

Workshop Information

Introduction to Biodynamics with Su Hoskin

Saturday Session 1A: 10.00am-11.15am

The principles and practices of biodynamics can be applied anywhere food is grown, with thoughtful adaptation to scale, landscape, climate and culture. If you're interested in getting a good introduction to Biodynamics, take this workshop on Saturday, and the hands-on, preparation workshop on Sunday afternoon!

Sunday Session 3A: 3.00pm – 4.15pm

Hands on workshop: Stirring and applying the biodynamic field preparation 500 -Horn Manure Gain insights into the powerful qualities of this wonderful ritual, and bring a container to take some of the finished product home. (One hour stirring and 30 minutes casting / spreading) Preparation and stirring apparatus supplied. If you're interested in getting a good introduction to Biodynamics, take this workshop on Saturday, and the hands-on, preparation workshop on Sunday afternoon!

Tomato Tasting with Wendy & Carla De Boer

Saturday Session 1B: 10.00am – 11.15am

Sunday Session 1B: 10.00am – 11.15am

A chance to taste some Heritage Tomato Delights and save some Tomato seeds of your choosing so you can grow your own next season.

An Introductory Guide to Growing Edible and Medicinal Mushrooms - Bart Acres

Saturday Session 2A: 12.30pm – 1.45pm

Sunday Session 3B: 3.00pm – 4.15pm

A broad overview of the biology and life cycle of mushrooms, and ways in which you can cultivate them at home. Including tips on effectively integrating mushroom cultivation into a back yard ecosystem / permaculture design. With Bart Acres from MycoLogic (Dunedin)

Family Paper Making with Lesa Hepburn & Gavin McCullagh

Saturday Session 2B: 12.30pm – 1.45pm

Sunday Session 1D: 10.00am – 11.15am

Learn about the types of papers and plant fibres that work well for home papermaking. Introduction to pulp preparation, papermaking tools and hand papermaking techniques. Take home your own sample papers. See examples of a range of papers. You will be able to do “a make and take workshop” using waste & plant fibre pulp.

Introduction to Beekeeping with The Southland Bee Society

Saturday Session 1D: 10.00am – 11.15am

Sunday Session 2C: 12.30pm – 1.45pm

Learn how to get started, where to source information and how to find a mentor, the rules and regulations, hive equipment, how to source bees, and bee health.

Murray Christensen is the Chairman of the Southland Bee Society and a commercial beekeeper. Murray has tutored the NZ Certificate in Apiculture for the past 3 years and is the AFB Pest Management Agency course trainer for Southland. He is passionate about bees and enjoys sharing his passion and experience to encourage others to take up beekeeping.

The Southland Bee Society also has a stall site for both days, featuring observation hives, free seeds for bees and honey/mead tastings. Come along and talk bees with our beekeepers and taste some of the best honey in Southland.

Preserving the Harvest with Rural Women

Saturday Session 1C: 10.00am – 11.15am

Preserving the Harvest - Jams, Jellies, Preserves and Chutneys. Come and join Rural Women New Zealand members making these delicious products with locally grown fruit.

Sunday Session 2A: 12.30pm – 1.45pm

Come and see what to do with plums! Plum sauce, preserved plums, plum cake and jam. Rural Women New Zealand members want to share our skills and stories of our Wetland full of plum trees in Dipton with you.

Propagation with Robert Guyton

Saturday Session 2C: 12.30pm – 1.45pm

Can you multiply and divide? Plants that is; it's the secret to gardening without ending up in the poorhouse. Robert loves propagating plants and sharing the techniques he's learned with other keen gardeners. Grow peaches from pits, hosta from seed, currants from cuttings and just about everything else that can be multiplied for free!

Setting up and Caring for Home Orchards with Robyn Guyton

Saturday Session 3A: 3.00pm – 4.15pm

Robyn has more than 20 years' experience growing fruit trees and berries in Southland. She will share information on how to get your first orchard up and running, what varieties to grow, and how to plant and care for them.

Hurdle Making with Mike Alksne

Saturday Session 3B: 3.00pm – 4.15pm

Sunday Session 2B: 12.30pm – 4.15pm

Hurdle Making is an age-old practice, and we feel very lucky to have Michael Alksne coming to Harvest Festival again this year to share his knowledge and experience weaving hurdles. Michael grew up in the Kent countryside in England, surrounded by chestnut and hazel coppice woodland. Now living on a lifestyle block in Edendale, he enjoys creating shelter and garden features using material found growing on his property. At the Harvest Festival, Michael will demonstrate how to make a woven hurdle and participants can have a go!

Foraging with Peter Langlands

Friday all day 9.00am – 2.00pm

Peter will be taking a pre-festival foraging field trip around Southland, sharing in depth his knowledge and experiences foraging in New Zealand. Learn about our diversity of foragable species and add some diversity and flavor to your diet. Also learn some quick, easy and tasty ways to use foraged species. Locally foraged lunch included!

Saturday Session 3C: 3.00pm – 4.15pm

Sunday Session 1A: 10.00am – 11.15am

Peter is an expert forager and an author. He writes about how, where and why to forage, specialising in New Zealand's edible seaweeds. He'll show and tell us all about the foods we can forage for free, the key aspects of their utilisation, and have on hand his guide to edible seaweeds of New Zealand.

Make your own Beeswax Wraps with Michelle Nicol

Saturday Session 3D: 3.00pm – 4.15pm

Sunday Session 1C: 10.00am – 11.15am

Learn how to make your own reusable food wraps! If you would like to bring your own fabric to turn into a beeswax wrap, feel free! Cost includes additional \$10 material fee. And you get to take home the wraps you make!

Bioregional Herbalism with Stephen Parker

Sunday Session 3D: 3.00pm – 4.15pm

Bioregional awareness teaches us in specific ways. It is not enough to just 'love nature' or to want to 'be in harmony with Gaia.' Our relation to the natural world takes place in a place, and it must be grounded in information and experience. — Gary Snyder

In this workshop we will explore concepts of bioregional herbalism, of connecting to place and culture through local wild medicinal plants. What are some of the medicinal plants, introduced and native that thrive in this place, how can we deepen our connection and really get to know these plants? We will focus on making an immunity tonic with elderberry and/or an iron tonic with nettle and dock... and chat about things herbal!

Evening Events

Harvest Ceilidh Evening with Gary Elford and his band

7pm, Flecks Hall Riverton

Come along and kick your heels up for an evening of live music, singing, dancing & good company all in celebration of the harvest! Suitable for all ages especially yours! Come dancing or if you're a sitter, bring a cushion and just enjoy the music. Gary Elford will call the dances, so no experience needed! Bring a bottle of your favourite cheer and a friend if you wish! **Ticket cost: \$10 adults, \$5 Children** ~ Soup & bread will be available for purchase.

Harvest Potluck Feast

7pm, Flecks Hall Riverton

Bring a plate of food to share and celebrate the beginning of the 12th Harvest Festival! Please bring a potluck dish or something to share and anything you would like to drink! Koha at the door.

Open Talks and Free Events in the Big Marquee

Gardening Q&A with some of our favourite local growers

Saturday: 11.30am

Gardening Q&A session with some of our favourite local gardeners including Wendy De Boer, Carla De Boer from Basil and Baylys (Sustainable Heritage Produce and Plant Nursery) in The Catlins; Bart Acres from Ōtepoti Urban Organics; and Anna & Casey from Lora River Farms. Come along with all your gardening questions!

Ecosystems by the Square Meter with Nick Kiddey

Saturday: 2.30pm

Learn how the environmental nightmare that is the verge can be transformed into a thriving ecosystem that supports the needs of Council's roading infrastructure while providing widespread benefits to homeowners, neighbours and nature.

Regenerative Agriculture Panel with Hamish Bielski, Peter McDonald, and Guillermo

Sunday: 11.30am

Regenerative farming is the new kid on the block in the farming world and looks to be the way of the future. The regenerative practices are inspiring, sensible, and challenging conventional agriculture in an encouraging way. Three regenerative farming practitioners: Hamish Bielski, Peter McDonald, and Guillermo Humble will describe their "changes of heart" and approaches to farming in a panel discussion moderated by Robert Guyton.

Relocalising Southland with Robyn Guyton

Sunday: 2.30pm

In the next 10 years the most important thing for us to do is re-localise our basic needs, things that we can grow and produce locally. This will not only enable us to be more resilient to any natural or man-made disaster, but will have a dramatic and positive effect in our communities. Robyn and the South Coast Environment Society have many projects addressing this like the Open Orchard project, sustainability workshops and the Longwood Loop. What is your passion? It is time for action!

Champion of the Harvest Competition

Saturday and Sunday: 12.45pm

Our annual competition will be taking place during the day on both Saturday and Sunday this year. Come along out to the big marquee with the best of your harvest and preserves. Or come along and watch as our local gardeners compete for the elusive title of Harvest Champion!