August 11-13, 2017
Hampshire College • Amherst, MA

Friday Keynote by Michael Phillips

Saturday Keynote by Dr. Don M. Huber

www.nofasummerconference.org

#NOFASC
From vegetables and fruits to flowering plants and dairies, the ag industry allows all of us to buy local and buy fresh. Supporting local agriculture also means supporting the livelihoods of our neighbors. That's simply a win-win.

A Bounty in Our Backyard

As local agriculture continues to flourish, Farm Credit East is committed to working with owners in growing their businesses. Competitive lending rates, ag-specific financial services, and a deep understanding of the challenges in your industry — that's what we bring to the “Buy Local” movement, and we're proud of it.

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From vegetables and fruits to flowering plants and dairies, the ag industry allows all of us to buy local and buy fresh. Supporting local agriculture also means supporting the livelihoods of our neighbors. That's simply a win-win.

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Dear Friends,

Welcome to the 43rd Annual NOFA Summer Conference!

We are delighted to welcome you to our annual summer gathering and we are happy to be here at Hampshire College for a long weekend with our extended agricultural family. It is wonderful for NOFA to reconnect with Hampshire College after a 9 year hiatus and to have the opportunity to host you on their beautiful campus.

There is a lot in store for you this weekend and we hope you make lots of quality memories and connections. Whether you are interested in food production, food sovereignty, animal husbandry, food policy, carbon and climate change or simply browsing the whole weekend, the program is full of opportunity. From the intensive seminars and keynotes, to the rich workshop program, entertainment & this year’s Maker’s Fair with various farm hacks from the region, there are many opportunities to engage, learn and discover.

Be sure to join the keynote sessions on Friday night at 7:30pm and Saturday afternoon at 3pm in the RCC. On Friday night, Michael Phillip’s presents his keynote address “Soil Redemption Song: Life’s Sacred Trust as Gifted by Fungi and Plants.” And on Saturday, Dr. Don Huber presents his keynote, “Failed Promises, Flawed Science and the Unintended Consequences of Genetic Engineering”.

We hope that you enjoy an exciting and rejuvenating summer weekend and depart with more practical knowledge, inspiration and a deeper connection to your regional agricultural community.

Sincerely,

Jason Valcourt
NOFA Summer Conference Coordinator
THURSDAY, AUGUST 11
4:00 - 7:00pm  Registration Open

FRIDAY, AUGUST 12
6:30 - 9:00am  Dining Hall Open For Breakfast
7:00am - 7:00pm  Registration Open
9:00am - 3:30pm  Friday Intensive Seminars
9:00am - 12:00pm  Open Meeting: Northeast Gathering on Domestic Fair Trade
12:00 - 1:30pm  NOFA Interstate Council Meeting in Dining Hall Open Meeting
11:00am - 2:00pm  Dining Hall Open For Lunch
2:00 - 3:30pm  Workshops
4:00 - 5:30pm  Workshops
5:00 - 7:30pm  Dining Hall Open For Dinner
7:15 - 9:15pm  Childcare Available
7:30 - 9:00pm  Keynote Address By Michael Phillips
9:00 - 11:30pm  Contra Dance
9:15 - 10:15pm  Film Screening

SATURDAY, AUGUST 13
6:30 - 9:00am  Dining Hall Open For Breakfast
7:00am - 2:00pm  Registration Open
8:00 - 9:30am  Workshops
10:00 - 11:30am  Workshops
11:00am - 2:00pm  Dining Hall Open For Lunch
12:00 - 1:00pm  Organic Standards Roundtable
12:00 - 1:00pm  Swimming Pool Open
1:00 - 2:30pm  Workshops
3:00 - 4:00pm  Keynote Address By Don Huber
4:00 - 6:00pm  NOFA Summer Conference Fair
5:00 - 7:00pm  Registration Open
5:00 - 7:30pm  Dining Hall Open For Dinner
7:00 - 9:30pm  Drumming Journey With Steve Leicach
8:00pm - 10:30pm  Live Music/Entertainment w/ Lonnie Gasperini Organ Duo
8:00 - 10:00pm  Film Screening

SUNDAY, AUGUST 14
6:30 - 9:00am  Dining Hall Open For Breakfast
7:00- 11:00am   Registration Open
8:00 - 3:30pm  Sunday Intensive Workshops
8:00 - 9:30am  Workshops
10:00 - 11:30am  Workshops
11:00am - 2:00pm  Dining Hall Open For Lunch
1:00 - 2:30pm  Workshops
2:00 - 4:00pm  Registration Open
3:00 - 3:30pm  NOFA Annual Post-Conference Auction to benefit the Farming Education Fund
Thanks to Our Generous Summer Conference Sponsors

**Premier**
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**Gold**
Farm Credit East
River Valley Co-Op
Singer Farm Naturals
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**Silver**
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Allganic
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Kult-Kress
Lancaster Agriculture Products
Neighboring Food Co-Ops
Pumpkin Brook Organic Gardening
The Fertrell Company
Vermont Compost
Wegman’s

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North Country Organics
Ocean Crest Seafood
Real Pickles
The Pfeiffer Center
Willsie Equipment Sales

**Sprouting**
Boston Organics

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*Children’s Conference Coordinator*

617-694-9656 • aallspice@aol.com
Limited mobility? If you have limited mobility and need assistance, call Chuk Kittredge at 978-257-2400.

Wheelchair Accessibility: Much of Hampshire College is wheelchair accessible. Please contact us in advance with any special needs, especially if you will be staying in the dormitories.

Teens (13-19): We would be very happy to have you use the RCC South Lounge on the second floor of the RCC as your meeting location. This is also the children's conference workshop meeting area. Join us for snacks. Many of the children's workshops may be of interest to you but you are welcome to attend the adult ones as well. In addition we could always use your help, especially with creating a beautiful parade on Saturday afternoon. We can create banners and art to carry. The younger children love having help and older companions throughout the conference. We love meeting teens who enjoy working with children who may possibly be available to work at the conference.

Name Tag: Your name tag is your admission pass to all conference workshops, meals, and special events. It must be worn in a visible manner at all times as you will be asked to show it to gain entrance to workshops, meals, and all other events.

Messages and Announcements: There is a bulletin board at the registration area in the big tent to use for messages, announcements, and carpooling to farm tours. In emergencies, we will try to page you. For non-emergencies, we will post messages on the bulletin board. Please check it periodically.

First Aid: If you need minor medical attention, come to the registration tent. For extreme emergencies where an ambulance or fire engine is needed, call the Hampshire College Police Department at (413) 559 5424 or call 911.

ATMs: ATM is located in the Johnson Library ground floor in the post office lobby.

Minimize Waste: Please help us reduce what gets sent to the landfill. Bins for recyclables (cans, glass, paper, plastic), compostables (food scraps) and garbage, will be at convenient locations throughout campus. Please sort your waste and place in the appropriate bins.

Chemical Sensitivity: For the health and safety of those who are chemically sensitive, kindly refrain from wearing volatile compounds such as scented hairspray, perfume, cologne or aftershave.

Pets: Please leave your pets at home! Hampshire College and NOFA staff will ask you to remove your pet from the campus if you bring it. The exception to this rule is service animals. If you will be bringing a service animal to campus, please inform NOFA registration staff ahead of time, especially if you will be staying in the dormitories.

Connect to the Hampshire Wireless Network: Free access to the Hampshire Wireless Network is available through the network "hamguest". No password necessary.

Be Social! Show and tell your friends and the rest of the world about what inspires you at the conference. Tweet and post with \#NOFASC

NOFA MEMBERSHIP INFORMATION

Connecticut:
- Individual $50
- Family $60
- Business/Institution $125
- Supporting $200
- Student/Senior $30

Massachusetts:
- Individual $40
- Family/Farm/Organization $50
- Business $75
- Premier Business $125
- Supporting $250
- Low Income $25

New Hampshire:
- Standard Membership $45
- Student/Senior Membership $30

New Jersey:
- Individual $40
- Family/Farm $70
- Nonprofit $75
- Business/Organization $150
- Corporate $250
- Student $20

New York:
- Individual/Family/Farm $45
- Family/Farm/Organization $100

Rhode Island:
- Individual $35
- Family/Farm $50
- Farm/Business/Nonprofit $60
- Supporter $125
- Friend of NOFA/RI $250
- Student/Senior $25

Vermont:
- Individual $40
- Family $55
- Farm $65
- Business/Organization $100
- Friend of NOFA-VT $25
- Low Income/Student/Senior $25

New York:
- Individual/Family/Farm $45
- Family/Farm/Organization $100
ON-SITE LOGISTICS

PARKING INFORMATION

Where to Park Before Going to Registration: Follow signs on campus. All parking is free and is within reasonable walking distance to registration.

Where to park for Campers and RVs/Camper Vans: NOFA staff will direct you to your spot. There are no hookup facilities available.

CHECKING IN AND HOUSING OPTIONS

Check-in & Registration Hours: Go to the Registration Tent to get your program book, addendum, nametag, dorm assignment, dorm keys/swipe and camping pass before you go to workshops or dorms. Plan to spend up to 15 minutes at registration lines during peak hours.

The Registration Tent is open:
Thursday: 4:00 - 7:00pm
Friday: 7:00am - 7:00pm
Saturday: 7:00am - 2:00pm & 5:00 - 7:00pm
Sunday: 7:00-11:00am & 2:00 - 4:00pm

Late Arrivals: If you arrive after registration hours, campers please set up your tent in the camping area and check in at registration in the morning. Dorm guests may call Christine at (508) 572-0186 until 9pm, or Chuk at (978) 257-2400, 9pm-midnight call. We are not able to check-in dorm guests arriving between midnight and 7am, so please make other arrangements.

For Those Staying in Campus Dorms: Guests will be staying in either Merrill Dorms or Enfield Apartments. You will receive registration materials at the Registration Tent, including your dorm housing assignment and dorm keys/swipe from NOFA.

Dorm Key Policy: Dorm building access cards and room keys will be picked up where you check in at the NOFA Registration Tent. Hampshire requires a $200 deposit per key/card. The $200 deposit must be a check made out to NOFA/Mass. NOFA will hold this deposit until you check out and return all keys and/or swipes.

Dorm Rooms: Dorm fees are per person, per night, and not per room. Most dorm rooms at Hampshire College are a single bed only. Ages 12 and under are free, but need to be registered accordingly. Double rooms are reserved for families and those adults needing assistance. Please inform registration staff of any mobility limitations, as there are no elevators available in the dorms. Merrill has three stairs to enter into the first floor. Wheelchair accessibility is only available on the first floor of Enfield Apartments.

***Bring sheets, blankets, pillow, and towel(s). Each room in Merrill is individually air-conditioned.

Check-out: Guests of all Dorm Rooms will need to return their room key(s) and access card to NOFA at the Registration Tent during registration hours. Participants will receive their $200 deposit back, provided their key(s) and access card are returned and are without damage. All guests must check-out of their residence halls by 3pm on Sunday.

Camping Accommodations: Allowed in designated area only and are available first come, first served, one tent per site. Camping fees are $21 per tent, per night. No open fires. There are no RV hook-ups. Camping pass from registration needs to be displayed on tent or camper. No camping allowed without a paid camping pass from NOFA SC.

Porta-potties will be available in the camping area. The RCC will be open for showers and restrooms for the following hours:

Friday:
6:00am-8:00am
12:00pm-5:30pm
6:30pm-11:30pm

Saturday:
6:00am-11:30am
1:00pm-4:00pm
6:00pm-11:30pm

Sunday:
6:00am-2:30pm

In case of a major weather emergency, campers will be directed to the Cole Science building.

Accommodations within 5 miles of Hampshire College
• Comfort Inn: 413.584.9816
• Courtyard Marriott Hotel: 413.256.5454
• Econo Lodge: 413.582.7077
• Hampton Inn: 413.586.4851
• Holiday Inn Express: 413.582.0002
• Howard Johnson Inn: 413.586.0114
• Knights Inn: 413.585.1552
• The Lord Jeffery Inn: 800.742.0358
• University Lodge: 413.256.8111
Your Local Food Co-ops...  

Building Community Connections Since 1844!

Your Neighboring Food Co-ops include 35 food co-ops and start-up initiatives across the Northeast that are locally owned by 120,000 people like you, provide over 2,000 jobs, and annually purchase more than $60 million from local suppliers.

Find a food co-op near you at www.nfca.coop/members.

Want to know more? Check out these workshops at the NOFA Summer Conference!

Friday 4-5:30 PM  
Who Gets to Eat? Co-ops  
Addressing Food Justice

Saturday 10-11:30 AM  
Co-ops & Economic Democracy  
— Why Go Co-op?

Saturday 1-2:30 PM  
Food Safety Rules for Small Producers & Co-ops  
“In the Spirit of Co-operation”  
— Film & Discussion

All Co-op Track Workshops will take place in Kern 202.

FOOD OPTIONS AND MENUS

Dining Commons: Pre-purchased meals will be served in the Dining Commons on campus map page 111.

In order to be served in the dining commons, you will need to show your nametag with pre-purchased meals listed, or you can pay at the door; see walk-in prices below.

All meals for the 2017 NOFA Conference will be held at The Hampshire College Dining Commons, hosted by Bon Appetit Management Company, Leaders in Sustainability. All ingredients used to elaborate the meals are Organic and Local when possible. In season Vegetables are purchased through local farms and Sid Wainer & Son Specialty Produce & Specialty Foods located in New Bedford, MA. All pastries & desserts are made in house with Organic products.

Food donations for the Conference are solicited from organic producers and distributors and help defray the total costs. If you know of an organic source that might want to donate to next year’s conference, please contact Michelle Cruz, Food Donations Coordinator, 401-481-2347, FoodandFun@nofasummerconference.org.

Saturday Local Meal: All food served in the Dining Commons on Saturday evening is locally grown or produced on organic farms in the Northeast. At your table Saturday evening, look for more information about the farmers and farms represented in this meal.

The Dining Hall will be open:

- Friday Breakfast  6:30 - 9:00 am
- Friday Lunch  11:00 am - 2:00 pm
- Friday Dinner  5:00 - 7:30 pm
- Saturday Breakfast  6:30 - 9:00 am
- Saturday Lunch  11:00 am - 2:00 pm
- Saturday Dinner  5:00 - 7:30 pm
- Sunday Breakfast  6:30 - 9:00 am
- Sunday Lunch  11:00 am - 2:00 pm

Walk-in Prices for Meals: Conference participants can walk-in and pay cash to eat on an as-available basis at the Dining Commons. The cash prices are higher than the advance price:

- Adult Breakfast  $13.00
- Adult Lunch  $17.00
- Adult Dinner  $20.00
- Child Breakfast  $7.00
- Child Lunch  $9.00
- Child Dinner  $13.00

(Those 12 and under are considered “children”, except children under 3 who eat for free.)
## DINING COMMONS MENU

### FRIDAY

**Breakfast:**
- Scrambled eggs
- Red Potato Homefries O'brien
- Tempeh and Mushroom Scramble
- Classic French Toast w/Berry Compote
- Steel Cut Oatmeal

- Protein TBD (sourcing for organic sausages and ham)
- Stonyfield Yogurt, Fruit and GF Granola Bar
- Gluten Free Banana and Oatmeal Muffins

**Lunch:**
- Salad and Mezze Bar: An amazing array of fresh organic produce, prepped daily alongside a Mediterranean assortment w/ Marinated Artichokes, Olives, Sundried Tomatoes, a variety of Hummus and other dips and composed salads.
- Minted Melon Soup
- Chicken Cacciatore

**Dinner:**
- Salad and Mezze Bar: An amazing array of fresh organic produce, prepped daily alongside a Mediterranean assortment w/ Marinated Artichokes, Olives, Sundried Tomatoes, a variety of Hummus and other dips and composed salads.
- South India Anda Curry
- Fragrant Cardamon Basmati Rice

### SATURDAY

**Breakfast:**
- Green Bean and Spinach Frittata
- Caramelized Onion and Pepper Potato Hash
- Blackberry Pancakes
- GF Blackberry Pancakes
- Creamy Lemon Cornmeal (Porridge)

**Lunch:**
- Salad and Mezze Bar: An amazing array of fresh organic produce, prepped daily alongside a Mediterranean assortment w/ Marinated Artichokes, Olives, Sundried Tomatoes, a variety of Hummus and other dips and composed salads.
- Spanish Style Pork Roast
- Pigeon Pea Rice

**Dinner:**
- Salad and Mezze Bar: An amazing array of fresh organic produce, prepped daily alongside a Mediterranean assortment w/ Marinated Artichokes, Olives, Sundried Tomatoes, a variety of Hummus and other dips and composed salads.
- Sesame Chicken Stir Fry
- Fragrant Ginger Jasmine Rice
- Garlic Snap Peas and Mushrooms
- Edamame Fried Rice
- Chili Garlic Vegetable Medley
- Crispy Sesame Noodles
- Star Anise and Ginger Bread Pudding
**SUNDAY**

### Breakfast:
- Muffin Tin Baked Eggs
- Roasted Coffee Spiced Sweet Potatoes
- Protein TBD
- Summer Vegetable Tofu Frittata
- Apple Pancakes
- GF Apple Pancakes
- Steel Cut Oatmeal
- Stonyfield Yogurt, Fruit and GF Granola Bar
- Banana Breakfast Bread
- Mediterranean Squash and Tomatoes
- Lentil Rice
- Falafel
- Sauteed Greens
- Assorted HorsD'ouvres
- Mango Chutney
- Housemade Gluten Free Vegan Cookies

* Menu subject to change depending on availability of seasonal local ingredients.

** Gluten-free options are made on the same equipment as non-gluten free items unless specified on packaging of items.

### Lunch:
- Salad and Mezze Bar: An amazing array of fresh organic produce, prepped daily alongside a Mediterranean assortment w/ Marinated Artichokes, Olives, Sundried Tomatoes, a variety of Hummus and other dips and composed salads.
- Beef Koftas Over Wilted Greens
- Lemon Parsley Israeli CousCous
- Mediterraneange Squash and Tomatoes
- Lentil Rice
- Falafel
- Sauteed Greens
- Assorted HorsD'ouvres w/ Mango Chutney
- Housemade Gluten Free Vegan Cookies

### Other Dining Options

#### The Kern Kafé
The Kern Kafé, located on the first floor of Hampshire’s new living building the Kern Center, will be open for beverages, pastries and lunch items during the conference. They have everything from lattes to cold brew, a lovely selection of pastries such as brownies and biscuits and some salads and sandwiches if you need something more substantial!

**Hours of Operation:**
- Friday & Saturday: 7:00am - 2:00pm
- Sunday 7:00-11:00am for coffee only!

#### NOFA VT Pizza Oven
NOFA-VT’s mobile oven was built in 2006 by the Maine Wood Heat Company in Norridgewock, ME. It is a le Panyol oven, made from the Terre Blanche de Larnage (“White Earth”) tiles of Larnage, France, insulated and covered with a copper dome.

The oven weighs 4000 pounds, with the trailer. We fire the oven with wood only and cook pizzas at approximately 800°F. It takes just 2 minutes to cook a pizza at this temperature!

**Hours of Operation:**
- Saturday 11:30am-1:00pm & 4:00-6:30pm
program

keynote speakers

soil redemption song:
life’s sacred trust as gifted by fungi and plants
friday night 7:30pm
location: robert crown center

michael phillips is known across the country for helping people grow healthy fruit. the “community orchard movement” that he helped found provides a full immersion into the holistic approach to orcharding. his lost nation orchard is part of a medicinal herb farm in northern new hampshire. michael’s newest book, mycorrhizal planet: how symbiotic fungi work with roots to support plant health and build soil fertility, was published in march 2017.

failed promises, flawed science and the unintended consequences of genetic engineering
saturday 3:00-4:00pm
location: robert crown center

for 55 years dr. huber has focused on the epidemiology and control of soilborne plant pathogens with emphasis on microbial ecology, cultural and biological controls, nutrient-disease interactions, pesticide-disease interactions, physiology of host-parasite relationships and techniques for rapid microbial identification. he has focused his work on the effects of glyphosate (the main ingredient in monsanto’s roundup) on biological systems in soil and humans alike.

friday, august 11

the full skinny on healthy orcharding
friday, 9:00am - 3:30pm
location: fph east lecture hall

session 1: orchard health
our primary role as orchardists is to build system health. understry management that embraces forest edge ecology is critical when it comes to getting a leg up on fruit tree diseases. equally telling is the nutrient density—and flavor!—of the apples we then harvest for our families and communities. come learn about fungal allies, root relationships, fertility considerations, and the biodiversity that makes good fruit possible no matter what your level of experience.

session 2: holistic disease management
fruit tree diseases, unchecked by holistic understanding, can wreak havoc in the orchard. we’ll take an in-depth look at how the organic grower can keep apple scab, rusts and rots from developing on the fruit to a reasonable minimum. utilizing pure neem oil, liquid fish, effective microbes, and fermented herbal brews allows us to leave behind the mineral fungicides of “old school organics” for the most part. these are exciting times to be growing healthy fruit!

session 3: walk through the orchard year
understanding the timing and underlying principles for growing healthy fruit becomes clear when set within the framework of the orchard calendar. major insect challenges can be resolved safely and organically when you perceive who, what and when. dealing with disease from a holistic perspective requires an in-depth understanding of nutritional cause-and-effect. biodiversity brings in untold connections. appreciating such subtleties makes our time on this precious planet all the more fascinating. tweaking the “systems approach” learned today means taking responsibility to match the challenges you face at your locale.

michael phillips, known across the country for helping people grow healthy fruit. the “community orchard movement” that he helped found provides a full immersion into the holistic approach to orcharding. his lost nation orchard is part of a medicinal herb farm in northern new hampshire. michael’s newest book, mycorrhizal planet: how symbiotic fungi work with roots to support plant health and build soil fertility, became available in march.

for non-conference registrants wanting to attend keynote speeches
if you are not registered for the day of the conference when either of the two keynote programs takes place, you can still attend the program by paying a $15 admission fee at the door. this also allows you admission into the post-keynote dance events.

for non-conference registrants wanting to attend keynote speeches
if you are not registered for the day of the conference when either of the two keynote programs takes place, you can still attend the program by paying a $15 admission fee at the door. this also allows you admission into the post-keynote dance events.
The Impact of GMOs and Glyphosate on Soil, Crop, Animal and Human Health
Friday, 9:00am - 3:30pm
Location: FPH 101

The indiscriminate use of glyphosate and GMO crops are precipitating a major chronic health and environmental crisis. Rather than the way to feed the world, current genetic engineering is a disaster in the making and is not a sustainable strategy! Opinions touting the benefits of genetically modified food need correcting. Future historians may well look back upon our time and write, not about how many pounds of pesticides we did or did not apply, but about how willing we are to sacrifice our children and jeopardize future generations for this massive experiment we call genetic engineering that is based on failed promises and flawed science, just to benefit the bottom line of a commercial enterprise.

Dr. Don M. Huber, Emeritus Professor, Purdue University; COL AUS (Ret, Medical Intelligence); Former Chairman, USDA National Plant Disease Recovery Program; member, US Threat Pathogens Committee; former member of the Advisory Board, Office of Technology Assessment, US Congress; and Office of The Surgeon General (OTSG) Global Epidemiology Working Group.

Profitable Agroforestry for Northeast Farms
Friday, 9:00am - 3:30pm
Location: FPH West Lecture Hall

Agroforestry, or the intentional integration of trees into agriculture, is a key carbon farming and climate adaptation strategy for farms worldwide. In the Northeast US, agroforestry systems can diversify farm production, mitigate flooding and nutrient runoff, reduce heat and wind stress on crops and animals, and play a role in stabilizing the climate through carbon sequestration. This intensive, interactive workshop will explore how to profitably apply agroforestry systems and practices on Northeast farms. We will particularly focus on silvopasture, multifunctional buffers, tree intercropping, and diversified orchard systems.

Connor Stedman: ecological designer, farm planner, and educator based in the Hudson River Valley of New York. As lead designer at AppleSeed Permaculture, Connor specializes in applying carbon farming practices to grow resilience and profitability in working landscapes. As an educator and facilitator Connor works to help organizations and communities prepare for and adapt to climate change. He organized the internationally recognized Carbon Farming Course and holds an M.S. in Ecological Planning from the University of Vermont.

On-Farm Seed Production
Friday, 9:00am - 3:30pm
Location: FPH 108

A region’s ability to adapt genetically resilient crops to its environment is critical to food security. Across the 13,000 year history of agriculture, that has been the solemn vocation of farmers. In the past 100 years, farmers have lost control of their seed to the massive centralization of global seed systems. The organic farming movement has provided the safest haven for seed diversity in American agriculture, often favoring workhorse open pollinated varieties, over modern hybrids. Our climate is changing, however, and those varieties need careful stewardship and improvement to continue to serve our needs and remain productive in our diversified organic farming systems. This workshop will cover essential seed biology, on-farm considerations for producing seed crops suitable for New England, and introduce the concepts necessary for robust varietal maintenance and development. Introductory on-farm variety trialing and participatory plant breeding will also be discussed.

Hannah Traggis, Educator at Massachusetts Horticultural Society.
Bill Braun, Grower at Ivory Silo Farm, Westport, MA.

SUNDAY, AUGUST 13

Global Knowledge/Local Production - Innovating Open Source Technology for Improved Soil Health!
Sunday, 8:00am - 2:30pm
Location: FPH East Lecture Hall

Session 1: Overview of soil health principles, followed by an introduction to local, regional, and global tools for use on your farm. In a world where collaboration is increasingly accessible, we will also discuss the different mechanisms (such as the farmOS and Farm Hack platforms) for collaboration and how to approach building on the efforts of others while also monitoring, improving, and sharing your own agricultural knowledge.

Session 2: Let’s take a look at what’s happening in the on-farm research world for improving mechanized soil health, including data from farmer-to-farmer participation.

Session 3: Bring your laptop! We will spend some time working directly with representatives from farmOS and Farm Hack to get attendees set up on both online platforms, as well as demonstrate how to share and document your own innovations. Time will also be spent looking at live Farm Hack innovations and tools. You are encouraged to bring one of your own innovations to share!

Dorn Cox, Founding member of the Farm Hack community, executive director for GreenStart, co-founder of farmOS and a farmer working a 250-acre a multigenerational family farm.
FREE OPEN MEETING

Third Annual Northeast Gathering on Domestic Fair Trade
Friday, 2017, 8:30am - 12:00pm
Location: FPH 102

At the summer’s Free Open Meeting, held in conjunction with the annual NOFA SUMMER CONFERENCE scheduled for that weekend, we invite activists from the Northeast Region who are engaged in projects and organizing efforts that come under the broad heading of Domestic Fair Trade to come together to share their work and ideas and to discuss possible collaboration for the immediate future.

Who should come?
We welcome farm workers, farmers, food system workers, processors, manufacturers, worker organizers, farmer organizers, cooperative organizers, visionaries, and allies. Consider attending if your work (paid or volunteer) involves fairer wages, safer work, fairer prices, ethical trading, making the food system environmentally, economically, and socially just, sustainable, and humane.

Our mix of attendees assures a strong update of the current state of the landscape in our region; who is working with whom; who should we be inviting to join us in our work and what may be the most promising areas for collaboration moving forward.

Extended Special Reports on:
• The Agricultural Justice Project’s emerging efforts in New England
• Migrant Justice’s campaign to support dairy farm workers in Vermont
• Farmworker activities in upstate New York
• The newly-launched pilot initiative between Red Tomato, a Northeast marketer of fresh produce, and the Equitable Food Initiative
• To include yours please address Gathering’s Organizers in advance

The all-morning meeting is free though it is listed on Friday’s Pre Conference Track.

Pre-registration appreciated, so please contact
Liz Henderson, elizabethhenderson13@gmail.com or
Louis Battalen, louis@topoftheforest.com.

ROUNDTABLE DISCUSSION

Can We Trust The USDA To Protect Organic?
Saturday, 12:00 - 1:00pm
Location: FPH West Lecture Hall

The National Organic Program has been rocked by controversies in recent years. Two front-page stories in the Washington Post this Spring described massive fraud in the organic certification of milk and grains. Farmer Rallies in Vermont have challenged the NOP to reform broken standards that permit soilless hydroponics to be certified as organic on an enormous scale. Letters and petitions from around the country have called for action to prevent hydroponics from becoming the ‘new organic’. The USDA has recently refused to enact animal welfare reform standards that would decertify three-quarters of the “USDA certified organic” eggs. These ‘organic’ eggs come from CAFOs (Contained Animal Feeding Operations) that have nothing to do with organic principles.

Real organic is struggling to maintain the integrity of the label as the NOP is being twisted by Big Ag. We have made little progress after years of struggling to reform the USDA standards to reflect the Organic Food Production Act, the 2010 NOSB Recommendation on hydroponics, and world standards. As organic sales are booming, we are in danger of losing the meaning of the word.

Come see a five minute film of Vermont’s Rally In The Valley which gathered 250 farmers and eaters who marched ahead of a 26 tractor cavalcade to hear Senator Patrick Leahy, farmer/author Eliot Coleman, US Representatives Peter Welch and Chellie Pingree, current Vermont Lieutenant Governor David Zuckerman, and some pioneering organic farmers speak about how to save organic. This will be followed by a discussion of what is happening, what can we do now, and most importantly, WHY healthy soil has always been the critical foundation of organic farming.

Dave Chapman, Activist and owner of Long Wind Farm
GRASSROOTS POLICY DISCUSSION

Grassroots Awakening! The Importance of Citizen Advocacy in 2017
Saturday, 4:00 - 5:30pm (During the Fair)
Location: Faculty Lounge

With the political world in turmoil, policy advocacy for an agriculture that is good for farmers, eaters and the environment is more important than ever. This interactive workshop will examine Interstate NOFA’s policy agenda, cover pointers for effective citizen activism and gather member input on NOFA’s policy direction and initiatives.

Steve Gilman, Steve is the longtime Policy Coordinator for the NOFA Interstate Council.

Liana Hoodes, Liana is a 20 year ag policy veteran and former National Organic Coalition Executive Director.

RALLY TO KEEP THE SOIL IN ORGANIC

Saturday, 4:00pm
Location: NOFA Parade

Please take part in the rally to help send a strong message to the National Organic Standards Board to KEEP THE SOIL IN ORGANIC! The NOSB will be making a decision about the labeling of hydroponic production as certified organic at their upcoming fall meeting. Since we believe the foundation of organic farming is healthy soil, we are rallying for the soil. Please join us! T-shirts and signs will be available at the NOFA-VT table, as well as immediately preceding the parade at the fair. Rallygoers are encouraged to be part of the parade held Saturday afternoon during the fair.

LEXICON OF SUSTAINABILITY POP UP SHOW

Location: FPH Overhang

Check out the Lexicon of Sustainability’s collection of farmer infographics on display throughout the conference. The Lexicon of Sustainability is “a grassroots collection of everyday heroes, people with new solutions, people just like you. We translate ideas into information artworks....a celebration of food and farming, of kitchen incubators, of culture”

realpickles.com  (413) 774-2600  Greenfield, MA
### FAIR ACTIVITY DESCRIPTIONS

**Saturday Afternoon, August 13**  
4:00 - 6:00 pm  
Free and open to the Public

#### PARADE
Kick off our annual Country Fair with a Parade and Rally to Keep the Soil in Organic! The Parade begins at the children’s conference area and proceeds to the fairgrounds by the Exhibitor tent. Join us as the children lead the parade from the RCC down to the fairgrounds. You are welcome to join in the fun! Bring a sign, or yourself in costume, and come dance with us.

#### MARKET
Browse our amazing Exhibitors in the main tent and discover new and delightful products!

#### FUN & GAMES
Meet the horses, goats, alpacas, sheep, pigs and get your face painted! Enjoy the Country Fair and explore the various creations in our Maker’s Tent spearheaded by Dorn Cox and the FarmHack community. Many creations will be on display and you’ll have the opportunity to get hands on experience.

**Face Painting**  
It wouldn’t be a summer celebration without it! Two sisters, Emily and Sharlow Hitchcock share their artistic talents of face painting with kids and adults. What flower, animal, or fun design do you want to wear on your cheeks all afternoon?

**Make a Splash Water Festival**  
Cool off at the Make a Splash Water Festival: A celebration offered by Colleen Burke that includes water with relays, water olympics and more!

**Traditional NOFA Fair Games & Pie Eating Contest**  
Join us for fun favorite games: Peanut in a Haystack, Sack Race, Watermelon Seed Spit, Egg Spoon Race and of course the Pie Eating Contest!

#### DEMOS & MAKERS FAIR

**Wool Spinning and Weaving with Leslie Ardison**  
Ever wanted to learn how to spin fiber? Leslie Ardison will be demonstrating how to spin wool. She’ll also have some different techniques of weaving for you to try. All ages.
Make Your Own Reusable Bags from Feed Bags with The Bagshare Project
Leni Fried, founder of The Bagshare Project, and her volunteers will help you make your own reusable bags from farm waste seed/feed & malt bags, drip tape and other materials commonly discarded on farms. Learn how to keep these materials out of the landfill and create sturdy, practical, reusable bags!

Makers Fair Tent
Stop by the Farm Hack tent and join the worldwide community of farmers that build and modify their own open source tools. Bring a tool you’ve built, and learn how to document and share it with others. There will be a demo of farmOS, an open source farm management and record keeping system, and some live data streams from DIY environmental sensors. There will probably be some active tinkering going on at any given time, so stop by and say hello. We become better farmers when we work together!

TEACUP RAFFLE FUNDRAISER!
5:00pm | Registration Tent
Support the Farming Education Fund scholarship for the NOFA Summer Conference by participating in the teacup raffle! This year, the raffle highlights some fantastic products from our vendors and some thoughtful donations from good souls: a variety of books, gift certificates for services, local honey, natural products and much more! Tickets can be preordered with your registration, and are available for sale at the raffle table in the Registration Tent during regular registration hours (Friday 11:00am - 7:00pm, Saturday 7:00am - 1:00pm); and throughout the fair until raffle winners are drawn at 5pm Saturday. Teacup raffle tickets are $1/ticket, or $5/six tickets. We're not able to hold or mail raffle prizes, so any raffle items that remain unclaimed as of 11am on Sunday will join the post-conference auction at 3pm on Sunday.

MEET-UPS
During the fair you can gather with other folks who share a common passion. This is a wonderful opportunity to network and discuss topics with like-minded people. Meet at the registration tent and the facilitator will bring the group to a quiet, shady spot.

Non-toxic Local Organizers
4:30 - 5:30pm | Meet at the Registration Tent
With the EPA eroding and agro-chemical industry consolidation ramping up, we need to find alternate ways of protecting communities and wild lands from ubiquitous pesticides. This meetup is for anyone who wants to learn how they can spur their town or city to take positive steps towards a non-toxic future. We’ll start by offering some examples of towns that have already passed pesticide ordinances and then we’ll have a free-ranging discussion about how we can implement these ideas in our towns.

Keep the Soil in Organic
4:30 - 5:30pm | Meet at the Registration Tent
Following the rally & parade, meet with Dave Chapman and others to continue the rally momentum and discuss further efforts to Keep the Soil in Organic!

STUDENTS AND GOliATH (60 minutes)
4:15 - 5:15pm | FPH West Lecture Hall
The world faces accelerated climate catastrophe. If the fossil fuel industry has the most to gain - the youth have the most to lose. But as the fossil fuel industry profits, students nationwide are taking on the fossil fuel industry head on. Based in Amherst, Massachusetts, Students & Goliath follows the divestment campaigns of five schools: Amherst College, Hampshire College, Mt. Holyoke College, Smith College, and the University of Massachusetts. Eight students lockdown and are arrested inside an energy company’s office to protest a devastating pipeline proposal. 40,000 gather in Washington DC to demand action. Students & Goliath is the story of a generation waking up, becoming empowered, and taking the climate crisis into their own hands. https://ashbournefilms.com/sg/

UNDER CONTRACT: FARMERS AND THE FINE PRINT (63 minutes)
5:30 - 6:30pm | FPH West Lecture Hall
For the first time in a full-length documentary, contract farmers tell their stories and industry experts reveal how the corporate production model pits farmer against farmer. Under Contract: Farmers and the Fine Print takes audiences on a road trip across the American South and to Southern India to understand what’s happening to farmers living under contract and what we can do to change our food system for the better. http://rafiusa.org/under-contract-screening-license/

WORKSHOPS
Grassroots Awakening! The Importance of Citizen Advocacy in 2017
4:00 - 5:30pm | FPH Faculty Lounge
With the political world in turmoil, policy advocacy for an agriculture that is good for farmers, eaters and the environment is more important than ever. This interactive workshop will examine Interstate NOFA’s policy agenda, cover pointers for effective citizen activism and gather member input on NOFA’s policy direction and initiatives.

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OTHER ENTERTAINING ACTIVITIES

■ FRIDAY NIGHT

**Contra Dance**
9:00 - 11:30pm (after Keynote)
*RCC*
David Kaynor, founder of the vibrant Greenfield dance scene will once again lead an All Star band for this wonderful NOFA tradition! David is a musician, dance caller, teacher, organizer, and chicken barn cleaner.

**Film: “Peter and the Farm”** *(91 min)*
9 - 10:30pm
**FPH West Lecture Hall**
Peter Dunning is the proud proprietor of Mile Hill Farm, which sits on 187 idyllic acres in Vermont. The land’s 38 harvests have seen the arrivals and departures of three wives and four children, leaving Peter with only animals and memories. The arrival of a film crew causes him to confront his history and his legacy, passing along hard-won agricultural wisdom even as he doubts the meaning of the work he is fated to perform until death.

■ SATURDAY 12-1PM

The Hampshire pool will be open for you to take a dip from 12-1pm only.

■ SATURDAY NIGHT

**Drumming Journey with Steve Leicach**
7:00 - 9:00pm
**Merrill/Dakin Quad**
Join master percussionist Steve Leicach on a drumming journey through Africa, Brazil, and the Caribbean. Featuring masterful, exciting demonstrations using a variety of traditional drums and percussion instruments, fun audience participation and rhythm chants, body percussion, and a special hands-on workshop at the end of the evening, this experience is unparalleled. That beat you hear? Yes, it is a different drum. This program welcomes people of all ages, including children and teens.

**Live Music: Lonnie Gasperini**
8:00 - 10:30pm
**Merrill/Dakin Quad**
Lonnie Gasperini is an official Hammond USA Artist who has opened and performed with artists such as Chris Botti, Lou Rawls, Joe Lovano, Percy Sledge, Dr. Lonnie Smith, George Benson, Melvin Sparks, Dianne Reeves, Jimmy McGriff, Wynton Marsalis and Harold Jones to name a few! He loves the jazz festival circuit and recently headlined the Branford Jazz Festival.

**Film: “Sustainable”** *(1hr 31 minutes)*
8:00 - 9:30pm
**FPH West Lecture Hall**
A vital investigation of the economic and environmental instability of America’s food system, from the agricultural issues we face — soil loss, water depletion, climate change, pesticide use — to the community of leaders who are determined to fix it. Sustainable is a film about the land, the people who work it and what must be done to sustain it for future generations.

■ SUNDAY AFTERNOON

**Post-Conference Auction to Benefit the Farming Education Fund**
3:00 - 3:30pm
**Registration Tent**
Join us for a quick auction after the last workshop session, and score great deals on organic drinks, baked goods, coffee, cheeses, fruits, vegetables, and snacks. These products, provided by local farmers and health food stores, constitute the majority of the conference menu. What’s left can be had for rock-bottom prices, along with double your recommended daily serving of sarcasm and ridicule from auctioneer Chuk Kittredge. Bring cash, an empty carpetbag, and your shrewd bargaining skills. *All proceeds benefit the NOFA Farming Education Fund.*
PROUD SPONSOR

NOFA Summer Conference

Keynote Speaker

MICHAEL PHILIPS

also

Friday Intensive
9:00 AM – 3:30 PM
The Full Skinny on Healthy Orcharding

Schedule of Author Workshops

PETER BURKE
Saturday
10:00 – 11:30 AM
Year-Round Indoor Salad Gardening

A hands-on tutorial on how to grow ALL your salad greens with no light and no special equipment, all year-round.

ELIZABETH HENDERSON
Sunday
8:00 – 9:30 AM
How Can We Achieve Food Sovereignty if Small Farms Can’t Survive?

Let’s talk about why aren’t more small farms thriving without off-farm income.

DARRYL BENJAMIN
Sunday
8:00 – 9:30 AM
Caveat Comedentis: Eater Beware—New Engineered Foods

An in-depth look at two food engineering techniques: nanofood and CRISPR/Cas9.

LYNDON VIRKLER
Sunday
1:00 – 2:30 PM
Lessons from the Vermont Fresh Network

A workshop is for farmers who wish to improve their sales to local restaurants, schools and institutions.

WORKSHOP GRID & DESCRIPTIONS BY TIMESLOT

This listing provides comprehensive workshop info, including titles and descriptions, codes for workshop tracks, skill levels to which the workshops are directed, workshops locations, presenter names, bios, and directions for tour workshops. There are eight 90-minute workshop slots during the conference: two on Friday, three on Saturday, and three on Sunday. Once you are registered for the conference, you may attend any workshop listed here by simply walking to the room listed and taking a seat.

Locations
You will find directions to local tours in the workshop descriptions. The Children’s Conference takes place in the RCC South Lounge.

Workshop Track Key
A workshop track lists workshops under a common theme, practice, or perspective. All workshops fit into a topic category; some also fit into a track.

REG Regenerative Agriculture & Carbon
AG Advanced Growing
BF Beginning Farmer
UA Urban Agriculture
S Soils
J Justice
GH Garden & Homestead
HN Health & Nutrition

NOFA AOLCP Credit Approved Workshops
To renew accreditation, Accredited Organic Land Care Professionals (AOLCPs) must earn 4 re-accreditation credits per year. Each 90 minute session you attend counts for 1.5 credits.

It is easy to report your credits - just fill out the online form naming NOFA Summer Conference as the event you attended and have earned your 4 CEU credits. Obtain the online form at www.organiclandcare.net/reaccreditationform.

Please note, your accreditation fees are due by January 1st, 2018, not when you submit your CEU credits. Call or email the CT NOFA office, 203-308-2584, ctnofa@ctnofa.org if you have any questions.
### WORKSHOP GRID | Friday, 2:00-3:30pm

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<td>FPH 102</td>
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<td>Soapmaking 101 - Part 1</td>
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<td>FPH 103</td>
<td>2</td>
<td>REG</td>
<td>Biochar: A Miracle For People, Plants &amp; the Planet</td>
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<td>FPH 104</td>
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<td>The Sun is Rising on Sunn Hemp in the Northeast</td>
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<td>Stand-Alone Solar-Powered Automated Drip Irrigation System</td>
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<td>The High Cost of Cheap Food: Pesticide Residues</td>
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<td>FPH 107</td>
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<td>Soil is Not Dirt: Agronomy for Gardeners</td>
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<td>Bees, Bees...Good For Your Art!</td>
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<td>Working With Wood Part I: Grafting Fruit Trees</td>
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<td>Pigs on Pasture: A Look at Management &amp; the Aftermath</td>
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<td>Seed Bombs &amp; Lip Balm</td>
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### WORKSHOP GRID | Friday, 4:00-5:30pm

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<td>Regenerative Farming, Impact Investing, &amp; Climate Change</td>
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<td>Who Gets to Eat? Co-ops Addressing Food Justice</td>
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<td>The Commons in Food &amp; Agriculture</td>
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<td>Kern Center 106</td>
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<td>The History of Earth Care Farm: The Story of Compost</td>
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<td>Write an Amazing Grazing Plan!</td>
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<td>Starting Out with Organic Pastured Pigs</td>
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<td>Changing the System: Food Policy Advocacy</td>
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<td>The Power of Story: Reclaiming My Roots in Agriculture</td>
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<td>FPH 107</td>
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<td>Intensive Silvopasture for New England</td>
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<td>Basic Gardening for Enhanced Productivity Part 1</td>
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### WORKSHOP GRID | Saturday, 10:00-11:30am

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### WORKSHOP GRID | Saturday, 1:00-2:30pm

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### WORKSHOP GRID | Sunday, 8:00-9:30am

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### WORKSHOP GRID | Sunday, 10:00-11:30am

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<td>Soil &amp; Trees: Nature’s Magicians</td>
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### WORKSHOP GRID | Sunday, 1:00-2:30pm

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Meets the Humane Farm Animal Care Program Standards, which include nutritious diet without antibiotics, or hormones, animals raised with shelter, resting areas, sufficient space and the ability to engage in natural behaviors.

Where to Buy Certified Humane?
Use Our Free App or Visit Our Website
www.CertifiedHumane.org

FRIDAY 2:00 - 3:30pm

Soil is Not Dirt: Agronomy for Gardeners
Franklin Patterson 107 | WKSP # 1 | Track GH

Gardeners can also understand the science behind various agricultural practices employed for soil health. Learn the hows and whys of creating healthy, dynamic soil.

Alan Baker, Master Gardener, AAS Agronomy, BS Agriculture.

Biochar: A Miracle For People, Plants & the Planet
Franklin Patterson 103 | WKSP # 2 | Track REG

This workshop will begin with the ancient use of biochar in the Amazon, current efforts to restore degraded Amazonian soils in indigenous communities in Peru, and how biochar can help us in New England to fight drought, increase soil fertility and combat climate change.

Deborah Cook, Environmental activist and conservationist.

The Sun is Rising on Sunn Hemp in the Northeast
Franklin Patterson 104 | WKSP # 3 | Track AG

Have you been hearing about Sunn Hemp as a new, legume cover crop with forage and fiber potential? This workshop introduces the crop and what we’ve learned about growing it in Massachusetts after 3 years of field tests. We’ll share questions that we still have, and how growers can help answer them.

Sam Corcoran, UMass Amherst graduate student studying cover crops and sustainable agriculture.

Starting The Farm From Scratch
Adele Simmons 111 | WKSP # 4

In order to launch your farm operation, there are decisions that need to be made and questions that need to be answered. This presentation explores some of those decisions and questions, using strategic sequencing of events and decision trees among other concepts.

Leonard Pollara, Offering world wide consulting to all of the agriculture community.
Soapmaking 101 - Part 1  
Franklin Patterson 102 | WKSP # 5
Explore soap ingredients, including carrier oils and essential oils, along with safety guidelines for working with lye. Discuss the value of using natural ingredients, in contrast to the chemical additives found in commercial soap products. We will start a fresh batch of soap using the traditional cold process method.  
**Melissa Probst**, NOFA enthusiast and soapmaker, Sweet Suds.

Stand-Alone Solar-Powered Automated Drip Irrigation System  
Franklin Patterson 105 | WKSP # 6
Let's talk and walk pigs at the Hampshire College farm! Come learn about the intricacies of raising pigs on pasture. We've been looking at rotational grazing, carcass quality, pasture disturbance, plant regrowth, and nutrient levels in several different paddocks. You'll have a chance to see our pigs and our experiment set up.  
**David Schmidt**, Gardener with over a decade of energy and sustainability experience.

Tour: Pigs on Pasture: A Look at Management & the Aftermath Outside | WKSP # 7
Let's talk and walk pigs at the Hampshire College farm! Come learn about the intricacies of raising pigs on pasture. We've been looking at rotational grazing, carcass quality, pasture disturbance, plant regrowth, and nutrient levels in several different paddocks. You'll have a chance to see our pigs and our experiment set up.  
**Pete Solis**, Livestock and Pasture Manager at Hampshire College.

Bees, Bees....Good For Your Art!  
Adele Simmons 222 | WKSP # 8
Geared towards the curious, we will explore the honeybee: the complex microbial culture of their guts, their genetics, and curiosities of how the honeybee intersects our human culture...and educates us all.  
**Dean Stiglitz**, Beekeeper, science enthusiast, co-author of 'The Complete Idiot's Guide to Beekeeping'.

The High Cost of Cheap Food: Pesticide Residues  
Franklin Patterson 106 | WKSP # 9 | Track REG
Industrial agriculture food is of poor quality and pesticide ridden. Today's pesticides are not only on our food but in our food as well. They cannot be washed off and are found in most processed foods. Learn about this chemical assault and how to avoid purchasing foods with high pesticide levels.  
**Ed Stockman**, Biologist, 4th generation farmer, co-founder of Regeneration Massachusetts.

Farm to School: Models For Bringing Farms & Food to Schools  
Adele Simmons 221 | WKSP # 10
There are many levels of engagement in Farm to School: teaching students where food comes from, growing food with students, and helping schools source locally. We will discuss the realities of Farm to School, identify opportunities for involvement from farmers, gardeners, and food lovers, and explore the conversation around overlap and mismatches between farms and schools.  
**Meghan Stratton**, FoodCorps alumna and the School Programs Manager at Backyard Growers.

Working With Wood Part 1: Grafting Fruit Trees Outside | WKSP # 11
Learn the fundamentals and the reasons why we graft fruit trees the way we do. Participate in hands-on grafting.  
**Alan Surprenant**, Owner/grower, 100 biodynamic tree fruit orchard planted in 1990.
FRIDAY  4:00 - 5:30pm

Regenerative Farming, Impact Investing, & Climate Change
Franklin Patterson 103 | WKSP # 12 | Track REG
Explore how an investment in regenerative farming and soil restoration will help mitigate climate change.

Sally Dodge, Northeast Community Development Manager & Director of Farmer Relations, Iroquois Valley Farms.

Dale Gulbrandsen, Investor Relations & Northeast Community Development Manager, Iroquois Valley Farms.

Lessons From Working With Forests, Trees & Beautiful Wood
Franklin Patterson 104 | WKSP # 14
Trees and a small forest provide a wide range of benefits and products on our farms. Drawing on 45 years of experience, I will discuss forest succession, low-tech management, and utilizing local lumber and other products. Focus will be on native species and their uses.

Bill Duesing, Has taken great pleasure in working with trees, wood and NOFA.

Pest & Disease Management for Urban Farms
Franklin Patterson 105 | WKSP # 15 | Track UA
We will identify the common pests and diseases we see in our work in the greater Boston area, and discuss standard and creative management strategies! We’ll focus on concerns specific to urban and suburban areas, such as maintaining plant health in small spaces and containers, animal pests, and safer management options for education gardens.

Laura Feddersen, Director of Horticulture at Green City Growers.

Tour of the Hampshire College Farm
Outside | WKSP # 16
As one of the oldest and largest farms at a liberal-arts college, the Hampshire College Farm is a leader in the campus farm movement. We’ll tour the fields and facilities of our 200-member vegetable CSA and pasture-raised livestock program, including our recent sustainable energy initiatives such as electric tractors, new vegetable storage and solar panels.

Directions: Meet at/outside the Kern Cafe and we will walk to the farm.

Nancy Hanson, The Hampshire College CSA Manager.

Pete Solis, The Hampshire College Livestock and Pasture Manager.

Who Gets to Eat? Co-ops Addressing Food Justice
Franklin Patterson 106 | WKSP # 17 | Track J
How are food co-ops partnering with anti-hunger organizations to better meet the needs of all community members by increasing access to healthy, local food and member-ownership? Learn about how food co-ops are leveraging community ownership of their grocery stores to make healthy, local food more accessible.

Bonnie Hudspeth, Membership & Outreach Manager, Neighboring Food Co-op Association.

Dorian Gregory, Loan & Outreach Officer, Cooperative Fund of New England.

Jon Megas-Russell, Marketing & Community Relations Manager, Brattleboro Food Co-op.

Maria E. Infante, Director of Community Outreach, Project Bread.

The Commons in Food & Agriculture
Franklin Patterson 107 | WKSP # 18
Until a few centuries ago, we held and managed the vast majority of resources in common: defined groups of people formed evolving agreements about how to share and manage specific resources. Privatization of commons laid the basis for capitalist industrial society—and continues today, to our detriment. How might commoning improve today’s food and agriculture?

Dave Jacke, Ecological designer, author of Edible Forest Gardens, student of the commons.

David Bollier, Director, Reinventing the Commons Program, Schumacher Society; author of eight books on commoning; independent scholar.

Dumping the Bag - Garden Fertility Without Purchased Inputs
Kern Center 202 | WKSP # 19 | Track GH
Fertility inputs need not be from a bag! We’ll reduce your reliance on purchased fertilizers by exploring other sources: cover crops — using and managing with or without machinery; natural mulches in and out of season; simple composting; and home sources of some minerals. Soil tests 8 years apart will illustrate results of several fertility schemes.

Al Johnson, Agricultural Educator and long time organic inspector who has farmed or gardened organically for decades.
Keeping Sheep Organically Outside | WKSP # 20

Participants will learn options for managing sheep organically including information on breeds and housing, practices for parasite control, handling, feeding and health care. The presentation provides an overview of the basics of organic certification for livestock including general requirements, where to go for help, and management requirements.

Directions: Meet by the registration area.

Kimberly Mastrianni, B.S. in Animal Science, raising sheep organically since 2008.

The History of Earth Care Farm: The Story of Compost Kern Center 106 | WKSP # 21

This year we are celebrating 40 years of making compost at Earth Care Farm! My father began making compost with a pitchfork in 1977, and today we make mountains of it. We will revisit the history of ECF, looking at how the family farm has changed and where we are headed in our next generation.

Jayne Merner Senecal, Grew up making compost at Earth Care Farm.

Soapmaking 101 - Part 2 Franklin Patterson 102 | WKSP # 22

Join in making a fresh batch of soap, using the traditional cold process method. We will build upon what we explored in Part 1, learning about blending, pouring, cutting and curing soap. Everyone will be invited to take some soap, to be cut and cured at home.

Melissa Probst, NOFA enthusiast and soapmaker, Sweet Suds.

Write an Amazing Grazing Plan! Kern Center 108 | WKSP # 23

Learn how to assess your forages and match them to your livestock needs, which tools to use, how to plan your paddocks, and sharpen your recordkeeping. This workshop will give farmers guidelines for writing or updating their own grazing plan with tips for adjusting to the changing needs of their operation.

Lee Rinehart, Works for NCAT’s ATTRA Project, focusing on agronomy and livestock.

You Can Grow Rice in the Northeast! Adele Simmons 221 | WKSP # 24

Rice is a worldwide staple of our diet, yet very few of us in the Northeast understand how it is grown or the beauty it can provide in the garden. We will explore varieties and techniques to grow rice on a small scale in the Northeast for food, ornamentals, and in educational programs.

Nick Storrs, Manager at Randall’s Island Urban Farm in New York, NY.

Handling Drought & Disease with Vegetative Grafting Adele Simmons 222 | WKSP # 25 | Track AG

Vegetative grafting has been used for centuries in Asia to overcome disease pressure and environmental stresses such as drought and cold soils. Learn the vegetative grafting technique and the tips and tricks to be successful using grafted plants to the fullest potential. Live demonstration of grafting both melons and tomatoes.

Janel Martin, Lifelong farmer passionate about soil, plants, people and Mother Earth.
A Permaculture Approach to Mushroom Cultivation
Outside | WKSP # 26
We will explore ways to incorporate mushroom cultivation into our unique New England biome by thinking of ways to synergize mushroom growing with orcharding, vegetable gardening, and woodland management. Hands-on demos may include creating a lion’s mane totem pole and using cardboard to propagate mushrooms.

Directions: Meet by the registration area.

Dan Bensonoff, Mycological explorer, urban homesteader, and farm policy advocate.

Practical Crop Storage for Winter Sales
Franklin Patterson 101 | WKSP # 27 | Track BF
Offering a range of produce all winter long has many advantages - retaining customers, consistent cash flow, and feeding the community year-round. This workshop will cover the environments required by storage crops, as well as ways to achieve these conditions on different budgets. We will also touch on harvesting, washing, and physiology of storage crops.

Chuck Currie, Runs Freedom Food Farm, a year-round diversified livestock and produce farm.

Intensive Silvopasture for New England
Franklin Patterson 107 | WKSP # 28 | Track REG
Intensive Silvopasture (ISP) – integrating livestock, trees, pasture, and woody browse in sustainable ecosystems – shows exciting success in Latin America, with 3-5 times higher meat and milk production, greater animal health, and up to 35 times higher carbon sequestration rates than organic agriculture. Come explore the potential for ISP in New England.

Susanne Hale, Owns Tending the Wild Climate Agroforestry, UMass graduate student studying ISP.

No-Till Vegetables Using Chickens
Franklin Patterson East Lecture | WKSP # 29 | Track S
Three seasons of experience using mobile chickens in rotation with vegetables have produced interesting results. Fall chicken applications control spring weeds, provide fertility and allow no-till methods for spring/summer crops. Learn about the impact on soil health and fertility, vegetable production and rotation while using a layer flock of varying sizes.

John Kenny, Owner, Big Train Farm; background in soil science.

Principles of Biological Systems & Implications
Franklin Patterson West Lecture | WKSP # 30 | Track S
This workshop will be an overview of what conditions plants need to flourish and how to create those conditions. We will look at practices and strategies to maintain air, water, life, minerals and food in the soil all year long, and also talk about the broader implications of these practices.

Dan Kittredge, Founder, Executive Director, Bionutrient Food Association.

Garden Planning for Seed Saving
Adele Simmons 112 | WKSP # 31
Growing a garden with the intention to save select seed crops involves planning for: isolation, space for flowering and seed set, as well as crop infrastructure. We will explore how to plan your garden for effective seed saving focusing on these three criteria. This workshop will also include a very brief introduction to biodynamic agriculture.

Lisa Millette, Lisa heads the seed gardens at Turtle Tree Biodynamic Seed Initiative.

Food Safety Rules for Small Producers & Co-ops
Kern Center 202 | WKSP # 32
Compliance with FSMA (Food Safety Modernization Act) food safety regulations presents a new challenge for small-scale and exempt farmers, value added producers and farmer co-ops involved in aggregation and distribution. Learn how to comply with the federal rules and where to find the resources, education and training to minimize cost to your business.

Roger Noonan, President, New England Farmers Union, and organic farmer.

Vicki Smith, Food Safety Specialist, New England Farmers Union (NEFU).

The Power of Story: Reclaiming My Roots in Agriculture
Franklin Patterson 106 | WKSP # 33 | Track J
Hear the story of my journey from ambivalent consumer to grower of food, community and power, interwoven with an open conversation space about black people, food, and land.

Liz O’Gilvie, Board member, Gardening the Community and Springfield Food Policy Council.
Starting Out with Organic Pastured Pigs
Franklin Patterson 103 | WKSP # 34 | Track BF

Just getting into pigs? Thinking about expanding from just a couple pigs to a couple dozen? This workshop will provide an overview of how to effectively and economically house, fence, and feed a happy pig. Happy pigs taste better!

Alice Percy, Coordinator, OGS division, Fedco Seeds. 10 years experience raising organic hogs.

Increase Your Hive Numbers Without Buying Bees
Franklin Patterson 104 | WKSP # 35

Learn how to sustainably increase the size of your apiary using your own bees.

Jorik Phillips, Beekeeper of 17 years, co-owns Hudson Valley Bee Supply.
Megan Denver, Co-owns Hudson Valley Bee Supply.

Changing the System: Food Policy Advocacy
Franklin Patterson 105 | WKSP # 36

To bring about long-term, systemic change to the food system, farmers, eaters, and advocates need to understand the laws and regulations that affect everything from farming to land use to marketing, and how to get engaged to change them when needed. Come learn how to get involved in food policy advocacy!

Winton Pitcoff, Director of the MA Food System Collaborative.

Herbs for Childbirth
Kern Center 106 | WKSP # 37 | Track HN

This is an introduction to the bioregional herbs - native and naturalized plants of New England - used to manage the last month of pregnancy, childbirth and the postpartum. We will explore traditional as well as evidence based uses, from Native American birth management to contemporary applications.

Rachel Ross, Botanist, community herbalist, midwife. Owns and manages Hillside Herbals Apothecary.

Carbon Farming:
Regenerative Agriculture for Climate Stabilization
Franklin Patterson Main Lecture | WKSP # 38 | Track REG

We will discuss the current state of climate and carbon sequestration science, and explore the role agriculture can play in the climate change solution through a range of tree-based and soil-based carbon farming techniques. With careful ecological and economic planning, carbon farming can grow profitable, resilient farm businesses while helping to slow climate change.

Connor Stedman, Ecological designer, farm planner, and educator based in the Hudson River Valley, NY.

Herbal Approaches to Lyme Disease
Adele Simmons 111 | WKSP # 39 | Track HN

I will explore the benefits of plant medicines in preventing and fighting Lyme Disease and building our bodies' resistance. Great promise lies in these plants as antibiotics become less effective because bacteria are adapting to them.

Sarah Stockwell-Arthen, Herbalist for 25 years, growing and preparing plant medicines at Hilltown Herbals.

Planting for the Bees’ Needs
Franklin Patterson 102 | WKSP # 40

Wild bees are powerful pollinators, and there are over 400 species of wild bees in New England. I will discuss the life cycles of wild bees and their needs for nesting sites and flowers offering nutritious pollen and nectar, with an emphasis on using native plants to feed our (mostly) native bees.

Kimberly Stoner, Entomologist researching bees, pollination, and pesticides.

Basic Gardening for Enhanced Productivity Part 1
Franklin Patterson 108 | WKSP # 41 | Track GH

What happens in gardens is both mystery and science, compelling gardeners to forever reexamine the basics. Topics include: garden organization, seedling care, transplanting, fertility, season extension, crop selection and crop sequencing. In 2016, our garden yielded 8652 pounds of produce on one-eleventh of an acre.

Steve Walach, Teaches organic gardening to middle schoolers and master gardeners.
From the Ground Up: Abandoned Lots to Productive Gardens  
Franklin Patterson 102 | WKSP # 42 | Track UA

What does it actually take to start an urban farm or community garden? What are the hurdles and considerations that need to be accounted for, from soil to water to air to human involvement? Learn from Gardening The Community, a food justice organization engaged in youth development, urban agriculture, and sustainable living in Springfield, MA.

**Ibrahim Ali**, Co-Director of Gardening the Community.

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**Tour: Weedwifery Plant Walk**  
Outside | WKSP # 43

Weeds are fierce, tenacious and resilient, defying the controls of humans at every turn. They are also powerfully medicinal! This plant walk will discuss plant ID and botany, harvesting guidelines, medicinal preparations, and medicinal uses of many of our beloved northeast weeds.

**Directions:** Meet by the Registration Desk.

**Jade Alicandro**, Community herbalist at Milk & Honey Herbs in Shutesbury, MA.

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Tour: Growing Shiitakes on Logs & Indoors  
Outside | WKSP # 46

This workshop will review the basics of log cultivation for shiitake and tour Fungi Ally mushroom farm to see how we grow shiitakes indoors. We will discuss the results of an ongoing SARE grant looking at yields of different shiitake strains.

**Directions:** 311 River Dr, Hadley, MA. Exit Hampshire college onto Bay road heading west. If leaving next to the Eric Carle museum turn right. Continue for 2.5 miles until you hit a T intersection. Turn right onto Rt 47. Continue for .6 miles. Turn right onto Middle to continue on 47. The farm is on the right in 4.9 miles. It is a concrete warehouse, park in the rear of the building.

**Willie Crosby**, Owner of Fungi Ally, growing mushrooms commercially for four years.

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**Mobile Markets: Driving Down Barriers to Food Justice**  
Franklin Patterson 103 | WKSP # 44 | Track J

Mobile markets are a relatively new concept in the urban food sector. Find out the whats and hows of operating a mobile market and how the REC’s Mobile Market is breaking down barriers to food justice in the culturally and financially-diverse city of Worcester, MA. Then take a tour of the van!

**Noel Allen**, REC Farmers Market Coordinator and is passionate about local agriculture!

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Co-ops & Economic Democracy: Why Go Co-op?  
Kern Center 202 | WKSP # 47

Co-ops are an effective model of economic democracy, spreading ownership, retaining jobs, and rooting businesses in our communities. How do co-ops strengthen our regional food system and economy? Learn about the process of start-up, conversion and operation, and share your ideas for a co-op in your community.

**Erbin Crowell**, Executive Director, Neighboring Food Co-op Association.

**Adam Trott**, Executive Director, Valley Alliance of Worker Co-ops.
**Season Extension Strategies**
Franklin Patterson 104 | WKSP # 48 | Track BF

Row cover, low tunnels, high tunnels, caterpillar tunnels, and greenhouses have all been employed successfully for extending the harvest season. Learn about the costs, construction, advantages, and disadvantages of these different structures, and which ones might be right for your operation. We will also cover recommended crops, planting dates, and management strategies.

Chuck Currie, Runs Freedom Food Farm, a year-round diversified livestock and produce farm.

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**Ayurvedic Health Benefits of Ghee**
Franklin Patterson 105 | WKSP # 49 | Track HN

Ghee (clarified butter) is a high heat, lactose-free cooking oil used for centuries in India to relieve digestive disorders, calm the nervous system, and promote overall vitality. After we transform butter into ghee, we'll take it one step further by infusing it with herbs and spices to make medicinal ghee. Handouts and taste tests provided!

Jordan Grinstein, Ayurvedic Practitioner and graduate of the Ayurvedic Institute in New Mexico.

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**Traditional Japanese Foodways in the Age of Nuclear Disasters**
Franklin Patterson 106 | WKSP # 50

You will learn the art of Japanese food preparation and preservation techniques, including some family recipes. A discussion will also ensue on the ongoing radiation contamination in Japan since the Fukushima-Daiichi disaster of March 2011 and its effects on the traditional foodways and human health.

Chiho Kaneko, Grew up in Iwate, Japan; Agronomy degree from Hokkaido University.

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**Urban Ecosystem Justice: A Science of Cities for the People**
Adele Simmons 111 | WKSP # 51 | Track UA

What would it mean to merge urban ecology with social justice analysis? Can we construct an ethic of ‘urban bio-cultural diversity’, where mutually symbiotic relationships are created between human and non-human city elements? Are we capable of meeting material needs while regenerating urban socio-ecological health? Using theoretical possibilities and real-world examples, let’s explore these questions.

Scott Kellogg, Educational Director of the Radix Ecological Sustainability Center in Albany, NY.
Fearless Pruning of Fruit Trees
Franklin Patterson Main Lecture | WKSP # 56
Correct and timely pruning is the key to keeping apples, peaches, and other trees healthy, productive, and bearing the tastiest fruits. Learn the how and the why of pruning these plants in their young, developing stages and as they mature and bear fruits.
Lee Reich, Writer and consultant with an experimental and teaching farmland.

Cover Crop Basics
Franklin Patterson 101 | WKSP # 57 | Track BF
New to cover cropping? Want to know about other cover crops besides cereal rye? This workshop will discuss: 1) the suite of cover crops that are suitable for growing in the Northeast, 2) best practices for successful establishment, and 3) soil health improvements with cover cropping.
Brandon Smith, Northeast Team Leader and Soil Health Specialist, USDA-NRCS.

Planning a Compact Farm
Franklin Patterson West Lecture | WKSP # 58
This workshop lays out all of the components of a comprehensive plan for a compact, productive and successful farm. Based on Josh's decades of personal experience and the farms he's visited and researched around world, we'll go through the elements every small farm needs to address to make their farm sustainable economically, environmentally and equitably.
Josh Volk, Slow Hand Farm production, consulting and teaching; author, 'Compact Farms'.

Basic Gardening for Enhanced Productivity Part 2
Franklin Patterson 108 | WKSP # 59 | Track GH
What happens in gardens is both mystery and science, compelling gardeners to forever reexamine the basics. Topics include: garden organization, seedling care, transplanting, fertility, season extension, crop selection and crop sequencing. In 2016, our garden yielded 8652 pounds of produce on one-eleventh of an acre.
Steve Walach, Teaches organic gardening to middle schoolers and master gardeners.

Protecting the Integrity of the USDA Organic Program
Kern Center 108 | WKSP # 60
Learn about how the organic community structured the USDA National Organic Program at its inception to reflect the values of transparency and public participation. We’ll talk about some key issues that impact consumer and farmer trust in the organic label and efforts to communicate with the new administration about the value of organic agriculture.
Abby Youngblood, Executive director at the National Organic Coalition.

SATURDAY 1:00 - 2:30pm

Knotweed? Not Here.
Franklin Patterson 103 | WKSP # 61
Presentation highlights courses of action open to landowners, farmers, and growers wishing to improve habitat, property values, soil conditions, and biodiversity. Non-toxic treatment methods allow land stewards to control Japanese knotweed while feeding the vegetative material into the local economy, the art scene, and even the food system.
Michael Bald, Founder and Owner, Got Weeds? Fan of healthy soils, happy people.

But I Don’t Have Time for Social Media...
Franklin Patterson 104 | WKSP # 62
Be social, build an audience and engage an existing one. We’ll discuss where to start, which platform to pick, what to say/share and how to use staff and volunteers to create content. Social media should be simple and honest. You can tell your story better than anyone else!
Rachel Borgatti, Executive Director of Friends of Fort Point Channel.

The Art, Science, & Craft of Profitable Onion Production
Adele Simmons 222 | WKSP # 63 | Track AG
Amazing alliums, unsung farm hero, nutrient rich onions are capable of grossing $40,000+ per acre. We’ll review production steps and techniques to ensure a successful harvest. From start to finish: variety selection, propagation, transplanting efficiency, beneficial insects, nutrient management, pest and disease management, cultivation, harvest and post harvest systems.
Derek Christianson, Farmer and community educator at Brix Bounty Farm.
First Aid Homeopathy & Rescue Remedy
Franklin Patterson 102 | WKSP # 64 | Track HN

Homeopathic remedies are safe, low costing, non-toxic without side effects. They help relieve pain, strengthen the immune system and speed the healing of sunburns, garden strains, summer colds, bug bites, skin rashes and more. We will learn the many applications for homeopathy and rescue remedy for you and your family.

Jeanne Deignan-Kosmides, Yoga/meditation teacher and therapist, homeopath, bach flower practitioner, beekeeper.

Conversations Across Differences: Connecting Youth Through Food & Farming
Franklin Patterson 105 | WKSP # 65 | Track J

How can food and farming serve as a platform for youth to respectfully bridge differences, find common ground, and move forward to productively working together? Presenters will start by introducing programs and tools they have used in their work with youth and then will guide group brainstorming on making an impact in participants’ communities.

Mike Evans, Co-founder, Real Food Rising in SLC & Urban Roots in Austin.
John Wang, Regional Director of The Food Project North Shore.

Home Garden No-till & Cover Crops for Carbon Sequestration
Franklin Patterson 101 | WKSP # 66 | Track REG

Powerpoint and discussion covering the interrelationship between soil health, carbon sequestration, cover cropping, and no-till growing of nutritious food in one’s garden. Easy to use cover crop and no-till techniques will be presented.


Singing for Freedom & a Livable Future
Franklin Patterson 106 | WKSP # 67

We’ll sing for climate and food justice, and we’ll generate inspiration for living out values of solidarity and ecology. I’ll teach aurally songs with rousing choruses or full stanzas in which short lines get substituted each time through – aka “zipper songs”. Bring voices, harmonies, and ideas for integrating singing within today’s food movement.

Ben Grosscup, Performs songs of struggle and social critique. Director, People’s Music Network.

New Static-Aerated Composting System Demonstration
Franklin Patterson 107 | WKSP # 68

Join Professor Hashemi outside for an introduction to a new static-aerated composting system. After a short introductory lecture he will show, step by step, how to assemble the two composting systems. Attendees can take photos and ask any questions they might have during the assembly.

Masoud Hashemi, Extension professor focusing research on sustainable farming and cover crops.

Soils in the City:
Urban Anthropodology & Citizen-Activist Bioremediation
Franklin Patterson East Lecture Hall | WKSP # 69 | Track UA

City soils today are largely non-existent, degraded or contaminated, and many urban residents are disconnected from the role that soils play in ecosystem health and environmental justice. We’ll examine the “critical zone” of soils in cities and highlight actions for citizens and opportunities for partnerships with biological allies to regenerate the health of urban soils.

Scott Kellogg, Educational Director of the Radix Ecological Sustainability Center in Albany, NY.

"In the Spirit of Co-operation": Video & Discussion with Producer
Kern Center 202 | WKSP # 70

Join Visionaries Producer Bill Mosher and Erbin Crowell of the Neighboring Food Co-op Association for a screening and discussion of the Visionaries PBS Documentary “In the Spirit of Co-operation,” celebrating the 100th Anniversary of the National Co-operative Business Association and featuring Massachusetts’ own Real Pickles Co-op. Pickles will be served!

Bill Mosher, Executive Producer, Visionaries Public Television Series.
Erbin Crowell, Executive Director, Neighboring Food Co-op Association.

Work Horses 102
Outside | WKSP # 71

Beyond the basics. Understand what horses can do for your farm. Learn harness varieties, proper fit, other equipment, hitching and safety concerns. Participants will have an opportunity to harness and drive a single or a team of horses.

Directions: Meet by the registration area.
Dale Perkins, Works with people and horses on a small family farm.
Kim Mastroianni, Works with people and horses to improve communication and understanding.
Uncommon Fruits for the Backyard Garden & Small Farm
Adele Simmons 112 | WKSP # 72

Juneberry and cornelian cherry are just two of a dozen or so uncommon fruits that have delectable flavors and are easy to grow. Some are borne on ornamental plants, perfect for “luscious landscaping.” Their good flavor and natural pest resistance makes them appealing for organic and ethnic markets.

Lee Reich, Writer and consultant with an experimental and teaching farmden.

Long-Term Sustainability of High Tunnel Soils
Franklin Patterson 108 | WKSP # 73 | Track AG

The Cornell Vegetable Program and NOFA NY have partnered to examine long-term sustainability of high tunnel soils by collecting data from over 20 farms across New York State. Learn about common nutrient trends in high tunnel soils, their impact on plant health and how to implement Best Management Practices for long-term sustainability.

Judson Reid, Researches high tunnel soil nutrients, crop health and farm profitability.

Cordelia Machanoff, Collects and analyses soil and foliar nutrient samples from New York farms.

Cover Crop 2.0: Beyond Basics
Adele Simmons 221 | WKSP # 74 | Track AG

Ready to learn more about cover crops? This workshop will highlight innovative cover cropping techniques, including 1) up and coming cover crops, 2) multi-species selection, 3) using cover crops to reduce tillage, and 4) living mulches.

Brandon Smith, Northeast Team Leader and Soil Health Specialist, USDA-NRCS.

Climate Adaptation: Preparing Farms, Communities, & Bioregions for Climate Change
Franklin Patterson West Lecture | WKSP # 75 | Track REG

By observing and mimicking ecosystem processes, our farms and landscapes can be designed to be resilient to climatic changes. This interactive workshop will explore ecological design principles and solutions for climate adaptation in the Northeast US, including on-farm water management, crop and landscape biodiversity, productive buffers and corridors, and trialing new warmer-climate crops for the region.

Connor Stedman, Ecological designer, farm planner, and educator based in the Hudson River Valley, NY.

farmOS: Open Source Farm Management & Record Keeping
Adele Simmons 111 | WKSP # 76

farmOS is a web-based software application for farm planning, management, and record keeping developed and maintained by a community of volunteers. This workshop will cover the basic features, using live demos of real farms. Participants will learn how to get started using farmOS to keep better records of their farm activities.

Michael Stenta, Founder and lead developer of farmOS.

Preparing Your Fiber for Use
Outside | WKSP # 77

We will cover washing, picking, and carding fiber. Participants will get a chance to spin or felt fiber from our alpacas.

Directions: Meet by the registration area.

Keith Tetreault, Farmer of 44 alpacas, selling fiber products in our gift shop.

Debbie Tetreault, Makes and sells craft items with fiber.

Making Reusable Bags From Feed Bags
Outside | WKSP # 130

Make reusable bags that will last a lifetime from farm waste Seed/ feed & malt bags are made to hold 50 lbs. Billions are landfilled world wide. Why purchase a bag made in China when you can make a better one from a feed bag? This workshop will show you how. Once you are trained we hope you will train others.

Directions: Meet by the registration area.

Leni Fried, Founder of The Bagshare Project.

Sadie Stull, lives on a small Farmstead with sheep and chickens in Western Mass.

How Can We Achieve Food Sovereignty If Small Farms Can’t Survive?
Franklin Patterson Main Lecture | WKSP # 86

Let’s talk about the elephant in the room: why aren’t more small farms thriving without off-farm income? If US workers don’t want to work on farms and the flow from abroad is slowing, who will do farm work? How can we balance the needs of farmers, farmworkers and low-income eaters?

Elizabeth Henderson, Organic farmer, on boards of NOFA-NY and Agricultural Justice Project.

Jessica Culley, CATA General Coordinator, 17 years organizing for farm workers.
SUNDAY 8:00 - 9:30am

**Growing & Marketing Cut Flowers**
Franklin Patterson 101 | WKSP # 78

Learn techniques of creating a successful cut-flower production within a diversified farm operation. Seed to harvest, variety selection, planting schedules, garden maintenance and winter storage practices and creative ways of designing and marketing cut flowers. This is a perfect workshop for those who want to start up or develop flowers as a highlighted crop commodity.

**Shannon Algiere**, Farmer Educator at Stone Barns Center for Food and Agriculture.

**Urban Agriculture & Youth Engagement**
Kern Center 108 | WKSP # 79 | Track UA

Seedfolk City Farm believes that empowering young people to work directly in their local food system is one of the most effective ways to create change in our communities. Join us to learn how community-focused urban agriculture on formerly vacant lots allows youth to regain autonomy in their lives and develop tools for civic engagement.

**Lisa Barker**, Co-founder and director of Seedfolk City Farm in Rochester, NY.

**Caveat Comedentis: Eater Beware — New Engineered Foods**
Kern Center 202 | WKSP # 80

The food industry is engineering food to “improve every aspect of the food-value chain.” We will take an in-depth look at two techniques: nanofoods – altering the DNA of food with nanoparticles, and CRISPR/Cas9 – selective gene editing. Benefits, unintended consequences, and social, environmental, and economic impacts will be scrutinized.

**Darryl Benjamin**, Author of “Farm to Table”, a guide to sustainable food systems.

**Urban Farming: Soil Fertility Going Beyond Compost**
Adele Simmons 222 | WKSP # 81 | Track UA

Urban farms on small in-ground plots and raised planters offer significant challenges for long-term soil fertility and plant health that can not be cured by compost alone. This panel discussion will review the basics of soil testing and compare various methods for managing urban soils for long-term success.

**Jess Bloomer**, Groundwork Somerville, Program Director and Farm Manager, South St Farm.

**Michelle de Lima**, Trustees of Reservations, Engagement Manager, Boston Community Gardens.

**Clay Larsen**, Groundwork Somerville Landscape Project Manager.

**Bioregional Economies**
Adele Simmons 112 | WKSP # 83

The solutions to our economic and environmental problems aren’t complex or out of reach. Our food, fuel and material needs can be met in ways that strengthen communities while reconnecting people to their beautiful biology. Learn to create healthy economies and landscapes that benefit and enrich for generations to come!

**Andrew Faust**, A premier Permaculture designer with over two decades of experience.

**Garden of Wonder:**
Using the Garden to Nurture Spiritual Growth
Outside | WKSP # 84

Gardens and farms are places where we can nurture and grow our spiritual lives, along with our crops. We will explore different ways that we as educators can use the garden to help our students develop awareness skills, feel and express gratitude and abundance, and generally strengthen their sense of connection with all of creation.

**Directions**: Meet by the registration area.

**Jacob Fine**, Director, Abundance Farm: Jewish Food Justice Farm and outdoor classroom.

**Leora Mallach**, Director, Beantown Jewish Gardens: building community through food-system education.
Faba Bean: a New Multi-Purpose Crop for New England
Adele Simmons 221 | WKSP # 85

Faba bean, or fava bean, can be grown as a cool season cash crop, cover crop, or medicinal crop. This workshop will present findings on growing faba beans, using actual samples of plants, pods, seeds, and bacteria.

Masoud Hashemi, Extension professor focusing research on sustainable farming and cover crops.

Year-Round Indoor Salad Gardening
Franklin Patterson 108 | WKSP # 45

This workshop is a hands-on tutorial on how to grow ALL your salad greens with no light and no special equipment, all year-round. Everyone will plant a tray of greens to take home. We will also sample a salad of soil sprouts.

Peter Burke, Has been teaching garden classes since 2006; started thedailygardener.com to provide seeds for indoor gardening.

Jake Burke, Studied Sustainable Agriculture & Food Justice at Hampshire College, presently living/gardening in Northampton, MA.

Why Pastured Animal Foods are Essential to Health
Franklin Patterson 106 | WKSP # 87

Learn about the importance of fat-soluble vitamins for health and preventing chronic disease- like diabetes, cancer and heart disease. We'll discuss why fat-soluble vitamins can only be obtained in sufficient amounts from pastured animal foods, and why grass-fed/pastured meat and dairy is far more nutrient-dense than grain-fed.

Brigitta Jansen, MS in Nutrition, Nutrition and functional medicine consultant, homesteader, mother.

Grow, Harvest, & ENJOY Culinary Herbs Creatively!
Franklin Patterson 107 | WKSP # 88

Learn to grow and harvest culinary herbs for maximum production. Hands on pruning/harvesting will help you take these skills home to your own kitchen garden. Learn how to handle both annual and perennial herbs. We'll explore processing and storage techniques, and the handout will include some wonderful recipes!

Amy LeBlanc, Organic farmer, culinary herb enthusiast, cook, and market gardener.

Food Sovereignty 101
Adele Simmons 111 | WKSP # 89 | Track J

Food Sovereignty 101 provides a background to the concept of Food Sovereignty – how it evolved and where it is today. The primary principles will be presented, then framed against the questions: What Are We Fighting For? and What Are We Fighting Against? Examples illustrate how it is actualized around the world.

Andrianna Natsoulas, Background in agricultural and fisheries programs. Executive Director of NOFA-NY.

Paul Molyneaux, Fisheries Education Specialist, Maine Center for Coastal Fisheries.

Supporting Indigenous Micro-Organisms on Your Farm
Franklin Patterson West Lecture | WKSP # 90 | Track S

Discover the techniques utilized in the production and use of indigenous microorganisms (IMO). An IMO is a microbe culture, taken from local forest soils, and then multiplied through various culture steps to produce a highly activated inoculate. Bryan will present his experience using this material on their farm in vegetable production and other applications.

Bryan O'Hara, Has grown vegetables at Tobacco Road Farm in Lebanon, CT for 25 years.

Managing Weeds, Pest & Disease Starts With the Soil
Franklin Patterson 104 | WKSP # 91 | Track S

The culture you build in the soil can affect the health of your plants as well as pest and weed pressure. This program will look at practices that can minimize weed pressure while reducing pests and disease by balancing nutrients for optimal crop health. You will also learn how to set your cultivator.


Fixing the Carbon & Water Cycle with Cattle
Franklin Patterson 105 | WKSP # 92 | Track REG

Proper grazing practices rapidly store carbon below the soil surface. Intensive rotational grazing creates soil permeability, allowing water to then be captured by said carbon. Cattle, when managed correctly, are the tools to enhance this system rapidly: think years rather than eons!

Ridge Shinn, Northeast pioneer in grass-fed beef production on a forage-only diet.
How to Raise Broiler Chickens On Pasture
Franklin Patterson 103 | WKSP # 93

Walk through step-by-step what it will take start raising your own chickens for meat on grass.

John Suscovich, Farm manager of 52 acre diversified farm in western CT.

SUNDAY 10:00 - 11:30am

Pastured Rabbit for Profit
Franklin Patterson 108 | WKSP # 94

Our livestock manager will tell you what we discovered with a “glass walls” look into our entire pastured rabbit operation. We’ll start with the basics of our system, with an overview of what’s involved in starting up a pastured rabbit operation, followed by an in-depth look into the economics of best practices for rabbit production.

Nichki Carangelo, Manages livestock and direct marketing for Letterbox Farm Collective.

The Importance of Gut Health For Immunity
Franklin Patterson 105 | WKSP # 95 | Track HN

This workshop will detail how detoxification, proper nutrition, less refined sugar, and more plant-based, organic foods can help to heal the gut, and consequently the immune system, as well as many autoimmune disorders. Michelle is a living example of someone who has accomplished this.

Michelle Caron, Holistic health professional.

Tour: Small Scale Medicinal & Herb Production
Tour | WKSP # 96

Full Kettle Farm is an one-acre operation focusing primarily on growing herbs for tea blends and value-added products. Participants will learn the theory of field planning for growing herbs on a small scale, specific cultural practices for various herbs, drying and processing, and possibilities for various herbal products.

Directions: Destination is USPS parking lot, 12 Garage Road Sunderland MA. Head north on 116 from Hampshire College for 3 miles. Take a left on Snell Street and follow it for .7 miles until you reach Route 9. Take a left onto Route 9 West, and after a half mile merge right on 116 North. Continue for 7.9 miles, and turn right onto Garage Road as you are approaching Sunderland center. The post office is a few hundred feet up on the left. There will be someone at the post office parking lot to show you where to park and walk. The farm is a 4 minute walk from the post office.

Greg Disterhoft, Owner of Full Kettle Farm in Sunderland, MA.

Beekeeping Programs at Small Farms:
Drumlin Farm Case Study
Franklin Patterson 103 | WKSP # 97

This workshop presents a case study on starting a Beekeeping Program at Drumlin Farm and impact it has had on farm productivity. The purpose of this workshop is to show small farmers that beekeeping program besides increasing production crops also creates another profit center for them through sale of honey.

Mel Gadd, Beekeeper, runs Beekeeping program at Mass Audubon’s Drumlin Farm.

Ecosystem Services of Integrating Biomass Crops in Whole Farm Planning
Franklin Patterson 104 | WKSP # 98 | Track S

A discussion of the valuable ecosystem services biomass energy crops provide both above and below ground. We will also look at how these can be incorporated into most farm operations and options for using or marketing the crops and how the crops can be used in a stacked enterprise system.

Karl Hallen, Farm and forestry consultant with agroforestry focus; researcher, SUNY ESF.

The World of Compost
Kern Center 202 | WKSP # 99

Learn all about compost! This workshop will cover what goes into making compost, the various types of compost available, and other aspects of compost and the compost process.

Adam Jankauskas, Founder of City Compost.

What is the True Cost of Food?
Adele Simmons 222 | WKSP # 100 | Track REG

The apparent cost (also known as market price) of food does not often reflect all of the social and ecological costs associated with production. We will examine and compare apparent costs of various foods to their true price.

Jack Kittredge, Certified organic farmer, editor of The Natural Farmer.
Farmer In The Classroom
Kern Center 108 | WKSP # 101
Learn how to bring the Farmer in the Classroom program to your school! Farmer in the Classroom is a 30-60 minute lesson about a single vegetable. Students learn history, geography, cultural facts and trivia about a certain veggie. They experience it hands-on and taste it a few ways. It helps kids love veggies.
Carolyn Llewellyn, Elementary school "garbrarian": runs K-5 school garden and library program.

Going Solar: What You Need to Know
Franklin Patterson 101 | WKSP # 102
Based on my 20 years' experience in renewable energy, this workshop will help folks navigate the current solar market. I will share insider insights on effectively going solar and how to avoid pitfalls of current offerings. We will also look at the most cost effective way to receive all the value of a solar system.
Robert Maddox, Owner, Sun One Organic Farm; renewable energy/green building champion.

Starting an Organic, Low Maintenance Apple Orchard
Adele Simmons 112 | WKSP # 103
Every one of you needs to have at least a few apple trees, but you don't need to spend all day in the orchard. This workshop details starting and nurturing a small homestead apple orchard- including site selection, preparation and the ten best varieties for the northeast- with an organic, holistic, and low maintenance approach.
Jack Mastrianni, Member, Apple Addicts Anonymous. Low maintenance, heirlooms and disease resistance.

Winter Greens & Season Extension
Franklin Patterson 102 | WKSP # 104 | Track BF
Using greenhouses and high tunnels for season extension. What, when, and how we plant will be discussed in the first part. The discussion will then move toward harvesting, marketing, and transitioning the space back to being ready for the high season.
Dan Morris, Assistant Vegetable Grower at Natick Community Organic Farm.

Soil & Trees: Nature's Magicians
Franklin Patterson 106 | WKSP # 105
We will have an in-depth discussion about the fact that trees (and other plants) communicate directly with soil organisms, and vice-versa. How do they do it? Why do they do it? Find out how this new and stunning information helps us understand the mystical connection between plants, soils, and ourselves.
Mike Nadeau, Tree hugging soil worshiper; founding member, NOFA Organic Land Care Program.

Food Sovereignty In Action!
Adele Simmons 111 | WKSP # 106 | Track J
Representatives from La Via Campesina and WhyHunger will lead a dialogue on food sovereignty, agro-ecology and the global peasants movement. La Via Campesina is the international movement of peasants, farmers, landless people, indigenous people and migrant workers. WhyHunger is a leader in building the movement to end hunger and poverty by connecting people to nutritious, affordable food and grassroots solutions.
Saulo Araujo, Advances food sovereignty and agroecology initiatives. Global Movements Director, WhyHunger.
Betsy Garrold, Political activist, serves on several boards and is a member of La Via Campesina.

No-Till Intensive Vegetable Production Part 1
Franklin Patterson West Lecture | WKSP # 107 | Track S
In this two part series, learn methods for intensively growing vegetable crops without disturbing the soil through tillage or cultivation. Bryan will present the techniques he uses: multi-cropping, mowing, solarizing, weed-free composting, mulching, broad scale seeding, and weed control. This system has been commercially utilized at his Tobacco Road Farm for more than 5 years.
Bryan O'Hara, Has grown vegetables at Tobacco Road Farm in Lebanon, CT for 25 years.
Starting an Urban Community Garden: Access, Soil & Growing
Franklin Patterson 107 | WKSP # 108 | Track UA

As a community affected by Food Injustice by way of Structural Racism, we desired to holistically heal our community both internally and externally, leading us to establish Springfield First Herbal Atonement Farm. We will discuss how we created our community garden on once vacant lots, organizing tactics for land acquisition, community involvement and next steps.

**Toussaint Paskins**, Food Justice and Community Outreach Manager for GTC.

**Awilda Sanchez**, Vice Chair of the Old Hill Neighborhood Council.

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**Tour: No-Till Crop Production Using Compost/Biochar Blends**
Tour | WKSP # 109 | Track S

Visit for a farm tour of a certified organic, mixed vegetable operation. See the results of three seasons using compost/biochar blends and witness efforts to build long-term fertility and a healthy soil food web by using no-till methods. Tools on display: cover crop roller/crimper; compost/biochar drop spreader; bed lifter.

**Directions:** 123 West West St., Hadley MA 01035. From Hampshire College back entrance, near the Eric Carle Museum, turn right onto Bay Road going West. Turn right on Rt 47 (still Bay Road), through stoplight on bridge under construction. Pass East Street, continue straight on Bay Road at blinker to second right on West Street at the Hadley Town Common. Five houses up on left hand side, blue-green colonial. Park on the common.

**Dan Pratt**, 45 years of messing with soil have lead to some new (old) ideas.

**Annalise Clausen**, dedicated to learning from wisdom, observing change and building soil sustainably.

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**Hunting Wild Mushrooms**
Franklin Patterson Main Lecture | WKSP # 110

Join Ari Rockland-Miller and Jenna Antonino DiMare, co-founders of The Mushroom Forager and authors of a forthcoming book on hunting gourmet wild mushrooms, for a colorful presentation introducing foraging safety, strategy and ethics.

**Ari Rockland-Miller**, Co-founder of The Mushroom Forager, writer, instructor & lecturer.

**Jenna Antonino DiMare**, Co-founder of The Mushroom Forager, frequently joins Ari in teaching.

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**Promoting the Production of Fresh Unprocessed Whole Milk**
Adele Simmons 221 | WKSP # 111

The Farm to Consumer Foundation brought together subject-matter experts from across the US and Europe to prepare two comprehensive step-by-step books on producing fresh milk for dairy cattle and goats. Learn how producing fresh milk is a different process and identify the opportunities that exist for your farm.

**Joseph Scrimger**, Organic farmer since 1975, interim president of Farm to Consumer Foundation.

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**SUNDAY 1:00 - 2:30pm**

**Intro to Agroforestry**
Franklin Patterson 103 | WKSP # 112

I will give a brief history followed by an overview of what agroforestry is. We will discuss why and how agroforestry is becoming more and more relevant to farmers and look at simple strategies for integrating agroforestry practices into a farm or landscape.

**Lindsay Allen**, Farmer and food justice activist currently getting her masters in agroforestry.

**Portable Fencing Hacks**
Outside | WKSP # 113

Twenty years of grazing cattle, horses and poultry on the cheap has lead to a few techniques and tricks that can save the beginning grazer start up costs and keep animals in and four-legged garden pests out.

**Directions:** Meet by the registration area.

**Alan Baker**, Picked stones, thrown hay bales, milked cows, AAS Agronomy, BS Agriculture.

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**Cover Crop Mixtures for Soil Health**
Franklin Patterson 104 | WKSP # 114 | Track S

Cover cropping is a best practice for soil health. Does scientific research prove the benefits of multi-species cover crop mixtures? What kind of challenges do they present? How can we design cover crop mixtures tailored to our specific production system? Local research on mixtures of winter-killed cover crops, including forage radish, will be presented.

**Julie Fine**, Graduate Student, UMass Amherst Stockbridge School of Agriculture.
Our Journey on the Homesteading Path
Franklin Patterson 101 | WKSP # 115

We’ll share our perspective on our 35-year homesteading journey: the ins and outs, the ups and downs, and the joys and sorrows. How we got started and where we are now, plus many of the successes and failures along the way. We’ll have an open discussion that might help you plan for your own journey.

Sharon Gensler, Educator, sustainability coach/mentor, homesteader for over 35 years.

Pru Smith, 35+ year homesteader. Yoga instructor, life/sustainability coach.

Organizing for Racial Justice in Food & Farming
Franklin Patterson 102 | WKSP # 116 | Track J

Discover how farmers all across the country are responding to the unique challenges and opportunities of their communities to dismantle racism in agriculture and the food system. From uncovering the hidden stories of our farmland to coordinating social justice working groups, there are many tools you can use in your own community.

Michelle Hughes, Director, Investments and Partnerships for the National Young Farmers Coalition.

Tess Brown-Lavoie, First-generation farmer at Sidewalk Ends Farm.

Food Beliefs & Sustainable Eating
Franklin Patterson 105 | WKSP # 117

Food beliefs are the hardest ones to change. We will look at some of these beliefs, including gluten issues, sugar toxicity, meat, and disease, in the light of both science and tradition to see which hold up and what kinds of eating can really sustain our health throughout our lives.

John Kozinski, Forty year career teaching health and self-healing techniques.

Soil Health & Climate Resilience for Pasture-Based Livestock Farmers
Franklin Patterson 108 | WKSP # 118

At this workshop, learn about soil health and its implications for adaptive grazing management. The presenters will share findings from their SARE-supported pasture improvement trials, which measure the effectiveness of several treatments, and trials for utilizing warm season annual forage during hot spells when the native grasses are increasingly unproductive.

Dave Llewellyn, Director of Farm Stewardship at Glynwood in New York’s Hudson Valley.

Pat Knapp, Raises grass fed beef at Back Paddock Farm in Ghent, NY.

Gardens Of Thought: Food, Beauty and Fun!
Franklin Patterson 107 | WKSP # 119

On an old restored farm we create beautiful horticulture while fostering a deep relationship with this land, creating gardens that feed the soul and the palette. Learn how to use permaculture and other techniques to create edible landscapes that not only support humans but pollinators and other farm-friendly critters as well.

Mike Nadeau, Tree hugging soil worshiper; founding member, NOFA Organic Land Care Program.

No-Till Intensive Vegetable Production Part 2
Franklin Patterson West Lecture | WKSP # 120 | Track S

In this two part series, learn methods for intensively growing vegetable crops without disturbing the soil through tillage or cultivation. Bryan will present the techniques he uses: multi-cropping, mowing, solarizing, weed-free composting, mulching, broadcast seeding, and weed control. This system has been commercially utilized at his Tobacco Road Farm for more than 5 years.

Bryan O’Hara, Has grown vegetables at Tobacco Road Farm in Lebanon, CT for 25 years.

Community Discussion: What to Do With Surplus Crops?
Adele Simmons 221 | WKSP # 121

Salvation Farms will present results from its two recent studies of on-farm food loss and fresh produce needs by charitable and institutional food sites in Vermont. Attendees will discuss benefits of current endeavors in Vermont, such as gleaning and processing, and explore future models, such as a statewide crop surplus management plan.

Theresa Snow, Founder, Salvation Farms. Advocate for responsible stewardship of natural resources.
Backyard Organic Farming
Adele Simmons 111 | WKSP # 122
Learn to turn your backyard garden into a small-scale agri-business. Or just learn how to increase productivity and feed your family fresh organic foods all year long.

Andy Tomolonis, Backyard organic farmer, author of Organic Hobby Farming.

Val Tomolonis, Beekeeper, makes value-added products: lip balm, soaps, body creams.

Lessons From the Vermont Fresh Network
Adele Simmons 222 | WKSP # 123
This workshop is for farmers who wish to improve their sales to local restaurants, schools and institutions. As the Farm to Table movement has grown, the challenge for both producers and chefs has been how to connect and develop mutually beneficial relationships. We will review challenges, opportunities and available resources.

Lyndon Virkler, Dean of Faculty, NECI; co-author of Farm to Table, The Essential Guide to Sustainable Food Systems.

Transitioning To No-Till
Adele Simmons 112 | WKSP # 124 | Track S
Thinking about taking the leap? Let's discuss what it's like to go from a tractor based operation to a permanent raised bed system. We will go over the trials and tribulations of transitioning during that initial season. Topics will include field and bed preparation, weed management, tools, and observations during years 1 and 2.

Doug Wolcik, Farm Manager at Gaining Ground Farm in Concord, MA.
**YOUTH CONFERENCE**

**Check-in:** The Children’s Conference will be based in the South Lounge located in the RCC. Children may be dropped off 15 minutes before workshops begin and picked up 15 minutes after they end. Families are strongly encouraged to allow 20-30 minutes for check-in at the children’s conference area when first arriving at the conference. All children must be registered and must be wearing a nametag with cell phone numbers for their guardians at the Conference. If you do not have a cell phone, we will request a list of locations where you might be found, especially if you are the parent of a 2-4 year old child. Children without name tags will not be admitted into the Children’s Conference area or workshops. Children 2-4 years old will be with experienced caretakers. They will have opportunities for various activities, indoor and outdoor. A change of clothes and diapers are recommended.

**Workshops:** All Children 5 to 12 years must be signed in by their guardian before and after workshops. There will be workshop sign-up sheets for the entire conference. Workshops will have a maximum number of attendees and are first come-first served. Guardians are encouraged to assist children in planning their first, second and third choice of workshops in each time slot by studying the offerings before coming to the conference and then to help them sign up for the workshops upon arrival. Read about the children's workshops, listed on the grid on page 34 and detailed by timeslot starting on page 80.

Check the bulletin board at the children’s conference for changes in the program. Please take note of age requirements in the workshop description. When it is time for their chosen workshop to begin, a teacher and presenter will go with the children to the appropriate location. Please make sure your children understand your plans for picking them up from the Children’s Conference area, and please explain that they must stay at the Children's Conference or with Children's Conference staff until a parent comes and signs them out.

**Items to Bring:** Old clothes for painting and projects, musical instruments or fun attire for the parade, extra dry clothes and a towel for potential water play, a book for breaks and relaxation times. Ball or frisbee for outdoor games. Mess kit or plate and cup marked with name will help eliminate waste. Musical instruments for the parade if you have a safe place to store them.

**Items Not to Bring:** We would love for the youth to interact and participate fully in the activities, so we strive for a “device free” environment.

**Snacks:** There will be snacks provided each day of the conference after the first workshop. Please have your children bring water bottles and reusable plates with names written on them to use for snacks.

**Feedback:** Please speak to your children about their experience and let us know what they have to say by filling out an online evaluation form after the conference. Please see bulletin board for workshop suggestions and to sign up to present in 2018. We welcome parents as presenters!

**Questions:** Contact Valerie Walton at aallspice@aol.com or 617-694-9656.

**Keynote Childcare:** During the Friday night keynote, childcare will be offered in the South Lounge located in the RCC from 7:15 - 9:15 pm. During the Saturday afternoon keynote, childcare will be offered in the same space from 2:45 - 4:00pm.

**Childcare during the Friday Intensive Seminars** will be held in the RCC South Lounge. If you are signed up for an Intensive Seminar on Friday, you can sign up your children for full or half-day childcare with the same experienced professionals running the main Children’s Conference, which begins Saturday morning. Childcare includes programmed activities including name games, reading, free time, snack, music, outdoor games, garden exploration, art, and reading stories.

- Price for full-day (9:00am - 3:30pm): $35.
- Price for half-day (9:00am - 12:30pm or 12:00- 3:30pm): $28
YOUTH WORKSHOP DESCRIPTIONS

FRIDAY 2:00 - 3:30pm

Seed Bombs & Lip Balm
Children 9-12 | WKSP # 150

In this workshop we will discuss the importance of disappearing honeybees. Participants will create homemade wildflower seed bombs (plantable balls of seed and biodegradable materials) to provide food for honeybees. Second, participants will melt organic beeswax and form homemade lip balm.

Jess Downing, MA Middle School Science Teacher & Nature Enthusiast

Building Fairy Houses
Children 5-12 | WKSP # 151

Join us to play in the land of Fairy. We will read books about the Fairies, talk about what home and shelter provide for us, build Fairy houses out of found natural materials, draw pictures of the houses, and present our Fairy homes to the group.

Pamela Kimball, Works with energy healing and creating sustainable communities/buildings.

Patchwork Pillows
Children 9-12 | WKSP # 152

Come learn a traditional art form that allows you to recycle your old clothing. We'll be sewing pieces of fabric together by hand to create our own small patchwork pillows to take home.

Rachel Asarnow, Organic gardener, artist and teacher.

FRIDAY 4:00 - 5:30pm

Talk to a Tree, Listen to a Rock
Children 5-12 | WKSP # 153

“If you could communicate with nature, what would you say? What would you ask a tree? Hear from a rock? Feel from grass? What message would nature have for you?

We'll explore our connection and communication with nature through asking, listening, feeling, sensing, drawing, and movement. We'll read a nature story and share our explorations.”

Marie Patrice Masse, Teacher, healer, organic gardener, nature lover, The Seed Snatcher on FaceBook.

Bottle Composting
Children 5-12 | WKSP # 154

Learn about worm composting and make a 2L model complete with red wigglers to bring home.

Rocco MacLachlan, Self-proclaimed tinkerer and collector of "stuff.

Jeremy MacLachlan, Rocco's helper and side-kick.

Time for Art!
Children 5-12 | WKSP # 155

This workshop is for kids who enjoy tinkering and making things! There will be several projects to try: making rope and pom-poms, Mexican yarn painting, weaving with paper and yarn, and making bookmarks. We'll also try Navajo sand painting and leaf print stamping.

Pamella Saffer, Visual artist, arts educator and director of urban teaching garden.

SATURDAY 8:00 - 9:30am

What's the buzz?
Children 5-12 | WKSP # 156

Investigate life of the honeybee and importance to farms. Learn about products of hive, taste honey and work with beeswax.

Mel Gadd, Beekeeper at Drumlin Farm & Wildlife Sanctuary.

Playing Fowl: Caring for Our Chicken Friends
Children 5-12 | WKSP # 157

Come explore the world of naturally raised chickens for eggs and meat! We will use hands-on learning tools and discuss our experiences with these amusing and industrious creatures!

Claudia Lewis, Retired elementary librarian from Brooklyn

Kristy Delfausse, Avid gardener; likes farm animals

Lets Make Our Own Goat Cheese and Gnocci
Children 5-12 | WKSP # 158

We will learn some of the basics of cheese making. Together, we will make a fresh goat ricotta cheese. Then we will create and cook gluten-free ricotta gnocchi served with garden tomato sauce.

Lee Silverberg and Diana Phillips and their family own a small homestead raising goats, chickens, and vegetables.
SATURDAY 10:00 - 11:30am

Dispelling Myths of the Acorn: From Tree to Table
Children 9-12 | WKSP # 159

Ever think to yourself, “I wish I could eat all those acorns littered on the ground?” Learn about North America’s most under-utilized wild food, how and when to harvest, and how to process the acorn. This workshop will be a combination of introductory lecture and hands-on: We will utilize ancestral and modern methods to process acorns.

Tim Ryan, Arborist, Educator, Acorn Aficionado, Graduate of Stockbridge School of Agriculture.
Danielle McDonald, Passionate forager and urban homesteader working in perennial maintenance.

Straw into Gold - Create a Straw Weaving
Children 8-12 and 5-8 with an adult | WKSP # 160

Straw was one of the original natural fibers. Besides, straw hats, decorative pieces have been woven for centuries for house blessings, courting favors, and fall harvest festivals. Learn the basics of weaving with straw and the diverse uses it can have; weave a piece to take home; and, hopefully, the ability to create more.

Kathy Morris, Straw Weaver, Homesteader, Librarian

Silly Ducks!
Children 5-12 | WKSP # 161

Learn about raising ducks by reading books, singing duck songs and getting to hold and pet them. I will bring a rare breed called Ancona.

Cheri Robartes, Music teacher, homesteader.

SATURDAY 1:00 - 2:30pm

Kidpreneurs-Make, Market and Sell a Natural Drink
Children 5-12 | WKSP # 162

Together we will plan and execute the making and selling of a natural beverage. We will learn about the basics of marketing, persuasive speaking, and closing a deal. We will make posters and create a sales table during the workshop session.

Diana Phillips and Lee Silverberg and their family own a small homestead filled with goats chickens and large gardens.

Outdoors Games
Children 7-12 | WKSP # 163

We will play Sheep Tag and other tag Games, such as Pony Pony Cross My Pasteure and Bat and Moth.

Hazel Edwards, Studies Environmental Science/Policy and Sustainable Food and works at Drumlin Farm Day Camp

Children and Goats ~
Human and Caprine Come Learn About Goats
Children 5-12 | WKSP # 164

Kids with Kids - We will bring goat “kids” to meet the children and show them how to care for, approach, feed and groom goats. Each child will have a turn grooming, feeding and walking with the goats.

Alisande Cunningham Sweeney has been homesteading for many years and delights in teaching goat keeping and permaculture farming.
Liana Sweeney has lived on two organic farms growing up and has extensive gardening and goat keeping experience.

SATURDAY 3:00 - 4:00pm (During Keynote)

Parade Prep and Parade
Children 5-12 | WKSP # 165

We will make preparations for a festive parade. We will adorn ourselves, create music, posters and more. We will use willow to make crowns and costumes for the parade. We may also learn basic willow weaving techniques. Parade kick off will be a 4:10 leaving from the Children’s Conference. Parents arrive at 4:00 to sign children out before the parade begins.

Melinda McCreven, Horticultural Arts therapist and a willow grower.
Children's Conference Teachers

SUNDAY 8:00 - 9:30am

Beads From Trees
Children 5-12 | WKSP # 166

Discover the craft of making beautiful Beads From Trees. First, learn how to choose the right twigs from a variety of common woody plants. Then, figure out how three-color beads can be made without adding color. String the beads with other wild plant materials to create wearable art or mobiles to take home, along with the skill.

Judy Isacoff, Environmental educator, nature writer / columnist and landscaper.
Wild Edibles
Children 5-12 | WKSP # 167
We will walk the land looking for edible wild plants. We will bring some examples from other areas and a few snacks prepared ahead of time from wild edibles.

Julie and Aidan HawkOwl, Family interested in sustainability and interdependence with nature.

Growing a Garden in Your Mind
Children 5-12 | WKSP # 168
When our mind is calm and peaceful, we are happy inside and can live our life fully and joyfully. Learn a simple meditation to grow loving kindness from inside your own heart. Paint “kindness rocks” with words and images to inspire others. Place the rocks where others will see them and feel your love.

Angela Stewart, Teaches meditation to children and families in Providence, RI.

SUNDAY  10:00 - 11:30am

Riot in the Garden
Children 5-12 | WKSP # 169
Young and old alike are invited to laugh and learn as we get down and earthy, celebrating the joys of farming and gardening in interactive song, comedy and story.

Jackson Gillman, Educational entertainer for 35 years.
Location may be at the Hampshire College Farm.

Fiber Crafts on the Farm
Children 5-12 | WKSP # 170
Visit with Austin the Llama, Dodge and Buddy the goats and our angora rabbits on the Hampshire College Farm and create a beautiful fiber craft!

Hope Guardenier, Teaches in farms and gardens around the Valley connecting youth to their food and bringing learning to life!

SUNDAY  1:00 - 2:30pm

Homemade Dog Biscuits
Children 5-12 | WKSP # 171
We will talk about ingredients, measure ingredients, use a rolling pin, cut out cookies and bake them. We’ll talk about dogs, what’s good nutritionally for us all and have fun!

Betsy Ware, Land use planner, farmer wanna bee, beekeeper with two dogs.

Robert Leavens, A scientist by training, carpenter with 40 years of experience, and gentle, fun-loving soul.

Hampshire College Farm Tour
Children 5-12 | WKSP # 172
Come for a walk on the trails and farm roads and meet the farm animals, see the crops growing, and learn about the Hampshire College Farm. Bring water and wear good walking shoes!

Hope Guardenier, Teaches in farms and gardens around the Valley connecting youth to their food and bringing learning to life!
One-Year Part-Time Training in Biodynamics

MONTHLY WEEKEND SESSIONS, STARTS SEPTEMBER 16
• A Program Affiliate of the Biodynamic Association
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NOVEMBER 11 WORKSHOP WITH BILL DAY

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REFERENCES

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Baystate Organic Cerifiers
http://baystateorganic.org/

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Farm Credit East
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Fedco Seeds
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Greenhorns
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Humane Farm Animal Care
http://certifiedhumane.org/

Inspire Every Child
http://www.inspire-every-child.org/

Iroquois Valley Farms
http://iroquoisvalleyfarms.com/

Kult-Kress
http://www.kult-kress.com/

Lotus Rising
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Massachusetts Department of Agricultural Resources
http://www.mass.gov/eea/agencies/agr/

National Center for Appropriate Technology
https://www.ncat.org/

New Country Organics
http://www.newcountryorganics.com/

New Entry Sustainable Farming Project
http://nesfp.org/

Pfeiffer Center
http://www.pfeiffercenter.org/

Progressive Asset Management
http://progressiveassetmanagement.com

Regeneration Massachusetts
http://marighttoknow.com/

Ripples Group
https://www.ripplesgroup.com/

Rubino Card Company
www.rubinocards.com

Salt Tree Art
http://salttree.art/

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Sowing Solutions Permaculture Design & Education
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Sweet Suds
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Taproot Threads
https://www.etsy.com/shop/TaprootThreads

The Causeway Agency
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Turtle Tree Seed
http://turtletreeseed.org/

Umass Risk Management Agency
https://ag.umass.edu/risk-management

USDA Natural Resources Conservation Service
https://www.nrcs.usda.gov/

Weston A. Price Foundation
https://www.westonaprice.org/

WhatsGood
https://sourcewhatsgood.com/

Willisie Equipment
http://willisie.com/
GMO, Failed Promises; Flawed Science:  A Serious Health and Safety Issue

Opinions touting the benefits of genetically modified food need correcting. There is nothing in biotechnology that has increased the intrinsic yield potential of any crop. Instead, there is a consistent yield reduction when the integrity of the normal genetics is disrupted by genetic engineering. Yield and quality factors are complex genetics accomplished by traditional breeding and are not amenable to 'silver bullet' tinkering. Genetic engineering is more like a virus infection than a normal breeding process, and "substantially equivalent" is a myth that hides the highly mutagenic process of genetic engineering.

Rather than encouraging independent research on genetically modified organisms (GMO) safety or performance, the companies (such as Monsanto and other GMO seed producers) have denied access to the seed for research, forbidden publication of data, and threatened legal action if negative data are disclosed. The indiscriminate use of glyphosate and GMO crops are precipitating a major chronic health and environmental crisis. Rather than the way to feed the world, current genetic engineering is a disaster in the making and is not a sustainable strategy!

The benefits claimed for GMOs are failed promises. It is well documented that many GMO crops have reduced root growth, lower nutrient density, increased disease, greater stress susceptibility and the need for more pesticides than "conventional" crops. The abundance of weeds and insects resistant to GMO plants, or the chemicals they were engineered to tolerate, complicate our ability to control these pests and add additional toxic pesticides to the foods we eat every day. Because of this, GMOs should be characterized as toxic chemical accumulating and pesticide containing foods.

Contrary to the common claim of safety, a large volume of peer-reviewed scientific information shows that genetically engineered (GE) products and the Roundup® herbicide that 85% of GE plants were engineered to tolerate, are chronically toxic to human and animal tissues. They lead to cancer, premature death, kidney and liver failure, and blood disorders. There are NO peer-reviewed scientific studies that show that GMO crops, or the chemicals they are engineered to tolerate or produce, are safe for human or animal consumption.

Medical data indicates that millions of children and adults are suffering from consuming the chronically toxic GMO products or the glyphosate (Roundup®) and other toxic chemicals these plants accumulate. Massachusetts Institute of Technology scientists have documented the biochemical disruption caused by genetic engineering and concluded that glyphosate (Roundup®) is the most chronically toxic chemical in our environment. The genetic traits are extremely promiscuous in food and plant residues. Ninety-three percent of women tested had the GMO Bt toxin in their blood, and 70% passed this toxic pesticide to their developing child in the womb. The person then, in effect, becomes their own pesticide factory.

As a patented powerful antibiotic, the herbicide glyphosate is toxic to beneficial microorganisms in the soil and GI tract of humans and animals that are essential for mineral absorption, vitamin production, immunity, tryptophan synthesis in autism, and defense against pathogens such as E. coli, Salmonella, Listeria, and Clostridium. The increase of ‘gut related’ diseases such as Alzheimer’s, autism, birth defects, breast and numerous other cancers, celiac, chronic fatigue, end stage kidney failure, infertility, irritable bowel, leaky gut, Parkinson’s, peritonitis, rheumatoid arthritis, and many others are directly correlated with GMO proteins and glyphosate residues in food and feed products.

The indiscriminate use of glyphosate and GMO crops is precipitating a major chronic health and environmental crisis. Drift from spraying glyphosate on GMO crops increased birth defects, reproductive failure and cancer in adjacent towns up to 450% in Argentina. Other studies show that as little as 0.1 part per billion Roundup® in drinking water increased breast cancer, kidney failure, liver failure, endocrine hormone disruption and cytotoxicity to cells and tissues.

Rather than fewer pesticide applications, there has been a many fold increase in pesticide use with GMO crops. Much of this increased pesticide accumulates in food and feed products. EPA has approved residue limits 4,000 times higher than previously permitted – all without any safety evaluation! The USDA, EPA, and FDA have NO independent testing on GMO or the accumulated pesticides safety, and rely solely on statements of the companies that the higher levels are safe.

Ninety percent of the people in the U.S. want GMO labeling; however, it is much more than a ‘right to know’ issue! GMOs are a serious chronic health and safety threat to all humans and to our environment. Future historians may well look back upon our time and write, not about how many pounds of pesticides we did or did not apply, but about how willing we are to sacrifice our children and jeopardize future generations for this massive experiment we call genetic engineering that is based on failed promises and flawed science, just to benefit the bottom line of a commercial enterprise.

Dr. Don M. Huber is Emeritus Professor, Purdue University; COL AUS (Ret, Medical Intelligence); Former Chairman, USDA National Plant Disease Recovery Program; member, US Threat Pathogens Committee; former member of the Advisory Board, Office of Technology Assessment, US Congress; and OTSG Global Epidemiology Working Group.
Some suggested reading


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