

**Friday**

- 7am Registration Opens
- 7:30am Breakfast

- 12:30pm Lunch and Trade Show Opens
- 6:30pm Dinner

**Friday Morning  
9am to 12:30pm**

- Nuts and Bolts for Beginning a Successful Organic Farm from the Ground Up
- Grow Organic Apples? Yes, You Can!
- Nourishing Traditional Diets, The Key to Vibrant Health
- Urban Farming
- Building Better Soil Management!
- Pushing Forward on Wheat Production, Processing, and Marketing
- Hands-On Home Cheesemaking for Beginners
- Horses, Sweat, and Leather—Everything You Wanted to Know about Farming with Horses.

**Friday Afternoon  
1:30 to 5pm**

- From Seed to Bouquet: Growing Organic Cut Flowers in the Northeast
- Getting Started with Organic Beekeeping
- Creating an Effective Workforce for Your Farm
- The Town the Food Saved
- Getting the Most Out of Legume Cover Crops
- Getting a Fair Price that Covers Your Farm's Production Costs Plus a Reasonable Profit
- Organic Certification

**Saturday Morning 1  
8–9:15am**

- Sunflower Seeds as Fuel and Food
- Johne's Disease from a Farmer's Perspective
- Multi-Species Grazing
- Strategies for Reducing Tillage in Organic Vegetables
- Growing and Selling Raspberries and Blackberries
- Creative Farm Infrastructure
- Leaf Lard
- Permaculture for Farmers 201
- Customize Your Composting
- Renewable Energy on the Farm

**Saturday Morning 2  
9:30–10:45am**

- Finding and Sharing Field Crop Equipment Roundtable
- Basic Concepts of Holistic Animal Health
- Selling to Restaurants: Think Like a Chef
- Growing for Winter Markets
- Home Orchard Basics
- Half Pint Farm—Maximize Profit on Two Acres
- Winter Sun Farms
- Food Sovereignty in the Urban and Suburban Landscape
- Ten Useful and Easily Grown Herbs for the Family
- Funding Healthy, Locally-Based Food Systems
- Food Pantries Grow Their Own!

**Saturday**

- 7am Registration Opens and Breakfast
- 12:30pm Lunch
- 7pm Dinner

**Saturday Afternoon**  
2:30–3:45 pm

- Cow Health and Disease: Back to the Basics
- Organic Opportunities with NRCS
- Roundtable: Vegetable Diseases and Insect Problems
- GMOs in Our Midst
- Overcoming Your Fear of Bookkeeping
- Making Lacto-Fermented Vegetables
- Living Diversity
- The Art of Sharpening Hand Tools
- Got Real Milk?
- Gas Drilling

**Saturday Afternoon 2**  
4:15–5:30 pm

- Setting Up a Flour Milling Enterprise
- How to Read a Cow—Simplified Veterinary Acupuncture for the Dairyman
- Managing Flies on Pasture
- Covering the Seasons
- Culinary and Medicinal Mushroom Cultivation
- Starting a CSA
- Shared Use Kitchens
- Making Kombucha at Home
- A Natural and Organic Home
- Lessons from the Iroquois
- Creating a New York Organic Action Plan

**Sunday**

- 7am Breakfast
- 12:30pm Lunch

**Sunday Morning 1**  
8–9:15am

- Growing Organic Beer
- Forage Production 201
- Livestock Guard Dog Roundtable
- Potato Research on the Farm and in the Garden
- Organic Blueberry Production
- Basic Livestock Breeding for Small-Scale Farms
- Creating a Restaurant on the Farm
- Thinking Outside the Chops
- The Family Vegetable Plot
- Honeybee Collapse
- Food Safety

**Sunday Morning 2**  
9:45–11 am

- The Versatility of Small Grains
- Cheesemaking: A Farmer's Perspective
- A Foster Hen Can
- Planning for Flexibility in Effective Crop Rotation
- Culinary Herb Primer
- Farming Sustainably Means Farming Safely
- Co-Packing Your Harvest
- Homestead Soap Making
- Preventing Garden Pests and Predators
- Poetry of the Earth
- How to Do Food Justice Advocacy in Your Community