Winter Workshops At 20 Alphabet Lane

All programs ages 18+

LAND'S SAKE FARM

NEW

Warming Winter Soups (max. 10)

Come learn how to harness winter vegetables into delicious soups and stews! We'll discuss different vegetables, how best to prepare and store them, and explore different flavor combinations.

Sec. A: Wednesday, Jan 7, 6:00-7:30 p.m.
Fee: $45

Cracker Making (max. 10)

This workshop will focus on making delicious, herby crackers. We will make different types of crackers, learn the science of each type and experiment with farm-flavor combinations. *This workshop will use gluten and dairy products. *

Sec. A: Wednesday, Jan 14, 6:00-7:30 p.m.
Fee: $45

Soap Making (max. 15)

Let's make every day cleaning products beautiful! We will discuss the science behind soap making and create our own bars from a goats milk base and different herbal infusions and dried flowers from Land's Sake.

Sec. A: Wednesday, Jan 21, 6:00-7:30 p.m.
Fee: $45

Vinegars and Teas (max. 15)

Carry the flavor and benefits of Land's Sake herbs into the winter months with delicious and medicinally potent dried tea mixes and infused vinegars. In this workshop we will explore various herbs, create and experiment with our own blends, make infusions to take home, and taste a variety of herbal products. All participants will leave with a bottle of infused vinegar with their choice of herbs, along with a selection of personally blended tea bags.

Sec. A: Wednesday, Jan 28, 6:00-7:30 p.m.
Fee: $40

Pasta Making (max. 10)

Learn how to make your own pasta at home! In this workshop we will discuss the history of different types of pasta, and work to make a simple pasta dough, adding vegetables from LSF.

Sec. A: Wednesday, Feb 11 6:00-7:30 p.m.
Fee: $45

Candle Making (max. 15)

Bring the hive to your table with beautiful hand dipped candles. Join us to learn about beeswax and have the opportunity to make hand-dipped taper chandlers with a variety of waxes.
We will use soy products during this program

Sec. A: Wednesday, Feb 25, 6:00-7:30 p.m.
Fee: $55

Salves & Balms (max. 20)

In this workshop we will learn how to identify herbs with medicinal properties, create oil infusions, and make our own salves and balms with fresh LSF herbs to take home.

Sec. A: Wednesday, Mar 4, 6:00-7:30 p.m.
Fee: $40

Cheeses (max. 10)

We'll discuss the process of raising dairy animals, the science of cheese making, and what to do with cheese! We will make a simple cheese together and experiment with different farm flavor combinations. *This workshop will use dairy products.*

Sec. A: Wednesday, Mar 11, 6:00-7:30 p.m.
Fee: $45

Salads and Salad Dressings (max. 15)

Make your own salad dressings! In this workshop we will taste and pair herbs and natural sweeteners, as well as learn different techniques. Then we will experiment with pairing them with different early spring greens. Participants will have the opportunity to design their own mixtures.

Sec. A: Wednesday, Mar 18, 6:00-7:30 p.m.
Fee: $40