



Mead making course

Saturday 20th June 10am-1230pm

**Chifley College Bidwill Campus Farm
Daniels Road, Bidwill**

Come to Cumberland Beekeeping Club near Mt Druitt to learn how to make mead!

This course will cover equipment, ingredients and safety. It will be hands on. You can either bring your own equipment or purchase equipment to make your own mead on the day. Or you can assist someone who has equipment if you do not wish to purchase your own. The course will be lead by Matthew Reed who runs the mead club for Illawarra Beekeepers.

You can find us at the Chifley College Farm on Daniels Rd, Bidwill.

2 litres of honey will be required to make mead. You can bring your own honey or purchase some from the club (\$20).

Morning tea is included.

Equipment (\$85):

- 5 litre glass demijohn
- bored bung
- steriliser
- hydrometer
- wine yeast
- nutrient
- spring water



Please bring any additives if you would like to add to flavour your mead e.g. cloves, ginger.

Book by 4th June if you wish to purchase equipment.