm trip

Course Id: FRM-02-17

Price: \$50 Member FoA,


\$60 Non-member

Class limit: 11 (6 minimum)

Level: Beginner

Instructor: Jenn Starcher

Notes About Trip: The price includes transportation and guided tours. Please bring money for lunch, as meals are not included in the trip fee. Depart from Charity A. Krueger Farm Discovery Center at 8:00 a.m. and return at approx. 4:00 p.m. Please dress for the weather.

 Moderate
physical activity

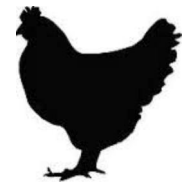
*Full payment must be made by July 18. For more information, contact Jenn Starcher at 937-890-2968, ext. 204.

ADULT CLASS

Backyard Chicken Class

August 19 • 10:00 a.m.-1:00 p.m.

What better way to have access to farm fresh eggs than to collect them from your own backyard? Come find out how to raise your own laying hens in this brand new how-to class! Learn about chicken breeds, housing options, where to buy your hens or chicks, and selecting the proper feed. We will also review egg production, flock health, and some of the most common concerns about keeping your own chickens. Gain the confidence and knowledge to keep your own happy, healthy hens!



Course Id: CKC-01-17

Price: \$30 Member FoA,

\$40 Non-member

Class limit: 11 (6 minimum)

Level: Beginner

Instructor: Sam Wickham



 Little
physical activity

ECO - TOUR

Miami Valley Winery Tour

Depart from Charity A. Krueger Farm Discovery Center

August 26 • 1:00 p.m.-7:30 p.m.



Moderate
physical activity



Want to learn more about local wineries? This trip will visit a few wineries close to home to learn how they produce wine here in Ohio. The first stop is at Olde Schoolhouse Winery in Dover, Ohio. What was once a schoolhouse, was turned into a seed company, and is now a winery with a vineyard! The old schoolhouse was converted into a tasting room.

Our second stop will be Old Mason Winery in West Milton. The owners wanted to bring a winery to the community because of their love of visiting other wineries. What started out as a hobby has grown over time into this winery. Old Mason also offers appetizers such as summer sausage, cheese blocks, spreads, and crackers.

The final stop is a distinctive winery called AR Winery. We'll visit the farm to sip their one-of-a-kind wines. Some of their fruity wines are apple, blueberry, strawberry, tropical, peach and more! AR Winery also has wood-fired brick oven pizzas. Come learn more about some local wineries on this unique tour!

Course Id: WRY-01-17
Price: \$50 Member FoA,
\$60 Non-member
Class limit: 11 (8 minimum)
Level: Beginner
Instructor: Jenn Starcher

Notes About Trip: The price includes transportation, guided tours, and tastings at each winery. Please bring money for any snacks or dinner, as meals are not included in the trip fee. Depart from Charity A. Krueger Farm Discovery Center at 1:00 p.m. and return at approximately 7:30 p.m. Please dress for the weather.



*Full payment must be made by August 5. For more information, contact Jenn Starcher at 937-890-2968, ext. 204.

Center for Lifelong Learning Registration Form

Aullwood's Center for Lifelong Learning is designed to expand your knowledge of our natural world and to help improve the quality and sustainability of everyday life.

If you have any questions, contact Jenn Starcher, jstarcher@audubon.org at 937-890-2968 ext. 204 or Barbara Trick, btrick@audubon.org at 937-890-7360 ext. 210.

Course Id: _____ Fee: _____ Course Id: _____ Fee: _____

Name: _____ Telephone: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

For Chipmunk Adventures: Name of Child: _____ Age: _____

Method of payment: Cash Check enclosed: \$ _____

Charge my credit card: VISA MasterCard Discover (circle one)

Account Number: _____

Expiration Date: _____ CVV Code _____

Completed forms can be mailed to:

Aullwood Audubon Center and Farm, 1000 Aullwood Rd, Dayton, OH 45414

There will be no refund for a cancellation less than 7 days before a class. A refund minus a \$5.00 processing fee will be made for a cancellation more than 7 days before a class. If Aullwood must cancel a class or trip, a full refund will be made.