



NOFA Vermont 2009 Summer Workshop Series



Welcome!

NOFA Vermont, The Northeast Organic Farming Association of Vermont, invites you to participate in this season's Summer Workshop Series.

This year we are featuring 4 tracks:

- Gardeners & Homesteaders
- Apprentices & Beginning Farmers
- Vegetable and Fruit Farmers & Sugar Makers
- Dairy, Livestock, & Grain Farmers

Whether you are an organic dairy farmer, a localvore cook, an experienced vegetable grower, or are digging up your first garden this spring, we hope you'll find this year's workshops educational and inspiring. As always NOFA members get a discount to attend these workshops. Many thanks, as always, to our members and, if you're not a current member, please take this opportunity to join us using the form at the back of this booklet!

We also hope you'll join us to celebrate the taste of Vermont's local and organic food at a **NOFAvore Celebration** this summer. Dinner will feature our Vermont Farmers' Fare pizza with ingredients from our host farm and prepared in our wood-fired oven. The details are all on page 4 of this booklet.

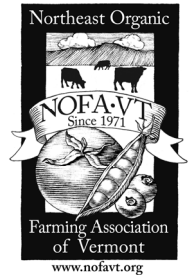
We hope to see you this summer!



Meg Klepack
Outreach Coordinator
NOFA Vermont



Wendy Sue Harper
Summer Workshop Coordinator
NOFA Vermont



Registration: Pre-registration is required for some workshops where indicated. To register, call the office at 802-434-4122. For all other workshops, pre-registration is not required.

Directions: If you need directions to a workshop, please visit our website, or call the NOFA Vermont office:
www.nofavt.org
802-434-4122

Workshops at a Glance

Gardeners & Homesteaders

- Growing Veggies in a 10x12 ft Garden**
Saturday, June 20
Randolph Ctr
- Compost & Soil**
Saturday, June 27
Randolph Ctr
- Raising Chickens**
Saturday, July 18
Williston
- Organic Blueberries**
Thursday, July 23
Waitsfield
- Stone Arches**
Saturday, August 1
Williston
- The Family Cow & Home Dairy Products**
Saturday, August 8
Randolph
- What's Bugging Your Garden?**
Wednesday, August 12
Waterbury
- Beekeeping**
Saturday, August 15
Westfield
- Basic Food Preservation**
Saturday, August 29
Randolph Ctr
- Grow and Make Your Own Medicine**
Sunday, August 30
Monkton
- Sustainable Garden & Landscape Design**
Saturday, September 12
Middlebury
- Making Natural Soaps**
Thursday, September 17
Richmond

Apprentices & Beginning Farmers

- Growing Grains for Baking**
Tuesday, June 23
Middletown Springs
- Strawberry Production Using Plasticulture**
Tuesday, July 7
Alburgh
- Pest Safari**
Wednesday, July 22
Jeffersonville
- Farming with Horses**
Wednesday, July 29
Brattleboro
- Beginning with Poultry**
Monday, August 10
Hyde Park
- Cultivating Your Winter Clientele**
Tuesday, August 18
East Dummerston

Vegetable and Fruit Farmers & Sugar Makers

- Early Season Spinach Trials**
Wednesday, June 10
Wolcott
- Greenhouse Pest Management**
Friday, June 12
Norwich
- Strawberry Production**
Tuesday, June 30
Brandon
- Organic Weed Control & Cultivation**
Tuesday, July 21
Burlington
- The OrganicA Project**
Thursday, August 13
South Burlington
- Soil and Soil Health**
Wednesday, September 2
Marshfield
- Managing a Maple Orchard**
Saturday, September 26
Bristol

Dairy, Livestock, & Grain Farmers

- Pasture Walk**
Monday, June 22
East Burke
- Pasture Walk**
Thursday, June 25
Dover
- Growing Grains on an Organic Dairy**
Monday, July 6
Vernon
- On Farm Composting**
Wednesday, July 8
Hardwick
- Growing Food-Grade Wheat**
Friday, July 10
Bridport
- Pasture Walk**
Wednesday, July 15
Addison
- Pasture Walk**
Monday, July 20
Highgate Center
- Grain and Forage Production**
Thursday, July 23
Randolph Ctr
- Is This Worth It?! Enterprise and Gross Margin Analyses**
Thursday, August 13
Randolph Ctr
- Enterprise Analysis: Assessing a New Business**
Wednesday, August 26
Fairfield
- Livestock Mortality Composting Workshop**
Thursday, September 17
Hardwick
- Growing Grains on an Organic Dairy**
Monday, September 21
Shoreham
- Bedded Pack**
Date TBD
Randolph Ctr

On the Cover

Spinach harvest photo by
Geoff Hansen

Other photos by NOFA
Vermont

NOFAvore Celebrations

Join us to celebrate Vermont organic agriculture!

NOFAvore Celebrations are dinners featuring our Vermont Farmers' Fare pizza with local and organic cheeses, meats, and toppings from the farm hosting the celebration.

These celebrations will provide an opportunity to meet other NOFA Vermont supporters in your region, introduce your friends to NOFA Vermont, and tour the host farm.

These gatherings are **free and open to all** (members and non-members alike).

Please pre-register and get-directions by calling the NOFA Vermont office: 802-434-4122.

1 Thursday, July 16
5-7pm

Shelburne Vineyard

3608 Shelburne Rd • Shelburne

Featuring wine tastings and a tour of the certified organic vineyards.

2 Wednesday, July 29
5-7pm

Maplewood Organics

3550 Gore Rd • Highgate

3 Thursday, July 23
6-8pm

Knoll Farm

700 Bragg Hill Rd • Waitsfield

This celebration follows the *Getting Started with Organic Blueberries* workshop.

4 Saturday, August 8
5-7pm

Turkey Hill Farm

55 Turkey Hill Rd • Randolph

This celebration follows *The Family Cow and Making Home Dairy Products* workshop and features music by Lee Blackwell and friends.

5 Tuesday, August 18
6-8pm

Walker Farm

1190 US Rte 5 • East Dummerston

This celebration follows the *Cultivating Your Winter Clientele* workshop.

6 Saturday, August 29
5-7pm

Merck Forest & Farmland Center

3270 Rte 315 • Rupert



Gardeners & Homesteaders

1 Saturday, June 20
10 am-12noon

Growing Organic Vegetables in a 10x12 ft Garden Cut Into the Lawn – in 15 Minutes a Day

Vermont Technical College • Randolph Center

\$10 for NOFA members & apprentices, \$15 for non-members

Join Henry Homeyer, gardening columnist and author of *The Vermont Gardener's Companion*, to learn how to convert a 10 ft by 12 ft patch of you lawn into a veggie garden that can produce significant quantities of food with minimal investment in just 15 minute of work a day. The workshop will be outdoors rain or shine.

2 Saturday, June 27
9am-1pm

Riches from Waste: Compost & Soil Health for Gardeners

760 Silloway Rd • Randolph Center

\$10 for NOFA members & apprentices, \$15 for non-members

Pre-registration is required—Please call the NOFA office at 802-434-4122

Join Maryls Eddy, Assistant Professor of Landscape Development and Ornamental Horticulture at Vermont Technical College, to learn the basics of soil management. Come ready to build a compost pile. We'll explore the roots of a healthy garden, including simple ways to turn your wastes into brown gold. Bring questions to trouble shoot your compost system. Please bring work gloves and wear sturdy shoes.

3 Saturday, July 18
1-3pm

Raising Backyard Chickens

Honey Dew Homestead • 1372 Old Stage Rd • Williston

\$10 for NOFA members & apprentices, \$15 for non-members

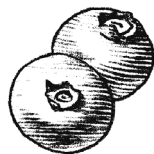
Come to this interactive workshop with suburban homesteaders Markey Read and Tim King to learn how to integrate free range chickens into your lawn and gardens without having them become a free meal for the local foxes, bobcats, weasels, and other creatures that share your land. Markey and Tim will discuss how to sell eggs to pay for supplies and their progress with raising meat birds.

4 Thursday, July 23
4-6 pm

Getting Started with Organic Blueberries

Knoll Farm • 700 Bragg Hill Rd • Waitsfield

\$10 for NOFA members & apprentices \$15 for non-members



Join Helen Whybrow, a lifelong organic gardener and farmer, to learn about adding edible perennials to the home landscape. Siting, planting, pruning, and caring for your blueberries will be covered. You'll also have a chance to pick-your-own from 7 different varieties after the workshop. Knoll Farm has about ½ acre of blueberries. Stay for the NOFAvore Celebration following the workshop. See page 4 for details.

5 Saturday, August 1
8am-4:30pm

Stone Construction of Dry Stone Arches

Holy Goat Farm • 206 Walker Hill Rd • Williston

\$20 for NOFA members & apprentices, \$30 for non-members

Pre-registration is required—Please call the NOFA office at 802-434-4122

Join Vermont Horticulturist Matt Leonetti of Morning Dew Landscaping and Stonework for a workshop that will teach you the basics of dry laid stonework construction design to hold a freestanding stone arch. These beautiful arches add a unique accent to any garden or landscape. Morning Dew is a family owned and operated landscape design and build firm. Bring work gloves, lunch, and a stone hammer if you have one. Bring rain gear for inclement weather.

6 Saturday, August 8
2-5pm

The Family Cow and Making Home Dairy Products

Turkey Hill Farm • 55 Turkey Hill Rd • Randolph

\$10 for NOFA members & apprentices, \$15 for non-members

Pre-registration is required—Please call the NOFA office at 802-434-4122

Farmers Stuart and Margaret Osha of Turkey Hill Farm will share the many issues that arise in having a family cow, including milking schedules, equipment, breed types, health considerations, feed, and land issues as well as marketing your milk. This workshop will also cover making homemade butter, ice cream, cheese, and more! Stay for the NOFAvore Celebration following the workshop. See Page 4.

Gardeners & Homesteaders

7 Wednesday, August 12
6-8pm

What's Bugging Your Garden?

Evergreen Gardens • 15 Cabin Ln • Waterbury

\$10 for NOFA members & apprentices, \$15 for non-members

Are bugs eating your garden? Do you want to be able to identify insects in your home and garden? Jon Turmel, the Vermont State Entomologist, will lead this workshop about insect identification and management. We will differentiate between the good, the bad, and the just ugly. Bring dead bugs to be identified in a jar of isopropyl alcohol (they must be dead). This workshop is outside.

8 Saturday, August 15 (Rain date Sunday, August 16)
1-3pm

An Introduction to Keeping Bees

Berry Creek Farm • 1342 VT Rte 10 • Westfield

\$10 for NOFA members & apprentices, \$15 for non-members

Farmer Gerard Croizet will discuss care of the bees from spring visits to winterizing the hives. Rosemary Croizet will cover cleaning wax and making beeswax candles. Sources of bee equipment and further information will be provided. Berry Creek Farm produces mixed vegetables, bedding plants, and strawberries. Bring a bee veil if you have one; weather permitting we will open a hive. Call the NOFA Vermont office 802-434-4122 by Friday the 14th to see if the rain date will be used.

9 Sunday, August 30
9am-12:30pm

Grow and Make Your Own Medicine

EOS Botanicals • 4287 Monkton Rd • Monkton

\$15 for NOFA members & apprentices, \$20 for non-members (includes supply fee)

Don't let the next flu pandemic catch you unprepared. Join clinical herbalist Julie Mitchell to learn the ins and outs of influenza: how to use herbs, supplements, and functional foods to enhance immunity for family and friends. Hands-on herbal preparations will be part of the day, with recipes and resources to take home. Please bring a mason jar, a water bottle, a chair, a cup for tea, and a snack. Dress in appropriate clothing as the event will be held outside.

Gardeners & Homesteaders

10 Saturday, August 29
10am-12noon

Basic Food Preservation

Vermont Technical College • Randolph

\$10 for NOFA members & apprentices, \$15 for non-members

Join life-long organic gardener Henry Homeyer, gardening columnist and author of *The Vermont Gardener's Companion*, for a workshop on basic food preservation. Henry will teach you how to use your garden produce and fruits by freezing, dehydrating, and storing, including root-cellarling. Hands-on demonstrations of basic techniques that will allow you to use the summer's production all year long.

11 Saturday, September 12
10 am-1pm, optional garden tour 2pm

Sustainable Garden and Landscape Design

Community Room at Ilsley Library • 75 Main St • Middlebury

\$10 for NOFA members & apprentices, \$15 for non-members

We all want our gardens to be satisfying, beautiful, and yet sustainable, in short, easy on the gardener and gentle on the earth. This workshop will show you how by starting with blueprints for a sustainable garden, and an examination of 'plant garden communities.' Judith Irven, owner of Outdoor Spaces Landscape Design, will lead this workshop. Afterwards, join Judith for an optional tour of her gardens in Goshen. Bring a pencil, eraser, several pieces of trace paper, lunch, and, if possible, an architect's rule.

12 Thursday, September 17
7-9:30pm

Making Natural Soaps

Long Trail Community Market • 3176 East Main Street • Richmond

\$10 for NOFA members & apprentices, \$15 for non-members

Pre-registration is required—Please call the NOFA office at 802-434-4122

Lynne Gavin of Sunflower Soaps will teach you the basics of making natural soaps. Come explore both the cold process method and the hot process method. Discover ways to incorporate local ingredients like goat's milk, honey, beeswax, and herbs to make creamy, soothing soap! You will learn the soap making process from start to finish, and receive a basic recipe with instructions.

Apprentices & Beginning Farmers

1 Tuesday, June 23
5-7pm

Growing Grains for Baking

Naga Bakehouse • Sun Dog Lane • Middletown Springs

Workshop is free

Co-sponsored by UVM Extension, & the Northern Grain Growers Association

Visit Naga Bakehouse to see how a small scale operation is planting wheat, rye and other grains, including small amounts of heirloom varieties from around the world. We will tour the fields and wood-fired bakery bakehouse. Julie Sperling and Doug Freilich of Naga Bakehouse will discuss their experiences growing grains in small plots. Dr. Heather Darby of UVM Extension will be on hand to answer questions. Please bring a bagged lunch and drink.

2 Tuesday, July 7
5-7 pm

Organic Strawberry Production using Plasticulture

Darby Farm • 54 North Main St • Alburgh

\$10 for NOFA members & apprentices, \$15 for non-members

Ron Hermann of Darby Farm will discuss their strawberry plasticulture system that uses row covers, instead of straw, over winter. Topics of discussion will include plant selection, planting, plant maintenance, harvest considerations, and winterization. This unique system is very suitable for small and beginning farms. The Darby Farm markets mixed fruit and vegetables, and honey. They also custom graze livestock.



3 Wednesday, July 22
6-8pm

Pest Safari: Hunting for and ID'ing Insects, Diseases, & Weeds

The Farm Between • 3727 Rte 15 • Jeffersonville

\$10 for NOFA members & apprentices, \$15 for non-members

Join John Hayden, farmer and entomologist, Ann Hazelrugg, UVM Extension Plant Pathologist, and Wendy Sue Harper, NOFA Vermont Vegetable Advisor, for a workshop that identifies insects, diseases, and weeds; discusses their life cycles; and talks about practices to manage them. Please bring a hand lens, little jars, a hand trowel, zip-lock bags, and insect, disease or weed keys or ID books if you have them.

Apprentices & Beginning Farmers

4 Wednesday, July 29
10am-3pm

Introduction to Farming with Horses

Fair Winds Farm • 511 Upper Dummerston Rd • Brattleboro
\$20 for NOFA members and apprentices, \$30 for non-members

Jay and Janet Bailey of Fair Winds Farm have been farming with Suffolk Punch draft horses for 28 years. All the farm's systems are designed around maximizing the use of horse power. Jay and Janet, along with Rebekah Murchison will demonstrate the use of various pieces of equipment with horses. There will be exercises to help you understand if farming with horses is for you. Please bring a bag lunch. Our hosts will provide drinks.

5 Monday, August 10
10am-12 noon

Beginning with Poultry

Applecheek Farm • 567 MacFarlane Rd • Hyde Park
\$10 for NOFA members & apprentices, \$15 for non-members

Come to Applecheek Farm to learn about varieties of poultry, their different uses, and how to care for them in your backyard or barnyard. John Clark Jr.'s passion for organic pastured poultry has lead him to raise turkeys, layers, Red Bro broilers, ducks, and guinea hens. Please bring bagged lunch and clean rubber boots for a pasture walk.

6 Tuesday, August 18
4-6pm

Cultivating Your Winter Clientele

Walker Farm • 1190 US Rte 5 • East Dummerston
\$10 for NOFA members & apprentices, \$15 for non-members

Come learn how you can develop a market strategy for your area that will pay your winter bills with a fresh crop winter CSA. Timing and variety for winter crops production will be discussed along with presentation. Walker Farm is a family garden center and farm stand operation with 30 acres certified organic fields and 8 certified organic greenhouses. Most of their crops are marketed retail at the farm. Farmers Jack, Karen, Kristin, and Dustin Manix will present this workshop. Stay for the NOFAvore Celebration following the workshop. See Page 4.



Vegetable and Fruit Farmers & Sugar Makers

1 Wednesday, June 10
5-7pm

Early Season Spinach Trials

High Mowing Organic Seeds • 76 Quarry Rd • Wolcott

Free to VV&BGA Members and VOF Certified Farmers

Others \$10 for NOFA members, \$15 for non-members

Cosponsored by the VT Vegetable & Berry Growers Association and UVM Extension.

Be a part of High Mowing's spring spinach trials! High Mowing is hosting a workshop at their Trial Gardens in Wolcott to let growers in on new and upcoming varieties that may be available as NOP organic seed in the future. It will be a great opportunity to connect with HMS staff and other growers to learn more about growing spinach, pests, and disease, breeding varieties and the current state of the spinach seed industry. In addition, High Mowing would like feedback and suggestions from professional growers to inform their selection of varieties available in future years. There will be a number of varieties in the field for review. This workshop is geared for professional growers. Presented by Heather Jerrett, R&D Trials Manager, Tom Stearns, President, and the HMS Sales Team.

2 Friday, June 12
5-7pm

Greenhouse Pest Management

Killdeer Farm • 55 Butternut Rd • Norwich

Free to VV&BGA Members and VOF Certified Farmers

Others \$10 for NOFA members, \$15 for non-members

Cosponsored by the VT Vegetable & Berry Growers Association and UVM Extension.

Jake and Liz Guest have been growing crops at Killdeer Farm for 29 years. Their 12 greenhouses produce their own vegetable transplants, as well as bedding plants, hanging baskets, and greenhouse tomatoes for retail sale at their farm stand. Jake relies on biological controls and cultural practices to manage pests like aphids, white flies, spider mites, and thrips. Please join Jake and Liz, Margaret Skinner, UVM Entomology Lab, and Vern Grubinger, UVM Vegetable and Berry Specialist, for a discussion of scouting procedures, pest identification, and use of bio-rational greenhouse IPM strategies for managing pests.



Vegetable and Fruit Farmers & Sugar Makers

3 Tuesday, June 30
5-7pm

Commercial Strawberry Production Using Organic Methods

Wood's Market Garden • 93 Wood Ln • Brandon

Free to VV&BGA Members and VOF Certified Farmers

Others \$10 for NOFA members, \$15 for non-members

Cosponsored by the VT Vegetable & Berry Growers Association and UVM Extension

Wood's Market Garden is a diverse vegetable and small fruit farm with about 30 acres of production; 2-3 are fruited strawberries annually, with both retail sales and PYO. Join farmer Jon Satz and Vern Grubinger, UVM Vegetable and Berry Specialist, to look at all stages of their berry production. Also available for observation are various cultivation implements, including both a tine weeder and a reggi eco-weeder. Wood's Market Garden uses organic practices in all of their field production, but is not certified at this time.

4 Tuesday, July 21
5-7pm

Organic Weed Control and Cultivation

Intervale Community Farm • 128 Intervale Rd • Burlington

Free to VV&BGA Members and VOF Certified Farmers

Others \$10 for NOFA members, \$15 for non-members

Cosponsored by the VT Vegetable & Berry Growers Association and UVM Extension.

Farmers Andy Jones, Becky Maden, and Keri Latiolais of Intervale Community Farm will share weed control strategies they use at the Intervale Community Farm. Growing 20 acres of mixed organic produce, ICF employs several cultivating tractors, specialty tools, and diverse approaches to stay ahead of most weeds.

5 Thursday, August 13
2-5pm

The OrganicA Project: Organic Apple Production

UVM Hort. Farm • 65 Green Mountain Drive • South Burlington

\$10 for NOFA members & apprentices, \$15 for non-members.

Co-sponsored by the OrganicA Project

The OrganicA Project is studying the opportunities and challenges of organic apple production. Lessons learned from two certified organic apple orchards at UVM will

Vegetable and Fruit Farmers & Sugar Makers

be discussed and along with the insights and knowledge of other organic apple growers. Presented by Professor Lorraine P. Berkett, Extension Professor in the Department of Plant and Soil Science, UVM.

6 Wednesday, September 2
5-7pm

Soil and Soil Health

Wellspring Farm CSA • 182 LaFirira Pl • Marshfield

Free to VV&BGA Members and VOF Certified Farmers

Others \$10 for NOFA members, \$15 for non-members

Cosponsored by the VT Vegetable & Berry Growers Association and UVM Extension.

Soil health is important for vegetable production, but what does that mean? We'll look at soil structure, explore the profile of a soil pit to identify compaction or root limiting layers, examine soil health tests, and discuss how they can be valuable to farmers. Join Vern Grubinger, Heather Darby, Karen Hills, and Erica Cummings of UVM Extension, and Wendy Sue Harper of NOFA Vermont in a session designed to focus on soil health. Wellspring Farm CSA is a certified organic farm, producing mixed vegetables, herbs and flowers for its 130 member CSA in Marshfield.

7 Saturday, September 26
1-4pm

Managing a Maple Orchard and its Organic Practices

Hillsboro Sugarworks • 270 Rounds Rd • Bristol

\$10 for NOFA members & apprentices, \$15 for non-members.

Join David Brynn of Vermont Family Forests and organic sugar makers Dave & Sue Folino as they discuss thinning techniques, woods and road maintenance, erosion control, high production – low impact tubing systems, and organic practices in the sugarbush and within the sugarhouse.

Need Directions?

If you need directions to a workshop, please visit our website, or call the NOFA Vermont office: www.nofavt.org or 802-434-4122



Dairy, Livestock, & Grain Farmers

1 Monday, June 22
10 am-12 noon

Pasture Walk: Improving Productivity

Mount Hunger Jerseys • 830 Mt Hunger Rd • East Burke
\$10 NOFA Members, \$15 for non-members

Steve Brown and Leslie Miller-Brown have been rotationally grazing their pastures for 18 years during which they've been able to greatly improve the productivity, organic matter, and drought-resistance of their sandy soils. This pasture walk will offer lots of "tricks of the trade" and good ideas from experienced graziers.

2 Thursday, June 25
10am-12 noon

Pasture Walk: Designing a Grazing System

Sherman's Mountain View Farm • 26 Sherman Rd • Dover
\$10 NOFA Members, \$15 for non-members

The Shermans became certified organic milk producers in November and are enthusiastic graziers. In 2009 they are tilling and reseeding several of their pastures. Sarah Flack, NOFA Vermont Dairy & Livestock Advisor, will lead a discussion on designing a grazing system, to get you from where you are to where you want to be.

3 Monday, July 6
11am-3pm

Grain Production on Organic Dairies

Miller Family Farm • 1732 Fort Bridgman Rd • Vernon
Free to farmers, \$15 for all others
Sponsored by UVM Extension

The Miller Family Farm milks 100 pure breed Holsteins and is in the process of transitioning to organic. Come learn more about how Peter Miller is integrating annual forage and grain production into his organic cropping system. Peter has been growing corn silage and soybeans for two years and recently incorporated cereal grains into the rotation (oats, barley, and wheat). He has also recently planted Sorghum Sudan. There will also be a pasture walk of the new grazing system. More details to come. Lunch will be provided featuring local and organic ingredients cooked up in NOFA Vermont's wood fired oven.

Dairy, Livestock, & Grain Farmers

4 Wednesday, July 8
9am-3:30pm

On-farm Composting 101

Highfields Institute West Hill Farm • 2362 West Hill Rd • Hardwick

\$20 for farmers, \$15 for each additional person from one farm, \$50 for non-farmers

Contact (802) 472-5138 or june@highfieldsinstitute.org to register by July 1st.

Make composting work for your farm by understanding the science of composting and effective management strategies. This workshop includes classroom, hands-on and demonstration components covering recipe development, feedstock mixing, pile formation, monitoring, management, and site development. Please bring a lunch.

5 Friday, July 10
11am-3pm

Growing Food-Grade Wheat

Gleason Grains • 2076 East St • Bridport

Free for farmers, \$15 for all others

Sponsored by UVM Extension

Ben Gleason has been growing wheat for 20 years in Vermont. At this workshop he will offer us his vast experience in all aspects of growing food grade wheat. This will include a discussion on varieties, weed control, crop rotations, harvesting, and flour processing. Ben will also spend time discussing appropriate rotational crops for wheat.

6 Wednesday, July 15
10am-12 noon

Pasture Walk

Swallow Dale Farm • 437 Mt Independence Rd • Orwell

\$10 NOFA Members, \$15 for non-members

Mark and Sarah Russell are experienced graziers. We will walk their pasture and discuss their management techniques. Willie Gibson, NOFA Vermont Dairy & Livestock Advisor, will facilitate discussion on steps to improving forage quality and grazing system.



Dairy, Livestock, & Grain Farmers

7 Monday, July 20
10am-12 noon

Pasture Walk: Developing the Right Mechanics

Choiniere Family Farm • 2379 Gore Rd • Highgate Center
\$10 for NOFA Members, \$15 for non-members

Guy Choiniere has been developing the mechanics of his pasture program—putting in lanes and extending the water system, to expand his pasture base and increase pasture quality. Discussion on his soil program and recuperating pastures will be included in the larger discussion of management practices on both high quality fields and marginal land that is hard to access. Guy also uses a bedded pack and we will discuss how he is optimizing that system.

8 Thursday, July 23
11am-3pm

On-farm Grain Production and Forages for Season Extension

Beidler Family Farm • 821 S Randolph Rd • Randolph Center
Free to Farmers, \$15 all others

Sponsored by UVM Extension and the UVM Center for Sustainable Agriculture

The Beidler Family has experimented with forage and grain crops on their farm. This workshop will focus on Japanese Millet as a pasture, hay, and grain crop for their dairy. The Beidlers will also discuss the use of cereal grains such as millet and spelt for multi-functional purposes like bedding, grazing, season extension, and harvestable feed. Finally we will tour the Organic Corn Variety Trials at Vermont Technical College. Lunch will be provided featuring local and organic ingredients cooked up in NOFA Vermont's wood fired oven.

9 Thursday, August 13
10am-1pm

***Is This Worth It?!* Enterprise and Gross Margin Analyses**

Brotherly Farm Organic Dairy • 570 Lavender Rd • Brookfield
\$10 for NOFA members, \$15 for all others

Enterprise Analysis is a way to assess how a particular production system or aspect of the business is performing, or whether it is worth establishing. Craig Russell, owner/operator of Brotherly Farm, LLC, and Willie Gibson, NOFA Vermont Dairy & Livestock Advisor will demonstrate an Enterprise Analysis from Brotherly Farm's

Dairy, Livestock, & Grain Farmers

actual numbers. This analysis will also produce the 'Gross Margin' of the enterprise, which shows how much money the enterprise can or does contribute to the finances of the whole farm.

10 Wednesday, August 26
10am-1pm

Enterprise Analysis: Assessing a New Business

Stony Pond Farm • 336 Emch Dr • Fairfield
\$10 for NOFA members, \$15 for all others

Tyler Webb, owner/operator of Stony Pond Farm, and Willie Gibson, Dairy & Livestock Advisor at NOFA Vermont, will demonstrate an Enterprise Analysis from Tyler's new veal operation using actual numbers. Enterprise Analysis is a way to assess how a particular production system or aspect of the business is performing, or whether it is worth establishing. This analysis will also produce the 'Gross Margin' of the enterprise, which shows how much money the enterprise can or does contribute to the finances of the whole farm.

11 Thursday, September 17
10am-12:30pm

Livestock Mortality Composting Workshop

Highfields Institute West Hill Farm • 2362 West Hill Rd • Hardwick
\$10 for farmers, \$20 for non-farmers
Contact (802) 472-5138 or june@highfieldsinstitute.org to register by Sept 10.

A demonstration-based workshop covering the basic principles of livestock mortality and butcher residual composting including site set-up, carcass preparation, pile building, and pile management. Please dress for weather.

12 Monday, September 21
11am-3pm

Growing Grains on an Organic Dairy

Elysian Fields • 3658 Rte 74 West • Shoreham
Free for farmers, \$15 for all others
Sponsored by UVM Extension

Joe Hescocock, an organic dairy farmer in Shoreham, raises the majority of grain for his dairy where he milks over 200 cows. Joe will talk about how he incorporates the

Dairy, Livestock, & Grain Farmers

various grains into his forage cropping system. He will discuss production practices, such as weed control strategies, that he implements to produce corn, soybeans, and cereal grains. Lastly, Joe will discuss feeding grains and the needed infrastructure for building grains into a dairy operation.

Date TBD

Bedded Pack Workshop

Wayside Farm • 2713 Ridge Rd • Randolph Center

Chester Abbot has been managing a bedded pack for three years and has been refining his management system. There will be discussion around building the pack and maintaining it, along with the associated herd management. Removal and composting will also be addressed.

Need Directions?

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Thanks to Our Sponsors!



The NOFA Vermont
2009 Summer Workshop Series
is sponsored by

The Lattner Foundation

Stonyfield Farm

USDA Risk Management Agency







Join Us!

NOFA Vermont's work, supporting **organic farmers** across Vermont, bringing **local foods** and **agricultural education** into schools, and **connecting communities** with their local farmers is creating a **local, sustainable food system**.

Join us in supporting local organic agriculture!



Benefits of Membership

-  The profound satisfaction of supporting local organic agriculture
-  The quarterly NOFA Vermont newsletter, *NOFA Notes*
-  The quarterly regional paper, *The Natural Farmer*
-  Reduced rates to NOFA's annual conferences and workshops
-  Discount on the spring bulk order of farming and gardening supplies
-  A 10% discount on the sustainable food and farming books available through the NOFA Vermont office.

Clip out this form and send it to the address below with your membership contribution.

Name: _____

Business/Farm: _____

Address: _____

Phone: _____

Email: _____

Membership Options

- Individual - \$30
- Farm/Family - \$40
- Business - \$50
- Sponsor - \$100
- Sustainer - \$250
- Basic \$15-25*

** The Natural Farmer is not included at this level.*

Please return to:

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Richmond, Vermont 05477

Thank You for Your Support!



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