

Welcome to the



Supporting Family Farmers
&
Protecting a Healthy and Productive Food Supply

Monday Evening Keynote by Mark Shepard
Tuesday Keynote by Deborah Clark

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WELCOME FROM FARFA AND CHFS



We're excited to welcome you to the 13th Annual Farm & Food Leadership Conference!

The next two days are filled with sessions that will empower you to understand the social, political, and economic forces that affect what you can raise, sell, or eat; educate you on growing crops and raising livestock in economically profitable and environmentally sound ways; share tools to help you to grow your farm or food business; give you insight into how to use your dollar in ways that improve both your health and the broader community; and much more.

This event has evolved alongside our movement for the last decade. Hosted by the Farm & Ranch Freedom Alliance, the conference initially focused entirely on food and agricultural policy. Then the Council for Healthy Food Systems brought in a dual focus both on business issues for farmers and the concerns of consumers. And now it has become a 3-way partnership, with Texas State University's Small Producers Initiative adding its work to help small farmers productively and sustainably raise crops and livestock.

For decades, our government's stated goal was to push small farmers to either sell out or get big. Government policies, including the push for so-called free trade, led to the disempowerment of individuals and the consolidation of our food system at every level, from the seed to the grocery store shelves.

But the voices for a different vision, so muted for many years, are now growing. Farmers and consumers are both looking for better options: for our health, the land, rural economies, and our communities. The solutions are not simple or easy, but they are powerful. **Farmers, ranchers, and consumers have the power to change our system, from the soil up.**

This conference is about giving you the tools you need to succeed, as an individual and in that collective effort. The sessions and speakers are important to that goal, but they're only part of it. Over the years, our attendees have repeatedly told us how much they learn from their fellow attendees and how much they value the connections they make. Take time to talk to the people around you! And check out the valuable resources available from the exhibitors in the Ballroom (not to mention the coffee, tea, and snacks there).

We look forward to talking with you over the next two days, and even more, in the year to come. This conference doesn't really end when the last session closes on Tuesday – it's just the start of an ongoing partnership. Texas State University's Small Producers Initiative offers workshops and education for small farmers. The Council for Healthy Food Systems will be hosting a statewide series of workshops in 2019-2020 on legal and business issues for small farmers and food businesses. And the Farm and Ranch Freedom Alliance continues its work at the state and federal levels for common-sense policies for local, diversified agricultural systems.

Stay in touch with all of us! Let us know what resources you need to succeed, and join us to build a stronger, more vibrant movement.

Sincerely,

Judith McGeary

Executive Director/Farm and Ranch Freedom Alliance & Council for Health Food Systems

WELCOME FROM THE SMALL PRODUCERS INITIATIVE



The Mission of The Small Producers Initiative is to provide extension services, research and outreach to small and mid-sized producers of agricultural products. This includes animal production, fruit, vegetables, row crops, and more. The Small Producers Initiative is a USDA funded program with a simple agenda: to enable small and mid-sized producers to be economically successful, and to provide for their families, their futures and their community, regardless of product, technical approach, or method of farming. Agriculture is Agri-Culture, and we all count on each other to succeed.

As a former small producer in the 1980s and 1990s producing vegetables in Indiana corn and bean country, I lacked the opportunities brought to you today. And as faculty of the Department of Agricultural Sciences at Texas State University, I feel a sense of responsibility to do my best to provide the agricultural community with the tools that I needed to be successful.

Over the course of a few years and several conversations with stakeholder organizations, a small-producer stakeholder meeting was held in August of 2015. Its purpose was to gather input on the needs of small producers. This meeting led to a deeper realization that the needs of small producers and mid-sized producers are largely overlooked. In 2017 and 2018 The Small Producers Initiative held conferences in the Department of Agriculture Sciences building at Texas State University. These conferences, like today's conference, brought speakers on recent changes in agricultural policies, financial planning and funding opportunities, and technical approaches to production.

This year, the 3rd Small Producers Conference is a joint effort with FARFA as the 13th Annual Farm and Food Leadership Conference. This combined effort has allowed us to create a large conference with more access to information than previous single efforts. We are lucky to have a huge, small and mid-sized agricultural community in Texas and an advocate like FARFA that works with state policy makers on behalf of producers who lack the voice of large consolidated producers and producer organizations.

It is my hope for you to be successful, to develop your farm and grow it to the scale you dream of, to provide for your families and community the food you are proud of, and to successfully pass your operation down to the next generation when that time comes. And mostly, I hope the 13th Annual Farm and Food Leadership Conference provides you with information to reach your goals.

The Small Producers Initiative will continue to provide support and resources for technological advancements, production techniques, and opportunities for success. We continue to seek funding to one day become The Small Producer Institute at Texas State University.

Small producers are the fertile soil from which all agriculture grows.

Sincerely,

Ken Mix, Ph.D., Texas State University



We need real farmers
who grow real food,
and the will to reform a
broken
food
system.

And for that,
we need not only to
celebrate farmers,
but also to
advocate for them.

Mark Bittman



The Seed Project Foundation funds educational, agricultural,
and community initiatives that support sustainability.

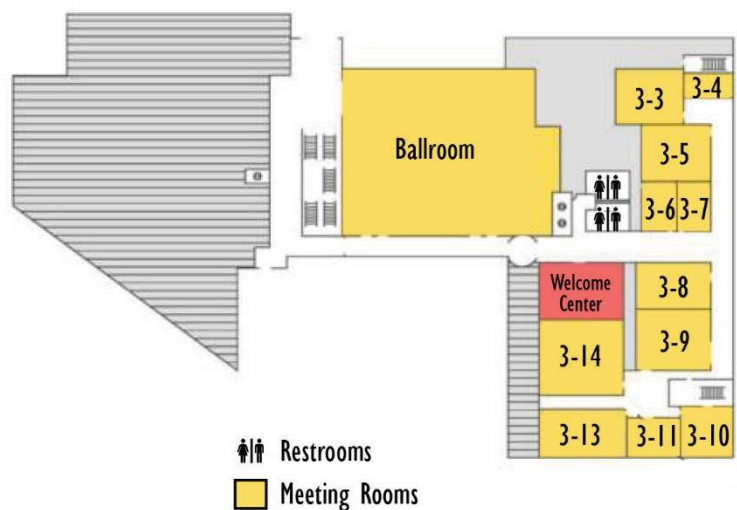
Learn more about our work and how you can get involved at
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FINDING YOUR WAY AROUND



- Sunday’s workshops take place in the **Agriculture Building**.
- Monday and Tuesday general sessions are in the **LBJ Student Center, 3rd Floor**.
- The welcome, plenary, and keynote are in the **4th-Floor Teaching Theater**.
- Exhibitors, the Silent Auction, and the coffee, tea, and refreshments are located in the **Ballroom**.
- Monday evening’s Dinner & Keynote is in the **JC Kellam Building, 11th Floor, Reed Parr Room**.

LBJ STUDENT CENTER, 3RD FLOOR
(Teaching Theater is on 4th Floor)



Sunday, August 11/Pre-Conference Workshops – Agriculture Building

8:30 AM	REGISTRATION OPENS
9:00 am - 5:00 pm (1-hour break for lunch)	<p>How to Form a Successful Cooperative: How can a small-scale farmer or rancher access the same economies of scale and achieve the same market saturation as their much larger competitors? By Cooperating! Cooperation—with other farmers, with customers, and with a range of community members—can help farmers achieve success as vital parts of the food system. Led by Annelies Lottmann, co-op development experts and co-op founders from around the state will explore the many ways that cooperation can build strong, resilient farmer and rancher networks as well as a committed, reliable customer base. This full-day interactive workshop will address the following topics:</p> <ul style="list-style-type: none"> ▪ Reducing expenses and increasing market access through co-ops. ▪ Start-up process basics. ▪ Roundtable discussion with existing Texas agricultural co-op participants. ▪ Co-op business planning and design. ▪ Worker cooperative farms and cooperative land trusts. ▪ Legal and tax considerations for cooperatives.
9:00 am - 5:00 pm (1-hour break for lunch)	<p>On-Farm Food Safety for Produce Growers: Small to mid-scale fruit and vegetable growers interested in learning about the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety will benefit from this comprehensive course. Participants will learn the “why and how” of managing food safety risks, standard operating procedures, and documentation to meet FSMA requirements, regardless of farm size. Upon completion, this course will give you the requisite certification as regulated by the Food and Drug Administration’s Food Safety Modernization Act Produce Safety Rule § 112.22(c). Participants completing the entire course and documentation will receive a certificate from the Association of Food and Drug Officials. This course is partially supported by a grant from the NIFA Food Safety Outreach Competitive Grants Program in association with the Texas Organic Farmers and Gardeners Association (TOFGA).</p> <p><i>This material is based upon work that is supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, under award number 2016-70020-25787.</i></p>
9:00 am - 1:00 pm	<p>Food Safety Training for Processing Facilities: This workshop is for farms and small distributors who hold, aggregate, and distribute food for human consumption who are interested in learning about their compliance needs for the Food Safety Modernization (FSMA) Facilities Rule and good handling practices for small facilities. Participants will learn about FDA registration, FSMA modified requirements, record keeping, general sanitation, and an overview of third-party audits.</p> <p><i>This material is based upon work that is supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, under award number 2016-70020-25787.</i></p>

<p>9:00 am - Noon</p>	<p>Optimizing Your Land’s Relationship to Water: Where do you begin to transition land from non-farm use or a traditional one-crop farm to a sustainable, diversified farm with healthy soil and minimal input? It all begins with earth shaping and water management. Learn from certified permaculture designer and author of the book <i>Restoration Agriculture</i>, Mark Shepard, how to assess and utilize the unique characteristics of your land to manage water and build the best soil. Learn about keyline design and expand your knowledge of how water moves across landscapes and how farmers can slow and spread water so it can either be stored or allowed to infiltrate soil to recharge groundwater. Mark also will introduce the concept of perennial crops and agriforestry and the way those plants produce more edible calories per acre than conventional row crops while preventing erosion and creating soil.</p>
<p>1:00 pm - 4:00 pm</p>	<p>Maximizing Your Farm Capital; From Books to Banks: This workshop will focus on the benefits of good record-keeping and how those records translate into financial opportunities such as low-interest loans and grants. Led by Tim Traister, Senior Relationship Manager with Capital Farm Credit; Katie Jolander, Farm Service Agency; and Jarred Maxwell and Eric DeValpine from Foodshed Investors.</p>
<p>1:00 pm - 4:00 pm</p>	<p>Implementing SNAP Incentive Programs at Farmers’ Markets: This workshop will introduce market managers to SNAP incentive programs like Double Up Food Bucks and provide an overview of the administrative requirements and implementation methodologies. Since every farmers’ market has its own challenges, strengths, and limitations, attendees will gain an understanding of the various costs and benefits in operating an incentive program at their markets. Additionally, information will be provided on the process for joining the Double Up network in Texas.</p> <p>Topics will include:</p> <ul style="list-style-type: none"> ▪ General overview of incentive programs ▪ Brief history of Double Dollars/Double Up Food Bucks ▪ Program types and/or methodologies to implementation ▪ Market readiness ▪ Application process ▪ Applying for a FNS Number ▪ General program costs ▪ Administrative processes ▪ Reporting tools ▪ <p>Facilitators will be Sustainable Food Center’s Hilda Gutiérrez, Food Access Director, & Alex Mace, Double Dollars Food Access Manager.</p>

Monday, August 12 – LBJ Student Center

Tracks	Policy	Consumer/ Homesteader	Crops	Livestock	Finance & Business Mgmt.	Q&A	EXHIBITOR HALL
Locations	LBJ 3-13.1	LBJ 3-14.1	LBJ 3-5.1	LBJ 3-9.1	LBJ 3-3.1	LBJ 3-10.1	
7:30-8:30 am	Registration						
8:30-8:45 am	Welcome in Teaching Theater						
8:45-10:00 am	Corporate Consolidation: Patty Lovera & Doug Constance	Nutrition & Health: Dr. Lane Sebring	Sustainable Texas Fruit Production: Dr. Jim Kamas & Glen Miracle	Getting the Best Value from Your Processor: Wendy Taggart	Launching & Diversifying a Farm Operation: Butch Tindell	Small Producer Stakeholder Meeting: Katie Tritsch	
10:00-10:30 am	Break						
10:30-11:30 am	Running for Office: Kim Olson	The Three Pillars of Beekeeping: Dennis Gray	Annual Variety Trials: Dr. Daniel Leskovar	Sheep and Goat Health: Linda Coffey	Holistic Planning: Kathy Harris & Peggy Sechrist	Veteran Opportunities in Agriculture: Erin Kimbrough & Justin Duncan	
11:30-11:35 am	Room change break						
11:35 am-12:35 pm	Plenary with State Representatives Eddie Rodriguez, Stan Lambert, and Todd Hunter in Teaching Theater						
12:35-1:50 pm	Lunch						
1:50-3:05 pm	Local Food Bills in the 2019 Texas Legislative Session: Judith McGeary	Foraging & Hunting: Sean Wall & Jesse Griffiths	Olive and Grape Production: Cara Gambini & Brianna Crowley	Genetics and Ranching: Josh Eilers & Travis Krause	Value-Added Production Options: Sue Beckwith & Stephanie McClenny	FI Part 1: The Funding Ecosystem, Debt Basics, Beyond Debt: Jarred Maxwell & Tim Traister	
3:05-3:30 pm	Break						
3:30-5:00 pm	Food Sovereignty and Community Food Control: Cristina Dominguez-Eshelman, Diana Padilla, & Juan Raygoza	Rainwater Collection & Water-Smart Landscaping: Billy Kniffen	Crop Planning: Pedro Schambon	Healthy Soils Through Grazing: Deborah Clark, Jenny Pluhar, & Justin Graham	Online Options for Producers: Richard Sechrist, Sam Lillie, James Matocca & Sam Eder	FI Part 2: Government and Loan Programs: Jarred Maxwell, Bertha Venegas & Katie Jolander	
5:00-5:30 pm	Visit exhibitors and silent auction						
6:00-8:30 pm	Farm-to-Table Dinner & Keynote with Mark Shepard (JC Kellam Building)						

Exhibitor Hall
Open in the Ballroom
7:30 am-5:30 pm
Silent Auction.
Coffee, tea & refreshments available.
Poster Session
12:30 - 1:45pm.

Tuesday, August 13 – LBJ Student Center

Tracks	Policy	Consumer/ Homesteader	Crops	Livestock	Finance & Business Mgmt.	Q&A	EXHIBITOR HALL	
Locations	LBJ 3-13.1	LBJ 3-14.1	LBJ 3-5.1	LBJ 3-9.1	LBJ 3-3.1	LBJ 3-10.1		
7:30-8:30 am	Registration							
8:30-8:45 am	Announcements in Teaching Theater							
8:45-10:00 am	Keynote with Deborah Clark in Teaching Theater							
10:00-10:30 am	Break							
10:30-11:45 am	GMOs: Howard Vieger & Alan Lewis	Home Gardening: Zach Halfn	Agroforestry Techniques for Texas: Mark Shepard	Scaling Up Pastured Poultry: Rob Cunningham & Jane Levan	Specialty Crop Market: Abbie Hannon & Robert Maggiani	Fermentation Basics: Abby Wetzel	Exhibitor Hall Open in the Ballroom 7:30 am-3 pm. Silent Auction. Coffee, tea & refreshments available	
11:45 am-1:00 pm	Lunch							
1:00-2:30 pm	Water Policy: Robert Mace, Rep. Erin Zwiener & Charlie Flatten	Youth and Local Food: Max Elliot, Rocio Hernandez & Helenka Ostrum	Row Crop Alternatives: James Brown, Eric Herm, & Zach Yanta	Diversifying with Hunting Leases, Agritourism, and Wilding: Pam Mitchell, Justin Dreibelbis, Sean Wall, & Matthew Williams	Wholesale Readiness: Kara Kroeger, Jarred Maxwell, & Saul Padilla	Connecting with Mid-Scale Buyers: Natural Grocers, Wheatsville, & Common Market		
2:30-3:00 pm	Break and final bids on silent auction							
3:00-4:30 pm	Food Access: Susie Marshall, Alex Canepa & Angie Worth	Finding Good Food: Alan Lewis & Nora Chovanec	Soil Health Principles: Willie Durham	How to Monitor Your Pastures: Colin Mitchell & Kara Kroeger	Local Food Logistics: Caroline Krejci & Robert Maggiani			
4:30-5:00 pm	Pick up silent auction items							

SESSION DESCRIPTIONS

Monday

8:30-8:45 am

Welcome. 4th FLOOR, LBJ STUDENT CENTER, TEACHING THEATER

8:45-10 am

Policy Track: *Corporate Consolidation & Your Food.* From seed to plate, corporate consolidation impacts what farmers grow, how they grow it, how it's processed, and what you can buy. The effects extend deeper into even the sustainable local food system than most people realize. Gain a better understanding of this vital issue, along with recent initiatives to push back on corporate consolidation and how you can help. *LBJ 3-13.1*

Consumer/Homesteader Track: *Nutrition and Health.* While the current medical paradigm is designed to treat the symptoms of the mass of humans, it ignores causal-based individual problems. Hear from one of the leading Texas holistic doctors on the role of nutrition in your health. *LBJ 3-14.1*

Crops Track: *Sustainable Texas Fruit Production.* Grow your own fruit! Stone-fruits, berries, pears, pomegranates, and figs can be great additions to the farm or garden. Learn from Glen Miracle, owner/operator of permaculture-inspired Laughing Frog Farm, and Dr. Jim Kamas, author of *The Peach Handbook* and *Growing Grapes in Texas*, on best methods for sustainable fruit production. *LBJ 3-5.1*

Livestock Track: *Getting the Best Value from Your Processor.* Small, local processors can be hard to find – and sometimes they are easy to work with, sometimes not. Learn how to choose among processors (if you have more than one option) and how each animal (beef, pork, or lamb) breaks down in order to maximize the value of the cuts you get back. The session will also cover options in packaging and labeling your meat. *LBJ 3-9.1*

Finance/Business Track: *Launching & Diversifying a Farm Operation.* Market gardening, grass-fed beef, broilers, eggs, raw milk, cheesemaking, grains and baking: Whether you are a brand-new farmer making plans or an experienced farmer looking to diversify, learn about the wide range of local food options that you may want, including how to think about the economics & other factors to decide what works best for you. *LBJ 3-3.1*

Q&A Track: *Small Producer Stakeholder Meeting.* This session is for anyone interested in the future of small producers in Texas. Texas State Graduate Student Katie Tritsch will introduce her research project *Roadblocks to Success: A Needs Assessment of Texas Small Producers*. Participants will take a short questionnaire and provide feedback on her project's methodology to determine small producer needs, challenges, and perceptions of success. *LBJ 3-10.1*

10:30-11:30 pm

Policy Track: *Running for Office.* Want to help make an even greater difference in your community? Consider running for office. Whether you run for city council, county commissioner, state rep, or Congress, your race can have significant impacts, win or lose. Come learn about what it takes to throw your hat into the ring. *LBJ 3-13.1*

Consumer/Homesteader Track: *The Three Pillars of Beekeeping.* Honeybees face a wide constellation of challenges that often frustrate new beekeepers, but good beekeeping is no different than any other animal husbandry endeavor. Managing bees for maximum health means keeping big, robust colonies that can provide much of their own needs through forage, often in contrast to their “natural” instincts. This talk will look at three key husbandry practices that beekeepers must provide in order to ensure success, reduce colony loss, and still keep productive, useful bee colonies in a variety of environments. *LBJ 3-14.1*

Crops Track: *Annual Variety Trials.* What vegetable varieties work best in Central/South Texas? Dr. Daniel Leskovar trials artichokes, tomatoes, and watermelons at AgriLife's Research & Extension

Monday (cont'd.)

Center in Uvalde, Texas. He'll review important findings from his crop trials and what they mean for Texas vegetable producers. *LBJ 3-5.1*

Livestock Track: *Sheep and Goat Health.* Sheep and goats are great animals for a farm because they improve the land, are prolific and productive, and are easy to handle. They are a lot of fun to raise...when they are healthy. This session will cover how to recognize health in sheep and goats, so that you only purchase animals that can help your farm. Then find out how to keep them healthy through good nutrition and grazing management, animal care, and observation. *LBJ 3-9.1*

Finance/Business Track: *Staying on Course with Holistic Management: Create alignment with your desired outcome through daily choices & actions.* This experiential workshop will take you through exercises and a practice to make decisions every day that align with your goals for your farm or ranch. You will learn how to be flexible and adaptive in a volatile world while staying true to results that meet your core values and vision. *LBJ 3-3.1*

Q&A Track: *Opportunities for Veterans in Agriculture.* Active duty military or retired veterans have unique opportunities available to help them succeed in agriculture. Learn what educational, financial, and technical resources are available to start or expand your operation as a U.S. military veteran. Bring your questions! *LBJ 3-10.1*

11:35-12:35 pm

Plenary with State Representatives: *Legislators' Perspectives on Local Farms & Food.* Join us for a unique opportunity to hear from three Texas legislators who have championed local farms & food: State Representatives Eddie Rodriguez, Stan Lambert, and Todd Hunter. *4th Floor Teaching Theater*

1:50-3:05 pm

Policy Track: *Local Food Bills in the 2019 Texas Legislative Session.* The recent Texas legislative session was an important one for farmers and local food consumers! Come learn about the bills that passed, the bills that died, and what it all means for the future of local food in our state. *LBJ 3-13.1*

Consumer/Homesteader Track: *Foraging and Hunting to Fill Your Plate.* What can wild plants and wild animals provide for your sustenance, health, and enjoyment? Learn about foraging in your own backyard and local green spaces and hunting with a true nose-to-tail mindset. *LBJ 3-14.1*

Crops Track: *Olive and Grape Production.* High-value perennial crops are tempting to many small producers, but what unique challenges do they pose? Cara Gambini of Texas Hill Country Olive Co. and Brianna Hoge, plant pathologist with AgriLife Extension, will give you a rundown on two Hill Country favorites: olives and grapes. *LBJ 3-5.1*

Livestock Track: *Genetics and Ranching.* If you're thinking about raising cattle in Texas or expanding the genetic diversity of your herd, don't miss this session! Josh Eilers runs a successful ranch-to-market operation near Austin raising full-blood Wagyu cattle on grass and selling to several premier Austin restaurants. Travis Krause raises Longhorn cow/Devon bull crosses on grass with no antibiotics, hormones, or grain. Both producers will impress you with their innovative entrepreneurship and in-depth knowledge. *LBJ 3-9.1*

Finance/Business Track: *Value-Added Production Operations.* Sometimes farmers can't sell everything they have harvested. How do they preserve the value of those harvests? This workshop will introduce the attendees to the opportunities of making "value added" products from fruits and vegetables, and some templates that can be used to help farmers make profitable decisions. *LBJ 3-3.1*

Q&A Track : *The Funding Ecosystem, Debt Basics, and Beyond Debt.* This session will cover the various sources of capital available to finance and grow your ag operation, including what you need to know before applying for a loan or approaching any other capital provider. *LBJ 3-10.1*

Monday (cont'd.)

3:30-5:00 pm

Policy Track: *Food Sovereignty and Community Food Control.* Who grows our food, how is it distributed, and who decides these answers? Join us for a discussion ranging from West Texas to the Panhandle on the question of how “local food” can become “community food control.” *LBJ 3-13.1*

Consumer/Homestead Track: *Rainwater Collection & Water-Smart Landscaping.* This session will cover water efficient landscaping, passive rainwater harvesting, and creating edible landscapes. Also harvesting rainwater for landscape, vegetable, berry, fruit, poultry, livestock, and in-home use. Rainwater harvesting includes sizing components, filtration, storage and gravity pressure irrigation plus types of pumps to increase water pressure and other supplies needed for potable use. *LBJ 3-14.1*

Crops Track: *Crop Planning.* Crop planning is an invaluable skill for diversified producers. Deciding when, where, and how much to plant in advance can help take the stress away from daily decision-making. Join Pedro Schambon, owner/operator of My Father's Farm in Seguin, to discuss his methods for crop planning and organization. Pedro will go over the pen & paper basics, and end by showcasing his new ProFarmer software. *LBJ 3-5.1*

Livestock Track: *Healthy Soils Through Grazing.* Adaptive multi-paddock grazing with livestock can be a beneficial way to improve the health of your soil. Our panel of grazing experts will discuss the ins and outs of how to do this and how improving the quality of your soil can increase your forage value and the health of your livestock. *LBJ 3-9.1*

Finance/Business Track: *Online Options for Producers.* On-line sales of perishable products such as fruits, vegetables, eggs, meats, etc. are now possible through a variety of platforms. The speakers for this workshop will describe their individual platforms and the opportunities available to Texas farmers without having to go to work for Amazon. *LBJ 3-3.1*

Q&A Track: *Government and Loan Programs.* The vast sea of government programs can be intimidating at times. In this session, we will discuss the various programs, which projects are the best fit for each and provide helpful tips for how to go after them. *LBJ 3-10.1*

6:00-8:30 pm

Banquet and Keynote with Mark Shepard. A mentor to many converts to perennial agriculture, Mark Shepard will deliver his impassioned plea for producers to use sustainable and permaculture methods in order to become production powerhouses that will feed the planet. He will share his thoughts about the degradation of our ecosystems through a history of plowing up more soil, draining off the water, and planting annual grains to feed livestock, not people. Learn how we can accomplish both ecological restoration and agricultural production of nutritious carbohydrates and proteins by imitating perennial ecosystems through sustainable agricultural practices. *JC Kellam Building*

Tuesday

8:45-10:00 am

Keynote Address with Deborah Clark. Deborah and her husband, Emry Birdwell, run Birdwell and Clark Ranch, a 14,200-acre ranch of tall-grass prairie, river bottoms, and brushy draws in North Central Texas, established in 2004. Their presentation will describe what they found when they purchased the ranch, the challenges, the planning and execution of new management practices, and the changes experienced in rangeland condition as well as “human condition.” (Emry was unable to make the trip due to ranching duties but will participate via video.) *4th Floor, Teaching Theater*

10:30-11:45 am

Policy Track: *What's Going on With GMOs?* Confused about what GMOs are or why farmers and consumers should be concerned about them? Think you know that answer ... but don't understand

Tuesday (cont'd.)

CRISPR and gene editing? This session will cover the basics *and* the most recent developments on the genetic engineering front. *LBJ 3-13.1*

Consumer/Homesteader Track: *Home Gardening.* Want to raise delicious, healthy food for yourself? Zach Haflin, the head gardener at Thigh High Gardens, will share how to plan a sustainable, diversified backyard food operation. *LBJ 3-14.1*

Crops Track: *Agroforestry Techniques for Texas.* Perhaps you've heard about Mark Shepard's New Forest Farm in the Midwest, where he grows chestnuts, hazelnuts, walnuts, apples, and elderberry as primary crops in his multi-layered perennial cropping system. What can we use in Texas? Mark will cover the basics of agroforestry along with his design process, focusing on species that will thrive in Texas' much hotter climate. *LBJ 3-5.1*

Livestock Track: *Scaling Up Pastured Poultry.* There are a lot of things to think about when you want to grow your pastured poultry business. Pasturing, shelter, feed, and processing often can't simply be multiplied. Come hear from the manager of Worlds' Best Eggs and the owner of Dewberry Hills Farm – a pasture-based farm with its own USDA processing plant – about how to successfully scale up your operation. *LBJ 3-9.1*

Finance/Business Track: *Specialty Crop Market.* The USDA Agricultural Marketing Service (AMS) has resources available on its website to help Texas farmers and ranchers be successful. Learn how to use their website and even how to do research on historic prices of fruits and vegetables so you can figure out how to price what you have to sell. *LBJ 3-3.1*

Q&A Track: *Fermentation Basics.* Fermentation is an ancient food preservation technique that utilizes naturally occurring bacteria and yeast. Fermented foods are also great for your gut, providing important diversity for your stomach flora. In this session, learn how to successfully ferment vegetables and watch a master at work. We'll go over some basic recipes, supplies, and techniques and demonstrate how to make a simple, delicious sauerkraut that goes with nearly every meal. *LBJ 3-10.1*

1:00-2:30 pm

Policy Track: *Water Policy.* Water is life. No water = no food. Beyond these basic truths, though, what do you need to know about water policy in Texas? Join a discussion along with a state representative, a top hydrologist and water policy professional, and an environmental representative, on this vital topic. *LBJ 3-13.1*

Consumer/Homesteader Track: *Youth and Local Food.* Care about feeding our youth and teaching them about healthy food? Come hear about three programs working on this important issue: Urban Roots, IDEA Schools, and TDA's Health Ambassadors for a Ready Texas. *LBJ 3-14.1*

Crops Track: *Alternatives for Crop Land.* There's significant potential in small-scale and/or sustainable row-cropping, in the markets and underground. Learn about growing organic grains for local milling, the new options for hemp, and pasture cropping. *LBJ 3-5.1*

Livestock Track: *Diversifying Your Operation.* What can you do with your land besides raising livestock and crops? Agritourism, hunting leases, landowner incentives for healthy ecosystems, and wild-food sourcing all can add new revenue streams to your operation. *LBJ 3-9.1*

Finance/Business Track: *Wholesale Readiness.* * Selling to wholesale accounts requires the development of various on-farm production systems in order to achieve success. It also requires the producer to be able to make money on per unit revenues that are typically half of direct marketing outlets. We will discuss how efficient crop planning, financial planning, harvesting/packing, and GAP certification can improve your wholesale readiness. The session will also cover funding options through both grants and loans. *LBJ 3-3.1*

**This material is based upon work supported by USDA/NIFA under Award Number 2018-70027-28585.*

Tuesday (cont'd.)

Q&A Track: *Connecting with Mid-Scale Buyers.* Ready to look at selling beyond the farmers' markets and direct-to-consumer? Join a conversation with representatives from Natural Grocers, Wheatsville Co-Op, and Common Market about how they work with producers. *LBJ 3-10.1*

3:00-4:30 pm

Policy Track: *Food Access.* How can we increase access to healthy local foods for more people? Learn from people working on this challenge across the state, through nonprofits, small stores, farmers' markets, and food banks.

Consumer/Homesteader Track: *Finding Good Food.* Confused about all the different labels at the grocery store? Not sure what to ask when you're at the farmers' market – or how to pick which market you want to go to in the first place? This session will help you figure out how to find “good food” – healthy, authentic, and raised the way you want.

Crops Track: *Soil Health Principles.* Healthy soil is the key to any successful farming enterprise. Willie Durham, a Soil Health Specialist in the National Soils Health Division of NRCS, will guide you through the essential steps to creating productive, resilient soils.

Livestock Track: *How to Monitor Your Pastures.* The Soil for Water project aims to create a critical mass of landowners who are applying regenerative agricultural practices that improve soil health and the water cycle. NCAT staff will discuss the organization's current Soil for Water regenerative trials and the rangeland monitoring techniques Soil for Water uses to tell the story of how landscape health changes over time through regenerative agriculture practices. Learn four monitoring strategies you can use on your own land and how you can engage with the Soil for Water project.

Finance/Business Track: *Local Food Logistics: Sharing Economy and Transportation.* Grocery stores, restaurants, and other sales outlets want local product from Texas farmers and ranchers. Yet small and medium-scale producers typically do not have adequate transportation capabilities to get their products from the farm to the customer. The speakers are working on a USDA grant project to help producers develop an on-line platform that will organize shared trucking resources.

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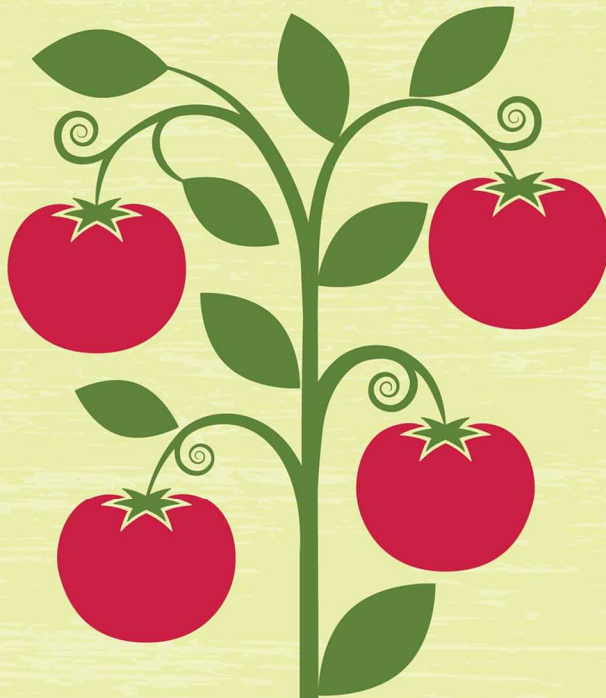
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Bidding on the silent auction ends at the end of the afternoon break at **3 p.m. on Tuesday**. You can pick up your winnings after the final session (4:30-5 pm.)

Check out these wonderful items!

- **Acres USA.** Books on agriculture and gardening; one-year magazine subscription.
- **Alamo Drafthouse.** Gift card.
- **The Coleman Agency.** Ceramic water cooler.
- **Contigo Restaurant, Austin.** Gift card.
- **Coyote Creek.** Bags of feed.
- **DripWorks.** Drip tape kit.
- **Farmhouse Delivery.** Two medium-size produce box deliveries.
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- **Dennis Gray.** Hatching eggs and basket of honey products.
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- **La Table de Chef.** 3-course meal for 2 prepared & served in your home.
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- **Alan Lewis.** “The Great Healing” book.
- **Meadows Center at Spring Lake.** 2 passes for glass-bottom boat tour.
- **Montesino Ranch/Hill Country.** Two-night farm stay.
- **Patina Green.** “American Farmer: The Heart of Our Country” book & gift basket.
- **Sandra Radford.** Handmade domino set from fallen Texas trees.
- **Rainy Day Tanks.** 125-gallon rainwater reservoir.
- **REI.** 2 passes to Sunset Kayak Tour at Spring Lake, San Marcos
- **Sean Wall.** Original artwork.
- **Texas Olive Ranch.** Gift basket.
- **Whole Earth Provision.** Yeti bottle and “Homesick Texan” cookbook.
- **William Chris Vineyards.** Gift certificate.
- **Yegua Creek Farm.** Pecan cutting board.

ONLINE AUCTION

We have even more auction items available online at www.32auctions.com/FARFA2019. You can bid during the conference on your smartphone or laptop. The auction ends on **Sunday, August 18, at Midnight.**

- **Acres USA.** Registration to the 2019 Acres USA Conference.
- **Agarita Creek.** Farm stay.
- **Capital Genealogy.** Gift certificate for genealogy research.
- **Driskill Grill.** Dinner for two.
- **Fabi + Rosi Restaurant/Austin.** Gift certificate.
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- **Alan Lewis.** “The Great Healing” book.
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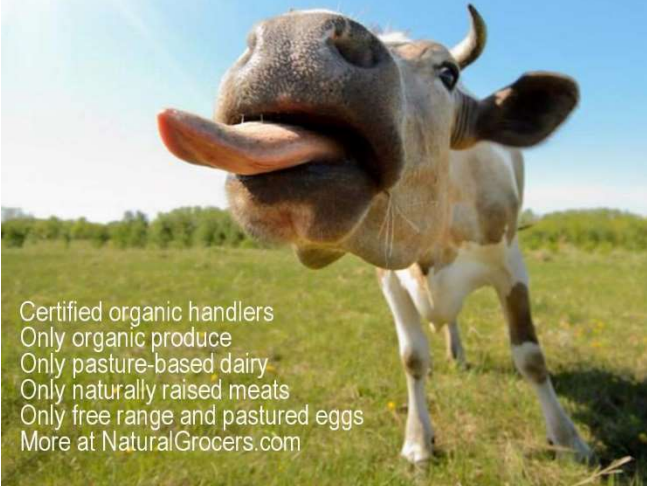
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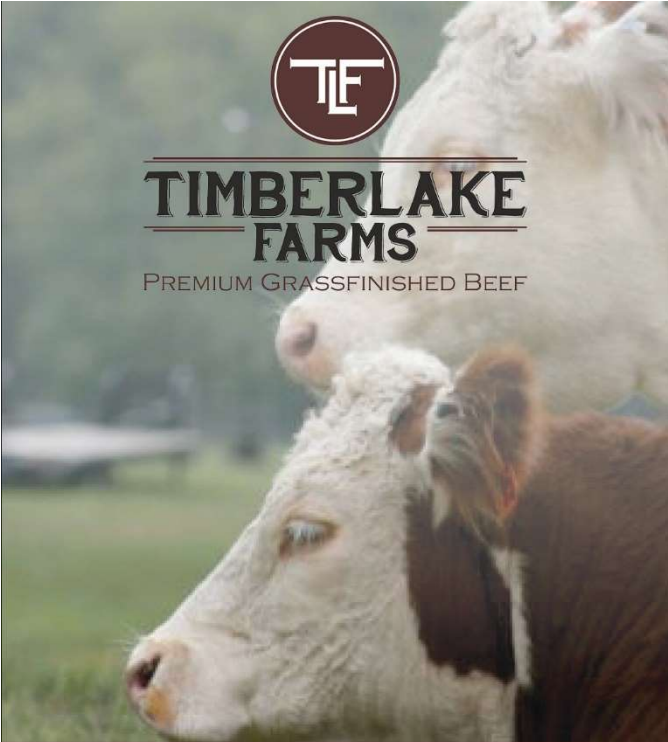
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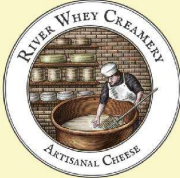


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CONFERENCE ORGANIZERS

Farm and Ranch Freedom Alliance (FARFA)

FARFA supports independent family farmers and protects a healthy and productive food supply for American consumers. We promote common-sense policies for local, diversified agricultural systems.



FARFA successfully led the fight to stop the National Animal Identification System, a plan to electronically tag and track all livestock animals. The program was designed for factory farms and would have been disastrous for pasture-based livestock producers had it not been defeated. FARFA also led the fight to include a small-producer exemption to the expensive and burdensome requirements of the federal Food Safety Modernization Act. In both campaigns, FARFA organized large national coalitions of organizations and individuals who spanned the political spectrum.

At the state level, FARFA has passed bills to establish and expand the cottage food law, require health departments to respond to questions from producers, reduce permit fees, make sampling at farmers' markets easier, and more. FARFA is the recognized voice for sustainable agriculture and local foods in the Texas Legislature.

Board of Directors: Tom Henslee, Doug Havemann, Mark Hutchins, Alex Racelis, Howard Vlieger

Council for Healthy Food Systems (CHFS)

CHFS's mission is to promote diversified local and regional foods systems that are healthy, safe, economically sound, and environmentally sustainable. We seek to enhance public understanding of how health, safety, economics, and the environment are impacted both by different farming methods and the evolving dynamics of food consumption.



CHFS serves both farmers and consumers. Through its website, CHFS provides information for consumers about their food, from its effect on their health to its impact on the world around them. We want consumers to understand how they can spend their dollars and their time to change the system. CHFS also provides education for farmers and local food producers. Over the next 12 months, CHFS will be conducting in-person workshops across the state (from the Valley to Amarillo, from El Paso to College Station) to help farmers and local food producers understand the laws that impact their food businesses, reducing their legal risks and helping them identify avenues to further diversify their businesses.

Board of Directors: Danny Nuckols, Kelly Adams, Wesley Adams, Brian Cummings, Howard Vlieger, and Pam Walker

FARFA & CHFS Staff: Judith McGeary, Executive Director
Teresa Davenport, Communications & Outreach Director
Rebecca Flores, Administrative Assistant

Are you a member of FARFA?

Our advocacy efforts require travel, phone calls, production of materials, and everyday expenses such as database maintenance and subscription fees.

Your membership or donation ensures that we have funds available when issues need immediate attention.

Look for a membership application form in your registration packet, as well as opportunities to make **tax-deductible donations to the Council for Healthy Food Systems**, our research- and education-focused sister organization.

CONFERENCE ORGANIZERS (cont'd.)

The Small Producers Initiative (SPI)

The Mission of The Small Producers Initiative (SPI) is to provide extension services, research, and outreach to small and mid-sized producers of agricultural products. This includes animal production, fruit, vegetables, row crops, and more. SPI evolved over the course of several years, through discussions with a growing number of individuals and stakeholder organizations regarding the need for increased opportunities and development of small and mid-sized producers.



USDA defines a “small farm” as any farm business grossing \$350,000 or less annually, with mid-sized farms earning about twice that. **In Texas, 89% of farmers gross \$50,000 or less on their farm or ranch operation.** While our focus is small and mid-sized producers, we’re interested in providing outreach, training and extension for farms and ranches of any size, any production method, any organizational structure, and so on. We’re focused in Texas, and we’re especially interested in young, beginning, minority, and veteran farmers and ranchers.

After a few years and many conversations, the Small Producer Stakeholder Meeting was held in August 2015 to gather input on the needs of small producers. The meeting led to a deeper realization that needs of small and mid-sized producers are largely overlooked, and stakeholders generated ideas for training opportunities, topics, and speakers, as well as a funding strategy. We hosted our first conference in August 2017, where we conducted a **Needs Assessment** of 70 small producers (the majority of conference attendees).

The top 5 challenges identified by small producers were:

1. **Access to capital (84%)**
2. **Aversion to acquiring debt to finance operation (84%)**
3. **Financing (81%)**
4. **Organic certification requirements (76%)**
5. **Access to equipment (72%)**

We’re continuing to research and analyze small producers’ needs by reaching a larger, statewide audience.

Texas has the greatest number of Hispanic, African-American, and beginning farmers, and the second largest veteran farmer population. Texas has 464,180 farms grossing \$10,000 or less annually and 47,286 farms grossing \$50,000 or less annually. Combined, these small farms make up 89% of the Texas farmer and rancher community and generate \$1.5 billion in sales annually (*2012 data*).

Texas is a growing state, with Central Texas (between Austin and San Antonio) being one of the fastest growing regions in the nation and containing three (almost four) of the fastest growing cities in the United States. This ongoing growth offers small producers new markets with consumers who have a rising interest in “local,” “organic,” and “sustainable” food options.

Texas State University is nestled in the midst of this growth and provides an excellent location for SPI to aid producers in accessing these growing markets. SPI exists to clarify the needs of small producers through academic research, and to provide sought-after training in financial management, marketing, food safety, certification programs, soil health, crop production, pest management, and much more. SPI will meet the needs of small producers through webinars, in-person workshops, and an annual conference.

The Small Producers Initiative will continue to provide support and resources for technological advancements, production techniques and opportunity for success. We continue to seek funding to become The Small Producers Institute at Texas State University.

SPI is directed by Dr. Ken Mix and Katie Tritsch (graduate student in MS Integrated Agriculture), and most importantly, guided by our Advisory Team.

KEYNOTE SPEAKERS

MARK SHEPARD heads Forest Agriculture Enterprises, is founder of Restoration Agriculture Development, and is the award-winning author of the book *Restoration Agriculture: Real-World Permaculture for Farmers*. The book represents Mark's belief in the ability of sustainably grown perennial food crops to feed us into "our resource-compromised future."

Mark is most widely known as the founder of New Forest Farm in Wisconsin, a 106-acre commercial-scale perennial agricultural operation that was converted from a row-crop grain farm. It is considered by many to be one of the most ambitious sustainable agriculture projects in the United States.

The farm was developed using oak savanna, successional brushland, and eastern woodlands as the ecological models. Trees, shrubs, vines, canes, perennial plants, and fungi are planted in association with one another to produce food (for humans and grazing livestock), fuel, medicines, and beauty. Hazelnuts, chestnuts, walnuts, and various fruits are the primary woody crops.

Mark is a certified permaculture designer and teaches agroforestry and permaculture worldwide.



DEBORAH CLARK and **EMRY BIRDWELL** run a stocker operation of 5,000-7,000 head of cattle on the 14,000-acre Birdwell & Clark Ranch in Clay County, northwest of Ft. Worth. While a portion of the livestock is kept on leased land, about 5,000 head remain at the ranch they purchased in 2004, fed using a high-density grazing management plan, resulting in consistently improved range conditions, soil health, and cattle productivity.

Emry will be joining us via video, due to unforeseen needs at the ranch. His proudest accomplishments are the changes he sees at the ranch in terms of decreasing bare ground, improving diversity of grasses and forbs, soil health, and the ability to add more gain per acre. As a Holistic Management Certified Educator, Deborah works to help others learn to manage their resources in a way that keeps the business, land, family, and community healthy.



In 2018, the couple earned one of six regional Environmental Stewardship Awards, presented by the National Cattlemen's Beef Assn. in recognition of outstanding land stewardship. Deborah also serves on the board of directors of the Texas Wildlife Assn.

Their grazing system utilizes 340 paddocks to rotate the cattle three-six times a day. In addition, a pipeline and mobile watering trough system allows them to fence the cattle out of riparian areas and stock tanks, ensuring protection of local water and allowing grazing distribution over broad areas of pasture.

After 13 years of intensive land management, Emry and Deborah doubled their stocking rates and significantly improved wildlife habitat, primarily for deer, quail, and dove.

OUR SPEAKERS



SUE BECKWITH is the Executive Director of the Texas Center for Local Food and a project manager for local food and sustainable agriculture projects in Texas. Through work for the City of Elgin and the National Center for Appropriate Technology, Sue helps develop local food enterprises that support Texas sustainable agriculture and rural job creation. Sue is past president of Texas Organic Farmers and Gardeners Association and was the start up project manager for Coyote Creek Organic Feed Mill, the only certified organic commercial feed mill in Texas.



JAMES BROWN spent a 30+ year career in church music after earning a bachelor's in organ and a master's in choral conducting. His recent retirement has taken him in an entirely new direction, but not without some early background in the field. James also has a culinary degree from the Art Institute of Houston and worked at the Houston Country Club and as chef de cuisine at the Hotel Sofitel in Houston. That love of culinary arts led him to baking bread as a hobby, but he soon discovered there were no viable local options for freshly milled, locally adapted heritage grains.

After gauging the interest of local chefs, James decided to start his own mill. He found farmers willing to grow organic heritage grains and found sources for seed, opening Barton Springs Mill in January 2017. Today the mill provides artisan flours, cornmeal, and grits to wholesale and retail clients throughout Austin/Hill Country, Houston, Dallas, and San Antonio.



ALEX CANEPA provides strategic guidance to the Sustainable Food Center's farmers' markets and leads the organization's policy efforts. SFC is a non-profit based in Austin that supports the local food system and the health of Central Texas residents. Alex works to reduce the barriers that farmers and ranchers face in getting their products to market. Before joining SFC, Alex's work included time with the National Farmers Market Coalition and Texas Senate. Alex holds a master's degree from University of Oxford and a bachelor's from Trinity College Dublin. He lives in Austin.



NORA CHOVANEC is deputy director for Texas Farmers' Market, organizer of the Austin Fermentation Festival, and design director for Travis Audubon. Nora's experience encompasses communications direction, marketing strategy, brand development, and non-profit management, with a focus on food systems, species advocacy, environmental justice, and urban and rural development. Nora is passionate about helping communities build sustainable practices that support and conserve the natural environment. Prior to moving to Texas, she was a designer and researcher for architect Maya Lin's science-based art memorial "What Is Missing?" She also developed a catalog of documentary photography and videos produced across the U.S., Mexico, Canada, Cuba, and Uganda. She and her husband, Arabic and Turkish scholar Matthew Chovanec, live in Austin with a cat, four free-ranging chickens, and a plethora of pollinators in their home garden patch.



LINDA COFFEY has more than 40 years' experience in raising sheep, beginning in Missouri on her family's farm and continuing to the present day at Maple Gorge Farm near Prairie Grove, Ark. Linda uses her experience, as well as her animal science degrees from the University of Missouri (BS and MS) to assist sheep and goat producers in her position as NCAT livestock specialist. As part of her work, Linda has written numerous publications and participated in podcasts, videos, and webinars, as well as presenting at conferences. Find Linda's publications about sheep and goat production and internal parasite management at www.attra.ncat.org to find Linda's publications

about sheep and goat production and internal parasite management.



DOUG CONSTANCE is Professor of Sociology at Sam Houston State University in Huntsville, Texas. His degrees are in Forest Management (BS), Community Development (MS), and Rural Sociology (PhD), all from the University of Missouri at Columbia. His research area is the impact of globalization of the conventional agrifood system, and alternative agrifood systems. He has numerous journal articles, book chapters, and books on these topics. His most recent edited book is *Contested Sustainability Discourses in the Agrifood System* (2018)

by Routledge/Earthscan Press. He is past president of the Southern Rural Sociological Association (2003) and the Agriculture, Food, and Human Values Society (2008). Dr. Constance currently serves as the Quality of Life Representative and Chair of the Administrative Council of the USDA/Southern Sustainable Agriculture Research Education Program.



BRIANNA CROWLEY is the Texas A&M AgriLife Viticulture Program Specialist for the Hill Country region. She received her bachelor's degree in biology from Rhodes College in Memphis in 2012 and her master's in plant pathology in 2017 from North Carolina State University. Brianna has worked with fungal pathogens for the last decade and with perennial crops for the last 7 years, performing molecular and applied research in university and extension programs. Her duties are to

conduct applied research and advise commercial grape growers on viticulture from site selection through crop production and the many areas of concern in between.



ROB CUNNINGHAM lives in the middle of 22,000 organic, pasture-raised laying hens at Coyote Creek Organic Farm with his wife Amy and their two sons. The farm, located near Elgin, just east of Austin, has its own USDA certified organic feed mill which was the first organic feed mill in Texas open to the public. In addition to their organic and Non-GMO Project Verified pasture-raised eggs, Rob and Amy raise grassfed beef and lamb for sale direct from the farm. Coyote Creek began producing pasture-raised eggs in 2005 with 5,000 layers, increasing that number by more than four-fold in the ensuing 14 years.



CRISTINA DOMINGUEZ is co-founder and co-executive director of La Semilla Food Center in Anthony, N.M. Through its community-focused advocacy program, mobile farmers market, community education, and local food and farm business development, as well as its community farm, La Semilla's mission is to foster a healthy and localized food system in south-central New Mexico. Cristina led the transition of 12 acres of fallow farmland into La Semilla Community Farm, a thriving education and demonstration farm guided by agroecology principles. She holds a certificate in ecological horticulture from the Center for Agroecology and Sustainable Food Systems at University of California/Santa Cruz and is a graduate of St. Mary's University in San Antonio. Cristina worked for Heifer International prior to launching La Semilla Food Center. She has been profiled in *Ecoliterate* and *The Color of Food: Stories of Race, Resilience and Farming*.



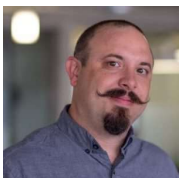
JUSTIN DREIBELBIS serves as director for the Private Lands and Public Hunting Program at Texas Parks and Wildlife Department. His responsibilities include supporting TPWD biologists throughout the state in their technical guidance activities on private lands. He also administers the Public Hunting Program on more than 1.5 million acres statewide. Justin is an avid hunter and angler who fell in love with the outdoors at an early age, hunting the brush country of south Texas with his family. Before joining TPWD, Justin spent seven years with the Texas Wildlife Association in various roles that include conservation program coordinator and director of hunting heritage. He is a Certified Wildlife Biologist with bachelor's and master's degrees from Texas A&M University. He and his wife Rachael live in Austin with their daughters, June and Jill.



JUSTIN DUNCAN is a Sustainable Agriculture Specialist with the National Center for Appropriate Technology's Southwest Regional Office. He has a BS in agronomy from Prairie View A&M University and an MS in plant breeding from Texas A&M University. He's spent years figuring out the nuts-and-bolts of successful organic farming in the humid South, concentrating mainly on sweet potatoes, strawberries, niche market ethnic specialty crops, cover crops, and drought mitigation techniques. He is currently working on cover crop projects in south Texas to help farmers there build organic matter in their soil.



WILLIE DURHAM is a soil health specialist with the USDA-Natural Resources Conservation Service Soil Health Division. He began with NRCS 18 years ago as a conservation agronomist, becoming the State Conservation Agronomist in 2008. In his current role, Willie provides training, guidance, and technical resources to USDA-NRCS employees, customers, and partners, to improve the health and function of our soil. After earning a bachelor's in entomology and a master's in agricultural chemistry from Texas A&M, Willie worked as a sales representative for Helena Chemical Company and Terra International in the Rio Grande Valley, then as a regional agronomist for Novartis Seeds in Texas, Oklahoma, and the Mexican state of Tamaulipas.



SAM EDER, CEO and co-founder of Big Wheelbarrow, is obsessed with changing how cities feed themselves. He and the team at Big Wheelbarrow, based in Austin, created software to strengthen the foodshed around cities by getting more local food into grocery stores and food-service companies. Working with farmers all over the country, Big Wheelbarrow's platform powers millions of dollars in local farm purchasing for regional and national chains. Launched just 3 years ago, Big Wheelbarrow already has been named the 2019 Food + City Global Prize finalist and was selected as part of the inaugural classes of the Techstars Farm to Fork and the Food Foundry. Before helping to found Big Wheelbarrow, Sam was involved in the local food scene as an advocate for urban agriculture in Austin.



JOSH EILERS served as an Airborne Army Ranger for 5 years. As a sergeant, he served as team leader in the U.S. Army's elite First Ranger Battalion, leading his team on hundreds of special operation missions throughout Iraq and Afghanistan. After being wounded in combat, Josh received a Purple Heart. Following his military career, Josh attended the University of Texas at Austin, majoring in biology. While there, he invested his savings in a herd of Wagyu cattle, and his company,

Ranger Cattle, was born. Today Josh continues to serve by providing high quality, sustainable beef to his community, selling at farmers' markets and to local restaurants.



MAX ELLIOTT, LMSW, is co-founder and executive director of Urban Roots, an Austin non-profit that cultivates leadership skills in youth through food and farming. He earned a master's in environmental studies from University of Essex, England, a master's in social work from University of Texas at Austin, a bachelor's in American studies from Tulane University, and a certificate in ecological horticulture from the Center for Agroecology and Sustainable Food Systems at UC Santa Cruz. Max is the former co-director of the New Orleans Food & Farm Network and was a founding member of the City of Austin Food Policy Board. Currently, he is the co-chair of the One Voice Equity and Social Justice Committee and a board member of The New Philanthropists.



CHARLIE FLATTEN is the water policy program manager at the Hill Country Alliance. He works in long-range sustainable water planning, directing and analyzing policy, and facilitating educational outreach and a cooperative dialog among the region's diverse communities. He is a member of the Hill Country's three Regional Water Planning Groups and its three Groundwater Management Area groups. He works with universities, state agencies, the Hill Country's land and water conservation NGOs, and the Legislature, and produces the *Texas Water Symposium* radio broadcast series. The consistent focus of his work is long-term health and sustainability of our limited water resources.



JUSTIN GRAHAM is owner/operator of Zanzenberg Farm and organizer of the Kerrville Farmers Market Downtown. He grew up in conventional corn and cotton agriculture in Texas, but after college, he met his wife Kayte and was introduced to the benefits of rotational land management and regenerative agriculture. In 2013, he and Kayte purchased a small homestead in East Kerr County and turned it into a pastured pork farm with heritage breed hogs. In 2017, they received the Young Farmer Grant through TDA for implementation of a diversified farm design, including water conservation, soil biology, carbon fixation, fruit and nut trees, native grasses, and pollinator species on a silvo-contour line system. Their focus is on educating the community about land stewardship and its resultant enrichment of our food.



DENNIS GRAY runs Cactus Village Birds and Bees which produces primarily honey and quail products. President of the Coastal Bend Beekeepers Association, he's an advocate for small- and medium-size beekeeping operations in Texas. From the world-famous Guajillo honey of the caliche (brush) country to 100 percent natural comb sections for high-end customers, his bee and honey operation provides quality products to the Texas Gulf Coast. His bee colonies also provide pollination to much of that same region. A retired U.S. Merchant Marine Officer, Dennis now focuses his work on sustainable, high quality, local food for boutique markets.



JESSE GRIFFITHS owns and operates Dai Due Butcher Shop and Supper Club in Austin, which was voted one of the top 10 new restaurants in the U.S. by *Bon Appetit* magazine in 2015. He is also owner of Dai Due Taqueria and head instructor of the New School of Traditional Cookery. A native of Denton, Jesse was a self-taught cook and began his restaurant career at the age of 16. Dai Due focuses on traditional, local, and sustainable food, working with and serving only locally sourced produce, meat, and dairy. As a hunter and a butcher, Jesse is a big believer in knowing and caring about how animals have been grown and harvested. He is the author of the book *Afield: A Chef's Guide to Preparing and Cooking Wild Game and Fish*, published by Welcome Books, and the soon-to-be-released *The Hog Book: a Chef's Guide to Hunting, Preparing and Cooking Wild Pigs*.



HILDA GUTIERREZ is the food access director at the Sustainable Food Center in Austin where she oversees SFC's Double Dollars Project (soon to be Double Up Food Bucks). This program offers a dollar-for-dollar match to market goers who use their federal nutrition benefits at local farmers' markets. Hilda also directs engagement efforts focused on low-income communities. Hilda is a native of the Rio Grande Valley and the daughter of Mexican immigrants. For generations, members of her family have worked as farm laborers. With a master's in Latin American Studies and a B.A. in feminist studies, Hilda has extensive experience in the movements to end gender-based violence and to protect immigrant rights.



KASON HABY is a rangeland management specialist with USDA's Natural Resources Conservation Service and serves as a liaison to the Edwards Region Grazing Land Coalition. He provides technical assistance and conservation planning to landowners on grazing lands in 18 counties. His work was recognized by the Texas Section Society for Rangeland Management as Outstanding Young Range Professional in 2015. Kason graduated from Texas A&M with a bachelor's in rangeland ecology and management in 2006 and has worked for NRCS since 2007.



ZACH HALFIN is a horticulturalist, arborist, avid gardener, and friend to the critters and the soil. He has been gardening for 18 years and now works with landowners and farmers to implement landscapes that help conserve biodiversity, clean water, and healthy soil. Zach is the garden manager at Thigh High Gardens here in San Marcos and is an active member of the Central Texas Farmers Cooperative when he isn't busy landscaping and gardening.



ABBIE HANNON is officer-in-charge and market reporter with USDA Agricultural Marketing Service, Specialty Crop Programs Market News Division in Phoenix. Abbie has almost 20 years of reporting experience in the produce industry, reporting commodities including broccoli and romaine from Arizona and California, watermelon from Texas, and lime and mango from Mexico. Her office reports weekly truck rates and retail ad pricing, along with daily prices and shipments of vegetables, citrus, melons and other specialty commodities grown in the southwestern United States.



KATHY HARRIS is program director and professional certified educator for Holistic Management International, where she works with a global community of educators to help farmers and ranchers regenerate our lands, revitalize the economic integrity of their businesses and communities, and improve their personal well-being. She embraced Holistic Management principles in the late 1990s to transition her young family from suburban life to a more self-sufficient lifestyle on a small family farm. Her passion for health, nutrient dense food, and biodiversity led to raising dairy cows and goats; grass-fed and finished beef and lamb; pastured poultry for eggs and meat; honeybees; and nuts, fruits, and vegetables. The study of Holistic Management opened Kathy's eyes to the connections and relationships in nature and led to field experimentation with composting, compost extracts, effective microbes, paramagnetic rock/dust, and kitchen experimentation with making soft and hard cheeses, sourdoughs, lacto-ferments, and probiotic brews.



ROCIO HERNANDEZ is a farmer and agriculture educator who was born in Mexico and raised in the Texas Rio Grande Valley. She studied biology and health while organizing regional farmers around production and food access feasibility, working within the University of Texas/RGV Agroecology Program. For the past three years, she has worked with IDEA public schools as a full-time farmer and high school teacher. "The opportunity to talk about soil, food, and our environment with kids K-12 every day is one I do proudly, in hopes that the next generation of land stewards is more powerful than the last," she says.



ERIC HERM is an organic farmer, author, poet, and musician from Ackerly, Texas. He is the author of *Son of a Farmer*, *Child of the Earth*, as well as *Surviving Ourselves*, and *I am the Tumbleweed*. He has transformed all 1,200 acres of his family's farm into organic production, growing cotton, wheat, barley, oats and rye. He and his wife Jennie have begun an environmentally friendly textile business, Allred Farms, creating denim goods from their own cotton. Visit allredfarm.com or sonofafarmer.com for more info.



TODD HUNTER is serving his 9th term in the Texas House of Representatives, having first been elected in 1988. He is an attorney in private practice in Corpus Christi. Born in Bartlesville, Okla., Todd earned a bachelor's from the University of Kansas and his J.D. from Southern Methodist University. He has lived in the Corpus Christi area for almost 40 years. During the 2019 Legislative Session, Rep. Hunter served on the committees for state affairs and criminal jurisprudence.



DR. RAVI JADEJA is assistant professor and food safety specialist at Oklahoma State University, having received his B.S. and M.S. degrees in food biotechnology in India. He attended Louisiana State University to earn a Ph.D. in food science, with a specialization in food microbiology. Following graduation, he joined the University of Georgia as a post-doctoral researcher, where he developed antimicrobial strategies to improve beef safety. Ravi's current research focuses on strategies to reduce foodborne pathogens within the food production chain. He is actively involved in training food industry professionals and regulators on topics that include food allergens, food safety audits, and regulations. He has authored 23 peer-reviewed journal articles, 3 patent applications, 44 abstracts, and 19 popular press articles.



KATIE JOLANDER is the farm loan officer for USDA’s Farm Service Agency in a south-central region of Texas that covers 12 counties. She has worked for Farm Service Agency for 12 years, serving in her current position for 6 years. Katie graduated from Texas State University with a bachelor’s in agriculture education and a second bachelor’s in agribusiness management. She grew up in Northern California on her family’s dairy farm.



JIM KAMAS is an associate professor and Extension fruit specialist stationed at the Texas A&M Agrilife & Extension Viticulture and Fruit Lab in Fredericksburg. He has worked as a research associate and instructor at Texas A&M, commercial fruit grower in Austin County, and Extension team leader for the New York and Pennsylvania Lake Erie Regional Grape Program. Since returning to Texas in 1996, Jim has worked extensively with grape and other perennial fruit industries to address the needs of large- and small-scale commercial fruit growers. Jim has authored two books, *Growing Grapes in Texas* and *The Texas Peach Handbook*. He also has been active in international fruit work in the Caucasus, North Africa, Central America, and across the Caribbean Basin.



ERIN KIMBROUGH is the program coordinator for Texas A&M Agrilife Extension’s programs BattleGround to Breaking Ground and Texas Agrability. BattleGround to Breaking Ground provides veterans and other beginning farmers/ranchers education and resources to start or expand a farm or ranch. Texas Agrability provides information, education, and assistance to individuals with disabilities to stay actively engaged in agriculture. Erin is responsible for developing programs, writing curriculum, providing education, and managing operations. She also provides technical assistance on programs being developed for veterans across the country. She and her husband, John, own Growin on Faith Farm where they raise meat goats, sheep, grass-fed beef, Yaupon tea, and horses. Erin and John also serve as founding members on the board of the Farmer Veteran Coalition Chapter of Texas.



BILLY KNIFFEN is a water resource associate in the Texas A&M AgriLife Extension Service, where he has worked for 30 years. For the past 20 years, Billy’s focus has been on rainwater harvesting and watershed stewardship, earning numerous awards for his work. He is a past vice president and education coordinator for the American Rainwater Catchment Systems Assn. and has conducted educational workshops and installed demonstration rainwater collection systems across Texas and the U.S., in addition to providing educational support internationally. Billy co-authored the “Rainwater Harvesting: System Planning” manual used to train rainwater professionals. He and his wife, Mary, own a small sustainable farm in Menard, growing fruit, vegetables, and pecans and caring for free-range chickens, honeybees and Aberdeen Angus cattle. Their home is solely dependent on rainwater.



TRAVIS KRAUSE is the co-founder of Parker Creek Ranch and Ranch Marketing Solutions. He is a full-time rancher and consultant alongside his wife Mandy and their two sons, Jack and Max. Travis was born and raised on his family's ranch in South Texas. He earned a B.S. in Wildlife and Fisheries Sciences at Texas A&M University and worked several years abroad in India, Ecuador, and other developing countries. Travis realized the practical limitations of his work and felt called back to his family ranch where he studied and experimented with sustainable agriculture techniques and production methods, business management, and a variety of agricultural subjects. He was profoundly influenced by the writing and teaching of Joel Salatin, Allan Savory, and others, and now Travis, Mandy, and their sons are successful leaders in the Texas regenerative agriculture movement.



CAROLINE KREJCI is an assistant professor of industrial, manufacturing, and systems engineering at the University of Texas at Arlington. She holds a Ph.D. from the University of Washington, an M.S. from Purdue University, and a B.S. from Bradley University, all in industrial engineering. She has worked as an industrial engineer at UPS, an operations engineer at Lutron Electronics, and an assistant professor at Iowa State University. Dr. Krejci’s research focuses on developing methodologies for management of complex systems, including regional food supply networks, food recovery networks, crowd logistics systems, solar energy projects, and urban communities. She is particularly interested in adapting traditional industrial engineering techniques and tools to improve decentralized logistics and production systems.



KARA KROEGER is a sustainable agriculture specialist with National Center for Appropriate Technology in San Antonio. Kara became a certified herbalist in 1999 and a certified nutritionist in 2003. She has owned a private chef/catering business since training as a chef in 2009. Kara earned a bachelor’s in general agriculture at Texas State University in 2018. With a background in grass-fed beef production, she is knowledgeable in the use of regenerative management tools to improve pasture health and productivity. Her work includes management and development of the NCAT Soil

for Water initiative, which aims to create a critical mass of landowners who are applying regenerative agricultural practices.



STAN LAMBERT is a Texas State Representative, serving House District 71. A Republican from Abilene, Stan is in his second term representing Taylor, Nolan, and Jones Counties. He is a member of the House Committee on Insurance; the Committee on Pensions, Investments & Financial Services; and the Texas Sunset Advisory Commission. Born and raised in Abilene, Stan earned his bachelor's in business from Abilene Christian University in 1975 and later his graduate certification in banking from Southern Methodist University. Upon graduation, Lambert began a long career in community banking.



DANIEL LESKOVAR is a professor in vegetable physiology and director of the Texas A&M AgriLife Research Center, Uvalde. He has a BS from the Univ. del Comahue, Argentina; master's from UC Davis, California; and Ph.D. from the University of Florida. His work centers on understanding plant adaptation mechanisms to stress and in developing sustainable cropping systems for high value vegetables. Dr. Leskovar's research has appeared in more than 200 journal papers, book chapters, and abstracts, and he was associate editor of two horticultural journals. Recently he was selected chair of the International Society for Horticultural Science Division of Vegetables, Roots and Tubers. His current research focus is on seed-transplant physiology; soil and plant growth regulators and amendments; grafted tomato-high tunnel; hydroponics; root/shoot trait responses to drought and heat; and genotype/variety selection for stress tolerance, yield, quality, and water use efficiency.



JANE LEVAN and her husband Terry own Dewberry Hills Farm near Elgin, where they not only raise chickens for meat, but have a USDA-certified processing facility relied upon by poultry raisers throughout Central Texas. They purchased the 20 acres 2 decades ago, with no intention of becoming pastured poultry farmers. But increasing dissatisfaction with their commute to Austin and an article they read about Joel Salatin and Polyface Farms changed all that. They began by raising broilers for themselves and giving them away to clients and friends. The extremely positive reactions they received encouraged them to make the career change. By 2008 they had built the processing facility receiving USDA certification in 2010. Today they have thousands of chickens on the property and six full-time employees helping with processing.



ALAN LEWIS navigates government affairs and food and agriculture policy for Natural Grocers, a Colorado-based health food chain founded in 1955, now with over 150 stores in 19 states. At the federal, state and local level, Alan engages on food, agriculture, nutrition, rural economic development, blockchain, trade, and health issues. Alan is active in several trade and advocacy organizations and has been a speaker and panelist at many events, including a talk at TEDx Boulder in 2014. Long a student of political activism, his focus is on communicating with stakeholders using frameworks that are non-confrontational and inclusive. Alan has lived overseas for extended periods, which lends to his understanding of agriculture in varying social and political contexts. He also oversees organic certification and compliance for Natural Grocers while advising dozens of food, natural product, and ag-tech start-ups across the country. Current commitments include the Non-GMO Project board, Organic and Natural Health Association board, Real Organic Project standards board, Retail Advisory Committee of the American Grassfed Association, Farm Policy Committee of the Organic Farmers Association, and various committees of the Council for Responsible Nutrition.



SAM LILLIE is the co-founder/CEO of Vinder, an online marketing app for small producers and farmers' markets to sell direct-to-consumer and wholesale. Sam originally launched Vinder on foot and bicycle as he went door-to-door in his hometown of Port Townsend, Wash., asking homeowners if they had a home garden and if so, if they might consider selling their excess produce. Within 3 months, Vinder connected 30 home growers with 15 families and distributed over 300 lbs. of homegrown produce. Sam served on the food policy board in Jefferson County, Wash., and was awarded the 2018 Entrepreneur of the Year. Sam earned his bachelor's in international business from San Jose State University, is a local food advocate, long distance hiker, and lover of burritos.



ANNELIES LOTTMANN is the Central Texas Program Coordinator for the Texas Rural Cooperative Center of University of Texas/Rio Grande Valley. In that role, she assists groups seeking to form or strengthen cooperative businesses all around Texas. Before joining TRCC in 2015, Annelies co-founded Yard to Market Co-op, a producers' cooperative that continues to provide sales and marketing services to small-scale food producers in the Austin area. She also serves on the Boards of Black Star Co-op and the Austin Cooperative Business Association.

Annelies has a J.D. from the University of Texas School of Law and a B.A. from Sarah Lawrence College. When she's not working with TRCC clients or tending her garden, she practices Brazilian rhythms with the Austin Samba School.



PATTY LOVERA is the assistant director of Food & Water Watch where she coordinates the work of the food team and focuses especially on meat inspection, food safety, labeling, and dairy issues. Patty has a bachelor's degree in environmental science from Lehigh University and a master's in environmental policy from the University of Michigan. Before working at Food & Water Watch, Patty was the deputy director of the energy and environment program at Public Citizen and a research associate at the Center for Health, Environment, and Justice.



ALEXANDER MACE is the food access manager at Sustainable Food Center in Austin, where he leads the implementation of the Double Dollars project (soon to be Double Up) at SFC Farmers' Markets and expansion sites. Alex has studied and worked in food systems at home and abroad, building community gardens in rural West Virginia, teaching youth about orchard care in Dakar, Senegal, and studying food system resilience in Italy. While pursuing a master's in public health at Tulane University, he worked with multiple food systems organizations in New Orleans, engaging with community members in garden and nutrition education while developing his own growing skills.



ROBERT MACE is the interim executive director and chief water policy officer of The Meadows Center for Water and the Environment and a professor of practice in the Department of Geography at Texas State University. Robert has over 30 years of experience in hydrology, hydrogeology, stakeholder processes, and water policy. He has a B.S. in geophysics and an M.S. in hydrology from the New Mexico Institute of Mining and Technology and a Ph.D. in hydrogeology from the University of Texas at Austin. He says his residential consumption of water is under 30 gallons per person per day and claims it would be lower if his wife were "more cooperative."



ROBERT MAGGIANI: Sustainable Agriculture Specialist Robert Maggiani is a familiar face in the Texas produce industry and widely recognized as an expert on specialty crop production and marketing. He has bachelor's and master's degrees from the University of Texas in Austin. He was a commercial vegetable farmer in South Texas and North Mexico during the 1970s and 1980s. In 1985 he joined the marketing staff of the Texas Department of Agriculture (TDA) as a direct marketing specialist with statewide responsibilities. He was the first marketing specialist assigned to TDA's efforts to establish an organic certification program in 1987. After six years in Austin, he transferred to the newly created office of the South-Central Region in San Antonio to become the chief of marketing. He served in that position for the next 20 years and developed extensive contacts in Texas with producers, retailers, wholesalers, restaurants, and trade associations. Robert currently works with the National Center for Appropriate Technology (NCAT).



JAMES MAIOCCO is chief operations officer at Barn2Door, in charge of marketing, sales, and finance. Barn2Door helps farmers leverage technology to accelerate cash flow to fuel growth. James is a seasoned technology veteran with 20+ years' experience at high-growth software companies, including Pushpay (IPO), Xero (IPO) and Gomez (acquired). James was a founding member of Microsoft Ventures, leading investments in the United States, China, and Israel. He has domain expertise in technology partnerships (Amazon, Apple, Facebook, Google and Microsoft), payments (Paypal, Stripe, WePay), and financing (closing \$175M+ in growth financing in his prior positions).



SUSIE MARSHALL is founder and executive director of GROW North Texas, a Dallas-based not-for-profit that cultivates healthy food communities by strengthening local food production and improving access to fresh, nutritious food. She has 13 years' experience working with food producers and food assistance programs distributing surplus fruits and vegetables. Susie is a long-time volunteer for the Texas Organic Farmers and Gardeners Association, currently as grants administrator and previously as executive director. Susie has a bachelor's degree from Texas Wesleyan University, a master's degree in health and physical education from Texas A&M-Commerce, and a master's of theological studies from the Perkins School of Theology at SMU.



JARRED MAXWELL leads Foodshed Investors' venture relations, guiding business owners through the fundraising process, providing business analysis, and assisting them to prepare to present to potential investors. He has been the local leader for Slow Money Austin since 2011 and is dedicated to healthy food, local economic vitality, support of small-scale businesses, re-invigoration of small towns, and small family farms and ranches. Jarred is an active angel investor in more than a dozen local socially responsible companies. In 2010, he founded The Happy Land Company,

specializing in acquisition, restoration, and preservation of rural land. A lifelong Texan, Jarred is also a rancher, managing 400-plus acres of family ranch outside Lampasas.



STEPHANIE McCLENNY is the owner of Confituras, a small jam company she launched in 2010 after several years of preserving the local bounty from Austin farmers' markets. It did not take long for the local food loving community in Austin to recognize and appreciate Stephanie's commitment to quality, seasonality, and really good jam. Since 2011, Confituras has been awarded five Local Hero Awards, four National Good Food Awards, and a Southern Living Food Award. The Austin Food & Wine Alliance awarded Confituras a culinary grant in 2013 for its "Preserving Austin" project, an emerging program that preserves not only the local, seasonal bounty but also local canning history and heritage. Confituras recently opened a brick & mortar community kitchen and jam & biscuit shop in South Austin, Confituras Little Kitchen, which churns out seasonal jams and biscuits made with locally milled, heritage grains and offers an incubator mentorship program for women starting out in the food business.



JUDITH McGEARY, the founder and Executive Director of FARFA and the Council for Healthy Food Systems, is an attorney, activist, and sustainable farmer. After earning her Bachelors of Science from Stanford University and her law degree with high honors from the University of Texas at Austin, she clerked for a Federal Appeals Court and went on to private law practice. During that time, she became a passionate advocate of sustainable agriculture, and she and her husband established their own livestock farm. After seeing how government regulations benefit industrial agriculture at the expense of family farms, she founded the Farm and Ranch Freedom Alliance to promote common-sense policies for local, diversified agricultural systems. Judith has been profiled in the *Texas Observer* and *Edible Austin*, appears in the documentary "Farmageddon," and has been interviewed on numerous radio shows across the country. Judith previously served as the Vice Chair of the U.S. Secretary's Advisory Committee on Animal Health and remains active with Texas Organic Farmers and Gardeners Association, the Weston A. Price Foundation, and the Farm-to-Consumer Legal Defense Fund.



GLEN MIRACLE is the owner of Laughing Frog Farm in Hempstead, Texas, a small permaculture farm near Houston. Laughing Frog sells vegetables, fruit, chicken eggs and meat, and lamb meat and wool. Glen seeks to work with nature to make farming as little work as possible by using plants, domestic animals, and wildlife to build the soil biology. After growing up in a rural farming community in Kentucky, Glen ended up in Houston painting theatrical sets and murals. He started a small garden then eventually purchased the land that would become Laughing Frog Farm, building his own house, becoming a certified permaculture designer, and continuously expanding and improving the farm.



COLIN MITCHELL currently works as a sustainable agriculture specialist for the National Center for Appropriate Technology (NCAT). Colin has a bachelor's in government and a minor in geography and the environment from the University of Texas in Austin. He is a former project management intern for the Permaculture Research Institute of Australia and a PRI certified permaculture designer. Colin spent the years after his internship working on and managing sustainable agriculture and development projects across central Texas and the U.S. For NCAT he currently works on projects related to soil health and carbon sequestration, ecosystem services, adaptive multi-paddock grazing, cover crops, local food, and other regenerative agriculture systems.



PAM MITCHELL has worked in the agriculture industry for 20 years, first managing and training horses. Her next endeavor was in wildlife management, which led to ranch management, including agritourism. She and her husband own Montesino Ranch, a 225-acre working ranch located three miles outside Wimberley. It is the third Hill Country ranch in which Pam has incorporated holistic management practices to make the business not only sustainable, but profitable. In addition to vegetables and fruits, the Mitchells raise grass-fed organic cattle and pastured-raised chickens. The ranch also serves as an event and wedding venue and has been used as a film location.



DR. KEN MIX, Ph.D., is an associate professor of soil and crop science in Texas State University's Department of Agricultural Sciences. Ken is a former vegetable producer from central Indiana, operating a 20-acre commercial produce farm in the 1980s and 1990s. He currently teaches and has active research in entomology, soil health, crop production and agriculturally related climate and water resources. He oversees several projects with graduate students; including multispecies intercropping, variety trials, soil health, climate change, and Central Texas fruit crops, novel crops, and more. He also oversees the Texas State University Students' Sustainable Farm. He is the program director of multiple USDA programs including Integrating The Small Producers Initiative with Research and Extension

(InSPIRE), Texas State Supporting Small Producers (TSSSP), Boots to Roots and co-project director of Reaching Underserved Rural Agricultural Latinos and Veterans (RURAL-V).



KIM OLSON is a farmer, combat veteran, and advocate for public education. She currently is running for Congress to represent Texas' 24th District, a suburban area wedged north of and between Dallas and Ft. Worth. In 2018, Kim ran statewide for Agriculture Commissioner, earning more votes than any Democratic woman in Texas history. Kim entered the Air Force in 1979, later serving as one of the first female pilots. She retired as a full Colonel in 2005 after serving in Iraq, then continued her military service in the Texas State Guard. A fourth-generation farmer, Kim and her husband raise fresh fruits and vegetables and keep beehives for pollination and honey. She is also CEO of the non-profit Grace After Fire, helping female veterans make the transition back to civilian life.



HELENKA OSTRUM is a program specialist in the Texas Department of Agriculture's Food and Nutrition Division. She oversees community and student engagement initiatives, stakeholder committees, and the Summer Meal Programs. Helenka launched TDA's Health Ambassadors for a Ready Texas Initiative, which provides an opportunity for high school leaders to champion healthy eating within their school communities. Helenka grew up in rural northern New York in a county with more dairy cows than people. She served as a FoodCorps service member in North Carolina for two years and taught students about cooking, nutrition, and gardening. She earned a B.A. in psychology and anthropology from Barnard College and master's degrees in food policy and public health from Tufts University.



DIANA AND SAUL PADILLA own Yahweh All-Natural Organic Farms and Garden in the Harlingen area, a 75-acre, certified organic, urban farm. They raise cows, goats, lamp, rabbits, and chickens, and both earned a Permaculture Design Certificate in 2013. Diana also organized and continues to manage a CSA "Food to U" vegetable basket program, operating in the Rio Grande Valley. She is founder and president of HOPE for Small Farm Sustainability, an educational farmer-to-farmer organic training organization, overseeing its primary organic farming training program, offering hands-on education from seed to sale. In 2017, Diana developed the only organic farmers' market in the region.



JUAN AND SHAKERA RAYGOZA are owners of Terra Preta Farm, a certified organic vegetable farm in Edinburg, Texas. Juan holds bachelor's and master's degrees in agriculture from Texas A&M-Kingsville. He has been farming for over 10 years, and Shakera for 7 years. They share their love of farming with their three children.



EDDIE RODRIGUEZ has been a Democratic member of the Texas House of Representatives since 2003. Before being elected, Rodriguez was an aide to state representative Glen Maxey. Eddie was born and raised in the Rio Grande Valley, studying government at the University of Texas at Austin, earning his law degree from the school in 2008. A champion of small farmers and local foods, Eddie authored this year's House version of the Cottage Foods Bill and was joint author of the Local Health Departments Better Communications Bill, and the bill to eliminate permits for sampling at farmers' markets, all of which become law September 1. Eddie is the chair of the Texas House of Representatives Farm-To-Table Caucus, vice-chair of the Mexican American Legislative Caucus, and a member of the House Democratic Caucus, the Environmental Caucus, the Manufacturing Caucus, and the Legislative Study Group.



PEDRO SCHAMBON is the founder and president of My Father' Farm in Seguin, Texas, and developer of ProFarmer software solutions, which helps manage day-to-day farm operations. He's been a certified organic producer since 2008, managing 10 acres and 60,000 sq. ft. of greenhouses. In addition to organic certification, Pedro is certified as an organic inspector and for Good Agricultural Practices (GAP) and has extensive knowledge in meeting Food Safety Modernization Act regulations. Pedro holds degrees in accounting and organic agricultural practices. He has traveled extensively; his experience ranges from consulting for Texas A&M in Guatemala, and founding an orphanage and sustainable farm in Columbia, to working closely with Comal ISD and Guadalupe County correctional facilities on agricultural initiatives.



DR. LANE SEBRING is the founding physician of the Sebring Clinic and the developer of Paleo Non-Pharmacy, located in Wimberley, Texas. Dr. Sebring earned a bachelor's in biology at the University of Texas in Austin and obtained his M.D. from the University of Texas Medical Branch at Galveston. He completed his family medicine residency at the University of Texas Health Science Center in Tyler, Texas. Wishing to work as an independent physician, Dr. Sebring opened his

private practice, the Sebring Clinic, in 1996. His practice centers on reducing the amount of prescription drugs patients take, instructing them on natural treatment methods and teaching about the nature of disease and how to avoid it through lifestyle changes.



PEGGY SECHRIST, a practitioner and certified educator in Holistic Management, lives in Texas Hill Country with her husband, Richard, where they were the first Texas ranchers to create a certified organic, grass-fed beef operation in 1995, adding pastured poultry three years later. She has advocated for sustainable agriculture in collaboration with agricultural and wildlife agencies such as Texas A&M University, Texas Parks and Wildlife, Texas Wildlife Association, Texas Dept. of Agriculture, and NRCS, plus served on the SSAWG Board of Directors and the USDA/SARE Administrative Council. Peggy continues to provide training and coaching in Holistic Management throughout Texas. Currently she is the Hill Country Advisor for the Soil for Water Initiative, a project of the National Center for Appropriate Technology focused on educating landowners on increasing the water holding capacity of their soils.



RICHARD SECHRIST has been a real estate broker for 35 years, specializing in farm and ranch properties in Central Texas. In 1995, he and his wife, Peggy, created the first Certified Organic Ranch in Texas. At that same time, they started Homestead Healthy Foods, a company that marketed certified organic, grass-fed beef throughout the country until 2006. Richard was introduced to Holistic Management in 1993 and has been practicing that management system on the ranch since that time. He also managed a CSA in the Texas Hill Country and is presently the manager of farm operations for OrganicShopping.com.



MARGARET SMITH is a good-food advocate working to create new markets for local farmers and increase healthy food access in communities. She is director of The Common Market Texas, a nonprofit distributor of local farm foods based in Houston. She manages day-to-day operations including food safety systems, cold storage warehousing, trucking, sales, and community outreach. Margaret graduated from William and Mary and went on to work as a farm hand, in restaurants, as a researcher, and at farmers' markets before completing her master's in crop and soil environmental sciences at Virginia Tech. She joined The Common Market team in 2015, contributing to the national expansion of the organization. Margaret is committed to collaborating to build an equitable food system in Texas and beyond.



WENDY TAGGART is co-founder of Burgundy Pasture Beef, launching the business in 1999 and turning it into a vertically integrated 100% grass-fed beef operation. The business starts at the pasture, through processing, and even encompasses retail operations – Burgundy's Local Grass Fed Meat Market in Dallas and Ft Worth. Wendy manages aging, cutting, and packaging for their retail store in Grandview, while networking with other like-minded producers to increase the store's selection. Originally inspired by a desire for flavorsome, wholesome cooking and the challenge of raising young children in a "fast food" world, Wendy has helped Burgundy Pasture Beef evolve as a grassroots, primarily direct-retail business – responding to a growing trend of consumers demanding more wholesome meats and more transparency about the foods they eat.



BUTCH TINDELL has more than 35 years' experience gardening, farming, and ranching. He has taught sustainable farming and ranching to hundreds of beginning and experienced farmers and gardeners as well as developed numerous courses and curricula, also serving as an instructor with The Ploughshare Institute for Sustainable Culture. In addition, he has worked on farm and ranch projects and project design ranging in size and scale from small backyard gardens and farms of less than one acre to ranches of over 10,000 acres in Texas, New Mexico, Oklahoma and Idaho. Butch holds a Permaculture Design Certificate from Oregon State University and has studied with leaders in regenerative agriculture such as John Jeavons, Dr. John Navazio, Darren Doherty, and Allan Nation. Butch, his wife Diane, and their children and grandchildren raise cattle, sheep, and pecans at Aquilla Valley Farm in central Texas.



TIM TRAISTER is a relationship manager with Capital Farm Credit, the largest rural lender in Texas, where he specializes in land financing, small producers, and niche farming loans. Before joining Capital Farm Credit in 2014, Tim worked in the commercial banking and real estate sectors, where he was involved in more than \$1 billion in real estate transactions across the U.S. Tim grew up in Austin and earned a bachelor's in accounting and master's in land economics/real estate finance at Texas A&M. He is also a graduate of the Southwestern Graduate School of Banking at SMU. He resides in Austin with his wife and two children.



KATIE TRITSCH is the graduate research assistant and program contact for the Small Producers Initiative and master's student in the Integrated Agricultural Sciences program at Texas State University. Recently, she was awarded a grant from Southern SARE for her graduate research, which will help identify the needs and challenges of small, commercial farmers and ranchers in Texas. Prior to returning to school, Katie managed CSA programs for nearly five years – with Singing Frogs Farms in Sebastopol, Calif., and Green Gate Farms in Austin. Her love (and frustrations) of farming provide motivation in her current role, and in her desire to help small farms succeed.



BERTHA T. VENEGAS is the state outreach coordinator for the United States Department of Agriculture-Natural Resources Conservation Service in Texas. In her position, she serves as NRCS liaison, coordinating outreach efforts with organizations that work closely with minority farmers and ranchers. Bertha's role includes providing program information for the planning and application of conservation work. She also manages the state outreach operations, including overseeing grant opportunities for conservation work in the state's urban and rural areas. Bertha was born and raised in Eagle Pass. She attended Southwest Texas State University (now Texas State University) in San Marcos and received a bachelor of science in agriculture.



HOWARD VIEGER is a third-generation family farmer who has been a “student of the soil” since 1989. Howard lives on the farm where he was born and raised in northwest Iowa, assisting his son with farming duties. Since 1992 Howard has been a crop nutrition adviser and has founded two companies to help family farmers reduce dependency on chemical-based farming and transition to biological and/or organic production. Howard works as an independent crop nutrition advisor, helping crop and livestock farmers across the U.S. Howard also works with scientists and researchers to develop solutions, based on the latest science, for problems farmers are experiencing because of GMO crops and glyphosate. Howard is a co-author and the primary coordinator of a scientific study on the feeding of GMO grain and non-GMO grain to hogs for their lifetime as a meat animal.



SEAN WALL is a professional forager and habitat engineer. He studied environmental science and wildlife biology at Texas A&M University and has worked in habitat management on several private properties. He teaches classes on botanical identification and uses, as well as species propagation and habitat remediation. Previously he's provided native ingredients to restaurants and developed unique recipes and culinary uses for native and wild plants. He's also designed environmental education programs for school children and adults. Currently, Sean works with small farmers and landowners, developing sustainable food systems and alternative land management strategies. He's also a professional artist, specializing in handcrafted paintings made with pigments and paints derived from native plant and mineral sources, and is the author of the book, *The Cycle of Foraging*.



ABBY WETZEL is a master of all things fermented—sauerkraut, pickles, hot sauce, ginger beer, kombucha, local sodas –you name it, she's made it! Her love of ferments began in 2012 during her time at a New York farm. She became enthralled with the flavors, the bubbles, and the microorganisms that transform our foods. Three years later, she began teaching fermentation classes and workshops and has fallen in love with spreading the culture of cultures. In April of 2017, she attended a Fermentation Residency Program with Sandor Katz, author of *Wild Fermentation*. Abby looks forward to sharing ideas and knowledge about this ancient food preservation technique.



MATTHEW WILLIAMS is working to turn the farm that's been in his family since 1860 into a regenerative agriculture demonstration site. The land that Matthew now calls Green Valley Gardens, located in Denton, Texas, was for most of its years used for cattle, deer, dairy, and coastal hay. Since Matthew's introduction to permaculture techniques five years ago and his subsequent completion of permaculture design and teacher training courses, he has become increasingly successful at the growth and marketing of native plants and trees, as well as other high value crops. He also spends his time educating others about how to transform their own land. Matthew is happy to call himself a “total plant nerd.”



ANGELA WORTH is the farmers' market/Mobile Mercado manager for the San Antonio Food Bank. Mobile Mercado is a mobile mini-grocery store, farmers' market, demonstration kitchen, and teaching tool that improves access to healthy, affordable foods with a focus on locally grown fruits and vegetables. The mobile market also provides nutrition education, traveling to a number of “food deserts” in the Food Bank's 16-county service area. In addition to serving as manager of the Food Bank's numerous farmers' markets in the area, Angela oversees the organization's Farmers' Market Nutrition Program. She is a graduate of Texas A&M University, where she earned a bachelor's in chemistry.



ZACHARY YANTA, state director for Texas Farm Bureau’s District 12, is a 5th-generation farmer and rancher with agricultural roots that run deep in Texas. He grows corn, grain sorghum, and cotton in and around Karnes, along with no-till cover crops, legumes, and sesame. He also runs a cow-calf operation, stockers, and fed cattle in the feed yard. Zack joined Karnes County Farm Bureau shortly after he moved back to the farm in 1988, after earning a bachelor’s in agronomy and a master’s in soil and crop sciences from Texas A&M. He was elected to the Texas Farm Bureau’s (TFB) state board of directors in December 2014 and previously served as a state director from 1996 until 2002. Yanta also served on the State Resolutions Committee and Project 2000 Committee.



ERIN ZWIENER is an author, educator, and conservationist who is serving her first term in the Texas House of Representatives. She is a member of the Environmental Regulation Committee and Agriculture and Livestock Committee and is a founding member of the LGBTQ Caucus, serving today as its secretary. Rep. Zwiener also belongs to the House Democratic Caucus, Rural Caucus, Sportsmen Caucus, Farm-To-Table Caucus, Young Texans Legislative Caucus, Women’s Health Caucus, and the Legislative Study Group. A fifth-generation Texan, Rep. Zwiener is committed to fighting for Texas values including healthy communities, inclusivity, and common-sense government. She holds a bachelor’s in natural resource conservation and a master’s in creative writing. She is a three-time Jeopardy! Champion and a member of the Long Riders Guild. Rep. Zwiener lives in Driftwood with her husband Quincy, daughter Lark, a dog, three horses, a mule, and a pot-bellied pig.

MODERATORS

We thank the following people for offering their time and expertise to moderate our panels:

Wes & Kelly Adams, farmers, CHFS board members

Dr. Merritt Drewery, Texas State University’s Department of Agricultural Science

E. Ray Gard, Texas State University’s Department of Agricultural Science

Doug Havemann, owner Mesquite Field Farm, FARFA board member

Tom Henslee, Back to Earth Farm, FARFA board president

Mark Hutchins, Rehoboth Farm, FARFA board member

Dr. Xiangping Liu, Texas State University’s Department of Agricultural Science

Robert Maggiani, NCAT

Susie Marshall, GROW North Texas

Judith McGeary, FARFA & CHFS

Colin Mitchell, NCAT

Ken Mix, Small Producers Initiative, Texas State University

Daniel Nuckols, Austin College, CHFS board president

Dr. Pratheesh Omana-Sudhakaran, Texas State University’s Department of Agricultural Science

Alex Racelis, University of Texas-RGV, FARFA board member

Howard Vlieger, farmer, CHFS board member

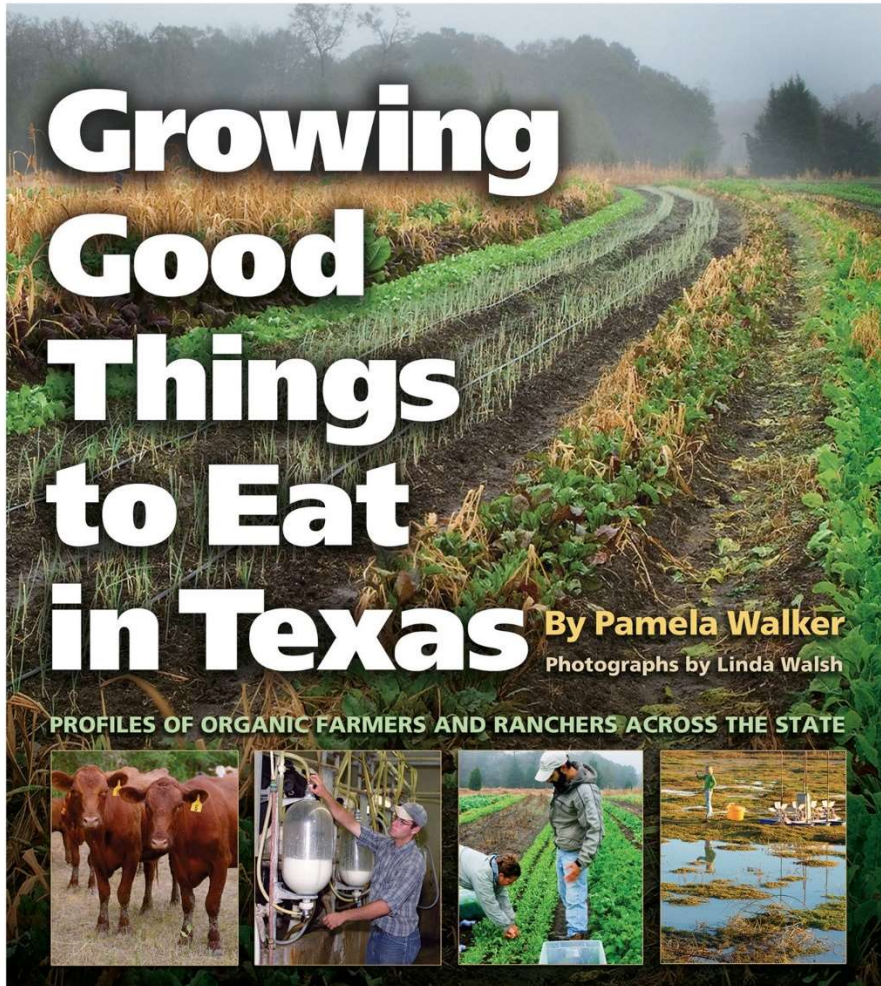
Pam Walker, CHFS board member

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“Walker gives ‘sustainable’ and ‘organic’ agriculture a regional and personal face...”
--Cheryl Hazeltine, co-author of *The Central Texas Gardener*

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