

WORKSHOP DESCRIPTIONS:

8:00 -8:30 Registration and Breakfast.
Tradeshow Opens

8:30-9:00 Welcome and Introductions. Dr.Bullock and Dr. Reddy

Morning Workshops:

9:10-10:00

Workshop A: **Expanding our Middle Tennessee Local Food System**
Buy Fresh, Buy Local Campaign

Be a part of the discussion as stakeholders from different aspects of our food system talk about their experiences buying and selling local food, how they think we can engage more growers and food buyers, and create a vibrant local food system that is mutually beneficial to everyone - from farm to fork. Panelists include chef/owner of Tayst restaurant **Jeremy Barlow**, farmer **Hank Delvin, Jr.**, farmer **Tana Comer**, and the Director of the Food Security Partners of Middle Tennessee, **Cassi Johnson**.

Workshop B: **Why Save Seed**
Paul and Alison Wiediger; Au Naturel Farm

Based on nearly three decades of cultivating experience, the dynamic duo from Kentucky will provide an introductory look at the reasons for saving seed and techniques for doing it successfully. Expect this session to get a bit technical.

Workshop C: **Beekeeping and Honey Production without chemicals**
John Seymour

John will explain the origin of bees to this country, how most are artificially enlarged; and why small cell bees are more compatible with organic beekeeping. This master beekeeper will share beekeeping methods that imitate nature and explain his organic management system. There will be plenty of time for questions and answers.

10:10-11:00

Workshop A: **Marketing Your Local Foods**
Elizabeth and Jeff Moore; Green Olive Media

Join Elizabeth and Jeff Moore, owners of award-winning Green Olive Media in Atlanta, GA, will discuss the keys to marketing your restaurant, farm or food products. Working with an array of chefs, food professionals and growers, Liz and Jeff have become a force in the southern food scene, with clients in South Carolina, Georgia, Virginia and Tennessee. They will share the recipes that have made their clients successful. This workshop should interest anyone selling locally grown foods. Find out more at www.greenolivemedia.com.

Workshop B: **Gardening with Herbs**
Cindy Shapton

Master Gardener and highly acclaimed garden-writer, Cindy Shapton, will offer information and growing tips that will make your herb gardening experience more successful. She will cover medicinal and culinary species and share ways to make the garden beautiful, useful and fun.

Workshop C: **Irrigation Made Easy**
Hank Delvin Sr. and Hank Delvin Jr.; Delvin Farms

Irrigation is crop insurance at the most basic level. For practical answers from two experienced growers, participants will be introduced to tried and true methods. This workshop will be a good introduction to drip technologies.

11:10-11:40 **Key Note Address by Thomas Henderson**

11:45-1:00 **Organic Lunch sponsored by Whole Foods Markets**

12:15-1:00 **Tabletop discussion topics:**

Ag. Enhancement Grant Programs: John Frady
State Organic Research: Annette Weislaki
Farmer's Market Displays: Laura Fortune
Plant Nutrient Deficiencies: Dharma Pitchay, PhD
Organic Certification Process: Stacy Burwick
Beekeeping: Tana Comer
Other topics are welcome from the floor

1:00-1:30 **USDA Loan Programs for Organic Growers**
Regan Soloman; USDA Farm Service Coordinator

Afternoon Workshops:

1:30-2:20

Workshop A: **Applied Permaculture: Building a Homestead from Scratch**
Part I
Susana Lein; Salamander Springs Farm

Offered as two contiguous segments, this intensive workshop will illustrate the permaculture methodologies used to build a successful organic farm, market business and homestead with scant financial resources and no existing infrastructure. This first segment will show how a rich, healthy soil was built on marginal land without tilling; recycling nutrients and resources, non-mechanized grain and bean fields, marketing and season extension. Permaculture principles introduced and illustrated in the first workshop apply to both segments, so this is best taken as a complete intensive workshop.

Workshop B: **Utilizing High Tunnels for Winter Production**
Paul and Alison Wiediger; Au Naturel Farm

In their second presentation of the day, the Wiedigers will offer an introduction to what you need to know to get started in winter hoop house growing. They will share some of their trade secrets, including their bestseller, mesclun. The Wiedigers' wrote the highly acclaimed book, Walking To Spring, a start to finish how-to guide to hoop house production

Workshop C: **Organic Pest Management**
David Cook; University of Tennessee

A member of University of Tennessee's Organic and Sustainable Crop Production team, David Cook will share from years of experience and research some of the best organically supported disease and pest control methods.

2:30-3:20

Workshop A: **Applied Permaculture: Building a Homestead from Scratch Part II**

Susana Lein; Salamander Springs Farm

The second of two segments will cover building infrastructure; creating a gravity-fed spring water system, ponds, building house and other structures from predominantly on-site, salvaged and local materials. Permaculture principles introduced and illustrated in the first workshop apply to both segments, so this is best taken as a complete intensive workshop.

Workshop B: **A New Generation Comes Back to the Farm**

Hank, Liz and Amy Delvin; Delvin Farms

In 2007, Hank and his wife Liz returned to the family to work alongside his Mom and Dad on their 94-acre farm. This session focuses on the farming life and business model that made the transition from 15 year corporate careers in the northeast to farming careers a possibility.

In 2008, Amy Delvin joined the family business and is layering agritourism onto the already successful farm. Together they will detail how revenue diversity allows them to maintain cash flow throughout the year. You will also get a picture of daily life on the farm throughout the seasons and what it takes to grow and deliver high quality product to their 700-member CSA program and farmers markets.

Workshop C: **Organic Berry and Orchard Production**

Dr. David Lockwood: University of Tennessee Knoxville

Professor at the University of Tennessee, Knoxville and agriculture advisor at the University of Georgia, **Dr. David Lockwood** is an extension specialist in fruit and nut production. His presentation will describe the best organic practices for berries and orchard crops in Tennessee.

3:30-4:20

Workshop A: **Cheese making and marketing**
Jim Tanner; Bonnie Blue Farms

Jim and his wife run a highly acclaimed goat dairy operation. During this session you will learn about the Cheese Makers, their philosophy, how they have addressed the natural/organic challenges, the economics of cheese making and view a video of their farm in action.

Workshop B: **Shiitake Mushroom Production**
Joel Howser; Crabtree Farms

Joel will address shiitake production, with a minor emphasis on other mushroom varieties. Drawing from his expertise from start-up to marketing, the workshop will cover inoculation, variable growing medium, different seasonal considerations, markets and selling.

Workshop C: **Cage Free Eggs: from backyard hobby to big business**
Will McDonald; McDonald Farm

A few years ago Will and his wife Kris set out a small flock of layers in their backyard to knock back the tick population. They now have several coops, a breeder operation, and nearly eight acres of pasture for close to a thousand birds. Mr. McDonald will discuss how to start a flock, build coops, feed, select breeds that perform best and outline the benefits of free ranging. He will also let you know how to prepare the eggs for market.

4:30-5:00

Main Room Closing Remarks and Door Prizes.