



Winter Classes



Dinner and a movie featuring: *Dirt! The Movie*

Saturday January 22nd 6-9pm Cost: \$20

Join us for a delicious farm grown dinner, a film and good conversation. **DIRT! The Movie**, tells the amazing and little known story of the relationship between humans and living dirt. If you care about your food, water, the air you breathe, your health and happiness...it's time to see DIRT! the Movie. Roll up your sleeves for action and *Get Dirty*.

Bee Keeping for New Bee Keepers

Saturday February 19th and February 26th from 9-2 with lunch Cost: \$120 for the both

Paul Scutt brings 25 years of experience to this introductory course to bee keeping for people hoping to keep their own bees. The course will cover the basic principles of bees - their physiology, the sociology of a hive, hive construction and inspection, harvesting honey. The second session will build on the first. There will be a farm walk or ride to the hives on Snipes Farm, followed by lunch with farm grown ingredients.

Indian Cooking 101

Saturday February 19th 3-7pm including dinner Cost: \$40

Making Indian food at home is not as hard as it may seem. This class will cover the basics: spices and spice grinding, traditional oils like ghee, making the perfect rice and where to find ingredients. We will make Saag Paneer (Spicy creamed spinach) from start to finish. We will grind our spices, prepare the saag, make Paneer (farmer cheese), great steamed basmati rice, and finish with Mango Lassi (made with mango puree and homemade yogurt). If time allows, we will cover the making of homemade yogurt. We will sample various Indian side dishes with the meal.

You CAN Do It! Successful Organic Backyard Gardening

Saturday March 5th/Saturday March 19th/Saturday April 2nd 9am-noon Cost: \$20 per session

Learn from long-time gardener/farmers Susan Snipes-Wells and Victoria Laughtsbaugh about the nuts and bolts of successful organic gardening. There will be classroom and hands-on lessons at the farm and gardens of Snipes Farm. Topics will include: site selection and design, seed selection and ordering, soil preparation and stewardship, culinary herbs, use and care of tools and more.

Indian Cooking 202

Saturday March 19th 2-7pm including dinner Cost: \$40

In this class we will prepare Makhani Murgh or Velvet Butter Chicken from scratch including spice grinding. This dish is made from the famously prepared tandoori chicken. First, we will learn the basics of preparing Tandoori Chicken, and how to prepare a decadent dish from Tandoori "leftovers." We will prepare perfectly steamed basmati rice, and prepare Gulab Jamun, milk-fudge balls in cardamom flavored syrup, the all-time favorite dessert of northern India. We will making ghee from scratch if time allows. Class will finish with a sampling of various Indian side-dishes with the meal.

Dinner and a movie featuring: *Fresh*

Saturday April 9th 6-9 pm Cost: \$20

Join us for a delicious farm grown dinner, a film and good conversation. **FRESH** celebrates the farmers, thinkers and business people across America who are re-inventing our food system. Each has witnessed the rapid transformation of our agriculture into an industrial model, and confronted the consequences: food contamination, environmental pollution, depletion of natural resources, and morbid obesity. Forging healthier, sustainable alternatives, they offer a practical vision for a future of our food and our planet.

To register, please contact Colleen at info@snipesfarm.org or 215-295-1139