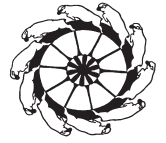


Workshops



Darthia Farm



Thursday mornings - 10am - noon

June 24 - Cooking Greens. Cynthia will give you a tour of our greens gardens followed by a cooking demonstration and workshop using kale, Swiss chard, spinach, radishes, bok choy, perhaps some wild greens, and others. Then we'll have a fabulous lunch of all the greens with a glass of local Bartlett wine. **\$25.00 (all workshop prices include materials)**

July 1 - Working with Wool. An introduction to carding, spinning, and making felt. We'll prepare wool grown on the farm, learn to make and spin on a CD drop spindle, and learn the principles of felting. You will leave with some yarn you have spun and the knowledge to develop your skills. **\$25.00**

July 8 - Beginning Knitting - Everyone seems to be knitting nowadays. It's easy. Erin will teach you how to do basic knitting on two needles. You will learn how to cast on, bind off, knit, pearl, and other skills. A good chance to ask questions. **\$25.00**

July 15 - Writing Jump-Start - Do you love to write but don't know where to start? Cynthia will present some exercises to get your writing juices flowing. We'll write about the gardens. We'll try some fiction. And you should leave here with some great ideas and beginnings for future memoirs, essays, and stories. **\$25.00**

July 22 - Specialty Knitting - This workshop is geared toward someone who knows the knitting basics. Erin will show you how to knit lace patterns and do cables and other fancy stitches. You will leave with the start of a dish cloth. **\$25.00**

July 29 - Slaughtering and Dressing a Chicken. You will work with us as we prepare our chickens for the freezer. Slaughter, gut, clean a chicken and you'll get to take it home with you. If you've never eaten pasture raised chicken, you're in for a treat. **\$35.00**

August 5 - Lacto Fermented Fun - Kimchi, sauerkraut, and kombucha are only the beginning. Lily and Emily will walk you through the gardens where we will harvest and discuss your unlimited pickling possibilities. You will leave with a jar of fermenting vegetables and a kombucha mother, if desired. **\$25.00**

August 12 - Flower Arranging - Lily, Darthia Farm's manager, is our resident flower arranger. Come and learn how she creates bouquets for all occasions - informal, formal, weddings, etc. Everyone will leave with a big bouquet that they have arranged. **\$25.00**

August 19 - Canning - Lily has been canning here at Darthia Farm and will teach you the basic principles necessary to can your own food. This will be a hands-on workshop and everyone will leave with a jar of something yummy. **\$25.00**

August 26 - Dyeing Wool from the Garden - Cynthia will show you how to grow, pick, and dye with both cultivated and wild plants including weld, madder, and introduction to indigo, growing in and around our gardens. At the end of the session, you'll have some wool samples to bring home. **\$25.00**

September 2 - The Zen of Tomatoes - Tomatoes, our most popular new world vegetable, is also one of the most versatile. Learn how to grow, dry, can, and eat tomatoes. We grow about twenty varieties, each with its own integrity. You won't find these in any grocery store. We'll wrap up the session by eating the best and easiest tomato sauce you've ever tasted served over homemade pasta. **\$25.00**

September 9 - Working with Draft Horses - Bill will introduce you to our four draft horses; two Haflingers and two Fjords. He'll show you how to harness and care for the horses, how to ground drive, and demonstrate the myriad ways a draft horse can be useful and fun on a farm or a homestead. The session will end with a horse drawn wagon ride. **\$25.00**

**For further information or to reserve your space,
please call 963-7771 or email darthiafarm@gmail.com**