



Let's Grow!

CALENDAR
SPRING/EARLY SUMMER '09

Support the Learning Center

Share your passion for good food and healthy lands with your friends and family by giving a gift to Angelic Organics Learning Center. Tribute gifts are a wonderful way to celebrate special occasions while respecting your commitment to sustainability. What better way to honor a loved one's birthday or a friend's wedding than investing in the future of our lands, farmers and food!

Your tax-deductible gift will support our work with farmers and urban residents to build a healthy local food system. To make a donation, mail a check payable to Angelic Organics Learning Center to 1547 Rockton Road, Caledonia IL 61011, give online at www.learngrowconnect.org/give or give by phone at **815.389.8455**.

Group Visits to the Farm

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

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



Building Local Food Systems in South Chicago

Last fall, Learning Center partners in urban food system projects in Southeast Chicago installed season extension infrastructure – plastic hoop “low tunnels” where plants can survive cold spells in fall and early spring. Our partners at the South Chicago Art Center erected their low tunnel in the Artists’ Garden over beds of lush greens in late September. By mid-October, it was the Bush Community Garden’s turn. Both are part of an emerging coalition, building their local food system with Learning Center liaison, Thea Carlson.

The Bush Neighborhood on Chicago’s Southeast side inhabits an isolated pocket of deteriorating houses and vacant lots near the sprawling emptiness that was U.S. Steel – whose property occupies the lakefront to their east. Bush residents are African American, Latino, and White, joined in their experience of low pay and few jobs, polluted landscapes and paltry food options.



With cordless drills borrowed from next door, garden volunteers tack the endframes onto side rails that run along the outer edges of two garden beds. The low tunnel will cover two 3-foot wide beds that run 30 feet with a path in between. It stands about 3.5 feet tall at its peak, with small doors in either end. By lunch, it’s ready for the plastic hoops and sheeting that will trap the sun’s heat inside. After completing the tunnels, everyone gathers as Thea explains venting and watering the low tunnel during the remaining mild weather of the fall.

In 2009, our partners in South Chicago plan to install “high tunnel” hoophouses, to provide 1800 square feet or more of sun-warmed growing space for year-round food production. Next steps will also include working with small and medium sized independent grocery stores to help them secure access to more and better fresh and healthy foods.

To learn more about our Urban Initiative, visit www.learngrowconnect.org/urban.

Dig In!

ANGELIC ORGANICS LEARNING CENTER WORKSHOPS & EVENTS

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

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

Advance registration and payment, unless otherwise noted, is required to guarantee space in any scheduled event. Classes are filled on a first-come, first-served basis. Events are subject to change; those not meeting minimum registration one week prior may be cancelled. Limited work-exchange scholarships are available.

Cancellation policy:

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



Explore Food & Farming

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

Saturday, April 4, 1–5 pm OR

Saturday, June 13, 1–5 pm (in Freeport, IL)

Have you ever dreamed of starting your own farm? We'll learn about sustainable farming careers in northern Illinois and southern Wisconsin, take part in a series of self-assessments, and be better prepared to decide whether to pursue a farming business. We'll hear about regional training opportunities through the Collaborative Regional Alliance for Farmer Training (CRAFT), university extension, small business development centers, and others. Includes a presentation of farming enterprises, a tour of a growing site, and an opportunity to ask questions about the development of successful local farms. **\$60**

Walking Tour of Angelic Organics

Sunday, April 26, 2–4 pm OR

Sunday, May 17, 2–4 pm OR

Saturday, June 6, 10 am–12 pm

Join us for a tour and introduction to Angelic Organics, the Biodynamic vegetable farm in northern Illinois. We will explore what makes this a Biodynamic and community supported agriculture (CSA) farm. Learn basic strategies for growing food without chemical inputs and see the seasonal work underway at the farm. Wear sturdy shoes (conditions may be muddy!) and clothes appropriate for the weather. **\$16**

Intro to Biodynamic Farming and Gardening

Friday, May 1, Full Day workshop

Class held at Michael Fields Agricultural Institute. Please register through <http://www.michaelfieldsagainst.org/programs/education/index.html>

Learn to Garden Organically

Planning Your Organic Garden

Saturday, February 28, 9 am–3 pm

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

Starting Your Organic Garden

Saturday, April 25, 9 am–3 pm

Learn techniques for organic soil preparation and planting. We'll learn about soil texture and soil life, plus how our Biodynamic farm tends and feeds the earth. We'll cover the basics of double digging, prepare a garden bed, and learn about seeding and transplanting through hands-on projects. Dress to work in the garden, and bring a dish to share for a potluck lunch. **\$65**

The "Ins" and "Outs" of Composting

Saturday, May 2, 9:30 am–12 pm

Learn what makes a successful compost pile, and decide which methods will work best for your household. Overview various types of compost bins, build a pile together, and tour our farm-scale compost operation. Meet the worms in our vermiculture system, and find out how to implement indoor composting at home. Dress to work outside! **\$45**

Build a Raised Garden Bed

Saturday, May 2, 1–3:30 pm

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

Day Camps

Kids with Kids Day Camp

Wednesday–Friday, March 25–27, 9 am–3 pm

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

Plan ahead for summer day camps!

\$160/week if registered by June 1. For more details, please see our website.

Playing with Your Food Farm Day Camp

June 15–18

Ecology on the Farm Day Camp

June 22–25

Amazing Farm Animals Day Camp

July 20–23

What's Cookin' on the Farm Day Camp

July 27–30

Explore the Farm through Art Day Camp

August 17–20



From the Fields to the Kitchen

Soap Making Workshop

Saturday, March 7, 9 am–12 pm

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

Forget Cooking: An Introduction to Raw Foods

Saturday, March 21, 9 am–12 pm

When you prepare real foods without cooking you preserve the maximum nutrition in these foods. In this class we will cover nutritional information about raw foods, demonstrate how to make non-dairy milk, try a creamy vegetable soup, learn how to turn dark leafy greens into tender greens without cooking, create a raw chocolate mousse without butter, cream & eggs, and more! **\$50**

Incredible Wild Edibles

Saturday, May 9, 1–4 pm

Come to the farm to learn how to identify wild edible plants. We'll explore the woods looking for morels, garlic mustard, stinging nettle, raspberry shoots and more, then return to the kitchen to sample different recipes for your wild treasures. **\$50**

Cheesemaking

Saturday, May 16, 9 am–12 pm

Saturday, May 16, 1:30–4:30 pm

Saturday, May 30, 9 am–12 pm

Saturday, May 30, 1:30–4:30 pm

Saturday, June 13, 9 am–12 pm

Saturday, June 13, 1:30–4:30 pm

Saturday, July 11, 9 am–12 pm

Saturday, July 11, 1:30–4:30 pm

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

Winemaking

Wednesday, July 15, 6–9 pm

After introducing the science of winemaking, we'll jump right into making a small batch of wine. Each participant will use wild fruits (included with class fee) to make at least one gallon of wine starter (or "must") for fermenting at home. The workshop fee includes basic materials to get started (except bottles to house your treasure). Participants with wild fruits (such as mulberries) are encouraged to bring them. **\$65**

Fun for Families

Kidwatch

Saturday, March 28, 10 am–3 pm

Come to the farm to learn about goats, play with the babies already born, and — if the timing is right — witness a live birth. You'll join us to feed the animals, learn about goat pregnancy and birth, and share a potluck lunch. Parents register with children. **\$17/person**

Eggcellent Adventures at the Farm

Saturday, April 11, 9 am–1 pm

Come meet the chickens and ducks, find out how baby birds develop, and collect colorful eggs from our rare-breed chickens. Using natural dyes, each family will color one dozen eggs to bring home. Children must be accompanied by adult, and should dress to spend time outside on the farm. Families must pre-register, but this is a drop-in program. **\$30/family**

Mother's Day with Mother Earth

Saturday, May 9, 10 am–12 pm

Spring is a wonderful time to visit our farm! Families are invited to come tour our spring vegetables, meet baby animals (and their moms!), and pot up a present to bring home. Children must be accompanied by adult. **\$9/person**

Kids with Cob

Saturday, June 6, 1–4 pm

Come cooperate with others to construct a mini eco-village while learning natural building techniques. Use your hands to build model homes using a mixture of clay, sand and straw, called "cob", then use your imagination to create stories about people in the community. Adults register with children. Save room in your car to bring your creation home! **\$11/person**

Father's Day Overnight at Angelic Organics

Saturday-Sunday, June 20–June 21, 11 am–12 pm

Hey kids! Surprise dad with a camping trip at the farm for Father's Day! Bring a tent, farming clothes, and your father, and we'll have — games, farm work, and a campfire with a drumming circle. Delicious farm dinner and breakfast provided! **\$45/person**

Animal Day for Families

Saturday, June 27, 10 am–3 pm OR

Saturday, July 25, 10 am–3 pm

Bring your kids to the farm for a day of hands-on experiences with the animals. Help the crew milk the goats, feed the horses, and gather eggs from the ducks and chickens.

See how you can produce soil from kitchen scraps with worm boxes. Make goat's milk ice cream and enjoy a potluck meal under the trees near our timber frame barn. Parents register with children. **\$17/person**

Home-milked Ice Cream

Wednesday, July 8, 3–5 pm

Can you guess which ingredients in ice cream come from the farm? Together, we'll milk the goats, visit the beehive, and look for wild fruit on the land...then make up a batch of truly home-grown ice cream! Parents register with children. **\$9**

Sustainable Building Skills

Introduction to Whole Tree Architecture: Sustainable Forestry and Buildings

Saturday, March 14, 9 am–4 pm

Architect Roald Gundersen, who specializes in whole tree architecture, will lead this workshop on growing healthier buildings and forests together (for more on Roald's work, go to www.wholetrees.com). After an overview of whole tree architecture, you'll head into the woods to learn about tree identification, selection of trees appropriate for building projects, and pruning and thinning in a forest for sustainable management. Participants also will observe previously constructed whole tree structures on the farm. **\$95 or attend both workshops for \$175.**

Sustainable Building Design

Sunday, March 15, 9 am–4 pm

Green architect Roald Gundersen will present an overview of solar, energy efficient, and sustainable building design options, show examples of his recent design work, and interpret the features of the Learning Center buildings (including whole tree architecture, passive solar heating, strawbale walls, and two styles of composting toilets). The afternoon will provide an opportunity for students to present building plans for critique, create charrettes of their own dream buildings, and receive guidance on finding local resources from Roald. **\$95 or attend both workshops for \$175.**

Coming Later in '09

Whole Tree Architecture, August 29-30

Family Farm Overnight, September 5-6

Cob Workshop, September 13

Viewing of the Real Dirt on Farmer John with Farmer John! September 26



Learn. Grow. Connect.

Chicago Area Workshops & Events

Season Extension: Growing Year Round in Chicago

Saturday, March 7, 10 am–2 pm

City Farm, 1204 N. Clybourn, Chicago

Season extension expert Tim Wilson of City Farm will explain the ins and outs of low-cost methods to extend your growing season, including cold frames and hoop houses, succession planting, variety selection and more. The class will include a visit to City Farm to see their season extension systems in action. **\$50**

Basic Backyard Chicken Care

Saturday, March 21, 10 am–1 pm

Location TBA

Please join us for a workshop on best practices for Basic Backyard Chicken Care in Chicago. Raising chickens as pets and for eggs is LEGAL in Chicago - and part of our growing local food and urban agriculture scene. Chicken care experts in Chicago will share their tips on how to keep both your chickens and your neighbors happy - from basic needs and year-round care to relevant city regulations. **\$40**



Beekeeping I: Bee Basics

Saturday, April, 4, 10 am–1 pm

First Presbyterian Church

6400 S. Kimbark Ave, Chicago

Learn about the fascinating life of bees, see our urban beehives, and prepare to start a hive of your own. You'll leave ready to select and order equipment, set up a hive, install the bees, and tend and inspect a hive. We'll taste a variety of honeys and other products from the hive. This is the first of two workshops designed to prepare you to keep bees in the city. **\$40**



Urban Farm Dreams

Saturday, June 6, 10 am–3 pm

Chicago Center for Green Technology

445 N. Sacramento Blvd, Chicago

Have you ever dreamed of starting your own farm? In this interactive workshop, you'll learn about types of sustainable farming careers in northern Illinois and southern Wisconsin, take part in a series of self-assessments, and be better prepared to decide whether to pursue a farming business is the right choice for you. You'll hear about regional training opportunities through the Collaborative Regional Alliance for Farmer Training (CRAFT), university extension, small business development centers, and others. Includes a presentation of farming enterprises and an opportunity to ask questions about the development of successful local farms. **\$60**

Dine on the Farm!

August 15, 2009

Join us for the Learning Center's Third Annual Farm Dinner on August 15, 2009. Last year we hosted 104 guests at the farm for a wonderful evening of food, stories and fun. For more info and advance tickets (available in the spring) visit www.learn-grow-connect.org/farmdinner or call **773.288.5462**.



Restoring Relations Solstice Gathering & Potluck

Saturday, June 20, 3–8 pm

First Presbyterian Church

6400 S. Kimbark Ave, Chicago

Celebrate Summer and 10 years of growing food, farmers, and friendships with Angelic Organics Learning Center! Gather to restore relations with the planet and each other in the kitchen garden at Chicago's historic First Presbyterian Church. Learn about Basic Biodynamics and cosmic influences. We'll activate and sprinkle biodynamic preparations, and share stories and songs. Bring soil, seeds, or objects from your growing site to invest with Solstice energy to take back with you. Please also bring a local, seasonal dish for the Potluck meal. **FREE**

About Angelic Organics Learning Center...

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

main: 1547 Rockton Rd
Caledonia IL 61011
815.389.8455

6400 S Kimbark Ave
Chicago IL 60637
773.288.5462

fax: 425.969.0317
learn@learn-grow-connect.org
www.learn-grow-connect.org

Email subscribe@learn-grow-connect.org if you'd prefer to receive this publication via email. Email distribution helps save resources and is our preferred way to keep in touch with you.



Pitch In!

Learn how you can help us build a healthy local food system at www.learn-grow-connect.org/give/volunteer or by calling **815.389.8455**.

Check our calendar for upcoming Volunteer Days at Chicago garden sites in 2009.



Graphic design generously donated by Molly Holman. Identity design generously donated by Megan Fath.

All content ©2008 Angelic Organics Learning Center.