



THE HOMESTEADING WORKSHOP SERIES

Wish you had the know-how to, say, grow beautiful cucumbers and turn them into fabulous pickles? Get out your calendar — Weavers Way Farms' 2014 Homesteading Workshop Series will have you in a pickle, a jam, a mason jar in no time! Learn the skills you need to turn the inside and outside of your home into a DIY hub, and have a good time in the process. For more info, contact Local Product Coordinator Stephanie Kane: skane@weaversway.coop or 215-843-2350 ext 122.

SATURDAY, MAY 17 11 A.M.-1 P.M.

TRANSPLANTING WORKSHOP AND PLANT SALE

Weavers Way Farms Manager Nina Berryman will teach you all about transplanting your annuals, and all workshop attendees will go home with a transplant. There will also be a WW Farms-grown plant sale so you can stock up and get growing! At Weavers Way Farms at Saul High School, 7100 Henry Ave. \$15 at the door.**

TUESDAY, MAY 20 7-9 P.M.

STRAWBERRY VANILLA JAM WITH MARISA MCCLELLAN

Learn the basics of boiling-water-bath canning and jam-making with cookbook author and Food in Jars blogger Marisa McClellan. She'll walk you through the steps of making homemade jam (it's easier than you think!) and show you how to safely seal the jars so that they're shelf-stable. All students will go home with the recipe and canning details, as well as a jar of the jam made in class that day. At Chestnut Hill Friends Meetinghouse, 20 E. Mermaid Lane. \$30.*

TUESDAY, JUNE 10 4:30-5:30 P.M.

COMPOSTING AT HOME

Tim Bennett of Bennett Compost has been helping Philadelphians recycle their kitchen waste into compost for five years. He'll go over four options — worm bins, backyard composting, dropoff locations and pickup service. If you're still unsure about doing it at home, Co-op members receive a free month when they sign up for Bennett Compost pickup. Worms available for sale. At Weavers Way Farms at Saul High School, 7100 Henry Ave. FREE.

THURSDAY, JULY 3 5:30-7 P.M.

TOMATO PRUNING

Join Weavers Way Farms Manager Nina Berryman to learn different methods of pruning your tomato plants, all designed to give you maximum production. Learn how to properly care for the plants you bought at our sale in May! At Weavers Way Farms at Saul High School, 7100 Henry Ave. \$15 at the door.**

TUESDAY, JULY 15 7-9 P.M.

LOW-SUGAR BLUEBERRY JAM WITH MARISA MCCLELLAN

Love jam but can't stand all that sugar? Local cookbook author and Food in Jars blogger Marisa McClellan will teach you how to make perfect, perfectly delicious low-sugar jam using Pomona's Pectin. She'll walk you through the steps of safe preserving (it's easier than you think!) and show you how to process the jars so that they're shelf-stable. All students will go home with the recipe and canning details, as well as a jar of the jam made in class that day. At Chestnut Hill Friends Meetinghouse, 20 E. Mermaid Lane. \$30.*

TUESDAY, AUGUST 5 7-9 P.M.

INTRO TO CANNING TOMATOES WITH MARISA MCCLELLAN

Learn the basics of tomato preservation and boiling-water-bath canning with cookbook author and Food in Jars blogger Marisa McClellan. She'll walk you through the steps of prepping, packing and preserving whole peeled tomatoes. All students will go home with the recipe and canning details, as well as a jar of the tomatoes made in class that day. At Chestnut Hill Friends Meetinghouse, 20 E. Mermaid Lane. \$30.*

TUESDAY, AUGUST 19 6-7:30 P.M.

SAUERKRAUT WORKSHOP

Learn about making the simplest fermented food around — sauerkraut. We'll go over the basics as well as investigate how to add different flavors, textures and nutritional benefits. Fee includes one jar of sauerkraut to take home. At Weavers Way Farms at Saul High School, 7100 Henry Ave. \$15 at the door.**

TUESDAY, SEPTEMBER 9 7-9 P.M.

PICKLES TWO WAYS WITH MARISA MCCLELLAN

Learn the basics of pickling with cookbook author and Food in Jars blogger Marisa McClellan. She'll walk you through the steps of making both quick refrigerated pickles and pickles processed in a boiling-water bath. Students will go home with the recipes and canning details, as well as the two jars of pickles they made in class that day. At Chestnut Hill Friends Meetinghouse, 20 E. Mermaid Lane. \$30.*

TUESDAY, SEPTEMBER 16 6-7:30 P.M.

GROW-YOUR-OWN OYSTER MUSHROOM KIT WORKSHOP

Tyler Case from Mycopolitan, a Philadelphia-based mushroom grower, will show you how to make a kit where you can harvest oyster mushrooms from your counter! At Weavers Way Farms at Saul High School. \$15 at the door.**



*Go to brownpapertickets.com to sign up for Marisa McClellan's workshops. You can also sign up for all four of Marisa's workshops for \$100!

**Proceeds benefit Weavers Way Farms.