

REGISTRATION

1 Session is \$15 (Adults) \$10 (Children)

All day = \$40 (Child \$25)

Soup and salad lunch available

[Suggested donation \$5]

Name: _____

Address: _____

Telephone: _____

Email: _____

Please indicate your workshop preference for each

session below:

Session 1: (9:30 - 10:45)

Session 2: (11:00 - 12:15)

Lunch (12:15 - 1:00)

Session 3: (1:00 - 2:15)

Conference lunch: Yes ___ No ___

Early Registration: Register and pay by

March 20th and receive 5 teacup raffle

tickets!

Credit payment can be accepted by 4/25/2019 at

mohawkschools.org, Helpful Links, Online

Payment-Hawlemont, HRS Conference

Only CASH or CHECK will be accepted the day of the

conference.

Mail check or stop by our front office with form and

payment. Payment required to reserve spot.

About Us

At Hawlemont, we provide an innovative elementary education through hands-on experiential learning that combines agriculture and community involvement with traditional curriculum.

Contact Us

Phone: 413-339-8316

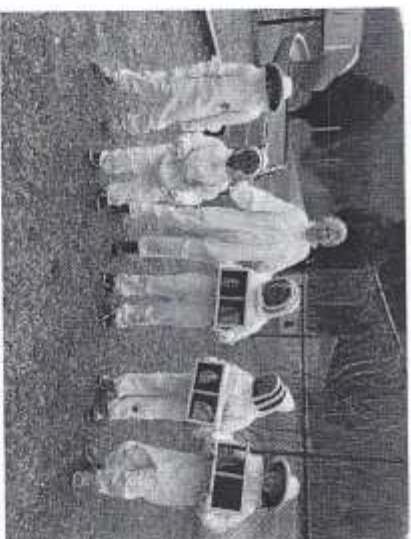
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Facebook: Hawlemont Elementary



Hawlemont Elementary School

10 School St.

Charlemont, MA 01339

THE H.A.Y. CONFERENCE HAWLEMONT ELEMENTARY SCHOOL



PLANTING THE SEEDS OF
KNOWLEDGE FOR TEACHERS,
STUDENTS, AND THE
COMMUNITY.

APRIL 27TH, 2019

9:30 - 2:15

REGISTRATION STARTS AT 9:00

Session 1

Make your own fresh Mozzarella by Sheila Litchfield

Learn about the tools, ingredients and techniques to make fresh Mozzarella at home. Great on pizza, or shape your cheese into sticks for a quick snack. 8 participants

Exploring Backyard Livestock and Poultry by Michelle Lee of A Chick in the Stocks Farm

From the purchasing of animals to the housing and health and nutritional needs of livestock and poultry. Come learn the basics of flock maintenance.

Crochet Basics by Barbara Manley

Learn the basics of crochet, including chain stitches, single crochet and double crochet. You'll receive hands-on instruction and trouble-shooting. Leave with a project started, yarn, and a crochet hook!

Jams and Jellies by Sherry Heger of Heger's Farm

Learn to preserve fruits! We will focus on jam making made easy using frozen fruits, low sugar. Discussion of prepping fresh fruits will be included.

Fun with Baked Donuts by Susan Wood, Baker for 50+ years

Learn how to make yummy doughnuts from a life-long baker and natural foods teacher. Bake sweets that are tasty, natural, and easy. Donuts will be ready to enjoy with your lunch!

Soap Making by Jazzzyyn Tulloch, Dandydon in Thyne Farm.

We will be creating our own Melt & Pour soap using an organic goat's milk base. Beautiful natural additives such as charcoal, lavender buds, calendula buds, exfoliating salt, sponges or natural loofas to add. You can leave it scentless or add an essential oil. Make and take your own soap!

Felting 2D by Deb Boyd, local crafter and artisan

Learn to basics of needle felting, a method of sculpting with wool fiber. Create a 2D wool framed landscape picture. Add! Materials Cost \$10

Transplants and Splices by Linda Rollins.

Explore the elusive world of transplants and splices. Roll your sleeves up and try your hand at splices with an expert guiding you through the nuances of greenhouse management.

Beekeeping by Natasha Okanyk

Get the buzz on beekeeping! Natasha will lead you through beekeeping, from essential gear to starting your first hive and hive health. You will learn bee behaviors and roles within the hive as well as uses for honey, bee pollen, and wax. You'll have your own apiary in no time!

Robotics by Tom Waszkewicz, 4-H Coordinator for Western

Maschhusetta, UMASS Extension
Robots do surgery, build cars, and assist us with our modern lives. Get an up close look at robotics and build your own robot!

Session 2

Composting Made Easy by Amy Donovan

Learn how to set up an inexpensive and effective home or school composting system. Composting saves time, money, water, reduces waste, creates a valuable soil amendment, and mitigates climate change!

Pest and Weed Management in Your Garden by David Mortzell,

Master gardener, Longmeadow Tree Warden

Learn valuable tips and tricks for maintaining a healthy garden from a lifelong gardener. David will discuss methods for managing mammals, insects, and weeds in the outdoor vegetable and flower garden.

Indian Cheese (Paneer) by Shadi Jali and Craig Lavarreda,

Sidehill Farm

Learn to make paneer, which is a very simple cheese. Then, learn how to cook it and season it. Create an appetizer for dinner parties or to spice up your next meal!

Zero-Waste Learning Space by Kathryn Egnarzak, Teaching

Artist

"Classrooms" come in many different forms — with or without walls. This interactive workshop will use examples from the planning of a zero-waste art space to collaboratively explore options for all learning spaces.

Basket-Wearing by Sherry Heger of Heger's Farm

Have you always wanted to weave baskets, but don't know how to start? Here's your chance to learn a skill that lasts a lifetime. Walk away with a handwoven basket started and the confidence to make more! Additional Materials Cost: \$10

Making your own Sauerkraut by Sam Rutz

Make healthy, probiotic-rich sauerkraut in your own home. Sam will discuss health benefits, fermentation tips, and options for variety as you make your first batch of sauerkraut.

Solar Charger by Franck Levesque

Join electrician Franck in a discussion of today's practical solar options, including safe DIY projects. Build your own solar phone charger to take home! Additional Materials Cost \$10

Cooking by Dave Wallace of Bittersweet Herb Farm

Mix up your menu with these easy and tasty dishes! Dave will provide samples and instructions on whole food, vegetarian, vegan, and gluten-free friendly recipes.

Slime by Hewittmont 6th graders, Kay Lengieza and Rata Labrew

Get your hands stuck in the fun of this slimy project! Katy and Rata will teach you how to make slime and provide tips and advice on improving the quality of your slime. Each participant will leave with a container of their own slime.

Session 3

Raising Sustainable Meat Birds by Sandy Broughman, UMASS Extension Service

Interested in raising your own meat chickens for your freezer? Discussions include organic and conventional standards, the importance of sustainability, and how to rear your own healthy, humanely-raised poultry product.

Savory Biscuits by Sue Wood

Sue is a baker with over 50 years of experience. You don't knead! to be afraid to bake. Come and join us to learn all about the basics of making savory biscuits.

Worm Composting in the Classroom and Home by Amy

Donovan

Learn how to create and maintain a composting worm bin. Composting saves time, money, water, reduces waste, creates a valuable soil amendment, and mitigates climate change!

Homebrewers Guide to Delicious Kombucha by Sam Rutz

The goal of this workshop is to be your one stop shop for homemade kombucha. From SCOBY starter to fermented perfection. Learning the basics, health benefits and how to spice up your homemade beverage.

Felting with your Gnomies by Deb Boyd, local crafter and artisan

Learn to basics of needle felting, a method of sculpting with wool fiber. Create a 3D pocket gnome! Add! Materials Cost \$10

Hydroponics by Will and Ashley Sparks of Hilltown Growers

An introductory workshop to the hydroponics world. Will and Ashley will teach you the 101 and provide a diy tutorial for participants to take home.

Mushroom Logs by Davis Bridland and Cam Okanyk, UMASS

Stockbridge Students

Put the fun in fungi and join us in making your own mushroom logs. Participants will learn to inoculate oak logs with shiitake mushroom spawn. Participants will leave with their own logs, which can produce up to 10lb per year. Add! Materials Cost \$5

Make your own fresh Ricotta by Sheila Litchfield

Making lasagna and need ricotta? No worries; whip up a batch fresh luscious ricotta to enhance your casserole. This workshop will help you learn what you need to make ricotta in your own kitchen. 8 participants.

Infinity Arts by Kathryn Egnarzak, Teaching Artist

It started with a question, what can we make with nothing. Try your hand at making liquid watercolors, paper, and sketchbooks in the same zero-waste manner that the students at Jacob Hiatt Magnet School use.