44th Annual
NOFA Summer Conference

HONORING OUR ROOTS, TENDING OUR FUTURE
AUGUST 10-12, 2018 • HAMPIONESE COLLEGE • AMHERST, MA

FRIDAY KEYNOTE BY ROWEN WHITE
SATURDAY KEYNOTE BY ERIC HOLT-GIMÉNEZ

WWW.NOFA SUMMERCONFERENCE.ORG
#NOFASC
Supporting Regenerative Organic Agriculture

The most technically sophisticated form of agriculture, designed to solve our future food and climate challenges? Or the most ancient, wise, and timeless way of growing? Regenerative organic agriculture is both. Based on a universal truth: that the seed, the plant, the soil, the animal on the land and the sky above, the person who raises the food and the person who eats it—make up one interlocking system. All-One! We can build rich soil, sequester carbon, retain water, provide healthy food, create biodiversity! Regenerate soil-farms-communities-planet-life—mitigate catastrophic climate change on Spaceship Earth!
WELCOME

Dear Friends,

We are excited to host you once again at Hampshire College for the 44th annual NOFA Summer Conference. We have a wonderful weekend in store and hope you make lots of connections and enjoy gathering with the regional NOFA community. NOFA is grateful to be back at Hampshire; we hope you find the campus easy to navigate and the program book a useful guide.

This weekend you are part of a body of over 800 people, from seven NOFA states (and beyond), with over 150 skilled presenters and 70 exhibitors that serve the organic agricultural community. The amount of talent and insight into soil health, growing methods, and healthy food systems present this weekend is amazing. Thank you for enriching that collective and bringing your perspective, knowledge and inquisitive nature to the conference.

Our Friday evening at 7:30pm, following the NOFA Annual meeting, our keynote speaker, Rowen White, will give her keynote address, Planting Sacred Seeds in a Modern World. Afterwards, stick around for the annual contra dance in the Robert Crown Center (RCC)! Our Saturday keynote speaker, Eric Holt Giménez will deliver his keynote, Food, Capitalism and Social Movements: Changing Everything to Transform the Food System at 3pm in the RCC, followed by our annual Country Fair on the Library Lawn.

On Saturday evening, we will hold a debate, Where Do We Go From Here?, to discuss the direction organic labeling needs to take now that the label has been under attack so heavily in recent years. Come contribute and listen in on this important discussion. Afterwards, join LuxDeluxe under the Solar Array (next to Adele Simmons) for a lively musical performance.

As some of the original organic movement builders transfer their operations to the next generation, retire, or pass away (we honor CT NOFA founder Bill Duesing this year), we are charging headlong into a new phase of organic agricultural production with greater challenges than ever, but with many more tools as well. We hope the conference serves as a bridge for future generations to carry on and transform our food and communities.

Sincerely,

Jason Valcourt
NOFA Summer Conference Coordinator

IN MEMORIUM

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BILL DUESING
August 19, 1942 – July 12, 2018

We dedicate this year’s NOFA Summer Conference to Bill Duesing who left this physical world on July 11, 2018. Bill led all of us in NOFA for more than four decades with his passion, patience, devotion and love of the natural world as it intersects with a diverse and organic agricultural system. He quietly and unfalteringly led by his example for how we can all be more holistic in our approach to nature and each other.

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WEEKEND OVERVIEW

Thursday, August 9
4:00 - 7:00pm  Registration Open

Friday, August 10
6:30 - 9:00am  Dining Hall Open For Breakfast
7:00am - 7:00pm  Registration Open
9:00am - 3:30pm  Friday Intensive Seminars
9:00am - 12:30pm  Open Meeting: Northeast Gathering on Domestic Fair Trade
11:00am - 2:00pm  Dining Hall Open for Lunch
11:45 - 1:45pm NOFA Interstate Council Meeting in Dining Hall Open Meeting
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 Rowen White
9:00 - 11:30pm  Contra Dance
9:15 - 10:15pm Film Screening, Can You Dig This?

Saturday, August 11
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
1:00 - 2:30pm  Workshops
3:00 - 4:00pm  Keynote Address by Eric Holt-Giménez
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 - 9:00pm  Drumming Journey - Main Lawn
7:30 - 9:00pm  Debate - The Future of Organic Labeling
8:00 - 10:30pm  Live Music/Entertainment w/ LuxDeluxe – Solar Array
8:00 - 10:00pm Film Screening, Living The Change

Sunday, August 12
6:30 - 9:00am  Dining Hall Open for Breakfast
7:00 - 11:00am  Registration Open
8:00am - 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

JOIN STONYFIELD AS WE STRIVE TO MAKE ALL PLAYING FIELDS ACROSS AMERICA ORGANIC AND FREE FROM THE USE OF HARMFUL PESTICIDES.
TOGETHER WE CAN ALL #PLAYFREE

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THANKS TO OUR GENEROUS SUMMER CONFERENCE SPONSORS

**Gold Sponsors**
- Dr. Bronner’s
- Stonyfield Farm, Inc
- Evan Lee Organics
- Frontier Co-Op
- Farm Credit East
- Greenleaf Foundation
- River Valley Co-Op
- UMass Extension
- Meadow’s Bee Farm
- Leo S. Walsh Foundation

**Silver Sponsors**
- Agri-Dynamics
- Franklin Community Co-Op
- Neighboring Food Co-Ops
- North Country Organics
- Earth Care Farm
- Wegman’s
- Grower’s Discount Labels
- Pumpkin Brook Organic
- Fertrell
- Vermont Compost
- The Works Café
- Organic Valley
- Pete & Gerry’s
- Farm Aid
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.

Farm Credit East
FarmCreditEast.com
800.562.2235

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.

Bounty in Our Backyard

Farm Loans / Country Home Loans / Tax Prep / Payroll
Financial Record-Keeping / FarmStart® for New Businesses

2018 NOFA SUMMER CONFERENCE COMMITTEE

Barrett Anderson
Administrative Director
barret@nofamass.org • 617-834-6883

Marjorie Bailey
Registration Coordinator
marjorie@nofamass.org • 774-262-7986

Hannah Blackmer
Workshop Coordinator
hannah@nofamass.org • 802-279-7293

Leslie Cox
Volunteer Coordinator
leslescox@gmail.com • 413-530-2029

Michelle Cruz
Food, Fair & Entertainment Coordinator
FoodandFun@nofasummerconference.org • 401-481-2347

Heather Dinneen
Ads, Grants, Exhibits, and Sponsor Coordinator
heather@nofamass.org • 860-671-9315

Lydia Irons
Public Relations Coordinator
lydia@nofamass.org • 603-833-1809

Chuk Kittredge
Operations Manager
978-257-2400

Julie Rawson
NOFA/Mass Executive Director
julie@nofamass.org • 978-355-2853

Jason Valcourt
Conference Coordinator
jason@nofamass.org • 970-275-1355

Valerie Walton
Children’s Conference Coordinator
aallspice@aol.com • 617-694-9656

Charissa Zapata
Development Assistant
charissa@nofamass.org • 617-304-2395

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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 and may 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 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 it 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 "hampguest". 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 Family $45
- Business/Organization/Farm $100

Rhode Island:
- Individual $35
- Family $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
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 up until 9pm Marjorie at 774-262-7986, or 9pm-midnight call Chuk at (978) 257-2400. We are not able to check-in dorm guests arriving between midnight and 7am, so please plan accordingly.

For Those Staying in Campus Dorms: Guests will be staying in either Merrill Dorms or Enfield Apartments. You will receive your dorm housing assignment and dorm keys/swipe for the conference upon check in at the Registration Tent. You must check in with Registration before going to the dorms.

Dorm Key Policy: Dorm building access cards and room keys will be picked up where you check in at the NOFA Registration Tent. Hampshire College requires a $200 deposit per room 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.

*If you cannot provide a check, a $200 hold will need to be placed on a credit card until return of key/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: Camping is allowed in the marked designated areas only and sites are available first come, first serve. Camping fees are $22 per tent, per night. No open fires. No RV hook-ups. Campers will have a designated parking area near Enfield Apartments. Your camping pass must be displayed on the tent or camper. No camping is allowed without a paid camping pass from the NOFA Registration tent.

Porta-potties are available in the camping area.

The RCC will be open for showers and restrooms for the following hours:
Friday: 7:00am - 11:30pm
Saturday: 7:00am - 5:00pm
Sunday: 7:00am - 11:00am

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
FOOD OPTIONS AND MENUS

Dining Commons: Pre-purchased meals will be served in the Dining Commons on campus map page 109.

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 2018 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 - 9:00am
- Friday Lunch 11:00am - 2:00pm
- Friday Dinner 5:00 - 7:30pm
- Saturday Breakfast 6:30 - 9:00am
- Saturday Lunch 11:00am - 2:00pm
- Saturday Dinner 5:00 - 7:30pm
- Sunday Breakfast 6:30 - 9:00am
- Sunday Lunch 11:00am - 2:00pm

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 - $14.25
- Adult Lunch - $18.50
- Adult Dinner - $21.50
- Child Breakfast - $8.00
- Child Lunch - $10.00
- Child Dinner - $13.00

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

FRIDAY

Breakfast:
- Scramble Eggs
- Potatoes Homefries O’Brien
- Tempeh, Spinach and Mushroom Scramble
- Classic French Toast with Wojapi (Blueberry Compote)
- Steel Cut Oatmeal
- Hampshire Farm Center Pork Sausage
- Stonyfield Yogurt, Fruit and GF Granola Bar
- Vegan/ GF Cinnamon Swirl Breakfast Bread

Lunch:
- Salad & Mezze Bar: An amazing array of fresh organic produce, prepped daily alongside a Mediterranean Assortment of Marinated vegetables with Greek, Spanish and Italian influences, such as Marinated Artichokes, Olives, Sun-dried Tomatoes, multiple cheeses with Hummus and other dips and composed salads.
- Watermelon Gazpacho
- Wild Rice Pilaf
- Native Succotash
- Root Vegetables & Beef Stew
- Blueberry Quinoa with Toasted Pine Nuts
- Stuffed Acorn Squash with Wild Mushroom Brown Rice
- Green Beans and Leeks Sauteed in Butter
- House made Vegan/GF Cookies

Dinner:
- Salad & Mezze Bar: An amazing array of fresh organic produce, prepped daily alongside a Mediterranean Assortment of Marinated vegetables with Greek, Spanish and Italian influences, such as Marinated Artichokes, Olives, Sun-dried Tomatoes, multiple cheeses with Hummus and other dips and composed salads.
- South India Anda Curry (Curried Eggs)
- Fragrant Cardamom Basmati Rice
- Roasted Ginger and Garlic Squash
- Lentil Dal
- Aloo Gobi (Indian Potato and Cauliflower Curry)
- Roasted Turmeric Tomatoes
- Vegan/GF Apple Blackberry Crisp with House made Whipped Cream

SATURDAY

Breakfast:
- Green Bean & Spinach Frittata
- Caramelized Onion and Peppers
- Potatoes
- Blackberry Pancakes
- GF Blackberry Pancakes
- Creamy Lemon Cornmeal (Porridge)
- Hampshire Farm Center Pork Sausage
- Stonyfield Yogurt, Fruit and GF Granola Bar
- Housemade Yogurt Coffee Cake

Lunch:
- Spanish Style Pork Roast
- Pigeon Pea Rice
- Lemon Garlic Asparagus
- Baked Chimichurri Tempeh Over Onions and Peppers
- Cilantro Brown Rice
- Sauteed Collard Greens
- Vegan Mofongo with Garlic Mojo on the Side
- Housemade Vegan/GF Cookies

Dinner:
- 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 Bread Pudding

SUNDAY

Breakfast:
- Muffin Tin Baked Eggs
- Roasted Coffee Spiced Sweet Potatoes
- Hampshire Farm Center Pork Sausage
- Summer Vegetable Tofu Frittata
- Apple Pancakes
- GF Apple Pancakes
- Steel Cut Oatmeal
- Stonyfield Yogurt, Fruit and GF Granola Bar
- Vegan/GF banana breakfast bread

Lunch:
- Beef Koftas over Wilted Greens
- Lemon Parsley Israeli CousCous
- Mediterranean Squash and Tomatoes
- Lentil Rice
- Sauteed Greens
- Assorted Hors D’eouvres with Mango Chutney
- Housemade Vegan/GF 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.
Rowen White, founder of Nevada City, CA-based Sierra Seeds, is a Seed Keeper from the Mohawk community of Akwesasne. She is on a journey woven by the stories seeds tell us and the stories that form our identities. Her heartwarming presence, placid poise and demeanor embody a connection to the agricultural heritage and wisdom upon which we all aspire to have at the foundation of our food production.

Eric Holt-Giménez, is the Executive Director of Food First, an organization based in Oakland, CA. Eric has huge passion and over 25 years experience working to create a just and fair food system. Beginning from the ground up, Eric has studied and worked with Latin American farmers that have protected their farms from natural disasters by implementing agroecological methods on their land. His latest book, *A Foodie’s Guide to Capitalism* was published in late 2017.

For Non-Conference Registrants wanting to attend Keynote speeches
There is a $15 admission fee at the door if you would like to attend either keynote session but haven’t registered for the day of the conference when either of the two keynote programs take place. This also allows you admission into the post-keynote dance events.
INTENSIVE SEMINARS
Walk-ins please register at the Registration Tent

Friday, August 11

Seed Sovereignty
Friday, 9:00am - 3:30pm
FPH Main Lecture Hall

All across Turtle Island (North America) we are seeing a great resurgence of indigenous tribes building healthy and resilient food systems as a cornerstone to cultural and ecological renewal programs, as well as a means to reclaim indigenous economies and true economic and political sovereignty. The Indigenous Seed Keepers Network is helping leverage resources for indigenous communities cultivating culturally appropriate solutions to restoring seed stewardship of traditional foods. In the age of the increasing industrialization of our food and the erosion of biodiversity within cultural contexts, the Indigenous Seed Keeper Network asks the questions that assists communities of diverse cultures and backgrounds; Can we envision the Seed Commons, and coordinate collaborative efforts to care and protect for our seeds that is in right relationship to a diverse understanding of cultural values and cosmology? How can we use the process of reclaiming our traditional seeds and food as a powerful means of cultural restoration? Integral in the overall seed justice seed movement is the cultural memories and stories, and how we regain a sense of who we are as a culture through our foods and seeds. Join us as we talk about the creative ways of re-integrating seed stewardship back into our local community food systems, and how we can deepen our understanding of the nourishing cycles of life. We will also be doing hands-on seed cleaning demonstration, and a seed swap and giveaway as well.

Rowen White, Seed Keeper and farmer from the Mohawk community of Akwesasne and a passionate activist for indigenous seed and food sovereignty. She is the director and founder of the Sierra Seeds, and the current National Project Coordinator and advisor for the Indigenous Seed Keeper Network. Rowen’s passion is in teaching and mentoring, and has developed many curricula which focus on holistic, indigenous permaculture based approach to seed stewardship which honors the many layers of seed culture; from practical hands on skills, cultural context and memory with guiding principles that are rooted in an indigenous ecology of relations. She teaches and facilitates creative seed stewardship immersions around the country within tribal and small farming communities, as well as offering an online distance learning seasonal mentorship called Seed Seva. She weaves stories of seeds, food, culture and sacred Earth stewardship on her blog, Seed Songs.

Prison Food Justice Programs
Friday, 9:00am - 3:30pm
FPH 108

The workshop leads participants through the development and implementation of prison food justice programs. We will cover:

• Inside offerings for incarcerated participants on organic gardening, therapeutic horticulture, maintaining greenhouses, preparing nutritious food, preserving produce, creating food-related business plans, and developing critical thinking in related academic courses

• Trauma-informed and participatory pedagogical approaches

• Local food procurement and waste reduction within carceral settings

• Community re-entry support, including farm and food systems job placement, cooperative business development, and college enrollment

• Supporting families at every step of the prison pipeline, from pre-trial to sentencing to post-release, and the role of nutritious food and agriculture

• Designing equitable action-based research and program evaluation tools that are participant-led and center participants’ voices

Angela Roell, Teaches at the Franklin County House of Corrections and University of Massachusetts, owns Yard Birds Farm.

Abrah Dresdale, Coordinates the Jail-to-Farm-to-College & Employment Program at the Franklin Co Jail and teaches in the Sustainable Food and Farming program at University of Massachusetts-Amherst.

Douglass DeCandia, Grows food for Westchester Food Bank with youth and adults who are currently incarcerated.

Jalal Sabur, Co-founded the Freedom Food Alliance and Victory Bus Project to support incarcerated individuals and their families.
FREE OPEN MEETING

Fourth Annual Northeast Gathering on Domestic Fair Trade
Friday, 9:00am - 12:30pm
FPH 102

At this summer’s Free Open Meeting, NOFA’s Domestic Fair Trade Committee, invites 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 our 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, fair 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 current Northeast Projects to include:
• Red Tomato’s project working with the Equitable Food Initiative
• Migrant Justice’s Milk with Dignity Program with Ben & Jerry’s
• Agricultural Justice Project’s Fair From Farm to Retail: Uniting Farms and Food Co-ops in the Northeast, a new initiative
• Farm Worker activities in upstate New York
• US Food Sovereignty Alliance
• Fair Trade USA / Produce & Floral

The all-morning meeting is free.

The DFT Committee welcomes new members! It is also excited to announce that with several of the NOFA State Chapters it will be participating in the upcoming Agricultural Justice Project (AJP) initiative mentioned above, for NOFA is a founding member of AJP. The initiative will advance the public dialogue on issues around farm labor and social justice; encourage organic farmers to consider and develop such policies and practices relevant to their particular situation which they can begin implementing immediately; and support them at whatever level of engagement, whether through tool-kit resources or through workshops and presentations on specific issues. Interested farmers & potential new members may contact: Liz Henderson elizabethhenderson13@gmail.com or Louis Battalen louis@topoftheforest.com.

Homesteading 101
Friday, 9:00am - 3:30pm
FPH West Lecture Hall

Is homesteading in your future? Your dream, but a bit stuck on how to proceed, what to think about, steps to be taken?

Spend the day with Sharon Gensler, homesteader for 38 years, exploring her homestead. What worked and what didn’t as well as important things learned along the way (sometimes too late).

She’ll explore many of the possible things to consider before starting out: dreams, location, site, food, shelter, alternative energy, money. Then first and continuing steps to consider when turning your dream into an action plan.

The afternoon will be spent delving deeper into topics such as food, Harvest & preservation, and poultry.

Sharon Gensler, educator, sustainability coach and mentor, and homesteader using no-till gardening methods for 38 years.

The World Of Putting Up
Friday, 9:00am - 3:30pm
FPH East Lecture Hall

Join Artisanal Chef/ Food Educator Rosa Galeno as she shares her passion for putting up and pulling from the pantry all year long. Enjoy the return of summer flavors, and a connection to your food source, every time you open a jar from your pantry.

This class will have three parts:
Vinegar: An intensive demonstration of the basic foundation of making vinegar and the value of cooking with it, as well as a discussion of the relationship between vinegar and the MOTHER. A demonstration of putting up vinegar peppers will be included.

Tomatoes: Learn how to preserve the incredible tomato with 4 different methods, all modified and fine-tuned over many years to have the least amount of waste. When winter winds howl, open a jar and smell summer.

Basil: Keeping basil – though basil lasts only a few days after being harvested, you will learn how to keep your basil preserved in the fridge for over a year….and other herbs!

Rosa Galeno, chef and author, is completing a cookbook on food preservation and the return of the pantry.
SATURDAY EVENING DEBATE

Where Do We Go From Here?
Saturday, 7:30-9:00pm
FPH Main Lecture Hall

Passed by Congress in 1990, implemented by the USDA in 2002, the National Organic Program (NOP) is today highly controversial across the healthy food and farming movement. In the wake of recent events that have weakened the USDA standards by including hydroponics and eliminating basic animal welfare protections, we wonder what the future of organic labeling should be? Can it be trusted as is? Should it be re-worked? Should it be abandoned?

With a panel of industry thought leaders we will explore whether or not the USDA Organic label is...

Fraudulent? Some people feel that it has been taken over by “industrial organic” corporations. Witness the withdrawal of the animal welfare rule, the acceptance of hydroponic growing methods as organic, and the chipping away at the power and independence of the National Organic Standards Board (NOSB) as examples. These critics feel the “USDA Organic” label no longer represents the quality that organic consumers expect, is in fact fraudulent, and should no longer publicly support it.

Inadequate? Others believe that USDA organic standards represent a baseline worth supporting, but organic farms should be able to exceed them in specific areas, and to communicate this fact to consumers. Proposals are now in the air for “add-on” labels promoting agricultural justice, soil-based growing, the origin of livestock, dairy grazing, split farms, animal welfare standards, carbon building, no-till and other practices. Will such add-on labels inform or confuse organic consumers?

Worth Supporting? Many farmers have invested heavily to meet current standards. Is it fair to them to change the rules in mid-stream? Despite efforts by the existing administration to weaken standards, the NOP represents a unique opportunity for ‘quality’ to be recognized by the federal government. Is it worth throwing out such an innovative program just because of short-term problems that might be corrected with adequate political energy?

What category do you fall into? Please join us for a discussion by current thought leaders on this topic.

Debate Panel and their positions:

Francis Thicke: A year and a half ago I would not have supported the creation of an add-on organic label. However, near the end of my NOSB term it became increasingly clear that the NOP has come under the sway of big businesses that want to weaken the organic standards for the sake of profits—and that is not likely to change.

In addition to nixing OLPP, certification of hydroponics, fraudulent imports, and lack of enforcement of grazing standards, the NOP has weakened the sunset review process for synthetics, usurped the NOSB’s authority to set its own work agenda, and appointed pro-industry representatives to the NOSB.

Eliot Coleman: Four Season Farm is NOT “USDA Certified Organic” – I repeat – NOT. And for good reason. The USDA National Organic Program has been totally corrupted by the money, power, and influence of industrial food corporations. Hydroponic vegetables, grown without soil using artificial lighting and nutrient solutions from the chemistry lab, are sold everywhere as “USDA Certified Organic”. Enormous ‘Confined Animal Feeding Operations’ (CAFOs) with no access for the animals to outdoor pastures are producing the majority of the “organic” milk and eggs in this country. The USDA recently scrapped new animal welfare standards for organic certification at the behest of these CAFOs.

The deep integrity of the passionate, old-time, organic farmers who started this movement is now nothing but greenwash for the USDA “fauxganic” program. We proudly advertise our produce as GUARANTEED "REAL ORGANIC". We invite other farmers to join us.

Lisa Stokke: As a person who has consistently purchased and relied upon organic food to feed my family for 25+ years, it’s been frustrating to witness the watering down of the USDA organic standards. Yet as a leader of a national organization advocating for strong standards and family scale farming have been reluctant to criticize organic for the sake of farmers and in the interest of working to strengthen them.

However, my experience has led me to conclude that the USDA organic standards no longer represents how many organic family farms operate and has left consumers without a means to find them, believing all organic labeled products are at least as good as what they were 20 years ago, which is unfair.

Elizabeth Henderson, Family-scale farms like those of NOFA members have benefitted from the legitimacy resulting from the National Organic Program, but ultimately it has not saved them from the farm crisis. Our movement has invested exorbitant resources fighting for organic label integrity. The missing piece from organic standards since the feds took over is fairness: for farmers - fair prices; for farmworkers - living wages, respect, safe working conditions, decent benefits. Should the NOP fail us, we need Plan B – a system of locally controlled participatory guarantees. To end the farm crisis, organic farmers need to ally with other food workers to create a food system worth sustaining.
**FAIR ACTIVITY DESCRIPTIONS**

Saturday Afternoon, August 11
4:00 - 6:00pm
Free and open to the Public

**PARADE**

Kick off our annual Country Fair with a Parade! 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!

**EXHIBITORS**

Browse our amazing Exhibitors throughout campus and discover new and delightful products!

**FUN & GAMES**

Meet the goats, alpacas, sheep, pigs and listen to storytelling and witness the exciting return of Dale Perkins Horse Show! Enjoy the Country Fair and explore the various creations in our Maker’s Tent! Many creations will be on display and you will have the opportunity to get hands on experience.

**Story Telling, 4:00 - 4:30pm**
We are delighted to welcome Ms. Raffini of the Rhode Island Black Story Tellers to our fair! Raffini, a self-made artist, actress, and teacher has long been committed to the community, teaching Black History and theatre, telling stories, and nurturing the spiritual and creative abilities of youth, the power of agriculture and more!

**Dale Perkin’s Horse Show Returns!, 4:30 - 5:00pm**
The Dale Perkins Horse Show RETURNS! We are excited to have the return of Dale and the majestic beauty of his horses in this very engaging show.

**Traditional NOFA Fair Games & Pie Eating Contest, 5:00 - 6:00pm**
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 at 5:45!

**DEMOS & MAKERS FAIR**

Honoring Our Roots Food Vendors
Stop by wonderful food vendors like the African Alliance of Rhode Island, Layers of Taste’s beautiful blend of AfroFusion/African-American cuisine, The Vermont Pizza Company and more!

**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 feed/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!

**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 1:00pm on Sunday will join the post-conference auction at 3pm on Sunday.

**MEET-UPS**
4:15 - 5:15pm
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. Meetups will be posted on a whiteboard at the Registration Tent during the conference. Meet at the registration tent, select a meetup and the facilitator will bring the group to a quiet, shady spot.

The Seeds of Renewal Project will take time to answer questions and pursue potential new partnerships with attendees. There may also be opportunities to focus on most recent Project activities such as genetic history research, a new traveling museum exhibition, working with Southeastern tribes and promoting the new book The Seven Sisters: Ancient seeds and Food Systems of the Wabanaki People. Facilitated by Fred Wiseman.
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: “Can You Dig This” (85 min)
9:15 - 10:40pm | FPH West Lecture Hall

In tough Compton, California, filmmaker Delila Vallot examines how "gangster" growers are cultivating hope through innovative urban gardening. Can You Dig This explores the urban gardening revolution currently taking place in South Central Los Angeles, one of the largest food deserts in the country. We follow the inspirational personal journeys of five "gangster gardeners", all planting the seeds for a better life.

SATURDAY & SUNDAY

Audio Shelfie Storytelling Event!
Saturday & Sunday | Main Lawn

Audio Shelfie is a community-based digital storytelling project that gives readers a space to tell stories about the role books play in their lives. We pose questions about reading, and collect stories from participants in communities we visit. Each story is paired with a photo of the storyteller to create an “audio shelfie.”

We are so excited to join NOFA at its summer conference to collect stories inspired by the question: Which book or writer had the greatest influence on your relationship with food?

Visit our tent to record your story!

SATURDAY NIGHT

Drumming Journey with Sidy Maiga
7:00 - 9:00pm | Main Lawn

Join us to welcome Sidy Magai, a master djembe player from Mali, West Africa for our Saturday evening entertainment and drum circle! His various recordings include Africa United, which join musicians from across the world, including Grammy Award winner Oumou Sangaré, Sidy loves to share his culture. He has produced the annual West African Dance and Drum festival: Afrika Nyaga since 2009 to large crowds. In addition to performing, Sidy teaches djembe and dundun drumming to students at schools and universities throughout the country. Join us and jam! This program welcomes people of all ages, including children and teens.

LuxDeluxe
8:00 - 10:30pm | Solar Array(near Adele Simmons Hall)

A quintet whose members have been playing together about a quarter of their lives, LuxDeluxe steep their music in classic rock waters and then adds a modern touch to create a near-perfect sound for just about anyone with ears. The Northampton based band makes catchy, straight-ahead rock’n’roll (with an emphasis on the roll) influenced by the likes of Wilco, The Rolling Stones, and most notably, the cult-favorite band NRBQ.

The band released its second album, "It’s a Girl," last year, with the song "So Far Away" being chosen as Song of the Year on the tastemaker radio station, 93.9 The River as well as being reviewed and labeled a band to watch for by Pitchfork Magazine. Come out, dance and support this local band!

*There will be a Cash bar serving your favorite local libations!

"Living The Change" (1hr 25 minutes)
8:00 - 9:30pm | FPH West Lecture Hall

Living the Change-Inspiring Stories for a Sustainable Future explores solutions to the global crises we face today – solutions any one of us can be part of – through the inspiring stories of people pioneering change in their own lives and in their communities in order to live in a sustainable and regenerative way. This documentary is brought to you by Happen Films-Stories for a Changing World.
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.

SUNDAY AFTERNOON

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.

- A Animals
- FM Farm Management
- SF Soils & Fertility
- GH Garden & Homesteading
- HN Health & Nutrition
- J Food and Social Justice
- RC Regeneration & Carbon
- V Vegetable & Plant Crops

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, 2019, 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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<tr>
<th>Room #</th>
<th>WKSP#</th>
<th>Track</th>
<th>Workshop Title</th>
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<tr>
<td>FPH 101</td>
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<td>Community Food Systems Metrics: Telling the Story of Impact</td>
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<td>FPH 102</td>
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<td>Biodynamic Principles &amp; Practices</td>
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<td>FPH 103</td>
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<td>Soapmaking 101 - Part 1</td>
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<td>FPH 104</td>
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<td>Solar Energy for Your Farm: Navigating the MA SMART Program</td>
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<td>FPH 105</td>
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<td>We Are Powerful: Food Justice &amp; The Prison Industrial Complex</td>
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<td>FPH 106</td>
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<td>Vegan 101 - Transitioning to a Whole Foods Plant Based Diet</td>
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<td>FPH 107</td>
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<td>Changing the Climate: The Role of the U.S. Industrial Food System</td>
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<td>FPH 108</td>
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<td>FPH Faculty Lounge</td>
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<td>Making Wild Sodas</td>
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<td>Adele Simmons 111</td>
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<td>Sales Strategy for Dried Fruit &amp; Vegetables in Kenya</td>
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<td>Adele Simmons 112</td>
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<td>Community Kitchen Freezing &amp; Vacuum Packing to Increase Farm Profits</td>
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<td>Adele Simmons 221</td>
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<td>Youth RCC South Lounge</td>
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<td>Bubble Fun</td>
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<td>Youth RCC South Lounge</td>
<td>131</td>
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<td>Earths Crafts: Homemade Body Butter for Yourself and Others</td>
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<td>Youth: Hampshire Farm</td>
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### WORKSHOP GRID | Friday, 4:00-5:30pm

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<td>FPH 101</td>
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<td>40 Years of Composting &amp; Farming at Earth Care Farm</td>
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<tr>
<td>FPH 102</td>
<td>12</td>
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<td>Farming on Indian Land</td>
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<td>FPH 103</td>
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<td>Soapmaking 101 - Part 2</td>
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<td>FPH 104</td>
<td>17</td>
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<td>Field to Table: Cooking with Ancient and Heirloom Grains</td>
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<td>FPH 105</td>
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<td>Teaching About Food &amp; Gardening In Corrections</td>
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<td>FPH 106</td>
<td>20</td>
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<td>Starting A Goat Dairy</td>
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<td>FPH Faculty Lounge</td>
<td>11</td>
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<td>On-Farm Plant Breeding</td>
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<td>Adele Simmons 111</td>
<td>15</td>
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<td>Types of Compost: Quality, Testing &amp; Organics</td>
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<td>Adele Simmons 112</td>
<td>16</td>
<td>GH</td>
<td>Planting a Chef's Kitchen Garden</td>
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<td>Adele Simmons 221</td>
<td>22</td>
<td>RC</td>
<td>Regenerative Art: Design Inspired by Regenerative Agriculture</td>
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<td>Outside: Lawn</td>
<td>18</td>
<td>A</td>
<td>Keeping Sheep Organically</td>
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<td>**Tour of the Hampshire College Farm</td>
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<tr>
<td>Youth RCC South Lounge</td>
<td>132</td>
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<td>Building Fairy Houses</td>
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<tr>
<td>Youth RCC South Lounge</td>
<td>133</td>
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<td>Engaging Kids with Felting Fiber</td>
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<td>Youth: Hampshire Farm</td>
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<td>FPH 101</td>
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<td>Soil Health Through Biology</td>
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<td>FPH 102</td>
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<td>Grain Production on a Diversified Vegetable Farm</td>
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<td>FPH 103</td>
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<td>Silvopasture in Practice</td>
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<td>FPH 104</td>
<td>118</td>
<td>J</td>
<td>Testimonios: Stories from Farmworkers &amp; Food Sovereignty</td>
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<td>FPH 105</td>
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<td>Food Autonomy in the Carceral Setting</td>
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<td>FPH 106</td>
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<td>Organic Under Attack: Where Do We Go From Here?</td>
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<td>FPH 107</td>
<td>29</td>
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<td>The Unique Role of Art, Culture &amp; Ethnic Crops in Urban Neighborhoods</td>
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<tr>
<td>FPH 108</td>
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<td>Four Dimensional Design Thinking on the Farm</td>
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<td>FPH Main Lecture</td>
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<td>Chasing Seeds: Rediscovering the Indigenous crops of the Far Northeast</td>
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<td>RC</td>
<td>Pathways to Carbon Farming: Taking Action on Climate Through Agriculture</td>
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<td>FPH East Lecture</td>
<td>24</td>
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<td>Exploring Medicinal Mushrooms: Common Types &amp; Uses</td>
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<td>FPH Faculty Lounge</td>
<td>33</td>
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<td>Getting Started on a Homestead Apple Orchard</td>
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<td>23</td>
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<td>Intro to Saving Seed from Biennials</td>
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<td>Adele Simmons 112</td>
<td>37</td>
<td>GH</td>
<td>Gardening Basics for Optimal Productivity Part 1</td>
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<td>Adele Simmons 221</td>
<td>36</td>
<td>FM</td>
<td>Set Your Records Straight: Online Record Keeping with farmOS</td>
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<td>Adele Simmons 222</td>
<td>34</td>
<td>V</td>
<td>Update on Food Safety Rules for Small Producers &amp; Co-ops</td>
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<tr>
<td>Outside: Pavilion</td>
<td>32</td>
<td>V</td>
<td>Get Connected: Learn to Graft Melons &amp; Tomatoes</td>
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<tr>
<td>Outside: Lawn</td>
<td>31</td>
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<td>**Complete Sheep Butchering</td>
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<td>Youth RCC South Lounge</td>
<td>134</td>
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<td>What's The Buzz?</td>
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<td>Youth RCC South Lounge</td>
<td>135</td>
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<td>Outdoor Games!</td>
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**Workshop Grid | Saturday, 10:00-11:30am**

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<tr>
<td>FPH 103</td>
<td>44</td>
<td></td>
<td>Making Fruit Kvass, Beet Kvass, Fermented Mayonnaise &amp; Ketchup</td>
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<tr>
<td>FPH 104</td>
<td>39</td>
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<td>Motherless Meat: From Petri Dish to Plate</td>
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<td>FPH 105</td>
<td>48</td>
<td>J</td>
<td>Transformative Food Justice</td>
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<td>FPH 106</td>
<td>43</td>
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<td>A Brief History of Organic</td>
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<td>FPH 107</td>
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<td>Urban Farm Design &amp; Permitting</td>
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<td>FPH 108</td>
<td>41</td>
<td>A</td>
<td>Adding Livestock to your Vegetable Operation</td>
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<tr>
<td>FPH Main Lecture</td>
<td>38</td>
<td>V</td>
<td>Cultivating a New Crop: Hemp</td>
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<td>Fruits for Small Spaces</td>
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<td>Digging Deeper: Nutrient Balancing of the Soil Food Web</td>
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<td>Gardening Basics for Optimal Productivity Part 2</td>
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<td>Feud on the Farm: Tools for Addressing Disagreements</td>
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<td>Economic Democracy: Building Co-operative Power</td>
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<td>Get Connected: Learn to Graft Melons &amp; Tomatoes</td>
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<td>Wear Your Corn and Crack It Too</td>
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34 35
### WORKSHOP GRID | Saturday, 1:00-2:30pm

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<td>A New Label For the Organic Movement</td>
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<td>Kaitiakitanga: The Maori Concept of 'Guardianship' in Regenerative Agriculture</td>
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<td>Reparations Toward Collective Liberation</td>
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<td>No-Till Vegetable Soil Prep &amp; In Season/Post Season Management</td>
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<td>Feeding People Year-Round: Season Extension at Freedom Food Farm</td>
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<td>The Science, Art, Fun and Tasty Fruit of Espalier Adele Simmons 111</td>
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<td>So You Think You Want to Become a Beekeeper</td>
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<td>Analyzing Your Farming Operation - Introduction to SWOT Analysis</td>
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<td>A Legacy of Food Security: History of Food Co-ops in the Northeast</td>
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<td><strong>The Heritage Pig Breeding Program at the Hampshire College Farm</strong></td>
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<td><strong>Kidpreneurs - Make, Market and Sell a Natural Drink</strong></td>
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<td>Visit The Animals</td>
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### WORKSHOP GRID | Sunday, 8:00-9:30am

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<td>Make Farmland Leasing Work For You &amp; Your Farm</td>
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<td>Jail to Farm: Cultivating Relationships for Lasting Change</td>
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<td>Preparing the Harvest</td>
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<td>Farm Models for Engaging Food Insecure People</td>
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<td>Cover Crop Mixtures for Soil Health</td>
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<td>Summer Mushroom Season in Massachusetts</td>
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<td>The History of Mushrooms &amp; People: Folklore, Evolution, &amp; Cultivation</td>
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<td>Systems &amp; Methods of Regenerative Farming for Carrots &amp; Lettuce</td>
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<td>Designing Your Permaculture Homestead Adele Simmons 111</td>
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<td>73</td>
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<td>Year-Round Indoor Salad Gardening</td>
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<td>Farmer in the Classroom</td>
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<td><strong>New Static-Aerated Composting System Demonstration</strong></td>
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<td>Lawn Alternatives, Radical Rethinking of Landscape Linoleum</td>
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<td>Advancing the Rights of Farmworkers Within a Sustainable Dairy Industry</td>
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<td>Productive Conservation for Flood-Prone Fields</td>
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<td>Garden Time-To-Work at the Rhode Island Adult Correctional Institutions</td>
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<td>Urban Soils &amp; Raised Planters Over The Long Haul</td>
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<td>Double Cropping Kohlrabi &amp; Garlic with Faba Bean</td>
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<td>Growing &amp; Marketing Cut Flowers in a Diversified Farm Operation</td>
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<td>Growing Perennial Small Fruits in a Diverse Edible Forest Setting</td>
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<td>Home Garden Field Crops: Wheat, Flax, Corn, Beans &amp; Rice</td>
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<td>First Aid Homeopathy &amp; Rescue Remedy</td>
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<td>Carbon Sequestration Agroforestry in Temperate New England</td>
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<td>Soil Management Strategies For The Market Gardener</td>
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<td>Sustainable Production &amp; Marketing of Ethnic Crops for Ethnic Markets</td>
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<td>Getting Started with Icelandic Sheep</td>
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<td>Learning As You Go As An Ag Entrepreneur</td>
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<td>Make Your Town More Pollinator Safe through Town Resolutions</td>
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<td>Crop Health Improvement Through Foliar Spray Application: Materials &amp; Practices</td>
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<td>Planting For Honeybees &amp; Other Pollinators in New England</td>
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<td>Exploring Medicinal Mushrooms: Common Types &amp; Uses</td>
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<td>An Ancient Diet for Modern Times</td>
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<td>New Approaches for Lyme Disease &amp; Chronic Illness</td>
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<td>Understanding Farm Animal Welfare Certification</td>
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<td>Storytelling Is Fun</td>
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Making Wild Sodas  
Franklin Patterson Hall Faculty Lounge | WKSP # 1

Learn how to make your own fermented sodas using only raw honey, water, and herbs and fruit! This method is an easy and effective way to preserve summer bounty using local ingredients. We’ll cover the method step-by-step and also discuss the abundant options for including medicinal herbs, making sodas that are both delicious and healthy.

Jade Alicandro Mace, Community and Clinical Herbalist at Milk & Honey Herbs.

Community Kitchen Freezing & Vacuum Packing to Increase Farm Profits  
Adele Simmons Hall 112 | WKSP # 2

See and taste the product possibilities of using frozen and vacuum packed local foods to create Freezer Meal Kits and HEAT&EAT products that address the farm challenges and health needs of today: soups, stir fry meals, fruit sauces, veggie burgers, cooked whole grain cereal, quick breads and more.

Anna Dawson, Teacher of community kitchen cooks to freeze and vak-pak local foods for Freezer Meal Kits.

We Are Powerful: Food Justice & The Prison Industrial Complex  
Franklin Patterson Hall 105 | WKSP # 3 | Track J

Ending racism in the food system is linked to ending racism in the prison system. We will uncover the links between food & prisons. We will highlight food justice organizations that partake in to dismantling injustices and provide tools to move toward racial justice in the food system & prison system.

Roselyne Douge-Charles, Has a passion for justice, food justice, anti-racism spirituality, with a womanist touch.

Vegan 101 - Transitioning to a Whole Foods Plant Based Diet  
Franklin Patterson Hall 106 | WKSP # 4 | Track HN

Learn the basics of a whole foods, plant-based diet and how to make quick and easy recipes everyone will enjoy. Questions such as where to get protein, calcium and iron, stocking your vegan pantry, food substitutions, and shopping on a budget will be addressed.

Mary Lawrence, Vegan wellness educator, author, trustee of the American Vegan Society, owner of Well on Wheels.
Biodynamic Principles & Practices
Franklin Patterson Hall 102 | WKSP # 5

The deep principles and innovative practices of biodynamic agriculture can be used by anyone wanting to enhance the health and vitality of their soil, seeds and food. We will explore the unique and practical application of biodynamics towards growing the most nutrient-dense and vibrant food possible.

Anthony Mecca, Biodynamic farmer at Great Song Farm and Farmer Training Coordinator for the Biodynamic Association.

Karisa Centanni, Biodynamic gardener and orchardist, experiential educator, and Development Director for the Biodynamic Association.

Sales Strategy for Dried Fruit & Vegetables in Kenya
Adele Simmons Hall 111 | WKSP # 6

A description of my recent Farmer 2 Farmer work in Kenya as a project consultant. Sweet N Dried is a brand developed in Chuka Kenya featuring 100% dried fruit, dried vegetables and flours.

Leonard Pollara, Traveling six continents as a consultant and IOIA certified inspector having begun farming in 1972.

Soapmaking 101 - Part 1
Franklin Patterson Hall 103 | WKSP # 7

Learn about how soap is made. Explore different carrier oils, essential oils, and other soap ingredients, along with safety guidelines for working with lye and the value of using natural ingredients, in contrast to the chemical additives 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.

Changing the Climate:
The Role of the U.S. Industrial Food System
Franklin Patterson Hall 107 | WKSP # 9

As major contributors of greenhouse gases, industrial food production and distribution play significant roles in climate change. This multimedia workshop will discuss those roles and how organic regenerative practices can mitigate climate change. Learn what is needed and what you can do.

Ed Stockman, Biologist, 4th generation farmer, organic farmer (45 yrs.) and cofounder of Regeneration Massachusetts.

Solar Energy for Your Farm:
Navigating the MA SMART Program
Franklin Patterson Hall 104 | WKSP # 10

This workshop provides an overview of solar energy options for Massachusetts farms. We will focus on the Solar Massachusetts Renewable Target (SMART) program, which regulates incentives associated with new solar photovoltaics (PV) development. We will cover program basics, legal and financial issues, and “dual-use” co-location of agriculture and solar PV.

River Strong, Associate Director of UMass Clean Energy Extension, with a background in clean energy consulting.

Zara Dowling, Research assistant UMass Clean Energy Extension, ecologist.

On-Farm Plant Breeding
Franklin Patterson Hall Faculty Lounge | WKSP # 11

There is a great need to adapt and create plant varieties for organic agriculture in the Northeast. A movement is growing for farmers to reclaim their roles as participants in the plant breeding process. This workshop will explain why, and cover basics on varietal selection and breeding of new varieties within your farm or garden.

Bill Braun, Farmer at Ivory Silo Farm; executive director of Freed Seed Federation.

Hannah Traggis, Senior horticulturalist and educator at Massachusetts Horticultural Society.
Farming on Indian Land
Franklin Patterson Hall 102 | WKSP # 12

The transition from garden to farm was a major shift in land use for the people of the Americas. Widely considered the first environmentalists, how does today’s organic farming movement honor and learn from indigenous relationships with the land without exploiting the culture of the people who are a part of it?

Hartman Deetz, Wampanoag, his work focuses on sustaining culturally distinct communities through food economics and education.

Teaching About Food & Gardening In Corrections
Franklin Patterson Hall 105 | WKSP # 13 | Track J

In this workshop participants will develop a basic understanding of the incarceration system in the United States, the logistics of running a food production program in a jail, the structures that a jail garden teacher navigates, the importance of trauma informed care and the mutual benefits gained by incarcerated participants and instructors.

Tony Hall, Garden Program Coordinator at Franklin County House of Corrections, and owns MA Artisan Foods.
Angela Roell, Teaches at University of Massachusetts and Franklin County House of Corrections, owns Yard Birds Farm.

Tour of the Hampshire College Farm
Main Lawn | WKSP # 14

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 vegetable CSA and pasture-raised livestock program, including our recent sustainable energy initiatives such as electric tractors, new vegetable storage and solar panels.

Nancy Hanson, Director of Hampshire College Farm Program.

Types of Compost: Quality, Testing & Organics
Adele Simmons Hall 111 | WKSP # 15

From material that is questionably labeled as compost to the high standards required to be met for the National Organics Program, come learn about the different types of compost, the various levels of quality associated, different testing involved, and labeling. Will include a hands on experience with various composts complete with testing results.

Adam Jankauskas, Founder of City Compost, works to create more soil for growing healthy fresh food.

Planting a Chef’s Kitchen Garden
Adele Simmons Hall 112 | WKSP # 16 | Track GH

Learn the secrets of a chef’s garden, what to plant, how to make the most of limited space, and how to prepare your soil for maximum production. This class will share tips on choosing which fruits, vegetables, culinary and medicinal herbs, and edible flowers offer the most versatility in the kitchen and require the least amount of work.

Mary Lawrence, Cookbook author, vegan chef, cooking instructor, and wellness educator with Well on Wheels.

Field to Table: Cooking with Ancient and Heirloom Grains
Franklin Patterson Hall 104 | WKSP # 17

Ancient and heirloom grains varieties are making a welcome comeback, but how do we incorporate them gracefully into our daily breakfast lunch and dinner? Learn about the history of these grains and how to highlight their unique properties in soups, salads, porridges, entrees, and baked goods.

Ben Lester, Curates three local CSA’s: Heritage Grains, Rice Share, and The Farmer’s Pantry handcrafted preserves.

Keeping Sheep Organically
Main Lawn | WKSP # 18 | Track A

Basics of keeping sheep organically in the northeast. We will cover the fundamentals of caring, feeding, housing, parasite and predator control using organic methods.

Kim Mastrianni, Raising sheep organically in NH.

40 Years of Composting & Farming at Earth Care Farm
Franklin Patterson Hall 101 | WKSP # 19

Since 1977, Michael Merner has been perfecting his compost production methods at Earth Care Farm. Mike’s daughter Jayne will talk about the production methods as well as transitioning a family farm to the next generation.

Jayne Merner Senecal, Owns and manages Earth Care Farm, now celebrating 40 years in operation.

Starting A Goat Dairy
Franklin Patterson Hall 106 | WKSP # 20 | Track A

A framework of considerations necessary to address when planning on starting a goat dairy. Some pros and cons and how to apply decision trees to gain success at goat dairying.

Leonard Pollara, Traveling six continents as a consultant and IOIA certified inspector having begun farming in 1972.
Soapmaking 101 - Part 2
Franklin Patterson Hall 103 | WKSP # 21
Join in making a batch of soap, using the traditional cold process method. Continue working with carrier oils, lye and other ingredients prepared during Part 1. Learn about blending, pouring, cutting, and curing. Everyone will be invited to take some soap, with instructions for cutting and curing at home.

Melissa Probst, NOFA Enthusiast and Soapmaker, Sweet Suds.

Regenerative Art: Design Inspired by Regenerative Agriculture
Adele Simmons Hall 221 | WKSP # 22 | Track RC
This workshop will explore how the principles of regenerative agriculture can be applied to artistic design in farm settings. The group will have an opportunity to discuss the cultural and financial value of art in agriculture, and how regenerative art could be incorporated in farm-based public programming.

Brian Soliwoda, Co-founder of Salt Tree Art, an artistic collective inspired by regenerative agriculture.

Intro to Saving Seed from Biennials
Adele Simmons Hall 111 | WKSP # 23
We’ll look at selection criteria for several biennials, including hands-on practice, and discuss practical challenges and possible solutions in growing biennials for seed such as winter storage and vernalization. This workshop is appropriate for CSA and market growers who want to add seed saving to their farms, and intermediate seed savers.

Lia Babitch, Trained in biodynamic vegetable, flower, herb and seed growing, works at Turtle Tree Seed.

Ian Robb, Has worked in biodynamic agriculture for the last 45 years, works at Turtle Tree Seed.

Soil Health Through Biology
Franklin Patterson Hall 101 | WKSP # 25 | Track SF
Come learn about managing healthy soils using the latest scientific research. In the last decade, scientists have been delving deep into our understanding of soil as a living substance. We’ll review soil health fundamentals and discuss practical techniques to use soil ecology and biology to maximize fertility for crop production.

Julie Fine, MS in Plant Biology. Researches soil health, cover crops and sustainable vegetable production.

Silvopasture in Practice
Franklin Patterson Hall 103 | WKSP # 26 | Track A
Silvopasture is a system that combines trees and forage design with livestock management. Such a system not only offers the promise of ecological regeneration of the land, but also an economical livelihood and one of the most promising forms of agriculture for fighting climate change.

Steve Gabriel, Farmer, educator, ecologist and author focused on agroforestry and mushroom production.

Organic Under Attack: Where Do We Go From Here?
Franklin Patterson Hall 106 | WKSP # 27
Major issues impacting organic integrity include inadequate standards enforcement; hydroponics promotion; Standards Board takeover threats and withdrawing the animal welfare rule — along with major rollbacks of our social justice, health and environmental protections. Active opposition is called for. Your input is needed -- help NOFA Policy shape the way forward!

Steve Gilman, NOFA Interstate Policy Coordinator.

Liana Hoodes, Policy Specialist for NOFA-NY and a longtime organic activist.

Grain Production on a Diversified Vegetable Farm
Franklin Patterson Hall 102 | WKSP # 28 | Track V
Learn how small scale grain production at Alprilla Farm contributes to our crop rotation, soil health, annual work-flow, cash-flow and marketing. We will discuss the agronomy of small grains, corn and beans, as well as equipment appropriate to various scales and marketing strategies for these niche local products.

Noah Kellerman, Raises vegetables, grain and grass-fed beef at Alprilla Farm with his partner Sophie.

The Unique Role of Art, Culture & Ethnic Crops in Urban Neighborhoods
Franklin Patterson Hall 107 | WKSP # 29
Immigrants in the urban settings are growing and selling culturally appropriate ethnic fresh locally grown vegetables. They also bring the arts of cooking and cultural practices to building stronger community connection, trust and neighborhood vitality. We all have to eat. The food the eyes see, the stomach gets and what the stomach gets have consequences.

Julius Kolawole, Director and cofounder of AARI, responsible for AARI’s core programs: Food-Art-Culture-Health.
Four Dimensional Design Thinking on the Farm
Franklin Patterson Hall 108 | WKSP # 30

Time is the fourth dimension, and we use it to our advantage on our 13 acre mixed-use farm in New Zealand. This workshop covers the concept of 4-dimensional design and provides examples of its application.

Nelson Lebo, Has farmed in New Hampshire and New Zealand for two decades.

Dani Lebo, Keen educator, mum and budding cheese maker.

Complete Sheep Butchering
Main Lawn | WKSP # 31

Learn how to dress and butcher hoofed animals! We’ll take apart a local (pre-slaughtered) sheep, covering butchering, charcuterie and anatomy. All parts will be used, including organ meats, bones and blood. We will learn to use hides, sinew, and hooves as well. Folks will be welcome to roll up their sleeves. No experience necessary.

Felix Lufkin, Directs Help Yourself Edibles, a non-profit planting community fruit trees in the Valley’s public places.

Devin Roark, Co-founder of Ape and Ape, Inc, offering on-site butchering services and instruction throughout New England.

Get Connected: Learn to Graft Melons & Tomatoes
Pavilion | WKSP # 32 | Track V

Warm season crops such as melons and tomatoes are prone to many soil-borne diseases and environmental stress that reduces yields. Vegetative grafting can increase plant vigor and reduce problems with soil-borne diseases such as Fusarium spp. This hands-on workshop will have you grafting your own seedlings, and creating a simple healing chamber.

Janel Martin, Life-long gardener, B.S. in Sustainable Agriculture and Food Systems, M.S. in Agricultural Science.

Getting Started on a Homestead Apple Orchard
Franklin Patterson Hall Faculty Lounge | WKSP # 33

Learn how to site, prep, plant and nourish apple trees using holistic organic methods. My bias is on low maintenance techniques and heirloom varieties. Also, will cover how to convert inherited trees back to a healthier state. Learn the basics about varieties, tree sources, rootstocks and basic pruning and grafting techniques.

Jack Mastrianni, Card carrying member of AAA (Apple Addicts Anonymous). Homestead orchardman following holistic, organic principles.

Update on Food Safety Rules for Small Producers & Co-ops
Adele Simmons Hall 222 | WKSP # 34

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 an organic farmer.

Vickie Smith, Food Safety Specialist, NEFU.

Testimonios: Stories from Farmworkers & Food Sovereignty
Franklin Patterson Hall 104 | WKSP # 118 | Track J

Members of the Food Justice Committee of CATA will talk about their experiences as workers and why they decided to grow their own food at a local community garden. They will also share about what they grow, how they grow it and what they envision in their community with this initiative.


CATA Comite de Apoyo a los Trabajadores Agrícolas, Membership based organization in NJ, PA, and MD.

Pathways to Carbon Farming:
Taking Action on Climate Through Agriculture
Franklin Patterson Hall West Lecture Hall | WKSP # 35 | Track RC

Carbon farming systems can store significant atmospheric carbon in soil and perennial plants and help to mitigate climate change. We will overview current climate change and carbon farming science, explore the roots of carbon farming in global traditional agriculture, and detail avenues for carbon farming implementation by producers, consumers, researchers, and funders.

Connor Stedman, Ecological design and farm planner specializing in carbon farming, climate adaptation, and farm viability.
Set Your Records Straight: 
Online Record Keeping with farmOS 
Adele Simmons Hall 221 | WKSP # 36 | Track FM

farmOS is a web-based software application for farm planning, management, and recordkeeping. It is developed by a community of volunteers and the code is available for free. This workshop will cover the core features of farmOS, how to get started, where to find help, and how to contribute back to the project.

Michael Stenta, Founder and lead developer of farmOS.

Gardening Basics for Optimal Productivity Part 1
Adele Simmons Hall 112 | WKSP # 37 | Track GH

Optimal productivity requires a solid understanding of the basics. Topics covered include: garden organization, seedling care, transplanting, fertility, season extension, crop selection and crop sequencing. In 2016 thru 2017 our garden yielded 15623 pounds of produce on a 30 ft x 130 ft plot. Steve Walach teaches organic gardening to middle schoolers and master gardeners.

Steve Walach, Has been improving the productivity of large school gardens for more than 18 years.

Food Autonomy in the Carceral Setting
Franklin Patterson Hall 105 | WKSP # 40 | Track J

Through the Hort’s GreenHouse Program on Rikers Island, participants select and grow culturally significant crops in collaboration with horticultural therapists and instructors. Participants can exercise a level of food autonomy within a highly restrictive setting that offers limited unprocessed food choices.

Tiffani Coleman, Greenhouse instructor for HSNY and an advocate for food sovereignty.

Pamela Koch, Greenhouse instructor for HSNY and working towards becoming a certified Horticultural Therapist.

Chasing Seeds:
Rediscovering the Indigenous crops of the Far Northeast 
Franklin Patterson Main Lecture Hall | WKSP # 119

The Seeds of Renewal Project has recovered, propagated and repatriated over fifty ancestral Wabanaki-area Native American corn, beans, squash, sunflowers, Jerusalem artichokes and ground cherry cultivars to Indigenous communities of Northern New England and adjacent Canada. In this workshop we discuss the unique history, agro-ecology and culture of these heretofore unsuspected Far Northeastern Indigenous crops.

Fred Wiseman, Abenaki, ethnobiologist, writer and advocate specializing in Indigenous Wabanaki food systems.

Cultivating a New Crop: Hemp
Franklin Patterson Hall Main Lecture Hall | WKSP # 38 | Track V

An open and honest discussion of the cultivation of hemp in New England and barriers to entry in this new economy.

Joel Bedard, Founder and CEO of The Vermont Hemp Company.

Motherless Meat: From Petri Dish to Plate 
Franklin Patterson Hall 104 | WKSP # 39

Would you eat meat cultured in a lab if it was guaranteed safe? Lab-grown meat is the new kid on the block when it comes to engineered food. We’ll consider the pros and cons, the concerns and claims, the hopeful and the factual.

Darryl Benjamin, An author and professor of Sustainable Food Systems.

Adding Livestock to your Vegetable Operation
Franklin Patterson Hall 108 | WKSP # 41 | Track A

This workshop will cover livestock options for integrating into your vegetable operation, and the pros and cons of each type. We will also discuss the strategies we use at Freedom Food Farm to manage each type of livestock in symbiosis with the rest of the farm organism.

Chuck Currie, Runs Freedom Food Farm, a 90 acre diversified farm in Raynham, MA.

Creating Permaculture Farms & Communities
Franklin Patterson Hall East Lecture Hall | WKSP # 42

Learn how to design your land with the insights and techniques of permaculture. Integrating fruits, nuts, fuel wood, medicinal crops and berries into wildlife corridors. Gravity fed rain water; silvopasture; orchards; natural buildings for animals, interns, and guests; and off grid energy approaches for farms.

Andrew Faust, Premier permaculture teacher/designer with over two decades of experience in farming and building.
A Brief History of Organic
Franklin Patterson Hall 106 | WKSP # 43
With the rise in visibility, some argue that organic has "lost its soul". We'll discuss the evolution of organic farming as an alternative to the agri-industrial model, focusing on NOFA's role in the rise of the modern organic movement and the development of the organic industry, leading to the establishment of USDA's National Organic Program (NOP).

Grace Gershuny, NOFA pioneer who developed its first organic certification program, author, activist and educator.

Making Fruit Kvass, Beet Kvass, Fermented Mayonnaise & Ketchup
Franklin Patterson Hall 103 | WKSP # 44
Our ancestors ate fermented foods every day so our gut biome is used to these foods. Come and learn how to make some simple and quick ferments that provide us with probiotics and digestive enzymes and protect our health. Tasty and fun. Samples provided.


Digging Deeper: Nutrient Balancing of the Soil Food Web
Adele Simmons Hall 111 | WKSP # 45 | Track SF
This presentation will discuss basic processes that effect nutrient availability, such as nitrogen and phosphorus cycling. Learn about ideal nutrient ratios to improve plant uptake, the concept of the most limiting nutrient, and leave with best management practices to increase nutrient availability and steps to take to create a more robust soil food web.

Janel Martin, Life-long gardener, B.S. in Sustainable Agriculture and Food Systems, M.S. in Agricultural Science.

Fruits for Small Spaces
Franklin Patterson Hall Faculty Lounge | WKSP # 47
Gardens are smaller these days, but a small garden is no impediment to fruit growing. Lowbush blueberries, currants, gooseberries, and super dwarf apples are among the fruits that visually and proportionally fit well into small gardens. Learn the fruits and growing techniques needed to reap delectable rewards from small spaces.

Lee Reich, Farmdener, writer, consultant, and scientist.

Transformative Food Justice
Franklin Patterson Hall 105 | WKSP # 48 | Track J
To build awareness AND a movement to end mass incarceration. By analyzing general principles and specific projects at the intersection of transformative justice and food justice, we’ll discuss ways of intervening to break the prison pipeline at the before, during, and after points of incarceration, within food justice work.

Jalal Sabur, Co-founded the Freedom Food Alliance and Victory Bus Project to support incarcerated individuals and their families.

Douglass DeCandia, Grows food for Westchester Food Bank with youth and adults who are currently incarcerated.

Franklin Patterson Hall 102 | WKSP # 49 | Track HN
Everyone wants to avoid Lyme while living life outdoors! Learn best practices that really work. We’ll demo how to make an immune-supportive Astragalus tincture at home and discuss Buhner-researched tick repellent, religious body checks, how to use a tick remover, Buhner’s topical tick bite treatment, and options for what to do if you get sick.

Sarah Stockwell-Arthen, Herbalist for 25 years, growing and preparing plant medicines. Student of Harrod Buhner's work.

Economic Democracy: Building Co-operative Power
Adele Simmons Hall 222 | WKSP # 50
Hear stories from Building Co-operative Power of the history and concept of worker co-operation. Past and present stories of worker co-operatives, co-op collaboration in and across sectors, conversions, education and development in the Connecticut River Valley. NFCA with the Valley Alliance of Worker Co-ops.

Adam Trott, Works at the Valley Alliance of Worker Co-operatives and Shared Capital Cooperative.

Suzette Snow-Cobb, Sourcing Coordinator for the Neighboring Food Co-op Association and is a stakeholder director for VAWC.
Gardening Basics for Optimal Productivity Part 2
Adele Simmons Hall 112 | WKSP # 51 | Track GH

Optimal productivity requires a solid understanding of the basics. Topics covered include: garden organization, seedling care, transplanting, fertility, season extension, crop selection and crop sequencing. In 2016 thru 2017 our garden yielded 15623 pounds of produce on a 30 ft x 130 ft plot. Steve Walach teaches organic gardening to middle schoolers and master gardeners.

Steve Walach, Has been improving the productivity of large school gardens for more than 18 years.

Feud on the Farm: Tools for Addressing Disagreements
Adele Simmons Hall 221 | WKSP # 52 | Track FM

Disagreements are bound to arise on the farm. Resolving conflicts is essential to maintaining a balanced workplace so you can get back farm responsibilities. In this workshop we will explore different approaches to addressing conflict collaboratively and share where you can find extra support when all else fails.

Kayla Wendling, Mediation Center Coordinator for Berkshire County Regional Housing Authority
Christopher Sabo, Case Coordination Specialist and mediator at the Mediation & Training Collaborative.

Ancestral Food Systems of the Far Northeast
Franklin Patterson Hall West Lecture Hall | WKSP # 120

This workshop details the Seeds of Renewal Project’s research concerning ancestral Wabanaki geo-intensive agricultural engineering and bio-intensive permaculture systems and crop nurture through sophisticated fertilizing and ritual systems. We also discuss how crop, cuisine, culture and ceremony unite at the Wabanaki Green Corn Ceremony, the Project’s current (2017-2018) focus in its food systems revitalization program.

Fred Wiseman, Abenaki, ethnobiologist, writer and advocate specializing in Indigenous Wabanaki food systems.

Urban Farm Design & Permitting
Franklin Patterson Hall 107 | WKSP # 53

Farming in the city takes more than good growing conditions and techniques. Urban farms are subject to regulatory and community pressures that require a higher level of design and planning than their rural counterparts. With examples from around the Northeast, this workshop will provide an overview of urban farm design and permitting.

Keith Zaltzberg, Founding principal of Regenerative Design Group and a perennial plant fanatic.
Gallagher Hannan, Director of operations for urban farms and markets at Mill City Grows.

Seed Stories
Franklin Patterson Hall 107 | WKSP # 54

Behind every seed there lies a story. Some stories lie buried like the seed in the earth. Others come to light like the plant that emerges from the germinated seed. This workshop will explore the miracle and wonder of seed and their stories.

Lia Babitch, Trained in biodynamic vegetable, flower, herb and seed growing, works at Turtle Tree Seed.
Ian Robb, Has worked in biodynamic agriculture for the last 45 years, works at Turtle Tree Seed.

Seed & Grow NOFA's Social Justice Committee
Franklin Patterson Hall 103 | WKSP # 55 | Track J

Help build the shared society we design based on agroecological principles. Bring your vital voice to form a food justice presence in our state chapters & locally, aligning our social justice values with NOFA coalition partners like the US Food Sovereignty Alliance, the Domestic Fair Trade Association, & the Agricultural Justice Project Delight in Diversity!

Louis Battalen, Homesteads in western MA and is the northeast organizer for the Agricultural Justice Project.
A New Label For the Organic Movement
Franklin Patterson Hall 101 | WKSP # 56

As the National Organic Program sinks into a mire of weak enforcement and standards, organic farmers have begun an effort to create a new organic label. We will look into the failures of the USDA program, and the possibilities of a label to represent Real Organic.

Dave Chapman, Vermont farmer who has been active in efforts to protect organic.

Working Two Jobs: Cover Crops For Animal Feed
Adele Simmons Hall 112 | WKSP # 57 | Track SF

Many backyard gardeners and large-scale farmers alike manage soil, crops, and animals. This workshop will show you how to manage your cover crop for use as feed for chickens to beef and everything in between. Management for both small and large growers will be addressed.

Sam Corcoran, UMass graduate student studying cover crops, nutrient management in dairy systems, and sustainable agriculture.

Feeding People Year-Round:
Season Extension at Freedom Food Farm
Franklin Patterson Hall East Lecture Hall | WKSP # 58

This workshop will cover the different strategies we employ at Freedom Food Farm to keep feeding people all year round. We will discuss the equipment, infrastructure, and regulations involved in offering root crops, greens, grains, beans, and canned and fermented foods after the summer’s abundance is over.

Chuck Currie, Runs Freedom Food Farm, a 90 acre diversified farm in Raynham, MA.

A Legacy of Food Security:
History of Food Co-ops in the Northeast
Adele Simmons Hall 222 | WKSP # 59

Join us for a conversation of how food co-ops foster and support farmers and food security. Hear stories of how food co-ops in the Northeast have used economic organizing for a lasting impact on our food system and economy, laying the groundwork for the organic, natural foods, and local movements.

Bonnie Hudspeth, Member Programs Manager, Neighboring Food Co-op Association.

Suzette Snow-Cobb, Sourcing Coordinator, Neighboring Food Co-op Association.

Kaitiakitanga: The Maori Concept of ‘Guardianship’ in Regenerative Agriculture
Franklin Patterson Hall 102 | WKSP # 60 | Track RC

Kaitiaki Farm is an exemplar permaculture farm outside Whanganui, New Zealand. The worn out former horse property prone to erosion and slips is being transformed into a resilient, productive organic farm offering high quality food to the local community and world-class education programs. The work is guided by the Maori concept of ‘guardianship’ - Kaitiakitanga.

Nelson Lebo, Organic farmer, eco-design consultant, educator and surfer.

Dani Lebo, Keen educator, mum and budding cheese maker.

The 4th Phase of Water
Franklin Patterson Hall Main Lecture Hall | WKSP # 61

Come get the low down on the most important scientific breakthrough of the last 200 years. I will discuss how the fourth phase of water was discovered and show how it may be enhanced, yielding better growth of animal and vegetable crops. This is truly the most exciting and important workshop I’ve ever done!

Bill Mackentley, Farmer and horticulturalist.

Reparations Toward Collective Liberation
Franklin Patterson Hall 106 | WKSP # 62 | Track J

Reparations are a practice of healing; a movement in solidarity to build a more just and beautiful world. Using the “Reparations Map for Black-Indigenous Farmers” (Soul Fire Farm), participants will map their assets and create action plans to respond to the direct needs/asks of individuals and communities most impacted by systemic racism in the food system.

Ashley Monk, Activist farmer and social justice organizer, currently working for Urban Growers Collective.

Douglass DeCandia, Grows food for Westchester Food Bank with youth and adults who are currently incarcerated.
The Heritage Pig Breeding Program at the Hampshire College Farm
Main Lawn | WKSP # 63 | Track A

We will go out to the Hampshire Farm to view our breeding herd of Gloucestershire Old Spots. We'll talk about my student project to develop this program, my nutritional research on breeding swine, swine husbandry, marketing your pigs, our rotational grazing system, pig breeding and the educational benefit of breeding animals on college farms.

April Nugent, Sustainable agriculture/livestock management DIV 3 (senior) student at Hampshire College breeding heritage pigs.

Work Horses 102
Main Lawn | WKSP # 64 | Track A

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.

Dale Perkins, Works with people and horses on a small family farm.

Kim Mastrianni, Works with people and horses to improve communication and understanding.

No-Till Vegetable Soil Prep & In Season/Post Season Management
Franklin Patterson Hall 108 | WKSP # 65 | Track V

With the goal of keeping soil covered as much as possible while raising the highest quality produce, we will look at vegetable families and discuss what we do at MHOF with mulches, single and cocktail intersown cover crops, bed pathway management and animals off season - a year of management strategies.

Julie Rawson, Lifelong farmer compelled to try new stuff around fertility - Many Hands Organic Farm.

The Science, Art, Fun and Tasty Fruit of Espalier
Franklin Patterson Hall Faculty Lounge | WKSP # 66

Espaliers provide high yields of high quality fruit while making a decorative and edible covering for a fence or a wall -- even creating the fence itself! Learn which fruit plants work best, and the theory and practice of training and maintaining espaliers for maximum beauty and high-quality fruit production.

Lee Reich, Farmdener, writer, consultant, and scientist.

Designing Whole Systems Farm & Food Programs at Jails
Franklin Patterson Hall 105 | WKSP # 67 | Track J

Explore the design of an integrative program—Jail-to-Farm-to-College and Employment at the Franklin County Jail—as a food justice/prison justice case study. Learn about leveraging institutional partnerships and building community support for new and existing programs. Participants will consider how to adapt this model for correctional facilities in their home communities.

Angela Roell, Teaches at the Franklin County House of Corrections and University of Massachusetts, owns Yard Birds Farm.

Abrah Dresdale, Coordinates the Jail-to-Farm-to-College & Employment Program at the Franklin Co Jail and teaches in the Sustainable Food and Farming program at University of Massachusetts-Amherst.

Analyzing Your Farming Operation - Introduction to SWOT Analysis
Adele Simmons Hall 221 | WKSP # 68 | Track FM

Attendees will learn how to conduct a SWOT (Strengths, Weaknesses, Opportunities, Threats) Analysis on their existing or a potentially new farming operation. Attendees will also see what types of governmental and non-governmental programs are available to address weaknesses and threats to their operations.

Tom Smiarowski, Agricultural Risk Consultant with UMass Extension Crop Insurance/Risk Management Education Program.


Design for Disruption:
On-Farm Climate Change Adaptation Strategies
Franklin Patterson Hall West Lecture Hall | WKSP # 69 | Track RC

By regenerating ecosystem processes, farms and landscapes can be designed for resilience in the face of climate change. We will explore ecological design principles and solutions for climate adaptation on Northeast farms, including water management, productive buffers and corridors, trialing new climate-adapted crops, and increasing crop and landscape biodiversity.

Connor Stedman, Ecological design and farm planner specializing in carbon farming, climate adaptation, and farm viability.
So You Think You Want to Become a Beekeeper
Adele Simmons Hall 111 | WKSP # 70

Everything the prospective beekeeper needs to know about the process of becoming a beekeeper through an honest discussion of the state of beekeeping today. In the face of perils such as pesticide use, habitat and disease there is also the true joy of keeping bees, observing their actions, and reaping the products of the hive.

Ed Szymanski, Homesteader and beekeeper, President of Norfolk County Beekeepers Association, amateur bee and flower photographer.

Soil Fungi in Regenerative Agriculture: Crop Yield & Basil Downy Mildew
Franklin Patterson Hall 104 | WKSP # 71 | Track SF

This workshop focuses on the role of fungi in soil health and will share: the results of a SARE research grant comparing different soil fungal inoculants on the yield of five crops, how to cultivate and use Indigenous Microorganisms (IMO), and the role of fungi in plant resistance to diseases like Basil Downy Mildew.

Melody Wright, Grows medicinal herbs on her farmlet.

SUNDAY 8:00 - 9:30am

Intensive Grazing Management for Organic Dairy Farms
Franklin Patterson Hall 102 | WKSP # 72

This session will cover all aspects of grazing, including paddock design, a solar-powered water system, lane design, forage species, season extension, grazing cover crops, fly control, outwintering, etc.

Francis Thicke, Organic crop and dairy farmer and soil scientist.

The Commons in Food & Agriculture
Adele Simmons Hall 111 | WKSP # 73

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.

Summer Mushroom Season in Massachusetts
Franklin Patterson Hall Main Lecture Hall |WKSP # 74

Using all-local photography, this slideshow class presents the amazing world of mushroom hunting and the rules for how to do it safely; then it gives the audience a tour of the edible species of summer in Massachusetts, and traditions brought here from around the world regarding the best ways to prepare them.

Ryan T. Bouchard, Author of Gourmet Mushrooms of the Northeast, co-creator of The Mushroom Hunting Foundation.

Emily Schmidt, Teacher of safe wild foraging and creative cooking; co-creator of The Mushroom Hunting Foundation.

Year-Round Indoor Salad Gardening
Adele Simmons Hall 112 | WKSP # 75 | Track GH

The workshop will demonstrate how to grow ALL your salad greens indoors with NO lights, no special equipment. The freshest salads ever.

Peter Burke, Avid gardener, author of Year-Round Indoor Salad Gardening.

Deb Burke

The History of Mushrooms & People: Folklore, Evolution, & Cultivation
Franklin Patterson Hall West Lecture Hall | WKSP # 76

Mushrooms and humans have been interacting with each other for millions of years. This workshop will explore how mushrooms may have shaped human evolution, the stories we tell and cultures we live in. We will also review a basic history of mushroom cultivation and foraging.

Willie Crosby, Owner of Fungi Ally. Student of the Fungi.

Farm Models for Engaging Food Insecure People
Franklin Patterson Hall 107 | WKSP # 78

How do farms create models for food assistance that support the dignity of people in need? What does it mean to be guided by the principle of justice rather than charity? Abundance Farm is a collaboration between a synagogue, a school and a Food Pantry: learn about how it strives to be model of food justice.

Jacob Fine, Director of Abundance Farm, leader in the field of Jewish environmental and agricultural education.

Rose Cherneff, Farm Manager for Abundance Farm.
Cover Crop Mixtures for Soil Health  
Franklin Patterson Hall 108 | WKSP # 79 | Track SF

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**, MS in Plant Biology. Researches soil health, cover crops and sustainable vegetable production.

Jail to Farm: Cultivating Relationships for Lasting Change  
Franklin Patterson Hall 105 | WKSP # 80 | Track J

For several years Just Roots has worked with the Franklin County Jail and Greenfield Community College to provide internship opportunities to incarcerated men at our production farm. Join us as we discuss the joys and challenges that they have navigated along the way to build a healthy, successful experience.

**Andy Grant**, Food access professional: knowledgeable about local food systems; committed to seeking justice and cultivating community.

**Russ Lilly**, Farmer/member-owner at Real Pickles, discovered strength and recovery by committing to food justice.

**Meryl Latronica**, Director of agriculture at Just Roots in Greenfield, MA.

New Static-Aerated Composting System Demonstration  
Main Lawn | WKSP # 81 | Track SF

Join Professor Hashemi on the Main Lawn 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 at UMass Amherst Stockbridge School of Agriculture.

**Alexandra Smychkovich**, PhD student in Plant and Soil Sciences, UMass Amherst.

Farmer in the Classroom  
Adele Simmons Hall 221 | WKSP # 82

Participants will learn about the farmer in the classroom program that has evolved over 5 years. This program uses stories, taste testing, trivia, cultural information and more to engage students with their food. It can be modified to work for any classroom.

**Carolyn Llewellyn**, Public school “Garbrarian” = librarian and garden educator, a former CSA farmer.

Preparing the Harvest  
Franklin Patterson Hall 106 | WKSP # 83

Come and join author, Celeste Longacre, for a Power Point presentation on preserving the harvest. She will show you with over 100 slides how to can, freeze, dry, ferment and sun veggies and fruits. How to build a root cellar and fill it is also explained.


Lean Farming 101  
Franklin Patterson Hall 101 | WKSP # 84 | Track FM

Lean is a systematic approach that seeks to minimize waste on your farm. Applying lean principles to your farm systems will increase the efficiency of your operations and grow your profit margins. This workshop will introduce lean principles and concepts that are most useful in agricultural systems using examples from farms in the Northeast.

**Jen Miller**, NOFA-VT Farmer Services Director, providing business planning and production technical assistance.

Systems & Methods of Regenerative Farming for Carrots & Lettuce  
Franklin Patterson Hall East Lecture Hall | WKSP # 85 | Track V

Learn the essentials of bed prep in a no-till, permanent bed system for both direct seeded crops and transplants. Dive deeper into our comprehensive system for successive crop production of carrots and lettuce to learn how to maximize yields while growing nutrient-dense and beautiful food.

**Jen Salinetti**, Co-owns a regenerative, no-till, bio-intensive vegetable farm, CSA and education center in the Berkshires.
Designing Your Permaculture Homestead
Franklin Patterson Hall Faculty Lounge | WKSP # 86 | Track GH

Homesteaders live in direct relationship with the natural systems that support our lives. In this case study, learn how we've used the permaculture design process to establish a vibrant homestead on one acre in a suburban neighborhood. Learn how we invested in our community and utilized social capital to make it possible.

Ashley Schenk, Co-founded Broadfork Permaculture, a landscape design/install company in Western MA.
Evelyn Lane, Co-founder and designer for Broadfork Permaculture.

Make Farmland Leasing Work For You & Your Farm
Franklin Patterson Hall 104 | WKSP # 88

We will discuss the basics of leasing farmland, including what is possible in a lease, negotiating a good lease agreement, how to protect your interests under a lease, and what steps to take to start your farming venture on leased land.

Jason Silverman, MA Field Agent for Land For Good and a first generation farmer on leased land.
Kathy Ruhf, Land For Good’s Senior Program Director.

SUNDAY 10:00 - 11:30am

Growing & Marketing Cut Flowers in a Diversified Farm Operation
Franklin Patterson Hall 108 | WKSP # 89

If you'd like to generate a more robust cut flower operation within your diversified farm operation, join in this workshop to discuss effective management for such. We'll cover suggested planting schedules, varietal selection and some growing, harvesting and handling techniques. We'll also address lucrative approaches to marketing and value added floral design.

Shannon Algiere, Flower, herb grower and farmer educator at Stone Barns Center for Food and Agriculture.

Growing Perennial Small Fruits in a Diverse Edible Forest Setting
Franklin Patterson Hall West Lecture Hall | WKSP # 90

This workshop will characterize a variety of common and uncommon small fruits grown in a diverse permaculture-based edible forest setting. We will discuss the preferred habitat, growth habit, fruit quality, suggested care, pest management, and landscape appeal appropriate for homeowners interested in landscaping with edibles and organic farmers looking for a cutting edge niche.

Dani Baker, Co-owner of Cross Island Farms, a highly diversified organic farm in northern NY since 2006.

Summer Mushrooms of Massachusetts Guided Walk
Main Lawn | WKSP # 91

Join the creators of The Mushroom Hunting Foundation for a first-hand mushroom hunting experience, seeking local spring mushrooms in their natural habitats. Learn about the equipment and techniques for identifying, collecting, and transporting them. If possible, attend the indoor mushroom class first.

Ryan T. Bouchard, Author of Gourmet Mushrooms of the Northeast, co-creator of The Mushroom Hunting Foundation.
Emily Schmidt, Teacher of safe wild foraging and creative cooking; co-creator of The Mushroom Hunting Foundation.

Garden Time-To-Work at the Rhode Island Adult Correctional Institutions
Franklin Patterson Hall 105 | WKSP # 92 | Track J

“Garden Time-To-Work” is a new garden-based vocational training program piloted at the Rhode Island Adult Correctional Institutions. While acquiring expertise in horticulture, agriculture, and landscaping, students in the program will develop critical 21st-century learning skills and workforce readiness that will benefit them in a broad range of employment situations.

Vera Bowen, Co-founder and Board President of Garden Time.

Home Garden Field Crops: Wheat, Flax, Corn, Beans & Rice
Franklin Patterson Hall East Lecture Hall | WKSP # 93 | Track GH

This workshop presents experience with garden scale production of food and fiber crops wheat, flax (linen), field corn, dry beans and rice. The challenges include not only growing but also processing the crop at ultra small scale. Organic crop rotation, soil improvement and weed control methods have been adapted to garden scale.

Michael Cohen, Long time gardener in upstate NY. Advocate for human rights for prisoners in the US.
First Aid Homeopathy & Rescue Remedy
Franklin Patterson Hall Faculty Lounge | WKSP # 94 | Track HN

Learn how to use homeopathic remedies to help relieve pain, strengthen the immune system and speed the healing of sunburns, garden strains, diaper rashes, summer colds and coughs, bug bites, skin rashes and more. Join us to learn some of the applications for homeopathy and Rescue Remedy for you, your family and pets.

Jeanne Deignan-Kosmides, Homeopath, licensed therapist, yoga/meditation teacher, Bach flower practitioner, beekeeper, biodynamic gardener and grandmother.

Singing For Freedom & A Livable Future
Pavilion | WKSP # 95

We’ll sing for climate and food justice, and we’ll generate inspiration for living out values of solidarity and ecology. I’ll aurally teach 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.

Double Cropping Kohlrabi & Garlic with Faba Bean
Franklin Patterson Hall 107 | WKSP # 96 | Track V

This workshop promotes faba bean as a new multi-purpose vegetable crop for the Northeast and how it can be used to extend growing season when it is double cropped with kohlrabi and garlic. The nitrogen contribution of faba bean will be also discussed.

Masoud Hashemi, Extension professor at UMass Amherst Stockbridge School of Agriculture.

Alexandra Smychtkovich, PhD student in Plant and Soil Sciences, UMass Amherst.

Getting Started with Icelandic Sheep
Adele Simmons Hall 222 | WKSP # 97 | Track A

Icelandic sheep are an important breed for small and sustainable farms. This workshop provides an overview of the breed and shares stories from 13 years of working with Icelandics. Topics will include flock management and health, nutrition, and lambing. Experiences with marketing fiber, meat, and stock will be shared.

Ally Hunter, Biologist, farmer, and educator and has been raising Icelandic sheep for 13 years.

Jorge Fernandes, Owner-operator of Kindurfarm which produces natural lamb, mutton, and pork.

Advancing the Rights of Farmworkers Within a Sustainable Dairy Industry
Franklin Patterson Hall 103 | WKSP # 98 | Track J

The Milk with Dignity Program ensures the rights of dairy farmworkers through worker-driven social responsibility model. Last fall, community-based organization Migrant Justice signed an historic agreement with Ben & Jerry’s to implement the Milk with Dignity Program on dairy farms in the company’s supply chain. In 2018, the program has rolled out on over 70 dairy farms. This workshop will explain how the program works and update participants on the progress made so far.

Rafaela Rodriguez, Trained social worker and is currently the lead human rights investigator for the MDSC.

Vincent Morano, Skills focus in financial auditing and is currently the financial monitor for the MDSC.

Urban Soils & Raised Planters Over The Long Haul
Franklin Patterson Hall 106 | WKSP # 99

Soils in urban spaces can benefit from the same practice used on larger farms such as cover cropping, micro-nutrients, soil amendments and maintenance of healthy soil biology. Come hear about lessons learned over a three-year study and walk away with practical tips on how to apply these techniques on your small urban plot.

Clay Larsen, Landscape professional focused on ecological restoration, creative place making and urban agriculture.

Jess Bloomer, Teacher and practitioner of urban farming and community development.
Sustainable Production & Marketing of Ethnic Crops for Ethnic Markets
Adele Simmons Hall 221 | WKSP # 100 | Track V
For 300 years, immigration to the United States was dominated by European ethnicities. Over the past 40 years, the majority of immigrants are now from tropical and sub-tropical regions. This workshop will focus on crop production and marketing of specific crops popular among these newer and still growing immigrants.

Frank Mangan, Professor of Agriculture with focus on sustainable vegetable production and of traditional and ethnic crops.

Heriberto Godoy Hernandez, UMass graduate student working in sustainable production in greenhouse and ethnic crops.

Applying Lean to YOUR Farm
Franklin Patterson Hall 101 | WKSP # 101 | Track FM
You’ve learned about lean principles, now how can you apply them on your own farm? Topics include: product flow, employee management, record keeping, and identifying waste in your systems. Come away with ideas to implement this season that will reduce overproduction, save time, and positively affect your farm’s bottom line and your quality of life!

Jen Miller, NOFA-VT Farmer Services Director, providing business planning and production technical assistance.

Lawn Alternatives, Radical Rethinking of Landscape Linoleum
Franklin Patterson Hall 102 | WKSP # 102
What to do when there’s too much lawn. Low-maintenance grass and grass-like lawn alternatives, imaginative uses of native plants that create or enhance quality habitat, sequester more carbon, and add natural beauty. Plant/seed selection, organic site preparation, seeding, plugging and planting methods, short- and long-term maintenance will be discussed.

Mike Nadeau, NOFA Organic Landcare Program founder; 50 years landscape ecologist; organic tree-hugging soil worshiper.

Fertility & Nutrient Balance
Franklin Patterson Hall Main Lecture Hall | WKSP # 103 | Track SF
This talk seeks to help growers make beneficial fertilization decisions and thus raise abundant, healthful crops. It will present concepts on how to select appropriate fertilization methods and when to apply them. Traditional agronomy, biodynamic principles, and visual assessment all blended together for growers to make their own calls for their field situations.

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

Carbon Sequestration Agroforestry in Temperate New England
Adele Simmons Hall 111 | WKSP # 104
Using a current and ongoing Agroforestry/Permaculture project, we will walk through considerations in the design process and finish with NRCS CPS practices that are both relevant to Agroforestry and take a look at the COMET planner tool to measure the Carbon sequestration of these practices.

Sven Pihl, Regenerative Land Planner operating CT Edible Ecosystems, LLC.

Soil Management Strategies For The Market Gardener
Adele Simmons Hall 112 | WKSP # 105 | Track SF
In this course we will go over soil management strategies for a no-till permanent raised bed system. Topic covered will include cover cropping, mulches, tarps, fertility, intensive cropping, weed management strategies and tools, all with the focus on enhancing biological activity in the soil.

Doug Wolcik, 6 years managing at Gaining Ground Farm in Concord, MA.

Productive Conservation for Flood-Prone Fields
Franklin Patterson Hall 104 | WKSP # 106
How can we improve the resiliency of riparian areas in the face of climate change while also producing food and salable crops for communities? This workshop outlines the concept of Productive Agricultural Buffers and introduces participants to the site of a SARE-funded experiment establishing 500 elderberry bushes along the Mill River this year.

Keith Zaltberg, Founding principal of Regenerative Design Group and a perennial plant fanatic.

Eric DePalo, Ecological landscape designer at RDG, grant writer and budding elderberry enthusiast.
An Ancient Diet for Modern Times  
Adele Simmons Hall 111 | WKSP # 107 | Track HN

Food is our most powerful medicine. The Tetzkatlipoka Tradition in Mexico has analyzed the effects of nutrition on individuals and communities for the past 9,000 years. They developed a practical system of daily nutrition for optimum health that includes specific proportions of seeds, roots, vegetables, mushrooms, fruit, and animal products.

Michelle Tlatzolkali Babione, Has studied the Tetzkatlipoka indigenous medicine system in Mexico for 15 years.

Learning As You Go As An Ag Entrepreneur  
Franklin Patterson Hall 101 | WKSP # 108

Starting a business can be overwhelming! Entrepreneur Jessie Banhazl of Green City Growers will discuss the steps she took to grow GCG from infancy to a fully grown company with 25 employees, and the lessons she learned along the way. Topics will include org structure, fundraising, staffing, legal considerations, and taking care of yourself.

Jessie Banhazl, CEO and Founder of Green City Growers, a Somerville based urban farming company.

Cow/Calf Profits with a Grass-Only Diet  
Franklin Patterson Hall 103 | WKSP # 87 | Track A

How do you plan a profitable cow/calf business using a 100% grass diet? We will discuss how genetic choices, breeding, management techniques to optimize calf growth and extending the grazing season all result in a more profitable operation. Also how to operate the cow/calf around another job or enterprise by planned grazing.


Make Your Town More Pollinator Safe through Town Resolutions  
Franklin Patterson Hall 106 | WKSP # 109

Why choose a town resolution approach as a tool for supporting pollinator populations? Come learn about how everyday folks can work with their neighbors and town officials to limit the use of pesticides to protect humans, pollinators, and more!

Mary Jones, Toxics Action Center’s Western Massachusetts and Connecticut Community Organizer.

Sadie Stull, Member of Western Mass Pollinator Networks, helped to pass a pollinator-friendly resolution in Plainfield, MA.

Exploring Medicinal Mushrooms: Common Types & Uses  
Franklin Patterson Hall Faculty Lounge | WKSP # 24

Introduce several of the common medicinal mushrooms used in supplements and health products now, including their history, active compounds, and potential effects. Explore the different kinds of medicinal products offered and the benefits and drawbacks of each.

Willie Crosby, Owner of Fungi Ally. Student of the Fungi.

The Vital Roles of Plant & Animal Foods for Disease Prevention  
Franklin Patterson Hall 102 | WKSP # 110 | Track HN

There are vital roles that both plant and animal foods play in creating balance, preventing disease and maintaining good health and energy. Learn how to utilize food and supplements according to your lifestyle and personal dietary choice.

John Kozinski, Founder, Diagnosis+NutritionTM Health Coach Training, 40 years teacher of Natural Health.

Mastering Biodiversity: Learning from Nature & Indigenous Cultures  
Franklin Patterson Hall 108 | WKSP # 111

Symbiosis in nature created healthy landscapes providing fresh water and rich soils for human communities. Indigenous peoples have protected many of these biodiverse lands and are working to restore others. We will explore actions of the First Nations in Canada, herding tribes in Africa, and salmon stream restoration in the USA.

Jim Laurie, Restoration Biologist at Biodiversity for a Livable Climate, Science Educator and Futurist.

Crop Health Improvement Through Foliar Spray Application: Materials & Practices  
Franklin Patterson Hall Main Lecture Hall | WKSP # 112 | Track V

Foliar application can be very beneficial to the overall health of crops, and therefore yields and profit. We will cover the basics of various materials, their preparation, identifying which materials may be useful to a specific crop, and when application is appropriate. Herbal extracts, biodynamic preparations, and mineral materials all blended with thought and intention, what fun!

Bryan O’Hara, Has grown vegetables at Tobacco Road Farm in Lebanon, CT for 25 years.
New Approaches for Lyme Disease & Chronic Illness  
**Adele Simmons Hall 112 | WKSP # 113 | Track HN**

Healing from Lyme requires more than killing pathogens. Learn tools to help modulate your immune system, balance your nervous system, and chelate glyphosate. We’ll discuss herbs for Lyme and co-infections, and I will demonstrate Autonomic Response Testing, an energetic testing system developed by Dr. Dietrich Klinghardt.

**Diana Phillips,** A holistic healer of 15 years, helping people recover their health.

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Prison Gardens: Strategies for Therapy & Job Training  
**Franklin Patterson Hall 105 | WKSP # 114 | Track J**

We will introduce participants to the work of The New Garden Society and present the context of why horticultural vocational education and horticultural therapy in correctional facilities is important and transformative for students and educators alike.

**Renée Portanova,** Co-founder of The New Garden Society, professional horticulturist and environmental educator.

**Lisa Lee,** Administrator and educator with The New Garden Society.

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Understanding Farm Animal Welfare Certification  
**Adele Simmons Hall 221 | WKSP # 115 | Track A**

This session provides an overview of three farm animal welfare certification programs—Animal Welfare Approved, Certified Humane and Global Animal Partnership. The ASPCA and local welfare-certified farmers will discuss the benefits of certification, what the certification process looks like and what resources are available to help farmers achieve certification.

**Kara Shannon,** J.D. from Vermont Law School, advocates for a more humane farming system.

**Katie Amos,** Lead farmer and market outreach coordinator for A Greener World.

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Planting For Honeybees & Other Pollinators in New England  
**Franklin Patterson Hall East Lecture Hall | WKSP # 116**

Presentation about plants that provide nectar and pollen to honeybees and pollinators. Emphasis is on plants that provide quality food for bees and honey production, and on providing a diverse selection of plants through the year. Many original photographs of bees on flowers taken primarily on the presenters’ property.

**Ed Szymanski,** Homesteader and beekeeper, President of Norfolk County Beekeepers Association, amateur bee and flower photographer.

**Marian Szymanski,** Homesteader, beekeeper, avid gardener.

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Transition to No-Till  
**Franklin Patterson Hall West Lecture Hall | WKSP # 117 | Track RC**

Thinking about taking the leap into no-till farming? In this class we will cover the tools, management strategies and systems we have put in place during our transition into no-till.

**Doug Wolcik,** 6 years managing at Gaining Ground Farm in Concord, MA.
YOUTH CONFERENCE

We’re growing a new generation of organic farmers and nature enthusiasts. Age-appropriate, hands-on workshops are available for children 5-12. Children have an opportunity to interact with food, animals, art and more. Childcare is available for children 2-4.

Check-in: The Children’s Conference will be based in the South Lounge located in the upper 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 5-12 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 on the website 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 32 and detailed by timeslot starting on page 76.

New this year! On Sunday morning the first two workshop slots will be taking place at the Hampshire Farm. Parents drop your children at 7:45 at the farm. Then at 11:45 parents are welcome to join us for lunch as they pick up their children.

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 2019. 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 - 4:00 pm.

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 (8:45am - 3:45pm): $35
- Price for half-day (8:45am - 12:30pm or 12:00 - 3:45pm): $28
Bubble Fun!
Children 5-12 | WKSP #130
Everyone loves bubbles! We’ll use recycled and household materials to make bubble makers of all sorts and experiment to see what works best. How long a bubble can you make? How big? Can you catch a bubble without it popping? Can you make a square bubble? A bubble snake? Get ready for a bubblicious fun time!

Marie Patrice Masse, Former preschool and elementary teacher, “the funnest grandma”, lover of nature and learning, The Seed Snatcher on FB.

Earth’s Crafts: Homemade Body Butter for Yourself and Others
Children 5-12 | WKSP #131
We will learn how to create and personalize bath and body products, like lotion, cream, lip balm, and sunscreen, with the understanding that one homemade product can have multiple purposes. We will discuss the properties and benefits of all ingredients.

Sophia Dwinell, Mount Holyoke College student and a lover of the people, the planet, and our communal growth.

Building Fairy Houses
Children 5-12 | WKSP #132
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.

Engaging Kids with Felting Fiber
Children 5-12 | WKSP #133
Felting is a great way to engage kids with farming and the arts! This workshop will demonstrate how to wet felt wool with a K-8 audience. Ally Hunter, a biologist, farmer, and educator and has been raising Icelandic sheep for 13 years.

Jorge Fernandes, owner-operator of ‘kindurfarm’ which produces natural lamb, mutton, and pork.

What’s the buzz?
Children 5-12 | WKSP #134
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.

Outdoor Games!
Children 5-12 | WKSP #135
Come play outside! Hazel will lead games she learned during years of working as a farm-and-nature camp counselor. We will play ball games and running games such as “pony pony cross my pasture” and “silent cow.”

Hazel Edwards, Smith College student studying environmental science & policy and sustainable food, Mass Audubon farm camp counselor

Wear Your Corn and Crack It Too
Children 5-12 | WKSP #136
String corn kernels and cob disks for ornaments and wearable art.

Judy Isacoff, Environmental educator, nature writer / columnist and landscaper.

Wild Tea Making
Children 5-12 | WKSP #137
We will talk about wild herbs and plants that are good in tea, put together a personal tea mix, take a short gathering walk, and taste some wild teas.

Julie HawkOwl, Mom, lay-herbalist, copy editor, science geek, and farm-fan.

Aidan HawkOwl, Wild edible enthusiast extraordinaire.
Kidpreneurs-Make, Market and Sell a Natural Drink  
Children 5-12 | WKSP #138
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.

Lee Silverberg, 3rd grade teacher, 4H leader, & owner of Happy Goats Farm.

Diana Phillips, Owner of Happy Goats Farm, has a practice helping folks heal from Lyme disease, and chronic illness.

Visit the Animals  
Children 2-12 | WKSP #139

Those Silly Ducks! 1:00-1:40
Ducks give us eggs (big ones!) and meat, and they sure know how to have fun. We could sit and watch them for hours. We’ll have Ancona ducks for you to pet and we’ll also read some books featuring ducks and talk about taking care of our feathered friends.

Cheri Robartes, Piano Teacher, Homesteader, Filmmaker

Playing Fowl: Caring for Our Chicken Friends 1:40-2:20
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, Avid gardener; likes farm animals
Kristy Delfausse, Retired elementary librarian from Brooklyn

Children and Goats ~  
Human & Caprine Come Learn About Goats 2:20-3:00
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, grew up on two organic farms and has extensive gardening and goat keeping

Parade Prep and Parade  
Children 5-12 | WKSP #140
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

A Morning on the Farm  
Children 2-12 | WKSP #141
Location: Hampshire Farm (driveway off of West Street)
Parents drive and drop your children at 7:45 at the farm. We will do some harvesting from the fields and garden, visit with the animals, make fiber crafts and make pizza from the cob oven. We will sing a song or two with Tad. Then at 11:45 parents are welcome to join us for lunch as they pick up their children. There will be teachers assigned for 2-4 age group and age-appropriate activities planned if the other activities are too tiring.

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

Storytelling Is Fun  
Children 5-12 | WKSP #142
Do you like to tell stories? Come join us for some creative story building and theater games. We will talk about our favorite characters from some familiar stories and how to make up our own story characters.

Emily Hitchcock, Environmental Policy student at Smith College who loves telling stories.
Sharlow Hitchcock, Anthropology and Education student at Mt. Holyoke who loves creating stories with kids.

Plant Prints  
Children 5-12 | WKSP #143
We will use plants and flowers we find to make prints on fabric. Julie HawkOwl, Mom, lay-herbalist, copy editor, science geek, and farm-fan.

Galen HawkOwl, wild plant enthusiast.
“We have used Vermont Compost Company potting soil on our farm for over 20 years. The return we get with healthy, vigorous plants makes this investment an easy business decision.”

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<tr>
<th>WKSP#</th>
<th>PRESENTER CONTACT INFORMATION</th>
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<td>5</td>
<td>Karisa Centanni, North Adams, MA 206-915-7895, <a href="mailto:karisa@biodynamics.com">karisa@biodynamics.com</a></td>
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<tr>
<td>56</td>
<td>Dave Chapman, 82 Wilson Rd, East Thetford, VT 05043 802-299-7737, <a href="mailto:davechampman52@gmail.com">davechampman52@gmail.com</a></td>
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<td>78</td>
<td>Rose Cherneff, 253 Prospect St, Northampton, MA 01060 413-584-3593 x203, <a href="mailto:rose@abundancefarm.org">rose@abundancefarm.org</a></td>
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<td>93</td>
<td>Michael Cohen, 160 Spring St, Saratoga Springs, NY 12866 518-423-3181, <a href="mailto:mdcmd1948@yahoo.com">mdcmd1948@yahoo.com</a></td>
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<tr>
<td>10</td>
<td>Zara Dowling, 209 Agricultural Engineering Building, University of Massachusetts, 250 Natural Resources Way, Amherst, MA 01003 413-545-8516, <a href="mailto:zdowling@umass.edu">zdowling@umass.edu</a></td>
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<td>67</td>
<td>Abrah Dresdale, Greenfield, MA <a href="mailto:info@abrahdresdale.com">info@abrahdresdale.com</a></td>
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<td>135</td>
<td>Hazel Edwards, 14 Freedom Farme Rd., Acton, MA 01720 978-844-6208, <a href="mailto:hazel.t.edwards@gmail.com">hazel.t.edwards@gmail.com</a></td>
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<td>42</td>
<td>Andrew Faust, 253 Briggs Hwy, Ellenville, NY 12428 917-584-4588, <a href="mailto:andrew@homebiome.com">andrew@homebiome.com</a></td>
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<td>97, 133</td>
<td>Jorge Fernandez, 150 Gilbertville Rd, Ware, MA 01082 774-321-4462, <a href="mailto:kindurfarm@gmail.com">kindurfarm@gmail.com</a></td>
</tr>
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<td>78</td>
<td>Jacob Fine, 253 Prospect St, Northampton, MA 01060 413-584-3593 x203, <a href="mailto:rabbijacob@abundancefarm.org">rabbijacob@abundancefarm.org</a></td>
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<td>25, 79</td>
<td>Julie Fine, Northampton, MA 413-531-0425, <a href="mailto:juliesfine@gmail.com">juliesfine@gmail.com</a></td>
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<td>26</td>
<td>Steve Gabriel, 6164 Deer Run Ln, Trumansburg, NY 14886 <a href="mailto:stevegabrielfarmer@gmail.com">stevegabrielfarmer@gmail.com</a></td>
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<td>134</td>
<td>Mel Gadd, 43 Cottage Street, Cambridge, MA 02139 617-504-3263, <a href="mailto:melbeekeeper24@gmail.com">melbeekeeper24@gmail.com</a></td>
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<td>43</td>
<td>Grace Gershuny, 1417 Joe’s Brook Rd, St Johnsbury, VT 05819 802-633-4152, <a href="mailto:organicrevolutionary@gmail.com">organicrevolutionary@gmail.com</a></td>
</tr>
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<td>27</td>
<td>Steve Gilman, Stillwater, NY 518-791-3090, <a href="mailto:stevegilman@verizon.net">stevegilman@verizon.net</a></td>
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<td>100</td>
<td>Heriberto Godoy Hernandez, 990 N. Pleasant St E12, Amherst, MA 01002 413-218-1097, <a href="mailto:hgodoyhernan@umass.edu">hgodoyhernan@umass.edu</a></td>
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<td>80</td>
<td>Andy Grant, 34 Glenbrook Dr, Greenfield, MA 01301 <a href="mailto:andrew.palmer.grant@gmail.com">andrew.palmer.grant@gmail.com</a></td>
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<td>95</td>
<td>Ben Grosscup, 195 Chapman St, Greenfield, MA 01301 413-658-5374, <a href="mailto:ben.grosscup@peoplesmusic.org">ben.grosscup@peoplesmusic.org</a></td>
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<td>141</td>
<td>Hope Guardenier, Belchertown, MA 01007 <a href="mailto:farmeducationcollaborative@gmail.com">farmeducationcollaborative@gmail.com</a></td>
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<td>13</td>
<td>Tony Hall, Amherst, MA 413-923-1376, <a href="mailto:fullbelliesopenminds@gmail.com">fullbelliesopenminds@gmail.com</a></td>
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<tr>
<td>53</td>
<td>Gallagher Hannan <a href="mailto:gallagher@millcitygrows.com">gallagher@millcitygrows.com</a></td>
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<tr>
<td>14</td>
<td>Nancy Hanson, Hampshire College, 893 West St, Amherst, MA 01002 <a href="mailto:nhanson@hampshire.edu">nhanson@hampshire.edu</a></td>
</tr>
<tr>
<td>81, 96</td>
<td>Masoud Hashemi, Amherst, MA 413-545-1843, <a href="mailto:masoud@umass.edu">masoud@umass.edu</a></td>
</tr>
<tr>
<td></td>
<td>Elizabeth Henderson, 2218 Welcher, Rd, Newark, NY 14513 585-764-8471, <a href="mailto:elizabethhenderson13@gmail.com">elizabethhenderson13@gmail.com</a></td>
</tr>
<tr>
<td>27</td>
<td>Liana Hoodes, Pine Bush, NY 914-443-5759, <a href="mailto:liana@hvc.rr.com">liana@hvc.rr.com</a></td>
</tr>
<tr>
<td>59</td>
<td>Bonnie Hudspeth, PO Box 93, Shelburne Falls, MA 01370 802-318-2684, <a href="mailto:bonnie@nfca.coop">bonnie@nfca.coop</a></td>
</tr>
<tr>
<td>97, 133</td>
<td>Ally Hunter, 150 Gilbertville Road, Ware, MA 01082 774-321-4462, <a href="mailto:kindurfarm@gmail.com">kindurfarm@gmail.com</a></td>
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<tr>
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<td>Judy Isacoff, S. Egremont, MA 01258 413-528-1335, <a href="mailto:Naturestrtun@taconic.net">Naturestrtun@taconic.net</a></td>
</tr>
<tr>
<td>73</td>
<td>Dave Jacke, Montague, MA 603-831-1298, <a href="mailto:davej@edibleforestgardens.com">davej@edibleforestgardens.com</a></td>
</tr>
<tr>
<td>14</td>
<td>Adam Jankauskas, 66 Graham St. 10, Gardner, MA 01440 978-378-3048, <a href="mailto:adamj@citycompost.com">adamj@citycompost.com</a></td>
</tr>
<tr>
<td>109</td>
<td>Mary Jones, 2B Conz St, Northampton, MA 01060 413-253-4458, <a href="mailto:mary@toxicsaction.org">mary@toxicsaction.org</a></td>
</tr>
<tr>
<td></td>
<td>Migrant Justice, Burlington, VT 802-540-8370, <a href="mailto:info@migrantjustice.net">info@migrantjustice.net</a></td>
</tr>
<tr>
<td>28</td>
<td>Noah Kellerman, 94 John Wise Ave, Essex, MA 01929 978-273-9339, <a href="mailto:noah.kellerman@gmail.com">noah.kellerman@gmail.com</a></td>
</tr>
<tr>
<td>132</td>
<td>Pamela Kimball, 36 Smith Road, Warwick, MA 01378 978-790-9476, <a href="mailto:sacredlifewoman@gmail.com">sacredlifewoman@gmail.com</a></td>
</tr>
<tr>
<td>136</td>
<td>Pamela Koch, 95 Harman St Apt 1, Brooklyn, NY 11221 347-670-5731, <a href="mailto:pkoch@thehort.org">pkoch@thehort.org</a></td>
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<tr>
<td>29</td>
<td>Julius Kolawole, 242 Warrington St, Providence, RI 02907 <a href="mailto:jokolawole@gmail.com">jokolawole@gmail.com</a></td>
</tr>
<tr>
<td>110</td>
<td>John Kozinski, 3425 Main St Unit 1015, Becket, MA 01223 413-464-2990, <a href="mailto:macrobiotic@macrobiotic.com">macrobiotic@macrobiotic.com</a></td>
</tr>
<tr>
<td>86</td>
<td>Evelyn Lane, Montague, MA 413-588-7410, <a href="mailto:lane.evelyn@gmail.com">lane.evelyn@gmail.com</a></td>
</tr>
<tr>
<td>99</td>
<td>Clay Larsen, 337 Somerville Ave, Somerville, MA 02143 <a href="mailto:clay@groundworksmountford.org">clay@groundworksmountford.org</a></td>
</tr>
<tr>
<td>80</td>
<td>Meryl Latronica, 34 Glenbrook Dr 2B, Greenfield, MA 01301 617-347-3123, <a href="mailto:meryl@justroots.org">meryl@justroots.org</a></td>
</tr>
<tr>
<td>111</td>
<td>Jim Laurie, 28 Rich Rd, Woburn, MA 01801 781-698-9746, <a href="mailto:jimlaurie7@gmail.com">jimlaurie7@gmail.com</a></td>
</tr>
<tr>
<td>4, 16</td>
<td>Mary Lawrence, Wethersfield, CT 860-985-1645, <a href="mailto:wellonwheels@hotmail.com">wellonwheels@hotmail.com</a></td>
</tr>
<tr>
<td>30, 60</td>
<td>Dani Lebo, 223 No. 2 Line, RD 2, Whanganui, New Zealand 04572 64-022-190-7323, <a href="mailto:theecoschool@gmail.com">theecoschool@gmail.com</a></td>
</tr>
<tr>
<td>30, 60</td>
<td>Nelson Lebo, 223 No. 2 Line, Whanganui, New Zealand 04572 64-22-635-0868, <a href="mailto:theecoschool@gmail.com">theecoschool@gmail.com</a></td>
</tr>
<tr>
<td>114</td>
<td>Lisa Lee, PO Box 301264, Boston, MA 02130 617-650-8138, <a href="mailto:info@thenewgardensociety.org">info@thenewgardensociety.org</a></td>
</tr>
<tr>
<td>17</td>
<td>Ben Lester, Shutesbury, MA 413-687-1173, <a href="mailto:farmfeastcsa@gmail.com">farmfeastcsa@gmail.com</a></td>
</tr>
<tr>
<td>139</td>
<td>Claudia Lewis, 4 Rockwood Rd, Warwick, MA 01378 978-544-2488, <a href="mailto:allone.daydream@gmail.com">allone.daydream@gmail.com</a></td>
</tr>
<tr>
<td>80</td>
<td>Russ Lilly, 34 Glenbrook Dr, Greenfield, MA 01301 <a href="mailto:rhlilly@gmail.com">rhlilly@gmail.com</a></td>
</tr>
<tr>
<td>82</td>
<td>Carolyn Llewellyn, 308 Main St, Cold Spring, NY 10516 845-265-3969, <a href="mailto:pchamsia@gmail.com">pchamsia@gmail.com</a></td>
</tr>
<tr>
<td>44, 83</td>
<td>Celeste Longacre, 32 Longacre Ln, Alstead, NH 03602 603-756-4152, <a href="mailto:celesteandbob@bobsfengshui.com">celesteandbob@bobsfengshui.com</a></td>
</tr>
<tr>
<td>31</td>
<td>Felix Lufkin, 179 Pine St #2, Holyoke, MA 01040 339-927-5508, <a href="mailto:bufonia1@aol.com">bufonia1@aol.com</a></td>
</tr>
<tr>
<td>61</td>
<td>Bill Mackentley, 325 St. Highway 345, Potsdam, NY 13676 315-265-6739</td>
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<td>100</td>
<td>Frank Mangan, 161 Holdsworth Way, Amherst, MA 01003 413-545-1178, <a href="mailto:fmangan@umass.edu">fmangan@umass.edu</a></td>
</tr>
<tr>
<td>32, 45</td>
<td>Janel Martin, 1800 Vienn Woods Dr Apt 105, Raleigh, NC 27606 919-424-1492, <a href="mailto:mariepatrice@online.com">mariepatrice@online.com</a></td>
</tr>
<tr>
<td>130</td>
<td>Marie Patrice Masse, 150 North Shore Drive, Stow, MA 01775 978-424-1492, <a href="mailto:mariepatrice@gmail.com">mariepatrice@gmail.com</a></td>
</tr>
<tr>
<td>33</td>
<td>Jack Mastroianni, 277 Holden Hill Road, Langdon, NH 03602 603-209-7688, <a href="mailto:jackmastroianni@yahoo.com">jackmastroianni@yahoo.com</a></td>
</tr>
<tr>
<td>18, 46, 64</td>
<td>Kim Mastroianni, 277 Holden Hill Rd., Langdon, NH 03602 603-209-7688, <a href="mailto:kimmastroianni@yahoo.com">kimmastroianni@yahoo.com</a></td>
</tr>
<tr>
<td>140</td>
<td>Melinda McCreven, PO Box 103, Montague, MA 01351 413-325-4896, <a href="mailto:gardeningartstherapy@gmail.com">gardeningartstherapy@gmail.com</a></td>
</tr>
<tr>
<td>5</td>
<td>Anthony Mecca, Red Hook, NY 908-227-0004, <a href="mailto:anthony@biodynamics.com">anthony@biodynamics.com</a></td>
</tr>
<tr>
<td>19</td>
<td>Jayne Merner Senecal, 89A Country Drive, Charlestown, RI 02813 401-364-9930, <a href="mailto:info@earthcarefarm.com">info@earthcarefarm.com</a></td>
</tr>
<tr>
<td>84, 101</td>
<td>Jen Miller, NOFA-VT, P.O. Box 697, Richmond, VT 05477 802-434-4122, <a href="mailto:jen@nofavt.org">jen@nofavt.org</a></td>
</tr>
<tr>
<td>62</td>
<td>Ashley Monk, Chicago, IL 612-462-3510, <a href="mailto:monkkx021@umn.edu">monkkx021@umn.edu</a></td>
</tr>
<tr>
<td>98</td>
<td>Vincent Morano, 1 Mill St. River Level G, Burlington, VT 05401 <a href="mailto:vincent@milkwithdignity.org">vincent@milkwithdignity.org</a></td>
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<tr>
<td>55</td>
<td>Anna Muhammed, <a href="mailto:anna@nofamass.org">anna@nofamass.org</a></td>
</tr>
<tr>
<td>102</td>
<td>Mike Nadeau, 169 Bowne Road, Sharon, CT 06069 <a href="mailto:men@michaelnadeau.org">men@michaelnadeau.org</a></td>
</tr>
<tr>
<td>34</td>
<td>Roger Noonan, 176 Avenue A, Suite 2, Turners Falls, MA 01376 <a href="mailto:roger@newenglandfarmersunion.org">roger@newenglandfarmersunion.org</a></td>
</tr>
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<td>April Nugent, Belchertown, MA 413-230-9670, <a href="mailto:AnnS@hampshire.edu">AnnS@hampshire.edu</a></td>
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<tr>
<td>103, 112</td>
<td>Bryan O’Hara, 373 Tobacco Street, Lebanon, CT 06249 860-423-4834</td>
</tr>
<tr>
<td>46, 64</td>
<td>Dale Perkins, 67 Muschopauge Road, Rutland, MA 01543 508-886-6898, <a href="mailto:dale.mesafarm@gmail.com">dale.mesafarm@gmail.com</a></td>
</tr>
<tr>
<td>113, 138</td>
<td>Diana Phillips, 400 Norfolk St, Holliston, MA 01746 617-272-0170, <a href="mailto:dianajp@earthlink.net">dianajp@earthlink.net</a></td>
</tr>
<tr>
<td>104</td>
<td>Sven Pihl, 367 N. Granby Rd, Granby, CT 06060 203-433-2702, <a href="mailto:ctedibleecosystems@gmail.com">ctedibleecosystems@gmail.com</a></td>
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<td>Leonard Pollara, Northport, NY 570-228-8368, <a href="mailto:lepollara@gmail.com">lepollara@gmail.com</a></td>
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<td>Renée Portanova, P.O. Box 301264, Boston, MA 02130 <a href="mailto:info@thenewgardensociety.org">info@thenewgardensociety.org</a></td>
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<td>7, 21</td>
<td>Melissa Probst, 120 West Central St, Natick, MA 01760 508-904-9246, <a href="mailto:sweetsuds@zoho.com">sweetsuds@zoho.com</a></td>
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<td>Kathia Ramirez, Glassboro, NJ 856-881-2507, <a href="mailto:catakira@aol.com">catakira@aol.com</a></td>
</tr>
<tr>
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<td>Julie Rawson, 411 Sheldon Rd, Barre, MA 01005 978-355-2853, <a href="mailto:julie@mhf.org">julie@mhf.org</a></td>
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<tr>
<td>47, 66</td>
<td>Lee Reich, 387 Springtown Rd, New Paltz, NY 12561 845-616-0710, <a href="mailto:garden@leereich.com">garden@leereich.com</a></td>
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<td>Devin Roark, 179 Pine St #2, Holyoke, MA 01040 231-642-0830, <a href="mailto:devinrk@gmail.com">devinrk@gmail.com</a></td>
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<td>139</td>
<td>Cheri Robartes, 12 Hastings Pond Road, Warwick, MA 01378 978-544-3101, <a href="mailto:crobartes@gmail.com">crobartes@gmail.com</a></td>
</tr>
<tr>
<td>23, 54</td>
<td>Ian Robb, 10 White Birch Rd, Copake, NY 12516 518-329-3038, <a href="mailto:Turtle@turtletreeseed.org">Turtle@turtletreeseed.org</a></td>
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<td>Rafaela Rodriguez, 294 N. Winooski Ave, Burlington, VT 05401 802-540-8370, <a href="mailto:rafaela@milkwithdignity.org">rafaela@milkwithdignity.org</a></td>
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<td>13, 67</td>
<td>Angela Roell, Montague, MA 413-588-6977, <a href="mailto:angela.roell@gmail.com">angela.roell@gmail.com</a></td>
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<td>Daniel Ross, South Hadley, MA 413-313-2850, <a href="mailto:dross@hampshire.edu">dross@hampshire.edu</a></td>
</tr>
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<td>88</td>
<td>Kathy Ruhl, Keene, NH 413-323-9878, <a href="mailto:kathy@landforgood.org">kathy@landforgood.org</a></td>
</tr>
<tr>
<td>68</td>
<td>Paul Russell, 38 Water Street, Assonet, MA 02702 508-472-2364, <a href="mailto:pmrussell@umass.edu">pmrussell@umass.edu</a></td>
</tr>
<tr>
<td>52</td>
<td>Christopher Sabo, 277 Main St, Suite 401, Greenfield, MA 01301 413-475-1506, <a href="mailto:csabo@communityaction.us">csabo@communityaction.us</a></td>
</tr>
</tbody>
</table>
48 | Jalal Sabur, 636 Rudd Pond Rd, Millerton, NY 12546
917-704-3354, jalal.sabur@gmail.com

85 | Jen Salinetti, PO Box 403, Tyringham, MA 01264
connect@wovenrootsfarm.com

8 | Catherine Sands, Williamsburg, MA

86 | Ashley Schenk, Montague, MA
413-588-7410, canihaveacookie@gmail.com

74, 91 | Emily Schmidt, Wakefield, RI
401-207-0552, emilyschmidty@gmail.com

115 | Kara Shannon, 520 8th Ave, New York, NY 10018
kara.shannon@aspca.org

87 | Ridge Shinn, PO Box 225, Hardwick, MA 01037
413-657-7709, ridge@bigpicturebeef.com

138 | Lee Silverberg, 400 Norfolk St., Holliston, MA 01746
617-721-0232, dianajp@earthlink.net

88 | Jason Silverman, Conway, MA
413-768-9437, jason@landforgood.org

68 | Tom Smiarowski, 46 Cheryl Circle, Belchertown, MA 01007
413-520-1718, tsmiarowski@umass.edu

34 | Vickie Smith, 176 Avenue A, Suite 2, Turners Falls, MA 01376
Vickie@newenglandfarmersunion.org

81, 96 | Alexandra Smychikovitch, Amherst, MA
978-376-7719, asmychko@umass.edu

50, 59 | Suzette Snow-Cobb, PO Box 93, Shelburne Falls, MA 01370
413-824-0232, suzette@nfca.coop

22 | Brian Soliwoda, 4539 42nd St, 3B, Sunnyside, NY 11104
917-671-7521, brian@salttree.art

23 | Milk with Dignity Standards Council, Burlington, VT

35, 69 | Connor Stedman, PO Box 202, North Hatfield, MA 01066
413-559-8200, connor@appleseedpermaculture.com

36 | Michael Stenta, PO Box 364, Mansfield Center, CT 06250
860-406-4769

9 | Ed Stockman, 131 Summit St, Plainfield, MA 01070
413-634-5024, edstockman@verizon.net

49 | Sarah Stockwell-Arthen, P.O. Box 111, Cummington, MA 01026
hilltownherbals@gmail.com

Debate | Lisa Stokke, lisa@next7.org

10 | River Strong, 209 Agricultural Engineering Building, University of Massachusetts, 250 Natural Resources Way, Amherst, MA 01003
413-545-8510, gcstrong@umass.edu

109 | Sadie Stull, P.O. Box 48, Plainfield, MA 01070
413-634-5013, sarahestull@gmail.com

139 | Alisande & Liana Sweeney, 45 Schoolhouse Rd., Amherst, MA 01002
livingartsfarm@gmail.com

116 | Ed Szymanski, 529 Pleasant St, Franklin, MA 02038
lunariafarm@outlook.com

70, 116 | Marian Szymanski, 529 Pleasant St, Franklin, MA 02038
marianszymanski@verizon.net

72, 109 | Francis Thicke, 1745 Brookville Rd, Fairfield, Iowa 52556
641-919-8554, fthicke@iowatelecom.net

43 | Brian Tokar, 170A Cherry Tree Hill Rd, E. Montpelier, VT 05651
802-227-0087, brian@pshift.com

11 | Hannah Traggis, htraggis@gmail.com

50 | Adam Trott, Northampton, MA
215-666-1266, adam@valleyworker.coop

37, 51 | Steve Walach, 519 Walcott Street, Pawtucket, RI 02861
swalach@friendsacademy1810.org

52 | Kayla Wendling, 1 Fern St, Pittsfield, MA 01201
413-443-7138, kaylaw@bcrha.com

Intensive | Rowen White, info@sierraseeds.org

105, 117 | Doug Wolcik, 59 Lowell Rd, Groton, MA 01450
dwolcik@gmail.com

71 | Melody Wright, 125 Eddy Rd, Pleasant Valley, CT 06063
pleasantvalleybotanicals@gmail.com

53, 106 | Keith Zaltzberg, 1 Chevalier Ave, Greenfield, MA 01301
keithz@regenerativedesigngroup.com
EXHIBITOR & ENTERTAINER CONTACTS  
As of July 25, 2018

Agri-Dynamics  
http://www.agri-dynamics.com/

Ameriprise  
https://www.ameriprise.com/

Audioshelfie  
http://audioshelfie.com/

Biodynamics  
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Farm Credit East  
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http://www.johnnyseeds.com

Just Breathe Out  
www.justbreatheout.com

Lakeview Young Living  
https://m.facebook.com/groups/11908684222039

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

Massachusetts Forest Rescue  
http://massforestrescue.org/

McEnroe Organic Farm  
http://www.mcenroeorganicfarm.com/

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

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

Next 7  
https://next7.org/

Permaculture Association of The Northeast  
http://northeastpermaculture.org/

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

Progressive Asset Management  
http://progressiveassetmanagement.com

Real Organic Project  
https://www.realorganicproject.org/

Regeneration Massachusetts  
http://marighttoknow.com/

Rescom  
https://iwantnewwindows.com/

Revision Energy  
https://www.revisionenergy.com/

Salt Tree Art  
http://salttree.art/

Second Sun Garden Supply  
https://www.secondsungarden.com/

Sowing Solutions Permaculture Design & Education  
https://sowingsolutions.org/

Sperry Farm Naturals  
https://www.facebook.com/pg/sperrynaturals/about/

Susquehanna Sustainable Enterprises  
https://www.facebook.com/susquehannapermaculture/

Sweet Suds  
sweetsuds@zoho.com

Taproot Threads  
www.etsy.com/shop/TaprootThreads

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/

Vermont Evaporator Company  
http://www.vtevap.com/

Visionworks  
https://www.changingworld.com/

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

Contra Dance  
https://www.davidkaynor.com/

Dale Perkin’s Horse Show  
https://daleperkinshorseshow.com/

V. Rafinni of the RI Black Story Tellers  
http://www.ribsfest.org/about-us/tellers

Sidy Maiga  
sidymaiga.com

Instagram @sidymaiga

LuxDeluxe  
https://www.luxdeluxemusic.com/

Instagram @luxdeluxeheadquarters
**Friday Night Skit**

For your entertainment the NOFA Players are back!
Before the Friday night keynote, as the room is filling up, we will present a short skit giving our impression of what is likely to be happening in the Capitol regarding the 2018 Farm Bill.

The House and Senate have come up with quite different versions, especially regarding the National Organic Program. See what happens as we eavesdrop on the Conference Committee discussion!

Below are lyrics from the songs we’ll be singing, just in case you want to sing along. Don’t be late!

*Sung to the tune of “If I Were A Rich Man” from Fiddler on the Roof*

**The Aurora Song**

**ALL:** If we passed a–mend - ments, then their milk could use the la – bel and they’d all be A - O - K.
They’d po – lite – ly ask U S D A:
“Cer - ti - fy us, sil vous plait?”
If it were or - gan - ic, cus – to - mers would stand in line to buy it, would-n’t that be nice?
With that la - bel you could raise the price!
And be glad to make the sac – ri - fice!

**SOLO:** I’d build a big CA - FO where cows by the thou - sands wait to be milked three times a day.

**ALL:** So Star - bucks can serve us our ca - fe au lait!

**SOLO:** We want to pas - ture our cows just as they’d like, but land is ex - pen-sive, so is hay.
So we feed them grain and get more milk that way!

**ALL:** Yes, in - deed there are lots of small dai - ry farms that keep sup - plies high and pri - ces low, but they can’t com - pete with your size, you know!
It’s true they love their cows and raise real nice kids but don’t have a clue or make much dough.
It’s how this bus - ‘ness works -- they’ll have to go!

**The Bayer Song**

**ALL:** If we passed a–mend - ments, then what once was G M O and now is bi - o - en - gi – neered
Will no long - er be so jeered and smeared, and won’t be so wide – ly feared!
If it were or - gan - ic, that would prove that gly – pho - sate was good, thank God you per - se - vered!
And your good works won’t have dis - a – peared -- now the name Mon – san - to will be cheered!

**SOLO:** We’ve spent a long time buy - ing up the re - sour - ces that farm - ers each year tru – ly need.
And we now have a mo - no - po - ly in seed!

**ALL:** If you would like to buy some, well, hold your hor – ses, they have the traits you want in - deed!
But with - out them there’s no chance you will suc - ceed!

So with their help you’ll have a pro - fit - a - ble farm that is a mo - del and a guide
Your crops will grow and you will swell with pride.
Their sec - ret for - mu - las for ag chem - i - cals en - rich them from sales to farms world-wide
All it costs is a bit of bi - o - cide!

**The Finale**

**ALL:** If we passed a–mend - ments, then you bus-‘ness folks would all get rich and we would get a share!
For the help that we can bring to bear.

**DUET:** Es – pec - ially me since I’m chair!

**ALL:** But to change or - gan – ic, we can’t kill the gol – den goose, our on - ly rea - son, we must swear, Is or - gan - ic food just is - n’t fair, too e - lite for peo - ple ev – ‘ry - where!
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