NEW: Beneficial Animals & Insects Workshop Track!
Saturday, June 16
- Beginning Beekeeping at 3:30 p.m. (G2)
- The Why Behind Pastured Cattle and Poultry at 4:30 p.m. (G21)

Sunday, June 17
- Basement Vermicomposting in Wisconsin at 9:30 a.m. (G1)
- Build a Basement Vermicomposting Bin (Demo) at 10:30 a.m. (A4)
- Grain-Free Egg Production with Soldier Flies at 10:30 a.m. (G15)
- Repurposing Abandoned Manure Pits to Produce Fish at 12:00 p.m. (G18)

NEW: Food & Self-Reliance Workshop Track!
Sunday, June 17
- Vegetable Seed Saving—Part II at 9:30 a.m. (G24)
- Building an Earthship-Inspired Greenhouse at 10:30 a.m. (G7)
- Choosing a Greenhouse to Fit Your Goals and Lifestyle at 12:00 p.m. (G8)
- Biochar—Making and Using at 2:00 p.m. (G4)
- Farming and Gardening for Sustained Crop Growth at 3:00 p.m. (G11)

G1. Basement Vermicomposting in Wisconsin: Michael will review cost, myths, facts, and some dos and don’ts of vermicomposting. He will discuss the ease of vermicomposting and advantages to reducing food waste and providing compost for your own indoor and outdoor foods and flowers. See various commercial and homemade equipment. Don’t miss the following Build a Basement Vermicomposting Bin (Demo). Michael Sargent, Former Sustainability Committee Chairman at Milwaukee Area Technical College, Vermicomposter. Sunday 9:30 a.m. in the Pink Flag Tent

G2. Beginning Beekeeping: Learn the basics to begin your journey into beekeeping. James will cover what all it takes to become a beekeeper and topics including equipment needed and bee genetics. James Wilson, Branch Manager, Brushy Mountain Bee Farm. Saturday 3:30 p.m. in the Pink Flag Tent

G3. Beyond the Veggie Garden—Staple Crops: Explore growing, harvesting, processing, and cooking Midwestern staple crops such as legumes, nuts, seeds, and grains for the adventurous gardener or cook. Larisa Walk, Co-Author, Feeding Ourselves - The Four Season Pantry from Plant to Plate. Saturday 2:30 p.m. in the Pink Flag Tent

G4. Biochar—Making and Using: We will cover the history, making, preparation, and various uses of biochar. We will highlight the carbon sequestration possible, conditioning char and preparing it for use. Tony C. Saladino, Charmaster / Guide, ECO-Tours of Wisconsin, Inc. Sunday 2:00 p.m. in the Black Flag Tent

G5. Biochar—Making and Using (2 hour, Demo): Join Tony to see the process of making biochar. Tony will explain the process of heating five or ten gallons of sawdust to between four and five hundred degrees F (which takes about two to three hours to roast and will be done prior to the demo). Tony will walk you through how to heat a retort to allow the gasses produced, mostly hydrogen (H) and oxygen (O), to burn off and keep oxygen from the sawdust. The wood will reduce to char which is the basis of biochar, a soil amendment that doubles crop production. Learn more about biochar at the Biochar—Making and Using workshop. Tony C. Saladino, Charmaster / Guide, ECO-Tours of Wisconsin, Inc. Friday 4:30 p.m. near the Green Building Demo Tent

G6. Biochar—Making and Using (Demo): Join Tony to see the process of making biochar. Tony will explain the process of heating five or ten gallons of sawdust to between four and five hundred degrees F (which takes about two to three hours to roast and will be done prior to the demo). Tony will walk you through how to heat a retort to allow the gasses produced, mostly hydrogen (H) and oxygen (O), to burn off and keep oxygen from the sawdust. The wood will reduce to char which is the basis of biochar, a soil amendment that doubles crop production. Learn more about biochar at the Biochar—Making and Using workshop. Tony C. Saladino, Charmaster / Guide, ECO-Tours of Wisconsin, Inc. Sunday 9:30 a.m. near the Green Building Demo Tent

G7. Building an Earthship-Inspired Greenhouse: In this workshop we will discuss the basic concepts behind our passive solar-geothermal greenhouse, how we built it, the results we’ve seen so far, and our plans for future improvement. Steve and Ali Swan, Permaculture Design Certificate. Sunday 10:30 a.m. in the Black Flag Tent

G8. Choosing a Greenhouse to Fit Your Goals and Lifestyle: Carol will discuss the diverse criteria a gardener must consider before choosing which greenhouse option fits their lifestyle and goals. Criteria we will review includes quantity of gardening, your goals, location considerations, building and sourcing options, your growing zone, plants you want to grow, and heating. Carol Neeper, Co-Owner, MI Greenhouse. Sunday 12:00 p.m. in the Black Flag Tent

G9. Energy Wise Food Preservation—Drying and Canning: Preserve food by utilizing updated, time-proven methods that save energy. Learn about building and using the Walk Solar Food Dryer, as well as using steam for canning and juicing. Larisa Walk, Co-Author, Feeding Ourselves - The Four Season Pantry from Plant to Plate. Saturday 11:00 a.m. in the Pink Flag Tent

G10. Energy Wise Food Storage—Root Cellaring: Two seasoned organic gardeners will share their tips for “root cellaring” live foods and other winter storage tricks and methods. Larisa Walk, Co-Author, Feeding Ourselves - The Four Season Pantry from Plant to Plate, and Jan Erdman, Gardener. Saturday 10:00 a.m. in the Pink Flag Tent

G11. Farming and Gardening for Sustained Crop Growth: Figuring out how to grow successful crops year after year can be difficult. This presentation discusses how the soil works with the plants so the best crop management decisions can be made. Douglas Pitlingsrud, CEO/PhD, BioLive Soils, LLC. Sunday 3:00 p.m. in the Black Flag Tent

G12. Farmstead Chef—Organic Eating on a Dime: Join Lisa Kivirist as she shares practical tips and strategies for enjoying more sustainable, healthy, nutritious foods while saving money and stewarding the environment. Lisa Kivirist, Co-Author of Soil Sisters, Homemade for Sale, Farmstead Chef, ECOpreneuring, and Rural Renaissance. Saturday 10:00 a.m. in the Black Flag Tent

G13. Frozen Assets—WI Summer in Your Freezer: Learn how Central Rivers Farmshed started an innovative frozen vegetable CSA program working with their shared commercial kitchen, sustainable local farms, and participating community members! Layne Cozzolino, Executive Director, Central Rivers Farmshed. Friday 9:30 a.m. in the Grey Flag Tent

Featured Presenters:
John Ivanko
Co-Author of ECOpreneuring, Homemade for Sale, Farmstead Chef, and Rural Renaissance
Presenting: Sustainable Living Simplified (G20)

Lisa Kivirist
Co-Author of Soil Sisters, Homemade for Sale, Farmstead Chef, ECOpreneuring, and Rural Renaissance.
Presenting: Farmstead Chef—Organic Eating on a Dime (G12)

William West
President, Blue Iris Environmental
Presenting: Repurposing Abandoned Manure Pits to Produce Fish (G18)
G14. GIS-Based Permaculture Map at an ECO Resort: Camp Cabarita is a top rated Caribbean Eco Resort and Lodge. Eleven years ago it was 4 acres of invasive species in the rural, mountainous Jamaican countryside. Learn about progress made, and how Ryan and Annie developed and mapped a permaculture plan using Geographic Information Systems (GIS). Ryan Persitza, ECO Tourism Resort Owner, Camp Cabarita Wellbeing Resort, and Annie Minga, Environmental Engineer, EPEC. Friday 12:00 p.m. in the White Flag Tent.

G15. Grain-Free Egg Production with Soldier Flies: This workshop will discuss the ins and outs of a pastured mobile black soldier fly production for a grain-free egg operation. Chaz Self, Grassway Organics. Sunday 10:30 a.m. in the Pink Flag Tent.

G16. Maple Syrup 101: This beginners maple syrup workshop will start with tree identification and will travel through the step-by-step process of producing your own maple syrup—mother nature’s natural, healthy sweetener. Jim Adamski, Sales Consultant, Sugarmaker for 30+ Years, CDL Wisconsin / Roth Sugarbush. Friday 4:30 p.m. in the Grey Flag Tent.

G17. Native Trees—Increasing Biodiversity: A discussion on native tree species that are underplanted and underrated. Come learn about the wide variety of trees you can add to your property to increase biodiversity and improve wildlife habitat. Benjamin Kollock, Urban Forester, Degree in Urban Forestry and Forest Recreation from UW-Stevens Point. Friday 2:30 p.m. in the Red Flag Tent.

G18. Repurposing Abandoned Manure Pits to Produce Fish: This workshop will discuss converting unused manure pits into fish production facilities, and the first year of research based on a Sustainable Agriculture Research and Education Program (SARE) grant. William West, President, Blue Iris Environmental. Sunday 12:00 p.m. in the Pink Flag Tent.

G19. Soil-Based Aquaponics Sustainable Urban Farm: The Farmory’s goal is to build a more sustainable and self-reliant community through growing good food, cultivating growers, and developing jobs skills and entrepreneurial opportunities. Brenda Staudenmaier, Program Director and Volunteer, The Farmory. Sunday 2:00 p.m. in the Pink Flag Tent.

G20. Sustainable Living Simplified: Grow your own food and prepare it in your farmstead kitchen! Craft your version of the good life based on self-reliance and interconnected systems addressing food, energy, nature, and finances. John Ivanko, Co-Author of ECOpreneuring, Homemade for Sale, Farmstead Chef, and Rural Renaissance, and Lisa Kivirist, Co-Author of above books and Soil Sisters. Saturday 5:30 p.m. in the Pink Flag Tent.

G21. The Why Behind Pastured Cattle and Poultry: Healthy soil grows a nutrient-rich pasture for feeding healthy livestock that completes a sustainable cycle returning essential nutrients to the soil and providing our families with optimal nutrition. Robert Braun, Organic Farmer, Pigeon River Farm. Saturday 4:30 p.m. in the Pink Flag Tent.

G22. Tools and Techniques for Light-Footprint Gardens: Hand tools, season extension tricks, and cultural practices to make the ‘mostly-by-hand’ garden possible. Learn which tools and techniques we’ve found to be essential from soil prep to harvest. Kathleen Plunkett-Black, Homestead Subsistence Gardener and Seed Saver, Plum Creek Seeds, and Larisa Walk, Co-Author of Feeding Ourselves—The Four Season Pantry from Plant to Plate. Saturday 12:00 p.m. in the Pink Flag Tent.

G23. Vegetable Seed Saving—Part I: Come to this workshop to learn how and why to save the seeds from your own garden vegetables. The focus will be on the easiest, self-pollinating crops for beginners. Kathleen Plunkett-Black, Homestead Subsistence Gardener and Seed Saver, Plum Creek Seeds. Friday 5:30 p.m. in the Grey Flag Tent.

G24. Vegetable Seed Saving—Part II: We will take a closer look at cross-pollinating crops, biennials, and other seed-saving challenges. Kathleen Plunkett-Black, Homestead Subsistence Gardener and Seed Saver, Plum Creek Seeds. Saturday 12:00 p.m. in the Black Flag Tent.

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United to Grow Family Agriculture

WFU member Mike Racette, Spring Hill Community Farm

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