

## Not-So-Simple Living Fair Schedule 2011(Saturday) (updated 7/22/2011)

\*everything subject to changes

	Wild Foods			Shelter/H2O/ Energy		Food			Farming & Gardening		Animal Husbandry
10:00-11:20	Growing & Collecting Chinese Herbs w/ Jessica Curl Rose (T)	Acorns as a Primary Food Source w/ Darshan and Jennie (T)	Seaweed Harvesting w/ Ed Nieves & Julie Drucker (T)	Clay Wattle Walls w/ Veronica Morales (SH)	Redwood Split Stuff w/ Jean Duvigneaud (T)	Butchering w/ Tamara Wilder (K)	Home-Brewing 101 w/ W. Dan (T)	Cooking in a wood fired oven w/ Olan & Lia Cox & Colin Fissenden (T)	Biodynamic Farming w/ Daniel Frey (GR)		
11:30 – 1:00	Native Uses of Herbs w/ Corine Pearce (T)	Hunting w/ Gary Johnson (T)		Slip Straw Walls w/ Liz Schroeder (SH)	Biofuels w/ Charlie Acker & Lucy Geever (T)	Fermentation w/ Nastasha McGuirk & Mori Natura (T)	Curing Olives w/ Steven Edholm (T)	From local Grain to Chapati w/ Barbara Goodell (T)	Seedsaving & Community Seedbanks w/ Sara McCamant (T)	Composting for a Healthy Garden w/ Carol Cox (C)	Goats 101 w/ Erika Scharfen (T)
1:00 – 2:00	<b>LUNCH</b>										
2:00 – 3:20	Seaweed Love Revolution w/ John Lewallen & Barbara Stevens (T)	Acorn Processing w/ Corine Pearce (T)	Foraging for Wild Mushrooms w/ Tom Shaver (Gr)	Natural Remodel w/ Brent Levin (SH)	Blacksmithing w/ Ken Maxfield & Wendy Lawrence (T)	Birria Prep w/ Efrain and Daria (K)	Making Tortillas w/ Lucy Plancarte (T)	Cider Making w/ Tim Bray (T)	Beekeeping w/ Richard Crosby (T)	Small Scale Grain Raising w/ Carol Cox (C)	Felted Wool w/ Tim Easterbrook (T)
3:30 – 5:00	Native Plant Restoration w/ Ken Montgomery (GR)	Making Plant Medicine w/ Mary Pat Palmer (T)	Bill Taylor's Salad University (DR)	Natural Paints w/ Sara McCamant (SH)	Lime Burn w/ Tonia Sing & Steven Edholm (T)	Olive Oil Making, pressing & tasting w/ Yvonne Hall (T)	Sausage Making w/ Jay Newcomer (K)	Intro to Solar oven building & baking w/ Ziggy Daniels (C)	Permaculture w/ Mark Albert & Pat Schafer (T)	Growing Vegetables w/ Antonia Partridge (DR)	Home-steaders Goat Forum Hosted by Sophia Bates (Stage)
5:00	<b>TOOL SHOW &amp; TELL</b>										
6:00	<b>Local Food Dinner &amp; Potluck</b>										
8:30	<b>Music and Dancing w/ Pura Vida!</b>										

## Not-So-Simple Living Fair Schedule 2011(Sunday) (updated 7/22/2011)

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	Wild Foods			Shelter/H2O/Energy		Food		Farming & Gardening		Animal Husbandry		
<b>10:00-11:20</b>	Marine Resources w/ Jean Dunvignead (T)	Native uses of Herbs w/ Corine Pearce (T)			Lime Slaking w/ Tonia Sing & Stevan de la Rosa & Steven Edholm (T)	Making Pasta w/ Local wheat w/ Anna Gillis (T)	Making Wine & Distilling Grappa w/ Rob Giuliani (T)	Gophers, Moles and Voles w/ Tim Bray (Stage)	School Gardens Forum hosted by Charlene Rowland & Antonia Partridge (GR)	Sheep Dog Training w/ Ellen Schilling (Arena)	Growing your own Animal Feed w/ Luke & Daniel Frey (T)	
<b>11:30 – 1:00</b>	Seaweed Harvesting w/ Julie Drucker & Ed Nieves (T)	Hunting, Tracking & Preparing Wild Food w/ Jack Davis (T)	Making Simple Herbal Medicines w/ Wendy Read (GR)	Natural Building Remodel w/ Brent Levin (SH)	Grey-Water w/ Ana Birkas (DR)	Cheese-Making w/ Erika Scharfen (K)	Fermentation w/ Nastasha McGuirk & Mori Natura (T)	Local Grain Growing, Processing & Milling w/ Doug Mosel (T)	Growing Organic Vegetables TBA (Stage)	Poultry w/ Sarah Bennett (T)	Rabbits w/ Jane Zeni (T)	
<b>1:00 –</b>	<b>LUNCH</b>										<b>Frey's Family Band</b>	
<b>2:00 – 3:20</b>	Restoring Our Watersheds w/ L. MacElwee & P. Madigan (DR)	Acorn Processing w/ Corine Pearce (T)	The Scythe w/ Steven Edholm (T)	Blacksmithing w/ Ken Maxfield & Wendy Lawrence (T)	Clay Plasters w/ Emerald Earth (SH)	Canning w/ Marty Johnson (K)	Kombucha w/ Jennie Burnstad & Lynda McClure (T)	Building and Using a Home Greenhouse w/ Jan Pallazola & Flick McDonald (GR)	Permaculture w/ Mark Albert & Pat Schafer (T)	Sheep w/ Sarah Bennett (T)	Draft Horses w/ Anne Siri & Michael Holmberg (Arena)	
<b>3:30 – 5:00</b>	Native Plant Propagation w/ Ken Montgomery (GR)	Wild Foods Discussion w/ Tamara Wilder (T)	Bill Taylor's Salad University (DR)			Salami Making w/ Jay Newcomer (K)		Growing Quality Hay for animals w/ Paige Poulos (Stage)	Beekeeping w/ Keith Feigin (T)	Sheep Dog Training w/ Ellen Schilling (Arena)	Raising Pigs w/ Jane Zeni (T)	

Key: (T)= Table (DR)= Dining Room Classroom (K)= Kitchen Classroom (GR)= Grove classroom (SH)=Shelter (Arena)= Covered Arena

(updated 7/22/2011)

Ongoing Demonstrations
<b>Tool Show and Tell-</b> hosted by Bill Seekins
<b>Conversation Café</b>
<b>Local Authors Table</b>
<b>Blacksmithing</b> – Ken Maxfield & Wendy Lawrence
<b>Seaweed Harvesting-</b> Ed Nieves & Julie Drucker
<b>Solar Energy</b> –
<b>Solar Cooking-</b>
<b>Wood Milling</b> – Dave Pronsolino
<b>Tree Sales / Propagation</b> - Patrick Shafer
<b>Tree Crops</b> – Mark Albert
<b>Cattail Sunhats</b> – Starlight Compost
<b>Natural Building-</b> w/ Emerald Earth
<b>Goatmilking-</b> w/ Roxanne Boyle, Sat. & Sun. 8:30 a.m.
<b>Pottery</b> –Alexis Moyer (Sunday Only)& Nick Schwartz
<b>Fiber-</b> Angela Dewitt, Bev & Doug Elliot, Deanna Thomas, Tim Easterbrook, Eleanor Adams
<b>Local Grain Milling &amp; Processing-</b> Doug Mosel
<b>Draft Horses-</b> Anne Siri & Michael Holmberg
<b>Acorn Processing-</b> Corine Pearce

Conversation Café		
	Saturday	Sunday
10:00-11:20	Localization & Local Currency	Fish Tales (salmon fishing stories & history)
11:30-1:00	Not So Simple Techniques From Around the World	Land Partnerships & Intentional Communities
2:00-3:20	Home Birth	Home Schooling
3: 30-5:00	Back to the Land Tales	Farm Stories

\*\*Check the main schedule board at NSSLF H.Q. for any last minute changes and updates.