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Welcome Letter

On behalf of Purdue Agriculture, Purdue Extension, and Agricultural Research at Purdue, we are delighted to welcome you to the 6th Annual Indiana Small Farm Conference! We’re honored to host this three-day event that can help you advance small-farm production and profitability.

Through Purdue Extension and Agricultural Research at Purdue, the Purdue College of Agriculture proudly serves a diversity of Indiana farms. It is exciting to see so much consistent growth across the board — but especially among small and urban farms. Futures in those areas remain bright. Our researchers and Extension specialists continue their leading-edge scientific work in these highly entrepreneurial areas of Indiana agriculture. Meanwhile, Extension educators deliver local programs to producers like you and help you capitalize on market opportunities. At this conference, you’ll hear from many of our professionals firsthand, along with industry experts and other small-farm owners.

Key sessions include Chris Blanchard’s reflections and ideas on farm-life balance, as well as The Third Plate in Indiana, a combination of farmer, restaurateur and chef perspectives featuring Gunthorp Farms and Patachou Inc. Other topics include on-farm trials, marketing, produce rules, sustainable farming, hiring and management, farmers’ markets, ecommerce, weed control, soil health, expanding minority presence, and more. We’re offering more tours of Indiana farms this year, focusing on operations that utilize season extension to produce and market vegetables and flowers through all four seasons. The first day features workshops in on-farm produce food safety, regenerative farming, and farm viability and financial management. With so much variety, we’re confident you will pick up many beneficial ideas to immediately implement in your operation.

After the conference, we encourage you to tap into additional resources, and remain up-to-date on the work of our campus Extension specialists and researchers, by visiting your county Extension office, Purdue Extension’s website (extension.purdue.edu), Purdue Extension’s Small Farm website (purdue.edu/dffs/smallfarms), or Agricultural Research at Purdue’s website (ag.purdue.edu/arp). If you have programming or research suggestions, please fill out a conference evaluation form, visit with a Purdue Extension staff member at the conference, or contact your county Extension office.

Also, a special thanks to all members of the conference’s steering committee and all those who worked hard to gather many people with a passion for small farms. We appreciate the many roles you play in championing Indiana’s small-farm success. Have a great conference!

Cordially,

Karen Plaut, Ph.D.        Shawn Donkin, Ph.D.       Jason Henderson, Ph.D.
Interim Dean of Agriculture,                     Interim Associate Dean,                Associate Dean /
Purdue University        Agricultural Research and            Director, Purdue Extension
Graduate Education

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Conference Information

Welcome to Purdue Extension’s Sixth Annual Indiana Small Farm Conference!

This conference is made possible through the generous support of the Indiana State Department of Agriculture and our sponsoring organizations listed in this program.

We want to express a special thanks to Dr. Karen Plaut, Interim Dean of Agriculture, and Dr. Jason Henderson, Director of Purdue Extension, for supporting small farms and sustainable agriculture educational program efforts through Purdue Extension.

Thanks is owed to Chef Lali Hess and the staff of the Juniper Spoon for the amazing catering service they provide for our conference, and to Steve Patterson and the staff of the Hendricks County 4-H Fairgrounds and Conference Complex.

The sixth annual conference would not be possible without the continued support and participation of you—Indiana’s small and diversified farmers and agricultural professionals. We are confident that this year’s program will once again serve as a valuable educational and farmer-to-farmer networking opportunity. Before parting ways from this year’s conference, please share your feedback by completing the pre- and post-conference surveys included with this conference program.

Indiana Small Farm Conference Committee

Michael O’Donnell (chair)
Ashley Adair
Roy Ballard
Tamara Benjamin
Phil Cox
Jodee Ellett
Steve Engleking
Sarah Hanson
Karen Mitchell
Tiffanie Stone
Amy Thompson
Emily Toner
Diane Turner
Andrew Westfall
James Wolff
Marion Welsh

Trade Show Hours

The trade show in Exposition Hall has the following hours:

Friday: 11:00 a.m.—7:00 p.m.
Saturday: 8:00 a.m.—1:30 p.m.

Registration Information

The registration desk is just inside the entrance. The registration desk will be open:

Friday: 8:00 a.m.—10:00 a.m.
Saturday: 8:00 a.m.—10:00 a.m.

Please note: Name tags must be worn at all times.

Questions?

Please contact: Michael O’Donnell
Email: modonnel@purdue.edu
Phone: (765) 284-8414
Web: www.purdue.edu/dffs/smallfarms/about-us/
Hendricks County 4-H Fairgrounds and Conference Complex
2018 Conference Sessions
Friday, March 2, 2018

Hendricks County 4-H Fairgrounds and Conference Complex, Danville, Indiana

8:00 a.m.-10:00 a.m.  Conference registration
8:45 a.m.-9:00 a.m.  Conference welcome, South Hall

9:00 a.m.-11:00 a.m.
Classroom A-B-C
Marketing Your Farm: The Customer Connection.
 Michael Kilpatrick, In the Field Consultants

Conference Rooms
FSMA Produce Rule: What do exempt and qualified exempt growers need to know and do? (60 minutes)
How Has the New FMSA Produce Rule Impacted my Family and Farm? The Middle Branch Farm Experience. (60 minutes)
 Roger Noonan, Middle Branch Farm, New England Farmers Union

North Hall
Seed to Seed: Closing the Gap in Sustainable Farming (60 minutes)
Seed Saving 101: Heirloom Fruits, Vegetables, Flowers, and Herbs (90 minutes)
 Ben Cohen, Small House Farm

South Hall
Becoming Keystone: Integrating Farm, Family and Ecology (60 minutes)
 Peter Allen, Mastodon Valley Farm
Supporting Diverse Enterprises Through Apprenticeships and Farm Partnerships (60 minutes)
 Greg Judy, Green Pastures Farms

11:00 a.m.-noon
Expo Hall
Trade Show open 8:00 a.m.-1:30 p.m.

Noon-1:30 p.m.
North & South Hall
Networking luncheon
Remarks from Indiana Lt. Gov. Suzanne Crouch
Lunch catered by Juniper Spoon and Gunthorp Farms

1:30 p.m.-3:30 p.m.
Classroom A-B-C
Hiring and Managing Employees — It Starts With You. 1:30-2:50 p.m.
Harvest & Post-Harvest Handling: How to Shave 50% of Your Labor from this Area of Your Farm. 3:00-4:20 p.m.
 Michael Kilpatrick, In The Field Consultants

Conference Rooms
On-Farm Vegetable Variety Trials and Results from the Seed to Kitchen Collaborative
 Julie Dawson, University of Wisconsin-Madison
 Liz Maynard, Purdue University

North Hall
Mastering the Farmers Market (90 minutes)
 Katie Bishop, PrairiErth Farm
POS, Ecommerce & CSA Subscription Software Options, Tips & Tricks (60 minutes, 3-4 p.m.)
Ruth Ann Roney, Tuttle Orchards

South Hall
Agroforestry: Unique Opportunities to Create Profitable Enterprises (60 minutes)
 Mike Gold, Center for Agroforestry, University of Missouri
Mob Grazing and Impacts to Soil Health, Water, Wildlife, and more (60 minutes)
 Greg Judy, Green Pastures Farm
3:30 p.m.-4:30 p.m.
Trade Show Break

4:30 p.m.-5:30 p.m.
North & South Hall
Keynote Session: The Third Plate in Indiana: Farmer, Restaurateur, and Chef Perspectives

Greg Gunthorp, Gunthorp Farms
Martha Hoover and Tyler Herald, Patachou Inc.
Moderator: Jolene Ketzenberger, EatDrinkIndy.com

5:30 p.m.-7:00 p.m.
Expo Hall
Evening Reception
Live music by The Round Ups
Light fare and cash bar catered by The Juniper Spoon

Saturday, March 3, 2018
Hendricks County 4-H Fairgrounds and Conference Complex

8:00 a.m.-10:00 a.m.
Conference registration

8:00 a.m.-1:30 p.m.
Expo Hall
Tradeshow open

9:00 a.m.-11:00 a.m.
Classroom A
NCR-SARE Farmers Forum (see Page 7)
Farmer and researcher presentations (30 minutes each)*

Classroom B-C
Expanding and Cultivating the Success of Underrepresented Minorities in Agriculture (60 minutes)

Speakers from MANRRS (Minorities in Agriculture, Natural Resources and Related Sciences), Purdue University
Taking Your Market Display to the Next Level (60 minutes)
Sarah Mullin, South Circle Farm/Mad Farmers Collective

Conference Rooms
Revolutionizing the Agricultural Co-op Model for the 21st Century

Cody Hopkins, Falling Sky Farm; Grass Roots Farmers’ Cooperative

North Hall
4 Easy Ways to Grow Mushrooms at Home or on the Farm (60 minutes)
The Business of Mushrooms (60 minutes)
Tradd Cotter, Mushroom Mountain

South Hall
Revisiting Farmer to Farmer Podcasts: Panel discussion with Indiana market farmers (90 minutes)

Chris Blanchard, Purple Pitchfork
Nate Parks, Silverthorn Farm
Linda Chapman, Harvest Moon Flower Farm
Zach and Jeff Hawkins, J.L. Hawkins Family Farm

11:00 a.m.-noon
Expo Hall
Trade Show Break
Poster session/Showcase (10:00 a.m.-noon)

Noon-1:30 p.m.
North & South Hall
Keynote Luncheon
Farm-Life Balance: Reflections and Ideas from the Farmer to Farmer Podcast

Chris Blanchard, Purple Pitchfork
Lunch catered by The Juniper Spoon
1:30 p.m.-3:30 p.m.

Classroom A
NCR-SARE Farmers Forum (see Page 7)
Farmer and researcher presentations
(30 minutes each)*

Classroom B-C
Mobile Markets: Reaching Urban Consumers by Going to Them (60 minutes)

Sharrona Moore, Lawrence Community Gardens
Soil Contamination in Urban Fields (60 minutes)

Gabe Fillipelli, IUPUI

Conference Rooms
Improving Your Poultry Operation From A to Z (90 minutes)

Darrin Karcher, Purdue University, Animal Sciences
Animal Disease Diagnostic Lab Overview (30 minutes)

Craig Bowen, Purdue University

North Hall
Crop Diversification, Soil Fertility, and Pest Control: High Tunnel Management Impacting Economic Success

Laura Ingwell, Petrus Langenhoven, Wenjing Guan, Purdue University

South Hall
Principles of Mechanical Weed Control (60 minutes)

Advanced Mechanical Weed Control — Tools and Lessons from Europe (60 minutes)

Sam Tilton, Michigan State University
Dr. Dan Brainard, Michigan State University

Hans Bishop, PrairiErth Farm

3:30 p.m.-4:00 p.m.

Coffee break

4:00 p.m.-5:30 p.m.

Classroom A
Developing, Writing, and Implementing Successful SARE Grants

Beth Nelson, NCR-SARE
Roy Ballard, Purdue Extension

Classroom B-C
Soil Health Techniques for Micro Farms and Raised Beds

Kevin Allison, Marion County SWCD

Conference Rooms
Increasing Small Farm Profits with Persimmon and Pawpaw

Jerry Lehman

North Hall
Small Scale Commercial Mushroom Cultivation Indoors

Tradd Cotter, Mushroom Mountain

South Hall
Vegetable Disease Diagnosis and Control

Dan Egel, Purdue University

Farmer panel: Mike Record, Nate Parks
NCR-SARE Farmers Forum — Agenda Details

Classroom A
9:00 a.m.-9:30 a.m.

Jeannie Seabrook, Glass Rooster Cannery, Sunbury, Ohio
Saving the Harvest Through Value-Added Production

9:30 a.m.-10:00 a.m.

Aaron Brower
100-Layer Flock on Pasture

10:00 a.m.-10:30 a.m.

Sam Hitchcock and Dan Brainard
Innovations in Mechanical Weed Control: Nuts and Bolts from Switzerland to Michigan

10:30 a.m.-11:00 a.m.

Matt Kleinhenz
Microbes in Your Toolbox? Let’s Talk

1:30 p.m.-2:00 p.m.

Amy Surburg
Investigating a Complementary Vegetable and Poultry Farming System

2:00 p.m.-2:30 p.m.

Laura DeYoung
Northcoast Lamb Co-op: Using Carcass Scanning for Producer Production Criteria

2:30 p.m.-3:00 p.m.

Monica Bongue
Farmer Cooperatives, a Dream Come True or … Maybe Not! Do’s and Don’ts That Make It Work

3:00 p.m.-3:30 p.m.

Lance Kraai
Pizza Farming

4:00 p.m.-5:30 p.m.

Beth Nelson and Roy Ballard
Developing, writing, and implementing successful SARE grants
You Might Be Interested In...

### Demonstrations

**Expo Hall (Trade show area)**

**Friday, March 2**
11:15-11:45 a.m.
Tool Sharpening / Al Huls

3:45-4:15 p.m.
Solar dehydration of specialty crops / Klein Illeleji

**Saturday, March 3**
11:15 - 11:45
Hot water seed treatment / Dan Egel

### Consulting Corner

**Classroom E**

**Friday, March 2**
11:15-11:45 a.m.
Peter Allen, Mastodon Valley Farm

3:45-4:15 p.m.
Hans & Katie Bishop, PrairiErth Farm

**Saturday, March 3**
11:15-11:45 a.m.
Linda Chapman, Harvest Moon Flower Farm

### Book Signing and Sales

**Expo Hall (Trade show area)**

**Friday, March 2**
Greg Judy, 11:15-noon

**Saturday, March 3**
Tradd Cotter, 11:15-noon

Book sales available during Trade Show hours
Friday, March 2, 11 a.m.-7 p.m.
Saturday, March 3, 8:00 a.m.-1:30 p.m.

### Documentary screening

**Classroom F**

**Friday and Saturday, March 2-3**
9:00 a.m.-4:30 p.m.

Look and See: A Portrait of Wendell Berry, shows the difficult choices that Kentucky farmers face, impacting their relationship with the land and their community. The film will screen repeatedly.

### Roundtable Sessions

#### Student Farms

These meet-and-greet sessions aim to gather student farm managers, workers, coordinators, and interested individuals from colleges and universities across Indiana.

Facilitator: Chris Adair, Purdue Student Farm Manager
Friday, 3:45 p.m.-4:30 p.m.
Conference rooms
Saturday, 9:00 a.m.-10:00 a.m.
Expo Hall, prior to the poster session

#### Farmer Cooperatives

This discussion session will immediately follow a presentation about the Grass Roots Farmers' Cooperative, an Arkansas livestock farmer cooperative.

Saturday, 11:15 a.m.-noon
Conference rooms

### Poster Session

**Expo Hall**

**Saturday, March 3**
10:00 a.m.-noon

The poster session features a diverse group of presenters sharing their programs and research on local foods, diversified agriculture, and small farm production and education.
Session Descriptions

Friday, March 2, 9:00-10 a.m.
Seed to Seed: Closing the Gap in Sustainable Farming. Ben Cohen.

The demand for locally grown food has increased dramatically in recent years. But local food is only really as local as the seed that grows it. We will discuss how to incorporate the ancient practice of seed saving into the modern small farm operation. Ben will cover local adaptation, genetic variability, pollination basics, landrace development and more.

Friday, March 2, 9:00 a.m.-11:00 a.m.
Marketing Your Farm: The Customer Connection. Michael Kilpatrick

Marketing your farm is the most important part of running your business. Michael will help you understand who your customer is, how to know what they want, and how to craft your massively effective but low time, money, and stress promotion strategy. He will leave you with a solid foundation to connecting with customers and increasing sales.

Friday, March 2, 9:00 a.m.-10:00 a.m.
FSMA Produce Rule: What do Exempt and Qualified Exempt Growers Need to Know and Do? Roger Noonan.

The Food Safety Modernization Act is law and being implemented across the country. Many smaller and midsize farms engaged in direct-to-retail marketing and local and regional food systems may be exempt from the rule, but there are still requirements for compliance. We’ll discuss the current federal rules and the requirements for compliance and the resources available to facilitate compliance and improve on-farm food safety practices.

Friday, March 2, 10:00 a.m.-11:00 a.m.
How has the New FMSA Produce Rule Impacted My Family and Farm? The Middle Branch Farm Experience. Roger Noonan.

Middle Branch Farm is a small, diversified family farm operation, growing, harvesting and packing certified organic produce, processing maple syrup, apple cider and other value-added products. We also raise livestock and grow organic forage crops. Our marketing includes CSA, farmers market, farm stand, direct to store/restaurants, wholesale and sales through our cooperative CSA. Our diversity of crops, practices and markets makes understanding on-farm food safety and navigating FSMA a priority.

Friday, March 2, 10:00 a.m.-11:30 a.m.

For as long as people have grown their own food, they have practiced seed saving. You will learn how seed saving helps maintain biodiversity and contributes to food security. Ben Cohen, from Small House Farm, will discuss proper planning, planting and harvesting techniques so you can easily incorporate seed saving into your routine. Learn how to save seeds from fruits, vegetables, herbs and flowers.

Friday, March 2, 1:30 p.m.-2:50 p.m.

Hiring the right employees is frequently the most frustrating part of scaling your business. Michael will teach you how to find the right team members, train them quickly, and manage them with systems and procedures. He will share the leadership principles that you need to create a cohesive, passionate team for your business.
**Session Descriptions (continued)**

**Friday, March 2, 3:00 p.m.-4:20 p.m.**

*Harvest & Post-Harvest Handling: How to Shave 50% of Your Labor from this Area of Your Farm.* Michael Kilpatrick

Michael will start by sharing best practices and equipment for being efficient in harvesting. He’ll then discuss washing and packing, showing tools and equipment, tips and procedures that will speed up your harvest, increase your quality, and lengthen your shelf life. Sprinkled throughout will be practical tips for complying with FSMA and GAP food safety requirements.

**Friday, March 2, 1:30 p.m.-3:30 p.m.**

*On-Farm Vegetable Varietal Trials & Results from the Seed to Kitchen Collaborative.* Julie Dawson and Liz Maynard.

Dr. Julie Dawson will share information about the Seed to Kitchen Collaborative, a regional on-farm effort connecting farmers, chefs, and researchers in the evaluation of vegetable varieties. She will also provide practical information on designing, implementing, and evaluating your own on-farm vegetable varietal trials. Dr. Liz Maynard will discuss results of variety evaluations, including pumpkins, sweet corn, and tomatoes.

**Friday, March 2, 1:30 p.m.-3:00 p.m.**

*Mastering the Farmers Market.* Katie Bishop.

Katie Bishop will share fresh strategies to help you build, maintain, and enhance your recognizable brand. Discussions will involve effective booth design, innovative sales strategies, and how to cultivate customer connections to create a loyal following.

**Friday, March 2, 3:00 p.m.-4:00 p.m.**

*POS, Ecommerce, & CSA Subscription Software Options, Tips & Tricks.* Ruth Ann Roney.

This session will focus on different options for POS technologies, e-commerce for pre-sale of produce, and CSA subscription software. Ruth Ann will share tips and tricks and lessons learned from Tuttle Orchard’s experience using 3+ different POS Systems (including Square), having 5+ online stores for different areas of the farm, and 3+ different CSA subscription software programs.

**Friday, March 2, 1:30 p.m.-2:30 p.m.**

*Agroforestry: Unique Opportunities to Create Profitable Enterprises.* Mike Gold.

This presentation will define and briefly highlight the five practices of agroforestry: alley cropping, silvopasture, riparian forest and upland buffers, windbreaks and forest farming. Examples of profitable market opportunities that are associated with each of the five agroforestry practices will be presented.

**Friday, March 2, 2:30 p.m.-3:30 p.m.**


Greg will discuss methods used for improving soil, water cycles, wildlife and profit using mob grazing techniques with livestock. He will cover grazing techniques, fencing designs, water distribution, rest periods, building litter banks on pastures, and improving wildlife with planned grazing. By building organic matter with the mob of livestock trampling organic material onto the pasture surface, we are catching the rain and holding it to grow more forage. We are in the solar energy business of catching sunlight with every green leaf possible.

**Saturday, March 3, 9 a.m.-11 a.m.**

*Expanding and Cultivating the Success of Underrepresented Minorities in Agriculture.* Speakers from MANRRS, Purdue University

To address the multidimensional problems and challenges that the field of agriculture faces, a diverse range of thought and life experience is vital. To access this, minorities who have been historically excluded from the agricultural industry must be actively sought and included. This program will discuss how to engage minority youth and young adults.

**Saturday, March 3, 10 a.m.-11 a.m.**

*Taking Your Market Display to the Next Level.* Sarah Mullin.

Sarah will share secrets from her years at South Circle Farm, as well as some research-based best practices that will help you highlight your product and increase traffic to your booth.
Saturday, March 3, 9:00 a.m.-11:00 a.m.


Learn how a group of small farms scaled up pastured-raised meats through cooperative farming. Hear about the journey from a startup farm focused on farmers markets to a more scaled and specialized cooperative model focused on e-commerce. Learn about the evolution of their pasture-based production models, processing solutions, business and finance management, aggregation and distribution, and marketing and sales.

Saturday, March 3, 9:00 a.m.-11:00 a.m.

4 Easy Ways to Grow Mushrooms at Home or on the Farm. Tradd Cotter.

This class will greatly increase your understanding of the best ways to cultivate mushrooms at home or on your farm. You’ll learn about inexpensive startup options for beginners, and many commercial ideas to expand on. Topics will include: life cycle of fungi; mushroom behavior and intuitive growing; choosing, buying, and storing spawn; woodland mushroom farming (logs, wood chips, and composts); indoor production (small and large scale); converting existing structures into grow rooms (barns, chicken houses, storage containers); and organic pest management.

The Business of Mushrooms. Tradd Cotter.

With more than 25 years in the mushroom business, Tradd Cotter shares his insight into a highly profitable and expanding industry. This class focuses on calculating business plans, designing mushroom growing spaces based on life cycles and yield requirements, marketing your mushrooms (trends, demand, strategies) and alternative, value-added product development (powders, extracts, composts). A must for anyone creating a business out of their mushroom growing hobby or starting a commercial farm.

Saturday, March 3, 9:00 a.m.-10:30 a.m.


Chris will moderate a panel of Indiana farmers in the down-to-earth conversational style of his popular Farmer to Farmer Podcast. He will revisit discussions with each farmer from when they were featured guests on the podcast. They’ll get into production practices, employee management, marketing, farm-life balance, and more. Panelists include Nate Parks of Silverthorn Farm, Linda Chapman of Harvest Moon Flower Farm, and Jeff and Zach Hawkins of J.L. Hawkins Family Farm.

Saturday, March 3, 1:30 p.m.-2:30 p.m.


What do you do when you are growing food in a food desert with a high population of residents who don’t have transportation to get to the grocery? You find a way to take the food to the people who need it the most. Create a mobile market.

Saturday, March 3, 2:30 p.m.-3:30 p.m.

Soil Contamination in Urban Fields. Gabriel Filippelli

Gardening or farming in the urban environment is an excellent way to bring food production nearer population centers and has been effective at mitigating food deserts. But most urban soils also hold a strong legacy of over a century of human and industrial activities, sometimes resulting in levels of contamination that are unsafe for food production. This session will explore how to identify the major soil contaminant risks, and how to mitigate those risks for the small and large-scale urban farmer.

Saturday, March 3, 1:30 p.m.-3:00 p.m.

Improving Your Poultry Operation from A to Z. Dr. Darrin Karcher

The session will cover topics related to brooding, management in birds in different environments and housing, and information on table egg quality.
**Session Descriptions (continued)**

**Saturday, March 3, 3:00 p.m.-3:30 p.m.**

*Animal Disease Diagnostic Lab Overview.* Dr. Craig Bowen.

Learn the types of testing and services the ADDL offers. Additionally, we will discuss the benefits of the relation among the small farm, veterinarian, and diagnostic lab.

**Saturday, March 3, 1:30 p.m.-3:30 p.m.**

*Crop Diversification, Soil Fertility, and Pest Control: High Tunnel Management Impacting Economic Success.*

- Dr. Laura Ingwell will present, in part, on research she conducted in high tunnel systems at Purdue University. She will discuss insect pests, prevention and detection strategies, biological control and insect exclusion screens in high tunnel vegetable production.

- As part of the panel discussion, Dr. Petrus Langenhoven will focus on diagnostic tools that will help growers manage soil fertility and crop growth.

- Dr. Wenjing Guan will discuss crops grown in high tunnels and the economic considerations.

**Saturday, March 3, 1:30 p.m.-3:30 p.m.**

*Principles of Mechanical Weed Control.* Dr. Dan Brainard, Sam Tilton, Hans Bishop.

Discussion will cover the role of mechanical cultivation within the broader context of ecological weed management. Learn ways to reduce weeds before even bringing tools to the field and how to set yourself up for success using weeding tools. Managing your weed seedbank, stale seedbedding, and between-row weeding tools will be discussed. This talk aims to share the foundation for effective in-row weed control.

**Saturday, March 3, 4:00 p.m.-5:30 p.m.**

*Soil Health Techniques for Microfarms and Raised Beds.* Kevin Allison.

Kevin will present a visual guide on using cover crops, mulching, and reduced tillage to improve soil health and productivity on vegetable farms and gardens. The session will focus on practical techniques used by local growers, including information on species selection, timing, weed control, and methods of transitioning from cover to vegetables.

**Saturday, March 3, 4:00 p.m.-5:30 p.m.**

*Increasing Small Farm Profits with Persimmon and Pawpaw.* Jerry Lehman

Persimmon and pawpaw have the potential to increase small farms income, especially those with farm markets. Jerry sold 3 tons of persimmon in 2016 and 4 tons in 2017 plus 1.5 tons of pawpaw fruit. This presentation will cover cultivation of both, uses, and markets to help you get started.

**Saturday, March 3, 4:00 p.m.-5:30 p.m.**

*Small Scale Commercial Mushroom Cultivation Indoors.* Tradd Cotter

Oyster and shiitake mushrooms are highly marketable wild mushrooms that have been domesticated and are adaptable to a wide range of growing substrates and growing room conditions. This in-depth class discusses how to start, where to source materials, and the cultivation steps for many species of mushrooms. Using strategies for high-yielding processes with low- to no-tech startup budgets, the class discusses equipment and building needs and simulates a workday and workweek with associated costs and scheduling involved as your operation evolves.

**Saturday, March 3, 4:00 p.m.-5:30 p.m.**

*Vegetable Disease Diagnosis & Control.* Dr. Dan Egel.

Dr. Dan Egel will review a strategic approach to vegetable disease diagnosis, common vegetable diseases on diversified farms in Indiana, and control options. Farmer panelists Nate Parks and Mike Record will share experiences dealing with crop diseases, including strategies for preventing, diagnosing, and occasionally succumbing to them.
**SARE Sessions Descriptions**

**Jeannie Seabrook** 9:00-9:30 a.m.  
*Saving the Harvest Through Value-Added Production*

Every farmer has “ugly” produce, or times when the weather doesn’t cooperate with market sales. Jeannie Seabrook, from Glass Rooster Cannery, will provide strategies for saving the harvest from the compost bin by using value-added production. Learn about current ODA requirements for producers.

**Aaron Brower** 9:30-10:00 a.m.  
*100-Layer Flock on Pasture*

This session will provide an introduction to raising layer chickens on pasture, explore pasture housing options, provide tips on avoiding the stress of climate variability, and consider the challenges of predation.

**Sam Hitchcock Tilton & Dan Brainard** 10-10:30 a.m.  
*Innovations in Mechanical Weed Control: Nuts and Bolts from Switzerland to Michigan*

New tools such as finger weeders and torsion weeders are available from Europe. What are the best ways to use these in-row tools, and what are their strengths and weaknesses? This presentation will share lessons learned from farmers in Europe and the U.S. and from field research on both continents. We will introduce available in-row weeding tools and talk about cultural practices and techniques that help them work best.

**Matt Kleinhenz** 10:30-11:00 a.m.  
*Microbes in Your Toolbox? Let’s Talk*

Effective. Ineffective. Beneficial. Useless. The future. Snake oil. The pendulum of opinion on microbe-containing biofertilizers/biostimulants swings wide. Because details matter, the overall truth about these products is more nuanced than extreme views one way or the other. It helps to keep certain facts in mind as you determine the role of microbial-based inoculants in your toolbox. Join us for a summary designed to help you select, use, and evaluate these products.

**Amy Surburg** 1:30-2:00 p.m.  
*Investigating a Complementary Vegetable and Poultry Farming System*

The Coop House project attempts to integrate pastured poultry production using the principles of the Salatin pens with winter vegetable production. In the Midwest, these systems are complementary: meat birds can be raised through the summer when vegetables are in the field, and then the coop houses are moved over fall-planted vegetables for winter protection while chicken raised in the summer is sold from frozen storage. This system creates a dual use for a movable low tunnel-type design that we call a “coop house.” My talk will be about the design of these coop houses, how we used them and the improvements we gained in our soil.

**Laura DeYoung** 2:00-2:30 p.m.  
*Northcoast Lamb Co-op: Using Carcass Scanning for Producer Production Criteria*

The Northcoast Lamb Co-Op was created to provide high-value, consistent-quality lamb to local restaurants and groceries, using carcass ultrasound of lamb crops for acceptance into the co-op, assisting members in identifying new strategies and methods to improve the quality of their flocks, and marketing and distributing lamb to increase profitability and competitiveness for producers. Key to this SARE project is implementing scanning to reduce excess fat and inconsistent quality.

**Monica Bongue** 2:30-3:00 p.m.  
*Farmer Cooperatives, a Dream Come True or … Maybe Not! Do’s and Don’ts That Make It Work*

This workshop will discuss the feasibility of the cooperative model for farmers and the opportunities it affords. I have been a co-founder of two cooperatives in Wooster, Ohio — Local Roots Market and Café and Farm Roots Connection, the former hugely successful and the latter only temporarily. Correct planning and preparation in the initial steps of formation, the composition of your team, and the legal requirements of the cooperative business model are crucial steps that will be addressed.

**Lance Kraai** 3:00-3:30 p.m.  
*Pizza Farming*

This presentation will look at the ins and outs of starting value-added production of soups and salads. It will give info on how to build a pizza oven, what to think about when starting a value-added enterprise as a small farm, and provide economic data based on a pilot of pizza and soup sales at New City Farm.

**Beth Nelson & Roy Ballard** 4:00-5:30 p.m.  
*Grants*

Developing, writing, and implementing successful SARE grants
**Keynote Speakers**

**Chris Blanchard** provides consulting and education for farming, food, and business through Purple Pitchfork. As the former owner and operator of Rock Spring Farm, in northeast Iowa, from 1999 to 2013, Chris raised 20 acres of vegetables, herbs, and greenhouse crops and marketed through a 200-member year-round CSA, food stores, and farmers markets. Previously, he managed student farms, worked as an intern, packing house manager, plant breeding assistant, and farm manager, and provided consulting for a major organic processor, in California, Wisconsin, Maine, and Washington state. His workshops, writing, and consulting throughout the country about farm business concepts, food safety, organic vegetable production, and scaling-up have gained a reputation for fresh approaches, down-to-earth information, and honesty. He is the host and producer of the Farmer to Farmer Podcast, an internet radio show for organic and sustainable market farmers.

**Greg Gunthorp**, along with his wife and three kids, owns and operates a pasture-based livestock operation in northeast Indiana. They have about 270 acres and 30 employees. Greg’s family has raised pigs on pasture for at least four generations. They have one of the largest pastured poultry operations in the country. Their operation includes an on-farm full-USDA inspected slaughter and processing plant. They supply pork, chicken, duck and turkey to some of the best restaurants in Chicago, Indianapolis, and surrounding areas. Greg has been very active in the sustainable agriculture and rural advocacy movements. Their operation has hosted visitors from all over the world. He is a past board member of the American Pastured Poultry Producers Association. He served on former Secretary of Agriculture Dan Glickman’s Small Farm Commission as well as on a small farm advisory panel to President Bill Clinton. He is currently with the Pew/ Meridian Meat and Poultry Inspection Dialogue, looking at a rewrite of the Meat and Poultry Act.
When Tyler Herald was 14, his mother bought a restaurant. “She was a single mom and had to work long hours. If I wanted to eat, I had to learn to cook.” Now the chef is responsible for menu development, ingredient sourcing and overall kitchen management for all locations of Cafes Patachou, Petite Chou Bistro, Napolese Pizzeria, and Public Greens. He seeks to broaden and tease the public’s palette a bit. In 2017, Herald received the Ross Faris Award from the Broad Ripple Farmers Market. Patachou uses no fewer than 40 local producers on its menu, making it the Indianapolis area’s largest supporter of family farms. “Every year, I get ridiculously excited when we get our first batch of Indiana heirloom tomatoes,” he says. Herald is a big Phish fan. Anyone phamiliar with his menu spelling already knows that.

As a former sex crimes prosecutor, Patachou Inc. owner Martha Hoover had excellent, if unorthodox, training for the restaurant business. Without even one day spent working in the restaurant industry, she created a successful collection of 12 establishments—Cafés Patachou, Petite Chou Bistro, Napolese Pizzeria, Public Greens, Bar One Fourteen — and the recently opened Crispy Bird, serving heritage birds that don’t look, or taste, like everyone else’s fried chicken. In 1989, Hoover used premium ingredients, prepared from scratch, and partnered with local vendors and farmers — unheard of at that time. Today, Patachou supports more Indiana family farms than all the other restaurants in Indianapolis combined. In 2017, Hoover, a three-time James Beard Award semifinalist, was named by Food & Wine magazine as one of the Most Innovative Women in Food & Drink. In the coming year, she plans to open two new Public Greens locations and The Box Office, a women’s co-working space. In 2013, Hoover created The Patachou Foundation. More than 60,000 healthy, nutritious meals have been served by the foundation to children in the Indianapolis community who live with pervasive food insecurity.
**Speaker Biographies**

**Peter Allen**  
Peter is an ecologist turned farmer who started Mastodon Valley Farm in Southwest Wisconsin. He and his family have built an off-grid homestead and raise pastured beef, lamb, pork, and poultry that they sell direct through their meat CSA. He teaches courses on regenerative agriculture and helps beginning farmers establish profitable regenerative agricultural systems.  
peter@mastodonvalleyfarm.com;  
www.mastondonvalleyfarm.com

**Kevin Allison**  
Kevin Allison is the Marion County SWCD Soil Health Specialist. Kevin holds a BS in Environmental Science from Indiana University and is a member of the Southwest Indiana Soil Health Team. He served 3 years in the Peace Corps, Dominican Republic’s Community Environmental Development sector, and 6 years advancing Indiana’s conservation cropping systems.  
kevin-allison@iaswcd.org

**Roy Ballard**  
Roy Ballard has been the Purdue Extension Educator for Agriculture and Natural Resources for Hancock County for the past 12 years and for Floyd County for the previous 14 years. Roy has dedicated much time to assisting small farm owners who want to diversify existing operations with new enterprises and new marketing systems. Increasing access by the consumer to Indiana-grown and value-added products is a priority of Roy’s work in Extension. He is the Indiana Sustainable Agriculture Research and Education (SARE) Professional Development Program (PDP) Coordinator.  
rballard@purdue.edu.

**Hans and Katie Bishop**  
Hans, Katie, and Hans’ father, Dave, co-own and operate the 350-acre PrairiErth Farm in rural Atlanta, Illinois. They were the 2017 MOSES Organic Farmers of the Year. They raise certified organic vegetables, grains, livestock, fruit and flowers. In eight seasons vegetable production went from 1 acre to 20-plus acres in 2018, while labor costs were kept at 25% of gross sales. Hans is passionate about fitting modern, European-style cultivation tools on common American cultivating tractors.

**Maya Black**  
Maya Black is a sophomore at Purdue University studying Genetics and Cell, Molecular, and Developmental Biology, Pre-med. She is interested in clinical pediatric genetics and research in gene editing. She has been a member of Minorities in Agriculture, Natural Resources, and Related Sciences (MANRRS) since 2016. As the 2017-2018 Historian of the Purdue Chapter, she has been able to document the chapter’s work and expand their online presence.  
black103@purdue.edu.

**Monica Bongue**  
She’s now the Executive Director of Crown Point Ecology Center, but Monica’s interest in small-scale intensive farming began in her grandfather’s coffee farm in Colombia. She received her BS degree in Botany from the University of Massachusetts (Amherst). Her MS and Ph.D. degrees were earned in Biochemistry and Molecular Biology at the University of California Davis. She and her husband own Muddy Fork Farm in Wooster, Ohio. It focuses on perennial vegetables, fruits and small-scale livestock. She co-founded Local Roots Market & Café, a year-round market and established Farm Roots Connection Cooperative.  
http://muddyforkfarm.com/index.html

**Craig Bowen**  
Dr. Craig Bowen is the Client Services Veterinarian for the Indiana Animal Disease Diagnostic Laboratory (ADDL). He received his Doctor of Veterinary Medicine from Purdue University in 2011, and his Bachelor of Science in Animal Sciences from Purdue in 2008. Prior to returning to Purdue, Dr. Bowen practiced in mixed animal veterinary clinics with a focus on food animals. He also was the District IV Field Veterinarian for the Indiana State Board of Animal Health.  
clbowen@purdue.edu; (765) 494-3880;  
www.addl.purdue.edu
Dan Brainard
An Associate Professor in the Department of Horticulture at Michigan State University, Dan received his MS from Stanford University in Economics and a Ph.D. from Cornell University in Horticulture. He has worked on commercial vegetable farms in the Northeast and been an agricultural Extension educator for the Peace Corps in Mali, West Africa. His current primary research and Extension interests include 1) development of reduced-tillage cover crop intensive vegetable production systems to help growers improve soils and increase crop resilience to stress, and 2) weed ecology and management in vegetable and field crops.

Aaron Brower
Aaron and Mary Brower own and operate Bluestem Farm, a four-season, diversified farm in northern lower Michigan. Bluestem raises pastured proteins and certified organic vegetables, offering a full-diet CSA, engaging community events, and food outreach initiatives. On 80 acres, the Browers raise about 1,000 layers, 60 pigs, and 1,500 broilers on pasture each year, as well as 8 acres of organic vegetables. Previously, they worked on a biodynamic community farm in rural Russia, and a diversified, organic, raw-milk dairy in northern New England.

Linda Chapman
Linda Chapman has been farming for 30 years in Owen County at Harvest Moon Flower Farm. Besides raising high-quality flowers, she and her staff farm micro greens, culinary herbs and produce for local chefs and markets 12 months a year. chapdale@bluemarble.net

Christine Charles
Christine Charles is a junior at Purdue University studying Soil and Water Science and is interested in the intersection of environmental science and agriculture. She has been a member of Minorities in Agriculture, Natural Resources, and Related Sciences (MANRRS) since 2016. She is the 2017-2018 Vice President of the Purdue Chapter. Her work with Jr. MANRRS has allowed her to interact with and encourage minority high school students to pursue disciplines in agriculture. charlesc@purdue.edu

Ben Cohen
Ben Cohen owns Small House Farms on the edge of the Huron Forest, on the outskirts of the village of Sanford, Michigan. Built in fall 2013. Small House specializes in cold pressed oils and other unique products for the health-conscious consumer. He has developed a network of heirloom seed libraries and seed stewards across Michigan. Ben is a practicing herbalist and hosts workshops throughout the Midwest. Ben & Heather Cohen are members of the Valley Herb Society in Midland, and he teaches Seed Saving classes. Small House has grown seed crops commercially for Baker Creek Heirloom Seeds, The Rare Vegetable Seed Consortium and Annie’s Heirloom Seeds. www.SmallHouseFarm.com

Tradd Cotter
A microbiologist, professional mycologist, and organic gardener, Tradd Cotter has been tissue culturing, collecting native fungi in the Southeast, and cultivating commercially and experimentally for 22 years. In 1996, he founded Mushroom Mountain. He and his wife, Olga, explore applications for mushrooms in various industries. He maintains more than 200 species of fungi. His primary interest is low-tech and no-tech cultivation strategies. Mushroom Mountain is expanding to 42,000 square feet of laboratory and research space near Greenville, South Carolina. https://mushroommountain.com

Julie Dawson
Dr. Julie Dawson is an Assistant Professor in the Department of Horticulture at the University of Wisconsin-Madison. Her background is in organic plant breeding and participatory research. Research topics include season extension methods, organic and participatory variety trials and variety selection for small-acreage farms and gardens as well as extension resources for urban growers. She leads a project called the seed-to-kitchen collaborative to test varieties with local farmers and chefs. dawson@hort.wisc.edu; https://dawson.horticulture.wisc.edu/.
Speaker Biographies (continued)

Laura DeYoung
Laura raises sheep in the Cuyahoga Valley National Park and direct-markets lamb in northeast Ohio. She is a founder of Urban Shepherds, a nonprofit promoting urban grass-fed lamb operations. She has visited and sought out genetics and mentoring while following her Dorset breed from Australia and New Zealand to England. She has an undergraduate degree from Denison University, and completed a master’s degree and her doctoral program at the University of Akron. Laura also brings a background as an environmental planner and producer/director of television.
http://www.thespicylamb.com

Dan Egel
Dr. Daniel S. Egel conducts statewide vegetable disease research and Extension programs at Purdue University. Current efforts include studies on organically certified fungicides, management of Fusarium wilt of watermelon with host resistance, biological fungicides and diseases of tomato in high tunnels. Extension publications include the Midwest Vegetable Production Guide for Commercial Growers, an annual 8-state publication of varietal, fertility and pest management information for which he is lead author. Dr. Egel also runs the National MELCAST program, a weather-based disease-forecasting program. ege@purdue.edu; 812-886-0198

Gabriel Filippelli
Gabriel Filippelli is a Professor of Earth Sciences and directs the Center for Urban Health at IUPUI. His research is aimed at understanding how urban infrastructures impact environmental health, and resultant human exposures to beneficial and harmful environmental components. One focus has been on characterizing distribution, transport, and exposure of lead and other heavy metals in urban environments. His laboratory is best known for identifying sources of continued lead exposure in children resulting in chronic lower-level lead poisoning in urban children. Filippelli initiated the Safe Urban Gardening Initiative. This citizen science program has analyzed more than 3,000 soil samples from people’s homes, and has distributed educational materials and gardening recommendations throughout Indianapolis.

Michael A. Gold
Dr. Mike Gold is a Professor in Forestry and Interim Director of the University of Missouri Center for Agroforestry (UMCA). In 1993, he was a co-founder and first president of the Association for Temperate Agroforestry (AFTA). His current research focuses on development of market and consumer knowledge for specialty crops (e.g., chestnut, elderberry, pawpaw). Mike teaches an agroforestry course in UMCA’s 100% online Agroforestry MS degree and graduate certificate program. He’s been active in outreach programs, including UMCA’s annual Chestnut Roast; the annual weeklong Agroforestry Academy “crash course in agroforestry planning and design” geared for educators and landowners; and UMCA’s Agroforestry High School Summer Institute, geared to help high school Agriculture Science/FFA teachers be able to teach agroforestry.

Wenjing Guan
Dr. Wenjing Guan is a horticultural specialist at Purdue University. She conducts applied research in commercial vegetable production, focusing on watermelon, cantaloupe, as well as season extension of diverse vegetables using different plastic cultural systems. Her specialty is vegetable grafting, a technique used on tomato, cucumber, watermelon and cantaloupe for improving crops’ tolerance to abiotic and biotic stresses. She leads annual watermelon and cantaloupe variety trials at Southwest Indiana. Wenjing is the editor of the Purdue Extension publication Vegetable Crops Hotline Newsletter. guan40@purdue.edu; (812) 886-0198.

Jeff and Zach Hawkins
Jeff and Zach Hawkins are third- and fourth-generation farmers on Hawkins Family Farm outside of North Manchester. They rotate cattle, hogs, poultry, small grains, and produce around their 99-acre farm using a whole-systems approach, and market their products through a 75-member CSA, an on-farm store, and to several restaurants. In 2015, Hawkins Farm received a grant of exemption from the Indiana Board of Animal Health to sell on-farm processed poultry to consumers, restaurants, hotels, retail stores, and other institutions, which sparked a statewide debate about food safety and farm-to-fork dining and ultimately resulted in legislation creating scale-appropriate regulations for small and midsize poultry producers.
www.hawkinsfamilyfarm.com
Cody Hopkins
An Arkansas native with a degree in physics, Cody Hopkins brings 10 years of experience developing and growing pasture-to-plate meat enterprises. He's the general manager of Grass Roots Farmers Cooperative, a purchasing-processing-marketing co-op that supports family farms committed to regenerative practices that improve land and communities. https://grassrootscoop.com

Klein Ileleji
Dr. Klein E. Ileleji is an Associate Professor and Extension Engineer in Agricultural and Biological Engineering at Purdue University. Dr. Ileleji’s research interests are in the areas of grain post-harvest technology, specialty crop dehydration, biomass feedstock systems engineering and powder technology. He leads both the renewable energy and grain post-harvest extension efforts at Purdue. He is the co-founder, CEO/CTO of JUA Technologies International LLC, a solar dehydrator technologies company. He has extensive international experience in Africa, Central and Eastern Europe, Latin America and China. ileleji@purdue.edu; (765) 494-1198.

Laura Ingwell
Upon completing her Ph.D. in Entomology at the University of Idaho in 2014, Dr. Ingwell moved to Purdue University, where she has been a postdoctoral research associate in the Department of Entomology. Her work concentrates on pest management in high tunnel vegetable production systems. Laura’s interests are rooted in applying ecological information to enhance the control of insect pests and insect-vectored plant pathogens, providing alternative strategies for integrated pest management on diversified vegetable farms. lingwell@purdue.edu; (765) 494-6167.

Greg Judy
Greg and Jan Judy of Clark, Missouri, run a grazing operation on 1,620 acres of leased and owned land. They went from near bankruptcy in 1999 to paying off a 200-acre farm and house in 3 years with custom grazing on leased land and are debt-free today. They own 4 farms and lease 12 farms. Planned grazing is used to graze cow/calf pairs, bred heifers, bulls, and stockers. They own a 350-head grass genetic cow herd, hair sheep flock, and graze-pastured pigs. Greg has given numerous talks about the benefits of planned grazing, leasing land, multi-species grazing and custom grazing. Greg quit his off-farm job in 2009 and is now a full-time rancher. www.greenpasturesfarm.net

Darrin Karcher
Since 2016, Darrin Karcher has been a Poultry Extension Specialist at Purdue University. He organizes educational programs and seeks grant dollars while establishing a competitive applied research program that addresses producers’ concerns focusing on turkey skeletal issues and laying hen management. He works with poultry producers of all sizes, from backyard flocks to commercial industry operations. The Ohio native graduated from The Ohio State University in 2001 (Agricultural Education), earned a master’s at the University of Wisconsin in 2003, and completed his Ph.D. at Purdue in 2007. The assistant professor of Animal Sciences began his career at Michigan State University. dkarcher@purdue.edu

Jolene Ketzenberger
Jolene Ketzenberger has covered food and dining in Central Indiana for more than 25 years for such local publications as the Indianapolis Star, Indianapolis Monthly and NUVO Newsweekly, and now on her own website, EatDrinkIndy.com. She is the host of Eat Drink Indy Radio on WFYI and a regular guest on WISH-TV’s Indy Style morning show. Jolene is a longtime supporter of local food and was recently appointed by the lieutenant governor to the Indiana Grown Commission.

Michael Kilpatrick
Michael is a farmer, presenter, inventor and blogger who has managed large certified organic farms and businesses, consulted for industry experts, and spoken at dozens of conferences. In 2005, he started a highly diversified, year-round vegetable farm with his brother. The business rapidly scaled until it was managing several hundred acres with more than 20 employees, and sold to farmers markets, CSA, coops, and wholesale buyers. What set his farm apart was the systems that he put in place that allowed him to work fewer hours and leave for vacation without having to worry that plants were dying or customers didn’t get their products. In 2012, Michael took a four-month leave and interned at Polyface Farm in Virginia. In 2015, Michael and his wife moved to Ohio. michael@itfconsults.com; (937) 696-0050; www.inthefieldconsultants.com
Speaker Biographies (continued)

Matt Kleinhenz
Dr. Kleinhenz is a Professor and Extension Vegetable Specialist in the Department of Horticulture and Crop Science at The Ohio State University. He is based at the Ohio Agricultural Research and Development Center in Wooster, Ohio. Vegetable production involves many tools and methods and a wide set of knowledge and skill, partly because production challenges are complex and require multiple partial solutions (i.e., a holistic approach). Matt uses his training as a horticulturalist and crop physiologist, knowledge, and role as an investigator and teacher in helping growers use improved tools and methods.

Lance Kraai
Since 2011, Lance has been the farm director of New City Farm in Grand Rapids, Michigan. The 3-acre intensive vegetable farm grows for a 200-member CSA. In 2015, New City began production of value-added soups, and in 2016, it began production of wood-fired pizzas. http://newcityneighbors.org

Petrus Langenhoven
Dr. Petrus Langenhoven has been a Horticulture and Hydroponics Crops Specialist since March 2015 at Purdue University. Previously, he dedicated his career to the development of Sub-Saharan Africa’s specialty crops sector. Petrus has core expertise in agronomic research and development of agricultural production-related technologies such as soil fertility, plant nutrition, crop scheduling, and greenhouse production. Currently he is addressing the growing needs of field and greenhouse vegetable crop and mint producers in Indiana. plangenh@purdue.edu; (765) 496-7955.

Jerry Lehman
Jerry Lehman was born and raised on a 100-acre family farm in northern Indiana. In 1989 he met James Claypool, a prolific breeder of American persimmon. Jerry found his challenge: to continue Claypool’s work. He has 25 acres in persimmon and pawpaw trees, both for breeding stock and production. Varieties from his breeding work are being propagated in several U.S. nurseries and overseas countries. His new pawpaw varieties have won 11 plaques in the Ohio Pawpaw Festival’s Biggest and Best Pawpaw contests. In 2017 he produced and sold 4 tons of persimmon fruit and 1.5 tons of pawpaw fruit. 7780 Persimmon St., Terre Haute, IN 47802; (812) 298-8733.

Liz Maynard
Dr. Liz Maynard is an Extension specialist for vegetable crops in Purdue’s Department of Horticulture and Landscape Architecture. She develops educational programs and conducts applied research to support sustainable vegetable farming. Current projects include extending production of vegetables in fall, winter, and spring using high tunnels, and variety evaluation. Her office is in Valparaiso. emaynard@purdue.edu; (219) 548-3674.

Sharrona Moore
Sharrona is CEO and Garden Manager at Lawrence Community Gardens in Indianapolis. In January 2017, she partnered with Monarch Beverage, The City of Lawrence, and The Kheprew Institute to grow food for pantries. Sharrona was nominated by the Indy Food Council as Neighborhood Food Champion for the Far Eastside, is urban agriculture-certificated by Purdue University, and is a founding member of The Good Food Connection for The Far Eastside. She grows organic produce for low-income residents who have the highest rates of chronic diseases. lawrencecommunitygardens@yahoo.com; www.LawrenceCommunityGardens.org; (317) 748-2437

Sarah Mullin
Sarah is an all-around farmers market enthusiast. She worked on the management team at the Indy Winter Farmers Market from 2012-2015, has participated on the advisory boards for the IWFM and Garfield Park Farmers Market since 2015, and has worked as a vendor for South Circle Farm, now part of Mad Farmers Collective, since 2013. Sarah learned the craft of beautiful and effective market displays from South Circle Farm, a vegetable farm in Indianapolis.

Roger Noonan
Roger Noonan, President of New England Farmers Union, is an organic farmer in New Boston, New Hampshire. Middle Branch Farm is a diversified family farm with operations ranging from maple syrup production, greenhouse production, organic vegetable production, organic hay and forage crop production, livestock production and on-farm composting. Middle Branch Farm markets its produce through its own CSA, a co-operative CSA, direct store and restaurant deliveries, national food chains, and wholesale outlets. Roger is a founding board member of Local Harvest CSA, a co-operative of eight organic farms. Recently he
LaMaria Parker
LaMaria Parker is a freshman at Purdue University studying Animal Sciences with a concentration in pre-veterinary medicine. She is interested in the benefits that an active veterinarian can bring to a community. She was a member of the junior chapter of Minorities in Agriculture, Natural Resources, and Related Sciences (MANRRS) during the 2016-2017 school year, and has been the secretary for the 2017-2018 school year.

Nate Parks
In 2006, Nate and Emily Parks had Tranquil Ridge Farm in Darlington, Montgomery County, Indiana. Three moves and 11 years later, their Silverthorn Farm is just outside of Rossville, on 120 acres that Emily’s great-great grandfather bought in 1864. They produce vegetables on 25 acres, have 25 acres in cover crops, 25 in permanent pasture and 20 in hay. Silverthorn Farm produces year-round in 6 heated and unheated greenhouses totaling about an acre of covered space. Product is marketed through a 325-member CSA and 30-plus restaurants in the Indianapolis area. Nate employs four year-round employees and 6 to 8 part-time employees in the summer months. https://silverthorn-farm.com

Mike Record
The Indianapolis native began his farming career in Colorado. He and his family moved back to the Midwest and started New Ground Farm, a small-scale certified organic vegetable operation in Bloomington. The farm is in its fourth season, with a propagation house, an unheated high tunnel, and an acre of field production. Sales outlets include farmers markets, direct-to-retail, and a farm stand. Mike will share his experiences dealing with crop diseases, including his strategies for preventing, diagnosing, and occasionally succumbing to them. mike@newgroundfarm.com; (812) 318-2538.

Ruth Ann Roney
A fourth-generation family member, she is the retail and marketing manager at Tuttle Orchards, a year-round, 200-acre diversified horticulture operation east of Indianapolis. Primarily known for growing about 50 acres of apples, Tuttle also grows 50 acres of vegetables and pumpkins, has four high tunnels, a year-round retail store and a farm-to-table cafe onsite, and offers agritourism activities throughout the year. Ruth Ann will draw upon experience using 3+ POS systems (including Square), running 5+ online stores for different aspects of the farm sales, and using 3 different CSA subscription programs over the years. This session will also cover not only the basics of Square POS but some advanced features as well, including marketing, loyalty programs and inventory.

Jeannie Seabrook
Owner and proprietor of Glass Rooster Cannery, a sustainable farm and commercial kitchen in Sunbury, Ohio, Jeannie teaches classes on sustainable living, including home gardening, preserving and cooking. In 2016, Glass Rooster Cannery secured a SARE grant to assist local farmers in saving excess produce by creating shelf-stable market products; the program has been well received, with more than 20,000 pounds of produce redirected into canned items in the first two years. Jeannie@GlassRoosterCannery.com.

Amy Surburg
After graduating from Purdue University with a bachelor’s degree in Chemical Engineering, then working on variability reduction at Eli Lilly, Amy made a career change. She earned a Certificate in Business Essentials from Ball State and began building Berry Goods Farm, which she incorporated in 2015. She is president of Hoosier Harvest Market, a nonprofit, farmer-owned co-op. Amy initiated the Hancock Hospital Winter Harvest program and Hoosier Harvest 365 programs in 2017. www.berrygoodsfarm.com; Berrygoodsfarm@gmail.com.

Sam Hitchcock Tilton
Sam has been studying the techniques and tools of mechanical weed control for the past two years as a Master’s student in the Horticulture department at Michigan State University. He took a research trip with four Midwest vegetable growers last spring to visit European farmers, researchers, and weeding tool manufacturers. His field research is testing and modifying tools to control weeds in the row.
**Ingredient Sources**

Thank you to the following farms and food businesses for providing food grown and produced in Indiana for our meals:

**Abbotts Garlic and Poultry**  
Albany

**Becker Farms**  
Mooreland

**Bettini Pasta**  
Indianapolis

**Caprini Creamery**  
Spiceland

**Carthage Mill**  
Carthage

**Christopher Farms**  
Modoc

**Dandy Breeze Creamery**  
Sheridan

**Full Hand Farm**  
Noblesville

**Garcias Gardens**  
Indianapolis

**Healthy Hoosier Oil**  
Converse

**Hidden Pond Farm**  
Centerville

**The Juniper Spoon**  
Crawfordsville

**Local Harvest Farm**  
Noblesville

**Mallow Run Winery**  
Bargersville

**Natures Gift Organics**  
Morgantown

**Noble Coffee & Tea Co.**  
Noblesville

**Oliver Winery**  
Bloomington

**People's Brewery**  
Lafayette

**Silver Valley Farm**  
Crawfordsville

**Silverthorn Farm**  
Rossville

**Some Like It Hot**  
Noblesville

**Souder Farms**  
Rushville

**Tulip Tree Creamery**  
Indianapolis

**Tuttle Orchards**  
Greenfield

**Well Done Beef**  
Greenfield

Thank you to Lali Hess of The Juniper Spoon for taking the time, making the effort, and turning these wonderful ingredients into our delicious meals and snacks. [www.thejuniperspoon.com](http://www.thejuniperspoon.com)
Trade Show Vendors

2018 Indiana Small Farm Conference

Indiana State Department of Agriculture - Indiana Grown
indianagrown.org • 317-232-8770

Arts and Ag in Indiana
kevinmckelvey.org • 317-503-7474

Indiana Farm Bureau Inc.
infarmbureau.org • 800-723-3276

K.U.L.T. Kress LLC
kult-kress.com • 717-298-8030

Feeding Indiana's Hungry
feedingindianashungry.org • 317-396-9355

Plant and Pest Diagnostic Lab, Purdue University
ppdl.purdue.edu • 765-494-3958

The Cisco Company
ciscoseeds.com • 800-888-2986

Rimol Greenhouse Systems
rimolgreenhouses.com • 877-746-6544

The Land Connection
theelandconnection.org • 217-840-2828

Crown Bees
crownbees.com • 425-949-7954

Indiana AgrAbility
engineering.purdue.edu/˜bng • 800-825-4264

This Old Farm
thisoldfarm.com • 765-324-2161

Einbock
frontlinkinc.com • 519-582-3200

Hendricks County Soil & Water Conservation District
hendricksswcd.sdf.org • 317-745-2555

Sutton Ag Enterprises
suttonag.com • 866-280-6229

Nifty Hoops
niftyhoops.com • 734-845-0079

Tractor Tools Direct
tractortoolsdirect.com • 260-225-3429

USDA/Farm Service Agency
fsa.usda.gov/state-offices/Indiana • 317-290-3315

TNT Farming Solutions
tntfarmingolutions.com

Rincon-Vitova Insectaries
rinconvitova.com • 800-248-2847

Hoosier Young Farmers Coalition
hoosieryfc.org • hoosieryfc@gmail.com

USDA Midwest Climate Hub
climatehubs.oce.usda.gov/hubs/midwest
515-294-5723

Power Solutions Plus LLC
pspluss.com • 815-427-8133

Department of Food Science, Purdue University
ag.purdue.edu/foodsci • 765-494-6702

Indiana State Department of Health
in.gov/isdh/20640.htm • 317-234-8569

USDA-National Agricultural Statistics Service
nass.usda.gov/statistics_by_state/Indiana
765-494-8371

Oak Heritage Conservancy
oakheritageconservancy.org • 317-258-5217

Farm Safe USA
farmsafeusa.com • 850-508-1636

Vermont Compost Company
vermontcompost.com • 802-223-6049

Ecocert ICO
ecocertico.com • 888-337-8246

Indiana Irrigation Co.
indianairrigation.com • 574-626-3398

Hoosier Harvest Market
hoosierharvestmarket.com • 317-800-0312

USDA-National Resources Conservation Service
nrcs.usda.gov/wps/portal/nrcs/site/in • 317-290-3200

High Mowing Organic Seeds
highmowingseeds.com • 866-735-4454

Indiana Farmers Union
indianafarmersunion.org • 317-371-2970

North Central Region-SARE
northcentralsare.org • 317-462-1113
Notes
Purdue Diversified Food and Farming Systems is an Extension program made up of an interdisciplinary group of faculty, staff, Extension educators, students, practitioners and partners.

We work to connect programming, research and learning focused on urban agriculture, community wellness, local food, beginning farmers, small farms, organic agriculture, and the Purdue student farm.

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