



Workshop: Johnson & Wales at partner farm (Wild Harmony 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 livestock humanely and in an ecologically-sound manner. The rigors and gratifications of/from persevering in growing nutritious and healthy proteins that are as good for the eater as the eaten will also be articulated.*

Topics to be Covered at Wild Harmony Farm (45 minute intro and subsequent learning stations):

- What does it mean to be sustainable on a livestock farm
- Pasture raised livestock
- Natural diets
- Polycultures
- Life cycle of the different animals
- Heritage breed animals
- How a farmer determines the price of their meat
- What chefs should know about working directly with a livestock farmer
- Making a living as a livestock farmer
- Slaughtering animals (ethics, price, availability of small, local slaughter houses)
- Animal waste (fertilizer or environmental hazard?)
- CAFOs (Factory Farms)
- Antibiotics used with livestock
- Hormones used with livestock
- Animal welfare
- Feed (price, proper nutrition, proper feed for ruminants)
- Realities of buying local meats (availability, price and whole animal butchery)
- Decline of small farms and the resurgence of farming with today's younger generations

Service Learning:

Station I: Animal husbandry, milking, and cheese production - In this station, students will participate in trimming hooves, milking a ewe, providing basic care, and

learn about raising sheep for lamb, wool, milk, and more. Cheese production will occur on propane burner during the rotations.

Station II: Animal husbandry - In this station, students will participate in the basic care for egg layers. Activities will include coop clean-up and egg collection. There will also be a discussion around chicken feed and egg production.

Station III: Making Compost - In this station, students will participate in the sifting of ready-for-the-field & garden compost. Students will learn about how compost is made and where and why it is applied under an organic growing regime.

Station IV: Animal husbandry - In this station, students will experience first-hand how to create natural pig habitat by removing White Pine saplings. Ensuing conversation will delve into a pig's natural diet and how to provide for it through agroforestry practices.