

Creating your living roof and keeping dry

Workshop 15th - 21st October 2016 at Bosque Verde, Seia

In this workshop you will gain experience of how to create your own living roof whilst keeping the space dry. This follows on two days after the workshop ***How to build your own green wood round pole double interlocking reciprocal roofed structure***

The focus of these extra five days will be to add a second layer and membrane to enable planting a living roof whilst channelling away excess rainfall. It will enable all participants to acquire the skills to create such a living roof adapted to the local environment.

A handbook will be provided to all participants. It contains space for notes to be made as the workshop progresses.

The five modules for this five day workshop cover:

Module 1 – introductions, overview of the project, and the skills each brings to the team, site safety.

- review of the existing structure and agreement on the design and the building plan.

Module 2 - introduction to and overview of creating a living roof in the local climate.

- practical on site experience of adding a membrane and supporting layer of wood.

Module 3 – practical experience of covering the roof with soil and material

- building roof cover so that will retain moisture and channel away rain.

Module 4 - if conditions allow, selecting and planting of the roof cover.

Module 5 - review of experiences, how to improve, what to take away.

This workshop will finish on 21st October with a topping out ceremony to mark completion and covering of the roof.

Participants should bring their own leather work gloves, footwear - preferably with steel toecaps; and clothes suitable for climbing on a roof, including head cover. Any small personal hand tools, including a small hand axe would assist each participant during the workshop.

Course Fees*:

Full price €195 Concession €95 (Volunteer placements available to include participation of additional tasks throughout the week as requested)

*includes camping accommodation and all meals that are delicious and homemade with a focus on organic and local.