gistration for LITTLETON: <u>http://www.events.unh.edu/register.sh</u> istration for PORTSMOUTH: <u>http://www.events.unh.edu/register.s</u> 25 per person – includes lunch refreshments, and educa Make checks payable to <u>UNH Cooperative Extension</u> and m
Name(s):PhonePhone Mailing Address State Zip
will attend: Thursday, January 22, 2009 Littleton, NH – Eastgate Motor Inn will attend: Friday, January 23, 2009 Portsmouth, NH – Red Hook Brewery
REGISTRATION Deadline: January 15, 2009 Organic Producers' Meetings

UNH Cooperative Extension 38 Academic Way Spaulding Hall Durham NH 03824 Organic Producers' Meetings:

Choosing and Integrating Organic Farm Enterprises

Two locations – similar program!

Littleton, NH Eastgate Motor Inn Thursday, January 22, 2009 9:00 am – 3:45 pm

Portsmouth, NH Redhook Brewery Friday, January 23, 2009 9:00 am – 3:45 pm



Co-sponsored by:



USDA Risk Management Agency

Thursday, Jan 22, 2009 Eastgate Inn, Littleton NH

335 Cottage St., (603) 444-3971 Directly off I 93, exit 41

9:00am Get Started

Slaughtering and Meat Sales Regulations- Juan Rodriquez, USDA/FSIS Organic Certification of Eggs and Meat Vickie Smith, NHDAMF Organic

Program Producing Eggs, Broilers and Beef Susanne Long and Tim Sanford, Luna

Bleu Farm, Randolph VT

Vegetables: Choosing crops, scheduling and planning for our market - Steve Fulton, Blue Ox Farm, Enfield NH Crop and revenue insurance for

organic growers

Lunch

Successful record-keeping for organic certification - Vickie Smith, NHDAMF Organic Program

Farm record-keeping and planning Vegetables – Jim Ramanek, Warner River Organics, Webster NH Livestock – Susanne Long and Tim Sanford, Luna Blue Farm, Randolph VT

Integrating Livestock with other

Enterprises - Rick Kersbergen, UMaine Cooperative Extension

Making the Most of Compost on Small Farms - Mark Hutchinson, UMaine Cooperative Extension

3:45pm Wrap Up

Friday, Jan 23, 2009 Red Hook Brewery, Portsmouth NH

35 Corporate Dr., (603) 430-8600 Exit 1 off Rte 16/Spaulding Tpk *From North*: Right on Gosling *From South*: Left on Gosling Left on International, Left on Corporate

9:00am Get Started

Slaughtering and Meat Sales Regulations- Juan Rodriquez, USDA/FSIS Organic Certification of Eggs and Meat Vickie Smith, NHDAMF Organic Program Producing Eggs and Broilers - Marilyn

& Rick Stanley, Chick Farm, Wells ME *Producing Beef* - Larry Savage, Green Ledge Farm, Francestown NH

Making the Most of Compost on Small Farms - Mark Hutchinson, UMaine Cooperative Extension Crop and revenue insurance for

organic growers

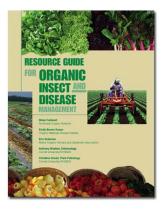
Lunch

Integrating Livestock with other Enterprises - Rick Kersbergen, UMaine Cooperative Extension

Vegetables: Choosing crops, scheduling and planning for our market - Renee Cantara, New Roots Farm, Newmarket NH

Successful record-keeping for organic certification - Vickie Smith, NHDAMF Organic Program

Farm record-keeping and planning Vegetables – Jim Ramanek, Warner River Organics, Webster NH Livestock – Larry Savage, Green Ledge Farm, Francestown NH Do you own the 2006 Resource Guide for Organic Insect and Disease Management?



The authors are developing a second edition, and they want your input. Eric Sideman from MOFGA will be present at each of these meetings and wants to know: What worked for you? What did not work? What should be in the next edition? Please come ready to share your ideas.

If special accommodations are needed, please contact the Extension Office at 862-3200 at least two weeks prior to the event so arrangements can be made. No one will be denied based on inability to pay.

The University of New Hampshire Cooperative Extension is an equal opportunity educator and employer. UNH Cooperative Extension programs and policies are consistent with pertinent Federal and State laws and regulations on non-discrimination regarding age, color, handicap, national origin race, religion, sex, sexual orientation, or veteran's status.