

2013 Biodynamics Workshop
Sunday, August 24th through Monday, August 26th, 2013

Schedule

Saturday, August 24th: “Foundations of Health”

- 11-12 Making Farm Sausage (Henning and Elizabeth)
- 12-1 Farm Lunch (Freshly made, grilled sausage, potato and green salads)
- 1-3 Steiner's Concept of Nutrition in Light of Weston Price's Research (Roy)
- 4-6 Making Cheese, Butter, Bread: Food fermentation and preservation (Elizabeth and Emma)
- 6-7 Farm Dinner (Baked ham and all the fixings)
- 7-8 Saturday Night at the Movies: “The Global Banquet: Politics of Food”

Sunday, August 25th: “Goethean Science and Biodynamic Farming Practice”

- 8-9 Farm Breakfast
- 9-11 Goethe’s Theory of Color on the Farm (Henning)
- 12-1 Farm Lunch
- 1-3 The Biodynamic Farm as a Bee Sanctuary (Jacqueline)
- 3-5 Rhythms in the Life of the Farm Organism (Barry)
- 6-7 Farm Dinner
- 7-8 Sunday Night at the Movies: “Back Yard Hive: Alternative Beekeeping Using the Top Bar Hive and the Bee Guardian Methods”

Monday, August 26th: “Harvesting Animals & Making Biodynamic Preparations”

- 7 Slaughter of Beef and Lamb using Mobile Unit (Island Grown Farmers’ Coop butcher; Joseph Freeman)
- 8-9 Farm Breakfast
- 9-10 Composting of Slaughter Offal (Henning)
Harvesting Animal Sheaths (Barry & Henning)
- 10-12 Making Biodynamic Preparations (Barry & Henning)
- 12-1 Farm Lunch
- 1-3 Making Biodynamic Compost (Barry and Henning)
- 3-4 Making Biodynamic Compost (Barry & Henning)