

# Spring & Summer Events and Workshops at Midsummer Farm

Please call or email in advance and register for workshops as we need to know how many people to prepare for. All dates are subject to change; you will receive a confirmation and driving directions via email a couple days before the workshop is scheduled.

845-986-9699 | [info@midsummerfarm.com](mailto:info@midsummerfarm.com)

## About Midsummer Farm Workshops

Classes are taught from a strictly Holistic and Organic standpoint. Class size is kept small to ensure individual attention. Fees include any materials and supplies needed. Children are welcome; children under 5 are free. If more than one person from a single household is taking the workshop together, the second person may deduct \$5 from the cost of the workshop. Many classes take place outside in the gardens and are weather-permitting. Participants must register 1 week in advance. Cooking classes are also hands-on and tasting is encouraged.

NOTE: times and dates of workshops are subject to change.

## Backyard Organic Poultry Rearing Workshop

Sunday, April 19<sup>th</sup>, 10 am – 12 noon.

For anyone who has dreamed of walking out to your own chicken coop and collecting fresh eggs for breakfast, this course will guide you through starting up your own flock. Chickens are wonderful stewards of the earth; and kept in proper conditions, chickens are valuable assets to the garden, lawn, and compost pile. We will discuss all of our secrets to Organic chicken care that we have discovered over the years. (Please be sure to check with your town to make sure that chickens are allowed where you live.) Workshop takes place mostly outside (dress appropriately) and is weather permitting. Cost is \$36 | registration closes 4/13/09



## Starting an Organic Victory Vegetable Garden

Saturday, April 25<sup>th</sup>, 11 am - 1 pm

An overview covering starting an organic vegetable and herb garden so you can start enjoying the freshest, best-tasting greens, vegetables and herbs. We'll cover all sorts of start up tips and you will leave with a plethora of ideas and info to put into use. Composting, fencing, planting order, fertilizer, seed starting, biodynamics, raised beds, and more. You can also follow up this workshop with a personal consultation that can cover your particular situation and the specific crops you want to grow for your family. Vegetables, herbs, and greens appropriate to plant in late April and early May will be available for sale. Workshop takes place mostly outside (dress appropriately) and is weather permitting. Cost is \$36 | registration closes 4/18/09

## Pollinator and Butterfly Gardening Workshop

Sunday April 26<sup>th</sup>, 10 am – 12 noon

With more attention currently being paid to environmental sustainability, the Pollinator Garden is becoming very popular. Ethereal butterflies have always been an integral part of a flower garden, and we would certainly be in a sad state if they should disappear from our gardens. Amazingly enough, just by growing certain plants, we can attract butterflies to propagate themselves and flourish within our own yards. We'll cover designing your

own aesthetically pleasing habitat garden for attracting and propagating more than 20 local butterfly species. We'll discuss honeybees, bumble bees, mason bees, pollinator wasps, hummingbirds, and more. Workshop takes place mostly outside (dress appropriately) and is weather permitting. Cost is \$36 | registration closes 4/20/09

## Biodynamic 500 Stirring and Application

Sunday, May 3<sup>rd</sup>, 1:30 pm (call in advance – may be rescheduled)

This is a free Farm participation event – be a participant in your food. All ages and experience levels welcome – farm brunch snacks will be available. Biodynamics always works best when the community who is eating the vegetables is involved in the stirring and preparation process. Come and add your intentions and spirit and learn how Biodynamics can be used in your home garden!

## Boosting Your Harvest – Companion Planting & Staggered Plantings

Friday, May 8<sup>th</sup>, 10 am – 12 noon

Get healthier, better-producing plants and stretch out your harvesting time. Enjoy a better variety of different types of veggies and greens from your home garden. Cost is \$36 | registration closes 5/1/09

## Colonial Dooryard Style Garden - Updated for Today's Cook

Sunday, May 10<sup>th</sup> (Mothers Day), 10 am – 12 noon

Treat your Mom! Workshop focuses on how to plan a kitchen door yard garden that will provide all the herbs and greens for wonderful summer meals. This workshop takes the traditional garden style called the Colonial Dooryard Garden, which is designed around usefulness, and updates it for today's kitchens. Workshop takes place mostly outside and is weather permitting. Cost is \$36 | registration closes 5/3/09

## Annual Organic Plant and Seedling Sale – Opening Day

Saturday, May 16<sup>th</sup>, 9 am – 2 pm

Every year we add more and more varieties and types of organic plants and seedlings. We will have a huge variety of organic heirloom vegetables, herbs of all sorts – culinary and medicinal, annual and perennial cut flowers, as well as an unusual and very cool variety of natives, perennials, and rare medicinals. We strive to have everything you need to start your garden this season - organic fertilizer, soil, books, seeds, beneficial insects, biodynamic herbs, foliar tea mixes, and more. Our eggs, some early spring greens, and other natural products will also be available for sale. We will also have some other local, sustainable farmers with their products available. Snacks and live music make it into a very festive spring event.

The plant and seedling varieties we are offering this year are listed on our website at:

<http://www.midsummerfarm.com>

## Annual Organic Plant and Seedling Sale – Day 2

Saturday, May 23<sup>rd</sup>, 9 am – 2 pm

Every year we add more and more varieties and types of organic plants and seedlings. We will have a huge variety of organic heirloom vegetables, herbs of all sorts – culinary and medicinal, annual and perennial cut flowers, as well as an unusual and very cool variety of natives, perennials, and rare medicinals. We strive to have everything you need to start your garden this season - organic fertilizer, soil, books, seeds, beneficial insects, biodynamic herbs, foliar tea mixes, and more. Our eggs, some early spring greens, and other natural products will also be available for sale. We will also have some other local, sustainable farmers with their products available. Snacks and live music make it into a very festive spring event.

### **Boosting Your Harvest, encore**

Sunday, May 24th, 10 am – 12 noon

Boost your harvest through companion planting and staggered plantings. Get healthier, better-producing plants and stretch out your harvesting time. Enjoy a better variety of different types of veggies and greens from your home garden. Cost is \$36 | registration closes 5/17/09

### **Tomato Day !**

Saturday, May 30th, 10 am – 12 noon

Everything Tomatoes! Today is the perfect day to plant your tomatoes in this area! Stop by the farm for a refresher course covering how to grow, choosing heirlooms, companion plants, fertilizer, planting, trellis building, etc. Hands-on, dress ready to get your hands dirty! Bring gloves. Tomato plants will be available for sale for the workshop. Cost is \$36 | registration closes 5/23/09

### **Biodynamic Early Morning Silica (501) Application and Farm Breakfast**

Saturday, June 6th, 9 am

This is a free Farm participation event – be a participant in your food. All ages and experience levels welcome – farm breakfast will be available. Biodynamics always works best when the community who is eating the vegetables is involved in the stirring and application process. Come and add your intentions and and spirit and learn how Biodynamics can be used in your home garden!

### **Backyard Organic Poultry Rearing Workshop**

Saturday, June 13th, 10 am – 12 noon

For anyone who has dreamed of walking out to your own chicken coop and collecting fresh eggs for breakfast, this course will guide you through starting up your own flock. Chickens are wonderful stewards of the earth; and kept in proper conditions, chickens are valuable assets to the garden, lawn, and compost pile. We will discuss all of our secrets to Organic chicken care that we have discovered over the years. We will have chicks available for sale at this time. (Please be sure to check with your town to make sure that chickens are allowed where you live.) Workshop takes place mostly outside (dress appropriately) and is weather permitting. Cost is \$36 | registration closes 6/6/09

### **Heirloom Chicks Ready for Pick up~**

Saturday, June 13th, 12 noon – 3 pm

If you ordered chicks with us, they should be ready to go to their new homes at this point. (Feathered Pullets will be available mid-July)

### **Dark Leafy Greens – The #1 Most Important Missing Ingredient Today**

Friday, July 10th, 11 am – 1 pm

We will demonstrate a wide range of ways to use dark leafy greens of all types. You will leave feeling empowered to live more healthily with a solid collection of great recipes. Workshop is hands on and tasting is encouraged - it takes place in the kitchen at Midsummer Farm | cost is \$36 | registration closes 7/6/09

### **Legumes!!! The Bean Workshop**

Saturday, July 11th, 10 am – 12 noon

Beans are one of those things that can make a huge difference in your health and well-being just by adding them to your weekly eating plan. And we'll go over a bunch of different ways to integrate them into your every day life easily. This workshop will lead to better overall health. Beans have been missing from the typical American diet and people have strange opinions of them, but they are delicious, easy to digest when prepared properly, and nourishing on many, many levels. We'll do a selection of fabulous bean dips, nourishing bean soups, refreshing bean salads (great for packing for work or

school lunches), minestrone, and a variety of other recipes, as well as bean spouting.

Workshop is hands on and tasting is encouraged - it takes place in the kitchen at

Midsummer Farm | Cost is \$36 | registration closes 7/6/09

### **Backyard Organic Poultry Rearing Workshop**

Saturday, July 11th, 12:30 - 2:30 pm

For anyone who has dreamed of walking out to your own chicken coop and collecting fresh eggs for breakfast, this course will guide you through starting up your own flock. Chickens are wonderful stewards of the earth; and kept in proper conditions, chickens are valuable assets to the garden, lawn, and compost pile. We will discuss all of our secrets to Organic chicken care that we have discovered over the years. Feathered young birds will be available for sale. (Please be sure to check with your town to make sure that chickens are allowed where you live.) Workshop takes place mostly outside and is weather permitting. Cost is \$36 | registration closes 7/6/09

### **Biodynamic Compost Tea Application**

Saturday, July 11th, 3:30 pm

This is a free Farm participation event – be a participant in your food. All ages and experience levels welcome – farm brunch snacks will be available. Biodynamics always works best when the community who is eating the vegetables is involved in the stirring and preparation process. Come and add your intentions and and spirit and learn how Biodynamics can be used in your home garden!

### **Biodynamic 500 Stirring and Application**

Sunday, July 12th, 1:30 pm

This is a free Farm participation event – be a participant in your food. All ages and experience levels welcome – farm brunch snacks will be available. Biodynamics always works best when the community who is eating the vegetables is involved in the stirring and preparation process. Come and add your intentions and and spirit and learn how Biodynamics can be used in your home garden!

### **Artisanal Farm Pestos and Salsa Verdes**

Saturday, August 1st, 10 am – 12 noon

Creating Pesto and Salsa Verde is truly an art in the artisanal kitchen. And although we'll do a great traditional Basil pesto, we also have a whole range of absolutely wonderful and creative mixtures using arugula, parsley, cilantro, lovage, chervil, dandelion, unusual heirloom Italian chicories, and more. All the Pestos and Salsa Verdes we will be making will also be fully balanced using nuts and seeds and can be thought of as the main course as well as the appetizers. Workshop is hands on and tasting is encouraged - it takes place in the kitchen at Midsummer Farm | Cost is \$36 | registration closes 7/25/09

### **Summer, Yes Summer, Soups and Broths**

Saturday, August 1st, 12:30 – 2:30 pm

Soup can be a quick and easy meal in the summer as well as in colder weather. Many soups do not need hours of simmering and can be prepared quickly and enjoyed outside on a balmy summer evening. And now is the time of year when we have plenty of wonderful fresh herbs and greens from the garden to add to our soups. Workshop is hands on and tasting is encouraged - it takes place in the kitchen at Midsummer Farm | Cost is \$36 | registration closes 7/25/09

Midsummer Farm is located at 156 East Ridge Road, Warwick, NY 10990  
845-986-9699 | info@midsummerfarm.com | [www.midsummerfarm.com](http://www.midsummerfarm.com)

