



Spring and Summer Workshops! APPLY NOW ONLINE!

All workshops are posted at <https://www.castlehill.org/workshops/#spring-2018>

Beer & Clay, with Devil's Purse Brewing Co.

Wednesday May 2, 2-5pm
Matt Belson and Brian Taylor
\$75

Join us for a celebration of craft beer with brewer and co-founder Matt Belson of Cape Cod's own Devil's Purse Brewing Co. In this workshop, students will learn about the rich history of beer, the ingredients that form a perfect brew, and about the brewing process itself. Students will explore various styles of beer, discover tasting notes, and learn about pairing beer with food. If you are beer obsessed or simply want to enjoy a local brew (and homemade pretzels!) on a spring day, this workshop is for you.



The last hour of class we'll get dirty with a fun clay project where you'll make your own flight tray with Brian Taylor.

Matt Belson is a co-founder of **Devil's Purse Brewing Co.**, a craft brewery dedicated to the pursuit of making exceptional handcrafted beers on Cape Cod located in South Dennis.

Writing from Your Kitchen Table

Wednesdays May 2-23, 5-8pm
Elspeth Hay
\$300

This is a workshop for writers and cooks who want to combine their two passions. We'll read essays from food writers past and present, and learn how to write from a very personal place about a very common, often shared experience. Open to writers of any level; bring 2-3 favorite recipes.

Elspeth Hay is a cook and a writer and the creator of WCAI's Local Food Report. She's written several cooking columns for New England newspapers and magazines and tells stories online at diaryofalocavore.com.



The Visual Journal: Investigating Design & Communication

Thursdays May 3-17, 10am-1pm

EK Metsker

\$225

What is graphic design? How do we communicate visually? In this workshop we will explore fundamental elements of graphic design and practice projecting ideas and experiences through visual content. The focus will be to develop skills on facilitating better explorations and understandings of what we perceive. In this class we will develop a tool for representing each artist's voice and experiences through layout design and development of deeper 'visual' thinking. The journal will be a personal creative book that enables each individual to illustrate and document their discoveries in a visually enticing manner. A range of drawing, painting, and collage materials will help you to explore and archive ideas. Students are asked to bring a standard, ready-made, bound sketchbook along with a collection of found media and materials. All levels welcome to join, create, and inspire!



Emma-Kate, aka EK, is an artist, teacher, and creative collaborator. Emma-Kate has her Bachelor of Arts in Studio Art as well as Business and Management from Wheaton College, MA. Emma-Kate is currently a member of the Castle Hill team. Her artistic practice stems across graphic design, mixed media, and sculpture. See more from EK via ekstudiodesigns.com

Vegetable Gardens 101

Thursday May 10, 4-6pm

C.L. Fornari

\$25

Whether you're totally new to vegetable gardening or you have a few years under your belt, there are always new things to learn. In this talk we'll explore the challenges that Cape Cod veggie gardeners face, plus strategies for dealing with insects, diseases, and animals. You'll learn about the difference between heirlooms and hybrids, and hear the pros and cons of tilling and no-till gardens. Bring all of your questions about how to raise the tastiest food on earth!

C.L. Fornari is the author of six books including *Coffee for Roses* and *The Cocktail Hour Garden*. She hosts a weekly radio program on WXTK every Saturday and is a speaker who frequently presents to a variety of audiences. C.L. is also the resident plant geek at Hyannis Country Garden, a family owned garden center, where she runs their consultation service. Her website and blog can be found at www.GardenLady.com. She grows all manner of plants at Poison Ivy Acres in Sandwich, where her favorite thing is to walk into the vegetable garden and ask, "What's for dinner?"



For the Love of Pie!

Tuesday May 15, 1-4pm

Jennie Edgar

\$75

Join us for an adventure in all things pie! In this workshop, we'll learn how to make all-butter pie crust by hand and with a food processor, as well as how to prepare the filling, decorate the pie, and bake the pie to golden perfection. Each participant will leave the workshop with their own pie crust to take home, printed notes including recipes, and will have tasted a pie made by the collected effort of the participants. We can discuss many other things too: blind baking, gluten free crusts, the business of baking, and more. Pie is an art, a joy, and a necessity. Learn the skills to make a pie for any season for your family, your friends, and for yourself!

Jennie Edgar is the founder and baker for The Kindred Bakery where she makes pies and other baked goods using organic ingredients and alternative flours. You can find her at the Truro Farmers Market, and learn more by visiting www.thekindredbakery.com. Jennie lives in Truro with her family.



Kombucha 101

Saturday May 19, 10am-1pm

Molly Costa and Amy Costa of Cape Cod Kombucha

\$85

If you know what kombucha is, you are already one step ahead! In this workshop you will learn what this "wonder-drink" is exactly and participate in making your own first batch to take home. The process is simple but trusting your SCOBY can be scary at first (what's a SCOBY? You will find out and take one home!). Samples of a completed batch will be provided. We will troubleshoot potential problems so that you will feel comfortable taking your process home with you. We will open the channels of creativity with a multitude suggestions of how you can flavor your finished product and provide all the tips and tricks to get the natural carbonation that makes this beverage so delightful!

Tuition includes kombucha starter kit for you to take home!

Molly Costa and **Amy Costa** launched Cape Cod Kombucha in 2016. They are passionate about using local ingredients whenever possible, sourcing cranberries from the dunes of Provincetown, beach plums from the beaches of Truro, and concord grapes from a backyard in Wellfleet. Collaborating on new flavors that taste good and make you feel your best is the goal result of their fermentation process.



Clams 101

Tuesday May 22, 12-3pm

Jim O'Connell

\$75

Local shellfisherman **Jim O'Connell** will take students on a unique tour of his shellfishing grant on the flats of Wellfleet to discover the art of Cape Cod clamming. Jim will present on all things clams, including history, anatomy, and the clamming trade on Cape Cod. Students will walk away with a newfound appreciation for these small creatures and for how they arrive on the dinner plate. Students can cap off their day on the flats by enrolling at a discount in a culinary workshop led by **Lorraine Piver** in the kitchen at Castle Hill to make a delicious clam-filled meal.



Cooking with Clams

Tuesday May 22, 5-8pm

Lorraine Piver

\$75

Join Lorraine to learn how to prepare local clams the Cape Cod. Students will learn the tricks to cooking the iconic clam chowder with fresh and local ingredients, including clams from local shellfisherman Jim O'Connell, who will be leading a clamming workshop earlier in the day (available at a discount for students taking both Clams 101 and Cooking with Clams). Her chowda is "old school" New England style and guaranteed not to be thick enough for a spoon to stand up in, though still perfectly rich and creamy. Lorraine will also introduce students to the often overlooked sea clam, teaching how to shuck, clean, and cook this sweet, mild, and meat filled variety. Bring your own wine/beer.



Lorraine Piver has been watching her Portuguese and Italian parents cook for her entire life. This dish was one of their specialties and she brings her passion for cooking fine food to this workshop. You may know Lorraine from previous culinary classes at Castle Hill as the assistant to the chefs. She can be found hard at work at the wood-fired pizza oven during our special events.

Castle Hill Community Garden

March 1 – October 31, 2018

Enjoy your very own Community Garden plot at Edgewood Farm! There are ten 6' x 8.5' beds available to rent for the growing season on a first come, first served basis. Edgewood Farm has historic value and a rich agricultural history – come be a part of that history!

12th International Encaustic Conference

Friday June 1- Sunday June 3, 2018

An annual interdisciplinary event in Provincetown, MA, bringing a community of artists together with gallerists, curators, critics and collectors engaged with wax, printmaking, mixed media, professional practices and more. The 12th International Encaustic Conference is directed by Cherie Mittenenthal and produced by Truro Center for the Arts at Castle Hill.

Keynote Speaker: Sharon Butler

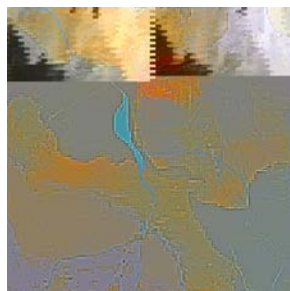
A painter and arts writer, Sharon Butler the founder and editor of Two Coats of Paint, the influential New York –based art blogazine. She has been awarded grants from numerous organizations, including the Creative Capiatl/Andy Warhol Foundation and the Pollock-Krasner Foundation. In 2015, she was the Patricia Highsmith-Pilgam Fellow at Yaddo and the inaugural artist-in-residence at Counterproof Press at UConn. She has shown work at NADA New York and Pulse Miami Beach, and is represented by Theodore: Art in Brooklyn. Butler teaches at the Pennsylvania Academy of the Fine Arts and the Parsons School of Design at The New School.

Visit our website www.castlehill.org to see more!

Registration: \$650

Don't forget to sign up for a pre (May 29-May 31) or post (June 4 – June 7) conference workshop! With workshops taught by Lisa Pressman, Sherrie Posternak, Dale Roberts, Keynote Speaker Sharon Butler and many more!

You do not need to attend the conference to take a pre or post conference workshop.



Beyond the Plate: A Symposium of Food, Writing and Community

Saturday June 9, 2018

Join us for a captivating gathering of food and conversation at Truro Center for the Arts' Edgewood Farm. Our first ever food symposium will bring together renowned chefs and food writers, as well as farmers and local food advocates to celebrate all things food and to consider our complex relationship with it. Participants will attend compelling panel discussions and will take part in a variety of lectures, workshops, and demonstrations led by the symposium's featured presenters. Attendees will have ample opportunity to mingle over locally sourced lunches and a Saturday evening gathering. The symposium will culminate with an intimate dinner at Ceraldi in nearby Wellfleet, which will highlight local foods and farms over a set menu and wine pairings (**limited seats available**).

Featuring: Former *Gourmet* magazine team Ruth Reichl, Bill Sertl, and John "Doc" Willoughby, and local favorites Ali Berlow, Michael Ceraldi, Sarah Leah Chase, Nicole Cormier, Elspeth Hay, Drew Locke, Meave McAuliffe, Raina Stefani, Paul Tasha, Sarah Waldman, and more!



BEYOND THE PLATE

A SYMPOSIUM OF FOOD, WRITING, AND COMMUNITY

