

# **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!

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## **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.

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## **Availability**

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

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## **Industry Expertise**

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

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## **Topics**

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

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## **Affiliations**

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## **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.

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## **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

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## **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.

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## **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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