

# Northeast Organic Farming Association of New York

## 2009 Organic Field Days

**About NOFA-NY:** NOFA-NY is a non-profit membership-based organization of farmers, gardeners, and eaters creating a sustainable regional food system which is ecologically sound and economically viable. Through demonstration and education, we promote land stewardship, organic food production, and local marketing. **To join NOFA-NY visit our website: [www.nofany.org](http://www.nofany.org) or call: 607-652-6632.**

**Registration:** Join us for the NOFA-NY 2009 Organic Field Day Series! All field days are open to the public. Walk-Ins are welcome, where noted pre-registration is preferred. Donations are accepted. All events are held rain or shine. We hope to see you there!

**Directions:** Driving directions are posted on the NOFA-NY website: [www.nofany.org](http://www.nofany.org) one week prior to the event and will be included on upcoming emails and postcards for individual events. You may also contact NOFA-NY for directions via email at: [fielddays@nofany.org](mailto:fielddays@nofany.org) or call: 315-806-1180.

### June

**June 13 (Saturday): Rochester Chickens in the City!** 2pm-4pm, *Locations: 14, Menlo Pl; 155 Norman Rd; 96 Edgeland St; and 24 Benton St, Rochester, NY (Monroe Co.)* City residents open their back yards and chicken coops for a self guided tour throughout Rochester! This is a great event for both the curious and the serious to learn more about backyard chickens. See backyard chicken set ups ranging from a few hens with permanent chicken yards to many hens with mobile chicken houses. This field day is co-sponsored by the Rochester Regional Group of the Sierra Club.

**June 16 (Tuesday): Hands-On Beekeeping!** 3pm-6pm, Sunny Hill Farm, *4007 State Route 26, Whitney Point, NY (Broome Co.)* Sunny Hill Farm is a family-run diversified farm producing organic vegetables, herbs, flowers, hay and raising pastured beef, pork and chicken, with brown eggs for sale. Farmers Niechelle Wade & Joel Babcock will provide a hands on organic beekeeping demonstration and share the art of how honey products are processed and marketed.

**June 20 (Saturday): Picnic on the Farm: A Family Farm Festival!** 11am-2pm, Cobblestone Valley Farm, *2023 Preble Rd, Preble, NY (Cortland Co.)* Come experience a diversified organic farm with the whole family. Learn about cows, chickens, turkeys, pigs, goats, compost, pasture, soil and how they fit together on a farm. There will be something for all ages and interests! Learn to make butter and enjoy the rich creamy taste, how farmers make pizza, and how bees pollinate strawberries. Make seed bookmarks, moon and sun bracelets, play corn bingo, and lots more. There will be plenty of fun educational activities for kids provided in collaboration with NY Agricultural Land Trust, Organic Valley Family of Farms, NY Farm Bureau's Ag Education Foundation, Ag in the Classroom, Future Farmers of America, 4-H, and Cortland County Soil and Water. Fresh-from-the-farm organic hot dogs and hamburgers will be available for purchase! The farms U-Pick organic strawberry fields will be open for business too! Pre-registration preferred: \$5/adult NOFA members, \$10/adult non-members All kids under 18 free. Email [fielddays@nofany.org](mailto:fielddays@nofany.org) or call 315.806.1180. Walk Ins Welcome! Visit: [www.CobblestoneValley.com](http://www.CobblestoneValley.com) for more details.

**June 30 (Tuesday): Fruit Salad, Diversified Fruit Production!** 10am-1pm, Thompson Finch Farm, *750 Wiltsie Bridge Rd, Ancram, NY (Columbia Co.)* Thompson-Finch Farm is family-run and specializes in organic fruit and produce. Don and Marnie MacLean have been working the land for 26 years and currently manage 4.5 acres of strawberries, 1.5 acre orchard, 1 acre of blueberries and 1/2 acre of raspberries. Learn more about their organic farming practices, how they manage a diversified fruit operation, and about their u-pick marketing approach.

### July

**July 8 (Wednesday): Organic Potato Production and Vegetable Crop Breeding!** 4pm-7pm, Cornell Freeville Research Farm, *133 Fall Creek Rd, Freeville, NY (Tompkins Co)* The perfect workshop for those crunched for time and interested in a wide array of vegetable crops. The event will start with an in-depth look at potato varieties and potato pests and diseases, with a spotlight on virus diseases and weed control. Michael Mazourek of the Dept. of Plant Breeding will then lead a tour of work in organic breeding, including demonstration, breeding and seed production plots of a dozen different vegetables.

**July 9 (Thursday): How Wheat It Is, Growing Wheat Organically!** 3pm-6pm, Cornell E.V. Baker Research Farm, *48 Sayward Lane Willsboro, NY (Essex Co.)* Join us for a field day on growing wheat organically in the Northeast. Check out seven landraces of emmer (an ancient hulled wheat with good market potential), over 20 heritage soft white and red wheat varieties, plus the fabled heritage wheat, Red Fife. Results from an organic study by the University of Vermont/Cornell on fertility effects on grain and baking quality will be discussed as well as techniques and equipment for small-scale wheat production.

**July 11 (Saturday): The Elements of Homesteading!** 2pm-5pm, Woodhedge Sustainable Community, *14910 Fuller Rd, Adams Center, NY (Jefferson, Co.)* Come and spend an afternoon with Jim Juczak and the folks at Woodhedge Community, a working example of modern homesteading. Learn about mortgage-free construction, inexpensive green building techniques, and how energy (they're off the grid) and food are produced for those who live at Woodhedge. Snacks and beverages will be provided.

**July 13 (Monday): Organic Field Crops Milling and Marketing Options!** 4pm-7pm, Cayuga Pure Organics, *18 Banks Rd, Brooktondale, NY (Tompkins, Co.)* Come learn about the innovative approach to field crop production, processing, and marketing at Cayuga Pure Organics. The farm tour will include CPO's dry bean crops and seed cleaning facility. The participants will also get details on how partners Erik Smith, Thor Oechsner and Greg Mol established a new grain milling operation in Trumansburg. The mill, Farmer Ground Flour is now producing flour made from locally grown wheat that is being sold at local markets and bakeries in central NY and NYC.

**July 15 (Wednesday): Go Organic with Sheep and Goats!** 1pm-4pm, Kortright Creek Creamery/Stone & Thistle Farm, *1211 Kelso Rd, East Meredith, NY, (Delaware Co.)* Know a little about raising sheep and goats, ready for the challenge of going organic? Join Tom and Denise Warren and learn organic production methods that produce healthy livestock and address problems specific to raising sheep and goats organically. Tour the farm and find out how their multi-species livestock system, including sheep, goats, cows, poultry and pigs, are managed organically. You'll also see and hear how Tom and Denise developed markets for Stone & Thistle Farm's grass-fed meats and Kortright Creek Creamery's certified organic raw and pasteurized, grass-fed goat milk and yogurt. Learn about the Warrens' on farm restaurant, Fable - a farm to table dining experience.

**July 16 (Thursday): Organic Dairy Farming & Raw Milk Marketing!** 10am-2pm, Sunny Cove Farm, *1444 Randolph Rd, Alfred Station, NY (Allegany, Co.)* Sunny Cove Farm is a small grass-based family dairy farm producing high quality milk since 1977. Doty and Jerry Snyder transitioned to

organic production in 2002 for milk, beef, maple syrup, and apples. The Snyder's have opened an on-farm store to help market their produce locally, they also received their raw milk permit and have been marketing their milk too. Join us to learn more about how to begin direct marketing raw milk in NY State, the ins and outs of raw milk rules and regulations. This field day is co-sponsored by the NY Organic Dairy Initiative. Pre-Registration preferred, email [fielddays@nofany.org](mailto:fielddays@nofany.org) or call 315.806.1180, a light lunch will be provided.

**July 20 (Monday): Organic Berry Growing and Farm Walk!** 5pm-7pm followed by NOFA Long Island Chapter Annual Mtg. and Chicken BBQ, Makinajian Farm, 276 Cuba Hill Road, Huntington, NY (Suffolk, CO.) Makinajian Farm is a diverse, 4 acre certified organic farm, one of the last working farms in Huntington. Two generations of the Makinajian family work together growing organic blackberries, raspberries, blueberries, cut flowers, and a wide range of vegetables and herbs, as well as laying hens and meat birds for their retail store located on the farm. After the field day, join the NOFA Long Island Chapter to enjoy Makinajian Farm's own rotisserie chickens and elect Chapter officers for 2008-2009. Please bring a potluck dish to share. \$5 NOFA members, \$15 non-members.

**July 21 (Tuesday): Diversifying Your Farm with Organic Small Grains!** 10am-3pm, White Frost Farm, 909 Washingtonville Rd, Danville, PA (Montour, Co.) Cathy and Kit Kelley are taking the next step in farm diversification by adding small grains to the mix. Working with Elizabeth Dyck, from NOFA-NY, the Kelleys are involved in a hard winter wheat trial, to find the varieties of wheat best suited to their soil to produce a quality flour with the rich flavors and textures desired by local bakers. Check out small-scale flour mills, and hear about options for larger scale milling. Spend the day touring farm and field, discussing failures and successes, and learning about small grain production – from seed to crop to mill, to tasting the finished flour. This field day is a collaboration between Pennsylvania Association for Sustainable Agriculture (PASA) and NOFA-NY. \$15 NOFA-NY or PASA Members, \$25 all others. Lunch will be provided.

**July 23 (Thursday): Organic Dairy Farming and Raw Milk Marketing!** 10am-2pm, Scheffler Organic Farm, 643 Cobb St., Groton, NY (Tompkins, Co.) Ed and Eileen Scheffler have been on their farm for over 25 years. They transitioned to organic in 2004. The Schefflers milk 45 cows and raise most of their own grain to meet the needs of their herd. This past year they started an on-farm store to sell organic: beef, eggs, poultry, and raw milk. Join Ed and Eileen as they describe organic dairy production and raw milk marketing on their farm. This field day is co-sponsored by the NY Organic Dairy initiative. Pre-registration preferred, email [fielddays@nofany.org](mailto:fielddays@nofany.org) or call 315.806.1180, a light lunch will be provided.

## August

**August 1 (Saturday): Organic Field Crops: On Farm Seed Cleaning and Processing!** 2pm-5pm, Oxbow Organic Farm, 126 Bailey Rd, Hunt, NY (Livingston Co.) Interested in learning more about how to grow and process small grains and other crops for food-grade organic markets? Join farmer Rodney Graham for an in-depth look at his diversified field crop operation, including the farm's seed-cleaning techniques and equipment. Rodney continues to experiment with alternative seed crops and harvesting and processing techniques. Come participate in innovative information-exchange.

**August 8 (Saturday): Preserve Your Harvest Through Canning!** 11am-1pm, Cornell Cooperative Extension, 1st floor, 423 Griffing Ave, Riverhead, NY (Suffolk Co.) Learn simple ways to enjoy the fruits of your labor all year long. Chef Melissa Rebholz from Garden of Eve Organic Farm will cover the logistics of safely preserving your favorite fruits and vegetables. We'll discuss the difference between using a pressure canner and simple water bath as well as food safety issues involved in the process of home preservation. While we talk we'll cook up a batch of fresh fruit jam and preserve it together. Everyone will take home a jar, as well as simple and tasty recipes for jams and sauces. RSVP required to: [info@gardenofevefarm.com](mailto:info@gardenofevefarm.com). \$10 NOFA-NY members, \$20 non-members

**August 16 (Sunday): Small-Scale Grain Growing and Weed Biology!** 2pm-6pm, Crimson Clover Farm, 1124 County Rd 38, Bainbridge, NY (Chenango Co.) Here's a "two-fer" for small-scale growers. For those interested in growing small grains, from 2-4 we'll overview crop and variety options and seed sources and demonstrate planting/harvesting/seed cleaning and milling/processing techniques. From 4-6, we'll focus on weed biology and labor-saving methods to control your problem weeds--whether pesky annuals or horrific perennials. Come to one or both sessions.

**August 18 (Tuesday): How Far Can Your Garden Grow!** 1pm-4pm, Panther Rock Farm, 148 Hardenburg Rd, Livingston Manor, NY (Sullivan, Co.) Learn how to apply permaculture principles to your home and garden. Site and install your garden without tilling, maintain it with minimum weeding and use compost and plant selections to build soil fertility. Join Maria Grimaldi of Panther Rock Farm, and Andrew Leslie Philips, Hancock Permaculture Center, as they explain how rocky soils and severe winters can be moderated to produce vegetables, herbs, and fruits. Panther Rock Farm also shows how swale construction is used to catch and store run-off water with gravity feed irrigation.

**August 19 (Wednesday): What's Cooking at Battenkill Kitchen!** 1pm-4pm, Battenkill Kitchen, Inc. 58 East Broadway Salem, NY (Washington, Co.) The Battenkill Kitchen, Inc. is a not for profit shared use kitchen facility available for farmers to rent to process a value added product for retail sale. The field day will provide an overview of the kitchen facility, basics to developing a value added farm product, and a food processing demonstration. Join Paula Schafer of Cornell Coop. Extension and Annette Nielsen, Master Food Preserver, as they prepare a farm fresh organic product for you to enjoy. Cost is \$10/person to cover materials. Pre-registration preferred, email [fielddays@nofany.org](mailto:fielddays@nofany.org) or call 315.806.1180

**August 23 (Sunday): Hay's for Horses and Organic Sheep Too!** 1pm-4pm, Northland Sheep Dairy, 3501 Hoxie Gorge Freetown, Marathon, NY (Cortland Co.) Come observe how horses and mules are used to make hay. Donn Hewes will demonstrate mowing hay with reconditioned 80 year old mowing machines and 4 horse hitches that pull a New Holland haybine, as well as old and new style rakes and tedders. See first hand how a 4 horse hitch pulls a baler and a wagon to put hay away. Maryrose Livingston will guide you on a farm walk at 4pm to learn about their sheep and horse grazing program and how they convert the sheep's milk to farmstead cheese.

**August 30 (Sunday): Organic Mushroom Production!** 1pm-4pm, Green Heron Growers, 2361 Wait Corners., Panama, NY (Chautauqua Co.) Green Heron Growers have been certified organic since 2007 producing vegetables, fruits, herbs, flowers and mushrooms. Join Steve and Julie Rockcastle in their Hemlock grove to learn more about site selection and log preparation, spawn run, fruiting, harvesting, and marketing of their organic Shiitake mushrooms. Learn how to grow your own organic mushrooms, "It's the Fun-gi thing to do!"

## September

**Sept. 1 (Tuesday): Mustard Cover Crops for Control of Soil-borne Pathogens!** 4pm-6pm, Long Island Horticulture Research and Extension Center, 3059 Sound Avenue, Riverhead, NY (Suffolk Co.) Join Plant Pathologist, Meg McGrath and Vegetable Specialist, Sandy Menasha to learn about research plots where mustard cover crops are being grown as an alternative to pesticides in managing soil-borne plant pathogens like phytophthora. Other research has shown suppression and control of verticillium and fusarium in strawberries, root-knot and lesion nematode control in root crops, and rhizoctonia, fusarium, and verticillium control in potatoes. Weed suppression and improved soil health through organic matter additions are also benefits associated with mustard cover crops. Come see different mustard cover crops species growing and view the effects on crop growth and disease sheep's milk management after cover crop incorporation.

**Sept. 2 (Wednesday): Targeted Dairy Cattle Grazing for Fall and Winter!** 10pm-2pm, *Raindance Farm, 2454 County Hwy 35, Schenevus, NY (Otsego Co.)* Interested in getting the most out of your late fall and early winter pastures? Hear from Siobhan Griffin how she targets grazing to optimize her pasture rotation. See Raindance farm, view Siobhan's no-till brassica trial and learn how she manages over 200 acres of pasture. This field day is co-sponsored by the NY Organic Dairy Initiative. Pre-registration preferred, email [fielddays@nofany.org](mailto:fielddays@nofany.org) or call 315.806.1180, a light lunch will be provided.

**Sept. 8 (Tuesday): Put Some Poultry in Your Pasture!** 1pm-4pm, *Stony Creek Farm, 1738 Freer Hollow Rd, Walton, NY (Delaware Co.)* Stony Creek Farm raises a variety of livestock including pigs, chicken, sheep and cows. Kate and Dan Marsiglio adhere to rigorous free-range pasturing practices for all of their animals and supplement grazing with local organic grains. Visit their farm and learn how they have developed their grazing system to meet the needs of their livestock. See the poultry wagon and hear how they manage their poultry production. Also learn about how they are developing ecotourism on their farm.

**Sept. 10 (Thursday): Help Work the Farm at Historic Sylvester Manor!** 3pm-6pm, *80 North Ferry, Shelter Island, NY (Suffolk, Co.)* Work the farm at historic Sylvester Manor followed by potluck/cookout and farm work sing-along. Come see unique Sylvester Manor and Bennett Konesni's recent efforts to bring the Manor's fields back to agricultural glory. Gather at 3pm for a walk of the grounds and house including an 1810 wind-powered flour mill and learn about the Manor's place in the history of American food. At 4pm lend a hand towards the field work. At 6:30pm, break to enjoy a potluck supper/cookout and then gather round the fire to make music into the night! Bring grill food, drinks, instruments, voices, a song or poem, and be prepared to sing traditional agrarian music from field hollers to Appalachian ballads. NOFA-NY Members Only. Cost \$5/NOFA-NY Member.

**Sept. 18 (Friday): Growing No-till Brassicas!** 10am-2pm, *Gary and Cheryl Crowe Farm, 22 Commerce St, Heuvelton, NY (St. Lawrence Co.)* Gary and Cheryl Crowe grow a diverse variety of organic field crops including oats, soybeans, field peas, buckwheat, and hay. This season they have partnered with Stephen Canner at Cornell Cooperative Extension and through SARE grant funding have developed a no-till brassica trial. Join Gary and Stephen as they discuss growing no-till brassicas organically. Hear and see the result of their field trial, see the farm and learn about a wide range of organic field crops. This field day is co-sponsored by the NY Organic Dairy Initiative. Pre-registration preferred email [fielddays@nofany.org](mailto:fielddays@nofany.org) or call 315.806.1180, a light lunch will be provided.

**Sept. 22 (Tuesday): Multi-Species Grazing of Organic Livestock!** 1pm-4pm, *Herondale Farm, 90 Wiltsie Bridge Rd., Ancramdale, NY (Columbia Co.)* Herondale Farm raises a variety of livestock including British White and Murray Grey Cattle, Berkshire and Berkshire Cross Pigs, and Cornish Cross Rock Chickens. Jeremy and Iva Peele are committed to raising livestock in an environment of sustainable agriculture. They will discuss how they have developed their grazing system to meet the needs of their livestock and what factors they consider when choosing livestock breeds. Join the family at their farm to learn how they manage their diverse organic livestock system and how they have developed their livestock breeds for superior flavor and quality.

**Sept. 26 & 27 (Saturday & Sunday): Sixth Annual Long Island Garlic Festival!** 10am-6pm, *4558 Sound Ave, Riverhead, NY (Suffolk Co.)* Do you love garlic? If so you will want to check out Long Island's only Garlic Festival, dedicated to celebrating food, farming and family fun. This all weekend celebration of the wonders of "Garliciana," features organic garlic for eating and planting as well as festival vendors with a variety of garlic inspired foods, crafts, live music, puppet theater, and sustainability information. Admission just \$2 per person, children under 6 free. A portion of the proceeds are donated to NOFA-NY.

**October 7 (Wednesday): Season Extension, Winter Growing and Storage!** 1pm-4pm, *Blue Heron Farm, 1641 Shaw Rd, Lodi, NY (Seneca Co.)* Interested in learning more about fall storage crops? Join Lou Johns and Robin Ostfeld as they discuss planting varieties, post harvest handling, storage and marketing of fall and winter crops. Blue Heron Farm specializes in growing high quality organic produce for wholesale, retail, and restaurant markets in Ithaca, Brooklyn, and the Finger Lakes and has been certified organic since 1987. At Blue Heron Farm see first hand how Robin and Lou have extended their growing season through the use of high tunnels and greenhouses. Learn how they have converted the 1880's barn for both heated and refrigerated storage to provide top quality produce to their customers all winter long. Robert Hadad Cornell Vegetable Program Fresh Market Specialist, will also share results from winter vegetable variety trails, season extension techniques, and information on establishing new winter farm markets.