



HEMGROWN Village Skills Tent Demonstrations

12:30 p.m.

Gathering the next generation of plants: Seed Saving 101

Presented by Tess Weigand from [Pennsylvania Certified Organic](#)

Come learn how to save your own garden seeds and explore why seed saving is important, along with some basic plant biology. Stop by our table throughout the day to learn how to save seed from many of your favorite garden vegetables, and swap seeds with home gardeners and farmers from around the country!

1:00 p.m.

Feed the Worms: Vermicomposting 101

Presented by Travis Leivo of [Shadyside Worms](#)

Meet some worms and watch them churn out fertile soil. Learn to compost, reduce your food waste and amend your soils, and discover the science behind composting.

2:00 p.m.

Harvesting Paper: Sustainable Hemp Papermaking 101

Presented by Elishewa Shalom from [Artisan Hemp](#) and Mike Lewis from [Growing Warriors](#)

Hemp is a hearty plant that has many industrial applications, and a long history in the U.S. In this workshop, learn the process of papermaking with hemp plants. Starting from raw hemp stalks, you'll learn retting, pulping, and sheet forming, then pressing, and drying.

3:00 p.m.

Buttress the Bees: Pollinator-Friendly Seedballs 101

Presented by Amanda Brozana Rios from [National Grange](#)

Learn how you can help make any environment supportive of pollinators through the guerilla gardening tool: seed balls. Using just a few simple ingredients including seeds that will make native pollinator happy, you'll make and take home seed balls, along with knowledge about improving pollinator health and the importance of pollinators in our food system. And, see bees in action at the demonstration hive throughout the day!

4:00 p.m.

Seasonal thirst-quenchers with a punch: Shrub and Switchel 101

Presented by Moirin Reynolds and Danielle Marvit from [Garden Dreams Urban Farm and Nursery](#)

Create your own locally sourced seasonal refreshments! We will be making a fruit shrub and a classic switchel with local ingredients. Learn a little of the history behind these recipes and how they have been used to quench the thirst of farmers for generations. You'll also learn tips and tricks on how to use shrubs and switchels to make creative cocktails that will wow your friends and family!

4:30 p.m.

The Art of the Crispy Pickle: Pickling 101

Presented by Jeff Conover from [Conover Organic Farm](#)

Learn the secret to making crisp and great tasting Dill and Bread and Butter Pickles at home.

5:00 p.m.

Core Skills: Appealing Ways to Use Apples 101

Presented by Chef David Carmine from [WQED](#)

David Carmine, professional chef and host of the online series, “Between the Eats,” will demonstrate a variety of ways apples can be prepared: including apple chutney and apple butter.

All Day

Farm Aid 2017 Seed Swap

Presented by [Pennsylvania Certified Organic](#)

Farmers and gardeners, bring seeds from home and come on down to the HOMEGROWN Skills Tent. Meet enthusiastic seed savers, swap some of your own seeds and go home with new varieties to try!