

# OPEN kitchen garden DAY



**Saturday, 22<sup>nd</sup> November**

## WORKSHOPS - Bookings required as places are limited

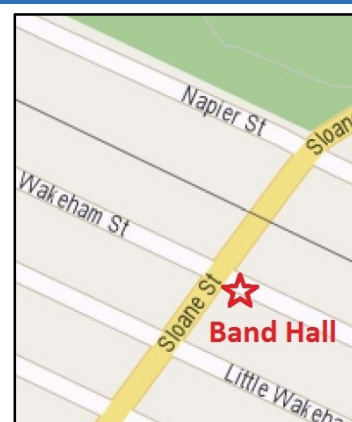
### **Sourdough Bread Making** **10.30 am to 12.30 pm**



**Where:** Band Hall  
Cnr Sloane and Wakeham Streets, Stawell

A sourdough culture is a mixture of wild yeast and lactobacillus bacteria living in a mixture of flour and water. A portion is used while the remainder is kept and 'fed' for future use.

Helga Saunders, an experienced local sourdough breadmaker, will run a two hour workshop on how to bake your own.



### **Keeping Chooks** **1.00 pm to 2.00 pm**



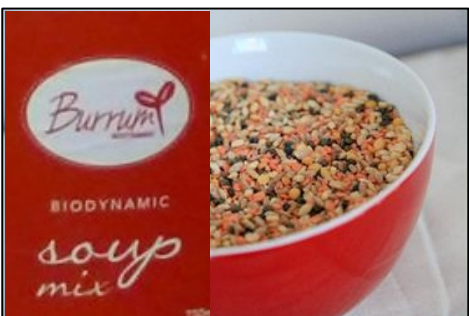
**Where:** Project Platypus Office  
11A Ararat Road, Stawell

The Keeping Chooks workshop will be presented by well-known poultry expert and breeder Ted Brown.

Chooks are more than just egg layers - they dispose of kitchen scraps, provide rich compost, make great pets and can control insects. Topics covered will include breeds, food, shelter and care.



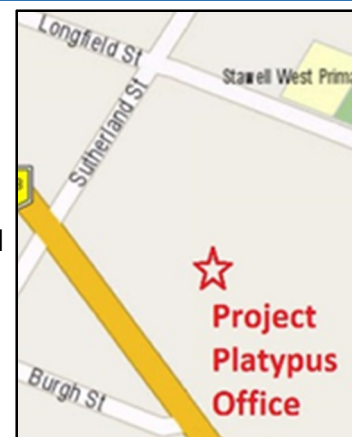
### **Burrum Biodynamics** **2.30 pm to 4.00 pm**



**Where:** Project Platypus Office  
11A Ararat Road, Stawell

In Marnoo Stephen and Tania Walter are enriching and nurturing the earth with the bio-dynamic farming approach; producing nutrient filled lentils, peas, barley, spelt and oats.

Attend this class and learn how to cook with these ingredients.



The Open Kitchen Garden Day is a **free event** organised by Stawell Urban Landcare and supported by Grampians Community Health