

SEPTEMBER 2011

STUDENT COOKERY – two day course

Tutor: to be confirmed

Date: Thursday 1st and Friday 2nd September 2011 Time: 9.00am – 5.00pm

Cost: £220

Limited Number: 4

Location: Home Farm House, Somerby

In this two day course novice cooks will be given the skills needed to produce nutritious, affordable, easy and delicious food as they set out into the world.

They will be guided through the basic battery needed in the kitchen and the skills to produce a good meal. Knife skills, simple sauces and soups, quick easy balanced meals, preparing vegetables and salads, setting up a basic pantry, thrifty cooking and shopping tips as well as creating a dinner party on a budget.

FOOD FOR FREE

Tutor: Lorraine Bellis

Date: Thursday 8th September 2011

Time: 10.00am – 4.00pm

Cost: £65 includes refreshments and lunch

Location: Home Farm House, Somerby

Wild food is available for us all and is the optimum in local and season produce.

In this workshop you will discover a feast of edible opportunities in the hedgerow and how delicious some weeds can be. Learn to cook, prepare and preserve these plants as well as how to forage sustainably, safety guidelines and laws.

LEARN TO SCYTHE AND MAKE A HAYRICK

Tutor: Ray Lister

Date: Friday 9th September 2011

Time: 10am-4pm

Cost: £85 includes materials, equipment, refreshments and lunch

Location: Home Farm House, Somerby

Ray Lister leads this workshop with very good credentials, having been a former British scything champion. Come along to learn the skills and techniques of how to use the Austrian scythe. This lighter, versatile tool can make short work of cutting around your orchard, meadow, garden and even cutting the lawn. This is not hard work when you have the technique and good exercise as well as carbon neutral.

The workshop covers setting up your scythe, different techniques, sharpening and maintenance of the tool. Use the scythed grass for mulching and making hayracks, which will be demonstrated.

CHICKEN KEEPING

Date: Tuesday 13th September 2010

Time: 10am – 2pm

Cost: £45 includes refreshments

Location: Home Farm House, Somerby

10 minutes a day is all it takes to provide your household with delicious fresh eggs. During this half day you will handle hens, discuss housing, feeding, breeds,

a daily routine, eggs, current regulations and how to maximise production. Fenella will look at common pests, diseases and treatments, breeding and showing. This workshop is ideal for the novice as well as the experienced.

COMPOST AND GREEN MANURES

Tutor: Lorraine Bellis

Date: Saturday 17th September 2011

Time: 10.00am – 1.00pm

Cost: £40 includes refreshments

Location: Home Farm House, Somerby

Soil vitality and maintenance is the foundation of good organic gardening. A vital, living soil will reward you a thousand fold and it is essential that we replenish what we take out.

In this half day workshop we will discuss setting up a composting system, where, what, how, hints and tips. We will also look at the use of green manures and their role in maintaining soil structure and nutrient content. Green manures are natural fertilizers, weed suppressants and under crops as well as good nourishment and protection in fallow beds. Healthy, vital soil produces healthy, vital plants.

THE POISON GARDEN

Tutor: John Robertson

Date: Friday 23rd September 2011

Time: 10.00am - 4.00pm

Cost: £25 includes refreshments

Location: Home Farm House, Somerby

John Robertson was a volunteer for the Alnwick Castle Garden when he was asked to undertake research into the stories of plants planned for the Poison Garden and was subsequently appointed the Poison Garden Warden when the new gardens opened in 2005. Last year saw the arrival of his first book – 'Is That Cat Dead? – and other questions about poison plants'. One reviewer said the book 'has to be one of the most fascinating gardening books that I have ever read.'

In this lecture and practical workshop John will talk about the potentially dangerous plants that abound in our gardens and our relationship with them, their folklore and general properties. John's knowledge of poisonous plants is enormous and his anecdotal illustration amusing as well as informative. Don't miss it. www.thepoisongarden.com

MAKE DO AND MEND – supervised monthly mending workshop

Tutor: Zoe Earls

Date: Wednesday 28th September 2011

Time: 10.00 am – 1.00 pm

Cost: £20 includes materials and refreshments

Location: Home Farm House, Somerby

Zoe Earls who leads all our Stitch in Time workshops supervises this half-day mending workshop. Bring along anything that needs mending and be guided on how to repair and renovate. Not only will you save money on mending costs or buying something new, you will hone some old or new skills and do so in good company.

SAUSAGE MAKING – demonstration and hands on

Tutor: Chris Fletcher from LSSSC

Date: Saturday 24th September 2011

Time: 10.00am – 3.00pm

Cost: £45 includes refreshments

Location: Home Farm House, Somerby

Making sausages is easier than you think. Join Chris Fletcher from the Lincolnshire Smallholding Association for this demonstration and hands on workshop.

MAKE YOUR OWN PÂTISSERIE – a demonstration

Tutor: Linda Hewett

Date: Thursday 29th September 2011

Time: 10.00am - 2.00pm

Cost: £55 includes refreshments

Location: Home Farm House, Somerby

Bread is the staff of life and the patisserie provides gorgeous treats for special days.

Join Linda Hewitt from Fulbeck Bread www.fulbeckbread.co.uk as she demonstrates that producing an array of mouth watering pastries for breakfast is not as hard as you think and remarkably rewarding. Linda will include croissants, pastries, brioche and other sweet breads.