The Alabama Sustainable Agriculture Network presents

2014 Regional Food & Farm Forum: North Alabama

Tune Farm Incubator
Falkville, AL
Monday, November 10

Event Schedule:

1:30-2:00pm  Registration

2:00-2:30pm  Farm Tour
             *We will divide into groups of 10-15 to make speaking/hearing manageable.*

2:45-3:45pm  Mini-workshops

3:45-4:10pm  Break
             *Reconvene, visit the exhibitors, contribute to the visioning tables, get some snacks. Those joining from SSAWG/NRCS workshop who still need to register, may do so during this break.*

4:10-4:30pm  Welcome, housekeeping, logistics

4:40-5:20pm  Roundtable discussion (session I)
             10-minute break

5:30-6:10pm  Roundtable discussion (session II)
             10-minute break

6:20-6:40pm  Lightning talks
             *This session consists of a number of 1-3 minute talks about relevant projects, programs, resources, etc. that the group should know about. Some slots are already filled. If you have something to share, step up to the mic!*
             10-minute break

6:50-7:50pm  Dinner

7:50-8:00pm  Wrap-up and evaluations
Mini-workshops:
As you'll see, there's a LOT going on at the Tune Farm Incubator. During the tour, keep in mind that you can choose one of these mini-workshops to dig deeper into a paricular activity.

1) Small-scale dairy and cheese-making – Overview of managing a small-scale dairy operation, from pasture to plate (or glass). Heron Hollow Farm milks cows and goats, and makes a variety of products with their milk (some for home use only). Guide: Liz Meyer Doonan, Heron Hollow Farm

2) Foraging – Take a foraging tour of the farm and learn about some of the everyday wild edibles that might be growing right in your own backyard. Guide: Benford Lepley, Harvest Roots Farm & Ferment

3) Fruit trees and grafting – Learn about native and heirloom varieties of perennial fruits, and how to grow them yourself. Learn how to graft the root stock of one variety onto the top from another, to take advantage of the strengths of both. Guide: Pete Halupka, Harvest Roots Farm & Ferment

4) Fermentation – Learn the history of fermentation, an overview of how it's done, the benefits it offers for health and food preservation, and get some ideas for recipes! Guide: Lindsay Whiteaker, Harvest Roots Farm & Ferment

Roundtable Discussions:
These informal discussions are meant to be engaging regardless of participants' prior knowledge about the topic. Facilitators have experience in their topic, and they will help keep the conversations going, but these are not lectures or presentations. We are all experts, and we are all learning – the roundtables are meant to recognize that, and to lift up ALL forms of expertise.

So, if you're someone who normally dominates a conversation, don't silence yourself, but leave room for others to speak, and do some good, active listening. If you tend to be quiet, speak up and share something – you may know just the answer someone's been looking for, or pose a question others never even realized they had.

* Your suggestion:  Passionate about a topic you don't see here?  You can lead a discussion on it!  Write the topic title and your name (the facilitator) on the large agenda poster near the registration table.

Session I (4:40-5:20pm):
Table 1)  Organic Cut Flowers – Cut flowers can be a valuable addition to a diversified farm, adding income as well as attracting pollinators. Learn about organic cut flower production and marketing from one of the Southeast's finest growers. – Mark Cain (Dripping Springs Garden, Carroll County, Arkansas)

Table 2)  Growing Fruits 101 – Learn about fruits from grapes to strawberries to peaches and more. – Mike Reeves (ACES) and Randal Wilson (Southern Oaks Wine)

Table 3)  Centering the Food Movement Around Justice – How do we apply the principal tenets of sustainable agriculture – diversity/polyculture over monoculture, regeneration over exploitation – to the food movement that promotes it? How do we combat greenwashing, culinary appropriation, corporatism, and the perpetuation of the same old past inequities? – Mark Bowen (EAT South)

Table 4)  Sustainable Structures – Construct as mindfully as you grow your food. Use renewable and local building materials, integrate solar, recycle your water, and more. – Wade Austin (Austin Timber Framing)

Table 5)  Medicinal Herbs – Learn about natural “farmaceutical” alternatives that promote holistic health, that you can grow or forage for yourself. – Phyllis Light (Appalachian Center for Natural Health)

Table 6)  Recordkeeping for Profitability – Whether you are a spreadsheet whiz or keep receipts in a shoebox, keeping records is critical for understanding and managing your farm business. Learn practical solutions to improve cash flow, profitability, and more. – Rock Woods (NCAT-ATTRA)

Table 7)  Your suggestion*
Session II (5:30-6:10pm):
Table 1) **Small Livestock Production** – Learn the ins and outs of raising and marketing small livestock like rabbits, goats, and sheep. – Robert Spencer (ACES)

Table 2) **Ethnic Vegetable Crops** – Crops like tomatillos, bitter gourds, edamame soybeans, and many others grow well in the South and have great potential as niche crops. – Rao Mentreddy (AAMU)

Table 3) **Supporting Beginning Farmers in Alabama** – Brainstorm ways to improve our collective efforts to incubate successful beginning (and aspiring) farmers in Alabama, and to tie together existing efforts for more resilience and bigger impact. – Karen Wynne (Rosita's Farm)

Table 4) **Incorporating Agritourism/Field Trips into your Production Farm** – Demonstration farms and teaching farms play a critical role providing an accessible, curated introduction to growing food, but visitors often want to experience production-driven farms as well. See if field trips and agritourism is right for you, how to navigate regulations and liability, how to partner with schools and other groups, and more. – Jon Nee (McDowell Farm School)

Table 5) **Tar Sands Mining: Implications for our Food and Water** – Learn more about the prospective tar sands mining operation in northwest Alabama, what it means for our farms and our environment, and what you can do to voice your opinions. – Adam Johnston (Alabama Rivers Alliance)

Table 6) **Seed Saving and Seed Sovereignty** – Plant varieties are constantly evolving, and heirloom seeds tell a story that reaches back for generations (plant and human). Patents and high-tech genetic modification pose a threat to the future of community-“owned” seeds. Protect native and heirloom varieties by learning to save seeds. – Dove Stackhouse and Charlotte Hagood (Sand Mountain Seed Bank)

Table 7) **Your suggestion**
We hope you enjoy the 2014 North Alabama Regional Food & Farm Forum in Falkville!

There’s one more Forum in the series: December 4 in Foley (Baldwin Co). We’d love to have you join! More info at [http://asanforumsouth.bpt.me](http://asanforumsouth.bpt.me) or at our Facebook page, [http://www.facebook.com/ASANonline](http://www.facebook.com/ASANonline) (QR code at right).

Help us move local, sustainable agriculture forward in Alabama! ASAN is a lean-and-mean nonprofit organization, and support from members goes a LONG way towards enabling us to do the work we do all across Alabama. Please consider joining ASAN as a member today, and help ASAN grow! There are membership forms at the registration table.

This event would not have been possible without the generous sponsorship of the following: