

Instructor Retreat: April 10-13, 2014

Schedule & Overview

Thursday, April 10

Lathe Building begins

Open Studio begins

Friday, April 11

9am: Project Sessions Continue: Lathe Building and Open Studio

Project Sessions Begin: Cutting Boards & Butter Knives, Forging Kitchen Knives and Stacked Handle Cutlery

Noon: Brown Bag Lunch, *State of the Union* with Greg and Jessa, discussion to follow

6pm: Russ's Famous Chili (and beer!), *Turning Twenty 2017: Recollections, Ideas & the Book*

Saturday, April 12

9am: Project Sessions resume: Cutting Boards, Forging Knives, Stacked Handle Cutlery

Project Sessions begin: Table Top TLC, Breads with Amy

Noon: Lunch Soup Potluck: presentation from the Facilities Committee on *Campus Evolution*, discussion to follow

6pm: Pizza Feed, *Show & Share*: please bring your latest work to share with the group

Sunday, April 13

9am: Coffee, handmade bread and conversation before the road

Project Sessions: Handmade Goods for North House

Our goal this year is to spend time crafting together as well as share in conversations about the future of North House, the classroom, and the state of the world of craft in general. To that end, we've scheduled several projects you can choose to be part of: try something totally new to you and leave behind something to enhance campus OR lend a hand in your area of expertise. Or, come and make something we haven't even thought of: your ideas are more than welcome! All sessions will break for the group discussions and activities. No tuition. Materials fee only for projects you want to take home.

THURSDAY-FRIDAY-SATURDAY all day, 9am-5pm

Open Studio

Here's opportunity to create the resources you always wished North House had! Whether it's coat hooks, wooden spoons, felted potholders, oven tools or something simple that will enhance the quality and charm of campus, we welcome your creative inclinations and have a budget for materials. Large installations will require some advance discussions; just let us know if you have something in mind

Lathe Building with Jarrod Stonedahl and Roger Abrahamson

Jarrod and Roger will be building 8 spring pole lathes for use at North House. They may be in need of helping hands; if you're interested, please let us know.

FRIDAY-SATURDAY, all day, 9am-5pm

Cutting Boards & Butter Spreaders with Fred

There's always a need for small cutting boards here on campus: at lunch, for pizza prep and the occasional bread class. With Fred, carve and finish smaller boards for use in the North House kitchen areas. As time allows, he'll move on to butter spreaders that can be displayed in our soon-to-be-installed spoon rack so that students can experience the joy of using wooden utensils. No experience necessary.

Stacked Handled Cutlery for the Kitchen with Mike Schelmeske and Harley Refsal

Using antler, bark and burl, you'll create utensils for the North House kitchen: pizza cutters, spatulas, cheese slicers and knives: they'll all be part of the North House kitchen. As time allows, you can feel free to undertake a project to take home as well (materials fee applies). No experience necessary.

Forging Kitchen Knives with Robert Burns

New instructor Robert will be in the Blacksmith Shop crafting knives for use in the North House kitchen. This is more of a work session than a teaching session; if you've got some forging experience and would like to work on this, please do!

SATURDAY all day, 9am-5pm

Table-Top TLC, intern organized

Lend a hand sanding and refinishing our workbenches. There's several that are in need of a little attention and care. It's not glamorous, but the results sure look good when you put a pizza on top of them. No experience necessary.

Bread Baking with Amy James

This session is just for fun. If you're curious about bread baking and the wood-fired oven, sign up to bake bread with Amy. This will also be a session to talk about course structure, teaching techniques and classroom challenges. There will be bread to take home AND bread to share on Sunday morning.

How it Works

Meals:

- Friday dinner: provided by North House
- Saturday lunch: We'll make a big pot of soup, everything else will be potluck-style to share
- Saturday pizza dough, please bring toppings and more!

Lodging: In an effort to assist with low cost lodging options, we've got a group of volunteers who are willing to have you as a house guest for the weekend. If you'd like us to set that up, please indicate that on the reservation form. There is also space in the instructor bunk house of course.

Saturday Night: Everyone is invited to take part: please bring a jump drive with photos or a few slides or samples of whatever you've been exploring to share with the group, about 5-10 minutes of material. We'll organize the flow of the evening that day.

Travel Stipends: We have a limited budget to assist people as needed with covering their travel costs. If assistance with mileage would make it possible for you to come, please let us know and we'll do what we can.

RSVP HERE:

<https://docs.google.com/forms/d/1E57vWaxy3yd11KSFKMldi7bYVjedoZSO5hivbxBKEms/viewform>