



TOGETHER | AT THE | FARM

U.P. Local Food Conference

Breakout Sessions

MORNING SESSIONS

SMALL GRAIN PRODUCTION

Christian Kapp and Erin Satchell

Great opportunity exists for small grain production in the U.P., whether it be for feeding your livestock at home, or supplying the burgeoning craft beverage market. Learn the basics of small grain research and best management practices to achieve yield and quality goals. Also hear from an experienced small grain grower that has explored niche markets.

LOW COST SEASON EXTENSION

Abbey Palmer, North Farm Education Coordinator, UPREC

Collin Thompson, Farm Manager, North Farm, UPREC

Extending the season does not have to be cost prohibitive. Come learn about low-cost ways of gaining weeks in the spring and fall.

This session will discuss low tunnel and high tunnel technologies, row covers, and crop selection to make sure you can keep producing into the back side of the calendar.

ANIMAL HANDLING

Paul Naasz, Farm Manager, UPREC

Frank Wardynski, Ruminant Educator, MSU Extension

Thinking about diving into livestock production, but don't know the first thing about animals? The herdsman for the MSU farm and the U.P. MSU Extension Livestock Educator, with over 60 years of combined experience, will go over low-stress cattle handling, basic animal husbandry, quality assurance, and discuss common ailments and treatments. The primary focus will be on beef cattle, although other livestock species will be covered.

BASIC TRACTOR AND FARM EQUIPMENT SKILLS

Joe Charlebois, Agriculture and Special Equipment Operator, UPREC

Learn the ins and outs of maintaining and servicing tractors and basic farm equipment from an experienced farm mechanic. Troubleshooting of common breakdowns and repairs will be covered. This workshop will be hands-on and in a working mechanical shop so come prepared to get your hands dirty.

Cultivating Healthy Soil, Gardens, and People with Compost

Dr. John Biernbaum, MSU

Composting is a great option for using locally available resources for building soil organic matter and nutrients or making growing media for containers, raised beds or rain water gardens. John Biernbaum will share his experiences with many types of composting and vermicomposting including making a compost pile, working with worms, making a water extract, and mixing growing media.

Meat Processing Feasibility Study

Karin Endy, KK&P

John-Mark Hack, Marksbury Farm

Michelle Walk, MSU Extension

The Upper Peninsula Multi-species Processing Feasibility Study Project is a cooperative venture between several stakeholders including Marquette County, MSU Extension, Upper Peninsula Food Exchange, Farm Bureau, and regional planning organizations. Karen Karp & Partners along with John-Mark Hack of Marksbury Farm and BJH Advisors have been hired to conduct a feasibility study. The study is designed to understand the needs of livestock producers relating to harvest and processing and what additional resources are needed to support livestock producers in the UP. This session will share findings from research, interviews and the survey conducted in May 2016 as well as preliminary recommendations. An opportunity will be provided to share feedback on these recommendations before we move into the second phase of the project.

Sourcing Local Food/ UPFE Online Marketplace

Courtney Dalman, Marquette Food Co-op Local Food Projects Coordinator & U.P. Food Exchange Online Marketplace Manager

Learn more about the Upper Peninsula Food Exchange's (UPFE) Online Marketplace from the Marketplace Manager Courtney Dalman. The Online Marketplace is a tool for producers, farmers, and institutional food buyers to collaborate and coordinate the sale of local food. From product aggregation, delivery, payment processing, and marketing support, UPFE and the marketplace can help you get your product to market as well as find great local goods for your school, hospital, or other institution.

Farmacy- Holistic Health from an Organic Farmer's Perspective

Leanne Hatfield, M.D.

A long overdue trend is emerging where people are finally realizing that the roots of health come from the farm and not the pharmacy. There are a wide variety of ways that the foods we consume every day influence our well-being. Everyone eats and is responsible for what they put into their body, and embracing the correlation between agriculture and nutrition will impact the health of our communities. Learn more about this trend from the perspective of an Organic Farmer and medical doctor.

Communicating With Your Customer and Creating an Unforgettable Brand

Samantha Collins, Communications and Events Manager, MIFMA

In a world bombarded with digital connection, how does your farm, market, business or organization stand out in all of the noise? This presentation will cover tips, tools, and best practices for structuring your communications in a way that is visually appealing and provides the opportunity for your target audience to connect with your brand on a deeper more meaningful level.

Cooking with Local Food - A Demo

Sarah Monte, Education Coordinator, Marquette Food Co-op

What would a celebration of local foods be without the sharing of new recipes? Sarah Monte, Education Coordinator of the Marquette Food Co-op, will demonstrate using fresh locally produced food in simple and delicious ways. Participants will taste for themselves the difference local makes, and go home with recipes perfect for the next visit to the farmers' market.

Year Round Herb Production in Greenhouses

Elise Bunce, Rock River Perennial Garden and Greenhouse

Managing a greenhouse to produce year round is different from maintaining a hoop house when it comes to integrated pest management, marketing, and variety selection. Local gardening expert Elise Bunce of Rock River Perennial Gardens and Greenhouse shares the story of her business' growth.

Cottage Food Law

Michelle Jarvie, Food Safety and Nutrition Educator, MSU Extension

The Michigan Cottage Food Law allows residents to prepare and store certain foods in a home kitchen. The workshop covers the food safety aspect of preparing cottage foods for sale, including preparing, packaging, labeling, storing and transporting cottage foods. Participants in the workshops will receive a manual and a food safety participation certificate of completion.

Using Social Media to Advocate for Agriculture and Promote Your Business

Katelyn Thompson, Farm Business Management Educator, MSU Extension

Get introduced to the many social media platforms and find out what one might be best for you. Learn some tips and tricks for creating memorable and impactful content.

Deep Winter Production

Eliot Coleman

Agricultural production in northern climates does not need to stop when the temperatures drop below freezing. By using season extension techniques, tools, and technologies, growers can extend their production deep into the winter to improve farm profitability and customer relations. This session discusses some of the methods used to maximize production on the back side of the calendar.

Ruminant Grazing Systems

Dr. Jason Rowntree & Dr. Ben Bartlett

Are you an experienced grazer, or just beginning? This session will provide everything you need to know about fencing, water, pasture productivity and stocking density to help you get started, or increase your skills, in a managed grazing operation.

Not All Fibers Are Created Equal

Deb McDermott, Stonehedge Fiber Mill

Stonehedge is a 157 year old working farm. The fiber mill opened in 1999. With over 25 years experience as a shepherd, spinner and fiber artist, McDermott brings a wealth of knowledge about all aspects of fiber.

AFTERNOON SESSIONS

Farm to Glass

TBA

Farm to glass is a burgeoning industry, but sourcing all Michigan beverages is only possible if a consistent supply of agricultural ingredients are available. This workshop will focus on the crops that directly source the craft beer industry - covering malting barley and hop production and processing. Local brewers will also be on hand to address the demand and opportunities.

A Deeper Look at Season Extension

Mike Bollinger & Katie Prochaska, Owners and Operators, River Root Farm, Decorah, Iowa

Mike Bollinger and Katie Prochaska operate River Root Farm, a four season, certified organic vegetable farm in NE Iowa. They have extensive experience with year-round production in northern climates using season extension techniques in the field and high tunnel. Join us for this session to learn about season extension technologies, crop selection and planning, soil and water management, and much more.

Small Farm Tools & Implements

Eliot Coleman

Joe Charlebois, Agriculture and Special Equipment Operator, UPREC

Efficiency is crucial on the small farm and having the right tools for the job can make all the difference. This session will introduce participants to hand scale and field scale tools and equipment that help growers increase production and minimize inputs. Tools will include manufactured options, as well as farm-built specialty tools.

Composting for Soil Quality, Closing the Food Cycle Loop, and the Water Cycle

Dr. John Biernbaum, MSU

In this workshop we will demonstrate how compost is a valuable tool to improve soil properties, nutrient cycling and the water cycle on your farm. We will focus on using locally available resources to make compost and use it effectively on farm. John will also share his experience with vermicomposting in cold climates and using compost as a transplant growing medium.

Understanding Policy to Support Local Food Systems

Brad Neumann, Government & Public Policy Educator, MSU Extension

Thyra Karlstrom, Senior Planner, Marquette County

David Stensaas, City Planning & Zoning Administrator, City of Marquette

Nick Leach, Zoning Administrator, Negaunee Township

Navigating the policy and regulatory environment that affect local food systems can be a challenge for local officials as they balance the public's demand for local food with laws related to agricultural production, such as the Michigan Right to Farm Act. This workshop will lay the framework for policy interpretation and development to support food systems, including discussion of rural, suburban, and urban applications and scenarios. Bring your questions and real-life experiences to share with workshop instructors that lead their field in understanding local food system policy.

Transplant Production

Collin Thompson, Farm Manager, North Farm, UPREC

Healthy seedlings lead to healthy crops. Come learn some techniques and tricks for growing healthy transplants. This session will discuss lighting considerations, temperature requirements, watering techniques, and hoophouse transplant production, including different container options and soil blocking.

Sustaining a School Garden Program

Jeannette Cushway, FoodCorps

Abbey Palmer, North Farm Education Coordinator, UPREC

Get into hands-on learning in the school garden! Learn the steps to take to start a school garden, plan a garden that fits with the school year, as well as outdoor lessons and backpocket activities that have Common Core connections.

Poultry – From Pasture to Processing

Cindy and John Dutcher, Dutcher Farms

The Dutchers will share their experience and knowledge regarding raising and processing pasture poultry. You will learn about the process, equipment and regulations for being able to process poultry on your farm.

Food Preservation

Michelle Jarvie, Food Safety and Nutrition Educator, MSU Extension

The growing local food movement has renewed consumer interest in safe food preservation techniques. Participants learn how to provide safe, high-quality products using the latest research on food preservation. This hands-on workshop will cover the basics of hot water bath canning. Participants will take home a product made in the workshop.

A Beekeeping Mini-Symposium

Joel Lantz

Skandia-based beekeeper and one of the founders of Superior Beekeeping Club, Joel Lantz, will speak on a variety of north country beekeeping related subjects and lead a hands-on hive experience. Learn about the importance of UP wildflowers, cold weather hiving, bee advocacy, and Joel's incredible "hive house", the only one of its kind in the United States. Bring your bee suit if you have one for the hands-on segment (extra suits will also be available).

Permaculture Principles and Practices

Peter Bane, Author of The Permaculture Handbook, Permaculture Consultant and Teacher

Permaculture is a practical way of applying ecological design principles to food, housing, and energy systems; making growing fruits, vegetables and livestock easier and more sustainable. Peter Bane, author of The Permaculture Handbook, will share the principles and practices of permaculture, offering information that will help participants design and develop their own permacultural systems.

Holistic Management

Dr. Jason Rowntree and Dr. Matt Raven, MSU

This workshop will provide participants with an introduction to Holistic Management. We will discuss the tenets of Holistic Management and the development of a Holistic Context that guides the decision maker towards a desired future. With an afternoon pasture walk, we will discuss the important ecosystem processes that reflect landscape health and also discuss measuring forage availability for grazing livestock.

