

# Custom Programs for Groups

North House Folk School

## Tour our Campus

**Instructor:** Jessa Frost or Sarah Waddle

**Length:** 1 hour

**Suggested start times:** 10:00 a.m., 2:00 p.m., 5:00 p.m.

**Class description:**

See our classrooms, learn about student projects, and discover the magic and history that make up our inspirational story. This is the most popular way for a group to visit us. You'll learn what we teach, how we teach, and what makes us a folk school!

**Fee:** \$75 per tour for up to 25 people. For groups larger than 25, an additional \$3/person will be charged.

**Minimum:** 6 people

**Maximum:** 50 people per tour

**What to bring:** walking shoes, camera, and lots of questions

## Taste of North House

**Instructor:** North House Staff

**Length:** 2 hours

**Suggested start times:** 10:00 a.m., 2:00 p.m., 6:00 p.m.

**Available:** May through October

**Class description:**

Receive a guided tour of our workshops and discover our treasured harbor-side wood-fired brick oven. This is a great opportunity for groups to have a hands-on learning opportunity with results that everyone loves: PIZZA! In a picnic-style environment, participants will craft Italian-style wood-fired pizzas (personal size: 12"-14") in our outdoor wood-fired oven. We provide the dough, the heat and the oven. Your group provides toppings (sauce, cheese, vegetables and anything else they desire) and additional condiments, beverages and side dishes.

**Fee:** \$25/student

**Materials fee:** \$5/student

**Minimum:** 15 students

**Maximum:** 40 students

**What to bring:** toppings (sauce, cheese, vegetables, etc.) for the entire group, beverages and side dishes as desired, clothing for baking (aprons if desired) indoors and out, a healthy appetite and willingness to learn

## Introduction to Bead Embroidery

**Instructor:** Jo Wood

**Length:** Full day, 9:00 a.m.- 5:00 p.m. with a midday lunch break

**Class description:**

Learn the basic stitches of bead embroidery, and then create your own small landscape in beads. Instructor Jo Wood says her goal is to demystify the materials and process of bead embroidery. Needles, thread, beads, and a background of felted wool will be provided. After a little practice stitching, Jo will guide you through some simple principles of composition for your own beaded piece. You'll also learn how to finish it as a pin, or for framing.

**Fees:** \$65/student

**Materials:** \$30/student

**Minimum:** 6 students

**Maximum:** 10 students

**Ages:** Adults only

## Pie baking

**Instructor:** Rose Arrowsmith DeCoux

**Length:** 3 hours, 9:00 a.m. - 12:00 p.m. or 1:00 p.m. - 4:00 p.m.

**Class description:**

Easy as pie! Berry or custard, savory or sweet, in a tin or on a cookie sheet, pies offer endless possibilities. Discover for yourself why this versatile dish has been around since the ancient Egyptians (and other fun pie trivia). You'll learn how to turn butter, lard, flour and water into a flakey crust, compare a food processor with hand tools, and experiment with fillings and spices. This class is customizable and can include fruit or cream pie, quiche, galette and pocket pie.

Rose Arrowsmith DeCoux is a champion pie baker from the Homemade Pie Capital of Minnesota. She lives in Grand Marais and runs Art House Bed & Breakfast with her family.

**What to bring:** casual clothes (we'll get floury); optional: bring your favorite apron, rolling pin or pie tin

**Fees:** \$45/student

**Materials:** \$8/student

**Minimum:** 6 students

**Maximum:** 9 students

**Ages:** Adult groups or intergenerational groups are welcome with participants as young as 7; call us to discuss suitability

## Carving with Green Wood

**Instructor:** Mike Schelmeske

**Length:** Full day, 9:00 a.m.- 5:00 p.m. with a midday lunch break

**Class description:**

A spoon, a bird, something smooth! Try your hand at wood carving with hand tools in this half day introductory course. With a seasoned wood carver to facilitate your experience, learn to release an object from the wood surrounding it. Let your imagination and creativity guide your hands as you practice carving. The course will cover knife safety and different tools for carving, in addition to plenty of time to try your hand at carving—a useful and ancient past time.

**Fees:** \$65/student

**Materials:** \$5/student

**Minimum:** 6 students

**Maximum:** 6 students

**Ages:** Adult groups or intergenerational groups are welcome with participants as young as 15

## Felt Your Own Slippers

**Instructor:** Elise Kylo

**Length:** Full day, 9:00 a.m.- 5:00 p.m. with a midday lunch break

**Class Description:**

Keep your feet warm! Create your own pair of colorful booties for your feet by applying heat, water, and agitation to wool. Even though the tradition of felting predates spinning and weaving, felting is a wonderful expression of contemporary styles that's both playful and fun. These might be the warmest pair of slippers you've ever owned. Using washed and carded wool, you will prepare batts and then use a washboard, hot soapy water and a lot of elbow grease to make a pair of felted booties.

**Fees:** \$65/student

**Materials:** \$30/student

**Minimum:** 6 students

**Maximum:** 10 students

**Ages:** Adult groups or intergenerational groups are welcome with participants as young as 13

# Cooking with the Seasons

**Instructor:** Chef Judi Barsness

**Length:** Half day or Full day; all options end in a shared meal

**Class description:**

Spend a lovely day in the kitchen as you learn new cooking skills and share great culinary fun with other students who love to cook. In this hands-on, participatory cooking class, you'll prepare and enjoy a delicious meal, including wine pairings and craft brews. Take home a recipe packet featuring regional menu items and enjoy cooking and dining on the Grand Marais harbor. Materials fee includes meal and drinks. Menu will be determined by the freshest offerings of the Minnesota seasons.

Class options include:

## Brunch Party

*Half day*—This session of Cooking with the Seasons will celebrate the delicious foods of a sunny morning. With Chef Judi, you'll prepare a delectable menu suitable for a brunch gathering of family or friends. You and your classmates will prepare and enjoy a meal paired with fun Brunch beverages.

## Afternoon Tea Party

*Half day*—You and your classmates will prepare and enjoy a sweet and savory menu paired with an assortment of delectable Teas.

## Taco Party

*Half day*—This fun class will focus on creating a Mexican Build Your Own Taco Feast, with an emphasis on the harvests from Minnesota's earth and waters. The class will prepare all of the fillings and accompaniments for a delicious gathering of family and friends. The fruits of your labor will end in a shared meal complete with local brews from Voyageur Brewing Co. and a fun fiesta punch.

## Garden Party

*Half day*—Tomatoes, cucumbers, beets, lovely greens, herbs and delicious edibles oh my! The flavors of the seasonal garden will be visited in this class. You and Chef Judi will prepare a variety of dishes that celebrate the many tastes harvested from our gardens and will help you make the most of your local farmers market, the CSA box, or your garden offerings. Enjoy a delicious light meal paired with a Chef's Choice beverage.

## Souper Bowl Party

*Half day*—This session of Cooking with the Seasons will celebrate the delicious soups and chowders of the season. You'll prepare 2 seasonal soups, chowders or chili's, suitable for a gathering of family or friends. You and your classmates will prepare and enjoy a meal paired with fun breads and beverages.

## Seasonal Dinner Party

*Full day*—In this hands on participatory cooking class, you will prepare a delicious 3 course meal and learn a few new cooking techniques. Wine pairings and a primer on pairing wines and foods will be included.

**Fees:** Half day classes: \$60/student; full day classes: \$85/student

**Materials:** Half day classes: \$25/student; full day classes: \$45/student

**Minimum:** 6 students

**Maximum:** 12 students

**Ages:** Adults only

## Leaf Printing and Bookbinding

**Instructor:** Karen Smaby and Nancy Haarmeyer

**Length:** Full day, suggested 9:00 a.m.- 3:00 p.m. with a midday lunch break

**Available:** mid-June to mid-September

### **Class Description:**

Eco-prints are one-of-a-kind prints made by steaming leaves against paper. No inks, dyes or paints are used to create them—the colors come just from the plants themselves. The colors are sepia-toned, the patterns are beautiful, and the process is non-toxic. Leaves are collected, pressed or pounded, arranged on paper, stacked and tightly bound together. These bundles are put to steam in the steambox. When the bundles are opened, unpredictable images and complex patterns remain, a faint memory of the leaves themselves. With a bit of folding, tearing, and sewing and the use of brads to bolt the whole thing together, several of the prints will be used to as a cover for a simple signature journal we will bind as our bundles steam away.

**Fee:** \$65/student

**Materials fee:** \$20/student

**Minimum:** 8 students

**Maximum:** 14 students

# Fjord Horse Experience: Two Hour Pleasure Driving

**Instructor:** Philis Anderson

**Length:** Half day

**Available:** Most days May 15 to October 15, weather permitting

## **Class Description:**

Enjoy a two-hour experience with Norwegian fjord horses, a unique breed of gentle horses, while learning the basics of pleasure driving a horse and cart. Selectively bred for more than 20 centuries, Norwegian fjord horses might best be described as short and stocky, friendly and versatile. Whether pulling boats along Scandinavia's fjords, working in farm fields, or pulling a cart to market, fjord horses were important partners for generations of farmers. Lessons begin in an outdoor arena and progress to beautiful trails through the quiet woods above Grand Marais. This experience is open to all, including those who would prefer simply to relax and take a pleasure drive with a team of fjord horses driven by the instructor. Up to 4 additional family members or friends are welcome to share in the cart/wagon ride pulled by these gentle giants.

**Fee:** \$75 for the first student, \$25 for each additional student up to 4 total

**Minimum:** 1 student

**Maximum:** 4 students

**What to bring:** leather gloves and sturdy footwear (boots or solid shoes)

# Wood-fired Flatbreads

**Instructor:** Caleb Mattison

**Length:** Half day

## **Course Description:**

Flatbreads are a unique and varied form of bread, and they happen to be a great way to become familiar with a wood-fired brick oven. We'll learn about both in this hands-on class that uses our beautiful teaching kitchen and large masonry oven. We will make and bake a variety of flatbreads from around the world, and we will even learn how to eat them (as if you need help with that)!

**Fee:** \$45/student

**Material Fee:** \$10/student

**Maximum:** 8 students

**Age:** 15 and older if alone; 10 and older with an accompanying adult

# Morning of Guided Birding

**Instructor:** Ann Russ

**Length:** Half day

**Available:** typically May, June, and July; some options exist for fall migrations.

**Class Description:**

Colorful spring warblers; American Bitterns in the pond; Bobolinks and Sandhill Cranes in the field; singing birds of the Northwoods: whether you are a beginning birder or hoping to add a northern Minnesota bird species to your life list, enjoy a morning outdoors with guide Ann Russ. Ann has led numerous naturalist activities for all ages in all seasons and considers annual bird migrations one of life's joys. Destinations will be based on your group's interests.

**Fee:** \$45/student

**Minimum:** 6 students

**Maximum:** 8 students

**Ages:** All ages are welcome

**What to bring:** binoculars if you have them