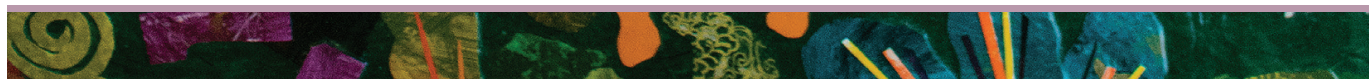


NOFA-VT 36TH ANNUAL WINTER CONFERENCE
FEBRUARY 17-19 2018 • BURLINGTON, VT



THANK YOU TO OUR SPONSORS



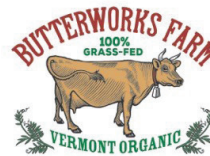
The University
of Vermont



Sugarsnap



ben & Jerry's
foundation



Green Mountain College



Aqua Vi o tea.



Engaging Vermonterers in their changing landscape



Welcome!

The NOFA Vermont Winter Conference is a highlight of the winter for farmers, gardeners, homesteaders and enthusiastic eaters. Please join us—and 1,100 of your fellow organic food enthusiasts—for three days of learning, inspiration, good food, and great conversation.

This year's conference theme, **Organic Matters: Culture & Agriculture**, celebrates our agrarian roots, the important role of agriculture in addressing our current environmental, social, and personal health challenges, and the role of the next generation in positive change. We have two esteemed keynotes to respond to our theme: **Mary Berry**, the Executive Director of the Berry Center in Kentucky, and **Onika Abraham**, farmer, educator and Director of Farm School NYC. This theme will also be addressed throughout the conference at workshops, roundtable discussions, two feature films and (of course) in a song or two.

On Saturday and Sunday, the conference will offer 90+ workshops that will be hard to choose from. Monday Intensives offer a great opportunity to explore one topic, in depth. Whether you are a commercial organic farmer, a homesteader, gardener, activist, enthusiastic eater, educator or foodie, there are workshops and Intensives designed to appeal to you. Many additional opportunities are built in for networking with other conference participants and exhibitors including Saturday evening social events, and an ice-cream social to wrap up the weekend!

Use this brochure as a guide, and visit www.nofavt.org/conference to dig deeper into the conference details. We look forward to seeing you there!



Megan Browning
Winter Conference Coordinator



Enid Wonnacott
NOFA-VT Executive Director

SPONSORS, CONTINUED

Albert Lea Seed
Cooperative Insurance Companies
FEDCO Seeds
The Fertrell Company
Grow Compost of Vermont
Grower's Discount Labels
High Mowing Organic Seeds
Hotel Vermont
New England Farmers Union
Organic Valley
Phoenix Feeds Organix, LLC
Rural Vermont

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Champlain Valley Compost
Community Bank N.A.
North Country Organics
Nourse Farm Inc.
UVM Extension Center for Sustainable
Agriculture
VHCB Vermont Farm & Forest Viability
Program

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.

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Cover art by Bonnie Acker

NOFA-VT MEMBERSHIP INFORMATION

**We grow
organic farms,
healthy food,
& strong communities.**

Being a NOFA Vermont member means that you are helping to strengthen local, organic agriculture in Vermont. You are supporting programs and services that support farmers, inform consumers, and advocate for policies that build the organic food movement in Vermont and nationally. **NOFA Vermont is where you can go for information and education about all things organic.** Your membership also includes many financial and educational benefits.

Membership Levels & Discounts

Low Income/Student/Senior	\$25	1 adult receives discounts at workshops/events
Individual	\$40	1 adult receives discounts at workshops/events
Family	\$55	2 adults and children receive discounts at workshops/events
Farm	\$65	4 farm employees receive discounts at workshops/events
Business & Organization Partner	\$100	4 employees receive discounts at workshops/events
Friend of NOFA	\$250	4 friends receive discounts at workshops/events

REGISTRATION INFORMATION

Online registration begins January 3rd, 2018

Register by February 12th to save \$10

To register, visit nofavt.org/conference or mail in the paper form on page 12.

**NEW THIS
YEAR! 3-DAY
PRICING,
SAVE \$20**

Pricing

Registration fees include entrance to workshops, keynotes, exhibitor fair and all other conference activities. Saturday and Sunday registration fees do not include lunch. Monday registration includes lunch.

Please note: prices increase by \$10/person per conference day after February 12th.

	Member*	Non-Member	Child
All 3 Days	\$190	\$235	--
Saturday	\$70	\$85	Sliding Scale \$0-\$30
Sunday	\$70	\$85	Sliding Scale \$0-\$30
Lunch	\$18/day	\$18/day	\$12/day
Monday Intensive	\$70 (incl. lunch)	\$85 (incl. lunch)	--

*Member Access Codes

Attention current NOFA-VT Members: When 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. Questions? Call the NOFA-VT office at (802) 434-4122 or email info@nofavt.org.

Student Discount

Students with a valid student ID can receive member pricing. To receive this discount, please send a clear photo of your student ID to winterconference@nofavt.org with Student Discount in the subject heading.

Please visit nofavt.org/conference for the most up-to-date information on conference offerings.

**NOFA VERMONT • PO BOX 697, RICHMOND, VT 05477
(802) 434-4122 • INFO@NOFAVT.ORG • WWW.NOFAVT.ORG**



EXHIBITORS' FAIR

Davis Center

Saturday 8:00 am–6:00 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 Software
- American Society for the Prevention of Cruelty to Animals (ASPCA)
- Aqua ViTea
- The Berry Center
- Black Dirt Farm
- Butterworks Farm
- Catamount Solar
- Chelsea Green
- City Market, Onion River Co-op
- Cooperative Fund of New England
- Dancing Bee Gardens
- DC Energy Innovations, Inc.
- Dubois Agrinovation Inc.
- East Hill Tree Farm
- The Farm Between
- Fedco Seeds
- The Fertrell Company
- FinAllie Ferments
- Foodfightvt.com
- Forkit VT
- Gardener's Supply Company
- Green Mountain College
- Green State Biochar
- Greenvest
- Grow Compost of Vermont
- High Mowing Organic Seeds
- Intervale Center
- Kreher Enterprise
- Neighborhood Food Co-op Association
- New Chapter, Inc.
- New England Adaptation Survey/UVM
- New England Farmers Union
- North American Kelp
- Northeast SARE - VT State Program
- OMRI (The Organic Materials Review Institute)
- Peace Corps
- Pete and Gerry's Organics LLC
- Polaris Orchard Management IPM
- Progressive Asset Management Vermont
- Rural Vermont
- Salvation Farms
- The Skinny Pancake
- Sodexo
- Taproot Threads
- The Conway School, Graduate Program in Landscape Design
- University of Vermont
- University of Vermont RMA Risk Management Education
- UPSTREAM AG
- US Dept. of Labor, Wage & Hour Division
- USDA Natural Resources Conservation Service
- VACC
- Vermont Agency of Agriculture
- Vermont Coffee Company
- Vermont Community Garden Network
- Vermont Community Loan Fund
- Vermont Farm & Forest Viability Program
- Vermont Farm Bureau
- Vermont Farm to Plate
- Vermont Foodbank
- The Vermont Hemp Company
- Vermont Organic Farmers (VOF)
- Vermont Soap
- Vermont Young Farmers Coalition
- Vermont Youth Conservation Corps
- VT FEED (Food Education Every Day)
- Wellscroft Fence Systems, LLC



KEYNOTE SPEAKERS

Mary Berry

Saturday 9am

The Berry Center Executive Director Mary Berry and her brother, Den Berry, were raised by their parents, Wendell and Tanya Berry, at Lanes Landing Farm in Henry County, Kentucky. Mary farmed for a living, starting out in dairy farming, growing Burley tobacco, and later diversifying to organic vegetables, pastured poultry and grassfed beef. Mary is married to Kentucky farmer, Steve Smith, who started the first Community Supported Agriculture (CSA) in the state of Kentucky.

The Berry Center was started in 2011 to continue the agricultural work of John Berry, Sr. and his sons Wendell Berry and John Berry, Jr. The Berry Center is focused on issues confronting small farming families in Kentucky and



around the country. The Berry Center's central mission is "to ask and answer two of the most essential questions of our time: 'What will it take for farmers to be able to afford to farm well?' and 'How do we become a culture that will support good land use?'" In 2017, the Berry Center created a partnership with Sterling College in Craftsbury, VT to enable the Berry Center to advance their work through an accredited education program.



Onika Abraham

Sunday 11am

Onika Abraham is the Director of Farm School NYC, whose mission is to train local residents in urban agriculture in order to build self-reliant communities and inspire positive local action around food access and social, economic, and racial justice issues. Onika is a farmer and an educator with more than 15 years of experience as a senior nonprofit manager and an MBA in marketing and entrepreneurship from City University of New York. A Farm School NYC teacher before she was the Director, Onika has always been drawn to growing and teaching.



Onika is one of the co-founders of Black Urban Growers and has helped organize three national Black Farmers and Urban Gardeners Conferences. Her commitment to this work continues in her efforts to recruit Farm School NYC students that reflect the diversity of New York City, especially those from low resource and socially disadvantaged communities, and help them achieve their professional farming goals.

CONFERENCE SCHEDULE

SATURDAY: FEBRUARY 17, 2018

8:00 am	Registration & Exhibitors' Fair open; refreshments available
9:00–10:30 am	Keynote: Mary Berry
10:45 am–12 pm	Workshop Session I
12:00–2:00 pm	Lunch, Exhibitors' Fair, & Roundtables (1:00–2:00)
2:15–3:30 pm	Workshop Session II
3:45–5:00 pm	Workshop Session III
4:30–10 pm	Saturday Evening Events (see page 15)

SUNDAY: FEBRUARY 18, 2018

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

MONDAY: FEBRUARY 19, 2018

8:30–9:00 am	Registration open (Waterman Building); refreshments available
9:00 am	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 17 & 18.

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 drying fruit or making bicycle smoothies.

Children also have the opportunity to work with fabulous local artist Bonnie Acker on cardmaking and 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.



WEEKEND ACTIVITIES



Community Art with Bonnie Acker

Saturday & Sunday • Join local artist Bonnie Acker to work on a community art collage! The community art project is a great opportunity to meet other conference attendees, take advantage of the creative outlet, and contribute to a joint masterpiece. All ages and artistic abilities are welcome!

Social Action Zone

Saturday & Sunday, 12:00–2:00 pm • Learn about and get involved in the important work being done by several of Vermont's advocacy organizations.

Hatha Yoga Class

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



Oven Roasted Roots

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

Lunchtime Roundtable Discussions

Saturday & Sunday, 1:00–2:00 pm • Join NOFA staff, presenters, and fellow farmers and gardeners for an open-forum discussion on a topic important to you.

- National Organic Program Accountability: Where We Are
- National Organic Program Accountability: Where We Are Going
- Achieving a Living Wage for Farmers & Farm Workers
- Meet VT Healthy Soils Coalition
- Beginning Farmers: Growing the Next Generation
- Farm Succession: Planning for the Future



Snacks & Refreshments

Saturday & Sunday • Free to conference attendees • Thanks to generous contributions from local producers, our hospitality table is stocked with yummy snacks, cider, and tea. Kombucha and coffee is available by donation from Aqua ViTea and Vermont Coffee Company.

Book Signings

Saturday & Sunday • Exhibitors' Fair • Meet the authors and get your book signed!

- **Philip Ackerman-Leist** - *A Precautionary Tale: The Story of How One Small Town Banned Pesticides, Preserved its Food Heritage, and Inspired a Movement*
- **Stephen Leslie** - *Horse-Powered Farming for the 21st Century: A Complete Guide to Equipment, Methods and Management for Organic Growers*
- **Darryl Benjamin & Lyndon Virkler** - *Farm to Table*



Weekend Music

Throughout the weekend, we will feature wonderful musicians as entertainment. Edith Gawler and Bennett Konesni from Belfast, Maine, will join us on Saturday playing old-time fiddle, banjo, and guitar. Putting a new twist on the ancient arts of field hollers, farmer's ballads and barn dances, Edith and Bennett bring their passion for worksongs—music that transforms labor into something in between work and play. Come and listen, sing along or dance with other conference participants!



Organic Agriculture Stories: Poster Session

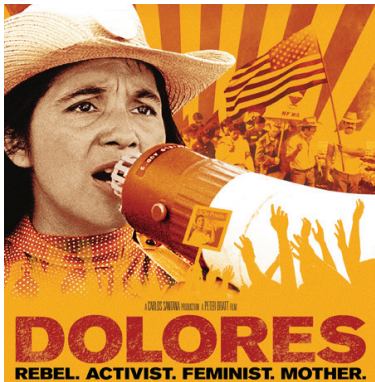
Saturday & Sunday • Learn more about the principles and practices of organic and transitioning farmers. Vermont NRCS and the Lexicon of Sustainability share stories of organic agriculture in America through an interactive poster display.



Sunday Ice Cream Social

Sunday, 5:00 pm • Free to conference attendees

Thanks to the generosity of Strafford Organic Creamery, the Sunday Ice Cream Social is a beloved conference tradition. Join us for dessert, community, and unwinding after the conference!



Film Screening: Dolores

Sunday, 12:30-2:00pm • Terrill Hall, 1st Floor • Dolores

Huerta is among the most important, yet least known, activists in American history. An equal partner in co-founding the first farm workers unions with Cesar Chavez, her enormous contributions have gone largely unrecognized. Dolores tirelessly led the fight for racial and labor justice alongside Chavez, becoming one of the most defiant feminists of the twentieth century—

and she continues the fight to this day, at 87. With intimate and unprecedented access to this intensely private mother to eleven, the film reveals the raw, personal stakes involved in committing one's life to social change.



Social Networking

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



SATURDAY NIGHT ACTIVITIES

Saturday Night Social

Davis Center, 4:30pm–6:30pm • Enjoy appetizers, wine and beer while you chat with friends and visit with exhibitors. Hors d'oeuvres are generously provided by our friends at Sugarsnap Catering. Cash bar.



Organic Seed Swap & Info Session

Davis Center, 5pm–6pm • The Seed Swap is the perfect place to expand the biodiversity of your farm or garden. Learn about the various seed varieties High Mowing Organic Seeds has to offer, or bring your clearly labeled seeds to share! An expert from High Mowing will conduct a short educational session on seed saving and organic seeds, and we will provide packets to take home your new seeds.



Conference Evening Meet-Up

Downtown, 7:00–10:00pm • 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, with plenty of time to continue conversations after the conference and into the night! Donations accepted at the door.

Film Screening & Crepes

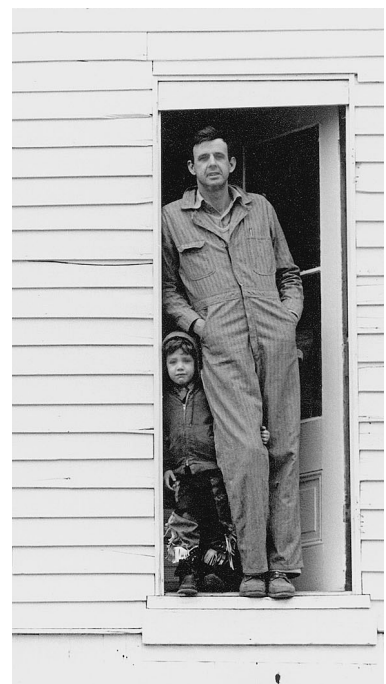
**NEW THIS
YEAR!**

**Davis Center, 6:30–8:30pm •
\$10 Suggested Donation**

Grab a delicious Skinny Pancake crepe, and enjoy a screening of **Look & See: A Portrait of Wendell Berry**. Unwind after a long conference day, and take in a beautiful and thought provoking film.

A short Q&A with Mary Berry will follow the film.

Look & See: A Portrait of Wendell Berry is a cinematic portrait of the changing landscapes and shifting values of rural America in the era of industrial agriculture, as seen through the mind's eye of writer, farmer, and activist, Wendell Berry.



SATURDAY 2/17 WORKSHOPS

Check nofavt.org/conference for workshop descriptions, along with an up-to-date listing of workshops by session. Workshops & presenters are subject to change.

	TITLE OF WORKSHOP	PRESENTER/S
BIZ & MARKETING	Farm Financials 101	Mark Cannella
	Farm Succession Planning	Sam Smith, Mark Cannella
	Safety & Liability on Farms Open to Visitors	Lisa Chase, Mary Cobb
	Keeping Mobile Records in the Field with Mobile Apps	Alex Smith
	CSA Success Strategies for Today's Marketplace	Jean Hamilton, Taylor Hutchison, Lila Bennet
	Finding the Right Market for Your Meat	Bill Cavanaugh, Rose Wilson
	Stagnant, Saturated, or Ready to Surge: Investing in Vermont's Direct Markets	Jean Hamilton
	Land Succession in Vermont: Buying Land or Buying a Business	Maggie Donin, Danielle Allen
COMMERCIAL VEG & FRUIT	The OMRI List: What it is and How to use it	Johanna Mirenda
	No-Till Production & Techniques	Bryan O'Hara
	Cover Cropping Systems for Vegetable and Berry Farms	Vern Grubinger
	Easily Amended: Simple Ways to Improve Vegetable Farm Nutrient Management	Becky Maden
	Growing Fertility with Cover Cropping	Becky Maden, Ben Dana
	Lean Farming in VT	Jen Miller
	Getting More From Your Beneficial Nematodes	Victor Izzo, Scott Lewins
	Winter Production	Bryan O'Hara
	Bionutrients & Nutrient Density	Dan Kittredge
COMMERCIAL LIVESTOCK	Extending the Grazing Season	David Kennard
	Grass-fed Beef: Best Practices for Production & Profitability	Sam Smith, Maggie Donin
	Feeding the Organic Hog	Alice Percy
	Rotational Grazing Water Systems	Kimberly Hagen, Ben Waterman

	TITLE OF WORKSHOP	PRESENTER/S
FOOD SYSTEMS	Balancing Fair Wages, Farm Viability & Affordable Prices	Elizabeth Henderson, Louis Battalen
	What Does Home Grown Food Security Look Like?	Robin Currey, John Van Hoesen
	Dig In! Rural Vermont's Groundswell Tour: Results & Next Steps	Ben Hewitt, Graham Unangst-Rufenacht
	Many Hands Make Big Impact: On-Farm Gleaning Systems and Healthy Food Access	Andrea Solazzo, Aly Martelle
	Organic Farming for Food & Justice	Grace Gershuny, Brian Tokar, Vanessa Brown
	Biodiversity at the Core: How the Apple Created an Organic Revolution	Phillip Ackerman-Leist, Robin Currey
	Capitalism & Agriculture	Fred Magdoff
GARDENER/HOMESTEADER	Creating Resilient Soil in Your Garden	Wendy Sue Harper
	Improving Your Land with Multi-Species Grazing	Lisa McCrory
	Vegetative Plant Propagation: The Asexual Gift that Keeps on Giving	Jacob Holzberg-Pill
	Getting Started with Organic Beekeeping	Ross Conrad
	Hugelkultur Compost Guilds	Chris Chaisson, Zach Loeks
	Using Draft Horses on the Homestead & Small Farm	Stephen Leslie
	Berry Basics	Nicko Rubin
	Goddess in the Garden	Nancy Hayden
LOCALVORE	Community on the Farm- Social Regeneration	Jon Turner
	Fermentation: The Missing Link in Most Americans' Diet	Celeste Longacre
	Fitting Old Songs to New Farms: How Worksongs Work	Bennett Konesni, Edith Gawter
	Animal Fats: Rendering & Cooking	Andrea Chesman
	Bioflavonoids in Cardiovascular Disease	Guido Mase
	Making Herbal Medicines	Betzy Bancroft
	Hand-made Breads with a Sourdough Culture	Heike Meyer

Workshops and presenters are subject to change. Please check nofavt.org/conference for workshop descriptions, along with an up-to-date listing of workshops by session.

SUNDAY 2/18 WORKSHOPS

	TITLE OF WORKSHOP	PRESENTER/S
BIZ & MARKETING	Innovative Models for Land Access	Mike Ghia, Jon Ramsey, Benneth Phelps, Sally Dodge
	Adapting to Climate Change- Benefits for Farmers	Suzy Hodgson, Lynn Knight
	Giving In: Exploring the Commitment Needed to Farm	Bruce Hennessey, Beth Whiting
	Merchandising & Sales Tips for Farm Stands or Farmers Markets	Annie Harlow
	Help Wanted: Why Attracting & Keeping Good Staff is such a Challenge	Greg Georgaklis
COMMERCIAL VEG & FRUIT	Up & Coming Seeds	Johnny's Seeds
	Pest & Disease Discussion for Commerical Growers	Ann Hazelrigg, Scott Lewins, Victor Izzo, Elisabeth Hodgden
	Climate Adaptive Farming: An Introduction to On-Farm Climate Change Adaptation Strategies	Connor Stedman
	Growing Industrial Hemp for Grain, Fiber & CBD	Abha Gupta
	Starting Problems with Diesel Engines	Ron Wold
	Production Planning the First 5 Years	Jen Miller
	Post Harvest Design for Efficiency, Quality Improvement & Risk Reduction	Hans Estrin, Rachel Schattman
COMMERCIAL LIVESTOCK	Common Mistakes Made with Electric Fencing	David Kennard
	Custom Grazing: An Opportunity for Beginning and Experienced Livestock Farmers	Jenn Colby
	Understanding Farm Animal Welfare Certification	Kara Shannon, Laurie Ristino, Vanessa Riva, John Miller
	Using Small Ruminants as Pasture Improvement Tools	Jenn Colby
	Reverence for Our Soil	Jack Lazor

Check nofavt.org/conference for workshop descriptions, along with an up-to-date listing of workshops by session. Workshops & presenters are subject to change.

	TITLE OF WORKSHOP	PRESENTER/S
FOOD SYSTEMS	Community- Based Change: Environmental Health, Pesticides & You	Shaina Kasper, Johanna De Graffenreid
	How Do I Work This? A Citizen's Guide to Being the "Public" in Public Policy	Andrea Stander
	Motherless Meat: From Petri Dish to Plate	Darryl Benjamin
	Vermont Farm Kids: Rooted in the Land	Misse Axelrod, Maria Reade
	Lyme Disease & Climate Change: The Connection Between Inflammation & Global Warming	Brendan Kelly
	Farming International Update: Organic & Agroecology	Liz Henderson, Ernesto Mendez
	Good Food Good Medicine	Sandra Lory, Joann Darling, Joseph Kiefer & Amy Goodman-Kiefer
	Promoting Dignified Conditions for Migrant Dairy Workers	Migrant Justice
	Cultivating a Hemp Industry in the Northeast	Joel Bedard, Dr. Brian Voigt, Michael Lewis, Chad Rosen
GARDENER/HOMESTEADER	No-Till Gardening & Farming	Lee Reich
	Designing & Building Chicken Tractors & Mobile Coops	Tim King, Markey Read
	Edible Landscaping for People & Pollinators	John Hayden
	Pests & Diseases for Homesteaders & Gardeners	Ann Hazelrigg
	Ecology of Having Forest As Part of Your Homestead	David Brynn
	Fruit Tree Planting & Establishment	Lee Reich
	Intentional Ecology: Using Permaculture Principles in the Yard, Homestead and Farm Landscape	Aaron Guman, Graham Unangst-Rufenacht
	Using Draft Horses on the Homestead & Small Farm	Stephen Leslie
	The Untapped Resource on Your Homestead: Weed Medicine for Your Community!	Katherine Elmer, Kara Buchanan
LOCALVORE	Establishing a Seed Library in Rural Vermont	Pam Kennedy
	Apitherapy: Health & Healing w/ Products from the Hive	Ross Conrad
	Food & Mood- Eating for Optimal Health & Happiness	Leanne Yinger, Kristin Tool
	Carbon Farming: Regenerative Agriculture for Climate Stabilization	Connor Stedman
	Improving Yield of Cold-Weather Shiitake with Irrigation	Mike Walker

MONDAY 2/19 INTENSIVES

Monday Intensives devote a full day to explore a single topic, with plenty of room for discussion, question and answer, and networking with peers interested in similar fields.

Registration fee of \$70 for NOFA Vermont Members and \$85 for Non-Members includes a full day of learning and a delicious lunch, catered by Have Your Cake Catering (Skinny Pancake). **Please note: Monday Intensives are held in the Waterman Building** on the UVM campus at 85 S Prospect St, Burlington, VT.

SILVOPASTURE

Integrating Animals, Trees, & Forage in a Farm Ecosystem

Presenter: Steve Gabriel • 9:00am-4:00pm

Silvopasture is a system that combines trees and forage design with livestock management. Such a system not only offers the promise of ecological regeneration of the land, but also an economical livelihood and one of the most promising forms of agriculture for fighting climate change. Silvopasture is not, however, as simple as allowing animals into the woodlot. It is and must be intentional, steeped in careful observation skills, and flexible to the dynamics of such a complex ecology. It requires a farmer who is proficient in understanding grassland ecology, forestry, and animal husbandry at once. She or he does not need to be an expert in all of these disciplines, but rather familiar enough to make informed management decisions for the farm ecosystem.

During this intensive we will cover the do's and don'ts in the design and management of silvopasture systems using activities, discussion, and case studies from around the Northeast US.

DEVELOPING INDUSTRIAL HEMP

As a Commodity Crop in Vermont, Seed to Policy

Presenters: Joel Bedard & Abha Gupta • 9:00am-3:00pm

During this intensive, we are pleased to continue the dialog surrounding industrial hemp in the state of Vermont. This extended session will cover the viability of hemp as a commodity agricultural crop; including field practices, input and output expectations, post-harvest processing, the politics and challenges of integrating hemp into rotation and more. This programming is primarily targeted for farmers, processors, and those interested in entering this "new" agribusiness.

GROWING FRESH CUT FLOWERS

From Start to Sales: Everything You Need to Know

Presenters: Liz Krieg • 9:00am-3:00pm

Liz Krieg, owner of Maple Flower Farm LLC, has been growing fresh cut flowers in Vermont since 1989. Join Liz in this comprehensive workshop on growing, selling and marketing cut flowers. Liz will discuss scale and market considerations, soil preparation and strategies for growing cut flowers from seed to harvest, handling post harvest, flower varieties from annuals to perennials and marketing strategies. We will also discuss considerations and challenges to certifying organic and which flower varieties are best for growing organic from seed.

This intensive is targeted for growers looking to diversify and add cut flowers to their farm. Homesteaders, gardeners and all interested in learning more about cut flowers are welcome, too!

DIRECT MARKETING

Cutting through the Noise: Successful Marketing Campaigns that Reach Consumers

Presenters: Jean Hamilton & Rose Wilson • 9:00am-3:00pm

Talk to any marketer and you will hear "it's noisy out there." There seem to be more and more opportunities to market our products: e-commerce, social media, institutions, grocers, pop-ups, subscription clubs, Front Porch Forum. But all these opportunities are complicated to navigate and create a lot of competitive noise for potential customers to sift through. You may find yourself asking: What marketing is best if I just want to increase my sales?

Rose Wilson and Jean Hamilton will lead this hands-on intensive to guide you through the steps of creating a customer-centered marketing campaign. Breaking down the essential components of a marketing plan, we will give you tools to develop a deeper understanding of your market, design goals and metrics to evaluate the success of your campaigns, and prompt you to get your marketing creativity flowing. This will be a working session, allowing us to practice using these tools and maybe even develop that million dollar campaign you have been waiting for.



THE DETAILS

Please visit nofavt.org/conference for the most up-to-date information.

Online Registration & Membership

Register online at nofavt.org/conference by February 12th to save. See page 5 for registration details!

Meals & Food

LUNCH: Saturday & Sunday • 12-2:00pm \$18/adult; \$12/child 6-12 • 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. 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

Volunteering is central to the success of our conference, and a great way to save on registration fees! Volunteers receive a \$20 discount for a two-hour shift. Limit one shift per attendee. To sign up, contact Lauren or Becca at the NOFA-VT office 802-434-4122 or email info@nofavt.org by February 12th. You must confirm a volunteer position with the office before taking the volunteer discount.

Location & Parking

The Davis Center at the University of Vermont: 590 Main Street, in Burlington, VT serves as the main hub for the conference, with workshops offered in nearby campus buildings. Parking in the Jeffords and Given lots is free, within walking distance to the Davis Center. Monday intensives will take place in Waterman Lounge, 85 S. Prospect Street, in Burlington, VT. Check out nofavt.org/conference for maps and directions.

Lodging & Rides

Rooms are available at a discounted rate for conference attendees at the Best Western in Burlington (802) 863-1125. Rooms will be held until 2/3/18. Room and Ride Share options are available—indicate your interest when you register. If you live in the Burlington area and would be willing to host conference goers over the weekend, please contact info@nofavt.org.

Raffle

We are excited to offer original artwork made by community artist Bonnie Acker! Several painted metal works will be raffled off on Sunday February 18th, but you don't need to be present to win. Proceeds benefit NOFA Vermont's Farm Share Program supporting food access for Vermonters with limited income. Buy tickets when you register, or get them at the conference! \$5/ticket or \$20 for 5 tickets.



Scholarships

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 added when you register. Winter Conference Scholarships are available to NOFA Vermont members, and are supported through donations from members and conference attendees. To learn more and apply for a scholarship please visit nofavt.org/conference or call 802-434-4122. **Scholarship application deadline: January 25th, 2018.**

T-shirts

NOFA-VT T-shirts are making a comeback this year! Show your support for NOFA-VT by purchasing an organic cotton T-shirt. Visit nofavt.org/conference for more details and to place an order with your registration. \$22/shirt. Fitted and classic styles available.



Sponsorship, Exhibiting & Advertising

With more than 1,100 attendees throughout the conference weekend, sponsoring, exhibiting, and advertising is a great way to reach a wide variety of organic consumers and producers while supporting NOFA Vermont. For more information contact winterconference@nofavt.org.

Registration Refunds

We appreciate your support of our annual Winter Conference! If you are unable to attend the conference after you have registered, NOFA-VT will reimburse 75% of your registration cost until February 12th. Any refund requests after the 12th will receive a 50% reimbursement. Refunds do not include the cost of meals and credit card fees. All refund requests must be made in writing to winterconference@nofavt.org. Refunds will be issued after the conference.