



2014-MAKE THIS THE YEAR YOU LEARN A NEW SKILL. BOOK ONE OF OUR CRAFT OR COOKERY COURSES IN BEAUTIFUL RURAL HEREFORDSHIRE TODAY

MARCH : Felt picture or wall-hanging from wool. This is the perfect course for those wanting to make a special gift for Mother's Day, or simply learn a new skill of needle felting to enhance your own home. All materials and equipment provided.

One day course: 12th March 10 -4 £60*

Spring Preserves: *Capture the taste of spring and discover how easy it can be to produce your own delicious jam, chutney and curd. This one-day course will provide you with the skills to preserve these favourite seasonal flavour, and you will have some to take home. On this practical course you will produce: Rhubarb and fig jam, Eastern Chutney, Lemon Curd. One day course 26th March £60 **

APRIL: Spring egg and floral table decorations. Make a beautiful fresh floral decoration for your springtime or Easter table. Have fun learning different egg decorating techniques and make two table decorations. Bring the wonders of Spring to the heart of your home. Materials and equipment provided. You will need to bring a dozen blown eggs. One day course: 14th April 10 -4 £60*

Salt dough decorations. Learn this traditional craft and take home a selection of Springtime decorations. All materials and equipment provided. You will bake them at home. Half-day course 16th April 10-1 Suitable for children aged 9 and older accompanied by an adult. £40 adult, £50 adult and one child. *

Spring/Easter baking. *A delicious mix of traditional and contemporary recipes to celebrate Spring and rejuvenation. This one day course is for those wishing to learn new skills and go home laden with sumptuous Springtime/Easter treats. During this practical day-long course we will be producing: Simnel cake, Hot Cross buns, Gluten-free and sugar-free chocolate fig cake. You will have lots of goodies to take home including recipes of all we make. All ingredients, equipment and recipes are provided. Course date: 12th April £70**

MAY: All about wool: from sheep to yarn. Learn basics of wool teasing, carding, washing, spinning, knitting. Visit a flock of biodynamically-reared sheep, handle a raw fleece and learn the basic processes. You will take home some spun yarn for your own knitting or weaving project. Part demonstration, part practical One-day course: 5th May (Bank holiday) or Wed 14th May 10.30 – 4 £60*

Vegetarian Cookery: *This course is an ideal way of improving your vegetarian cookery or simply learning how to prepare meat-free dishes which are healthy and beautifully presented. The focus of this course is on using local fresh produce to create mouth-watering meals which are light and easy to prepare yet visually stunning and simply delicious. During this practical day-long course we will be making: nettle and spinach soup, asparagus and goat's cheese flan, a seasonal salad and fresh fruity dessert, some of which we will enjoy for lunch, and some to take home. 21st May 10.30 – 4 £60*

Gluten-free and sugar-free baking: *On a restricted diet, or cooking for someone who is? Don't be overwhelmed! Learn to make delicious gluten-free and sugar-free cakes, pastry and biscuits. This one-day course will provide you with skills to bake using gluten-free and sugar-free alternatives with confidence and you will take home lots of baked goodies. One-day course: Wed 23rd January 10 - 4 £60 **

JUNE: June 2nd **Bread baking : Real Bread for Bread Lovers:** Do you love the aroma of freshly baked bread, hot and steaming from the oven? Would you like to learn how to make and bake different types of real bread? If the answer to either question is yes - then this is course for you. The aim of this one-day course is to give beginners and those brushing up their skills an introduction to the different stages involved in making bread. It is hands-on and during the day you will weigh, mix, knead and make three different doughs. You will learn about fermentation and different shaping techniques. While the dough proves and the bread bakes you can relax with a cup of tea or coffee. We will make bread rolls, plaited enhanced loaf, a wholemeal loaf and soda bread. One-day course 10.00 – 4.00pm £60*

June 18th: **Paper-making:** using simple equipment and techniques, make your own plain and decorated paper. Papermaking techniques are easy to learn and can be adapted for a huge range of artistic uses. It is a low-cost and environmentally friendly way to express your creativity. Recycled pulp and plant materials are increasingly being used in an experimental way by those interested in textiles, sculpture, bookmaking and printmaking and many other art forms to make exciting and original work. On this practical course you will be making a variety of papers using recycled pulp and plant materials and will take home what you make. One day course 10.30 – 4.00pm £60*

JULY: July 9th **Cheese & yogurt making :** this course will explore the early history of cheese, the basic principles of how cheese is made and demonstrate (with your help!) how to produce a range of soft cheeses such as halloumi, mozzarella, mascarpone, feta and cream cheese – using raw farm or supermarket milk and vegetarian rennet. You'll sample cheese as it's made and also take a selection home with you, together with course notes and recipes. The class is a good mix of demonstration, hands-on, theory and tasting. One day course 10.30 – 4 £60 *

July 16th: **Mosaics:** Using this age-old technique you will make a beautiful, eye-catching mosaic from ceramic pieces and tiles to take home to brighten up your house or garden. One day course 10-30 – 4 £60 *

AUGUST: August 2nd: **HARVEST HOME: Make a wall-hanging or picture or mobile** from felt and found objects to reflect the year's harvest. Following a walk to gather natural materials you will make an artefact to adorn your home or as a unique gift. One day course 10.30 – 4 £60 *

August 6th **Gluten-free and sugar-free baking:** *On a restricted diet, or cooking for someone who is? Don't be overwhelmed! Learn to make delicious gluten-free and sugar-free cakes, pastry and biscuits. This one-day course will provide you with skills to bake using gluten-free and sugar-free alternatives with confidence and you will take home lots of baked goodies. One-day course: 10 - 4 £60 **

SEPTEMBER: September 18th: **Peg-loom weaving:** learn this age-old craft and make a small table runner or cushion cover, using beautifully coloured wools and other materials. One-day course 10.30-4.00pm £60 *

September 23rd. **How to make Fermented vegetables :** the healthy choice. Lactic acid fermentation is the original pickling method and has been an essential part of healthy human diets throughout the world for thousands of years. It relies on beneficial cultures - similar to those used to make yogurt or sourdough bread - to break down natural sugars in the vegetables and produce a variety of healthy substances, primarily lactic acid. During this one-day course you will be starting the process of making a selection of lactic fermented vegetables, as well as tasting and taking home a selection of finished pickles. One day course 10.30- 4.00pm £60 *

OCTOBER: October 2nd: **Spindle-weaving:** make your own drop spindle and learn to spin from local sheep's fleece. You can use your hand-spun yarn for weaving or knitting projects at home. We will also visit a local flock of sheep, wash and card fleece and use this to spin. One day course 10.30 – 4.00pm £60 *

October 15th **Autumn Jam & chutney making course:** the wonderful flavours of Autumn to enjoy throughout the year. We will go foraging and transform what we gather into delicious jams and chutneys. During this one day course you will learn how to make jams and chutneys, how to test for setting, how to bottle and store what you make to take home. We will make two jams and two chutneys. 10.30 – 4pm £60 *

NOVEMBER: November 19th **Christmas cakes, puddings & stollen:** get well organised this Christmas and avoid a last-minute stress by making an early start on Christmas baking. You will make a rich fruit Christmas cake, a lovely moist gluten-free Christmas pudding and an authentic German Stollen to take home. One day course 10.30 – 4.00pm £70*

November 26th: **Christmas card and wrapping paper making workshop:** this year delight your friends and family with original hand-made cards. You will be using printing techniques and collage. All materials and instructions provided and demonstrated, and you will have lots of finished cards and wrapping paper to take home and the know-how to make more at home. Half- day course 10.30 – 1.00pm £40

DECEMBER: December 10th **Home made Christmas decorations:** fill your home with unique handmade decorations using natural materials. Following a demonstration you will make your own decorations from natural materials such as card, paper, wool, wood and felt. An ideal course for all the family. Half day course 2.00-4.30pm £40 adults £10 for each accompanied child.

December 14th: **Christmas wreaths and decorations** This workshop is all about feeling festive and creating your own beautiful Christmas decorations for inside and possibly outside of your house. You will learn how to make a stunning door wreath, a fresh green garland and a festive table centre. Both the arrangements will last you through the festive period; they could even be a present to tick off the list! Using

seasonal flowers and foliage to fill your house with the scents of flowers, pine and cinnamon. You will be provided with everything you need to leave stresses of Christmas shopping and create something beautiful for those you love. One day course 10.30-4.00pm £70 *

December 17th : **Christmas vegetarian cooking.** Are you daunted by the thought of cooking for your vegetarian guests, or simply looking for a meat-free alternative to the traditional Christmas fayre? Then this is the course for you. Following a demonstration you will make three delicious dishes, including nibbles, a main course and accompanying dishes, some of which you will sample and some you will take home to pop in the freezer to save time on the big day. 10.30 – 4.00pm £60 *

ALL COURSES MARKED * INCLUDE a light lunch and morning and afternoon tea or coffee with delicious home baking. All ingredients, equipment and recipes are provided.

Our courses are rewarding, enjoyable and therapeutic.

Reductions for group bookings of 6 or more on same course.

Do you have a suggestion for a course you don't see here? Please let us know. All courses take place in Much Birch, Herefordshire, in our purpose-built studio or the local village hall.

For conditions and terms please see the website or apply for a postal copy.

Details of location and directions will be provided on booking.

Any questions please contact Pat:

all-year-round.org.uk

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