



Ocracoke School Offers Unique Fall Retreat for Lifetime Learners

Ocracoke Island, NC –Ocracoke Alive's Ocracoke School will offer an insider's guide to Ocracoke Island that sparks creativity and sense of community, October 20-25, 2019

October 20-25, 2019, Ocracoke Alive's Ocracoke School will offer an insider's guide to Ocracoke Island designed to spark creativity and sense of community. Based at the historic Berkley Manor, inspiring instructors will guide adult participants of all experience levels through their choice of one of six specialized courses: **Cooking with Island Chefs, Jewelry Making, Mind and Body Renewal, Carving & Painting a Redhead Duck Decoy, Drawing with Love (and a Little Science),** and **Exploring Ocracoke's Past, Present, & Future**. Small class sizes allow for individualized attention from teachers.

Participants also get to explore the island through a variety of group activities: taking walkabouts with resident guides, savoring an incredible menu of local food (seafood!), and enjoying talented local musicians and storytellers.

Only accessible by ferry, North Carolina's remote Ocracoke Island is an enchanting step out of modern times into a world of captivating natural beauty, rich maritime history, ghostly shipwrecks, heroic lifesavers, crafty pirates, and a community of 1000 independently minded residents.

Tuition for all classes is \$725 and includes Group Activities & Meals (4 Dinners, 5 Breakfasts). Proceeds from Ocracoke School support student and community programming on Ocracoke Island. Ocracoke Alive is a community non-profit dedicated to enriching the Ocracoke Island community by encouraging and sponsoring cultural, artistic, educational, and environmental activities.

[Here's what students are saying. . .](#)

"I love having the experience of living here with the artists, singing with them, sharing meals with them. I could hardly sleep after the first day – I had thirty ideas in my head all at once!"

"It exceeded all my expectations and they were high!"

"My only regret is that I have but one stomach to give to this meal!"

For more information visit www.ocracokealive.org or contact through info@ocracokealive.org or 252-921-0260



Ocracoke Lighthouse



A clam good time!



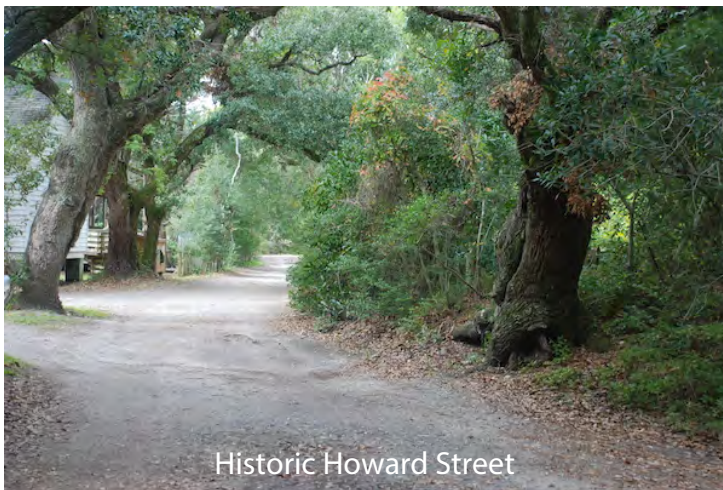
A great way to tour the village



Low Country Boil



Relax . . . enjoy our local music . . . or do both!



Historic Howard Street



Patti introduces us to a local resident



Our home at Ocracoke's Historic Berkley Manor



Ocracoke School 2019 Courses

Decoy Carving: Carve & Paint a Redhead Duck Decoy

Instructor: Jason Daniels

Class Level: Beginner to more experienced carvers

Materials Fee: \$80



This class will be taught by Jason Daniels, an Eastern North Carolina native who has been living on Ocracoke Island for 17 years. Students will learn how to craft a finished decoy using traditional and modern techniques. Starting from a block of wood, Jason will cover defining details like feather features, side pockets, primaries, tertials and elements of the duck's bill.

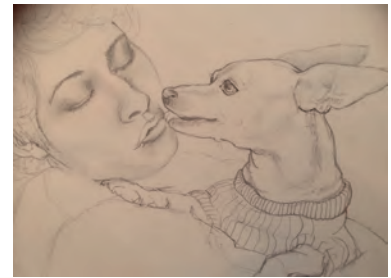
About the Instructor: Jason was raised in Eastern North Carolina about 15 miles east of Bath on the Pamlico and Pungo Rivers. The son of a shop teacher and an accomplished folk artist, his childhood was immersed in woodworking and art. In May of 2003, he moved to Ocracoke Island to continue his career as a Sheriff's Deputy. Jason also now has a small business designing and handcrafting signs. In his free time he likes to hunt, fish, create wildlife carvings and paintings, and share his knowledge with others.

Drawing with Love (and a Little Science)

Instructor: Kitty Mitchell

**Class Level: Beginners to advanced artists
who want to tighten their chops**

Materials Fee: \$50



Students will learn a variety of techniques to help them "see" like an artist. Don't worry if you "can't draw a straight line," that's what rulers are for! This class offers a non-judgmental, practical, and spiritual approach to drawing. Participants will learn a variety of "drawing on the right side the brain" techniques and will try different kinds of mediums. There will be practice in proportions, shading, perspective and foreshortening. The class will feature studio work and plein-aire drawing around our beautiful island, weather permitting.

About the Instructor: Kitty Martin Mitchell is a National Board Certified art teacher who has been teaching her craft for 30 years. She has been a professional artist for over 40 years. A frequent illustrator for the Ocracoke Festival, her original works can also be seen on Ocracoke Island at the Down Creek Gallery and at the Magic Bean Coffee Bazaar. She has prints available at kittymitchell.com

Exploring Ocracoke's Past, Present, & Future

Instructor: Ann Ehringhaus

Class Level: Anyone interested in Ocracoke!

Materials Fee: \$35



This class will begin by exploring Ocracoke's fascinating maritime past. These were times of early settlers and pirates who fished and lived from the land. Students will get to meet some of the descendants of these original historic families. This portion of the course features a visit to the Ocracoke Preservation Society Museum, a trip to nearby bird islands and Portsmouth, a historical 19th century sea-coastal village. Moving into Ocracoke's present, Ann will guide the group on a tour of island infrastructure, with visits to the Water Plant (est. 1977) and the Tideland Electric Cooperative. Expanding to consider Ocracoke's future, the class will talk with the National Park Service and other islanders about challenges and possible life changes ahead. This class will be experiential, including group discussions, food tastings, and on-site visits.

About the Instructor: Ann moved to the island in 1971 to be a teacher at Ocracoke School. She had a lot to learn about island living! She left briefly in the mid 1970s, then returned as a photographer, and became a therapeutic bodyworker and interfaith minister. In 1988 John F. Blair published her photography book, Ocracoke Portrait. In 2013, she published Ten Thousand Breakfasts, about 30 years in the Bed and Breakfast business on the island. As well as being a business owner for 35 years, she has served with various island groups and committees. She leased a little cottage on Portsmouth Island for 20 years, and has a wide love and knowledge of the islands.

Jewelry Making

Instructor: Robin Macek

Class Level: Any level

Materials Fee: \$200



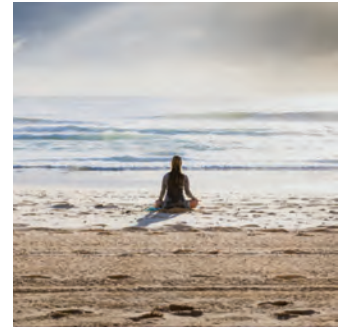
This class will encompass a wide range of jewelry techniques including beading, leather wrap, wire wrapping, and ring and rosette creation. Students will work with a variety of materials like gemstones, wood, bone, glass beads, and leather. Robin will be teaching many of the universal jewelry skills such as wire wrapping, attaching clasps, combining findings, and connecting headpins to chain. No experience necessary. Class participants will be able to WOW their friends with the pieces they bring home from their week!

About the Instructor: Robin started her jewelry journey after raising three kids and moving South from Connecticut to the North Carolina coast. There she had two things, gorgeous natural inspiration, and time! As a child of the 60's and 70's, her work is inspired by the love of those times. She makes beaded leather wrap bracelets, micro-macrame bracelets and watches, sterling silver gemstone statement rings, hand-knotted gemstone necklaces, earrings, and whatever else strikes her fancy. A frequent artisan at the Ocracoke Festival, Robin and her husband Chad just recently purchased and now run Oscar's House B&B on Ocracoke. Her new jewelry shop is right next door!

Mind and Body Renewal

Instructors: Desiree Ricker with Ann Ehringhaus, Amy Hilton, Cindy Fiore, Danielle Creeksong & more.

Materials Fee: \$50. Bring a yoga mat.



Ocracoke is rich with residents who practice various forms of wellness, from meditation and yoga to massage and Reiki, herbalism and aromatherapy to nature intelligence and meridians of TCM. This is a rare opportunity to explore authentic practices to allow you a chance to find what resonates with you. Taught by local professionals, this course will touch on several methods of mind and body wellness so that students may gain a deeper knowledge of practices for a healthier and more integrated life. Students of this class will participate in a wide range of learning techniques including movement and hands-on experience, as well as seminars and self-practice.

About the Instructor: Hailing from the mountains of western North Carolina, Desiree Ricker was introduced to holistic approaches of health and healing when conventional medicine failed to remedy childhood illnesses. As a professional dancer and performer, she has become acutely aware of the mind/body connection and the need to work with both for ultimate healing. With degrees in Philosophy, Religion and Dance from Appalachian State University, Desirée has studied Traditional Chinese Medicine, Meditation, Contemplation & Prayer, Somatics, Reiki, Aromatherapy, and a wide variety healing arts. She is excited by this opportunity to introduce the Ocracoke School class to some of the many amazing healing arts professionals of Ocracoke Island.

Cooking with Island Chefs **(CLASS FULL)**

Instructor: Featuring Debbie Wells with guest chefs, Ruth Ann Toth of The Café Atlantic, Daphne Bennink of The Back Porch Restaurant

Class Level: Any level

Materials Fee: \$175



The cooking class for 2019 is going to bring some great Ocracoke chefs together! Both Ruth and Daphne have played critical roles in the development of the Ocracoke food scene, providing dynamic food to their loyal and devoted customers over many years. Ocracoke School is honored and thrilled to have them for a full day each, leading the cooking class. Together, students will spend some quality time in the kitchen, learn basic techniques, explore new ingredients and experience some traditional island fare. Class time is fun and creative with everyone having their hands in the action.

About the Instructor: Debbie Wells grew up in a southern family dominated by great southern cooks. She started cooking professionally at the age of 23, frequently calling her mom to inquire "how do you cook this?" She moved to Ocracoke in 1978 and opened the Back Porch Restaurant in 1982. During her 15 years there, she wrote The Back Porch Restaurant Cookbook and was covered by Saveur, Gourmet, Bon Appetite, The New York Times and The Washington Post. She has led the cooking class at Folkschool every year since its inception.