The ‘Longford Academy’ Spring Masterclass in Lime Mortar Repair Methods is presented at Woolmers and Brickendon Estates, Longford, Tasmania (World Heritage inscribed) by heritage conservation specialists, David Young, Ray Wiltshire and Brian Maxwell. David Young is a conservation practitioner, educator and author of technical publications on the conservation of masonry. His recent work includes investigations of lime in mortars and plasters and their application in the repair and conservation of traditional buildings. Ray and Brian are trades practitioners specialising in lime plastering and masonry repairs.

Learning Overview

The Longford Academy Masterclasses are collaborative learning activities led by experienced APT specialist practitioner educators. Participants work on conservation tasks under direction and engage in practical and theoretical activities, which may include information sessions, discussions, inspections, investigations, recording and group activities.

Enquiries and Registration

Email enquiries and registration: apt.australiasia.chapter@gmail.com
Closing date for registrations: 11 August 2017
Activities

Activities planned for the Lime Mortar Repair Methods Masterclass include the following:

- Traditional preparation of lime mortars directly from quicklime by sand-slaking
- Understanding and selecting limes, sands, pozzolans and mortar mixes
- Doing it — repointing, repairing, plastering and harling to produce durable finishes
- Limewater consolidation of weak brickwork, and limewash coatings.

Workshop

The Masterclass Program includes a one-day workshop on Conservation Repair Methods, which is also open to one-day participants. More information about the workshop and other APT activities can be viewed at [http://aptaustralasia.wordpress.com](http://aptaustralasia.wordpress.com).

Participation Fees

A participation fee of $750 ($600 APT members) covers materials, site costs, refreshments and lunches. The participation fee includes the one-day conservation workshop on 2 September.

Accommodation


To register

1. Please provide your details as follows in an email to apt.australasia.chapter@gmail.com

   - Name:
   - Address (business or private):
   - Telephone (landline and mobile):
   - Email:

2. Please provide a brief statement regarding your heritage conservation experience including any attendance at the University of Canberra Summer School in Conservation of Traditional Buildings, Longford Academy or other short courses. Priority will be given to participants with relevant experience, including trade experience.

3. Please copy and paste the following into an email to confirm your agreement to the Terms and Conditions and your payment option.

   ✓ I understand that the Longford Academy is a collaborative learning program involving activities led by APT members at a World Heritage site
   ✓ I understand that I am required to arrange my own accommodation and evening meals
   ✓ I have the following special/dietary needs for lunches ........................................
   ✓ I have read and agree to the attached Terms and Conditions
   ✓ I am an APT member, registering for the whole program ( $600 ), or
   ✓ I am not an APT member, registering for the whole program ( $750 )
   ✓ I am a defined industry member eligible for TBCITB subsidy (delete if not applicable)
   ✓ I will make EFT full payment to confirm my attendance by 11 August 2016 to APT Australasia Chapter  BSB 659-000 Account Number 752507

THE ‘LONGFORD ACADEMY’ IS A CENTRE OF EXCELLENCE IN CONSERVATION SPONSORED BY THE PARTICIPANTS
An initiative of APT Australasia Chapter, Woolmers Estate, Brickendon, the National Trust of Australia (Tasmania) and Heritage Tasmania.
For more information see [http://aptaustralasia.wordpress.com](http://aptaustralasia.wordpress.com) or contact the APT Convenor at apt.australasia.chapter@gmail.com
Terms and Conditions

The following terms and conditions apply:

- All activities are undertaken on-site at Brickendon and Woolmers historic sites.
- The program of activities is tailored to suit the conservation needs of the places and available resources, including the skills of participants.
- APT members and participants are deemed to be ‘visitors’ at the historic sites. All site regulations and codes of behaviour must be observed at all times.
- Participants are required to arrange and pay for their own accommodation and evening meals.
- APT in conjunction with Woolmers and Brickendon provides tea, coffee, juice, some snacks and daily lunches. APT does not provide accommodation or evening meals (other than some group dining options to be determined, provided at cost). Participation fees cover participation in the program, materials, overheads, limited transport in the Longford area and daily lunches and snacks.
- Each participant is responsible for their individual safety and, as far as practical, for the safety of others during the program. Participants should carry individual insurance, including travel insurance. Participants should satisfy themselves that they are fit and able to participate safely before participating in activities on-site.
- The program is subject to change according to weather conditions. If site conditions are unfavourable, activities may be relocated, reduced or cancelled.
- All participants should come prepared for the full range of potential activities, and wear clothing suitable for the weather conditions and tasks. Please refer to the following list of recommended materials and equipment.
  - Warm work wear and sun/rain/wind protection, including beanie and gloves
  - Sturdy footwear – work boots recommended
  - Overalls or disposable coveralls
  - Personal safety equipment including safety goggles, work gloves (suitable for working with lime), kneeling pads, head torch etc.
  - Thermos (for morning/afternoon tea), keep cup and any special dietary needs
  - Clipboard, notepad, camera and personal specialised tools and equipment
- APT provides support including Launceston Airport pick up and drop off (subject to prior notice), transport between Brickendon and Woolmers if required, individual lunch orders and special dietary needs (subject to availability), and professional planning and management of all activities.