



Plumpton College

**Plumpton College at Netherfield
Centre for Sustainable Food & Farming
Course Information**

Course Name: Trug Making		Tutor: Charlie Groves													
Venue: Ivyland Farm Netherfield Nr. Battle East Sussex TN33 9QB		1 day course													
		Start Time: 9.00 am													
		Finish time: Approx. 5.00 pm. The course will continue until participants have completed their trug.													
<p>Designed for: Anyone interested in how traditional Sussex trugs are made and making a trug from locally sourced, natural wood materials. The course involves the use of very sharp tools and is physically demanding.</p>															
<p>Aims of the course: To understand the materials and methods used to make a traditional trug and to make a trug from the materials supplied.</p>															
Typical number of delegates: 6 maximum		Course runs approximately twice a year													
<p><u>Course Timetable</u> Please note these timings are approximate</p> <table border="0"> <tr> <td style="padding-right: 20px;">9.00 am – 9.15 am</td> <td>Course administration/ tea or coffee/introductions</td> </tr> <tr> <td>9.15 am – 12.30 am</td> <td>Splitting, shaving and steaming chestnut</td> </tr> <tr> <td>12.30 pm – 12.45 pm</td> <td>Lunch</td> </tr> <tr> <td>12.45 pm – 2.30 pm</td> <td>Preparing boards</td> </tr> <tr> <td>2.30 pm – 5.00 pm</td> <td>Making up trugs</td> </tr> <tr> <td>5.00 pm</td> <td>Summary /Questions and Answers Tea / Coffee and Course Evaluations</td> </tr> </table>				9.00 am – 9.15 am	Course administration/ tea or coffee/introductions	9.15 am – 12.30 am	Splitting, shaving and steaming chestnut	12.30 pm – 12.45 pm	Lunch	12.45 pm – 2.30 pm	Preparing boards	2.30 pm – 5.00 pm	Making up trugs	5.00 pm	Summary /Questions and Answers Tea / Coffee and Course Evaluations
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<p>What you need to bring: Hot & cold drinks are provided, but you will need to bring a packed lunch. This is a practical workshop based course located on a working farm please wear suitable clothing. Please note the workshop is unheated.</p>															
<p>As an ongoing precautionary measure, please ensure that items of clothing and footwear used previously on another farm, have been thoroughly cleaned.</p>															
<p>Course Outcome: A completed trug to take away.</p>															
<p>Follow on course suggestions: Willow Garden Structures, Hazel Hurdle Making, Hedgelaying, Charcoal Making</p>															
<p>For dates and further course information please contact Plumpton College at Netherfield</p>															
<p>To book this course, for further information, or in case of an emergency on the day of the course please contact:</p> <p style="text-align: center;">Plumpton College at Netherfield Netherfield Place Farm, Netherfield, Nr. Battle. East Sussex TN33 9PY Telephone: 01424 775615 e-mail info@netherfieldcentre.co.uk</p>															