

COST AND REGISTRATION

Cost is \$94.50 per guest and includes a delicious buffet lunch.

Register Online: Visit www.airlie.com, click on Plan a Conference and Conference Registration. Enter conference code 106104, and click Submit.

Register by Mail: Contact Pablo Elliott, at pelliott@airlie.org or 540-347-1300, ext. 3163.

A small number of reduced fee scholarships will be available.



ABOUT AIRLIE FOUNDATION & THE LOCAL FOOD PROJECT AT AIRLIE:

The Airlie Foundation and its Conference Center operate in tandem to develop and sponsor educational, environmental and cultural programs, hosting over 600 non-profit, government and private sector groups a year. The Local Food Project at Airlie combines education programs on sustainable agriculture with an onsite demonstration garden supplying organically-grown vegetables, herbs, fruits and flowers to the Airlie Center kitchen. The Local Food Project, now in its tenth year, is one of Airlie Center's initiatives as a leading green conference center in the United States.

To learn more about the Airlie and the Local Food Project, please visit www.airlie.com and www.airlie.org

**AIRLIE FOUNDATION
6809 AIRLIE ROAD
WARRENTON, VA 20187**

AIRLIE FOUNDATION PRESENTS: THE 4TH ANNUAL LOCAL FOOD PROJECT AT AIRLIE CONFERENCE



NORDELL & MARTENS CULTURE IN CULTIVATION



WEDNESDAY, JANUARY 13, 2010

AIRLIE CONFERENCE CENTER

WARRENTON, VIRGINIA



BEECH GROVE FARM



ERIC & ANNE NORDELL OF BEECH GROVE FARM (TROUT RUN, PA) have

cultivated seven acres of direct-market vegetables, small fruits and herbs using draft horse power, for over twenty years. Their farm operation has been certified organic since 1988. Beech Grove's 'bio-extensive' approach of cover-cropping, crop rotation and strategic cultivation has virtually eliminated weeds in the field while enhancing soil fertility. The Nordells are frequent contributors to *The Small Farmers Journal* and other publications, and present widely throughout the United States.



** Photos courtesy of the Northeast Organic Network and Pennsylvania State Agroecology Program*

CULTURE IN CULTIVATION

CONFERENCE SCHEDULE

- 8:30-9:00am- Registration and Coffee
- 9:00-9:30am- Welcome & Opening Remarks
- 9:30-11:00am- **Feature Presentation**, Beech Grove Farm, Eric and Anne Nordell
- 10:45-11:00am- Break
- 11:00-12:30pm- **Feature Presentation**, Lakeview Organic Grain, Mary-Howell & Klass Martens
- 12:30-1:00pm- Q&A with the Nordells & Martens
- 1:00-2:00pm- Lunch featuring Local Foods
- 2:00-3:00pm- Breakout Session, *In-Focus Elective I**
- 3:00-3:15pm- Break
- 3:15-4:15pm- Breakout Session, *In-Focus Elective II**
- 4:15-5:00pm- Passive Solar Hoophouse Social, Local Food Project Garden

**During Breakout Sessions, the Nordells & Martens will simultaneously present on specific topics. Conference guests are free to attend either presentation.*

LAKEVIEW ORGANIC GRAIN



MARY-HOWELL & KLAAS MARTENS OF LAKEVIEW ORGANIC GRAIN (PENN YAN, NY)

are pioneer organic grain farmers in the Finger Lakes region of New York State. They have been farming organically since 1993 and together with their children they manage 1,400 acres of organic field and processing-vegetable crops, including corn, spelt, barley, wheat, triticale, oats, rye, kidney beans & cabbage for sauerkraut. In 1996, the Martens started an organic feed business which has expanded to supply more than 300 organic farmers in central New York. They were the 2008 SARE Patrick Madden award winners in the Northeast. They present throughout the United States on organic grain production, cultivation, and innovative marketing approaches, among other topics.

