

Pre Fair, Check Time

***** Seaweed ID & Collecting at the coast. Leaving from the **Info Booth 6 AM**
Julie Drucker

Potluck drop-off all day in area 6, coolers provided


16 Dry It You'll Like It: Solar Dehydration for food preservation At 8:00 AM
Jen Burnstad

19 Flour, Water, Salt & Magic: Bread Making, Part 1 of 3. 8:30 AM in the kitchen.
Doug Browe

Meditation & Yoga 8:00 to 10:00, Mary Paffard, SoBo Studio, 14,275 Hwy. 128

NSSL Fair, Saturday 2017

18 Milking Goats, 8:00 AM
Roxanne Boyle

	Wild Food & Wild Crafting		Shelter, H2O & Energy		Homesteading Skills		Slow Food		Farm & Garden		Animal Husbandry		Conversations Cafe		Ongoing Activities		
10:00	13 Traditional Acorn Processing 2 hours <u>Corine Pearce</u>	13 Wildtending: Restoring Reciprocity with the Land <u>Lindsay Daily</u>	17 Zoning, Codes, & Legalizing Sustainability <u>Dan Antoniolin</u>	17 Drip Irrigation, It Works <u>Greg Krouse</u>	18 Felting <u>Tim Easterbrook</u>	Between 12 & 15 Braided Rug & Basketmaking <u>Arlene Magarian</u>	19 Cheese Making Recipes, Tools & Tasting <u>Roxanne Boyle</u>	12 Butchering <u>John Bemserderfer</u>	14 Plugging Logs with Shiitakes <u>Steve van Heiden</u> (\$10 for a log, free to watch)	9 Homesteading a 40 year retrospective <u>Rob Goodell</u>	14 Bees & Bee Hives <u>April Lance</u>	18 Making Goat Milk Soap <u>Alison Smith</u>	10 Backwoods Survival <u>Divora Stern</u>	1 Kids Area , (check for specific activities) 13 Traditional Uses of Native Plants Around 22 Blacksmithing 16 Solar Ovens & Dehydrating Demonstration fruit & Seaweed 15 Preservation station , bring your preserves to share 13 Seaweed Display 9 Homesteading 5 Homebrewing The Grove Barter & trade Table, bring your stuff 7 Wellness Activities (check in June Hall) Between 17 & 18 Fresh Cider From Apple Press (check if active, BYO Apples)			
11:00	13 Getting Started With Hunting <u>Gary Johnson</u>	16 Drying Seaweed <u>Julie Drucker</u>	17 Grid Tied Solar & Sonoma Clean Power <u>Doug Livingston</u>	* Basic Construction <u>Anna Purna & Joe Fennel</u>											19 Bread Making, Part 2 of 3, 12:15, in, the kitchen, <u>Doug Browe</u>		
11:15																	
12:15	Lunch  PLEASE PUT WASTE IN APPROPRIATE CONTAINERS																
1:30	12 Household Fermentation (kraut, kefir) <u>Federico Guazzone</u>	13 Our Awsome Oaks <u>Kate Marianchild</u> Materials for sale, listen free	17 Sharpening Tools, an Essential Skill For All <u>Steve Edholm</u>	17 Rainwater to Wastewater: CA Conservation <u>Noah Cornell & Anna Burkis</u>	5 Home Brewing 101 At the Hare in the forest booth <u>Daniel & Elizabeth Harreschou</u>	17 String Making Workshop & Fiber plants discussion <u>Tamara Wilder</u>	12 Making Hard Cheeses: For Beginners <u>Misha Vega</u>	9 Solar Cooking: A Lifestyle <u>Barbara Goodell</u>	14 Composting <u>Ejler Hjorthworth</u>	11 Multitasking Garden Herbs <u>Vicky Salcido-Cobbe & Donnad Terra</u>	* Farm Tour: Building Soils & Raising Livestock Meet at the Info Booth <u>Tim Ward</u>	Outside 22 Processing Meat Rabbits Humanely <u>Jim Doublesnake</u>	10 A Call to Community <u>Robin Rudderow</u>				
2:30	13 Native Uses of Plants <u>Corine Pearce</u>	9 Natural Plant Dyeing <u>Carolyn Carleton Browe</u>												12 Cooking With Edible Seaweed <u>Julie Drucker</u>	14 Seed Saving <u>Gina Covina</u>	14 Growing & Harvesting Edible Native Bulbs <u>Chuck Williams</u>	10 Earthquake Preparedness <u>Chuck Payne</u>
2:45	Meet at 13 Mushroom Language <u>Tom Shaver</u>													9 Passive Solar Pole House Construction <u>Rob Goodell</u>	* Bottle Bricking <u>Anna Purna</u>	19 Flour, Water, Salt & Magic: Bread Making, Part 3 <u>Doug Browe</u>	15 Fermentation Demo <u>Liebenbaum & Sonnabend-Richmond</u>
3:45	4:00 A roving Workshop																
5:00	Set up for Potluck, Barbecue & Music																
6:00	Potluck & Barbecue																
8:00	Live music by <u>Dgiin</u> until 12:00																



WE ARE ZERO WASTE. Please sort your waste into recycling & composting containers indicated on the map by the recycling symbol





BRING YOUR OWN place settings & water bottles to reduce waste. Some for sale @ **BYO**. Dishwashing at 8

NSSL Fair, *Sunday* 2017

Pre Fair 8:30-10:30 AM purchase **Pancake Breakfast in the kitchen, area 19**
 \$5- Kid's Plate, \$8-Mom's Plate, \$10- The Farm, bodacious pancake toppings included

8:00 in **area 22** Milking Goats, Roxanne Boyle

	Wild Food & Wild Crafting		Shelter, H2O & Energy		Homesteading Skills		Slow Food	Farm & Garden		Animal Husbandry		Conversation Cafe	Ongoing Activities				
10:00	13 Atlatl & Dart Making & Use George Hedgepeth	13 Basketmaking (\$10 to \$15 materials fee, watch free) Three hour workshop Corine Pearce	13 Building a "Palletable" Cobin Miguel Elliott	Behind 22 Dry Laid Stone Bill Cook	9 Mending & Simple Hand Sewing Annie Gould	21 Splitting Wood Safely & Effectively Steve Edholm	12 New & Old Voices about Herbal Medicine Mary Pat Palmer	* Gophers, Moles & Voles: Rodent Control Methods Meet at Info Booth Tim Bray A roving workshop	14 Seed Saving is Pretty Cool Matt Drewno	18 Ergonomic & Humane Hand Shearing Gowan Batist	Next to 22 Humane Poultry Processing Ruthie King	10 Empowering Our Children's Problem Solving Baile Oakes	1 Kids Area, (check times for specific activities) 13 Traditional Uses of Native Plants Around 22 Blacksmithing 16 Solar Ovens & Dehydrating Display fruit & Seaweed				
11:00														10:30 Clean kitchen for Jen's Jam!	19 Canning Jam (\$5 for a pint of local fruit jam, watch free) Jen Burnstad	18 Simple Ways for Raising Rabbits Jane Zeni	10 Ecological Restoration & How We Can Magnify It Eric Boyle
11:15																	
12:15	Lunch  ZERO WASTE		5 in Vendor Booth The Art of Native Drum Making Eric Scheid		 Please put waste in appropriate containers		S Join Tom Shaver for Game Time! In front of the Stage		5 Homebrewing		15 Preservation station, share your preserves						
1:30	13 Rewilding 4.0 Permaculture & Bioregionalism Rye N Flint	Basketmaking continued	17 Managing Water in your Mendoterranean Garden Mark Albert	17 From Forest to Farm - North Coast Biochar Bon Goodell	☀️ Making a Cob Bench from Bottle Bricks Anna Purna & Caleb Gordon	9 Basic Leather Sewing Lauren Ruth	19 Salad University Bill Taylor & Jaye Moscariello	12 Olives Amigo Bob Contisano	14 Compost: Do the Rot Thing Jes Pearce & Keith Michalak	11 Tree Fruit Patric Schafer	18 Dairy Goat Management Erika McKenzie-Chapman	18 Raising Pigs: Housing & General Care Jane Zeni	10 How to Connect Farmers to Land Owners Baile Oakes				
2:30	Keynote Speaker Brock Dolman From the Occidental Arts and Ecology Center																
2:45																	
4:15	Closing circle with Donna d'Terra																
4:30	Time to clean up. STAY AND HELP?																
	7 Wellness Activities (check in June Hall) 17-18 Fresh Cider From Apple Press (BYO Apples)																