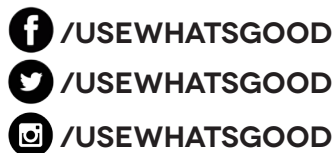




- STREAMLINE WHOLESALE ACCOUNT MANAGEMENT
- SIMPLIFY HOW YOU RECEIVE AND FULFILL ORDERS
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- CONNECT WITH NEW PURCHASING ACCOUNTS
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PROGRAM BOOK ADDENDUM

NOFA

Northeast Organic Farming Association
41st Annual Summer Conference



August 14-16, 2015

University of Massachusetts Amherst, MA

Workshop Cancellations

These cancellations are in addition to the workshops listed on page 65 of the program book, which were initially posted online, but then cancelled before the program book went to press.

Sat 1:00-2:30PM

102) Permaculture Design for Bioregional Economies – Andrew Faust (Page 94)

Sun 10-11:30 AM

140) Encouraging Diversity in the Garden – Jane LaForce (page 104)

Presenter Change

34) Productive Riparian Buffers (Friday, 4-5:30 PM) will be presented by Keith Morris – not by Connor Stedman (page 74). The workshop will cover the same content.

Fair Activity Cancellation

Saturday, 3:45-5:15pm

R) Attracting Native Bees and Pollinators to your Garden (page 123). This cancellation does not affect the Pollinator tour workshop #60, which is still on.

Additional Exhibitors-Vendors

See listing of the initially confirmed 2015 Exhibitors-Vendors on page 139 of the program book.

Bionutrient Food Association
Citizens for GMO Labeling
Jane Bindley

The Southeastern Massachusetts Livestock Association
Humanna Gold
Whats Good

babyBerk Food Truck Menu

If you want a snack or a meal purchased by the item, in addition to the meal options offered at the Franklin Dining Commons (page 19), you can also visit the award-winning babyBerk food truck, on the south side of the Campus Pond Lawn under the pine trees. (On campus map on page 156, find babyBerk Food Truck at 🍎 N, in cross section of 4 & C).

Hours of Service:

- Friday 11am - 2 pm
- Saturday 11am - 2 pm
- Sunday 11am - 2 pm

Local Grass-Fed Beef Burger* -- \$6.00

A Local Grass-Fed Beef Burger Served on a Grilled Sprouted Wheat Bun, with Cheese, Lettuce and Tomato.

*Substitute a House Made Organic Red Lentil Burger or Grilled Organic Chicken Breast for \$1 more

TOPPINGS

Organic Avocado Slices	\$2.00
Local Organic Bacon	\$2.00
Caramelized Onions	\$1.00
Roasted Tomatoes	\$1.00

Flourless Sprouted Burger Buns available upon request.

SIDES

Local Organic Fresh Cut Fries	\$3.00
Local Organic Sweet Potato Fries	\$4.00
Locally Produced Organic Sauerkraut	\$3.00

SNACKS

Assorted UMass Bakeshop	\$2.50
Organic Baked Goods	\$2.00
Organic Chips Fresh	\$1.50
Organic Fruit Assorted Bars	\$3.00

BEVERAGES

Assorted Teas	\$3.00
Assorted Juices	\$3.00
UMass Water	\$2.00

SPECIALTY BURGERS *

BabyBerk Burger -- \$8.00

A Local Grass-Fed Beef Burger, Local Cheddar Cheese, Organic Fresh Avocado Slices, Local Organic Bacon, Leaf Lettuce, Garden Fresh Organic Tomato and House Made Salsa.

Baby Blue Burger -- \$7.00

A Blackened Grass-Fed Beef Burger with Cajun Seasoning, Balsamic Reduction, Organic Blue Cheese Crumbles, Caramelized Organic Onions and Local Baby Spinach.

Hampshire Burger -- \$7.00

A Local Grass-Fed Beef Burger, Local Cheddar Cheese, An Organic Cage Free Fried Egg, Local Organic Bacon and House Made Garlic Aioli.

Franklin Burger -- \$7.00

A House Made Organic Red Lentil Burger, Topped with Organic Goat Cheese, Roasted Tomatoes, Caramelized Organic Onions, and Local Baby Spinach.

Hampden Buffalo -- \$7.00

A Freshly grilled Organic Chicken Breast, Smothered in House Made Organic Buffalo Sauce, with Crumbled Blue Cheese, Leaf Lettuce and Garden Fresh Organic Tomatoes.

PRICES INCLUDE TAX

* The beef is 100% grass-fed beef from Bridgemont Farm in Westhampton. Bridgemont Farm is USDA Inspected, and humanely slaughtered according to principles of Dr. Temple Grandin. The meat is certified grass-fed by the USDA with no antibiotics or hormones.