



## Johnson & Wales Workshop at Hillandale Farm

*The day's conversation and events will underscore an improved understanding of the topics below and provide details on the daily life of farmers raising fruits and vegetables organically and for local markets. The rigors and gratifications of/from persevering in growing nutritious and healthy produce that is as good for the eater as the soils and natural systems that support "life" will also be articulated.*

- What does it mean to be sustainable on a crop farm
- Diverse and integrated farm enterprises
- The importance of biodiversity
- Soil health
- Crop rotation
- Biological pest control
- Life cycle of the different crops
- Water: sourcing and conservation
- National organics program
- Organic certification and inspection process
- The value of buying local
- Local vs. non-local organic foods (Organic food in Walmart?)
- Monocultures
- Agrochemicals
- GMOs
- Making a living as a crop farmer
- How a farmer determines the price of their crops
- What chefs should know about working directly with a crop farmer