



MAMA TREE

Hello dear friends,

Our hearts and fruit trees are teeming with gratitude for the latest burst of winter rains. As the forecast warms up again, we are excited to announce our spring lineup of workshops and events here on the farm. We hope you can join us!

- Sat. Feb 28th - [Anabala Tree Online Presentation](#)
- Sun. March 1st - [Sauerkraut Workshop & Anabala Tree Presentation](#) @Wild Qi in Ojai
- Sun. March 8th - Afternoon [Petting Zoo](#)
- Thurs. March 26th - [Singer-Songwriters Under Mama Walnut](#)
- Sat. March 28th - Morning [Petting Zoo](#)
- Sat. April 4th - [Backyard Chicken Care Workshop](#)
- Sat. May 9th - [Goat Care Workshop](#)

Learn more & register to attend: MAMATREEOJAI.COM/CALENDAR

[View Our Calendar of Events](#)



Anabala Tree Presentations

[SATURDAY, 2/28 @ 3 - 5:30PM online via zoom](#)

[SUNDAY, 3/1 @ 3PM in Qjai at Wild Qi](#)

Join Abudu, Madeline, Matai, and Zoya for an in-depth share about their most recent trip to Northern Ghana. In this online presentation, you'll learn about the history of Anabala Tree and the agroecological work being done in Nabala Village, an extension of the work we do at MAMA TREE. Abudu and the group will share about the projects that were started in November 2025 such as the nursery, grey water gardens, groundnut processing facility, and more.

More Information



Sauerkraut 101 Workshop

SUNDAY 3/1 @ 10AM

Back by popular demand, we're excited to offer [Sauerkraut Fermentation 101](#) for the 2026 season. Learn the art of fermenting vegetables with brine, led by our resident home fermentation enthusiast, Natalie. Sauerkraut is a probiotic and vitamin-C rich food, made by fermenting cabbages with sea salt.

Ticket Price: \$48 + \$15 Material Fee
Email info@mamatreeojai.com if the cost is prohibitive.

[Register Here](#)



Petting Zoos / Goat Meet and Greet

SUNDAY 3/8 @ 4PM

SATURDAY 3/28 @ 9AM

[Join us at MAMA TREE](#) for 45 minutes of playtime - bring friends and family who could use a snuggle or just want to share the joy.

Private petting zoos may be scheduled pending staff availability. Gift vouchers are also available if you're looking for an outstanding gift idea. Reach out to Programs@MamaTreeOjai.com if you're interested 🍷

[Sign Up For A Petting Zoo](#)



Farm Tour

Are you interested in an educational farm tour at MAMA TREE with a few of our highly knowledgeable and passionate land stewards? ***Reply to this email with the words FARM TOUR*** to let us know if you've been waiting for new dates to be announced. If you have ideal days or times, feel free to suggest those, too.

[Register Here](#)



Singer-Songwriters under Mama Walnut

[THURSDAY 3/26 @ 5PM-8PM](#)

Save the date: Our wonderful farmhand, Marita, is hosting a set of 4 singer-songwriters under majestic Mama Walnut. Her last event was phenomenal - you don't want to miss it!

Suggested Ticket Donation: \$20

Register Here



Backyard Chicken Care Workshop

SATURDAY, 4/4 @ 9:00 AM

[This hands-on workshop](#) will help you start or improve your ability to care for chickens, from essential care techniques to integrated permaculture systems that will make the process easier and more rewarding.

Whether you already have your own flock, or are dreaming of starting your own, this comprehensive workshop will equip you with the practical skills and confidence to holistically care for healthy and happy hens.

[Register Here](#)



Goat Care Workshop

SATURDAY, 5/9 @ 9:00 AM

[Curious about keeping goats?](#) Whether you're a beginner or looking to integrate goats into your permaculture system, this full-day workshop will give you the knowledge and confidence to raise happy, healthy goats. Learn about rotational grazing, natural health care, enclosure solutions, and how goats can regenerate your land. Get hands-on experience with hoof trimming, feeding strategies, comprehensive health screenings and even milking! Come prepared to learn, laugh, and leave with practical skills for holistic goat keeping. Learn directly from our experienced farm team in a supportive, hands-on environment.

[**Register Here**](#)



Olive Oil

Our 2026 batch of MAMA TREE Olive Oil is here! Our oil is made from our certified-organic Taggiasca olives, harvested early and cold-pressed locally, creating a beautifully smooth oil with a mildly spicy finish. Find it at the Ojai Certified Farmer's Market every Sunday from 9 AM to 1 PM.

[Learn More About our Olive Oil](#)



Water Cycle Restoration & Earthworks Course Recap

Getting to spend a weekend focused on water cycle restoration filled our cup to the brim!

Thank you to everyone who joined us to learn about biotic pumps, the importance of evapotranspiration, and what practical steps we can take to slow, spread, and sink water into the landscape. The icing on the cake was the hands on practice: finding contour lines with a laser level and building rock check dams to slow water's erosive force. We look forward to continuing this work through some upcoming work parties and more water cycle focused community building efforts.


Together we can all implement small scale and decentralized solutions that add up to a big difference in helping to hydrate our landscapes.

Reach out if you're interested in learning more!

Hope to see you at the farm soon!

THE MAMA TREE TEAM



 Upper Ojai

 MAMATREEOJAI.COM

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