

**WOODEN BOAT SHOW
EVENT MINI-COURSES**



Saturday, June 21: 10am & 2pm

We're highlighting small tastes of some favorite courses as two hour mini courses during the 17th Wooden Boat Show. Participate in a 2 hour hands-on mini-course: Pre-registration required, space is limited. Tuition: \$25

Register online or call 888-387-9762 *North House members/event passholders receive \$5 off tuition. Please call to register with this discount, as it can't be applied online.*

10:00 AM

Wood-Fired Artisan Bread Baking with Candace Lacosse

Artisan bread is all the rage, but at North House, we've been pulling crispy crusts and steaming dough out of our harbor-side wood-fired oven for years. With instructor Candace LaCosse you'll learn to bake delicious focaccia that you can replicate in your own home oven. Discover the magic of wood-fired baking and taste the delectable results.

Ages 10+w/ adult. \$5 materials fee

Camp Craft with Lindy Lind

The focus of this class is on turning readily available renewable natural materials into serviceable and sustainable camping equipment and implements. First we will turn willow shoots into strong flexible bindings called Withes. Then we will turn the Withes into long lasting and serviceable locking Carabineers to take on your next camping trip! Students will also make whistles out of willow or tamarack saplings, boil a kettle on a Swedish Candle, help craft a Voyageur style pot hanging tripod, carve pot hooks, and be inspired by a plethora of other natural wilderness camping equipment to be shared with students and explained during the class. **Ages 8+ w/adult. Materials Fee: \$5**

Weaving a Birch Bark Knife Sheath with Jarrod Stonedahl

Try your hand with one of our favorite materials: birch bark. Learn to weave a custom sheath that fits your favorite knife. We'll cover all the basics of birch bark weaving in this short but intense class. Bring your favorite knife.

Materials Fee: \$10

2:00 PM

Wood-Fired Artisan Bread Baking with Candace Lacosse

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Ages 10+w/adult. \$5 materials fee

Spinning: An Intro with Allen Holzhueter

Humans have been spinning fibers for thousands of years. Rope, cording, yarn, thread all begin with spinning a fiber. In this mini-course we will explore some of these fibers and the tools used from the spindle to the "modern" spinning wheel (invented about 1500). So if you ever wanted to try your hand at spinning, this is your chance. We will begin with wool and look at other fibers too: cotton, flax, mohair, alpaca and modern fibers from corn, soy and bamboo (yes, we have tried everything!). We will be using the original spinning tool, the drop spindle to introduce you to the world of spinning. Time permitting there may be chance to sit down and try the spinning wheel also. **Materials included.**

Firestarting with Mike McCall

Whether the spark is from a bowdrill, flint, magnifying glass or match, there's something deeply satisfying in the warm crackle and pop as a fire catches. Mike McCall (aka Flint Eastwood) has a few tricks up his sleeves (and mushrooms in his pocket!) to turn you into an efficient fire starter. Children ages 10 and up welcome when accompanied by an adult.

Ages 10+ w/adult. Materials included.