Transition Sebastopol
Reskilling Fair
This Saturday, November 6., Laguna Farm, Sebastopol
http://transitionsebastopol.org/reskillfair2010

9:30 am - 10:45 am

• **Sheet Mulching** with Sara McCamant
  Sheet Mulching is a great technique for transforming lawns or never used areas into rich lush plantable areas. The fall is a great time to lay it all down for perfect spring planting. Simple but good to see the first time and hear about the different methods.

• **Tortilla Making** with Evelia Pacheco
  In the tortilla making (nixtamalization) class we will bring the seed garden's blue oaxacan fresh corn through the process from whole grain to fresh made tortillas. All will have a chance to mill and press.

• **Clay Paint** with Darryl Berlin
  Make your Own Natural Paint- You can stop using toxic paint and make your own low cost, non toxic breathable clay paint. This class will teach how to make a simple clay based paint, how to prepare your walls, and discuss problems you can run into. Clay paints are the easiest way to bring natural building into every home.

11:00 am - 12:30 pm

• **Water in Your Landscape** with Johan Niklasson
  In this class we will discuss what types of water resources we have around our homes, how we best utilize these resources and what the local codes and regulations are in regards to water issues. Grey water recycling, rainwater harvesting, water storage and design techniques for better water conservation are some topics that will be covered during the class. Among other things you will learn; how to find contour lines in your landscape and how to use and make the necessary tool for that, what type of water is appropriate for what kind of use and how to tell if you have drainage issues. I am looking forward to seeing you there!

• **Olive Curing** with Steven Edholm
  The olive provides an abundant fruit which is inedibly bitter off the tree, but nutritious and delicious when processed properly. Explore approaches to curing green and ripe olives in various styles, including water cured, dry salt, salt brine & lactofermentation. Some discussion of varieties, propagation and culture will also be included.

• **Embroidery for Clothing Repair** with Alexandra
  Rather than tossing that favorite item because it's wearing out - especially denim clothing, thinning jeans, or something that can bear some embellishment - bring it to the Reskilling Fair and work with Alexandra Hart to discover how to mend it with embroidery stitches and/or patches. Remember - Reduce, Reuse, Recycle. Materials will be provided; you bring your item. Otherwise, just use our fabric and thread provided to learn stitches and start a sampler.       * Bring jeans or other clothing items in need of repair.

1:30 pm - 3:00 pm

• **Cover Crops for Healthier Soil** with Yeti, Heidi Herrmann and David Beazlie
  Cover crops have long mimicked nature’s methods of building and maintaining healthy living soil. In this workshop you will learn about how cover crops prevent erosion, hold water in the soil longer, nurture healthy microbiological communities, and safely add nitrogen and other nutrients to the soil. Cover crops help mitigate climate changes.
• **Acorn Processing** with Tamara Wilder
Harvesting, Cracking, Pounding, Sifting, Leaching, Cooking and Eating. Each fall, the Oaks in our local environs provide an abundance of food. Try your hand at a few of the many steps utilized to transform acorns into a delicious and nutritious food (using both stone and metal tool techniques) and discuss harvesting and storing methods.

• **Knots** with Chris L.S. Panym
Do people "KNOT" know?! In this workshop you will learn three knots that can do everything! (with 2 variations on a “bight” and with a "slip") The best knots can be UN-TIED easily, yet hold reliably. Just try my simplest set of three knots, and see how easily you can apply them to everything! We may also get into related subjects such as principles and tips on applications and sample repairs. Take home samples to practice and enjoy securing the rest of your life.

• **Tripod Building** with Michael Jacob
We will supply materials and direction so participants can set up and climb on a simple tripod climbing structure that was created for Burning Man 2010. All ages welcome. Bring a hammock and you can rest after it's built.

**3:15 pm - 4:45 pm**

• **Worm Composting** with Nico Morris
Nico noticed a lot of misinformation being proliferated about what you "can and cannot" feed worms, so please don't be "shocked" when he tells you you can feed your worms any food (nature does). Nico will teach you how to "do it right" so you can compost the high nitrogen ingredients correctly (meat, fish, eggs, dairy). Nico will also cover processes for making Worm Tea, and show how to set up a worm bin with practically any box you can find.

• **Mushroom Growing** with Blake Allen
Learn basic outdoor techniques for expanding mushroom spawn, inoculating logs, and creating mushroom beds. We will be working with shitake, king stropharia, and oyster mushrooms. Discussion about more intensive indoor techniques will also be covered. Take home cardboard spawn from the workshop to start your own mushroom bed.

• **Fermented Foods** with Elli Hilmer
Learn how to ferment vegetables. We will be discussing & demonstrating how to make sauerkraut and various other cabbage ferments, as well as fermented crock pickles made with seasonal vegetables. We will also cover some other fermented foods such as sourdough, kombucha, and yogurt. This will not be a science class! This is a practical how-to workshop to give you the tools and confidence to start the fun and simple process of fermentation. Go home with everything you need to know to bring some new cultures to your kitchen.

• **Hand Tool Care** with Tom Danaher
Care of your tools is an essential part of the work of a gardener. Tom will take us through basic maintenance of your Felco pruners and sharpening and care of other common gardening tools. * Bring your Felcos and a 7 and 8mm wrench, a crescent wrench and some rags if you want to go through it with him.

Donation: $10-40 Sliding Scale (no one turned away for lack of funds).
Simple lunch of soup and salad will be available for $5, please bring bowl and utensils.

For more info contact Sara 829-5234 or Ingrid 396-8453.