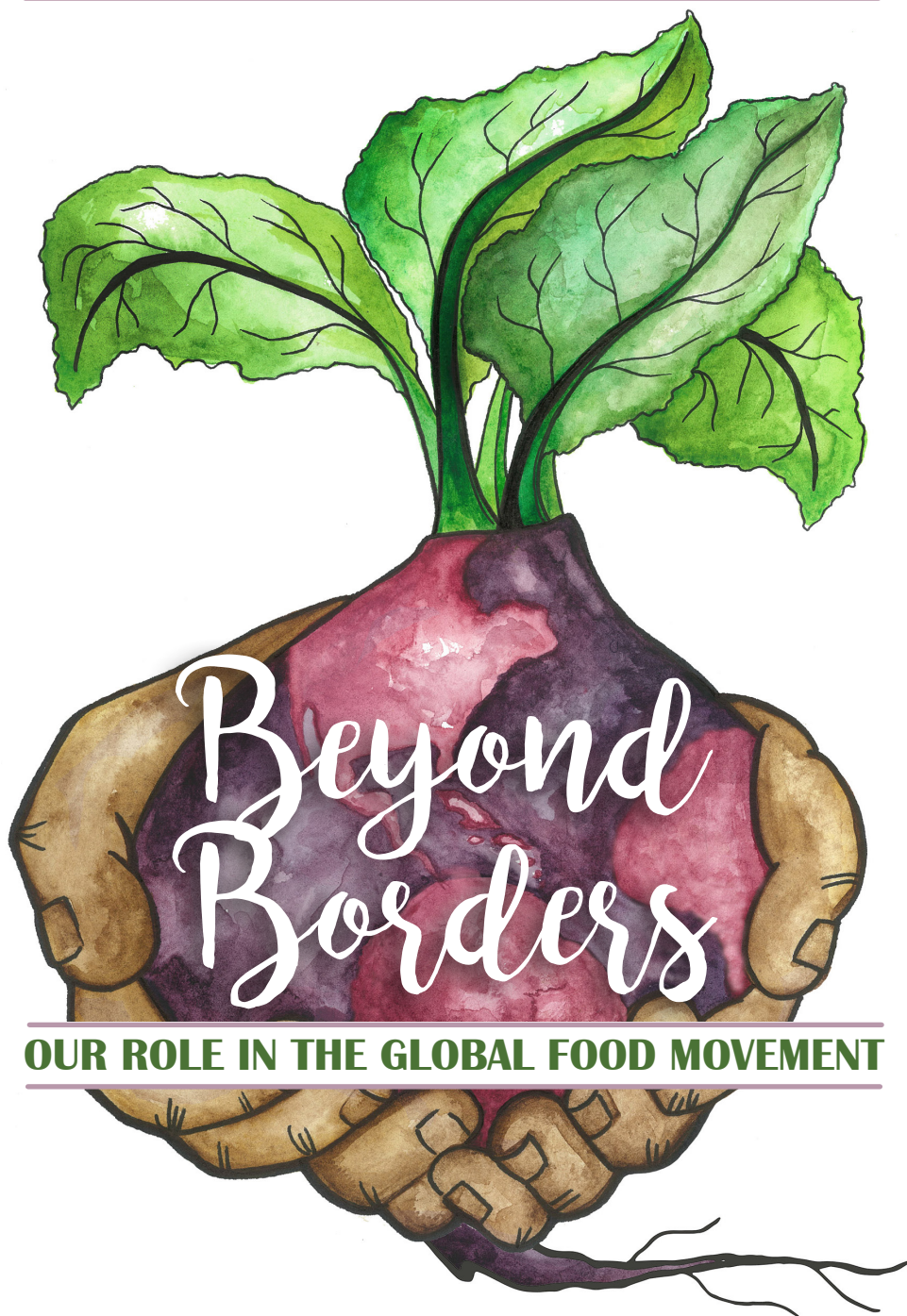


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**NOFA-VT 35th Annual Winter Conference**  
**February 18-20th 2017 • Burlington, VT**

---



# Winter Conference Sponsors

Please visit [www.nofavt.org/conference](http://www.nofavt.org/conference) for the most up-to-date list of conference sponsors.



The University  
of Vermont



Onion River Co-op



An employee-owned company



greening the grassroots since 1985



the politics and practice of sustainable living



Green Mountain College



Small Family Farms  
Health Grows Here



STRENGTHENING VERMONT'S FOOD SYSTEM



Yankee Farm Credit



THINK FUNCTIONALLY

HARRIS SEEDS



VHCB  
Vermont Farm & Forest  
Viability Program



VERMONT PUBLIC RADIO

## Thank you to our generous sponsors!

# Welcome

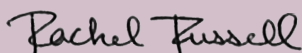
The NOFA Vermont Winter Conference is a true highlight of the winter. Please join us – and 1,200 of your fellow organic food enthusiasts – for three days of learning, inspiration, good food, and great conversation.

This year's conference theme is **Beyond Borders: Our Role in the Global Food Movement**. Although we often focus on the local food movement, this theme grew from the idea that the issues we all face – health, environment, justice and community – are global and cross all borders.

We are thrilled to welcome Cuban farmer and educator Dr. Fernando Funes Monzote, and Indian scholar and environmental activist Dr. Vandana Shiva, two esteemed keynote speakers to respond to our theme this year. We will also address the Beyond Borders theme throughout the conference at workshops, roundtable discussions, a feature film and (of course) in a song or two.

Whether you are a commercial organic farmer, a homesteader, gardener, activist, enthusiastic eater, educator or foodie, there will be 98 workshops to choose from. We have also built in many opportunities for networking with conference participants, presenters and exhibitors including a lively exhibitors' fair, Saturday evening social, seed swap, and our annual ice cream social.

Use this brochure as a guide, and visit our conference website at [www.nofavt.org/conference](http://www.nofavt.org/conference) to dig deeper into the conference details. We look forward to seeing you there!



Rachel Fussell  
NOFA-VT Winter Conference Coordinator



Enid Wonnacott  
NOFA-VT Executive Director

## Sponsors, continued

Albert Lea Seed  
Clean Yield Asset Management  
Co-operative Insurance Companies  
Farmer Veteran Coalition of Vermont  
Fedco Seeds  
The Fertrell Company  
Hunger Mountain Coop  
Organic Valley  
Shelburne Farms  
Vermont Farm Bureau  
Center for Ag & Food Systems, Vermont Law School  
Wellscoft Fence Systems, LLC

Brot Bakery  
Cedar Circle Farm  
Champlain Valley Compost  
North Country Organics  
Nourse Farm  
Rural Vermont  
Vermont Community Garden Network

*Funding for this project was also provided by the Vermont Agency of Agriculture, Food and Markets, Vermont Specialty Crop Block Grant 02200-SCBGP-9-2, CSA Strategic Planning and Marketing; the USDA Agricultural Marketing Service Farmers Market Promotion Program Grant no. 14-FMPPX-VT-0169; and the USDA Risk Management Agency. The USDA is an equal opportunity provider.*

# Contents

Sponsors ..... 2

Exhibitors' Fair ..... 5

Keynote Speakers ..... 6 & 7

Weekend Schedule ..... 8

Children's Conference ..... 9

Weekend Activities.....10 & 11, 14

Registration Form.....12 & 13

Saturday Night Events ..... 15

Saturday Workshops.....16 & 17

Sunday Workshops .....18 & 19

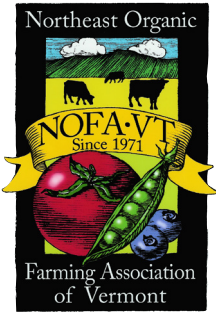
Sunday & Monday Intensives ..... 20

Conference Details .....22 & 23



**NOFA Vermont • PO Box 697, Richmond, VT 05477**  
**(802) 434-4122 • [info@nofavt.org](mailto:info@nofavt.org) • [www.nofavt.org](http://www.nofavt.org)**

**Register online at [nofavt.org/conference](http://nofavt.org/conference)**  
**before February 13th, 2017**  
**to receive early pricing**





# Exhibitors' Fair

**2nd Floor, Davis Center**

**Saturday 8:00 am–7:30 pm • Sunday 8:30 am–3:00 pm**

With books, tools, food and drink samples, and crafts for sale, along with information and materials from agricultural businesses and conference sponsors, this is the place to be when not in a workshop!

- ADAK Farm Systems
- Andrea Chesman
- Aqua Vitae
- Butterworks Farm
- Catamount Solar
- Chelsea Green Publishing
- City Market
- Cooperative Fund of New England
- Elmore Roots Fruit Tree & Berry Nursery
- The Farm Between
- Farmer Veteran Coalition of Vermont
- Fedco Seeds
- The Fertrell Co.
- Gardener's Supply Company
- Green Mountain College
- High Mowing Organic Seeds
- Intervale Center
- Iroquois Valley Farms
- Johnny's Selected Seeds
- Keep the Soil in Organic
- The Local Motive
- National Young Farmers Coalition
- Neighboring Food Co-op Association
- North Spore
- OMRI
- Organic Consumers Association
- Peace Corps
- Pete & Gerry's Organic Eggs
- pHTea
- Progressive Asset Management Vermont
- Rural Vermont
- Scythe Supply
- Shelburne Farms
- Sodexo
- SunCommon
- University of Vermont
- Upstream»Ag
- USDA NASS–Northeastern Region
- USDA Natural Resources Conservation Service
- UVM RMA Risk Management Education
- VACC
- Vermont Agency of Agriculture
- Vermont Coffee Company
- Vermont Community Garden Network
- Vermont Community Loan Fund
- Vermont Coverts: Woodlands for Wildlife
- Vermont Farm & Forest Viability Program
- Vermont Farm Bureau
- Vermont Farm to Plate Network
- Vermont Land Trust
- Vermont Organic Farmers (VOF)
- Vermont SARE
- Vermont Soap
- VT FEED (Food Education Every Day)
- Wellscroft Fence Systems, LLC
- Yankee Farm Credit, ACA

**Please see [www.nofavt.org/conference](http://www.nofavt.org/conference) for the most up-to-date listing!**



# Keynote Speaker: Saturday

## DR. FERNANDO FUNES MONZOTE

Dr. Fernando R. Funes Monzote is a scientist and practitioner with over 20 years of experience in organic farming and agroecology. He is a founding member of the Cuban Organic Agriculture Association (ACAO), and received the Right Livelihood Award Prize in 1999. His main scientific contributions are summarized in his PhD thesis "Farming Like We're Here to Stay".

As an agroecologist and devoted researcher, Funes-Monzote believes that the knowledge provided by science can be successfully combined with

the heritage of tradition to boost revolutionary projects in agriculture. Since 2012 he and his family have run the agroecological project Finca Marta, 20 km from Havana, Cuba. The farm produces organic vegetables that are highly demanded among private restaurants in the city as well as honey, livestock products and fruits. The project dedicates efforts to activate the local economy, creating jobs, valuing rural life and protecting the environment.

Funes-Monzote holds a Bachelors in agronomy from the Agrarian University of Havana (1995), a

Masters in Agroecology and Sustainable Development from the International University of Andalusia (1998), and a PhD in Production Ecology and Resource Conservation from the

University of Wageningen (2008). He is the lead editor of *Sustainable Agriculture and Resistance: Transforming Food Production in Cuba*, published in 2002 by Food First.



# Keynote Speaker: Sunday

## DR. VANDANA SHIVA

Dr. Vandana Shiva trained as a physicist at the University of Punjab, and completed her Ph.D. in Western Ontario, Canada. In 1982, she founded an independent institute – the Research Foundation for Science, Technology and Ecology in Dehra Dun – dedicated to high quality and independent research to address the most significant ecological and social issues of our times, working in close partnership with local communities and social movements. In 1991, she founded Navdanya, a national movement to protect the diversity and integrity of living resources, and to promote organic farming and fair trade.

*Time Magazine* identified Dr. Shiva as an environmental 'hero' in 2003, and *Asia Week* has called her one of the five most powerful communicators in Asia. In November 2010, *Forbes Magazine* identified Dr. Shiva as one of the **Seven Most Powerful Women on the Globe.**

Dr. Shiva has contributed in fundamental ways to changing the practice and paradigms of agriculture and food. Her books *The Violence of the Green Revolution* and *Monocultures of the Mind* pose essential challenges to the dominant paradigm of non-sustainable, industrial agriculture. Through her books *Biopiracy*, *Stolen Harvest* and *Water Wars*, Dr. Shiva has made visible the social, economic and ecological costs of corporate-led globalization.



Internationally, Dr. Shiva serves on Prince Charles's expert group on Sustainable Agriculture and she is a member of President Zapatero's Scientific Committee in Spain. Dr. Shiva advises governments worldwide, and is currently working with the Government of Bhutan to make Bhutan 100% organic. She is also working with the Governments of Tuscany and Rome to create a hopeful and livable future for young people in these times of crises.

# Conference Schedule

## SATURDAY: FEBRUARY 18, 2017

<b>8:00 am</b>	Registration & Exhibitors' Fair open; refreshments available
<b>9:00–10:30 am</b>	Keynote: Dr. Fernando Funes Monzote
<b>10:45 am–12 pm</b>	Workshop Session I
<b>12:00–2:00 pm</b>	Lunch, Exhibitors' Fair, & Roundtables (1:00–2:00)
<b>2:15–3:30 pm</b>	Workshop Session II
<b>3:45–5:00 pm</b>	Workshop Session III
<b>5:00–7:00 pm</b>	Saturday Social & Activities (see page 15)

## SUNDAY: FEBRUARY 19, 2017

<b>8:30 am</b>	Registration & Exhibitors' Fair open; refreshments available
<b>9:30–10:45 am</b>	Workshop Session I
<b>11:00–12:00 pm</b>	Keynote: Dr. Vandana Shiva
<b>12:00–2:00 pm</b>	Lunch, Exhibitors' Fair, & Roundtables (1:00–2:00)
<b>2:15–3:30 pm</b>	Workshop Session II
<b>3:45–5:00 pm</b>	Workshop Session III
<b>5:00 pm</b>	Ice Cream Social

## MONDAY: FEBRUARY 20, 2017

<b>8:00–9:00 am</b>	Registration for Intensives (Waterman Building)
<b>9:00 am</b>	Intensives begin (more information, page 20)







# NOFA-VT Children's Conference

***We are always excited to welcome the next generation of farmers, gardeners, and food lovers to the conference!***

We encourage parents to register their children ages 5-12 at NOFA-VT's Children's Conference, taking place at the same time as the adult conference on the UVM campus Saturday and Sunday, February 18 & 19.

At the Children's Conference, participants attend workshops in felting and print-making, go outside for workshops on tracking and making shelters, and create their own snacks by baking in NOFA's mobile oven, drying fruit, or making bicycle smoothies.

Children also have the opportunity to create

original songs and work with fabulous local artist Bonnie Acker on the Community Art Project.

**The cost of registration is on a sliding scale, and space is limited, so please register early.**

Lunch is not included in the cost of registration. Children are welcome to join adults for lunch at the children's price of \$12. Of course, you're also welcome to pack a bag lunch for your kids!

**Look for the full schedule of events and register online at [www.nofavt.org/conference](http://www.nofavt.org/conference).**



# Weekend Activities

## FARMER COACHING SESSION

**Saturday, 9:00 am–12:00 pm** • These sessions with farm business advisers are focused on helping new farmers create action plans to start or enhance their farm businesses. To sign-up contact [rachel@nofavt.org](mailto:rachel@nofavt.org).

## COMMUNITY ART WITH BONNIE ACKER

**Saturday & Sunday** • Join local artist Bonnie Acker to create carrots and cows, farmers and fields for a large, brilliantly-colored community art project! All ages will be celebrated, and you don't have to consider yourself an artist! There will be a place for everyone to share scissors, paper, and dreams of a Vermont – and a world – where wonderful food is enjoyed by all.



## SOCIAL ACTION ZONE

**Saturday & Sunday 12:00–2:00 pm** • Come learn about and get involved in the important work being done by several of Vermont's advocacy organizations. Issues included in this year's social action zone include the grassroots advocacy campaigns across the state to promote local foods.

## YOUNG FARMER LUNCH & NETWORKING

**Saturday & Sunday, 12:30–2:00 pm** • Grab your lunch and join the Vermont Young Farmers Coalition for lunch. There will be ample time to meet beginning farmers in your area and learn more about the Vermont young farmer movement.



## HATHA YOGA CLASS

**Saturday 12:15pm–1:15pm • Sunday 8:15am & 12:15pm** • Come enjoy an hour of gentle movement, breath work, rest, and rejuvenation during your conference day. Mats and props provided. All levels are welcome! Farmer Maggie Donin completed her yoga teacher training with the Shivshakti School of Yoga & Healing Arts.

## OGUN TRACTOR EXHIBIT

Come see and learn about the new prototype of the Ogun Tractor. This tractor is the first U.S. company approved to manufacture in Cuba and it is going to make 'open source' tractors called Ogun that are a modern version of the classic Allis Chalmers G.

## THE NOFA OVEN

**Saturday & Sunday 12:00–2:00 pm •** Stop by NOFA Vermont's mobile, wood-fired oven outside the Davis Center's first floor exit on your way to and from workshops and get some tasty roasted roots!



## ROUNDTABLE DISCUSSIONS

**Saturday & Sunday, 1:00–2:00 pm • Davis Center**

Join NOFA staff, presenters, and fellow farmers and gardeners for an open-forum discussion on a topic important to you.

- Can the USDA be trusted with Organic Certification?
- Will Raising the Minimum Wage “Wreck” our Farms?
- Results of the 2015 Organic Production & Local Foods Marketing Practices Survey
- Organizing for Pesticide Policy Change
- Crop Insurance as Part of Your Farm's Risk Management Plan
- Can Vermont Attain its Water Quality Standards?
- Carbon Farming Discussion Group
- Farm to College: Involvement and Discussion
- Healthcare: Navigating Insurance for Farmers
- Comida Justa: Building & Sustaining Solidarity in the Landscape

## SUNDAY ICE CREAM SOCIAL

**Sunday, 5:00 pm • Davis Center • Free to conference attendees •** Thanks to the generosity of Strafford Organic Creamery, the Sunday Ice Cream Social is one of our best-loved conference traditions. Join us for fun, laughter, and dessert!



## SNACKS & REFRESHMENTS

**Saturday & Sunday • Exhibitors' Fair, Davis Center • Free to conference attendees**

Our hospitality table is stocked with snacks from local food producers, cider, and tea. Kombucha and coffee will be available by donation from Aqua Vitea and Vermont Coffee Company, in Area 2 of the Exhibitors' Fair.

## BOOK SIGNINGS

**Grace Gershuny** - *Organic Revolutionary: A Memoir of the Movement for Real Food, Planetary Healing & Human Liberation*

**Simon Huntley** - *Cultivating Customers: A Farmer's Guide to Online Marketing*

# REGISTRATION FORM

**Save by pre-registering!** Rates increase by \$10/person per conference day on February 13th, 2017.

**Name (1):** \_\_\_\_\_

**Name (2):** \_\_\_\_\_

**Farm/Business:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**City/State/Zip:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Child Name & Age (1):** \_\_\_\_\_

**Child Name & Age (2):** \_\_\_\_\_

## 1 REGISTRATION & FEES

ADULT # 1	Member	Non-member	Lunch	ADULT # 2	Member	Non-member	Lunch
Conference - SAT	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	<input type="checkbox"/> \$18	Conference - SAT	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	<input type="checkbox"/> \$18
Conference - SUN	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	<input type="checkbox"/> \$18	Conference - SUN	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	<input type="checkbox"/> \$18
Sunday Intensive				Sunday Intensive			
Winter Farming & Season Extension	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	<input type="checkbox"/> \$18	Winter Farming & Season Extension	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	<input type="checkbox"/> \$18
Monday Intensive				Monday Intensive			
Biological Orcharding	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	incl.	Biological Orcharding	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	incl.
A Permaculture Approach	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	incl.	A Permaculture Approach	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	incl.
Organic Medicinal Herbs	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	incl.	Organic Medicinal Herbs	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	incl.
Art & Science of Grazing	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	incl.	Art & Science of Grazing	<input type="checkbox"/> \$70	<input type="checkbox"/> \$85	incl.
<b>TOTAL for ADULT #1:</b>	<b>\$</b>			<b>TOTAL for ADULT #2:</b>	<b>\$</b>		

CHILDREN'S CONFERENCE	Child 1	Lunch	Child 2	Lunch
Saturday (sliding scale)	<input type="checkbox"/> \$0-30	<input type="checkbox"/> \$12	<input type="checkbox"/> \$0-30	<input type="checkbox"/> \$12
Sunday (sliding scale)	<input type="checkbox"/> \$0-30	<input type="checkbox"/> \$12	<input type="checkbox"/> \$0-30	<input type="checkbox"/> \$12
<b>TOTAL for CHILDREN (16 yrs or younger)</b>	<b>\$</b>			



**Register online  
by 2/13/17 to save!**

Visit [www.nofavt.org/conference](http://www.nofavt.org/conference) or snap the  
QR code to register securely online, where  
you can pay by credit card or mail a check.



## 2 MEMBERSHIP

**Become a member today and register at the discounted rate!**

Your membership supports NOFA Vermont's year-round programming and entitles you to a host of benefits. Visit [www.nofavt.org/join](http://www.nofavt.org/join) to learn more. Not sure if your membership is current? Call (802) 434-4122.

☐ **New**

☐ **Renewing**

☐ **I am already a member**

☐ Friend of NOFA - \$250

☐ Farm - \$65

☐ Individual - \$40

☐ Business - \$100

☐ Family - \$55

☐ Low income/student/senior - \$25

**Membership name**

## 3 PAYMENT

Add the totals for each section here. Please note: Children's Conference registration is sliding scale. Volunteers must call NOFA-VT at (802) 434-4122 before taking the volunteer discount.

<b>Adult 1 Total</b>	\$
<b>Adult 2 Total</b>	\$
<b>Children's Conference Total</b>	\$
<b>NOFA Vermont Membership</b>	\$
<b>Tax-deductible contribution to Scholarship Fund - <i>thank you!</i></b>	\$
<b>Service Fee: \$5.00/person</b>	\$
<b>Raffle Tickets</b> (info on p. 23) <b>\$5/ticket; \$20/5 tickets</b>	\$
<b>Subtotal:</b>	\$
<b>Volunteer Discount</b> (Contact NOFA-VT for volunteer assignment; subtract \$20 for 2 hours)	-\$
<b>TOTAL ENCLOSED:</b>	\$

**LUNCH** – please note any dietary restrictions:

Please make checks payable to  
NOFA Vermont and mail to:  
**NOFA Winter Conference**  
PO Box 697, Richmond, VT 05477

Early registration must be received by February 13th, 2017. After that, please register online, or on-site. Walk-ins welcome! Registration fees increase by \$10/person per conference day on February 13th. To register additional attendees, please copy or download another form. Please note: you will not receive confirmation of this registration. Additional information will be mailed to Children's Conference registrants.

## SOCIAL NETWORKING

Join the conversation on social media! Tag us on Twitter at @NOFAVT, on Facebook with @NOFA-VT, and on Instagram @nofavermont.



## FILM SCREENING: SUNÚ

**Saturday, 12:30-2:00 pm • Terrill Hall, 1st Floor •** Seen through the eyes of small, midsize and large Mexican maize producers, SUNÚ knits together different stories from a threatened rural world. It journeys deep into the heart of a country where people realize their determination to stay free, to work the land and cultivate their seeds, to be true to their cultures and forms of spirituality, all in a modern world that both needs them and despises them. SUNÚ reveals how maize and everything it gives life to could be lost forever, and shares a generous tapestry of simple, heartfelt messages for the farmers of the world and the city dwellers who could lose the capability to make important choices unless they act soon.



## SHORT FILMS

**Sunday, 12:30–2:00pm • Terrill Hall, 1st Floor**

***Climate Adaptation Farming & Climate Change*** — Extreme weather is the new normal for farming in the Northeast. In this USDA Climate Hub-funded video series, learn how three successful organic farmers in Vermont, Massachusetts, and New Hampshire are adapting their farm practices to respond to climate change.

***The Local Motive*** — The food we eat must come from somewhere. Our grandparents' generation knew where their food came from but, today, food is much more readily available and commonly delivered through a vast, global industrialized system. Seasonality is less a factor in our daily diets, and doesn't always affect availability or affordability. While this miracle of industrialization allows for a more diversified diet and a great deal of cheap food, one cost of these innovations has been the connection between consumers and the people who produce their food.

## WEEKEND MUSIC

Throughout the weekend, we will feature some of Vermont's finest local musicians to entertain us. Come and listen, sing along or dance with other conference participants!

# Saturday Night Events

*Along with many workshops and activities during the conference there is also ample time to get to know your fellow conference participants through evening socials and meet-ups.*

## SATURDAY NIGHT SOCIAL

**With Sugarsnap Catering • Davis Center, 5pm–7pm •** Our popular conference social gathering is back! Enjoy appetizers, wine and beer selections while you chat with friends and visit with the exhibitors. The Community Art Project and the Annual Seed Swap and Exchange will also be happening during this time. Hors d'oeuvres are generously provided by our friends at Sugarsnap Catering. Cash bar.

## ORGANIC SEED SWAP & INFORMATION SESSION

**With High Mowing Organic Seeds • Davis Center, 5pm–7pm •** The Seed Swap is the perfect place to expand the biodiversity of your farm or garden. Please bring your clearly labeled seeds to share or come to learn about the various seed varieties High Mowing Organic Seeds has to offer. An expert from High Mowing will be on hand from 5:15–5:45pm for a short educational session on seed saving and organic seeds, and we'll provide packets in which to take home your new seeds.



## CONFERENCE EVENING MEET-UP

**Downtown • 7:00–10:00pm •** If you're looking to continue your conversations after the workshops have concluded, **head downtown to Hotel Vermont for drinks and light snacks hosted by Slow Food VT & The Vermont Young Farmers Coalition.**

This social event seeks to create community and celebrate food enthusiasts, homesteaders, and farmers. Open to everyone, and there will be plenty of time to mingle after the conference and into the night!



# Saturday 2/18 Workshops

Check [nofavt.org/conference](http://nofavt.org/conference) for descriptions of workshops, along with a listing of workshops by session.

## Featured Tracks:



**UVM Food Systems**



**Carbon Track**



**Direct Marketing**



**Beyond Borders**

	TITLE OF WORKSHOP		PRESENTER/S
BIZ & MARKETING	Understanding Customer Behavior to Maximize your Direct Market Sales		Maria Rojas
	New and Novel Land Financing Mechanisms		Mike Ghia, Maggie Donin
	Farming Smarter Not Harder: Planning for Profit		Richard Wiswall
	Regenerative Farming, Impact Investing, and Climate Change		Sally Dodge, Dale Guldbrandsen
	CSA: We Have a Problem		Simon Huntley
	Farm Marketing in the Digital Age		Simon Huntley
GARDENER/HOMESTEADER	Designing Perennial Polycultures: Building Blocks of the Permaculture Garden		Aaron Guman, Graham Unangst-Rufenacht
	New Developments in the Study and Implementation of Northeastern Indigenous Agriculture		Frederick Wiseman
	Vegetative Plant Propagation: The Asexual Gift that Keeps on Giving		Jacob Holzberg-Pill
	Small-Scale, Sustainable Hop Production for Home and Market		Laura Ten Eyck, Dietrich Gehring
	Managing Blue Orchard Bees (Native Pollinators)		Leif Richardson, John Hayden
	Year-Round Indoor Salad Gardening		Peter Burke, Deb Burke
	Beeswax: Production, Collection, Processing and Uses		Ross Conrad, Alice Lee Eckles
LOCALVORE	Exploring the World of Fermented Vegetables		Andrea Chesman
	Lyme and Tick-Born Disease: Prevention, Diagnosis and Treatment		Alexis Chesney, Ruth Goldstein
	Introduction to Phytonutrients		Betsy Bancroft
	Herbal Tinctures by Numbers		Betsy Bancroft
	Food and Mood - Eating for Optimal Health and Happiness		Leanne Yinger
	Hunting Wild Mushrooms of the Northeast with the ForageCast		Ari Rockland-Miller



	TITLE OF WORKSHOP		PRESENTER/S
FOOD SYSTEMS	Milk with Dignity: Worker Driven Social Responsibility		Enrique Balcazar, Rafaela Rodriguez
	Sustainable Farming in Nicaragua, Cuba, Ethiopia and Burma		Chuck Mitchell
	The Farm as a School: Making the Most Out of a School Farm Visit		Ali Zipparo, Misse Axelrod
	A Test Kitchen: Farming, Teaching, and Feeding a College Campus		Gwyneth Harris, Simeon Bittman, Allison Van Akkeren
	Vermont Veteran Farmers		Jon Turner
	Community Composting: An Opportunity for Community and School Gardens		Libby Weiland, Abby Foulk
	Making the Farmer/Chef Connection		Lyndon Virkler, Darryl Benjamin
	Organic Farming Practices in Cuba		Fernando Funes Monzote
	Organizing and Planning for the 2017 Farm Bill		Sophia Kruszewski
COMMERCIAL LIVESTOCK	Managing Pasture for Drought		Ben Crockett
	Adding Cured & Smoked Meats to Your Farm Business		Bill Cavanaugh, Robin Morris
	Extensive Sheep & Goat Production		Carol Delaney
	Grass-Fed: Using Animals to Harness Solar Energy		Cheryl Cesario, Jeff Carter, Jenn Colby
	Raising Game Birds on Your Farm		Eben Proft, Mara Hearst
	Pasture Management for Small Ruminant Parasite Prevention		Kimberly Hagen, Mary Lake
COMMERCIAL FRUITS & VEGS	Vining/Fruiting Crops in Hoophouses & Greenhouses		Andrew Mefferd
	Advanced Techniques for Greenhouse & Hoophouse Vegetables		Andrew Mefferd
	Pest & Disease Roundtable		Ann Hazelrigg, Eric Sideman
	Get Ready for RAPs! Vegetable Farm Nutrient Management		Becky Maden, Silas Branson
	No-Till Crop Production w/ Compost/Biochar Blends		Dan Pratt
	Climate Smart Farming		Jonathan Lambert, Joshua Faulkner
	Crop Production Study Results		Mimi Arnstein, Richard Wiswall
	Farm Mechanizations Efficiencies		Richard Wiswall
	International Agricultural Opportunities for Farmers		Mike Collins, Chuck Mitchell, Mimi Arnstein
	Carbon Farming - Principles, Practice & Metrics		Jack Kittredge, Julie Rawson

Check [nofavt.org/conference](http://nofavt.org/conference) for descriptions of workshops, along with a listing of workshops by session.

# Sunday 2/19 Workshops

	TITLE OF WORKSHOP		PRESENTER/S
BIZ & MARKETING	Bringing Your Social Media Game to the Next Level		Alex Epstein
	Designing Authentic Experiences and Selling Products on Your Farm		Lisa Chase, Vera Simon-Nobes, Nicole Burke, Jennifer Kennett
	Farm Land and Business Transition: Steps to Get the Process Started		Bob Parsons
	Deciding to Grow: The Financial, Market-driven, Emotional, and Risk-taking Journey of Scaling Up		Bruce Hennessey
	Branding & Marketing for Farmers and Producers		Lara Dickson
	Getting Farm Work Done Legally With Interns, Apprentices, And Volunteers		Rachel Armstrong
	Make Employment Law Work for Your Farm		Rachel Armstrong
	Putting Your CSA and Value-Added Products on Strong Legal Footing		Rachel Armstrong
COMMERCIAL LIVESTOCK	Starting Out with Organic Pastured Pigs		Alice Percy
	Is An Exemption Your Redemption?		Susan Isberg, Nicole Dehne
	Raising Ducks for Fun and Profit		Erik Andrus
	Grass Milk: Insights & Production Methods		Jack Lazor
	Homeopathy in the Barn: Principles & Remedies		Bay Hammond
	Homeopathy in Practice		Bay Hammond, Annie Claghorn
COMMERCIAL FRUITS & VEGS	A Visit to the Food System of Oaxaca, Mexico		Vern Grubinger
	Conservation Biocontrol: Farming with Native Beneficial Insects		Jarrold Fowler
	Options for Effective Deer & Wildlife Control		David Kennard
	Integrating Biochar into Existing Organic Practices		Hugh McLaughlin, PhD, PE
	Inputs for Organic Agriculture		Johanna Mirenda
	CAPS, GAPs & FSMA—Oh My! Building a Produce Safety Continuum in Vermont		Kristina Sweet, Hans Estrin
	Weed Management and Cultivation Equipment for Vegetable Farms		Vern Grubinger
	The Swede Midge Situation in Vermont: Biology Basics and Management Updates		Yolanda Chen, Elisabeth Hodgdon
	No-Till Production & Techniques with Bryan O'Hara		Bryan O'Hara
	Supporting Indigenous Micro-organisms on Your Farm		Bryan O'Hara
	Industrial Hemp in Vermont		Joel Bedard

	TITLE OF WORKSHOP		PRESENTER/S
FOOD SYSTEMS	Global Food, Local Food: Stories and Crops from Vermont Resettled Refugee Farmers		Ben Waterman
	Farm to Institution in VT and New England: The Facts and the Future		Peter Allison, Abbey Willard, David Conner, Abbie Nelson
	Thoughtful Harvests for Engaging Children and Adults in Gardens		Carolina Lukac
	Organic Farming in Cuba: An American Farmer Perspective		Howard Prussack
	Farmer Discussion: What to do with Surplus Crops?		Theresa Snow, Abbey Willard
	Regional Food Systems Planning and Urban Agroecology: Experiences from Cuba and Vermont		Margarita Fernandez, Erica Campbell, S'ra DeSantis, Maria Caridad Cruz, Taymer Miranda
	Planning for the Future of Farmland		Gretchen Siegchrist, Ben Kurtzman
GARDENER/HOMESTEADER	Disease & Pest Problems		Ann Hazelrigg, Vic Izzo
	Fencing Options & How to Implement Them Successfully		David Kennard
	Ecological Small-Commercial Rice in New England - Opportunities and Challenges		Erik Andrus
	Plants to Attract Pollinators & Create Biodiversity		Lizabeth Moniz
	Biological Alchemy		Michael Phillips
	Home Orchard Care		Michael Phillips
	Everything You Ever Wanted to Know about Fruit Trees		Nicko Rubin
	Natural & Organic Control of Honeybee Pests Other Than Varroa		Ross Conrad, Alice Lee Eckles
LOCALVORE	Herbal Digestive Bitters: More Than Just a Cocktail Mixer		Guido Masé
	Using Human Senses to Gauge the Quality of Medicinal Herbs		Guido Masé
	Farm to Medicine Cabinet		Katherine Elmer, Kenzie McDonald
	Outdoor Mushroom Cultivation on Logs and Beds		Jon Carver
	Commercial Indoor Mushroom Cultivation		Jon Carver

## Featured Tracks:



UVM Food Systems



Carbon Track



Direct Marketing



Beyond Borders

New  
this  
year!

## Sunday 2/19 Intensive

### WINTER FARMING & SEASON EXTENSION

**Presenter: Michael Kilpatrick • 9:00am-4:00pm**

This full day seminar will cover winter farming and season extension. Michael Kilpatrick from Kilpatrick Family Farm will discuss whether this type of production is right for you, what infrastructure is required and how to best layout your farm for winter production. We will also cover managing soils for season extension, economics of different crops, tools and equipment, field production tailored to winter storage, and storage facilities. Learn best practices for winter high tunnel production, food safety and packing house setup, as well as marketing, sales, and produce merchandising.

## Monday 2/20 Intensives

### SUCCESSFUL BIOLOGICAL ORCHARDING

**Presenter: Michael Phillips • 9:00am-4:00pm**

Fascinating biological connections make for a healthy orchard ecosystem. All insect pests and fruit tree disease – whether fungal or bacterial – have launching points and particular timing. Healthy trees address these challenges first and foremost from within. Growers utilizing an ongoing investment in soil nutrition and biodiversity set the stage for gentler organic sprays to grow a successful fruit crop. The challenges you face at your locale will become far more manageable as you build a holistic system that keeps trees and berry plantings healthy from the get-go.

### A PERMACULTURE APPROACH

*To Regional and Site Specific Agroecology: Integrating Productivity,  
Ecosystem Health and Economic Equity*

**Presenters: Aaron Guman & Graham Unangst-Rufenacht • 9:00am-4:00pm**

Permaculture design offers an ethical, comprehensive, and effective approach to assessing, designing, and implementing agricultural systems which balance human health, ecosystem health, and social and economic equity. This intensive uses a permaculture design lens to explore the integration of agricultural patterns and practices that improve environmental quality—by sequestering carbon, growing soil, improving water quality, expanding wildlife habitat, and more into the VT landscape. We will discuss strategies for growing animals, perennial vegetables, medicinals, berries, fruit trees and nuts in the context of diverse, mutually supportive polycultures. Included are dynamic



small group design exercises which will facilitate the exploration of applied agroecology using the tool kits we'll develop during the day. Students will walk away with an exposure to a broad pallet of plants and design patterns which are applicable at a variety of scales in the northeast temperate bioregion.

## ORGANIC MEDICINAL HERBS

*From Seed to Sale - A Grower's Intensive*

**Presenters: Jeff and Melanie Carpenter • 9:00am-3:00pm**

The sale and use of herbal products in the US have been experiencing incredible growth for years yet most of the herbs used in the production of these products are imported from overseas. Why is it that an agricultural economy like ours isn't supplying its own raw materials for such a burgeoning industry? Melanie and Jeff Carpenter will work to answer this question and more as they delve deeply into small to mid-scale commercial organic medicinal herb production and marketing.

The Carpenters, owners of Zack Woods Herb Farm and authors of *The Organic Medicinal Herb Farmer* will share experience gleaned from over 17 years growing and marketing medicinal herbs. Participants will learn the step-by-step process of producing high quality botanicals from selection and propagation through field management, post-harvest handling, drying, storage and marketing. We will also discuss how to configure the layout and design of your farm's infrastructure, choose equipment, prepare beds and fields, and manage fertility, weeds, pests and disease. The Carpenters will also delve into the business of herbs and the herbal marketplace by discussing which herbs are in demand, producing value-added products, pricing considerations, regulatory challenges and how to negotiate with buyers. This intensive is geared toward either beginning herb farmers or existing growers looking to expand their knowledge base.

## THE ART & SCIENCE OF GRAZING

**Presenter: Sarah Flack • 9:00am-4:00pm**

In this all-day workshop we will start by reviewing the basic principles behind all successful grazing systems. This will include discussion first from the perspective of pasture plants, and then from the perspective of the livestock. Once we put those two important pieces together, we will move into topics which include how to calculate paddock sizes, stocking densities, stocking rates and acreage needs, as well as strategies to maximize the herd or flocks pasture dry matter intake and use grazing to improve pastures. We will talk about how to use different pre and post grazing heights, length of rest periods, different plant species, and encourage healthy soils to increase pasture productivity and quality. Using examples of real farm grazing systems, we will cover system design, fence, water systems, lanes, paddock sizing and acreage requirements. We will use photos of pastures and livestock as we then learn how to observe and monitor so that we can better understand if our grazing systems are working the way we want them to, and what we can do to make them better.

# The Details

Please visit [nofavt.org/conference](http://nofavt.org/conference) for the most up-to-date information.

## LOCATION

The 2017 Winter Conference will take place at the University of Vermont campus. Registration takes place at the Davis Center: 590 Main Street, in Burlington, VT. The Davis Center will serve as the main hub, with workshops in nearby classrooms and buildings. Parking in the Jeffords and Given lots is free, ample, and within walking distance to the Davis Center. Monday intensives will take place in Waterman Lounge, 85 S. Prospect Street, in Burlington, VT.



## LODGING & RIDES

Rooms are available at a discounted rate for conference attendees at Best Western in Burlington. Please call (802) 434-4122 or visit [www.nofavt.org/conference](http://www.nofavt.org/conference) for transportation and accommodation options.

## MEALS & FOOD

**LUNCH: Sat & Sun, 12-2:00pm \$18/adult; \$12/child 6-12; free for children under 6 yrs**

Locally-sourced buffet includes your choice of entrée, salads, and dessert. Vegetarian, gluten-free and dairy-free options will be available. Lunches do sell out! **We strongly recommend purchasing a lunch when you pre-register.** Other options to eat on campus are limited, especially Sunday. You are also welcome to bring a bagged lunch with you and join us in the dining room! *Please note any food restrictions or allergies on your registration form.*



## VOLUNTEERING

Interested in volunteering at the Winter Conference? It's a great way to participate in the conference, and save money on your registration, too! A two-hour volunteer shift earns you a \$20 discount and the satisfaction of helping the conference run smoothly. Limit one shift per attendee. If you'd like to sign up, please contact Maddie or Becca at the NOFA Vermont office at 802-434-4122 or email [info@nofavt.org](mailto:info@nofavt.org) by February 13th. **You must confirm a volunteer position with the office before taking the volunteer discount.**

## ONLINE REGISTRATION & MEMBERSHIP

**Online registration begins January 2nd, 2017: go to [nofavt.org/conference](http://nofavt.org/conference).**

Register by February 3rd, before prices increase \$10/person per conference day.

**Attention current NOFA-VT Members:** If you register online, you will need to enter a member code to receive your member discount. All members will receive this code via email during the first week of January. If you renew your membership during online registration, you will automatically receive the member discount.

**NEW THIS YEAR!** Online registration will remain open until the conference begins. However, you must register by February 13th to take advantage of early pricing.

## REGISTRATION REFUNDS

We appreciate your support of our annual Winter Conference! If plans change and you are unable to attend the conference after you have registered, NOFA-VT will reimburse 75% of your registration cost until February 13th. Any refund requests after the 13th will receive a 50% reimbursement, less the cost of meals and credit card fees. All refund requests must be made in writing. Refund checks will be mailed two weeks after the conference.

## RAFFLE

We're so excited to offer original artwork made by community artist Bonnie Acker! Several large collages will be raffled off on Sunday 2/19/17 (but you don't need to be present to win), with proceeds benefiting NOFA-VT's Farming Beyond Borders program, to support farmer-to-farmer exchange. Buy your tickets online when you register, or get them at the conference! **\$5/ticket or \$20 for 5 tickets.**



## SCHOLARSHIPS

We make every effort to keep rates affordable, in part through our scholarship program. The Winter Conference Scholarship is available to NOFA Vermont members, and is supported through donations from members and conference attendees. For an application, please call the NOFA-VT office at (802) 434-4122. Scholarships do not cover the cost of meals. *If you are able, please help us make the conference accessible to all with a contribution to the scholarship fund. Your donation is tax-deductible and can be included when you register.* **Scholarship application deadline: January 31st, 2017.**

## QUESTIONS?

**Contact us at (802) 434-4122, [info@nofavt.org](mailto:info@nofavt.org), or visit [nofavt.org/conference](http://nofavt.org/conference)**

Please join us for NOFA Vermont's 35<sup>th</sup> Annual  
**WINTER CONFERENCE**



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