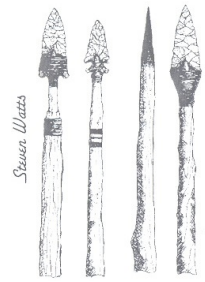


PRIMITIVE TECHNOLOGY WEEKEND
MAY 6th, 7th, 8th 2011
AGENDA



Friday, May 6th

Campers arriving before 5pm to register at the Nature Center
Please arrive by 8pm, \$1 per person to Camp

**Charcoal Deli will be the food vendor on Saturday & Sunday,
for people interested in purchasing lunch and dinner.**

Saturday, May 7, 2011

- 10 AM Safety Officer Jim Mezick supervises bow and arrow shooting each day for families, children and adults. Target butts will be open on the woodland target range both days.
- to 4 PM
- 10 AM Clay Coils and Pinch Pots – Ongoing both days. Learn the basics of native pottery and build your own pot with traditional tools. Nature Center Staff.
- to 4 PM
- 10 AM River Cane Blow Gun Production – Doug Meyer will show you how to produce a river cane blowgun. Limited to 10 participants.
- 11 AM Pipes, Spirits and Smoke – Greg Hine's skill with clay will be tested as he demonstrates how to make effigy pipes from Maryland.
- 11:30 AM Foraging the Landscape – Explore the land with Rick Hueston (Hue) as a member of a hunting and gathering (foraging) culture that depends primarily on wild foods for subsistence and a balanced diet. Discover the regional foraging strategies where plants, animals, fish and shellfish were used as food, medicine and utility items.
- 12 PM Dan Fire Hawk Abbott – Cooking from greenwood grates and processing wild plant material with traditional tools. Wild foods can and do taste good.
- 12:30 AM Primitive Traps that Produce – Guy Neal will present 3 versatile & locally available traps. A bird snare, follow through trail snare, and a spring assisted deadfall trap.
- 1:30 PM Expanded Harvest – Steve Adams presents methods of finding fresh green vegetables in Winter, gather Spring plants well into summer and forage wild foods throughout the year.
- 2 PM Dibble & Digging Sticks – Scott Silsby of Flintworks show us how a digging stick is an important tool for many purposes. Make one with him with all stone tools.

- 8 PM Our Dietary Past – Dr. Bill Schindler will present Our Dietary Past: How technology transformed our relationship with food. Highlighted in the presentation is an in-depth discussion on fermentation technology – one of the most important early food processing technologies in the paleo-diet.

Sunday, May 8th

- 8 AM Bow Shoot – Join us on the shooting line with your wood or traditional bow & arrows for a fun morning of roving including rising balloons, rolling inner tubes, clout shooting and the famous wand shot! All this inspired by Errett Callahan's book on roving!
- 11 AM Brain-tanned Buckskin – When you've hunted and gathered and finally gotten your venison, what do you do with the hide? Bill Kaczor of Ancestral Knowledge Inc. will show how to tan an animal hide.