# Regenerating Our Communities, Restoring Our Land

# NOFA-NIS 28th Annual Winter Conference



### $N \cdot O \cdot F \cdot A$



NEW-JERSEY

January 27 & 28, 2018
Rutgers Douglass
Student Center
New Brunswick, NJ

### Thank you to all our sponsors for supporting the 2018 NOFA-NJ Winter Conference







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#### Welcome to the 28th Annual NOFA-NJ Winter Conference!

As in years past, we are fortunate to have with us some of the leading experts in regenerative agriculture. What makes this possible is the generous support and commitment of our sponsors, exhibitors, volunteers and you.

Ours is a strong and growing community. It brings us great joy to welcome new friends who are joining us for the first time and to welcome back old friends whose engagement and support we have appreciated through the years. Beginning farmers and gardeners will find that they are surrounded by people with a sincere desire to help them begin what is a lifetime learning experience. Even the most expert among us will always have more to learn, and they are very likely to meet people who can help them right here, right now. By working together, we are creating an ecosystem of our own that supports healthy farms, healthy food and healthy land.

Like other movements, our path toward a better agricultural system does not follow a straight line. We will experience successes and failures, and we will learn from both. Fortunately, this weekend, we are surrounded by brilliant and thoughtful people who are eager to share their lessons. We are deeply grateful to all of the speakers, and we are delighted to have Mark

Shepard as our keynote. For those of you who are new to "restoration agriculture", this weekend will offer important new concepts and examples.

Thank you for joining us. We look forward to seeing you again, soon and often, as we kick off a very exciting 2018 programming calendar in the coming weeks.

Best wishes for a healthy and fulfilling year,

The NOFA-NJ Board of Directors and Staff



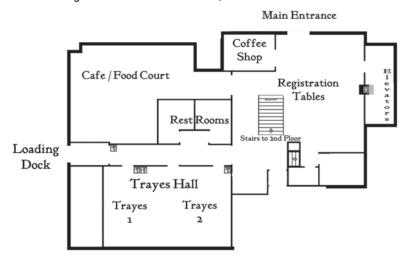
**NEW-JERSEY** 

#### NOFA-NJ Board & Staff:

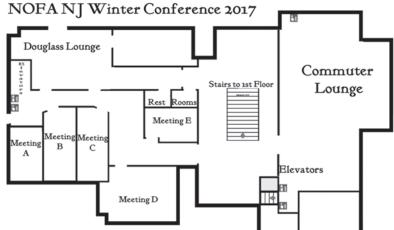
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#### Douglass Student Center - First Floor NOFA NJ Winter Conference 2017



Douglass Student Center - 2nd Floor



#### **Parking**

Parking available in Parking Lot 70 and the Douglass Deck, both of which are very close to the Main Entrance for the Douglass Student Center.



#### WIFI

Log in to Rutgers "guest" Wifi Password - (no password)



#### **Keynote Speaker: Mark Shepard**

Mark Shepard is CEO of Forest Agriculture Enterprises LLC and founder of Restoration Agriculture Development Inc. and Restoration Agriculture International Inc. He runs New Forest Farm, a 106-acre perennial agricultural savanna considered to be one of the most ambitious sustainable agriculture projects in the U.S.

New Forest Farm is a planned conversion of a typical row-crops grain farm into

a commercial-scale, perennial agricultural ecosystem using oak savanna, successional brushland, and eastern woodlands as the ecological models. Trees, shrubs, vines, canes, perennial plants and fungi are planted in association with one another to produce food (for humans and animals), fuel, medicines, and beauty. Hazelnuts, chestnuts, walnuts and various fruits are the primary woody crops. The farm is entirely solar- and wind-powered. Farm equipment is powered with locally produced biofuels not sourced from the human food chain.

Trained in both mechanical engineering and ecology, Mark has developed and patented equipment and processes for the cultivation, harvesting, and processing of forest-derived agricultural products for human foods and bio fuels production. Mark was certified as a Permaculture designer in 1993 and received his Diploma of Permaculture design from Bill Mollison, the founder of the international Permaculture movement.

Mark serves on the board of the Southwest Badger Resource Conservation and Development Council. He teaches agroforestry and Permaculture worldwide. Mark is a farmer member of the Organic Valley cooperative, the worlds largest Organic Farmer's marketing co-op, and is the founder and chief Cydermaker for the Shepard's Hard Cyder winery in Viola, Wisconsin.

#### Social Media Links:

Website: nofanj.org

Facebook.com/nofanj

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Use the hashtag #nofanjwinterconference

#### **Session Tracks**



Crops



Gardening



Livestock



Policy



**Urban Farming** 



Master Gardener C.E. Credits



Pesticide C.E. Credits

## **SATURDAY**

8:30 - 9:45

# Managing High Tannin Forages for Organic Sheep Production

James Kotcon, Ph.D.
ROOM A



High tannin forages such as birdsfoot trefoil can help with management of intestinal parasites in sheep, when used as part of a comprehensive pasture management program. Intestinal parasites are a limiting factor in organic sheep production. Birdsfoot trefoil is also a highly palatable, high protein, non-bloating forage, but can be challenging to establish and manage. This workshop will discuss results and experiences of a 4-year trial at the West Virginia University Organic Research Farm, where successful organic sheep production has occurred for many years.

#### Integrating Food-Energy-Water Nexus and Organic Farming to Achieve Sustainable Agriculture

Serpil Guran, Ph.D.

#### **ROOM B**



Between now and 2030, the world needs to build a city of a million people every five days in developing countries. Changing diets, especially in developing countries, may lead to an increase of 70% in food consumption. Farmers must produce more food per unit of land, water and agrochemicals to meet this demand.

Additionally, they will have to face the adverse effects of climate change, potential catastrophic events such as hurricanes, economic volatility, shifting diets and nutrition needs, and increasing scarcity of most of the physical inputs of production. Agriculture is at the threshold of a paradigm shift. Rather than focusing on increasing production in the current system, communities have to innovate and implement agri-food systems which are environmentally sustainable for the long-term.

## Crowdfunding for Small Farms

Ryan Anderson

#### ROOM C



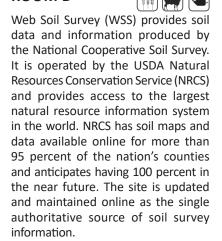
Access to conventional financial capital is one of the largest hurdles to launching new farm businesses and achieving sustainability. But, with strong ties to the communities they feed, small and medium-sized farms are well positioned to take advantage of alternative financing models, such as donation and investment-based crowdfunding. This workshop provides practical advice on crowdfunding for small farm operations, with step-by-step instruction for the planning and running of successful donation and investment-based crowdfunding campaigns online. We will walk through the work of building a campaign, telling your story in text and video, generating content for social media, and how and when to post that content for maximum benefit. As a new field of financial investing, the laws and regulations governing investment crowdfunding

are still frequently changing. This workshop will also cover some of the current legal issues farmers will face when pursuing these investments.

#### **Web Soil Survey**

Kaitlin Farbotnik, Fred Schoenagel, Stephanie Murphy

#### ROOM D



#### How Life Underground Builds Soil Health and Climate Resilience

Sara Via, Ph.D.

#### ROOM E



This talk will concern how organisms underground create soil health, produce resilience to climate change, cycle nutrients, control the movement and quality of water and even help store carbon. In the talk, we will analyze and integrate current thinking on what makes healthy soil and how farmers can utilize this key tool for climate change mitigation and resilience.

#### 10:15 - 11:30 KEYNOTE

Mark Shepard
TRAYES HALL 1 & 2

NOON - 1:00 LUNCH TRAYES HALL 1 & 2

1:30 - 2:45

#### **Blueberry Soil Health**

Bill Sciarappa, Ph.D

#### **ROOM A**







This workshop will review the organic blueberry market, organic production methods and nutritional analysis. A soil health method for assessing microbial

#### WHAT TO EAT?

Complimentary Coffee and Tea will be served from 7:30 am - 9:00 am.

**Lunch** will be served from 12:00 pm - 1:00 pm and requires a ticket. Vegan and Gluten Free options available.

Enjoy **Complimentary Coffee, Tea and light snacks** from 2:45 pm - 3:15 pm.

Come to our **mixer** for **light refreshments** and great company! Saturday from 4:30 pm - 6:00 pm.

The Douglass Student Center has many eateries to choose from - a coffee shop, pizza place, cafe and convenience store. All are open during conference hours.

communities will be demonstrated and results discussed from 6 years of testing NJ soils in conventional farms, organic farms and native forests.

# Food Forests, Water Harvesting and More!

Michael Judd

cornucopia of food.

#### **ROOM B**



A food forest (or "edible forest garden") is a low-maintenance gardening technique that mimics a woodland ecosystem but substitutes woodland species with edible trees, shrubs, perennial vegetables, herbs, vines, and annuals. Designed correctly, a food forest is sustainable, resilient, builds healthy soil, sequesters carbon, stores rainwater, and provides habitat

for wildlife--all while producing a

Understanding and implementing just a few simple water harvesting techniques such as swales on contour, hugelkultur beds, and rain gardens can improve the way water moves through your landscape and how effectively your plants are able to use it. Learn which designs best fit your land, how they are created, and how to make them look good. Whether you have a little patch of backyard or a huge property to work with, the principles you learn will help make your land diverse. productive. more and ecologically friendly than ever before.

#### USDA Funding Opportunities for Organic Farmers

Bianca Diaz-Deliz, Joseph Henry, Austin Baird, Kristen Johnson

#### ROOM C



This workshop offers a look at the

various funding opportunities available to farmers of all different scales through different programs and branches of the United States Department of Agriculture.

### Zoonotic, Re-emerging, and USDA Program Diseases

Leslie Seraphin, DVM

#### **ROOM D**



"I've heard of it, but don't know much else". Protecting your animals' health, providing safe products to consumers, and protecting your health is important to producers and USDA APHIS Veterinary Services.

This presentation will cover:

- Zoonotic diseases (which you can get from livestock and poultry) and their prevention
- USDA program diseases
- Re-emerging diseases and the unique risks of raising animals outdoors

We will also discuss requirements for moving livestock and poultry across state lines. Dr. Seraphin will also cover prevention of Zoonotic, USDA program, and re-emerging diseases in her Sunday presentation "Biosecurity: Keeping your Animals Healthy".

#### Mid-Atlantic Direct Market Purchasers of Organic Produce

Meredith Melendez

#### **ROOM E**





Mid-Atlantic purchasers of organic products were surveyed by Rutgers Cooperative Extension to determine their purchasing patterns, preference, and methods of making purchasing decisions. This talk will focus on customers who purchase organic

products directly from the farm. Who are they, what do they want and how you should communicate with them.

#### **Designing Permaculture Farms and Communities**

Andrew Faust

#### **TRAYES HALL 1**







In this workshop, you will: learn how to design your farm and community with the insights and techniques of permaculture; integrate fruits, nuts, craft materials, fuel woods and berries into biodiverse wildlife corridors; use conservation easements to bring back The Commons and to utilize riparian buffers creatively; install gravity-fed rainwater systems; conduct watershedbased farm and economic planning: mix animals with nut trees; use silvopasture and orchards for valueadded products; construct natural buildings, cabins, summer kitchens and infrastructure for animals, interns, events and guests; and set up fully off grid energy systems for farms and communities.

#### **Restoration Agriculture**

Mark Shepard

#### **TRAYES HALL 2**





In this workshop, Mark Shepard will cover what is meant, and what is not meant, by the term "Restoration Agriculture". Using New Forest Farm and farms who have been his clients as examples, he will provide a broad survey of the opportunities and putting challenges of restoration agriculture into practice. He will also discuss opportunities for continued learning.

3:15 - 4:30

#### **Urban and Small Scale Beekeeping**

Jim Simon

#### **ROOM A**



This workshop will give attendees insight on how New Jersey nonprofits incorporate beekeeping into agriculture and community development work. It will provide information on the challenges of beekeeping in an urban environment, highlight educational but also opportunities that can be utilized to discuss broader themes of food security and environmental restoration. This workshop will also be an opportunity to discuss best management practices for beekeeping in populated areas as well as how the NJ Department of Agriculture's proposed regulations will affect small-scale beekeepers.

#### **Right to Farm Act:** Resolving Neighbor, **Zoning, & Other Issues**

Alison Reynolds, Dave Kimmel

#### **ROOM B**

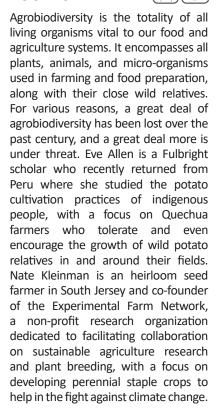


The NJ Right to Farm Act is one of the strongest right to farm laws in the country. Learn more about the Act eligibility criteria, protected activities, formal processes, basic provisions, and preemption – and how farmers, neighbors, and towns can use the Act as well as the free Agricultural Mediation Program to resolve farmrelated issues. We'll discuss case studies, share additional resources, and have time for questions.

# Preserving and Expanding Agrobiodiversity

Eve Allen, Nate Kleinman

#### ROOM C



#### The Economics of Grazing an Organic Winter Cover Crop

Todd Higgins, Ph.D.

#### ROOM D



The workshop will consider four scenarios for grazing a winter annual cover crop and the economics of each scenario to be used in decision making for managing a cover crop through grazing. Cost factors and marketing concepts will be discussed.

# Regulations and Urban Agriculture

Meredith Taylor, Tobias Fox, Alexis Trujillo Graham

#### **ROOM E**



#### **Animal Welfare Panel**

Liz Hallinan, Nancy Halpern, Jon Higgins, VMD, Jessica Isbrecht (moderator)

#### TRAYES 1

Join our panelists for a discussion of animal welfare and how it relates to livestock farmers. We will review current standards and how they were developed, tips for farmers who want to improve their practices, and much more

Visit our web site for speaker bios: www.nofanj.org/speakers

#### Seed Swap / Meet & Greet

**Complimentary Vegetarian Munchies & Full Cash Bar** 

**Hosted by the Experimental Farm Network** 

Where: Harvest Moon Brewery/Cafe 392 George Street, New Brunswick

When: Saturday, 1/27/18 7-9pm

Who: All are welcome!

#### **PermaPanel**

Michael Judd, Lindsay Napolitano, Mark Shepard, Andrew Faust, Johann Rinkins (moderator)

#### **TRAYES 2**







The NOFA-NJ Winter Conference PermaPanel brings together some of the nation's leading permaculture practitioners and teachers for what is certain to be a lively interaction.

### **SUNDAY**

8:30 - 9:45

#### Productive Conservation: Generating Yields from Farm and Homestead Buffers

Jono Neiger

#### **ROOM A**



Establishing buffer strips along rivers and field edges can protect farmland from soil and wind erosion, attract beneficial wildlife, and greatly increase the resiliency

of productive land in coastal or riparian zones vulnerable to hurricane and tropical storm damage. Regulatory agencies and farm certification programs may require farmers to establish buffers along waterways and certified production areas because of the environmental benefits they provide. Productive Agricultural Buffers incorporate perennial crops ecologically sensitive areas, increasing the profitability of farmland for farmers without jeopardizing the integrity of vulnerable soils. This workshop introduces the concept of productive conservation as the integration of productive plants into different types of buffer strips, and covers planning and business approaches, recommended plants, and management practices.

#### Organic Viticulture and New Jersey's Wine Industry

Audrey Gambino, Ph.D., J.D.

#### **ROOM B**





A chronicle of the growth and development of New Jersey's wine industry and the attempts of Villa Milagro Vineyards to grow grapes organically.

### SATURDAY, JAN. 28

	Room A	Room B	Room C	Room D
8:30- 9:45 am	Managing High- Tannin Forages for Organic Sheep Production James Kotcon, Ph.D.	Integrating Food- Energy-Water Nexus & Organic Farming Serpil Guran, Ph.D.	Crowdfunding for Small Farms Ryan Anderson	Web Soil Survey Kaitlin Farbotnik, Fred Schoenagel, Stephanie Murphy
10:15- 11:30am				
Noon				
1:30- 2:45 pm	Blueberry Soil Health Bill Sciarappa, Ph.D.	Food Forests, Water Harvesting and More! Michael Judd	USDA Funding Opportunities Bianca Diaz-Deliz, Joseph Henry, Austin Baird, Kristen Johnson	Zoonotic, Reemerging & USDA Program Diseases Leslie Seraphin, DVM
3:15- 4:30 pm	Urban and Small- Scale Beekeeping Jim Simon	Right to Farm Act: Resolving Neighbor, Zoning, Other Issues Dave Kimmel & Alison Reynolds	Preserving and Expanding Agrobiodiversity Eve Allen, Nate Kleinman	The Economics of Grazing an Organic Winter Cover Crop Todd Higgins, Ph.D.

### SUNDAY, JAN. 29

	Room A	Room B	Room C	Room D
8:30- 9:45 am	Productive Conservation:Farm & Homestead Buffers Jono Neiger	Organic Viticulture and New Jersey's Wine Industry Audrey Gambino, Ph.D.	Excel Record Keeping Alec Gioseffi & Kat Mitchell	Understanding Amendments and Fertilizers Monica Pape
10:15- 11:30am	Urban Farm Design  Rachel Lindsay	Appropriate Tools & Technology for the Small Scale Grower Dean Buttacavoli	Harvesting and Preserving Your Herbs Caren White	Beginner's Guide to Raising Poultry Tim Polnasek & Kaitlin Morley
Noon				
1:30- 2:45 pm	Growing Farmers Nataka Crayton & Bobby Walker	Urban Livestock / Guerilla Goats Leonard Pollara	Urban Homesteading Victor Alfieri	Growing Berries on the Suburban Farm Michael Brown
3:15-4:30 pm	Backyard Ponds  Tom Fox	Poultry in Kenya and Mangos in Uganda Leonard Pollara	Brassicas In-Depth Mark Canright & Steve Tomlinson	Working With Butchers Nello Loiacono

Room E	Trayes Hall 1	Trayes Hall 2	Douglass
How Life Underground Builds Soil Health and Climate Resilience			
Sara Via, Ph.D.			
	Keynote Address:	Mark Shepard	
	Lunch 12:		
Mid-Atlantic Direct Market Purchasers of Organic Produce Meredith Melendez	Designing Permaculture Farms and Communities Andrew Faust	Restoration Agriculture Mark Shepard	
Regulations and Urban Agriculture Meredith Taylor, Tobias Fox, & Graham Alexis Trujillo	Animal Welfare Panel Liz Hallinan, Nancy Halpern, Jon Higgins, VMD, Jess Isbrecht	PermaPanel Mark Shepard, Michael Judd, Lindsay Napolitano, Andrew Faust, Johann Rinkens	

Room E	Trayes Hall 1	Trayes Hall 2	Douglass Lounge
From the Farm to the Suburbs		Growing for Winter Markets	Biosecurity: Keeping Your Animals Healthy
Lauren & Bill Errickson	Real Food Campaign	Jess Brandeisky & Jess Niederer	Leslie Seraphin, DVM
Rebuilding Jewish Ancestral Farmland & Community Malya & William Levin	Dan Kittredge	Growing Pawpaws Michael Judd	Who's Anti- Science?: The State of Anti-GMO Activism Phyllis Rubin
	Lunch 12:	00 - 1:00 pm	
Manure Matters Vitaly Brukhman	Rotation Strategies with High-Value Crops Elizabeth Dyck, Ph.D.	Glyphosate	Toward Farmer- Friendly Cannabis Policies in New Jersey Chris Goldstein
		Don Huber, Ph.D.	o.m.s corastem
Designing Urban Farms & Gardens for Ecosystem Services	Specialty Grain Markets & Value- Added Products		Fencing for Gardeners  Al Johnson
Justin Allen	Elizabeth Dyck, Ph.D., & Lauren Melodia		

### SUNDAY

8:30 - 9:45

#### **Excel Record Keeping**

Alec Gioseffi, Kat Mitchell

#### ROOM C



Even if you have a photographic memory and a smaller operation, good record-keeping is a must. your operation grows, it becomes imperative. Alec Gioseffi and Kat Mitchell will demonstrate good recordkeeping practices using Microsoft Excel.

#### **Understanding** Amendments and **Fertilizers**

Monica Pape

#### ROOM D







Soil fertility is a topic with an overload information. Understanding amendments and fertilizers can mean difference between growing marginal crops and spending more money than necessary or producing high yielding nutrient dense crops. This program covers the difference between amendments, fertilizers, and basic calculations so you are a more informed and environmentally sensible grower.

#### From the Farm to the Suburbs

Lauren & Bill Errickson

#### **ROOM E**







Have you ever seen an exciting permaculture farm system, and wondered how you could apply the design principles to your own backyard? We'll show you real examples of how we put permaculture into practice on our certified organic, horse-powered, off-the-grid farmstead in then share how we transitioned specific aspects of our market garden operation to our new home in coastal New Jersey. Highlights include fruit and vegetable production, pollinator habitat development. medicinal herb cultivation and processing, soil building strategies, and animals in the landscape.

#### **Real Food Campaign**

Dan Kittredge

#### TRAYES 1



In this intensive workshop, Kittredge will be updating attendees with the exciting progress of the Bionutrient Meter prototype, a handheld device that anyone can use to flash a light at food and discern levels of nutrient density, or a farmer can use in the field to determine relative crop quality. Under the banner of the Real Food Campaign, it is the goal of the BFA that such a tool made widelyavailable could be a consumer-driven catalyst to revolutionize the food system. Overtly focusing on whether nutritive value in crops - flavor, aroma, and their corollaries - could be a high ground around which the larger food movement can coalesce is an idea that Dan will explore in his presentation. But how do we get there? How do we empirically determine quality? And how do we grow it? In short, the health of our soils, and a regenerative. biologically-focused agriculture the necessary foundation to growing nutrient-rich food, community health and ecological health.

### **Growing for Winter Markets**

Jess Brandeisky & Jess Niederer

#### **TRAYES 2**

New Jersey Winter Markets are becoming more common for CSAs and On-Farm and Farmers' Markets. Jess Niederer of Chickadee Creek Farm and Jess Brandeisky of Fernbrook Farm represent farms with successful year-round markets. They will share their tricks of growing for the off-season including crop selection and growth, harvesting, storage and market organization.

# Biosecurity: Keeping Your Animals Healthy

Leslie Seraphin, DVM



#### **DOUGLASS LOUNGE**

This session will cover tips for organic producers on preventing diseases from entering your farm, keeping animals at optimal health, and preventing diseases from spreading on the farm.

10:15 - 11:30

#### Integrated Design: Cultivating Food, Clean Water, and Community in Urban Farms

Rachel Lindsay

#### **ROOM A**



What makes an urban farm successful? A well-planned farm will best be able to assess that! In addition to increasing urban food security through annual food production, urban farms can serve multiple functions including demonstrating best stormwater

practices to improve local water quality, cultivating perennial crops that sequester carbon and improve air quality, providing community and educational spaces, and becoming hubs for historic and cultural identity. This workshop provides an overview of urban farm design, from goals development to site assessment and design elements from case studies around New England.

#### Appropriate Tools & Technology for the Small Scale Grower

Dean Buttacavoli

#### **ROOM B**







The use of appropriate tools and technology, both in terms of size and practicality, can increase production efficiency and profits while minimizing the disturbance to soil and plant health. This workshop focuses on low tech tools and equipment for both the commercial and backyard vegetable grower wanting to take a minimum tillage approach to production. Grower Dean Buttacavoli will detail various non-mechanical hand tools for soil preparation, planting, and management.

# Harvesting and Preserving Your Herbs

Caren White

#### ROOM C





Timing and technique are the keys to maximizing the harvest from your herb garden. Learn about the best times to harvest, as well as the best methods to harvest and preserve leaves, flowers, seeds and roots for future use.

#### Beginner's Guide to **Raising Poultry**

Tim Polnasek, Kaitlin Morley

#### **ROOM D**



An overview of raising layers, meat chickens, and ducks for eggs.

### **Rebuilding Jewish** Ancestral Farmland and Community

Malya & William Levin

#### **ROOM E**



In 1883, a group of 43 Jewish families emigrated from Russia and established the Alliance Colony, the first Jewish agricultural society in the United States. The Levin family are the last descendents and Jewish owners of this historic farmland in Salem County, New Jersey. William and Malya Levin will discuss their vision and journey on the path to reviving the Alliance Jewish farming community.

#### **Real Food Campaign -**(continued - see 8:30 am)

Dan Kittredge



#### TRAYFS 1

Part 2 of 2. See description under 8:30 am time slot.

### **Growing Pawpaws**

Michael Judd

#### TRAYES 2





This workshop will explore ideal habitat for growing paw paws, propagation techniques, establishment, variety selection, pruning, and harvest. We will cover examples from home scale to commercial scale.

#### Who's Anti-Science?: The State of Anti-GMO Activism

Phyllis Rubin

#### **DOUGLASS LOUNGE**



Activists working for a sustainable organic agriculture system are often tagged "anti-science." This workshop will explore who really is anti-science. Topics include: an update on GMO labeling and gene-edited food; ag policy in light of soaring demand for non-GMO and certified organic food; biotech propaganda and the media; the 2018 U.S. Farm Bill.

### NOON - 1:00 LUNCH

1:30 - 2:45

#### **Growing Farmers**

Nataka Crayton-Walker, Bobby Walker

#### ROOM A



In this workshop, Nataka Crayton-Walker and Bobby Walker III will share their lessons learned from their experiences in urban farming in the Boston area. Their combined experiences include farming, managing farmers markets, building community, teaching, developing youth programs and other impactful efforts.

#### **Urban Livestock / Guerilla Goats**

Leonard Pollara

#### **ROOM B**





Leonard Pollara, as a consultant to Idyll Farms LLC goat farm and creamery, located in Northport, Michigan was tapped to establish Idyll Farms Detroit in the Brightmoor section of Detroit. Having participated in and contributed to urban agriculture projects for the past 8 years, and no stranger to all sorts of farm models, this appeared to be a shoe in. However, politics and ordinances got in the way. Discussing what is possible, what is probable, and what to prepare for in urban livestock projects, will keep this a lively session.

#### **Urban Homesteading**

Victor Alfieri

#### **ROOM C**



Join the NJ Chicken Man to learn his system of producing food and treading lightly on the environment in an urban and suburban setting. Topics will include raising vegetables and chickens in unconventional spaces to nourish yourself and the surrounding environment and community.

## Growing Berries on the Suburban Farm

Michael Brown

#### ROOM D



For over a decade, Michael Brown has been developing Pitspone Farm, located in a suburban back yard, into a leading supplier of specialty berries and nursery stock. This workshop will explore a wide range of possible berry crops. Some growing information will be given, but the emphasis will be on selection of cultivars, marketing and pricing.

#### **Manure Matters**

Vitaly Brukhman

#### **ROOM E**







Manure is a good plant nutrient source and soil builder. Plan and implement application of various manures correctly, reap benefits, and escape nuisances.

## Rotation Strategies with High-Value Crops

Elizabeth Dyck, Ph.D.

#### TRAYES 1





The strong and steady consumer demand in the Northeast for local food coupled with improved access affordable. small-scale grain equipment providing is organic farmers with profitable options to diversify their crop rotations. about high-value possibilities from the small grains to ancient and heritage wheats, oilseed crops, hemp and Newly available, affordable, effective processing equipment, e.g., mills, dehullers, rollers, will also be covered. Plus learn about the new NF SARE-funded project that will work to support specialty crop production, processing, and marketing.

#### **Glyphosate**

Don Huber

#### **TRAYES 2**







In this two-part intensive, Dr. Huber will explain why what we now see in too many of our soils, crops, barns, families and environment is not normal. Accepting responsibility for our situation can heal the damage which has been thrust upon us through a betrayal of the public trust that was based on the failed promises and flawed

science of genetically engineered crops, and the glyphosate herbicide most GM plants are engineered to tolerate. It is critical that we respond to the growing challenge we face if we are to provide the abundance of affordable, nutritious and safe food necessary for society to flourish in a sustainable manner.

3:15 - 4:30

#### Toward Farmer-Friendly Cannabis Policies in New Jersey

Chris Goldstein

#### **DOUGLASS LOUNGE**



How can farmers intersect with NJ marijuana legalization? Starting with a broad overview of Industrial Hemp, Industrial Organic indoor cultivation, then drilling down to giving family farmers a voice and role in cultivating a potentially very high-value, high-profit, craft-crop. This session will provide ample time for questions, along with examples of successful operations from Washington and Oregon.

#### **Backyard Ponds**

Tom Fox



#### **ROOM A**

This workshop will walk you through the many possibilities which open up when you build a small pond in your back yard. Tom Fox will discuss the different types of material, as well as the costs involved in starting a pond from scratch. He will also discuss a number of options for both planting around the pond and some of the things to grow or raise in the pond.

# Poultry in Kenya and Mangos in Uganda

Leonard Pollara

#### **ROOM B**





This workshop explores some of the breadth of agriculture encountered in Kenya and Uganda during two Farmer 2 Farmer exchanges sponsored by Catholic Relief Services and USAID in 2014 and 2017. Leonard Pollara has travelled internationally since 1984. Being a farm geek and intensely curious this travel always bore the fruit of observation. Travelling across the US and internationally since 2011 as an IOIA certified inspector these skills have sharpened as a profession. In 2014 and again just this past December Leonard participated as a consulting farmer for projects in Kenya and Uganda that included poultry production and mango processing respectively. Questions are welcome!

#### **Brassicas - In-Depth**

Mark Canright, Steve Tomlinson

#### **ROOM C**



Brassicas are a family that includes many of the most popular and versatile crops. Two experienced NOFA growers will be sharing their brassica knowledge, acquired over many years. Steve and Mark will give their perspectives on favorite varieties and all aspects of growing and marketing brassicas.

#### **Working with Butchers**

Nello Loiacono

#### ROOM D



Nello will cover best practices in working with butchers for your farm-raised meats.

#### Farming for Nature: Designing Urban Farms and Gardens for Ecosystem Services

Justin Allen

#### **ROOM E**



This workshop will cover garden and small farm design affects surrounding areas by enriching the ecology and becoming part of the interconnected ecosystem. We will techniques, discuss inputs. design ideas and examples, with a focus on how humans interact as part of the complete ecosystem. With examples from Newark and Trenton, we will review a variety of topics including: regenerative agriculture and permaculture techniques; encouraging beneficial insects, animals, fungi, and soil microbes; perennials as food sources for humans, insects, and animals; pollution in urban areas and ways to remediate or work around it; and typical challenges faced and solutions to them.

#### Specialty Grain Markets and Value-Added Products

Elizabeth Dyck, Ph.D., Lauren Melodia

#### **TRAYES 1**



How can farmers and processors best deliver high-quality grains products other value-added and while optimizing consumers profitability? This workshop will focus on innovative approaches to marketing and distribution of locally/ regionally produced food, including food hubs, bread and grain shares, web-based sales, mobile processing facilities, farmer-organized distribution services, value chains, and informal cooperatives. We will also cover strategies for promoting specialty grains and other value-added products as well as storage and packaging tips to protect and enhance product quality.

#### **Glyphosate (continued)**

Don Huber

#### **TRAYES 2**







Part 2 of 2. See description under 1:30pm time slot.

#### **Fencing for Gardeners**

Al Johnson

#### **DOUGLASS LOUNGE**





Materials, heights, depths, longevity and installation tools are all issues we must face if we are keep the critters away from our produce. This workshop will help you choose which are the best for your situation. We will look at a number of options including metal and wooden posts, metal and nylon fencing and various equipment which might be needed. We will pay particular attention to building strong corners and gates and will practice building small prototypes in class. Samples of a number of types of posts and fences will be available for examination and we will also cover several caging methods for small fruit and berries.

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#### THANK YOU FOR YOUR SUPPORT!

Since 1985, the Northeast Organic Farming Association of New Jersey (NOFA-NJ) has been dedicated to supporting sustainable food and agriculture throughout New Jersey. Our membership includes farmers, gardeners, chefs, retailers, land care professionals, policy makers, researchers, educators, and food lovers.

NOFA-NJ believes sustainable agriculture addresses the environmental, economic, and social impacts of the food system and requires agricultural systems to be ecologically sensitive. Our focus is to educate, develop and support the production, preparation and distribution of locally grown and sustainable foods in New Jersey.

Support NOFA-NJ's important work by becoming a member or donating. With your annual membership, you help NOFA-NJ provide education and outreach opportunities for farmers, gardeners, consumers and more! Our memberships come at different levels- all of which offer great benefits for individuals and businesses seeking to support sustainable agriculture and be involved with NOFA-NJ's work.

#### **Conference Volunteers**

Thank you to all volunteers that helped make a difference during these two conference days!

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