

Class Descriptions for Trial by Fire and Lochmere Arrow

Breadmaking by Baron Gustave

Learn the basics of making bread from scratch.

Butter Making by Baroness Wynne

Butter making is easy and fun. Join Baroness Wynne and learn how to shake and make butter!

Hand sewing by Meisterin Johanna Von Sudeborn

Learn the basics of hand sewing. The main tools you need are just needles, thread, scissors and fabric.

Sekunjabin Fun by Lady Livia di Samuele

Do you enjoy the sekunjabin tavern? Would you like to learn more about making sekunjabin? Lady Livia's class is for you!

Bead Embroidery by Lady Sindara

Students will learn period bead embroidery stitches and how to create their own patterns from period sources. Supplies (needles, thread, fabric, embroidery hoops, beads and instructions) \$6 supply cost
Class limit 15 students.

Scouting Out the Bead - Documenting Period Bead Work by Lady Sindara

Students will be shown how to locate documentation for period beadwork, beads, and supplies. A resource sheet will be provided. (I will make 20 copies)

Knife Skills by Lady Tirzah MacCrudden

Did you ever want to help out in the kitchen for a feast, but don't think you can cut it? No problem. This class is for you! Bring your own knives if possible although a few loaners will be available.

Intro to Brewing Beer by Baron Drogo

Brewing beer need not be a mystery! Join Baron Drogo and learn the basics. This is not a make-and-take class.

Intro to Brewing Mead by Baron Drogo

Brewing mead need not be a mystery! Join Baron Drogo and learn the basics. This is not a make-and-take class.

Boza: A Middle Eastern Fermented Beverage by Baron Drogo

What is boza? Learn a bit about this middle eastern brewed beverage and try some tastes (if you are 21 or older)!

Owning the Circle by Master Richard Wyn

Have you ever noticed that some entertainers get more attention than others? Do you want to be one of the entertainers that owns that circle? Let Atlantia's Royal Bard, Master Richard Wyn, show you how.