



Wellspring
FOOD. EDUCATION. COMMUNITY.

2013 -Class and Event Calendar

www.wellspringinc.org

Gardening, Horticulture & Foraging

Home Gardening Class: Preparing Your Garden for Spring

April 13th, 9–11 am

Learn how to create raised beds, how to prepare your soil for spring planting and which plants can be started in your garden! Cost: \$25 till 4/13, \$30 after

Seed Savers Workshop

April 20th, 1-4 pm

Seed Savers Exchange leads a hands on seed saving workshop. Learn the importance of preserving, well as wet and dry seed saving techniques. Cost: \$30 until 4/15, \$40 after

Home Gardening Class: Composting 101

April 27th - 9–11am

Learn composting basics including: what can be composted, pile maintenance, how to harvest finished compost and garden bed application. Different styles of piles will be introduced, decide which is best for your home! Cost: \$25 till 4/25, \$30 after

Foraging for Wild Edibles Workshop

May 11th - 2- 6 pm

Learn about foraging safety, ethics, and plant families. Collect, harvest, and taste wild edibles currently in season. After the foray, enjoy appetizers featuring plants found on the tour. Bring home what you collect as well as recipes! Cost: \$30/ person till 5/4, \$35 after.

Container Gardening Workshop

May 18th 9–11 am

Who says you need a large yard to grow your own food! Learn principles for growing a successful container garden. Bring your own container, and go home with a garden! Cost: \$35 till 5/18, \$45 after Includes soil and seedlings.

-\$20 per additional household members. (For those sharing a container)

Worm Bin Workshop

June 8th - 9–11 am

Learn about vermiculture and how to start a home worm composting system. Hands on demonstrations and create your own worm bin to take home!

Cost: \$40 till 6/6, \$50 after - Includes portable worm bin and worms

Additional family members - \$20/ person (For those sharing one bin)

Foraging for Wild Mushrooms

September 15th - 1–4 pm

Experts from the Wisconsin Mycological Society teach participants how to identify edible mushrooms and lead a hunt for seasonal fungi. Bring home what you collect! Cost: \$25 before 9/21, \$30 after

Composting and Fall Garden Prep Workshop

October 5th - 9–11 am

Get your home garden ready for winter. Learn backyard composting basics and how to improve soil quality over the winter.

Cost: \$25 before 10/3, \$30 after

Youth Programs

Preschoolers and Parents Farm Days

Ages 2–5 welcome

Plant seeds, play nature-based games, enjoy a garden snack, meet the chickens and learn where our food comes from!

Cost: \$5 per child

Dates:

May 29 - 9:30 - 10:45 am

September 10th - 9:30 - 10:45 am

October 15th - 9:30 - 10:45 am

Summer Programs

Ages 12-16 - Agricorps is a summer program for young people to learn to business practices through sustainable agriculture. Agricorps members will select and grow a veggie in the Wellspring garden which they sell at farmers market end of season.

Ages 6-11 – Gardening mini camps – Dig, plant, harvest fresh snacks, nature based art and games. Learn where our food comes from! Morning, afternoon or full day

Check our website for more info and dates.

Educational Farm Visits

Throughout the year, Wellspring hosts learning opportunities for schools (K-12), scouts, homeschoolers, youth and community groups on the farm. Through hand on activities, groups learn about systems working together on an organic farm and connect with where their food comes from. Please visit our website for further details and to register your group.

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Food Preservation Classes

Spring Preservation - Rhubarb and Strawberries

June 22nd, 9 am – noon

Learn food preservation techniques such as canning, freezing, and dehydrating in this hands on class. Bring home a jar of canned garden goodies - Think strawberry rhubarb jam!

Cost: \$35 till 6/20, \$40 after

Late Summer Preservation – Tomatoes

September 7th - 9 am – noon

Learn food preservation techniques such as canning, freezing, fermentation and dehydrating in this hands on class. Bring home a jar of canned garden goodies featuring tomatoes

Cost: \$35 till 9/5, \$40 after

Herbal Soap Making

Herbal-Soap Making 101

Saturday, March 23rd – noon to 3 pm

Join us as we host Herbalist Penny Krier for a hands on herbal soap making workshop! Learn the step-by-step process for making your own soap at home using organic, raw materials and 100 % essential oils. Go home with bars of soap, and instructions and recipes to make your own herbal soap! Cost: \$60 till 3/18, \$70 after

Cooking Classes

Cheese making workshop with Linda Conroy

April 6 – 10 am – 3 pm

Learn the art of cheese making! Hands on lessons, take home cheese, cultures and extensive handouts! Cost: \$70 until 4/3, \$80 after - includes lunch and cheese and cultures to take home

Gluten-Free Cooking Workshop

September 28th - 9 am - 1 pm

Learn about living and cooking gluten-free! Chef and Organic Cooking Coach, KC Thorson leads lectures, Q&A, cooking demos, tastings and shares cutting edge tips. Includes lunch.

Cost: \$45 before 9/26, \$50 after

Soups On! All Soups Cooking Class

October 24th – 6-8 pm

Learn healthy variations on everyone's favorite comfort food. Chef KC Thorson led demos, tastings and tips. Wine served and recipes to take home. Cost \$25 till 10/21, \$30 after

Seasonal Produce Cooking Classes

Wellspring offers a series monthly of cooking classes, inspiring students based on veggies that are at their peak during the season. Each Class, Chef and Organic Cooking coach, KC Thorson, demonstrates four, healthy recipes which students taste and bring home the recipes for. Wine is provided to accompany the tastings.

Classes are held the 2nd Thursday of each month from 6–8 pm at Wellspring

Cost: \$25 for those preregistered the Monday before, \$30 at the door - \$150 for the entire series

2013 Season Class Schedule - Classes may be taken as a complete series or individually.

May 9 - Asparagus

June 13 - Rhubarb

July 11 - Herbs

August 8 - Eggplant

September 12 - Peppers (Sweet and Hot)

October 10 - Squash varieties

November 14 - Thanksgiving dishes

Additional Events:

Dog Easter Egg Hunt Fundraiser - April 7, 2-4 pm

Leashed dogs and their owners will hunt for dog treats and prizes on Wellspring's 36 acres of trails, woods, meadows, ponds, Milwaukee river and natural habitat. Organic dog treats. Cost: \$15 in advance; \$25 day of. 2 dogs same family \$25 advance & \$45 day of.

Garden Prep Event – Organic Seedling Sale and Workshops

May 18th – 10 am -2 pm at Wellspring

Organic seedlings for sale. Organic gardening workshops.

Dr. Bronner Birthday Party - FREE TO THE PUBLIC

June 2nd, 2–6 pm

Join us for soapy celebrations in honor of long time friend of Wellspring, Ralph Bronner's, of Dr. Bronner's Magic Soap, Birthday! Bring your bathing suit as the soap foam hose with be back! Free food, music, games and fun for the public!

The Taste of Wellspring - July 21, 5:30-9 pm

Wellspring Organic Farm's annual fundraiser to benefit the organization's educational outreach programs. For the event, chefs from the Greater Milwaukee area get creative and serve up gourmet dishes featuring Wellspring's organic produce - an evening full of local food! Live music, silent auction and a raffle are also part of the event. Location, times and ticket prices to come!

Agri-CULTURE Fest

October 12th and 13th - 10 am to 6 pm

Celebrate the culture in agriculture! A two-day festival highlighting all things local, organic and sustainable. Live music, local food and craft vendors, workshops, hayrides, pumpkin painting, activities for kids, Events in the town of Newburg and more. Free to the public!

For additional class info and to register, please contact Francie Szostak, Education Coordinator.

Email: wellspringeducation@gmail.com

Phone: (847) 946-5565

Website: www.wellspringinc.org