



The Buzz on Bees: A Family Program

Saturday, June 5, 10 am - 12 pm

Come to the farm to learn all about amazing honeybees! We'll play games to learn about bee biology, and taste honey straight from the hive. If weather conditions permit, we'll be able to open a hive and see the bees at work in their home. Parents register with children. **\$10**

Kids with Cob

Saturday, June 5, 1 - 4 pm

Come cooperate with others to construct a mini eco-village while learning natural building techniques. Use your hands to build model homes using a mixture of clay, sand and straw, called "cob", then use your imagination to create stories. While we build, we'll also bake bread in our cob oven. Adults register with children. Plan to save room in your car to take your creation home. **\$12**

Home-milked Ice Cream

Wednesday, June 9, 3 - 5 pm

Wednesday, July 7, 3 - 5 pm

Can you guess which ingredients in ice cream come from the farm? Together, we'll milk the goats, visit the beehive, and look for wild fruit on the land...then make up a batch of truly home-grown ice cream! Adults register with children. **\$10**

Father's Day Overnight at Angelic Organics Farm

Saturday-Sunday, June 19 & 20, 11 am - 12 pm

Hey kids! Surprise dad with a camping trip at the farm for Father's Day! You bring a tent, farming clothes, and your father, and we'll have a fun time planned, with games, farm work, a campfire, and exploring the land. Delicious farm dinner (cooked in our earth oven) and breakfast provided! **\$45**

Chicago Area Workshops & Events

Unless otherwise noted, all Chicago events are held at our urban farmstead at the First Presbyterian Church, 6400 S. Kimbark, Chicago, IL 60637

City Growing- Soil Preparation and Planting in the Greenhouse

Sat, Feb. 20, 10 am - 2 pm

Join us at the Learning Center's Chicago urban farmstead at First Presbyterian Church. Learn basic seasonal concepts of city growing while practicing hands-on in the greenhouse and garden. Bring a sack lunch and dress for the weather and dirt. **\$10**

It Ain't Over Til It's Over- Grow Year Round in Chicago

Saturday, March 6, 10 am - 1 pm

Want to enjoy fresh vegetables from your garden ALL YEAR LONG? We will present low-cost methods to extend your growing season, including cold frames and hoop houses, succession planting, variety selection and more. The class will include a tour of our season extension systems in action. **\$45**

Basic Backyard Chicken Care

Saturday, March 20, 10 am - 1 pm

Location TBA

Please join us for a workshop on best practices for Basic Backyard Chicken Care in Chicago. Raising chickens as pets and for eggs is legal in Chicago, and part of our growing local food system. Chicken care experts in Chicago will share their tips on how to keep both your chickens and your neighbors happy - from

basic needs and year-round care to relevant city regulations. **\$45**

Beekeeping I: Bee Basics

Saturday, April 10, 10 am - 1 pm

Learn about the fascinating life of bees, see our urban beehives, and prepare to start a hive of your own. We'll taste a variety of honeys and other products from the hive. This is the first of two workshops designed to prepare you to keep bees in the city. **\$45**

City Growing - Healthy soil, compost, and early planting

Saturday, April 17, 10 am - 2 pm

Join us at the Learning Center's Chicago urban farmstead at First Presbyterian Church. Learn basic seasonal concepts of city growing while practicing hands-on in the greenhouse and garden. Bring a sack lunch and dress for the weather and dirt. **\$10**

Healthy Local Food: grains, legumes, and sprouts

Wednesday, April 29, 6:30 - 8 pm

You've heard about the health benefits of eating whole grains, legumes and sprouts. We'll demonstrate simple, easy ways to prepare a wide variety of these beneficial foods and taste delicious recipes you can share with your family. **\$20**

Cheesemaking

Saturday, June 19, 10 am - 1 pm

This hands-on workshop in our urban setting will introduce the process of cheese making from start to finish. We'll learn how to make at least five cheeses, including mozzarella, ricotta and more! **\$65**

Summer Solstice Gathering & Potluck

Saturday, June 19- 1 - 8 pm

Celebrate summer with Angelic Organics Learning Center at this volunteer work and learn day in the garden. Learn about Basic Biodynamic agriculture, walk an ephemeral labyrinth, and reflect on the changing of the seasons. Share in a potluck meal.

Free - RSVP required



Let's Grow!

CALENDAR
WINTER/SPRING 2010

Support the Learning Center

Show your passion for good food and healthy lands with a gift to Angelic Organics Learning Center! Your tax-deductible gift will support our work to train our region's next generation of sustainable farmers, connect low-income urban families with their food and each other, and provide scholarships for on-farm learning and educational opportunities for children and families.

To make a donation, please mail a check payable to Angelic Organics Learning Center to 1547 Rockton Road, Caledonia, IL 61011, give online at www.learnconnect.org/give or call **815.389.8455**.



Group Visits to the Farm

Experience life on our farm with your school youth or adult group. We can create a custom learning experience that combines hands-on activities with opportunities for group reflection.

To learn more call **815.389.8455**, or visit www.learnconnect.org/on-farm.

Creating opportunity in Rockford

Angelic Organics Learning Center partners with a group of community-based organizations in the Rockford area that make up the Roots & Wings network. Roots & Wings aims to increase the leadership and life skills of low-income youth and adults through participatory development projects, hands-on garden-based education, and community service.

Shiquita Shumaker, 28, has made positive changes in her life through her work as coordinator of the Roots & Wings youth leadership and gardening program at her apartment complex, Concord Commons. Shiquita admits that she's never been good about eating her vegetables. Now, she's not only eating the vegetables she grows, but she's developing leadership and sales skills, and teaching youth and other adults how to garden organically and eat healthfully as lead community organizer of the program.



"When I started here, I had no clue about gardening," Shiquita said. "Now I've got some skills under my belt."

This year's growing season culminated when Shiquita and 6 other youth and adult leaders in the program sold their vegetables at the 5th Annual Black Farmer's Market at Navy Pier in Chicago in September. "It was beautiful," Shiquita says. "We sold out of everything except the gourds, and it was great to meet all of the people. Now we're looking at other sales opportunities in the Rockford area."

During the summer months, 15-20 youth take part in the gardening program at Concord each day. "This program is so important because it keeps the kids doing something positive," Shiquita says. "There's so many negative influences here, and the garden helps them get away from that."

For more information on The Learning Center's Urban Initiatives, visit www.learnconnect.org/urban.

About Angelic Organics Learning Center...

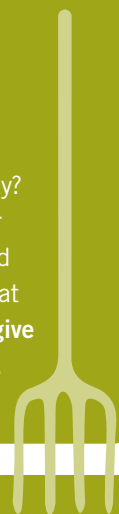
Angelic Organics Learning Center helps urban and rural people build local food systems. We offer opportunities to grow healthy food and a better quality of life, connect with farmers and the land, and learn agricultural and leadership skills. The Learning Center, a nonprofit organization, reaches more than 4,000 people each year through our programs at partner farms and urban growing sites in northern Illinois and southern Wisconsin.

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Pitch In!

Looking for a practical and meaningful way to make a difference in your community? Learn how you can give your time or treasure to help build a healthy local food system at www.learnconnect.org/give or by calling **815.389.8455**.



Dig In!

ANGELIC ORGANICS LEARNING CENTER WORKSHOPS & EVENTS

To register, visit
www.learnconnect.org
or call 815.389.8455.

Unless otherwise noted, events are held at our farm location: 1547 Rockton Rd, Caledonia IL

Advance registration and payment, unless otherwise noted, is required to guarantee space in any scheduled event. Classes are filled on a first-come first-served basis, and registration for most classes closes one week before the class date.

Registration fees are 75% refundable for cancellations received one week in advance. No refunds are available in the final week.

Please visit www.learnconnect.org for further information, including a complete list of events and select discounts.



Day Camps

Kids with Kids Day Camp

Our 3-day spring break mini-camp will introduce (people) kids to the goats, right in the middle of birthing season. Come explore the farm, work and play with the animals, and help care for baby goats and their mothers. Ages 6-12. **\$120**

**Wednesday-Friday, March 24 - 26, 9 am - 3 pm OR
Monday-Wednesday, March 29 - 31, 9 am - 3 pm**

Amazing Farm Animals Summer Day Camps!

The farm animals at our Learning Center welcome your children to an exciting week of working, learning and exploring our educational farm. All children will help milk the goats, gather eggs from the chickens, and participate in a different theme each week. 9 am-3 pm daily for most camps. \$160/week if registered by June 1. Details at www.learnconnect.org.

• **Playing with Your Food, Grades 1 - 6**
Monday-Thursday, June 14 - 17

- **What's Cookin' on the Farm, Grades 1 - 6**
Monday-Thursday, June 21 - 24
- **Fun with Farm Animals, Ages 4 to 7**
Tuesday-Thursday, July 6 - 8, 9 am - 12 pm (\$70 per child)
- **Middle School Day Camp, Grades 6 - 8**
Monday-Thursday, July 12 - 15
- **Fun with Farm Animals, Grades 1-6**
Monday-Thursday, July 19 - 22
- **Art on the Farm Day Camp, Grades 1 - 6**
Monday-Thursday, August 9 - 12

Explore Food & Farming

Build a Top-Bar Hive

Saturday, March 13, 1 - 6 pm

Learn about the beauty of working with bees using a top bar hive. After discussing the design and management of top bar hives, the class will construct several hive bodies for some participants to purchase and bring home. See our website for details about purchasing a hive. Class members will receive a list of tools to bring. **\$60**

Get Your Goat

Saturday, March 20, 9 - 12 pm

Thinking about getting a goat? Come learn about the basics of different breeds, housing, feed requirements, breeding, pregnancy and birth. We'll learn how to trim hooves, what to look for when purchasing your first goat, and the basics of milking, and making ricotta and yogurt. **\$50**

Farm Dreams: Assessing Risks & Resources to Start a Small Farm or Market Garden

Saturday, March 20, 1 - 5 pm

Have you ever dreamed of starting your own farm? In this interactive workshop, we'll learn about types of sustainable farming careers in northern Illinois and southern Wisconsin, and be better prepared to decide whether to pursue a farming business. We'll hear about regional training opportunities through the Collaborative Regional Alliance for Farmer Training (CRAFT), university extension, and others. Includes a presentation of farming enterprises and a tour of a growing site. **\$60**

Walking Tour of Angelic Organics

Sunday, May 16, 2 - 4 pm OR

Sunday, June 6, 10 am - 12 pm OR

Saturday, July 24, 10 am - 12 pm

Join us for a tour and introduction to Angelic Organics, the Biodynamic vegetable farm in northern Illinois featured in the award-winning documentary film *The Real Dirt on Farmer John*. We will explore what makes

this a Biodynamic and community supported agriculture (CSA) farm. Learn basic strategies for growing food without chemical inputs and see the seasonal work underway at the farm. Wear sturdy shoes, as conditions may be muddy! **\$18**

Introduction to Biodynamic Agriculture

Saturday, May 22, 9 am - 5 pm

Join us for an introduction to the comprehensive ecological methods behind the Biodynamic farming movement inspired by Rudolf Steiner. We'll explore the farm, learning how soils, plants, animals, and people together form a dynamic living organism. Hands-on activities will include preparation-making, applications to compost and fields, plant observations, and learning how to use planetary calendars. Angelic Organics' own Farmer John will discuss the inspiration, evolution, and vision of this farm, as well as his experiences visiting Biodynamic farms around the world. Co-hosted with Angelic Organics Learning Center and Michael Fields Agricultural Institute. Please bring your own lunch. **\$80**

Women's Overnight at Angelic Organics

Saturday-Sunday, May 29-30, 11 am - 12 pm

Come enjoy the farm while camping with other women! We'll complete a work project, do chores together, enjoy a leisurely walk around the farm, and share an evening around the campfire. For meals, we'll pick, prepare, and share delicious food from the farm. Bring your tent and friends! **\$75**



Learn to Garden Organically

Planning Your Organic Garden

Saturday, March 6, 9 am - 3 pm

Lift the winter blues in this workshop on designing an organically-managed home vegetable garden. We'll talk about various methods for building soil, plus planning for space needs and crop rotation. Especially for beginning gardeners, or those ready to convert to non-chemical techniques. Participants will leave with a garden map and planting calendar. We'll share a potluck lunch. **\$65**

The Care and Pruning of Fruit Trees

Saturday, March 13, 9 am - 12 pm

Interested in growing your own fruit without chemicals? Learn about variety selection, planting methods, sustainable care, accommodating "pests" and disease, and proper pruning techniques to maximize longevity and yields. Get hands-on experience as we prune the fruit trees in our orchard. **\$50**

Starting Your Organic Garden

Saturday, April 24, 9 am - 3 pm OR

Sunday, May 2, 9 am - 3 pm

Celebrate spring by learning techniques for organic soil preparation and planting. We'll cover the basics of double digging, prepare a garden bed, and learn about seeding and transplanting through hands-on projects. Dress to work in the garden, and bring a dish to share for a potluck lunch. **\$65**

The "Ins" and "Outs" of Composting

Saturday, May 1, 9:30 am - 12 pm

Learn what makes a successful compost pile, and decide which methods will work best for your household. Overview various types of compost bins, build a pile together, and tour our farm-scale compost operation. Dress to work outside! **\$45**

Build a Raised Garden Bed

Saturday, May 1, 1 - 3:30 pm

Together we'll build, fill and plant a raised garden bed with wooden sides. Learn about selecting materials, building the soil and more. **\$45**

What's Up in the Garden

Wednesdays, June 23, July 28, August 25, September 22, 6 - 7pm

Monthly sessions at the Learning Center's demonstration garden will lead you through the steps of seasonal care for your organic vegetable plants. Hands-on topics will vary monthly and include: trellising, weed prevention, dealing with insect pests, harvesting and storing vegetables, planting a fall garden, using cover crops, preparing for winter and more! Perfect for a beginner gardener looking for seasonal guidance. **\$55**

From the Fields to the Kitchen

Soap Making Workshop

Saturday, February 20, 9 am - 12 pm OR

Saturday, February 20, 1 - 4 pm

Learn to make a wonderful and gentle soap using goat's milk. Our lovely goats provide the milk, and our veteran soapmaker explains the process and facilitates the hands-on soapmaking. Everyone will make several bars of soap to bring home. Bring an apron. **\$60**

Cheesemaking

Five dates to choose from!

Saturday, May 15, 9 am - 12 pm OR

1:30 - 4:30 pm

Sunday, June 13, 9 am - 12 pm OR

1:30 - 4:30 pm

Saturday, July 17, 4 - 7 pm

This hands-on workshop in our farm setting will introduce the process of cheese making from start to finish (from milking the goats to tasting fresh goat's cheese). We'll learn how to make ricotta, chevre, mozzarella, feta and more! **\$65**



Convert Your Car to Veggie Oil!

Sunday, June 6, 1 - 4 pm

Join Pete Probst from Indigenous Energy to learn how to run your diesel engine on vegetable oil. After discussing environmental benefits of converting your car, we'll learn all about obtaining and processing used vegetable oil, plus modifying your engine. Cook up a small batch of biodiesel, and see a demonstration car in action. **\$50**

Food Preserving 101

Sunday, June 27, 1:30 - 5 pm

The novice food preserver is invited to this basic introduction and practical skills course. After an overview of food safety and reasons to preserve, we jump right into hands-on demonstrations of freezing, dehydrating, and canning, using fresh strawberries as an example. Take a delicious jar of strawberry jam home with you! **\$50**

Cheese AND Bread!

Saturday, July 10, 9 am - 4:30 pm

Combine our cheesemaking class with a tour of the farm, a breadbaking class using our earth oven, and a light lunch of cheese, bread and salad that you've made straight from the farm.

Program includes lunch, a full day of instruction, and samples of bread and cheese to take home. **\$95**

Winemaking

Wednesday, July 21, 6 - 9 pm

After introducing the science of winemaking, we'll jump right into making a small batch of wine. Each participant will use wild fruits to make at least one gallon of wine starter (or "must") for fermenting at home. Participants with wild fruits at home (such as mulberries or grapes) are encouraged to bring them; otherwise, we'll gather them from the farm. **\$65**

Fun for Families

Fun with Farm Animals

Thursday, March 4, 11, and 18, 10 - 11 am

Meet our baby chicks, care for pregnant goats, and gather eggs from the chickens in this program series for preschool children and their parents all about farm animals. Wear clothes suitable for outside farm work. **\$35**

Adventures with Farm Animals

Thursday, March 4, 11, and 18, 4 - 5 pm

New! Elementary-age youth are invited to help our farm crew care for the livestock, learning about a different animal every day. Feed hay to the cows, gather eggs from the chickens, and care for our pregnant goats. Wear clothes suitable for outside farm work. **\$35**

Kidwatch

Saturday, March 27, 10 am - 3 pm

Come to the farm to learn about goats, play with the babies already born, and — if the timing is right — witness a live birth. You'll join us to feed the animals, learn about goat pregnancy and birth, and share a potluck lunch. Parents register with children. **\$18**

Eggcellent Adventures at the Farm

Saturday, April 3, 9 - 11 am OR 12 - 2:00 pm

In this program all about eggs, come meet the chickens and ducks, find out how baby birds develop, and collect colorful eggs from our rare-breed chickens. Using natural dyes, each family will color eggs to bring home. Dress to be outside on the farm! Children must be accompanied by adults; please register for each family member separately. **\$10**

Animal Day for Families

Saturday, May 8, 10 am - 3 pm OR

Saturday, June 26, 10 am - 3 pm

Bring your kids to the farm for a day of hands-on experiences with the animals. Help the crew milk the goats, feed the horses, and gather eggs from the ducks and chickens. See how you can produce soil from kitchen scraps with worm boxes. Make goat's milk ice cream and enjoy a potluck meal under the trees near our timber frame barn. Parents register with children. **\$18**