

2013 NOFA Summer Conference Group Registration Form

pages 1 and 2: Conference information
pages 3 and 4: Mail-in registration form
pages 5 and 6: Preconference and
workshop listings



Questions about conference in general?

Contact Ben Grosscup, Conference Coordinator, 413-549-1568, info@nofasummerconference.org

Questions about registration, housing or meals?

Consult website for FAQ section, or contact Christine Rainville, Registration Coordinator, 508-572-0816, registration@nofasummerconference.org



• **Keynote Address: Atina Diffley,**
Minnesota organic farmer, land-use advocate,
and author/educator.
Friday, August 9, 7:30pm

- **Debate: Is Organic Certification Right for you?**
Pro: Atina Diffley & Ryan Voiland
Con: Justine Denison & Mark Dunau
Moderator: Jack Kittredge
Saturday, August 10, 7:00pm

GROUP DISCOUNTS AVAILABLE FOR FARMS, SCHOOLS, AND LANDSCAPING BUSINESSES

Would you like to register a group of people from your farm, school, university, or business to attend the 2013 NOFA Summer Conference?

The NOFA Summer Conference is a wonderful opportunity to gain education in a variety of topics of interest to beginning farmers, landscapers, gardeners, and activists.

Benefits:

- This special group discount rate is \$100 per person. It is only available for full weekend registration (not one or two day registrations) – a savings of \$50 off the Non-member early-bird rate!
- Registration at this reduced rate includes a one-year membership (the low-income rate is normally \$25) with the NOFA Chapter for the state in which the registrant resides.
- As this discounted registration rate is not a scholarship, volunteering is not required.

Criteria for Eligibility:

- The group must contain 5 or more adult registrants (20 years or older as of August 9, 2013) connected to a specific organization or farm.
- Group members are low-income individuals, including young people, students, and employees or interns of farms, landscaping businesses, or agricultural non-profits.
- Registration must be sent by July 30, 2013.
- Registration must include full contact information for all persons being registered.
- Each group registration requires there to be a single individual responsible for coordinating the individual registrants. Any questions about the group's registration must go through that person.

WHAT'S HAPPENING AT THE CONFERENCE?

- * Five pre-conferences: bees, flowers, poultry, profitability, & soils – Friday, August 9, 8:00am-12:00. (See page 5)
- * Over 200 workshops on organic farming, gardening, land care, nutrition, food politics, and more! (See page 6 for titles; read complete workshop descriptions on website)
- * Entertainment throughout the weekend! Live music and dances; films; a Country Fair, open to the public on Saturday afternoon, with a parade, Market at the Fair, live music, games, demonstrations, contests, and tea cup raffle; and our annual end-of-conference live auction!
- * Children's Conference for ages 2-12 during adult workshops. 2-4 yrs have supervised activities & play with experienced childcare providers. 5-12 yrs have a variety of fun-filled workshops.
- * Teen Conference where teens have their own space & can join workshops designed specifically for ages 13-17 or join adult workshops.
- * Program books will be available at the conference (find all program information on the website).

MEALS

Dining Hall: Meat, vegetarian & vegan options, all organic, served in Worcester Dining Commons. Saturday dinner is all-local! Buy any combination of 8 meals – Friday breakfast to Sunday lunch. **Name badges are used for dining hall admission.** A limited number of dining hall meals will also be for sale on a walk-in basis, at a higher price.

Food Vending: UMass will offer a la carte organic meals, snacks and drinks near the main tent, from Friday noon to Sunday at 2:00, closing each night at 7:00 p.m.

HOUSING

Dorms: Dorm fees are per person, per night. Dorm rates vary by age (see page 4 for detail). Ages 12 & under must room/camp with guardian. Housing for ages 3 and under is free. Teen housing (ages 13-19) is less than adults. A rate of \$10/night applies for children (ages 3-12).

Single - 1 single bed. Limit of 1 adult and 1 kid per room. Double- 2 single beds. Limit 2 adults and 2 kids per room. Dorm Suite-4 single rooms, 2 baths, common area with kitchen, A/C. Limit 1 adult, 1 kid per single.

***Dorm Suites may be shared with other conference participants.

Bring sheets, blankets, pillow, towel & fan, as temperatures may be high.

Key Deposit: Dorm building access cards and room keys will be picked up at assigned dorm. **A \$70 deposit per key/card set will be held until return**, checks made out to “UMass” are required. \$20 charge for lost access cards, \$50 for lost keys. You will be charged one night’s lodging for any residence hall room reserved in advance but not occupied. The charge will reflect the occupancy rate at which it was reserved.

Camping: 15’x15’ tent sites in designated areas close to Main Tent are available first come, first served, one tent per site. Camping fees are \$20 per tent, per night. No open fires. Toilets are in nearby dorms or porta potties. Showers are in nearby dorms. Campers & RVs must stay in assigned lot. (No hook-ups). Permit must be displayed on tent or camper. No camping without a paid camping permit.

Hotel: Rooms available at the UMass Campus Hotel, single or double occupancy: \$135.00 per room, per night (plus applicable taxes and fees, currently 11.7% plus \$1.00 per room, per night) Group Code: 13OFAC. Reservations by July 12, 2013.

DONATE TO THE

FARMING EDUCATION FUND!

The **Farming Education Fund** defrays registration costs for folks in need. Help others to attend the Conference by donating on this form.

Donate to the teacup raffle: Donate a sample of your goods or services to our Tea Cup Raffle, which benefits our Farming Education Fund. Suggested donations: gift certificates, product samples, books, tools, and services. Submit your donation on page 3. For info, contact Kate Kennedy at lysistratal25@gmail.com, or 617-866-8763. When you arrive at the conference, please bring your donation (with an optional business card for display) to the registration area.

SATURDAY MARKET FOR

FARMERS, CRAFTERS, AND AUTHORS!

Sell at the NOFA Fair on Saturday! Sell your farm/craft products outdoors Saturday 3-5:30 pm, cost is \$25 per space with admission; \$45 without. Rent an 8’ x 2.5’ table for \$15, or bring yours. You may sell raw product without insurance, but for processed goods you must file a copy of your product liability insurance in advance. Sign up on this form. For info, contact Bob Minnoci: bob@nofamass.org 617-236-4893.

DIRECTIONS, PARKING & RIDESHARE

Directions to Amherst are on the website (<http://www.nofasummerconference.org/directions.php>). Park in the campus garage for \$1.50/hr, or for free in Lot 44. Additional free parking at UMass Amherst is available after 5 pm Friday and throughout the weekend in various lots. Be sure to carefully read any parking meters and parking lot signs to avoid being ticketed or towed. Carpooling links (<http://www.ridebuzz.org/events-group/nofa-summer-conference-august-13-15-2010-6852.html>) are on our website.

PETS

Sorry, no pets at the NOFA Summer Conference.

This form is for use by adults in your group. All teens (ages 13-19) & children (ages 2-12) must register using the regular registration form. Attendance at workshops, keynotes or evening entertainment requires paid admission. Online registration is not available for Group Registrations. **Postmark registration by July 30th.** Admission privileges may NOT be shared; badges will be checked at the doors. PLEASE PRINT CLEARLY. Please use an additional copy of this page of the Group Registration Form with the same primary contact for groups larger than 5. Each member needs to list address, phone number and email address in order to receive NOFA membership information.

Primary contact (person A):

Name: _____

Name of Organization: _____

Address: _____

Phone: _____

Email: _____

Best way to reach primary contact person: _____

I have more than 5 people in my group

To get promotional materials about the NOFA Summer Conference to share with members of your organization, contact, or visit: www.nofasummerconference.org

| Names of attendees (first and last) | Address | Phone number | Email |
|--|---------|--------------|-------|
| B | | | |
| C | | | |
| D | | | |
| E | | | |

Events Admission: match each letter's info with the person in the names list. **A** **B** **C** **D** **E**

PRE-CONFERENCE SEMINARS See page 5 for full session descriptions. Price for all pre-conference sessions is based on the member rate when paired with main conference group registration: **By 7/9:** \$35 – **By 8/2:** \$40 – **After 8/2:** \$45.

| | | | | | |
|--|--|--|--|--|--|
| Farming Smarter, Not Harder <i>with Richard Wiswall</i> | | | | | |
| Honeybee Hive Products <i>with Ross Conrad</i> | | | | | |
| Growing with the Biological System <i>with Dan Kittredge</i> | | | | | |
| Homestead Poultry Flock <i>with Jim Adkins</i> | | | | | |
| Growing and Marketing Cut Flowers <i>with Diana Doll</i> | | | | | |

MAIN CONFERENCE

| | | | | | |
|---|--|--|--|--|--|
| Registration Fee: \$100 per adult on this form. | | | | | |
| Registration includes a one year membership in the NOFA Chapter serving the state in which the registrant resides. Please indicate a state chapter here (CT, MA, NH, NY, NJ, RI, VT). | | | | | |

MEALS Meals for ages 3 & under is free.

| | | | | | |
|----------|-----------------------|--|--|--|--|
| Friday | Breakfast: \$13 Adult | | | | |
| | Lunch: \$18 Adult | | | | |
| | Dinner: \$20 Adult | | | | |
| Saturday | Breakfast: \$13 Adult | | | | |
| | Lunch: \$18 Adult | | | | |
| | Dinner: \$20 Adult | | | | |
| Sunday | Breakfast: \$13 Adult | | | | |
| | Lunch: \$18 Adult | | | | |

SUBTOTALS:

SUBTOTALS FROM PAGE 3:

HOUSING Ages 12 & under must room/camp with guardian. Ages 3 & under house free.

| | | | | | | |
|---|---|--|--|--|--|--|
| DORM ROOM Thursday, August 8 | Single - Adult \$32; or Double - Adult \$26; | | | | | |
| Friday, August 9 | Single - Adult \$32; or Double - Adult \$26; | | | | | |
| Saturday, August 10 | Single - Adult \$32; or Double - Adult \$26; | | | | | |
| DORM SUITE Thursday, August 8 | Adult \$54; | | | | | |
| Friday, August 9 | Adult \$54; | | | | | |
| Saturday, August 10 | Adult \$54; | | | | | |

Indicate who this person will be rooming with, if applicable: A: _____ B: _____
 C: _____ D: _____ E: _____

CAMPING: \$20 per tent per night. Please indicate total number of tent(s) per night. Thurs. _____ Fri. _____ Sat. _____

Help the NOFA Farming Education Fund three ways!

- | | | | | | |
|--|--|--|--|--|--|
| 1) Consider rounding up here to help others. | | | | | |
| 2) Buy Tea Cup Raffle Tickets (\$1/ea. or 6 for \$5). Pick-up in your registration packet. | | | | | |
| 3) Donate to the Teacup Raffle. I'll donate: _____ | | | | | |

Order your organic t-shirt with the NOFA Summer Conference logo. Pick up with your registration packet.

| | | | | | | |
|--|---------|------|--|--|--|--|
| Youth t-shirt (S, M, L, XL): \$12 | size(s) | qty: | | | | |
| Adult t-shirt (S, M, L, XL, XXL): \$17 | size(s) | qty: | | | | |
| Women's tank (S, M, L, XL): \$15 | size(s) | qty: | | | | |
| Adult hoodies (S, M, L, XXL): \$35 | size(s) | qty: | | | | |

Saturday Market (see page 2) \$25 or \$45, plus \$15 per table.
 I'll sell: _____

| | |
|--|-------------------------------------|
| <p>Choose Payment Method: <input type="checkbox"/> Cash Check# _____ (We prefer checks and cash) CC# _____ exp. _____ 3-digit _____ zip _____</p> | <p>GRAND TOTAL ENCLOSED:</p> |
|--|-------------------------------------|

Please make check payable to "NOFA Summer Conference." Mail full payment & pages 3 and 4 of this form to: Christine Rainville, 151 Brooks Station Rd. Princeton, MA 01541. Cancellations get refund minus \$15/person processing fee, and minus one night of housing (when applicable) until 7/30; after that no refunds, however transfer of registration is possible.

OFFICE USE ONLY Amount Paid \$ _____ Rec'd by: _____ Date: _____

NOFA MEET-UPS

Want to share ideas and meet new people with common interests? We'll be hosting fun interactive activities during the fair for the following groups. The organizer of each group will get in touch with you in advance of the conference with specific plans for meeting up. Please check off the box(es) of interest.

- Homesteaders (Organizer: Sharon Gensler, longtime homesteader)
- Beekeepers (Organizer: Jean-Claude Bourrut, farmer and urban beekeeper)
- Beginning Farmers (Organizer: Suzy Konecky, NOFA/Mass Beginning Farmer Program Coordinator)
- Suggest a Group _____ (if we have enough interest on any additional topic, we will contact you before the conference)

Would you be willing to help lead a discussion group of people with similar interests on this topic? **Yes / No** (circle one)

PRE-CONFERENCE SEMINARS

These five pre-conference seminars take place simultaneously at the UMass Campus Center from 8:00am to 12:00 noon on Friday, August 9.

Farming Smarter, Not Harder: Tune-up your Business and Increase your Net Profit

Richard Wiswall: Organic farmer and author, *The Organic Farmer's Business Handbook*.

Campus Center 162-75



Allergic to business? Want to work less and make more money? Wonder where the money comes and goes?

Identify your farm's profit centers – which parts of your farm make the most money and which may actually

lose money. Hands-on activities use real life examples to create simple farm enterprise budgets. Bring a calculator, pen & paper, and budget numbers to share if you have some.

Seminar also covers practical tips for managing employees and the three key financial statements that represent a farm's financial health: the Balance Sheet, Profit and Loss Statement, and Cash Flow Projection. Set aside the morning to finally work on these important farm business concerns.

Honeybee Hive Products: A Cornucopia of Health and Healing for People and Animals

Ross Conrad: Author, *Natural Beekeeping: Revised and Expanded, 2nd Edition*.

Campus Center 163C



Suffer from hay fever? Want to heal burns with little or no scarring? Interested in overcoming super bugs that have become resistant to our most powerful antibiotics?

The honeybee and hive products have historically played a large role in disease care and prevention. Today science is catching up to what naturalists, herbalists, and acupuncturists have known for years.

The seminar explores honey, pollen, propolis, royal jelly, beeswax, and honeybee venom. Participants will learn how bees produce these amazing substances, how they are harvested from the hive, and how to process them and utilize them for healing and health.

Growing with the Biological System

Dan Kiltredge: Farmer, entrepreneur, director of the Bionutrient Food Association.

Campus Center 165-69



Applied in conjunction with one another, changes to a number of critical farm management practices can systemically remove factors limiting soil life functionality, which largely determines plant and livestock health.

This seminar will cover soil testing and mineral balancing, tillage, compost making, cover cropping, mulching, inoculation, seed quality, planting and transplanting, irrigation/fertigation, foliar spraying, and conductivity and brix monitoring.

Expected effects from working more in harmony with your biological system should include decreased pest and disease pressure, and increased yield, flavor, bionutrient levels and shelf life.

Creating a Sustainable Homestead Poultry Flock

Jim Adkins: Sustainable poultry specialist, founder of the Sustainable Poultry Network.

Campus Center 168C



Interested in raising your own flock of standard bred poultry?

This comprehensive seminar covers information from the egg to the table: brooding principles, basic husbandry, feeds, feeding, and disease control. Participants will learn to identify heritage poultry breeds and

find sources of baby chicks.

The seminar introduces the art of breeding, which once learned, can free poultry holders from dependence on off-farm sources of baby chicks/poults. Participants will receive a profitable business plan, guiding you toward a sustainable income.

Growing and Marketing Cut Flowers

Diana Doll: Grower at Stray Cat Flower Farm in Burlington, VT.

Campus Center 174-76



Interested in adding cut flowers to your farm's offerings or refine your farm's existing practices? This seminar explains what infrastructure and supplies and what production and record keeping systems are needed for cut flower production.

Topics include: annual cut flower varieties, seeding & succession schedules, growing crated bulbs, recipes for organic growing media, growing perennial cut flowers from seed and from plugs, growing woodies (shrubs), field preparation, weed management, path maintenance, and supporting tall stems. Marketing section addresses considerations for presentation, delivery, customer service, and pricing when selling to florists, or via farmer's markets, CSAs, or pick your own.

CONFERENCE WORKSHOPS

Details at www.nofasummerconference.org

ALTERNATIVE ENERGY

The Pretty Good House: *Jim Coate*
Financing Solar Energy Retrofits: *Tad Montgomery*
Backyard Biogas: *Paul Scheckel*
Renewable Energy & Efficiency at Home: *Paul Scheckel*

ANIMALS

Bees

Honeybee Swarm Management: *Jean-Claude Bourrut*
Honey Bee Die Offs & Organic Solutions: *Ross Conrad*
Getting Started in Beekeeping: *Roland Sevigny*

Draft Horses

Overview of Draft Implements & Vehicles: *Erik Andrus*
Horse-Powered, Bio-Extensive Mkt Gardens: *S. Leslie*
Hands-on Draft Horses: *Dale Perkins*

Multi-Species

Managing a Diverse Organic Farm: *Julie Rawson*
Biodynamic Livestock Husbandry: *Steffen Schneider*

Other

Raising Rabbits Organically: *Leslie Ardison*
Nature as Mentor: Raising Pigs Outdoors: *Craig Haney*

Pastures

Soil Carbon, Grass Physiology & Cattle Gains: *A. Collins*
Pasture and Hayfield Maintenance: *Leslie Cox*
Grazing Basics: *Mike Ghia*
Field and Pasture; Creation and Re-creation: *B. Scherer*

Poultry

Breeding Standard-Bred Poultry: *Jim Adkins*
Mobile Poultry Slaughter: *A. Berlow & E. Portman*
Pastured Turkeys for Thanksgiving: *Craig Haney*
Backyard Chickens: *Pam Raymond & David Turner*

Ruminant, Large

Optimizing Livestock Health via Soil: *Rebecca Brown*
Raising a Family Cow: *Leslie Cox*
Certified Small Scale Dairying: *Sarah Fournier-Scanlon*
Biodynamic Commercial Dairy Farming: *S. Schneider*
Profitability with Grass-fed Beef: *Ridge Shinn*

Ruminant, Small

Raising Sheep Organically: *Kimberly Mastrianni*
Remineralize your Goats!: *Rachel Scherer*
Goat-sniffing: Holistic Herd Management: *R. Scherer*

CROPS

Grain

Heritage and Ancient Grains: *Elizabeth Dyck & J. Russell*
Small Scale Wheat & Beans: *T. Robertson-Goldberg*

Seed

Heirloom Crops for the Market Garden: *Amy LeBlanc*
Integrate Seed Production on Sm. Veg. Farm: *K. Miller*
Seed Saving Intro: *Petra Page-Mann & Matthew Goldfarb*
Seed Choices on the Farm: *Tevis Robertson-Goldberg*

Specialty

Log Grown Shiitake Mushrooms: *Ross Conrad*
Cut Flowers from the Farm for Weddings: *Diana Doll*
Wild Mushrooms: *A. R.-Miller & J. A. DiMare*

Systems

Winter Storage for Vegetables: *R. Hazzard & L. Doody*
Growing Quality Vegetables Biodynamically: *Mac Mead*
Weed Control in Vegetables: *Bryan O'Hara*
No-till Vegetables: *Lee Reich, PhD*
Crop Planning Strategies: *Tim Wilcox*

Vegetables

Sugar Beets & Fodder Beets: *Erik Andrus*
Small-Scale Beet Production: *Derek Christianson*
Growing Organic Cucurbits: *Atina Duffley*
Garlic Growing for the Beginner: *Ken Gies*
Growing Great Fall Brassicas: *Nancy Hanson*
Making a Living Growing Greens: *Dan Kittredge*
Growing Excellent Tomatoes: *Amy LeBlanc*
Potato Culture: *Bryan O'Hara*

FARM ECONOMICS AND MANAGEMENT

Greenhouse Crop Selection & Strat. Planning: *J. Algieri*
Farm Interns as a High Value Crop: *Daniel Bolkin*
Record Keeping on Diversified Farms: *Dina Brewster*
Start a Worker Co-op: *Erbin Crowell & Adam Trott*
Permaculture Fundamentals: *Lisa DePiano*
Creating a Permaculture Farm: *Andrew Faust*
Acquiring Your Farm and Accessing Land: *Mike Ghia*
Ecological Design Process: *Dave Jacke*
Planning for CSA Success: *Dan Kaplan*
Logistics for Starting a CSA: *Carolyn Llewellyn*
Create a Vision for your Farm: *Jack Mastrianni*
From Hobby Gardens to Market Farms: *Andy Pressman*
Growing Commercially in the City: *Charlie Radoslovich*
Growing a Vegetable Farm without Debt: *B. Shute*
Farming Smarter, Not Harder: *Richard Wiswall*
The Efficient Farm Office: *Richard Wiswall*

FARMING AND THE COMMUNITY

Co-ops and Food Access: *B. Hudspeth & M. Josephy*
Community-Led Food Initiatives: *D. Love & T. Rogers*
Tools for Saving Local Farms: *J. Oldham & R. Fletcher*
Assessing Local Food Systems: *J. Pottern & E. Wheeler*

FOOD AND FARM EDUCATION

Teenagers Learning through Farm Work: *Jon Belber*
Starting & Maintaining a School Garden: *Mark Warford*

FOOD PRESERVATION AND COOKING

Homemade Raw Milk Products: *Amanda Brooks-Clemen*
Make Delicious Meals with Local Greens: *Leslie Cerier*
Small-Batch Vegetable Fermentation: *Andrea Chesman*
Water Bath Canning for Beginners: *C. & E. Fisher*
Cooking Dinner in Your Pressure Cooker: *Chlo Fisher*
Pressure Canner and Dehydrator: *Kathy Harrison*
Cheese Tasting and Describing: *Suzy Konecky*
Advanced Lacto-Fermentation: *Dan Rosenberg*
Cooking to Address Gluten Sensitivities: *Nicole Salemi*

FRUITS AND TREES

Organic Apple Growing: *Cathy Harragian*
Multi-Purpose Coppice Systems: *M. Kravczyk & D. Jacke*
Edible Forest Gardens: *Jono Neiger & Keith Zaltzberg*
Growing Figs in Cold Climates: *Lee Reich, PhD*

GARDEN

Human Powered Gardening: *Ken Gies*
Gardening Into the Fall: *Al Johnson*
Gardening by Cuisine: *Patti Moreno*
Improved Garden Production: *Steve Walach*

GREENHOUSE

Greenhouse Propagation for Diversified Farms: *J. Algieri*
Low-tech, Low-cost, Low-tunnels: *Daniel Bolkin*
Season Extension for Gardens & Farms: *M. Kilpatrick*

HERBS

Herbal Medicine-Making: *Jade Alicandro Mace*
Medicinal Plant Propagation: *Jade Alicandro Mace*
Weed Wisdom Walk: *Jane LaForce*
Herbal Medicine Chest: *Jane LaForce*
Eat your Weedies: *Mira Nussbaum*
Invasive Plant Medicine: *Timothy Scott*
Making Herbal Creams, Oils & Lip Balms: *Sarah Shields*
Herbs in Your Diversified Crop Plan: *Keith Stewart*
Home Health Herb Gardens: *Sarah Stockwell-Arthen*

INTERNATIONAL AGRICULTURE

Agroecology and Co-ops in Venezuela: *La Alianza*

LAND CARE

Green Up Your Yard Organically: *Bill Duesing*
Resilient & Regenerative Farm & Homestead: *Ben Falk*

Organic Mosquito and Tick Control: *David Melevsky*
Enhancing Wetland Habitat & Aesthetics: *Mike Nadeau*
Ecological Pest Management in Turf: *Mary Owen*
Ecodynamic Landcare: *Steven Restmeyer*
Farmland Native Bee Habitat Creation: *Tom Sullivan*
Why Native Plant Landscapes Matter: *C. Thompson*
Compost Tea & Minerals for Landscapes: *Lillabeth Wies*

MARKETING

Marketing Pastured Poultry Products: *Jim Adkins*
Marketing Strategies for Veg. Growers: *Atina Duffley*
Farms Selling to Institutions: *S. Horwitz & L. Damon*
Build your Brand, from A to ZenCart: *Michael Kilpatrick*
Wholesale Logistics: *Caroline Pam*

NUTRITION AND HEALTH

Healing the Gut through Nutrition: *Dr. Chris Decker*
The Farm as Primary Healthcare Provider: *Doug Flack*
Nutritional Value of Bacteria & Animal Fats: *D. Hegerich*
The Fourfold Path to Healing: *Beth Ingham*
Movement to Feel Better: *Beth Ingham*
Self Care & Ergonomics for Farmers: *Lydia Irons*
The World of Toxicants We're in: *J. Roling & S. Gorman*

OF THE SPIRIT

Home Funerals and Green Burials: *Ann-Elizabeth Barnes*
Home Birth: *Jen Byington*
How to Build a Labyrinth...and why!: *Melinda McCreven*

ORGANIC CERTIFICATION

Introduction to Organic Certification: *Duncan Cox*
Approved Inputs for Certified Org. Farms: *T. Kennedy*

POLITICS AND POLICY

Labor on NOFA Farms: *Berkey, Henderson & Battalen*
Farmworker Movements: *N. Carasquillo & E. Henderson*
Food Safety Law & Farm Liability: *Jason Foscolo*
America's War on Food Rights: *David Gumpert*
NOFA Policy Forum: *Gilman, Henderson & Simpson*
The Farmer's Alliance: 1880-1894: *Sue Peters*
Raw Milk Legal Controversy: *Pill, Ritchie, & Kreiger*
Agriculture's Effects on Climate: *J. Schwartz & A. Collins*
GMO Health Dangers & Activism: *Ed Stockman*

PRACTICAL SKILLS

Rainwater Harvesting: *Lisa DePiano*
Worm Composting Basics: *Ben Goldberg*
Knots for Farming and Living: *Michael Greenberg*
The Use and Maintenance of Scythes: *Shelby Howland*
Using Traditional Hand Tools: *Shelby Howland*
Homebrewing Meads and Fruit Wines: *Jonathan Roling*

SOIL AND FERTILITY

Crop Residue & Nutrient Circulation: *D. Christianson*
Survival by Cover Crop: *Elizabeth Dyck*
Introduction to Soil Fertility: *David Forster*
Adapting Keyline to Your Landscape: *Mark Kravczyk*
Crop/Cover Crop Rotations: *Katie Miller*
Using Urine As Fertilizer: *Abraham Noe-Hays*
Nitrogen Management in Organic Farming: *John Spargo*
Using biochar – How and Why: *Bob Wells*

TOURS

Brookfield Farm: CSA Systems: *Zoe Abram*
Simple Gifts Farm: Warm-Season Crops: *J. B.-Plotkin*
UMass Student Farm: Pollinators: *A. Brown & R. Boyko*
Wild Browse Farm: Homesteading: *S. Gensler & P. Smith*
Simple Gifts Farm: Livestock with Veg: *Sills & Alexander*
Many Hands Farm Corps Farm: *Winter Storage: R. Karb*
Book & Plow Farm: Institutional Partners: *McLean & Porter-Brown*
Amethyst Farm: Windbreak-Hedgerow: *Jono Neiger*
Red Fire Farm: Cultivation and Packing: *Ryan Voiland*

URBAN AGRICULTURE

From Urban to Communal Agriculture in Caracas: *Raúl Alban*
Regenerative Urban Ecosystems: *Scott Kellogg*