HEALTHY PEOPLE
HEALTHY PLANET

JANUARY 19-21, 2018

36th Annual Organic Farming & Gardening Conference
Saratoga Hilton & City Center, Saratoga Springs, NY
WELCOME

HEALTHY PEOPLE
HEALTHY PLANET

A MESSAGE FROM OUR EXECUTIVE DIRECTOR

Thank you for joining us! We hope you’ll enjoy this year’s line-up of speakers, workshops, and discussion groups. There is also a full tradeshow, a new wellness fair, and an array of exciting entertainment!

This year’s theme—Healthy People, Healthy Planet—recognizes the intersection of health and agriculture. I believe this theme is something that every one of us can rally behind. As organic farmers, gardeners, and consumers, we support the sustainable production of nutritious food in an organic system that maintains and encourages the well-being of the earth and all inhabitants. I look forward to celebrating that this year and working with you to achieve our common goals in the years to come.

To complement our theme, the Keynote Speakers, David R. Montgomery and Anne Biklé, will address their experiences working in the fields of geology and biology. The husband and wife duo will discuss their book, *The Hidden Half of Nature*, which reveals why good health—for people and for plants—depends on microbiomes. A book signing will take place Saturday evening immediately following their address and the couple will host a workshop entitled “The Dirty Trilogy” on Friday afternoon.

Our 2018 Farmers of the Year, Jody Bolluyt and Jean-Paul Courtens, will share their experiences of opening and running Roxbury Farm, a community supported organic farm, as well as Courtens’ work at the Hudson Valley Farm Hub.

With 12 workshop tracks and plenty of evening discussion groups, there is something for everyone! In keeping with our theme, we have also added the wellness fair. This event will be open from 10:00 am – 4:00 pm on Saturday and will provide health screenings, massages, acupuncture, reiki, and more! Additional workshops throughout the program will provide well-rounded information on living a healthy life in a sustainable style.

As always, our children’s conference is packed with fun-filled events that the kids will love. Our entertainment schedule features The Russet Trio on Friday and Saturday evenings, a Friday night DJ co-hosted by the National Young Farmers Coalition, Fern Bradley hosting the contra dance on Saturday night, and open mic sessions during meals!

Last, but certainly not least, I would like to thank everyone who contributed to this year’s conference. Thank you NOFA-NY’s Staff, Education Team & Committees for the months of preparation; food donors for your generous contributions; and, to the many contractors and volunteers who ensure a smooth conference. Thanks also to our advertisers and sponsors; to the staff of the Saratoga Springs Hilton and City Center; and of course, to our presenters and participants without whom this would not be possible.

Thank you for joining us,

Andrianna Natsoulas, Executive Director, NOFA-NY

ABOUT NOFA-NY

The Northeast Organic Farming Association (NOFA-NY) is an organization of farmers, gardeners, and consumers working together to create a sustainable regional food system that’s ecologically sound and economically viable. Through demonstration and education, we promote land stewardship, organic food production, and local marketing. We bring consumer and farmer together to make high quality food available to all people. To learn more about us, visit www.nofany.org.

MEMBERSHIP

By joining NOFA-NY, you’re supporting programs and services that assist farmers, inform consumers, and advocate for policies that promote an organic, sustainable food and farm system. Plus, as a member, you receive business and program discounts, including discounts to all NOFA-NY events, conferences, and field days. If you would like to become a member or have questions about your membership, please stop by the registration table, or visit us online at www.nofany.org/join.

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The Hudson Valley Farm Hub is proud to support the NOFA-NY 2018 Winter Conference

Located on 1,255 acres of prime farmland in Hurley, NY, the Hudson Valley Farm Hub is a non-profit center for farmer training, demonstration, and agricultural research. Visit our website to learn more.

www hvfarmhub org

New York boasts more than 35,000 farms, cultivating upwards of seven million acres. From vegetables and fruits to flowering plants and dairies, the New York ag industry allows all of us to buy local and buy fresh. Supporting local agriculture also means supporting the livelihoods of our neighbors. That’s simply a win-win.

A Bounty in Our Backyard

As local agriculture continues to flourish, Farm Credit East is committed to working with owners throughout the Empire State in growing their businesses. Competitive lending rates, ag-specific financial services, and a deep understanding of the challenges in your industry — that’s what we bring to the “Buy Local” movement, and we’re proud of it.

Farm Credit East
FarmCreditEast.com
900.562.2235

Farm Loans / Country Home Loans / Tax Prep / Payroll / Financial Record-Keeping FarmStart® for New Businesses
Organics from Family Farms Near Our Stores

The Wegmans Organic Farm partners with family farms that are near our stores so we are less reliant on the west coast for organics. Together we work to extend our brief growing season, and make organic farming a more economically sustainable option.
Jody Bolluyt and Jean-Paul Courtens are co-owners of Roxbury Farm, a 425-acre organic/biodynamic farm in Kinderhook, NY; one of the largest CSA programs in the region serving over 1,000 members. Jean-Paul founded the farm in 1990 on five acres. Today the farm produces 34 acres of vegetables (taking up 45 acres of land), an additional 30 acres of cover crops and green manures in rotation, 100 acres of hay and an additional 100 acres of pasture for cows, sheep, and pigs. In season, the farm employs up to 14 people including Jody’s sister, Keri Latiolais, who is part of the management team.

The farm is known for its innovative practices in production systems and soil health as well as its pioneering efforts in the CSA movement (the first CSA in Columbia County, NYC, and the Capital District), farmer training (founding member of CRAFT), long term land tenure model (99-year ground lease), and vegetable production systems (online manuals). Jean-Paul and Jody have presented at numerous farming conferences in over 20 states and Europe on topics including production systems, soil health, livestock management, empathy, and new farmer training.

Jean-Paul has spent the past three years developing a professional farmer training program (ProFarmer Program) at the Hudson Valley Farm Hub outside of Kingston, NY and helped transition their 1200-acre conventional sweet corn farm to organic and ecological practices.

JODY BOLLUYT & JEAN-PAUL COURTENS
Friday 5:00 pm - 6:00 pm / Saratoga

The New York Small Scale Food Processors Association (NYSSFPA) was formed to represent and inform all small-scale food processors. The organization’s workshops educate by mentoring, teaching marketing, connecting farmers and processors for value-added production, and guiding food-entrepreneurs in the use of current approved practices.

NEW YORK SMALL SCALE FOOD PROCESSORS ASSOCIATION
Friday 6:00 pm - 7:00 pm / Highrock

The annual meeting is your chance to get the latest report on our organization’s work and to weigh in on plans for the future. Help determine what issues NOFA-NY works on in the coming years and vote on 2018 policy resolutions. Immediately following, join our certification staff and the Management Committee for an open meeting to learn about certification updates and National Organic Program changes.

NOFA-NY CERTIFIED ORGANIC, LLC is a USDA-accredited organic certification agency whose primary purpose is to provide high integrity organic certification to over 1,000 organic farmers and processors throughout New York State and surrounding areas. It operates as a nonprofit organization funded entirely by certification fees. NOFA-NY Certified Organic is a subsidiary of NOFA-NY Inc.

Learn more about what will be discussed at the Annual Membership Meeting on page 56.

NOFA-NY ANNUAL MEMBERSHIP MEETING
Friday 11:00 am - 1:00 pm / M1

FARMERS OF THE YEAR

David R. Montgomery is a professor of geomorphology at the University of Washington. He is an internationally recognized geologist who studies landscape evolution and the effects of geological processes on ecological systems and human societies. His first exploration of soil and farming resulted in the book Dirt, and most recently Growing a Revolution: Bringing Our Soil Back to Life. He has been featured in documentary films, network and cable news, and other media. When not writing or doing geology, he plays guitar in the band Big Dirt.

When not writing or doing geology, he plays guitar in the band Big Dirt.

David received a bachelor’s degree in geology from Stanford University and a PhD from the University of California, Berkeley in geomorphology. In 2008 he received a MacArthur Fellowship (known popularly as the “genius award”).

Anne Biklé is a biologist with professional experience in field biology, environmental planning, and public health. She uses her endless fascination with the natural world to examine connections between people and their environments. She and David collaborated to co-author The Hidden Half of Nature: The Microbial Roots of Life and Health. She has a bad case of plant lust and spends her free time out in the garden with her hands on plants, mulch and dirt.

She attended the University of California, Santa Cruz earning bachelors’ degrees in biology and natural history. She holds a master’s degree in landscape architecture from the University of California, Berkeley.

Anne and David are married and they live in Seattle with their black lab guide-dog dropout Loki. To learn more about them visit www.Dig2Grow.com.

DAVID R. MONTGOMERY & ANNE BIKLÉ
Saturday 5:00 pm - 6:00 pm / Saratoga

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Based in New York's Hudson Valley, the Russet Trio plays a wide array of traditional string band music. Formed in 2003 in Columbia County, the trio has become a highly sought-after ensemble throughout the Northeast and beyond for contra and square dances, weddings, festivals and parties. Their music blends traditional Celtic and Appalachian music with syncopation and groove. However one attempts to describe this music, people’s feet will move and their spirits soar.

SOCIAL HOUR WITH THE RUSSET TRIO
Friday & Saturday 6:00 pm - 7:00 pm / Main Hall & Gallery

Caller Fern Bradley, also a Hudson Valley favorite, specializes in teaching lively, easy and fun dances that participants of all ages can enjoy together. On Saturday night, she will be joining The Russet Trio for the contra dance. They make a great combination that new or experienced dancers won’t want to miss!

CONTRA DANCE WITH FERN BRADLEY & THE RUSSET TRIO
Saturday 8:30 pm - 11:00 pm / Saratoga

Join NOFA-NY and the National Young Farmers Coalition for a farmer mixer featuring DJ Lloyd Church of L.A. Sound Productions. There will be great music, a photo booth full of props for printed photos, and a cash bar. Requests for the DJ are welcome and there is bound to be something that everyone can dance to. Come see old friends and meet new ones—wallflowers are welcome too!

FARMER MIXER CO-SPONSORED BY THE NATIONAL YOUNG FARMERS COALITION
Friday 8:30 pm - 11:00 pm / Saratoga

We hope you brought your instruments and practiced your favorite songs because this is your chance to get up on stage and perform! Hosted by Bob Cat of Local Farmers Union, these sessions will take place near the tradeshow during lunch and dinner hours and are sure to be a good time for everyone. Sign ups will take place on-site and are first come, first serve.

OPEN MIC WITH BOB CAT
Friday & Saturday Lunch & Dinner / Main Hall

These authors have graciously offered to sit for book signings during the conference. Bring your copy from home or purchase one from the conference bookstore!

Rachel Mamane: Friday Mastering Stocks and Broths: A Comprehensive Culinary Approach Using Traditional Techniques and No-Waste Methods

Elizabeth Henderson: Friday Sharing the Harvest: A Citizen’s Guide to Community Supported Agriculture

Jeffrey Roberts: Saturday Salted and Cured: Savoring the Culture, Heritage, and Flavor of America’s Preserved Meats

Lee Reich: Saturday Grow Fruit Naturally

David R. Montgomery & Anne Biklé: Saturday (immediately following the keynote address) The Hidden Half of Nature

BOOK SIGNINGS
Friday & Saturday 6:00 pm - 7:00 pm / Gallery

FAMILY SWIM TIME
Friday 6:00 pm - 7:00 pm / Hotel Pool

While the on-site pool at the Saratoga Hilton is open every day, we have set up a designated time to take a dip. All children must be accompanied by an adult.

EARLY MORNING YOGA CLASS
Sunday 6:30 am - 7:30 am / Whitney

Join Laurel Englesson for a relaxing and regenerating early morning yoga class—what a great way to start your day.

FILM SCREENINGS
Seed: The Untold Story: Friday 8:30 pm / Alabama (95-minute run time)
Kombit: The Cooperative: Friday 8:30 pm / Travers (45-minute run time)
Under Contract: Farmers and the Fine Print: Saturday 8:30 / Alabama (75-minute run time)
Evolution of Organic: Saturday 8:30 pm / Travers (77-minute run time)
**PRE-CONFERENCE EVENT**

**GROWING, WASHING & PACKING HIGH TUNNEL WINTER GREENS: DOING IT AND DOING IT WELL**

Thursday 9:00 am - 4:00 pm / Broadway 1 & Pleasant Valley Farm

Presenters: Chris Callahan, Robert Hadad & Judson Reid
Hosts: Paul, Sandy & Kim Arnold, Pleasant Valley Farm

This event promises to help growers bring their winter greens production to the next level—both in the high tunnel and in the packshed. There will be an emphasis on best management practices in the high tunnel, especially practices which support long term soil health and fertility. In the packshed, processing efficiency and food safety will both be stressed.

The day will begin at 9:00 am in conference room Broadway 1, with workshops on issues and opportunities in winter high tunnel production and best practices for postharvest handling, including food safety concerns.

Upon completion of the workshops at 10:30 am, everyone will board a bus and travel to Paul and Sandy Arnold’s Pleasant Valley Farm in Argyle, NY for a farm tour and farmer-led discussions in the high tunnel and packshed. A farm to table lunch, with a vegetarian option, will be served at the farm. After lunch, the tours and discussions will continue and then everyone will come together for a Q&A session with hot cider and light snacks. The bus will leave the farm at about 3:15 pm and should be back at the hotel by 4:00 pm.

You must be pre-registered to attend this event.

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**SPECIAL EVENTS**

**WELLNESS FAIR**

Saturday 10:00 am - 4:00 pm / M1

In honor of our theme—Healthy People, Healthy Planet—we have added the Wellness Fair on Saturday. Participants will be able to take advantage of on-site health screenings, massage, acupuncture, homeopathy, herbalism, reiki and more!

There will also be a Yoga for Farmers class offered throughout the day. This is an event you won’t want to miss.

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**TRADESHOW**

Friday 11:00 am - 8:00 pm, Saturday 8:00 am - 8:00 pm, Sunday 8:00 am - 1:00 pm / Main Hall

With over 80 vendors there is something for everyone at our tradeshow. Make sure you carve out some time for a visit.

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**GOT WEEDS?**

Use your WEEDS to RADICALLY IMPROVE your SOIL

Go From ABOVE... To BELOW - NATURALLY!

The same field 13 months later with zero additional inputs or labor

Discover New Tools That will TRANSFORM your Farm.

Get INSTANT ACCESS to the FREE Workshop and Trainings. Then go DEEPER, find your NEXT STEPS and get your questions answered on our LIVE Q&A Calls.

Simple Soil Solutions

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SATURDAY EVENING DISCUSSION GROUPS

**WHAT WOULD UNIVERSAL HEALTH CARE MEAN FOR FARMERS IN NY?**

**Presenter:** Ursula Rozum

As businesses owners, farmers are aware of the challenges of obtaining health care coverage for themselves, their families, and their employees. The New York Health Act would establish a universal health care system that guarantees coverage for all New Yorkers regardless of income, age, or immigration status. This workshop will present information about the New York Health Act and how the bill would reduce health care cost for 98% of New Yorkers; encourage participants to share experiences navigating the current health care system; and solicit opinions about how a just and sustainable health care system would look like.

**WHAT'S NEXT FOR REAL ORGANIC CERTIFICATION?**

**Presenter:** Davey Miskell, Liana Hoods & Kevin Engelbert

Can the USDA protect organic? The answer seems to be NO. Lax enforcement, fraudulent labeling, and weak standards have become the norm. In 2017 there were 15 rallies across the country to demand the protection of organic integrity, yet we still suffered two enormous setbacks: hydroponic certification and animal welfare reform. As the NOP goes into freefall, the organic community is forced to take stock and decide what to do to preserve the movement WE have grown for so many years. This discussion will examine the takeover of the NOP by the Organic Industrial Complex and what we can do about it.

FRIDAY EVENING DISCUSSION GROUPS

**CLIMATE CHANGE & ORGANIC AGRICULTURE IN NY**

**Presenter:** David Lane

Climate change impacts on agriculture have been intensifying in the Northeastern United States. In order to encourage the adoption of climate change adaptation and mitigation practices by farmers, it is critical to understand farmers’ perspectives on the risks they face and the actions they are taking. However, very few empirical studies have considered how farmers, especially organic farmers, are interpreting and responding to climate impacts, risks, and opportunities in the Northeast. This workshop will explore farmer views and decisions related to climate change in New York. The findings from this workshop will help provide improved understanding of farmers’ needs and priorities, which can help guide land-grant researchers, Extension, policymakers, and NOFA-NY in their efforts to develop and coordinate a comprehensive strategy to address climate change impacts on agriculture in New York and the Northeast.

**FARMER TO FARMER HIGH TUNNEL DISCUSSION**

**Presenter:** Andy Fellenz

Did learning about new high tunnel research fire you up or raise even more questions about tunnel management? Come join other growers to talk all things high tunnel! Bring your questions, ideas, experience, or problems to share with the group in this farmer to farmer conversation.

**SUCCESS WITH NRCS: NRCS ASSISTANCE FOR ORGANIC GROWERS**

**Presenter:** Joseph Heller

Meet with the Natural Resources Conservation Services (NRCS) field staff to view new posters and video shorts, created in partnership with The Lexicon of Sustainability, and learn how NRCS can help you meet your conservation goals.

**HONEY & OTHER RELATED VALUE-ADDED PRODUCTS FROM BEES**

**Presenters:** Pat Bono & Aaron Morris

Whether you are just interested in honey bees or are a seasoned apiarist, join Pat Bono and Aaron Morris for a presentation and discussion of products from the hive: honey, beeswax/candles, mead and more. Some samples will be available to taste or examine. Bring your own products for show and tell!

**MILITARY VETERANS MEETUP**

**Presenter:** Dean Koyanagi

Are you a military veteran who is currently farming or aspires to farm in New York State? Would you like to meet other veterans who are interested in organic agriculture? Please join the Cornell Small Farms Program for an informal meet and greet. Get to know other veterans who are attending the conference and learn about initiatives that support New York State veterans in agriculture.

**IN CONVERSATION WITH NEW & BEGINNING FARMERS IN NYS**

**Presenters:** Kim Vallejo & Sophie Ackoff

We know getting started on your own farm means facing a huge number of challenges and obstacles. Over the course of 2017, both the NYS Dept. of Ag & Mkts and the NYFC have been conducting research and gathering direct input on what more new farmers need in order to start up successfully. Join us in this session as we continue the discussion to review helpful programs serving new farmers at the both the state and federal level and to learn more about the needs of new farmers here in New York State.

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## SCHEDULE AT A GLANCE

### THURSDAY, JANUARY 18

<table>
<thead>
<tr>
<th>Time</th>
<th>Room</th>
<th>Event</th>
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<tbody>
<tr>
<td>9:00 am - 4:00 pm</td>
<td>Broadway 1</td>
<td>Pre-Conference Event</td>
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<tr>
<td>7:00 pm - 9:00 pm</td>
<td>Lobby</td>
<td>Registration is Open</td>
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<tr>
<td>7:00 pm - 9:00 pm</td>
<td>Gallery</td>
<td>Bookstore is Open</td>
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<tr>
<td>8:00 pm - 10:00 pm</td>
<td>Broadway 1 &amp; 2</td>
<td>Welcome Reception</td>
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### FRIDAY, JANUARY 19

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<tr>
<th>Time</th>
<th>Room</th>
<th>Event</th>
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<tr>
<td>7:00 am - 7:00 pm</td>
<td>Lobby</td>
<td>Registration is Open</td>
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<tr>
<td>11:00 am - 8:00 pm</td>
<td>Main Hall</td>
<td>Tradeshow is Open</td>
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<tr>
<td>8:00 am - 8:00 pm</td>
<td>Gallery</td>
<td>Bookstore is Open</td>
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<tr>
<td>6:30 am - 8:00 am</td>
<td>Main Hall &amp; M1</td>
<td>Breakfast</td>
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<tr>
<td>7:30 am - 9:00 am</td>
<td>Highrock</td>
<td>Certification Management Committee Meeting</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Varies</td>
<td>Workshops</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Varies</td>
<td>Workshops</td>
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<tr>
<td>11:00 am - 1:00 pm</td>
<td>Main Hall &amp; M1</td>
<td>Lunch &amp; Open Mic Sessions</td>
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<tr>
<td>11:00 am - 1:00 pm</td>
<td>M1</td>
<td>NOFA-NY, Inc &amp; NOFA-NY Certified Organic, LLC Annual Meeting</td>
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<td>1:00 pm - 2:15 pm</td>
<td>Varies</td>
<td>Workshops</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Varies</td>
<td>Workshops</td>
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<tr>
<td>4:00 pm - 5:00 pm</td>
<td>Saratoga</td>
<td>Welcome Address, Awards &amp; Scholarships</td>
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<tr>
<td>5:00 pm - 6:00 pm</td>
<td>Saratoga</td>
<td>Speakers: Farmers of the Year, Jody Bolluyt &amp; Jean-Paul Courten</td>
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<tr>
<td>6:00 pm - 7:00 pm</td>
<td>Main Hall &amp; Gallery</td>
<td>Social Hour with The Russet Trio</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Gallery</td>
<td>Book Signings</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Pool</td>
<td>Family Swim Time</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Highrock</td>
<td>NYSSFA Annual Meeting</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Phila</td>
<td>Discussion Group: Climate Change &amp; Organic Agriculture in NY</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Travers</td>
<td>Discussion Group: Farmer to Farmer High Tunnel Discussion</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Alabama</td>
<td>Discussion Group: Success with NRCS: NRCS Assistance for Organic Growers</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Broadway 3</td>
<td>Discussion Group: Honey &amp; Other Related Value-Added Products from Bees</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Broadway 4</td>
<td>Discussion Group: Veterans Meet Up</td>
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<tr>
<td>7:00 pm - 8:30 pm</td>
<td>Main Hall &amp; M1</td>
<td>Dinner &amp; Open Mic Sessions</td>
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<td>8:30 pm - 11:00 pm</td>
<td>Alabama &amp; Travers</td>
<td>Film Screenings</td>
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<td>8:30 pm - 11:00 pm</td>
<td>Saratoga</td>
<td>DJ &amp; Photo Booth Co-sponsored by the National Young Farmers Coalition</td>
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### SATURDAY, JANUARY 20

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<thead>
<tr>
<th>Time</th>
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<tr>
<td>7:00 am - 7:00 pm</td>
<td>Lobby</td>
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<tr>
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<td>Main Hall</td>
<td>Tradeshow is Open</td>
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<tr>
<td>8:00 am - 8:00 pm</td>
<td>Gallery</td>
<td>Bookstore is Open</td>
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<tr>
<td>10:00 am - 4:00 pm</td>
<td>M1</td>
<td>Wellness Fair is Open</td>
</tr>
<tr>
<td>6:30 am - 8:00 am</td>
<td>Main Hall &amp; M1</td>
<td>Breakfast</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Varies</td>
<td>First Workshop Slot</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Varies</td>
<td>Second Workshop Slot</td>
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<tr>
<td>10:00 am - 4:00 pm</td>
<td>Main Hall &amp; M1</td>
<td>Lunch &amp; Open Mic Sessions</td>
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<tr>
<td>12:45 pm - 1:00 pm</td>
<td>Main Hall</td>
<td>Chef Thank You</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Varies</td>
<td>Third Workshop Slot</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Varies</td>
<td>Fourth Workshop Slot</td>
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<tr>
<td>4:00 pm - 4:30 pm</td>
<td>Saratoga</td>
<td>NOFA-NY Year in Review &amp; the NY Organic Action Plan</td>
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<td>4:30 pm - 5:00 pm</td>
<td>Saratoga</td>
<td>Address by Richard Ball, Commissioner of Agriculture</td>
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<td>5:00 pm - 6:00 pm</td>
<td>Saratoga</td>
<td>Speakers: Keynote Speakers, David R. Montgomery &amp; Anne Biklé</td>
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<tr>
<td>6:00 pm - 7:00 pm</td>
<td>Main Hall &amp; Gallery</td>
<td>Social Hour with The Russet Trio</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Gallery</td>
<td>Book Signings</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Phila</td>
<td>Discussion Group: What Would Universal Health Care Mean for Farmers in NY?</td>
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<tr>
<td>6:00 pm - 7:00 pm</td>
<td>Travers</td>
<td>Discussion Group: In Conversation with New &amp; Beginning Farmers in NYS</td>
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<td>6:00 pm - 7:00 pm</td>
<td>Highrock</td>
<td>Discussion Group: What’s Next for Real Organic Certification?</td>
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<td>7:00 pm - 8:30 pm</td>
<td>Main Hall &amp; M1</td>
<td>Dinner &amp; Open Mic Sessions</td>
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<td>8:30 pm - 11:00 pm</td>
<td>Alabama &amp; Travers</td>
<td>Film Screenings</td>
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<td>8:30 pm - 11:00 pm</td>
<td>Saratoga</td>
<td>Contra Dance</td>
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### SUNDAY, JANUARY 21

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<tr>
<th>Time</th>
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<tr>
<td>7:00 am - 1:00 pm</td>
<td>Lobby</td>
<td>Registration is Open</td>
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<td>8:00 am - 1:00 pm</td>
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<td>Tradeshow is Open</td>
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<td>Gallery</td>
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<td>6:30 am - 7:30 am</td>
<td>Whitney</td>
<td>Early Morning Yoga</td>
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<td>6:30 am - 8:00 am</td>
<td>Main Hall &amp; M1</td>
<td>Breakfast</td>
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<td>6:30 am - 8:00 am</td>
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<td>Board of Directors Meeting</td>
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<tr>
<td>11:00 am - 1:00 pm</td>
<td>Main Hall &amp; M1</td>
<td>Lunch</td>
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**FRIDAY**

**HALF-DAY INTENSIVE: HARVEST OF HOPE**

Friday 1:00 pm - 3:45 pm / Broadway 2

Level: Advanced - ·

Presenters: Kathy Scullion & Jon Jon Thomas

Hope Farm is a unique partnership between SUNY Sullivan and the New Hope Community which is an organization serving developmentally disabled adults. The farm is located on the SUNY Sullivan campus and the food produced on the farm is distributed to the residences at New Hope, the College’s Culinary Program, as well as local food pantries. Jon Jon Thomas of New Hope Community is the lead farmer. He and Kathy Scullion, an Instructional Assistant at SUNY Sullivan, will describe how the farm developed from a small community garden and how they incorporate permaculture, accessibility, education, and community building into their practices.

**SUNDAY**

**HOME SCHOOLING: THEORIES, PRACTICES & REALITY**

Sunday 9:30 am - 10:45 am / Alabama

Level: Intermediate - ·

Presenters: Wes Gillingham & Iris Fen Gillingham

Father and daughter will speak about raising children and being raised, off the grid, on Wild Roots Farm in the Catskill Mountains. Wes will address the theories and choices that were made. Iris will speak about how those choices affected growing up and her development in becoming a youth leader.

**SATURDAY**

**THE ENCHANTED EDIBLE FOREST**

Saturday 8:00 am - 9:15 am / Alabama

Level: Intermediate - ·

Presenter: Dani Baker

In 2012, Dani Baker began planning and planting “The Enchanted Edible Forest,” a certified organic multi-purpose perennial garden containing fruits, nuts, berries, herbs, and other edibles, and incorporating numerous permaculture principles. Mimicking a forest edge, the highly diversified planting is designed to maximize solar collection and water conservation, be self-fertilizing, self-mulching, self-regulating with respect to pests and disease, highly productive of food and aesthetically pleasing. Whether you are an organic farmer looking for a cutting edge niche or a homeowner interested in landscaping your yard with edibles, this workshop will provide an example of the process of developing such a planting, feature some useful and unusual plants, and elucidate the permaculture principles applied.

**BLEUET HILL FARM**

Saturday 9:30 am - 10:45 am / Alabama

Level: Intermediate - ·

Presenters: Dennis Marrero & Andrew Phillips

Protracted and careful observation is a primary principle of permaculture. Former Wall-Streeter-now-farmer, Dennis Marrero and permaculture design consultant, Andrew Phillips of Hancock Permaculture will explain how a productive blueberry farm evolved based on permaculture. Bleuet Hill Farm now yields a you-pick blueberry farm, a crop rich in antioxidants, and with value-added products like blueberry balsamic vinegar and delicious blueberry BBQ sauce.
VALUE-ADDED WORKSHOPS

FRIDAY

THE ART OF RUNNING A HEALTHY KITCHEN INCUBATOR
Friday 9:30 am - 10:45 am / Highrock
Level: Advanced
Presenter: Kathrine Gregory
Kathrine Gregory, NYSSFPA President and Founder of the national consulting firm Mi Kitchen Es Su Kitchen®, discusses how to take the kitchen incubator concept and make it a reality: something that will support the growth of the foodpreneurs in your region. Gregory will cover the many factors involved in creating a self-sustaining facility: the size and design of the kitchen, the supportive services and, most of all, how to market both the facility and the foodpreneurs who are manufacturing there.

FOOD SYSTEMS: ADDING VALUE TO LOCAL & REGIONAL ECONOMIES
Friday 9:30 am - 10:45 am / Alabama
Level: Intermediate
Presenter: Kimberly LaMendola
The power of food systems isn’t fully leveraged by local officials and key leaders, including farmers and food producers. Do you know how to work with local economic development leaders to leverage its full potential? This session will review strategies for working with these leaders to keep agriculture and food production prioritized in regional plans.

FOREVER WILD HEALTH TONICS
Friday 1:00 pm - 2:15 pm / Demo Kitchen
Level: Intermediate
Presenters: Jennifer Jubin
Jennifer Jubin will demonstrate how she utilizes the power of raw vinegar and native adaptogenic herbs to craft wild tonics for health and spirit.

VALUE-ADDED FOOD PRODUCTION: ENSURING FOOD SAFETY & WORKING WITH A CO-PACKER
Friday 1:00 pm - 2:15 pm / Alabama
Level: Intermediate
Presenter: Amanda Hewitt
NYSSPFAs Amanda Hewitt of SUNY Morrisville’s Nelson Farms will explain how to ensure food safety and how to work with a co-packer to produce your line of value-added products.

SUNDAY

SINGER FARM NATURALS
Saturday 1:00 pm - 2:15 pm / Broadway 2
Level: Intermediate
Presenters: Thomas & Vivianne Szulist
Adding value through health, from cherry juice concentrate to organic garlic.
MARKETING WORKSHOPS

FRIDAY

HALF-DAY INTENSIVE: INTRO TO ORGANIC CERTIFICATION & RECORDKEEPING
Friday 8:00 am - 10:45 am / Saratoga 1
Level: Beginning -
Presenters: Jessica Terry
Join the NOFA-NY Certification Staff for a discussion of certification requirements, timelines, highlights of application forms and the USDA National Organic Program Regulations.

LAYERING YOUR FARM BUSINESS: MOVING BEYOND FRESH PRODUCT
Friday 9:30 am - 10:45 am / Broadway 3
Level: Intermediate -
Presenters: Denis Lepel & Todd Lighthouse
Look beyond just fresh product in building a viable farm business. Think outside the produce box when it comes generating income. Denis Lepel and Todd Lighthouse will dive into alternative ways to generate income through complementary strategies.

TASTES OF THE SEASON
Saturday 9:30 am - 10:45 am / Broadway 3
Level: Intermediate -
Presenters: Louis & Merby Lego
Learn how the Legos of Elderberry Pond have integrated a farm-to-plate restaurant in the middle of a 100-acre organic farm that produces organic vegetables, over 100 varieties of organic apples, and pasture-raised meats which stream directly into the restaurant. They will share how they create menus and recipes as the farm progresses through the seasons, and they will describe some of the restaurant’s most popular dishes. Recipes, preparation guidelines, seed sources, and tastings will be provided.

ORGANIC LIVESTOCK CERTIFICATION: POULTRY, PIGS, Ruminants & Grass Fed
Saturday 1:00 pm - 2:15 pm / Broadway 3
Level: Beginning -
Presenters: Lauren Tonti
Interested in certifying your livestock as organic? Join the NOFA-NY Certification Staff for a closer look at the USDA National Organic Program standards as they relate to livestock. Lively discussion and questions encouraged!

SATURDAY

SMALL SCALE CROP PLANNING ON A BIODYNAMIC FARM
Saturday 2:30 pm - 3:45 pm / Broadway 3
Level: Intermediate -
Presenters: Jeremiah Pacheco
Let Jeremiah Pacheco of Squash Blossom Farm show you how he plans his crops to maximize the variety of produce and provides customers with seasonal specialties and eye catching displays. Pacheco fits over 30 cultivars on less than two acres and he will share his unique method of crop planning to show you how to keep your market tables beautiful all season long.

BASKETS TO PALLETS
Sunday 8:00 am - 9:15 am / Saratoga 1
Level: Intermediate -
Presenters: Violet Stone
Looking to diversify sales? Food hubs, groceries, restaurants, and cooperatives are seeking your products, but these ‘intermediated’ channels require different marketing strategies. This workshop will include discussion and activities to prepare direct-marketing farmers to start building successful sales relationships with wholesale buyers.

MARKETING WORKSHOPS
HEALTH WORKSHOPS

FRIDAY

FERMENTATION FOR BETTER DIGESTION: FARM & HOMESTEAD METHODS OF PRESERVING THE HARVEST FOR BETTER HEALTH
Friday 8:00 am - 9:15 am / Demo Kitchen
Level: Beginning
Presenter: Sarah Williford
Join Sarah Williford of East Brook Community Farm in Walton, NY for a hands-on demonstration on lacto-fermentation/old fashioned pickling of sunchokes and other unusual—and difficult to digest—vegetables. There will be takeaways and recipes for everyone attending.

MASTERING STOCKS & BROTHS
Friday 8:00 am - 9:15 am / Alabama
Level: Intermediate
Presenter: Rachael Mamane
Join Rachael Mamane, author of Mastering Stocks and Broths: A Comprehensive Culinary Approach Using Traditional Techniques and No-Waste Methods, for a comprehensive approach to good health as well as an efficient farming business by minimizing food waste.

GLUTEN FREE, FOODEMAP: UNDERSTANDING AUTO-IMMUNE DISEASE & WHY WE EAT THE WAY WE DO
Friday 2:30 pm - 3:45 pm / Highrock
Level: Intermediate
Presenter: MaryAnna O’Donnell
This workshop will help you understand issues regarding gluten and dairy intolerance including what causes it and how it relates to food production and processing practices. MaryAnna O’Donnell of Saratoga Gluten Free is a retired oncology nurse whose struggle with Celiac disease led her to investigate the causes and develop a business of freshly-baked gluten-free products.

ONE WOK, THREE MEALS
Friday 2:30 pm - 3:45 pm / Demo Kitchen
Level: Intermediate
Presenter: Bhavani Jaroff
Bhavani Jaroff will demonstrate how easy it is to create quick, delicious, healthy meals from around the world using fresh vegetables from her garden. The meals she will prepare include Japanese stir fried vegetables served with rice noodles in a sesame sauce, mixed vegetables in a coconut curry sauce served with saffron rice, and Mediterranean vegetables with fire roasted tomatoes, olives and capers, served with brown rice noodles. During this workshop, she will also share tips about making good food choices, such as using beans cooked with kombu, choosing cans free of BPA, prepping for more than one meal at a time, and more.

THE VINES GARDENS YOUTH PROJECT
Saturday 8:00 am - 9:15 am / Highrock
Level: Intermediate
Presenters: Ruquiah Laville & Kaitlyn Sirna
VINES is an organization committed to developing a sustainable and just community food system. This is accomplished by bringing together diverse groups of people, with a focus on youth development, to establish community gardens, urban agriculture, and community green spaces. Hear about how this was accomplished from a 2017 youth participant.

YOUTH VS. GOV CLIMATE LAWSUIT
Saturday 9:30 am - 10:45 am / Highrock
Level: Intermediate
Presenter: Victoria Berrett
Victoria Berrett is a youth activist and plaintiff in the lawsuit in which 21 young people are suing the U.S. Government over climate change. Learn from Berrett about this and other strategies being used by youth to raise awareness of the importance of addressing climate change for future generations.

SOIL FOR LIFE
Saturday 1:00 pm - 2:15 pm / Highrock
Level: Intermediate
Presenter: Aidan Ferris
Aidan Ferris will take you on a journey to discover the best tool we have to curbing climate change that is right under our feet—soil. Participants will have the opportunity to learn about the importance of building healthy soil for not only our food but for our climate and many other systems. During this workshop, participants will get the chance to think critically about the soil problems in their communities and brainstorm on solutions they can build.

WHY GO ORGANIC?
Saturday 2:30 pm - 3:45 pm / Highrock
Level: Intermediate
Presenter: Morin Bissonette
Morin Bissonette will explain why organic foods are more expensive and share tips on how you can afford them on your budget! She will also explain how going organic helps the environment and more.
POLICY WORKSHOPS

FRIDAY

FIGHTING THE SYSTEM OF INDUSTRIAL AGRICULTURE BY BUILDING COMMUNITIES OF ACTIVISTS
Friday 8:00 am - 9:15 am / Travers
Level: Beginning ·
Presenters: Sophie Ackoff, Elizabeth Henderson, Patty Lovera & Quinton Robinson
Our lives are so busy with work, family, surviving, how can we fit in time to fight the system? Hear from determined people who have found ways. They will highlight top priorities for action and ways to engage. Bring your ideas to share and join a rousing discussion on how to make the organic community more empowered and effective!

POST-POST RACIAL CULTURE DRAMA?
Friday 9:30 am - 10:45 am / Travers
Level: Beginning ·
Presenter: Keith McHenry
A performatory exploration of our "Cultural Genetics" utilizing games, role play and improv in a collectively created environment.

ACTION FOR AN ORGANIC NYS!
Friday 9:30 am - 10:45 am / Broadway 2
Level: Intermediate ·
Presenter: Elizabeth Henderson
It’s time to say what we want loud and clear. After five years of consulting and surveying NOFA-NY members and supporters, the first phase of the NY Organic Action Plan is complete! Come hear about the plan and the process. And please bring your suggestions for creative and positive projects that we can link to the plan to show what our movement is capable of.

LEVERAGING ACTION TO ACHIEVE A JUST, SUSTAINABLE & LIVABLE PLANET
Friday 2:30 pm - 3:45 pm / Travers
Level: Intermediate ·
Presenters: Jan Elise Storm, Mark Dunlea & Liana Hoodes
Farmers are keenly aware of changing climate—increased frequency of extreme weather, different pests and weather unpredictability. This workshop will explore how farmers and partners can leverage advocacy to achieve the common goal of a just, sustainable and livable planet through carbon sequestration and a price on carbon.

FARMWORKER ORGANIZING IN NYS
Friday 2:30 pm - 3:45 pm / Travers
Level: Intermediate ·
Presenter: Rebecca Fuentes
Although a few outstanding farms are paying living wages, working conditions on too many farms in New York State leave a little to be desired. Despite the lack of legal support, farmworkers are organizing to gain full pay for hours worked and decent housing. Rebecca Fuentes of the Central NY Workers’ Center and farmworker activists will discuss their work and the Green Lights campaign to gain driver’s licenses for the undocumented.

SUNDAY

WHAT’S ON YOUR FARM?
Sunday 8:00 am - 9:15 am / Alabama
Level: Intermediate ·
Presenter: Amy Gillingham
You’re growing healthy food, working to keep your soil healthy, making a healthy living environment ... but what about YOUR health and safety? If you can’t work, who will? Every part of your body is subject to illness or injury due to farming-related issues. All farmers are at risk: seasoned, new, and second career. Come and talk with us about health and safety related issues on your farm. Safety first, never last. Have a future—not just a past.

CONNECTION TO SELF THROUGH FARMING
Sunday 8:00 am - 9:15 pm / Highrock
Level: Intermediate ·
Presenter: Amy Gillingham
Amy Gillingham of Wildroots Farm shares how the mindful path of farming teaches us to thrive in today’s world. She will share how growing food in re-mineralized soil, raising livestock for meat and fiber, using medicinal herbs, foraging wild edibles, cooking with fire in the outdoor community bake oven, living off the electric grid, and home-schooling children for 15 years have all nourished her more than she ever expected.

HEALTH WORKSHOPS

SATURDAY

MASTERING STOCKS & BROTHS DEMO
Saturday 8:00 am - 9:15 am / Demo Kitchen
Level: Intermediate ·
Presenter: Rachael Mamane
This demonstration will introduce the basics of stocks and broths with a keen focus on the importance of quality sourcing. We will walk through the process of making a classic culinary stock, using quality bones and vegetables from local farms, and compare it to those found on grocery store shelves. Included in this discussion will be a quick review of twelve additional products that can be made from animal bones and fat.

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## BUSINESS WORKSHOPS

### FRIDAY

**GREENHOUSE METRICS**  
Friday 8:00 am - 9:15 am / Broadway 4  
Level: Intermediate  
Presenters: Todd Lighthouse & Jamie Neilans  
Todd Lighthouse of Lighthouse Gardens will discuss his approach to evaluating herb, vegetable and ornamental varieties using 12 different criteria in order to maximize profit. Lighthouse will also discuss how to price your transplants for the retail and wholesale trade.

**INTRO TO LEAN ON THE FARM**  
Friday 1:00 pm - 2:15 pm / Saratoga 1  
Level: Beginning  
Presenter: Jen Miller  
Are you looking to increase your production or business management efficiency? Lean is a systematic approach that seeks to minimize waste—defined as anything that does not add value for your customer. It was pioneered by Toyota as the Toyota Production System in the 1940s and '50s but has since been used in by a variety of industries, most recently agriculture. Applying lean principles to your farm will increase the efficiency of your operations and grow your profit margins. In this workshop, Jen Miller, NOFA-VT Farmer Services Coordinator, will introduce the lean principles and concepts that are most useful in agricultural systems using examples from farms in the Northeast.

**LEAN ON THE FARM: PRACTICAL APPLICATION**  
Friday 2:30 pm - 3:45 pm / Saratoga 1  
Level: Advanced  
Presenter: Jen Miller  
Now that you have learned about lean principles in the Intro to Lean on the Farm workshop, how can you apply it on your own farm? Jen Miller has been working with farms in Vermont to apply lean in their production, business management and decision-making systems and will discuss best practices for success with lean. Topics that will be addressed include product flow, employee management, record keeping, pack shed flow and identifying waste in your systems. Come away with ideas to implement this season that will reduce overproduction, save time and positively affect both your farm’s bottom line and your quality of life!

### SATURDAY

**THE OASIS FACTOR: DESIGNING A CSA FOR ON-FARM PICKUP**  
Saturday 8:00 am - 9:15 am / Saratoga 3  
Level: Intermediate  
Presenters: Ruth Blackwell, Eric Houppert & Jony Weidel  
Having your members come to your farm for their CSA share can offer some challenges, but also a lot more flexibility and advantages. We’ll discuss how Mud Creek Farm works, why we chose to have on-farm pickup, and some of the things to consider when designing your CSA.

## POLICY WORKSHOPS

### SATURDAY

**NAVIGATING THROUGH THE AG LABOR MAZE**  
Saturday 8:00 am - 9:15 am / Travers  
Level: Intermediate  
Presenters: Mary Jo Dudley & Polly Shyka  
Learn how to build better farmer and worker relations within existing realities and legal structures. Learn how to establish meaningful communications across cultures and then how to go beyond traditional hierarchies to resilient relational farming through relationships of respect, cooperation, and the benefits that accrue from that.

**IT’S FARM BILL TIME AGAIN!**  
Saturday 1:00 pm - 2:15 pm / Travers  
Level: Advanced  
Presenters: Quinton Robinson, Patty Lovera & Liana Hoodes  
Hear about stirrings on Capitol Hill and the farmers’ perspective as we launch into the next Farm Bill. Come discuss what we can do to ensure family farmers are supported and consumers maintain access to healthy foods.

**HALF-DAY INTENSIVE: URBAN FARMING**  
Saturday 1:00 pm - 3:45 pm / Broadway 4  
Level: Intermediate  
Presenter: Onika Abraham  
Join a half day intensive to learn how to be the most effective urban gardener.

**ENDING INJUSTICE IN THE FOOD SYSTEM**  
Saturday 2:30 pm - 3:45 pm / Travers  
Level: Intermediate  
Presenter: Amani Olugbala  
Some of our country’s most cherished sustainable farming practices—from organic agriculture to the farm cooperative and the CSA—have roots in African wisdom. Yet, African-American farmland ownership has declined to less than 1% and Black communities suffer disproportionately from illnesses related to lack of access to fresh food. What is the story of land loss and food injustice? How are we using food and land as tools to end mass incarceration and institutional racism? Join us for a passionate conversation about the food sovereignty work of Soul Fire Farm and other People of Color led projects. We will also explore concrete strategies to work together as allies in the movement to undo racism in the food system.

**STATE OF THE ORGANIC PROGRAM**  
Sunday 9:30 am - 10:45 am / Travers  
Level: Advanced  
Presenters: Abby Youngblood & Kevin Engelbert  
The National Organic Program is constantly reviewing new rules and regulations. It is often hard to keep track of everything. Learn about the latest efforts to weaken the program, as well as how to protect the integrity of organics.
THINKING LONG TERM: AN UNCONVENTIONAL APPROACH TO FARM WORKERS
Sunday 9:30 am - 10:45 am / Highrock
Level: Advanced
Presenters: Ruth Blackwell, Eric Houppert & Jony Weidel
Having long term employees on your farm can be beneficial for all parties. We'll discuss this from both the boss and employee perspectives. We'll also share how Mud Creek Farm's crew functions and about incubating employee side projects.

TAKING YOUR CSA TO THE 22ND CENTURY
Sunday 9:30 am - 10:45 am / Broadway 2
Level: Advanced
Presenters: Elizabeth Henderson & Scott Chaskey
With our CSAs, we are building local food systems that give us the quality of life we want for our families, friends and neighbors—a rich, biodiverse environment with clean, organic and fair food. Yet getting all the work done, making enough money to cover costs and retaining members can be challenging. Hear from three farmers how their very different CSAs have evolved over decades. Bring your CSA challenges and we will brainstorm how to solve them together.

INTRO TO ORGANIC HANDLING & PROCESSING
Saturday 8:00 am - 9:15 am / Broadway 3
Level: Beginning
Presenters: Jessica Terry, Ashleigh Knecht & Pamela Coleman
As organic processed goods are becoming more and more in demand, join the NOFA-NY Certification Staff for a discussion of certification requirements and the USDA National Organic Program regulations as they relate to processors/handlers. Topics covered will include product composition, labeling categories, ingredient verification, the "National List," co-packing and private labeling, organic control points, labels and international equivalencies.

CSA SCHOOL: SCALING UP YOUR CSA
Saturday 9:30 am - 10:45 am / Saratoga 3
Level: Beginning
Presenters: James Cagle & Hayley Brown
Learn how James Cagle from Buzz's Garden scaled up his CSA from 30 members to almost a 100 in one year. He will share his successes as well as the challenges.

MANAGING THE RISKS & REWARDS ON ORGANIC FARMS
Saturday 1:00 pm - 2:15 pm / Saratoga 1
Level: Beginning
Presenter: Daniel Welch
Participants will learn about strategies to manage risk on their farms to enjoy more of the rewards of farming. Crop insurance options available to organic farmers in New York along with other strategies to manage risk will be discussed.

DEMYSTIFYING THE "FARM-TO-TABLE" MOVEMENT: BEHIND THE BARN & KITCHEN DOORS
Sunday 8:00 am - 9:15 am / Travers
Level: Intermediate
Presenters: Jennifer Grossman
Jennifer Grossman surprisingly found herself raising a specialty heritage bird after decades of saving at-risk farmland. She will address the challenges of producing, marketing and distributing her local and sustainably raised food and what it really takes to move it from field to fork.
FRUIT WORKSHOPS

FRIDAY

GROWING ORGANIC HAZELNUTS & CHESTNUTS IN NY
Friday 8:00 am - 9:15 am / Broadway 1
Level: Beginning —
Presenters: Akiva Silver & Brian Caldwell
Join Akiva Silver of Twisted Tree Farm, and Brian Caldwell of Hemlock Grove Farm, for an introduction into the organic growing practices and benefits of hazelnuts and chestnuts. Tree crops have far-reaching, positive implications for farmers and for the world. Chestnuts and hazels can produce nuts after only three or four years. They can live indefinitely with yields that can be used for flour, oil, butter, roasted nuts, and many other high-value items. Silver and Caldwell will discuss growing methods, soil needs, varieties, pests, and processing. They will also share an enterprise budget and discuss a grower co-op that is forming.

UNTAPPED OPPORTUNITIES FOR INTEGRATED PEST MANAGEMENT WITH ORGANIC TREE FRUIT
Friday 9:30 am - 10:45 am / Broadway 1
Level: Intermediate —
Presenter: Mike Biltonen
Integrated Pest Management (IPM) has had limited success with perennial crops like apples and other tree fruit. Low adoption rates and poor implementation of recommended practices has often left the best that IPM has to offer languishing in the lab or a manual. As understanding of organic tree fruit management practices evolves, the opportunities for IPM science and practice to improve its crop quality and yields is immense. In this workshop, we’ll explore several IPM practices and how they are used in conventional farming, contrasting them with how, if used to their full effect, they could spawn a vibrant northeast organic tree fruit industry.

SUNDAY

ESPALIER FRUIT PLANTS
Sunday 8:00 am - 9:15 am / Broadway 1
Level: Intermediate —
Presenter: Lee Reich
An espalier can provide high yields of very high-quality fruit while making a decorative and edible covering for a fence or a wall—even creating the fence itself! Learn which fruit plants work best as espaliers and the theory and practice involved in bending and pruning branches to train and maintain the plants for maximum beauty and high-quality fruit production.

HARDY KIWIFRUITS, BETTER THAN THE FUZZIES
Sunday 9:30 am - 10:45 am / Broadway 1
Level: Intermediate —
Presenter: Lee Reich
Hardy kiwifruit is a cousin to the fuzzy market kiwifruit but tastes better and can be grown (organically) in New York and New England. Species and varieties will be covered as well as training, pruning, harvest, and storage.
FRIDAY

MARKET FARM CULTIVATION WITH WALK BEHIND TRACTORS: TOOLS, TIPS & TECHNIQUES
Friday 8:00 am - 9:15 am / Saratoga 2
Level: Intermediate
Presenter: Ronald Wagner
What happens when you marry 50-year-old walk behind Planet Jr. 2 wheel tractors with 21st-century cultivating tools? Join Ronald Wagner for a discussion of how he is marrying old and new and reducing cultivating labor on his market farm in Rome, NY.

HIGH TUNNEL CUCUMBER PRODUCTION
Friday 8:00 am - 9:15 am / Saratoga 3
Level: Intermediate
Presenters: Bree Woodbridge, Rich Woodbridge, Mark Printz & Amy Ivy
Join experienced cucumber growers to learn some tips and tricks for improved high tunnel cucumber production. Pest and disease management strategies, succession cropping, nutrition, and other topics will all be discussed.

REDUCED TILLAGE: IMPROVING FERTILITY & PRODUCTIVITY WITH COVER CROPS
Friday 9:30 am - 10:45 am / Saratoga 2
Level: Advanced
Presenters: Ryan Maher & Janaki Fisher-Merritt
Ryan Maher of Cornell will lead a conversation on how small growers can integrate cover cropping and reduced tillage practices while overcoming the residue and weed management challenges. Together with Janaki Fisher-Merritt of Food Farm from Wrenshall, MN, they will share research results and real-world experience that can be readily transferred to farms across New York. Bring your questions and be prepared for an educational conversation about methods which may reduce inputs while improving soil health and productivity.

HALF-DAY INTENSIVE: IRRIGATION: SMART & EFFICIENT SET UPS FOR THE MARKET GROWER
Friday 1:00 pm - 3:45 pm / Saratoga 2
Level: Intermediate
Presenter: Erik Fellenz
Erik Fellenz returns to the NOFA-NY Winter Conference to expand upon the hands-on introduction to market farm irrigation tools and techniques he provided in 2017 with a workshop which will dive deep into a variety of irrigation tools and the math needed to design and install irrigation systems. Questions are encouraged and good conversations should result.

HALF-DAY INTENSIVE: BEST MANAGEMENT PRACTICES FOR HIGH TUNNEL SOIL HEALTH & FERTILITY
Friday 1:00 pm - 3:45 pm / Saratoga 3
Level: Intermediate
Presenters: Judson Reid, Cordelia Machanoff, Leon Vehaba & Rich Woodbridge
What are four things you should definitely do to ensure long-term soil health and fertility in your tunnels? How should you manage your water? What is the best strategy for managing soil fertility? Is crop rotation critical? How often should you do soil testing? Does foliar testing really pay? How often should it be done? For more than 10 years Judson Reid of the Cornell Vegetable Program has been working with growers on identification and implementation of best growing practices in high tunnels. For the last two years, NOFA-NY and Cornell have partnered in an effort with more than 20 farms across the state to distill a set of grower-tested best management practices applicable to both organic and conventional growers for long-term soil health and fertility. This half-day session will start with a review of what was learned across the state, share grower experiences and finish with a grower panel featuring seasoned growers. Bring your questions and be prepared for a challenging conversation on how to best manage your tunnel for the long haul.

SATURDAY

GROWER ROUNDTABLE: PEST & DISEASE CHALLENGES
Saturday 8:00 am - 9:15 am / Saratoga 2
Level: Intermediate
Presenters: Crystal Stewart, Susan Decker, Seth Jacobs & Amy Ivy
Susan Decker of Blue Star Farm will highlight their 2017 pest and disease challenges. She will discuss the problems they faced and how they managed. Crystal Stewart of the Cornell Vegetable Program will facilitate a roundtable discussion of organic pest and disease management options for the small and medium-size market farm.

COMPOST FOR ORGANIC VEGETABLE PRODUCTION: HOW MUCH? WHAT KIND?
Saturday 9:30 am - 10:45 am / Saratoga 2
Level: Intermediate
Presenters: Brian Caldwell, Karl Hammer, Seth Jacobs & Justin Rich
We will dive deep into compost from a user's perspective. How can we tell a good compost product for our needs? Are there reliable, sustainable sources, especially for organic vegetable production? How much compost do we really need? Brian Caldwell will present surprising results from Cornell research trials involving low-to-high application rates and ask, how good are lab analyses? Karl Hammer of the Vermont Compost Company will share his insights based on his many years of producing and using high quality compost. Outstanding farmers Seth Jacobs of Slack Hollow Farm and Justin Rich of Burnt Rock Farm will add theirs as well. Finally, we will consider soil phosphorus levels and what is a sustainable compost strategy for the farm and community? Your experiences will be vital to this discussion.

HORSES IN THE GARDEN? LESSONS FROM A HORSE-POWERED MARKET FARM
Saturday 1:00 pm - 2:15 pm / Saratoga 2
Level: Beginning
Presenters: Lisa Bloodnick
In addition to being a seed saver and rare plants enthusiast extraordinaire, Lisa Bloodnick has operated a horse-powered market farm in Apalachin, NY since finishing college more than 20 years ago. She will share lessons learned on this adventure—both specific in terms of how to’s with horses, and broader in terms of both making a living farming and a life in farming while raising a family.
GROWER TRAINING COURSES

MODULE 1: INTRODUCTION TO PRODUCE SAFETY
Saturday 8:00 am - 9:15 am / Saratoga 1
Level: Intermediate
Presenters: Craig Kahlke & Robert Hadad

MODULE 2: WORKER HEALTH, HYGIENE & TRAINING
Saturday 9:30 am - 10:45 am / Saratoga 1
Level: Intermediate
Presenter: Andy Fellenz

MODULE 3 & 4: SOIL AMENDMENTS, WILDLIFE & DOMESTIC ANIMALS ON THE FARM
Saturday 1:00 pm - 2:15 pm / Saratoga 3
Level: Intermediate
Presenters: Paul Loomis & Robert Hadad

MODULE 5, PART 1: WATER IN THE FIELD
Saturday 2:30 pm - 3:45 pm / Saratoga 3
Level: Intermediate
Presenter: Robert Hadad

MODULE 5, PART 2: PACKSHED & POSTHARVEST WATER
Saturday 4:00 pm - 5:15 pm / Alabama
Level: Intermediate
Presenter: Craig Kahlke

MODULE 6: POSTHARVEST HANDLING & SANITATION
Sunday 8:00 am - 9:15 am / Saratoga 3
Level: Intermediate
Presenter: Robert Hadad

MODULE 7: HOW TO DEVELOP A FARM FOOD SAFETY PLAN
Sunday 9:30 am - 10:45 am / Saratoga 3
Level: Intermediate
Presenter: Allie Strub

Q&A SESSION
Sunday 10:45 am - 11:30 am / Saratoga 3
Level: Intermediate
Presenters: Robert Hadad, Andy Fellenz & Allie Strub

SATURDAY

ON-FARM TRIALS: YOUR RESEARCH MATTERS
Saturday 2:30 pm - 3:45 pm / Saratoga 2
Level: Intermediate
Presenters: Heron Breen, Crystal Stewart, Jean-Paul Courtens & Sandy Arnold
Growing a profitable crop is a nexus of knowing your market, knowing your skill set and choosing the go-to varieties that make the most of both. But an ongoing cycle of favorite varieties dropped or in short supply is challenging OG growers to find the new “old reliables.” For many organic growers, on-farm trials could be the key to identifying those varieties that balance flavor and performance. And maybe also help comply with the NOP “seed rule!” Cornell Extension Vegetable Specialist Crystal Stewart and Heron Breen of Fedco Seeds will talk about scaling the science to fit your farm plan. Sandy Arnold of Pleasant Valley Farm and Jean-Paul Courtens of Hudson Valley Farm Hub and Roxbury Farm will discuss why and how trialing is working for them. Don’t miss the taste test to whet your appetite and hone your evaluation skills!
# GRAIN & FIELD CROP WORKSHOPS

## FRIDAY

### MY GRAIN MIGRAINE: LEARNING FROM THE PAST, GAZING INTO THE FUTURE OF NY GRAINS

- **Time:** Friday 1:00 pm - 2:15 pm / Broadway 4
- **Level:** Intermediate
- **Presenters:** Don Lewis

With over 30 years of commercial baking, and more than a decade milling grains, Don Lewis reflects on how one of the most dynamic grain systems in the country was rebuilt in New York, why it was such a pain to build it, and what we need to do to secure the grain-based food safety for future generations in the Northeast.

### FULL CIRCLE: SUSTAINABILITY, LOCAL INGREDIENTS & ADJUNCTS FOR A THOUGHTFUL NY STATE BREWERY

- **Time:** Friday 2:30 pm - 3:45 pm / Broadway 4
- **Level:** Intermediate
- **Presenters:** Ramsay Adams & Greg Lofaro

Join Ramsay Adams and Greg Lofaro of Catskill Brewery as they share their passion for local small craft breweries. They will discuss how their mission dovetails with the way they built their brewery, source their ingredients, and choose local farmers and providers for additional flavorings of their beer.

## SATURDAY

### BELIEVE, BELIEVE IN THE MAGICAL FRUIT: GROWING MARKETS FOR CEREAL-LEGUME ROTATIONS IN THE NORTHEAST

- **Time:** Saturday 8:00 am - 9:15 am / Broadway 4
- **Level:** Intermediate
- **Presenters:** Joseph Bossen

Join us in a review of what’s worked (and what hasn’t) in the last seven years of Bean Crafters and All Souls Tortilleria’s creating value-added product lines to connect Vermont and New York-grown heirloom corn and beans from 12 different farms’ crop rotations with grocers, restaurants, hospitals, universities and K-12 schools around the Northeast. Find out about opportunities to grow staple crops and get inspired to find your own value-added niches.

### ORGANIC FRAUD: CAUSES & SOLUTIONS FROM POLICY TO PRODUCER

- **Time:** Saturday 9:30 am - 10:45 am / Travers
- **Level:** Intermediate
- **Presenters:** Abby Youngblood, Lori Kenyon & Mary-Howell Martens

2017 was a year of revelations about organic fraud in the media. Fraud causes a ripple up and down the chain of organic production and ultimately puts the entire system under question. This workshop will examine some of the cases from the perspective of federal policy, the role of certifiers and the burden on high-integrity producers.

### FIELD CROPS IN A HOME GARDEN: WHEAT, FLAX, CORN, BEANS & RICE

- **Time:** Sunday 8:00 am - 9:15 am / Broadway 4
- **Level:** Intermediate
- **Presenters:** Michael Cohen

This workshop will address the challenges of garden-scale production of staple crops including wheat, flax, field corn, dry beans, and rice in upstate New York. Organic farming methods of crop rotation, soil improvement, and weed control have been adapted to garden-scale labor and equipment. Michael Cohen will present his experiences using historic tools and techniques, and re-purposed yard and lawn machines to suit production. Challenges addressed will include critters eating the crops and winter annual weeds that have the same life cycle as winter wheat. In addition, ultra small scale methods for processing crops from harvest to edible food or useful fiber will be discussed. These will include threshing wheat and dry beans, cleaning flax seed, dehulling rice, processing flax stems, and milling grains.

### KNOTWEED? NOT HERE!

- **Time:** Sunday 9:30 am - 10:45 am / Broadway 4
- **Level:** Intermediate
- **Presenters:** Michael Bald & Louise Barteau

Knotweed infestations present a dilemma to landowners and farmers. This workshop highlights courses of action open to landowners wishing to improve habitat, property values, soil conditions and biodiversity. Non-toxic treatment methods allow land stewards to control Japanese knotweed while feeding the vegetative material into the local economy, the art scene and even the food system. Michael Bald will talk strategy—deciding where and how to act and with which control methods. Louise Barteau will detail a creative site rehabilitation project near Philadelphia. Highlights will include artisanal paper-making with Japanese knotweed, innovative uses for invasive species material (buckthorn and bittersweet) and landscape-scale displays of community art creations.

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LIVESTOCK WORKSHOPS

FRIDAY

HALF-DAY INTENSIVE: MANAGING HOLISTIC MULTISPECIES GRAZING (& OTHER ORGANIC RECORDKEEPING) WITH YOUR SMARTPHONE OR TABLET
Friday 8:00 am - 10:45 am / Phila
Level: Advanced ···
Presenters: David Belding
Keeping the necessary records to properly manage multispecies grazing and organic certification can be a challenge and a pain, but it can also make you a more effective and successful farm manager. Join David Belding of Cross Island Farms as he shares his mobile device/computer recordkeeping system for managing holistic multispecies grazing for building soil, pasture and herd health and productivity. He will demonstrate tech-based tools he has developed to limit time in record keeping. This system allows farmers to have their records available at the touch of a button on their phone or tablet and also syncs with their computer-based records. The best part is you can do it too! Belding will share how to develop a system that is personalized to your farm, reducing your time in record management and providing up-to-date farm information for better management decisions.

ON-FARM SAFETY
Friday 8:00 am - 9:15 am / Broadway 3
Level: Advanced ···
Presenter: Karen Anderson & Alissa Kent
Karen Anderson and Alissa Kent of New York Center for Agricultural Medicine and Health (NYCAMH) will provide a comprehensive, hands-on overview of farming safety, literally from A – Z (animal handling to zoonotic disease).

TRAINING DRAFT HORSES FOR FARM WORK
Friday 1:00 pm - 2:15 pm / Broadway 7
Level: Beginning ·
Presenter: Donn Hewes
Things every teamster should know about the basics of horse training and how it contributes to fun, productive and safe work. A basic understanding of how horses are trained is vital to even a beginning teamster with “broke” horses; they still need to know that you know! Plenty of time to answer questions and share resources.

DISCUSSION GROUP: REDUCING FOOD WASTE
Friday 2:30 pm - 3:45 pm / Broadway 7
Level: Advanced ···
Presenter: Rachael Mamane
This discussion group will review food waste at the agricultural level and approach ways to minimize it with an eye towards soil health and value-added production. A case study about the life of animal bones will be presented as the starting point for discussion, and then we will share ideas, challenges, and successes associated with these efforts. This session is good for farmers and value-added producers who hope to find viable ways to extend the life of a harvest.

SPECIALTY CROP WORKSHOPS

FRIDAY

SACRED SEEDS PART ONE: RESISTANCE & RECONCILIATION
Friday 1:00 pm - 2:15 pm / Broadway 3
Level: Intermediate -
 Presenters: Ken Greene, Rowen White & Mary Arquette
What does it mean to plant a seed? The act of growing and saving seeds is not just economic and agricultural—it’s sacred, nurturing and deeply ancestral. In this workshop we will explore the sacredness of seeds with the people that steward the Native American Seed Sanctuary—a partnership among the Haudenosaunee community in Akwesasne, Seedshed, and the Hudson Valley Farm Hub—that supports the central role of seeds in restoring Mohawk/Iroquois culture while drawing attention to the potential impacts of New York State’s Pilgrim Pipeline.

SACRED SEEDS PART TWO: ROUNDTABLE DISCUSSION
Friday 2:30 pm - 3:45 pm / Broadway 3
Level: Advanced ---
Presenter: Rowen White

INDUSTRIAL HEMP: NOT JUST ANOTHER CASH CROP
Friday 2:30 pm - 3:45 pm / Alabama
Level: Beginning -
Presenters: Chris Logue, Heather Darby & Jennifer Gilbert Jenkins
Industrial hemp is the latest buzz in alternative crop production in the Northeast. Are the market and production models all hype or is this the real deal?? Join researchers Heather Darby of UVM, Jennifer Gilbert Jenkins of SUNY Morrisville, and Chris Logue, director of NYSDAM division of plant industry, to hear about what’s ahead for hemp.

SATURDAY

HOW PLANTS WORK
Saturday 9:30 am - 10:45 am / Broadway 4
Level: Intermediate -
Presenters: Crystal Stewart, Susan Decker, Seth Jacobs & Amy Ivy
Learn all about plants, their immunity and why they like certain types of soil. Learn everything you need to know to ensure that you are matching a plant to the soil and providing the nutrition and cultural conditions it wants.

SUNDAY

HEALTHY BEE, HEALTHY ME
Sunday 9:30 am - 10:45 am / Saratoga 2
Level: Advanced ---
Presenter: Megan Danvers & Jorik Phillips
At Hudson Valley Bee Supply, “Healthy Bee, Healthy Me” isn’t just their slogan, it’s their philosophy. Good nutrition through forage, parasite/pest control, and thoughtful colony management all lead to a successful and rewarding beekeeping experience. This discussion will break down some of the key components of what it takes to keep your bees not only surviving but actually thriving in these challenging times for bees.

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LIVESTOCK WORKSHOPS • 41
**LIVESTOCK WORKSHOPS**

**SATURDAY**

**PASTURED POULTRY 101**
Saturday 8:00 am - 9:15 am / Broadway 1  
Level: Beginning   
Presenters: Alex MacDonald  
This workshop will cover building and managing a pastured flock from hatchery to market including brooding, pasturing logistics/development, processing, marketing, as well as equipment designs. It will also include how to use a staggered growth plan to maintain a steady supply of fresh chicken during the summer season, as well as enough frozen chicken to carry you through winter market.

**FARMSTEAD YOGURT PRODUCTION**
Saturday 8:00 am - 9:15 am / Phila  
Level: Intermediate   
Presenters: Ashlee Kleinhammer & Steven Googin  
Ashlee Kleinhammer and Steven Googin of North Country Creamery will lead you through the ins and outs of adding farmstead yogurt production to a dairy enterprise. Learn the basics of good yogurt production, marketing, and product management, and hear how they are able to maintain their herds’ quality production for optimum yogurt results!

**DISCUSSION GROUP: ORGANIC PROCESSING OPTIONS & OPPORTUNITIES**
Saturday 9:30 am - 10:45 am / Phila  
Level: Intermediate   
Presenters: Jessica Terry, Ashleigh Knecht & Gregory Hartt  
The NOFA-NY Certification Staff will lead a discussion on challenges in the organic processing industry. Learn more about what certified processing options there are in the state and the opportunities for farmers to encourage processors to become certified. Gain an understanding of the criteria for organic processing certification and engage in a great conversation between farmers.

**ON-FARM POULTRY PROCESSING**
Saturday 1:00 pm - 2:15 pm / Phila  
Level: Advanced   
Presenters: Karma & Michael Glos  
Interested in getting started processing poultry on your farm? Learn the rules and regulations to on-farm processing. Hear how to set up a safe and compliant processing system that will run efficiently to get the job done. Get to know the tricks of the trade, what your initial investment will look like and how to package your meat for sale.

**FIVE FEDERAL PROGRAMS THAT CAN BENEFIT YOUR FARM**
Saturday 1:00 pm - 2:15 pm / Alabama  
Level: Intermediate   
Presenter: Lynnette Wright  
Lynnette Wright, the New York Organic Outreach Specialist for USDA Farm Service Agency (FSA) in New York State will cover five USDA programs that can help your herd, flock and farm in general. Topics covered will include loans, disaster programs, and conservation practices USDA offers livestock producers.

**SUNDAY**

**HALF-DAY INTENSIVE: YEAR-ROUND GRAZING STARTS IN THE SOIL: FIND YOUR SOIL’S WEAKEST LINK & ENACT YOUR ACTION PLAN**
Sunday 8:00 am - 10:45 am / Broadway 3  
Level: Intermediate   
Presenter: Vail Dixon  
Vail Dixon, a fourth generation farmer and certified Soil Foodweb Advisor and Permaculture designer, shares strategies that will allow you to graze year-round by building up your soil, plant health, and diversity. She will walk you through how to find your system’s weakest link and develop a focused action plan. Plus, you will see case studies of what really worked, and go home with simple steps you can take this year to increase the quality, diversity, and quantity of forage for your animals.

**BEEF PRODUCTION & MARKETING**
Sunday 8:00 am - 9:15 am / Phila  
Level: Intermediate   
Presenter: Ridge Shinn  
Learn about different beef production strategies and opportunities for marketing meat from small producers. Many producers choose not to direct retail their meat. What other opportunities exist? What do markets want? Join Ridge Shinn as he shares his experience in producing and marketing beef.

**WINTERTIME LAMBING MANAGEMENT**
Sunday 9:30 am - 10:45 am / Phila  
Level: Intermediate   
Presenter: David Kennard  
David Kennard of Wellscroft Farm will present the steps needed to ensure a happy and successful winter lambing including ewe and lamb nutrition, lambing procedure, facilities, ensuring baby lamb survival, dystocia solutions, weaning, and marketing.
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<th>Time</th>
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<td>Demo Kitchen</td>
<td>Fermentation for Better Digestion: Farm &amp; Homestead Methods of Preserving the Harvest for Better Health</td>
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<td>Half-Day Intensive: Intro to Organic Certification &amp; Recordkeeping</td>
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<td>Market Farm Cultivation with Walk Behind Tractors: Tools, Tips &amp; Techniques</td>
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<td>Mastering Stocks &amp; Broths</td>
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<td>Fighting the System of Industrial Agriculture by Building Communities of Activists</td>
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<td>Reduced Tillage: Improving Fertility &amp; Productivity with Cover Crops</td>
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<td>Untapped Opportunities for Integrated Pest Management with Organic Tree Fruit</td>
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<td>Action for an Organic NYS!</td>
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<td>Food Systems: Adding Value to Local &amp; Regional Economies</td>
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<td>Highrock</td>
<td>The Art of Running a Healthy Kitchen Incubator</td>
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<td>Sacred Seeds Part One: Resistance &amp; Reconciliation</td>
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<td>My Grain Migraine: Learning from the Past, Gazing into the Future of NY Grains</td>
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<td>Value-Added Food Production: Ensuring Food Safety &amp; Working with a Co-Packer</td>
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<td>Leveraging Action to Achieve a Just, Sustainable &amp; Livable Planet</td>
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<td>2:30 pm - 3:45 pm</td>
<td>Phila</td>
<td>Discussion Group: Reducing Food Waste</td>
</tr>
</tbody>
</table>
## SATURDAY WORKSHOP SCHEDULE

<table>
<thead>
<tr>
<th>Time</th>
<th>Location</th>
<th>Workshop Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00 am - 9:15 am</td>
<td>Demo Kitchen</td>
<td>Mastering Stocks &amp; Broths Demo</td>
</tr>
<tr>
<td>8:00 am - 9:15 am</td>
<td>Saratoga 1</td>
<td>PSA Grower Training Course Module 1: Introduction to Produce Safety</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Saratoga 2</td>
<td>Grower Roundtable: Pest &amp; Disease Challenges</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Saratoga 3</td>
<td>The Oasis Factor: Designing a CSA for On-Farm Pickup</td>
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<tr>
<td>8:00 am - 10:45 am</td>
<td>Broadway 1</td>
<td>Pastured Poultry 101</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Broadway 2</td>
<td>Half Day Intensive: Financial Health Built on Legal &amp; Social Impact</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Broadway 3</td>
<td>Intro to Organic Handling &amp; Processing</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Broadway 4</td>
<td>Believe, Believe in the Magical Fruit: Growing Markets for Cereal-Legume</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Alabama</td>
<td>The Enchanted Edible Forest</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Travers</td>
<td>Navigating Through the Ag Labor Maze</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Highrock</td>
<td>The Vines Gardens Youth Project</td>
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<tr>
<td>8:00 am - 9:15 am</td>
<td>Phila</td>
<td>Farmstead Yogurt Production</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Saratoga 1</td>
<td>PSA Grower Training Course Module 2: Worker Health, Hygiene &amp; Training</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Saratoga 2</td>
<td>Compost for Organic Vegetable Production: How Much? What Kind?</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Saratoga 3</td>
<td>CSA School: Scaling Up Your CSA</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Broadway 1</td>
<td>Growing Hardy Fruit Cultivars in Less Hospitable Regions of NYS</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Broadway 3</td>
<td>Tastes of the Season</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Broadway 4</td>
<td>How Plants Work</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Alabama</td>
<td>Bleuet Hill Farm</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Travers</td>
<td>Organic Fraud: Causes &amp; Solutions from Policy to Producer</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Highrock</td>
<td>Youth vs. Gov Climate Lawsuit</td>
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<tr>
<td>9:30 am - 10:45 am</td>
<td>Phila</td>
<td>Discussion Group: Organic Processing Options &amp; Opportunities</td>
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<tr>
<td>1:00 pm - 3:45 pm</td>
<td>Saratoga 1</td>
<td>Managing the Risks &amp; Rewards on Organic Farms</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Saratoga 2</td>
<td>Horses in the Garden? Lessons from a Horse-Powered Market Farm</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Saratoga 3</td>
<td>PSA Grower Training Course Modules 3 &amp; 4: Soil Amendments, Wildlife &amp; Domestic</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Broadway 1</td>
<td>Pruning Fruit Trees, Shrubs &amp; Vines</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Broadway 2</td>
<td>Singer Farm Naturals</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Broadway 3</td>
<td>Organic Livestock Certification: Poultry, Pigs, Ruminants &amp; Grass Fed</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Broadway 4</td>
<td>Half-Day Intensive: Urban Farming</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Alabama</td>
<td>Five Federal Programs that Can Benefit Your Farm</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Travers</td>
<td>It’s Farm Bill Time Again!</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Highrock</td>
<td>Soil For Life</td>
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<tr>
<td>1:00 pm - 2:15 pm</td>
<td>Phila</td>
<td>On-Farm Poultry Processing</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Saratoga 1</td>
<td>Multispecies Livestock Management</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Saratoga 2</td>
<td>On-Farm Trials: Your Research Matters</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Saratoga 3</td>
<td>PSA Grower Training Course Modules 5, Part 1: Water in the Field</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Broadway 1</td>
<td>Discussion Group: Organic Strawberry Production</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Broadway 2</td>
<td>American Charcuterie &amp; Artisan Cheese: On the World’s Stage</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Broadway 3</td>
<td>Small Scale Crop Planning on a Biodynamic Farm</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Alabama</td>
<td>Wake Up Your Soil with Weeds: Use Permaculture Principles to Heal Your Weeds</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Travers</td>
<td>Ending Injustice in the Food System</td>
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<tr>
<td>2:30 pm - 3:45 pm</td>
<td>Highrock</td>
<td>Why Go Organic?</td>
</tr>
<tr>
<td>4:00 pm - 5:15 pm</td>
<td>Alabama</td>
<td>PSA Grower Training Course Module 5, Part 2: Packshed &amp; Postharvest Water</td>
</tr>
</tbody>
</table>
SUNDAY WORKSHOP SCHEDULE

8:00 am - 9:15 am  Saratoga 1  Baskets to Pallets
8:00 am - 9:15 am  Saratoga 3  PSA Grower Training Course Module 6: Postharvest Handling & Sanitation
8:00 am - 9:15 am  Broadway 1  Espalier Fruit Plants
8:00 am - 9:15 am  Broadway 2  Beyond Wool: Developing a NY Textile Supply Chain
8:00 am - 10:45 am  Broadway 3  Half-Day Intensive: Year-round Grazing Starts in the Soil: Find Your Soil’s Weakest Link & Enact Your Action Plan
8:00 am - 9:15 am  Broadway 4  Field Crops in a Home Garden: Wheat, Flax, Corn, Beans & Rice
8:00 am - 9:15 am  Alabama  What’s on Your Farm?
8:00 am - 9:15 am  Travers  Demystifying the “Farm to Table” Movement: Behind the Barn & Kitchen Doors
8:00 am - 9:15 am  Highrock  Connection to Self Through Farming
8:00 am - 9:15 am  Phila  Beef Production & Marketing
9:30 am - 10:45 am  Saratoga 1  Adding Value with Organic Herbs
9:30 am - 10:45 am  Saratoga 2  Healthy Bee, Healthy Me
9:30 am - 10:45 am  Saratoga 3  PSA Grower Training Course Module 7: How to Develop a Farm Food Safety Plan
9:30 am - 10:45 am  Broadway 1  Hardy Kiwifruits, Better than the Fuzzies
9:30 am - 10:45 am  Broadway 2  Taking Your CSA to the 22nd Century
9:30 am - 10:45 am  Broadway 4  Knotweed? Not Here!
9:30 am - 10:45 am  Alabama  Home Schooling: Theories, Practices & Reality
9:30 am - 10:45 am  Travers  State of the Organic Program
9:30 am - 10:45 am  Highrock  Thinking Long Term: An Unconventional Approach to Farm Workers
9:30 am - 10:45 am  Phila  Wintertime Lambing Management
10:45 am - 11:30 am  Saratoga 3  PSA Grower Training Course Q&A Session

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CHILDREN’S CONFERENCE

The Children's Conference will accommodate children ages 6 - 12. Morning and afternoon sessions each begin 10 minutes before the workshop sessions start and run until 10 minutes after they end. Parents are responsible for their children during all mealtimes.

COORDINATOR: REBEKAH RICE, FARMER
Rebekah is an educator, an artist and the head farmer at Nine Mile Farm in Albany County. She raises vegetables, flowers, medicinal herbs, Ameraucana chickens and Cascade Farmstead sheep.

WORKSHOP SCHEDULE

FRIDAY

HEALTHY BODIES, HEALTHY PLANET
Friday 8:00 am - 10:45 am / Whitney
Presenters: Rebekah Rice & Sarah van Leer
Introductory games, Yoga, and arts.

CELEBRATION OF EARTH
Friday 1:00 pm - 2:15 pm / Whitney
Presenters: Sarah Williford & Amy Ellis
Outdoor adventure and games.

EDIBLE SCULPTURE
Friday 2:30 - 3:45 / Whitney
Presenters: Amy Ellis & Sonia Sandoval
Veggies and fruit are great for your body, but they also can be used to make awesome edible art. We’ll create and eat our sculptures.

SATURDAY

HEALTHY BODY
Saturday 8:00 am - 9:15 am / Whitney
Presenters: Suzanne Martin & Genoveffa Vitale
Yoga and arts will kick off our second day together with a focus on self-care and care for community.

SKILLS FOR A HEALTHY PLANET
Saturday 9:30 am - 10:45 am / Whitney
Presenters: Sonia Sandoval & John Inman
Hands on skills for young farmers will concentrate on building a compost surround using pallets, and building a full scale compost heap from the ground up, outdoors.

EARTH BEAT, HEART BEAT
Saturday 1:00 pm - 2:15 pm / Whitney
Presenters: Genoveffa Vitale & Cathy Winter
Latin drumming and dancing are fun to learn.

ARTFUL SONG
Saturday 2:30 - 3:45 / Whitney
Presenters: Cathy Winter & Sarah van Leer
Songwriting and handwork. This is likely to be a calm and quiet work session with opportunities to sew an animal companion, draw, and to write and record a group song.

SUNDAY

STRETCH YOUR SKILLS
Sunday 8:00 am - 9:15 am / Whitney
Presenters: John Inman & Melissa MacKinnon
Yoga joins hands with wood and safe tool use to create objects of surprise and delight.

BUILDING HEALTHY COMMUNITY
Sunday 9:30 am - 10:45 am / Whitney
Presenters: Melissa MacKinnon & Sarah Williford
Community gardening skills including planning and planting.

FARM THREADS T-SHIRT DESIGN CONTEST WINNER
ALYSSA BURBA, AGE 14
This year's official winter conference t-shirt was designed by Alyssa Burba. The t-shirts are available at the bookstore in a variety of sizes so go get yours today! Congratulations, Alyssa and a big thank you to everyone else that entered.
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BOARD MEMBER APPOINTMENTS

Board members come from the membership of NOFA-NY and may serve up to 2 consecutive 3-year terms. Each year members are asked to submit nominations to the Board, which are then reviewed by the Board of Directors and voted on by the membership at the annual meeting. Nominees for the term starting January 2018:

Jonathan Brown: Jonathan is the Director of the Food and Beverage Law Clinic and an Adjunct Professor of Law at the Elisabeth Haub School of Law at Pace University. The Food and Beverage Law Clinic provides transactional legal services to farmers, food and beverage entrepreneurs, and nonprofit organizations. The Clinic’s legal services help clients expand access to local, healthy food in under-served communities, build community and create jobs through mission-driven business ventures, steward the preservation and transitioning of farmland for future generations of farmers, and implement innovative and sustainable production, processing, and distribution practices. Prior to joining the Pace faculty, Professor Brown was a Clinical Lecturer in Law and Eugene Ludwig/Robert M. Cover Fellow in Law at Yale Law School, where he co-taught the Community and Economic Development Clinic. Previously, he was a senior associate at Milbank, Tweed, Hadley & McCloy LLP, in New York, where he primarily represented lenders and borrowers in large corporate finance transactions. His academic work has appeared in the Villanova Law Review and The Tennessee Journal of Business Law. Professor Brown received his J.D. from New York University School of Law in 2006 and his undergraduate degree from the University of Pennsylvania in 2003.

Lucy Marston: Lucy is the co-director and field manager at Hawthorne Valley Farm, a 900-acre diversified and certified biodynamic farm in Ghent, NY. Previously she had worked in farm-based education. Since 2013 she has managed Hawthorne Valley’s 12-acre vegetable operation, growing for a 350 member CSA, winter CSA, weekly farmer’s markets and wholesale customers. In addition to growing, she is also in charge of Hawthorne Valley Farm’s apprenticeship program — training an average of 10 aspiring farmers each season. Lucy is certified in conflict mediation and volunteers with a local dispute resolution center. She is particularly interested in group facilitation, effective communication and multi-stakeholder decision making processes. In her spare time she enjoys weavng and hiking with her dog, Willie!

Mary-Howell Martin: Mary-Howell, with her husband Klaas and son Peter, farm about 1600 acres of certified organic grain and processing vegetable crops, plus raise/program organic heifers and dry cows, in Penn Yan, NY. Their first certified organic crop was in 1992. Mary-Howell also operates Lakeview Organic Grain, a full service organic feed mill and seed operation serving organic dairy and small animal farmers with feed, and all types of organic farmers with seed, throughout the Northeast. She has written extensively for numerous publications, particularly Acres USA, the NDOPA News and Rodale Institute’s New Farm, on a variety of topics concerning organic farming. She and Klaas speak frequently at conferences around the country. Mary-Howell holds a BS in Horticulture from North Carolina State University and a MS in Plant Breeding/Vegetable Crops from Cornell University. She has served on the USDA AC21 and ACAB advisory committees on agricultural biotechnology, on the Cornell University CALS Deans Advisory committee, and on her county Farm Bureau Board of Directors. Prior to Lakeview Organic Grain, she taught biology and plant physiology at Finger Lakes Community College, and worked in the grape breeding program at the NYS Agricultural Experiment Station/Cornell University in Geneva, NY. Mary-Howell and Klaas have 3 grown children. In her spare time, Mary-Howell enjoys cooking, gardening, homesteading, photography and reading.

Crystal Stewart: Crystal has long been interested in commercial and consumer horticulture. She completed both her bachelor and master degrees at the University of Wisconsin. During her studies, she worked in the Department of Horticulture as a Graduate Teaching Assistant and as a Research Associate. After graduating, Crystal became a Regional Extension Educator with the South Dakota State University Cooperative Extension providing horticulture support. She joined Cornell Cooperative Extension in 2007 as the horticulture and agriculture educator in Fulton and Montgomery Counties. Today, Crystal’s areas of emphasis include organic horticulture, small and beginning farmers’ assistance, and basic farm business management.

POLICY RESOLUTIONS

Policy resolutions serve as the foundational guide to NOFA-NY’s advocacy and policy efforts. Resolutions are drafted each year by the policy committee and are presented to the Board of Directors to vote to move forward for a vote by the full membership at the annual membership meeting. All members are called upon each year to submit suggested policy resolutions. Policy resolutions are voted on individually.

DRIVERS LICENSES FOR UNDOCUMENTED - GREEN LIGHT NY

Whereas, New York currently bars hundreds of thousands of immigrants in our state from obtaining driver’s licenses due to their immigration status. Without access to licenses, many immigrants are unable to purchase, register, and insure their own vehicles. As a result, they face major barriers to meeting the most basic needs of day-to-day life: traveling to work, school, grocery shopping, medical appointments, and places of worship. Out of sheer necessity, many immigrants drive without licenses, putting them at odds with law enforcement, undermining trust between police and immigrant communities, and increasing the risk that a routine traffic stop will result in arrest, detention, or even deportation;

And whereas, many NOFA farmer members work side by side with immigrants in our fields and work on farms started and owned by immigrants, and recognize the huge risk farm workers take every day when they drive to work on farms without a license;

And whereas, following the lead of other states, such as our neighbors in Connecticut and Vermont, expanding access to driver’s licenses will allow more immigrant New Yorkers to fully understand traffic laws, pass a road test, and operate registered, inspected, and insured vehicles;

And whereas, expanded immigrant access to driver’s licenses will reduce the number of uninsured vehicles on the road, thereby lowering insurance premiums for all New York motorists;

And whereas, this will allow immigrant families to more fully participate in community life and contribute to economic growth in our state.

RESOLUTION: The members of NOFA-NY resolve that we support Green Light NY: Driving Together! to ensure equal access to driver’s licenses for all residents of New York State, regardless of immigration status, and urge New York lawmakers to give a green light to driver’s licenses for immigrants in our state.

HEALTH CARE FOR FARMERS AND THEIR EMPLOYEES

 Whereas, as business owners, farmers understand the challenges of providing health benefits for themselves and their employees. Insurance plans that seem to meet the needs of staff and families turn out to have high premiums, deductibles, copays, and out-of-network costs that are hard to afford. Plans often cut costs by locking subscribers into restricted networks and drug formularies, limiting freedom to choose the right providers or get the right medications for health care;

And whereas, each year employers must brace for premium increases, often in double digits and are unable to predict health care costs year-to-year;

And whereas, an improved Medicare-for-all, universal single-payer system of health care financing would reduce and stabilize health care costs, allowing owners and managers to focus on running businesses, rather than wasting time dealing with the complexities of providing private insurance;

And whereas, private health insurance wastes hundreds of billions of dollars on administration, hurting the nation’s health, while remaining unaffordable for a third of our citizens.

RESOLUTION: The members of NOFA-NY resolve that it’s time to have a health care system that can support business in the 21st century, an improved Medicare-for-all, a single-payer universal health plan covering every resident, with fully comprehensive coverage, funded through a simplified payroll premium clearly spelled out for both employers and employees, such as the New York Health Act or similar legislation.
RESOLUTION:
The members of NOFA-NY resolve that we support the NOSB and oppose any efforts to change the membership and public participation of the NOSB.

SUPPORT FOR NATIONAL ORGANIC STANDARDS BOARD

Whereas, the authors of the Organic Foods Production Act (OFPA) and creators of the National Organic Program (NOP) designed the National Organic Standards Board (NOSB) to enable significant citizen input and mechanisms to ensure the integrity and continuous improvement of organic standards;

And whereas, the National Organic Standards board (NOSB) is the only Federal Advisory Committee to the USDA that has specific statutory authority to approve additions to the National List of Approved Synthetics or Prohibited Naturals through public meetings and advisement from the 15 volunteer members from stakeholder groups in the community as well as direct input from comments to that Board from all interested parties. (The US Secretary of Agriculture appoints the members for five year terms from nominations from the public: the 15 volunteers include four organic farmers/growers, three environmental/resource conservationists, three consumer/public interest representatives, two organic handlers/processors, one retailer, one scientist (toxicology, ecology or biochemistry), and one USDA accredited certifier);

And whereas, recent discussions in Congress and the organic industry have called into question both the autonomy, membership and public participation of the NOSB.

RESOLUTION:
The members of NOFA-NY resolve that we support strong, enforced organic standards:

STRONGER ENFORCEMENT OF ORGANIC INTEGRITY BY THE NATIONAL ORGANIC PROGRAM

Whereas, the integrity of the organic label is dependent on consistent standards, uniform accreditation of certification agencies, and steady, thorough enforcement;

And whereas, recent reporting has revealed that the USDA National Organic Program’s enforcement has been lax or failed on several accounts, both within the United States, and globally.

RESOLUTION:
The members of NOFA-NY resolve that we support strong, enforced organic standards:

RAPID ADOPTION OF RENEWABLE ENERGY

Whereas, we, as farmers, gardeners, and consumers who notice the conditions under which our food and fiber are raised, understand the tremendous importance of making changes in the way we live in order to mitigate the effects of global climate change;

And whereas, we see how extreme weather is making farming much more difficult, but we also understand that systems operate holistically; changing the way that we get energy to renewable systems will require our best holistic thinking in order to steadily move our society from fossil fuels to renewable energy;

And whereas, we support any and all efforts that engage citizens and empower them to change as quickly as possible from fossil fuels to renewable energy. At the same time, we understand that systemic change requires more than just goals, it also requires an understanding of the interrelated nature of business trends, social mores and individual efforts to make change, and persistence in showing a good example. Just as we have slowly convinced a large portion of our country and the world that organic and regenerative agriculture can contribute to stemming the worst impacts of global climate change, so, too, can we encourage a rapid, but holistic, move toward renewable energy.

RESOLUTION:
The members of NOFA-NY resolve that we support federal and state policies that encourage the shift to renewable energy as quickly as possible, including support for OFF Fossil Fuels for a Better Future Act (HR 3671); and for policies that incentivize use of renewable energy supplies for farmers (specifically in USDA programs) and for consumers through energy and environmental agencies as well as ongoing tax relief for renewable energy.
NOFA-NY ANNUAL MEMBERSHIP MEETING

POLICY RESOLUTIONS

NO ORGANIC CERTIFICATION FOR HYDROPONIC CROP PRODUCTION
Whereas, the members of NOFA-NY in 2016 resolved that “until a clear definition of organic hydroponics in keeping with principles of organic as a soil based system based on managing ecological balance has been provided by the NOP, certifiers should not be allowed to certify hydroponic systems;”
And whereas, in the two years since, the NOP has failed to develop such a definition;
And whereas, the NOP also continues to fail to implement the 2010 NOSB resolution opposing the organic certification of hydroponic crops;
And whereas, some certifiers have continued to certify hydroponic operations which have expanded significantly, grabbing markets from family-scale organic farmers who produce crops in soil;
RESOLUTION: The members of NOFA-NY therefore resolve that the NOP should instruct organic certification agencies to cease the certification of hydroponic crops and other non-soil based agricultural systems, such as aeroponics, under the National Organic Program and the labelling of hydroponic crops as organic.

ORGANIC CHECKOFF
Whereas checkoffs have historically been damaging to small and medium sized farmers;
Whereas the organic checkoff proposal was made with very little input from farmers;
Whereas organic farmers are innovative and creative and have a history of finding solid solutions to the community’s problems, we can do better at organic research and promotion than a mandatory adoption of a failed federal program.
RESOLUTION: The members of NOFA-NY oppose the creation of an organic checkoff.

SPECIAL DISCUSSION TOPIC
During the 2018 Annual Meeting, the Membership present will have the opportunity to discuss the future of organics and where NOFA-NY is headed. With the recent decision by the National Organic Standards Board to move forward with organic certification of hydroponics, some organic farmers are wondering what is next. Meanwhile, the Rodale Institute has developed a new Regenerative Organic Certification with the intent to strengthen the integrity of organics. There are also two other regenerative labels proposed by USDA NRCS and the Savory Institute.
Since 2002, NOFA-NY has offered the Farmer’s Pledge, which is a commitment by farmers to healthy food, strong local economies, fair working conditions and wages, humane treatment of animals, and care of the land. This Pledge is based on a signed affidavit and the integrity of the farmer. NOFA-NY does not verify or enforce it. In this time of uncertainty, where do new labels and pledges belong in the organic movement? Will they bring us together or pull us apart?
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<td>Lee Reich</td>
<td>gardendleereich.com</td>
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<td>Springtown Farm Men</td>
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<td>Burnt Rock Farm</td>
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