High Tunnel School Agenda: Winter Crops

Wednesday, Dec. 4, 2013 (Day 1)

Welcome and Introductions

10:00am

• Why Now? Why Winter?

10:05-10:25am

Jusdon Reid, Cornell Vegetable Program

In this session we will discuss how farmers can grow meet the converging demands for local, natural, and high quality vegetables year round by using season extension techniques such as high tunnels. Good crop plans, markets, and holistic planning all contribute to a sustainable system which can help growers generate revenue 12 months of the year.

• Profitable Winter Greens Productions in High Tunnels for Farmers' Markets 10:25-11:00am Paul and Sandy Arnold, Pleasant Valley Farms

Paul & Sandy will share the wisdom they've gained from their years of raising winter greens.

Break 11:00-11:15am

• Cool Climate Pest Management

11:15-11:45am

Judson Reid

With more vegetable farmers growing winter-ready spinach, greens, and root crops in high tunnels, unique winter pests have emerged. Aphids, cabbage worms, and slugs restrict the economic potential of winter growing systems. We will hear about potential steps to manage these pests including examining the contribution of summer crops to winter pest loads, introducing biological controls, and applying biorational pesticides.

• Natural Pest Management Case Studies

11:45-12:00pm

Elizabeth Buck, Cornell Vegetable Program

A closer look at the common attributes of pest management success cases and the most prevalent mistakes in pest management failures. Elizabeth will illustrate trends and variances with case studies from on-farm trials.

<u>Lunch</u>	12:00-12:45pm
• How and Why We Are Growing Winter Crops in Tunnels Ken Bowman, Bowman and Hill Micro Farm	12:45-1:05pm
Board Bus	1:05pm
• Arrive and Take Guided Tour of Bowman and Hill Micro Farm, Kent, NY Ken Bowman and Lyman Hill	1:45-2:20pm
• Scouting and Pest Management in Winter Greens Production Judson Reid	2:20-2:45pm
Board Bus	2:45pm

Arrive in Batavia and Disperse

3:25pm

Please note: This event immediately precedes our High Tunnel School focusing on warm season crops and high tunnel basics at CCE Genesee. We strongly encourage people to register for both days.



Get your vegetable crops to market when demand and prices are high! This means growing in low tunnels, high tunnels and greenhouses. We will meet at CCE Genesee (Batavia) to learn about the techniques to extend the season including cool season pest management techniques. We are very pleased to announce special guest speakers Paul and Sandy Arnold of Pleasant Valley Farms in Argyle, NY. We will also tour a local organic farm in Kent to see firsthand how to use a high tunnel for early and late season vegetable production. Experienced and new growers will benefit from this unique educational opportunity. NRCS cooperating farms are particularly encouraged to attend.

 $^{ t "}****$ An outstanding, local, healthy, and satisfying lunch will be provided both days as well as network opportunities. ****

DAY 1, Wednesday, December 4, 2013, 9:30 am – 3:30 pm WINTER GREENS HIGH TUNNEL MEETING AND TOUR



Consumer attitudes about food are changing. How can farmers grow products that meet the converging demands for local, natural, and high quality vegetables year round? A variety of season extension techniques such as high tunnels can help growers generate revenue 12 months of the year. Crop plans and markets are critical to success, but

holistic planning is the basis for a sustainable system.

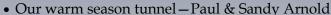
- Profitable Winter Greens Productions in High Tunnels for Farmers' Markets – Paul and Sandy Arnold
- Cool climate pest management
- How and why we are growing winter crops with tunnels Ken Bowman
- Tunnel Tour at Bowman and Hill Farm, Kent, NY

Please note: This event immediately precedes our High Tunnel School focusing on warm season crops at CCE Batavia. You can attend for one or two days, however, we strongly encourage people to register for both days.

Re-certification credits are estimated at 1.5 hours in categories 1a, 10, 23 and 24. 3.0 CCA credits will also be available.

DAY 2, Thursday, December 5, 2013, 9:30 am – 3:30 pm GETTING THE MOST FROM YOUR HIGH TUNNEL

This program is targeted for commercial growers new to high tunnels. NRCS cooperating farms are particularly encouraged to attend. All who are interested in improving their crop yield, quality and profitability by using high tunnels are welcome. Our focus is tomatoes and other warm season crops.



- What to look for when selecting a tunnel
- Site considerations
- What crops work for tunnels?
- Best Management Practices to improve profits
- Growers' perspectives, lessons learned



Re-certification credits are estimated at 2.5 hours in categories 1a, 23 and 24.

3.5 CCA credits will also be available.

Please register by December 1.

Pre-registration with payment is required to reserve your space. Cost is \$25 per person, per day or \$40 to attend both days.



Fill out the attached registration form and mail to CCE Yates County, 417 Liberty Street, Penn Yan, NY 14527. Call 315-536-5123 with questions. You may also register online at http://cvp.cce.cornell.edu/event.php?id=138



Sponsored by CCE Clinton County in collaboration with the Cornell Vegetable Program and the Eastern NY Commercial Horticulture Program and is funded in part by NE SARE and a Specialty Crops Research Initiative block grant through the NYS Department of Ag & Markets.



Name: Email: Amount enclosed at \$25 per person one day; \$40 per person two days: How many will be attending?: (Checks payable to: CCE Yates) Address: Please return this form with payment by December 1 to: CCE Yates County, 417 Liberty St., Penn Yan, NY 14527 High Tunnel Works Phone:



Cornell University Cooperative Extension Yates County

Yates County
417 Liberty Street
Penn Yan, New York 1452

HIGH TUNNEL WORKSHOP

SUMMER AND WINTER PRODUCTION

featuring

PAUL AND SANDY ARNOLD of Pleasant Valley Farms in Argyle, NY



December 4, 2013

and
December 5, 2013
(choose one or two days)

Doors open & coffee at 9:30 am

Program 10:00 am — 3:00 pm

CCE Genesee County 420 East Main Street Batavia, NY 14020