

COURSES AT IRISH SEED SAVERS SPRING-SUMMER 2014

SATURDAY 22 MARCH	<i>Half Day Courses</i>	<i>10am - 1pm</i>	Introduction to Organic Gardening Creating an Orchard Getting Started with Bees Bush Craft
		<i>2pm - 5pm</i>	Bee Keeping in the Spring Grafting Willow Weaving Wild Food Foraging
SUNDAY 23 MARCH	<i>Full Day Courses</i>	<i>10am - 5pm</i>	Cheese Making Getting Started with your Polytunnel Beer Making Made Simple Willow Basket Making Bush Craft for all the family
SATURDAY 21 JUNE	<i>Half Day Courses</i>	<i>10am - 1pm</i>	Gardening Throughout the Year Creating an Orchard Getting Started with Bees Wild Food Foraging
		<i>2pm - 5pm</i>	Summer Propagation of Fruit Trees Japanese Cookery Bee Keeping in the Summer Wild Food Foraging
SUNDAY 22 JUNE	<i>Full Day Courses</i>	<i>10am - 5pm</i>	Making Herbal Remedies Making the Most of your Polytunnel Bee Keeping in the Summer Willow Basket Making Bush Craft for all the family
COURSE PRICES	€130 for a full weekend (1 full day and 2 half day courses) €40 for half a day €70 for full day €100 for 1.5 days		

CRAFTS & SKILLS

Wild Food Foraging

Learn to identify a selection of early spring wild edibles. From spring greens and edible flowers to roots, shoots and tubers, participants will learn to confidently identify and prepare a range of wild foods and to tell them apart from poisonous look alikes. Learn also to make birch sap wine, cordial and syrup. Detailed course notes and a wild food dish will be provided. Participants are asked to bring sturdy footwear and a camera if possible.

Sunday 22nd March, 2pm-5pm

Saturday 21st June, 10am-1pm

Saturday 21st June, 2pm-5pm

Cheese Making

This course will go through the steps of making both hard and soft cheese, paneer and yoghurt. We will use both goats' and cows' milk and you will leave with some of your own cheese at the end of the day. You will also know exactly where and how to get all the materials you'll need to make your own cheese at home. Includes a thermometer, cheese cloth and rennet for all to bring home. Participants will be required to bring some basic kitchen equipment, please ring the office for list. Materials €15.00

Sunday 23rd March, 10am-5pm

Bush Craft

This course will begin with participants constructing a ground oven and cooking using hot stones. We will then learn about primitive fire lighting techniques, wild food foraging and camp crafts such as string making and spoon carving. The course will also cover animal tracking and natural navigation. All materials are provided as well as detailed course notes and a wild food lunch. Full day courses are suitable for all the family.

Saturday 22nd March, 10am-1pm

Sunday 23rd March, 10am-5pm

Sunday 22nd June, 10am-5pm

Willow Basket Making

This course is designed for beginners or improvers to make a willow basket in one day to take home. The participants will learn how to prepare the willows, how to make the base, setting the uprights, different weaving techniques for the body. The willows and the main tools are supplied for the workshop. Materials €5.00 (Please inform us if you have experience or you are a beginner.)

Sunday 23rd March, 10am-5pm

Sunday 22nd June, 10am-5pm

Beer Making Made Simple

All grain beer for just 30c a pint. Everything you need to know about making all-grain beers (as opposed to extract or kit beers). Over the course of the day, we will make an actual beer; including mashing, sparging, boiling, cooling, aerating, and pitching the yeast. You will be familiarised with the required equipment and methods to produce your own wholesome and inexpensive brews. Extensive notes provided.

Sunday 23rd March, 10am-5pm

Willow Weaving

This course is an introduction to using living willow to build fences and garden structures. The course will include techniques for willow fence designs, arch walkways and simple dome structures for play and seating areas, and how to plant and maintain your own willow bed.

Saturday 22nd March, 2pm-5pm

Japanese Cookery

In recent years changes in Japanese lifestyle have led to more varied eating habits. This workshop will include a mixture of the old and the new. The majority of Japanese dishes accent the natural flavour, using vegetables in season. Japanese cuisine is supposed to delight the eye as well as the palate. We will make a variety of foods, including making tofu from scratch, and sit down to sample them at the end of the day.

Saturday 21st June, 2pm-5pm

Making Herbal Remedies

A practical course in making medicinal remedies from common garden plants, for use in the home. Learn how to make creams, tinctures, teas, compresses and oils. Includes a herb-identifying and gathering walk as well as practical demonstrations of making herbal remedies.

Materials €5.00

Sunday 22nd June, 10am-5pm

GARDENING

Introduction to Organic Gardening

Get going with your organic garden. Topics include: looking at the soil and how to keep it fertile and healthy, composting, cultivation methods and crop rotation, your favourite crops and how to grow them, and simple plant propagation and seed sowing. There will be a mixture of theory, discussion and practical activities.

Saturday 22nd March, 10am-1pm

Gardening Throughout the Year

The four season harvest. Plan a sowing calendar so you can eat fresh produce from your garden throughout the year, eat tasty salads throughout the winter months, harvest peas, beans in late spring, maintain garden fertility and increase productivity years on year.

Saturday 21st June, 10am-1pm

Creating an Orchard

This course will cover choice of site, layout of orchard, choosing rootstocks, soil preparation, drainage, maintenance, health and disease, and choosing varieties. Soil health and basic pruning techniques will also be covered.

Saturday 22nd March, 10am-1pm

Saturday 21st June, 10am-1pm

Grafting

History and theory of grafting will be covered briefly. Tools will be introduced and participants will practice grafting techniques, mainly 'whip and tongue' and 'rind' grafting. Each participant will be able to graft their own tree to take home. If you wish to bring scion wood from your own tree to propagate make sure it is good quality, 1 year old growth that is free of disease.

Saturday 22nd March, 2pm-5pm

Getting Started with your Polytunnel

A polytunnel is a wonderful addition to a garden, providing a warm space for sowing seeds and growing heat-loving veg like tomatoes and peppers. If you are considering investing in a tunnel, this workshop will get you started. The day will cover the most advantageous siting of a tunnel, layout of the beds inside, cultivation of the ground, irrigation, and some hands-on propagation experience to get you going with crops for your own tunnel.

Sunday 23rd March, 10am-5pm

Making the Most of your Polytunnel

This course will focus on ways to keep your polytunnel productive with vegetables throughout the seasons. It will include theory, discussion and practical sessions in the polytunnel, as well as ways to maintain soil fertility and healthy plants in the polytunnel.

Sunday 22nd June, 10am-5pm

Summer Propagation of Fruit Trees

Basic theory of budding will be discussed before giving a practical demonstration. Participants will be able to bud their own trees and take them home. Different budding techniques will be shown, namely chip budding and inverted-T budding. Examples from previous years budding will be shown. After-care and maintenance of budded trees will also be covered.

Saturday 21st June, 2pm-5pm

BEE KEEPING

Getting Started with Bees

Topics include: how to get started, equipment needed, sourcing bees, brief world history of honeybees, honeybee behaviour, native Irish honeybees, importance of honey and pollination, a look into colony collapse disorder in the USA, the beekeeping year, and a honey tasting session.

Saturday 22nd March, 10am-1pm

Saturday 21st June, 10am-1pm

Bee Keeping in the Spring

Topics covered will include: how to get started, sourcing bees, demonstrating equipment, Spring flowers for bees, natural disease control in Spring, increasing stocks in late spring, Spring inspections, and an overview of the beekeeping year.

Saturday 22nd March, 2pm-5pm

Bee Keeping in the Summer

Topics covered will include: swarms and methods of handling swarms, Summer flowers for bees, natural disease control in Summer, increasing stocks in Summer, Summer inspections, and an overview of the beekeeping year. The full day course on Sunday will also cover mating and mating nucs, what can go wrong, and reading materials. It also includes a practical session where participants will get a chance to handle native Irish bees in the ISSA Apiary and see what goes on in the colony in Summer (weather permitting).

Saturday 21st June, 2pm-5pm

Sunday 22nd June, 10am-5pm

LUNCH & REFRESHMENTS

The Seed Savers Café will be open on each course day offering organic hot food, salads, tea and coffee, and home made cakes.

OTHER EVENTS

Sunday 2nd March

Seed Share Day

You are invited to bring and share any saved seeds, surplus seedlings and young plants to swap with other gardeners and growers.

Sunday 18th May

Plant Share Day

Bring along your surplus seedlings and young plants to swap with other gardeners and growers and you may also find some interesting plants to take home with you in exchange.

Seed Savers staff will be available on both days to answer any questions. You can also find out about the work that we do protecting and preserving agricultural biodiversity and the age old tradition of saving seed.

Our Café will be open on both days offering home made cakes, tea and coffee, and delicious pizzas made in our cob oven.

Autumn-Winter Weekends

We will be running a further two weekends in September and November. Courses will include: Cider Making, Seed Saving, Creating an Orchard, Winter Pruning, Mushroom Foraging, Basket Making, Cheese Making, Bush Craft, and Vegetarian Cookery.

13th and 14th September

15th and 16th November

For further information on any of our courses or events please contact us:

Irish Seed Savers Association

Capparoo, Scarriff, Co. Clare

Phone: 061 921866

Email: info@irishseedsavers.ie

Web: www.irishseedsavers.ie
