



*Linking the past to the future by teaching traditional back country skills*

**For more detailed information on any of the Ninemile Heritage Expeditions**

**Please call (406) 626-5201 or write**

**Ninemile Wildlands Training Center**

**20325 Remount Road**

**Huson, MT 59846**

Ninemile Wildlands Training Center

20325 Remount Road

Huson, MT 59846



*Linking the past to the future by  
teaching traditional  
backcountry skills*



## **NINEMILE WILDLANDS TRAINING CENTER**

*USDA Forest Service*

*Lolo National Forest*

*Ninemile Ranger Station*

*20325 Remount Road, Huson, MT 59846*

### **2016 Heritage Expeditions Course Descriptions**

#### **Stock Courses**

**Tack Repair and Maintenance: New class this year!!** Join us for this great new class. Bring your Decker pack saddle, riding saddle or that axe sheath that needs to be repaired. Jordon and Jennifer Knudsen of Sun River Saddlery will instruct you on the fundamentals of simple tack repair and maintenance. Learn to set rivets make quarter straps, fix your bridle, sew and condition your tack. Bring some of your tack to work on for this three day course.

**Teamster:** Got a team trained to pull? Got a backcountry trail grading project? Want to skid logs for a cabin? Come learn to drive a team or sharpen your driving skills. Boone Jones will teach this four day course at the Historic Ninemile Ranger District. Learn to fit a harness, hook up a team and drive safely. Boone has over 50 years of driving experience, has won several competitions in Montana and Idaho, and has completed backcountry projects with his team. Most recently, Boone graded the Shearer runway on the Moose Creek Ranger District.

**Managers' Horsemanship and Packing Clinic:** This class is offered to Line Officers, Staff, and Managers who are interested in learning backcountry skills. The class is designed to fit the busy schedule of managers. This two day course will focus on basic horsemanship skills and packing. You'll develop or further your horsemanship skills using Ninemile and Northern Region Pack Train stock. You will learn basic packing including saddling, mantying and leading pack stock. This course is designed to meet the need for mandatory safety training for stock users that is required by many Forest Service Regions. Class is taught by horse trainer and Ninemile Ranch Manager, Marc Haskins and Northern Region Pack Train Manager, Casey Burns. **Agency employees only. This class fulfills the Region One Defensive Horsemanship Requirement.**

**Ninemile Packing Clinic:** Learning to pack mules and horses is what this class is all about. Stock use and packing has been the tradition at Ninemile since the Remount was established in 1930. We've offered the packing clinic at Ninemile since 1980, and we're still going strong! The clinic is taught by Montana outfitter and author, Smoke Elser. Smoke is assisted by Northern Region Pack Train packers, Casey Burns and Mark Pengelly. Topics covered in this five day course include: stock anatomy, saddles and tack, feeding and care of stock, safe stock handling techniques, packing the Decker saddle, and minimum impact camping and stock use techniques. An overnight pack trip with an opportunity to use your newly learned skills, rounds out the week. This course also meets the Forest Service Region One requirements for Defensive Horse Safety training. **Note: This class is a prerequisite for the Advanced Packing course offered in July**

**Defensive Horsemanship:** This one day course focuses on safe and efficient stock handling techniques and practices. Participants will gain confidence in handling stock, and will develop horsemanship skills. The class is taught by Marc Haskins, horse trainer and Ninemile Ranch Manager. Look forward to being challenged and taking home some great skills! **This class fulfills the mandatory Region One Defensive Horsemanship Requirement.**

**Advanced Packing Clinic:** This awesome six-day course begins at the Monture Guard Station on the Seeley Lake Ranger District, Lolo National Forest. Expand your packing knowledge and learn some new skills! Northern Region Pack Train packers, Casey Burns and Mark Pengelly, along with the Northern Region Pack Train will team up again to take you on this enjoyable week of learning to safely pack, travel and camp in wilderness and backcountry areas. During the weeklong session, you will build on skills acquired in the Ninemile Packing Clinic (a prerequisite for this course), learn techniques for packing more difficult items, spend time working with a trail crew supplying them with water bars, bridge decking, gravel and/or tools. In addition, we will cover all aspects of trip planning and preparation, learn to camp safely in bear country with stock, learn to practice state-of-the-art Leave No Trace principles for stock use, and practice several methods of backcountry stock management. The class will culminate with a backcountry overnight in the Burnt Fork. **Class size is limited to ten students so apply early! Fulfills Defensive Horsemanship.**

**Horse Handling and Training:** Almost every unit with a stock program has, at some time, had to deal with untrained or spoiled stock, or stock with bad habits. Participants in this course for experienced riders will learn safe, correct procedures for riding, handling, and training saddle horses and mules. Techniques for correcting bad habits or undesirable behavior in riding stock will also be presented. Professional horse trainer and Ninemile Ranch Manager Marc Haskins will teach this two day course. You are encouraged to bring your own horse to this session, although we will provide one if you're unable to bring your own. **Space is limited to ten riders, so sign up early! Fulfills Defensive Horsemanship.**

**Leave No Trace (Stock) Master Educator:** This course is designed to teach participants the principles of Leave No Trace (LNT) as it applies to stock users and packers. Students learn “hands on” teaching methods and techniques for teaching outdoor ethics to diverse audiences. Graduates are expected to share the knowledge gained in this course with others, in a “train-the-trainer” format. All material and information presented is based on the latest wildland recreation research. The course is taught by Casey Burns, Leave No Trace Master Educator. He is assisted by other Master Level Instructors. Class size is limited to twelve students. This course is sanctioned by the Leave No Trace Center for Outdoor Ethics and students will receive a “Master Educator” certificate. This course is taught annually at Ninemile Ranger Station, Huson, Montana.

**Firearms Safety for Packers and Stock Managers (Agency personnel only):** This course will be held at Ninemile Ranger District. This one day course is restricted to agency personnel only, and will focus on safe handling, storage, and use of handguns for the specific purpose of dispatching injured or sick government stock (horses or mules.) Topics include: firearms safety and handling, proper firing techniques, including the demonstration of weapons proficiency on a firing range, legal and ethical aspects of firearms use, and animal anatomy and behavior. The course will include both classroom and shooting range exercises. Graduates will receive a certificate of completion.

## **Traditional Skills Courses**

**Crosscut Saw Maintenance & Sharpening:** This class is an intensive hands-on course emphasizing the art and science of fitting up and properly caring for crosscut saws. Discussion topics include: styles of saws, qualities to look for when buying a saw and tools required to fit-up a saw. The majority of class time will be spent learning to properly sharpen your saw. At the end of the week, you’ll have an opportunity to spend an afternoon in the field practicing falling and bucking techniques and testing your newly sharpened saw! Bring two or three saws if you have them and all of the filing tools you can lay your hands on. We’ll discuss the different tools and make sure they’re properly adjusted. There will be plenty of tools and saws if you are unable to bring your own. Saw expert Arden Corey will be instructing this five day course. Arden has many years of crosscut saw experience and learned under Martin Winters. Arden has competed in lumber jack events and not only won many, but also held world records in timber competitions. One such record was cutting a 30 inch fir log in 31 seconds!

**Sign up early as space is limited to six students per week.**

**Complete Axemanship Skills:** This five day course provides safe and proper instruction on use of the axe as a stand-alone tool, or as a tool that can be used in conjunction with crosscut saws or other relevant hand tools. Hands-on instruction topics will include axe types, handle replacement, sharpening, and proper felling and bucking technique. All instruction emphasizes safety. This course will be taught by Doug Olive, Forest Service trails technician, who has extensive axemanship knowledge and experience.

**Dutch Oven Cooking Basics:** Colleen Sloan has been teaching Dutch Oven cooking across the United States for over 40 years, but she's been a Dutch oven cook all of her life. If you've attended classes at the Ninemile Wildlands Training Center the past few years, you've likely experienced her excellent cooking! Now, Colleen has offered to share her skills with you. This one-day class covers: equipment for low impact cooking, seasoning and cleaning Dutch ovens, cooking for a crowd, back country menus and packing for back country trips. Come to class with an empty stomach, we'll start cooking first thing in the morning and continue right on through to a first class dinner! Tuition includes an instructional cookbook, a Dutch oven to take home and meals for the day. Additional supplies will be available for purchase at the course. **Couples (husband & wife, father/daughter, best friends, etc.) are welcome to take advantage of a reduced tuition but will receive only one instructional cookbook and Dutch oven per couple.**

**Advanced Dutch Oven Cooking:** Here's the class you Dutch oven cooks have been asking for!! Come hungry to the Advanced Dutch Oven Cooking class and learn how to make candy, ethnic dishes and gourmet meals; plus learn to cook on a cast iron wok and fry pans. Bring your own Dutch ovens and stoves, if you have them. Our Dutch Oven Chef Colleen Sloan, will furnish what you need if you don't. You will leave this class with a full stomach, a new piece of cast iron cookware, and a wealth of new knowledge on the art of Dutch oven cooking. **Couples (husband & wife, father/daughter, best friends, etc.) are welcome to take advantage of a reduced tuition but will receive only one instructional cookbook and Dutch oven per couple. Prizes will be drawn hourly!**