

# Traditional Rural Craft and Trade Courses

*Where you can learn the forgotten skills of the past!*



April to  
December  
2018



**ACTON SCOTT**  
*Historic Working Farm*

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



Acton Scott Historic Working Farm is one of Britain's leading working farm museums. Originally the Home Farm of the Acton Scott estate, the site remains untouched by modern farming practice. The farm staff care for traditional breeds of poultry and stock, and all seasonal jobs are undertaken using horse-drawn machinery. The wheelwright and blacksmith produce goods for the farm, the farrier shoes the working horses, butter is churned by hand and traditional farm fare is cooked on the cottage range and in the bread oven.

We continue to preserve those often forgotten and fast-disappearing rural skills through the collection and preservation of the stories and artefacts of the past. At the same time, we aim to share those skills among a wider audience through a programme of courses, helping to keep them alive and finding a place for them in the twenty-first century.

**All courses start at 10.00am and finish at 4.00pm unless otherwise stated. Lunch is provided on all full-day courses, as well as tea and coffee throughout the day. Please notify us of any dietary requirements when you book.**

*Many of these courses make ideal presents.  
Please let us know if you would like the day to be a surprise!*



**ACTON SCOTT**  
*Historic Working Farm*

# HEAVY HORSES



## Working with Heavy Horses

Spend the day learning how to care for heavy horses and how to work with them. You will start by grooming one of Acton Scott's heavy horses, understanding the importance of foot care, feeding regimes and general horse husbandry. You will then learn how to put the harness on Charlie or Joe before taking him out into the fields to begin driving a cart and undertaking fieldwork. Suitable for beginners, with a maximum of five participants, your day will be physically demanding.

**Tutors:** Simon Trueman  
and Jak Hickman

Saturday 19<sup>th</sup> May  
Sunday 17<sup>th</sup> June  
Saturday 28<sup>th</sup> July  
Saturday 8<sup>th</sup> September

**Cost:** £95

*Simon and Jak are available to run heavy horse days on alternative dates to groups of five people. If you have a group and would like a course run especially for you, then please contact us for further details.*

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## Working with Donkeys

Dusty, a rescued seaside donkey, joined the farm in 2002. He is a very useful working animal around the farm, pulling the tip cart and a range of light machinery for ground work – his small hooves can be a real advantage!

During this half-day course with resident waggoner, Simon, you will learn how to care for a donkey and how to harness up and prepare Dusty for driving the cart and working in the field. You will then lead Dusty into the fields to drive and work him yourself. This course is suitable for beginners, with a maximum of four participants.

**Tutors:** Simon Trueman

Sunday 16<sup>th</sup> September

**Cost:** £55

*Simon is available to run donkey days on alternative dates to groups of four people. If you have a group and would like Simon to run a course especially for you, then please contact us for further details.*

## Ploughing with Heavy Horses

Learn the basics of ploughing, including how to harness a pair of heavy horses and prepare the plough for work in the field in this in-depth two day course. Through hands-on experience, you will develop an understanding of the basic settings for ploughing a field with two horses. Suitable for beginners, with a maximum of four participants per course. This course is physically demanding.

*Simon and Jak have been working with horses all their lives.*

*Simon joined Acton Scott as resident waggoner in 2009.*

**Tutors:** Simon Trueman  
and Jak Hickman

Friday 28<sup>th</sup> & Saturday  
29<sup>th</sup> September

Friday 19<sup>th</sup> & Saturday  
20<sup>th</sup> October

Friday 2<sup>nd</sup> & Saturday  
3<sup>rd</sup> November

**Cost:** £200

**“I hope you are able to continue to offer such a high standard of workshops in the years to come.”**

*Attendee*

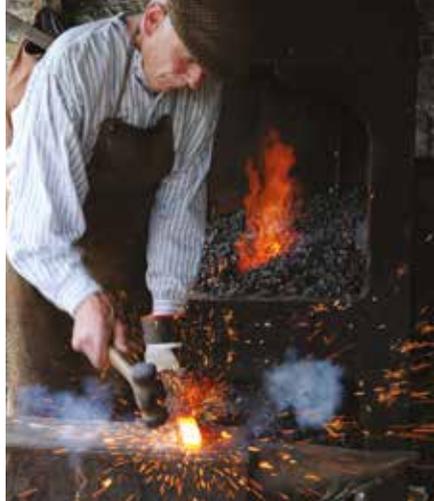


# IRON AND STONE

## Blacksmithing

This one-day, structured course introduces beginners to some fundamental metal forging techniques. Step-by-step demonstrations will be given, and participants supervised and encouraged as they apply the techniques to making a piece of ironwork to take home. With only two participants per course, you will receive plenty of individual attention from the tutor.

*With only two participants per course, Frazer can be flexible. If you and a friend would like to improve your blacksmithing skills, let us know when you book, and Frazer can devise a suitable project for your level.*



**Tutor:** Frazer Picot

Saturday 12<sup>th</sup> May  
Sunday 13<sup>th</sup> May  
Saturday 9<sup>th</sup> June  
Sunday 10<sup>th</sup> June  
Saturday 7<sup>th</sup> July  
Sunday 8<sup>th</sup> July  
Saturday 11<sup>th</sup> August  
Sunday 12<sup>th</sup> August

**Cost:** £120

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## Decorative Blacksmithing

This two-day course will cover a series of basic blacksmithing techniques. It is suitable for beginners and those with some knowledge of the subject. Day one will cover the most fundamental aspects of forging, and day two will explore further and include some decorative elements.

Participants will have the opportunity to learn a range of forging techniques and make a decorative piece of ironwork to take home. With only two participants per course, you will receive plenty of individual attention from the tutor.

*Frazer has been a blacksmith for over 15 years and completed his training with Paul Allen, one of the best blacksmiths in the country. He works on commissions and restoration projects, including work for Hampton Court Palace and the Bodleian Library in Oxford.*

**Tutor:** Frazer Picot

Saturday 23<sup>rd</sup> & Sunday 24<sup>th</sup> June  
Saturday 14<sup>th</sup> & Sunday 15<sup>th</sup> July  
Saturday 18<sup>th</sup> & Sunday 19<sup>th</sup> August

**Cost:** £230

## Build a Cob Oven

This one-day course shows you how you can build your own oven using simple techniques and materials. This is very much a hands-and-feet-on experience, tremendous fun and immensely satisfying. By the end of the day participants will have developed the skills they need to build an oven for themselves. While fantastic for baking pizza, wood-fired ovens are capable of cooking any dishes you desire, from roasts through to breads and desserts. The only limit is your imagination! The course includes a delicious, home-made lunch freshly cooked in a cob oven.

Tutor: Matthew Lloyd

Saturday 26<sup>th</sup> May

Saturday 21<sup>st</sup> July

Cost: £75

*Matthew relishes the challenge of designing a sustainable lifestyle fit for the future. Having built a straw-bale studio and numerous cob ovens, he is keen to inspire and enable others to do the same.*



**“Totally exceeded my expectations, lots learnt, many skills to take away and practise”**

*Attendee*

# WOOD AND WILLOW

## Make a Chestnut Garden Gate

Spend a satisfying day developing your woodworking skills crafting a rustic garden gate from sweet chestnut. First you will cleft and peel the wood, then shave the rails and staves with a draw knife. Then you will mortise the staves by hand and carve tenons, before fitting it all together, clenching over the nails in the traditional way. The finished hurdle will be approximately three feet wide so please ensure you have a way of getting it home where it will take pride of place in your garden!

**Tutor:** Mike Davies

**Saturday 4<sup>th</sup> August**

**Cost:** £80

## Wheelwrighting

During this three day course, for just four participants **with some woodworking experience**, you will be guided through the many processes required to make a traditional wheel. You will lathe turn an elm log into a hub before mortising it on the mortising machine. Then the oak spokes are cut out, shaped and fitted, the tangs cut, and the four felloes fitted. You will then fit the ironwork, including hub loops and spindles, before finally shrinking on the hot tyre.

You will take home a beautiful small wheel that you have crafted yourself, either to fit to a traditional wheelbarrow (construction plans will be provided) or to treasure as a memento of your experience!

**Tutor:** Mike Davies

**Friday 12<sup>th</sup> to Sunday 14<sup>th</sup> October**

**Cost:** £295



*Mike is a trained wheelwright with a fascination for the craft. He has been making wheels for seven years and enjoys relating the techniques to other people.*

## Split Hazel Basketry

Make a beautiful basket from hazel on this two day course. You will employ very old techniques developed over generations to split the hazel into thin flexible strips that are used to weave the basket. This course is a master class in green hazel working that will leave you with a huge respect for the humble tree as well as a wonderful basket that will look like no other around. These baskets are rarely seen but there are many traditions of them being made across Wales and the borders and right down through Europe to the Mediterranean.

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**Tutor:** Dave Jackson

Saturday 9<sup>th</sup> &  
Sunday 10<sup>th</sup> June

**Cost:** £210

## Whittling Faces

Learn how to whittle little character faces in sticks using a simple pocket knife. To build your confidence using the knife we will first make a stick whistle and other simple items. You will be taught a variety of carving techniques to allow you to continue your new hobby safely at home. Knives will be provided.

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**Tutor:** Dave Jackson

Saturday 7<sup>th</sup> July

**Cost:** £75

## Knife Sharpening

Learn how to sharpen your small edge tools (and keep them sharp!). We will explore the science behind sharpening, steel tempering and honing, discovering cutting edge trade secrets along the way. A wide range of hand sharpening stones, an electric bench sharpening system, and honing materials will be available to use. Please bring your own sharpening kit if you wish along with a small knife (NOT stainless steel), chisel or similar to restore.

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**Tutor:** Dave Jackson

Sunday 8<sup>th</sup> July

**Cost:** £75

## Make a Bent Stick Chair

Create your very own sculptural and natural bent-wood chair from sustainably coppiced hazel. These traditional rustic chairs are immensely pleasing to the eye, very satisfying to make and can be tailored for your comfort. The finished chair will demand centre stage in any home or garden.

**Tutor:** Dave Jackson

Saturday 25<sup>th</sup> &  
Sunday 26<sup>th</sup> August

**Cost:** £200

*Dave Jackson is a self-employed coppice craftsman from the Malvern Hills in Worcestershire. He won the 2012 Log to Leg World Championships, which involves turning two identical Windsor chair legs on the pole lathe starting from a log of good quality ash.*

# SMALLHOLDING

## Poultry Keeping

This comprehensive, practical course is designed to show that keeping hens and ducks is not only pleasurable but also quite straightforward. All aspects of care, housing and breeding are covered including breed selection for eggs and/ or meat, feeding, common ailments and diseases, incubation and rearing chicks, hen keeping and the law.

*It was a visit to Acton Scott that first inspired Alex to keep hens as a young boy. He is now keeper of the rare breed poultry collection at Tatton Park in Cheshire.*



**Tutor:** Alex Logan

Saturday 28<sup>th</sup> April

**Cost:** £35

## Basic Beekeeping

An informal but comprehensive introduction to beekeeping, including a brief history of the honeybee and similar insects, and their use in the garden and agriculture. Course participants will gain an understanding of the bee's lifestyle, individual duties and contribution to the colony's life and development. You will learn how to identify the Queen, Worker and male Drone bee before selecting equipment and suitable locations for hives. General handling and manipulation of bee colonies will be covered, together with honey production, extracting, processing and marketing. Acton Scott has its own bee hives and, if possible, access will be available under instruction – all protective clothing will be supplied, just bring a pair of wellies.

*Brian is President of the Shropshire Beekeepers Association, a lifelong beekeeper and lecturer.*

**Tutor:** Brian Goodwin

Friday 1<sup>st</sup> June

Saturday 28<sup>th</sup> July

**Cost:** £55





## Introduction to Keeping Pigs

This one day course introduces participants to the processes and legislation that apply to keeping pigs from eight weeks to slaughter.

We will cover buying, housing and rearing weaner pigs including feeding and basic health checks. Participants will gain the knowledge and confidence to start keeping pigs for meat.

**We recommend you wear wellies, overalls (if you have them) or just plenty of layers of old clothes.**



**Tutors:** Noelle Wilson & Sue Bayliss

**Saturday** 22<sup>nd</sup> September

**Cost:** £65

*Noelle has taught land based subjects in a variety of settings from schools to colleges and care farms, for 39 years. She has kept a wide range of minority and rare breed pigs over the years and enjoyed experimenting with a wide range of recipes using their products.*

*Sue has been interested in food and the environment for most of her life! Sue gained an HND in Agriculture then went on to work in Environmental Education for many years.*

# FOOD & DRINK

## Bread & Butter

Join us for a day learning how to make bread and churning your own butter to spread onto it. You will make a selection of loaves, watch the farm's dairy maid churn butter in the barrel and then return to the Black Barn to make your own butter. You take home all of your breads, your own butter and a 20-page recipe booklet packed with advice.

*Kath runs her own cookery school 'Veg Patch Kitchen'. She is passionate about bread making and baking and loves to cook with home grown and local ingredients. A respected food blogger Kath has kept a blog at [www.theordinarycook.co.uk](http://www.theordinarycook.co.uk) since 2009.*



**Tutor:** Kath Corfield

**Sunday** 30<sup>th</sup> September

**Cost:** £90

## Classic Condiments

An explorative day looking at how oil, Vinegar, salt and oil come into play to make wonderful preserves that can liven up the store cupboard.

### You will make:

Garden pesto	Sherried Plum Sauce
Harrissa paste	Lovage Mustard
Herb oil	Traditional Barbecue Sauce



**Tutor:** Sarah-Jane Brough

**Saturday** 25<sup>th</sup> August

**Cost:** £65

## Bread Making

Join us for a day of breadmaking. You will make savoury and sweet loaves and find out how easy it is to make your own delicious bread at home. One of the loaves will be baked in the Bailiff's cottage's original wood-fired oven - an experience not to be missed. You take home all of your loaves and a 20-page recipe booklet packed with advice.

**“Very good, thoroughly enjoyed the day, will be booking another course at Acton Scott”**

*Attendee*



**Tutor:** Kath Corfield

Saturday 12<sup>th</sup> May

**Cost:** £90

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## The Vegetable Patch

For people with allotments, home vegetable gardens or generous neighbours and friends who love to grow veg, there is likely to be a time of year when bags of green beans, beetroot, pumpkins, courgettes, onions and carrots are full to overflowing. This abundance is perfect for any passionate preserver and can soon be turned into delicious preserves to brighten up the dark days.

### **You will make:**

Runner Bean Pickle  
Autumn Gluttony Chutney  
Spicy Vegetable Relish

**Tutor:** Sarah-Jane Brough

Saturday 18<sup>th</sup> August

**Cost:** £65



## Perfect Pickles

Pickling is an age old method of preserving fruit and vegetables, traditionally making the most of the autumn abundance ready to be used in the depths of winter. A preserving technique that's often overlooked, pickling done well and with a little imagination can turn the humblest vegetable into a special accompaniment for the table.

### You will make:

Pickled red cabbage, Thai pickled shallots, Pickled plums, Sweet cucumber pickle



**Tutor:** Sara-Jane Brough

Saturday 6<sup>th</sup> October

**Cost:** £65

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## Christmas in a Jar (1)

Winter preserving is usually undertaken with Christmas in mind, and using up the last of the orchard and vegetable bounty. Spend a lovely day creating wonderful Christmas inspired preserves that will liven up your Christmas store cupboard or be given as handmade gifts.

### You will make:

Cranberry & Apple Cheese, Spiced Pumpkin Marmalade, Sherried Plum Sauce

**Tutor:** Sara-Jane Brough

Saturday 3<sup>rd</sup> November

**Cost:** £65

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## Christmas in a Jar (2)

### You will make:

Christmas Chutney  
Cranberry & Port Jelly  
St Clements Marmalade

**Tutor:** Sara-Jane Brough

Saturday 17<sup>th</sup> November

**Cost:** £65

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## Citrus Preserves

With their aromatic acidity, citrus fruits are a wonderful ingredient for preserving. On this day you will explore all things citrus from oranges, lemons, limes and grapefruits to make a beautiful array of zesty preserves.

### You will make:

Preserved lemons, lemon curd, lime marmalade, grapefruit squash

**Tutor:** Sara-Jane Brough

Saturday 2<sup>nd</sup> June

**Cost:** £65

## Autumn Preserves

Autumn is the time the wooden spoon really starts working. There is so much to choose from, from the gluts of the vegetable garden and orchard to the fruitful hedgerows.

### You will make:

Classic piccalilli  
Tomato, fig and caramelised onion jam  
Crab apple & rosehip jelly

**Tutor:** Sara-Jane Brough

Saturday 22<sup>nd</sup> September

**Cost:** £65

## ART & CRAFT

### Mosaic Workshop

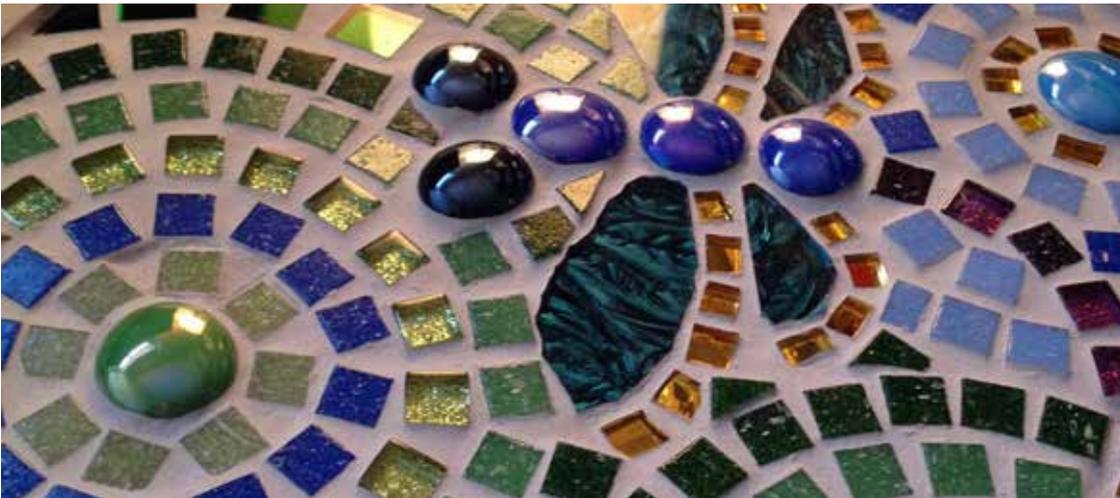
During this one-day mosaic workshop you will create a tiled pot stand approximately 20cms in diameter, using a variety of coloured glass and mirror tiles. The workshop will enable you to experience designing, cutting and attaching tiles to a plywood backing board and then grouting between the tiles. No previous experience of tiling or mosaic required and all materials and tools will be supplied.

*Lindsey Kennedy Smith trained as a three dimensional designer specialising in Jewellery & Silversmithing in Birmingham. Many of her ideas come from the natural world and textile pattern-making.*

**Tutor:** Lindsey Kennedy Smith

Saturday 30<sup>th</sup> June

**Cost:** £60



# TEXTILES

## Early Summer Dyes from the Countryside

Take a basket and wander through the meadows, investigate our hedgerows and gardens to identify and collect traditional dye material. Participants will prepare dye baths of vibrant colours and dip and dye wool samples to take home. The historic use of dye plants and fibres will be explored through studying examples from the museum social history collection.

**Please bring rubber gloves and an apron.**

**Tutor:** Janet Bradley

Sunday 3<sup>rd</sup> June

**Cost:** £65

## Late Summer Dyes from the Countryside

Take a basket and wander through our meadows, investigate the hedgerows and gardens to identify and collect traditional dye material in season. Berries and barks, roots, fruits and flowers all provide wonderful natural ingredients. Participants will prepare dye baths of glowing natural colours and dip and dye wool samples to take home.

The historic use of dye plants and fibres will be explored through studying examples from the museum social history collection. Please bring rubber gloves and an apron.



**Tutor:** Janet Bradley

Sunday 19<sup>th</sup> August

**Cost:** £65

## Make a Christmas Wreath

Learn how to make your own Christmas decorations with materials from nature. A lovely way to prepare for the festive season.

All materials and refreshments provided. Suitable for adults and families with children over 8 years old.

**Tutor:** Sarah Green

Saturday 15<sup>th</sup> December

**Cost:** £15

**“Found the tutor very easy to talk with, and very interesting.”**

*Attendee*

## Patchwork and Quilting for Beginners

Patchwork, quilting and appliqué, although very different in technique and skill, are often seen worked together in a complementary combination. This one-day course will provide a clear introduction to the basics involved with each craft, and by the end of the day you will have a deeper understanding of the individual techniques. You will have made a small sample of work incorporating each method.



**Tutor:** Stephanie Jacobs

Sunday 20<sup>th</sup> May

**Cost:** £60

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## From Fleece to Fibre

This one day course will explain the preparation of raw fleece including sorting, combing and carding. It will advise on the choice of sheep breeds to enable successful spinning. Each student will be able to master the art of spindle spinning and will learn the basics of the spinning wheel. Each student will leave the course with a small amount of hand spun yarn.

**Tutor:** Ann Lloyd

Saturday 21<sup>st</sup> April

**Cost:** £60

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## Peg Loom and Stick Weaving

A one day beginners course covering stick weaving and the use of a peg loom to create simple projects. Each person on the course will produce a simple place mat using methods learned on the day. No previous knowledge required.

*Sue is a retired teacher with an interest in crafts and history. Sue and Ann are passionate about rural crafts and are member of the Shrewsbury Guild of Spinners, Weavers and Dyers.*

**“Instruction very patient and clear”**

*Attendee*



**Tutor:** Sue Prestwood

Sunday 7<sup>th</sup> October

**Cost:** £60



## COUNTRYSIDE SKILLS

### Build a Dry Stone Wall

A one-day introductory course to the craft of dry stone walling from scratch. Under the guidance of an expert dry stone waller, learn how to select the right stone, create the footings and build a retaining wall. By the end of the day you will be able to attempt your own wall.

**Tutor:** Dave Marpole

**Dates:** TBC. Contact us for details

**Cost:** £76

### Hedgelaying

The purpose of hedgelaying is to restore a hedge that has become sparse at the base, or has grown without being trimmed. Hedgelaying thickens a hedge therefore giving more shelter for livestock on farms and a habitat for nesting birds and wildlife. During this one-day introductory course, you will learn the techniques of hedgelaying and have a go at transforming a wild unkempt hedge into a growing boundary, using the tools of the trade.

**Tutor:** Dave Marpole

**Dates:** TBC. Contact us for details

**Cost:** £72

*Dave Marpole was taught the craft of hedgelaying by his grandfather on the family farm. He now spends many weeks in the winter months laying hedges for farmers on stewardship schemes.*

## Orchard Restoration

The course is aimed at gardeners and smallholders, and will cover siting an orchard, choosing suitable species and varieties to plant, and how to look after them. You will be shown how to plant a tree and protect it from animals and strimmers, and learn how to prune your tree to make it a pleasant shape and fruitful.

You will find out about the pests and diseases that could affect your trees, and learn how to prevent or treat them. And finally you will be shown how to restore old trees that have become tangled and unproductive due to neglect.

After attending the course, you should go home with the knowledge and skills needed to manage your own trees or orchard with confidence.

*Paul owns a small nursery situated in the Towy Valley near Llandeilo, Carmarthenshire where he sells Welsh Apple varieties and traditional English fruit trees.*

**Tutor:** Paul Davis

Saturday 6<sup>th</sup> October, 10am – 3pm

**Cost:** £70



# 2018 COURSES

April	
Sat 21 <sup>st</sup>	Fleece to Fibre
Sat 28 <sup>th</sup>	Poultry Keeping
May	
Sat 12 <sup>th</sup>	Blacksmithing
Sat 12 <sup>th</sup>	Bread Making
Sun 13 <sup>th</sup>	Blacksmithing
Sat 19 <sup>th</sup>	Working with Heavy Horses
Sun 20 <sup>th</sup>	Patchwork & Quilting for Beginners
Sat 26 <sup>th</sup>	Build a Cob Oven
June	
Fri 1 <sup>st</sup>	Basic Beekeeping
Sat 2 <sup>nd</sup>	Citrus Preserves
Sun 3 <sup>rd</sup>	Early Summer Dyes
Sat 9 <sup>th</sup>	Blacksmithing
Sat 9 <sup>th</sup> & Sun 10 <sup>th</sup>	Split Hazel Basketry
Sun 10 <sup>th</sup>	Blacksmithing
Sun 17 <sup>th</sup>	Working with Heavy Horses
Sat 23 <sup>rd</sup> & Sun 24 <sup>th</sup>	Decorative Blacksmithing
Sat 30 <sup>th</sup>	Mosaic Workshop
July	
Sat 7 <sup>th</sup>	Blacksmithing
Sat 7 <sup>th</sup>	Whittling Faces
Sun 8 <sup>th</sup>	Blacksmithing
Sun 8 <sup>th</sup>	Knife Sharpening
Sat 14 <sup>th</sup> & Sun 15 <sup>th</sup>	Decorative Blacksmithing
Sat 21 <sup>st</sup>	Build a Cob Oven
Sat 28 <sup>th</sup>	Basic Beekeeping
Sat 28 <sup>th</sup>	Working with Heavy Horses

# AT A GLANCE

August	
Sat 4 <sup>th</sup>	Make a Chestnut Garden Gate
Sat 11 <sup>th</sup>	Blacksmithing
Sun 12 <sup>th</sup>	Blacksmithing
Sat 18 <sup>th</sup> & Sun 19 <sup>th</sup>	Decorative Blacksmithing
Sat 18 <sup>th</sup>	The Vegetable Patch
Sun 19 <sup>th</sup>	Late Summer Dyes
Sat 25 <sup>th</sup>	Classic Condiments
Sat 25 <sup>th</sup> & Sun 26 <sup>th</sup>	Make a Bent Stick Chair
September	
Sat 8 <sup>th</sup>	Working with Heavy Horses
Sun 16 <sup>th</sup>	Working with Donkeys
Sat 22 <sup>nd</sup>	Introduction to Keeping Pigs
Sat 22 <sup>nd</sup>	Autumn Preserves
Fri 28 <sup>th</sup> & Sat 29 <sup>th</sup>	Ploughing with Heavy Horses
Sun 30 <sup>th</sup>	Bread & Butter
October	
Sat 6 <sup>th</sup>	Orchard Restoration
Sat 6 <sup>th</sup>	Perfect Pickles
Sun 7 <sup>th</sup>	Peg Loom & Stick Weaving
Fri 12 <sup>th</sup> to Sun 14 <sup>th</sup>	Wheelwrighting
Fri 19 <sup>th</sup> & Sat 20 <sup>th</sup>	Ploughing with Heavy Horses
November	
Fri 2 <sup>nd</sup> & Sat 3 <sup>rd</sup>	Ploughing with Heavy Horses
Sat 3 <sup>rd</sup>	Christmas in a Jar (1)
Sat 17 <sup>th</sup>	Christmas in a Jar (2)
December	
Sat 15 <sup>th</sup>	Make a Christmas Wreath



## BOOKING INFORMATION

To make a booking or for further information:

By telephone:

**01694 781307**

By email:

**[acton.scott.museum@shropshire.gov.uk](mailto:acton.scott.museum@shropshire.gov.uk)**

By post:

**Acton Scott Historic Working Farm, Wenlock Lodge, Acton Scott,  
Church Stretton, Shropshire, SY6 6QN**

If you are considering staying overnight or attending the course as part of a longer break, a range of local accommodation is available, including farm bed and breakfast, hotels and guest houses. For details please call Church Stretton Visitor Information Centre on **01694 722535** or visit the town's website:

**[www.churchstretton.co.uk](http://www.churchstretton.co.uk)**.

A range of holiday cottages are also available on the Acton Scott estate; for further information, visit **[www.actonscott.com](http://www.actonscott.com)**.



## TERMS AND CONDITIONS OF BOOKING

### **Changes to published course information**

Details of courses are correct at the time of publication, but we reserve the right to make any necessary changes to the programme. Students will be notified in advance of any changes, wherever possible.

### **Payment for courses**

Course places must be paid for at the time of booking. Your place is not secure until paid for in full. If you have to cancel your booking, please inform Acton Scott Historic Working Farm as soon as possible by telephone and confirm in writing or by email. If you cancel your booking more than four weeks before the course start date, 90% of the course fee will be refunded (10% of the course fee will be reserved to cover administrative costs). You may use your fee towards an alternative course. If you cancel your booking less than four weeks before the course start date, fees paid will not be refunded unless the course was full and your place can be re-sold.

### **Accessibility**

Acton Scott Historic Working Farm is an outdoor site. Most areas are wheelchair accessible, but please be aware that the farm yard is cobbled and the ground often uneven. If you have any access concerns, please contact us. When booking please advise us of any medical conditions or special requirements.

### **Equipment and Materials**

Please wear suitable clothing and footwear for your course and bring a waterproof jacket. Steel capped boots are required for the heavy horse courses. We will inform you well in advance if you are required to bring any additional equipment or special clothing. All materials are included, though you are very welcome to bring your own choice of fabrics to our textile courses.

For full terms and conditions please see our website <http://www.shropshire.gov.uk/acton-scott/courses-at-acton-scott/>



*Where to find us...*

**Acton Scott Historic Working Farm, Wenlock Lodge, Acton Scott,  
Church Stretton, Shropshire, SY6 6QN**

**[www.actonscottmuseum.com](http://www.actonscottmuseum.com)**



**ACTON SCOTT**  
*Historic Working Farm*



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