

# NOFA-NJ



**34TH  
ANNUAL**

# Winter Conference

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**ambrook**



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LAKEVIEW  
ORGANIC  
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## Welcome to the 34th Annual NOFA NJ Winter Conference!

Dear Friends of NOFA NJ,

As we approach another farming season, many of you are likely reviewing records, organizing files, sorting through seeds and planning your farm or garden. For many crops, we're only afforded so many tries to make it work, and we do our best to improve, season after season.

At NOFA NJ, we too are taking stock of past years' efforts to support growers, engage consumers and bring the local food community a bit closer together. Just like growing garlic or raising livestock, the work we do takes time to develop and implement, and we certainly feel the pressure to make each season count. Your continued feedback and engagement helps us move towards where our resources are needed most in the community.

NOFA NJ is a living organization with an incredible team of dedicated volunteers who steward and guide our activities and focus. Year after year, we are gifted with the support of engaged Board Members, some of whom have remained committed to this organization for decades. Our activities are bolstered by the volunteer Committee Members, who bring connections, suggestions, and fun ideas to help shape our programs and events. Last, but certainly not least, our Members, Partners, and Supporters remind us that the work we do is important and valued.

As you read this, where do you find yourself among this mix? Are you a Member? Are you interested in leading as a Board Member? Want to get involved in a Committee? Wherever you may be, whether totally new to NOFA NJ or a long-time Supporter, there is most certainly a place for you among us.

*-Devin Cornia, Executive Director*

### NOFA NJ Board of Directors:

President: Mike Rassweiler	Jacqueline Ricotta, Ph.D.
Vice President: Al Johnson	Tessa Desmond, Ph.D.
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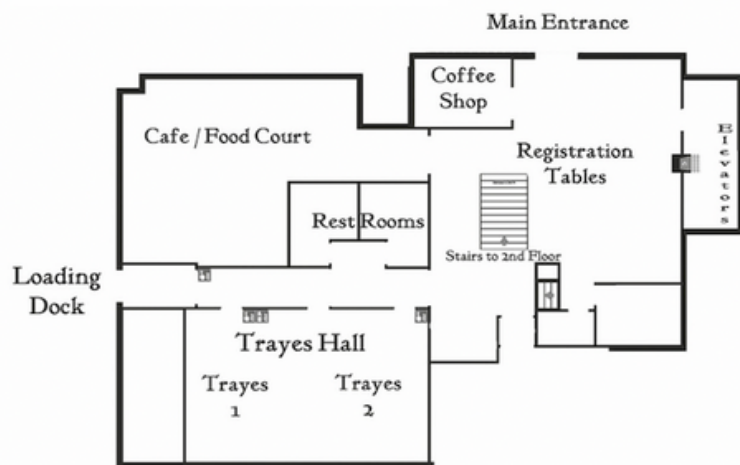
### NOFA NJ Staff:

Devin Cornia	Scott Morgan
Tony Kennette	Nagisa Manabe
Sean Reilly	Niara Wilson
	Joanna Michini

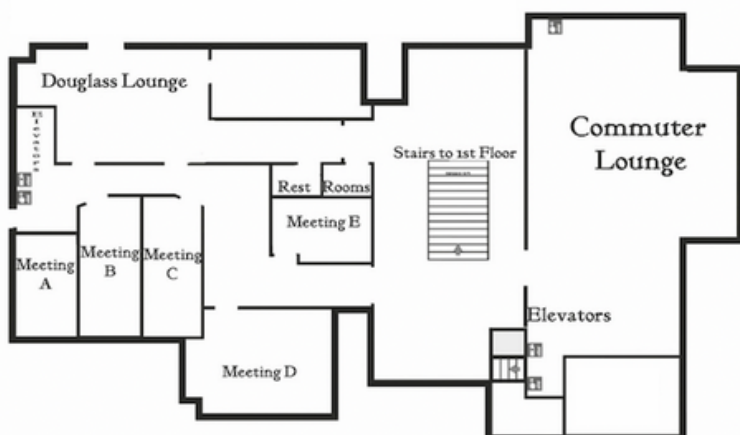




Douglass Student Center - First Floor



Douglass Student Center - 2nd Floor



# Conference At-A-Glance

## Master Gardeners

Earn 1 CE Credit for each of the following workshops:

**IPM for Organic Vegetable Production**  
Douglass Lounge  
8:30 AM - 9:20 AM

**MycoForestry Agriculture**  
Meeting Room D  
11:15 AM - 12:05 PM

**Making Soil Health Practical**  
Douglass Lounge  
11:15 AM - 12:05 PM

**Variety Selection for Fall/Winter Production**  
Traves Hall  
2:45 PM - 3:45 PM

**Small-Plot Intensive & Accessible Gardening**  
Meeting Room C  
2:45 PM - 3:45 PM

**Small-Scale Seed Saving**  
Meeting Room C  
4:15 PM - 5:15 PM

**Renewable Soil Fertility from Non-Commercial Nutrient Sources**  
Meeting Room B  
4:15 PM - 5:15 PM

## Lunchtime Extras

*Listen, Learn and Connect*

**Partnerships for Climate-Smart Commodities Info Session**  
Meeting Room C  
12:45 PM - 1:15 PM

**Farm Mentorship Roundtable**  
Meeting Room D  
12:45 PM - 1:15 PM

**Farm Stops: A New Way to Enhance Local & Regional Food Systems**  
Meeting Room E  
12:45 PM - 1:15 PM

## Farm Funding Opportunities

*Q&A about funding opportunities for your farm & business*

**NOFA NJ Grant-Writing Assistance**  
In partnership with Growing Brilliance LLC  
All Day in Exhibitor Hall

## Farmer Wellness Extras

*Visit the Red Pine Lounge (1st Floor)*

**Blood Pressure Screenings**  
10:00 AM - 4:00 PM  
Middlesex County Office of Health Services

**Farmer Mobility Moves & Stretches**  
12:45 PM - 1:15 PM  
NOFA NJ Education Committee

**Holistic Healthcare via Acupuncture & Herbal Medicine**  
3:50 PM - 4:10 PM  
Alison Morgan Acupuncture

## Join NOFA NJ for a Post-Conference Community Hour!

*Located in Traves Hall*

**Live Band & Open Mic**  
5:30 PM - 6:30 PM  
Find Tony to get on the list!

**Live Mixology Demonstration**  
5:30 PM - 6:00 PM  
Learn to make the conference's featured cocktail/mocktail with Danny Childs

**Local Makers' Market**  
Browse local value-added products and goodies to enjoy or save for later

## Short Film Screenings

*Located in Douglass Lounge*

**Sugar House Yantra**  
1:30 PM - 2:30 PM  
Hundred Year Films

**Fields of Devotion**  
4:15 PM - 5:15 PM  
Rutgers School of Environmental & Biological Sciences

## Parking - Important Note!

Conference parking is in Lot 70 & the Douglass Deck adjacent to the Douglass Student Center. *All conference attendees are REQUIRED by Rutgers to register their car in advance.*

Scan the QR Code to access parking registration portal:



### WIFI

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

## Help Capture the Event!

*Tag yourself and NOFA NJ*

f i y @NOFANJ





## NOFA NJ Membership

NOFA NJ is the Garden State's leading organization dedicated to supporting organic farming and local food systems. With your annual membership, you help to provide education, technical support, advocacy, outreach, and community-building opportunities for farmers, gardeners, industry professionals, and the public.

All of our membership levels offer great benefits for individuals, families, farms and businesses looking to support local food systems and stay engaged with the NOFA NJ community.

### \$10 Friend of NOFA NJ

- Discounts to NOFA NJ Events & Merchandise
- Access to Members-Only Events & Programs

### \$50 Full Membership

- Discounts to NOFA NJ Events & Merchandise
- Quarterly Print Subscription to *The Natural Farmer*
- Partner Discounts including Johnny's Seeds, High Mowing Seeds, Bone-In Food, and more
- Annual Listing in NOFA NJ *Find Local & Organic Directory*
- Promotion via *NOFA NJ Weekly Newsletter*

### \$100 Program Sponsor

- Full Membership Benefits (listed above)
- Targeted Promotion via *NOFA NJ Weekly Newsletter*
- Sponsorship & Promotion during a program of your choice (Monthly Organic Open House, FesTomato, Exploring the Small Farm Dream, etc..)

## Become A Member or Renew Today

Visit the NOFA NJ Exhibitor Booth to become a member, purchase merchandise, and take advantage of Winter Conference Specials!

## Keynote Speakers

### Will Brinton, Ph.D. Founder, Woods End Soil Lab

Will Brinton founded Woods End Laboratory in 1974 while working on a biodynamic farm in Maine and beginning studies for his bachelors in agronomy at University of Maine. Will spent time studying and researching under Nobel Laureate Albert Schatz (formerly of Rutgers) and interned at international organic research centers in Switzerland, Germany, and Sweden.



Will sees the early work on soil biology in Europe as having created the base for what today is called soil health – a movement and a science which Will believes rightfully belongs to the organic farming community. After Will's retirement, the lab continues to offer Solvita Nexus, an integrated soil health test and also manufactures the Solvita test which Will invented in 1994 to enable anyone outside a lab to self-test microbial output in compost and soil. Will presently serves as Faculty Associate at University Maine and curates his non-profit research institute, W B Foundation Inc, exploring issues of carbon cycling in farming.



### Lyla June Johnston, Ph.D. Farmer & Member of Congress

Lyla June is an Indigenous musician, scholar and community organizer of Diné (Navajo), Tsétsêhéstâhese (Cheyenne) and European lineages. Her dynamic, multi-genre presentation style has engaged audiences across the globe towards personal, collective and ecological healing. She blends studies in Human Ecology at Stanford, graduate work in Indigenous

Pedagogy, and the traditional worldview she grew up with to inform her music, perspectives and solutions. Her current doctoral research focuses on Indigenous food systems revitalization.



# Workshops

**8:30 - 9:20**

## Bringing The Farm to School: Agricultural Producers' Toolkit

*Carmen Guzman-Francesco*

### Trayes 1

K-12 schools and other educational settings are significant, underutilized markets for farmers and other local producers. During this workshop we will provide resources to agricultural producers to build their school markets capacity, increasing local sales and expanding farm-to-school activities across New Jersey. The presentation will be concluded with a panelist Q&A from producers and purchasers for local schools.

## Integrated Pest Management for Organic Vegetable Production

*Reuwai Hanewald & Kristian Holmstrom*

### Douglass Lounge

Join a Rutgers IPM Specialist and a local diversified fruit & vegetable producer for this workshop on the identification of common vegetable insect pests. Ways to manage their impact through knowledge of pest biology and ecology will be covered along with best practices from the farm and field.

## Using Fungi to Connect NJ Farmers

*Ayesha Dolasa & Jacob Tullius*

### Meeting Room B

Mushrooms are finally having their moment in popular culture. Jacob & Ayesha of Noble Mushrooms will provide an overview of mushroom cultivation and opportunities for all farmers in NJ, including a discussion on how farmers can profit from the upcoming legalization of psilocybin-containing mushrooms.

This talk looks to inspire cooperation and collaboration within the NOFA NJ community to advocate for a better farming future.

## Successful Farm-to-Restaurant Relationships

*Christina Couch & Bill Sanders*

### Meeting Room C

Farmers seeking additional sales channels can find fun collaborators in chefs, who equally cherish local, fresh ingredients. However, it's not always easy to sync a farm and a restaurant for successful collaboration. Christina Couch of *Pura Farms* and Bill Sanders of *Kinjo* will explore the ways in which a farm and chef can work together for mutual gain, from crop and menu planning to order & delivery logistics,

pricing, pack size, and more.

## Redefining Mental Health: The Role of Farms and Nature-based Approaches

*Kristin Broderick*

### ROOM D

Depression, anxiety, and loneliness are at an all-time high. Traditional mental health services have limits in their diversified approach and ability to help. In this workshop, you will explore how farm & nature-based locations play an integral role in a nontraditional and more sustainable approach to mental health and wellbeing. The workshop will conclude with some small group discussion to brainstorm creative ways to implement a variety of approaches right here in the Garden State!

## Swine Production Basics for Diversified Farming Operations

*Elizabeth Hines*

### Meeting Room E

In the 1950s, pigs were referred to as 'the mortgage lifters' and the joke remains today that pig manure smells like money! Today, while working with pigs is a little trickier, pork is the second most consumed meat in the world, and demand in the U.S. is growing, making this an attractive market for farmers. In this talk, we are going

to discuss what it takes to expand your farm diversity with pigs. From understanding basic pig-isms and management, to knowing what to charge for your product, we will help get your feet wet before you wade all-in on pigs.

**9:30 - 11:00**

## Morning Announcements

### Trayes Hall

Join NOFA NJ for a behind-the-scenes organizational update, a morning message from 2024 Winter Conference *Keynote Sponsor Ambrook*, and a conference invocation with the Ramapough Lenape.

## Keynote Address: A Balance of Natural Systems and Human Innovation

*Will Brinton*

### Trayes Hall

Sunlight to plants to soil: the basic formula upon which we live, work and grow is simple enough to understand and is the foundation for Organic farming. What happens when technological innovation is allowed to dominate this timeless exchange between sun and soil? To protect and steward soil health, we must hold natural systems in balance with human innovation and center our growing practices around ecosystem services.



**11:15-12:05****Pathways to Engage in NJ Agricultural Policy**

*Meredith Melendez, Cali Alexander, Jess Niederer & Jen Lamonaca*

**Trayes Hall**

There are many ways to plug in to farm advocacy on a local, state, and national level, and ag policy demands the volunteer time and hard work of hundreds of farmers throughout the Garden State. This session will explore various ways a farmer can engage in policy and advocacy at any level and how the multitude of boards, committees, and organizations interact to support NJ agriculture and local food. Attendees will hear how Meredith, Cali, Jess and Jen are all deeply engaged in agricultural policy in New Jersey.

**Making Soil Health Practical**

*Will Brinton*

**Douglass Lounge**

In a follow-up session to the keynote address, Will Brinton will discuss the basics of soil health, how technology can be useful and when it can get in the way, as well as how to take the basic formula for soil health and apply it to your farm or garden practically and without the need for heavy thinking or heavy machinery.

**Maple Sugaring in NJ: Redefining the Garden State**

*Judith Vogel & Ryan Hegarty*

**Meeting Room B**

Southern New Jersey is a novel region for maple syrup production, and our community is under-informed on all aspects of sugaring processes. As part of our USDA-funded grant, we are establishing best practices for production, conducting research, and developing educational initiatives surrounding maple syrup production. We have developed innovative strategies to engage the community and promote sustainable agroforestry in the unique region of the Pinelands National Reserve.

**High Tunnels: Choices, Considerations, & Best Practices**

*Matt Hand & Kimberly Dalton*

**Meeting Room C**

This workshop will detail high tunnel growing from the beginning of the process. Matt Hand (Rimol Greenhouses) and Kimberly Dalton (NJ NRCS) will focus on tunnel design and construction, we will go through site selection, terminology, materials selection, NRCS EQIP program and considerations, construction, and basic growing tips to ensure growers make the most out of their structures.

**MycoForestry Agriculture:**

*Bruce Flitcroft*

**Meeting Room D**

Join Bruce Flitcroft of Mendham Mushrooms as he describes how reforesting wooded or partially-wooded areas using Mycoforestry techniques (growing trees and mushrooms together) offers both short- and long-term strategies for adding numerous crops to a farm's production capabilities. The strategies include turning existing woodland zones into high value crop production zones within three years. This session will explore microbiome dynamics, fungal/tree symbiosis, tree selection, fungal inoculation techniques and will demonstrate how it is possible to grow more crops on organic farms by planting trees, not clearing them.

**Predator Control for Homesteads & Livestock Operations**

*Tomia MacQueen*

**Meeting Room E**

Perhaps the most pressing concern for livestock producers and hobbyists is the need to keep your animals safe from predation. No matter where you are, there is a hungry predator to defend your flock or herd against. This workshop will explore practical and effective methods to safeguard livestock on homesteads and small farms.

**12:00 - 1:30****Lunch****Trayes Hall**

Organic & locally-sourced, food for this year's conference has been prepared by Jammin' Crepes of Princeton, NJ and sourced from the following local farms and food businesses:

- Martenette Farms
- Cabbage Throw Farm
- Lima Family Farms
- Two Barn Farm
- Noble Mushrooms
- Blue Moon Acres
- The Farminary
- Terhune Orchards
- Cherry Grove Farm
- Rutgers University
- Bread & Culture
- The Bent Spoon

**12:45-1:15****Farm Stops: A New Way to Enhance Local & Regional Food Systems**

*Kathryn Barr*

**Meeting Room E**

Farm Stops are year-round, every-day markets that source products primarily from local, small-scale producers. They operate on consignment, in which the Farm Stop gives the local producers they work with 70-80 percent of the retail price,

*workshop descriptions  
continue on Page 13*



	Trayes Hall	Douglass Lounge	Meeting Room B	Meeting Room C	Meeting Room D	Meeting Room E
<b>Session 1</b> 8:30-9:20	<b>NJDA Farm to School</b> Bringing The Farm to School: Agricultural Producers' Toolkit	<b>Reuwai Hanewald &amp; Kristian Holmstrom</b> Integrated Pest Management for Organic Vegetable Production	<b>Noble Mushrooms</b> Using Fungi to Connect NJ Farmers	<b>Christina Couch &amp; Bill Sanders</b> Successful Farm-Restaurant Marketing & Sourcing	<b>Kristin Broderick</b> Redefining Mental Health: The Role of Farms and Nature-Based Approaches	<b>Elizabeth Hines</b> Swine Production Basics for Diversified Farming Operations
<b>Keynote</b> 9:30-11:00	<b>Will Brinton</b> Sunlight into Organics: Tracing the Search for Authentic Food Production					
<b>Break</b> 11:00-11:15						
<b>Session 2</b> 11:15-12:05	<b>Policy &amp; Advocacy Panel</b> Pathways to Engage in NJ Agricultural Policy	<b>Will Brinton</b> Making Soil Health Practical	<b>Judith Vogell &amp; Ryan Hegarty</b> Maple Sugaring in New Jersey: Redefining the Garden State	<b>Matt Hand &amp; Kimberly Dalton</b> High Tunnels: Choices, Considerations and Best Practices	<b>Bruce Flitcroft</b> MycoForestry Agriculture: New High-Revenue Strategies for Organic Farmers	<b>Tomia MacQueen</b> Predator Control for Homesteads & Livestock Operations
<b>Lunch</b> 12:00-1:30				<b>Partnerships for Climate Smart Commodities</b> Program Overview and Q&A with Pasa Staff	<b>Mentorship Roundtable</b> Open Discussion on Mentor & Mentee Needs, Best Practices, & More	<b>Kathryn Barr</b> Farm Stops: A New Way to Enhance Local and Regional Food Systems
<b>Session 3</b> 1:30-2:30	<b>Lyla June Johnston</b> Architects of Abundance: Indigenous Regenerative Food and Land Management Systems	<b>Jared Flesher &amp; Charlize Katzenbach</b> Maple Syrup and a Movie (Film Screening of Sugar House Yantra)	<b>Rodale Institute</b> Transitioning to Organic 101	<b>Maria Stewart</b> Funding Your Dream: Leveraging Grants to Support Your Farm's Goals	<b>Agricultural Justice Project</b> AJP Certification & Improving Farmer Working Conditions	<b>Christine Dzujna</b> Policy and Regulatory Tools for Small Food Producers
<b>Break</b> 2:30-2:45						
<b>Session 4</b> 2:45-3:45	<b>Johnny's Seeds</b> Panel Discussion – Variety Selection for Fall and Winter Production	<b>Danny Childs</b> Forest, Farm, and Garden to Glass	<b>James Kleitt</b> Winter Work: Planning, Improving, and Selling in the Off-Season	<b>Tomia MacQueen</b> Small Plot Intensive & Accessible Gardening	<b>NRCS &amp; NJDA</b> NRCS Funding Opportunities & NJDA ManureLink	<b>Violet Reed &amp; Eric Fuchs-Stengel</b> Making Money with Farm-to-Table Dinners
<b>Break</b> 3:45-4:15						
<b>Session 5</b> 4:15-5:15	<b>Fields Without Fences &amp; Fluffy Farms</b> Opportunities in Value-Added Processing & Cottage Food Production	<b>Dr. Xenia K. Morin</b> Fields of Devotion – Film Screening & Discussion	<b>Joseph Heckman</b> Renewable Soil Fertility from Non-Commercial Nutrient Sources	<b>Nate Kleinman</b> Small-Scale Seed Production & Saving	<b>Britt Long</b> Agricultural Succession Planning in the Context of Rising Elder Care Costs	<b>Tess Stahl</b> Small Ruminant Nutrition for Graziers



while taking a small percentage to maintain operations. Producers own their goods until they're sold, which gives producers a fair price for their goods, as well as flexibility with their personal time and product offerings.

But Farm Stops can't survive on consignment alone. As a result, they have to diversify their revenue streams in creative ways that not only support the Farm Stop's bottom line, but also further support local businesses and strengthen a local food economy.

## Mentorship Roundtable

*Mike Rassweiler & Bill Hlubik*  
**Meeting Room D**

Join this lunchtime session for a group discussion centered around the needs of mentees, mentors, and the value that successful mentorships can bring to both the mentee *and* mentor. Facilitated by Mike Rassweiler (NorthSlope Farm) and Bill Hlubik (RU Ready to Farm), this roundtable welcomes your thoughts and contributions.

## Partnerships for Climate-Smart Commodities Info Session with Pasa

*Jeanne Lurvey & Andrew Currie*  
**Meeting Room C**

This program will provide technical assistance and financial support to help farmers across the Northeast and Eastern Seaboard implement regenerative practices such as

agroforestry, prescribed grazing, planting cover crops, and reducing tillage. Pasa, NOFA NJ, and other organizational partners are seeking interested participant farms - bring your questions and feedback and learn how to get involved!

**1:30 - 2:30**

## Architects of Abundance: Indigenous Regenerative Food & Land Management Systems

*Lyla June Johnston*

**Trayes Hall**

Explore ancient Northeastern Native food systems and their lessons for the future. As a Diné (Navajo) scholar, Johnston melds together paleoecology, archival evidence, art and spiritual values to share how Indigenous Peoples in the Northeast and across Turtle Island have stewarded the land like a vast garden.

Lyla compiles evidence that shows how humanity has, and can once again, act as a keystone species in the ecosystem, upholding and cultivating the natural abundance of the earth.

## Maple Syrup and a Movie

*Jared Flesher & Charlize Katzenbach*  
**Douglass Lounge**

With 35+ years of experience tapping maple trees, Charlize Katzenbach is NJ's most knowledgeable maple syrup farmer. She is also the subject of a new documentary film by environmental filmmaker Jared Flesher. Jared will introduce and screen his film, *Sugar House Yantra*, a portrait of Katzenbach and her farm in Hopewell, NJ, where over the past four decades she has produced maple syrup, raised sheep and goats, and harvested lumber. Katzenbach, a transgender woman, was recognized in 2022 by Secretary of Agriculture Tom Vilsack for sharing her story and for her role in advancing the visibility of transgender farmers in the United States.

Following the screening, Katzenbach and Flesher will lead a discussion and answer audience questions about the film's wide-ranging themes, which include NJ maple syrup production, aging gracefully as a farmer, farm art, and identity.

## Transitioning to Organic 101

*Catherine Peebles, Kegan Hilaire & Sage Dennis*

**Meeting Room B**

Join Rodale Institute Staff as they provide an overview of both

the nuts and bolts of transitioning to organic management and certification as well as field-proven insights for incorporating organic practices into your farm.

## Funding Your Dream: Leveraging Grants to Support Your Farm's Goals

*Maria Stewart*  
**Meeting Room C**

You've seen the announcements... Funding opportunities for farmers... After you read the details, you thought, "Wow, this is too complicated." Although writing a successful grant proposal requires dedicated time and planning, it's not as intimidating as it seems. This workshop will address how to find funding opportunities and determine the right fit for your farm, describe the key components that nearly every grant proposal requires, share tips for writing a compelling proposal, and discuss what happens after you receive a grant. Come prepared for an interactive session that will leave you eager to find a grant opportunity for your operation.

## How to Make Organic Farms the Workplace of Choice

*Elizabeth Henderson & Edgar Aquino Huerta*

**Meeting Room D**

Finding and keeping the right people to work on a farm is a



challenge. Nationally, half the available farmworkers lack legal documents. Hear Edgar Aquino-Huerta's story of farm work and organizing and learn from farmer Elizabeth Henderson about how we can transform farms into ethical, fair and cooperative workplaces with some tools for getting there. Both Edgar and Elizabeth will also present an introduction to the Agricultural Justice Project, which brings together workers, farmers, and their communities to build a food system that's fair and just.

### **Policy & Regulatory Tools for Small Food Producers**

*Christine Dzuja*

#### **Meeting Room E**

Farmers, homesteaders, and cottage food producers have the right to make the food they want, and consumers have the right to purchase what they want to feed their families. However, laws and regulatory overreach often restrict these choices despite consumer demand for locally grown food. This session will explore key federal, state, and local meat, poultry, raw milk, cottage food, Right to Farm, zoning and other regulations that impact small food producers, along with the legal solutions that can help them remain viable and grow, such as raw milk herd share agreements, meat share agreements, buying clubs, and more. We will also explore legislative, policy, and advocacy tools that seek to expand food freedom choice for everyone, and discuss the ways that food producers and consumers can get more involved in pushing for regulatory and policy changes.

**2:45 - 3:45**

### **Variety Selection for Fall & Winter Production**

*Brandon Haines*

#### **Trayes Hall**

This panel discussion will cover favorite fall and winter varieties used on the farms of panel members. Crops to be discussed are broccoli, cabbage, kale, carrots, greens, lettuce, spinach, and storage roots. We will leave time at the end for questions.

### **Farm, Forest, & Garden to Glass**

*Danny Childs*

#### **Douglass Lounge**

Danny Childs, bartender botanist, and author of *Slow Drinks*, will offer a deep dive into the role that botanical beverages can play in creating value added products for farmers, foragers restaurants, & home enthusiasts. Preservation processes will be explored that will transform fruits vegetables, herbs, and wild edibles from their raw state into liquid form for alcoholic & non-alcoholic drinks.

### **Winter Work: Planning, Improving, and Selling in the Off-Season**

*James Klett*

#### **Meeting Room B**

Preparation is key to success, especially when headed into the unknown territory of growth. Fairgrown Farm has grown in size for 5 consecutive seasons, and doing so successfully is

pricing, pack size, and more.

### **Small-Plot Intensive & Accessible Gardening**

*Tomia MacQueen*

#### **Meeting Room C**

Growing food is not just for folks with an acre, some hand tools and a strong back. Learn from educator and farmer Tomia MacQueen about how to incorporate food, flower, and herb production into small spaces and in ways that accommodate people of all capabilities.

### **NRCS Updates & NJDA ManureLink**

*NJ NRCS Staff & Sandra*

*Howland*

#### **Meeting Room D**

Opportunities abound for producers to engage and benefit from NRCS program funding. Attend this session for an update and overview of current NRCS funding opportunities. In addition, learn about the New Jersey Department of Agriculture's *ManureLink* website, which connects equine and livestock operations with farmers seeking manure and bedding for composting and soil fertility.

### **Making Money with Farm-to-Table Dinners**

*Violet Reed & Eric Fuchs-Stengel*

#### **Meeting Room E**

If you have fresh local food and

a beautiful farm this is an ideal opportunity to generate additional income to diversify your revenue streams. Farm to Table dinners is an excellent way to build your customer base, gain brand loyalty, highlight your growing, and earn extra revenue. In this session you will learn the details of organizing a dinner from preparing the farm grounds, creating the venue style, ordering the tableware, finding the right chef, discussing menu choices, and marketing.

**4:15 - 5:15**

### **Opportunities in Value-Added & Cottage Food Production**

*Lindsey Napolitano, Stan &*

*Melanie Ganzman*

#### **Trayes Hall**

Join two NJ value-added food producers for insights into value-added food production. *Fields Without Fences* has navigated the use of commercial kitchens as well as working with co-packers to produce elderberry elixir, herbal teas, and other wellness products.

*Fluffy Farms* utilizes a cottage food operator permit to incorporate farm-grown produce into baked goods. Both producers will share their experiences and pros, cons, and suggestions for navigating value-added production.



## Fields of Devotion Film Screening & Discussion

Xenia K. Morin

### Douglass Lounge

When a devastating disease wipes out farmers' fields, growers turn to scientists for help. Follow the partnership between NJ farmers & Rutgers plant biologists as they develop disease and climate resistant food crops. Audience Q&A and discussion will follow the film.

## Soil Fertility from Non-Commercial Nutrient Sources

Joseph Heckman

### Meeting Room B

When organic farmers and gardeners practice the *Rule of Return* to compost and recycle natural materials back to the land, they feed and sustain the soil ecosystem. Locally an abundance of materials are available for making compost and building soil fertility. Additionally, organic systems should also grow legume cover crops and practice proper crop rotations to ensure proper nutrient levels. This workshop will equip attendees with the knowledge and concepts needed to produce fertile soil on a budget.

## Small-Scale Seed Production & Saving

Nate Kleinman

### Meeting Room C

Working with small seed companies offers opportunities for farmers to improve seed

genetics and earn side income. For the farmer, gardener or homesteader who is interested in saving, sharing, or selling seed, this session will provide an overview and best practices to succeed in seed production.

## Agricultural Succession Planning & Rising Elder Care Costs

Britt Long

### Meeting Room D

Join Britt Long for a basic analysis of estate planning dynamics and logistics and the succession planning in an agricultural context. This workshop will steer attendees towards the proper professionals and resources to consider when navigating farm succession planning.

## Small Ruminant Nutrition for Grazers

Tess Stahl

### Meeting Room E

This workshop will provide a brief overview of nutrition for sheep, goats, llamas, and alpacas that are grazing, beginning with digestive anatomy and physiology and the gastrointestinal tract.

Nutrient requirements, forages that are being grazed, supplementation and timing, basic pasture management and when and how to sample forage for analysis will be covered, giving attendees a solid foundation to maintain and improve their flock and herd health.

## NOFA NJ Programs

### Farm Tours & Workshops

NOFA-NJ Farm Tours & Workshops are designed to give the community a 'behind the scenes' look at how food is produced on farms in their region. The tours are also a celebration of the bounty and diversity of the food products our farmers are growing and selling across the Garden State

### Monthly Organic Open House

Monthly Organic Open Houses are designed to offer an open, informal space for the community to gather, share knowledge and resources, solicit advice and suggestions from fellow farmers, and discuss relevant news and community updates.

### Technical Assistance Open Hour

NOFA NJ offers a weekly technical assistance open meeting, where our Technical Assistance Coordinator can work directly with community members to offer support and find solutions for your farm's needs.

### Bulk Order Program

NOFA NJ coordinates bulk order purchases and distribution of supplies, reducing costs for our member farmers and gardeners. Products include common farm necessities such as compost, potting soil, planting stock, chicken feed, fertilizer, and more.

### JourneyPerson Mentorship Program

The NOFA NJ JourneyPerson Program provides support, resources and opportunities to new farmers who have completed an apprenticeship or have farmed at least two years. This program provides a stipend to both Mentor and Mentee along with free access to NOFA NJ programming throughout the year.

### Educational Courses

Partnering with experienced farmers and industry professionals, NOFA NJ facilitates several educational courses, including *Exploring the Small Farm Dream*, *The Road to Certification*, and *Farm Business Marketing Basics*.

### Targeted Initiatives

In 2022, NOFA NJ launched the Farmer Wellness Fund to support the farming community around wellness and self-care. This year, NOFA NJ has supported the establishment and activities of *Veteran Farmers of New Jersey*, bringing targeted support and outreach to veterans interested in farming, gardening, and food.



## 2024 Conference Exhibitors



Be sure to visit the Exhibitor Hall between sessions to learn more and connect with conference exhibitors

## Conference Partners

Conference Catering Provided By:



Jammin' Crêpes is a locally-owned, small business in Princeton NJ. Owners Kim, Amin & Kathy celebrate local farms with an ever-changing menu that highlights the very best of seasonal, local ingredients. In addition to crêpes, they also offer a daily selection of scratch-made seasonal soups and salads and a variety of home baked goods, specialty coffee and beverages.

Visit Jammin' Crêpes at 20 Nassau Street in Princeton, NJ!



**CERTIFIED ORGANIC**

Pennsylvania Certified Organic is a USDA-accredited organic certifying agency that educates and certifies growers, processors and handlers of organic crops, wild crops, livestock and livestock products in the contiguous U.S.

Funding for the NOFA NJ Winter Conference is provided in part through the Transition to Organic Partnership Program (TOPP). Learn more about TOPP and get involved by visiting [OrganicTransition.org](http://OrganicTransition.org)



**SUSTAINABLE AGRICULTURE**

Pasa is a nonprofit that supports sustainable farms and equitable food systems through farmer-driven education, research and community.

Funding for the NOFA NJ Winter Conference is provided in part through the Partnerships for Climate-Smart Commodities Program (PCSC). Learn more about PCSC and get involved by visiting [ClimateSmart.org](http://ClimateSmart.org)



The New Jersey Department of Agriculture (NJDA) was established in 1916 to promote, protect and serve NJ's diverse agriculture industry. NJDA provides a variety of services, from marketing and promotion to support with grants, policy and regulatory matters, and more. Funding for the NOFA NJ Winter Conference is provided in part via a Grant-in-Aid awarded to NOFA NJ and facilitated by NJDA.



Cover Art:  
Robin Mapes Tomlinson



Printed Materials



Compost Collection



## ***Thank You For Your Support***

The Northeast Organic Farming Association of New Jersey (NOFA NJ) has been dedicated to supporting sustainable food and agriculture throughout New Jersey since 1985. Our members include farmers, gardeners, chefs, retailers, land care professionals, policy makers, researchers, educators, and food lovers. Through our work, we provide hands-on training and resources to beginning and experienced farmers and gardeners, we advocate for policy that supports farmers and protects the environment, and we engage the public to support local and organic food systems throughout NJ.

By focusing on true community food security in which farms can thrive and all residents have access to clean, nutritious foods, we hope to build a better future for the Garden State. From policy advocacy to beginning farmer support, our work is dynamic and changes alongside the challenges facing today's farmers.

We encourage you to explore our website and take advantage of the resources within. If you would like to learn about our History, post a Classified Ad, Find Local & Organic farms, or visit our YouTube to catch up on NOFA NJ videos and past Winter Conference presentations, you can learn more about all the great work NOFA NJ has been doing for over 39 years.

With your support, NOFA NJ is able to provide education and outreach opportunities for farmers, gardeners, consumers and more. Please consider becoming a Member and help us Grow the Garden State Together!

**Thank you to all the volunteers for  
helping make this conference possible!**

### **Winter Conference Committee**

Al Johnson	Joseph Heckman	Mike Rassweiler
Dorothy Aicher	Jared Batson	Jackie Ricotta
Tomia MacQueen	Nate Kleinman	Kim Rizk
Stephanie Harris	Arianna Lindberg	Katie Genovese

& Many Others