

Practical Farmers of Iowa would like to thank its sponsors:

(See more sponsors inside and on back) →



THANK YOU SPONSORS!



CENTER for RURAL AFFAIRS



IOWA STATE UNIVERSITY
Extension and Outreach
Iowa Beef Center



CROPP COOPERATIVE
organic and farmer-owned since 1988



WALLACE CHAIR
for Sustainable Agriculture



INTRODUCTION

Welcome to Practical Farmers' 2016 Field Day Season!

Thank you for your interest in our field days!

Field days are a mainstay of Practical Farmers, bringing farmers and the public together to learn, share knowledge and build a vibrant community of farmers and non-farmers working to strengthen farms and communities throughout Iowa.

FARMER-LED EVENTS

Practical Farmers field days are hosted by our farmer members. Why? Because farmers are the experts on their farming systems, decisions, challenges and solutions. Our farmers believe that sharing their knowledge, discoveries, mistakes and successes benefits everyone. They invite the public onto their farms to learn about topics that span the agricultural spectrum, as well as the intersections between farming and land stewardship, conservation, local foods and more.

FIELD DAYS ARE OPEN TO EVERYONE

At Practical Farmers, we take pride in our big tent that includes farms of all sizes and production practices, as well as many non-farmers who support our work, values and the sense of community that membership brings. **You don't need to be a member to attend!** We welcome and invite anyone to attend and learn from our field days. PFI field days are an excellent place for farmers who aren't members to see what their neighbors are doing, or to share their perspective and insights with other farmers. They are also ideal outings for families and friends of farmers who want to learn more about the diverse scope of Iowa agriculture.

★ NEW: ONLINE HOST PROFILES

Find more details at practicalfarmers.org about the field day hosts, their farm operations and practices, machinery, breeds of livestock and more.

HOW TO READ THIS GUIDE

This guide is organized chronologically and is color-coded by geographic regions (see map on page 4). You'll find Practical Farmers events up front, events organized by friends of PFI in the back, and a new "Find Us at the Fair" section. On page 55, you'll find a blank "Notes and Networking" section to record key points or contact details.

FIELD DAY LOGISTICS

Most PFI field days are free. **All PFI events occur rain or shine.** When traveling to our field days, look for this sign along your route. (*Please note: We have no control over changes to Friend-of-PFI events.*)



UPCOMING FALL SERIES

Want to learn more about cover crops? Stay tuned! This autumn, we will be organizing a fall cover crop series.

WATCH FOR OTHER EVENTS THIS YEAR!

Practical Farmers routinely organizes pre-season, post-harvest and late-fall field days. Be sure to check our website often (practicalfarmers.org) for the most up-to-date schedule – or become a PFI member to get notified about upcoming events.

★ **QUESTIONS?** Contact the PFI office at (515) 232-5661.

LOOK FOR THESE SYMBOLS IN THE GUIDE:



Learn about PFI Cooperators' Program research at this event



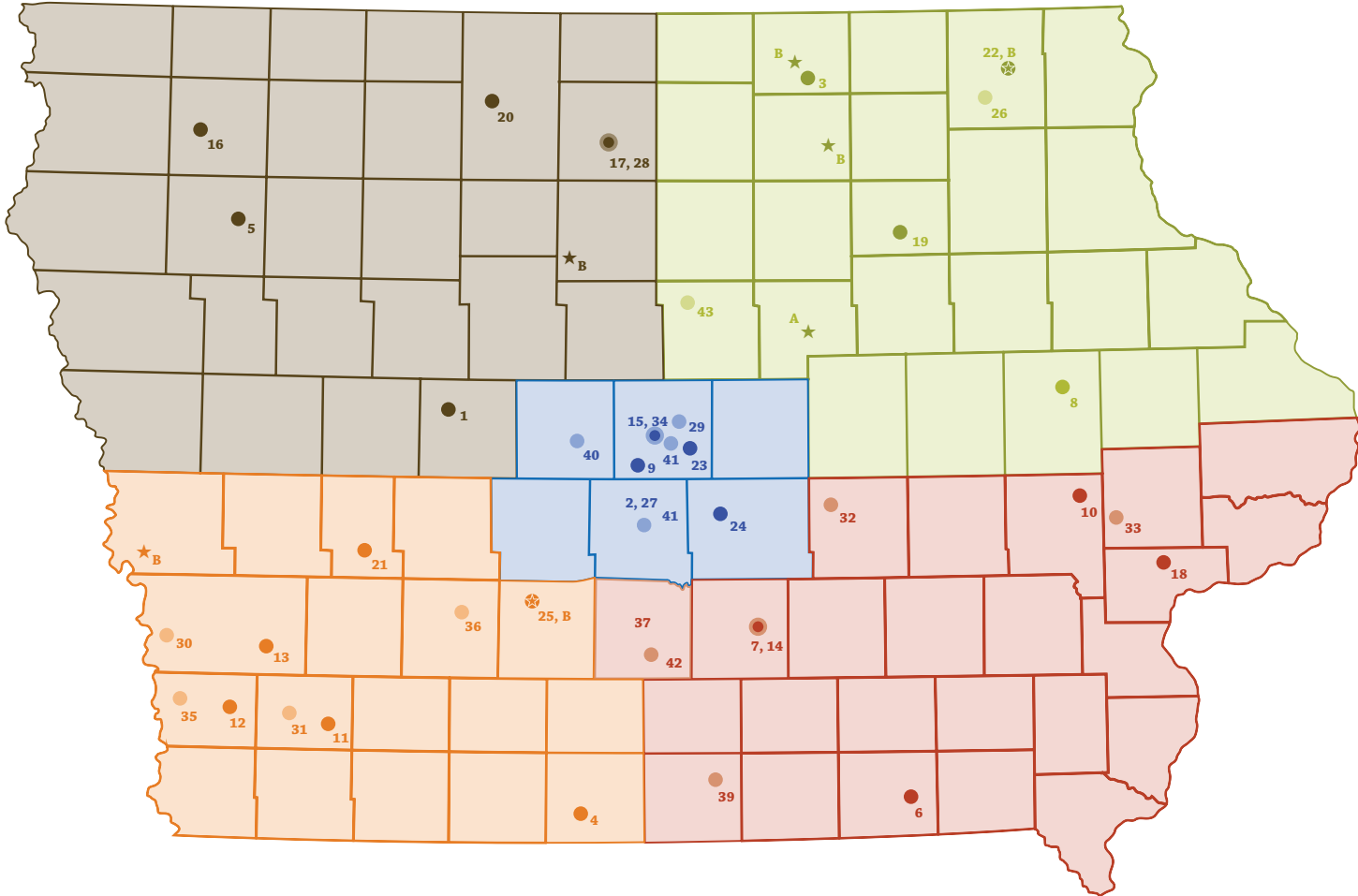
Enjoy a meal at the field day

MAP OF FIELD DAY LOCATIONS

FIELD DAY MAP

MAP KEY

- = Field Days and Events (both PFI and Friend-of-PFI)
- ★ = PFI at the Fair locations



LIST OF 2016 FIELD DAYS & EVENTS

Practical Farmers Field Days	pg.
1. JUNE 15 • CHURDAN	6
Effects of a Custom-Made Roller-Crimper on Rye Cover	
2. JUNE 20 • POLK CITY	7
Reintegrating Small Grains into an Organic Crop Rotation	
3. JUNE 21 • ORCHARD	8
Berries + Veggie Starts + Potted Flowers	
4. JUNE 23 • LAMONI	9
Cut Flowers: Production, Handling, Marketing and More	
5. JUNE 25 • CHEROKEE	10
Managed Grazing to Improve Pasture and Cropland	
6. JUNE 28 • BLOOMFIELD	11
Improving Soil and Pasture Through Management Intensive Grazing	
7. JUNE 30 • KNOXVILLE	12
Working Together to Keep Children on the Farm	
8. JULY 10 • CENTRAL CITY	13
Pruning and Managing a Medium-Scale Orchard	
9. JULY 13 • SLATER	14
Conservation Practices on a Century Farm	
10. JULY 17 • SOLON	15
ZJ to Sundog: Sharing Knowledge and Passing on the Farm	
11. JULY 25 • STANTON	16
RAGBRAI Fun in Stanton	
12. JULY 27 • HASTINGS	17
From a Soil <i>Conservation</i> to a Soil <i>Regeneration</i> Mindset	
13. JULY 30 • AVOCA	18
Working Together: Benefits of Mentoring and Collaborating	
14. AUGUST 5 • KNOXVILLE	20
Pork from Pasture (and Woodlot) to Plate	
15. AUGUST 7 • AMES	21
Field Planning for a Beginning Vegetable Farm	
16. AUGUST 13 • PAULLINA	22
7 Famers, 10 Enterprises: Diversity at 7 W Farm	
17. AUGUST 14 • KANAWHA	23
Partnerships: On-Farm Research and Pollinators	
18. AUGUST 20 • WILTON	24
Voluntary Robotic Milking and Baleage for Improved Dairy Production	
19. AUGUST 20 • TRIPOLI	25
Workshop: Enhancing Pollinator Habitat	
20. SEPTEMBER 10 • FENTON	26
Hazelnut Production and Marketing	
21. SEPTEMBER 12-15 • EXIRA	27
Livestock Marketing and Stockmanship Schools	
22. SEPTEMBER 25 • DECORAH	29
Packhouse Tour and Harvest Efficiency	
23. SEPTEMBER 28 • MAXWELL	30
Using Ultrasound as a Tool in Grass-Finishing Cattle	
24. OCTOBER 15 • MINGO	31
Grading Grass-Finished Carcasses for Meat Quality	
25. NOVEMBER 15-17 • WINTERSET	32
The Web of Life – Three Days with Fred Provenza	
Practical Farmers at the Fair	pg.
A. JULY 20 • GRUNDY CENTER	33
Cover Crop Economics: Affordable or Not?	
B. VARIOUS DATES & LOCATIONS	34
Learn about PFI at County Fairs	
Practical Farmers Summer Social and Open House	pg.
AUGUST 25 • AMES	35
Friend-of-PFI Events	pg.
26. JUNE 9 • CALMAR	37
SILT Showcase Series: Driftless Hills Farm	
27. JUNE 11 • POLK CITY	38
Visit the First Watershed Mitigation Farm	
28. JUNE 30 • KANAWHA	39
Post-Harvest Food Safety Field Day and Demonstratoin	
29. JULY 2 • NEVADA	40
Anniversary Celebration: 50 Years of Growing Strawberries	
30. JULY 8 • HONEY CREEK	41
SILT Showcase Series: Loess Hills Young People's Farm	
31. JULY 9 • RED OAK	42
Holistic Management International Pasture Evaluation Field Day	
32. JULY 17 • GRINNELL	43
Transitioning to Organic Horticulture and IOA Annual Celebration	
33. AUGUST 6 • WEST BRANCH	44
SILT Showcase Series: Draco Hill	
34. AUGUST 15 • AMES	45
2016 Fruit and Vegetable Day	
35. AUGUST 20 • GLENWOOD	46
Mills County Farm Crawl	
36. AUGUST 23 • GREENFIELD	47
Neely-Kinyon Farm Sustainable and Organic Field Day	
37. AUGUST 28 • WARREN COUNTY	48
Warren County Farm Tour 2016	
38. SEPTEMBER 8 • KING CITY, MO (not on map).....	49
Variety Trials to the Extreme	
39. SEPTEMBER 12 • CORYDON	50
SILT Showcase Series: Rose Haven Farm	
40. SEPTEMBER 15 • LUTHER	51
Specialty Corn for Food and Feed	
41. SEPTEMBER 17 • POLK AND STORY COUNTIES	52
Fall Farm Cruise	
42. OCTOBER 2 • KNOXVILLE AND LACONA AREAS	53
The 10th Edition of the Original, Biggest and Best Farm Crawl	
43. OCTOBER 29 • ALDEN	54
Reducing Nutrient Movement Through Above-Ground Tile Inlets	



EFFECTS OF A CUSTOM-MADE ROLLER-CRIMPER ON RYE COVER

Billy and George received a grant from North Central SARE Farmer-Rancher program to experiment using a roller-crimper to terminate cover crops in corn-soybean production systems, and to determine the effects of using an organic bio-soil enhancer on soil properties and plant health. You'll see a field on George's farm with soybeans emerging from a cereal rye cover crop terminated with the roller-crimper a few weeks earlier. How well did the roller-crimper terminate the cover crop? Is the resulting straw mulch providing weed suppression? Come find out! You'll see a locally manufactured roller-crimper and meet the builder. Two researchers will share details on 10 years of experience terminating cover crops using a roller-crimper in grain and vegetable production.

WEDNESDAY, JUNE 15 • 10 a.m. – 1 p.m.

Coffee and tea provided by Greene Bean Coffee

Lunch provided by local chefs Tony Pille and Chris Place

HOSTS:

Billy Sammons and George Naylor

FC Hunter IRRV Trust (Billy) and Naylor Farm (George)

1204 120th St. • Churdan • 50050

(515) 391-0150 • docbill4u@yahoo.com

SPEAKERS:

Ajay Nair and Kathleen Delate – Department of Horticulture, Iowa State University

THE FARM:

Billy Sammons and George Naylor both farm near Churdan, in Greene County. Billy is in the process of transitioning to organic certification, and is incorporating many no-till principles. George raises corn, soybeans, oats and alfalfa, and is transitioning to organic on part of his farm. In preparation for the organic transition, both farmers have recently added buffers and pollinator strips as Conservation Reserve Program (CRP) quail habitat to attract beneficial insects. Billy has begun beekeeping with two hives.



DIRECTIONS:

From Ames or Carroll: Take U.S. 30 to Jefferson. At the intersection of U.S. 30 and IA Hwy 4, go north on IA Hwy 4 and travel 8 miles toward Churdan. At what's known as "the 5-mile corner," stay straight and head toward Payton on County Road P29. Go 2 miles to 120th Street and turn left. The field day site is about 1.5 miles.

RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;

(515) 232-5661 by **Friday, June 10**.



SPONSORS:



ROLLER-CRIMPER

REINTEGRATING SMALL GRAINS INTO AN ORGANIC CROP ROTATION

Reintegration of small grains into the crop rotation has been essential to this farm's organic operation. Aaron and Nicole discovered that learning (or relearning) how to effectively grow and sell small grains is crucial to the process. At this field day, you'll hear about the benefits and challenges of small grain production and marketing in Iowa while contemplating the positive role that longer crop rotations play in sustainable farming. As Aaron is on the board of Iowa Farmers Union, there will be a discussion on farm policy following the program and dinner; stay for the discussion if you wish.

MONDAY, JUNE 20 • 2 – 5 p.m.

Dinner provided following the program
Stay for a discussion on farm policy led by
Iowa Farmers Union

HOSTS:

Aaron and Nicole Lehman

13740 NW 30th St. • Polk City • 50226
(515) 685-3228 • alehman@iowatelecom.net

TOPICS:

- Small grains and organic row crop production
- Small grains and organic grain marketing

SPEAKERS:

Matt Liebman – Wallace Chair for Sustainable
Agriculture, Iowa State University

David Weisberger – Department of Agronomy, ISU

SPONSORS:



GRAIN MILLERS



Webster City • Fort Dodge • Eagle Grove • Clarion • Story City • Humboldt



THE FARM:

Aaron is a fifth-generation family farmer in central Iowa. He and his family operate a farm with about 200 acres in organic production. They grow corn, soybeans, oats and hay.

RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Wednesday, June 15**



DIRECTIONS:

From Alleman: Travel 2.5 miles west on 142nd Avenue. Turn left (south) on NW 30th Street. Travel 0.5 mile; the farm is on the west side of the road.

From the north edge of Polk City: Travel about 2 miles east of Polk City on 118th Avenue. Turn left on NW 44th Street and go 3 miles north. Turn right on to NW 142nd Avenue and travel 1 mile. Turn right onto NW 30th Street and travel 0.5 mile. The farm is on the west side of the road.

BERRIES + VEGGIE STARTS + POTTED FLOWERS

Join a tour at the Zimmerman brothers' farms: Log Cabin Produce and Stillwater Greenhouse. At Log Cabin Produce, Leroy will focus on his 3 acres of strawberry plasticulture, blueberry production, and his U-pick and wholesale operations. At the greenhouse, Daniel will share processes for vegetable starts and potted flowers.

TUESDAY, JUNE 21 • 2 – 5 p.m.

Ice cream and strawberries will be served

HOSTS:

Leroy and Daniel Zimmerman • Log Cabin Produce
(Leroy) **and Stillwater Greenhouse** (Daniel)
3011 Mitchell Line St. • Orchard • 50460
(641) 982-4866

TOPICS:

- Plasticulture strawberry production
- Blueberry production
- Soil pH amendments
- Cover crops and green manures
- Greenhouse tomatoes
- Greenhouse seeding and germination
- Commercial production of vegetable starts
- Flower production from unrooted cuttings

THE FARMS:

Brothers Leroy and Daniel Zimmerman farm near each other in Orchard. Daniel and his wife, Reba, moved to Iowa from Pennsylvania in 1997; in 1999 they set up their first greenhouse. They now own over 25,000 feet of greenhouse space, producing vegetable and flower plants for retail sale, and to sell wholesale to other growers. Leroy arrived in Iowa in 2005. He began with 6 acres of vegetables in 2005, and planted his first strawberries in 2007. He now grows vegetables on 52 acres, including 3 acres of strawberries. He sells berries from the farm (U-pick and pre-pick), and sells most other produce at the Cedar Valley Produce Auction.



RSVP FOR REFRESHMENTS TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Friday, June 17.**

DIRECTIONS:

From Charles City: Drive east out of Charles City on U.S. 18. Turn left (north) onto Underwood Avenue; continue on Underwood Avenue for 10 miles. Turn right (east) onto Mitchell Line Street. The farm is the first house on the north side of the road.

SPONSOR:

HEALTHY HARVEST
of **NORTH IOWA**

Supporting a local and regional
food economy in northern Iowa

CUT FLOWERS: PRODUCTION, HANDLING, MARKETING AND MORE

Chad and Katie will share details about starting a cut-flower operation, including marketing and production techniques. In addition, Ann Franzenburg, an experienced cut-flower farmer, will discuss additional marketing and production options, and offer suggestions for the Hensleys' operation. Gain insights for pursuing a cut-flower farm or adding flowers as a new enterprise on your farm.

THURSDAY, JUNE 23 • 2 – 5 p.m.

Please bring your own lawn chair

HOSTS:

Chad and Katie Hensley • Big Creek Farms

30608 South Smith St. • Lamoni • 50140

(712) 355-1384 • chad.bigcreekfarms@gmail.com

TOPICS:

- Marketing avenues (direct, retail, wholesale, cooperatives)
- Production (seeding, production schedule, varieties, tools, rotations and more)
- Market considerations
- Post-harvest handling
- High tunnel production

SPEAKER:

Ann Franzenburg – Pheasant Run Farm

THE FARM:

Chad and Katie raise cut flowers on 1.5 acres; the farm includes two high tunnels. They also specialize in heirloom, open-pollinated and specialty crops – primarily tomatoes, peppers and leafy greens. Their markets include the Lamoni Farmers Market, Lamoni Food Pantry, a floral CSA, and grocery stores in Lamoni and Kansas City. They plan to add Pineywood cattle to the operation in 2016 with the help of the PFI Savings Incentive Program. Their goals are to sell the meat direct to consumers and possibly sell seed stock.



DIRECTIONS:

From I-35: Take U.S. 69 west toward Lamoni. As you enter Lamoni, turn left onto S. Smith Street and go about 1.5 miles; the farm is on the left.

Note: Google maps or GPS may ask you to turn right and go north on S. Smith Street. Do not follow those instructions.

MANAGED GRAZING TO IMPROVE PASTURE AND CROPLAND

This field day will begin with a discussion about growing small grains within a conventional row crop system, followed by details on continuing pasture improvement. Learn about opportunities small grains offer, such as growing diverse cover crops and the ability to move cattle from pastures onto cropland to graze – a practice that simultaneously provides forage and improves soil quality. Nathan and Sarah look forward to sharing their ideas and getting feedback and knowledge from more experienced PFI members. **Note: This event includes a pasture walk, so dress appropriately.**

SATURDAY, JUNE 25 • 2 – 5:30 p.m.

Meal provided by a local caterer

HOSTS:

Nathan and Sarah Anderson • Bobolink Prairie Farms

1920 520th St. • Cherokee • 51012

(515) 708-5199 • n8andy@gmail.com

On Facebook, search for Bobolink Prairie Farm

TOPICS:

- Grazing and pasture improvement
- Cover crops
- Extending crop rotations with small grains

SPEAKERS:

Colten Catterton – Green Cover Seeds

David Weisberger – Department of Agronomy, ISU

THE FARM:

Nathan, Sarah and their family raise corn, soybeans and cattle, as well as some small grains and hay. They work to grow their cattle herd while improving grazing management and incorporating cover crops and other conservation practices. The Andersons value opportunities for farmers and friends of farmers to meet, share, learn and grow.

DIRECTIONS:

From the intersection of IA Hwy 3 and County Road M10 in Cherokee County: Drive 1 mile north on Co Rd M10; then turn west on 520th Street and drive 0.5 mile. The building site will be on the south side of the road.

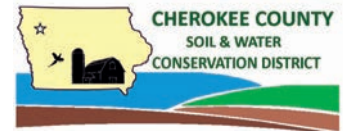


RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Wednesday, June 22.**



SPONSORS:



IMPROVING SOIL AND PASTURE THROUGH MANAGEMENT INTENSIVE GRAZING

Virgil raises organic, grass-fed beef on 580 acres of rotationally grazed pasture. He finishes 75 cattle a year, moving them through the pastures two to five times per day. Virgil started practicing Management Intensive Grazing in 2008, after working with the Environmental Quality Incentives Program (EQIP) to install fencing and watering systems. Virgil's herd consists of Devon, Red Angus and Black Angus cattle. His goal is to graze year-round, and he is working to achieve this by improving his soil health and pasture species. He will discuss using cattle to re-seed pasture, bringing back native grasses, managing fescue and stockpiling for winter.

TUESDAY, JUNE 28 • 1 – 5 p.m.

Stay for a potluck following the program; see details below

HOST:

Virgil Knobloch

13222 262nd St. • Bloomfield • 52537

(641) 777-5586

TOPICS:

- Free-choice minerals
- Fescue management
- Native grasses
- Stockpiling pasture
- Grass-finishing
- Soil health
- Management Intensive Grazing

SPEAKER:

Doug Peterson – Iowa/Missouri regional soil health specialist, Natural Resources Conservation Service (NRCS)

THE FARM:

The Knoblochs' diverse operation includes cattle, sheep, chickens, horses, corn and soybeans. Cattle spend their entire life on the farm. Cows calve in April and May, and calves spend the next year with their dams, learning how to graze and eat through the snow. Calves are weaned in early March. Virgil also has 14 sheep, and has been experimenting with feeding them free-choice minerals to increase hoof health. Grazing is Virgil's passion; he strives to produce healthy food for his community. Some of his finished cattle are sold locally, by the half and quarter.



RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Friday, June 24.**



DIRECTIONS:

From Bloomfield: Take IA Hwy 2 west 8 miles to West Grove. In West Grove, turn left onto Ebony Avenue, traveling south for 3.2 miles. Turn right onto 262nd Street; and drive 0.75 mile; the farm is the first house on 262nd Street, and is on the right side of the road.

POTLUCK:

Stay for a potluck dinner after the field day; it will be held at the nearby West Grove Township Hall (an old schoolhouse). The Knoblochs will grill meat; please bring a side dish or dessert to share. The address of the hall is 22050 Eden Avenue, West Grove, IA 52537.

WORKING TOGETHER TO KEEP CHILDREN ON THE FARM

Find out how the Petersen family has worked together to build a diverse crop and livestock operation that allows all three sons (and possibly a daughter, too) to continue working on the farm. Learn how the family has worked with the Shivers family to ensure sustainable management of the land. Discussion will include sheep and cattle production (including sheep dairy), as well as organic, conventional and non-GMO crops including corn, soybeans and small grains.

THURSDAY, JUNE 30 • 2 – 5 p.m.

Meal served after the program

HOSTS:

**James and Julie Petersen, and family
Petersen Family Farm**

575 Nevada St. • Knoxville • 50138
(641) 891-7490 • iowafarmerpete@yahoo.com

TOPICS:

- Integrated crops and livestock
- Organic, conventional and non-GMO row crops

SPEAKER:

Kathleen Delate – Department of Horticulture, ISU

THE FARM:

This family farm operation currently includes the Petersens' three sons. The diverse farm has sheep and cattle, along with a mix of GMO crops and crops grown organically and conventionally.

DIRECTIONS:

This field day will be held at the Shivers farm, 575 Nevada Street, Knoxville. **From the east on IA Hwy 92 at Knoxville:** Drive west on IA Hwy 92 for 6.5 miles. Turn left onto Lisbon Street / County Road G48 and travel for 0.75 mile. Turn left onto 60th Avenue and drive for 1.8 miles; then turn right onto Nevada Street. The farm will be on the right side of the road in 0.3 mile. **From the west on IA Hwy 92 at Indianola:** Travel 16.8 miles east on IA Hwy 92; turn right onto County Road S45 and



travel for 2 miles. Turn left onto McKimber Street, right on 60th Avenue, and right on Nevada Street and drive for 1.2 miles; the farm will be on the left side of the road.

Note: the directions have been adapted to account for a bridge out on Co Rd S45.

RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Monday, June 27.**



SPONSORS:



GRAIN MILLERS



PRUNING AND MANAGING A MEDIUM-SCALE ORCHARD

Planning an orchard? Curious about managing a high-density orchard with 3,600 apple trees on dwarfing rootstock (and 250 pear trees)? Emma and Marcus, along with Emma's parents, Mary and Vernon, want to show you what is required to run a medium-scale, fresh-market apple orchard. They will share their management schedule for the year, demonstrate summer pruning on 2-year-old and mature dwarf apple trees, walk through use of the spray equipment and products (including neem oil), show their orchard equipment and discuss their ongoing improvements to harvest efficiency. By growing their orchard slowly over the years, they have been able to trial practices and learn incrementally. The family hopes to pass along some of its knowledge to other beginning (and established!) orchardists, and get some new ideas, too.

SUNDAY, JULY 10 • 2 – 5 p.m.

Potluck following the program; please bring a dish to share and your own table service

HOSTS:

Emma and Marcus Johnson, and Mary and Vernon Zahradnik • Buffalo Ridge Orchard

1337 Rollins Rd. • Central City • 52214

(319) 521-1353 • buffaloridgeorchard@gmail.com

buffaloridgeorchard.com

TOPICS:

- Orchard management throughout the year
- Summer pruning (2-year-old and mature trees)
- Spraying equipment and products
- Other orchard equipment (ladders, baskets, etc.)

THE FARM:

Buffalo Ridge Orchard was started with the planting of its first apple tree in 2003. This planting began the transition of a traditional 80-acre agricultural farm to one that supplies healthy local produce. The goal is to supply vegetables, apples and pears sustainably. The orchard has expanded from 800 to more than 3,000 trees. Buffalo Ridge Orchard has over 50 different types of new and classic apple varieties. In 2011, the family installed a moveable hoop house, which allows them to grow greens and root vegetables in the winter, get an



early start on tomatoes and extend the season for other vegetable crops.

RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Thursday, July 7.**



DIRECTIONS:

From Central City: Follow East Main Street / East Maple Street / Sawyer Road east out of town. In about 0.75 mile, turn left (north) onto Jordans Grove Road. After 1.5 mile, turn right (east) onto Rollins Road. Buffalo Ridge Orchard is the first house on the left (north) side of the road.

SPONSORS:



CONSERVATION PRACTICES ON A CENTURY FARM

In partnership with the Central Iowa Watershed Management Authority Water Quality Initiative Project

Lee Tesdell owns the land; Michael and Charles Helland are his tenant-farmers. Lee says, "Effective landlord-tenant relationships are critical when it comes to conservation practices." Come learn how Lee and the Hellands work together to address soil conservation and water quality issues by implementing cover crops, no-till, buffers and other practices.

WEDNESDAY, JULY 13 • 5 – 8 p.m.

Catered meal (using some local ingredients) provided by Victor's Mexican Restaurant in Huxley

HOST:

Lee Tesdell • Tesdell Century Farm

300 NW 158th Ave. • Slater • 50244
(515) 201-6454 • lee.tesdell@gmail.com

TOPICS:

- Soil conservation and water quality
- Cover crops
- Effective landlord-tenant relationships
- Photovoltaic solar array
- Edge-of-field practices for soil and nutrient conservation
- No-till
- Woodchip bio-reactor

SPEAKERS:

Adam Kiel and Keegan Kult – Iowa Soybean Association

Paul Miller – National Resources Conservation Service

Amanda Brown – Polk Soil and Water Conservation District

Michael and Charles Helland – Lee's neighbors and farm operators

THE FARM:

Tesdell Century Farm has been in the family since 1884. The Hellands raise row crops on 60 acres. Lee raises 5 acres of sheep hay, and the rest of the farm consists of buffers along Alleman Creek (Four Mile Creek watershed) and a waterway.



RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Friday, July 8.**



DIRECTIONS:

From the north on I-35: Take exit 102 and turn right (west) onto IA Hwy 210. After 1.5 miles, turn left (south) onto U.S. 69. After 2 miles, turn right (west) onto NE 158th Avenue; drive 1.1 miles and look for the stucco house with white buildings. **From the south on I-35:** Take exit 96 and turn left (west) onto NE 126th Avenue. Drive 1.5 miles to U.S. 69 / Ankeny Boulevard; turn right (north). Drive 4 miles north and turn left (west) onto NE 158th Avenue. Drive 1.1 miles and look for the stucco house with white buildings.

SPONSORS:



ZJ TO SUNDOG: SHARING KNOWLEDGE AND PASSING ON THE FARM

The first portion of this field day will include a field tour and discussion with Susan and Carmen about their systems for pest management in vegetable production. They will discuss field scouting, cultural pest management, products they've tried and those they prefer. During the second part of the program, Susan and Carmen will share their farm transition story.

SUNDAY, JULY 17 • 2 – 5 p.m.

Potluck following the program; please bring a dish to share and your own table service

HOSTS:

Susan Jutz and Carmen Black

ZJ Farm and Sundog Farm

5025 120th St. NE • Solon • 52333

(319) 331-3957 • localharvestcsa@southslope.net

solonsundogfarm.com

TOPICS:

- Cabbage worms
- Tomato blight
- Cucumber beetles
- Flea beetles
- Farm transition
- Scouting (high tunnel and field)

THE FARM:

Susan Jutz began Local Harvest CSA on ZJ Farm in 1996. After almost 20 years building a successful business and farm, she began looking for an opportunity to transition her farm to the next generation. This process was completed in May 2016, when Susan sold her farm and business to Carmen Black. Carmen grew up nearby, was friends with Susan's children and had Susan as her 4-H leader. She has worked on the farm with Susan for 5 years. ZJ Farm has been the site for numerous Practical Farmers field day programs; this event will be the farm's first as Sundog Farm.



RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Thursday, July 14.**



DIRECTIONS:

From Solon: Travel 3 miles north on IA Hwy 1. Turn right (east) onto 120th Street. The farm is on the right side of the road; look for a large white house and barn.

RAGBRAI FUN IN STANTON

This event will be held as RAGBRAI riders pass by Mark Peterson's farm on the bicycle ride across Iowa. Join Practical Farmers staff to help meet riders; we'll share healthy snacks, and discuss cover crops and water quality with those who stop.

MONDAY, JULY 25 • 9 a.m. – 2 p.m.

Fresh local veggies will be served

A photo booth, water and restrooms will be available



HOST:

Mark Peterson

2650 O Ave. • Stanton • 51573

For Questions: Contact Erica at Practical Farmers
(515) 232-5661 • erica@practicalfarmers.org

TOPICS:

- Cover crops
- Water quality



DIRECTIONS:

From Stanton: Head east on James Street toward Halland Avenue; go 0.1 mile. Turn right at the first cross street onto Halland Avenue and go 0.2 mile. Continue onto O Avenue; the farm will be on the left side of the road. Watch for bikers along the route.

FROM A SOIL CONSERVATION TO A SOIL REGENERATION MINDSET



The Bakehouse family is building on the success of no-till to address their realization that, despite soil improvements from no-till, “we are still farming a degraded resource.” To address this, they are trying many different strategies: cereal rye drilled after corn harvest; a four-way mix drilled after shorter-season corn and beans; annual seeded pasture as part of an extended rotation; raising smallgrains; installing small ponds; letting some persistently wet acres go back to somewhat native species. While these practices are essential, the most important aspect has been evolving their mindset from soil conservation to soil regeneration.

WEDNESDAY, JULY 27 • 10 a.m. – 1 p.m.

A meal will be served

HOSTS:

Jon, Tina, Bach and Nancy Bakehouse • Maple Edge Farm
55755 370th St. • Hastings • 51540
(712) 370-3629 • mapleedgefarm@gmail.com

TOPICS:

- Accommodating cover crops with short-season crops
- Innovative ways to plant cover crops
- Annual plant species mix for grazing
- Moving from soil conservation to soil regeneration

THE FARM:

Maple Edge Farm is a family farm; it was originally homesteaded by Jon’s great-great grandfather in the 1880s. Today, the Bakehouses primarily raise corn and beans with a few cattle, chickens and a horse. Going no-till in 1998 was the first step in addressing soil health issues. The Bakehouses are now investigating cover crops as a way to continue conserving and, ultimately, regenerating the farm’s soil. In 2015, Jon formed the Southwest Iowa Expert Cover Croppers (SWIAECC) with nearby members of Practical Farmers interested in going beyond “Cover Crops 101” and pursuing the next frontier of cover crops in Iowa.



RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Friday, July 22.**



DIRECTIONS:

From IA Hwy 92: Turn south onto County Road M16 / 370th Street. Drive 10 miles; 55755 370th Street will be on the left (east) side of the road shortly after the “S” curve.

From Hwy 34: Turn north onto County Road M16 / 370th Street; drive about 3 miles to 55755 370th Street. The house is on right (east) side of road.

SPONSORS:



WORKING TOGETHER: BENEFITS OF MENTORING AND COLLABORATING

This field day will begin at Fork Tail Farm at 2 p.m., and will move to Rolling Acres Farm at 4 p.m. Learn about the benefits of mentorship from the perspective of both mentee and mentor, and the differences in this relationship compared to an internship or employment. You'll also learn about the benefits of a collaborative CSA, such as diversifying crop risks and responsibilities, and how to make sure this relationship is fair for both parties. Learn how one farm family (Amber and Jeremy) manages production on less than an acre with very limited time, and how the other farm family (Denise and Larry) uses a moveable high tunnel and greenhouse, along with organic certification.

SATURDAY, JULY 30 • 2 – 7 p.m.

Meal provided

HOSTS:

Amber Mohr and Jeremy Hall (Fork Tail Farm)

1044 Co. Rd. F66 • Avoca • 51521

Denise O'Brien and Larry Harris (Rolling Acres)

59624 Chicago Rd. • Atlantic, IA 50002

(712) 243-3264 • rollingacres76@gmail.com

rollingacres76.com

TOPICS:

- The benefits and best practices of mentorship, including Practical Farmers' Savings Incentive Program and Learning4Labor Program
- The benefits and considerations for operating a collaborative CSA
- Producing crops on limited land and with limited time
- Using a moveable high tunnel
- The organic certification process

SPEAKER:

Kent Morris – neighbor, equipment specialist



RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Wednesday, July 27.**



SPONSORS:



THE FARMS:

Fork Tail Farm

Amber and Jeremy have operated Fork Tail Farm since 2014 on the 4.5 acres surrounding the homestead property farmed by Amber's grandparents beginning in 1955. They have a flock of free-range laying hens, and also raise pastured chickens, turkeys and rabbits. Amber and Jeremy also grow chemical-free produce for a collaborative CSA with Rolling Acres Farm, and sell through the Avoca Main Street Farmers Market and to wholesale markets.

Rolling Acres Farm

Rolling Acres Farm has been in organic production since 1976; the farm is organically certified through the Iowa Department of Agriculture and Land Stewardship, with an additional 2 acres of production in the process of being certified organic for 2016. Denise and Larry have a moveable high tunnel that was constructed through an NRCS program; they raise vegetables and fruit for two CSAs in Omaha, including one that offers payroll deduction for employees. They also sell through Farm Table Delivery, Lone Tree Foods LLC and the Atlantic Hy-Vee.



DIRECTIONS:

To Fork Tail Farm

From I-80: Take Exit 40, for Avoca, and drive east; then take the first right onto County Road F66 (just as you see the "Entering Shelby County" sign). Follow Co Rd F66 as it veers right and briefly becomes Juniper Road; then turn left to stay on Co Rd F66. Fork Tail Farm is the first farm on the right; look for a big white house and a big red barn.

To Rolling Acres

From I-80: Take Exit 54, for Elk Horn / IA Hwy 173. Drive 1.5 miles south on IA Hwy 173 to Chicago Road. Turn left (east), and drive 0.5 mile to the first house on the left (north).

PORK FROM PASTURE (AND WOODLOT) TO PLATE

The discussion will focus broadly on pasture and woodlot pork production, from farrow-to-finish to selling the meat.

FRIDAY, AUGUST 5 • 10 a.m. – 2 p.m.

Lunch will be served, including all-pork hot dogs from Crooked Gap Farm, crafted by Story City Locker

HOSTS:

Ethan and Rebecca Book (and family) • Crooked Gap Farm

1707 80th Ave. • Knoxville • 50138

(641) 891-2112 • ethan@crookedgapfarm.com

crookedgapfarm.com

TOPICS:

- Farm tour
- Discussion of fencing
- Water sources
- Feeding methods and rations
- Marketing methods
- Customer relationships
- Social media
- Different housing for different seasons

THE FARM:

Crooked Gap Farm is a pasture-based farm; Ethan and Rebecca raise heritage and rare-breed meat animals, including Hereford hogs, Katahdin sheep, Dexter cattle, Champagne d'Argent rabbits and a variety of slow-growing chickens. The family's desire is to create a farm that thrives in the intricacies of creation and is a sustainable part of their local community. They say, "We not only want to provide healthy, great-tasting food to our customers, but we look forward to getting to know you as we share our farm with you."



RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Tuesday, August 2.**



DIRECTIONS:

Coming from the east or west on IA Hwy 5: Take Exit 64, and head south on 110th Place; this road becomes gravel. Continue on the gravel until 110th Place heads west and becomes Nixon Street. Continue on Nixon Street until it turns south and becomes 92nd Avenue. Follow 92nd Avenue until you come to a T-intersection; turn right (west) onto Perry Street. Perry Street turns to the south and then back to the west; follow Perry Street until you reach another T-intersection. Turn right (north) onto 80th Avenue. Crooked Gap farm is on the left, the first drive (you'll see a red pole building house).

FIELD PLANNING FOR A BEGINNING VEGETABLE FARM

**New
Location &
Host!**

Learn about different possibilities for setting up a vegetable farm spatially, including what issues need to be considered, and the advantages and disadvantages of different configurations.

SUNDAY, AUGUST 7 • 2 – 5 p.m.

Potluck following the program; please bring a dish to share and your own table service

HOST:

Julia Slocum • Lacewing Acres

3715 W 190th St. • Ames • 50014

(515) 231-0957 • lacewingacres@gmail.com

lacewingacres.com



TOPICS:

- Bed length, width and height
- Plot size and rotation
- Relay cropping, plant groupings
- Tillage and weeding strategies
- Cover crops
- Irrigation and equipment considerations
- Use of mulches and covers

SPEAKER:

Gary Guthrie – Growing Harmony Farm

THE FARM:

Lacewing Acres is a 3-acre, certified organic vegetable farm located 6 miles north of Ames. This is Julia's fourth season managing her own farm with the help of a small group of part-time employees and volunteers. After three years of selling at the Ames Main Street Farmers Market, Julia now sells primarily through an expanding 60-member CSA, in addition to some restaurant and wholesale outlets.

RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Thursday, August 4.**



DIRECTIONS:

Lacewing Acres is located on the grounds of Alluvial Brewing Company, just north of the brewery building.

From U.S. 69: Head west on 190th Street and go 2.5 miles; the farm will be on the right side of the road. Park in the brewery parking lot and walk behind the brewery building.

SPONSOR:





7 FARMERS, 10 ENTERPRISES: DIVERSITY AT 7 W FARM

The Wilson family will share their experiences with a pastured poultry operation, including touring the on-farm processing shed. They'll discuss raising pigs from farrow-to-finish on pasture and their research trials that include apple cider vinegar in the ration for improving animal health. They will talk about small grains production and an Iowa State University trial using rotary hoeing in oats for weed control, as well as their own trials supplementing hay with micronutrients to see if there is an increase in hay yield and quality.

SATURDAY, AUGUST 13 • 10 a.m. – 2 p.m.

Join the Wilsons at a potluck lunch; meat and beverages provided

HOSTS:

Dan and Lorna Wilson (and family) • 7 W Farm

4342 Pierce Ave. • Paullina • 51046
(712) 448-3870 • the7wilsons@gmail.com
sevenwfarm.com

TOPICS:

- Farrow-to-finish pasture pork production
- Pastured poultry production and on-farm processing
- Effect of micronutrient supplementation on hay yield and quality
- Rotary hoeing for weed control in oats

SPEAKER:

David Weisberger – Department of Agronomy, ISU

THE FARM:

Dan and Lorna, along with their children April, Torray, Erin, Jarron and Liz, operate a 660-acre diversified, organic farm. The family grows organic corn, soybeans, hay and a variety of small grains on 7 W Farm. The farm also includes an organic dairy, a grass-fed beef herd, a sheep flock, and pasture-raised broilers and laying hens; in addition, the family raises farrow-to-finish pigs for Niman Ranch Pork Company. The Wilson enterprise includes direct-to-consumer marketing of beef, pork, chicken, lamb and eggs.



RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Tuesday, August 9.**



DIRECTIONS:

From Paullina: Take IA Hwy 10; drive 2 miles west, then turn right (north) onto Pierce Avenue and drive 2.25 miles to 4345 Pierce Avenue.

From Primghar: Take County Road B40 / 390th Street 4 miles west; turn left (south) onto Pierce Avenue and travel 4.75 miles to 4345 Pierce Avenue.

SPONSORS:



PARTNERSHIPS: ON-FARM RESEARCH AND POLLINATORS



The mission of One Step at a Time Gardens is to develop a farming enterprise that sustains family health, finances and spiritual vitality, and also sustains the land and community. Partnerships have persistently been part of Jan and Tim's 21-year journey pursuing their mission and meeting their farm goals. Farmer-to-farmer networking and knowledge-sharing is at the heart of Practical Farmers' mission. Jan and Tim are long-time participants in on-farm research projects through the PFI Cooperators' Program. This field day will showcase two projects underway this season. A new 4.7-acre Conservation Reserve Program (CRP) pollinator habitat planting will be completed in spring 2016. Learn about Jan and Tim's process, the NRCS pollinator program and the resources available to support native pollinators.

SUNDAY, AUGUST 14 • 2 – 4 p.m.

A sampling of cucumber and tomato salads will be served; please bring your own chair and tableware

HOSTS:

Jan Libbey and Tim Landgraf

One Step at a Time Gardens

1465 120th St. • Kanawha • 50477

(515) 851-1690 • libland@peconet.net • ostgardens.com

TOPICS:

- Research process
- Data collection
- Raising determinate tomatoes in the high tunnel
- Cucumber enterprise budget
- Conservation Reserve Program
- Natural Resources Conservation Service (NRCS) pollinator program
- Pollinator habitat establishment

SPEAKER:

Jason Moore – Hancock County NRCS

THE FARM:

Tim Landgraf and Jan Libbey operate One Step at a Time Gardens, which encompasses 130 acres nestled in the rolling, glacial landscape of southern Hancock County; the farm is a mixture of cultivated fields, cropland and diverse CRP acres. The farm's closest neighbor, East Twin Lake,



offers inspiration for restored wetlands and warm-season plantings intricately mixed with farmland. Tim and Jan raise vegetables and pastured poultry on 4 acres for CSA members; 2016 is their 21st season providing CSA shares.

RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Thursday, August 11.**



DIRECTIONS:

From Belmond: Take U.S. 69 and drive north for 5 miles. Turn left (west) onto County Road B63 at Goodell, and drive 3 miles. At the top of the hill, turn right (north) onto Co Rd R56 and drive 1 mile. Turn left (west) at the first gravel road onto 120th Street, and drive 1.25 miles. East Twin Lake will be to the south.

SPONSORS:



VOLUNTARY ROBOTIC MILKING AND BALEAGE FOR IMPROVED DAIRY PRODUCTION

Join Laura Jones and her dad, Steve Leazer, to see how their 50-head dairy system works. A recently installed voluntary robotic milking system has increased this dairy's milk production and allows more time flexibility. Also learn how this father-daughter team uses baleage for improved forage quality, better animal nutrition and easier feed storage.

SATURDAY, AUGUST 20 • 10 a.m. – 2 p.m.

Lunch will be served

HOSTS:

Laura Jones and Steve Leazer • Blue Knoll Farm

1955 310th St. • Wilton • 52778

(712) 461-1583 • lauraajones85@gmail.com

steveleazer@gmail.com

TOPICS:

- Voluntary robotic milking system
- Calf feeding
- Using forages to improve soil health
- Cow nutrition
- Baleage as a feed source
- Cattle handling

THE FARM:

Blue Knoll Farm is owned and operated by father and daughter Steve Leazer and Laura Jones. The 315-acre farm has a 50-head Holstein dairy operation, and grows corn, soybeans, alfalfa, small grains and cover crops. Goals for the farm focus on building nutrient-rich soils to provide high-quality feed for cows.

SPONSORS:



RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Wednesday, August 17.**



DIRECTIONS:

From the west on I-80: Take Exit 271 and turn left (north) on County Road X64. Turn right (east) on County Road F44. Turn right (south) on County Road Y14 and drive 2 miles (all of the roads are blacktop). Turn left (east) on 310th Street; the farm is in about 0.5 mile; it's the first farmstead on the north side.

From the east on I-80: Take exit 277; turn left (north) onto Yankee Avenue and drive about 0.5 mile, then turn left (west) on 310th Street. Turn right (south) on County Road Y14. The farm is in about 4 miles on the north side of the road.

WORKSHOP: ENHANCING POLLINATOR HABITAT



This full-day workshop is for farmers and landowners who want to better understand links between their farm landscape and pollinators; content will focus on habitat enhancement opportunities. In the morning, Xerces Society pollinator conservation specialist Sarah Foltz Jordan will lead the classroom portion of the workshop at the extension office. After lunch, the group will caravan to two area farms for “eyes-on” work.

SATURDAY, AUGUST 20 • 9 a.m. – 5 p.m.

Registration is required for this workshop



RSVP to Lauren Zastrow, lauren@practicalfarmers.org or (515) 232-5661, by Saturday, August 13.

Free for PFI members; \$40 for non-members

Enjoy a light breakfast and coffee in the morning; lunch will be provided by Practical Farmers of Iowa

HOSTS:

**Rob and Tammy Faux and Steve Schmidt
Bremer County Extension Building**

720 7th Ave. SW • Tripoli • 50676

Questions and Registration: Contact Lauren Zastrow at Practical Farmers of Iowa • lauren@practicalfarmers.org or (515) 232-5661

TOPICS: Find details at practicalfarmers.org

THE ORGANIZATION AND FARMS:

The **Xerces Society** is a nonprofit organization that protects wildlife through the conservation of invertebrates and their habitat. Established in 1971, the society is at the forefront of invertebrate protection worldwide.

Rob and Tammy Faux own and operate Genuine Faux Farm, where they raise vegetables, chickens, turkeys and ducks for local consumers.

Steve Schmidt raises corn, soybeans and hay.



DIRECTIONS:

The day begins at the Bremer County extension building, on the southwest side of Tripoli. Find 720 7th Avenue SW as you drive west by the high school and middle school; it's past the intersection of 7th Avenue and IA Hwy 93. Directions to the farms will be provided at the workshop.

HAZELNUT PRODUCTION AND MARKETING

In partnership with Trees Forever

Join Roger, Joyce, Jeff and the entire Jensen family for a day of learning and fellowship. See the process from nut cluster to bottle of oil and bag of flour. Following this field day, Phil Ruger will lead a tour of Ruger Aronia, which is just 2 miles from Hazel Acres.

SATURDAY, SEPTEMBER 10 • 10 a.m. – 1 p.m.

Lunch will be provided following the field day; please bring your own table service

HOSTS:

**Jeff Jensen and Roger and Joyce Jensen
Hazel Acres and Nut Haven**

3503 40th Ave. • Fenton • 50539

(515) 320-6756 • jjensen@treesforever.org

TOPICS:

- Sourcing hazelnut plants
- Selecting genetics
- Site selection
- Establishment
- Best management practices
- Yield recordkeeping
- Processing
- Marketing
- Regulations

THE FARM:

The original hazelnut planting, Hazel Acres, was established on the home farm in 2005. The next year, after lots of planning, the “Cadillac planting” was established. Hazel Acres is owned by Roger and Joyce; Nut Haven is owned by Jeff. The two sites are only a few miles apart but the extra planning at Nut Haven shows a clear difference. Because most consumers, chefs and bakers don’t want to deal with cracking nuts, the Jensens invested significant resources into processing equipment for husking, sizing, cracking, sorting and adding value through oil expelling.



RSVP FOR MEAL TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Wednesday, September 7.**



DIRECTIONS:

From Algona: Take U.S. 169 north for 9.7 miles. Turn left (west) onto 310th Street; after 7.8 miles, turn right (north) onto County Road P20 / 40th Avenue. Drive 4 miles; 3503 40th Avenue will be on the left (west) side of the road, with a big white barn and rows of hazelnuts.

SPONSORS:



**HEALTHY HARVEST
of NORTH IOWA**

Supporting a local and regional
food economy in northern Iowa

LIVESTOCK MARKETING AND STOCKMANSHIP SCHOOLS

Stockmanship School: Join Richard McConnell and Tina Williams (Bud Williams' daughter) as they share information about cattle stockmanship and how to make handling experiences easier and more enjoyable; information is based on Bud Williams' principals. Good stockmanship means having the tools to keep your livestock in the proper mental state through the production process, including rotating pastures; gathering, sorting and weaning; backgrounding; and feedlot management and loading. The result is lower stress and better quality of life for you and your livestock.

Marketing School: Bud Williams also developed livestock marketing techniques, based on current prices and simple math, to assist you in making profitable management decisions about what to buy and sell. Learn how combining good stockmanship with these marketing techniques can make your farm more profitable.

MONDAY – THURSDAY, SEPTEMBER 12 – 15

Marketing School is 8 a.m. – 5 p.m. on September 12 and 8 a.m. – noon on September 13



Stockmanship School is 1 – 5 p.m. on September 13 and 8 a.m. – 5 p.m. on September 14

Lunch and snacks provided for each full day registered.

Pre-registration required by August 31 (see details below)

HOSTS:

Dave and Meg Schmidt, livestock producers in Exira, will host **Richard McConnell and Tina Williams**, from Hand 'n Hand Livestock Solutions in Bolivar, Missouri.

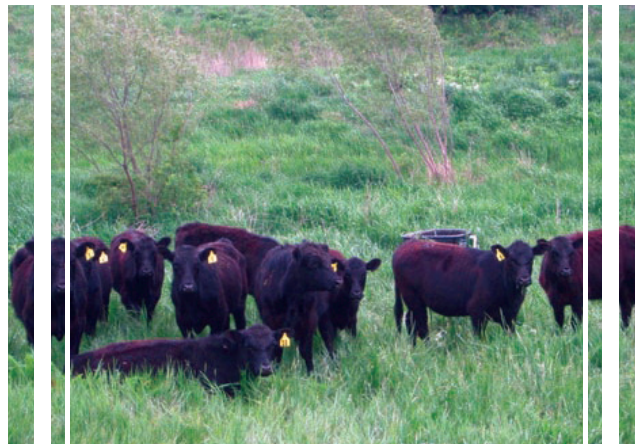
Bethany Farm Camp and Retreat Center

2144 310th St. • Exira • 50076

Questions: Call Meg Schmidt at (712) 254-0751 for questions about the camp, lodging or Exira area.

Contact Tina Williams, tina@handnhandlivestocksolutions.com for questions on the schools.

Find additional details at handnhandlivestocksolutions.com/calendar/marketing-stockmanship-exira-ia, including topics, a map to find the location, lodging and more.



REGISTRATION:

Please register before August 31. Register online, or mail registration to Hand 'n Hand Livestock Solutions, Richard McConnell and Tina Williams, PO Box 764, Bolivar, MO 65613.

(continued on next page →)

LIVESTOCK MARKETING AND STOCKMANSHIP SCHOOLS (continued)



(← continued from previous page)

DETAILS:

Cost is \$700 per person for both schools, or \$400 per person for the Marketing School and \$500 per person for the Stockmanship School if registering separately. Buy one and get one for half-price for pairs from the same farm. No charge for interested youth ages 18 and under; must be accompanying a parent.

Members of PFI will receive a significant discount!

Contact Meghan Filbert at Practical Farmers about discounts available: meghan@practicalfarmers.org; (515) 232-5661.

Lodging is available on the grounds for \$10 per person per night. There are also several hotel and motel options within 15 to 30 miles.

DIRECTIONS:

From I-80: Take Exit 60 at U.S. 71. Drive north on U.S. 71 for 7 miles to Exira. Turn right (east) onto W. Washington Street; drive 1 mile to S Edgerton Street. Turn right (south); S Edgerton Street becomes Lark Avenue when it turns to gravel. Follow Lark Avenue 2 miles to 310th Street; turn right (west) and follow 310th Street for 0.5 mile. The farm will be on the left (south) side of the road.

PACKHOUSE TOUR AND HARVEST EFFICIENCY

Erik and Sara spent 15 years dreaming about a better packing facility and root cellar. They now have both, but are still figuring out how to best use these farm “tools.” They are excited to show – and discuss details of – the packing facility, root cellar and production area. They plan to share what they have learned from both their successes and mistakes, and hope to garner new ideas from others in attendance.

SUNDAY, SEPTEMBER 25 • 1 – 3:30 p.m.

Hearty snacks to follow the program

HOSTS:

Erik Sessions and Sara Peterson • Patchwork Green Farm
3031 Middle Hesper Rd. • Decorah • 52101
(563) 387-0837 • eriksessions@gmail.com
patchworkgreen.com

TOPICS:

- Design and construction of the packhouse
- Packhouse equipment
- Packhouse flow
- Design and construction of the root cellar
- Crop rotations
- Machinery for potatoes
- Preferred crop varieties – Salanova, lettuce mix, sweet peppers
- Selected harvest methods

THE FARM:

When Erik and Sara moved to Decorah in 1997, they were market gardeners. After buying their 40-acre farm, they put 5 acres into annual vegetable production. Erik and Sara take pride in vegetables that are exceptionally clean, neatly packed or bunched, appropriately chilled or cured, and taste wonderful. Patchwork Green’s fields are surrounded by restored prairie and oak woods, and the farm borders the heirloom production gardens of Seed Savers Exchange.

RSVP FOR FOOD TO:

Lauren Zastrow, lauren@practicalfarmers.org;
(515) 232-5661 by **Thursday, September 22.**



DIRECTIONS:

From U.S. 52 in Decorah: Turn east onto Meadowlark Road. In 0.75 mile, turn left (north) onto Middle Hesper Road. In 0.75 mile, take the right fork to stay on Middle Hesper Road. The farm is on the left (northwest) side of the road, about 1 mile after the fork.

★ **Special Instructions:** Please park along the road and walk up to the house, where we will begin the field day. If walking up the hill is a challenge, accommodations can be made – please contact Erik ahead of time or upon arrival.

SPONSORS:

LUTHER COLLEGE
Center for Sustainable
Communities





USING ULTRASOUND AS A TOOL IN GRASS-FINISHING CATTLE

This is the first field day of a two-part series. At the farm, you will observe grass-fed cattle two weeks before they are harvested at a local locker. These animals will have been ultrasounded twice – as yearlings and as mature cattle – to help determine marbling, rib eye area and backfat within their carcasses. You will visually inspect these cattle for finish, and compare observations to the ultrasound data. Discussion will focus on grazing management, forage quality for grass-finishing, what role cattle genetics play in grass-based production, and how ultrasound scans can help producers determine the optimal harvest window for grass-finished cattle.

The second field day of this series is scheduled for October 15 at Mingo Locker, where we'll inspect the carcasses of these same animals. See the following page for details. You are welcome to attend one or both events.

WEDNESDAY, SEPTEMBER 28 • 1 – 5 p.m.

Snacks and refreshments will be provided at 3 p.m.

HOST:

Bruce Carney • Carney Family Farms

13602 NE 96th St. • Maxwell • 50161

(515) 202-7326 • carneyfarms50@yahoo.com

carneyfamilyfarms.com

TOPICS:

- Grass-fed cattle
- Grazing management
- Ultrasound technology
- Genetics for grass-based systems

SPEAKER:

Jim West – cattle geneticist and retired veterinarian

THE FARM:

Carney Family Farms includes 125 cow-calf pairs; a grass-finishing operation; and direct-marketing of beef, pork and chicken.



DIRECTIONS:

From I-35: Take Exit 96 toward Elkhart / Polk City, and turn east onto NE 126th Avenue toward Elkhart. Go 5.6 miles, through Elkhart and to a T-intersection; turn left onto NE 72nd Street / NE Yoder Drive. Follow the curves in the road for about 1 mile; the road turns into NE 134th Avenue. Go 2.4 miles and turn left (north) onto NE 96th Street; look for the first house on the west side of the road. **Note: The Carneys suggest using GPS, making the farm easy to find.**

GRADING GRASS-FINISHED CARCASSES FOR MEAT QUALITY



This is the second field day of a two-part series. At the locker, you will inspect four grass-finished beef carcasses from Bruce Carney's cattle (the same animals observed during the September 28 field day). Joe Sellers, ISU Extension beef specialist, will grade these carcasses during the event, discussing meat quality and differences in grass versus grain finishing. You will observe carcass characteristics in each cut, relating them to the live animals inspected two weeks prior. Attendees will also tour the locker. Alex Frangopol, the butcher, will explain his experiences processing grass-finished meat. Bruce Carney will speak about direct-marketing his grass-finished cattle. You are welcome to attend one or both events.

SATURDAY, OCTOBER 15 • 1 – 4 p.m.

Light snacks provided

RSVPs required for attendance: Contact Lauren Zastrow, lauren@practicalfarmers.org or (515) 232-5661, by Wednesday, October 12.

HOST:

Alex Frangopol • Mingo Locker
102 W Main St. • Mingo • 50168

Questions: Contact Bruce Carney at (515) 202-7326

TOPICS:

- Meat processing
- Meat quality
- Carcass grading
- Grass- versus grain-finished beef

THE BUSINESS:

Mingo Locker is a small-scale butcher shop; Bruce Carney processes his cattle there.

DIRECTIONS:

Mingo Locker is located in the middle of Mingo, at the corner of West Main and Station Streets.



SPONSOR:



Mingo Locker

THE WEB OF LIFE – THREE DAYS WITH FRED PROVENZA

Practical Farmers of Iowa welcomes Fred Provenza, renowned animal behaviorist, to Iowa for three fascinating days exploring how behavior links the health of soil, plants, herbivores and humans. We will discuss behavioral processes and their implications for what it means for people and the animals in our care to transform – ecologically, economically and culturally – with the landscapes we inhabit. You'll learn how the vitality of land influences the species and behaviors of soil-dwelling organisms, which in turn affects the varieties, chemical characteristics and behaviors of plants. Plants bind ecosystems together, and affect the nutrition and health of herbivores. Ultimately, the health and well-being of people is linked with that of soil through plants and herbivores. The goal is to help people become aware of behavioral principles and processes that foster healthy relationships among soil, plants, herbivores and people.

TUESDAY – THURSDAY, NOVEMBER 15 – 17
8 a.m. – 5 p.m. (Daily)

No fee for the event. Breakfast and lunch will be provided each day; dinner (and lodging, for those who choose to stay overnight locally) will be on your own.

HOST:

Frank Santana • All 4 1 1 4 All Cattle Company

Questions: Contact Meghan Filbert, Practical Farmers, (515) 232-5661 or meghan@practicalfarmers.org

LOCATION:

Jackson Building, Madison County Fairgrounds
 1204 W. Summit St. • Winterset • 50273

The workshop will be taught in a classroom at the Jackson Building, located at the Madison County Fairgrounds. On Day 2, we will spend the afternoon at Frank Santana's farm – All 4 1 1 4 All Cattle Company – just north of Winterset, where you will apply lessons learned in the classroom on a pasture walk. We will carpool to Frank's farm from the Jackson Building.

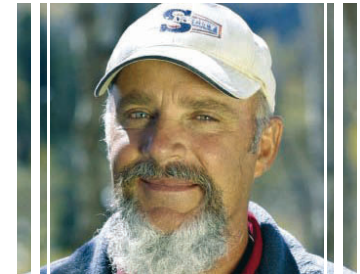
LODGING:

A block of rooms is available at Cobblestone Inn and Suites, 1304 N 4th Ave., Winterset, IA 50273; (515) 462-4889. **Mention PFI for a room discount.**



TOPICS:

- Plant, animal and human behavior
- Epigenetics
- Value of plant diversity
- Grazing and plant palatability
- Producing nutrient-rich food



THE FARM:

Frank Santana rotationally grazes 160 cows and calves on 400 acres, moving cattle on horseback every two to three days. Cattle graze crop residues while fall pastures are stockpiled for winter.

DIRECTIONS:

The Jackson Building is located at the Madison County Fairgrounds in Winterset, 1204 West Summit St.

SPONSOR:



COVER CROP ECONOMICS: AFFORDABLE OR NOT?

WEDNESDAY, JULY 20 • 9 a.m. – noon

Lunch provided; RSVP to Denise Freeseaman,
denise.freeseaman@ia.nacdn.net, (319) 824-5416

LOCATION:

Grundy County Fairgrounds

1308 4th St. • Grundy Center • 50638

CONTACTS:

Fred Abels – farmerfred1981@hotmail.com

Denise Freeseaman – (319) 824-5416

SPEAKERS AND TOPICS:

Jerry Hatfield – USDA Agricultural Research Service

Topic: Soil health to crop economics

Jack Boyer – PFI on-farm research cooperator, local farmer, Tama County Soil and Water Conservation District Commissioner

Topic: Jack conducted research for PFI on his farm exploring the economics of using cover crops

Liz Juchems and Jamie Benning – Iowa Learning Farms (ILS)

Topic: ILS research on the value of using cover crops

Wade Dooley – farmer, Albion

Topic: Economic value of cover crops in livestock production

There will also be a local farmer panel made up of experienced and first-time cover crop users, who will discuss the use of cover crops.

DIRECTIONS:

The Grundy County Fairgrounds is located in Grundy Center, about five blocks south of the junction of IA Hwy 14 and IA Hwy 175. The workshop will be held in the centralized building.



BONUS:

The Tri-County Marketing Club is hosting a free marketing meeting and breakfast beginning at 7:15 a.m. The scheduled speaker is Chad Hart, Iowa State University Extension grain marketing specialist; he will discuss crop marketing strategies. For more information, contact Shari Sell-Bakker, sellbakk@iastate.edu or (319) 824-6979.

SPONSORS:

- Grundy County Soil and Water Conservation District
- Conservation Districts of Iowa
- Iowa Learning Farms
- Grundy County Extension

LEARN ABOUT PFI AT COUNTY FAIRS

Practical Farmers members are helping make PFI more visible across Iowa this summer by volunteering at their county fairs, and they would love to see you there! Enjoy your local fair, meet these volunteers and learn more about PFI.

FRIDAY, JULY 8

Josh Nelson

Wright County Fair
Eagle Grove

TUESDAY – SATURDAY, JULY 12 – 16

Caite and Jim Palmer, Hoss Zbornik, Jon Jensen and Rachel Sandhorst, in partnership with Winneshiek Energy District

Winneshiek County Fair
Decorah

WEDNESDAY – SUNDAY, JULY 13 – 17

Matthew and Lori Wiese

Madison County Fair
Winterset

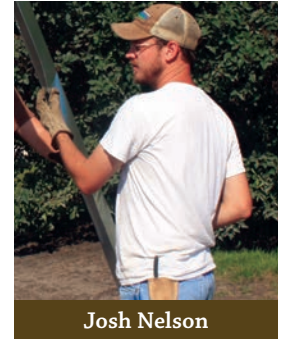
WEDNESDAY – SUNDAY, JULY 20 – 24

Wendy Johnson

Floyd County Fair
Charles City



Wendy Johnson



Josh Nelson

SATURDAY, JULY 30

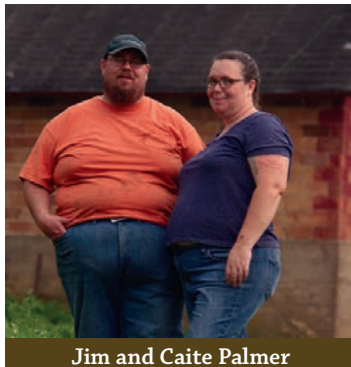
Danelle Myer

Harrison County Fair
Missouri Valley

WEDNESDAY – SUNDAY, AUGUST 3 – 7

Wendy Johnson

Mitchell County Fair
Osage



Jim and Caite Palmer



Danelle Myer

★ More Dates to Be Announced! ★

Keep an eye on "Practical News" or check our online calendar for updates:

practicalfarmers.org/news-events/events

Want to Represent PFI at Your County Fair ?

By volunteering at your county fair, you'll be helping to increase Practical Farmers' visibility.

Contact Lauren Zastrow at lauren@practicalfarmers.org or (515) 232-5661 for details – including materials and a sign.

MORE WAYS TO CONNECT WITH YOUR COMMUNITY

Practical Farmers of Iowa is providing more informal opportunities for you to get to know people in your area. Members are offering a forum for networking by hosting socials in their communities. If members near you are hosting a social, you'll receive postcards and email invites. We'll also keep you up-to-date through "Practical News" and our online calendar.

If you are interested in hosting a social, contact Lauren Zastrow at lauren@practicalfarmers.org or (515) 232-5661.

PRACTICAL FARMERS OF IOWA SUMMER SOCIAL

THURSDAY, AUGUST 25 • 3 – 6 p.m.

Practical Farmers of Iowa office
600 Fifth St. • Suite 100 • Ames, IA • 50010

Join us for a summer social and open house at the Practical Farmers office. We'll provide refreshments.

We hope to see you there!



SUMMER SOCIAL

FRIEND OF PRACTICAL FARMERS OF IOWA

The following pages showcase other agricultural events being held across Iowa this summer. They are not organized or hosted by Practical Farmers of Iowa.

SILT SHOWCASE SERIES: DRIFTLESS HILLS FARM

Join the Sustainable Iowa Land Trust (SILT) at its first Showcase Series farm – Lyle and Sue Luzum’s 170 acres in organic crops, Conservation Reserve Program (CRP) and sheep. Iowa Appraisal’s Dan Dvorak, and attorney David Bright, will discuss factors to consider when permanently protecting your land to grow healthy food. The day will include lunch, a farm tour, Lyle and Sue’s story in their own words, and the professionals’ presentations with time for questions and answers. Attendees will also receive handouts with more information.

THURSDAY, JUNE 9 • 10 a.m. – 2 p.m.

A free, locally sourced lunch will be provided, with lamb donated by Driftless Hills Farm

HOSTS:

**Lyle and Sue Luzum • Sustainable Iowa Land Trust
Driftless Hills Farm**

2264 200th St. • Calmar • 52132

(319) 480-4241 • info@silt.org • silt.org

Questions: Suzan Erem, president of SILT, (319) 480-4241

TOPICS:

- How appraisers determine the value of land before and after placing it under permanent protection
- What qualifies as a SILT farm
- What donating with a reserve life estate means
- Federal and state tax incentives available for land and easement donations
- Common challenges and questions landowners face when making such an important decision

SPEAKERS:

Dan Dvorak – appraiser, Iowa Appraisals

David Bright – attorney, Simmons Perrine Moyer Bergman

THE FARM:

Lyle and Sue’s farm has been in the family for well over 100 years, most recently in sheep and organic crops. The Luzums’ daughter is the last in their family line, so they plan to donate their farm to SILT with a reserve life estate



to keep it available and affordable to future sustainable food farmers while preserving the cherished history of their farm.

RSVP FOR MEAL TO:

info@silt.org or (515) 875-4922

by **Friday, June 3.**



DIRECTIONS:

Travel 3 miles north of Calmar or 6 miles south of Decorah on U.S. 52, then 1.25 mile east on 200th Street.

VISIT THE FIRST WATERSHED MITIGATION FARM

Come see surface water and tile water diverted to irrigation. You'll also observe the "magic" involved in turning hard-pan clay soil with reduced rain infiltration into nice, black soil that is easy to dig and full of worm holes. This soil no longer suffers from an induced state of drought; see the sources of materials and techniques used for a short-time turnaround to soil health.

SATURDAY, JUNE 11 • 9 a.m. – noon

Beverages will be available

HOSTS:

Dr. Ray and Susan Meylor • Cherry Glen Learning Farm

3989 NW 94th Ave. • Polk City • 50226

(515) 450-1207 • cherryglenfarmiowa@gmail.com

For more information, search for Cherry Glen Learning Farm on Facebook

TOPICS:

- Natural Resources Conservation Service (NRCS)-designed retention basins
- How Ray and Susan are rebuilding the soil to increase rain infiltration and soil fungus and bacteria levels, by composting tons of free wood chips and adding Mycorrhiza fungus

THE FARM:

Cherry Glen Learning Farm is a 10-acre urban farm with a high tunnel, roof solar, retention basin for drip irrigation, vegetable gardens, orchard and a hay crop. Ray and Susan are also working to establish agroforestry on their land.



DIRECTIONS:

From I-35: At Ankeny, take Exit 92 and turn left onto 1st Street. Travel west on 1st Street; cross over IA Hwy 415 and continue to 94th Avenue; 3989 NW 94th Avenue is the first home on the right, just inside the entrance for Cherry Glen Recreation Access (you'll see a red shop with solar panels on the roof).

POST-HARVEST FOOD SAFETY FIELD DAY AND DEMONSTRATION

Food safety is a concern to all of us. Through demonstrations and discussions, commercial fruit and vegetable producers will learn about various aspects of the Food Safety Modernization Act Produce Safety Rule. Water sources – and the importance of and need for testing water used to clean produce – will be covered, as well as strategies for sanitizing contact surfaces and uses of sanitizers in produce rinse water. Recordkeeping for food safety will also be discussed.

THURSDAY, JUNE 30 • 3 – 5 p.m.

The event is **free**, but please **RSVP**

HOSTS:

Jan Libbey and Tim Landgraf

One Step at a Time Gardens

1465 120th St. • Kanawha • 50477

(515) 851-1690 • ostgardens.com

Questions and to RSVP: Contact Linda Naeve at lnaeve@iastate.edu or (515) 294-8946

TOPICS:

- Water quality and sources for cleaning produce
- Sanitizing, and sanitizers for containers, table surfaces and produce
- Recordkeeping
- Harvest and market containers

SPEAKERS:

Linda Naeve – Value-Added Agriculture, Iowa State University Extension and Outreach

Dr. Angela Shaw – Department of Food Science, Iowa State University

THE FARM:

For the past 21 years, Jan Libbey and Tim Landgraf have grown fresh, quality produce for residents in north-central Iowa. One Step at a Time Gardens is a diverse farm that produces over 70 different vegetables as well as chickens. They market their produce through several regional wholesale accounts and a CSA model that offers



a unique menu of share options.

DIRECTIONS:

From Belmond: Take U.S. 69 and drive north for 5 miles. Turn left (west) onto County Road B63 at Goodell, and drive 3 miles. At the top of the hill, turn right (north) onto Co Rd R56 and drive 1 mile. Turn left (west) at the first gravel road onto 120th Street, and drive 1.25 miles. East Twin Lake will be to the south.

ANNIVERSARY CELEBRATION: 50 YEARS OF GROWING STRAWBERRIES

Enjoy the Berry Patch “culture,” including strawberries, raspberries, blueberries, cherries and apples. Take part in a farm tour (either self-guided or on a free hay ride). Enjoy ice cream, smoothies and other snacks.

SATURDAY, JULY 2 • noon – 4 p.m.

Snacks served

This is a no-pet event



HOST:

The Henry Family • Berry Patch Farm

62785 280th St. • Nevada • 50201

(515) 382-5138 • dean@berrypatchfarm.com

berrypatchfarm.com

TOPICS:

- Why local berries offer better nutrition, taste better and are raised with less chemicals than southern-grown berries
- How a diverse environment aids in sustainable horticulture

THE FARM:

The Berry Patch encompasses 140 acres; the Henrys specialize in pick-your-own marketing, integrated pest management and more. See a complete list on the Berry Patch website, berrypatchfarm.com, which is updated daily during the growing season (June – November) with picking conditions and events.



DIRECTIONS:

From Des Moines: Travel north on I-35 to Exit 102; this is IA Hwy 210. Take IA Hwy 210 east toward Maxwell; drive 5.4 miles to County Road S14. Turn left onto Co Rd S14, and drive for 5 miles. At 280th Street, turn right (east); find the farm in 0.7 mile.

From Ames: Travel east on U.S. 30 to County Road S14; go south 4 miles to 280th Street. Turn left (east) and drive for 0.75 mile

SILT SHOWCASE SERIES: LOESS HILLS YOUNG PEOPLE'S FARM

Join the Sustainable Iowa Land Trust (SILT) at its second Showcase Series farm – Joe and Sue Driscoll's donated 53 acres with oak savanna, now in organic hay and goats. This Loess Hills farm, just 15 minutes from downtown Omaha and Council Bluffs, is now permanently protected as a sustainable food farm. Hear from Iowa Appraisals' Dan Dvorak, and attorney Kyle Marcum, about factors to consider when permanently protecting your land to grow healthy food. The day will include lunch; a farm tour by SILT's first farmers, PFI members Ed and Tricia Jackson; Joe's story in his own words; and the professionals' presentations with time for questions and answers. Attendees will also receive handouts with more information.

FRIDAY, JULY 8 • 10 a.m. – 2 p.m.

Lunch is donated by PFI members Hickory Hills Land and Livestock, and Rolling Acres Farm (Denise O'Brien)

HOSTS:

Joe and Sue Driscoll & Ed and Tricia Jackson
Sustainable Iowa Land Trust • Hickory Hills Land and Livestock

19195 Cougar Ave. • Honey Creek • 51542
(319) 480-4241 • info@silt.org • silt.org

Questions: Suzan Erem, president of SILT, (319) 480-4241

TOPICS:

- How appraisers determine the value of land with and without permanent easements
- What qualifies as a SILT farm
- Tax incentives available to land donors
- Common challenges and questions landowners face when making such important decisions
- Ed and Tricia Jackson will also discuss their experience working with a land trust

SPEAKERS:

Dan Dvorak – appraiser, Iowa Appraisals
Kyle Marcum – attorney, Watson and Ryan

THE FARM:

This summer, farmers Ed and Tricia Jackson will use the land's oak savanna for their goats, and are transitioning the 32 tillable acres from conventional corn and beans to



organic hay for their grass-fed operation nearby. Land donor Joe Driscoll and SILT hope that someday the land will be used as an educational resource for young people in the Council Bluffs / Omaha area. SILT's protection will ensure that no matter who owns the property in the future, it will remain in sustainable food production for generations to come.

RSVP FOR MEAL TO:

info@silt.org or (515) 875-4922
by **Tuesday, July 5.**



DIRECTIONS:

From I-29: Take Exit 61A toward Crescent, turn right onto County Road G37, left onto Old Lincoln Hwy, then turn right onto Coldwater and right again onto Cougar. The house is up the hill on the right and is located less than 1 mile from Hitchcock Nature Center.

HOLISTIC MANAGEMENT INTERNATIONAL PASTURE EVALUATION FIELD DAY

This two-part event begins in the morning at the Red Oak Public Library. Lunch will be provided at this location. After lunch, an outdoor session will take place at Noble Pastures farm. In the morning session, Ralph Tate, Certified Educator with Holistic Management International (HMI), will explain holistic management principles and development of a grazing plan. A representative from Free Choice Enterprises will discuss improving soil, plant and animal health through the use of free-choice minerals.

The afternoon session will be held at Noble Pastures farm, starting with a pasture walk through a mob-grazed pasture system. Discussion will include soil, plant identification and evaluation, and Transect setup and analysis. The afternoon will conclude with a question-and-answer session with local agronomists from Natural Resources Conservation Service (NRCS), HMI and United Farmers Mercantile Cooperative (UFMC). This event is a chance to see how two PFI members have implemented HMI principles while converting a farm from conventional row cropping to a diversified, grass-based livestock operation. Attendees are welcome to stay for a farm tour.

SATURDAY, JULY 9 • 10 a.m. – 4 p.m.

Cost: Early registration is \$25 (includes lunch); after July 1, registration is \$35 (if space is available)

To Register: Visit holisticmanagement.org/ognoble or contact David Carbaugh (see below)

Lunch catered by Sauced Restaurant in Red Oak; gluten-free and vegetarian menu options available



HOSTS:

**David and Leslie Carbaugh, Noble Pastures
Holistic Management International**

MORNING SESSION: Red Oak Library – 400 North 2nd St.

• Red Oak • 51566

AFTERNOON SESSION: Noble Farms – 2575 D Ave. • Red Oak

• 51566

Questions: Contact David at (402) 659-0601 or david@heartlandinsia.com

TOPICS:

- Grazing plan
- Free minerals
- Soil health
- Mob grazing
- Forage species



THE FARM:

Noble Pastures is a multi-species operation, started in 2013 when David and Leslie moved back to the farm. The farm includes grass-fed and grass-finished cattle and sheep, egg and broiler chickens, rabbits and bees.

DIRECTIONS:

The morning session will be held at the Red Oak Public Library, 402 N 2nd Street, which is located just south of Fountain Square Park in downtown Red Oak.

The afternoon session will be held at Noble Farms, 2575 D Ave. Directions will be provided at the morning session.

TRANSITIONING TO ORGANIC HORTICULTURE AND IOA ANNUAL CELEBRATION

Horticultural and diversified farms that maintain organic certification realize many benefits, yet the process of certification can seem daunting to those looking to start the process. Come tour Grinnell Heritage Farm and see how the Dunhams have implemented organic growing practices. Learn what is necessary to achieve certification on a diversified farm and how to implement organic standards successfully. In addition, this field day will illustrate many of the advantages that come from the processes of organic production.

After the field day, please stay and join the Iowa Organic Association for the annual IOA Celebration. Anyone who supports organic agriculture, horticulture or livestock in the state is invited to join us for a potluck and entertainment.

SUNDAY, JULY 17 • 2 – 7 p.m.

Schedule:

PROGRAM: 2 – 4:30 p.m.

IOA CELEBRATION: 4:30 – 7 p.m.

POTLUCK MEAL: Served at 5 p.m. Bring your own table service and a dessert to share

HOSTS:

**Melissa and Andy Dunham • Tammy and Rob Faux
Grinnell Heritage Farm**

1933 Penrose St. • Grinnell • 50112

Questions: Email info@iowaorganic.org; find updated information at iowaorganic.org/field_days

TOPICS:

- Organic certification
- Vegetable production
- Transitioning to organic
- Buffer strips
- Benefits of organic production
- Diversified organic operations
- Cover crops
- Benefits of organic production

THE FARM:

Grinnell Heritage Farm grows 22 acres of certified organic fruit and vegetables annually, and markets produce through a 300-member CSA to local and regional grocery stores and food co-ops, and at three large Iowa farmers markets.



RSVP FOR MEAL AT:

iowaorganic.org/field_days
by **Thursday, July 14.**



DIRECTIONS:

From U.S. 30: Take Exit 192 and go south on IA Hwy 146 for 9 miles. Turn left onto South Elm Street, which quickly turns left and becomes IA Hwy 146 S. Continue for 10 miles. Turn left onto 16th Avenue; then in 1 mile turn right onto Penrose Street.

From I-80: Take Exit 182 for IA Hwy 146 and travel north for 4.5 miles, then turn right onto 16th Avenue. After 1 mile, turn right onto Penrose Street.

SILT SHOWCASE SERIES: DRACO HILL

Join the Sustainable Iowa Land Trust (SILT) at its third Showcase Series farm – SILT co-founders Suzan Erem and Paul Durrenberger's planned easement on their 80 acres of prairie, timber and orchard. Suzan and Paul helped found SILT because of their experience with the many farm volunteers who came through their doors who couldn't get access to land. Learn from Iowa Appraisals' Dan Dvorak, and attorney David Bright, about factors to consider when permanently protecting your land to grow healthy food. The day will include lunch, a farm tour, Suzan and Paul's story, and the professionals' presentations with time for questions and answers. Attendees will also receive handouts with more information.

SATURDAY, AUGUST 6 • 10 a.m. – 2 p.m.

A complimentary, locally-sourced lunch will be provided, including ham donated by Lipes Family Farm

HOSTS:

Suzan Erem and Paul Durrenberger • Draco Hill

1398 Franklin Ave. • West Branch • 52358

(319) 480-4241 • info@silt.org • silt.org

Questions: Suzan Erem, president of SILT, (319) 480-4241

TOPICS:

- The evolution of Suzan and Paul's decision-making process, from land preservation to the need to reduce farmland costs for future generations willing to grow healthy food
- How appraisers determine the value of land before and after easements are placed on it
- What qualifies as a SILT farm
- State and federal tax incentives
- Common challenges and questions landowners face when making such important decisions

SPEAKERS:

Dan Dvorak – appraiser, Iowa Appraisals

David Bright – attorney, Simmons Perrine Moyer Bergman



THE FARM:

Draco Hill was a conventional farm until 2000, and is now an acreage transitioning to a sustainable food farm. Paul and Suzan envision offering a long-term lease to a next generation farmer to use the restored prairie for livestock, bottom land for prairie strip farming and the diverse orchard to provide fresh, healthy food for the region.

RSVP FOR MEAL TO:

info@silt.org or (515) 875-4922

by **Tuesday, August 2.**



DIRECTIONS:

From I-80: Take Exit 259 (West Liberty). Go north about 5 miles to a T intersection; turn left (west) and go 1 mile to Franklin Avenue. Turn right (north) and go about 1 mile to 1398 Franklin and the "Guinea Crossing" sign on the mailbox. The house is on the right side of the road.

2016 FRUIT AND VEGETABLE DAY

Attendees will receive research-based information on a variety of production topics, such as high tunnels, cover crops, hops, apples, pest and disease management in vegetable crops, and bee research. Although geared toward commercial growers, the event will be helpful to master gardeners and homeowners interested in enhancing their production skills and diversifying their gardens and acreages.

MONDAY, AUGUST 15 • 2 – 6:30 p.m.

Stay for supper after the program

This event is **free**, but **RSVPs are required** by Monday, August 8. Register at extension.iastate.edu/vegetablelab



HOSTS:

Ajay Nair and Diana Cochran • Department of Horticulture, Iowa State University

Horticulture Research Station

55519 170th St. • Ames • 50010

(515) 294-7080 • nairajay@iastate.edu

TOPICS:

- Muskmelon production
- Hops fertility research
- New cover crops in vegetable production
- Strip-tillage tools and equipment
- Colored pepper production in high tunnels
- Tomato grafting for high tunnel production
- Integrated pest management in squash and melons
- High-density apple training systems
- Honey bee health and behavior studies

THE FARM:

Iowa State University Horticulture Research Station is located on 230 acres and includes flat areas, rolling hills and waterways, with a 12-acre lake. Research projects range from work on fruits, vegetables and herbaceous ornamentals, to work with trees, shrubs and turfgrass.



DIRECTIONS:

The ISU Horticulture Research Station is located at 55519 170th St., Ames. **From Ames:** Drive north on U.S. 69 and take a right on 170th Street. The research station is in 2 miles, on the left side of the road.

FUNDING:

Funding for this event is provided by USDA Sustainable Agriculture Research and Education (SARE), USDA Organic Transition Program and through an Iowa Department of Agriculture and Land Stewardship (IDALS) Specialty Crop Block grant.

MILLS COUNTY FARM CRAWL

Tour farms in Mills County to see how food is grown and how animals are raised. You'll get to help extract honey, visit booths of local vendors, pick up recipes, attend a workshop on planting or cooking, and more. Samples will be available at each farm stop; stay for a celebration lunch, which can be purchased. All lunch foods will be locally produced; there will also be booths of local vendors and music at the celebration. **Note: There will be a lot of walking at these farms. Call with any questions about this.**

SATURDAY, AUGUST 20 • 8:30 a.m. – 1:30 p.m.

HOST:

Mills County Local Foods

430 1st St. • Glenwood • 51534

Questions: Contact Buddi Thompson
(402) 709-2649 • bthompson2012@rocketmail.com
extension.iastate.edu/mills

FARMS AND PRODUCTS:

- **Wild Rose Farms** – Herbs, herb oils and vinegars, organic pork and chicken, eggs
- **Lone Star Meadow Art & Apiary** – Beekeepers, honey, honey products
- **The Giving Gardens** – Community Garden in Glenwood
- **Betsy's Backyard Garden** – Non-GMO, chemical-free vegetables, CSA
- **Poppin' Pickles** – Variety of pickles and other vegetables, brine packets
- **Springvalley Farms** – Vegetables, CSA



DIRECTIONS:

Find maps throughout Mills County and other surrounding counties. A map will be posted on the website, on Facebook and at each farm. On Facebook, search for 2016 Farm Crawl in Mills County, Iowa.

NEELY-KINYON FARM SUSTAINABLE AND ORGANIC FIELD DAY

Learn more about organic grain crop production, organic no-till (roller-crimper) and water quality in organic systems.

TUESDAY, AUGUST 23 • 4 – 7 p.m.

A local, organic meal will be provided



Produce supplied by:

Henry A. Wallace Country Life Center • Orient •
wallace.org/country-life-center

Bridgewater Farm • Bridgewater • bfproduce.com

HOSTS:

**Iowa State University Extension and Outreach
ISU Neely-Kinyon Farm**

2557 Norfolk Ave. • Greenfield • 50849

Kathleen Delate

(515) 294-7069 • kdelate@iastate.edu
extension.agron.iastate.edu/organicag

SPEAKERS:

Cynthia Cambardella – soil scientist, USDA Agricultural Research Service (ARS), Ames

David Rosmann – Practical Farmers board member and organic farmer, Harlan

DIRECTIONS:

From I-80: Take Exit 86, and travel south on IA Hwy 25 through Greenfield. Two miles south of the intersection of IA Hwy 25 and IA Hwy 92 in Greenfield, turn left (east) onto 260th Street. Take the first left (north) onto Norfolk Avenue. The farm is the first one on the left side of the road. Follow the parking signs.



WARREN COUNTY FARM TOUR 2016

Come and enjoy the bounty of nature and hospitality of our local farms. This free, self-guided family event is a perfect opportunity for you to drive to eight Warren County farms, located from Carlisle through Indianola, to Milo and on to New Virginia. Host farms showcase vegetables, berries, fruit trees, garden plants, greenhouse flowers, cows, chickens and goats. Enjoy a horse farm, a Laotian farm, a worm farm and a kids' fishing pond. Purchase locally made fruit pies, goat milk soaps, and jams and jellies from vendors.

Several food stops will offer samples as well as food for purchase. Enjoy ice cream, lunch and dinner by the Warren County Cattlemen's Association, the Warren County Pork Producers and Ferinheit Wood Oven Pizza truck. The Annett Nature Center, featuring native prairie and exhibits, is an additional stop; this location also offers air-conditioning and restrooms.

SUNDAY, AUGUST 28 • 11 a.m. – 6 p.m.



This is a no-pets event

Restrooms and air-conditioned rest areas will be available

HOST FARMS:

Fogle's Organic Aronia – Woody and Peggy Fogle

Wyatt Family Farm / Central Iowa Organic Fertilizer – Mike and Traci Wyatt, and son Colin

Edge of the Woods Raspberry Farm – Beth and Rick McGeough

Laotian Farm – Air Philavan

Ridgetop Horse Ranch – Shelly and Bill Hinrichs

The Farm – Lori and John Lawyer

Peace & Plenty Farm – Beth and Steve Voltmer

Willis Farm – Mary and Bill Willis

Annett Nature Center

Fairview Community Church

FOR MORE INFORMATION:

Contact Edge of the Woods Raspberry Farm
(515) 961-7252 • beth@vb-designs.com

Visit warrencountyfarmtour.com (information, maps and directions) or [wcfarmtour](https://www.facebook.com/wcfarmtour) (on Facebook)



DIRECTIONS:

Maps will be available at each farm as well as on Facebook and the website. The tour lets you choose your own route through the beautiful countryside along gravel roads or a more direct route along paved roads.

VARIETY TRIALS TO THE EXTREME

Brad has converted 80 acres into several small plots. He participates in research trials for Willcross Seed and AgriGold Hybrids, and conducts research on cover crops, plant populations and organic farming.

THURSDAY, SEPTEMBER 8 • 10 a.m. – 1 p.m.

Willcross Seed will provide lunch

HOST:

Brad Law • Law Farms LLC

4185 MO Hwy BB • King City, MO • 64463
(660) 483-0355 • lawfarmsllc@gmail.com • lawfarms.com

TOPICS:

- Soil fertility
- Weed control
- Cover crops
- Successes and failures
- How varieties are responding to this year's weather

Variety trials include:

Soybeans from 2.4 -5.0 maturity

- Non-GMO, glyphosate-tolerant, Liberty Link, Roundup Ready 2, Extend
- Organic soybeans
- Soybean population plot
- Planting comparison of 30 inches, 15 inches, 7.5 inches, broadcast
- Soybeans intra-planted into winter wheat (drilling beans into a stand of wheat)

Corn

- Early- to full-season maturities
- Corn populations
- Open-pollinated corn
- Decorative corn: red, blue, Indian corn

Popcorn

- Yellow
- Japanese hull-less white



THE FARM:

Law Farms LLC is a family-owned farm operated by Brad and Megan Law, with their two boys, Gentry and Porter. They raise a variety of crops. Brad works as an agronomist for Willcross Seed, and Megan works for a school district. The boys are learning about farming, and sell their harvest at farmers markets, flea markets and craft fairs. Brad is also attempting to grow pumpkins, watermelons and a variety of other farmers market produce.

RSVP FOR MEAL TO:

Willcross Seed; (660) 535-4444
by **Wednesday, September 7.**



DIRECTIONS:

From King City, MO: Go 3.5 miles north on U.S. 169. Turn west onto MO Hwy BB and travel for 4 miles. Parking located by the red shed at the corner of Holeman Road and MO Hwy BB on the south side of the road. Look for the Willcross Field Day signs.

SILT SHOWCASE SERIES: ROSE HAVEN FARM

Join the Sustainable Iowa Land Trust (SILT) at the fourth and final farm in the 2016 Showcase Series – SILT founder Mary Ellen Miller's donated 40 acres of timber and pasture. Iowa Appraisals' Dan Dvorak, and attorney Ed Cox, will discuss factors to consider when permanently protecting your land to grow healthy food. The day will include lunch, a farm tour, Mary Ellen's story in her own words and the professionals' presentations with time for questions and answers. Attendee will also receive handouts with more information.

MONDAY, SEPTEMBER 12 • 10 a.m. – 2 p.m.

A free, locally-sourced lunch will be provided

HOST:

**Mary Ellen Miller • Sustainable Iowa Land Trust
Rose Haven Farm**

1760 Ohio Rd. • Corydon • 50060

info@silt.org • silt.org

Questions: Suzan Erem, president of SILT, (319) 480-4241

TOPICS:

- What a reserve life estate is
- How appraisers determine the value of land and buildings being donated with and without a reserve life estate
- State and federal tax incentives available for land and easement donations
- What qualifies as a SILT farm
- Common challenges and questions landowners face when making such important decisions

SPEAKERS:

Dan Dvorak – appraiser, Iowa Appraisals

Ed Cox – attorney, Osborn, Milani, Mitchell, and Goedken

THE FARM:

Rose Haven Farm's pasture is rented out for a small herd of cattle. The timber is in a timber stand improvement program with the Iowa Department of Natural Resources. Mary Ellen, vice-president of the Iowa Nut Growers



Association, has planted many nut trees and has plans for more. This year, SILT announced the availability of up to 5 acres of this land to any farmer with a business plan and some experience, but received no takers. Mary Ellen and SILT representatives will discuss the challenges they anticipated in providing this opportunity to beginning farmers and what they are doing to overcome them.

RSVP FOR MEAL TO:

info@silt.org or (515) 875-4922

by **Friday, September 9.**



DIRECTIONS:

From Corydon: Go west on IA Hwy 2 for about 5 miles to 80th Street (gravel). Go north about 2 miles; drive past the first T intersection with Ohio Road to the second T intersection with Ohio Road and turn right; 1760 is on the left side of the road.

SPECIALTY CORN FOR FOOD AND FEED

Learn about the properties of specialty corn, and specific types of specialty corn including: high-lysine corn, high-carotene corn, high-anthocyanin corn, waxy corn and hard-endosperm corn.

THURSDAY, SEPTEMBER 15 • 9:30 a.m. – 1:30 p.m.

A lunch will be served using foods associated with specialty corn



Note: This event is limited to 50 attendees. RSVP to paezgei@mchsi.com or (515) 278-1170 by Friday, September 9

HOSTS:

Alix and Mary Jane Paez

Genetic Enterprises International

3 Boone St. • Luther • 50156

(515) 278-1170 • (515) 554-1170 • paezgei@mchsi.com
geicornseed.com

TOPICS:

- Genetic descriptions of each specialty
- Hybrid agronomics
- Experience using specialty corn
- Marketing
- Use of specialty corn for food and feed

THE BUSINESS:

Genetic Enterprises International (GEI) is a corn breeding company that develops hybrid dent corn and hybrid specialty corn for food and feed. GEI develops products for specific niche markets and special applications in the food and feed industry, as well as hybrids of different maturities to fit the various growing areas in Iowa. GEI hybrids are suitable for conventional, organic or high-intensity farming practices.



DIRECTIONS:

The event will be located at the intersection of IA Hwy 17 and County Road E57. The site is 6 miles north of Madrid and 6 miles south of U.S. 30.

FALL FARM CRUISE

Enjoy a self-guided tour of four diverse farms to learn about fruit and vegetable production in fields and high tunnels, and also pasture-raised livestock. Take a hay rack ride through an orchard and learn more about local food systems. Several farms will offer food and craft items for sale, including pick-your-own apples. See a wool spinning and weaving demonstration.

SATURDAY, SEPTEMBER 17 • 10 a.m. – 4 p.m.

Food will be available for purchase at some of the farms on the tour



This is a no-pets event

Event Questions: Contact Marilyn Andersen (515) 460-7273 • marilyn@farmtofolk.com farmcruise.com

LOCATIONS AND HOSTS:

Berry Patch Farm – Dean, Judy and Mike Henry

Seven Pines Farm – Dan and Julie Beougher

Cory Family Farm – Tom and Mary Cory

Remnant Hills Farm – Tom Wilson and Taylor Williams

Two Cedars Weaving and Farm-to-Folk – Marilyn Andersen

DIRECTIONS:

Access a map and directions at farmcruise.com



THE 10TH EDITION OF THE ORIGINAL, BIGGEST AND BEST FARM CRAWL

At least seven independent family farms, in a small pocket of south-central Iowa, welcome you to tour their farms. Enjoy the Iowa countryside as you drive yourself from farm to farm. Meet the farmers, see their operations, visit the animals, sample the goodies, listen to live music, learn something new about agriculture and enjoy delicious food.

SUNDAY, OCTOBER 2 • 11 a.m. – 5 p.m.

Food and beverages can be purchased at the farm stops; restrooms, parking and picnic spaces will be available

No pets or RVs, please



HOSTS:

7 PFI farms in the Knoxville and Lacona area

Contact: Jill Beebout and Sean Skeeahan

(641) 203-0758 • info@farmcrawl.com • farmcrawl.com

HOST FARMS:

Blue Gate Farm – Jill Beebout and Sean Skeeahan

Coyote Run Farm – Matt Russell and Patrick Standley

Crooked Gap Farm – Ethan and Rebecca Book

Pierce's Pumpkin Patch – John and Joy Pierce

Reichert's Dairy Air – Lois and Jack Reichert

Schneider Orchard – Arnie and Jane Schneider

White Breast Pottery & Weaving – Sharon Seuferer and Carol Olive

... and an eighth stop TBD

DIRECTIONS:

Farms are located along and west of IA Hwy 14 halfway between Knoxville and Chariton. See farmcrawl.com for maps and directions.

Notes: *There are well-maintained gravel roads between farms, but please keep a modest speed to reduce dust and avoid surprises on unfamiliar roads. You'll see directional signage along the route from farm to farm.*



TOPICS:

- Pastured poultry and eggs
- Grass-fed beef
- Prairie restoration
- Barnyard animals
- Jams and jelly
- Field corn
- Hand-spun yarn
- Pork
- Local wine
- Guineas
- Soybeans
- Mazes
- Heritage pigs
- Alpacas
- Sheep
- Pumpkins, squash and gourds
- Multi-acre, chemical-free vegetable growing
- Mule breeding
- Artisan cheese
- Rope making
- Bees and honey
- Dairy goats
- Artisan beer
- Rabbits
- Apples
- Pottery
- Loom-woven rugs
- Miniature horses
- Hay-making
- Blacksmithing
- Orchards
- Farming in high tunnels

REDUCING NUTRIENT MOVEMENT THROUGH ABOVE-GROUND TILE INLETS

This event showcases the Southfork Watershed Alliance's (SFWA) three-year project demonstrating practices that capture nutrients before they enter above-ground tile inlets. The field day also features results of water samples collected at cooperators' tile inlets. (Tile inlets are the pipes installed above ground to remove surface water from terrace impoundments, and from some ponds. Water entering drainage tiles through inlets bypasses the filtration that happens when moisture moves through the soil normally.) Practices are designed to reduce phosphorous loss, but remove minimal amounts of land from production. Practices demonstrated include grass buffers, filter socks (fabric tubes filled with wood chips and alum) and blind inlets (infiltration beds using crushed rock and underground pipe). Each was installed in five locations across the watershed.

This project was funded with a grant from the Iowa Department of Agriculture and Land Stewardship (IDALS). Installation was done by SFWA board members, participating farmers and USDA Agricultural Research Service (ARS) scientists. Support given by the Leopold Center for Sustainable Agriculture to the National Laboratory for Agriculture and the Environment Laboratory (NLAE) funded automated equipment to intensively monitor water quality and flow at four sites in one field. When possible, samples were collected from a nearby untreated control intake. Results show potential for significant removal of nutrients and sediment with these practices.

SATURDAY, OCTOBER 29 • 10 a.m. – 2 p.m.

Complimentary meal will be provided



HOST:

Royle Duncan, cooperator • Southfork Watershed Alliance

A farm field near Alden • (not the Duncan home)
southforkwatershed.org

Questions: Contact Jo Baumann, (515) 290-9999 or
jobaumann@me.com

TOPICS:

- The relative strengths and limitations of each practice
- Tours of all three practices at this site

SPEAKERS:

A speaker from the Southfork Watershed Alliance will explain the project

A speaker from NLAE will discuss water quality



DIRECTIONS:

Note: This event takes place in a farm field, not at Royle Duncan's farmstead.

From U.S. 20, east of I-35: Take Exit 162, (Alden-Buckeye exit); travel north on County Road S27. Take the first left turn onto Hardin County Road D25. Travel west 1 mile to EE Avenue; then south to the field entrance north of a bridge.

NOTES AND NETWORKING



**600 Fifth St.
Suite 100
Ames, IA 50010**
(515) 232-5661
practicalfarmers.org



facebook.com/practicalfarmers



youtube.com/user/pfivideos



twitter.com/practicalfarmer



linkedin.com/company/practical-farmers-of-iowa

IOWA STATE UNIVERSITY
Department of Agronomy

IOWA STATE UNIVERSITY
Extension and Outreach



LEOPOLD CENTER
FOR SUSTAINABLE AGRICULTURE



WELTER SEED & HONEY CO.

17724 Hwy. 136
Onslow, IA 52321-7549
(800) 470-3325
www.welterseed.com

