

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	<b>13</b> Traditional Acorn Processing <b>2 hours</b> <u>Corine Pearce</u>	<b>13</b> Wildtending: Restoring Reciprocity with the Land <u>Lindsay Daily</u>	<b>17</b> Zoning, Codes, & Legalizing Sustainability <u>Dan Antonioli</u>	<b>17</b> Drip Irrigation, It Works <u>Greg Krouse</u>	<b>18</b> Felting <u>Tim Easterbrook</u>	<b>Between 12 &amp; 15</b> Braided Rug & Basketmaking <u>Arlene Magarian</u>	<b>19</b> Cheese Making Recipes, Tools & Tasting <u>Roxanne Boyle</u>	<b>12</b> Butchering <u>John Bemesderfer</u>	<b>14</b> Plugging Logs with Shiitakes <u>Steve van Heiden</u> (\$10 for a log, free to watch)	<b>9</b> Homesteading a 40 year retrospective <u>Rob Goodell</u>	<b>14</b> Bees & Bee Hives <u>April Lance</u>	<b>18</b> Making Goat Milk Soap <u>Alison Smith</u>	<b>10</b> Backwoods Survival <u>Divora Stern</u>	<b>1 Kids Area</b> , (check for specific activities) <b>13 Traditional Uses of Native Plants</b> <b>Around 22 Blacksmithing</b> <b>16 Solar Ovens &amp; Dehydrating Demonstration</b> fruit & Seaweed <b>15 Preservation station</b> , bring your preserves to share <b>13 Seaweed Display</b> <b>9 Homesteading</b> <b>5 Homebrewing</b> <b>The Grove Barter &amp; trade Table</b> , bring your stuff <b>7 Wellness Activities</b> (check in June Hall) <b>Between 17 &amp; 18 Fresh Cider</b> From Apple Press (check if active, BYO Apples)
11:00	<b>13</b> Getting Started With Hunting <u>Gary Johnson</u>	<b>16</b> Drying Seaweed <u>Julie Drucker</u>	<b>17</b> Grid Tied Solar & Sonoma Clean Power <u>Doug Livingston</u>	<b>17</b> Basic Construction <u>Anna Purna &amp; Joe Fennel</u>							<b>19</b> Bread Making, Part 2 of 3 <b>12:15, in the kitchen</b> , <u>Doug Browe</u>	<b>14</b> Composting <u>Ejler Hjorthworth</u>	<b>11</b> Multitasking Garden Herbs <u>Vicky Salcido-Cobbe &amp; Donna d'Terra</u>	
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12:15	<b>13</b> Getting Started With Hunting <u>Gary Johnson</u>	<b>16</b> Drying Seaweed <u>Julie Drucker</u>	<b>17</b> Grid Tied Solar & Sonoma Clean Power <u>Doug Livingston</u>	<b>17</b> Basic Construction <u>Anna Purna &amp; Joe Fennel</u>									<b>12</b> Cooking With Edible Seaweed <u>Julie Drucker</u>	<b>14</b> Growing Grains on a Small Scale <u>Ellen Bartholomew</u>
<p><b>Lunch</b>  <b>PLEASE PUT WASTE IN APPROPRIATE CONTAINERS</b></p>														
1:30	<b>12</b> Household Fermentation (kraut, kefir) <u>Federico Guazzone</u>	<b>13</b> Our Awsome Oaks <u>Kate Marianchild</u> Materials for sale, listen free	<b>17</b> Sharpening Tools, an Essential Skill For All <u>Steve Edholm</u>	<b>17</b> Rainwater to Wastewater: CA Conservation <u>Noah Cornell &amp; Anna Burkis</u>	<b>9</b> Natural Plant Dyeing <u>Carolyn Carleton Browe</u>	<b>19</b> Flour, Water, Salt & Magic: Bread Making, Part 3 <u>Doug Browe</u>	<b>15</b> Fermentation Demo <u>Liebenbaum &amp; Sonnabend-Richmond</u>	<b>11</b> Managing Soils on the North Coast <u>Amigo Bob Contisano</u>	<b>14</b> Growing Grains on a Small Scale <u>Ellen Bartholomew</u>	<b>14</b> Homestead Beekeeping Basics <u>Dan Storm</u>	<b>* Tour of Pennyroyal Farms</b> <b>Meet at Info Booth</b> <u>Staff</u>	<b>10</b> Cultivation, Compliant & Eco-Friendly <u>Julia Carrera</u>		
2:30	<b>12</b> Household Fermentation (kraut, kefir) <u>Federico Guazzone</u>	<b>13</b> Our Awsome Oaks <u>Kate Marianchild</u> Materials for sale, listen free											<b>17</b> Sharpening Tools, an Essential Skill For All <u>Steve Edholm</u>	<b>17</b> Rainwater to Wastewater: CA Conservation <u>Noah Cornell &amp; Anna Burkis</u>
2:45	<b>Meet at 13</b> Mushroom Language <u>Tom Shaver</u>	<b>13</b> Native Uses of Plants <u>Corine Pearce</u>	<b>9</b> Passive Solar Pole House Construction <u>Rob Goodell</u>	<b>9</b> Natural Plant Dyeing <u>Carolyn Carleton Browe</u>	<b>19</b> Bottle Bricking <u>Anna Purna</u>	<b>Outside 22</b> Basic Blacksmithing Techniques <u>Brian Davis</u>	<b>15</b> Fermentation Demo <u>Liebenbaum &amp; Sonnabend-Richmond</u>	<b>11</b> Managing Soils on the North Coast <u>Amigo Bob Contisano</u>	<b>14</b> Growing Grains on a Small Scale <u>Ellen Bartholomew</u>	<b>14</b> Homestead Beekeeping Basics <u>Dan Storm</u>	<b>* Tour of Pennyroyal Farms</b> <b>Meet at Info Booth</b> <u>Staff</u>	<b>10</b> Cultivation, Compliant & Eco-Friendly <u>Julia Carrera</u>		
3:45	<b>Meet at 13</b> Mushroom Language <u>Tom Shaver</u>	<b>13</b> Native Uses of Plants <u>Corine Pearce</u>											<b>9</b> Passive Solar Pole House Construction <u>Rob Goodell</u>	<b>9</b> Natural Plant Dyeing <u>Carolyn Carleton Browe</u>
4:00	A roving Workshop		<b>9</b> Passive Solar Pole House Construction <u>Rob Goodell</u>	<b>9</b> Natural Plant Dyeing <u>Carolyn Carleton Browe</u>	<b>19</b> Bottle Bricking <u>Anna Purna</u>	<b>Outside 22</b> Basic Blacksmithing Techniques <u>Brian Davis</u>	<b>15</b> Fermentation Demo <u>Liebenbaum &amp; Sonnabend-Richmond</u>	<b>11</b> Managing Soils on the North Coast <u>Amigo Bob Contisano</u>	<b>14</b> Growing Grains on a Small Scale <u>Ellen Bartholomew</u>	<b>14</b> Homestead Beekeeping Basics <u>Dan Storm</u>	<b>* Tour of Pennyroyal Farms</b> <b>Meet at Info Booth</b> <u>Staff</u>	<b>10</b> Cultivation, Compliant & Eco-Friendly <u>Julia Carrera</u>		
5:00	<b>Set up for Potluck, Barbecue &amp; Music</b>													
6:00	<b>Potluck &amp; Barbecue</b>													
8:00	<b>Live music by Dgiin</b> 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	13 Basketmaking	13 Building a "Palletable" Cobin	Behind 22 Dry Laid Stone	9 Mending & Simple Hand Sewing	21 Splitting Wood Safely & Effectively	10:30 Clean kitchen for Jen's Jam!	12 New & Old Voices about Herbal Medicine	* Gophers, Moles & Voles: Rodent Control Methods Meet at Info Booth	14 Seed Saving is Pretty Cool	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	George Hedgepeth	(\$10 to \$15 materials fee, watch free) Three hour workshop Corine Pearce	Miguel Elliott	Bill Cook	Annie Gould	Steve Edholm		Mary Pat Palmer	Tim Bray A roving workshop	Matt Drewno	18 Simple Ways for Raising Rabbits Jane Zeni		10 Ecological Restoration & How We Can Magnify It Eric Boyle	
11:15											19 Canning Jam (\$5 for a pint local fruit jam, watch free) Jen Burnstad			
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, bring your preserves to share			
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-Chapter	18 Raising Pigs: Housing & General Care Jane Zeni	10 How to Connect Farmers to Land Owners Baile Oakes	9 Homesteading
2:30	<b>Keynote Speaker</b> <b>Brock Dolman</b> <b>From the Occidental Arts and Ecology Center</b>												9 Spinning wool	
2:45													The Grove Barter & trade Table, bring your stuff	
4:15	Closing circle with Donna d'Terra												7 Wellness Activities (check in June Hall)	
4:30	Time to clean up. STAY AND HELP?												17-18 Fresh Cider From Apple Press (BYO Apples)	