From Seed to Ground: Planning and Planting the GreenHouse Garden
Forest and Wildlife Ecology 375– LEC - 006 Class No. 36103 (1 credit)
**Tom Bryan**, Program Coordinator and plant growth facilities manager for GreenHouse | tbryan@wisc.edu
**TIME:** **Mondays 4:00 - 5:30 pm** in Leopold Hall B112 (classroom)
Enrollment cap: 20 (or permission of instructor)

Learn to grow for food yourself and for GreenHouse! We’ll start by perusing seed catalogs and introducing you to vegetable species and varieties. We will then plan what to plant where and when in the GreenHouse garden. When our seed order arrives, we will prepare seed flats for planting. From there, we will take care of our growing seedlings in a greenhouse, and transplant them into larger containers when necessary. When the weather warms, we will plant the seedlings in the GreenHouse garden, and direct sow other crops. With luck, we will be eating salads from our own garden by the time classes end! If some of you seriously dig this stuff and are staying in Madison over the summer, there will be an opportunity to do an internship caring for the garden over the summer. Get your thumbs green(er)!

From Tree to Stool: Crafting with Urban Wood
Forest and Wildlife Ecology 375– LEC 007- Class Nbr 36104 (1 credit)
**Jack Zarovy**, owner and founder of Genlore Lightcraft | genlorewoodcraft@gmail.com
**Lauren Kenney**, professional furniture maker
**Time:** **Wednesdays 3:30-5:30pm** in Leopold Hall B130 (Program Room)
1
Enrollment cap: 6 (or permission of instructor)

Humans have used the trees growing around them to produce useful objects for thousands of years. In this course, students will learn how local (urban) trees become seasoned lumber and then work themselves to create practical, useful objects. The course will begin with a field trip to a local sawmill to see how trees are harvested, sawn, and dried. There will also be plenty of shop time, where students will use fundamental hand tools and light power tools to produce a bench or side table using traditional and contemporary methods. Students will work on projects during class time, as homework, and on other class work days, as scheduled.

---

1. Course Search and Enroll tool may give a different classroom, but the course will actually be held in B130 Program Room.
Freedom on Two Wheels: A Practical and Cultural Exploration of Bicycles
Forest and Wildlife Ecology 375– LEC 008 - Class No. 36105 (1 credit)
Jacob Ng, GreenHouse alumnus and B.S. senior in Electrical Engineering | Jng24@wisc.edu
TIME: Tuesday 4:00 - 5:00 pm in Leopold Hall B130 (Program Room)2
Enrollment cap: 12 (or permission of instructor)

Bicycles can represent exercise, transportation, a sport, a culture, and freedom. As mechanical devices, they are relatively simple, yet they have spawned a high-tech industry constantly seeking out better designs and materials. In this course, we'll learn how to fix up your bike and keeping it running in tip-top shape. By the end, you’ll essentially know how to build a bike from scratch. In addition to the hands-on work, we'll discuss the many roles bicycles can take within human culture. This will include some readings, field trips, volunteering and guest lectures. Once the weather warms up, we'll move class outside and go on some rides! Expect to spend some time outside the scheduled class period for field trips and rides.

It's Alive! Microbes in cooking and baking
Forest and Wildlife Ecology 375– LEC 009 - Class Nbr 36106 (1 credit)
Heidi Horn, Ph.D., Instructor in the Biocore program | hhorn@wisc.edu
Time: Tuesday 3:30-5:00 pm in Leopold Hall B126 (Kitchen) & B112 (Classroom)3
Enrollment cap: 10 (or permission of instructor)

Microbes are often the subject of news headlines as contaminants or pathogens in our food sources. However, microbes also allow us to make a diversity of delicious and beneficial food products including yogurt, sauerkraut, kimchi, beer, wine, cheese, chocolate, bread, and more. In this course we will explore the various ways microbes influence and transform our food. We will learn through inquiry-based experimentation and participate in these processes ourselves in the kitchen! This course is for beginner cooks not yet comfortable in the kitchen as well as experienced chefs wanting to grow in their culinary skills. Come to learn, taste, experiment, and cook!

2 Course Search and Enroll tool may give a different classroom, but the course will actually be held in B130 Program Room.
3 Course Search and Enroll tool may give a different classroom, but the course will actually be held in the kitchen and classroom.
Introduction to Beekeeping and the Importance of Pollinators
Forest and Wildlife Ecology 375– LEC 010 - Class Nbr 36107 (1 credit)
Will Olson, GreenHouse alumnus and B.S. in Biomedical Engineering | wrolson22@gmail.com
Time: Thursday: 4:00-5:30pm in Leopold Hall B112 (Classroom)  
Enrollment cap: 10 (or permission of instructor)

Have you ever wondered how that magical substance called honey is made or why pollinators are so important? Well you’ve come to the right place. In this course, we will learn the history of honey bees and how to be a beekeeper. We will then discuss the importance that these little friends have in our life and the broader world. But it is important to know honey bees are not the only important pollinator out there, thousands of different species of animals help to pollinate our world and we will take a dive into some amazing local contributors. We will then learn what we can do to support local pollinators and hear from different experts in the field. Come join us for a hands on experience into the world of pollinators that will give you a new appreciation for all the buzzing flying past your ears. Note: we will be spending some time outside and with honey bee hives over the course of the semester.

---

4 Course Search and Enroll tool may give a different classroom, but the course will actually be held in B112 classroom.