



learning the good life

at wicked stepmothers world

MARCH 2012

Thursday 22nd
Friday 23rd
Thursday 29th
Saturday 31st

Basic bread making – hands on
Learn to Knit
Apron Making Workshop
French Language Course – part 1 of four-part course

APRIL 2012

Tuesday 3rd
Thursday 12th
Friday 13th
Saturday 14th
Tuesday 17th
Thursday 26th
Saturday 28th

Still Life Drawing – hands on
Grow Your Own – The Kitchen Garden – part 1 of 5 - attend course or separate modules
Hurdle Making – make hurdles for the garden
Knife Skills in the Kitchen – hands on
Chicken Keeping for Eggs
The Secret of Sourdough – hands on
Planning a Healing Garden – hands on

MAY 2012

Sunday 6th
Friday 11th
Saturday 12th
Tuesday 15th
Thursday 17th
Friday 18th
Sunday 20th
Tuesday 22nd
Thursday 24th
Saturday 26th
Saturday 26th

French Language – part 2 of 4
Weaving willow plant structures for the garden
Nature's Larder – a foraging workshop
Cooking for a Crowd – Hackthorn Hall
Grow Your Own – The Kitchen Garden – part 2 of 5
Weave a willow frame basket
Cheese making – soft cheeses, butter and yoghurt
Chocolate Making – demonstration and hands on
Visit to Renishaw Hall in Derbyshire – home of the Sitwells
Wine Making – an introduction
Fish – choosing, storing, preparing, cooking

JUNE 2012

Saturday 2nd
Wednesday 6th
Sunday 10th
Tuesday 12th
Thursday 14th
Friday 15th
25th – 27th

French Language – part 3 of 4
Making Ice Cream – custard based, sorbets and granitas
Poetry Writing Workshop
Plein Air Painting with pen and watercolour
Grow Your Own – The Kitchen Garden – part 3 of 5
Willow Weave Sculpture - use random make a four- legged willow animal
Student Cookery School – 3 days course

JULY 2012

Sunday 1st
4th – 6th
Saturday 21st

French Language – part 4 of 4
Student Cookery School – 3 days course
An Introduction to Beekeeping – a taster

SEPTEMBER 2012

5th – 7th September 2012
Saturday 15th
Tuesday 18th
Wednesday 19th
Thursday 20th
Saturday 22nd
24th–26th
Thursday 27th
Saturday 29th

Student Cookery School – 3 days course
Knife Skills in the Kitchen- hands on
Chrysanthemums– everything you need to know – the walled garden Hackthorn Hall
Peonies – growing, dividing, extending the season and renovating old plants
Grow your Own – the Kitchen Garden – part 4
Keeping Chickens for Eggs and Eating
Student Cookery School – 3 day course
Basic bread making – hands on
Salami, chorizo and haggis workshop- hands on

OCTOBER 2012

Tuesday 2nd
Thursday 4th
Saturday 6th
Thursday 11th
Friday 12th
Saturday 13th
Thursday 18th
Saturday 20th
Thursday 25th
Friday 26th

Pastels and Still Life – hands on
The Cutting Garden – planning for next year (March 2013 implementing, July 2013 harvesting)
The Orchard – cider making for Christmas, the walled garden, Hackthorn Hall
Grow Your Own – The Kitchen Garden – part 5
Baking, Decorating and Sugar Craft
The Healing Garden – Women's Health
Pies and Pastry- demonstration and hands on
Wine Making – hands on
Visit to York Gate garden - Leeds
Preserves – jams, jellies, cordials, syrups, bottling and drying

NOVEMBER 2012

Friday 2nd
Friday 9th
Saturday 17th
Thursday 22nd
Friday 30th

The Art of Slow Cooking - demonstration
Cooking Game- demonstration
Decorating the Christmas cake – icings, fondants and marzipan – demonstration and hands on
Christmas breads – hands on
Wreath making – make a willow wreath in the morning and a moss wreath in the afternoon