

2016



ORGANIC CONFERENCE

**OF TEXAS
FARMERS AND
GARDENERS**



TOFGA

TEXAS FARM TO SCHOOL ROUND UP

“This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture. The contents of this publication do not necessarily reflect the view or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. Government.”



SUSTAINABLE FOOD CENTER

*Look for this picture to find
Round Up Sessions*



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WELCOME TO THE 2016 TOFGA CONFERENCE

On behalf of the Texas Organic Farmers and Gardeners Association (TOFGA), I am so pleased to welcome everyone - our members, exhibitors, sponsors, and guests - to our Annual Conference at the Hilton Lakefront Hotel in Rockwall.

Our Texas gardening and farming community, farms, ranches, gardens, youth gardens/ag and, most importantly, our families inspire us to build a stronger Ag-culture.

In the past year, we have been pushed from no rain to too much rain. We risk everything to grow together in Texas.

Our conference workshops will focus on building resilience (biological, social, and economic), creating the next generation of growers, diversifying market opportunities, and preparing for increasing weather extremes. We are so fortunate to have so many great instructors and experts right here in our own midst. Sharing information and collaborating makes our industry stronger.

TOFGA is excited to offer specialty workshops like the Texas Farm to School Roundup, funded through the USDA and coordinated by Sustainable Food Center and Texas Department of Agriculture. Back by popular demand, we have the expanded Why Farms Fail workshop, featuring Scott Marlow of RAFI-USA and information on the new Whole Farm Revenue Protection program. We are also excited to have support from the Southern Extension Risk Management Education Center for this year's conference.

Thanks for joining us,

Susie Marshall , President

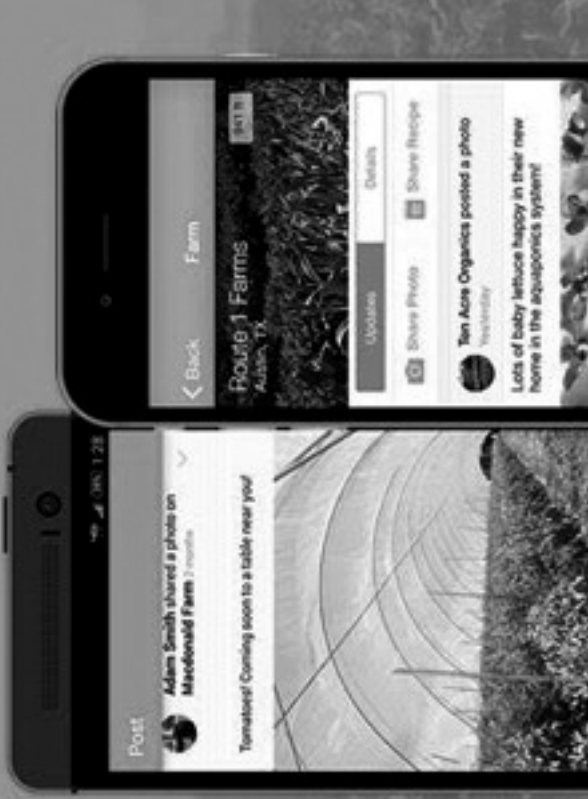
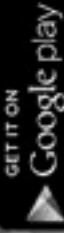
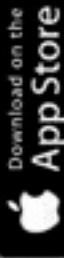


Experience the story behind your food.

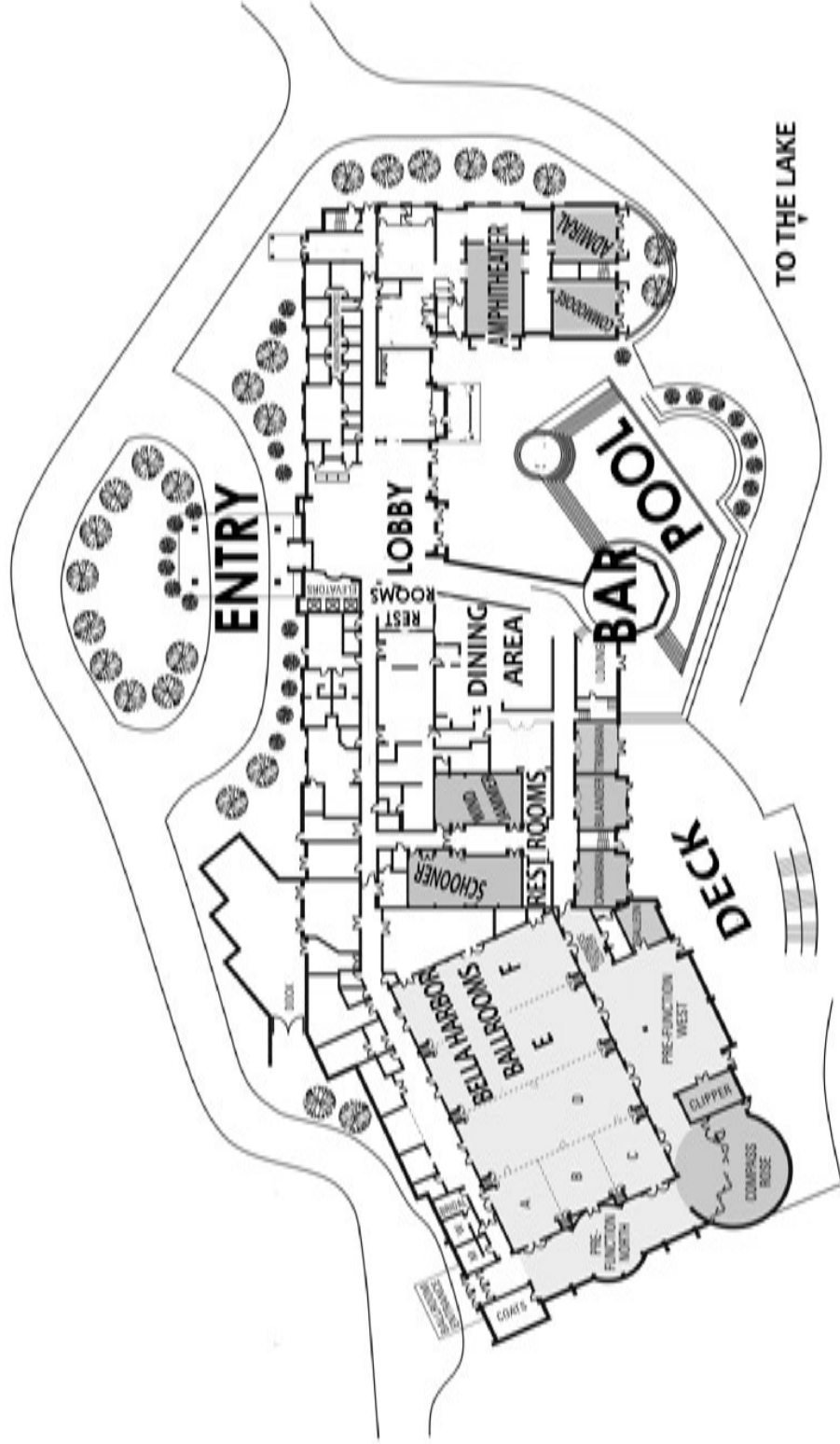


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SCHEDULE OF WORKSHOPS AND PRESENTATIONS SUMMARIES

THURSDAY

Registration Opens 9:00 am in Hotel Lobby

10:00 am - 4:30 pm



Farm To School Round Up

An intensive pre-conference workshop along with several sessions offered during conference that are focused on specific components of Farm to School issues.

9:00 am - 4:00 pm

Open Gate With Holistic Management International: Sheep, Goats, and Cattle

Holistic Management of herd health can reduce expenses and contribute to the financial bottom line. The workshop will cover practice testing decisions about herd health, monitoring for indications herd health might be declining. Participants will discuss the relationship between choosing the right animals and their performance in the herd as well as the relationship of livestock health to human health.

1:00 - 5:00 pm



Why Farms Fail and What To Do About It: Pre-conference Workshop

This pre-conference workshop will address the most common reasons why a farm fails and then present strategies for reducing these risks. Also part of this workshop will be information about the new Whole Farm Revenue Protection (WFRP) program and the Noninsured Assistant Program (NAP) and how these programs can assist farmers in protecting their operations.

2:00 - 4:00 pm

Cobb Creek Farm Tour

Experience a diversified livestock operation raising lamb, poultry, and cattle using a management-intensive and high density grazing system. This system builds up the soil through manure, an intense cover crop program and native, seasonal pasture plants. The farm tour will focus on the pastured poultry operation, which currently raises both Cornish Cross and Delaware birds in mobile range coops. Cobb Creek also just completed building an inspected poultry processing facility—the second of its kind in Texas. The tour will include the processing facility and an explanation of their butchering process.

2:00 - 4:00 pm

Barking Cat Farm Tour

Join Kim Martin and Laurie Bostic's combo of vegetables, cut flowers and herbs on their small acreage farm, Barking Cat Farm. Kim is responsible for crop planning, forecasting, propagation, disease & pest control, post harvest handling, marketing and more.

5:30 - 7:00 pm

Welcome reception in the Exhibitor Area (cash bar)

FRIDAY

Registration Opens at 7:30 am in Hotel Lobby

8:15 - 9:45 am

*Bella Harbor
Ballroom E & F*

Opening Plenary: "Step up and Dig In!" – Scott Marlow, RAFI-USA and Judith Canales, Texas Director of Farm Service Agency

Break 9:45 - 10:00 am

10:00 -11:15 am

Amphitheater



Abundance Through Diversity: Building Soils From the Ground Up - Jonathan Cobb, Green Cover Seed Learn about key concepts for healthy soils and what it takes to build up thriving communities of diverse life in the ground. Jonathan Cobb has been building soil on his farm using a variety of techniques including intensive pasture rotation, cover crops, and holistic management techniques and will be sharing best practices he has learned over the years.

10:00 -11:15 am

Schooner Room

Pastured Pork Production in Texas - Robert Hutchins, Rehoboth Ranch

Understand the basics of raising pigs on pasture (feeding, housing, habitat). Appreciate the effects of Texas heat on pigs in the pasture and learn actions that can be taken to mitigate the risks associated with excessive heat. Learn what cuts are in highest demand and what to do with the rest.



= Risk Management Sessions



= Farm to School Round Up Sessions

FRIDAY

10:00 - 11:15 am **The Economics of Small Scale Ag - Tommy Garcia-Prats, Small Spaces**
Admiral Room “Don’t Farm in the City” Come hear the experiences of a young urban farmer. We’ll discuss the role urban farms play and how they fit into the larger agricultural framework, ways to make small-scale urban agriculture economically viable, and what drives our conversation and mission.

10:00 - 11:15 am **Preserving the Harvest, Marilyn Simmons, Garden Inspirations**
Commodore Room Wondering what to do with all of that produce each season? Tired of finding one more way to eat okra or eggplant? Come learn the basics of enjoying your harvest year round. Home preservation enables everyone to enjoy a wider variety of fruits and vegetables all year.

10:00 - 11:15 am **Funding Farm to School - Nicole Zammit, USDA Farm to School & Sonia White, DISD Farm to School Grant Coordinator**
Windjammer Room Learn about funding opportunities available to new and existing Farm to School programs. Nicole Zammit is a Farm to School Lead for the USDA SW Regional Office and has extensive experience finding funds for Farm to School programs around the country. Sonia White consulted with Dallas ISD to design and fund their successful Farm to School program.



Lunch 11:15 - 12:45 pm

1:00 - 2:15 pm **Introduction to Aquaponics - Michael Hannan, Ten Acre Organics**
Amphitheater Aquaponics are gaining momentum as an efficient, profitable, and sustainable agricultural production method. Learn about the basics of aquaponics from Michael Hanan of Efficient Organics. Michael will go over methods of hydroponics for use in aquaponics systems and best practices for producing crops in greenhouses and controlled ag environments.

1:00 - 2:15 pm **Plan what? The Purpose and Process of Holistically Planned Grazing - Walt Davis, Walt Davis Ranch**
Schooner Room Using planning and applied knowledge to generate both fiscal and biological wealth in a family friendly environment.

1:00 - 2:15 pm **Profitable Pastured Poultry: Layers, Broilers, and Turkey - Michael Marchand, Whitehurst Heritage Farm**
Admiral Room This session focuses on what you need to know about building a profitable pastured poultry operation, including sale models, infrastructure, budgeting for large & small flocks, and both turkey and layer profitability models.



1:00 - 2:15 pm **School Gardening Abundance - Kim Aman, Moss Haven Farm & Andrew Smiley, Sustainable Food Center**
Commodore Room School gardens are a fantastic space to engage and expose students to local foods and agriculture, as well as science, technology, engineering, and math. As such, school gardens are flourishing around Texas. Hear from Andrew Smiley of Sustainable Food Center who helped spearhead SFC’s School Garden program with Austin Independent School District, and Kim Aman who launched Moss Haven Farm at Moss Haven Elementary in Richardson ISD.



1:00 - 2:15 pm **Issues in Texas Food Systems & Policy Development - Panel**
Windjammer Room We all know that Texas is unique in many ways. The size and landscape of the state presents various challenges in developing local food systems and supportive food policy. The panel in this session will offer their own insight on these issues as well as discuss challenges and possibilities for regional and statewide solutions.

Break 2:15 - 2:45 pm

2:45 - 4:00 pm **Organic Orchard Management - Tim Miller, Millberg Farm**
Amphitheater Tim Miller of Millberg Farm has been producing fruit in Texas for the past 26 years. He will be covering orchard management practices utilizing Organic methods. Learn about fruit tree selection for peaches, pears, figs, basic fruit tree care including pruning, managing insects and pests, and how to ultimately market your fruit through CSA’s and Farmers’ Markets.

2:45 - 4:00 pm **Growing Tomorrow’s Honeybees Today - Brandon Pollard, Texas Honeybee Guild**
Schooner Room Honeybees are an important yet fragile resource. Learn about the important contributions pollinators make to our environment, how they are threatened, and what you can do to protect them. Attendees will hear practical skills for growing tomorrow’s backyard, back forty family farms, and subsequent edible private stock pantries and markets.



= Risk Management Sessions



= Farm to School Round Up Sessions

FRIDAY

2:45 - 4:00 pm **Alternative Sales Channels: Food Hubs and Schools - Robert Maggiani, NCAT, Chad Mangum, Admiral Room** **Grow North Texas, Hunter Mangum, Hardie's Produce** In this session, participants will hear about the concept of a food hub and how it can provide an alternative to direct marketing or large-scale distributors and how a hub can enable sales to school districts through aggregation. The session will discuss how growers can come together to organize and operate a food hub for their best interests.



2:45 - 4:00 pm **Of Growing Importance: Community Gardening - Elizabeth Dry, Promise of Peace Commodore Room** For those interested in community gardening, this session will share the impact that the Promise of Peace garden has had on its community and explore how seeds and their history can transform perspectives. Participants will walk away with ideas of how to connect people and places with locally grown food.

2:45 - 4:00 pm **Food Policy Listening Session - Judith McGeary, FARFA Windjammer Room** Get the latest news on what's happening with Texas Food Policy, and the outlook for food and agriculture bills in the new Congress and policy from Washington.

Break 4:00 - 4:30 pm

4:30 - 5:45 pm Members Meeting

6:30 pm Banquet (Bella Harbor Ballroom E & F)

8:30 pm - 10:00 pm Farmer Mixer at C&B Scene Bar

SATURDAY

Registration Opens at 7:30 am - Hotel Lobby

8:15 - 9:30 am **Planning Effective Production for School District Cafeterias - Justin Tuley, IDEA Public Schools Amphitheater** Hear from Justin Tuley of IDEA Public Schools and Brandon Sides of Sides Pea Farm about what it's like to grow for schools, how they started, and the valuable lessons they have learned along the way. They will cover what type of information farmers need from schools to grow produce effectively, how to identify niche markets with school staff and parents, and tips to present produce effectively to cafeteria staff.



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SATURDAY

8:15 - 9:30 am **Biosecurity and Predator Management for Pastured Poultry - Kevin Ellis, NCAT**
Schooner Room
 Predators and disease represent two of the largest threats to pastured poultry producers. This session will focus on addressing these threats that Texas pastured poultry farmers face and how to mitigate them through management strategies.

8:15 - 9:30 am **Value Added Production - Sue Beckwith, Beyond Fresh Project Manager & Robert Maggiani, NCAT**
Admiral Room Do you have crops that aren't selling? Are you losing money because you're not selling everything you grow? Want to generate income with value-added products? Come learn about other farmers making money from processing! Join us and share your experience with value-added processing. Learn about markets for your processed crops. Learn about the palpable demand from grocers and direct customers.


8:15 - 9:30 am **Selling Your Weeds: Uncommon Uses for Common Wild Plants - Mark "Merriwether" Vordebruggen, Foraging Texas**
Commodore Room Learn about those plants commonly considered weeds that actually can be consumed, and thus, cultivated and sold. Mark "Merriweather" Vordebruggen from Foraging Texas will share his knowledge.

8:15 - 9:30 am **Urban Food Access: Dallas Corner Store Initiative - Keilah Jacques, Children's Alliance for Health & Wellness**
Windjammer Room Urban food access is a familiar topic of conversation today; the issues and solutions are complex. This session will share the strategies used for success as well as lessons learned during the pilot of the Dallas Corner Store Initiative, a local project that seeks to utilize corner stores as an existing access point for infrastructure for healthy food distribution in under-resourced areas.

Break 9:45 - 10:00 am

10:00 - 11:15 am **Homemade Equipment & Tools for Market Gardening - Larry Butler, Boggy Creek Farm**
Amphitheater Larry Butler of Boggy Creek Farm will discuss what it takes to make your own farm equipment. Considerations include what resources are available, what type of food product is being produced, and at what scale. Larry has been making his own farm implements for years and has much experience to share.

10:00 - 11:15 am **Making Every Acre Pay: Multi-Species Ranch Integration - Grady Phelan, Cobb Creek Farm**
Schooner Room Pastured livestock continues to be a profitable opportunity for Texas producers. Learn how to use a multi-species herd to increase profitability.

10:00 - 11:15 am **Marketing for Small Farms - Scott Snodgrass, Edible Earth Resources**
Admiral Room
 In this session we will discuss how to effectively market (tell stories, connect with community, provide enormous amounts of information, build fans). Marketing is not just advertising in the local food magazine or listing yourself on LocalHarvest.com, it is a series of decisions that you make from your farm's name, to your voice, to the varieties you plant/raise, to the stories you tell and the image you project. Thoughtful consideration can lead to a strong brand presence which provides stability for sales and competitive advantages over national distribution chains.

10:00 - 11:15 am **Hugelkulture: Pros & Cons - Jason Ramsey, Perma-scapes**
Commodore Room In a time of drought and unpredictable weather, utilizing a variety of techniques can help make your garden more sustainable. Come learn about this German technique that uses wood to hold water in your garden – why it works and things to be aware of.

10:00 - 11:15 am **What is a Sustainable Food System Anyway? - Scott Marlow, RAFI-USA**
Windjammer We hear the term, but what does it really mean? Come learn the underlying concepts that make a food system sustainable. Participants will consider what these concepts mean for advocacy in building sustainability.



= Risk Management Sessions



= Farm to School Round Up Sessions

THURSDAY	10:00 am - 4:30 pm Farm to School Round Up	9:00 am - 4:00 pm Dry Creek Livestock Open Gate - HMI: Holistic Management of Sheep, Goats, and Cattle
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 **FARM 2 SCHOOL**



 **RISK MANAGEMENT**

THURSDAY 5 TO 7 PM WELCOME EVENING GATHERING

		CROPS	LIVESTOCK	BUSINESS & MARKETING
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DAY	TIME	AMPHITHEATER	SCHOONER ROOM	ADMIRAL ROOM
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FRIDAY	8:15 - 9:45 am	PARLOR E&F - PLENARY		
	9:45-10:00am	Break		
	10:00 - 11:15 am	▲ Abundance Through Diversity: Building Soils from the Ground Up Jonathan Cobb, Living Cover Seed	Pastured Pork Production Robert Hutchins, Rehoboth Ranch	Economics of Small Scale Ag Tommy Garcia-Prats, Small Spaces
	11:15-1:00 pm	Lunch		
	1:00 - 2:15 pm	Introduction to Aquaponic Production Michael Hannan, Ten Acre Organics	Plan what? The Purpose & Process of Holistically Planned Grazing Walt Davis, Walt Davis Ranch	Profitable Pastured Poultry ▲ Michael Marchand, Whitehurst Heritage Farm
	2:15-2:30 pm	Break		
	2:45 - 4:00 pm	Organic Orchard Management Tim Miller, Millberg Farm	Growing Tomorrow's Honeybees Today, Brandon Pollard, Texas Honeybee Guild	Alternative Sales Channels: Food Hubs and Schools ▲ Robert Maggiani, NCAT 
	4:30 -5:45	Members Meeting		
	6:00 pm	BANQUET		
8:30 pm	FARMER MIXER			

SATURDAY	8:15-9:30 am	Planning Effective Production for School Cafeterias, Justin  Tuley, IDEA Public Schools	▲ Biosecurity & Predator Management for Pastured Poultry Producers, Kevin Ellis, NCAT	Value-Added Production Sue Beckwith, Beyond Fresh & Robert Maggiani, NCAT
	9:30- 10 am	Break		
	10:00 - 11:15 am	Homemade Equipment & Tools for Market Gardening Larry Butler, Boggy Creek Farm	Making Every Acre Pay: Multi-Species Ranch Integration Grady Phelan, Cobb Creek	Marketing for Small Farms ▲ Scott Snodgrass, Edible Earth Resources
	11:15 - 1:00 pm	Lunch and Regional Meetings (Ballroom Parlor E & F)		
	1:00 - 2:15 pm	▲ Ins and Outs, Ups and Downs of High Tunnel Production Kim Martin, Barking Cat Farm	Matching your Resources to Your Beef Business Sara Faivre-Davis, Wild Type Ranch	Promoting Local Foods in Schools  Alyssa Herrold, TDA & Jennifer DeHoag, Dallas ISD
	2:15-2:45 pm	Break		
2:45 - 4:00 pm	Sustainable Integrated Pest Management with Companion Planting, Justin Duncan, NCAT	Restoring Your Pastures Steven Fulton, Bamburger Ranch Reserve	The Business of Farming for Profit, Glen Miracle, Laughing Frog Farm	

2:00 - 4:00 pm Cob Creek Farm Tour	2:00 - 4:00 pm Barking Cat Farm Tour	1:00 - 5:00 pm Why Farms Fail Risk Management Strategies Whole Farm Revenue Protection	
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IN EXHIBITORS AREA

GARDENING & HOMESTEADING	TEXAS FOOD SYSTEMS AND POLICY
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COMMODORE ROOM	WINDJAMMER ROOM	TIME
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		8:15 -9:45 am
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	Break	9:45 - 10 am
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Preserving the Harvest Marilynn Simmons, Garden Inspirations	 Funding Farm to School Nicole Zammit, USDA Farm to School & Sonia White, DISD Farm to School Grant Coordinator	10:00 - 11:15 am
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	Lunch	11:15- 1:00 pm
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 School Gardening Abundance Kim Aman, Moss Haven Farm & Andrew Smiley, Sustainable Food Center	Issues in Texas Food Systems & Policy Development, Panel Session	1:00 - 2:15 pm
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	Break	2:15 - 2:30 pm
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Community Gardening Elizabeth Dry, Promise of Peace	Food Policy Listening Session Judith McGeary, FARFA	2:45 - 4:00 pm
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		4:30 -5:54 pm
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DINNER IN BELLA HARBOR BALLROOM PARLORS E AND F		6:00 pm
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IN HOTEL BAR C AND B SCENE		8:30-10:00pm
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Selling Your Weeds: Uncommon Uses for Common Wild Plants Mark Merriwether, Foraging Texas	Urban Food Access: Dallas Corner Store Initiative, Keilah Jacques, Children’s Alliance for Health & Wellness	8:15 - 9:30 am
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	Break	9:45 - 10:00 am
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Hugelkulture: Pros & Cons Jason Ramsey, Perma-scapes	 What is a Sustainable Food System Anyway? Scott Marlow, RAFI-USA	10:00 - 11:15 am
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Lunch & Regional Meetings (Bella Harbor Ballrooms E & F)		11:15 - 1:00 pm
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Forest Gardening & Farming Jason Ramsey, Perma-scapes	Are We the Problem or Solution? Water, Sustainable Agriculture, and Urban Living Panel Discussion	1:00 - 2:15 pm
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	Break	2:15-2:45 pm
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Growing Food Not Lawns Daniel Milikin, Edible Earth Resources	Federal Food Safety Regulations, Judith McGeary, FARFA	2:45 - 4:00 pm
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Lunch & Regional Meetings 11:15 - 12:45 pm (Bella Harbor Ballroom E & F)

SATURDAY AFTER LUNCH

1:00 - 2:15 pm **Ins and Outs, Ups and Downs of High Tunnels - Kim Martin & Laurie Bostic, Barking Cat Farm**
Amphitheater

Learn from Kim Martin and Laurie Bostic of Barking Cat Farm about how they utilize high tunnels on their diversified farm. They will go over how to secure grant funding for a high tunnel through the EQIP program, as well as tunnel selection, construction, and operation.

1:00 - 2:15 pm **Matching your Resources to Your Beef Business - Sara Faivre-Davis, Wild Type Ranch**
Schooner Room
Learn how to 1. Evaluate the strengths and weaknesses of four major components of a pastured beef business. Sara will guide listeners through Cattle/genetics, Land and facilities, Marketing, and Personal attributes. Additionally, you will learn how to use this evaluation to select a market niche and decide what changes need to be made to optimize success of your beef business.

1:00 - 2:15 pm **Promoting Local Foods in Schools - Alyssa Herrold, TDA & Jennifer DeHoag, Dallas ISD**
Admiral Room

While procuring local produce to schools is important, marketing and promoting it effectively to students and staff is equally valuable. Learn about some marketing strategies and best practices currently being employed in Texas schools.

1:00 - 2:15 pm **Forest Gardening & Farming - Jason Ramsey, Perma-scapes**
Commodore Room
Learn about "Forest Gardening/Farming". In this session we will discuss the types of forest gardening/farming systems, forest plants, and strategy and design of perma-scapes.

1:00 - 2:15 pm **Are We the Problem or Solution? Water, Sustainable Agriculture, and Urban Living - Presented by Judith McGeary, FARFA & Mike Morris, NCAT**
Windjammer Room
No water, no food. For farmers, it's that simple. But the issue of water in Texas is far from simple. Sustainable agriculture and holistic management hold the promise of improved water capacity in our soils and more efficient water use -- but even as Texas farmers are assessing the potential, Texas legislators are considering draining rural aquifers and flooding prime farmland in order to provide water for everything from lawns to fracking. This session will provide the facts about sustainable agriculture and water, to empower both farmers and consumers to advocate for the water future we need.

Break 2:15 - 2:45 pm

2:45-4:00 pm **Sustainable Integrated Pest Management with Companion Planting - Justin Duncan, NCAT**
Amphitheater
Justin Duncan of National Center for Appropriate Technology, will be discussing how to control pests on your farm using companion planting. Justin has studied what it takes to grow successful organic farms around Texas, and will be sharing some of the tips and tricks he has learned to suppress, control, and divert insects in the field.

2:45-4:00 pm **Grasses of Selah: Management of Grasslands in the Texas Hill Country - Steven Fulton, Bamburger Ranch Reserve**
Schooner Room
In this session, Steven will share information on Texas grasses versus other plants that may exist as a result of past grazing/land activity. He will share the Grassland Restoration projects underway at Bamburger Ranch Reserve. Attendees will also get information on options for Grassland Eco-Services for their planned grass restoration projects.

2:45-4:00 pm **The Business of Farming for Profit - Glen Miracle, Laughing Frog Farm**
Admiral Room
Learn the basics of a farming business - production, finance and marketing. In this session, Glen will discuss finance and marketing. We will talk about business planning to get a venture from a vision to a realistic profit making operation. Basic record keeping is necessary to know where the money is coming from and where it is going. We will discuss options of where to sell and who your customers might be.

2:45-4:00 pm **Growing Food Not Lawns - Daniel Milikin, Edible Earth Resources**
Commodore Room
Why garden, why use food, why not lawns. This session demonstrates how to use plants as ornamental - covering some of our favorite beauties, and how to replace common landscapes with edible plants.

2:45-4:00 pm **Federal Food Safety Regulations - Judith McGeary, FARFA**
Windjammer Room
After years of debates, the FDA has issued final rules to implement the Food Safety Modernization Act. Record-keeping requirements already went into effect in January of this year, and substantive requirements for produce farms, food manufacturers, food hubs, and more will go into effect over the next three years. Find out if you qualify for an exemption and what you have to do to prove it! The session will also cover the basics of what is required for those who are not exempt.



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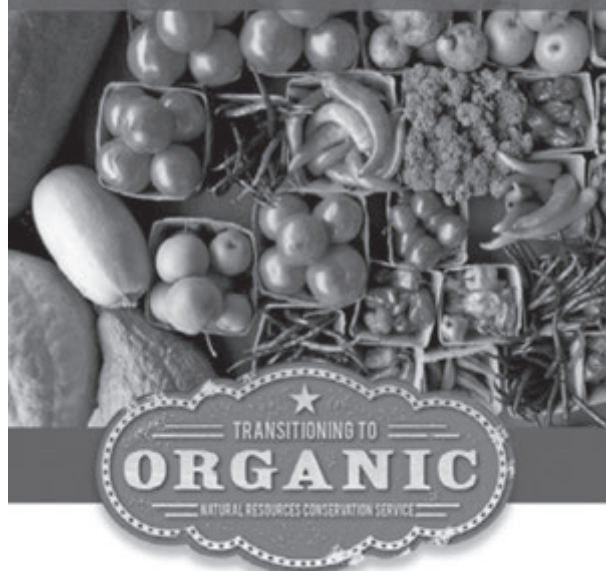


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REGION 3 COUNTIES - WEST CENTRAL

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This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture.



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Blue Apron is creating a new supply chain to get food faster and fresher to our home chefs, and better serve the needs of farms and the environment. The key to our approach is robust crop planning and a unique business model that allows for preplanned sales of specialty vegetables. We're seeking farm partners for the upcoming season!

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- 1) We create seasonal recipes each week, recipes are not repeated within a year
- 2) We deliver farm-fresh ingredients directly to our home chefs
- 3) Our home chefs cook incredible meals with their friends and family



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Interested in growing crops for Blue Apron?

Contact Hannah Koski at hannah.koski@blueapron.com