

# Saturday Schedule

TRACKS	Session 1—9:00–10:30	Session 2—11:00–12:30	Session 3—2:30–4:00	Session 4—4:30–6:00
<b>Community Food</b>	<b>Growing Food in Public Spaces</b> Tom Celona Zeis 202	<b>Growing Organic Communities</b> Food Access Expert Panel Zeis 202	<b>Growing Our Youngest Gardeners</b> , Susannah Fotopolos Zeis 202	<b>Community Nuttery</b> Tom Celona Zeis 202
<b>Cooking</b>	<b>Powerhouse Breakfasts</b> Petryk Battle Zeis 014	<b>Sustainable Seafood</b> Clark Barlowe Zeis 014	<b>Crafting Flavor Profiles</b> Matthew Raiford Zeis 014	<b>Indian Cooking: Tricks and Techniques</b> , Sunil Patel Zeis 014
<b>Earth Skills</b>	<b>Fire Building</b> Rachel Shopper Mullen Park	<b>Knots, Ropes, and Strings</b> Camperbob Jarrell Carmichael 131	<b>Wild Nuts</b> Osker Brown Carmichael 131	<b>Sharpen Your Blade</b> Spencer Bolejack Carmichael 131
<b>Farmers: Beginning</b>	<b>Intro to Biodynamics</b> Holly Whitesides Karpen 016	<b>Specialization and Scale: How to Create Profit</b> , Althea and Matthew Raiford, Karpen 016	<b>Discover Industrial Hemp</b> Eric Walker Karpen 016	<b>Principles of Biological Systems</b> Dan Kittredge Karpen 016
<b>Farmers: Advanced</b>	<b>Selecting Vegetable Varieties</b> Jeanine Davis, Richard Boylan Karpen 034	<b>Creating Farmland Access</b> Suzanna Denison, Chris Link, Holly Rippon-Butler, Karpen 034	<b>Spring and Summer Hoophouses</b> , Pam Dawling Karpen 034	<b>A Quick Look at Slow Flowers</b> Jane Henderson Karpen 034
<b>Gardening</b>	<b>Growing Epic Tomatoes</b> Craig LeHoullier Humanities Lecture Hall	<b>The Good, The Bad, and The Bugly</b> , Patryk Battle Humanities Lecture Hall	<b>Successful Straw Bale Gardening</b> , Craig LeHoullier Carmichael 230	<b>Seed to Seed: Completing the Garden Cycle</b> , Angie Lavezzo, Chris Smith, Carmichael 230
<b>Herbs</b>	<b>Gardening for Your Healthcare</b> Deanna Riggan R-Robinson 125	<b>All About Holy Basil</b> Noelle Fuller Carmichael 102	<b>Mixing It Up: Tonics in the Kitchen</b> , Patricia Kyritsi Howell, Humanities Lecture Hall	<b>Adaptogens: Herbs for Stressful Times</b> , CoreyPine Shane Carmichael 102
<b>Livestock</b>	<b>Animal Integration</b> Gabe Brown Karpen 035	<b>Dairy Goats for Homesteads</b> Chris Owen Karpen 035	<b>Strategies for Pastured Livestock</b> , Miguel Castillo Karpen 035	<b>Intro to Organic Pastured Pigs</b> Alice Percy Karpen 035
<b>Mushrooms</b>	<b>What's That Mushroom?</b> Michael Hopping Carmichael 132	<b>Medicinal Mushrooms</b> Mateo Ryall R-Robinson 125	<b>Fungi and Resilience</b> William Padilla-Brown Carmichael 102	<b>Mushroom Cultivation in the Southeast</b> , Tradd Cotter Humanities Lecture Hall
<b>Permaculture</b>	<b>Permaculture 101: A Toolkit</b> Patricia Allison Karpen 038	<b>Pragmatic Permaculture</b> Zev Friedman Karpen 038	<b>Re-inhabiting the Land: A Sense of Place</b> , Alexander Meander, Karpen 038	<b>Propagating Plants for Permaculture</b> , Frank Salzano, Natalie Bogwalker, Karpen 038
<b>Pollinators</b>	<b>Who Pollinates Your Food?</b> Phyllis Stiles Karpen 243	<b>Plant-Pollinator Interactions</b> Tim Spira Karpen 243	<b>Integrating Pollinators into the Garden</b> , Angie Lavezzo Karpen 243	<b>Growing Native Plants from Seed</b> , Pat Sommers Karpen 243
<b>Poultry</b>	<b>Raising Turkeys: From Poults to Processing</b> , Tim Burke Karpen 241	<b>Birds of Another Feather</b> Sam Humphrey Karpen 241	<b>Need-To-Know Chick Care</b> Meagan Roberts Karpen 241	<b>Poultry Housing for Backyard and Pasture</b> , Brant Bullock Karpen 241
<b>Soils</b>	<b>Soils 101: Applying Soil Basics to the Farm</b> , Holli Milner Carmichael 230	<b>Amending the Soil Basics</b> Mike Weeks Carmichael 230	<b>Wake Up Your Soil with WEEDS</b> Vail Dixon R-Robinson 125	<b>5 Keys to Building Healthy Soil</b> Gabe Brown R-Robinson 125
<b>Sustainable Forestry</b>	<b>Wild-Simulated Ginseng Production</b> , Jim Hamilton Carmichael 133	<b>Why Every Farm Should Have a Sugaring Operation</b> Michael Farrell, Carmichael 133	<b>Mycoforestry</b> Trad Cotter Carmichael 132	<b>Coppice and Silvopasture</b> Osker Brown Carmichael 133
<b>Sustainable Living</b>	<b>Rainwater Harvesting</b> Benjamin Portwood Carmichael 102	<b>Powering Your Homestead with Solar</b> , Matthew Bennett Carmichael 132	<b>DIY Farm Hacks</b> Althea Raiford Carmichael 133	<b>Humanure Composting</b> Ned Ryan Doyle Carmichael 132
<b>And More!</b>	<b>Intro to Homestead Dreams</b> Brandon Greenstein Carmichael 231	<b>Tools of the Trade: All About Hand Tools</b> , Joel Dufour Carmichael 231	<b>Home Orchards and Fruits</b> Andrew Goodheart Brown Carmichael 231	<b>Supplying Dried Botanicals to the Commercial Market</b> Jennifer Gerrity, Carmichael 231
<b>Half-Day Workshops</b>  NOTE: Requires additional registration and \$10 fee per workshop	<b>Beekeeping Basics</b> Sarah Eshan McKinney, Diane Almond, R-Robinson 210		<b>Equipment Repair and Maintenance</b> Chris Link, Upper Quad (Carmichael)	
	<b>Introducing REAL Chickens</b> Jim Adkins, Upper Quad (Carmichael)		<b>Intro to Home Gardening</b> Diana McCall, Karpen 006	
	<b>Whole Hog Butchery and Charcuterie</b> Meredith Leigh, Karpen 006		<b>On-Farm Composting</b> Brian Rosa, R-Robinson 210	
	<b>Yard Garden Workshop</b> Mark Hare, Buzz Durham, R-Robinson 212/Roots Garden		<b>Tiny Homes and Small-Scale Design</b> Jeremy Stauffer, Main Quad	

# Sunday Schedule

TRACKS	Session 1—9:00–10:30	Session 2—11:00–12:30	Session 3—2:30–4:00	Session 4—4:30–6:00
<b>Community Food</b>	<b>Diversity and Community Resilience</b> , Jovan Sage Zeis 202	<b>Wild Foods: Sustainable, Local, and Natural</b> , Alan Muskat Zeis 202	<b>Growing Our Youngest Gardeners</b> , Susannah Fotopolos Zeis 202	<b>Community Nuttery</b> Tom Celona Zeis 202
<b>Cooking</b>	<b>Powerhouse Breakfasts</b> Petryk Battle Zeis 014	<b>Sustainable Seafood</b> Clark Barlowe Zeis 014	<b>Crafting Flavor Profiles</b> Matthew Raiford Zeis 014	<b>Indian Cooking: Tricks and Techniques</b> , Sunil Patel Zeis 014
<b>Earth Skills</b>	<b>Fire Building</b> Rachel Shopper Mullen Park	<b>Knots, Ropes, and Strings</b> Camperbob Jarrell Carmichael 131	<b>Wild Nuts</b> Osker Brown Carmichael 131	<b>Year-Round Moss Gardens</b> Mossin' Annie Carmichael 131
<b>Farmers: Beginning</b>	<b>Intro to Biodynamics</b> Holly Whitesides Karpen 016	<b>High Tunnels for Homesteaders</b> Christina Newhouse Karpen 016	<b>Creative Farmland Access</b> Suzanna Denison, Chris Link, Holly Rippon-Butler, Karpen 016	<b>Principles of Biological Systems</b> , Dan Kittredge Karpen 016
<b>Farmers: Advanced</b>	<b>Selecting Vegetable Varieties</b> Jeanine Davis, Richard Boylan Karpen 034	<b>Flower Power: Making Beautiful Connections</b> , Eatherley Schultz Karpen 034	<b>Spring and Summer Hoophouses</b> , Pam Dawling Karpen 034	<b>Practical Plant Pathology</b> Vanessa Campbell Karpen 034
<b>Gardening</b>	<b>Growing Epic Tomatoes</b> Craig LeHoullier R-Robinson 125	<b>Unusual Edibles for the Permaculture Garden</b> , Ira Wallace, Humanities Lecture Hall	<b>Successful Straw Bale Gardening</b> , Craig LeHoullier Carmichael 230	<b>Seed to Seed: Completing the Garden Cycle</b> , Angie Lavezzo, Chris Smith, Carmichael 230
<b>Herbs</b>	<b>Intro to the Five Elements</b> Patricia Howell Carmichael 230	<b>Homeopathy for Chronic Illness</b> , Kimberly Woods Carmichael 230	<b>Invasive Plant Medicine</b> Josh Fox Humanities Lecture Hall	<b>Adaptogens: Herbs for Stressful Times</b> , CoreyPine Shane Humanities Lecture Hall
<b>Livestock</b>	<b>Animal Integration</b> Gabe Brown Karpen 035	<b>Dairy Goats for Homesteads</b> Chris Owen Karpen 035	<b>Strategies for Pastured Livestock</b> , Miguel Castillo Karpen 035	<b>Intro to Organic Pastured Pigs</b> Alice Percy Karpen 035
<b>Mushrooms</b>	<b>What's That Mushroom?</b> Michael Hopping Karpen 038	<b>The Business of Mushrooms</b> Amy Fox, Tradd Cotter Karpen 038	<b>Biohacking with Fungi</b> William Padilla-Brown Karpen 038	<b>Mushroom Cultivation in the Southeast</b> , Tradd Cotter Karpen 038
<b>Permaculture</b>	<b>Building Climate-Resilient Edible Landscapes</b> , Chuck Marsh, Humanities Lecture Hall	<b>An Appalachian Milpa Lifeway: Community Carbon Farming</b> Zev Friedman, Carmichael 102	<b>Re-inhabiting the Land: A Sense of Place</b> , Alexander Meander, Carmichael 102	<b>Permaculture: How to Get Started</b> , Natalie Bogwalker Carmichael 132
<b>Pollinators</b>	<b>Enhancing Farm to Support Pollinators</b> , Nancy Lee Adamson Karpen 243	<b>Plant-Pollinator Interactions</b> Tim Spira Karpen 243	<b>Creating Monarch Habitats</b> Kim Bailey Karpen 243	<b>Meet the Other Bees</b> Jill Sidebottom Karpen 243
<b>Poultry</b>	<b>Developing a Poultry Business</b> Philip Renshaw Karpen 241	<b>Birds of Another Feather</b> Sam Humphrey Karpen 241	<b>Need-To-Know Chick Care</b> Meagan Roberts Karpen 241	<b>Poultry Housing for Backyard and Pasture</b> , Brant Bullock Karpen 241
<b>Soils</b>	<b>Soils 101: Applying Soil Basics to the Farm</b> , Holli Milner Carmichael 132	<b>Amending the Soil Basics</b> Mike Weeks R-Robinson 125	<b>Wake Up Your Soil with WEEDS</b> Vail Dixon R-Robinson 125	<b>5 Keys to Building Healthy Soil</b> Gabe Brown R-Robinson 125
<b>Sustainable Forestry</b>	<b>Wild-Simulated Ginseng Production</b> , Jim Hamilton Carmichael 133	<b>Why Every Farm Should Have a Sugaring Operation</b> Michael Farrell, Carmichael 132	<b>Mycoforestry</b> Trad Cotter Carmichael 132	<b>Coppice and Silvopasture</b> Osker Brown Carmichael 133
<b>Sustainable Living</b>	<b>Home-Scale Seed and Nut Oil Pressing</b> , Chris Smith Carmichael 102	<b>Atomizing Waste Oil Burners</b> Dan Hettinger Carmichael 133	<b>DIY Farm Hacks</b> Althea Raiford Carmichael 133	<b>Humanure Composting</b> Ned Ryan Doyle Carmichael 102
<b>And More!</b>	<b>Tools of the Trade: All About Hand Tools</b> , Joel Dufour Carmichael 231	<b>Intro to Homestead Dreams</b> Brandon Greenstein Carmichael 231	<b>Home Orchards and Fruits</b> Andrew Goodheart Brown Carmichael 231	<b>Supplying Dried Botanicals to the Commercial Market</b> Jennifer Gerrity, Carmichael 231
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	<b>Equipment Repair and Maintenance</b> Chris Link, Upper Quad (Carmichael)		<b>On-Farm Composting</b> Brian Rosa, R-Robinson 210	
	<b>Kudzu Baskets</b> Nancy Basket, R-Robinson 212		<b>Tiny Homes and Small-Scale Design</b> Jeremy Stauffer, Main Quad	
	<b>Whole Hog Butchery and Charcuterie</b> Meredith Leigh, Karpen 006			