

The Farm & Food Event of the Year

32ND ANNUAL

carolina farm 
stewardship association

SUSTAINABLE AGRICULTURE CONFERENCE

Nov. 3–5, 2017 • Durham, NC



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Welcome to Durham, NC for CFSA's 32nd Annual Sustainable Agriculture Conference!

We are thrilled to host this gathering where farmers, food entrepreneurs, chefs, teachers, community advocates, and many others come together to find solutions for food and farming challenges and to plant the seeds for new opportunities. You are among leaders in the local, regional, and national movement for food and farming that is good for consumers, good for farmers and farmworkers, and good for the land. Thank you for joining us.

As CFSA staff, we are privileged to feel the energy and excitement pulsing through this conference: you can't get that from watching a training video on YouTube! Connections between people grow strongest when they can put their hands in the soil, literally and metaphorically, together, and this year's conference has both new and tried-and-true ways for you to do that.

One noticeable new feature is some longer workshops on Saturday and Sunday. We wanted to use a 2.5 hour format to provide more in-depth coverage of some of the most important topics, and more time for Q&A and peer-to-peer exchange.

One thing that hasn't changed is the food: it's still the best! Chef El Haj Tayouga of the Sheraton's Seasons Restaurant has again partnered with Isaiah Allen, Executive Chef of the Eddy in Saxapahaw, NC, to create an amazing menu featuring locally sourced, sustainably grown food.

We are grateful for those visionary CFSA members who started this tradition four decades ago. Our community has lost some of its visionaries over the last year, among them that great rascal Chuck Marsh. He had been to every single Sustainable Agriculture Conference ever up until this year, and his spirit animates everything here. Please see the remembrance of Chuck on page 34 of this program.

Here's to another great conference,



Roland McReynolds
CFSA Executive Director

carolina farm 
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CFSA 2017

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Conference Schedule

Friday NOVEMBER 3		Saturday NOVEMBER 4		Sunday NOVEMBER 5	
7 AM – 7 PM	Registration Open	7 AM – 6 PM	Registration Open	7 – 11 AM	Registration Open
4 – 6:30 PM	Exhibit Hall & Seed Exchange	8 AM – 7:30 PM	Exhibit Hall & Seed Exchange	8 AM – 12 PM	Exhibit Hall & Seed Exchange
7 – 9 AM	Coffee & Light Breakfast Empire Hallway	7:15 – 8:30 AM	Coffee & Light Breakfast Imperial Ballroom	7:30 – 9 AM	Coffee & Light Breakfast Imperial Ballroom
8 AM – 5:30 PM	Pre-Conference Intensives See page 4	7:15 – 8:15 AM	Breakfast with the Policy Team Auditorium	8:30 – 9:30 AM	Workshop E See page 13
12 – 1 PM	Lunch Ticketed event Included with All-Day Intensives Imperial Ballroom	8:20 – 9:20 AM	Workshop A See page 8	10 AM – 12:30 PM	Workshop F See page 14
12:30 – 5 PM	Bus Tours Meet at registration table at 12:15 pm	9:45 AM – 12:15 PM	Workshop B See page 9	12:45 – 1:45 PM	CFSA Annual Meeting Auditorium
4 – 5 PM	What Mainstream Supermarkets Want: Buyer Panel Empire C	12:30 – 2:30 PM	Luncheon & Awards Ticketed event Included with Everything Package Imperial Ballroom		
5:15 – 6:15 PM	Grower-Buyer Meet-Up Must be pre-registered Royal A & Royal B	2:45 – 3:45 PM	Workshop C See page 11		
5:30 – 6:15 PM	Speed Networking Crown A & B	4 – 5 PM	Workshop D: Big Ideas See page 12		
6:30 – 9 PM	Local Food Feast & Keynote by Atina Diffley Ticketed event Included with Everything Package Imperial Ballroom	5 – 6 PM	Author Book Signings Empire Lobby		
		5:15 – 5:45 PM	Regional Meet-Ups See page 5		
		5:45 – 8 PM	Meet and Eat Reception Imperial Ballroom		

Friday Pre-Conference INTENSIVES

8 – 11:30 AM · EMPIRE C

High Tunnel Crop Production: Sequential Planting, Soil Health, and Crop Projections

PRESENTERS Pam Dawling, Twin Oaks Community; Steve Moore, Elon University; Gena Moore, CFSA

High tunnels are a profitable addition to many farms, but efficient and sustainable management can be a challenge. This session will describe best practices for high tunnel production and will include topics such as sequential crop planning, soil health, and creating crop projections for popular high tunnel varieties.

8:30 AM – 5:30 PM · EMPIRE B

Farming With Medicinal Herbs

PRESENTERS Jeanine Davis and Margaret Bloomquist, NCSU Department of Horticultural Science; Suki Roth, Herb Haven; Lea Clayton, RiverSong Farm; Sunshine Dawson, Maple Spring Gardens

This experiential learning event will demonstrate the different approaches to all aspects of herbs and value-added herb production and marketing taken by herbalists, growers, and researchers.

9 AM – 4 PM · EMPIRE E

Soils Under the Microscope

PRESENTER Molly Haviland, Haviland Earth Regeneration

Soil microscopy is a powerful tool that allows you to create living soil prescriptions specific to your growing system. You'll receive hands-on training using simple microscope methods to identify the key players that, in tandem with living plant roots and organic matter, are the catalyst for regenerative soil building practices.

9 AM – 5 PM · EMPIRE D

Holistic Orchardry

PRESENTER Michael Phillips, Lost Nation Orchard

A full-day intensive on stewarding the orchard ecosystem throughout the growing season and overcoming insect, disease, and marketing challenges to keep your orchard thriving.

9 AM – 5 PM · SANDHILLS

Make A Life on Your Farm, Not Just a Living: Communication Tools and Decision Making Systems For a Healthy Farm Partnership

PRESENTER Atina Diffley, Organic Farming Works, LLC

A farming business partnership can be a relationship disaster or a positive and productive experience. Learn communication skills and systems to balance family, farm, relationships, and self.

9 AM – 5 PM · AUDITORIUM

Cultivating Edible and Medicinal Mushrooms at Home or on the Farm

PRESENTER Tradd Cotter, Mushroom Mountain

A hands-on intensive for mushroom cultivation, garden design, and composting or recycling with fungi as well as marketing, business, and product development.

9 AM – 5 PM · PIEDMONT

Sustainable Agriculture Leadership Training: Day Two

PRESENTER Smithson Mills, Blue Ridge Food Ventures; Additional elected and appointed officials

Designed to inspire policy engagement and make you a powerful advocate for sustainable agriculture in your community.

1:30 – 5 PM · CRYSTAL COAST

The Cooking Gene: Finding Your Family Story Through Your Food

PRESENTER Michael Twitty, Author/Historian/Chef

Connecting people, culture, climate, and history through food, this demonstration and hands-on intensive will focus on three regional dishes.

BUS TOURS

Please meet at the conference registration desk at 12:15 pm and look for the sign for your tour!

Aquaponics Tour

VISITS NC State University Aquaculture Facility

HOSTED BY Dr. Harry Daniels, NC Cooperative Extension; Bradley Todd, Lucky Clay's Fresh

Livestock Tour

VISITS Dawnbreaker Farms

HOSTED BY Martha Mobley, NC Cooperative Extension & Meadow Lane Farm

Agritourism Training Tour

VISITS Minka Farm and Fickle Creek Farm

HOSTED BY Annie Baggett, NC Dept. of Agriculture & Consumer Services

High Tunnel Tour

VISITS Maple Spring Gardens and Nourishing Acres

HOSTED BY Gena Moore, CFSA

Durham Urban Agriculture Tour

VISITS MamaSprings Farm, Bull City Cool, and Inter-Faith Food Shuttle's Geer Street Learning Garden

HOSTED BY Nicole Connelly, Durham Farm and Food Network

Beginning Farmers Tour

VISITS Ninja Cow Farm and Laurel Branch Gardens

HOSTED BY Aaron Newton, Lomax Farm Manager; Silvana Pietrosevoli, CEFS

Friday Activities

4 – 5 PM · EMPIRE C

What Mainstream Supermarkets Want: A Panel of Buyers

MODERATOR Fred Broadwell, Local Organic Y'All

PANEL Shawn MacKay, Wegmans Food Markets; Chris Van Parys, Lowes Foods; Lonnie Kelley, Food Lion; Ryan Smith, Whole Foods

Join us for a lively discussion with buyers from mainstream supermarkets. We will discuss their opportunities and obstacles to buying organic from smaller-scale growers, including aggregation and logistics, food safety, labeling, and the definition of "local."

5:15 – 6:15 PM · GAP CERTIFIED: ROYAL A · NOT CERTIFIED: ROYAL B

Grower-Buyer Meet-Up

The 3rd annual Grower-Buyer Meet-Up is co-hosted by CFSA and the Center for Environmental Farming Systems' Growing Together Project and gives growers and buyers a forum to meet face-to-face. (Pre-registration required.)

5:30 – 6:15 PM · CROWN A & B

Speed Networking

Don't miss this fun, facilitated opportunity to meet new people! It's a great way to expand your network, get to know more of the great folks in the sustainable agriculture community, and find people to share a table with for the Local Food Feast.

6:30 – 9 PM · IMPERIAL BALLROOM

Local Food Feast & Evening Program

The Local Food Feast is a magical, mouthwatering meal, made with only the best in-season, sustainably grown ingredients supplied by local farms.



Awards for Leadership in Sustainable Agriculture

CFSA is proud to continue its tradition of honoring leaders in the sustainable farm movement. Farmer of the Year and Young Farmer of the Year award winners will be recognized tonight.

Keynote Presentation by Atina Diffley

Our keynote speaker, Atina Diffley, is an organic farmer, educator, activist, and author of the 2013 Minnesota Book Award winner, *Turn Here Sweet Corn: Organic Farming Works* – a memoir based on Atina's life running the Gardens of Eagan organic vegetable farm. Her advocacy has addressed the pressures of suburban development, and she successfully led a legal and citizen campaign against the notorious polluters, Koch Industries, to create an Organic Mitigation Plan for organic farms in Minnesota.

Her keynote is entitled Protecting Nature and Creating Social Change. Join us for a conversation on agriculture and biological diversity that leads right to our plates, the land that feeds us, and opportunities to role model, educate, and lead as farmers, consumers, and food makers.

Join Atina for a book signing immediately following the keynote speech.

Saturday Activities

7:15 – 8:15 AM · AUDITORIUM

Breakfast with the Policy Team

Want to learn about some of the state and policy issues impacting food and farming in the Carolinas? Pick up your breakfast in the Imperial Ballroom and bring it to the Auditorium, along with your questions and comments for CFSA's Policy Team. This session is for everyone, from policy newbies to policy pros.

12:30 – 2:30 PM · IMPERIAL BALLROOM

Luncheon & Awards



Awards for Leadership in Sustainable Agriculture

CFSA is proud to continue its tradition of honoring leaders in the sustainable farm movement. Awards will be presented to the Activist of Year, Business of the Year, Institution of the Year, and SC & NC Extension Agents of the Year.

5 – 6 PM · EMPIRE LOBBY

Author Book Signings

Get your books signed by our featured authors: Tradd Cotter, Jeanine Davis, Pam Dawling, Carol Peppe Hewitt, Shawn Jadrnicek, Meredith Leigh, Michael Phillips, Michael Twitty, Ira Wallace, and Norman Wirzba.

FIRST TIME CONFERENCE ATTENDEES

The speed networking session on Friday and regional meetings on Saturday are designed to help you connect with other conference attendees. Don't miss these opportunities to meet new people!

5:15 – 5:45 PM

Regional Meet-Ups

Here's another opportunity to meet new people! This quick networking session is designed to introduce you to other folks from your area – continue your conversations at the Meet & Eat Reception.

Charlotte	EMPIRE A
Coastal	EMPIRE B
High Country & Mountains	ROYAL A
South Carolina	ROYAL B
Triad	SANDHILLS
Triangle	PIEDMONT

5:45 – 8 PM · IMPERIAL BALLROOM

Meet & Eat Reception

Our local foods reception features heavy hors d'oeuvres and beverages, including local beer and wine.

Saturday Workshops

	Workshop A SATURDAY 8:20 – 9:20 AM	Workshop B SATURDAY 9:45 AM – 12:15 PM	Workshop C SATURDAY 2:45 – 3:45 PM
Empire A	FARM PLANNING FarmLink Programs: Creating Farmland Access Opportunities in the Southeast Suzanna Denison, WNC FarmLink & Rock Gremillion, Gremillion Farm	BEGINNING FARMER Forest Farming for Beginners Jeanine Davis & Margaret Bloomquist, NCSU	FARM PLANNING How to Afford Retirement: A Guide For Farmers Evan Quirk-Garvan, Money With a Mission
Empire B	SCALING UP & OUT Food and Farm Co-ops and Collaborations Rebecca Dunning, NC Growing Together; Panelists	FARM PLANNING How to Create a Realistic Business Plan to Take Your Farm to the Next Level Carrie Harvey, Harvey Hills Farm; Laura Lauffer, NCA&T	FOODIE Cultivate High-Dollar Alternative Crops for the Chefs Who Covet Wild Foods Frank Hyman
Empire C	BEGINNING FARMER High Tunnel Basics: Design, Performance, & Management Steve Moore, Elon University	SOILS The Art of Microherding: Below Ground Diversity for Above Ground Productivity & Resiliency Molly Haviland, Haviland Earth Regeneration	BEGINNING FARMER Practical Tools for the Farm & Garden Nazirahk Amen, Purple Mountain Organics
Empire D	SPECIALTY CROP Get Multiple Yields from a Single Crop with Annuals Chris Smith, Sow True Seed	SCALING UP & OUT Digging into Wholesale Markets: Keeping the Quality Trish Tripp & Tay Fatke, CFSA	SPECIALTY CROP Planning and Planting for a Continuous Harvest of Flowers Cathy Jones, Perry-winkle Farm; Leah Cook, Wild Hare Farm
Empire E	LIVESTOCK Whole Animal Marketing Meredith Leigh, Author/Butcher	SOILS Biological Alchemy: Unlocking the Key to Plant Health through Soil Biology Michael Phillips, Lost Nation Orchard	HORTICULTURE Selling at Farmers' Markets Ken Dawson, Maple Spring Gardens
Auditorium	HORTICULTURE Growing Greens in the Heat Patryk Battle, Living Web Farms	SCALING UP & OUT Farm Identified Marketing: Tell Your Farm's Story Atina Diffley, Organic Farming Works	FARM PLANNING Collaborating for Wholesale: The Piedmont Progressive Farmers Group... Ben Paynter & Tahz Walker, RAFI; PPFG Panelists
Royal A	SCALING UP & OUT Planning for Agritourism Leah Joyner, University of Utah	FARM PLANNING Farm Design Shawn Jadrnicek, Wild Hope Farm; Aaron Newton, CFSA	LIVESTOCK Forage Management for the Small Poultry Flock Owner Dan Campeau, NC State Extension
Royal B	ORCHARDS/SMALL FRUITS Agroforestry Applied: Lessons Learned from Broad-Acre Permaculture... Bobby Tucker & Nick Harper, BODHI Land and Design	LIVESTOCK Managing Healthy Poultry Flocks Kevin Ellis, NCAT-ATTRA	HORTICULTURE Grafted Heirloom Tomatoes in High Tunnels Gena Moore, CFSA
Crystal Coast	FOODIE Our Favorite Farm Dinner Creations Straight from the Fields Lee Newlin, Peaceful River Farm	FOODIE Collards: Exploring a Rich Southern Culinary & Garden Tradition Ira Wallace, Southern Exposure Seed Exchange; Michael Twitty	FOODIE Preserve The Flavors to Eat Local Year-Round Kris Reid, Piedmont Culinary Guild
Sandhills	POLICY Fixing the Food & Farm System: Can the Farm Bill Help? Wes King & Sarah Hackney, National Sustainable Agriculture Coalition	HORTICULTURE Organic Pest Management Karen McSwain & Mark Dempsey, CFSA; Richard Boylan, NC Cooperative Extension	ORCHARDS/SMALL FRUITS Blueberry Field Production & Practices Russ Vollmer, Vollmer Farm
Piedmont	SOILS Organic No-Till Production & Soil Health Mark Dempsey, CFSA	POLICY The Power of Relationships: Using Networking to Inspire Action Community Food Strategies Team	POLICY Rural as Regional: A Panel Discussion on Food Systems Collaboration in Rural Areas Food Policy Council Members

Saturday & Sunday Workshops

Workshop D SATURDAY 4 – 5 PM	Workshop E SUNDAY 8:30 – 9:30 AM	Workshop F SUNDAY 10 AM – 12:30 PM	
	BEGINNING FARMER Finding & Navigating Farm Mentorship & Apprenticeship Experiences Brian Wheat, Lowcountry Local First	BEGINNING FARMER Incubator Farm Programs Panel Aaron Newton & Mary Beth Miller, CFSA; Panelists	Empire A
	FARM PLANNING Whole Farm Revenue Planning Scott Marlow, RAFI; Jeff Jandura, Land Loss Prevention Project	FARM PLANNING Farm Financing Panel Thomas Moore, CFSA; Carol Peppe Hewitt, SLOW Money NC; Panelists	Empire B
Commodity or Gift? Communicating the Meaning of Food Dr. Norman Wirzba, Duke Divinity School	GRAIN Tapping into the Craft Beer Market: Growing Malting Barley Aaron MacLeod, Hartwick College; Sebastian Wolfrum, Epiphany Craft Malt	SCALING UP & OUT Growing Great Farm Team Members Nikki Seibert Kelley, Wit Meets Grit; Noah Ranells, Fickle Creek Farm	Empire C
Implementing a Global Warming Adaptation & Mitigation Plan for Your Piedmont Farm Walker Miller, The Happy Berry	GRAIN Small-Scale Grain Processing Equipment Nazirahk Amen, Purple Mountain Organics	SPECIALTY CROP Mushrooms, Molds, & Mycorrhizae Tradd Cotter, Mushroom Mountain	Empire D
Hash, Bog, and Stew: How Carolina Food Defines & Divides Us Patrick Wagner, Greenville Tech	HORTICULTURE Organic Strawberry Production with Low & High Tunnels Sanjun Gu, NCA&T	FARM PLANNING Pragmatic Urban Permaculture Strategies Zev Friedman, Living Systems Design	Empire E
Eliminating Barriers to Scaling Up Family Farms Patrick Mateer & Claire McLendon, Seal the Seasons; John Ivey, Guilford County Extension	LIVESTOCK NC Natural Hog Growers Association: A 10-Year Retrospective Shawn Hatley, The Naked Pig	LIVESTOCK Letting Your Cows Do The Work: Managing Intensive Rotational Grazing... Gerry Cohn, CROPP Cooperative; Panelists	Auditorium
	SCALING UP & OUT Building On-Farm Infrastructure Thomas Moore, CFSA; Stephen Nix, Clemson University	HORTICULTURE Year Round Hoop-House Production Pam Dawling, Twin Oaks Community	Royal A
	SPECIALTY CROP Exotic Roots: Cultivation, Propagation, & Handling John Warren, Spade and Clover Gardens	SOILS Composting: On-Farm Residuals Management Brian Rosa, BE New Organic World	Royal B
The Paradise Garden: Creating Your Own Botanical Garden Joe Hollis, Mountain Gardens	FOODIE Cooking Up Local Mushrooms Laura Stewart, Haw River Mushrooms; Angelina Koulizakis-Battiste, Angelina's Kitchen	GRAIN Making Good Bread: Growing, Milling, & Baking for Artisanal Breads Jennifer Lapidus, Carolina Ground; Brian Chatham, High Mountain Farms; Jon McDonald, Weaver Street Market	Crystal Coast
	SOILS Curbing Climate Change & Promoting Community through Soil Regeneration Preston Peck & Chuck McNair, Toxic Free NC	POLICY What To Do If The FSMA Police Show Up, Roland McReynolds & Trish Tripp, CFSA	Sandhills
	LIVESTOCK Caprine Health Management Allen Cannedy, DVM	SPECIALTY CROP Why Does Organic Seed Matter & What Regulatory Changes Are Upon Us? Kiki Hubbard, Organic Seed Alliance; Panelists	Piedmont

Workshop A

Saturday, 8:20 – 9:20 AM

EMPIRE A

FarmLink Programs: Creating Farmland Access Opportunities in the Southeast

PRESENTERS Suzanna Denison, WNC FarmLink; Rock Gremillion, Gremillion Farm

Gaining access to land is one of the biggest challenges that both new and established farmers face. Hear from the head of Western North Carolina FarmLink and a farmer who has used the program as they share their insights and experiences and discuss farm link programs and other resources.

EMPIRE B

Food and Farm Co-ops & Collaborations

MODERATOR Rebecca Dunning, NC Growing Together

PANEL Jan Leitschuh, Sandhills Farm to Table Cooperative; Davon Goodwin, OTL Farm/Sandhills Farm to Table Cooperative; Jeremiah Jones, NC Natural Hog Growers Association; Thomas Beckett, Carolina Common Enterprise; Becky Bowen, CultivateNC

Lack of access to land, equipment, and financing are frequently named as challenges to the small farmer's entry into larger scale markets – but lack of scale and ability to consistently market products in volume may be the single biggest obstacle to success in these markets. This workshop will examine models of collaboration that can generate scale, focusing on producer and multi-stakeholder cooperatives but also referencing other types of collaborations. Panelists will review the landscape of collaborative organizational structures and their legal aspects, and the manager and members of two NC cooperatives will provide practical insights and advice.

EMPIRE C

High Tunnel Basics: Design, Performance & Management

PRESENTER Steve Moore, Elon University

Learn the basics of high tunnel design, including siting and what affects tunnel performance and crop production. Tunnel size, shape, orientation, ventilation will be discussed, and an introduction to soil fertility, water, and crop selection/budgets will be presented.

EMPIRE D

Get Multiple Yields from a Single Crop with Annuals

PRESENTER Chris Smith, Sow True Seed

This workshop will bring a permaculture focus on growing food by applying a tail-to-tip philosophy to crops. Instead of focusing on one main crop, we will examine secondary and tertiary (and more) yields. Okra can produce pod, leaf, flower and seed crops. Squash, sunflowers, and root crops – they all have additional value to be leveraged! Learn how to diversify your offerings by capturing multiple yields from single crops.

EMPIRE E

Whole Animal Marketing

PRESENTER Meredith Leigh, Author/Butcher

Can we raise animals ethically and actually expect to make a profit? Is retail freezer meat paying your bills? In this session, we will think along the supply chain to assess the challenges and opportunities in making a living as a modern, small-scale livestock farmer. We will assess the situation from both the farmer and the consumer perspective, making this session appropriate for eaters and retailers as well as farmers.

AUDITORIUM

Growing Greens in the Heat

PRESENTER Patryk Battle, Living Web Farms

Nutrient-dense, delicious, and versatile cooking greens are a key component of a healthy diet but are difficult to keep producing throughout the season. This class will cover greens crops that thrive in the heat of high summer; their production requirements, nutrient profiles, handling, preparation, and cooking suggestions will all be included. Finally, we will touch on harvesting leaves of plants you already grow, whether intentionally or not.

ROYAL A

Planning for Agritourism

PRESENTER Leah Joyner, University of Utah

Are you ready to add agritourism to your farm business plan in order to create diverse farm income streams? Join former CFSA farm tour coordinator Leah Joyner for an agritourism planning session. This workshop will present a snapshot of agritourism visitor profiles and preferences, tips for marketing and social media, and information on biosecurity and safety protocols.

AMAZING CONFERENCE MEALS

A giant thank you to Isaiah Allen, Executive Chef at the Eddy Pub in Saxapahaw, who has been working with local farmers and vendors for months to bring us in-season, local, sustainably-produced meals and snacks. Aaron Pratt and Whitney Allen also provided invaluable support. The weekend menu was created in partnership with the Sheraton's Chef, El Haj Tayouga.

ROYAL B

Agroforestry Applied: Lessons Learned from 10 Years of Broad-Acre Permaculture Experience in Piedmont North Carolina

PRESENTERS Bobby Tucker, Okfuskee Farm, BODHI Land and Design; Nick Harper, Braeburn Farm, BODHI Land and Design

This workshop will present various production models, tools, and lessons learned from scaling permaculture design theory into practice. We will include techniques for installing and managing Keyline-based alleycrop systems, selectively regenerating pasture and croplands into mixed silvopastures, integrating livestock for soil building and land management, discussion of species selection and propagation techniques, and how to view the whole farm as an ecosystem. In addition, several design projects will be presented to show how agroforestry models can be integrated into sustainable development in conjunction with permitted wastewater and stormwater management practices.

CRYSTAL COAST

Our Favorite Farm Dinner Creations Straight from the Fields

PRESENTER Lee Newlin, Peaceful River Farm

Farm fresh produce is the basis for the recipes at Lee's Healthy Cooking Classes and Peaceful River Farm Dinners. Lee will discuss recipes that have wowed participants at these classes and dinners, share preparation secrets, and discuss plant based dishes that can help to keep your immune system humming, inflammation under control, and taste buds happy.

SANDHILLS

Fixing the Food & Farm System: Can the Farm Bill Help?

PRESENTERS Wes King and Sarah Hackney, National Sustainable Agriculture Coalition (NSAC)

Deserted main streets, boarded up storefronts, and aging infrastructure are an all too familiar scene as rural communities struggle with population loss, aging farmers, conserving natural resources, and a prolonged downturn in the farm economy. But these problems are not inevitable – they are the direct result of policies and programs created through many federal farm bills over many years. The next farm bill creates an opportunity for solutions as farmers, entrepreneurs, and citizens can engage in policy advocacy and steer American agriculture in a new direction. NSAC and its members have developed a comprehensive policy blueprint for taking meaningful steps toward building a sustainable, resilient, and just food and farm system. Join us in learning more about the coming 2018 Farm Bill.

PIEDMONT

Organic No-Till Production & Soil Health

PRESENTER Mark Dempsey, CFSA

Get an in-depth look at organic no-till production methods, with a focus on management, and learn how they relate to soil health. We will start with a wide angle lens looking at organic no-till systems, and zoom in to cover the management of cover crops, nutrients, weeds, and soil health. We will also examine crop selection, hear some success stories, and identify potential pitfalls. Come learn how to reduce tillage and promote soil health on your farm!

Workshop B

Saturday, 9:45 AM – 12:15 PM

EMPIRE A

Forest Farming for Beginners

PRESENTERS Jeanine Davis and Margaret Bloomquist, NC State University

Learn how to generate income from your wooded land without cutting the timber. In this workshop we will cover the basics of forest farming medicinal herbs, ramps, and mushrooms. Marketing, economics, challenges, opportunities, resources, and networks will be described. A hands-on medicinal herb propagation session will be included and everyone will take home a plant or two.

EMPIRE B

How to Create a Realistic Business Plan to Take Your Farm to The Next Level

PRESENTERS Carrie Harvey, Harvey Hills Farm & Vance Granville Community College; Laura Lauffer, NC A&T State University

Explore what it takes to create a realistic and detailed plan to guide the growth or expansion of an existing food or farm business with at least one year in operation. This workshop will highlight key components of business and financial planning and includes hands-on activities, strategy sessions, and connections with lenders and other resources to help participants

generate ideas and leave with the tools and knowledge to grow and expand their business. Beneficial for farmers and other types of agricultural businesses, as well as educators and others who advise these businesses.

EMPIRE C

The Art of Microherding: Below Ground Diversity for Above Ground Productivity & Resiliency

PRESENTER Molly Haviland, Haviland Earth Regeneration

This course is about practical, affordable, and effective ways of integrating the soil food web into your growing system. We will discuss soil food web communities that are suited to your growing system and how you can utilize living and dead plant matter to feed specific soil food web members. Walk away from this session equipped with an incredibly simple, nearly fail proof method of composting that, when cured, is almost guaranteed to contain every soil food web member you need for a rapid soil building process to take place. The soil delight doesn't stop there – recommended prescriptions on how to use finished compost will be offered too.

EMPIRE D

Digging into Wholesale Markets: Keeping the Quality

PRESENTERS Trish Tripp and Tay Fatke, CFSA

Entering wholesale markets is challenging for small-scale growers with minimal on-farm infrastructure. Learn innovative approaches to meet wholesale buyer quality standards. Participants will learn about storage environments, harvest practices, maturity and quality of fresh fruits and vegetables, industry pack-sizes. Hands-on activities include grading vegetables, effective storage for root crops, and produce cooling demonstrations. Dig deep and deliver fresh, high-quality produce every time.

EMPIRE E

Biological Alchemy: Unlocking the Key to Plant Health through Soil Biology

PRESENTER Michael Phillips, Lost Nation Orchard

This lively exploration of soil biology and healthy plant metabolism will rouse every grower to think deeper. How mycorrhizal fungi enhance plant health is absolutely stunning. Nutrients are delivered by means of “fungus-root” synergy. A boost to green immune function helps keep disease at bay. Expansive fungal networks bring resiliency to ecosystems. Soil aggregate formation addresses carbon flow. Yet for the longest time, we have ignored basic soil biology and instead disturbed ecosystems at our own peril. Time to change all that, and fast!

AUDITORIUM

Farm Identified Marketing: Tell Your Farm’s Story

PRESENTER Atina Diffley, Organic Farming Works

Direct or wholesale markets – one of the most effective ways to create market stability and committed relationships is through farm-identified marketing. It isn’t just produce your customers want and need. The opportunity to have a relationship with your farm has a value with a shelf life much longer than fresh food and creates goodwill and committed customers. Learn to tell a compelling story about yourself, your farm, and your products. Develop a brand kit with your unique selling points, logo, color and font palette, tagline, and boiler-plate descriptions and use it consistently.

ROYAL A

Farm Design

PRESENTERS Shawn Jadrnicek, Wild Hope Farm; Aaron Newton, CFSA

Learn how to design a farm for maximum efficiency and increased productivity. Explore the basics of road design, field drainage, and the placement of farm components like greenhouses, produce washing stations, tool sheds, market buildings, composting, equipment sheds, parking, and more.

ROYAL B

Managing Healthy Poultry Flocks

PRESENTER Kevin Ellis, National Center for Appropriate Technology – ATTRA

Recent outbreaks of the avian flu have underscored the need for biosecurity on farms to ensure the health of the flock. Learn about proactive steps you can take to increase biosecurity on your farm by planning ahead of your chicks arrival and through day-to-day management. Topics to be covered in this presentation include biosecurity, setting goals, flock sourcing, equipment, housing designs, and poultry health.

CRYSTAL COAST

Collards: Exploring a Rich Southern Culinary & Garden Tradition

PRESENTERS Ira Wallace, Southern Exposure Seed Exchange; Michael Twitty, Author/Historian/Chef

Collards are part of a rich culinary tradition based in the southeastern United States due to a long cultural history of growing, saving, and eating collards. See and taste the wide variations in color, shape, texture, and flavor that arose over time. Learn how you can help to revive the cultural tradition of growing and saving heirloom collard varieties – to reconnect the cycle of growing and seed saving with the enjoyment of eating collards.

SANDHILLS

Organic Pest Management

PRESENTERS Karen McSwain & Mark Dempsey, CFSA; Richard Boylan, NC Cooperative Extension

Organic pest management is identified as one of the most challenging aspects of organic production. Learn what tools you should have in your pest management toolbox, which ones to use for common pests in the Carolinas, and how to navigate the National Organic Program regulations specific to pest management.

PIEDMONT

The Power of Relationships: Using Networking to Inspire Action

PRESENTERS Abbey Piner, Shorlette Ammons & Gini Knight, Center for Environmental Farming Systems; Jared Cates, CFSA

Networks have been found to be critical in identifying innovative solutions to complex challenges, like the food system. In this session, the Community Food Strategies team will lead participants through an interactive experience to frame the potential of networks. Food policy councils, or food councils, are an example of a network framework that is creating connections around food and agriculture across the Carolinas. We will use this shared interactive process as a base to facilitate a dialogue to learn about food councils and other cross-sector work in the food system. Based on interest and questions from the exercise we may discuss ways local food councils are making an impact on community food systems; ways of organizing and decision making; and/or consider issues and strategies of power and inclusion within the context of policy and decision making. This session will inspire critical thinking and provide a shared experience of how network development is key in solving food systems challenges.

Workshop C

Saturday, 2:45 – 3:45 PM

EMPIRE A

How to Afford Retirement: A Guide for Farmers

PRESENTER Evan Quirk-Garvan, Money With a Mission/
Natural Investments

Yes, farmers can actually retire with confidence! Farmers face insecurity when it comes to financial planning, whether from self-employment challenges, inconsistent seasonal pay, or increasing retirement age, but there are tools to help you plan for this life transition. Evan will discuss some of the basics of retirement planning, including what accounts to use, how to make investment decisions, tax benefits, budgeting, and creating a financial plan.

EMPIRE B

Cultivate High-Dollar Alternative Crops for the Chefs Who Covet Wild Foods

PRESENTER Frank Hyman, Writer/Forager/Instructor/Gardener

High-dollar wild edibles like nettles (\$12/lb), spicebush (\$25/lb), wood sorrel (\$15/lb), milkweed (\$15/lb), and at least a dozen others can be grown like cultivated crops on land not suitable for more common vegetables. Think about it – all our conventional vegetables were wild edibles in the distant past until some crazy proto-agriculturist decided to dig them up and grow them behind her hut. Be that crazy agriculturist! Learn practices, conditions, marketing, and sources in this high-energy program.

EMPIRE C

Practical Tools for the Farm & Garden

PRESENTER Nazirahk Amen, Purple Mountain Organics

From hand tools to tractors and plant protection to harvesting equipment, this lecture will provide an overview of useful tools to help make life easier in the field. As owner of a garden supply company and avid horticulturalist, Nazirahk Amen has over 20 years of experience in growing. Through many aches and pains derived from a belief in the benefits of hard work, he has come to realize working smarter can be a more enduring path. In this lecture he will share his insight on some of the best tools of the trade.

EMPIRE D

Planning and Planting for a Continuous Harvest of Flowers

PRESENTER Cathy Jones, Perry-winkle Farm; Leah Cook, Wild Hare Farm

Recently, cut flower production has become a popular addition to market garden operations and more farmers are making flowers a stand-alone farm venture. This workshop brings together two seasoned growers to discuss field techniques for annual flower production. There will be an emphasis on variety selection and crop scheduling to ensure a continuous supply of stems for floral bouquets.

EMPIRE E

Selling at Farmers' Markets

PRESENTER Ken Dawson, Maple Spring Gardens

Farmers' markets are an excellent place for small farms to sell direct to consumers. With today's markets becoming ever more competitive, what does it take to stand out and be successful? Ken Dawson has 35 years experience marketing produce at farmers' markets and will discuss keys to success, including use of space, presentation, product mix, personnel, customer relations, and more.

AUDITORIUM

Collaborating For Wholesale: The Piedmont Progressive Farmers Group Creates Economic Opportunity for Disadvantaged Farmers

PRESENTERS Ben Paynter & Tahz Walker, Rural Advancement Foundation International; Kent Williamson, Sam Crisp, Michael Graves, Tony Foster, Piedmont Progressive Farmers Group (PPFG)

Since 2015, PPFG has aimed to provide opportunities for disadvantaged farmers to market their produce and farm products at a fair market rate while providing education about farm services. PPFG's mission is "to promote sustainable and diverse farming through education, training, technical assistance, and marketing in order to enhance the overall operation of disadvantaged farmers of the Piedmont region." They are currently a supplier of eggs to Weaver Street Market and have plans to increase and diversify their product offerings to the co-op grocery store. We plan to discuss the group, how they work together to get into wholesale markets, and other aspects of being successful farmers through collaboration.

ROYAL A

Forage Management for the Small Poultry Flock Owner

PRESENTER Dan Campeau, NC State Cooperative Extension

Whether you're a hobby farmer or a farm business, forage management is essential for the pastured small flock owner. This workshop will cover warm and cool season grasses as well as parasite and predator control for your pastured flock. In addition, we will talk about NC egg and meat laws and what you need to know to be compliant.

ROYAL B

Grafted Heirloom Tomatoes in High Tunnels

PRESENTER Gena Moore, CFSA

Wholesale and fresh market sales of tomatoes from high tunnels can be an asset for North and South Carolina farmers. High tunnels offer a protected growing environment that lends many benefits to tomato production. Grafting also has many benefits in tomato production including increased yield and disease resistance. By combining both grafting and high tunnel production, tomato yields can be maximized leading to a greater profit over non-grafted and field production methods. Join Gena to learn more!

CRYSTAL COAST

Preserve the Flavors to Eat Local Year-Round

PRESENTER Kris Reid, Piedmont Culinary Guild

Extend the harvest quickly and easily with canning, dehydrating, and fermenting. This session will provide a general overview of food preservation and vinegar making, as well as basic food safety considerations and necessary equipment needed to preserve any seasonal vegetable or fruit.

SANDHILLS

Blueberry Field Production & Practices

PRESENTER Russ Vollmer, Vollmer Farm

Join 5th generation farmer, Russ Vollmer to learn all about the particulars of blueberry production methods. Russ will focus on field practices including plant varieties, planting methods, pruning, harvesting and more!

Workshop D: Big Ideas

Saturday, 4 – 5 PM

EMPIRE C

Commodity or Gift? Communicating the Meaning of Food

PRESENTER Norman Wirzba, Duke Divinity School

How we think about food shapes our production/consumption systems from top to bottom. This presentation will explain the philosophical and practical significance of narrating food as a gift versus a commodity. It will show how the commodification of food has resulted in the degradation of soil and water, and the plant and animal life that depend upon them. How we treat our lands, farm workers and eaters, are all implicated in the basic philosophical commitments we espouse. Together we will explore what we need if we are to recover an appreciation for food as a gift.

EMPIRE D

Implementing a Global Warming Adaptation & Mitigation Plan for Your Piedmont Farm

PRESENTER Walker Miller, The Happy Berry

This workshop will briefly describe The Happy Berry, a 22-acre small fruit farm where changes from global warming are evident. We will explore specific adaptations being implemented on site including soil, water, temperature, biochar, and crop diversity. Mitigation techniques discussed will address carbon sequestration, reduced natural resource inputs and increased recycling. Results of implementation including effectiveness and monitoring will be discussed. Join Walker to hear successes, failures, and how you can prepare your farm for climate change challenges.

PIEDMONT

Rural as Regional: A Panel Discussion on Food Systems Collaboration in Rural Areas

PRESENTERS Jennifer Layton, Upper Pee Dee Farm and Food Council; Paige Burns, Green Fields Sandhills; Sarah Daniels, Cape Fear Food Council; David Harper, Midlands Food Alliance

We know that food systems are regional by definition. Cities get food from rural farms, and farms get market opportunities from cities and institutions. What lessons can we all learn from a regional perspective and approach to food policy, entrepreneurship, and coalition building? What partnerships are working? What cross-country and rural-urban collaborations have been essential? This panel session aims to share lessons learned and engage the audience to explore food systems work in less population-dense, more land-rich communities and models with a regional approach.

EMPIRE E

Hash, Bog, & Stew: How Carolina Food Defines & Divides Us

PRESENTER Patrick Wagner, Greenville Tech

Hash in South Carolina is not Corned Beef, and not all Southern foods are Carolina Foods. Come learn how to tell the story of our food traditions from North and South Carolina. Learn to appreciate and preserve regional and micro-regional dishes of the Carolinas. As a chef and instructor, Patrick is an expert in the culinary traditions of the Carolinas – come learn a thing or two!

AUDITORIUM

Eliminating Barriers to Scaling Up Family Farms

PRESENTERS Patrick Mateer and Claire McLendon, Seal the Seasons; John Ivey, Guilford County Extension

Looking for ways to search out new markets to diversify your farm and become more profitable? This session will explore the barriers for small and medium farms and ways aggregators can work with growers to build a stronger food system. The workshop will include learnings from Seal the Seasons' frozen local food hub model, as well as experiences from family farmers selling fresh wholesale and fresh direct-to-consumer.

CRYSTAL COAST

The Paradise Garden: Creating Your Own Botanical Garden

PRESENTER Joe Hollis, Mountain Gardens

For the past 45 years, Joe has been developing a 'Paradise Garden' – a botanical garden of useful plants, grown ecologically and arranged ornamentally. This workshop will be a slide show covering the history and present activities at Mountain Gardens with a discussion of the underlying philosophy, principles, and economics for creating a Paradise Garden.

Workshop E

Sunday, 8:30 – 9:30 AM

EMPIRE A

Finding & Navigating Farm Mentorship & Apprenticeship Experiences

PRESENTER Brian Wheat, Lowcountry Local First

Calling established farmers and beginning farmers alike! With more new farmers getting into the industry with limited agricultural experience, it is critically important to team up and support each other for the future of the industry. This session will include an overview of Lowcountry Local First's Growing New Farmers Program, along with an introduction to new and beginning farmer trainings in the Carolinas. The role of the mentor and apprentice in building foundational farm business know-how will be highlighted. We will discuss methods for securing mentorship, potential opportunities and pitfalls of collaboration, and strategies for creating and monitoring manageable goals.

EMPIRE B

Whole Farm Revenue Planning

PRESENTERS Scott Marlow, Rural Advancement Foundation International; Jeff Jandura, Land Loss Prevention Project

There are many tools for tracking whether you are making money on individual crops, but how are you thinking through the financial health of the overall farm and household? This workshop will move beyond production budgets, looking at revenue streams for the whole farm, ways of addressing different risks, and steps you can take to stay in it for the long term. The presenters will cover critical issues gleaned from working with hundreds of farms, both successful and not, and will lead discussion that will help you prioritize what to work on next to grow for the long term.

EMPIRE C

Tapping into the Craft Beer Market: Growing Malting Barley

PRESENTERS Aaron MacLeod, Hartwick College; Sebastian Wolfrum, Epiphany Craft Malt

Malting barley is the soul of beer. Barley must meet strict quality criteria to be acceptable for malt production. Maintaining tight controls on these quality factors in the grain is necessary to ensure good processing efficiency and final product quality in the malthouse and brewery. Learn the principles and practices for growing malting barley for the emerging craft brewing and distilling industry. This workshop will cover best practices for producing and maintaining high quality grains throughout the value chain from the field to the glass, and explore the opportunities and challenges of the re-emerging farm brewing industry.

EMPIRE D

Small-Scale Grain Processing Equipment

PRESENTER Nazirahk Amen, Purple Mountain Organics

Sustainable small-scale farmers grow grains such as oats, rye, wheat, and barley primarily as cover crops due to the lack of on-farm processing equipment. We will review on-farm processing options that allow for the creation of value added grain products straight from the farm. Whether expanding the on-farm diet or diversifying offerings, this discussion will cover

equipment options from hand harvesting and processing, to the latest in small-scale grain processing options for the small farm.

EMPIRE E

Organic Strawberry Production with Low & High Tunnels

PRESENTER Sanjun Gu, NC Agricultural & Technical State University

Out-of-season organic strawberry production can be profitable to small farmers and an important component of local food production systems. This workshop focuses on low tunnel and high tunnel strawberry production, including topics such as microclimate characteristics in tunnels, cultivar choices, winter protection, yield, fruit quality, and tunnel management. The economics of growing out-of-season organic berries and the pros and cons of using low tunnels will also be discussed.

AUDITORIUM

NC Natural Hog Growers Association: A 10-Year Retrospective

PRESENTER Shawn Hatley, The Naked Pig, NC Natural Hog Growers Association

What you might not know is that behind the major meat brands serving up local, pasture raised pork in NC is a group of farmers who have preserved a way of life and continue to sustain independent family farms. This session will highlight market dynamics contributing to this organizational success along with an insider's perspective on lessons learned about partnerships, pastures, and raising tasty, profitable pork.

ROYAL A

Building On-Farm Infrastructure

PRESENTERS Thomas Moore, CFSA; Stephen Nix, Clemson University

This workshop will provide food producers with cost effective strategies for building on-farm post-harvest infrastructure. This includes wash stations, curing rooms, cold storage, and funding opportunities to assist with the cost of building out the infrastructure. GAP certification and organic certification standards will also be addressed.

ROYAL B

Exotic Roots: Cultivation, Propagation & Handling

PRESENTER John Warren, Spade and Clover Gardens

In this session, unconventional crop guru John Warren will go over everything related to growing, propagating, and storing ginger, turmeric, galangal, and taro in the Carolinas. If that wasn't enough to whet your unusual appetite, he will also touch on growing jicama and sunchokes.

CRYSTAL COAST

Cooking Up Local Mushrooms

PRESENTERS Laura Stewart, Haw River Mushrooms; Angelina Koulizakis-Battiste, Angelina's Kitchen

Chef Angelina Kay and mushroom farmer Laura Stewart partner up for this mushroom culinary experience. Get a virtual tour of the Haw River Mushroom Farm, learn about the wide culinary and nutritional/medicinal range of mushrooms, and taste several dishes cooked up by Chef Angelina. Mushroom recipes will feature lion's mane and several varieties of oyster mushroom. We'll include the recipes and share our methods of processing mushrooms for use in later cooking.

SANDHILLS

Curbing Climate Change & Promoting Community through Soil Regeneration

PRESENTER Preston Peck and Chuck McNair, Toxic Free NC

Human-induced climate change is one of our society's biggest threats with current agricultural practices being a major contributor. This workshop will examine how protecting our soil

through regenerative agricultural practices can help to sequester carbon in our atmosphere, encourage long-term soil health for better crop yield, and aid the transition to a more sustainable food system. Through a theory called Organics 3.0, learn how we can both meet the goals set forth by USDA Organic Standards and consider farming as a way to promote sustainable community development and overall environmental health.

PIEDMONT

Caprine Health Management

PRESENTER Allen Cannedy, NCSU Vet School, Small Ruminant and Camelid Mobile Veterinary Services

This program will educate goat owners on basic health care needs for caprine raised in NC. It will focus on all aspects of the common goat diseases that are infectious to other goats and humans, including recognition, prevention, and treatment.

Workshop F

Sunday, 10 AM – 12:30 PM

EMPIRE A

Incubator Farm Programs Panel

MODERATORS Aaron Newton and Mary Beth Miller, CFSA

PANEL Dylan Alexander, Lomax Incubator Farm/Alexander Acres; Mike Lanier; Plant @ Breeze Farm Enterprise Incubator/NC Cooperative Extension; Joe Tedrow, Plant @ Breeze Farm Enterprise Incubator/Split Acre Farm; Chris Link, Southern Appalachian Highland Conservancy Incubator Farm; William Salley, Southern Appalachian Highland Conservancy Incubator Farm/Headwaters Market Garden

Incubator Farm Projects (IFPs) offer affordable access to land and equipment for new and beginning farmers who are just starting their farming careers. This session will feature three NC IFPs with representative staff and participants from each project. Join us to learn more about how they operate and what it's like to participate on an Incubator Farm.

EMPIRE B

Farm Financing Panel

MODERATORS Thomas Moore, CFSA; Carol Peppe Hewitt, Slow Money NC

PANEL Scott Marlow, Rural Advancement Foundation International; Mary Jane Bartlet, Little River Eco Farm; Ward and Smith, P.A.; The Conservation Fund; Jillian and Ross Mickens, Open Door Farm; Bobby Outlaw, Premier Cakes; Carolina Small Business Development Fund; Carolina Farm Credit

This session will explore a wide range of strategies that farmers and food producers have used to finance their operations. A panel of financial service providers from across NC, moderated by Thomas Moore, will offer an overview of both conventional and unconventional financing options. Carol Peppe Hewitt will facilitate an interactive workshop with the

panelists, farmers, and food business owners who have worked their way through the various options to secure financing for their farm/food operations, and the workshop attendees. Come listen, learn, ask questions, and share your own experience financing your farm/food business or organization.

EMPIRE C

Growing Great Farm Team Members

PRESENTERS Nikki Seibert Kelley, Wit Meets Grit; Noah Ranells, Fickle Creek Farm/Farm Better Now

Whether your farm uses temporary part-time help, apprentices, or long term full-time staff, employee training and management play an important role in enterprise cash flow and overall farm profitability. Learn about techniques and resources available to help farmers become good teachers and better managers and to help staff become safe and efficient workers. This session will explore how to find the right fit of workers, identify what work activities help farmers succeed, dig into the reality of hosting apprentices, and discuss the educational opportunities for all levels of farm labor and management – even on small farms with limited resources.

EMPIRE D

Mushrooms, Molds & Mycorrhizae

PRESENTER Tradd Cotter, Mushroom Mountain

Join Tradd for an in-depth exploration of how to use mushroom cultures and spores to improve soil conditions and perform mycoremediation of contaminated soil and water. We will explore how to cultivate edible and medicinal mushrooms, how edible mushrooms can be spawned into straw bale gardens, intercropping plants and mushrooms, utilizing mycorrhizae, and vermicomposting with mushrooms in this clever twist to traditional raised gardening techniques.

EMPIRE E

Pragmatic Urban Permaculture Strategies

PRESENTER Zev Friedman, Living Systems Design

A deep dive into permaculture principles and strategies for re-designing your own agro-ecological habitats, with an emphasis on you identifying next steps for your own projects. We'll focus on small to mid-scale systems, touch on numerous permaculture techniques that integrate buildings, energy systems, gardening, forest agriculture, animals and fungi into whole systems, explore collaborative strategies that create community and take better care of land-based systems than isolated land managers/homesteaders can do alone, do some brief exercises to find ways to apply these ideas in your life, and have some time for questions and discussion.

AUDITORIUM

Letting Your Cows Do the Work: Managing Intensive Rotational Grazing for Dairy & Beef Farmers

MODERATORS Gerry Cohn, CROPP Cooperative/Organic Valley; Matt Poore, NCSU

PANEL Charlie Payne, Dairy Farmer; Johnny Rogers, Rogers Cattle Company/Amazing Grazing

Expert graziers Charlie Payne (dairy) and Johnny Rogers (beef) give their tips about how to get the most out of your pastures through soil fertility, species selection, herd management, paddock design, and moveable fencing. Come hear ideas and share your experience about year round grazing rotations. Which annuals and perennials work best across the Carolinas? Reduce your feed bills, improve your herd health, and increase your bottom line with a scientific and intensive approach to grazing your ruminants

ROYAL A

Year Round Hoop House Production

PRESENTER Pam Dawling, Twin Oaks Community

Do you want to know how to grow varied and plentiful winter greens for cooking and salads, turnips, radishes, and scallions? What about how to get continuous harvests and maximize use of this valuable space, including transplanting indoors from outdoors in the fall? Join author, Pam Dawling, in this workshop that will cover the basics of nutrient management, transplant production, summer hoophouse management for temperature, pests, or disease, suitable crops for high heat, cooling techniques, and soil and pest control. Pam will also go over non-traditional uses of hoop houses such as seed drying and storage.

ROYAL B

Composting: On-Farm Residuals Management

PRESENTER Brian Rosa, BE New Organic World, LLC

What is the best method of composting on your farm? This workshop will go over the basic tools and processes to manage on-farm organic residuals (manure, crop, spent hay) into a soil amendment. Expert Brian Rosa will cover the best technologies, equipment, and processes that will help your farm compost. Topics to be discussed include thermophilic (hot) composting, vermi-composting, mortality composting, residual management, and what is good compost.

CRYSTAL COAST

Making Good Bread: Growing, Milling & Baking for Artisanal Breads

PRESENTERS Jennifer Lapidus, Carolina Ground; Brian Chatham, High Mountain Farms; Jon McDonald, Weaver Street Market

This workshop merges expertise in the three major aspects of food grade grain yield – from grain grower to miller to baker. This discussion will outline the challenges and rewards of Southern seed-to-loaf production.

#SAC17



Extend the conversation! Tweet, Facebook, and Instagram your conference photos and musings, and use our event hashtag #SAC17 to connect with fellow attendees.

SANDHILLS

What To Do If The FSMA Police Show Up

PRESENTERS Roland McReynolds and Trish Tripp, CFSA

As the Food Safety Modernization Act (FSMA) takes effect, government inspectors will be on the lookout for farms and businesses subject to the law. Learn what to do – and what not to do – if one shows up at your door or farm gate, how to communicate with the inspector, and how to prove if you are exempt.

PIEDMONT

Why Does Organic Seed Matter & What Regulatory Changes Are Upon Us?

MODERATOR Kiki Hubbard, Organic Seed Alliance

PANEL Adrienne Shelton, Vitalis Organic Seed; Beth Rota, Quality Certification Services; Jane Saiers, RambleRill Farm

The organic seed trade was nearly nonexistent when the National Organic Program (NOP) was established in 2002. Though we've made much progress in increasing the availability of organic seed for US growers, we still have a long way to go to fully meet the diverse and regional needs of all operations, especially in the Southeast, where growers in this region face high pest and disease pressures and variable climates. This workshop will give participants an overview of current seed policy discussions within the National Organic Standards Board (NOSB) and broader organic community, including a 2017 NOSB proposal to update the organic seed regulation and strengthen guidance for certifiers. This workshop will include a panel discussion that addresses the most common organic seed concerns head-on, while providing encouraging updates on efforts to build a resilient seed system.

Speakers

Dylan Alexander grew up a backyard hobby gardener in Charlotte, NC. His conversion to farmer was born from an interest in the healing abilities of produce – particularly home-grown or local produce. Alexander Acres was created as a way to share knowledge and benefits of fresh organic fruits and vegetables. Dylan and his wife are part of the Elma C. Lomax incubator farm, growing certified organic produce. They recently purchased 14 acres in Rockwell, NC to be the permanent home of Alexander Acres.

Farmer, Alexander Acres
DYLAN@ALEXANDERACRES.COM

Nazirahk Amen, ND, L.Ac. is a homeopath, naturopathic physician, and oriental medicine practitioner for over 15 years in the Washington DC Metro area and resides in Takoma Park, MD. In addition to a busy medical practice, he manages about 5 acres of orchard and vegetable production. He is the owner of Purple Mountain Organics which offers fine quality tools, growing supplies, and sustainable ag services. Dr. Amen is first and foremost a spiritual adherent practicing and refining harmonious living skills for himself and the greater community and is excited to share information and skills gained from this journey.

Owner, Purple Mountain Organics
INFO@PURPLETOOLS.NET

Shorlette Ammons is an Eastern NC native who comes from a long lineage of farmworkers, cooks and storytellers. She now works at NC A&T State University as Community Food Systems Outreach Coordinator with the Center for Environmental Farming Systems, where she leads an initiative to address root causes of food insecurity thru the lens of structural racism. Shorlette is a former children's librarian with a master's in library science from NC Central University, who has developed her community engagement experience by engaging and working closely with various community-based food systems projects.

Community Food Systems Outreach
Coordinator, Center for Environmental
Farming Systems
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Mary Jane Bartlett is co-owner and farmer, along with John Bartlett, at Little River Eco Farm located on the Upper Little River in Erwin, Harnett County NC. They specialize in grassfed beef shares and pasture-raised pork shares delivered directly to customers in central NC. Their farm raises livestock based on principles of sustainable agriculture and high animal welfare.

Little River Eco Farm
LITTLERIVERECOFARM@GMAIL.COM

Patryk Battle has a long-held dietary/health plan of eating at least one serving of greens every day. To that end, he has been exploring the realm of summer greens for decades. He uses his extensive background in foodservice to ensure that he can not only grow and harvest abundant crops of greens in the heat of summer but also bring them to the table in the forms that satisfy and delight.

Director, Living Web Farms
PAT@LIVINGWEBFARMS.COM

Thomas A Beckett has for most of his career worked as an attorney serving the needs of small and startup businesses. He also provides business & legal education and guidance to cooperatives throughout NC and the South. He has completed and is certified by the Cooperation Works! Cooperative Business Development Training Program. Beckett is also certified to present the FastTrac TechVenture program, the Kauffman Foundation's entrepreneurial training curriculum. He has significant experience working with agriculture enterprises in the region, including cooperatives, quasi-cooperatives, and nonprofits as well as working farmers. He is currently on the Board of Directors of Shared Capital Cooperative Development Fund. He received a BA from Duke University, earned his law degree, and later an MBA at UNC.

Carolina Common Enterprise
THOMAS@COMMONENTERPRISE.COOP

Margaret Bloomquist is a research assistant with the Department of Horticultural Science, NC State University, at the Mountain Horticultural Crops Research and Extension Center in Mills River. She has been working in Dr. Jeanine Davis' Alternative Crops and Organics Program for five years, primarily with medicinal herbs, organic vegetables, the Eastern broccoli project, and other specialty crops. Margaret received a BSc in sustainable agriculture and rural community development from the University of British Columbia and University of Minnesota; a master's certificate in rural development and project management from Norwegian University of Life Sciences and Makerere University. She is constantly continuing education and wisdom through her research positions and personal interests, including topics in soil ecology, plant medicine, marketing, regulations, organic agriculture, homeopathy, communication, education, and more.

Research Assistant,
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Becky Bowen, J.D. is the Program Manager of CultivateNC, a new program in community economic development at the NC Cooperative Extension Service at NC State University. She is a (recovering) attorney licensed in NC, North Dakota, and Minnesota and also is the co-founder of Carolina Common Enterprise, a non-profit development center that serves rural and under-served communities statewide that are seeking to develop cooperative and mutually-owned enterprises. She currently serves on CCE's Board of Directors. Becky has extensive experience in low-resourced community development and has facilitated USDA's Stronger Economies Together economic development initiative in four multi-county regions in NC. She chairs the Economic Impacts Workgroup of NC Cooperative Extension's Local Foods Program Team. She supports the concept of "collaborative farming" as a means to strengthen small-scale agriculture and celebrates the growing interest in the cooperative economy.

Extension Program Manager, NCSU
BECKY_BOWEN@NCSTU.EDU

Richard Boylan has worked as an Area Extension Agent with growers in the area of the New River Headwaters (primarily Ashe and Watauga Counties) to grow opportunities for diversified and sustainable agriculture since 2001. He focuses on one-on-one work with local farmers to begin or expand organic vegetable production, low-input fruit production, gourmet mushroom cultivation, medicinal-herb production, and other innovative cropping and marketing strategies. Prior to beginning work with NC Cooperative Extension, Richard earned a BS in Environmental Science from Antioch College, and an MS in Environmental Science from the State University of New York, College of Environmental Science and Forestry in 1997, and a Permaculture Design Certificate from Island Mountain Institute in 1999. He led the 1994 Antioch College Environmental Field Program and worked as Project Coordinator for Ocean Arks International from 1997-1998, and managed the 220 acre edible/medicinal/wild/Permaculture landscape of Heartwood Institute from 1999-2000. He presently lives and farms in Todd, NC.

Area Extension Agent,
NC Cooperative Extension
RJBOYLAN@NCSTU.EDU

Fred Broadwell leads Local Organic Y'All, an independent effort to increase the buying and selling of locally-grown organic foods by mainstream food retailers and wholesalers. He is the former Education Director at CFSA and is based in Durham.

Director, Local Organic Y'all
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Paige Burns graduated from NCSU in 1986 with a BA in History and in 1995 with a BS in Horticulture. After raising two young children and working in the landscaping industry for a number of years, she became an Agriculture Agent for Richmond County Cooperative Extension in 2007, working in the areas of commercial and consumer horticulture. Her work focuses on sustainable agriculture, specialty crop production, food safety, and local food system development. Her current projects include working with the start-up of the Sandhills AGInnovation Center, a regional food hub, and breaking ground on her own small farm.

NC Cooperative Extension,
Green Fields Sandhills
PAIGE_BURNS@NCSU.EDU

Dan Campeau graduated from MSU with a dual degree in Animal Husbandry and Poultry Science. He continued his poultry work with Perdue Farms as Primary Breeder for their Hatchery in Halifax and Norlina. Since 1988 he has worked with NCSU Cooperative Extension as a Livestock Agent. He focused on cattle, sheep, goats, horses, poultry, forages, etc. before getting a master's in ag and extension education with a minor in poultry science from NCSU. He now works as an Area Specialized Agent in Poultry, targeting Youth, Small Flock producers, and Commercial Poultry Industry including Servicemen and Growers.

Area Specialized Poultry Agent,
NC State Cooperative Extension
DAN.CAMPEAU@CHATHAMNC.ORG

Dr. Allen L. Cannedy earned a Doctorate of Veterinary Medicine from Tuskegee University College of Veterinary Medicine. He did a Rotating Large Animal Internship at the University of Tennessee College of Veterinary Medicine and a Ruminant Production Medicine Residency at NC State University – College of Veterinary Medicine (NCSU-CVM). Dr. Cannedy was a ruminant group faculty member at NCSU-CVM as a Clinical Assistant Professor from 1997 to 2000, until he became the Director of Diversity and Multicultural Affairs for the College of Veterinary Medicine. His primary duty as the veterinary college diversity director is to promote veterinary professional careers to underrepresented minority groups. Dr. Cannedy also owns and operates the small ruminant and camelid mobile veterinary private practice that specializes in care for llamas, alpacas, goats, and sheep.

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Veterinary Services
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Jared Cates holds a master's in social work from UNC-Chapel Hill and has worked in nonprofit organizations in NC for over a decade. His work on the Carolina Farm Stewardship Association Policy Team focuses on connecting, organizing, and mobilizing community members around critical public policy issues across the Carolinas. Jared also works to support the growing network of food policy councils in the region through his work on the Community Food Strategies Team. Through both of these roles, his work focuses on raising the visibility of local farm and food issues and in supporting communities in advocating for fair farm and food policies. Jared lives in Hillsborough, NC where he is an active gardener and poultry parent.

Community Mobilizer, CFSA
JARED@CAROLINAFARMSTEWARDS.ORG

Brian Chatham's diversified farming operations cover 950 acres across more than 35 locations. He employs no-till and cover crops to build soil health and fertility for crops like barley, red fife wheat, flint corn, and conventional corn and soybeans. Wildlife habitat is consistent along field margins, field median buffers and riparian buffers. Brian's niche grain markets include organic and organic transition production for grist mills, local bakeries, distilleries and brewers. He also sells to conventional larger scale markets such as local poultry feed mills that pay a premium for corn and soybeans. Pumpkins, winter squash, gourds and Indian corn are the base for brisk direct-to-consumer fall sales at a roadside stand. He operates in 5 farmers markets and services 10 local daycare centers with fresh, local produce. His fresh produce can be found in numerous restaurants and bakeries throughout the area.

Farmer, High Mountain Farms
HIGHMOUNTAINFARMS@GMAIL.COM

Lea Clayton is a Community Herbalist and a NC licensed bodywork and massage therapist with a private practice in Saxapahaw, NC, since 2004. As a community herbalist she both consults individually with folks and offers group classes in botanical medicine. She grows and wildcrafts herbs, makes medicine and maintains a small (but awesome!) apothecary at RiverSong Farm, her home in Saxapahaw. She also owns and operates GreenHeart Community Supported Apothecary (CSA) for Children and Families. It is her joy and honor to connect others with healing plants, our green allies.

Owner/Herbalist, GreenHeart Community
Supported Apothecary
LEACLAYTON@EARTHLINK.NET

Gerry Cohn is the Southeast Regional Pool Manager with CROPP Cooperative/Organic Valley, the largest organic farmer-owned cooperative in North America. He lives in Durham and serves as the primary liaison between CROPP and the 25 farmer members in the Southeast, providing technical assistance in grazing and forages, milk production, animal health, and business planning issues.

Southeast Region Pool Manager, CROPP
Cooperative / Organic Valley
GERRY.COHN@ORGANICVALLEY.COOP

Leah Cook and Mark Thomas own and run Wild Hare Farm in Cedar Grove, NC. They produce a wide assortment of flowers January through October including daffodils, hyacinths, tulips, peonies, lilies, sunflowers, tuberose, celosia, glads, and more! Their flowers are available at the Carrboro Farmers' Market, Hillsborough and Southern Village Weaver Street Markets, and Pine State Flowers. Leah has presented on cut flower production around the southeast. She is active with the Association of Specialty Cut Flower Growers and served many years on the board for the Carrboro Farmers' Market.

Owner/Farmer, Wild Hare Farm
LSCOOK@EARTHLINK.NET

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 twenty-three 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.

Author/Owner/Mycologist, Organic
Mushroom Farming and Mycoremediation/
Mushroom Mountain
MYCELIUMTRADD@GMAIL.COM

Sam Crisp, graduated from NCA&T State University and is a retired supplier quality engineer from Diebold Inc. whose specialization was quality system auditing lean manufacturing. He is also an Army veteran.

Vice-president, Piedmont Progressive
Farmers Group

Sarah Daniels is the Executive Director of Feast Down East, a nonprofit organization that works to grow the local food system of southeastern NC. She holds a Master of Public Administration in Nonprofit Management and a bachelor's degree in political science from UNC Wilmington, as well as a bachelor's degree in music performance from the University of Georgia. Outside of work, Sarah can be found working in her home vegetable garden, doing Muay Thai kickboxing, or performing as a classical violist.

Executive Director, Cape Fear Food Council
DANIELSS@UNCW.EDU

Dr. Jeanine Davis is an associate professor and extension specialist in the Department of Horticultural Science at NCSU. She is located at the Mountain Horticultural Crops Research and Extension near Asheville. For over 25 years, her program has helped farmers improve the profitability of their farms by growing new crops, transitioning to organic agriculture, and adopting more sustainable practices. Subjects of her research include ginseng, ramps, hops, truffles, medicinal herbs, stevia, garlic, organic vegetables, industrial hemp, and biodynamics, to name just a few. She has published over 120 peer reviewed publications and given over 500 invited presentations in the US, Canada, and Chile. She is also the lead author on the book *Growing and Marketing Ginseng, Goldenseal and Other Woodland Medicinals*. She is a founding board member of the Organic Growers School and an advisor for the NC Herb Association, the NC Tomato Growers Association, and the NC Natural Products Association.

Associate Professor
& Extension Specialist, NCSU
JEANINE_DAVIS@NC.SU.EDU

Pam Dawling is the author of *Sustainable Market Farming: Intensive Vegetable Production on a Few Acres*. She is also a contributing editor with *Growing for Market* magazine. An avid vegetable grower for over 40 years, she has lived at Twin Oaks Community in central VA for 25 years, growing vegetables and berries for 100 people on 3.5 acres, and providing training for members in sustainable vegetable production.

Farmer, Twin Oaks Community
PAM@TWINOAKS.ORG

Ken Dawson, his wife, Libby Outlaw, and daughter, Sunshine Dawson, own and operate Maple Spring Gardens in Cedar Grove, NC. Ken has grown vegetables by organic methods since 1972 and farmed full time since 1984. In addition to selling at farmers' markets, Maple Spring Gardens has a 150+ member CSA. They produce a wide range of vegetables, small fruits, and culinary and medicinal herbs, both in the field and in greenhouse.

Owner/Farmer, Maple Spring Gardens
MAPLE.SPRING.GARDENS@GMAIL.COM

Sunshine Dawson is a trained Skin Care Specialist, Yoga Instructor, Massage Therapist, Herbalist and avid believer of Natural Healing. Through her company, Blissful Sunshine Botanicals, she sells an extensive line of natural products that she makes. For 3 years, she volunteered at the Sonoma County Herb Exchange, a non-profit collective of medicinal plant growers. As her knowledge of plants grows, she continues to provide more of the herbs she uses in her products. She now grows a large variety of medicinal plants on her family farm, in Cedar Grove, NC.

Owner, Blissful Sunshine Botanicals
BLISSFULSUNSHINE@GMAIL.COM

Mark Dempsey is CFSA's Farm Services Coordinator, working with farmers to help them transition to organic production and implement conservation practices on-farm. Mark worked for years as a researcher studying soil microbiology, organic no-till, and weed management, and is happy to now serve farmers more directly at CFSA.

Farm Services Coordinator, CFSA
MARK@CAROLINAFARMSTEWARDS.ORG

Suzanna Denison is the director of the Western North Carolina (WNC) FarmLink program, which is a partnership facilitating successful relationships between farmers looking for land to farm, and land owners aspiring to keep their farm and forest land in agriculture. In partnership with NC FarmLink, WNC FarmLink maintains databases of both available farmland and farmers looking for land and works with landowners and farmers to ensure an appropriate and lasting match is made.

WNC FarmLink Director/Dept of
Horticultural Science, NCSU
INFO@WNCFARMLINK.ORG

Atina Duffley is an organic farmer-educator, activist, and author of the 2013 Minnesota Book Award winner, *Turn Here Sweet Corn: Organic Farming Works* – a memoir based on Atina's life running the Gardens of Eagan organic vegetable farm. Her advocacy has addressed the pressures of suburban development, and she successfully led a legal and citizen campaign against the notorious polluters, Koch Industries, to create an Organic Mitigation Plan for organic farms in Minnesota.

Organic Farmer/Activist/Public
Speaker/Author
ATINA@ORGANICFARMINGWORKS.COM

Rebecca Dunning is a research assistant professor at the Center for Environmental Farming Systems and specializes in the social and economic aspects of food systems and food supply chains. She manages the NC Growing Together project, a 5-year, USDA-funded initiative to link small and mid-scale producers of produce, meat, dairy, and seafood into grocery and food service supply chains, and is PI and project manager on UFood, a 2-year initiative to integrate local food and agriculture into university campus communities. Rebecca also works with FoodLINC, a new USDA value chain coordination initiative. Local food value chains are about building value in dollars and cents while preserving environmental and social values.

NCSU Research Assistant Professor,
Social and Economic Research and
Evaluation, Project and Research Director,
NC Growing Together
REBECCA_DUNNING@NC.SU.EDU

Kevin Ellis is a sustainable agriculture specialist for the National Center for Appropriate Technology who has written and revised publications covering a variety of topics concerning sustainable and organic poultry production. His focus is on the ATTRA program which provides free technical assistance to farmers across the United States. He has given presentations and worked on projects to directly support the needs of farmers in Iowa and Texas. Kevin holds a BS degree in Poultry Science from Texas A&M University and has successfully completed the organic livestock inspector training through the International Organic Inspectors Association.

Sustainable Agriculture Specialist, National
Center for Appropriate Technology – ATTRA
KEVINE@NCAT.ORG

Tay Fatke was born and raised outside of Milwaukee, WI, before moving around the state working on multiple organic farms. He holds associates degrees in Sustainable Food and Agriculture Systems and Business Management-Entrepreneurship. He is currently attending UW-Stout online to receive his BS in Business Management. Tay worked as a GAP auditor and educator for a produce cooperative in Southwest Wisconsin before joining CFSA.

Local Produce Safety Coordinator, CFSA
TAY@CAROLINAFARMSTEWARDS.ORG

Tony Foster is a Retired Lieutenant Colonel and paratrooper assigned to the 18th Airborne Corp at Fort Bragg, NC. Tony holds a BS and MS degree from NC Agricultural and Technical State University.

Secretary, Piedmont Progressive
Farmers Group

Zev Friedman is a milpa farmer and resident of Earthaven Ecovillage, and works as a leading permaculture designer, researcher, educator, and writer in Western NC. He grew up in a patch of kudzu in Sylva, NC, and received his BS in Human Ecology from UNC-Asheville. Zev specializes in hands-on, in-depth education in permaculture and earthskills and has been collaborating on residential and community-based professional design and installation throughout Western NC since 2006.

Co-director, Permaculture in Action, Living
Systems Design
ZEVKUDZU@GMAIL.COM

Davon Goodwin, co-founded the multiple-farm community CSA Sandhills Farm to Table Cooperative with Fenton Wilkinson, and continues on there as the Produce Manager. In addition, she writes a monthly produce column for PineStraw Magazine, is an award-winning painter and author, and hiked the entire Appalachian Trail in 2003. Cooking with fresh, whole food remains a passion.

Co-founder, OTL Farm/Sandhills Farm to
Table Cooperative
DAVONG@SANDHILLSAG.COM

Michael Graves is a retired cigarette manufacturer, community development planner and financier. He is presently a chicken and cattle farmer. He graduated from Appalachian State University and holds a MS degree from Virginia Commonwealth University.

Treasurer, Piedmont Progressive
Farmers Group

Rock Gremillion is a young farmer raising pigs and goats on leased land outside of Asheville in Western NC. He got into sustainable agriculture in his last year of college, and after graduating from the University of Missouri with degrees in Business and History, worked on small farms in TX, AR, OK, and MO. Prior to moving to Asheville he managed a 300 acre cattle farm in Southern MO for two and a half years. His farm's mission is to produce high quality food for people of all walks of life.

Rock Gremillion, Farmer, Gremillion Farm
GREMILLIONR@GMAIL.COM

Dr. Sanjun Gu is the Extension Horticulture Specialist and SARE Coordinator at the Cooperative Extension Program of NCA&T State University. He conducts demonstration and applied research projects related to sustainable agriculture with a focus on season extension using high tunnels. He currently works with winter greens, tomato, cucumber, eggplant, ginger, strawberry, goldenseal, and black cohosh.

Extension Specialist-Horticulture,
NC Agricultural and Technical State
University (NCA&T)
SGU@NCAT.EDU

Sarah Hackney works with NSAC's member organizations and allies to empower and mobilize grassroots food and farm voices nationwide. She staffs NSAC's Grassroots Council and facilitates its work developing grassroots advocacy campaigns. Raised in rural Florida, her prior work has included community-led efforts to improve small farm viability, increase fresh food access, and build leadership in rural communities in the Pacific Northwest. She holds a BA in Environmental Studies from Dartmouth College.

Grassroots Director, National Sustainable
Agriculture Coalition
SHACKNEY@SUSTAINABLEAGRICULTURE.NET

David Harper has more than 25 years' experience in land conservation and farmland preservation in PA, NC, SC, and FL. He has raised more than \$7 million toward conservation, food and farming projects, working with landowners and land trusts to preserve more than 7,000 acres of farm and forest land. David's work increasingly focuses on expanding the role of land trusts in supporting vibrant local food systems by providing secure, affordable farmland access for beginning farmers. He serves on the Midlands Food Alliance in Columbia, SC. He and his wife Caroline grow indigo and produce indigo dye in the Lowcountry.

Midlands Food Alliance
PDLT@PEEDEELANDTRUST.ORG

Nick Harper provides consulting and design services through BODHI Land and Design, LLC – a collective focused on integrating regenerative-based agriculture with engineering, architecture, and land development. Nick spent most of his career as a city forester in Missouri before returning to NC to take over management of a 500 acre grass-fed cattle farm in the process of transitioning into more of an agroforestry model.

Nick Harper, Consultant/Farm Manager,
BODHI Land and Design/Braeburn Farm
NICKALLENHARPER@GMAIL.COM

Carrie Harvey has been the owner of Harvey Hills Farm, LLC since 2012. She attends East Carolina University where she is working towards a bachelor's degree in business education. Carrie works as a contractor for the Small Business Center at Vance Granville Community College where she has been instructing the NC Real Agricultural Entrepreneurship Seminar since 2014. She sits on the Advisory Board for the Vance County Regional Farmers Market and also sits on the Advisory Committee for the Small Business Center at VGCC. She has also been the Granville County Cattlemen's Association Secretary since 2015. Carrie resides in Oxford, NC.

NC Real Instructor, NC REAL Agricultural
Entrepreneurship, Harvey Hills Farm
& Vance Granville Community College
CARRIE@HARVEYHILLSFARM.COM

Shawn Hatley serves as the NCNHGA Secretary and first joined the coop as a producer member in 2013. Shawn raises hogs, sheep and cattle on his family farm in Stanly County, NC. Originally started by his great grandparents, the family farm is an ongoing experiment to demonstrate profitable livestock production for niche meat markets. Shawn and his wife also started and co-own The Naked Pig Meat Co. & Farm Store.

Co-Owner, Secretary, The Naked Pig,
NC Natural Hog Growers Association
SAHATLEY1121@GMAIL.COM

Molly C. Haviland is the founder of HER, a soil building company. In 2012, she gained her BS in Sustainable Living with a focus in The Living Soil. Under the mentorship of Dr. Elaine Ingham since 2010, Molly has been working with farmers, graziers and compost operations across the globe in engaging regenerative soil practices. She is one of a handful of Certified Soil Life Consultants in the world. Her specialties include training her students to 1) identify soil food web organisms in soils and soil building products through easy and affordable microscope methods, 2) create local soil building products such as living Composts, Compost Extracts and Compost Teas, and 3) successfully integrate living soil products into growing systems. The primary goals of HER are to build living soil as quickly as possible, grow nutrient dense crops, and train people to do this for themselves.

Microherder, Haviland Earth
Regeneration, LLC (HER)
MOLLYCHAVILAND@GMAIL.COM

Carol Peppe Hewitt co-founded Slow Money NC in 2010, a statewide network of several hundred supporters of local farms & food who have helped finance over 100 sustainable farmers and other food 'agri-preneurs' throughout NC. In 2017, Slow Money NC launched SOIL NC, a revolving loan fund that is financed by charitable donations. In July 2017 the SOIL Fund made farm finance history, making zero% interest loans to four local food businesses in NC. Carol owns a business in Pittsboro, NC, together with her husband and renowned potter, Mark Hewitt. She is the author of *Financing Our Foodshed*, *Growing Local Food with Slow Money*, and a pioneer in community finance. Her straight talk about money and the imperative to get our money flowing into our local communities – most importantly into local food – is disarming and helpful, both pragmatic and inspiring.

Co-founder, Slow Money NC
FOFSLOWMONEY@GMAIL.COM

Joe Hollis has been developing a botanic garden of useful plants (a permacultural "Paradise Garden") on 3 acres in Yancey County, NC, for over 40 years. Mountain Gardens incorporates an herb shop, apothecary, nursery and seed business, along with native and oriental medicinal herbs, perennial food plants, and useful weeds. Since 1980, Hollis has lectured, consulted, and taught workshops in medicinal herb identification, cultivation and processing at Mountain Gardens and at various colleges and conferences in NC. He also teaches 5-8 apprentices annually. The gardens are regularly toured by university and herb school classes. Joe has been an instructor at Daoist Traditions in Asheville, NC, since the school's founding in 2006, teaching classes in Medical Botany and Herbal Preparations, as well as supervising the students.

Grower, Mountain Gardens
JOEHOLLISHERBS@GMAIL.COM

Kiki Hubbard is the director of advocacy and communications for Organic Seed Alliance. Kiki's worked on seed policy issues in the areas of antitrust, biotechnology, intellectual property, and organic regulation for 15 years. She currently leads efforts to promote policies and actions that support organic seed systems, including managing OSA's State of Organic Seed project. Kiki lives in Missoula, MT, with her husband and son.

Director of Advocacy & Communications,
Organic Seed Alliance
KRISTINA@SEEDALLIANCE.ORG

Frank Hyman cultivates over a dozen wild edibles for his table. He has a BS in horticulture and design from NCSU where he studied under permaculturist Will Hooker and the late, great Dr. JC Raulston. Frank was an IPM scout and an organic farmer in the 80's. He has foraged wild edibles with pros in seven states and six countries and makes \$200/hour selling wild mushrooms to chefs. He writes the Feral Feast column in Paleo magazine, the Coop Builder column in Chickens magazine, the Container Clever column in Horticulture magazine and wrote the Green Thumb column for Urban Farm and Hobby Farm magazine for seven years. He teaches classes on these topics and more. His book on trouble-free chicken-keeping will be published by Storey Publishing in December 2018.

Cottage Garden Landscaping
FRANKHYMAN@LIBERATEDGARDENER.NET

John Ivey is an Agriculture Agent with NC Cooperative Extension in Guilford County. He focuses on farm production: fruits, vegetables, and commodities; both field and greenhouse; conventional and organic, but focuses on sustainable and organic practices. His passion for agriculture and local foods can be seen through his involvement with The Guilford Food Council, Community Hunger Task Force, Voluntary Agricultural District Board, Farm Bureau Board, and the many other community action groups he is involved with. He recently helped to open the area's first low-risk, shared-use kitchen at the Guilford County Extension office. They are focusing on building culinary entrepreneurs through the production of jams, jellies, breads, cakes, pies, spices, and more.

Agriculture Agent, Guilford County Extension
JOHN_IVEY@NCSU.EDU

Shawn Jadrnicek has nourished his interest in sustainability through work as an organic farmer, nursery grower, extension agent, arborist, and landscaper, and as the manager of Clemson University's Student Organic Farm. From his earliest permaculture experiments with no-till farming in the Santa Cruz Mountains of CA to his highly functional bio-integrated designs in the Southeast, Shawn has learned how to cultivate food in a variety of climates and landscapes. He shares his creative solutions through teaching, consulting, and design work and now manages Wild Hope Farm in Chester, SC.

Farm Manager, Wild Hope Farm
SJADRNICKEK@GMAIL.COM

Jeff Jandura is a Senior Staff Attorney at Land Loss Prevention Project assisting clients in issues involving the USDA, foreclosure prevention, heir property, business entity formation, land title issues, and chapter 12 & 13 bankruptcies for small farmers and consumers. He received his BA from the University of North Dakota and his law degree from Drake University Law School in Des Moines, IA. He has over 16 years of service to the clients of Land Loss Prevention Project, a non-profit law firm based in NC.

Staff Attorney, Land Loss Prevention Project
JEFFREY@LANDLOSS.ORG

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. Theirs was one of the first farms in Chatham County to be Certified Organic and while they continue to farm organically, they no longer pursue certification. Their vegetables, cut flowers, and poultry products are marketed to customers and local chefs at three weekly farmers' markets (Fearrington Village Farmers' Market and both Carrboro Farmers' Markets). Cathy serves on the board of Toxic Free NC – a policy and advocacy organization which fights pesticide pollution in NC.

Farmer, Perry-winkle Farm
PERRYWINKLEFARM@AOL.COM

Jeremiah Jones is a NC hog farmer with multiple agricultural degrees from NCSU. He took over his family farm and invested in pasture based swine production in 2004. After losing a large contract, Jeremiah helped form the NC Natural Hog Growers Association – a grower cooperative designed to help collectively market pasture-raised hogs to wholesale buyers. He serves as the Association's President. Now he manages hogs on 400 acres across 2 farms as well as row crop production for feed. Jeremiah is the proud father of two young girls and is married to Jessica who works full-time as an Environmental Health Specialist.

Farmer/Association President, NC Natural Hog Growers Association
JCAMIAHJONES@YAHOO.COM

Leah Joyner is a graduate student at the University of Utah in the Parks, Recreation, and Tourism Management PhD program. She holds a BA in Sustainable Development and a BS in Technical Photography from Appalachian State University, and an MS in Sustainable Tourism from East Carolina University. She has worked on agritourism development projects throughout the Southeast and internationally and has coauthored several published articles, technical reports and practitioner resources involving food systems, sustainable agriculture, and agritourism planning and marketing. Leah is CFSA's former Education Coordinator.

Graduate Student, Dept of Parks, Recreation, and Tourism Management, University of Utah
LEAHELIZABETHJ@GMAIL.COM

Nikki Seibert Kelley is a local food systems leader and educator passionate about empowering farmers and food-based non-profits through her company Wit Meets Grit. Over the last seven years, she has developed curriculum based farmer training programming, trained 142 aspiring farmers, launched SC's first incubator farm "Dirt Works," mentored 18 students on collegiate food system projects, and coordinated 40 farmer workshops. Her experience working as a farm apprentice, mentor, and apprenticeship manager provide her with unique insight to new farmer programming. Mrs. Kelley is also an adjunct professor at the College of Charleston, serves on the board of the Southern Sustainable Agriculture Working Group, the SC Food Policy Council, the Green Hearts Project, and the Charleston County Farm Bureau.

Owner & Consultant, Wit Meets Grit
NIKKI@WITMEETSGRIT.COM

Wes King has worked on sustainability and food policy issues for the past 9 years. He staffs NSAC's Marketing, Food Systems and Rural Development Committee. Wes previously spent six years at NSAC member organization, Illinois Stewardship Alliance, working on food access, farmers markets and working-lands conservation policy; and leading efforts to create a more risk and scale appropriate regulatory environment for farms and local food businesses. Prior to that he worked for the Illinois Environmental Council. Wes holds an MA and BA in Political Science from the University of Illinois.

Policy Specialist, Marketing, Food Systems & Rural Development, National Sustainable Agriculture Coalition (NSAC)
WKING@SUSTAINABLEAGRICULTURE.NET

Gini Knight has managed multiple programs and communications strategies with several nonprofit organizations using private and public sector partnerships to address conservation and local food system issues. She holds a MS degree in Conservation Biology and Sustainable Development, operated an organic vegetable farm, and currently works for CEFS. As part of the Community Food Strategies team,, she manages communications and works with communities to build a growing network of food councils.

Program Associate, NCSU Center for Environmental Farming Systems (CEFS), Community Food Strategies
GINI_KNIGHT@NCSU.EDU

Angelina Koulizakis-Battiste is the co-owner of Angelina's Kitchen, a small farm-to-fork restaurant and caterer located in Pittsboro, NC. Angelina and partner John have been committed to promoting and working with local sustainable farms since they started in 2008. Their mission is to use the bounty of amazing local ingredients in simple delicious dishes inspired by their Greek and New Mexican backgrounds.

Co-Owner/Chef, Angelina's Kitchen
ANGELINASKITCHENPITTSBORO@GMAIL.COM

Mike Lanier (BS, MBA) has been the Agricultural Economic Development Coordinator/Cooperative Extension Agent in Orange County for sixteen years. In 2003 he received a National Association of Counties Achievement Award for development of a county website for consumers to find local farm products and services they could buy. For the past several years he has managed the Beginning Farmer Program, which includes the Breeze Incubator Farm and two sets of beginning farmer classes, with a third being added this fall.

Agricultural Economic Development Agent, PLANT @ Breeze Farm Enterprise Incubator, NC Cooperative Extension
MLANIER@ORANGECOUNTYNC.GOV

Jennifer Lapidus was owner, operator, and sole baker of Natural Bridge Bakery from the mid '90's to 2008, producing naturally leavened breads in a wood-fired brick oven. She milled in-house but imported her grains from 1000 miles away. In 2008, when the price of wheat skyrocketed as a result of a rush on commodities in reaction to the housing bubble, Jennifer realized the disconnect between bakers and their most essential ingredient. In 2009 she helped CFSA launch the North Carolina Organic Bread Flour Project, an initiative that sought to cultivate the interests and infrastructure in southern food grade grains and flour. In 2012 Carolina Ground was born. Jennifer is founder, GM, and principal of Carolina Ground Flour Mill, a mill dedicated to Southern grown grains and Southern grown bakeries.

Laura Lauffer has worked in sustainable agriculture since 1988, focusing on certification, educational programming, and curriculum development. Laura's current work with NCA&T focuses on statewide analysis of agriculture as economic development and collaboration with the Center for Environmental Farming Systems team providing educational programming to NC farmers and extension staff. She holds a master's degree in international development and public policy from NC State University.

Jennifer Layton, MSPH, has served as an active board member on the Upper Pee Dee Farm & Food Council since 2013. Working as a public health representative, Jennifer recognizes the importance of supporting the local food movement & seeks to make local foods more accessible to low-income communities. To address access, she established the Stanly Commons Farmers' Market in 2013, which is located inside the building where many families seek services from the departments of public health & social services.

Meredith Leigh has worked as a farmer, butcher, chef, teacher, non-profit executive director, and writer, all in pursuit of sustainable food. She developed a farmer co-op, founded and catalyzed non-profit ventures, grew vegetables, flowers, and meats, owned and managed a retail butcher shop, and more. She is the author of *The Ethical Meat Handbook: A Complete Guide to Home Butchery, Charcuterie, and Cooking for the Conscious Omnivore*, and the forthcoming *Pure Charcuterie: The Craft & Poetry of Curing Meats at Home*. Above all, she is committed to real, good food, as a means to connect with people, animals, and plants, learn new skills, create intentionally, stay inspired, and experience deliciousness.

Jan Leitschuh has a BS in agriculture from the University of Wisconsin – Madison, and has worked professionally as both an award-winning journalist for the News and Observer and as a horse trainer and dressage judge in the equine industry. She ran a farmers market stall for several years, organizing community food/movie events, solar and kitchen-garden tours.

Chris Link manages the operations on the Community Farm, working to grow the infrastructure and the Beginning Farmer Incubator Program. Originally from the eastern shore of MD, he holds a degree in planning & landscape architecture from Clemson University. Previously, Chris farmed on a year-round CSA community land trust farm in New England and a small, bio-intensive farm in Bostic, NC.

Aaron MacLeod has been involved with malting and brewing quality testing and research for over 10 years and is currently the Director of the Hartwick College Center for Craft Food and Beverage. The Center provides quality testing for beer and brewing raw materials such as barley, malt and hops. Aaron previously worked in the Canadian Grain Commission's Grain Research Laboratory where he provided quality assurance for malting barley grown in western Canada and conducted research on factors affecting malting barley quality and quality measurement methods. Aaron is a member of the Technical Committee of the American Society of Brewing Chemists and presents frequently on topics related to malting and brewing science and quality testing methods.

Scott Marlow is RAFI's Executive Director. He previously directed the organization's Farm Sustainability Program, addressing the needs of mid-scale farmers seeking to increase the sustainability of their farms by transitioning to higher-value specialty markets and providing in-depth financial counseling to farmers in crisis and education on disaster assistance programs and access to credit. His specialty is financial infrastructure, including access to credit and risk management for value-added producers.

Patrick Mateer is founder and CEO of Seal the Seasons. He enjoys nothing more than produce mixed with politics. Patrick launched Seal the Seasons to support local farmers and find a sustainable way to make healthy food available to all. Since launching in 2015, Seal the Seasons has grown to serve over 800 retail locations including Harris Teeter, Whole Foods, and Sprouts. In the community, he serves as treasurer of the Immigrant and Refugee Community Partnership.

Jon McDonald manages the bread bakery at Weaver Street Market, a community-owned co-op grocery store in Orange County. His team processes about 2000 pounds of dough a day to supply three retail locations and multiple wholesale accounts. Jon also serves as a worker-owner representative on the co-op's board of directors.

Claire McLendon has been passionate about local agriculture since she was a little girl picking mountain blueberries for jam. After studying sustainable development at Appalachian State University, where she put in many hours hand-irrigating squash and tomatoes on the school farm, she interned with the Farmworker Health Program of Watauga and Mitchell Counties. Claire joined Seal the Seasons in the middle of her master's program in public health at UNC-Chapel Hill. She's passionate about nutritious food, environmental responsibility, and supporting farmers.

Chuck McNair is a native of eastern NC and grew up in the farming tradition. Today, his focus is on organic, non-GMO, sustainable and regenerative Agroecology. He was a farming member of the Wayne Food Initiative and formally employed at a pre-K-7 charter school, Dillard Academy, where his many hats included IT, Garden Coordination and Community Engagement. His endeavors are focused on youth, organizing, and health. He founded Freedom Farm for Dillard Academy, where he raised food to give to needy families and taught people how to grow soil and utilize local herbs and "weeds" in traditional folk healing. He also assisted others in planting community gardens, including a current project to build gardens at local housing units.

Karen McSwain brings ten years of organic farming and teaching experience to the organization. Her practical hands-on experience, combined with a BS in Crop and Soil Science from Cornell University and a MS in Horticulture & Sustainable Agriculture from Iowa State University, make her keenly aware of issues faced by small farmers. When not hard at work for CFSA, Karen has her hands full raising twin boys with her husband Joel in Raleigh, NC.

Roland McReynolds grew up in Columbia, MO. His grandma was a longtime subscriber to Organic Gardening, his family raised its own layer and fryer chickens and grew most of its own vegetables, and the family home was surrounded by conventional corn and soybean fields. He is a licensed attorney, and after the births of his children, he decided to devote his legal training and business experience to the service of promoting healthy agriculture for future generations.

Executive Director, CFSA
ROLAND@CAROLINAFARMSTEWARDS.ORG

Jillian and Ross Mickens began farming in 2012 at the Breeze Incubator farm in Orange County, NC. In 2014, they purchased a farm in Northern Orange County and began building infrastructure. They grow a variety of vegetables, cut flowers and microgreens. They sell through farmers markets, Weaver Street Co-op, and to local restaurants.

Owners, Open Door Farm
JILLIANMICKENS@GMAIL.COM

Mary Beth Miller was locally grown and raised in the Piedmont, where she grew up riding horses, climbing trees, and exploring the woods of Chatham County. She realized her passion for agriculture while interning on a sustainable farm in Hillsborough, NC, and WWOFing in Argentina after graduating from UNC-Chapel Hill. In 2012, she founded Blue Merle Farm, growing vegetables, mushrooms, and cut flowers, and in 2017, she joined CFSA to support farming operations at the Lomax Incubator Farm.

Lomax Farm Coordinator, CFSA
MARYBETH@CAROLINAFARMSTEWARDS.ORG

Walker Miller is a retired professor of Plant Pathology and Physiology and extension specialist from Clemson University. His farm was started in 1979 after 4 years in site selection. He is past president of the local watershed association (FOLKS). He and his wife have served on numerous local boards. Since retirement, he has been on sabbatical studying farming technology, global warming, and how to address the issue. Walker was named CFSA's Farmer of the Year in 2014.

Owner, The Happy Berry
WALKER@THEHAPPYBERRY.COM

Smithson Mills is a native of Wadesboro, NC. He provides project development and research services to organizations involved in rural economic development. From 2001 to 2005, Smithson served as the NC Department of Agriculture & Consumer Service's agribusiness developer for western NC. From 2005 to 2009, he was the Director of the Center for Assessment & Research Alliances at Mars Hill College. He now manages his own consulting business in Asheville. Smithson has led numerous feasibility studies and grant-funded projects to increase economic opportunities for farmers, small food businesses, and rural communities. He has served as a contract grants officer for the NC Tobacco Trust Fund and as a coach for the NC Rural Center's Small Towns Economic Prosperity program. He currently serves as executive director for Blue Ridge Food Ventures, the largest food business incubator in the Southeast. Smithson is a graduate of UNC-Chapel Hill and the Monterey Institute of International Studies.

Consultant/Executive Director,
Blue Ridge Food Ventures
SMITHSON@SMITHSONMILLS.COM

Gena Moore is CFSA's Organic Research Coordinator. Her work includes research on high tunnel production, including a focus on organic tomato production, and providing consulting services for farmers producing in high tunnels. She received a bachelor's degree in natural resources from NC State University and a master's degree in agriculture education from NC A&T University. Her thesis work was in sustainable organic high tunnel vegetable production and season extension. Gena, her husband Aaron, and their three boys live on a sustainably managed horse farm while also producing livestock, poultry, and specialty crops.

Organic Research Coordinator, CFSA
GENA@CAROLINAFARMSTEWARDS.ORG

Steve Moore is a professor at Elon University where he founded, teaches, and directs the Sustainable Food System concentration, and directs the Peace Corps Prep Program. Previously, he was manager of the Small Farm Unit at the Center for Environmental Farming Systems at NC State and the past director of the Sustainable Living Center at Wilson College, PA. Steve has been in local and sustainable agriculture for over 40 years, and served on several boards and commissions. He has farmed a variety of enterprises including a 130-cow dairy and a 150-member CSA, and has been a pioneer in high tunnel and season extension work. He uses and researches biointensive agriculture and is a certified teacher. He is a Permaculture designer and instructor. He has published peer review articles and been an Associate Editor for Renewable Agriculture and Food Systems.

Peace Corps Program Director,
AgroEcology/Environmental Studies Dept,
Elon University
SMOORE24@ELON.EDU

Thomas Moore identifies and delivers start-up support for high impact agriculture and food systems projects across the state by providing technical assistance on feasibility assessments, market channel development, business planning, investment planning, product sourcing, and regulatory guidance. Additionally, he provides local and regional governments with support in assessing the economic impact of local food system infrastructure development.

NC Food Systems Coordinator, CFSA
TMOORE@CAROLINAFARMSTEWARDS.ORG

Lee Newlin is a culinary educator, teaching healthful cooking classes at Peaceful River Farm which often feature local chefs and experts. The Newlins grow vegetables, berries, and fruit using sustainable practices, and also host farm dinners. The classes and dinners include a wonderful tour of the farm highlighting sustainable practices. Her interest in building a health driven diet was heightened by a diagnosis 12 years ago of stage 3 non-Hodgkin's Lymphoma. She focuses on recipes that are nutritious AND flavorful with creative methods for cooking healthy with confidence. Lee shares her passion by motivating, inspiring, and encouraging participants to broaden and deepen their commitment for optimum well being.

Culinary Educator, Peaceful River Farm
LEENEWLINCOOKS@GMAIL.COM

Aaron Newton, the farm manager at Lomax, is a local food advocate born and raised in Concord, NC. In 2002, he returned to his hometown where he lives with his wife, Jennifer, and their two daughters. His family owns and operates Peachtree Market, a small local foods-focused grocery store in downtown Concord. Aaron is the coauthor of *A Nation of Farmers: Defeating the Food Crisis on American Soil* from New Society Publishers, 2009. Aaron earned a bachelor's degree in landscape architecture from the College of Design at NC State University.

Lomax Farm Manager, CFSA
AARON@CAROLINAFARMSTEWARDS.ORG

Stephen Nix is the Organic Program Coordinator for the Department of Plant Industry at Clemson University where he reviews and inspects certified organic crop, livestock, and processing operations for compliance with the National Organic Program standards. Prior to joining Clemson, Stephen served as the SC Food Systems Coordinator for CFSA and worked with sustainable farms and businesses supporting local food systems. Stephen's work on small-scale, sustainable farms and at local food businesses brings practical knowledge of postharvest handling and cold-chain management experience to the toolkit and workshop.

Organic Program Coordinator,
Clemson University
STEPHEN.NIX@ME.COM

Bobby Outlaw, along with wife Tracy, is owner of Premier Cakes in Raleigh NC. They have been baking made from scratch desserts since 1995 and include cakes, pies, puddings and international desserts in their repertoire.

Premier Cakes
PREMIER.CAKES@YAHOO.COM
919-274-8511

Charlie Payne operates a certified organic dairy in Harmony in Iredell County. A native New Yorker and graduate of Cornell University, Charlie is a member of Organic Valley's Pasture Committee, guiding pasture policy and grazing management for the cooperative.

Farmer
CTPAYNE46@YAHOO.COM

Ben Paynter serves as Project Manager for the Agricultural Reinvestment Fund, overseeing grants administration and project documentation. He also provides technical assistance and support to farmer grantees involved in the program. Ben has worked with RAFI since 2014, starting first as a volunteer and then as an assistant to the Farm Sustainability program with the Americorps VISTA program. Before working with RAFI, Ben spent time as a farmhand on small scale, diversified farming operations in the Appalachian Mountains as well as in the service industry as a cook. He holds a BS in Sustainable Development, with a concentration in Agroecology and Sustainable Agriculture, from Appalachian State University.

Program Manager, Agricultural Reinvestment Fund, Rural Advancement Foundation International – USA (RAFI)
BEN@RAFIUSA.ORG

Preston Peck has a background deeply rooted in community organizing and grassroots policy development. He offers skills in facilitating informational workshops around a variety of issues and self-advocacy trainings. While at Toxic Free NC, Preston has been deeply involved with environmental health advocacy work at the municipal, state, and national level. He continues to work closely with legislators and community leaders to develop policy that truly reflects the values of all North Carolinians. Preston's passion for people and the environment stem from his upbringing in rural Alabama and a family history deeply rooted in farming and politics. Preston holds a BS in Political Science from Birmingham-Southern College and has a Master of Arts in Sustainable Development with a concentration in Policy Advocacy and Methods.

Policy Advocate, Toxic Free NC
PRESTON@TOXICFREENC.ORG

Michael Phillips is renowned for helping people grow healthy fruit using herbal protocols. The "community orchard movement" that he helped found provides a full immersion into the holistic approach to orcharding. His Lost Nation Orchard is part of a medicinal herb farm in northern New Hampshire. He is the author of *The Apple Grower* and *The Holistic Orchard* which recently received Garden Book of the Year honors from the American Horticultural Society. His work has been compared with Sir Albert Howard and J.I. Rodale's classic books on organic gardening. Michael's latest, *Mycorrhizal Planet: How Fungi and Plants Work Together to Create Dynamic Soils*, will rock you!

Owner, Lost Nation Orchard
GROWORGANICAPPLES.COM

Abbey Piner has worked at the intersection of food and community development for over 10 years. She brings experience in public health and a master's in horticulture focused on urban agriculture and community engaged design to the work of building community-based food systems. Abbey has been housed at the Center for Environmental Farming Systems since 2013, and currently leads the multi-organization Community Food Strategies project team, which aims to develop and network local food councils across NC to increase the voice of local communities in influencing food systems change.

Program Coordinator, NCSU CEFS,
Community Food Strategies
ABBEY_PINER@NCSU.EDU

Dr. Matt Poore is a professor and extension ruminant nutrition specialist in the department of animal science at NCSU. He is the CEFS Pasture-Based Beef Unit Coordinator and Amazing Grazing Program Director.

Extension Livestock Commodity Coordinator/Director, NCSU Animal Science/Amazing Grazing
MATT_POORE@NCSU.EDU

Evan Quirk-Garvan is a financial advisor with Money With A Mission/Natural Investments, helping people connect their values to their financial life. He graduated from Appalachian State University in 2011 with a degree in Sustainable Development, and has spent time in forestry, agriculture, and finance. He currently gardens his 1/5 acre yard, enjoys running in the mountains, and working for social justice through economic education and empowerment.

Financial Advisor, Money With a Mission/
Natural Investments
EVAN@NATURALINVESTMENTS.COM

Noah Ranells has worked in a variety of ways to strengthen farm to fork local food systems in NC. With academic training in livestock production and agronomy, he has worked as an extension specialist, a river basin coordinator, a municipal environmental planner, and an ag economic development coordinator focused on farm and food incubators. His efforts yielded The Breeze Farm Incubator, the Piedmont Food & Ag Processing Center, NCFarmLink.org, and PiedmontGrown.org. Currently, he manages Fickle Creek Farm in Efland, which produces 100% grass fed beef, lamb, and mutton; free range and pasture raised pork, chicken, and turkeys; eggs from pastured hens and ducks; and never sprayed produce!

Farmer, Fickle Creek Farm
FARMBETTERNOW@GMAIL.COM
FICKLECREEKFARM.COM

Kris Reid is the co-founder and executive director of Piedmont Culinary Guild, a 501c3, and a HACCP writer. Formerly an executive chef, Kris is a graduate of Johnson & Wales with an associate's in Culinary Arts and a BS in Food Service Management. Kris has been a local foods advocate in NC for the past 10 years and works to connect chefs and farmers through Piedmont Culinary Guild, as well as provide food safety plans through her partnered consultancy HACCP RAMPS, LLC to chefs as a way to help them extend the season and legally sell their products to the market.

Co-Founder/Executive Director,
Piedmont Culinary Guild
KRIS@PIEDMONTCULINARYGUILD.COM

Johnny Rogers is the coordinator of Amazing Grazing, which is the Center for Environmental Farming System's statewide educational initiative that helps producers understand the benefits and management of pasture-based livestock systems. Rogers has a MS from NCSU in Animal Science. He is the owner of Rogers Cattle Company in Roxboro, where he raises beef cattle, pigs, and sheep on pasture, as well as Angus seed stock.

Owner/Coordinator, Rogers Cattle Company, Amazing Grazing
JRROGER3@NCSU.EDU

Brian Rosa is an expert in the field of composting. As the owner/consultant for BE New Organic World, LLC, an organic waste and resource auditing and solutions company, he designs and installs commercial compost and vermi-compost equipment. His past work was with the NC Department of Environment as an organic recycling specialist as well as owning a waste reduction and compost service in MI. Brian is also a NC Master Composter and Master Gardener as well as serving on the MI and NC Compost Councils.

Owner/Consultant, BE New Organic World
BRIANBENOW@GMAIL.COM

Beth Rota is the Policy and Quality Assurance Manager at Quality Certification Services (QCS), a leading USDA accredited organic certifier in the Southeast. With over 10 years of organic certification experience, Beth hopes to help you better understand required organic seed procurement practices and recordkeeping for compliance with the USDA Organic Regulations. Prior to her current position at QCS, Beth has worked as an organic certification reviewer and materials specialist; and has inspected a diverse array of organic operations across the US and internationally. Beth holds a master's degree in environmental studies from the University of Montana. In her free time, Beth can be found in her garden or exploring the outdoors in Morgantown, WV where she lives with her husband and two children.

Policy & Quality Assurance Manager,
Quality Certification Services
BETH@QCSINFO.ORG

Suki Roth has been a student of plants for the last 22 years. She is the founder and creator of Herb Haven, a vibrant teaching garden located in the Haw River Valley. The garden is dedicated to the education, growth, and preservation of medicinal herbs. Suki is involved in the entire process of the production of her herbal products, planting, harvesting, formulating and packaging. Suki is a community herbalist who serves as educator, plant guide and herbal medicine consultant. Her life's passion is sharing her intuitive wisdom, knowledge of the plants and personal guidance with the wider community.

Herbalist/Founder, Herb Haven
BRUKI@PEOPLEPC.COM

Jane Saiers (“Farmer J”), started RambleRill Farm in 2010 in Hillsborough, NC with her husband, Darin Knapp, after more than two decades of working in offices and in front of computer screens. She and Darin grow vegetables, fruits, and mushrooms on 1.5 acres and keep laying hens and Nigerian Dwarf goats. They sell their produce and eggs at the farmers market, through the farm’s order-by-email program, and at their farm store. They also offer educational programs and horticultural therapy on the farm.

Farmer, RambleRill Farm
JANE@RAMBLERILLFARM.COM

Will Salley is co-owner of Headwaters Market Garden, the newest vegetable producers at the Southern Appalachian Highlands Conservancy Farm Incubator Program. They focus primarily on seasonal mixed vegetables and culinary herbs. Recently returned to the Carolinas after living in Maui, HI, Will and partner Savannah are launching their new, small market garden business through participation in the Farmer Incubator Program

Farmer, Headwaters Market Garden,
Southern Appalachian Highland
Conservancy Incubator Farm
SALLEY.WILL@YAHOO.COM

Adrienne Shelton is the Northeast Organic Product Specialist for Vitalis Organic Seeds. She earned a master’s degree in plant breeding and plant genetics and a doctorate in environment and resources at the University of Wisconsin-Madison. Her research included plant breeding for organic farming systems and intellectual property rights for public cultivars. Adrienne is proud to have participated in the breeding and release of Who Gets Kissed?, an open-pollinated sweet corn bred for and with organic farmers. She helped to organize the first Student Organic Seed Symposium in Vermont in 2012, and has been actively involved with the group ever since. Adrienne serves on the board of directors for the Organic Seed Alliance, and has been engaged with the organic farming movement as a farmer, organizer, seed saver, and researcher for 15 years.

Product Specialist, Vitalis Organic Seed
A.SHELTON@ENZAZADEN.COM

Chris Smith is an enthusiastic grower and permaculture student from a green-thumbed family! As Community Coordinator for Sow True Seed, Chris has launched himself into the world of seed and seed saving since moving to America. On his ½ acre homestead, Chris is experimenting with landraces, selective seed saving, crop trials and seed grow outs. He loves the story of seed and is active in promoting good quality, regionally adapted, open-pollinated seed.

Community Coordinator, Sow True Seed
CHRIS.SMITH@SOWTRUE.COM

Laura Stewart is the co-owner of Haw River Mushrooms, a Saxapahaw, NC-based mushroom farm that grows oyster, shiitake, lion’s mane, king oyster, and chestnut mushrooms.

Co-Owner, Haw River Mushrooms
INFO@FROMTHEHAW.COM

Joe Tedrow is an NC native and has lived in all parts of the state. He is co-owner of Split Acre Farm located in Hurdle Mills and Rougemont. Partnered with Lisbeth Rasmussen, they grow a wide variety of fruits and vegetables, cut flowers, and have a small herd of dairy goats. Split Acre Farm was started in 2016 when they were first accepted into the Breeze Farm Incubator Farm program, where they currently rent two acres.

Farmer, PLANT@Breeze Farm Enterprise
Incubator, Split Acre Farm,
JOSEPHTEDROW@GMAIL.COM

Trish Tripp was a restaurateur for 14 years, advocated for safe, nutritious, and sustainable food production by partnering with farmers, schools, and local health departments, and conducted research and developed strategies to support small farms on a local level. Most recently, she held a position at a leading produce company as the Director of Food Safety, Sustainability, and Local Resources, and started her own food safety consulting firm. Trish earned a BS in Chemistry from Bluefield College and a MS in Agricultural and Life Sciences from Virginia Polytechnic Institute and State University (Virginia Tech). She currently holds certifications as a Food Defense Coordinator and HACCP Coordinator and is proficient in multiple third party food safety schemes.

Local Produce Safety Manager, CFSA
TRISH@CAROLINAFARMSTEWARDS.ORG

Bobby Tucker provides consulting and design services through BODHI Land and Design, LLC – a collective focused on integrating regenerative-based agriculture with engineering, architecture, and land development. Bobby is a licensed engineer and as has worked the past ten years both as a consultant with Tetra Tech and owner/operator of Okfuskee Farm in Silk Hope, NC.

Consultant/Farmer, BODHI Land and
Design/Okfuskee Farm
OKFUSKEEFARM@GMAIL.COM

Michael W. Twitty is a culinary historian, chef, and food writer from the Washington DC area. His first major book, *The Cooking Gene: A Journey Through African American Culinary History in the Old South*, is now out from HarperCollins.

Author/Historian/Chef
THECOOKINGGENE@GMAIL.COM

Russ Vollmer is the owner/operator of Vollmer Farm in Bunn, NC. Vollmer Farm is a 5th generation working family farm that focuses on producing wholesome, organic produce including berries and pumpkins while cultivating a meaningful farm experience for the whole family through agritourism opportunities and their farm store.

Owner/Farmer, Vollmer Farm
VOLLMERFARM3@GMAIL.COM

Chef Patrick Wagner has spent over 29 years in the culinary arts field, working as pastry chef, executive chef, roundsman chef, and cook. He started at Greenville Tech, earning an associate degree in Food Service Management and later earned a bachelor’s degree in human nutrition from Winthrop University. A chef instructor with Greenville Tech’s Culinary Institute of the Carolinas specializing in ethnic cuisine, he returned to the classroom as a chef instructor, sharing his expertise in areas including contemporary cuisine and Asian foods. He is also on the board for CFSA.

Chef Instructor, Greenville Tech
PATRICK.WAGNER@GVLTEC.EDU

Tahz Walker serves as head of a program that engages the faith community in identifying and supporting initiatives that relieve hunger and sustain local agriculture. He has spent the last 14 years working on small organic farms, and community-based food projects in NC, GA, and KY. Tahz has witnessed a dramatic shift in cultural food traditions as well as access to healthy food choices in many urban and rural communities that he has lived in. This has fueled his ongoing commitment to food sovereignty and agroecology.

Program Manager, Come to the Table
Program & Farmer Leadership Network
Initiative, Rural Advancement Foundation
International – USA (RAFI)
TAHZ@RAFIUSA.ORG

Ira Wallace is a worker/owner of the cooperatively managed Southern Exposure Seed Exchange and a Central Virginia Master Gardener. She serves on the boards of the Organic Seed Alliance, the Organic Seed Growers and Trade Association and the Virginia Association for Biological Farming. She also writes about heirloom vegetables and seed saving for magazines and blogs including *Mother Earth News*, *Fine Gardening*, and *Southern Exposure*. Her book, *The Timber Press Guide to Vegetable Gardening in the Southeast*, is available online and at booksellers everywhere.

Author, *The Timber Press Guide to Vegetable
Gardening in the Southeast*/Owner,
Southern Exposure Seed Exchange
IRA@SOUTHERNEXPOSURE.COM

John Warren has been farming ginger, turmeric, galangal, and taro for five years and selling these products at wholesale and retail outlets. After visiting turmeric and ginger operations in Hawaii, Warren adapted his growing style to the SC lowcountry and is currently growing around a half-acre of these products. His primary interest as a farmer is in any crop that grows well in this climate regardless of culinary pickiness.

Spade and Clover Gardens
THESPADEANDCLOVER@GMAIL.COM

Brian Wheat, Director of Sustainable Agriculture Lowcountry Local First, has served as trainer and facilitator of the Growing New Farmers Program and has helped educate and graduate aspiring farmers, apprentices, and food system leaders in the Lowcountry. Brian has also served as a continuing education instructor through Trident Technical College in Charleston, SC. Wheat was raised in agriculture in western NY, later studied Botany at SUNY Oswego and the University of Tasmania, received his Ed.M. at the University of Buffalo, NY, and taught biology and food science in Minneapolis, MN, where he established an extensive schoolyard farming program.

Director, Lowcountry Local First
BRIAN@LOWCOUNTRYLOCALFIRST.ORG

Kent Williamson is a retired Commodities and Service Technician for Duke Energy, Caswell County Commissioner, and farmer. He graduated from NC A & T State University with BS in Industrial Technology.

President, Piedmont Progressive Farmers Group

Norman Wirzba is a Professor of Theology, Ecology, and Agrarian Studies at Duke, and a Senior Fellow at Duke's Kenan Institute for Ethics. He has written widely in the areas of theology, philosophy, ecology, and agrarian studies. His books include *Food and Faith: A Theology of Eating*, *Making Peace with the Land (with Fred Bahnsen)*, *From Nature to Creation*, and has edited *The Essential Agrarian Reader: The Future of Culture, Community, and the Land*, and *The Art of the Commonplace: The Agrarian Writings of Wendell Berry*. He is also the General Editor of the book series *Culture of the Land: A Series in the New Agrarianism* published by the University Press of Kentucky. When not teaching or writing, Norman likes to travel, garden, play guitar, make things with wood, cook and eat.

Duke University
NORMAN.WIRZBA@DUKE.EDU

Sebastian Wolfrum is the founder and maltster of Epiphany Craft Malt in Durham, NC to provide an integrated regional supply to brewers, distillers, and other sprouted grain ventures. Born and raised in Germany, he earned his certification as a brewer & maltster with the Ayingen Brewery outside of Munich from 1997 to 1999. Continuing his brewing career in the US, from 2006-2013 Sebastian was Director of Brewing Operations for the second largest craft brewery in NC. As a founding member of the NC Craft Brewers Guild in 2008, he continues to be very involved in the affairs of the small brewers in the region. In 2012, he added a certificate in distilling from IBD, London. Sebastian joined Capitol Broadcasting Company in 2014 as the executive brewmaster for the Brewmill at Rocky Mount Mills & Bull Durham Beer Co.

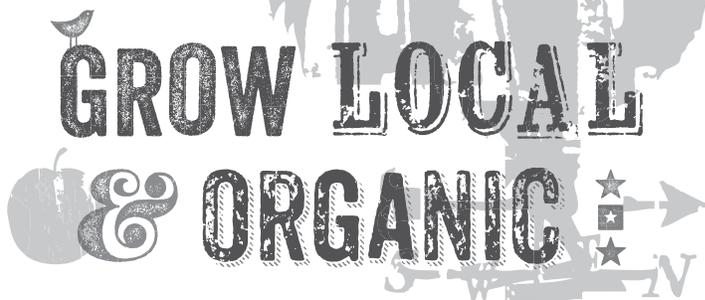
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Thank you to consultant Anita Kennedy who served as speaker liaison for this year's conference.



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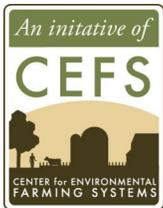
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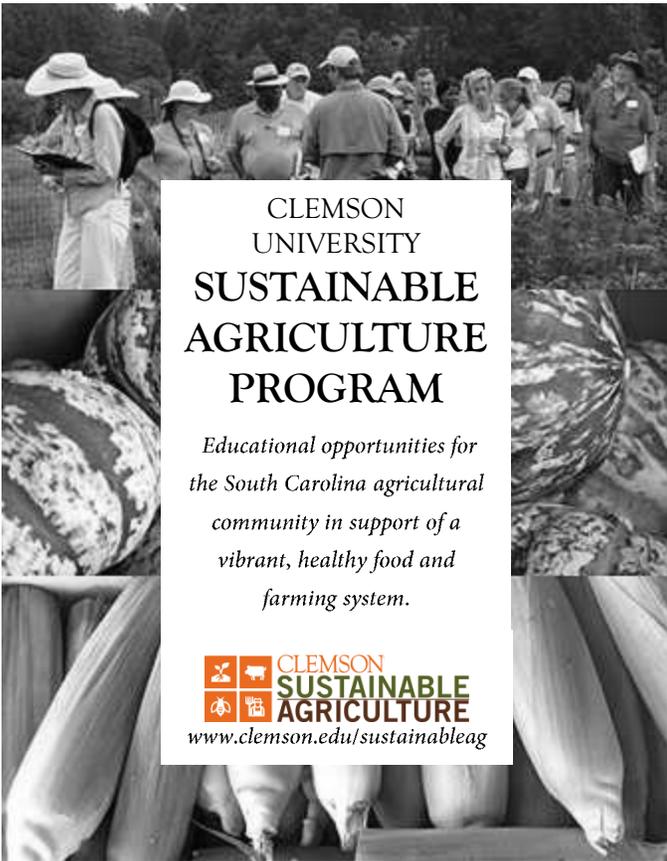


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Carolina Truffieres, LLC	NC AgrAbility Partnership Project	Worldwide Opportunities on Organic Farms, USA (WWOOF-USA)	Money with a Mission
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Center for Environmental Farming Systems	NC Cooperative Extension Service		Organic Growers School
Certis USA	NC Farm School		Piedmont Grown NC
Conservation Trust for NC, NC Farm Link, & WNC Farm Link	NC Growing Together		Purple Mountain Organics
Country Farm & Home Supply	NCSU – NC Alternative Crops and Organics Program		Quality Certification Services
Earth Tools, Inc.	New Country Organics		Römr
Eastern Carolina Organics	Oregon Tilth		Triangle Land Conservancy
farmenvy	Reedy Fork Organic Farm		USDA Farm Services Agency (FSA)
FarmFreshWeb.Com	Rimol Greenhouse Systems		USDA Natural Resources Conservation Service North Carolina (NRCS)

MEETING SPACE AVAILABLE

Need a space for an impromptu meeting? The Park Boardroom is available to you at no cost. Just use the sign-up sheet posted on the door to reserve your time.

SEED EXCHANGE

Lee Barnes and Doug Jones are back again with their seed saving expertise. Stop by this booth to pick up seed samples, share seeds you've collected, or just to learn more about growing and saving seeds.

Chuck Marsh, In Memoriam

In 2016, CFSA honored Chuck Marsh as the Activist of the Year at the 31st annual Sustainable Agriculture Conference. By no accident, it was also the 31st conference Chuck attended, serving as both a participant and a teacher. A true leader of the movement, Chuck was known as a teacher, leader, mentor, activist, consultant, and yes, a rascal. With his passing earlier this year, sustainable agriculture and permaculture have lost a true pioneer. When he was nominated for this award, he was recommended for his belief that gardening just might save us and be our living legacy to future generations. Through the teachings, plants, and landscapes he has left behind, he has indeed given us a lasting legacy.

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