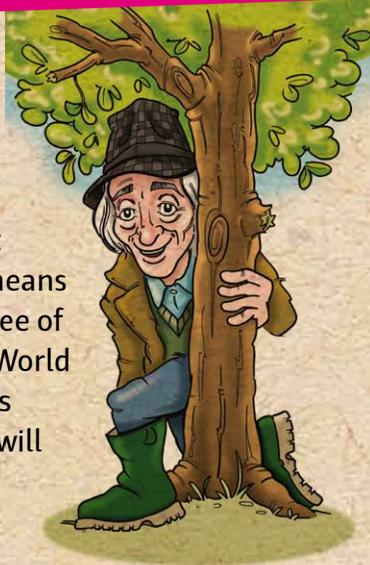


# EVENTS AND WORKSHOPS

## A Year of Centenary Celebrations

2015 marks the centenary year of the late Arthur Hollins. His passion for Mother Nature and commitment to sustainable farming means that Fordhall has been free of chemical fertiliser since World War Two. All of our events and workshops for 2015 will celebrate and share his philosophies of nature, life and health.



### Volunteer Weekends – Get Mucky! 13th-14th June, 10th-11th October, 28th-29th November

Volunteers come in all shapes and sizes and people volunteer for lots of different reasons on lots of different projects. Whether it for experience, to boost your CV, or simply to meet new people and have fun – there is something for everyone. Our volunteer weekends are suitable for most ages and we try to cater for most abilities where possible.

Our volunteer weekends may include fencing, tree planting, coppicing, conservation work, or other maintenance activities that help keep the farm in good shape for all our summer visitors. Make friends, learn something new, be part of Fordhall... and **GET MUCKY!**



### Apple Grafting, Sat 21st March 2015 & Sat 20th February 2016

Learn how to graft four of your own apple trees from other rootstock to create new, strong apple trees and new varieties. Tom the Appleman will also teach knife sharpening skills. **10am-4pm, £65** (includes lunch).

### Basket Weaving (Beginners), Sat 28th March, 18th April, 4th July

Learn with expert tutors Helen and Kelvan Stanley how to create a beautifully woven basket using Somerset willow. Baskets are large enough to hold small logs, laundry or just for decoration! Suitable for most abilities. **10am-4pm, £45.**



### Fermentation, Sat 11th April

Sauerkraut is full of beneficial probiotic bacteria, helps digestion, supports the immune system, helps to detoxify the body and tastes great! Learn first-hand from an expert what works, and what doesn't. Take home one litre of 'kraut'! **10am-12.30pm, £40.**

### Barn Dance, Sat 18th April

Join us for a good ol' knees-up and Hog Roast, with music from The Shropshire Heroes and cash bar selling local ales, wines and ciders. **7pm, £12** (includes Hog Roast & veggie options). Camping available.

### Spring Celebration, Sun 19th April

Lambs, chicks, birds of prey and exotic animals, a worm charming competition, sheep shearing and hoof clipping demos. Plus tractor rides, classic Land Rover displays and a sausage linking competition between our farmer and the butcher! Hands-on muddy activities, puddle jumping and Welly Wanging. **10am-4pm, £2.50 adults, £1.50 children**



### Hedgerow Herbs, Sat 25th April

Join Bee McGovern (medical



herbalist) on a walk around Fordhall to forage for wild herbs that can be used for cooking and medicine. Wrap up the morning with a delicious lunch (incorporating foraged ingredients). **10am-1pm, £20** (includes lunch).

### Dawn Chorus Walk, Sun 3rd May

Share the magic of an early morning walk around Fordhall's fields and the beautiful melody of birdsong with expert 'twitcher', Paul Rutter. **4.30am-9am, £15** (includes Full Shropshire Breakfast).



### Spring Banquet, Sat 9th May

A seasonal communal feast that will celebrate the best local spring produce and have you flocking back for more. The evening's entertainment will be 'Sheep Tales' – a comedic look at the life of a Shepherd that is sure to entertain *ewe!* **7pm, £30**, four course menu and canapés.

### Biodynamic Gardening in Practice, Sat 16th May

An introduction and fascinating insight into biodynamic gardening. Learn how to get the best out of your soil and grow the highest quality produce by working with nature and the cosmos. **10am-5pm, £65** (includes lunch).



### Dairy Day, Tues 26th May

Step back in time and join us for family yoghoürt making. **10.30am-12.30pm**. Price TBC.

### Hemp Building, Sat 30th May

Learn the basics of Hemp Building with international expert Tom Woolley and build a natural hemp wall. Suitable for builders, architects, DIYers and the complete novice. **10am-5pm, £65** (includes lunch).

**Advanced booking is required for our workshops and most of our events. Please call our office to make your booking.**

## Solstice BBQ, Sun 21st June

We'll be making the most of the longest day of the year with a 'slow food' BBQ, drinks in our community garden and a chance to explore the farm with a guided walk by Charlotte Hollins. 5pm until late. **Adults £20, Children £9.50** includes food, tour and your first drink.



## 24 hour Bioblitz, Sat 11th-Sun-12th July

Help us survey the farm for all kinds of wonderful wildlife, including spiders, butterflies, dragonflies, bats, fungi, and mammals. Suitable for adults and children alike. Times TBC, **Free.**



## Muck, Magic and Munch, Weds 5th August

Take a walk around Fordhall and hear the story of organic farming, yoghurt production and community ownership directly from Charlotte Hollins, followed up by a gourmet Ploughman's Buffet and cakes from Arthur's Farm Kitchen. **10am-1pm, £20** (includes lunch).

## FordFest – A local beer and music festival, Sat 22nd August

Family friendly festival with local bands and local ales, wines and ciders. Hay-pit, circus fun, games, barrel rolling, pie competition and more. **11am-11pm, £8 adv, £10 on the door**



## Harvest Banquet, Sat 19th September, 7pm

The best local autumn produce, a secret menu revealed on the night, mulled cider and a farmyard fire-pit to warm your cockles and toast your chestnuts. **7pm, £30** for 4 courses and a glass of mulled cider.

## Mushroom Mosey and Munch, Sat 10th October

Go on a fungi forage with local mushroom expert John Hughes from the Shropshire Wildlife Trust. See what delights the fields of Fordhall have to offer and enjoy a two course mushroom themed lunch. **9.30am-1pm, £20** (includes lunch).



## Improvers Basket Weaving, Sat 17th October

Now that you have learnt the basics of willow weaving, Helen and Kelvan will take you to the next level, teaching you how to create a large basket with a handle for shopping... or fruit picking! **10am-4pm, £45.**

## Magic and Mystery – A Traditional Shropshire Halloween, Sun 25th October

Traditional family activities including apple bobbing, pumpkin carving, spooky walks and tunnels, face painting and storytelling. Every child gets an eco goody-bag! **5.30pm-8.30pm, £3.50 in advance, £5 on the door – adults go free.**

## Bread Making, Sun 8th November

Suitable for beginners and improvers. Bake your own breads and learn about techniques and ingredients to create festive flavours. **9.45am-4.30pm, £80** (includes lunch).

## Stir-up Saturday, Sat 21st November

It's time to start preparing for Christmas so come along and learn all about traditional festive baking including Christmas cake, plum pudding and mincemeat. Suitable for all ages. Take home what you make. **10am-3pm. £35 adults, £6.50 children** (includes lunch and ingredients).

## Christmas Wreath Making, Sat 5th December

Make your own festive wreath using natural materials. Suitable for all ages and abilities, the workshop can be tailored to your needs. Perfect for gifts. **10am-12.30pm, £25.**

## Christmas Carols on the Farm, Sun 13th December

Join in our traditional Christmas celebration and imbibe some festive cheer and community spirit. Mulled wine, mince pies, Christmas carols, hot food and Father Christmas. **4pm-6pm, Free** (£4 to enter Fordhall Grotto, spend time with Father Christmas, receive an eco-friendly toy).

## Traditional Nutrition Today Conference, Sat 27th February 2016

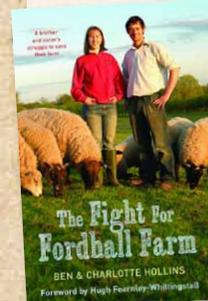
Specialist speakers discuss the links between diet, nutrition and health. Practical workshops and delicious, healthy food.

## FORDHALL BOOKS

Learn more about Fordhall Farm from our three books available from the farm shop.

### *The Farmer, the Plough and the Devil*, by Arthur Hollins

Hear the story of Fordhall from the early 1900s to the 1980s, how Arthur turned this run down farm into a hive of fertility through his journey into organic farming. £12 plus p&p.

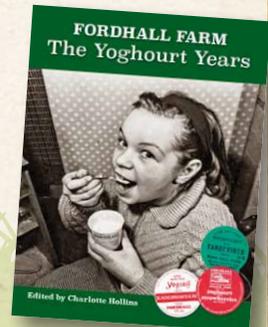


### *The Fight for Fordhall Farm*, by Ben and Charlotte Hollins

How was Fordhall really saved from development? Read all about their fight for their family's heritage; a story of dedication, survival and community spirit. £8.99 plus p&p.

### *Fordhall Farm: the Yoghourt Years*, by Charlotte Hollins

A local history book following the journey of England's first commercial yoghurt producers, Arthur and May Hollins. Full of quotes, articles and old photographs. £9.99 plus p&p.



# Fordhall Organic Farm

## England's first community-owned farm

Fordhall has something to offer everyone. This farm is unique, pioneering and inspirational, with everything from cows and pigs to solar panels, yurts and hemp walls to a composting toilet! However, we don't want to give too much away about the magic of Fordhall as we really want you to discover it yourself.

### FARM SHOP

Run by tenant farmer Ben Hollins, our farm shop is packed full with a variety of both locally sourced and organic produce. There is something to suit every taste.



In the shop you will find our butchery counter manned by head butcher, Charlie. There is Fordhall lamb and beef (grass-fed on organic pastures and beef hung for at least 21 days), and free-range Gloucester Old Spot pork, alongside carefully sourced local free-range poultry, home-cured bacon and handmade sausages. We also have a bakery producing our own pork pies, sausage rolls, pasties and large family pies to cook at home. We make everything from scratch, using quality ingredients and free-range pork.

Plus free range eggs, fresh organic vegetables, Shropshire honey, local and organic jams, organic ice cream, freshly baked organic bread, local wines, ciders and beers, a wide selection of cheeses and much more.

### ONLINE SHOP

Our meat, cheeses and pies are available to purchase online, with next day delivery nationwide. We cut meat fresh to order and package it in recyclable boxes insulated with sheep's wool and packed with plenty of ice. You can even order online and collect your order from the shop.



### ARTHUR'S FARM KITCHEN

In our sustainably renovated old dairy building, we serve delicious, seasonal, local and organic food; including Sunday lunches, cakes, seasonal hot lunches, afternoon tea and cooked breakfasts. We don't have a microwave or fryer; we treat our ingredients with respect. It's a real field to fork affair.

Most diets can be catered for, especially if booked in advance, including vegans. And don't forget, all funds raised help us to further our educational work on the farm so every cup of freshly ground, fair trade, organic coffee helps! And if that was not enough, we won Best Café in Shropshire in 2013 from the Shropshire Tourism Awards.



### GROUP BOOKINGS

We can cater for groups from 15-60 in size and we can offer complimentary guided tours of the farm for groups 15-30 in size. Tours cover the farm's organic heritage and community ownership scheme. Group bookings can be made for any day or night of the week, with or without a tour and the menu can be tailored to suit your needs.



### MEETING ROOM

Our fully accessible eco-meeting room holds up to 60 delegates, and we can provide catering tailored to suit your group. Free Wi-Fi available.

### BIRTHDAY PARTIES

We run birthday parties for all ages, from farmyard tours for four year-olds, to Forest Fun for 70 year-olds! Our party packages include: Farmer's Party, Fordhall Forest Fun, Greenwood Working, Willow Weaving, and a DIY Farm Party. We can provide party food for children and adults, birthday cakes and party bags too. Most of our parties are run outside – indoor provision can be made if necessary.

### PICNIC AREA

Take advantage of our rural, yet accessible picnic area, tucked between the historic farmhouse and the piglet pens with views across the Tern Valley. Here, young and old can play games amongst our wood carvings, community vegetable garden and giant worm!

### FARM TRAILS

Our three waymarked trails around the farm offer fascinating, enjoyable walks ranging from 25 to 60 minutes: choose from Charlotte's, Ben's or Arthur's Walks. Each follows a different Fordhall journey including community ownership, organic farming and Foggage! Collect a free trail leaflet or a children's activity from Arthur's Farm Kitchen.



### GLAMPING

Our two interconnected Shropshire-made yurts provide the perfect hideaway for up to six people. Open year round, they provide a sense of adventure and closeness to nature. Complete with cotton sheets, a double bed, wood burning stove, sheep's wool insulation, a fully equipped gas barbecue and surrounded by herbs and fruit bushes, what more could you need? There is even a compost toilet and solar shower!



### VOLUNTEER AND GET MUCKY!

Volunteer working weekends are held every 8-12 weeks to help us maintain Fordhall as a community asset. They provide you with the opportunity to get your hands dirty and do some refreshingly physical work with like-minded people from across the country.



### HOG ROASTS AND OUTSIDE CATERING

We can cook a free-range hog roast for any occasion, whether for a birthday, wedding or anniversary. For larger events Ben's catering trailers can keep large crowds happy, or the Arthur's Farm Kitchen team can bring a beautiful buffet to impress any audience.

### EDUCATIONAL VISITS

We offer unique and memorable guided education group visits for all ages and abilities – we can even come into the classroom. Fordhall's 'hands on', National Curriculum based programmes include: farming studies, story walks, an accredited Forest School, outdoor cookery, gardening, history and habitat study. We guarantee fun, engagement and learning. The full educational programme can be downloaded from our website.



### CARE FARMING

Each week a group of adults with learning disabilities tend our community garden with gardener Bex Syrett – they seed, they grow, they harvest and they cook. This project provides a safe and therapeutic environment for members of our local community to enjoy.

A second project works closely with local schools and care homes to provide placements for young people who struggle with conventional education. Led by our youth worker, Mike Price, they attend the farm once a week, building their confidence and self-esteem. Come and say hello if you see them whilst visiting the farm.

If you would like to know more about either of these services please contact our office.

### BUY A SHARE

It's not too late – you too can become a Fordhall landowner. Shares are non-profit making and life-long, costing £50 each. Our community shares make the perfect gift for the person who has everything, for a child or for someone looking to support our worthwhile project. You can purchase a share online or call 01630 638696.



The revolutionary farmer Arthur Hollins was born at Fordhall in 1915 and later took over the tenancy of the farm aged just 14. Despite the push for 'new' chemical farming, in the 1940s he adopted organic principles to which he remained faithful for the rest of his life. By the year 2000, Fordhall Farm was under serious threat from big business and the

bulldozer. Arthur was on the verge of being evicted and his life's work was about to be reduced to ruins.

In 2004, his son and daughter, Ben and Charlotte (then 19 and 21) returned from college and university to lead the fight to save Fordhall. By 2006, with less than six months to raise £800,000 to buy the tenanted farm outright, they began to sell £50 non-profit making community shares. When people read about their plight in The Daily Telegraph, The Guardian, Country Living and many more publications, they immediately supported the brother and sister team. Now, quite remarkably, Fordhall is England's first community-owned farm – with one farmer, Ben, and no fewer than 8,000 landlords – a number that's increasing all the time.

The land remains organic to this day. The cattle and sheep are reared using a system called Foggage farming and the pigs are naturally free-range. The Fordhall Community Land Initiative (FCLI) now owns the farm (through its 8000 shareholders) and manages the farm as a popular community resource. It leases the land to tenant farmer Ben Hollins.

A visit to this unique North Shropshire organic farm will not only offer a delightful day out, but it is sure to open your mind to what can be achieved when community, farming and nature work together

## DIRECTIONS & OPENING TIMES

### Our farm, café and farm shop opening times:

Tuesday – Saturday 9.30am-5pm  
Sundays and Bank Holidays 10am-4pm  
Closed between Christmas and New Year

### Fordhall Organic Farm

Tern Hill Road, Market Drayton  
Shropshire, TF9 3PS

Bookings & general enquiries – 01630 638696

Farm Shop & Butchery – 01630 317531

Hog roast – 07795 107803

[www.fordhallfarm.com](http://www.fordhallfarm.com)

[project@fordhallfarm.com](mailto:project@fordhallfarm.com)



We are situated on the A53 next door to the Müller Dairy. You can also access the farm using public transport, using the train and then a bus from Wellington, Shrewsbury or Stoke.

Accessibility – All of our building, shop, café and function/course room are wheelchair accessible. We have a disabled toilet and disabled parking spaces. Menus and other literature are available in large print if requested in advance of your visit.

To get the latest news and most up-to-date 10 day courses, check out our website.



Fordhall Organic Farm



@fordhallfarm



# Discover Fordhall Organic Farm

CAFÉ \* SHOP \* EVENTS



1 farmer,  
8000 landlords