

Wednesday, October 22nd				
	Lander Community Center Room 1	Lander Community Center Room 2	Foyer Hall	
	General Audience	General Audience	Vendor Booths	
6:00-7:00pm	Think Film Fest		Local EXPO and Vendor Booths, Foyer and Hall	
	Public Screening Wyoming PBS Screening: Farm to Fork Wyoming - Farm to School		Vendor Booths	
7:00-8:00pm	Think Film Fest			
	Reinventing Our Food System, One Small Farm at a Time			
Thursday, October 23rd				
	Lander Community Center Room 1	Lander Community Center Room 2	Foyer Hall 5-8pm	Middle Fork Restaraunt
	General Audience	General Audience	Vendor Booths	Gathering
4:00-4:50pm	Sally Soil and her Mother Earth Oven		Local EXPO and Vendor Booths, Foyer and Hall	
	School Aged Kids		Vendor Booths	
5:00-5:50pm	Explore Local offerings around Lander	Yoga with Annie Reber	Local EXPO and Vendor Booths, Foyer and Hall	
	Local GFB Brugers at the Gannet Grill or Beef Breseola at SEGO or sample the Microbrews at the Cowfish	Kundalini Yoga - Moderately Intensive,	Vendor Booths	
6:00-8:00pm	FilmThinkFest		Local EXPO and Vendor Booths, Foyer and Hall	Taste Comparrison Max Capacity 35
	Public Screening TBD American Meat		Vendor Booths	Will Winter, Jim Gerrish and Steve Campbell will present on the fine pints of finishing and preparing beef. Some of the attending producers will provide their product for taste comparison. Appetizers, wine and beer available.

Friday, October 24th									
Morning	Lander Community Center Room 1	Lander Community Center Room 2	Lander Community Center Room 3	Lander Community Center Room 4	Lander Community Center Room 5	Foyer Hall and Great Room	Lander Community Center Kitchen	Lander Community Center Outside	Lander Community Center Bar Area
	Producer Track 1	Producer Track 2	Consumer/Producer	Consumer Track	Farmer / Gardener	Vendor Booths	Gala Banquet	General	General
8:00-8:50am	Registration					YOGA	Chef Collaborative		
	Registration for Rancher Track		>	>	>	Sun Salutation with Heidi Weber	v		
9:00-9:50am	Rancher Intensive Morning Session		Presentations on farm to school and more from the big horn basin		Food Safety - Produce and Cottage Foods	EXPO and Vendor Booths, Foyer and Hall	v		
	Jim Gerrish MIG Grazing	Will Winter & Steve Campbell	TBD Sheridan County School District 1 & Remy Cline Big Horn Economic Development		Stephanie Styvar on Guidelines and regs for non-hazardous foods	Inside and outside	v		
10:00-10:50am			Growing Food and Leaders Across Wyoming's Cultural Divide	Saving Your Own Seeds	Food Safety - Meat, Dairy and Poultry	EXPO and Vendor Booths, Foyer and Hall	v		
			Introduction of Growing Local Foods Projects in Laramie and on the Wind River Reservation followed by and open panel discussion hosted by Albany County's Feeding Laramie Valley & Blue Mountain Associates of the Wind River Indian Reservation	Mae Smith shows how to complete the steps of seed saving including growing, pollinating, harvesting, cleaning, storing and preparing for planting. Includes some hands on demonstration	Stephanie Styvar Guidelines and regulations for hazardous food handling and sales	Inside and outside	v		
11:00-11:50am			Niche Markets for the Urban CSA - Annie Scott	EXPO and Vendor Booths, Foyer and Hall	v				
			Annie speaks from years of experience in Organic Farming, Agritourism, and local markets. She'll present on niche marketing strategies that make sense for farmer and consumer.	Inside and outside	v				
11:00am-4:00pm	COWBELLES GRASS-FED BURGERS FOR SALE ON THE DECK								
Afternoon	Lander Community Center Room 1	Lander Community Center Room 2	Lander Community Center Room 3	Lander Community Center Room 4	Lander Community Center Room 5	Foyer Hall & Great Room	Lander Community Center Kitchen	Lander Community Center Outside	Lander Community Center Bar Area
	Producer Track 1	Producer Track 2	Consumer/Producer	Consumer Track 2	Future Farmer Track 1	Vendor Booths	Gala Banquet	General	General
1:00-1:50pm	Rancher Intensive Afternoon Session		Wyoming Food Hub presentation		What Organic Meats Mean to Consumers & Why Producers should respond to demand	EXPO and Vendor Booths, Foyer and Hall	v	NRCS Soils Table	
	Jim Gerrish MIG Grazing	Will Winter & Steve Campbell	Scott Zimmerman with Rocky Mountain Farmer's Union presents on regional food hub, Tripple Crown Commodities		Rod Morrison of Rocky Mountain Cuts, markets his beef online across the country. He presents on the value of 'Organic Certification' for consumer and small scale Wyoming producer.	Inside and outside	v	Water absorption characteristics of the various Wyoming soils and covers	
2:00-2:50pm			Laramie's Big Hollow Food Co-Op	Raising Pastured Poultry	EXPO and Vendor Booths, Foyer and Hall	v	Dutch Oven Cooking		
			Marla Peterson w/ Big Hollow Co-op presents on start up and sustained stability of a member driven local food outlet and natural grocer in Laramie.	Hudson Hill on feed, timeframe and simple equipment solutions to successfully raising your own tasty poultry.	Inside and outside	v	Jack Schmidt		
3:00-3:50pm			Building the Local Food Bridge to Schools, restaurants and food services	Capturing the harvest - how to take advantage of the seasonal harvest	Mobile Processing Unit	EXPO and Vendor Booths, Foyer and Hall	v	Mobile Processing Unit	
			Brook Brockman on what is happening in Wyoming and how consumers and producers can make a difference.	Annie Scott is an organic CSA Farmer in addition to selling a variety of value added products at farmers markets.	Steve Doyle	Inside and outside	v	Steve Doyle	
4:00-4:50pm			Local Food Advocacy Panel Discussion	Turn Great Room over to Meet and Greet & Banquet	Turn Great Room over to Meet and Greet & Banquet	EXPO and Vendor Booths, Foyer and Hall	v		
	Pannel discussion fostering the exchange of ideas and strategies being implemented around Wyoming		v	v	Inside and outside	v			
5:00-8:30 pm	An Evening with JIM GERRISH - The Nature of Food: How Real Food can help save Us, our Society, and our Environment~ 5:00 Gala Reception Sponsored by Cowfish, Segoe, Whole Foods Trading Co. Featuring our chef collaborative's artfully prepared 'Odd Bits' and other appetizers. Beer and Wine bar featuring local microbrews. 6:00 Sit down to Jim Gerrish Keynote and Q&A over a locally sourced Salad and Soup Course served at table. 7:00 Local & Regional Foods Supper								Lander Brewing Co. Bar Service

Saturday, October 25th								
Morning	Lander Community Center Room 1	Lander Community Center Room 2	Lander Community Center Room 3	Lander Community Center Room 4	Foyer Hall & Great Room	Lander Community Center Kitchen	Lander Community Center Outside	Lander Community Center Bar Area
8:00-8:50am	Producer Track 1	Producer Track 2	Farmer / Gardener	Farmer / Gardener	Vendor Booths	Cooking Track	Farmer / Gardener	General
	<	<	<	<	Gina Clingerman - Moderately challenging. All levels welcome	>	>	>
9:00-9:50am	Producer Intensive Morning Session	Producer Intensive Morning Session	Beekeeping Workshop	Specialty Crops and Hoop Houses	Local EXPO and Vendor Booths, Foyer and Hall	Nutrient Dense Cooking with veggies and grains	Mobile Processing Unit	
	Will Winter & Steve Campbell	Jim Gerrish MIG Grazing	Caring for bees and honey production overview. The pros and cons of top bar hive (combs hang from removable bars) versus a traditional Langstroth hive (upright) is examined.	Ted Craig and Brook Brockman	Inside and outside Vendor and sponsor booths	MJ is educated in the craft of preparing foods for nutrient density and will offer some easy to use techniques. 1hr 15min class	Steve Doyle & Jack Schmitd	
10:00-10:50am			Top Bar Beehive Construction	Starting Plants Indoors & Seed Saving with Jennifer Thompson			Lander/Riverton Farmers Market	
11:00-11:50am			Build top bar hives. Materials are provided. Extra fee for provided materials required.	indoor plant starting basics (vegetables and flowers) indoors to get a jump on the growing season! Topics include the supplies, determining when to start planting, growing mediums, watering, light sources, transplanting and even seed saving!		100 Years in Red Canyon a Local AG Ecosystem	Starts at 10:30 AM Kid Friendly Cooking - Fun for Kids in the kitchen	Depending on Weather, could be indoors
			100 Years in Red Canyon a Local AG Ecosystem	Nan Slingerland and Karen present on the pioneering genius of Ed Young and their present day local food re-evolution.		Kid's create a fun dish with nutritious Local food! Anna Smedts & Stephanie Orland. 1hr 15 min class		
11:00am-3:00pm	TBD - Lunch Cart On Site?							
Afternoon	Lander Community Center Room 1	Lander Community Center Room 2	Lander Community Center Room 3	Lander Community Center Room 4	Foyer Hall & Great Room	Lander Community Center Kitchen	Lander Community Center Outside	Lander Community Center Bar Area
1:00-1:50pm	Producer Track 1	Producer Track 2	Consumer / Producer	Farmer / Gardener	Vendor Booths	Cooking Track	Future Farmer Track	General
1:00-1:50pm	Producer Intensive Afternoon Session	Producer Intensive Afternoon Session	Unconventional Tried and True Wyoming Gardening w/ Sue Schamel Pt1	Minerals In, Toxins Out - For the Health of it	Local EXPO and Vendor Booths, Foyer and Hall	Getting the Most from your Cow Share from the Butcher		
	Will Winter & Steve Campbell	Jim Gerrish MIG Grazing	"Way Out & Waaa Beyond Organic Gardening" In Worning! Super Soil, Garden Design, Hoop Houses, Supplies, Products and Gardening by the Moon...	Steve Campbell talks about the health benefits of GFB for soils and consumers	Lander Arts Center interactive table for kids crafts	Hudson Hill and Bridger Feuz present on considerations for cuts when getting grass finished and corn finished beef through the butcher. We'll also cover some often neglected but nutritious parts to ask for. Kitchen sessions will run between 1 to 1 1/2 hrs long		
2:00-2:50pm			Unconventional Tried and True Wyoming Gardening Methods Pt2	Grassfed - Froage Finished - Cornfed - CAFO Explained			Starts at 2:30 Nutrient Dense Bone Broths with Martha Berkesh of the Jackson Chapter of the Weston A. Price Foundation	
			Weed control, Water Efficiency, Compost Teas, Bokashi/EM-1 composting, Vermiculture, Biodynamics, Electroculture, Attracting/Detering Insects & Wildlife.	Will Winter lecture and writes about holistic veterinary for livestock, sustainable agriculture and traditional nutrition.			Starts at 2:30 Nutrient Dense Bone Broths with Martha Berkesh of the Jackson Chapter of the Weston A. Price Foundation	
3:00-3:50pm			A Year in the Life of a Rancher	The Family Dairy Cow or Goat			Martha demonstrates methods for getting the most from your butcher with delicious traditional broth making.	
			Lander Valley Cattle Women	Hudson Hill on considerations for owning a dairy animal and using and handling raw milk				
4:00-4:50pm	The Health Benefits and History of Raw Milk	A Progressive Step Backward - Meadow Maid Foods		Local EXPO and Vendor Booths, Foyer and Hall	Cooking for Nutrient Density with Veggies and Grains		Pairing Food and Brews TBD	
			Curtis Haderlie & Martha Berkesh talk about the history, controversies and confusion surrounding raw milk	After a historical overview of AG in Wyoming from small scale diversity to largescale conventional and back - Mike Ridenour presents on the What, How, and Why of their crops, products and marketing for the local foodshed, and the personal and financial rewards.	Inside and outside			Nate, Brew Master for Lander Brewing Company offers tastings and pairing insight for meals and Microbrews
5:00-5:50pm	Panel Discussion: Beef Production for the Local Market	Dairy Herdshares and Raw Milk in Wyoming Panel Discussion				V		TBD Scotch Tasting and the Local Lore of flavors
	Viability, obstacles and opportunities for meeting consumer demand for local beef.		A gathering of producers and consumers reviewing the current issues surrounding Raw Milk Dairies in Wyoming				V	Owners of Atlantic City's Miners Delight Curatie a regionally themed tasting
6:30-8:00pm	Wrap up Party at Lander Bar							

Sunday, October 26th			
9am-3pm	TBD	Slingerland Ranch & Spear S Produce Co.	
9:00am-9:50am	Post Conference Wrap up meeting		
	Coffee and Donuts Educators, panellists, policy makers and advocates welcome		
11:00-3:00pm		Farm Tour and Cider Pressing	
		People find thier own way to the Ranch	