

Cost and Registration

'First Bird' (before December 19): \$60

'Early Bird' (before December 31): \$75

Regular (after December 31): \$85

To Register: Contact Local Food Project Coordinator Brynn Slate at 540-347-1300, ext. 3163 or bslate@airlie.org.



About Airlie Foundation and the Local Food Project at Airlie

The Airlie Foundation and its Conference Center operate in tandem to develop and sponsor educational, environmental and cultural programs, hosting over 600 non-profit, government and private sector groups a year. The Local Food Project at Airlie combines education programs on sustainable agriculture with an onsite demonstration garden supplying organically-grown vegetables, herbs, fruits and flowers to the Airlie Center kitchen. The Local Food Project, now in its tenth year, is one of Airlie Center's initiatives as a leading green conference center in the United States.

To learn more about the Airlie Foundation and the Local Food Project, please visit www.airlie.org.

The Local Food Project at Airlie
6809 Airlie Road
Warrenton, Virginia 20187



Half Pint and Essex



A Tale of Two Farms A Winter Forum on Farm Systems Design

JANUARY 9, 2009

AIRLIE CENTER ~ WARRENTON, VA



The Local Food Project at Fairlie presents:

A Tale of Two Farms

A Winter Forum on
Farm Systems Design



Half Pint Farm

Burlington, Vermont

Mara and Spencer Welton grow baby greens and gourmet specialty crops for direct sale to farmer's markets and restaurants. Half Pint produces exquisite vegetables that stand out for their taste, nutrition, and uniqueness (www.halfpintfarm.com).

Looking ahead to its seventh season, Half Pint Farm began as an incubator project at the Intervale, a reclaimed urban waste site that now hosts a network of thriving small farms.

At one and a third acres, Half Pint serves as a stunning example of a small operation finding success through niche marketing. Speaking for the first time in Virginia, the Weltons present regularly on highest-income small farming in the Northeast.



Join us on January 9, 2009 for this full day, knowledge-packed event featuring two successful and unique farm operations from the Northeast: Half Pint and Essex.

Whether you're a backyard gardener, a small farmer, a food policy expert, or a buyer and eater of local food, you'll want to learn more about the key elements of these farms' thriving systems.

Conference Schedule

- 8:30 a.m. Welcome, Coffee, Registration
- 9:00 a.m. **Feature Presentation 1: Half Pint**
 - Maximizing income on small acreages
 - High-end vegetable production/marketing
 - Creative land access and incubator farms
- 10:30 a.m. Refreshment Break
- 10:45 a.m. **Feature Presentation 2: Essex**
 - Diversified production with draft horses
 - Grass-based meats and dairy
 - The full year, full spectrum CSA model
- 12:15 p.m. **Local Food Feast**
- 1:30 p.m. Q & A with Half Pint & Essex
- 2:30 p.m. Refreshment Break
- 2:45 p.m. In-Focus Breakout Sessions
- 3:45 p.m. **Passive Solar Hoophouse Social with Winter Greens and Draft Horse Demo**
- 5:00 p.m. Saying Goodbyes

Essex Farm

Essex, New York

Kristin and Mark Kimball operate a diverse CSA (Community Supported Agriculture) enterprise offering farm members a full grocery bag of food each week—vegetables, fruits, grains, baked goods, dairy, and grass-fed meats.

Powered by a team of Belgian draft horses, Essex Farm feeds 75 families year-round. Members receive a wide spectrum of local food, enjoying both summer classics and nutritious winter staples.

Featured in Bill McKibben's *Deep Economy*, Essex demonstrates the amazing potential of the full foods farm, providing whole health benefits as well as a unique eating experience. "Except for paper towels and dental floss, you'd never have to set foot in a store again," writes McKibben.

