

Schedule

8:30	Registration		
9:00	Welcome (Building A)		
	Workshops		
	Building A	Building B	Building C
9:30	Grapes Andre d'Entremont, Cape House Vineyard & Bruce Wright, Elmwood Winery	Pastured Beef Kevin Veinotte, Out to Pasture Farm	Food Safety Vicky Conrad, Millennium Farm & Rick Kane, NSDA
10:30	Networking Break		
11:00	Heritage Livestock Barry Hiltz, Ross Farms	Free Range Egg Grading Nelson Millet, Rocky Top Farm	Garlic and Mushrooms Camelia Frieberg, Watershed Farm
	Lunch/Demonstrations		
	12:00 – 12:30 Small Farm Equipment	12:30 – 1:00 Portable Sawmill Kevin Woodworth	1:00 – 1:30 Christmas Tree Shearing/Wreath Making
1:30	Organic Farming Fred Gilbert, Gilbert Farm	Sausage Making Helen & Neil Jarvis, Salmon River Farm	Bread and Baking Sarah Martin, Bluebird Bakery
2:30	Haskap Logie Cassells, LaHave Natural Farm	Goats and Cheese Making Heather Squires, Sweetwood Farm	Jams and jellies Meredith Bell, Ma Bell's Country Condiments
3:30	Wrap Up/Evaluation (Building A)		