Powering Down: Reduce Your Electric Bill & Save the Earth

Maggie and Will reduced their energy bill 40% in 2010. They’ll show you how they did it, and teach you how to apply the cost- and energy-saving principles to your own home. The class includes handouts that give you guidelines to monitor, evaluate, and reduce your own electrical usage and lower your electric bill. Instructors: Maggie Sullivan and Will Emigh

W 9/14-10/5 • 7–8:30 p.m. • Register by 9/9 (Code 97610-A)
S35/in-city, S40/non-city
Bloomington High School South, 1969 S. Walnut St., #A102

How to Make and Use Flower Essences

Flower essences are homeopathic, energetic remedies used for spiritual, emotional, and physical healing. Learn how to make a flower essence for your own use. Instructor: Deborra Sanders

Sa 9/17 • 2–4 p.m. • Register by 9/12 (Code 97633-A)
S70/in-city, S80/non-city
Hilltop Garden and Nature Center, 2301 E. 10th St.

Master Composter Class

Learn how to be an expert composter and how to share your expertise with others. The class is based on the Cornell Waste Management Institute’s Master Composter curriculum with additional content added. Students may take the class for their own enrichment or, with the completion of a final presentation and 20 hours of volunteer educational outreach, be certified as Master Composters.

A reference notebook is included in the registration fee. Optional field trips and hands-on activities will be scheduled on some Saturdays during the class. Co-sponsored by Bloomingfoods, Bloomington Food Policy Council, Center for Sustainable Living, and The District … Where Green Living Begins. Instructors: H. Michael Simmons, Advanced Master Gardener and Master Composter, with a team of compost educators

Th 9/29–11/17 • 6:30–8:30 p.m. • Register by 9/26 (Code 97611-A)
S70/in-city, S80/non-city
Hilltop Garden and Nature Center, 2301 E. 10th St.

Become a Kitchen Herbalist

Learn the basics of kitchen herbalism, the home preparation of herbs for your family’s use. Students begin the preparation of an herbal tincture in class, and take it home to finish. The class includes tips on how to use herbs safely as well as a helpful bibliography. Bring a sharp knife and small cutting board. Co-sponsored by Bloomingfoods. Instructor: Deborra Sanders

Sa 10/1 • 2–4 p.m. • Register by 9/26 (Code 97636-A)
S100/in-city, S120/non-city
Hinkle-Garton Farmstead, 2920 E. 10th St.
Edible Landscapes from a Permaculture Perspective

Turn your yard into an edible heaven! We cover the basics of everything you need to know in order to convert your lawn into a successful garden, including soil, water, plants, forest gardening, and most importantly, design. Co-sponsored by Bloomingfoods. Instructor: Rhonda Baird
M 10/3–10/24 • 6:30–8 p.m. • Register by 9/28 (Code 97613-A)
Hilltop Garden and Nature Center, 2301 E. 10th St.

Baird, Permaculture Designer and Teacher
concepts. Co-sponsored by Bloomingfoods. Instructor: Rhonda
soil using the methods of permaculture and introduces biodynamic practical soil assessment, the class examines repairing and building of the soil influences the health of plants. In addition to covering The class provides students with an introduction to how the health of the Garden for Health

T/10/11–10/18 • 6–7:30 p.m. • Register by 10/6 (Code 97615-A)
Hilltop Garden and Nature Center, 2301 E. 10th St.

Instructor Profiles

Rhonda Baird, a seventh-generation Hoosier, continues to hone many of the skills she learned from her parents related to gardening, animal care, and building. She became a permaculture educator and designer in 2005 and is Assistant Editor for The Permaculture Activist. She is active in many of the community’s sustainability groups.

Melissa Britton is a Bloomington native and has been a lover of nature ever since her first eye-opening experience at Bloomington Parks and Recreation’s Discovery Day Camp in the 1980s. She spends much of her free time tending her gardens, harvesting bamboo, and landscaping. She is a Master Gardener Intern and always learning!

Maggie Sullivan is the team coordinator of Nature’s Crossroads Earth-Friendly Seeds. She is an organic educator certified in permaculture design and has taught many gardening and food classes for People’s University.

Deborra Sanders is avidly home-centered. She believes that learning how to responsibly support our physical health by using our skills of intuition, herb-crafting, gardening, and sustainable cooking is especially essential as we face rapid climate change. She has been learning these skills in her own home for her entire adult life.

Salem Willard worked in Georgia as an edible landscape and permaculture designer before moving to Bloomington. He loves sharing his knowledge of plants and turning lawns into abundant food forests and is the founder and owner of Bread & Roses: Edible & Beautiful Landscapes.