

HARVEST HOEDOWN PASSPORT

Join in on the fun! Participate in activities throughout the day and you'll receive stamps that can be redeemed for raffle tickets. Visit the Blackwood booth no later than 4:15 PM to collect your tickets and be sure to include your name, phone number, and email address on each ticket. **Drawing will be held at 4:30 PM.** You do not have to be present to win, however if your contact information is not included and you are not present, another winner will be drawn.

Thank you to our In-Kind Sponsors for their generous donations to the raffle!

Go on a hayride	Take a tour of Blackwood	Support a vendor*
Attend a class or presentation	Visit the kid zone	Visit the Blackwood booth
Follow the music to Baleyfield House*	Snap a fun Fall photo at the festival*	Post your Fall photo to social media and tag @blackwoodland*

*Show to representative at Blackwood Booth to receive a stamp.

3 stamps obtained = 1 raffle ticket
 6 stamps obtained = 3 raffle tickets
 9 stamps obtained = 5 raffle tickets

FESTIVAL PROGRAM

TIME	ACTIVITY	LOCATION
11:00 AM	Welcome - Check In Opens	Check-In Booth
11:15 AM	Safe Fish Harvesting Practices with Michael Scherer, Fishing's Future (15 mins) <i>Requires sign up. Please visit Blackwood Booth.</i>	Outdoor Classroom
11:30 AM	Strawbale Construction with Cath Conlon, Blackwood Land (30 mins) <i>Requires sign up. Please visit Blackwood Booth.</i>	Baleyfield House
	Intro to Beekeeping with Nicole Buegers, Bee2Bee (1 hr) <i>Requires sign up. Please visit Blackwood Booth.</i>	Blackwood Booth
11:45 AM	Folk & Contra Dancing with Rebecca Hample (30 mins) Guided Kids' Activity: What Happens Under Our Feet?	Lounge Kid Zone
	Terrestrial Applications of Microalgae with David Ramjohn, AlgEternal (1 hr) <i>Requires sign up. Please visit Blackwood Booth.</i>	Outdoor Classroom
12:00 PM	Farm Tour of Blackwood (45 mins) Hayride (15 mins)	Check-In Booth Potting Shed
12:30 PM	Guided Kids' Activity: What's Peeking Up From the Soil? Hayride (15 mins)	Kid Zone Potting Shed
12:45 PM	Folk & Contra Dancing with Rebecca Hample (30 mins)	Lounge
1:00 PM	How to Make Pasta with Chef Cade, Longspoon Catering (1 hr) <i>Requires sign up. Please visit Blackwood Booth.</i>	Chef's Kitchen
	How to Make Fire Cider with Tammy Kattner, Love Myself Organics (1 hr) <i>Requires sign up. Please visit Blackwood Booth.</i>	Outdoor Classroom
2:00PM	Farm Tour of Blackwood (45 mins) Folk & Contra Dancing with Rebecca Hample (30 mins) Hayride (15 mins) Guided Kids' Activity: How Does Food Get To My Plate?	Check-In Booth Lounge Potting Shed Kid Zone
	Basic Principles of Soil Health with Glen Miracle, Laughing Frog Farm (1 hr) <i>Requires sign up. Please visit Blackwood Booth.</i>	Outdoor Classroom
2:30PM	Hayride (15 mins)	Potting Shed
3:00 PM	Strawbale Construction with Cath Conlon, Blackwood Land (30 mins) <i>Requires sign up. Please visit Blackwood Booth.</i>	Baleyfield House
	Guided Kids' Activity: What Happens Under Our Feet?	Kid Zone
3:15 PM	Folk & Contra Dancing with Rebecca Hample (30 mins)	Lounge
4:00 PM	How to Make Pasta with Chef Cade, Longspoon Catering (1 hr) <i>Requires sign up. Please visit Blackwood Booth.</i>	Chef's Kitchen
	Rotational Livestock Grazing with Tina & Orion Welden, TerraPurezza (1 hr) <i>Requires sign up. Please visit Blackwood Booth.</i>	Outdoor Classroom
4:30 PM	Hayride (15 mins) Guided Kids' Activity: What's Peeking Up From the Soil?	Potting Shed Kid Zone
	Farm Tour of Blackwood (45 mins) Folk & Contra Dancing with Rebecca Hample (30 mins)	Check-In Booth Lounge
	Raffle Drawing (Tickets must be submitted by 4:15PM)	Blackwood Booth
5:00 PM	Guided Kids' Activity: How Does Food Get To My Plate?	Kid Zone
5:45 PM	Folk & Contra Dancing with Rebecca Hample (30 mins)	Lounge

CLASSES, ACTIVITIES, & MUSIC

Join us for one of the day's many classes, presentations, demos, & activities.
Please see schedule for times.

Kid Zone

Location: (See Map)

Perfect space for families to enjoy fun, hands-on learning about how food gets to our tables! Guided lessons are offered nearly every hour and self-guided activities are available throughout the day. *Please note: children must be accompanied by an adult at all times.*

How to Make Pasta

with Chef Cade Conlon, Owner of Longspoon Catering & Education

Location: *Chef's Kitchen*

Pasta! Some have made it fresh at home and some have even stuffed it. Join **Chef Cade** as he takes it one step further, where he teaches you how to flavor the pasta itself with ingredients from our gardens. Pasta brings endless possibilities and Longspoon can't wait to bring them to you!

Intro to Beekeeping

with Nicole Buegers, Owner of Bee2Bee

Location: *Meet at Blackwood Booth*

Suit up while we take a look inside Blackwood's beehives! **Nicole of Bee2Bee** will lead you through the fascinating inner workings of a colony and identify honey, pollen and the brood nest. An educational experience and cute photo op!

Algae: Soil Savior?

Terrestrial Applications of Microalgae

with David Ramjohn, AlgEternal Technologies

Location: *Outdoor Classroom*

Microalgae occupy the base of the food web in any ecosystem in which they occur, aquatic or terrestrial. In soil, microalgae aids in oxygenation, water retention, nutrient recycling, nitrogen fixation and more. Join **David Ramjohn** as he discusses the critical benefits of microalgae in soil.

Hayrides Across Blackwood

Location: *Potting Shed*

Enjoy a unique tour experience across our 33-acres on the Blackwood Hayride! Rides will be running continuously throughout the day, meeting at the Potting Shed.

Strawbale Construction

with Cath Conlon, Founder of Blackwood Educational Land Institute

Location: *Baleyfield House*

Straw, typically seen as a waste material, most often ends up in landfills. The life of straw doesn't have to end up in the trash - come hear how **Blackwood Founder, Cath Conlon**, has had success utilizing straw for construction material in Blackwood's own Baleyfield farmhouse!

Farm Tours

with Amy Milliron, Farm Director of Blackwood Educational Land Institute

Location: *Meet at Blackwood Booth*

Interested to learn more about Blackwood's regenerative teaching farm, educational programs, what we're growing, and more? Take a tour of the farm with our **Farm Director, Amy**, and see all that Blackwood has to offer!

Basic Principles of Soil Health

with Glen Miracle, Owner of Laughing Frog Farm

Location: *Outdoor Classroom*

Join **Glen Miracle**, owner of nearby Laughing Frog Farm, as he delves into the important principles of soil health.

Safe Fish Harvesting Practices

with Michael Scherer, Founder of Fishing's Future

Location: *Outdoor Classroom*

Ways to help families understand if the water they are fishing in are safe to harvest from and lessons on better understanding fish and their needs.

Compost Tea Demonstration

with Cath Conlon, Founder of Blackwood Educational Land Institute

Location: *Potting Shed*

Learn about the benefits of compost tea in your garden. A concentrated fertilizer made from steeping biologically active compost in aerated water, compost tea is nutritionally rich and provides plants with beneficial soil bacteria. We place compost tea high on the priority list of regenerative practices at Blackwood!

Rotational Livestock Grazing

with Tina & Orion Welden, Founders of TerraPurezza

Location: *Outdoor Classroom*

Learn the importance of holistically caring for your land by utilizing rotational livestock grazing methods. Not only will your soil health improve, but you will be able to increase your stock density over time.

How to Make Fire Cider

with Tammy Kattner, Owner of Love Myself Organics

Location: *Outdoor Classroom*

Fire cider is a traditional folk remedy that combines a blend of spicy, pungent herbs preserved in apple cider vinegar that does wonders for the body. It's an amazing, tasty remedy to have moving into cold and flu seasons. Learn how to make fire cider, how this remedy came about, its benefits and uses, as well as take some home!

The Cypress Ramblers

Location: *Harvest Market*

A bluegrass band from Cypress, TX!

MARKET SQUARE VENDORS

Welcome to the Market Square! The Market is full of a variety of local vendors, from farmers to chefs to artisans. There is something for everyone, so be sure to take a walk around and see all the wonderful goods available.

Thank you to all the Harvest Hoedown vendors.

We are grateful for the service you provide the greater Houston & Gulf Coast community!

Bee2Bee Honey
bee2beehoney.com

Thai Cowboy
facebook.com/
ThaiCowboyInBrenham

Triple L Glamour Goats
facebook.com/
triplelglamourgoatcompany

TerraPurezza
terrapurezza.com

Cook & Baker
bakerydiva@aol.com

New Leaf Nursery
facebook.com/pg/New-Leaf-
Nursery-828091420671003

**Longspoon
Catering & Education**
longspooncatering.com

JDs Woodworks
facebook.com/JDsWoodWorks

Year of None
yearofnone.com

7 Fat Cows Farm
7fatcowsfarm.com

Katz Coffee
katzcoffee.com

Love Myself Organics
lovemyselforganics.com

Fishing's Future
fishingsfuture.org

**Food Music Life
Food Truck**
foodmusiclife.org

Cast Iron Winery
castironwinery.com

Laughing Frog Farm
thelaughingfrogfarm.com

**AlgEternal
Technologies, LLC**
algeternal.com

Blackwood Living
blackwoodliving.com

Ask A Farmer Booth

*Interested in learning more about farming?
Come ask local farmers any questions!*



Thank you to all our donors! We are grateful for your support of Blackwood's educational programs.

*Interested in donating to sponsor our educational programs?
It's not too late! Visit the Blackwood Booth
or online at blackwoodland.org/donate.*

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