

Seeding the Future:

Cultivating the College Farm: From the Field to the Classroom



Dickinson College, Carlisle PA

October 14–15, 2011

<http://blogs.dickinson.edu/seedingthefuture/>



CONFERENCE TRACKS:

Educational tracks will allow participants to gain knowledge about sustainable farming at liberal arts colleges.

Customize your own experience from the following tracks:

- 1: Nuts and Bolts:** Logistics of College Farm and Garden Operations (Practical Skills)
- 2: Teaching and Learning on the Farm and in the Garden** (Education)
- 3: Sustainable Growth:** Starting and Sustaining Programs on Campus (Growth/Start-up)
- 4: Breaking Bread, Building Markets:** Connecting Community Partnerships (Community)



Dickinson

Conference Sponsored by:
Dickinson College Organic Farm
Dickinson College Center for Sustainability Education

Conference Program Highlights:



KEYNOTE SPEAKER: Tony Geraci

Saturday, October 15, 2011 3:30–4:45 p.m.
Planting the Seeds of Change: Tony's keynote address will inspire conference attendees to plant the seeds of change in their own local communities by incorporating the assets that their communities already have.



WELCOME SPEAKER: Julia Barton '05

Friday, October 14, 2011 7:00–7:30 p.m.
Putting Students to Work: How a College Farm Raises Citizen Scholars; Julia Barton, Graduate Fellow, School of Environment and Natural Resources, Ohio State University



FARM TOURS

Friday, October 14, 2011 1:30–4:30 p.m.
Tours and hands-on workshop at the Dickinson College Organic Farm that include sessions on composting, weeding tools, solar power, livestock management & tillage 101. See page five.

Keynote Speaker: Tony Geraci

BIOGRAPHY

Anthony Geraci is a chef and Food Service Consultant and is the former Director of Food and Nutrition for Baltimore City Public Schools. Prior to his move to Baltimore he was the developer and Executive Director of First Course; a culinary training and job placement program for people who are developmentally disabled or recovering from substance abuse or mental illness. He has been an enthusiastic supporter, practitioner and architect of the National Farm-to-School movement.

Tony is a native of New Orleans and a third generation restaurateur who did a traditional apprenticeship with four-star hotels and restaurants throughout the U.S. More recently, he has worked with food service directors throughout the country; streamlining their operations for purchasing, introducing local products to their menus, and incorporating vocational training. He was also featured in the film “Angry Moms,” a documentary about the national school lunch program. He is the feature of a current film, “Cafeteria Man,” the story of the transformation of Baltimore City Public School’s lunch and breakfast program. His New Hampshire program was cited as a “Best Practices” example of one of the most innovative approaches to school nutrition in the nation. Tony’s work has been featured in Gourmet Magazine, The Atlantic, Urbanite, The Diane Rehm Show, the Food Network, The Washington Post and a host of other radio, print and television appearances.

Tony arrived in Baltimore, in July 2008. In a remarkably short amount of time, Tony increased the breakfast participation in the public schools from 8,500 breakfasts served per day to more than 35,000. He is also the founder of “Great Kids Farm” – a city-owned, but abandoned, 33 acre farm which is now being used for vocational training and organic food production for Baltimore City’s schools and local restaurants. Tony’s focus in Baltimore was on nutrition and vocational training in the hospitality industry.

Baltimore City Schools now source their fresh fruits and vegetables from Maryland farms – resulting in significant savings for the school system and increased revenue for the local farmers. Tony and his team also introduced an innovative 6 week menu cycle for the 2009-10 school year which includes “Meatless Mondays” which focuses on plant based school meals and provides an opportunity to have a conversation around cultural diversity.

As a result of his innovations in Baltimore, Tony was voted by his peers as Foodservice Director Magazine’s “Foodservice Director of the Year” for 2009 after being featured in July 2009 as Foodservice Director of the Month. He has also been recognized as a community leader; Maryland’s Governor, Martin O’Malley awarded Tony the first “Smart, Green and Growing – Buy Local Agriculture” award for successfully incorporating fresh local foods into Baltimore’s cafeterias.

Tony is now using his abundant energy, enthusiasm and expertise to assist school districts, food service providers, and corporations in their quest to provide better quality food to children in a fiscally responsible and accessible manner.



Seeding the Future Schedule:

Friday, October 14, 2011

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| 9:30 a.m. | Conference Check-In Open All Day | Lobby, Holland Union Building |
| 11:30–12:30 p.m. | Local & Sustainable Lunch | Social Hall, Holland Union Building |
| 12:00–12:30 p.m. | Welcome & Opening Address | Social Hall, Holland Union Building |
| 1:00 PM | Travel to Farm (Transportation provided) | Meet at ATS Parking Lot |
| 1:30–2:30 p.m. | Farm Tours and Workshops: General Farm Tour, Season Extension Tour, Tillage Basics | Dickinson College Organic Farm |
| 2:30–3:30 p.m. | Farm Tours and Workshops: Livestock Tour, Compost and Vermicompost, Solar Power on the Farm | Dickinson College Organic Farm |
| 3:30–4:30 p.m. | Farm Tours and Workshops: Biodiversity Tour, Garden Scale Composting, Weed Management Tools & Techniques | Dickinson College Organic Farm |
| 4:30–5:00 p.m. | Return to Campus (Transportation provided) | Leave from Farm Parking Lot |
| 5:00–6:00 p.m. | Poster Session and Seed Exchange: Students, faculty, college farm workers and others who are engaged in connecting college farms and gardens to undergraduate learning will share research and experiences via posters and networking. Bring seeds to trade too! | Lobby, Holland Union Building |
| 6:00–7:00 p.m. | Local & Sustainable Dinner | Social Hall, Holland Union Building |
| 7:00 p.m. | Keynote Welcome Address: Putting Students to Work: How a College Farm Raises Citizen Scholars; Julia Barton '05, Graduate Fellow, School of Environment and Natural Resources, Ohio State University | Social Hall, Holland Union Building |
| 7:30–8:00 p.m. | Dickinson College Sustainability Walking Tour (optional); Neil Leary, Director, Center for Sustainability Education, Dickinson College and Lindsey Lyons, Assistant Director, Center for Sustainability Education, Dickinson College | Depart from: Lobby, Holland Union Building |
| 8:00–10:00 p.m. | Hoe Down: Farm Style Hoe-Down! Bring your boots and flannel for a romping good time with live bluegrass music, hot apple cider, local micro-brews and dancing! | Social Hall, Holland Union Building |

**Schedule Details Subject to Change*



SEEDING THE FUTURE: CULTIVATING THE COLLEGE FARM

Seeding the Future Schedule:

Friday, October 14, 2011: FARM TOURS & WORKSHOPS

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| General Farm Tour 1:30 p.m. and 3:30 p.m. | Meet in lower parking lot This tour will feature a general overview of our 50 acres of cash crops, cover crops, and pasture fields, as well as a look at the historic barn, packing house, intern yurt community and more. |
| Season Extension Tour 1:30 p.m. | Meet at smallest greenhouse Green houses, high tunnels, and low tunnels allow produce farms to raise their own seedlings, deliver crops in the colder months, and provide spaces for student crews to work through the winter. This tour will take a detailed look at the construction and operation of season extension structures at the Dickinson College Farm, including a solar heated greenhouse, three high tunnels, and inexpensive systems for protecting crops in the field. |
| Tillage Basics: From Hand Tools to Tractors 1:30 p.m. | Meet in garden below largest greenhouse (above road) While there are many ways to prepare a plot of land for planting, this workshop will mostly focus on garden scale human powered tillage options. Participants will try their hands at double digging, single forking, and use of a broad-fork for working established beds. The workshop will conclude with an introduction to farm scale tillage machinery, including an articulating spader and other more common tools. |
| Livestock Tour 2:30 p.m. | Meet at pond (by yurts) Farm animals can benefit any college operation by producing eggs, meat, manure, and keeping the grass cut. Get an insiders' look at pasture based animal management. This tour will highlight systems for raising laying hens, broiler chickens, sheep, and beef cattle through rotational grazing. |
| Compost and Vermicompost 2:30 p.m. | Meet on road between two largest greenhouses Participants will learn the fundamentals of composting food and yard waste as practiced at the Dickinson College Farm, by which hundreds of pounds of dining hall scraps are converted to compost daily. We will also cover management of California red worms ("red wigglers"). Leaders will demonstrate operation of several types of worm bins, a device for making vermicompost extracts, and discuss recent research trials. |
| Solar Power on the Farm 2:30 p.m. | Meet near large solar array This solar focused tour will take an in-depth look at several working photovoltaic (PV) and solar hot water systems existing on the Dickinson College Farm. Participants will learn the basic components and design parameters involved in putting together battery based, grid tied, and solar-direct PV systems as well as a solar hot water system for greenhouse space heating. We will also examine the "Solar Wheeler", a solar powered farm vehicle built by a Dickinson Physics student. |
| Biodiversity Tour 3:30 p.m. | Meet at pond (by yurts) Sustainable farms are home to more than just cash crops. A stable agroecosystem sustains multiple beneficial species and thus requires fewer outside inputs to maintain productivity. This walk around the farm will focus on habitat enhancements in place to provide homes for pollinators, predators, and parasites. Student farmers will demonstrate efforts to nurture bees, birds, toads, and beneficial insects. |
| Garden Scale Composting 3:30 p.m. | Meet on road between two large greenhouses In this hands-on session, participants will build a working garden-scale compost pile and learn about making their own potting mixes. Be prepared to break a sweat as we turn and examine existing piles & sift vermicompost. |
| Weed Management Tools & Techniques 3:30 p.m. | Meet in field left of parking area (above pond) In organic produce operations of any scale, effective weed control is essential, but often time consuming and frustrating. This workshop will introduce participants to a variety of methods for weed control, including labor saving hand tools, tractor equipment, and cover cropping strategies. Participants will be invited to get their hands dirty as we get a close up look at some of the fall weeds present on the Farm. |

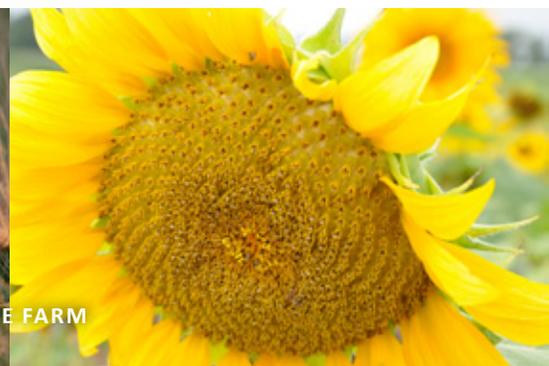


Seeding the Future Schedule:

Saturday, October 15, 2011

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| 7:30–8:30 a.m. | Local & Sustainable Breakfast | Social Hall, Holland Union Building |
| 8:45–9:30 a.m. | SESSION # 1 | |
| Nuts & Bolts | <i>Managing Student Labor on a Multiple Enterprise Farm: Lessons and Strategies from Production Agriculture and “Three Hour Blocks”</i> ; Chase Hubbard, Farm Manager, Warren Wilson College | Stafford Auditorium, Rector Science Complex |
| Teaching & Learning | <i>The Liberal Arts & The Practical Arts: Cross-Pollination on the College Farm</i> ; Philip Ackerman-Leist, Director of the Farm & Food Project; Director of the Masters in Sustainable Food Systems; Associate Professor of Environmental Studies, Green Mountain College | Denny Hall, Room 317 |
| Sustainable Growth | <i>Growing Food, Growing Awareness: Innovative Approaches Toward Bridging the Gap between Campus Life and Life on the Farm</i> ; Jenn Halpin, Director, Dickinson College Organic Farm | Althouse Hall, Room 106 |
| Breaking Bread, Building Markets | <i>The First Word is Community: Connecting Your College CSA to the Wider World</i> ; Nancy Hanson, Manager, Community Supported Agriculture Program, Hampshire College Farm | Stern, Great Room |
| 9:45–10:30 a.m. | SESSION # 2 | |
| Nuts & Bolts | <i>Practical Approaches to Ecological Insect Management</i> ; Mary Barbercheck, PhD, Professor, Department of Entomology, Penn State University | Stafford Auditorium, Rector Science Complex |
| Teaching & Learning | <i>The College Garden as a Laboratory for Sustainable Agriculture</i> ; Mike Campbell, Associate Dean, Zurn School of Natural Sciences and Mathematics; Professor of Biology, Mercyhurst College | Denny Hall, Room 317 |
| Sustainable Growth | <i>Now Serving: Local Foods- A Look at the Use of Local Sources in Your Menu</i> ; Matthew R. Biette, Director, Dining Services, Middlebury College | Althouse Hall, Room 106 |
| Breaking Bread, Building Markets | <i>Agriculturally Supported Community: The Socially Transformative Power of a Civic Student Farm</i> ; Josh Slotnick, Director of the PEAS Farm and Lecturer, Environmental Studies Program, University of Montana | Stern, Great Room |
| 10:30–11:00 a.m. | Refreshments & Break | Rector Atrium |

*Schedule Details Subject to Change



SEEDING THE FUTURE: CULTIVATING THE COLLEGE FARM

Seeding the Future Schedule:

Saturday, October 15, 2011 (continued)

| 11:15–Noon | | |
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| SESSION # 3 | | |
| Nuts & Bolts | Long-term Soil Management for Land-Limited Student Farms; Josh Slotnick, Director of the PEAS farm and Lecturer, Environmental Studies Program, University of Montana | Stafford Auditorium, Rector Science Complex |
| Teaching & Learning | Science on the Farm: An Overview of Student/Faculty Research Projects Utilizing the Dickinson College Organic Farm; John Henson, Charles A. Dana Professor of Biology, Dickinson College Farm Art, Creativity and the College Farm; Anthony Cervino, Assistant Professor of Art, Dickinson College | Denny Hall, Room 317 |
| Sustainable Growth | Recruiting and Maintaining Student Labor; Dilmun Hill Farm Staff, Cornell University | Althouse Hall, Room 106 |
| Breaking Bread, Building Markets | Sensible Teaching: Feeding the Mind and the Senses in the Farm Classroom; Tony Geraci, Former Director, Food and Nutrition, Baltimore City Public Schools, Baltimore, MD | Stern, Great Room |
| 12:15–1:15 p.m. | Local & Sustainable Lunch | Social Hall, Holland Union Building |
| 1:30–2:15 p.m. | | |
| SESSION # 4 | | |
| Nuts & Bolts | Evolution of Irrigation on an Expanding Vegetable Farm; Matthew Steiman, Assistant Manager Dickinson College Organic Farm; Dickinson College | Stafford Auditorium, Rector Science Complex |
| Teaching & Learning | Sustainable Agriculture at Warren Wilson College: Cultivating Leadership for Sustainable Food Systems; Laura Lengnick, PhD, Director, Sustainable Agriculture Program, Department of Environmental Studies, Warren Wilson College | Denny Hall, Room 317 |
| Sustainable Growth | Start Up Farm/Garden Stories Panel: Dickinson College, Cornell University, Messiah College and Warren Wilson College | Althouse Hall, Room 106 |

*Schedule Details Subject to Change

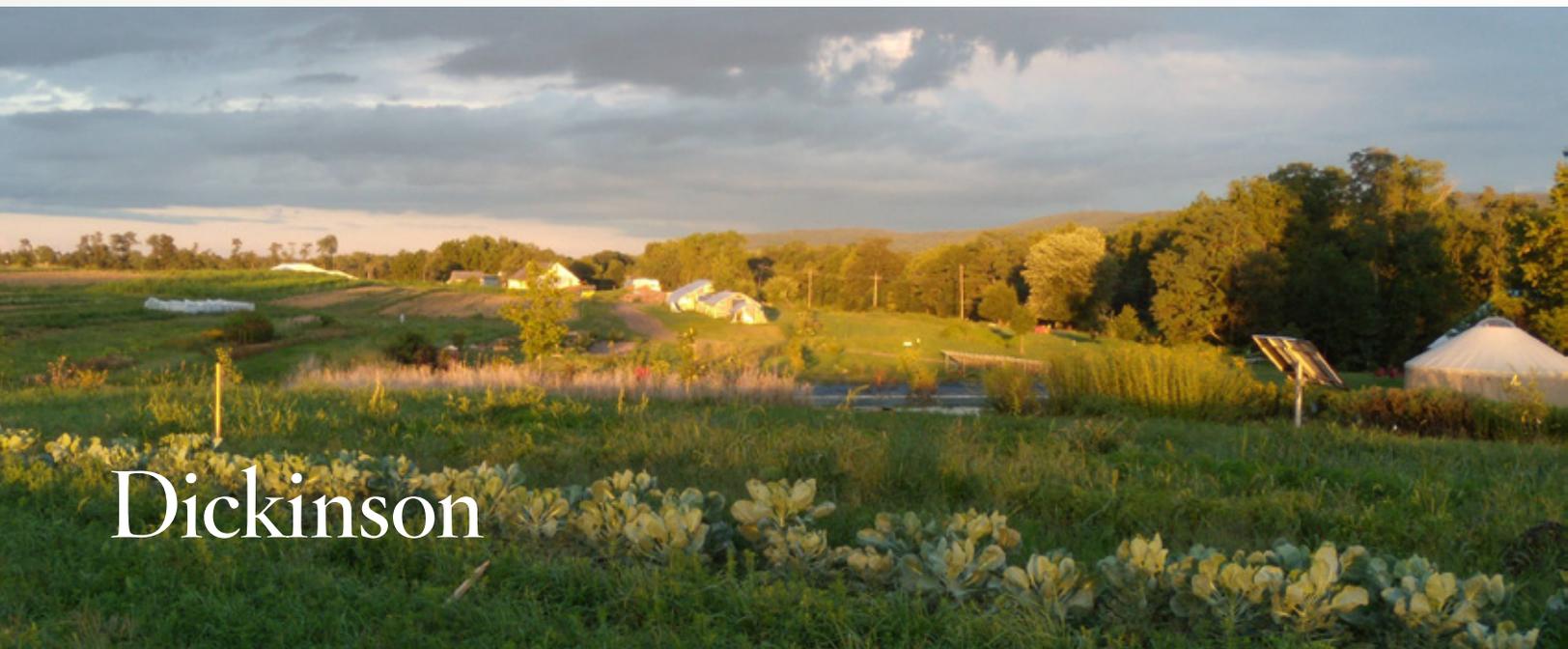


Seeding the Future Schedule:

Saturday, October 15, 2011 (continued)

| 2:30–3:15 p.m. | Session # 5 | |
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| Nuts & Bolts | <i>Ecologically-Based Weed Management: Insights and Applications;</i> Matthew Ryan, PhD, Agroecologist, Department of Crop and Soil Science, Penn State University | Stafford Auditorium, Rector Science Complex |
| Teaching & Learning | <i>Training the Next Generation: Hands-On Learning. Using the Campus Farm to Teach Vegetable Production within a Four Year Degree Program;</i> Jacqueline Ricotta, PhD, Associate Professor of Horticulture at Delaware Valley College | Denny Hall, Room 317 |
| Sustainable Growth | <i>Integrating Locally-Sourced Ingredients into Delaware Valley's Foodservice Departments;</i> Frank Hummel, Executive Chef, Delaware Valley College | Althouse Hall, Room 106 |
| Breaking Bread, Building Markets | <i>Teach. Reach. Feed. Lead. The Campus Kitchen at Gettysburg College;</i> Kirsty Bryant-Hassler '12, Campus Kitchen Program Coordinator, Gettysburg College; Carter McClintock '12, Campus Kitchen Program Coordinator, Gettysburg College; Ciara O'Connor '13, Campus Kitchen Program Coordinator, Gettysburg College | Stern, Great Room |
| 3:30–4:45 p.m. | <i>Keynote Address: Planting the Seeds of Change; Tony Geraci, Chef and Food Service Consultant;</i> Former Director, Food and Nutrition, Baltimore City Public Schools, Baltimore, MD | ATS Auditorium |
| 5:15 p.m. | Travel to Farm for Optional Twilight Tour (Transportation provided, or drive on your own) | ATS Auditorium |
| 5:30–6:30 p.m. | Twilight Tour of Dickinson College Organic Farm (Optional) | Dickinson College Organic Farm |
| 6:30 p.m. | Conference Closes , Shuttles Return to Dickinson Main Campus (Transportation provided) | |

**Schedule Details Subject to Change*



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