

Registration Form for 2006 NOFA Summer Conference and Pre-Conference and NOAP Mini-Conference

Please read all information in the attached flyer and on this form before completing this form. One family or household per form. Please print all information clearly. Every attendee, including staff, presenters, teens and children will have a registration record, so fill in all applicable boxes for each registrant. Use the box at lower right to calculate your fees, and send full amount with the form to registration coordinator Deb Pouech.

Questions? Contact Deb Pouech, 860-684-0551 (before 9 PM, please) or nofasc@herbsnhoney.com, or Julie Rawson & Jack Kittredge, 978-355-2853 (before 9 PM, please) or nofa@nofamass.org.

2006 NOFA SUMMER CONFERENCE — AUGUST 11, 12, 13

Address _____

Town, State, Zip _____

Phone _____ E-mail _____

- This is my first time at the NOFA summer conference.
- I have special needs: _____
- I'm driving and can offer a ride.
- HELPING HANDS:** Yes, I can help out during the conference. Please contact me.

Each adult registrant who is not a NOFA member must pay an additional \$15 registration fee. Member information at right.

Please PRINT full names as you wish them to be on conference name tags.

CONFERENCE - REGISTRATION

A. B. C. D. E. F.	Date of birth (mo/yr) Required for all under 18	Put the dollar value in the appropriate box for each registrant. Enter \$ totals in the right hand column. Thank you.		Adult				Child or Teen				Conference Registration Totals
		I'd like to renew my NOFA membership in _____ (indicate state).	I'd like to join NOFA in _____ (indicate state).	3-day	Friday	Saturday	Sunday	3-day	Friday	Saturday	Sunday	
				\$92	\$35	\$50	\$35	\$34	\$14	\$15	\$14	
A.	\$	\$										A.
B.	\$	\$										B.
C.	\$	\$										C.
D.	\$	\$										D.
E.	\$	\$										E.
F.	\$	\$										F.

CONFERENCE REGISTRATION TOTAL = \$
Put this amount in 'Totals and Amount Enclosed' box at lower right.

CONFERENCE - HOUSING

A. B. C. D. E. F.	Dorm		Camping		Conf. Housing Totals
	Friday night \$20 for 13+, \$10 for 4-12	Saturday night \$20 for 13+, \$10 for 4-12	Friday night \$10 for 13+, 0-12 free	Saturday night \$10 for 13+, 0-12 free	
A.					
B.					
C.					
D.					
E.					
F.					

CONF. HOUSING TOTAL = \$
Put this amount in 'Totals and Amount Enclosed' box at lower right.

CONFERENCE - ORGANIC MEALS

A. B. C. D. E. F.	Friday Dinner \$16 for 13+, \$12 for 4-12	Saturday Breakfast \$6 for 13+, \$5 for 4-12	Saturday Lunch \$12 for 13+, \$9 for 4-12	Saturday Dinner \$16 for 13+, \$12 for 4-12	Sunday Breakfast \$6 for 13+, \$5 for 4-12	Sunday Lunch \$12 for 13+, \$9 for 4-12	I prefer: A=vegetarian; B=vegan; C=no dairy	Conf. Meals Totals
	A.							
B.								
C.								
D.								
E.								
F.								

CONFERENCE MEALS TOTAL = \$
Put this amount in 'Totals and Amount Enclosed' box at lower right.

2006 NOFA PRE-CONFERENCE & NOAP MINI-CONFERENCE - AUG. 10 & 11

Address _____

Town, State, Zip _____

Phone _____ E-mail _____

PRE-CONFERENCE & MINI-CONFERENCE REGISTRATION

*Each adult registrant who is not a NOFA member must pay a \$10 registration fee for the pre-conference. (Member info at right.) The NOAP mini-conference is free to all.

*Children 2-17 must be registered. Childcare & teen space will be provided.

Please PRINT full names as you wish them to be on name tags.

A. B. C. D. E. F.	Date of birth (mo/yr) Required for all under 18	I'd like to renew my NOFA membership in _____ (state).	I'd like to join NOFA in _____ (indicate state).	Pre-conf. registration fee \$50 adult, \$5 ages 2-17	NOAP mini-conference Adults free, \$5 ages 2-17	PRE-CONFERENCE & MINI-CONFERENCE REGISTRATION TOTALS
A.						
B.						
C.						
D.						
E.						
F.						

PRE-CONFERENCE / MINI-CONFERENCE REG. TOTAL = \$
Put this amount in 'Totals and Amount Enclosed' box at lower right.

PRE-CONFERENCE & MINI-CONF. HOUSING & ORGANIC MEALS

A. B. C. D. E. F.	Meals			Housing		PRE-CONFERENCE & MINI-CONFERENCE HOUSING & MEALS TOTALS
	Thursday Dinner \$16 for 13+, \$12 for 4-12	Friday Breakfast \$6 for 13+, \$5 for 4-12	Friday Lunch \$12 for 13+, \$9 for 4-12	Dorms - Thurs. night \$20 for 13+, \$10 for 4-12	Camping - Thurs. night \$10 for 13+, 0-12 free	
A.						
B.						
C.						
D.						
E.						
F.						

PRE-CONF. / MINI-CONF. MEALS & HOUSING TOTAL = \$
Put this amount in 'Totals and Amount Enclosed' box at lower right.

JOIN NOFA!

You may become a NOFA member by joining one of the seven state chapters. Dues vary from chapter to chapter. Unless noted, membership includes a subscription to *The Natural Farmer*, a quarterly publication.

ANNUAL DUES:

Connecticut: Individual/Family \$35 to \$50, Business/Institution \$100, Supporting \$150, Student \$25 (full-time, supply name of institution)

Massachusetts: Individual \$30, Family \$40, Supporting \$100, Low income \$20

New Hampshire: Individual \$30, Student \$23, Family \$40, Supporting \$100, Basic \$20*

New Jersey: Individual \$35, Family/Organizational \$50, Business/Organization \$100, Low income \$15*

New York: Student/Senior/Limited income \$15, Individual \$30, Family/Farm/Nonprofit Organization \$40, Business/Patron \$100 (Add \$10 to NY membership rates to include subscription to *The Natural Farmer*.)

Rhode Island: Student/Senior \$20, Individual \$25, Family \$35, Business \$50

Vermont: Individual \$30, Farm/Family \$40, Business \$50, Sponsor \$100, Sustainer \$250, Basic \$15-\$25*

*Does not include subscription to *The Natural Farmer*.

TOTALS AND AMOUNT ENCLOSED

CONFERENCE:

Conference Registration Total _____
 Plus \$15 extra for each non-NOFA member _____
 If postmarked after July 10, add \$12 for each 3-day reg. & \$6 for each 1-day reg. _____
 Conference Meals Total _____
 Conference Housing Total _____
CONFERENCE TOTAL _____

PRE-CONFERENCE / MINI-CONFERENCE:

Pre-conference / Mini-conference Reg. Total _____
 Plus \$10 extra for each non-NOFA member (pre-conference only, not mini-conference) _____
 Pre-conf. / Mini-conf. Meals & Housing Total _____
PRE-CONFERENCE / MINI-CONF. TOTAL _____

TOTAL AMOUNT ENCLOSED:

Conference Total (from above) _____
 Pre-Conf. / Mini-Conf. Total (from above) _____
 General Scholarship Donation _____
 People of Color Scholarship Donation _____

GRAND TOTAL ENCLOSED = _____

Make check payable to "NOFA Summer Conference"
 Mail full payment and this form to: **Deb Pouech,**
PO Box 9, Stafford Springs, CT 06076

- DETACH HERE - PLEASE SEND ENTIRE FORM AT LEFT -

WHAT'S HAPPENING AT THE CONFERENCE?

- 150+ diverse workshops for adults, teens, & kids (see reverse)
- Keynote program Friday evening featuring **Sister Miriam Therese MacGillis**, founder of Genesis Farm
- Ongoing entertainment throughout the weekend, including a contradance; live music; films; debate; family storytelling and songs; a campfire; and an old-time country fair on Saturday afternoon, featuring a parade, live music, farmers'/crafters' market, games, demonstrations, contests and prizes!*
- Many exhibits of vendors, services, organizations, and local, organic food!

**If you would like to demonstrate a craft or farm-related skill; sell or show your products; or play music during the fair and farmers'/crafters' market, please contact fair organizer Tricia Cooper at 617-558-3322 or triciacoop@hotmail.com.

CAN CHILDREN COME TO THE CONFERENCE?

YES! The "children's conference," for ages 2 to 12, runs during adult workshop times. Children 2 to 4 years old have supervised activities and free play with experienced childcare providers. Children 5 to 12 have age group leaders and can choose from a variety of workshops. (See reverse).

CAN TEENS COME TO THE CONFERENCE?

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

CAN DOGS COME TO THE CONFERENCE?

NO! You must leave your pets at home. This will be enforced.

ABOUT HOUSING:

Dorms: Dorm housing is available on a first come, first served basis. All rooms have single beds. We'll group families, but occupancy limits require us to charge each person over 4 years old. Cost for 4-12 year olds is reduced. For children under 4, there is no charge if rooming with a parent. Bring sheets, blankets, pillow, fan, and towel. Please note any special arrangements you need. Lost keys cost \$30.

Camping: Tent sites are available on the college athletic field. No open fires or cooking allowed. Showers and toilet facilities are in the adjacent Crown athletic center. Campers & RVs must stay in assigned parking lots (no hook-ups). Children 12 & under camp for free. No camping without a paid-for camping permit.

ABOUT MEALS:

The nine meals served during the event are 100% organic, with meat, vegetarian, and vegan options. Saturday's dinner is an all-local meal. Children 4-12 get a special meal price, and kids under 4 eat at no charge. A limited number of single meal tickets will be sold at the conference for a slightly higher price. Pre-purchased tickets are not refundable or exchangeable during the conference.

For those who want a quick and more economical option, vendors will offer a variety of foods near the registration tent.

PRE-CONFERENCE: FOOD & FARMING EDUCATION and MINI-CONFERENCE: NATIONAL ORGANIC ACTION PLAN

- Both run concurrent on Thursday afternoon & Friday morning.
- For both events, childcare and teen activities will be provided for ages 2-17 at a cost of \$5 per child/teen
- Organic dining hall fare will be available for Thursday's dinner and Friday's breakfast and lunch.
- Dorms and campsites are available Thursday night.
- Family-friendly party with live music on Thursday night.
- For info on how to register, see shaded box, upper right.

FOR MORE DETAILED INFORMATION OR TO REGISTER ONLINE, VISIT www.nofa.org

OFFICIAL USE ONLY

OFFICIAL USE ONLY

Non-Profit Organization
U.S. Postage Paid
Barre, MA 01005
Permit No. 28



Northeast Organic Farming Association
32nd Annual Summer Conference

August 10-14, 2006
Hampshire College ~ Amherst, MA

PRE-CONFERENCE ON FOOD AND FARMING EDUCATION
Thursday, 1:00 to 5:00 PM & Friday, 8:00 AM to Noon

MINI-CONFERENCE ON NATIONAL ORGANIC ACTION PLAN
Thursday, 1:00 to 5:00 PM & Friday, 8:00 AM to Noon

Hosted by NOFA. Sponsored by National Campaign for Sustainable Agriculture, Rural Advancement Foundation International, and National Organic Coalition.

KEYNOTE ADDRESS BY SISTER MIRIAM THERESE MACGILLIS
Founder of Genesis Farm, an ecological learning center in New Jersey
Friday, 7:00 PM

CONFERENCE WORKSHOPS, continued

Edible Forest Garden for Your Backyard: Jonathan Bates
Teens
Knitting & Soap Bubbles: Brid Murphy
The Sixth Sense: Discover Your Intuitive Mind. David Yarrow
Children
Parade Prep: Eron Sandler (all ages)

SUNDAY, AUGUST 13, 6:30 AM
Nia Technique: The Body's Way to Joy: Maria Skinner
Yoga & Meditation in the Morning: Fred & Debra Wirth

SUNDAY, AUGUST 13, 8:00 AM
CSA Risk Management: Stewart & Deb Ritchie
Community Composting: Karen DiFranza
Writing for Health, Part Two: Suellen Rust
Back-Saving Biomechanics: Erica Myers-Russo
Produce & Market African & Asian Crops: H. Joseph & J. Hashley
Peak Oil & Sustainability: Tad Montgomery
Estimating Landscape Projects: Frank Crandall
Water-Friendly Landscaping: Mary Whitney
Winter Vegetable Production: Bryan O'Hara
Innovative & Extensive Cover Cropping in the Market Garden: David Fisher
Seed Saving, Brassicas & Grains: Bryan Connolly & Diane Dorfer
Asparagus: Dick McDermott & Torrey Reade

A Diverse Farm in Urban Sub Tropical Bermuda: Thomas Wadson
On-Farm Biodiesel Production: John Williamson & Steve Plummer
Labyrinth for Home Garden Farm: Charles Hubbard
Ecosystem Mimicry: Pattern Language for Garden Design: Dave Jacke
Living the Life You've Always Wanted: Terry Gips & Annalee Wolf
Brookfield Farm (CSA) Tour: Jeff Tober
Making Your Own Flavored Oils & Vinegars: Leslie Cerier

SUNDAY, AUGUST 13, 10:00 AM
City Chickens: Keeping Hens in Cities & Suburbs: Meghan Taylor
The Benefits of Organic Gardening with Children: Heidi Douglass
Natural Building Round Table: Jonah Vitale-Wolff & Mark Piepkon
CraniSacral Therapy and Compassionate Touch: C. Gilliam
Primitive Weaving on a Warp Weighted Loom: M. Greenberg
Remineralization: Joanna Campe
Building Healthy Soil at Peacework Farm: Elizabeth Henderson
Rain Gardens in Detail: Mike Nadeau

Creating a Healing Environment w/ Integrative Nutrition: K. Ladue
Growing Fertile Soil: Bill Duesing
The Skeptical Gardener on Compost Tea & Other Myths: Lee Reich
Farm Systems for Organic Vegetable Farms: Ryan Voiland
Farming with the Community: Lynda Simkins & Jed Beach
Organic 100% Grass Fed Beef: Ridge Shinn
Radical Urban Sustainability Training: Scott Kellogg
Raw Milk Production: C. Phippen, R. & P. Robinson
Raspberry Basics: Ed Stockman
Birthing - A New Paradigm: Monique Gauthier
Yogurt Making: Abe Mabey
Ethical Wild Crafting & the Lunar Calendar: Chris Marano
Simple Gifts Farm Tour - Start-up CSA: Jeremy Barker-Plotkin

Teens
The Perennial Challenge: J. Bates
Children
Riddles, Rhymes & Playing w/ Words: Brett Thelen & Eron Sandler (7-12)
Simple Gift Making: Julie Hawk Owl (7-10)
Children's World Percussion Circle: Stephanie Seskin (5-10)
Wild Observation: Nature Journaling: Raven Burchard (9-12)

SUNDAY, AUGUST 13, 1:00 PM
Tree Medicine - Tree Magic: Ellen Evert Hopman, M.Ed.
Race, Class & the Urban Challenge to Organics: Casey Burns
Diaper-less Babies: Susan Cote

Trace Elements, Fertility & Health: The Most from the Least: D. Yarrow
Potatoes: Bryan O'Hara
Multi-Species Poultry: Michael & Karma Glos
Identifying Diseases of Vegetables & Floriculture: Bess Dicklow
Seed Saving, Cucurbits and Nightshades: Bryan Connolly & Diane Dorfer
Local Food for All: Kelly Coleman & Enid Wonnacott
Toxic Soil Busters: Cleaning Up Our Soil: M. Feinstein & S. Toussant
Singing for Love of Land & Life: Eveline MacDougall
Basics of Canning & Freezing: Nina Keller
Work Horses in the Market Garden: David Fisher
Basic Felting: Jill Horton Lyons & Jim Lyons
Tour of Side Hill Farm: Paul Lacinski & Amy Klippenstein
Weed Wisdom Walk: Jane I. LaForce
Tour of Red Fire Farm: Ryan Voiland

Teens
Growing Your Own Multicultural Garden: Betsy V.G. Mariere
Children
Exploring Insects: Julie Callahan & Stephan Holbrook (all ages)
Creative Dance & Movement: Vicky Peters (5-8)
Birds of a Feather!: Alison Cella-Mowatt (all ages)
A Feast of Edible Flowers: Shakti Sadeh & Kristen Getler (9-12)
Beeswax Wonders: Robin Nagle

NOFA SUMMER PRE-CONFERENCE 2006

Sowing the Seeds for the Next Generation: Food and Farming Education

Thursday, August 10 from 1:00 to 5:00 PM and Friday, August 11 from 8:00 to Noon

Through a series of hands-on workshops, panel discussions, plenary talks and networking sessions, participants will discuss new innovations in the field of food and farming education. Expert farmers and educators from throughout the northeast will share their ideas about on-farm education programs, connecting agriculture to the classroom and adult farming education. Presenters include: Mikey Azzara of NOFA-NJ; Sara Coblyn Porth of UVM Extension; Leslie Cox and Nancy Hanson of Hampshire College; Bill Duesing of CT NOFA; Kelly Erwin of MA Farm to School Project; Deb Habib of Seeds of Solidarity Farm and Education Center; Dan Kaplan of Brookfield Farm; Ian Marvy of Added Value and Herbal Solutions, Inc.; Abbie Nelson of NOFA-VT; Amy Watmough and Keely Deutch of Shelburne Farms.

Participants are encouraged to bring posters, photos and flyers about their programs to display during the pre-conference networking sessions.

PLUS!! - MINI-CONFERENCE ON THE NATIONAL ORGANIC ACTION PLAN

What will organic look like in the next 10-20 years?

The 2006 NOFA Summer Conference is proud to host the first in a series of national dialogue meetings sponsored by the National Campaign for Sustainable Agriculture, Rural Advancement Foundation International, and National Organic Coalition. Participate in a nationwide dialogue that will examine national and federal priorities for organic agriculture. Organic agriculture in this country has a future beyond a federal program – help to map it out and stay on course.

This mini-conference will run concurrent with the pre-conference. For specific details, contact Liana Hoodes at the National Campaign for Sustainable Agriculture: 845-744-2304 (phone/fax) or Liana@hvc.rr.com. Website is <http://www.sustainableagriculture.net>.

CONFERENCE WORKSHOPS

FRIDAY, AUGUST 11, 1:30 PM
Creating Community Through School Gardens: C. Sands & W. Aponte
Herd Health-Alternative Treatment Options: Diane Schivera
Making Local Media Work for You (& Ag): Jack Spula
Eat Your Heritage! Ethnic Gardeners: Patricia Klindienst
Attracting Insects to Your Garden: Kathy Morris
International Appropriate Technology: Dale Perkins
Broody Hens & Healthy Hens on a Family Farm: Nina Keller
Sweden's Natural Step Framework: Terry Gips
Fantastic Flowers: Flowering Plants as Herbal Allies: Jane I. LaForce
VT Feed (VT Food Education Every Day): Abbie Nelson
Soils, Water & Plant Relationship: Kevin Stitt
Gardening with Ferns: Alan Kettler
Homestead Discussion & Idea Exchange: Margaret Christie & Nicholas Jones
Legacy of the Peacemaker: Marcine Quenzer
Breeding Better Varieties for NE Organic Farms: E. Dyck & T. Ferrin
Cuba's Ecological Pathway: D. Levins
Practical Plumbing for the Homestead: Sharon Gensler
Climate Change, Agriculture & Renewable Energy: V. Grubinger
Bovine Leukemia Virus, Connections of Cow & Human Cancer: M. Roman
Beyond Pesto!: Amy LeBlanc
Beginner's Guide to Tractor Maintenance & Use: B. Wooster

Teens
Milking Around the World: Tasha Connor & Ruth Terry
Tie Dye: Sharon Begley
Children
Racing Turtles: Mary Lou Conna (5-6)
Chickens Make Great Pets!: Meghan Taylor (all ages)
Didgeridoo: Matt Lafond (all ages)

FRIDAY, AUGUST 11, 3:30 PM
Introduction to Natural Building: Sarah Machtey & Mark Piepkon
Managing & Promoting Farm Ed. Programs: Brooke Redmond
Why Can't I Digest my Food?: Gene Fitzpatrick
The Laundry Line: Why Do We Hang It Out to Dry?: Linda Avis Scott
Waste Equals Food: Sustainable Homesteading: Nelson Lebo
CSA's Around the World: Elizabeth Henderson
Commercial Organic Blueberry Production: Bill MacKentley
Aromatherapy De-Mystified!: Carol Joyce
Winter Salad Green Production: Lynda Simkins & Jed Beach

My Weed-less Garden: Lee Reich
Holding on to Organic: Steve Gilman
Cottage Gardening Through the Seasons: Priscilla Williams
What's Killing My Crops? Plant Disease ID: Becky Grube
Low Cost Range Feeder for Geese: Richard Murphy
100 Ways to Cut your Energy Bill: R. Maddox & J. Gagliano
Who Controls Our Food?: Brian Tokar
Update on Chinese Medicinal Herb Production: Jean Giblette
Land Conservation Options: Dan LaRoche
Creating Your Niche: D. Palumbo
Tie Dye: Sharon Begley
The Physical Language of Plants: Chris Marano
Hampshire College Farm Tour: L. Cox
Teens
Nia Technique: Maria Skinner
Children
Spinning Rabbits: Jill Horton Lyons & Jim Lyons (7-12)
Lesson from the Beehive: Ross Conrad (all ages)
Paper Making: R. Silverman (7-12)
Games from Victorian Times & Before: Jennifer Byington (7-12)
Carding & Felting Wool: Pam Kimball-Smith (all ages)

SATURDAY, AUGUST 12, 6:30 AM
Nia Technique: The Body's Way to Joy: Maria Skinner
Yoga & Meditation in the Morning: Fred & Debra Wirth

SATURDAY, AUGUST 12, 8:00 AM
Raw Milk Information for the Wise Consumer: Melanie Ferreira
Local Money for a Local Economy: Amy M. Kirschner
Home Worm Composting: Mary Donnelly
Business Planning: An Introduction for Farmers: Jenny Hausman
A Sacred Earth Circle: Adele Smith-Penniman
Low/Positive Impact Forestry: Terry Janosik
Blueberry Growing on the Homestead: Louis Battalen
Small Organic Apple Orchard: Bill MacKentley
A Tale of Two Homesteads: Laurie Freeman & Dave Smalley
Eating Oil: Energy in the Food System: Bill Duesing
Farm Pond Aquaculture: Craig Hollingsworth & Reed Baldwin
Growing Grapes in New England: Jack Kittredge
The 2007 Farm Bill: Advancing Organic Agriculture: Beth Fraser
Adventures in New Zealand Homesteading: Ron Robillard
Indoor Composting with Red Worms: Carol Schminke & Lynette Courtney

Helping the World Survive the End of Cheap Energy : Dave Conna
Avian Influenza Activities as They Relate to Poultry: Ed Hageman
How & Why to Build Your Own Straw-Bale Home: David Demerest
Making Sourdough Bread at Home: Chris Burke
Why's & How's of Sheep: Jill Horton Lyons & Jim Lyons
Food Bank Farm Tour: Weed & Harvest Management: Michael Docter
Hands-On Earth Building, Part 1: J. Vitale-Wolff & S. Machtey
Wild Weed & Medicinal Plant Walk: Dr. Eugene Zampieron
Hands on Draft Horses: Dale Perkins
Teens
Engaging Youth in Agriculture & Enterprise: Miriam Stason & youth interns
Introduction to Gokukai Karate: Ciaran Murphy
Children
Earth Building: L. Penniman (all ages)
Hampshire College Farm Tour: Leslie Cox (all ages)
Patchwork Quilting: Mary Lou Conna (9-12)
Sing Your Heart Out!: Cheri Robartes (all ages)

SATURDAY, AUGUST 12, 10:00 AM
The Earth Charter: Blueprint for Sustainability: David Yarrow
Victory Gardens: Rich Pederson
How to Write Press Releases & Other Farm Publicity: Janisse Ray
Ecovillages & Social Change: Daniel Greenberg, Ph.D.
Progress in Saving the Planet-The Big Picture: Ted Conna
Negotiation Skills for Everyday Use: Cary Quigley
Organic Hog Management: Michael & Karma Glos
The Farm Individuality - Basis & Centerpiece of Biodynamics: Rachel & Steffen Schneider
Cosmology, Farming & Bioregionalism: Sister Miriam McGillis
Miso-Making at Home: Jim Strickland & Terry Beckett
Winter CSA: Stewart & Deb Ritchie
Drip Irrigation for Your Garden: Lee Reich
Having a Sabbath in your Life: Terry Gips & Annalee Wolf
Tree Biology & Tomorrow's Heritage Trees: Dr. Kevin T. Smith
Foot Massage: Carolyn Hottle
Growing Organic Fiber for Clothing in the Northeast: Lori Wyman
Photographing Farms: Art & Activism: Jason Houston
Value Added Products in Support for a Regional Food System: Dan Rosenberg
National Animal ID: Govt/Corp Power Runs Amok?: Mary Zanoni

SATURDAY, AUGUST 12, 1:00 PM
Medicinal Herbs of New England: Ellen Evert Hopman, M.Ed.
Setting up a "Grade A" Dairy: Clifford Hatch
Connect Businesses w/ Farmers: Margaret Hathaway Schatz & John Weaver
A Sick Sheep is Not a Dead Sheep: Mary Ellen Finger
Nature as Model: Gardening with High Schoolers: Nelson Lebo
Farm Camp Challenges & Opportunities: Lisa Holderness
Research Update on Organic Materials Used in Landscapes: Brad Roeller
Farmy Cooking for Beginners: Carolyn Llewellyn
Organic Gardening 101: Frank V. Alban Jr.
Growing Great Fall Brassicas: Nancy Hanson
Raising Healthy, Organic Children: Terry Gips & Annalee Wolf
How to Get Started in Beekeeping: Roland Sevigny
Biological Control - What is Worth the Money?: Kimberly Stoner
Long Term Water Quality Monitoring: Elizabeth Perry Thomas
A Walk for Land to Put in Trust: Juanita Nelson
Conserving Energy on the Farm: James Van Bokkelen
The Source of Dis-ease: Inside-Out / Outside-In: Haya Goderez
Questioning the Invasive Species Paradigm: Dave Jacke & Jono Neiger
Garbage, Food & Energy: How We Make a Difference: Mark Warford
Essence of Indian Cooking: Roshni & Dan Kittredge
Working With Oxen on an Educational Farm: Amy & Ben Murray
Tour of Nasami Farm: Miranda Fisk

Creating a Farm & Homestead on Marginal Land (While Penniless): Susana Lein
Just Food: NYC Opportunities for Regional Farmers: Paula Lukats
Eating Wilder: Including Wild Foods in the Diet: Jane I. LaForce
Cow Talk: Leslie Cox & Mark Fellows
Tour of Hampshire College CSA : Nancy Hanson
Hands-On Earth Building, Part 2: J. Vitale-Wolff & S. Machtey
Teens
Introduction to Irish Dancing: Keavy Murphy & Robin Nagel
Eating What You Grow: Jalilah & Ippy Ammatul-Wadud
Children
From Archimedes to Africa: Water Pumps: Phil Woodbridge (7-12)
Working with Oxen: Amy & Ben Murray (all ages)
Nature Games & Explorations: Mary Spaulding (5-12)

SATURDAY, AUGUST 12, 10:00 PM
Medicinal Herbs of New England: Ellen Evert Hopman, M.Ed.
Setting up a "Grade A" Dairy: Clifford Hatch
Connect Businesses w/ Farmers: Margaret Hathaway Schatz & John Weaver
A Sick Sheep is Not a Dead Sheep: Mary Ellen Finger
Nature as Model: Gardening with High Schoolers: Nelson Lebo
Farm Camp Challenges & Opportunities: Lisa Holderness
Research Update on Organic Materials Used in Landscapes: Brad Roeller
Farmy Cooking for Beginners: Carolyn Llewellyn
Organic Gardening 101: Frank V. Alban Jr.
Growing Great Fall Brassicas: Nancy Hanson
Raising Healthy, Organic Children: Terry Gips & Annalee Wolf
How to Get Started in Beekeeping: Roland Sevigny
Biological Control - What is Worth the Money?: Kimberly Stoner
Long Term Water Quality Monitoring: Elizabeth Perry Thomas
A Walk for Land to Put in Trust: Juanita Nelson
Conserving Energy on the Farm: James Van Bokkelen
The Source of Dis-ease: Inside-Out / Outside-In: Haya Goderez
Questioning the Invasive Species Paradigm: Dave Jacke & Jono Neiger
Garbage, Food & Energy: How We Make a Difference: Mark Warford
Essence of Indian Cooking: Roshni & Dan Kittredge
Working With Oxen on an Educational Farm: Amy & Ben Murray
Tour of Nasami Farm: Miranda Fisk

SATURDAY, AUGUST 12, 10:00 PM
Medicinal Herbs of New England: Ellen Evert Hopman, M.Ed.
Setting up a "Grade A" Dairy: Clifford Hatch
Connect Businesses w/ Farmers: Margaret Hathaway Schatz & John Weaver
A Sick Sheep is Not a Dead Sheep: Mary Ellen Finger
Nature as Model: Gardening with High Schoolers: Nelson Lebo
Farm Camp Challenges & Opportunities: Lisa Holderness
Research Update on Organic Materials Used in Landscapes: Brad Roeller
Farmy Cooking for Beginners: Carolyn Llewellyn
Organic Gardening 101: Frank V. Alban Jr.
Growing Great Fall Brassicas: Nancy Hanson
Raising Healthy, Organic Children: Terry Gips & Annalee Wolf
How to Get Started in Beekeeping: Roland Sevigny
Biological Control - What is Worth the Money?: Kimberly Stoner
Long Term Water Quality Monitoring: Elizabeth Perry Thomas
A Walk for Land to Put in Trust: Juanita Nelson
Conserving Energy on the Farm: James Van Bokkelen
The Source of Dis-ease: Inside-Out / Outside-In: Haya Goderez
Questioning the Invasive Species Paradigm: Dave Jacke & Jono Neiger
Garbage, Food & Energy: How We Make a Difference: Mark Warford
Essence of Indian Cooking: Roshni & Dan Kittredge
Working With Oxen on an Educational Farm: Amy & Ben Murray
Tour of Nasami Farm: Miranda Fisk