

Boston Mountains Homesteading Workshop

A fundraising event for the Chester Farmers' Market on March 1, 2025

Adult Only Classes (Ages 16 and Up)

Canning 1 & 2 - Yes you can... can! This complete canning class covers both waterbath and pressure canning. No need to be a rebel canner once we learn the simple science behind these methods to safely store food away for your family. This class is two sessions long. You must take both class sessions together. \$10 Additional fee to cover expenses. Limited class size of 10. Register early! Get in the kitchen with Mary Loftis, Master Canner.

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

Knife Sharpening - Not the sharpest tool in the shed?... Well your knife can be after you take this class. Learn how to properly care for one of your most important tools on the homestead with Joshua Acquard.

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

Introduction to Fly Tying - Get hooked on learning the art of fly tying as we make tiny fishing masterpieces that actually catch fish with Courtney Bogan. Limit 10 per class!

Fermentation - Come taste and create some microbial kitchen magic with Miss Mae of Fern Mountain Homestead and Outlaw Forge Works. The class is limited to 10 participants over the age of 21 with a class fee of \$20. We will discuss the basics of lacto and yeast fermentation. Sample and take home some homemade wine, cheese, crackers, and vegetable ferments.

Intro to Blacksmithing - This lifelong homesteader will cover all you need to know to establish a blacksmithing shop on your own and start making your own tools. Then watch the sparks fly as JD Edwards does a live demonstration of some of his favorite homestead basics.

All Ages Classes (Ages 5 and Up)

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

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

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.

Backyard Herb Gardening - Dig into perennial herb gardening in your backyard to fill your kitchen and medicine cabinets. Focusing on four interchangeable herbs that work in both with Cara Kious, Certified Master Herbalist of Apothe'Cara Botanicals.

Chicken Butchering - Is it time for your chickens to become that perfect Sunday dinner? This hands-on class will walk you through the process of butchering your own chickens from start to finish. Put some meat on the table with Expert of Sunday dinners, Pastor Jeff Holland.

Wild Apothecary - Explore the medicine cabinet right under your bare feet. Forage for every season as you learn what to look for, how to harvest it and how to process it with Eden of The Garden of Eden 1999.

Sourdough - Come learn about the wonders and deliciousness of sourdough with Nena Hammer; featuring Breadly, our sourdough starter from the 1908 World's Fair. \$10 Additional fee to cover expenses.

Nutriplant Basics - Experience a Nutriplant product demonstration and learn how our concentrated products can increase yields with lower costs making the best use of your property. These products provide nutrients, water retention, and environmental protection to crops, seeds, and roots. Adam Bostwick, Independent Consultant

Learn Your ROI (Rest. Organization. Inspiration.) - Explore the art of prioritization and organization and the importance of rest and well-being in staying inspired and completing your tasks. The aim is to equip you with essential skills to prevent burnout and maintain a sustainable pace while cultivating your space with Jolana Bostwick, M.S.C.D., Certified Wellness Coach & Master Gardener.

Kid's Corner Activities (Ages 0-15 with an adult)

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

Seed Starting - Start your own 6 pack of seedlings! We will also discuss and plan a mini garden setup with you.

Flower Bandanas - Learn how to print colors found in nature onto your own bandana with chicken feather paint brushes.

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

8:15-8:45	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

Each Adult class is \$10 (Ages 16 & up) if you pre-register by February 15th or \$15 if you register later. Adult Lunch is \$10. Total for the full workshop and lunch is \$50 if you register early or \$70 for late registration. Plus any additional fees to the instructors.

For Children (Ages 5-15) to attend a class with an adult or do an activity in Kids Corner during each session it is \$5 if you pre-register by February 15th or \$7 if you register later. Child's Lunch is \$5. Total for the full workshop and lunch for Children is \$25 if you register early or \$33 for late registration. Children attending class with an adult will not need to pay additional instructor fees if they share supplies with adults.

Young Children (Ages 0-5) cannot attend classes with adults, but are welcome in the Kids Corner with an adult for free.

Adults supervising their children in Kids Corner do not need to pay any fee.

If you plan for your child to attend an adult class with you and they are not able to stay focused or quiet you are welcome to take them to the Kids Corner at any point during the session.

Volunteers will lead activities for children and adults to do together in Kids Corner.

An adult needs to be with your children at all times. Volunteers will not be responsible for supervising your child this year.

Many instructors will be selling additional supplies related to their class or their handmade items. There is no ATM in Chester at this time. Please have cash on hand for extra purchases from instructors' tables.

There are many unique local accommodations if you want to turn the weekend into a fun get away. Airbnb.com and beardandladyinn.com are great sites to start your search.

Lunch is hearty soup and baked potato bar for adults and sack lunch for children. You are welcome to bring your own lunch if you prefer. If weather permits participants often picnic in the nearby park.

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

Registration Form (to be submitted if mailing)

New online registration and payment! Visit <https://chesterarfm.com> for fastest registration and guaranteed spots in limited classes.

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 Only Classes				
Canning 1	x		x	
Canning 2 + \$5		x		x
Soap Making + \$5		x		
Knife Sharpening			x	x
Wild Edibles			x	
Fly Tying	x	x		
Fermentation + \$20		x	x	
Intro to Blacksmithing	x	x		
All Ages Classes				
Mushroom Logs + \$10	x		x	
Solar Power 101			x	x
Freeze Drying	x	x		
Backyard Herb Gardening			x	x
Chicken Butchering			x	x
Wild Apothecary	x			
Sourdough + \$10	x	x		
Nutriplant Basics		x		x
Learn Your ROI		x		x
Children's Classes				
Butter Churning	x			
Seed Starting		x		
Flower Bandana			x	
Stream Team				x

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

Release Form (to be submitted if mailing)

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_____

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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 15th to receive discounted rates. After February 15th 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.