

## Rural Craft & Food Courses March to June 2010

### MARCH 2010

3 <sup>rd</sup>	10am – 4pm	Pigs for the Smallholder	
4 <sup>th</sup>	10am -3:30pm	Living Willow	
10 <sup>th</sup>	10am – 4pm	Hedgerow Walking Sticks	
11 <sup>th</sup>	10am – 3:30pm	Sausage & Pate at Home	
17 <sup>th</sup>	10am – 4pm	Hedgelaying	
18 <sup>th</sup>	10am – 3:30pm	Bread Making for the Terrified	
24 <sup>th</sup>	10am – 3:30pm	Successful Gluten-free Baking	
25 <sup>th</sup>	10am – 4pm	Cattle for the Smallholder	
31 <sup>st</sup>	10am – 4pm	Introduction to Smallholding	

### APRIL 2010

8 <sup>th</sup>	10am – 3:30pm	Posh & Exotic Bread Making	
8 <sup>th</sup>	10am – 3:30pm	Hedgerow Walking Sticks	
14 <sup>th</sup>	9:30am – 4pm	Easter Kids Fun Day – Survival in the Wild	£25
16 <sup>th</sup>	9:30am – 4pm	Easter Kids Fun Day – Farmers in Training	£25
21 <sup>st</sup>	10am – 4pm	Stonewalling	
21 <sup>st</sup>	10am – 3:30pm	Rag Rugging	
22 <sup>nd</sup>	10am – 4pm	Introduction to Poultry	
28 <sup>th</sup>	10am – 3:30pm	Lime Rendering	
28 <sup>th</sup>	10am – 3:30pm	Making Spring Paper Flowers	
29 <sup>th</sup>	10am – 3:30pm	Soap Making	

### MAY 2010

6 <sup>th</sup>	10am – 3:30pm	Willow Garden Sculpture	
8 <sup>th</sup>	10am – 3:30pm	Cheesemaking	
8 <sup>th</sup> /9 <sup>th</sup>	10am – 3:30pm	Cob Oven Building	£125
8 <sup>th</sup>	10am – 4pm	Pigs for the Smallholder	
11 <sup>th</sup>	6pm – 9pm	Storytelling through the Seasons	£35
12 <sup>th</sup>	10am – 4pm	Incubation for Poultry	
13 <sup>th</sup>	10am – 3:30pm	Bread Making for the Terrified	
26 <sup>th</sup>	10am – 4pm	Sheep for the Smallholder	
26 <sup>th</sup>	10am – 3:30pm	Herbs at Home	

### JUNE 2010

9 <sup>th</sup>	10am – 4pm	Introduction to Land Management	
10 <sup>th</sup>	10am – 4pm	Introduction to Poultry	
10 <sup>th</sup>	10am – 3:30pm	Posh & Exotic Bread Making	
23 <sup>rd</sup>	10am – 3:30pm	Bee Keeping	
23 <sup>rd</sup>	10am – 3:30pm	Stonewalling	
24 <sup>th</sup>	10am – 3:30pm	Successful Gluten-free Baking	
29 <sup>th</sup>	6pm – 9pm	Storytelling through the Seasons	£35
30 <sup>th</sup>	10am – 3:30pm	Cheesemaking	

All our courses are located at The Magdalen Project Educational Centre and Organic Farm and cost £70 per person unless otherwise stated. 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.

The Magdalen Project

Magdalen Farm Winsham Chard Somerset TA20 4PA

Telephone 01460 30144 Fax 01460 30177 E-Mail [courses@themagdalenproject.org.uk](mailto:courses@themagdalenproject.org.uk) Website [www.themagdalenproject.org.uk](http://www.themagdalenproject.org.uk)

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### FULL COURSE SCHEDULE

#### MARCH

**3<sup>rd</sup> March**                      **10am – 4pm**                      **Pigs for the Smallholder**  
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.

**4<sup>th</sup> March**                      **10am -3:30pm**                      **Living Willow**  
With Sarah Meikle

Find out about the ground preparation and the simple weaves needed to create willow arbours, tunnels, arches, fences and mazes. Learn how to make a willow chair and take it home with you!

**11<sup>th</sup> March**                      **10am – 3:30pm**                      **Sausage & Pate at Home**  
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.

**17<sup>th</sup> March**                      **10am – 4pm**                      **Hedgelaying**  
With Nick Cox

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

**18<sup>th</sup> March**                      **10am – 3:30pm**                      **Bread Making for the Terrified**  
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.

**24<sup>th</sup> March**                      **10am – 3:30pm**                      **Successful Gluten-free Baking**  
With Brian Murphy

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.

**25<sup>th</sup> March**                      **10am – 4pm**                      **Cattle for the Smallholder**  
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.

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**31<sup>st</sup> March**                      **10am – 4pm**                      **Introduction to Smallholding**  
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.

**APRIL**

**8<sup>th</sup> April**                      **10am – 3:30pm**                      **Posh & Exotic Bread Making**  
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.

**8<sup>th</sup> April**                      **10am – 3:30pm**                      **Hedgerow Walking Sticks**  
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.

**14<sup>th</sup> April**                      **9:30am – 4pm**                      **Easter Kids Fun Day – Survival in the Wild**      **£25**  
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.

**16<sup>th</sup> April**                      **9:30am – 4pm**                      **Easter Kids Fun Day – Farmers in Training**      **£25**  
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!

**21<sup>st</sup> April**                      **10am – 4pm**                      **Stonewalling**  
With Jonno Farey

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

**21<sup>st</sup> April**                      **10am – 3:30pm**                      **Rag Rugging**  
With Libby Lister

Using old skills to turn old, unwanted textiles into hard-wearing and decorative rugs.

**22<sup>nd</sup> April**                      **10am – 4pm**                      **Introduction to Poultry**  
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.

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**28<sup>th</sup> April**                      **10am – 3:30pm**                      **Lime Rendering**  
With Jonno Farey

A practical hands-on course. No prior knowledge is necessary as participants will be introduced to the basic theory and practice of working with lime. Learn about the reasons for using lime, mixing lime mortars, renders and plasters and their practical application.

**28<sup>th</sup> April**                      **10am – 3:30pm**                      **Making Spring Paper Flower Decorations**  
With Libby Lister

Create long lasting floral and cake decorations using crepe paper.

**29<sup>th</sup> April**                      **10am – 3:30pm**                      **Soap Making**  
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.

**MAY**

**6<sup>th</sup> May**                      **10am – 3:30pm**                      **Willow Garden Sculpture**  
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.

**8<sup>th</sup> May**                      **10am – 3:30pm**                      **Cheesemaking**  
with Rita Ash

Spend an enjoyable day at the Madgalen Project learning how to make soft and hard cheeses on a small scale through this popular demonstration.

**8<sup>th</sup> /9<sup>th</sup> May**                      **10am – 3:30pm**                      **Cob Oven Building**                      **£125**  
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.

**8<sup>th</sup> May**                      **10am – 4pm**                      **Pigs for the Smallholder**  
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.

**11<sup>th</sup> May**                      **6pm – 9pm**                      **Storytelling through the Seasons**                      **£35**  
With Michael Loader

Learn the art of storytelling using the seasons, nature and the environment to create magical stories, poems and plays with and for children.

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**12<sup>th</sup> May**                      **10am – 4pm**                      **Incubation for Poultry**  
With Paul Thompson

A one day course covering all aspects of rearing your own poultry. This includes equipment, choosing hatching eggs, incubation and storage.

**13<sup>th</sup> May**                      **10am – 3:30pm**                      **Bread Making for the Terrified**

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.

**26<sup>th</sup> May**                      **10am – 4pm**                      **Sheep for the Smallholder**

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.

**26<sup>th</sup> May**                      **10am – 3:30pm**                      **Herbs for the Home**

With Libby Lister

Create ointments and potions using herbs from your garden reading for cooking, health or beauty.

**JUNE**

**9<sup>th</sup> June**                      **10am – 4pm**                      **Introduction to Land Management**  
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.

**10<sup>th</sup> June**                      **10am – 4pm**                      **Introduction to Poultry**  
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**23<sup>rd</sup> June**                      **10am – 3:30pm**                      **Bee Keeping**  
With Colin Comben

Find out about all aspects of keeping bees and extracting honey for your table.

**23<sup>rd</sup> June**                      **10am – 3:30pm**                      **Stonewalling**  
With Jonno Farey

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

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With Brian Murphy

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Patron – Hugh Fearnley-Whittingstall

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