NOFA-NH's 22nd Annual Winter Conference

A HOLISTIC FOOD SYSTEM FUTURE

Farms, Community, & Environment

February 10, 2024 | Southern NH University

Keynote by Author Philip Ackerman-Leist:
Hope is a Choice; Change is a Strategy

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Organic farmers built the Northeast. They help protect the planet. And of course, they're behind our favorite foods. Which is why we're honored to work with dedicated farmers while helping teach the next generation.

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New Hampshire is on the unceded land of the Pennacook, Winnipesaukee, Pigwacket, Sokoki, Cowasuck and Ossipee peoples, or N’dakinna, the Abenaki word for the traditional ancestral homeland of the Abenaki and Wabanaki Peoples past and present. We acknowledge and honor with gratitude the land, waterways and alnobak (people) who have stewarded this land through the generations.
NOFA-NH's
22nd Annual Winter Conference

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Dear NOFA Members, Presenters, Exhibitors, Sponsors, Donors, Advertisers, Volunteers, and Conference Attendees:

THANK YOU for supporting the 22nd Annual NOFA-NH Winter Conference. With each passing year it becomes vital that we connect as a community to support, grow, and network with one another. We hope the conference is a place to collaborate, network, learn, grow, recognize our successes, and identify pathways to continue reaching our goals. You make this event possible and we are so glad that you are here and a part of this important community.

Last year we overwhelmingly heard how valuable it was to see people in person once again and foster important relationships. We are excited to be back at Southern New Hampshire University for the second year in a row to provide an in-person experience. A big thank you to the university for welcoming us to campus and the support to make this conference possible.

We have a tremendous line-up of workshops and presenters, a vibrant Green Market Fair, great raffle prizes, book signing opportunities, captivating keynote, and so much more. Enjoy your day, and please share your feedback with us. We thank you for your ongoing support and look forward to the year ahead.

Sincerely,

Kyle Jacoby
Education Program Coordinator
Partnering With Farmers Across Northern New England To Sow The Seeds For A Sustainable Local Farm Future
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Breakfast
8:00 AM - 8:45 AM
Coffee, light bites, & local fare in the Dining Center
NOFA-NH's 22nd Annual Winter Conference

A HOLISTIC FOOD SYSTEM FUTURE
Farms, Community, & Environment

CONFERENCE SCHEDULE

February 10, 2024 | Southern NH University

8:00AM  Check In Opens
9:00AM  Opening Panel
10:15AM Workshop Session I
11:30AM Workshop Session II
12:30PM Lunch, Exhibitors, Activities
2:10PM  Awards
2:45PM  Workshop Session III
4:15PM  Keynote
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Opening Panel
9:00AM-10:00AM | Dining Center

Creating a Holistic Agricultural New England

**Moderator:** Julie Davenson, NOFA-NH Board President

**Panelists:** Dave Chapman, The Real Organic Project | Abe Collins, Land Care Cooperative | David Vargas, Vida Cantina | Kaylin Lustig & Sibongile Ndlovu, Sycamore Community Garden

Agriculture is an intricate web of biological, physical, social, emotional, technological, and spiritual relationships. Building a prosperous, sustainable, and equitable New England depends on understanding the ecosystem of food and how to fruitfully connect these relationships. In the opening panel of the 2024 Winter Conference hear from members of our community as they share about their connection to agriculture in New England. Learn about the importance of their work, the hurdles we face and how we can work together to create a holistic agricultural New England.

**Julie Davenson** currently serves as the Board President of NOFA-NH. She holds a masters degree from Antioch University in Organization and Management. She has served in a leadership capacity in a number of non-profit organizations and is an experienced experiential educator and facilitator. She has been passionate about social justice and environmental causes throughout her career trying to connect the issues. She worked on reforming federal housing regulation while developing innovative housing programs as a director at Keene Housing. She is trained in holistic management with the Savory Institute including studying at the African Center for Holistic Management in Zimbabwe.

**Dave Chapman** has been an organic farmer for the last 42 years, running Long Wind Farm. In 2014 he co-founded the movement to Keep The Soil In Organic. In 2018 he co-founded the Real Organic Project, which now has over a thousand certified farms across the country.

**Abe Collins** is a cofounder of the Land Care Cooperative, LandWEB and LandStream. He has been a grazer of all-forage dairy cows, goats, sheep and beef. He grew up and lives in Vermont, and loves his work of supporting land stewards and their communities as they grow deep topsoil watersheds to leave their kids.

**Chef David Vargas** is a talented and respected leader in the kitchen and in the New England community with a mission to bring people
together to the table. David is proud to share his Mexican heritage by featuring beautiful local seasonal product on every plate at his award-winning, nationally recognized Vida Cantina in Portsmouth, NH. David’s mantra at Vida Cantina, and in all his endeavors, is “Community To Table” which he lives every day by bringing his restaurants, teams, farmers, fishermen and communities together. Some examples of David’s work include co-creating and hosting the first annual BIPOC Fest in Portsmouth in September 2021, raising over $30,000.00 for BIPOC organizations in the region. Literally digging into the region’s agricultural history with the Abenaki tribe, and leading the way for local farms to now grow original indigenous seeds. Leading the region in working closely with local farms and created a friendship with Tuckaway Farm, and then bringing more of the local farms together to grow indigenous corn and other regional varieties for David’s tasty tortillas.

Kaylin Lustig is the Garden Manager at Sycamore Community Garden. The Garden provides residents of the Concord area, particularly new Americans and those with limited incomes, the opportunity to grow organically-farmed food on land accessible by public transportation. The Garden also aims to increase social capital, cultural understanding, empathy through the communal act of gardening, and provide educational opportunities in partnership with NHTI.

Sibongile Ndlouv is Zimbabwean by birth and a teacher by profession. She taught in Zimbabwe primary schools where the ratio was one teacher to forty five children. She grew up in a family where gardening was the priority and her parents tried to be as organic as possible in their garden. At Sycamore, Sibongile has taught a workshop about food preservation methods that are especially important to know when one does not have a refrigerator. She values being a Sycamore gardener because there is so much opportunity in learning different techniques in gardening among diverse cultures.
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WORKSHOP
SESSION I
10:15 AM - 11:15 AM
Robert Frost Hall

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INVESTING IN THE NEXT GENERATION.

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Creating Your Farm’s Social Media Strategy

Instructor: Benée Hershon, CCCD & Zeigler’s Market Garden
Track: Farming, Beginner
Room: Robert Frost Hall 202

The world of social media can be overwhelming, but it doesn’t have to be! Learn how to utilize social media platforms to tell your farm’s story and play to your farm’s strengths. Social media is an incredible tool for marketing, engaging your customers, and expanding your farm’s reach. It is crucial to create a thoughtful and realistic social media strategy to best meet your farm’s goals. This workshop will provide tips and tricks to getting started, crafting your social media plan, and maximizing engagement across various forms of social media and digital communications.

Benée Hershon is a farmworker with a background in digital communications and social media. She is passionate about connecting others with farming, food, and conservation through community engagement and storytelling. She worked as Community Engagement Director of the Cheshire County Conservation District (CCCD). In her time with the district, she managed the social media and digital communications of the organization. She also worked as a Social Media Marketing and Design Intern with the Catskills Agrarian Alliance, where she promoted the 607 CSA program, a community supported agriculture program connecting Catskills Region farmers with consumers in the region and in NYC.

As a farmworker, Benée planned and farmed a 3 acre no-till vegetable farm for The Food Bank of Western Massachusetts in Hadley, MA, and worked on vegetable farms in North Carolina, South Carolina, and Maine. She also worked as a farmworker at The Alleged Farm, a vegetable farm in Upstate NY. Benée currently works as the Program Support Specialist for CCCD and as an Assistant Grower for Zeigler’s Market Garden in Norfolk, MA. She is thrilled to offer her social media management and digital communications expertise through her own consulting company.

Cover Crop Management: Planting with a Purpose

Instructor: Chad Cochran, USDA NRCS
Track: Farming, Intermediate, Advanced, Climate Adaptation
Room: Robert Frost Hall 204

Cover crops are an essential part of any organic farmer’s toolkit because they prevent soil erosion, build organic matter, and fuel soil microbiology. They can also create nitrogen, suppress weeds, dry wet soils, and provide habitat for beneficial organisms, but only when managed properly. This session will help growers think through the multifaceted benefits of cover crops to better match their cover choices to their crop production goals. We’ll dive into the details on what species to select, when to plant them, and how to think through crop rotations when farmers start to treat cover crops - like a crop.

Chad Cochran is the State Agronomist for the USDA-Natural Resource Conservation Service. He works statewide promoting conservation agronomy, sustainable agricultural practices, and soil health management systems. Chad has been a lead supporter and promoter of no-till planting methods, the use of cover crops, and irrigation water management on all sizes and types of farms.
Simple Ways of Being an Ally

**Instructors:** Su Mittra & Julia Zubiago, Pride on Foot  
**Track:** Farming, Beginner, Intermediate, Equity & Justice  
**Room:** Robert Frost Hall 210

Increasingly we see that LGBTQIA+ people need our help. The public and politicians can be very violent towards those in the LGBTQIA+ community. As business owners we have the ability to make everyone in our community feel welcomed in our businesses. Allyship is simple and free, this workshop focuses on ways that you can welcome members of the LGBTQIA+ community, beyond simply hanging a pride flag. Starting with a basic understanding of the needs of this community we identify the ways in which we unknowingly create hostile environments. We will explore ways you can better treat your customers or clients. Becoming strong allies to this community can separate you from your competitors and help draw in a larger client base.

Su Mittra (she/her) has owned her own landscaping business for 19 years and came out six years ago as transgender. She told her entire client base her updated name and pronouns. While there was a little bit of confusion, a bit of explanation really helped. Su’s goal is to make our small businesses better accepting of LGBTQ+ individuals. It usually doesn’t take much work, and having strong advocates is the bedrock of having accepting and inclusive communities.

Julia Zubiago (she/they) works in public health by day, trying to figure out how to solve problems that affect everyone, like access to healthcare. They’re particularly interested in identifying when LGBTQIA+ people and people of color are facing additional challenges to meet daily needs, and figuring out how to address those challenges. Her goal is make sure that everyone feels safe in their communities -- neighborhoods, workplaces, and social spaces.

Methods for Increasing Sustainable Food Security in the Monadnock Region and New England

**Instructors:** Alex Loughran Lamothé, The Community Kitchen & Dr. Rowland Russell, Antioch University  
**Track:** Beginner, Climate Adaptation, Equity & Justice, & Opportunities in Ag  
**Room:** Robert Frost Hall 211

Access to healthy, nutritional, and locally grown food is essential to a robust and equitable local and regional food system; however, too many of our neighbors are food insecure. To bridge this gap, The Community Kitchen operates a Gleaning Program to save between 25-50,000 pounds of local produce per year for distribution at our regional food pantry and hot meals kitchen, and with our partner pantries. Our presentation will outline our ongoing programmatic and advocacy efforts to increase access to fresh produce and other locally produced food for underserved communities in the Monadnock Region and New England more broadly.

Alex Loughran Lamothé is currently the Pantry Manager at The Community Kitchen, overseeing food sourcing and distribution for the brick & mortar location, Mobile Food Pantry, and Gleaning Programs. Alex’s background is in advocacy for underserved populations, and he is committed to building equitable and sustainable food systems.
Dr. Rowland S. Russell has worked at Antioch University for 37 years and earned his PhD in Environmental Studies there. He is a dedicated volunteer in the Monadnock Region of NH, serving on a number of local boards and committees, including managing the Monadnock View Community Garden in West Keene, and chairing the Food Security Work Group under the auspices of the city of Keene’s Energy and Climate Committee.

Adventures in Making Tea From Your Garden

Instructor: Judith Taylor, Seeds2Plate
Track: Home Growing, Beginner
Room: Robert Frost Hall 220

Tea has been around for centuries and is currently enjoyed by millions of people. Have you ever wondered what’s in that teabag from the store? This class will cover a brief history of tea, how it’s made, and how to make your own herbal teas at home with ingredients from your yards and gardens. Medicinal properties of plants will also be discussed. Participants will have the opportunity to sample some teas and make their own tea blend to try at home.

Judith Taylor has been gardening in Massachusetts for over 25 years and graduated from UMass Green School and the Seed Savers Exchange Seed School. She has hands on experience with growing all sorts of perennials, fruits, herbs, and vegetables as well as landscape design. Her passion is to share knowledge with new gardeners as well as exchanging tips and tricks with those more experienced.

Hindsight is Foresight: A 20/20 View of Livestock Farming

Instructor: Phillip Ackerman-Leist, Keynote Speaker
Track: Farming, Intermediate, Opportunities in Ag Network
Room: Robert Frost Hall 221

This roundtable workshop for livestock farmers will tackle the question of “If I knew now what I didn't know then, what would I do differently?” in order to share some collective wisdom useful to new and experienced farmers. Phillip will begin with a quick-fire list of 20 things he’d do the same & 20 things he’d do differently based on his experience over the past 20+ years, followed by insights from other participants. Corrective lenses will be provided to anyone with an open mind.

Philip Ackerman-Leist is a “free range educator” with a passion for exploring food systems innovation and conservation initiatives around the world. Philip is the author of A Precautionary Tale: How One Small Town Banned Pesticides, Preserved its Food Heritage, and Inspired a Movement; Rebuilding the Foodshed: How to Create Local, Sustainable, and Secure Food Systems; and Up Tunket Road: The Education of a Modern Homesteader. Philip spent two decades as Professor of Sustainable Agriculture & Food Systems at Green Mountain College, where he built the nation’s first online graduate program in food systems, an undergraduate program in Sustainable Agriculture & Food Systems, and a 23-acre organic farm. He then served as Dean of Professional Studies and Director of the New American Farmstead at Sterling College. Philip currently works with The Lexicon as the Head of Editorial. He has farmed in the Italian Alps, North Carolina, and Vermont. He now raises American Milking Devon cattle on his family’s off-grid homestead at UpTunket Farm in Pawlet, Vermont, the base for Foodshed Solutions LLC.
Best Practices for High Tunnel Construction

Instructor: Bob Rimol, Rimol Greenhouse Systems
Track: Farming, Home Growing, Beginner, Intermediate, Climate Adaptation
Room: Robert Frost Hall 227

High tunnels and greenhouses are essential for most growing operations in New England. They are valuable but can also cause lots of stress and financial concern. In this workshop Bob Rimol of Rimol Greenhouse will bring over 30 years of expertise to share tips and methods to help prevent common greenhouse and high tunnel mistakes. If you are considering a high tunnel or greenhouse for the first time or running into issues with your current operation, this workshop will help put you on the right track.

Bob Rimol is the owner and founder of Rimol Greenhouse Systems in Hooksett, NH. Bob founded the company in 1994. Three decades later, Rimol Greenhouse Systems has developed into a first-class greenhouse manufacturing and distribution company shipping greenhouses all over the United States.

Food in Early Childhood Education: An overview of the current landscape in the Upper Valley, & possible pathways forward

Instructors: Cameron Huftalen & Anna Hubbard, Vital Communities
Track: Farming, Beginner, Intermediate, Equity & Justice, Opportunities in Ag Network
Room: Robert Frost Hall 230

Vital Communities is assessing the status of food support and food programs at early childhood education (ECE) programs across the upper valley of NH and VT. As many ECE programs face staffing shortages, staff burn out, and a lack of access to technical assistance, they’re also faced with challenges in how they do (or do not!) offer meal programs. We are looking into identifying the key barriers to providers when it comes to providing nutritious food to children without requiring them to give up more of their already finite time or finances. In this workshop we will share what we’ve learned so far, through surveys, interviews, and focus groups. We hope to be able to give a glimpse into the current landscape of the issue, and possible pathways forward for a potential pilot program. We will also spend time listening to your thoughts on opportunities and challenges to getting healthy, local food into early childhood classrooms.

Vital Communities engages Upper Valley people, organizations, and communities to create equitable solutions to our region’s challenges. We strive to support community members in their work to collaboratively address issues such as climate change, lack of affordable housing, transportation access, and food security.

Cameron and Anna both come from a background working in food systems and local agriculture, having worked in permaculture design, farming, and local food retail prior to arriving at Vital Communities. At Vital Communities, Cameron has worked on regional food access initiatives, supporting local farmers with business and technical assistance, and cultivating new and creative economic opportunities and discussions for community members. Anna is the lead for the Early Childhood Education Initiative, an initiative with the goal of increasing the accessibility and affordability of high-quality early childhood education in the Upper Valley and works on multiple agricultural and housing projects at Vital Communities.
Farmer Consultations with Olivia Saunders

**Consultant:** Olivia Saunders, UNH Cooperative Extension

**Expertise:** SARE Grants, doing research on your farm, starting a farm, farm business planning, holistic farm management

**Room:** Robert Frost Hall Atrium

Olivia Saunders, an agricultural field specialist at UNH Cooperative Extension, is a 2016 national SARE Fellow and a participant in the Climate Adaptation Fellowship by the northeast climate hub and UMaine Extension. Specializing in climate change, soil health, and farmer mental health, Olivia serves as the SARE Professional Development Program Coordinator.

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WORKSHOP SESSION II
11:30 AM - 12:30 PM
Robert Frost Hall

Rethinking Your Marketing Messages to Broaden Your Customer Base
ROOM 202

Perfecting Organic Greenhouse Tomatoes
ROOM 204

Growing Culturally Significant Crops for Diverse Consumers in the Granite State
ROOM 210

Gift Economy. Farming. Feeding Each Other Without Selling Food
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Building a Pantry from Foraged & Local Foods
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From Surviving to Thriving: a Focus Group to Inform the NH Food & Agriculture Strategic Plan
ROOM 227

Soil to Health: Growing Hemp Organically
ROOM 230

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Rethinking Your Marketing Messages to Broaden Your Customer Base; findings from a study of New England consumers

Instructor: Analena Bruce, UNH Food Systems Lab
Track: Farming, Beginner, Intermediate, Equity & Justice
Room: Robert Frost Hall 202

Want to expand your customer base? I will present findings from a recent survey of over 2,000 New Englanders to understand the food shopping behavior and preferences of potential customers who do not currently buy local foods directly from farmers. We studied the food attributes that are most important to consumers to inform how farmers and market managers can best position themselves and their products to take advantage of what consumers want, and tailor their marketing messages to appeal to a wider audience. We worked with the UNH Survey Center to employ a probability-based sampling methodology, making the results generalizable across all New England adults. Our findings examine how cultural identity plays a significant role in shaping food preferences and how recognizing and addressing cultural distinctions within food markets is pivotal to inclusivity and serving individuals from diverse backgrounds.

Analena Bruce is a sociologist who leads research on sustainable livelihood strategies for New England farmers and Values-Based Food Supply Chains designed to increase equity, transparency, and sustainability in the food system. She is the director of the UNH Food Systems Lab and Assistant Professor in the Department of Agriculture, Nutrition, and Food Systems at the University of New Hampshire.

Perfecting Organic Greenhouse Tomatoes

Instructor: Dave Chapman, Long Wind Farm & The Real Organic Project
Track: Farming, Home Growing, Beginner, Intermediate, Climate Adaptation, Organic Certification
Room: Robert Frost Hall 204

Longtime organic tomato grower Dave Chapman offers tips for intensive greenhouse production of organic tomatoes. In the soil, of course! Dave started growing tomatoes in 1984 under the tutelage of Eliot Coleman and Jake Guest. Since then he has grown at Long Wind Farm in Vermont which has 2.5 acres of glass greenhouses over fertile Connecticut River bottomland dedicated to producing delicious tomatoes. Dave will give an overview of the important lessons and skills learned on making a living growing protected organic tomatoes in fertile soil. This workshop is the foundation of an upcoming Organic Tomato Masterclass being developed to help small farmers succeed.

Dave Chapman has been an organic farmer for the last 42 years, running Long Wind Farm. In 2014 he co-founded the movement to Keep The Soil In Organic. In 2018 he co-founded the Real Organic Project, which now has over a thousand certified farms across the country.

Growing Culturally Significant Crops for Diverse Consumers in the Granite State

Instructors: Wyatt Jozokos, Emma Richmond-Boudewyns, Hari Adhikari & Josphin Yen
Growing and having access to culturally appropriate foods is an essential piece of building a just food system. Join farmers and staff of Fresh Start Farms, a collective of refugee and immigrant farmers, to discuss the importance of culturally diverse vegetables on our farms. Looking at crops grown by our East African and Nepali farmers, we will highlight techniques, challenges and joys of growing culturally diverse crops in Southern New Hampshire. We will talk about marketing these products and share how our partnership with the NH Food Bank has provided a lucrative way for us to supply communities across the state with fresh, culturally appropriate foods.

Fresh Start Farms is a collective of Refugee and Immigrant farmers participating in the New American Sustainable Agriculture Program (NASAP), an incubator training farm run through the Organization for Refugee and Immigrant Success (ORIS). Member farmers represent Burundi, Congolese, Nepali, Rwandan, and Somali-Bantu communities. This vast cultural diversity is echoed by the variety of crops we grow: from crisp string beans, to bitter African eggplant, to spicy Nepali hot peppers!

Wyatt Jozokos is the Training and Technical Assistance Manager for the New American Sustainable Agriculture Program (NASAP). Wyatt is responsible for providing educational opportunities for farmers on mixed vegetable and fruit production, sales, business and financial management, and food safety techniques with a focus on climate smart practices. Wyatt graduated from Johnson & Wales with a Bachelors in Food and Beverage Entrepreneurship and is passionate about having a positive impact on his community and promoting NH food systems. In his free time, Wyatt enjoys cooking, being outside, and hanging out with his cat Mushu. Emma Richmond-Boudewyns is the Market Development Manager for Fresh Start Farms. Emma works with farmers to expand their direct-to-consumer sales opportunities. She is particularly interested in collaborative marketing models and supporting farmers in developing collective farm store in Boscawen, NH. You can find Emma tending to (or snacking in) our acre of PYO blueberries!

Gift. Economy. Farming. Feeding each other without selling food.

Instructors: Adam Wilson, Sand River Community Farm & Sam Bliss, Food Not Cops

Track: Farming, Beginner, Intermediate, Climate Adaptation, Equity & Justice

Room: Robert Frost Hall 211

Producing food for sale can coerce organic farmers to compromise what they care about: land stewardship, radical ecological techniques, and feeding neighbors in need. Buying food can allow consumers to imagine they have no lingering responsibility to the more-than-human landscapes that sustain them. Sam Bliss and Adam Wilson have been experimenting with disentangling farming and feeding from the market for years, in both rural and urban settings. They will offer a glimpse of the fabled terrain beyond the market/charity binary. Call it gift economy, radical hospitality, or just old-fashioned neighboring. Bring your grief, fears and failings, and your unspeakable longings—all kindling with which we’ll try to get a fire going together.

Adam Wilson is a farmer, baker, and writer. He stopped selling food and for the
Building a Pantry from Foraged & Local Foods

**Instructor:** Linh Aven & Elizabeth Haskett, Dandelion Forest Farm

**Track:** Home Growing, Beginner

**Room:** Robert Frost Hall 220

We are surrounded by an abundance of food from what we can grow ourselves to what we can forage all around us. This workshop focuses on preserving the harvest so when we make a meal, we can reach for hand-crafted seasonings, condiments, ferments, and dried goods. We will look at a holistic plan to build a home pantry across the seasons, discuss techniques to process crops, and share ideas of how to cook with your pantry ingredients. Let’s deepen our practice of eating local while creating a strong sense of place, generosity, and community. After all, nothing brings people together like good food.

Linh Aven is a chef, baker, farmer, & scientist. She weaves all of these threads together at Dandelion Forest Farm, a highly diversified agroforestry farm in Nottingham NH offering CSAs, workshops, & a farm to dinner series called the Farmer’s Table. Elizabeth Haskett is an experienced chef, running her own restaurant in Brooklyn, NY & then switched gears diving into natural & biodynamic farming. She currently co-chefs at the Farmer’s Table, launched an astrology practice called Themma Mundi, makes a line of apothecary products, & homesteads in Raymond, NH.

Neighborly Economics and Watershed Contracting to Heal Our Watershed Homes

**Instructors:** Abe Collins, Land Care Cooperative

**Track:** Farming, Intermediate, Advanced, Opportunities in Ag Network

**Room:** Robert Frost Hall 221

Abe Collins will describe the work of the Land Care Cooperative and LandWEB to heal our watershed homes and achieve distributed economic and environmental security. He will discuss: 1) their Prairie Strategy for healing land, including the Bloomtrain program to care for pollinators, and the use of the Vermont Ripsower, 2) the threat to communities and ecology represented by the commodification and financialization of nature, and resistance movements and alternatives around the world to this enclosure attempt, and 3) economic democracy - non-extractive, community-determined economics to meet local needs, achieve equity, and hire organized land stewards to grow deep topsoil watersheds.

Abe Collins is a cofounder of the Land Care Cooperative, LandWEB and LandStream. He has been a grazer of all-forage dairy cows, goats, sheep and beef. He grew up and lives in Vermont, and loves his work of supporting land stewards and their communities as they grow deep topsoil watersheds to leave their kids.
From Surviving to Thriving: a focus group to inform the NH Food and Agriculture Strategic Plan

Instructor: Nicole Cardwell & Celie Boley, NH Food Alliance
Track: Farming, Opportunities in Ag Network
Room: Robert Frost Hall 227

The NH Food Alliance is spearheading the development of the NH Food and Agriculture Strategic Plan and we need your input and participation to create a plan that is both comprehensive and impactful. What do New Hampshire’s farmers and food producers need in order to go from surviving to thriving? A strategic plan for New Hampshire will align our food community, streamlining collective efforts to obtain funding, pass policies, develop programs, invest in infrastructure, and build networks in support of a thriving, fair, and sustainable local food system in the Granite State.

Join this session for a dynamic and interactive opportunity to share what’s working for you that might work well for others - and/or the challenges you’re facing and ideas for policy changes, infrastructure, programs, or technical assistance that would alleviate them in the years to come.

Nicole Cardwell is the Program Director for the NH Food Alliance, a statewide network that engages and connects people dedicated to growing a thriving, fair, and sustainable local food system in the Granite State. Before joining the UNH Sustainability Institute, Nicole oversaw strategic initiatives for Bon Appetit Management Company nationally. Nicole has a Bachelor of Business Administration from UMass Amherst and a Master of Environmental Management from Duke University. She’s worked on agriculture and food systems issues from a variety of perspectives, including international conservation organization Rainforest Alliance, the Massachusetts Farm to School Project, Natural Resources Defense Council, World Wildlife Fund and Union of Concerned Scientists.

Cелиe Boley is the Project Manager for the NH Food Alliance. As a Project Manager, Cелиe is focused on the development of the NH Food and Agriculture Strategic Plan. Cелиe has a Bachelor of Health Management and Policy and a Master of Business, both from UNH. Before coming to the NH Food Alliance, she spent 10 years working within different sectors of the healthcare industry, including hospital administration, primary care, senior care and hospice. Cелиe then spent some years focused on raising her young children. She lives in Durham with her husband and two daughters. The things that bring her the most joy are singing, being in or on the water, helping things grow in her home gardens, and adventuring with her family.

Don’t forget to enter in our great raffle! Winners will be silently drawn during Workshop Session III and posted at the Raffle table before the Keynote Address!
Workshop Session II | 11:30AM-12:30PM | Robert Frost Hall

Soil to Health: Growing Hemp Organically

**Instructors:** Tanya & Jim White, Ridge Hemp

**Track:** Farming, Beginner, Intermediate, Organic Certification, Climate Mitigation

**Room:** Robert Frost Hall 230

Join hemp farmers Jim and Tanya as they provide an overview of what it takes to grow USDA Certified Organic Hemp in the North-East. This will include information on different hemp strains, site selection, growing methods, soil preparation, planting and taking care of the plants, harvesting and drying methods. They will briefly give you guidance on how to apply for an organic certification and explain what it takes to be a Certified Organic Farm.

In this informative workshop, participants will gain valuable insights into the entire process of growing organic hemp, from selecting the right seed to achieving and maintaining organic certification. The goal is to increase awareness of organic benefits and promote sustainable organic practices.

**Tanya White,** born in Kyiv, Ukraine, spent her childhood on the family farm, learning the art of cultivation. A decade after moving to the USA, health challenges arose and her husband, Jim, suggested growing hemp for CBD to support her wellness. With dedication, she learned about hemp cultivation and CBD extraction, eventually attaining organic certification in just a few years. **Jim White** grew up on a 46-acre farm in central Massachusetts where his grandfather also had a farm stand. He and his wife, Tanya, own Ridge Hemp which is the first certified organic hemp farm in New Hampshire! Before Ridge Hemp, Jim was VP of Engineering for Optum Analytics and spent 30 years in the software world.

Workshop Session II | 11:30AM-12:30PM | Dining Center


**Instructor:** Teresa Downey, NOFA-NH TOPP Coordinator

**Track:** Farming, Home Growing, Beginner, Intermediate, Organic Certification

**Room:** SNHU Dining Center, 2nd Floor

Learn about organic certification. WHO can be a certified organic farm? WHAT goes into being a certified organic farm? WHERE to go to get certified. WHY are farms certified organic? HOW to become certified organic and get help to do so. This session will provide insight to farmers considering transitioning to organic farming, farmers using organic practices, farmers with struggles or questions with organic certification, and for eaters who want to know what you are buying and supporting when you purchase an organic certified product. Sponsored by the Transition to Organic Partnership Program (TOPP) and facilitated by NOFA-NH's TOPP Coordinator.

**Teresa Downey** is the NOFA-NH Transition to Organic Partnership Program Coordinator. Teresa has 35 years of food system experience, as a farm hand, farm manager, local food markets manager, farm owner, local food procurement & an avid foodie. She is passionate about social transformation to a just & equitable world, service to humanity and creating food systems that benefit & serve the needs of all. She lives on her 7-acre certified organic farm, with her husband and border collie, growing edible flowers, herbs & producing value-added products.
Farmer Consultations with Vickie Smith

**Consultant:** Vickie Smith, New Hampshire Department of Agriculture, Markets and Food

**Expertise:** Food Safety

**Room:** Robert Frost Hall Atrium

NH DAMF’s Produce Safety Program provides basic steps to implement when growing crops, harvesting and preparing for market safe food products. Staff are knowledgable on measures for safe production of fruits and vegetables. Vickie Smith was a NHDAMF Agriculture Inspector for 28 years, retired in 2015. Currently, Vickie manages the Dept’s Produce Safety Program, oversee grant management and conduct PS farm inspections.

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New Hampshire Department of Agriculture, Markets, and Food

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Supporting NH farmers every step of the way!
Lunchtime Activities
12:30PM-2:45PM | Dining Center

Green Market Fair
Over 20 exhibitors and vendors are available to network, provide goods and services, and get you involved in our local food system.

Book Signings
Stop by the conference bookstore with MainStreet BookEnds of Warner to get a book signed. Phillip Ackerman-Leist will be signing his books A Precautionary Tale: How One Small Town Banned Pesticides, Preserved its Food Heritage, and Inspired a Movement; Rebuilding the Foodshed: How to Create Local, Sustainable, and Secure Food Systems; and Up Tunket Road: The Education of a Modern Homesteader.

Community Gatherings | 1:00PM-2:00PM
BIPOC and Queer folks are invited to join respective community gatherings holding space to chat, connect, and share experiences.

BIPOC Gathering led by Xochiquetzel Berry (she/her), NOFA-NH

LGBTQIA+ Gathering led by Ariel Aaronson-Eves (they/she), NH Queer Farmers Network

Food Hub & Handler Roundtable | 1:00PM-2:00PM
For food hub professionals & handlers to discuss organic certification & the new USDA Strengthening Organic Enforcement rules.

Spread the Love Makerspace with Ink & Light
Write postcards of admiration to the local farmers who work so hard to keep us fed and make your own block prints with Ink & Light Creative. They are located by the entrance of the Dining Center.

Raffle
Stop by the raffle table and drop in a ticket to win great prizes before it’s too late. Get additional raffle tickets at the NOFA-NH info table. Raffle will be silently drawn during Workshop Session III and winners will be posted by the raffle table. Look to see if you won before the Keynote Address!

Annual Awards | 2:10PM-2:30PM
Join us in recognizing and celebrating this year’s organic community award winners - folks who have exemplified excellence in agriculture and food system work in NH!
Community Gatherings | 1:00PM-2:00PM | Dining Center

During lunch, BIPOC (Black, Indigenous, and other People of Color) and Queer folks are invited to join respective community gatherings holding space to chat, connect, and share experiences.

The gatherings will be informal and guided by attendees, with potential for collaboration for those with intersecting identities. Look for the reserved tables in the Dining Center during lunch!

BIPOC Community Gathering

The BIPOC community gathering will be facilitated by Xochiquetzal Berry (she/her), NOFA-NH’s Marketing & Communications Coordinator. Xochi is an indigenous, Jewish, & queer food systems specialist and certified permaculture designer with a background in culinary arts & sustainable food and farming. She is eager to help the food loving folks of New Hampshire develop a resilient, equitable, & vibrant regional food system. Xochi lives on an urban homestead in Concord with her partner, daughter, dog, & 6 chickens.

LGBTQIA+ Community Gathering

The LGBTQIA+ community gathering will be facilitated by Ariel Aaronson-Eves (they/she), of the NH Queer Farmers Network. Rev. Ariel Aaronson-Eves is a Unitarian Universalist minister, a former interfaith hospice chaplain, and coordinator of the New Hampshire Queer Farmer Network. Ariel’s path to ministry was directly inspired by their experience as a farmworker, and they are actively exploring the possibilities of ‘agricultural chaplaincy’ in their present work.

Food Hub & Handler Roundtable | 1:00PM-2:00PM | Dining Center

During lunch, food hub specialists and handlers are invited to participate in a roundtable discussion exploring organic certification and the USDA’s new Strengthening Organic Enforcement rules. Look for the reserved table in the Dining Center during lunch!

Food Hub & Handler Roundtable

The Food Hub & Handler Roundtable will be facilitated by Teresa Downey (she/her), NOFA-NH’s Transition to Organic Partnership Program (TOPP) Coordinator. Teresa has 35 years of food system experience, as a farm hand, farm manager, local food markets manager, farm owner, local food procurement & an avid foodie. She is passionate about social transformation to a just & equitable world, service to humanity and creating food systems that benefit & serve the needs of all. She lives on her 7-acre certified organic farm, with her husband and border collie, growing edible flowers, herbs & producing value-added products.
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# Workshop Session III

**Time:** 2:45 PM - 3:45 PM  
**Location:** Robert Frost Hall

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**SNHU Dining Center**

**Farmer Roundtable**

2nd FLOOR, MAIN ROOM
An Introduction to Growing Cold-Hardy Wine Grapes in NH

**Instructor:** Nicholas Kimberly, NOK VINO  
**Track:** Farming, Home Growing, Beginner, Intermediate  
**Room:** Robert Frost Hall 202

Join wine makers Nico Kimberly as they provide an overview of wine grapes that can be grown in New Hampshire. This will include information on basic site selection, growing methods, integrating grapes into your existing farm, and business considerations. Some information will be applicable to home growers as well. The goal is to educate the curious, and hopefully inspire you to plant wine grapes!

Nicholas Kimberly is a wine farmer and fermentation facilitator for NOK VINO. He learned about holistic wine farming by working with the visionary team at La Garagista (VT) for nearly 2 years, after which he worked with SHARA Vineyards in Concord, NH for an additional 2 years. In 2022 Nicholas founded NOK VINO, which farms six vineyards across NH and makes natural wine from grapes and foraged apples. Nicholas’ mission is to revitalize vineyards and orchards through holistic farming, to share his love of plants and earth with others, learn and teach ecological farming, and contribute to a culture of openness and inclusion in wine farming. In the past he has also worked as a restaurant server, cheesemaker, database designer, and software salesperson. He believes ecological agriculture can change the world, especially on a local and regional scale, and NOK VINO is his contribution to that movement.

Creating a Diverse, Inclusive, & Equitable Food System in NH

**Instructor:** LaFortune Jeannette Djabea, Mola Foods  
**Track:** Equity & Justice  
**Room:** Robert Frost Hall 204

Diversity and inclusion are important concepts that promote equal representation and opportunities for individuals from different backgrounds, including women and immigrants. In the context of a black woman immigrant running a food business in a predominantly white state, there are several aspects to consider. Cultural differences, language barriers, lack of resources and limited representation are just some of the barriers we face. This workshop will illustrate the barriers we see in New Hampshire and highlight some paths forward to create a more diverse, inclusive, and equitable food system and businesses.

LaFortune Jeannette Djabea is the founder of Mola Foods, a black woman immigrant and entrepreneur based in an overwhelmingly white State. With a passion for culinary arts and a commitment to diversity and inclusion, she brings her unique cultural perspective to the food industry, creating delicious and innovative dishes that celebrate her heritage.
What's Up with Cannabis? An Update and Discussion on Cannabis and Hemp in New Hampshire

**Instructors:** Jim Riddle, NHCANN & Tim Egan, VSU  
**Track:** Farming, Home Growing, Intermediate, Equity & Justice, Opportunities in Ag Network  
**Room:** Robert Frost Hall 210

Since the 2018 Farm Bill, hemp is legal to grow in the Granite State, but cannabis remains illegal, except for medical cannabis, which is legal with certain restrictions. This workshop will provide an update on efforts underway to legalize adult-use cannabis in NH, as well as provide information on the USDA Hemp Program.

Jim Riddle farmed for more than 40 years in Minnesota. He and his wife moved to New Hampshire in 2020. Jim now is a USDA Licensed Hemp Grower and has a NH medical cannabis card. He serves on the Advisory Board of the NH Cannabis Association (NHCANN). Jim also serves on the NOFA-NH Policy and Education Committee. He was founding president of the International Organic Inspectors Association and the Winona (MN) Farmers Market Association and is a former chair of the National Organic Standards Board. Jim is an informed and engaging speaker who welcomes audience participation.

Tim Egan is Part-Time Faculty at Vermont State University since 2014 teaching: Business, English/Philosophy/Film and Visual Arts at the Lyndon campus; Business at the Johnson campus; and in the Cannabis Studies Certificate Program at the Castleton campus. From 2016-22 he was Co-Director of NVU’s incubator Without Walls, that supports small business development with experienced student labor. In 2022 he took the role of AFT 7810 Part-Time Faculty Delegate and Castleton’s CSCP Internship Coordinator. In 2018 he was elected to the NH House of Representatives for Grafton District #2. In 2020 he was re-elected as named Chair of the House Cannabis Caucus. He’s a Business Representative on The NH/Canada Trade Council and the northern states Vice President for the New England Canada Business Council.

Methods for Land Access & Tenure

**Instructors:** Kali Lucey, Land For Good  
**Track:** Farming, Beginner  
**Room:** Robert Frost Hall 211

Access to land is a vital part to establishing a sustainable food system. This workshop will go over different methods of land access and tenure by looking at various lease structures and ownership methods. There will be an overview of the Land Access Methods Guidebook created by Land for Good. This guidebook is a foundation that centers around the Bundle of Sticks (rights), which changes depending on the method of tenure that best fits the circumstance at hand. There will also be an overview of what makes a good lease, as well as important considerations if choosing to purchase a property.

Kali Lucey is the Operations Coordinator & New Hampshire Field Agent at Land for Good and came to the organization through her own multi-year search for property and found great benefit in Land for Good’s resources. She is passionate about improving the resiliency of our local food systems. Kali has been a farmer for the better part of the past decade and is excited to help others get on land.
Climate Futures: What You Can Expect on Your Farm

**Instructors:** Olivia Saunders, UNH Cooperative Extension  
**Track:** Farming, Home Growing, Beginner, Intermediate, Climate Adaptations, Climate Mitigation  
**Room:** Robert Frost Hall 220

New Hampshire is undergoing unprecedented shifts in seasonal weather and climate, and these changes are just the beginning. In this session, we’ll delve into climate models predicting New Hampshire’s future. To build climate-resilient farms, understanding this new normal is crucial. This presentation will outline expected changes in rainfall, drought, extreme heat, dew point, snowpack, and growing degree days. Armed with local weather insights, we’ll explore strategies like management changes and infrastructure investments to tackle these challenges effectively.

**Olivia Saunders**, an agricultural field specialist at UNH Cooperative Extension, is a 2016 national SARE Fellow and a participant in the Climate Adaptation Fellowship by the northeast climate hub and UMaine Extension. Specializing in climate change, soil health, and farmer mental health, Olivia serves as the SARE Professional Development Program Coordinator. She joined UNH Extension in 2013.

Farming & Spirituality: Sustenance for Body & Soul

**Instructors:** Ariel Aaronson-Eves  
**Track:** Farming, Home Growing  
**Room:** Robert Frost Hall 221

This facilitated discussion will make space to explore the spiritual relationships cultivated within our food system. How do experiences and practices of farming inform your spirituality? How do you experience the sacred in farming? Do your beliefs inform how you approach agriculture? We will share from our own personal experiences and beliefs, informed by a range of religious traditions and agricultural philosophies, recognizing commonalities and acknowledging differences. Participants will leave with a clearer articulation of how their own spiritualities are informed by the land, and a deeper appreciation of how that may be so for others.

**Rev. Ariel Aaronson-Eves** is a Unitarian Universalist minister, a former interfaith hospice chaplain, and coordinator of the New Hampshire Queer Farmer Network. Ariel’s path to ministry was directly inspired by their experience as a farmworker, and they are actively exploring the possibilities of ‘agricultural chaplaincy’ in their present work.

Policy and Regulatory Tools for Small Food Producers

**Instructors:** Christine Dzujna, Farm to Consumer Legal Defense Fund  
**Track:** Farming, Home Growing, Beginner, Intermediate  
**Room:** Robert Frost Hall 227
Workshop Session III | 2:45PM-3:45PM | Robert Frost Hall

Farmers, homesteaders, artisans, and cottage food makers have the right to produce the food they want, and consumers have the right to purchase what they want to feed their families. However, laws and regulatory overreach often restrict these choices. This workshop will explore key federal, state and local regulations that impact small food producers, and the legal solutions that can help them remain viable and grow. You will also explore legislative, policy, and advocacy tools that seek to expand food freedom choice for everyone.

Christine Dzujna is a paralegal and compliance professional from Stamford, CT. She obtained a master’s in Food Studies at NYU, and works at Farm to Consumer Legal Defense Fund helping food producer members across the country navigate the food regulations that impact their ability to get their products to their customers.

Understanding the True Cost of Food

Instructors: Gene Jonas, Hungry Bear Farm
Track: Beginner, Intermediate
Room: Robert Frost Hall 230

Are there additional costs that we all pay in some way from purchasing food from the monopolized, corporate industry? The true cost of food goes beyond the price for purchase and branches out to the total societal cost of that food. In this workshop farmer Gene Jonas will share with you articles, books and reports that used true cost accounting techniques in order to holistically analyze the way our food is produced and consumed today. Whether you are an advocate of local food, a local farmer, or a home grower, this workshop will show you what we are up against and provide the reasons that local and often times organic food you buy from local farmers is the best path forward.

Gene Jonas and his wife Marilyn have owned and operated Hungry Bear Farm in Wilton and Mason NH since 2009. For 14 years they have grown a wide variety of produce to organic standards and sold them to the community in which they live through markets, CSA and wholesaling to local businesses. They remain dedicated to their farm and continue using practices which have enabled them to provide high quality real food grown with integrity to all who wish to enjoy it.

Workshop Session III | 2:45PM-3:45PM | Dining Center

Farmer Roundtable

Instructor: Teresa Downey, NOFA-NH TOPP Coordinator
Track: Farming
Room: SNHU Dining Center, 2nd Floor

The Farmer Roundtable will provide an opportunity for farmers to come together in-person and share their thoughts and learn about available resources. This in-person workshop is an extension of the monthly TOPP Farmer Roundtable virtual meetings which allow farmers to continue to network and build relationships that will support organic, sustainable and regenerative production in New Hampshire. Together, we can bring issues to light, help to foster solutions for farmers through the collaboration of state partner organizations, meet with technical advisors and co-create topic-specific meetings, as well as on-farm workshops and collaborations that will build a supportive network of farmers in the Granite State.
Farmer Consultations with Shelley Goguen Hulbert

**Consultant:** Shelley Goguen Hulbert, Biodynamic Solutions

**Expertise:** Biodynamics, Soil & Plant Health, Small Scale Livestock Management

**Room:** Robert Frost Hall Atrium

Shelley & Robin Hulbert have been practicing biodynamics for 25 years. Biodynamic agriculture began in 1924 as an answer to concerns about degrading soils, plants, and animal health, as a result of the use of synthetic fertilizers. Shelley & Robin make the biodynamic preparations on their small farm, Callie’s Creamery in Peterborough, NH, where they milk cows, make yogurt and steward 35 acres of gardens, pasture, hayfields, orchards and a small apiary using biodynamic practices. You can learn more about biodynamics by visiting their website: biodynamicsolutions.org.

Remember to check out the Raffle Table to see if you won before the Keynote Address!

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Keynote Address
4:15PM-5:30PM | Dining Center
Hope is a Choice; Change is a Strategy

Philip Ackerman-Leist - Author, Educator & Farmer

Few of us in the farming and food systems world fear hard work—in fact, many of us embrace it as part of what we wanted as a core tenet of our lives. Sometimes, though, when hard work and hard times get mixed together, things can begin to feel a bit dark. The good news is that humans have long known how to navigate darkness by imagining how to put the pin-pricks of light in the night sky together to form constellations. Those constellations become stories, stories that can offer both hope and strategy.

Advancing ecologically-sound and equitable food systems is neither simple nor solitary work. Fortunately, we’re not starting from scratch: successful initiatives and movements abound and offer both hope and strategy. Constellations of individuals and organizations, connected in a variety of configurations, offer inspiration and direction for those of us searching the night sky, focused less on the darkness than on constellating our common future.

Philip Ackerman-Leist has spent the past four decades collecting and sharing the stories of food systems across the US and abroad, weaving those lessons into his classes, books, and his family’s off-grid life in Vermont. He was particularly inspired by the mountain farmers he studied and worked with for four years in the Alps—people proud of their ability to turn the challenges of steep slopes into advantages, whenever possible. Throughout his sojourns as an educator, farmer, and author, Philip has gathered and depended upon stories of individuals and communities who find ways to successfully engage in uphill battles and steep learning curves. He is delighted to share some of those stories with the NOFA-NH community, including policy efforts for pesticide-free communities, aha moments in educational systems, innovative shifts in local supply chains, lessons in agritourism, and increased financial support for ecological stewardship.
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Andrew Morin, ReGenerative Roots Association

Leading Organic Grower of the Year
Chuck, Laurel, Sarah & Dorn Cox, Tuckaway Farm

Mentor of the Year
Kate Donald, Stout Oak Farm

Beginning Farmer of the Year
Linh Aven, Dandelion Forest Farm

Policy & Advocacy Leader of the Year
Representative Peter Bixby

Educator of the Year
Phil Browne, NOFA-NH’s Ed & Policy Committee

Volunteer of the Year
Steve Forde, Hop N Hen Farm

Congratulations 2024 Award Winners!
Southern NH University: 2500 N River Rd, Manchester, NH 03106

SNHU Parking Lot 1: 51-99 East Side Dr, Hooksett, NH 03106

SNHU Dining Center: 2521 N River Rd, Hooksett, NH 03106
Pennies for Change—just one of our many giving programs. Customers can donate to a different community partner each month by rounding up at the registers. Our June recipient, NOFA-NH!

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Thank You to Our Staff!

2024 Winter Conference Volunteers
Rebecca White, Kathy Vargo, Grace Dunklee Cohen, Jean Foster

Thank You Volunteers!
NOFA–NH’s Farm Share Program provides funds and support for New Hampshire residents with limited incomes to purchase certified organic Community Supported Agriculture (CSA) shares, also known as farm shares, at discounted prices across the state. The program especially benefits children, families, and seniors, and has partnered with 24 farms to provide 231 shares to 730+ community members since 2017.

How It Works: NOFA–NH contributes 50% of funds toward each farm share, recipients contribute 25%, and farm partners donate the remaining 25%.

NOFA–NH is seeking certified organic farmers to participate in our 8th annual Farm Share Program. This year we are excited to extend the program to certified organic farms who have a farm store or farmers’ market booth and are interested in participating via a farm store/farmers’ market credit system, in addition to farms with an established CSA program.

Farms must be NOFA–NH members, certified organic, and have an active CSA program, farm store, or farmers’ market booth to participate.

WWW.NOFANH.ORG/FARM-SHARE-PROGRAM
MENTORSHIP PROGRAM
for Transitioning and Certified Organic Producers

Farmers Organic Roundtable
February 15th, 2024
March 21, 2024
April 18, 2024
May 16, 2024
June 20, 2024
July 18, 2024
August 15, 2024
September 19, 2024
October 17, 2024
December 19, 2024

The Northeast/ Mid-Atlantic Transition to Organic Partnership Program mentorship program pairs experienced organic producers and producers transitioning to organic, supports the transition process, and creates a stronger network of organic producers across the country. This is a certifier-neutral program. You may be working with any certifier to participate.

MENTORSHIP SUPPORT
Certified organic producers serve as a paid mentor, supporting producers through the transition and certification process. Transitioning producers receive free mentorship.

PRODUCER PARTNERSHIP
Northeast/ Mid-Atlantic TOPP will provide guidance and support for the mentorship. Mentors and transitioning producers will meet regularly on their own either virtually or in person.

TAILORED GUIDANCE
Mentors and transitioning producers will work together to set goals for the mentorship year and build a communication system tailored for their individual needs and preferences.

NOW ACCEPTING APPLICATIONS
Learn more and apply at organictransition.org

Contact in NH:
NOFA-NH’s TOPP Coordinator
Email: Teresa@nofanh.org
Office: 603-224-5022


For more information, contact the Northeast/ Mid-Atlantic TOPP Mentorship Coordinator at topp-ne@paorganic.org.
Thank You 2024 Sponsors!

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