

Breakout Session I **10:45 a.m. to 11:45 a.m.**

Farm to Ferment and CSA as a Diversified Farm Business Model **Presented by Tom Ruggieri, Rebecca Graff of Faire Share Farm**

Attendees can expect to learn about an alternative option for adding value to their vegetables. Fermenting vegetables requires less off-farm inputs than traditional canning and less energy in the production process. Learn also about the health benefits of locally-produced ferments and the challenges to educating the public to the value of these products. **Room #1M**

Starting Seed & Grow Lights for Small Scale **Presented by Zac Hoppenstedt, K-state Research and Extension**

Growing indoors is a great way to produce your own veggie transplants and even yield edible plants to harvest. The horticulture supplies on the market vary in quality, expense and ease of use. Lighting options seem never-ending and can be confusing for beginners. This presentation will cover some plant propagation best practices and the materials required for indoor production—low-tech, DIY, and beyond. **Room #1N**

Growing in Hydroponic Greenhouse Systems **Presented by Bryn Takle, Director of Fruit and Vegetable production at Colonial Gardens**

Learn about trellising in greenhouse production, nutrient management, training and harvesting, and potential obstacles to success. Focus: tomatoes and cucumbers. **Room #1L**

Food growing strategies to lessen extreme weather impacts **Presented by Linda Hezel, Prairie Birthday Farm**

We'll examine your food growing system; identify risks and opportunities; and develop strategies for resilience. **Room #1B**

Urban Farming and Neighborhood Impact (Discussion) **Presented by Selina O'Neal & Lindsay Smith**

Using the power of inquiry and invitation to lessen negative reactions and conflict when sharing the joys of gardening with our neighbors. We will explore how varying perceptions can shape interactions between gardeners and the communities in which they are situated. **Room # Her Space-Commons**

Aggregation: Part I **Presented by Bill Brinkerhoff, Alicia Ellingsworth, Cary Rivard, Heather Woods**

We will focus on aggregation, processing, storage and distribution strategies that expand linkages between locally produced and processed food and the full range of market outlets (e.g., schools, hospitals, grocery stores, etc.) During this session we will hear from Bill Brinkerhoff from Argus Farm Stop in Ann Arbor, Michigan. Bill will talk about Argus Farm Stop's model, what they have done to grow the local food economy, strengths as well as challenges this model offers. Alicia Ellingsworth, with Kansas City Food Hub, will present on what makes the greater Kansas City area unique when talking about aggregation. **Room #1K**

Breakout Session II **Noon to 1 p.m.**

CSA Success (Roundtable Discussion)

Presented by Dave and Sheri Redfearn, Jill Elmers, and Rebecca Graff

Are you wondering what a CSA is? Already know but are curious about what it takes to start and maintain a successful CSA? Join this CSA roundtable discussion and hear about the experiences of 3 successful area CSA growers. **Room #Her Space-Commons.**

The Merc Co-Op: Farm-to-Grocer

Presented by Rita Yorke Hennecke, Martin Maigaard

Interested in selling to a local grocer? Wholesale markets can provide producers with a more stable and efficient market, and increased revenue. Learn what to expect from planning to delivery from The Merc Co-op's Fresh Programs Director, Martin Maigaard. The Merc Co-op is opening a store in Kansas City, Kansas in 2020. **Room #1M**

Holistic and Organic Pest Management at Powell Gardens

Presented by Haley Drake, Eric Wagner; Powell Gardens

The Heartland Harvest Garden at Powell Gardens is a healthy and delicious place for visitors, welcoming hundreds of people from all over. To keep our garden prosperous, we have taken a systems-thinking approach instead of using conventional industrial chemicals. We will talk about how we use garden design, beneficial plant selection and placement, products including 'home-brews', and preventive measures for a health-based conditioning of the garden. Come discover Powell Gardens organic and holistic methods and discuss how to utilize these ideas in your own edible endeavors. **Room #1B**

The Research We Need

Presented by Katherine Kelly, Cultivate KC

Do you ever stand out in your field and say to yourself "Somebody oughta do a research project on..."? or "We need to understand XXX better"? If yes, come to this sharing/ brainstorming session on research ideas that could be turned into a funding proposal led by a group of farmers, pitched to Research/ Extension staff, or made to hit the ground in some other way! Katherine Kelly will facilitate and take notes to be shared with the group after for possible steps/ action. **Room-Medallion Theatre then relocation**

Reincorporating Animals on the Farm

Presented by Dan Krull, Cultivate KC

Learn ways to integrate animals onto small farms, which are profitable, sustainable and realistic for urban farmers. Special emphasis on how to utilize waste streams to increase profitability and use the natural behaviors of the animals to affect farm productivity. Focus: rabbits and chickens. **Room #1N**

Creating Luxury Ingredients

Presented by Chef Rick Mullins, Executive Chef at Cafe Sebastienne (Kemper Museum)

A discussion about creating luxury ingredients with what is available locally, with time and with preservation techniques. **Room #1L**

Aggregation: Part II

Presented by Bill Brinkerhoff, Alicia Ellingsworth, Cary Rivard, Heather Woods

Participants will work in small groups to develop an action plan for Kansas City based on the discussion and ideas from the the first session. **Room #1K**