





Get On The Road to Success!

Michael Fields Agricultural Institute offers place-based education through cutting edge workshops. Our courses are designed to serve as entry points and pathways at every of phase of an agrarian life—newly emerging farmers and farmers in transition will benefit from these courses. Consumers can enter into farm life through cooking, gardening, and farm tours. At Michael Fields, you will engage in interactive workshops and on-site field trainings. The workshops encompass a whole-farm concept. **The Land** is the foundation of farm sustainability. These courses develop a deeper understanding of farm fertility.

The Farm offers production-based workshops in market crops and animal production. **The Tools** are workshops that range from entry level equipment usage to finding added value on the farm, and result in practical skills that will accelerate business development and lead to more profitable practices. **The Community** represents the relationship that consumers need in today's society to feel more closely connected to the farms that produce the food they eat. Traditional farm life skills are taught in Michael Fields Kitchen with farm fresh products.

Invest in your future! Sign-up today! Space is limited!



Soil Management

Dig in and explore the complexities of soil. In this introduction to soil science, participants will gain a deeper understanding of the way mineral particles, organic matter, air and water create the foundation for all that we grow.

- **Farmer Faculty:** Jim Stute – Crop & Soil Agent at UW Extension Rock Co.
- **February 5:** 9:00am-12:00 pm
- Registration \$40.00

Soil Sample Analysis

Analyzing your soil samples can be complicated. Bring your farms soil test to this workshop and gain an understanding of fertility management strategies based on test results. Utilize the expertise of two fertility specialists who will offer advice on crop rotation, cover cropping and manure & compost applications for a multi-year fertility plan. (This class is a follow up to the Soil Testing workshop held in February 2008 – anyone with soil sample results is welcome to register)

- **Farmer Faculty:** Jim Stute – Crop & Soil Agent at UW Extension Rock Co.
- **February 5:** 1:00 pm-4:00 pm
- Registration \$40.00

Biological Gardening – A Systems Approach to Growing Nutrient Dense Produce

The workshop will include a description of Biological Gardening and how to implement this system. We will also discuss how to accelerate the soil system and the guidelines of Biological Gardening.

- **Farmer Faculty:** Tim Williams - Midwest BioAg Staff Consultant
- **February 6:** 1:00pm–4:00pm
- Registration \$40

Managing Organic Matter

Exploring organic matter and understanding how it influences soil health and fertility will be the topic of this three-hour workshop. Sustainable farming strives for long-term profitability by maintaining quality soils that can provide long-term stable yields. The key to quality soil health is the quantity of organic matter it contains.

- **MFAI Faculty:** Dr. Walter Goldstein – Crop & Soil Research Director
- **February 12:** 9:00am-12:00pm
- Registration \$40.00



is in

Managing Cover Crop Profitability

Cover Crops slow erosion, improve soil, smother weeds, enhance nutrient and moisture availability, help control many pests and bring a host of other benefits to your farm. You'll reap dividends on your cover crop investments for years, because their benefits accumulate over the long term. Learn how cover crops can boost the health of your soil and your profits.

- **Farmer Faculty:** Jim Stute, Crop & Soil Agent at UW Extension Rock Co.
- **August 21:** 1:00pm–4:00pm
- Registration \$40

Soil Sampling: Strategies & Techniques

This workshop will be split between the classroom and the farm. Jim will begin by explaining short and long-term reasons for sampling, what sampling can reveal as well as exploring sampling practices and solutions to sampling pitfalls. Jim will then bring participants outdoors to witness demonstrations of sampling techniques.

- **Farmer Faculty:** Jim Stute, Crop & Soil Agent at UW Extension Rock Co.
- **October 16:** 9:00am–12:00pm
- Registration \$40



Greenhouse Management for the Market Gardener

The lecture will cover fundamental principles of greenhouse management. Topics include: light, temperature, ventilation, timing, soil, containers, fertilizing and space requirements; alternatives and techniques for saving energy will also be discussed.

- **MFAI Faculty:** Janet Gamble - Farm & Food Education Director
- **February 19:** 9:00am-12:00pm
- Registration \$40

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Pest Management Strategies: Cucurbits

Take an in-depth look at pest problems as they relate to crops in the Cucurbit family. Participants will learn strategies for dealing with disease and pest problems in winter squash, summer squash, cucumbers and melons.

- **Farmer Faculty:** Paul Whitaker, UW-Wisconsin Marathon Co - Dept. Biological Sciences; Erin Silva, Organic Specialist -UW-Madison; Clarissa Hammond, Plant and Pest Disease Specialist – Wisconsin Department of Agriculture
- **February 20:** 9:00am–12:00pm
- Registration \$40

Weed Management Strategies for Vegetable Producers

Vegetable producers will gain new strategies for weed management in a diversified operation. Learn from an experienced farmer and a weed ecologist to develop a comprehensive look at challenges and solution for managing problems in agriculture.

- **Farmer Faculty:** Mike Noltner – Primrose Community Farm
- **February 20:** 1:00pm-4:00pm
- Registration \$40

Pastured Poultry

Learn the nuts and bolts of raising meat birds from day old chicks to getting them to consumers. An exploratory course looking at care and daily management, health, marketing, and cost analysis of raising broilers.

- **Farmer Faculty:** Beth Osmond – Cedar Valley Sustainable Farm
- **March 6:** 9:00am-12:00 pm
- Registration \$40

Multi-Species Grazing

- **Farmer Faculty:** Beth Osmond – Cedar Valley Sustainable Farm
- **March 6:** 12:00pm-4:00 pm
- Registration \$40

What's the Buzz About? Basic Beekeeping

Discover the fascinating world of bees. Learn how to get started as a beekeeper with basic beekeeping equipment, hive management skills, marketing your products and your initial start-up costs

- **Farmer Faculty:** Petra Ahnert - Wisconsin Honey Cooperative
- **March 7:** 9:00am-12:00pm
- Registration \$40



Raising Animals for Fiber

Learn about the possibilities for raising sheep and alpaca for fiber from two expert farmers. Presenters will share information about their farm infrastructures, economics, marketing and animal care. Take a visit to Earthcare Suri Alpaca LLC afterwards to get a look at the animals they are raising and the products they sell.

- **Farmer Faculty:** Ed & Darlene Geisler – Earthcare Suri Alpaca LLC; Helen Anderson – Fair Havens Farm
- **March 8:** 9:00am–3:00pm
- Registration \$60

Building a Brooder for Your Chicks

Mark and Margaret Nelson return to do another pastured poultry building project with us. This year they will share their unique design for a chick brooder that creates its own warmth while composting bedding materials. This design is a stand alone moveable brooder that doesn't require inside accommodations.

- **Farmer Faculty:** Mark & Margaret Nelson – Margie's Grass Kickin' Chicken
- **March 21:** 9:00am–12:00pm
- Registration \$40

Berry'licious

This workshop will offer an introduction to strawberry, raspberry and currant production. There will be hands-on components that include pruning, thinning, fertilizing and propagating. Participants will be able to take home their own currant bush and raspberries.

- **MFAI Staff:** Janet Gamble, Farm & Food Education Director - Michael Fields Agricultural Institute
- **April 17:** 9:00am-4:00pm
- Registration \$60



Collaborative Regional Alliance for Farmer Training

The Collaborative Regional Alliance for Farmer Training (CRAFT) offers on-farm training and business planning skills provided directly from established farmers. Founded in 1997 by a group of family farmers, CRAFT is working to train our next generation of organic, biodynamic, and sustainable farmers.



CRAFT members enjoy a 20% discount on all Michael Fields Whole Farm Workshops!



Join CRAFT today by visiting
<http://www.learn-grow-connect.org/what/training/craft>



CSA Management

This two day workshop offers an overview from three CSA farm models that bring their unique perspectives and implementation, management and marketing strategies to their operations. Topics will include production planning, succession planting, implementation, marketing, pricing, packing and delivery, subscription communication, and community events. A must for any start-up CSA operation.

- **Farmer Faculty:**, Steve Tiwald – Green Earth Institute; Sandra Raduenz – Pinehold Gardens; Beth Osmond – Cedar Valley Sustainable Farm
- **February 13 & 14:** 9:00am-4:00pm, both dates
- Registration \$180, Breakfast, lunches, and a dinner are included in the registration cost.

Starting Out With Nothing: Acquiring Property for Agriculture with Little or No Money Down

How do you get started in farming with nothing? Think outside the box and find alternative solutions for housing and farm land. Bill Liebhardt will guide participants through their options and the decision-making process.

- **MFAI Board Member:** Bill Liebhardt
- **March 5:** 9:00am-12:00pm
- Registration \$40

Getting Organized for Organic Certification

Do you find yourself daunted with the task of becoming Organic Certified? more worries. This course will ease your transition into a certified organic operation with the guidance of an organic licensing agent. Learn the details of organic certification requirements and use the classrooms hands-on components to develop the tools and organizational systems you will need to record your farming practices.

- **Farmer Faculty:** Harriet Behar – MOSES Organic Outreach Coordinator
- **March 10:** 9:00am-4:00pm
- Registration \$60



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Managing Your Workforce: Interns & Paid Employees (Panel Discussion)

Managing people is another skill set needed in running a well-oiled operation and managing your farming business. This panel of farmers will explore requirements such as payroll, insurance, compensation, housing, day to day structure, contracts, resources, job requirements, and other general managerial duties of having employees, interns, and volunteers on the farm.

- **Farmer Faculty:** Steve Tiwald – Green Earth Institute; Steve Pincus - Tipi Produce; Dave & Barb Perkins – Vermont Valley Farm
- **March 13:** Time - TBA
- Registration \$30

Pricing & Profits: Making the Right Data-driven Decisions for Your Farm

Perhaps you haven't examined the financial aspects and possibilities of your operation closely enough. Jim Munsch will lead you through a systematic process that will help you make better-informed financial decisions. Jim has been in the beef business since 1981 and is a business consultant who helps local organic vegetable and beef producers analyze their operations. This short course will focus on using data, along with your experience, to help make the important decisions about the "front end" (market) and the "back end" (product) for both horticulture and livestock enterprises.

- **Farmer Faculty:** Jim Munsch, Deer Run Farm
- **March 14:** 9:00am–5:00pm
- Registration \$80, lunch included

Setting Up Alternative Business Pools (Panel Discussion)

Many farmers aggregate themselves around marketing strategies, product pooling, and infrastructure or equipment needs. The panelists will discuss their business pool structure, governance, marketing strategies, and description of operation.

- **Farmer Faculty:** Bob Van De Boom – Wisconsin Grass Fed Beef Initiative, Don Larson – Tomorrow's Harvest: a multi-farmer CSA, Brian Wickert – Viroqua Area Produce Sales Facilitator
- **March 21:** Time - TBA
- Registration \$30

Tractor Safety (I)

This lecture is geared towards the new land owner or farmer who has purchased or is planning to purchase farm equipment to operate on their farm. Participants will learn basic safety rules and operational procedures. There will also be a discussion focused on purchasing equipment.

- **MFAI Faculty:** Les Niles, Farm Manager
- **March 27:** 9:00am - 12:00 pm
- Registration \$40

Tractor Safety (II)

Get out into the field and on to the tractors to apply the information you learned in part I of Tractor Safety. Participants will practice procedures for driving, hooking-up and taking off implements in the field.

- **MFAI Faculty:** Les Niles, Farm Manager
- **April 24:** 9:00 am - 12:00 pm
- Registration \$40

Post Harvest and Handling for Vegetable Producers

Providing the market with high quality products, that are professionally handled, is the key to this workshop. Techniques in cooling, cleaning, storing and packing vegetables for wholesale markets and CSA, will be shared. Further topics will explore a trip down the audit trail, retail expectations, contracts, and food safety issues. Leave this workshop with the confidence needed to expand your operation, as you scale-up to meet the demands of our growing regional food system.

- **Farmer Faculty:** Atina Diffley-Organic Farming Works Advisor ; Jai and Joel Kellum-Kings Hill Farm
- **March 28:** 9:00 am – 5:00 pm
- Registration \$80, Lunch included

Grant Writing

Need money to help buy land, lease farming equipment, conduct research or start a community garden? It's out there for you if you know where to look, and how to ask. This workshop is designed to help you find grant money and write grant proposals in an effective way.

- **MFAI Faculty:** Margaret Krome – Public Policy Director
- **June 12:** 1:00 pm – 4:00 pm
- Registration \$40



Baking Sour Dough Breads

From grain to piping hot bread! Begin with milling whole grains and a living starter, then go through the process of making sour dough breads.

- **Farmer Faculty:** Chef Nathan Chappell
- **February 9:** 9:00 am - 2:00 pm
- Registration \$80, Includes materials and lunch (Limited to 12 Participants)

Soap Making

Goat milk soap will not only make your skin soft and beautiful but will add value to your farm based enterprise. Join Tracy Hall in a morning of exploration through soap making techniques, benefits of hand made soaps, and marketing strategies.

- **Farmer Faculty:** Tracy Hall, Grace Note Farm & Roseberry Soaps
- **May 12:** 9:00 am – 2:00 pm
- Registration \$80, Includes materials and lunch (Limited to 12 participants)

Home Gardening

Roll up your sleeves for a day of planning your vegetable garden, starting your own transplants, building compost, bed preparation and seed sowing with an assortment of the best hand tools on the market. Lot's of learning by doing.

- **MFAI Faculty:** Janet Gamble – Farm and Food Education Program Director
- **Farmer Faculty:** Cheri Doetch – Beaver Creek Gardens
- **May 16:** 9:00 – 4:00
- Registration: \$80, Includes materials and lunch

Dairy Processing

We will begin by meeting Tracy Hall from Grace Note Farm. Tracey will bring fresh goat's milk to the kitchen and share her knowledge on making a variety of goat milk products such as Chevre, Yogurt, and Ricotta.

- **Farmer Faculty:** Tracey Hall – Grace Note Farm
- **June 8:** 9:00 am - 2:00 pm
- Registration \$80, Includes materials and lunch (Limited to 12 Participants)

Strawberry Jam Session

Pick your own strawberries and learn how to make them into strawberry preserves and best of all take some home!

- **Farmer Faculty:** Chef Nathan Chappell
- **June 15:** 9:00 am - 2:00 pm
- Registration \$80, Includes materials and lunch (Limited to 12 Participants)

Fish Hatchery Tour: Smoking and Curing Fish

We start the day by meeting Peter Fritsch, Co-owner and managing operator of Rushing Waters Trout Farm. Peter will show you his secrets to producing the freshest and most sought after Trout in the Midwest. After our tour we will learn the best ways to cook fresh fish and feast on our catch of the day.

- **Farmer Faculty:** Chef Nathan Chappell
- **June 22:** 9:00 am -2:00 pm
- Registration \$80, Includes materials and lunch (Limited to 12 Participants)

Currant Jam Session

Discover the wonder of these red jeweled beauties. Currant jelly is not only pretty and surprisingly delicious but can also be incorporated into other jams and jellies, sauces, dressings, and marinades.

- **Farmer Faculty:** Chef Nathan Chappell
- **July 13:** 9:00 am -2:00 pm
- Registration \$80, Includes materials and lunch (Limited to 12 Participants)

Preservation Basics: Tomato

Preserving tomato-based foods; pick your own tomatoes and learn how to preserve them using the hot water bath method.

- **Farmer Faculty:** Chef Nathan Chappell
- **August 17:** 9:00 am - 2:00 pm
- Registration \$80, Includes materials and lunch (Limited to 12 Participants)

Beginning Home Brewing

Join John Hall, Agronomist and avid home brewer to learn everything you need to know about creating your favorite fermented beverages. In this course you will gain extensive knowledge and insight on utilizing local seasonal ingredients in you home brews. Tasting will follow the class.

- **Farmer Faculty:** John Hall – Farming Systems Outreach and Education Director
- **September 12:** 9:00am – 2:00pm
- Registration \$80, Includes material and lunch (Limited to 12 Participants)

Raspberry Jam Session

There's nothing like raspberry jam to wrap up the season. Come and pick your own berries and we'll have a morning of jammin'. Best of all take some home!

- **Farmer Faculty:** Chef Nathan Chappell
- **September 14:** 9:00am - 2:00 pm
- Registration \$80, Includes materials and lunch (Limited to 12 Participants)

Vegetable Fermentation

Two methods for preserving fall vegetables will be demonstrated. Participants will learn to make old fashioned sauerkraut through lacto fermenting. Vegetables will all so be preserved using the food ecology method.

- **Farmer Faculty:** Beth Van De Boom – VDB Organic Farm
- **MFAI Faculty:** Janet Gamble – Farm & Food Education Director
- **October 19:** 9:00am – 2:00pm
- Registration \$80, Includes materials and lunch (Limited to 12 Participants)



Farmer Faculty

Petra Ahnert – Wisconsin Honey Cooperative

www.luscioushoney.com

Petra is one of the four beekeepers who came together to create the Wisconsin Honey Cooperative. Collectively this group manages over 4,000 colonies of bees. By working together they are able to process, package and market the honey and other natural products they produce. luscioussoaps@yahoo.com

Helen Anderson – Fair Havens Fiber

Helen translated her love for knitting into a profitable fold to fiber business. At Fair Havens Fiber, wool is grown, processed and transformed into beautiful knit items. On the farm Helen raises sheep, goats, llama's and alpaca. helenandersonusa@yahoo.com

Harriet Behar - MOSES

www.mosesorganic.org

Harriet is the MOSES organic specialist, where she promotes, enhances and works to expand organic agriculture through training and networking with farmers, educators and others interested in organic agriculture. As an organic inspector for 18 years, she visited over 2000 organic farms and processing facilities around the world. Harriet has attended many of the National Organic Standards Board meetings and has served on the board of the Organic Materials Review Institute and the Independent Organic Inspectors Association. She and her husband have been certified organic growers of bedding plants, vegetables and herbs since 1989 and have an on-farm, state licensed dehydration facility and a small commercial honey operation. harriet@mosesorganic.org

Nathan Chappell

Chef Nathan graduated from the French Culinary Institute and joined Michael Fields Agricultural Institute's staff in 2005. His role as Enterprise Development Coordinator allowed him to work closely with farmers and entrepreneurs to develop new business concepts and strategies. He is now using his knowledge of locally produced ingredients in the kitchen at Michael Fields. neightc@yahoo.com

Atina Diffley – Organic Farming Works

www.organicfarmingworks.com

Atina and her husband Martin live in Farmington, MN, where they owned and operated Gardens of Eagan, certified organic since 1973. They are active in educating consumers and the general public about organic farming and related issues, and have hosted numerous field days and interns on their 120 acre organic vegetable operation. They have recently transferred ownership and management of GOE to the Wedge Co-op. Atina provides organic consulting services through OrganicFarmingWorks Consulting. atinagoe@frontiernet.net

Ed & Darlene Geisler – Earthcare Suri Alpaca

Ed & Darlene sold the successful lawn care business they had been operating for years and invested the profits into a new enterprise, raising alpaca. They currently operate on 4 ½ acres in Burlington, WI. Ed & Darlene delight in their work with Alpaca and have found success in breeding, fiber and fiber product sales. earthcare@wi.rr.com

Clarissa Hammond – DATCP

clarissa.hammond@wisconsin.gov

Jai & Joel Kellum – King's Hill Farm

www.kingshillfarm.com

Joel and Jai Kellum began pursuing their interest in organic vegetable farming in 1996 by becoming interns at Prairie Dock Farm in Watertown WI. Through the season the young couple began to learn their strengths and weaknesses in the rugged terrain of farming. They continued their pursuit and understanding at Avalanche Organics from 1998 – 2007. Now here at Kings Hill Farm they are so grateful for the opportunity to use all of their knowledge collectively to create a wholesome atmosphere for their farming techniques.

jai-kellum@gmail.com

Don & Theresa Larson – Pine Row Farm & Pottery

Pine Row Farm, located in Northern Illinois just outside of Roscoe, is a small market garden specializing heirloom tomatoes, Italian sweet peppers, root crops, salad and cooking greens. We have four Nubian dairy goats and a small flock of heiritage breed laying hens raised on pasture and organic based feed. Our produce is available at farmers markets in Rockford, St. Charles, and Geneva, IL. Eggs and dairy goat products are available on site. In 2008 we are partnering with three other local small farms to offer our produce through Tomorrow's Harvest CSA. dclarson@hotmail.com

Bill Liebhardt – Michael Fields Agricultural Institute, Board of Directors

Bill grew up on a dairy farm in Wisconsin and gained a BS, MS and PhD from the University of Wisconsin in Soil science. He has worked for companies, universities and non profit organizations. Most recently he worked as Sustainable Agriculture Research and Education Program Director of the University of California. I have worked in all sections of the US and several countries overseas. I am retired at this time. I have gained considerable experience in home and land purchase during that time and will use that knowledge to present a way to get started in farming for those who have little resources. This workshop will have a view with respect to making economic decisions based on your values. These decisions have a major impact on the use of your time and resources and how you will live your life. wcliebhardt@ucdavis.edu

Jim Munch – Deer Run Farm

jmunsch@mwt.net

Mark & Margaret Nelson – Margie's Grass Kickin' Chickens

Margaret grew up on a conventional dairy farm in northern Illinois and always wanted to farm, but thought it was too unrealistic. She and her husband Mark, a city kid, got a few cattle as soon as they moved onto their six acres. When they put together a couple of the Joel Salatin moveable chicken pens they began to think more seriously about farming as a business. Once some of their friends tried some of their pasture-raised poultry, Margie's Grass Kickin' Chicken was born. Now they have added laying hens to go along with the meat birds and a couple pigs. sparky623@verizon.net

Mike Noltner – Primrose Community Farm

2009 growing season will be the fifth year we have been farming at primrose community farm. In 2007 we grew about 6 acres of vegetables and had a very profitable season. We grow almost everything possible. Over 60 different marketable crops, and sell to a diversified market including for 2008 125 CSA members, two farmers markets and 5 restaurants. We have one hoophouse for season extension right now. We are mechanized in areas of the farm that really save labor. Weed control mechanization has been integral in allowing for three of us working full time to be able to run the farm and remain profitable. primrosecommunityfarm@gmail.com

Jody & Beth Osmond – Cedar Valley Sustainable Farm

Five years ago, Beth and Jody left the corporate offices of Arthur Andersen and Allstate, respectively, to become small scale agriculture entrepreneurs. Their business is Cedar Valley Sustainable Farm located north of Ottawa. Since then they have built a growing farm enterprise and become recognized as experts in pastured poultry production, Community Supported Agriculture (CSA), and direct marketing of farm products to consumers. cdervalleyfarm@gmail.com

Dave Kozlowski & Sandra Raduenz – Pinehold Gardens

We have a 21 acre farm in the Metropolitan area of Milwaukee, Wisconsin, 20 minutes from Downtown. We grow all our food using sustainable agricultural practices and hope to turn the farm into an urban farm for the purpose of growing food and educating people on sustainable practices. We also work to increase the biodiversity of our farm both on the land and in the soil because we believe this not only makes for a healthier environment but healthier food as well. Since Pinehold Gardens has been a CSA, we have worked to provide the freshest fruits and vegetables, educate members and nonmembers on sustainable food and energy issues, and illustrate the importance of community in our food system. This commitment and the opportunity to make the world just a little better is what motivate us. info@oineholdgardens.com

Erin Silva - University of Wisconsin - Madison

Erin is positioned as an Organic Production Specialist for the Department of Agronomy at the University of WI – Madison at the Center for Integrated Agricultural Systems.

Jim Stute – UW-Extension Rock Co.

Steve Tiwald – Green Earth Institute

Steve has been managing a CSA for five years. Before that he spent 20 years in HMO management and another 5 years operating his own small business which did outsourced marketing. He had never farmed before, but he had become passionate about organic food and environmental sustainability, so in 2003 he made a mid-life career change and established a small-scale organic vegetable farm and CSA. Steve wanted to spread the word about nutritional health and environmental sustainability so at the same time he established a not-for-profit educational organization called the Green Earth Institute, and the farm is its centerpiece. His location is Naperville, Illinois, which is a suburb about 30 miles west of downtown Chicago.

Bob Van De Boom - VDB Organic Farm

Paul Whitaker – University of Wisconsin - Madison

Tim Williams – Midwest Bio AG

www.midwesternbioag.com

Tim Williams is a consultant training coordinator for Midwest Bio AG. Born and raised in southwest WI, he has been married for over 20 years with 2 teenage children. Tim has a degree in sales and marketing and has received achievement awards during his career in sales and marketing. Before working for Midwest Bio AG, he spent 3 years in Penang, Malaysia and 2 years in Quito, Ecuador working at international schools and then for 2 ½ years obtaining his MBA. Today Tim is busy dividing his time between his consulting services and coordinator position training new consultants for Midwest Bio AG.

Brian Wickert – Michael Fields Agricultural Institute, Board of DirectorS

Map & Directions

Michael Fields Agricultural Institute
W2493 County Rd. ES
PO Box 990
East Troy, WI 53120

From Milwaukee:

Take Interstate 43 south towards Beloit. Exit Hwy 20 and turn right. (Hwy 20 runs along the north edge of East Troy.) Continue west on Hwy 20 about 2 miles and turn left onto Townline Road at the Kiwanis Manor Nursing Home. This is just before the 55 mph speed zone begins. Drive about 1 mile to the Stop sign at County ES. (Alpine Shopping Center is just to your left, northeast the crossing.) Drive straight through the crossing and turn left into the first driveway by the white barn located on the east side of Townline Road. Michael Fields Agricultural Institute is the new wooden barn structure next to the white barn.



From Chicago:

Take Interstate 94 west out of Chicago into Wisconsin. Exit Hwy 20 at Racine. Turn left onto Hwy 20 and go west through Waterford to East Troy. You will pass under I-43 at the east end of East Troy. (Hwy 20 runs along the north edge of East Troy.) Continue west on Hwy 20 about 2 miles and turn left onto Townline Road at the Kiwanis Manor Nursing Home. This is just before the 55 mph speed zone begins. Drive about 1 mile to the Stop sign at County ES. (Alpine Shopping Center is just to your left, northeast of the crossing.) Drive straight through the crossing and turn left into the first driveway by the white barn located on the east side of Townline Road. Michael Fields Agricultural Institute is the new wooden barn structure next to the white barn.

From Madison:

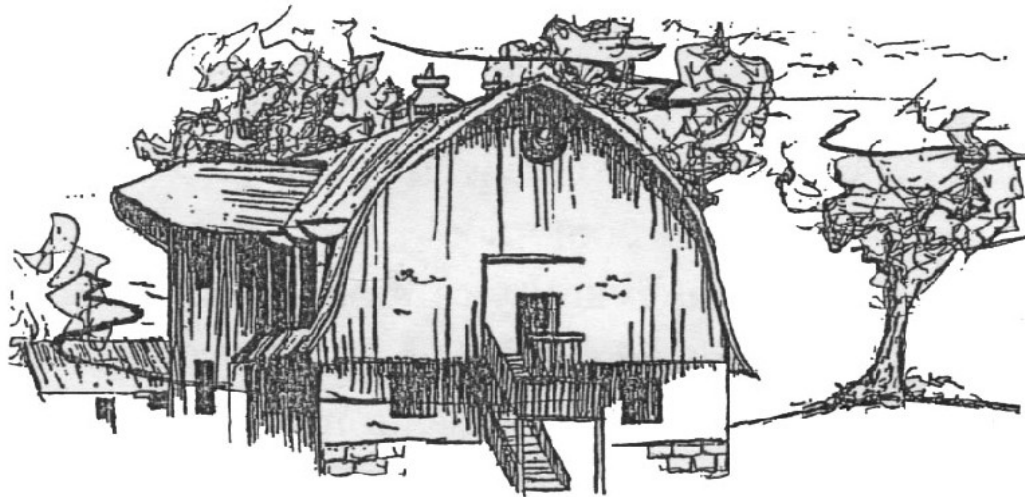
Take Hwy 12/18 east out of Madison to Cambridge. Continue southeast out of Cambridge on Hwy 12. Pass through Fort Atkinson and Whitewater. Turn left onto Hwy 20 about 6 miles outside of Whitewater. Continue on Hwy 20 for about 8 miles and turn right onto Townline Road at the Kiwanis Manor Nursing Home. (If you reach the 30 mph speed zone, you have gone too far.) Drive about 1 mile to the Stop sign at County ES. (Alpine Shopping Center is just to your left, northeast of the crossing.) Drive straight through the crossing and turn left into the first driveway by the white barn located on the east side of Townline Road. Michael Fields Agricultural Institute is the new wooden barn structure next to the white barn.

For visitor information on local lodging, dining and attraction visit

East Troy Chamber of Commerce

<http://www.easttroywi.org>

Our mission as an interdisciplinary educational and research organization is to accelerate local and regional food systems, rural and urban.



Farmer Faculty Includes:

- MFAI Staff
- Agronomists
- UW Extension Members
- CSA Management Specialist
- Vegetable Production Specialists
- Grazing Specialist
- Animal Management Specialist
- Entrepreneurs
- Nutritionists
- Grant Writers
- Researcher

Contact us with Questions:

Janet Gamble

Farm & Food Education Program Director

jgamble@michaelfieldsagainst.org

(262) 642-3303 ext.127

- For questions about the New Farmer Foundation Program and workshop course content

Dori Sorensen

Farm & Food Education Coordinator

dsorensen@michaelfieldsagainst.org

(262) 642-3303 ext.128

- General questions

Therese Philipp

Registrar

therese@michaelfieldsagainst.org

(262) 642-3303 ext.117

- Questions about hospitality and registration

Michael Fields Agricultural Institute is a public, non-profit institute for education and research in sustainable agriculture. It admits students of any race, color and national or ethnic origin.

2009 Workshop Series Registration Form

MICHAEL FIELDS
AGRICULTURAL INSTITUTE



New Farmer Foundation Year - Michael Fields Agricultural Institute offers a full-immersion agricultural education program featuring four – 10 week terms including workshops, conferences and seminars, cooperative on-farm training, mentorship, business plan coaching and housing. More information can be found online on our [New Farmer Foundation Year](#) webpage. To apply contact Janet Gamble, New Farmer Foundation Year Director, (262) 642-3303 ext. 127 or jgamble@michaelfieldsaginst.org.

Name _____
 Farm/Organization Name _____
 Address _____
 City/State/Zip Code _____
 Email _____
 Phone(s) _____

February

- **Feb 5 - Soil Management** 9:00am – 12:00 pm, \$40\$ _____
- **Feb 5 - Soil Sample Analysis & Soil Fertility** 1:00pm - 4:00 pm, \$40 \$ _____
- **Feb 6 - Biological Gardening-A Systems Approach to Growing Nutrient Dense Produce** 1 – 4 pm, \$40 ..\$ _____
- **Feb 9 - Baking Sour Dough Breads** 9 am - 2 pm, \$60 Includes materials & lunch, *Limit 12* \$ _____
- **Feb 12 - Managing Organic Matter** 9:00 am - 12:00 pm, \$40 \$ _____
- **Feb 13 & 14 - CSA Management** 9 am - 4 pm, each day, \$160 includes breakfast, lunches, & a dinner . . \$ _____
- **Feb 19 - Greenhouse Management for the Market Gardener** 9:00 am - 12:00 pm, \$40 \$ _____
- **Feb 20 - Weed Management for Vegetable Producers** 1:00 pm - 4:00 pm, \$40 \$ _____
- **Feb 20 - Pest Management Strategies: Growing Cucurbits** 9:00 am – 12:00 pm, \$40 \$ _____

March

- **Mar 5 - Starting Out With Nothing:Acquiring Ag Property with Little or No \$ Down** 9am – 12pm, \$40 . \$ _____
- **Mar 6 – Pastured Poultry** 9:00 am - 12:00 pm, \$60 \$ _____
- **Mar 6 – What’s the Buzz About? Basic Beekeeping** 1:00 pm – 4:00 pm, \$40 \$ _____
- **Mar 7 – Raising Animals for Fiber** 9:00 am – 3:00 pm, \$40 \$ _____
- **Mar 10 – Getting Organized for Organic Certification** 9:00 am - 4:00 pm, \$60 \$ _____
- **Mar 13 - Managing Your Workforce: Interns & Paid Employees** Time TBA, \$30 \$ _____
- **Mar 14 - Pricing & Profits: Making the Right Data-driven Decisions** 9am–5pm, \$60 includes lunch . . \$ _____
- **Mar 21 – Building a Brooder for Your Chicks** 9:00 am – 12:00 pm, \$40 \$ _____
- **Mar 21 – Setting Up Alternative Business Pools** 6:00 pm – 9:00 pm, \$30 \$ _____
- **Mar 27 – Tractor Safety I** 9:00am - 12:00 pm, \$40 \$ _____
- **Mar 28 – Post Harvest & Handling for Vegetable Producers** 9 am – 5 pm, \$100 includes lunch \$ _____

April

- **Apr 17 – Berry’licious** 9:00 am - 4:00 pm, \$60 \$ _____
- **Apr 24 – Tractor Safety II** 9:00 am - 12:00 pm, \$40 \$ _____

May

- **May 16 - Home Gardening** 9:00 – 4:00, \$60 includes lunch \$ _____
- **May 12 - Soap Making** 9:00 am – 2:00 pm, \$60 includes lunch, *Limit = 12* \$ _____

June

- **Jun 8 – Dairy Processing** 9:00 am - 2:00 pm, \$60 includes materials & lunch, *Limit 12* \$ _____
- **Jun 12 – Grant Writing** 1:00 pm – 4:00 pm, \$40 \$ _____
- **Jun 15 – Strawberry Jam Session** 9:00 am - 2:00 pm, \$60 includes materials & lunch, *Limit 12* \$ _____
- **Jun 22 – Fish Hatchery Tour: Smoking & Curing** 9 am - 2 pm, \$60 includes materials & lunch, *Limit 12* \$ _____

July

- **Jul 13 – Currant Jam Session** 9:00 am - 2:00 pm, \$60 includes materials & lunch, *Limit 12* \$ _____

August

- **Aug 17 – Preservation Basics: Tomatoes** 9:00 am - 2:00 pm, \$60 includes materials & lunch, *Limit 12* . \$ _____
- **Aug 21 – Managing Cover Crop Profitability** 1:00 pm – 4:00 pm, \$40 \$ _____

September

- **Sep 14 – Raspberry Jam Session** 9:00 am - 2:00 pm, \$60 includes materials & lunch, *Limit 12* \$ _____

October

- **Oct 16 – Soil Sampling: Strategies & Techniques** 9:00 – 12:00 pm, \$40 \$ _____

Total Workshop Fees \$ _____ - 20% CRAFT Members discount \$ _____ = TOTAL DUE \$ _____

Deadline for workshop registration is 3 days prior to event.

MAIL completed form and payment to: Michael Fields Agricultural Institute
PO Box 990
East Troy WI 53120

Or, REGISTER online at WHOLE FARM WORKSHOPS ONLINE.

Payment Method:	Check Enclosed -- Check Number: _____
Credit Card Payment: Number _____ - _____ - _____ - _____	Expiration ____ / ____

Thank-you for your interest in the Whole Farm Workshops!

We appreciate your participation and welcome your comments or suggestions to better meet your needs.

Janet Gamble, Farm & Food Education Director, (262) 642-3303 ext. 127 or jgamble@michaelfieldsagainst.org

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