

Living Energy Farm Weekend Immersive Workshop
Learn how to Live Without Fossil Fuel, and How to Feed Yourself!
March 23 - 26
RSVP livingenergyfarm@gmail.com
Cost is \$150, limited worktrades available.

Friday March 23

4-6pm: Arrive and settle in.

6-7pm: Dinner, home-cooked and (largely) homegrown.

7-8pm: **Roundtable Discussion, Hopes and Fears about Wholistic Sustainability**

What do you think about your role building a more sustainable world? Will you get enough of what you need? What will other people think? Will your friends respect your choices? Are you proud, hopeful, or fearful about what needs to be done?

Saturday

7-8am: breakfast

8:30 -12 Noon **Tour of Living Energy Farm, An Up-Close Look at Sustainable Energy Systems**

Want to know what it takes to live without fossil fuel? What does Wholistic Sustainability mean? We will look the strengths and weaknesses of different energy choices, and the history of why we have chosen to use different kinds of energy at different times. We will look at the realistic choices we have for powering our future. Then we will show you, up close and personal, the tools and technologies that make it possible to live without fossil fuel. We will show you each of our buildings, and the renewable energy powered machines that make it all work.

12 noon-2pm: Lunch and break.

2-5pm: Workshop - **Eating From the Land 365 Days a Year, Saving Your Own Seeds**

This workshop about food self-sufficiency starts with basic questions around diet and land management. What staple food crops grow well in this area? How can we get more of our food from perennials, and manage our annual crops with minimal inputs, in a way that builds topsoil? Where do animals fit into this? From this foundation we will go into more detail about planning and planting gardens and orchards that will feed you all year. Then we'll go over the different methods we use at LEF for extending and preserving the harvest. We will also teach participants how to collect and save seeds from a variety of vegetable and staple crops.

5-6pm: **Community Singalong**

Songs for the Long Now: Using community singing to build attunement, enthusiasm and mutuality.

This singing circle is welcoming of all voices.

6-7pm: Dinner

7-9pm: Sharing Circle

Sunday, March 25

7-8am: Breakfast

8:30-12 Noon: Workshop, **Orchard Planning**

Want to grow your own food on trees? Everyone loves to taste of sweet, homegrown fruit -- so much more flavorful than anything you can buy! Growing food on trees is the most benign form of agriculture. Orchards reach their roots deep into the Earth. They they build soil and tolerate drought. But if you want to grow your own tasty fruit, you can't plant the trees that are advertised at commercial nurseries, nor can you plant the varieties of fruit that you buy at the grocery store. To maximize your food self-sufficiency, you have to plant trees that are naturally disease resistant, and reliably productive. We will talk about how to plan an orchard, and talk with you about the specifics of your own land. We

will talk about the strengths and weaknesses of dozens of kinds of fruiting trees, vines, nuts, and berries. Advance reading for this workshop can be found at <http://conev.org/fruitbook9.pdf>

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12 noon-2pm: Lunch and break

2-6pm: Sunday afternoon: **Propagating Fruit Trees**

Want to build your own orchard from seeds, rooted cuttings, and trees that you grafted yourself? Every fruiting plant is easy to propagate, if you know how. You can create extensive orchards without spending a penny. We will talk about how to grow trees from seeds, how to layer, how to root cuttings. We will demonstrate numerous methods of grafting, including methods suitable for young and old trees, and methods suitable for a wide variety of species. Participants will graft their own trees. (We will provide pear rootstock and grafting wood for a few varieties, but the methods learned will be applicable to all fruiting trees.) Participants will be able to take home 5 trees that they graft themselves. Advance reading for this workshop can be found at <http://conev.org/fruitbook9.pdf>

6-7pm: Dinner

7-8pm: Evaluation and Closing Circle

Monday

7-8am: breakfast