

## MASTERCLASS SCHEDULE

**Masterclasses take place from 10 am – 3:30 pm at the NFTI Farm Campus.**

All courses include reference materials, classroom and hands-on learning on the site.

We highly recommend registering for both days of each class, but you can attend one or the other. The cost is \$75/day and includes coffee/snacks and a delicious local-food lunch (\$150 for both days).

**Contact us at [admin@nffinwt.com](mailto:admin@nffinwt.com) to register for any course.**



### SOILS AND SEEDS:

**APRIL 22 & 23**

All about selecting seeds good for northern food production; caring for seedlings; organic soil fertility; dynamic accumulators; biochar and much more!



### GARDEN DESIGN:

**MAY 13 & 14**

Learn different types of outdoor planting; Spacing - square foot gardening and biointensive gardening; designing your property.



### PERMACULTURE & NORTHERN FOOD FORESTS:

**JUNE 10 & 11**

Learn the most important design considerations and skills to build your own successful food forest and permaculture garden in the North.



### MARKETING & BUSINESS DEVELOPMENT:

**JULY 22 & 23**

Learn how to harvest and portion crops for market, direct marketing techniques, value-adding, funding opportunities & planning a profitable northern farm business.



### INTRODUCTION TO HOLISTIC MANAGEMENT:

**AUGUST 12 & 13**

Gain tools to improve your quality of life, relationships and financial situations!

- ❖ Craft your Holistic Context
- ❖ Decision-making and planning for profit
- ❖ Healing the land with livestock
- ❖ Improving ecosystem processes



### SMALL SCALE LIVESTOCK:

**SEPTEMBER 2 & 3**

Gain hands-on skills with cattle, sheep, goats, chickens, pigs, and dogs. Topics: Experience sustainable livestock management; Selecting breeds; Care and housing; Low-stress stock handling; Grazing to improve land productivity; Forest grazing.



### HARVESTING & FOOD PRESERVATION:

**SEPTEMBER 30 & OCTOBER 1**

Learn a variety of delicious ways to safely store your summer harvests: Live storage, dehydration, freezing, pickling, jamming and lacto-fermentation. Taste-test some of our best local recipes.