



ACTON SCOTT
Historic Working Farm



**HIGHLY
COMMEDED**
in the
'Classic Award'
at the 'Museums
& Heritage
Awards 2011'

**Traditional Rural
Craft & Trade Courses**
March 2012 to February 2013

lime|greenwood|willow|horses|pigs|c
carpentry|beekeeping|brickwork|hen



ACTON SCOTT
Historic Working Farm

Where you can learn the forgotten skills of the past.

Welcome to Acton Scott. All courses start at 10.00am and finish at 4.00pm, unless otherwise stated. Course participants are expected to bring their own lunch or use the School House Café on site where home cooked locally sourced food is served daily. The cost of any materials provided will be included in the overall cost unless otherwise stated.

Entrance to the Historic Working Farm is included and course participants are welcome to wander the farm site during the day. The site opens to the public on Tuesday 3 April 2012 and closes on Sunday 4 November 2012. We will continue to run courses throughout the closed season, but please remember that the café will be closed and you will need to bring your own lunch.

Please arrive for your booked course no earlier than 9.45 if your course is due to start at 10.00. You will be asked to sign in at reception and wait for your tutor.

Many of these courses make ideal birthday presents. Please phone us if you would like the day to be a surprise!

HEAVY HORSE DAYS

*When smoke stood up from Ludlow,
And mist blew off the Teme,
And blithe afield to ploughing
Against the morning beam
I strode beside my team.*

'A Shropshire Lad' by A.E Housman 1896

INTRODUCTION TO HEAVY HORSES

Spend the day learning how to care for and work with heavy horses. You will start by grooming one of the three resident heavy horses before learning how to harness a horse. You will then take Tory, Charlie or Joe out into the fields to begin driving one of the horses in a cart and undertaking fieldwork. Suitable for beginners.

The day will be physically demanding and you will need to wear safety boots and warm clothing.

Tutor: Simon Trueman

Cost: £70

Saturday 28 April

Saturday 19 May

Sunday 10 June

Saturday 15 September

Saturday 6 October

Simon has been working with horses all his life. He joined Acton Scott as resident Waggoner in 2009 and his calm approach will make you feel very relaxed and safe while learning to work with these magnificent animals.

INTRODUCTION TO WORKING WITH DONKEYS

Dusty, a rescued seaside donkey, joined us in 2002. Dusty is a very useful working animal around the farm, pulling the tip cart and working the water gin. During this new half day course you will work with Waggoner Simon, learning about donkey care, how to harness up and prepare the cart.

You will then lead Dusty into the fields to work him yourself.

You will need to wear safety boots and warm clothing.

Tutor: Simon Trueman

Cost: £45

Saturday 29 September

10.00am – 1.00pm

Simon is available to run introductory days on alternative dates to groups of 4 people. If you have a group and would like Simon to run a course especially for you, then please contact Acton Scott for further details.



PLOUGHING WITH HEAVY HORSES

This two day course with champion horseman Jim Elliott will cover the basics of ploughing including how to harness a pair of heavy horses and prepare the plough for work in the field. By the end of day one, participants will know the basic settings for ploughing a field with two horses and at the end of day two, will have been ploughing and shown how to finish off. You will work with Jim's own experienced ploughing horses. Suitable for beginners and improvers. Maximum of 4 participants per course. The course is physically demanding. You will need safety boots and warm clothing.

Tutor: Jim Elliott

Cost: £180

Sunday 30 Sept & Monday 1 Oct, Tuesday 16 & Wednesday 17 Oct

MATCH PLOUGHING

A master class for the experienced ploughman - a day with champion ploughman Jim Elliott, learning the finer points of match ploughing. This class is limited to two participants and is a unique opportunity to pick up tips to help you prepare for competition ploughing. Jim won the British Nationals for the 37th time and the Southern Counties Championship in 2011. An outstanding achievement. Maximum of 2 participants per course.

Tutor: Jim Elliott

Cost: £120

Tuesday 2 October & Thursday 18 October

Jim started ploughing at the age of 10 and won his first ploughing match when he was 12. He was the youngest person ever to win the British Nationals at 14 and to date has won over 220 first places in championships. He is 37 times British champion and 4 times International ploughing champion.

PREPARING A HEAVY HORSE FOR A SHOW

Learn how to groom and prepare a heavy horse for a show with expert horsemen John Owens. After an introduction to the Acton Scott horses, Charlie, Tory and Joe, you will wash and groom them before learning the skills of plaiting and harnessing. John will be bringing his own show harness with him. This is a unique opportunity to work with a specialist and learn the secrets of John's many years of experience. Remember to bring your camera to record the magnificent sight of your decorated show horse. You will need to wear safety boots.

Tutor: John Owens

Cost: £80

Saturday 16 June 10.00am – 3.00pm

John has been working with horses for 55 years. He is renowned for his expertise in preparing heavy horses for the show ring, presenting in the decorated heavy horse class. John is also known for his heavy horse driving skills.



INTRODUCTION TO HARNESS MAKING

This five-day course is aimed at making participants more familiar with draught animal harness, its application and manufacture. It is an introduction to the diverse skills required for the manufacture of draught harness and for the

working of heavy leather in general. Participants will be introduced to the different types of harness relevant to the tasks in hand i.e. ploughing, carting, driving and how it works in relation to the horse. The hardware, buckles, rings and fittings will also be explained.

You will be guided through the different types of leathers used, their characteristics and how to work with them. Participants will be introduced to specialist leather working hand tools and learn what purpose they serve and how to use them i.e. cutting, edging, creasing and stitching. You will then be given the opportunity to make, under instruction, a hand-crafted, harness related item which will be yours to keep at the end of the course.

Tutor: Terry Davis

Cost: £450

Wednesday 17 – Sunday 21 October

Terry is a full-time, professional harness and horse collar manufacturer based in Shropshire from where he supplies both the UK and European markets with their draught harness requirements. Terry has practiced his craft for more years than he cares to remember. In more recent years Terry has been sharing his skills with less fortunate people in developing countries where he has been assisting them in developing their harness making skills to reduce harness related injuries and to improve equine efficiency.

Terry's course is a valuable insight into a long established, traditional rural skill that still has a place in today's high-tech world.

"I was privileged to take part in a five-day course 'Introduction to Harness & Harness Making' at Acton Scott Historic Working Farm in October. Our instructor was Terry Davis, the renowned harness and collar maker. I am sure I speak for all the participants when I say that under Terry's tutelage (a mix of Irish humour and inexhaustible patience) we learnt an awful lot. I have since purchased a small set of tools and have started my second head-collar for our other Shire."
Paul Barnett. Heavy Horse World Spring 2011

ANCIENT SKILLS

There is evidence of over 2000 years of continuous occupation at Acton Scott. Aerial photographs and archaeological investigation have revealed an Iron age farmstead in the field behind the car park together with a Roman Villa, first excavated in 1844 by Mrs Frances Stackhouse Acton. To celebrate this continuing history we are offering a short programme of early technology skills for 2012.

PREHISTORIC TOOL MAKING

As flint knapping is a skill rather than a craft, Val and John will help participants to first understand how flint and ceramics fracture - that is the easy bit! After a demonstration, they will give everyone on the course as much one-to-one time as possible, which should result in everyone taking home a flint tool, a replica of one that can be seen in the archaeological record. This could be an arrowhead, small axe or a utility item such as a scraper or knife blade.

Tutors: Val and John Lord

Cost: £65

Sunday 17 June

Val and John Lord began their prehistoric technology research projects in 1975, when they took custody of Grimes Graves, the Neolithic flint mining site at Lynford, Norfolk.

During the period 1975 - 1988, both Val and John strove to master the art of flint knapping, and in 1987, John left Grimes Graves in order to lead life as a professional flint knapper. Val stayed on at Grimes Graves until 1992, before developing her present role as a cordage and textile specialist, with the use of natural fibres.

MAKING AN IRON BOWL

Raising hollow-ware from metal sheet is an ancient art. On this two-day course you will learn how to work with metals such as copper or aluminium which are raised cold and then try your hand at the hot process with sheet iron. Not for the faint hearted but really good fun!

Tutor: John Herbertson

Cost: £180

Saturday 7 & Sunday 8 July

Maximum of 2 participants so early booking advised.

You will need old clothes, stout footwear, protective clothing e.g. overalls of non-synthetic fabric, and leather gloves. Be aware that the forge is under cover but open to the elements. A flask of tea or coffee or a bottle of water for breaks would be a good idea.

John Herbertson, who demonstrates blacksmithing at Acton Scott, is experienced in raising hollow-ware in both base metals and silver having practised the art since the mid-seventies.

BIRDS OF PREY EXPERIENCE DAY

The morning starts with a brief video session on the history of falconry including the flying and hunting of hawks and falcons and examples of Chris's wildlife conservation work around the world. This will be followed by a short training session with a hawk or owl and a demonstration (with the help of course participants) of flying a hawk or an owl and watching a falcon fly, weather permitting. The afternoon is spent in the countryside handling and flying hawks. And finally a question and answer session ends with reflections on the day.

Tutor: Chris Neal

Cost: £90

Saturday 21 July

It is advisable to bring wet weather gear and waterproof walking boots or Wellingtons.

Chris grew up in the Sussex countryside and had his first hawk and falcon at the

age of 14. He gained his experience from his grandfather, James Warriner (Warriner meant 'rabbit catcher') who flew Goshawks and Peregrines. He has been involved in conservation work, including undercover work, throughout the world and has a wide knowledge of birds of prey.

GREENWOOD WORKING



INTRODUCTION TO GREENWOOD & THE POLE LATHE

This is an active 'hands on' beginners course that teaches the skills required to progress from a log to a completed turned item to take home at the end of the day. You will cleave, shave and turn fresh ash using axes, draw knife and pole lathe while absorbing the theory and anecdotal history of the bodger's craft.

Tutor: Ian Wall

Cost: £65

Saturday 21 April, Saturday 28 April

Saturday 19 May

This course makes an ideal birthday present – we can supply 'Happy Bodge Day' cards on confirmation of booking and receipt of payment.

MAKE A RAKE

A well balanced wooden rake looks good and is a joy to use. Made from locally sourced wood you will shape and drill the head, cut and fit the tines, and then attach the handle to produce a rake that should last for years.

Tutor: Ian Wall

Cost: £65

Saturday 16 June

Ian has been the resident woodland 'bodger' at Acton Scott for 14 years. He makes country chairs and stools and has taught and demonstrated greenwood skills at numerous shows and events.

Ian is available to run courses on alternative dates to groups of 4 people. If you have a group and would like Ian to run a course especially for you, then please contact Acton Scott for further details.

WILLOW WEAVING FOR THE GARDEN

Make a multitude of beautiful, natural products for your garden; from willow plant supports, mini hurdles and woven trellis to more sculptural items such as woven willow flowers and dragonflies. You will also explore other practical uses for willow in the garden and discuss the sourcing, gathering and storing of willow for future projects of your own.

Tutor: Dave Jackson

Cost: £140

Saturday 26 & Sunday 27 May

Please bring secateurs and loppers

GREENWOOD SPOON CARVING

Learn the ancient craft of carving your own traditional eating spoon from sustainably coppiced green wood. Using traditional hand tools such as knives, axes and crook knives, you will be taught a range of cutting techniques using the minimum of tools to enable you to continue practising your new found craft at home.

Tutor: Dave Jackson

Cost: £65

Saturday 1 September

MAKE A RUSTIC STOOL WITH WILLOW SEAT

Have a go at making a simple yet beautiful stool using locally coppiced hazel round wood for the frame and woven willow for the seat. The frame is of mortise and tenon construction made using simple hand tools. You will take away a wonderful stool which will stand the test of time.

Tutor: Dave Jackson

Cost: £75

Sunday 2 September 10.00am – 5.00pm

Please bring secateurs and a pruning saw



MAKE A BENT WOOD CHAIR

Create your very own sculptural and natural bent wood chair from nothing more than a pile of sticks. These traditional rustic seats are immensely pleasing to the eye and very satisfying to make. They will be made from sustainably coppiced hazel wood and you will be encouraged to add your own individuality into the chair.

Tutor: Dave Jackson

Cost: £150

Saturday 29 & Sunday 30 September 10.00am – 5.00pm

Please bring a cordless drill, fully charged with spare battery & charger, hammer and pruning saw

Dave Jackson is a self employed coppice craftsman from the Malvern Hills in Worcestershire. He makes a wide variety of woodland products from hurdles to charcoal, stick whistles to rustic furniture. He established the Malvern Hills Coppice Network which strives to restore neglected coppice and promote traditional coppice crafts. This is now a thriving network with an established volunteer group.

WILLOW BASKET MAKING

During this two day course with experienced local basket maker Jenny Crisp, participants will make one simple basket from beginning to end. You will cover related topics such as the choosing and sorting of willow to suit the construction and technique necessary to produce a particular form. There will also be opportunities to look at types of basket construction and the servicing of tools.

Tutor: Jenny Crisp

Cost: £125

Saturday 28 & Sunday 29 April

Jenny has been a basket maker for 25 years. She is involved in the whole process, from the first planting of the willow to the final stages of making. Jenny's approach to basket making is both innovative and forward looking, but at the same time she retains a respect for the sound and established traditions of the craft.

TRADITIONAL CRAFTS & TRADES



AN INTRODUCTION TO BLACKSMITHING

This one-day structured course is planned to cover some fundamental metal forging techniques. It is aimed at beginners or those with a very little knowledge of the subject. Step-by-step demonstrations will be given and participants supervised and encouraged as they apply the

techniques to making a couple of pieces of ironwork. Small classes of no more than two people will allow for individual attention from the tutor.

Tutor: John Herbertson

Cost: £95

Saturday 28 April Sunday 29 April

DECORATIVE BLACKSMITHING

This two-day course will cover a series of basic blacksmithing techniques. It will be suitable for beginners and those with a little knowledge of the subject. Day one will cover the most fundamental aspects of forging; day two will explore further and include some of the fancy stuff. Should participants wish to attempt particular techniques or have a specific thing they wish to make, the small class of two people should allow flexibility for this. You will need old clothes, stout footwear, protective clothing e.g. overalls of non-synthetic fabric, and leather gloves. Be aware that the forge is under cover but open to the elements. A flask of tea or coffee or a bottle of water for breaks would be a good idea.

Tutor: John Herbertson

Cost: £190

Saturday 19 & Sunday 20 May Saturday 16 & Sunday 17 June
Saturday 3 & Sunday 4 November

John Herbertson has demonstrated blacksmithing at Acton Scott for the past fourteen seasons. Prior to that he trained at Hereford for three years, specializing in blacksmithing as part of the BA (Hons) Design Crafts degree course. Since then he has managed a small business in Ludlow, working to commission and also designing and making one-off pieces for shows.

HISTORIC BUILDING CONSERVATION

INTRODUCTION TO STONE CARVING

Professional stonemason Mark Woolley will open the course with a brief talk and demonstration of the masonry process. The emphasis of this course is very much a practical one and students will be guided through a step-by-step process starting with the basic geometry used to create their template, progressing through hands-on use of tools to shaping their stone. The blocks of sandstone will be provided and the students may keep the finished work at the end of the day.

Tutors: Mark Woolley & Zoe Barnett

Cost: £125

Friday 15 June 9.30am – 3.30pm

The course will be tailored to suit the ability of the students attending. Students should wear old warm clothes and sturdy shoes.

INTRODUCTION TO LETTER CARVING IN STONE.

This course will give students an overview of letter carving and allow them to practise under the guidance of Mark Woolley, a professional stonemason. The day will start with a demonstration of the letter carving technique. Students will be taken through the process to practise their chisel skills and then start a project such as a house name or number.

If a student has a specific project in mind, prior arrangement can be made for larger pieces of stone to be provided. At the end of the day students can take their work away with them.

Tutors: Mark Woolley & Zoe Barnett

Cost: £105

Friday 14 September 9.30 – 3.30pm

All equipment will be provided for the day but students should wear old warm clothing and sturdy shoes.

Mark Woolley is a local stonemason with 25 years experience in the trade. He trained at Bath Technical College and received an advanced City and Guilds qualification in stone masonry. Mark worked throughout England on conservation and restoration projects before setting up his own company in Shropshire. Zoe Barnett graduated in Fine Art at Birmingham University and has worked her way up through the company having started as an apprentice.

WORKING WITH LIME AND TRADITIONAL PLASTERING & RENDERING

This one day workshop covers the theory and practice of using lime in building construction. It will provide an opportunity for participants to prepare a range of traditional lime mortars for both brick and stone construction and traditional lime renders and lime wash for external and internal historic building repair. Using genuine standing remains and workshop panels, participants will be guided through a 'hands on' application of the mortars in typical repair and new build situations.

Tutor: Colin Richards

Cost: £65

Tuesday 12 June

You will need to wear old clothes or overalls and stout footwear. Please be aware that the workshop is under cover but open to the elements.

ALTERNATIVE BUILDING TECHNIQUES

DESIGN AND BUILD A RECYCLED SHED

During the Ludlow Green Fair in 2008, Historic Environment Manager Colin Richards built a garden shed from reclaimed materials found at the local waste recycling depot. Everyone wanted to buy it! So this is your chance to work with Colin to build a recycled potting shed at Acton Scott that will be used by visiting schools. And take home the experience in order to build your own. You will design and construct the shed using materials that would otherwise be destined for landfill.

Tutor: Colin Richards

Cost: £50

Saturday 15 September

You will need to wear old clothes or overalls and stout footwear. Please be aware that you will be working outside.

Colin Richards has worked in building conservation for some 30 years as practitioner, conservation officer and lecturer. He has worked extensively in Eastern Europe managing building craft skills training projects and setting up traditional materials production facilities such as brick, tile, and lime kilns. Colin was awarded an MBE for services to conservation in Shropshire in 2006.

INTRODUCTION TO STRAWBALE BUILDING

Straw bale buildings can have an incredibly light carbon footprint, not only in their construction but also their running. Straw exceeds building codes for insulation, and is a wonderfully accessible material for people who wish to build their own home, out building or studio.

Having built his own straw bale studio, Matthew Lloyd will be sharing his experiences through a mix of presentation and practical demonstration. During the day students will be taken through a basic straw build from footings to roof, with hands-on experience available such as modifying bales and applying lime render. There will be an opportunity to discuss options for design, costs, pitfalls, finishes, roofing and maintenance.

Tutor: Matthew Lloyd

Cost: £60

Sunday 20 May

This day is designed as a taster course, but there will be opportunities to handle straw and lime, so wear old clothes and bring a pair of rubber gloves.



BUILDING A COB OVEN

Owning and using your own wood-fired cob oven brings so much pleasure to you and your friends that they are becoming very popular - especially since Jamie and Hugh have shown how versatile they can be.

This one day course shows you how you can build your own oven using simple techniques and materials. This is

very much a hands-and-feet on experience, tremendous fun and immensely satisfying. By the end of the day students will have developed the skills they need to build an oven for themselves. You will also have a chance to taste food cooked in a cob oven as Matthew will be firing his portable oven and demonstrating some basic cooking techniques.

Tutor: Matthew Lloyd

Cost: £65

Saturday 30 June

Students must come prepared to get their hands a little dirty - wear old clothes and some stout boots. None of the materials we use are hazardous but a pair of gardening gloves may be useful.

Matthew Lloyd has been working as a graphic designer in South Shropshire since the early 90's. Inspired by visits to the Eden Project and the CAT centre at Machynlleth, Matthew relishes the challenge of designing a sustainable lifestyle fit for the future. Now, having built a straw bale studio and numerous cob ovens, he is keen to inspire and enable others to do the same, and runs The Fabulous Cob Oven Company from his own-designed studio just outside Ludlow.

TRADITIONAL COUNTRYSIDE SKILLS

INTRODUCTION TO CHARCOAL MAKING

This course provides an opportunity for participants to learn the skills of traditional small scale charcoal making for fuel or art purposes. It will cover the selection of timber, construction of a traditional clamp and also the making and firing of an oil drum based charcoal kiln.

Tutor: Colin Richards

Cost £45

Sunday 13 May

CREATING A DRY STONE WALL

A one day introductory course to the craft of dry stone walling from scratch. Under the guidance of an expert dry stone waller, learn how to select the right stone, create the footings and build a retaining wall. By the end of the day you will be able to attempt your own wall.

Tutor: Dave Marpole

Cost: £65

Saturday 14 July Sunday 29 July 9.30am – 4.00pm

HEDGELAYING

The purpose of hedgelaying is to restore a hedge that has become sparse at the base, or has grown without being trimmed. Hedgelaying thickens a hedge therefore giving more shelter for livestock on farms and a habitat for nesting birds and wildlife. During this one day introductory course, you will learn the techniques of hedgelaying and have a go at transforming a wild unkempt hedge into a growing boundary using the tools of the trade.

Tutor: Dave Marpole

Cost: £60

Saturday 27 October, Saturday 3 November, Saturday 10 November
Saturday 17 November 9.00am – 4.00pm

Please wear warm waterproof clothing, safety boots and bring good strong thorn proof gloves. If you have your own loppers and bill hook, please bring them with you. You will also need to bring a packed lunch and warm drink.

Dave Marpole was taught the craft of hedgelaying by his grandfather on the family farm. He now spends many weeks in the winter months laying hedges for farmers on ESA or stewardship schemes. Dave finds it very satisfying to continue this tradition and where there are no hedges, he plants new ones for the hedgelayers of the future.

ORCHARD RESTORATION

The course is aimed at gardeners and smallholders and will cover siting an orchard, choosing suitable species and varieties to plant, and how to look after them. You will be shown how to plant a tree and protect it from animals and trimmers and learn how to prune your tree to make it a pleasant shape and fruitful. You will find out about the pests and diseases that could affect your trees and learn how to prevent or treat them. And finally you will be shown how to restore old trees that have become tangled and unproductive due to neglect. After attending the course, you should go home with the knowledge and skills needed to manage your own trees or orchard with confidence.

Tutor: Paul Davis

Cost: £65

Saturday 3 November 10.00 – 3.00

Please wear warm waterproof clothing, strong boots and bring good strong gloves. You will also need to bring a packed lunch.

Paul owns a small nursery situated in the Towy valley near Llandeilo, Carmarthenshire where he sells Welsh apple varieties and pear trees and traditional, English fruit trees.

THE PERPETUAL WAR: HUNTING, POACHING AND KEEPING OVER THE YEARS

A wide-ranging introduction to the long and bitter history of poaching and the varied attempts to prevent it and to punish offenders. The story will be illustrated with artefacts and specimens from the museum collections. The day starts with a brief illustrated account of the story of hunting, poaching and keeping to 1800, followed by a more detailed history of the Victorian period. Topics will include the Agricultural Revolution and the new poor; the draconian penal system – transportation, hard labour and new estates for the nouveau riche. Documentary evidence will supplement these – with legislation; police records and court sentences; transportation details; photographs and local information. A fascinating and thought provoking subject for anyone interested in the history of the countryside.

Tutor: Bob Milner

Cost: £15

Tuesday 3rd July 10.30am – 1.00pm

Bob Milner is a local landscape historian who enjoys delving into the stories, rumour and scandal behind the great (and small) events and people of the past. Bob is well known for discovering the quirky bits of history nobody ever told you.

SMALLHOLDING SKILLS

INTRODUCTION TO BEE KEEPING

An informal but comprehensive introduction to Beekeeping including a brief history of the honeybee and similar insects and their use in the garden and agriculture. Course participants will gain an understanding of the bee's lifestyle, individual duties and contribution to the colonies life and development. You will learn how to identify the Queen, Worker and male Drone Bee before selecting equipment and suitable locations for hives. General handling and manipulation of bee colonies will be covered together with honey production, extracting, processing and marketing. Acton Scott now has its own bee hives and, if possible, access to the hives will be available under instruction.

Tutor - Brian Goodwin

Cost: £40

Saturday 14 April, Saturday 12 May, Sunday 23 September

THE PRODUCTS OF THE HIVE

The day will be divided into two parts. The practical morning session will be spent at Acton Scott where course participants will make a candle, furniture polish and cosmetics using beeswax. After lunch, participants will undertake a practical bee colony examination. Protective clothing will be provided. This will be an opportunity to open a hive under instruction and see the Queen, Worker and Drone Bees and products of the hive.

In the event of poor weather, the afternoon's activity will be cancelled and we will continue with the morning's practical session including wax craft, instructions for making mead and the use of Honey in cooking.

Tutor - Brian Goodwin

Cost: £60

Sunday 10 June

Please bring a pair of rubber gloves and waterproof overtrousers and wellington boots if you have them. Remember to wear a long sleeved top.

Brian is President of the Shropshire Beekeepers Association, a lifelong beekeeper and lecturer.

INTRODUCTION TO KEEPING HENS

This comprehensive, practical course is designed to show that keeping hens for eggs and meat is not only pleasurable but also quite straightforward. All

aspects of care, housing and breeding are covered including choice of breed selection for eggs and / or meat, feeding, common ailments and diseases, incubation and rearing chicks, hen keeping and the law.

Tutor: Natasha Coombs

Cost: £60

Saturday 5 May

MAKING THE MOST OF YOUR VEGETABLE PLOT.

Everyone needs to get the best from their ground. On this one-day course you will learn about your soil and how to treat it; what to grow and how to grow it; how to use what you've grown and how to save seed for next year. Please bring a sample of your soil taken from 6" below soil level for analysis. It needs to be about an egg-cupful and dry.

Tutor: Natasha Coombs

Cost: £60

Sunday 24 June

KEEPING DUCKS AND GEESE FOR EGGS AND MEAT

This one day introductory course will guide you through the basics of keeping ducks and geese for both egg production and meat. The course will cover suitable breeds for purpose, housing and space requirement, feeding and health, incubation and hatching eggs and fattening for the table.

Tutor: Natasha Coombs

Cost: £60

Sunday 16 September

INTRODUCTION TO KEEPING PIGS

This one day taster course will cover all aspects of keeping pigs including what breed is best, feeding and fattening for the table, housing and fencing, keeping your pig healthy, breeding & care of an in pig sow and pigs and the law.

Tutor: Natasha Coombs

Cost: £60

Saturday 6 October

Natasha lives in the remote hills of mid Wales where she has run a small holding for the past nine years. She keeps ducks, hens and Tamworth pigs and grows fruit and vegetables. In her previous career Natasha was a garden designer but her commitment to managing a smallholding is now a full time job.

DOMESTIC LIFE & SECRETS OF A VICTORIAN HOUSEWIFE

A LITTLE BIT MORE MYTH & MAGIC

Explore more of the social history of herbs and the traditional myths, magic, folklore and old fashioned common sense surrounding their use.

In the morning we will visit the farm, churchyard and wider estate to identify plants and trees in situ and investigate local customs, practices, and remedies associated with them. In the afternoon we will gather ingredients from the cottage garden, larder and dairy to prepare once common household receipts to make a little something to take home.

Tutor: Janet Bradley

Cost: £50

Sunday 1 July



HIGH SUMMER DYES FROM THE HERB GARDEN

Participants will gather scented flowers and leaves from the Acton Scott herb and cottage garden before preparing aromatic dye pots of unusual colours. Using these freshly prepared dye pots, students will then dip and dye wool and flax samples to take home.

During the day students will also explore the traditional cottage industry of wool and flax production and the newly restored working loom in the Bailiff's cottage. There will also be an opportunity to investigate period textile examples from the extensive museum collections.

Tutor: Janet Bradley

Cost: £50

Sunday 12 August

Please bring rubber gloves and an apron

ROSES AND POSIES

A 'hands on' introduction to the aromatic sweet smelling herbs and flowers grown in our traditional English herb and flower gardens, and their wild country cousins of the field and hedgerow. Identify plants in situ and explore their many Victorian domestic uses. Collect scented bunches of fresh and dried leaves,

blossoms and buds from the farm cottage herb garden and larder to make a summer scented rose potpourri, beeswax and lavender pomander, and using an original Victorian volume of the language of flowers for guidance, compose a tussie mussie pony that carries a message for a lover or friend.

Tutor: Janet Bradley

Cost: £50

Sunday 22 July

Please bring an apron and a little basket to carry everything home

Janet is resident cottage interpreter at Acton Scott and also a social history tutor with Shropshire Museum Service. She has many years experience in the art of natural dyeing and her knowledge of local plants and the history behind them is extensive. Janet has been breeding pedigree sheep on a small hill farm for over 30 years. She was a founder member of Ludlow Spinners & Weavers.

SUNDAY AFTERNOON IN THE PARLOUR

A unique opportunity to join bailiff's wife, Margaret in the cottage on a summer Sunday afternoon for a genteel Victorian experience. You will retire to the parlour to try your hand at lace making and after a break for some welcome scones and a cup of tea, Margaret will read your tea leaves, an interesting Victorian pastime!

Tutor: Margaret Newsome

Cost: £25

Sunday 10 June

2.00pm – 4.30pm



SPINNING FOR BEGINNERS

The day starts with learning how to sort and prepare a fleece, and also the technique of carding the wool. Then you will have a go at spinning using a drop-spindle, before moving on to the spinning wheels. You will also spin flax, silk and alpaca, and learn how to blend these fibres with naturally dyed wool, to produce exciting yarns. Later in the day you will visit the cottage where you can have a go at weaving on the Acton Scott floor-loom.

Each student will have a drop-spindle and prepared fleece to take home.

Tutor: Margaret Newsome

Cost: £50

Saturday 23 June

CORN DOLLY MAKING

The making of a corn dolly at the end of harvest continued as a folk custom long after the reasons for doing so were forgotten. A considerable number of traditional designs survived because of the isolation of country districts.

On this course you will make a beautiful Shropshire Heart, a Welsh Border Fan, a Suffolk Horseshoe, and at the end of the day you will make a Corny Mouse, so special to Acton Scott Historic Working Farm.

You will work with an old variety of wheat straw grown on the farm, and each student will have a bundle to take home.

The course is suitable for all abilities.

Tutor: Margaret Newsome

Cost: £50

Saturday 14 July

SPINNING STRAW INTO GOLD

Straw is an extremely versatile material to work. During the day you will learn how to split the straw to form splints, which are formed into beautiful spreuers and beads. You will use these intricate leaf designs, to create an interesting pendant or brooch in a beeswax setting. In the afternoon you will learn to twist the straw splints into a gold thread. These threads will be woven round needles to form delightful flowers and ferns which can be sewn onto a hair comb or used to form an unusual corsage.

Tutor: Margaret Newsome

Cost: £50

Saturday 15 September

PLAITING FOR STRAW HATS

Straw plaiting was an important cottage industry as late as the 1920's, linked directly to the hat making industry. You will be taught to work a type of plait that was used to create bonnets & boaters for the 19th century hat trade.

You will handle straw hats from the Museum Collection, looking at the different types of plaiting and discuss other uses of straw in the fashion industry including Swiss Straw Work, Straw Marquetry & Straw Embroidery.

You will have a bundle of straw to take home to continue working the plait, together with instructions for making a hat.

Tutor: Margaret Newsome

Cost: £50

Saturday 13 October

Margaret is a very experienced tutor and resident Corn Dolly maker at Acton Scott. She has been a lace-maker and spinner for many years, regularly demonstrating the crafts in the cottage at Acton Scot, helping to keep rural crafts alive in Shropshire.

RAG RUG MAKING

From the 1880s rag rugs were made in households where people recycled their worn clothing into mats for a bit of comfort. Jenni will demonstrate the traditional techniques of hooking and propping strips of fabric through hessian backing to make rugs, wall hangings or seat mats. You can start a propped project to finish at home which only requires a simple tool and gives a shaggy, cut pile. Or you may prefer to make a sampler using different techniques or decorate a hessian bag.

Please bring an apron, sharp scissors, at least a carrier bag full of rags (plain and patterned), pictures of anything that inspires you and paper/pens if you would like help to work through an idea.

Tutor: Jenni Stuart-Anderson

Cost: £50

Sunday 8 July

Jenni will have rugs and books to show you and tools to try or buy plus hessian, hessian tote bags and frames for sale. You might like to bring your own hessian bag and tools.

Jenni was taught the craft by a blacksmith's daughter who made rag mats for over 50 years. Jenni has been teaching this traditional, heritage craft for more than twenty years. Her book 'Rag Rug Making' was published in 2003 and a second book will be published this year.

SOCIAL HISTORY

BRANCHING OUT YOUR FAMILY TREE

Exploring the records of the rural rich and poor

Do you have mention of 'Gentry' or 'Ag Labs' in your family tree? Then this is the course for you. Spend an enjoyable day exploring the lives of rural families and communities. Learn about the work they did, the skills they had and the social and economic conditions surrounding them.

During the day you will visit the church, school, farm, dairy, and cottage, stroll the fields and lanes and learn more about the everyday lives of the people who lived here.

The course will draw on collection items, documents, photographs, and estate records from Shropshire Archives, Museums and private collections. The course will also use national on-line records to illustrate and identify the extensive, often unique, hidden records across the country that can help you identify your rural ancestors. Who might you find?

Tutor: Janet Bradley

Cost: £30

Sunday 27 May

The day includes a gentle walk of about a mile so please come prepared. This course can also be offered on alternative dates to private interest groups. If you would like Janet to run this course especially for you, then please contact Acton Scott for further details.

RICHES TO RAGS

A social history of people and textiles

Take a journey into the past. Stroll along the fields and lanes and admire the big house from afar. Wander on around the farm and cottage learning more about the people who lived here and the stories behind them. Handle period gowns of sumptuous silk and captivating cottage quilts of not so plain patches from our extensive museum collections. Try humble rag rug making using traditional tools and techniques and take your sample kit home to complete. And finally take a cup of afternoon tea in the parlour.

Tutor: Janet Bradley

Cost: £45

Sunday 7 October

Janet Bradley has extensive experience as a social history interpreter and tutor with Shropshire Museum Service. She has run several Family History courses that have inspired participants to find out more about the lives of their ancestors.

VICTORIAN NEEDLEWORK

VICTORIAN CORSETS

Well-fitted corsets or stays were the foundation of Victorian dress for women of every class. To go uncorseted was to have no self control and was sure to lead to immorality. The ideal measurement for any woman was to have a waist 10" smaller than her bust and this was considered normal! During this one day course you will draft and test a personal pattern, and learn how to make your own corset -- historical or modern. Basic materials are included together with information on specialist suppliers.

It is hoped to offer follow up courses with Sarah to build up your Victorian wardrobe – start with a corset and then move on to outerwear. Please bring your own sewing machine.

Tutor: Sarah Thursfield

Cost: £50

Tuesday 18 September

Sarah Thursfield is a historical dressmaker and teacher whose roots are in re-enactment, with a detailed knowledge of garment cutting and making from prehistory onwards.

VICTORIAN SEWING TIDY

Victorian ladies were brought up from a young age to believe that an organised home was a happy one, and that it was their duty to bring joy and beauty into the home. Needlework was considered an important part of a female's education, whether it was for clothing or fancywork. Sewing 'tidies' offered an ideal opportunity for making something practical whilst displaying their skills at the same time. These skills would include embroidery, appliqué and paint. This one day course will give you the opportunity to learn some of these skills and by the end of the day you will have a beautiful item to keep your sewing kits in. A short list of what to bring will be sent out to participants before the course begins.

Tutor: Stephanie Jacobs

Cost: £50

Saturday 22 September

Stephanie Jacobs is a textile artist and tutor with a passion for rural crafts. She has achieved her City and Guilds level 3 in Craft and Design (Patchwork and Quilting) and is currently studying for a BA (Hons) degree in Textiles.

THE VICTORIAN KITCHEN

A DAY IN THE LIFE OF A VICTORIAN FARMER'S WIFE

Step back in time and experience the highs and lows of a hard working Victorian farmer's wife. You will change into costume of the period in the cottage bedroom before undertaking a range of activities including lighting the kitchen range and feeding the pigs and poultry. Lunch of home made soup and bread rolls will be eaten round the kitchen table before getting on with the afternoon tasks of laundry and cleaning using traditional recipes for cleaning products. And finally you will prepare the scones and butter for a well deserved afternoon tea in the cottage parlour.

Tutor: Julie Woodman

Cost: £65

Monday 14 May

Monday 8 October

VICTORIAN LOTIONS AND POTIONS

Spend the day learning how Victorian ladies used natural ingredients to prepare their own beauty products. The day will start with a walk around

the farm looking for suitable ingredients and then into the kitchen where, using Victorian recipes and methods, you will turn the ingredients into your own beauty products. Discover how the concept of beauty has changed throughout history and prepare for your Victorian make over!

Tutor: Julie Woodman

Cost: £65

Monday 11 June

Please bring your own lunch as the site is closed to the public on Mondays and the café will not be open.

THE VICTORIAN LARDER & STILLROOM

Learn how to stock up your shelves with traditional Victorian preserves. Enjoy the preparation and process of making chutney to a Mrs Beeton recipe, a damson cheese and a fragrant Victorian cordial. And discover how easy it is to make the great Victorian 'cure all', green elder ointment. Bring a basket to take your preserves and ointment home.

Tutor: Julie Woodman

Cost: £65

Monday 17 September

Please bring your own lunch as the site is closed to the public on Mondays and the café will not be open.

Julie is a smallholder with over 20 year's experience. She began sharing her experience seven years ago and has run courses in Wales and the Midlands for smallholding groups and private companies. Julie balances all this with a busy acting career and now runs her own theatre company.

BAKING & PRESERVING



INTRODUCTION TO BREADMAKING

This course is run by a master baker and covers basic breadmaking including how to mix, knead, ferment and bake dough. During the day participants will look at the types of flours and yeasts available. You will then practice shaping dough and be guided through dough development, proving and baking. You will bake your bread using everyday domestic ovens but there will also be the chance to use Acton Scott's

traditional wood-fired bread oven. You will return home with a collection of freshly-baked, delicious and wholesome breads as well as the knowledge to be able to produce them in your own kitchen.

Tutor: Peter Cook

Cost: £80

Tuesday 19 June Tuesday 25 September

Please bring your own apron.

Peter Cook has been baking at S C Price & Sons, in Ludlow's Castle Square for 18 years. Prices is an award-winning family bakery with a long tradition of producing traditional English and Continental breads, cakes and pastries. Peter has won numerous awards including the Waitrose Made in Britain Small Food Producer of the Year award in 2008.

ORANGES & LEMONS... MARMALADE DAY

Marmalade is the quintessential breakfast preserve; the bitter sweet Seville orange is favoured for its use in marmalade making but the season is very short. During the day you will discover the uses of other fruits including lemons, limes, grapefruit and even kumquats and pomelos. You will explore the two different methods in making marmalade and the results they give, and have a go with a Victorian marmalade slicer. Whether it is thin cut, thick cut, spiked with whisky or liqueurs or flavoured with spices, your marmalade will be truly unique. While your marmalade is simmering away you will also explore other uses for citrus fruits including a refreshing St Clements squash made with oranges & lemons and then a lovely tangy lemon curd.

Tutor: Sara-Jane Brough

Cost: £55

Saturday 21 April

Please bring an apron and a basket to take your preserves home with you to enjoy at breakfast the next day.



GOOSEBERRY & ELDERFLOWER PRESERVING DAY

Sun ripened gooseberries are a wonderful fruit and herald the start of summer; sharp and fragrant they are a jam-makers dream.

It's a delight that nature times the ripening of these fruits with the arrival of the aromatic sweet smelling blooms of the elder tree. You will explore the versatility of these lovely fruits and flowers by making a fragrant gooseberry & elderflower jam. You will steep the fresh creamy white flowers to make a wonderful cordial, and then end the day by developing your own recipe to make a taste bud tingling gooseberry chutney. You will take all your preserves home so please bring something to carry them in and an apron.

Tutor: Sara-Jane Brough

Cost: £50

Saturday 9 June 10.00 – 3.00

FRAGRANT SUMMER RASPBERRIES

With their beautiful red colour, and a flavour that tastes of summertime, raspberries are the perfect fruit. Capturing and preserving the flavour can be a tricky job and during the day you will learn three ways in which to achieve this. Firstly by making a glorious classic raspberry jam, which will taste far better than anything you can buy in the shops. This jam, which is low in sugar and packed with raspberries, makes the perfect accompaniment to a cream tea. You will then explore the art of bottling; a very old method of preserving often using alcohol. Fruit such as raspberries are wonderful bottled this way. In the afternoon you will explore how soft fruits can be used to make a delightfully fruity raspberry curd which is very different from curds traditionally made with citrus fruits.

You will take all your preserves home with you for a taste of summer so please bring a basket to carry them home in and an apron.

Tutor: Sara-Jane Brough

Cost: £55

Saturday 7 July

HERITAGE ORCHARD FRUIT PRESERVING DAY

When the days begin to shorten it is the orchard that we turn to with winter & Christmas in mind. During this very interactive day you will turn apples, pears, quince & medlar into delightful chutney, fruit cheeses and mincemeat to enjoy in the dark winter months. You will learn the basic method and techniques of preserve making and then explore the uses of all these fruits; the unusual medlar to make a deliciously spicy fragrant chutney, the princely quince to make a traditional fruit cheese and learn how to make mincemeat without

suet, using a combination of quince, russet and bramley apple, cobnuts and walnuts for a special orchard mince pie.

Please bring an apron and a basket to take these products home to mature for Christmas.

Tutor: Sara-Jane Brough

Cost: £55

Sunday 14 October

Sara-Jane's ethos is to reintroduce long forgotten recipes using heritage orchard fruits such as the Shropshire Prune Damson and the bounty from the hedgerows and her kitchen garden. Her passion for everything preserved led her to start her business The Ludlow Jam Pan in October 2008. The Ludlow Jam Pan is a small business carefully & lovingly making handmade quality preserves following traditional methods & using seasonal produce.



VICTORIAN CHRISTMAS

STARS & ANGELS

In the morning you will use the corn grown at Acton Scott to create a beautiful tied Straw Angel just perfect for decorating the top of the Christmas tree. You then learn to split straws and use placement rings to create delicate snowflake stars, ideal for the tree or that special Christmas card.

After lunch you will be trying another straw skill, 'Straw Marquetry' using dyed and ironed straws to make another Christmas decoration.

Tutor: Margaret Newsome

Cost: £50

Saturday 27 October

VICTORIAN CRAZY PATCHWORK CHRISTMAS STOCKING

Crazy patchwork is made up of random pieces of fabric sewn to a foundation base and embellished with decorative detail. This 'thrifty' technique evolved through necessity with the humble need to preserve the life of worn out clothing and blankets. The Victorian era saw a dramatic change in crazy patchwork as it was recognised as an ideal medium to display ornate needlework skills as well as the richness of fabrics, embellishment, beads and lace.

This one day course will give you the opportunity to learn both crazy patchwork and decorative stitching skills whilst creating your own Christmas stocking using sumptuous pieces of fabric, embellishment and stitching.

Tutor: Stephanie Jacobs

Cost: £50

Sunday 28 October

WASSAIL & TRADITIONAL CAROLS

With mid-winter fast approaching now is the time to experience the joy of singing traditional songs that celebrate the successful harvest and ensure a healthy and fertile new year. Songs about hot cakes, cider, bread and cheese, pork pies, nutmeg and ginger, orchards, crops, animals and friends.

You don't need to read music or be a trained singer to Wassail. It's about fun, enthusiasm and a wish to participate in a traditional Christmas celebration. Songs will be taught by ear. At the end of the day you will visit the apple orchard to Wassail the trees.

Please wear warm clothing.

Tutor: Ian Wall

Cost: £25

Saturday 3 November 10.30am – 3.00 pm

Ian believes singing should be challenging but fun. He has sung in folk groups, world music choirs and is the leader of the fifteen strong all male fairly close harmony singing group 'The Men From Off'.

CHRISTMAS WREATHS

Originating from pagan traditions, the wreath was embraced by the Victorians as an inexpensive way to decorate their homes during the Christmas period. Berries, greenery and pine cones would have been gathered, tinsel made from popcorn, ribbons and handmade items would all have been used to adorn their wreaths. This one day course will give you a chance to combine rustic,

natural elements with delicate hand crafted items to create stunning Victorian style vine wreaths to decorate your home for Christmas.

Tutor: Stephanie Jacobs

Cost: £50

Sunday 4 November



THE VICTORIAN CHRISTMAS KITCHEN

It has long been a tradition in England that the last Sunday before Advent is 'Stir up Sunday'. This is the day when the family Christmas cake and pudding are made and this tradition was held by every Victorian housewife in the land.

In preparation for your own 'Stir up Sunday', spend the day preparing a plum pudding to take home and steam and learn how to make a traditional Christmas cake, lucky sixpences will be provided! Hear about the folklore surrounding these traditions and sample plum pudding and custard and Christmas cake. Please bring an apron and a basket/bag to take your prepared plum pudding home.

Tutor: Julie Woodman **Cost: £65**

Saturday 10 November

10.30am – 3.00pm

Please bring your own lunch as the site is closed to the public and the café will not be open.

BOOKING INFORMATION

To make a booking or for further information:

by telephone 01694 781307

by email

acton.scott.museum@shropshire.gov.uk

by post Course enquires -

Acton Scott Historic Working Farm,
Wenlock Lodge, Acton Scott,
nr Church Stretton, Shropshire, SY6 6QN

Explore the area

Acton Scott Historic Working Farm is set in the heart of the Shropshire Hills, an Area of Outstanding Natural Beauty.

The area offers superb experiences for walkers and cyclists. The market towns of Church Stretton and Craven Arms are nearby with Ludlow and Shrewsbury also close at hand. The Ironbridge Gorge, Severn Valley Railway, The Long Mynd and Much Wenlock are a short car drive away.

Local accommodation and facilities

If you are considering staying overnight or attending the course as part of a longer break, a range of local accommodation is available including farm bed and breakfast, hotels and guest houses. The following are within two miles of Acton Scott.

Acton Scott Farm

Acton Scott, Church Stretton SY6 6QN

Tel: 01694 781260

Email: bandb@actonscottfarm.co.uk

Website: www.actonscottfarm.co.uk

Enjoy England 3 stars Farmhouse

Mynd House

Little Stretton, nr Church Stretton
SY6 6RB

Tel: 01694 722212

Email: info@myndhouse.co.uk

Website: www.myndhouse.co.uk

VisitBritain 4 stars Silver

Holiday cottages are available from the Acton Scott estate, for further information please visit **actonscott.com**

For more information about accommodation and eating facilities in the Church Stretton area please contact:

Church Stretton Visitor Information Centre

The Library, Church Street,
Church Stretton SY6 6DG

Tel: 01694 723133

email:

churchstretton.scf@shropshire.gov.uk

www.churchstretton.co.uk

TERMS & CONDITIONS OF BOOKING

Changes to published course information

Details of courses are correct at the time of publication, but we reserve the right to make any necessary changes to the programme. Students will be notified in advance of any changes, wherever possible

Payment for courses

Course places must be paid for at the time of booking. Your place is not secure until paid for in full. If you have to cancel your booking, please inform Acton Scott Historic Working Farm as soon as possible by telephone and confirm in writing or by email. If you cancel your booking more than four weeks before the course start date, all fees paid will be refunded, or you may use your fee towards an alternative course. If you cancel your booking less than four weeks before the course start date, fees paid

will not be refunded unless the course was full and your place can be re-sold.

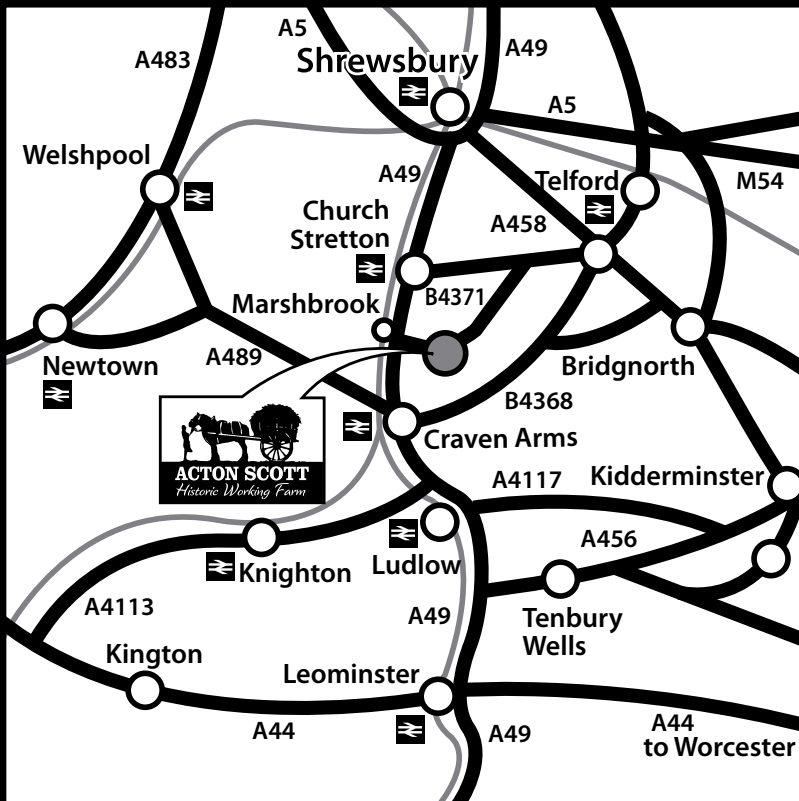
Accessibility

Acton Scott Historic Working Farm is an outdoor site. Most areas are wheelchair accessible, but please be aware that the farm yard is cobbled and the ground often uneven. If you have any access concerns, please contact us.

Materials & Equipment

Our workshops are very well equipped. All material costs are included in courses unless otherwise stated. We will inform you well in advance if you are required to bring any additional equipment, materials or special clothing.

Please wear suitable clothing and footwear for each course and bring a waterproof jacket. Safety boots are required for the heavy horse and building courses.



If you have ideas for further courses you would like us to consider, please contact Sarah Griffiths on 01584 813650 or email: sarah.griffiths@shropshire.gov.uk

www.actonscottmuseum.com



**Acton Scott Historic Working Farm,
Wenlock Lodge, Acton Scott,
Church Stretton,
Shropshire SY6 6QN**

01694 781307

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RURAL DEVELOPMENT PROGRAMME



Project Part-Financed by the European Union
European Regional Development Fund

100% sustainable design by www.thinkgraphic.co.uk

Photographs by Ian Wall, Matthew Lloyd and staff of Acton Scott WFM

Printed in the UK using vegetable oil based inks on sustainably sourced paper