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* food and product donations
^ trade show participants

Directions

Stonewall Farm, 262 Chesterfield Road, Keene, NH 03431*

From South and West: Go East on Interstate 90, the New York Thruway/ Mass Pike, and take exit 4 onto Interstate 91N to Vermont, exit 3 (near Brattleboro, VT) for Route 9 East toward Keene. Follow Route 9 East for approximately 11 miles, looking for a blue state sign for STONEWALL FARM, which will direct you to turn left onto Chesterfield Road. Follow Chesterfield Road for approximately one mile and turn right into the driveway at the bend in the road. Follow driveway to parking lot. The Sugarhouse and Learning Center will be in front of you.

From Maine: From ME, take 95S, to take I-93S to Route 9 west. Follow it around Keene, taking a right to stay on Route 9 West (toward Brattleboro, VT) at the light where it intersects with routes 101, 10 and 12. Continue 3 miles west. A blue state sign for STONEWALL FARM will alert you to turn right onto Chesterfield Rd. Follow Chesterfield Rd for approximately one mile and turn right into the driveway at the bend in the road. Follow driveway to parking lot. The Sugarhouse and Learning Center will be in front of you.

From Vermont: Take 91 South to Exit 3, (near Brattleboro, VT) for Route 9 East toward Keene. Follow Route 9 East for approximately 11 miles, looking for a blue state sign for STONEWALL FARM, which will direct you to turn left onto Chesterfield Road. Follow Chesterfield Road for approximately one mile and turn right into the driveway at the bend in the road. Follow driveway to parking lot. The Sugarhouse and Learning Center will be in front of you.

* Please Note: Some GPS devices indicate that our address (242 Chesterfield Road) is South/West of Route 9. The correct location is North/East of Route 9 on Chesterfield Road/Arch Street.

If you have any questions along the way, please call (603) 357-7278.

Accommodations

This year, participants are strongly encouraged to make plans early for lodging. NODPA's Field Days is in the heart of 'leaf-peeping' season, so lodging options will fill up fast. There are moderately priced hotels, inns and B&B's available in both Keene, NH and Brattleboro, VT. There is camping nearby at Swanzey Lake, www.swanzeylake.com/, and KOA Campsite in Brattleboro has cabins, trailer hook-ups and tent sites available; call 800-562-5905 or visit www.KOA.com for more information. And finally, visiting travel sights such as www.expedia.com or www.kayak.com will help you find good options in the Keene area.

About NODPA

The mission of the Northeast Organic Dairy Producers Alliance is to enable organic dairy family farmers, situated across an extensive area, to have informed discussion about matters critical to the wellbeing of the organic dairy industry as a whole. Contact: Ed Maltby, NODPA Executive Director, 413-772-0444; email: ednodpa@comcast.net; website: www.nodpa.com or www.organicmilk.org Do you have questions about NODPA Field Days? Contact Field Days Coordinator Nora Owens: noraowens@comcast.net, or call 413-772-0444



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NODPA
Northeast Organic Dairy Producers Alliance

14th Annual Field Days
September 25 & 26, 2014

Organic Dairy:
Getting Down
to Business

Stonewall Farm
242 Chesterfield Road
Keene, NH 03431
603-357-7278
www.stonewallfarm.org

Thursday, September 25, 2014

9 am – Noon Stonewall Farm, 242 Chesterfield Road, Keene, NH

Tour the farm and the diversified enterprises that sustain this 125-year old non-profit farm where, in addition to their organic milk, they produce cheese, yogurt and beef, and operate a CSA; maintain a full-scale education program; have established a beginning farmer education program; and have a micro-fodder system for sprouted grains.

Noon – 1:30 Registration and lunch, Stonewall Farm

1:30 – 3:00 Organic Family Farm Opportunities: Creating Sustainability through Diversity, and Planning for the Next Generation

Josh Cline, Stonewall Farm’s Executive Director, will give an overview of the farm’s mission and the diverse operations that fulfill it; and will discuss their beginning farmer program which equips new-entry farmers to become economically viable.

Kyle Thygesen, Stonyfield Farm Farmer Relationship Manager, will discuss their new program that provides opportunities for organic dairies.

Kathy Ruhf, Executive Director, Land for Good, will focus on the next generation of farmers, generational transfer and succession planning for farmers.

3:00 - 3:30 Milk Break

3:30 – 5:00 How to Sell More Than Milk from your Farm: Maximizing the farm income without large scale capital investment or changing your production practices

Agriculture in the Northeast is changing and today’s farmers need to be poised to take advantage of the emerging trends, such as small scale, low acreage, part-time farms, that have strong infrastructure needs. Participants will hear how producers have diversified their income streams by providing services and organic products to other farmers who are marketing their products and services directly to consumers.

Margaret Christie, Community Involved in Sustaining Agriculture, will present an overview of the growth in retail demand for organic, local, NON GMO products and the increase in limited acreage operations that have the market but lack the volume of product or the ability to produce feed, bedding, mulch products that dairies currently produce for themselves.

Liz Bawden, NODPA President, organic dairy producer and producer of heifer hay and bedding hay will describe their operation and route taken to diversify their income stream.

Black River Produce Representative, invited, will focus on the demand for organic meat and the opportunities and challenges for producers and processors.

5:00 – 6:00 Trade Show and Social Hour

6:00 – 7:00 Banquet Dinner and NODPA Annual Meeting

Liz Bawden, NODPA President and Ed Maltby, NODPA Executive Director

7:00 – 9:00 The Future of Organic Certification

Miles McEvoy, Deputy Administrator, National Organic Program, USDA-AMS, Dr. Jean Richardson, Chair, National Organic Standards Board (NOSB), and Henry Perkins, President, Maine Organic Milk Producers, past president, NODPA, and long-time certified organic farmer, will discuss the future of organic certification, followed by Q & A and audience discussion.

Featured Speakers



For full bios, go to:
www.nodpa.com/2014bios.shtml

Miles McEvoy has served as the Deputy Administrator of the National Organic Program, USDA-AMS since 2009, and prior to that had over 20 years of experience leading the Washington State Department of Agriculture’s (WSDA) Organic Food Program.



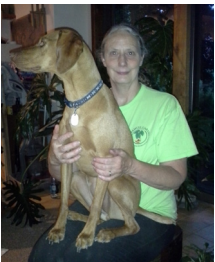
Dr. Jean Richardson, Chair, National Organic Standards Board (NOSB), is an inspector of organic farms and processors, and is Professor Emerita, University of Vermont.



Henry Perkins is President, Maine Organic Milk Producers, past president, NODPA, and a long-time certified organic farmer.



Dr. Hubert Karreman, VMD, is the Rodale Institute Veterinarian, owner of Bovinity Health, LLC, and past NOSB Board member. He has extensive experience teaching and working with organic dairy farmers, and has published extensively on the topic.



Cynthia Lankenau, DVM internationally recognized practitioner of veterinary acupuncture, acupressure, and chiropractic has a 100% alternative large and small animal practice in Colden, NY. She has extensive training and certifications in alternative treatment forms, and lectures nationally and internationally about them.

Friday, September 26, 2014

6:30 – 9:00 am Continental Breakfast and Trade Show

7:00 – 9:00 Producer-only Meeting

Henry Perkins, facilitator, Maine Organic Milk Producers President and past NODPA president

9:00 – 10:30 “I Knew this Milk when it was Grass”: Trends and Opportunities for Grass Based Dairies in the Wholesale Organic Milk Market

Peter Miller, CROPP Cooperative, Joe Miller, Tricking Springs Creamery, Mike Davis, Upstate Niagara, invited, Max Winter, Dairy Buyer, Brattleboro Food Cooperative, and Sarah Flack, Organic Dairy Consultant, Sarah Flack Consulting

Learn from processors, producers, and retailers about new marketing opportunities that will increase pay price by utilizing existing production practice. Sarah Flack will discuss the transition process and how it impacts your herd.

10:30 – 11:00 What’s Happening in Washington? Q & A with Ed Maltby, NODPA Executive Director, Miles McEvoy, Deputy Administrator, NOP, USDA-AMS, and Dr. Jean Richardson, Chair, NOSB

Updates on policy and activities impacting Organic Dairy including the proposed USDA Organic Check-off, Margin Insurance and other Farm Bill Implementation measures.

11:00 – 12:30 pm Odairy Live! Ask the Vets: Q & A

Dr. Hubert Karreman, VMD and Rodale Institute Veterinarian and Dr. Cindy Lankenau, DVM, CVA, Holistic Center for Veterinary Care, Colden, NY

12:30 – 2:00 Lunch, Trade Show and NODPA Field Days Door Prize Drawing

2:00 – 4:00 Alternative Cow Care: Chiropractic, Acupuncture, Acupressure and more

Dr. Hubert Karreman, VMD and Rodale Institute Veterinarian, invited, Dr. Cindy Lankenau, DVM, CVA, Holistic Center for Veterinary Care, Colden, NY

This workshop will provide participants with practical information, effective diagnostic tools and alternative treatment methods to keep cows healthy and to maximize their comfort. Stonewall Farm organic dairy cows will be available for the hands-on experience.

4:00 pm Meeting Ends

REGISTRATION

NODPA’s 14th ANNUAL FIELD DAYS & PRODUCER MEETING & DINNER

Cost		Qty.	
Registration: Thursday & Friday			
Free	Organic dairy & transitioning producers & families		
\$30	All who aren’t organic dairy producers		
Meals			
\$10	Thursday lunch for Adults		
\$5	Thursday lunch (under 11)		
\$25	Thursday dinner for Adults		
\$12.50	Thursday dinner (under 11)		
Free	Transitioning farm family, Thursday evening dinner		
\$5	Friday breakfast		
\$10	Friday lunch (under 11, half price)		
	Donation to NODPA		
\$35	NODPA News Subscription (6 issues)		
	Total amount enclosed:		
Name: _____			
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Make checks payable to NODPA. Mail: NODPA c/o Ed Maltby, 30 Keets Rd., Deerfield, MA 01342. Email: ednodpa@comcast.net Phone: 413-772-0444; Fax: 866-554-9483 Pay by credit card. Circle type: Master Card • Visa			
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