



Winter 2012: Growing Greens for the Winter
Market Workshop Series
Northeast Organic Farming Association/ Massachusetts
Chapter

Systems for growing greens and storing roots during winter are great tools for maintaining year-round local food security, and enabling farmers to sell local and organic produce outside of the main growing season.

This workshop series take place at farms throughout Massachusetts doing commercial winter production as well as one homestead doing home-scale production (workshop E). All five workshops will present on options for greenhouses, information on growing systems and timing for winter greens, information on selecting appropriate varieties for winter greens, using row covers and microclimates, and crop rotation in the greenhouse. Additionally, all of the commercial workshops will discuss their marketing approaches including winter CSAs, winter farmers markets, and/or restaurant sales.



The workshops are led by experienced growers of winter greens. Presenters will explain and demonstrate key steps that can guide you in beginning your own greenhouse or refining techniques for what you're already doing.

Workshops will be held partly outside, partly indoors, and partly in the greenhouse. Be prepared for cold temperatures, and dress in layers. Bring a camera, notebook, warm clothes, snacks for yourself, and boots that can get wet.

----- Registration Form -----

- **Register** online with credit card at www.nofamass.org
- **Or, mail** this registration form (*Please print neatly!*) to **Ben Grosscup, 67 North Whitney St #4, Amherst, MA 01002**
- **Checks payable to:** "NOFA/Mass."
- **Pre-registration** is required unless arranged by phone with the organizer, Ben Grosscup, cell: 413-658-5374.
- **Cancellations** will be honored and refunds issued (except \$8 processing fee) with notice made within 10 or more days of the workshop. After that, you may designate someone else to attend in your stead, but refunds will not be available.
- **Contact:** Ben Grosscup, 413-658-5374. By email, ben.grosscup@nofamass.org; put "**Winter Growing**" in subj.

Name		Email (Get event updates and save paper by including this)	
Address		City/Town	State ZIP Code
Phone	How did you hear about this workshop? (Be specific about names of people or newsletters.)		
Registering for NOFA/Mass events includes you in our monthly Electronic News, updating you on events and other info. Check box if you want to be excluded from this: <input type="checkbox"/>		Carpooling: Do you give permission to share your contact info with others in order to carpool to the workshop? Please circle one: YES / NO	

Membership

Check one: I'm not a member of NOFA; I'm a member of the (what state?) NOFA Chapter.

To sign up for or renew your NOFA/Mass Membership, check the box for the membership type you want.

- Individual - \$40 Low Income - \$25 *Family, Farm or Organization - \$50
 *Lg. Farm/Business \$75 *Supporting - \$250 (* Entitles members to 2 reduced rates at NOFA/Mass events.)

Registration

Check boxes of the workshop(s) you're registering for (letters & descriptions on back). Add up the total cost and enter it on the right.				
<input type="checkbox"/> A) \$30 (Feb 4)	<input type="checkbox"/> B) \$30 (Feb 7)	<input type="checkbox"/> C) \$30 (Feb 18)	<input type="checkbox"/> D) \$30 (Feb 25)	<input type="checkbox"/> E) \$30 (Mar 10)
Members Discount – <i>NOFA and MOFGA members subtract \$5/workshop:</i>				-
Early bird discount – <i>If sent 14 days before the workshop, subtract \$5/workshop:</i>				-
NOFA/Mass Membership Payment – <i>Add figure from membership scale above:</i>				+
Donation for Farming Education Fund – <i>Optional extra contribution:</i>				+
TOTAL AMOUNT OF ENCLOSED PAYMENT				=

Winter growing Workshops in Winter 2012



A) Simple Gifts Farm, 1089 N. Pleasant Street in N. Amherst, MA (Commercial Workshop) Saturday, February 4, 9am-12pm, \$30

- Instructor: Jeremy Barker-Plotkin is co-owner and veggie manager of Simple Gifts Farm. He has been growing greens through the winter since 2000 to extend the sales season and keep good employees around.

Farm systems include movable greenhouses, low-level heat from a solar-hot water system, and methods for seeding and harvesting. Additionally, we will cover storage facilities and methods for winter roots.



B) Natick Community Organic Farm, 117 Eliot St., South Natick, MA (Commercial Workshop) Tuesday, February 7, 9am-12pm, \$30 ***followed by optional pot-luck lunch

- Instructor: Lynda Simkins is director of Natick Community Organic Farm. 32 years experience in winter growing.

- Instructor: Jean-Claude Bourrut- 25 years organic growing; has designed, built and grown in greenhouses & hoop houses.

Farm systems include passive solar greenhouses, one which is free standing, one which is attached to the barn; unheated hoop houses with both single and double layer covers. We'll discuss how we use the greenhouses continuously fall through spring, for both winter greens and seedlings. Additionally, we'll tour our root cellar and discuss storage needs. We will emphasize soils, harvesting techniques, and pricing.



C) Brix Bounty Farm, 858 Tucker Road, Dartmouth, MA (Commercial Workshop) Saturday, February 18, 1-4pm, \$30

- Instructor: Derek Christianson farms at Brix Bounty Farm. The farm takes advantage of the mild climate on the Southcoast for growing greens in winter.

Farm systems include growing in unheated greenhouses and managing soil nutrition. We will emphasize growing high quality greens to help nourish members during the dark months of winter. We'll cover fertility and nutrition for winter growing, including optimum timing for harvests, wintertime bio-inoculants, crop monitoring, and maintaining full spectrum fertility. Marketing discussion will emphasize how farms can build broader markets and year-round connections with CSA membership.



D) Indian Line Farm, 57 Jug End Road, South Egremont, MA (Commercial Workshop) Saturday, February 25, 9am-12pm, \$30

- Instructor: Elizabeth Keen farms at Indian Line Farm and has been growing certified naturally grown vegetables for 15 years. Recently, she has grown winter greens, to increase the bottom line and better employ spaces used to grow heat-loving summer crops.

- Instructor: Pete Salinetti farms at Woven Roots Farm in Lee, MA, doing wholesale, retail, & CSA.

Farm's systems include two 30'x96' greenhouses. We'll discuss movable greenhouses, seeding and harvesting methods, packing greens for sale, record keeping & economics. Marketing discussion will cover sales to farmers markets, stores, restaurants.



E) Noonday Farm, Home of B. Jennings & B. Ingham, 96 Windsor Road, Winchendon Springs, MA (Home Workshop) Saturday, March 10, 2012, 9am-12pm, \$30

- Instructor: Bob Jennings: a structural engineer by profession, he has built various greenhouses and root cellars attached to homes.

- Instructor: Beth Ingham: Organic gardening for 20 years, Whole Health Educator, and primary grower on the homestead.

The workshop will be divided into two parts: First, Bob will cover the designs of the greenhouse attached to the home and the root cellar, Learn all the structural and design components, including orientation, materials, glazing, insulation, thermal mass, and hot air transfer. Uses include climate manipulation for plant growth and heating the home and heating domestic hot water. Second, Beth will discuss all matters concerning managing the crops in the greenhouse as well as root cellar storage techniques, some meal ideas, and how to create a rhythm to this style of living.

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