August 12-14, 2016
University of Massachusetts • Amherst, MA

This is your guide to the workshops, presenters, campus, exhibits, music and dance events, community events, films, meals, and more!

Friday Keynote by Leah Penniman

Saturday Keynote by Andre Leu
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Dear Friends,

Welcome to the 42nd Annual NOFA Summer Conference! The entire Summer Conference Committee and I are excited to spend a powerful weekend together with all of you who work and live with similar values and commitments to being in the world.

As you well know, organic farmers and those living an organic way of life, from the beginning, have been change lovers. Operating in a culture of questioning the status quo, we have been forging healthier, more holistic methods than the conventionally adopted agricultural practices of the day, which encourage the respectful treatment of those who produce the food and the products we all rely on. This movement has been the agent for amazing changes over the last four decades, questioning “business as usual” behavior and making a statement with our lives and livelihoods.

In 2016, we continue to work together toward change; our 2016 keynote speakers are two deeply passionate and dynamic people who will lead us into two important areas where our world needs more positive changes made.

On Friday evening, Leah Penniman will illuminate the issue of racial inequality in agriculture for us with her keynote address: “Ending Racism in Farming and Food: 10 Not So Easy Steps”. Leah will help us increase our understanding of how we can move forward together, so we can work to not only feed people, but also to heal the relationship between people and the land.

On Saturday evening, André Leu will discuss how conventional food production methods are contributing to climate change and how by improving our practices we can simultaneously heal the earth while producing food for everyone. His keynote address: “Regenerative Organic Agriculture How We Can Reverse Climate Change” will hit at the heart of NOFA’s soil restoration and climate focus and show the promise for a healthier earth.

My hope is that you will leave the conference refreshed and revitalized with a collection of newfound skills and renewed energy to takes life’s challenges and possibilities to the next step.

Sincerely,

Jason Valcourt
NOFA Summer Conference Coordinator
THURSDAY, AUGUST 11
Registration Open

FRIDAY, AUGUST 12
Registration Open
Friday Intensive Seminars
Open Meeting: Northeast Gathering on Domestic Fair Trade
NOFA Interstate Council Open Meeting at Worcester Dining Hall
Lunch
Workshops
Dinner
Keynote Address by Leah Penniman and NOFA Annual Meeting
Childcare Available
Contra Dance
Film Screening

SATURDAY, AUGUST 13
Breakfast
Registration Open
Workshops
Lunch
Workshops
NOFA Summer Conference Fair
Dinner
Registration Open
Keynote Address by Andre Leu
Childcare Available
Drumming Journey with Steve Leicach
Entertainment
Film Screening

SUNDAY, AUGUST 14
Breakfast
Registration Open
Workshops
Lunch
Workshops
NOFA Annual Post-Conference Auction to Benefit the Farming Education Fund
A Heartfelt Thanks to Our Generous Summer Conference Sponsors

Gold
- Wegmans Organic Farm
- Farm Credit East
- UMass Dining Services

Silver
- North Country Organics
- Growers Discount Labels
- Nature’s Best Organic Feeds
- River Valley Market
- Greenfield Community College
- Institute for Mindful Agriculture
- Bejo Seeds
- What’s Good

And a Special Thanks to our Annual Corporate Sponsors
- Stonyfield Farm
- Frontier Co-op
- UMass/RMA – UMass Extension
- Agri-Dynamics
- Greenleaf Foundation
- Franklin Community Co-operative
- Neighboring Food Co-op Association
- Lancaster Ag Products
- Vermont Compost
- Allorganic
- Pumpkin Brook Organic Gardening
- Groton Wellness, Dental, Medical Spa, Café
- Real Pickles
- The Pfeiffer Center
- Humane Society of the United States
- Johnny’s Selected Seeds
- Dean’s Beans Organic Coffee
- Mass Farm Bureau
- Acres, U.S.A.
- Caluwe Biomass Heat & Power Solutions
- North Country Organics
- Organic Valley
- Humane Farm Animal Care
- Willsie Equipment Sales, Inc.
- Chelsea Green Publishing
- Fedco Seeds
- Carol’s Pasture Raised Eggs
- Boston Organics

And to our Benefactor...
- John P. Rogers

Additional thanks to
- Two Bad Cats LLC for donating our NOFA Person of the Year Award
Significant discounts
to growers who buy early.

Fall Prebuy Program
September 21 – December 21, 2016

vermontcompost.com
802-223-6049 | Montpelier, Vermont
WE SPEAK ORGANIC

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NOFA MEMBERSHIP INFORMATION

Become a member of NOFA and receive a variety of discounts, including a 20% discount off registration fees to the NOFA Summer Conference. The seven NOFA state chapters are listed below with their dues. Most chapter memberships include subscriptions to NOFA’s quarterly farm journal, The Natural Farmer, except where asterisked.

Connecticut:
- Individual $50
- Family $60
- Business/Institution $125
- Supporting $200
- Student/Senior $30
- Digital Only $25*

New York:
To receive the Summer Conference discount, a minimum individual membership donation of $45 is required. Enter membership payment here __________

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

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

New Hampshire:
- Low Income/Student/Senior $25
- Individual $40
- Family $55
- Farm $65
- Business $100
- Friend of NOFA $250

New Jersey:
- Individual $40*
- Family/Farm $70*
- Business/Organization $150*
- Corporate $250*
- Student $20*
- TNF costs $10/year extra

- Monthly deliveries to CT & NH: Order with the group to save on shipping!
- Delivery, bulk delivery and pallet programs available
- Step-by-step programs for farmers & gardeners, plus all the products you need to succeed
- Annual Real Health Conference in February featuring over 28 seminars led by experts in sustainable & organic agriculture!
- Dry & liquid fertilizers
- Organic & untreated seeds
- Organic & non-GMO feeds
- Liquid & dry blends
- Spraying & spreading services available

Soil Nutrition • Agricultural Seeds
Garden & Human Products • Animal Health & Nutrition
717-687-9222 • www.LancasterAg.com
**General Logistics & Information**

**Limited Mobility:** If you have limited mobility and need a ride on the golf cart, call Chuk Kittredge at 978-257-2400.

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

**Contacting Conference Staff:** If you need help, information, or you want to contact the conference staff, go to the conference headquarters at the registration table under the big tent. Find a full staff contact list on page 9. The phone number for the NOFA Summer Conference Registration Coordinator, Christine Rainville, is (508) 572-0816.

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

**Messages and Announcements:** There is a bulletin board at the registration area in the big tent to use for messages, announcements, and car-pooling to farm tours. Call Christine at the registration desk: (508) 572-0816. 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 (On campus map on page 150). For extreme emergencies where an ambulance or fire engine is needed, call the UMass Police Department at (413) 545-2121. While dialing 911 will work, calls to 911 will be redirected from the State Police barracks in Northampton. The Cooley Dickinson Hospital is located in nearby Northampton.

**ATMs:** Fee-free ATMs are located on the ground level of the Campus Center.

**Telephones:** No payphones are available on Campus. There are speaker phones outside the doors to dormitories from which you can dial campus extensions.

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

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

**Pets:** Please leave your pets at home! UMass Security 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 UMass Wireless Network:** Free access to the UMass Wireless Network is available throughout the campus. Please follow the instructions below:

- **Guest Username:** 81965256
- **Guest Password:** 92488895
- **Valid:** August 11-14, 2016

**Instructions for connecting to the UMass Wireless Network:**
1. Check that you are in wireless coverage area
2. Enable your wireless card
3. Be sure that your SSID is UMASS (NOT UMASS SECURE 1X)
4. Open a Web browser: log in with your Guest User Name and Password.

*Note: Use of the wireless network is covered by the Acceptable Use Policy. The University reserves the right to revoke guest access at any time for any violation, misuse, compromised, infected or otherwise misconfigured host. Wireless connectivity is not guaranteed.*
ON-SITE LOGISTICS

PARKING INFORMATION

Where to Park Before Going to Registration: UMass restricts many parking lots on campus before 5pm during the week to accommodate its employees. Read signs carefully, as you will be towed and charged to retrieve your vehicle. Before going to registration on Friday afternoon, we recommend that you park in one of the two following places:

The Campus Center Parking Garage (Recommended): Located on 1 Campus Center Way, will be open all weekend and is adjacent to the Conference Center. The rate is $1.75/hour 5am-5pm, payable in cash only to the garage attendant upon exit. If you will be in the garage for an extended period, request a discount coupon at the registration tent. This coupon entitles you to a full day of parking in the garage for a flat rate of $6.00 for each day. Simply present the discount coupon, along with your garage gate ticket, to the attendant the first time you exit the garage. (On the UMass Campus Map on page 150, you will find the Parking Garage).

Lot 12 on Commonwealth Ave (20 min walk, uphill): Available for parking throughout the entire conference at no charge. No need to move your car! Signs will direct you from the parking lots to the Registration Tent. For most people, especially those staying on campus throughout the weekend, Lot 12 will be the preferred parking location. In general, please read parking signs carefully and be sure to pay for any metered parking during hours of operation.

For Exhibitors/Vendors: Exhibits must be set up between 7am and 10am on Friday, August 12. A large sign marked “NOFA Exhibitor Entrance” will be placed at the intersection of North Pleasant Street and the service road abutting the North side of the Fine Arts Center. Exhibitors and Vendors will access the exhibit tent and the pond lawn from this service road by turning right onto the dirt road on the east side of the pond, unloading exhibit materials expeditiously, turning right at the end of the dirt road onto the sidewalk abutting the new Integrative Learning Center, and exiting onto North Pleasant Street to find parking. NOFA volunteers will assist with moving items for exhibits to the exhibit tent. On Friday morning from 7am - 11am, a detail officer will ensure an orderly traffic flow. Any exhibitors able to unload from their parking space are encouraged to do so.

Where to park for Campers and RVs/Camper Vans: Those camping should park in the Campus Center parking garage, or Lot 12 (20min walk). More instructions will be given at Registration. Large RVs/camper vans park in Lot 14 on Stadium Dr.

Important Towing Information: Be sure to read parking signs for restrictions! Vehicles must be parked in designated lots - read signs in parking areas! If you park in a Tow Zone or a Restricted Lot, you will be towed. If your vehicle is towed, you may claim it at Ernie's Towing in North Amherst by calling (413) 586-1021. The charge is currently $85.00, payable in CASH ONLY (no checks or credit cards). There is an additional charge of $35.00 per day for vehicles left unclaimed longer than 24 hours. (These fees are subject to change.) These charges are in addition to any applicable parking fees payable to the University of Massachusetts. Should you need a ride to Ernie’s to claim your car, you can call the number above and ask for a ride.

CHECKING IN AND HOUSING OPTIONS

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

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

For Those Staying in UMass Housing: After you’ve received your registration materials at the Registration Tent, you will check in at your housing. Those staying in regular Dorm Rooms will check in at the Wheeler Dorm, next to the Franklin Dining Commons. (On campus map on page 150, find Wheeler Dorm at J). Those staying in Dorm Suites should check in at North Dorm Suites B. (On campus map on page 150, find North Dorm Suites B at K).

Dorm Key Policy: Dorm building access cards and room keys will be picked up where you check in (i.e., Wheeler Dorm or North Dorm Suite B, see above). UMass requires that you leave a $70 deposit per key or card. The deposit must be a check made out to “UMass”. UMass will hold this deposit until you check out. UMass charges $20 for lost access cards and $50 for lost keys. You will be charged one night’s lodging for any residence hall room you reserved in advance, even if you did not stay there after you reserved it.
Check-out: Guests at both the Regular Dorm Rooms and the North Dorm Suites will be responsible for returning their room key and access card to the UMass Housing Staff working at the same desk where check-in takes place - in Wheeler Dorm or North Dorm Suite B. Participants will receive their check back, provided their key and access card are returned and are without damage. All guests must check-out of their residence halls by 3pm on Sunday.

Regular Dorm Rooms: Dorm fees are per person, per night, and not per room. Dorm rates vary by age. Ages 12 and under must room with guardian. Housing for ages 3 and under is free. Teen housing (ages 13-19) costs less than adults. A rate of $10/night applies for children (ages 3-12). If you would like to share a room with another person, you will be assigned a room with two single beds, and you will have an opportunity to designate whom you’ll stay with. There is a limit of 2 adults and 2 children that may stay in a room. One of the standard dorms (Brooks) has an elevator. Please inform registration staff of any mobility limitations if elevator access is important to you. *** Bring sheets, blankets, pillow, towel, and fan, as temperatures may be high.

Dorm Suites include 4 single bedrooms (rented individually), 2 baths, common area with kitchen, A/C. Limit 1 adult, 1 child per single bedroom. ***Dorm Suites common area, kitchen, and bathrooms may be shared with other conference participants. *** Bring sheets, blankets, pillow, towel, and fan, as temperatures may be high. ***Bring any plates, cups or cookware you may need.

Camping: 15’x15’ tent sites in designated areas are available first come, first served, one tent per site. Camping fees are $21 per tent, per night. No open fires. Camper vans and RVs must stay in assigned parking lot. (No hook-ups). Permit must be displayed on tent or camper. No camping without a paid camping permit.

Late Arrivals: If you arrive after registration hours, campers set up your tent in the camping area; for dorms go to Wheeler; or, for suites go to North Dorm Suites B to get your room assignment.

UMass Hotel: Rooms available at the UMass Campus Hotel, single or double occupancy: $142.00 per room, per night (plus applicable taxes and fees, currently 6% plus $1.00 per room, per night).

Other Nearby Hotels and Motels:
• Amherst Motel: 408 Northampton Rd (Route 9), Amherst (413) 256-8122
• Econo Lodge: 329 Russell Street (Route 9), Hadley (413) 582-7077
• Howard Johnson: 401 Russell St (Route 9), Hadley (413) 586-0114
• University Lodge: 345 N. Pleasant Street, Amherst (413) 256-8111
• Lord Jeffery Inn: 30 Boltwood Avenue, Amherst (413) 253-8200
• Comfort Inn: 237 Russell Street (Route 9), Hadley (413) 584-9816
• Hampton Inn: 24 Bay Road, Hadley (413) 586-4851
• Holiday Inn Express: 400 Russell Street (Route 9), Hadley (413) 582-0002
• Knights Inn: 208 Russell Street (Route 9), Hadley (413) 585-1552

FOOD OPTIONS AND MENUS

2016 Worcester Dining Commons: Meals will be served in the Worcester Dining Commons on campus map page 150, letter E.

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 served at the Worcester Dining Commons during the Conference are made with all organic ingredients. When possible, ingredients are also local. In-season vegetables are purchased from local farms, from Whole Foods Market, and from United Natural Foods in NH. Meat products are purchased through Whole Foods and United Natural Foods. The UMass Bakeshop will prepare the desserts. We hope you enjoy the healthy organic fare! 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 Sarah Gupton, Food Donations Coordinator, (860) 759-2751, sarah@nofasummerconference.org.

Saturday Local Meal: All food served in the Worcester 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 Worcester Dining Commons will be open:

- **Friday Breakfast** 6:30 - 8:00am
- **Friday Lunch** 11:00am - 1:00pm
- **Friday Dinner** 5:30 - 8:00pm
- **Saturday Breakfast** 6:30 - 8:00am
- **Saturday Lunch** 11:00am - 1:00pm
- **Saturday Dinner** 4:30 - 8:00pm
- **Sunday Breakfast** 6:30 - 8:00am
- **Sunday Lunch** 11:00am - 1:00pm

**NOTE:** The Worcester Dining Commons will be open throughout each day with access to basics but hot items will be available only during the times above.

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

- Adult and Teen Breakfast - $14.00
- Adult and Teen Lunch - $20.00
- Adult and Teen Dinner - $21.00
- Child Breakfast - $11.00
- Child Lunch - $15.00
- Child Dinner - $16.00

(Those 12 and under are considered ‘children’, except children under 3 who are free.)

**Campus Center Food Options:**
There are various a la carte dining options in the Campus Center to choose from, and many have organic options available.

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**FRIDAY**

**Breakfast**
- Banana Walnut Pancakes with Local Maple Syrup
- Gluten Free Banana Walnut Pancakes with Local Maple Syrup
- Scrambled Eggs with Pesto
- Vegan Tempeh Scramble with Scallions
- Breakfast Bar: sourdough bread and spreads, yogurt, granola, gluten free granola, fruit, oatmeal raisins, nuts, seeds.

**Lunch**
- Vegan Roasted Tomato Soup
- Grated Beet and Carrot Salad
- Rice and Walnut Salad
- Jasmine and Brown Rice
- Spinach and Mushroom Quiche
- Sausage, Spinach and Mushroom Quiche
- Gluten-free Egg Frittata
- Grilled Summer Vegetables
- Sautéed Kale
- Salad Bar

**Dinner**
- Thai Coconut Basil Soup
- Chicken Tagine
- Chicken, herbed and baked
- Red Lentil Curry with Roasted Cauliflower
- Basmati and Brown Rice
- Sautéed Swiss Chard
- Cucumber and Raisin Raita Yogurt Sauce
- Cilantro Mint Chutney

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**Campus Center Food Options:**
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**FRIDAY**

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- Banana Walnut Pancakes with Local Maple Syrup
- Gluten Free Banana Walnut Pancakes with Local Maple Syrup
- Scrambled Eggs with Pesto
- Vegan Tempeh Scramble with Scallions
- Breakfast Bar: sourdough bread and spreads, yogurt, granola, gluten free granola, fruit, oatmeal raisins, nuts, seeds.

**Lunch**
- Vegan Roasted Tomato Soup
- Grated Beet and Carrot Salad
- Rice and Walnut Salad
- Jasmine and Brown Rice
- Spinach and Mushroom Quiche
- Sausage, Spinach and Mushroom Quiche
- Gluten-free Egg Frittata
- Grilled Summer Vegetables
- Sautéed Kale
- Salad Bar

**Dinner**
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- Chicken Tagine
- Chicken, herbed and baked
- Red Lentil Curry with Roasted Cauliflower
- Basmati and Brown Rice
- Sautéed Swiss Chard
- Cucumber and Raisin Raita Yogurt Sauce
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- Child Lunch - $15.00
- Child Dinner - $16.00

(Those 12 and under are considered ‘children’, except children under 3 who are free.)

**Campus Center Food Options:**
There are various a la carte dining options in the Campus Center to choose from, and many have organic options available.
### SATURDAY

**Breakfast**
- Make Your Own Waffles With Gluten-free Option
- Blueberry Topping and Fresh Blueberries
- Omelet Bar: organic eggs, cheese, onions, peppers, mushrooms, spinach, tomatoes.
- Bacon
- Vegan Tofu Scramble
- Miso Soup: non-soy miso, nori seaweed, scallions, carrots, shiitake mushrooms.

**Lunch**
- Chilled Melon Soup
- Vegetarian Lentil Loaf
- Pizza: Veggie, Vegan, Hamburger and Cheese
- Vegan Quinoa Avocado Salad
- Caramelized Fennel With Goat Cheese on the Side
- Brown Rice

**Dinner: LOCAL Meal**
- Vegan Butternut Squash Soup
- Pork Roast with Caramelized Onions and Apples
- Grilled Chicken
- Black Bean Ratatouille
- Grilled Eggplant, Peppers, Onions
- Cabbage and Carrot Coleslaw
- Roasted Garlic Mashed Potatoes (with vegan option)
- Massaged Kale Salad
- Three Bean Salad

**Breakfast Bar:** sourdough bread and spreads, yogurt, granola, gluten free granola, fruit, oatmeal raisins, nuts, seeds.

**Smoothie Bar**
- Red Potato Home Fries
- Sautéed Kale
- Raspberry Oatmeal Muffin

**Lunch**
- Sautéed Kale
- Smoothie Bar
- Vegetarian Sushi Bar
- Mediterranean Bar: hummus, kalamata olives, black olives, pocket bread, tabouli.

**Dinner: LOCAL Meal**
- Mustard Greens
- Sauerkraut
- Farro Mushroom Risotto
- Local Bread and Cheese
- Local Salad Bar with Green Goddess Dressing
- Peach Melba Crumble with Gluten-free Oats and Whipped Cream
- Local Blueberries

**Breakfast Bar:** sourdough bread and spreads, yogurt, granola, gluten free granola, fruit, oatmeal raisins, nuts, seeds.

**Smoothie Bar**
- Red Potato Home Fries
- Sautéed Kale
- Raspberry Oatmeal Muffin

**Lunch**
- Corn Chowder
- Gazpacho
- Black Bean Tacos and Hamburger Tacos With Gluten-free Tortillas and Tacos
- Black Bean and Corn Salad
- Taco Fixings: salsa, guacamole, cheddar cheese, hot sauce, shredded lettuce, diced tomatoes, onions.
- Nacho Chips and Salsa

### SUNDAY

**Breakfast**
- Veggie/Pork Sausage
- Cinnamon Raisin French Toast
- Scrambled Eggs
- Tempeh Scramble
- Breakfast Bar: sourdough bread and spreads, yogurt, granola, gluten free granola, fruit, oatmeal raisins, nuts, seeds.

**Lunch**
- Corn Chowder
- Gazpacho
- Black Bean Tacos and Hamburger Tacos With Gluten-free Tortillas and Tacos
- Black Bean and Corn Salad
- Taco Fixings: salsa, guacamole, cheddar cheese, hot sauce, shredded lettuce, diced tomatoes, onions.
- Nacho Chips and Salsa

**Dinner:**
- Red Flannel Hash
- Vegan Hash
- Miso Soup: non-soy miso, nori seaweed, scallions, carrots, shiitake mushrooms.
- Steamed Swiss Chard
- Smoothie Bar
- Cornmeal Lemon Cherry Scones

**Lunch**
- Brown Rice
- Sautéed Kale With Garlic
- Collard Greens
- Salad Bar
- Vegetarian Sushi Bar
- Smoothie Bar
- Mediterranean Bar: hummus, kalamata olives, black olives, pocket bread, tabouli.
- Ginger Molasses Cookies

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

**2016 BABYBERK FOOD TRUCK MENU**

babyBerk Food Truck: For snacks or a meal purchased by the item, visit the award-winning babyBerk food truck on the south side of the Campus Pond Lawn under the pine trees. The truck will be offering an all organic Burger Menu including: Organic Beef Burgers, House Made Vegan Lentil Burgers, Local Produce, Sprouted Buns, and an assortment of fresh burger toppings like Fresh Avocado, Organic Bacon, Freshly Cracked Eggs, House-made Aioli. Organic snacks, bottled beverages will also be available. All food will be organic (and therefore, non-GMO). It will be sourced locally to the extent possible. (On campus map on page 150, find babyBerk Food Truck at letter D).

**Hours of Service:**
- Friday: 11:00am - 2:00pm
- Saturday: 7:00am - 2:00pm
- Sunday: 7:00am - 2:00pm
Northeast agriculture provides a $103.4 billion boost to the region’s economy. With over 12 million acres of farmland, Northeast ag businesses celebrate a diversity that is second to none.

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Schedule of Author Workshops

**BEN HEWITT**
Friday 9:00 – 12:30
The Nourishing Homestead

**LAURA TEN EYCK & DIETRICH GEHRING**
Sunday 10:00 – 11:30
Sustainable Hop Production for Home and Market

**SARAH FLACK**
Friday 12:00 – 3:30
The Art and Science of Grazing

**PETER BURKE**
Saturday 8:00 – 9:30
Year-Round Indoor Salad Gardening

**ELIZABETH HENDERSON**
Friday 4:00 – 5:30
CSA Around the World

**AMY HALLORAN**
Sunday 10:00 – 11:30
Telling Your Story

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PROGRAM

KEYNOTE SPEAKERS

Leah Penniman
Ending Racism in Farming and Food: 10 Not-So-Easy Steps
Friday Night 7:30pm
Campus Center Auditorium

As a farmer, food justice activist and educator, Leah Penniman is working to dismantle the oppressive structures that misguide our food system. She backs that mission with an incredible work ethic, sharp intellect and a deep passion for racial equity in land ownership and food production. She co-directs Soul Fire Farm in Grafton, NY, is a high school science teacher, was a 2015 Fulbright Fellow and co-founded YouthGROW in Worcester, MA.

André Leu
Regenerative Organic Agriculture - How We Can Reverse Climate Change
Saturday Night 7:30pm
Campus Center Auditorium

André Leu travels the world for advocating organic farming practices, education and crop development, demonstrating how organic agriculture adapts to and mitigates climate change. In his native Australia, he and his family have regenerated 150 acres of degraded land into a biodiverse ecosystem where rainforest plants and a variety of animals now thrive. André is the President of the International Federation of Organic Agricultural Movements (IFOAM) and spoke at the November 2015 Paris climate talks.

An Essay from our Keynote Speaker, Leah Penniman

Ending Racism in Farming and Food
By Leah Penniman, Soul Fire Farm

We have been uprooted from our land. As African-Americans, many of our ancestors were stolen from West Africa to be sold into slavery. As Latinxs, they were forced out of Mexico by international trade deals like NAFTA and into exploitative farmworker arrangements. As First Nations people, they were driven to walk the Trail of Tears. Some of our ancestors put down roots in new soils. For more than 400 years they tilled the red earth of the American South, while others joined the ranks of "foreign-born" agricultural workers. Our ancestors built the foundation for this country’s wealth and power.

We knew the land and belonged to the land, but the land did not belong to us. Brutal racism—maiming, lynching, burning, deportation, economic and legal violence – ensured that our roots would not spread deeply and securely. For decades, the U.S. Department of Agriculture discriminated against Black farmers, excluding them from farm loans and assistance. Meanwhile, racist violence in the South targeted land-owning Black farmers, whose very existence threatened the sharecropping system. In 1910, at the height of Black land ownership, 15 million acres of farmland – 14 percent of the total – was owned and cultivated in the Black community, according to the PBS series “Homecoming.” Now, less than 1 percent of farms are Black-owned.

Our Black ancestors were forced, tricked, and scared off of land until 6.5 million of them migrated to the urban North in hopes of a better future. This was the largest migration in U.S. history, according to “The Warmth of Other Suns” by Isabel Wilkerson.

As the playwright August Wilson wrote: We were a land based agrarian people from Africa. We were uprooted from Africa and we spent 200 years developing our culture as black Americans and then we left the South. We uprooted ourselves and attempted to transplant this culture to the pavements of the industrialized North. It was a transplant that didn’t take. I think if we had stayed in the South we would have been a stronger people and because the connection between the South of the ’20s, ’30s, and ’40s has been broken, it’s very difficult to understand who we are.

The biggest killers of Black Americans today are not guns or violence, but diet-related diseases, including heart disease, cancer, stroke, and diabetes. These illnesses affect minorities at greater rates than white people, in part because of a broken food system that allows only certain populations to access healthy food while subsidizing low-quality food for the rest.

For Non-Conference Registrants wanting to attend Keynote speeches

If you are not registered for the day of the conference when either of the two keynote programs takes place, you can still attend the program by paying a $15 admission fee at the door. This also allows you admission into the post-keynote dance events.
Black youth are well aware that the system does not value their lives.

“Look, you’re going to die from the gun or you are going to die from bad food,” one young man said while visiting Soul Fire Farm. “So there is really no point.”

At Soul Fire Farm and other people-of-color led farms across the nation, we were attempting to meet a challenge presented to us by Curtis Hayes Muhammad, the veteran civil rights activist: “Recognize that land and food have been used as a weapon to keep Black people oppressed,” he explained while sitting at our dinner table. “Recognize also that land and food are essential to liberation for Black people.”

“Without the organizing and material support of Black farmers, there would have been no Freedom Summer – in fact, no civil rights movement,” he said.

Taking the mantle of our forebears, we are working to correct the injustice in the food system. Through culturally relevant new farmer training, subsidized doorstep-delivery CSA shares, alternative-to-incarceration programs for youth, and grassroots organizing, we are reclaiming our collective right to belong to the earth and have agency in the food system.

In 1982, the U.S. Commission on Civil Rights extrapolated the statistics on land loss and predicted the extinction of the Black farmer by the year 2000.

They were wrong. While the situation is still dire, with Black farmers comprising only about 1 percent of the industry, we have not disappeared. After more than a century of decline, the number of Black farmers is finally on the rise.

And we are not just farming. We are organizing, educating, healing, and uplifting.

Join us Friday evening at 7:30pm for Leah’s keynote address, titled “Ending Racism in Farming and Food: 10 Not-So-Easy Steps” - a conversation on how we can all be part of the movement to end racism in farming and food.

Note: Excerpts taken from three articles Leah previously wrote for YES! Magazine. (Creative Commons license BY-NC-ND 4.0.)
Here are several examples of regenerative organic agriculture systems that can reverse climate change:

Pennsylvania’s Rodale Institute has been conducting Farming Systems Trials (FST) comparing conventional cropping systems for over 30 years. It confirms that organic methods are effective at removing CO₂ from the atmosphere and fixing it as organic matter in the soil. The FST manured organic plots showed a sequestration rate of 3,171.7 pounds of CO₂ per acre per year, which if extrapolated globally would sequester an estimated 17.5 gigatons of CO₂.

A meta-analysis between organic systems and conventional systems in twenty-four comparison trials in Mediterranean climates found that the organic systems sequestered per 3139 pounds of CO₂ per acre per year (Aguilera et al. 2013). If extrapolated globally, organic systems would sequester an estimated 17.4 gigatons of CO₂.

These studies show at the point emissions are stabilized at 400ppm that regenerative organic agricultural practices would take less than 60 years to remove the 946.72 gt of CO₂ and reverse climate change to the pre-industrial levels of 278 ppm.

Research shows that it is possible to achieve significantly great rates of CO₂ sequestration. The Rodale Compost Utilization Trial sequestered carbon dioxide into the soil at the rate of 7,340 pounds of CO₂ per acre per year, and if extrapolated globally would sequester 40 Gt of CO₂ per year. It would only take 24 years to remove the 946.72 gt of CO₂ and reverse climate change to the pre-industrial levels of 278 ppm.

At the time of this writing there are a range other regenerative agricultural systems such as holistic grazing and improved composting systems that are getting even higher levels of carbon sequestration. These systems are currently in the process of being published in peer reviewed scientific journals.

We Must Stabilize CO₂ Now

The immediate goal must be to stabilize the CO₂ in the atmosphere to 400ppm to prevent any further increases in climate change. Ideally capping current emissions and adopting a combination of renewable energy and energy efficiency should do this. However under the Paris agreement this will not happen until 2030 at the earliest. If we wait until then, as stated before, we will reach 430 ppm - just below the tipping point of 450ppm.

Currently CO₂ levels are increasing by 2ppm per year. (1 ppm CO₂ = 7.76 Gt CO₂). This means we need to remove 15.52 Gt of CO₂ per year from the atmosphere. The widespread scaling up of regenerative organic agriculture such as the Rodale Compost Utilization Trial could achieve this. Based on the levels of CO₂ sequestration that it has achieved – converting a quarter of the world’s agriculture to regenerative organic agriculture would stabilize CO₂ levels. Further scaling up will start reversing climate change. The greater the scaling up, the quicker we can reverse climate change.

Greater Resilience in Adverse Conditions

According to numerous published studies the world is seeing increases in the frequency of extreme weather. Even if the world stopped polluting the planet with greenhouse gases tomorrow, it would take many decades to reverse climate change. This means that farmers have to adapt to the increasing intensity and frequency of adverse and extreme weather events such as droughts and heavy, damaging rainfall.

Improved Efficiency of Water Use

Lotter and colleagues collected data over 10 years during the Rodale Farm Systems Trial. Their research showed that organic systems averaged 13% higher water content than conventional systems. The more porous structure of organically treated soil allows rainwater to quickly penetrate the soil, resulting in less water loss from run-off and higher levels of water capture.

Humus, a key component of soil organic matter, is one of the main reasons for the ability of organic soils to be more stable and to hold more water. This is due to its ability to hold up to 30 times its own weight in water. Being a 'sticky' polymer, humus glues the soil particles together giving greater resistance to water and wind erosion.

Conclusion

Regenerative organic agriculture can change agriculture from being a major contributor to climate change to a major solution. We can reverse climate change, improve farm yields, increase water-holding capacity, build drought resilience and reduce the use of toxic agrochemicals. Given the urgency of the current situation the widespread adoption of these systems should be made the highest priority by governments, industry, farmers and climate change activists.

Join us Saturday evening at 7:30 for André’s keynote address, titled “Regenerative Organic Agriculture - How We Can Reverse Climate Change” - an exchange about how we can simultaneously heal the earth while producing food for everyone.
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FRIDAY INTENSIVE SEMINARS

Friday’s Intensive Seminars take place on Friday, August 12 in UMass’s newly built Integrated Learning Center (ILCS) on map (p. 150) as [link]. Walk-ins please register at the Registration Tent.

FULL DAY INTENSIVE | 9:00am - 3:30pm

Regenerative Agriculture
Biodiversity, Soil Health and Carbon Sequestration
Location: ILCS 131

Andre Leu, farmer and President of the International Federation of Organic Agriculture Movements (IFOAM), based in Australia.

Biodiversity on the land indicates greater soil health and more effective sequestration of carbon into the soil.

Learn methods to increase productivity and soil health on any scale from backyard garden to serious acreage, while enhancing your land’s impact on a global scale.

The workshop will show how to integrate weed, pest and nutrient management to achieve higher yields with lower input costs in both dollars and time. See how to turn agriculture from a climate change problem to a significant solution.

HALF-DAY INTENSIVE SEMINARS | 9:00am - 12:30pm

Digestive Wellness: A Gut Feeling
Maintain Your Gut Microbiome for Optimal Health
Location: ILCS 231

Beth Colon, M.S., owner of Holistic Nutrition Services LLC in Westborough, MA.

Research is beginning to show a link between the brain and gut microbiology. How do your food choices affect your gut? Do your choices promote healthy brain development and behavior? This informative session will help you understand how to use food to balance your gut microbiome for optimal health.

Together we will make sense of dietary protocols popular for healing the gut, learning strategies for overall digestive wellness. Participants will receive recipes.

High Tunnels: From Three Seasons To Four
Establishing Your Production
Location: ILCN 255

Andy Fellenz, Organic Fruit and Vegetable Coordinator, NOFA NY

High tunnels can be a great way to grow your farm from a seasonal enterprise to a year round one, to cope with climate change, and to get significantly more sales dollars per acre. However, successful long term management requires different practices than outdoor growing and the high tunnel environment isn’t necessarily as forgiving to mistakes as the field.

Though they are becoming a bigger part of the market farming landscape, high tunnels are not for everyone. If you’re thinking about taking the plunge, this workshop will either convince you to drink the kool-aid and become a high tunnel acolyte, or scare you straight and send you on your way to other market garden pursuits.

If you have already built a tunnel, the workshop will provide many tips and tricks to manage your tunnel successfully and profitably for the long term - with an emphasis on season extension and year-round production.

The Nourishing Homestead
Creating Living Soil and Nutrient Dense Food
Location: ILCN101

Ben Hewitt, homesteader and author based in Vermont.

Explore numerous aspects of homesteading, focusing on nutrient dense food production and processing, along with small-scale, pasture-based animal husbandry. This intensive will cover economics, pasture regeneration via managed grazing, meat and dairy processing, wildcrafting, and pretty much anything else you can think of in the realms of both homesteading practice and philosophy. Bring your questions, curiosities, and comments!
HALF-DAY INTENSIVE SEMINAR | 12:00 - 3:30pm

The Art and Science of Grazing
Optimizing Pasture and Livestock Health
Location: ILCS 140

Sarah Flack, author, long-time grazier and consultant, based in northern Vermont.

Learn basic principles of good grazing management systems, from the perspective of the plants and the livestock. Using examples of real farm grazing systems, we will cover fencing, water systems, lanes, paddock sizing and acreage requirements. Understand how to use different stocking densities, pre and post grazing heights, length of rest periods, different plant species and grazing techniques to improve pasture and strategies to maximize dry matter intake from pasture. We will illustrate how to observe and monitor pastures and livestock to better understand if our grazing systems are working the way we want them to.

DOMESTIC FAIR TRADE GATHERING

Open Meeting: Domestic Fair Trade Northeast Gathering
Friday, August 12, 8:30am - 12:00pm
Location: ILCS 211

Activists engaged in domestic fair trade in the northeast region are invited to join the conversation to help build and execute strategies for a campaign for farmer and farmworker justice. This event is FREE, and is sponsored by the Domestic Fair Trade Committee of the Northeast Organic Farming Association Interstate Council’s (NOFA IC) Policy Committee, the Domestic Fair Trade Association, the Farmworker Support Committee (CATA) and the Pioneer Valley Workers Center. Please come, share your work and contribute ideas for multi-sector collaboration.

Pre-registration is desired, please RSVP to Liz Henderson, NOFA IC Representative to the Agricultural Justice Project Board and IC Policy Committee Co-chair, by email at elizabethhenderson13@gmail.com and Louis Battalen, NOFA delegate to the Domestic Fair Trade Association, by email at evaluations@thedfta.org.

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

What to expect:
We will share updates on progress towards domestic fair trade since our 2015 meeting. Bring your ideas on policies and programs that will empower and strengthen solidarity between farmers and farmworkers. Let’s lay the outlines together for future action and next steps.

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**Contact:**

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Northeast Market Manager
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j.vanderheide@bejoseeds.com

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# FAIR ACTIVITY GRID

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<th>Time</th>
<th>Activity Description</th>
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<tr>
<td>3:00pm</td>
<td><strong>MARKET</strong></td>
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<tr>
<td></td>
<td>A) Browse the Exhibit Tent and Market at the Fair, 3:00-6:00pm</td>
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<tr>
<td>3:00pm</td>
<td><strong>FUNDRAISER</strong></td>
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<tr>
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<td>A) Teacup Raffle Drawing: Buy tickets, Start of Conference 6:00pm</td>
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<tr>
<td>3:00pm</td>
<td><strong>PARADE</strong></td>
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<td>B) Parade, 3:00-3:30pm</td>
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<td>3:00pm</td>
<td><strong>FILMS</strong> (Campus Center)</td>
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<td></td>
<td>C) &quot;A Small Good Thing&quot; (1h13min), 3:00-4:15pm</td>
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<td>3:00pm</td>
<td><strong>NOFA MEET-UPS</strong></td>
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<tr>
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<td>E) Mushroom Foragers, 3:30-4:30pm</td>
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<tr>
<td>3:00pm</td>
<td><strong>ANIMALS</strong></td>
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<td>J) Goat Walks, 3:30-5:00pm</td>
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<td>3:00pm</td>
<td><strong>DEMOS</strong></td>
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<td>M) Wool Spinning and Rug Hooking, 3:30-5:00pm</td>
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<tr>
<td>3:00pm</td>
<td><strong>FUN &amp; GAMES</strong></td>
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<td>P) Traditional NOFA Fair Games &amp; Contests, 3:00-5:00pm</td>
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<tr>
<td>3:00pm</td>
<td><strong>WORKSHOPS</strong></td>
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<td></td>
<td>R) NOFA Grassroots Policy Input Wanted! WK5P #85a, 3:00-4:30pm</td>
</tr>
</tbody>
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# FAIR ACTIVITY DESCRIPTIONS

**Saturday Afternoon, August 13, 3:00 - 6:00 pm**
UMass Pond Lawn
Free and open to the Public

**MARKET**

3:00 - 6:00pm
A) Browse the Exhibit Tent and Market at the Fair
Exhibit Tent
Check out what local farmers and artists have for sale at the market on the lawn. There will be a selection of fresh organic vegetables, fruits, baked goods, preserves, and locally made crafts.

**FUNDRAISER**

5:00pm
A) Teacup Raffle
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 11am - 7pm, Saturday 7am - 1pm); and throughout the fair until raffle winners are drawn at 5pm Saturday. Teacup raffle tickets are $1/ticket, or $5/six tickets. We're not able to hold or mail raffle prizes, so any raffle items that remain unclaimed as of 11am on Sunday will join the post-conference auction at 3pm on Sunday.

**PARADE**

3 - 3:30pm
B) Parade with Children, Adults, and Expandable Brass Band
Parade Starts at Main Entrance to Campus Center and goes to the Pond Lawn
We’ll kick off the fair with the annual NOFA Parade! Join us as the children lead the parade from the Cape Cod Lounge down to the fairgrounds. Bring a sign or yourself in costume, and dance with us.
FILMS

3:00 - 4:15pm
C) “A Small Good Thing” (1 hr 13 min)
Campus Center 163C
This feature-length documentary is set in western Massachusetts in the Berkshires, long a destination for changeseekers, spiritual explorers, artists, and musicians seeking solace and stimulation amid the pastoral landscape — the perfect setting for a story about renewing personal and universal bonds. The film follows innovative farmer Sean Stanton, social work student Tim Durrin and yoga teacher Mark Gerow, whose earlier careers in the armed forces have now shifted to service of a different kind; Jen and Pete Salinetti, a college-educated couple with two small children who have chosen to be farmers as a way to connect with their community; and Shirley Edgerton, community activist and founder of both the Youth Alive Step Team and the Women of Color Giving Circle. What these people share is a deep desire to have more meaning in their lives, a closer bond with their families and communities, and a connection to themselves and the natural world. Website: asmallgoodthingfilm.com

4:30 - 6:00pm
D) “SEED: The Untold Story” (1 hr 34 min)
Campus Center 163C
SEED: The Untold Story is a feature-length documentary featuring Vandana Shiva, Dr. Jane Goodall, Andrew Kimbell, and Winona LaDuke, following passionate seed keepers protecting our 12,000-year old food legacy. In the last century, 94% of our seed varieties have disappeared. As biotech chemical companies control the majority of our seeds, farmers, scientists, lawyers, and indigenous seed keepers fight a David and Goliath battle to defend the future of our food. In a harrowing and heartening story, these reluctant heroes rekindle a lost connection to our most treasured resource and revive a culture connected to seeds. SEED is executive produced by Marisa Tomei, Marc Turtletaub (Little Miss Sunshine), and Phil Fairclough (Grizzly Man, Cave of Forgotten Dreams). Website: seedthemovie.com.

NOFA MEET-UPS

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

3:30 - 4:30pm
E) Mushroom Foragers
Registration Tent
Join Ryan Bouchard, a local mushroom forager, to network and share ideas and stories. Ryan is one half of the Southern New England Mushroom Hunting duo which leads guided walks to discover wild mushrooms and also wrote “Gourmet Mushrooms of Rhode Island”.

3:30 - 4:30pm
F) Herbalists
Registration Tent
Join fellow herbalists and herb-enthusiasts for a gathering focused on networking, resource sharing, and getting to know one another. Bring any particular challenges you’d like to discuss and stories and resources you’d like to share. Facilitated by Hannah Jacobson-Hardy.

3:30 - 4:30pm
G) Raw Milk/Kefir Enthusiasts
Registration Tent
Join Pam Raymond of Golden Oak Farm in a discussion about raw milk and the making of kefir. Share thoughts about where to find raw milk, what methods you’re using to make your own kefir, and the many health benefits of drinking the delicious homemade libation.

4:30 - 5:30pm
H) Veganic
Registration Tent
Join Evan Halstead, Eleonora Lecei to discuss all things vegan. Trade recipes, stories, and ideas on vegan cooking and eating.

4:30 - 5:30pm
I) Farm Based Educators
Registration Tent
Farm Based Educators Unite! Please stop by to meet and greet other educators attending the conference. Share about your farm, best practices, lessons learned, or curriculum resources. Any level of experience or interest is welcome!

ANIMALS

3:30 - 5:00pm
J) Goat Walks
Pond Lawn: Meet at the four trees by the intersection of the diagonal walkway and pond lawn roadway.

3:30 - 5:00pm
K) Meet the Draft Horses
Pond Lawn: Meet at line of maples along North Pleasant Street.
Dale Perkins of Mesa Farm will bring horses to the fair, inviting participants to ask him questions, pet the horses, and walk around for the afternoon.
4:00 - 5:30pm

L) Meet the Alpacas
Pond Lawn: Meet in grassy area between Exhibit Tent and North Pleasant Street.
Keith Tetreault will be walking around the fair with his alpacas, steering clear of the dogs, of course because alpacas don’t mesh well with dogs. He’s happy to answer your questions about alpacas!

4:00 - 5:30pm

DEMONSTRATIONS

3:30 - 5:00pm

M) Wool Spinning and Rug Hooking
Pond Lawn: Meet in grassy area between Exhibit Tent and North Pleasant Street.
Leslie Ardison will be demoeing the art of wool spinning. Leslie has won multiple awards for her handspun yarn, and has written many articles on the topic of fiber arts. Watch her turn wool into beautiful yarn!

3:45 - 5:15pm

N) Spacial Dynamics
Pond Lawn: Meet in grassy area between Exhibit Tent and North Pleasant Street.
Hunter Toran will be demonstrating the movements of Spacial Dynamics - a gentle way to relax and loosen the muscles after a day of hard labor. Spacial Dynamics is gaining popularity among farmers as a way to ease the aches and pains of working in the field.

FUN & GAMES

3:30 - 4:30pm

O) Face Painting
Pond Lawn: Meet in grassy area between Exhibit Tent and North Pleasant Street.
It wouldn’t be a summer celebration without it! Two sisters, Emily and Sharlow Hitchcock share their artistic talents of face painting with kids and adults. What flower, animal, or fun design do you want to wear on your cheeks all afternoon?

3:00 - 5:00pm

P) Traditional NOFA Fair Games & Contests
Pond Lawn: Meet in grassy area between Exhibit Tent and North Pleasant Street.

4:00 - 5:00pm

Q) Pie-Eating Contest
Pond Lawn: Meet in grassy area between Exhibit Tent and North Pleasant Street.

WORKSHOPS

3:00 - 4:30pm

R) NOFA GRASSROOTS POLICY INPUT WANTED!
Campus Center 904-08 | WKSP # 83a
In this interactive workshop, participants and a panel of Interstate NOFA Policy Committee members will dig into today's policy landscape. Should hydroponics, nanotechnology, and open net aquaculture pens be allowed in organic certification? Should Congress preempt state GMO labeling laws and push fast-track trade agreements? Should organic check-off be allowed? What issues do you want to bring to the table?

Steve Gilman, Longtime Policy Coordinator for the NOFA Interstate Council.
Elizabeth Henderson, Co-chair of the Interstate NOFA Policy Committee from NY.
Alex Simpson, Co-chair of the Interstate NOFA Policy Committee from NH.
OTHER ENTERTAINING ACTIVITIES

FRIDAY EVENING

Shabbat Gathering at Friday dinner: Join a Shabbat gathering during Friday dinner at Worcester Dining Common at 6pm. Light candles, and help create a warm and welcoming dining experience with great company. If you would like to RSVP please contact: rachel.asarnow@gmail.com, or just join.

FRIDAY NIGHT

Contra Dance: The Moving Violations 9:00 - 11:30pm (after Keynote) Campus Center Auditorium
Join in the fun of this wonderful NOFA tradition! The Moving Violations contra dance band is known for inspired musical goofing off and compelling dance music. David Kaynor, musician, dance caller, teacher, organizer, and chicken barn cleaner, is the founder of the vibrant Greenfield dance scene. Eric Eid-Reiner - pianist, arranger, and composer on keyboard and Ron Grosslein on fiddle. The group is excited to play for the conference!

“Ingredients” (1 hr 13 min) 9:00 - 10:15pm Campus Center 163C
A feature-length documentary, “Ingredients” illustrates how people around the country are working to revitalize [the connection between our local community and our health]. Narrated by Bebe Neuwirth, the film takes us across the U.S. from the diversified farms of the Hudson River and Willamette Valleys to the urban food deserts of Harlem and to the kitchens of celebrated chefs Alice Waters, Peter Hoffman and Greg Higgins, “Ingredients” is a journey that reveals the people behind the movement to bring good food back to the table and health back to our communities. Website: ingredientsfilm.com

Live Band: The Mistakes 9:00 - 11:30pm (after Keynote) Campus Center Auditorium
The Mistakes are a folk trio cover band based out of Boston, MA. The Mistakes formed out of the 5 piece cover band, Six to Midnight, after the members’ realization of their similar love for folk, bluegrass, and country music.

“Occupy the Farm” (1 hr 29 min) 9:00 - 10:30pm Campus Center 163C
OCCUPY THE FARM tells the story of a community's fight to save public land for urban farming. When 200 farmers march to the gates of the last farmland in the urban East Bay near Oakland, they don't carry signs protesting University of California’s plans to build a shopping center. Instead, they carry tents, tools and 15,000 seedlings. They clip the padlock off the gate and march onto the fields. What happens next will change the fate of the land and introduce a new strategy for activism. From tilling soil and watering vegetables to police raids, from lawsuits to overflowing harvests, OCCUPY THE FARM reveals a resourceful, creative, and determined community responding with direct action to a serious social need: access to healthy food.

SUNDAY AFTERNOON

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

SATURDAY NIGHT

Music: Drumming Journey with Steve Leicach 7:30 - 9:00pm (during keynote) Cape Cod Lounge
Join master percussionist Steve Leicach on a drumming journey through Africa, Brazil, and the Caribbean. Featuring masterful, exciting demonstrations using a variety of traditional drums and percussion instruments, fun audience participation and rhythm chants, body percussion, and a special hands-on workshop at the end of the evening, this experience is unparalleled. That beat you hear? Yes, it is a different drum. This program welcomes people of all ages, including children and teens.
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### WORKSHOP GRID | Friday, 2:00-3:30pm

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**WORKSHOP GRID | Sunday, 1:00-2:30pm**

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<td>Farm Business: Selling Wholesale, Branding &amp; Marketing Your Products</td>
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<td>Tour</td>
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<td>Children: Cape Cod Lounge</td>
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<td>Playing Fowl: Caring for Our Chicken Friends</td>
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<td>Working Together to Keep the Oceans Clean</td>
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WORKSHOP TRACKS

Advanced Growing (AG)
- Non-NPK Organic Soil Amendments in Spinach, Friday 4pm, #28
- Integrated Pest Management in Cucurbit, Friday 4pm, #29
- Pruning Fruit Trees for Health and Longevity, Friday 4pm, #26
- Tour: UMass Cover Crop Research Plot, Saturday 10am, #66
- Tour: No-Till Compost/Biochar at Astarte Farm, Saturday 1pm, #78
- No-Till Intensive Vegetable Production Part 1, Sunday 8am, #96
- Tour: Harvest Efficiency & Wash Station Flow, Sunday 8am, #91
- Compost Analysis & Interpretation, Sunday 10am, #111
- No-Till Intensive Vegetable Production Part 2, Sunday 1pm, #133
- Organic No-Till Vegetable Production, Sunday 1pm, #129

Beginning Farmer (BF)
- Beginners Garlic Growing, Friday 2pm, #8
- Introduction to Organic Certification, Friday 2pm, #16
- Beginning Small Scale Pastured Poultry - Brooder to Bag, Friday 4pm, #18
- Excel Spreadsheets for Small Scale Farms, Saturday 8am, #34
- Season Extension Strategies, Saturday 8am, #38
- Finding, Assessing & Securing Farmland, Saturday 8am, #48
- Starting Out with Organic Pastured Pigs, Saturday 10am, #62
- Creating a Learning Plan for Your Development as a Farm, Sunday 8am, #100
- Tour: Mechanical Cultivation at Simple Gifts Farm, Sunday 1pm, #130

Carbon & Soil (CS)
- Soils Part 1: What's Going on Down There? Saturday, 8am, #39
- Low Intervention Organic Fruit Production, Saturday 8am, #40
- Soils Part 2: How Do We Unlock Soil Potential? Saturday 10am, #60
- Soil Fertility & Optimal Growing Conditions on the Farm or Garden, Saturday 1pm, #70
- Rotational Grazing & Soil Health, Saturday 1pm, #73
- Carbon Farming: To Profit the Farm & the Earth, Sunday 8am, #88
- No-Till Intensive Vegetable Production Part 1, Sunday 8am, #96
- Moving the Carbon Agenda: How Can We Restore Soil Carbon Faster?, Sunday 10am, #104
- No-Till Intensive Vegetable Production Part 2, Sunday 1pm, #133
- Organic No-Till Vegetable Production, Sunday 1pm, #129

Food Justice (FJ)
- Leadership in Community Gardens, Friday 2pm, #3
- Organic Pest & Disease Management for Urban Farms, Saturday 8am, #35
- Getting to the Root: White Privilege in the Food System, Saturday 8am, #37
- Panel Discussion: Racial Justice & Inclusivity, Saturday 10am, #49
- World Crops Project, Saturday 1pm, #80
- Moving the Needle: Food Access, Food Justice or Food Sovereignty, Saturday 1pm, #82
- New Technologies & Unique Set-Ups, Saturday 1pm, #71
- Growing Together: Bridging the Gap Between Urban & Rural Agriculture, Saturday 1pm, #83
- Urban Agriculture Composting, Sunday 8am, #89

Gardening & Homesteading (GH)
- Tour: Gardening With Mushrooms, Friday 4pm, #32
- Make the Most of Your Urban & Suburban Garden, Friday 4pm, #19
- Year-Round Indoor Salad Gardening, Saturday 8am, #47
- Growing Health: 10 Herbs for Backyard Medicine, Saturday 10am, #54
- Small Scale Beekeeping for Fruit, Veggies, Honey & Fun! Saturday 10am, #59
- Tour: Wild Browse Farm & Sustainability Center, Saturday 1pm, #67
- How to Make Homemade Cheese, Saturday 1pm, #69
- Season Extension in an Era of Climate Whiplash, Sunday 8am, #103
- Sustainable Hop Production for Home & Market, Sunday 10am, #110

Health & Nutrition (HN)
- Your Daily Dose of Herbs, Friday 4pm, #27
- Herbal Approaches to Lyme Disease, Saturday 8am, #45
- Making Medicinal Ghee: An Ayurvedic Perspective, Saturday 10am, #55
- East West Self-Healing & Health Maintenance Using Traditional Foods, Sunday 8am, #99
- Herbs for Childbearing: Having a Healthy Pregnancy Without Pills, Sunday 8am, #98
- Microbes: Friend or Foe? Sunday 10am, #114
- Who's Afraid of Animal Fats? Sunday 1pm, #126
- Making & Using Your Own Herbal Honeys, Sunday 1pm, #125

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 below 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, 2017, not when you submit your CEU credits. Call CT NOFA office, 203-888-5146, if you have any questions.
WORKSHOP 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
Most of the adult conference workshops take place at the UMass Campus Center on the 1st, 8th, and 9th floors. Some workshops are outside on the Pond Lawn (see map on page 151). There are also tour workshops at local farms. You will find directions in the workshop descriptions. The Children’s Conference takes place in the Cape Cod Lounge located in the Student Union, adjacent to the Campus Center. The Teen Conference is in the Campus Center UPUB on the 2nd floor (main concourse).

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.

- AG - Advanced Growing
- BF - Beginning Farmer
- CS - Carbon & Soil
- FJ - Food Justice
- GH - Gardening & Homesteading
- HN - Health & Nutrition

FRIDAY 2:00pm

Feud on the Farm: Resolving Conflict Through Mediation
Campus Center 804-08 | WKSP # 1

Through a new grant from the USDA and MOPC, the Mediation and Training Collaborative (TMTC) offers education and mediation services to farmers. Find out what mediation services are available and how this confidential and flexible form of dispute resolution can serve you and your farm.

Lea Occhialini, Attorney/mediator with The Mediation and Training Collaborative (TMTC) of Greenfield, MA.
Caitlin Reed, Family law attorney and mediator for The Mediation and Training Collaborative.

Online Learning for Farmers: Agroecology, Exchange and Mentorship
Campus Center 905-09 | WKSP # 2

MESA connects leaders and learners around the world to share their stories, struggles and solutions and collaborate in building a more resilient food system. This workshop will help experienced and beginning farmers access new tools to support knowledge exchanges, online course hosting, and engagement in both the socio-political and technical dimensions of agriculture.

Leah Atwood, Director of Programs and Development for the Multicultural Exchange for Sustainable Agriculture (MESA).
Natalia Pinzón, Director of Education for the Multicultural Exchange for Sustainable Agriculture (MESA).

Leadership in Community Gardens
Campus Center 805-09 | WKSP # 3 | Track FJ

An integral part of a thriving community garden is strong leadership. Join Southside Community Land Trust, Community Growers Director, Rob Booz, as he discusses and answers questions about lessons learned in SCLT’s 35 years of running gardens and farms.

Rob Booz, Community Growers Director at Southside Community Land Trust in Providence, Rhode Island.

How to Start a School Garden
Campus Center 911-15 | WKSP # 4

Are you interested in starting or improving an educational edible garden at your school? Learn step-by-step strategies in creating and sustaining a bountiful plot for students. Topics include identifying goals for the garden, site selection and soil health testing, creating a support network, and linking the garden to the curriculum to encourage long-term use.

Jamie Levato, Education Director of Poughkeepsie Farm Project and certified teacher.
Ellie Limpert, Education Manager at Poughkeepsie Farm Project and Nutritionist.
Essential Wild Foods for Your Winter Larder
Campus Center 165-69 | WKSP # 5

Enhance your winter pantry with wild condiments and preserves. Learn the brilliance and simplicity of incorporating wild foods in your winter diet using traditional recipes and preservation techniques. We will taste and discuss a variety of easy and effective ways to preserve summer’s wild bounty, prioritizing nutrient preservation and flavor.

**Carly Leusner**, Wild food enthusiast, cook, and educator; Acorn Kitchen’s mother.

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Veal: No Longer the Ugly Meat
Campus Center 803 | WKSP # 6

With proponents of sustainable agriculture working to distinguish between sustainable and conventional livestock, one facet of farming has yet to break out of the vilified reputation – veal. Yet there is a demand for humanely raised veal. This workshop is targeted toward a variety of audiences: dairy, beef, new and beginning, senior and women farmers.

**Sandra Kay Miller**, Raising livestock for 30 years; owner and operator of Painted Hand Farm.

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Structural Pruning of Shade Trees & Ornamentals
Pond Lawn | WKSP # 7

A detailed, informative and entertaining intensive on training our largest landscape plants for proper form and sustainable growth.

**Tom Ingersoll**, Massachusetts Certified Arborist, ISA Certified Arborist, CT Licensed Supervising Arborist, NOFA AOLCP.

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Beginners Garlic Growing
Campus Center 163C | WKSP # 8 | Track: BF

Starting by looking at a simple bulb of garlic, beginners will gain a framework for successful garlic growing by looking at the different stages of planting, harvesting, processing and selling.

**Ken Gies**, Small scale garlic grower for over a decade.

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A Sick Sheep is NOT a Dead Sheep!
Campus Center 174-76 | WKSP # 9

In this workshop we will bust open various common myths about shepherding. Come learn current models of shepherding using traditional methods. We will also introduce basic homeopathic principles and grass-based management.

**Mary Ellen Finger**, 20 years small animal vet in NYC, 20 years homeopathic vet in the Hudson Valley.

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Plant Propagation: The Asexual Gift That Keeps Giving
Campus Center 903 | WKSP # 10

This workshop will offer a broad overview on many different types of vegetative propagation: crown division, root cuttings, scaling, tip layering, softwood and hardwood cuttings. We will discuss which techniques work best for different species and general. Participants will practice some of these techniques and take home plants!

**Jacob Holzberg-Pill**, Environmental science, sustainable agriculture, and nature awareness educator.

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Preserving the Past & Tasting the Present
Campus Center 168C | WKSP # 11

Taste the harvest long after the season has passed! Using peppers and tomatoes as examples, we will dive into food preservation fundamentals beyond water-bath canning.

**Rosa Galeno**, Food educator, chef, pending author, and dietary restriction consultant.

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The Role of Biochar in Organic Farming
Campus Center 162-75 | WKSP # 12

Biochar has beneficial effects when properly integrated into an organic farming system. It is a permanent soil amendment that improves the performance of the soil-crop system in multiple ways, especially moisture management and soil microbiology health. Learn its properties, options for making or buying it, and methods for integrating biochar into a variety of organic growing systems.

**Hugh McLaughlin PhD, PE**, Expert on the production, properties and applications of biochar, author, and CTO of NextChar, LLC.
Organic Fertilizers Demystified
Campus Center Amherst Room | WKSP # 13

Paul will guide you through a comprehensive look at organic fertilizer ingredients such as Azomite, Alfalfa, the various “meals” and other products available to help you understand these ingredients as well as the conditions that affect plant response.

Paul Sachs, Founder/Owner North Country Organics.

Seed Sovereignty is Food Sovereignty
Campus Center 904-08 | WKSP # 14

Seed is the fundamental unit of our food system. In order to have resilient local food systems, we must have strong local seed systems. You will learn about pollination biology and planning ahead for seed saving for a variety of crops. Basic plant breeding for on-farm regional crop adaptation will be covered. There will also be hands-on seed saving activities.

Hannah Traggis, Educator at Massachusetts Horticultural Society.

Walking the Labyrinth’s Path: Ecological Art in Action
Outside: Pond Lawn | WKSP # 15

Learn about ancient labyrinths and today’s “earth art” movement as we weave willow fencing and create a labyrinth to walk. We’ll discuss practical tips/considerations, materials, techniques, siting, and a variety of applications, including therapeutic uses in healthcare settings and as agritourism and organic land care.

Melinda McCreven, Horticultural arts therapist; utilizes plants in creating nature art sculpture & installations.

Introduction to Organic Certification
Campus Center 811-15 | WKSP # 16 | Track: BF

Getting certified is easier and simpler than you think! Learn how certification works, and the dos and don’ts of transitioning to organic, whether you’re a gardener, farmer, husbandry person, specialty producer or processor. Understand what can be sold as organic. Logistics and expenses will be covered.

Don Persons, Organic inspector and former certified and non-certified organic farmer.

FRIDAY 4:00pm

Tour: Let’s Go PYO!
WKSP # 17

The extensive Pick-Your-Own at Brookfield Farm includes berries, beans, herbs, cherry and paste tomatoes, flowers, garlic, peas, pumpkins and more. Tour the farm and learn about how we structure our diversified PYO operation, including choosing PYO crops, how to determine how much a share is, and how to successfully communicate with members.

Directions: 24 Hulst Road, Amherst, MA. From UMass, head through the center of Amherst on Pleasant Street (Rt 116 S). Go through 2 lights (2nd one is at Rt 9) and continue straight. About 1.6 miles after you cross Rt 9, turn a slight left onto Shays Street and follow for 1.2 miles. Take a slight right onto Southeast Street and follow for 1.9 miles. Turn left onto Bay Road, follow for 0.5 miles. Make the first left onto Hulst Road and follow signs for Brookfield Farm.

Zoe Abram, Assistant Manager at Brookfield Farm.

Beginning Small Scale Pastured Poultry- Brooder to Bag
Campus Center Amherst Room | WKSP # 18 | Track: BF

This workshop will provide a detailed overview of the proven basics of brooding, raising, and processing poultry, with an emphasis on pasturing techniques.

Ken Gies, Hatchery owner and pastured poultry grower for over 20 years.

Make the Most of Your Urban & Suburban Garden
Campus Center 904-08 | WKSP # 19 | Track: GH

Urban and suburban gardens have unique challenges and opportunities. Come learn how to evaluate your space and make the most of the environment you have. We will look at assessing growing conditions (light, soil, water) as well as tips for maximizing yield, building soil, and how permaculture principles can help guide garden design and output.

Allison Houghton, Urban and suburban farmer, gardener, and teacher within the Boston Area.
CSA Around the World:
The International CSA Conference in Beijing
Campus Center 805-09 | WKSP # 20

CSA farmers/organizers from all continents gathered in China at the 6th International CSA Conference to exchange experiences and plan further expansion of family farm-scale agro-ecological projects that connect directly with people who want food they can trust. In this workshop we will explore what we can learn from CSAs and solidarity economics in other countries.

Elizabeth Henderson, Part of the team at Peacework Organic CSA, wrote Sharing the Harvest.

Community Ownership:
How Co-ops Help Make Healthy, Local Food More Accessible
Campus Center 803 | WKSP # 21

What is the co-op model and how can it help make local food systems work for people with limited food budgets? Hear from co-op support organizations about how food co-ops are leveraging community ownership of their grocery stores to make nutritious food more accessible to families with limited food budgets.

Bonnie Hudspeth, Membership and Outreach Manager, Neighboring Food Co-op Association.
Dorian Greggory, Loan & Outreach Officer, Cooperative Fund of New England.

Reclaiming Your Pantry
Campus Center 168C | WKSP # 22

A well-stocked pantry provides the comfort that we truly understand the source of what we eat, and empowers us to cook holistically. We will explore the idea of “the pantry”, looking at new locations where the pantry can live in your home, and how to keep it well-stocked through all the seasons.

Rosa Galeno, Food educator, chef, pending author, and dietary restriction consultant.

Singing for Freedom & a Livable Future
Campus Center 903 | WKSP # 23

Come for a respite from the intense intellectual engagement of the conference! Together, we’ll sing for climate and food justice, and we’ll generate inspiration for living out values of solidarity and ecology. Songs will be taught aurally. Bring voices, harmonies, and ideas for integrating singing within today’s food movement.

Ben Grosscup, Director of People’s Music Network

“From Seed to Sauce”, the Art of Tomato Growing
Campus Center 162-75 | WKSP # 24

Learn to find great heirloom tomato varieties, grow a great crop, and use your bounty creatively. We’ll explore seed sources, growing methods, trouble-shooting, harvesting and preserving tips. And best of all, tasting and recipes!

Amy LeBlanc, Owner/grower at Whitehill Farm, tomato and garlic specialist and avid cook.

Keeping Sheep Organically
Campus Center 163C | WKSP # 25

Learn options for managing sheep organically, including breeds and housing, practices for parasite control, handling, feeding and health care. Get an overview of the basics of organic certification for livestock including general requirements, where to go for help, and management requirements. Explore how sheep might fit into your small, diversified farm or larger commercial operation.

Kimberly Mastrianni, B.S. in Animal Science, raising sheep organically for 11 years.

Pruning Fruit Trees for Health & Longevity
Pond Lawn | WKSP # 26 | Track: AG

Attendees will learn organic fruit tree care from an arborist’s perspective.

Tom Ingersoll, Massachusetts Certified Arborist, ISA Certified Arborist, CT Licensed Supervising Arborist, NOFA AOLCP.
Your Daily Dose of Herbs  
Campus Center 174-76 | WKSP # 27 | Track: HN

Herbs can be a simple and powerful addition to your daily life, supporting holistic wellness and emotional and physical balance. Learn how simple and sustainable herbal protocols can help you feel great and bring a sense of deep empowerment and confidence to your everyday life.

Brittany Nickerson, Practicing Herbalist, health educator, author and teacher; owner of Thyme Herbal.

Non-NPK Organic Soil Amendments in Spinach  
Campus Center 165-69 | WKSP # 28 | Track: AG

Learn about short-term effects of azomite, biochar, humates, basalt dust, and zeolites on yield and Brix in spinach and potatoes. Recently, Fedco engaged with four Maine farms in a SARE-funded trial and Alice will present interim results and discuss the implications of the findings.

Alice Percy, Coordinator of the Organic Growers Supply division at Fedco Seeds.

Integrated Pest Management in Cucurbits  
804-08 | WKSP # 29 | Track: AG

Cuke beetles, and squash bugs, and mildews, oh my! Cucurbits are susceptible to many many insects and diseases. This session will cover the biology of key insect pests and diseases and discuss management systems that utilize and integrate cultural, biological, and chemical control strategies to effectively manage pests over the long-term.

Susan Scheufele, Extension Educator with UMass Extension Vegetable Program and holds an MS in Plant Pathology from Cornell University.

Cooking Grass Fed Meats for Flavor & Nutrition  
Campus Center 917 | WKSP # 30

Joan will discuss what makes grass fed beef different and why it requires different cooking techniques. Highlighting the nutritional AND structural differences, she will share cooking techniques and recipes to make your experience with grass fed meat a delicious one. If you are investing in grass fed meats, make the most of that investment in money, time and flavor.

Joan Walker, Raises Animal Welfare Approved, Certified grass fed cattle at Walker Farm in New Braintree, Massachusetts.

Getting the Farm Transfer/Transition Process Started  
Campus Center 911-15 | WKSP # 31

Robert will address the challenges that families face when initiating the farm transition process of passing on management and ownership and show how to plan for one family gradually easing out while the other eases in, while meeting the needs of each generation. He will introduce the challenges of identifying a successor, communication, retirement planning, estate planning, and taxes.

Robert Parsons, Extension Professor at UVM, specializing in farm transfer workshops across the US.

Tour: Gardening With Mushrooms  
WKSP # 32 | Track: GH

Learn how to bring mushrooms into your home and garden! Find out easy cultivation techniques for growing mushrooms in woodchips, logs, and straw.

Directions: 125 Montague Road, North Amherst, MA 01002. From the Umass Campus, Head North on North Pleasant street for 1.2 miles. Go straight through the traffic light and bear right onto Montague Rd. 125 Montague Road is located at the corner of Summer street a large yellow Victorian house.

Willie Crosby, Owner of Fungi Ally, has been growing mushrooms for 4 years.

The State of Organic Ag at the Massachusetts State House  
Campus Center 811-15 | WKSP # 33

The formal 2015-2016 Massachusetts legislative session has just ended. Let’s talk about what happened, what’s next, and what’s important to YOU, including issues like GMO labeling, protecting pollinators, valuing farms, raw milk and more…

Amie Lindenboim, Policy Organizer for NOFA/Mass, attorney, and vegetable gardener in Brookline, MA.

Martin Dagoberto, Campaign Coordinator, MA Right to Know GMOs. Food sovereignty organizer, agroecology researcher in Colrain MA.
Excel Spreadsheets for Small Scale Farms
Campus Center 805-09 | WKSP # 34 | Track: BF

Improve your farm planning, workflow, and record keeping systems with functional and presentable excel documents. We will work together to create a sample budget and crop planning worksheet from scratch, and in doing so cover basic calculations, formatting, drop downs, lookup tables, if/then statements, and graphs/charts. Participants are encouraged to bring a laptop!

Nick Berini, Engineer-turned-farmer, currently assistant manager at Quail Hill Farm.

Organic Pest & Disease Management for Urban Farms
Campus Center 911-15 | WKSP # 35 | Track: FJ

We will identify the common pests and diseases we see in our work in the greater Boston area, and discuss both standard and more creative management strategies! We’ll focus on concerns specific to urban and suburban areas, such as maintaining plant health in small spaces, animal pests, and safer management options for education gardens.

Laura Feddersen, Director of Horticulture at Green City Growers.

Medicinal Mushrooms
Campus Center 174-76 | WKSP # 36

This workshop will go over different varieties of medicinal mushrooms, their historical use, and what grows native to New England. We will go over identification and methods of preparation. This is a good workshop for people who already have a background with fungi and foraging for edibles!

Jon Carver, Head mycologist at North Spore Mushroom Co. and holds a masters degree in Mycology.
Matt McInnis, Co-owner of North Spore Mushroom Co., avid forager, and makes medicinal mushroom tinctures and teas.

Getting to the Root: White Privilege in the Food System
Campus Center 903 | WKSP # 37 | Track: FJ

In this workshop we’ll look at food system inequities, analyze our own power, privilege, and competencies as makers of change, and discuss possible solutions white culture can implement for a more just and equitable food system.


Season Extension Strategies
Campus Center 162-75 | WKSP # 38 | Track: BF

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

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

Soils Part 1: What’s Going on Down There
Campus Center Marriott Center | WKSP # 39 | Track: CS

What is the relationship between plants and their soil? What is soil structure? What is the biological soil activity actually doing? In this workshop we will dive into gaining a beyond basics understanding of what goes on underneath our feet at our farms and gardens.

Dan Kittredge, Eclectic, farmer, NGO Director, focused on systemic solutions.

Low Intervention Organic Fruit Production
Campus Center Amherst Room | WKSP # 40 | Track: CS

We will discuss apples, peaches, pears, plums, grapes, blueberries and red raspberries (and some minor fruit) and what we do for them from March – November. Our focus will be on fertility, pruning, integrative cropping and products. We don’t practice pest and disease prevention management and have 35 years of experience with certified fruit.

Julie Rawson, Wild about fruit.
Jack Kittredge, Fruit enthusiast.

Farming Is Risky Business
Campus Center 905-09 | WKSP # 41

Farmers will receive education on a variety of risk management tools to help evaluate risk on your farm. You will be guided through a SWOT (strength, weakness, opportunity, threats) analysis exercise on a Massachusetts farm.

Paul Russell, Works with UMass Extension Risk Management Education.
Thomas Smiarowski, Works with UMass Extension Risk Management Education.
Farmer Co-ops for More Efficient Marketing  
Campus Center 803 | WKSP # 42
Learn how co-operative enterprise is a powerful tool for farmers seeking more efficient marketing and a more sustainable food system. We will explore examples from our region, steps to establishing a co-op, advice for effective governance and collaboration, and opportunities to access grant resources to support your ideas.

Roger Noonan, President, New England Farmers Union (NEFU).  
Erbin Crowell, Executive Director, Neighboring Food Co-op Association; Vice President, NEFU.

Is My Beef Finished?  
Campus Center 168C | WKSP # 43
Discuss ways a farmer can identify when their beef is finished, to produce consistent, quality grass fed beef.

Matthew Koziol, New grass and cattle farmer driving top quality MA beef.

Building a Net-Zero Green Home: One Person’s Experience  
Campus Center 811-15 | WKSP # 44
Building “green” in today’s world is easier and more cost effective than ever before. Elizabeth will talk about how she built a net-zero 2,375 square foot home (90% or more of the energy to heat and power the home comes from renewable energy). She’ll discuss techniques she used and compare the costs to traditional building.

Elizabeth Marks, Owner of Making the Turn Farm and built a net-zero home.

Herbal Approaches to Lyme Disease  
Campus Center 917 | WKSP # 45 | Track: HN
Informed by the new edition of Stephen Harrod Buhner’s, Healing Lyme, as well as his Herbal Antibiotics and Herbal Antivirals, we will explore the benefits of plant medicine in fighting bacterial and viral illness and building our bodies’ resistance. Great promise lies in plant medicines as antibiotics become less effective.

Sarah Stockwell-Arthen, Remedy-maker at Hilltown Herbals in Cummington, MA.

Goat Farming  
Pond Lawn | WKSP # 46
From choosing breeds and creating housing, to breeding, kid rearing and milking Jennifer will help you get started or make improvements by sharing her significant experience and insights.

Jennifer Poirier, Operator of The Shepherd’s Gate Farm in Holland, MA has 30+ years experience raising dairy goats.

Year-Round Indoor Salad Gardening  
Campus Center 904-08 | WKSP # 47 | Track: GH
This workshop will focus on growing a steady supply of greens from soil-sprouts. Each person will plant a tray to take home with them. At the end of the class there will be a fresh salad served to sample these gourmet greens. Low-Tech method, No-Grow-Lights approach to an abundant harvest all year round.

Peter Burke, Author; has been teaching classes on Indoor Salad Gardening since 2006.

Finding, Assessing & Securing Farmland  
Campus Center 163C | WKSP # 48 | Track: BF
A comprehensive overview of strategies, considerations, and resources for achieving secure access to farmland. Learn ways to find farm properties and assess their suitability for your farm plan. We’ll consider traditional and creative land access options and how to achieve the most appropriate tenure for each unique situation.

Rachel Murray, Connecticut Field Agent, Land For Good.  
Kathy Ruhf, Senior Program Director, Land For Good.
SATURDAY 10:00am

Social & Racial Justice Panel Discussion  
Campus Center Amherst Room | WKSP # 49 | Track: FJ
Join local food justice leaders for a “roll up our sleeves” conversation about taking the food movement to the next level. This panel conversation will bring to light emerging solutions for creating a sustainable and racially just food system. Do not come to passively sit back and take notes. This exchange will be raw, honest, and transformative - everyone will leave with important work to get done.

Keynote speaker, Leah Penniman, Farmer, food justice activist and educator, and Co-Owner Soul Fire Farm.  
Karen Washington, Community activist, a community gardener and board member of the New York Botanical Gardens.  
Diana Robinson, National Campaign and Education Coordinator at the Food Chain Workers Alliance.  
Plus other invited guests.

Practical Crop Storage for Winter Sales  
Campus Center 904-08 | WKSP # 50
Offering a range of produce all winter long has many advantages - retaining customers, consistent cash flow, and feeding the community year-round. This workshop will cover the environments required by storage crops, as well as ways to achieve these conditions on different budgets. We will also touch on harvesting, washing, and physiology of storage crops.

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

Financial Planning & Management for Diversified Farms  
Campus Center 162-75 | WKSP # 53
We will review budgeting, profit and loss statements, balance sheet analysis, and borrowing for capitalization for the small, diversified farm.

Dan Kaplan, Farm Manager, Brookfield Farm, since 1994.

Growing Health: 10 Herbs for Backyard Medicine  
Campus Center 804-08 | WKSP # 54 | Track: GH
Feel empowered to grow and make herbal medicine from the garden! Learn Maria’s top 10 easy-to-grow medicinal herbs for the New England garden and how to use them to keep your family healthy and well. We will discuss growing tips, remedy making, safety, and how to address specific health concerns.

Maria Noel Groves RH (AHG), Registered clinical herbalist, runs Wintergreen Botanicals, LLC.

Making Medicinal Ghee: An Ayurvedic Perspective  
Campus Center 174-76 | WKSP # 55 | Track: HN
In Ayurvedic Medicine, ghee is used to prevent and treat ailments that affect digestion, memory, inflammation, joints and immunity. In New England, we have access to high quality local butter to make ghee. Learn to make ghee, then go a step further by adding herbs to make medicinal ghee. Handouts with recipes and taste tests included.

Hannah Jacobson-Hardy, Community herbalist at Sweet Birch Herbals, wellness coach and owner of Full Moon Ghee.  
Jordan Grinstein, Ayurvedic Practitioner and graduate of the Ayurvedic Institute in New Mexico.
Dehydrating Your Harvest for Fun & Health
Campus Center 165-69 | WKSP # 56

Learn how easy it is to dehydrate food and create fun projects. Carrie will show the dehydrator and tools she uses, present samples of projects and explain various dehydrating methods you can use.

Carrie Novak, Avid gardener and owner of 3 acre homestead in North Central Massachusetts.
Daniel Novak, Co-owner of small 3 acre homestead and consumer of dehydrated goods!

Creating a Permaculture Farm
Campus Center 168C | WKSP # 57

Learn how to design your farm using the insights and techniques of permaculture. In this workshop we will explore options for fruits, nuts and berries; wildlife corridors; gravity fed rainwater; silvopasture and orchards; natural buildings for animals, interns, and guests; off grid energy approaches for farms.

Andrew Faust, Permaculture teacher and designer with over 20 years of experience.

Dowsing & Agriculture
Campus Center 911-15 | WKSP # 58

Dowsing has been used for thousands of years in many cultures around the world. Learn how to dowse and how you can employ this skill on your farm. We’ll cover how dowsing can be used in garden layout and design, picking out seeds, and livestock health. Hands-on learning, and a handout will be provided.


Small Scale Beekeeping for Fruit, Veggies, Honey & Fun!
Campus Center 163C | WKSP # 59 | Track: GH

Increase vegetable and fruit yields, protect pollinators, improve local food security and potentially receive a honey bonus. Learn about honeybees’ life cycle, favorite food plants, how to site apiaries, install package bees, collect honeybee swarms, harvest honey and render beeswax. Resources will include nectar plants, equipment needs and potential suppliers.

Sanne Kure-Jensen, Experienced beekeeper, organic grower, agricultural writer and manager of NOFA/RI workshops and outreach.

Soils Part 2: How Do We Unlock Soil Potential?
Campus Center Marriott Center | WKSP # 60 | Track: CS

Having covered the basics and beyond of soils in Part 1, in Part 2 we will look at the intricacies and nuances of bringing your soil and fertility performance to the best it can be. This workshop will be most beneficial if participants attend Part 1.

Dan Kittredge, Eclectic, farmer, NGO Director, focused on systemic solutions.

Work Horses 101
Pond Lawn | WKSP # 61

For those with limited experience and lots of interest, get hands on time, up close and personal with these amazing animals. Learn handling, care, keeping and the basics of how they think, how to work safely around them, and how they can benefit your farming operation.

Kimberly Mastroanni, Works with people and horses, ideally, to both their benefit.
Dale Perkins, Works with people and horses on a small family farm in Rutland, MA.

Starting Out with Organic Pastured Pigs
Campus Center 917 | WKSP # 62 | Track: BF

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

Alice Percy, Has raised certified organic pastured hogs at Treble Ridge Farm for ten years.

Co-operative Enterprise & Sustainability: Why Go Co-op?
Campus Center 803 | WKSP # 63

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

Adam Trott, Staff, Valley Alliance of Worker Co-operatives.
Erbin Crowell, Executive Director, Neighboring Food Co-op Association.
GMO Secrets: What Monsanto Doesn’t Want You to Know
Campus Center 811-15 | WKSP # 64

Discuss the hidden secrets that are seldom disclosed but are part of the research, development, production and marketing of GMO crops and food. Until recently, GMOs and agrochemical residues in and on our food supply have been a well-kept secret. Monsanto’s business plan depends on secrecy, and wishes it was still hush-hush.

Ed Stockman, Co-founder of MA Right To Know GMOs is also a biologist and organic farmer.

Farming, Teaching & Feeding a College Campus
Campus Center 905-09 | WKSP # 65

College food can be great! We grow 25% of our food on campus, & 50% is sourced locally or sustainably. We will share tips about growing, processing, and cooking college food; integrating curriculum and work; maintaining effective communication and management systems; and our commitment to innovation and constant re-evaluation of campus food systems.

Gwyneth Harris, Farm Manager at Sterling College.
Simeon Bittman, Executive Chef at Sterling College.

Tour: UMass Cover Crop Research Plot
WKSP # 66 | Track: AG

Learn about several cover-cropping research projects occurring at UMass Amherst, with visual context. Projects include no-till with mixed cover crops in sweet corn, cover crops for grazing season extension and nematode management, and legumes contributing to the nitrogen needs of brewing barley. We will also introduce new cover crops, such as fava beans and sunhemp.

Directions: Meet at Bowditch Hall.
Masoud Hashemi, UMass Extension Faculty, Sustainable Food and Farming.

Tour: Wild Browse Farm & Sustainability Center
WKSP # 67 | Track: GH

See the change from forest to a productive homestead: gardens, orchards, pastured poultry, solar systems, greenhouse and much more. We will discuss our systems and way of living with the land.

Directions: Take MA-63 N to Bullard Pasture Rd in Wendell. Head west on Eastman Ln. At the traffic circle, take the 1st exit onto N Pleasant St. Continue onto MA-63 N/Montague Rd. Slight right onto Highland St. Turn right onto S Prospect St. Continue straight onto Wendell Rd. Continue onto Montague Rd. Turn right onto Bullard Pasture Rd. 87 Bullard Pasture Road is a dirt road on right (many mailboxes on Montague Rd where you turn onto Bullard Pasture) We are last place on left (3/4 mi). Please continue driving until just before yellow gate- parking lot on right. Walk beyond gate, take path on left down the hill to homestead. Please note cell service is sporadic so do not rely on phone directions.

Sharon Gensler, Homesteading over 30 years; Co-director of Wild Browse Sustainability Center.
Pru Smith, Wellness/life coach, outdoor health educator, yoga instructor, homesteader; Co-director of Wild Browse Sustainability Center.

Real Pickles: The Story of a Co-operative Conversion
Campus Center 803 | WKSP # 68

Learn how Real Pickles made the decision to convert from a sole proprietorship to a worker co-op and explore the process that led to the conversion, including a successful community investment campaign.

Kristin Howard, Founding Member, Real Pickles Co-op.

How to Make Homemade Cheese
Campus Center 174-76 | WKSP # 69 | Track: GH

Explore making chèvre, que fresco, feta, yogurt, and an aged cheese like camembert. Learn the equipment needed, how to source cultures, types of cultures, the different stages each cheese goes through, molds and yeasts and some of the science behind cheese making.

Diana Phillips, Raises goats and makes an assortment of simple to sophisticated cheeses.
Soil Fertility & Optimal Growing Conditions on the Farm or Garden  
Campus Center 162-75 | WKSP # 70 | Track: CS

A crash course in how healthy agricultural soils can be built and managed for great growing results. Explore a step-by-step approach to building an excellent biological soil, tips for avoiding mistakes, and dealing with problems effectively on the farm or in the garden.

John Kenny, Educator and farmer (15 years organic farming). Background in biology, chem, soils.

New Technologies & Unique Set-Ups in Urban Farming  
Campus Center 903 | WKSP # 71 | Track: FJ

Urban farming is taking off in some of the most densely populated places around Greater Boston in interesting, unexpected ways. Learn about the ever-changing landscape of growing technologies that is making this possible and how to apply these techniques at home or in your community.

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

Growing a Holistic, Homestead, Heirloom Apple Orchard  
Campus Center 904-08 | WKSP # 72

A practical presentation and interactive discussion on site selection, planting, pruning, grafting and holistically nurturing heirloom and disease resistant apple varieties. Particular attention will be paid to practices that encourage lower maintenance and easy orchard management. The focus will be on the homestead scale orchard, not commercial, although many of the same principles will still apply.

Jack Mastrianni, Started 10 tree homestead apple orchard 15 years ago, now at 60 trees.

Rotational Grazing & Soil Health  
Campus Center 163C | WKSP # 73 | Track: CS

Learn about rotational grazing techniques, how to understand what your pasture land is capable of producing, and how these tools and thoughtful management relate to soil health and increased productivity.

Dave Llewellyn, 15 years of sustainable agriculture experience with focus on vegetable production, soils and planning.  
Ben Crockett, 10 years experience in variety of farm operations with a focus on ruminants and pasture based farming.

Farm to School: Getting Kids Excited About Eating Vegetables  
Campus Center 911-15 | WKSP # 74

Learn creative ways to integrate locally-grown farm produce and nutrition education into elementary school curriculum through hands-on cooking lessons in the classroom and agricultural education in the school garden. Educators will receive curriculum resources that meet State Standards.

Sandy McKelvey, Founded Hudson Valley Farm to School to teach kids about ag and where their food comes from.

Creating an Holistic Farm Family Goal  
Campus Center 805-09 | WKSP # 75

Learn the three components of a holistic farm family goal. A great opportunity for those who have not yet set a goal or are unsure of which direction to take, leave the class with a draft of a completed goal that can be used in a business plan or simply to gain clarification to better guide your business.

Elizabeth Marks, Biologist with the USDA NRCS in NY and Holistic Management certified educator.  
Sarah Wiliford, Manages East Brook Farm and coordinates HMI’s Beginning Women Farmer Program in NY.

Tour: Starting a Small Scale Mushroom Farm  
WKSP # 76

Explore the opportunities in small-scale mushroom cultivation. We will discuss several different methods for indoor and outdoor cultivation, and investigate which method meets your goals as a potential mushroom grower.

Directions: 311 River Drive, Hadley, MA 01035. From the Umass Campus head South on Massachusetts Ave. Continue straight through the lights for 1 mile. At the ‘T’ intersection turn right onto Roosevelt Street. Take your first left onto Stockbridge Road, continue for 1.3 miles. Turn right onto River Drive. 311 is the second building on the right; it is a concrete warehouse with loading docks. We will meet in the back.

Willie Crosby, Owner of Fungi Ally, has been growing mushrooms for 4 years.
Work Horses 102: Beyond the Basics
Pond Lawn | WKSP # 77

Understand what horses can do for your farm with a hands on learning experience where you will have the opportunity to harness and drive a single or a team of horses. You will also learn harness varieties, proper fit, hitching, other equipment, and safety concerns.

Dale Perkins, Works with people and horses on a small family farm in Rutland, MA.
Kim Mastrianni, Works with people and horses, ideally, to both their benefit.

Tour: No-Till Compost/Biochar Farm Tour
WKSP # 78 | Track: AG

Visit Astarte Farm, a certified organic market Garden in Hadley MA, for a farm tour of their operation using inoculated compost/Biochar blends to accomplish long term fertility goals. There will be a demonstration of their self-loading compost spreader and they will share the results of their No-Till, Biochar/compost system to enhance the soil food web.

Directions: Astarte Farm, 123 West Street, Hadley, MA 01035. Located on the SW side of the Hadley town common, between Rt. 9 and Bay Rd. There are two travel lanes on both side of the town common, both named West St. Traveling west from Amherst toward Northampton on Rt. 9, continue through the main light (Hadley Town Hall, Mr. Donut) past the high school and two convenience store/gas stations. Turn left into the western lane of West St. at Cafe Esselon. Proceed 3/4 of the way down West St. toward Bay Rd and you will see the only blue/green house on the block. Park on the town common and proceed on foot to the second barn, where the tour will begin.

Dan Pratt, After 45 years of messing with soil, this old fart finally has some new ideas.

Getting Started in Beekeeping
Campus Center Amherst Room | WKSP # 79

Learn the basics of the rewarding hobby of keeping honeybees, which pollinate one third of the food we eat. Learn how a beehive works, from queen to drone to worker bee, how to have bees work for you and give you honey. We will cover the essential equipment needed for home-scale production and how to get started.

Roland Sevigny, Gardener, fruit grower, winemaker, MA Beekeeper of the Year: 2000.

World Crops Project
Campus Center 811-15 | WKSP # 80 | Track: FJ

Groundwork Somerville is piloting the growing of crops that might be considered new to the Boston region, but which are familiar to many immigrants living there. This workshop will lead a conversation about advancing racial and health equity by demonstrating the marketability of cultural crops like callilou and gilo in New England.

Jess Bloomer, Program Director at Groundwork Somerville.

Preserving the Harvest: Fermentation 101
Campus Center 168C | WKSP # 81

Learn how to preserve fresh produce in order to reduce food waste, save money, and eat local throughout the year using the time-honored tradition of fermentation. We'll also discuss the healing properties and nutritional importance of fermented foods. Handouts with instructions and recipes will be provided so you feel comfortable fermenting at home!

Angela Davis, Founder of Fermentation Matters, co-founder of NYC Ferments, and Food Education Manager of Just Food.

Making Food Justice Work - A Partnership
Campus Center 905-09 | WKSP # 82 | Track: FJ

Partnerships can assist with addressing issues of race, class, food inequality, and food insecurity. This workshop will look at a practical example of a food justice partnership at work between a farm and an urban agriculture/food justice organization. Participants are encouraged to bring their own experiences to the discussion as well.

Liz O’Gilvie, Board Chair for GTC in Springfield, MA, and Chair of the Springfield Food Policy Council.
Tori Fields, Principle Farmer, Next Barn Over, a social/food justice farm providing produce for GTC’s CSA.
Growing Together: Bridging the Gap Between Urban & Rural Agriculture
Campus Center 804-08 | WKSP # 83 | Track: FJ

Urban and rural farmers are seen as playing entirely different roles in our food system, despite sharing a common goal. Connecting urban and rural farmers creates the basis for a stronger growers network, as well as increases the ability to reach more consumers. We will talk about ways that this gap can be overcome and highlight areas of success and potential.

Bobby Walker, Farmer and Farm Trainer at the Urban Farming Institute
Nataka S. Crayton, Farmer and Support Services Coordinator with the Urban Farming Institute

SATURDAY, During The Fair 3:00-4:30pm

NOFA GRASSROOTS POLICY INPUT WANTED!
Campus Center 904-08 | WKSP # 83a

In this interactive workshop, participants and a panel of Interstate NOFA Policy Committee members will dig into today’s policy landscape. Should hydroponics, nanotechnology, and open net aquaculture pens be allowed in organic certification? Should Congress preempt state GMO labeling laws and push fast-track trade agreements? Should organic check-off be allowed? What issues do you want to bring to the table?

Steve Gilman, Longtime Policy Coordinator for the NOFA Interstate Council.
Elizabeth Henderson, Co-chair of the Interstate NOFA Policy Committee from NY.
Alex Simpson, Co-chair of the Interstate NOFA Policy Committee from NH.

SUNDAY 8:00am

Improving Your Land With Multi-Species Grazing
Campus Center 917 | WKSP # 85

Raising multiple species of livestock on pasture is truly an asset to a farm, from renovating and rotovating land to building organic matter and soil biology. Learn, discuss and share the many different ways various animal groups can graze together as you strive for healthy soils and productive pastures.


Tour: UMass Student Farming Enterprise
WKSP # 86

Tour the UMass Student Farm, which manages 9 acres of certified organic land on the campus of UMass Amherst. The farm produces over 40 vegetable crops as well as a 200 broiler hens using certified organic practices and on-farm slaughtering, and is run by students enrolled in the Sustainable Food and Farming program.

Directions: Agricultural Learning Center, 911 North Pleasant St, Amherst, MA 01003. Drive, or walk, along North Pleasant Street, which is the main road that borders the Campus Pond Lawn. The ALC will be on the right, immediately after Immanuel Lutheran Church and immediately before Wysocki House. Participants should meet in the driveway of the ALC.

Amanda Brown M.Ed., Co-founder of the UMass Student Farming Enterprise, faculty member of the Stockbridge School of Agriculture.

Climate Emergency, Climate Promise
Campus Center 811-15 | WKSP # 87

Over the past two or three years global warming has begun to accelerate markedly and climate scientists have underestimated the scope of anthropogenic climate change. How did that happen? Given that emissions reductions alone are seriously insufficient to address climate, Adam will explore agriculture’s positive contributions and the potential of the new climate paradigm.

Adam Sacks, Executive Director of Biodiversity for a Livable Climate.

Carbon Farming: To Profit the Farm & the Earth
Campus Center Marriott Center | WKSP # 88 | Track: CS

Science demonstrates biology’s power to draw atmospheric carbon into soils, maximize soil water retention, boost crop yields and nutrition, mitigate weather extremes, and enhance the overall resilience of the landscape. We will explore these principles, and discuss practices that we utilize on our 3 acres of vegetables including no/low till, cover crops, various mulches, etc.

Jack Kittredge, Homesteader, organic farmer of 28 years, and author of soil carbon building study.
Julie Rawson, Certified organic farmer of 28 years, carbon farmer, and NOFA/Mass Executive Director.
Urban Agriculture Composting
Campus Center 903 | WKSP # 89 | Track: FJ

Rich will walk you through how urban growers can compost on various scales. At City Farm, a ¾ acre urban farm, Rich and his helpers handle over 12 tons of compost/year.

Richard Pederson, Manager of Southside Community Land Trust’s City Farm in Providence, RI.

Wild Mushrooms of Massachusetts
Campus Center 165-69 | WKSP # 90

Many people are excited to learn about edible wild mushrooms; there are so many delicious varieties! This workshop will help provide the background you need for understanding this fascinating subject. Our slideshow of all-local photography will show participants some amazing local species, and will focus especially on those that are safe for beginners.

Ryan T. Bouchard, Co-president of Southern New England Mushroom Hunting, author of Gourmet Mushrooms of RI.
Emily Schmidt, Co-president of Southern New England Mushroom Hunting.

Tour: Harvest Efficiency & Wash Station Flow
WKSP # 91 | Track: AG

This tour will detail the improvements that Simple Gifts Farm has made to its washroom infrastructure and workflow over the past year. The newly designed wash station accommodates the farm’s need for increased efficiency as it scales up production for an increased market capacity through their planned on-site farm store!

Directions: 1089 North Pleasant Street, Amherst, MA. Head north on North Pleasant Street, which is the main road that borders the Pond Lawn. Simple Gifts Farm will be on the right in less than a mile.

Abigail Clarke, Harvest Manager at Simple Gifts Farm.

Tour: Horse Powered CSA Part 1
WKSP # 92

In the first part of this two-part tour of Natural Roots Farm, we’ll demonstrate how we run our CSA, relying exclusively on horsepower. We’ll use live horsepower demonstrations, on a variety of traditional and innovative implements to illustrate our vegetable production systems. There will be opportunity for lots of discussion!

Directions: 888 Shelburne Falls Road, Conway, MA. Total driving time from UMass is 30 minutes. From the UMass campus, take Rt 116 N to Conway (through Sunderland and Deerfield). Pass the Conway Inn, then fork right towards Shelburne Falls. Take the immediate right onto Shelburne Falls Road, drive 1.7 miles and see Natural Roots Farm on the right hand side. Park in the parking lot (enter at the ‘enter’ sign), and proceed on foot down the hill and over the suspension bridge over the river. Take a left and follow the signs through the field, briefly into the woods, and into the meadow on the left. This workshop will take place in the new barn.

David Fisher, Runs 200 member horse-powered CSA at Natural Roots Farm. Farming for 19 years.

Commercial Organic Seedling Production
Campus Center 168C | WKSP # 93

In 1998, Four Winds Farm started selling seedlings to gardeners. This workshop will cover our seedling production process, including heating the greenhouse with compost, producing potting mix with that compost, and growing and selling seedlings.

Jay Armour, Farming at Four Winds Farm since 1988.

Protecting Your Working Body: Self Care & Ergonomics for Farmers!
Pond Lawn | WKSP # 94

This upbeat and active workshop teaches how to care for your most important tool... your body! Learn anatomy, body mechanics and injury prevention related to farm work’s physical challenges. We will cover frequent problems and ways to prepare, maintain and restore. Take care of your body so it can keep taking care of business!

Nut Trees for the Northeast
Campus Center 805-09 | WKSP # 95

Northeast nut trees provide food, forage, lumber and a host of other goodies. This tour will discuss the juglans group (English and black walnut, butternut, heartnut), hickories, oaks, pine nuts, chestnuts (American & Oriental) and hazel/filberts. Growing and site conditions will be discussed in some detail.

Bill MacKenty, Farmer and horticulturalist.
Connor Hardiman, Horticulturalist

No-Till Intensive Vegetable Production Pt 1
Campus Center Amherst Room | WKSP # 96 | Track: AG & CS

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

Bryan O’Hara, Owner of Tobacco Road Farm in Lebanon CT presents ‘mountains of details’ in a concise, practical and cohesive manner.

Building a Hoophouse Pasture Coop
Campus Center 804-08 | WKSP # 97

David and Pam will share their planning and construction of their new pasture coop for 80 birds. They will detail how and why they chose certain aspects of designing a versatile pasture coop and will have handouts that include plans.

David Turner & Pam Raymond, Raise pastured broilers, layers, pastured pigs and grass-fed beef.

Herbs for Childbearing:
Having a Healthy Pregnancy Without Pills
Campus Center 803 | WKSP # 98 | Track: HN

Learn about the herbs that nourish, take care of common problems and prepare our bodies for birth. There are plenty of herbs that are safe to use throughout pregnancy and in this workshop you will learn to prepare your own teas and tinctures to support your healthy pregnancy.

Rachel Ross, Botanist, Community Herbalist and Midwife.

East West Self-Healing & Health Maintenance Using Traditional Foods
Campus Center 174-76 | WKSP # 99 | Track: HN

Learn to assess your health using a combination of modern biology and Oriental medicine’s use of visual bodily cues to reveal the health of your organs, glands and metabolism. Learn how to choose specific traditional foods to correct imbalances that are seen through Integrative Diagnosis, a system developed by John.

John Kozinski, MEA, Natural health teacher, counselor, researcher, author, shiatsu practitioner and qigong teacher since 1976.

Creating a Learning Plan for Your Development as a Farm
Campus Center 163C | WKSP # 100 | Track: BF

Brittany will review the skills and competencies that farmers need to succeed, and will help you draft your own farm’s learning plan. Farming successfully requires an incredibly diverse skill set. New farmers benefit greatly from learning what skills they should develop and by creating a plan to acquire those skills.

Brittany Overshiner, NOFA/Mass Beginning Farmer Coordinator and Vegetable Farmer.

Farming With Volunteers
Campus Center 911-15 | WKSP # 101

Community Harvest Project is a non-profit farm that relies heavily on volunteer groups. We’ve developed many processes for managing new people every day, to ensure a beneficial experience for all. Join us to learn group management techniques, farm hacks to make tasks easier with many hands, and lessons to incorporate into your activities.

Tori Buerschaper, Education and Outreach Coordinator at Community Harvest Project.
Alicia Cianciola, Program Manager focusing on education and impact at Community Harvest Project.

Cover Crops for the Small Vegetable Farm
Campus Center 162-75 | WKSP # 102

Cover cropping is an indispensable tool for maintaining and building healthy soil. We strive to keep the soil covered as much of the year as possible, while maintaining high yields of tasty, profitable veggies. Learn how to select and establish the right cover crop(s), as well as timing, intercropping, cover crop cocktails, tillage and reduced tillage, weed control and more.

Noah Kellerman, Grew up on Alprilla Farm where he raises vegetables, grains and cattle.
Season Extension in an Era of Climate Whiplash
Campus Center 904-08 | WKSP # 103 | Track: GH

Learn how to extend your gardening season inexpensively and efficiently, getting optimum production through spring, summer and fall even as weather extremes become the norm rather than the exception. Without a greenhouse, we harvested 5978 pounds in 2015 on approximately one-eleventh of an acre, using simple materials and rapid crop turn over.

Steve Walach, Teaches master gardener classes for Bristol Community College, Fall River, MA.

SUNDAY 10:00am

Moving the Carbon Agenda: How Can We Restore Soil Carbon Faster?
Campus Center Amherst Room | WKSP # 104

Join in a practical conversation about what can be done on your own land to restore soil carbon and what is happening locally, regionally, and globally to encourage this practice. Bring your questions, observations and other discussion points for the panel to explore.

Moderator, Dave Llewelyn, (Glywood Farm, NY)
Keynote speaker, Andre Leu, President of the International Federation of Organic Agricultural Movements (IFOAM)
Bryan O’Hara, Owner of Tobacco Road Farm in Lebanon CT presents ‘mountains of details’ in a concise, practical and cohesive manner.
Ben Banks-Dobson (Stone House Farm, NY), and Natural Resources Conservation Service (NRCS)

Pastured Poultry Production Methods
Campus Center 163C | WKSP # 105

Learn to raise birds for meat or eggs on pasture! Gain an understanding of brooder methods, pasture rotational theory and implementation, different options for mobile coops, processing, packaging and marketing for pastured chicken, turkey and duck.

Kristen Kilfoyle, Pastured Livestock Farmer, Polyface Farm/Joel Salatin Intern 2014.

Stormwater Solutions for the Home
Campus Center 805-09 | WKSP # 106

By following the trail of stormwater, explore various methods of retaining runoff onsite through incorporating soft infrastructure such as rain gardens, bioswales, and other techniques of cleaning, slowing, and sinking water. Not only for homeowners, this workshop is relevant for anyone wanting to make positive ecological change in their local communities.

Corrin Meise-Munns, Holds MS in ecological design and planning from The Conway School of Landscape Design.

Whatever Happened to “Organic”?
Campus Center 905-09 | WKSP # 107

Organic agriculture is key to avoiding climate chaos, but less than 1% of US farmland is organic. Activists often believe that “organic” has lost its meaning after being “taken over” by USDA. This discussion is based on Grace’s new memoir, Organic Revolutionary: A Memoir of the Movement for Real Food, Planetary Healing, & Human Liberation.

Grace Gershuny, Author of Organic Revolutionary.

Telling Your Story
Campus Center 804-08 | WKSP # 108

Shoppers are hungry for more than your food – they want stories, too! This workshop will help identify the details of your life and work that catch readers on social media, blogs, labels, and other marketing materials. You’ll leave with words on paper, and a sense of direction for marketing your farm and food enterprises.

Amy Halloran, Teaches food justice, cooking and writing; author of The New Bread Basket.

FarmOS: Open Source Farm Management & Record Keeping
Campus Center 911-15 | WKSP # 109

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

Michael Stenta, Founder and lead developer of farmOS, an open-source farm planning and recordkeeping software application.
Dorn Cox, Open Agricultural Development PhD. Farmer-Researcher at Tuckaway farm. Co-founder of FarmHack, GreenStart Director.
Sustainable Hop Production for Home & Market
Campus Center 811-15 | WKSP # 110 | Track: GH
Learn how to grow hops for home use or to sell to the burgeoning craft brewer market in the Northeastern United States where hops have not been grown commercially for 100 years.

Compost Analysis & Interpretation
Campus Center 165-69 | WKSP # 111 | Track: AG
There are many agricultural, environmental, and regulatory reasons to get a compost analysis and interpret results for plant available nutrient content. How is it done? Come to this workshop to learn how to submit a compost sample for analysis and learn how to calculate the plant available nutrient content of your compost!
Katie Campbell-Nelson, Vegetable Specialist for UMass Extension; conducts research and education for vegetable farmers in MA.

The Other Sweet Trees
Campus Center 917 | WKSP # 112
We all know that sugar maples are the source of maple syrup, but how many know that all other species of maple and members of the juglans and the betula families also yield quality syrup? Learn about overall yields, time of tapping, percent brix, volume of sap throughout the season, quality of syrup, and prices for each.
Bill MacKentley, Farmer and horticulturalist.
Connor Hardiman, Horticulturalist

Tour: Horse Powered CSA Part 2
Pond Lawn | WKSP # 113
In the second part of this two-part tour of Natural Roots Farm, which begins Sunday at 8:00 AM, we will continue to demonstrate traditional and innovative horse drawn equipment in our produce operation. We will also continue to discuss all aspects of running our farm with horsepower.

Directions: 888 Shelburne Falls Road, Conway, MA. Total driving time from UMass is 30 minutes. From the UMass campus, take Rt 116 N to Conway (through Sunderland and Deerfield). Pass the Conway Inn, then fork right towards Shelburne Falls. Take the immediate right onto Shelburne Falls Road, drive 1.7 miles and see Natural Roots Farm on the right hand side. Park in the parking lot (enter at the ‘enter’ sign), and proceed on foot down the hill and over the suspension bridge over the river. Take a left and follow the signs through the field, briefly into the woods, and into the meadow on the left. This workshop will take place in the new barn.
David Fisher, Runs 200 member horse-powered CSA at Natural Roots Farm. Farming for 19 years.

Microbes: Friend or Foe?
Campus Center 174-76 | WKSP # 114 | Track: HN
Digestion and health is dynamic and ever changing modulated by literally trillions of hundreds of different types of microorganisms. We will learn about the anatomy and physiology of the human digestive system, the diverse population of microbes, and how diet, drugs, and environmental factors shape the microbial diversity and our health.
Beth Ingham, Whole Health Educator, Nutritionist, Spacial Dynamics Associate, Science teacher.

How to Be a Healthy Vegan
Campus Center 803 | WKSP # 115
If you’re a new vegan, happily vegan, or vegan-curious, learn everything you need to be sure you’re healthy as well. Explore tips and strategies to help you overcome any obstacle, achieve maximum vegan nutrition and address common concerns about where to get protein, calcium and iron.
Mary Lawrence, Owner of Ahimsa Health & Harmony vegan wellness center and Well on Wheels vegan personal chef service.
Farm-Based Education:
Telling the Story of Food, Land & Farmers
Campus Center 903 | WKSP # 116

Your whole farm is ripe with opportunities for experiential learning! Learn about the many tools you already possess for engaging people of all ages in farm-based learning. Hear examples, and discover how your work with row crops, pastures, washing stations and more are more than enough for you to start your farm based education program.

Vera Simon-Nobes, Coordinator at Farm Based Education Network at Shelburne Farms, VT.

Tour: UMass Franklin Permaculture Garden Tour
WKSP # 117

Enjoy a tour of the Franklin Permaculture Garden. In 2010, the Franklin Permaculture Garden was transformed from a grass lawn into an edible, educational, biodiverse growing space. Xochiquetzal will provide a history of the project, explanations of design elements, exploration of permaculture principles at work in the garden, and introductions to lesser known perennial plants, including plant tastings.

Directions: Franklin Dining Commons (260 Stockbridge Road, Amherst, MA 01003).

Xochiquetzal Salazar, Certified Permaculture Designer and manager of the UMass Permaculture gardens.

Tour: Wild Medicinals Plant Walk
WKSP # 118

This walk will explore the wild edges of the UMass Amherst campus in search of medicinal herbs, trees, and shrubs commonly found in the northeast. Learn plant ID and botany, herbal ecology, harvest guidelines, medicinal uses, edibility, and medicine-making tips, and leave with a profound respect for the healing power of plants!

Directions: Meet on the Pond Lawn.

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

Labor Saving Practices in a High Tunnel
Campus Center 904-08 | WKSP # 119

Irrigation controls, paperpot transplanters, greens harvesters, harvest carts and totes, fold up end walls, manure spreaders in the tunnel – all of these can save time and dollars in your tunnel. See what has worked and not through 10 years of experimenting and working towards more efficient methods of high tunnel growing.

Andy Fellenz, Organic Fruit and Vegetable Coordinator, NOFA NY

Honeybees & Beekeeping
Campus Center 168C | WKSP # 120

Honeybees pollinate 1/3 of our food! This class is an introduction to honeybees and beekeeping – great for folks interested in beekeeping, or who are simply curious about this incredible species.


Sowing Food Sovereignty:
Women Empowering & Feeding Venezuela
Marriott Center | WKSP # 121

Venezuela has long been dependent on food imports, and with the plunge in global oil prices, comprising 95% of the nation’s revenue, Venezuelan citizens are faced with a food crisis. This workshop will discuss the female-lead urban and rural movement for food sovereignty, from the cutting-edge Seed Law to the traditional Venezuelan version of permaculture.

Maria Sanchez Cron, Has been helping people empower themselves through food and mindfulness for 20 years.
Omar Sierra, Deputy Consul General of Venezuela in Boston.
Quincy Saul, Organizer, writer, musician, and co-founder of Ecosocialist Horizons.

Sunday 1:00pm

Ecological Landscaping Welcomes Wildlife
Campus Center 904-08 | WKSP # 122

Gardeners will learn about designing landscapes with habitat and food for wildlife. By using native and ornamental plants with low-input needs, gardeners reduce garden toxins, maintenance needs and costs while encouraging wildlife diversity.

Sanne Kure-Jensen, Experienced beekeeper, organic grower, agricultural writer and manager of NOFA/RI workshops and outreach.

Organic Farming in Cuba Today
Campus Center 163C | WKSP # 123

Howard will share a detailed pictorial and descriptive tour of Cuba’s agroecological farms. Cuba, by necessity, has emerged as a leading practitioner of organic methods on a very low input model that incorporate worm farming, hard work and making do without outside inputs. Howard traveled twice to Cuba in 2015 representing NOFA VT.

Farm Business: Selling Wholesale, Branding & Marketing Your Products  
Campus Center 911-15 | WKSP # 124
Sharing insight and advice from a team of chefs and farmers, this session will outline how producers can adopt technology on their farms, boats, and at their workshops to help sell product before harvest, cultivation, or even a seed is planted. You will gain an understanding of marketing, advertising and branding to position yourself in the wholesale market.

Matt Tortora, 10 year-US Navy Combat War Veteran with a passion for the Culinary Arts.
Max Hence, 9 year Army Veteran and organic farmer/forester with over 20 years of experience as an entrepreneur.

Making & Using Your Own Herbal Honeys  
Campus Center 165-69 | WKSP # 125 | Track: HN
Preserving your herbs in honey has many benefits! Honey is a delicious, locally available resource with an endless shelf life, and it effectively extracts a wide range of medicinal constituents. This workshop will share techniques for preserving both fresh and dried herbs, medicinal uses, and favorite recipes.

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

Who’s Afraid of Animal Fats?  
Campus Center 805-09 | WKSP # 126 | Track: HN
New research is proving that natural animal fats do not cause heart disease or other chronic conditions. Find out why old-fashioned animal fats like pastured lard, tallow and chicken fat actually prevent heart disease, supply valuable fat-soluble vitamins not found in plant fats, and belong in a healthy diet.

Brigitta Jansen, Completing Masters degree in Human Nutrition while working as a health coach.

Small Batch Vegetable Fermentation & Recipe Development  
Campus Center 168C | WKSP # 127
Learn key concepts necessary for making delicious lacto-fermented vegetables at home. Heather will cover vegetable selection, salt concentration and ideal fermentation temperatures, and discuss an easy approach to developing small batch kraut recipes. There will be a kraut making demonstration and the opportunity to taste a few unique small batch ferments.

Heather Wernimont, Fermentation Educator and Vegetable Manager at Real Pickles.

Hybrid Seeds: Are They Worth the Cost?  
Campus Center 174-76 | WKSP # 128
What are hybrids and why do they cost so much? This workshop will explain what hybrid crops are, how they are developed, and the potential advantages they bring to your farm. We will discuss how the seed is produced, and whether the additional costs of production are worth the advantages that growing hybrid crops brings.

Dr. Jason Cavatorta, Plant breeder and owner of EarthWork Seeds.

Organic No-Till Vegetable Production  
Campus Center 162-75 | WKSP # 129 | Track: AG & CS
Four Winds Farm has been no-till since 1995, utilizing permanent beds and system of weed control with generous applications of compost. This workshop will discuss our switch to no-till, how our compost is made and applied, and will take participants on a season-long journey of the production of different crops in a no-till environment.

Jay Armour, Farming at Four Winds Farm since 1988.

Tour: Mechanical Cultivation at Simple Gifts Farm  
WKSP # 130 | Track: BF
This tour will include a basic tour of Simple Gifts Farm, with a focus on the systems we use to control weeds and to cut down on hand work in the fields.

Directions: 1089 North Pleasant Street, Amherst, MA. Head north on North Pleasant Street, which is the main road that borders the Pond Lawn. Simple Gifts Farm will be on the right in less than a mile.

Jeremy Barker Plotkin, Vegetable grower on a mid-sized, organic farm.

Cultivating the Soil & Soul: Integrating Farming with Personal Growth, Community Building and Spirituality  
Campus Center 811-15 | WKSP # 131
How do we use farming as a way of teaching and learning the fundamentals of ecology, religion and spirituality and how can weeding, harvesting and pickling provide the backdrop for personal growth and community building? In this workshop Shamu will share some of the powerful synthesis that happens when these elements are integrated.

Shamu Sadeh, Founder & Director of the Adamah Fellowship, professor, and community builder.
Intensive Silvopastoral Systems for the Northeast
Campus Center 804-08 | WKSP # 132

Intensive silvopastures use densely-planted woody fodder shrubs in combination with pasture and full-sized trees to increase productivity and biodiversity. Get an overview of intensive silvopastures research, done mostly in the tropics, and hear proposed ways to adapt it to the cold Northeast.

Eli Roberts, Master of Forestry Candidate Yale University.

No-Till Intensive Vegetable Production Pt 2
Campus Center Amherst Room | WKSP # 133 | Track: AG & CS

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

Bryan O’Hara, Owner of Tobacco Road Farm in Lebanon CT presents ‘mountains of details’ in a concise, practical and cohesive manner.

Farmer Advocacy for Better Animal Welfare
Campus Center 803 | WKSP # 135

The ASPCA and The Humane Society of the United States will discuss how national animal welfare groups are advocating for, supporting, and collaborating with humane farmers. Topics include: HSUS agriculture advisory councils, ASPCA tools to help farmers adopt welfare certifications, ag-gag (anti-whistle blower legislation), confinement bans (including the Massachusetts ballot initiative).

Stephanie Harris, MA State Director, Humane Society of the U.S and Citizens for Farm Animal Protection.
Daisy Freund, Director, ASPCA farm animal welfare.

Community Resiliency through Crop Surplus Management
Campus Center 903 | WKSP # 136

Attendees will learn an array of surplus management techniques, ranging from grassroots gleaning to large-scale accumulating and processing, as modeled by Salvation Farms. We will offer collaborative strategies for using existing resources to reduce food waste and how managing surplus fruits and vegetables can lead to greater community food independence, farm appreciation, and social change.

Julia Scheier, AmeriCorps VISTA member, serving Salvation Farms’ Vermont Commodity Program.
Karissa Smith, AmeriCorps VISTA member, has spent a year serving Salvation Farms’ Vermont Gleaning Collective.

Join these family farmers

Pete and Gerry’s started as a family egg farm more than sixty years ago. Rather than becoming a large factory farm, we have grown by recruiting small family farms to produce eggs for us.

We recently added a new brand – Carol’s Pasture Raised Organic Eggs. These premium eggs are produced on very small farms in flocks of 2500 hens under rigorous Certified Humane™ pasture-raised standards. We’re looking for family farmers who would like to produce these eggs for us.

Interested? Contact Karl Johnson at karl@peteandgerrys.com or 603-638-2034.

PETE And GERRY’S ORGANIC EGGS

Pete & Gerry’s Organics, LLC, Monroe NH 03771 • www.peteandgerrys.com
YOUTH CONFERENCE

CHILDREN’S CONFERENCE

Check-in: The Children’s Conference will be based in the Cape Cod Lounge located in the Student Union. 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 name tag with cell phone numbers for their guardians at the Conference. If you do not have a cell phone, we will request a list of locations where you might be found, especially if you are the parent of a 2-4 year old child. Children without name tags will not be admitted into the Children’s Conference area or workshops. Children 2-4 years old will be with experienced caretakers. They will have opportunities for various activities, indoor and outdoor. A change of clothes and diapers are recommended.

Workshops: All Children 5 to 12 years must be signed in by their guardian before and after workshops. There will be workshop sign-up sheets for the entire conference. Workshops will have a maximum number of attendees and are first come-first served. Guardians are encouraged to assist children in planning their first, second and third choice of workshops in each time slot by studying the offerings 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 60 and detailed by timeslot starting on page 114.

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.

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 2017. We welcome parents as presenters!

Questions: The on-site Children’s Coordinator is Tad Hitchcock 617-694-9653, tadhitchcock55@gmail.com. For questions preceding the conference, contact Valerie Walton at aallspice@aol.com or 617-694-9656.

Keynote Childcare: During the Friday night keynote, childcare will be offered in the Cape Cod Lounge located in the Student Union from 7:15 - 9:15 pm. During the Saturday night keynote, childcare will be offered in the same space for the same period of time. On Saturday, August 13, 7:30 - 9pm, the Cape Cod Lounge will also be the location for “Drumming Journey with Steve Leicach”. Children 5-12 are welcome to attend with or without parents. Children 2-4 are welcome with a parent or guardian.

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

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

TEEN CONFERENCE

Come meet other teenagers from all over the Northeast for a weekend of good fun, delicious food, and fun things that you can learn about organic food, farming, and ecological sustainability. You are the future of NOFA. Come learn and grow stronger!

Workshops: Teen workshops are geared toward ages 13-17. We will be using the UPUB in the Campus Center as a workshop space and meeting place. It is here that we will attend informative, challenging workshops and eat yummy organic snacks. Teens are encouraged to attend workshops with other teens but may also attend any adult or child workshops. Regardless of which workshops you attend, stop by the UPUB at the beginning and end of each conference day or for the snack break after the first workshop to find others your age. Read about the teen workshops, listed on the grid on page 52 and detailed by timeslot starting on page 65.
**Items to Bring:** Bring musical instruments (with a plan for where you will store them safely). Music is always an important part of any gathering. It would be great to share songs that are meaningful to the organic movement or just songs that bring us together for good times and good memories. It would be a wonderful contribution to the NOFA community if we could bring a song from our teen community to march to in the parade, Saturday at 3:00 pm with the children and NOFA banners. Musician, Tad Hitchcock, will be presenting a workshop for age 10 and up in the Cape Cod Lounge at 10am on Saturday to prepare music for the parade.

**Items Not to Bring:** We would love for participants to interact and participate fully in the activities so we strive for a ‘device free’ environment.

**Feedback:** We hope that teens will take the time to give written and verbal feedback on the workshops they attend and workshops they would like to attend or to present in the future. We hope that through these discussions the teens can take more ownership of their portion of the annual NOFA Summer Conference.

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**YOUTH WORKSHOP DESCRIPTIONS**

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**FRIDAY 2:00pm**

**Birdhouse Decorating**
*WKSP # 137*

Birds are pollinators for our trees and garden plants, and they also can help to eliminate garden pests! Come paint and create your own birdhouse at this hands-on workshop.

**Jessica Downing**, Middle school science teacher with a M.Ed in Science Education

**Climbing Into Compost!**
*WKSP # 138*

Construct a compost bin out of reused pallets that you can easily replicate at home. We will talk about compost maintenance and answer any specific questions about how to use the bins we’ll build!

**Emma Lindale**, Farms at her high school and does agricultural education at Red Gate Farm.

**Erin Kassis**, Agricultural experiential educator.

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**Spinning Wool for Kids**
*WKSP # 139*

We will spin wool into yarn and thread using our hands and a stick. Workshop limited to 10 participants.

**Michael Greenberg**, Software Engineer by day, organic farmer by night.

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**Young Ninjas in Training—Future Community Leaders**
*WKSP # 141*

Train like a Ninja, eat like a Ninja and be like a Ninja. In training we will do some fun physical activities and mindful movement. We will talk about nutrition and growing our own food. Being like a Ninja involves self expression, empowerment and being a community leader.

**Tiffany La Shae**, Farmer, activist and educator.

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**FRIDAY 4:00pm**

**Building Fairy Houses**
*WKSP # 142*

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.

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**Let’s Feed Our Garbage to the Worms**
*WKSP # 143*

We’ll observe and learn all about Red Wiggler worms, their life cycle, habitat, and care, as we put together our own worm bin for composting all our food scraps from this weekend.

**Marie Patrice Masse**, Raises worms, composts with worms, does programs on vermi-composting.

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**Botanical Printing & Natural Dyeing**
*WKSP # 144*

We’re going to turn old tees into new clothing and accessories. You can work from instructions, or your own ideas. Supplies will be provided, but please also feel free to bring things from home!

**Rachel Asarnow**, Artist, organic gardener and teacher.
For the Love of Bees
WKSP # 145
Create a small hand-made bee house for docile mason bees and melt down honey-bee beeswax to create a lip balm salve! Participants will get to keep both their bee house and their lip balm.

Jessica Downing, Middle school science teacher with a M.Ed in Science Education

SATURDAY 8:00am

WHAT’S THE BUZZ? Bees & Beekeeping
WKSP # 146
Learn about honeybees & their importance to the diversity of our food supply and also learn skills in working with bees wax.

Mel Gadd, Beekeeper at Drumlin Farm & Wildlife Sanctuary.

Silly Ducks!
WKSP # 147
Learn about ducks by reading books, singing duck songs and getting hold and pet them!

Cheri Robartes, Music teacher, homesteader.

Re-Purposed T-shirts!
WKSP # 148
We’re going to turn old tees into new clothing and accessories. You can work from instructions, or your own ideas. Supplies will be provided, but please also feel free to bring things from home!

Rachel Asarnow, Artist, organic gardener and teacher.

Maximizing Harvest with Dehydrating
WKSP # 149
CSA shares, local vegetable producers and home gardens often bring waste from their abundance. By utilizing proper dehydrating techniques, you can reduce waste and enjoy harvest year round!

Sandra Bemis, Recent graduate of Endicott College, beekeeper, works in CSA at Appleton Farms.
Jill Bemis, Beekeeper and farm retail manager with The Trustees.

SATURDAY 10:00am

Goats & Gelato in a Bag
WKSP # 150
Meet our goats, learn how to raise them and learn how to use thier milk to make Gelato in a bag.

Jennifer Poirier, 30+ years experience raising dairy goats.

Stories, Dance, & Parade Songs
WKSP # 151
We will have fun making music and prepare a song for the parade at 3pm!

Tad Hitchcock, Music Teacher, Musician, Gardener, Beekeeper and Father.

Beads From Trees
WKSP # 152
Discover the craft of making beautiful Beads From Trees. Once you learn how to choose the right twigs from a variety of common woody plants you will learn how to string the beads with other wild plant materials to create wearable art or mobiles to take home with you.

Judy Isacoff, Environmental educator, nature writer / columnist & landaxter.

Saving Seeds: Re-learning an Ancient Practice
WKSP # 153
Growing crops for their seeds is an ancient practice at the heart of food justice, sustainable gardening and farming. Learn how to grow and process seed crops to save money and promote biodiversity. Poughkeepsie Farm Project’s education team will show you how to save seeds in your garden or on your farm.

Ellie Limpert, Nutritionist and Education Manager at Poughkeepsie Farm Project.
Jamie Levato, Education Director of Poughkeepsie Farm Project.

Parade Prep
WKSP # 154
We will be creating hats and adornments, noise makers and pretty things to carry in the parade. We will also practice some songs to sing in the parade as well. We welcome teens and adult volunteers to join the fun!

Children Conference Staff and Volunteers, Crafty, decorative extraordinaires!
Pollinators in a Pickle
WKSP # 155
Teens 13-17
Learn how you can play an important role in healing the earth by restoring lost landscapes and wildlife habitat. We will practice being citizen scientists by engaging in hands-on activities (such as a jeopardy game and a pollinator rap) that help us understand pollinators and their essential role in the food chain.

Barbara Passero, Uses methods learned from science teachers to develop fun, engaging outdoor education programs.
Jean Devine, Passionate about healing the Earth through hands-on, project-based environmental education programs.

Parade Prep Volunteer
WKSP # 156
Teens 13-17
Have fun and help the staff at the Children’s Conference prepare for the parade! For those of you who love working with children we are always on the lookout for future staff and presenters, so come and introduce yourselves!

Children’s Conference Staff

SUNDAY 8:00am

Food Origins
WKSP # 157
Children 7-12
Discuss the whole food and geographic origins of their favorite foods. Learn the whole foods that make up dishes like pizza and trace those ingredients back across the globe to their ethnic origins.

Ava Bynum, Executive Director of Hudson Valley Seed.

Fun Recipes with Herbs
WKSP # 158
Teens 13-17
We will get to know some relatively common wild and easy to grow herbs. We will learn about growing, harvesting, storing, and the medicinal properties of these wonderful plants. We’ll make some fun, simple recipes for organic body care products, such as herbal oils, healing salves, teas, lip balms, and bath salts.

Clare Caldwell, Farmer at Many Hands Organic Farm in Barre, MA who loves being in the kitchen with her two daughters making “potions”.

Knots for Farming & Living
WKSP # 159
Teens 13-17
Knots are an essential farming and living skill. Michael will teach using muscle memory so when you need a knot quickly, and your mind is confused, your hands will know what to do. We will explore important knots for the farmer; then learn how to make lanyards and buttons for clothing.

Michael Greenberg, Software Engineer by day, organic farmer by night.

Buttons, Art with a Pinback
WKSP # 160
Teens 13-17
Using collage material and original art we will make 1” and 2 1/4” buttons.

Mieke Geffen, BFA from Boston Museum School.

SUNDAY 10:00am

Chef in the Classroom: Hands on Cooking with Local Farm Vegetables
WKSP # 161
Children 5-12
This is a cooking class that will feature a local, fresh vegetable. Kids will learn all about that vegetable: fun facts, health benefits, and then they will make a recipe using that vegetable.

Sandy McKelvey, Founder of Hudson Valley Farm to School teaching kids where there food comes from.

Buttons, Art with a Pinback
WKSP # 162
Children 9-12
Using collage material and original art we will make 1” and 2 1/4” buttons.

Mieke Geffen, BFA from Boston Museum School.

Wind Fun(damentals)
WKSP # 163
Children 5-18
Learn to harness the wind for energy by comparing pinwheels and make predictions on their speed. We will also design sails on a boat and test them on a string track.

Rocco MacLachlan, Self-proclaimed tinkerer and collector of “stuff”
Jeremy MacLachlan, Rocco’s helper and side-kick
Pollinators & What They Need
WKSP # 164

Learn the habitat needs of beneficial insects and how to support them in your backyard, woods, farm, school or churchyard.

Ellen Sousa, Author at Turkey Hill Brook Farm, Spencer MA and owner of native plant nursery.

SUNDAY 1:00pm

Playing Fowl:
Caring for Our Chicken Friends
WKSP # 165

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, Homeschool mom who has been raising backyard birds and critters for thirteen years.
Kristy Delfause, Retired elementary librarian from Brooklyn; avid gardener; likes farm animals.

Working Together to Keep the Oceans Clean
WKSP # 166

In a contained tub of water, attendees will participate in a hands-on reenactment of how ocean pollution happens, and how difficult it is to clean up. We will work together as a group and try our best to clean up an oil spill, and then we’ll use the ocean trash to make vertical gardens!

Eaden Marti, Has been going to NOFA since he was four. He loves being outside and exploring nature.
Anais Sidonia, Has been going to NOFA for nine years. She loves ocean life, crafting, and vegetables.

Yoga & Percussion
WKSP # 167

Get ready for a fun-filled weekend! We will learn a 10 minute yoga workout that you can use to start each day, play some music with hand held percussion instruments, and teens can discuss plans for what they will attend over the weekend.

Valerie Walton, Youth Conference Coordinator, Gardener, Musician, and Parent
Meat & Seafood Market
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<td>Pamela Kimball, 36 Smith Road Warwick, MA 01378 978-790-9476, <a href="mailto:sacredlifewoman@gmail.com">sacredlifewoman@gmail.com</a></td>
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<td>40, 88</td>
<td>Jack Kittredge, 411 Sheldon Road, Barre, MA 01005 978-355-2853, <a href="mailto:jack@nofamass.org">jack@nofamass.org</a></td>
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<td>39, 60</td>
<td>Dan Kittredge, 24 Hillside Rd, North Brookfield, MA 01535 978-257-2627, <a href="mailto:dan@bionutrient.org">dan@bionutrient.org</a></td>
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<td>John Kozinski, MEA, 3425, Main St. Unit 1015, Becket, MA 01223 413-623-5925, <a href="mailto:macrobiotic@macrobiotic.com">macrobiotic@macrobiotic.com</a></td>
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<td>Matthew Koziol, 125 Lakeshore Drive, West Brookfield, MA 01585 413-575-3726, <a href="mailto:matthewkoziol@hotmail.com">matthewkoziol@hotmail.com</a></td>
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<td>Sanne Kure-Jensen, 56 Lawton Brook Lane, Portsmouth, RI 02871 401-569-3303, <a href="mailto:sannek-j@outlook.com">sannek-j@outlook.com</a></td>
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<td>Tiffany La Shae, 6040 Park Manor Drive, Dallas, TX 75241 214-497-1144, <a href="mailto:farmertiffanylashae@gmail.com">farmertiffanylashae@gmail.com</a></td>
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<td><strong>Mary Lawrence</strong>, 76 Saxon Road, Wethersfield, CT 06109 860-985-1645, <a href="mailto:mary@wellonwheels.com">mary@wellonwheels.com</a></td>
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<td><strong>Amy LeBlanc</strong>, P.O. Box 273, East Wilton, ME 04234 207-778-2685, <a href="mailto:amy@whitehillfarm.com">amy@whitehillfarm.com</a></td>
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<td>104,  Intensive</td>
<td><strong>Andre Leu</strong>, Daintree, Queensland, Australia <a href="mailto:andrelieu.al@gmail.com">andrelieu.al@gmail.com</a></td>
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<td><strong>Carly Leusner</strong>, 1 Honey Hill, Cummington, MA 01026 413-588-6881, <a href="mailto:Carly.Leusner@gmail.com">Carly.Leusner@gmail.com</a></td>
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<td>4, 153</td>
<td><strong>Jamie Levato</strong>, PO Box 3143, Poughkeepsie, NY 12603 845-475-2734, <a href="mailto:jamie@farmproject.org">jamie@farmproject.org</a></td>
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<td><strong>Claudia Lewis</strong>, 4 Rockwood Rd, Warwick, MA 01378 978.544.2488, <a href="mailto:all.one.daydream@gmail.com">all.one.daydream@gmail.com</a></td>
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<td><strong>Ellie Limpert</strong>, PO Box 3143, Poughkeepsie, NY 12603 845-475-2734, <a href="mailto:ellie@farmproject.org">ellie@farmproject.org</a></td>
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<td><strong>Emma Lindale</strong>, 33 Highland Ave., Northfield, MA 01360 413-325-7373, <a href="mailto:elindale17@nmhschool.org">elindale17@nmhschool.org</a></td>
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<td><strong>Amie Lindenboim</strong>, 66 Chestnut St., Apt. 1, Brookline, MA 02445 206-713-3331, <a href="mailto:amie.lindenboim@gmail.com">amie.lindenboim@gmail.com</a></td>
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<td><strong>Dave Llewellyn</strong>, P.O. Box 157, Cold Spring, NY 10516 845-265-3338, <a href="mailto:dllewellyn@glynnwood.org">dllewellyn@glynnwood.org</a></td>
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<td><strong>Carolyn Llewellyn</strong>, P.O. Box 157, Cold Spring, NY 10516 201-661-3373, <a href="mailto:pchamsia@yahoo.com">pchamsia@yahoo.com</a></td>
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<td><strong>Bill MacKenty</strong>, 325 St. Hwy 345, Potsdam, NY, 13676 315-265-6739, <a href="mailto:trees@SLN.potsdam.ny.us">trees@SLN.potsdam.ny.us</a></td>
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<td><strong>Rocco MacLachlan</strong>, 1075 High Pond Rd, Brandon, VT 05733 802-247-4960, <a href="mailto:1980dodge@gmail.com">1980dodge@gmail.com</a></td>
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<td><strong>Jeremy MacLachlan</strong>, 1075 High Pond Rd, Brandon, VT 05733 802-247-4960, <a href="mailto:1980dodge@gmail.com">1980dodge@gmail.com</a></td>
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<td><strong>Chris Mancini</strong>, 24 Park St. #7, Somerville, MA 02143 617-628-9988, <a href="mailto:chris@groundworksomerville.org">chris@groundworksomerville.org</a></td>
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<td><strong>Elizabeth Marks</strong>, 460 Bashford Road, Valatie, NY 12184 518-967-9476, <a href="mailto:elizabeth.marks@ny.usda.gov">elizabeth.marks@ny.usda.gov</a></td>
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<td><strong>Eaden Marti</strong>, 4 Rockwood Road, Warwick, MA 01378 978-544-2488, <a href="mailto:t.g.philipe@gmail.com">t.g.philipe@gmail.com</a></td>
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<td><strong>MariePatrice Masse</strong>, 150 North Shore Drive, Stow, MA 01775 978-579-0897, <a href="mailto:mariepatrice@gmail.com">mariepatrice@gmail.com</a></td>
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<td><strong>Jack Matrianni</strong>, 277 Holden Hill Road, Langdon, NH 03602 603-835-6488, <a href="mailto:jamastriani@yahoo.com">jamastriani@yahoo.com</a></td>
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<td><strong>Kimberly Matrianni</strong>, 277 Holden Hill Rd., Langdon, NH 03602 603-835-6488, <a href="mailto:kimmatrianni@yahoo.com">kimmatrianni@yahoo.com</a></td>
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<td><strong>Melinda McCreven</strong>, PO Box 103, Montague, MA 01351 413-325-4896, <a href="mailto:gardeningartstherapy@gmail.com">gardeningartstherapy@gmail.com</a></td>
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<td><strong>Lisa McCrory</strong>, 341 Macintosh Hill Rd, Randolph, VT 05060 802-234-5524, <a href="mailto:lmccrory560@gmail.com">lmccrory560@gmail.com</a></td>
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<td><strong>Matt McInnis</strong>, 99 Pulpit Hill Road, Amherst, MA 01002 978-448-6414, <a href="mailto:hsmclaughlin@verizon.net">hsmclaughlin@verizon.net</a></td>
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<td><strong>Sandy McKelvey</strong>, 10 Whitehill Place, Cold Spring, NY 10516 845-265-2004, <a href="mailto:sandy@odara.com">sandy@odara.com</a></td>
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<td><strong>Hugh McLaughlin</strong>, 99 Pulpit Hill Road, Amherst, MA 01002 978-448-6414, <a href="mailto:hsmclaughlin@verizon.net">hsmclaughlin@verizon.net</a></td>
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<td><strong>Corrin Meise-Munns</strong>, 44 Walnut St, 1st Floor, Northampton, MA 01060 603-748-4107, <a href="mailto:corrin.mm@gmail.com">corrin.mm@gmail.com</a></td>
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<td><strong>Sandra Ray Miller</strong>, PO Box 256, Mt. Holly Springs, PA 17065 717-860-9385, <a href="mailto:sandra@paintedhandfarm.com">sandra@paintedhandfarm.com</a></td>
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<td><strong>Rachel Murray</strong>, PO Box 625, Keene, NH 03431 203-509-9099, <a href="mailto:rachel@landforgood.org">rachel@landforgood.org</a></td>
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<td><strong>Brittany Nickerson</strong>, 264 S Shirkshire Rd, Conway, MA 01341 413-320-3326, <a href="mailto:brittany@thymeherbal.com">brittany@thymeherbal.com</a></td>
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<td><strong>Roger Noonan</strong>, 176 Avenue A, Suite 2, Turners Falls, MA 01376 <a href="mailto:roger@newenglandfarmersunion.org">roger@newenglandfarmersunion.org</a></td>
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<td><strong>Carrie Novak</strong>, 186 Partridgeville Road, Templeton, MA 01468 978-939-4897, <a href="mailto:carrie.novak@comcast.net">carrie.novak@comcast.net</a></td>
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<td><strong>Daniel Novak</strong>, 186 Partridgeville Road, Templeton, MA 01468 978-939-4897, <a href="mailto:danielnovak@comcast.net">danielnovak@comcast.net</a></td>
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<td><strong>Liz O’Gilvie</strong>, 1 Federal Street, Springfield, MA 01109 413-244-5859, <a href="mailto:lzwill@aol.com">lzwill@aol.com</a></td>
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<td><strong>Bryan O’Hara</strong>, 373 Tobacco St., Lebanon, CT 06249 860-423-4834</td>
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<td><strong>Lea Occhialini</strong>, 277 Main St Ste 401, Greenfield, MA 01301 413-475-1503, <a href="mailto:locchialini@communityaction.us">locchialini@communityaction.us</a></td>
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<td><strong>Brittany Overshiner</strong>, 10 Cutler St., Bellingham, MA 02019 857-383-7020, <a href="mailto:brittany@nofamass.org">brittany@nofamass.org</a></td>
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<td><strong>Robert Parsons</strong>, 146 University Place, 203 Morrill Hall, Burlington, VT 05405 802-656-2109 <a href="mailto:bob.parsons@uvm.edu">bob.parsons@uvm.edu</a></td>
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<td>Barbara Passero, 174 Moody Street #244, Waltham, MA 02453 781-209-0052, <a href="mailto:bpassero@meadowmaking.org">bpassero@meadowmaking.org</a></td>
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<td>Richard Pederson, 109 Somerset Street, Providence, RI 02907 401-273-9419 ex 101, <a href="mailto:cityfarm@southsideclt.org">cityfarm@southsideclt.org</a></td>
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<td>Leah Penniman, 1972 NY-2, Petersburg, NY 12138 518-229-1339, <a href="mailto:penniman.leah@gmail.com">penniman.leah@gmail.com</a></td>
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<td>Alice Percy, PO Box 520, Waterville, ME 04903 207-426-8247, <a href="mailto:alice@fedcoseeds.com">alice@fedcoseeds.com</a></td>
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<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>
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<td>Don Persons, 1220 Cedarwood Circle, N. Dighton, MA 02764 845-542-7300, <a href="mailto:dpersons@baystateorganic.org">dpersons@baystateorganic.org</a></td>
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<td>Diana Phillips, 400 Norfolk St., Holliston, MA 01746 617-272-0170, <a href="mailto:dianajp@earthlink.net">dianajp@earthlink.net</a></td>
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<td>Natalia Pinzón, 2362 Bancroft Way, Berkeley, CA 94704 510-654-8858, <a href="mailto:natalia@mesaprogram.org">natalia@mesaprogram.org</a></td>
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<td>Jennifer Poirier, 131 Union Rd, Holland, MA 01521 413-245-6519, c-413-324-6304, <a href="mailto:theshepherdsgate@cox.net">theshepherdsgate@cox.net</a></td>
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<td>Dan Pratt, 122 Mt. Warner Rd, Hadley, MA 01035 413-461-1064 / 413-584-5552, <a href="mailto:dporganic@aol.com">dporganic@aol.com</a></td>
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<td>Howard Prussack, 742 Westminster West Rd, Putney, VT 05346 802-387-6050, <a href="mailto:prussack@gmail.com">prussack@gmail.com</a></td>
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<td>40, 88</td>
<td>Julie Rawson, 411 Sheldon Road, Barre, MA 01005 978-355-2853, <a href="mailto:julie@nofamass.org">julie@nofamass.org</a></td>
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<td>Pam Raymond, 44 Plain Road, Hatfield, MA 01038 413-247-9516, <a href="mailto:dandp2002@yahoo.com">dandp2002@yahoo.com</a></td>
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<td>Caitlin Reed, 277 Main Street, Suite 401, Greenfield, MA 01301 413-475-1506, <a href="mailto:creed@communityaction.us">creed@communityaction.us</a></td>
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<td>Cheri Robartes, 12 Hastings Pond Rd., Warwick, MA 01378 978-944-3101, <a href="mailto:crobartes@gmail.com">crobartes@gmail.com</a></td>
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<td>Eli Roberts, 90 Edwards St, New Haven, CT 06511 860-689-4435, <a href="mailto:eli.roberts@yale.edu">eli.roberts@yale.edu</a></td>
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<td>Diana Robinson, <a href="mailto:diana@foodchainworkers.org">diana@foodchainworkers.org</a></td>
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<td>Rachel Ross, 30 Wahlstrom Ln., Jefferson, MA 01522 508-847-8615, <a href="mailto:rjrcnm@gmail.com">rjrcnm@gmail.com</a></td>
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<td>Melissa Rudder, PO Box 725, Greenfield, MA 01302 413-387-2684, <a href="mailto:msrudderconsulting@gmail.com">msrudderconsulting@gmail.com</a></td>
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<td>Kathy Ruhf, PO Box 625, Keene, NH 03431 413-323-9878, <a href="mailto:kathy@landforgood.org">kathy@landforgood.org</a></td>
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<td>Paul Russell, 38 Water St, Assonet, MA 02702 508 472 2364, <a href="mailto:pmrussell@umext.umass.edu">pmrussell@umext.umass.edu</a></td>
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<td>Paul Sachs, PO Box 372, Bradford, VT 05033 802-222-4277, <a href="mailto:pds@norganics.com">pds@norganics.com</a></td>
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<td>Adam Sacks, 12 Locust Avenue, Lexington, MA 02421 781-674-2339, <a href="mailto:adam.sacks@bio4climate.org">adam.sacks@bio4climate.org</a></td>
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<td>Shamu Sadeh, 116 Johnson Road, Falls Village, CT 06031 212-644-2332, <a href="mailto:shamu.sadeh@hazon.org">shamu.sadeh@hazon.org</a></td>
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<td>Quincy Saul, 75 West 126th Street #2, New York, NY 10027 646-320-8225 / 802-4577-4194, <a href="mailto:quincy@email.com">quincy@email.com</a></td>
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<td>Xochiquetzal Salazar, 1147 North Pleasant Street, Amherst, MA 01002 774-360-5912, <a href="mailto:xsalazar@umass.edu">xsalazar@umass.edu</a></td>
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<td>Maria Sanchez, <a href="mailto:incaroots@yahoo.com">incaroots@yahoo.com</a></td>
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<td>Julia Scheier, PO Box 1174, Morrisville, VT, 05661 802-888-4360, <a href="mailto:julia@salvationfarms.org">julia@salvationfarms.org</a></td>
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<td>Susan Scheufele, 250 Natural Resources Rd, Amherst, MA 01003 413-577-3976, <a href="mailto:sscheufele@umext.umass.edu">sscheufele@umext.umass.edu</a></td>
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<td>Emily Schmidt, 424-B Succotash Rd, Wakefield, RI 02879 401-595-6143, <a href="mailto:mushroomhuntingcentral@gmail.com">mushroomhuntingcentral@gmail.com</a></td>
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<td>Roland Sevigny, 299 Philipston Road, Barre, MA 01005 978-355-4592</td>
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<td>Anais Sidonia, 38 Greenleaves Dr. #87, Hadley, MA 01035 413-992-7815, <a href="mailto:anais.sidonia@icloud.com">anais.sidonia@icloud.com</a></td>
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<td>Omar Sierra, <a href="mailto:omarsierra.ven@gmail.com">omarsierra.ven@gmail.com</a></td>
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<td>Vera Simon-Nobes, 1611 Harbor Rd, Shelburne, VT 05482 802-338-1114, <a href="mailto:vsimonnobes@shelburnefarms.org">vsimonnobes@shelburnefarms.org</a></td>
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<td>Alex Simpson, 20 Main St #2400, Exeter, NH 03833 603-303-4722, <a href="mailto:ahksimpson@gmail.com">ahksimpson@gmail.com</a></td>
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<td>Thomas Smiarowski, 46 Cheryl Circle, Belchertown, MA 01007 413-320-1718, <a href="mailto:tsmiarowski@umext.umass.edu">tsmiarowski@umext.umass.edu</a></td>
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<td>Pru Smith, 87 Bullard Pasture Rd., Wendell, MA 01379 978-544-6347, <a href="mailto:prusmith@yahoo.com">prusmith@yahoo.com</a></td>
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<td>Karissa Smith, PO Box 1174, Morrisville, VT 05661 802-888-4360, <a href="mailto:karissa@salvationfarms.org">karissa@salvationfarms.org</a></td>
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<td>Ellen Sousa, 88 Wire Village Rd, Spencer, MA 01562 508-885-0238, <a href="mailto:ellen@thbfarm.com">ellen@thbfarm.com</a></td>
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<td>Michael Stenta, PO Box 364, Mansfield Center, CT 06250 860-406-4769, <a href="mailto:mike@farmier.com">mike@farmier.com</a></td>
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<td>Ed Stockman, 131 Summit St., Plainfield, MA 01070 413-634-5024, <a href="mailto:edstockman@verizon.net">edstockman@verizon.net</a></td>
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<td>Sarah Stockwell-Arthen, P.O. Box 111, Cummington, MA 01026 413-634-8062, <a href="mailto:hilltownherbals@gmail.com">hilltownherbals@gmail.com</a></td>
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<td>Laura Ten Eyck, 287 Altamont Rd., Altamont, NY 12009 518-545-1458, <a href="mailto:lateneyck@gmail.com">lateneyck@gmail.com</a></td>
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<td>Heather Wernimont, 311 Wells Street, Greenfield, MA 01301 845-476-6529, <a href="mailto:heather@realpickles.com">heather@realpickles.com</a></td>
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<td>Sarah Wiliford, Walton, NY 13856 845-264-2401, <a href="mailto:sarahmwiliford@gmail.com">sarahmwiliford@gmail.com</a></td>
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<td>Kreher Eggs</td>
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<td>Lancaster Ag</td>
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<td>Massachusetts Department of Agriculture Resources</td>
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<td>MA Right to Know GMOs</td>
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<td>Multinational Exchange for Sustainable Agriculture</td>
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Welcome Pollinators with Your Meadow

Collaborating with Tom Sullivan was a pleasure and a wonderful learning experience. His passion for pollinators was infectious. His thorough site assessment translated into 4 large wildflower bed designs. He directed the planting of each bed and patiently instructed numerous people who helped me make this “beescape” a reality.

—Nancee Bershof, Greenfield, MA

Tom’s Native Bee Habitat Design Workshop at Garden in the Woods provided an illuminating introduction to native pollinator diversity and their adaptations. These pollinators are at great risk but, rather than despair, Tom provides tons of ideas for “pollinator proliferation.” His habitat slides designed with pollinators in mind are truly inspirational.

—Gretchen Friesinger, Cambridge, MA

Tom’s workshop informed us of native bee families, environments and habits, and taught us to be more bee-conscious and bee-friendly in our home gardens.

—Lauren Weeks, Framingham, MA

Tom has transformed my lawn into a most beautiful butterfly and bee garden and an orchard that is bearing fruit. He is very knowledgeable and easy to work with.

—Martha Dovey, Greenfield, MA

We are impressed with Tom’s knowledge and leadership in dealing with an aggressive plant problem and joyfully recommend him to anyone for landscaping, permaculture projects, and for welcoming pollinators into your gardens.

—Dr. Stephan & Lori Gordon, Greenfield, MA

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March 2017
WCSU, Danbury, CT

Whole Farm Planning
Nov-Feb 2016-17
TBD

Organic Land Care
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August 15, 16, 22, 23 2016
Portland, ME

Accreditation Course
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Parking
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S) Lot 14