



## 2010 SPRING /SUMMER PROGRAMME

### MARCH 2010

A WILLOW COPPICE – establishing and maintaining

Tutor: Ray Lister

Date: Saturday 6<sup>th</sup> March 2010

Time: 10.00am – 3.00pm

Cost: £65 includes refreshments and lunch

Location: Home Farm, Somerby

Ray Lister is a local woodsman and craftsman who has been involved in woodland management for 20 years, teaching traditional and rural crafts. He has travelled worldwide practising his craft, teaching and learning. He now manages local woodland growing hazel, willow and ash for coppicing and charcoal making as well as utilizing in basketry, furniture, hurdle making and other crafts.

There are many reasons for establishing a willow coppice. As well as fuel willow can be used for craft, fencing, house and boat building, cricket bats, making living willow structures as well as medicinally. Ray will lead you through the establishment and management of a willow coppice. Learn where, how and what to plant. There are many useful and colourful varieties and there will be cuttings available on the day as well as examples of baskets, rustic furniture, willow hurdles, plant supports and garden sculpture. You will practise weaving willow into something for the garden. All materials, refreshments and lunch included.

### KEEPING AND EATING PIGS

Tutor: Brian Codling [www.rectoryreserve.co.uk](http://www.rectoryreserve.co.uk)

Date: Saturday 20<sup>th</sup> March 2010

Time: 9.30am – 4.30pm

Cost: £75 includes delicious array of pork produce for lunch

Location: The Old Rectory, Fulletby, Horncastle

[www.WickedStepmothersWorld.co.uk](http://www.WickedStepmothersWorld.co.uk)

Home Farm House Somerby Lincolnshire DN38 6EX

Tel: 01652 628560 Mobile: 079 74 245 138

Brian Codling 'retired' to Lincolnshire, a move that enabled him to indulge a lifelong interest in pigs. Learning that the Lincolnshire Curly Coated Pig became extinct in 1972, the last farm animal to suffer this fate, he determined to turn passion to practicality! For the last three years he has been breeding their cousins, woolly Mangalitza Pigs and has developed a range of delicious foods from these pigs, reflecting their local heritage.

If you would like to learn what's involved in keeping a pig including housing, food, costs, disease, processing as well as transport and legal issues join us for the day at Rectory Reserve. Not only is it important to know the provenance of the food we eat, pigs are great company and can help in clearing land for cultivation.

## APRIL 2010

THE ORGANIC KITCHEN GARDEN – get ready for the coming season

Tutor: Dustin Hamilton

Date: Tuesday 13<sup>th</sup> April 2010

10.00am – 4.00pm

Cost: £65 includes refreshments and lunch

Location: Home Farm, Somerby

In this workshop Dustin Hamilton who is currently Head Gardener at Brocklesby Estate and is soon to take up the position of Garden Manager at Daylesford Estate, Gloucestershire (home of Daylesford Organic), will lead you through the setting up and management of an organic vegetable garden for the coming season.

He will cover site selection, soil preparation, crop planning, best varieties, growing seedlings, planting out and successive sowing, rotation, watering, feeding, tools, staking and protection from pests and diseases and harvesting as well as storing crops.

COMPOSTING AND GREEN MANURES

Tutor: Dustin Hamilton

Date: Wednesday 14<sup>th</sup> April 2010

Time: 10.00am – 1.30pm

Cost: £35 includes refreshments

Location: Home Farm, Somerby

Dustin Hamilton is the master of composting and the use of green manures for the enrichment of the soil. 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 Dustin will discuss setting up a composting system, where, what, how, hints and tips. He 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 CUTTING PATCH – grow flowers for cutting

Tutor: Rachel Petheram from Catkin Flowers [www.catkinflowers.co.uk](http://www.catkinflowers.co.uk)

Date: Thursday 15<sup>th</sup> April 2010

Time: 10.00am – 4.00pm

Cost: £85 includes refreshments and lunch

Location: Wimbledon, London

Rachel Petheram from Catkin Flowers returns with this early spring workshop to inspire you again. You don't need more than a patch of land and a good plan to produce cutting flowers all year round.

Rachel, who has her cutting garden in the beautiful walled garden at Doddington Hall in Lincolnshire, will guide you through selection of site and its plan, plant lists and the best varieties, invaluable tips on planting, growing, cutting and preserving the life of cut flowers and provide resource material.

#### THE ART OF TOPIARY

Tutor: James Crebbin-Bailey [www.topiaryarts.com](http://www.topiaryarts.com)

Date: Friday 16<sup>th</sup> April 2010

Time: 10.00am – 4.00pm

Cost: £95 includes all materials, refreshments and lunch

Location: Wimbledon, London

James Crebbin-Bailey is a specialist in Sculptural Topiary, his skills and work having been displayed at RHS Chelsea, Hampton Court, as well as on television and in several books.

In his hands-on workshop James gives expert advice and guidance on how to cut topiary step-by-step. You will learn the different varieties of buxus and other suitable plants for topiary and their habits and attributes, the training of plant shapes, care and maintenance, the tools to use, design and shaping as well as technique and cutting. Take home your finished box topiary.

#### KEEPING CHICKENS IN TOWN

Tutor: Polly Gibb  
Date: Saturday 17<sup>th</sup> April 2010  
Time: 10.00am – 4.00pm  
Cost: £95 includes refreshments and lunch  
Location: Wimbledon, London

Polly Gibb is a smallholding specialist who breeds pure and rare breed poultry. Whether keeping chickens in the country or the city, Polly advocates that 10 minutes a day is all it takes to provide your household with delicious, fresh eggs.

During the course of the day you will handle hens, hatch chicks, discuss housing, feeding, breeds, a daily routine, eggs, current regulations and how to maximise production. Polly will look at common pests, diseases and treatments, breeding and showing. This course is ideal for the novice as well as the experienced and lots of information about resources and best stockists.

#### THE GOOD LIFE – becoming self sufficient

Tutor: Justine Forbes  
Date: Tuesday 20<sup>th</sup> April 2008  
Time: 10.00am – 4.00pm  
Cost: £65 includes refreshments and lunch  
Location: Home Farm, Somerby

Justine Forbes has lived the good life in Lincolnshire for 6 years when she retired from banking in London. She keeps pigs, bees, geese, hens and ducks and is rapidly heading towards self-sufficiency. Trained as a garden designer she is keen that “growing your own” doesn’t mean dropping the aesthetic side of gardening, and that intelligent land management can mean better yields and less work.

Join her for the day as she imparts all she has learnt the hard way to make your journey easier. Justine will talk about the smallholding, animal husbandry and employing your livestock to your work force. She will cover growing vegetables, fruit, nuts, vines, hops and fuel as well as their storage and the bartering of produce. On 3 acres Justine produces cider, wine, beer, fruit and vegetables and coppiced firewood as well as plentiful supply of wild food for foraging. Storing and preserving the harvest as well as curing meat sees her through the winter months and any surplus can be used to exchange for things she needs.

#### BREAD MAKING – it’s simple

Tutor: a demonstration with Linda Hewitt [www.fulbeckbread.co.uk](http://www.fulbeckbread.co.uk)  
Thursday 21st April 2010  
10.00am – 2.00pm  
Cost: £55  
Location: Home Farm, Somerby

Bread is the staff of life and Linda Hewitt from Fulbeck Bread is an expert bread maker and inspirational demonstrator. Join her for this demonstration and learn that it is actually quite simple to produce home made bread and that basic bread dough can come in many forms, shapes and sizes, savoury and sweet. You will never look back!

#### WEAVE A WILLOW FRAME BASKET

Tutor: Ray Lister

Date: Thursday 22<sup>nd</sup> April 2010

Time: 10.00am – 4.00pm

Location: Home Farm, Somerby

Cost: £85 includes materials, refreshments and lunch

Ray Lister, basket maker and woodsman, will lead this workshop in which you will make a frame basket from locally grown willow.

Frame basketry is an ancient form of basket making and is a country craft found in Celtic regions. This style lends itself to simple, organic shapes and the use of wild and hedgerow material. A simple technique to master you will make a small, round egg or berry basket using colourful, organically grown local willow. No experience necessary.

#### KEEPING CHICKENS IN THE GARDEN

Tutor: Polly Gibb

Date: Saturday 24<sup>th</sup> April 2010

Time: 10.00am – 4.00pm

Cost: £85 includes refreshments and lunch

Location: Home Farm, Somerby

Polly Gibb returns for another season to run her very popular chicken-keeping workshop. Polly advocates that 10 minutes a day is all it takes to produce delicious, fresh eggs for your household. Book early as places fill fast.

#### A HAZEL COPPICE – establishing and maintaining

Tutor: Ray Lister

Date: Sunday 25<sup>th</sup> April 2010

Time: 10.00am – 4.00pm

Cost: £65 includes refreshments and lunch

Location: Home Farm, Somerby

Ray Lister returns for the day to lead you through the establishment and management of a hazel coppice. Hazel has been grown as a coppice crop for over 1000 years but the practice virtually disappeared in the 1960's with the production of plastics. Conservation and the demand for natural products made from hazel have seen its resurgence. Coppiced hazel can provide material for building, furniture, hurdles, beanpoles, pea sticks, thumb sticks, fuel as well as filberts, of course.

Ray will guide you through the planting of a small hazel coppice with native hazel plants. There will be seven compartments as it is coppiced on a seven-year-cycle. The workshop will

include choosing a site, preparing, planting, staking, protecting and the maintenance of a coppice. Learn how to use hazel – how to cleave it to make a hurdle as well as layer it to make a hedge. There will be lots of examples of hazel products and cuttings available.

#### LEARN TO MAKE WILLOW PLANT SUPPORTS

Tutor: Ray Lister

Tuesday 27<sup>th</sup> April 2010

10.00am – 4.00pm

Cost: £75 includes materials and plant support, refreshments and lunch

Location: Home Farm, Somerby

In this workshop Ray Lister will teach you how to use willow to construct a salmon putchet – an ancient form of fish trap – whose conical shape will grace your garden and provide support for your sweet peas, clematis or runner beans. Not only are plant supports functional they lend height and can give a focus to your garden. Ray will also demonstrate several other plant supports from locally coppiced willow. Take a support home along with lots of ideas for others.

#### A STITCH IN TIME – restoration and renovation and the basics of sewing

Tutor: Zoe Earls

Date: Wednesday 28 April 2010

Time: 10.00am – 4.00pm

Cost: £55 includes materials, refreshments and lunch

Location: Home Farm, Somerby

Zoe Earls runs a soft furnishings business locally having started her career in fashion design. In this workshop Zoe will teach sewing skills that may have passed you by or help you dust off old skills. Be inspired in this era of make do and mend to re-cycle, swap and renovate. Learn to sew on buttons, hem, topstitch, appliqué and trim. These techniques will be applied to a cushion to take home at the end of the day.

#### THE ART OF SEEING – an introduction to drawing and painting

Tutor: Jean Dex

Date: Wednesday 5 May OR Wednesday 15 September 2010

Time: 10am-4pm

Cost: £80 includes materials, refreshments and lunch

Location: Home Farm, Somerby

Jean Dex has been teaching art for over 40 years and believes absolutely that everyone has the capacity to paint and draw. It is simply a question of being taught the skills and having the confidence to make a start.

In this workshop Jean will introduce you to the pleasure of pastel painting and simple watercolour techniques. You will take home a still life study and a watercolour painting.

## MAY 2010

### LIFE DRAWING

Tutor: Chris Parker

Date: Saturday 8<sup>th</sup> May OR Sunday 9<sup>th</sup> May 2010

Time: 10.00am – 4.00pm

Cost: £85 includes materials, refreshments and lunch

Location: Home Farm, Somerby

Chris Parker won his degree in Fine Art and qualified as a teacher before joining a publishing company in London and working his way from illustrator to house photographer and designer. Branching out on his own he has worked as a photographer travelling the world to exotic locations for national magazines, tourism authorities, advertising agencies and as the Royal Press photographer, winning many international awards. Profiled on Radio 4's Consuming Passions, painting continues to be his passion.

Whether you have had experience drawing the human form or not this workshop is a wonderful one for a novice or for honing your skills. Find ways of approaching the figure using line and contour, how to bring energy to your drawing and the use of different weights of line with pencil and the use of charcoal as well as many more tips and techniques

### THE PRODUCTIVE GARDEN

Tutor: Polly Gibb

Date: Saturday 15<sup>th</sup> May 2010

Time: 10.00am – 4.00pm

Cost: £85 includes refreshments and lunch

Location: Home Farm, Somerby

Polly Gibb has been a passionate gardener for most of her life and for the past 12 years has been running Hillcroft Kitchen Gardens at her home in Sutton Bonington in Nottinghamshire. Her acre garden includes a potager, a cutting garden, an orchard, a herb garden as well as ornamental flowerbeds.

In this one-day workshop Polly covers setting up a potager; growing vegetable, herbs, flowers and fruit; the growing year; growing under glass and how to market and sell your produce. This workshop is suitable for anyone with an interest in self-sufficiency whether you have gardening experience or not. Even if your garden is a modest size it is possible to produce vegetables and flowers for the house all year round.

### CHOCOLATE MAKING - using spring flavours

Tutor: a demonstration with Fiona Sciolti [www.fionasciolti.co.uk](http://www.fionasciolti.co.uk)

Date: Wednesday 19<sup>th</sup> May 2010

Time: 10.00am – 1.00pm

Cost: £50

Location: Home Farm, Somerby

Fiona Sciolti, an artisan chocolatier, lives locally and produces a range of exquisite, handcrafted chocolates she sells nationally. The flavours Fiona uses in her chocolates are inspired by the seasons and what's available locally. Join her for the morning and let her show you how to make your own chocolates as well as utilise spring's abundance of gorgeous fruit, herbs and spices

#### WRITE YOUR OWN STORY- a creative writing workshop

Tutor: Joanna Barnden [www.joannabarnden.co.uk](http://www.joannabarnden.co.uk)

Date: Thursday 20<sup>th</sup> May 2010

Time: 10.00am – 4.00pm

Cost: £75 includes refreshments and lunch

Location: Home Farm, Somerby

Whether you are doing it for yourself, your family or publication, writing the story of your life can be an enriching and satisfying experience. However, getting started can sometimes be daunting. Why not join widely published author Joanna Barnden for the day and she will help you to develop the skills you need to turn your wealth of information and memories into a coherent narrative. You may have a vague idea for a biography or autobiography, a specific story or you are struggling with an existing project. Come along for this practical and focused workshop to explore the voice, structure and form of your life story.

#### LEARN TO USE THE SCYTHE

Tutor: Ray Lister

Date: Friday 21<sup>st</sup> May 2010

Time: 10.00am - 4.00pm

Cost: £75 includes refreshments and lunch

Location: Home Farm, 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. All equipment provided. Limited numbers.

#### LEARN HOW TO USE LIME - a traditional building material

Tutor: Carol Atkinson [www.homegrownhome.co.uk](http://www.homegrownhome.co.uk)

Date: Saturday 22 May 2010

Time: 10.00am – 5.00pm

Cost: £65 includes refreshments and lunch

Carol Atkinson lectures, trains and provides building with straw bale consultancy services throughout the UK. She researched the thermal performance of the Straw Bale Cabin for the thesis she submitted for her MSc Architecture: Advanced Energy and Environmental Studies. and is a member of the Association of Environment Conscious Builders.

Lime can be used as a render, mortar, plaster and a wash and is can be used as an alternative to ordinary cement. It is one of the oldest known types of mortar. The soft, porous properties of lime provide advantages when working with softer building materials such as straw and stone. In this workshop Carol will demonstrate the versatility and uses of lime in the context of building with straw bales.

LIGHT, LINE, LANDSCAPE— three unusual techniques on paper

Tutor: Ruth Pettus [www.pettusart.com](http://www.pettusart.com)

Date: 29<sup>th</sup> and 30<sup>th</sup> May 2010 - a weekend course

Time: 10.00 am – 4.00 pm

Cost: £160 includes materials, refreshments and lunch

Location: Home Farm, Somerby

Ruth Pettus runs workshops and exhibits internationally making her home in Baltimore and Spain.

The three techniques taught in this course are easy to master and effective with landscape as well as abstract or representational artwork. Two of the techniques work primarily with colour and third with line.

In exploring colour, layers of oil pastel are applied to the paper and rubbed with mineral oil to create a colourful and luminous surface. Chalk pastel used with brush and water creates a textured and lively quality. The third technique is linear and utilises twig and ink. Using a twig to apply ink instead of a pen creates an expressive line that has an interesting calligraphic quality. Limited numbers.

## JUNE 2010

DIGITAL PHOTOGRAPHY WORKSHOP

Tutor: Santiago Bejarano

Date: Tuesday 8<sup>th</sup> June OR Tuesday 5<sup>th</sup> October 2010

Time: 9.30am – 4.00pm

Cost: £80 includes refreshments and lunch

Location: Home Farm, Somerby

Wildlife photographer and naturalist Santiago Bejarano leads this workshop designed to inspire and instruct those who feel they would like to move beyond auto mode on their digital camera. Learn how to use light and composition as well as enhance and edit images digitally, store images for better access in your PC and create slideshows.

Mornings will be spent in the field taking photographs. In the afternoon you will discuss the mornings images, how they can be improved and look at the best techniques for downloading and storing them efficiently as well as straightening, cropping and editing. Limited spaces.

#### MAKE A HAZEL STOOL FROM COPPICED NATIVE HAZEL

Tutor: Ray Lister

Date: Friday 11<sup>th</sup> June 2010

Time: 10am – 4.00pm

Cost: £85 includes all materials, refreshments and lunch

Location: Home Farm, Somerby

Ray Lister is a local craftsman and woodsman. Using wood coppiced from woodland Ray manages you will use it in it's natural form to make a rustic stick stool. Come along and make your own simple but useful stool to take home at the end of the day along with the skill to do it again. No previous woodcraft experience necessary. Limited places.

#### PAPER MAKING

Tutor: Mags Bradley

Date: Saturday 26<sup>th</sup> June 2010

Time: 10.00am – 5.00pm

Cost: £85 includes materials, refreshments and lunch

Location: Home Farm, Somerby

Mags Bradley trained and worked for many years at the National Archives in book conservation. She now has her own Bindery restoring and creating books as well as running workshops on paper crafts and bookbinding.

Spend the day creating paper pulps and learning the techniques involved in papermaking. You will experiment with different mixes, colours and the addition of flowers and plants for effect to create a very individual paper.

#### AN INTRODUCTION TO BEEKEEPING

Tutor: John Hankinson from Lincolnshire Beekeepers' Association

Date: Sunday 27<sup>th</sup> June 2010

Time: 10.00am – 4.00pm

Cost: £65 includes refreshments and lunch

Location: Home Farm, Somerby

Bees are vital for pollination in our orchards and gardens, honey and beeswax the wonderful product of their hard work. Keeping bees, like keeping any livestock takes some know how. In the case of bees the equipment and set up can be quite costly. This workshop, run by John Hankinson of the Lincolnshire Beekeepers' Association, is an introduction or taster day for those who are interested in keeping bees and would like to know all that it entails.

You will look at a working hive, discuss the best equipment, clothing, suppliers as well as talk about site, hives, bees and their life span, disease and pests, harvesting and making honey as well how much time you need to dedicate to bee keeping.

SUMMER PARTY FLOWERS – masses of ideas for party and outdoor entertaining

Tutor: Rachel Petheram from Catkin Flowers [www.catkinflowers.co.uk](http://www.catkinflowers.co.uk)

Date: Tuesday 29<sup>th</sup> June 2010

Time: 10.00am – 4.00pm

Cost: £75 includes materials, refreshments and lunch

Location: Home Farm, Somerby

Summer is a time for outdoor living and entertaining. Join Rachel Petheram from Catkin Flowers for a day's inspiration and learn all sorts of wonderful ways to decorate with flowers inside and out. Learn how to make garlands, swags and globes to adorn outdoor tables and marquees. Be inspired by Rachel's tips on combinations of colours, textures, and varieties and prolonging the life of cut flowers.

EXPERIMENTING WITH MIXED MEDIA in ART – an introduction

Tutor: Lydia Bauman [www.lydiabauman.com](http://www.lydiabauman.com)

Date: Wednesday 30<sup>th</sup> June 2010

Time: 10.00am – 4.00pm

Cost: £85 includes materials, refreshments and lunch

Location: Home Farm, Somerby

Lydia Bauman is internationally recognised as a landscape painter (BA Fine Art, University of Newcastle-upon-Tyne) and freelance art history lecturer (MA History of Art, Courtauld Institute of Art, London) Her paintings are in collections worldwide.

In this workshop Lydia introduces you to her own experimental techniques and the secrets of working with plaster, wax, texture gels and collage. After a morning spent experimenting you will spend the afternoon working on individual pieces. This introduction will inspire you and open up new avenues for future work.

## JULY 2010

SUMMER COOKING - The Seasonal Kitchen

Tutor: a demonstration with Paula Turnbull

Date: 1<sup>st</sup> July 2010

Time: 9.00am – 5.00pm

Cost: £65 includes lunch

Location: Home Farm, Somerby

Paula Turnbull has delighted us with her Seasonal Kitchen demonstrations and in this demonstration she will use the gorgeous produce of the season in some delicious, easy to prepare recipes for summer cooking. Whether eating inside or out, cooking for yourself or a crowd, Paula will inspire you again with her special take on the season and unusual recipes.

# 2010 AUTUMN /WINTER PROGRAMME

## SEPTEMBER 2010

### STUDENTS IN THE KITCHEN

Tutor: Paula Turnbull

Date: 6<sup>th</sup> and 7th September 2010 a two- day course

Time: 9.00am – 5.00pm

Cost: £180

Location: Home Farm, Somerby

Paula Turnbull has delighted us with her Seasonal Kitchen demonstrations.

Now she turns her hand to giving novice cooks the skills needed to produce nutritious, affordable, easy and delicious food as they set out into the world.

Paula will guide you 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. Limited numbers.

### THE ART OF COMMUNICATIONING WITHIN THE FAMILY - using AI

Tutors: Mette Jacobsgaard and Jane Magruder Watkins [www.appreciative-inquiry.co.uk](http://www.appreciative-inquiry.co.uk)

Date: Saturday 11<sup>th</sup> September 2010

Time: 10.00am – 4.00pm

Cost: to be confirmed

Location: Home Farm, Somerby

“Everything can be taken from us but one thing – the last of the human freedoms – to choose one’s attitude in any given circumstance” Viktor Frankel

Jane Magruder Watkins and Mette Jacobsgaard have been at the forefront of the development of Appreciative Inquiry and conduct workshops internationally. Jane has published several articles about AI and is co-author with Bernard Mohr of the best- selling book Appreciative Inquiry: Change at the Speed of Imagination.

In this workshop you learn how to live and communicate appreciatively by changing your language and attitude in your family, with friends and in your daily life.

Jane and Mette will show how to use Appreciative Inquiry (AI) as a powerful new vehicle for energising positive change in your relations by discovering, expanding and sustaining life’s root causes for success.

THE ART OF SEEING – an introduction to drawing and painting

Tutor: Jean Dex

Date: Wednesday 5<sup>th</sup> May OR Wednesday 15<sup>th</sup> September 2010

Time: 10am-4pm

Cost: £80 includes materials, refreshments and lunch

Location: Home Farm, Somerby

Jean Dex has been teaching art for over 40 years and believes absolutely that everyone has the capacity to paint and draw. It is simply a question of being taught the skills and having the confidence to make a start.

In this workshop Jean will introduce you to the pleasure of pastel painting and simple watercolour techniques. You will take home a still life study and a watercolour painting.

GROW YOUR OWN WEDDING FLOWERS – planning next year's crop

Tutor: Rachel Petheram from Catkin Flowers [www.catkinflowers.co.uk](http://www.catkinflowers.co.uk)

Date: Thursday 16<sup>th</sup> September 2010

Time: 10.00am – 4.00pm

Cost: £75 includes refreshments and lunch

Location: Home Farm, Somerby

Rachel Petheram is the perfect person to run this workshop. Her desire for natural, seasonal and sustainably grown flowers for her wedding was the inspiration for her original cutting garden and Catkin Flowers, the business she runs from the walled garden at the Doddington Hall in Lincolnshire.

Autumn is a good time to start planning for next spring's harvest. Rachel will look at choosing and setting out your site for a cutting patch or garden, planting advice, best varieties, sowing, growing, maintaining and harvesting, preserving the life of cut flowers and as well as inspiring you with her wonderful combinations and arrangements.

LEARN TO USE THE SCYTHER - preparing for winter

Tutor: Ray Lister

Date: Friday 17<sup>th</sup> September 2010

Time: 10.00am - 4.00pm

Cost: £75 includes refreshments and lunch

Location: Home Farm, Somerby

If you missed Ray's workshop in the spring join the former British scything champion this autumn and learn the skills required to use and maintain the lighter, versatile Austrian scythe, a perfect tool to replace your strimmer and mower as well as keep you fit and carbon neutral.

Autumn is the time to tidy up and make things ship shape before the winter. Use the scythe in the garden, the orchard, the meadow and the field. All equipment provided. Limited numbers.

#### A LONG WEEKEND IN THE WEST HIGHLANDS

Date: Friday 24<sup>th</sup> September until Monday 27<sup>th</sup> September 2010

Cost: to be confirmed

Location: Knoydart

OUTLINE TO COME

## OCTOBER 2010

#### HOW TO MAKE A RAG RUG

Tutor: Cilla Cameron

Date: Saturday 2<sup>nd</sup> October 2010

Time: 10.00am – 4.00pm

Cost: £85 including hessian, tools, refreshments and lunch

Location: Home Farm, Somerby

Cilla Cameron teaches and exhibits rag rug making and dyeing internationally. In this workshop she will show you how to recycle old clothes and other materials and make them into fabulous rag rugs.

Cilla will demonstrate the traditional techniques of hooking and proddy used to make rags into rugs. You will design your own rug and transfer the design onto a hessian foundation and start to hook it. Bring along material to shred or purchase pre-shedded, hand dyed wool.

#### DIGITAL PHOTOGRAPHY WORKSHOP

Tutor: Santiago Bejarano

Date: Tuesday 8<sup>th</sup> June OR Tuesday 5<sup>th</sup> October 2010

Time: 9.30am – 4.00pm

Cost £85 including refreshments and lunch

Location: Home Farm, Somerby

Wildlife photographer and naturalist Santiago Bejarano leads this workshop designed to inspire and instruct those who feel they would like to move beyond auto mode on their digital camera. Learn how to use light and composition as well as enhance and edit images digitally, store images for better access in your PC and create slideshows.

Mornings will be spent in the field taking photographs. In the afternoon you will discuss the mornings images, how they can be improved and look at the best techniques for downloading and storing them efficiently as well as straightening, cropping and editing. Limited spaces.

#### CHOCOLATE MAKING - using autumn flavours

Tutor: a demonstration with Fiona Sciolti [www.fionasciolti.co.uk](http://www.fionasciolti.co.uk)

Date: Wednesday 6<sup>th</sup> October 2010

Time: 10.00am-1.00pm

Cost: £55

Location: Home Farm, Somerby

Fiona Sciolti is an artisan chocolate maker, lives locally and produces a gorgeous range of chocolates she markets nationally.

If you missed her spring demonstration join her for this one. Be inspired by her use of seasonal fruit and local produce to flavour the delicious chocolates she produces. Leave with the inspiration and knowledge to create your very own range. What a great gift!

#### ORCHARD MANAGEMENT

Tutor: Ray Lister

Date: Friday 8<sup>th</sup> October 2010

Time: 10.00am-4.00pm

Cost: £70 includes refreshments and lunch

Location: Home Farm, Somerby

Ray Lister celebrates autumn in this workshop on how to establish, restore and manage an orchard as well as how to use and preserve its abundance. Orchards are important as they preserve a rich history of the variety of local fruit as well as providing a wonderful habitat for wildlife.

Ray will talk about best site, planting, varieties, restoration and management to enhance productivity including pruning, grafting and mulching. Learn ways of gathering, storing and preserving the season's fruit. Press apples for juice and cider, dry fruit and learn different methods of storage.

#### MAKE A RUSTIC LADDER BACK CHAIR

Tutor: Ray Lister

Date: Saturday 9<sup>th</sup> and Sunday 10<sup>th</sup> October 2010 – a weekend course

10.00am - 4.00pm

Cost: £180 includes materials, refreshments and lunches

Location: Home Farm, Somerby

In this two-day course Ray Lister will guide you through the making of a ladder back chair using locally, coppiced hazel and ash.

A beautifully, simple piece of furniture, the frame of the chair will be built with hazel using the young tree's natural shape and form. The seat will be made from latticed ash. Take your chair home where it will be comfortable in the garden or the house. No previous wood crafting experience necessary.

#### THE NUTTERY – establishing and planting a grove of nut trees

Tutor: Justine Forbes

Date: Tuesday 12<sup>th</sup> October 2010

Time: 10.00am – 4.00pm

Cost: £65 includes refreshments and lunch

Location: Home Farm, Somerby

Justine Forbes who down sized 6 years ago to a good life in Lincolnshire, leaving her life as a banker behind to become a garden designer and self sufficient, delivers this workshop.

Not only can a nuttery be a beautiful thing and a stunning feature in the garden it can supply you with a delicious produce of nuts from the late summer. Nuts are nutritious and a good source of protein and store well for use in the winter months. Even if you don't harvest the produce, nut trees provide food and shelter for wildlife.

Justine will discuss site and design, soil, which nut tree and best varieties, crop management, storage and preservation, suppliers and resource material. Even if you don't have a lot of room in your garden and would like to grow a few nut trees, join Justine for this inspirational day.

#### AN INTRODUCTION TO SPINNING

Tutor: Joan Helliwell

Date: Saturday 16<sup>th</sup> October 2010

Time: 10.00am – 4.00pm

Cost: £75 includes materials, refreshments and lunch

Location: Home Farm, Somerby

Joan Halliwell is a local spinner and will introduce you to spinning and all that it involves in this day long workshop. The day is designed for those you think they would like to take up spinning but don't know where to begin.

Joan will cover the basics including looking at fleeces and their different qualities, their preparation, carding and primitive forms of spinning. She will introduce you to hand spinning with a drop spindle and demonstrate plying and skeining. There will be a collection of spinning wheels and hand spinning devices that Joan will demonstrate and you can trial. This is a taster day with the aim of inspiring you to take up this age old handicraft.

#### THE AUTUMNAL KITCHEN –preserving and storing the autumnal harvest

Tutor: a demonstration with Justine Forbes

Date: Wednesday 20<sup>th</sup> October 2010

Time: 10.00am – 3.00pm

Cost: £50

Location: Home Farm, Somerby

Justine Forbes lives on a smallholding in Lincolnshire and makes cider, beer, wine, hedgerow liqueurs as well as other fabulously delicious preserves with her produce of fruit, vegetables, nuts and foraged food.

Justine will cover a plethora of techniques for preserving and storing the harvest including drying and pickling. Join her for an inspiring day and lots of unusual recipes.

### THE BESOM BROOM AND DECOMPOSING COMPOST BIN

Tutor: Ray Lister

Date: Friday 22<sup>nd</sup> October 2010

Time: 10.00am – 4.00pm

Cost: £85 includes materials and finished brooms, refreshments and lunch

Location: Home Farm, Somerby

With autumn leaves falling Ray Lister returns to run this timely workshop, utilising hazel, birch and willow from the garden.

In this workshop you will weave a willow compost bin for leaves and make two besom brooms, the perfect garden tool for sweeping fallen leaves and removing moss from the lawn. As well as looking good you can fill the willow compost bin with leaves and it too gradually decomposes over a couple of years.

The broom has a silver birch head and a hazel handle all bound together with willow or bramble, beautiful as well as useful. Take your brooms home with you just in time to celebrate All Saints day.

## NOVEMBER 2010

### PRUNING WORKSHOP

Tutor: Dustin Hamilton

Date: Friday 5<sup>th</sup> November 2010

Time: 10.00am – 3.00pm

Cost: £65 includes refreshments and lunch

Location: Home Farm, Somerby

Pruning is essential for good fruit and flower production and to promote healthy growth and attractive habit. In this workshop, Dustin Hamilton will deliver the essential guide to seasonal pruning and training of shrubs, roses, climbers and fruit trees. He will also cover

renewal pruning. If you have an overgrown apple tree or wisteria and don't know where to start, this is the workshop for you.

This is also the time of year to take hardwood cuttings and Dustin will cover, how to, what to root them in and the best plants for cuttings. He will also look at the basics of grafting, T-budding and rootstocks. If pruning has overwhelmed you in the past, join Dustin for the day and you won't look back.

#### GATHERING WINTER FUEL and HOW TO HEAT YOUR HOUSE EFFICIENTLY WITH WOOD

Tutor: Ray Lister

Date: Saturday 6<sup>th</sup> November 2010

Time: 10.00am – 3.00pm

Cost: £55 includes refreshments

Location: Home Farm, Somerby

Ray Lister manages woodland locally where he coppices wood for fuel and makes charcoal. Rediscover the art of burning wood as a fuel and learn about growing, harvesting, gathering, processing, seasoning, different varieties, storing and burning wood. When used correctly wood is a fuel that is totally sustainable and carbon neutral.

There will be a demonstration on how to use a wood-fired stove to its optimum, its cleaning and maintenance as well as how to effectively and safely use a chain saw, splitting axe and mauls. Learn how to identify the best tool for the job and the different ways of stacking and storing logs efficiently as well as the qualities of different woods. All questions answered.

#### WEAVE A CYNTELL – a traditional Welsh willow frame basket

Tutor: weekend course in advanced basketry with Ray Lister

Date: Friday 12 and Saturday 13 November 2010

Time: 10.00am – 4.00pm

Cost: £180 includes materials, refreshments and lunches

Location: Home Farm, Somerby

Ray Lister, basket maker and woodsman, runs this weekend workshop for those with some experience in basketry. He learnt the skills to make the cyntell from D.J. Davis, the last Welsh farmer making this traditional frame basket and keeps the skill alive by teaching others.

The cyntell is a traditional Welsh frame basket, an ancient form of basket. It is constructed from split and shaped wood for the ribs and woven with willow. Ray will teach you the basic skills involved in this technique, how to use the tools and select and shape your material. At the end of the two days you will have mastered the skills and made a beautiful basket with locally coppiced hazel and willow.

#### MAKING BREAD – festive cheer and delicious celebratory breads

Tutor: a demonstration with Linda Hewitt [www.fulbeckbread.co.uk](http://www.fulbeckbread.co.uk)

Date: Wednesday 17<sup>th</sup> November 2010

Time: 10.00am – 2.00pm  
Cost: £50  
Location: Home Farm House

Linda Hewitt from Fulbeck Bread is back again to show us how simple it can be to make bread. Linda will demonstrate all sorts of festive loaves including stollen, Swedish saffron rolls, panettone and a selection of Christmas bread crafts – garland, tree and table decorations. Festive cheer and delicious celebratory breads with wow factor and no hassle.

### CHRISTMAS WREATHMAKING

Tutor: Rachel Petherham [www.catkinflowers.co.uk](http://www.catkinflowers.co.uk)  
Date: Thursday 25<sup>th</sup> November 2010  
Time: 10.00am – 4.00pm  
Cost: £75 includes Christmas wreath, materials, refreshments and lunch  
Location: Home Farm, Somerby

Rachel returns once again to show you how to make Christmas wreaths and other decorations for the coming festive season. Join her for the day and learn how to make your own beautiful wreath as well as other interesting, natural decorations. Take your wreath home along with lots of new ideas.

### GIFT WRAP GURU

Tutor: Jane Means [www.janemeans.co.uk](http://www.janemeans.co.uk)  
Date: Friday 26<sup>th</sup> November 2010  
Time: 10.00am – 4.00pm  
Cost: £85 includes materials, refreshments and lunch  
Location: Home Farm, Somerby

Jane Means is the Gift Wrap Guru and has clients travelling worldwide to attend her workshops.

In this action packed workshop you will use a variety of materials and will cover the wrapping basics, tackling bottles, circular items, awkward shapes, Japanese pleating, ribbon tying and bows, making envelopes and gift bags Book early to avoid disappointment as places limited.

## DECEMBER 2010

### GIFT WRAP GURU

Tutor: Jane Means [www.janemeans.co.uk](http://www.janemeans.co.uk)  
Date: Thursday 2<sup>nd</sup> December 2010  
Time: 10.00am – 4.00pm

Cost: £95 includes materials, refreshments and lunch

Location: Wimbledon, London

Jane's Gift Wrapping workshop teaches you how to wrap every gift perfectly, whatever the shape, occasion or budget. You will cover the basics, Japanese pleating, tackling bottles and awkward shapes, personalising your gifts, bows and making envelopes and gift bags. Bring along any unusually, shaped gift you would like to wrap. Book early to avoid disappointment