

THURSDAY, MARCH 8, 2012

PRE-CONFERENCE WORKSHOPS (subject to change)

- 10:00- 4:00 **LOCAL BEEF - FROM FARM TO MARKET**
As demand for locally-grown meat skyrockets, ranchers are discovering a host of challenges and opportunities in transitioning to local meat production and sales. Industry experts and experienced ranchers will discuss key issues and their experiences in this growing industry. Learn about requirements for USDA-inspected slaughter and processing; labeling requirements; strategies for grass-finishing; meat producer cooperatives and meat buying clubs; genetic carcass development and selecting for efficiency, financial hedging, and the proposed Nevada Beef Project.
Speakers: David Thain, CABNR; Mike Holcomb, CABNR; Staci Emm, UNCE; Local ranchers; Additional speakers TBA
- 10:00- 4:00 **HOPS, BARLEY & LOCAL BEER**
Local hops and barley production is an emerging industry for farmers as the nation's micro-beer industry grows. Learn from industry experts about hops and barley production, and find out from a local malting company and microbrewery about their expectations and demands for locally-grown hops and grains. Finish the afternoon with a sampling of fine local microbrews.
Speakers: Ron Godin, CSU Extension; Jay Davison, UNCE; Ryan Quinlan, Great Basin Brewing Company; Lance Jergensen, Rebel Malting (invited)
- 10:00 - 1:00 **ORGANIC SEED SAVING & STARTING (INCLUDES FARM TOUR)**
Bill Mewaldt has been selecting and saving seeds for more than a dozen years, along with operating a small scale nursery operation. This workshop covers the basics of seed saving including field planning, isolation, selection, and harvesting and cleaning techniques; and seed starting including heating and how to mix potting soils. Participants will tour Mewaldt Organics where Bill will be in the thick of spring nursery production.
Speaker: Bill Mewaldt, Mewaldt Organics
- 1:00 - 4:00 **HOOP HOUSE PRODUCTION - EXTENDING THE SEASON (INCLUDES FARM TOUR)**
Learn how to extend your growing season and increase your income with hoop houses and row covers. Ray Johnson of Custom Gardens Organic Farms will take students through the seasons with a planting schedule for Nevada's high desert climate. NRCS will provide information on new hoop house programs, and UNCE educator Jay Davison will talk about how to determine the most profitable specialty crops. Participants finish the session with a tour of The Slanted Porch hoop house which is located just a few feet from Chef-Farmer Steve Hernandez' popular restaurant.
Speakers: Ray Johnson, Custom Gardens Organics; Jay Davison, UNCE; Albert Mulder, NRCS, Steve Hernandez, The Slanted Porch Restaurant

FRIDAY, MARCH 9, 2012

- 9:00 - 10:15 **OPENING SESSION & KEYNOTE SPEAKER**
Opening Ceremony with Churchill County Future Farmers of America
Welcome - David Steiger, Western Nevada College; Jim Barbee, Nevada Department of Agriculture
Keynote - Dr. Isao Fujimoto, UC Davis (invited)

SESSION ONE 10:30-NOON

- 10:30-Noon **SOIL WHISPERING: MAKING YOUR SOIL DO WHAT YOU WANT IT TO DO**
You've probably heard of horse whispering and dog whispering, but soil whispering?! Dr. Ron Godin, organic soil guru, 2010 New Mexico Organic Farming Conference Educator of the Year, and Extension Agronomist for Organic and Sustainable Agriculture at Colorado State University, will lead you through

this previously uncharted territory, discussing how to listen to your soil by analyzing what yield, weed, and disease problems are telling you, and how you should respond. Arrive early – his sessions are standing room only!

Speaker: Ron Godin, CSU Extension

10:30-Noon **WHAT NEW FARMERS NEED TO KNOW (PART 1 OF 2)**

How do you start a farm? This session is geared towards new and beginning farmers and how to plan for what you need to know before you begin an agriculture operation. This is Part I of a two part series on entrepreneurship, local to global marketing concepts, financial planning, and finding operating capital. (Part 2 begins at 3 p.m., Friday)

Speakers: Steve Lewis, UNCE; Kynda Curtis, USU; Carol Bishop, UNCE; Nevada FSA

10:30-Noon **DON'T SHOOT THE GOOD GUYS BUGS! BENEFICIAL AND COMMON INSECT PESTS OF THE SMALL FARM**

Is that a good bug or a bad bug? Entomologist Jeff Knight brings his lifelong love of insects to the task of sorting friend from foe and offers help with controlling insect pests common to Nevada's small farms. Management suggestions will focus on controls acceptable in organic farming systems. He will also discuss how to bring insect samples to the state entomology lab for identification.

Speaker: Jeff Knight, NDOA

Noon-1:00 **LUNCHEON** (Catered by The Slanted Porch)

Tomorrow's Table: Building the Next Generation of Farmers and Ranchers

Staci Emm, UNCE, discusses new educational programs being designed to address critical issues involving food production in Nevada and to prepare Nevadans for the future of agriculture.

SESSION TWO 1:15-2:45

1:15-2:45 **GOPHERS TO GOATHEADS: IDENTIFYING AND MANAGING FURRED AND FLOWERED FARM PESTS**

What's making that mound? Is it a mole? A vole? They used to be cute but now that they're eating your crops, not so much. When that lovely volunteer plant takes over your field despite your attempts to control it, what to do? This session will highlight the identification and management of furred and flowered farm pests including moles, voles, gophers and noxious weeds. Control suggestions will focus on methods acceptable in organic farming systems.

Speakers: Jon Carpenter, NDOA; Tina Mudd, NDOA

1:15-2:45 **TRANSITIONING TO ORGANIC PRODUCTION**

Nevada Department of Agriculture organic program representatives will discuss what you need to consider before transitioning your farm to a certified organic production system then local organic farmers will share their experience converting conventional fields to organic, organic farm plans, the certification process, recordkeeping, inspections and keeping the farm certified. Shouldn't we add how NDOA fits into this session?

Speakers: Steve Marty, NDOA; Albert Mulder, NRCS; Rob Holley, Holley Family Farms; Rick Lattin, Lattin Farms

1:15-2:45 **FARM2CHEF - CONNECTING THROUGH FARMERS MARKETS**

Like a prospector searching for gold, executive pastry chef Doug Taylor began searching the deserts of Southern Nevada for high quality products for five-star Las Vegas' restaurants. He struck it rich, and so did the owners of the small farms he discovered. Taylor discusses how he has helped to create and manage one of Las Vegas' most successful farmers markets that draws local chefs looking for the freshest and tastiest produce. The potential for Northern Nevada markets also will be explored.

Speakers: Doug Taylor, B&B Hospitality Group & UNCE; Local market managers & producers

2:45-3:00 **BREAK**

SESSION THREE 3:00-4:30

3:00-4:30 PUT YOUR GOATS TO WORK

Gloria Montero owns Weed Warriors, and her goats are in the business of noxious weed control throughout Nevada. Gloria discusses the program including precision grazing technique and importance of animal health. She'll briefly highlight her new retail goat meat enterprise.

Nancy Coonridge discusses organic methods for ruminant preventative health care and good husbandry practices used at her organic goat cheese dairy in New Mexico.

Speakers: Nancy Coonridge, Coonridge Organic Goat Cheese Dairy; Gloria Montero, Montero Goat Farm

3:00-4:30 OUR LOCAL FOOD SYSTEM - MAKING PROGRESS

One year later - speakers from the 2011 Nevada Small Farm Conference return to talk about progress and challenges in developing a system for small farms to compete in today's industrial food system.

Holly Gatzke discusses the progress of a producer's co-op in Southern Nevada. The Great Basin Community Food Co-op highlights the new expanded co-op and restaurant buying system, and Mike Catalano of US Foodservice talks about his company's initiative to offer local food. Together, the speakers provide advice, perspective, and inspiration to continue the movement to re-create Nevada's local food system.

Speakers: Mike Catalano, US Foods; Holly Gatzke, UNCE; Amber Sallabery, Great Basin Community Food Co-op

3:00-4:30 WHAT NEW FARMERS NEED TO KNOW (PART 2 OF 2)

This second session of "What New Farmers Need to Know" provides an overview of business structure, access to land and water, farm labor, insurance for the farm, and identifying resources available to producers. (Part 1 is scheduled for 10:30 a.m., Friday)

Speakers: Ruby Ward, USU; Steve Foster, UNCE; Clint Koble, Nevada FSA; Other speakers TBA

SATURDAY, MARCH 10, 2012

SESSION FOUR 9:00-10:30

9:00-10:30 POULTRY & EGGS – KEEPING YOUR FLOCK HEALTHY AND PRODUCTIVE

Presenters will explain and demonstrate key steps that can help you to start raising poultry or improve what you are already doing. Learn to select breeds; set up a brooder; raise day old chicks; deal with predator pressure; improve pasture grass and forbs; and provide adequate housing, feed, and supplementation. Also included will be instruction on how to grade and label eggs to meet Nevada's requirements for egg sales.

Speakers: Andy Miller, Smith HS & FFA; Peggy McKie, NDOA

9:00-10:30 SMALL-SCALE CHEESE OPERATIONS - AN INTRODUCTION

Getting dairy products to market has its own challenges quite unlike selling other farm products. Anna Vickrey and Nancy Coonridge will guide you through the challenging process of setting up an artisanal cheese operation that will add value to your cow, goat or sheep milk. Vickrey will help producers understand and meet Nevada's requirements for making and selling cheese. Coonridge has been producing certified organic goat cheese from goats raised in the wilds of New Mexico for more than a decade.

Speakers: Anna Vickrey, Nevada State Dairy Commission; Nancy Coonridge, Coonridge Organic Goat Cheese Dairy

9:00-10:30 **VALUE-ADDED PRODUCTS - STEPS TO SUCCESS**
Adding value by processing your farm products can be financially lucrative, but there are many challenges: finding a certified kitchen to produce your product, meeting regulations governing processed food, developing a truly great product, and finding markets. Holly Gatzke talks about some of the challenges that producers face and provides a list of resources to help find the answers. USDA presents opportunities for Value Added Producer Grants.
Speakers: Holly Gatzke, UNCE; USDA Rural Development

9:00-10:30 **SUBSCRIPTION FARMING (CSAs) IN NEVADA - WHAT MODEL WORKS FOR YOU?**
Subscription farms, also known as CSAs, are gaining momentum in Nevada and across the nation. Learn more about the social and economic sustainability of subscription farms. Farmer Wendy Baroli talks about her concept and the importance of planning, followed by a roundtable discussion.
Speakers: Wendy Baroli, Grow For Me Sustainable Farm; Local producers

10:30-10:40 **BREAK**

SESSION FIVE 10:40-NOON

10:40-Noon **GAP: GOOD AGRICULTURE PRACTICES**
With tougher food safety regulations on the horizon, and an increasing number of retail and institutional buyers requiring “Good Agriculture Practices” (GAP) certification, even small producers should consider developing a food safety plan and audit for their operations. Speakers will explain GAP certification and how to assess and develop a plan for the small farm. They will discuss challenges and benefits of GAP certification.
Speakers: TBA

10:40-Noon **KNOW YOUR FARMER KNOW YOUR FOOD - BRANDED MARKETING**
Do Your Customers Know Who You Are? Learn how branding your farm is key to success for small farm agriculture. Abbey PR will teach participants how to develop a brand and carry it consistently through your marketing. Learn the benefits of using social media to tell your farm story and gain loyal customers.
Speaker: Abbey Public Relations

10:40-Noon **THE ABC'S OF SMALL SCALE COMPOSTING**
This workshop will take you through the basic steps of making quality compost on-farm. Learn how to balance inputs, temperature, moisture, and aeration to end up with a superior organic soil amendment.
Speaker: Ron Godin, CSU Extension

10:40-Noon **CHEESEMAKING**
Nancy Coonridge, Coonridge Organic Goat Cheese Dairy
Making cheese is a simple process, but one made easier when you understand a few basic principles of the cheesemaking process. Nancy Coonridge of Coonridge Organic Goat Cheese Dairy demonstrates how to make a fresh soft cheese from pasteurized milk.
Speaker: Nancy Coonridge, Coonridge Organic Goat Cheese Dairy

Noon-1:30 **FAREWELL LUNCHEON** (Catered by The Slanted Porch)
Keynote speaker TBA