biodynamics and permaculture design



23-25TH MAY WITH OPTIONAL FARMS VISITS ON 26TH

This gathering will provide a bridge into regenerative farming techniques & will offer learnings on how to harness permaculture & biodynamic principles as powerful tools for designing on-farm climate resilience. Tutors will cover how these tools build soil organic matter & provide one of the most effective forms of sequestering carbon through farm practice. Rooted in closely observing ecological cycles, this gathering will focus on cultivating a responsive approach to farm design, strengthening farmer intuition & working collaboratively with the land.

Small groups will be engaged in rotating sessions on biodynamic preparations, permaculture practices for livestock systems, wellbeing & nature connection, & observation methods for farm design. Lunchtime and evening sessions will feature presentations on regenerative fashion fibres, a biodynamic wine tasting & an exploration of Dartington Mill & local artisan bakery, The Almond Thief.

There will be optional visits to biodynamic farms in the South West on Friday 26th May.

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24 - 25 MAY: WORKSHOP SESSIONS

HUXHAMS CROSS FARM TOUR WITH MARINA O'CONNELL

This tour will demonstrate how permaculture design was used to design the layout of the farm & how this works in practice as well as how the principles & practices of Biodynamic farming are used to produce high-quality food.

MAKING & USING BIODYNAMIC PREPARATIONS WITH BRIONY YOUNG

This workshop will offer a hands-on learning experience on how to make & use biodynamic preparations. Groups will be guided through the transformational process of making Cow Pat Prep, a versatile preparation that promotes soil health.

PERMACULTURE & BIODYNAMIC PRINCIPLES & PRACTICES IN LIVESTOCK SYSTEMS WITH HUW EVANS

Huw will lead an exploration of how we can use permaculture principles & ideas to design context-appropriate livestock systems.

OBSERVATION METHODS FOR FARM DESIGN & DEVELOPMENT WITH CLAIRE HATTERSLEY & BOB MEHEW

This workshop will introduce Goethean observations, a practice based on holistic science, that are key part of Biodynamic farming & are used to influence the design, layout & development of the farm.

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24 - 25 MAY: TALKS & PRESENTATIONS

WHAT IS BIODYNAMICS? WITH GABRIEL KAYE

CULTIVATING REGENERATIVE FASHION FIBRES WITH ARIZONA MUSE

TASTING BIODYNAMIC WINES & SPIRITS WITH ROBIN SNOWDON OF LIMEBURN HILL VINEYARD

TOUR OF THE DARTINGTON MILL & ALMOND THIEF BAKERY WITH DAN MIFSUD

WELLBEING & NATURE CONNECTION AT HUXHAMS CROSS FARM WITH RACHEL PHILIPS

26 MAY: OPTIONAL ADDITIONAL FARM TOURS

AGROFORESTRY RESEARCH TRUST SUBTROPICAL FOREST GARDEN GLASSHOUSE WITH MARTIN CRAWFORD

HENRI'S FIELD AT SCHUMACHER COLLEGE WITH NATHAN EINBINDER

ON THE HILL BIODYNAMIC FARM IN THE TEIGN VALLEY WITH TIM DICKENS

biodynamics and permaculture design tutors biographies













BOB MEHEW is a project delivery specialist & permaculture practitioner. Bob started to work with The Apricot Centre in 2012 as a trainer & became a Director in 2014. Bob has since been developing Huxhams Cross Farm, implementing land works, buildings, poultry systems, agroforestry systems, & veg bag schemes. Bob now teaches The ECO-nomics of permaculture. In 2020 Bob became a trustee of the Permaculture Association.

BRIONY YOUNG is part of Tablehurst Community Farm, a biodynamic mixed farm that won the BBC Food & Farming Awards Best Food Producer 2022. Briony is passionate about biodynamic preparations & since moving to Tablehurst Farm in 2009, her main task has been to make & apply the preparations on the land with a view to increasing the vitality of our food by enlivening the soil in which it is grown.

CLAIRE HATTERSLEY is a biodynamic herb grower with Weleda, where she spent over 25 glorious years growing medicinal plants in 13 acres of Demeter-certified loveliness. Claire's own personal growth went hand in hand with the land's development & the Goethean process played an important role in both journeys. Claire has facilitated many Goethean Observation workshops & finds the process to be creative, inclusive, enlightening & entirely rational.

HUW EVANS founded Three Pools in 2017. The project is looking to research & demonstrate the use of permaculture at farm scale in the UK. At Three Pools they raise cattle, sheep & pigs & have planted a vineyard. The farm has diversified into events with a focus on music & food. Huw also sits on the board of Abergavenny Food Festival.

MARINA O'CONNELL is a director of the Apricot Centre. In 2015 she took on the tenancy for Huxhams Cross farm. This small 13 hectare farm has been regenerated by weaving together biodynamic farming, agroforestry & other regen techniques. The farm was planned using permaculture design. The farm produces fruit, vegetables, eggs, & small scale grain; it provides training, & is home to a wellbeing service for children & families. Marina is the author of "Designing Regenerative Farm systems & why we need them now", a unique toolkit for building resilient food production systems.

biodynamics and permaculture design speaker biographies













ARIZONA MUSE is a mother, model, environmentalist & founder of DIRT - Foundation for the Regeneration of Earth, which works to regenerate soil through supporting the biodynamic farming movement. It is her life's mission to raise awareness about the climate emergency & the climate solutions. Alongside her work advocating for biodynamics, Arizona is Sustainability Consultant at arizonamuse.earth, Oceans Ambassador for Greenpeace, Advisory Board Member of The Sustainable Angle, & Advisory Board Member of The Biodynamic Demeter Alliance.

DAN MIFSUD is a craft baker at The Almond Thief Bakery in Dartington. The Almond Thief sourdough is made from organically grown flour, water & salt and Dan sources his wheat from several mills. The most local, Dartington Mill, is based right in the bakery. The mill was created through a collaboration between the bakery & two local farms (The Apricot Center and Old Parsonage Farm). In a significant break from the flour commodity market, the flour from Dartington Mill is grown, milled, & made into bread all within a two-mile radius of the bakery.

GABRIEL KAYE is Land Projects coordinator & a director of the Biodynamic Land Trust. Gabriel is involved in many aspects of land, farming & biodynamics; she is passionate about access to land for regenerative farming. She also works for the Biodynamic Association as Executive Director & was born on a biodynamic farm where her father was the farmer & her mother was a market gardener. She has also been involved in biodynamics in France & Ireland. Her passions are healthy food, community & farming for healthy people & a healthy planet.

ROBIN SNOWDON owns and runs Limeburn Hill Biodynamic Vineyard, an innovative, ecological vineyard near Chew Magna on the edge of Bristol. Small batches of wine are made – hand harvested, wild yeast-fermented, with zero additions, to produce clean, exuberant, Demeter-certified natural wines & spirits. Limeburn is run on biodynamic principles to encourage the fullest expression of the spirit of the land in their wines, & to create a healthy landscape, rich in wildlife. The vineyard is now a centre for biodynamic winegrowing, sharing knowledge through workshops, online courses & talks.

RACHEL PHILLIPS has a 20-year background in wellbeing & creative arts coupled with a passion for nature connection, education & training. Rachel is a director, permaculture teacher & education manager at the Apricot Centre. Rachel researches & develops the use of ancestral, regenerative & ethnobotanical practices to support well-being & improve biodiversity on land, be resilient to climate change & improve general mental health. Rachel leads a team of therapeutic nature connection practitioners & mentors who are working with nature to support young people with behavioural & emotional issues in their alternative education journey, using citizen science, conservation education & ancestral crafts.