

# Hands-On Workshops

WORKSHOP	DESCRIPTION	DURATION	MAX PARTICIPANTS	PRICE PER STUDENT
<b>Beekeeping</b>	Learn the basics of beekeeping! Get to know the life cycle of the Honeybee including hive history and the role honeybees play in our environment. No beekeeping workshop is complete without a honey tasting! Leave feeling inspired and appreciative of these important creatures.	1.5 hours	25	\$50
<b>Beer Making</b>	Brew your own beer! Get to know the process from grain to bottle. Join master brewers for a hands-on demonstration, education, and tasting!	3-4 hours	15	\$125
<b>Bread Making</b>	Join our master baker for a special bread making workshop! Get to know the importance of quality ingredients, learn time tested recipes and sample the finished product.	3 hours	15	\$125
<b>Cheese Making</b>	Make your own cheese! Learn recipes for ricotta, mozzarella, and goat. Learn new methods, tips, and tricks from our master cheesemaker along with take-home tastings of each type of cheese.	2.5 hours	15	\$150
<b>Natural Dyes</b>	Harvest and create natural dyes from our backyard garden! Dive deep with a master instructor to create your very own swatch board and at-home dye chart.	3-4 hours	15	\$150
<b>Preservation</b>	Pickles, jams/jellies or krauts! Explore fermentation/preservation and the amazing techniques to preserve the seasons so you can eat local all year long.	2-3 hours	15	\$125