

**FRIDAY, NOVEMBER 11**

**CHILDCARE 1:00pm – 5:30pm**

12:00pm Registration opens (lobby)

1:00 – 1:45pm Welcome with Allison Grant, ACORN President  
**Opening Keynote:** Farm Life: *Cultivating Good Food, Family and Community* with Sally Bernard, Barnyard Organics

<b>WORKSHOPS</b>	<b><u>Farm &amp; Food Safety</u></b> Banook Room <i>Hosted by TBA</i>	<b><u>Eating In Season</u></b> Hawthorne Room <i>Hosted by Elisabeth Bailey, 'Local Eats'</i>	<b><u>Berry Workshops</u></b> Sullivan Room <i>Hosted by Charlotte Harper</i>	<b><u>Foundations</u></b> Alderney Room <i>Hosted by Roxanne Beavers</i>
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2:00 – 3:00pm	<b>Food Safety for Farmers Using Direct Sales to Consumers, Small Retailers &amp; Restaurants</b> with Steve Owen, National Research Council	<b>Lacto-fermenting, Dehydrating, &amp; Preserving–Eating Local All Year Long</b> with Jen Greenberg, Red Fox Farm	<b>Growing Organic Currants</b> with Raymond Loo, Springwillow Farms	<b>Organic Standards &amp; Certification</b> with Roxanne Beavers, ACORN's Organic Transition Specialist
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3:15 – 4:15pm	<b>Farm Safety Systems and Planning</b> with Kent Coates, Nature's Route Farm	<b>Winter Greens: Sprouts, Shoots &amp; Cold Frames</b> with Niki Jabbour	<b>Growing Organic Grapes</b> with Bruce Ewert, L'Acadie Vineyards	<b>Identifying Diseases &amp; Nutrient Deficiencies</b> with Av Singh, Agrapoint
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4:30 – 5:30pm	<b>Practical Farmer Safety and Wellbeing</b> with Ann Slater, Fresh Organic Vegetables (Eshcol Farm)	<b>The Health Benefits of Eating in Season</b> with Sandra Murphy, ND	<b>Emerging Opportunities: Growing Biodynamic Haskap Berries</b> with Logie Cassells, LaHave Forests	<b>Identifying Beneficial Insects &amp; Integrating Biological Control Practices</b> with Alana Respondek, Halifax Seed
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5:30pm **Nova Scotia Organic Sector Strategic Planning Session (Windmill Room). Please RSVP.**

7:30pm **ACORN Conference Kick-Off Party at the Khyber Arts Centre!**  
*Food & Farm short films by Tim Tracey, Shaani and Kaia Singh, Rachel Bower, Ian Mauro and more!*  
 Cash bar and food provided by jane's on the common, Garrison, and Picaroons.

SATURDAY, NOVEMBER 12		TRADE SHOW 9:00am – 5:00pm CHILD CARE 9:00am – 4:00pm			
7:30am	Registration opens (lobby) & Trade Show Set-up				
WORKSHOPS	<b><u>Livestock/Pasture</u></b> Banook Room <i>Hosted by Av Singh, Agrapoint</i>	<b><u>Farming in the City</u></b> Hawthorne Room <i>Hosted by Elizabeth Peirce, 'Grow Organic'</i>	<b><u>Season Extension</u></b> Sullivan Room <i>Hosted by TBA</i>	<b><u>Financial Profitability</u></b> Alderney Room <i>Hosted by Lori Kittilsen, NSDA</i>	
	9:00 – 10:00am <b>Pastured Poultry</b> with Tarrah Young, Green Being Farm* <b><u>This workshop will go until 10:30am</u></b>	<b>Challenges and Opportunities for Urban Beekeeping</b> with Katherine Marsters and Nicole Arsenault, Halifax Honey-Bee Society	<b>Post Harvest Handling And Storage</b> with Allison Grant, Southfield Organics	<b>The Start-Up: How Regional Farms Financed Their Beginning (Budgets &amp; Actuals)</b> with Broadfork Farm, Taproot Farm and Cedar Lane Farm	
	10:15 – 11:30am <b>Pastured Pork</b> with Tarrah Young, Green Being Farm* <b><u>This workshop will start at 10:40am and end at 12:00pm</u></b>	<b>Keeping Chickens In the City</b> with Louise Hanavan	<b>Non-Greenhouse Season Extension Strategies</b> with David Greenberg, Red Fox Farm	<b>Contd. The Start-Up: How Regional Farms Financed Their Beginning</b>	

12:00pm

**Lunch**

1:30 –  
2:30pm

**Incorporating Livestock into a Market Garden or Mixed Farm**, with Rupert Jannasch, Ironwood Farm

**Edible Landscaping: How to transform your yard into a food forest** with Jayme Melrose, Common Roots Urban Farm

**Value Adding: The Year-Round Farm** with Margie Loo, Elderflower Organic Farm

**What to buy, when to buy, why to buy: Assessing Infrastructure And Capital Costs** with Kent Coates, Nature's Route Farm

2:45 –  
3:45pm

**Pasture Renovation**, with Aaron Hiltz, Canaan Pastured Land Products

**Urban Farming Movement: Trends in the Northeast** with Garity Chapman, Ecology Action Centre

**Root Cellar 101** with Amy Louder, Avon River CSA, and Tarrah Young, Green Being Farm. *Hosted by Marla MacLeod, Food Action Committee.*

**Business Expansion – What is your Optimum Size?** with Michael Sanderson and Jamey Coughlin

4:00 –  
5:00pm

**Beyond Peak Oil—Lessons from Cuba's urban agriculture program** with Roberto Pérez Rivero, Permaculturalist. *Hosted by Margie Loo in the Alderney Room.*

**THINKFARM presents New Farmer Training Panel** – Andrea Berry, Hope Seeds; Tarrah Young, Green Being Farm; Shannon Jones, Broadfork Farm; Lucia Stephen, ACORN. Facilitator: Becky Sooksom

6:30 –  
10:30pm

**Celebratory Banquet**

6:30 – 7:00pm: Silent Auction and Drinks

7:00 – 8:00pm: Supper

8:00 – 9:30pm: Gerrit Loo Award Presentation, Keynote with Katherine DiMatteo (IFOAM), end of auction

9:30pm: Music with Heather Kelday!

**SUNDAY, NOVEMBER 13**

**TRADE SHOW 9:00am – 4:00pm**  
**CHILDCARE 9:00am – 4:30pm**

7:30am Registration opens (lobby)

**WORKSHOPS**

**Self-Sufficiency**

Banook Room  
*Hosted by Chris Benjamin*

**Direct Marketing**

Hawthorne Room  
*Hosted by Andrea Berry,  
Hope Seeds*

**Advanced  
Production**

Sullivan Room  
*Hosted by TBA*

**Soil Health**

Alderney Room  
*Hosted by David  
Blanchard,  
Pleasant Hill  
Farm*

9:00 –  
10:00am

**Getting Started With Draft  
Horse Farming** with Stewart  
Fotheringham, Whippletree  
Farm

**Direct Marketing for Market  
Gardeners** with Ann Slater,  
Fresh Organic Vegetables  
(Eshcol Farm)

**Growing Breakfast–  
Plant, Harvest, and  
Process Rolled  
Oats** with George  
Wright, Castor River  
Farm

**Compost Tea  
Production &  
Application**  
with Tim  
Livingstone

10:15 –  
11:30am

**Solar Power for Under \$500**  
with Bonnie Kerr, The Green  
Life Farm

**Cont'd Direct Marketing  
for Market Gardeners** with  
Ann Slater, Fresh Organic  
Vegetables (Eshcol Farm)

**How To Sell Grains  
At The Farmers'  
Market** with George  
Wright, Castor River  
Farm

**Soil  
Amendments–  
How To Find &  
Apply** with  
Roxanne Beavers,  
ACORN; and  
Rupert Jannasch,  
Ironwood Farms

12:00pm

**Lunch**

1:30 –  
2:30pm

**Permaculture 101**, with Alex Denicola, Highland Farms/Mother Oak Permaculture

**Guerrilla Marketing–Non-Traditional Means of Getting Your Message Out** with Nicole Burkhard, NSDA; Shannon Jones, Broadfork Farm. *Hosted by Jamey Coughlin.*

**Trap Cropping And Companion Planting For Pest Control–A Panel Discussion** with Cindy Rubinfine, Pleasant Hill Farm; Andy Hammermeister, OACC

**Bringing Back the Soil for Improved Productivity** with Claude Berthélemé, NBDAAF

2:45 –  
3:45pm

**DIY Show And Tell: Low-Tech, Inexpensive & Handmade Tools & Infrastructure**, with Jordan Marr, the ruminant; Andrea Berry, Hope Seeds

**Alternative CSA Roundtable: A discussion** with Jessie Ross, Nova Scotia Preserves (Preserves); Amy Lounder, Avon River CSA (Winter); Sandie Troop, Bruce Family Farm (Beef). *Hosted by Marla MacLeod, Ecology Action Centre*

**Transplants and Potting Mix Part 2** with Tim Livingstone, Jolly Farmer Products Inc.

**Interpreting Your Soil** with Av Singh, Agrapoint

4:00 –  
4:30pm

**Keynote Presentation – “Fertile Ground: Growing the Local Food Sector”**

Get ready to be inspired! Rowena Hopkins, Executive Director of Farmers' Markets of Nova Scotia, shares the latest local food trends and business ideas from across North America and Europe. From the latest crops, to 'beyond pickles' value-added, she shares great products, smart marketing and the key to making our local food system work: collaborative *agri-preneurship*.