



Save The Date

Eighth Annual Winter Green-Up Grazing Conference
February 12 & 13, 2016

The Century House, Latham, NY
997 New Loudon Road (Route 9)
Latham, NY 12110



Neil Dennis, Sunnybrae Farm, Saskatchewan, Canada

Practicing holistic management has changed Neil's outlook on life. Prior to practicing holistic grazing, Neil ran 200-300 head of cattle on his 1,170 acres. Now he has 800-1,000 head on the same acreage. Neil received much of his early holistic training from Terry Gompert, a former Green-Up speaker.

Neil will be addressing several topics at the conference, including building soil health with animal impact, how he handles 1,000 animals by himself, designing paddocks and tools to make life easy.



Chip Hines, Colorado Rancher

Chip has an un-normal way of looking at problems and searching out what counts. He sees things others have missed and brings these out in relationship to a ranch. Chip's presentations will include a discussion on genetics, grazing and management and how they are interconnected and complimentary to each other. He will also discuss how you cannot buy a profit, how adding input costs does not automatically increase your profit. The third topic Chip will discuss is who is managing your farm – are you caught up in the company store system? Chip is the author of three ranch management books which will be offered for sale at the conference.



Bill Roberts, 12 Stones Grassland Beef

12 Stones Grassland Beef is dedicated to researching, testing, implementing and proving the principles of nutrient dense food production that comply with the laws of nature. We are committed to partner with producers, processors, retailers and consumers that recognize the benefits of such wisdom and desire to reap the universal benefits. We are a source for consulting and products for biological soil fertility and livestock mineral supplementation. We are a source for all classes of grass fed cattle, drawing upon a relational network of producers from coast to coast.



John Moody, Farm-to-Consumer Legal Defense Fund

John Moody is the executive director of the Farm-to-Consumer Legal Defense, founder and lead administrator of the Whole Life Buying Club in Louisville, KY, and part of the farm team with wife and kids at Some Small Farm. John speaks across the nation on matters related to food, farming, soil, homesteading, among other topics relating to the food system, food distribution, and the legal and economic challenges therein. Author of *The Food Club and Co-op Handbook* and the forthcoming *Six Inches of Soil in Six Months and Six Hundred Thousand Bugs*, he also writes for *Wise Traditions* and *New Pioneer* magazines on a variety of topics.



Brian Alberg, Executive Chef, The Red Lion Inn

Brian Alberg is Vice President for Food and Beverage Operations at Main Street Hospitality Group in Stockbridge, MA as well as Executive Chef at The Red Lion Inn in Stockbridge and Eat On North in Pittsfield, MA. A native of Copake, NY and graduate of the Culinary Institute of America in Hyde Park, NY, Alberg is a James Beard Foundation Member and has too many other distinctions within the culinary world to list here. Perhaps the most compelling aspect of Alberg's dedication to local, sustainable agriculture is the \$650,000.00 in local purchases the kitchens under his direction make each year.



Jeremy Stanton, Fire Roasted Catering and Meat Market

Jeremy Stanton is Chef/Owner of Fire Roasted Catering and The Meat Market in Great Barrington, MA, and also a graduate of the Culinary Institute of America. The Meat Market is a nose-to-tail butcher shop dedicated to selling grass-fed beef, pastured pork and grass-fed lamb and they make all their own charcuterie. Fire Roasted Catering does all its cooking in a fusion of European, Southeast USA, and Argentine techniques, entirely over open wood fires. The meats and most produce are entirely sourced from Western Massachusetts and Eastern New York.

Please contact Tove Ford at Cornell Cooperative Extension, (518)765-3518 or tff24@cornell.edu, Tom Gallagher at tjg3@cornell.edu or Morgan Hartman at morgan@blackqueenangus.com for more information about The Winter Green-Up Grazing Conference.

The cost per person is \$175 at the Early Bird rate, which requires registration on or before December 31, 2015. After December 31, 2015, the cost per person is \$225. There are no exceptions to the Early Bird cutoff date. Cancellations will be accepted until February 1, 2016. A \$10.00 cancellation fee will be charged.

Rooms are being held for Thursday through Saturday night at The Century House for \$114 per night. Call (518)785-0931 to reserve. Please mention the Winter Green-Up conference to receive this special rate.

If two people from the same farm or business are attending the conference, the cost is \$300 at the Early Bird rate and \$400 if registering after December 31, 2015. There are no exceptions to the Early Bird cutoff date.

You may register online at: https://reg.cce.cornell.edu/WGU2016_201

The Winter Green-Up Grazing conference is hosted by Capital Area Agriculture and Horticulture Program and Black Queen Angus Farm, LLC.