

Kate Payne

Author/blogger at Movable Type Management

Austin, TX, US

Author and educator of DIY budget-conscious book about home decor, entertaining, gardening and dining, a practical guide for your home!

Description

Kate Payne is an author, freelance writer and educator.

Her writing includes non-profit grants writing, web content, essays and articles for publications like Edible Austin, HGTV Mag, AOL's Homesessive blog, Acres USA Mag, Canning Across America and the kitchen websites, and others.

She teaches classes on home food preservation and other food-based instruction both privately and at culinary instruction schools and centers including Whole Foods, Central Market, the Auguste Escoffier School of Culinary Arts. Kate also periodically leads a 10-week writing workshop in Austin, TX.

She honed her creative improvisation and DIY skills while living in Brooklyn, where she wrote her first book, *The Hip Girl's Guide to Homemaking* (HarperCollins 2011). Kate became an avid home canner and gluten-free baker also while living in NYC. She posts recipes, how-to's and other home-project tutorials to her blog.

She is presently at work on her next book and a small set of short preserving books.

She lives in Austin, TX with her wife, documentary photographer Jo Ann Santangelo, and travels regularly to cities across the US and Canada for classes, demonstrations and speaking opportunities.

Availability

Keynote, Moderator, Panelist, Workshop, Host/MC, Author Appearance, Corporate Training

Industry Expertise

Writing and Editing, Food and Beverages, Media Production, Media - Online, Food Production, Women, Print Media

Topics

Copywriting, Content Development, Grant Writing, Creative Content, Website Content Development, Green Cleaning, Canning, Food Preservation, Fermentation

Affiliations

Sample Talks

Detox Your Cleaning Supplies Cabinet

Learn how to dispose of harmful chemicals and switch to non-toxic cleaning with items you already have in the pantry. Identify alternatives to common chemical cleaners to save money and rid your home of toxic fumes.

Gluten-Free Baking and Lifestyle

Adapting to the gluten-free life doesn't have to be difficult. Learn the basics of baking your own gluten-free goods, including how to incorporate pre-existing flour mixes into recipes and how to make your own cup-for-cup blends.

Seasonal Entertaining on a Budget

Learn how to throw a seasonal party without breaking the bank, from easy decor ideas to great suggestions for low-cost snacks and beverages.

Sprucing Around the House

Learn how to develop a simple, affordable decorating and design plan for individual areas of your home. Hone your eye for easily improvised solutions to common household problems.

Small-Batch Preserving Basics

Learn the basics of preparing seasonal fruits and vegetables safely and easily using waterbath canning, pressure canning or fermentation methods. Gain an understanding of what makes food safe to keep sealed at room temperature and get inspired to begin your own home food preservation projects.

Past Talks

How To Build A Writing Career

University of Arizona Honors College Event Series

Book Signing / Jam-Making Demonstration

Union Square Greenmarket Event Series

Book Signing / Small-Batch Preserving Basics

WORD Bookstore Speaker Series

Budget-Friendly Summer Beverages

The Farmer's Kitchen Speaker Series

Green Your Cleaning Supplies Workshop

ReForm School Event Series

Hip Girl's Guide to Spring Preserves

Central Market Cooking School Event Series

Beets and Sweet Pickling Workshop

Natural Epicurean Academy of Culinary Arts Event Series

Green Your Cleaning Supplies Workshop

Homespun Workshops and Gallery Space Speaker Series

The Essentials of Refrigerator Pickling

Slow Food Austin Speaker Series

Fun and healthy food projects for kidsâ€™ birthday parties

Cedar Park Farms to Market Speaker Series

The Hip Girlâ€™s Guide to Homemaking Book Signing

Big Hat Books & Arts Event Series

The Hip Girlâ€™s Guide to Homemaking Book Signing

Tucson Festival of Books

Pickling Demonstration & Book Signing

Urban Orchard Event Series

Pickling Demonstration & Book Signing

Leslieville Farmersâ€™ Market Event Series

Pickling Demonstration & Book Signing

The Stop at Wychwood Barns Greenmarket Event Series

Canning with Kids

Whole Foods Lamar Culinary Center Event Series

Pickling 101: Cucumbers

Kate Payne Event Series

Small-Batch Peach Preserving

Kate Payne Event Series

The Hip Girlâ€™s Guide to Homemaking Book Signing

Mueller Farmersâ€™ Market Event Series

The Hip Girlâ€™s Guide to Homemaking Book Signing

Blue Willow Bookshop Speaker Series

The Hip Girlâ€™s Guide to Homemaking Book Signing

From Scratch Club Event Series

Education

University of Arizona
Bachelor of Arts (Honors) Anthropology/Sociology

Accomplishments

Author of “ The Hip Girl's Guide to Homemaking: Decorating, Dining, and the Gratifying Pleasures of Self-Sufficiency” “on a Budget!

With The Hip Girl's Guide to Homemaking, it's possible and convenient to create an inviting space for living & entertaining on a budget. From unique decor ideas to growing strawberries on your fire escape, Kate shares fun, low-cost (and often free!) creative solutions that will make anyone feel more accomplished in minutes. Inside this savvy motivational guide filled to the brim with small-scale creative home projects, Kate's tongue-in-cheek tone will keep you tuned in to her much-needed advice.

Testimonials

Carla Jenkins

We love having Kate Payne at our farmers markets sharing her knowledge of preserving and pickling with our shoppers. Kate does her "front end" work, arrives prepared and on time and communicates with all the different personalities that come to the markets. The goal of our non-profit is education and Kate helps us reach out to many folks curious about local, seasonal food.

Ernest Miller

As someone who is the lead instructor for a food preservation non-profit and has taught many a preservation class, I can say with some authority that Kate is an excellent speaker and provides thorough, entertaining and very informative classes. She is professional, well-organized and a delight to work with. I cannot recommend her highly enough for any DIY demo, class or workshop.

Rana Salame Striedinger

Kate Payne was a true pleasure to have at our workshop space. She taught a thorough, intriguing, and hands on lesson about green cleaning. Our students left completely satisfied. They commented on Kate's knowledge and engaging presence.

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