



Farm to Table: Diversity in Agriculture

SATURDAY
MARCH 13, 2010
9:30 AM – 2:00 PM

GARRARD MIDDLE
SCHOOL

PLUS:
A TASTE OF GARRARD COUNTY
PRESENTED BY:

DONNA POINTER, LOCAL
PRODUCER AND FORMER
CATERER

Sponsors

Ag Credit
Bluegrass Ag
Garrard County Farm Bureau
Garrard County Extension Service
Garrard County Women in Ag
Shell Farms & Greenhouses
Wonder of Life Farm

Complete registration form
and return to:

Garrard County Extension
1302 Stanford Rd
Lancaster, KY 40444
859.792.3026

Visit our website:

www.ca.uky.edu/garrard

Registration Deadline:

March 9, 2010

Office Hours: 8:00 am—4:30 pm

SCHEDULE OF EVENTS

9:30—10:00 am
Registration
And pick up goody Bag

10:00—10:45
Session One (1)

11:00—11:45
Session two (2)

Noon — Cafeteria
Taste of Garrard County

Round Tables to visit

1:00—1:45 pm
Session three (3)

2:00 — Cafeteria
Door Prizes
Adjourn

**This is a FREE
Seminar!**

Please fill out the registration information below and return to Garrard County Extension Office,
1302 Stanford Road, Lancaster, KY 40444

Name: _____

Address: _____

Email: _____

Daytime phone: _____ Evening phone: _____

Choose your top 3 session choices and an alternative. 1st _____ 2nd _____ 3rd _____ Alt. _____

CHOOSE FROM THE FOLLOWING LEARNING SESSIONS



A) **Getting started with the Alpaca Lifestyle**—Alan & Donna Pointer, local producers
--intro into the Alpaca business covering who buys alpacas, why alpacas, farm layout and alpaca care, tax advantages and business operation and services/products sold from the *Alpacas of Peaceful Glen*

B) **Raising Chickens for Dinner or Profit**—Maria Turner, Local Producer

C) **Backyard Strawberry Production**—Jay Hettmansperger, ANR Extension Agent
—starting a strawberry patch in your backyard; management decisions to consider before starting

D) **Selection for Improvement of your Goat Herd**—Dr. Kenneth Andries, Ph. D.
--basic production records and selection practices to improve animal growth rates and productivity and other traits leading to producer success

E) **How to do your own Barn Quilt**—Mary Hixson, FCS Extension Agent

F) **Bats & Agriculture**--Jeff Hawkins, Wildlife Biologist, Copperhead Environmental Consulting, Inc.

G) **Why Diversify**—Larry & Genia Swartz, local producer; come learn about what one couple working to create farm income from a variety of sources has accomplished—what has worked—what hasn't

H) **Getting Started in Commercial Grapes**—Dr. John Johns

I) **Why We Need Herbs**— Glenda McQueary, local producer—introduction to local and native herbs and plants and why they are important

J) **Building and Managing a Farm Based Greenhouse**—Michelle Harrison, local greenhouse grower

K) **Basic Home Winemaking**—Chris and Scott Hager, hobbyists

L.) **Aquaponics: Combining Aquaculture & Horticulture**—William Bean, KSU, Aquaculture Educator. —come learn about using Fish and other aquatic animals to produce nitrates in water; then use that water to grow plants without the use of soil

M.) **Beef to Freezer**—Christie McQueary, Entrepreneur

N.) **On the Farm: Outdoor Photography**, Loretta & Ike Adams, Professional Photographers
--come learn tips for taking better outdoor photographs and how to capture the perfect picture

O.) **Worm Farm Composting**—Jeff Hawkins, Wildlife Biologist, Copperhead Environmental Consulting, Inc.



COME SAMPLE AT NOON: TASTE OF GARRARD CO

MENU

Butternut Squash Soup with
Roasted Garlic

Shredded Pork Croissants with
Spicy Peach Chutney

Barbecue Chicken Salad in
Tortilla cups

Beef Sliders with Onion Jam

Braised Lamb on Polenta
Squares

Individual Spinach and Tomato
Quiches

Lemon and Black Walnut
Pound Cake

ROUND TABLES INCLUDE THE FOLLOWING:

Know Your Farmer's Market: Virgil Clark
& Kirby Overman

Photography: Ike & Loretta Adams

Worm Composting: Jeff Hawkins

Aquaponics: William Bean