

SUSTAINABLE ENVIRONMENTS



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WORKING WITH WILLOW

Fri 6th March 10am – 4pm £35/£30C Maggi Rogers

Want to grow your own willow? Want some ideas for projects made with willow and other hedgerow materials? This workshop will tour our organic willow beds, select materials for cuttings and make a platter or fish dish to take home.

SMALL SCALE VEGETABLE GARDENING

Sun 22nd March 10am – 4pm £35/£30C Rob Meredith

Veg can be grown anywhere! This course will give practical ideas on how to utilise the smallest of space often referred to as 'square foot gardening'. It will also include the use of containers, mini greenhouse / poly tunnels and when and what to sow for a maximum crop.

BACKYARD POULTRY



**Sat 18th April
10am – 4pm £35/£30C
Alan Beat**

Anyone with a garden can be self sufficient in fresh free range eggs. Discover how to keep poultry and waterfowl on a backyard scale, looking at breeds, housing, feeding, handling and caring for birds.

RAISED BED NO DIG GARDENS

Sat 18th April 10am – 4pm £35/£30C Rob Meredith

Combining raised bed with no dig cultivation can quickly create productive vegetable and fruit gardens. Most materials can be derived from recycled sources and you can create a low maintenance system that is highly productive even in a small area. The day includes a visit to a working smallholding using this system.

SMALLHOLDING AND SELF RELIANCE

**Sat 2nd, Sun 3rd & Monday 4th May 10am – 4pm
£120/£105C/£170 Res Alan and Rosie Beat**

This course looks at the practicalities of a self reliant lifestyle on a few acres of land, producing your own top quality food while meeting many other needs in a sustainable and satisfying way. Land and live-stock management are examined alongside the potential for earned income, while visits to established smallholdings provide working examples.

THE ECOLOGY OF THE LANDSCAPE

Fri 19th – Sun 21st June 10am–4pm £120/£105C/£170 Res

ROCKS, MINERALS AND CRYSTALS - Fri 19th June Dr Colin Dawes



A practical introduction to Earth's history taking in the remarkable rock formations exposed around the seashore of Welcombe mouth. We photograph and collect samples of rocks, and learn how to identify their various constituents. This will lead to a study of the medieval foundation of Welcombe Barton and its nearby church.

**ROCKS, SOILS AND HABITATS – Sat 20th & Sun 21st June
Dr David Allen and Dr Donald Campbell**

Spend a morning looking at landforms and the range of habitats on sea cliffs and in the Marsland Valley SSSI. After a picnic lunch, witness the effects of conservation management on the ecology of culm grassland and with luck see the rare marsh fritillary butterfly. The following day will be spent exploring the unique flora and fauna of Branton Burrows, a UNESCO Biosphere Reserve.

CREATING A MEDICINAL HERB GARDEN

**Sat 11th & Sun 12th July
10am – 4pm £70/£60C £95 Res
Diana Lee**

This course is an introduction to the herbs that are suitable for use in a medicinal herb garden in the British climate. A variety of designs will be discussed to enable you to make your own plan. The course will include a visit to a local developing medicinal herb garden.



BACKYARD PIGS

Sat 12th Sept 10am – 4pm £35/£30C Alan Beat

In times past cottage economy centered around the pig – and this should still apply today! Learn all you need to know about rearing pigs in a small space to yield a year round supply of top quality pork and bacon products.



FUNGAL FORAY

**Sat 3rd Oct 10am – 4pm
£35/£30C
Dr David Allen**

Learn the characteristic that distinguish wild mushrooms from toadstools and then join us on a fungal foray. We will discuss our finds and with luck sample the best edible species.

ORCHARDS HARVEST

**Saturday 24th October and Sunday 25 October 10am – 4pm
£70 / £60C George Travis & Linda Davis**

Spend the first day learning about orchard management and making your own freshly pressed apple juice to take home as well as a range of herb & fruit flavoured vinegars. The second day will concentrate on cider making – the best apple varieties for this purpose and making it exactly to your palate.