

Boston Mountains Homesteading Workshop

A fundraising event for the Chester Farmers' Market on March 2, 2024

308 Chester Street, Chester, AR 72934

Adult Classes (Ages 13 and Up)

Canning Part 1 - Learn what utensils you will need to get started in water bath or pressure canning and what you need to know to produce a safe product with Mary Loftis, Master Canner.

Canning Part 2 - Jump in the kitchen and get hands on making your own jars of jelly. Learn about making low sugar using Pomona Pectin. \$5 Additional fee to cover expenses. Limited class size of 10. Register early!

Sourdough - Come learn about the wonders and deliciousness of sourdough with Nena Hammer; featuring Breadyly, our sourdough starter from the 1908 World's Fair. \$5 Additional fee to cover expenses.

Freeze Drying - Learn one of the newest ways to prepare your harvest for long term storage with Jay Gill.

Fermentation - Become a Probiotics Pro as we cover Kombucha, Lacto Fermentation, Mixed Vegetable Fermentation, Kimchi and Sauerkraut with Mary

Intro to Land Management - Where are the Bobwhite? Austin Ray Habitat Specialist Coordinator with Quail Forever

Solar Power 101 - What is solar power? How does solar work? Is it right for me? If you have ever thought about solar power come join Kirk Wolf in the Q and A style class. Explore the components of solar and what it takes to have electricity off grid.

Mushroom Logs - Have fun with fungi in this class as you make your own mushroom log and set yourself up for a delicious harvest of Shiitakes right at home. Additional cost \$10. Drew Beauford

Water Collection and Purification - Learn to build rain barrels and explore modern and primitive methods of water collection and purification with Drew Beauford.

Soap Making - Learn to safely and easily make your own soap at home with Peggy Stephens. \$5 Additional fee to cover expenses.

Introduction to Fly Tying - Get hooked on learning the skill of making simple trout flies for fly fishing with Courtney Bogan. Limit 10 per class!

Knife Sharpening - Not the sharpest tool in the shed?... Well your knife can be after you take this class with Joshua Acquard.

Mead Making - Learn how simple it is to make mead at home with this step-by-step

demonstration from honey to bottle. Cyrus Mason of Grow Fresh

Growing Fruit - Make your efforts fruitful as you learn all you need to know to grow blackberries, blueberries, muscadines on your property. Also learn the skills of grafting and pruning with Dwight Pense.

Dutch Oven Basics - Enjoy learning to cook outdoors with a dutch oven. Best of all, dessert is included with this class! Chad Lowe of AR Game and Fish Commission

Wild Edibles - Identify, Harvest, Prepare, Preserve and Transplant wild groceries with Charles Griffith.

Children's Classes for (Ages 5-12)

Butter Churning - Roll up your sleeves and help us churn some butter to be served at lunch!

Boston Mountain Historical Craft - Learn about the rich history of the Boston Mountains with a fun craft.

Flower Bandanas - Learn how to print colors found in nature onto your own bandana.

Stream Team-Put on your rain boots and walk down to Clear Creek. You will help collect samples and critters to determine the health of this local stream.

Workshop Schedule

8:15-9:00	Registration and Announcements
9:00-10:00	Session 1
10:00-10:15	Break
10:15-11:15	Session 2
11:15-1:00	Lunch & Shopping Time
1:00-2:00	Session 3
2:00-2:15	Break
2:15-3:15	Session 4
3:15-4:00	Shopping Time

*****Keep 1st and 2nd pages for your information*****

Registration Form (to be submitted)

Each class is \$10 if you pre register by February 17th or \$15 if you register later. Children's classes are \$5 per class for ages 5-12. Sign up for a full day of 4 classes by February 17th and receive a free lunch that day. Hot lunch \$7 Adult/\$3 Child. You are welcome to bring your own lunch.

Children under 5 must be accompanied by an adult to the children's classes. Please use your discretion if your child under the age of 18 needs to be accompanied to children's or adult classes.

There is no ATM in Chester at this time. Please have cash on hand for classes that require an additional fee to be paid to the instructor or for purchases from instructors.

Circle one class for each session
(an X indicates the class is being offered during that class session)

Class	Session 1	Session 2	Session 3	Session 4
Adult Classes \$10/\$15 day of event				
Canning 1			x	
Canning 2 + \$5				x
Sourdough + \$5	x	x		
Freeze Drying	x	x		
Fermentation			x	x
Intro to Land Management	x			x
Solar Power 101			x	x
Mushroom Logs + \$10		x	x	
Water Collection & Purification	x			
Soap + \$5		x		
Fly Tying	x	x		
Knife Sharpening			x	x
Mead Making			x	x
Growing Fruit	x	x		
Dutch Oven Basics	x	x		
Wild Edibles		x	x	
Children's Classes \$5				
Butter Churning	x			
Boston Mt Historical Craft		x		
Flower Bandana			x	
Stream Team				x

Participant Name:----- **Total Payment:**-----

Release Form (to be submitted)

By choosing to participate or allowing your child to participate in the Boston Mountains Homesteading Workshop and Expo you understand the risk involved in learning a new skill. By signing below you release the Chester Farmers' Market, Boston Mountains Homesteading Workshop and Expo, The City of Chester, instructors, vendors, volunteers, other participants and property/facility owners where the classes are held of any liability should an accident occur.

This is an all weather event. Parts of the event and some classes will take place outdoors so dress appropriately. This event will not be canceled due to poor weather conditions. No refunds will be given under any circumstances.

Printed Name:_____

Signature (Legal Guardian/Parent):_____

Date:_____

Phone Number_____

Please mail this registration and release form with payment of check or money order to PO Box 134, Chester, AR 72934 or drop off at the Beard and Lady Inn. Make checks payable to Chester Farmers' Market. Must be postmarked by February 17th to receive discounted rates. After February 17th registration forms may be submitted in person at the event.

Additional forms are available on our facebook page and at the Beard and Lady Inn.. Follow us on our new facebook for more updates at Chester AR Farmers Market.

Contact Staci Beauford with questions at bmhomesteaders@gmail.com or 479-831-7014.