

Schedule—Saturday, September 9—4th Annual Harvest Conference*

9:00AM – 12:30PM	12:30–2:00PM	2:00–3:30PM	4:00–5:30PM
All About Hemp Brian Bullman <i>Jensen 217</i>	Lunch <i>Gladfelter Dining Hall</i> —AND— Interactive Group Play Katie Christie 1:20–1:50 <i>Meet at the patio between Jensen & Sunderland</i>	Basic Vegetable Fermentation Meg Chamberlain <i>Jensen 313</i>	Eating Resiliently: Super-Simple Cooking Techniques Sunil Patel, <i>Morris Pavilion</i>
Appalachia Rising: The Revival of Valuable Folkways Byron Ballard, <i>Jensen 317</i>		Falling for Pollinators Jill Sidebottom <i>Jensen 316</i>	Fall & Winter Chicken Care Meagan Roberts <i>Jensen 316</i>
Beyond Diversity: A Racial Equity Path to Food Justice Marisol Jimenez, <i>Jensen 316</i>		Intro to Truffle Farming Brian Upchurch <i>Jensen 317</i>	Four-Season Composting Brian Rosa <i>Jensen 313</i>
Growing and Making Plant Medicine: Teas, Tinctures and Salves Chip Hope <i>Jensen 315</i>		Processing Acorns Osker Brown <i>Jensen 217</i>	Growing Herbs for Market Jeannie Dunn <i>Jensen 213</i>
High Tunnels for Homesteaders Christina Newhouse <i>Jensen 213</i>		Seed to Seed: Completing the Garden Circle Angie Lavezzo, <i>Jensen 315</i>	Making Mead 101 Marissa Percoco <i>Jensen 317</i>
Intro to Permaculture Zev Friedman <i>Jensen 313</i>		Sleep Matters Patricia Kyritsi Howell <i>Jensen 213</i>	Wild Mushrooms: A Taste of Enchantment Alan Muskat, <i>Jensen 315</i>
Whole Hog Butchery & Charcuterie Meredith Leigh <i>Morris Pavilion</i>		Wild Foods Preservation Abby Artemisia <i>Morris Pavilion</i>	Worms for Living Soil Mary Ann Smith <i>Jensen 217</i>

* All classes are first-come, first-serve. If your favorite class is full, please move on to your next favorite. To ensure your spot in class, be sure to arrive early.