

	Urban Homesteading Room 123	Local Cookbook Authors Room 124	Kids' Classroom Room 126B	Butcher's Block Room 125
11:15 a.m.	<i>Composting 101</i>	<i>Meat Lite</i>	<i>Watermelon Magic</i>	<i>Whole Goat</i>
Expert(s)	Mark Highland, Organic Mechanics Soil	Tara Mataraza Desmond & Joy Manning Almost Meatless	Rich Hoffman, filmmaker	Bryan Mayer, Kensington Quarters
Overview	Learn to make your own backyard compost from kitchen scraps and garden debris	Maximize flavor and minimize cost with high-quality meat, whole grains and seasonal produce	Follow 6-year-old Sylvie as she grows watermelons from seeds in this time-lapse short film	Mayer will partner with Wyebrook Farm for this expert demonstration
12:15 p.m.	<i>Backyard Chicken Basics</i>	<i>Stumped for Sides</i>	<i>Watermelon Magic</i>	<i>Tasty Sausage</i>
Expert(s)	Jamillah Meekins & Liz Manko, Philadelphia Backyard Chickens	Tara Mataraza Desmond Choosing Sides	Rich Hoffman, filmmaker	Tony Page, Rooster Street Provisions
Overview	Enjoy fresh eggs from your backyard and explore chicken legalization efforts	Put local, seasonal ingredients from on-site vendors to work in a trio of creative side dishes	Follow 6-year-old Sylvie as she grows watermelons from seeds in this time-lapse short film	Page and farmer Nolan Thevenet of Stryker Farm will make fresh pork sausage
1:15 p.m.	<i>Intro to Beekeeping</i>	<i>Preserving w/ Natural Sweeteners</i>	<i>Plant and Squirm</i>	<i>The Veal Deal</i>
Expert(s)	Don Shump, Philadelphia Bee Co.	Marisa McClellan Food in Jars, Preserving by the Pint	Rania Campbell-Cobb & Allie Wilson, Cloud 9 Rooftop Farm	Sue Miller, Birchrun Hills Farm
Overview	Become an apiarist or hone your skills in this class on the care and management of honey bees	Substitute local honey and other natural sweeteners in home-made jams, jellies and preserves	Learn about soil and seeds and befriend the wiggly worms that make composting possible	Miller and Chef Sean Weinberg of Restaurant Alba will showcase veal
2:15 p.m.	<i>Edible Landscapes</i>	<i>Going Beyond Kombucha</i>	<i>Cooking Up Stories</i>	<i>Embracing Rabbit</i>
Expert(s)	Annie Scott & Jeff Lorenz, Tina Terra Firma	Amanda Feifer Ferment Your Vegetables	Martha Cooney & Shayna Marmar StoryUp! & HoneyPie Cooking	Andrew Wood, Russet restaurant
Overview	Choose the best edible plants for functional landscaping in small urban spaces	Explore veggie-based fermented drinks and other probiotic beverages for the whole family	Prepare fresh tortillas for tacos and dream up stories in this healthy cooking workshop for families	Chef Wood and farmer Kim of Brooke-Lee Farm will break down a whole rabbit
3:15 p.m.		<i>Cooking from Liguria</i>		
Expert(s)		Jeff Michaud Eating Italy		
Overview		Prepare (and sample!) fresh Ligurian corzetti with clams, tomato and peperoncino		