



2007 Organic Field Days

Northeast Organic Farming Association of New York

Welcome to the NOFA-NY 2007 Organic Field Day Series. We are excited to showcase more of our great organic farms and gardens this season and continue to foster the spirit of organic farming and gardening education that NOFA-NY thrives on. We hope that you join us throughout the summer and fall!

Registration Information: All field days are open to the public. **Pre-registration is required for Organic Open House and Chicken BBQ, The Farmer and the Grill, and The Basics of Tractor Operation & Maintenance.** **CLICK HERE to download the type-in-able registration form or register by phone: 585-271-1979 or email: projects@nofany.org.** We accept credit card, check, & cash for workshops with fees. **For questions about the Soil Health and Organic Seed Partnership (OSP) workshops, contact Elizabeth Dyck, organicseed@nofany.org, 607-895-6913.**

Directions: Driving directions for each event are noted below and will be included on upcoming flyers and postcards for individual events. You may also contact us for directions.

All events are held rain or shine!

About NOFA-NY: NOFA-NY is a non-profit membership based organization of consumers, gardeners, and farmers creating a sustainable regional food system which is ecologically sound and economically viable. Through demonstration and education, we promote land stewardship, organic food production, and local marketing. To join NOFA-NY, call: 607-652-NOFA (6632).

June

June 25 (Monday): Soil Health Workshop. Freeville Farm, Freeville, NY, Tompkins Co., 3-6 pm. Come participate in a hands-on workshop on soil health at Cornell's Freeville Organic Research Farm. Soil testing will take place in the vegetable crop experiment of the Organic Cropping Systems project, which is studying how compost, cover crops, and tillage affect soil health, weeds and other pests, and crop yield and quality. Participants will team with soil specialists to determine soil texture, water uptake, and aggregate stability; test for soil compaction; and assess root health. Results from the soil testing will be used to examine how differing management strategies affect soil health parameters. Participants will leave with useful insights into soil management and a set of methods to monitor soil health on their farms. **Free**

DIRECTIONS:

To get to the Freeville Farm, take Rte 366 into Freeville. At the intersection in town, continue on in the same direction for another mile.

July

July 15 (Sunday): The Farmer and the Grill, Sap Bush Hollow Farm, Warnerville, NY, Schoharie Co. 11am-2pm. Equal parts carnivorous feast, mad-cap grilling extravaganza, and down-and-dirty discussion on preparing grassfed meats, this workshop is for both farmers and consumers. Join chef and author Shannon Hayes around the smoke and flames for cooking demonstrations to review methods for grilling and barbecuing grassfed lamb, beef, and pork using ordinary everyday gas and charcoal grills. Be sure to come hungry, as there'll be lots to sample, and you'll be cooking your own meal at the end. Limited to 25 participants. **Pre-registration required by July 9. \$25 NOFA-NY members (& Sap Bush Hollow customers)/\$35 non-members (includes a meal)**

DIRECTIONS:

Sap Bush Hollow Farm is located south of Cobleskill, about 50 minutes west of Albany. Take Interstate 88 to EXIT 21 (Cobleskill - Warnerville). From the exit ramp, turn right to the junction with NYS Route 7. Turn RIGHT onto Rt. 7 (east) and proceed 3/4 mile to a Blinking Yellow Light. On the right is Barlow's Gun Shop. Turn RIGHT onto Co. Rte 4 (West Fulton Road). At this point, the farm is exactly 6.4 miles from the yellow light—you'll pass 2 little bungalow camps on your right, one green, one bright blue. Sap Bush Hollow Farm is immediately on your LEFT. There's a green wooden sign with a red chicken on a round hay bale.

July 16 (Monday): Cultivation Techniques on a Diverse Vegetable Farm, Gorzynski Farm, Cocheton Center, NY, Sullivan Co., 5-7:30pm. Weeds are Mother Nature's way of protecting the soil, but they make growing vegetables challenging! There are many tools and approaches to organic weed control. Join John Gorzynski for a workshop on the tractor-mounted tools used on his diverse 20 acre vegetable and fruit operation. You will see, up close and personal, belly-mounted knives and slicers, a Lely tine-weeder, and tillage tools. **\$5 NOFA-NY members/\$10 non-members**

DIRECTIONS:

From points north and west: From Rte 17 take Exit 87 (Rte 97). Follow Rte 97 South through the town of Hancock, NY. Continue on Rte 97 South for about 35 miles and pass Narrowsburg, NY. Turn Left onto Rte 52 East and go 5 miles. Gorzynski Farm is on your right (big cinder block barn and open fields) at 7381 State Rte 52.

July 21 (Saturday): Organic Garden Tour, Three Gardens in Rochester, NY, Monroe Co., 10am-1:00pm. Join us as we visit three Rochester, NY area organic home and school gardens. 10-11am: Elizabeth Benner's organic & biodynamic suburban garden in Chili, NY; 11am-12pm: Rochester Root's organic school garden at Clara Barton School #2; 12-1pm: Julie White's urban intensive garden in Rochester's funky South Wedge neighborhood. Then enjoy an organic lunch at Pittsford's Organic Alley Café (Garden Tour participants receive a discount). You are welcome to attend all or some of this tour. Transportation not provided. **\$5 NOFA-NY members/\$10 non-members (Lunch not included)**

DIRECTIONS:

Stop 1: From downtown Rochester travel west on W. Main Street (Rte 33) to Chili Avenue (Rte 33A). Near Walmart and Wegmans, turn right onto Chi-Mar Drive. Then, take your first left onto Hallock Road. The first garden is at 27 Hallock Road, hosted by Elizabeth Benner.

Stop 2: From Hallock Road: Turn right onto Chi-Mar Drive. Turn Left onto Chili Ave. (Rte. 33A) and drive for 1.7 miles. Turn Right onto Brooks Ave. (Rte. 204 East) and continue on Brooks Ave. for 2.7 miles. Turn Right onto Plymouth Avenue S (Rte. 383) and drive for 1 mile. Turn Left on Columbia Avenue and then Right onto Reynolds Street. The second garden is at Clara Barton School #2 at 190 Reynolds Street, hosted by Rochester Roots.

Stop 3: From Reynolds Street: Head north towards Cady Street. Turn Right onto Dr. Samuel McCree Way/Bronson Ave. Turn Right onto Ford Street and follow Ford Street around the upcoming round-about. After you cross the bridge, turn Right onto Mt. Hope Avenue (Rte. 15). Turn Left onto Linden Street. The third garden is at 216 Linden Street, hosted by Julie White.

Lunch: By participating in the NOFA-NY organic garden tour, you are eligible for a lunch discount at Organic Alley in Pittsford, NY. From Linden Street: continue in the same direction to South Avenue. Take a Right on South Avenue. At Elmwood Avenue, take a Left. Once you reach 12 corners in Brighton, NY take a Right onto Monroe Ave. (Rte. 15) and drive for about 3.5 miles. In Pittsford Village, take a Left at the light onto North Main Street. Take your first Right onto Schoen Place after you cross the bridge. Drive down Schoen Place and Organic Alley will be on your left.

July 23 (Monday): OSP Vegetable Variety Selection Workshop, Freeville Farm, Freeville, NY, Tompkins Co., 4-7 pm. Want to get the real "lowdown" on how to develop superior vegetable varieties that are adapted to your farm and market? Come to the workshop on selecting for improved vegetable varieties at Cornell's Freeville Organic Research Farm. You'll work through plantings of cukes, summer squash, and broccoli that show high degrees of variability, learning how to assess for multiple characteristics, produce and save seed from desired plants, keep records, and move steadily toward your ideal vegetable variety. Folks from Cornell's Department of Plant Breeding will be on hand to guide you through the selection process and answer questions. A brief tour of other OSP-related work, including early and late blight resistant tomatoes and early maturing red bell peppers, will also be included. **Free**

DIRECTIONS:

To get to the Freeville Farm, take Rte 366 into Freeville. At the intersection in town, continue on in the same direction for another mile.

July 24 (Tuesday): OSP Vegetable Variety Selection Workshop; Flanders Bay Farm; Flanders, NY, Suffolk Co., 3-6 pm. Folks on Long Island also have an opportunity for hands-on training in selecting for improved vegetable varieties—from an expert grower/breeder. Host Ken Ettlinger, founder of the Long Island Seed Project and conserver/creator of much vegetable crop diversity, has set up plantings of broccoli, squash, and other crops to help participants learn the selection process firsthand. You'll come away with techniques that you can put to use on your farm or in your home garden. Also on hand will be two other breeders working to help organic growers: Jim Myers from Oregon State University and George Moriarty from Cornell University. Learn about their breeding projects on blight-resistant tomatoes, powdery mildew tolerant *Costata Romanesca* squash, and more. Take advantage of this rare confluence of expertise and vegetable crop diversity! **Free**

DIRECTIONS:

Flanders Bay Farm is located on Rte 24 in Flanders. Contact Ken at 631-369-0257 or ken@liseed.org for directions and more information.

July 28 (Saturday): Organic Open House and Chicken BBQ, Grindstone Farm, Pulaski, NY, Oswego Co., 11am-4pm. Join longtime farmer Dick DeGraff at Grindstone Farm for a farm open house, guided tours, and organic chicken BBQ in his blueberry patch. Dick has been certified organic for almost 20 years and his 30 acres of veggies and fruits will be in their peak of production. Join him for a technical farmer tour at 11:30 am, a consumer tour at 1pm and chicken BBQ at 2:30pm. **Pre-registration required by July 15th, Meals are limited. \$25 NOFA-NY members/\$35 non-members (includes a meal)**

DIRECTIONS:

Take I-81 north to Exit 35, Tinker Tavern Road (County Rte 28). At end of ramp, turn right (east). Go 1/2 mile and Grindstone Farm is on the left.

August

August 5 (Sunday): OSP Workshop at Stone Barns Center for Food and Agriculture, Pocantico Hills, NY, Westchester Co., 1-4 pm. Come visit this beautiful, four-season, non-profit farm and educational center in Westchester County that has been cooperating with the OSP for the past two years. Workshop participants will get hands-on training in seed saving and cleaning from the OSP's Mobile Seed Production Unit, learn how to get involved in on-farm/backyard breeding projects, and evaluate 17 experimental, heirloom, and newly released onion varieties being trialed by the Center. A brief tour of the farm's diverse crop and livestock enterprises will also be included. This workshop is being sponsored jointly by Stone Barns Center and the OSP. **Free**

DIRECTIONS:

The farm is located at 630 Bedford Rd (Rte 448) in Pocantico Hills.

August 14 (Tuesday): Food Safety Techniques for Greens Workshop, Remembrance Farm, Trumansburg, NY, Tompkins Co., 5:30-7:30pm. Remembrance Farm is a 14 acre biodynamic vegetable farm specializing in salad greens and root vegetables. This workshop will focus on production, harvest, and post-harvest handling of baby greens for wholesale and CSA, with an emphasis on food safety concerns that have arisen in the marketplace over the last several years. While the systems in place produce about 1000 lbs. of greens/week, the principles and practices are applicable to any small or medium-scale farm producing greens for any type of market. **\$5 NOFA-NY members/\$10 non-members**

DIRECTIONS:

The farm is 10 miles north of Ithaca. From the south, take Rte 96 to Trumansburg. Pass through town, then turn left on Rte 227, just after the post office. In about 1/2 mile turn right on Searsburg Rd. Go about 1 mile, pass Curry Rd, then look for the farm on the left. There's a big barn with a green roof and goats grazing on the left. Go past the barn and you'll see a hoophouse and a collection of machinery in the field on the left. Park there.

August 15 (Wednesday): Soil Health Workshop, Musgrave Farm, Aurora, NY, Cayuga Co., 3-6 pm. Here is another chance to participate in a hands-on workshop on soil health, this one featuring the Organic Cropping Systems project's long-term grain crop experiment. Participants will sample and analyze soil in the experiment itself, which includes treatments using varying levels of compost plus cultivation and tillage options (including ridge-tillage). Participants will team with soil specialists to determine soil texture, water uptake, and aggregate stability; test for soil compaction; and assess root health. Results from the soil testing will be used to examine how differing management strategies affect soil health parameters. Participants will leave with insights into soil management and a set of methods to monitor soil health on their farms. **Free**

DIRECTIONS:

The Musgrave Farm is located on Poplar Ridge Rd (Rte 43B) between the villages of Aurora and Poplar Ridge.

August 21 (Tuesday): Organic Fly Control Workshop & Pasture Walk; Stoneyridge Dairy Farm, Bliss, NY, Wyoming Co., 12:30-3:30pm. Join us at Ron Franklin's dairy farm for a pasture walk and lesson on animal foraging behavior from Darrel Emmick, NRCS. You'll also learn about organic fly management from the Cornell Fly Guys, Don Rutz and Keith Waldron. Their workshop will focus on identification of flies affecting dairy and beef animals, lifecycles and habits, and methods for both preventing fly populations and dealing with flies once they are established. Barn flies will be the featured topic of discussion. (This workshop will be repeated in Otsego Co. on Sept. 12) **\$5 NOFA-NY members/\$10 non-members**

DIRECTIONS:

The farm is located 13 miles southwest of Warsaw, NY. From Warsaw, head west on W Buffalo St/US-20A. Turn left at Liberty St Rd and travel 4.2 miles. Take a slight left onto CR-4/Hermitage Rd and travel 5.1 miles. Turn right onto RT-78 and travel for 4.1 miles. The farm is at 3115 RT-78 (0.9 miles west of the junction with Hwy 362).

August 28 (Tuesday): OSP Trialing, Seed Production, and Pest Management Workshop; Clearview Farm, Palmyra, NY, Wayne Co., 4-7 pm; co-sponsored by CCE. View demos of OSP varieties, including peppers (12 experimental and commercial lines), early and late blight resistant tomatoes, eggplants, potatoes, and more. Plus see companion plantings of buckwheat for the control of Colorado Potato Beetle and to boost native pollinator activity. Go on a vegetable disease identification walk with a plant pathologist. And don't miss the folks with the Mobile Seed Production Unit from USDA (Geneva, NY), who will answer questions on small-scale seed production and demonstrate seed cleaning techniques. **Free**

DIRECTIONS:

The farm is located at 243 Faas Rd, southeast of Palmyra.

September

Sept 4 (Tuesday): OSP Trialing, Seed Production, and Celebration Workshop; Crimson Clover Farm; Bainbridge, NY, Chenango Co., 4-7 pm. NOFA-NY's OSP coordinator, Elizabeth Dyck, welcomes all to her family's farm to view OSP vegetable trialing, including eggplants, early and late blight resistant tomatoes, lettuce, onions, tomatillos (collected from Mexico by our USDA partners), and much more. View and taste fruit from a replicated early red bell pepper trial (featuring peppers developed by Cornell in cooperation with Peacework and other farms) and participate in the second annual OSP potato tasting. The Mobile Seed Production Unit from our friends at the Plant Genetic Resources Unit in Geneva will also be on hand to demonstrate seed-cleaning—and clean your seeds for free. The farm will also feature a cover cropping demonstration, with techniques suited to small-scale growers. This is the last year of the OSP project: while dining al fresco, give us your input on how we should move forward in strengthening the organic seed supply. **Free**

DIRECTIONS:

From Bainbridge, take Rte 7 north and east to Guilford Rd (County Rd 38); the farm is 5 miles north on the right..

Sept 10 and 11 (Monday & Tuesday): The Basics of Tractor Operation and Maintenance, Quail Hill Farm, Amagansett, NY, Suffolk Co., 9am-5pm both days (this is a 2 day workshop!) Don't let tractors intimidate you!! This hands-on workshop given by Shane LaBrake, *Accokeek Foundation*, will introduce you to tractor use and maintenance in a friendly, instructive environment. You will learn about: types of tractors and their uses, safety protocols, tractor parts and controls, basic tractor operation, how to attach implements, and basic maintenance. **Pre-registration required by September 4th.** Limited to 20 participants. **\$100 NOFA-NY members/\$125 non-members (includes printed handouts) Bring your lunch**

DIRECTIONS:

The farm is located 3 miles east of East Hampton, NY. From East Hampton take Rte. 27 East through Amagansett. Pass through the hamlet of Amagansett. When the road forks near the tall American flag at the firehouse, bear LEFT and cross the railroad tracks. Take an immediate LEFT onto Old Stone Hwy. Take your 1st left onto Side Hill Lane. When the road makes a 90 degree turn, you are at the farm. Park along the road.

Sept 12 (Wednesday): Organic Fly Control Workshop & Pasture Walk; Rainsance Farm, Milford, NY, Otsego Co., 12:30-3:30pm. Join us at Siobhan Griffin's dairy farm for a pasture walk and lesson on animal foraging behavior from Darrel Emmick, NRCS. You'll also learn about organic fly management from the Cornell Fly Guys, Don Rutz and Keith Waldron. Their workshop will focus on identification of flies affecting dairy and beef animals, lifecycles and habits, and methods for both preventing fly populations and dealing with flies once they are established. Pasture flies will be the featured topic of discussion. **\$5 NOFA-NY members/\$10 non-members**

DIRECTIONS:

From the intersection of Rte 28 and the traffic light in MILFORD head east on east main St which turns into State Hwy 166 further on. About one mile out of town make a right onto County Hwy 35. You will immediately cross a new bridge and must continue straight and be sure to pass the B.O.C.E.S. School. This assures you that you're traveling north on Co Hwy 35. The farm is a little more than three miles north of the B.O.C.E.S. school on that same road on the right hand side. Mail box is 2518.

Sept 16 (Sunday): Organic Abundance, Elderberry Pond, Auburn, NY, Cayuga Co., 2-5pm. This NOFA-NY Fund-raiser will take place right in the middle of the farm! Enjoy local, organic food prepared by area chefs, organic wine, live music, a silent auction, and farm tours. Check our website soon for more details.

DIRECTIONS:

From I-90, take the Weedsport Exit (Exit 40). Turn right at the exit ramp and go straight through intersection to Main Street (Rt 34). At next light go left onto E. Bennett street and travel a short distance (200 yards). Turn RIGHT onto Rte 5, turn RIGHT onto South St—this becomes Weedsport Sennett Road. Travel through the town of Sennett. At the firehouse, bear LEFT onto Rt 5. Just past 84 Lumber, cross tracks and turn LEFT onto Chestnut Ridge Road. Go about 1/2 mile and turn LEFT onto Center Street Road. Follow Center Street Road about 1.5 miles to Restaurant on right.

