

HOME FOOD PRODUCTION 101

By popular demand the Alabama Cooperative Extension System is offering a series of classes on basic home food production. With more interest in producing high quality food for families we have designed this program to:

- Minimize start up mistakes and risk
- Identify minimum needs
 - area (land)
 - water
 - time
 - equipment
 - budget
- Facilitate decision making of economic feasibility (production cost)
- Safe production and post harvest handling
- Provide practical instruction to provide food to supplement or sustain family food source that is health, tasty, and safe.



This series is open to anyone with an interest in home food production on a large or small scale and new land owners.

All classes will start at 6:00 PM and will be held at the Jon Archer Agricultural Center, 1070 Schillinger Rd. N., Mobile. The cost is \$25 per class or \$150 for the entire series.

April 16th Introduction to Extension, historical perspective of food production, how we got here, where we are now, soils and equipment requirements, usages, calibration, and demonstration – Malcomb Pegues, Ken Kelley, Jim Todd and James Miles

May 21st General economics of producing your own food, Farm safety and Sun safety - Stephen Brown, Jesse Laprade and Susan Wingard

June 18th Backyard poultry, egg and rabbit production– Joe Hess, Ken Macklin, John Blake and Robert Spencer

July 23rd Home vegetable production – James Miles

Aug. 20th Home beef, pork, lamb & goat, production and processing – Ken Kelly and Robert Spencer

Sept. 17th Home fruit production – James Miles

Oct. 15th Food Preservation and Safety produce & meat – Amelia McGrew

Please pre-register by calling 574-8445 by April 1, 2009

