

Registration Form--2008 NOFA Summer Conference August 8-10

OFFICIAL USE ONLY

Please read all information on this and the opposite page before completing this form. Please print all information clearly. Every attendee, including staff, presenters, exhibitors, teens and children 2 and older must be registered. Fill in all applicable boxes for each registrant. **Special Registration Savings Opportunities:** Register by July 7th to receive the **early-bird discount**. All Early Bird Registrations will be entered in a drawing for 1 of 10 free registrations for the 2009 NOFA Summer Conference. Register a group of 10 or more (one address/one check) to receive a 10% discount on registration fees. There is a \$15 per adult fee for non-NOFA members. (You can join or renew on this form). Walk-in registrants are welcome; however, prices increase. Registration begins 10 am Friday, August 8, under the large tent. Registration hours are Friday 10 am-7 pm, Sat. 7 am-1pm and 4-7 pm, Sunday 7-10 am and 1-3:30 pm. **Register Online at www.nofa.org.**

Enter name as it will appear on your name tag. List primary contact first. For all teens and youth, include month/year of birth (this is required).	Indicate status in spaces below: (A) Adult; (P) Presenter; (E) Exhibitor; (T) Teen; (Y) Youth	Indicate Occupation in space below: (F) Farmer; (FA) Farm Apprentice; (S) Student; (A) Advocate; (E) Educator; (N) Non-profit; (G) Govt. Agency; (B) Business; (O) Other (specify)
Name A:		
Name B:		
Name C:		
Name D:		
Name E:		

Farm/Company/Organization			
Address	City/Town	ST	Zip
Phone	E-mail		

Registration: Be sure the info for each letter matches the person in the names list.	A	B	C	D	E
3-Day - \$130 adult, \$55 teen/youth					
Friday - \$50 adult, \$23 teen/youth					
Saturday - \$70 adult, \$30 teen/youth					
Sunday - \$50 adult, \$23 teen/youth					
Early Bird Discount (Postmarked before July 7th) 3-Day less \$20 adult, \$10 teen/youth					
Early Bird Discount (Postmarked before July 7th) 2-Day less \$15 adult, \$7 teen/youth					
Early Bird Discount (Postmarked before July 7th) 1-Day less \$10 adult, \$5 teen/youth					
Group Discount (10 or more persons-forms mailed together-1 address/1 check) Less 10%					

Housing: Fees for dorms/camping are per person, per night. All youth (under 12) in dorms must room with parent/guardian.	A	B	C	D	E
Standard-Single - \$25 per adult/teen, \$11 youth, 3 and under free --Friday					
Standard-Single - \$25 per adult/teen, \$11 youth, 3 and under free --Saturday					
Standard-Double - \$21 per adult/teen, \$11 youth, 3 and under free --Friday					
Standard-Double - \$21 per adult/teen, \$11 youth, 3 and under free --Saturday					
Deluxe Suite - \$50 per adult/teen, \$12 youth, 3 and under free --Friday					
Deluxe Suite - \$50 per adult/teen, \$12 youth, 3 and under free --Saturday					
Room with (Indicate who this person will be rooming with, if applicable)					
Camping - \$11 per adult/teen, youth free--Friday					
- \$11 per adult/teen, youth free--Saturday					

Number of tents _____ One tent per campsite. Number of campsites is limited.					
MEALS: --Plan 1 - (6) meals - \$76 adult/teen, \$62 youth, 3 and under free Plan 2 - (4) meals - \$52 adult/teen, \$42 youth, 3 and under free Plan 3 - (1) meal - \$15 adult/teen, \$12 youth, 3 and under free					

NOFA Member: Member in _____ Join/Renew in _____ Adult Non-Member add \$15					
Farming Education Fund Donation: Consider rounding up to help others attend!					
Saturday Farmer's/Crafter's Market Space: (\$20/space with registration, plus \$15 if renting table) List all products _____					

SUBTOTAL PER ATTENDEE:					
GRAND TOTAL ENCLOSED \$					

I have special needs -

I'm driving and can offer a ride to _____ people - _____ you may post my info on the website ride share board _____ only contact me directly	I need a ride - _____ you may post my info on the website ride share board #people _____ only contact me directly
HELPING HANDS - Contact _____	I plan to attend the Mass Grass Grazing School Workshops

Make check to: NOFA Summer Conference. Mail full payment & this form to: **Deb Pouech, PO Box 9, Stafford Springs, CT 06076.** You'll receive confirmation & program book by mail up to July 25, after that programs will be in your packets at the conference. Cancellations get refunds minus \$10/person processing fee until Aug. 1, after that no refunds. Non-registrants can buy program books for \$5.00, postage paid.

- DETACH HERE - PLEASE SEND ENTIRE FORM AT LEFT -

REGISTRATION QUESTIONS? Contact Deb Pouech, 860-684-0551, nofasc@herbsnhoney.com, or Julie Rawson & Jack Kittredge, 978-355-2853, nofa@nofamass.org. **Please, no calls after 9PM.**

WHAT'S HAPPENING AT THE SUMMER CONFERENCE ?

--**225+ diverse workshops** for adults, teens and kids (see below)!

--**2 Keynotes! Dr. Arden Andersen.** Physician, lecturer and educator on holistic and nutritional medicine and sustainable agriculture, his most recent book is *Real Medicine, Real Health*. **Mark McAfee**, founder of Organic Pastures Dairy, pioneer in pasture-based integrated husbandry and raw dairy production, lecturer, educator, activist on raw milk issues.

--NOFA & Mass Grass's **Grazing School** series of workshops on Sat.

--Many **exhibits** of vendors, services, nonprofits and local organic food!

--**Entertainment** throughout the weekend! Contra and zydeco dances with live bands, films, family storytelling and songs, an **Old-Time Country Fair** on Saturday afternoon, featuring a parade, farmers' and crafters' market, live music and theater, games, demonstrations, contests and prizes (**Open to the public!**)!

Farmers and Crafters! Sell At The Saturday Market

Sell your farm/craft products Sat. 3-6 pm, cost is \$20/space if registered, \$40 if not. Tables \$15 or bring yours. You may sell raw product without liability insurance, but for processed goods, you must file a copy of your product liability insurance in advance. Sign up on the form opposite. For more info, Tricia Cooper, 617-558-3322, triciaannecooper@gmail.com.

IS THERE A "CHILDREN'S CONFERENCE"?

YES! For ages 2-12, during adult workshops. Age 2-4 have supervised activities & free play with experienced childcare providers. Age 5-12 have age group leaders & can choose from a variety of workshops. (below).

HOW ABOUT A TEEN CONFERENCE?

YES! Teens have their own space and can join in an exciting weekend of workshops designed just for youth ages 13-17, or join adult workshops.

CAN DOGS COME TO THE CONFERENCE?

NO! Pets must be left at home. This will be enforced.

BECOME A NOFA MEMBER!

Join one of the state NOFA chapters. Unless noted, chapter annual dues include a subscription to quarterly *The Natural Farmer (TNF)*.

CT: Individual \$35, Family \$50, Business/Institution \$100, Supporting \$150, Student/Senior \$25, Working \$20

MA: Individual \$35, Family/Farm/Organization \$45, Business \$75, Supporting \$150, Low Income \$20

NH: Indiv. \$30, Student \$23, Family \$40, Sponsor \$100, Basic \$20 (*TNF not incl.*)

NJ: Ind. \$35, Family \$50, Business/Org. \$100, Low Income \$15 (*TNF not included*)

NY: Student/Senior/Limited Income \$20, Individual \$40, Family/Farm/Non-profit Org. \$50, Business, \$115, Patron \$125

RI: Student/Senior \$20, Individual \$25, Family \$35, Business \$50, Lifetime \$450

VT: Individual \$30, Farm/Family \$40, Business \$50, Sponsor \$100, Sustainer \$250, Basic \$15-\$25 (*TNF not included*)

ABOUT HOUSING

DORMS: Cost for kids 4-12 is reduced, under 4 are free rooming with parent/guardian. **All kids under 12 must room with parent/guardian.**

--Standard single - 1 single bed. Cap of 1 adult and 1 child/room.

--Standard double - 2 single beds. Cap of 2 adults and 2 children/room.

--Deluxe Suite -4 singles, 2 baths, kitchen, A/C - Cap of 1 adult, 1 child/room.

Bring sheets, blankets, pillow, towel, and fan. Rooms are also available at the UMass Campus Hotel. Call **413-549-6000 ext. 7714** to make reservations. Mention Block 2105 - NOFA Summer Conference for preferred rate. **Key Deposit:** Dorm building access cards & room keys will be picked up at the assigned dorm. A deposit of **\$50/key** will be held until key return. Checks preferred. \$5 replacement fee will be charged for lost access cards.

CAMPING: 200 sq. ft. tent sites on the lawn adjacent to the Campus Pond are available on a first come first served basis, one tent per site. Camping fees are per person. No open fires or cooking allowed. Toilet facilities are in the adjacent Campus Center or Porta potties. Showers are in nearby dorms. Campers and RV's must stay in assigned purple parking lot #25 (no hook-ups). Camping permit must be displayed on tent or in camper. Children 12 and under camp for free. **No camping without a paid camping permit.**

ABOUT MEALS

Meal Plan--meat, vegetarian and vegan options, all organic and served in the campus dining hall. Saturday's dinner is all-local food. 3 plans are offered: --6 meals - Friday Dinner through Sunday Lunch

--4 meals - Saturday Lunch through Sunday Lunch

--1 meal - Saturday All-Local Dinner

Kids 4-12 pay less, under 4 are free. Swipe cards will be issued for admission. \$5 replacement charge for lost cards. For those not on the meal plan, **Food Vendors** will offer various foods for purchase.

GIVE TO THE FARMING EDUCATION FUND

Help others attend the Conference!. The Farming Education Fund (formerly Financial Aid) helps with conference fees. Your generosity is much appreciated.

CREATIVE REGISTRATION FINANCING!

Discounts for early and large-group registrants. See form opposite.

Helping Hands: Work 4 hours and receive \$25 (\$30 for working with children). Check the Helping Hands box on the form to sign up and you will be contacted to schedule your task. A reimbursement check will be mailed to you the week after the conference.

Apply for Farming Education Funds: NOFA offers registration funding for adults and teens thanks to contributions from businesses and individuals. Contact Deb for fund guidelines and application before completing registration form. Apply early as funds are granted on a first come first served basis to all who apply until funds are exhausted.

Work Exchange: Arrive at 8 am Thurs and work 20 hrs during the conference in exchange for free registration and a "volunteer" t-shirt.

Contact Deb Pouech for more info or applications for the above options.

DIRECTIONS TO THE CONFERENCE:

I-91 to Rte. 9 (Exits 19 from the south, 20 from the north). East on 9 to Rt. 116, left on 116 North 1 mile to UMass exit. Right at end of ramp onto Mass Ave. Left at 2nd light on Commonwealth Ave. Right at next light on Campus Center Way, entrance to parking garage is at top of the hill on right.

PARKING

Campus parking garage is **\$5 per car/day**. When you arrive, you can park in the garage temporarily while registering. You will receive a pass for \$1 to go back to the garage and move your vehicle to a purple lot for free parking.

NEED A RIDE? CAN OFFER A RIDE?

Check the Conference rideshare page on the NOFA website. Or contact Deb Pouech up to 8/3 for rideshare info or pick-up in downtown Amherst.

CONFERENCE WORKSHOPS (continued on back)

FRIDAY, AUGUST 8: 1:30-3:00 PM

Becoming Carbon Neutral: Robert Maddox
Reducing Your Home's Energy Appetite: Andrew Proulx
Small Scale Aquaculture: Craig Hollingsworth
Transitioning to Animal Power: Tevis Robertson-Goldberg
Pasture Research & Alternative Species-TOUR: S. Herbert
Growing Great Fall Brassicas: Nancy Hanson
Holistic Financial Planning: Seth Wilner
Starting a School Composting Program: Karen DiFranza
Hampshire College Farm - TOUR: Leslie Cox
Livestock CSA: Economics 101: Kim Denney
Maple Sugaring: Lynda Simkins
Farming without Fossil Fuels: M. Merrett & L. DePiano
The Healing Garden: Deb Rose Hayes
Olive Oil: Sustainable, Small-Scale: A. Pfeffer & M. Sola
Comparing Organic Fertilizing Methods: Ingrid Wheeler
Selling Produce to Small Grocers: Michael Faber
Environmental Medicine: Naturopathic View: Joyce Young
VisionCraft: An Optical Fitness Workshop: Rain Karen

Agricultural Water Quality Issues: Sylvia Harris
Making Fool-proof Country Wines: Jack Kittredge
Farming, Race and Class Discussions: C. Burns & Julius Jones
New Farmer Training Program: McKenzie Boekholder
Growing Fertile Soils: Bill Duesing
Organic Greenhouse Pest Management: Tina Smith

Teens
Teen T Tie-Dye: Dawn Pavone Elaine Peterson

Children
"Looking Good, Feeling Great": Sue McIntosh, M.D.
Making Butter: Gavin Harper

Story Time: Liam Harper
Folk Dancing for Children: Diane Sullivan

FRIDAY, AUGUST 8: 3:30-5:00 PM
Living Without Electricity: Jonathan & Susan von Ranson
Peak Oil: Stay Local and Do It Yourself: Nelson Lebo
On-farm Poultry Processing: Michael & Karma Glos
Salad Dressings with Fresh Herbs: Leslie Cerier
Fall Vegetable Production: Nancy Hanson

Japanese Millet Production: Brent Beidler
Holistic Farm Management: Seth Wilner
SOL Garden Youth Cultivate Hope: K. Doherty & M. Bezio
Student Farm at UMass - TOUR: K. Bostrom & R. Hazzard
Brookfield Farm CSA - TOUR: Adan Marinex
Local Food: The Next Civil Rights : Linda & Larry Failace
Season Extension on a Shoestring: Amy LeBlanc
Cut Flowers - Is There A Rural Market?: Barbara Murphy
Global Food Security in Orphanages: M. Boekholder & M. Huppert
Bio-Energetic Plant Health : J. Conroy & Basia Alexander
Garden Drainage and Water Retention : Betty Lou Sandy
Marketing to Institutions: C. Morenon & Allison Neher
"What Have They Done To Our Food?": S. McIntosh, M.D.
Traditional Medicinal Mushrooms: David Demarest
Spiritual Practices for Growing: Theo Talcott
The War On Bugs: 160 Years of Chemicals: Will Allen
Homesteader Basic Plumbing: Sharon Gensler
Organic Farming and Social Justice: A. Hendricks & M. Shar
Humanure: Complete the Cycle: Bill Duesing

CONFERENCE WORKSHOPS, continued

Urban Agriculture Primer: Betsy Johnson

Nutritional Benefits of Weeds and Herbs: Patricia Sevigny

Overwintering of Bees in NE: M. Robar & E. Zurlinden

Teens

Make Your Own Lip Balm: J. McDonald & Erica O'Rourke

Sex Education: The Teen Perspective: Alicia Jay

Children

Chickens & Ducks & Geese: Oh My!: J & J Horton Lyons

Down on the Farm: Claire & Janna Boettcher

Making Music, Making Instruments: Rui Santos

Not-So-Boring Board Games: Janna Boettcher

SATURDAY, AUGUST 9: 8:00-9:30 AM

Building Change: Green Design for Farms: Marlisa Wise

Sausage Making, Smoking & Curing at Home: Anne

Obelnicki & Josh Goldshlag

Traditional Pickle-Making: Dan Rosenberg

Growing Tomatoes for 525 Share CSA- TOUR: D. Kaplan

Transitioning a Dairy Farm to Organic: Sarah Flack

Exploring the MA 4-H Program: Carrie Chickering-Sears

Farm Fresh is Community Food Security: Jean Hamilton &

Abbie Nelson

Taking Your CSA to the Next Generation: E. Henderson

Get Fresh Eggs On A Rainy Day: A. Matthews & N. Wandler

Organic Gardening 101: Frank Albani, Jr.

Grazing 101: Rob DeClue Dr. Darrell Emmick

Principles of Dairy Nutrition on Pasture: Kathy Soder

Finish Meat Animals on Pasture: S. Comstock & J. Hayes

Growing Cut Flowers Organically: Barbara Murphy

Sustainability in Ladakh, India: Nelson Lebo

Wildlife Habitat Protection: Curtis Dragon

Next Steps for Buy Local Campaigns: Margaret Christie

Gut Health: The Missing Link in Disease: Erin Matica

Framing the Future of Farming: Billie Best

Gleaning Harvest: Jessica Harwood Oakes Plimpton

Nutrient and Manure Management (Part 1): M. Hashemi

Producing Real Food for People: Arden Andersen

Indoor Compost w/Redworms: C. Schminke & L. Courtney

Preserving Urban Farming Land: K. Brown & C. Dedora

Biological Control in Greenhouse Veggies: Judson Reid

Threats to the Health of Bees: Kimberly Stoner

Teens

Unschooling: Alternative Options: A. & G. Cherubino

Orienteeering Treasure Hunt: L. Penniman & J. Vitale-Wolf

Children

Dogs Herding Ducks: Jim & Jill Horton Lyons

Mural Art: Rachel Silverman

Origami: Brid Murphy

Rabbits: Leslie Ardison

Victorian Games: Jennifer Byington

SATURDAY, AUGUST 9: 10:00-11:30 AM

Electric Tractors for Farm and Garden: Jim Coate

How to Avoid Environmentalist Burnout: H. Douglass

Raising Organic Free Range Pigs: J. Rawson & J. Kittredge

Hands-on Draft Horses: Dale Perkins

Slow Food for Quick Preparation: Tess Bois

Growing Organic Root Crops - TOUR: Ryan Voiland

Wonderful World of Winter Squash: B. Connolly & DDorfer

Managing Successful Farm Internships: Daniel Botkin

Getting Started in Farm to School (Part 1): Dana Hudson &

Amy Winston

A Tree Walk and Talk: Ellen Evert Hopman

Fearless Pruning: Lee Reich & Deb Goldman

Permaculture for Farmers: E. Roland & Benneth Phelps

Behavior-Based Grazing Management: D. Emmick & K. Soder

Organic Herbaceous Perennials: Lillian Jackman

Afghanistan Ag: Poppies to Vegetables: Dennis Eaton

Going Green: Marie Stella

Convenient-To-Prepare Frozen Food Kits: Anna Dawson

Homeopathic & Bach Flower Remedies: J. Deignan-Kosmides

The Health Remedies of Edgar Cayce: Tad Montgomery

Mapping Complexity: Dick Levins Perry Thomas

Raw Milk Nutrition and Safety: Mark McAfee

New Farm Bill: Why It Matters to You: T. Lerman & A. Witteman

Challenges of Making Organic Hard Ciders: C. Olchowski

Increasing low-income Access to CSA: P. Lukats & J. Datka

Interpreting Soil Tests (Part 2): John Howell

Radical Urban Sustainability Toolbox: S. Kellogg & S. Pettigrew

Questioning Invasive Species Paradigms: D. Jacke & J. Neiger

Weed Wisdom Walk: Jane I. LaForce

Teens

Global Equity and Eco Footprints: Heather Botelle

Raising Rabbits: Leslie Ardison

Children

Shelter Building: Leah Penniman & Jonah Vitale-Wolf

Animal Products for Human Use: T. Connor & Ruth Terry

Creating a Nature Weaving: Adele Smith-Penniman

NOFA Anthem: Valerie Walton

Yoga for Kids: Marie Marchand & Tom Szekely

SATURDAY, AUGUST 9: 1:00-2:30 PM

Community Supported Renewable Energy: Greg Pahl

How to Get Started in Beekeeping: Roland Sevigny

Raising Rabbits: Leslie Ardison

Whys and Hows of Sheep: Jim & Jill Horton Lyons

Working with Your Butcher: Michael & Karma Glos

Raising Goats-The Development Model: R. Sinn & T. Stanton

Homemade Dairy Products: Desiree Ball

The Perfect Ear of Organic Sweet Corn - TOUR: Ruth

Hazzard & Abby Seaman

Farms Forever: Farm Transfer Resources: Sarah Kelley &

Katie Cavanagh

Farm to School: It's the Details (Part 2): K. Erwin & A. Nelson

Yale Sustainable Food Project: J. Vierel & M. Shannon-DiPietro

Arcosanti, Paolo Soleri, and Eco Cities: George Kosmides

LIFE: Locally Integrated Food Economies: David Yarrow

Native Fruits: Lee Reich & Deb Goldman

Basics of Container Gardening: Iris Weaver

Building a Farm/Homestead from Scratch: Susana Kaye Lein

Multi-species Grazing: Sarah Flack

Economic Benefits of Intensive Grazing: F. Benson & E. Maltby

Flower Arrangements for Special Events: Leslie Chaison

Starting an Organic Land Care Business: Bridget McManus

Intro to Agricultural Carbon Trading: Phil Metzger

Singing for Love of Land & Life: Eveline MacDougall

Food Regulations For Farm-Direct Sales: Billie Best

Solar Hot Water: Ted D. Conna

Building Domestic Fair Trade: S. Belfort & R. Mandelbaum

Self-Sufficient Living in the City: Daniel Staub

NOFA Interstate Council Meeting

Teens

Raptors in a Changing World: Julie Anne Collier

Local Farms & Foods & Your School!: J. McGowan & A. Malik

Children

Parade Prep: Valerie Walton

SUNDAY, AUGUST 10: 8:00-9:30 AM

The Organic Answer to Climate Change: Steve Gilman

Workhorses: Sustainable Farm Power: David Fisher

Kitchen Gardening without Soil: Steve Meyerowitz

Overwinter Greens-Pest Management: B. O'Hara & K. Stoner

Innovative Approaches to Land Tenure: Brett Joseph

Starting and Running a Small CSA: Kristin Lewis

Connecting Urbanites to Local Food: Nicole Berube

The Food Hub: Systems to Meet Local Need: Mark Cannella

American Chestnuts in New England: Bill MacKentley

Designing Perennial Polycultures: Dave Jacke

Small Scale Grain Growing: B. Hsiao & T. Robertson-Goldberg

Making A Simple Herbal Salve and Lotion: Iris Weaver

Cuba's Green Revolution "08": R. Pederson & Leo Pollock

All Natural Lawn Care: Mike Murray & Fred Newcombe

Ten Steps to Increased Sales: Frank Crandall

Simple Truths about Calcium/Bone Health: Kimberly Ladue

Your Digestive Issues: Gene FitzPatrick

A Harvest of Words and Music: Tom Stock

The Good Life Revisited: Bob St. Peter

Policy Options for On-Farm Slaughter: Amy Shollenberger &

Dan Stevens

Grease 101: Vegetable Oil as Fuel: P. Keaney & D. Staunton

Primitive Spinning for the 21st Century: M.S. Greenberg

Bringing Fair Trade Home: E. Henderson & R. Mandelbaum

Nutrient Dense Crop Production (Part 1): Dan Kittredge

Edible Forest Gardens for your Backyard - TOUR: J. Bates

Attracting Birds/Butterflies to the Garden: Carol Schminke

& Lynette Courtney

Teens

"Yuck! What's In This Stuff?": Sue McIntosh, M.D.

Children

Fairy Flight: Monarch Migration: Lorna & Phil Wooldridge

Make Juggling Balls and then, Juggle!: S. Jarrett & C. Robartes

Racing Turtles: Mary Lou Conna

Teacup Bird Feeders & Milkbox Birdhouses: T. Myers & J. Conner

SUNDAY, AUGUST 10: 10:00-11:30 AM

Renewable Energy Options: Bob Chew

Effects of Housing on Pastured Broilers: Julia Cronin

Hands-On Packgoats: Dori Green & Deb Whatley

Raising and Marketing Grass-fed Beef: C. & J. Wheeler

RawZen: Revitalize with Raw Foods: Mary Lawrence

Introducing Rice as a NE Commercial Crop: L. & T. Akaogi

Potatoes!: Rob Durgy & Bryan O'Hara

Farm Risk Management Tools for Your Farm: Norman Bender

& Joseph Bonelli

MA Local Food Cooperative - What Is It?: Kelley O'Connor

Starting a CSA: Carolyn Llewellyn

Variety Is the Spice of Life: David Fried

Making Your Bed, the Permaculture Way: Brett Joseph

Herbal Remedies 101: A Demonstration: S. Stockwell Arthen

Landscaping with Native Plants: Tamara Moore & Raina Weber

Making Compost Tea Using Worm Compost: Javier Gil

Ethnic Vegetables at UMass Research Farm - TOUR: Frank

Mangan & Maria Moreira

Safety Standards & Greens Processing: K. Coleman & J. Cook

The Doctor Is In: Dr. Mitch Kennedy

Making Vision come ALIVE!: Jack Mastrianni

Political Will Can Save Civilization: Ted Conna

Rural Vermont's Farm Fresh Milk Campaign: Shelby

Hammond & Colin Gunn

Farm & Garden Hand Tool Sharpening: C. Lenaerts & A. Donlon

Introduction to Natural Dyes: Jane Woodhouse

Working w/Ex-offenders on the Farm: J. Rawson & J. Kittredge

Outreach with Impact for Food Justice: J. Serrano & S. Castillo

Terra Preta/Charcoal (Part 2): Doug Clayton

Colony Collapse Disorder in Honey Bees: Ross Conrad

Outsmarting Your Weeds: Steve Gilman

Teens

Poverty, Wealth and Power: Gopi Krishner & Enoch Page

Children

Native American Story Telling & Games: M. Horvath & G. Sajiera

Beeswax Wonders: Richard Murphy & Robin Nagle

Gardening: Lisa Andrews & Alice Posner

Sing Your Heart Out!: Cheri Robartes

SUNDAY, AUGUST 10: 1:00-2:30 PM

Plug It In! Drive and Ride Electric: Ariana & Jim Coate

Small-scale Diversified Livestock: J. Hashley & Peter Lowy

Sidehill Farm Dairy - TOUR: Amy Klippenstein & Paul Lacinski

Plant-Based Cooking: David Snieckus

Breeding Your Perfect Tomato: Heather Jerrett

Farm Leases and Leasing: Bob Bernstein & Kathy Ruhf

Youth Organizing for Food Security: L. Meyers & J. Cargtagena

Simple Gifts Farm: Start-up CSA - TOUR: J. Barker Plotkin

Tools For Local Food Communities: Louise Maher-Johnson &

Cheryl Nechamen

Grafting Fruit Trees: Bill MacKentley

Small-scale Commercial Strawberries: Ed Stockman

Herbal Medicine From the Outside In: Jane I. LaForce

All Kinds of Organic Land Care Projects: Mike Nadeau

Marketing to Chefs & Restaurants: L. Belanger & E. Kennedy

Home Birth: Honoring Instinct: Megin Hill & Emily Osgood

Touch for Health Kinesiology: Gene FitzPatrick

Permaculture of the Inner Landscape: Kay'a Strawbelly

Story Bag: The Power of Teaching Tales: Rona Leventhal

Conservation Planning for the Future: Curtis Elke

Digging Deeper (Excavation 101): Chris Rawlings

Felting: Jim & Jill Horton Lyons

Liberation Ecology: A Whole Future: Rafer Sass

Working Towards Multicultural Society: S. Thames & M. Veling

Minerals, Trace Elements and Microbes (Part 3): David Yarrow

Teens

The Shamanic Journey: John Sprague

Children

Building Fairy Houses: Pam Kimball-Smith

Hand Puppets: Mary Lou Conna

Mr. Guitar Man: Tad Hitchcock

You GLOW Girl!: Melanee Addison

Northeast Organic Farming Association
34th Annual Summer Conference



NOFA Summer Conference
411 Sheldon Road
Barre, MA 01005

REGISTRATION FORM ENCLOSED!
EARLY BIRD DISCOUNT BY JULY 7



August 8-10, 2008

University of Massachusetts, Amherst, MA

KEYNOTE ADDRESSES

Dr. Arden Andersen Friday, August 8th

Author, physician, international lecturer and educator on holistic and nutritional medicine and sustainable agriculture, his most recent book is titled *Real Medicine, Real Health*.

Mark McAfee Saturday, August 9th

Founder of Organic Pastures Dairy, pioneer in pasture-based integrated husbandry and raw dairy production, international lecturer, educator and activist on raw milk issues.

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