

# BROOKWOOD COMMUNITY FARM

## Bringing Home the Farm: 2011 Education Series

Home-scale growing, cooking and food preservation workshops

### Locations:

All workshops are held at the Brookwood Community Farm unless otherwise noted. Directions available online at [www.brookwoodcommunityfarm.org](http://www.brookwoodcommunityfarm.org)

### Fees:

Workshop fees vary based on the length of the class and materials provided. Fees range from \$20-\$50 and farm members receive a discount on registration. Limited "work-study" positions are available for those who would like to participate in exchange for help with class set-up and clean-up. Contact us for more information.

### Sign-Me Up!

For more information about each workshop or to register for individual workshops, please go to [www.brookwoodcommunityfarm.org/education](http://www.brookwoodcommunityfarm.org/education)

### **Starting an Organic Garden**      May 7<sup>th</sup>      1-3 PM

This workshop will provide participants with the tools to establish a new organic garden or think about how to best expand an existing plot. Includes discussion of soils, plant varieties and pest control.

### **Organic Herbs from the Garden to the Kitchen**      June 18<sup>th</sup>      1-3 PM

Learn how to grow culinary herbs including tips for starting, growing, harvesting and preserving herbs. We will make a batch of pesto with Brookwood-grown herbs that participants can take home.

### **Jams & Jellies – Preserving Summer's Bounty**      July 30<sup>th</sup>      1-3 PM

In this class you'll learn from professional jam-maker, Bonnie Shershow of Bonnie's Jams, how to make different all natural fruit jams and jellies. All participants will leave with a jar of freshly made jam.

Location: First Parish Church in Milton, 535 Canton Avenue. Milton MA

### **Canning Farm Fresh Tomatoes**      August 10<sup>th</sup>      6:30-8:30 p.m.

Join Milton resident and cooking coach Connie Spiros as she takes the mystery (and fear) out of "putting up" tomatoes. The workshop will cover the basics of blanching tomatoes, sterilizing mason jars, and filling them with tomatoes and garden fresh herbs as well as making tomato sauce. Participants will leave the workshop with a jar of canned tomatoes.

Location: First Parish Church in Milton, 535 Canton Avenue. Milton MA

### **The Extended-Season Garden**      September 17<sup>th</sup>      1-3 PM

This workshop will give a brief overview of year-round growing and you'll have a chance to work in the field to practice season extension techniques including using cold frames and row-cover.

### **Preserving the Harvest - Pickling**      October 1<sup>st</sup>      1-3 PM

This workshop will present a variety of methods for preserving the bounty of the season's harvest including drying, pickling and fermentation. After this overview, we will make a variety of pickling brines using different spice blends. Participants should bring a glass jar to bring home pickles.

Location: First Parish Church in Milton, 535 Canton Avenue. Milton MA

### **Tour de Coops**      October Date & Time TBD

Visit a wide selection of Milton Backyard Chicken Coops. See different coop styles and learn what you need to know before starting up your own home flock.

Location: Multiple sites throughout Milton, starting location TBD

Check back soon for dates of other upcoming workshops, including: Keeping Backyard Chickens, Soap Making, Introduction to Worm Composting and Backyard Beekeeping.