7:15 a.m. .................REGISTRATION OPENS
7:30 a.m. Leaders Breakfast.....President’s Dining
8:30 a.m...OPENING PLENARY IN 204A-B-C
9:10 a.m. BREAK
9:15 a.m. Budding Farmers kids may be dropped off in President’s Dining Room (upstairs)
9:30 a.m. SESSIONS
Post-Harvest Vegetable Handling ..................................................204A
Youth Conference Kickoff .............................................................204B
Fencing Systems ........................................................................204C
Disruptive Conservation ..............................................................120A
Cooking With & For Kids ..............................................................120B
10:45 a.m. BREAK
11:05 a.m. SESSIONS
Navigating Finance Options ..........................................................204A
Food Hubs in Minnesota ...............................................................204B
Small Dairy Resources ..................................................................204C
Resources for SFA Chapters ........................................................120A
Start With a Rotisserie Chicken ....................................................120B
12:15 p.m. Budding Farmers breaks for lunch; parents, pick up kids at this time in President’s Dining
12:15 p.m. .................LUNCH ON YOUR OWN
12:30 p.m.
East Central Chapter Organize Meeting.......120A
12:40 p.m.
Film Screening: ‘Grow’ ..............................................................204A
1:15 p.m. Budding Farmers begins again; parents may drop off kids in President’s Dining Room
1:30 p.m. SESSIONS
Better Than Calif.: Deep Winter Greens ...........204A
Sheep Farming Basics .................................................................204B
Integrating Crop & Livestock Production ..........204C
New Farm Reality: Look Before You Leap ....120A
Grassfed Beef 2: The Art of Braising ..........120B
2:50 p.m. BREAK
3:10 p.m. SESSIONS
Deep Winter Group Organization Session ...204A
Salvaging, Adapting, & Repurposing ..........204C
Legal Questions Asked & Answered ..........120A
Stump the Sommelier ...............................................................120B
4:20 p.m. ......SOCIAL HOUR IN ROOM 204B

ROOM 204A
ROOM 204B
ROOM 120A
ROOM 120B
PRESIDENT’S DINING
Session Descriptions

Note: Culinary Session descriptions on Page 6; Lunch Hour sessions on Page 5

9:30 A.M. SESSIONS

POST HARVEST VEGETABLE HANDLING: QUALITY PRODUCE FROM THE FIELD TO THE BOX
Room 204A
Session Leaders: Lisa Baker of Bakers’ Acres Farm
What to Expect: In this session produced in collaboration with MISA, growers will learn how farms of varying size and experience handle produce from harvest through the process of washing, cooling, storage, packing, and transportation to maintain the highest quality product. Additional topics include produce respiration rates, harvest tips, packing areas, food safety, grading, pack sizes, packaging, on-farm efficiency, optimal shelf-life, point-of-sale/retail display, and more.

11:05 A.M. SESSIONS

NAVIGATING THE PINBALL GAME OF FINANCE OPTIONS
Room: 204A
Session Leader: Jan Joannides, Renewing the Countryside; Pam Bishop, Southern Minnesota Initiative Foundation
What to Expect: Do you feel like finding needed resources to start or expand your farm or food venture is like being shot into a pinball machine? There are lots of shiny objects calling for your attention (loans, grants, Kickstarter campaigns), but what is right for your operation? Come to this session to learn how to navigate the options and position your business to get the right financing when you need it.

9:30 A.M. SESSIONS

POST HARVEST VEGETABLE HANDLING: QUALITY PRODUCE FROM THE FIELD TO THE BOX
Room 204A
Session Leaders: Lisa Baker of Bakers’ Acres Farm
What to Expect: In the future, farmers are likely to become the suppliers of landscape sustainability through such tools as a Conservation Asset Portfolio. Drawing upon “The Innovator’s Dilemma,” Disruptive Conservation addresses the top-down process of the government and ensures value is delivered to the land from the emerging corporate efforts.

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FOOD HUBS IN MINNESOTA
Room: 204B
Session Leader: Joe Domiere with MN Valley Action Council, Mankato; Jessie Borkenhagen, Sprout MN, Brainerd; Arlene Jones, Sprout MN, Brainerd
What to Expect: Learn the stories behind two Minnesota food hubs. Opening in 2014, the MN Valley Action Council Food Hub markets locally grown vegetables to their customers and operates a CSA program as well as selling wholesale to local schools. They were recently awarded a $100,000 grant from the USDA to purchase processing equipment and additional cold storage. SPROUT MN was founded in 2012 and coordinates Farm to School for four districts in Central Minnesota, supplies numerous restaurants, two hospitals, and one long-term care facility with local commodities from over 40 small family sustainable farms within Central Minnesota.

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Session Descriptions

SMALL DAIRY RESOURCES
Room: 204C

Session Leader: Kent Solberg, SFA Livestock & Grazing Specialist; Abbie Schramm, B&B Farm Co.; Sue Wika, SFA Deep Roots Farmer Development Program & Paradox Farm; Abe Hollister, Hollister Farms; Joe Borgerding, organic producer and grazier.

What to Expect: Join a panel discussion about starting a small dairy operation. Abbie Schramm of B & B Farm Co., Sue Wika of Paradox Farm, Abe Hollister of Hollister Farms, organic producer and grazier Joe Borgerding, and SFA Livestock & Grazing Specialist Kent Solberg discuss the challenges and realities of adding a dairy to your farm.

RESOURCES FOR SFA CHAPTERS
Room: 120A

Session Leader: Jerry Ford, SFA Network Coordinator

What to Expect: With the culmination of the Network Development Project, SFA has implemented a wealth of resources for all of our organization’s chapters. In this session, Jerry Ford will walk you through them, showing how simple it is now to access this information at any time. All chapters are encouraged to send at least one representative to this presentation and discussion.

1:30 P.M. SESSIONS

BETTER THAN CALIFORNIA: HOW TO GROW FABULOUS GREENS DURING DEEP WINTER
Room: 204A

Session Leaders: Sue Wika, SFA Deep Roots Farmer Development Program & Paradox Farm; Ryan Pesch, Lida Farm; Jeremy Fischer, Lida Farm

What to Expect: Growing a tasty variety of greens in the depths of a northern winter is a real possibility. Learn about the culture, science, and technology of deep winter growing utilizing passive solar with underground heat storage.

SHEEP FARMING BASICS
Room: 204B

Session Leaders: Wayne Martin, Extension Educator-Alternative Livestock Systems, University of Minnesota Extension; Tom Gervais, Regional Grazing Specialist for the Natural Resource Conservation Service

What to Expect: This introductory session asks the question, “Why raise sheep instead of other livestock?” Topics will include sheep characteristics, breed selection, ewe care, lambing management, disease, nutrition and pasture/grazing/forage management. Wayne and Tom will also cover marketing topics like direct marketing and commodity marketing.

INTEGRATED CROP & LIVESTOCK SYSTEMS
Room: 204C

Session Leaders: Kent Solberg, SFA Livestock & Grazing Specialist

What to Expect: Kent will be exploring options to bring livestock into your cropping systems to help improve soil health and your bottom line. Bring the creative ways you have included livestock in your operations to build soil fertility and farm profitability.

ADJUST 2015 NEW FARM REALITY CHECK: LOOK BEFORE YOU LEAP
Room: 120A

Session Leader: John Mesko, SFA Executive Director

What to Expect: SFA recently asked farmers about the biggest issues they faced, and how they overcame them (or didn’t). In this workshop, you’ll learn what those key difficulties are and how you can avoid them. This is not a comprehensive beginning farmer training program, but rather a “reality check” on your plans and expectations. You’ll leave with confidence in your farm plan and ways to navigate the challenges you may face.

SEED SWAP 9 a.m.-4 p.m. • Lobby behind Registration • Managed by Greg Reynolds, Riverbend Farm
Session Descriptions

3:10 P.M. SESSIONS

DEEP WINTER PRODUCERS NETWORKING GROUP ORGANIZATIONAL MEETING
Room: 204A
Session Leaders: Carol Ford, Garden Goddess Enterprises
What to Expect: Are you interested in networking with others about Deep Winter Production: wintertime vegetable growing utilizing passive solar with underground heat storage? Carol Ford is organizing one of SFA’s first “Networking Groups” – a structure for farmers and supporters of like interests to stay in communication across the region, to learn from each other, and to work toward common goals.

SALVAGING, ADAPTING AND REPURPOSING EQUIPMENT AND BUILDINGS
Room: 204C
Session Leaders: Josh Reinitz, East Henderson Farm; Daniel Zetah, New Story Farm
What to Expect: Farmers have always been a resourceful bunch, and sustainable farming in particular relies on using resources available at low prices and minimal environmental impact. Josh Reinitz and Daniel Zetah will present examples of how and why they have re-used, built, or repurposed things on their farm, discussing sources of used materials and equipment, and sharing the ethics and values that lead them to salvaging and repurposing before running to the store. Also, insider tips on buying at auctions and finding treasures in old barns or a scrap piles in the woods, plus time will be devoted to open discussion for sharing your ideas and questions.

YOUR LEGAL QUESTIONS: ASKED & ANSWERED
Room: 120A
Session Leaders: Jennifer Jambor-Delgado and Amanda Heyman, Jambor Heyman
What to Expect: This session will first address the questions you sent in prior to the conference regarding the legal issues affecting your farm & food business – including the hot-button seed sharing debate – to be followed by an open-forum Q&A. Featuring farm & food attorneys from Jambor Heyman, a law firm wholly dedicated to serving the needs of “good food” businesses, Jennifer and Amanda will answer your legal questions and provide information about how smart legal strategies can help grow and protect your business.

Who likes beer and cheese?

Be like Richard!
Enjoy samples from 612 Brewery, Mankato Brewery and Caves of Faribault at our end-of-day social.
Room 204B
Lunch Hour Sessions

Lunch, from 12:15 to 1:30 p.m., is on your own. The bountiful and delicious St. Ben’s Cafeteria is in this building; there are restaurants across Minnesota St; and if you brought your lunch there are plenty of spots to enjoy that, including the Lunch Hour Sessions. Lunch is also a great time to visit the lower lobby for our fabulous exhibitors and the ever-popular Seed Swap.

Room 204A

FILM SCREENING: “GROW”

Host: Katy Olson, Body Mind Center

Time: 12:40-1:20 p.m.

Description: Grab your lunch and join us for a screening of “GROW,” a short film (25 minutes) about the local food movement in Fergus Falls, Minn. Directed by Deb Wallwork (“Dirty Work: The Story of Elsie’s Farm”), the film questions how rural communities could better attract and meet the needs of the millennial generation – now the largest segment of our population. If greater Minnesota is to thrive, it needs to find ways to encourage a generation that wants to make its own mark on the world, to find strategies to meet the challenges of a rapidly changing environment, and to farm in a way that is sustainable for their children’s future. Deb Wallwork is an independent filmmaker. Her most recent film is “Dirty Work: The Story of Elsie’s Farm” about a CSA farm. “C. Beck” was shown nationally on Independent Lens, and she’s received numerous awards including Grand Prize in their short film festival, a Cine Gold Eagle, and her film “Sacred Buffalo People” was runner-up for the Robert Bennet Award from the American Film Institute. Her films have screened nationally in programs and festivals. This session will be hosted by Katy Olson, a SFA Sustaining Member, farmer, activist, and owner of Body Mind Center with a focus on holistic health. Katy has mentored beginning farmers for 30 years.

Renewing the Countryside

is here to help you! You may know us for the series of books we created a decade ago - today we focus on providing solutions for farmers, entrepreneurs, and rural communities.

Are you a:
• farmer? (or aspiring farmer)?
• women landowner?
• food entrepreneur?
• food buyer?
• traveler?
• caregiver of young children?
• interested in Slow Money? or
• live in or love rural communities?

If you answer yes to any of the above - stop by our booth (or website) to learn more!

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renewingthecountryside.org

NEARBY RESTAURANTS

The Local Blend Organic Cafe
19 W Minnesota St
320.363.1011

Minnesota Street Market
27 W Minnesota St
320.363.7733

Bello Cucina
15 E Minnesota St
320.363.4534

Bo Diddley’s Pub & Deli
19 College Ave N
320.363.7200

Kay’s Kitchen
303 College Ave
320.557.0030

Room 120A

EAST CENTRAL CHAPTER ORGANIZATION MEETING

Presenters: John Mesko, SFA Executive Director; Jerry Ford, SFA Network Coordinator

Time: 12:30-1:25 p.m.

Description: A new SFA chapter is forming in the region just north of the Twin Cities up to Pine City, Princeton to St. Croix Falls, so if you live in that area, come to this lunch hour session and get in on the ground floor. A free box lunch is provided for the first 12 people to arrive who live in that area.
Culinary Sessions

Mary Jane Miller again leads this popular feature, this year in Room 120B.

Cooking With and For Kids
TIME: 9:30-10:45 a.m.
PRESENTER: Mary Jane Miller
Bring some new ideas to the family table. Learn how to bring the farm to the high chair. We’ll talk about making baby food, deal with toddlers’ weird food jags, playing with knives, and how to deal with the daily lunch box.

Start With a Rotisserie Chicken
TIME: 11:05 a.m.-12:15 p.m.
PRESENTER: Mary Jane Miller
Mary Jane has developed hundreds of recipes for the Betty Crocker Test Kitchens that start with a humble roasted bird. She can give you the inside scoop on how to shop for a good roasted bird that doesn’t compromise your commitment to good food. Then you’ll taste some creative ideas for dinner in a hurry.

Grassfed Beef Part 2: The Art of Braising
TIME: 1:30-2:50 p.m.
PRESENTER: Mary Jane Miller
Learn how to coax the best from grassfed beef with long gentle cooking and still have some fresh flavors on the plate at dinner time. Taste braised short ribs, slow cooker Italian beef ragout, and Argentinian Pulled Beef Sandwiches. Then take home the recipes and make them at home.

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Stump the Sommelier
TIME: 3:10-4:20 p.m.
PRESENTERS: Mary Jane Miller, Marcus Hanson
Mary Jane will cook up some dishes that are notoriously hard to pair with wines. Marcus Hanson will take a shot at choosing the perfect wine for each. You’ll get to taste along with the team and see if you agree with his choice.
Midwest Soil Health Summit
Feb. 18-19, 2015 • Arrowwood Resort • Alexandria, Minn.

The Summit will convene some of the most innovative farmers and researchers in the Upper Midwest for two days of networking, speakers, panel discussions and breakout sessions – all geared at improving the health of your soil.

The keynote speaker will be **Gabe Brown** of Brown’s Ranch in Burleigh County, N.D. Brown is a pioneer in diverse cover cropping, having used no-till techniques for two decades. His family ranch encompasses 5,400 acres, all managed sustainably and with the goal of building ideal soil health conditions. Brown will present soil health sessions for both the experienced and novice.

We are also proud to welcome **Dr. Allen Williams**, a champion of the grass-fed beef industry as well as a leader in cutting edge grazing methodology. A co-project leader at the Pasture Project, Dr. Williams is also founding partner and president of Livestock Management Consultants, a founding partner of Grass Fed Beef and chairman of Association of Family Farms. Other scheduled speakers include:

- **Jerry Doan**, farmer from Black Leg Ranch in Burleigh County, N.D., a multi-generational family farm that emphasizes soil health
- **Dr. Michael Lehman**, a research microbiologist whose studies include evaluating soil microbiological responses to agricultural management
- **Dr. Wendy Taheri**, a research microbiologist who specializes in the study of arbuscular mycorrhizal fungi (AMF)
- **Kent Solberg**, SFA Livestock & Grazing Specialist, will discuss Designing Complex Cover Crop Blends
- **John Mesko**, SFA Executive Director, will lead a program on Soil Science Basics
- **Ian Cunningham**, a cow-calf producer and veteran cover cropper from Pipestone County, Minn.

Also planned: The return of “Gab With Gabe,” an International Roundtable, networking tables, trade show, film screening and more!

$125 for SFA members and $175 for nonmembers • Registration available at the door
Wi-Fi is free, but users at St. Ben’s now must register. Find the Guest network and, when prompted, create your own network username and password.