

Lifelong Learning Courses at The Magdalen Project June to December 2010

JUNE 2010

2 nd	10:30 – 12:30pm	FAMILY WEEK – STORYTELLING	FREE
9 th	10am – 4pm	Introduction to Land Management	£70
10 th	10am – 4pm	Introduction to Poultry	£70
10 th	10am – 3:30pm	Posh & Exotic Bread Making	£70
23 rd	10am – 3:30pm	Bee Keeping	£70
23 rd	10am – 3:30pm	Stonewalling	£70
24 th	10am – 3:30pm	Successful Gluten-free Baking	£70
29 th	6pm – 9pm	Storytelling through the Seasons	£35
30 th	10am – 3:30pm	Cheesemaking	£70

JULY 2010

14 th	10am - 3:30pm	Woodturning	£77.50
14 th	10am - 3:30pm	Introduction to Smallholding	£77.50
14 th	10am – 3:30pm	Hedgerow Walking Sticks	£77.50
15 th	10am - 3:30pm	Bread Making for the Terrified	£77.50
21 st	10am - 3:30pm	Permaculture Taster Day	£77.50
22 nd	10am - 3:30pm	Felt Making	£77.50

AUGUST 2010

2 nd	9:30am – 4pm	Kids Summer Fun Day – Survival in the Wild	£27.50
4 th	9:30am – 4pm	Kids Summer Fun Day – Farmers in Training	£27.50
6 th	9:30am - 4pm	Kids Summer Fun Day - Bugs & Wildlife	£27.50
12 th	10am - 4pm	Posh & Exotic Bread Making	£77.50
27 th	9:30am – 5pm	Cob Oven Making	£95.00

SEPTEMBER 2010

1 st	10am - 4pm	Pigs for the Smallholder	£77.50
5 th	11am - 4pm	MAGDALEN COUNTRY FAYRE	£2 Adults, Kids FREE
15 th	10am – 4pm	Preserving	£77.50
16 th	10am – 4pm	Permaculture Taster Day	£77.50
16 th	10am – 3:30pm	Hedgerow Walking Sticks	£77.50
18 th & 19 th	10am – 4pm	Sustainable Living	TBC
22 nd	10am – 3:30pm	Cheesemaking	£77.50
23 rd	10am - 3:30pm	Successful Gluten Free Baking	£77.50
29 th	10am - 4pm	Stonewalling	£77.50
29 th	10am - 4pm	Introduction to Land Management	£77.50

OCTOBER 2010

15 th	10am – 3:30pm	Willow Garden Sculpture	£77.50
15 th	10am – 3:30pm	Cider Making	£77.50
15 th	10am – 3:30pm	Woodturning	£77.50
15 th	10am – 4pm	Introduction to Poultry	£77.50
16 th	10am – 3:30pm	Cider Making	£77.50
16 th	10am – 4pm	Meat Curing	£77.50
20 th	10am – 4pm	Introduction to Sheep	£77.50
21 st	10am – 4pm	Posh & Exotic Bread Making	£77.50
27 th	10am – 4pm	Hedgelaying	£77.50

The Magdalen Project

Magdalen Farm Winsham Chard Somerset TA20 4PA

Telephone 01460 30144 Fax 01460 30177 E-Mail courses@themagdalenproject.org.uk Website www.themagdalenproject.org.uk

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27 th	10am – 4pm	Soil: The Key to a Successful Smallholding	£77.50
28 th	10am – 3:30pm	Sausage & Pate at Home	£77.50
NOVEMBER 2010			
3 rd	10am – 4pm	Introduction to Cattle	£77.50
4 th	10am – 3:30pm	Soap making	£77.50
11 th	10am – 4pm	Hedgelaying	£77.50
11 th	10am - 3:30pm	Felt Making	£77.50
18 th	10am – 3:30pm	Bread Making for the Terrified	£77.50
19 th	10am – 4pm	New Woodlands – Planning it, Planting it, Funding it	£77.50
24 th	10am – 4pm	Introduction to Smallholding	£77.50
25 th	10am – 3:30pm	Candle Making	£77.50
25 th	10am – 3:30pm	Successful Gluten Free Baking	£77.50
28 th	11am – 3pm	Magdalen Christmas Family Fayre	£2 Adults Kids FREE
DECEMBER 2010			
1 st	10am – 3:30pm	Cheesemaking	£77.50
2 nd	10am – 3:30pm	Willow Christmas Decorations	£77.50
9 th	10am – 3:30pm	Christmas Bread Making	£77.50
10 th	10am – 4pm	Hedgelaying	£77.50

All our courses are located at The Magdalen Project Educational Centre and Organic Farm. We only use experienced tutors and keep group sizes small so that your questions can be addressed with the tutor. Included in your fee is the notes, light refreshments and a hearty lunch for all day courses.

To book please call Lisa on 01460 30144
Or email : courses@themagdalenproject.org.uk

Full details can be found on the website at www.themagdalenproject.org.uk

FULL COURSE SCHEDULE

JUNE

- | | | | |
|---|--------------------------|---|-------------|
| 2nd June | 10:30am – 12:30pm | Family Week Storytelling in the Woods | FREE |
| Bring your kids, family and friends and join us for storytelling in the woods while roasting marshmallows over the fire. Bring a packed lunch and enjoy a tour of the farm and meet all the animals. Booking Essential. | | | |
| 9th June | 10am – 4pm | Introduction to Land Management
with Nick Cox | £70 |
| A fantastic new course for the small holder; learn the process of and silage making from maintaining your grass to creating the finished products. Also learn how to care for your land particularly hedgerow management. | | | |
| 10th June | 10am – 4pm | Introduction to Poultry
With Paul Thompson | £70 |
| Interested in keeping a few chickens and wondering where to start? This introductory session covers both theoretical and practical sessions on sourcing your chickens; general husbandry; feed and range management; chicken behaviour and welfare and animal handling. | | | |
| 10th June | 10am – 3:30pm | Posh & Exotic Bread Making
With Tracey Smith, BBC broadcaster and downshifting expert | £70 |
| If you have the basic knowledge of bread making, take it to the next level with Tracey. She will teach you to make a range of breads using different recipes and Magdalen's fresh seasonal produce. You will even be able to take your bread home and impress your family with your new skills. | | | |
| 23rd June | 10am – 3:30pm | Bee Keeping
With Colin Comben | £70 |
| Find out about all aspects of keeping bees and extracting honey for your table. | | | |
| 23rd June | 10am – 3:30pm | Stonewalling
With Jonno Farey | £70 |
| Learn the skill of repairing and building traditional stonewalls, using a variety of different styles, techniques and mortars | | | |
| 24th June | 10am – 3:30pm | Successful Gluten-free Baking
With Brian Murphy | £70 |
| Whether you are baking for yourself or someone else, learn how to do it so that everyone will enjoy it. You can produce top quality breads, cakes and more with simple instruction and the right ingredients. Suitable for wheat-, dairy-, and gluten-free diets. | | | |
| 29th June | 6pm – 9pm | Storytelling through the Seasons
With Michael Loader | £35 |
| Learn the art of storytelling using the seasons, nature and the environment to create magical stories, poems and plays with and for children. | | | |
| 30th June | 10am – 3:30pm | Cheesemaking
with Rita Ash | £70 |
| Spend an enjoyable day at the Madgalen Project learning how to make soft and hard cheeses on a small scale through this popular demonstration. | | | |

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JULY

14th July **10am – 4pm** **Introduction to Smallholding** **£77.50**

With Nick Cox

The first in a series of courses aimed at the novice or those thinking of setting up their own smallholding. This course will give an insight into keeping livestock such as cattle, sheep, pigs and poultry; covering the basic care and equipment requirements in each case along with land management techniques.

14th July **10am – 3:30pm** **Hedgerow Walking Sticks** **£77.50**

With Pete Snelson

Whether you prefer a thumbstick, staff or walker, this one day workshop will enable the uninitiated to identify, season and craft their own personal walking stick. You will straighten, carve and finish a basic, one-piece stick (or two!) as well as learn about different handles and finishes. An ideal chance to work with and appreciate the beauty of wood from hedgerows or coppiced woodland.

14th July **10am – 3:30pm** **Woodturning** **£77.50**

A practical course aimed at the novice learning about the art of woodturning. Learn all about the tools and equipment required and how to use different woods to create impressive wooden items.

15th July **10am – 3:30pm** **Bread Making for the Terrified** **£77.50**

With Tracey Smith, BBC broadcaster and downshifting expert

Tracey will take the fear out of bread making and teach you all you need to know about basic bread making plus a more exotic recipe.

21st July **10am – 4pm** **Permaculture Taster Day** **£77.50**

With Jill Strawbridge – Magdalen's Horticulturalist.

22nd July **10am – 3:30pm** **Felt Making** **£77.50**

Heather Coley

Enjoy a practical day learning the art of wet felt making. Look at the different types of wool and learn all about the process of felt making to produce a pots & gifts and create pictures by painting with wool.

AUGUST

2nd August **9:30am – 4pm** **Easter Kids Fun Day – Survival in the Wild** **£27.50**

With Faye Western

Aimed at 8 to 12 year olds with a sense of fun and adventure, under 8's welcome with accompanying adult. Join us as we jump into the Magdalen Time Machine and go back 10,000 years! We'll divide into tribes, put on our war paint and head to the forest to make shelters and light fires without using matches. We will cook snacks over a campfire, dig for clay, go hunting and make magical tree spirits. Children will learn about and make dream catchers, a tradition of Native American Indians, which can be taken home.

4th August **9:30am – 4pm** **Easter Kids Fun Day – Farmers in Training** **£27.50**

With Faye Western

Aimed at 8 to 12 year olds with a sense of fun and adventure, under 8's welcome with accompanying adult. Calling all enthusiastic children who love all things farming! Children will visit and feed our animals, help out with farm jobs such as collecting and sorting chicken eggs, make scarecrows, and learn how to harvest vegetables and fruit. Making pizzas in our outdoor cob oven will be a highlight of the day, and there will be a chance to learn some new recipes when we cook our harvested food over a fire, and of course, eat it!

6th August **9:30am – 4pm** **Muck & Magic Wildlife** **£27.50**

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With Faye Western

Anyone who loves wildlife will love our activities about all creatures great and small. Children will take part in Magdalen's 'Wildlife Challenge', discover what lies beneath when we go pond and river dipping, and find the hideouts for minibeasts when we head off minibeast hunting. There will be chance to us simple tools when we make bird boxes (to take home), play games and test senses with some fun games all about beasts, bugs and wildlife!

12th August **10am – 3:30pm** **Posh & Exotic Bread Making** **£77.50**

With Tracey Smith, BBC broadcaster and downshifting expert

If you have the basic knowledge of bread making, take it to the next level with Tracey. She will teach you to make a range of breads using different recipes and Magdalen's fresh seasonal produce. You will even be able to take your bread home and impress your family with your new skills.

27th August **9:30am – 5pm** **Cob Oven Building** **£95**

With Matilda Western

Building a beautiful wood fired oven out of your own garden earth is as simple as making mud pies! What could be better than cooking pizzas in just a few minutes or a loaf of home baked bread. Matilda will guide you through all the processes of building your own oven. From choosing the site to the foundations and finally at the end of the course you will have the opportunity to relax and sample some earth oven cooked food.

SEPTEMBER

1st September **10am – 4pm** **Pigs for the Smallholder** **£77.50**

With Nick Cox

A one day course covering all aspects of keeping pigs. This includes choosing the most appropriate breed for your needs, the necessary equipment, nutrition, breeding & farrowing, herd health, producing stock for sale, and meeting legal requirements. Suitable for all from the complete beginner to the more experienced pig keeper.

5th September **11am – 4pm** **MAGDALEN COUNTRY FAYRE** **£2 Adults, Kids FREE**

A day out for the whole family with country pursuits, craft and produce stalls and tours around the farm. Food and drink will be on offer along with music and dance and great childrens activities.

15th September **10am – 4pm** **Preserving** **£77.50**

With John Woodward

Learn the art of preserving using seasonal produce with John on a hands-on session in our kitchens. Learn about pickles, jam, relishes, chutneys and more

16th September **10am – 4pm** **Permaculture Taster Day** **£77.50**

With Jill Strawbridge – Magdalen's Horticulturalist.

8th April **10am – 3:30pm** **Hedgerow Walking Sticks** **£70**

With Pete Snelson

Whether you prefer a thumbstick, staff or walker, this one day workshop will enable the uninitiated to identify, season and craft their own personal walking stick. You will straighten, carve and finish a basic, one-piece stick (or two!) as well as learn about different handles and finishes. An ideal chance to work with and appreciate the beauty of wood from hedgerows or coppiced woodland

18th & 19th September **10am – 4pm** **Sustainable Living Weekend** **TBC**

With Giles Aspinall, Magdalen's Chief Executive

A weekend in how to live your life in a more sustainable and environmentally friendly way.

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with Rita Ash

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With Brian Murphy

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29th September **10am – 3:30pm** **Stonewalling** **£77.50**

With Jonno Farey

Learn the skill of repairing and building traditional stonewalls, using a variety of different styles, techniques and mortars

29th September **10am – 4pm** **Introduction to Land Management** **£77.50**

with Nick Cox

A fantastic new course for the small holder; learn the process of and silage making from maintaining your grass to creating the finished products. Also learn how to care for your land particularly hedgerow management.

OCTOBER

15th October **10am – 3:30pm** **Willow Garden Sculpture** **£77.50**

With Sarah Meikle

Learn the basic techniques of working with willow then use the skills to create your choice of items: an arbour for climbing plants, an animal or bird or a hanging basket for trailing plants. Sarah will give you plenty of ideas and encouragement to make something which will really enhance your garden and is practical as well as decorative.

15th October **10am – 4pm** **Introduction to Poultry** **£77.50**

With Paul Thompson

Interested in keeping a few chickens and wondering where to start? This introductory session covers both theoretical and practical sessions on sourcing your chickens; general husbandry; feed and range management; chicken behaviour and welfare and animal handling.

15th October **10am – 3:30pm** **Woodturning** **£77.50**

A practical course aimed at the novice learning about the art of woodturning. Learn all about the tools and equipment required and how to use different woods to create impressive wooden items.

15th or 16th October **10am – 3:30pm** **Apple Juicing for Cider Making** **£77.50**

With Colin & Julile Comben

A practical course with part of the day being spent milling and pressing apples for juice and cider. There will be a demonstration and discussion about the different equipment used and as the day progresses you will find out about the different methods of making and dispensing cider and juice and also pasteurisation. You will be able to take home samples of juice or juice to be fermented!

16th October **10am – 4pm** **Meat Curing** **£77.50**

With John Woodward

This practical course will take you through the traditions of meat preparation including hams, bacon, beef and poultry. Prepare succulent meals ready for any table.

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20th October **10am – 4pm** a landscape for learning
Sheep for the Smallholder **£77.50**
With Nick Cox

A one day course covering all aspects of keeping sheep. This includes choosing the most appropriate breed for your needs, the necessary equipment, nutrition, breeding & lambing, flock health, producing stock for sale, and meeting legal requirements. Suitable for all from the complete beginner to the more experienced shepherd.

21st October **10am – 3:30pm** **Posh & Exotic Bread Making** **£77.50**
With Tracey Smith, BBC broadcaster and downshifting expert

If you have the basic knowledge of bread making, take it to the next level with Tracey. She will teach you to make a range of breads using different recipes and Magdalen's fresh seasonal produce. You will even be able to take your bread home and impress your family with your new skills

27th October **10am – 4pm** **Hedgelaying** **£77.50**
With Giles Aspinall, Magdalen's Chief Executive

Master the traditional craft of hedgelaying. By laying correctly we can lengthen the life of trees, encourage new growth and thicken the hedge so encouraging a greater range of wildlife

27th October **10am – 4pm** **Soil: The Key to a Successful Smallholding** **£77.50**
With Lois Phillips, Soil Expert

Understanding the soil is the basis to a successful smallholding. This is a day dedicated to dirt: understanding soil types, textures and tests; what grows where; feeding the soil; spotting and dealing with potential problems. You are welcome to bring samples of your own soil to analyse on the day.

28th October **10am – 3:30pm** **Sausage & Pate at Home** **£77.50**
With Tracey Smith, BBC broadcaster and downshifting expert

Learn how easy it is to make sausages in your own home. This is an introductory hands-on course suitable for the enthusiast or the small scale farm producer. You will be able to make up recipes as required using ingredients from the garden and larder.

NOVEMBER

3rd November **10am – 4pm** **Cattle for the Smallholder** **£77.50**
With Nick Cox

A one day course covering all aspects of keeping cattle. This includes choosing the most appropriate breed for your needs, the necessary equipment, nutrition, breeding & calving, herd health, producing stock for sale, and meeting legal requirements. Suitable for all from the complete beginner to the more experienced cow person.

4th November **10am – 3:30pm** **Soap Making** **£77.50**
With Sarah Meikle

The day will cover a variety of soaps, from a practical hand cleanser to luxurious almond soap and a deliciously scented Spice Soap (for the men). The products from the day will brighten up anyone's bathroom and could provide some truly personalised gifts for loved ones.

11th November **10am – 4pm** **Hedgelaying** **£77.50**
With Giles Aspinall, Magdalen's Chief Executive

Master the traditional craft of hedgelaying. By laying correctly we can lengthen the life of trees, encourage new growth and thicken the hedge so encouraging a greater range of wildlife

11th November **10am – 3:30pm** **Felt Making** **£77.50**
Heather Coley

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10th December

10am – 4pm

Hedgelaying

£77.50

With Giles Aspinall, Magdalen's Chief Executive

Master the traditional craft of hedgelaying. By laying correctly we can lengthen the life of trees, encourage new growth and thicken the hedge so encouraging a greater range of wildlife

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Patron – Hugh Fearnley-Whittingstall

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