

**RETHINKING DESIGN:  
ECOLOGICAL FARMS AND GARDENS IN THE 21<sup>ST</sup> CENTURY**

*\*\*\*A Forum Hosted by Airlie Foundation and the Local Food Project at Airlie\*\*\**

SATURDAY, MARCH 25<sup>TH</sup>, 2006

9:00 AM TO 6:00 PM

THE AIRLIE CENTER, 6809 AIRLIE ROAD, WARRENTON, VIRGINIA 20187

**About the Forum:**

Airlie Foundation and The Local Food Project at Airlie announce a one-day forum on sustainable agriculture at the Airlie Center (Warrenton, Virginia), Saturday March 25<sup>th</sup>, 2006, 9:00 am to 6:00 pm.

**RETHINKING DESIGN: ECOLOGICAL FARMS AND GARDENS IN THE 21<sup>ST</sup> CENTURY** explores innovative trends in today's agricultural practices with presentations by small farmers, gardeners, and others working to advance and promote local, sustainable food production.

Speakers include Steve Moore (Harmony Essentials), Ann Yonkers & Bernie Prince (FRESHFARM Markets), Dan Sullivan (*The New Farm* magazine), Shane LaBrake (Accokeek Foundation), and Harvey Ussery (The Modern Homestead).

Registration for the Forum is \$42.00 and includes an opening keynote, three workshop sessions, buffet lunch, closing panel presentation, and opportunities for networking and discussion among participants and presenters.

**The final date for registration is March 10<sup>th</sup>**, and space is limited, so make sure to save your spot and register early. We hope to see you there!

Sincerely,

Pablo Elliott  
Director  
The Local Food Project at Airlie  
[pelliott@airlie.org](mailto:pelliott@airlie.org)

\*\*\*Full, updated Forum information will be posted on Airlie Center's website ([www.airlie.com](http://www.airlie.com)) under "Announcements" after Friday, Feb. 17.

**RETHINKING DESIGN:  
ECOLOGICAL FARMS AND GARDENS IN THE 21<sup>ST</sup> CENTURY**  
SATURDAY, MARCH 25<sup>TH</sup>, 2006  
9:00 AM TO 6:00 PM  
THE AIRLIE CENTER, 6809 AIRLIE ROAD, WARRENTON, VIRGINIA 20187

---

**Registration-** 8:15am - 9:00am

**Welcome to Airlie& Keynote Introduction-** 9:05am - 9:15am  
Pablo Elliott, *The Local Food Project at Airlie*

**Opening Keynote-** 9:15am - 9:45am  
“The Nuts & Bolts of Sustainability”- Steve Moore, *Harmony Essentials*

**Break-** 9:45am - 10:00am

**Workshop Session I:** 10:00am - 11:15am

---

**A- Achieving Food Independence on the Modern Homestead**  
Harvey Ussery, *The Modern Homestead*

**B- Small Scale Vegetable Production: A Holistic Approach to Skills, Management and Success**  
Shane LaBrake, *Accokeek Foundation*

**C- The Basics of Rotational Grazing: Producing Quality Pasture Products**  
Becky Brown, *Mount Vernon Farm*, & Rob Ferguson, *Cibola Farms*

---

**Buffet Lunch-** 11:30am - 12:30pm

**Networking & Digesting-** 12:30pm - 1:00pm

**Workshop Session II:** 1:00pm - 2:15pm

---

**A-Backyard Beekeeping**  
Michael Rininger, *Beekeepers of the Northern Shenandoah*

**B- Bio-intensive Mini-Farming: Calories for People, Carbon for Soil & Income**  
Steve Moore, *Harmony Essentials*

**C-Food with a Face, Taste & Place: Successful Marketing of Local Foods**  
Bernie Prince, *Fresh Farm Markets*, Rachel Bynum & Eric Plaksin, *Waterpenny Farm*, Rob Ferguson, *Cibola Farms*

---

**Break-** 2:15pm - 2:30pm

**Workshop Session III: 2:30 pm - 3:45pm**

---

**A-Poultry 101: The Homestead Flock**

Harvey Ussery, *Modern Homestead*

---

**B-Passive Solar Hoop House Design**

Steve Moore, *Harmony Essentials*

---

**C-Community Based Restorative Forestry: The Ins and Outs of Sustainable Horse Logging**

Chad Vogel, *Healing Harvest Forest Foundation*

---

**Break-** 3:45pm - 4:00pm

**Panel Presentation:** 4:00pm - 5:15pm

**“Local Food- The Next Generation”**

Dan Sullivan, *The New Farm*, Rachel Bynum & Eric Plaksin, *Waterpenny Farm*,  
Shane LaBrake, *Accokeek Foundation*, Ann Yonkers, *FRESHFARM Markets*.

**Discussion Circles, Social Time & Wrap Up-** 5:15pm - 6:00pm

---

**RETHINKING DESIGN:  
ECOLOGICAL FARMS AND GARDENS IN THE 21<sup>ST</sup> CENTURY**  
SATURDAY, MARCH 25<sup>TH</sup>, 2006  
9:00 AM TO 6:00 PM  
THE AIRLIE CENTER, 6809 AIRLIE ROAD, WARRENTON, VIRGINIA 20187

---

**How to Register:**

Participants must register by March 10<sup>th</sup>. Space is limited. A registration fee of \$42.00 can be paid by check or credit card using the attached registration form, which can be downloaded from the invite e-mail and mailed to Airlie, Attention: Planning.

**Directions to Airlie:**

Airlie Center is located near Warrenton, Virginia, 50 miles southwest of Washington, DC, approximately 45 minutes from Dulles International Airport, and 1 hour from National Airport.

Airlie Conference Center  
6809 Airlie Road  
Warrenton, Virginia 20187

**From Washington/National Airport**

Take I-66 West to Exit 43A (Gainesville/Warrenton) and proceed South on Rt. 29 for approximately 10 miles. Take a right at the traffic light onto Colonial Road (Route 605). Colonial Road turns into Airlie Road, continue straight ahead on Route 605. Cross a one-lane stone bridge and take an immediate left into Airlie main entrance.

**From Dulles International**

Exit Dulles Airport and take Exit 9 to Rt. 28 South, follow to I-66 West. Follow above directions.

**From Richmond and Points South**

Take I-95 North to Rt. 17 North towards Warrenton. Go right on Rt. 29 North and pass all 3 Warrenton exits. Take a left at the traffic light onto Colonial Road (Route 605). Although Colonial Road turns into Airlie Road, continue straight ahead for one mile, bypassing the point where Airlie Road goes to the right. Cross a one-lane stone bridge and take an immediate left into Airlie main entrance.

**RETHINKING DESIGN:  
ECOLOGICAL FARMS AND GARDENS IN THE 21<sup>ST</sup> CENTURY**  
SATURDAY, MARCH 25<sup>TH</sup>, 2006  
9:00 AM TO 6:00 PM  
THE AIRLIE CENTER, 6809 AIRLIE ROAD, WARRENTON, VIRGINIA 20187

---

**About the Forum Presenters:**

**Steve Moore** (*Keynote Speaker*) with wife Carol and family have farmed organically for over 30 years in Pennsylvania, raising a wide variety of vegetables, small fruits, and livestock. Steve was the past Director of the Center for Sustainable Living at Wilson College, founder of the Robyn Van En Center for CSA Resources, and Co-founder (with wife Carol) of Harmony Essentials, an organization dedicated to the vision and practices of a sustaining food system. Steve has done extensive microclimate monitoring, research and year-round production in unheated greenhouses/high tunnels. He has presented widely on passive solar high tunnel design and production.

Steve currently teaches and conducts research at the Center for Environmental Farming Systems (North Carolina A&T State University) in Goldsboro. His work responsibilities include the Small Farm Program and sustainable agriculture with an emphasis on season extension, Biointensive agriculture, and other small farm production systems.

**Dan Sullivan** is senior editor at *The New Farm*, a publication of The Rodale Institute. Before coming to New Farm, he held a similar position with Rodale, Inc.'s *Organic Gardening Magazine*. He and his wife, Andy, are avid gardeners, buy local and organic as much as possible, and hope to one day integrate a market garden into their revenue stream.

**Shane LaBrake** has managed Ecosystem Farm CSA for ten years in Accokeek, Maryland. After a one year sabbatical, he returns as Director of Sustainable Agriculture & The Center for Land-Based Training at the Accokeek Foundation.

**Becky Brown** manages a grass-fed beef operation at Mount Vernon Farm in Sperryville, VA. Mount Vernon Farm was named 2006 Forage Producer of the Year by the Virginia Forage and Grasslands Council.

**Ann Harvey Yonkers** is Co-Director of FRESHFARM Markets, a 501(c)3 nonprofit organization dedicated to sustainable agriculture that operates six farmers' markets in the Chesapeake Bay region including the flagship FRESHFARM Market at Dupont Circle. In addition to an extensive culinary background, she is the co-author of *Capitol Entertaining* and has an organic farm near St. Michaels, Maryland.

**Bernadine (Bernie) Prince** is Co-Director and Treasurer of FRESHFARM Markets. In addition to her work in major fundraising and public awareness campaigns, Bernie and her husband, Ray, operate a Capitol Hill bed and breakfast (Doolittle Guest House, [www.doolittlehouse.com](http://www.doolittlehouse.com)), where fresh foods and flowers grown by local farmers are always featured.

**Rachel Bynum & Eric Plaksin**, both 32, started Waterpenny Farm (Sperryville, VA) in 2000, growing 10 acres of vegetables using all organic methods for 2-3 farmers' markets and a 100-share CSA. In 2005, they signed a 40-year lease on the land where they live and farm, their only source of income.

**Rob Ferguson** raises bison, poultry, meat goats, pigs and rabbit at Cibola Farms in Culpepper, VA, with a pasture-based production system. A small-scale business entrepreneur unafraid of large-scale trial and error, he markets his “Buffalo Hunter Meats” to customers at over ten farmer’s markets in the DC Metropolitan region.

**Harvey Ussery** and his wife Ellen procure 85% of their food either from their own backyard in Hume, VA, or face to face from local small farmers they know personally. They offer their own homestead as model or inspiration to aspiring homesteaders. Visit Harvey’s website at [www.themodernhomestead.us](http://www.themodernhomestead.us).

**Michael Rininger** is Vice President of Beekeepers of the Northern Shenandoah, and will keep 12-15 hives in his backyard in 2006. His goals include mentoring beginning beekeepers, speaking to various groups about the important role that honeybees play in our environment, and raising his own queens.

**Chad Vogel**, of the Healing Harvest Forest Foundation, has practiced restorative forestry with Suffolk draft horses full time for the past four years in Virginia. Healing Harvest Forest Foundation is a 501(c)3 organization established to develop, implement and support community-based sustainable forestry initiatives. He currently mentors several apprentices in the techniques of restorative forestry and low-impact horse logging.

### **About the Airlie Foundation and 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, one component of Foundation activities, is an organic demonstration and production garden that provides the Airlie Center kitchen with healthy vegetables, fruits, flowers and herbs, and educates conferees about sustainable agriculture. The LFP garden, now in its sixth year, is a part of Airlie’s wider effort as a leading green conference center in the United States. To learn more about Airlie Foundation and the Local Food Project, visit [www.airlie.org](http://www.airlie.org), and [www.airlie.com](http://www.airlie.com).

### **Contact & Questions:**

Pablo Elliott, Director of The Local Food Project at Airlie,  
(540) 347-1300 ext: 3163, [pelliott@airlie.org](mailto:pelliott@airlie.org)