

TUNNEL PRODUCTION

A Three-Day Farmer-to-Farmer Workshop for Vegetable Farmers January 14, 15, & 16, 2008 (Monday-Wednesday)

United Methodist Church; Corner Henning & 5th Avenue; Saratoga Springs, NY
Presented by the **Sustainable Farmers Network**

TUNNELMANIA!! SEASON EXTENSION!! You are invited to join us for three days of presentations, group discussions, and farm tours by many highly experienced and successful vegetable farmers. The workshop will focus on all aspects of growing in diverse types of tunnels (high, low, heated, etc.) and topics will include items such as soil health, bed systems, planting schedules, diverse crops, and production in all seasons. Come and enjoy great food prepared with lots of local organic products, the company of friends old and new, and a lively and engaging learning environment. This workshop is designed for any-level farmer, and also farmers with any size farm and any type system (conventional, organic, sustainable, etc.). This workshop is intended for farmers, but limited number of non-farmers will be permitted if space is available.

****SPECIAL NOTE: There will be drawings for FREE High Tunnel DVDs, High Tunnel Manuals, and a Growing for Market one year subscription for all registered participants. Come win something!!**

Presenters:

Susan Houghton, Giving Tree Farm, Lansing, Michigan

Since 1993, Susan has been involved with growing vegetables and working with hoophouses/tunnels. From 2000-2005 she has worked on grants to research growing winter greens in Michigan in hoophouses, as well as doing workshops. Since 2000, Susan has been the market garden manager at Giving Tree Farm in Michigan, and works with farmers' markets, restaurants, and a CSA. At Giving Tree Farm, she has designed and built 8 hoophouses that have been used for a great diversity of vegetables. Susan will inspire us with her vast knowledge of tunnel production, describing what works and what doesn't to increase profitability.

Seth and Martha Jacobs, Slack Hollow Farm, Argyle, NY

Seth and Martha have been farming for twenty-five years in upstate New York, near the Vermont border. They produce about 8 acres of diverse, certified organic vegetables that they distribute through farmers' markets, restaurants, and wholesale. Their farm has been successful due to their expertise on many farm techniques such as soil management, cover cropping, weed management, and most recently, winter growing in tunnels. Seth will describe for us the techniques he uses to raise a diverse mix of greens in high tunnels, some of which have in-ground heat. The greens and other winter vegetables are sold at weekly local winter farmers' markets. Slack Hollow Farm will also be on the tour Tuesday morning.

Ryan Voiland, Red Fire Farm, Massachusetts

Ryan Voiland has been operating Red Fire Farm for seven years and prior to that farmed on rented land in Montague, Massachusetts for over ten years, since he was a student in middle school. After graduating from Cornell University with a degree in fruit and vegetable horticulture in 2000, Ryan purchased the Red Fire Farm property prior to the 2001 growing season. Now with seven successful growing seasons completed, Ryan is entering into his 8th year managing Red Fire Farm. Red Fire Farm is a certified organic vegetable farm which grows 25 -30 acres of diverse crops on a 60 acre land base. The markets are as diverse as the crops and include over 500 CSA members, two farm stands, a farmers market and local wholesale. Red Fire Farm grows crops early and late into the season and is well known in particular for tomatoes (including greenhouse grown and heirloom types), root crops of all types and greens.

Jack Manix, Walker Farm, Dummerston, Vermont

Walker Farm is a family farm established in 1770. They currently manage a combination farm stand/garden center that consists of 12 flower and plant greenhouses, 8 certified organic vegetable greenhouses and 30 certified organic acres of vegetable and small fruit production. Twenty-five to thirty local workers are seasonally employed and all crops are marketed directly through the farm stand. Jack will be at the workshop on Monday (only) to discuss one of his specialties, greenhouse tomatoes, which will include grafting techniques and all aspects of production.

Paul Arnold, Pleasant Valley Farm, Argyle, NY

Paul and Sandy Arnold have been farming for 20 years and done season extension/winter growing since 1992. For 3 years, they have been growing winter greens and arugula on energy efficient radiant heated benches all winter. They sell the organic greens and produce from their root cellar at farmers' markets year-round. A 10 kW solar PV net-metering system was recently installed at the farm. Pleasant Valley Farm will be on the Tuesday tour.

Ted Blomgren, Windflower Farm, Easton, NY

Ted and Jan have been farming for about 15 years, and have specialized in cut flowers and many diverse vegetable crops, many of which are grown in various designs of high and low tunnels/caterpillars.

Michael & Philip Kilpatrick, Kilpatrick Family Farm, Granville, NY

Michael and Philip started their farm as teenagers about five years ago and have created a wonderful, diverse organic vegetable farm which incorporates many tunnels and all-winter growing of greens which they sell year-round at farmers' markets. Kilpatrick Family Farm will be on the Tuesday tour.

There will be other presentations during the workshop, including 4 "Earn a Meal" talks from knowledgeable participants.

Registration:

Participants MUST pre-register. Please register early – space is limited. Registration costs \$175 per person, and includes an informative conference binder, morning refreshments/snacks, and lunch & dinner during the conference. To register by mail, send check and the registration form (below) to the: **Sustainable Farmers Network; c/o Sandy Arnold; 118 South Valley Road, Argyle, NY 12809.** Please make checks payable to the "Sustainable Farmers Network". For more information, call Sandy at 518-638-6501 or (**preferably**) send an email to Sandy at sparnold@capital.net The full agenda will be ready about January 1st, but a draft version will be available sooner if requested. A person will be coordinating housing for anyone needing assistance with that, including some limited home-stays in the area. All workshop information will be relayed via email to the participants and it is important that all emails have "**3 Day**" written on the subject line. Participation is based on the date registration and checks **are received**.

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Name _____ Date _____

Farm Name _____

Address _____

Phone _____ Cell Phone _____ Email _____

Name(s) of additional attendees you will be traveling with, rooming with, or paying for:

Amount enclosed: \$ _____ Check # _____ Check Name (if not your acct) _____

How many years have you farmed? _____ How many acres do you have in production? _____

How many and what sizes of tunnels do you have experience with? _____

What crops have you grown in tunnels? _____

If you are not a farmer, please tell us what you do (apprentice, educator, etc.)

Do you prefer vegetarian meals? _____ Do you prefer meat (all local, organic)? _____

1. Are you willing to donate any food or bring any homemade prepared food (cookies, soup, etc?) _____

If so, what can you offer? _____

2. Are you interested in a home stay? _____ 3. Are you interested in hotel information? _____

4. Are you interested in airport pickup? _____ 5. Are you interested in car pooling? _____

6. Are you interested in getting more information on the “Earn A Meal Presentation”? _____

We will contact you shortly if you have indicated a “Yes” for any of the above six options.

Please provide brief answers to these questions to help our workshop presenters meet your learning goals (Use the back of the registration sheet for answers if necessary):

1. What are you **most** interested in learning about: structures, soil management, winter or summer growing, disease and insect control, production/timing of seedings, or other topics?

2. What crops are you most interested in? List any specific questions you have for a particular crop.