



The Alabama Sustainable Agriculture Network presents

2014 Regional Food & Farm Forum: South Alabama

Coastal Alabama Farmers and Fishermen's Market

Foley, AL

Thursday, December 4

Event Schedule:

- 1:30-2:00pm Registration
- 2:00-2:30pm Market Tour – Heather Pritchard, Manager
- 2:40-3:00pm Welcome, housekeeping, logistics
- 3:00-3:45pm Roundtable discussion (session I)
- 10-minute break*
- 3:55-4:40pm Roundtable discussion (session II)
- 4:40-5:00pm 20-minute break
Grab a hot drink, visit the exhibits, talk with the folks you met in the roundtable discussions! Visit the visioning boards – imagine our food system in 10 years and what's needed to get us there.
- 5:00-5:30pm Lightning talks
This session consists of 1-3 minute "elevator pitches" about relevant programs, resources, events, etc. that the group should know about. Step up if you have something to share!
- 10-minute break*
- 5:40-6:25pm Roundtable discussion (session III)
- 6:30-7:30pm Dinner, followed by wrap-up and evaluations

Be sure to visit the exhibits!

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Help us move local, sustainable agriculture forward in Alabama! ASAN is a grassroots 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.

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 (3:00-3:45pm):

- Table 1) **Hydroponics and Aquaponics** – *Vegetables can be grown year-round in soilless, solution-fed systems – learn the basics, the potential expense and potential income, and some of the common mistakes and pitfalls.* – Jeremy Pickens (ACES)
- Table 2) **Small Livestock Production** – *Learn the ins and outs of raising and marketing small livestock like rabbits, goats and sheep.* – Robert Spencer (ACES)
- Table 3) **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.* – Mike Healy and Marilyn Mannhard (Seminole Pumpkin Network)
- Table 4) **Growing Mushrooms** – *Locally grown mushrooms have a significant potential market and can be surprisingly easy to grow. Learn about the variety of mushrooms that can be grown in this area, and the many ways they can be marketed and used.* – Gary Casper
- Table 5) **Farm Food Safety and GAP Certification** – *Whether your current buyers are demanding GAP (Good Agricultural Practices) certification, or you want to get a sense for the regulations that might be coming down the pipes, it helps everyone for you to know how to manage the risk of foodborne illness all the way back to the farm.* – Amelia McGrew Mitchell (ACES)
- Table 6) **Engaging Youth in Growing Food** – *Most people agree that people today don't have nearly enough everyday knowledge about how to grow their own food. Programs that serve and empower young folks are changing that, shaping our future farmers and agricultural leaders in the meantime. Discuss how to do this in a way that values young people's expertise and uplifts all types of experiences.* – Tarrant Lanier (Victory Teaching Farm) and Ralph Pereda (City of Gulf Shores)
- Table 7) **Your suggestion***

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



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Session II (3:55-4:40pm):

- Table 1) **Ethnic Vegetable Crops** – Learn about potential niche crops like tomatillos, bitter gourds, edamame, and many others which grow well in the South. – Rao Mentreddy (AAMU)
- Table 2) **Consumer's Guide to Sustainable Local Seafood** – You probably know what to ask at the market to see if produce, eggs, or other products have been raised locally, sustainably, humanely, etc. -- in short, if they're something you want your dollars supporting. Seafood is a murkier field. What threats do less responsible fishing/seafood production practices pose to our environment and our communities? What are the more sustainable, responsible alternatives, and what do you need to know to find them? – Chris Nelson (Bon Secour Fisheries) and Beth Walton (MarketMaker / Auburn Marine Extension)
- Table 3) **Beekeeping 101** – Crash course in raising honeybees. – Daryl Pichoff (Baldwin Co. Beekeepers)
- Table 4) **Canned Goods, Baked Goods, and Other Value-Added Products** – Learn ways to extend your harvest, increase your income, and diversify your market spread, plus get familiar with relevant rules and regulations. – Amelia McGrew Mitchell (ACES) and Sydne Spencer (Spencer's Farm [TN])
- Table 5) **Hosting Interns and Other Worker-Visitors on your Farm** – Hosting interns CAN be great, or a disaster. Learn what preparation to do before taking on interns, and what you need to be ready for during their stay, in order to make the experience beneficial to both farmer and intern. – Laurie Gay (End of the Road Farm)
- Table 6) **Starting and Sustaining a Successful Community Garden** – A thriving community garden likely has a community behind it that's been planning since before the first row was ever turned, and organizing ever since. Learn what it takes, and about local resources and networks that can help you and your community's garden thrive. – Vanessa Cochran (Bay Area Food Bank)
- Table 7) **Your suggestion***



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Bay Area Food Bank Gleaners & your farm

Don't let your leftover produce go to waste this year. Help feed those in need by partnering with us to glean your harvest.

Our volunteers glean your leftover produce for distribution to our partner agencies who then distribute the food to those in need.

When you're finished with the season's harvest, contact Bay Area Food Bank's Gleaning Facilitator, Vanessa Cochran, at (251) 653-1617 ext. 114 or vcochran@bayareafoodbank.org.



www.bayareafoodbank.org

Session III (5:40-6:25pm):

- Table 1) **Equipment to Run Your Small Farm** – *Find out about the tools and equipment other small farmers can't (and CAN) live without, and how to find and afford and maintain it. – James Miles (ACES)*
- Table 2) **Growing Grapes and Winemaking 101** – *Learn about growing grapes and making various wines, vinegars, and other related products. – Jim Eddins (Perdido Vineyards)*
- Table 3) **Cooperatives and Alternative Business Models to Empower the Whole Community** – *Learn about how worker-owned cooperatives can increase buying and selling power, drive community-based economic empowerment, and lower collective risk. Discuss other alternative economic engines and sources of capital. – Zack Carter (Alabama Fisheries Cooperative)*
- Table 4) **Working with Restaurants and Caterers** – *Hear from two leading chefs about how chefs and farmers are collaborating to get more local food onto the plates of local eaters. Learn if selling to restaurants is a good fit for your operation, and how to maximize your success from crop plan to packing shed. – Chris Sherrill (Florabama Yacht Club) and Bob Baumhower (Baumhower's)*
- Table 5) **Protecting our Water to Protect our Food** – *Healthy, safe, community-controlled food depends on water that is the same. Learn more about the major threats to the health of our waters, what's being done about it, and how farmers and consumers alike can get involved. – Mark Berte (Alabama Coastal Foundation)*
- Table 6) **Your suggestion***
- Table 7) **Your suggestion***



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