

Beechworth Honey presents...

BEECHWORTH
**LOST
ARTS
SERIES**

Kitchen | Garden | Craft

AUTUMN 2017 MARCH - APRIL - MAY

lostartsseries.com.au |



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BEECHWORTH LOST ARTS SERIES

Join us for the Autumn Beechworth Lost Arts Series. You will be inspired by chestnuts, hearty cooking, crafts by the fire and delicious delights - the best of our region.

In this second series, the artisans, producers and eclectic locals of Beechworth and surrounds join forces to present a series of cooking, gardening and craft classes and workshops themed around the Lost Arts.

Come share a few hours with us and reconnect with your kitchen, garden or inner crafter, taking home your new skills to share with family and friends.

3 MARCH – 28 MAY 2017

2 - 4 hour classes most Friday, Saturday & Sundays

The Hive Kitchen at Beechworth Honey
87 Ford Street, Beechworth VIC 3747

BOOKINGS & PRICES

lostartseries.com.au
03 5728 1433



4 MAR	Curry Pastes	\$50 - 14 guests	Pg 4
17 MAR	Flavoured Butters & Sauces	\$50 - 14 guests	Pg 4
18 MAR	Honey vs Sugar - Successfully Replacing Sugar with Honey	\$30 - 21 guests	Pg 4
19 MAR	Floral Hand Ties & Happiness - Posies for the Home	\$65 - 21 guests	Pg 4
24 MAR	Hosted Blossom to Blossom Cycle Ride	\$30 - 25 guests	Pg 5
25 MAR	A Quick Introduction to Botanical Art	\$60 - 12 guests	Pg 5
26 MAR	Tuscan & Umbrian Cooking School with Patrizia Simone	\$140 - 10 guests	Pg 5
1 APR	To Hive of Not... Hobby Beekeeping with Beechworth Honey	\$250 - 20 guests	Pg 5
2 APR	Make a Macrame Plant Holder	\$40 - 15 guests	Pg 6
7 APR	Cooking for Kids... School Holiday Fun!	\$40 - 12 guests	Pg 6
9 APR	Risotto & Gnocchi... & their Delicious Off-Spring with Patrizia Simone	\$140 - 10 guests	Pg 6
23 APR	Hosted Blossom to Blossom Cycle Ride	\$30 - 25 guests	Pg 6
29 APR	Simple Home Made Egg Pasta	\$30 - 12 guests	Pg 7
6 MAY	The Lost Art... Homemade English Muffins	\$40 - 21 guests	Pg 7
7 MAY	The Art of Balance & Asian Cooking with Sally Lynch, Taste Trekkers	\$160 - 12 guests	Pg 7
11 MAY	Bee Beautiful - Natural Honey in Lotions & Potions	\$50 - 21 guests	Pg 7
14 MAY	Bee Cause High Tea - Mother's Day Delight	Adults \$40, Kids \$30	Pg 8
20 MAY	MYO Coil Baskets with Morning Tea	\$45 - 15 guests	Pg 8
21 MAY	Beekeepers Breakfast	Adults \$30, Kids \$20	Pg 8
26 MAY	The Lost Art... Homemade English Muffins	\$40 - 21 guests	Pg 8
27 MAY	Seasonal Dips & Dressings	\$40 - 18 guests	Pg 9
28 MAY	Gluten Free Pastry	\$60 - 10 guests	Pg 9

SAT
4 MAR

10AM
-
12PM



CURRY PASTES \$50 - 14 GUESTS

Presented by Sally Lynch, Taste Trekkers

Curry made with your own paste is nothing short of magical. Learn about cracking coconut & getting the most from your spices, tricking up your curry in a hurry in its final moments & making entertaining a breeze. Includes Thai yellow curry paste, red curry paste, peanut curry paste, jungle curry, curry powder...& so much more. Lunch provided....curry of course!

FRI
17 MAR

10AM
-
12PM



FLAVOURED BUTTERS & SAUCES \$50 - 14 GUESTS

Presented by Sally Lynch, Taste Trekkers

Ever wondered how some people take a regular meal & make it insanely tasty all with a quick punchy sauce or butter? We will travel briefly all over the world... Asia & the Mediterranean. Includes spiced plum sauce, yellow bean soy dressing, Vietnamese dressings & dippers, sauce & butters for fish & meat, & sauce to cook in. Lunch provided...something saucy!

SAT
18 MAR

10AM
-
12PM



HONEY VS SUGAR - SUCCESSFULLY REPLACING SUGAR WITH HONEY \$30 - 21 GUESTS

Presented by Beechworth Honey

Natural is best - join this talk & demonstration to explore the simplicity & benefits of replacing processed sugars in your diet. Replacing sugar with honey is an art. Discover how to use honey more effectively in cooking & reward yourself for making the switch.

SUN
19 MAR

10AM
-
12PM



FLORAL HAND TIES & HAPPINESS - POSIES FOR THE HOME \$65 - 21 GUESTS

Presented by Gina Kromar, Beechworth Floral Designs

Have you ever wanted to enrich your dinner table or create a posy for your home? Learn how to make your own decorative posy & indulge your creative talents in this fun 2 hour workshop. Includes all materials & tools to create your design to take home.

FRI
24 MAR

10AM
—
12PM



HOSTED BLOSSOM TO BLOSSOM CYCLE RIDE

\$30 - 25 GUESTS *Presented by Beechworth Honey*

Follow your nose like a bee, discover hidden paths & get back to nature as you pedal around historic Beechworth. Experience special locations like the beautiful towering White Gum & the 400 year-old Apple Box 'But But' tree. After the ride, relax & taste each varietal honey produced from the majestic flora you have discovered. BYO bike. Hire bikes available. Easy/beginner hosted bike ride.

SAT
25 MAR

9AM
—
1 PM



A QUICK INTRODUCTION TO BOTANICAL ART

\$60 - 12 GUESTS *By Christine Cansfield-Smith*

Botanical art is a highly specialised & very old art form of painting & drawing plants in fine detail & with artistic expression. Learn the tools & techniques in this hands-on introduction by painting a botanical subject in watercolour. Class will concentrate on leaves & flowers of selected Australian native trees. Morning tea & all materials supplied.

SUN
26 MAR

10AM
—
2PM



TUSCAN & UMBRIAN COOKING SCHOOL

\$140 - 10 GUESTS *Presented by Patrizia Simone*

Tuscan food is based on "cucina povera" or "poor cooking" dating from times when food was scarce & the only ingredients available were grown in the garden & gathered from fields. These dishes are tasty & uncomplicated - we'll make pappa al pomodoro, zucchini flowers & draw on other produce from the kitchen garden. Delicious lunch included.

SAT
1 APR

9:30AM
—
4:30PM



TO HIVE OR NOT... HOBBY BEEKEEPING

\$250 - 20 GUESTS *Presented by Beechworth Honey*

Interested in hobby beekeeping? Celebrating our love of bees, Beechworth Honey presents this exciting opportunity as part of the Melbourne Food & Wine Festival. Learn from a beekeeper in-field & discover the inner workings of a honeybee hive, what beekeeping equipment you will require, & how to use it to produce your very own honey... just Bee Cause!

SUN
2 APR

10AM
-
12PM



MAKE A MACRAME PLANT HANGER

\$40 - 15 GUESTS *Presented by Susan Reid, Arcadia*

The retro craft of macrame is back! In this session we will use twine & beads to make a hanger for a vase or potted plant. Once you have mastered the basic macrame knots, you can craft wall hangings, bags or even jewellery. Delicious morning tea & all materials supplied.

FRI
7 APR

10AM
-
12PM



COOKING FOR KIDS... SCHOOL HOLIDAY FUN!

\$40 - 12 GUESTS *By Sally Lynch, Taste Trekkers*

Create your own little masterchefs this school holidays in this fun, 2-hour adult with child hands-on cooking class. Who doesn't love pizzas & ice-cream sandwiches! Learn how to make your very own easy peasy pizza dough & cookies, before creating, cooking & then feasting on your delicious delights. A great activity to enjoy with your children.

SUN
9 APR

10AM
-
2PM



RISOTTO & GNOCCHI... & THEIR DELICIOUS OFF-SPRING! \$140 - 10 GUESTS

By Patrizia Simone

Risotto & gnocchi difficult to make? We disagree. Learn how to make risotto & its off-spring like Sicilian arancini & Roman suppli. Gnocchi comes in many forms - simple light dumplings, more sophisticated Tuscan gnudi (naked pasta!) with chestnuts & even filled gnocchi. From just a few basic ingredients you'll end up with many different & tasty dishes you can share with your family. Lunch included.

SUN
23 APR

10AM
-
12PM



HOSTED BLOSSOM TO BLOSSOM CYCLE RIDE

\$30 - 25 GUESTS *Presented by Beechworth Honey*

Follow your nose like a bee, discover hidden paths & get back to nature as you pedal around historic Beechworth. Experience special locations like the beautiful towering White Gum & the 400 year-old Apple Box 'But But' tree. After the ride, relax & taste each varietal honey produced from the majestic flora you have discovered. BYO bike. Hire bikes available. Easy/beginner hosted bike ride.

SAT
29 APR

10AM
-
12PM



SIMPLE HOME MADE EGG PASTA

\$30 - 12 GUESTS *Presented by Beechworth Honey*

Discover the art to delicious, simple home made egg pasta. Prepare a range of pastas & perfect your recipe with newly learned tips & tricks before sitting down to enjoy a delicious bowl of fresh pasta & homemade sauce. Includes pasta & sauce recipes. Take home your creations to delight family & friends.

SAT
6 MAY

10AM
-
12PM



THE LOST ART... HOMEMADE ENGLISH MUFFINS

\$40 - 21 GUESTS *Presented by Beechworth Honey*

Hot home cooked English muffins... drizzled with delicious Australian honey... who could resist! Enjoy this hands-on two hour cooking class as part of North-East Victoria's High Country Harvest festival. Learn simple, effective techniques to making delicious homemade english muffins. Includes a honey tasting master class.

SUN
7 MAY

10AM
-
2PM



THE ART OF BALANCE & ASIAN COOKING

\$160 - 12 GUESTS *By Sally Lynch, Taste Trekkers*

Learn the art of balance when cooking. Hot, sweet, sour, salty & bitter - counterbalancing one off the other to create food that is off the charts! Cook with a new knowledge of what to use & substitute in dishes to create perfect harmony & balance. We will prepare dishes & sauces - both sweet & savoury to demonstrate. The finale will be a banquet of flavours & dishes to enjoy.

THURS
11 MAY

6PM
-
8PM



BEE BEAUTIFUL - NATURAL HONEY IN LOTIONS & POTIONS

\$50 - 21 GUESTS *By Beechworth Honey*

Honey & beeswax have been used in beauty & health regimes for centuries. Make a range of fresh & natural skin care products including conditioners, cleansing treatments & masks to take home & enjoy. Learn how to prepare health potions to improve your sleep, soothe a sore throat & even cure a hangover!

SUN
14 MAY

FROM
1PM
-
4PM



BEE CAUSE HIGH TEA - MOTHER'S DAY DELIGHT

ADULTS \$40, KIDS UNDER 12 \$30 (NO WINE)

Presented by Beechworth Honey

Following on from famous past traditions, join Beechworth Honey for the ultimate bee inspired high tea experience! Receive your very own selection of indulgent high tea treats enjoyed with a glass of Prosecco, honey mead or sparkling honey drink. Tea & coffee included. Enjoy with your Mum this mother's day.

SAT
20 MAY

9AM
-
12PM



MYO COIL BASKETS WITH MORNING TEA

\$45 - 15 GUESTS *Presented by Susan Reid, Arcadia*

Using traditional techniques make a small bowl out of sash cord and baker's twine. Once you have the skill, explore the craft using different materials such as raffia, fabric or natural grasses and twigs from your garden. Hand craft something that you can use and enjoy in your home or give to someone as a gift. Inclusive of all materials, equipment & morning tea.

SUN
21 MAY

FROM
9AM
-
11:30AM



BEEKEEPERS BREAKFAST ADULTS \$30, KIDS UNDER 12 \$20 *Presented by Beechworth Honey*

Around the world, Beekeepers enjoy a hearty breakfast before starting their day. Graze through our decadent buffet version of sweet & savoury delights! Think honey cured bacon, honey ricotta pancakes, baked eggs & sourdough, house made crumpets & porridge drizzled with the ultimate selection of Australian honeys! Includes fresh juices, teas & coffee.

FRI
26 MAY

10AM
-
12PM



THE LOST ART... HOMEMADE ENGLISH MUFFINS \$40 - 21 GUESTS *Presented by Beechworth Honey*

Hot home cooked English muffins... drizzled with delicious Australian honey... who could resist! Enjoy this hands-on two hour cooking class as part of North-East Victoria's High Country Harvest festival. Learn simple, effective techniques to making delicious homemade english muffins. Includes a honey tasting master class.

SAT
27 MAY

10AM
–
12PM



SEASONAL DIPS & DRESSINGS \$40 - 18 GUESTS

Presented by Sally Lynch, Taste Trekkers

Learn to whip up your own hand crafted pots of deliciousness. Sally used to own a wholesale dip & dressing company - learn her secrets in this hands-on workshop. Includes damn good mayonnaise, creamy salad dressing & simple variations to create a total new flavour bomb, as well as warm dips, Moroccan eggplant, labne & yoghurt bread.

SUN
28 MAY

12PM
–
3PM



GLUTEN FREE PASTRY \$60 - 10 GUESTS

Presented by Louise Friend, Garden State of Mind

Gluten free folks, it's pastry time! In this hands on workshop you will learn the finer details of two delicious gluten free basics. Melt in your mouth shortcrust pastry & light as a feather choux. These two will become a kitchen staple when creating sweet & savoury recipes.

CAN'T MAKE THE EVENT DATE OR WOULD LOVE TO TRY A PREVIOUS LOST ARTS CLASS?

GATHER YOUR FRIENDS & BOOK A PRIVATE CLASS TODAY

Old School Crumpet Making - Make Your Own Noodles - Simple Fresh Ricotta Cheese - Delightful Dips & Dressings - Homemade Soy & Nut Milks - MYO Butter, Buttermilk & Cheese - Gluten Free Cooking Classes - Beeswax Candle Making - Successful Seed Bombs - Lemon Curd - Pickles - Bee Friendly Gardening

Many of the wonderful Beechworth Lost Arts Series presenters would be happy to host a private class for your group. Packages are flexible & you may like to combine a few different skill types in your class.

Contact our team to discuss your needs today. Ph: 03 5728 1433