

The Food & Farm Event of the Year



carolina farm 
stewardship association

SUSTAINABLE AGRICULTURE CONFERENCE

Nov. 4–6, 2016 • Durham, NC



**Workshops by the Experts, Farm Tours,
Networking & the Local Food Feast!**



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SUSTAINABLE AGRICULTURE CONFERENCE

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Thank you to to Holly Henderson Bourne,
Ariyah April and Darci Vanderslick for the
use of their photos.



Friday Pre-conference

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Don't miss the incredible tours or cutting edge, skill-building intensives on Friday.



Saturday & Sunday Workshops

PAGE 15

Check out sessions taught by the experts in horticulture, livestock, soils, farm business, policy, pollinators, seeds, food, and more!



Local Food Feast and Keynote

PAGE 20

Learn more about the legendary Local Food Feast featuring our inspiring keynote speaker, Clara Coleman.

Registration Form

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Register today for the best conference rates! Prices go up October 17.

FARM SERVICES

CFSA provides FREE technical consulting services to help our farmer members use sustainable and organic production practices, obtain USDA organic certification and GAP certification, and successfully grow in High Tunnels.

≡ FREE for Members ≡

Organic Certification Consulting

SERVICES INCLUDE

- Guidance on record keeping systems
- Q&A on NOP regulations
- Records and application review

For more information, contact Mark Dempsey
mark@carolinafarmstewards.org

USDA GAP Certification Consulting

SERVICES INCLUDE

- A site visit to identify food safety concerns
- Review of a food safety manual
- Follow up correspondence

For more information, contact James Cooper
james@carolinafarmstewards.org

Seasonal High Tunnel Consulting

SERVICES INCLUDE

- Identify best management practices including appropriate planting dates, pest management, variety selection, and soil and water management

For more information, contact Gena Moore
gena@carolinafarmstewards.org

For more information about our Farm Services visit:
www.carolinafarmstewards.org/farm-services/

SUSTAINABLE AGRICULTURE CONFERENCE

The Farm & Food Event of the Year!

The Sustainable Agriculture Conference, presented by the Carolina Farm Stewardship Association, will convene over 1,000 beginning and experienced farmers, agripreneurs and ag-tivists, health advocates and gardeners, consumers and homesteaders, and everyone in-between, for intensive workshops, hands-on intensives, farm tours, demonstrations, good food, great conversations, and community-building. The conference is a once-a-year opportunity to celebrate, champion, and build a vibrant, sustainable food system that is good for consumers, good for farmers and farmworkers, and good for the land.

Attendees gather at the conference to share ideas, what has worked (and what hasn't), tools, and experiences that can help them meet the challenges of growing local & organic food and building resilient regional food systems. Bringing together thought leaders, innovative farmer-mentors and experts in the sustainable agriculture movement, this conference is about big ideas, practical learning, and meaningful connection.

*I enjoyed being among
1,200 like-minded friends.*

The Sustainable Agriculture Conference brings the local food movement together – you need to be there! This is the future of food & farming.

Check out these unparalleled opportunities to learn and connect:

- 65 Workshops in 2 incredible days, including a First Time Conference Attendee Program and workshops to take seasoned veterans to the next level
- 5 Pre-Conference Bus Tours take you to some of the Triangle's most innovative farms and food businesses
- 10 Hands-On Intensives
- 70 Table Exhibitor Hall
- 3 amazing local & organic meals, including the Local Food Feast with keynote by Clara Coleman
- Singles Meet Up
- CFSA's Annual Meeting, plus Regional and Topical Meetings
- Meeting Space you can reserve for your meetings, plus nice, long breaks for connecting and networking
- Speed Networking and topic-based networking tables at lunches
- Seed Exchange
- BookSignAGanza
- CFSA VIP Member Lounge

Meals, pre-conference intensives, and tours will sell out. Register today!

Featured Speakers



Pam Dawling is a contributing editor with *Growing for Market* magazine and author of *Sustainable Market Farming: Intensive Vegetable Production on a Few Acres*. Pam has been farming as a member of Twin Oaks Community in central Virginia for over 20 years and growing vegetables for over 40. She manages the Twin Oaks Community crew that grows vegetables and berries for 100+ people on three and a half acres. She also provides training for community members in sustainable vegetable production. Pam will be presenting on sweet potato production in the Specialty Crop track, sustainable farming practices in the Beginning Farmer track, and will be available to sign books at BookSignAGanza.



Garrett Broad is an Assistant Professor in the Department of Communication and Media Studies at Fordham University in New York City and the author of *More Than Just Food: Food Justice and Community Change*. His academic research investigates the role of media and communication in movements for social, environmental, and food justice. An engaged scholar, he also works on collaborative projects with community-based organizations and strives for teaching excellence in the classroom and across public settings. Garrett will be speaking in the Big Ideas track on food justice and will be available to sign books at BookSignAGanza.



Scott Marlow is the Executive Director of the Rural Advancement Foundation International – USA (RAFI). He previously directed the organization’s Farm Sustainability Program, providing in-depth financial counseling to farmers in crisis, education on disaster assistance programs and access to credit, and addressing the needs of mid-scale farmers seeking to increase the sustainability of their farms by transitioning to higher-value specialty markets. His specialty

is financial infrastructure, including access to credit and risk management for value-added producers. Scott will present on why farms fail in the Beginning Farmer track and farm financial issues in the Farm Business track.



Andrew Branan has more than a decade of experience practicing law with farmers and rural landowners. Before opening his own law practice, he worked for American Farmland Trust, a national nonprofit that helps communities and landowners develop strategies to preserve farmland through conservation easements and community agricultural development. He also worked as director of the North Carolina Farm Transition Network where he helped farmers with estate planning and farm transition. He is a member of the American Agricultural Law Association (AALA). Andrew is presenting a two-part session on navigating farm financial and legal issues in the Farm Business track.



Shaheed Harris manages Asya’s Organics: a SCF–Organic Farms, in Sumter, SC. Asya’s Farm produces USDA certified organic seasonal vegetable crops, including okra, sweet corn, tomatoes, beans, peas, melons, wheat and herbs without irrigation using the heritage farming practice of dry farming. Shaheed will be speaking in the Soils track on dry farming.



Molly C. Haviland is an enthusiastic teacher of regenerative soil building techniques. She unveils the mysteries of the underground by introducing her students to nature’s own fertilizer bags and fertilizer spreaders – the soil food web. As a microherder, Molly understands how to cultivate beneficial soil organisms, merge them into growing systems, and encourage them to thrive. She works with compost operations, graziers, and growers to develop the highest quality compost and compost amendments

Book-Sign-A-Ganza

Get your books signed by our featured authors, including Tradd Cotter, Marcie Cohen Harris, Craig LeHoullier, Pam Dawling, Meredith Leigh, Garrett Broad, Jeanine Davis, Rhonda Sherman, Fred Broadwell, and Aaron Newton.

“It was my first year, so I enjoyed the food and the validation that I have started to connect with players in my community. . . many of whom I ran into at the conference! It’s always motivating to have so many people in one place who are fighting the same battles you are for sustainable food systems!”

designed specifically for the desired crop. Molly earned a BS in Sustainable Living from the Maharishi University of Management where she is an affiliate professor of the Living Soil course. She is co-founder of the Living Soil Compost Lab, a Certified Soil Life Consultant, and manager of the site, *A Microherder’s Manifesto*. Molly is presenting a pre-conference intensive on soil microscopy and a general conference session on soil health.



Zev Friedman is a leading permaculture practitioner, designer, researcher and instructor in the southern Appalachian region. He grew up in a patch of kudzu in western North Carolina, received his BS in Human Ecology from UNC-Asheville in 2004, and his Permaculture Design Certificate from Patricia Allison and Chuck Marsh in 2007. Zev specializes in hands-on, in-depth education in permaculture and earth-skills and seeks to grow community and multi-generational village culture through his consulting work and land projects. He now lives at Earthaven Ecovillage outside of Asheville, NC, where he installs and manages forest agriculture experiments, produces much of his household’s food through “milpa” successional farming, does permaculture design work for landowners, and leads various educational experiences. Zev will be teaching a pre-conference intensive on permaculture forest farming and a general session on milpa farming.



Meredith Leigh is an author, farmer, butcher, and cook who has devoted her life to sustainable food and farming systems. She has farmed vegetables, flowers, and animals, managed nonprofits, catalyzed farmers’ co-ops, and authored *The Ethical Meat Handbook*. She lives in Asheville, NC. Meredith will present on raising adapted animals for quality grass-fed meats in the Livestock track and on using the whole chicken, in the Foodie track. She will also be signing her book at BookSignAGanza.



Annie Baggett joined the NC Department of Agriculture & Consumer Services in June 2014. With an extensive career in the private and nonprofit sectors, she has accrued invaluable training and experience in marketing, communications, and advertising. Both sets of grandparents are from Ashe County and her parents were raised on dairy farms. The Baggett family lives on Sunshine Lavender Farm, established in 2000, which provides education-based agritourism experiences for guests and sells a line of value-added lavender products. Annie will be hosting our agritourism bus tour and giving a workshop in the Farm Business track.



Cathy Jones and her husband Mike Perry, of Perry-winkle Farm, have been farming in northern Chatham County since the mid-1980’s. After purchasing their land from a dairy farmer, they began the process of converting over-worked crop land into a sustainable vegetable operation. Their vegetables, cut flowers, and poultry products are marketed to customers and local chefs at three weekly farmers’ markets. Cathy serves on the board of directors of the Southern Sustainable Agriculture Working Group (SSAWG). She is also on the board of Toxic Free NC, a policy and advocacy organization which fights pesticide pollution. She will be presenting on increasing your farm’s diversity with cut flowers – monetarily and biologically – in the Pollinators track.



Nancy Lee Adamson is a Pollinator Conservation Specialist working jointly for the Xerces Society for Invertebrate Conservation and the USDA Natural Resources Conservation Service in Greensboro, NC. She studied bees (primarily native bees) important for fruit and vegetable crop pollination and meadow restoration in the mid-Atlantic. She ran the horticulture and master gardener programs for Frederick County Maryland Cooperative Extension and has long been involved in inventory, seed collection, and propagation of native plants for habitat restoration. Nancy will be presenting on farming for bees and other beneficial insects in the Pollinators track.



Marc N. Williams, Executive Director of Plants and Healers International, is an ethnobotanist who has studied the people-plant connection intensively while learning to employ botanicals for food, medicine, and beauty. He has a Bachelor's in Environmental Studies/Sustainable Agriculture from Warren Wilson College and a Master's in Appalachian Studies from Appalachian State. He has spent nearly 20 years working at various restaurants and farms and traveling throughout all 50 of the United States of America and 24 countries in North/Central America and Europe. Marc will be presenting on unusual vegetables from mountains to sea in the Specialty Crops track.



Audrey Lin & Debbie Donnal are the co-owners of Two Chicks Farm, a small, sustainable vegetable farm in Hillsborough, NC. The farm was started in 2009, and one year later, after attending an intensive workshop with Sandor Katz, Audrey and Debbie began offering fermented sauerkrauts, kimchi, and dill pickles as a value-added part of market sales. While living in Austin, TX, Debbie worked in the plant nursery field and learned how to grow using organic methods. Two Chicks Farm has received national recognition by winning the Good Food Awards in 2014, 2015, and 2016. Their passion is crafting the highest quality ferments all year long using produce from Two

Chicks Farm or other local farms. They will be giving a pre-conference session and general conference session on fermentation.



Craig LeHoullier, author of *Epic Tomatoes* and *Growing Vegetables in Straw Bales*, lives and gardens with his wife, Susan, and assorted pets in Raleigh, NC. With a seed collection exceeding 5,000 different varieties, Craig's tomato obsession is split between wonderful family heirloom varieties, numerous rediscovered historic American-bred varieties, and most recently, the creation of new varieties to fulfill tomato growers' needs. His current focus is the development of compact growing, delicious varieties that perform well in containers. Craig will be speaking in the Foodie track on epic tomatoes and will be available to sign his books at BookSignAGanza.



Tradd Cotter is a microbiologist, professional mycologist, and organic gardener who has been tissue culturing, collecting, and cultivating native fungi in the Southeast – both commercially and experimentally – for more than 23 years. He has recently published *Organic Mushroom Farming and Mycoremediation*, a comprehensive guide to cultivating and using mushrooms at home or on the farm. In 1996, he founded Mushroom Mountain, which he owns and operates with his wife, Olga, in order to explore the many applications for mushrooms in various industries. Today, Mushroom Mountain has expanded to a 50,000 square foot building used for cultivation, mycoremediation, and medicinal research projects. The laboratory has been constructed to EPA and FDA standards and houses more than 200 species of fungi, most of them native isolates from the Eastern United States. His primary interest is in low-tech and no-tech cultivation strategies so that anyone can grow mushrooms on just about anything, anywhere in the world. Tradd will be presenting a pre-conference intensive and a general workshop session on medicinal mushroom gardens and mushroom growing for everyone and will be available to sign books at BookSignAGanza.

“So glad that the Sustainable Ag. Conference exists! Such an awesome “shot in the arm” at this time of year to get inspired by the movement.”

Friday Bus Tours

Meet in front of the Sheraton Imperial. Buses leave promptly at tour start time. Please plan to arrive 20 minutes early.

Heritage Livestock Tour 12:30 – 5PM

MEMBERS \$45 • NON-MEMBERS \$60

TOURING **Bull City Farm & Prodigal Farm**

HOST **Martha Mobley of NC State Cooperative Extension and Owner of Meadow Lane Farm**

Visit Bull City Farm to learn how Samantha and Scott Gasson, along with their 3 kids, started farming as a response to their desire to feed their family humanely-raised meat. Bull City Farm is home to a variety of heritage-breed, pastured animals including Mangalitsa, Berkshire, Hampshire, and Yorkshire cross hogs, Animal Welfare Approved (AWA) heritage-breed laying hens, and certified grass-fed Katahdin and St. Croix sheep. Learn about Bull City's herd of Jersey Dairy cattle that provides grass-fed beef and the milk used to produce Sam's hand-crafted cheeses. Our next stop, Prodigal Farm, is a farmstead goat cheese dairy, home to an AWA herd of over 150 pastured goats that graze on a 95-acre former tobacco farm. Learn about Kathryn Spann and Dave Krabbe's experiences in animal husbandry, dedication to conservation and stewardship, and endeavors in both fresh and aged cheeses.



Orange County Horticulture Experience 12:30 – 5PM

MEMBERS \$45 • NON-MEMBERS \$60

TOURING **Open Door Farm & Ever Laughter Farm**

HOST **James Fry, Central Carolina Community College (CCCC), Student Organic Farm Manager**

Ever Laughter Farm, our first stop, is in its eighth year of production. Farmers Will Cramer and Tracey Slaughter grow a diversity of vegetables, herbs, and cut flowers, utilizing caterpillar tunnels for season extension and a passive solar greenhouse to raise transplants. Our second stop, Open Door Farm, also produces a variety of vegetables and cut flowers with a focus on greenhouse microgreen production. Jillian and Ross Mickens will guide visitors through their intensive field crop area and share insights gained from their work transforming a 100-year-old tobacco farm into a sustainable produce operation.

Selling to Chefs Tour 12:30 – 5PM

MEMBERS \$45 • NON-MEMBERS \$60

TOURING **Green Button Farm & Four Leaf Farm**

HOSTS **Aaron Benjamin, Goccolina Restaurant & Duarte Morais, NC State Fork2Farmer**

Interested in learning about increasing farm sales to farm-to-table restaurants? Come learn from some of the best in the Durham food scene about how to forge relationships and grow wholesale for restaurants. This tour will visit Four Leaf Farm where Tim and Helga MacAller utilize raised beds, perennial gardens, and movable high tunnels to grow the nutrient-dense vegetables and microgreens they sell to some of Durham's most popular restaurants. Next, we'll head to Green Button Farm where Ryan and Alicia Butler grow chemical-free produce, pastured chickens, pork, beef, and eggs that supply their own restaurant, Picnic, as well as several other popular Durham eateries.

Agritourism Training Tour 12:30 – 5PM

MEMBERS \$45 • NON-MEMBERS \$60

TOURING Vollmer Farm & Turtle Mist Farm

HOST Annie Baggett, NCDA Agritourism Marketing Specialist

Want to learn more about utilizing agritourism as a part of your business model to create diverse farm income streams? We'll be visiting two of North Carolina's agritourism leaders on this tour. First, we'll head to Vollmer Farm to learn how Russ Vollmer and family offer pick-your-own activities, seasonal events, and school tours to create on-farm revenue streams for their certified organic produce, like strawberries, blueberries, and pumpkins. Next, we'll head to Turtle Mist Farm where Bob and Ginger Sykes raise a variety of heritage livestock including sheep, cattle, poultry, goats, rabbits and hogs. Turtle Mist offers a variety of events including open farm days, guided tours, corporate and family events, and farm stays.



Saxapahaw Village Tour 9AM – 5PM

MEMBERS \$75 • NON-MEMBERS \$85

TOURING Saxapahaw General Store, Reverence Farm, Terrastay Farm, The Eddy Pub, Turtle Run Farm, Cane Creek Farm, & Haw River Farmhouse Ales or Cup 22 @ The Haw River Ballroom

HOST Eric Henry, TS Designs

Back by popular demand, we are expanding our tour to this restored mill village to a full-day excursion! Start the day bright and early with a pit stop in the Saxapahaw General Store where we'll meet owner Jeff Barney for an introduction to the community (plus buy coffee, bottled water, and snack on your own if you'd like). Next, we'll head to Reverence Farm (previously known as Haw River Ranch) where farmer Suzanne Nelson raises pastured poultry, pigs, dairy cows, and sheep with the utmost care and respect for their welfare. We'll tour state-of-the-art high tunnels at TerraStay Farm and break for a delicious, locally-sourced lunch at The Eddy Pub. Then, we'll visit the diverse produce operation run by the Meehan family at Turtle Run Farm. Our last farm visit of the day will be at Cane Creek Farm where we will sample delicious charcuterie made with Cane Creek products right here in the village at Left Bank Butchery. We'll cap off the day back at the mill with a stop in Haw River Farmhouse Ales where we will chat with Ben Woodward about their local ingredients (option to purchase beer on your own). Or, those who prefer an afternoon caffeine fix can head up to Cup 22 to purchase a specialty coffee and take a look at the beautiful Haw River Ballroom. *Lunch is included.*

All Day Intensives

Demystifying Organic Certification 9AM – 5PM

MEMBERS \$50 • NON-MEMBERS \$65

PRESENTERS CFSA Staff (Karen McSwain, Mark Dempsey, Stephen Nix); Chad Bishop, Greenbrier Farms; Brian Rakita, QCS; Ryan Merck, Clemson; and Carrie Stilwell, CCOF

Organic certification allows you to increase farm profits and take full advantage of great price and market opportunities, especially in wholesale markets. But you may be concerned about the paperwork and other challenges of certification. CFSA staff, representatives from three certifiers, and an experienced organic farmer will walk you through the certification process and help minimize the stress. We'll cover the National Organic Program (NOP) standards, the certification process, recordkeeping, soil fertility and pest management. We will also provide you with a list of valuable resources to help you through this process once you actually get down to the business of certifying. If you are considering organic certification for your farm, this workshop will provide you with the connections, resources, and information you need to get started with confidence. *Lunch is included.*

Starting a Compost Business on Your Farm 9AM – 5PM

MEMBERS \$75 • NON-MEMBERS \$90

PRESENTERS Rhonda Sherman, NCCC President/NCSU Extension Specialist; Lyndell Pate, Ecoverse Organic Products Manager; Jim Lanier, Earth Farms CEO; and Frank Franciosi, US Composting Council Executive Director

What does it take to operate a successful on-farm composting system? This intensive provides you with a greater understanding of composting, plus the resources and contacts you need to get started making, managing and using on-farm compost as a value-added product. Topics will include the composting process, various methodologies for creating compost, types of farm-scale equipment, managing your compost system, legal requirements, ensuring product quality, beneficial uses of compost, and application methods. Learn how to set up and manage an effective composting operation! *Lunch is included.*

Permaculture and Forest Farming Techniques for Your Land

9:30AM – 4:30PM

MEMBERS \$60 • NON-MEMBERS \$75

PRESENTER Zev Friedman, School of Integrated Living

Throughout the Carolinas, land owners are discovering how permaculture techniques can be used to distribute water more efficiently, add more edible perennial plants to their land, and gain more use from tree covered acreage using forest farming techniques. This workshop will offer an in-depth look at permaculture and forest agriculture and how these techniques can be used to enhance your land's usefulness, resilience, and profitability. We'll begin with a crash-course on permaculture and agro-forestry techniques, concepts, and vocabulary, including taking a look at successional farming, coppicing, pollarding, and living architecture. We'll then discuss several practical integrations of these concepts on your land, including discussing 20 of the most promising forest farming plants and trees, growing living fences, and natural methods of cleaning livestock water including myco-filtration, bio-char production, and pasture shade distribution using silva-pastures. We'll finish the day by discussing participants' own projects as case studies for these techniques. *Lunch is included.*

The Art of Soil Microscopy 9AM – 4PM

MEMBERS \$85 • NON-MEMBERS \$100

PRESENTER **Molly Haviland, A Microherder's Manifesto**

By popular request, this sold out workshop from last year's conference has returned! Have you questioned if the soil amendments you are putting into your growing system are doing what they should be doing? Have you wondered if the rate of application on your land is making the changes you desire? Have you thought about how your land management practices, such as tillage, no till, cover cropping or mob grazing, are affecting the soil life in your growing system? This intensive will put the power of understanding the soil food web into your own hands. We will examine soil under a microscope! By the end of this intensive, participants will understand how to use a microscope, make dilutions, and identify organisms in soil, compost, and liquid amendments. Now you can see for yourself how the inputs you create or purchase affect the soil food web in your growing system. So bring your soil, compost, or liquid amendments that say "living organisms" on the label and let's have a look. It's time to start building soil! *Lunch is included.*

LOMAX FARM

THE ELMA C. LOMAX INCUBATOR FARM IS GROWING A NEW GENERATION OF FARMERS

Lomax Farm is the only certified organic incubator farm in the Southeast. Located in Concord, NC, the incubator farm is a training ground where beginning farmers gain valuable skills and grow their farm business.

The Farmer in Training Program at Lomax Farm

Participants in the program develop and manage their own farm-based business while receiving classroom instruction on the business of farming as well as hands-on experience on the farm.

Farmers in training have a 3 to 5 year participation period at the farm. Lomax Farm staff then help the new farmers find land of their own.

Apply to be a FIT Today!

Applications reviewed quarterly | Due dates: Jan. 1, April 1, July 1, Oct. 1

www.carolinafarmstewards.org/lomax-farm • (919) 542-2402

Using High Tunnels for Year-Round Production 8AM – 5PM

MEMBERS \$85 • NON-MEMBERS \$100

PRESENTERS Clara Coleman, Four Season Consulting; Adam Lemieux, Johnny's Selected Seeds; Gena Moore, CFSA; Lauren Horning, FreshPoint; and Krista Morgan, Lowes Foods

Take your high tunnel knowledge to the next level by spending a day with three high tunnel experts, including our keynote, Clara Coleman. Start the day off by hearing wholesale buyers at Lowes Foods and FreshPoint talk about the marketing opportunities available to farmers who use sustainable season extension. Then Clara Coleman and Johnny's Selected Seeds' Tools Manager, Adam Lemieux, will lead an interactive session on how to construct a modular movable Cathedral Tunnel, an inexpensive DIY model for year-round vegetable production. Clara's father, Maine farmer Eliot Coleman, designed this 14' by 16' modular movable tunnel at Four Season Farm for as low as \$2 per square foot. You'll learn where to source materials, how to fabricate parts, and the steps involved in constructing this tunnel for your farm operation. Best four-season growing practices, techniques, and crop scheduling will also be discussed. Additionally, a stationary version called the Elliptical Tunnel, which is 24' by 48' in size, will be covered as an alternate option for quick and inexpensive four-season growing space. Instruction manuals will be included as handouts. Participants will board a bus in the afternoon to tour two nearby farms, Dancing Pines Farm and Ten Mothers Farm, where they will see two models of high tunnels in active late-fall production. We will learn from each farmer about their experiences with high tunnels – what they produce, where they sell, and the production practices that best fit their farming model. Topics to be discussed during the tour include: crop planning, irrigation, crop rotations, season extension market demand, and much more. *Lunch is included.*

This workshop is sponsored by North Carolina Growing Together (NCGT).

Mushrooms, Molds, and Mycorrhizae: The Cultivation & Permaculture of Fungi 9AM – 4PM

MEMBERS \$85 • NON-MEMBERS \$100

PRESENTER Tradd Cotter, Mushroom Mountain

Dive deep into mushrooms with Tradd Cotter, founder of Mushroom Mountain, in this intensive workshop that covers cultivation, mycoremediation, medicinal mushrooms, gardening with fungi, and soil creation. Beginners and advanced students alike will walk away with the knowledge and skills needed to accomplish a range of personal or professional goals, including cultivating fungi on small and large scales, incorporating edible mushrooms and beneficial fungi into garden designs, cultivating and preparing medicinal mushrooms, and cleaning contaminated soils and polluted water through mycoremediation. *Lunch is included.*

Navigating the USDA GAP Audit 9AM – 6PM

MEMBERS \$40 • NON-MEMBERS \$55

PRESENTERS James Cooper, CFSA Local Produce Safety Coordinator and Trish Tripp, On-Farm Food Safety Consultant, Artisan Food Solutions, LLC

Good Agriculture Practices (GAPs) certification can open doors to new markets for your produce. But some production and conservation practices, such as collecting surface water runoff for irrigation, making and applying compost, conserving vegetative buffers for erosion control, and planting habitat for beneficial insects can make it harder to pass a GAPs audit. Learn how to more effectively advocate for your farming practices with food safety auditors! We'll take you through how to use risk assessment strategies to identify risks and make necessary corrective actions. You'll learn how to communicate management decisions that address those risks to your auditor. This workshop will meet at the Sheraton in the morning, and then proceed to Funny Girl Farm in the afternoon for on-site learning. Participants will then return to the conference center to meet with wholesale buyers or wholesale ready training in our Buyer-Grower Meet Up. This all-day, three-part workshop will provide you with the skills you need to pass a GAPs audit. *A boxed lunch is included.*

NOTE Participants will caravan to Funny Girl Farm in the afternoon. *Funny Girl Farm, 504 Erwin Rd, Durham, NC 27707*

Morning Intensives

A Primer on Race Equity in the Food System for Food Councils 9AM – 1PM

MEMBERS \$35 • NON-MEMBERS \$45

PRESENTERS Center for Environmental Farming Systems' CORE Team (Committee on Racial Equity): Shorlette Ammons, Tes Thraves, Bevelyn Ukah; with support from the Community Food Strategies Team: Abbey Piner & Gini Knight (CEFS), Jared Cates (CFSA), Carlye Gates (ASAP), Megan Bolejack (CSHA) and Tyler Jenkins (CCE)

This half-day workshop is designed for people who are interested in developing a shared understanding, analysis, and language as a critical step in creating a more racially-equitable food system. This introductory racial equity workshop will create opportunities for participants to: 1) develop a shared understanding of how structural racism has impacted our food system, 2) develop a shared analysis of systemic disparity, and 3) explore strategies that create more equitable food system opportunities for all people. The facilitation team will offer tools that will assist in developing a historical context and understanding of how structural racism impacts our food system. We will cover tools to work collectively with communities most affected by disparities to increase food system access for all people. Attendees will leave with increased awareness of race equity as a useful lens, awareness of some frameworks that can be used to consider race equity, information on some reasons why a community organization, like a food council, would plan to engage in a more full racial equity training together, and information on opportunities to access future training. *Lunch is included.*

Afternoon Intensives

On-Farm Research 1 – 4PM

MEMBERS \$30 • NON-MEMBERS \$45

PRESENTERS Jerry Dewitt, Professor Emeritus, Iowa State University; Jared Zystro, Organic Seed Alliance; Jeanine Davis, NCSU; and Farmer Panel

What are the benefits, trials, and long-term impacts when farmers partner with universities to conduct on-farm participatory research? Join this afternoon intensive to learn more about how on-farm participatory research works and hear the personal experiences of farmers and researchers who have engaged in on-farm research. Learn about models of how on-farm participatory research has been conducted in other parts of the country. This workshop is designed for farmers interested in participatory research opportunities, academics wanting to strengthen their on-farm collaborations, and agricultural professionals seeking to support on-farm participatory research collaborations.

Preserve the Harvest! Fermentation with Two Chicks Farm 1 – 5PM

MEMBERS \$50 • NON-MEMBERS \$65

PRESENTER Audrey Lin and Debbie Donald of Two Chicks Farm

Learn fermentation from two of North Carolina's favorite fermenters, Audrey Lin and Debbie Donald of Two Chicks Farm! Fermentation is quickly rising in popularity as a way to preserve the harvest, incorporate probiotics into your diet, and affordably add delicious flavors to your table. In this workshop, you will learn how to make many different seasonal vegetable ferments. You'll sample a wide variety of Two Chicks Farm fermented products and leave with a few jars of your own fermentation experiments to observe and enjoy at home. Bring your own cutting board and knife – we'll provide the rest for this hands-on workshop!

Saturday Workshops

Workshop A 8:30 – 10AM

TRACK	TITLE	PRESENTER
Beginning Farmer	Why Farms Fail	Scott Marlow RAFI
Farm Business	Agritourism: Welcoming Visitors to the Farm	Annie Baggett NC DEPARTMENT OF AGRICULTURE & CONSUMER SERVICES
Soil	No-Till Farming	Mark Dempsey CESA & Pat Battle LIVING WEB FARMS
Pollinators & Seeds	Bridging the Gap: Farmers, Beekeepers, and Activists Work Together to Keep the Hives Alive	Preston Peck TOXIC FREE NC, James Cook BIRDS & BEES HONEY, & Charles McNair DILLARD ACADEMY AND FOUNDER FREEDOM FARM
Horticulture 1	Post Harvest Handling/GAP	James Cooper CESA & Patricia Tripp ARTISAN FOOD SOLUTIONS
Horticulture 2	Slow Tools	Adam Lemieux JOHNNY'S SELECTED SEEDS
Specialty Crop	Sweet Potatoes from Start to Finish	Pam Dawling TWIN OAKS COMMUNITY
Hands-on	Fence Building	AMAZING GRAZING
Livestock	Livestock Forages and Grasses	TBA
Foodie	Inspired Cooking: Using the Whole Chicken	Meredith Leigh AUTHOR, FARMER & BUTCHER
Policy	State of the Seed Update	Jared Zystro & Kiki Hubbard ORGANIC SEED ALLIANCE
Food Systems	Food Innovation Districts	Thomas Moore CESA

Help Send a Beginning Farmer to the Sustainable Agriculture Conference!

Your gift to the William W. Dow Scholarship Fund will have a profound impact on the future of farming the Carolinas.



Back in 2011 when Marie received her scholarship to attend the Sustainable Agriculture Conference, she and her husband, William Lyons, were struggling to establish Bluebird Farm in Morganton, NC. "The cost of registration to [the conference] equaled a whole section of fence we needed," Marie explains. "We simply couldn't afford it without the scholarship."

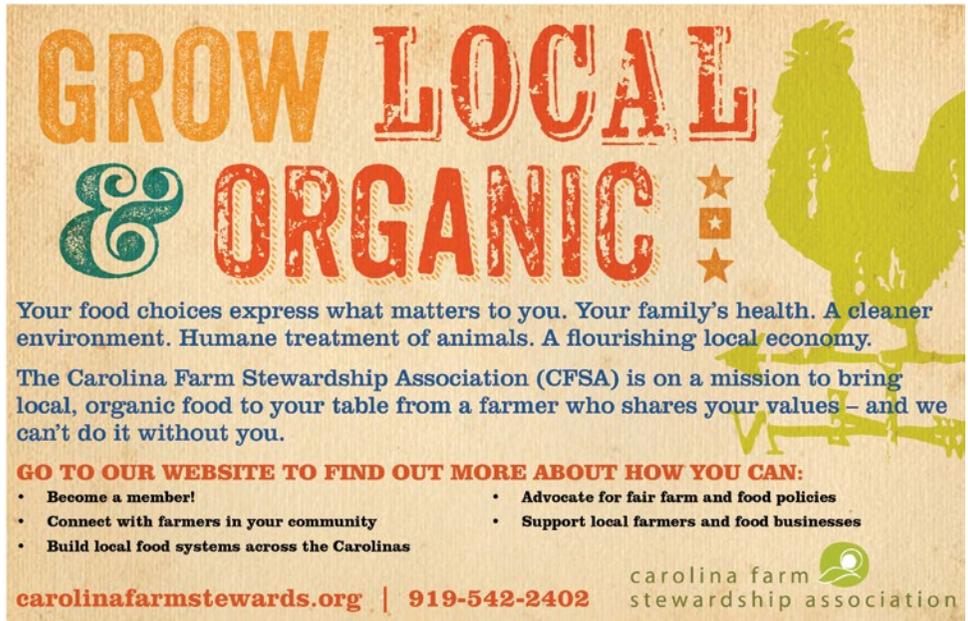
Marie credits the breadth of workshops at the conference and the CESA network of farming professionals with providing the essential technical knowledge AND the peer support essential to establishing a successful farming enterprise. "It was a defining moment," says Marie. "The Conference has had a profound impact on me as a farmer and has been integral to the success of our farm."

A \$250 gift covers one scholarship, but your contribution to the fund at any level will give a young farmer invaluable training opportunities as they seek to invest their lives in organic and sustainable agriculture.

Help us send 25 beginning farmers to the Sustainable Agriculture Conference. Give your tax-deductible gift today – carolinafarmstewards.org/give or call (919) 542-2402. Mail your check with "Bill Dow" in the memo line to CESA, PO Box 448 Pittsboro NC, 27312.

SATURDAY WORKSHOPS

Workshop B 10:30AM – 12PM		
TRACK	TITLE	PRESENTER
Beginning Farmer	New Farmers: Tools and Resources for Getting Started	Nikki Seibert WIT MEETS GRIT
Farm Business	The Anti-Farmers' Market Farmer Survival Guide	Cory Mosser NATURAL BORN TILLERS
Soil & Seeds	Cultivating the Soil Food Web	Molly Haviland A MICROHERDER'S MANIFESTO
Pollinators	Exotic Invasive Plants	TBA
Horticulture 1	The Bio-Integrated Farm	Shawn Jadrnicek CLEMSON
Horticulture 2	Innovative Horticultural Strategies for a new Permaculture Century	Chuck Marsh USEFUL PLANTS
Specialty Crop	Growing Organic Field and Forest Medicinal Herbs as a Business	Jeanine Davis NCSU
Hands-on	Drip Irrigation Systems	Melinda Fitzgerald COUNTRY FARM AND HOME SUPPLY
Livestock	Pastured Poultry Management	Amanda Carter SPIRIT LEVEL FARM
Foodie	Medicinal Mushroom Gardens: Cultivation and Preparation	Tradd Cotter MUSHROOM MOUNTAIN
Policy	Planning and Preservation: Influencing Food and Farmland in Your Community	Panel: Aaron Newton CESA, LOMAX FARM, CABARRUS FARM AND FOOD COUNCIL, Helen Youngblood DURHAM PLANNING DEPARTMENT, Tonya Taylor BLACK FAMILY LAND TRUST & Erin White COMMUNITY FOOD LAB, CAPITAL AREA FOOD NETWORK
Food Systems	Local Organic Y'All: Connecting the Food Movement and Mainstream Retailers & Wholesalers	Fred Broadwell LOCAL ORGANIC Y'ALL



GROW LOCAL & ORGANIC

Your food choices express what matters to you. Your family's health. A cleaner environment. Humane treatment of animals. A flourishing local economy.

The Carolina Farm Stewardship Association (CFSA) is on a mission to bring local, organic food to your table from a farmer who shares your values – and we can't do it without you.

GO TO OUR WEBSITE TO FIND OUT MORE ABOUT HOW YOU CAN:

- Become a member!
- Connect with farmers in your community
- Build local food systems across the Carolinas
- Advocate for fair farm and food policies
- Support local farmers and food businesses

carolinafarmstewards.org | 919-542-2402

carolina farm stewardship association

Workshop C 2 – 3:30PM

TRACK	TITLE	PRESENTER
Beginning Farmer	Panel: Lomax Incubator Farm	Lomax Farmers
Farm Business	Agricultural Economics for the Small Farm	Karen McSwain <small>CFSA</small> , Jonathan Barros <small>NCSU</small> COOPERATIVE EXTENSION
Soil & Seeds	Dry Farming	Shaheed Harris <small>SCF ORGANICS</small> , Whitney Fathiyah Mustafa <small>SCF ORGANIC FARMS</small>
Pollinators	Farming For Bees and Other Beneficial Insects	Nancy Adamson <small>THE XERCES SOCIETY</small>
Horticulture 1	Maximizing Productivity with Four Season Farming	Clara Coleman <small>FOUR-SEASON FARM CONSULTING</small>
Horticulture 2	Money-Making Garden Projects for Carpenters and Non-Carpenters	Frank Hyman
Specialty Crop	In Defense of Okra	Chris Smith <small>SOW TRUE SEEDS</small>
Hands-on	Tool Sharpening and Maintenance	Larry Cooper
Livestock	Raising Ducks for Meat and Eggs	Bryce Bjornson <small>DUCK DADDY RANCH & Jan Campbell</small> <small>HOMESTEAD HARVEST FARM</small>
Foodie	From Farming to Fermenting	Audrey Lin & Debbie Donald <small>TWO CHICKS FARM</small>
Policy	Cultivating the Community Voice in Food Systems Change: An Update on Food Councils in the Carolinas	Abbey Piner <small>CEFS</small> , Gini Knight <small>CEFS</small> , Jared Cates <small>CFSA</small> , Carlye Gates <small>ASAP</small> , Megan Bolejack <small>CSHA</small> , & Tyler Jenkins <small>CCE</small>
Food Systems	Fork2Farmer: Building Synergistic Relationships between chefs, farmers, Extension, tourism marketing	Susan Jakes <small>NCSU</small> , Duarte Morais <small>NCSU</small> , Becky Bowen <small>NCSU</small> , & Joanna Massey Lelekacs <small>NCSU</small>

As a first time attendee, I was extremely impressed with the organization and quality of the conference. All the workshops I attended were top-notch.

Big Idea Presentations 4 – 5PM

Engage in the big issues of the day. Hear from top speakers on provocative topics. Expand your mind and chart the future of the food and farm movement.

TITLE	PRESENTER
More Than Just Food: Food Justice and Community Change	Garrett Broad <small>FORDHAM UNIVERSITY</small>
What I Stand On: The Bill Dow Memoir Project	Fred Broadwell <small>LOCAL ORGANIC Y'ALL</small>
Faith and Farming	TBA
The Edible South	Marcie Cohen Ferris <small>UNC</small>
Food Access	Dara Bloom <small>NCSU</small> & Michelle Eley <small>NCAT</small>

Sunday Workshops

Workshop E 9 – 10:30AM		
TRACK	TITLE	PRESENTER
Beginning Farmer	Avoiding Mistakes: 25 Things That I Did Starting Out That You Shouldn't	Cory Mosser <small>NATURAL BORN TILLERS</small>
Farm Business	Farm Financial Issues, Part One	Savi Home <small>NCABL LAND LOSS PREVENTION PROJECT</small> , Andrew Branan <small>THE BRANAN LAW FIRM, PLLC</small> , Scott Marlow <small>RAFI-USA</small> , Victor Zamudio <small>FOOTPRINT TALENT & William Beers MERRILL LYNCH, PIERCE, FENNER & SMITH, INC.</small>
Soil	Dirt Diaries: The Haney Soil Test	Buz Kloot <small>USC</small>
Pollinators & Seeds	Increasing Your Farm's Diversity with Cut Flowers – Monetarily and Biologically	Cathy Jones <small>PERRY-WINKLE FARM</small>
Horticulture 1	Advanced Organic Pest Management	Karen McSwain <small>CESA</small>
Horticulture 2	What's New in Farm-Related Apps	Noah Ranells <small>FICKLE CREEK FARM</small>
Specialty Crop	Mushrooms for Everyone	Tradd Cotter <small>MUSHROOM MOUNTAIN</small>
Hands-on	On-Farm Wind Turbines	Chris Carter
Livestock	Raising Adapted Animals for Quality Grass-Fed Meats	Meredith Leigh <small>AUTHOR, FARMER & BUTCHER</small>
Foodie	Epic Tomatoes for the Southeast: History, Stories, and Tips for Success	Craig LeHoullier <small>GARDENER & AUTHOR</small>
Policy	FSMA Update	Roland McReynolds <small>CESA</small>
Food Systems	Strategies for Building Food Value Chains	Rebecca Dunning <small>NORTH CAROLINA GROWING TOGETHER (NCGT)</small> , Ann Karlen <small>FAIR FOOD PHILLY</small> & Sarah Blacklin <small>NC CHOICES</small>



Seed Exchange

Workshop F 10:45AM – 12:15PM

TRACK	TITLE	PRESENTER
Beginning Farmer	Sustainable Farming Practices for New Growers	Pam Dawling TWIN OAKS COMMUNITY
Farm Business	Farm Financial Issues, Part Two	Savi Home NCABL LAND LOSS PREVENTION PROJECT, Andrew Branan THE BRANAN LAW FIRM, PLLC, Scott Marlow RAFI-USA, Victor Zamudio FOOTPRINT TALENT & William Beers MERRILL LYNCH, PIERCE, FENNER & SMITH, INC.
Soil & Seeds	Vermiculture	Rhonda Sherman NCSU & NC COMPOSTING COUNCIL
Pollinators	Cultivating Pollinators	Debbie Roos CHATHAM COUNTY COOPERATIVE EXTENSION
Horticulture 1	Disease Resistant Tomatoes for the Eastern US	Jared Zystro THORGANIC SEED ALLIANCE
Horticulture 2	Branding and Marketing Your Farm	Eric McClam CITY ROOTS FARM
Specialty Crop	Unusual Vegetables from Mountains to Sea	Marc Williams PLANTS AND HEALERS INTERNATIONAL
Hands-on	Hooking It Up: A Demonstration of Equipment Installation Including Well Pumps, Motors, Cooling Units, and Electric Fences	Kevin Meehan TURTLE RUN FARM
Livestock	Raising Goats	TBA
Foodie	An Appalachian Milpa Lifeway – Community Scale Carbon Farming	Zev Friedman SCHOOL OF INTEGRATED LIVING
Policy	Planning for Action: Creating Strategic Pathways Towards Local Food System Change	Abbey Piner CEFS, Gini Knight CEFS, Jared Cates CFSA, Carlye Gates ASAP, Megan Bolejack CSHA & Tyler Jenkins CCE
Food Systems	Linking Consumers to Local Sustainable Farms: A Multi-Pronged Approach	Autumn Perkins SUSTAINABLE MIDLANDS, Katie Welborn & Ariel Brooks MIDLANDS FOOD ALLIANCE

This conference was fun, entertaining, great food, useful – a great learning and networking opportunity!

I really enjoyed the wide variety of workshops and the fact that there were 1,000+ people to network with.

Friday Local Food Feast and Keynote with Clara Coleman 6:30 – 9PM



The Local Food Feast is a magical, mouthwatering meal, made with only the best in-season, sustainably grown ingredients supplied by local farms. It is always one of the highlights of the Sustainable Agriculture Conference.



Clara Coleman

Our keynote speaker, Clara Coleman, is a second-generation organic farmer, consultant, writer, TEDx and keynote speaker on sustainable four-season farming and daughter of renowned farming pioneer, Eliot Coleman. In 2008, she created Divide Creek Farm – an organic, intensively-managed two-acre four-season vegetable farm, located in the Rocky Mountains of Colorado, where she mastered high tunnel season extension in the midst of the harsh winters of the Rockies. Like her father, she is a proponent of the ‘small is better’ model of farming, advocating business growth through improved efficiency, innovative production methods, farmer collaboration and direct customer marketing, rather than physical expansion. She has provided consulting for groups including Wegmans Food Markets, Johnny’s Selected Seeds, the Maine Farmland Trust, and many others. She is an active collaborator with many farming innovators who share her mission to farm smarter, not harder, including FarmHack, FoodTank, and Slow Tools. Clara and her two sons now live back at Four Season Farm in Maine, the family farm where she was born and raised. Today she co-manages the farm with her father and step-mother. With four season farming experience in the harsh climates of Maine and the Rocky Mountains, Clara has much to offer Carolina farmers seeking to provide abundant four season harvests. Clara is passionate about inspiring and supporting the next generation of farmers to create sustainable and lasting farming legacies for generations to come.

The Feast also features CFSA’s Award winners for the CFSA Sustainable Farmer and Young Farmer of the Year Awards!

Amazing Local, Organic Meals

Meals available for purchase

All meals include vegan, vegetarian, carnivorous, and gluten-free options.

Friday Lunch

MEMBER \$16 • NON-MEMBER \$20

Friday Local Food Feast and Keynote with Clara Coleman

MEMBER \$40 • NON-MEMBER \$50

Saturday Lunch and Awards Ceremony

MEMBER \$20 • NON-MEMBER \$25



INCLUDED IN YOUR REGISTRATION

Friday, Saturday and Sunday light breakfast and coffee

Saturday Meet and Eat Reception

NOTE Saturday evening we will offer a local foods reception with delicious heavy hors d’oeuvres. Afterwards, we encourage you to visit the farm-to-table eateries and watering holes in Durham! Sunday lunch is on your own.

3 Ways to Register

1. Visit carolinafarmstewards.org/sac
→ Members: To receive your discount, you must log in to your account.
2. Call the CFSA office at (919) 542-2402
3. Return your registration form and payment to CFSA, PO Box 448 Pittsboro, NC 27312

Don't miss the farm and food event of the year!

Become a new member and qualify for member rates at this year's conference. Just add your CFSA membership fee to your conference registration form.

Attendee Information

If more than one person is attending, you may use initials to indicate your individual choices throughout the registration form. Please feel free to make copies or attach another sheet to register multiple people.

Name(s) _____

Farm/Business Name _____

Address _____

City/State/Zip _____

Day Phone _____ Evening Phone _____

Email _____ Fax/Cell Phone _____

We will email your receipt and confirmation.

Conference Packages

I WANT TO DO IT ALL! Sign up for the Everything Conference Package and get all of the following included:	Register by Oct. 14		Register Late, by Oct. 28**		# of People	Total Cost
	Member	Non-Member	Member	Non-Member		
	The Everything Conference Package*					
→ Conference Workshops Pass from Fri. 4PM to Sun. 12PM	\$219	\$269	\$269	\$319		
→ Friday Local Food Feast and Keynote	+ \$40	+ \$50	+ \$40	+ \$50		
→ Saturday Luncheon and Awards	+ \$20	+ \$25	+ \$20	+ \$25		
If you register for this package, there is no need to sign up for anything else on this page – it is all included in the low “I want to do it all!” price. Please continue to the next page for pre-conference add ons.	\$269	\$319	\$319	\$369		\$

Conference Weekend Passes

Conference Workshops Pass from Fri. 4PM to Sun. 12PM Includes Saturday Meet and Eat Reception and Breakfast on Saturday & Sunday. All other meals sold separately!	\$219	\$269	\$269	\$319		\$
Student and Apprentice Workshops Pass	\$160	\$190	\$190	\$220		\$

Limited Conference Passes

Saturday Workshops Pass w/ Breakfast & Saturday Meet and Eat Reception	\$165	\$215	\$215	\$265		\$
Sunday Workshops Pass w/ Breakfast	\$75	\$100	\$100	\$150		\$
Reception & Exhibit Hall Pass	\$50	\$75	\$50	\$75		

Conference Meals

Friday Local Food Feast and Keynote w/ Clara Coleman	\$40	\$50	\$40	\$50		\$
Saturday Luncheon and Awards	\$20	\$25	\$20	\$25		\$

Subtotal for Page 1 \$

CONFERENCE REGISTRATION FORM

Friday Pre-conference Activities		Member	Non-member	# of People	Total Cost
Sold separately from all passes and packages on the previous page.					
	Friday Lunch	\$16	\$20		\$
BUS TOURS	Heritage Livestock Tour	\$45	\$60		\$
	Orange County Horticulture Experience	\$45	\$60		\$
	Selling to Chefs Tour	\$45	\$60		\$
	Agritourism Training Tour	\$45	\$60		\$
	Saxapahaw Village Tour	\$75	\$85		\$
ALL-DAY INTENSIVES	Demystifying Organic Certification	\$50	\$65		\$
	Navigating the USDA GAP Audit	\$40	\$55		\$
	The Art of Soil Microscopy	\$85	\$100		\$
	High Tunnel Intensive & Tour w/ Clara Coleman	\$85	\$100		\$
	Mushrooms, Molds, and Mycorrhizae: The Cultivation & Permaculture of Funghi	\$85	\$100		\$
	Starting a Compost Business on Your Farm	\$75	\$90		\$
MORNING INTENSIVES	Permaculture & Forest Farming	\$60	\$75		\$
	A Primer on Race Equity in the Food System for Food Councils	\$35	\$45		\$
AFTERNOON INTENSIVES	On-Farm Participatory Research	\$30	\$45		\$
	Fermentation with Two Chicks Farm	\$50	\$65		\$

Join CFSA Today! You'll receive the member rate NOW so the membership pays for itself!!

Individual CFSA Membership	\$25		\$
Business CFSA Membership	\$50		\$
Conference Scholarship Donation	\$20 (suggested donation)		\$

Subtotal for Page 2 \$

+ Subtotal from Page 1 \$

TOTAL \$

Payment Options

Check to CFSA enclosed

Visa/Master Card/Discover/American Express

Credit Card Information

Account Number _____ Exp Date _____

Signature _____ CVV / Security Code _____

Name on Card _____

Billing Address _____

If different from attendee address on previous page.

Cancellations and Refunds

There is a \$10 charge to process all registration cancellations; however, you may designate an alternate attendee at no charge. Full refunds (less the \$10 fee) are given for cancellations before Oct. 13, 2016. We will give 50% refunds until Oct. 27, 2016. Cancellations received after Oct. 27 will not be refunded.

Conference Location

Durham, NC

The conference will be held at the Sheraton Imperial Hotel and Convention Center in fabulous foodie Durham.

Sheraton Imperial Hotel & Convention Center

4700 Emperor Blvd.

Durham, North Carolina, 27703

(919) 941-5050

www.sheratonrtp.com



Exhibit Hall

CFSA has reserved a block of rooms at the Sheraton at a discounted rate – \$93/night. Reserve by October 13th or until the block sells out. Visit <https://www.starwoodmeeting.com/Book/CFSA2016> or call (800) 325-3535 for reservations. You must ask for the Carolina Farm Stewardship Association rate.

Conference Extras

The conference features great opportunities to network and make new friends at our [Speed Networking event](#), expand your business at our [Grower Buyer Meetup](#), swap seeds at our [Seed Exchange](#), get your autographed copies from published authors at [BookSignAGanza](#), convene your group using our [free meeting space](#), and make new professional connections at our [70-table Exhibit Hall](#). And don't miss the [NC and SC Legislative Updates Breakfast](#) and the [CFSA Regional Meetings](#).

CFSA Annual Meeting

AUDITORIUM | SUNDAY 12:45PM

The CFSA annual membership meeting will be held after the Sustainable Agriculture Conference concludes. The agenda includes reports on the activities of the association, election of members of the board of directors, and other business of the association.

Making the Conference More Affordable

Work Exchange

Limited partial discounts are available in exchange for working at the conference. There are a variety of tasks that we need help with before, during, and after the conference. The exchange rate is \$10 per hour for every hour you work, up to a maximum of 7 hours or \$70. To learn more about work exchange and how to register for the conference with work exchange discounts, visit www.carolinafarmstewards.org/work-exchange. You must sign up for shifts before you can receive the discount. Payment in full is required at the time of registration.

CFSA members receive nicely discounted rates to the Sustainable Ag. Conference. Join today and you'll save money on the conference and get all the great benefits of a CFSA membership to boot

Add a membership to your Conference registration form or join online at www.carolinafarmstewards.org/join

Room and Rideshare

Need a ride or place to stay, or have one to offer? Save money and meet new friends at the conference! Follow the links at CFSA's Ride and Roomshare page to connect with others and carpool or roomshare at the conference. www.carolinafarmstewards.org/ride-room-share



Carolina Farm Stewardship Association
PO Box 448
Pittsboro, NC 27312

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THE FARM & FOOD EVENT OF THE YEAR

Register by October 17 and save!