

**Northeast Organic Farming Association,
Massachusetts Chapter
22nd Annual Winter Conference
Organic Farming: The Roots of a Sustainable Community**



Another of Winter's Rewards – Maple Sugaring

**Saturday, January 17th, 2009
Worcester Vocational Technical School,
Worcester, Ma**

**Keynote address by Eliot Coleman
Small Farms are the Soul of Organics**

**Intensive Seminar on Four Season Growing by Eliot
Coleman**

**Workshops, exhibits, potluck lunch, NOFA/Mass annual
meeting, raffle and children's program**

The Northeast Organic Farming Association of Massachusetts (NOFA/Mass) is a community including farmers, gardeners, landscapers and consumers working to educate members and the general public about the benefits of local organic systems based on complete cycles, natural materials and minimal waste for the health of individual beings, communities and the living planet.

We would like to thank the following businesses for their financial support of this conference:-

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Fedco Seeds, Waterville, ME

WELCOME TO THE NOFA/MASS WINTER CONFERENCE!

This one day event features over 35 workshops, a keynote speech and intensive seminar with Eliot Coleman, a potluck lunch, an exhibit area and farmers' market, a children's program and the NOFA/Mass Annual Meeting. Below is the conference schedule. Refer to the Conference at a Glance section for more detailed information and take advantage of our early bird registration discount by returning the registration form at the back of this program.

WINTER CONFERENCE SCHEDULE

7:30am-9:00am: Registration *Cafeteria (coffee, tea and snacks available. Proceeds to benefit NOFA/Mass. Please bring your own mug!)*

8:30am Exhibits open

9:00am-10:30am: Workshop Session 1

9:00am-5:30pm Children's Program (during workshops only)

10:45am-11:45am Keynote Address, Eliot Coleman *Auditorium*

11:30am- 12:45 pm Potluck Lunch *Cafeteria*

1:00pm- 2:30pm Workshop Session 2

2:45pm-3:45pm NOFA/Mass Annual Meeting *Auditorium*

4:00 pm-5:30pm Workshop Session 3

5:30pm Exhibits Close



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WEATHER CANCELLATION

If the parking lot is not accessible, event cancellation will be posted on the website: <http://www.nofamass.org/index.php>
You can call the Conference Coordinator, Jassy Bratko at 978-928-5646 or Julie Rawson at 978-355-2853 between 7 pm and 10pm 1/16/09.



CONFERENCE AT A GLANCE

WORKSHOPS

The workshops offer you a wide variety of topics to choose from in organic farming, gardening, land care, livestock, dairy, homesteading skills and sustainable lifestyles. They vary in level from beginner to advanced. New this year is a special track on community farms. Attention AOLCPs! You can earn re-accreditation credits at the Winter Conference by attending workshops with *** next to them. Please bring your forms.



KEYNOTE ADDRESS

“Small Farms are the Soul of Organics”



Eliot Coleman is co-owner, with Barbara Damrosch, of Four Season Farm, a market garden in Harborside, Maine, which produces vegetables year-round, and has become a nationally recognized model of small-scale sustainable agriculture.

He has many years of experience in all aspects of organic farming, including field vegetables, greenhouse vegetables, rotational grazing of cattle and sheep, and range poultry. In that time he has conducted many horticultural research projects. This accumulation of knowledge has enabled him to write several books including The New Organic Grower (Chelsea Green, 1989, revised, expanded second edition, 1995), Four Season Harvest (Chelsea Green, 1992, revised, expanded second edition, 1999) and the Winter Harvest Manual.

He was the Executive Director of the International Federation of Organic Agriculture Movements for two years and was an advisor to the US Department of Agriculture in the preparation of the Report and Recommendations on Organic Farming in 1980. He has conducted study tours of organic farms, market gardens, orchards, and vineyards in Europe. Combining European ideas with his own experience he has developed a complete system of tools and equipment for organic vegetable growers. He now designs tools for Johnny's Selected Seeds. With Barbara, he was the host of the TV series, *Gardening Naturally*, on The Learning Channel. He continues to share his knowledge through lectures, workshops and writing.

ELIOT COLEMAN'S WORKSHOP ON FOUR SEASON GROWING

“Our farm in Maine is both traditional and nontraditional. During the traditional growing season - the summer months -- we produce fresh vegetables for sale. We also produce fresh vegetables for sale during the nontraditional winter months -- the back side of the calendar so to speak. We achieve the winter harvest by growing cold-hardy salad and root crops in simple unheated greenhouses. We grow crops in the soil, not in artificial media, and we fertilize with well-made compost. By extending the season to the whole year (or at least most of it) we can hold our markets, keep our crew employed, and provide a more balanced year-round income. We believe our nontraditional winter vegetable production system has potential for growers in any part of the world where cold weather presently constrains production.” *Eliot*

Coleman, Harborside, Maine June 1, 2008

This workshop will cover the following topics:

- The winter harvest
- The yearly schedule
- Sunlight
- The cold greenhouse and the cool greenhouse
- Winter and summer crops
- Greenhouse design
- Year-round intensive cropping
- Soil preparation, sowing and weed control
- Harvesting in winter
- Marketing and economics
- Pests, insects and diseases
- Tools for the small farm
- Deep organic growing for the small farm.



Fall Crops about to be covered by a greenhouse
Copyright © Barbara Damrosch

FARMERS' MARKET AND EXHIBITS



Browse locally produced farm products, crafts, agricultural and gardening supplies, books or educational exhibits. To display your products or literature, please contact Tom Szekely, Exhibit Coordinator at 781-894-4358 or seedpotato@yahoo.com. You may download an exhibitor registration form from our website www.nofamass.org

ANNUAL MEETING

NOFA/Mass President Lynda Simkins will facilitate. There will be committee reports, voting for next year's Board, and a chance for members to share their vision for NOFA. All attending are entered into the Board Basket Raffle and everyone is welcome!



POTLUCK LUNCH



A favorite conference tradition! Please use the following guidelines and bring a dish based on the first letter of your last name. **The dish should be able to feed at least eight very hungry people! Please, no soup!**
A-L Hot Main Course M-P Salad or Vegetable
Q-W Fruit or Dessert X-Z Beverages

To help save our natural resources, please **bring your own place setting** (cup, plate, silverware, and napkin). The potluck is a wonderful opportunity to share a meal with other folks who really care about what they eat and we encourage you to create a dish based on local ingredients. It isn't practical for us to label all ingredients in each dish, so if you have dietary restrictions please bring your own lunch. **Please clearly label all dishes and utensils with your name!**

CHILDREN'S PROGRAM

Children ages 3-12 may participate in the Children's Program for a variety of games, crafts and other activities. This program will run **during workshops only**. If weather permits, children will go outside so please dress them accordingly. Snacks are provided, however, if your child has dietary restrictions please provide your own snacks. **Children's Program registrations should be received by January 10**. After January 10, please contact Jennifer Van Fleet, Children's Program Coordinator, directly with your children's names and ages. Jennifer is a mother of three young children, working on a master's degree in art education and has taught art in middle and high school. Please contact her with any questions at 603-856-7754 or jennifervanfleetdesigns@yahoo.com.

TEA CUP RAFFLE

A wonderful mix of assorted goodies, many of them kindly donated by our exhibitors! Purchase as many tickets as you like and place them in the cup next to the prize(s) of your choice. Winners are chosen at the Annual Meeting. You must pick up your items by the end of the day.



WORK EXCHANGE PROGRAM

Running a successful conference requires many helping hands! Give three hours of your time before, during or after the conference and receive a \$25 refund on your registration. Hours are available the evening prior to the conference for set up, early morning during registration and set up, lunch time and afternoon for clean up. Contact Jassy Bratko, Winter Conference Coordinator, jassyhighmeadow@yahoo.com or 978-928-5646 for more information and to sign up.

WORKSHOPS

WORKSHOP SESSION 1 9am-10.30am

**** Denotes workshops worth 1.5 credits for Organic Land Care re-accreditation.*

CONFERENCE ROOM FOUR SEASON GROWING SESSION 1 Eliot Coleman

See workshop description in program.

LUNCH ROOM RAW MILK AND DR. WESTON A. PRICE Jill Ebbot, Certified Holistic Health Counselor, Member, American Association of Drugless Practitioners, Chapter Leader, Weston A. Price Foundation, NOFA Board Member.

In this workshop we'll discuss the unique health benefits of raw milk within the context of Dr. Weston A. Price's timeless and ground-breaking nutritional research. Information about raw milk's history and safety, and how it differs from pasteurized milk will also be included. Beginner

ROOM A025 MAKING BREAD Emily Langer.

This beginner level workshop will explain and demonstrate basic bread making techniques and methods including mixing, kneading and shaping dough by hand. Presenter Emily Langer is a graduate of the Cambridge School of Culinary Arts and runs a small bread and pastry business in Hubbardston, Massachusetts.

ROOM B 111 SMALL-SCALE COMMERCIAL STRAWBERRY PRODUCTION Ed Stockman, Organic Berry Farmer, Agrobiologist, Former NOFA/Mass Organic Extension Educator.

Strawberries, everybody loves strawberries. Through discussion and slides, this workshop will cover every aspect (from transplanting to harvesting and marketing) of small-scale (± 1 acre) strawberry production. Now is the time to start planning your spring strawberry plantings. Bring your questions. Beginner-Intermediate

ROOM B 165 BUILDING AND USING A ROOT CELLAR FOR WINTER CROP STORAGE Jack Kittredge, Many Hands Organic Farm.

I will show a number of root cellar design options, as well as the one Julie and I built into our basement 26 years ago and which has served us well. I'll talk about crops to store in a root cellar, storage methods for each, and how long they will keep. I'm a homesteader of many years experience with a facility in my basement one publication described as "a Cadillac of a Root Cellar".

ROOM B 166 THE FAMILY COW Clifford Hatch, operates Upinngil in Gill, MA, a grower of small grains and fruit as well as Ayrshire Cattle for raw milk sales and farmstead cheeses.

We will cover the basic requirements for keeping a family cow: land, care, feeding, and housing; dairy regimen and procedures for animal health and sanitation; and what to do with all that product--home dairy craft. Intermediate

ROOM B 167 OPTIMAL WINTER STORAGE CONDITIONS FOR PRODUCTION AGRICULTURE Claire Morenon and Kelly Coleman.

This workshop will be geared towards farms that want to expand their sales year-round through winter CSAs or other markets. We will explore optimal conditions for common crops and appropriate farm-scale technologies for storage. CISA is currently researching optimal storage conditions and appropriate farm-scale technology. We will be looking at storage techniques currently used in western MA and around the region and working with local farmers to assess appropriate storage options.

ROOM B 168 A PARADIGM SHIFT: CONCEPTS NECESSARY FOR THE PRODUCTION OF NUTRIENT DENSE CROPS (NDC), AND THEIR POTENTIAL*** Dan Kittredge.

Maximizing crop nutrition and yield are only possible when the biological system is understood and intelligently managed. This workshop will lay out the concepts and logistics underlying the production of NDC. We will focus on nutrient density, limiting factors in biological systems, principles and science behind transcending weed, insect and disease issues, protein synthesis and proteolysis, soil microbial and fungal dominance, ergs/paramagnetism and soil energy flow. Flavor and quality increase with nutrient density.

ROOM B 169 ORGANIZING A COMMUNITY FARM IN YOUR TOWN

Ben Grosscup, Moderator.

Lynda Simkins, director of Natick Community Organic Farm for 30 years, highlights public needs that community farms fulfill and strategies to form a dedicated citizen group out of latent desires for these institutions. Greg Maslowe, addresses how he has managed community involvement, political tensions, and competing demands as Newton Angino Community Farm's first farm manager. Heather Scott, leader of the Medway Community Farm Initiative, conveys tools for starting a community farm, based on recent progress.

ROOM B 216 SOIL TESTING AND MANAGEMENT* John Howell
UMass Extension Vegetable Specialist, retired horticultural consultant,
teacher, Sec/Treas New England Vegetable and Berry Growers'
Association.**

This workshop will cover basics of soil testing and understanding test results. There will be discussion on amendments and building healthy soils. Beginner workshop.

**ROOM B 220 POTATOES! Bryan O'Hara has been
farming for twenty years at Tobacco Road Farm in
Lebanon, Ct.**

We will discuss techniques for the production of potatoes from hand tools to tractor implements. Variety selection, green sprouting and cutting seed pieces, planting, hilling and cultivation, irrigation, diggers and harvesting, storage and marketing.



**ROOM B 221 INCOME AND EMPLOYMENT TAXES FOR FARMERS
Jane Bailey, tax preparer with H&R Block for 20 years and a lifetime
farmer.**

Learn the income and employment tax requirements for farmers. Are you a hobby or a business? What tax breaks are there for you in a bad year? What forms do you need to file to comply with employment tax laws? Find out the answers to these questions and more!

**ROOM B 222 INTRODUCTION TO ORGANIC CERTIFICATION Don
Franczyk, Executive Director, Baystate Organic Certifiers.**

This workshop is a basic introduction to the requirements for organic certification designed to dispel the myths about the certification process. The workshop focuses on the requirements for crop, wild crop, and livestock certification, but also touches on the requirements for certifying your on farm processing operation. A good portion of the workshop is dedicated to answering your specific questions about organic certification.

ROOM B 223 ORGANIC GARDENING 101* Frank Albani.**

I'm a certified organic vegetable farmer and the director of the Soule Homestead Education Center in Middleboro, where I've been farming about 2 acres for 13 years. I'm also past President of NOFA/Mass and am proud of the organization's accomplishments. I love to talk about my work of growing organic food. I also like to talk about health and environmental issues surrounding our industrial food system and how we can create healthy alternatives. I want to encourage people to take responsibility for their lives and actively create the world they want to live in. There is nothing more important than growing clean food and passing this skill on to others.

WORKSHOP SESSION 2 1.00pm-2.30pm

CONFERENCE ROOM FOUR SEASON GROWING SESSION 2 Eliot Coleman

See complete workshop description in program.

LUNCH ROOM RAW MILK PRODUCER PANEL DISCUSSION Kate Rossiter, NOFA/Mass Organic Dairy Coordinator will moderate the session.

Raw milk producers Cliff Hatch, Pam Robinson and Jed Beach will discuss their farm and their raw milk production methods, the challenges of getting started and the benefits. Panelists will also discuss marketing strategies, working with buying clubs, consumer concerns, insurance and what to expect from working with inspectors. Questions from participants will also guide the conversation. Beginner.

ROOM A025 FEASTING ON THE WINTER BOUNTY, COOKING WITH THE LOCAL HARVEST Leslie Cerier specializes in whole foods and organic cuisine: chef/caterer/cooking teacher/kitchen coach/recipe developer/advocate for organic agriculture and organic lifestyle/cookbook author of several cookbooks (*Going Wild in the Kitchen, & others*). www.lesliecerier.com.

Join Organic Gourmet Chef/teacher/author, Leslie Cerier for an informative and fun approach to vegetarian cooking with root vegetables. Learn to mix and match beans, grains, and local cheeses in quick and easy global gourmet recipes for soups, salads, roasted vegetable dishes, pilafs, and more. Tasty samples offered. Beginners, intermediate, advanced – all levels welcome!



ROOM B 111 POLLEN BEES AND AGRICULTURE Dan Conlon, President of the Massachusetts Beekeeper Association, Eastern Apicultural Society Board of Directors, EAS Beekeeper of the Year 2004 and Massachusetts Beekeeper of the Year 2005, owner/operator Warm Colors Apiary.

Pollination is essential to producing many fruits, berries and vegetables. There is growing concern over the decline of both native and managed bee species. Organic farms provide the best environment to protect and increase many native bees. We will cover the importance of bee pollination to farming. Challenges facing our native and managed bees will be discussed including honeybees, bumblebees, mason bees and other species in the Northeast. This workshop will benefit all farmers, homeowners and beekeepers interested in protecting bees and improving pollination of wild and cultivated plants.

ROOM B 165 FARM LEASES AND LEASING Kathy Ruhf, principal with Land For Good, a nonprofit that specializes in working lands access, tenure and succession in New England, project director of a USDA-funded project focusing on education for farm entrants around leases and leasing.

Leasing can be an important tool to access farmland and other farm assets. In this workshop, we'll discuss why and how to choose leasing -- from the farmers' and landowners' points of view. We'll go over various types and lengths of leases, what's in a lease, how to use them, and the legal and business aspects of leases. We'll have examples and leave plenty of time for questions. Workshop participants will receive a binder of resources, and will qualify for follow-up technical assistance as part of a grant-funded project on farm leasing.

ROOM B 166 GETTING STARTED WITH PIGS Dom Palumbo of Moon In The Pond Farm has been raising Large Black pigs and marketing pork for about 10 years.

Raising pigs can be an exciting way to supply your family or community with pork. It can also be a harrowing adventure. Beginners can learn the basics and a few great tips to avoid trouble. Dom Palumbo Breeds, methods of containment and housing, feeding, slaughter schedules, butchering details, and other essentials will be discussed.

ROOM B 167 ORGANIC LAWNS*Don Bishop, Gardens are....**

We will expand upon the teachings of the NOFA Organic Land Program specifically by looking in detail at turf ecology. Advanced.



ROOM B 168 NUTRIENT DENSE CROP (NDC) PRODUCTION: A HOW TO* Dan Kittredge.**

Building on basic concepts of NDC Production from the previous workshop, we will focus on steps and protocols. Soil tests, mineral balancing, anion/cation balancing, biological inoculation, brix, electrical conductivity, pH, real time soil/plant analysis and balancing, and questions. These are tools and protocols to help maximize yield, nutrient density, and shelf life, and minimize weeds, pest and disease. Consumer experience of exquisite flavor and aesthetic beauty is the result.

ROOM B 169 FINANCING COMMUNITY FARMS Ben Grosscup, Moderator.

Jed Beach covers basic business planning principles – legal structure, marketing, finances, and staffing – for community farms, using case studies and personal experience as assistant director at Natick Community Organic Farm. Amanda Cather, farm manager, demonstrates how Waltham Fields Community Farm finances its mission through earned income. Verena Wieloch, farming coordinator, explains strategies to foster deep support -- both financial and volunteer -- of Gaining Ground’s (Concord, MA) mission to give all produce for hunger relief.



ROOM B 216 PLANTS AND PLANS FOR AN ORGANIC VEGETABLE GARDEN* Ruth Green, owner of Green Arts Garden Design, is a Certified Horticulturalist and Accredited Organic Land Care Professional in Monterey, Massachusetts.**

Beginning gardeners can learn how to improve their diet and contribute to a greener lifestyle by growing organic vegetables. We will cover setting up planting beds and selecting vegetable varieties best suited to the region, getting plants off to a good start and getting the most out of the garden through succession planting.

ROOM B 220 CROP PLANNING AND RECORD KEEPING FOR DIVERSIFIED FARMS Don Zasada, Manager of Caretaker Farm in Williamstown, MA.

We will discuss different methods of organizing your farm through record keeping and crop planning. This is a beginner/intermediate workshop.



ROOM B 221 SUSTAINABLE NURSERY MANAGEMENT IN A CHANGING CLIMATE Kurt Tramposch MPH - Owner/Manager - Weir Meadow Nursery, Wayland, MA a chemical-free wholesale perennial, ground cover and native plant nursery. Former director of Mass. Nursery and Landscape Assoc with 25 years involvement in community environmental health concerns and co-founder of the Mass. Assn. of Health Boards and the Mass Toxics Network.

Explore the challenges of innovating, testing and implementing real-world, sustainable management practices at a specialty nursery founded on principles designed to promote environmental health. Explore new approaches toward self-sufficient growing and “niche” marketing through a proven model. Examine ways to extend inventory and production material life cycles; devise economic, low-impact approaches to nursery layout, water practices, and cultural practices that protect natural resources. Learn approaches to evaluate and mitigate potential occupational and environmental hazards; discover beneficial educational and advocacy approaches for your business; and maximize the possibilities of symbiotic wildlife *behavior modification* to help remain profitable. Lively discussion encouraged.

ROOM B222 HERBAL BOUNTY: MANAGING AND USING THE CULINARY HERBS YOU GROW Kathy Morris.

This workshop will focus on the various uses of culinary herbs with an emphasis on my favorite dozen and touch on a myriad of others. We’ll see pictures of each herb along with growing, harvesting, storage and usage tips while sampling their flavors in a variety of foods.

ROOM B 223 GROWING GREENS Bryan O’Hara has been farming for twenty years at Tobacco Road Farm in Lebanon, Ct. Leafy greens are a significant portion of the farm’s production, where many greens grow under tunnels through the winter.

Arugula, collard, kale, cabbage, mustard, lettuce, dandelion, spinach, chard, parsley, basil.....This workshop deals with varieties, timing, sowing, cultivation, season extension, harvesting, irrigation, pest control and sale of leafy green vegetables.

WORKSHOP SESSION 3 4.00pm-5.30pm

CONFERENCE ROOM FOUR SEASON GROWING SESSION 3 Eliot Coleman

See complete workshop description in program.

ROOM B 111 REGULATIONS AROUND VALUE ADDED DAIRY PROCESSING Ellen Fitzgerald Ellen is employed by the MDPH as the Supervisor of the Dairy Unit where she oversees the regulatory component of dairy processing and manufacturing in the Commonwealth. Currently she serves on the NCIMS (National Conference of Interstate Milk Shippers) International Certification Pilot Committee, The DPC (Dairy Practices Council) Executive Board and has been appointed to serve as the Department of Public Health's designee to the MA Dairy Farm Equipment and Technical Review Committee.

Workshop will be designed for all that have an interest.

ROOM B 164 CONTINUING THE ORGANIC LEGACY: FARM TRANSFER AND SUCCESSION FOR ENTERING AND RETIRING FARMERS Dave Gott is a low bush blueberry farmer and farm consultant with New York FarmNet and The Farm Transfer Network of New England. Kathy Ruhf is a principal with Land For Good, a nonprofit that specializes in farmland access, tenure and succession. She has taught, consulted and written about these issues for over 20 years. Recent generations of progressive farmers in Massachusetts have taken huge steps to develop organic farm practices. How can we maintain the integrity of our farms as they pass from one generation of stewards to another? Farm transfer is a high risk and high opportunity time in the life cycle of a farm. Learn about steps to successful farm succession and share your experiences with other participants.

ROOM B 165 BASICS OF GARDENING IN CONTAINERS AND SMALL SPACES Iris Weaver is a spriritual herbalist and professional gardener who plants in lots of containers and a garden.

Gardening in almost any space is possible, even in a few feet of ground or a container. We'll cover raised beds, lasagna gardening, soil, feeding and watering, disease control, growing conditions, containers, more. Come away with a basic understanding of gardening in pots and small spaces—you *can* do it! This workshop is for all levels.

ROOM B 166 PASTURED POULTRY PRODUCTION AND PROCESSING FOR DIRECT MARKET Jennifer Hashley is Director of the New Entry Sustainable Farming Project (www.nesfp.org) and she and her husband Pete (farm manager at Verrill Farm) operate Pete and Jen's Backyard Birds in Concord, MA (www.peteandjensbackyardbirds.com). Learn about raising chickens on grass for meat and eggs as a part-time business. We will describe poultry production from chick to market and include regulations and information on the Massachusetts Mobile Poultry Processing Unit for legal on-farm poultry slaughter. Intermediate.

ROOM B 167 BUILDING COMMUNITY GARDENS Casey Burns and Julius Jones, Worcester Regional Environmental Council.

The Urban Gardening Resources Program of the Regional Environmental Council share best practices of consensus on urban youth agricultural programming, inner city farmers' markets, building community gardens and supporting a local food system with grass roots community based methodology.

ROOM B 168 TERRA PRETA & BIOCHAR: CARBON NEGATIVE FERTILITY, FOOD AND FUELS* David Yarrow.**

In the new climate of change, carbon neutral isn't enough. Human society must be carbon-negative to reverse global heating facing future generations. Converting plant biomass to char can sequester carbon, create sustainable biological fertility, reduce fertilizer and fossil fuel use, cut emission of carbon, nitrogen and sulfur, produce renewable biofuels, and, best of all, grow nutrient dense foods. This newly emerging carbon-negative strategy is Terra Preta: a legacy left by an ancient Amazon civilization.

ROOM B 169 EDUCATIONAL PROGRAMS ON COMMUNITY FARMS Ben Grosscup, Moderator.

Regina Fritz and Ursula King of Natick Community Organic Farm trace their path of building a learning community that engages the public in farming. Participants are invited to think about their communities and consider latent educational opportunities there. Brooke Redmond of the Farm-Based Education Association presents a recently completed national survey of farm-based education projects. Participants will gain inspiring ideas based on best practices and affirmation of their commitment to this rewarding and fast-growing field.

ROOM B 216 PEST AND DISEASE CONTROL IN YOUR GARDEN* Danielle Andrews is a NOFA board member and long time urban gardener/farmer.**

We will talk about pests and diseases common to New England gardens, how to identify them and when to expect outbreaks. Organic strategies for minimizing disease and pest outbreaks such as companion planting, the use of barriers and crop rotation/timing and garden layout will be highlighted. We will also talk about organic sprays and materials to deal with pest and disease outbreaks. A handout outlining information about common pests and diseases, organic approaches to handling outbreaks and sources for materials will be provided. This is a beginner workshop for backyard gardeners/farmers.

ROOM B 220 SUCCESSFUL CSA Julie Rawson.

With 16 years of experience under my belt, I will discuss for the beginner at CSAs and for the more advanced CSA farmer topics such as crop mix, timing, marketing and website, customer management, newsletters, food distribution, labor management, fertility, and spring and fall CSAs. In 2008 we ran for 34 weeks. I will bring along the farm budget too.

ROOM B 221 GROWING SWEET POTATOES* James Warren, former landscaper and Waldorf teacher, B.A. in agronomy and horticulture from Rutgers University, gardner for 20 years and Lori Schreier, former attorney, mediator, business manager. Fertile Fields is finishing its fourth year as a certified organic farm.**

Follow the learning curve of a small organic farm's research (SARE grant study on fertilizer requirements) and experience growing sweet potatoes in southern New Hampshire. It is clear that sweet potatoes can be grown in this area and that there is a receptive market for locally grown sweet potatoes. In this workshop we will share our experience with choosing varieties, obtaining slips, soil preparation, fertilizer application, water issues, planting, pest and weed management, harvesting, brix testing and marketing.

ROOM B 222 FUNDING SOURCES FOR FARMERS David Holm, SARE Program Manager, Craig Richov, Director of the Farm Viability Program and Darlene Monds, NRCS-RC&D Coordinator of the Berkshire-Pioneer Resource Conservation & Development Area will discuss funding available under their programs.

There will be intermediate-level discussion on Northeast SARE Farmer Grant opportunities. The presentation will cover program priorities, pointers on what can be funded, and tips on writing a competitive proposal. The Farm Viability Enhancement Program is a technical assistance and business planning program that provides capital to farmers who place their land under a short term agricultural use only covenant. Darlene oversees the Mass Farm Energy Program that offers technical and financial assistance available to Massachusetts farmers for reducing their energy demand, increasing their profits, and reducing greenhouse gas emissions.

ROOM B 223 DAIRY GOAT MANAGEMENT Ann Starbard, Crystal Brook Farm

Basic Dairy Goat Management, focusing on birthing and kid care, nutrition, milking and lactation concerns and housing. Beginner.



REGISTRATION

Register online, download registration form online or clip and return this form with check to Registration Coordinator, Dennis Cronin, 17 June St, Auburn, Ma 01501.

Call 508-799-2278 or email rabbitnet@juno.com

Online registration deadline is January 14, 2009.

WINTER CONFERENCE REGISTRATION FORM 2009

Adults' names: _____

Children's names & ages: _____

Farm/Organization: _____

Address: _____

Town: _____

Phone: _____

Email: _____

I'll join/renew NOFA/Mass: \$ _____

Family/Farm/Non-profit = \$45, Individual = \$35,

Low Income = \$20, Business = \$75, Supporting = \$150

Registration:

Certified farmer (2 per farm max) _____ @ \$40 per person \$ _____

NOFA or MOFGA member _____ @ \$45 per person \$ _____

Adult non-member _____ @ \$50 per person \$ _____

Teenager (13-17 years old) _____ @ \$20 per person \$ _____

Student (must include copy student ID) _____ @ \$30 per person \$ _____

Children (3-12 years old) _____ @ \$20 per person \$ _____

Coleman Four Season Growing _____ @ \$100 per person \$ _____

(Registration for Eliot Coleman's workshop allows full access to all conference activities.

No admittance to any part of this workshop will be given without special registration)

Please reserve me (you'll pick these up at Registration):

NOFA/Mass Membership Directory _____ @ \$5 each \$ _____

Tea Cup Raffle: Tickets \$1 each or 6 for \$5 # of tickets _____ \$ _____

Donation to Winter Conference Scholarship Fund: \$ _____

Scholarship donations help fund our work exchange program and the reduced rate for students.

Subtotal: \$ _____

Early Bird Discount Deduct \$5/adult if postmarked by **Jan. 10** \$ _____

Total Enclosed, payable to "NOFA/Mass" \$ _____

Registration refunds will be given if cancellations are made by January 3, 2009. There will be a \$10 handling fee.

CARPOOLING



Help save our precious natural resources by carpooling to the conference.

If you have a vehicle and are willing to give someone else a ride that may not have transport please indicate below.

___I can provide a car pool ride in my local area

or email Jassy Bratko at jassy.bratko@nofamass.org

PUBLIC TRANSPORTATION

Train Service is available from South Station in Boston to Union Station in Worcester.

Visit

http://www.mbta.com/schedules_and_maps/rail/lines/?route=WORCSTER

for a schedule.

Contact the Worcester Regional Transit Authority for a bus schedule. The Route 8 bus does pass Skyline Drive.



Most photographs in this book courtesy of Jonathan von Ranson.

Worcester Technical High School

Directions to New School:

Coming into Worcester on 290 West:

Take Exit 19 for Route 9/Lincoln Street
At the light take a right
At next light bear left for Route 9
At next light turn left onto Route 9 East
Follow Route 9 to top of hill past pond
Take a left onto Skyline Drive
School Entrance
Is first open gate on the right

Coming into Worcester on 290 East:

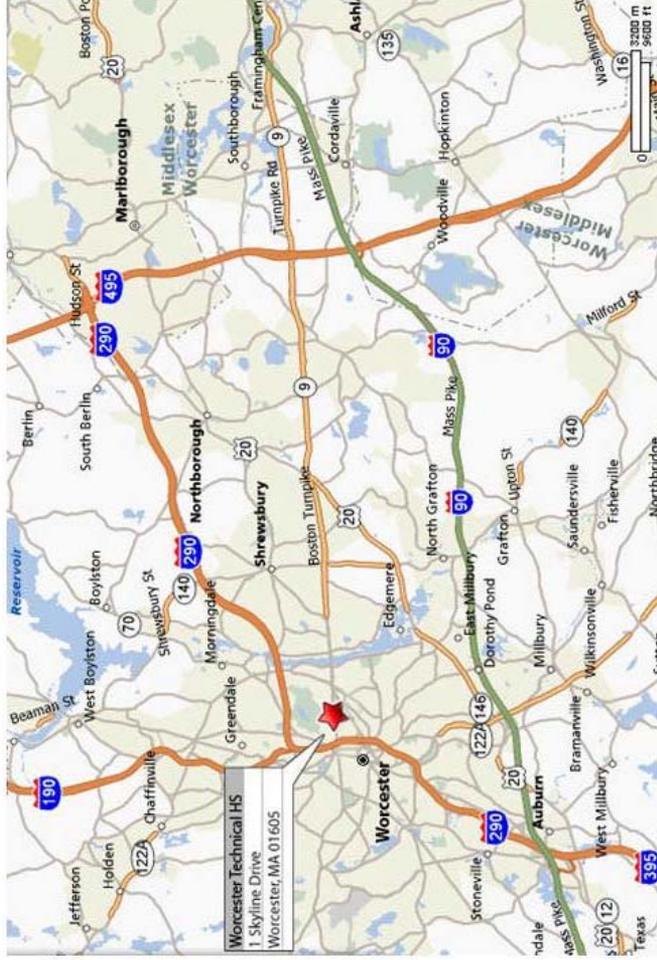
Take Exit 17 Route 9
At the light take a right
Follow Route 9 to top of hill past pond
At first light past pond
Take a left onto Skyline Drive
School Entrance
Is first open gate on the right

Coming into Worcester on Route 9 West:

Follow Route 9 past Shrewsbury Street
See signs for Greenhill Park
At light turn right onto Skyline Drive
School Entrance
Is first open gate on the right

Coming into Worcester on Route 9 East:

Follow Route 9 thru Downtown
Past courthouse to top of hill past pond
At first light past pond
Take left onto Skyline Drive
School Entrance
Is first open gate on the right





**NOFA/MASS
411 SHELDON ROAD
BARRE, MA 01005**