# Session 1: Thursday, 10:30 AM – 11:30 AM

**Junior Wildlife Scientists**

Learn about both the latest technology and the time-proven tools used in wildlife research. Try your hand at some of the skills you would use as a wildlife researcher!

**Secrets of the Rain Garden: Nature, Insects & Hidden Wonders**

Step into the vibrant world of the Red Oak Rain Garden and discover how this special place protects our environment while buzzing with life! In this hands-on adventure, Extension Outreach Associate Maddy Craft will show you how rain gardens manage stormwater, improve water quality, and create a home for pollinators and wildlife. You'll get up close with fascinating insects and learn how to document your discoveries using the iNaturalist app. Plus, don’t miss the garden’s hidden surprise that only reveals itself in the rain.

**Paint Your ACES Off**

Join us for "Paint Your ACES Off," an interactive and creative session where you’ll dive into the art of branding — literally! Get ready to roll up your sleeves, grab a brush, and bring the College of ACES to life on canvas. Discover the elements of a brand that help audiences connect to our college and its mission as you work together to create a unique masterpiece. Each canvas will reflect our core values and showcase the individual creativity that makes our community special.

**Crafting Art and Toys from Honeysuckle**

Learn to identify and craft with invasive bush honeysuckle. We can find this plant in abundance as it spreads in natural areas. This is our chance to turn it into something fun! Each participant will leave with a hand-crafted item they help to create.

**Trading Candy Makes Everyone Happy**

We will use candy to discuss common economic principles such as supply and demand, utility, and global trade through a fun interactive activity involving candy!

**Growing Wonderland: Create Your Own Tea Garden Adventure**

Join us for an Alice in Wonderland inspired tea party, where horticulture takes center stage! We will explore the fascinating world of plants as we create a charming tea garden together. Along the way, you'll discover how to care for herbs and flowers perfect for brewing delicious teas, as well as learn the secrets behind their flavors and benefits.

# Session 2: Thursday, 1:00 PM – 2:00 PM

**Cooking with an Air Fryer**

Air fryers have become a popular kitchen countertop appliance because they are easy to use, energy-efficient, cook a variety of foods, and clean up easily. If your air fryer sits unused or you are considering purchasing one, plan to attend University of Illinois Extension’s air fryer class. Participants will enjoy recipe demonstrations and food samples

**Crafting Art and Toys from Honeysuckle**

Learn to identify and craft with invasive bush honeysuckle. We can find this plant in abundance as it spreads in natural areas. This is our chance to turn it into something fun! Each participant will leave with a hand-crafted item they help to create.

**Groovy Smoothies**

Learn about the health benefits of fruits and how to make a balanced smoothie.  *Potential Allergens: Dairy, Soy, Nuts*

**Poisonous Plants**

Take a tour of the Veterinary Medicine’s Poisonous Plant Garden. Learn how to identify poisonous plants and how to help your friends, family, and pets avoid them.

**Be Our Guest!**

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| Participants get to create their own restaurant with the ACES Hospitality team!  Learn all about the Spice Box, our exclusive restaurant offering meals for one night only, and create your own restaurant by picking the theme and menu! |

**Rumen Raiders: Exploring the Secret Stomach of Cows**

Ever wondered what happens inside a cow's stomach?  In this hands-on class, you'll get the chance to feel inside a cow's rumen, see the tiny microbes that help cows digest their food, and discover how these amazing animals turn plants into protein.  It's a one-of-a-kind opportunity to get up close and personal with the science of cow digestion!

# Session 3: Thursday, 2:15 PM – 3:15 PM

**Poisonous Plants**

Take a tour of the Veterinary Medicine’s Poisonous Plant Garden. Learn how to identify poisonous plants and how to help your friends, family, and pets avoid them.

**Hands-On Learning Fun; All About the Animals!!!**

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| Join us for a Pawsome time gaining knowledge and learning hands on skills relating to animal care! You will learn about common animal parasites, how to splint a broken leg, important animal safety essentials, and dentistry in dogs and cats. Each station will be educational, interactive, and FUN!!! |

**What's Poppin'?**

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| Find out what’s poppin’ in Crop Sciences! Learn how breeders in ACES made the all-new popcorn hybrid Illini SuperPop\*TM and the science behind why it pops. This session will also explore how the latest technologies help improve the crops we eat. Participate in hands-on and tasty demonstrations as you learn, study, and eat Illinois’s official snack food. |

**Plant Science Lab: Growing Gardens, Saving Seeds, and Protecting Pollinators**

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| Discover the secrets of a rare and endangered plant species with hands-on science activities. You will get to make a recycled pot, plant seeds, and learn how to care for native plants in your own neighborhood and beyond. |

**Future of Farming: Ag Robots**

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| The usage of robots in agriculture is growing. We will talk about the current and future use of robots on farms. Attendees will build and program a small robot during the session.**Eyes on the Prize: All About Crop Scouting**Learn the fundamentals of crop scouting, both using boots-on-the-ground and drone methods. |

# Session 4: Friday, 9:00 AM – 10:00 AM

**Harvest Treasure Hunt**
Have you ever wondered how your food is grown? Join us! Use a map to explore the Sustainable Student Farm, learn about the veggies grown by UIUC students, and hunt down some veggie treasures to take for yourself!

**Pollination Nation: Learn All About Pollinators**

We hear the terms pollinators and pollination all the time in the news, but what do we really know about this plant/animal process? Come learn all about what bees and other animals do with plants to help provide our food and more!

**Grilling and BBQing**

In this family-friendly BBQ and grilling class, parents and children will work together to master the art of grilling while learning important safety and sanitation practices. Participants will also explore the nutritional value of various meats and discover tips for creating delicious, healthy meals on the grill. Perfect for making lasting memories and gaining new cooking skills!

**Smart Agriculture: Sensors and Automation**

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| To help us be efficient in feeding the world, sensors and automation will play an important part in the future of agriculture. In this session we will explore some different ways we measure environmental conditions and set up automatic systems with sensors. Participants will get to build and program a small "smart farm". |

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**From Cells to Snacks**

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| Have you ever heard that bacteria and yeast are the future of food and wondered how that could possibly be true? Learn about precision fermentation, liquid-solid separations, and the science behind how alternative protein is made from IBRL’s team of expert engineers and food scientists. |

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**Get the Dirt on Dirt**

Get your hands dirty (literally) as you learn more about how soil differs throughout the state of Illinois. You’ll also get to learn about the Illinois soil archive and how we learn from samples that are more than a century old.