Feb. 13, 2016 • Gorecki Center, College of Saint Benedict
#SFACONF • MAP ON BACK COVER & BACK OF YOUR NAMETAG

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/TRADESHOW
9:15 a.m. Budding Farmers drop-off........President’s Dining
9:30 a.m. SESSIONS
❏ Restoration Ag & Keyline Design.............204A
❏ “The Butterfly Effect” Film.................204B
❏ Developing a Forage Chain...................204C
❏ Homemade With Honey.......................120A
❏ Selling Farm Products: Legal Best Practices......120B
10:45 a.m. BREAK/TRADESHOW
11:05 a.m. SESSIONS
❏ Beyond the Farmers Market..................204A
❏ Minnesota Cottage Food Law..................204B
❏ Wintering Livestock..........................204C
❏ Deep Winter Production Networking..........120A
❏ Avoiding Potholes on Road to Farm Success......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

LUNCH SPECIAL SESSIONS
12:20 p.m.
❏ Post Handling Training for Employees..............204A
❏ Developing a Farm Incubation Model................204C
12:30 p.m.
❏ Chapter Resources Q&A..........................120A
12:40 p.m.
❏ East Central Chapter Organize Meeting...........120B
1:30 p.m. Budding Farmers begins again;
parents may drop off kids in President’s Dining Room
1:30 p.m. SESSIONS
❏ New & Unusual Perennial Fruit Crops..............204A
❏ WOC Talks.........................................204B
❏ Animal Handling Systems........................204C
❏ Birds & Bees: Building Biodiversity...............120A
❏ Slow Money & How It Can Help Farmers...........120B
2:50 p.m. BREAK/TRADESHOW
3:10 p.m. SESSIONS
❏ How We Grow Fruits in Northern Climate.........204A
❏ How We Grow Garlic in Upper Midwest.............204C
❏ Sustainable Sheep Community.....................120A
❏ Deep Roots Reunion/Gathering....................120B
4:20 p.m. – LAKEWINDS CO-OP SOCIAL HOUR
WITH LOCAL BEER & CHEESE • ROOM 204B
Session Descriptions

9:30 A.M. SESSIONS

RESTORATION AGRICULTURE AND KEYLINE DESIGN FOR IMPROVING HYDROLOGY
ROOM 204A
Session Leaders: Lisa Baker, Bakers’ Acres Farm; Jim Chamberlin, Island Lake Farm; Greg Schweser, Regional Sustainable Development Partnerships
What to Expect: Presenters will walk through the steps used in designing permaculture and keyline systems on their farms. Topics include integration of livestock, vegetables, and agroforestry practices using the principals of permaculture design; experimenting with diverting and capturing rainwater using berms, swales and ponds; and defining natural places for perennials and improving production in cultivated fields.

‘THE BUTTERFLY EFFECT’ FILM SCREENING
ROOM 204B
What to Expect: A new documentary from Deb Wallwork, the maker of “Dirty Work: The Story of Elsie’s Farm,” this film is a meditative essay on beauty, science and art involving ordinary people concerned about the dwindling population of monarch butterflies: farmers, teachers, and scientists.

DEVELOPING A FORAGE CHAIN • ROOM 204C
Session Leader: Kent Solberg, SFA Livestock & Grazing Specialist
What to Expect: Join expert and longtime grazier Kent Solberg to explore creative ways to meet the forage needs for your ruminant livestock through the growing season and beyond.

HOMEMADE WITH HONEY • ROOM 120A
Session Leader: Sue Doeden, chef and beekeeper
What to Expect: With insights and information from author, chef and TV personality, Sue Doeden, who is also an accomplished beekeeper, this session will focus on Sue’s work creating the book, “Homemade with Honey.” Honey is sustainable, natural, and wholesome, and “Homemade with Honey” helps you make the tastiest use of this precious ingredient. Sue will be making Hearty Wild Rice Salad from the cookbook.

SELLING FARM PRODUCTS: LEGAL BEST PRACTICES AND MODELS FOR STRONG RELATIONSHIPS
ROOM 120B
Session Leader: Rachel Armstrong, Farm Commons
What to Expect: Growing or raising a fine farm product is the fun part, right? Yet without sales, the farm can’t keep producing for long. This workshop will show how to build a strong sales relationship that protects you, including legal best practices for formal contracts and informal sales paperwork like invoices, plus legal particulars for diversification such as selling growing services in addition to product.

11:05 A.M. SESSIONS

BEYOND THE FARMERS MARKET: ALTERNATIVE SALES OPPORTUNITIES FOR SMALL FARMERS
ROOM 204A
Moderator: Dale Woodbeck of Lakewinds Co-op
What to Expect: This roundtable discussion will focus on helping farmers expand their sales markets. It will include expert representatives from Twin Cities Local Food, a food hub and online farmers market; Local Roots Food Co-op in Buffalo, which also runs an online market; produce department manager and buyer from Lakewinds Co-op; and Paul Hugunin of Minnesota Grown.

MINNESOTA COTTAGE FOOD LAW • ROOM 204B
Session Leaders: Kathy Zeman, Operations Manager for the Minnesota Farmers Market Association, and Valerie Gamble, Outreach and Delegation Coordinator for the Food and Feed Safety Division at MDA.
What to Expect: Learn about Minnesota’s Cottage Food Law, what it means and how it may affect your farm or farmers market business. Sponsored by Minnesota Institute for Sustainable Agriculture.

Wi-Fi is free, but users must register. Find the Guest network and, when prompted, create a network username & password.
Session Descriptions

**WINTERING LIVESTOCK • ROOM 204C**

Session Leaders: Ivan and Dayle Reinke of Cloverleaf Grass Farm; SFA Livestock & Grazing Specialist Kent Solberg

What to Expect: We will cover outwintering, bale grazing, hoop structures, deep straw systems, windbreaks, bedding, watering systems, and more. Bring your pictures and ideas to the discussion. This session is designed to complement an upcoming winter field day.

**DEEP WINTER PRODUCTION NETWORKING ROOM 120A**

Session Leaders: Sue Wika & Tom Prieve, SFA Deep Roots

What to Expect: Deep winter vegetable production is thriving in Minnesota, and some of the most innovative developments are happening right here. This discussion session is the culmination of a workshop at the MN Organic Conference followed by a series of Deep Winter Farm Tours held in collaboration with Regional Sustainable Development Partnerships.

**AVOIDING POTHOLES ON THE ROAD TO FARM SUCCESS • ROOM 120B**

Session Leader: John Mesko, SFA Executive Director

What to Expect: Learn the 10 biggest barriers to farm success and how to avoid them. This workshop is designed for those who are thinking of farming or have recently started farming. We will learn from over 200 farms who were surveyed and shared with us the most difficult issues they faced in starting and growing their businesses.

**LUNCH SPECIAL SESSIONS**

12:20 p.m.

**POST-HARVEST HANDLING FOR VEGETABLE OPERATIONS WITH EMPLOYEES • ROOM 204A**

Session Leader: Lisa Baker, Baker’s Acres Farm

What to Expect: This session will cover a seasonal training checklist, a harvest crew handbook covering concepts employees need to know to prepare produce for the longest shelf life and reduce food safety risks, and materials farms can use in their pack shed to increase efficiency and effectiveness. Lunch provided for those with advance reservations.

**DEVELOPING A FARM INCUBATION MODEL FOR MINNESOTA • ROOM 204C**

Session Leaders: John Mesko, SFA; and Eric Sannerud, Sandbox Center for Regenerative Entrepreneurship

What to Expect: Many try to get started in farming, but long-term success is difficult to achieve. Come to this session, learn what is going on in farm incubation in Minnesota, and offer your input and ideas into what would make a good farm incubation model. Held in collaboration with Regional Sustainable Development Partnerships, Renewing the Countryside, and PartnerSHIP 4 Health. Lunch provided for those with advance reservations.

12:30 p.m.

**RESOURCES FOR SFA CHAPTERS AND NETWORKING GROUPS • ROOM 120A**

Session Leader: SFA Network Coordinator Jerry Ford

What to Expect: Leaders and members of SFA Chapters and Networking Groups: Bring your questions about chapter/group finances, structure, events and more. Lunch provided for those with advance reservations.

12:40 p.m.

**EAST CENTRAL CHAPTER MEETING • ROOM 120B**

Session Leader: Sharon Johnson, Minnesota Fresh Farm

What to Expect: A new SFA chapter is forming in the region just north and east of the Twin Cities, centering around Princeton, Cambridge and North Branch. Here’s your opportunity to join up and be a part.

**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.
This past season, Winston learned seed-saving techniques from Greg Reynolds at Riverbend Farm while Elizabeth stewarded city lots with Stone’s Throw Urban Farm. Both are passionate about the ecological and culinary outcomes of saving, and are excited to share tips, techniques, and, of course, seeds. With special guests Seed Sages and the White Earth Land Recovery Project Seed Library.

Managed by Winston Pennington-Flax and Elizabeth Makarewicz.

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Session Descriptions

3:10 P.M. SESSIONS

HOW TO HAVE FRUIT IN OUR NORTHERN CLIMATE: A GROUP SESSION • ROOM 204A

Session Leader: Kent Scheer, Orcharding in the North

What to Expect: Each farm family has its favorite fruits and every farm builds a valuable mental file of dos and don’ts for tending their fruit trees and shrubs. In this session we sit together to combine these individual experiences into a shared trove of practical tips and techniques on growing fruit in Minnesota. This will include such questions as cultivar preferences, winterizing techniques, harvesting tips and more. Participants are encouraged to bring relevant swaps and samples like scion wood. About half the session will focus on apples and then will run efficiently down a list of other tree and shrub fruit. Session leader, Kent Scheer, who facilitated a 3-year orcharding series in central Minnesota, has a fascination with growing tree and shrub fruits in those northern climes.

HOW DO WE GROW GARLIC IN THE UPPER MIDWEST? • ROOM 204C

Session Leaders: Chris Kudrna, Plum Creek Garlic; Paul Schmidt, Sunfresh Foods; Sunny Ruthchild, Merry Weather Gardens

What to Expect: Presented by the Upper Midwest Garlic Growers networking group, this session will be an open discussion of techniques and practices used by garlic operations of different sizes across the region. Facilitated by Chris Kudrna, this session will be recorded and posted on the group’s webpage. Schmidt won first prize at Minnesota Garlic Festival for his Krasnodar Marbled Purple Stripe garlic.

SUSTAINABLE SHEEP • ROOM 120A

Session Leaders: Alethea Kenney, Sustainable Sheep Community Networking Group; Tim Szymanski, M.S., farmer; Wayne Martin, U. of M. Extension Educator

What to Expect: Alethea will be giving an introduction to the Sustainable Sheep Networking Group and related projects. Alethea lives with her husband on a farm in northern Minnesota, where she spends her days outwitting her flock of Icelandic, Black Welsh Mountain and crossbred sheep, goats and llamas. She is a traditional naturopath, herbalist and homeopath specializing in maintaining healthy animals, and is the small ruminant consultant for North Central Feed Products, LLC in Gonorick, MN. Speaking on the integrative use of guardians, Tim Szymanski has a B.S. in Animal Science and an M.S. in Ruminant Nutrition and has been using livestock guardian dogs as part of an integrative grass-based management system on 572 acres for sheep and cattle for over 20 years in northern Minnesota. Wayne Martin is an Extension Educator with a focus on alternative livestock systems, and works with farmers and others interested in pasture and/or deep-bedded production systems.

DEEP ROOTS BEGINNING FARMER GATHERING 
ROOM 120B

Session Leaders: Dr. Sue Wika, SFA; Cassi Dutcher, SFA Deep Roots Intern; Holly Pearson, SFA Deep Roots Intern

What to Expect: Come enjoy the company of fellow farm enthusiasts who know that farming is as much about constantly learning as it is constantly doing. This session is designed for those who’ve taken any Deep Roots Farmer Development Program course (Farm Skills 101 or short courses) and those curious to see if Deep Roots courses would be a good fit. Whether you are starting to see your farming ambitions realized or you are just beginning your farming journey, you will find validating and engaging conversation and the opportunity to be a part of a growing beginning farmer support network.

Like beer & cheese?

Be like Jerry!
Enjoy samples and drinks at the Lakewinds Co-op Social Hour, starting at 4:20 p.m.

Room 204B
A special SFA thanks to Monica Irwin of Budding Farmers.

Learn more about the Budding Farmers program at www.facebook.com/buddingfarmers.

Alpine Festivals & Agricultural Highlights

Germany & Austria

September 14 - 21, 2016

Your certified organic CSA farmers, Lisa and Travis will be serving as farm-to-table hosts on an unforgettable adventure through the best of Austria and Germany's festivals, villages and farms - and you're invited to join us!

Included Highlights & Experiences:
- All Accommodations included in Germany & Austria
- 4 Nights in Austrian Alps & 3 Nights in Bavarian Alps
- Daily Breakfast and Dinner
- Local Guide Included throughout Tour
- A farm-to-table exploration of local farms
- Almabtrieb Harvest Festival in the Tyrolean Alps
- Original Munich Oktoberfest with beer & lunch
- Neuschwanstein Castle Tour
- Berchtesgaden and the Eagles Nest
- Guided tours of Munich and Salzburg
- $2999 - Does not included round-trip airfare

For more info: www.defineddestinations.com or 651.398.9358

EXHIBITORS

Visit our trade show in the lobby areas on both levels! Exhibitors include:
- Pesticide Action Network North America
- Farm Commons
- Sue Doeden "At Home With Honey"
- MCIA
- Minnesota Department of Agriculture Water Quality Certification
- Back in Balance Minerals/North Central Feed Products, LLC
- Minnesota Institute for Sustainable Agriculture
- University of Minnesota Extension-Plant Pathology
- Ag Resource, Inc.
- Grain Mills, Inc.
- Innovative Power Systems
- Minnesota Farmers Union
- Solar Farm LLC
- Highview Advisors
- Minnesota Department of Agriculture
- Werner Seed Company
- Grazeland Farm
- Duluth Young Farmers Coalition
- Able Energy Co
- Albert Lea Seed Company
- Dairy Grazing Apprenticeship
- Buckwheat Growers

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grainmillers.com
Midwest Soil Health Summit

Feb. 17-18, 2016 • Arrowwood Resort • Alexandria, Minn.

The MSHS convenes some of the most innovative farmers & researchers in the Upper Midwest for two days of networking, speakers, and sessions – all geared at improving the health of your soil.

Scheduled speakers include (subject to change):
- Dr. Allen Williams, a grass-fed beef champion as well as a leader in cutting-edge grazing methodology.
- Jay Fuhrer, NRCS District Conservationist and a soil health innovator from Burleigh County, N.D.
- Todd McPeak, a producer from Burleigh County, N.D.
- Dr. Michael Lehman, an expert on mycorrhizal response
- Dr. Shannon Osbourne, research agronomist
- Grant Breitkreutz, a producer from Redwood Falls, Minn.
- Kent Solberg, SFA Livestock & Grazing Specialist
- John Mesko, SFA Executive Director

Come see why people say the MSHS is the “best conference I’ve ever been to.”

Minnesota Agricultural Water Quality Certification Program

Certifying that Minnesota’s farms and waters can prosper together

Jared Nordick
Certified Farmer

$150 for SFA members and $200 for nonmembers • Register at sfa-mn.org

Minnesota Institute for Sustainable Agriculture
A partnership of the Sustainers’ Coalition, University of Minnesota, and University of Minnesota Extension

www.misa.umn.edu
1-800-909-6472

Check out our website, blog, and Facebook page for current information, events, publications, and announcements.

Programs include: Endowed Chair in Agricultural Systems, Information Exchange, Sustainable Agricultural Systems Minor Degree, Student Organic Farm

www.mda.state.mn.us/awqcp
GORECKI CONFERENCE CENTER
LOWER LEVEL

ROOM 120A
9:30 a.m. – Homemade With Honey
11:05 a.m. – Deep Winter Production Networking
12:30 p.m. – Chapter Resources Q&A
1:30 p.m. – Birds & Bees: Building Biodiversity
3:10 p.m. – Sustainable Sheep Community

ROOM 120B
9:30 a.m. – Selling Farm Products: Best Practices
11:05 a.m. – Avoiding Potholes on Road to Success
12:40 p.m. – East Central Chapter Organizing
1:30 p.m. – Slow Money in MN and How It Can Help
3:10 p.m. – Deep Roots Gathering

UPPER LEVEL

ROOM 120A

WI-FI AVAILABLE
Wi-Fi is free, but users at St. Ben’s now must register. Find the Guest network and, when prompted, create a network username & password.

204A
9:30 a.m. – Restoration Ag & Keyline Design
11:05 a.m. – Beyond the Farmers Market
12:20 p.m. – Post-Handling
1:30 p.m. – New Perennial Fruits for Northern Climates
3:10 p.m. – How to Grow Fruits in Northern Climate

204B
9:30 a.m. – ‘The Butterfly Effect’ film screening
11:05 a.m. – Minnesota Cottage Food Law
1:30 p.m. – WOC Talks

204C
9:30 a.m. – Developing a Forage Chain
11:05 a.m. – Wintering Livestock
12:20 p.m. – Farm Incubation
1:30 p.m. – Animal Handling Systems
3:10 p.m. – How to Grow Garlic in the Upper Midwest

4:20 P.M. – LAKEWINDS CO-OP SOCIAL TIME WITH LOCAL FOOD & BEER

STATE OF SUSTAINABLE AG WITH JOHN MESKO, CHAPTER SHOWCASE

SEED SWAP

EXHIBITS
SFA OFFICE
SECOND FLOOR LOBBY
Coffee/Restrooms

President’s Dining:
Leaders Breakfast, Budding Farmers