

CONFERENCE & EXPO



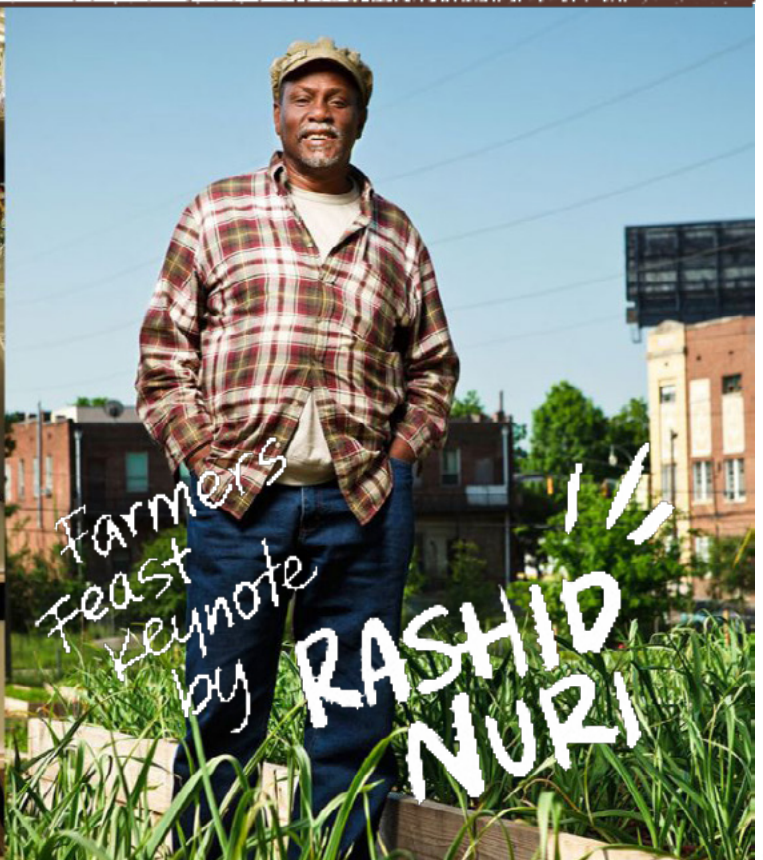
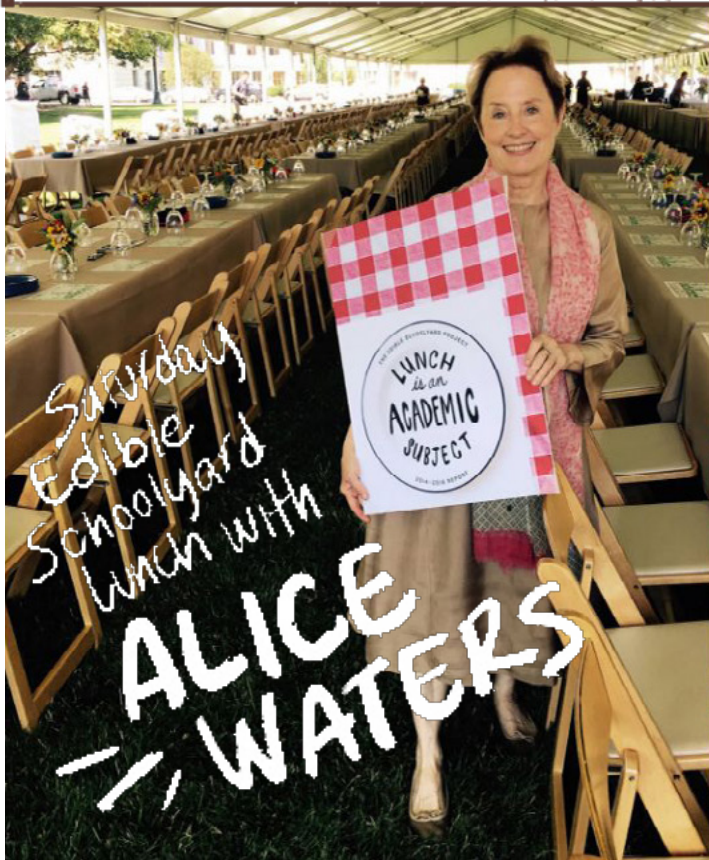
**GEORGIA
ORGANICS**

Feb. 7-8, 2020 | The Classic Center | Athens, GA

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Field Farm and Collective Harvest**



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of Riverview Farms**

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LETTER FROM THE PRESIDENT & CEO

LL Cool J's 'I'm going back to Cali,' isn't about farming - even though he mentions barns and hay - but it's the tune stuck in my head when I think about our Conference keynote speaker, Rashid Nuri, and our special guest, Chef Alice Waters.

Rashid and Alice have California-based roots in the good food movement dating back to the early 1970s when only around 500 miles separated them. While Rashid was creating his first urban growing experience in San Diego, Alice was opening Chez Panisse in Berkeley, where she championed local farmers through direct purchasing.

I've had the privilege of working directly with Rashid for many years through Georgia Organics, where he served as the Chair of our Board of Directors, and I've admired Alice from across the country as she created the Edible Schoolyard Project over the past two decades.

Ultimately, they would each carve out their place in the slate of heroes and heroines of the good food movement, respectively representing the farmer and the chef.

I know I'm not the only one who is thrilled that the 2020 Georgia Organics Conference & Expo is featuring back-to-back meals where we'll hear from these two transformational figures in the good food movement.

I'm fortunate to have shared a meal with each of them - Rashid many times, and Alice in 2007 when we hosted her for a book

signing at Emory - and I'm excited for you to have an audience with them as well. Rashid and Alice might be headlining our 2020 Conference, but there are so many more people that have made this Conference one to remember. There are too many to name here, but they are referenced throughout this program, and will be front and center throughout the weekend.

This year, we have 250 farmer members, and last year in Tifton, 50 percent of our attendees were farmers.

This weekend, I want to personally ask that as you meet new farmers, don't simply thank them for growing the good food that fuels our body and our movement, but after you head home from Athens, remember to buy from them and advocate for them.

They can only keep growing with customers and markets and champions.

Join me in this commitment.

Sincerely,

Alice

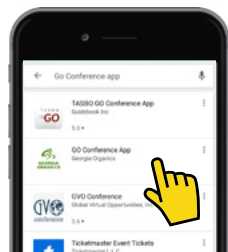
Alice Rolls,
President & CEO
alice@georgiaorganics.org



How to Download the Conference Mobile App

1. App Store

iPhones search for 'GOConference App' Androids type 'GOConference'



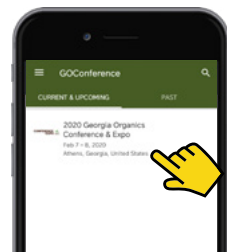
2. Download

the Georgia Organics Conference App to your phone



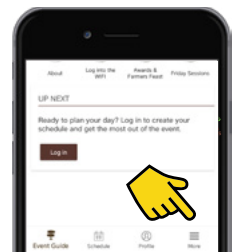
3. Click

on '2020 Georgia Organics Conference & Expo'



4. Log-in

with your conference registration email or click on the menu icon to navigate



Nuri, Waters Headline 2020 Conference

BY JEFF ROMIG

Two giants of the good food community are coming to Athens on Feb. 7 & 8 to share their work and impact during back-to-back meals at the 2020 Georgia Organics Conference & Expo.

K. Rashid Nuri is the visionary urban farming leader behind Truly Living Well Center for Natural Urban Agriculture, author of *Growing Out Loud: Journey of a Food Revolutionary*, and past chair of the Georgia Organics Board of Directors.

Alice Waters is the founder of The Edible Schoolyard Project, owner and executive chef at Chez Panisse in Berkeley, Calif., and a matriarch of the farm to table movement, pioneering local, organic, and sustainable sourcing since 1971.

On Saturday, Feb. 8, Georgia Organics will host Waters at lunch, where she and her team – including current Georgia Organics Board Member and 2018 James Beard Award Semi-Finalist Matthew Raiford of Gilliard Farms in Brunswick – will create one of Alice's Edible Schoolyard menus and present it in a way that evokes the school experience.

"We are thrilled to be partnering with Georgia Organics and Chef Matthew Raiford to prepare this school lunch experience," Waters said. "We will be sourcing all ingredients for this meal from independent, organic, local farms with the hope that this meal can demonstrate the possibility for a free, sustainable, school lunch throughout Georgia."

The Reimagined School Lunch is being sponsored by Eversheds Sutherland's Women Stepping Up Initiative, The Lunchbox Group, and Whole Foods Market who will provide food alongside local and organic farmers in Georgia.

Then, that evening, Nuri will deliver the keynote address at the annual Farmers Feast to an expected crowd of at least 700 attendees, where he will discuss his journey as an "elder revolutionary" through his more than 50 years of urban farming and the current efforts to create a homestead act to expand the work of urban farming.

"It's exciting to see the number of people that have been impacted by Georgia Organics' work," Nuri said. "We're creating more than a local food movement. We're creating local food economies now."

Raiford is thrilled to have both icons in the same place, sharing their experiences and vision: "It's going to feel like



About the Edible Schoolyard Project: The Edible Schoolyard Project is dedicated to transforming the health of children by designing hands-on educational experiences in the garden, kitchen, and cafeteria that connect children to food, nature, and to each other.

Georgia is the leader in the U.S. when it comes to organics," he said. "And Georgia Organics is leading that charge."

Three years before Waters opened Chez Panisse, Nuri was growing corn in a backyard, 500 miles south in San Diego.

"Technically, it was illegal," Nuri told Natural Awakenings earlier this year. "I've been able to watch the growth from when we weren't able to find a farmers market, to now, when you can find one just about every day of the week."

This sea change in demand for local, organic, and sustainable produce is a credit to decades of work between Waters and Nuri – one on the farm, and the other in her restaurant.

"Every year, Georgia Organics brings together farmers, chefs, and eaters to learn, engage, and break bread together at Georgia's premier good food movement educational opportunity," said Alice Rolls, President and CEO of Georgia Organics. "Every year is special and relationships are formed or deepen that impact the landscape of our food system. But, to be able to eat with and listen to Rashid and Alice at back-to-back meals is truly a once-in-a-lifetime opportunity for our members and attendees."

Jeff Romig is the Director of Fundraising & Communications for Georgia Organics. He can be reached at jeff@georgiaorganics.org.

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DaySpring Farms Unique in Georgia for Cleaning, Milling

STORY BY CORINNE KOCHER, PHOTOS BY BAILEY GARROT

On a cool September morning, DaySpring Farms is in transition - the corn harvest is winding down, and the sweet potato and peas harvest will soon be amping up.

"But all year round, we're milling," says Nathan Brett, co-owner of DaySpring with his father, Murray Brett. "Our niche market is holding onto stuff that will store for a little while and we can sell over the course of a year."

Experimenting with market gardening in previous years, the father-and-son team has since switched to commodity crops. "We're predominantly a two-man operation, so we have to think smart about what we get into," says Nathan.

With 87 acres just outside of Danielsville, Georgia, Dayspring has "more acreage than a regular market garden, but less than most commodity farmers," says Murray Brett, Nathan's father.

DaySpring saw early on in their business that there was an acreage threshold, even in organic commodity farming, to making a profit. Caught in the middle, DaySpring did a side step, getting into value-added commodity production and storage crops.

"We have the benefit of having one, if not the only, certified cleaning operation in the state," says Nathan.

Providing cleaning and milling on the same property allows DaySpring to make a larger profit percentage off of what they grow.

DaySpring sells their grains both wholesale and direct to consumer. Sarah Dodge, baker and owner of Atlanta-based Bread is Good, uses DaySpring bread flour and cornmeal in her products. She believes one thing sets DaySpring apart: "flavor, flavor, flavor!"

"I do my best to use as many local Georgia grains as I can for flavor, nutrition, and most of all digestibility," says Sarah. "Good grains take time and patience, and Nathan and Murray are putting so much into making their grains shine".

DaySpring sits on the southern edge of where hard red winter wheat will vernalize and produce grain, making this Georgia-grown wheat even more unique. And with DaySpring's grits and polenta production growing, Murray Brett adds, "with this flavor profile, our products speak for themselves". During the Georgia Organics Athens 2020 conference, DaySpring will be hosting a Friday-morning farm tour. Depending on the winter, the February fields will either be in cover crop, or thick green fields of wheat in the early stages of filing out.

Nathan knows he's found value in farm tours he's attended in the past, seeing farm operations that allowed him to "take away their philosophy and methodology to make certain aspects of my operation better".

Can't make it to the farm tour? Don't worry, DaySpring Farms products will be featured during the Edible Schoolyard Lunch and the Farmers Feast.



Corinne Kocher and Bailey Garrot are the writer-photographer team behind Shared Plates, a blog exploring food in the world and how it gets to the table. Read all of their work at www.shared-plates.com and follow them on Instagram @sharedplatesatl.



Friday Drive it Yourself Farm Tours & Field Trips

Farm Tours and Field Trips are drive-it-yourself and transportation is not provided, unless otherwise noted. Tours are included in your Conference Education pass and pre-registration is required.



**Farm to School
Field Trips**



**Community-Based
Field Trips**



Farm Tours



MORNING 9:30 A.M. - 12:30 P.M.

Athens Land Trust Community Tour
Downtown Athens
5 miles from conference center



AFTERNOON 2 P.M. - 5 P.M.

UGarden Tour
Athens, GA
6 miles from conference center



MORNING 9:30 A.M. - 12:30 P.M.

**Fermentation Field Trip with Cherokee
Moon Mixology and Figment Kombucha**
Downtown Athens
5 miles from conference center



AFTERNOON 2 P.M. - 5 P.M.

3 Porch Farm
Comer, GA
20.3 miles from conference center



MORNING 9:30 A.M. - 12:30 P.M.

DaySpring Farms
Danielsville, GA
19 miles from conference center



AFTERNOON 2 P.M. - 5 P.M.

**The Durham Horticultural Research
Farm Hands-On Farmers Only Tour**
Watkinsville, GA
8 miles from conference center



MORNING 9:30 A.M. - 12:30 P.M.

Collective Harvest Farm Tour
Winterville, GA and Athens, GA
22 miles round trip from conference center



AFTERNOON 2 P.M. - 5 P.M.

**Livestock Tour to The Pastures of
Rose Creek and Little Flock Farm**
Watinksville, GA and Colbert, GA
45 miles round trip from conference center



AFTERNOON 2 P.M. - 5 P.M.

+3 GAPDS

**Growing Garden Minds at
South Jackson Elementary**
Athens, GA
Transportation provided from the Classic Center



AFTERNOON 2 P.M. - 5 P.M.

**Woodland Gardens Womxn
Farmers Only Tour**
Winterville, GA
5.8 miles from conference center



ALL-DAY WORKSHOP 9 P.M. - 3:30 P.M.

+6 GAPDS

**Barrow County Farm to School
Showcase: Teamwork in Action**
Winder, GA
Transportation from the Classic Center and lunch provided



MASTER SCHEDULE

Friday All-Day Workshops

9 a.m. - 5 p.m.

GeorgiaCooks! - A Farm to Table Culinary Crash Course, **Offsite at Sims Academy of Innovation and Technology**
From Stagnation to Growth for your Farm Business, **Oconee 1**
DPH's WIC Authorization Workshop with Food Safety Training, **Parthenon 1**

Friday In-Depth Workshops

Morning Sessions 9:30 a.m. - 12:30 p.m.

Transforming the Health of our Communities through Food! Establishing fruit and vegetable prescription programs (9:00 a.m. - 12:00 p.m.) **Parthenon 2** **+3 GAPDS**
Preventing Heirs Property and Preserving Your Farmland for the Next Generation, **Oconee 2**
Soil Health Boosters, UGA Research Roundup: Locally Effective Microorganisms, and The Challenges and Opportunities of Low-Till, **Empire 1**
Choosing Markets and Managing Revenue Streams, **Empire 2**
Warriors - Healers - Builders - Healing Oppressions Wounds, **Ligotti**

Afternoon Sessions 2 p.m. - 5 p.m.

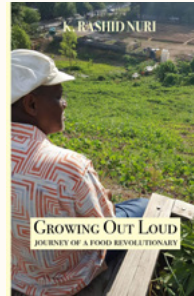
GFO Network Lunch and Panels: Food Systems Planning in Practice (1:00 p.m. - 5:00 p.m.), **Parthenon 2**
Black Farmer Prosperity: Black Farmer Organizations and Their Support for Black Farmers, **Oconee 2**
Really Really Organic: the Next Generation of Labels, **Empire 1**
Time- and Money-Saving Designs and Techniques, **Empire 2**
What do we mean when we say "local"? **Cypress**



Kick-off 2020 with one-on-one sessions with our farming experts at Conference!

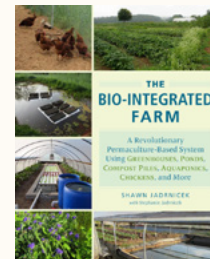
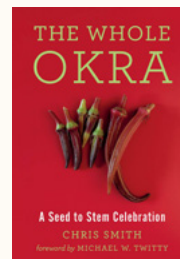
Saturday 9:45 a.m. - 5 p.m.

Book Signings



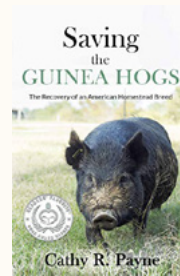
Rashid Nuri, keynote speaker and author of "Growing Out Loud: Journey of a Food Revolutionary", will be signing his book before the Farmers Feast on Saturday, Feb. 8 at 5 p.m. Books for sale on site.

Join additional speakers for book signings at the following times and locations:



Join **Chris Smith**, founder of The Utopian Seed Project and author of "The Whole Okra: A Seed to Stem Celebration", and **Shawn Jadrniczek** of Wild Hope Farm and author of "The Bio-integrated Farm" on for a book signing Friday evening. Books for sale on site.

Expo Reception - Friday, Feb. 7 from 5 - 6:30 p.m.



Cathy Payne, author of "Saving the Guinea Hogs: The Recovery of an American Homestead Breed" will be signing books and offering insight on the history of the Guinea Hog breed. Books for sale on site.

Expo Hall - Saturday, Feb. 8 from 1:45 - 2:30 p.m.



We've gathered a crew of farming and good food experts to sit down with YOU and answer your questions on topics ranging from market access to wholesale readiness, food safety, grant opportunities, social media and marketing, crop planning & rotation, organic certification and more.

Pre-registration is required.

Saturday Farmer Educational Sessions

	Black Farmer Prosperity	Advanced Growers	Forward Farming	Organic Livestock and Poultry
Session I 9:45 a.m.-11 a.m.	Funding Your Farm Oconee 2	Know Your Enemy: The Biology of Weeds. Oconee 1	Principles of Regenerative Agriculture Empire 2	Ensuring a Market and a Future For Heritage Breeds Empire 1
Session II 11:15 a.m. - 12:30 p.m.	Cooperative Principles and Black Farmer Strength Oconee 2	Advanced Hoop House Soil Management Oconee 1	Soil Health: the Alpha and Omega of Farming Empire 2	Rotational Grazing for Pest and Disease Management Empire 1
Meet ups 1:45-2:15 p.m.	Black Grower Oconee 2	Farm to Resturant / Accelerator Oconee 1		
Session III 2:30 p.m. - 3:45 p.m.	Black Farmer Prosperity in Action Oconee 2	Managing On-Farm Labor Oconee 1	Meet the Organic Peanut Cooperative Empire 2	Choosing A Processor Panel Empire 1
Session IV 4 p.m. - 5:15 p.m.	Collards Aren't the New Kale Oconee 2	Towards Deep Sustainability Oconee 1	Legal Hemp is Here Empire 2	Certified Organic Pastured Poultry Production Empire 1

Saturday Community Educational Sessions

	Farm to School	Georgia Food Oasis	Food is Medicine	Traditions
Session I 9:45 a.m.-11 a.m.	Harvest of the Month: The Science of Getting Kids to Eat their Veggies Ligotti +1 GAPDS	Food access in Georgia: what do we know and where do we go? Parthenon 1 +1.25 AICP CMs	Soil and Gut Microbiome and Implications for Health Parthenon 2 +1 GAPDS	Seed Saving 101 Cypress
Session II 11:15 a.m. - 12:30 p.m.	Fueling Georgia's Future with Farm to School Ligotti +1 GAPDS	Seguridad Alimentaria: Food Security in Spanish Speaking Communities Parthenon 1 +1.25 AICP CMs	Food System Literacy: Navigating Media Messages to Find "Good" Food Parthenon 2 +1 GAPDS	Growing Your Medicine Cypress
Meet ups 1:45-2:15 p.m.	Farm to School & ECE Ligotti			
Session III 2:30 p.m. - 3:45 p.m.	Month-by-Month School Garden Planning Ligotti +1 GAPDS	Community Food Solutions with Forsyth Farmers Market Parthenon 1 +1.25 AICP CMs	Dishing Up Preventive Healthcare Parthenon 2 +1 GAPDS	Composting Techniques -- Worms are the Way! Cypress
Session IV 4 p.m. - 5:15 p.m.	Composting: YOU can be as smart as an Elementary Student Ligotti +1 GAPDS	Creating a Community Food Forest at Brown's Mill Parthenon 1 +1.25 AICP CMs	Plant Strong Healthcare Initiatives Parthenon 2 +1 GAPDS	The Whole Okra: A Seed to Stem Celebration Cypress



Friday, Feb. 7 All-Day Intensives (9:30 a.m. - 5 p.m.)



seeded by Georgia Organics

Transforming the Health of our Communities through Food! Establishing fruit and vegetable prescription programs (9 a.m. - 12 p.m.)

+3 GAPDS

Jennifer Weissman, Open Hand; Lissette Badillo, Wholesome Wave Georgia; Laurel Sanville, UGA; Sarah Thurman, Athens Farmers Market; Taylor Newman, UGA; Jackie Dallas, UGA Extension; Miranda Cook, Emory University; Alisha Virani, Grady Hospital

Hear best practices and lessons learned in implementing produce prescription programs, led by national and state partners.

GFO Network Lunch Meet-Up and Panels: Food Systems Planning In Practice (1 p.m. - 5 p.m.)

Carolina Rodriguez, Real Estate Specialist, Columbus Land Bank Authority; Mario Cambardella, Director of Urban Agriculture, City of Atlanta; Jamie Rosenthal and Mayor Ted Terry, Clarkston Parks and Recreation Urban Ag Training Program

Hear how GA communities are beginning to develop specific approaches to local food systems planning—panel will include a mix of practitioners working to develop affordable access to land, a Parks and Recreation training program, public asset creation (food forest), and landscape assessments to transform built environments for healthier places to live and work.

GeorgiaCooks! - A Farm to Table Culinary Crash Course

Nancy Campbell, Culinary Nutrition and Radiant Health Founder; Cathy Conway, Avalon Catering; Lynne Sawicki, Harvest 4 Health; Mary Leight, GA Cooks Coordinator

Learn cooking fundamentals, knife skills, seasoning, and sautéing while cooking with farm-fresh seasonal produce. **Offsite.**

From Stagnation to Growth for your Farm Business

Debbie Dangerfield, Dangerfield Consulting; Susan Shaw, Hickory Hills Organic Farm

By the end of the workshop, you will have your business plan outline and even parts written for how you are going to move forward during the next year.

Continuing Education Credits

+6 GAPDS Sessions featuring this symbol have been approved by GeorgiaPDS for 6 clock hours of continuing education credit for early care providers.

+3 GAPDS Sessions featuring this symbol have been approved by GeorgiaPDS for 3 clock hours of continuing education credit for early care providers.

Friday, Feb. 7

In-Depth Workshops

Morning Workshops (9:30 a.m. - 12:30 p.m.)

Preventing Heirs Property and Preserving Your Farmland for the Next Generation

Delene Porter, Georgia Heirs Property Law Center;
Krisztian Varsa, the Athens Land Trust

Learn how to prevent heirs property and explore other tools that can prevent land seizure and ensure your family farm is preserved for future generations.

Soil Health Boosters, UGA Research Roundup: Locally Effective Microorganisms and The Challenges and Opportunities of Low-Till

Dorcas Franklin, UGA; David Weisberger, UGA; Tim Coolong, UGA

Enjoy a hands-on lesson combined with cutting-edge research about low-till cultivation to take back to your farm.

Choosing Markets and Managing Revenue Streams

Ellen Polishuk, Plant to Profit; Lauren Cox, Georgia Organics

Learn how to diversify your farm's income streams and create the workflow to match.

Warriors - Healers - Builders - Healing Oppressions Wounds

Wekesa Madzimoyo, Aya Educational Institute

Learn to use cultural strengths to improve communication and counter illness born of oppression.

+1 GAPDS Sessions featuring this symbol have been approved by GeorgiaPDS for 1 clock hours of continuing education credit for early care providers.

+1.25 AICP CMEs Sessions featuring this symbol have been approved for 1.25 hours Continuing Maintenance credits for AICP-certified Urban and Regional Planners via the Georgia Planning Association.



Afternoon Workshops (2 p.m. - 5 p.m.)

Black Farmer Prosperity: Black Farmer Organizations and Their Support for Black Farmers

Eric Simpson, West Georgia Farmers Cooperative; Tammy Harris, Southeastern African American Farmers Organic Network (SAAFON); Cashawn Myers, HABESHA; Invited representatives from the Federation of Southern Cooperatives, and Southwest Georgia Project for Community Education; Amber Bell, Southwest Georgia Project for Community Education; invited representatives from the Federation of Southern Cooperatives.

Born out of the struggle for racial justice, several organizations in Georgia have been devoted exclusively to supporting Black farmers and ranchers for decades. And, they still support Black farmers and ranchers when no one else will. Come learn what these groups have done, and are doing, to strengthen Black agriculturalists in Georgia.

Time- and Money-Saving Designs and Techniques

Katherine Belk, Wild Hope Farm; Shawn Jadrnicek, Wild Hope Farm, and author of "The Bio-integrated Farm"

We'll explore creative ideas and designs to improve efficiency on your small- to mid-scale farm.

Really Really Organic: the Next Generation of Labels

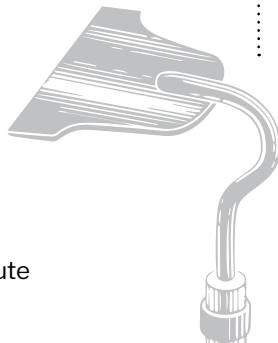
Dr. Andrew Smith, Rodale Institute; Johanna Mirenda, Organic Trade Association; Linley Dixon, Real Organic Project

Hear from the horse's mouth how, and why, sustainable labels serve the eco-conscious grower and consumer demand.

What do we mean when we say "local"?

Dr. Hilary King, Community Farmers Markets; Cicely Garrett; Dr. Andrea Rissing, The Ohio State University; Dr. Loulia Fenton, Emory University

Participants in this workshop will explore the breadth of values that we often lump under the term "local."



Saturday, Feb. 8 Farmer Educational Sessions

BLACK FARMER PROSPERITY

Funding your Farm: Understanding FSA Loans, Community Banking, and Non-Traditional Options

Rodney Brooks, USDA Farm Service Agency Beginning Farmer and Rancher Coordinator; **Christina Szczepanski**, The Reinvestment Fund

The USDA Farm Service Agency offers loan products geared for farmers and ranchers, attendees will hear how they can apply for FSA loans and the Reinvestment Fund.

Cooperative Principles and Black Farmer Strength

Eric Simpson, New Eden Farms, and West Georgia Farmers Cooperative

Born out of the Civil Rights movement, farmer cooperatives are a tremendous tool to unite communities, manage risk, and access new markets.

Black Farmer Prosperity in Action

Ricky Dollison, Warrior Creek Farm; **Ron Simmons**, Master Blend Family Farms

This panel of expert growers will share the challenges and key resources that enabled them to achieve success as Black farmers in the South.

Collards Aren't the New Kale

Matthew Raiford, chef farmer, Gilliard Farms; **Jovan Sage**, culinary historian

Learn from two of the South's strongest protectors of African foodways how to authentically market your traditional crops, and stand up to market and cultural pressures.

ADVANCED GROWERS

Know Your Enemy: The Biology of Weeds

Nic Basinger, Assistant Professor of Weed Science, Dept. of Crop and Soil Sciences

Level up by learning how the size of weed seeds and the presence of rhizomes can aid you in the never-ending battle against weed pressures.

Advanced Hoop House Soil Management

Celia Barss, Woodland Gardens; **Dr. Elizabeth Little**, UGA Associate Professor and Extension Plant Pathologist

This session will discuss some of the common soil-related problems growers are encountering in protected culture and how to manage to minimize losses.

Managing On-Farm Labor

Mark Cain, Dripping Springs Garden; **Ellen Polishuk**, Plant To Profit

This session covers different models for farm labor including interns and creative labor models, workman's comp, paid employees, benefits, and more.

Towards Deep Sustainability

Mark Cain, Dripping Springs Garden

Take a breather and learn from one of Arkansas' OG organic gardeners on what it takes to turn personal happiness into your top crop.

FORWARD FARMING

Principles of Regenerative Agriculture

Dr. Andrew Smith, Chief Scientist, Rodale Institute; **Alexis Harris**, Harris and Associates

Cover crops, crop rotation, compost, and rotational grazing – this session will cover the scientific evidence for the principles of regenerative organic agriculture.

Soil Health: the Alpha and Omega of Farming

Tony Gobert, Gwinnett Technical College; **Kirsten Simmons**, Ecosystem Farm

Learn ecological approaches to increasing organic matter in your soil, and reap the benefits of a thriving soil food web.

Meet the Organic Peanut Cooperative

Ronny Shingler, Georgia Organic Peanut Association; **Lawton Heard**, Heard Law Group

Learn how The Georgia Organic Peanut Association (GOPA) became the first farmer-owned cooperative incorporated to market Certified Organic peanuts and other products in Georgia.

Legal Hemp is Here

Wes Swancy, Riverview Farms; **Tim Coolong**, UGA Dept. of Horticulture Associate Professor; **Alexis Harris**, Harris and Associates

Look into varieties and growing conditions for hemp production as well as an overview of the process for legal hemp production and transportation in Georgia.

ORGANIC POULTRY & LIVESTOCK

Ensuring a Market and a Future For Heritage Breeds

Cathy Payne, formerly Broad River Pastures; **Cynthia Alby**, Shangri-Baa; **Daniella Adams**, Grove Creek Farm; **Beth Warner**, Sheepcote Farms

Hear from expert panelists about raising registered, purebred heritage hog breeds. Learn how chefs, ranchers, and consumers must join forces to protect these breeds.

Rotational Grazing for Pest and Disease Management

Philip Brown, NRCS; **Will Powers**, The Pastures of Rose Creek

Lead by a farmer and NRCS agent, this panel session will cover techniques and options for different types of rotational grazing.

Certified Organic Pastured Poultry Production

Shaun Terry, Grateful Pastures

Want to take your flock to organic certification? What about all that paperwork? What about processing, and the feed costs? Get these and many more questions answered by the first organic poultry pioneer in the state.

Choosing A Processor

Jon Jackson, Comfort Farms; **Will Powers**, The Pastures of Rose Creek; **Mike James**, Butcher

How do you find a processor that is right for you, your business and discerning customers? This expert panel will explore the do's and don'ts while selecting a processor.

Saturday, Feb. 8 Community Educational Sessions

FARM TO SCHOOL

+1 GAPDS

Harvest of the Month: The Science of Getting Kids to Eat their Veggies

Gina Cook, Quality Care for Children; **Shannon Holbrook**, Quality Care for Children; **Debbie Kibbe**, Georgia Health Policy Center

Participants will learn easy steps to integrate Farm to ECE activities as part of their daily routine through Harvest of the Month lessons.

Fueling Georgia's Future with Farm to School

Holly Thaw, Georgia Department of Education; **Kelley Toon**, Georgia Department of Education

The Georgia Department of Education will provide an overview of how food goes beyond being just a basic need as it also serves as a powerful educational tool.

Month-by-Month School Garden Planning

Brooke Lewis-Slamkova, Apalachee High School; **Missy Crane**, Barrow County Schools

This session will give new and seasoned gardeners a month by month look at what should be happening in your garden.

Composting: YOU can be as smart as an Elementary Student

Michelle Gambon, Community Sprouts

Learn how student-led composting programs are maintained, expanded, and sustained across one metro city school district.

GEORGIA FOOD OASIS

+1.25 AICP CMs

Food Access in Georgia: what do we know and where do we go?

Jerry Shannon, UGA

This session will summarize current research on food access and facilitate a discussion of how sustainable food systems might address this issue.

Seguridad Alimentaria – Food Security in Spanish Speaking Communities

Evan Daily, Open Hand; **Anna Baggett**, Atlanta Regional Commission

This session will highlight replicable asset based food security assessment tool, initial findings, and lessons learned in determining food security status of Metro Atlanta's Hispanic community.

Community Food Solutions with Forsyth Farmers Market

Jeb Bush, Forsyth Farmers Market

This session will explore the innovative community strategies and programming of the Forsyth Farmers Market in Savannah, GA

Creating a Community Food Forest at Brown's Mill

Lindsey Mann, Sustenance Design; **Celeste Lomax**, Trees Atlanta, Friends of Browns Mill Food Forest

Hear from project organizer and one local community member on their perspectives on the development of Food Forest at Brown's Mill highlighting various strengths and challenges of the project.

FOOD IS MEDICINE

+1 GAPDS

Soil and Gut Microbiome and Implications for Health

Hitesh Chokshi, M.D., Mayflor Farms; **Chris Edwards**, Mayflor Farms

An introduction to research and trends on soil and gut microbiomes and their associations with health and disease.

Dishing Up Preventive Healthcare

Kendall Singleton

Learn how nutrition professionals working in community health settings can tap into reimbursement dollars by becoming participating providers with insurance networks.

Plant Strong Healthcare Initiatives

Rebecca Portman, Forward Food; **Jason Patel**, Forward Food

Join Forward Food to explore how healthcare system provide healthy, sustainable menu choices to their staff, visitors and patients.

Food System Literacy: Navigating Media Messages to Find

Melinda Hemmelgarn, M.S., R.D., Food Sleuth

Learn how to pull back the curtain on media messages about food and agriculture to find "food truth."

TRADITIONS

Seed Saving 101

Chris Smith, The Utopian Seed Project

This introduction to seed saving offers the knowledge and skills to set you up for seed saving success in your gardens and on your farms.

Composting Techniques -- Worms are the Way!

Lisa Sehannie, Master Composter

Learn how you can use worms to compost food waste and produce casings, known as "black gold" for your garden or farm!

Growing Your Medicine

Noelle Fuller, UGA

Learn about the basics of growing medicinal herbs and the benefits and uses of 4 herbs that everyone should grow.

The Whole Okra: A Seed to Stem Celebration

Chris Smith, The Utopian Seed Project

Chris Smith has grown over 125 varieties of okra and explores the culinary potential of okra pods, leaves, flowers, and seeds - hear more about his findings.



Black Farmer Prosperity Track Focuses on Ideas of Abundance

BY CORINNE KOCHER, SHARED PLATES

Matthew Raiford encapsulates his wide-ranging background by calling himself a "chefarmer", a mashup of the two different hats he wears.

Raiford is a farmer at Gilliard Farms, a multi-generational family farm he runs with his sister Althea. Having participated in the Georgia Organics conference since 2010, Raiford has used his background as a chef to serve as the chef coordinator for Jekyll Island's Farmers Dinner, work with the farm-to-school team, and serve as a member of the Georgia Organics board.

Chefarmer Raiford helped shape the 2020 Georgia Organics conference Black Farmer Prosperity Track with a committed group of farmers and Georgia Organics staff along with funding for the track being provided by Southern SARE (Sustainable Agriculture Research & Education), which was championed by Brennan Washington, Southeastern Outreach Coordinator and 1890 Land Grant Liaison for Southern SARE.

"We were asking, 'how do we create a track that is about honoring - the ancestors, the people currently farming, and the folks who aren't even here yet?'" says Raiford.

Raiford will be speaking as part of the Black Farmer Prosperity track, in a session

titled "Collards Aren't the New Kale". Raiford and his partner, Jovan Sage, will discuss African foodways in Southern Cuisine, and how to "authentically market your traditional crops, and stand your ground in the face of market and cultural pressures to change who you are and where you are from."

Rodney Brooks, USDA Farm Service Agency Beginning Farmer and Rancher Coordinator, will also be speaking as part of the Black Farmer Prosperity track. With an extensive background as a Farm Loan Officer, he is based in SW Georgia but has been addressing beginner farmer and rancher issues around the entire state since 2016.

At the conference, Brooks will primarily focus on the FSA's Direct Loan program, which lends funds directly to farmers and ranchers, as well as the FSA's Guaranteed Loan program.

"At FSA, we consider ourselves to be the 'Lender of First Opportunity'," says Brooks. "If a farmer or rancher's financial position isn't good enough to secure credit from conventional sources, we're here to give them a start."

When speaking about the Black Farmer Prosperity track, Raiford emphasizes

the key word: prosperity. "I don't think that, on a bigger scale, we've ever had a conversation about the idea of prosperity at the conference," he says. "It's time."

Conference-goers are going to walk away from this track with a new thought process on what prosperity really means, says Raiford. "It's about abundance - that we should be making money, not just working within the margins," he adds.

Brooks sees funding as fundamentally tied to the idea of "prosperity", because it allows a farmer or rancher to enter the business world and turn a profit. "Profitability leads to increased equity and wealth building, and, in turn, prosperity," he says.

"Prosperity is important build a family legacy or even maintain a family legacy. Family farmers make up the majority of farmers in this country," adds Brooks, "and we want to make sure they're still around for generations to come".

Raiford, too, looks at prosperity in the long term, rather than how much money is in your wallet. "Prosperity is building up the fertility in healthy soil, creating nutrient dense food, and feeding our families with a kitchen garden - and then have such an abundance that we can sell," he says. "At that point, you're really prosperous".

"It's what Georgia Organics has become - a collective of farmers, of all kinds of backgrounds, coming together and trying to figure out how to make this thing work". To Raiford, "this is how I see prosperity happen".

Corinne Kocher and Bailey Garrot are the writer-photographer team behind Shared Plates, a blog exploring food in the world and how it gets to the table. Read all of their work at www.shared-plates.com and follow them on Instagram @sharedplatesatl.



2020 Barbara Petit Pollinator Award Collective Harvest's Jacqui Coburn and Alex Rilko

Second career farmers, Jacqui and Alex Rilko started small with ¼ acre in Covington, Georgia. But even in their early days driving into the Athens Farmers Market, they were looking ahead to what should be next. They knew their future—and the expansion of access to fresh food for their community—couldn't rely on their farm alone.

In 2015, Collective Harvest was born when the farmers behind Full Moon Farm and Diamond Hill Farm partnered with Alex and Jacqui and Front Field Farm after they put out the call for a new system that would give farmers more time on the farm and alleviate unnecessary competition.

Their ultimate impact from these efforts are why Jacqui and Alex have been selected as the 2020 Barbara Petit Pollinator Award winner, which honors individuals or organizations for outstanding community leadership in Georgia's good food movement. The award acknowledges exceptional success in advancing Georgia Organics' mission by spreading—pollinating—the movement throughout community life, such as the food industry, faith communities, public agencies, schools, and institutions.



Barbara Petit

Past Winners

- 2009 · Barbara Petit
- 2010 · Julie Shaffer
- 2011 · Teri Hamlin
- 2012 · Christine Anthony & Owen Masterson
- 2013 · Helen Dubose
- 2014 · Teri Schell
- 2015 · Eric Wagoner
- 2016 · Erin Croom
- 2017 · Tony & Linda Scharko
- 2018 · Kim Hines
- 2019 · Shirley & Charles Sherrod



2020 Land Steward Award Wes and Charlotte Swancy of Riverview Farms

Wes & Charlotte Swancy returned his family land in Ranger nearly 20 years ago and began Riverview Farms as a modest vegetable operation.

Soon they added pigs, chickens, cows, and other livestock to the mix to help nurture the soil. Riverview is a “full-circle” farm. It produces all the feed that sustains the livestock, and in turn, the livestock supports the land.

“We’ve always focused on the soil,” Charlotte said. “It may sound simple, but it isn’t. You have to have good farmland to feed your plants, that then feed your animals, whose manure feeds the soil-- everything has to work in a cycle.”

Wes and Charlotte have been selected as the 2020 Land Steward Award winners for their tireless, 20-year commitment to caring for their soil.

Past Winners

- | | |
|------------------------------------|-------------------------------------|
| 1997 · Cynthia Hizer | 2010 · Andy & Hilda Byrd |
| 1998 · Norman & Bonnie Nichols | 2011 · Relinda Walker |
| 2001 · Ryan Cohen | 2012 · Carroll Johnson & Dan Evarts |
| 2002 · Sharad Phatak | 2013 · Lynn Pugh |
| 2003 · Skip & Cookie Glover | 2014 · Celia Barss |
| 2004 · Andrew Stocklinski | 2015 · Julia Gaskin |
| 2005 · James Dean | 2016 · Will Harris |
| 2006 · Shirley Daughtry | 2017 · K. Rashid Nuri |
| 2007 · Jerry Larson | 2018 · Loretta and Sam Adderson |
| 2008 · Nicolas Donck & Helen Dumba | 2019 · Al Clark |
| 2009 · Daniel Parson | |

2020 Sponsors



Catalyst \$20,000 +

Atlanta Falcons Youth Foundation
Eversheds Sutherland Women
Stepping Up Initiative

The Lunchbox Group:
Melissa Bunnan Jernigan
Lyn Asbill
Lucinda Bunnan
Sherry Cohen
Deborah Hunter
Judy Lampert
Barb Williams
Woodie Wisebram



Artisan \$10,000

Currey & Company
Jamestown Properties
Kaiser Permanente
Southern SARE



Steward \$7,500

Les Dames d'Escoffier - Atlanta Chapter
Whole Foods Market



Producer \$5,000

AgNet Media
Cafe Campesino
W.C. Bradley Company
Wells Fargo
White Oak Pastures



Cultivator \$2,500

Cox Enterprises
Georgia Department of Public Health



2020 Expo Reception Sponsor - \$1,500

Farm Credit Associations of Georgia

Expo Vendors

AG Nutrients
Atlas Manufacturing
Athens Land Trust
Austin Taylor Insurance
Banner Greenhouses
The Common Market Southeast
Barn2Door
Cafe Campesino
Cultured South
Fermentation Company
Concrete Jungle
Dailey's Farm & Walk-
Behind Tractors
Daily Groceries Co-Op
EAT Local CSRA
Figment Kombucha
Georgia Crop Improvement
Association
Georgia Grown/Georgia
Department of Agriculture
Georgia Organic Solutions
Georgia Southern University
Green Apple Worm Castings
Green Fields Forever
Growth Products
High Mowing Organic Seeds
Johnny's Selected Seeds
Juice Plus and Tower Garden
Mushroom Mountain
National Resource
Conservation Service
National Young
Farmers Coalition
Neighbors Feed &
Seed Supply Co.
Organic Growers School
Polar Temp
Pure Bliss Organics
Real Organic Project
SeaAgri
Seven Springs Farm
Small Bites Adventure Club
Soil³
Southern Exposure
Seed Exchange and The
Utopian Seed Project
Sustainable Agriculture at UGA
The Loco Coco
UGA Extension
USDA
Valent USA
White Oak Pastures
Whole Foods Market
Wholesome Wave



Grower \$1,000

Atlas Manufacturing
Banner Greenhouses
Barn2Door
Dailey's Farm & Walk-
Behind Tractors
Down to Earth Foundation
Georgia Crop Improvement
Association
Green Fields Forever
Grimmway Farms
High Mowing Organic Seeds
Juice Plus and Tower Garden
Polar Temp
Pure Bliss Organics
Sevananda
Soil³
Southern Exposure
Seed Exchange and The
Utopian Seed Project
Small Bites Adventure Club
Wholesome Wave

2019 Conference Highlights

In February 2019, hosted the 22nd Annual Georgia Conference & Expo in Tifton with 552 attendees including 260 farmers or aspiring farmers, who attended a total of 54 workshops and tours and heard keynote speaker Will Harris.

The conference received a 4.5 (out of 5) overall evaluation.

CONFERENCE KEY STAFF

Ashley Dowling
Events Manager
ashley@georgiaorganics.org

Fundraising & Communications Highlights

Hosted a sold out 11th Annual Attack of Killer Tomato Festival with the Ford Fry Restaurant Group and generous chefs and restaurants to raise \$102,000 to support Georgia Organics.

Piloted the Cast Iron & Collards Society membership level to connect food lovers to the people who grow and prepare their food through unique events that support the mission of Georgia Organics. Hosted seven CI&CS events and engaged more than 400 food enthusiasts new to Georgia Organics.

Launched the Georgia Foodcast, a statewide podcast to highlight local and organic food and farm stories, successes and people.



Cast Iron & Collards Society is now statewide

Following our successful pilot year, we're expanding the Cast Iron & Collards Society to include all sustaining members who are contributing at least \$5 each month to support Georgia Organics through a recurring monthly donation that directly funds our farmer services work.

At the \$5 level, members receive all the benefits of an annual Georgia Organics member, including our Conference member pricing, PLUS access to additional communications twice a month and invitations to Cast Iron & Collards Society events.

At the \$10 level, members receive all the benefits of the \$5 level PLUS discount codes to use at online stores of our partners in the good food movement across the state like **Café Campesino** in Americus and **Xocolatl** in Atlanta as well as discounted admission to the annual **Attack of the Killer Tomato Festival** each July.

At the \$20 VIP level, members receive all the benefits of the \$10 level PLUS discounted tickets to all Georgia Organics ticketed events and dinners as well as exclusive 48-hour pre-sale access to purchase these tickets before they open to the general public. In 2019, these events included private dinners and conversations with amazing chefs like **Kelsey Bernard Clark, B.J. Dennis, Ford Fry, Kevin Gillespie, Carla Hall, Ron Hsu, Whitney Otawka, Todd Richards, Maricela Vega, Joey Ward, Jenn Yee**, and more.



FUNDRAISING & COMMUNICATIONS KEY STAFF

Jeff Romig

Director of Fundraising & Communications
jeff@georgiaorganics.org

Mary Elizabeth Kidd

Communications Manager
maryelizabeth@georgiaorganics.org

Caroline Croland

Fundraising Coordinator
carolinec@georgiaorganics.org



Farmer Services Highlights

Launched Georgia's first Organic Peanut Cooperative with eight farms and partnered with Georgia Grinders to produce the first commercial peanut butter made with organic peanuts from Georgia.

Provided free platinum-level health insurance to 31 farmers through a partnership with Kaiser Permanente's Bridge Program and welcomed two new farmer babies as a result.

Designed the Farmer Fund Accelerator to combine tailored on-farm investments with customized coaching for Georgia Organics farmer members.



Celebrating jars of Georgia Grinders peanut butter made with Georgia-grown Certified Organic peanuts at Rowe Organic.



Georgia Organics Farmer Services team members Michael Wall and Porter Mitchell at the Sunbelt Ag Expo in Moultrie, Georgia to help attendees learn about organic certification, USDA grant programs, and more.



2019 FARMER SERVICES BY THE NUMBERS

\$60,000 Distributed from The Farmer Fund's disaster relief fund to help five farms fix Hurricane Michael damage.

80 Farmers trained on organic lettuce production and season extension.

48 Farmers trained on food safety and wholesale readiness in a partnership with the Farm to School team.

FARMER SERVICES KEY STAFF

Michael Wall
Director of Farmer Services
michael@georgiaorganics.org

Porter Mitchell
Farmer Services Coordinator
porter@georgiaorganics.org

Kayla Williams
Farmer Services Coordinator
kayla@georgiaorganics.org

Farm to Restaurant Highlights

Launched a new Farm to Restaurant program to recruit and recognize 100 restaurants committed to purchasing seasonally from local and organic farmers and encourage consumer support of these farms and restaurants.

Launched Farmer Champion Campaign with to push promote restaurants and chefs authentically purchasing from local and organic farmers.

Held Farmer-Chef speed-dating style networking event to connect Georgia farmers with top chef talent to discuss logistics and sourcing of organic ingredients.



Farmer Chef Speed Dating Style Mixer.



Gunshow Chef de Cuisine Chris McCord puts his Farmer Champion decal in place.



2019 FARM TO RESTAURANT BY THE NUMBERS

13 Organic farmers saw an increase in sales from relationships built during the pilot year of the Farm to Restaurant program.

13 First round of restaurants committed to participation in the Farmer Champion Campaign.

FARM TO RESTAURANT KEY STAFF

Lauren Cox
Organic Procurement Coordinator,
Farm to Restaurant Campaign
laurencox@georgiaorganics.org

Farm to School Highlights

Honored 90 school districts for farm-to-school achievements at the 6th Annual Golden Radish Awards at Mercedes Benz Stadium.

Reached more than 1 million students and 27,000 preschoolers through the participation of 912 schools in our 'Oh My Squash' October farm-to-school month campaign.

Hosted the bi-annual Farm to School Summit for 234 early care providers, educators, school nutrition staff, administrators, technical support providers, government agency representatives, and good food advocates.



The 6th Annual Golden Radish Awards at Mercedes Benz Stadium.



Golden Radish Dignitaries award Warren County Public Schools with Georgia Organics' inaugural "Organic Radish" Award.



2019 FARM TO SCHOOL BY THE NUMBERS

1,758,469 Number of Georgia students with farm to school activities occurring in their district, during the pilot year of the Farm to Restaurant program.

1,937 Number of farmer visits and farm field trips.

89,913 Number of standards based farm to school lessons, a 99.6% increase from 2014-2019.

FARM TO SCHOOL KEY STAFF

Kimberly Della Donna
Director of Farm to School
kimberly@georgiaorganics.org

Kimberly Koogler
Farm to School Coordinator
kimberlykoogler@georgiaorganics.org

Nichole Fields
Farm to School Assistant
nichole@georgiaorganics.org

Georgia Food Oasis Highlights

Launched the Georgia Food Oasis Network and welcomed Rome, Savannah, Walton County, and Waycross.

Facilitated the transfer and ownership of Georgia Food Oasis in Columbus to the Columbus Botanical Garden, ensuring a sustainable path for local community food organizing, planning and impact.

Expanded peer-to-peer network learning via system of monthly virtual meetings and quarterly in-person meetings for Georgia Food Oasis member communities.



Students and community volunteers came together to paint the new mural in the Bibb City Community Orchard.



2019 GEORGIA FOOD OASIS BY THE NUMBERS

\$18,000 Awarded in Georgia Food Oasis mini-grants for community food projects, capacity building, and community engagement events in participating communities.

8,000 Individuals reached directly through 115 education and outreach events.

6 Number of Georgia Food Oasis member communities, expanding our community food system outreach from two member communities in 2018.



Waycross-Ware County becomes a Georgia Food Oasis Network member community with lead organization Waygreen Homestead Guild.

GEORGIA FOOD OASIS KEY STAFF

Suzanne Girdner
Community Outreach Manager
suzanne@georgiaorganics.org

Elizabeth Wright
Community Food Fellow
elizabeth@georgiaorganics.org



Conference Schedule

Friday, Feb. 7

8 a.m. – 6 p.m.
Registration open

8 a.m. – Noon
Expo load in

9:30 a.m. – 12:30 p.m.
Drive-it-yourself Farm Tours and In-depth Workshops I

9:30 a.m. – 5 p.m.
All day Intensive Workshops

12:30 p.m. – 2 p.m.
Grab and go (or stay) lunch

12:30 p.m. – 6:30 p.m.
Expo open

2 p.m. – 5 p.m.
Drive-it-yourself Farm Tours and In-depth Workshops II

5 p.m. – 6:30 p.m.
Expo Reception with Concrete Jungle and Moveable Feast & Book Signings

7 p.m.
Farmer Mixer - All are welcome!
Offsite at Creature Comforts Downtown Taproom and Brewery

Saturday, Feb. 8

7:30 a.m. – 4 p.m.
Registration open

7:30 a.m. – 3 p.m.
Expo open

7:30 a.m. – 9:30 a.m.
Breakfast & Welcome Address

9:45 a.m. – 5 p.m.
Fencepost Consulting Sessions

9:45 a.m. – 11 a.m.
Educational Session I

11:15 a.m. – 12:30 p.m.
Educational Session II

12:30 p.m. – 1:45 p.m.
Lunch presented by the Edible Schoolyard Project

1:45 p.m. – 2:15 p.m.
Networking, Small Group Meet-ups, & Book Signing

2:30 p.m. – 3:45 p.m.
Educational Session III

3 p.m.
Expo Closes & Load Out

4 p.m. – 5:15 p.m.
Educational Session IV

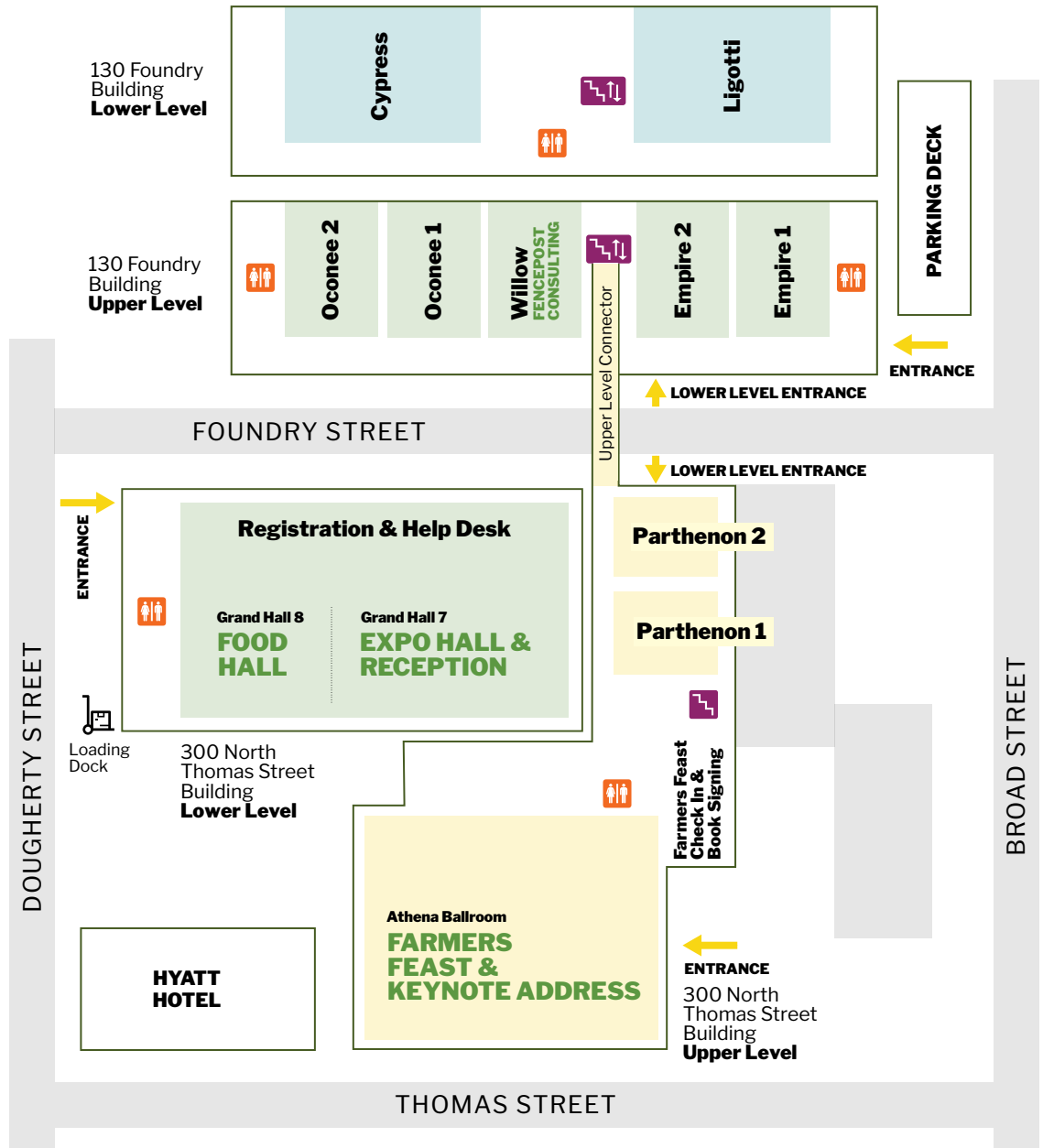
5:15 p.m. – 6 p.m.
Networking and Book Signing with Rashid Nuri

6 p.m. – 10 p.m.
Farmers Feast and Keynote Address

Site Map

Building & Floor Color Keys:

	300 North Thomas Street Building Upper Level		300 North Thomas Street Building Lower Level		130 Foundry Building Upper Level		130 Foundry Building Lower Level
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Share your favorite Conference memory with us!

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Conference App Instructions Inside