KERR CENTER

Field Notes

Kerr Center for Sustainable Agriculture Vol. 35, #3 • Fall 2009

Ring Ring Goes the Bell: Back to School Issue

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Learning about sustainable agriculture has never been easier.

This issue of *Field Notes* features articles on new educational opportunities in Oklahoma and around the country– some traditional and some using the power of the internet to bring the classroom to you.

We survey online courses for extension and other ag professionals. And we talk to the director of the new two-year degree program in sustainable agriculture at OSU-OKC. In addition, this issue introduces the first "graduates" of the Kerr Center's new internship program.

On page two, we present new educational resources available online at www.kerrcenter.com.

This year, the center's website began showing visitors a fresh new face. Extensive reorganization makes the site more user-friendly, with specific information on a wide variety of topics now even easier to track down with just a few clicks of the mouse.

Each of the Kerr Center's program areas now has a prominent link across the top of every page. Visitors are guided quickly to information about the ecology and conservation projects ongoing at the Stewardship Ranch, along with livestock projects (meat goats, Pineywoods cattle and pastured poultry).

Horticulture and organics, internships, producer outreach, local/community foods, and the Overstreet-Kerr Historical Farm—each program is presented so that visitors

can easily understand what we are doing.

A series of "Quicklinks" down the right-hand side of each page offers similarly easy access to what's new online, a calendar of upcoming events, food and agriculture news, the newsletter archives and press releases.

Want to know about the Kerr Center's history and staff? The information is just a click away from the home page.

Probably the greatest change to www.kerrcenter.com is the reorganization of the center's extensive library of information on food and agriculture. Visitors can now access this collection of resources directly from any page on the site.

A menu on the left-hand side of the page indexes resources by topic, including buying and selling locally, farming and gardening, food and agricultural issues, organic agriculture, raising livestock, and sustainable agriculture.

Swing by the Kerr Center's website and check it out!

The Kerr Center for Sustainable Agriculture offers progressive leadership and educational programs to all those interested in making farming and ranching environmentally friendly, socially equitable, and economically viable over the long term.

The Kerr Center is a non-profit foundation located on 4,000 acres near the southeastern Oklahoma town of Poteau. It was established in 1985.

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Visit the Kerr Center web pages for information on programs, staff, history and for extensive information on sustainable agriculture.

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New Kerr Center Online Resources

Here is a sampling of the most recent educational resources available via the Kerr Center website. These, along with many others, can be found at www.kerrcenter.com.

PUBLICATIONS

Farm Made: A Guide to On-Farm Processing for Organic Producers An Overview and Four Example Enterprises: Sorghum Syrup, Packaged Fresh Salad Greens, Jams, Jellies, and Spreads, and Table Eggs
by George Kuepper, Holly Born and Anne Fanatico

This new report is jam-packed with valuable information for those who want to process organic ingredients into value-added organic products, on the farm. It includes information on organic production, processing, and regulations for each enterprise. The report is published by the Kerr Center and distributed by the Kerr Center and ATTRA, with funding from the Organic Farming Research Foundation.

2007 and 2008 Commercial Meat Goat Forage Performance Test Reports
These reports detail the results and lessons learned from the first two years of the popular "buck tests."

Become an Oklavore!
This idea sheet provides a springboard of suggestions for incorporating Oklahoma-fresh foods into home, work and community.

INTERN REPORTS

"Beyond Local" by Frances Forrest
"Comfrey" by Bobby Quinn

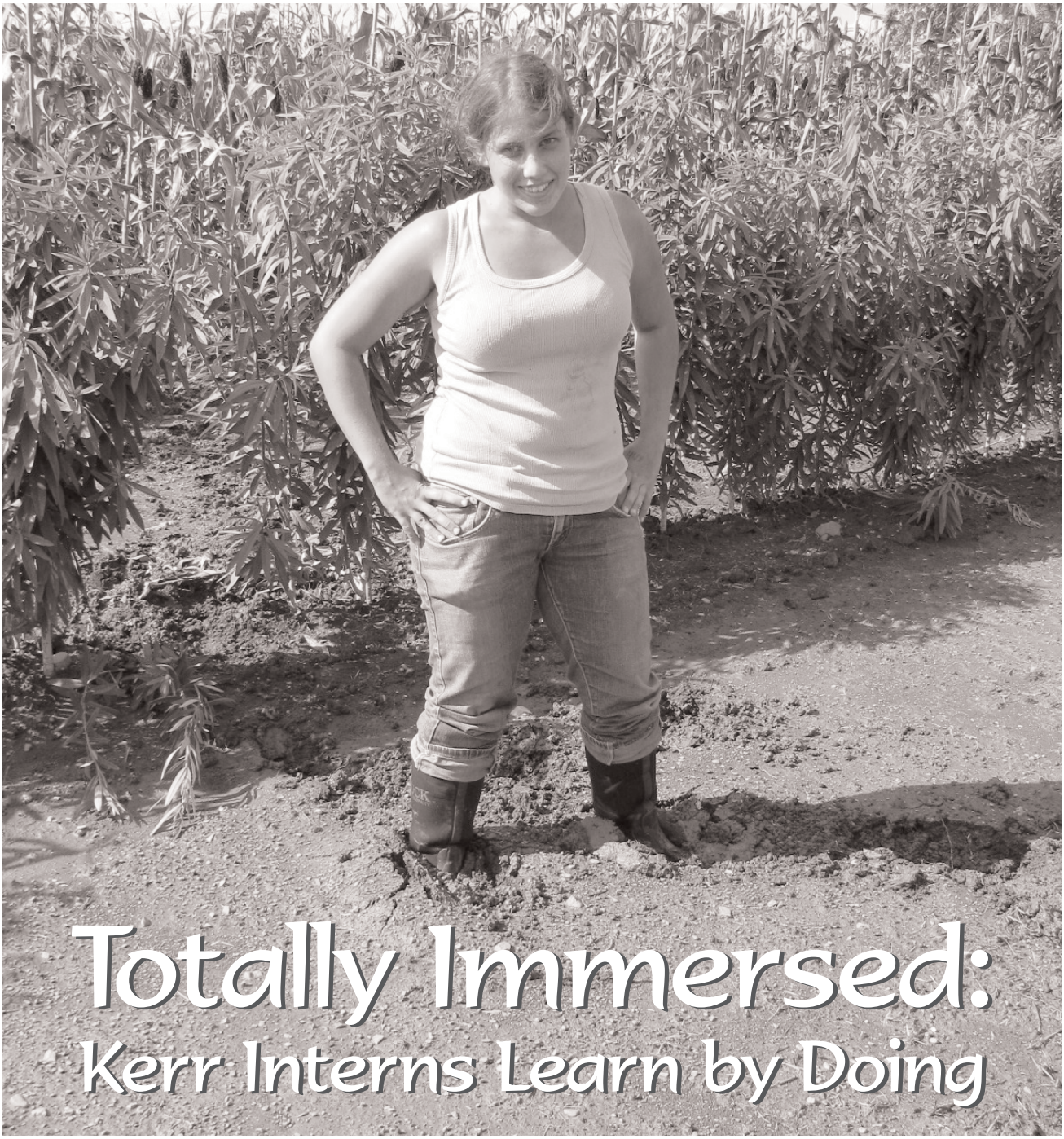
ONLINE RESOURCES

Future Farms 2008
Presentations from the conference are now available listed by topic throughout the "Resources" section of the Kerr Center website.

Homegrown Tomatoes! (and Squash and Peas)
This page carries updates on the Horticulture/Organics Program's 2009 heirloom variety trials of tomatoes and squash, set to a slide show.

IPM Workshop Presentations
This July, pest management specialists from the Kerr Center and OSU Extension conducted workshops on integrated pest management (IPM) in three different locations around the state. Copies of the presentations given during the workshops are now available online, along with a list of links to materials contained in the workshop binder.

Conservation Buffers
The conservation buffer page has been updated, with new information and an expanded slide show illustrating how streamside vegetation has been improved by fencing cattle away from a stream on the Kerr Ranch.



Totally Immersed:
Kerr Interns Learn by Doing

Intern Jenny Hardy learned about mud during the rainy late summer of 2008

Education forms the core of the Kerr Center's mission, guiding and uniting all of the center's many activities. The work of education can take many forms, but some of the most important are those that reach the next generation.

In recognition of that fact, the Kerr Center offers internships to college students seeking hands-on experience in agriculture. The program began in 2008.

Student activities revolve around Kerr's sustainable livestock and organic horticulture demonstrations, education, and research.

These internships are designed to appeal to college students and are structured with time for reading, personal research projects, and opportunities to attend educational events. A monthly stipend and housing is provided.

Interns learn practical skills in a hands-on setting. To date, the center's four interns have been instrumental in helping to launch the pastured poultry operation and herb garden, as well as playing active roles in maintaining the meat goat herd and heirloom vegetable trials.

In addition, roughly a quarter of interns' time is reserved for academic endeavors, including reading and study, film screenings, and independent research on topics of individual interest. This aspect of the internship can qualify for college credit, and has also contributed several reports to the Kerr Center's files of online informational resources.

The internship calendar generally coincides with college semester scheduling. Internship positions are limited, and fill months in advance, so early inquiries are encouraged.

The first of the crop of interns, Jenny Hardy, put in a summer term in 2008. A native of Texas, she is majoring in environmental studies at the University of Tulsa. She worked closely with Mary Penick and Andy Makovy on goat and cattle projects.

Fall 2008 intern Erica Hellen worked with livestock and horticulture projects.

Erica Hellen on the Kawasaki "Mule" used to get around the Kerr Ranch. Her research found it pays to shut off the engine when stopped for more than 10 seconds.

Jenny Hardy worked with the goats enrolled in the buck test.

The fall-term intern for 2008 was Tulsa's Erica Hellen, a student at Warren Wilson College in North Carolina. She came to the ranch with farm experience gained from her work on the college's student farm and gardens, and went to work using – and building – that knowledge by setting up a greenhouse and helping to bring the hoop house into production.

As Erica described it, her internship at the Kerr Center gave her the opportunity to be "totally immersed" in sustainable agriculture.

In the course of making her daily rounds in the small utility vehicles used on the Stewardship Ranch, she became curious about whether she – and millions of other farm and ranch workers – caused more environmental harm by turning the motor off and then on again at every stop, or by leaving it running during short stops.

That question led to a report on that topic, titled "Idle Impacts." Her conclusion? For stops of more than ten seconds or so, "Shut 'er off!"

Bobby Quinn, from Stillwater, arrived in January 2009. A botany major at OSU, he helped to get the pastured poultry project off the ground, grew spring vegetables, and started transplants in the greenhouse for summer variety trials of squash and tomatoes.

Bobby was also instrumental in getting the herb bed up and running and wrote a report on comfrey, a perennial herb.

The most recent intern, Frances Forrest, is an environmental science major at OU. She worked with intern coordinator George Kuepper on the trials of heritage varieties of tomatoes and squash.

Forrest used the study portion of her internship to examine the ways in which the meaning of "local" is taking shape in food marketing. She synthesized these reflections in her report, "Beyond Local."

Intern writings can be read online at www.kerrcenter.com/stewardship/interns.

For more information on the program, visit the same page or contact the Kerr Center.

Bobby Quinn and spring radishes grown in the new Kerr Center hoophouse.

Frances Forrest weighing a heritage tomato in the field.

Growing New Sustainable Market Gardeners at OSU-OKC

– Wylie Harris

Horticulture students at the OSU-OKC campus can now take their studies in a new direction – toward sustainability.

In August, 2008, the university added a Sustainable Crops Production Emphasis as an option within its Horticulture Technology Associate in Applied Science degree program.

Horticulture Department Head Julia Laughlin, who has worked for several years to incorporate the sustainability focus into the curriculum, says it's a natural response to students' interest, as well as changing factors in the farm economy.

Julia Laughlin, Horticulture Department Head at the OSU-OKC campus.

New Roots

During her 18 years teaching horticulture at OSU-OKC, Laughlin says, she's always presented organic approaches along with others. In the beginning, most of the people in her class were traditional horticulture students or backyard gardeners.

However, she says, "as time went by, more and more people were in the class to be market gardeners. There was also a strong interest in organic production methods and organic certification.

"Things have changed. There are so many farmers' markets starting up. It just became evident that there was a need for a class devoted to that."

The new program is in response to the needs of these students. Moreover, she points out, "There is a national emerging interest in local food systems.

"In addition, the consumer's desire for a safe and secure food supply and environmentally sound production methods has created a need for more local production of sustainable horticultural food crops."

Teaching Timing

The sustainable crops production emphasis includes three new horticulture courses: Sustainable Horticultural Practices (HRT 1023), Market Gardening – Spring/Summer Production (HRT 1183), and Market Gardening – Fall/Winter Production (HRT 1173).

These courses cover organic production methods certification standards, along with regular field trips to nearby farms. This summer alone, the classes visited 17 different operations.

"The students love getting to visit all these cool little farms and learning from others what does and doesn't work," says Laughlin.

In addition, the program gives students hands-on exposure to all phases of market gardening, from planning through production to marketing.

The OSU-OKC campus is home to a thriving farmers' market, which Laughlin herself originally helped establish. Each student in the course receives a garden plot – and a grade on how well they use it.

One student's project, Laughlin said, was growing basil for the Regents' Luncheon, beginning with a consultation with the chef about how much would be needed – and when.

"It really teaches the importance of having to get the timing right," Laughlin said.

"Some people come in not knowing what to transplant and what to start from seed," she says. "By the third semester, they're ready to start farming."

From the Master

Laughlin's own experience as a commercial grower backs up what she teaches her students.

She grew up on a farm in New Mexico, and then went to OSU for undergraduate and then graduate degrees in horticulture.

As a graduate student, she kept chickens, and grew and sold produce at a local farmers' market – a rare instance of a student making money in her chosen academic specialty even before graduation!

Before taking on a teaching position at OSU-OKC, she worked as OSU Cooperative Extension's Urban Integrated Pest Management Agent for Oklahoma County, developing the urban IPM program for the Oklahoma City area.

Having farmed nearly all her life, she still finds time between her professorial duties to grow crops for sale, and says she looks forward to "retiring" to full-time farming in a few years.

Taking Root

According to Laughlin, the response to the new emphasis has been overwhelmingly positive. "The enrollment is very strong and students are commenting that they are very grateful we have started a program to help them get started in this exciting field which offers so many opportunities," she says.

"We had our first graduate this spring, and have six students farming for their first time this summer."

Laughlin's hopes for the new program are direct: "To produce more local growers. Oklahoma needs more local producers to meet the market demand we are seeing now."

Also, she says, she'd like "to see producers using more sustainable and earth-kind production methods" as a result of the new emphasis.

For more information on the Sustainable Crops Production Emphasis in the Associate of Applied Science in Horticulture Technology at OSU-OKC, visit www.osuokc.edu/agriculture, or call 405.945.3358.

Sustainable Agriculture in Universities

Many other universities around the country are beginning to establish degree programs in sustainable agriculture and related areas. Some of these include:

University of Maine	B.S.	Sustainable Agriculture
University of Missouri	B.S.	Sustainable Agriculture
Montana State University	B.S.	Sustainable Food and Bioenergy Systems
Washington State University	B.S.	Organic Agriculture Systems
University of Florida	B.S.	Organic Crop Production

The Alternative Farming Systems Information Center (AFSIC) at USDA's National Agriculture Library (NAL) maintains a listing of Education and Training Opportunities in Sustainable Agriculture including majors and specializations at colleges and universities both in the U.S. and abroad. Visit www.nal.usda.gov/afsic/pubs/edtr/EDTR2009.shtml.

Sources:
USDA National Agriculture Library, Alternative Farming Systems Information Center
Redden, E. Green Revolution. Inside Higher Ed, *April 23, 2009.*

Training Trainers:

SARE's Continuing Education Goes Online

–Wylie Harris

Sustainable agriculture grows one farmer at a time, as its principles and concepts penetrate minds questing after better ways of caring for the land. Many times, though, the very folks tasked with teaching farmers are themselves relative newcomers to the realm of sustainable agriculture.

To address that gap, the Sustainable Agriculture Research and Education program (SARE) has launched a free online continuing education program, designed primarily for Cooperative Extension and Natural Resource Conservation Service personnel, as well as other agricultural, natural resource and community development professionals.

According to the SARE website, the program "emphasizes core concepts and a basic understanding of sustainable agriculture, its goals, and its relevance to every farming and ranching operation – large or small."

The courses are available anywhere there's an internet connection, through eXtension.org (campus.extension.org). Their interactive format includes activities, real-life examples and links to other websites with further information, resources, and assistance to students.

The courses are self-guided and self-paced, to accommodate working agriculture and natural resources professionals' busy schedules.

IPM in Organics: a Southern Exposure

The Southern Region SARE program has posted a course on "Integrated Pest Management for Organic Crops" to the campus.extension.org web portal.

Designed by a team including the Kerr Center's David Redhage, this course covers cultural and biological practices for managing crop diseases, insect pests, and weeds, including techniques for monitoring and identification.

It also delves into the details of the use of pesticides approved for organic production. The final course module addresses principles for conducting on-farm organic pest management research.

Sustainable Agriculture: The Basics

In addition to this course from Southern SARE, the national SARE program offers a comprehensive online educational package on sustainable agriculture. The first two courses are currently available, with the rest still in development. When completed, the full set of courses will include:

1. Sustainable Agriculture: Basic Principles and Concept Overview
2. Strategic Farm/Ranch Planning and Marketing
3. Agroecology
4. Participatory Research and Education Skills
5. Program Planning Skills and Professional Development

What is SARE?

Since 1988, the Sustainable Agriculture Research and Education (SARE) program has helped advance farming systems that are profitable, environmentally sound, and good for communities, through a nationwide research and education grants program.

SARE administers a competitive grants program first funded by Congress in 1988. Grants are offered through four regions — North Central, Northeast, South, and West – under the direction of councils that include farmers and ranchers, along with representatives from universities, government, agribusiness, and nonprofit organizations.

The diversity in membership of the regional administrative councils reflects SARE's commitment to serve the whole spectrum of the agricultural community. SARE's broad representation remains largely unique in federal grant funding for agriculture.

SARE's national outreach office is supported by the USDA Cooperative State Research, Education and Extension Service (CSREES). It operates under cooperative agreements with the University of Maryland and the University of Vermont to develop and disseminate information about sustainable agriculture.

Guided by a Steering Committee, SARE Outreach maintains the website and publishes a variety of print and electronic resources for farmers, agricultural educators, and consumers. It also hosts SANET-MG, a sustainable agriculture listserv with over 700 subscribers from around the globe.

This overview was adapted from the national SARE website, www.sare.org.

Southern SARE's website, www.southernsare.uga.edu, has information on SARE grants available in Oklahoma.

To subscribe to SANET-MG, visit lists.sare.org/archives/sanet-mg.html.

The sustainable agriculture curriculum is titled, "Sustainable Agriculture: Basic Principles and Concept Overview." It addresses the fundamental question: what is sustainable agriculture?

In addition, it asks what the concept means for farmers, ranchers and communities, and how it relates to the role of educators and researchers.

The course "addresses the broad topics and issues of sustainable agriculture — farming systems that are profitable, environmentally sound and good for people and communities."

The course designers intend for those who complete the course to be able to work more effectively with clients, develop research and education programs that address agricultural sustainability, and adapt successful models into their own programming. In addition, certified crop advisors can earn continuing education units.

Planning and Marketing

The second of the national SARE courses currently available online, "Strategic Farm/Ranch Planning and Marketing," consists of three modules: "Planning and Business Development," "Marketing Opportunities and Strategies for Sustainable Farm/Ranch Businesses," and "Managing the Farm/Ranch Business for Long-Term Success."

Most definitions of sustainable agriculture acknowledge the fact that, no matter how ecologically friendly farming becomes, it won't be sustainable unless it maintains economic viability as well. The second national SARE course addresses that economic component of sustainability.

The course content applies primarily to "farmers in the start-up or transition phases who are interested in exploring new business ideas, management practices and marketing strategies." However, the course's third module also addresses "ongoing business management, estate planning and farm transfer for clients who have mature businesses or are ready to retire."

The course equips students to "walk clients through the goal setting process, find resources to help them evaluate new ideas, and provide guidance as they develop business and marketing plans."

In addition, those completing the course will learn to "foster critical thinking and offer risk management advice, help clients prepare for a meeting with lenders and seek financing alternatives, and advise about farm transfer and retirement options."

From the Grassroots

As SARE continues to develop its own online sustainability curriculum, it is also funding similar efforts by regional partners. With additional funding from the Organic Farming Research Foundation, Georgia Organics has launched a course called "Fundamentals of Organic Farming and Gardening – An Instructor's Guide."

Like SARE's direct efforts, the Georgia Organics course is intended to equip educators to explain the basic concepts and practices of organic agriculture to others. The Instructor's Guide is organized in such a way that it can serve both as a stand-alone course in its own right, or as supplemental material in other curricula.

The Instructor's Guide comprises eight units on topics including soil, plants, composting, certification, and marketing. Each unit includes videos, interactive experiments and activities, and presentations.

The Georgia Organics Fundamentals of Organic Farming and Gardening Instructor's Guide is available free online at www.georgiaorganics.org/curriculum/index.html.

eXtension.org

Although SARE's online continuing education courses are aimed at extension personnel, the eXtension.org website that hosts them also contains a wealth of material meant for agricultural producers and general citizens.

eXtension.org serves as a clearinghouse for information and resources from all state cooperative extension services nationwide. According to the site's description, it is "an Internet-based educational network providing 24/7/365 access to objective, science-based information from land-grant universities and partners nationwide. It is an integral part of and complements the community-based Cooperative Extension System."

In addition to a wide range of educational materials on topics ranging from small meat processing to organic gardening to swine flu, the site also features a question-and-answer section where visitors can submit their questions to be fielded by extension experts from all over the country.

NEWS BRIEFS

Farmers' Market Survey Released

The USDA Agricultural Marketing Service (AMS) recently announced the publication of its *National Farmers Market Survey, 2006*. This report draws a comprehensive picture of farmers markets in the United States in 2005, the year surveyed.

Average sales at farmers markets in 2005 totaled about $245,000; average annual sales per vendor totaled $7,108. On average, 25 percent of vendors cite farmers' markets as their sole source of farm-based income.

Fifty-nine percent of surveyed managers indicate their market accepted WIC Farmers Market Nutrition Program vouchers, amounting to $17,696 in annual revenue in 2005. Forty-four percent of surveyed managers report their market accepted Senior Farmers Market Nutrition Program (SFMNP) vouchers, amounting to an additional $15,654 in average annual revenue in 2005.

(The *USDA National Farmers Market Survey 2006* is available online at: www.ams.usda.gov/farmersmarkets.)

Source: USDA Agricultural Marketing Service

Food Stamps Lag at Farmers' Markets

Despite this promising growth in the WIC and SFMNP programs, the Community Food Security Coalition (CFSC) reports that food stamps still face obstacles.

In 2008, just 16% of the nation's 4,800 farmers' markets had the Electronic Benefits Transfer (EBT) technology needed to enable SNAP recipients to spend their benefits at the markets. (SNAP stands for Supplemental Nutrition Assistance Program, formerly known as food stamps.)

In effect, this technological barrier limits lower-income people's access to healthy local foods, while shutting many farmers off from this large potential income source.

The 2008 Farm Bill allocated $3 million to improve EBT usage at farmers' markets. To complement that spending, CFSC has partnered with the Farmers Market Coalition on a one-year project aimed at making it easier to spend SNAP benefits at farmers' markets. The year-long project will review current EBT usage at farmers markets, investigate barriers to EBT availability at farmers markets, and make policy recommendations as to how to improve EBT usage at farmers markets.

Source: Community Food Security Coalition

Food Stamps Stimulate the Most

According to the *Wall Street Journal,* the increases to SNAP in the economic stimulus package have a larger and more rapid effect on the economy than the subsidies for banks, car companies, and state and local governments.

USDA estimates that for every five dollars spent on the Food Stamp program (now officially known as the Supplemental Nutrition Assistance Program, or SNAP), $9.20 of total economic activity results. Food Stamp recipients spend 80% of their benefits the week they receive them, and 97% within a month.

Source: The Wall Street Journal

Local Food Grows Local Green…

An example from Illinois suggests just how big the payoff from such efforts can be. A new report from the Illinois Local and Organic Food and Farm Task Force projects $20 billion to $30 billion in new economic activity every year from local farm-and-food development. Supporters of the plan have filed legislation in the Illinois House and Senate to assist expansion of locally grown foods in the state.

Source: FamilyFarmed.org

…but Local Beef Goes Missing

A new report by *Food & Water Watch* examines how the slow demise of local small slaughter and processing operations in the United States is preventing farmers and ranchers from fully satisfying rising consumer demand for meat from sustainably raised livestock. Entitled *Where's the Local Beef?,* the report identifies the reasons for the disappearance of small plants, presents examples of the next generation of processors and offers policy solutions to rebuild the small slaughterhouse sector of the meat industry.

According to the report, the decline in small slaughter and processing operations results from industry consolidation, low profit margins, and the complexities of federal regulations biased toward large corporate facilities.

It advocates rebuilding local meat processing infrastructure by changing USDA's meat inspection program to include resources (such as generic food safety plans) for small plants, microbiological testing based on production volume, and investigations to find the original source of contamination first detected at small, non-slaughter plants.

Where's the Local Beef? is available at www.foodandwaterwatch.org/wheres-the-local-beef.

Source: Food & Water Watch

OK Farmers' Markets SNAP at the Chance to Sell Fruits and Veggies

In August 2009, ten farmers' markets in Oklahoma were accepting some combination of food stamps (SNAP), WIC and food assistance benefits for seniors, and we expect three additional markets to still be added this season.

The Kerr Center has worked closely with administrators in five different state agencies, providing technical assistance in developing each program with an eye on the particular needs of farmers and markets.

Thanks to wireless card-reading machines provided by the OK Departments of Agriculture and Human Services and dedicated staff and volunteers, approximately 100 farmers are able to accept food stamps and/or senior benefits.

The markets that accept SNAP are Ardmore, Tulsa Cherry Street, Tulsa Pearl Market, Muskogee, Mangum, Tahlequah and Sayre.

Tahlequah, Muskogee and Ardmore also accept the Senior Farmers Market Nutrition Program vouchers.

A recent historic change in the WIC program means that for the first time in the history of the program, the approximately 100,000 participating women, infants, and children in Oklahoma will each receive a $6, $8 or $10 paper voucher each month for purchasing fruits and vegetables.

They can choose frozen or fresh items from any of over 500 approved retailers, and they can also choose fresh produce from any approved farmers at registered farmers' markets in the state.

Approved farmers accept the vouchers, stamp them with their assigned numbers, and deposit them in their bank accounts just like personal checks.

Farmers who sell at a registered farmers' market in Oklahoma are eligible to participate, but must apply to the Oklahoma WIC office at 1.888.655.2942 x14765.

Information is also online at www.kerrcenter.com/wic-voucher.htm.

Presently only seven growers are approved by the State Department of Health as WIC retailers who can accept the new fruit and vegetable vouchers. These growers sell at Tulsa Brookside, Tulsa Pearl, Tulsa Cherry Street, Moore and Muskogee farmers' markets.

We anticipate more farmers and markets becoming involved as they learn about these opportunities and as the respective state agencies further refine and promote and their programs.

For more information contact: OK EBT / SNAP Farmers' Market Program, Jerry Davidson, Jerry.Davidson@okdhs.org, 405.702.5714

Senior Farmers Market Nutrition Program, Peggy Stoltenberg, Peggy.Stoltenberg@okdhs.org, 405.522.3075

Doug Walton, Kerr Center Community Foods Coordinator, doug.walton@suddenlink.net, 918.686.6939

Calendar: Fall & Winter Events

2009 Oklahoma Commercial Meat Goat Forage Performance Test Performance Sale, Field Day & Awards
October 24
Kerr Center, Poteau

The third annual Oklahoma Commercial Meat Goat Forage Performance Test (popularly known as the "buck test") will close out with an awards ceremony, field day, and sale at the Kerr Center Stewardship Ranch. Field day events include opportunities to view the bucks, a tour of the forage test site, and a discussion of meat goat performance on forage. Speakers include Brian Freking (LeFlore County Extension Educator), Mary Penick (test manager), Chris Rice (test agronomist), Dr. Dave Sparks (test veterinarian), and Jack Wallace (test nutritionist). Event begins at noon. Contact Kerr Center for directions or visit www.kerrcenter.com/contact.htm for a map and driving directions.

Farm-Fest 2009
Cancelled

Fall Farm-Fest will not be held this year. However, the farm is open to the general public and tour groups Monday-Saturday, 10-4, by advance (at least 24-hour) reservation only. Call 918.966.3396 or email okhfarm@crosstel.net for reservations. Admission is $3 per person; school groups are free. For more information visit http://www.kerrcenter.com/overstreet/index.html

Horticulture Industries Show
Jan. 8-9, 2010
Tulsa

"Local Growers--Local Cooperation" is the theme for the 30th Arkansas and Oklahoma Horticulture Industries Show.

Diana and Gary Endicott along with Dr. Rick Snyder are keynote speakers for the 2010 conference.

Diana farms with her husband Gary on a 400 acre organic and 400 acre transitional farm in southeast Kansas.

As an extension specialist for Mississippi State University, Snyder specializes in greenhouse and field vegetable crops, with a focus on greenhouse tomatoes.

Each day will feature a keynote speaker followed by tracks on Christmas Trees, Vegetables, Fruit, Farmers' Market Growing/ Sustainable Agriculture, and Public Gardens/Master Gardeners.

OKLAHOMA & ARKANSAS HORTICULTURE INDUSTRIES SHOW

For more information contact:

Donna Dollins
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405.744.6460

Or visit www.hortla.okstate.edu/his.htm for complete conference and hotel information.

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