



7th National Farm-Based Education Conference Program

INSPIRING, NURTURING, PROMOTING FARM-BASED EDUCATION

November 8-13, 2019 🍎 Baltimore, MD
and Pearlstone Retreat Center & Farm, Reisterstown, MD



We Shall Be Known

BY K. Longaker | Music by MaMuse

We shall be known by the company we keep
By the ones who circle round to tend these fires
We shall be known by the ones who sow and reap
The seeds of change alive from deep within the Earth

It is time now
It is time now that we thrive
It is time we lead ourselves into the well
It is time now
And what a time to be alive
In this "Great Turning" we shall learn to lead in love
In this "Great Turning" we shall learn to lead in love

**The term "Great Turning" is coined by Joanna Macy*

Welcome to the Baltimore Region

Baltimore has often been described as a tale of two cities, with enormous disparity and disinvestment in predominantly black and brown neighborhoods, and extraordinary wealth in others. From the Inner Harbor to the inner city, beauty and blight coexist in the same places. Today, innovative farmers and vibrant farm-based education programs are thriving across the city and throughout the State of Maryland. The energy of these projects, along with the work of Maryland Agricultural Education Foundation and the Pearlstone Center, are what drew us to this region for 2019.

At FBEN our mission is to inspire, nurture and promote farm-based education. This work looks different in every community, and on every farm, and that's why we gather! Through conferences like these, we come together to share our learning, questions, and ideas about how all people can connect to land, feed one another, and renew their understandings of community through farming. Thank you for joining us at this event!

Vera Simon-Nobes
Farm-Based Education Network Coordinator
and Lead Conference Organizer

Tafadzwa(Taffy) Gwitira
Assistant Conference Coordinator

A Welcome from Pearlstone

FBEN allies: Welcome to Pearlstone! We are so honored and inspired to work in partnership with Vera Simon-Nobes and the entire FBEN team to make this 7th FBEN National Conference a powerful learning and community-building experience for all involved. Pearlstone is part of the FBEN community, engaging over 22,000 participants each year through our immersive retreats, organic farming and ecosystem restoration, outdoor environmental education, and community sustainability initiatives. Please explore our 180-acre campus while you're here- there is so much to see and we have so much to learn from all of you!

Our work on the land here is deeply anchored in Jewish wisdom and teachings that urge us to practice just and sustainable agriculture, and we strive to live these values while listening and learning from the full tapestry of cultures, religious traditions, and backgrounds that our guests bring and share with us throughout the year. Pearlstone is an inclusive and welcoming space for all people where we strive to facilitate the interconnectedness of people from all walks of life. We connect people to the land so that we can all understand and value the connection between people and planet. And like you, we approach our work as educators hoping to inspire and motivate our participants through joyous, hands-on experiences. Thank you for being here!

Jakir Manela
CEO

Greg Strella
Chief Stewardship Officer

Eve Wacchaus
Deputy Director

Sonja Sugerman
Program Director

Rabbi Psachyah Lichtenstein
Education Director

Conference Schedule

Friday & Saturday, November 8 & 9

9:00–5:00 Field Trips

Sunday, November 10

8:30–3:30 Field trips

4:00 Registration opens. Welcome!

4:30–6:00 Social Hour: *Come share good food and drink, get to know one another, and build our conference community!* Main Building

6:00–7:30 DINNER AND WELCOME

7:30 Campfire Storytelling with Pearlstone Educators: *Experience community through stories and song at our outdoor gathering space, The Ohel (from Hebrew, tent)*

8:30 Ping Pong Social! *Prophets Lounge is between Lodge 3 & 4 in upper level.* Prophets Lounge

Monday, November 11

7:30–8:45 Registration opens

7:45–8:45 BREAKFAST

9:00–9:45 **Keynote Address:** Kelley Phillips Cox

10:00–11:15 **Workshop Session A**

11:30–12:45 **Workshop Session B** (end time varies)

12:15–1:45 LUNCH

1:15–2:15 Midday Activities (see p.12)

2:30–3:30 **Keynote Address:** Ira Wallace

3:45–5:15 **Workshop Session C** (end time varies)

5:00–6:00 Farm Craft Share Faire. *Gather ideas as you peruse varied farm-based crafts. Try your hand at a few, too!* Earth Room

5:00–6:00 Yoga with Giselle Cuevas; Live Music by Nick Colavito: *Mindfulness, movement, breath-work, meditation, connection and relaxation. No prior experience necessary. Mats provided.* Vineyard

5:00–6:30 Social Hour Main Bldg

5:15–6:30 Social Care Farming Meet-Up organized by Red Wiggler Farm Citron

5:15–6:30 Caucus Space*: Black, Latinx, Indigenous, and Asian farmers / educators. Tribes Lounge

5:15–6:30 Caucus Space*: Queer, Trans, Gender Non Conforming, Non-binary, Intersex, Two Spirit+ farmers / educators Prophets Lounge

6:30–8:00 DINNER & BAR Dining Hall & Orchard

*Caucus spaces are designed to be safe spaces that allow groups to do a "deep dive" with one another and decompress and share what learning on the farm means to them.

7:30–9:30 Baltimore's Strange Fruit Film; Q&A with Filmmaker Eric Jackson. *A documentary film produced by Black Yield Institute, directed by Eric Jackson and Maddie Hardy, explores the intersections of food, land, and race and class politics. Movie snacks provided!* Beit Midrash

7:30 Campfire: Pasture Fire Pit.

8:00 Guided night hike: *Explore the outdoors without the sun by using other senses to move and gain new perspectives. Challenge yourself with new awareness and experience the night, mimicking nocturnal creatures.* Space is limited. Sign up and meet in Main Lobby

Tuesday, November 12

7:30–8:45 Registration Open

7:45–8:45 BREAKFAST

9:00–9:45 **Keynote Address:** Bonnetta Adeeb and STEAM Onward students: Addison Kindrick, Dante Caracer, Isaiah Lucas

10:00–11:15 **Workshop Session D**

11:30–12:45 **Workshop Session E** (end time varies)

12:15–1:45 LUNCH

1:15–2:15 Midday Activities (see p.15)

2:30–3:30 **Keynote Address:** Atiya Wells

3:45–4:30 **Workshop Session F**

4:30–6:00 Social Hour Main Bldg

4:30–5:45 Baltimore Farm-Based Educators Meet-Up with Great Kids Farm. Citron

4:30–5:45 Caucus Space*: Queer, Trans, Gender Non Conforming, Non-binary, Intersex, Two Spirit+ farmers / educators. Prophets Lounge

4:30–5:45 Caucus Space*: Black, Latinx, Indigenous, and Asian farmers / educators. Tribes Lounge

6:00–7:30 DINNER and Closing Dining Hall & Orchard

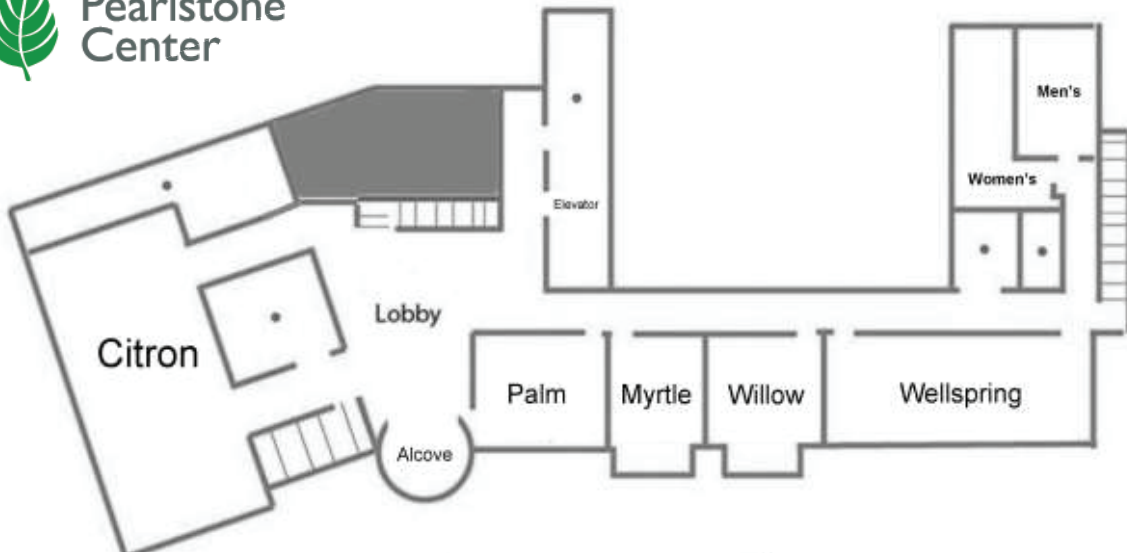
6:30–8:00 Screening of Mister Chris and Friends, Season II. *Dubbed the Mr. Rogers of today, Mister Chris is a Vermont farmer, musician, and star of the joyful kids music series from Vermont PBS that encourages family learning, exploration, and fun. We'll provide the popcorn!* Beit Midrash

7:30 More Campfire Storytelling. campfire

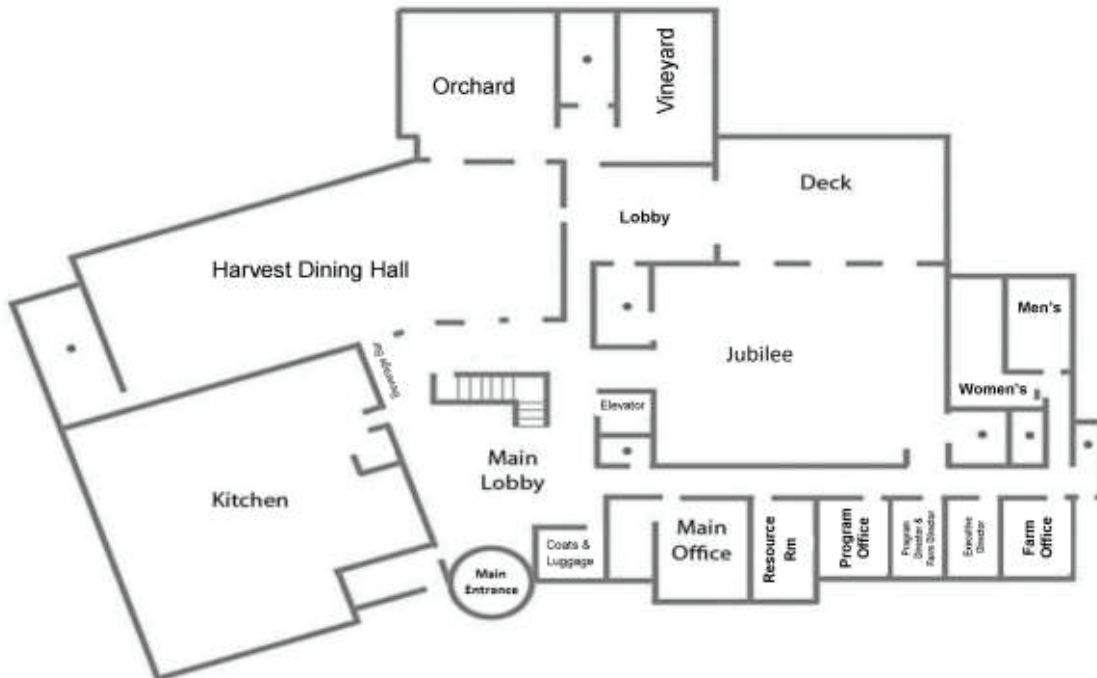
Wednesday, November 13

8–9:00 Breakfast for those who stay overnight Tuesday

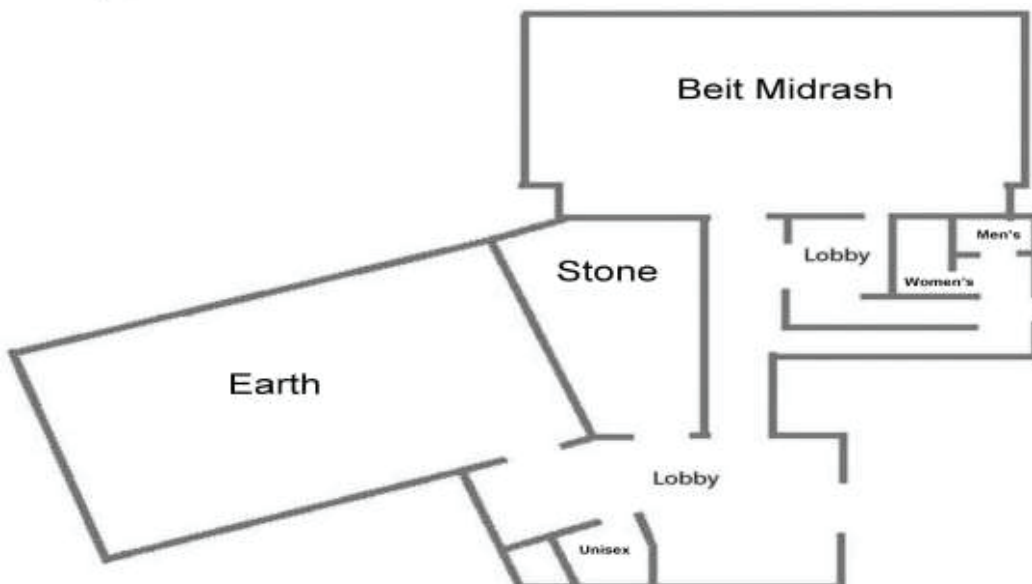
2nd Level



Main Level



Lower Level



Conference Information

The Canteen: Enjoy a snack or store your own at the Canteen in Tribes Lounge, the upper level lounge between Lodges One and Two.

Kids' Playroom: Have a little one in tow? The Months Lounge, the lower level lounge between Lodge One and Two is set up with kids' games. Supervised children only; childcare is not provided.

Room for Nursing Parents: Find a quiet, private space in Stone Room, located on the lower level of the main building.

Snail Mail Station: Keep your eyes out for our colorful notecards, available for your writing pleasure at the Snail Mail Station. Write a note to someone you admire, someone you just met, your future self. We'll mail it for you after the conference!

Playdough Magic: Sculpt, mold, fidget, create. Enjoy the sensory experience of playdough at our playdough table.

When is the next conference? You're not the only one wondering! We host conferences every 2-3 years. The date and location for the next conference has not been selected. Let us know if you'd like to collaborate!

Seating and more: We're maxing out our seating in some rooms. Please bring a cushion and be prepared to sit on the floor or stand for our plenary sessions.

Gifts from Your Farm: Many of you signed up to bring a gift from your farm to the conference. Thank you! Edible gifts can be contributed to a snack table in the Canteen in Tribes Lounge. If you brought a non-food item, keep it with you and give it to someone you meet during the conference as an expression of thanks.

Drink Donation Station: Planning on drinking? Due to complications, we can't offer a cash bar, but are hoping those who enjoy alcohol during the conference will take a minute to make a cash contribution. A Donation Station will be set up in the Main Lobby during social hours. Suggestion \$5/drink. Thank you!

Campfire Storytelling: Meet at the campfire both Sunday and Tuesday evenings for storytelling. We'll light the campfire on Monday night, too, for your enjoyment, but won't have Pearlstone educators to facilitate storytelling that night.

Work it Out! There is a 24/7 fitness room located between Lodge 3 and Lodge 4 (lower level).

Photos: Got a good photo? Please send it our way! @FarmBasedED #FarmBasedEd19, Info@farmbasededucation.org

FREE WIFI throughout the retreat center and housing. No password is required. Network name: pearl.

#FarmBasedEd19 Follow the conference on Social!



Pearlstone Center Rules

Please abide by the following rules to create a safe, secure environment for all.

1. Pearlstone is a kosher facility under the strict supervision of the Orthodox Union (OU). Outside food is prohibited in the main building.
2. Possession or use of illegal drugs is strictly prohibited.
3. No amplified music in common building and public areas and accommodation areas is permitted on Friday sundown through Saturday sundown - weekly.
4. Smoking or using other tobacco products is prohibited in all buildings, meeting rooms, and guest rooms. Smoking is permitted in designated outdoor areas only.
5. Drones, fireworks, scooters and skates are prohibited.
6. No pets/animals are allowed except for certified and trained service animals with prior notification.
7. Shirts, pants, and shoes are required inside all public areas at all times.
8. The lighting of candles for Jewish religious purposes is permitted in designated areas. All other lighting of candles/incense is prohibited unless approval is provided by the event coordinator.
9. Guests must respect personal and public property. Repair costs for damages incurred to property will be billed to the group responsible for such damages.
10. A zoning law requires that there be no outdoor "organized" program or activities after 11:00 pm on weekdays or after midnight Fridays, and Saturdays. Guests are asked to refrain from making noise in common areas and sleeping rooms between the hours of 11:00 pm and 7:00 am.
11. Vending or selling merchandise is prohibited in public areas and to persons outside your own group membership, unless the seller has obtained Pearlstone's expressed permission.
12. Access may be restricted to certain areas of Pearlstone's property during the summer camp session.

Food at Pearlstone

Kosher Law

Meals at Pearlstone are farm-fresh and delicious Orthodox-Union Kosher Certified. *Kashrut* (kosher) means many things to different people. Generally, the Kosher Law prohibits mixing dairy and meat in a meal. The Pearlstone kitchen is under the strict supervision of the Orthodox Union (OU). This means:

- Outside food or beverage is not permitted into the main building. If you bring personal snacks, you can store them in the Canteen, located just outside the Main Building, where Kosher Law does not apply.
- For parents of infants, kosher baby food/formula is welcome.
- Guests may bring water bottles and/or travel mugs in the main building, but they are not permitted in our dining room.

Menus, Meal Times

- Meals are served from a shared buffet. Arrive at mealtimes early if you want the fullest selection of menu items.
- Menus are displayed at each meal and indicate dietary specifications and ingredients.
- A complimentary beverage station is available during open building hours, offering coffee, cold/hot teas, and cold water. All items on the beverage station are compostable.

***We ask that you clear your own table and allocate your food waste into one of our three bins: trash, recycling, or compost.

The Land We Walk

This land that we are on was the sacred home of the Susquehanna and Piscataway people. Indigenous communities across the Americas have demonstrated resilience and resistance in the face of violent efforts to separate them from their land, cultures, and communities. As a step in a larger process of decolonization and reconciliation, we recognize the Indigenous People who stewarded this land for thousands of years, and encourage you to learn more about the history of Indigenous People where you live:

Find out more at: native-land.ca



Field Trips

Friday, November 8

Kids, Community, and Love in Baltimore City

Great Kids Farm, a 33-acre outdoor learning laboratory for over 3,000 Baltimore City Public Schools students; Whitelock Community Farm, a vacant lot turned urban farm; and Strength to Love II, a community based program on a 1.5 acre farm that returns citizens to the community and employment after incarceration.

Saturday, November 9

Food Sovereignty & Green Spaces in Washington, DC

City Blossoms collaborates with community stakeholders to create holistic, accessible green spaces, with a particular focus on low-income communities and Latino, African-American, and immigrant youth. Soilful City seeks to bring justice to and heal the sacred relationship between communities of African descent and Mother Earth.

A School-Based Farm, A Leader in Animal Welfare, and A Space for Revitalization in Central Maryland

Roots Farm is a farm and outdoor classroom on the edge of The McDonogh School campus for PreK-12 students. Days End Horse Rescue is a volunteer-based animal welfare organization that has become a national horse rescue and rehabilitation facility providing education and community outreach. Fox Haven is a farm, ecological retreat, learning center, and wildlife sanctuary.

Pumpkins, Family Fun, and Farmer Training

The Maryland Agricultural Resources Council enhances the rural economy and fosters conservation of agricultural and natural resources through educational and technical services. Its family fun days, "pick your own" crops, farmer training, and research and demonstration communicate that "this farm is your farm," to Maryland residents from diverse backgrounds.

Sunday, November 10

Horticultural Therapy and Job Opportunities at Two Maryland Farms

Talmar Farm is an innovative horticultural therapy center producing potted plants, fresh herbs, vegetables, cut flowers and eggs. Red Wiggler Community Farm, a sustainable farm where people with and without developmental disabilities come together to work, learn, and grow healthy food.

Washington Youth Garden & a Vibrant Farmers' Market

Washington Youth Gardens is a program of the Friends of the National Arboretum and partners closely with DC Public Schools and local nonprofits to deliver their Garden Science program, a Green Ambassadors paid summer high school internship, and Let's Move! Museums & Gardens.

Summer Camp Adventures

Calleva is an innovator in outdoor education, with 100+ school and community partners in the DC area. Founded by three brothers in 2003, Calleva has developed its own brand of outdoor adventure: summer camp, wilderness educational experiences, environmental education and small-scale sustainable farming.

Keynotes & Keynote Speakers

Monday, November 11 ■ 9:00-9:45

Educating the Next Generation about Farming the Sea



Kelley Phillips Cox

Phillips Wharf Environmental Center, Tilghman, MD

A native of Tilghman Island, Kelley is the founder and executive director of Phillips Wharf Environmental Center. A trained marine biologist with a degree from Salisbury University, Kelley is a Certified Instructor of Project WET and has experience in

aquaculture and aquarium maintenance, as well as Chesapeake Bay research. Kelley is actively involved with numerous regional organizations, including the Maryland Association of Outdoor and Environmental Educators, Mid-Atlantic Marine Educators Association, National Marine Educators Association, National Science Teachers Association, and Maryland Oyster Advisory Commission. She is the recipient of the 2014 Robert Finton Maryland Environmental Educator of the Year Award from MAEOE, 2018 Heritage Heroes Award, and the 2019 Community Impact Award from Talbot County Economic Development and Tourism. Kelley works tirelessly to promote stewardship for the Chesapeake Bay, a sustainable fisheries for working watermen and an advocate for Tilghman Island.

Monday, November 11 ■ 2:30-3:30

Saving Seeds: An Everyday Act of Resistance



Ira Wallace

Southern Exposure Seed Exchange, Mineral, VA

Ira Wallace is a worker/owner of the cooperatively managed Southern Exposure Seed Exchange which offers over 700 varieties of open-pollinated heirloom and organic seeds selected for flavor and regional adaptability. Ira serves on the boards of the Organic Seed

Alliance, and the Virginia Association for Biological Farming. She is a member of Acorn Community which farms over 60 acres of certified organic land in Central Virginia. Ira is an organizer of the Heritage Harvest Festival at Monticello, a fun, family-friendly event featuring an old-time seed swap, local food, hands-on workshops and demos, and more. She also writes about heirloom vegetables and seed saving for magazines and blogs including Mother Earth News, Fine Gardening and Southern Exposure. Her book, *The Timber Press Guide to Vegetable Gardening in the Southeast*, is available online and at booksellers everywhere.

Tuesday, November 12 ■ 9:00-9:45

Connecting Youth to The Land, Their Heritage, and the Future



Bonnetta Adeeb and Students

STEAM Onward, Bryans Road, MD

Bonetta, an educator for 37 years, now retired, taught social studies and career Research and work-based learning. She is founder and

president of STEAM ONWARD INC, a non-profit that provides youth development and community outreach in Southern Maryland. Its mission is to increase the number of minority and under-served youth pursuing higher education in STEM related fields. Through the after-school Young Researchers Community Project (YRCP), Mrs. Adeeb created community demonstration gardens, restorations, and an orchard at Thomas Stone High School in Waldorf, MD and other locations. YRCP members have developed a Chesapeake region initiative, "NATURE'S KNIGHTS," to advocate for environmental justice and individual stewardship using community science tools. Coming from an activist minister's family, Mrs. Adeeb has continued that legacy of community service. She fights for education that empowers all ethnicities, women, and the poor and underserved, and believes that people can create new and powerful ways to improve their lives through sustainable development.

Tuesday, November 12 ■ 2:30-3:30

Cultivating Community: Ten Acres and a Dream



Atiya Wells

Backyard Basecamp and BLISS Meadows, Baltimore, MD

Atiya is a pediatric nurse and nature educator in Baltimore City. Her love for nature began after college, during a spontaneous hike with her husband. As a pediatric nurse caring for children unable to go outside, she was determined to ensure her children spent time outdoors as much as

possible. She has since dedicated her free time to fostering nature connection in urban environments and creating equitable access to nature. She is the founder of Backyard Basecamp, an organization connecting Baltimore's residents to wildlife in the city. Atiya is also the Executive Director of BLISS Meadows, an innovative social justice project at the intersection of environmental, food, and racial justice. BLISS Meadows creates equitable access to neighborhood green space with a goal to re-connect Black, Indigenous, and People of Color (BIPOC) to place with culturally relevant programming.

Workshops by Track

Farm to School (& Camp!)

- A3 STREAMS at Home Winds Farm
- A5 Farm Field Trips: The Logistics Behind a Hands-on Experience
- B3 School to Farm: Agriculture and Food Education for Students
- F1 Mutualism by Design: Farms and School Partnerships
- F6 Working with Farmers to Develop Experiential Seminars for College Students
- E6 Getting Real about Working with Students & Farm Animals
- F2 Engaging the Head, Heart, and Hands of 6-18 year olds on the Farm at the Chewonki Foundation
- D6 How to Use Your Farm's Compost Pile to Teach about STEM, Sustainability, and Climate Change
- E4 Sustainable Practices for the School Garden
- D4 Livestock and Summer Camp
- D8 Building Resilience at Fairfield Farm

Social Care Farming

- B4 Funding a Care Farm and the Red Wiggler Story
- C9 One Horse Assisted Activity Center Plus One Ecological Design Firm Equals Improved Accessibility, Ecological Function, Economic and Human Health
- E7 Hope, Healing, Growth: AG Literacy and Addiction Recovery
- C5 Farm Based Vocational Training Skills Students
- A6 Children's Grief Camp - Farm & Animal Based Therapies Work
- F5 Blawesome Farm: A case study on specialty crop farming, micro-enterprise, and strengths-based planning to improve quality of life outcomes and close the employment gap for a young adult living with autism spectrum disorder
- C2 Supported Social Care Farming: How farming can impact the social service delivery system for special populations
- D5 Matching Abilities to Farm Jobs and Tasks

More than Entrepreneurship

- A9 Engaging Youth through Apiculture/Beekeeping
- C6 Q&A with the "Growing Entrepreneurs"
- E8 Teen Engagement in Farm & Park Based Programming
- F8 Integrated Community-Based Bee Farming

Body, Mind, Spirit, Will

- F4 Mindful Connections with Nature
- C4 Children's Will Education
- B9 Sex and Death on the Farm
- C10 Spiritual Agriculture
- Wilderness Awareness Practice*
- Mindfulness Walking Meditation*
- Yoga Practice
- Laughter Yoga*
- A7 Tending the Wild / Caretaking the Land

Changing the System

- C7 Collaborating for Food & Land Sovereignty: How Communities & Universities Can Work Together
- C8 Farm to Food Pantry: Community Service Growing
- B2 An Introduction to Historic (and Present Day) Racism in US Agriculture
- A10/B7 Root to Rise: Weaving Spirit, Healing and Racial Justice into Farm-Based Education
- B10 Food as Medicine: Nutrition and Cooking on the Farm for Greater Health and Community
- D2 Growing Social Change
- E2 Fighting Implicit Bias in Educators
- A2 Amplifying Black Land & Food Sovereignty Praxis
- F7 "Little Spots allowed them" - Provisioning, Persistence, and Inspiration in the Gardens of the Enslaved" - Learning from Our Agricultural Past
- Q&A with STEAM Onward Youth

Working with our Hands

- B8 Cooking Culturally Responsive Recipes with Youth
- A8 Farms, Food & Flavor: The Days of Taste program and Farm to Chef fundraiser
- Food Forest Care Taking*
- C3 Sensory Experiences with Food
- B6 Hands-On Biblical Farming
- F3 Upcycle Planting
- E3 Indigenous Seedkeeping
- Extending the Harvest with Ira Wallace*

Seeding Community

- A1 How a Little Urban Farm Raised a Village
- B1 Start Seeds/Save Seeds: Connecting School Gardens, Farms, and Seed Libraries
- E5 Sharing a Family Farm with a Wider Community: What's Worked and What Hasn't
- D7 Curating Transformative Experiences through Educational On-Farm Experiences
- D3 Our Roots Are Deep: Indigenous Connection to Place
- C1 The Community Cow

Creating & Sustaining Your Organization

- A4 What Should I Measure? Stakeholder Prioritization for Evaluation Planning
- B4 Funding a Care Farm and the Red Wiggler Story
- D1/E1 Building an Organization that Represents Your Community
- B5 Practical Infrastructure for the Diverse Educational Farm

It's hard to categorize workshops, but we did our best! Workshops will be 75 minutes or 45 minutes and will take place at the Pearlstone Center on Monday and Tuesday.

**Mid-day Activities*

Monday, November 11 ■ 10:00 - 11:15 am

Session A Workshops

Workshops Tracks

- Farm to School (and Camp!)
- Social Care Farming
- More than Entrepreneurship
- Body, Mind, Spirit, Will
- Changing the System
- Working with our Hands
- Seeding Community
- Creating & Sustaining Your Organization

A1 How a Little Urban Farm Raised a Village

Erin Flynn and Skip Connett, Green Gate Farms/New Farm Institute, Austin, TX

TRACK: *Seeding Community*
Room: Palm

Green Gate Farms is a certified organic farm in Austin, Texas that opened its gate to all beginning in 2006. People of all ages, ethnicities, and abilities became involved in its farm-based education programming that now includes: a robust volunteer program (more than 800 requests annually), weed dating, camps, workshops, field trips, refugee farming, incubator farmers, partnerships, alternative spring break and service learning. Case studies will be presented on three school partnerships (elementary, high school and college) that have been especially rewarding and can easily be replicated by attendees. Finally, we'll present our newest programming which pairs community farming with climate change prep: creating a village of more than 100 Tiny Homes around the farm, the first agrihood of its kind to serve people of all incomes.

A2 Amplifying Black Land & Food Sovereignty Praxis

Eric Jackson and Brother Lee Jordan, Black Yield Institute, Baltimore, MD

TRACK: *Changing the System*
Room: Vineyard

This workshop will explore and amplify a working conceptual framework for Black Land and Food Sovereignty praxis, while offering historic and contemporary examples of "lived" praxis. Participants will gain a general understanding of: the intersection of race, politics, and food. Jackson will share a perspective on the significance of the food apartheid frame in food equity work, the flow of change in a sovereignty rooted economic

development model; and practical challenges in bringing concept to creation. The workshop will lift the ways in which Black Yield Institute (Baltimore, MD) engages in Black Land and Food Sovereignty praxis.

A3 STREAMS at Home Winds Farm

Irene Mortensen and Noreen Syed, Gill St. Bernard's School, Gladstone, NJ

TRACK: *Farm to School (and Camp!)*
Room: Orchard

The STREAMS curriculum for grades 4-6 allows students to use the natural features of Gill St. Bernard's School to develop the skills of a field explorer as they investigate essential questions: what is sustainability, what does it mean to be a citizen scientist, what impact does the changing global climate have on our flora and fauna, where does my food come from, and what can I do to help protect the environment? This workshop from STREAMS educators will share how they cultivate critical thinking, creativity, and collaboration on their 208-acre campus with a 2-acre garden, hiking trail, tree nursery, fully stocked pond, apple orchards, and a stream running through it. The farm houses chickens, goats, sheep, cows, donkeys, and barn cats.

A4 What should I measure? Stakeholder prioritization for evaluation planning

Matt Mulder, Arcadia Center for Sustainable Food & Agriculture, Alexandria, VA; Meg Connolly Riley, Soule Homestead, Middleboro, MA; Michael Duffin, Peer Associates, Richmond, VT

TRACK: *Creating and Sustaining an Organization*
Room: Jubilee

The stories of your work and the impact on participants are rich and complex. How do you decide where to get started with evaluation, especially when resources to do it are tight? Stakeholder prioritization is a valuable tool for narrowing down what to measure by focusing on the question "who needs to know what about my work?" Join our session to learn about using this approach with an evaluator + practitioner panel.

A5 Farm Field Trips: The Logistics Behind a Hands-On Experience

Travus Maloney, Community GroundWorks, WI

TRACK: *Farm to School (and Camp!)*
Room: Beit Midrash

Delve into the nitty-gritty of setting up a successful hands-on field trip experience for K-12 students. Using a half-acre educational vegetable farm as a model, topics will include field trip timing, rules, moving kids around the farm, dealing with inclement weather, and how to involve students in seasonal farm activities. You'll get up and move as we demonstrate how to set up activities such as planting, composting, and on-farm cooking.

A6 Children's Grief Camp - Farm & Animal Based Therapies Work

Chet Mozloom and Suzanne Kapral, The Lands at Hillside Farms, Shavertown, PA

TRACK: *Social Care Farming*
Room: Wellspring

Since 2014, Hillside Farms has offered Grief Camp to our region's children. This five-day camp is open to children ages 6-14 who have experienced the loss of an immediate family member through illness, accident, homicide or suicide. The camp also welcomes children who are in foster care or experiencing life-changing circumstances due to divorce or family addiction. Hillside Farms partners with a local university to collect quantitative and qualitative data. In May 2019, Children's Grief Camp was highlighted at a national conference in New Orleans. Workshop is two-fold: Creating a Children's Grief Camp and Power of Partnership: How to Fund, Grow, and Sustain your Camp.

A7 Tending the Wild / Caretaking the Land

Joe Murray, Pearlstone Center, Reisterstown, MD

TRACK: *Working with our Hands*
Room: Meet outdoors, outside Main Lobby

Start to learn how Indigenous people tended the land in such a way that plants, animals, food and biodiversity exponentially increased in their tended ecosystems. This is for all practical purposes how Indigenous peoples all over the world have farmed the land they tended. Learn how we can do it here and now. This will be a practical walk and talk to see examples here on the land.

A8 Farms, Food & Flavor:

The Days of Taste program and Farm to Chef Fundraiser

Riva Kahn, Tastewise Kids, Brooklandville, MD

TRACK: *Working with Our Hands*

Room: Earth Room

Days of Taste is a Baltimore program where 4th graders (i) learn from both professional chefs and farmers, (ii) use hands-on activities to provide the opportunity for kids to discover concepts for themselves, and (iii) foster the appreciation and enjoyment of farm-fresh food by focusing on taste (rather than health and nutrition, environment and energy conservation, etc). Run by Riva of TasteWise Kids, this workshop will invite attendees to do "tongues-on experiments" and will describe their major fundraiser, Farm to Chef Maryland, which brings together Maryland farmers and chefs in a competition to highlight the bounty of Maryland farms.

A9 Engaging Youth through Apiculture/Beekeeping

Renel Saint Jour, City Growers, Inc. Brooklyn, NY

TRACK: *More than Entrepreneurship*
Room: Willow Room

Brooklyn Bee Corps is a high school internship program teaching students about bees, and their function in our economic, agricultural, and ecological systems. The program aims to prepare students for work in the green sector. Students are responsible for aiding in the management of a native plant site and 5 beehives around the City. Attendees will learn about bees and the lessons our Brooklyn Bee Corps student learn from them, and will gain insight on what it takes to launch a program of this nature.

A10 Root to Rise: Weaving Spirit, Healing and Racial Justice into Farm-Based Education (Part 1) (EXTENDED Workshop - 2.75 hours)

Julia Metzger-Traber, Sophia Maravell, Michael Faithful, Cat Casino, Megan Selden, Valarie Proctor, Root to Rise at Potomac Vegetable Farms, Purcellville, VA
TRACK: *Changing the System*
Room: Citron

Root to Rise is an embodied leadership program for young wom*n at Potomac

Vegetable Farms in Virginia. We believe that farm-based education provides incomparably fertile ground for racial healing, embodied political learning and a deeply grounded ethical spirit. We are a multi-racial and multi-gendered team of co-creators and facilitators who aim to empower young wom*n by realizing their connection to themselves, the earth and each other. We believe that combining spirit, expressive arts, song and contemplation with practical hands-on farming skills and awareness of natural patterns while cultivating critical understandings of systems of oppression, histories of violence and of resilience, we can provide a powerful grounding force, inspiration and vision for youth and adults to move through the world differently and affect change from a place of love and possibility. We have so many visions, struggles and questions on this journey that we would love to share and reflect on with you. This workshop spans two 75 minute sessions. Participants must attend both parts.

Monday, November 11 ■ 11:30 am – 12:45 pm (B8, B9, & B10 end 12:15 pm)

Session B Workshops

B1 Start Seeds/Save Seeds: Connecting School Gardens, Farms, and Seed Libraries

(75 minutes) | Abbey Palmer and Lucy DeDecker, Michigan State University Upper Peninsula Research and Extension Center, Chatham, MI

TRACK: *Seeding Community*

Room: Willow

Explore ways to connect your farm-based education program with schools, farms, and seed libraries with a tour of Start Seeds/Save Seeds, a foodscape resilience program based in Michigan's Upper Peninsula. Using this program as a conversation starter, we will work together to consider your context. Design an outdoor learning space, involve learners through on-farm and classroom activities that crosswalk the farm ecosystem with standards, and plan school visits and evaluation around your community.

B2 An Introduction to Historic (and Present Day) Racism in US Agriculture

(75 minutes) | Sade Anderson, PhD, Black Dirt Farm Collective and Chesapeake Foodshed Network and Sonia Keiner, Chesapeake Foodshed Network, W. Bowie, MD

TRACK: *Changing the System*

Room: Vineyard

It is imperative that farm-based educators understand how systematic and systemic white supremacy is in the foundation of US agriculture and continues to perpetuate inequities throughout the food system. This workshop will engage participants in an overview of the history, policies and practices that continue to oppress and dispossess black, brown, and Indigenous communities of land, food, and capital. Examples of grassroots resistance and how to incorporate an anti-racist, equity lense into farm-based education will be shared.

B3 School to Farm: Agriculture and Food Education for Students

(75 minutes) | Misse Axelrod, The Vermont Farm and Forest School / Drift Farmstead, Roxbury, VT

TRACK: *Farm to School (and Camp!)*

Room: Beit Midrash

Typically Farm to School projects start at the school, but not this one! We start at the farm where teachers and farmers develop farm based curriculum that they carry back into the classroom and local food into cafeteria meals. Dig Deep with Vermont's USDA Farm to School Project. Learn about how cross-curricular learning in both the classroom and on the farm can expand students self efficacy to make healthy and local food choices and connect the farm food to the cafeteria. We will provide fun, hands-on ideas for implementing a project in your school or on your farm.

B4 Funding a Care Farm and the Red Wiggler Story

(75 minutes) | Woody Woodroof, Red Wiggler Community Farm, Germantown, MD
TRACK: *Creating and Sustaining Your Organization*
 Room: Palm

Founded in 1996, Red Wiggler Community Farm was created to provide meaningful employment and healthy food for adults with developmental disabilities. Today, through Red Wiggler's Grower, Education, CSA, and Service-Learning Programs, Red Wiggler serves more than 325 adults with disabilities, 100 youth with disabilities and 400 youth without disabilities annually. Woody Woodroof, Executive Director and Founder of Red Wiggler, will discuss how Red Wiggler grew from an idea with a \$20,000 budget to a multifaceted organization with a \$600,000+ budget today. Woody will discuss his strategies and lessons learned over the past 24 years of successfully funding and sustaining a Social Care Farm.

B5 Practical Infrastructure for the Educational Farm

(75 minutes) | Tim Reese, Gale Woods Farm, Minniestra, MN
TRACK: *Creating/Sustaining Your Organization*
 Room: Jubilee

Gale Woods developed a number of systems & structures over the past decade to support a wide diversity of farm production systems. In this workshop we will share photos and plans, and discussion will focus on how these innovations help with farm management in an educational setting. Come ready to share your challenges and successes with setting up for positive, safe and fun on-farm learning! Bring photos and ideas from your site to discuss.

B6 Hands-On Biblical Farming

(75 minutes) | Jakir Manela, Pearlstone Center, Reisterstown, MD

TRACK: *Working with our Hands*
 Room: Meet on deck outside of Jubilee

The Torah (Old Testament) is one of the world's oldest manuals for creating just, sustainable, and vibrant farms, food systems, and communities. Come learn how! At this hands-on workshop, we will harvest according to biblical justice laws while exploring their relevance and application to our challenges today. We'll see and feel with our own hands how the western ethic of charity actually began on the farm in biblical times, and how far we've distanced ourselves from that visceral, pervasive practice of food justice.

B7 Root to Rise: Weaving Spirit, Healing and Racial Justice into Farm-Based Education (Part 2)

(75 minutes) | Julia Metzger-Traber and Sophia Maravell, Potomac Vegetable Farms, Purcellville, VA

TRACK: *Changing the System*
 Room: Citron

See A10 for description

B8 Cooking Culturally Responsive Recipes with Youth

(45 min) | Hannah Joseph and Fabian Moreno, Edible Schoolyard NYC, Brooklyn, NY

TRACK: *Working with Our Hands*
 Room: Earth Room

Join Edible Schoolyard NYC in a hands-on cooking workshop. We will discuss strategies for using cooking to enhance your culturally relevant educational practices and we will explore the many ways to connect cooking with academic subjects.

B9 Sex and Death on the Farm

(45 min) | Dana Hudson, Shelburne Farms, Shelburne, VT

TRACK: *Body, Mind, Spirit, Will*
 Room: Myrtle

Share your stories, strategies and struggles when teaching about "Sex and Death" on the farm. As farm-based educators, we teach about reproduction, harvesting animals, culling herds, genetics, and many other appropriate farm-based content that sparks curiosity, but can make some uneasy. How have you developed lessons around this content? How have you directly answered these questions? Have you had to side-step questions? Have you had teachers, parents, principals, supervisors question your content or methods? Come discuss your experiences and learn from peers as we continue to develop our collective teaching approaches to these important but sometimes challenging lessons.

B10 Food as Medicine: Nutrition and Cooking on the Farm for Greater Health and Community

(45 min) | Jocelyn Tidwell, New Haven Farms, New Haven, CT

TRACK: *Changing the System*
 Room: Orchard

We will describe New Haven Farms' Farm-Based Wellness Program (FBWP), which is a year-long cooking/nutrition/exercise/mediation/gardening program on our urban farms for folks with diet-related health conditions (diabetes, high blood pressure, etc) as well as our Community Health Ambassador program which employs graduates of the FBWP to help run that program and to pursue other initiatives to increase the health and capacity of their neighborhoods.

MID-DAY ACTIVITIES ■ Monday, November 11

Mindfulness Walking Meditation

(1:15 - 2:00) | Jorge Yagual, Shelburne Farms, Shelburne, VT
 Room: Meet on Deck outside of Jubilee
 *Sign Up in advance in Registration Area!

This outdoor walking meditation practice is an adaptation of the traditional Buddhist walking meditation. It has no goal or aim. It is an experience to help quiet the monkey mind and tune in on the variety of sensations and perceptions of the present moment. *No prior experience required. Wear comfortable walking gear.*

Wilderness Awareness Practice

(1:15 - 2:15) | Joe Murray, Pearlstone Center, Reisterstown, MD
 Room: Meet outside Main Lobby
 *Sign Up in advance in Registration Area!

Head spinning from all of the conversation? Come back to your senses with time in the forest. Mentorship, time, and practice are key ingredients in cultivating wilderness awareness. Practicing simple techniques like the sit-spot you can be here fully and return to your home better around you.

Extending the Harvest: Creating a Four Season Garden

(1:15 - 2:15) | Ira Wallace, Southern Exposure Seed Exchange, Mineral, VA
 Room: Earth Room

Learn how to plan, create and produce vegetable garden bounty all year. This workshop will focus on the all season garden, including variety selection, succession planting, planting summer crops for a fall garden, and fruit planting for late winter.

Session C Workshops

C1 The Community Cow

(45 min) | Barbara Corson VMD, Hoof Tales, Dauphin, PA

TRACK: *Seeding Community*
Room: Myrtle

This session is about how cows supported communities in the pre-petroleum past and how they might help us live without fossil fuels in the future. Every human society faces the same basic questions: what shall we eat? What energy sources will we use and where will we get the materials we need for our tools and our arts? For millions of people over thousands of years, the cow was part of the answer to those questions.

C2 Supported Social Care Farming: How farming can impact the social service delivery system for special populations

(45 min) | Rebecca Sorensen, Blawesome, LLC, Chapel Hill, NC

TRACK: *Social Care Farming*
Room: Vineyard

Social Care Farming offers a path to better quality of life outcomes for multiple populations. Although it has yet to be recognized as a viable arm of healthcare, there are studies that speak to its' physical, mental, social, moral, and economic success. Using data combined with healthcare statistics, this presentation will explore the possibility of drawing together social service delivery systems with small scale agricultural enterprises to promote positive health, vocational diversity, and inclusive communities.

C3 Sensory Experiences with Food

(45 min) | Jorge Yagual, Shelburne Farms, Shelburne, VT

TRACK: *Working with Our Hands*
Room: Tribes Lounge, located on the 2nd level between Lodge 1 and 2

In this hands-on workshop, participants will engage in cooking and taste test activities that work with children in the classrooms, or on farm field trips. Children become healthy eaters and are more likely to try new foods by allowing them to engage all their senses in relation to food making and tasting. Educators will learn practical tips on finding your comfort level in cooking with children, conduct a cooking activity that ties to school subjects, and learn food safety tips for the

classroom and farm environment. Come ready to have a sensory experience with food, make simple recipes, and reflect on ways to adapt these activities back into your own educational settings.

C4 Children's Will Education

(45 minutes) | Bente Goldstein, FarmWise LLC, Elkhorn, WI

TRACK: *Body, Mind, Spirit, Will*
Room: Palm

How can we help kids that have been immersed in an electronic world come alive? By having them do things themselves, not just by being onlookers. Motivation for learning anything as a human being is strengthened by first having participated, made a dent, and actually mattered for something that is needed in the world around us. How do we give children that experience of personal accomplishment in the context of our farm settings? I will explain how I have done this for two decades on our own farm at Farmwise, in Wisconsin.

C5 Farm Based Vocational Training Skills Students

(45 min) | Chet Mozloom & Suzanne Kapral, The Lands at Hillside Farms, Shavertown, PA

TRACK: *Social Care Farming*
Room: Willow

In 2009 The Lands at Hillside Farms partnered with Luzerne Intermediate Unit 18 to form Dream Green Farm, a vocational training program for 18-21 year old students with developmental and/or emotional disabilities. What started as a 2-year grant funded program has grown into a program with 18 students working five days a week. Equally important, it sustains itself through the sale of plants, vegetables, and other seasonal products. Several students who have completed the training program have secured employment at businesses and educational institutions, and in May 2018, Hillside Farms/Dream Green Farm was featured at World Foundation of Occupational Therapists International Conference in Cape Town, South Africa.

C6 Q&A with the "Growing Entrepreneurs"

(45 min) | Esther Rose-Wilen and Youth TBD, New Haven Land Trust, New Haven, CT

TRACK: *Entrepreneurship and More*
Room: Earth

High school students in the Growing Entrepreneurs program at the New Haven Land Trust will speak about their experience working for a nonprofit on urban agriculture projects and piloting their own small businesses. You'll hear directly from the young people, ask questions about designing programs for youth, and learn about how to ensure that young people have agency/ownership over their work in agriculture. Other young people attending the workshop will be invited to share their experiences and join the discussion on how organizations and businesses can work with young people to build successful programs.

C7 Collaborating for Food & Land Sovereignty: How Communities & Universities Can Work Together

(75 minutes) | Tommy Joshus and Pili X, North Philly Peace Park, Philadelphia, PA and Joshua Moses, Haverford College, Haverford, PA

TRACK: *Changing the System*
Room: Orchard

This workshop focuses on a long-term collaboration between the North Philly Peace Park and Haverford College. Using our experiences as a starting place, we explore the challenges and possibilities of building strong alliances between institutions of higher education and community groups doing urban gardening.

C8 Farm to Food Pantry: Community Service Growing

(75 minutes) | Jonathan Belber, Friends of Holly Hill Farm, Cohasset, MA

TRACK: *Changing the System*
Room: Beit Midrash

We run a robust teenage community service project that grows, cultivates and donates organic produce. Learn about how we outreach to students year round, cook with them, cultivate crops, educate about food justice, learn about food insecurity, and deliver fresh produce. You'll be led through a year, season by season, from planting to growing to harvesting, washing and delivering,

healthy produce to those in need. Enjoy some hands-on activities (seed saving, seed sowing), teen reflections and writing, and composting stories.

C9 One Horse Assisted Activity Center Plus One Ecological Design Firm Equals Improved Accessibility, Ecological Function, Economic and Human Health

(75 minutes) | Dana Spett, Pony Power Therapies, Mahwah, NJ and Rachel Lindsay, Regenerative Design Group, Greenfield, MA (and one more presenter)

TRACK: *Social Care Farming*

Room: Wellspring

Guided by the belief that horses are nature's vehicle, presenters will share the

possibilities realized when a horse assisted activity center combines its strengths with an ecological design firm. Learn how people with special needs can find meaningful work and receive positive health outcomes through riding and day to day animal care within a landscape without physical barriers. Explore ways to design programs and landscapes, building inclusivity and economic opportunities, and considering skills and strengths of special needs populations.

C10 Spiritual Agriculture

(75 minutes) | Rabbi Psachyah Lichtenstein, and Greg Strella, Pearlstone Center, Reisterstown, MD. Sandy "K" Kimbrough, Sandy K and Partners, Ewing, NJ, Liz Charlebois, Abenaki seedkeeper, educator, nurse, artist, leader, Warner, NH. Moderated by Lu Neuse, Retreat Farm, Brattleboro, VT.

TRACK: *Mind, Body, Spirit, Will*
Room: Citron

Learn from Rabbi Psachyah Lichtenstein, a teacher of earth based Torah, about the biblical connections to farming and nature. As a Rabbi and a speaker he walks the intersection between ecology, technology and the human spirit.

Tuesday, November 12 ■ 10:00 – 11:15 am

Session D Workshops

D1 Building an Organization that Represents Your Community

(75 min) | Rebecca Lemos-Otero and Nicole Schenkman, City Blossoms, Washington, D.C. (This workshop is offered two times by popular demand)
TRACK: *Creating/Sustaining Your Organization*
Room: Vineyard

How can you shape the internal workings and decision-making of your organization to reflect your values and the communities you work with? This two-part workshop will focus on board diversity and management, equitable policies, creating ways for participants and partners to have decision-making power in shaping the organization, and thinking about branding and messaging, among other topics. This is a two part workshop, you do not need to attend both parts.

D2 Growing Social Change

(75 min) | Rodette Jones and Jason Reed, Filbert Street Garden, Baltimore, MD
TRACK: *Changing the System*
Room: Earth

A frank conversation about the role that Farms and farm-based education play in nurturing social change. Presented by members of Baltimore's Filbert St. Garden, we will touch on community organizing, having difficult conversations safely, and of course, farm education, all

through the example of one of our city's most revolutionary outdoor education spaces.

D3 Our Roots Are Deep: Indigenous Connection to Place

(75 min) | Melody Walker, Elnu Abenaki Band, Haymarket, VA
TRACK: *Seeding Community*
Room: Orchard

Join Melody Walker to explore what it means to think of place as a relative, the crops as people, and to honor the indigenous connection to their own homeland. With tens of thousands of years of experience within their homeland, indigenous farming and cultivation techniques should be at the forefront of sustainability.

D4 Livestock and Summer Camp

(75 min) | Tim Reese, Gale Woods Farm, Minniestra, MN
TRACK: *Farm to School (and Camp!)*
Room: Willow

Gale Woods raises beef cattle, sheep, poultry and pigs in integrated farm systems where the animals serve multiple purposes. Campers experience daily chores and learn about the benefits and implications of raising animals for consumption. Gale Woods staff will share the ins and outs of their week-long day

camps you'll receive a copy of "Hooves and Halters" and "Vet Skills" summer camp curricula, along with ideas for keeping campers safe from zoonotic diseases, how to use on-farm animals or bring in animals from local farms, how to partner with vets to enhance the camp and how to put on a small livestock show for parents at the end of the camp.

D5 Matching Abilities to Farm Jobs and Tasks

(75 min) | Red Wiggler Community Farm Staff, Germantown, MD
TRACK: *Social Care Farming*
Room: Myrtle

Red Wiggler Community Farm is a 12-acre certified organic vegetable farm that provides meaningful employment for adults with developmental disabilities running a 120 member CSA. Staff will discuss the nuts and bolts of managing the daily tasks within an inclusive environment of employees and volunteers. Staff and growers will share key aspects of the model they have developed, which holds potential for application in other inclusive settings. Topics will include utilizing each person's strengths to complete farm tasks, managing a group of 20 corporate volunteers, and how to match up labor of individuals with and without disabilities to make the best farm teams.

D6 How to Use Your Farm's Compost Pile to Teach about STEM, Sustainability, and Climate Change

(75 min) | Janice Brown McPhillips, Friends of Holly Hill Farm, Inc., Cohasset, MA

TRACK: *Seeding Community*
Room: Beit Midrash

Your farm's compost pile provides a wealth of opportunities to teach important concepts to all ages. Topics can range from very simple (worms are living things) to complex (how compost can help remediate climate change) and everything in between. Compost helps farmers grow healthy food in a sustainable fashion while building carbon in the soil. You will learn how using composting as part of a no-till regenerative farming system is related to climate change.

D7 Curating Transformative Experiences through Educational On-Farm Experiences

(75 min) | Rosy Smit and Michelle Whalen, Carnation Farms, Carnation, WA

TRACK: *SEEDING COMMUNITY*
Room: Citron

Carnation Farms is creating agents of food system change through service learning opportunities, field trips, a summer long youth program and culinary and farm camps. At Carnation Farms, we are on a mission to transform the way that people want to eat by providing inspirational and educational experiences that positively affect the health of our community and the environment. We celebrate delicious and nutritious food produced in a sustainable manner. Learn how we are very intentional in what we plant, grow, harvest and teach and share, and subsequently hope to inspire those who attend our

programming to be good stewards of the land but also to make a difference in our local foodshed and community.

D8 Building Resilience at Fairfield Farm

(75 min) | Ellie Youngblood, Hotchkiss School, Lakeville, CT

TRACK: *Farm to School (and Camps!)*
Room: Jubilee

Fairfield Farm is an operational farm owned by The Hotchkiss School that raises animals, vegetables, and fruit for consumption in our sustainably-minded dining facility. Tended largely by students, the Farm is a place where the challenges of agriculture and hard work lead students to building a resilient community as well as trust and compassion for themselves, their peers, and the land. Come for a discussion on the beauty and challenges of engaging students in work.

Tuesday, November 12 ■ 11:30 – 12:45 am (E4 & E6–E8 end 12:15 pm)

Session E Workshops

E1 Building an Organization that Represents Your Community

(75 min) | Rebecca Lemos-Otero and Nicole Schenkman, City Blossoms, Washington, D.C. (This workshop is offered two times by popular demand)

TRACK: *Creating/Sustaining Your Organization*
Room: Vineyard

How can you shape the internal workings and decision-making of your organization to reflect your values and the communities you work with? This two-part workshop will focus on board diversity and management, equitable policies, creating ways for participants and partners to have decision-making power in shaping the organization, thinking about branding and messaging, and other topics. *You do not need to attend both parts of this workshop.*

E2 Fighting Implicit Bias in Educators

(75 min) | Elijah Hines, Georgetown University, Washington, DC and Shelburne Farms, Shelburne, VT

TRACK: *Changing the System*
Room: Citron

This workshop is designed to help student activists and educators in training students, educators, and the public on implicit biases working within their schools or organizations. This workshop will detail

the "SPEAK Up in school" model which encourages students to interrupt instances of implicit bias and work towards the acknowledgement of biases within their sports teams and other groups.

E3 Indigenous Seedkeeping

(75 min) | Liz Charlebois, Abenaki seed-keeper, educator, nurse, artist, leader, Warner, NH

TRACK: *Working with our Hands*
Room: Orchard

This workshop will explore Abenaki farming and seedkeeping practices. Attendees will gain insight on why seedkeeping is important in today's society, and will learn techniques and resources.

E4 Sustainable Practices for the School Garden or Farm

(45 min) | Amy Sidran, Carol Morgan School, Santo Domingo, Dominican Republic

TRACK: *Farm to School (and Camp!)*
Room: Willow

How do permaculture, soil conservation, irrigation, native plants, proper cultivar selections, and season extensions enhance the sustainability of a school garden? Participants will be able to improve their school garden or farm with a few methods reviewed in this workshop.

E5 Sharing a Family Farm with a Wider Community: What's Worked and What Hasn't

(75 min) | Cheryl and Don Mitchell, Treleven Farm, Vergennes, VT

TRACK: *Seeding Community*
Room: Myrtle

For over forty years, the Mitchells have sought ways to use their family sheep farm as a tool for environmental education and a locus for activities designed to make the world a better place. These include: experiential learning for college students in sheep obstetrics and lambing; summer "nature camp"; seminars on place-based writing, social justice for migrant farm workers, dealing with loss and grief, narrative therapy, and early childhood education; residencies for creative artists; and leasing a building on the farm for use by a pre-school. Many of these activities involve creative partnerships with other persons and organizations, and are guided by a nonprofit organization formed 10-years-ago. Cheryl and Don will candidly discuss what ideas and programs have worked out effectively in their effort to share the farm, as well as what initiatives were poorly conceived and/or didn't work out as planned. The emphasis will be practical.

E6 Getting Real about Working with Students & Farm Animals

(45 min) | Aubrey Gallegos, McDowell Farm School, Nauvoo, AL

TRACK: *Farm to School (and Camp!)*
Room: Jubilee

Introducing students to farm animals is one of the most rewarding, but also one of the most challenging parts of farm-based education. How do you create a calm, safe environment? How do you get real with students about raising and eating animals? How do you engage them in a way that deepens their understanding and develops emotional intelligence? Join McDowell Farm School farm manager for on-farm activities and tips for facilitating age-appropriate discussions about tricky topics.

E7 Hope, Healing, Growth: AG Literacy and Addiction Recovery

(45 min) | Amy Vaughan-Roland, Char Hope Foundation, White Hall, MD

TRACK: *Social Care Farming*
Room: Wellspring

The Char Hope Foundation helps adults move forward toward a full recovery, a healthier lifestyle, and a life free from addiction using agricultural principals on our 50-acre working farm in Pylesville, Maryland. Our residents and guests from local recovery facilities engage in hands-on learning experiences rooted in the National Ag Literacy Standards combined with the 12 Steps of Addiction Recovery to work towards a full recovery of mind, body, and spirit.

E8 Teen Engagement in Farm & Park Based Programming

(45 min) Anderson, Andi, Three Rivers Park District, Gale Woods Farm Minniestra, MN

TRACK: *More than Entrepreneurship*
Room: Beit Midrash

As part of the greater Three Rivers Park District, Gale Woods Farm plays a pivotal role on the district wide Teen Engagement Committee (TEC), furthering opportunities for teens across all disciplines of Three Rivers Parks. The TEC's mission is to foster the energy and ideas of teens in order to carry out TRPD's mission of promoting environmental stewardship. This in turn will: grow lifelong interest in the outdoors, contribute to larger vision of inviting more diverse audiences to the park district, expand and strengthen teen engagement opportunities across the park district, share resources, best practices, and training to make engaging teens a collaborative process. Gale Woods supports these goals through an extensive youth volunteer base, summer counselor in training opportunities, workforce partnerships and internships. We have learned how to foster the energy and enthusiasm youth bring, and in turn use it to develop young leaders and steer their future decisions around food, farming and land stewardship. We'll discuss successes, challenges and goals of these teen-based programs, and share what Three Rivers Parks and Gale Woods Farm has found to be best practices in engaging teens, their families and developing young leaders in the fields of agriculture and environmental awareness.

Remember:

FREE WIFI

throughout the retreat center and housing. No password is required. Network name: pearl.

#FarmBasedEd19

Follow the conference on Social!

Snail Mail Station: Write a note to someone you admire, someone you just met, your future self. We'll mail it for you after the conference!

Playdough Table: Sculpt, mold, fidget, create with playdough!

Gifts from Your Farm:

Contribute your edible gifts to a snack table in the Canteen in Tribes Lounge. Have a non-food item? Give it to someone you meet here as an expression of thanks.

Drink Donation Station:

If you are enjoying alcohol during the conference, please make a cash contribution at the Donation Station in the Main Lobby during social hours. Suggestion \$5/drink.

Work it Out! A 24/7 fitness room between Lodge 3 & 4 (lower level).

Photos: Send photos our way!
@FarmBasedED #FarmBasedEd19,
Info@farmbasededucation.org

MID-DAY ACTIVITIES ■ Tuesday, November 12

Laughter Yoga

(1:15 - 2:15) | Sandy "K" Kimbrough, Sandy K and Partners, Ewing, NJ
Room: Citron

Join Sandy "K" Kimbrough for Therapeutic Laughter Yoga exercises, which are scientifically proven to increase energy, memory, creativity and collaboration, not to mention elicit TONS of LAUGHTER!

Food Forest Care Taking

(1:15 - 2:15) | Perri DeJarnette, Pearlstone Center, Reisterstown, MD
Room: Meet at the Greenhouse

*Sign Up in advance in Registration Area!

Come care for our food forest! Food forests are a reforestation strategy that uses edible plants to mimic a healthy forest. Forests are incredibly productive communities that organize and self-maintain without tillage, chemicals, weeding, mowing, and often without any human work at all. Humans have ancient wisdom of stewarding forests for

sustenance. Planting a food forest is a modern permaculture strategy to grow food with maximum ecosystem benefit and minimum work – the way only a forest can.

Q&A with STEAM Onward Youth

(1:15 - 2:15) | Room: Vineyard

Meet the young advocates for environmental justice from STEAM Onward, the driving force of the organization. Learn how they put into action their motto, "We Could Have Cared Less, But We Decided to Care More."

Tuesday, November 12 ■ 3:45 – 4:30 am (F7 & F8 end 5:15 pm)

Session F Workshops

F1 Mutualism by Design- Farms and School Partnerships

(45 min) | Jerry Kelley, Parkside High CTE, Salisbury, MD

TRACK: *Farm to School (and Camp!)*

Room: Orchard

The Parkside High Horticulture program is designed with a place based approach, with mutual benefits as a first principle, Students, farmers and community involve together in a extensive and integrated partnership. A+ Garden Centre at Parkside High School is the largest onsite student/ community supported greenhouse/ nursery business in U.S.

F2 Engaging the Head, Heart, and Hands of 6-18 year olds on the Farm at the Chewonki Foundation

(45 min) | Lisa Beneman and Izzy Ruffin, Chewonki Foundation, Wiscasset, ME

TRACK: *Farm to School (and Camp!)*

Room: Jubilee

The Chewonki food system seeks to uphold the three pillars of their mission: inspiring transformative personal growth, teaching appreciation and stewardship of the natural world, and cultivating a thriving, sustainable community. Youth experience the farm as summer campers, as elementary students on site, as high school students in the semester school, or visiting students. In this workshop, farmers from Chewonki will discuss how to ground participants of all ages in the context and intention of farm work, whether you're working with them for 1 hour, 4 months, or multiple years.

F3 Upcycle Planting

(45 min) | Tome Shaaltiel, Pearlstone Center, Reisterstown, MD

TRACK: *Working with our Hands*

Room: Meet at the Greenhouse

Learn how to use your creativity and create planters from recyclable materials. Learn a lesson plan that you can take home to your educational farm or school. Integrating environmental education with farming.

F4 Mindful Connections with Nature

(45 min) | Giselle Cuevas, Eclectic Kids, Ringwood, NJ

TRACK: *Body, Mind, Spirit, Will*

Room: Citron

How can we connect nature and mindfulness activities for children to enhance their overall wellbeing? This workshop will lead you through several games and activities to activate your senses, enhance awareness and explore your connection with nature and the farm. Be ready to use your breath, become an animal, wiggle, and relax!

F5 Blawesome Farm: A case study on specialty crop farming, micro-enterprise, and strengths-based planning to improve quality of life outcomes and close the employment gap for a young adult living with autism spectrum disorder

(45 min) | Rebecca Sorensen, Blawesome, LLC, Chapel Hill, NC

TRACK: *Social Care Farming*

Room: Vineyard

When the NC Department of Public Instruction closed down his school ten days before the first day of school, Raimee, a young man diagnosed with autism, was 18 years old and had no alternative plan for transition. This led to a unique partnership with the Division of Vocational Rehabilitation and the creation of Blawesome Farm, where Raimee cultivates a natural source of beauty to promote positive visibility for some of our most marginalized community members.

F6 Working with Farmers to Develop Experiential Seminars for College Students

(45 min) | Sarah Goldman, Heart of the Heartland Program at Carleton College, Northfield, MN

TRACK: *Farm to School (and Camp!)*

Room: Beit Midrash

Based on experiential curriculum developed for the Heart of the Heartland Program at Carleton College in Northfield Minnesota, this workshop will explore how to partner with farmers to develop farmer-led seminars for a young-adult audience that is new to

farming. Curriculum covered will include soil health, water quality, farm business management, farm technology and food justice.

F7 "Little Spots allowed them" - Provisioning, Persistence, and Inspiration in the Gardens of the Enslaved" - Learning from Our Agricultural Past

(75 min) | Leni Sorensen, Indigo House, Crozet, VA

TRACK: *Changing the System*

Room: Myrtle

Gardening, field agriculture, and livestock raising were part and parcel of the work lives of African American's in the antebellum South. With the help of 19th century records we will see the ways enslaved families used those skills to raise poultry and provide food stuffs from their gardens. It is a heritage from which we can all find inspiration!

F8 Integrated Community-Based Bee Farming

(75 min) | Lusanda Magwape, Dream Factory Foundation, Francistown, North East Botswana

TRACK: *More than Entrepreneurship*

Room: Willow

Learn how an organization in Botswana is using bee farming to stimulate the rural economy, empower young female farmers, and encourage youth entrepreneurship. The workshop will explore what can be accomplished through leveraging local partnerships when resources are limited, and how the bee farm is assisting the NGO in their goal of becoming less donor dependent and more self-sustaining.

Sponsoring Partners



Shelburne Farms

The Farm-Based Education Network was founded in 2006 when 18 representatives from 11 farms and organizations met for a lively meeting to discuss the need for an association that would support farm-based education. The idea took root, and membership grew from 3 people in 2007 to 500 in 2010 to 2,460 in 2015, and 3,835 in 2019. The Network is nested at Shelburne Farms, a non-profit, farm-based education organization in Shelburne, Vermont, where a team supports the Network in fulfilling its mission of inspiring, nurturing, and promoting farm-based education.

Thank you to all the Shelburne Farms staff who helped make this event possible!

Marianne Balczuk, Harold Bates, Jane Boisvert, Holly Brough, Megan Camp, George Conklin, Jean Cross, Sue Dixon, Cassie Fraser, Dana Hudson, Dave Jonah, Aline Leclaire, Susie Marchand, Gennifer Noble, Clara Nold, Cat Parrish, Jess Perrault, Noel Perriello, Sara Smith, Heidi Webb, Alec Webb, Lindsay Whitaker, Jorge Yagual, and others!

This conference is made possible through the generous support of Samuel M. Feldman & Marilyn S. Meyerhoff. (See below)

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DC Greens



Sponsoring Friends (\$2,500)

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Hotchkiss School
Retreat Farm



HOTCHKISS

Supporters (\$1,000)

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FARM CREDIT
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*Samuel Feldman & Marilyn Meyerhoff.
Thank you for your leadership support!*

This conference would not be possible without the leadership support of Samuel M. Feldman & Marilyn S. Meyerhoff. The impact of their gift is evident in the the strong Conference program and partnerships and the event's financially accessible registration.

Sam, a gifted philanthropic entrepreneur and former businessman, is the founder of several non-profit organizations including the Farm-Based Education Network, the FARM Institute on Martha's Vineyard, and the National Widowers Organization.

Marilyn has applied her considerable performing arts and philanthropic expertise to numerous institutions and boards including the Baltimore Ballet Company and the American Visionary Arts Museum. Marilyn was instrumental in establishing Baltimore's off-Broadway Center Stage theater company.

Sam and Marilyn were Baltimore City elementary school classmates and became partners later in life. We extend tremendous gratitude to this dynamic duo.

Special Thanks

Thank you, Taffy

Tafadzwa (Taffy) Gwitira, Assistant Conference Organizer, is a Future Harvest Chesapeake Alliance for Sustainable Agriculture Farmer in Training and Community Building Strategist. Her work on transportation advocacy, and social justice education locally and globally informed the event, and her keen insights on community gatherings made this event successful.

Red Wiggler Community Farm



"Social Care Farming is farming that brings together farmers, social service providers, and community members who use farming and farm-related activities to promote therapeutic intervention, employment, spiritual engagement, meaningful activity, and/or community connection for marginalized and vulnerable populations. Simply put, Social Care Farming is a world-changing movement that recognizes the healing power of land, labor, community, and purpose."

Southeastern Social Care Farming Collective

Red Wiggler hosted the first-ever Mid-Atlantic Care Farming Summit in 2018 in partnership with Future Harvest CASA. As the 2019 FBEN Conference took shape in the Mid-Atlantic, Andrea Barnhart and Woody Woodroof of Red Wiggler offered support in many ways, including the organization of the Social Care Farming Track. Thank you, Andrea and Woody, for your joyfulness on our many planning calls, and for offering your expertise to the FBEN Conference!

Planning Committee

Events like this are only possible through the generous support of partners. The 2019 conference organizing committee was a sounding board for every piece of the conference. Thank you!

Andrea Barnhart
Red Wiggler Farm, Germantown, MD
Peggy Eppig
Maryland Ag Ed Foundation,
Havre de Grace, MD

Conor Floyd
Retreat Farm, Brattleboro, VT
Lizzie Grabowski
The Trustees Weir River Farm, Hingham, MA
Sarah Holway
DC Greens, Washington, D.C.
Sandra Kimbrough
Sandy K & Partners, Ewing, NJ
Lu Neuse
Retreat Farm, Brattleboro, VT
Meghan Connolly Riley
Soule Homestead, Middleboro, MA
Tome Shaaltiel
Pearlstone Center, Reisterstown, MD
Woody Woodroof
Red Wiggler Farm, Germantown, MD
Ellie Youngblood
Hotchkiss School, Lakeville, CT

Guest advisors provided guidance throughout the planning process.

Meg Burke, Johns Hopkins University
Center for a Livable Future, Baltimore, MD
Rebecca Lemos-Otero
City Blossoms, Washington, D.C.
Vanessa Lubiner
Baltimore Orchard Project, Baltimore, MD
Sophia Maravell
Potomac Vegetable Farms, Vienna, VA
Brooke Redmond
Shelburne Farms, Shelburne, VT
Caitlin Sargent, The Farm School, Athol, MA
Sara Shalva
Pearlstone Center, Reisterstown, MD
Greg Strella
Pearlstone Center, Reisterstown, MD

Flowers and Wreaths



Thank you Raimee Sorensen, Rebecca Sorensen, MSW, Dolores Chandler, MSW, and Lauren Blythe of Blawesome in Chapel Hill, NC. Blawesome (pronounced 'blossom') is a socially responsible, for-profit, innovative microenterprise that supports the vocational and social growth of a young man with a disability. Rebecca has been a helpful advisor to the conference, and we are grateful to everyone at Blawesome for contributing color and beauty to the facility!



The
Maryland
Agricultural
Education
Foundation

The Maryland Agricultural Education Foundation (MAEF) promotes the understanding and appreciation of the importance of agriculture in our daily lives. Since 2006, Peggy Eppig has coordinated the Mid-Atlantic Farm-Based Educators Network to serve farm-based educators working on commercial farms, non-profit farms, private institution facilities, and public lands across Maryland, Virginia, Delaware, Pennsylvania, New Jersey, and West Virginia. When Peggy invited the Farm-Based Education Network to explore the Mid-Atlantic as the location for the 2019 conference, it was an easy decision! Thank you MAEF, for being an outstanding partner in professional learning and an excellent conference co-host!



Pearlstone
Center

Thank you, Pearlstone

Thank you to the Pearlstone staff who made this event possible! The chefs, cleaners, educators, event planners and administration provided a smooth planning process and a warm and welcoming environment. Thank you for sharing this spectacular venue!

What's Next for FBEN?

Since 2006, the FBEN has grown from 3 members to over 3800. Our work takes many shapes, and is guided by you, the members who come together to collaborate.

Workshops

The ABCs of Farm-Based Education, The XYZz of Farm-Based Education, and the FBE Leadership Retreat are 2-day programs that focus on sharing in a supportive and fun peer-environment. Most workshops take place at Shelburne Farms in Shelburne, VT but recent hosts have also been Glynwood Center for Regional Food and Farming, and Lee Martinez Park, Fort Collins, CO.

We also partner with other groups to host workshop sessions within their conferences! We love bringing farm-based education to the National Farm to Cafeteria Conference, the North American Association of Environmental Education, the North American Farmers Direct Marketing Association, the Northeast Organic Farming Association, and the Association for Living History and Agricultural Museums.

Immersion Programs

Immersion programs offer in-depth shadowing opportunities for a small group of farm-based educators from one organization or multiple. These 1-2 day programs offer time for small-group observation and reflection. Host sites have included The Farm School, Athol, MA and Cedar Circle Farm in East Thetford, MA.

Learning Journeys

A Learning Journey is a series of farm tours concentrated in a single region. Tours leaders will go beyond “what” each site offers to focus on the strengths, struggles, and unique attributes of each setting. Tours are free, and participants can come to one or all parts of the journey, bringing their questions and ideas to each visit.

Informal Mentorship and Formal Consulting

We answer questions by email and phone, and connect you to others who can support you. We occasionally engage with formal consulting projects.

Newsletter & Social Media Communications

Our (almost) monthly newsletter is loaded with related news, professional learning opportunities, and more!

Our social media feeds include our popular Instagram takeovers by members around the country.

Conferences like these!

Let us know if you'd like to collaborate on the next conference! We host large conferences every 2-3 years.



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