

Workshop Program



Skills for connected,
sustainable lives

PERTH
**CITY
FARM**

SEPTEMBER 2022 - JUNE 2023

Perth City Farm

1 City Farm Place, East Perth

Workshops are subject to change. Please visit our website for up to date information

www.perthcityfarm.org.au

Workshop Program



FERMENTATION WORKSHOP WITH EDITH

Sat 17th Sep 2022, 9:00 am - 12:00 pm

Fermentation is great for gut health, preserving excess garden produce and adding flavour to your diet. Edith will share the process of lacto-fermentation and how to do it step by step. Leave with a jar of sauerkraut or kimchi, a kombucha scoby, a recipe book and the knowledge to make more at home.

Cost: \$85

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BONSAI WORKSHOP WITH KATIE

Sat 1st Oct 2022, 10:00 am - 11:00 am

Bonsai is the Japanese art of growing ornamental dwarfed trees and shrubs. In this fun and social workshop Katie will support you to choose a plant and begin to train it in a new pot. She'll cover plant care and troubleshooting, so you'll leave with your new bonsai and the knowledge to care for it.

Cost: \$85

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URBAN BEEKEEPING WITH DEAN

Sat 22nd Oct 2022, 9:00 am - 12:00 pm

Become a master beekeeper in this hands on workshop. Experience the basic skills of beehive inspection, including the use of the smoker, use of the hive tool and handling of frames from the hive. Dean will talk you through the honey harvesting process including the use of spinners.

Cost: \$120

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SOURDOUGH BAKING WORKSHOP WITH EDITH

Sat 29th Oct 2022, 9:00 am - 12:00 pm

Join us for a comprehensive hands-on workshop all about cultivating a sourdough culture and using it to bake bread. This is a very addictive and delicious hobby! Leave with some of Edith's sourdough culture to get you started and a mini loaf to bake at home.

Cost: \$85

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TERRARIUM WORKSHOP WITH KATIE

Sat 12th Nov 2022, 10:00 am - 11:00 am

One of our most popular workshops on the Farm (and for a good reason!) You'll love immersing yourself in the creation of your own mini landscape sealed in a glass vessel. Katie will share her best tips for creating a terrarium that will stay healthy and vibrant all year long.

Cost: \$85

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CROCHET RAG RUGS WITH KATHLEEN

Sat 26th Nov 2022, 9:30 am - 11:30 am

Learn to make beautiful colourful rag rugs and bring warmth and colour to your home. Kathleen will teach a simple crochet stitch using a large crochet hook. You'll leave with a crochet hook to keep, instructions and the start of your first rug.

Cost: \$60

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NATIVE WREATHMAKING CLASS WITH JOANNA

Sat 3rd Dec 2022, 9:00 am - 10:00 am

Join local artist and teacher Joanna for a calming and social wreathmaking class, sure to put you in the festive spirit. Joanna will provide you with a range of beautiful Australian native flowers and foliage and guide you on how to put the different elements together to create a stunning wreath.

Cost: \$65

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INTRODUCTION TO PERMACULTURE WITH ROD

Sat 11th Feb 2023, 8:30 am - 11:30 am

Join local permaculture expert Rod Hughes to learn about permaculture from the soil up in this introductory class exclusive to Perth City Farm. Discover all the tips and tricks on how to design a productive garden that looks as good as it tastes and helps create a more sustainable environment.

Cost: \$55

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PLANT PROPAGATION WITH KATIE

Sat 25th Feb 2023, 9:30 am - 11:30 am

Plant propagation is an excellent life skill to have and essential for any gardener. Join horticulturalist Katie to learn all the main propagation techniques which can be applied to indoor and outdoor plants. Under Katie's guidance you can try each method and leave with a range of propagated plants.

Cost: \$55

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TOOL CARE WORKSHOP WITH ROD

Sat 11th Mar 2023, 9:00 am - 10:30 am

Taking care of your garden tools is good for your plants, safer for you and better for the planet. Join our Farm Manager and tool nerd Rod in this hands on workshop where you will learn to strip down your tools, service and sharpen them so they are a pleasure to use and will last for years.

Cost: \$40

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SOAP MAKING WORKSHOP WITH ROCIO

Sat 29th Apr 2023, 8:00 am - 11:00 am

Join us for a social session making beautiful olive and coconut oil soap using the hot process soap making method. In pairs you'll make a batch of olive and coconut oil soap so you can leave with your first batch of soap, and the knowledge to make much more at home.

Cost: \$90

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ORGANIC FOOD GROWING WITH KATIE

Sat 6th May 2023, 9:00 am - 12:00 pm

Where better to learn how to grow organic food than in the beautiful gardens of Perth City Farm? Join our horticulturist and experienced market gardener Katie to take a deep dive into productive, healthy and satisfying organic food production.

Cost: \$65

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PASTA MAKING MASTERCLASS WITH MARCO

Sat 27th May 2023, 9:00 am - 12:00 pm

Join Marco and learn how to make delicious fresh pasta from scratch. You'll make your very own pasta and learn how to adjust your recipe for different dietary requirements. If the weather is fine, we'll eat pasta together with a simple sauce in the lush Perth City Farm garden afterwards!

Cost: \$80

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DIY NATURAL CLEANING PRODUCTS WITH ROCIO

Sat 10th Jun 2023, 9:00 am - 10:30 am

Make your own household products using everyday materials and techniques that are easy to replicate at home. Rocio will share the many benefits with you and teach you how to make your own dishwashing soap, laundry liquid and a citrus cleaning spray.

Cost: \$75

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Our workshops are mobile!

If you would like us to deliver educational workshops in your school, workplace or community centre please contact us.

T: (08) 9325 7229

E: admin@perthcityfarm.org.au

W: www.perthcityfarm.org.au