

Feed. Build. Repair. Up! Skilling Festival – Mahone Bay Centre, 45 School Street – Saturday, October 5<sup>th</sup> 2024

<b>Time</b>	<b>Description of the Event</b>	<b>Location</b>
8:30am	Registration starts and doors are open to the public	Lobby
9:00am – 9:20am	Kick-off event – Mayor David Devenne (Town of Mahone Bay), Bob Cervelli (Transition Bay St. Margaret's) and Amanda Montgomery (Mahone Bay: An Adaptive and Resilient Community)	Large Conference Room
Travel Time		
<b>9:30am–10:30am</b>	<b>Session 1</b>	
	Backyard Beekeeping with Peter Beaudette and David Walton	Hennigar Room
	Learn How to Build a Food Forest with Wes Johnson	Hennigar Room
	Microbiotic gardens by the moon signs with Dora Schmidt	Large Conference Room
	Refurbishing tools (shaving horse) and handle making with Gregg Clause	Large Conference Room
	Kitchen Tools (care and sharpening) with Andrew Lowe	Large Conference Room
	Bicycle Repair with Al-the-Bike-Man	Large Conference Room
	Public and Private Writing for Healing & Action with Dawn Smith	Outside
	Mahone Bay Community Land Coop with Tom Webb	Small Conference Room
	Fermentation 101 with Philip Moscovitch	Kitchen
	Bake two simple loaves of bread with David Jarvis	Kitchen
Travel Time		
<b>10:45am–11:45am</b>	<b>Session 2</b>	
	Backyard Beekeeping with Peter Beaudette and David Walton	Hennigar Room
	Learn How to Build a Food Forest with Wes Johnson	Hennigar Room
	Upholstery and repair with Charlotte Roblee	Large Conference Room
	Moon time green and air-dried wood furniture and traditional farm equipment: harvesting, construction and finishing with Gregg Clause	Large Conference Room
	Talk on off-grid, self-sufficiency, living off the land with Darrin Swinamer	Large Conference Room
	Gardening and forestry tools (care and sharpening) with Andrew Lowe	Large Conference Room
	HomeShare Happiness Help with Dianne McDonald et al.	Small Conference Room
	Cooking From Scratch with Suzanne McCartney	Kitchen
	Bake two simple loaves of bread with David Jarvis	Kitchen
11:45am – 1:00pm	Lunch	
<b>1:00pm–2:00pm</b>	<b>Session 3</b>	
	Mending with Amanda Williams	Hennigar Room

	Microbiotic gardens by the moon signs with Dora Schmidt	Large Conference Room
	Gardening and forestry tools (care and sharpening) with Andrew Lowe	Large Conference Room
	Mead and Country Wines with Shayne White	Large Conference Room
	HomeShare Happiness Help with Dianne McDonald et al.	Small Conference Room
	Fermentation 101 with Philip Moscovitch	Kitchen
	Hot water bath canning with Cam Farnell	Kitchen
Travel Time		
<b>2:15pm–3:15pm</b>	<b>Session 4</b>	
	Mending with Amanda Williams	Hennigar Room
	Tool sharpening (general techniques) with Andrew Lowe	Large Conference Room
	Raising Chickens with Karen Llewellyn and Claudy Levy	Large Conference Room
	Mead and Country Wines and Shayne White	Large Conference Room
	Public and Private Writing for Healing & Action with Dawn Smith	Outside
	Mahone Bay Community Land Coop with Tom Webb	Small Conference Room
	Hot water bath canning with Cam Farnell	Kitchen
	Cooking From Scratch with Suzanne McCartney	Kitchen
Travel Time		
3:30pm-4:30pm	Pro-active Global Café	Large Conference Room

ALL DAY

<b>Booths</b>	<b>Location</b>
Food Forest & Permaculture: Roots, Soil Health, Biomass Relationships with Rosemarie Lohnes, Helping Nature Heal	Mahone Bay Centre, Front Lawn
E-bike Demos with Rose MacEachran, Sweet Ride Cycle	523 Main Street, Mahone Bay
Ropeworks, Knots, and Splicing with Gregg Little	Mahone Bay Centre, Hallway
Methods of Waste Reduction with Angela Taylor, Region 6	Mahone Bay Centre, Hallway
Static Sewing Display by Amy Sullivan	Mahone Bay Centre, Hallway
Community Asset Mapping with Mahone Bay: An Adaptive and Resilient Community	Mahone Bay Centre, Hallway