

Traditional Rural Craft and Trade Courses

2020

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.

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!



ACTON SCOTT
Historic Working Farm

HEAVY HORSES



Ploughing with Heavy Horses

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.

“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

Tutors: Simon Trueman and Jak Hickman

Dates: Saturday 19th & Sunday 20th September, Saturday 3rd & Sunday 4th October, Saturday 17th & Sunday 18th October

Two Day Course. 10am - 4pm

Cost: £200

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

Dates: Saturday 30th May, Saturday 13th June, Saturday 4th July, Saturday 5th September

One Day Course. 10am - 4pm

Cost: £95

Simon and Jak are available to run heavy horse days on alternative dates to groups of four or 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

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.

Tutor: Simon Trueman

Dates: Sunday 26th April, Sunday 13th September

Half Day Course. 10am - 1pm

Cost: £60

IRON AND STONE



Decorative Blacksmithing

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 making 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.

Tutor: Frazer Picot

Dates: Saturday 29th and Sunday 30th August

Two Day Course. 10am - 4pm

Cost: £230

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 making 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.

Tutor: Frazer Picot

Dates: Saturday 25th April, Sunday 26th April, Saturday 2nd May, Sunday 3rd May, Saturday 6th June, Sunday 7th June, Saturday 11th July, Sunday 12th July, Saturday 8th August, Sunday 9th August

One Day Course. 10am - 4pm

Cost: £120

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.

"Amazing to create an oven in a day"

2019 course student



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

Dates: Saturday 6th June, Saturday 11th July

One Day Course. 10am - 4pm

Cost: £75

WOOD AND WILLOW

Wheelwrighting

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

Dates: Friday 16th – Sunday 18th October

Three Day Course. 10am - 5pm

Cost: £295



Split Hazel Basketry

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 borders and through Europe to the Mediterranean.

You will need to bring: Secateurs.

Tutor: Dave Jackson

Dates: Saturday 23rd and Sunday 24th May

Two Day Course. 10am - 4pm

Cost: £210



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.

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 and wear sturdy footwear.

Tutor: Dave Jackson

Dates: Saturday 5th and Sunday 6th September

Two Day Course. 10am - 5pm

Cost: £200

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 uses hand tools and is therefore physically demanding.

This course takes place outside so please dress for the weather.



Tutor: Mike Davies

Dates: Sunday 2nd August, Sunday 23rd August

One Day Course. 10am - 5pm

Cost: £80

SMALLHOLDING



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.

“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.

Tutors: Noelle Wilson and Sue Bayliss

Dates: Saturday 26th September

One Day Course. 10am - 4pm

Cost: £65

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.

Tutor: Brian Goodwin

Dates: Saturday 13th June, Saturday 27th June

One Day Course. 10am - 4pm

Cost: £55



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

“Brian is the David Attenborough of bees.”

2019 course student



Poultry Keeping

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

Dates: Sunday 19th April

Half Day Course. 10am - 1pm

Cost: £35

COUNTRYSIDE SKILLS



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 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 needed to manage your own trees or orchard with confidence.

This is a theory based course, a small part of which is outside, please dress for the weather.

Tutor: Paul Davis

Dates: Saturday 3rd October

One Day Course. 10am - 3pm

Cost: £70

To book call: 01694 781307 or email acton.scott.museum@shropshire.gov.uk



Spring Herbal Remedies

Forage for medicinal and culinary plants and learn to love your weeds. You will make cleansing herbal tea infusions, a spring tonic, herbal vinegar, flower infused oils and a healing skin salve.

Tutor: Jo Jukes

Dates: Saturday 16th May

One Day Course. 10am - 4pm Cost: £65



Autumn Herbal Boost

Prepare for winter by making an immune boosting syrup, an autumn tonic and fiery vinegar. You will also make a soothing muscle rub with infused comfrey and arnica oil and a relaxing balm with calming essential oils.

Tutor: Jo Jukes

Dates: Sunday 13th September

One Day Course. 10am - 4pm Cost: £65

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

Dates: Saturday 29th February

One Day Course. 10am - 4pm

Cost: £65

For further information visit www.actonscottmuseum.com

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.

Tutor: Kath Corfield

Dates: Saturday 4th April

One Day Course. 10am – 4pm

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.

"All of the course was excellent. Especially the butter making."

2019 Course Student

Tutor: Kath Corfield

Dates: Sunday 21st June

One Day Course. 10am – 4pm

Cost: £100



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. These courses involve the use of induction hobs, if you have a pace maker please let us know on booking.

Sara-Jane's ethos is to reintroduce long-forgotten recipes, using seasonal produce. Her passion for everything preserved led her to start her business, The Ludlow Jam Pan, in October 2008. She is a very popular tutor at Acton Scott and we recommend to book early to avoid disappointment.

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 delight** • **Rhubarb & mint jelly**
• **Wild flower syrup** • **Dandelion jelly marmalade**

Tutor: Sara-Jane Brough

Dates: Saturday 30th May

One Day Course. 10am – 4pm

Cost: £65

Fundamentals of preserving



Preserving helps us capture the seasons and fill our stores with amazing flavours to last the year through. This course is all about learning the key processes, principals, skills and concepts of preserving. You will discover how salt, sugar, vinegar and alcohol can transform seasonal ingredients to create delicious preserves.

The basics of sweet preserves will be covered in the morning, exploring fruit and sugar selection, pectin, acid and the equipment needed to bottle these preserves with effectiveness and success. In the afternoon you will explore pickling, making brine and selecting the right vinegar to create savoury preserves. You will select from seasonal produce to make a jam, cordial, relish and pickle.

An ideal course for those new to preserving or for people who want to be inspired to start preserving again.

Tutor: Sara-Jane Brough

Dates: Saturday 4th July

One Day Course. 10am - 4pm

Cost: £65

Advanced Preserving Techniques

This course is all about taking your preserving knowledge to the next level.

You will learn:

- **The Victorian art of bottling fruit**
- **Fermentation and pickling from around the world sauerkraut, kimchee and a light vegetable pickle**
- **Dehydration techniques - making a fruit leather and how oil vinegar and alcohol can be used to transform seasonal ingredients into delicious preserves.**

Tutor: Sara-Jane Brough

Dates: Saturday 22nd August

One Day Course. 10am - 4pm

Cost: £65

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: • **Blackcurrant jam** • **Rose petal elixir**
• **Red currant & mint jelly** • **Summer berries in brandy**

Tutor: Sara-Jane Brough

Dates: Saturday 18th July

One Day Course. 10am-4pm

Cost: £65

Blooms and Berries

Rows of ripening soft fruits and scented blooms are a tempting sight, they have a special place in the preserving kitchen and signal the start of the preserving calendar. This preserving workshop is all about capturing the tastes and fragrance of these summer berries and blooms.

You will make: • **Honeysuckle or rose petal jelly**
• **Borage & Calendula oil**
• **Sweet pickled gooseberries**
• **Bottled raspberries in rose scented gin**

Tutor: Sara-Jane Brough

Dates: Sunday 19th July

One Day Course. 10am - 4pm

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.

Please contact the farm for the list of what you will be making.

Tutors: Sara-Jane Brough

Dates: Saturday 29th August

One Day Course. 10am - 4pm

Cost: £65



Autumn Preserves

Autumn is the time the wooden spoon really starts working. There is much to choose from in the vegetable garden, the orchard and the fruitful hedgerows.

- You will make:
- **Classic piccalilli**
 - **Apple & rosehip jelly**
 - **Greengage jam**
 - **Blackberry & apple compote**

Tutors: Sara-Jane Brough

Dates: Saturday 19th September

One Day Course. 10am - 4pm Cost: £65

The Hedgerow

Early autumn heralds the start of the hedgerow season where ripening fruit can be foraged to make wonderful exciting preserves.

- You will make:
- **Blackberry and sloe gin jelly**
 - **Wild and spicy plum chutney**
 - **Elderberry ketchup**
 - **Rosehip syrup**

Tutors: Sara-Jane Brough

Dates: Sunday 20th September

One Day Course. 10am - 4pm Cost: £65

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:
- **Spiced cider & apple jelly**
 - **Plum ketchup**
 - **Sweet pickled pears**
 - **Bottled quince & apple sauce**

Tutors: Sara-Jane Brough

Dates: Saturday 10th October

One Day Course. 10am - 4pm Cost: £65



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.

You will make:

- **Classic piccalilli**
- **Orange & rosemary jelly**
- **Damson & brandy mincemeat**
- **Sweet pickled red cabbage**

Tutors: Sara-Jane Brough

Dates: Sunday 11th October

One Day Course. 10am - 4pm Cost: £65

Christmas in a Jar (2)

You will make:

- **Spiced cranberry chutney**
- **Orange & whisky marmalade**
- **Rosemary & chilli oil**
- **Shallots in balsamic vinegar**

Tutors: Sara-Jane Brough

Dates: Saturday 24th October

One Day Course. 10am - 4pm Cost: £65

Christmas in a Jar (3)

You will make:

- **Clementine jelly**
- **Cranberry & apple mincemeat**
- **Caramelised onion marmalade**
- **Sweet pickled beetroot**

Tutors: Sara-Jane Brough

Dates: Saturday 14th November

One Day Course. 10am - 4pm Cost: £65

ART & CRAFT WORKSHOPS



Eco Printing with Nature

Learn how to fix the natural colours from flowers and leaves onto watercolour paper and fabric to make beautiful eco prints and experiments with mono printing techniques using foraged foliage and assorted papers.

Tutors: Jo Jukes
Dates: Sunday 28th June
Day Course. 10am - 4pm Cost: £65



Pewter Casting for Christmas

A chance to be an alchemist and watch molten pewter form into beautiful textural designs. Carve your own plaster cast moulds to make unique Christmas decoration sets, jewellery or buttons.

Tutors: Jo Jukes
Dates: Saturday 7th November
Day Course. 10am - 4pm Cost: £65

Patchwork, Quilting and Applique for beginners – an introduction

An introduction to the basics of patchwork, quilting and applique. During the course of the day you 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.

Tutors: Stephanie Jacobs
Dates: Sunday 14th June
Day Course. 10am - 4pm Cost: £55

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 you 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.

Tutors: Stevie Walker
Dates: Saturday 12th September
Day Course. 10am - 4pm Cost: £55



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.

Tutors: Lindsey Kennedy Smith
Dates: Sunday 5th July
One Day Course. 10am - 4pm Cost: £55



Papier-Mache Christmas Robin

Spend a day learning to make a Christmas robin out of paper, card, wire and glue. The finished robin will be about 7" tall and you will leave with the knowledge and confidence to make your own at home.

Tutors: Amanda Godden
Dates: Saturday 14th November
Day Course. 10am - 4pm Cost: £50

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.

"I was a complete beginner on mosaics but managed to complete a mosaic tile in a day thanks to Lindsey's help and guidance. I was very pleased to win first prize with it at a local show!"

Dawn 2019 course student



Make a Papier-Mache Mirror Frame

On this course you will learn how to decorate the outside and inside edge of the frame, looking at raised, cutaway and textured effects. You will also learn how to upcycle everyday items, emboss patterns and set a hook, allowing you to hang the mirror safely.

Tutors: Amanda Godden
Dates: Saturday 18th April
Day Course. 10am - 4pm Cost: £50

Exciting Enamelling

Experiment with colourful enamel powders and copper shapes. Explore embedding, sgraffito and decorative inlay techniques. Fire in the kiln to create beautiful jewellery and decorative pieces.

Tutors: Jo Jukes
Dates: Saturday 17th October
Day Course. 10am - 4pm Cost: £65



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: Bring 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.

Tutor: Stephanie Jacobs
Dates: Sunday 18th October
Day Course. 10am - 4pm Cost: £55



Creative Writing – Animal Magnetism

How can we write convincingly and powerfully about animals without sentimentalising them? How can we think our way into the lives of animals when our society is increasingly separated from the natural world? Join writer Kate Innes as she leads a workshop that will explore these questions and far more.

Tutor: Kate Innes
Dates: Saturday 6th June
Day Course. 10.30am-3.30pm Cost: £45



Make a Christmas Wreath

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

Tutors: Sarah Green
Dates: Saturday 12th December
Day Course. 10am - 1pm Cost: £15

DYES AND WOOLS



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. The plants will vary on each course. 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.

Tutor: Janet Bradley
Dates: Sunday 7th June, Sunday 23rd August
Day Course. 10am - 4pm Cost: £65

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.



Fabulous Felting

Create a colourful wet felted purse, glasses case or small bag and embellish with dry needling techniques, stitching and beads.

Tutor: Jo Jukes
Dates: Sunday 30th August
Day Course. 10am - 4pm 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.

“Ann was very friendly, definitely worth travelling from Manchester”

2019 Course Student

Tutor: Ann Lloyd
Dates: Saturday 25th April, Saturday 20th June
One Day Course. 10am - 4pm Cost: £60



Advanced Peg Loom

On this course you will create simple ideas for patterns and shapes using a peg loom which will include semi-circles, circles, block patterns and using recycled materials.

On booking please let us know if you will be bringing your own peg loom or if you would like to borrow one for the day.

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

“Lovely Tutor, nice size group, equipment ready for us”

2019 Course Student

Tutor: Sue Prestwood
Dates: Sunday 17th May
Day Course. 10am - 4pm Cost: £60

Tutor: Sue Prestwood
Dates: Sunday 27th September
Day Course. 10am - 4pm Cost: £60

2020 COURSES AT A GLANCE

FEBRUARY		
Saturday 29th	Fruit Tree Grafting	£65
APRIL		
Saturday 4th	Breadmaking	£100
Saturday 18th	Papier-mache mirror frames	£50
Sunday 19th	Poultry keeping	£35
Saturday 25th	Fleece to Fibre	£60
Saturday 25th	Blacksmithing	£120
Sunday 26th	Blacksmithing	£120
Sunday 26th	Working with Donkeys	£60
MAY		
Saturday 2nd	Blacksmithing	£120
Sunday 3rd	Blacksmithing	£120
Saturday 16th	Spring Herbal Remedies	£65
Sunday 17th	Peg Loom and Stick Weaving	£60
Sat 23rd & Sun 24th	Split Hazel Basketry	£210
Saturday 30th	Spring Preserves	£65
Saturday 30th	Working with Heavy Horses	£95
JUNE		
Saturday 6th	Creative Writing	£45
Saturday 6th	Blacksmithing	£120
Saturday 6th	Build a Cob Oven	£75
Sunday 7th	Blacksmithing	£120
Sunday 7th	Early Summer Dyes from the Countryside	£65
Saturday 13th	Basic Beekeeping	£55
Saturday 13th	Working with Heavy Horses	£95
Sunday 14th	Patchwork, Quilting and Applique for Beginners	£55
Saturday 20th	Fleece to Fibre	£60
Sunday 21st	Bread and Butter	£100
Saturday 27th	Beekeeping	£55
Sunday 28th	Eco Printing	£65
JULY		
Saturday 4th	Fundamentals of preserving	£65
Saturday 4th	Working with Heavy Horses	£95
Sunday 5th	Mosaic Workshop	£55
Saturday 11th	Build a Cob Oven	£75
Saturday 11th	Blacksmithing	£120
Sunday 12th	Blacksmithing	£120
Saturday 18th	Summer Preserves	£65
Sunday 19th	Blooms and Berries – Preserving Course	£65

2020 COURSES AT A GLANCE

AUGUST		
Saturday 2nd	Make a Chestnut Garden Gate	£80
Saturday 8th	Blacksmithing	£120
Sunday 9th	Blacksmithing	£120
Saturday 22nd	Advanced preserving techniques	£65
Sunday 23rd	Make a Chestnut Garden Gate	£80
Sunday 23rd	Late Summer Dyes from the Countryside	£65
Sat 29th & Sun 30th	Decorative Blacksmithing	£230
Saturday 29th	Preserving with honey	£65
Sunday 30th	Fabulous Felting	£65
SEPTEMBER		
Sat 5th & Sun 6th	Make a Bent Stick Chair	£200
Saturday 5th	Working with Heavy Horses	£95
Saturday 12th	Print 'N' Stitch	£55
Sunday 13th	Autumn Herbal Boost	£65
Sunday 13th	Working with Donkeys	£60
Saturday 19th	Autumn Preserves	£65
Sat 19th & Sun 20th	Ploughing with Heavy Horses	£200
Sunday 20th	Hedgerow Preserves	£65
Saturday 26th	Introduction to keeping pigs	£65
Sunday 27th	Advanced Peg Loom	£60
OCTOBER		
Saturday 3rd	Orchard Restoration	£70
Sat 3rd & Sun 4th	Ploughing with Heavy Horses	£200
Saturday 10th	Orchard Preserves	£65
Sunday 11th	Christmas in a Jar 1	£65
Fri 16th – Sun 18th	Wheelwrighting	£295
Sat 17th & Sun 18th	Ploughing with Heavy Horses	£200
Saturday 17th	Exciting Enamelling	£65
Sunday 18th	Crazy Patchwork Christmas Stocking	£55
Saturday 24th	Christmas in a Jar 2	£65
NOVEMBER		
Saturday 7th	Pewter Casting for Christmas	£65
Saturday 14th	Christmas in a Jar 3	£65
Saturday 14th	Papier-mache Christmas Robin	£50
DECEMBER		
Saturday 12th	Make a Christmas Wreath	£15

BOOKING INFORMATION



TO MAKE A BOOKING OR FOR FURTHER INFORMATION CONTACT:

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

Visit: www.actonscottmuseum.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**

Telephone: 01694 781307

www.actonscottmuseum.com



ACTON SCOTT
Historic Working Farm



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