

Traditional Rural Craft and Trade Courses

Where you can learn the forgotten skills of the past!



ACTON SCOTT
Historic Working Farm

www.actonscottmuseum.com



Acton Scott Historic Working Farm is one of Britain's leading working farm museums. Originally the Home Farm of the Acton Scott estate, the site remains untouched by modern farming practice. The farm staff care for traditional breeds of poultry and stock, and all seasonal jobs are undertaken using horse-drawn machinery. The wheelwright and blacksmith produce goods for the farm, the farrier shoes the working horses, butter is churned by hand and traditional farm fare is cooked on the cottage range and in the bread oven.

We continue to preserve those often forgotten and fast-disappearing rural skills through the collection and preservation of the stories and artefacts of the past. At the same time, we aim to share those skills among a wider audience through a programme of courses, helping to keep them alive and finding a place for them in the twenty-first century.

All courses start at 10.00am and finish at 4.00pm unless otherwise stated. Lunch is provided on all full-day courses, as well as tea and coffee throughout the day. Please notify us of any dietary requirements when you book.

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

HEAVY HORSES

Working with Heavy Horses

Spend the day learning how to care for heavy horses and how to work with them. You will start by grooming one of Acton Scott's heavy horses, understanding the importance of foot care, feeding regimes and general horse husbandry. You will then learn how to put the harness on before going out into the fields to begin driving a cart and undertaking fieldwork. Suitable for beginners, the day will be physically demanding. **You will need to dress for the weather as this course takes place outside and wear safety/sturdy boots.**



Tutors: Simon Trueman and Jak Hickman

Saturday 25th May
Saturday 15th June
Saturday 13th July
Saturday 7th September

Cost: £95

Ploughing with Heavy Horses – Two Day Course

In this two day course you will learn the basics of ploughing, including how to harness a pair of heavy horses and prepare the plough for work in the field. Through hands-on experience, you will develop an understanding of the basic settings for ploughing a field with two horses. Suitable for beginners, this course is physically demanding. **You will need to dress for the weather as this course takes place outside and wear safety/sturdy boots.**

Tutors: Simon Trueman and Jak Hickman

Friday 20th & Saturday 21st September

Friday 18th & Saturday 19th October

Friday 1st & Saturday 2nd November

Cost: £200

“We loved every aspect of the course. The delivery of the course was relaxed, with plenty of time to chat through the topic and other areas of interest. We had ample hands on experience.”

2018 course student

Simon and Jak are available to run heavy horse days on alternative dates to groups of five people. If you have a group and would like a course run especially for you, then please contact us for further details.

Working with Donkeys 10am – 1pm

Dusty, a rescued seaside donkey, joined the farm in 2002. He is a very useful working animal around the farm, pulling the cart and a range of light machinery for ground work – his small hooves can be a real advantage!

During this half-day course with resident waggoner, Simon, you will learn how to care for a donkey and how to harness up and prepare Dusty for driving the cart and working in the field. You will then lead Dusty into the fields to drive and work him yourself. This course is suitable for beginners. **You will need to dress for the weather as this course takes place outside and wear safety/sturdy boots.**

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

Tutors: Simon Trueman

Sunday 15th September

Cost: £60



IRON AND STONE

Blacksmithing

This one day, structured course introduces beginners to some fundamental metal forging techniques. Step-by-step demonstrations will be given, and participants supervised and encouraged as they apply the techniques to make a piece of ironwork to take home.

You will need to wear: old clothes (non-synthetic) /overalls and sturdy boots. Please bring leather gloves if you have any.

Frazer can provide weekday courses for groups of 2-4 people, please contact the office to arrange a suitable date.



Tutor: Frazer Picot

Saturday 27th April
Sunday 28th April
Saturday 4th May
Sunday 5th May
Saturday 1st June
Sunday 2nd June
Saturday 6th July
Sunday 7th July
Saturday 3rd August
Sunday 4th August
Saturday 10th August
Sunday 11th August

Cost: £120

Decorative Blacksmithing – Two Day Course

This two day course will cover a series of basic blacksmithing techniques. It is suitable for beginners and those with some knowledge of the craft. Day one will cover the most fundamental aspects of forging, and day two will explore further and include decorative elements. Participants will be supervised and encouraged as they apply the techniques to make a piece of ironwork to take home.

You will need to wear: old clothes (non-synthetic) /overalls and sturdy boots. Please bring leather gloves if you have any.

Frazer has been a blacksmith for over 15 years and when he's not teaching he works on commissions and restoration projects, including work for Hampton Court Palace and the Bodleian Library in Oxford.

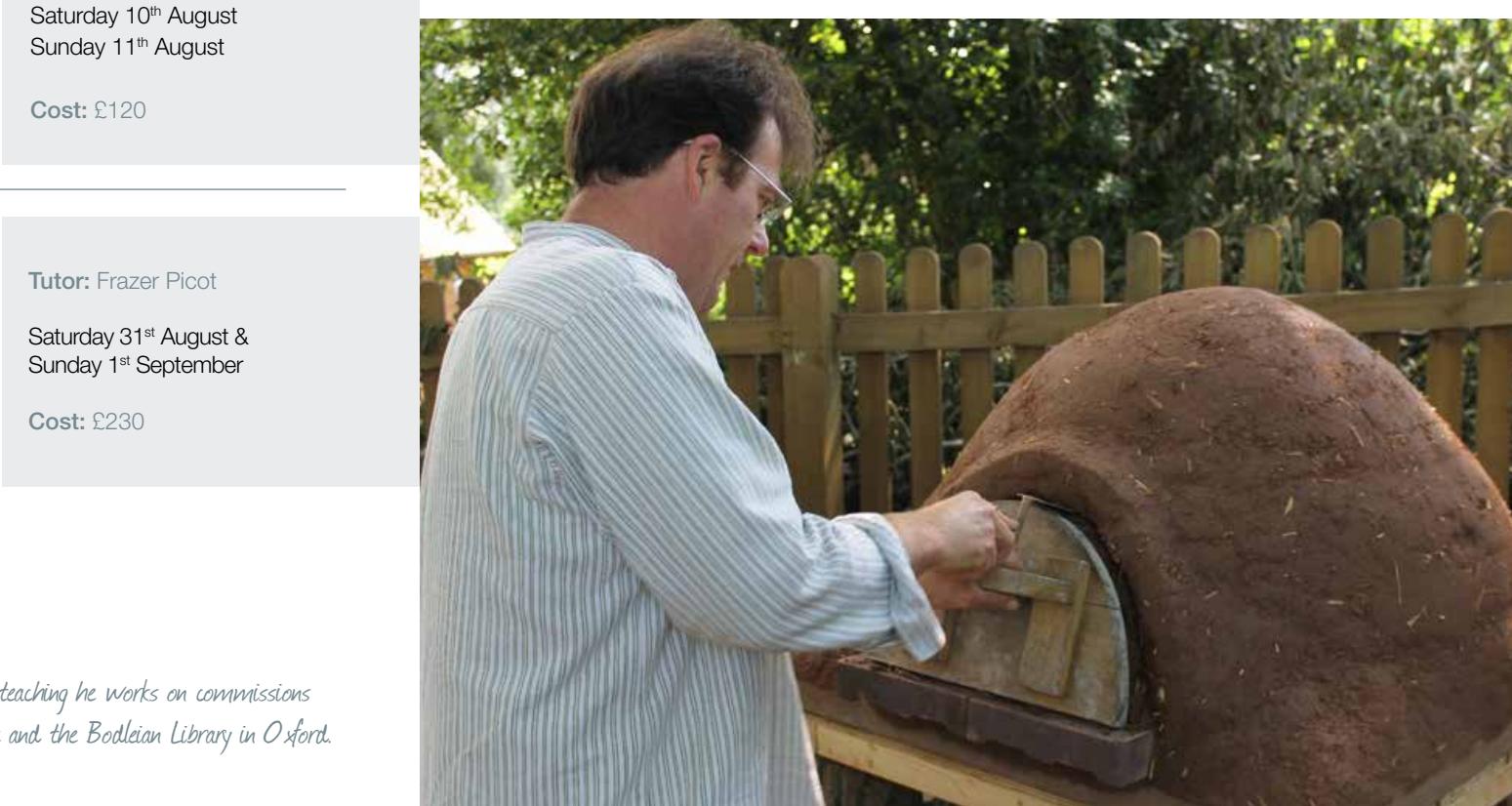
Build a Cob Oven

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 participants will have developed the skills they need to build an oven for themselves. While fantastic for baking pizza, wood-fired ovens are capable of cooking any dishes you desire, from roasts through to breads and desserts. The only limit is your imagination!

The course includes a delicious, home-made lunch freshly cooked in a cob-oven.

You will need to wear: old clothes, sturdy boots and gardening gloves. This course takes place outside so please dress for the weather.

Matthew relishes the challenge of designing a sustainable lifestyle fit for the future. Having built a straw-bale studio and numerous cob ovens, he is keen to inspire and enable others to do the same.



Tutor: Matthew Lloyd

Saturday 11th May
Sunday 14th July

Cost: £75

WOOD AND WILLOW

Make a Chestnut Garden Gate

Spend a satisfying day developing your woodworking skills crafting a rustic garden gate from sweet chestnut. First you will cleft and peel the wood, then shave the rails and staves with a draw knife. Then you will mortise the staves by hand and carve tenons, before fitting it all together, clenching over the nails in the traditional way. The finished hurdle will be approximately three feet wide so please ensure you have a way of getting it home where it will take pride of place in your garden. **This course takes place outside so please dress for the weather.**



Tutor: Mike Davies

Saturday 3rd August

Cost: £80

Wheelwrighting – Three Day Course

During this three day course, participants will be guided through the many processes required to make a traditional wheel. You will lathe turn an elm log into a hub before mortising it, cut, shape and fit the oak spokes, cut the tangs, and fit the four felloes. On the final day you will tyre your wheel in a dramatic and unforgettable experience.

You will take home a beautiful small wheel that you have crafted yourself, either to fit to a traditional wheelbarrow (construction plans will be provided) or to treasure as a memento. **You will need some previous woodworking experience. Please wear old clothes, sturdy boots and leather gloves.**



Mike is a trained wheelwright with a fascination for the craft. He has been making wheels for several years and enjoys relating the techniques to other people.

Tutor: Mike Davies

Friday 18th to Sunday 20th October

Cost: £295

Split Hazel Basketry – Two Day Course

Make a beautiful basket from hazel in this two day course. You will employ very old techniques developed over generations to split the hazel into thin flexible strips that are used to weave the basket. This course is a masterclass in green hazel working that will leave you with a huge respect for the humble tree as well as a wonderful basket that will look like no other around. These baskets are rarely seen but there are many traditions of them being made across Wales and the boarders and through Europe to the Mediterranean. **You will need to bring: Secateurs.**

Tutor: Dave Jackson

Saturday 8th and Sunday 9th June

Cost: £210



“Dave the tutor is patient and very skilled – he makes it look so easy. He takes the time to explain and find a way of doing things suited to different abilities”

2018 student

Make a Bent Stick Chair

Create your very own sculptural and natural bent-wood chair from sustainably coppiced hazel. These traditional rustic chairs are immensely pleasing to the eye, very satisfying to make and can be tailored for your comfort. The finished chair will demand centre stage in any home or garden. **You will need to bring: Secateurs, a cordless drill and a claw hammer.**

Tutor: Dave Jackson

Saturday 24th and Sunday 25th August

Cost: £200



Dave Jackson is a self-employed coppice craftsman. He won the 2012 Log to Leg World Championships, which involves turning two identical Windsor chair legs on the pole lathe starting from a log of good quality ash.

SMALLHOLDING

Poultry Keeping 10am – 1pm

This comprehensive, practical course is designed to show that keeping poultry is not only pleasurable but also quite straightforward. All aspects of care, housing and breeding are covered including breed selection for eggs/meat, feeding, common ailments and diseases, incubation and rearing chicks, hen keeping and the law.

You will need to bring: wellies and dress for the weather as most of the course takes place outside.

It was a visit to Acton Scott that first inspired Alex to keep hens as a young boy, now with the experience of keeping his own birds he can advise beginners on the dos and don'ts of poultry keeping.



Tutor: Alex Logan

Saturday 27th April

Cost: £35

Tutor: Brian Goodwin

Saturday 25th May

Saturday 29th June

Cost: £55



Basic Beekeeping

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 colony's 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. The course is mainly theory based with a look at the farm's hives, weather permitting.

You will need to bring: Wellies and rubber gloves, all other protective clothing will be provided.

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

Introduction to Keeping Pigs

This one day course introduces participants to the processes and legislation that apply to keeping pigs from eight weeks to slaughter. We will cover buying, housing and rearing weaner pigs including feeding and basic health checks. Participants will gain the knowledge and confidence to start keeping pigs for meat.

You will need to bring: A pen, wellies and wear old clothes/overalls.



Tutors: Noelle Wilson & Sue Bayliss

Saturday 28th September

Cost: £65

"I really enjoyed learning. There was nothing I felt intimidated by or that it was too much information"

Course student

Noelle has taught land based subjects in a variety of settings from schools to colleges and care farms. She has kept a wide range of minority and rare breed pigs over the years and enjoyed experimenting with a wide range of recipes using their products.

Sue Bayliss has been interested in food and the environment for most of her life. Sue gained an HND in Agriculture then went on to work in Environmental Education for many years.



COUNTRYSIDE SKILLS

Fruit Tree Grafting

Learn the ancient skill of fruit tree grafting and propagating. You will go home with a new skill and the confidence to start grafting your own trees. You will also leave with 3 trees that you have grafted to plant in your own garden. If you have a favourite tree you want to propagate then feel free to bring your own cuttings. **You will need to bring: secateurs.**

Tutor: Tom Adams

Saturday 2nd March

Cost: £65

Orchard Restoration

10am – 3pm

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 strimmers, 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.

A small part of this course takes place outside, please dress for the weather and wear sturdy boots and strong gloves.

Fire Skills 10am – 1pm

Learn the science and skill of how to light a fire, you will use modern and traditional techniques including the use of feather sticks and a ferrocerium stick. You will light the cottage range, the fire in the cottage parlour and an outside fire in the woodland craft area. Suitable for those with no fire lighting experience. **Please bring a whittling knife if you have one, a part of this course will take place outside so please dress for the weather.**

Tutor: David Horton

Sunday 6th October

Cost: £35

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. **This course takes place outside so please dress for the weather, bring a strong pair of thorn proof gloves and wear sturdy footwear.**

Tutor: John Dunbar

Saturday 9th November

Saturday 23rd November

Cost: £80

Branching out your family tree 10am – 3pm

Tutor: Janet Bradley

Sunday 13th October

Cost: £40

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? **The day includes a gentle walk of about a mile.**

FOOD & DRINK

For all cookery courses you will need to bring an apron and a basket to take your produce home in.

Breadmaking

Join us for a day of breadmaking and learn how easy it is to make your own delicious bread at home. You will try out a range of dough making techniques using wheat and spelt flour, then learn how to shape your dough into loaves. One of your loaves will be baked in the original wood-fired bread oven in the farm's Bailiff's Cottage, you will also make hot cross buns as a special Easter treat. You will leave with the bread you have made and a booklet full of bread making advice and recipes

"Very good, thoroughly enjoyed the day, will be booking another course at Acton Scott"

Attendee



Tutor: Kath Corfield

Saturday 6th April

Cost: £100

Bread and Butter

Join us for a day learning how to make bread and churning your own butter. You will make a selection of loaves using wheat and spelt flour, watch the farm's dairy maid make butter in the end-over-end churn and then make your own butter using a table top churn. You take home all of your breads, butter and a recipe booklet packed with advice.

Kath runs her own cookery school 'Veg Patch Kitchen'. She is passionate about bread making and baking and loves to cook with home grown and local ingredients. A respected food blogger Kath has kept a blog at www.theordinarycook.co.uk since 2009.



Tutor: Kath Corfield

Sunday 23rd June

Cost: £100

Breadmaking with Heritage Wheats

Step back in time and learn how bread should taste, on this course you will make bread using the heritage wheats: khorasan, einkorn and emmer. You will leave with the bread you have made and a booklet full of bread making advice and recipes. **This course is Suitable for vegans.**



Tutor: Kath Corfield

Sunday 22nd September

Cost: £110

A Year of Preserving

There will be plenty to keep you pickling and preserving throughout the year using ingredients from your garden, orchard and allotment. Nothing will be wasted as Sara-Jane guides you in using the available products season by season. At the end of each course you will take home your preserves and the recipes so you can carry on in your kitchen. Keep your cupboards well stocked or delight your friends with a gift handmade by you. All the preserving courses are gluten free and suitable for vegetarians. Please see individual courses for those suitable for vegans.

Spring Preserves

Spring is when the preserving calendar idles along, everything slowly wakes up in the garden and it's quite a lazy time in terms of preserving. It is to the new shoots, blossoms and early ripening fruit that the preserver looks towards. In this preserving workshop you will make use of all that spring has to offer to make an exciting array of classic spring time preserves.

You will make:

- Elderflower Cordial
- Rhubarb & Ginger Jam
- Nettle & Wild garlic pesto
- Gooseberry Curd



Tutor: Sara-Jane Brough

Saturday 1st June

Cost: £65

The Herb Garden

Herbs are wonderful and an integral part of the garden and kitchen, preserving is a lovely way to capture their unique aroma, flavour, colour and essential oils, for a taste of summer in the depths of winter.

You will make:

- Apple herb jelly, choose your own selection of herbs to make a beautiful jelly
- Herb Pesto
- Rosemary & Chilli Oil
- Mint Syrup
- Herb Mustard

The Fruit Garden

Rows of soft fruits ripening in the sun are a tempting sight, from home grown or days at pick your own farms. Summer berries have a very special place in the kitchen, and signal the start of the preserving calendar. This day is all about capturing the taste and fragrance of these summer fruits.

You will make:

- Raspberry Vinegar with scented geraniums
- Sweet Pickled Gooseberries
- Summer Berry Jam
- Blackcurrant Curd

Summer Preserves

Summer is when the preserving calendar picks up a bit of speed. The long daylight hours and summer warmth kick start the soft fruit season. The herb and flower gardens become abundant, leading to a preserving pan full of the smell of summer.

You will make:

- Strawberry & Rose petal Jam
- Raspberry & Lemon Curd
- Blackcurrant Cordial
- Garden Pesto

Tutor: Sara-Jane Brough

Saturday 15th June

Cost: £65

Victorian Preserves

A look back to the heyday of preserving, explore some of the flavours of the time using the traditional techniques of bottling, pickling and chutney making to create classic preserves of the era. Suitable for vegans.

You will make:

- Raspberry Vinegar
- Tamarind Mustard
- Kashmir Chutney
- Bottled Blackcurrants with Lemon Verbena

Tutor: Sara-Jane Brough

Saturday 10th August

Cost: £65

Preserving with Honey

A must-do course for any beekeepers and their family, honey is a wonderful natural sweetener that adds a unique flavour to preserves. Its delicate floral sweetness can be effectively used to change the flavour of many traditional preserves made with sugar. On this day you will explore the versatility of honey in preserving.

You will make:

- Lemon Marmalade with Honey
- Plums in Honey
- Honey Mustard
- Honeyed Pickled Onions

Tutor: Sara-Jane Brough

Saturday 31st August

Cost: £65



"The whole day was excellent. So enjoyable - Learning a lot too. Sara-Jane was brilliant" *Course student*

Tutor: Sara-Jane Brough

Saturday 13th July

Cost: £65



Autumn Preserves – The Vegetable Patch

For people with allotments, home vegetable gardens or generous neighbours with spare veg, their comes a certain time of the year that buckets and bags of green beans, beetroot, pumpkins, courgettes, onions and carrots will be overfilling.

This abundance is perfect for any passionate preserver and can soon be turned into delicious preserves to brighten up the dark days. Suitable for vegans.

You will make:

- **Runner Bean Chutney**
- **Pumpkin & Maple Butter**
- **Shallots in Balsamic Vinegar**

Orchard Preserves

Wandering around an orchard and taking in the bounty it has to offer the preserver from late summer to the beginnings of winter is a delight. Trees dripping with the first season's plums, prolific apple harvests and buckets of quince and Medlar. Orchards are a huge part of our heritage and provide the staples for many preserving recipes. Explore the orchard fruits great versatility in the preserving kitchen.

You will make:

- **Medlar Jelly**
- **Orchard Chutney**
- **Bramley Lemon Curd**
- **Quince Vodka**

Christmas in a Jar (1)

Winter preserving is usually undertaken with Christmas in mind, and using up the last of the orchard and vegetable bounty. Spend a lovely day creating wonderful Christmas inspired preserves that will liven up your Christmas store cupboard or be given as handmade gifts. All Christmas in a Jar courses are suitable for vegans.

You will make:

- **Plum & Russet Apple Mincemeat**
- **Nectarine Relish**
- **Pickled Red Cabbage**

Tutor: Sara-Jane Brough

Saturday 21st September

Cost: £65

Christmas in a Jar (2)

You will make:

- **Christmas chutney**
- **Cranberry & Port Jelly**
- **St Clements Marmalade**

Tutor: Sara-Jane Brough

Saturday 26th October

Cost: £65

Christmas in a Jar (3)

You will make:

- **Apple orange & Cider Jelly**
- **Cranberry & Apple Mincemeat**
- **Quince & Pumpkin Chutney**

Tutor: Sara-Jane Brough

Saturday 2nd November

Cost: £65

ART & CRAFT WORKSHOPS

Seasonal Snail Day: Slow Pace, Beautiful Space; Nature Connection and Creative Reflection

This is a seasonal day of nature connection and experimental creativity. It will run once in each season and you can attend just one or book for all four.

We will explore the natural spaces at the beautiful setting of Acton Scott and really look at the natural surroundings and see what we can find. We will play with creativity and see how the seasons inspire us, through collecting, creating and sharing – no previous art experience necessary. **A part of this course takes place outside, please dress for the weather and wear sturdy footwear.**

Tutor: Alice Savery

Winter Snail Day –
Friday 18th January

Spring Snail Day –
Friday 12th April

Summer Snail Day –
Friday 12th July

Autumn Snail Day –
Friday 11th October

Cost: £70



Hand Stitching, Embroidery and Applique

Slow down and stitch for the day, be inspired and share ideas with like-minded people. You will work with small squares of fabric trying out different techniques, embroidery stitches and applying fabrics. The squares can then be patched worked together to create a wall hanging or picture. Throughout the day you will share ideas and create beautiful little squares which you can continue to create at home. **You will need to bring:** Basic sewing skills and a basic sewing kit e.g scissors, needles, pin cushion.

Patchwork, Quilting and Applique for beginners – an introduction

An introduction to the basics of patchwork, quilting and applique. During the course of the day we will create a needle case incorporating each technique. A beautiful souvenir to take home and cherish. No experience necessary.
You will need to bring: a basic sewing kit. e.g. scissors, needles, pin cushion.

Mosaic Workshop

During this one day mosaic workshop you will create a tiled pot stand approximately 20cm in diameter or a selection of smaller coasters, using a variety of coloured glass and mirror tiles. The workshop will enable you to experience designing, cutting and attaching tiles to a backing board and then grouting between the tiles. No previous experience needed, all tools and materials provided.

Lindsey Kennedy Smith trained as a three dimensional designer specialising in Jewellery & Silversmithing in Birmingham. Many of her ideas come from the natural world and textile pattern-making. Her work includes large commissions for gardens and schools and utilises the intense colours of the glass and the added sparkle of tiny mirror tiles.

Tutor: Lucy Carmel
B.A.Hons Textiles

Saturday 18th May

Cost: £55

Tutor: Stephanie Jacobs

Saturday 16th June

Cost: £55

Tutor: Lindsey Kennedy Smith

Sunday 30th June

Cost: £60



Stained Glass Applique

Stained glass windows have been around for centuries with their bold patterns and rich colours and are an inspiration to textile artists. During this one day course you will learn and make your own small textile wall-hanging, creating a strong design to frame vivid colours in order to imitate the appearance of stained glass. **You will need to bring:** Sewing machine with zig zag foot (essential) and basic sewing kit. e.g scissors, needles, pin cushion.

Print ‘n’ Stitch

Have a lovely creative day printing on fabric with Indian print blocks and fabric paints. Many different effects can be achieved with the blocks and there will be tips on ways of making your own blocks using lino and other materials. In the afternoon we will relax with some creative hand stitchery and Indian ‘Kantha’ work to embellish the prints further. The stitched prints can be made into cushions, book covers, cards, quilts or whatever takes your fancy! No prior experience necessary. **You will need to bring:** A sewing kit e.g scissors, needles, pin cushion.

Crazy Patchwork Christmas Stocking

This one day course will give you an insight into the traditions of crazy patchwork as well as the practical skills learnt to put together the fabrics and embellish with decorative stitching. Gather together all your little scraps of sumptuous velvets, lace, buttons, beads and ribbons and bring them along to create a traditionally Victorian crazy patchwork Christmas stocking. Predominantly hand sewing. Bring a sewing machine if you have one. **You will need to bring:** a basic sewing kit plus you may bring any embellishments, buttons, ribbons, lace etc. but there will be a selection available to choose from as well.

Make a Christmas Wreath 10am – 1pm

Learn how to make your own Christmas wreath with materials from nature. A lovely way to prepare for the festive season. This half day workshop is suitable for adults and families with children aged 8 and over. All materials provided but you may bring your own ribbons etc. to make the wreath more personal to you. **You will need to bring:** Secateurs.

Tutor: Stephanie Jacobs

Sunday 4th August

Cost: £60

Tutor: Stevie Walker

Saturday 7th September

Cost: £55

Tutor: Stephanie Jacobs

Sunday 20th October

Cost: £55

Tutor: Sarah Green

Saturday 14th December
10.00 – 1.00

Cost: £15

DYES AND WOOLS

Early Summer Dyes from the Countryside

Take a basket and wander through the meadows, investigate our hedgerows and gardens to identify and collect traditional dye material. Participants will prepare dye baths of vibrant colours and dip and dye wool samples to take home. The historic use of dye plants and fibres will be explored through studying examples from the museum social history collection. **You will need to bring: rubber gloves and an apron.**

Late Summer Dyes from the Countryside

Take a basket and wander through our meadows, investigate the hedgerows and gardens to identify and collect traditional dye material in season. Berries and barks, roots fruits and flowers all provide wonderful natural ingredients. Participants will prepare dye baths of glowing natural colours and dip and dye wool samples to take home.

The historic use of dye plants and fibres will be explored through studying examples from the museum social history collection. **You will need to bring: rubber gloves and an apron.**

Janet has many years of experience in the art of natural dyeing and her knowledge of local plants and the history behind them is extensive.

Tutor: Janet Bradley

Sunday 2nd June

Cost: £65



Tutor: Janet Bradley

Sunday 18th August

Cost: £65

From Fleece to Fibre

This one day course will explain the preparation of raw fleece including sorting, combing and carding. Ann can advise on the choice of sheep breeds to enable successful spinning. Each student will be able to master the art of spindle spinning and will learn the basics of the spinning wheel. Each student will leave the course with a small amount of hand spun yarn. **You may bring your own spinning wheel to use if you have one.**

Tutor: Ann Lloyd

Saturday 13th April
Saturday 22nd June

Cost: £60

Peg Loom and Stick Weaving

A one day beginners course covering stick weaving and the use of a peg loom to create simple projects. Each person on the course will produce a place mat using methods learned on the day. No previous knowledge required, all materials and equipment provided.

Tutor: Sue Prestwood

Sunday 19th May

Cost: £60



“Clear teaching - I never felt that I didn’t know what I was doing”

2018 course student

Sue is a retired teacher with an interest in crafts and history. Sue and Ann are passionate about rural crafts and are members of the Shrewsbury Guild of Spinners, Weavers and Dyers.

2019 COURSES

January		
Fri 18 th	Winter Snail Day: Slow Pace, Beautiful Space; Nature Connection and Creative Reflection	£70
March		
Sat 2 nd	Fruit Tree Grafting	£65
April		
Sat 6 th	Breadmaking	£100
Fri 12 th	Spring Snail Day: Slow Pace, Beautiful Space; Nature Connection and Creative Reflection	£70
Sat 13 th	Fleece to Fibre	£60
Sat 27 th	Poultry keeping	£35
Sat 27 th	Blacksmithing	£120
Sat 28 th	Blacksmithing	£120
May		
Sat 4 th	Blacksmithing	£120
Sun 5 th	Blacksmithing	£120
Sat 11 th	Cob oven	£75
Sat 18 th	Hand Stitching and Applique	£55
Sun 19 th	Peg Loom and Stick Weaving	£60
Sat 25 th	Beekeeping	£55
Sat 25 th	Working with Heavy Horses	£95
June		
Sat 1 st	Spring Preserves	£65
Sat 1 st	Blacksmithing	£120
Sun 2 nd	Blacksmithing	£120
Sun 2 nd	Early Summer Dyes	£65
Sat 8 th & Sun 9 th	Split Hazel Basketry	£210
Sat 15 th	The Herb Garden – Preserves	£65
Sat 15 th	Working with Heavy Horses	£65
Sun 16 th	Patchwork Quilting and Applique for beginners	£55
Sat 22 nd	Fleece to Fibre	£60
Sat 23 rd	Bread and Butter	£100
Sat 29 th	Beekeeping	£55
Sun 30 th	Mosaic Workshop	£70
July		
Sat 6 th	The Fruit Garden – Preserves	£65
Sat 6 th	Blacksmithing	£120
Sun 7 th	Blacksmithing	£120
Fri 12 th	Summer Snail Day: Slow Pace, Beautiful Space; Nature Connection and Creative Reflection	£70
Sat 13 th	Working with Heavy Horses	£95

AT A GLANCE

Sat 13 th	Summer Preserves	£65
Sun 14 th	Build a Cob Oven	£75
August		
Sat 3 rd	Make a Chestnut Garden Gate	£80
Sat 3 rd	Blacksmithing	£120
Sun 4 th	Blacksmithing	£120
Sun 4 th	Stained Glass Applique	£60
Sat 10 th	Victorian Preserves	£65
Sat 10 th	Blacksmithing	£120
Sun 11 th	Blacksmithing	£120
Sun 18 th	Late Summer Dyes	£65
Sat 24 th & Sun 25 th	Make a Bent Stick Chair	£200
Sat 31 st	Preserving with Honey	£65
Sat 31 st & Sun 1 st	Decorative Blacksmithing	£230
September		
Sat 7 th	Working with Heavy Horses	£95
Sat 7 th	Print 'n' Stitch	£55
Sun 15 th	Working with Donkeys	£60
Fri 20 th & Sat 21 st	Ploughing with Heavy Horses	£200
Sat 21 st	The Veg Patch – Autumn Preserves	£65
Sun 22 nd	Bread with Heritage Wheats	£110
Sat 28 th	Introduction to keeping pigs	£65
October		
Sat 5 th	Orchard Restoration	£70
Sun 6 th	Fire Skills	£35
Fri 11 th	Autumn Snail Day: Slow Pace, Beautiful Space; Nature Connection and Creative Reflection	£70
Sat 12 th	Orchard Preserves	£65
Sun 13 th	Branching Out Your Family Tree	£40
Fri 18th – Sun 20th	Wheelwrighting	£295
Fri 18th & Sat 19th	Ploughing with Heavy Horses	£200
Sat 19 th	Christmas in a jar (1)	£65
Sun 20 th	Crazy Christmas Patchwork Stocking	£55
Sat 26 th	Christmas in a jar (2)	£65
November		
Fri 1 st & Sat 2 nd	Ploughing with Heavy Horses	£200
Sat 2 nd	Christmas in a Jar (3)	£65
Sat 9 th	Hedgelaying	£80
Sat 23 rd	Hedgelaying	£80
December		
Sat 14 th	Wreath Making	£15



BOOKING INFORMATION

To make a booking or for further information:

By telephone:

01694 781307

By email:

acton.scott.museum@shropshire.gov.uk

By post:

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

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. For details please call Church Stretton Visitor Information Centre on **01694 723133** or visit the town's website:

www.churchstretton.co.uk

A range of holiday cottages are also available on the Acton Scott estate; for further information, visit www.actonscott.com.

TERMS AND 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, 90% of the course fee will be refunded (10% of the course fee will be reserved to cover administrative costs). 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. When booking please advise us of any medical conditions or special requirements.

Equipment and Materials

We will inform you well in advance if you are required to bring any additional equipment or special clothing. Steel capped boots are required for the heavy horse courses. All materials are included, though you are very welcome to bring your own choice of fabrics to our textile courses.

Photo credits: Rob Palmer



Where to find us...

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

www.actonscottmuseum.com



ACTON SCOTT
Historic Working Farm

