Soil Association Organic Farm School at Wortley Hall Walled Garden Organic Food Growing Master Classes

Saturday 22nd March: SOIL. Introduction to understanding what you need to know about this fundamental topic, good soil being the key to healthy crops. Methods of identifying types of soil, improving soils with green manures and conditioners. Preparing soil for crop growing.

Saturday 29th March: COMPOST. How to make and use compost and leafmould for healthy and productive crops from your garden. Making your own compost for raising seedlings and containerised crops. Making and using liquid feeds and plant tonics.

Saturday 5th April: PROPAGATION. Economical ways of making more plants from seeds and plant material, including sowing in cells and modules; layering, dropping and grafting. Some demonstrations and practical activities should be available.

Saturday 12th April: CROPS. Exploring the range of crops we can grow in our region, including cultivation methods, weeding techniques, rotations, intercropping, catch cropping, extending the season/forcing and growing under cover (polytunnels, greenhouses, cloches

Saturday 26th April: HERBS & WILDLIFE: Tips for growing useful herbs (for the kitchen, for medicine, for liquid feeds), attracting (the right kind of) wildlife, and companion planting. Also introduces the topic of organic approaches to pest & disease prevention & control.

Saturday 3rd May: FRUIT. Exploring the range of fruit crops and their suitability to your garden. Planting, cultivation and pruning methods. Pest and disease prevention, harvesting and storage methods.

All sessions run from 10am-1pm

£15 per person per session Book for just the ones you want or £75 for all 6 sessions. Advance booking essential. Concessions available - please ask. Please contact Darrell Maryon, Head Gardener & Course Tutor: Tel: 07768 932613 Email: wortleyorganic@rocketmail.com



Wortley Hall Walled Garden is a one hectare organically certified market garden near Sheffield and Barnsley, managed by Heeley City Farm as part of its Local Food Project.





