7:30 a.m.  REGISTRATION OPENS
8:30 a.m.  OPENING PLENARY IN 204A-B-C
9:30 a.m. BREAK/TRADESHOW
9:30 a.m. Veggie Buds drop-off ..............President’s Dining
9:40 a.m. SESSIONS  ROOM
❑ BENEFITS OF GRAZING PUBLIC LANDS.............204A
❑ INTEGRATING SOLAR ENERGY INTO YOUR FARM...204B
❑ THE FOREVER GREEN INITIATIVE......................204C
❑ TELLING YOUR STORY TO SELL YOUR PRODUCT..120A
10:50 a.m. BREAK/TRADESHOW
11:10 a.m. SESSIONS  ROOM
❑ SOIL HEALTH FOR SMALL ACREAGE .................204A
❑ DEEP WINTER GREENHOUSES .......................204B
❑ A TALE OF TWO FARM TRANSITIONS ...............204C
❑ DO I NEED A PERMIT FOR A POTLUCK? .............120A
12:20 p.m. Veggie Buds breaks for lunch;
parents, pick up kids at this time in President’s Dining
12:20-1:40 p.m. LUNCH ON YOUR OWN
12:30 p.m. LUNCH SPECIAL SESSIONS  ROOM
❑ SPOTLIGHT ON SPONSORS (LTD. BOX LUNCHES)....204B
❑ AGRO-ECOLOGICAL LESSONS IN OAXACA........120A
1:40 p.m. Veggie Buds begins again;
parents may drop off kids in President’s Dining Room
1:40 p.m. SESSIONS  ROOM
❑ MULTISPECIES ROTATIONAL GRAZING .............204A
❑ FOOD SAFETY FOR PRODUCE FARMERS.............204B
❑ MAIN STREET PROJECT..................................204C
❑ FSA PROGRAMS FOR SMALL FARMS/WOMEN...120A
2:40 p.m. BREAK/TRADESHOW
3 p.m. SESSIONS  ROOM
❑ LIVESTOCK HEALTH: TO VACCINATE OR NOT?...204A
❑ GROWING MINNESOTA PREMIUM GARLIC........204C
❑ DIVERSITY, EQUITY & INCLUSION......................120A
❑ FULL CIRCLE GREENHOUSE ON-SITE TOUR: DETAILS
AND DIRECTIONS TO GREENHOUSE ON PAGE 5
4:10 p.m. Veggie Buds pickup prior to social hour
TRADESHOW CLOSES

4:10 p.m. – COMPEER FINANCIAL SOCIAL HOUR
SPONSORED BY LAKEWINDS CO-OP WITH
LOCAL FOOD & CASH BAR • ROOM 204B
Session Descriptions

9:40 A.M. SESSIONS

**BENEFITS OF GRAZING PUBLIC LANDS: ECOLOGICAL, POTENTIAL, PRACTICALITY**

**ROOM 204A**

**Session Leaders:** Jess Berge, cattle farmer, Sunburg; Troy Salzer, cattle farmer, Barnum; Greg Hoch, DNR; J.B. Bright, U.S. Fish and Wildlife Service; Kelly Anderson, MN Dept. of Agriculture; Wayne Monsen, Moderator, SFA

**What to Expect:** A panel discussion about grazing public lands. Wildlife manager J.B. Bright and Greg Hoch, Prairie Team Leader from the Minnesota Department of Natural Resources, will explain why they want public lands grazed. Kelly Anderson, MN Department of Agriculture, will demonstrate an online matchmaker tool that connects managers of public lands to producers looking for opportunities for grazing. Also, farmers Jess Berge and Troy Salzer will share their experiences with grazing public lands.

**INTEGRATING SOLAR ENERGY INTO YOUR FARM**

**ROOM 204B**

**Session Leaders:** Fritz Evinger, Clean Energy Resource Teams (CERTs); James Darabi, Solar Farm; Dennis Compton, Compton Farm; Chris Gamer, Common Sense Energy

**What to Expect:** The momentum is picking up for farms adding solar energy to their operations, with several producers installing systems of various sizes in the last couple of years. This session will explore some of the resources and innovative ideas at work. The session will be moderated by Jerry Ford – his farm added a 9.6kW ground-mount, grid-tie system in 2015, which is designed to offset all of its annual electrical use.

**THE FOREVER GREEN INITIATIVE • ROOM 204C**

**Session Leader:** Dr. Nicholas Jordan, Professor of Agroecology, University of Minnesota

**What to Expect:** The Forever Green Initiative (FGI) is a network, spanning many partners in the Upper Midwest and organized by the University of Minnesota. FGI is working to develop new crops and high-efficiency cropping systems that can enhance conservation, production, and profit in farming. FGI is working on several fronts, including biomass, cover crops, forages, and is perhaps best known for its work with Kernza (intermediate wheatgrass). Dr. Nick Jordan, Professor of Agroecology at the University of Minnesota, will bring us up to date on Forever Green and try to answer your questions about the initiative.

11:10 A.M. SESSIONS

**SOIL HEALTH FOR SMALL ACREAGE • ROOM 204A**

**Session Leaders:** Kent Solberg, SFA Livestock & Grazing Specialist

**What to Expect:** SFA Livestock and Grazing Specialist Kent Solberg (right) will cover tools and techniques that can help you apply the principles of soil health on smaller acreages. Smaller acreage producers have different needs and circumstances, but with the help of some accessible tools can incorporate the fundamentals of soil health into their farming activities. Promoting healthy soils on our farms begins with an understanding of what we mean when discussing “soil health.”
proper food licensing for your activity can protect your customers, protect you from claims of negligence, and ensure that your food activity is legal. But how do you get that proper licensing? Minnesota’s food licensing system is complex and confusing, and it isn’t always easy to figure out which laws apply or even which food inspector to approach. This session will help you sort it out, and will also provide information about food safety best practices to protect your customers even if your activity is exempt from licensing.

**LUNCH SPECIAL SESSIONS**

**12:30 p.m.**

**SPOTLIGHT ON SPONSORS • ROOM 204B**

**Session Leaders:** Sai Thao, Compeer Financial; Teresa Opheim, Iroquois Valley Farms; Bruce Miller, Minnesota Farmers Union; Sonja Bjork, Highview Advisors.

**What to Expect:** Hear from SFA Annual Conference Sponsors about what’s happening in the area of funding for farm operations and ag businesses and farm financial planning. Free box lunches available for the first forty attendees.

**AGRO-ECOLOGICAL LESSONS & PRACTICES IN OAXACA • ROOM 120A**

**Session Leader:** Liz Moldan, Organizer for Witness for Peace, Midwest

**What to Expect:** Grab some lunch from the nearby snack bar or cafeteria, and join us to learn about the agro-ecological practices of La Milpa from the region of Mixteca, Oaxaca. In a region that has some of the highest rates of erosion and deforestation in the world, Mixtec people are reclaiming Indigenous agricultural systems offering viable lessons to other farmers.
Session Descriptions

1:40 P.M. SESSIONS

MULTI-SPECIES ROTATIONAL GRAZING SYSTEMS
ROOM 204A

Session Leader: Kent Solberg, SFA Livestock & Grazing Specialist; Tom Barthel, Snake River Farm; Sue Wika, Paradox Farm; Rud Wasson

What to Expect: Diversity is often cited as the key to farm resiliency. Each species of livestock can fill a different niche in a grazing system. The challenge comes with how to economically and logistically manage a variety of livestock on pasture throughout the year. Join our panel as they explore the dynamic dance of managing an array of livestock across their pastures. Cattle, sheep, goats, bison, horses, hogs, poultry and domestic waterfowl will be discussed.

FOOD SAFETY FOR PRODUCE FARMERS: FOOD SAFETY MODERNIZATION ACT (FSMA) TRAININGS
ROOM 204B

Session Leader: Lisa Baker, Baker’s Acres; Bruce Miller, Minnesota Farmers Union

What to Expect: FSMA, aka “Fizma.” To a farmer, that can be a scary word. The Food Safety Modernization Act is a brand new federal legislation that could affect many U.S. farms across the nation which will need to comply in order to keep our eaters and industry safe, and, of course, to avoid breaking the law. Some farms are required to have at least one person complete food safety training recognized by the FDA. Come learn from Bruce and Lisa how to help reduce farmer anxiety about the new regulations, and about the Produce Safety Rule, Good Agricultural Practices (GAPs) workshops, how your farm might be affected by the regulations, and where to sign up for upcoming grower trainings.

MAIN STREET PROJECT: POULTRY, PERENNIALS & GARLIC • ROOM 204C

Session Leaders: Julie Ristau, Chief Operations Officer; Wil Crombie, Communications Director

What to Expect: Learn about the development of Main Street Project’s poultry-centered regenerative agriculture model that incorporates poultry with perennial plants, plus a bonus crop of garlic, and they will discuss ongoing efforts to bring the model to scale in SE Minnesota. Julie and Wil will cover design fundamentals and strategies for “de-risking” farmer transitions, including financing options and commons-based approaches to reducing the costs of plant material.

Lunch Hour Sessions

Lunch, from 12:20 to 1:40 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; one lunch session has box lunches available in limited quantities. Lunch is also a great time to visit the lower and upper lobbies to chat with our fabulous exhibitors.
Session Descriptions

3 P.M. SESSIONS

**LIVESTOCK HEALTH: TO VACCINATE OR NOT TO VACCINATE • ROOM 204A**

**Session Leaders:** Al Sletten, DVM, Wall Lake Veterinary Services; Tim Anderson, Anderson Organic Farm; Tom Prieve, DVM, Paradox Farm; Sue Wika, Session Leader

**What to Expect:** What is the place of livestock vaccinations in a sustainable farming system? A panel of livestock producers and food animal veterinarians will discuss experiences and options.

**GROWING MINNESOTA PREMIUM GARLIC • ROOM 204C**

**Session Leaders:** Jerry Ford & Connie Carlson, Garlic Project Coordinators; Luke Ahrndt & Brian Neff, Harvest Moon Garlic; Les Olson & Russ Swenson, Big Stone Garlic

**What to Expect:** With “The Minnesota Premium Garlic Project” well under way, this session will highlight the practices of three seasoned garlic operations, and Connie Carlson will talk about some promising market expansion work. As part of this Specialty Crops grant on garlic, we will be encouraging networking among the new and would-be growers. We’ll also talk about the upcoming field research and how your operation can be involved in the project.

**DIVERSITY, EQUITY & INCLUSION • ROOM 120A**

**Session Leaders:** Noelle Harden, Jim Chamberlin, Joel Rosen, Chris Gamer, SFA Board of Directors; Theresa Keaveny, SFA Executive Director

**What to Expect:** SFA’s Diversity, Equity and Inclusion team is working on strategies to ensure our programs and leadership reflect and engage the diversity of Minnesota’s agricultural community. Hear what’s happening, share your thoughts and get involved.

**DEEP WINTER GREENHOUSE TOUR AT FULL CIRCLE GREENHOUSE**

**Session Leaders:** Sophie Buysse, College of St. Benedict Sustainability Office; Carol Ford, Co-Author, “Northlands Winter Greenhouse Manual,” & Garden Garden Greenhouse, Milan

**What to Expect:** Just a five minute stroll across campus, the “Full Circle” is a student-run passive solar winter greenhouse project committed to engaging the college and surrounding community in the cyclical process of growing their own food, from seed, to table, to compost.

Directions to greenhouse (see map at right): Starting at Gorecki Center, head left (south) toward the Benedictine Arts Center (BAC). Take a left on the sidewalk between Gorecki and the BAC towards the CSB Mall; turn right at the next sidewalk. Follow this past parking Lot 9 and around the curve to the maintenance road entrance. Take the first right and the greenhouse will be up ahead.

**THANKS TO VEGGIE BUDS**

**Veggie Buds** is an educational subscription that teaches kids about a new healthy veggie each month.

Veggie Buds programming is available each year at the SFA Annual Conference as well as Minnesota Garlic Festival.

Learn more at veggiebuds.com
SFA THANKS OUR GENEROUS 2018 SPONSORS

PLATINUM

GOLD

SILVER

BRONZE
**VISIT OUR TRADE SHOW EXHIBITORS**

Trade show is all day in the lobby areas on both levels! Exhibitors include:

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<th>Minnesota Institute for Sustainable Agriculture (MISA)</th>
<th>Minnesota Farmers Union</th>
<th>Buckwheat Growers Association</th>
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<td>Compeer Financial</td>
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<td>MN Agricultural Water</td>
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<td>Highview Advisors</td>
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<td>Cropland Grazing Exchange</td>
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**NOTES**

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GORECKI CONFERENCE CENTER
LOWER LEVEL

ROOM 120A
9:40 a.m. – Telling Your Story to Sell Your Product
11:10 a.m. – Food Safety & Regulations for On-Farm Events: Do I Really Need a Permit for a Potluck?
12:30 p.m. – Agro-Ecological Lessons & Practices in Oaxaca, Mexico
1:40 p.m. – FSA Programs for Small Farms & Women Producers
3 p.m. – Diversity, Equity & Inclusion

3 p.m. – DEEP WINTER GREENHOUSE TOUR:
Greenhouse is a short walk from Gorecki Center. Directions on Page 5.

ROOM 120A

UPPER LEVEL

204A
9:40 a.m. – Benefits of Grazing Public Lands
11:10 a.m. – Soil Health for Small Acreage
1:40 p.m. – Multi-Species Rotational Grazing Systems
3 p.m. – Livestock Health: To Vaccinate or Not To Vaccinate

204B
9:40 a.m. – Integrating Solar Into Your Farm
11:10 a.m. – Deep Winter Greenhouses
12:30 p.m. – Spotlight on Sponsors
1:40 p.m. – Food Safety for Produce Farmers

204C
9:40 a.m. – The Forever Green Initiative
11:10 a.m. – A Tale of Two Farm Transitions
1:40 p.m. – Main Street Project: Poultry, Perennials & Garlic
3 p.m. – Growing Minnesota Premium Garlic

4:10 P.M. – COMPEER FINANCIAL SOCIAL HOUR sponsored by Lakewinds Co-op

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.

President’s Dining: Veggie Buds

EXHIBITS

MEN’S RESTROOM
WOMEN’S RESTROOM
EXHIBITS

Wi-Fi Available

EXHIBITS

WEB RADIO: TELLING YOUR STORY TO SELL YOUR PRODUCT

204A
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