

Day Camps

Farm Adventure Day Camp, Ages 9 to 12
Monday-Thursday, June 13 to 16, 9 am - 3 pm
Calling all 9-12 year olds for an exciting week of farm challenges, including a building project, a quest in the farm's woods, cooking from scratch, and an entrepreneurial venture. **\$170**

What's Cookin' on the Farm Day Camp, Ages 6 to 10
Monday-Thursday, June 20 to 23, 9 am - 3 pm
Come learn to make ice cream, pizza and more using eggs and milk from our favorite farm animals, while helping to take care of the animals and tending the vegetables on our organic farm. Bring your appetites, your imaginations, and let's get ready to cook! **\$170**

Fun with Farm Animals, Ages 4 to 7
Tuesday-Thursday, July 5, 6, and 7, 9 am - 12 pm
Get down and dirty with your favorite farm animals. We'll work in the barnyard, do chores alongside the crew, groom the horse, milk the goats, and learn all about the roles of our livestock on the farm through games and hands-on work. Shorter days for younger children this week. **\$75**

Amazing Farm Animals Day Camp, Ages 6 to 10
Monday-Thursday, July 11 to 14, 9 am - 3 pm
Get down and dirty with your favorite farm animals. We'll work in the barnyard, do chores alongside the crew, groom the horse, milk the goats, and learn all about the roles of our livestock on the farm through games and hands-on work. **\$170**



Learning About Livestock Day Camp, Ages 9 to 12
Monday-Thursday, July 18 to 21, 9 am - 3 pm
Get down and dirty with your favorite farm animals. We'll work in the barnyard, do chores alongside the crew, groom the horse, milk the goats, and learn all about the roles of our livestock on the farm through games and hands-on work. Older children will be responsible for the care of their own livestock. **\$170**

Playing with Your Food Day Camp, Ages 6 to 10
Monday-Thursday, August 8 to 11, 9 am - 3 pm
Explore the whole farm from the creek to the barnyard, playing games along the way. On the farm, ice cream starts in the hayfields, the sprinkler is truly awesome, and your friends have four legs as well as two. **\$170**

About Angelic Organics Learning Center...

Angelic Organics Learning Center helps urban and rural people build local food systems. We offer opportunities to grow healthy food and a better quality of life, connect with farmers and the land, and learn agricultural and leadership skills. The Learning Center is 501(c) 3 nonprofit organization and reaches more than 2,500 people each year through our programs at partner farms and urban growing sties in northern Illinois and southern Wisconsin.

main: 1547 Rockton Rd 6400 S Kimbark Ave 907 S. Main St.
Caledonia IL 61011 Chicago IL 60637 Rockford IL 61011
815.389.8455 773.288.5462 815-243-1552

fax: 425.969.0317 learn@learngrowconnect.org www.learngrowconnect.org

Email subscribe@learngrowconnect.org if you would prefer to receive this publication via email. Email distribution helps save resources and is our preferred way to keep in touch with you.

Chicago Area Workshops & Events

Angelic Organics Learning Center offers a limited number of workshops in Chicago in the summer and fall months, including Basic Backyard Chicken Care. For an updated list of workshops, visit our website and click on "Urban Learning and Growing" or call our Chicago office at **773-288-5462**.



2011 Peak Harvest Farm Dinner

Saturday, August 20
Don't miss our 5th annual farm dinner benefit. The talented chefs of Sunday Dinner have created a gourmet, four-course meal, featuring seasonal vegetables from Angelic Organics farm. Corporate sponsorship opportunities are now available and individual tickets will be available soon. Visit www.learngrowconnect.org/farmdinner or call Corinne at **773-288-5462**.



Pitch In!

Learn how you can help us build a healthy local food system at www.learngrowconnect.org/give/volunteer or by calling **815.389.8455**.



Save the 70 Campaign

The Learning Center recently launched a new campaign to save 70 acres of beautiful wild space in perpetuity for organic farming, education, and training. Adjacent to Angelic Organics farm, we aim to place the 70 acres known as Kinnikinnick Fields into a permanent land trust. Highly prized by developers, the land would become a long-term home for the Learning Center, allowing for public access to a vibrant, community supported agriculture farm, expanded educational programming, and eventually an ecological educational facility.



The Learning Center must raise \$180,000 by December 2011 in order to Save Kinnikinnick Fields. To learn more about the campaign and how you can help, visit www.learngrowconnect.org or contact AOLC Director of Development & Communications at **773-288-5462** or savethe70@learngrowconnect.org.

Let's Grow!

CALENDAR
SUMMER/FALL 2011

Learning Center makes an impact in Chicago's Rogers Park



Angelic Organics Learning Center has been working to build local food systems in Chicago since 2003, and one of our most recent successes is supporting the construction of a new multi-plot community garden in Rogers Park, in partnership with the Rogers Park Green Space and Food Systems Coalition. The Ruby Garden, located in the Chicago Park District's Schreiber Park, has grown and thrived since it was founded in 2009. It is now home to 72 gardening plots, which are tended by area residents and community groups alike, including a number of diverse refugee groups based in the neighborhood.

The Learning Center's work in Rogers Park started over eight years ago when we partnered with the Marjorie Kovler Center for the Treatment of Survivors of Torture. AOLC began regularly hosting groups of refugees for therapeutic visits to our farm, which helped to reconnect them with their agricultural heritage, often for the first time since leaving their home country. Later, the Learning Center helped to facilitate a new partnership between the Kovler Center and the nearby Chicago Waldorf School's Sophia Garden, where Kovler clients began to use their farming skills to maintain the garden and use freshly harvested produce in educational cooking workshops.

When the need to find a new garden space arose in 2008, other local groups joined the partnership between Kovler and Chicago Waldorf, and they founded the Rogers Park Green Space and Food Systems Coalition. The coalition, with technical assistance and funding from AOLC and others, mobilized to found the Schreiber Park Ruby Garden. The garden is now sponsored by the Chicago Park District.

The Ruby Garden is named after long-time neighborhood resident Ruby Langer, who passed away shortly before the new garden was built. Her husband, Edward Langer sees the garden as a stabilizing force in the neighborhood. "The kids in the neighborhood used to trash things," Edward says. "Now they're growing vegetables. The garden has really become the key to neighborhood stability here."

Learn more about the Ruby Garden at www.therubygarden.com

Workshops, family programs,
farm tours, and more!



Dig In!

ANGELIC ORGANICS LEARNING CENTER WORKSHOPS & EVENTS

To register, visit
www.learnconnect.org
or call 815.389.8455.

Unless otherwise noted, events
are held at our farm location:
1547 Rockton Rd, Caledonia IL

Advance registration and payment,
unless otherwise noted, is required
to guarantee space in any sched-
uled event. Classes are filled on a
first-come first-served basis, and
registration for most classes closes
one week before the class date.

Registration fees are 75% refundable
for cancellations received one week
in advance. No refunds are available
in the final week.

Please visit www.learnconnect.org
for further information, including
a complete list of events and
select discounts.



Explore Food & Farming

Engaging Your Class in Sustainable Agriculture: Hands-on Farm Workshop for Teachers

Friday, June 24, 9 am - 4 pm

In this one-day introduction to organic farming for teachers, we'll overview how to incorporate sustainable farming activities into curriculum for elementary through high school students. Includes a farm tour of Angelic Organics; hands-on activities with soil, plants, and livestock; a teacher panel; and elective sessions on worm composting, organic gardening, and field-to-table cooking projects. Lunch included. **\$85**

Farm Dreams: Assessing Risks & Resources to Start a Small Farm or Market Garden

Sunday, July 24, 1 pm - 5 pm OR

Sunday, October 16, 1 pm - 5 pm

Have you ever dreamed of starting your own farm? In this interactive workshop, we'll learn about types of sustainable farming careers in northern Illinois and southern Wisconsin, take part in a series of self-assessments, and be better prepared to decide whether to pursue a farming business. We'll hear about regional training opportunities through the Collaborative Regional Alliance for Farmer Training (CRAFT), university extension, small business development centers, and others. Includes a presentation of farming enterprises, a tour of a growing site, and an opportunity to ask questions about the development of successful local farms. **\$60**

Walking Tour of Angelic Organics

Sunday, August 7, 1 pm - 3:30 pm OR

Saturday, September 24, 10 am - 12:30 pm

Join us for a tour and introduction to Angelic Organics, the Biodynamic vegetable farm in northern Illinois featured in the award-winning documentary film *The Real Dirt on Farmer John*. We will explore what makes this a Biodynamic and community supported agriculture (CSA) farm. Learn basic strategies for growing food without chemical inputs and see the seasonal work underway at the farm. Wear sturdy shoes (conditions may be muddy!) and clothes appropriate for the weather. **\$22**

Count Your Chickens

Saturday, August 13, 9 am - 12 pm

Curious about starting a small flock of chickens? In this workshop, we'll address all you need to know before you get your birds: feeding, health, breeds, housing, protection from predators, year-round care, eggs, raising chicks and more. **\$50**

Get Your Goat

Saturday, August 13, 1 pm - 4 pm

Thinking about getting a goat? Come learn about the basics of different breeds, housing, feed requirements, breeding, pregnancy and birth. We'll learn how to trim hooves, what to look for when purchasing your first goat, and the basics of milking and processing milk. **\$50**

Biodynamics for the Backyard

Saturday, October 1, 9 am - 5 pm

Learn about the origin and fundamental principles of biodynamic agriculture in both theory and practice. Special emphasis will be placed on practical applications on the smaller scale such as in the yard and garden. Bring a sack lunch. **\$80**

Build a Top-Bar Hive

Saturday, November 12, 1 pm - 5 pm

Learn about the beauty of working with bees using a top bar hive. After discussing the design and management of top bar hives, the class will construct several hive bodies for some participants to bring home (must sign up both for this class and "Top-Bar Hive" to purchase one of the hives we build in the class). Class members will receive a tool list to bring. **\$60**

From the Fields to the Kitchen

Cheesemaking

Sunday, June 12, 1:30 pm - 4:30 pm OR

Saturday, July 30, 9 am - 12 pm OR

Saturday, July 30, 1:30 pm - 4:30 pm OR

Sunday, August 21, 9 am - 12 pm OR

Sunday, August 21, 1:30 pm - 4:30 pm OR

Sunday, September 25, 9 am - 12 pm OR

Sunday, September 25, 1:30 pm - 4:30 pm OR

Saturday, October 8, 9 am - 12 pm OR

Saturday, October 8, 1:30 pm - 4:30 pm

This hands-on workshop in our farm setting will introduce the process of cheese making from start to finish (from milking the goats to tasting fresh goat's cheese). We'll learn how to make ricotta, chevre, mozzarella, feta and more! **\$70**



Food Preserving 101

Sunday, June 26, 1:30 pm - 5 pm OR

Saturday, August 20, 9 am - 12:30 pm

The novice food preserver is invited to this basic introduction and practical skills course. After an overview of food safety and reasons to preserve, we jump right into hands-on demonstrations of freezing, dehydrating, and canning, using fresh strawberries or tomatoes as an example. Take a delicious jar of strawberry jam (June) or tomatoes (August) home with you! **\$50**

Cheese AND Bread!

Saturday, July 9, 9 am - 4:30 pm OR

Saturday, September 17, 9 am - 4:30 pm

Combine our delicious cheesemaking class with a tour of the farm, a breadbaking class using our earth oven, and a light lunch of cheese, bread and salad that you've made straight from the farm. Program includes lunch, a full day of instruction, and samples of bread and cheese to take home. **\$105**

Winemaking

Wednesday, July 13, 6 pm - 9 pm OR

Sunday, September 18, 2 pm - 5 pm

After introducing the science of winemaking, we'll jump right into making a small batch of wine. Each participant will use wild fruits to make one gallon of wine starter (or "must") for fermenting at home. Participants need to bring 3-5 pounds of fruit (preferably wild fruits such as mulberries or grapes); for help with identifying and selecting fruit please contact Dave at (608) 934-1070. We'll supply a bucket, a fermentation lock, and tubing; you'll need a gallon glass jug, some sugar, and wine bottles back at home. **\$65**

Pizza!

Saturday, August 20, 2 pm - 7 pm

In this culinary and farming adventure, we'll learn to make pizza dough and ricotta cheese. We'll gather veggies from the fields to jazz up our 'za, then fire up our earth oven to bring it all together in a delicious dinner that you've really made from scratch. Help care for our farm animals while the pizza cooks. All ages. Register per person. **\$25**

Handmade Pasta

Sunday, September 18, 9 am - 12 pm

Ever wonder how to make pasta from scratch? Using fresh eggs and herbs from the farm, we'll explore the history, ingredients, tools and techniques for making multiple types of Italian pasta, including fettucini, ravioli and hand shaped pasta. **\$50**

Apples from Cider to Sauce

Saturday, September 24, 2 pm - 4 pm

In this afternoon of culinary delights, we will learn the many ways to consume the incredible ancient fruit, the apple. We'll compare varieties, make sauce and a dessert, press our own cider, and learn about dehydrating. **\$35**

Soap Making Workshop

Saturday, November 5, 9 am - 12 pm OR

Saturday, November 5, 1 pm - 4 pm

Learn to make a wonderful and gentle soap using goat's milk. Our lovely goats provide the milk, and our veteran soapmaker explains the process and facilitates the hands-on soapmaking. Everyone will make several bars of soap to bring home. Wear old clothes or an apron. **\$60**



Fun for Families

Home-milked Ice Cream

Wednesday, July 6, 3 pm - 5 pm OR

Saturday, August 27, 10 am - 12 pm

Can you guess which ingredients in ice cream come from the farm? Together, we'll milk the goats, visit the beehive, and look for wild fruit on the land...then make up a batch of truly home-grown ice cream! Please register for each family member age 3 and up. **\$11**

Father's Day Overnight at Angelic Organics Farm

Saturday-Sunday, June 18 to 19,

11 am - 12 pm

Hey kids! Surprise dad with a camping trip at the farm for Father's Day! You bring a tent, farming clothes, and your father, and we'll have a fun time planned, with games, farm work, a campfire, and exploring the land. Delicious farm dinner (cooked in our earth oven) and breakfast provided! **\$50**

Animal Day for Families

Saturday, June 25, 10 am - 3 pm OR

Saturday, July 23, 10 am - 3 pm OR

Sunday, August 28, 10 am - 3 pm OR

Sunday, October 9, 10 am - 3 pm

Bring your kids to the farm for a day of hands-on experiences with the animals. Help the crew milk the goats, feed the horses, and gather eggs from the chickens. See how you can produce soil from kitchen scraps with worm boxes. Make goat's milk ice cream and enjoy a sack lunch under the trees near our timber frame barn. Please register for each family member age 3 and up. **\$20**

Family Farm Camp

Monday-Friday, August 1 to 5, 1 pm - 1 pm

Families bring their tents and the kids to Angelic Organics for a week of farm adventures. Kids and adults explore the barnyards, fields and wild spaces on the farm through work projects, games, cooking classes, and much more. Families will prepare meals using fresh ingredients from the farm and share in caring for the farm's livestock. Part of each day will be in separate activities structured for adults and for kids ages 5-12. Register per person. **\$350**

Family Farm Overnight at Angelic Organics Farm

Saturday-Sunday, September 3 to 4,

11 am - 12 pm

Come pitch a tent in the savanna and enjoy family time, outdoor activities, a farm tour, interacting with the animals, and optional work projects. Evening campfire with a veggie-wiener roast and fresh breakfast included. Bring camping gear. **\$50**

Preschoolers! Fresh Food from the Farm

Friday, September 9, 10 am - 12 pm

Pick fresh carrots, gather eggs from the chickens and try milking a goat! Prepare a snack of salad and hardboiled eggs right from the fields. Cost is per child, ages 3-5; caregivers stay with children. **\$15**

Cornbread from the Ground Up:

A Family Workshop

Saturday, October 22, 2 pm - 4:30 pm

Starting with ears of dried corn and eggs from our chickens, we'll cook up a feast of tasty cornbread. Family members of all ages are welcome to take turns as we shuck, shell, winnow and grind the corn. Learn about the long history of corn, and receive a recipe and tips about seeds to bring home. **\$11**

Food Day Celebration for Homeschoolers

Monday, October 24, 1 pm to 6 pm

Celebrate the first annual Food Day by going right to the source at Angelic Organics Learning Center. We'll prepare and share a healthy meal of soup, bread and veggies, using ingredients that you gather from the farm. Help the farm crew care for the livestock while the food cooks. **\$20 per family member.**

Preschoolers! Fun with Farm Animals

Friday, November 4, 10 am - 12 pm

Preschoolers and their caregivers will help our farm crew care for the goats, chickens and horse, while learning about the important jobs of animals on the farm. Cost is per child. **\$15**



Thanksgiving Food from the Farm:

A Program for Kids!

Wednesday, November 23, 9 am - 4 pm

Prepare food from the farm to bring home for your family's Thanksgiving meal. We'll use squash and eggs to make a delicious pie, cook bread in our earth oven, and learn how to roast vegetables, plus spend time with the animals. For children in 1st to 5th grade, together with an adult. Please bring a sack lunch. Each family unit will bring home their own bread, pie, and vegetables. Price is per child. **\$60**