



HAUTE GOATINGS-ON for 2017!
MILK A GOAT, MAKE GOAT CHEESE
JUNE 10: SOLD OUT & JULY 22 DATE ADDED
<http://hautegoat.com>

We're delighted to introduce our **Farm Life Workshops**. This series of classes, workshops and other learning opportunities will give you insight and hands-on experience in a number of different aspects of farm life.

What makes this series extra special?

- An expert, working in the area they are teaching, leads each workshop.
- Limited class size (max ten unless otherwise noted), means you're able to engage more with the leader, get more 'hands-on' and really gain insight into the subject.
- Two-hour sessions make it easy to fit into your busy schedule.
- All workshops take place at **Haute Goat**, a beautiful, 200 acre working farm located just one hour east of Toronto, near Port Hope.
- Lunch is available as an 'add-on' to most classes.
- Farm stays are available.
- We have adorable goats on the property.
- Backed by Haute Goat's 100% Satisfaction Guarantee No Hassle Policy

Please visit <http://hautegoat.com/collections/farm-life-workshops> for further information.

CONFIRMED TO DATE:

SUNDAY FEB. 26 - 11A.M. & 2 P.M./ \$65

SUSHI MAKING FOR THE SOUL

Canada's top rated sushi chef and instructor, **Sang Kim**, comes to Haute Goat Farm to teach the fine art of sushi making. **Sang** makes this class super fun and informative. Make sure you come hungry! Goat cheese sushi roll is one of the featured items.

SATURDAY APRIL 8 - 11 A.M./ \$45

MAKING THE LEAP FROM CITY TO FARM – IS IT FOR YOU?

We are asked all the time how we made the transition from city to farm. This workshop will give you some insights on whether it's the right move for you – what to consider, what to watch out for, pros and cons of various



locations, when to do it and how to do it. Led by **Debbie & Shain**, partners at Haute Goat (and in life).

SATURDAY APRIL 22 - 11 A.M./ \$45

INTRODUCTION TO KEEPING CHICKENS, GEESE AND DUCKS

So you're thinking of buying some poultry/waterfowl. And you've got all sorts of questions. This super informative two hour workshop, led by acclaimed Heritage breeder **Colin Davis** of **Apricot Valley** will answer most of them before you make the leap. He will cover such things as:

- What's the cost to buy them and raise them?
- Can they be profitable?
- What's the best feed program? What are the health issues to be aware of?
- Breeding strategies, egg production and selling eggs.
- Recognizing symptoms/diseases.
- Treating injuries/disease.

SATURDAY APRIL 29 - 11 A.M./ \$45

HOW TO CREATE AN APOTHECARY GARDEN

This workshop will give you a working knowledge of the various kinds of medicinal plants and herbs and what they can do for you. Learn when, how and what to plant. Herb seeds will be available for sale as well.

SATURDAY MAY 20 - 11 A.M./\$45

INTRODUCTION TO GOATS

This workshop will give you a basic understanding on what is involved in raising goats. It will give you an overview of the pros and cons of different breeds, how to maintain a healthy herd, feeding and housing requirements, breeding, costs etc. Led by **Debbie Nightingale**, partner Haute Goat.

SATURDAY JUNE 3, FRIDAYS JUNE 9 AND JULY 7 - 11 A.M./ \$45

INTRODUCTION TO BEEKEEPING

Have you always dreamed of making your own honey? Or maybe you're just curious to know more about these fascinating creatures. This workshop will give you the ABCs of beekeeping. You will learn many of the common mistakes made (there are many) so new beekeepers can get off on the right foot. **Dancing Bee**, one of the largest beekeepers in Canada leads the class at Haute Goat. We currently have 30 of their beehives on our farm and



you'll have the opportunity to get some hands-on experience and see how a small operation works.

SATURDAY JUNE 10 - 11 A.M./ \$45: SOLD OUT

SATURDAY JULY 22 - 11 A.M./ \$45: NEW DATE ADDED

MILK A GOAT, MAKE GOAT CHEESE

This is what 'farm to table' is all about! Come learn how to milk a goat (one of our **Nigerian Dwarf Goats**) and then make goat cheese! We will be making paneer and mozzarella. Led by Debbie Nightingale, partner, Haute Goat.

SATURDAY JUNE 17 - 11 A.M./ \$45

GROWING SHIITAKE MUSHROOMS AT HOME

Shiitake mushrooms are not only delicious to eat, they are known as the 'vegetarian steak' due to their high protein content. There are also studies coming out that say that shiitake mushrooms are great anticarcinogens. Shain has been growing these fascinating mushrooms for five years now and in this workshop you will learn how to grow them in your own backyard. Logs will also be available for purchase. Led By Shain Jaffe, partner, Haute Goat.

THE FOLLOWING WORKSHOP DATES TO BE CONFIRMED:

- PRESERVING and FERMENTING MADE EASY with **BATCH** authors **Joel McCharles/Dana Harrison**
- HOW TO MAKE YOUR OWN GOAT MILK SOAP with **Tracy Burnham**
- MUSHROOM FORAGING and COOKING

Book three or more workshops and get a 10% discount on all of them.

Instagram: #hautegoat

Twitter: @hautegoat

facebook.com/hautegoat

Please add this information to your listings. We are presently confirming interviews. Thank you!



For more information check out our website at: www.hautegoat.com or email debbie@hautegoat.com



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