Location: Kennebec Valley Community College, 92 Western Avenue, Fairfield Maine – FRYE CONFERENCE ROOM, lower level Frye Hall (closest to Western Ave)

Speaker	Topic	Date/Time	Speaker Details
Jed Beach and Emilia Carbone, Ararat Farm Lincolnville	Good Agricultural Practices (GAP) Certification	Thursday 2/6/14 12:30-1:30	Jed Beach and Emilia Carbone will discuss their work running a G.A.P. Certified Farm with year-round greenhouse production, and marketing their crops to both wholesale and retail customers. Jed managed community programs for Maine Coast Heritage Trust prior to undertaking management of Ararat Farm in Lincolnville and holds an MBA. Emilia is a longtime farmer. http://www.araratfarms.com/
Gray Harris, CEI Panel Discussion	Beginning Farmers Resource Network	Wednesday 2/12/14 12:30-1:30	Gray Harris is the Director of Sustainable Agriculture and Healthy Food Finance at Coastal Enterprises Inc. (CEI). She supervises all work in CEI's agriculture and food systems program and is responsible for the management, development and deployment of Sustainable Agriculture Investment Funds and Healthy Food Finance Funds. This panel discussion includes Abby Sadauckas -MOFGA, Erica Buswell- Maine Farmland Trust, and Tori Jackson- U.Maine Extension. http://www.ceimaine.org/Agriculture
Nancy Perry, Good Shepherd Food Bank Mainers Feeding Mainers	Hunger Relief in Maine	Wednesday 2/26/14 12:30-1:30	Nancy Perry is the Food Sourcing Manager, and the Director of <i>Mainers Feeding Mainers</i> . This innovative program enlists and supports Maine farmers to grow food for food pantries around the state. Her talk will focus on the food relief system and needs in Maine. http://www.gsfb.org/
Kate Newkirk MOFGA Certification Services, LLC	What is Organic?	Thursday 2/27/24 12:30-1:30	Kate Newkirk is the Associate Director of Processing and Handling at MOFGA Certification Services, LLC. Kate and her husband Peter operate WinterGreen herbs & vegetables a certified organic farm in Winslow, ME. Kate will explain what organic and what Certified Organic mean, and will give an overview of the certification process. Kate holds Bachelor and Master of Science degrees in Agronomy. http://www.mofgacertification.org/
Courtney Kennedy Cooking Matters Good Shepherd Food Bank	Nutrition, Health, and Cooking Matters in Maine.	Monday 3/10/14 12:30-1:30	Courtney Kennedy runs Cooking Matters programs for the Good Shepherd Food Bank, and coordinates classes across the state. Since 1993, Cooking Matters (formerly Operation Frontline) has provided low-income people at risk of hunger with hands-on cooking and nutrition classes led by volunteer professional chefs and nutritionists. Courtney's talk will focus on the Cooking Matters Program. See more at: http://gsfb.org/how-we-help/programs/cooking-matters-maine/#sthash.810YcicN.dpuf
Jane Livingston, MaineWORCS	A Farmworker Cooperative	Wednesday 3/5 12:30-1:30	The MaineWORCS project received a Farm Credit Grant to investigate the feasibility of a Farm Worker Cooperative. Learn more about this group's goals of providing sustainable employment, supporting organic farming, strengthening local food security, and reducing the carbon foot print. Or sign up to join or work for the company this year! This panel discussion will include students, project managers, and volunteers presenting details about the project. http://snakeroot.net/meworc/
Mike Gold, Maine Farmland Trust, Farm Viability Project	Securing a Future for Farming.	Thursday 3/20 12:30-1:30	Mike Gold is the Program Manager for Farm Viability at Maine Farmland Trust. Under the Farm Viability Program, Mike manages projects in farm business development, a shared-use equipment program, a community farm share, a community food grant, and has projects related to market development, four season farming, and food hubs. http://www.mainefarmlandtrust.org/

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