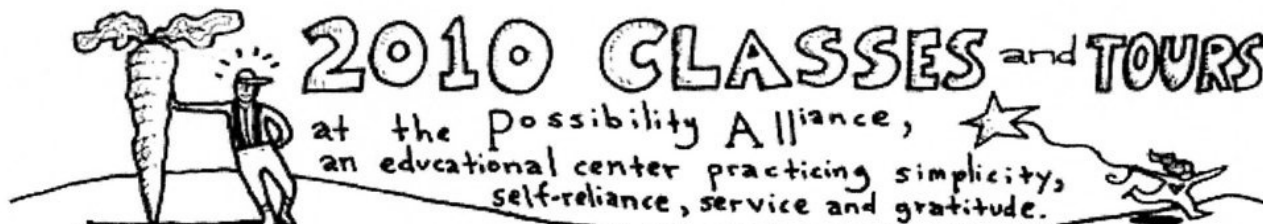


# special section



## 2010 CLASSES and TOURS

at the Possibility Alliance,  
an educational center practicing simplicity,  
self-reliance, service and gratitude.

## Classes Announced at the Possibility Alliance feature by |michelle martin

Haven't you always wanted to learn how to can your own food so you can have organic, locally grown tomatoes even in the middle of winter? How about how to build your own house out of adobe or cob? Fix your bike? Make cheese and sourdough bread?

I present to you the Possibility Alliance's schedule for spring, summer, and autumn classes. If you haven't heard of the Possibility Alliance, they call themselves "an educational center practicing simplicity, self-reliance, service and gratitude." In a nutshell, it's a homesteading experiment in La Plata that values sustainability and service to the community. The home runs on no electricity and they make almost everything they use, down to their candlewax. These people have hosted thousands of visitors at their home who wanted to learn from them. Their guiding statement is to live so that all life can thrive. Simple and powerful. If you haven't visited, I'd highly recommend it. They are very down to earth and enthusiastic about their mission. But just a warning-your overall perception and values might shift a little!

In addition to these classes, which last just a few hours each, you can also head over for a tour on the second Saturday of each month starting in April and ending in November. And if you want to spend some time learning hands-on, come by on the last Saturday of every month from 10 a.m. to 3 p.m. for a Volunteer Day. Remember to call the folks at the Alliance for registration and to pack a bagged lunch.

Here you are, mark your calendars because the first classes are starting within the next week or two! I will leave you with the passionate words of Ethan Hughes, who runs the Possibility Alliance with his wife Sarah:

"I know that if [the roof] fell on me right now, I would be content. I feel like I'm living my life to the fullest, and I go to bed feeling very content. I see that what a lot of people are lacking is not food, shelter or clothing. I have friends who have their Ph.D's, and they're not content. I think content means living everything that's in our heart, no matter what the risk."

You can contact the Possibility Alliance at 660-332-4094, or at the physical address 28408 Frontier Ln. La Plata, MO 63549.

★ Please call ahead to register for any classes or Volunteer days: #660-332-4094. If you register on our voice mail, please leave your number just in case a class has to be rescheduled. Feel free to share this flier with your family, friends and community. We look forward to seeing you in 2010!!



**Pruning 101:** Learn to prune fruit trees, bushes and vines. Learn also about proper planting and care. Bring pruning shears, loppers and pruning saws if you have them (there will be extra).

When: March 10th 1-5 p.m. Wednesday



**Intro. to Sustainable Forestry:** Learn the trees of MO. and their roles and uses. We will also cover the basics of sustainable forestry and Forest Ecology.

When: April 15th 9am-12 pm. Thursday



**Natural Building Tour:** This tour will focus on examples of alternative construction techniques, including adobe, cob and roundwood construction. There will be a short hands-on project, so please dress for mud and bring work gloves.

When: May 8th 2-5 p.m. Saturday



**Introduction to Compassionate Communication:** Learn simple tools to increase your ability to communicate with family, friends, and co-workers without conflict.

★ This is the only class taking place at Victoria Albright's house, 323 W. Phipps, downtown La Plata

When: May 15th 2-5 p.m. Saturday



**Wild Edible Walk:** Learn about many delicious wild foods, including useful plants and animals of NE Missouri. Wear trousers and good rubber boots!

When: May 17th 1-4 p.m. Monday



**Secrets of Sourdough Bread-Making:** Learn the traditional process of baking with natural leavening (as opposed to commercial store bought yeast). We will bake this delicious staple in our wood-fired earthen breadoven! Bring an apron and a jar to take home your own sourdough starter.

When: June 12th 9am-1 p.m. Saturday



**Introduction to Horse Power:** Learn the benefits of draft animal farming, as well as some basics of Natural Horsemanship. You will see our gentle giants in action, weather permitting. Wear boots or close-toed shoes.

When: July 24th 1-5 p.m. Saturday



**The Basics of Canning:** Learn how to can your own food. With both pressure canning and boiling water bath techniques. We will also discuss other food preservation techniques.

When: August 21st 1-4 p.m. Saturday



**Bike Mechanics 101:** Learn the basics for upkeeping your bicycle. You will be introduced to the tools and parts of the bicycle. Bring your bike if you can!

When: September 18th 2-5 p.m. Saturday

Ⓜ More classes on the back !! Ⓜ



**Intro to Bee Keeping:** Learn the basics of bee biology, hive management and equipment. An organic approach.

When: September 21st 2-5 p.m. Tuesday

**Small Scale Cheese-Making:** Learn the basics of making delicious soft goat cheese (chevre). We will discuss hard cheese making. Recipes apply to cow and sheep milk.

When: October 9th 12:30-2 p.m. Saturday