



A Biodynamic Approach to Growing Highly Nourishing Food The Autumn Garden

SATURDAY 4. October 25

Saturday 4th October

9:30 am - 5pm

- How to apply biodynamic preparations to enhance nutritional qualities and storage
- Best times for harvesting vegetables, herbs & fruits: Considering circadian, moon and seasonal rhythms
- **Observation & Practice: Harvesting and storage methods**
- *Storage of vegetables, herbs and fruit: Clamping, fermenting, conserving and drying*
- **Observations in nature and the garden**
- **Soil expression around the autumn equinox**
- *How do we build new soils? Humus formation and Green Manures*
- *The biodynamic cold frame and greenhouse management in the autumn and winter*



Course Details

Teas and lunch included

Accommodation is not provided

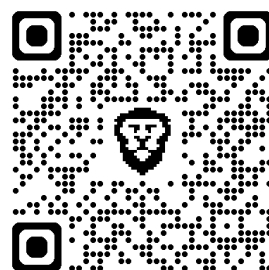
Concessions are considered

Course fees £ 90

8 Modules. £ 600 only

Online Participants: pay £ 70

**Special
Autumn Discount
until 25.Sept.
Code: EQUINOX**



Course Location

Michael Hall Steiner School
Kidbrooke Park, Priory Road

Forest Row
RH18 5JA, Sussex

Contact and Inscriptions

admin@wholisticliving.co.uk

+44 (0)7852917497

Hans-Gunther Kern.
Wholisticlivinguniversity
Hans-Gunther Kern
HGKern @HGwizzer



Presented by:

Hans-Gunther Kern is an international lecturer, course leader, consultant and project manager in the bio-dynamic approach to agricultural development.